



**EMBASSY SUITES  
HOTEL®**

**Orlando - International Drive.**

**8978 International Drive, Orlando, FL 32819  
Tel: 407-352-1400 Fax 407-363-1120**

## *Congratulations on Your Engagement!*

*Celebrate your special day at the  
Embassy Suites Hotel  
Orlando-International Drive South....*

*We offer you the perfect setting for your special day.*

*From the moment the Bride makes her grand entrance descending from the  
8<sup>th</sup> floor in our glass elevator, to the  
new couple's fond farewell to their guests, our  
experienced staff makes this a memorable event for everyone.*

*Call Mileidy Enoch  
Director of Catering  
407-581-4277*

*To schedule an appointment to see  
Our lavish atrium, beautiful gazebo,  
And grand ballroom!*

*<http://www.esorlandosouthcatering.com/>*

## *Our Worry-Free Wedding Package*

*For wedding receptions of 100 guests or more, you may choose any of the following amenities at no additional charge with the purchase of one of our wedding packages:*

- *Complimentary suite on your wedding night  
Includes our famous cooked to order breakfast the next morning!!*
- *Dance Floor customized to the size of your group*
- *Our Signature Hotel Centerpieces*
- *A bubbling champagne toast for all your guests 21 and over*
- *Decorated Head and Cake Table*
- *Experienced cake-cutting service*
- *Chair Covers with Your Choice of Color Bow*
- *Ample complimentary parking*
- *Scheduled food tasting*
- *Scheduled Rehearsal for Ceremony*
- *Special overnight suite rates for blocks of 10 suites or more*

## *BRUNCH BUFFET PACKAGE*

*Bubbling Brunch  
(Replenished for 1 ½ Hours)*

*Seasonal Fruit Display  
Assorted Bagels, Croissants & Danish with Butter, Jellies & Cream Cheese  
Crispy Bacon & Sausage Links  
Scrambled Eggs, Omelet Station  
Top Round of Beef with Appropriate Condiments  
Oven Roasted Garlic Potatoes  
Petit Fours  
Champagne & Mimosas  
Assorted Juices, Coffee, Tazo Tea, Starbucks Café Verona  
Decaffeinated Coffee & Iced Tea*

*\$42.95++ per person*

*Our experienced staff can custom design a menu for you.*

*All prices subject to 21% service charge & 6.5% sales tax*

## Afternoon Luncheon Package

*Based on 4 Hour Reception*

*One- Hour Hors D'Ouevres in Our Beautiful Atrium with One- Hour Open Bar*

*International & Domestic Cheese Display  
Garnished with Fresh Fruit  
Assorted Crackers*

*Remaining Three Hours Reception in Our Grand Ballroom  
One additional Hour of Open Bar:*

*Salad:* *(Select one)*

*Tossed Garden Salad with Raspberry Vinaigrette  
Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese  
Tomatoes and Mozzarella Cheese Salad with Virgin Olive Oil and Basil*

*Entrée:* *(Select one)*

*Breast of Chicken Marsala  
Breast of Chicken with Lemon, Butter and Capers  
Grilled Salmon with a Citrus Dill Buerre Blanc  
Herb Roasted Prime Rib of Beef au jus  
Sliced London Broil with Wine Sauce*

*All Entrees Served with Chef's Choice of Accompaniments, Specialty Breads, Butter,  
Ice Water with Lemon Wheels,  
Iced Tea, Starbucks Café Verona  
Coffee*

*\$48.00++ per person*

*Additional Open Bar: \$6.00++ per person/per hour*

*Our experienced staff can custom design a menu for you.*

All prices subject to 21% service charge & 6.5% sales tax

## Afternoon Buffet Package:

Based on 4 Hour Reception

One- Hour Hors D'Ouevres in Our Beautiful Atrium  
One- Hour Open Bar

International & Domestic Cheese Display  
Garnished with Fresh Fruit  
Assorted Crackers

Remaining Three Hours Reception in Our Grand Ballroom  
One Additional Hour of Open Bar:

Salads: (Select three)

Tossed Garden Salad with Assorted Toppings & Dressings  
Grilled Vegetables with Balsamic Vinaigrette  
Tri-Colored Pasta Salad with Fresh Vegetables & Vinaigrette Dressing  
Dilled Cucumber Salad  
Traditional Caesar Salad  
Marinated Mushrooms

