Today is a Promise of all of your Tomorrows

INNISBROOK
A SALAMANDER RESORT
Congratulations on your upcoming wedding!

In such an exciting and important time in your life, we are honored that you are considering Innisbrook for your special event. We have a dedicated team here to help you through the planning process and want to ensure your event reflects your personal tastes and vision. Our resort provides a one-of-a-kind setting for the perfect wedding, offering several unique venues, Farm-to-table cuisine and world-class service. The following pages include detailed information about what we offer. If you do not see something you would like or have a question — ask! We take pride in personalizing our service and doing our best to accommodate your requests.

All the best,
Innisbrook
Catering & Wedding Specialists
INNISBROOK WEDDING PACKAGES INCLUDE

Deluxe one-bedroom suite for bride and groom for their wedding night**

Deluxe one-bedroom suite for bride “get ready” when ceremony is at Innisbrook**

Seasonal group room rates and room block coordination. (No guarantee of minimum number of guests rooms required)

Experienced and professional event coordination

White banquet china, silverware and glassware as required

Parquet dance floor sized based on numbers of guests

Additional tables with skirting for guest book, favors, wedding cake, gifts and other requirements as needed

Detailed food tasting/consultation with banquet chef, cake tasting/consultation with pastry chef and other visits as needed

Wedding ceremony coordination where applicable — including rehearsal

Open access policy with all ancillary vendors including florists, decorators, musicians, photographers, videographers, etc.

**Based on a minimum of 50 or greater guests. If less than 50 guests; group guest room rates shall apply.

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge.

Pricing based on a minimum of 50 guests.
RECEPTION HORS D’OEUVRES (All passed butler style)

COLD HORS D’OEUVRES
Watermelon and Goat Cheese Stack
Grand Marnier Poached Shrimp, Orange Cocktail Sauce
Caprese Crostini, Focaccia and Fresh Basil
Blackened Beef En Croute, Horseradish Aioli
Lump Crab Filo, Onion Marmalade and Chives
Chicken Waldorf Baguette, Apples, Craisins, Walnuts, Orange Zest, Yogurt
Lobster Salad Stuffed Mushroom, Marinated Baby Bella
Prosciutto wrapped Melon, Mint Infused Honey
Soy Seared Tuna, Sesame Crisp, Wasabi Mayo, Nori Dust
Grilled Fontina Baguette, Sweet Tomato Chutney

HOT HORS D’OEUVRES
Sweet Chili Meatballs
Bourbon Barbeque Meatballs
Vegetable Spring Rolls, Apple Hoisin Dipping Sauce
Baked Brie Puff Pastry, Berry Compote
Roasted Corn Crab Cakes, Old Bay Aioli
Bacon Wrapped Scallops, Chipotle BBQ
Kona Crusted Lamb Chops, Balsamic and Truffle Oil
Jamaican Jerk Chicken Skewer, Cilantro Mango Relish
Crispy Fried Shrimp, Spicy Mustard Dipping Sauce
Coconut Fried Shrimp, Key Lime Marmalade
Pork Pot Sticker, Teriyaki Glaze

RECEPTION DISPLAYS AND PLATTERS

DOMESTIC CHEESE AND FRUIT PLATTER
Sliced Melons and Berries, Assorted Cheese, Clover Honey and Crackers
Additional $10 per guest

GRILLED AND CHILLED VEGETABLE PLATTER
Marinated Asparagus, Zucchini, Yellow Squash, Bell Peppers, Portobello Mushrooms and Red Onions
Additional $12 per guest

HOUSE CURED SALMON DISPLAY
Cured Fillets of Salmon sliced thin. Served with Scallion Cream Cheese, Horseradish Cream Cheese, Strawberry Cream Cheese, Mini Bagels and the traditional condiments of Red Onions, Capers and chopped Hardboiled Eggs
Additional $17 per guest

SHRIMP COCKTAIL DISPLAY
Champagne Poached Gulf Shrimp with Cocktail Sauce and Grilled Lemons
Additional $19 per guest

