



WESTGATE LAKES RESORT & SPA BANQUET MENU

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

 /WestgateLakesResort   @WestgateResorts



WESTGATE LAKES
RESORT & SPA



For Your Happily Ever After

Westgate Lakes Resort & Spa offers

- 🌀 Five-star catering
- 🌀 Party planning
- 🌀 3 beautiful venue options
- 🌀 Full-service private island
- 🌀 Luxurious resort villas
- 🌀 1,200+ person 7th floor event space

BREAKFAST BUFFET

INCLUDED:

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

CONTINENTAL BREAKFAST

- Assorted Breakfast Pastries
- Regular and Decaffeinated Coffee or Orange Juice

HOSPITALITY BREAKFAST

- Sliced Seasonal Fruits and Berries
- Fresh Baked Breakfast Pastries
- Whipped Butter, Seasonal Jams and Nutella

COME ON HOME

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

HEALTH NUT

- Sliced Seasonal Fruits and Berries
- Tahitian Vanilla Yogurt and House-Made Granola
- Egg White Quiche with Roasted Tomatoes, Gruyère Cheese and Fresh Basil
- Chicken Apple Sausage
- Bran Muffins, Scones, Whipped Butter, Raw Honey and Fruit Preserves

BREAKFAST BUFFET

INCLUDED:

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

TEX MEX

- Sliced Seasonal Fruits and Berries
- Huevos Rancheros
Fried eggs, chorizo, refried beans, Monterey Jack cheese, and salsa in a flour tortilla
- Breakfast Burritos
Chorizo sausage, fresh eggs, spicy potatoes and cheddar cheese
- Home Fries with Chipotle Sour Cream
- Sweetcorn Jalapeño Muffins Topped with Whipped Honey Butter

SOUTHERN FLAIR

- Sliced Seasonal Fruits and Berries
- House-Made Corned Beef Hash with Farm Fresh Scrambled Eggs
- Tri-Colored Bell Pepper Cheddar Grits
- Bourbon Orange French Toast with Apple Raisin Compote
- Maple Syrup
- Freshly Baked Breakfast Pastries
- Whipped Butter, Seasonal Jam and Nutella

BREAKFAST ENHANCEMENTS

ADDITIONAL ACTION STATIONS

Minimum 50 Guests

EGGTASTIC

- Farm Fresh Eggs and Egg Whites
- Toppings: *maple cured ham, bacon, mushrooms, scallions, spinach, tomatoes and cheddar cheese*

SCHMAFFLES

- Crispy Belgian Waffles
- Toasted Almonds, Berry Compote and Whipped Cream
- Whipped Butter and Maple Syrup
- Design Your Own: *chocolate chips, berries, bananas and pecans*

TOO MANY CAKES

- Buttermilk Pancakes
- Decadent Red Velvet Pancakes
- Whipped Butter and Maple Syrup
- Design Your Own: *chocolate chips, berries, bananas and pecans*

LET'S JUICE – JUICE BAR

- Seasonal Fresh Juices
- Green Machine Juice
- Coconut Water
- Protein Shakes
- Goji Juice
- Pomegranate Juice

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.

BREAKFAST A LA CARTE

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- **Mini Parfaits**
Low-Fat Yogurt with House-Made Granola.
- **Steel Cut Oatmeal**
Oatmeal with Brown Sugar, Sun-Dried Fruits, Roasted Pecans and Farm Fresh Cream.
- **Skillet Quiche**
Quiche Cooked to Order with Choice of Bacon, Onion and Gruyère Cheese or Red Pepper, Spinach and Goat Cheese.
- **7th Floor Breakfast Sandwich**
Grilled Ciabatta Bread, Fried Egg, Honey Cured Ham, Steak and Vermont White Cheddar Cheese.
- **1st Floor Breakfast Sandwich**
English Muffin, Herbed Sausage, Fried Egg and Cheddar Cheese.
- **Breakfast Burrito**
Chorizo, Scrambled Eggs, Spicy Potatoes, Cheddar Cheese, Salsa and Sour Cream.
- **Vegetarian Breakfast Burrito**
Tofu, Black Beans, Potatoes, Pepper Jack Cheese, Salsa and Sour Cream.
- **Stuffed Mascarpone French Toast with Amaretto Cream**
Creamy apple spiced mascarpone inside of Vanilla Brioche Bread topped with Macerated Wild Berries and Powdered Sugar.
- **Breakfast Meats**
Herbed Pork Sausage, Duck Sausage, Grilled Honey Cured Ham, Apple or Pecan Smoked Bacon.

