



# Continental Breakfast

*All Continental Breakfasts are designed as a standing event and provided for a maximum of 30 minutes of service. A surcharge will apply for extended service or table service. Groups with fewer than 25 guests are subject to a \$150 taxable service charge. Each menu has a minimum guarantee of 15 guests required.*

## **Traditional Continental**

Seasonal Sliced Fruits and Vine-Ripened Berries

Freshly Baked Muffins and Sweet Pastries

Artisan Preserves, Honey and House Made Butter

Yogurt Parfaits with Fresh Berries and House Made Granola

Freshly Brewed Joffrey's Regular & Decaf Coffee, a Selection of Harney & Sons Teas, Freshly Squeezed Florida Orange & Grapefruit Juices and Chilled Cranberry Juice

\$30 per person

## **B Upgraded Continental**

Seasonal Sliced Fruits and Vine-Ripened Berries

Freshly Baked Muffins and Sweet Pastries

Artisan Preserves, Honey and House Made Butter

Yogurt Parfaits with Fresh Berries and House Made Granola

Imported Cheese and Charcuterie Plate

Croissants with Cured Ham, Signature Sausages and Bacon

Freshly Brewed Joffrey's Regular & Decaf Coffee, a Selection of Harney & Sons Teas, Freshly Squeezed Florida Orange & Grapefruit Juices and Chilled Cranberry Juice

\$36 per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



# Continental Breakfast (cont.)

## Healthy Continental

Seasonal Sliced Fruits and Vine-Ripened Berries

Freshly Baked Whole Wheat Croissants and Protein Muffins

Steel Cut Oatmeal with Dried Fruit and Nuts

Greek Yogurt with Dried Fruit, Nuts, Fresh Berries and Seeds

Protein Bars

House Made Energy Shooters: Lemon-Wheatgrass, Carrot-Ginger and Acai-Pomegranate

Freshly Brewed Joffrey's Regular & Decaf Coffee, a Selection of Harney & Sons Teas, Freshly Squeezed Florida Orange & Grapefruit Juices and Chilled Cranberry Juice

\$34 per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



# Breakfast Buffet

*All breakfast buffets are designed for a maximum of 45 minutes of service. A surcharge will apply for extended service. Groups with fewer than 40 guests are subject to a \$150 taxable service charge. Each menu has a minimum guarantee of 25 guests required.*

## **All American Breakfast Buffet**

Seasonal Sliced Fruits and Vine-Ripened Berries

Fresh Baked Muffins, Croissants and Sweet Pastries

Artisan Preserves, Honey and House Made Butters

Assorted Breakfast Breads and Bagels with House Prepared Spreads

Flavored Yogurts with Dried Fruit and House Made Granola

Farm Fresh Scrambled Eggs with Fresh Herbs

Smoked Paprika Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage Links

Whole and 2% Milks

Freshly Brewed Joffrey's Regular & Decaf Coffee, a

Selection of Harney & Sons Teas, Freshly Squeezed

Florida Orange & Grapefruit Juices

and Chilled Cranberry Juice

\$42 per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



# Breakfast Buffet (cont.)

## **Upgraded Breakfast Buffet**

Seasonal Sliced Fruits and Vine-Ripened Berries

Fresh Baked Muffins, Croissants and Sweet Pastries

Artisan Preserves, Honey and House Made Butters

Assorted Breakfast Breads and Bagels with House Prepared Spreads

Greek Yogurt with Dried Fruit, Nuts and House Made Granola

Farm Fresh Scrambled Eggs with Fresh Herbs

Eggs Benedict – Poached Egg, Canadian Bacon, English Muffin, Hollandaise

Smoked Paprika Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage Links

American Kitchen Hash

Cinnamon Swirl Bread Pudding

Whole and 2% Milks

House Made Aqua Fresca: Pineapple-Mint,  
Cucumber-Lemongrass and Strawberry-Watermelon

Freshly Brewed Joffrey's Regular & Decaf Coffee, a  
Selection of Harney & Sons Teas, Freshly Squeezed  
Florida Orange & Grapefruit Juices  
and Chilled Cranberry Juice

