

WYNDHAM
ORLANDO RESORT & CONFERENCE CENTER / CELEBRATION

Wedding Packages 2024



What an exciting time in your life! From all of us here at the Wyndham Orlando Resort & Conference Center Celebration we would like to congratulate you on your engagement.

We appreciate the opportunity to host such a milestone for you and your family. Our experienced wedding team will guide you through your wedding preparations. With attention to detail, we will make sure your event is perfect from start to finish.

Enclosed are our updated Wedding Packages; however, please note that we are flexible, and it would be our pleasure to create a custom menu package for your special day.

Let our expertise and experience work along with your dreams and desires create blissful memories for you, your family and friends.

Best Regards,
Gigi Gonzalez
Catering Sales
ggonzalez@wyndhamcelebration.com
Direct: 407-997-1213

CATERING AT WYNDHAM ORLANDO RESORT CELEBRATION

Amenities and Services Included in Reception Packages:

- Beautifully appointed Ballroom
- Coffee, Hot Teas and Lemonade during dinner
- House Centerpieces
- White Tablecloths and selection of napkins (white, gold, ivory)
- Cake Cutting
- Round Tables, Head Table, Cake Table, Gift Table, DJ Table, Silverware, China, Glassware and House Chairs (gold or gray), Votive Candles, Table Numbers
- Discounted room rate for guests upon availability
- Bridal Party Holding Room
- Complimentary Parking
- Complimentary Wi-Fi
- One Complimentary Room for Bride and Groom the night of the event with Amenity
- Dance Floor
- Easels for portraits
- Dedicated Coordinator





WEDDING PACKAGES

THE CEREMONY| $ 2500.00 -

- Ceremony Indoor Location
- Ceremony Rehearsal (based on availability)
- Ceremony Table with White Linen
- White Chairs
- Fruit Infused Water Station
- Wedding Ceremony Arch
- One hour Cocktail Reception
- Butler passed Hors d'oeuvres & Mimosas
- High & Low cocktail tables
- Table linens ad napkins
- Day-Of Coordinator
- Complimentary Self Parking

Cocktail Hour (Butler Passed)

Based on 2 pieces per person:

- Seasonal Fruit Platter
- Mimosas

Choose from 2 Hors D'Oeuvres below:

- Smoked Salmon on Toast-point with Crème Fraiche
- Italian Bruschetta (V)
- Seafood Ceviche with avocado lime crème (GF)
- Rustic Avocado Toast – Radish Sprouts, and Citrus Oil (V)
- Tenderloin Crostini – Horseradish Cream
- California Chicken Salad cups – Pulled Chicken, Apples, Pecans, Grapes, Little Gem Lettuce
- Queso Frito with Guava Sauce

**Price based on up to 50 guests. Additional guests: $35.00 ++*

**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*





WEDDING PACKAGES

I DO RECEPTION| $ 95.00 ++

- One-hour welcome reception

  Choice of two (2) passed hors d'oeuvres *(additional at $5.00++ pp)*
- Three-hour dinner reception
- Three-course plated dinner:

  Choice of starter

  Choice of two (2) entrees + vegetarian entree

TRUE LOVE RECEPTION| $ 144.00 ++

- Choice of four (4) passed hors d'oeuvres

  (additional at $5.00++ pp)
- Choice of two (2) reception display
- Four-hour dinner reception – three course plated dinner.
- Choice of two (2) action station
- Choice of one (1) carving station
- Wedding cake**

ALWAYS & FOREVER RECEPTION| $ 120.00 ++

- One-hour welcome reception

  Choice of four (4) passed hors d'oeuvres

  (additional at $5.00++ pp)
- Four-hour dinner reception

  Three-course plated dinner

  Choice of starter

  Choice of two (2) entrees + vegetarian entrée + duo upgrade

TRUE LOVE RECEPTION| $ 210.00 ++

- One-hour cocktail reception
- One -hour traditional open bar
- Choice of four (4) passed hors d'oeuvres

  (additional at $5.00++ pp)
- Four-hour dinner reception
- Three-hour traditional open bar
- Three-course plated dinner

  Choice of starter

  Choice of two (2) entrees + vegetarian entrée + duo upgrade

  Wedding cake**

**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*
*** Depending on specifications and design. Catering Sales team will work with you on details.*







BUFFET PACKAGE 1

Choice of Starters:

- Sweet Potato & Corn Chowder (V)
- Tuscan White Bean soup wilted Kale
- Butternut Squash Bisque with crispy Onions (V)
- Classic Caesar – Romaine, Parmesan, House-made Croutons, and Caesar dressing
- Baby Spinach Salad – Roasted Peppers, Red Onion, Orange segments, and Balsamic dressing
- Organic Green Salad – Radish, Tomato, Herbs, Cucumber, and Lemon Vinaigrette

Choice of Sides:

- Au Gratin Potatoes
- Grilled Asparagus
- Roasted Seasonal Vegetables
- Pearl Couscous

- Roasted Fingerling Potatoes
- Garlic Snap Peas

Choice of Entrees:

- Eggplant Lasagna with Roasted Tomato
- Hickory-smoked Roasted Pork Loin with Mustard BBQ, and golden Pineapple Salsa
- Chicken Piccata with Lemon Caper Butter Sauce, and Tomato Basil Tapenade
- Pan-roasted Salmon with Butter Braised Radishes, and a Salsa Verde
- Roasted Beef Tenderloin with Blue Cheese, Pine Nuts, and Baby Spinach in a Red Wine Demi Glaze

AND - Chef's selection of assorted Desserts

MEAL ADD-ONS:

- Add third entrée: +$15 per guest

**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*







BUFFET PACKAGE 2

Choice of Salads:

- Fresh Garden Salad – Mixed Greens, Grape Tomatoes, Cucumbers, Shredded Carrots with choice of two Dressings.
- Classic Caesar – Cuts of Romaine, House made Garlic Croutons, Shaved Parmesan Cheese and Caesar Dressing.
- Baby Spinach Salad – Baby Spinach with Pickled Onions, Petite Cherry Tomatoes, Mushrooms topped with Smokey Bacon Dressing.
- Waldorf Salad – Mixed Greens with Dried Berries, Pecans, Gorgonzola Cheese – tossed in your choice of dressing.
- Romaine Salad – Candied Pecan, Tomato, Feta Cheese, Sliced Olives, Served with Italian Dressing.
- Dressings: Italian, Ranch, French, Caesar, Blue Cheese, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette.

Choice of Entrees:

- Pollo De Lima - Pepper and Onion Relish
- Chicken Pesto Piccata - Tomato and Mozzarella
- Chicken Marsala - Mushroom Marsala Sauce
- Herbed Crusted Chicken Breast - Sundried Tomato Cream Sauce
- Grilled Grouper - Mango and Pineapple Relish
- Baked Tilapia - Lemon Caper Sauce
- Pan Seared Salmon (+$3.00 pp ++) - Soy Ginger Sauce
- Grilled Mahi Mahi - Glazed with Pineapple
- Roasted Pork Loin - Mojo Latin Style
- Grilled Pork Chops - Apple Demi Glaze
- Sliced Flank Steak – Chimichurri Sauce
- Beef Tips – Demi Glaze
- 78oz New York Strip (+$6.00 pp++) – Port Wine Demi Sauce
- Eggplant Parmesan – Fresh Marinara Sauce
- Pasta Primavera – Sauteed Vegetables and Fettuccine Alfredo

**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*







BUFFET PACKAGE 2 *Cont.*

Choice of Sides:

- Seasoned Vegetable Medley
- Grilled Zucchini and Squash
- Steamed Broccoli Florets with Garlic and Olive Oil
- Green Beans Almondine
- Honey Glazed Baby Carrots
- Grilled Asparagus with Garlic and Roasted Tomatoes
- Herb Roasted Yukon Potatoes
- Sweet Potato Puree
- Roasted Garlic Red Skin Mashed Potatoes
- Au Gratin Potatoes
- Sweet Plantains
- Cilantro Jazmine Rice
- Rice Pilaf

**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*





PLATED DINNER

ALL PLATED DINNERS COME WITH ARTISAN BREADS AND BUTTER, WATER, ROASTED COFFEE, AND ASSORTED HOT TEAS

STARTERS *(Choose One)*

- Classic Caesar – Romaine, Parmesan, Croutons, and Caesar dressing
- Arugula and Beet salad – Avocado, Red Onion, Sherry Vinegar, and Watercress
- Traditional Wedge salad – Tomatoes, Blue Cheese, and Bacon with Blue Cheese dressing
- Baby Kale and Red Quinoa salad – Honeycrisp Apples, Walnuts, and Champagne Vinaigrette
- Italian Burrata salad –Mozzarella with Heirloom Tomatoes, Basil Pesto, and Ciabatta Bread

