



Wedding Packages

For Your Happily Ever After



WESTGATE LAKES
RESORT & SPA

10,000 Turkey Lake Road, Orlando, FL 32819 | westgateresorts.com | [f /WestgateLakesResort](https://www.facebook.com/WestgateLakesResort) | 1.866.731.7259

Traditional Wedding Package

Minimum of 30 people for two-hour wedding package

CEREMONY

- Ceremony site available one hour prior to scheduled event for personalized setup
- Outdoor wedding gazebo and white folding chairs
- Two-hour wedding ceremony to be held outdoors, lakeside, unless otherwise stated
- Music for wedding ceremony played on CD
- Wedding Officiant to perform your wedding ceremony
- Citrus infused water station

TRADITIONAL WEDDING CAKE

Choose up to two cakes and filling flavors

- Covered in your choice of fondant or buttercream
- Cake to be decorated to fit colors of wedding

CAKE FLAVORS

Vanilla • Chocolate • Marble • Spice • Lemon • Red Velvet • Carrot • Chocolate Chip • Strawberry Marble
White Chocolate Chip • Amaretto • Orange • Raspberry Marble • Almond • Peanut Butter • Banana

FILLING FLAVORS

Chocolate Ganache • Raspberry • Strawberry • Cherry • Pineapple • Lemon Cream • Mocha
White Chocolate Ganache • Cream Cheese • Peanut Butter • German Chocolate • Boston Cream

Cupcakes may be substituted at no additional charge

PHOTOGRAPHY

- Two-hour photography coverage of ceremony and group portraits
- Basic photo editing and color correction
- CD /DVD

\$70.00 PER PERSON
PLUS TAX AND GRATUITY

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Consuming undercooked meats, poultry, seafood, shellfish and/or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.

Storybook Wedding Package

Minimum of 50 people for five-hour wedding package

CEREMONY

- Ceremony site available one hour prior to scheduled event for personalized setup
- Outdoor wedding gazebo and white folding chairs
- Two-hour wedding ceremony to be held outdoors, lakeside, unless otherwise stated
- Music for wedding ceremony played on CD
- Wedding Officiant to perform your wedding ceremony
- Citrus infused water station

RECEPTION

- White floor length table linens
- White linen napkins
- Table options: sweetheart table, head table, cake table, gift table and other
- Chinaware, silverware and glassware
- Stunning, color-coordinated centerpieces
- Wedding DJ/Emcee for reception

TRADITIONAL WEDDING CAKE

Choose up to two cakes and filling flavors

- Covered in your choice of fondant or buttercream
- Cake to be decorated to fit colors of wedding

CAKE FLAVORS

Vanilla • Chocolate • Marble • Spice • Lemon • Red Velvet • Carrot • Chocolate Chip • Strawberry Marble
White Chocolate Chip • Amaretto • Orange • Raspberry Marble • Almond • Peanut Butter • Banana

FILLING FLAVORS

Chocolate Ganache • Raspberry • Strawberry • Cherry • Pineapple • Lemon Cream • Mocha
White Chocolate Ganache • Cream Cheese • Peanut Butter • German Chocolate • Boston Cream

Cupcakes may be substituted at no additional charge

CONTINUED ON NEXT PAGE

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Storybook Wedding Package *(continued)*

Minimum of 50 people for five-hour wedding package

MENU

Choose one salad, one entrée and two accompaniments

SALAD

- Fresh garden salad display with an assortment of toppings and dressings
- Tuscan rotini with fresh vegetables and balsamic vinaigrette dressing
- Traditional Caesar salad

ENTRÉES

- Sliced sirloin with wild mushroom ragout
- Baked chicken piccata
- Broiled salmon with a twin peppercorn cream
- Fresh catch of the day served with a mango salsa
- Sliced pork loin with roasted garlic and rosemary

ACCOMPANIMENTS

- Wild rice pilaf
- Linguine with herbs and olive oil
- Confetti rice
- Roasted red bliss potatoes
- Garlic mashed potatoes
- Scalloped potatoes

Accompanied by seasonal vegetables, fresh baked rolls and whipped butter, regular coffee, decaffeinated coffee and iced tea | Buffet served for 1½ hours

PHOTOGRAPHY

- Two-hour photography coverage of ceremony and group portraits
- Basic photo editing and color correction
- CD /DVD

