

WORLD EQUESTRIAN CENTER®
OCALA, FL



Wedding
RECEPTION GUIDE

Welcome

WORLD EQUESTRIAN CENTER®
OCALA, FL

Much more than an equestrian center, this destination is unlike any other, with the perfect blend of atmosphere and ambiance. Our captivating facility provides every desired amenity, functionality and style for an unforgettable experience.

World Equestrian Center – Ocala is situated on more than 378 acres offering a wide variety of locations for ceremonies and receptions. Venue space includes a secluded rose garden, event lawn with shady oak trees, indoor mezzanine suites, and many other open-air outdoor venues. In addition to event space, WEC provides numerous on-site amenities, from retail to restaurants and everything in between.

For out-of-town guests, accommodations can be made with our sales team for a group block at The Equestrian Hotel, our premier 248-room luxury hotel. Additionally, our Home Away from Home units provide three-bedroom two-bath rentals located less than two miles from the property.

Wedding packages and chef-inspired menus were created with every detail in mind for your special day! Our team can bring your wedding vision to reality by customizing menus to exceed your unique needs.

ALL WEDDING PACKAGE PRICES INCLUDE:

- Four-Hour Bar (one-hour cocktail bar and three-hour reception bar)
- Full-Service Plated or Buffet Dinner
- Complimentary Cake Cutting Service
- Bartenders & Servers
- Tables, Chairs, Glassware, China, Silverware, Linens & Napkins
- Private Menu Tasting for Four Guests
- Access to Full Property for Wedding Photos

WEDDING PACKAGE PRICES DO NOT INCLUDE:

- Venue Rental (Please inquire with your sales manager about availability and prices)
- Videography/Photography
- Entertainment
- Décor

Please Note: all package prices and inclusions are subject to change. Pricing may fluctuate depending on season and time of booking.



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Reception

PACKAGES

Hunter

WEDDING PACKAGE PRICING STARTS AT 175 PER PERSON

HOST BAR

Your two-hour reception private bar includes a selection of five beer options, five wine options and premium brand liquor.

COCKTAIL RECEPTION

One-hour private bar
Select two passed hors d'oeuvres

SALAD COURSE

Select one

MAIN COURSE

Plated: choice of entrée
(guests RSVP selection)
Select up to three proteins paired with two accompaniments

Dual Entrée Plated: +30 Per Person
(all guests receive the same entrée)
Select up to two proteins paired with two accompaniments

Buffet: +15 Per Person
Select up to two proteins paired with two accompaniments

PLATED DESSERT

Select one

ENHANCEMENTS

Add Champagne Toast	+4 Per Person
Upgrade Bar to Include Ultra- Premium Liquor	+5 Per Person
Emma's Patisserie Display	+15 Per Person

*All desserts made from scratch by our pastry team



WORLD EQUESTRIAN CENTER®
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For more information, please contact:
WEC – Ocala Weddings
flweddings@wec.net | 352.414.7850
1390 NW 80th Ave, Ocala, FL 34482

Pricing is exclusive of 24% service and applicable state taxes.

Sumper

HOST BAR

Your two-hour reception private bar includes a selection of five beer options, five wine options and premium brand liquor.

COCKTAIL RECEPTION

One-hour private bar
Select three passed hors d'oeuvres

SALAD COURSE

Select one

MAIN COURSE

Plated: choice of entrée
(guests RSVP selection)
Select up to three proteins paired with three accompaniments

Dual Entrée Plated: +30 Per Person
(all guests receive the same entrée)
Select up to two proteins paired with two accompaniments

Buffet: +15 Per Person
Select up to two proteins paired with three accompaniments

PLATED DESSERT

Select one

ENHANCEMENTS

Add Champagne Toast	+4 Per Person
Upgrade Bar to Include Ultra-Premium Liquor	+5 Per Person
Emma's Patisserie Display	+15 Per Person

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WEDDING PACKAGE PRICING STARTS AT 185 PER PERSON



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Dressage

WEDDING PACKAGE PRICING STARTS AT 215 PER PERSON

HOST BAR

Your two-hour reception private bar includes a selection of five beer options, five wine options and ultra-premium brand liquor.

