

Weddings at Shades of Green

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Shades of Green wedding packages make it easy to plan and customize your wedding for the size and type of celebration you're looking for and at a budget that fits. They all come with our signature attention to detail and accessible planning services, even if you're coming from far away. We have a list of approved vendors that are pre-screened, trustworthy, and work with us often. You can book up to two years in advance, but please give us at least 60 days of notice to plan your special day. We are looking forward to helping you customize your wedding plans.

ELIGIBILITY

Shades of Green Resort is an Armed Forces Recreation Center (AFRC) operating under the Department of the Army. We are here to serve active-duty and retired members of the US Armed Forces, DoD Civilians, their families, and authorized users. For more details on eligibility, please visit our website: https://www.shadesofgreen.org/about-shades-green/eligibility.

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PACKAGE BREAKDOWN

	CEREMONY ONLY	CEREMONY + RECEPTION		
	MAGNOLIA	PALM + SILVER	PALM + GOLD	PALM + PLATINUM
Pricing	\$3,000*	\$1,500 + \$125 Per Adult	\$1,500 + \$135 Per Adult	\$1,500 + \$150 Per Adult
Officiant	Included	Included	Included	Included
Day of Wedding Coordinator	Included	Included	Included	Included
Photographer	Included			
Cake	Included			
Personal Floral	Included			
Spa Services	Manicure + Pedicure OR 50-Minute Massage	50-Minute Massage	8o-Minute Massage	50-Minute Couples Massage
Meal Style	N/A	Buffet	Buffet or Plated	Buffet or Plated
Champagne Toast	Included	Included	Included	Included
Room Accommodations				(1) 2 Night Stay - Standard Room
Guest Count Parameters	Up to 30 Guests	Minimum 31 Guests	Minimum 31 Guests	Minimum 40 Guests
Bartender Fee	N/A	Waived	Waived	Waived

NOTES

Packages incur a \$1,000 fee if booked on a premium holiday – Thanksgiving Day, Christmas Eve, Christmas Day, New Year's Eve, and New Year's Day.

Please note that the Palm Package is mandatory for all non-Magnolia wedding events, regardless of whether the ceremony is held at Shades of Green. It includes ceremony and reception elements.

^{*} Each additional guest above 30 for the Magnolia Package will incur a \$35 fee per person.



MAGNOLIA PACKAGE \$3,000

Our Magnolia Package, which takes place on our beautiful Magnolia Patio, is perfect for small, intimate gatherings of up to 30 guests. Each additional guest is \$35 per person. Available each day of the week, but only at 1100 hours on Fridays and Saturdays.



INCLUDES

WEDDING OFFICIANT –The ceremony will be performed by an officiant from **A Beautiful Ceremony**, who will work with you before your wedding day to personalize your ceremony. Rehearsal is not included.

PERSONAL FLORAL – You'll work with **Kissimmee Florist** to select your bridal bouquet, bridesmaid's bouquet, groom, and best man boutonnieres. Additional services are available at an extra charge.

WEDDING CAKE – A customized two-tier wedding cake will be provided. You will have a choice of shape - round or square and multiple flavor combinations. Special requests and tastings are available at an additional charge.

PHOTOGRAPHY SERVICES - Provided by **Chapman Photography**, the wedding package includes 90 minutes of coverage, 100 retouched digital images, and a copyright release. Images will be shared via a website.

WEDDING COORDINATION—Just Marry, a well-respected Orlando planning company, provides the day-of wedding coordinator. Included is a 30-minute pre-planning phone call. They will create the paperwork for the ceremony flow, and on the day of, they will assist with small tasks to ensure your special day runs smoothly, such as lining the bridal party up for the processional.

SPA SERVICES—Our **Magnolia Spa** offers a choice of a manicure and pedicure or a 50-minute relaxation massage. Gratuities are included.

PACKAGE NOTES:

- Magnolia Patio is available one-hour prior for decorating.
- Includes White Ceremony Chairs and an Optional Arbor
- House Sound System is Included Guests will need to provide a device pre-loaded with song selections





PALM PACKAGE \$1,500

Our Palm Package applies to all ceremony + reception weddings.
Choose between two beautiful ceremony locations.