COMPLIMENTARY CHAMPAGNE TOAST

CASH BAR

- Cash bar up to four hours
- Wedding Guests purchase all their own beer, wine, liquor and soda

STORYBOOK ACCOMMODATIONS

- Accommodations will be provided for the Bride and Groom on their wedding night

\$120.00 PER PERSON
PLUS TAX AND GRATUITY

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Consuming undercooked meats, poultry, seafood, shellfish and/or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

Fairy-tale Wedding Package

Minimum of 50 people for five-hour wedding package

CEREMONY

- Ceremony site available two to three hours prior to scheduled event for personalized setup
- Outdoor wedding gazebo and white folding chairs
- One-hour wedding ceremony to be held outdoors, lakeside, unless otherwise stated
- Music for wedding ceremony played on CD
- Citrus infused water station

RECEPTION

- White floor length table linens
- White linen napkins.
- White chair covers with choice of colored sash
- Table options: sweetheart table, head table, cake table, gift table and other
- Chinaware, silverware and glassware
- Stunning, color-coordinated centerpieces
- Wedding DJ/Emcee for reception
- Customizable state-of-the-art LED lighting to create a fairy-tale ambiance

TRADITIONAL WEDDING CAKE

Choose up to two cakes and filling flavors

- Covered in your choice of fondant or buttercream
- Cake to be decorated to fit colors of wedding

CAKE FLAVORS

Vanilla • Chocolate • Marble • Spice • Lemon • Red Velvet • Carrot • Chocolate Chip • Strawberry Marble
White Chocolate Chip • Amaretto • Orange • Raspberry Marble • Almond • Peanut Butter • Banana

FILLING FLAVORS

Chocolate Ganache • Raspberry • Strawberry • Cherry • Pineapple • Lemon Cream • Mocha
White Chocolate Ganache • Cream Cheese • Peanut Butter • German Chocolate • Boston Cream

Cupcakes may be substituted at no additional charge

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Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Consuming undercooked meats, poultry, seafood, shellfish and/or eggs may increase your risk of foodborne illness. Please advise your server of any known food allergies.



Fairy-tale Wedding (continued)

Minimum of 50 people for five-hour wedding package

MENU

Choose two salads, two entrées and one accompaniment

SALAD

- Fresh garden salad display with an assortment of toppings and dressings
- Tuscan rotini with fresh vegetables and balsamic vinaigrette dressing
- Traditional Caesar salad

ENTRÉES

- Sliced sirloin with wild mushroom ragout
- Baked chicken piccata
- Broiled salmon with a twin peppercorn cream
- Fresh catch of the day served with a mango salsa
- Sliced pork loin with roasted garlic and rosemary

ACCOMPANIMENTS

- Wild rice pilaf
- Linguine with herbs and olive oil
- Confetti rice
- Roasted red bliss potatoes
- Garlic mashed potatoes
- Scalloped potatoes

Accompanied by seasonal vegetables, fresh baked rolls and whipped butter, regular coffee, decaffeinated coffee and iced tea | Buffet served for 1½ hours

PHOTOGRAPHY

- Four-hour photography coverage of ceremony and group portraits
- Basic photo editing and color correction
- CD /DVD

COMPLIMENTARY CHAMPAGNE TOAST

HOST BAR

- Full open up to three hours
- Call brand liquor, premium choice wine, domestic beer, import beer, soft drinks and bottled water

STORYBOOK ACCOMMODATIONS

- Accommodations will be provided for the Bride and Groom on their wedding night
- Personalized amenities to make your stay a truly enchanting experience

DAY OF EVENT ON-SITE WEDDING COORDINATOR

**\$170.00 PER PERSON
PLUS TAX AND GRATUITY**

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WESTGATE LAKES
RESORT & SPA

Private Island Access in Tropical Paradise

Five-hour ceremony and reception space rental

- Includes setup and breakdown of event
- Tables, chairs and linen
- VIP plasticware or glassware if applicable
- Registration table, head table and buffet tables as needed
- Coordinated skirting and table coverings
- Citrus infused water station at island pier entrance

\$5,500 PLUS TAX AND GRATUITY

Groups spending between \$2,500 and \$4,999 in catering, the island rental will be \$2,500

Groups spending between \$5,000 and \$8,000 in catering, the island rental will be \$1,500

Groups spending over \$8,000 in catering, the island rental will be waived

Additional time of private island access \$500 for each hour, requires advance notice



