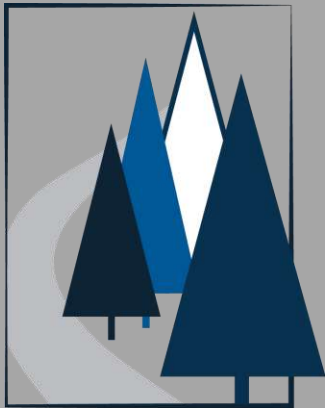




# BANQUET MENUS



## THE LODGE AT CATFISH CREEK

LODGING • EVENTS • RESTAURANT  
LOCATED AT THE FLORIDA FFA LEADERSHIP TRAINING AND EVENT CENTER



5000 Firetower Rd  
Haines City, FL 33844

<http://flaltc.org/>

Phone: 863-439-7332

Sales and Reservations ~ [reservations@flaltc.org](mailto:reservations@flaltc.org)

# BREAKFAST BUFFETS



*Includes a Beverage Station with Fresh Florida Fruit Juice, Freshly Brewed Coffee  
 Based on One Hour of Service. Minimum 25 People  
 (Under 25 people will be a \$75.00 fee)*

**Deluxe Continental**

Sliced Fresh Fruit Display

Assorted Breakfast Pastries to include  
 Danish, Croissants & Muffins  
 Bagels & Cream Cheese

Individual Yogurts  
 Butter & Fruit Preserves

Assorted Cereal & Milk

*\$18 per person*

**The Classic American Buffet**

Sliced Seasonal Fruit Tray

Farm Fresh Scramble Eggs  
 Crispy Apple Wood Smoked Bacon  
 or Country Pork Sausage

Assorted Breakfast Pastries  
 or Biscuit and Gravy

Crispy Breakfast Potato

*\$21 per person*

**The Classic American Deluxe**

**Display of** Seasonal Fresh Fruits & Berries with Yogurt Dipping Sauce  
**Fresh Selection of** Assorted Breakfast Breads, Danish, Croissants and Assorted Muffins  
 With Maple Butter, Honey & Fruit Preserves

**Hot items...**

Fresh Scrambled Eggs | Crispy Apple Wood Smoked Bacon | Country Pork Sausage |  
 House-made Breakfast Potatoes | Biscuit and Gravy

*\$28 per person*



# BREAKFAST PLATED



Leadership  
TRAINING CENTER

*Includes a Beverage Station with Orange Juice, Freshly Brewed Coffee  
and Assorted Herbal Teas  
Minimum 25 People. (Under 25 people will be a \$75.00 fee)*

### **Plated American**

Scrambled Eggs  
House-made Breakfast Potatoes  
Choice of Crispy Apple Wood Smoked Bacon or Country Pork Sausage

*\$14 per person*

### **The Omelet**

Cheese or Vegetable  
House-made Breakfast Potatoes  
Choice of Crispy Apple Smoked Bacon or Country Pork Sausage

*\$14 per person*

### **Eggs Benedict**

Cured Ham  
English Muffin  
Sauté Spinach  
Hollandaise Sauce

*\$18 per person*

Pricing is plus 23% Service Charge and 7% Sales Tax

# BREAKS



*Based on One Hour of Service. Minimum 25 People  
(Under 25 people will be a \$75.00 fee)*

**Pastry Pack Break**

Assorted Muffins  
Assorted Danishes  
Iced Tea and Water  
*\$9.95 per person*

**Sporty Snack Break**

Assorted Bagged Potato Chips and Pretzels  
Iced Tea and Water  
*\$9.95 per person*

**Movie Time Break**

Hot Soft Pretzels with Yellow Mustard and  
Cheese Dip  
Freshly Popped Popcorn  
Iced Tea and Water  
*\$8.95 per person*

**Nacho Break**

Tortilla Chips with Salsa and Cheese Sauce  
Iced Tea and Water  
*\$8.95 per person*