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THEMED BREAKS

TASTY FRUITS

- Seasonal Fruit Tray
- Mini Fruit Tarts
- Chocolate Dip with Seasonal Fruit
- Refreshing Lemonade

AT THE GYM

- Dried Fruit Cups
- Gourmet Trail Mix
- Fruit Skewers with Honey Orange Yogurt Dip
- Citrus-Infused Flavored Water

CONCESSION STAND

- Fresh Popcorn
- Bite Size Candy Bars
- Pigs in a Blanket with Hot Mustard
- Corn Tortilla Chips with Salsa
- Ginger Beer and Root Beer Bottles

THEMED BREAKS

CHOCOLATE DECADENCE

- Chocolate Fudge Brownies
- Chocolate Drizzled Applewood Smoked Bacon
- Chocolate Doughnuts
- Assorted Cake Pops
- Mini Chocolate Roulade
- Yoo-hoo® Chocolate Drink Bottles

DOWN ON THE BORDER

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

FARMSTEAD

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

THEMED BREAKS

THE BASICS

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

THE HEALTHY BREAK

- Regular and Decaf Coffee and Assorted Hot Teas
- Assorted Canned Pepsi® Soda
- Bottled Water
- Trail Mix
- Veggie Chips
- Fresh Whole Tropical Fruit

POWER UP BREAK

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

THEMED BREAKS

HEALTHY WITH A TWIST

- Regular and Decaf Coffee and Assorted Hot Teas
- Assorted Canned Pepsi® Soda
- Bottled Water
- Mixed Nuts
- Yogurt Covered Pretzels
- Greek Yogurt and Granola

BEST OF FLORIDA BREAK

- Bottled Water
- Mojito Flavored Water Station
- Regular and Decaf Coffee and Assorted Hot Teas
- Assorted Canned Pepsi® Soda
- "Indian River" Assorted Juices
- Coconut Patties
- Gator Jerky
- Key Lime Bars
- "Plant City" Strawberry Shortcake
- Fresh Whole Oranges

THEMED BREAKS

FULL DAY BREAK

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

HALF DAY BREAK

(3 hours or less)

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

MAKE YOUR BREAK

MAKE YOUR BREAK

- Gourmet Trail Mix in Mini Bags
- Assorted Nuts
- Fresh Popcorn
- Sweet & Salty M&M® Trail Mix
- Assorted Freshly Baked Cookies
- Brownies and Blondies
- Mini Cheesecake Bites
- Assorted Cake Pops
- Banana Nut and Carrot Cake Bread
- Whole Seasonal Fruit
- Assorted Mini Muffins

BEVERAGES

BEVERAGES

- House Coffee
- Starbucks® Coffee
- Hot Tazo® Tea
- Iced Tea, Lemonade or Arnold Palmer®
- Assorted Juices
- Soft Drinks

LUNCH

WESTGATE RESORTS

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

FLORIDA SUNSHINE

- Compressed Watermelon and Red Onion Salad with Lime Vinaigrette
- Quinoa, Red Onion and Lemon Salad with Sweet Basil Mint Citrus Vinaigrette
- Grilled Baby Artichoke, Cherry Tomato and Baby Spinach Salad with Champagne Herbed Vinaigrette
- Smoked Chicken Salad with Green Apple, Toasted Pecans, Arugula, Sun-Dried Tomato and Provolone Cheese
- Shaved Black Forest Ham, Swiss Cheese, Pepperoncini, Mixed Greens and Dijon Mustard
- Grilled Seasonal Vegetables with Boursin® Cheese Spread