Entrees:

Chicken Marsala  
Chicken Florentine  
Chicken with Lemon and Capers Sauce  
Boneless Herb Crusted Pork Loin  
Sliced Beef in Peppercorn Sauce  
Grilled Grouper in Lemon Dill Sauce  
Salmon in White Wine Sauce  
Prime Rib of Beef au jus (\$75 Carver Fee)

Starch – (select one)  
Oven Roasted New Potatoes

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*Garlic Parmesan Mashed Potatoes  
Rice Pilaf*

*Afternoon Buffet Package Continue...*

*Vegetables – (select two)  
Sautéed Vegetable Medley  
Baby Carrots with Rosemary  
Green Beans Almondine  
Asparagus*

*All Buffets are served with Warm Rolls, Butter Rosettes,  
Starbucks Café Verona  
Regular & Decaf. Coffee,  
Ice Water with Lemon Wheels, Iced Tea*

*Two Entrees: \$54.00++ per person  
Three Entrees: \$58.00++ per person*

*Additional Open Bar: \$6.00 ++ per person/per hour*

*We offer these menus to assist you in planning your wedding reception.  
Our experienced staff would be happy to customize a menu for you if you desire.*

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*All prices subject to 21% service charge and 6.5% sales tax.*

## *Evening Dinner Package*

*Based on 4 Hour Reception*

*One- Hour Hors D'Ouevres in Our Beautiful Atrium:  
One- Hour Open Bar*

*International & Domestic Cheese Display  
Garnished with Fresh Fruit  
Assorted Crackers*

*Or*

*Butler Passed Cold Canapés, Swedish Meatballs, Spring Rolls and Mini Quiches*

*Remaining 3 Hours Reception in Our Grand Ballroom:  
Two-Hours Open Bar*

*Salad: (select one)*

*Rainbow Garden Salad with Raspberry Vinaigrette  
Crisp Romaine Lettuce, Sliced Tomatoes Served with Chef's Specialty Dressing  
Topped with Mandarin Oranges and Almonds  
Traditional Caesar Salad*

*Entrée: (select one)*

*Breast of Chicken with Roasted Garlic Topped with Florentine Sauce  
Breast of Chicken with Lemon, Butter & Capers  
Grilled Salmon with a Citrus Dill Buerre Blanc  
Herb Roasted Prime Rib of Beef au jus  
Peppercorn Grilled Pork Tenderloin  
Herb Crusted Grouper with Tomato Caper Coulis*

*All Entrees Served with Chef's Choice of Accompaniments, Specialty Breads, Butter,  
Ice Water with Lemon Wheels, Iced Tea, Starbucks Café Verona  
Coffee*

*\$67.00++ per person*

*Additional Open Bar: \$6.00++ per person/per hour*

*Our experienced staff can custom design a menu for you*

All prices subject to 21% service charge & 6.5% sales tax

## Evening Buffet Package:

*Based on 4 Hour Reception*

*Hors D'Ouevres in Our Beautiful Atrium:  
One-Hour Open Bar*

*International & Domestic Cheese Display  
Garnished with Fresh Fruit  
Assorted Crackers*

*Or*

*Butler Passed Cold Canapés, Swedish Meatballs, Spring Rolls and Mini Quiches*

*Remaining Three Hours Reception in Our Grand Ballroom:  
Two-Hours Open Bar*

*Salads: (select three)*

*Tossed Garden Salad with Assorted Toppings & Dressings  
Marinated Hearts of Palm & Roma Tomatoes  
Tri-Colored Rotini Salad with Fresh Vegetables & Vinaigrette Dressing  
Dilled Cucumber Salad  
Traditional Caesar Salad  
Marinated Mushrooms*

*Poultry: (select one)*

*Breast of Chicken Florentine  
Breast of Chicken Marsala  
Chicken with Lemon, Butter & Capers  
Chicken with a Tequila Lime Sauce*

*Seafood: (select one)*

*Grilled Salmon with a Lemon Butter Sauce  
Baked Grouper in Lemon Dill Sauce  
Fillet of Sole stuffed with Crab and Saffron Crème Sauce*

