

Wedding Locations

Pelican Beach

The most private and intimate beach location right on the back bay of the Gulf of Mexico, surrounded by lush tropical foliage and beautiful palm trees.

Seats 2 to 70 People

\$1,250

The Palm Pool

A grand poolside veranda, surrounded by beautiful landscaping and accented with the peaceful sounds of tricking water in the fountain, overlooking the majestic back bay of the Gulf of Mexico.

Up to 500 People

\$2,000

Everglades Pool Terrace

An intimate tropical poolside location, providing a picturesque view of our resort and the back bay of the Gulf of Mexico.

Up to 100 People

\$1,250

Prices are subject to change without notice. All pricing is subject to a 23% service charge and 6% state sales tax.

Reception Packages

All packages include the following:

Top-notch professional service from one of our experienced catering managers

72-inch round tables that seat up to 10 people each for your dinner reception

Cocktail tables with seating and bistro-style tables for the cocktail hour

White floor-length linens and matching napkins; choice of napkin fold

Resort centerpieces for the cocktail hour tables

Votive candles for the cocktail hour area

Champagne toast

(Consisting of one glass of our house pour per guest)

Valet parking
(For those guests that are not staying on property)

Bartender fees
Butler fees
Chef fees
Cake cutting fees

No substitutions or price adjustments on packages. A buffet surcharge of \$75 will apply for less than fifty guests on buffet dinner options.

Plated Dinner Options

SILVER PACKAGE

BEVERAGE

Open Bar for One Hour During Cocktail Reception

HORS D'OEUVRES

Five Pieces Per Person

(Select up to five options from below.)

Cold Selections

Adobo Marinated Chicken, Mini Pastry Bouchée
Prosciutto Wrapped Asparagus, Garlic Aioli
Strawberry and Brie, Honey Roasted Cashew
Cucumber Cups, Smoked Rock Shrimp Puree

Hot Selections

Fried Pork Spring Roll, Teriyaki Glaze
Grilled Chicken Quesadilla, Cilantro Sour Cream
Vegetable Pot Sticker, Sesame Sauce
Spinach Spanakopita, Hothouse Tomato Sauce

SALAD

(Select one option from below.)

Traditional Caesar Salad
Black Pepper, Croutons, Parmesan
Pecorino Vinaigrette
Tossed Three Greens
Cucumbers, Grape Tomatoes, Walnuts

Asiago Peppercorn Dressing

California Field Greens
Nine-Grain Croutons, Shaved Asiago
Sherried Garlic Vinaigrette

ENTRÉE

(Select one option from below.)

Macadamia Crusted Chicken Breast
Mango-Key Lime Sauce
Herb Roasted Potatoes

Poached Atlantic Salmon
Tangerine Beurre Monte
Roasted Fingerling Potatoes

Blackberry Glazed Roasted Pork Tenderloin
Mascarpone Polenta, Hard Cider Sauce

DESSERT

Client Provided Wedding Cake

Includes

Specialty Farmed Seasonal Vegetables
Assorted Rolls and Sweet Cream Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of
Gourmet Teas

\$110 Per Person

*Prices are subject to change without notice. All pricing is subject to a 23% service charge
and 6% state sales tax.*

GOLD PACKAGE

BEVERAGE

Open Bar for Four Hours

HORS D'OEUVRES

Five Pieces Per Person
(Select up to five options from below.)

Cold Selections

Ahi Tuna on Risotto Cake, Wasabi Crème Fraîche
Rock Shrimp and Vegetable Tower, Avocado Mayonnaise
Prosciutto and Mozzarella, Basil Pesto
Smoked Bay Scallop Spoon, Green Tobiko Caviar

Hot Selections

Crab Stuffed Mushroom, Béarnaise Glaze
Garlic and Ginger Marinated Chicken Sate, Peanut Sauce
Grilled Baby Lamb Chops, Rosemary-Mint Sauce
Mini Beef Wellington, Horseradish Cream

SALAD

(Select one option from below.)

Traditional Caesar Salad
Black Pepper, Croutons, Parmesan
Pecorino Vinaigrette

Caprese Salad
Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil
Drizzled Balsamic

Bibb Lettuce and Lolla Rosa
Hearts of Palm & Artichokes
Herbed Dijon Dressing

ENTRÉE

(Select one option from below.)

