

# WESTGATE LAKES RESORT & SPA

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## BANQUET MENU

# REFRESHMENTS - A LÁ CARTE

Prices do not include tax and gratuity.

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Whole Fruit (each)	\$2.75
Display of Sliced Fresh Seasonal Fruit	\$4.95
Individual Fruit Yogurt (each)	\$3.75
Mirror of Smoked Salmon with Traditional Condiments (per person)	\$12.50
Bagels with Cream Cheese (dozen)	\$26.00
Danish (dozen)	\$26.00
Full-sized Muffins (dozen)	\$26.00
Croissants (dozen)	\$26.00
Fruit and Nut Bread (loaf)	\$26.00
Assorted Jumbo Cookies (dozen)	\$26.00
Brownies (dozen)	\$26.00
Petit Fours (dozen)	\$42.00
Miniature Fruit Tarts (dozen)	\$42.00
Candy Bars (each)	\$2.50
Large, Seasoned Soft Pretzels with Honey Mustard (each)	\$5.95
Tortilla Chips with Salsa (per pound)	\$6.50
Potato Chips, Corn Chips, or Pretzels with Chef's Dip (per pound)	\$7.50
Tri-Colored Tortilla Chips with Chile Con Queso (per pound)	\$7.50
Honey Roasted Peanuts (per pound)	\$15.00
Hot Herbal Tea (each)	\$2.50
Hot Chocolate (each)	\$2.50
Assorted Canned Sodas (each)	\$2.50
Bottled Water (each)	\$2.75
Iced Tea (gallon)	\$35.00
Lemonade (gallon)	\$35.00
Regular or Decaffeinated Coffee (gallon)	\$35.00
Florida Orange Juice (gallon)	\$35.00

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All menu items are per person, unless otherwise noted.*

# LUNCHEON BUFFETS

Minimum of 50 people required. Buffet is for 1½ hours.

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## DELI STYLE MENU

- Assorted Mini Sandwiches on Hoagie Rolls to Include:
- Roasted Turkey and Provolone Cheese, Ham and Swiss, and Italian and Provolone Cheese with Lettuce and Tomato
- Potato Chips
- Potato Salad
- Macaroni Salad
- House Baked Gourmet Cookies
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

**\$24 PER PERSON**  
plus tax and gratuity

## THE PITA PARTY

- Carrot and Celery Sticks with Bleu Cheese Dressing
- Fresh Fruit Salad
- Tabouli Salad
- Assorted Pita Pockets with Our House Special: Rotisserie Chicken Salad and Tuna Salad
- Shaved Ham and Roast Beef
- Shredded Lettuce, Sliced Cucumbers, Alfalfa Sprouts, Sliced Cheese, Herbed Cream Cheese, Diced Tomatoes, and Black Olives
- Chef's Dessert Selection
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

**\$24 PER PERSON**  
plus tax and gratuity

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# LUNCHEON BUFFETS

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## POOLSIDE PICNIC

- Tossed Garden Salad with Choice of Dressing
- Grilled Hot Dogs and Buns
- Grilled Hamburgers and Buns
- Condiment Platter
- Lettuce, Tomato, Onion, Pickles, and Cheese
- Potato Salad
- Pasta Salad
- Potato Chips
- Chef's Choice of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

**\$21 PER PERSON**  
plus tax and gratuity

Add Grilled Chicken	<b>\$5.00 per person</b>
Add B.B.Q. Ribs	<b>\$6.50 per person</b>
Add Smoked Beef Brisket	<b>\$6.50 per person</b>

## PIZZA PARTY

- Tossed Garden Salad with Choice of Dressing
- Pepperoni Pizza
- Cheese Pizza
- Vegetarian or Supreme Pizza
- Breadsticks with Marinara Dipping Sauce
- Assorted Italian Desserts
- Country Time Lemonade

**\$22 PER PERSON**  
plus tax and gratuity

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# LUNCHEON BUFFETS

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## WILD, WILD WEST BUFFET

- Tossed Garden Salad with Choice of Dressing
- Coleslaw
- B.B.Q. Chicken
- Smoked Beef Brisket
- Texas-Style Cut Corn
- Oven Roasted New Potatoes
- Corn Muffins with Butter
- Chef's Choice of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