*Evening Buffet Package Continue...*

*Carving Station:*

*(Select one)*

*Prime Rib of Beef au jus*

*Honey Baked Ham*

*Peppercorn Grilled Pork Tenderloin*

*(\$75 Carver Fee)*

*Starch – (select two)*

*Oven Roasted New Potatoes*

*Garlic Parmesan Mashed Potatoes*

*Wild Rice*

*Vegetable – (select one)*

*Sautéed Vegetable Medley*

*Broccoli Florets*

*Baby Carrots with Rosemary*

*Green beans Almondine*

*Asparagus*

*All Buffets are served with Warm Rolls, Butter Rosettes,  
Ice Water with Lemon Wheels, Ice Tea, Starbucks Café Verona  
Regular & Decaf Coffee*

*\$72.00++ per person*

*Additional Open Bar: \$6.00++ per person/per hour*

*Our experienced staff can custom design a menu for you.*

*All prices subject to 21% service charge & 6.5% sales tax*

## Enhance Your Package

### Cold Hors D'Ouevres:

*Finger Sandwiches*

*Deviled Eggs*

*Cherry Tomatoes Stuffed with Herbed Cheese*

*Salami Cornets*

*Assorted Deluxe Canapés*

*\$200.00 per 100 pieces*

*International Cheese Display Garnished with Fresh Fruit & Assorted Crackers*

*\$4.00 per person*

*Crisp Vegetable Crudités with Creamy Herb Dip*

*\$3.50 per person*

*Sliced Seasonal Fruit with Raspberry Yogurt Dip*

*\$3.50 per person*

*King Crab Legs*

*\$350.00 per 100 pieces*

*Jumbo Shrimp – Served with Lemon Wedges & Cocktail Sauce*

*\$300.00 per 100 pieces*

### Hot Hors D'Ouevres

*Vegetable Mini Quiche*

*Gourmet Meatballs with Madeira Sauce*

*Assorted Egg Rolls with Mustard Sauce*

*Chicken Strips with Dipping Sauce*

*Mushroom Caps Stuffed with Sausage & Cheese*

*Fried Mozzarella with Marinara Sauce*

*\$200.00 per 100 pieces*

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All prices subject to 21% service charge & 6.5% sales tax.*

*Enhance Your Package Continue...*

*Pasta Station*

*Chef Fee: \$75.00*

*Selection of Two Pastas & Three Sauces with Fresh Vegetables,  
Chicken Breast Strips, Shrimp, Scallops & Crab,  
Onions, Garlic, Diced Tomato  
\$12.00++ per person*

*On the Sweet Side*

*Chocolate Fountain with assorted fruits and dipping items  
\$300.00++ per 100 guests*

*All prices subject to 21% service charge & 6.5% sales tax*

## BANQUET BEVERAGES

### HOUSE BRANDS BAR

Gordon's Vodka  
 Gordon's Gin  
 Ron Castillo Rum  
 Jim Beam  
 Canadian Club  
 Grants Scotch  
 Sauza Gold Tequila  
 Amaretto  
 Triple Sec  
 Copperidge Chardonnay  
 Copperidge White Zinfandel  
 Copperidge Cabernet Sauvignon  
 Budweiser  
 Bud Light  
 Miller Lite  
 Heineken

### CALL BRANDS BAR

Smirnoff Vodka  
 Beefeater Gin  
 Bacardi Light Rum  
 Jack Daniels  
 Seagram's 7  
 Johnnie Walker Red  
 Jose Cuervo Gold  
 Amaretto  
 Peach Schnapps  
 Kamora  
 Triple Sec  
 Copperidge Chardonnay  
 Copperidge White Zinfandel  
 Copperidge Cabernet Sauvignon  
 Copperidge Merlot  
 Budweiser  
 Bud Light  
 Miller Lite  
 Heineken  
 Corona

### PREMIUM BRANDS BAR

Absolut Vodka  
 Tanqueray Gin  
 Bacardi Light Rum  
 Makers Mark  
 Crown Royal  
 Johnnie Walker Black  
 Jose Cuervo 1800  
 Di Saronno Amaretto  
 Peach Schnapps  
 Kaluha  
 Triple Sec  
 Hennessy VS Cognac  
 Copperidge Chardonnay  
 Copperidge White Zinfandel  
 Copperidge Cabernet Sauvignon  
 Copperidge Merlot  
 Budweiser  
 Bud Light  
 Miller Lite  
 Heineken  
 Corona

