

*Mission Resort + Club
Weddings*





Venues

MARINA DEL REY - LAKESIDE SUNSETS

Marina del Rey is located just a short drive from Mission Resort's main resort, hidden away from all the hustle and bustle, giving couples a secluded and private option for their wedding day. The Marina is surrounded by giant Cypress trees, lakeside sunsets, and 100 year old oaks and a forest of pines. The trees are dramatically draped with Spanish moss for a perfectly natural backdrop to your wedding day. Max 180.

Please note only Buffet Dinner package is available for this venue.

Minimum Food & Beverage Spend Per Venue



PLAZA DE LA FONTANA

Plaza de la Fontana sits at the center of the resort overlooking our beautiful Plaza Fountain and is just a short walk from Mission Inn's guestrooms, pool and registration area. The architecture surrounding Plaza de la Fontana allows couples the feeling of an exotic destination wedding, without needing to leave the country. Max 300.

Minimum Food & Beverage Spend Per Venue





Venues

LEGENDS COURTYARD

The Legends Courtyard is tucked away on the golf side of the property. It is quiet, peaceful and private allowing for a perfect intimate gathering with loved ones. The intimacy makes it the perfect location for smaller ceremonies without feeling like there is too much space but there is still plenty of space for a larger ceremony. Max 180.

Minimum Food & Beverage Spend Per Venue



NINTH (9TH) HOLE

So you think you won the battle getting to have your wedding in a beautiful setting, BUT you want to make your groom happy, so why not get him on the golf course? The Ninth Hole Venue looks over the ninth hole of El Campeón historical 1917 golf course. Hole In One! Max 75.

Minimum Food & Beverage Spend Per Venue



Inquire about Hot Deals

All Pricing Subject to Service Charge and Tax



Wedding Package

CEREMONY LOCATION AND TIME

Two Hours of Time at Ceremony Location
Ceremony Rehearsal Time Based on Availability

LOGISTICS

White Padded Folding Chairs
Water Station with Regular and Infused Water or Lemonade
Indoor Wedding Ceremony Space as Weather Back-Up
Setup and Breakdown

Reception / Dinner Package

RECEPTION LOCATION AND TIME

One Hour Cocktail Time
Four Hour Dinner & Wedding Celebration

FOOD AND BEVERAGE

Four Butler-Passed Hors d'oeuvres
Choice of Plated Dinner or Dinner Buffet
Coffee and Gourmet Tea Station
Complimentary Cake Cutting
Champagne Toast for Bride and Groom
4 Hour Blue Bar

WEDDING INCLUSIONS

Wedding Menu Tasting for Two
Complimentary Suite Accommodations for Wedding Couple for Two Nights
Complimentary Self-Parking for Event Guest
Wedding Ready Room Day of Wedding for Bride

VENUE SETUP

Round Tables of 10
Indoor Dance Floor and Staging
Grand Sparkler Exit

WEDDING PRICING

Pricing is Based on Menu Selection
Minimum Food & Beverage Spend Applicable
to Day Of Wedding

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All Pricing Subject to Service Charge and Tax



Wedding Packages

COCKTAIL HOUR | CHOICE OF FOUR BUTLER PASSED HORS D'OEUVRES

COLD D'OEUVRES BUTLER PASS

Caprese Bruschetta

Roasted Tomatoes, Fresh Mozzarella, Balsamic, Sweet Basil, Parmesan

Watermelon Tomato Basil Skewers

Sesame Dusted Roasted Shrimp, Sweet Chili Sauce

Roasted Asparagus Wrapped in Prosciutto

Smoke Salmon

Herb Cheese, Tobiko, Chive

Mojo Skirt Steak on Crispy Plantain

HOT D'OEUVRES

Brie Raspberry in Filo

Spicy Chicken Quesadilla Trumpets

Mini Beef Wellington

Bacon Wrapped Sea Scallops

Spanakopita

Chicken Cordon Bleu

All Pricing Subject to Service Charge and Tax

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Wedding Packages

PLATED DINNER I

PRICING INCLUDES ENTIRE WEDDING PACKAGE

SALADS I SELECT ONE

Roasted Pear, Field Greens, Gorgonzola, Walnut Tuille,
Riesling and Champagne Dressing

Classic Spinach Salad, Purple Onion, Cherry Tomato, Egg, Candied Pecans, Warm Bacon Vinaigrette (gf)

Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing

ENTRÉE

SELECT TWO SINGLES ENTRÉES OR ONE DUEL ENTRÉE
GUEST MUST PROVIDE TICKET FOR SELECTED ENTRÉE

POULTRY I \$195 PER GUEST

Pan Roasted Herb Chicken Breast
Sautéed Garlic Cream, Provencale Tomatoes

Macadamia Nut Crusted Chicken Breast
Pineapple-Thai Chile Glaze

Stuffed Chicken Breast
Fresh Spinach-Boursin Cheese, Garlic White Wine Sauce

BEEF I \$225 PER GUEST

Filet of Black Angus Beef
Brandy Cream Sauce

Bordelaise Braised Angus Beef Short Rib
Classic Mirepoix

New York Strip Steak
Green Peppercorn Demi-Glace, Classic Sauce Bearnaise





FISH | \$205 PER GUEST

Jumbo Shrimp Scampi
White Wine Garlic Butter Sauce

Blacken Mahi-Mahi
Avocado Cilantro Sauce

Duxelle and Herb Atlantic Salmon
Flash Fried Tomatoes, Lemon Chive Butter

VEGETARIAN | \$185 PER GUEST

Stuffed Portobello Mushroom, Mozzarella
Balsamic Fig Glaze

Layered Eggplant, Mozzarella
Basil Red Sauce

DUO | \$245 PER GUEST

Sliced Filet of Black Angus Beef Paired with Twisted Tiger Shrimp
Rosemary Pan Sauce

Roasted Sirloin of Beef Paired with Champagne Chicken Pan Sauce





Wedding Packages

BUFFET DINNER | \$245 PER PERSON (PRICING INCLUDES ENTIRE WEDDING PACKAGE)

SALADS | SELECT TWO

Cheese Display, Domestic and International Cheeses Served with Mission Resort Honey, Fresh Fruit,
Assorted Crackers and Breads

Roasted Pear, Field Greens, Gorgonzola, Walnut Tuille, Riesling and Champagne Dressing

Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing

Heirloom Potato and Grilled Vegetable Salad with Roasted Corn and Blistered Tomatoes

ENTRÉES | SELECT THREE

Pan Roasted Herb Chicken Breast
Sautéed Garlic Cream, Provencale Tomatoes

Chicken Saltimbocca, Prosciutto, Sage
Creamy Marsala Sauce

Jumbo Shrimp Scampi
Linguini Alfredo

Blacken Mahi-Mahi
Avocado Cilantro Sauce

Duxelle and Herb Atlantic Salmon
Flash Fried Tomatoes, Lemon Chive Butter

Black Angus Flat Iron Steak
Capers, Olives, Roasted Tomatoes

Sliced Filet of Black Angus Beef
Brandy Cream Sauce

Pit Ham, Pineapple Maple Glazed | Carver to Order
Mustards, Aioli's and Mayonnaise

Stuffed Portabello Mushroom, Mozzarella
Balsamic Fig Glaze

Vegetable Tortellini
Garlic Basil Olive Oil



Enhancements

CEREMONY

Butler Passed Champagne | \$55 per Bottle | \$150 Dollar Server Fee

Butler Passed Wine | \$55 per Bottle | \$150 Dollar Server Fee

COCKTAIL HOUR

Cheese Display | \$20 Per Guest

Domestic and International Cheeses served with Assorted Olives, Pickled Vegetables, Mission Resort Honey, Fresh Fruit and Assorted Crackers and Breads

Tropical and Indigenous Fruit Display | \$15 Per Guest

Tropical and Locally Sourced Fresh Fruits and Berries, Brown Sugar Cream and Key Lime-Coconut Cream

Crudite Display | \$15 Per Guest

Fresh and Locally Sourced Vegetables served with Chef's selection of Dipping Sauces, Hummus and Garden Ranch

SWEET SPOTS

Petite Dessert Bar Bites | \$20 Per Guest

Mini Red Velvet Cupcakes, Rocky Road, Peanut Butter Chocolate, Dutch Apple Tartlets, Cheesecake Bites and Coconut Macaroons

Nutella Madness | \$20 Per Guest

Crunchy Nutella and Peanut Butter Cookies, Whipped Nutella and Fluff served with Graham Cracker





Late Night Treats

Butter Boards | \$25 Per Guest | Choice of One

Butter Board with Dried Fruit and Herbs, Breads and Crackers
Butter Board with Honey Peppers and Herbs, Breads and Crackers

Warm Pretzels | \$65 Per Dozen

Warm Pretzels with Whole Spiced Mustard and Wildflower Mustard

Irish Heaven | \$40 Per Person

Tater Tots, Steak Fries and Baked Potatoes
Sour Cream, Chives, Bacon Bites, Jalapeño Peppers, Scallions, Frizzled Leeks
Tomato Marmalade, Dublin Cheddar Cheese, Heinz Ketchup

