





Congratulations

Thank you for selecting B Resort – where you can just B You!

B Resort & Spa, an official Walt Disney World Hotel, is the ideal setting to celebrate your special day. From stunning ballrooms and a lush poolside terrace to world-class catering selections which offer a variety of choices for a distinctive and personal event.

Start your wedding weekend off with a pop! Say "I DO" in the world's most magical place where dreams do come true. From simply intimate ceremonies to dazzling large-scale celebrations, our spectacular venue offers the perfect setting to stage your happily ever after.

From pre-wedding ceremonies, the big day itself, discover a world of unique possibilities and celebrate the beginning of a lifetime together.

On behalf of the B Resort team, we want you to relax, sip champagne and B celebrated.



Ceremony & Reception Venues



Terrace

- 5,312 sq. ft.
- Seats up to 200 guests
- Available for rehearsal dinner, sunset ceremonies
 & cocktail hour receptions or a farewell brunch



Majestic Ballroom

- Up to 3,900 sq. ft. of convertible space
- Seats up to 200 guests with a dance floor



Grand Ballroom

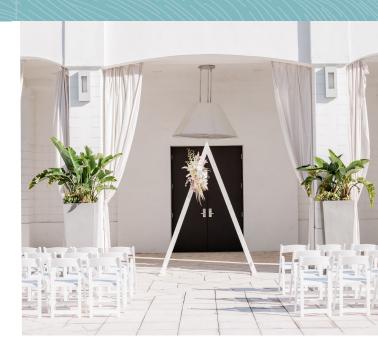
- 10,182 sq. ft. of flexible meeting space that you can B Enhance Your Way!
- Seats up to 400 guests with a dance floor
- Contemporary ballroom with sphere-shaped crystal chandeliers that will sparkle and dance all night



Your Ceremony

Ceremony Package Includes

Indoor and Outdoor Venues
Banquet Chairs for Indoor Events
White Garden Chairs for Outdoor Events
Fruit Infused Water Station
Ceremony Rehearsal Time Based on Availability
\$1,750



Ceremony Enhancements

Wedding Arch \$175 (does not include floral)
Solo Harpist for up to one hour \$500

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



Wedding Packages

All packages include the following

Before I Do

- Reduced self-parking rate of \$10 per vehicle for day of event guests, standard overnight rates will apply
- Exclusive questroom rates
- Wedding menu tasting for four

During

- Open Bar Service (hours based on reception package selected)
- Four Butler Passed Hors D' Oeuvres
- Choice of Plated Dinner or Dinner Buffet
- Dessert Station of B Assorted Cookies & Seasonal Fruit
- Celebratory Sparkling Wine Toast
- Complimentary Cake Cutting
- Coffee and Tea Service
- Choice of Solid Linen and Napkins Color for Guest Tables
- Dance Floor and Staging
- Round and Rectangular Banquet Tables
- · One Get Ready Room for day of wedding

Happily, Ever After

Complimentary Posh Suite accommodation for the couple for two nights

Additional Considerations

- Rehearsal dinner or welcome reception
- Late night enhancement stations
- Farewell breakfast or brunch
- Children's Meals (Under 9) Chicken Fingers, French fries,
 Seasonal Fruit Cup, and Choice of Soda/Juice \$35 per child
- Vendor Meals \$50 per vendor
- Gift Bag Delivery \$5 per room







Cocktail Hour

Butler Passed Hors D' Oeuvres

Choice of Four Butler Passed Hors D' Oeuvres Included in Wedding Package Pricing. Based on one piece of each per person.

