



# Amrit Wedding Package

Amrit  
OCEAN RESORT  
*Wellness For Life*



## On-Site Ceremony Amenities

BANQUET CHAIRS\*

CEREMONY TABLE WITH WHITE LINEN

FRUIT-INFUSED WATER STATION

CEREMONY SOUND PACKAGE

CEREMONY FEE - \$5,000.00

*\*Beach Ceremonies Require Chair Rental.*

*Prices are exclusive of 24% service charge and 7% sales tax.*

# Amrit Wedding Packages

Prices are Exclusive of 24% Service Charge and 7% sales tax, and a \$2,000 Venue Fee.

## BEYOND AFFECTION

\$350 PER GUEST

Four Butler-Passed Hors D'oeuvres

*(2) Selections from Tier One & (2) Tier Two*

One Display

Choice of Salad

Choice of One Entrée from Tier One

Wine Offered During Dinner Service Sparkling Toast

Custom Tiered Wedding Cake

Coffee & Tea Service

Five-Hour Premium Full Bar

## BEYOND ADORATION

\$400 PER GUEST

Six Butler-Passed Hors D'oeuvres

*(2) Selections from Each Tier*

Two Displays

Choice of One Salad or Appetizer

Choice of Two Entrées from Tier One or Two

Wine Offered During Dinner Service

Champagne Toast

Custom Tiered Wedding Cake

Coffee & Tea Service

Five-Hour Luxury Full Bar

His & Her Signature Elixirs

## ABOVE & BEYOND

\$475 PER GUEST

Eight Butler-Passed Hors D'oeuvres

*(2) Selections from Tier One, (3) Selections from Tier Two & Tier Three*

One Display & One Action Station

Choice of One Appetizer & One Salad

Choice of Two Entrées from Tier Three or One Duo Plate

Wine Offered During Dinner Service

Champagne Toast

Custom Tiered Wedding Cake

Coffee & Tea Service

Five-Hour Luxury Full Bar

His & Her Signature Elixirs

# Passed Hors d'Oeuvres

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## TIER ONE

Cucumber Cup Feta Tomato Kalamata Olives  
Heirloom Tomato, Basil Pesto Mozzarella Skewers  
Quinoa Arancini, Roasted Tomato Coulis  
Vegetarian Mini Quiche, Roasted Tomato Coulis  
Raw Vegetable Shooters, Roasted Beets Hummus, EVOO

## TIER TWO

Potato, Cheddar, Croquettes  
Crispy Prosciutto, Burrata Mousse, Cantaloupe  
Spicy Tuna Cone, Wasabi Mayo  
Rice Crisp, Salmon Poke, Ponzu  
Vegetarian or Chicken Samosa, Mint Cilantro Chutney

## TIER THREE

Mini Lobster Sandwich, Lemon Aioli  
Spicy Spanish Gazpacho Shooter, Argentinian Shrimp  
Mini Wagyu Slider, Aged Cheddar Onion Jam  
Baby Potatoes, Caviar, Chives Creme Fraiche  
Homemade Lox, Lemon Scent Marscapone Cheese Petite Tartine

# Displays

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## ARTISINAL CHEESE DISPLAY

Selection of Imported & Domestic Artisan Cheese, Seasonal Fruit Compote  
Honey, Roasted Nuts, Grapes, Breads and Crackers

## ADD CHARCUTERIE

*Additional \$25 per Person*

Selection of Cured Meats: Salami, Prosciutto, Sopressata, Capicola  
Pickled Vegetables, Assorted Olives

## GRILLING IN THE GARDEN

Local Farmers Market Veggies, Served with Green Goddess Dressing, Hummus, Olives, Tzatziki  
Couscous and Quinoa Salad, Olive Oils and Warm Pita

## THE BRUSCHETTA BAR

Fig Bruschetta with Goat Cheese  
Fig Jam and Roasted Red Peppers Prosciutto Bruschetta with Lemon Mascarpone  
Fennel Truffle Oil and Parmesan Tomato Bruschetta with Basil, Extra Virgin Olive Oil, Balsamic Glaze

## TASTE OF SOUTHEAST ASIA

Assorted Steamed and Fried Dumplings: Siu Mai, Dim Sum, Bao, Wonton  
Pecking Duck Buns, Vegetable Pot Stickers, Chicken Kung Pao  
Soy Ginger Sauce, Plum, Hoisin, Tamarind and Scallions