Truffle and Crab Capped Filet of Beef
Chanterelle Relish, Brandy Cream
Walnut Gourmandise Quiche

Garden Vegetable Stuffed Chicken Roulade And Olive Tapenade Crusted
Salmon
Boursin Au Gratin Potatoes

Grilled Garlicky Jumbo Shrimp, Bitter Orange and Capers, Dill Oil
and Sliced New York Striploin with Horseradish
Potato and Mahon Gratin

DESSERT

Client Provided Wedding Cake

Includes

Specialty Farmed Seasonal Vegetables
Assorted Rolls and Sweet Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of
Gourmet Teas

\$160 Per Person

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and 6% state sales tax.*

PLATINUM PACKAGE

BEVERAGE

Open Bar for Four Hours

HORS D'OEUVRES

Display

(Select one option.)

Fresh Vegetable Harvest Crudités
Chef's Selection of Dips

Sliced Fresh Tropical Fruit Display
Berries in Cracked Coconuts
Mango-Yogurt Dipping Sauce

Imported and Domestic Cheese Display
Hard, Semi-Hard and Soft Selections
Assorted Water Crackers, Whole Grain Mustard

Butler Passed

Five Pieces Per Person

(Select up to five options from below.)

Cold Selections

Pork Tenderloin with Nectarine Chutney, Baumkuchen
Seared Foie Gras, Glazed Apple
Lobster Medallions, Roasted Corn and Cilantro

Hot Selections

Southwestern Crab Cake, Chipotle Mayonnaise
Smoked Bacon Wrapped Shrimp, Guajillo Butter
Tenderloin Hibachi Skewer, Papaya Relish
Crab Quesadilla, Dill and Meyers Lemon Salsa

APPETIZER

(Select one option from below.)

Fruitwood Smoked Chicken Alms Purse
Leek Oil, Yellow Tomato Gravy

Seared Ahi Tuna, Soya Glaze
Wasabi Cream, Gingered Slaw

Chilled Grilled Shrimp and Angel Hair Pasta
Chili Oil, Lime Mayonnaise, Fresh Dill

SALAD

(Select one option from below.)

Traditional Caesar Salad
Black Pepper, Croutons, Parmesan
Pecorino Vinaigrette

Fresh Spinach Leaves
Portobello Slivers, Pita Croutons
Walnut Oil

Hearts of Romaine and Lambs Ear Lettuces
Prosciutto, Pear Tomatoes
Stilton Vinaigrette

ENTRÉE

(Select one option from below.)

Pan Flashed Red Snapper
Leek and Broccoli Confit, Wilted Spinach
Port Wine and Plum Tomatoes

Duet Entrées

Seared Petite Center Cut Filet of Beef, Pomegranate Demi

and
Sliced Lobster Medallions, Shallot and Saffron Cream
Herb Roasted Potatoes

Honey Glazed Petite Filet and Grouper
Ginger-Sage and Chipotle Pepper Sauces
Horseradish Pureed Potatoes

Grilled Garlicky Jumbo Shrimp,
Bitter Orange and Capers, Dill Oil
and
Macadamia Crusted Chicken Breast
Potato and Mahon Gratin

DESSERT

Client Provided Wedding Cake

Includes
Specialty Farmed Seasonal Vegetables
Assorted Rolls and Sweet Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of
Gourmet Teas

\$195 Per Person

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and 6% state sales tax.*

Buffet Dinner Options

SILVER PACKAGE

BEVERAGE

Open Bar for One Hour for the Cocktail Reception

HORS D'OEUVRES

Three Pieces Per Person
(Select up to three options from below.)

Cold Selections

Adobo Marinated Chicken, Mini Pastry Bouchée
Prosciutto Wrapped Asparagus, Garlic Aioli
Strawberry and Brie, Honey Roasted Cashew

Hot Selections

Fried Pork Spring Roll, Teriyaki Glaze
Vegetable Pot Sticker, Sesame Sauce
Spinach Spanakopita, Hothouse Tomato Sauce

Buffet

Cannellini Bean Bisque
Julienne of Escarole, Sausage

Mixed Baby Greens, Basil and Oregano Leaves
Pine Nuts, Romano Cheese, Pepper Flakes and Anchovies
Balsamic Vinegar and Extra Virgin Olive Oil

Antipasto Display

Mortadella, Cappicola, Salami, Smoked Ham
Buffalo Mozzarella, Provolone, Fontina
Black and Green Olives, Roasted Red Peppers, Pepperoncini
Marinated Artichoke Hearts, Mushrooms, Chick Peas
Cipollini Onions and Tomatoes

Grilled Chicken Medallions

Caper, Olive, Pepper and Tomato Sauce
Sliced Roasted Leg of Lamb
Apple, Walnut, Mint Relish
Veal Scaloppine
Crab Bienville Sauce
Baked Orecchiette Pasta
Boursin, Pecorino and Ricotta Cheeses

Braised Root Vegetable Ratatouille

Creamy Mascarpone Polenta

Garlic Bread Sticks with Parmesan Cheese
Sweet Butter

DESSERT

Client Provided Wedding Cake

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of
Gourmet Teas

\$140 Per Person

Prices are subject to change without notice. All pricing is subject to a 23% service charge and 6% state sales tax.