MAGNOLIA PATIO Seating Capacity - 58 guests



PALM PRE-FUNCTION
Seating Capacity – up to 150 guests

PALM PACKAGE INCLUDES

CEREMONY (30 Minutes)

Ceremony Venue Setup is available two hours prior for decorating **White Ceremony Chairs**

House Sound System Guest to provide their own device

COCKTAIL HOUR (1 Hour)

Cocktail Hour Venue Setup is available two hours before for decorating High and Low Cocktail Tables
Background Music

Butler Passed Hors d'oeuvres – Based on the package selected **Bartender Fee** Bar services are purchased separately (see page 16)

RECEPTION (4 Hours)

Reception Venue Setup is available two hours prior for decorating Champagne Toast
Meal Service - Based on the package selected
Guest Tables, Banquet Chairs, and White Linen Napkins
Floor Length Guest Table Linens - Selection of colors to choose from Dance Floor
LED Up Lighting - For the Perimeter of the reception room

VENDORS

Wedding Officiant –The ceremony will be performed by an officiant from **A Beautiful Ceremony**. The officiant will work with you before your wedding day to personalize your ceremony. They offer a comprehensive Ceremony Planning Kit to get you started. Rehearsal is not included.

Wedding Coordinator—**Just Marry**, a well-respected Orlando planning company, provides the day-of wedding coordinator. They will assist with small tasks to ensure your special day runs smoothly and stress-free.

OTHER

Spa Services vary per dining package selected (Gratuities included) and are provided by the onsite. Magnolia Spa

Spa Discount 10% Discount on Spa Services for the Wedding Party (Gratuity not included)

OTHER - PLATINUM PACKAGE ONLY

(1) Two-night Hotel Accommodations, Standard Room





SILVER PACKAGE \$125 Per Person (Minimum 31 Guests)

COCKTAIL HOUR

Butler Passed Hors d'Oeuvres

Please select any of the 3 below (you may mix hot and cold items)

Strawberries with Honey Cream Cheese	Cold
Salami Coronets	Cold
Chicken and Mandarin Tartlet	Cold
Assorted Quiche	Hot
Vegetable Spring Rolls with Soy Sauce	Hot

Package Based on 4 Pieces Total Per Guest.

Speak to your Sales Manager if you wish to add additional hors d'oeuvres.

Hot

RECEPTION Buffet - SELECT ONE (1) BUFFET FOR ALL GUESTS*

Buffet Options

Buffets are based on ninety minutes of service.

OAK BUFFET

Mixed Garden Greens with Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Teriyaki Meatballs

Fresh Fruit Salad

Seared Salmon with Dill Cream Sauce

Grilled Chicken Breast with Teriyaki Sauce

Red Skin Garlic Mashed Potato

Rice Pilaf

Seasonal Vegetables

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Starbucks Coffee

VIOLET BUFFET

Caesar Salad

Sliced Tomatoes with Fresh Mozzarella with Olive Oil and Basil

Fresh Fruit Salad

Chicken Marsala

Mushroom Ravioli with Marinara Sauce

Italian Sausage with Peppers and Onions

Vegetable Lasagna

Garlic Bread Sticks, Whipped Butter, Iced Tea, and Freshly Brewed Starbucks Coffee

^{*}Plated vegan, vegetarian, and allergy meals available. See page 16.

GOLD PACKAGE \$135 Per Person (Minimum 31 Guests)

COCKTAIL HOUR

Butler Passed Hors d'Oeuvres

Please select any of the 3 below (you may mix hot and cold items)

Strawberries with Honey Cream Cheese	Cold
Salami Coronets	Cold
Chicken and Mandarin Tartlet	Cold
Steamed Pork Dumplings with Soy Sauce	Hot
Spanakopita	Hot

Package Based on 4 Pieces Total Per Guest. Speak to your Sales Manager if you wish to add additional hors d'oeuvres.

Hot

RECEPTION

Choice of Buffet or Plated Styled Meal - SELECT ONE (1) STYLE*

Buffet Options

Buffets are based on ninety minutes of service.

PALMS BUFFET

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Chicken Satay with Peanut Sauce

Fresh Fruit Salad

Mediterranean Bow Tie Pasta Salad

Citrus Glazed Grilled Mahi Mahi

Chicken Breast with Basil Cream Sauce

London Broil in Wild Mushroom Sauce

Scalloped Potatoes

Wild Rice Pilaf

Seasonal Vegetables

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Starbucks Coffee

TROPICAL SAGE BUFFET

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Fresh Fruit Salad

Herb Marinated Chicken in Dijon Peppercorn Sauce

London Broil with Red Wine Sauce

Grilled Grouper with Mango Papaya Chutney

Roasted Potatoes

Vegetable Medley

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Starbucks Coffee (plated options continued on next page)

GOLD CONTINUED

Plated Meal Options

Plated meals include one starter, one single or two mixed grille entrees, a pre-selected choice of rice or potato, seasonal vegetables, dinner rolls, whipped butter, iced tea, and freshly brewed Starbucks coffee.

