



WESTGATE LAKES RESORT & SPA BANQUET MENU

9500 TURKEY LAKE ROAD | ORLANDO, FL 32819
407-345-0000 EXT. 8410 | WESTGATERESORTS.COM

 @WestgateLakes   @WestgateResorts



WESTGATE LAKES
RESORT & SPA



For Your Happily Ever After

Westgate Lakes Resort & Spa offers:

- 🕒 Five-Star Catering
- 🕒 Party Planning
- 🕒 3 Venue Options
- 🕒 Full-Service Private Island
- 🕒 Luxurious Resort Villas
- 🕒 1,200+ Person Event Space

BREAKFAST BUFFET

Min 50 Guests



CONTINENTAL BREAKFAST

- Assorted Wrapped Breakfast Pastries
- Regular and Decaffeinated Coffee (Attended Station)
- Assorted Bottled Juice

\$21.00 Per Person (plus tax and gratuity)

COME ON HOME

- Sliced Seasonal Fruits and Berries
- Farm Fresh Scrambled Eggs
- Herb Roasted Marbled Potatoes
- Choice of Herbed Pork Sausage, Grilled Ham or Applewood Smoked Bacon
- Freshly Baked Breakfast Pastries
- Whipped Butter, Seasonal Jam and Nutella

\$36.00 Per Person (plus tax and gratuity)



INCLUDED:

- Regular and Decaffeinated Coffee and Hot Tea
- Assorted Juices:
Orange, Cranberry and Grapefruit

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.



BREAKFAST ENHANCEMENTS

ADDITIONAL ACTION STATIONS

Minimum 50 Guests

EGGTASTIC

- Farm Fresh Eggs, Omelets and Egg Whites
- Toppings: *Maple Cured Ham, Bacon, Mushrooms, Scallions, Spinach, Tomatoes and Cheddar Cheese*

\$21.00 Per Person (plus tax and gratuity)



BREAKFAST A LA CARTE



BREAKFAST A LA CARTE

- **Mini Parfaits**
Low-Fat Yogurt with Granola
\$14.00 Per Person (plus tax and gratuity)
- **7th Floor Breakfast Sandwich**
Grilled Ciabatta Bread, Fried Egg, Honey Cured Ham, Steak and Vermont White Cheddar
\$12.00 Per Person (plus tax and gratuity)
- **1st Floor Breakfast Sandwich**
English Muffin, Sausage, Fried Egg and Cheddar
\$12.00 Per Person (plus tax and gratuity)
- **Breakfast Burrito**
Chorizo, Scrambled Eggs, Spicy Potatoes, Cheddar, Salsa and Sour Cream
\$16.00 Per Person (plus tax and gratuity)
- **Breakfast Meats**
Pork Sausage, Duck Sausage, Grilled Honey Cured Ham, Applewood Smoked Bacon
\$26.00 Per Person (plus tax and gratuity)



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THEMED BREAKS

Min 50 Guests



TASTY FRUITS

- Seasonal Fruit
- Mini Fruit Tarts
- Refreshing Lemonade

\$22.00 Per Person (plus tax and gratuity)

AT THE GYM

- Dried Fruit Cups
- Gourmet Trail Mix
- Seasonal Fruit Cup
- Citrus-Infused Water

\$24.00 Per Person (plus tax and gratuity)

CONCESSION STAND

- Bagged Popcorn
- Bite-Size Candy Bars
- Bagged Gummy Bears
- Bagged Chocolate Pretzels
- Ginger Beer and Root Beer Bottles

\$27.00 Per Person (plus tax and gratuity)



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THEMED BREAKS

Min 50 Guests

CHOCOLATE DECADENCE

- Chocolate Fudge Brownies
- Assorted Chocolate Candy Bars
- Chocolate Doughnuts
- Assorted Cake Pops
- Yoo-hoo® Chocolate Drink Bottles

\$28.00 Per Person (plus tax and gratuity)

DOWN ON THE BORDER

- House-Fried Tortilla Chips
- Mini Cheese Quesadillas
- Guacamole, Fresh Pico De Gallo and Sour Cream
- Vegetable Crudit  with Cilantro Ranch
- Fruit-Infused Water

\$30.00 Per Person (plus tax and gratuity)

FARMSTEAD

- Domestic Cheeses and Charcuterie Meats
- Mixed Nuts, Marinated Olives and Gourmet Pickles
- Stone Ground Mustard, Artisanal Bread and Crackers

