

WESTGATE
RIVER RANCH
RESORT &
RODEO



WEDDING BANQUET MENU

YOUR WEDDING AT WESTGATE

Indulge in an enchanting culinary journey at Westgate River Ranch Resort & Rodeo as we celebrate the union of love and commitment. Our meticulously crafted wedding banquet menu promises to delight your senses with exquisite flavors, elegant presentations, and impeccable service, ensuring that every moment of your special day is nothing short of magical.

Your special event should be just that – yours. Let Westgate River Ranch Resort & Rodeo take the hassle of event catering out of your hands and provide first-class food and beverages alongside top-notch service. Our expansive menu promises to deliver no matter the celebration.



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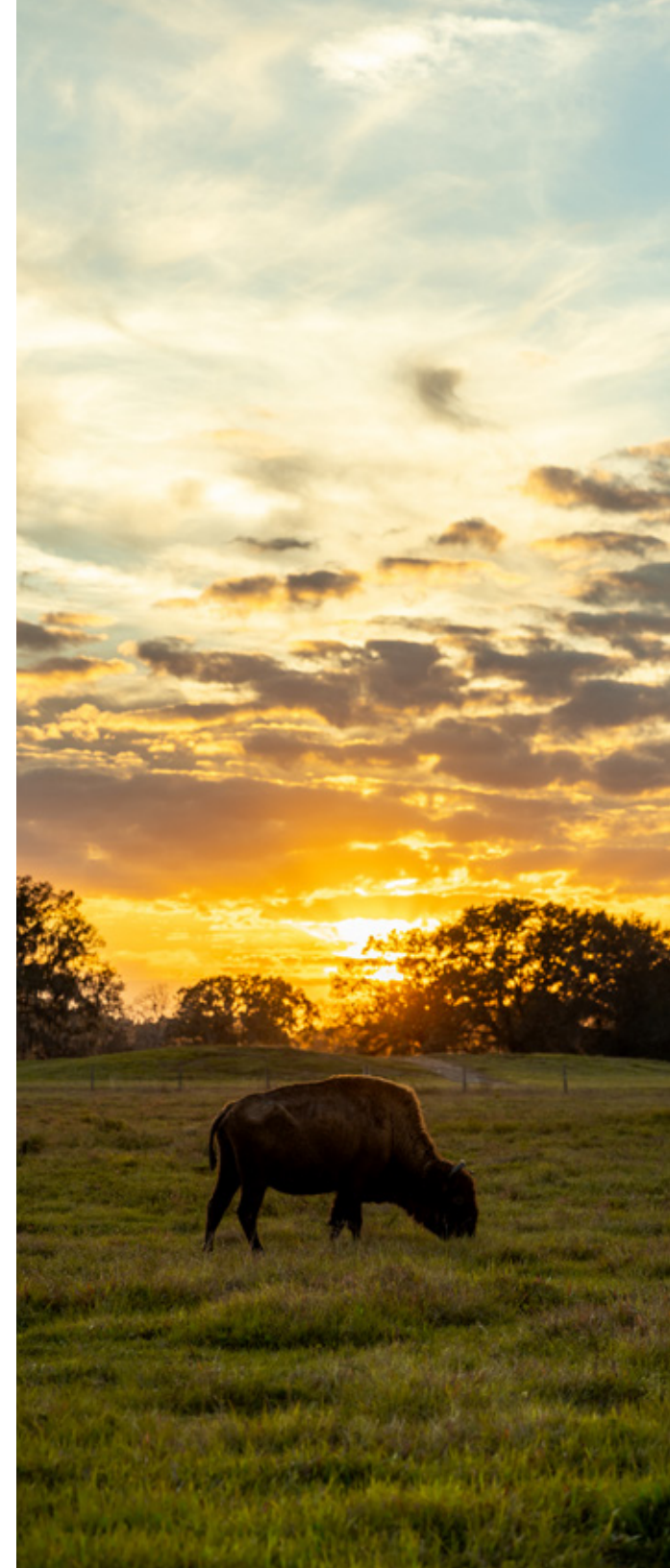
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BREAKFAST

BREAKFAST BUFFETS

MINIMUM 50 GUESTS

Continental Breakfast

Assorted Wrapped Pastries

Regular & Decaf Coffee
(Attended Station)