Slider Bar | \$108 Per Dozen

Fried Green Tomato Slider, Hot Aioli Sauce
Beef Slider, Caramelized Onions, Garlicky Mushrooms, Roasted Garlic Aioli
Crispy Fried Chicken with Buffalo and Ranch
Smokey Barbecue Pulled Pork Topped with Friend Onion Rings

Artisanal Pizza Station | \$32 Per Pizza

12" Pizza with Choice of Two Toppings
Fresh Mozzarella, Frizzled Prosciutto, Shaved Onions, Peppers, Pepperoni
Andouille Sausage, Mushrooms, Applewood Smoked Bacon, Spinach

Grilled Cheddar Cheese Mini Bites with Tomato Soup | \$96 Per Dozen

Pimento Cheese Toast with Tomato Jam | \$96 Per Dozen

Beef or Chicken Empanadas with Chef's Dipping Sauce | \$96 Per Dozen





Beverage Service

BEER SELECTIONS | CHOOSE FOUR

DOMESTIC

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Yuengling

IMPORTED

Amstel Light
Corona
Heineken
Bass
Guinness
Seltzer - Assorted Flavors

Non-Alcoholic Selection Varies

LIQUOR SELECTIONS

BRONZE

SILVER
\$10 PER GUEST UPCHARGE

GOLD
\$15 PER GUEST UPCHARGE

BOURBON

Jim Beam

Maker's Mark

Knob Creek

GIN

Bombay

Beefeater

Bombay Sapphire

RUM

Bacardi Silver

Bacardi Gold
Captain Morgan Spiced

Bacardi Reserve 8 Year
Captain Morgan Reserve

SCOTCH

Dewar's White Label

Johnnie Walker Red

Johnnie Walker Black

TEQUILLA

José Cuervo Gold

José Cuervo Silver

José Cuervo Traditional

VODKA

Svedka

Absolut

Ketel One

WHISKEY, AMERICAN

Seagram's 7

Jack Daniels

Single Barrel Jack Daniels

WHISKEY, CANADIAN

Canadian Club

Crown Royal

Crown Royal Black

*One Bartender for 75 Guests
Additional Bartender Fee \$175*





Wedding Manager Responsibilities

Often times, our couples confuse their Mission Resort Wedding Manager with a Wedding Planner. While we do provide someone to help you coordinate your venue details, the responsibilities of our Wedding Manager are very different from a professional Wedding Planner.

WHAT YOUR WEDDING MANAGER WILL DO...

- Your Main contact at Mission Resort handling your Wedding Weekend details
- Recommend special-event professionals to provide wedding planning, entertainment, floral decor, photography, invitations and more
- Act as a menu consultant for all food and beverage selections
- Arrange and attend your menu tasting
- Detail your banquet event order, outlining all of your event specifics, and ensure that it is communicated flawlessly to the operational team of the venue
- Create an estimate of charges outlining your financial commitment to the venue
- Create a floor plan of your function space, in order for you to provide seating arrangements
- Coordinate your room block with our Wedding Sales team and oversee the wedding ready room
- Oversee the setup of ceremony and reception room(s), food preparation, and other venue operations included in contracted venue package
- Act as the on-site liason between your wedding group and venue operations staff
- Set up basic wedding elements: guestbook, card box, ceremony programs, escort cards, favors, table numbers, cake cutting utensils, and toasting flutes
- Ensure a seamless transition to the venue's banquet captain once dinner service is started
- Review your banquet checks for accuracy, prior to the completion of the final bill



Wedding Planner Expectations

BELOW ARE THINGS YOU CAN EXPECT FROM YOUR WEDDING PLANNER

- A Wedding Planner is required for a minimum of day-of coordination. Also, be sure you get your planner approved by your Wedding Manager before booking.
- Create and manage your wedding budget
- Assist with etiquette and protocol for invitations, family matters, ceremony, and toasts
- Create a comprehensive time line for your rehearsal and wedding day, including the getting ready, ceremony, and reception
- Work with you in finding the perfect professionals for your wedding, based upon style and budget
- Conduct the rehearsal and review the itinerary with all family and wedding party
- Confirm all vendors and coordinate timelines and details to ensure all parties know what to expect on the wedding day
- Act as the liaison between your family, wedding party, band/DJ, florist, photographer, videographer, and other vendors to create a seamless operation
- Assist the bride and wedding party with dressing
- Ensure that the wedding party has their corsages and bouquets, etc, and assist with the pinning of boutonnieres
- Sets up all wedding decor elements the couple wants displayed
- Coordinate the rehearsal and ceremony (line up wedding party, assist bride with dress, etc)
- Coordinate the reception (grand entrance, first dance, toasts, cake cutting, etc)
- Collect all gifts and décor, and deliver to the appropriate location at the end of the night
- Create a vendor payment schedule (Must use Mission Resort + Club Preferred Vendor)
- Review catering contracts to ensure all your requests are communicated to the Catering Manager



Wedding Carriage

YOUR GRAND ENTRANCE AWAITS...

