

*Where forever finds its beginning*  
Wedding Reception Guide





At World Equestrian Center – Ocala, your wedding isn't just an event, it's an experience. From a chapel ceremony surrounded by timeless beauty to a reception at The Equestrian Manor, every venue is designed to match the premium quality you deserve on your special day.

You and your guests will enjoy luxury accommodations on-site at The Equestrian Hotel (248 rooms and suites) or the stylish comfort of The Riding Academy Hotel (390 studios and suites), all just steps from dining and shopping in a world-class setting. On-site experiences include a full service spa and salon, fitness centers, events and more.

As one of TIME Magazine's World's Greatest Places, we understand true hospitality. Our dedicated team will bring your vision to life with curated packages, personalized service, and attention to every detail, so you can focus on what matters most: celebrating your love, effortlessly.

Browse our catering packages and keep in mind that our team is here to create an experience that's personalized for you and your loved ones.

#### **ALL WEDDING PACKAGE PRICES INCLUDE**

- Five-Hour Bar (One-Hour Cocktail Bar and Four-Hour Reception Bar)
- Complimentary Cake Cutting Service When Cake is Ordered from Emma's Patisserie
- Bartenders and Servers
- Tables, Event Chairs, Glassware, China, Silverware, White or Black Linens and Napkins
- Private Menu Tasting for Four Guests
- Guests will have access to our public spaces for wedding photos
- One Golf Cart for the Bride/Groom Wedding Weekend
- One Complimentary Suite the Night of the Wedding\*
- Package available to a minimum of 35 guests

#### **WEDDING PACKAGE PRICES DO NOT INCLUDE**

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

\*Subject to Availability

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





Lindsey Vander Wat Photography



Kim Go Photography | kimgo.co

## *Table of Contents*

|                                 |    |
|---------------------------------|----|
| Reception Packages .....        | 6  |
| Culinary Menus .....            | 8  |
| Custom Cakes .....              | 14 |
| Bar & Wine Menus .....          | 16 |
| Spa Service Additions .....     | 20 |
| Bridal Gift Additions .....     | 22 |
| Frequently Asked Questions..... | 24 |

---

*Reception Packages*

---

# HUNTER

STARTING AT \$205 PER PERSON

## HOST BAR

Your Five-Hour Bar (One-Hour Cocktail Bar and Four-Hour Reception Bar) includes the premium brand selections of liquors, beers and wines. Refer to bar package type and inclusions on page 17.

## CHAMPAGNE TOAST FOR BRIDE AND GROOM

Includes four-ounce house Champagne pour

## COCKTAIL RECEPTION

- One-hour private bar
- Cheese and Charcuterie and two passed hors d'oeuvres

## FIRST COURSE - SALAD

## MAIN COURSE

- Plated: Select up to two entrées with two accompaniments \$10 per person to add a third entrée option
- 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 (Service for 90 minutes)  
Select up to two proteins paired with two accompaniments
- Bread and Butter Service
- Coffee Service

## ENHANCEMENTS

- Add Champagne Toast ..... \$6 per person
- Emma's Patisserie Display.....\$15 per person
- Upgrade to include Ultra Premium Liquor ..... \$15 per person
- Upgrade to Luxury Brand Liquors.....\$25 per person
- Tableside Wine Service..... Starting at \$45 per bottle  
Minimum Order of 12 Bottles | Must be purchased based on total guaranteed guest count

All desserts made from scratch by our pastry team  
25% service fee and applicable state taxes additional

# JUMPER

STARTING AT \$220 PER PERSON

## HOST BAR

Your Five-Hour Bar (One-Hour Cocktail Bar and Four-Hour Reception Bar) includes the premium brand selections of liquors, beers and wines. Refer to bar package type and inclusions on page 17.

## CHAMPAGNE TOAST FOR BRIDE AND GROOM

Includes four-ounce house Champagne pour

## COCKTAIL RECEPTION

- One-hour private bar
- Cheese and Charcuterie and four passed hors d'oeuvres

## FIRST COURSE - SALAD

## MAIN COURSE

- Plated: Select up to two entrées with two accompaniments \$10 per person to add a third entrée option
- 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 (Service for 90 minutes)  
Select up to two proteins paired with two accompaniments
- Bread and Butter Service
- Coffee Service

## ENHANCEMENTS

- Add Champagne Toast ..... \$6 per person
- Emma's Patisserie Display.....\$15 per person
- Upgrade to include Ultra Premium Liquor ..... \$15 per person
- Upgrade to Luxury Brand Liquors.....\$25 per person
- Tableside Wine Service..... Starting at \$45 per bottle  
Minimum Order of 12 Bottles | Must be purchased based on total guaranteed guest count

# DRESSAGE

STARTING AT \$255 PER PERSON

## HOST BAR

Your Five-Hour Bar (One-Hour Cocktail Bar and Four-Hour Reception Bar) includes the ultra-premium brand selections of liquors, beers and wines. Refer to bar package type and inclusions on page 17.