Chilled Selections

Roasted Heirloom Tomato Bruschetta + Winter Park Goat Cheese Pesto

Shrimp Cocktail

Hummus, Celery and Carrot Sticks

House-Made Antipasto Skewer

Hot Selections

Kale & Smoked Mushroom Flatbread, Roasted Garlic Spread, Thyme Infused Honey

Beef & Cilantro Empanadas with Calypso Sauce Filo Wrapped Asparagus Smoked

Spicy Pork & Cabbage Dumpling, Pickled Ginger Aioli Petite

Monte Cristo Sandwiches

Caramelized Onion & Goat Cheese Flatbread, Chili Pepper Flakes

Seasonal Bisque Shooters with Grilled Cheese Sandwich

Sweet Sesame & Garlic Meatballs

Cocktail Hour Enhancements

Cheese Display \$15

Chef's Selection of Imported and Domestic Cheese Display, Grapes, Dried Fruits and Nuts, Gourmet Crackers and Sliced French Bread

Sushi Display \$20

Based on 5 pieces per person California, Hamachi, Salmon, Spicy Tuna, Vegetable, Soy Sauce, Ginger and Wasabi



Plated Dinner Packages

Package Pricing is Per Person

B Delighted \$129

Four Hours of Call Open Bar Service

Four Butler Passed Hors D' Oeuvres

Three Course Gourmet Plated Dinner including: Selection of One Salad , One Entrée, and Dessert Station

Celebratory Sparkling Wine Toast

Complimentary Cake Cutting

Coffee and Tea Service

Upgrade to Pre-Selected Choice of Two Entrees \$10 (same starch and vegetable)

B Enchanted \$149

Five Hours of Premium Open Bar Service

Four Butler-Passed Hors D' Oeuvres

Three Course Gourmet Plated Dinner including: Selection of One Salad, Dual Entrée, and Dessert Station

Celebratory Sparkling Wine Toast

Complimentary Cake Cutting

Coffee and Tea Service











Plated Dinner

Salads

Select One
Baby Spinach Salad
Five Spiced Candied Walnuts, Radicchio, Apricots, Sherry Vinaigrette

Caesar Salad Hearts of Romaine, Polenta, Crispy Prosciutto, Creamy Anchovy Dressing

Florida Fresh

Frisse, Arugula, Candied Pecans, Strawberries, Blue Berries, Goat Cheese Snow, Raspberry Vinaigrette Dressing

Single Entrees

B Delighted | Select one single entrée and one vegetarian entrée. You may upgrade to pre-selected choice of two entrees at additional charge. Includes freshly baked artisan breads & butter.

Poultry

Herb Roasted Chicken Breast

Potatoes Gratin, Seasonal Vegetables, Marsala Sauce

Chicken Piccata

Sautéed Free-Range Breast of Chicken, Capers, Lemon, Dill Beurre Blanc, Herbed Orzo and Roasted Broccolini

Seafood

Marinated Citrus Mahi Mahi

Pickled Sweet Pepper, Curried Sweet Potatoes and Lime-Shoyu Sauce

Miso Salmon

Braised Boc Choy, Creamy Farro, Citrus Beurre Blanc

Beef

Sea Salt Crusted Beef Sirloin Steak

Mascarpone Polenta and Tarragon Au Jus

Cabernet Braised Certified Angus Beef ® Short Ribs served Au Jus

Roasted Poblano Cheddar Polenta Cake and Citrus Kissed Broccolini

Vegetarian

Roasted Bell Pepper Stuffed

Quinoa and Farm Fresh Vegetables, Balsamic Glaze | Veg/V

Roasted Curried Cauliflower

Fried Chickpeas | GF/V/Veg

Mushroom Risotto

Truffle Oil and Port Wine Reduction | Veg/GF

Lo Mein Noodles

Tofu, Vegetables and Crispy Wontons | Veg

 $Veg = Vegetarian \mid V = Vegan \mid GF = Gluten Free$



Dual Entrees

B Enchanted | Select any two options from our Land and Sea options to pair your entrée.

Includes freshly baked artisan breads & butter.

