

PERFECTLY  
*Paired*  
MENUS

## "I Do" Barbeque Rehearsal Dinner

"I DO" BARBEQUE REHEARSAL DINNER INCLUDES:

Bar Options Available

Two-Hour Beer, Wine, and Soda Bar

### **Buffet**

Pasta Salad

Watermelon, Blueberry, and Arugula Salad

*Feta, White Balsamic Vinaigrette*

Smoked Ribs, Chipotle Barbeque

Barbequed Chicken Thighs

Potato Salad, Baked Beans, Grilled Corn, Corn Bread, Warm Rolls, Creamery Butter

Chocolate Devil's Food Groom's Cake

**\$75 per guest** (minimum 35 guests)\*

*Package based on 2 hours*

## Floribbean Rehearsal Dinner

FLORIBBEAN REHEARSAL DINNER INCLUDES:

Bar Options Available

### **Buffet**

Grilled Andouille and Shrimp Salad

Bibb and Romaine Salad

*Hearts of Palm, Roasted Peppers, Citrus Vinaigrette*

Fresh Parker House Rolls, Creamery Butter

Mojo Pulled Pork

Chimichurri Chicken

*Plantain and Black Bean Relish*

Fire-Roasted Grouper

*Grilled Pineapple Salsa*

Spanish Rice and Steamed Fresh Vegetables

Key Lime Cheesecake and Chocolate Profiteroles

**\$89 per guest** (minimum 35 guests)\*

*Package based on 1½ hours*

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## Morning Continental Breakfast

### MORNING CONTINENTAL BREAKFAST INCLUDES:

Assorted Chilled Juices  
Fresh Seasonal Sliced Fruits and Berries  
Assorted Croissants and Muffins  
Mini Bagels and Cream Cheese  
Sweet Butter, Nutella, and Preserves  
Selection of Yogurts and House-Made Granola  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee  
Tea Forte Hot Teas  
Add Champagne **\$36 per bottle**

**\$28 per guest** (minimum 8 guests)\*

*Package based on 1½ hours*

## Light Lunch

### LIGHT LUNCH INCLUDES:

Chef's Selection of Hummus and Seasonal Vegetables for Dipping  
Fresh Fruit Display  
Pasta Salad  
Oven Roasted Turkey, Ciabatta, Roasted Tomato Aioli  
Roast Sirloin, Provolone, Multigrain Bread, Horseradish Cream  
Black Forest Ham, Swiss Cheese, Butter Croissant, Honey Chipotle Sauce  
Grilled Vegetable Wrap, Spring Lettuces, Traditional Hummus  
Individual Chips and Condiments  
Miniature Petit Fours, House-Made Cookies  
Assorted Bottled Water, Sodas

**\$31 per guest** (minimum 8 guests)\*

*Package based on 1½ hours*

## Beverages

### WEDDING DAY BEVERAGES

Chardonnay and Champagne **\$36 per bottle**  
Bucket of Beer (5) **\$25 per bucket**

### PRE-CEREMONY BEVERAGES

*Served 30 Minutes Prior to the Ceremony*

Butlered Chardonnay and Champagne **\$8 per guest**  
Butlered Raspberry Tea with Fresh Lemon **\$4 per guest**  
Butlered Lemonade and Pink Lemonade **\$4 per guest**

*Package based on 1½ hours, minimum 8 guests*

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# South Sea Pearl

SOUTH SEA PEARL RECEPTION INCLUDES:

*Buffet Dinner, Four-Hour Premium Bar*

## **Cocktail Hour**

Choice of Six Butler-Passed Hors d'Oeuvres

Choice of Two Deconstructed Salads

Champagne Toast with Fresh Fruit Garnish

## **Buffet**

Pan-Seared Black Grouper

*Scampi Butter*

Herb-Marinaded Organic Chicken

*Natural Pan Jus*

Braised Boneless Beef Short Rib Bourguignon

Whipped Yukon Gold Mashed Potatoes

Roasted Seasonal Vegetables

Parker House Rolls, Creamery Butter

Coffee and Herbal Tea Station

Cake-Cutting Service

**\$167 per guest\***

# Sandpearl

SANDPEARL RECEPTION INCLUDES:

*Plated Dinner, Four-Hour Super-Premium Bar*

## **Cocktail Hour**

Choice of Five Butler-Passed Hors d'Oeuvres

Choice of One Display

Champagne Toast with Fresh Fruit Garnish

First Course, Salad, Intermezzo, and Entrée

Gourmet Coffee and Herbal Tea Station

Cake-Cutting Service

**\$188 per guest\***

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# Tiffany Pearl

## TIFFANY PEARL RECEPTION INCLUDES:

*Station-Style Dinner, Four-Hour VIP Bar*

### **Cocktail Hour**

Choice of Four Butler-Passed Hors d'Oeuvres

Choice of Two Displays

Champagne Toast with Fresh Fruit Garnish

Choice of Two Salads

### **Pasta Station** *(Select Two)*

Four-Cheese Macaroni and Cheese

Penne Chicken Carbonara

Farfalle

*Roasted Tomatoes, Marinated Artichokes, Herb Garlic Butter*

Cavatappi Arrabbiata

*Italian Sausage, Roasted Poblanos*

### **Chef-Attended Stations**

Carved Tenderloin of Beef

*Individual Potato Soufflé, Roasted Asparagus, Parker House Rolls, Sauce Béarnaise*

Jumbo Lump Crab Cake

*Romesco Sauce, Fennel Slaw, Old Bay Aioli*

Gourmet Coffee and Herbal Tea Station

Viennese Dessert Table

Cake-Cutting Service

**\$194 per guest\***

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## Akoya Pearl

AKOYA PEARL RECEPTION INCLUDES:

*Plated Dinner, Four-Hour Premium Bar*

### **Cocktail Hour**

Choice of Three Butler-Passed Hors d'Oeuvres

Choice of One Display

Champagne Toast with Fresh Fruit Garnish

Salad, Intermezzo, and Entrée

Cake-Cutting Service

**\$165 per guest\***

## Tahitian Pearl

TAHITIAN PEARL RECEPTION INCLUDES:

*Plated Dinner, Four-Hour Super Premium Bar*

### **Cocktail Hour**

Choice of Three Butler-Passed Hors d'Oeuvres

Choice of One Display

Champagne Toast with Fresh Fruit Garnish

First Course, Salad, Intermezzo, and Entrée

Coffee and Herbal Tea Service

Cake-Cutting Service

**\$184 per guest\***

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## HORS D'OEUVRES

### Hot

Coconut-Crusted Tofu (v)

*Sweet Chili Sauce*

Brie and Apricot en Croute (v)

Diver Scallops (gf)

*Wrapped in Applewood Bacon*

Petite Crab Cake

*Citrus Aioli*

Thai Chicken Spring Rolls (gf)

*Sweet Chili Sauce*

Sesame Chicken Satay

*Thai Peanut Sauce*

Coconut Chicken (gf)

*Mango Chutney*

Short Rib Empanadas

*Chipotle Barbeque*

Sausage-Stuffed Mushrooms (gf)

Andouille en Croute

*Grain Mustard*

Filet Mignon

*Boursin Cheese en Croute*

Country Fried Beef Satay

*Chive Crème Fraîche*

Lollipop Lamb Chops (gf)

*Passionfruit Jelly*

### Cold

Roasted Tomato and Goat Cheese Crostini (v)

Selection of Hummus (v)

*Garlic Crostini, Basil*

Corn Bread Crisp (v)

*Honey-Glazed Blue Cheese, Toasted Walnut*

Chilled Vegetable Spring Roll (v)

*Kabayaki Sauce*

Jumbo Gulf Shrimp (gf)

*Lemon, Spicy Cocktail Sauce*

Shrimp and Basil Roll

*Thai Peanut Sauce*

Shrimp Salad Stuffed Cucumber (gf)

Oysters Rockefeller

Sesame Tuna Tataki

*Wonton Crisp*

Smoked Salmon

*Cucumber, Dill Crème Fraîche*

Mini BLT

## DISPLAYS

### Sushi

California Rolls, Vegetable Rolls, Spicy Tuna Rolls,

Surf and Turf Rolls

*Wasabi, Soy Sauce, Pickled Ginger*

### Brie

Warm Brie Cheese Wrapped in Pastry

*Marcona Almonds, Honeycomb, Fig Preserves, Gourmet Breads and Crackers*

### Fresh Seafood Raw Bar

Chilled Jumbo Shrimp, Cold Water Oysters, Cocktail

Crab Claws

*Spicy Cocktail Sauce, Horseradish, Saltine Crackers, Lemon and Lime*

**Additional \$7 per guest**

### Gulf Shrimp Display

Poached Shrimp

*Pickled Ginger Dressing*

Chili-Lime Grilled Shrimp

Coconut Shrimp

*Orange Chili Sauce*

**Additional \$7 per guest**

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## FIRST COURSE

Pear and Gorgonzola Sachet (v)

