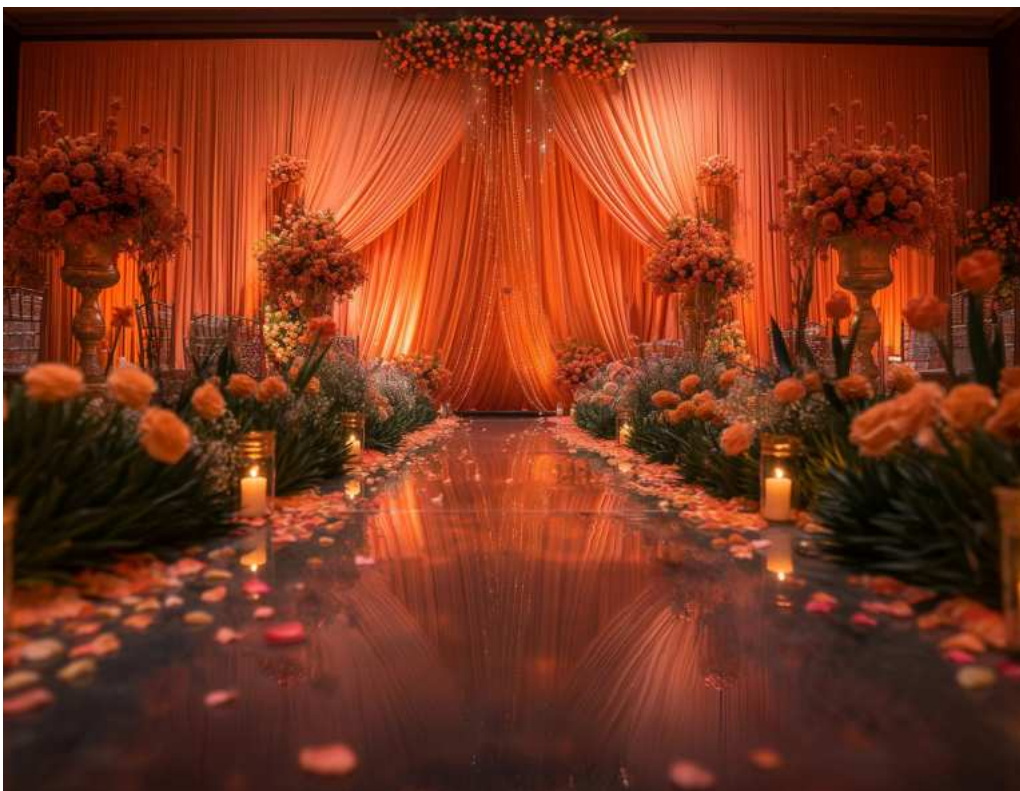


Where forever finds its beginning
South Asian Weddings and Celebration Packages





At World Equestrian Center – Ocala, your wedding isn't just an event, it's an experience. From a 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.

Our team is here to create an experience that's personalized for you and your loved ones.

ALL WEDDING PACKAGE PRICES INCLUDE

- Complimentary Cake Cutting Service
When Cake is Ordered from Emma's Patisserie
- Servers
- Tables, Deluxe Event Chairs, Glassware, China, Silverware, White or Black Linens and Napkins
- Access to Full Property for Wedding Photos
- One Golf Cart for the Bride/Groom Wedding Weekend
- One Complimentary Suite the Night of the Wedding

WEDDING PACKAGE PRICES DO NOT INCLUDE

- Venue Rental (Please inquire with your planner)
- Videography/Photography
- Entertainment
- Décor
- Bartenders

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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Celebration Packages

BREAKFAST | LUNCH

OUTSIDE CATERING FEE \$45 PER PERSON

BUFFET | PLATED RECEPTION INCLUDES

- Deluxe Event Chairs for Indoor Events
- White Garden Chairs for Outdoor Events
- White or Black Tablecloths and Napkins
- Water, Iced Tea and Lemonade
- China, Glass and Silverware
- Four Hours Set Up, Two Hours Food Service and Two Hours Tear Down
- Banquet Captain and Servers
- Banquet Tables

Additional Food Service \$15 per person, per hour

HORS D'OEUVRES

OUTSIDE CATERING FEE \$20 PER PERSON

WELCOME RECEPTION INCLUDES

- Cocktail Tables
- China, Glass and Silverware
- Water Station
- Four Hours Set Up, One Hour Food Service and Two Hours Tear Down
- Banquet Captain and Servers