A wedding entrance that exudes elegance and will have your guests swept away in a tale as old as time. The Olde Mount Dora Carriage Company provides a multitude of horseless electronic Victorian Style, clean and green carriages.

From the six person Beauclair carriage to the four person Royellou carriage, enhance your wedding day experience for you and bridal party in style!

ROYELLOU | DORA ANN

- Seats Four (4) Guests
- Includes Driver/Footman
- Six (6) Hour Rental minimum with choice to add additional time
- Carriage Floral Arrangements
- Just Married Sign

BEAUCLAIR

- Seats Six (6) Guests
- Includes Driver/Footman
- Six (6) Hour Rental minimum with choice to add additional time
- Carriage Floral Arrangements
- Just Married Sign

A 25% NON REFUNDABLE DEPOSIT IS REQUIRED UPON BOOKING YOUR RESERVATION





General Information

This Guide to catering Services offers many fine selections for your group's food and beverage requirements. If you wish, however, to have a menu customized, our staff can suggest a menu to compliment your event. Please note that your menus are to be finalized three weeks in advance of your group's arrival. At that time, you will receive a copy of our Banquet Event Order on which you may make additions and/or deletions, returning it to our resort with your signature as conformation of finalized menus.

FOOD & BEVERAGE REGULATIONS

The sale and service of all food and beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. Mission Resort is responsible for the administration of those regulations. It is resort policy, therefore, that no beverages or food may be brought into the resort from outside sources.

It is illegal in the State of Florida to serve alcohol to minors under the age of 21. It is also unlawful for adults to give alcohol to their minor children or guests. Proper identification such as a valid Driver's License with photo will be required as proof for alcoholic beverage service. Failure to provide identification will result in termination of service.

MEETING & BANQUET SPACE

Meeting and banquet space is only committed to the group for the hours listed on the Banquet Event Order. The resort retains the right to make reasonable substitutions in meeting and banquet space, and the group agrees to accept substitutions.

OUTDOOR FUNCTIONS

The resort offers many beautiful outdoor locations, always with an indoor backup. On the day of the event, your Conference Service Manager will confer with you a minimum of four (4) hours prior to your event to determine if conditions are favorable for an outdoor event. Please be aware that there is a 10:00pm time restriction on outdoor music.

DECORATIONS, SIGNAGE & LITERATURE

All prices shown are subject to twenty one percent (23%) service charge, plus State and Local taxes which are currently seven percent (7%). Please note, in Florida, service charge is taxable. All taxes are subject to change.

SECURITY

Mission Resort will not be responsible for any missing or damaged items either before, during, or after a function. Guests are encouraged to secure their belongings. Private security may be provided at an additional charge. Please contact our staff for details.

DECORATIONS, SIGNAGE & LITERATURE

Decorations or displays brought onto the resort by the group must be approved prior to arrival. Any banners or signs that need to be hung and removed will be done by our staff at a charge of \$50 per standard 3' x 8' banner. Your group will be liable for any damage to Mission Inn property caused by your attendees, and you will be billed accordingly. In order to prevent damage to the fixtures and furnishings, items cannot be attached to any stationary wall, floor, window, ceiling or lighting fixture with staples, nails, tape or any other substance. (Larger banners / signage quoted on request).

OUTSIDE VENDORS

The resort requests reasonable advance notice of any outside vendors utilized by your group. Please be advised that you are responsible for any charges or damages incurred by the outside vendor you have hired. Mission Resort will provide a preferred vendor list upon request. All vendors must provide proof of insurance and list Mission Resort as additional insured.

FLORIDA SALES TAX EXEMPTION

Tax exempt groups must satisfy the following requirements according to Section 212.08 (7) of Florida Statutes: (1) the group must provide a copy of a Florida Consumer Certificate of Exemption in its name; (2) all charges must be billed to the group account; and (3) the group must make payment directly to Mission Resort. Individual accounts do not qualify for this exemption.