

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 Wal Photography



Kim Go Photography | kimgo.co

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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
Tablesides 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
Tablesides 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
Tablesides 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 ^{VEG}

olives, pesto, mozzarella, crostini

WHIPPED BRIE CONES ^{VEG}

membrillo, grated almonds

BAGEL & LOX DEVEILED EGGS

smoked salmon, capers, cream cheese

BLUEGRASS DEVEILED EGGS ^{GF}

bourbon-smoked paprika, cracklings

SHRIMP GAZPACHO SHOOTERS ^{GFDF}

shrimp ceviche, peppers, cucumber

SPICY TUNA CRISPY RICE ^{GF}

tamari, spicy mayo

WATERMELON SKEWER ^{VEG GF}

feta, mint, balsamic

HOT HORS D'OEUVRES

KOREAN PORK BAO ^{DF}

bao buns, smoked sweet chili glaze

CRAB CAKE SLIDERS

pickles, barbecue sauce

SHORT RIB GRILLED CHEESE

jalapeño, sourdough

WAGYU SLIDERS

gruyere, truffle aioli

GYOZA ^{DF}

pork, Thai chili sauce

FALAFEL ^V

saffron amba sauce

SOUVLAKI CHICKEN SKEWERS ^{GF}

green goddess tzatziki

ARTICHOKE TARTLET ^V

spinach, pine nuts, dry cherries, filo

NASHVILLE HOT CHICKEN SLIDERS

biscuits, pickles, bourbon maple

SPANAKOPITA ^{VEG}

spinach, filo, feta

COCONUT SHRIMP ^{DF}

sweet and sour sauce

FIRST COURSE - SALAD

SELECT ONE

BABY GEM CEASAR

gem lettuce, parmesan, breadcrumbs

HARVEST SALAD ^{V GF DF}

house blend lettuces, heirloom tomato, Bermuda onions, cucumber, citrus, shallot, sherry vinaigrette

ICEBERG WEDGE ^{GF}

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

ISLAND ^{VEG GF}

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

TOMATO BURRATA ^{VEG}

garlic croutons, aged balsamic, basil

WATERCRESS AND GOAT CHEESE ^{VEG GF}

grapefruit, fennel, beets, cucumber, red wine vinaigrette



ENTRÉES

SELECT TWO

BRAISED BEEF SHORT RIBS ^{GF}
caramelized onions, braising jus, pickled mustard seeds

HUNTERS CHICKEN BREAST ^{GF}
roasted free range chicken, kale, wild mushroom ragu

LOW COUNTRY CRAB CAKE
remoulade

MAPLE-BRINED DUROC PORK LOIN ^{GF}
bacon, apple-bourbon jam

MARKET WHITE FISH

MUSHROOM RAVIOLI ^{VEG}
parmesan fonduta

PAN-SEARED BEEF TENDERLOIN ^{GF}
mushrooms, bordelaise sauce

ROASTED KING SALMON ^{GF DF}
lemon vinaigrette

ZATAR ROASTED CARROT ^{V GF DF}
pickled dates, chermoula

ACCOMPANIMENTS

SELECT ONE STARCH AND ONE VEGETABLE

STARCH

Buttermilk Mashed Potatoes ^{GF}

Creamy Country Grits ^{VEG GF}

Herb Risotto ^{VEG GF}

Purple Peruvian Mashed Potatoes ^{VEG GF}

Rice Pilaf ^{V GF DF}

Roasted Garlic Mashed Potatoes ^{VEG GF}

Sweet Potato Hash ^{VEG GF}

Truffle Potato Gratin ^{VEG GF}

VEGETABLE

Asparagus with Citrus Vinaigrette ^{V GF DF}

Broccolini ^{V GF DF}

Honey-Glazed Heirloom Carrots ^{VEG GF}

Roasted Brussels Sprouts ^{GF}

Roasted Root Vegetables ^{V GF}



DESSERTS

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

APPLE TART

almond custard, apricot glaze

CHOCOLATE MOUSSE ^{GF}

whipped vanilla panna cotta, hazelnut crumble

LEMON CRÈME BRÛLÉE ^{GF}

pistachio macaron, vanilla chantilly

MANGO BAR ^{V GF}

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 ^{GF}\$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 ^{DF} \$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 ^{GF} \$12 per person
bourbon barbecue sauce or buffalo sauce, blue cheese,
ranch, celery, carrots (boneless upon request)

TATER TOTS BAR ^{DF}\$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





BRIDAL SUITE MENU

PRICED PER ONE DOZEN | FIVE DOZEN MINIMUM | ALL BEVERAGE ORDERS REQUIRE AN ATTENDANT

TEA SANDWICHES AND SAVORIES

Cucumber, Dill and Boursin, Wheat ^{VEG}	\$28
Taleggio, Fig Jam and Pear, Marble Rye ^{VEG}	\$30
Smoked Salmon and Herb Cream Cheese, Mini Croissants	\$32
Curry Chicken Salad Lettuce Cups	\$28
Smoked Turkey, Cheddar and Apple Jam, Cranberry Sourdough	\$30
Truffle Egg Salad, Brioche	\$30

WARM BITES AND TARTLETS

Spinach, Feta and Sun-Dried Tomato Mini Quiche ^{VEG}	\$32
Wild Mushroom Duxelles Tartlets with Thyme and Parmesan ^{VEG}	\$34
Smoked Paprika and Chorizo Mini Empanadas	\$35
Cheesy Shrimp Toast on Brioche	\$42
Lobster Salad Tartlets	\$46
Herbed Goat Cheese and Sun-Dried Tomato Éclairs ^{VEG}	\$38

BRIDAL SIGNATURES

Shrimp and Avocado with Yuzu Mayo	\$42
Mini Individual Crudités with Benedictine Spread ^{VEG GF}	\$32
Deviled Eggs with Caviar ^{GF}	\$38
Mini Individual Charcuterie ^{GF}	\$48
Country Pâté ^{GF}	\$32

SWEETS

Raspberry Tartlet, Vanilla Ganache	\$48
Cream Puffs, Vanilla Cream and Raspberry Jelly	\$48
Assorted Macarons ^{GF}	\$48
Assorted Homemade Chocolate Bonbons ^{GF}	\$48
Key Lime Tartlet, Meringue	\$48
Chocolate Mousse Petit Gâteau	\$48
Chocolate Ganache Tartlet	\$48
Fresh Berries Pavlova, Chantilly Cream ^{GF}	\$48
Coffee Éclairs	\$48



Custom Cakes

Emma's
PATISSERIE™



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

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 | 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



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 BalanceDue Six Months Prior to Wedding

50% Remaining Balance Due One Month Prior to Wedding

Remaining Balance Due 14 Days Prior to Wedding

Any Additional ChargesDue 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