\$32.00 Per Person (plus tax and gratuity)

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THEMED BREAKS

Min 50 Guests

THE BASICS

- Regular and Decaf Coffee and Assorted Hot Teas
- Assorted Canned Pepsi® Soda
- Bottled Water
- Assorted Granola Bars
- Fresh Whole Fruit

\$13.00 Per Person (plus tax and gratuity)

POWER UP BREAK

- Regular and Decaf Coffee and Assorted Hot Teas
- Assorted Canned Pepsi® Soda
- Bottled Water
- KIND® Bars and CLIF® Bars
- Fresh Superfood Berries

\$24.00 Per Person (plus tax and gratuity)

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THEMED BREAKS

Min 50 Guests

FULL DAY BREAK

- Regular and Decaf Coffee and Assorted Hot Teas
- Assorted Canned Pepsi® Soda
- Bottled Water

\$23.00 Per Person (plus tax and gratuity)

HALF DAY BREAK

(3 hours or less)

- Regular and Decaf Coffee and Assorted Hot Teas
- Assorted Canned Pepsi® Soda
- Bottled Water

\$15.00 Per Person (plus tax and gratuity)



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MAKE YOUR BREAK

MAKE YOUR BREAK (All Prepared)

- Gourmet Trail Mix in Mini Bags
\$8.00 Per Bag
- Assorted Nuts
\$10.00 Per Bag
- Fresh Popcorn
\$6.00 Per Bag
- Sweet & Salty M&M® Trail Mix
\$9.00 Per Bag
- Assorted Freshly Baked Cookies
\$40.00 Per Dozen
- Brownies and Blondies
\$25.00 Per Dozen
- Mini Cheesecake Bites
\$28.00 Per Dozen
- Assorted Cake Pops
\$25.00 Per Dozen
- Banana Nut and Carrot Cake Bread
\$40.00 Per Loaf
- Whole Seasonal Fruit
\$27.00 Per Dozen
- Assorted Mini Muffins
\$28.00 Per Dozen



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BEVERAGES

BEVERAGES

- House Coffee
\$60.00 Per Gallon
- Starbucks® Coffee
\$70.00 Per Gallon
- Hot Tazo® Tea
\$28.00 Per Dozen Bags
- Iced Tea, Lemonade or Arnold Palmer®
\$5.00 Per Bottle
- Assorted Juices
\$5.00 Per Bottle
- Soft Drinks
\$4.00 Per Can



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

LUNCH

Min 50 Guests

WESTGATE RESORTS

- Caesar Salad
- Herbed Turkey Breast, Romaine Lettuce, Bacon, Baby Swiss and Sun-Dried Tomato Aioli on Ciabatta
- Salami, Ham, Capicola, Provolone, Tomatoes and Lettuce on a Fresh Baguette
- Albacore Tuna, House Mayonnaise, Red Onions, Celery and House Pickles on Focaccia
- Freshly Baked Cookies, Raspberry Dessert Bars and Turtle Brownies

\$38.00 Per Person (plus tax and gratuity)

LUNCH

Min 50 Guests



SOUTHWESTERN

- Roasted Corn and Red Pepper Salad with Cilantro Dressing
- Grilled Garlic Tequila Lime Chicken and Beef Fajitas
- Tortilla Soup
- Mashed Pinto Beans
- Spanish Rice
- Chocolate Spice Cake
- Churros

\$34.00 Per Person (plus tax and gratuity)

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LUNCH

Min 50 Guests

COMFORT

- Mixed Green Salad with Cucumbers, Carrots, Cherry Tomatoes, Croutons and a Creamy Italian Vinaigrette
- Smoked Brisket
- Mashed Yukon Gold Potatoes
- Herb-Brined Chicken Breast
- Haricot Vert Green Beans with Thyme Butter
- Freshly Baked Gourmet Rolls
- Lemon Meringue Pie
- Chocolate Pecan Pie

\$44.00 Per Person (plus tax and gratuity)



BOXED LUNCHES

Select One From Each Category

SALADS

- Potato Egg Salad
- Bacon Dill Whole Grain Mustard Farfalle Pasta Salad
- Tomato Basil and Bocconcini Salad
- Quinoa Salad with Roasted Tomato, Fresh Spinach and Fresh Herbs
- Cucumber Red Onion Salad