ANTIPASTO DISPLAY
Cured Italian Meats, Imported Cheeses, Olives, Artichoke Hearts, Assorted Crostinis
Additional $16 per guest

BUILD YOUR BRUSCHETTA DISPLAY
Herb Crostinis, Marinated Roma Tomatoes, Bocconcini, Asiago
Additional $10 per guest

HUMMUS BAR DISPLAY
Red Pepper Hummus, Baba Ghanoush, Garlic Feta Spread, Pita Crisps
Additional $12 per guest

* Suggested selections with more choices available; extra charges may apply.

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge. Pricing based on a minimum of 50 guests.
“ON PAR” SIT DOWN DINNER PACKAGE

FIRST SHOT (Four hours)
Open Bar serving Resort House Brands to include: Mixed Cocktails, Imported and Domestic Beers, Domestic Chardonnay, Cabernet Sauvignon, White Zinfandel and Soft Drinks

SECOND SHOT (Choose two hot and two cold)
Butler Passed Reception Hors D’Oeuvres Selections
Optional: Add a Reception Platter/Display per pricing listed

THIRD SHOT
Select a Salad Course – see next column

FOURTH SHOT
Select an entrée(s) – see next page
Chef’s selection of appropriate starch and fresh seasonal vegetable paired to your entrée selection

FIFTH SHOT
This package includes a custom designed wedding cake prepared on premise at our pastry shop!

ALL “ON PAR” SIT DOWN DINNER PACKAGES INCLUDE:
Champagne Toast served at the appropriate time
Assortment of Freshly Baked Dinner Rolls and Butter
Coffee, Decaffeinated Coffee, Herbal Teas

SALAD COURSE SELECTIONS (Choose one)
Seasonal Garden Salad
Plum Tomatoes, English Cucumbers, Shredded Carrots
Chardonnay Vinaigrette

Romaine Heart Salad
Shaved Parmesan, Focaccia Crostini with Creamy Caesar Dressing

Baby Kale and Citrus Salad
Orange Segments, Pickled Radish, Slivered Almonds
Lemon Herb Vinaigrette

Hydro Bibb and Blue Cheese Salad
Marinated Red Onions, Roasted Mushrooms, Sunflower Seeds
Sundried Tomato Dressing

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge.
Pricing based on a minimum of 50 guests.
“ON PAR” SIT DOWN DINNER PACKAGE (Continued)

**ENTREES** (Choose one or two)
The package price is the price of your entrée selection.

<table>
<thead>
<tr>
<th>Entrée Description</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parmesan Crusted Supreme of Chicken Tomato Confit and Cabernet Demi</td>
<td>$109</td>
</tr>
<tr>
<td>Pan Seared Chicken Breast Apricot Shallot Marmalade</td>
<td>$109</td>
</tr>
<tr>
<td>Char-Grilled Center Cut Sirloin Steak Port Bordelaise</td>
<td>$119</td>
</tr>
<tr>
<td>Filet of Beef Green Peppercom Brandy Cream</td>
<td>$124</td>
</tr>
<tr>
<td>Gulf Grouper Orange Ginger Buerre Blanc</td>
<td>$112</td>
</tr>
<tr>
<td>Atlantic Salmon Whole Grain Mustard Honey Glaze</td>
<td>$110</td>
</tr>
<tr>
<td>Roasted Chicken Breast and Pan Seared Grouper Merlot Jus Champagne Butter Sauce</td>
<td>$129</td>
</tr>
<tr>
<td>4oz. Filet Mignon and Garlic Crusted Shrimp Au Poivre</td>
<td>$135</td>
</tr>
<tr>
<td>Vegetable Strudel Vegetarian Entrée (if required) Herb Roasted Seasonal Vegetables wrapped in Phyllo Layers, Red Pepper Coulis</td>
<td></td>
</tr>
</tbody>
</table>

WANT YOUR GUESTS TO HAVE A CHOICE OF ENTRÉE?
You may pick any two entrées (excluding duet entrées.)

