



SHERATON
EST. 1937

Gathered On This Day

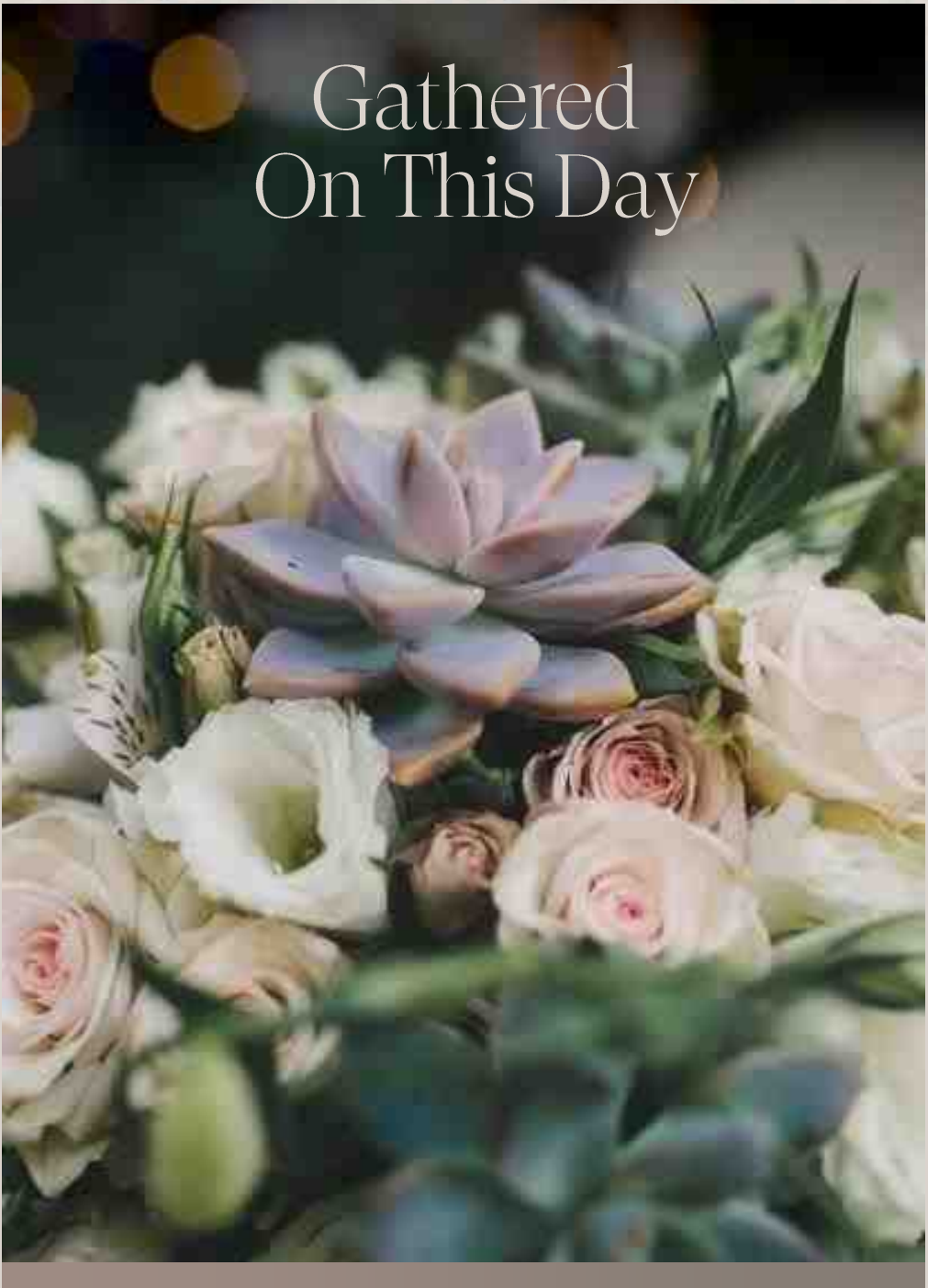




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Your Hotel

Sheraton Lake Buena Vista Resort is a hotel wedding venue located in Orlando, Florida. Part of the Marriott family, this elegant venue boasts two spacious ballrooms, perfect for events of all sizes. It's also just one mile from Walt Disney World® and offers daily shuttles to the park, making it ideal for Disney fans.