CHAMPAGNE TOAST

Includes four-ounce house Champagne pour

COCKTAIL RECEPTION

One-hour private bar
Charcuterie board and three passed hors d'oeuvres

SALAD COURSE

Select one

MAIN COURSE

Plated: choice of entrée
(guests RSVP selection)
Select up to three proteins paired with six accompaniments

Dual Entrée Plated: +30 Per Person
(all guests receive the same entrée)
Select up to two proteins paired with two accompaniments

Buffet: +15 Per Person
Select up to two proteins paired with four accompaniments

PLATED DESSERT

Select one

ENHANCEMENTS

Upgrade Bar to Include Luxury Brand Liquor	+5 Per Person
Emma's Patisserie Display	+15 Per Person

*All desserts made from scratch by our pastry team



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Wedding

MENUS



HORS D'OEUVRES

BUTLER PASSED

COLD

BRUSCHETTA, tomato olive relish, basil pesto, mozzarella, crostini

CHICKEN WALDORF TARTS

CURRIED CHICKEN TARTS, raisins

DEVEILED EGGS, bourbon-smoked paprika, cracklings

DUCK PROSCIUTTO, fig jam

EAST COAST OYSTERS, pineapple ginger mignonette

GULF SHRIMP, guacamole

SPICY TUNA TARTAR, cucumber, wakami

TOMATO MOZZARELLA SKEWER, basil, balsamic

WHIPPED BRIE, pears, almonds

HOT

BARBECUE PULLED PORK SLIDERS, brioche buns, pickles

BLUE CRAB CAKE, remoulade

BRAISED BEEF SHORT RIB GRILLED CHEESE, jalapeño, sourdough

COCONUT SHRIMP, orange chile marmalade

MUSHROOM AND GOAT CHEESE TARTS

NASHVILLE HOT CHICKEN SLIDERS, biscuits, citrus honey

SPANAKOPITA, spinach, filo pastry, feta

TANDOORI CHICKEN SKEWERS, tzatziki



SALADS

BABY KALE

garlic croutons, grana padano, caesar dressing

FLORIDA SPINACH GARDEN

hearts of palm, oranges, radish, sesame ginger vinaigrette

ICEBERG WEDGE

smoked bacon, scallions, cherry tomato,
crispy onions, blue cheese crumble,
hard-boiled egg, buttermilk garlic dressing

ISLAND

romaine, mango, avocado, hearts of palm, red onions, queso
fresco, citrus guava vinaigrette

TOMATO BURRATA

garlic croutons, aged balsamic, basil

WATERCRESS AND GOAT CHEESE

grapefruit, fennel, beets, cucumber, red wine vinaigrette

WEC

power 4 blend lettuce, heirloom tomato, bermuda onions,
cucumber, citrus, shallot, sherry vinaigrette



ENTRÉES

BRAISED BEEF SHORT RIBS

caramelized onions, braising jus,
pickled mustard seeds

GRILLED PRIME BAVETTE STEAK

pearl onions, chermoula

LEMON HERB CRUSTED CHICKEN BREAST

tuscan kale, wild mushroom ragu

MAPLE-BRINED DUROC PORK LOIN

bacon, apple-bourbon jam

LOW COUNTRY CRAB CAKE

coconut curry broth

PAN-SEARED BEEF TENDERLOIN

mushrooms, bordelaise sauce

ROASTED FREE-RANGE CHICKEN BREAST

garlic thyme jus

ROASTED KING SALMON

lemon vinaigrette

SPINACH RICOTTA RAVIOLI (V)

lemon cream, basil

ZATAR ROASTED CARROT (V)

pickled dates, chermoula



ACCOMPANIMENTS

STARCH

BUTTERMILK MASHED POTATOES
COUNTRY GRITS
HERB RICE PILAF
LIME RICE
MARBLE POTATOES
ROASTED GARLIC MASHED POTATOES
SWEET POTATO HASH

VEGETABLE

ASPARAGUS WITH CITRUS VINAIGRETTE
BROCCOLINI
GREEN BEANS
HONEY-GLAZED HEIRLOOM CARROTS
ROASTED BRUSSELS SPROUTS
ROASTED CAULIFLOWER
ROASTED ROOT VEGETABLES



