



Buffet Dinner

All dinner buffets are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service.
Each menu has a minimum guarantee of 30 guests required.
Groups with fewer than 50 guests are subject to a \$150 taxable service charge.

Traditional Dinner Buffet

Fresh Baked Rolls with Signature Butter
Petite Greens with Tomatoes, Onions, Shredded Carrots, Cucumbers, Brioche Croutons
and an Assortment of Three Dressings
Smoke Kissed Ciligiene Mozzarella and Cherry Tomato Salad
Pan Seared Chicken Breast with Roasted Tomato Herb Sauce
Florida Grass Fed NY Strip with Roasted Shallot Demi-Glace
Haricot Verts with Slivered Bell Peppers
Herb Roasted Yukon Potatoes
Seven Layer Chocolate Cake with Berry Coulis and Fresh Whipped Cream
Freshly Brewed Joffrey's Regular and Decaf Coffee
Freshly Brewed Harney & Sons Iced Tea

\$80 per person

Floribbean

Freshly Baked Rolls with Signature Butter
Petite Arugula Salad with Florida Orange Segments, Plant City Strawberries, Praline Pecans
and Datil Pepper Goat Cheese Dressing
Hearts of Palm Salad with Florida Tomatoes and a Citrus Caper Dressing
Oven Roasted Seasonal Fish with a Bay Shrimp Sauce
Cuban Marinated Skirt Steak
Creole Red Beans and Rice
Island Vegetables
Key Lime Pie with Flamed Meringue
Freshly Brewed Joffrey's Regular and Decaf Coffee
Freshly Brewed Harney & Sons Iced Tea

\$95 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.

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Buffet Dinner (cont.)

New England

Assorted Field Greens, Roasted Corn, Cherry Tomato, Pickled Cucumber and Red Onion, Flat Bread Lavosh, Aged Vermont Cheddar Cheese, Smoked Bacon Cracklings, Simmered Red Bliss Potato, Blue Cheese Dressing, Cran-Raspberry Vinaigrette
Fresh Baked Rolls with Signature Butter
Atlantic Seafood Display:
Peel and Eat Shrimp and Fresh Oysters
Roasted Scallop and Apple Salad with Grain Mustard
Classic Tartar and Cocktail Sauces, Creamy Remoulade Sauce
Roasted Wild Mushroom Salad with Lobster Meat, Stout Dressing
Roasted organic free-range Chicken with Fennel, Leek and Tomato
Fall River Baked Atlantic Cod with Lemon, Parsley and Tomato
Steamed Red Bliss Potato, Irish Butter, Chives and Parsley
Summer Harvest of Artisan Vegetables
Sugar Glazed Turnips, Roasted Parsnips, Rainbow Carrots
Tender Green Cabbage, Cauliflower & Broccoli
Boston Cream Pie
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee and Harney & Sons Iced Tea

\$100 per person

BBQ

Fresh Baked Cornbread with Signature Butter
Bay Shrimp, Potato, and Avocado Salad with Curry Dressing
Roasted Corn and Black Bean Salad
Smoked and Sliced Striploin
Slow Smoked Pork Leg
Saint Louis Ribs
Kansas City Sauce
Crocked Baked Beans
Honey and Spice Baked Acorn Squash
Roasted In-Husk Florida Corn
Grilled Peach and Pecan Cobbler
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee and Harney & Sons Iced Tea

\$85 per person

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Buffet Dinner (cont.)

Mexican Fiesta

Salads – Select One

El Rancho Salad Bar – Chopped Iceberg and Romaine Lettuce, Roasted Corn and Black Bean Relish, Vine Ripened Cherry Tomatoes, Pickled Onions, Crispy Cucumber, Diced Avocado, Sliced Lemons and Limes, Ranch Dressing, Cilantro Vinaigrette

Nacho Bar – Tri Color Corn Tortillas, Hot Nacho Cheese, Pickled Jalapenos and Onions, Chives, Black Olives, Seasoned Grounds Beef, Pico de Gallo, House Guacamole, Salsa

Soup – Select One

Tortilla Soup – Slow Simmered Spicy Tomato Broth served with Crispy Tortilla Strips

