

B

OCEAN  
FORT LAUDERDALE

*B Wed Forever*





## *Congratulations*

Thank you for selecting B Ocean where you can just B you!

Start your wedding weekend off with a pop! Say "I DO" in beachside bliss at our resort located directly on the famous Fort Lauderdale Beach. Whether a sit-down rehearsal dinner, a simple welcome cocktail party, or a farewell breakfast we are here to fulfill every moment throughout your wedding weekend.

On behalf of the B Ocean catering and culinary team, we welcome you to find beachside bliss at our resort located directly on the famous Fort Lauderdale Beach.

B Wed is a lifestyle...

## Your Venues



### **B Ocean Beach**

- 10,000 sq. ft.
- Seats up to 200 guests
- Available for sunrise or sunset ceremonies & cocktail hour receptions



### **Point Ballroom & Lido Ballroom**

- Up to 4,400 sq. ft. of convertible space
- Floor to Ceiling windows and ocean views
- Seats up to 200 guests with a dance floor
- Private verandah with partial Beach views



### **Promenade Room**

- 3,550 sq. ft. of convertible space
- Seats up to 150 guests with a dance floor

## Your Ceremony

Onsite ceremony fees includes the location, backup location (outdoor events), fruit infused water station, setup, white folding chairs (outdoor events) or banquet chairs (indoor events).



### **Indoor Ceremony | 1,000**

Experience modern elegance and floor to ceiling windows with breathtaking ocean views; B on the beach without the sand!

### **Beach Ceremony**

2,500

Say "I Do" on the beach with luxe style or enjoy an intimate gathering with sand between your toes.



## Wedding Packages

All packages include the following:

### Before I Do

- Reduced event valet parking
- Exclusive guestroom rates

### During

- 5-Hour open bar service
- Butler-passed hors d'oeuvres
- Prosecco Toast
- Gourmet Plated or Buffet Meal
- Custom designed wedding cake  
*(Cutting and service included)*
- Elegant white linen & table napkins
- Tables, chairs, china, glassware, silverware, and votive accents

### Happily, Ever After

- Complimentary wedding night stay for the couple
- Special B Ocean amenity for the couple

### Additional Considerations & Enhancements

- Rehearsal dinner or welcome reception
- Late night enhancement stations & passed bites
- Farewell breakfast or brunch
- Bartender Fees | 150 each
- Children's meals (3-12) chicken fingers, French fries, wedding cake, and choice of soda/juice/milk | **45 per child**
- Vendor meals | **45 per vendor**
- Your Gift bag delivery | **5 per item**

*\*All pricing is subject to a 7% 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.*



## Wedding Packages

### **B Loved | 165**

- Five Hours of Deluxe Open Bar Service
- Five Butler-Passed Hors d'Oeuvres
- Three Course Gourmet Plated Dinner including: Selection of Salad and Entrée (Pre-Selected Choice of Two)
- Signature Wedding Cake
- Celebratory Prosecco Toast
- Coffee and Tea service

### **B Ultimate | 185**

- Five Hours of Premium Open Bar Service
- Six Butler-Passed Hors d'Oeuvres
- One Action Station with Uniform Attendant
- Three Course Gourmet Plated Dinner including: Salad Course, Duet Entrée (Pair Your Own)
- Signature Wedding Cake
- Celebratory Prosecco Toast
- Tableside Wine Service
- Coffee and Tea service

### **B Delighted Buffet | 205**

- Five Hours of Premium Open Bar Service
- Six Butler Passed Hors D' Oeuvres
- Freshly Baked Artisan Breads & Butter
- Salads (choice of two)
- Entrée Selection (choice of two)
- Action Stations with Uniformed Attendant (choice of one)
- Accompaniments (choice of two)
- Signature Wedding Cake
- Celebratory Prosecco Toast
- Tableside Wine Service
- Coffee and Tea service