PROTEIN: *(Choose One)*

- Risotto with Chef Seasonal Vegetables (V) **$38**
- Eggplant Lasagna (V) **$38**
- Roasted Chicken Breast **$42**
- Pan-Seared Salmon $52
- Grilled Grouper $55
- Wood-Grilled Filet Mignon **$68**
- Braised Short Ribs $
- Surf & Turf (Steak & Lobster Tail) MKT

SIDES: *(Choice of Two)*

- Seasoned Vegetable Medley
- Steamed Broccoli Florets with Garlic and Olive Oil
- Green Beans Almondine
- Grilled Asparagus with Garlic and Roasted Tomatoes
- Herb Roasted Yukon Potatoes
- Roasted Garlic Red Skin Mashed Potatoes
- Cilantro Jazmine Rice
- Rice Pilaf

DESSERTS *(Choose One)*

- Chocolate cake
- Strawberry shortcake
- Seasonal Fruit Plate
- New York Cheesecake
- Key lime tart
- Chef’s dessert trio

**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*





CHILLED BITES

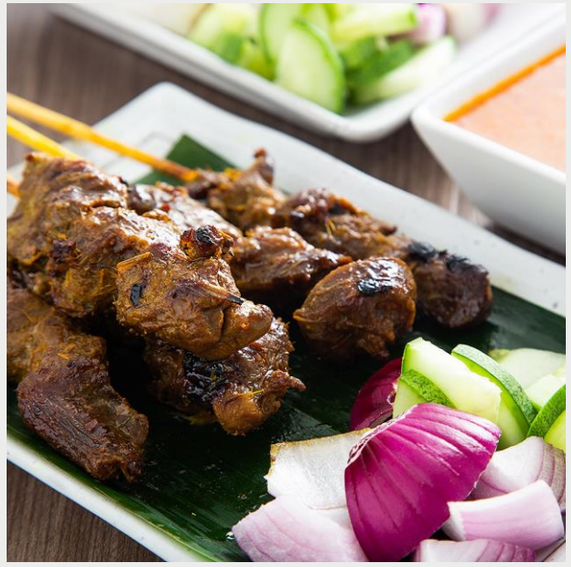
- Smoked Salmon on Toast-point with Crème Fraiche
  $5 each
- Italian Bruschetta (V)
  $5 each
- Seafood Ceviche with avocado lime crème (GF)
  $6 each
- Rustic Avocado Toast – Radish Sprouts, and Citrus Oil (V)
  $5 each
- Tenderloin Crostini – Horseradish Cream
  $6 each
- BLT Crostini – Crispy Bacon, Romaine, Heirloom Tomato
  $5 each
- California Chicken Salad cups – Pulled Chicken, Apples, Pecans, Grapes, Little Gem Lettuce
  $5 each
- Stuffed Cremini Mushroom Caps, Olive Tapenade, and Crumbled Feta Cheese (V)
  $5 each
- Prosciutto-wrapped Melon Cube – Tuscan Fig Syrup
  $5 each
- Sweet Tomato Caprese skewer, Pesto (V)
  $5 each
- Plantain Chips with Corn salad (V/GF)
  $5 each
- Deviled Egg, crispy Prosciutto (V/GF))
  $5 each

Prices are per person, with a minimum 25-peoples based on 60 minutes of services. Guarantees under 25 people will incur a $125 surcharge
**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*

HOT BITES

- Beef or Chicken Empanadas
  $5 each
- Cheddar Biscuit and Pulled Pork slider
  $6 each
- Pork Pot Stickers with Ponzu Sauce
  $5 each
- Korean Barbecue Ribs, Sesame, and Scallions
  $6 each
- Mini Crab Cakes and Roasted Red Pepper Remoulade
  $6 each
- Steak and Potato Bite – Beef Tenderloin, Horseradish cream on a crispy Potato Cake
  $6 each
- Beef Satay – With Peanut Sauce
  $6 each
- Vegetable Samosas with Dipping Sauce (V)
  $5 each
- Grilled Fig (seasonal) – Blue Cheese Mousse and Balsamic Gaze
  $5 each
- Falafel – Lettuce cup, Roasted Pepper, Tahini (V)
  $5 each
- Jerk Chicken bite – Fresh Thyme and Ginger sauce
  $5 each
- Marinated Chicken Skewer – With Thai Pesto
  $5 each
- Italian Meatball – All Beef with San Marzano Tomato Sauce, Ricotta and Parmesan
  $5 each
- Sweet and Sour Glazed Shrimp with Roasted Red Peppers (GF)
  $6 each
- Queso Frito with Guava Sauce
  $5 each