## CHAMPAGNE TOAST FOR BRIDE AND GROOM

Includes four-ounce house Champagne pour

## COCKTAIL RECEPTION

- One-hour private bar
- Cheese and Charcuterie, four passed hors d'oeuvres and your choice of either an Antipasto or a Vegetable Crudité Station

## FIRST COURSE - SALAD

## MAIN COURSE


- Plated: Select up to two entrées with two accompaniments \$10 per person to add a third entrée option
- 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 (Service for 90 minutes)  
Select up to two proteins paired with two accompaniments
- Bread and Butter Service
- Coffee Service

## WEDDING CAKE

Platinum Wedding Cake from Emma's Patisserie

## ENHANCEMENTS

- Emma's Patisserie Display.....\$15 per person
- Upgrade to Luxury Brand Liquors.....\$25 per person
- Tableside Wine Service..... Starting at \$45 per bottle  
Minimum Order of 12 Bottles | Must be purchased based on total guaranteed guest count



---

*Culinary Menus*

---

# COCKTAIL RECEPTION

BUTLER PASSED  
SELECT TWO HUNTER | FOUR JUMPER AND DRESSAGE

## COLD HORS D'OEUVRES

HEIRLOOM TOMATO BRUSCHETTA <sup>VEG</sup>  
olives, pesto, mozzarella, crostini

WHIPPED BRIE CONES <sup>VEG</sup>  
membrillo, grated almonds

BAGEL & LOX DEVEILED EGGS  
smoked salmon, capers, cream cheese

BLUEGRASS DEVEILED EGGS <sup>GF</sup>  
bourbon-smoked paprika, cracklings

SHRIMP GAZPACHO SHOOTERS <sup>GFDF</sup>  
shrimp ceviche, peppers, cucumber

SPICY TUNA CRISPY RICE <sup>GF</sup>  
tamari, spicy mayo

WATERMELON SKEWER <sup>VEG GF</sup>  
feta, mint, balsamic

## HOT HORS D'OEUVRES

KOREAN PORK BAO <sup>DF</sup>  
bao buns, smoked sweet chili glaze

CRAB CAKE SLIDERS  
pickles, barbecue sauce

SHORT RIB GRILLED CHEESE  
jalapeño, sourdough

WAGYU SLIDERS  
gruyere, truffle aioli

GYOZA <sup>DF</sup>  
pork, Thai chili sauce

FALAFEL <sup>V</sup>  
saffron amba sauce

SOUVLAKI CHICKEN SKEWERS <sup>GF</sup>  
green goddess tzatziki

ARTICHOKE TARTLET <sup>V</sup>  
spinach, pine nuts, dry cherries, filo

NASHVILLE HOT CHICKEN SLIDERS  
biscuits, pickles, bourbon maple

SPANAKOPITA <sup>VEG</sup>  
spinach, filo, feta

COCONUT SHRIMP <sup>DF</sup>  
sweet and sour sauce

# FIRST COURSE - SALAD

SELECT ONE

BABY GEM CEASAR  
gem lettuce, parmesan, breadcrumbs

HARVEST SALAD <sup>V GF DF</sup>  
house blend lettuces, heirloom tomato, Bermuda onions,  
cucumber, citrus, shallot, sherry vinaigrette

ICEBERG WEDGE <sup>GF</sup>  
smoked bacon, scallions, cherry tomato, crispy onions, blue  
cheese crumble, hard-boiled egg, buttermilk garlic dressing

ISLAND <sup>VEG GF</sup>  
romaine, mango, avocado, hearts of palm, red onions,  
queso fresco, citrus guava vinaigrette

TOMATO BURRATA <sup>VEG</sup>  
garlic croutons, aged balsamic, basil

WATERCRESS AND GOAT CHEESE <sup>VEG GF</sup>  
grapefruit, fennel, beets, cucumber, red wine vinaigrette