1 Starter

+

Single Grille Entrée (up to 2 options for your group) OR Mixed Grille Entrée (selection applies for all guests)*

Rice or Potato (for all guests)

Seasonal Vegetables Dinner Rolls, Whipped Butter, Iced Tea, Starbucks Coffee

STARTERS (CHOOSE 1)

Caesar Salad – Romaine Lettuce, Diced Tomatoes, Herb Croutons, Parmesan Cheese, Caesar Dressing Mixed Garden Greens Salad – Romaine, Red Oak, Radicchio, Mandarin Oranges, House Dressing

SINGLE GRILLE ENTRÉE Choose one per plate. Give your guests the choice between two entrees. Final counts must be supplied 30 days before the reception – see policies.

Chicken Breast – Boneless Chicken Breast with Mustard Cognac Sauce

Broiled Salmon – Salmon Filet with Citrus Teriyaki Glaze

Prime Rib – Oven Roasted Medium Rare, Au Jus, Horseradish

OI

MIXED GRILLE ENTRÉE Choose two per plate. All guests are served the same plate with both selections.

Chicken Marsala – With Wild Mushrooms, Marsala Wine Sauce

Broiled Salmon – With Leek Cream Sauce

Petit Filet – Grilled 40z. Filet with Mushroom Bordelaise

Boursin Stuffed Filet – 40z Filet with a Red Wine Sauce

*Plated vegan, vegetarian, and allergy meals available. See page 16.

PLATINUM PACKAGE \$150 Per Person (Minimum 40 Guests)

COCKTAIL HOUR

Butler Passed Hors d'Oeuvres

Please select any of the 3 below (you may mix hot and cold items)

Strawberries with Honey Cream Cheese	Cold
Boursin Cheese in Cucumber Rounds	Cold
Jumbo Shrimp	Cold

Crab Rangoon with Duck Sauce Hot Chicken Quesadilla Hot **Cuban Spring Rolls** Hot

Package Based on 4 Pieces Total Per Guest. Speak to your Sales Manager if you wish to add additional hors d'oeuvres.

RECEPTION

Choice of Buffet or Plated Styled Meal - SELECT ONE (1) STYLE*

Buffet Options

Buffets are based on ninety minutes of service.

ORANGE BLOSSOM BUFFET

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Oriental Pasta Salad

New York Strip Loin Carving Station with Peppercorn Sauce

Grouper with Mango Salsa

Pommery Mustard Chicken Breast

Sour Cream and Herb Whipped Potatoes

Seasonal Vegetables

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Starbucks Coffee

LILY BUFFET

Mixed Garden Greens, Vegetable Accompaniments, Ranch Dressing, Italian Dressing

Artichoke and Mushroom Salad

Cucumber Onion and Tomato Salad

Fresh Fruit Salad

Prime Rib Carving Station, au jus, and Horseradish

Baked Grouper in Lemon Butter Sauce

Apricot Brandy Chicken

Roasted Red Bliss Potatoes

Seasonal Vegetables

Dinner Rolls, Whipped Butter, Iced Tea, and Freshly Brewed Starbucks Coffee

(plated options continued on next page)

PLATINUM CONTINUED

Plated Meal Options

Plated meals include one starter, one single or two mixed grille entrees, a pre-selected choice of rice or potato, seasonal vegetables, dinner rolls, whipped butter, iced tea, and freshly brewed Starbucks coffee.

1 Starter

+

Single Grille Entrée (up to 2 options for your group) or Mixed Grille Entrée (selection applies for all guests) *

Rice or Potato (for all guests)

Seasonal Vegetables Dinner Rolls, Whipped Butter, Iced Tea, Starbucks Coffee

STARTERS (CHOOSE 1)

Caesar Salad – Romaine Lettuce, Diced Tomatoes, Herb Croutons, Parmesan Cheese, Caesar Dressing Mixed Garden Greens Salad – Romaine, Red Oak, Radicchio, Mandarin Oranges, House Dressing

SINGLE GRILLE ENTRÉE *One entrée per plate. Give your guests the choice between two entrée options.*

Final counts must be supplied 30 days before the reception – see policies.

