



Hilton

ORLANDO BUENA VISTA PALACE



Congratulations on your engagement and thank you for thinking of the Hilton Orlando Buena Vista Palace for your momentous occasion. The hotel offers beautiful and unique spaces for wedding ceremonies and receptions. From saying “I Do” at a romantic Gazebo or Event Lawn to your reception soaring above the Orlando skyline or in an enchanting ballroom the Buena Vista Palace offers a

A MEMORABLE EXPERIENCE – IN THE MOST *Magical of Worlds*

While reviewing the hotel’s packages, services and menus please keep in mind that we are happy to customize a wedding package that is fitting to you and your wedding. In addition to the Wedding Ceremony and Dinner Reception Packages the Buena Vista Palace Hotel has specialty packages including service for engagement parties, welcome receptions, rehearsal dinners, wedding brunches, farewell receptions, intimate ceremonies and vow renewals.

The Buena Vista Palace Hotel is conveniently located within walking distance of Disney Springs as well as the Saratoga Springs Golf Course. From the hotel Kay Casperson Spa, newly renovated guest rooms, to the all-new recreation and pool accommodations your guests can enjoy a wedding weekend while intimately encompassing your special day with the hotel’s premier wedding services and accommodations.

To schedule a private tour or for a wedding proposal please contact the Wedding Sales Office.

With Kind Regards,

Aubrey D. Gregg
Catering Manager
407.827.3403 | Aubrey.Gregg@Hilton.com

Buena Vista Palace Hotel | 1900 East Buena Vista Drive | Lake Buena Vista Florida | 32830 | Buenavistapalace.com

The Wedding Reception Package

RECEPTION LOCATION AND TIME

One Hour Cocktail Hour
Four Hour Dinner and Wedding Celebration

FOOD AND BEVERAGE

Three Butler Passed Cold Canapés & Three Butler Passed Hot Hors d'oeuvres
Choice of a Plated Dinner or Dinner Buffet
Complimentary Cake Cutting
Beverage Service to Include:
Coffee and Gourmet Tea Station & Champagne Toast
Four Hour Call Brands, Palace Select Wines, Domestic and Imported Beer

DÉCOR PACKAGE

Guest Tables with White Floor Length Linen
Poly Napkin (choice of color available)
Chiavari Chair and Pad (choice of color available)
Palace Perfect Centerpiece

Décor Package is based on Tables of 10

HOTEL SETUP

Dance Floor and Staging
Round Tables for 10 Guests
Cake Table & Sweetheart Table Décor
Three Votive Candles Per Table

HOTEL LOGISTICS

Complimentary Accommodations for the Couple on the Wedding Night
Preferred Room Rates for Wedding Guests
Preferred Wedding Professional Listing
Disney Representative for Group Tickets & Disney Character Appearances

WEDDING COORDINATION

Provided by a Buena Vista Palace Certified Wedding Coordinator
Reception Coordination through the Evening
Email Correspondence throughout the Planning Process
Attendance at the Wedding Detail Meeting
(2000 dollar rental applies to all receptions)

Reception Locations



Citron Ballroom: A grand ballroom for a grand occasion. Great Hall has the flexibility to accommodate weddings of seventy five to eight hundred guests. With neutral and textured walls it can be transformed to incorporate any theme or design. Accommodates up to 800 guests.



Venue 20Seven: High above the heart of the Walt Disney World® Resort, 20Seven features divisible sections for flexible setups, each with a stunning view of the Orlando skyline, Downtown Disney and spectacular firework displays. Accommodates up to 150 guests.

Pricing Subject to Service Charge & Tax

Wedding Packages 2017
Revised as of April 2017
Buena Vista Palace Hotel

The Wedding Ceremony Package

CEREMONY LOCATION AND TIME

Half Hour for Guest Arrival

Half Hour for Ceremony

One Hour for Photos

Ceremony Rehearsal Based on Availability

WEDDING COORDINATION

Provided by a Buena Vista Palace Certified Wedding Coordinator

Coordination of Rehearsal & Ceremony through the Wedding Cake Cutting of Reception

LOGISTICS

White Padded Folding Chairs

Water Station with Regular and Infused Water OR Lemonade

Private Champagne Toast for Bride and Groom

Indoor Ballroom as Weather Back-Up

Setup and Breakdown

A banquet catered reception is required to host a ceremony at the hotel.

Pricing

CEREMONY PACKAGE PRICING

2500 dollars

RECEPTION PACKAGE PRICING

Pricing is based on the menu selection chosen.