AK Chili – Slow and Low Crooked Chili served with Shredded Cheese, Chives, Diced Onion

Entrees – Select Three

Flame Broiled Carne Asada – Marinated Skirt Steak served with Grilled Peppers and Onions

Ancho Braised Short Ribs, Cilantro and Citrus Gremolata

Pollo Mole – Marinated Free-Range Chicken (8-way) topped With Mole

Pollo Monterey – Grilled Chicken Breast, Cheddar Cheese, Crispy Bacon, Smokey BBQ Sauce, Pico de Gallo

Snapper Veracruz – Roasted Snapper, Tomato, Capers, Onion, Black Olives

Catch of the Day (White Fish), Salsa Verde or Salsa Roja

Accompaniments – Select Three

Fiesta Rice – Seasoned Yellow Rice

Cumin Spiced Sweet Potato Salad

Refried Beans with Queso Fresco and Cilantro

Grilled Marinated Vegetables – Artichokes, Zucchini, Yellow Squash, Bell Pepper, Onion

Roasted Brussel Sprouts con Rajas (Peppers and Onions)

Tajin Spice Street Elotes – Roasted Whole Corn, Sweet Garlic Aioli, Queso Fresco, Cilantro

Desserts

Individual Vanilla Flan, Tres Leches Cake, Dulce De Leche Cheese Cake - Salted Caramel

Beverages

Freshly Brewed Joffrey's Regular and Decaf Coffee, Freshly Brewed Harney & Sons Iced Tea

\$80 per person

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Buffet Dinner (cont.)

Italian Celebration

Salad Bar

Arcadian Mixed Greens, Chopped Romaine and Iceberg Lettuce, Chopped Hard Boiled Eggs, Chopped Bacon, Olives, Pepperoncini, Red Onion, Crispy Cucumber, Feta and Parmesan Cheeses, Sourdough Croutons, Caesar and Italian Dressings

Caprese Salad – Fresh Mozzarella, Vine Ripened Grape Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic Reduction

Warm Dinner Rolls and House Butter

Entrees – Select Two

Herb Marinated Grilled Chicken Breast

Choice of Sauce – Basil Pesto Cream, A La Vodka, Madeira Cream, Mushroom Marsala, Sage Jus, Sun-Dried Tomato Cream

Oven Roasted Sirloin, Rosemary Jus or Port Reduction

Citrus Poached Sea Bass in a Lemon Beurre Blanc

Accompaniments

Thyme and Fennel Roasted Fingerling Potatoes

Roasted Vegetable Medley – Zucchini, Yellow Squash, Carrots, Onions, Blistered Tomatoes

Desserts

Fine Selection of Individual Dessert Shooters to include Tiramisu,

Bourbon Chocolate and Carrot Cake

Beverages

Freshly Brewed Joffrey's Regular and Decaf Coffee

Freshly Brewed Harney & Sons Iced Tea

\$80 per person

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Plated Dinners

All Plated Dinners Include a Choice of One Salad, Freshly Baked Rolls with Signature Butter, a Choice of One Entrée, Two Accompaniments, Freshly Brewed Joffrey's Coffee, Harney & Sons Iced Tea and a Choice of One Dessert.

Each menu has a minimum guarantee of 25 guests required.

Groups with fewer than 40 guests are subject to a \$150 taxable service charge.

Salads

Mixed Petite Greens with Roasted Tomato, Cucumbers, Shredded Carrots, and Brioche Croutons with Choice of Dressing

Kale Caesar Salad with Sundried Tomatoes, Shaved Parmesan and Crispy Lavosh

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

Caprese Salad with Vine-Ripe Tomato, Buffalo Mozzarella, Balsamic Reduction, Fresh Chiffonade of Basil

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

Micro Greens with Fresh Orange Slices, Toasted Almonds and Citrus-Mustard Vinaigrette