DESSERTS

APPLE TART

almond custard, apricot glaze

CHOCOLATE MOUSSE

whipped vanilla panna cotta, hazelnut crumble

COCONUT MOUSSE

caramelized pineapple, coconut cremeux

FLOURLESS CHOCOLATE CAKE (GF)

Bailey's whipped crème, chocolate spread

LEMON CRÈME BRÛLÉE

pistachio micro cake, vanilla chantilly

NEW YORK CHEESECAKE

assorted berries, berries coulis

TIRAMISU COFFEE-SOAKED LADYFINGER

mascarpone cream, cocoa

YOGURT AND PEACH ENTREMETS

peach ganache macaron, mini vanilla donut



ADD-ONS

LATE-NIGHT SNACK MENU

BONELESS CHICKEN WINGS

bourbon smoked bbq sauce, scallions
11 per person

BUFFALO WINGS

blue cheese, ranch, celery, carrots
11 per person

BURGER BAR

cheese, lettuce, tomato,
onion, ketchup, mustard, mayo, pickles
13 per person

CHINESE TAKEOUT

choice of shrimp, chicken
or vegetable lo mein, chopsticks
17 per person

QUESADILLAS

chicken or cheese quesadillas,
house-made salsa, guacamole, sour cream
9 per person

S'MORES BAR

graham cracker crust, chocolate ganache center,
toasted marshmallow
8 per person

SUSHI BAR

chef's selection of sushi rolls, soy sauce,
wasabi, ginger, chopsticks
22 per person

TATER TOTS BAR

house-made beef chili, cheddar cheese, sour cream,
diced tomatoes, sliced scallions, ketchup
10 per person

A close-up, vertical shot of a multi-tiered wedding cake. The cake is covered in smooth white frosting. It is decorated with horizontal bands of small, round gold beads. Cascading down the side of the cake are several large, realistic-looking white roses. The cake is set on a gold-colored circular base. The background is softly blurred, showing hints of an indoor setting with warm lighting.

Custom

CAKES



SILVER

Includes your selection
of cake, filling and icing
Pastry chef's design choice

Sheet cake

7 per person

GOLD

Includes your selection
of cake, filling and icing

Personalized design

Tiered cake

12 per person

PLATINUM

Includes your selection
of cake, filling and icing

Personalized design

Tiered cake

Includes two foam cake display bases

15 per person

CAKE SELECTION

CARROT
CHOCOLATE
COCONUT
HUMMINGBIRD
RED VELVET
VANILLA

FILLING SELECTION

CHOCOLATE
CREAM CHEESE
PEACH
RASPBERRY
STRAWBERRY
VANILLA

ICING

BUTTERCREAM
FONDANT

Service

ADDITIONS





BRIDAL SPA PACKAGES

BRIDES & BUBBLES

All the essential services you need to be glowing for your special day. Enjoy as wedding party, select group or individual.

- Express Manicure and Pedicure (Upgrades to gel and dip polish can be accommodated based on timing and for additional charge.)
- Hair Styling | Blow Dry | 25-Minute HydraFacial
- Complimentary Champagne and fruit platter. (One bottle per four guests. Platter will be customized based on group size.)

— 340 PER PERSON + 20 PERCENT GRATUITY —

BOURBON & BALANCE

- 50-Minute Gentleman's HydraFacial
- 25-Minute Bourbon Bubbler Manicure & Pedicure
- 50-Minute Customized Massage

— 490 PER PERSON + 20 PERCENT GRATUITY —

FIRST LOOK GLOW

Indulge in relaxation as you treat your skin from head to toe. After a day of pure serenity you will be left revitalized with a beautiful, hydrated glow.

- 50-Minute HydraFacial
- 50-Minute Body Glow Treatment
- 50-Minute Manicure & Pedicure - Upgrades to gel and dip polish can be accommodated based on timing and for additional charge.

— 520 PER PERSON + 20 PERCENT GRATUITY —

BRIDAL TO-BE | HAIR & MAKEUP

Meet with our experienced bridal hair & makeup stylist. Together you will work to create the perfect look for your special day!