Choice of Package Price is:

<table>
<thead>
<tr>
<th>Entrée Pairing</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet &amp; Fish</td>
<td>$120</td>
</tr>
<tr>
<td>Filet &amp; Chicken</td>
<td>$119</td>
</tr>
<tr>
<td>Sirloin &amp; Fish</td>
<td>$116</td>
</tr>
<tr>
<td>Sirloin &amp; Chicken</td>
<td>$114</td>
</tr>
<tr>
<td>Fish &amp; Chicken</td>
<td>$110</td>
</tr>
</tbody>
</table>

(Choices must be given three business days prior and guests’ place cards must indicate their entrée choice to ensure quality service.)

Please Note:
Entrée selections will be paired with appropriate starch and fresh vegetable by our Chef. These pairings will be presented at your menu tasting. If you desire changes in the open bar length of time or would like beer/wine only bar; your catering manager will adjust pricing accordingly. Guests under 21 (non-alcoholic beverages only) less $20 per guest. Kids Meals for 10-under $30 per guest.

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge. Pricing based on a minimum of 50 guests.
Dinner Packages

TASTE OF INNISBROOK STATIONS PACKAGE | $129 per guest
$114 for guests under 21 (non-alcoholic beverages only)

COCKTAIL RECEPTION

HORS D’OEUVRES (Choose two hot and two cold)
Hors D’Oeuvres from our list to be passed butler style

OPEN BAR (Four hours)
Serving Resort House Brands to include:
Mixed Cocktails, Imported and Domestic Beers, House Wines and Soft Drinks

ALSO INCLUDED

Champagne Toast
Custom Innisbrook Bakery Wedding Cake
Coffee and Tea Service

INNISBROOK WEDDING STATIONS BUFFET YOU BUILD TO YOUR SPECIFICATIONS FROM THE FOLLOWING SELECTIONS:

RECEPTION DISPLAY/PLATTER (Choose any two)

Domestic Cheese and Fruit Platter
Sliced Melons and Berries, Assorted Cheese, Clover Honey and Crackers

Grilled and Chilled Vegetable Platter
Marinated Asparagus, Zucchini, Yellow Squash, Bell Peppers, Portobello Mushrooms and Red Onions

Romaine Hearts Salad
Shaved Parmesan, Focaccia Crostini and Roasted Tomato Pesto Vinaigrette or Creamy Caesar Dressing

Shrimp Cocktail Display
Champagne Poached Gulf Shrimp with Cocktail Sauce and Grilled Lemon
Additional $7 per guest

Seasonal Garden Salad
Mixed Lettuce, Tomatoes, English Cucumbers, Shredded Carrots Peppercorn Ranch and Raspberry Vinaigrette Dressing

Antipasto Display
Cured Italian Meats, Imported Cheeses, Olives, Artichoke Hearts, Assorted Crostinis
Additional $5 per guest

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge.
Pricing based on a minimum of 50 guests.
TASTE OF INNISBROOK STATIONS PACKAGE (Continued)

CHEF ATTENDED STATIONS*
(Choose two)

Build Your Own Slider
Beef Burgers, BBQ Pork, Pulled Chicken (Choose two proteins), Traditional Accompaniments, Rolls, Cole Slaw

Pasta Station
Cheese Tortellini, Ziti Pasta, Marinara, Alfredo, Rose Sauce, Grilled Chicken, Sausage, Peppers, Onions, Mushrooms, Shaved Parmesan, Baked Garlic Toast

Cast Iron Grilled Skewers
Balsamic Garlic Chicken Skewer, Cilantro Lime Shrimp Skewer, Herb Chardonnay Vegetable Mélange

Flat Top Quesadillas
Shredded Chili Chicken, 3-Cheese & Chive, Sour Cream, Pico de Gallo, Guacamole, Green Beans and Stewed Tomatoes