Beverages

HOST OR CASH BAR

Beverage Pricing

• House Brands	\$6.00 EACH
• Call Brands	\$7.00 EACH
• Premium Brands	\$9.00 EACH
• Deluxe Brands	\$10.00 EACH
• House Wine	\$6.00 PER GLASS
• Domestic Beer	\$5.00 EACH
• Imported Beer	\$7.00 EACH
• Liqueurs	STARTING FROM \$8.00 EACH
• Soft Drinks	\$3.00 EACH

OPEN BAR

All prices are per person
Cocktails, House Wines, Domestic and Imported Beer, Soft Drinks and Water

• House Brands	\$18.00 FIRST HOUR \$6.00 EACH ADDITIONAL HOUR
• Call Brands	\$21.00 FIRST HOUR \$8.00 EACH ADDITIONAL HOUR
• Premium Brands	\$27.00 FIRST HOUR \$9.00 EACH ADDITIONAL HOUR
• Cordials	ADD \$1.00 PER PERSON/PER HOUR
• Deluxe Brands	\$30.00 FIRST HOUR \$10.00 EACH ADDITIONAL HOUR

Client is charged per person, based on guaranteed attendance or actual attendance
whichever is greater with minimum guarantee of 35 guests required

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

Beverages

All prices per person

COMPLETE PACKAGE

Four continuous hours including unlimited cocktails and house wine with dinner

- House Brands \$29.00
- Call Brands \$38.00
- Premium Brands \$41.00
- Deluxe Brands \$45.00

BEER, WINE AND SODA PACKAGE

Minimum guarantee of 25 guests required

- Domestic and imported beer, house wine including cabernet sauvignon, chardonnay, pinot grigio, prosecco, assorted soda and bottled water

\$13.00 FIRST HOUR
\$6.00 EACH ADDITIONAL HOUR

SODA PACKAGE

\$6.00 FIRST HOUR
\$3.00 EACH ADDITIONAL HOUR

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.



Beverages

SPECIALTY WINE SELECTIONS

- Bottle of House Wine: \$30.00 PER BOTTLE
Chardonnay, Cabernet Sauvignon,
Pinot Grigio or White Zinfandel

- Bottle of Premium Wine: \$50.00 PER BOTTLE
Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Grigio or Prosecco

- Bottle of Deluxe Wine: \$90.00 PER BOTTLE
Chardonnay, Cabernet Sauvignon, Merlot,
Pinot Grigio or Sparkling Wine

COCKTAIL PUNCHES

- Non-alcoholic Sparkling Fruit Punch \$40.00 PER GALLON
- Sangria \$50.00 PER GALLON
- Champagne Punch \$70.00 PER GALLON
- Mimosa \$75.00 PER GALLON
- Tropical Rum Punch \$85.00 PER GALLON

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

Wine by the Bottle

Price per bottle

RED WINE

COPPER RIDGE MERLOT

\$25 plus tax and gratuity

COPPER RIDGE CABERNET SAUVIGNON

\$25 plus tax and gratuity

CANYON ROAD PINOT NOIR

\$25 plus tax and gratuity

SILVER PALM CABERNET SAUVIGNON

\$30 plus tax and gratuity

KENDALL-JACKSON VINTNER'S RESERVE MERLOT

\$32 plus tax and gratuity

KENDALL-JACKSON VINTNER'S RESERVE CABERNET SAUVIGNON

\$32 plus tax and gratuity

DARKHORSE CABERNET SAUVIGNON

\$35 plus tax and gratuity

EPSILON SHIRAZ

\$36 plus tax and gratuity

ALAMOS MALBEC

\$40 plus tax and gratuity

BELL MERLOT

\$70 plus tax and gratuity

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.



WESTGATE LAKES
RESORT & SPA

Wine by the Bottle

Price per bottle

WHITE WINE & BLUSH WINE

COPPER RIDGE CHARDONNAY

\$25 plus tax and gratuity

COPPER RIDGE PINOT GRIGIO

\$25 plus tax and gratuity

COPPER RIDGE WHITE ZINFANDEL

\$25 plus tax and gratuity

CANYON ROAD MOSCATO

\$25 plus tax and gratuity

CENTURY CELLARS BV RIESLING

\$25 plus tax and gratuity

SILVER PALM CHARDONNAY

\$30 plus tax and gratuity

IVY LANE SAUVIGNON BLANC

\$30,plus tax and gratuity

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY

\$32 plus tax and gratuity

KENDALL-JACKSON VINTNER'S RESERVE PINOT GRIGIO

\$32 plus tax gratuity

DARKHORSE CHARDONNAY

\$35 plus tax and gratuity

CARPE DIEM CHARDONNAY

\$70 plus tax and gratuity

Prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. All menu items are per person, unless otherwise noted. Must be 21 years of age or older with valid ID to purchase and consume alcoholic beverages.

