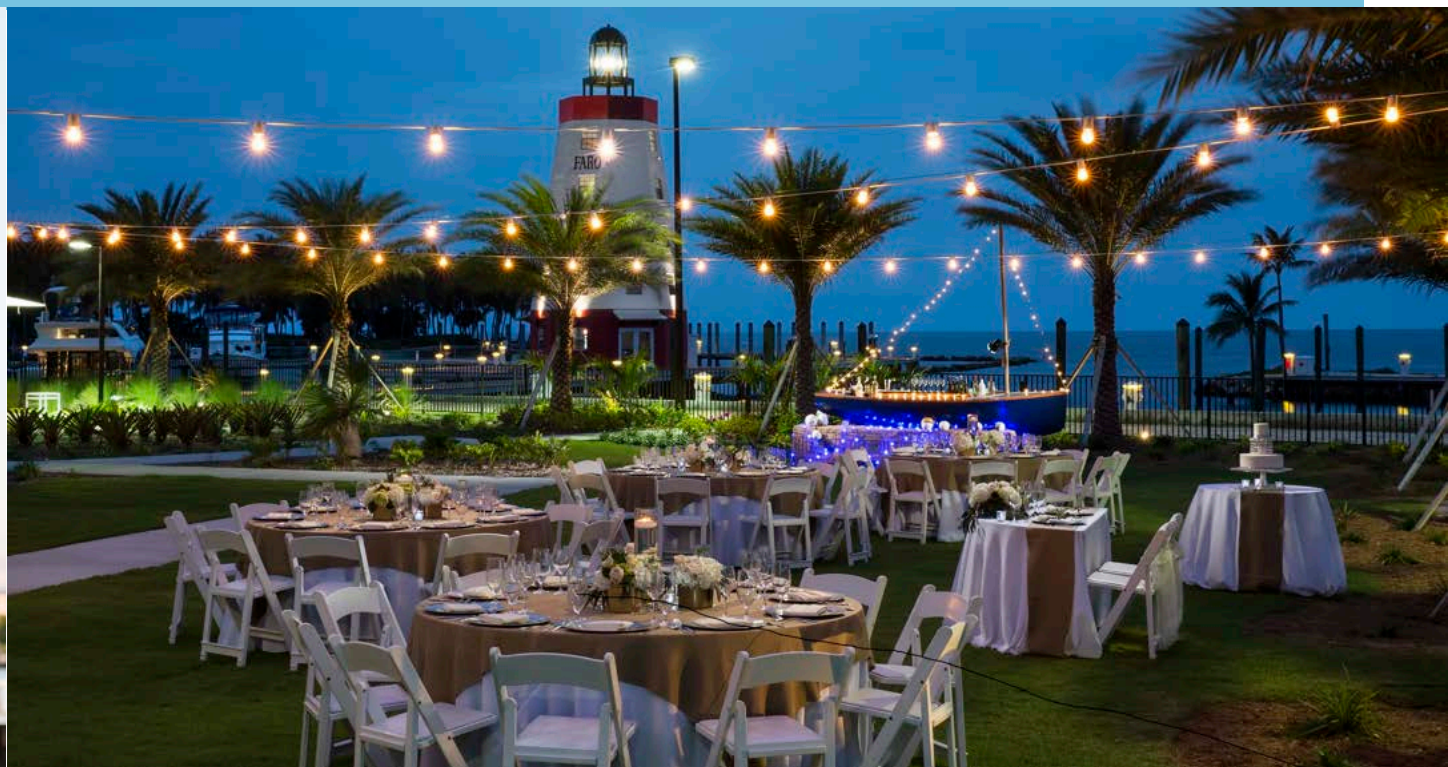


Fabulous

F L O R I D A K E Y S 2 0 2 1

Weddings



FARO BLANCO
RESORT & YACHT CLUB

MILE MARKER 48 GULFSIDE | 1996 OVERSEAS HIGHWAY, MARATHON, FLORIDA 33050
FAROBLANCORESORT.COM

Congratulations!