LUNCH

A VISIT TO EUROPE

- Greek Salad with Cucumber, Tomato, Red Onion, Kalamata Olives and Red Wine Vinaigrette
- White Bean Salad with Artichokes and Tomato Tzatziki with a Warm Garlic Pita
- Chicken Caponata with Eggplant and Garlic
- Northern Sea Bass Topped with Shaved Fennel and Rosemary Beurre Blanc
- Green Beans Cooked in Balsamic Shallot Butter
- Seasonal Mixed Berry Shortcake
- White Chocolate Mousse

SOUTHWESTERN

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

LUNCH

COMFORT

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

TUSCAN LUNCH

- Tuscan Sausage Soup with White Cannellini Beans, Kale and Tomato
- Grilled Seasonal Antipasti
- Panzanella Salsa with Crusty Sourdough, Heirloom Tomato, Broccolini and Basil Vinaigrette
- Chicken Cacciatore
- Italian Vegetable Lasagna with Fresh Mozzarella and Basil Pesto
- Grilled Focaccia Bread
- Tiramisu
- Cannoli

BOXED LUNCHES

Select one from each category

SALADS

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

SANDWICHES

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

DESSERTS

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

PASSED HORS D'OEUVRES

COLD

- Caprese Skewer with Basil Marinated Broccolini, Heirloom Cherry Tomato, Bocconcini Mozzarella and Balsamic Reduction
- Vegetarian Spring Roll with Spicy Dipping Sauce
- Smoked Salmon Roulade, Pink Peppercorn Lemon Crème
- Grilled and Chilled Prawns, Jalapeño Cilantro Aioli
- Spicy Tuna Tartare Tacos, Nori Sriracha Aioli
- Seared Beef Carpaccio Crostini, Arugula Slaw and Black Sea Salt
- Serrano Ham Crostini, Fig and Berry Compote
- Lump Crab Salad on Compressed Watermelon and Basil
- Chili Infused Petite Beef Taco Topped with Pickled Napa Slaw

HOT

- Porcini Arancini Rice Ball with Parmesan Roasted Tomato Aioli
- Cheese and Pear Finocchi Pasta in Thyme Peppercorn Sauce
- Asiago and Phyllo Wrapped Asparagus with Black Garlic Sauce
- Macaroni and Smoked Gouda Cheese Bites with Ancho Aioli
- Jumbo Lump Crab Cake with Orange Chive Fraiche
- Cheese Tortellini in Sage Brown Butter
- Prosciutto and Sage Shrimp in Romanesco Sauce
- Chicken Satay with Coconut Peanut Sauce
- Pork Carnitas Tostada with Cilantro Herb Sour Cream and Corn Salsa
- Chicken Lollipop in Honey Sambal Sauce
- Hawaiian-Style Meatballs
- Meatballs Marinara with Shaved Pecorino

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DISPLAYED ITEMS (TRAYS) AND CHAFERS

Minimum 25 Guests

- Domestic and Imported Cheese Display
- Artisan Charcuterie Board Featuring Gourmet Mustards, Chutneys and Unique Breads
- Crudité with Organic Vegetables and Jars of House-Made Dips
- Sliced Seasonal Fruit
- Fresh Tortilla Chips with Roasted Tomato Salsa, Pico De Gallo and Guacamole
- Antipasti Display of Italian Cheeses, Assorted Salami, Marinated Olives and Pickles, Herbed Marinated Grilled Vegetables and Assorted Breads
- House-Smoked Salmon with Pumppernickel Crackers, Capers, Onions, Egg, Lemon Wedges and Diced Tomato
- Seasonal Seafood Display
- Sushi and Sashimi Display