## Butler Passed Hors D'Oeuvres

### Chilled Selections

#### *Spoons*

- Seafood Ceviche
- Ahi Tuna Tataki and Daikon Pickle
- Hummus and Black Olive Tapenade
- Smoked Salmon Mousse and Paddle Fish Caviar

#### *Verrines*

- Mandarin Gazpacho and Crab
- Chilled Andalusian Gazpacho and Crab
- West Coast Oyster Bloody Mary

#### *Canapes*

- Salmon Pastrami, Blini and Crème Fraiche
- Watermelon, Mint, Pedro and Iberico Ham
- Bresaola Carpaccio and Mizuna
- Avocado and Shrimp Tart

### Hot Selections

#### *Shooters & Spoons*

- Yellow Corn Velouté and Scallops
- Tomato Bisque and Fry Cheese
- Yuzu Remoulade Crab Souffle
- Lobster Mac and Cheese
- Spinach and Mushroom Ragu

#### *Satays and Skewers*

- Malaysian Chicken Satay
- Grilled Steak Skewers with Chimichurri
- Indonesian Shrimp Satay

#### *Traditional*

- Brie and Raspberry Phyllo
- Shrimp Quesadilla
- Ham and Cheese Croquettes
- Vegetable Spring Rolls

## Salads

### Select one for all guests

**Baby Spinach Salad:** Five Spiced Candied Walnuts, Radicchio, Apricots, Sherry Vinaigrette

**Portobello Carpaccio:** Marinated Portobello Mushrooms, Radish, Arugula Salad & Manchego Cheese

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

**Rainbow Leaves:** Radicchio, Belgium Endive, Frisée Lettuces, Goat Cheese & Citrus Dressing

**Heirloom Tomatoes Caprese:** Marinated Burrata, Prosciutto, Mizuna Aged Balsamic, Extra Virgin Olive Oil

**Belgian Endive Salad:** Radicchio, Treviso, Arugula, Pear, Brie Cheese Tempura & Passion Fruit Emulsion

## Entrées

**B Loved |** Pre-Selected Choice of Two

**Herb Roasted Frenched Chicken Breast**

Potatoes Gratin, Niçoise Vegetables, Marsala Sauce

**Marinated Citrus Mahi Mahi**

Garlic Broccolini, Curried Sweet Potatoes and Lime-Shoyu Sauce

**Miso Glazed Alaskan Salmon**

Fennel Marmalade, Creamy Quinoa, Citrus Beurre Blanc

**Sea Salt Crusted Beef Sirloin Steak**

Wild Mushroom Ragu, Mascarpone Polenta & Tarragon Au Jus

**Manchego Crusted Beef Tenderloin**

Grilled Asparagus, Arugula Mashed Potatoes

**B Ultimate |** Pair Your Duet Your Way

Select any two options from our Land and Sea options to pair your entrée

**Land |** Select One

- 6oz. Grilled Petit Filet, Black Peppercorn Sauce
- Medallion of Beef Tenderloin, Burgundy Reduction
- Balsamic Roasted Chicken, Tarragon Tomatoes
- Spinach Artichoke Stuffed Chicken Breast
- Char-Grilled Baby Lamb Chop, Mustard Thyme Sauce

**Sea |** Select One

- Lime and Cilantro Marinated Florida Grouper, Lemon Caper Sauce
- Fennel Dusted Salmon, Lemon and Parsley Gremolata
- 6oz. Butter Poached Lobster Tail
- Herb Roasted Jumbo Shrimp
- Panko Crusted Diver Scallops, Lemon Garlic

*Please Note:*

*Chef will compliment your entrée duet with appropriate sides*

## B Delighted Buffet Selections

### Salads | Select Two

- Mixed Field Greens, Diced Tomatoes, Cucumbers, Red Onions, Carrots & Assorted Dressings
- Traditional Caesar, Focaccia, Parmesan, Creamy Dressing
- Tomato Caprese, Baby Arugula, Mozzarella, Balsamic Reduction
- Boston Bibb Lettuce, Candied Walnuts, Diced Pears, Gorgonzola Cheese, Champagne Vinaigrette
- Grilled Asparagus, Artichoke and Sweet Pepper Salad