**\$29 PER PERSON**  
plus tax and gratuity

## A VISIT TO VENICE

- Caesar Salad Display with Crisp Romaine, Freshly Grated Parmesan Cheese, Cracked Black Pepper, Homemade Herbed Croutons and House Caesar Dressing
- Tri-Colored Pasta Salad
- Chicken Marsala or Chicken Piccata served over Angel Hair Pasta
- Spaghetti with Meat Sauce
- Italian Squash Casserole
- Parmesan Breadsticks
- Chef's Choice of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

**\$30 PER PERSON**  
plus tax and gratuity

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# PLATED DINNERS

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## ALL PLATED DINNERS INCLUDE:

Chef's Choice of Rice or Potato, Seasonal Vegetables, Chef's Choice of Dessert, Fresh Baked Rolls and Whipped Butter, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

## CHARGRILLED BREAST OF CHICKEN

Served with Marinated Grilled Portobello Mushroom; accented with a Rich Demi-Glacé

**\$39 PER PERSON**  
plus tax and gratuity

## ROASTED PRIME RIB OF BEEF

Served with Roasted Shallot Au Jus and Creamy Horseradish

**\$44 PER PERSON**  
plus tax and gratuity

## FRESH FISH CATCH OF THE DAY

Served with maitre d'hotel butter

**MARKET PRICE PER PERSON**  
plus tax and gratuity

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# DINNER BUFFETS

Minimum of 50 people required. Buffet is for 1½ hours.

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## ALL BUFFET DINNERS ARE ACCOMPANIED WITH:

Seasonal Vegetables, Assorted Rolls and Butter, Chef's Dessert Display, Regular Coffee, Decaffeinated Coffee and Iced Tea.

## SALADS

Select two items:

- Tossed Garden Salad with Assorted Toppings and Dressings
- Tri-Colored Rotini Salad with Fresh Vegetables and Vinaigrette Dressing
- Traditional Caesar Salad

## ENTRÉES

- Sliced Sirloin with Wild Mushroom Ragout
- Baked Chicken Piccata
- Broiled Salmon with a Twin Peppercorn Cream
- Fresh Catch of the Day served with a Mango Salsa
- Sliced Pork Loin with Roasted Garlic and Rosemary

## ENTRÉE ACCOMPANIMENTS

Choice of two:

- Wild Rice Pilaf
- Linguine with Herbs and Olive Oil
- Confetti Rice
- Roasted Red Bliss Potatoes
- Garlic Mashed Potatoes
- Scalloped Potatoes

**TWO ENTRÉES: \$45 PER PERSON (plus tax and gratuity)**

**THREE ENTRÉES: \$49 PER PERSON (plus tax and gratuity)**

A minimum number of people, as indicated, are required for this menu item.

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# THEMED DINNER BUFFETS

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## SOUTHERN STYLE

- Tossed Garden Salad with Choice of Dressing
- Southern Fried Chicken
- Blackened Fish with Lemon Butter
- Wild Rice Pilaf
- Macaroni & Cheese
- Mixed Vegetables
- Homemade Apple Cobbler
- Fresh Baked Rolls and Butter
- Freshly Brewed Regular and Decaffeinated Coffee
- Sweet Iced Tea

**\$35 PER PERSON**  
plus tax and gratuity

## FINALE NIGHT

- Tossed Garden Salad with Choice of Dressing
- Herb Baked Chicken
- Sliced Beef in Mushroom Sauce
- Oven Roasted Red Bliss Potatoes
- Southern Style Green Beans
- Corn on the Cob
- Corn Bread Muffins, Fresh Baked Dinner Rolls, and Butter
- Chef's Choice of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

**\$37 PER PERSON**  
plus tax and gratuity

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# THEMED DINNER BUFFETS

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## CARIBBEAN

- Tossed Garden Salad with Bay Shrimp and a Coconut Vinaigrette
- Jerk Chicken
- Choice of Adobo Pork or White Fish with Mango Salsa
- Black Beans and Rice
- Yucca Mashed
- Coconut Muffins, Fresh Baked Dinner Rolls, and Butter
- Bread Pudding with a Dark Rum Sauce
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

**\$45 PER PERSON**  
plus tax and gratuity

## THE SMOKEHOUSE SAMPLER

- Tossed Garden Salad with Choice of Dressing
- Smoked Beef Brisket
- B.B.Q. Pulled Pork
- Macaroni & Cheese
- Coleslaw
- Kentucky Bourbon Baked Beans
- Fresh Baked Rolls and Butter
- Chef's Dessert Display
- Freshly Brewed Regular and Decaffeinated Coffee
- Iced Tea

**\$46 PER PERSON**  
plus tax and gratuity

Add B.B.Q. Chicken **\$5.00 per person**

Add B.B.Q. Ribs **\$6.50 per person**

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# BEVERAGES

Bartender Fee \$200, up to 4 hours.