BUFFET EXTRAS & ADD ONS

Minimum 25 Guests
These items can be added to your already chosen menu

DECONSTRUCTED SALAD BAR

- Deconstructed Caesar
- Asian Slaw
- Roasted Chicken Cobb Salad

SOUTHERN FRIED CHICKEN AND POTATO BAR

- Twice Baked Potato with Pancetta, Chives, Sour Cream and Aged Cheddar
- Ricotta Whipped Potatoes Topped with a Wild Mushroom Ragout
- Buttermilk Mashed Potatoes
- Buttermilk Fried Chicken
- Sweet Corn Succotash

ARTISAN FLATBREAD BAR

- Margherita, Garlic Crème and Herbs
- Sicilian Flatbread with Salami, Olives and Pecorino
- Wild Mushroom Flatbread with Parmesan and Truffle Oil
- Sides of Parmesan, Basil, Chiffonade, Chili Oil and Crushed Red Peppers

SOUP

BUFFET EXTRAS & ADD ONS

Minimum 25 Guests

These items can be added to your already chosen menu

TWISTED MAC & CHEESE BAR

- Aged Wisconsin Cheddar and Slow Roasted Short Rib
- Monterey Jack and Beef Tenderloin Tip
- Asiago Roasted Chicken with Broccoli and Mushroom
- Feta, Kalamata Olives, Basil, Tomato, Caramelized Shallots and Boursin Cheese

CARVING BOARD SPECIALTY STATIONS

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- Green Chili Salsa Roasted Pork
- Apple Cider Brined Turkey Breast
- Glazed Ahi Tuna Loin
- Neimann Ranch Beef Tenderloin
- Halperns' Dry Aged Rib-Eye Roast
- Roasted Rack of Austrian Lamb
- Herb-Smoked New York Strip Roast
- Prime Rib Au Jus
- Roasted Whole Pig

THEMED DINNER BUFFETS

NEW AMERICAN

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

POLYNESIAN VOYAGE

- Papaya and Jicama Slaw with Orange Ginger Vinaigrette
- Panko Macadamia Encrusted Mahi with Coconut Beurre Blanc
- Kalua-Style Pulled Pork with Smoked Pineapple Glaze
- Herb Oven Roasted Sweet Potatoes
- Zucchini Blossoms with Sesame Soy Glaze
- Potato Bread Rolls
- Tropical Delight Fruit Tart
- Coconut Macaroons

THEMED DINNER BUFFETS

SOUTHERN COMFORT

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

DREAM OF ITALY

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

THEMED DINNER BUFFETS

BY THE BAY

- Seafood and Spinach Tossed Salad with Lemon Dill Dressing
- Fisherman's Cioppino and Grilled Sourdough Crostini
- Grilled Lobster and Oyster with Tarragon Compound Butter
- San Fran Pretzel Crusted Chicken with Honey Mustard Glaze
- Spiced Brown Rice Stuffed Red Bell Peppers with Pepper Jack Cheese
- West Coast Potato Salad with Asparagus and Lemon Oil
- Garlic and Cheddar Scones
- Wild Berry Crisp with Sabayon
- Triple Chocolate Mousse Shooters

SMOKEHOUSE SAMPLER

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

WESTGATE SPECIALTY MENU

EDGE STEAKHOUSE, PARK CITY

SALAD

- **Edge Salad**

Butter leaf lettuce, endive, grilled asparagus, avocado, heirloom tomato, fingerling potato and a truffle vinaigrette.

ENTRÉES

- 6 oz Prime Petite Filet with Edge's Own Special Steak Sauce
- Pan Roasted Alaskan Halibut with a Meyer Lemon Beurre Blanc Garnish with Micro Greens
- Broiled Rack of Lamb with a Honey Jalapeño Glaze

INDULGENT SIDES

- **Black and White Truffle Mac & Cheese**
Black truffles, three cheese béchamel sauce and radiatore pasta served over demi-glace.
- **Grilled Asparagus**
Burrata cheese, aged balsamic vinegar and extra-virgin olive oil.