Chicken Breast – Boneless Chicken Breast with Mustard Cognac Sauce

Petit Filet - Grilled 8oz. Filet, Mushroom Bordelaise

Baked Grouper – Served with Mango Papaya Chutney

MIXED GRILLE ENTRÉE *Two entrees per plate. All quests are served the same plate with both selections.*

Chicken Marsala – With Wild Mushrooms, Marsala Wine Sauce

Broiled Salmon – With Leek Cream Sauce

Shrimp Scampi - With a White Wine Garlic Sauce

Petit Filet - Grilled 40z. Filet with Mushroom Bordelaise

Boursin Stuffed Filet – 40z Filet with a Red Wine Sauce

Pesto Crusted Petit Filet - 40z Filet, Port Wine Sauce

^{*}Plated vegan, vegetarian, and allergy meals available. See page 16.

DINING NOTES

Children's Menu - Select 1 for all guests nine and under

Buffet – Dine from the adult buffet Chicken Tenders – Chicken Tenders, Macaroni and Cheese, Applesauce Mini Corn Dogs – Corn Dogs, French Fries, Applesauce Hamburger – Hamburger, French Fries, Applesauce Spaghetti – Spaghetti, Meatballs, Marinara Sauce

Wedding packages require a minimum payment of 31 adults for the silver or gold package and 40 adults for the platinum package. Should your count exceed this minimum, children ages 4 to 9 will receive a discount of \$15 each, and children three and under will be free. If you prefer to provide a meal to a child under three, the meal will cost \$13 each.

Vegan / Vegetarian Menu - Select 1 for all applicable guests

Stuffed Peppers – Rice, Vegetables, and Plant-Based Chicken Stuffed Bell Peppers topped with Marinara Sauce and Vegan Cheese

Portobello Mushroom Pasta – Fettuccini Pasta, Portobello Mushroom, and Grilled Vegetables Tossed in a Red Bell Pepper and Tomato Sauce

Vegan Burger – Plant-Based Meatless Patty with Lettuce, Tomato, and Pickles on a Bun. Served with Potato Chips

Gluten-Free Menu - Select 1 for all applicable guests

Pasta Bolognese – Gluten-Free Penne Pasta with Meat Marinara Sauce Topped with Parmesan Cheese Grilled Chicken Breast – Chicken Breast Grilled, Served with Roasted Potatoes and Vegetables Tropical Mahi – Pan-Seared Mahi with a Citrus Glaze, Served over Rice Pilaf and Vegetables

Customize Your Event

Add a Touch of Class – Including a carving station with a uniformed carver to your cocktail reception is the perfect way to add a bit of elegance to your event. Options include New York Strip Loin, Salmon en Croute and Roasted Turkey Breast are a few.

Treat Your Guests—Would you like to offer your guests something more after partying late into the night? Add a late-night snack to your reception! Possible options include a Chicken and Waffles Station, Warm Chocolate Chip Cookies with Milk, and more!



BAR SERVICES

One bartender is required for every 100 guests.

The \$200 bartender fee (5 hours) per bar is included in the Palm Package.

If your event extends beyond five hours, each additional hour is \$50.00.

All bars (host or cash) are billed on consumption.

The bar closes 15 minutes before the conclusion of the event.

Liquor law and regulation – Alcohol will not be served to guests who appear intoxicated, under the age of 21 or cannot produce proper identification.

Hosted (aka open) Bar

Premium Liquor - \$9 per drink

House Liquor - \$8 per drink

House Wine - \$6.50 per glass Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Imported Beer - \$7 per bottle *Corona, Heineken*

Domestic Beer - \$6.50 per bottle Bud Light, Budweiser, Coors Lite, Miller Lite, Angry Orchard Hard Cider

Soft Drinks - \$3 per can *Coca-Cola, Diet Coke, Sprite*

Bottled Water - \$3 per bottle *Spring Water*

Cash Bar

Premium Liquor - \$10.50 per drink

House Liquor - \$9.50 per drink

House Wine - \$7.75. per glass Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Imported Beer - \$8.50 per bottle *Corona, Heineken*

Domestic Beer - \$7.75 per bottle Bud Light, Budweiser, Coors Lite, Miller Lite, Angry Orchard Hard Cider