\$50 per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



# Breakfast Buffet Substitutions

(Prices are per person)

## Fruit Substitutions

Assorted Whole Fruits to Include Apples,  
Pears, Oranges and Bananas  
\$7

Seasonal Sliced Fruits with a Honey Yogurt Dip  
\$7

Vine Ripe Berries with  
a Chocolate Hazelnut Spread  
\$7

Dried Fruit Shooters  
\$7

## Potato Substitutions

Smoked Paprika and Piquillo Breakfast Potatoes  
\$7

Gouda and Bacon Stuffed Potatoes  
\$7

Chive and Candied Lemon Potato Pancakes  
\$7

Truffle and Herb Fingerling Mélange  
\$7

Sweet Potato and Smoked Brisket Hash  
\$7

Signature American Kitchen New England Hash  
\$7

## Egg Substitutions

Farm Fresh Scrambled Eggs  
\$10

Southwest Scramble with Pico De Gallo,  
Smoked Tomatillos and Cheddar  
\$11

Chive and Smoked Cream Cheese Scramble  
\$12

Egg White Scramble with Bell Peppers,  
Spinach, Tomatoes, and Smoked Feta  
\$14

Smoked Salmon Eggs Benedict  
\$15

## Meat Substitutions

Applewood Bacon  
\$8

Maple Peppercorn Bacon  
\$8

Smoked Fennel Sausage Links  
\$8

Smoked Orange Turkey Sausage Links  
\$8

Grilled Chorizo  
\$8

Cured Ham  
\$8

Roasted Apple and Maple Chicken  
Sausage Patties  
\$8

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



# Breakfast Enhancements

*Uniformed Chef/Attendant Required at \$175 each*

## **Smoothies**

*Chef Attended*

Freshly Made Fruit Smoothies with Seasonal Fruits,  
Vine-Ripened Berries,  
Yogurts, Proteins and Antioxidant Add-Ins

\$8 per person (minimum 25)

## **Hot Cereals**

Steel Cut Oatmeal with Dried Fruits,  
Nuts and Sweeteners  
Yellow Corn Grits with Roasted Tomatoes,  
Spinach, Garlic, Chives and  
Smoked Cream Cheese

\$8 per person (minimum 25)

## **Breakfast Sandwiches**

Farm Fresh Eggs with a Choice of Signature  
Bacon, House Ham or Smoked Sausage  
on a Whole Wheat Croissant

\$10 per person (minimum 25)

## **Biscuits and Gravy**

Smoked Sage and Buttermilk Biscuits  
with Sausage Gravy

\$10 per person (minimum 25)

## **Breakfast Wraps**

Farm Fresh Eggs, Applewood Bacon,  
Smoked Paprika and Piquillo Potatoes,  
Topped with Green Tomato Jam and  
Wrapped In Whole Wheat Flatbread

\$11 per person (minimum 25)

## **Griddled**

*Chef Attended*

Pancakes and French Toast with Berry  
Compound Butter, House Made Granola,  
Powdered Sugar and  
100% Pure Vermont Maple Syrup

\$11 per person (minimum 25)

## **Waffles**

*Chef Attended*

Choice of Traditional Belgian, Whole Wheat or  
Gluten Free Waffles,  
Served with a Variety of Toppings to Include  
Fresh Strawberry Compote,  
Blueberry Compote,  
Fresh Berries, Whipped Mascarpone,  
Nuts and Dried Fruits with  
100% Pure Vermont Maple Syrup

\$11 per person (minimum 25)

## **Chef's Omelette Station**

*Chef Attended*

Eggs, Egg Whites and Egg Beaters  
Omelets with a Choice of Sausage, Bacon,  
Ham, Bay Shrimp, Chicken, Spinach,  
Tomatoes, Bell Peppers, Mushrooms,  
Swiss Cheese, Cheddar Cheese and  
Jack Cheese

\$13 per person (minimum 25)

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



# Plated Breakfast

*Each menu has a minimum guarantee of 15 guests required.  
Groups with fewer than 25 guests are subject to a \$150 taxable service charge.*