## CHILLED SEAFOOD DISPLAYS - MARKET PRICE

Raw Bar | Shrimp | Oysters | Lobster Tails | King Crab Legs | Seasonal Stone Crabs

## ADD AN ICED DISPLAY

*www.styledice.com*

# Stations

*Chef Attendant fee required for all stations, \$215 each. One Chef attendant per 50 guests.*

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## POKE BOWLS

Tuna, Salmon, White Rice, Wakame, Avocado, Mango, Greens Onions  
Soybean Spicy Mayo, Ponzu Sauce and Wonton Chips

## RISOTTO

*Select One Flavor:*

Wild Mushrooms, Butternut Squash, Asparagus, or Truffle Preserve  
Aboria Rice, White Wine, Parmesan Cheese Served in a Parmesan Well

## SHRIMP AND GRITS

Key West Pink Shrimp, Smoked Bacon, Andouille Sausage  
Heirloom Tomatoes, Traditional Cajun Spices  
Whole Mill Stone Groud Grit, Aged Cheddar Cheese

## CARVING STATION

Tenderloin or Prime Rib  
Horseradish Sauce, Dijon Grain Mustard, Chimichurri, Au Jus  
Artisanal Breads, Yukon Gold Potato Mash

## CAVIAR AND BLINI - MP

Egg Whites, Red Onion, Fresh Chives, Lemon Wedges, Crème Fraîche

ENHANCEMENT: CHAMPAGNE & ICE LUGE

# Appetizers, Soups & Salads

*Choice of One*

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## APPETIZERS

Butternut Squash Flan, Pecorino Cheese Fondue, Crispy Pancetta Bites

Grilled Zucchini, Red Beet Hummus, Marinated Chipotle Jumbo Shrimp

Blackened Ahi Tuna Wakame Salad, Tropical Salsa, Micro Sprouts

Florida Snapper Crudo, Marinated Raw Vegetables, Passion Fruit Dressing

Sear Beef Carpaccio, Dejon Aioli, Parmesan Flake, Organic Arugula

## SOUP

### FRENCH SERVED

Lobster Bisque with Shrimp Terrine & Chive Cream

Wild Mushroom Truffle Chowder

Roasted Tomato, Italian Sweet Basil Pesto, Focaccia Croutons

## SALADS

Heirloom Marinated Tomato, Fresh Neapolitan Burrata, Organic Leaves, Pistachio Crumble, Basil Pesto

Marinated Grilled Asparagus, Blue Cheese Crumble, Curly Endive, Walnut Vinaigrette

Baby Cress, Roasted Beets, Goat Cheese Grape Truffles, Candied Pecans

Watermelon Pearls, Feta Cheese, Baby Leaves, Citrus Mint Dressing

Toasted Caesar, Parmesan Crisps, Classic Dressing, Croutons

# Entrées

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## TIER ONE

Frenched Chicken, Vegetable Quinoa Stir-Fry, Charred Cauliflower, Coconut Curry Reduction  
Pork Tenderloin, Braised Asparagus, Rosemary Tri Color Potato, Green Apple Dijon Relish  
Baked Mahi-Mahi Filet, Mash Chipotle Plantain, Carnival Broccoli, Cilantro Tropical Salsa  
Garbanzo Estofado, Jasmine Rice, Braised Okra, Thai Curry Sauce

## TIER TWO

Braised Lamb Shank, Celeriac Puree, Caramelized Pearl Onion, Rosmary Au Jus  
Beef Short Ribs, Eggs Ravioli Pasta, Cabernet Demi-Glace Reduction Parmesan Cheese Flakes  
Seared Ahi Tuna, Soba Noodle, Purple Slaw, Citrus Ponzu Sauce  
Banana Leaf Snapper with Vegetable Spiced Relish, Wild Rice, Lemon Cream Sauce  
Wholewheat Cornmill Polenta, Wild Mushroom Truffle Preserve Ragout, Baby Carrots

## TIER THREE

Beef Tenderloin Whip Potatoes, Grilled Asparagus, Burgundy Reduction  
Aromatic Lamb Loin, Thyme Mashed Potatoes, Black Garlic Wilted Spinach, Age Balsamic Au Jus  
Miso Chilean Sea Bass, Brown Rice Pilaf, Bok Choy Cilantro Coco Amino Coulis  
Sear Scallops, Lemon Scented Saffron Cous-cous Crispy Pancetta, Seasonal Sprouts  
Fresh Truffle Risotto, Champagne, Parmigiano Reggiano Cheese, Gold Leaf