Pricing for the menus is listed with each selection.

The Menu Price Includes the Entire Wedding Reception Package.

*Ceremony package is reduced by 500 dollars when a hotel approved wedding coordinator is contracted.

*2000 dollar reception ballroom rental is waived when a hotel approved wedding coordinator is contracted.

Ceremony Locations



Lakeside Gazebo: A beautiful and quiet outside location. This ceremony site is surrounded by natural and lush shading for a perfect Florida ceremony. The Lakeside Gazebo includes an indoor location in the event of inclement weather. The indoor location is also a wonderful setting for a champagne and strawberry welcome reception as your guests arrive to witness you say "I Do." Accommodates up to 200 guests.



Ballrooms: The Buena Vista Palace Ballrooms are gorgeous locations for weddings that range in size and are capable of intimately accommodating more luxurious guest counts. Ballroom Ceremonies require an additional rental fee. Fees are based on guest count and dates. Accommodates up to 250+ guest.

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Wedding Packages 2017

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Cocktail Hour Hors d'oeuvres

BUTLER PASSED HOT HORS D'OEUVRES

Choice of Three | Included in Menu Pricing

Crispy Coconut Shrimp Stack with Spicy Citrus Compote
Buttermilk Fried Chicken Skewer with Ranch Dressing
Bronzed Eastern Shore Crab Cake with Smoked Tomato
Scallops Wrapped in Country Bacon, Black Pepper Honey
Mini Reuben Sandwiches, Swiss, 1000 Island and Kraut
Horseradish Crusted Beef Brochette Creamy Chantilly
Crispy Polenta Fritter with Reggiano Cheese and Pomodoro
Panko Crusted Mushrooms
Tuscan Chicken with Parmesan Crust Pomodoro
Asian Glazed Beef Meatballs, Crushed Peanuts, Cilantro

BUTLER PASSED COLD HORS D'OEUVRES

Choice of Three | Included in Menu Pricing

Skewer of Antipasto Meats, Cheese and Vegetables
Vine Ripe Melon with Prosciutto Ham and Balsamic Cream
Sushi Rice with Tender Shrimp, Creamy Sesame Sauce
Low Country Shrimp Salad on Mini Kaiser Roll
Thai Spiced Chilled Shrimp, Crushed Peanut Sauce
Angus Beef and Asparagus Crunch Vegetables with Hoisin
Bistro Roast Tomato, Fresh Mozzarella and Basil
Baby Gourmet BLT, Smoked Bacon, Tomato, Romaine Mayo
Southern Pimento Cheese, English Cucumber on Micro Butter Loaf
Roasted Pear, Iowa Cave Aged Blue Cheese, Spicy Rocket Lettuce



Pricing Subject to Service Charge & Tax
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Plated Dinner Entrees

Pricing includes entire Wedding Reception Package on Page 2

SALADS *Choice of One*

Steak House Wedge

Baby Iceberg, Roasted Carrots, Skewer Cooked Cherry Tomatoes, Pickled Cucumber and Thick Cut Grilled Red Onions, Smoked Berkshire Bacon, Green Goddess Ranch Dressing

Butter Lettuce Stack

Marcona Almond Crusted Il de France Imported Brie, Fresh Raspberries, Toasted Walnut and Sherry Vinaigrette

Seasonal Roasted Pear

Layered Locally Pickled Field Greens, Iowa Cave Aged Blue Cheese Brulée, Crispy Walnut Tullie, Riesling and Champagne Vinaigrette

Caesar

Bias Sliced and Wedged Romaine Lettuce on Grilled Garlic Bread Stick, Overnight Roasted Tomatoes, Peeler Shaved Parmesan and Caesar

ENTRÉES *Choice of Two*

Chicken Selections

Joyce Farms Natural Chicken Breast

Roasted Garlic Crust with Parsley, Puree of Idaho Potato with Sea Salt, Collage of Local and Seasonal Potager Vegetables, Toy Box Confit, Cabernet Jus

134 dollars per guest

Forest Mushroom Crust North Georgia Line Chicken

Breast of Chicken, Creamy Chevre Cheese Polenta, Blanched Florida Green Beans, Blistered Plum Tomatoes, Lemon Chicken Pan Sauce | **134 dollars per guest**

Fish Selections

Sustainable Wood Fired Salmon Filet

Creamy Saffron Potato Risotto with English Peas, Fresh Tomato and Caramelized Onions, Lemon Butter