Ultimate Potato Bar
Mashed Yukon Gold, Baked Sweet, Boiled Red Bliss Potatoes

Bacon Lardons, Aged Cheddar, Herbed Goat Cheese, Broccoli Florets, Scallions, Beef Chili, Scallions, Onion Straws, Sour Cream

Risotto Trio
Short Rib, Fresh Herbs, Mushrooms, Merlot Rock Shrimp, Red Onions, Peppers, Sherry Spinach, Asparagus, Asiago, White Wine

BUTCHER BLOCK CARVING*
(Choose one)

Prime Top Sirloin
Worcestershire Jus, Creamy Horseradish, Mini Sesame Rolls, Sour Cream and Scallion Mashed Potatoes

Bronzed Pork Belly
Assorted Mustards, Jalapeño Jelly, Mini Baguettes, Smoked Cheddar Grits

Dijon and Herb Rubbed Turkey
Cranberry Sauce, Garlic Aioli, Honey Wheat Rolls, Cornbread Stuffing

Brown Sugar Brined Pork Steamship
Vermouth Pan Jus, Parker House Rolls, Mashed Sweet Potatoes

1855 Roasted Prime Rib
Port Wine Demi, Horseradish Sauce, Assorted Rolls, Roasted Fingerling Potatoes

Additional $6 per guest

*A Chef Attendant labor fee of $150 per attended station shall be charged.

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge. Pricing based on a minimum of 50 guests.
Couples Choice Buffet Package | $112 per guest

$92 per guest under 21 (non-alcoholic beverages only); Kids meals for 10-under $30 per guest

**RECEPTION**

Hors D’Oeuvres (Choose one)

- Domestic Cheese Display
  - Sharp Cheddar, Swiss, Provolone, Dried Fruit, Clover Honey, Assorted Crackers

- Grilled and Chilled Vegetable Platter
  - Marinated Asparagus, Zucchini, Yellow Squash, Bell Peppers, Portobello Mushrooms and Red Onions

- Seasonal Fruit and Berries
  - Sliced Melons, Golden Pineapples, Fresh Berries and Mango Yogurt Dipping Sauce

Open Bar (Four hours)

- Serving Resort House Brands to include:
  - Mixed Cocktails, Imported and Domestic Beers, House Wines and Soft Drinks
  - Champagne Toast

**COUPLES CHOICE BUFFET DINNER**

Salad (Choose one)

- Crisp Garden Salad
  - Iceberg, Romaine, Ripe Tomatoes, European Cucumbers, Shredded Carrots, Sunflower Seeds Honey Balsamic Vinaigrette and Buttermilk Ranch

- Traditional Caesar Salad
  - Chopped Romaine, Garlic Croutons, Parmesan Cheese, Creamy Dressing

Entrees (Choose two)

- Pan Seared Chicken Breast
  - Rustic Tomato and Garlic Ragout

- Braised Top Sirloin
  - Root Vegetable Pan Jus

- Broiled Atlantic Salmon
  - Chardonnay and Basil Buerre Blanc, Wilted Spinach

- Glazed Pork Loin
  - Hard Cider and Brown Sugar Reduction

- Vegetable Lasagna
  - Mixed Vegetables, Ricotta, Mozzarella, Béchamel Sauce

Sides (Choose one starch, one vegetable)

- Garlic Mashed Potatoes or Rice Pilaf

- Sautééd Green Beans or Seasonal Vegetable Mélange

- Bakery Fresh Rolls and Whipped Butter

Dessert

- Custom Innisbrook Bakery Wedding Cake
- Coffee and Tea Service

*Choice of third entrée — add $5 per guest.

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge.