### Sides | Select Two

- Wild Rice Pilaf
- Coconut 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
- Steak House Vegetables
- Brown Buttered Heirloom Baby Carrots
- Grilled Broccoli Rabe

### Entrees | Select Two

- Wild Mushroom Stuffed Ravioli, Herbed Cream Sauce & Parmesan Cheese
- Grilled Portobello and Seared Chicken Breast, Boursin Mushroom Cream
- Award-Winning White Truffle Lobster Mac & Cheese, Smoked Gouda Cheese Sauce
- Chicken Marsala
- Fennel Dusted Salmon
- Apple Cider Glazed Ham
- Slow Braised Beef Short Rib
- Oven Roasted Top Round of Beef

### Action Station | Select One

- Whole Baked Salt Encrusted Florida Yellowtail Snapper, Beurre Blanc
- Pumpnickel Whole Roasted Side of Salmon, Gremolata Sauce
- Oven Roasted Whole Turkey, Traditional Gravy, Cranberry Chutney
- Slow Roasted Top Round of Beef, Italian Herbs, Natural Au Jus, Horseradish Cream

## Beverage Options

### **B Loved Package**

Deluxe Open Bar

### **B Ultimate & B Delighted Package**

Premium Open Bar

### **Deluxe Brands**

- Smirnoff Vodka
- Jim Beam Bourbon
- Johnnie Walker Red Scotch
- Beefeater Gin
- Seagram's 7 American Whiskey
- Captain Morgan White Rum
- Cazadores Blanco Tequila

### **All Packages Include**

- Canyon Road Wines: Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon
- De Lucca Prosecco
- Domestic and Imported Beers: Budweiser, Bud Light, Miller Lite, Heineken, Corona Extra, St. Pauli N.A.
- Local Craft Beers: Funky Buddha Floridian, Funky Buddha Hop Gun IPA

### **Beverage Upgrade Options**

Upgrade to Premium Brands | 15

Additional 1-hr Open Bar | 15

Signature Drinks Available

### **Premium Brands**

- Ketel One Vodka
- Jack Daniel's Bourbon
- Johnnie Walker Black Scotch
- Tanqueray Gin
- Canadian Club Whisky
- Bacardi Superior Rum
- Casa Noble Blanco Tequila



## Cocktail Hour Enhancements

### **Crudité Display | 10**

Carrots, Celery, Cucumber, Sweet Peppers and Cherry Tomatoes, Hummus and Ranch Dressing, Flatbreads

### **Cheese Display | 15**

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

### **Antipasti Display | 18**

Prosciutto, Sopressata Salami, Capocollo, Herbed Mozzarella, Olives, Peppers, Grilled Roasted Vegetables and Nuts

### **Sushi Display | 22**

Based on 5 pieces per person

California, Hamachi, Salmon, Spicy Tuna, Vegetable Soy Sauce, Ginger and Wasabi

### **Carving Action Station | 28** (select one)

Oven Roasted Top Round of Beef Served with Brioche

Whole Roasted Turkey and Gravy and Sweet Potatoes

### **Quesadilla Action Station | 16**

Grilled Flour Tortillas with Carne Machada, Grilled Chicken, Queso Fresco, Fire-roasted Green Chili, Aged Cheddar and Caramelized Onions, Smoked Gouda and Jack Guacamole, Sour Cream, Pico de Gallo, Pickled Hot Peppers and Salsa Verde

### **Ceviche Bar | 20**

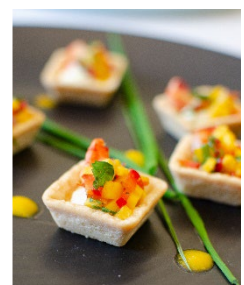
Shrimp Ceviche, Classic White Fish Ceviche, Ahi Tuna Tartare