We are thrilled for the opportunity to host your perfect wedding. Whether you choose our white sand jetty surrounded by the blue waters of the Gulf of Mexico, or one of our two beautiful outdoor event lawns, you'll enjoy our professional, attentive service that begins with your very first visit. And with our outstanding accommodations, amenities and convenient location, your guests will enjoy their time in the Keys just as much as the bride and groom.

The team at our award-winning, waterfront restaurant looks forward to catering the wedding of your dreams. From an intimate group of 10, to a blowout bash with 200 of your family and friends, trust our first class staff to see to even the smallest details.

With our full-service marina and yacht club, swimming pool and fitness club, our resort is hard to leave. When you do, you'll find us surrounded by the best fishing and diving in the Keys, with the area's best charter captains available onsite. Our convenient location is also a short drive from the shopping and sightseeing of Key West, and close to the popular attractions of Crane Point, Dolphin Research Center, Bahia Honda State Park, Pigeon Key, 7-Mile Bridge and Looe Key.



Planning Your Dream Wedding

To ensure a flawless event, a Professional Wedding Coordinator is essential. While our staff are experts in planning every aspect of your food and beverage service, function space arrangements and hotel details, a Professional Wedding Coordinator will oversee all of the details of your wedding.

FARO BLANCO RESORT & YACHT CLUB RECOMMENDS COUPLES HIRE THE SERVICES OF A PROFESSIONAL WEDDING COORDINATOR.

FOR WEDDINGS WITH A GUEST COUNT EXCEEDING 75, WE REQUIRE COUPLES TO HIRE THE SERVICES OF A PROFESSIONAL WEDDING COORDINATOR FOR, AT MINIMUM, "DAY OF WEDDING" SERVICES. OUR PREFERRED VENDOR LIST INCLUDES A SELECTION OF HIGHLY SKILLED WEDDING COORDINATORS.

Faro Blanco Resort & Yacht Club is Responsible for the Following:

Consultation and Creation of Food and Drink
Menu and Service Sequence

Preparation of Documentation Which Thoroughly
Outlines the Timing of Ceremony and Reception,
Food and Beverages that are to be Served,
Setup Details, and Final Charges

Coordination of all Service Staff

Preparation of Diagrams of Wedding Ceremony,
Cocktail Hour and Reception Layouts

Set Up of Tables and Chairs in Accordance
with Layouts

Table Linens and Napkins, Flatware, Dishware,
Glasses, House Centerpieces and
House Ceremony Aisle Decor

Coordination of Installation of Ceremony Arch,
Audio Visual Services,
Lighting and/or Staging

Your Professional Wedding Coordinator is Responsible for the Following:

Wedding Day Timeline and Etiquette

Organizing Wedding Rehearsal

Communication of All Wedding Day Instructions
to Bridal Party

Placement of all Décor/Personal Items
(programs, favors, escort cards, etc.)

Providing Event Day Direction to All Outside Wedding Vendors

Ensuring Bouquets, Corsages and Boutonnieres are
Assigned/Affixed to the Correct Individuals

Coordinating Wedding Party Introductions, First Dances, Toasts,
Cake Cutting and Other Reception Events

Collecting Any Personal Items at the End
of the Event

Assisting with Moving Wedding Gifts and
Delivery to the Chosen Location

Wedding Ceremony Packages

-/ FOR UP TO 30 GUESTS /-

Captain & First Mate

Use of Any Ceremony Venue for One Hour
White Padded Ceremony Chairs for up to 30 Guests
House Aisle Décor

Sunday - Thursday: \$600

Friday & Saturday: \$1000

Anchor of Love

Use of Any Ceremony Venue for One Hour
White Padded Ceremony Chairs for up to 30 Guests
House Aisle Décor
Licensed Officiant