Land | Select One

- · Short Rib, Malbec Au jus
- Char-Grilled Baby Lamb Chop, Dijon Mustard and Mint Thyme Sauce
- · 6oz. Grilled Petit Filet, Bearnaise Sauce
- Medallion Beef Tenderloin, Burgundy Demi
- Balsamic Roasted Chicken, Madera Sage Jus

Starches | Select One

- Classic Garlic Roasted Mashed Potatoes
- Roasted Heirloom Potato
- Potato Gratin
- Wild Rice Pilaf
- Parmesan Orzo

Sea | Select One

- Lime and Cilantro Marinated Florida Grouper, Lemon Caper Sauce
- Dill Crusted Salmon, Lemon & Parsley Gremolata
- 6oz. Butter Poached Lobster Tail
- Jumbo Shrimp Scampi
- Pan Seared Diver Scallops
- · Roasted Chilean Sea Bass, Sherry Butter Sauce

Vegetables | Select One

- Garlic & Almond Haricot Vert
- Seasonal Petit Vegetables
- Braised Boc Choy
- Lemon Scented Jumbo Asparagus
- Sauteed Broccolini
- Balsamic Glazed Pork belly Brussel Sprouts











Buffet Dinner Packages

Package Pricing is Per Person

B Dazzled \$149

Four Hours of Call Open Bar Service
Four Butler Passed Hors D' Oeuvres
Freshly Baked Artisan Breads & Butter
Salads (choice of two)
Entrée Selection (choice of two)
Accompaniments (choice of three)
Dessert Station
Celebratory Sparkling Wine Toast
Complimentary Cake Cutting
Coffee and Tea Service

B Ultimate \$169

Five Hours of Premium Open Bar Service
Four Butler Passed Hors D' Oeuvres
Freshly Baked Artisan Breads & Butter
Salads (choice of two)
Entrée Selection (choice of three)
Accompaniments (choice of three)
Dessert Station
Celebratory Sparkling Wine Toast
Complimentary Cake Cutting
Coffee and Tea Service











Buffet Dinner

Salads

Select Two

- Florida Fresh Salad, Frisse, Arugula, Candied Pecans, Strawberries, Blue Berries, Goat Cheese Snow, Raspberry Vinaigrette Dressing
- Mixed Field Greens, Diced Tomatoes, Cucumbers, Red Onions, Carrots & Assorted Dressings
 - Traditional Caesar, Focaccia, Parmesan, Creamy Dressing
 - Tomato Caprese, Baby Arugula, Mozzarella, Balsamic Reduction

Entrées

Select Two for **B Dazzled** and Three for **B Ultimate**

- Wild Mushroom Stuffed Ravioli, Herbed Cream Sauce & Parmesan Cheese
- Grilled Portobello and Seared Chicken Breast, Boursin Mushroom Cream
 - Chicken Marsala
- Pan Seared Chicken Breast, Thyme Madera Cream
 - Dill Crusted Salmon
 - Grilled Filet of Pork
 - Slow Braised Beef Short Rib
 - Oven Roasted Top Round of Beef

Accompaniments

Select Three

- Wild Rice Pilaf
- Twice Roasted Rainbow Fingerling Potato Scalloped Au Gratin Potato
- Mac & Cheese, Smoked Gouda Sauce, Italian Herb Topping
 - · Aged Cheddar Cheese Potatoes
 - · Green Bean Almondine
 - Char-Grilled Asparagus
 - Seasonal Vegetables
 - Brown Buttered Heirloom Baby Carrots



B Beverages

B Delighted & B Dazzled Package Includes

One Hour of Call Brands Open Bar During Cocktail Hour Three Hours of Call Brands Open Bar During Dinner Reception Sparkling Wine Toast

B Enchanted & B Ultimate Package Includes

One Hour of Premium Brands Open Bar During Cocktail Hour Four Hours of Premium Brands Open Bar During Dinner Reception Sparkling Wine Toast

Call Brands

- Absolut Vodka
- Dewar's Scotch
- Beefeater Gin
- Jack Daniel's Whiskey
- Bacardi White Rum
- Jose Cuervo Tequila

Premium Brands

- Grey Goose Vodka
- Knob Creek Bourbon
- Johnnie Walker Black Scotch
- Tangueray Gin
- Crown Royal Whiskey
- Bacardi Aged Rum
- Patron Tequila