Your Rehearsal

Our venue can accommodate up to 900 people for a cocktail reception in its Majestic Palm Ballroom, making it ideally suited to lavish occasions. It can also host 625 guests for banquet-style dining. This sophisticated space features neutral décor, ornate light fixtures, and large windows for ample natural light.



There's also the Royal Palm Ballroom, which holds 800 guests for cocktail receptions and 500 for a banquet. Several smaller rooms are available for more intimate gatherings. You may opt to have your ceremony outdoors amidst the beauty and sunshine of the venue's Palm Garden, before enjoying pre-reception cocktails by the pool. The hotel's magnificent outdoor fountains make a stunning backdrop for wedding photos.

Wedding Packages

CEREMONY INCLUSIONS:

- Staging.
- Ceremony Setup.
- Infused Water Station.
- Backup Space For Outdoor Event.
- Private Holding Room for Wedding Party.
- Garden Style Chair for Outdoors (150 or less).
- Rehearsal one day prior Wedding (based on availability).
- An approved wedding consultant/planner is suggested to assist you 30-days prior to your wedding date, to conduct the rehearsal and be on premise the day of the wedding to coordinate your celebration.

RECEPTIONS INCLUSIONS:

- Dedicated Event Staff.
- Complimentary cake cutting.
- Up To there (3) Votive Candles per Table.
- Private event space for Cocktail Reception.
- Complimentary Sparkling Wine/ Cider Toast.
- A minimum of three hours of Setup time for vendors.
- Discounted overnight guest accommodations with contracted room block.
- Waived fee for public space usage for couple's photo shoot or bridal portrait.
- Complimentary Suite upgrade for the couple's wedding night with wedding amenity.
- Menu Tasting For Up Four (4) people with contracted Food & Beverage Minimum over \$10,000++.
- Parking: \$10.00 discounted parking fee for the wedding couple & guests on the day of the wedding.
- Use of Sheraton Dance Floor, Riser, Glassware, China, Silverware, House Linen, Tables & Banquet Chairs, Staging, Cake Table & DJ Table.
- Special Discounted Room Rate for attendees: Traditional Double Queen and Traditional Kings. Resort Fee \$23.95++ per room, per night.
- Earn up to 60,000 Marriott Bonvoy points on eligible rooms, food and beverage spend (2 points per \$1UDS). For the wedding planner or the couple.



Your Ceremony

Sheraton Lake Buena Vista Resort can provide you with a Marriott-Certified Event manager to help you bring your vision to life. Highly-trained and experienced, Marriott Event manager can coordinate weddings of all kinds. From managing your budget to planning the menu, they can help you with every aspect of your event.





Your Reception

The hotel's dedicated team can set everything up for you and clean up afterward. They'll also provide all necessary event items, including tables, chairs, linens, flatware, glassware, and more. The hotel's excellent in-house Executive Chef will create your dream reception menu, which can be served as a buffet, hors d'oeuvres, or a plated meal. The venue is wheelchair-accessible, and valet parking will be available in March 2024.



Cocktail Hour

VEGETABLE DISPLAY

An Array of Fresh, Grilled, & Pickled Vegetables Paired with Spicy Ranch and Garlic Remoulade

\$22 PER GUEST

SEAFOOD DISPLAY

Chilled Jumbo Shrimp & Crab Claws, displayed with Chef's Own spicy Cocktail Sauce & Cajun Remoulade

\$45 PER GUEST

GRAZING TABLE

Assorted Selections of Imported & Domestic Cheeses, Pickled House Vegetables, Olives, Mushrooms, Pepperoncini, Bell Peppers, Dried & Fresh Fruits, Assorted Nuts, Jams & Jellies & an Assortment of Crackers & Breads

\$29 PER GUEST

CHEESE DISPLAY

Assorted Selections of Imported & Domestic Cheeses, Paired with Dried Fruits, Assorted Nuts, House-made Jelly & an Assortment of Crackers & Crisps.