Catering Guidelines

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

ATTRITION POLICY

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

Should your final count drop below the contracted number of guests listed above, we will be happy to advise you on additional alternatives in food and beverage which will assure achievement of the agreed upon minimum revenue figures for your function. Any remaining difference from the minimum revenue will be assessed as a room rental charge.

BANQUET EVENT ORDER

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

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

All revisions to the Banquet Events Orders prior to the actual function must be signed by an authorized individual of your organization and follow the same guidelines as listed above. The Banquet Event Order will supersede the original contract when minimums are met or exceeded.

VENDORS

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

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

RESORT POLICIES

A. SPACE ALLOCATION

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

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

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

The Resort reserves the right to stop excessive noise, music and other disturbances, should we receive complaints from our Guests.

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

B. BEVERAGE LAW

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

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

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

C. EXCLUSIVE PROVIDER OF FOOD AND BEVERAGE

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

D. LIABILITY/LOSS

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

Independent agents, contractors or those under the customer's control will be required to authorize in writing an outside vendor indemnification clause and/or a release of liability.

Independent vendors are responsible for their own products and deliveries; products will not be accepted earlier than three hours before the scheduled start time.

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

E. SAFETY AND SECURITY

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

F. NOISE ORDINANCE FOR OUTDOOR EVENTS

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

G. CLEAN-UP POLICY

No rice, birdseed or confetti throwing is permitted. A cleanup fee of \$75 will be assessed for streamers, flower petals or bubbles in or out of the Resort.

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

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

H. GRATUITY/TAXES

Your event is subject to gratuity currently at 20% and local sales tax.

Orange County, Florida is at 6.5% tax and Osceola County, Florida is at 7% tax.

I. SETUP/BREAKDOWN

Additional \$100 setup/breakdown fee for parties of 50 guests or less.

Should the group leader/authorized person request room setup changes while on-site, after BEO has been signed, there is a non-negotiable, mandatory \$100 reset fee, which will be applied to the master account. If the requested reset requires more than one hour, each additional hour after the initial fee will be billed at \$50 per hour.

J. DEPOSIT/REQUIRED PAYMENTS

A \$500 nonrefundable deposit is required to hold your date on a definite basis. Two months prior to your event date, 50% of the estimated total is due and payable. The balance is due five days prior to your event date, along with your final guarantee.

Deposits are to be sent to the Catering Department c/o Westgate Resorts 10,000 Turkey Lake Road, Orlando, FL 32819.

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

K. GUARANTEED COUNTS

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

L. CANCELLATION POLICY

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



M. PRICE EVALUATION

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

N. AUTHORIZED INDIVIDUALS

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

It's time to *Live*

Westgate Blue Tree Resort - *Orlando, Florida*

Westgate Branson Lakes Resort - *Branson, Missouri*

Westgate Branson Woods Resort - *Branson, Missouri*

Westgate Cocoa Beach Pier - *Cocoa Beach, Florida*

Westgate Flamingo Bay Resort - *Las Vegas, Nevada*

Westgate Historic Williamsburg Resort - *Williamsburg, Virginia*

Westgate Lakes Resort & Spa - *Orlando, Florida*

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

Westgate Leisure Resort - *Orlando, Florida*

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

Westgate Painted Mountain Golf Resort - *Mesa, Arizona*

Westgate Palace Resort - *Orlando, Florida*

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

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

Westgate Smoky Mountain Resort & Spa - *Gatlinburg, Tennessee*

Westgate South Beach Oceanfront Resort - *Miami, Florida*

Westgate Towers Resort - *Orlando, Florida*

Westgate Town Center Resort & Spa - *Orlando, Florida*

Westgate Tunica Resort - *Tunica, Mississippi*

Westgate Vacation Villas Resort & Spa - *Orlando, Florida*

Wakulla Suites a Westgate Resort - *Cocoa Beach, Florida*

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



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