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## CASH BAR

Your guests will purchase their own drinks. Price includes tax & tip.

- Domestic Beer     **\$4.50**
- Imported Beer    **\$5.00**
- House Wine        **\$4.50**
- Soft Drinks        **\$2.25**
- Bottled Water     **\$2.75**
- Well Brands        **\$5.50**
- Call Brands        **\$6.50**
- Premium Brands   **\$7.50**

## BLUE PACKAGE

Well Brand Liquor, House Wine, Domestic Beer, Import Beer, Soft Drinks, and Bottled Water

**1ST HOUR: \$19 PER PERSON**  
plus tax and gratuity

**EACH ADDITIONAL HOUR: \$7 PER PERSON**  
plus tax and gratuity

## GOLD PACKAGE

Call Brand Liquor, Premium Choice Wine, Domestic Beer, Import Beer, Soft Drinks, and Bottled Water

**1ST HOUR: \$22 PER PERSON**  
plus tax and gratuity

**EACH ADDITIONAL HOUR: \$8 PER PERSON**  
plus tax and gratuity

## BEER AND WINE PACKAGE

House Wine, Domestic Beer, Soft Drinks, Bottled Water

**1ST HOUR: \$15 PER PERSON**  
plus tax and gratuity

**EACH ADDITIONAL HOUR: \$6 PER PERSON**  
plus tax and gratuity

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# BEVERAGES

Bartender Fee \$200, up to 4 hours.

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## ADDITIONAL BAR PACKAGES

Sangria By The Gallon	\$50 PER GALLON (plus tax and gratuity)
A Little Extra Bubbly House Brand Champagne	\$25 PER BOTTLE (plus tax and gratuity)
Asti Spumante	\$27 PER BOTTLE (plus tax and gratuity)
Korbel Champagne	\$28 PER BOTTLE (plus tax and gratuity)

## BAR ACCOMPANIMENTS

Pretzels	\$5.00 PER POUND (plus tax and gratuity)
Tortilla Chips with Salsa	\$6.50 PER POUND (plus tax and gratuity)
Potato Chips with Onion Dip	\$7.50 PER POUND (plus tax and gratuity)
Seasoned Snack Mix	\$9.75 PER POUND (plus tax and gratuity)
Mixed Nuts	\$11.75 PER POUND (plus tax and gratuity)
Dry Roasted Cashews	\$15.00 PER POUND (plus tax and gratuity)

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# WINE BY THE BOTTLE

Price by bottle. Prices do not include tax and gratuity.

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## RED WINE

Copper Ridge Merlot	\$25
Copper Ridge Cabernet Sauvignon	\$25
Canyon Road Pinot Noir	\$25
Silver Palm Cabernet Sauvignon	\$30
Kendall Jackson Vintner's Reserve Merlot	\$32
Kendall Jackson Vintner's Reserve Cabernet Sauvignon	\$32
Darkhorse Cabernet Sauvignon	\$35
Epsilon Shiraz	\$36
Alamos Malbec	\$40
Bell Merlot	\$70

## WHITE WINE & BLUSH WINE

Copper Ridge Chardonnay	\$25
Copper Ridge Pinot Grigio	\$25
Copper Ridge White Zinfandel	\$25
Canyon Road Moscato	\$25
Century Cellars BV Riesling	\$25
Silver Palm Chardonnay	\$30
Ivy Lane Sauvignon Blanc	\$30
Kendall Jackson Vintner's Reserve Chardonnay	\$32
Kendall Jackson Vintner's Reserve Pinot Grigio	\$32
Darkhorse Chardonnay	\$35
Carpe Diem Chardonnay	\$70

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## PARTY ADDITIONS

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Experienced Cake Cutting	<b>\$75.00</b>
Carver Fee/Chef Fee	<b>\$125.00 PER CHEF</b>
Bartender Fee	<b>\$200.00 PER BARTENDER</b>
Custom Color Napkins	<b>\$2.25 PER PERSON</b>
White Chair Covers w/ Colored Bows	<b>\$7.50 PER PERSON</b>
Special Color Chair Covers	<b>\$8.50 PER PERSON</b>
Dance Floor	<b>\$250.00 FOR SIX PIECES</b>
Microphone	<b>\$40.00</b>
Podium	<b>\$40.00</b>
LCD Projector and 8' Screen	<b>\$150.00</b>
Set-Up/Clean-Up	<b>\$100.00-\$500.00</b>
Clean-Up Fee for Streamers	<b>\$100.00</b>
Clean-Up Fee for Flower Petals, Bubbles, etc.	