141 dollars per guest

Char-Coal Grilled Local Sustainable Floridian Fish

Tuscan Stewed Broad beans, Contorni of Wild Cultivated Vegetables, Extra Virgin Olive Oil | **143 dollars per guest**

Beef Selections

Six Ounce Filet of Center Cut Angus Beef

Double Butter Whipped Potatoes, Warm Seven Vegetable Salad with Olive Oil and Lemon, Cipollini Onion and Shiraz Reduction

152 dollars per guest

Mirepoix and Truffle Crusted Angus Braised Short Rib

Skillet Custard Yukon Potatoes, Mélange of Vegetable with Fava Bean and Pearl Onions, Copper Kettle Bordelaise Sauce | **143 dollars per guest**

Duo Entrees

Forest Mushroom Crusted Filet of Beef

Paired with Roasted Garlic and Parmesan Tiger Shrimp, Butter Whipped Potatoes, Local Vegetable, Sauce Bordelaise | **172 dollars per guest**

Herb Topped Natural Chicken

Paired with Burgundy Angus Beef Short Rib, Savoyard Potatoes, Carrots, Asparagus, Haricot Verts, Oven Roasted Tomatoes, Natural Pan Jus
162 dollars per guest

Pricing Subject to Service Charge & Tax

Wedding Packages 2017

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Buena Vista Palace Hotel

Dinner Buffet

Pricing includes entire Wedding Reception Package on Page 2

SALADS

Country French Salad, Wild Cut Field Greens, Hard Cooked Eggs, Marinated Tomatoes, Roasted Yukon Gold Potatoes, Crispy Onions, Apple Wood Smoked Bacon, Fresh Herbs Mixed with Walnut Sherry Dressing

Hard Grilled Hearts of Romaine Lettuce, Oil Brushed Croutons, Divina Oven Dried Tomatoes, Grated Parmesan, Creamy Rocca Dressing

ENTREES

Bordelaise Braised Angus Beef Short-Ribs, Bias Cut Classic Mirepoix, Paris Potatoes, Dehydrated Tomato with Fresh Parsley and Pan Sauce

Joyce Farms Whole Lemon and Herb Roasted Chicken, Wild Rice Cassoulet Natural Chicken Jus

Local and Sustainable Pan Roasted Fish, Healthy French Lentil Salad with Classic Lemon Butter and Fresh Chives

ACCOMPANIMENTS

Our House Recipe Alsatian Potato Au Gratin with Yukon Gold Potatoes and Imported High Alp Swiss Cheese

Contorni Plank Cut, Grilled Roasted and Blanched Vegetables to Compliment the Season, Lightly Tossed In Olive Oil and Fine Herbs

Gourmet Dinner Rolls and Butter

165 dollars per guest



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Wedding Packages 2017

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Station Receptions

Guest Counts under 50 require a 100 dollar server fee

*Requires a Chef Attendant Fee of 150 dollars

Selection One | One Salad | One Hot Station | One Cold Station | One Carving | **156 dollars per guest**
Selection Two | One Salad | Two Hot Station | One Cold Station | One Carving | **166 dollars per guest**

SALAD

Butter Lettuce Stack

Marcona Almond Crusted Il de France Imported Brie,
Fresh Raspberries Toasted Walnut and Sherry
Vinaigrette

Caesar

Bias Sliced and Wedged Romaine Lettuce on
Grilled Garlic Bread Stick, Overnight Roasted
Tomatoes, Peeler Shaved Parmesan and Caesar

HOT STATIONS

*Asian Stir Fry Station

Wok with Choice of Chicken or Shrimp Broad Noodles, Bean Sprouts, Bias Cut Carrots, Celery and Onions, Holland Peppers, Snow Peas, Roasted Mushrooms with Sweet and Sour Sauce OR Szechwan Temaki

*America's Favorite Pasta Combination

Classic House Made Alfredo Sauce with Grated Parmesan Cheese, Tossed with 3 Cheese Tortellini, Cracked Black Pepper, Dried Tomatoes and Fresh Parsley with Lemon Juice to Finish

&

Bronze Cut Imported Gemelli Pasta, Signature Sunday Marinara Recipe, Mozzarella Cheese, Crushed Red Pepper Flakes, Hand Torn Basil, Asiago Cheese and Extra Virgin Olive Oil

*Baja Style Sustainable Fish and Tofu Taco Station

Char-Coal Grilled Sides of Gulf or Atlantic Local Caught Fish, Flaked to Order with Crispy Spicy Tofu, Classic Cabbage Slaw, Mixed Grilled Mango and Tomato Salad, Shaved Iceberg Lettuce, Cool Black Bean Salad, Pico De Gallo Cilantro Ranch Dressing