\$26 PER GUEST

Cocktail Hour

Small Bites & Hors D'oeuvres

BEEF SKEWER

Chimichurri Sauce \$10.00 PER PIECE

MINIATURE SMOKED CHICKEN QUESADILLA

\$9.00 PER PIECE

JUMBO LUMP CRAB CAKE

Spiced Avocado Aioli \$11.00 PER PIECE

MARINATED BEEF WELLINGTON

Horseradish Chive Cream \$9.00 PER PIECE

COCONUT SHRIMP

Sweet Thai Chili \$10.00 PER PIECE

BACON WRAPPED CHICKEN

Jalapeno Cream Cheese \$9.00 PER PIECE

SMOKED SALMON

Horseradish Cream Crostini \$9.00 PER PIECE

CAPRESE SKEWER \$7.00 PER PIECE

FRESH TOMATOS BASIL & BURRATA BRUSCHETTE \$9.00 PER PIECE

Plated Dinner

STARTERS

Select One

JUMBO LUMP CRAB CAKE

Spiced Avocado Aioli, Micro Greens

GRILLED AVOCADO & BURRATA TOAST

Blistered Tomatoes, Smoked Sea Salt

STRIP LOIN WITH HERB CROSTINI BOURSIN, PICO DE GALLO, BALSAMIC GLAZE

\$15 PER GUEST

SALAD

Select One

SOUTHERN WEDGE

BIBB Lettuce, Red & Yellow Pear Tomatoes, Julienne Cucumbers & Carrots with Buttermilk Fried Pear | Onions.

ITALIAN

Fresh Caprese Salad with Burrata.

CAESAR

Traditional Caesar Salad with Romaine, Crisp Parmesan Chip & Pesto Sourdough Croutons.

\$13 PER GUEST

*Plated Dinner Includes Artisan Breads & Compound Butter, Iced Tea & Starbucks Regular & Decaffeinated Coffee

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)

The Main Event

AIR

PAN SEARED MARINATED AIRLINE CHICKEN BREAST

Breast Topped with Smoked Jalapeno Chutney, Black Bean Rice Pilaf & Seasonal Grilled Vegetables.
\$65 PER GUEST

STUFFED CHICKEN

Chicken Stuffed With, Goat Cheese, Spinach, Red Pepper, Chive Smashed Potatoes & Seasonal Vegetable Medley.
\$62 PER GUEST

LAND

BRAISED TENDERLON

Oven Roasted Peppercorn Crusted Beef Tenderloin with Grilled Asparagus & White Truffle Polenta & Tomato Butter Demi
\$80 PER GUEST

BRAISED SHORT RIBS

Smoked Braised Short Ribs, Horseradish Yukon Potatoes & Haricot Verts
\$75 PER GUEST

PORK LOIN

Chili Rubbed Pork Tenderloin with Texas Blackberry Onion Marmalade, Whipped Yukon Potatoes & Seasonal Vegetable Medley.
\$70 PER GUEST

*Guests may select up to (2) two single entrée plated choices. Thirty (30) business days prior to your event, quantities of each choice is due. Place cards for each guest denoting their selection is required & to be placed at each seat prior to service.