Soft Drinks - \$3.50 per can *Coca-Cola, Diet Coke, Sprite*

Bottled Water - \$3.50 per bottle *Spring Water*

Wine Service

Menu Available Upon Request



Beverage Stations

BLOODY MARY STATION

Minimum 15 People

Smirnoff Vodka, Tito's Vodka, V8, Spicy Mary Mix, Olives, Lemons, Limes, Celery, Horseradish, Assorted Condiments, Hot Sauces

One-Hour Service - \$22 per guest 'Two-Hour Service - \$27 per guest Three-Hour Service - \$32 per guest

GOURMET COFFEE STATION

Minimum 15 People

One-Hour Service - \$14 per guest Starbucks Coffee, Tazo Teas, flavored syrups, half and half, flavored creamers, sugar cubes, hot cocoa, honey, whipped cream

Ala Carte Beverages

Soft Drinks - \$3.50 per can *Coca-Cola, Diet Coke, Sprite*

Bottled Juice - \$3.50 per bottle *Apple, Orange, Cranberry*

Juice - \$26 per gallon *Orange or Apple*

Freshly Brewed Seattle's Best Coffee

\$47 per 1.5 gallons Regular or decaffeinated

Freshly Brewed Iced Tea - \$27 per gallon

Hot Cocoa - \$65 per 1.5 gallons Hot cocoa, whipped cream, marshmallows, chocolate sprinkles

MIMOSA STATION

Minimum 15 People

Mezza corona Prosecco, Orange Juice, Cranberry Juice, Pineapple, Seasonal Fruit Garnishes

One-Hour Service - \$16 per guest Two-Hour Service - \$22 per guest Three-Hour Service - \$27 per guest

SANGRIA STATION

\$80 per gallon

Choice of red or white sangria with lemons, limes, oranges

Bottled Water - \$3.50 per bottle *Spring Water*

Infused Water - \$18 per gallon Lemon, Orange, Strawberry, Mint or Cucumber

Lemonade - \$27 per gallon

Freshly Brewed Starbuck's Coffee

\$65 per 1.5 gallons Regular or decaffeinated

Hot Teavana Teas - \$65 per 1.5 gallons

Apple Cider - \$65 per 1.5 gallons *Hot apple cider, cinnamon sticks*



POLICIES

GUARANTEE

Attendance must be specified thirty (30) days before your function. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based on this number. If your Sales Manager is not advised by this time, the latest estimated count will become the guarantee.

MENU

If a choice of plated menu (single grille entrée) is selected, the client must provide entrée cards that clearly designate each guest's entrée selection.

DIETARY NEEDS

Any special dietary needs must be communicated to the Sales Manager thirty (30) days before the event to allow the culinary team adequate time to accommodate those needs.

FOOD AND BEVERAGE

Outside food or beverage is prohibited except the wedding cake which must be purchased from a pre-approved vendor. Insurance restrictions and health codes prohibit the hotel from allowing leftover food and beverages to be removed from the premises. Therefore, no "to-go" boxes will be supplied for meal functions.

CORKAGE

No beverage of any kind is permitted to be brought into the hotel by the client or by a guest without special, advanced permission from the hotel. If permission has been granted, the hotel staff must serve the beverage. A per-bottle fee of \$30 will be assessed for wine only. Please work with your Sales Manager to obtain permission.

BAR SERVICES

Due to liquor law and regulations in the state of Florida, alcohol will not be served to guests who appear intoxicated, are under the age of 21, or cannot produce proper identification.

One bartender is required for every 100 guests. The bartender fee of \$200 (for 5 hours – cocktail hour + reception) has been built into the Palm Package. If the event extends beyond five hours, additional time will be billed hourly at \$50.00.

AUDIO-VISUAL

Essential audiovisual equipment is available for rental through the hotel. Should your event needs exceed our in-house equipment capabilities, your Sales Manager will send your AV request to an outside full-service audiovisual company.

DÉCOR

All displays and/or decorations are subject to written approval by Shades of Green. Storage or use of dangerous, incendiary, explosive materials, open flames (candles), etc, is prohibited. An additional cleaning fee of \$200 will be charged for using glitter, confetti, or any other undersized decoration. No nails, tacks, or adhesives can be used in our event spaces. Shades of Green cannot assist with personal décor installation for reasons of liability.