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# CATERING GUIDELINES

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The Catering Staff at Westgate Lakes Resort & Spa is committed to providing excellent service. The highest quality of food, beverages, and services are offered to our guests, along with suggested added touches to make your event as special as possible. We are here to serve you and ensure that all of your needs and special requirements are met.

## **ATTRITION POLICY**

Based on the contracted number of guests and subtotaled amount, this is the minimum amount of food and beverages required for your event. This amount does not include the 20% service charge and sales tax, nor any other miscellaneous charges incurred (for example but not limited to; décor, A/V equipment, extra cleaning fees, or any other services not listed in this contract and added to the banquet event order).

Should your final count drop below the contracted number of guests listed above, we will be happy to advise you on additional alternatives with food and beverages, which will assure achievement of the agreed upon minimum revenue figures for your function.

Any remaining difference from the minimum revenue will be assessed as a room rental charge.

## **BANQUET EVENT ORDER**

The Banquet Event Order (BEO) form will outline the specific details of the actual food, beverage, assigned banquet space, order of events, number of attendees, set-up requirements, audio visual and pertinent charges assessed to the event. It will be a requirement to have the document signed and returned to the Resort by an authorized individual from your organization or group within 30 days.

The number of individuals listed on the Banquet Events Order constitutes your guarantee of payment for those individuals. Guarantees for each Banquet Event Order must meet or exceed the originally contracted Food and Beverage Minimums.

All revisions to the Banquet Event Order prior to the actual function must be signed by an authorized individual from your organization and follow the same guidelines as listed above.

The Banquet Event Order will supersede the original contract when minimums are met or exceeded.

## **VENDORS**

Our Catering Department will be happy to assist you in the selection of music and entertainment, florists, limousine service, photographers, videographers, cake decorator, and wedding reception amenities, etc.

Prices for specialized labor (i.e. electricians, security guards, exhibit cooking) are available upon request from the Catering Department.

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# CATERING GUIDELINES

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## RESORT POLICIES

### A. SPACE ALLOCATION

The Resort reserves the right to reassign the space based on best utilization of all function space. Space is available only during the times noted unless written authorization has been made by Resort management.

A minimum of 50 adults are required for a lunch or dinner buffet.

As other guests may be utilizing the same space as you are, prior to, or following your function, we kindly request that you begin and end your function promptly at the scheduled time. Should your time change, please contact the Catering Department; every effort will be made to accommodate you.

The Resort reserves the right to stop excessive noise, music, etc. should we receive complaints from our guests.

If your event is scheduled outdoors, a backup location will be provided unless other arrangements are made and agreed upon prior to execution of contract.

### B. BEVERAGE LAW

Westgate Resorts complies with all local and state laws and regulations regarding the sale and consumption of alcoholic beverages. If alcoholic beverages are to be served on the Resort premises, the Resort will require that beverages be purchased and dispensed only through its employees and bartenders.

The Resort's beverage policy requires the Resort to (a) request proper identification (photo ID) of any person under 30 years of age, and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced; and (b) refuse alcoholic beverage service to any person who, in the Resort's sole discretion, appears intoxicated or exhibits inappropriate behavior.

All bartenders of Westgate Resorts are certified in serving alcohol with care. Westgate Resorts actively supports those groups that wish to participate in a designated driver program by which one or more individuals in attendance accept the responsibility of not consuming alcohol and therefore ensuring the safe transportation of those attending the function.

### C. EXCLUSIVE PROVIDER OF FOOD AND BEVERAGE

All food and beverages served within the designated banquet areas, with the exception of guest rooms, must be provided by the Resort's Food and Beverage Department. No food or beverage may be removed from the Resort.

# CATERING GUIDELINES

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## **D. LIABILITY/LOSS**

The Resort will not assume any responsibility for the damage or loss of any merchandise or articles left in the Resort prior to, during, or following your event.