Assorted Bottled Juice

Versailles Sunrise

Sliced Seasonal Fruits & Berries

Cold Cereals & Bananas With
Assorted Milks

Yogurt Parfaits

Assorted Bagels With Cream
Cheese

Fruit Preserves, Butter & Honey

Regular & Decaf Coffee

Hot Tea

Orange, Cranberry & Grapefruit
Juice

Come On Home

Sliced Seasonal Fruits & Berries

Scrambled Eggs

Herb-Roasted Marbled Potatoes

Choice of Herbed Pork Sausage,
Grilled Ham or Applewood
Smoked Bacon

Freshly Baked Pastries

Whipped Butter, Jam & Nutella

Regular & Decaf Coffee

Hot Tea

Orange, Cranberry & Grapefruit
Juice

BREAKFAST

BREAKFAST ENHANCEMENTS

MINIMUM 50 GUESTS

| ADDITIONAL ACTION STATIONS

RISE & DINE

Mini Parfaits

Low-Fat Yogurt With Granola

7th Floor Breakfast Sandwich

Grilled Ciabatta Bread, Fried Egg, Honey-Cured Ham, Steak & Vermont White Cheddar

1st Floor Breakfast Sandwich

English Muffin, Sausage, Fried Egg & Cheddar

Breakfast Burrito

Chorizo, Scrambled Eggs, Spicy Potatoes, Cheddar, Salsa & Sour Cream

Breakfast Meats

Pork Sausage, Grilled Honey-Cured Ham, Applewood Smoked Bacon

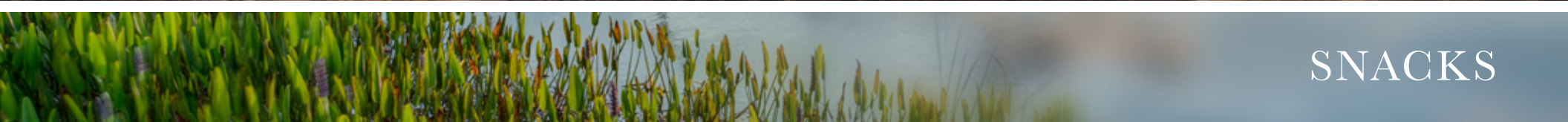
EGGTASTIC

Farm-Fresh Eggs, Omelets & Egg Whites

With Toppings Including Maple-Cured Ham, Bacon, Mushrooms, Scallions, Spinach, Tomatoes & Cheddar Cheese



BREAKFAST



SNACKS

THEMED BREAKS

MINIMUM 50 GUESTS

At the Gym

Dried Fruit Cups
Gourmet Trail Mix
Seasonal Fruit Cup
Citrus-Infused Water

Concession Stand

Bagged Popcorn
Bite-Sized Candy Bars
Bagged Gummy Bears
Bagged Chocolate Pretzels
Ginger Beer & Root Beer Bottles

Tasty Fruits

Seasonal Fruit
Mini Fruit Tarts
Refreshing Lemonade

Chocolate Decadence

Chocolate Fudge Brownies
Assorted Chocolate Bars
Chocolate Doughnuts
Assorted Cake Pops
Yoo-Hoo Chocolate Drink Bottles

Down on the Border

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

Farmstead

Domestic Cheeses & Charcuterie
Meats
Mixed Nuts, Marinated Olives &
Gourmet Pickles
Artisanal Bread & Crackers With
Stone-Ground Mustard

THEMED BREAKS

MINIMUM 50 GUESTS

The Below Breaks All Include,
Regular & Decaf Coffee
Assorted Hot Teas
Bottled Water

The Basics

Assorted Granola Bars
Fresh Whole Fruit

Full Day Break

Assorted Canned
Pepsi® Products

Half Day Break

(3 HOURS OR LESS)

Assorted Canned
Pepsi® Products



SNACKS

MAKE YOUR BREAK

PRE-PREPARED

**Gourmet Trail Mix in
Mini Bags**

Assorted Nuts

Fresh Popcorn

**Sweet & Salty
M&M Trail Mix**

**Assorted Freshly
Baked Cookies**

Brownies & Blondies

Mini Cheesecake Bites

Assorted Cake Pops

**Banana Nut &
Carrot Cake Bread**

Whole Seasonal Fruit

Assorted Mini Muffins



SNACKS

BEVERAGES

House Coffee

Starbucks® Coffee

Tazo Tea

Iced Tea, Lemonade
or Arnold Palmer

Assorted Juices

Soft Drinks



SNACKS



LUNCH

CATERED LUNCH

MINIMUM 50 GUESTS

Westgate Resorts

Caesar Salad

Herbed Turkey Breast, Romaine
Lettuce, Bacon, Baby Swiss &
Sun-Dried Tomato Aioli on
Ciabatta

