



The Resort



B Resort & Spa would like to congratulate you on your engagement and thank you for interest in our chic and stylish resort and event venue. Surrounded by *Walt Disney World Resort®*, this upscale resort features a variety of premium services and amenities including a full-service B Indulged Spa and Salon, an award-winning culinary team, a lush poolside terrace and newly renovated, spacious guest accommodations.

Pricing as of 1/1/19 and subject to change without notice.
A minimum guest count of 100 is required for reception packages.
++All Prices Subject to Service Charge and Applicable State Sales Tax.



The Ceremony

If you are dreaming of an outdoor ceremony, the B Resort & Spa's poolside terrace provides the perfect backdrop including a lush bamboo treescape.



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Or, you may be dreaming of a Grand Ballroom fit for a prince or princess, which can also be used as an indoor location in the event of inclement weather.

Grand Ballroom



With thousands of crystals in our B Ambiance chandeliers throughout the ballroom, you are assured an exquisite and beautiful ceremony and lighting.

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The Reception

Majestic or Expressions Ballrooms beam with B Ambiance from the minute you walk into the room. This could be your cocktail hour or setting for a romantic dinner/dance reception.



The Grand Ballroom is a celebration with you in mind. With over 10,000 square feet of space, the Grand Ballroom can hold 700 guests, or can be set for more intimate events, as smaller sections of the Grand Ballroom may be reserved. Package pricing is based on a minimum guest count of 100.

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B Wed Ultimate Reception Package

The following items are included with a B Wed Ultimate Reception Package (Buffet or Plated):

Private ballroom space (up to four hours)

Floor-length linens in white or black with matching napkins

Indoor up lighting to enhance the room

Butler-passed hors d'oeuvres

Four consecutive hour call brand open bar to include Absolut Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi White Rum, Jack Daniels Whiskey, Dewar's Scotch, Seagram's Seven Whiskey, Jim Beam Bourbon, Domestic and Imported Beers, House Cabernet Sauvignon, Merlot, White Zinfandel and Chardonnay, Assorted Juices, Mixers, Bar Condiments, Soft Drinks and Bottled Water

Champagne toast with sparkling wine or sparkling cider

Choice of plated or buffet dinner

Private menu tasting for up to four guests

Oak dance floor, staging

Tables for cake, place cards, gifts, and guest book

Complimentary Posh Suite for the couple for the night of the reception

Special room rates and spa services for overnight guests

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The Menu

Butler Passed Hors d'Oeuvres

Four selections - one of each item per person to be served

Cold Selections

- Tomato Mozzarella Cocktail
- Smoked Salmon Mousseline on a Pretzel Crostini
- Jumbo Shrimp in a Gazpacho Shooter
- Eggplant Bruschetta, Olive Oil, Tomato Pomodoro
- Crab Stuffed Deviled Eggs
- Fruit Skewers with Berry Mascarpone
- Shaved Beef Carpaccio on Wonton Crisp with Sweet Soy

Hot Selections

- Applewood Bacon Wrapped Scallops
- Chicken Tenders with Honey Mustard dipping sauce
- Mac and Cheese Fritters
- Beef or Chicken Brochettes with Hoisin Sauce
- Beef Wellington in Puff Pastry
- Ratatouille Tart with Mascarpone cheese
- Lump Crab Cakes with Creole Aioli
- Vegetable Spring Rolls with Plum Mustard Sauce

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B Wed Plated Dinner

(All Dinners include Freshly Baked Rolls with B Signature Butter, Ice Water, Iced Tea, Coffee, Hot Tea.)

Salad (Select One)

Classic Caesar

Caesar Salad with Herb & Garlic Croutons and Creamy Homemade Dressing

Caprese Salad

Vine Ripe Tomato, Buffalo Mozzarella, Balsamic Reduction, Fresh Chiffonade of Basil

B Spicy

Arugula Greens, Crispy Pancetta, Caramelized Onions, Chevre Cheese, Aged Raspberry Balsamic Vinaigrette

Fresh Orange

Fresh Orange Slices, Micro Greens, Toasted Almonds, Citrus Mustard Vinaigrette

Spinach Salad

Baby Spinach with Hard Boiled Eggs, Pickled Onions, Cherry Tomatoes, Button Mushrooms And Smoky Bacon Dressing

Entrée Selections

Poultry

Herb Crusted Breast of Chicken, Basil Cream Sauce

Chicken Marsala

Chicken Piccata

Chicken Florentine

Prosciutto Wrapped Chicken Breast, Thyme Jus

\$125 per person

Beef

Braised Beef Short Rib, Burgundy Demi-Glace

Sirloin Beef Medallions,

Rosemary Mushroom Cream Sauce

\$145 per person

Fish

Coriander Roasted Salmon, Citrus Beurre Blanc

Macadamia Nut Crusted Mahi Mahi,

Coconut Beurre Blanc

\$135 per person

Seared Sea Bass, Chardonnay Sauce

\$145 per person

Beef

Grilled Filet Mignon, Chanterelle Demi-Glace

\$150 per person

Accompaniments – (select Two)