BANNERS & SIGNS

Arrangements for banners or signs hung in any function spaces should be made through your Sales Manager. A fee of \$75 will be assessed for each sign or banner.

SERVICE CHARGE

All food and beverage items are subject to a 20% service fee.

LABOR FEES

For each Chef Attendant required for a food or carving station, \$150 will be assessed. Please note that there is not an additional carving fee for the Lily or Orange Blossom buffet menu in the platinum packages.

VENDORS

Only approved vendors included in the hotel's vendor list can operate on the property.

ROOM RESERVATIONS

First and foremost, please remember your guest room booking cut-off is 60 days before the check-in date. It will be included in your contract agreement. The reservations will be on a courtesy hold until the cut-off date; guests must call or book online to claim and confirm their reservations. The block code guarantees the availability of these rooms until the cut-off date when they are released back into general inventory to sell.

PALM WEDDING PACKAGES are built on a five-hour timeframe – 30 minutes for the ceremony, 1 hour for the cocktail hour, and 4 hours for the reception. You receive a two-hour window before the ceremony time to decorate and 30 minutes following the reception to break down. Sample timeline:

1400-1600 - Ceremony & Reception Decoration Setup

1600-1630 - Ceremony

1630-1730 – Cocktail Hour

1730-2130 – 4-hour Reception

2100-2200 - 30 Minutes to Break Down

ROOM EXTENSION / ROOM RESET FEE / EARLY SETUP FEE

A room reset fee will be added to your event if you request to change the setup of your room within twenty-four hours. The fee assessed will be \$150 per quarter ballroom. If you choose to extend your reception, you are subject to an hourly fee of \$250 per hour per quarter ballroom. If you require additional setup time, please speak with your Sales Manager. Space is subject to availability, and other fees will apply.

PARKING

Overnight parking for registered hotel guests is charged per night. Parking for all other guests on the property is \$1 per hour. Parking is free if parked for less than 2 hours. Prepaid parking vouchers for your guests or vendors are available for purchase. Ask your Sales Manager.

NOISE LEVEL

The hotel agrees to allow music and/or entertainment during any hotel function. However, the hotel reserves the right to request that music volume levels be reduced based on guestroom noise complaints or at the hotel's discretion.

MUSIC

We are a family-focused resort; all music must contain appropriate language.

WEATHER POLICY

Florida is famous for heavy, brief rainstorms during spring and summer afternoons. Our policy for rain backup is that we will move the event to the indoor backup location 4 hours before the ceremony starts if there is a 50% or greater chance of rain at the time of your ceremony. This allows us time to set up the ceremony and time for you to decorate.

DEPOSIT

Upon booking your wedding, a non-refundable deposit is due based on the package selected – the Magnolia Package is \$600, and the Palm Package is \$1,500. Six (6) months before your wedding date, a deposit equal to 50% if the wedding package is due. All deposits are non-refundable.

PAYMENT SCHEDULE

At Contracting – A non-refundable deposit of \$1,500 for Palm Packages or \$600 for Magnolia Packages **Six Months** – A non-refundable payment of 50% of the wedding package

30 Days - Final payment for the wedding is due in full

Wedding Day – Any billed-on consumption items must be paid upon completion of the function

CANCELATION POLICY

All payments are non-refundable. If your event is canceled, 60 days or less before the event date, a \$500 administrative fee will be assessed.

KEY INDIVIDUALS

Sales Manager – You will work with them through the planning process. They will schedule your wedding date, assist in selecting your wedding package, set up your room block, create your venue diagram, and answer any questions. Typically, your Sales Manager is not scheduled on your wedding day.

Wedding Coordinator – Once you complete the contracting phase with your Sales Manager, you will hear from your coordinator with **Just Marry**. They will reach out to see if you have any questions and if you wish to add any additional services. If you do not, they will reach back closer to the 6o-day mark to begin finalizing the details of your big day. They will create the flow of your day and will be on-site the day of to oversee execution.

Officiant –After booking, the officiant will reach out and begin working with you to develop your ceremony.

Banquet Manager – They will fulfill the requests in the banquet event order. They'll oversee the room setup and manage the event from the resort's side (doors opening, food service, bar service, staffing, etc.), partnering with the coordinator.

REHEARSAL

Shades of Green offers the ceremony site a complimentary venue on a "space available" basis. For Palm Package weddings, the day of coordinator is included. If you wish to retain the officiant for the rehearsal, you must coordinate that directly with them. There will be an additional fee, which will be paid directly to the officiant. Location can vary based on availability and weather.