All Packages Include

- Sycamore Lane: Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon
 - Gambino Sparkling Wine Brut, Italy
- · Domestic and Imported Beers: Budweiser, Bud Light, Miller Lite, Heineken, Corona Extra, Stella
 - Local Craft Beers: Selection Varies By Season
 - Assorted Soft Drinks

Cordials, Specialty Drinks and Martinis are not Included in Bar Packages

Beverage Upgrade Options

Upgrade to Premium Brands \$10 per person for 4 hours

Additional 1-hr Call Brands Open Bar \$10 per person/per hour

Additional 1-hr Premium Brands Open Bar \$12 per person/per hour

Signature Drinks Available Starting at \$14 per drink



Enhance Your Celebration

Viennese Dessert Table, 50 Guests Minimum \$18 Elegant Display of Assorted Specialty Cookies, Sweet Treats, Assorted Petit Fours, Assorted Petite Cheesecakes, Petite French Pastries, White Milk Chocolate Shavings, Cinnamon, Assorted Mini Cookies, and Whipped Cream

American "Bar" Late Night Bites Station (select three) \$20 Chicken Wings, Celery Sticks & Carrots, Blue Cheese Dressing | Beef Sliders with Cheddar Cheese | Fried Mozzarella Sticks, Marinara Dipping Sauce | Miniature Corn Dogs | Mini Pizzas: Cheese, Pepperoni & Vegetable | French Fries: Curly, Shoestring, Tater-tots

Uniformed Attendant: 175 each (1 attendant per 75 quests required)

Let Me Upgrade You

Specialty Napkins Pricing Varies By Design

Specialty Linen Pricing Varies By Design

Plastic Gold or Silver Chargers \$2.50 each

Glass Chargers \$5.25 each plus \$150 delivery fee

Chiavari Chairs \$5.50 each plus \$150 delivery fee













About B Resort

Discover a new lifestyle resort experience in the Disney Springs® Resort area at B Resort & Spa. A unique blend of modern amenities, chic sophistication, and fun for all, our Disney Springs® Resort area hotel offers comfort and convenience in an ideal location. As an Official Walt Disney World® Hotel, B Resort & Spa allows you to revel in the excitement of the theme parks, found just outside our doors, as well as benefits exclusive to our guests. Enjoy complimentary shuttles to and from the Walt Disney World® parks as well as resort perks like family-flexible rooms and a variety of on-site dining. Treat yourself to a new take on the classic hotel experience and B Our Guest® in Disney Springs®.

LIFESTYLE WITHOUT ATTITUDE: A hallmark of any B Hotel and Resort is our signature Self-Expression Hospitality philosophy creating an inclusive, engaging, and inviting space with unparalleled services for you to experience. We've cultivated these ideas around key aspirations that have shaped us into who we strive to B. These aspirations are a dynamic combination of amenities, activities, and commitments to you, the environment, and the communities in which we reside.

Our goal is to consistently deliver experiences that resonate with you, our guest, and foster a sense of self-expression and discovery. Whether you're lounging in one of our public spaces or relaxing in your room, you'll feel an undeniable sense of community and belonging, tailored from the moment you step through our doors. It's more than just a standard for service, Lifestyle Without Attitude™ is our philosophy to fostering self-expression. It's a promise carried through key brand aspirations:

Discover how you can B Adventurous, B Nourished, B Compassionate or just B.



Catering Requirements and Policies

CONFIRM EVENT: A non-refundable deposit in the amount of 25% of the estimated event total is required together with a signed Catering Agreement. Further deposits will be outlined in your catering agreement. To guarantee an event date, both parties must have agreed upon and fully executed a Catering Agreement, which will be submitted upon request following this proposal. Should another customer request the event date and function spaces and are able to sign an agreement immediately with Hotel, Hotel will advise Client and Client will have (2) business days to sign the Catering Agreement and confirm the arrangements on a definite basis or Hotel may at its option enter into an agreement with another client.

EXTENDED HOUR EVENT: Wedding package pricing is based on one hour cocktail hour and four hours reception. Beyond the contractual five hours, you may extend the reception at \$500++ per hour not including bar. Bar package pricing will be based on your selected wedding package selection.