# ENTRÉES

---

SELECT TWO

**BRAISED BEEF SHORT RIBS** <sup>GF</sup>  
caramelized onions, braising jus, pickled mustard seeds

**HUNTERS CHICKEN BREAST** <sup>GF</sup>  
roasted free range chicken, kale, wild mushroom ragu

**LOW COUNTRY CRAB CAKE**  
remoulade

**MAPLE-BRINED DUROC PORK LOIN** <sup>GF</sup>  
bacon, apple-bourbon jam

**MARKET WHITE FISH**

**MUSHROOM RAVIOLI** <sup>VEG</sup>  
parmesan fonduta

**PAN-SEARED BEEF TENDERLOIN** <sup>GF</sup>  
mushrooms, bordelaise sauce

**ROASTED KING SALMON** <sup>GF DF</sup>  
lemon vinaigrette

**ZATAR ROASTED CARROT** <sup>VEG DF</sup>  
pickled dates, chermoula

# ACCOMPANIMENTS

---

SELECT ONE STARCH AND ONE VEGETABLE

## STARCH

Buttermilk Mashed Potatoes <sup>GF</sup>

Creamy Country Grits <sup>VEG GF</sup>

Herb Risotto <sup>VEG GF</sup>

Purple Peruvian Mashed Potatoes <sup>VEG GF</sup>

Rice Pilaf <sup>V GF DF</sup>

Roasted Garlic Mashed Potatoes <sup>VEG GF</sup>

Sweet Potato Hash <sup>VEG GF</sup>

Truffle Potato Gratin <sup>VEG GF</sup>

## VEGETABLE

Asparagus with Citrus Vinaigrette <sup>V GF DF</sup>

Broccolini <sup>V GF DF</sup>

Honey-Glazed Heirloom Carrots <sup>VEG GF</sup>

Roasted Brussels Sprouts <sup>GF</sup>

Roasted Root Vegetables <sup>V GF</sup>



# DESSERTS

ADDITIONAL \$10 PER PERSON TO ADD PLATED DESSERT TO YOUR DINNER

## APPLE TART

almond custard, apricot glaze

## CHOCOLATE MOUSSE <sup>GF</sup>

whipped vanilla panna cotta, hazelnut crumble

## LEMON CRÈME BRÛLÉE <sup>GF</sup>

pistachio macaron, vanilla chantilly

## MANGO BAR <sup>V GF</sup>

plant based whipped cream

## NEW YORK CHEESECAKE

assorted berries, whipped cream

## RED VELVET CAKE

cream cheese mousse, raspberry

## TIRAMISU

coffee-soaked ladyfinger, mascarpone cream, cocoa

# LATE-NIGHT SNACK MENU

CHEESECAKE JARS <sup>GF</sup> ..... \$14 per person  
cream cheese mousse, fruit compotes and sauces

EMPANADAS ..... \$15 per person  
choice of chicken, beef, spinach and cheese, tomato aioli, cilantro chimichurri, avocado crema, chipotle mayo

LO MEIN <sup>DF</sup> ..... \$18 per person  
shrimp, chicken, assorted vegetables

MAC AND CHEESE BAR ..... \$14 per person  
bacon bits, shredded pork, jalapeño, scallions, onions

SLIDERS ..... \$16 per person  
choice of beef or crispy chicken, American cheese, caramelized onion, pickles, secret sauce

SMOKED CHICKEN WINGS <sup>GF</sup> ..... \$12 per person  
bourbon barbecue sauce or buffalo sauce, blue cheese, ranch, celery, carrots (boneless upon request)

TATER TOTS BAR <sup>DF</sup> ..... \$12 per person  
house-made beef chili, cheddar cheese, sour cream, tomatoes, scallions, onions, ketchup, mustard

WARM COOKIES AND MILK ..... \$15 per person  
chocolate chip, s'mores, cranberry, whole and chocolate milk









*Custom Cakes*

*Emma's*  
**PÂTISSERIE**<sup>™</sup>

Offer your guests something spectacular with bespoke wedding cakes from the World Equestrian Center - Ocala pastry program, led by Food Network–featured and James Beard Award–nominated pastry chef Yohann Le Bescond.

### 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



Other offerings may be available upon request.  
Florals and other decorative customizations may incur an additional fee.