Plantain Chips

### **Mediterranean Display | 12**

Grilled Marinated Vegetables with Aged Balsamic Vinegar and Infused Olive Oil

Bruschetta Station includes: Wild Mushroom, Artichoke, Kalamata Olive Tapenade, Roasted Red Peppers, Traditional Hummus, Baba Ghanoush, Tabouli Salad



## Wine Enhancements

### White

- Rodney Strong Chardonnay, Chalk Hill, California | 60
- Chalk Hill Chardonnay, Sonoma Coast, California | 65
- Ferrari Carano Chardonnay, Sonoma California | 68
- Terrazas, Chardonnay, Mendoza, Argentina | 55
- Cape Mentelle, Sauvignon Blanc, Margaret River, Australia | 52
- The Seeker, Sauvignon Blanc, Marlborough, New Zealand | 58

### Red

- Bellacosa Cabernet Sauvignon, N. Coast, California | 60
- Carmel Road Pinot Noir Monterey, California | 55
- Terrazas, Cabernet Sauvignon, Mendoza, Argentina | 50
- Terrazas Malbec, Mendoza, Argentina | 50
- The Palm by Whispering Angel Rosé, Coteaux d'Aix-en-Provence, France | 55

### Sparkling White

- Mumm Brut, Napa, California | 55
- Lunetta, Prosecco Doc, Veneto, Italy | 45

### Champagne

- Champagne Pommery Brut Royale, Reims, France | 90
- Veuve Clicquot | 125



## Enhance Your Celebration

### **Gourmet Coffee Cart with Barista**

Assorted gourmet specialty coffees, made to order including: Espresso, cappuccino, café con leche, latte, macchiato, Cuban coffee, hot chocolate or hot tea (custom sleeves, wooden stirrers at additional costs)  
Price quoted upon request

### **Chocolate Fountain Station**

Featuring: Rich Belgian Chocolate, Dark, Milk or White  
Dipping Choices: Strawberries, Bananas, Marshmallows, Biscotti, Donuts, Pretzel rods, Rice Krispies, Etc.  
Price quoted upon request

### **Viennese Dessert Table**, 50 Guests Minimum | 18

Elegant Display of Assorted Specialty Cookies, Sweet Treats, Assorted Petit Fours, Assorted Petite Cheesecakes, Petite French Pastries

### **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: 125 each (1attendant per 75 guests required)*



## Let Me Upgrade You

**Specialty Napkins** | Pricing Varies By Design

**Specialty Linen** | Pricing Varies By Design

**Chair Covers** | Pricing Varies By Design

Complete with your choice of:  
Organza or Solid Satin Sash  
Spandex



## Preferred Vendors

The professionals on this list meet the necessary level of accomplishment and service standards to be recommended by B Ocean Resort. When selecting a vendor, it is the sole responsibility of the client to interview, obtain references and contract services. If a vendor is selected that is not on this list, the vendor must produce a certificate of insurance prior to you contracting their services. Any vendor who does not provide current proof of insurance at the time of the event will not be permitted to work at the Hotel. B Ocean Resort reserves the right to deny property access to any vendor the Hotel has not approved.

### All-Inclusive Packages

- Florida Beach Wedding  
Brittany Madon  
[floridabeachwedding.com](http://floridabeachwedding.com)  
844-462-7798

### Event Planning

- Florida Beach Wedding  
Brittany Madon  
[floridabeachwedding.com](http://floridabeachwedding.com)  
844-462-7798
- Meza Events  
Silvia Jaramillo  
[mezaevents.planning@gmail.com](mailto:mezaevents.planning@gmail.com)  
754-214-8275
- Events by Mariela  
Mariela Jimenez  
[eventsbymariela@gmail.com](mailto:eventsbymariela@gmail.com)  
305-778-7841