*Loaded Mac-N-Cheese Station

Gemelli Pasta, Bronze Cut Macaroni, Lobster, English Peas, Bacon Lardon, Fresh Tomatoes, Butter Toasted Brioche Bread crumbs, Finished with White Truffle Oil

*CARVING STATIONS

Roasted Garlic and Herb Crusted New York Sirloin of Beef, Sea Salt and Butter Rolls with Creamed Horseradish and Natural Pan Gravy Jus

Vermont Butter and Simply Seasoned Bronzed Whole Turkey, Gingered Cranberry Compote, Buttered Carving Rolls and Herb Mayonnaise

Slow Roasted Windy City Italian Spiced Top Round of Beef Shaved Thin, Our Signature Herb Beef Jus, House Ground Giardiniera, West Side Sourdough Rolls

COLD STATIONS

Mediterranean Tapas Bar Traditional Lemon Hummus with Mini Pitas, Spanish Chorizo Sausages with Caramelized Onions and Toasted Almonds, Sliced Serrano Ham and Drunken Goat Cheese Wedges, Spanish Style Shrimp Salad with Roasted Pepper and Manchego Cheese, Grilled Eggplant, Vine Ripe Oranges, Parsley with Roasted Red Peppers and Fresh Oregano

Japanese Sushi Station To Include Crab, Tuna and Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri and Our Sushi Chef's Selection of Freshly Selected Sliced Sashimi, Served with Small Bottles of Regular and Light Soy Sauce, Pickled Ginger and Spicy Wasabi with Chop Sticks and Chop Stick Holders for The Beginner

Italian Antipasto To include Mixed Vegetable and Cheese Antipasto Salad with Provolone and Parmesan Cheese, Paddle Boards of Selected Imported Cured and Smoked Italian Meats, Citrus and Mixed Olive Salad, Heirloom Tomato and Fresh Mozzarella Stacks, Warm Sheets of Romano Tomato Cheese, Focaccia, Grilled Mild Italian Sausages, Crushed Pomodoro Sauce, Griddle Peppers and Onions

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Wedding Packages 2017

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Buena Vista Palace Hotel

Enhancements

CEREMONY ENHANCEMENTS

*Butler Passed Champagne | **50 dollars per bottle**

*100 dollar Server Fee

*Butler Passed Wine | **48 dollars per bottle**

Champagne & Strawberry Ceremony Welcome | **8 dollars per guest** (minimum of 50 guests)

COCKTAIL HOUR ENHANCEMENTS

Domestic and Imported Cheese Boards

Country Style Display of Regional and International Select Cheeses, Dried and Fresh Fruits with Assorted Nuts, Berries, Jams, Jellies and Preserves, Freshly Baked European Style Breads and Brick Oven Flatbread Crackers

20 dollars per guest

Modern Vegetables Les Crudités

Cast Iron Skillet Presentation of Roasted Blanched, Raw, Grilled and Pickled Selection of Farmers Market Vegetables, Green Goddess Ranch Dipping Sauce and Caramelized Three Onion Dressing

17 dollars per guest

Mediterranean Tapas Bar

Traditional Lemon Hummus with Mini Pitas, Spanish Chorizo Sausages with Caramelized Onions and Toasted Almonds, Sliced Serrano Ham and Drunken Goat Cheese Wedges, Spanish Style Shrimp Salad with Roasted Pepper and Manchego Cheese, Grilled Eggplant, Vine Ripe Oranges, Parsley with Roasted Red Peppers and Fresh Oregano

25 dollars per guest

Japanese Sushi Station

To Include Crab, Tuna and Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri and Our Sushi Chef's Selection of Freshly Selected Sliced Sashimi, Served with Small Bottles of Regular and Light Soy Sauce, Pickled Ginger and Spicy Wasabi with Chop Sticks and Chop Stick Holders for the Beginner

35 dollars per guest

Classic Seafood Displayed on Ice | Minimum of 75 Orders | Pricing Per Order

East Coast Blue Pint or Seasonal Deep Water Oysters with Sauce Mignonette, Classic Cocktail, Tobacco Hot Sauce, Horseradish Lemon Wedges and Fresh Export Crackers

9 dollars

Old Bay and Lemon Shrimp Cocktail with Classic Cocktail Sauce, Melted Butter and Lemon Wedges