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)

The Main Event

SEA

PAN SEARED BLACK GROUPER

Fingerling Potato & Grilled with Red Pepper
Coulis
\$75 PER GUEST

SALMON

Herb Crusted, Roasted Vegetables &
Couscous Topped With Infused Oil & Sun –
Dried Tomatoes.
\$70 PER GUEST

DESSERT STATION

CAKES

Bananas Foster
Cappuccino
Chocolate Earthquake
\$ 14 PER PIECE

DUETS

ROASTED BEEF TENDERLOIN & SKIN- ON SALMON

Rosemary Butter Roasted Beef Tenderloin
Skin-On Salmon with Lemon Dill Cream &
Caramelized Shallot Demi, Smashed
Potatoes & Local Seasonal Vegetables.
\$93 PER GUEST

SEARED CHICKEN & BEEF MEDALLION

Lemon Garlic Marinated Cage Free Chicken
Breast, Roasted Beef Medallion,
Chive Smashed Potatoes & Vegetable
Medley.
\$85 PER GUEST

DESSERT SHOOTER

Brownie
Chocolate Mouse
Key Lime
Hazelnut Mousse
Crème Bruleé's
N.Y. Cheesecake
Strawberry Shortcake
Tres Leche
Mango Guava
Espresso Panna Coho
\$ 10 PER PIECE

*Guests may select up to (2) two single entrée plated choices. Thirty (30) business days prior to your event, quantities of each choice is due. Place cards for each guest denoting their selection is required & to be placed at each seat prior to service.

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)



Dinner Buffet

THE RANCH

\$86 PER GUEST

Wedge-Bibb Lettuce, Red & Yellow Pear Tomatoes, Julienne Cucumber & Fried Pearl Onions

Chef Carved Bone-in Smoked Chili Rubbed Ribeye
Crispy Onion Strings & Red Beet Horseradish Cream

House Smoked Chicken Breast with Chipotle BBQ Sauce Smoked Cheddar Macaroni & Cheese

Farmers Market Zucchini, Yellow Squash & Sweet Texas Onion Casserole

Grilled Vegetable Medley

Cheddar Garlic Biscuits with Savory Butter

Peach Cobbler with Vanilla Bean Ice Cream

Individual Pecan Pies

RUSTIC ITALIAN

\$80 PER GUEST

Baby Romaine Caesar with Crispy Parmesan Chips

Red & Yellow Pear Tomatoes with Smoked Mozzarella & Fried Basil

Grilled Asparagus with Orange Butter

White Balsamic \$ Roasted Texas Black Garlic Marinated Strip Loin of Beef

Oven Roasted Chicken Breast with Rustic Tomato Feta Cheese

Boursin Couscous

Grilled Vegetable Ravioli with Classic Marinara Fresh Fruit Tarts

Tiramisu

*All Dinner Buffets Include Iced Tea and Starbucks Regular & Decaffeinated Coffee, Buffets are available for 1.5 hours of service. Guarantees less than 25 guests to incur additional \$175 fee.

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)



Dinner Buffet

TASTE OF THE MEDDI

\$88 PER GUEST

Mixed Greens with Cherry Tomatoes, Carrots, Cheddar-Jack Cheese,
House-made Herbed Croutons & Tarragon Vinaigrette
Tabbouleh with Mint, Cucumber, Tomatoes, Red Onions, Cilantro & Lemon Zest
Roasted Pork Loin with Pan Jus over White Bean Puree & Red Onion Marmalade
Pan Seared Wild Striped Bass
Haricot Verts
Marbled Fingerling Potatoes
Bananas Foster Station

BLACK TIE AFFAIR

\$98 PER GUEST

Mesclun Greens with Cucumbers, Grape Tomatoes, Feta Cheese, Country Olives,
Toasted Pistachios, Red Onions & Lemon Thyme Vinaigrette
Country Olive Couscous Salad
Antipasto Platter
Thyme Glazed Chicken Breast with Roasted Pearl Onions & Parsley
Grilled Salmon with Black Garlic Dill Cream, Sweet Corn & Red Pepper Relish
Carved Rosemary Butter Basted Beef Tenderloin with Red Wine Demi Sauce
Yukon Gold Roasted Poblano Potatoes
Mélange of Seasonal Garden Vegetable Tossed with Drawn Butter & Minced Herbs
Crepe Station
Chocolate Raspberry Truffles

*All Dinner Buffets Include Iced Tea and Starbuck Regular & Decaffeinated Coffee, Buffets are available for 1.5 hours of service. Guarantees less than 25 guests to incur additional \$175 fee.