Bridal Bouquet and Groom's Boutonniere

Sunday - Thursday: \$1100

Friday & Saturday: \$1500

-/ FOR UP TO 50 GUESTS /-

Ships Ahoy

Use of Any Ceremony Venue for One Hour
White Padded Ceremony Chairs for up to 50 Guests
House Aisle Décor
Licensed Officiant

Bridal Bouquet and Additional Bouquet

Groom's Boutonniere and Additional Boutonniere

Sunday - Thursday: \$1500

Friday & Saturday: \$1900



Wedding Ceremony Packages



-/ FOR UP TO 100 GUESTS /-

Sun, Sand & Sea

Use of Any Ceremony Venue for One Hour
White Padded Ceremony Chairs for up to 100 Guests
House Aisle Décor
Licensed Officiant
Bridal Bouquet and Three Additional Bouquets
Groom's Boutonniere and Three Additional Boutonniere

Sunday - Thursday: \$2100

Friday & Saturday: \$2500

-/ FOR UP TO 200 GUESTS /-

Stars on the Water

Use of Any Ceremony Venue for One Hour
White Padded Ceremony Chairs for up to 200 Guests
House Aisle Décor
Licensed Officiant
Bridal Bouquet and Four Additional Bouquets
Groom's Boutonniere and Four Additional Boutonniere

Sunday - Thursday: \$2600

Friday & Saturday: \$3000

-/ ENHANCEMENTS /-

Ceremony Arch **Starting at \$350**

PA System with One Wireless Microphone **\$150**

Sand or Knot Ceremony **\$150**

Champagne Toast **\$9 per person**

Chilled Bottled Water **\$3 each**

Additional Bouquet **Starting at \$100**

Additional Boutonniere **Starting at \$30**

Live Musician **Starting at \$400**

One Hour of Photography **Starting at \$400**

Gift Bags Delivered to Guest Rooms **\$5 per room**

Gift Bags Presented at Front Desk Upon Arrival **\$2 per bag**

Package Receiving or Storage **\$10 per box**

Evening Reception Packages

ALL EVENING RECEPTION PACKAGES INCLUDE **FOUR HOUR PREMIUM BRANDS HOSTED OPEN BAR**, COCKTAIL HOUR FEATURING BUTLER PASSED HORS D'OEUVRES, SPARKLING WINE TOAST, BARTENDER AND CAKE CUTTING FEES, COMPLIMENTARY SUITE UPGRADE FOR BRIDE AND GROOM

-/ BUTLER PASSED HORS D'OEUVRES /-

FOUR PIECES PER GUEST INCLUDED IN PACKAGE PRICE | MAXIMUM OF FOUR SELECTIONS

Mini Key West Conch Fritters
Sesame Chicken Strips
Coconut Shrimp
Beef Empanada

Traditional Shrimp Cocktail
Stuffed Peppadew Piquante Peppers
Caprese Skewer
Beef Tenderloin Crostini

Mini Crab Cakes
Tuna Tartare
Brie Crostini
Prosciutto Wrapped Asparagus

-/ PLATED OPTION /-

CHOOSE ONE SALAD, ENTRÉE TO BE SERVED TO ALL GUESTS | INCLUDES FRESHLY BAKED ROLLS WITH SWEET CREAM BUTTER

House Salad

Mixed Greens, Cucumbers, Tomato,
Croutons, Citrus Vinaigrette

Caesar Salad

Romaine, Romano, Croutons
Traditional Dressing

Chopped Salad

Arcadian Lettuce, Grilled Asparagus, Roasted Corn,
Blue Cheese, Bacon, Tomato, Ranch Dressing

Filet Mignon Garlic Mashed Potatoes, Asparagus, Portobello Demi-glace **\$173 per person**

Grilled Market Catch Fish Jasmine Rice, Asparagus, Lemon Beurre Blanc **\$160 per person**