**Cookies and Brownies Break**

Freshly Baked Cookies and Brownies  
Iced Tea and Water  
*\$8.95 per person*

**Smart Start Break**

Assorted Power Bars and Granola Bars  
Iced Tea and Water  
*\$8.95 per person*

# BREAKS A LA CARTE

Assorted Cold Cereals	\$2.95 per person
Hot Oatmeal With Brown Sugar and Raisins	\$2.95 per person
Granola Bars	\$2.75 each
Assorted Power Bars	\$2.75 each
Candy Bars	\$2.75 each
Ice Cream Bars	\$4.00 each
Assorted Yogurt with Granola Topping	\$3.25 each
Sliced Seasonal Fruit	\$4.95 per person
Assorted Bagels with Butter	\$32.00 per dozen
Assorted Jams and Cream Cheese	
Whole Fresh Fruit	\$26.00 per dozen
Cinnamon Rolls	\$28.00 per dozen
Muffins and Danish with Butter	\$35.00 per dozen
Freshly Baked Cookies and Brownies	\$35.00 per dozen
Hot Stuffed Pretzels with Yellow Mustard	\$21.00 per dozen
<b>Hot Beverages:</b>	
Freshly Brewed Regular/Decaffeinated Coffee	\$38.00 per gallon
Selections of Premium Herbal Teas	\$38.00 per gallon
<b>Cold Beverages:</b>	
Assorted Bottled Sodas, Juices and Waters	\$3.50 each
Energy Drinks	\$4.25 each
Iced Tea or Lemonade	\$30.00 per gallon
Assorted Fruit Juices	\$14.95 per carafe

# LUNCH BUFFET

## *ALL PLATED LUNCHES INCLUDE*

*\*Choice of One: Mixed Green Salad OR Caesar Salad, with Rolls and Butter*

*\*Choice of One Dessert: Florida Key Lime Pie, New York Cheesecake, Carrot Cake, or Chocolate Cake*

*\*Freshly brewed Regular or Decaf Coffee, Hot Tea, Iced Water*

### Chicken Marsala

Sautéed Chicken Breast with a Mushroom Wine  
Sauce, served with Mashed Potatoes and  
Seasonal Vegetables  
*\$19.95 per person*

### Chicken Parmesan

Sautéed Chicken Breast with a Basil Tomato  
Marinara sauce and Mozzarella Cheese served  
with Pasta and Seasonal Vegetables  
*\$19.95 per person*

### Herb Grilled Chicken

Breast of Chicken marinated with Herbs, Olive  
Oil & Garlic with Plum Tomato and Eggplant  
Tapenade  
*\$19.95 per person*

### Sirloin Steak

Sirloin Steak grilled with Cabernet Demi Glaze  
served with Garlic Mashed Potatoes and  
Seasonal Vegetables  
*\$29.95 per person*

### Jerk Painted Salmon

Baked Salmon Filet with Jamaican Jerk BBQ  
Sauce served with Rice and Seasonal Vegetables  
*\$23.95 per person*

### Herb Roasted Pork Loin

Roasted Pork Loin with Rice Pilaf and Seasonal  
Vegetables  
*\$23.95 per person*

### Maryland Crab Cake

Broiled Jumbo Lump Crab Cake with a lemon,  
Herb and Old Bay Drizzle  
served with a creamy Herb Risotto and  
Seasonal Vegetables  
*\$29.95 per person*

### Pasta Primavera

Penne Pasta in a Pomodoro Sauce with  
Zucchini, Yellow Squash, Asparagus, Tomatoes,  
and Black Olives  
*\$16.95 per person*

*Includes a Beverage Station with Freshly Brewed Coffee, Iced Tea and Water  
 Based on One Hour of Service. Minimum 25 People  
 (Under 25 people will be a \$75.00 fee)*

**The Deli Luncheon**

**Choice of Three**

- Seasonal Fresh Fruit Display
- Watermelon & Cucumber Salad
- Mediterranean Pasta Salad
- Southern Potato Salad
- Harvest Mix Greens with Assorted Toppings &  
 Roasted Sweet Onion Vinaigrette

**Chef Selections of Deli Cuts**

- Sliced Roast Beef | Smoked Turkey Breast
- Honey Cured Ham | Genoa Salami
- Assorted Sliced Cheeses

**Assorted Condiments to include**

- Lettuce | Tomato | Onion | Dill Pickles
- Mustard & Mayonnaise
- Assorted Breads & Rolls

Homemade Cookies & Brownies

*\$25 per person*

**The Wrap Lunch Buffet**

- Chef Selection of Artisanal Cheese  
 with Jams & Crackers
- Seasonal Fruit & Berries Display
- Individual Crudit  Vegetables  
 with Ranch Dressing

**Salad Bar**

**Harvest Mix Greens**

- Grilled Chicken | Bacon Bits | Blue Cheese
- Feta Cheese | Cucumber | Shredded Carrots
- Chickpeas | Croutons | Candied Nuts
- Cherry Tomatoes
- Chef's Selection of Assorted Dressings