Makeup Packages

- Platinum 125 High-end Cosmetics, false eyelashes
- Deluxe 150 Luxury Cosmetics, faux mink lashes, face mask, touch-up kit

Hairstyle Packages | 130 & up

- Flower girl: 80 | 10 years or younger

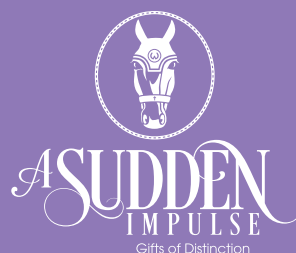
Hairstyle & Makeup packages

- Ultimate: 255 | Platinum Package & Hairstyle
- Luxury Deluxe: 280 | Deluxe Package & Hairstyle

CALLUNA  SPA®

THE EQUESTRIAN HOTEL

Call To Book Your Appointment 352.414.7862 | callunaspaocala.com



BRIDAL PACKAGES



HUNTER

Meet with our experienced associates to personalize your wedding gifts. Browse catalogs to find items that fit your theme or create something extraordinary.

- **BRIDAL PARTY GIFTS**

Get custom gifts for all of your groomsmen and bridesmaids with their names, initials or your wedding date.

- **FAMILIAL GIFTS**

Thank your families with custom gifts to remind them of your union.

- **DAY-OF HANGER**

Custom hangers for the whole wedding party, or just the two VIPs. Great accent for outfit photos!

— GET 10% OFF FINAL TOTAL —

DRESSAGE

Everything from the "Jumper" Package plus:

- **DÉCOR**

Table/place markers, custom signs, cake stands, menus, wine labels and more, all customized for your special day.

- **PHOTO ALBUM & MATCHING FLUTE PAIR**

Get a custom engraved photo album and a matching pair of Champagne flutes for you and your spouse to use during the reception. Included with the flutes are matching cake servers.

- **GIFT ON US!**

Enjoy a complimentary 16" x 20" glass printed photo of your choosing from your wedding! Will include a frame.

JUMPER

Everything from the "Hunter" Package plus:

- **GUEST BOOK/PAINTING**

Stand out by having a custom portrait or painting for your guests to sign, or go traditional and get a custom engraved guest book.

- **GUEST GIFTS (UP TO 100 GUESTS)**

Commemorate the occasion with keepsake gifts for your guests. Our most popular item is custom engraved stemless wine glasses.

— GET 20% OFF FINAL TOTAL —

ADD - O N s

The customization options that we offer are limited only by your imagination. If you have any request to add something to your special day, we will do whatever we can to make it happen. Some ideas below:

- **PHOTO PROPS**

Have props made with any custom design. Custom Instagram frames are popular for guest photos!

- **ANNIVERSARY GIFTS**

Keep us in mind when your anniversary approaches and get a unique gift for your new spouse.

- **THANK YOU GIFTS**

Give custom thank you gifts to guests & venues.

— PRICING VARIES —

Frequently

ASKED QUESTIONS



WHAT'S INCLUDED IN MY CONTRACT?

For the contract, the client is only agreeing to the event space, rental time frame, date, food & beverage minimum and space rental fees. An estimated guest count will be listed on the contract; however, the client is not held responsible for the number of guests. The client is only responsible for the food & beverage minimum.

WHEN IS MY RECEPTION VENUE OR SPACE CONSIDERED RESERVED?

Once the client has received the contract from World Equestrian Center – Ocala we will place the event space on a tentative hold. The client will then have 48 hours to sign and return the contract with a credit card authorization form to be charged for the nonrefundable deposit of \$1,000 to book the space on a definite basis.

WHEN ARE MY DEPOSITS DUE?

\$1,000	Initial Deposit at Time of Signed Contract
50% Remaining Balance	Due Six Months Prior to Wedding
100% Remaining Balance	Due Ten Days Prior to Wedding
Any Additional Charges	Due Seven Days After Wedding

HOW DOES THE FOOD & BEVERAGE MINIMUM WORK?

All food & beverage that is pre-planned and billed to the primary account will be allocated towards food & beverage minimum. If the client does not meet the food & beverage minimum, the client will be responsible for the difference from the contracted amount.

IS THERE SOMEONE ON-SITE TO HELP WITH THE DETAILS AND PLANNING?

World Equestrian Center – Ocala will assign you a dedicated Catering Sales Manager to assist with event planning and food & beverage selections.

ARE PACKAGES ABLE TO BE CUSTOMIZED?

World Equestrian Center – Ocala wedding packages are customizable. The package price serves as a base point and additional items may be added.