Grilled Medallions of Pork Tenderloin Sweet Potato Mash, Broccolini, Port Wine Reduction **\$150 per person**

Grilled Chicken Breast Pesto Gnocchi, Haricots Verts, Parmesan Cream **\$148 per person**

Make it a **Duo!** Add \$8 Per Person to
Highest Priced Selection for Combination Plates

Can't Pick One? Pre-Select **Two** Entrées, Plus Vegetarian Option,
Add \$8 Per Person to Highest Priced Selection

Add **Grilled Florida Lobster Tail** to
Any Entrée for \$25 Per Person

-/ BUFFET OPTION /-

Seven Mile Sunset

Goat Cheese Salad
Mojo Style Cuban Roasted Pork
Market Catch Fish with Creole Butter
Black Beans & Rice
Rum Glazed Sweet Plantains
Freshly Baked Rolls with Sweet Cream Butter
\$165 per person

The Bayside

House Salad
Bacon Wrapped Petite Filet Mignon
Market Catch Fish with Citrus Beurre Blanc
Garlic Mashed Potatoes
Sweet Ginger Carrots
Freshly Baked Rolls with Sweet Cream Butter
\$175 Per Person

The Lighthouse

Chopped Salad
Mojo Roasted Chicken, Black Bean Sauce
Grilled Skirt Steak, Chimichurri
Garlic Mashed Potatoes
Haricots Verts
Freshly Baked Rolls with Sweet Cream Butter
\$165 per person

EVENING RECEPTION PACKAGE PRICING BASED ON A MINIMUM OF 25 GUESTS | FOR GROUPS SMALLER THAN 25 GUESTS, ADD \$15 PER GUEST TO PACKAGE PRICE

Evening Reception Packages

ALL EVENING RECEPTION PACKAGES INCLUDE **FOUR HOUR PREMIUM BRANDS HOSTED OPEN BAR**, COCKTAIL HOUR FEATURING BUTLER PASSED HORS D'OEUVRES (SEE SELECTIONS ON PAGE 5), SPARKLING WINE TOAST, BARTENDER AND CAKE CUTTING FEES, COMPLIMENTARY SUITE UPGRADE FOR BRIDE AND GROOM

-/ BUILD YOUR OWN DINNER BUFFET /-

INCLUDES FRESHLY BAKED ROLLS WITH SWEET CREAM BUTTER

Select One Salad
Select Two Entrées
Select Two Sides
\$165 per person

Select Two Salads
Select Three Entrées
Select Three Sides
\$175 per person

Select Two Salads
Select Four Entrées
Select Three Sides
\$185 per person

SALADS

House Cucumbers, Tomato, Croutons, Citrus Vinaigrette

Kale Shredded White Cabbage, Cranberries, Roasted Pumpkin Seeds, Mint, Pepita Vinaigrette

Caprese Salad Fresh Mozzarella, Grape Tomatoes

Caesar Romano, Croutons, White Anchovies

Chopped Arcadian Lettuce, Grilled Asparagus, Roasted Corn, Blue Cheese, Bacon, Tomato, Ranch Dressing

Tomato Cucumber Red Onions, Ginger Soy Dressing

ENTRÉES

Roasted Pork Loin Herb & Mustard Crusted

Market Catch Fish Citrus Beurre Blanc

Shrimp Scampi Garlic Butter

Grilled Skirt Steak Chimichurri

Mojo Roasted Chicken Black Bean Sauce

Bacon Wrapped Petit Filet Mignon Port Reduction

Grilled Florida Lobster Tail Additional \$25 Per Person (In Season)

SIDES

Mashed Potatoes
Garlic Mashed Potatoes
Vegetable Rice
Asparagus
Sweet Potato Medallions
Potato Au Gratin
Roasted Baby Red Potatoes

Pesto Gnocchi
Rum Glazed Sweet Plantains
Haricots Verts
Black Beans & Rice
Broccolini
Roasted Squash and Peppers
Ginger Glazed Carrots