Salami, Ham, Capicola,
Provolone, Tomatoes & Lettuce on
a Fresh Baguette

Albacore Tuna, House
Mayonnaise, Red Onions, Celery
& House Pickles on Focaccia

Freshly Baked Cookies, Raspberry
Dessert Bars & Turtle Brownies

Southwestern

Choice of Grilled Garlic Tequila
Lime Chicken or Beef Fajitas

Roasted Corn & Red Pepper Salad
With Cilantro Dressing

Tortilla Soup

Mashed Pinto Beans

Spanish Rice

Chocolate Spice Cake

Churros

Comfort

Mixed Green Salad With
Cucumbers, Carrots, Cherry
Tomatoes, Croutons & Creamy
Italian Vinaigrette

Smoked Pulled Pork

Mashed Yukon Gold Potatoes

Herb-Brined Chicken Breast

Haricots Vert With Thyme Butter

Freshly Baked Gourmet Rolls

Choice of Lemon Meringue Pie or
Chocolate Pecan Pie

BOXED LUNCH

SELECT ONE FROM EACH CATEGORY

Salads

Potato Egg Salad

Bacon Dill Whole Grain Mustard

Farfalle Pasta Salad

Tomato Basil & Bocconcini Salad

Quinoa Salad With Roasted
Tomato, Fresh Spinach & Fresh
Herbs

Cucumber Red Onion Salad

Sandwiches

Smoked Turkey Breast, Muenster,
Bibb Lettuce & Tomatoes on
Ciabatta

Italian With Salami, Ham,
Provolone, Lettuce, Tomatoes &
Red Onions on Baguette

Smoked Chicken Wrap With Black
Bean Corn Salsa, Pepper Jack &
Jalapeño Aioli

Vegetarian Wrap With Seasonal
Grilled Vegetables & Hummus

Desserts

Freshly Baked Chocolate
Chip Cookies

Seasonal Fruit Cup

Double Fudge Brownies



HORS D'OEUVRE

PASSED HORS D'OEUVRES

SOLD BY THE DOZEN

Butler Service Available

COLD

Caprese Skewers

With Basil Marinated Broccolini,
Heirloom Cherry Tomatoes,
Bocconcini Mozzarella & Balsamic
Reduction

Vegetarian Spring Rolls

With Spicy Dipping Sauce

Grilled & Chilled Prawns

With Jalapeño Cilantro Aioli

Petite Beef Tacos

Chili-Infused Beef Tacos Topped
With Pickled Napa Slaw



HORS D'OEUVRE

PASSED HORS D'OEUVRES

SOLD BY THE DOZEN

Butler Service Available

HOT

Cheese & Pear Finocchi Pasta

In Thyme Peppercorn Sauce

Macaroni & Smoked Gouda Bites

With Ancho Aioli

Jumbo Lump Crab Cakes

With Orange Chive Crème
Fraîche

Cheese Tortellini

In Sage Brown Butter

Chicken Satay

With Coconut Peanut Sauce

Chicken Lollipops

In Honey Sambal Sauce

Hawaiian-Style Meatballs

Meatballs Marinara

With Shaved Pecorino



HORS D'OEUVRE



DINNER

CARVING BOARD SPECIALTY STATIONS

MINIMUM 50 GUESTS

**Green Chili Salsa
Roasted Pork**

**Apple Cider Brined
Turkey Breast**

Beef Tenderloin

Prime Rib au Jus



DINNER

THEMED DINNER BUFFETS

MINIMUM 50 GUESTS

New American

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

Southern Comfort

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



DINNER

THEMED DINNER BUFFETS

MINIMUM 50 GUESTS

Dream of Italy

Heirloom Tomato, Marinated
Artichoke & Prosciutto Salad With
Black Pepper Vinaigrette