## **American**

Farm Fresh Scrambled Eggs  
Smoked Paprika Breakfast Potatoes  
Applewood Smoked Bacon  
Freshly Baked Muffins and Croissants  
Fresh Fruit Preserves and Signature Butters  
Freshly Brewed Joffrey's Regular and Decaf Coffee  
Harney & Sons Teas  
Freshly Squeezed Florida Orange Juice  
Chilled Apple and Cranberry Juices

\$35 per person

## **Healthy Start**

Egg White Scramble with Bell Peppers, Spinach, Tomatoes and Smoked Feta  
Roasted Apple and Maple Chicken Sausage  
Sweet Potato Hash  
Freshly Baked Whole Wheat Croissants and Protein Muffins  
Fresh Fruit Preserves and Signature Butters  
Freshly Brewed Joffrey's Regular and Decaf Coffee  
Harney & Sons Teas  
Freshly Squeezed Florida Orange Juice  
Chilled Apple and Cranberry Juices

\$37 per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



## Plated Breakfast (cont.)

### Pain Perdu

Farm Fresh Scrambled Eggs  
Cajun Style French Toast with Caramelized Bananas and Crunchy Pralines  
100% Vermont Maple Syrup  
Applewood Bacon  
Baked Scones and Muffins  
Fresh Fruit Preserves and Signature Butters  
Freshly Brewed Joffrey's Regular and Decaf Coffee  
Harney & Sons Teas  
Freshly Squeezed Florida Orange Juice  
Chilled Apple and Cranberry Juices

\$38 per person

### Steak and Eggs

Certified Angus Beef Flat Iron Steak  
Poached Farm Fresh Eggs with  
Hungarian Smoked Paprika Hollandaise  
Piquillo Pepper  
Roasted Yukon Gold Breakfast Potatoes  
Baked Scones and Muffins  
Fresh Fruit Preserves and Signature Butters  
Freshly Brewed Joffrey's Regular and Decaf Coffee  
Harney & Sons Teas  
Freshly Squeezed Florida Orange Juice  
Chilled Apple and Cranberry Juices

\$38 per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



## Brunch Menu

*Uniformed Chef/Attendant Required at \$175 each. Each menu has a minimum guarantee of 50 guests required. Groups with fewer than 75 guests are subject to a \$150 taxable service charge.*

Cherry Baked House Ham with Apple Dijon Relish

Pan Seared Free Range Chicken with Thyme Madeira Sauce

Herb Roasted Fingerling Potatoes

Rainbow Carrot Mélange

Seasonal Fruits and Berries with Mascarpone and Chocolate Dips

House Made Jams with Artisan Breads and Crackers

Imported Cheeses with Cured Meats and Marinated Vegetables

Greek Yogurt Station with Fresh Fruits, Berries, Nuts, Seeds and Granola

Assorted House Baked Danish, Croissants and Muffins

Freshly Baked Rolls with Signature Butter

Chef Attended Omelet Station:

Eggs, Egg Whites and Egg Beaters

Variety of Toppings to Include Sausage, Bacon, Ham, Bay Shrimp, Chicken,

Spinach, Tomatoes, Bell Peppers, Mushrooms,

Swiss Cheese, Cheddar Cheese and Jack Cheese

Chef Attended Waffle Station:

Choice of Traditional Belgian, Whole Wheat or Gluten Free Waffles

Variety of Toppings to Include Fresh Strawberry Compote, Blueberry Compote, Fresh Berries,

Whipped Mascarpone, Dried Fruits and Nuts

Served with 100% Pure Vermont Maple Syrup

Freshly Brewed Joffrey's Regular and Decaf Coffee

Freshly Brewed Harney & Sons Iced Tea

\$65 per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



## Catering Policies

### Banquet Event Orders

Upon review of your Event requirements, Banquet Event Orders (BEO) will be sent to you to confirm all the final arrangements and prices. These BEO will serve as part of this agreement. If you do not advise us of any changes on the BEO by the date requested by the hotel, you agree that the BEO will be accepted by you as correct and you will be billed accordingly.