Pricing based on a minimum of 50 guests.
MAGNIFICENCE BUFFET PACKAGE | $141 per guest
$121 per guest under 21 (non-alcoholic beverages only); Kids meals for 10-under $30 per guest

RECEPTION

HORS D’OEUVRES (Choose two hot and two cold)
Hors D’oeuvres from our list to be passed butler style

DOMESTIC CHEESE AND FRUIT PLATTER
Sliced Melons and Berries, Assorted Cheese, Clover Honey and Crackers

MAGNIFICENCE BUFFET DINNER

SALADS AND COLD DISPLAYS

Romaine Salad
Chopped Romaine Hearts, Shaved Parmesan, Garlic Croutons and Creamy Italian Dressing

Spinach and Sprouts Salad
Pickled Cherry Tomatoes, Shaved Red Onion, Roasted Golden Beets and White Balsamic Fig Vinaigrette

Tuna Duo Display
Tuna Tartare and 5-Spice Seared Ahi, Wasabi Aioli, Scallion and Soy Glaze, Sesame Crackers

Cured Charcuterie
Prosciutto, Salami, Capicola, Marinated Artichokes, Olives and Cornichons

OPEN BAR (Four hours)

Serving Resort House Brands to include:
Mixed Cocktails, Imported and Domestic Beers, House Wines and Soft Drinks

Champagne Toast

ENTREES/SIDES

4-Hour Braised Short Rib
Natural Cabernet Reduction, Charred Leeks

Tomato Dusted Chicken Breast
Chianti Reduction, Braised Fennel Bulbs

Seared Salmon
Fig and Onion Compote, Steamed Jasmine Rice
Crème Fraîche Chive Whipped Potatoes
Sautéed Green and White Asparagus
Innisbrook Baked Dinner Rolls with Sweet Butter

CUSTOM WEDDING CAKE

Prepared by our pastry chef to your specifications

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge. Pricing based on a minimum of 50 guests.
AFTER PARTY SNACK STATIONS
All Stations for a minimum of 50 guests

**NACHO BAR** | $19 per guest
Taco Beef, Shredded Chicken, Sharp Queso Sauce, Shredded Lettuce, Pico de Gallo, Black Olives, Sour Cream, Guacamole, Diced Tomatoes, Tri-Color Tortilla Chips

**ASSORTED FLATBREAD DISPLAY** | $18 per guest
Classic Pepperoni and Oregano, 3-Cheese and Basil. White Pizza, BBQ Chicken and Caramelized Onion

**SUSHI DISPLAY** | $26 per guest
(Based on four pieces per guest)
Spicy Tuna, Vegetarian and Shrimp Rolls
Pickled Ginger, Wasabi and Soy Sauce

**MAC & CHEESE FAVORITES** | $18 per guest
Sharp Cheddar and Cavatappi, Panko Crust, Pepper Jack and Elbow Macaroni, Asiago Crust
Toppings: Chopped Bacon, Shredded Chicken, Diced Tomatoes, Scallions, Salsa, Sautéed Onions

**CHEESESTEAK STATION** | $22 per guest
Shaved Rib-Eye, Sliced Chicken, Sautéed Peppers, White Onions, Cheese Sauce, Sub Rolls, BBQ House Made Chips

**TRIO OF CHICKEN WINGS** | $21 per guest
Buffalo Style, Garlic Parmesan, Bourbon Brown Sugar BBQ
Carrot and Celery Sticks, Ranch and Blue Cheese Dressings

**BITES FROM THE BAR** | $19 per guest
Jalapeño Poppers with Green Chili Cheese Sauce, Breaded Mushrooms with Marinara, Chicken Fritters with Honey Mustard, Bowls of Pretzels and Potato Chips

**BROWNIE A LA MODE** | $12 per guest
Warm Fudge Brownie, Vanilla Ice Cream, Caramel Sauce, Strawberry Sauce, Whipped Cream, Cherries, Chopped Peanuts

A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge.
Pricing based on a minimum of 50 guests.
OUTDOOR CEREMONY

ISLAND CLUB 10TH TEE OAK TREE
Breathtakingly majestic oak tree with Spanish moss, lush ferns and panoramic water view background. Accommodates 75 up to 275 guests.