### HOSTED BAR

House Brands	\$4.50
Call Brands	\$5.50
Premium Brands	\$6.00
Domestic Beer	\$4.00
Imported Beer	\$4.50
House Wine by the Glass	\$5.50
Soft Drinks	\$2.50
Bottled Water	\$2.50

### CASH BAR

House Brands	\$5.50
Call Brands	\$6.50
Premium Brands	\$7.50
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine by the Glass	\$6.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

### Host Per Person, Per Hour, Packages

#### Call Brands

\$12.00 per person, first hour  
 \$9.00 per person, second hour,  
 \$7.00 per person each, additional hour

#### Premium Brands

\$14.00 per person, first hour  
 \$11.00 per person, second hour,  
 \$8.00 per person each, additional hour

Beer, Wine and Sodas only: \$ 9.00 per person first hour  
 \$ 6.00 per person each additional hour

Cash Bar prices are inclusive of applicable taxes  
 HOST/CASH Bartender Charge: \$75.00 per bartender

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All prices subject to 21% service charge & 6.5% sales tax.

## Wedding Services

*Ceremony in Our Gazebo*  
*\$500.00 w/ Reception*  
*Ceremony Only - Call*

*Bartender Fees*  
*\$75.00 per Bar*

*Carver/Chef Fees*  
*\$75.00*

*Dance Floor*  
*\$150.00*

*Room Rental/Set-Up Fee*  
*\$250.00*

*Chair Covers w/Bows*  
*\$5.00 per chair*

*Decorated Columns*  
*\$50.00/Set of Four*

*Clean-up Fee for Extensive Petals, Bubbles, Etc.*  
*NO RICE, BIRD SEED OR CONFETTI*  
*\$75.00*

*Children's Menu (12 years & Under)*  
*Chicken Tenders, Fries, Soda*  
*\$16.95++ Per person*

*All prices subject to 21% service charge & 6.5% sales tax*

*We Proudly Recommend The Following Vendors:*

*For Amazing Photos...*

*Franks Photography*

*Frank Figueroa*

[Frankfilms65@aol.com](mailto:Frankfilms65@aol.com)

*(407) 592-9217*

[www.franksphotography.com](http://www.franksphotography.com)

*For a Tasty & Spectacular Cake...*

*A Cake to Remember*

*Stephan Schmid*

*(407) 376-4733*

*For Beautiful Flowers and Decorations*

*Kamini Design*

*Diana Thakur*

*(407) 388-1427*

[kddiana@aol.com](mailto:kddiana@aol.com)

*For The Perfect Make-up and Hair Style...*

*Crystal M. Walters*

*(407) 679-2924*

*For a Luxurious Ride...*

*Ramell's Limousines*

*(352) 536-2599*

[www.ramellslimousines.com](http://www.ramellslimousines.com)

*For a Great Entertainment...*

*Amazing Events*

*Frank LoCascio*

*(407) 381-3600*

[www.aevents.com](http://www.aevents.com)

*Al Dee*

*Music Productions*

*(407) 489-4671*

[www.djaldee.com](http://www.djaldee.com)

**CULINAIRE INTERNATIONAL**  
**EMBASSY SUITES HOTEL ORLANDO SOUTH CC**  
**GENERAL CATERING POLICY**

**MEETING AND FUNCTION SPACE**

Culinaire of Florida reserves the right to charge for function space as needed, or to make changes in the function space in the event of changes to the original number of attendees. The applicable room rental charge is listed under the Function Information/Event Agenda clause of this agreement above. Culinaire of Florida reserves the right to assign function space based on the final program and guaranteed number of attendees.

**TIMING OF EVENT**

You agree to begin your event promptly at the scheduled time and agree to vacate the designated function space at the closing hour indicated. You further agree to reimburse us for any overtime wage payments or other expense incurred by us because of your failure to comply with this Agreement.

**GUARANTEES/MINIMUM EXPENDITURE**

In arranging for private functions, guarantees are required for catered events as well as meetings. It is the sole responsibility of the representative of (Group Name) to provide Culinaire International with this information. The final guarantee of attendance is required for all functions by 10:00 am 21 working days prior to the function. This number is not subject to reduction. If the final guarantee of attendance is not communicated to us, we will consider the last expected guest count as the guarantee for the function and charge accordingly. We will prepare for 5% above the final guarantee up to 25 guests.