7.50 dollars | recommended 3 per guest

Jumbo Old Bay and Lemon Shrimp Cocktail with Classic Cocktail Sauce, Melted Butter and Lemon Wedges

9 dollars | recommended 3 per guest

Old World Butcher Delicatessen Block | Minimum of 25 Orders

Giers of Sarasota Landjaeger, Summer Sausage and Shaved Parma Ham, Mortadella, Palacios Chorizo Sausage, Pepperoni Wedges, Genoa Salami and Country Style Pates, Cubes of Parmesan, Aged Cheddar and Creamy Style Cheese, Assorted Pickled Vegetables to Include Cornichon, Kosher Pickles, Gardiner and Parma Ham, Stuffed Cherry Peppers Served with Sliced Artisanal Breads

25 dollars per guest

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Enhancements

APPETIZER ENHANCEMENTS

Cluster of Skewered Poached Shrimp Cocktail
Lemon Half, Romaine Slice, Signature Black Pepper
Cocktail Sauce | **20 dollars per guest**

Half Roasted Heirloom Tomato
Fresh Wedge of Local Mozzarella Cheese, Basil
Leaf, Roasted Garlic, Extra Virgin Olive Oil
18 dollars per guest

Pan Roasted Vegetables
Crispy Polenta Cake, Roasted Red Pepper Au Jus
18 dollars per guest

Half Roasted Smoked Atlantic Salmon
Lightly Hot Smoked Atlantic Salmon, Local Mélange of
Seasonal Contorni Vegetables and English Pea Salad
19 dollars per guest

Pan Roasted Diver Scallops
Ginger Carrot Emulsion and Bok Choy Slaw, Toasted
Sesame Seed and Oil
20 dollars per guest

DESSERT ENHANCEMENTS

***French Quarter Bananas Foster**
½ Banana, Cooked to Order with Dark Barrel Rums, French Butter and Dairy Cream, Served with Creamy Vanilla Ice Cream
| **18 dollars per guest**

French Pastry Grand Finales
Variety of Delicately Prepared Cakes, Custards and Mini Pastries | **22 dollars per guest**

Artesian House Baked Pies
Key Lime with Graham Cracker Crust, Deep Dish Apple with Cinnamon Streusel, Southern Style Pecan and Tropical
Banana Crème Pie | **16 dollars per guest**

Fruit Fondue Station
Cubed Vanilla Sponge Cake, Whole Stem Strawberries, Chunks of Pineapple, Served with Whipped Cream, Warm Swiss
Chocolate Fondue | **18 dollars per guest**

POST DINNER DISPLAYS *served during last two hours of reception*

Late Night Snack
Mini All Beef Hot Dogs Served with Prepared Deli Mustard and Pickle Relish
Cheddar and Butter Flavored Popcorn
Jumbo Pretzel Sticks with Prepared Deli Mustard | **28 dollars per guest**

Sweet & Salty
Selection of Assorted Häagen Daz Ice Cream Novelty Bars
Assortment of Popular Candy
Sea Salt Incrusted Soft Pretzel Sticks with Prepared Deli Mustard | **25 dollars per guest**

Enhancements

BEVERAGE ENHANCEMENTS

Call Brand Bar

Gordon's Diageo Vodka, Gordon's Diageo Gin, Ron Castillo Rum, El Zarco Silver Tequila, Early Times Bourbon, Black Velvet Blended Whiskey, Grant's Family Scotch, Domestic and Imported Beers, Palace Select Red, White and White Zinfandel Wines, Juices, Sodas and Bottled Water

5 dollars per guest for each additional hour

**brands are subject to change*

Premium Brand Bar

Smirnoff Vodka, New Amsterdam Gin, Myers Platinum Rum, Sauza Silver Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Cutty Sark Scotch, Domestic and Imported Beers, Palace Select Red, White and White Zinfandel Wines, Juices, Sodas and Bottled Water

10 dollars per guest to upgrade package

8 dollars per guest for each additional hour

**brands are subject to change*

Beer and Wine Bar

Domestic and Imported Beers, Palace Select Red, White and White Zinfandel Wines, Juices, Sodas and Bottled Water

12 dollars per guest removed from package price

4 dollars per guest for each additional hour

Non-Alcoholic Beverage Bar

Unlimited Consumption of Juices, Sodas and Bottled Water

17 dollars per guest removed from package price

Tableside Wine Service | 40 dollars per bottle

Signature Cocktail | 6 dollars per guest

Margarita Station

Strawberry, Mango and Traditional

10 dollars per guest, per hour

Enhanced Coffee Display

Flavored Creamer, Whipped Cream Chocolate Shavings, Cinnamon Nutmeg and Rock Candy Stirrers