SALAMANDER SPA TERRACE & LAWN
Luxurious garden and deck setting. Accommodates 10 up to 125 guests.

ISLAND CLUB PUTTING GREEN
The perfect setting for an intimate ceremony in a lush golf setting with seasonal floral beds. Accommodates 10 up to 75 guests.

INDOOR CEREMONY

INVERNESS HALL GRAND FOYER
A cathedral like glass atrium foyer creates a luxurious indoor setting with the beauty of volumes of natural light. Accommodates 200 up to 500 guests.

STIRLING AND EDINBURGH BALLROOMS
Classic elegance and sparkling chandeliers. Accommodates 75 up to 400 guests.

OUTDOOR RECEPTION

LOCHNESS POOL
Expansive pool area with lush landscaping, zero entry beach and rock waterfalls. Accommodates 75 up to 225 guests.

ISLAND POOL
Very well landscaped pool and deck area ideal for that special day. Accommodates 25 up to 100 guests.

SALAMANDER SPA TERRACE AND LAWN
Luxurious private garden and deck setting with water feature background. Accommodates 25 up to 75 guests.

INDOOR RECEPTION

INVERNESS HALL AND BALLROOM
Majestic high ceilings with grand chandeliers and a theatrical size permanent stage. Accommodates 200 up to 800 guests.

STIRLING AND EDINBURGH BALLROOMS
Classic elegance and sparkling chandeliers, each with a permanent stage. Each accommodates 75 up to 300 guests.

THE TOSCANA ROOM
Wall to wall windows with golf course view. Accommodates 25 up to 75 guests.

These elegant indoor and outdoor options are available accommodating up to 400 guests. Please contact us for more information regarding specific availability, fees and inclusions.
A 24% service charge and applicable state and local sales tax is added to all food and beverage charges including service charge. Pricing based on a minimum of 50 guests.

<table>
<thead>
<tr>
<th>CEREMONY LOCATION</th>
<th>GUEST CAPACITY</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Island Club 10th Tee Oak Tree</td>
<td>75 – 100</td>
<td>$1,900</td>
</tr>
<tr>
<td></td>
<td>101 – 150</td>
<td>$2,300</td>
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<tr>
<td></td>
<td>151 – 300</td>
<td>$2,500</td>
</tr>
<tr>
<td>Island Club Putting Green</td>
<td>25 – 75</td>
<td>$950</td>
</tr>
<tr>
<td>Inverness Hall — Grand Foyer</td>
<td>175 – 400</td>
<td>$2,000</td>
</tr>
<tr>
<td>Salamander Spa Terrace</td>
<td>75 - 150</td>
<td>$1,900</td>
</tr>
<tr>
<td></td>
<td>151-300</td>
<td>$2,300</td>
</tr>
</tbody>
</table>
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**Frequently Asked Questions**

**ARE THERE ANY RESTRICTIONS REGARDING THE NUMBER OF GUESTS ATTENDING A CEREMONY OR RECEPTION?**
Our venues are able to accommodate ceremonies and receptions with 25 to over 500 guests in attendance. Thus, we reserve our ceremony and reception sites for parties that fall within this range.

**HOW DO I SECURE MY WEDDING DATE AND VENUE?**
An Innisbrook Catering Manager will be in contact to discuss the specifics of your special day. Your catering manager will advise you which venue most adequately fits your event and will then ensure that your preferred date, space, and location are available. After this information is acquired, a Catering Contract will be prepared.

**DO YOU HAVE OUTDOOR CEREMONY LOCATIONS?**
Innisbrook is the natural choice if you are looking for an elegant outdoor ceremony venue. Stately oaks, gracious magnolias, majestic pines and breathtaking golf course are all popular options for ceremonies at Innisbrook Resort.

**WHAT DOES INNISBROOK RESORT PROVIDE FOR A WEDDING CEREMONY?**
Ceremony fees range from $1,000 to $2,500 based on the location and number of guests. This fee includes location, white wedding chairs, and indoor space in the event of inclement weather. Décor and other enhancements to the wedding ceremony are available through Innisbrook Resort as well as from outside vendors.