*25% service fee and applicable state taxes additional*



---

*Bar and Wine Menus*

---

# HOSTED BAR

---

## PREMIUM BRANDS

### LIQUOR

High West Bourbon Whiskey  
Loch Lomond Single Malt  
Seagram's VO Canadian Whiskey  
Wheatley Vodka  
Myers's Platinum White Rum  
Corazón Reposado Tequila  
Tinkerman's Bright & Complex Gin

### WINE

Chateau Ste. Michelle Cabernet Sauvignon  
Chateau Ste. Michelle Chardonnay

### BEER

Domestic  
Import  
Craft

## ULTRA PREMIUM BRANDS

### LIQUOR

Buffalo Trace Bourbon Whiskey  
Johnnie Walker Black Label Scotch Whisky  
Pendleton Whisky  
Tito's Handmade Vodka  
Ron Diplomático Blanco Extra Añejo  
Tequila Scenario  
No.3 Gin

### WINE

Sebastiani Cabernet Sauvignon  
Chalk Hill Chardonnay  
Chalk Hill Pinot Noir  
Ferrari-Carano Pinot Grigio Friuli Grave

### BEER

Domestic  
Import  
Craft

## LUXURY BRANDS

### LIQUOR

Basil Hayden Bourbon Whiskey  
Glenmorangie 10-Year Single Malt  
Scotch Whisky  
Crown Royal Canadian Whisky  
Chopin Vodka  
Brugal 1888 Rum  
Maestro Dobel Cristalino  
Reposado Tequila  
Hendrick's Gin

### WINE

Method Napa Cabernet Sauvignon  
Clos de Napa Pinot Noir  
Clos de Napa Chardonnay  
Comte de la Chevalière Sancerre

### BEER

Domestic  
Import  
Craft





# WINE ENHANCEMENTS

MUST BE ORDERED IN CONJUNCTION WITH A BAR PACKAGE | PRICED PER BOTTLE

## CABERNET SAUVIGNON

|  |       |
|--|-------|
| Bonterra Cabernet Sauvignon .....            | \$56  |
| Kendall-Jackson Cabernet Sauvignon .....     | \$80  |
| Austin Hope Cabernet Sauvignon 1 Liter ..... | \$120 |
| Clos de Napa Cabernet Sauvignon .....        | \$150 |
| Caymus Cabernet Sauvignon .....              | \$210 |
| Concha y Toro "Don Melchor" .....            | \$350 |

## PINOT NOIR

|                                       |       |
|---------------------------------------|-------|
| Erath "Resplendent" .....             | \$48  |
| Bonterra .....                        | \$56  |
| Belle Glos "Clark & Telephone" .....  | \$75  |
| Hartford Court .....                  | \$100 |
| ZD Carneros .....                     | \$120 |
| Cakebread "Two Creeks Vineyard" ..... | \$125 |
| Lingua Franca "Mimi's Mind" .....     | \$160 |

## MERLOT

|                           |       |
|---------------------------|-------|
| J. Lohr .....             | \$48  |
| Montes Alpha .....        | \$55  |
| Swanson Vineyards .....   | \$68  |
| Charles Krug Merlot ..... | \$75  |
| Cakebread Merlot .....    | \$150 |
| PlumpJack Merlot .....    | \$160 |

## DOMESTIC AND ITALIAN SPARKLING

|  |       |
|--|-------|
| Domaine Ste. Michelle Brut .....       | \$50  |
| Caposaldo Prosecco .....               | \$60  |
| Chandon Brut .....                     | \$75  |
| Domaine Carneros Brut .....            | \$90  |
| Ca' del Bosco, "Cuvée Prestige," ..... | \$95  |
| Antiche Terre Amarone .....            | \$100 |

## CHAMPAGNE

|                                    |       |
|------------------------------------|-------|
| Moët & Chandon Brut Impérial ..... | \$100 |
| Nicolas Feuillatte .....           | \$110 |
| Taittinger "La Française" .....    | \$135 |
| Veuve Clicquot .....               | \$150 |
| Ruinart Blanc de Blancs .....      | \$200 |

## ROSÉ

|                         |       |
|-------------------------|-------|
| 14 Hands Unicorn .....  | \$46  |
| Schramsberg .....       | \$120 |
| Veuve Clicquot .....    | \$190 |
| Ruinart Brut Rosé ..... | \$205 |

## CHARDONNAY

|                                |       |
|--------------------------------|-------|
| Embroidery Chardonnay .....    | \$48  |
| Bonterra Chardonnay .....      | \$54  |
| Clos de Napa Chardonnay .....  | \$76  |
| Flowers Chardonnay .....       | \$100 |
| Cakebread Chardonnay .....     | \$110 |
| Silverado Chardonnay .....     | \$115 |
| Lingua Franca Chardonnay ..... | \$160 |