Entrées

BBQ Platter: Bacon Wrapped Turkey Thigh, House Andouille	\$65
Barley and Herb Stuffed Chicken, Blackberry Sage Sauce	\$70
Chicken Breast Marsala, Florentine, or Piccata	\$70
Herb Crusted Free Range Chicken, au jus	\$70
Grilled Pork Porterhouse, Firecracker Apple Relish	\$75
Seared Salmon, Lemon Caper Beurre Blanc	\$75
Grilled Mahi-Mahi, Citrus Marinated with a Green Curry Sauce, Crispy Thai Basil	\$75
Florida Grass Fed NY Strip	\$85
Florida Grass Fed Filet Mignon	\$100
Dry Aged Delmonico, Pink Peppercorn and Thyme Butter	\$110

Duo Plated Dinners

Pepper Seared Filet paired with Burnt Orange Shrimp	\$115
Goat Cheese Crusted Petite Filet Mignon with Roasted Natural Chicken	\$100
Potato Crusted Florida Grouper with Slow Braised Beef Short Rib	\$120

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Plated Dinners (cont.)

Accompaniments (select 1 starch and 1 vegetable)

Smoked Parmesan Potatoes
New Potatoes
Herb Roasted Yukon Potatoes
Tri-Color Fingerling Potatoes
Wild Rice Pilaf
Garlic Mashed Red Skin Potatoes
Wild Mushroom Bread Pudding
Mousseline Whipped Potatoes
Italian White Beans

Tri-Color Green Tip Carrots
Roasted Corn Maque Choux
Grilled Asparagus with Lemon Butter
Caramelized Brussel Sprouts
Steamed Broccoli with Caramelized Garlic Butter and
Three Pepper Salad
Haricot Verts with Slivered Bell Peppers and Red Onion Relish
Wilted Spinach
Ragout of Seasonal Vegetables

Vegetarian Plated Dinners

Quinoa Cakes *Vegetarian/ Can Be Prepared Vegan accompanied by

Roasted Tomato and Eggplant Ragout and Seasonal Vegetable Mélange \$65

Pan Fried Tofu *Vegetarian/Can Be Prepared Vegan:

Panko Breaded and Fried Golden Brown, Mushroom & Wild Rice Risotto and Chimichurri \$65

Desserts (select one)

Chocolate Tuxedo Bombe
Layers of White and Chocolate Mousse Topped with Dark Chocolate and White Chocolate Ganache

Bourbon Chocolate Cake
Decadent Chocolate Cake Infused with Bourbon, Layered and Ice with Chocolate Fudge

Berry Brulee Cheesecake
Vanilla Crème Brulee Layered with NY Style Cheesecake, Caramel Icing, and Berries

Carrot Cake
Layered Carrot Cake with Cream Cheese Frosting

Mango Rum Cake
Rum Soaked Cake Layered with Mango

Lemon Raspberry Cake
Moist Vanilla Cake with Raspberry and Lemon Filling and Praline Nuts

Tiramisu Tulip
Chocolate Tulip Cup Filled with Tiramisu Mousse and Dusted with Cocoa

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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.



Reception

Each Selection Requires a Minimum Order of 50 Pieces

Hors d'Oeuvres

Butler Passed Service Available for an Additional Fee of \$75 per butler per 50 guests for up to two hours of service.

Tier 1 - \$5 per piece

Vegetable Oriental Spring Rolls Thai Chili Sauce
Mac and Cheese Fritters
Spanakopita of Spinach and Feta in Phyllo
Fruit Kabobs with Berry Mascarpone Dip
Eggplant Bruschetta, Olive Oil, Tomato Pomodoro

Tier 2 - \$6 per piece

Beef or Chicken Brochettes Teriyaki Style
Crispy Chicken Tenders with a BBQ, Honey Mustard, Buffalo or Ranch Sauce
Chorizo Stuffed Date Wrapped In Bacon
Crab Stuffed Deviled Eggs
Smoked Salmon Mousseline on a Pretzel Crostini
Jack Cheese Quesadillas with Fresh Salsa & Sour Cream
Ratatouille Tart with Mascarpone Cheese