**IS THERE A SERVICE CHARGE OR SALES TAX?**
All prices are subject to a 22% service charge and applicable Florida State sales tax.

**WHAT IS THE PROCESS FOR OBTAINING A MARRIAGE LICENSE?**
Couples wishing to be married are required to obtain their own marriage license at any courthouse in Florida. Both bride and groom must be present and have proper identification. The cost of the license is payable by cash or money order. The marriage license will be issued at the time of application and is valid immediately for out-of-state residents and after three (3) days for Florida residents. It must be used within 60 days.

**WHAT ACCOMMODATIONS ARE PROVIDED FOR THE BRIDE AND GROOM?**
At Innisbrook Resort, our professional staff awaits the opportunity to provide you excellence in cuisine, service and attention, especially on this momentous occasion. All couples booking a package of 65 or more guests shall receive one complimentary night of accommodation in one of our tastefully appointed suites.

**HOW DO MY GUESTS RESERVE ROOMS?**
We offer special rates for our wedding families, friends and out of town guests. Rates are seasonal and will be quoted by your catering representative.

**WHAT ARE THE FEES FOR PARKING?**
All Innisbrook Resort venues offer complimentary parking. In addition we have a convenient on-property resort shuttle service for those staying at the resort.

**CAN WE DO A REHEARSAL FOR THE WEDDING CEREMONY?**
Your Innisbrook Resort Catering Manager will be happy to arrange a ceremony rehearsal for you and your wedding party.
Frequently Asked Questions

DO YOU PROVIDE HAIR AND MAKEUP SERVICES?
The Indaba Spa at Innisbrook offers a range of services including hair and makeup professionals who will work with you to create your desired look, as well as cater to the beauty needs of the bridal party.

WHAT IS THE AVERAGE COST PER PERSON FOR FOOD & BEVERAGE?
While each wedding is unique, we have established wedding packages to introduce you to some of the options we offer as a resort. Our package prices range from $92 to $136 per person. Innisbrook Resort would be delighted to customize a package based on your specific tastes and price out that package accordingly.

CAN FOOD OR BEVERAGE BE BROUGHT IN FROM THE OUTSIDE?
All food and beverage must be provided and served by Innisbrook Resort. However Innisbrook Resort can make arrangements to have Kosher, Halal and other Ethnic meals provided for your guests under the supervision/approval of our culinary team. Please ask your catering manager for these menu options.

WHO PROVIDES THE WEDDING CAKE?
Custom designed wedding cakes from our pastry chef are included in our wedding packages. If desired, you may choose to obtain your cake from an outside vendor.

CAN YOU PLEASE CLARIFY THE FOOD & BEVERAGE MINIMUM?
Food & Beverage Minimums are monetary amounts that must be spent in order to host your event in a particular venue at our property. This number does not include service charges, sales tax, any fees, parking, guestrooms, or enhancements to your event. Thus when budgeting for your event, you should anticipate spending more than the Food & Beverage Minimum.

WHEN DO I NEED TO FINALIZE MY MENU?
Final menu selections are due to your Catering Manager 30 days prior to the wedding. Final guest counts are due in writing by 12 noon, 72 Business Hours before your event.

DO YOU PROVIDE CHILDREN’S AND VENDOR MEALS?
Yes, a selection of both children’s and vendor meals are available for your convenience.

DO YOU PROVIDE A TASTING OF THE FOOD WE SELECT? WHEN MAY I COME AND WHAT IS INCLUDED?
Innisbrook Resort offers tastings for weddings scheduled in our banquet/ballroom space. Specific guidelines will be provided to you from your Catering Manager that will specify how to make the food and beverage selections for the tasting. Please allow a three week advance time-frame in which to book your tasting.
FOR YOUR SPECIAL EVENT NEEDS, CONTACT

Sales@InnisbrookGolfResort.com