Prices are per person, with a minimum 25-peoples based on 60 minutes of services. Guarantees under 25 people will incur a $150 surcharge
**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*

BRAND BY CATEGORY

ALL BARS REQUIRE A BARTENDER – $265 PER BARTENDER

** Any special requests will be provided a quote for pricing*

HOUSE BRANDS

- The following spirits are included:
  Vodka, Gin, Rum, Bourbon, Scotch, Whiskey, Tequila, Cognac

CALL BRANDS

- Tito's
- Tanqueray Gin
- Bacardi Superior Rum
- Jim Beam Bourbon
- Johnnie Walker Red
- Jameson
- Jose Cuervo
- Hennessey

PREMIUM BRANDS

- Grey Goose Vodka
- Bombay Sapphire
- Zaccapa Rum
- Johnny Walker Black
- Crown Royal
- Maker's Mark
- Don Julio
- Remy Martin VSOP

DOMESTIC BEER

- Budweiser, Bud Light, Michelob Ultra, Coors Light and Miller Lite

IMPORTED/CRAFT BEER

- Heineken, Modelo Especial, Goose Island IPA, 3 Daughters, Corona Extra, Neutral





ALL PRICES PLUS TAX AND 25% SERVICE CHARGE

BRAND BY CATEGORY

ALL BARS REQUIRE A BARTENDER – $265 PER BARTENDER

** Any special requests will be provided a quote for pricing*

PREMIUM BRANDS | $12 per drink

- Tito's
- Tanqueray Gin
- Bacardi Superior Rum
- Jim Beam Bourbon
- Johnnie Walker Black
- Jameson
- Don Julio
- Hennessey

LUXURY BRANDS | $14 per drink

- Grey Goose Vodka
- Bombay Sapphire
- Applewood Reserve Rum
- Glenlivet
- Crown Royal
- Maker's Mark
- Patron Silver
- Remy Martin VSOP

DOMESTIC BEER | $8 per drink

- Budweiser, Bud Light, Michelob Ultra, Coors Light and Miller Lite

IMPORTED/CRAFT BEER | $10 per drink

- Heineken, Modelo Especial, Goose Island IPA, 3 Daughters, Corona Extra, White Claw

NON-ALCOHOLIC BEVERAGES | $6 per drink

- Signature Non-Alcoholic Cocktail(s)

**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*





ENHANCEMENTS

STATIONS

STATIONS CAN ONLY BE SERVED IN CONJUNCTION WITH A MENU

SPECIALTY HORS D'OEUVRES | $ 24 per guest

- Specialty Stations include between 5-6 pieces per person.
- Items selected will be in conjunction with a dinner service selected
- Based on one (1) hour of service.

CHOCOLATE DELUXE| $ 12 per person – Minimum 25 guests; $8.00 Each Additional Guest

- Elegant Chocolate Fountain served with Strawberries, Pineapple Wedges, Pund Cake, Pretzels, Jumbo Marshmallows, Choice of Milk or Dark Chocolate

PIZZA STATION PARADISE| $ 16 per person - for up to 10 guests; $8.00 Additional Guest

Pizza Stations require 1 Chef per 25 guests $365.00 and a station attendant $265.00

- Choice of 16" with a great crust. Toppings:
- Margherita – Italian Tomato Sauce Base with a Mozzarella Topping.
- Smoked Ham & Chestnut Mushroom – Mozzarella, Smoked Ham & Chestnut Mushroom
- Chorizo and Marinated Olives – Spicy Chorizo & Marinated Olives with Creamy Mozzarella
- Chicken and Roasted Vegetable Medley – Mozzarella, Roast Chicken and Roasted Cherry
- Tomatoes, Peppers, and Red Onion
- Pepperoni and Roquito Peppers – Mozarella, Pepperoni and Sweet and Roquito Peppers
- The Meat One: Mozzarella, Chorizo, Ham, Chicken and Pepperoni