Tier 3 - \$7 per piece

Beef and Cilantro Empanada
Pecan Smoked Brisket on Cornbread
Shaved Beef Carpaccio on Wonton Crisp with Sweet Soy
Miniature Beef Wellington with Dijon Dipping Sauce
Jumbo Shrimp with Spicy Cocktail Sauce
Shrimp in a Gazpacho Shooter
Lump Crab Cakes with Creole Aioli
Scallops Wrapped In Applewood Smoked Bacon
Tomato Mozzarella Cocktail

Grilled Oysters, Maple Bacon Jam

Market Price

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Reception Displays

Each Selection Requires a Minimum Order of 25 Persons

Fresh Fruit Display

Assorted melon, vine-ripened berries and seasonal fruits served with a dark chocolate yogurt dip

\$10 per person

Vegetable Crudit 

Crisp vegetables served with honey Dijon and yogurt ranch dips

\$10 per person

Cheese Platter

International and domestic cheeses, served with fresh vine-ripened berries, assorted crackers and crostini

\$14 per person

Charcuterie

Salami, mortadella, soppressata, prosciutto and bresaola accompanied by marinated olives, roasted vegetables and fresh baguette

\$15 per person

Ceviche

Assortment of three fresh ceviches: salmon, shrimp and scallop

\$15 per person

Raw Bar

Oysters, clams, poached shrimp, crab legs and seafood salad served with lemon, spicy cocktail sauce, hot sauce, drawn butter and oyster crackers

Market Price

Smoked Salmon

Smoked Salmon, Diced Onions, Hard Boiled Eggs, Capers, Cream Cheese, Assorted Mini Bagels and Bagel Chips

\$18 per person

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Reception Stations

Each Selection Requires a Minimum of 25 Persons and based on 1 hour of service.
Chef/Attendant Required at \$175 per station.

Pasta Station

Chef Attended

Gnocchi: Spinach, Sweet Potato
Pasta: Farfalle, Penne
Variety of Sauces: Pomodoro, Smoked Gouda
and Sage, Bolognese, Alfredo
Garlic Bread Sticks
Red Pepper Flakes
Grated Parmesan

\$20 per person

Salad Station with Accoutrement

Mixed Chopped Baby Iceberg Lettuce,
Classic Chopped Romaine Lettuce
Accompanied by Quartered
Hard Cooked Eggs,
Vine Ripe Tomatoes, House Baked Parmesan
Croutons, Crisp Cucumbers, Shaved Parmesan
and Grated Cheddar Cheese Served with
House Made Caesar, Danish Blue Cheese and
Healthy Low Cal Italian Dressing

\$19 per person

Add Grilled Chicken - \$4 per person

Grilled Shrimp - \$6 per person

Gourmet French Fry Station

Chef Attended

Russet, Yukon and Sweet Potato Fries
Herb Butter, Honey Butter and Truffle Oil
Parmesan Cheese and Cotija Cheese
Sea Salt, Smoked Sea Salt, Hawaiian Pink Salt
Chopped Basil, Cilantro, Oregano and Parsley

\$21 per person

Trio of Artisan Flatbreads

Stanislaus County Tomato,
Mozzarella and Basil
Roasted Red and Green Peppers,
Italian Sausage and Crisp Fried Garlic
Thick Cut Pepperoni, Crushed Tomatoes
and Provolone Cheese

\$20 per person

Mac and Cheese Station

Chef Attended

Creamy Mac & Cheese with a Variety of Toppings
Including Pesto, Mushrooms, Crumbled Bacon,
Chopped Ham, Broccoli, Sautéed Onions, Scallions,
Peas, Jalapenos, Roasted Peppers and Crumbled
Gorgonzola Cheese

\$20 per person

Mashed Potato Station

Russet, Yukon Gold and Sweet Potatoes with a
variety of toppings to include Sour Cream,
Butter, Shredded Cheddar Cheese, Fresh
Chives, Bacon Bits, Bleu Cheese Crumbles,
Brown Sugar, Miniature Marshmallows

\$20 per person

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Reception Stations

Minimum of 25 guests required. Must be ordered for your guaranteed number of guests for your event.
Maximum of 60 minutes of service. Stations are to be ordered in conjunction with your dinner selection. Attendant/Chef Fees, when applicable, are \$175 per station.