# Duo Entrées

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*Add \$20 per Person*

## RECOMMENDED PAIRINGS

Black Angus Medallion, Lobster Tail, Whip Potatoes, Grilled Asparagus, Crispy Pancetta Mushroom Gravy  
Frenched Chicken Breast, Faroe Salmon Filet, Saffron Cous-Cous Citrus Beurre' Blanc  
Sea Scallops, Beef Churrasco, Champagne Risotto, Vegetable Ratatouille, Green Goodness Citronette

# Desserts

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## WEDDING CAKE

*Included with Package*

Cake Artistry Provided by Earth & Sugar

<https://earthandsugar.com/> [info@earthandsugar.com](mailto:info@earthandsugar.com)

Call to schedule your consultation (561) 225-1260

## VIENNESE TABLE

*\$30 per Person*

Limoncello Panna Cotta	Banana Rum Raisin Bread Pudding
Double Fudge Chocolate Cake Praline	Tequila- Lime Pie, Salted Caramel Flan
Chocolate Mousse	Strawberry Cheesecake
Carrot Cake	Papaya Parfait, Tropical Salsa GF

## POPTAILS

*\$18 per Person*

DESSERT COCKTAIL - CHOOSE ( 2 ) FLAVORS

Blueberry Mojito	Strawberry Rose
Limoncello Mint	Aperol Spritz
Grapefruit Negroni	Jack & Coke
Spicy Watermelon Margarita	Dark & Stormy

## \* GELATO CART RENTAL \*

<https://florida.gelatoeco.com/>

# Late Night Snacks

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## MUNCHIES

*\$15 per Person*

Mini Sliders - Onion Confit  
Pommes Frites - Truffle Parmesan, Garlic Aioli  
Grilled Cheese & Tomato Soup Shooters  
Chicken Tenders  
Mini Margherita Pizzas  
Mini Philly Cheese Steaks  
Mole Chicken Tacos

# Bar Packages

## PREMIUM BAR

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Wheatley Vodka, Bacardi Superior Rum, José Cuervo  
Tradicional Reposado Tequila  
Tanqueray Gin, Maker's Mark Whisky

Wine & Sparkling  
Selection of Pinot Noir, Cabernet, Sauvignon Blanc, Chardonnay  
Rosé & Benvolio Prosecco

## LUXURY BAR

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Grey Goose Vodka, Bacardi 8 Rum, Patron Silver Tequila  
Bombay Sapphire Gin, Bulleit Bourbon Whiskey  
Johnny Walker Black Scotch, Crown Royal Canadian Whiskey

Wine & Champagne  
Selection of Pinot Noir, Cabernet, Sauvignon Blanc & Chardonnay  
Rosé & Perrier-Jouët Champagne

## LUXURY PLUS BAR

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Absolut Elyx Vodka, Pyrat Xo Reserve Rum, Volcan De Mi Tierra Cristalino Tequila  
Hendrick's Gin, Woodford Reserve Whiskey, Macallan 12 Year Scotch

Wine & Champagne  
Selection of Pinot Noir, Cabernet, Sauvignon Blanc & Chardonnay  
Rosé & Veuve Cliquot Champagne

## ALL BARS INCLUDE

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Assorted Imported & Domestic Beers, Soft Beverages, Sparkling Water, Coffee & Tea

# Rehearsal Dinner

Prices are exclusive of 24% service charge and 7% sales tax.

## SIMPLY ELEGANT

### PLATED APPETIZERS ( CHOICE OF 1 )

Bibb Lettuce Salad  
Heirloom Tomato Shredded Carrots, Red Radishes  
Heart of Palm, Champagne Vinaigrette

Heirloom Baked Beets, Romaine Lettuce  
Chevre Cheese, Grape Cherry Tomatoes  
Balsamic Walnut Dressing

Watermelon, Organic Arugula, Greek Feta Cheese,  
Cucumber, Fresh Mint, Balsamic Glaze, Chili Oil

### ENTRÉES ( CHOICE OF 1 )

Pan Seared Mahi, Mashed Black Beans, Cilantro  
Chipolte Infused Tropical Salsa

Frenched Chicken Breast, Thyme Scented Ratatouille  
Parmesan Polenta

Wild Mushroom Napoleon, Sage Brown Butter  
Shaved Parmesan, Truffle Oil, Roasted Butternut Squash