WHO SETS UP AND BREAKS DOWN THE EVENT?

The client is responsible for all décor setup and breakdown. The Catering Sales Manager will assist with some setup, when available and agreed upon before the event. World Equestrian Center – Ocala will not be held accountable for event setup and breakdown.

World Equestrian Center – Ocala is not liable for lost or broken items during setup or breakdown.

CAN I LEAVE SOME THINGS BEHIND TO GET THE NEXT DAY?

At the end of the night, the client is expected to take gifts, cards, sentimental items, décor and the top layer of the wedding cake (if saving this). It is recommended this task be delegated to someone other than the bridal couple or immediate family/bridal party.

CAN I BRING IN ANY KIND OF DÉCOR?

We do not allow sparklers, confetti, loose glitter, rice or tapered candles that are not enclosed with glass. The client may have an open flame if it is within a glass vase. If the client chooses to forego these rules, there is a cleanup/damage fee charged based on the property's discretion.

CAN THE PRICE BE ADJUSTED FOR CHILDREN?

We ask that the client tracks the number of guests attending that are under 21 so that we can adjust package price to modify bar component. Adjusted pricing below:

Hunter Package	\$100 per person
Jumper Package	\$115 per person
Dressage Package	\$125 per person

Optional children's meals: Chicken tenders, fries and fruit for \$12 per child + service charge and tax.

CAN I HOLD MY REHEARSAL ON-SITE?

The client is welcome to have a ceremony rehearsal the night before the wedding, however, this is subject to space availability and must be arranged in advance with the Catering Sales Manager prior to the rehearsal.

WHEN CAN I MEET WITH MY CATERING MANAGER TO GO THROUGH THE DETAILS?

This is the big meeting! The Catering Sales Manager will schedule this with the client three-to-four months before the wedding.

This meeting will cover the following:

- Schedule of events
- Setup for the ceremony, cocktail hour and reception space
- Menu selections

Following the meeting, the Catering Sales Manager will provide:

- Banquet Event Order (BEO)
- Banquet Check
- Diagram

These documents are where the details will live. We will make changes from there, but this lays the foundation for the big day!

CAN I BRING IN AN OUTSIDE CATERING COMPANY?

All food & beverage must be purchased through the culinary team at World Equestrian Center – Ocala. We do allow outside vendors to provide the wedding cake.

HOW DOES THE TASTING WORK?

Included in your wedding package is a food tasting to sample your menu choices. Food tastings are typically scheduled one-to-two months before event. The client is permitted four guests total (including the wedding couple) at the tasting.

WHEN IS GUEST COUNT DUE?

We suggest a RSVP due date 30 days before the wedding date. We will work closely with the client from that point forward to continue to update your guest count and solidify all details. Final guest count is requested 10 business days before the wedding.

CATERING GUIDELINES

PLATED DINNER SERVICE

Option One – Dual Entrée

- The client will offer guests the same entrée, which includes two proteins, two accompaniments. Everyone will get the same entrée except those with dietary restrictions or children under 12. This makes for a seamless dinner service.
- On the RSVP card, you may request that guests provide any dietary restrictions.

Option Two – Choice of Entrée

- The client will offer guests a choice of entrée and guests will RSVP their specific selection.
- On the RSVP card, you will request your guests to provide any dietary restrictions and our culinary team will update accordingly.

A few helpful hints

- Do not feel like a description is necessary on the RSVP card, as you might not have the specific entrées selected by the time needed to print your RSVP cards.

For example:

- Beef
- Chicken
- Fish
- Dietary Restrictions

Request on RSVPs that guests initial next to their selection. This will make it easier when you are creating the seating placement cards to know which person ordered each entrée.

For example: Bob and Sue RSVP and order one chicken and one beef – the initial next to the selection would identify who will be served the chicken and who will be served the beef.

Seating placement cards are required if you choose to offer a choice of entrée.

The seating placement cards must include:

- Guest Name
- Table Number
- Meal Selection

BUFFET DINNER SERVICE

All guests will have access to the same items on the buffet.

WINE SERVICE

Wine table service is available during dinner, served with the salad and the main course. The staff at World Equestrian Center – Ocala will offer one white and one red wine. This will be charged to the primary account per consumption (based on bottles opened).



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