GUARANTEE: The guarantee for the number of guests attending all food functions is required by noon five business days prior to the event. You will be charged for your guaranteed guest count or your actual guest attendance, whichever is greater. If you do not provide a guarantee by three business days prior, the number expected "#PPL" or "Set" as indicated on the Banquet Event Order will be the final guarantee.

All pricing is subject to a 6.5% sales tax and a taxable 24% service charge. Pricing is based on a per guest basis unless otherwise noted. All information herein is subject to change without notice.

PAYMENT: Final pre-payment is required (10) business days prior to the event date, along with a completed credit card authorization form, so we have a form of payment on file should there be a remaining balance at the conclusion of your event.

PARKING: Self parking is available at a reduced rate. These charges may be posted to the master account or will be billed to the individual guest upon arrival. Valet and overnight parking is provided for hotel guests at prevailing rates and billed to the individual guest room account.

WEDDING MENU TASTING: A complimentary tasting will be extended for up to 4 guests with a food and beverage minimum expenditure of \$7,000 exclusive of tax and service. Tastings are limited to Tuesday, Wednesday or Thursday between the hours of 2pm – 4pm. Your tasting will be scheduled a maximum of 2-3 months in advance of your wedding and feature "tasting" portions of your pre-selected/contracted menu.

VENDOR LIST: Your Catering/Conference Services Manager will provide you with B Resort's preferred list of vendors, however, you are welcome to utilize your own outside vendor. Vendors must provide Certificate of Liability Insurance, naming B Hotels & Resort, LLC as additional insured, and must adhere to resort guidelines and standard operating procedures for outside vendors.



Catering Requirements and Policies

OUTDOOR EVENTS: All outdoor events will have suitable indoor area reserved if inclement weather occurs. Weather calls will be made 4 hours before the start of the event. The back-up indoor space for outdoor events will not be double set. The hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$750 will be applied to any event that is set outdoors and needs to be moved after the weather call has been made. Event may be delayed as a result. Hotel is not responsible for any items damaged due to inclement weather.

NOISE ORDINANCE: All outdoor music is subject to the City Noise ordinances. Outdoor music must end by 10:00pm.

AUDIO VISUAL: The hotel partners with Encore for all audio visual, lighting and power needs. A power drop may be necessary for entertainment and décor set up whose power requirements go beyond the capability of the room utilized.

DÉCOR AND ENTERTAINMENT: All menus are inclusive of standard event house owned equipment such as tables, chairs, white floor length linens, glassware, china and flatware. All décor must be approved with your Catering/Conference Services Manager prior to the event date. Delivery of decorations, equipment or exhibits must be coordinated with the hotel in advance. Items may not be attached to the walls and/or ceilings causing damage. Confetti, glitter, smoke machine and open flame are prohibited in our event spaces. Excessive clean-up charges may apply. Excessive clean-up charges of 1,500 may apply.

ALCOHOL: Florida State Liquor Commission regulates the sale and service of alcoholic beverages. B Resort is responsible for the administration of these regulations held on its premises. It is Hotel policy that no alcoholic beverages be brought into the hotel. Please note that a Hotel bartender is required at all events where alcohol is being served.

KOSHER: The hotel does not have a kosher kitchen, however; a preferred outside caterer can be used for Kosher events. Facility fees apply along with labor charges, service charge and tax. All beverages must be provided and served by the hotel.

WEDDING PLANNERS: The Catering Sales Manager will handle all aspects of the food and beverage coordination for your event and will guide you through the detailing process and coordination within the hotel only. The hotel highly recommends a professional wedding planner or "day of" coordinator for all weddings to assist with all of your personal needs. On the day of the event, this person will be responsible for the coordination of the ceremony procession, executing the agreed timeline/sequence of events, and working as a personal liaison directly between the client, all event vendors and the B Resort's Staff. A timeline/sequence of events is required no later than 14 days prior to the event. Final diagrams and seating charts are required no later than 7 days prior to the event.

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