### Guarantee Policy

Ten (10) working days prior to all food functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced at the time the Hotel receives the guaranteed number of guests. The final guaranteed number of guests for all food functions must be submitted to the Catering Department by Noon, three (3) business days prior to the event date. The guarantee cannot be reduced after this time. If no guarantee is received, the expected number of guests will be the basis for billing purposes. Group will be charged the contracted guest count, guaranteed attendance, or the number of guests served, whichever is greater. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. On plated Food and Beverage functions, the Hotel will set seating for 3% over the guarantee for all group events. Food and beverage pricing is guaranteed 6 months prior to your event date.

### Tax

6.5% Sales Tax is in effect. All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately.

### Service Charge

23% (or the current service charge percentage in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge.

### Minimums

Each menu has a minimum guarantee requirement. Groups with less than guest counts indicated are subject to a \$150 taxable service charge.

### Food and Beverage

No food or beverages of any kind will be permitted to be brought into the Hotel by the patron or any of the patron's guests or invitees. The hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The hotel reserves the right to refuse alcohol service to anyone.



### **Electrical Items/Power**

All power needed for entertainment, décor, etc. will be billed to the Contact's Master Account. Each meeting room is equipped with (1) 20 amp of power, any additional needs must be ordered in advance.

### **Function Rooms**

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases. Room rental fees (subject to 23% service charge and 6.5% tax) are also applicable if meeting rooms are requested to be added to the program after contract signing.

### **Room Arrangements**

We will try to accommodate last minute requests for additions and changes to the best of our ability. In these circumstances, the hotel does incur additional labor costs that must be passed on to the customer. The following guidelines would apply to any addition within 72 hours or if there is a room set-up change once the room has already been set. For meeting/breakout rooms, there will be a \$150.00 per room charge and for ballroom sections there will be a \$250.00 per section charge. These charges are subject to 23% taxable service charge and 6.5% sales tax. For events consisting of more than one ballroom section, please consult your Service Manager for a quote.

### **Outdoor Functions**

The Hotel reserves the right to make the decision to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20 mph, temperatures below 60 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of six (6) hours in advance of the event. The Hotel's decision is final. All outdoor catered events will be assessed a \$6 per person set up fee. All pool events will be assessed an additional \$1,000 charge, over and above the \$6 per person set up fee. These prices are subject to service charge and tax. All entertainment for outdoor functions must end by 10:00pm

### **Outside Contractors**

Should you elect to utilize outside contractors on Hotel premises during your event, you must notify us of your intentions at least thirty (30) days in advance of your Event. Your outside contractors must sign a hold harmless, indemnification and insurance agreement. Please refer to your Event Manager for details on the hotel's exclusive providers, such as our electrical, rigging, security and outdoor tent providers.



## 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.
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 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.



## À la Carte Breaks

### Food Items

Fresh Bagels with House Made Spreads	60/dozen
Traditional or Whole Wheat Croissants with Seasonal Jam	60/dozen
Freshly Baked Muffins and Breakfast Breads with Artisan Preserves	60/dozen
Assorted Donuts	60/dozen
Freshly Baked Danish and Sweet Pastries	60/dozen
Freshly Baked Cookies	50/dozen
Freshly Baked Brownies	55/dozen
Dried Fruit and Nuts	45/pound
<u>Per Person Offerings:</u>	
Breakfast Croissants with Cured Ham, Signature Sausage or Bacon	10
Imported Cheese and Charcuterie Plate	10
Individual Fruit Yogurts	5
Yogurt Parfait with Fresh Berries and House Made Granola	6
Greek Yogurt with Dried Fruits, Nuts, Berries and Seeds	7
Cereals with Whole and 2% Milk	5
Steel Cut Oatmeal with Dried Fruits and Nuts	6
Assorted Granola Bars	5
Whole Fruit: Apples, Pears, Oranges & Bananas	4
Seasonal Sliced Fruit and Vine Ripe Berries	6
Candy Bars or Frozen Ice Cream Bars	6
Individual Bags of Trail Mix	5
Individual Bags of Chips, Pretzels	5