Whipped Mascarpone Potatoes

Potato Croquette

Artichoke Risotto

Truffle Potato Mouseline

Basmati Coconut Rice

Potato Au Gratin

Roasted Asparagus

Pecan Crusted Green Beans

Petite Carrots

Broccolini

Zucchini and Yellow Squash

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Vegetarian Selections

Vegetable Napoleon

Roasted Vegetables, Feta Cheese, Balsamic Reduction and Israeli Couscous \$110++

Mushroom Ravioli

Tomatoes and Artichoke, Truffle Cream \$110++

Our culinary team can create an extra special meal for any dietary need.

Duo Plated Selections

Pepper Seared Filet paired with Burnt Orange Shrimp

Wild Mushroom Bread Pudding, Wilted Spinach and Caramelized Shallot Demi-Glace \$145++

Goat Cheese Crusted Petite Filet Mignon with Roasted Natural Chicken,

Mousseline Whipped Potato, Ragout of Seasonal Vegetables, Cabernet Sauce \$140++

Potato Crusted Florida Grouper with Slow Braised Beef Short Rib,

Italian White Bean Ragout, Seasonal Mushroom, Rainbow Carrot Salsify Fricassee \$145++

Petite Filet Mignon paired with Half Rock Lobster Tail

Cabernet Demi-Glace and Lemon Butter Sauce, Roasted Garlic Mash and Seasonal Vegetables \$160++

Customized Dinner Options Available

Our International Renowned Culinary Team Can Custom Design Any Style Reception.

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B Wed Buffet Selections

(All Buffets include Freshly Baked Rolls with B Signature Butter, Ice Water, Iced Tea, Coffee, Hot Tea.)

Choice of Two Entrees \$135++, Choice of Three Entrees \$150++

Salads (Select Two)

Classic Caesar

Caesar salad with Herb & Garlic Croutons and Creamy Homemade Dressing

Caprese Salad

Vine Ripe Tomato, Buffalo Mozzarella, Balsamic Reduction, Fresh Chiffonade of Basil

B Spicy

Arugula Greens, Crispy Pancetta, Caramelized Onions, Chevre Cheese, Aged Raspberry Balsamic Vinaigrette

Fresh Orange

Fresh Orange Slices, Micro Greens, Toasted Almonds, Citrus Mustard Vinaigrette

Entrée Selections

Pan Seared Chicken Breast, Tarragon Mushroom Sauce

Prosciutto Wrapped Chicken Breast, Sundried Tomato Chutney

Grilled Mahi, Pineapple Lemon Basil Salsa

Grilled Sliced Sirloin of Beef, Caramelized Onions, Cabernet Demi

Beef Medallions, Rosemary Shitake Mushroom Sauce

Slow Roasted Herb Crusted Pork Loin, Firecracker Apple Relish

Buffet Accompaniments (Select Two)

Whipped Yukon Gold Potatoes

Asparagus and Mushroom Risotto

Basmati Coconut Rice

Grilled Asparagus, Lemon Brown Butter

Caramelized Brussel Sprouts

Sautéed Seasonal Vegetables with Garlic

Herb Roasted Potatoes

Grilled Zucchini with Marinated Broccoli

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Hotel Policies

Finalization of Program

1. Final menu selections should be submitted **FOUR** weeks prior to the function to insure the availability of the desired menu items.
2. Final guarantees must be received 30 days prior to your function. If the guarantee is not received, the original expected or minimum amount will be used as the guarantee and the hotel will prepare the charges for the number of persons estimated on the contract. Your guest count may increase until 1 week prior to your function with any remaining balance due at that time. Your final banquet check will reflect the contracted, guaranteed or actual number of guests (whichever is greater) times the per-person price plus service charge, taxes and any additional fees listed on your event order.
3. All food and beverage must be supplied and prepared by the B Resort & Spa. No outside food or beverage is permitted in any banquet or meeting room without prior written approval of the hotel. Unconsumed food is not permitted to be taken out of the hotel.
4. All prices are subject to change. Minimum guest count and food and beverages must be met for all wedding packages.

Amendments to Program

1. If a change from the original room set-up is requested on the day of the function, an additional labor charge will be added to the banquet check. The fee depends on the extensiveness of the change.
2. Function rooms are assigned based on the anticipated number of guests. The hotel reserves the right to adjust room assignments based on your final guarantee and reserves the right to move functions to comparable meeting or banquet rooms other than those appearing on this contract. In the event of substantial fluctuations in the number of attendees, plus (+) or minus (-) 30%, the hotel also reserves the right to charge additional set-up or room rental fees.