**All prices are subject to a 25% Service Charge and 7.5% State Stales Tax*







WEDDING BRUNCH

ALL WEDDING BRUNCH MENUS INCLUDE: BAKERY BASKET WITH MINI CROISSANTS, DANISH, PARFAITS

SURF & TURF| $ 65.00 ++ per guest

- Grilled New York Strip Steak, Scrambled Eggs, Fresh Asparagus, Sauteed Red Potatoes, Topped with Lump Crab Meat and Hollandaise Sauce

EGGS & CHEESE| $ 48.00 ++ per guest

- Fresh Scrambled Eggs with Cheese, Warm Fruit Filled Crepes, Choice of Link Sausage, Country Ham or Crisp Bacon, Herb Crusted Tomato, Breakfast Potatoes

FRESH & GOLDEN| $ 45.00 ++ per guest

- Fresh Scrambled Eggs with Golden Brown French Toast drizzled with Maple Syrup, Choice of bacon or Sausage, Cinnamon Baked Apple

ENHANCEMENTS

- Traditional Biscuits & Gravy Station $8.00 per person
- Waffle Station (Chef Attended) $12.00 per person
- Smoked Salmon Station (Chef Attended) $14.00 per person
- Benedict Station (Chef Attended) $16.00 per person
- Mimosas $20.00 per person

(2 per person / Additional : $12.00 per person)

Selection: Blueberry-Lemon Juice, Grapefruit Juice, Orange Juice, Crème de Casis, Peach

CHEF FEE FOR ATTENDED STATIONS– $365.00

**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*

CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS
*CHEF ATTENDANT REQUIRED WITH EACH STATION –$265 PER ATTENDANT





*BOURBON GLAZED COUNTRY HAM

Apple Compote and Grain Mustard
(Serves 35 people)
$350

*CEDAR PLANK SALMON

Citrus Glaze and Lemon Aioli
(Serves 20 people)
$525

*HOUSE ROASTED TURKEY BREAST

Black-pepper Gravy and Cranberry Compote
(Serves 35 people)
$375

*WHOLE ROASTED BEEF TENDERLOIN

Wild Mushroom Sauté with Bearnaise Sauce
(Serves 20 people)
$625

*PRIME RIB

Creamy Horseradish
(Serves 35 people)
$575



**All prices are subject to a 25% Service Charge and 7.5% State Sales Tax*



SPECIAL PROMO

RECEIVE THE FOLLOWING
IF YOU BOOK BY SEPTEMBER 30, 2024

- **Brunch Menu 20% Discount**

OR

- **Buffet Menu 10% Discount**

OR

- **One Carving Station (for 50)**

Wedding Enhancements

Custom Color Tablecloths	$20.00/table
Overlays	$16.00/table
Table Runners	$12.00/table
Color Napkins	$ 3.00/each
Spandex Chair Covers with Sash	$ 5.00/each
Chiavari Chairs – Clear, Gold or Silver	$ 9.00/each
Uplighting Package (6)	$200.00
Additional Uplighting	$ 75.00 each
Wedding Cake	$ Upon Request

DETAILS

Thank you for selecting Wyndham Orlando Resort and Conference Center for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our Culinary team offers nutritious, balanced choices designed for a positive lifestyle

Our Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, photography, music, entertainment and parties. We would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information

MINIMUM GUARANTEE

A guaranteed guest count is required (3) business days prior to the function date. This number shall constitute a minimum guarantee, not subject to reduction. If the attending number of guests exceeds this count, every effort will be made to serve these guests, however, a menu substitution may be necessary. If the event numbers increase within the three-business days window, after the minimum guarantee has been established, an automatic twenty-five percent (25%) surcharge will apply to the agreed menu price on the Banquet Event Order for increases greater than 5% of the minimum guarantee for each banquet function. If the Hotel is not advised of a guaranteed count, the expected number of guests will become the guaranteed count. Should the guaranteed count be significantly less than the expected guest count, the Hotel reserves the right to reassign the function to a more suitable location. The Hotel will set and prepare for up to 5% over guaranteed guest count.

The final charge will be the guarantee or actual guest attendance, whichever is greater.

There will be a minimum labor charge of $250.00, plus tax for all meal functions with a guarantee of 20 persons or less. Bartender, Chef, Culinary Attendant, Restroom Attendant and Cashier fees will be assessed to all events requiring specific staffing.

TIMING OF FUNCTIONS

To provide the finest service to your group, it is important that you notify the Convention Services or Banquet Manager of time changes in your agenda

EVENT SPACE ASSIGNMENT

Events are assigned space according to the original agreement of the contract. Should there be a request to make changes to the original agreement of the contract; the Hotel reserves the right to move the event to a more appropriate space. Event space is subject to availability.