### Beverages

Freshly Brewed Joffrey's Regular and Decaf Coffee	85/gallon
Harney & Sons Teas	85/gallon
Freshly Brewed Harney & Sons Iced Tea	85/gallon
Freshly Squeezed Lemonade	75/gallon
House Made Fruit Punch	75/gallon
Whole, 2%, 1% or Skim Milk	60/gallon
Aqua Fresca	60/gallon
Bottled Fruit and Vegetable Naked Smoothies: Green Machine, Blue Machine, Tomato Kick or Mango	7
Bottled Fruit Juices	6
Bottled Vitamin Water	6
Bottled Republic of Teas	6
Red Bull & Monster Energy Drinks	7
Assorted Sodas: Coke, Diet Coke or Sprite	5
Bottled Water	5
Sparkling Water	5

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



## Themed Breaks

Breaks are based on 30 minutes of service. Each menu has a minimum guarantee of 25 guests required.  
Groups with fewer than 40 guests are subject to a \$150 taxable service charge.

### **The Chocolate Extravaganza**

Assorted Vine-Ripened Berries  
Brownies  
Cookies  
Crispy Treats  
Marshmallows  
Pretzels  
White, Dark and Milk Chocolate Dips  
Freshly Brewed Joffrey's Regular and Decaf Coffee,  
Harney & Son's Teas, Assorted Sodas and Bottled Water

\$32 per person

### **Candy Lover**

Assorted Hard Candies  
Plain and Peanut M&M's  
Mr. Goodbar  
Skittles  
Smarties  
Snickers  
Twix  
Logo'd B Chocolates  
Freshly Brewed Joffrey's Regular and Decaf Coffee,  
Harney & Son's Teas, Assorted Sodas and Bottled Water

\$26 per person

### **7<sup>th</sup> Inning Stretch**

Buttered Popcorn, B Blue Popcorn  
Cracker Jacks  
Roasted Peanuts  
Trail Mix  
Freshly Brewed Joffrey's Regular and Decaf Coffee,  
Harney & Son's Teas, Assorted Sodas and Bottled Water

\$24 per person

### **The Cookie Jar**

Chocolate Chip Cookies  
Macadamia Nut Cookies  
Oatmeal Raisin Cookies  
Sugar Cookies  
Blue Velvet Cookies  
Whole and Skim Milk  
Freshly Brewed Joffrey's Regular and Decaf Coffee,  
Harney & Son's Teas, Assorted Sodas and  
Bottled Water

\$24 per person

### **B Fit**

Whole Fruit  
Dried Fruit and Nuts  
Yogurt Covered Pretzels  
KIND Bars  
Vitamin Water  
Pressed Juice  
Freshly Brewed Joffrey's Regular and Decaf Coffee,  
Harney & Son's Teas, Assorted Sodas and  
Bottled Water

\$25 per person

### **Smoothies**

Berry Yogurt, Mango Lime  
Strawberry Banana  
Freshly Brewed Joffrey's Regular and Decaf Coffee,  
Harney & Son's Teas, Assorted Sodas and  
Bottled Water

\$22 per person

### **Energy Break**

Protein, Energy and Granola Bars  
Nutri-Grain Bars  
Energy Drinks:  
Red Bull  
Red Bull Sugar Free  
Red Bull Yellow  
Seasonal Smoothie Shots

\$24 Per Person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



# All Day Break Packages

AM and PM breaks are based on 30 minutes of service. Each menu has a minimum guarantee of 25 guests required. Groups with fewer than 40 guests are subject to a \$150 taxable service charge.