GOLD PACKAGE

BEVERAGE

Open Bar for 4 Hours

HORS D'OEUVRES

Three Pieces Per Person

(Select up to three options from below.)

Cold Selections

Ahi Tuna on Risotto Cake, Wasabi Crème Fraîche
Prosciutto and Mozzarella, Basil Pesto
Smoked Bay Scallop Spoon, Green Tobiko Caviar

Hot Selections

Crab Stuffed Mushroom, Béarnaise Glaze
Garlic and Ginger Marinated Chicken Sate, Peanut Sauce
Mini Beef Wellington, Horseradish Cream

Buffet

Key West Conch Chowder
Galvanized Buckets of Grissini Sticks

Spinach and Romaine Leaves
Grape Tomatoes, Cucumbers, Carrots, Croutons
Piña Colada Vinaigrette
Macadamia Brittle Vinaigrette
Marinated Hearts of Palm and Artichoke Salad
Peppers and Onions, Cilantro Dressing

Grouper and Crabmeat au Gratin
Citrus Sauce
Shrimp Steamed in Beer
Leeks and Lemongrass
Grilled Free Range Chicken Breast
Garlicky Tomato Broth
Sliced New York Striploin
Horseradish and Pan Drippings

Seasonal Vegetables
Lemon-Pepper Butter
Sautéed Red Bliss Potatoes
Herbed Olive Oil

Hearth Baked Assorted Rolls
Sweet Butter

DESSERT

Client Provided Wedding Cake

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of
Gourmet Teas

\$185 Per Person

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and 6% state sales tax.*

PLATINUM PACKAGE

BEVERAGE

Open Bar for Four Hours

HORS D'OEUVRES

Three Pieces Per Person

(Select up to three options from below.)

Cold Selections

Pork Tenderloin with Nectarine Chutney, Baumkuchen
Seared Foie Gras, Glazed Apple
Lobster Medallions, Roasted Corn and Cilantro

Hot Selections

Southwestern Crab Cake, Chipotle Mayonnaise
Smoked Bacon Wrapped Shrimp, Guajillo Butter
Tenderloin Hibachi Skewer, Papaya Relish

Buffet

Oyster Chowder
Traditional Oyster Crackers

Baby Spinach, Tat Soi and Watercress

Pancetta Cracklings, Egg, Water Chestnuts
Grilled Red Onion and Cornbread Croutons
Warm Bacon Vinaigrette
Cucumber and Tomato Salad
Roasted Garlic Dressing
Tropical Fruit Salad, Toasted Coconut
Rum Runner Drizzle

Whole Maine Lobsters Baked In Seaweed
Lemons and Drawn Butter
Clams and Mussels Steeped In Amber Beer
Mirepoix, Pickling Spices and Leeks
Grilled Chicken Breast
Molasses and Jack Daniel's BBQ
Carved Prime Rib of Beef, Charcoal Crust
Wild Mushroom Gravy, Horseradish

Boiled New Potatoes
Parsley and Whole Butter
Corn on the Cob
Green Beans, Roasted Tomato Relish
Tobacco Onion Crisps
Assorted Rolls
Sweet Butter

DESSERT

Client Provided Wedding Cake

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and a Selection of
Gourmet Teas

\$230 Per Person

Price Based on One Whole Lobster Per Person

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and 6% state sales tax.*

Children's Menu Options

Dinner

(Children Ages 4 to 12)

Plated Dinner to Include:
Panko Breaded Chicken Tenders, Honey Mustard Sauce
French Fries
Fresh Fruit
Grandma's Cookies

\$25 Per Child

Or

60% Off the Buffet Dinner Option

Or

Regular Price for the Plated Dinner Option

Children 12 and Over are Charged as Adults

Children of Age 3 Years and Under are Complimentary

Beverage

Children Ages 3 - 12, \$11 Per Child each Additional Hour

Children Ages 3 and Under, Complimentary

Dinner Enhancements

***EXAMPLES OF ACCENT PIECES,
OPTIONS ARE ENDLESS***

Shellfish Station

Jumbo Gulf Water Shrimp, Littleneck Clams
New Zealand Green-lipped and Domestic Blue Mussels