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)

Dinner Stations

THE CUTTING BOARDS

LEMON & GARLIC RUBBED ROASTED TURKEY BREAST

With Gremolata & Pan Jus. Served with Buttered Citrus Cornbread.
\$500, Serves 20 guests

OAK SMOKED HOUSE BRISKET

With Apple Cider & Dried Jalapeno Barbecue Sauce Served with Roasted Garlic Cheddar Biscuits.
\$500, Serves 20 guests

ROSEMARY, GARLIC & BUTTER ROASTED BEEF TENDERLOIN

With Garlic & Shallot Demi. Served with Grilled Sourdough.
\$675, Serves 20 guests

BEEMAN RANCH SMOKED BONE-IN RIBEYE

Ribeye Roast rubbed with Spices, Served with Salsa Verde.
\$700, Serves 20 guests

HOUSE SMOKED SIDE OF SALMON

With Lemon Saffron Cream & Fresh Dill Served with House Sliced Bagel Chips.
\$600, Serves 20 guests

SPICE CRUSTED PORK LOIN

Mushroom, Bacon & White Wine Cream Served with French Baguette Spears.
\$500, Serves 20 guests

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)

Dinner Stations

ACTION STATIONS

GREEN ENVY

Baby Spinach, Romaine, or Spring Mix

Toppings to include Grilled Chicken, Bacon, Olives, Egg, Parmesan, Feta, Tomato, Golden Raisins, House-Made Croutons, Herb Vinaigrette, Caesar Dressing & Buttermilk Herb Dressing

\$18 PER GUEST

POTATO BAR

Roasted Garlic Yukon Gold Mashed Potatoes & Sweet Potatoes with Brown Sugar & Pecans. A variety of toppings to include Sour Cream, Cheddar-Jack Cheese, Bacon, Sautéed Mushrooms, Scallions, & Marshmallows

\$19 PER GUEST

MAC N' CHEESE, PLEASE

Chef's Perfect Blend of rich & creamy Mac & Cheese

Served with Choice of Sautéed Mushrooms, Steamed Broccoli, Bacon Bits, Chives, Sour Cream, Fresh Peas, Black Olives & Panko Breadcrumbs

\$20 PER GUEST

TOASTED CHEESE

Choice of Bread: French White, Wheat, Sourdough or Marble Rye

Choice of Cheese: Tillamook Cheddar, Provolone, Swiss, Havarti, Brie or Monterey Jack

Add Your Toppings: Sautéed Mushrooms, Onions, Peppers, Smoked Ham, Roast Beef, Grilled Chicken, Sliced Tomatoes, Fresh Spinach, Green Apples, Bacon, Bleu Cheese Crumbles, Jalapenos, Grain Mustard & BBQ

\$26 PER GUEST

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BRUNCH



Rise & Shine

BRIDESMAIDS BRUNCH

\$36 PER GUEST

Vanilla & Strawberry Yogurt + House –
Made Granola + Smoked Honey
Assorted Sliced Fruits & Berries
Daily Creations from the Bakery
Spinach Salad with Handpicked Baby
Spinach Leaves, Fresh Seasonal Berries,
Maytag Bleu Cheese Crumbles &
Candied Texas Pecans
Assorted Tea Sandwiches
Assorted Juices
Freshly Brewed Starbucks Regular &
Decaffeinated Coffee

FAREWELL FAMILY BRUNCH

\$45 PER GUEST

Sliced Seasonal Fresh Fruit & Berries
Assorted Bagels with Cream Cheeses &
Smoked Salmon
Crisp Applewood Smoked Bacon
Egg Benedict
Herb Roasted Fingerling Potatoes
Choice of Biscuit or Pancake Station*
Assorted Juice & Freshly Brewed Starbucks
Regular & Decaffeinated Coffee