BANQUET EVENT ORDER

The Banquet Event Order (BEO) form will outline the specifics of the actual food, beverage, assigned banquet space, order of events, number of attendees, set-up requirements, audiovisual and pertinent charges assessed to the event. **It will be a requirement to have the document signed and returned to the Hotel** by an authorized individual within your organization. The BEO will supersede the original contract when minimums are met or exceeded. The number of individuals listed on each BEO constitutes your guarantee of payment for those individuals and does not void your contracted food and beverage minimum when attendance is lower. All revisions to the BEO before the actual function must be signed by an authorized individual of your organization and follow the same guidelines as listed above. A $150 labor fee will be applicable for any food function less than 30 people.

Prices are subject to a 25% service charge and a 7.5% state tax, prices are subject to change

DETAILS

FOOD AND BEVERAGE POLICIES AND OUTSIDE CATERING

All food and beverage items **must** be purchased exclusively from the Hotel and consumed in the designated function areas. To ensure the health and safety of our guests, **it is strictly prohibited** to bring outside food on hotel property , with the exception of specialty desserts and culturally specific catering that the hotel team cannot replicate. This exception is with Hotel's approval only and will carry an outside catering fee of $30.00 ++ per person. A food waiver must be signed by the client in such cases.

The Hotel also prohibits the removal of food and beverages from the Hotel premises or functions.

The Hotel is the **only licensed authority** to serve and sell alcoholic beverages on premises; therefore, outside alcoholic beverages are **not permitted** on the Hotel property.

Florida Liquor Law requires all functions serving alcohol to have a bartender present (Hotel guidelines are 75 guests per bartender). All specialty banquet wines must be sold by the case. All wine orders must be received no later than the final guarantee. Additional fees will be assessed for any rush orders.

All events held in food and beverage outlets are subject to approval and may be subject to restrictions and/or buy-out fees.

MEAL SUBSTITUTIONS

It is our intent to accommodate any requests due to dietary restrictions. These requests must be provided at the same time as the Banquet Guarantee Numbers.

OUTDOOR SEATING

The Hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the necessary time that a weather/wind call must be made. For the safety of our guests, dance floors are limited to indoor locations.

PRICING

Prices are subject to change and do not include the service charge, administrative fee and the Florida state sales tax. Prices will be confirmed 30 days in advance of your function.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display. The hotel will not be responsible for items left unattended in any function room or function foyer area.

SERVICE CHARGE, ADMINISTRATIVE FEE AND TAX

All prices are subject to a 25% service charge.

7.5% tax will be added to all food, beverage, labor, rental, service charges, administrative fees, and miscellaneous charges.

Additional labor fees will apply for audio-visual services.

DETAILS

STAFFING

Cashier $250.00 per attendant per attendant 4 hr.
Bartender $265.00 per attendant 4 hr.
Station Attendant $265.00 per attendant 2 hr.
Culinary Attendant $265.00 per attendant 2hr.
Chef Fee $350.00 Per Chef 2 hr.
For additional hours of service an automatic $80 per Attendant per additional hour will apply
Additional Service Staff, Above Standards $45.00 per Additional Staff, per Hour

Staffing Standards:
Plated Event - 1 Server per 20 guests
Buffet Event- 1 Server per 40 guests

OUTSIDE VENDORS, VENDOR LOAD-IN & PARKING

All outside vendors such as entertainers, AV companies, DJ's must bring their own supplies and verification of public liability insurance.
Upon arrival to the resort, check in with the Front Desk to receive the necessary credentials and they will direct Vendor's to the Conference Center.

STORAGE / PACKAGES

Hotel Staff will be happy to deliver Welcome Bags to each guest room for an additional fee per room.
The Hotel will accept packages no more than one week before the scheduled events. Packages that are sent before that may be subject to a storage/drayage fee, pending the availability of storage space. After the event, packages must be removed within 24 hours, or they will be discarded. All incoming packages should be addressed with the name of the Catering/Conference Service Manager handling your account, the name of the group/event, and the dates of the program/event. Please advise us of large shipments in advance, as it may be necessary to arrange drayage at the client's expense. Boxes or freight over 75 lbs. will not be accepted. A service charge of $7.00 per box or $125 per pallet will be assessed to your group for movement of more than (10) boxes. The charges will be applied to the group/event master account.