EVENING RECEPTION PACKAGE PRICING BASED ON A MINIMUM OF 25 GUESTS | FOR GROUPS SMALLER THAN 25 GUESTS, ADD \$15 PER GUEST TO PACKAGE PRICE

Luncheon Reception Packages

LUNCHEON RECEPTION PACKAGES ARE AVAILABLE FOR SERVICE TIMES EARLIER THAN 3:00 PM AND INCLUDE BUTLER PASSED HORS D'OEUVRES, SPARKLING WINE TOAST, CAKE CUTTING FEES, COMPLIMENTARY SUITE UPGRADE FOR BRIDE AND GROOM

- / BUTLER PASSED HORS D'OEUVRES / -

FOUR PIECES PER GUEST INCLUDED IN PACKAGE PRICE (25 PIECE MINIMUM PER SELECTION) | MAXIMUM OF FOUR SELECTIONS

Mini Key West Conch Fritters

Sesame Chicken Strips

Coconut Shrimp

Beef Empanada

Traditional Shrimp Cocktail

Stuffed Peppadew Piquante Peppers

Caprese Skewer

Beef Tenderloin Crostini

Mini Crab Cakes

Tuna Tartare

Brie Crostini

Prosciutto Wrapped Asparagus

- / PLATED OPTION / -

PRICING BASED ON ONE SALAD AND ONE ENTRÉE SERVED TO ALL GUESTS
INCLUDES FRESHLY BAKED ROLLS WITH SWEET CREAM BUTTER

House Salad

Mixed Greens, Cucumbers, Tomato,
Croutons, Citrus Vinaigrette

Chopped Salad

Arcadian Lettuce, Grilled Asparagus, Roasted Corn,
Blue Cheese, Bacon, Tomato, Ranch Dressing

Caesar Salad

Romaine, Romano, Croutons
Traditional Dressing

Filet Mignon Garlic Mashed Potatoes, Asparagus, Portobello Demi-glace **\$82 per person**

Grilled Market Fresh Fish Jasmine Rice, Asparagus, Lemon Beurre Blanc **\$70 per person**

Grilled Medallions of Pork Tenderloin Sweet Potato Mash, Broccolini, Port Wine Reduction **\$64 per person**

Grilled Chicken Breast Pesto Gnocchi, Haricots Verts, Parmesan Cream **\$60 per person**

- / BUFFET OPTION / -

Old Havana

Goat Cheese Salad
Mojo Cuban Roasted Pork, Pickled Onions
Grilled Skirt Steak, Chimichurri
Black Beans and Rice
Rum Glazed Sweet Plantains
Freshly Baked Rolls with Sweet Cream Butter

\$83 per person

The Faro Blanco

House Salad
Market Catch Fish, Citrus Beurre Blanc
Mojo Roasted Chicken, Black Bean Sauce
Garlic Mashed Potatoes
Chef's Selection of Market Fresh Vegetables
Freshly Baked Rolls with Sweet Cream Butter

\$85 Per Person

Garden Party Grille

Caesar Salad
Tomato and Cucumber Salad
Southern Style Yukon Potato Salad
Grilled Petit Filet Mignon
Grilled Market Catch Fish
Grilled BBQ Breast of Chicken
Freshly Baked Rolls with Sweet Cream Butter

\$108 per person

LUNCHEON RECEPTION PACKAGE PRICING BASED ON A MINIMUM OF 25 GUESTS | FOR GROUPS SMALLER THAN 25 GUESTS, ADD \$15 PER GUEST TO PACKAGE PRICE

Brunch Reception Packages

BRUNCH RECEPTION PACKAGES ARE AVAILABLE FOR SERVICE TIMES EARLIER THAN 1:00 PM
AND INCLUDE COFFEE AND JUICE STATION, SPARKLING WINE TOAST AND CAKE CUTTING FEES
FOR GROUPS SMALLER THAN 25 GUESTS ADD \$15 PER GUEST TO PER PERSON PRICE