SANDWICHES

- Smoked Turkey Breast, Muenster, Bibb Lettuce and Tomatoes on Ciabatta
- Italian with Salami, Ham, Provolone, Lettuce, Tomatoes and Red Onions on Soft Baguette
- Smoked Chicken Wrap with Black Beans, Corn Salsa, Pepper Jack and Jalapeño Aioli
- Vegetarian Wrap with Seasonal Grilled Vegetables and Hummus

DESSERTS

- Freshly Baked Chocolate Chip Cookies
- Seasonal Fruit Cup
- Double Fudge Brownies

\$29.00 Per Person (plus tax and gratuity)



PASSED HORS D'OEUVRES

COLD

- Caprese Skewers with Basil Marinated Broccolini, Heirloom Cherry Tomatoes, Bocconcini Mozzarella and Balsamic Reduction
\$17.00 Per Dozen
- Vegetarian Spring Rolls with Spicy Dipping Sauce
\$16.00 Per Dozen
- Grilled and Chilled Prawns with a Jalapeño Cilantro Aioli
\$48.00 Per Dozen
- Chili Infused Petite Beef Tacos Topped with Pickled Napa Slaw
\$14.00 Per Dozen

HOT

- Cheese and Pear Finocchi Pasta in Thyme Peppercorn Sauce
\$17.00 Per Dozen
- Macaroni and Smoked Gouda Bites with Ancho Aioli
\$9.00 Per Dozen
- Jumbo Lump Crab Cakes with Orange Chive Fraiche
\$34.00 Per Dozen
- Cheese Tortellini in Sage Brown Butter
\$12.00 Per Dozen
- Chicken Satay with Coconut Peanut Sauce
\$17.00 Per Dozen
- Chicken Lollipops in Honey Sambal Sauce
\$19.00 Per Dozen
- Hawaiian-Style Meatballs
\$18.00 Per Dozen
- Meatballs Marinara with Shaved Pecorino
\$18.00 Per Dozen

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CARVING BOARD SPECIALTY STATIONS

Min 50 Guests

\$75.00 Carving/Attendant Fee Applies Per Station

CARVING BOARD SPECIALTY STATIONS

- Green Chili Salsa Roasted Pork
MP
- Apple Cider Brined Turkey Breast
MP
- Beef Tenderloin
MP
- Prime Rib Au Jus
MP



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THEMED DINNER BUFFETS

Min 50 Guests

NEW AMERICAN

- Artisanal Tossed Green Salad with White Truffle Vinaigrette
- Grilled Salmon with Corn Maque Choux
- Coffee Rubbed Prime Tenderloin with Au Poivre Sauce
- Charred Cauliflower, Parmesan Crème and Cured Lemon Zest
- Au Gratin Potatoes, Smoked Blue Béchamel and Caramelized Onions
- Brown Butter Roll
- Chocolate Lava Turtle Cake

\$75.00 Per Person for Dinner

(plus tax and gratuity)

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THEMED DINNER BUFFETS

Min 50 Guests

SOUTHERN COMFORT

- Farmer's Tossed Salad with Cornbread Croutons and Green Onion Dressing
- Fried Chicken
- Blackened Grouper with Lemon Butter
- Smoked Bacon Macaroni and Cheese
- Braised Collard Greens and Black-Eyed Peas
- Jalapeño Muffins
- Warm Apple Cobbler
- Chocolate Pecan Pie

\$42.00 Per Person for Lunch | \$55.00 Per Person for Dinner

(plus tax and gratuity)

DREAM OF ITALY

- Heirloom Tomato, Marinated Artichoke and Prosciutto Salad with Black Pepper Vinaigrette
- Gremolata Crusted Swordfish in Romesco Sauce with Arugula Pesto Drizzle
- Tenderloin with Barolo Thyme Reduction
- Grilled Seasonal Vegetables in Caponata Sauce
- Peperonata and Herb Orzo Pilaf
- Grilled Focaccia
- Limoncello Cheesecake
- Chocolate Cannoli

\$55.00 Per Person for Lunch | \$65.00 Per Person for Dinner

(plus tax and gratuity)

THEMED DINNER BUFFETS

Min 50 Guests

SMOKEHOUSE SAMPLER

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

\$45.00 Per Person for Lunch | \$55.00 Per Person for Dinner
(plus tax and gratuity)



WESTGATE SPECIALTY MENU

DRAFTS SPORTS BAR & GRILL

\$60.00 Per Person

(plus tax and gratuity)

STARTER

- **Tatchos**

Crispy tater tots smothered in a smoked mozzarella sauce. Garnished with bacon bits, diced tomatoes, green onions and sour cream.