Snow Crab Claw Clusters

Bourbon and Caper Cocktail Sauce

Lemon Wedges

Horseradish and Tabasco Sauce

Total of 6 Pieces Per Person

\$ 29.95 Per Person

Cubed Melons, Fresh Fruit and Pound Cake

White and Dark Chocolate Fondue

Approximately 25 portions

\$ 8 Per Person

Jumbo Mushroom Cap Sauté
Shaved Garlic, Olive Oil, White Wine and Sherry
Fillings of...
Rock Shrimp and Crab with Mascarpone and Dill
Three Cheese and Braised Vegetable with Basil Pesto
\$ 395 Per 50 Pieces

*(This station is based on a two-hour duration.
One chef attendant required per station.
\$100 per chef per hour.)*

Chilled Jumbo Gulf Shrimp
Key Lime Cocktail and Spicy Rémoulade Sauces
Lemon Wedges
\$ 495 Per 100 Pieces

Assorted Hand Rolled Sushi Pieces
Shrimp, Smoked Salmon and Vegetarian
Wasabi, Soy Sauce and Pickled Ginger
\$ 495 per 100 pieces

Please Inquire About Our Midnight Buffet Options
For Your Late Night Cravings.

Special Cake Plate-Up Options
(Please select as many options as you wish.)

Add Fresh Fruit

Plate Painting
(With a Variety of Sweet Flavored Glazes.)

Sorbet

Ice Cream

\$3 Per Person for Each Option

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Beverages

HOSTED BEVERAGE RECEPTIONS

(Based on Consumption)

SUPER PREMIUM BRANDS

Ketel One, Ketel One Citroen, Tanqueray,
Bacardi, Captain Morgan Spiced, Maker's Mark,
Johnnie Walker Red Label, 1800 Resposado,
House Wines, Crown Royal, Remy VSOP,
\$8

PREMIUM BRANDS

Skyy, Absolute Mandrin, Beefeater, Bacardi,
Captain Morgan Spiced, Jack Daniel's, J&B
Cuervo Gold, House Wines, Canadian Club, Courvoisier VS
\$7

Juice and Sodas... \$3.75

Bottled Waters... \$4

Domestic Beer... \$5

Bud Light, Miller Lite, Coors Light, Budweiser, St. Pauli NA

Imported Beer... \$6

Corona Extra, Corona Light, Amstel Light, Heineken

Wine by the Glass... \$6.50

PACKAGE BARS

Additional hours, per person, per hour... \$16

CASH BARS

Guests will purchase tickets from a cashier and then present to the bartender for the desired beverage.

Super Premium Brands
\$10 Per Drink

Premium Brands
\$8 Per Drink

Juice and Sodas... \$3.75

Bottled Waters... \$5

Domestic Beer... \$6

Imported Beer... \$7

Wine by the Glass... \$7.50

After your package bar, if you choose a cash bar or a hosted bar, a \$250 per hour, per bar of revenue must be generated. Otherwise, an additional charge of \$100 per hour, per bartender will be applied.

A \$100 cashier fee will be charged per cashier for cash bars.

A \$100 bartender fee will be charged for each additional bar requested.

One bartender per one hundred guests.

Prices are subject to change without notice. All pricing is subject to a 23% service charge and 6% state sales tax.

Beverage Enhancements

SPECIALTY PUNCHES

(Per Gallon)

Champagne Punch... \$80

Non-Alcoholic Punch... \$42

Tropical Rum Punch... \$100

CORDIALS

Bailey's Irish Cream

Amaretto DiSaronno

Grand Mariner

Kahlua

\$11 Per Drink

WINE SERVICE

Catering Wine Selections

Penfolds Rawson's Retreat Chardonnay... \$30

Penfolds Rawson's Cabernet Sauvignon... \$30

Penfolds Rawson's Retreat Merlot... \$30

Beringer White Zinfandel... \$30

Blue Fish Riesling... \$35
Santi Pinot Grigio... \$38
Jacob's Creek Reserve Shiraz... \$46

Theme Catering Wines

Italian

Cavit Chardonnay... \$30
Cavit Pinot Grigio... \$30
Cavit Pinot Noir... \$30
Rocca Delle Macie Chianti, Classico... \$45
Cavit Merlot... \$30

Australian

Jacob's Creek Chardonnay... \$30
Jacob's Creek Merlot... \$30
Jacob's Creek Shiraz... \$30
Jacob's Creek Cabernet Sauvignon... \$30

Additional Wine Selections are Available Upon Request.
All Wine is Subject to Availability.

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and 6% state sales tax.*