A LA CARTE

WARM CINNAMON PECAN STICKY BUNS

\$59 PER DOZEN

BREAKFAST BAKERY

\$52 PER DOZEN

Breakfast Bread, Croissants & Fruits Muffins
+ Served with Butter & Jams

AVOCADO TOAST STATION*

\$22 PER GUEST

Sliced & Mashed Avocado
Topping to include House Pickled
Vegetables, Arugula, Ricotta, Red Pepper
Flakes
Guest's Choice of Poached or Fried Eggs

OMELET STATION*

\$17 PER GUEST

Toppings to include Ham, Bacon,
Mushrooms, Onions, Bell Peppers, Olives,
Tomatoes, Cheddar Cheese & Jalapenos

PARFAIT STATION

\$15 PER GUEST

Regular Greek, Vanilla & Strawberry Yogurt
House-Made Granola
Assorted Seasonal Berries
Smoked Honey

*Station Required (1) attendant per (50) guests at \$175 per attendant

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)

Beverages

PREMIUM PACKAGE

Cash or Consumption

OPEN BAR – PER PERSON PACKAGE

Two Hours / \$38

Three Hours / \$48

Four Hours / \$58

Each Additional Hour / \$14

BEER / \$9 PER DRINK

Michelob Ultra

Bud Light

Stella Artois

Corona

WINE / \$10 PER GLASS

White

Chardonnay

Pinot Grigio

Prosecco

Red

Merlot

Pinot Noir

Cabernet

SPIRIT / \$15 PER DRINK

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

Jose Cuervo Gold Tequila

Jim Beam Bourbon

Seagrams7 Whiskey

Grant's Family Reserve Scotch

Bols Triple Sec

NON-ALCOHOLIC / \$7 PER DRINK

Assorted Soft Drinks, Bottled Water

*Prices of \$175.00 per bar up to three hours. \$100.00 per bar for each additional hour.

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)

Beverages

ULTRA PREMIUM PACKAGE

Cash or Consumption

OPEN BAR – PER PERSON PACKAGE

Two Hours / \$45

Three Hours / \$55

Four Hours / \$65

Each Additional Hour / \$16

BEER / \$9 PER DRINK

Michelob Ultra

Bud Light

Stella Artois

Corona

WINE / \$13 PER GLASS

White

Chardonnay

Pinot grigio

Prosecco

Red

Merlot

Pinot Noir

Cabernet

SPIRIT / \$17 PER DRINK

Absolute Vodka

Bacardi Rum

Captain Morgan's Rum

Bombay Sapphire Gin

Johnnie Walker Black Scotch

Knob Creek Bourbon

Crown Royal Whiskey

Don Julio Blanco Tequila

NON-ALCOHOLIC / \$7 PER DRINK

Assorted Soft Drinks, Bottled Water

*Prices of \$175.00 per bar up to three hours. \$100.00 per bar for each additional hour.

*All Menus are Subject to a 25% Service Charge. Taxable at 6.5% (subject to change)



SHERATON

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Your Details

We're committed to your dreams coming true, with expert professionals who are dedicated to getting every last detail right. This experience also means that we're on top of the latest trends in cuisine and décor. We know vendors with impeccable histories of bringing wedding ideas and venues to life. And we're always open to trying something new and fun.

Details

TERMS & CONDITIONS

MENU TASTING

A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of \$10,000.00 or more. Based on availability prior to the event for up to four persons. Additional attendees can be accommodated at 50% of the menu price.

SPLIT MENUS

If entrees are requested, the salad, entrée sides and dessert will be the same for all guests. You may choose up to three entrée proteins for your function. The cost for the higher price entrée will be charged plus \$25 dollars per guest to cover the spread.

DISCLAIMER / BREAKFAST

Breakfast Enhancements are charged on a guarantee or actual attendance if greater than guarantee. Breakfast is designed for a maximum of one and one-half hours of service. Additional hours are available at an additional charge of \$12.00 per person, per hour. Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

DISCLAIMER / LUNCH BUFFET

Buffet Luncheons are charged on guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$12.00 per person, per hour. Food items are NOT transferable to other functions rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

DISCLAIMER / RECEPTION ACTION STATION

Chefs at \$200.00 each Attendants at \$125.00 each are designed for a maximum of two hours of service. Additional hour are available at additional charge of \$150.00 per chef, per hour or \$75.00 per attendant per hour. Reception Station are charged on guarantee or actual attendance if greater than guarantee. reception stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$9.00 per person, per hour.