### Wedding Cakes

- Edible Creations  
Mike & Lily Dominguez  
[edbcreations@aol.com](mailto:edbcreations@aol.com)  
954-433-3445  
EdibleCreationsCakes.com
- Ana Paz Cakes  
Ana PaZ  
[ana\\_paz\\_cakes@bellsouth.net](mailto:ana_paz_cakes@bellsouth.net)  
305-471-5850  
AnaPazCakes.com

### Florist

- Daniel Events  
Linda Reeder  
[linda@danielevents.com](mailto:linda@danielevents.com)  
561-393-1432

## Preferred Vendors

### Photography

- Rosina DiBello  
Luxury Wedding Photographer  
[info@rosinadibello.com](mailto:info@rosinadibello.com)  
954-254-8033
- Scribbled Moments Photography  
[scribbledmomentsphoto@gmail.com](mailto:scribbledmomentsphoto@gmail.com)
- Sugarfree Studio  
Anna Turayeva  
[sugarfreestudiomiami@gmail.com](mailto:sugarfreestudiomiami@gmail.com)  
305-767-6629
- Rodrigo Varela Photography  
Rodrigo  
[info@rodrigovarelaphotography.com](mailto:info@rodrigovarelaphotography.com)  
305-269-4160
- Ron Wood  
Ron Wood Photography  
[ronwoodphotography@mac.com](mailto:ronwoodphotography@mac.com)  
(954) 303-5768

### Officiants

- Rev. Eddie Rodriguez  
[eddiarodriguez.com](http://eddiarodriguez.com)  
305-412-7371
- Rev. Michael Calderin  
[michaelcalderin.org.com](http://michaelcalderin.org.com)  
954-868-2957
- Rabbi Frank  
[rabbionline.com/contact-us/](http://rabbionline.com/contact-us/)  
954-309-7359 or 305-335-3335

### Music

- Event Factor  
Michael Feria  
[infor@theeventfactor.com](mailto:infor@theeventfactor.com)  
786-222-9914
- Celebrity Events  
Todd Rose  
[todd@celebrityent.com](mailto:todd@celebrityent.com)  
954-200-7777
- The Mike Sipe  
Nestor Diaz  
[Ness@themikesipe.com](mailto:Ness@themikesipe.com)  
954-782-9118
- AA Musicians  
Alan Andai  
[Alan@AAMusicians.com](mailto:Alan@AAMusicians.com)  
305-989-0117
- Miami Premier DJ  
[derlin@miamipremierdjs.com](mailto:derlin@miamipremierdjs.com)  
954-801-8278
- Imagine That Events & Entertainment  
Tim Rose  
[trose333@yahoo.com](mailto:trose333@yahoo.com)  
954-895-4318
- Jorge Morffi  
[Jmorffi161@gmail.com](mailto:Jmorffi161@gmail.com)  
786-657-9689

Cover photo by Scribbled Moments Photography

# Preferred Vendors

## Furniture | Linen & Party Extras

- Atlas Event Rentals  
Susan Pappagallo  
[susan@atlaseventrental.com](mailto:susan@atlaseventrental.com)  
561-703-6651
- Over the Top Rental Linens  
Julie Calderon  
[Julie.calderon@ottrl.com](mailto:Julie.calderon@ottrl.com)  
954-424-0076
- Bubble Event Rental Furnishings  
Gerard Nadeau  
[gerard@bubblemiami.com](mailto:gerard@bubblemiami.com)  
954-404-9924
- Café Ala Carte & Chocolate Fountains  
Bonnie  
[bonnie@cafealacarte.com](mailto:bonnie@cafealacarte.com)  
954-349-1030
- Crepe Maker  
[catering@crepemaker.com](mailto:catering@crepemaker.com)  
305-233-1113 Ext. 2
- Capture Pod Photobooth  
Alex Giassa  
[agiassa@capturepod.com](mailto:agiassa@capturepod.com)  
305-572-1906
- Tents N Events Inc  
Richard  
(954) 979-7456  
[tentsnevents.com](http://tentsnevents.com)
- Cigar Roller  
Frank Paul  
954-340-9806