Gremolata Crusted Swordfish in
Romesco Sauce With Arugula
Pesto Drizzle

Striploin With Barolo
Thyme Reduction

Grilled Seasonal Vegetables in
Caponata Sauce

Peperonata & Herb Orzo Pilaf
Grilled Focaccia

Limoncello Cheesecake

Chocolate Cannoli

Rodeo

Tossed Garden Salad With Your
Choice of Dressing

Smoked Beef Brisket

Barbecue Pulled Pork

Macaroni & Cheese

Coleslaw

Kentucky Bourbon Baked Beans

Freshly Baked Rolls With Butter

Chef's Dessert Display

Freshly Brewed Regular & Decaf
Coffee

Iced Tea



DINNER

WESTGATE SPECIALTY MENU

RIVER RANCH CATTLE COMPANY

STARTER

Crispy Deviled Eggs

Lightly Fried, Paprika, Candied Bacon

Wedge Salad

Iceberg Lettuce, Tomato, Blue Cheese Crumble, Bacon Lardon, Ranch Dressing

ENTREE

Skirt Steak “Palomilla Style”

Citrus Chipotle Marinade Skirt Steak, Chimichurri, Caramelized Onion

Cedar Plank Salmon

Wild Salmon, Buffalo Trace Bourbon Pecan Glaze

SIDES

Roasted Brussels Sprouts

Granny Smith Apple, Grana Padano, Marcona Almond, Bacon Lardon

Rice Pilaf

Sautéed Mushroom, Garlic, Thyme

DESSERT

Salted Caramel Pretzel Brownie



DINNER

WESTGATE SPECIALTY MENU

SMOKEHOUSE ON THE RIVER

SALAD

Tossed Garden Salad

Fresh Baby Greens Tossed With
Seasonal Vegetables & Served
With Your Choice Of Dressing

SMOKEHOUSE SPECIALITIES

Smoked Beef Brisket

16-Hour Smoked Beef Cooked To
Perfection & 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 & Jack Cream Sauce
Topped With Even More Shredded
Cheese

Coleslaw

Our Signature Coleslaw Mixed
With Cabbage & Dressing

Kentucky Bourbon Baked Beans

Freshly Baked Rolls & Butter

DESSERT

Warm Apple Cobbler



DINNER

ENTREES

Italian Vegetable Three-Cheese Lasagna

With Pesto Drizzle

Garlic Herb Roasted Chicken

With Whipped Potatoes &
Roasted Root Vegetables in
Burgundy Demi-Glace

Mustard Bourbon Glazed Pork Loin

With Wild Rice Pilaf & Apple
Cider Reduction

Honey Smoked Salmon Salad

With Spinach, Arugula, Crisp
Apples & Cider Mustard
Vinaigrette

Beef Filet Medallions

With Root Vegetable Hash,
Broccolini & a Green Peppercorn
Sauce

Flank Steak au Jus

With Red Bliss Potatoes &
Thyme Asparagus

Grilled Striploin

With au Gratin Potatoes & a
Five-Peppercorn Sauce

Braised Short Ribs

With Marbled Potato Hash &
Tricolor Carrot Mash

Seared Red Snapper

With Goat Cheese Polenta &
Heirloom Tomato Garlic Puree



DINNER

ENTREES

SELECT ONE FROM EACH CATEGORY

Salads

Mixed Field Greens With Goat Cheese, Cherry Tomatoes & Tarragon Lime Dressing

Caesar Wedge Baby Romaine With Croutons, Shaved Parmesan & Farm Fresh Eggs

Baby Spinach Salad With Crumbled Pancetta, Gorgonzola Cheese & Croutons in a Sherry Balsamic Emulsion

Heirloom Tomato Salad With Fresh Burrata Mozzarella, Lemon Oil, Black Sea Salt & Fried Basil