As you have indicated to us, your expected attendance will be ( ) guests. We have reserved appropriate function space and offered you pricing based on your expected attendance. By signing this Agreement you are agreeing to a minimum expenditure of \$( ) for food and beverage and room rental for your function regardless of your actual attendance. If final attendance exceeds the expected number of guests, the price of your function will be based on the per person charges times the final number of guests plus the room rental.

**MENU**

Menu selection and set-up details should be arranged at least 45 days in advance of your function. If the function is booked within 45 days of occurrence, the menu selections are due with this Agreement. A banquet event order will be provided once the menu selections have been made.

**BEVERAGE**

Culinaire of Florida is responsible for the sale and service of alcoholic beverages as regulated by (Your state department). Culinaire of Florida's alcoholic beverage license requires Culinaire of Florida to (1) request proper proof of legal age to consume alcohol. (2) refuse alcoholic beverage service if the person cannot provide the proper identification (3) refuse alcoholic beverage service to any person who, in Culinaire's judgment, appears intoxicated.

**FOOD AND BEVERAGE REMOVAL**

Due to food safety regulations, the removal of food and beverage from the meeting rooms and function spaces is not permitted at any time.

**OUTSIDE FOOD AND BEVERAGE**

Culinaire of Florida does not allow food and beverage to be brought into the hotel meetings rooms and function spaces at any time unless approved in writing by the Director of Catering.

**SERVICE CHARGE AND STATE SALES TAX**

A taxable 21% Service Charge will be added to the food, beverage, room rental and audio-visual totals for the function. By state law, state sales tax of 6.5 % will be added to the total cost, including the service charge.

**Tax Exempt**

If you are exempt from state and local tax, a copy of your current Sales Tax Exemption Certificate must be furnished to Culinaire no later than three weeks prior to the event.

**PAYMENT POLICIES**

**DEPOSITS**

An advance deposit and full pre-payment are required to secure space in the event an organization or individual does not have direct bill privileges. Advance deposits are non-refundable. The following schedule is required for deposits and payments:

On contract signing to secure space on a definite basis:	30% of estimated charges or \$1000.00 Minimum for Social
Forty-five (45) days prior to event:	50% of estimated charges
Twenty-one (21) days prior to event:	100% of estimated charges

**PAYMENTS**

Payments can be made by cash, check, certified check, credit card or pre-approved direct bill or through the hotel on your hotel master account.

**Cash, Check or Certified Check**

Payment by cash, check or certified check must be made in accordance with the payment schedule listed under the deposit section of this Agreement. The specific event should be referenced on the memo line at the bottom of the check.

**Credit Card**

We accept American Express, Visa, Master Card and Discover. If you wish to remit payment with a credit card, the credit card authorization form attached must be completed and returned with this Agreement.

The Credit Card Authorization Form includes:

- Type of Card (American Express, Visa, Master Card, Discover)
- Name of Card Holder
- Card Number
- Expiration Date

**DIRECT BILL**

Accounts with satisfactory credit arrangements must be settled in full upon receipt of invoice(s). Direct billing privileges are available exclusively for business and/or organizations that have established credit a minimum of four (4) weeks prior to the function. Direct billing is not allowed if total charge billed is less than \$3,000.

**NOTIFICATION**

Culinaire of Florida reserves the right to cancel this agreement without notice or any liability if deposit and payment terms are not met. If (GROUP NAME) fails to pay any charges under this Agreement, you shall be responsible for all of Culinaire of Florida's expenses in collecting such amounts including reasonable attorney and collection costs.

**CANCELLATION**

You may cancel this Agreement only upon giving written notice to us. The parties agree and understand that in the event of a cancellation, our actual damages would be difficult to determine. Should (GROUP NAME) cancel the function or move the function to another facility or city, such decision would constitute a breach of its obligation to Culinaire of Florida and Culinaire of Florida would be harmed. Therefore, the parties agree to the following terms and amounts paid as liquidated damages:

<b><u>Cancellation Between Date of Contract</u></b>	<b><u>Cancellation Fee</u></b>
To within Ninety (90) days of the event	30%
To within Forty-five (45) days prior to event	50%
To within Twenty-one (21) days prior to event	100%

Culinaire of Florida agrees that after receipt of such amounts it will not seek additional damages. In the event that this happens, Culinaire of Florida will make every effort to resell the released space and reduce the damages accordingly. Any deposit monies received will be credited toward damages due.