SALAD

- **Cobb Salad**

Sliced turkey breast, egg, chopped bacon, blue cheese crumbles, guacamole and diced tomatoes on a bed of romaine with your choice of dressing.

MAIN GAME

- **Bayou Bison Sliders**

Farm raised ground bison dusted in Cajun seasoning and grilled to perfection. Served on a soft butter roll with lettuce, tomatoes, red onions and a dill pickle.

- **Steak Frites**

Charbroiled Niman Ranch New York Strip served on a bed of seasonal vegetables with crispy curly fries.

DESSERTS

- **Key Lime Pie**

Tangy lime custard topped with fresh whipped cream and strawberry glaze.

- **Chocolate Brownie Overload**

Fudge brownie topped with chocolate ganache, peanut brittle and fresh whipped cream.

WESTGATE SPECIALTY MENU

BELLA LARGO ITALIAN CHOPHOUSE

\$75.00 Per Person

(plus tax and gratuity)

ANTIPASTI

- **Meatballs**

A traditional mixture of beef, pork and veal seasoned perfectly and finished in our house-made marinara.

INSALATA

- **Italian Chopped Salad**

Chopped salad tossed with bell peppers, red onions, overnight tomatoes, hard salami, smoked provolone and house-made Italian vinaigrette. Garnished with crispy prosciutto and shaved Parmigiano-Reggiano.

PREFERITO DELLA CASA

- **Bone-In Veal Chop**

Bone-In veal chop dusted with house-made seasoned breadcrumbs, sauteed until golden brown and served on top of fresh burrata and our house-made marinara.

- **Chicken Marsala**

Chicken breast dusted with a seasoned flour, sauteed until golden brown and served with braised mushrooms in a traditional marsala wine sauce.

- **Pere Gorgonzola Fiocchi Del Sugo Di Vodka**

"Purse-filled" pasta with fresh pears and gorgonzola cheese served in a vodka sauce.

DOLCE

- **Cannoli**

Italian pastry shells filled with Grand Marnier® ricotta cream and drizzled with milk chocolate.

- **Tiramisu**

Layers of espresso-soaked lady fingers, amaretto mascarpone garnished with dark cocoa powder.



WESTGATE SPECIALTY MENU

WESTGATE SMOKEHOUSE GRILL

\$40.00 Per Person for Lunch

\$50.00 Per Person for Dinner

(plus tax and gratuity)

SALAD

- **Tossed Garden Salad**

Fresh baby greens tossed with seasonal vegetables and served with your choice of dressing.

SMOKEHOUSE SPECIALTIES

- **Smoked Beef Brisket**

16-hour smoked beef cooked to perfection and smothered with our house-made Waltrip's BBQ sauce.

- **Barbecue Pulled Pork**

Fresh smoked pork finished off with our tangy BBQ sauce.

SIDES

- **Macaroni & Cheese**

Penne pasta mixed with our cheddar and Jack cream sauce topped with even more shredded cheese.

- **Coleslaw**

Our signature coleslaw dressing mixed with cabbage and fresh chunks of pineapple.

- **Kentucky Bourbon Baked Beans**

- **Freshly Baked Rolls and Butter**

DESSERT

- **Warm Apple Cobbler**

DINNER ENTREES

DINNER ENTREES

- Italian Vegetable Three-Cheese Lasagna with Pesto Drizzle
\$38.00 Per Person
- Garlic Herb Roasted Chicken, Whipped Potatoes and Roasted Root Vegetables with Burgundy Demi-Glace
\$40.00 Per Person
- Mustard Bourbon Glazed Pork Loin, Wild Rice Pilaf and Apple Cider Reduction
\$40.00 Per Person
- Garlic Roasted Prawns in a Citrus White Wine Reduction with Herb Rice Pilaf
\$45.00 Per Person
- Honey Smoked Salmon Salad with Spinach, Arugula, Crisp Apples and Cider Mustard Vinaigrette
\$42.00 Per Person
- Beef Filet Medallions, Root Vegetable Hash, Broccolini and Green Peppercorn Sauce
MP
- Flank Steak, Red Bliss Potatoes, Roasted Tomatoes and Asparagus in Natural Thyme Au Jus
MP
- Grilled Beef Encrusted Tenderloin, Au Gratin Potatoes and Five-Peppercorn Sauce
MP
- Braised Short Ribs, Marbled Potato Hash and Tricolor Carrot Mash
\$52.00 Per Person
- Seared Red Snapper, Goat Cheese Polenta and Heirloom Tomato Garlic Puree
MP