Soups

San Marzano Tomato Bisque

Chicken Noodle

Wild Mushroom

Tuscan Sausage and Bean

Vegetarian Tortilla Soup With Avocado, Shredded Jack Cheese & Lime

Lobster Bisque

Additional \$10 per Person



DINNER



DESSERT

A SWEET FINALE

**Keylime Pie With
Raspberry Sauce**

**Red Velvet Cake With
Cream Cheese Icing &
Chocolate Chips**

**Salted Caramel Pretzel
Brownie**

Sticky Toffee Pudding

Double Chocolate Cake



DESSERT



DRINKS

BEVERAGE PACKAGES

Host or Cash Bar

Premium Brands

Deluxe Brands

Domestic Beer

Imported Beer

Soft Drinks

Open Bar Plan

*COCKTAILS, WINES, DOMESTIC
& IMPORTED BEER, SOFT DRINKS
& WATER*

Premium Brands

Deluxe Brands

Cordials



DRINKS

BEVERAGE PACKAGES

Complete Package

FOUR HOURS

Cocktails & Wine With Dinner

Tier Options: Premium or Deluxe

Beer, Wine & Soda Package

*MINIMUM GUARANTEE OF 25
GUESTS REQUIRED*

Domestic & Imported Beer

Cabernet Sauvignon, Chardonnay,
Pinot Grigio & Prosecco

Assorted Canned Pepsi® Products

Bottled Water

Soda Package



DRINKS

SHAREABLE BEVERAGES

WINE SELECTIONS

Premium Wine

BY THE BOTTLE

Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Grigio or Prosecco

Deluxe Wine

BY THE BOTTLE

Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Grigio or Sparkling
Wine

COCKTAIL PUNCHES

Nonalcoholic Sparkling Fruit Punch

Sangria

Champagne Punch

Mimosa

Orchard Rum Punch



WINE BOTTLES

Bubbles

NV	Moet & Chandon	<i>Champagne, France</i>	23 (Split)
NV	Pommery Pink Pop	<i>Reims, France</i>	30 (Split)
NV	Poppery Pop	<i>Reims, France</i>	25 (Split)
NV	Veuve Cliquot Yellow Label Brut	<i>Champagne, France</i>	120
‘10	Dom Perignon	<i>Champagne, France</i>	350

Rosé

‘20	Brown Family Vineyards Grenache Rosé	<i>Columbia Valley, OR</i>	49
‘20	Figuiera Mediterranean Rosé	<i>Provence, France</i>	43
‘21	Wolffer Estate Summer in a Bottle Rosé	<i>Côtes de Provence, France</i>	72

Global Whites

‘20	Stemmari Moscato	<i>Sicily, Italy</i>	42
‘20	Valckenberg Madonna Riesling	<i>Rheinhessen, Germany</i>	46
‘20	Santa Margherita Pinot Grigio	<i>Alto Adige, Italy</i>	60
‘21	Giesen Sauvignon Blanc	<i>Malborough, New Zealand</i>	42
‘20	Villa Maria Sauvignon Blanc	<i>Malborough, New Zealand</i>	45
‘20	Louis Jadot Pouilly-Fuisse	<i>Burgundy, France</i>	68

WINE BOTTLES

Domestic Whites

'19	Château St. Michelle Eroica Reisling	<i>Columbia Valley, OR</i>	46
'19	Elk Cove State Riesling	<i>Willamette Valley, OR</i>	45
'20	Ava Grace Pinot Grigio	<i>Central Coast, CA</i>	42
'19	Lemelson Pinot Grigio	<i>Willamette Valley, OR</i>	49
'19	Elly Reserve Sauvignon Blanc	<i>Napa Valley, CA</i>	44
'20	Jaine Sauvignon Blanc	<i>Columbia Valley, WA</i>	50
'18	Miner Viognier	<i>Paso Robles, CA</i>	47
'20	Cakebread Chardonnay	<i>Napa Valley, CA</i>	117
'29	Chappellet Chardonnay	<i>Napa Valley, CA</i>	110
'20	Freakshow Chardonnay by Michael David	<i>Lodi, CA</i>	42
'19	Frog's Leap Chardonnay	<i>Napa Valley, CA</i>	74
'19	Nickel & Nickel Truchard Vineyard Chardonnay	<i>Napa Valley, CA</i>	63
'19	Stag's Leap Chardonnay	<i>Napa Valley, CA</i>	63



