

THE
EDGEWATER ROOM
ORLANDO · FLORIDA

The Working Lunch

Book the room by the hour for your meeting. Lunch for twelve comes hot out of our kitchen, and it is already in the price.

\$250 an hour · Two to four hours · Food for 12 included

5787 Edgewater Dr, Orlando, FL 32810
(407) 948-1751 · events@theedgewaterroom.com
www.TheEdgewaterRoom.com

Kitchen by Bon Appetit Grill · A Bon Appetit Grill, Inc Brand

THE WHOLE PRICE

\$250 an hour

Hot lunch for twelve people is included. So are the tables, the chairs, the linen, a host who stays for your whole block, the setup and the cleaning.

Two hours is \$500. Three hours is \$750. Four hours is \$1,000.

Why this is not a conference room

Most meeting spaces rent you a table and hand you a list of caterers. Then the food arrives late, cold, and with a delivery fee on the bottom of the invoice.

We have a full commercial kitchen in this building. Your lunch is cooked twenty feet from where you are sitting and carried in hot at the time you asked for. There is no delivery fee, because there is no delivery.

Ordering this same meal from the restaurant as catering runs \$299 to \$389 for twelve, before the delivery fee and the service charge. Here it is inside the hourly rate, and the room comes with it.

What is in the room

- Tables and chairs set to your layout, whether that is a boardroom, a U shape, classroom rows or rounds
- Linen on the food table and the check-in table
- One host on site for your whole block
- Setup and cleaning, both outside your time
- Guest Wi-Fi
- Three TV screens with HDMI, for your slides
- House sound with Bluetooth and aux
- Free parking, two restrooms, and a room you are not sharing

The terms, in plain language

When you can book it	Monday to Thursday, any block between 8:00 AM and 4:00 PM.
How long	Two hours minimum, four hours maximum on this rate. Five hours or more is our Gold package, \$1,500 on a weekday for six hours, with food quoted separately.
How many people	Food for twelve is included. Guests 13 to 24 are \$12 each. Guests 25 to 40 are \$30 each. Above 40 we quote from the catering menu.
Holding the date	\$250 holds it, and it comes off your balance. The rest is due the day of.
Your menu picks	Five business days before. Your final headcount three business days before.
Changing your mind	Seven days out or more, your \$250 moves to another date. Inside seven days we keep it, because the food is already bought.
What is not in the price	Florida sales tax. Nothing else. There is no service charge and no delivery fee.

Booking it

ONE

Email or call with your date, your window and roughly how many people. We answer booking requests within four business hours.

TWO

Come see the room, and taste the food while you are here. We are the only venue in town that can cook it for you on the spot.

THREE

\$250 holds your date. Send your menu picks five business days out and your headcount three days out. We handle the rest.

One meat. Two sides. A salad.

Served hot from chafers on a linen table, with plates, cutlery, napkins and serving spoons. Pikliz and sos ti malis sit on the side, so your guests decide how much heat they want. A gallon of fresh lemonade or iced tea and an ice water station come with every booking.

Choose one meat

Meat	Per guest
Stew Chicken, poul nan sòs	<i>Included</i>
Curry Chicken	<i>Included</i>
Jerk Chicken or BBQ Chicken	<i>Included</i>
Roasted Garlic Chicken Quarter	<i>Included</i>
Stew Turkey	<i>Included</i>
Griot, crisp fried pork shoulder	add \$3
Legim, with or without meat	add \$3
Tassot Beef or Pepper Steak	add \$7
Tassot Kabrit or Kabrit Sauce, goat	add \$10

VEGETARIAN OPTION

PREMIUM

The upcharges follow the restaurant's own catering prices. A pan of goat costs more than a pan of chicken there, so it does here too.

Choose two sides

Diri ak Pwa, rice and beans	<i>Included</i>
White Rice with Sauce Pwa	<i>Included</i>
Plantains, fried sweet or boiled	<i>Included</i>
Steamed Vegetables	<i>Included</i>
Maïs or Blé, grits or wheat	<i>Included</i>
Macaroni Gratinée	add \$1
Diri Djon Djon	add \$2

Choose one salad

Mixed Salad, house dressings	<i>Included</i>
Haitian Beet and Potato Salad	<i>Included</i>
Coleslaw	<i>Included</i>

Always on the table

- Pikliz and sos ti malis
- A gallon of lemonade or iced tea, plus ice water
- Plates, cutlery, napkins, serving spoons

Every side and salad here is vegetarian. Tell us about allergies when you pick your menu. We cook everything in this building.

Add anything you want

Everything below is priced off the Bon Appetit Grill catering menu. No venue markup sits on top of it.

Room and time

Additional guest, 13 to 24	\$12
Additional guest, 25 to 40	\$30
Additional hour	\$250
Setup hour before your block	\$100
Flip chart and markers	\$25

Drinks

Coffee and tea service, serves 12	\$36
Bottled water, case of 12	\$24
Fresh lemonade, one gallon	\$40
Passion fruit, soursop or mango, one gallon	\$30

Starters

Mini pâté tray, one dozen	\$48
Akra, four pieces per guest	\$13 each
Boulèt, five per guest	\$19 each
Caribbean wings, eight per guest	\$19 each
Pikliz bowl, 16 oz	\$12

Sweet

Fresh fruit platter, serves 12	\$55
Cheesecake	\$7 each
Chocolate cake	\$9 each

Two other ways to feed the room

Same \$250 an hour, same twelve people included.

The Meeting Box

A sealed box for each person: ham, turkey or veggie sandwich, chips, a bottle of water and a cookie. Nothing to serve, nothing to clean.

The Boxed Lunch Line

Our kitchen's hot boxes. Stew Chicken, Wings and Plantain and Akra are included. The Griot Box adds \$2 a guest, the Cabrit Box \$4.

YOUR PARTY. OUR KITCHEN.

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Prices current September 2026 and held for 90 days from the date of your quote. Florida sales tax applies. The Edgewater Room, a Bon Appetit Grill, Inc Brand.