SWEET FINALE

- **Warm Apple Streusel Bread Pudding**
Chambord crème anglaise with fresh wild berries.
- **Triple Chocolate Cake**
Sea salt caramel drizzle with candied pecan crumble.

WESTGATE SPECIALTY MENU

DRAFTS SPORTS BAR & GRILL

STARTER

- **Tatchos**

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

SALAD

- **Cobb Salad**

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

MAIN GAME

- **Lobster Alfredo**

Maine lobster in a creamy Parmesan sauce served with garlic bread.

- **Bayou Bison Sliders**

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

- **Steak Frites**

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

DESSERTS

- **Key Lime Pie**

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

- **Chocolate Brownie Overload**

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

WESTGATE SPECIALTY MENU

FRESCO ITALIANO

ANTIPASTI

- **Meatballs**

A traditional mixture of beef, pork and veal seasoned perfectly and finished in Fresco's marinara.

INSALATA

- **Italian Chopped Salad**

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

PREFERITO DELLA CASA

- **Bone-In Veal Chop**

Bone-In veal chop dusted with house-made seasoned breadcrumbs sautéed until golden brown served on top of fresh burrata and Fresco's marinara.

- **Chicken Marsala**

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

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

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

DOLCE

- **Cannoli**

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

- **Tiramisu**

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

WESTGATE SPECIALTY MENU

WESTGATE SMOKEHOUSE GRILL

SALAD

- **Tossed Garden Salad**

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

SMOKEHOUSE SPECIALTIES

- **Smoked Beef Brisket**

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

- **Barbecue Pulled Pork**

Fresh smoked pork finished off with our tangy BBQ sauce.

SIDES

- **Macaroni & Cheese**

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

- **Coleslaw**

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

- **Kentucky Bourbon Baked Beans**

- **Freshly Baked Rolls and Butter**

DESSERT

- **Warm Apple Cobbler**

DINNER ENTRÉES

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- Italian Vegetable Three-Cheese Lasagna with Pesto Drizzle
- Parmesan Crusted Layered Eggplant with Fresh Oregano and Artichokes
- Garlic Herb Roasted Free-Range Chicken, Whipped Potatoes and Roasted Root Vegetables with Burgundy Demi-Glace
- Mustard Bourbon Glazed Pork Loin, Wild Rice Dried Berry Pilaf and Apple Cider Reduction
- Seared Northern Striped Bass, Parmesan Polenta and Tomato Basil Butter
- Garlic Roasted Prawns in a Citrus White Wine Reduction with Herb Rice Pilaf
- Honey Smoked Salmon Salad with Spinach, Arugula, Crisp Apple and Cider Mustard Vinaigrette
- Beef Filet Medallions, Root Vegetable Hash, Broccolini and Green Peppercorn Sauce
- Herb and Garlic Infused Flank Steak, Red Bliss Potatoes, Overnight Roasted Tomatoes and Asparagus in Natural Thyme Au Jus
- Grilled Beef Encrusted Tenderloin, Au Gratin Potato and Cognac Five-Peppercorn Sauce
- Braised Short Ribs, Marbled Potato Hash and Tri-Color Carrot Mash
- Seared Red Snapper, Goat Cheese Polenta and Heirloom Tomato Garlic Puree

DINNER ENTRÉES

SALAD

(Select One Option at No Additional Cost)

- Mixed Field Greens with Goat Cheese, Cherry Tomato and Tarragon Lime Dressing
- Roasted Organic Mushrooms, Crumbled Chorizo, Tri-Colored Bell Peppers and Shallots in a Champagne Vinaigrette
- Caesar Wedge Baby Romaine with Croutons, Shaved Parmesan and Farm Fresh Eggs
- Orzo Pasta Salad with Peas, Artichokes, Sun-Dried Tomatoes and Rosemary Aioli
- Baby Spinach Salad with Crumbled Pancetta, Gorgonzola Cheese and Croutons in a Sherry Balsamic Emulsion
- Heirloom Tomato Salad with Fresh Burrata Mozzarella, Lemon Oil, Black Sea Salt and Fried Basil