**Assorted Wrap Display**

**Turkey Salad** - with Lettuce, Apple Smoked  
 Bacon & Swiss Cheese

**Roast Beef** - with Lettuce, Tomato  
 & White Cheddar Cheese

**Grilled Vegetables** with Hummus

Home-Made Rosemary & Sea Salt Potato Chips

**Desserts** - Mini Key Lime Pie,  
 Mini Chocolate Brownie, Assorted Cookies

*\$29 per person*

LUNCH BUFFET



*Includes a Beverage Station with Freshly Brewed Coffee, Iced Tea and Water  
 Based on One Hour of Service. Minimum 25 People  
 (Under 25 people will be a \$75.00 fee)*

**Picnic Buffet**

Cole Slaw and Potato Salad

Hamburgers, Hot Dogs  
 Corn on the Cob, Barbecue Baked Beans and  
 Corn Bread

and Appropriate Condiments  
 Chef's Choice of Assorted Desserts  
 Iced Tea and Lemonade

*\$20.00 per person*

*\*\*\*add Barbecue Chicken for an  
 additional \$4 per person*

**Backyard BBQ Buffet**

Caesar Salad and Cole Slaw

Pulled Pork and BBQ Chicken  
 Baked Beans, Green Beans and Corn Bread

Chef's Choice of Assorted Desserts  
 Iced Tea and Lemonade

*\$23.00 per person*

**Pizza in the City Buffet**

**Choice of Two**

*Additional Entrees \$4++ each*

Peperoni Pizza  
 Margarita Pizza  
 Spinach & Grilled Chicken with White Sauce  
 Ham & Pineapple Pizza  
 Vegetable Pizza  
 Apple Smoked Bacon & Shrimp Pizza  
 Chicken Tenders with Honey Mustard  
 Chicken Wings with Buffalo Sauce

**Choice of Two**

Cesar Salad  
 Crudit  Vegetables with Ranch Dressing  
 Mix Greens with Balsamic Dressing  
 Garlic Cheese Bread

**Choice of One**

Brownies  
 Cookies  
 Assorted Pies

*\$25 per person*

LUNCH  
 BUFFET





# LUNCH BUFFET

*Includes a Beverage Station with Freshly Brewed Coffee, Iced Tea and Water  
Based on One Hour of Service. Minimum 25 People  
(Under 25 people will be a \$75.00 fee)*

## **Caribbean Style Buffet**

Assorted Bread Rolls & Butter

Cold Display – ***Choice of Two***

Garlic Mojo Marinated Grilled Vegetables

Tomato, Onion & Avocado Salad with Cilantro Vinaigrette

Black Bean & Roasted Corn Salad Lime-Cumin Vinaigrette

Potato Salad with Roasted Peppers, Hard Boiled Egg & Apple Smoked Bacon  
Iceberg & Tomato with House Dressing

Hot Entrees – ***Choice of Two***

Herb-Garlic Roasted Chicken Breast with “Mojo Criollo” Sauce

Grilled Flank Steak with Cilantro-lime Chimichurri Sauce

Slow Roasted Mojo Marinated Pork Loin with Brown Ale Demi

Grilled Salmon with Tropical Fruit Salsa

***Choice of Two***

Black Bean Rice

Steamed Yucca with Sautéed Onions & Roasted Red Pepper & Cilantro

Flash Fried “Maduros” Sweet Yellow Plantains

Roasted Root Vegetables Medley

Fried Green Plantains “Tostones” with House Dressing

Assorted Cakes & Pies

*\$32 per person*

# LUNCH



*Based on One Hour of Service. Minimum 25 People  
 (Under 25 people will be a \$75.00 fee)*

**Taste of Italy Lunch Buffet**

Cold Salad Display  
**Choice of Two**  
 Roasted Zucchini Squash Salad  
 Orecchiette Pasta with  
 Kalamata Olives & Feta Cheese  
 Marinated Antipasto Salad  
 Caesar Salad with Grated Parmesan Cheese

Hot Entrees  
**Choice of Two**  
 Pan-Seared Airline Chicken Breast with Piccata Sauce  
 Grilled Italian Sausage with  
 Peppers and Onions in Tomato Sauce  
 Herb Marinated Salmon with Citrus Sage Butter Sauce  
 Traditional Lasagna (vegetarian or meat)

**Choice of Two**  
 Grilled Seasonal Vegetables  
 Penne Pasta with Olive Oil & Fresh Herbs  
 Cheese Tortellini with Creamy Pesto Sauce