DINNER ENTREES

\$15.00 Per Person (plus tax and gratuity)

SALAD

(Select One Option at No Additional Cost)

- Mixed Field Greens with Goat Cheese, Cherry Tomatoes and Tarragon Lime Dressing
- Caesar Wedge Baby Romaine with Croutons, Shaved Parmesan and Farm Fresh Eggs
- Baby Spinach Salad with Crumbled Pancetta, Gorgonzola Cheese and Croutons in a Sherry Balsamic Emulsion
- Heirloom Tomato Salad with Fresh Burrata Mozzarella, Lemon Oil, Black Sea Salt and Fried Basil

SOUP

- San Marzano Tomato Bisque
- Lobster Bisque
- Chicken Noodle
- Wild Mushroom
- Tuscan Sausage and Bean
- Vegetarian Tortilla Soup with Avocado, Shredded Jack Cheese and Lime

DESSERTS

Select one Option

Personal dessert items require a \$2.50 per person cake cutting fee.

\$13.00 Per Person

DESSERTS

- Black Forest Cake with Bourbon Cherries
- Triple Chocolate Mousse Cake
- Gluten-Free Chocolate Espresso Flourless Torte
- Cheesecake Bites
- Salted Caramel Cheesecake
- Italian Tiramisu Cake



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BEVERAGES

HOST OR CASH BAR

- House Brands
\$7.00 Each
- Call Brands
\$8.00 Each
- Premium Brands
\$10.00 Each
- Deluxe Brands
\$11.00 Each
- House Wine
\$7.00 Per Glass
- Domestic Beer
\$6.00 Each
- Imported Beer
\$8.00 Each
- Liqueurs
Starting at \$9.00 Each
- Soft Drinks
\$4.00 Each

OPEN BAR PLAN

(All prices are per person.)

Cocktails, House Wines, Domestic and Imported Beer, Soft Drinks and Water

- House Brands
\$20.00 First Hour • \$7.00 Each Additional Hour
- Call Brands
\$23.00 First Hour • \$9.00 Each Additional Hour
- Premium Brands
\$30.00 First Hour • \$10.00 Each Additional Hour
- Cordials
Add \$2.00 Per Person/Per Hour
- Deluxe Brands
\$35.00 First Hour • \$12.00 Each Additional Hour

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BEVERAGES



COMPLETE PACKAGE PLAN

(All prices are per person.)

Four continuous hours including unlimited cocktails and house wine with dinner.

- House Brands
\$35.00
- Call Brands
\$42.00
- Premium Brands
\$49.00
- Deluxe Brands
\$52.00

BEER, WINE AND SODA PACKAGE

(All prices are per person.)

(Minimum guarantee of 25 Guests required.)

- Domestic and Imported Beer, House Wine Including Cabernet Sauvignon, Chardonnay, Pinot Grigio, Prosecco, Assorted Canned Pepsi® Soda and Bottled Water
\$18.00 First Hour
\$7.00 Each Additional Hour



SODA PLAN

(All prices are per person.)

- **\$8.00 First Hour**
\$4.00 Each Additional Hour

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BEVERAGES



SPECIALTY WINE SELECTIONS

- **Bottle of House Wine:**
Chardonnay, Cabernet Sauvignon, Pinot Grigio, White Zinfandel
\$30.00 Per Bottle
- **Bottle of Premium Wine:**
Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Prosecco
\$50.00 Per Bottle
- **Bottle of Deluxe Wine:**
Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Sparkling Wine
\$90.00 Per Bottle

COCKTAIL PUNCHES

- **Nonalcoholic Sparkling Fruit Punch**
\$40.00 Per Gallon
- **Sangria**
\$50.00 Per Gallon
- **Champagne Punch**
\$70.00 Per Gallon
- **Mimosa**
\$75.00 Per Gallon
- **Tropical Rum Punch**
\$85.00 Per Gallon

GUIDELINES AND POLICIES

AUDIO/VISUAL EQUIPMENT

A Group Sales Representative can refer you to an outside vendor for all your audio/visual needs.