Sausage Station

House Hot
Argentinean Chorizo
Fennel & Garlic

\$25 per person

BBQ Carving Station

Chef Attended
Smoked Bone-In Prime Rib of Beef
Kansas City Sauce
Texas Mustard Sauce
Brioche Silver Dollar Rolls

\$32 per person

Carving Station

Chef Attended
Mustard Herb Crusted Striploin
Fresh Ground Horseradish
Au Jus
Petite Brioche Onion Poppy Rolls

\$35 per person

Carving Station

Chef Attended
Mahogany Roasted Turkey Breast or
Steamship of Pork
Smoked Vidalia Onion Spread
Dijon Mayo
Petite Brioche Cheddar Rolls

\$27 per person

Gourmet Sliders

Crab Cake, Chipotle Mayonnaise on Petite
Brioche Cheddar Roll
Beef Brisket, Sweet Onion, and House
Barbeque on Petite Brioche Onion
Poppy Roll
Polynesian Luau Pulled Pork on Coconut Roll

\$22 per person

Dessert Station

Display of our Pastry Chefs Finest:
Custards, Petite Cakes, Delectable Pastries
and Fancy Cookies

\$18 per person

Fruit Fondue

Grilled Pineapple, Strawberries, Honeydew,
Cantaloupe and Vanilla Pound Cake with
Dark Chocolate Fondue and
Raspberry Coulis

\$18 per person

Flame Broiled Wild Salmon

Chef Attended
Chimichurri
Lemon Caper Butter
Bearnaise Sauce
Sliced Baguette

\$25 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 is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Bar Packages

Hosted Cocktail Bar

Full-service open bar with unlimited consumption that includes call brand spirits, beer, wine, and soft drinks.

Call Brand Spirits:

Absolut Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi White Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's Scotch, Seagram's Seven Whiskey

1 Hour	25 per person
2 Hours	35 per person
3 Hours	45 per person
4 Hours	55 per person

Premium Brand Spirits:

Grey Goose Vodka, Tanqueray Gin, Patron Tequila, Bacardi Aged Rum, Crown Royal Whiskey, Knob Creek Bourbon, Johnnie Walker Black Label Scotch

1 Hour	30 per person
2 Hours	42 per person
3 Hours	54 per person
4 Hours	66 per person

Hosted Beer Wine and Soft Drink Bar

Domestic and Imported Beer

House Cabernet Sauvignon, Merlot, White Zinfandel and Chardonnay

Assorted Juices, Sodas and Bottled Water

1 hour	15 per person
Each additional hour	10 per person

Consumption Bar

The below pricing is charged per beverage.

Cash bar pricing includes sales tax.

A cashier fee of \$100 is applicable for all cash bars. 1 per bar is standard.

A bartender fee of \$175 per bartender will be charged for the first three hours.

A charge of \$75 per bartender will be charged for each additional hour.

B Resort & Spa recommends one bartender per (100) guests.

Minimum cash bar sales of \$500 per bar must be achieved.

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	Host Bar	Cash Bar
Call Brands	9	10
Premium Brands	10	11
Domestic	7	8
Imported Beer	8	9
Varietal Wines	10	11
Soft Drinks	5	5
Red Bull Energy Drinks	7	7

Wine List

Champagne and Sparkling Wine

Dom Perignon	275
Veuve Cliquot Brute	70
Listel Grain de Gris Rose	39
La Marca Prosecco	36

White and Rose Wine

Canyon Road Chardonnay	34
Canyon Road Moscato	34
Maso Canali Pinot Grigio	50
Milbrandt Riesling	43
Whitehaven, Sauvignon Blanc	43

Red and Blend Wine

Canyon Road Merlot	34
Canyon Road Cabernet	34
Canyon Road Pinot Noir	34
Stephen Vincent Pinot Noir	39
Don Miguel Gascon Malbec	39
Ghost Block Cabernet	139

B Resort & Spa Signature Wine Selection

Chardonnay	32
Cabernet Sauvignon	32
Pinot Noir	32

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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

All Catered Events with less than 25 guests in attendance are subject to a \$150.00 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.