SOUP

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

DESSERTS

Select one Option

DESSERTS

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

BEVERAGES

HOST OR CASH BAR

(Beverage Pricing)

- House Brands
- Call Brands
- Premium Brands
- Deluxe Brands
- House Wine
- Domestic Beer
- Imported Beer
- Liqueurs
- Soft Drinks

OPEN BAR PLAN

(All prices are per person)

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

- House Brands
- Call Brands
- Premium Brands
- Cordials
- Deluxe Brands

BEVERAGES

COMPLETE PACKAGE PLAN

(All prices are per person)

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

- House Brands
- Call Brands
- Premium Brands
- Deluxe Brands

BEER, WINE AND SODA PACKAGE

(All prices are per person. Minimum guarantee of 25 Guests required.)

- Domestic and Imported Beer, House Wine Including Cabernet Sauvignon, Chardonnay, Pinot Grigio, Prosecco, Assorted Canned Pepsi® Soda and Bottled Water

SODA PLAN

(All prices are per person)

BEVERAGES

SPECIALTY WINE SELECTIONS

- **Bottle of House Wine:**
*Chardonnay, Cabernet Sauvignon,
Pinot Grigio, White Zinfandel*
- **Bottle of Premium Wine:**
*Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Grigio, Prosecco*
- **Bottle of Deluxe Wine:**
*Chardonnay, Cabernet Sauvignon, Merlot,
Pinot Grigio, Sparkling Wine*

COCKTAIL PUNCHES

- Nonalcoholic Sparkling Fruit Punch
- Sangria
- Champagne Punch
- Mimosa
- Tropical Rum Punch

GUIDELINES AND POLICIES

AUDIO/VISUAL EQUIPMENT

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

PAYMENT

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

MISCELLANEOUS

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

SECURITY

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

A. SPACE ALLOCATION

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, etc. should we receive complaints from our guests.

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

GUIDELINES AND POLICIES

B. BEVERAGE LAW

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

The Resort's 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 under age 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 beverages 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/tear down for any persons that are under your control or the control of contractors hired for your organization. Westgate Resorts will require one security guard per 50 people for those functions in which minors will be the primary attendees, if no other chaperones are present, at the client's expense. A list of contacts must be provided within 5 days of the event.

E. SAFETY AND SECURITY

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

GUIDELINES AND POLICIES

F. NOISE ORDINANCE FOR OUTDOOR EVENTS

If 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 cancelled indefinitely without refund. Determination of event status is up to the on-site Manager on Duty.

G. CLEAN-UP POLICY

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

Additional \$100.00 set up/break down fee for parties of 50 guests or less. Should the group leader/authorized person request room setup changes while on-site, after BEO has been signed, there is a nonnegotiable, mandatory \$100.00 re-set fee, which will be applied to the master account. If the requested reset requires more than one hour, each additional hour after the initial fee will be billed at \$50.00 per hour.

J. DEPOSIT/REQUIRED PAYMENTS

A \$500.00 non-refundable deposit is required to hold your date on a definite basis. Two months prior to your event date, 50% of the estimated total is due and payable. The remaining balance is due five days prior to your event date along with your final guarantee.

Deposits are to be sent to: Catering Department c/o Westgate Resorts 9500 Turkey Lake Road, Orlando, FL 32819. Office number: 407-345-0000, ext. 8410. Fax number: 407-248-5657.

We gladly accept Visa, Discover Card, MasterCard, American Express, cash, cashier's check and money orders.

GUIDELINES AND POLICIES

K. GUARANTEED COUNTS

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

M. PRICE EVALUATION

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

N. AUTHORIZED INDIVIDUALS

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

It's time to LIVE

Westgate 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*

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

Harbour Beach Resort - *Daytona Beach, Florida*

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



WESTGATE
LAKES
RESORT & SPA