WINE BOTTLES

Global Reds

'18	Tres Picos Old Vine Gamacha	<i>Campo de Borja, Spain</i>	43
'19	Castello Banfi Rosso di Montalcino Sangiovese	<i>Tuscany, Italy</i>	84
'14	Fattoria dei Barbi Brunello di Montalcino	<i>Abruzzo, Italy</i>	143
'20	Château de Saint Cosme Rhône Blend	<i>Côtes du Rhône, France</i>	45
'01	Château Musar Red Blend	<i>Beqaa Valley, Lebanon</i>	221
'20	Lapostolle Red Blend	<i>Maipo Valley, Chile</i>	49
'09	Lopez de Heredia Tondonia Reserva Tempranillo	<i>Rioja, Spain</i>	119
'19	Venta Morales Organic Tempranillo	<i>La Mancha, Spain</i>	49
'17	Château de Pez Bordeaux Blend	<i>Saint-Estèphe, France</i>	80
'19	Château Musar Jeune Rouge Bordeaux Blend	<i>Beqaa Valley, Lebanon</i>	57
'18	Cos d'Estournel Bordeaux Blend	<i>Saint-Estèphe, France</i>	350
'19	Catena Vista Flores Malbec	<i>Mendoza, Argentina</i>	42
'17	Don Melchor Cabernet Sauvignon	<i>Puente Alto, Chile</i>	254
'18	Penfolds Bin 28 Kalimna Shiraz	<i>Brossa Valley, Australia</i>	82
'17	Penfolds Bin 128 Shiraz	<i>Coonawarra Region, Australia</i>	74



WINE BOTTLES

Domestic Reds

'20	Belle Glos "Clark & Telephone" Pinot Noir	<i>Santa Maria Valley, CA</i>	50
'19	Duckhorn Migration Pinot Noir	<i>Santa Maria Valley, CA</i>	67
'19	King Estate Inscription Pinot Noir	<i>Willamette Valley, OR</i>	60
'20	Meiomi Pinot Noir	<i>Sonoma, CA</i>	48
'19	Penner-Ash Pinot Noir	<i>Willamette Valley, OR</i>	103
'19	Primarius Pinot Noir	<i>Dundee, OR</i>	50
'19	Rainstorm Pinot Noir	<i>Willamette Valley, OR</i>	45
'19	Terra d'Oro Zinfandel	<i>Amador County, CA</i>	62
'19	Chappellet Mountain Cuvée Proprietor's Blend	<i>Napa Valley, CA</i>	77
'18	Justin Isosceles	<i>Paso Robles, CA</i>	150
'19	Ridge Monte Bello Bordeaux Blend	<i>Santa Cruz, CA</i>	325
'18	Smith & Hook Proprietary Red Blend	<i>Central Coast, CA</i>	116
'18	Taken Bordeaux Blend	<i>Napa Valley, CA</i>	80
NV	"Troublemaker" Red Blend	<i>Paso Robles, CA</i>	42
NV	Bonanza by Chuck Wagner Cabernet Sauvignon	<i>Napa Valley, CA</i>	45
'20	Cakebread Cabernet Sauvignon	<i>Napa Valley, CA</i>	153
'19	Caymus Cabernet Sauvignon	<i>Napa Valley, CA</i>	150
'18	Frog's Leap Cabernet Sauvignon	<i>Napa Valley, CA</i>	100
'19	Josh Cellars Cabernet Sauvignon	<i>Paso Robles, CA</i>	49
'12	Jordan Cabernet Sauvignon	<i>Alexander Valley, CA</i>	225
'14	Jordan Cabernet Sauvignon	<i>Alexander Valley, CA</i>	205
'20	Miner Emily's Cuvée Cabernet Sauvignon	<i>Napa Valley, CA</i>	72
'19	Paul Hobbs Cabernet Sauvignon	<i>Napa Valley, CA</i>	96
'14	Silver Oak Alexander Cabernet Sauvignon	<i>Alexander Valley, CA</i>	165
'17	Silver Oak Alexander Cabernet Sauvignon	<i>Alexander Valley, CA</i>	145
'20	The Prisoner Cabernet Sauvignon	<i>Napa Valley, CA</i>	85
'19	Thistle & Thorn Cabernet Sauvignon	<i>Napa Valley, CA</i>	63
'20	Petite Petit by Michael David Petite Syrah	<i>Lodi, CA</i>	49

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

Westgate Resorts 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.

Westgate Resorts 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.

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, Westgate Resorts requires that beverages be purchased and dispensed only through its Team Members and bartenders.

Westgate Resorts' beverage policy requires the (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 Westgate Resorts' 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 & BEVERAGE

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

D. LIABILITY/LOSS

Westgate Resorts 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 set-up/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 five (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.

F. NOISE ORDINANCE FOR OUTDOOR EVENTS

If Westgate Resorts 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 Westgate Resorts.

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 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 Westgate Resorts 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.

K. GUARANTEED COUNTS

Westgate Resorts 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, Westgate Resorts 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.