PAYMENT

Upon acceptance of the contract, fifty percent (50%) of the total expected balance is due. The remaining balance is due and payable to the restaurant seventy-two (72) hours prior to the reception date. Final adjustments may be made of plus (+) or minus (-) 5% up to 72 hours prior to your reception. If more guests than the guaranteed number are present, you will be charged the per person rate of your food and beverage cost for each additional person. This amount will be due by the end of the event. No refunds will be made if fewer than the final guaranteed number is present. Any additional charges incurred during your event will be due and payable prior to your group's departure.

MISCELLANEOUS

The restaurant may adjust function room assignments if it is determined in advance that the function will be smaller or larger than originally planned. Such adjustments shall be deemed by the Guest as full performance.

SECURITY

Westgate Resorts does not accept responsibility for damage or loss of any articles left in the event space prior to, during or following your event. For certain events, the event space may require that security guards be provided at the client's expense. Only event-space-approved security firms may be used.

A. SPACE ALLOCATION

Westgate Resorts 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.

Westgate Resorts 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.

GUIDELINES AND POLICIES

B. BEVERAGE LAW

Westgate Resorts complies with all local and state laws and Federal regulations regarding the sale and consumption of alcoholic beverages. If alcoholic beverages are to be served on the resort premises, Westgate Resorts requires that beverages be purchased and dispensed only through its Team Members and bartenders.

Westgate Resorts' beverage policy requires the (a) request proper identification (photo ID) of any person under 30 years of age, and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced; and (b) refuse alcoholic beverage service to any person who, in Westgate Resorts' 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 Westgate Resorts' Food and Beverage Department. No food or beverage may be removed from the Resort.

D. LIABILITY/LOSS

Westgate Resorts 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 set-up/tear down 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 five (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.

GUIDELINES AND POLICIES

F. NOISE ORDINANCE FOR OUTDOOR EVENTS

If Westgate Resorts 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. CLEAN-UP POLICY

No rice, birdseed or confetti throwing is permitted. A clean-up fee of \$75.00 will be assessed for streamers, flower petals or bubbles in or out of Westgate Resorts.

Any and all displays and/or decorations must be preapproved 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 without prior authorization. Signs must not be affixed by using tape or other nonapproved 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 Westgate Resorts 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.

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 setup changes while on-site, after BEO has been signed, there is a nonnegotiable, mandatory \$100.00 re-set fee, which will be applied to the master account. If the requested reset 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 remaining 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 9500 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.

GUIDELINES AND POLICIES

K. GUARANTEED COUNTS

Westgate Resorts 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, Westgate Resorts 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 team.

N. AUTHORIZED INDIVIDUALS

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

It's time to LIVE

Westgate Lakes Resort & Spa - *Orlando, Florida*

Westgate Leisure Resort - *Orlando, Florida*

Westgate Palace Resort - *Orlando, Florida*

Westgate Towers Resort - *Kissimmee, Florida*

Westgate Town Center Resort - *Kissimmee, Florida*

Westgate Vacation Villas Resort - *Kissimmee, Florida*

Westgate Blue Tree Resort - *Lake Buena Vista, Florida*

Westgate Cocoa Beach Pier - *Cocoa Beach, Florida*

Westgate Cocoa Beach Resort - *Cocoa Beach, Florida*

Westgate River Ranch Resort & Rodeo - *River Ranch, Florida*

Westgate South Beach Oceanfront Resort - *Miami Beach, Florida*

Westgate New York City Grand Central - *New York, New York*

Westgate Historic Williamsburg Resort - *Williamsburg, Virginia*

Westgate Myrtle Beach Oceanfront Resort - *Myrtle Beach, South Carolina*

Westgate Smoky Mountain Resort & Water Park - *Gatlinburg, Tennessee*

Westgate Branson Woods Resort - *Branson, Missouri*

Westgate Branson Lakes Resort - *Hollister, Missouri*

Westgate Park City Resort & Spa - *Park City, Utah*

Westgate Flamingo Bay Resort - *Las Vegas, Nevada*

Westgate Las Vegas Resort & Casino - *Las Vegas, Nevada*

Westgate Painted Mountain Golf Resort - *Mesa, Arizona*

Greenelefe Golf and Tennis Resort - *Haines City, Florida*

Harbour Beach Resort - *Daytona Beach, Florida*

River Terrace Resort and Convention Center - *Gatlinburg, Tennessee*

Grand Villas Suites - *Tunica, Mississippi*

Wild Bear Inn - *Pigeon Forge, Tennessee*