### DESSERTS

Valrhona Chocolate Cheesecake Brandied Cherries  
Buttermilk Panna Cotta, Blueberry Compote Cinnamon  
Oat Streusel  
Key Lime Tart, Coconut Meringue Raspberry Foam

\$140 PER GUEST

### SIGNATURE ELIXIR

Blood Orange Paloma

## PEACE & HAPPINESS

### APPETIZERS

Grilled Endive, Parmesan Shaving, Balsamic Asparagus  
Toasted Almonds, Walnut Dressing

Tuscan Kale, Organic Leaves, Pine Nuts, Golden Raisins  
Dill Yogurt

Tropical Ceviche, Mahi-Mahi, Cilantro Leche de Tigre  
Corn, Sweet Potato, Pickle Red Onion

### ENTRÉES ( CHOICE OF 1 )

Crispy Snapper Fillet, Saffron Cous-cous, Shaved  
Fennel, Olive Tapenade Sun-dried Tomato

Short Rib Ravioli, Demi Au Jus, Parmesan Cheese  
Sautéed Mushrooms

Grilled Skirt Steak, Roasted Aromatic Fingerling  
Potatoes, Asparagus, Black Garlic Chimichurri

### DESSERTS

Honey & Vanilla Greek Yogurt Mousse with Age  
Balsamic Berries

Orange Honey Glazed Cake

Vanilla Lavender Rice Pudding

\$150 PER GUEST

### SIGNATURE ELIXIR

St. Tropez

# Beachside Rehearsal Dinner

Prices are exclusive of 24% service charge and 7% sales tax.

## BEACH PARTY

### APPETIZERS

Petit Ahi Tuna Poke Bowls  
Roasted Beet Salad, Tzatziki, Quinoa Popcorn  
Mini Charcuterie Plate, Hummus, Olives

### PARILLA GRILL:

Beef Churrasco with Black Garlic Chimichurri  
Jerk Chicken with Cilantro Lime Rice  
Assorted Chorizo with Artisan Rolls  
Marinated Vegetable Display

### GELATO BAR

*Selection of (3) Gelato Flavors*

### SAUCES:

Caramel, Hot Fudge Chocolate, and Strawberry

### FRUITS:

Strawberries, Bananas Pineapple, Cherries

### CONDIMENTS:

Chopped Nuts, Sprinkles Toasted Coconut, M&Ms  
Assorted Crushed Candy Bars, Chantilly Cream

**\$150 PER GUEST**

### SIGNATURE ELIXIR

Classic Mojito

## NEXT LEVEL \$\$

Tiki Bar & Torches  
Tropical Linens Bistro Lighting  
Monogrammed Coconut Cocktails  
Bonfire ( November 1st - April 30th Only)

## CLAM BAKE

### APPETIZERS

Field Green Salad, Purple Onion, Heirloom Baby Tomato  
Pickled Pepperoncini, Cucumber

Mediterranean Pasta Salad

Sweet Corn Chowder, Potato, Scallions, Espelette Pepper

### CLAMBAKE: Family Style

Little Neck Clams, Pink Key West Shrimp  
Florida Lobster, Smoked Marbled Potatoes  
Roasted Corn, Shellfish Broth  
Grilled Vegetables

### DESSERT

Apple Crisp  
Classic Strawberry Shortcake  
Oatmeal Dark Chocolate Chip Cookies

**\$170 PER GUEST**

### SIGNATURE ELIXIR

Cranberry Champagne Poptail

## INCLUDES

Round Tables  
Ivory Linen & Napkins  
Garden Chairs  
Buffet & Bar Setup

# Welcome Party

Prices are exclusive of 24% service charge and 7% sales tax.

## THE BEACHSIDE BONFIRE

Selection of (3) Passed Hors D'Oeuvres

### SLIDER STATION

Sirloin Beef, Roasted Corn Crab Cake, Black Bean Quinoa

Cheddar, Cabbage- Crema, Brioche Rolls, Homemade Potato Chips Pickles, Chipotle Ketchup, Truffle Mayonnaise

### POKE BOWLS

Tuna, Salmon, White Rice, Wakame, Avocado, Mango, Green Onions

Soybean Spicy Mayo, Ponzu Sauce and Wonton Chips

### S'MORES BAR

*Toast your Own!*

Assorted Flavored Marshmallows

Graham Crackers

Dark & Milk Chocolates

\$125 PER GUEST

### SIGNATURE ELIXIR - MOJITO BAR

Classic, Blueberry, Strawberry, Raspberry & Mango

Lime, Fresh Mint, Club Soda, Assorted White Rums & Simple Syrup

### BONFIRE\*

Available November 1st to April 30th Only. Not Available During Turtle Nesting Season

\$1,000 FEE INCLUDES ATTENDANT

*\*May 1st to October 31st: Beachside Welcome Party Permitted without Bonfire, Approved Lighting Required. All outdoor events must end by 10:00pm.*

# Farewell Brunch

Prices are exclusive of 24% service charge and 7% sales tax.