Independent agents, contractors or those under the customer's control will be required to authorize, in writing, an outside vendor indemnification clause and/or a release of liability. Independent vendors are responsible for their own products and deliveries; products will not be accepted earlier than three hours before the scheduled start time.

You will be responsible for any damages done to the facilities during the period of time of your event and the setup/teardown for any persons that are under your control or the control of contractors hired for your organization. Westgate Resorts will require one security guard per 50 people for those functions in which minors will be the primary attendees, if no other chaperones are present, at the client's expense. A list of contacts must be provided within 5 days of the event.

## **E. SAFETY AND SECURITY**

This Agreement is subject to all applicable federal, state, and local laws, including health and safety codes, alcoholic beverage control laws, local noise ordinances and disability laws.

## **F. NOISE ORDINANCE FOR OUTDOOR EVENTS**

If the Resort receives complaints, (i.e. excessive noise and/or inappropriate behavior) regarding your group, the event will immediately be closed and you will forfeit all deposits. All contracts and banquet orders will be cancelled indefinitely without refund. Determination of event status is up to the on-site Manager on Duty.

## **G. CLEANUP POLICY**

No rice, birdseed, or confetti throwing is permitted. A cleanup fee of \$75.00 will be assessed for streamers, flower petals, or bubbles in or out of the Resort.

Any and all displays and/or decorations must be pre-approved by the Catering Department prior to placement. All fire regulations must be complied with.

No affixing of any signs to walls in meeting rooms or anywhere on the Resort without prior authorization. Signs must not be affixed by using tape or other non-approved adhesive. Any damage, as a result of improperly affixed signage, or other damage to meeting rooms and/or area occupied by the group, is the sole responsibility of the group. All additional charges incurred by the Resort for repairs will be charged to the group.

## **H. GRATUITY/TAXES**

Your event is subject to gratuity, currently at 20% and local sales tax. Orange County, Florida is at 6.5% tax and Osceola County, Florida is at 7% tax.

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# CATERING GUIDELINES

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## **I. SET-UP/BREAK-DOWN**

Additional \$100.00 set-up/break-down fee for parties of 50 guests or less. Should the group leader/authorized person request room set-up changes while on-site, after BEO has been signed, there is a non-negotiable, mandatory \$100.00 re-set fee, which will be applied to the master account. If the requested re-set requires more than one hour, each additional hour after the initial fee will be billed at \$50.00 per hour.

## **J. DEPOSIT/REQUIRED PAYMENTS**

A \$500.00 non-refundable deposit is required to hold your date on a definite basis. Two months prior to your event date, 50% of the estimated total is due and payable. The balance is due five days prior to your event date along with your final guarantee.

Deposits are to be sent to:

Catering Department c/o Westgate Resorts 10,000 Turkey Lake Road, Orlando, FL 32819.

Office number: 407-345-0000, ext. 8410. Fax number: 407-248-5657. We gladly accept Visa, Discover Card, MasterCard, American Express, cash, cashier's check, and money orders.

## **K. GUARANTEED COUNTS**

The Resort requires a final guarantee of your number of guests attending no later than five business days prior to the function. Your minimum guarantee count cannot fall below the estimated guest count originally contracted for this event. This will be a minimum guarantee, not subject to reduction. You will be charged for actual numbers of guests served, or the guaranteed amount, whichever is greater.

## **L. CANCELLATION POLICY**

In the event Customer cancels before 90 days in advance of the function, the Resort retains the deposit only. In the event Customer cancels less than 90 days in advance of the function, Customer will be assessed a cancellation fee of 50% of the ESTIMATED TOTAL REVENUE, BASED ON EXPECTED ATTENDANCE. All cancellations must be received in writing via certified mail, return receipt requested.

## **M. PRICE EVALUATION**

In extreme circumstances and market standards, seasonal food fluctuations, all prices quoted are subject to change without notice, based upon any increase of supplies or operation at the time of the event. Prices are guaranteed 90 days prior to the event and are otherwise subject to the increase of supplies or operation at the time of the event. Prices are guaranteed 90 days prior to the event and are otherwise subject to increase as quoted by our staff.

## **N. AUTHORIZED INDIVIDUALS**

Additional individuals who are/will be authorized to sign on behalf of the organization/event prior to and during the event.

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