Food and Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

DISCLAIMER / RECEPTION

Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Additional hour are available at an additional charge of \$10.00 per person, per hour.

Food and Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three month out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge

PRICES AND PAYMENT

All food, beverage and room rental are subject to a taxable 25% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 25%. All events are subject to a sales tax 6.5%. Prices are subject to change and will be guaranteed 90 days prior to your function.

FOOD AND BEVERAGE

All food and beverage must be purchased exclusively from the Sheraton Orlando Lake Buena Vista Resort and consumed in designated function areas. The Department of Health prohibits the hotel from allowing food to be removed from the function location. We kindly request that all functions details, including menu selections, be finalized at least 30 days prior to the event. Events orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will required a minimum of 14 days prior to the event.

FOOD ALLERGY / SPECIAL MENU

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food. The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

BEVERAGE PACKAGES

Prices are quoted on a per person basis. A fee of \$175 per bartender will be applied to package bars up to 4 hours. Generally, one bartender is required per 75 guests. Each additional hour is \$100 per bartender. Tableside wine service is not included in package bars. Please refer to the wine list for bottle pricing. Consumption Bars require a minimum of 25 people for service. Bar service under 25 people will be based on a package/per person price, with a minimum revenue required of \$500.

FEES

For all buffets of fewer than 25 guests, a \$200 set up fee will be charged. Chefs at \$175 each and Attendants at \$125 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$175 per chef, per hour or \$75 per attendant per hour. Bartender fees are \$225 per Bartender with a maximum of 4 hours. One Bartender will be staffed for every 75 guests. Cashier fees are \$150 per hour, per Cashier with a two-hour minimum, and \$45 for each additional hour. One Cashier will be staffed for every 100 guests.

Details

TERMS & CONDITIONS

BUFFET MEALS

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof. Our buffets and food stations are all priced as per the following meal duration:

Breakfast Buffet – One and a Half Hours
Lunch, Dinner Buffets, and Receptions / Stations – Two Hours
Coffee Breaks – Thirsty Minutes

Should you require additional time, this can be arranged for an additional fee. Please coordinate with your Meetings and Special Events manager for a personalized proposal.

GURANTEES

The guaranteed number of attendees is due at noon, three business days prior to the functions date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitutions of food and beverage products. This guarantee will apply to all aspects of your event (Food, Beverage and Destination Service). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest's attendance, whichever is greater. Should your guaranteed final attendance be significantly less than your tentative count, the hotel reserves the rights to move your event to a more suitable location to better serve your guests. Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

OUTDOOR FUNCTIONS AND WEATHER CALL

Weather calls will be made by the Client upon the recommendation of the Hotel. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will be moved indoors.

The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendations a Resort Fee equivalent to \$10 per person will be incurred for a double set of the weather backup location.

SIGNAGE AND LITERATURE

Signage is to be used outside meeting rooms only. The Resort reserves the right to remove signage which is considered to be inappropriate and must be professionally printed. The posting of any items (posters, signs, etc.) on any functions room walls or doors is strictly prohibited. Rental arrangements can be made for easels or cork boards. Banner displays will incur an additional set-up charge.

ALCOHOL

The sale and service of all alcoholic beverage is regulated by the Florida State Division of Alcoholic Beverage and Tobacco. It is our policy, therefore, that no alcoholic beverage may be brought into the resort any time.

For similar liability reasons, no food may be brought into the resort for any catered functions. Florida law requires all alcohol service end at 2:00 am. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

SECURITY

The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function.

Dedicated security staff is available, and the charge begins at \$65.00 per officer, per hour (4-hour consecutive minimum). Arrangement must be made in advance for Loss Prevention officers to be present.