## PINOT GRIGIO

|  |      |
|--|------|
| Benvolio Pinot Grigio .....                    | \$45 |
| Ferrari-Carano Pinot Grigio Friuli Grave ..... | \$55 |
| Lucien Albrecht Pinot Gris .....               | \$58 |
| Swanson Vineyards .....                        | \$60 |
| Banfi "San Angelo" .....                       | \$65 |
| Santa Margherita .....                         | \$78 |

## SAUVIGNON BLANC

|                              |      |
|------------------------------|------|
| Grove Mill .....             | \$45 |
| Drylands Marlborough .....   | \$55 |
| Clos de Napa .....           | \$60 |
| Comte de la Chevalière ..... | \$95 |



---

*Spa Service Additions*

---



## BRIDES AND BUBBLES

---

\$340 PER PERSON

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)

## FIRST LOOK GLOW

---

\$520 PER PERSON

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 and Pedicure - Upgrades to gel and dip polish can be accommodated based on timing and for additional charge

## BOURBON AND BALANCE

---

\$340 PER PERSON

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

## BRIDE TO-BE

---

PRICING VARIES

Meet with our experienced bridal hair and 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 | Starting at \$130\*

- Flower girl: \$80 | 10 years or younger

### Hairstyle and Makeup Packages\*

- Ultimate: \$255 | Platinum Package and Hairstyle
- Luxury Deluxe: \$280 | Deluxe Package and Hairstyle

---

*Bridal Gift Additions*

---



*ASUDDEN*  
IMPULSE.

# HUNTER

---

10% OFF FINAL TOTAL

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

# JUMPER

---

20% OFF FINAL TOTAL

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

# 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 and 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

# ENHANCEMENTS

---

PRICING VARIES

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 and venues



---

*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 and 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 and beverage minimum. Client is also responsible for room rental.

## 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 first deposit to book the space on a definite basis.

## WHEN ARE MY DEPOSITS DUE

25% of contracted revenue initial deposit at time of signed contract.

25% Remaining Balance.....Due Six Months Prior to Wedding

50% Remaining Balance ..... Due One Month Prior to Wedding

Remaining Balance ..... Due 14 Days Prior to Wedding

Any Additional Charges .....Due Seven Days After Wedding

## WEDDING COORDINATOR GENERAL RESPONSIBILITIES

To ensure a flawless event, a professional wedding coordinator is required to assist you with rehearsal, ceremony and reception and if you desire, wedding planning. Most coordinators have different packages from 'day of,' 'month of' or 'full service.' World Equestrian Center has compiled a list of preferred vendors as a resource to assist in finding wedding coordinators and other vendors.

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a timeline for your entire wedding day, including the ceremony and reception.
- Work with you to organize and coordinate your ceremony rehearsal.
- Remind bridal party of all pertinent instructions on wedding day.
- Confirm details with any contracted vendors several days prior to the wedding day.
- Be the liaison with your family, bridal party vendors and resort staff.
- Assist the bride and bridal party with dressing, ensure delivery of corsages, bouquets and boutonnieres.
- Coordinate any program placement, favors, personal items, timing of ceremony and receptions. i.e. Curing music, grand entrance, cake-cutting, first dance, etc.
- Collect and/or store any personal items you may have brought at the conclusion of the reception.
- Count and collect all wedding gifts and deliver to the appropriate location.

## YOUR EVENT MANAGER

- Act as menu consultant for all food & beverage selections.
- Detail your banquet event orders outlining the event logistics.
- Create an estimate of charges outlining your financial commitments.
- Establish contact with a reservation manager for guestroom block (if applicable) who will monitor the status of reservations.
- Oversee the setup of ceremony and reception venues, food preparation and other resort operations.
- Ensure a seamless transition to the resort banquet captain on the day of the event.

## HOW DOES THE FOOD AND BEVERAGE MINIMUM WORK

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

## 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. 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

Prices for children 3-10 years old.

Optional children's meals: Chicken tenders, fries and fruit for \$35 per child plus 25% service fee and applicable state taxes.

### **CAN THE PRICE BE ADJUSTED FOR MINORS**

Prices for guests under 21 years old (no alcohol). 25% service fee and applicable state taxes additional.

|                        |                  |
|------------------------|------------------|
| Hunter Package .....   | \$165 per person |
| Jumper Package .....   | \$180 per person |
| Dressage Package ..... | \$175 per person |

### **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.

### **CAN I BRING IN AN OUTSIDE CATERING COMPANY**

All food and 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.

### **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:

- Consider making descriptions general on RSVP cards, as specific entrees may not be selected by the time cards are printed. 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.
- 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).



Eighteenth Hour Photography