6 dollars per guest

DÉCOR ENHANCEMENTS | *Décor Package is based on Tables of 10

Palace Perfect Package | Included in Package Price

Silver Level Floral Centerpieces with Votive Candles

White Floor Length Linen

Poly Napkin (choice of color available)

Chiavari Chair and Pad (choice of color available)

Gold Package | Additional 5 dollars per guest

Gold Level Centerpiece with Votive Candles

Poly Floor Length Tablecloth (choice of color available)

Poly Napkin (choice of color available)

Chiavari Chair and Pad (choice of color available)

Gold, Black, Silver Charger

Platinum Package | Additional 14 dollars per guest

Platinum Level Floral Centerpiece with Votive Candles

Specialty Floor Length Tablecloth (patterns & colors available)

Specialty Napkin (patterns & colors available)

Chiavari Chair and Pad (choice of color available)

Glass Beaded Charger

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Buena Vista Palace Hotel

The Fine Points

WEDDING COORDINATOR & EVENT PROFESSIONALS

A Wedding Coordinator is required for any wedding at the Buena Vista Palace. Once a Palace Preferred Wedding Coordinator is confirmed 500 dollars will be reduced from the ceremony price and the 2000 reception room rental will be waived entirely.

The Buena Vista Palace highly encourages all clients to hire event professionals from the hotel's preferred listing. However, the hotel welcomes all licensed and insured Event Professionals. Event Professionals are required to have an active business license and two million dollar insurance coverage. If you decide to book with an alternative Orlando Event Professional their license and insurance must be emailed to your Catering Manager no later than 60 days prior to the event date. If a professional has not worked with the hotel before; there is a requirement that they meet with the Catering Manager to take a tour of the hotel and learn more about the hotel's event policies. Arrangements for this meeting may be made by contacting your Catering Manager.

WEATHER BACKUP FOR CEREMONY & POLICY

A backup location will be provided for outdoor ceremonies in case of inclement weather. The backup location is not specified until the decision to move indoors has been confirmed. A weather decision is requested two hours prior to the start of the ceremony. If a weather decision cannot be made two hours beforehand you can opt for a double set (indoor and outdoor setup). The fee for a double set is 250 dollars. A double set requires a final decision 45 minutes prior to ceremony start time.

FOOD & BEVERAGE POLICY

- ✧ Due to legal liability all food and beverage served on premises must be purchased through the hotel. The only exception to this is the wedding cake which must be purchased from a professional, licensed and insured baker.
- ✧ Due to health code no food and beverage purchased and served for a reception can be boxed up for clients or guests to take home or back to their room.
- ✧ The hotel does not serve alcoholic shots at the bar.

PRICING INFORMATION

- ✧ One Bartender per 80 guests is included with every package. If additional bartenders are requested without meeting the guest limit there is a 150 dollar fee per bartender.
- ✧ All Chef Attendant Stations require a 150 dollar fee per attendant.
- ✧ Buffets require a guest count of 50 or more otherwise a 75 dollar server fee is added. Plated dinners require a guest count of 35 or more to avoid a 75 dollar server fee.
- ✧ Minimums are set forth based on location, date and time. Minimums are established at the time when a hotel contract is sent to you.
- ✧ Chiavari chairs orders under 100 require a 125 dollar delivery fee.
- ✧ Additional Event Hours may be added for 500 dollars per hour or by extending your bar services.
- ✧ All prices are subject to a 23% Service Charge and a 6.5% Sales Tax.

POWER

- ✧ 20-amp outlet is included in your event space.
- ✧ Power requirements for the Buena Vista Palace must be handled through the in-house audio visual department; PSAV.
- ✧ Additional costs will be charged to the group based upon the necessary power requirements needed.
- ✧ Please contact PSAV for more information in regards to pricing: 407.827.3925

CONFIRMING A DATE

- ✧ Request the date, room and time from your Catering Manager
- ✧ Sign and return a hotel agreement
- ✧ Provide the initial deposit which is 25% of the food and beverage minimum and ceremony rental. Agreement and deposit must be returned by decision due date.
- ✧ Credit card must be on file for your event to be confirmed. Payments may be made via credit card or cashier's check. Personal checks are accepted up to 14 days prior to event date. Event balance must be 100% prepaid 72 hours from event date.