## Dresses

- Simone's  
[BridalPromPageant.com](http://BridalPromPageant.com)  
954-314-7980

## Kosher Caterers

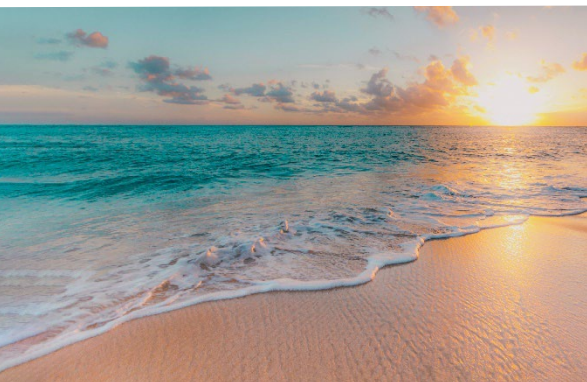
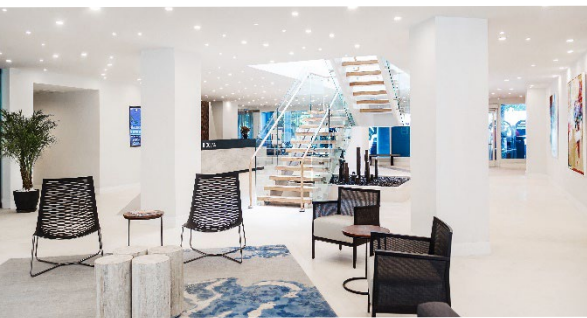
- Food Art  
Joelle Lallouz  
[caterers.foodast@gmail.com](mailto:caterers.foodast@gmail.com)  
954-404-6417
- Shaiké's Kosher Catering Company  
Jaime Barron  
[info@shaikes.com](mailto:info@shaikes.com)  
954-399-0360
- Elegant Kosher Catering  
Jacob Mizrachi  
[jacob@elegantkoshercatering.com](mailto:jacob@elegantkoshercatering.com)  
561-306-9988
- Danziger Kosher Catering  
[caryn@danziegerkoshercatering.com](mailto:caryn@danziegerkoshercatering.com)  
847-982-1818

## Hair & Makeup

- Ultimate Bridal Beauty  
Jaye L. Goldberg  
[jaye@ultimatebridalbeauty.com](mailto:jaye@ultimatebridalbeauty.com)  
206-251-0290

## Spa Services

- La Sirena Spa  
Brian David Douglas  
[brian@lasirenaspa.com](mailto:brian@lasirenaspa.com)  
954-566-0042

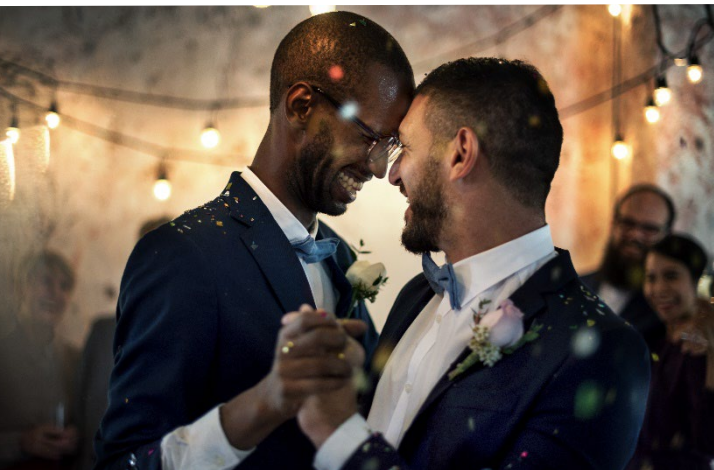
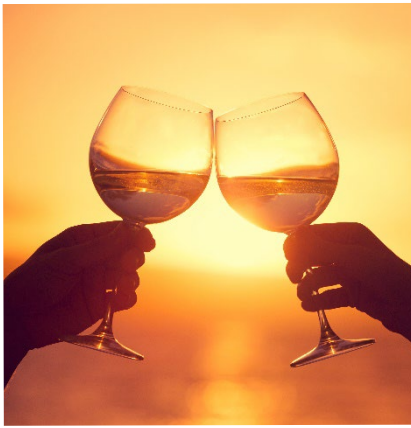