DINNER

OUTSIDE CATERING FEE \$75 PER PERSON

BUFFET | PLATED RECEPTION INCLUDES

- Deluxe Event Chairs for Indoor Events
- White Garden Chairs for Outdoor Events
- White or Black Tablecloths and Napkins
- Water, Iced Tea and Lemonade
- China, Glass and Silverware
- Four Hours Set Up, Two Hours Food Service and Two Hours Tear Down
- Banquet Captain and Servers
- Banquet Tables

Additional Food Service \$15 per person, per hour

APPROVED CATERERS

AMRIT PALACE

Manish Devasayam

352.873.8500

aashirwadrestaurant.com

CGA CATERING

Gaurav Anand

917.561.8001

cgacatering.com

MAST MASALA CATERERS

Arun Patel

407.312.6551

mastmasalacaterers.com

AASHIRWAD

Amit Singh

407.370.9830

aashirwadrestaurant.com

Minimum of 25 Guests

25% service fee and applicable state taxes additional



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

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

CAKE SELECTION

Carrot
Chocolate
Coconut
Hummingbird
Red Velvet
Vanilla

FILLING SELECTION

Chocolate
Cream Cheese
Peach
Raspberry
Strawberry
Vanilla

ICING

Buttercream
Fondant



Bar and Wine Menus

CASH BAR

\$175 BARTENDER FEE PER HOUR, UP TO THREE HOURS; ADDITIONAL BARTENDER FEE \$100 PER HOUR
\$500 BEVERAGE BAR MINIMUM; \$75 CASHIER FEE PER CASH BAR, UP TO THREE HOURS

CASH BAR

Domestic Beer.....	\$7 per drink
Import Beer.....	\$8 per drink
Craft Beer.....	\$8 per drink
Luxury Wine	\$18 per glass
Ultra-Premium Wine	\$16 per glass
Premium Wine	\$14 per glass
Luxury Liquor.....	\$18 per drink
Ultra-Premium Liquor	\$16 per drink
Premium Liquor	\$14 per drink
Soft Drinks.....	\$6 per drink
Bottled Water	\$5 per bottle

ON CONSUMPTION BAR

Domestic Beer.....	\$7 per drink
Import Beer.....	\$8 per drink
Craft Beer	\$8 per drink
Luxury Wine	\$18 per glass
Ultra-Premium Wine	\$15 per glass
Premium Wine	\$13 per glass
Luxury Liquor.....	\$17 per drink
Ultra-Premium Liquor	\$14 per drink
Premium Liquor	\$13 per drink
Soft Drinks.....	\$6 per drink
Bottled Water	\$5 per bottle



25% service fee and applicable state taxes additional

HOSTED BAR

LUXURY BRANDS

Two-hour package \$64 per person
Three-hour package.....\$75 per person
Based on guarantee or actual attendance, if higher
Bartender fee\$175 per hour
Additional bartender fee\$100 per hour

ULTRA PREMIUM BRANDS

Two-hour package\$57 per person
Three-hour package.....\$68 per person
Based on guarantee or actual attendance, if higher
Bartender fee\$175 per hour
Additional bartender fee\$100 per hour

PREMIUM BRANDS

Two-hour package \$49 per person
Three-hour package.....\$51 per person
Based on guarantee or actual attendance, if higher
Bartender fee\$175 per hour
Additional bartender fee\$100 per hour

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

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

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

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

BEER

Domestic | Import | Craft

WINE

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

BEER

Domestic | Import | Craft

WINE

Chateau Ste. Michelle Cabernet Sauvignon
Chateau Ste. Michelle Chardonnay

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

CALLUNA  SPA®
THE EQUESTRIAN HOTEL

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 | \$130 AND UP*

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

HAIRSTYLE AND MAKEUP PACKAGES*

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



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.

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 25% to book the space on a definite basis.

WHEN ARE MY DEPOSITS DUE

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

50% Remaining BalanceDue Six Months Prior to Wedding

100% Remaining BalanceDue Ten Days Prior to Wedding

Any Additional ChargesDue Seven Days After Wedding

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.

IS THERE SOMEONE ON-SITE TO HELP WITH THE PLANNING

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

Prices for children 3-10 years old.

Optional children's meals: Chicken tenders, fries and fruit for \$35 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

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!

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.

SOUTH ASIAN CATERING REQUIREMENT

South Asian weddings and celebrations are required to select a caterer from our Approved South Asian Catering List to ensure proper preparation, service standards, and coordination with our venue.

A representative from the catering company must be present for the duration of the event.

World Equestrian Center is the sole provider of alcohol. See bar menus to follow for menu options (page 9.)