#### **ADDITIONAL FEES**

##### **Room Set Up**

Should advance setup or late teardown be required, an additional setup fee will be incurred. Should your meeting requirements change from the signed banquet event order after the room setup has been completed, you will be responsible for an additional setup fee.

##### **Room Rental**

Any changes requested in your agenda after receipt of the Agreement are subject to the space availability at the time of the request. If an unusual amount of meeting space is required from the signed banquet event order, an additional room rental fee will be incurred.

##### **Labor Charges**

If the guaranteed number for your function is fewer than twenty-five (25) persons, a \$50.00 labor charge will be added to your bill. This will be used to cover our costs of the event and will not be distributed as a gratuity to our employees working at your function.

#### **PRICE INCREASES**

All printed Catering menu and Room Rental prices are subject to change without notice. However, all contracted prices will be honored up to 6 months prior to the date of the function.

#### **SECURITY**

If by our sole judgment it is determined that you need uniformed security personnel to maintain adequate security measures in light of the size and/or nature of your function, you will provide security personnel supplied by a reputable licensed guard or security agency doing business in the local area at your expense. The agency will be subject to our prior approval.

#### **DISPLAYS AND DECORATIONS**

All displays and/or decorations will be subject to our prior written approval. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. You are responsible for the removal of all decorations at the conclusion of the function. We are not responsible for any loss or damage to your property and do not maintain insurance covering it.

#### **DELIVERIES**

Arrangements for delivery of packages should be made through your catering representative. All packages sent to the property must be prepaid. Due to limited storage space, long-term storage of packages or equipment is not possible. Items stored for more than 1 day may incur additional charges.

#### **PYROTECHNICS**

No indoor pyrotechnics or other incendiary devices are allowed in the hotel. Any planned outdoor pyrotechnics must be approved by the local fire department and comply with all municipal codes.

#### **AUXILIARY AIDS**

Culinaire of Florida represents and you acknowledge that the hotel facilities being rented for you will comply with our public accommodation requirements under the Americans With Disabilities Act. You agree that by 30 days prior to event you will furnish to us a list of any auxiliary aids needed by your attendees in meeting or function space. You agree to pay all charges associated with the provision of such aids by the hotel.

#### **NON-PERFORMANCE**

Culinaire Of Florida should not be liable for non-performance of this Agreement when such non-performance is attributable to labor troubles, or strikes, accidents, government (State, Federal and Municipal) regulations of, or restrictions upon travel or transportation, non availability of food, beverage, supplies, riots, national emergencies, acts of God including hurricanes and floods, and other clauses whether enumerated herein or not, which are beyond the reasonable control of Culinaire Of Florida, preventing or interfering with Culinaire Of Florida's performance.

#### **INDEMNIFICATION**

To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless Culinaire Of Florida, the Owner, and their respective employees and agents against all claims, losses or damages to persons or property, governmental charges or fines, and costs

(including reasonable attorney's fees), arising out of or connected with your function, except those claims arising out of the sole negligence or willful misconduct of Culinaire of Florida. Culinaire of Florida shall not have any responsibility for loss of personal property or articles left on the premises.

**ACCEPTANCE**

All of the above facilities and services are being held on a first option tentative basis until (DECISION DATE). After that date, all contractual items noted herein shall be null and void unless notified in writing by (GROUP NAME).

Should another organization request the same set of dates and desire to confirm prior to your option date, you will be notified and given twenty-four (24) hours to sign this Agreement. If the signed agreement is not returned within twenty-four (24) hours, space will be released to the other group.

**Please initial each page, sign and return a copy of this Agreement by (DECISION DATE). Both parties must initial any changes to this Agreement. This Agreement will constitute a binding contract between the parties. If this Agreement is not received by the date above, all function rooms and meeting space referred to herein will be released, and neither party will have any further obligations under this Agreement. There are no other representations, implied or oral, between Culinaire and GROUP NAME with respect to this agreement**

**I HAVE READ AND FULLY UNDERSTAND AND AGREE TO THE TERMS HEREIN:**

SIGNED \_\_\_\_\_ COMPANY \_\_\_\_\_ DATE \_\_\_\_\_

*\*Meeting & event set ups, Food and Beverage Services provided for Embassy Suites International Drive South CC  
by Culinaire International\**