Rolls and Butter  
 Assorted Cakes and Pies  
 Freshly Brewed Coffee  
 Iced Tea and Infused Water Station

*\$29 per person*

**Boxed Lunch**

**Choice of One**  
 Kale & Barley Salad with Citrus Vinaigrette  
 Mediterranean Couscous Salad  
 Italian Caprese Salad  
 Cesar Salad

**Choice of One**  
 Turkey Club Wrap  
 Grilled Chicken Cesar Wrap  
 Roast Beef Wrap  
 Grilled Vegetables Wrap  
 Chef's Selection of Whole Fruit

Chocolate Chip Cookie

Bottled Water

*\$14 per person*

# RECEPTION

*Based on One Hour of Service. Minimum 25 People  
 (Under 25 people will be a \$75.00 fee)*

## Hot Hors D'oeuvres

	<u>Per 25 pieces</u>
<b>Coconut Shrimp Pops</b>	\$75
<b>Applewood Bacon Wrapped Scallops</b>	\$100
<b>Maryland Crab Cakes</b>	\$100
<b>Mini Meat Balls</b>	\$75
<b>Mini Beef Sliders</b>	\$75
<b>Mini Beef Wellington</b>	\$75
<b>Beef Empanadas</b>	\$75
<b>Bourbon Glazed Short Ribs Skewers</b>	\$100
<b>Herb Roasted Lamb Chops</b>	\$100
<b>Chicken Satay</b>	\$120
<b>Chicken Cordon Bleu</b>	\$100

## Cold Hors D'oeuvres

	<u>Per 25 pieces</u>
<b>Ahi Tuna Tacos</b>	\$100
<b>Lobster Pies -</b>	\$125
<b>Seasonal Fish "Ceviche style"</b>	\$100
<b>Smoked Salmon Mousse on Cucumber</b>	\$75
<b>Roast Beef Crostini's</b>	\$75
<b>Farm Devil Eggs</b>	\$50
<b>Italian Tomato Bruschetta</b>	\$50
<b>Mozzarella &amp; Tomato Skewers</b>	\$75
<b>Pimento Cheese on Brioche Toast</b>	\$50

# RECEPTION

*Based on One Hour of Service. Minimum 25 People  
 (Under 25 people will be a \$75.00 fee)*

## **Cold Display's**

	Per Tray <u>Serves 25 people</u>
<b>Antipasto Tray</b> – Assorted, Meats, Cheeses, Olives & Marinated Peppers	\$175
<b>Imported and Domestic Cheese Tray</b>	\$150
<b>Vegetable Crudités</b> with Ranch Dipping Sauce	\$125
<b>Fresh Fruit Kabobs</b> with Yogurt Dipping Sauce	\$125
<b>Fresh Seasonal Fruit Tray</b> with Yogurt Dipping Sauce	\$125
<b>Lemon-Pepper Poach Salmon</b> Served with Sour Cream, Dill & Capers	\$175 per side

## **Live Action Stations**

*Carving Fee / Chef Attendant Fee - \$150 per 2 hours*

## **Pasta Station\***

Choice of Two:

**Tri-color Cheese Tortellini, Penne, Mushroom Ravioli**

Served with choice of two:

**Marinara Sauce, Alfredo Sauce, Pesto Sauce**

Garlic Bread, Parmesan Cheese, Black Olives, Mushrooms, Caramelized Onion, Artichoke, Herbs, Sundried Tomatoes, Peas, Pine-nuts and Apple Smoked Bacon

*\$20 per person*

# RECEPTION

*Minimum 25 People  
(Under 25 people will be a \$75.00 fee)*

**Live Action Stations**

*Carving Fee / Chef Attendant Fee - \$150 per 2 hours*

**Carving Stations\***

**Roasted Beef Tenderloin**

Horseradish Sauce, Herb Dijon Mustard &  
Shallot Red Wine Reduction  
Dinner Rolls & Butter  
(Serves 25 people)

\$350

**Pan Seared Atlantic Salmon Filet**

Served with Dill Cream Sauce  
Dinner Rolls & Butter  
(Serves 35 people)

\$325

**Herb Roasted Beef Prime-Rib**

Served with a Wild Mushroom  
Demi Sauce  
Dinner Rolls & Butter  
(Serves 30 people)

\$350

**Smoked Pork**

Bourbon & Honey Mustard BBQ Sauce  
Dinner Rolls & Butter  
(Serves 40 people)