## FAREWELL BRUNCH INCLUDES:

Freshly Squeezed Florida Orange  
Ruby Red Grapefruit and Cranberry Juice  
Freshly Brewed Coffee & Selection of Loose Leaf Teas  
Lemon, Honey, Half & Half, 2%, and Skim Milk

Breakfast Pastries, Plain & Assorted Bagels  
White and Wheat Toast,  
Gluten- Free Bread Available  
Cream Cheese, Butter and Seasonal Preserves

Display of Seasonal Fruits and Berries  
Breakfast Cereals and Granola Assortment  
Greek and Fruit Yogurts

Lightly Whipped Scrambled Eggs with Chives  
Buttermilk Pancakes, Vanilla Maple Cream  
Fresh Berries  
Applewood Bacon  
Breakfast Potato Hash

Oatmeal  
Brown Sugar, Golden Raisins  
Crushed Almonds

\$50 PER PERSON

## ADD-ON ACTION STATION

\$215 Chef Attendant per 50 Guests

## EGGS TO ORDER

\$22 PER PERSON

Whole Eggs, Egg Whites, Egg Beaters, Artisan Ham  
Applewood Bacon, Smoked Salmon, Sweet Baby Bell  
Peppers, Vidalia Onions, Chiles, Asparagus,  
Heirloom Tomatoes, Wild Foraged Mushrooms  
Spinach Selection of Imported and Domestic Cheeses

## MALTED BELGIAN WAFFLES

\$22 PER PERSON

Vanilla Chantilly, Chocolate Ganache, Maple Syrup  
Seasonal Berries

## ON-THE-GO BREAKFAST

Includes Bottled Juice or Water

## BREAKFAST BAGEL

\$22 PER PERSON

Smoked Salmon, Cream Cheese, Sliced Fruit  
Plain or Fruit Yogurt, Granola Bar

## BREAKFAST SANDWICH

\$26 PER PERSON

Scrambled Eggs, Ham & Gruyere Sliced Fruit  
Granola Bar

# Resort Policies

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## FOOD & BEVERAGE SERVICE

The Amrit Resorts and Residences is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the State of Florida. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. The Hotel reserves the right to refuse to serve alcohol to any person without proof of age or to anyone based upon inappropriate behavior while on Hotel premises.

## SERVICE CHARGE & STAFFING

All catering and banquet charges are subject to applicable 24 % service charge and applicable tax, currently 7 %. Amrit Ocean Resort staffs each event to meet and exceed the expectations of our guest. Your event will be staffed based on the following ratios, if you require additional staffing please contact your Event Manager for pricing. Buffet: 1 server per 30 guests; Plated: 1 server per 20 guests; Station/Bars: 1 attendant per 75 guests.

## ENTREE SELECTIONS & ADDITIONAL CHARGES

Buffets: For groups less than twenty guests, a per person surcharge will be added for buffet meal service. Buffet and station pricing is based on 1/2 hours of service, each additional hour added is subject to additional fees, see your catering/conference contact for specifics.

Plated Events: If your group requires a split menu, entrée selections are limited to a maximum of two choices, and the higher price applies to all entrees. The hotel requires that the client produce place cards or tickets identifying the entrée selected by the guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, client is responsible to pay for additional meals.

## FIRE HAZARDS

No open flames are permitted inside function room. The use of flames, fireworks, sparklers and sky lanterns in outdoor venues are prohibited.

## GUARANTEES

We need your assistance in making your function a success. All event details including, food, beverage and setup needs must be received at least 2 weeks in advance of the first group event. Final guest count is due at least 3 business days in advance. This will be your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. The Resort will prepare for five percent ( 5% ) above the guaranteed number of attendees. Should more guests actually attend than guaranteed, event will be charged for the greater amount plus a 25% production fee.