*Saffron Cream*

Nueske Bacon-Wrapped Shrimp

*Angel Hair Pasta, Roasted Tomato, Scampi Butter*

Chicken Roulade

*Fontina, Basil, Roasted Tomato Risotto*

Coriander-Crusted Scallops (gf)

*Corn and Poblano Maque Choux, Nueske Bacon, Tarragon Butter*

Short Ribs (gf)

*Quinoa Stir-Fry, Baby Bok Choy, General Tso's Glaze*

Cheese Sachet (v)

*Vodka Sauce, Shaved Parmesan, Roasted Tomato*

Vegetable Stack (v)

*Braised Greens, Almond Ricotta*

Polenta Fries (v)

*Balsamic-Roasted Brussels Sprouts, Sun-Dried Tomato, Pine Nuts*

## SALAD COURSE

Petite Wedge of Gem Lettuce

*Roasted Pearl Onions, Prosciutto, Heirloom Tomato, Danish Blue Cheese, Buttermilk Ranch Dressing*

Heirloom Tomato (v)

*Burrata, Garlic Oil, Balsamic Reduction, Basil*

Cucumber-Wrapped Spinach (v)

*Strawberry, Marcona Almonds, Aged Gouda, Dark Balsamic Vinaigrette*

Cucumber-Wrapped Baby Greens

*Bacon, Goat Cheese, Tomato, White Balsamic Vinaigrette*

Fork and Knife Caesar (v)

*Pulled Croutons, Roasted Tomato, Reggiano Tuile, Parmesan Dressing*

## INTERMEZZO

Choice of Mango, White Peach, or Guava-Lime Sorbet

## PREMIER COURSE

*All Entrées Served with Chef's Seasonal Vegetables, Starch, and Assorted Breads with Creamery Butter*

Crispy Skin Organic Chicken Breast

*Natural Pan Jus*

New York Strip

*Red Wine Jus*

Filet Mignon

*Red Wine Jus*

Gulf Grouper

*Scampi Butter*

Macadamia Nut-Crusted Grouper

*Orange Butter*

Herb-Crusted Chilean Sea Bass

*Citrus Beurre Blanc*

Rainbow Cauliflower Bolognese (v)

*Beyond Beef*

Spaghetti Squash (v)

*Autumn Vegetables, Saffron-Tomato Broth*

*Create a Duet Plate at No Additional Charge*

Duet of Lobster-Wrapped Crab Cake **\$10 per guest**

Duet of Crab-Stuffed Shrimp **\$6 per guest**

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# The Bar

## PREMIUM

New Amsterdam Vodka  
Bombay Gin  
Bacardi Rum  
Sauza Blue Tequila  
Jim Beam Bourbon  
Dewar's White Label  
Canadian Club Whisky  
E&J Gallo Brandy  
Canyon Road Pinot Grigio  
Canyon Road Chardonnay  
Canyon Road Cabernet Sauvignon  
Canyon Road Pinot Noir  
LaMarca Prosecco  
Bud Light, Michelob Ultra, Samuel Adams, Yuengling, Coors Light, Heineken, High Noon, Amstel Light, Corona, Corona Light, O'Doul's (nonalcoholic)  
Soda, Water, and Juices

**\$10 each additional hour**

## SUPER-PREMIUM

Tito's Handmade Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Dewars  
Cuervo Gold Tequila  
Johnny Walker Red Scotch  
Courvoisier  
Jack Daniel's Bourbon  
Seagram's VO Whiskey  
E&J Gallo Brandy  
Chivas Regal  
William Hill Pinot Grigio  
William Hill Chardonnay  
William Hill Cabernet Sauvignon  
William Hill Pinot Noir  
William Hill Merlot  
LaMarca Prosecco  
Bud Light, Michelob Ultra, Samuel Adams, Yuengling, Coors Light, Heineken, High Noon, Amstel Light, Corona, Corona Light, O'Doul's (nonalcoholic)  
Soda, Water, and Juices

**\$12 each additional hour**

## VIP

Grey Goose Vodka  
Bacardi Rum  
Hennessy  
Tanqueray No. Ten Gin  
Johnny Walker Black Scotch  
Patron Silver Tequila  
Maker's Mark Bourbon  
Crown Royal Whisky  
Grand Marnier  
Romana Sambuca  
Disaronno Amaretto  
Bailey's Irish Cream  
Kendall Jackson Pinot Grigio  
Kendall Jackson "Vintner's Reserve" Chardonnay  
Kendall Jackson Cabernet Sauvignon  
Kendall Jackson Pinot Noir  
Kendall Jackson Merlot  
LaMarca Prosecco  
Bud Light, Michelob Ultra, Samuel Adams, Yuengling, Coors Light, Heineken, Amstel Light, Corona, Corona Light, O'Doul's (nonalcoholic)  
Soda, Water, and Juices