\$300

# DINNER BUFFET

## The Grand Dinner

Assorted Bread Rolls with Sea-Salt Butter

### **Harvest Mix Green Salad**

Artisanal Mix Greens  
Cherry Tomato, Carrot, Cucumber  
with Roasted Sweet Onion Vinaigrette

### **Pan-Seared Herb Chicken Breast**

with Rosemary Chicken Jus  
Roasted Potatoes  
Grilled Asparagus

### **New York Style Cheesecake**

with Fresh Strawberries Compote

Lemonade and Iced Tea  
Freshly Brewed Coffee

*\$32 per person*

## Majestic Dinner

Assorted Bread Rolls with Sea-Salt Butter

### **Harvest Mix Green Salad**

Artisanal Mix Greens  
Cherry Tomato, Carrot, Cucumber  
with Roasted Sweet Onion Vinaigrette

### **Grilled 6oz. Petit Beef Tenderloin**

with Caramelized Onions  
Cherry Demi Glaze Sauce  
Roasted Garlic Mash Potatoes  
Sautéed Green Beans

### **Chocolate Mousse Cake**

with Raspberry Sauce

Lemonade and Iced Tea  
Freshly Brewed Coffee

*\$48 per person*

# DINNER BUFFET

## The Orlando Dinner

Assorted Bread Rolls with Sea-Salt Butter

### **Harvest Mix Green Salad**

Artisanal Mix Greens  
Cherry Tomato, Carrot, Cucumber  
with Roasted Sweet Onion Vinaigrette

### **Grilled Salmon**

With Tropical Fruit Salsa  
Wild Mushroom Risotto with Seasonal  
Vegetables

### **New York Style Cheesecake**

with Fresh Strawberries Compote

Lemonade and Iced Tea  
Freshly Brewed Coffee

*\$48 per person*

## Chefs Signature Duet Dinner

Fresh Baked Assorted Rolls with  
Herb Compound Butter

### **Harvest Mix Green Salad**

Artisanal Mix Greens  
Cherry Tomato, Carrot, Cucumber  
with Roasted Sweet Onion Vinaigrette

### **Blackened Shrimp & Grilled Petit Filet**

with Lemon Beurre Blanc  
And Cherry Port Demi  
Roasted Potatoes and Brussels Sprouts

### **Molten Chocolate Lava Cake**

Lemonade and Iced Tea  
Freshly Brewed Coffee

*\$75 per person*

# DINNER BUFFET

*Includes a Beverage Station with Freshly Brewed Coffee, Decaf Coffee, Iced Tea, Lemonade, and Hot Tea*

*Based on One Hour of Service. Minimum 25 People. (Under 25 people will be a \$75.00 fee)*

### Italian Buffet

Toasted Garlic Bread  
 Classic Caesar Salad  
 Chicken Parmesan  
 Traditional Meat Lasagna  
 Spaghetti Torta  
 Tiramisu Cake  
 Cheesecake with Strawberry Coulis

***\$38.00 per person***

### Southern Style Buffet

Garden Salad and Potato Salad  
 Fried Chicken and Pulled Pork  
 Baked Mac-n-cheese  
 Dirty Rice, Collard Greens, Corn on the Cob  
 Corn Bread  
 Chef's Choice of Assorted Desserts  
 Iced Tea and Lemonade

***\$22.00 per person***

### Meat & Potatoes

Assorted Rolls and Butter  
 Mixed Green Salad  
 Seared Chicken Breast with Charred Tomato  
 and Roasted Onion Sauce  
 Garlic Infused Sliced Sirloin  
 with Mustard Demi-Glaze  
 Oven Roasted Potatoes  
 Sautéed Seasonal Vegetables  
 Chocolate Fudge Cake  
 Cheesecake with Raspberry Coulis

***\$38.00 per person***

### Asian Fusion

Oriental Style Mixed Green Salad  
 Orange Chicken  
 Beef and Broccoli  
 Fried Rice  
 Stir Fried Vegetables  
 Fortune Cookies  
 Chocolate Fudge Cake

***\$35.00 per person***





*Includes a Beverage Station with Freshly Brewed Coffee, Decaf Coffee, Iced Tea, Lemonade, and Hot Tea*

*Based on One Hour of Service. Minimum 25 People. (Under 25 people will be a \$75.00 fee)*

# DINNER BUFFET

## Fajita Buffet

Mixed Green Salad with Assorted Dressing  
Grilled Chicken and Steak Marinated in Lime & Cilantro  
with Sautéed Onions and Peppers  
Yellow Rice  
Tomatoes, Shredded Lettuce, Cheddar Cheese  
Guacamole, Salsa, Sour Cream  
Warm Flour Tortillas and Tortilla Chips  
Cinnamon Dusted Churros  
Chocolate Fudge Cake