## CONFIRMATION OF SET- UP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

*(Continued on the following page).*

# Resort Policies

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## ROOM SETUP & TIME CHANGES

If room setup changes are requested after your meeting or event has been set up as specified on the event banquet event order, a minimum \$150 labor charge will be posted to your account, per occurrence. On the day of your event, if the event start time is delayed more than 30 minutes past the scheduled start time, a minimum of \$150 labor charge will be posted to your account. For social events, a maximum of 6 hours is provided. If an additional hour(s) is requested and permitted by the hotel, a \$500 charge will apply per half hour.

## AUDIO VISUAL

A complete range of state-of-the-art audio-visual equipment is available thru Hotel's in-house provider. Hotel requires advance notice of any outside vendor or producer coming onto property and Hotel must approve all vendors and specifications including electrical requirements. The Hotel assigns one or more technicians as the group size warrants, at a fee of \$75.00/hour/technician for a minimum of 5 hours each, who will cooperate with outside contractor to supervise the set-up, operation and breakdown of the production. If additional power is needed your Event Manager will provide additional pricing.

## OUTDOOR EVENTS

Outdoor functions will begin no earlier than 7 am and will end no later than 10pm (exceptions must be approved by hotel General Manager). Amplification restrictions will be provided by Event Manager. Use of glassware is prohibited. The Resort will utilize plasticware for all food & beverage service. Booking of outdoor events requires an additional reservation of an indoor "weather back up" space. For all outdoor events, the final weather call will be made three (3) hours prior to the event start time and will be based on the local weather report. For the safety and comfort of all guests and employees, events will be moved indoors in the case of high winds, lightning, extreme temperatures, or other threatening conditions. The final, weather call resides with the Resort. March 1st - October 31st is marine turtle nesting season. All outdoor events a long with lighting must conclude by 10pm and in compliance with town ordinances.

## VENDOR LIST

Your Catering Manager will provide you with Amrit Oceans list of Preferred Event Professionals; however, you are welcome to utilize your own outside vendor with approval from the Resort. Vendors must sign the Resort's established vendor guidelines, wear provided identification badges and provide certificates of insurance, naming Amrit Ocean Resort as additional insured.

## MENU TASTINGS

Complimentary plated dinner menu and wedding cake tastings are offered for events of 100 guests or more. Tastings are based on a maximum of 6 guests total and are hosted Tuesday through Fridays starting at 2pm (based on Chef's availability). Your Catering Manager will schedule the date and confirm the selections to be sampled four to eight weeks prior to the wedding date.

## FIRE HAZARDS

No open flames are permitted inside function room. The use of flames, fireworks, sparklers & sky lanterns in outdoor venues are prohibited.

*(Continued on the following page).*

# Resort Policies

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## DECORATION & SIGNAGE

Handwritten signage is not permitted and signage will not be allowed in the front lobby or entrance to hotel without prior approval. Signage may be provided by the hotel through your catering/ conference manager. The hotel will not permit the affixing of anything to the walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. The hotel engineering department must service any items that require hanging ( applicable fees apply). All displays must conform to applicable Building Code and Fire Ordinances, and should be free standing without attachment to walls, ceilings, or floors. Equipment must be delivered and entered through the Resort's receiving entrance and/ or Security Office.

## PARKING

Valet parking is available for all guests. A daily event valet parking fee of \$ 18 per car will be charged to the final bill for outside guests attending the hosted events. No self- parking options are available on site. Vendors are not permitted to utilize valet and should enter through the Resort's service entrance.

## SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your hotel contact.

## SHIPMENTS

Please plan for your boxes to arrive no more than 3 days in advance of your function. The initial 200 lbs. is complimentary, the group will be charged \$75 for every 45 lbs. ( or fraction of ) thereafter. Please refer to drayage and shipping information document for further details.

## DELIVERIES

All deliveries must be pre- arranged with Event Manager. Delivery hours are between 9am – 10pm and are made to Hotel's receiving dock, checking in at the Security Office located adjacent to the receiving dock. The party making the delivery must provide any carts or hand trucks necessary for the delivery. Vendors and delivery services not in compliance with Hotel's safety standards will be denied access.



# Amenities & Services

## STAGING

ROUND TABLES AND CHAIRS

FLOOR LENGTH IVORY LINENS AND NAPKINS

ELEGANT PORTABLE BAR WITH BACK SHELVING

CAKE TABLE AND CAKE CUTTING SERVICE

COMPLIMENTARY SUITE FOR BRIDE & GROOM EVENING OF THE EVENT

WELCOME AMENITY

DISCOUNTED SLEEPING ROOM RATES

Amrit  
OCEAN RESORT  

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*Wellness For Life*