## **Full Service Break Package**

### **Continental**

Assorted Breakfast Pastries, Muffins  
and Croissants  
Fruit Preserves and Signature Butters  
Freshly Brewed Joffrey's  
Regular and Decaf Coffee  
Harney & Sons Teas  
Freshly Squeezed Florida Orange Juice

### **Mid-Morning Break**

Individual Fruit Yogurts  
Granola Topping  
Freshly Brewed Joffrey's  
Regular and Decaf Coffee  
Harney & Sons Teas  
Assorted Soft Drinks  
Bottled Water

### **Afternoon Break**

Freshly Baked Assorted Cookies  
Whole Fruit  
Freshly Brewed Joffrey's Regular  
and Decaf Coffee  
Harney & Sons Teas  
Assorted Soft Drinks  
Bottled Water

\$56 per person

## **All Day Beverage Break**

(Available for up to eight hours)

Freshly Brewed Joffrey's  
Regular and Decaf Coffee  
Harney & Sons Teas  
Freshly Squeezed Florida Orange Juice  
Chilled Apple Juice  
Assorted Soft Drinks  
Bottled Water

\$39 per person

## **AM or PM Break**

(Available for up to 30 minutes)

Freshly Brewed Joffrey's  
Regular and Decaf Coffee  
Harney & Sons Teas  
Assorted Soft Drinks  
Bottled Water

\$12 per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



## Catering Policies

### Banquet Event Orders

Upon review of your Event requirements, Banquet Event Orders (BEO) will be sent to you to confirm all the final arrangements and prices. These BEO will serve as part of this agreement. If you do not advise us of any changes on the BEO by the date requested by the hotel, you agree that the BEO will be accepted by you as correct and you will be billed accordingly.

### Guarantee Policy

Ten (10) working days prior to all food functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced at the time the Hotel receives the guaranteed number of guests. The final guaranteed number of guests for all food functions must be submitted to the Catering Department by Noon, three (3) business days prior to the event date. The guarantee cannot be reduced after this time. If no guarantee is received, the expected number of guests will be the basis for billing purposes. Group will be charged the contracted guest count, guaranteed attendance, or the number of guests served, whichever is greater. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. On plated Food and Beverage functions, the Hotel will set seating for 3% over the guarantee for all group events. Food and beverage pricing is guaranteed 6 months prior to your event date.

### Tax

6.5% Sales Tax is in effect. All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately.

### Service Charge

23% (or the current service charge percentage in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge.

### Minimums

Each menu has a minimum guarantee requirement. Groups with less than guest counts indicated are subject to a \$150 taxable service charge.

### Food and Beverage

No food or beverages of any kind will be permitted to be brought into the Hotel by the patron or any of the patron's guests or invitees. The hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The hotel reserves the right to refuse alcohol service to anyone.



### **Electrical Items/Power**

All power needed for entertainment, décor, etc. will be billed to the Contact's Master Account. Each meeting room is equipped with (1) 20 amp of power, any additional needs must be ordered in advance.

### **Function Rooms**

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases. Room rental fees (subject to 23% service charge and 6.5% tax) are also applicable if meeting rooms are requested to be added to the program after contract signing.

### **Room Arrangements**

We will try to accommodate last minute requests for additions and changes to the best of our ability. In these circumstances, the hotel does incur additional labor costs that must be passed on to the customer. The following guidelines would apply to any addition within 72 hours or if there is a room set-up change once the room has already been set. For meeting/breakout rooms, there will be a \$150.00 per room charge and for ballroom sections there will be a \$250.00 per section charge. These charges are subject to 23% taxable service charge and 6.5% sales tax. For events consisting of more than one ballroom section, please consult your Service Manager for a quote.

### **Outdoor Functions**

The Hotel reserves the right to make the decision to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20 mph, temperatures below 60 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of six (6) hours in advance of the event. The Hotel's decision is final. All outdoor catered events will be assessed a \$6 per person set up fee. All pool events will be assessed an additional \$1,000 charge, over and above the \$6 per person set up fee. These prices are subject to service charge and tax. All entertainment for outdoor functions must end by 10:00pm

### **Outside Contractors**

Should you elect to utilize outside contractors on Hotel premises during your event, you must notify us of your intentions at least thirty (30) days in advance of your Event. Your outside contractors must sign a hold harmless, indemnification and insurance agreement. Please refer to your Event Manager for details on the hotel's exclusive providers, such as our electrical, rigging, security and outdoor tent providers.



## 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.
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 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.