- / BUFFETS / -

The Sea Turtle

Sliced Fresh Seasonal Fruits and Berries
Gourmet Assorted Pastries
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Potatoes O'Brien
Fresh Orange Juice
House Blend Coffee
\$52 per person

Marathon Brunch

Sliced Fresh Seasonal Fruits and Berries
Assorted Gourmet Pastries
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Potatoes O'Brien
Fresh Bagels with Assorted Cream Cheeses
Smoked Salmon
Chopped Salad
Market Catch Fish, Chef's Preparation
Grilled Petit Filet Mignon
Potatoes Au Gratin
Haricots Verts
\$105 per person

- / MADE TO ORDER BUFFET ENHANCEMENTS / -

CHEF ATTENDANT REQUIRED - \$150 FEE - ONE ATTENDANT PER 50 GUESTS

Three-Egg Omelet Station

Assorted Cheeses, Seasonal Vegetables, Breakfast Meats
\$12 per person

Belgian-Style Waffle Station

Bananas, Berries, Chocolate Chips, Whipped Topping, Maple Syrup
\$12 per person

Bloody Mary Bar with Signature Brand Spirits

Bacon, Carrot Stick, Celery, Cheese Chunks, Cocktail Onions, Cucumber,
Horseradish, Jalapenos, Lemon, Olive Variety, Pepperoncini,
Pickle Spears, Shrimp, Assorted Salted Rimmers
\$100 per liter bottle of spirits, plus \$20 per person



Reception Enhancements

-/ CARVING & ACTION STATIONS -/

CHEF ATTENDANT REQUIRED - \$150 FEE - ONE ATTENDANT PER 50 GUESTS

Whole Roasted Pig

Pickled Red Onions, Mojo Criollo

\$600 each serves 50 guests

Signature Prime Rib Au Jus

Horseradish Crème

\$275 each serves 25 guests

Roasted Tenderloin of Beef

Roasted Garlic, Red Wine Sauce

\$375 each serves 25 guests

Florida Black Grouper Filet

Chef's Preparation, Seasonal Availability

\$500 each serves 25 guests

Pasta Bar

Two Pastas, Three Sauces

Italian Sausage, Jumbo Shrimp, Grilled Chicken

Black Olives, Sautéed Mushrooms

\$26 per person

Florida Keys Seafood Bar

Jumbo Shrimp, Oysters on the Half Shell

Crab Claws, Tuna Tartare, Ceviche and Accompaniments

\$42 per person

-/ DESSERT STATIONS -/

Lighthouse Lagniappes

Chef's Selection of Individual Mini Cakes,
Mousse and Custard Shooters, and Dessert Bars

\$12 per person

Signature Sweets Table

Triple Chocolate Cake, Mascarpone Cheesecake,
Key Lime Pie, Chef's Selection Bread Pudding

\$18 per person

-/ ENHANCEMENTS -/

Custom Centerpieces **From \$65 per table**

Custom Linen **From \$250**

Custom Lighting **From \$500**

House Wines Served with Dinner **\$24 per bottle**

Corkage Fee **\$20 per bottle**

Cake Cutting Fee **\$5 per person**

Custom Wedding Cake or Cupcakes **From \$250**

Hand Rolled Cigar Station **From \$300**



Late Night Munchies

SOFT TACO STATION

Shrimp, Chicken, Fish, Beef
Tortilla Chips and Soft Flour Tortillas
Jalapeños, Diced Tomatoes, Shredded Lettuce,
Onions, Limes, Queso Blanco,
Aged Cheddar Cheese, Guacamole, Sour Cream

\$28 per person

SLIDER STATION

Burger
Pulled Pork
Fried Chicken Tenders
Brioche Slider Bun
Traditional Accompaniments