Cancellation of Program

1. The client assumes responsibility for and will make payment based on estimated total revenues if the function is canceled. Please refer to the contract for the schedule of cancellation specifics.

Billing Procedures

1. All banquet and meeting charges are subject to applicable service charges and state and local taxes.
2. A non-refundable advance payment is required for all social functions. Please refer to the pre-payment schedule in your contract.
3. Payment in full is required **THIRTY** days prior to all social functions.
4. All banquet checks must be signed by the on-site contact or the designated representative at the completion of each event. Any discrepancies in counts or charges should be identified and resolved at that time.

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5. When using a credit or debit card, an authorization form must be completed for each advance payment unless the “all charges” category is marked by the client with no monetary limit.

Hotel Approval

1. The hotel reserves the right to exercise final authority over bands, DJ's, musicians and other entertainment in regard to volume and professionalism, whether they are engaged by the customer or through the hotel. The hotel reserves the right to require security for any functions the hotel deems appropriate or necessary at the client's expense. Bands and D.J.'s will not be permitted to use special effect devices that produce smoke, flames, etc.
2. Items may not be affixed to the meeting room, pre-function or lobby walls or doors and any directional signs must be approved in advance by the hotel. Any damages to these areas will be assessed to the client.

Specific Responsibilities of the Customer

1. The B Resort & Spa requires that you appoint a professional event coordinator, we can refer several qualified companies/persons who may assist you. To ensure accurate communication of the information necessary in planning a successful function, we require you to have at least one reliable person (someone not in your Wedding Party) who can serve as a “day of” person. This designated person will not only serve as the “go to” person on the day of your special event and rehearsal, but as an alternate contact for your event. This person's contact information must be supplied when final signed contract is submitted.
2. Any décor item, equipment or other items brought in to your function must be removed from the event space at the end of your contracted event time. Storage fees will be assessed for any items left in the event space after the end of your contracted event time.
3. Admittance to your function room for set-up and take down and meeting attendee arrivals and departures must coincide with the event times listed on the contract. Should any revisions at the beginning or ending times of an event be requested, the hotel will make every effort to accommodate the request. The hotel reserves the right to add additional room rental charges or set-up fees to the function should this occur.
4. Handling fees: Package receiving fees are based on size and weight. Specific price list can be provided upon request. The hotel must have prior notification of all incoming packages. A \$10.00 per day storage fee will be charged for packages received more than three days in advance. All packages must be addressed to the designated Convention Services Manager and marked with the name of the person to be charged and delivered to, function name and date. The client/exhibitor is responsible for shipping any packages from the hotel to any other destination.
5. Special Handling: Any item(s) requiring special handling, i.e., forklift, refrigeration, dry ice, hazardous chemicals or special security precautions, the hotel must be notified prior to the package(s) arrival. Please contact our Receiving Dept. directly at 407-827-3104 to make these arrangements.
6. Collection Costs: Customer shall be responsible for all costs and expenses incurred by Hotel, including collection costs and reasonable attorney's fees in connection with the enforcement of any term of this Agreement or the successful defense of any claims initiated by Customer. Any

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amounts not paid when due shall accrue interest at the rate of 1 1/2% per month or the highest rate permitted by applicable law, whichever is greater.

7. **Hotel Rules and Regulations:** Customer agrees to conduct its function in a peaceful and orderly manner and not to interfere with the enjoyment of Hotel by other patrons or guests. Customer agrees to conduct business in accordance with the standards expected of a first class hotel. Customer and Customer's guests are at all times subject to Hotel rules and regulations, and all applicable, laws, ordinances, and regulations of any governing authority having jurisdiction over the Hotel and its operations.
8. Customer acknowledges that the location of the Hotel facility is within the Walt Disney World Resort resulting in a certain perception by the public of a connection between Hotel and Walt Disney World Resort. Customer agrees to conduct Customer's business in a manner to ensure Customer does not advertise, promote or sell itself as having any relationship to Walt Disney World Resort.
9. Customer agrees not to use the Hotel's name, logo or any representation of the Hotel without first receiving the Hotel's written authorization to do so. Customer to provide Hotel with written application for such use, along with examples of such usage. Hotel will respond in writing to such request within fifteen (15) business days of receipt of such request.

Specific Responsibilities of the Hotel

1. The B Resort assumes no responsibility for the damage or loss of any merchandise or articles brought into the hotel. Arrangements may be made for security by contacting your catering representative.
2. If required, the customer is responsible for payment of security, which the hotel will secure on a predetermined basis.
3. The hotel shall not be liable for non-performance of the contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State or Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not which are beyond the reasonable control of the hotel.

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