## About B Ocean

Find beachside bliss at our resort located directly on the famous Fort Lauderdale Beach and just minutes from Fort Lauderdale-Hollywood International Airport, Port Everglades, and downtown Las Olas Boulevard. Originally built in 1956 as the Yankee Clipper, B Ocean Resort has been a favorite hot spot for American icons throughout history including Marilyn Monroe, Joe DiMaggio, and Robert De Niro, to name a few. Today, B Ocean Resort stands as a modern oceanfront destination, complete with thoughtful nods to its storied past. This prime location on the beach makes B Ocean Resort the premier choice among Fort Lauderdale oceanfront hotels.

Guests can lounge on our private beach while enjoying delicious food and drink options or catch a one-of-a-kind mermaid show at the world-famous Wreck Bar. With 481 modern locally-inspired, beach-chic spacious guestrooms and suites, award-winning service, and amenities including two swimming pools, on-site dining, 24-hour fitness center, and live underwater entertainment our Fort Lauderdale Beach resort was designed to give you the freedom to Just B You! Guests can hop on a Water Taxi, conveniently located only 3 blocks from the resort to see the true beauty of the Ft. Lauderdale canal system and discover why the city is known as the "Venice of America." Guests can always B In Touch™ with colleagues, friends, and family with FreeB™ Wi-Fi available in all public areas and guest rooms!

At B Ocean Resort we encourage you to express yourself and revel in Self Expression Hospitality™ creating an inclusive, engaging, and inviting space with unparalleled services for you to experience. 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: B Adventurous, B Compassionate, and B Nourished.



## 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:** Beyond the contractual five hours, your bar service may be extended at a charge of \$15++ per guest (based on actual guest count at time of extension) per additional hour for up to seven hours. Beyond seven hours, overtime bartender and server fee charges of \$150++ per hour will apply.

**GUARANTEE:** The guarantee for the number of guests attending all food functions is required by noon 14 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 14 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 7% 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 payment is required (14) 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.

**VALET PARKING:** Valet parking services are provided at a reduced rate of \$10 per vehicle. These charges may be posted to the master account or will be billed to the individual guest upon arrival. 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 for all plated wedding dinners with a food and beverage minimum expenditure of \$5,000 exclusive of tax and service. Tastings are limited to Tuesday, Wednesday or Thursday between the hours of 2pm – 5pm. Your tasting will be scheduled a maximum of 2 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 Ocean preferred list of vendors, however, you are welcome to utilize your own outside vendor. Vendors must provide Certificate of Liability Insurance, naming B Ocean Resort 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 a suitable indoor area reserved if inclement weather occurs. Weather calls will be made three hours before the start of the event. The backup 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 \$2,000 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 of Fort Lauderdale noise ordinances. Outdoor music must end by 10:00pm.

**DÉCOR AND ENTERTAINMENT:** All menus are inclusive of standard event 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 starting at \$1,500 and up.

**ALCOHOL:** Florida State Liquor Commission regulates the sale and service of alcoholic beverages. B Ocean 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, but a preferred outside caterer can be used for Glatt 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 strongly recommends a professional wedding planner or "day of" coordinator for weddings of 100 guests or higher and recommends a professional wedding planner for weddings of under 100 guests 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 Ocean Resort 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 14 days prior to the event.



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