\$18 per person

PIZZA TIME

Pepperoni
Sausage and Mushroom
Veggie
Four Cheese

\$22 per person

CHOCOLATE FONDUE FOUNTAIN

All The Fixins
\$26 per person

SWEET TOOTH TABLE

Assorted Candies, Chocolate Bars and Cookies
\$19 per person

For Kids

12 AND UNDER PLEASE

Chicken Tenders, Grilled Cheese, Grilled Chicken Breast,
Hamburger, or Mac & Cheese

Includes Choice of Fries or Carrots and Celery

\$14 per child



Bar Enhancements

AVAILABLE ONLY AS SUPPLEMENTS TO EVENING RECEPTION PACKAGES FOR 50 GUESTS OR MORE

PREMIUM WINE UPGRADE \$10 PER PERSON / PER HOUR

Faro Blanco Resort & Yacht Club Proudly Features



*Landmark
Vineyards*

Chardonnay | Pinot Noir | Cabernet Sauvignon

Ask About Personalized Bottles of Wine and Champagne! They Make Great Favors or Gifts!

SIGNATURE COCKTAIL

Let Us Help You Customize a Cocktail

Symbolizing Your Special Day

\$18 per person/per hour

MARGARITA BAR

(Select Three)

Original

Cadillac

Strawberry

Pineapple

Pomegranate

Blackberry-Mint

Jalapeño

\$14 per person/per hour

MARTINI BAR

(Select Three)

Classic Dry Martini

Key Lime Martini

Strawberry Basil Martini

Pomegranate Martini

Jalapeno Cucumber Martini

Gin Basil Martini

Chocolate Raspberry Martini

\$18 per person/per hour

BUBBLES BAR

House Sparkling Wine

Mimosa

Bellini

Kir Royale

Strawberry Garnish

\$10 per person/per hour

RUM BAR

(Select Three Served On The Rocks)

Marathon Mojito

Lighthouse Rum Punch

Faro Blanco Caipirinha

Pusser's Painkiller

Dark N' Stormy

Mai-Tai

Bahama Mama

\$14 per person/per hour

SANGRIA BAR

(20 Servings Per Gallon)

Traditional

Blackberry

Apricot

"Piña Colada"

\$150 Per Gallon

Linens & Décor

Many Ceremony and Reception Packages include House Linens and Décor. These package inclusive items are selected by the resort and intended for informal Florida Keys-style weddings. Customization, substitutions or enhancements will incur additional charges. Your Event Manager can assist you with pricing and options.

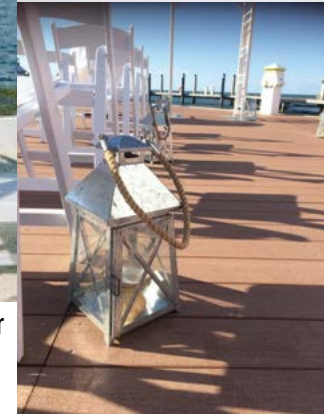
Ceremony Arches are not included in any ceremony package. Enhance your ceremony with an arch starting at \$350.



White Folding Chairs with House Aisle Decor



House centerpieces with white house linen



Florals



Package inclusive florals (bouquets, boutineers, etc.,) are provided by our florist partners using seasonal selections. If you prefer to customize your florals, your package inclusive florals may be converted into a credit which can be applied to the cost of a custom floral package from one of our florist partners. Please note that floral credits are issued solely at the discretion of the resort, have no cash value, and are valid at authorized vendors only.

Marriage Licenses

In Monroe County, the Clerk's Office is the issuing agent of Marriage License for the State of Florida. For locations and hours of operation, contact the Marathon Branch Courthouse at 305-289-6027.

Both applicants must appear in person at the time of application. Applicants must provide a valid government-issued photo identification, with date of birth shown. There is no residence or citizenship requirement. If either applicant has been previously married, the exact date of the last death, divorce, or annulment must be provided. You should bring a copy of your divorce decree with you at the time of application.