***\$35.00 per person***

## Island Spice

Mixed Green Salad with Assorted Dressing  
Jerk Chicken with Pineapple Salsa  
Spiced Pork Loin  
Steamed Mixed Vegetables  
Jamaican Rice  
Fried Plantains  
Lemon Coconut Cake  
Chocolate Fudge Cake

***\$35.00 per person***



Pricing is plus 23% Service Charge and 7% Sales Tax

# SPIRITS



We are proud to offer Call and Premium Brand Liquors  
*Bartender Fee - \$200 each (per four hours of service)*

### Open Bar – Per Person

	<u>Beer &amp; Wine</u>	<u>Call Brand</u>	<u>Premium Brand</u>
One Hour	\$15	\$19	\$22
Two Hours	\$20	\$29	\$32
Three Hours	\$25	\$35	\$38
Four Hours	\$30	\$41	\$44

### Host Bar – Per Drink

	<u>Per Drink</u>
Bottled Water	\$4.00
Sodas	\$4.00
Domestic Beer	\$6.00
Call Brand Cocktails	\$6.00
Imported Beer	\$8.00
House Wine	\$8.00
Premium Brand Cocktails	\$10.00
Premium Wine	\$13.00

### Cash Bar – Per Drink

	<u>Per Drink</u>
Bottled Water	\$4.00
Sodas	\$4.00
Domestic Beer	\$6.00
Call Brand Cocktails	\$6.00
Imported Beer	\$8.00
House Wine	\$8.00
Premium Brand Cocktails	\$10.00
Premium Wine	\$13.00

### Beer & Wine Brands

Budweiser  
 Budweiser Light  
 Corona  
 Heineken  
 Copper Ridge Cabernet  
 Copper Ridge White Zinfandel  
 Copper Ridge Chardonnay

### Call Brands

Absolute Vodka  
 Tanqueray Gin  
 Flor de Cana Rum  
 Jim Beam Whiskey  
 Dewar's Scotch  
 Sauza Gold Tequila  
 Seagram's 7 Canadian Whiskey

### Premium Brands

Kettle One Vodka  
 Bombay Sapphire Gin  
 Bacardi Rum  
 Jack Daniel's Whiskey  
 Glenlivet Scotch  
 Patron Tequila  
 Crown Royal Canadian Whiskey  
 Hennessy Brandy



# POLICIES



**Non-Smoking Policy:** All Conference Center, Meeting, Event Spaces and Foyers are non-smoking.

**Pre-paid Function:** Group must be pre-paid along with a Credit Card authorization on file

**Deposit Schedule:** A non-refundable deposit of 25% of your estimated total is due at the signing of the sales agreement. Final payment will be due 30 days prior to the function date.

**Menu Pricing:** All prices, menus, fees and taxes are subject to change.

**Outside Food:** No outside food or beverage of any kind will be permitted in the any Conference Center, Meeting or Event Space by any guest without the prior written approval of the Resort nor may any food or beverage provided by the Resort be taken from the Conference Center, Meeting or Event Spaces due to Health Regulations and Liability Insurance.

**Final Menu Selections:** Final menu selections must be submitted as outlined in the sales agreement.

**Final Guarantee:** The Resort must be notified of the final attendance (known furthermore as “Final Guarantee”) seven (7) business days prior to the scheduled function.

**Final Guarantee Reduction:** Final Guarantee is not subject to further reduction. Guarantees for a Monday or Tuesday function must be received by 12:00 PM, the preceding Friday.

**Service Charge & Tax:** All catering functions are subject to Service Charges (23.0%), applicable state taxes (6.5%).

**Tax Exempt:** If Group is Tax Exempt in the State of Florida, Resort must receive Group’s Florida Tax Exempt Certificate no less than seven (7) business days prior to the scheduled function.

**Meeting Rooms:** The Resort reserves the right to change contracted meeting room space as Group approaches cutoff date based on Final Guarantee provided by Group.

**Cancellation:** Should it be necessary to cancel a meal or catered function after Group has signed the sales agreement, the Resort will be entitled to fees based upon the scale provided in said agreement.

**Special Dietary Needs:** Gluten free and Vegetarian menu options will be made available upon request and with advance notice.

Pricing is plus 23% Service Charge and 6.5% Sales Tax