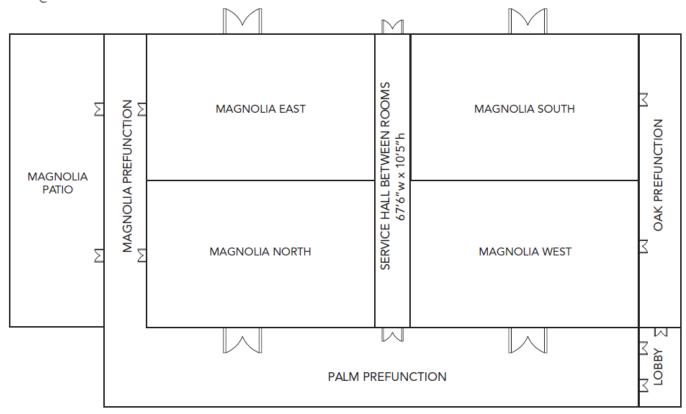
REHEARSAL DINNER

There are two options on-site to host a rehearsal dinner. The first option is to host a catered dinner in one of our banquet spaces. The second is our Mangino's table service restaurant with an Italianesque menu. Reservations are available for up to 32 guests. Let your Sales Manager know of your interest in having your rehearsal dinner at Mangino's, and they will put you in touch with our Food and Beverage Manager to arrange the details of your dinner.

EXTEND THE PARTY

Don't want the fun to end? Evergreens Sports Bar is open nightly until 11 pm!

BANQUET EVENT SPACE



QUARTER BALLROOM

1,700 Square Feet 33'-7" Wide x 49'-2" Long Banquet Rounds of 10 – 80 Guests

HALF BALLROOM

3,400 Square Feet 67'-6" Wide x 49'-2" Long Banquet Rounds of 10 – 180 Guests

FULL BALLROOM

7,453 Square Feet 67'-6" Wide x 108'-9" Long Banquet Rounds of 10 – 450 Guests

MAGNOLIA PATIO

17' x 46' Covered – 782 Square Feet 13' x 46' Additional Uncovered Banquet Rounds of 10 – 50 Guests

The room's ceiling height is 14'-1" at the lowest point and 17' in the recesses.

SHADES OF GREEN ELIGIBILITY VERIFICATION

Please provide the following information to verify the qualification to have an event here at Shades of Green:

Sponsor Name:	
Rank:	
Branch:	
Duty Station:	
Telephone number:	
Email:	
Mailing Address:	
Arrival Date:	
Departure Date:	
<u>-</u>	om:
, r	
	Sponsor Agreement
activities operated by the U.S Installation Management Co services with high-quality, af and quality of life for Service	d users. The AFRCs are Category C Morale, Welfare, and Recreation (MWR) 5. Army as executive agents for the Department of Defense (DOD). Army mmand (IMCOM) G9 directly manages the AFRCs to provide all uniformed fordable resort-style facilities consistent with the Army's focus on readiness Members and their Families. Expanded eligibility can be found in Army atronage, or by simply going to our website.
Prior to contracted events th and Catering Office and sign	e authorized sponsor must provide verification of patron eligibility to the Sales the contract.
	cted at AFRCs represent an agreement for services between the authorized such, a private catered event may not be advertised to the general public.
	uct personal or commercial business involving monetary transactions, il sales, or other, is prohibited.
that its falsification could sul U.S.C. 1001. I hereby consent Veterans Administration or o	m constitutes an official statement to a U.S. Government instrumentality and bject me to prosecution under the Uniform Code of Military Justice or Title 18 to the collection from my current pay due and/or benefits paid to me by the other U.S. Government agencies for any monies, debts, or obligations owed to and not paid by myself or the point of contact directly.
Signature:	Date:

SHADES OF GREEN WEDDING REQUEST FORM

Primary Contact: Address:		
Daytime Phone Number:		
Email Address:		
Brides Name (Last, First):		
Grooms Name (Last, First):		
Wedding Package:		
Number of Rooms Needed:		
Arrival Date for Rooms:		
Departure Date of Rooms:		
Number of Attendees:		
Wedding Date:		
Requested Time of Ceren	nony (circle one):	
1100 Hours		
Ceremony Location for P	alm Package (circle one):	
Magnolia Pa	tio Palm Pre-function	1