If both parties are Florida residents, and attend a certified premarital class, there is no waiting period. If no class is attended, there is a three (3) day waiting period (from the date of issue), before the marriage ceremony may take place. This class must be taken thru an authorized provider. Original certificate of completion is required at time of application. **If both parties are out of state residents, there is no waiting period.**

The license must be used within sixty (60) days from the "effective date." A marriage may be performed by regularly ordained clergy, judiciary, State of Florida notaries, the Clerk of the Circuit Court, and Deputy Clerks.

After the marriage, the person who performed the ceremony must return the license, within ten days, to the address shown on the license, where it will then be recorded. After recordation, a certified copy will be returned to the newlyweds, by mail. The process takes approximately 3 weeks.



Important Information

All pricing in these menus is subject to a 22% banquet service charge and 7.5% state and county sales tax.

Menu selections, prices, service charge and taxes are subject to change at any time, without notice.

Ceremony packages include setup of white outdoor chairs for guest counts above 15 persons. Reception packages include setup of banquet tables, white padded chairs, specialty tables (cake, gift, sweetheart, etc.), house white linens, house centerpieces, china, glassware and flatware. Specialty linens, centerpieces and china are available and will be charged at market prices. Your Event Manager will be happy to assist you with custom designs and selections.

Due to licensing requirements and quality control issues, all food items to be served on Resort property must be supplied and prepared by the Resort, including, but not limited to, any suite used as a hospitality venue and the Resort's marina. Wedding cakes may be provided by authorized vendors. A cake cutting fee will apply.

Buffet meals are subject to minimum guest counts. If a buffet event is booked for a number of guests below the minimum, an additional production charge will apply. Food and/or beverage items remaining from a banquet meal may not be re-plated or saved for service during a subsequent planned meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party. Buffet meal service will last no more than 90 minutes to preserve and ensure food quality.

Alcoholic beverages must be supplied only by the Resort and dispensed only by Resort employees. The Resort is required by the State of Florida to request proper identification and refuse alcoholic beverage service to any person who fails to present proper identification or who, in the Resort's sole judgement, appears to be intoxicated.

All outdoor functions are subject to a final weather decision by Client a minimum of six hours prior to the function start time on the day of the event. **Given the unpredictability of the weather in the Florida Keys, for outdoor functions, the Resort strongly recommends the rental of a tent to cover the event venue space. From May to November, for outdoor functions more than two hours in duration, tent rental is required and will be included in site fee.**

Weather backup space is not included in any outdoor venue booking or package. Should Client desire weather backup space, indoor function venues may be booked simultaneously with outdoor function space at client expense, based on availability and capacity restrictions.

Music and entertainment must conclude by 11:00 PM (Friday and Saturday) or 10:00 PM (Sunday through Thursday). Some plated meal options may not be served at outdoor function venues. Glassware and glass decorations are strictly prohibited near any pools. The Resort has exclusive rights to book multiple events simultaneously, utilizing outdoor function space.

Confirmation is required 30 calendar days in advance of function of the event time, date and location. Such confirmation will be in the form of a Banquet Invoice signed by Client, or Client's authorized representative. Should this not occur, the Resort reserves the right of cancelling the contract upon notice to the client.

Requests for special food and beverage items are welcomed. Special order items will likely be charged in their entirety per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of meal service. Special meals will be charged at market prices. Vegetarian, vegan and gluten-free meals are always available. The Resort will endeavor to accommodate all dietary restrictions and/or preferences of your guests with advance notice.

Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover Resort's costs and additional labor. All host provided displays, exhibits, or decorations must be removed immediately following the event. Delivery time must be coordinated with the resort in advance. There is a \$10 per box charge for moving and handling of any shipped materials. Signs, banners, posters or any other items may not be affixed to any wall, ceiling, door, etc., without advance permission from the Resort.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.