**\$14 each additional hour**

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## Additional Options

### Tableside Wine Service

Select One Red Wine and One White Wine from Your Bar Tier

**\$8 per guest**

### Unlimited Beverage Station

*(Under 21 Years)*

Soft Drinks, Fruit Juices, Bottled Water

**\$16 per guest**

### Gourmet Coffee & Tea Station

House-Made Whipped Cream, Cinnamon, Chocolate Shavings, Rock Candy Sticks, Gourmet Teas, Lemon, Honey, and Biscotti

**\$10 per guest**

### Late-Night Snack

*(Minimum 50 Pieces of Each)*

Sliders, American Cheese

Barbeque Pork Sliders

Crispy Chicken Sliders, Pepper Jack Cheese, Cajun Mayo

Fried Mac and Cheese

Pizza Empanadas with Marinara Sauce

Warm Donut Holes

Mini Cuban Sandwiches

**\$5 per piece**

### Viennese Dessert Table

Salted Dulce de Leche Chocolate Tarts, Espresso Cheesecake, Chocolate-Covered Strawberries, Vanilla Bean Mousse Bites, Mango-Key Lime Tarts

**\$16 per guest**

### Miniature Dessert Plates *(Preset on Each Table)*

Flourless Chocolate Cake, Tiramisu, Chocolate-Covered Strawberries, Portuguese Tarts, Guava-Lime Profiteroles

**\$42 per table**

### Miniature Cupcake Station

*Select Two | Minimum of 3 Dozen*

Chocolate with Chocolate Buttercream

Vanilla with Vanilla Buttercream

Red Velvet with Cream Cheese Icing

Carrot Cake with Cream Cheese Icing

Chocolate Cake with Salted Caramel Buttercream

**\$27 per dozen**

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# Pearl Brunch

## PEARL BRUNCH RECEPTION INCLUDES:

Bar Options Available

### Cocktail Hour

Choice of Two Butler-Passed Hors d'Oeuvres

Mini BLTs

Chicken and Waffles

Mini Quiche

French Toast Bites *(v)*

Scotch Egg

Brie and Berry en Croute *(v)*

Prosciutto, Goat Cheese, and Fig Tarts

### Buffet

Freshly Squeezed Florida Orange, Grapefruit, and Apple Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Selection of Tea Forte Hot Teas

Champagne Toast with Fresh Fruit Garnish

Artisan Cheeses with Fresh Seasonal Fruits

Assorted Pastries, Croissants, and Muffins  
*Sweet Butter and Preserves*

Applewood-Smoked Bacon, Sausage Links

Cornflake French Toast *(v)*  
*Warm Maple Syrup*

Breakfast Potatoes with Peppers and Onions

Scrambled Eggs

### Brunch Displays

Omelet Station

*Black Forest Ham, Sausage, Bell Peppers, Onions, Mushrooms, Tomatoes, Cheddar Cheese, Fresh Salsa*

Seafood Station

*Oyster Rockefeller, Clams Casino, Lobster Ceviche*

Biscuits and Gravy Station

*Sausage Gravy, Bacon, Scallions, Redeye Potatoes, Shredded Cheese, Jalapeños, Hot Sauce*

Sweet Station *(Select One)*

Waffles or Pancakes

*Creamery Butter, Maple Syrup, Fresh Fruit, Whipped Cream*

Carving Block *(Select One)*

*Porchetta, Filet Mignon, Ham, Turkey*

### Vegan Brunch Options

Banana and Oat Pancakes

*Maple Syrup, Fresh Fruits, Pecans*

Breakfast Burritos

*Quinoa, Tofu Scramble, Bell Peppers, Mushrooms, Tomatoes*

**\$127 per guest** *(minimum 35 guests)\**

*Package based on 1½ hours*

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## Married Morning Farewell Brunch

Bar Options Available

### Buffet

Fresh Seasonal Sliced Fruits and Berries

Assorted Breakfast Pastries, Croissants

*Sweet Butter, Preserves*

Omelet Station

*Black Forest Ham, Sausage, Bell Peppers, Onions, Mushrooms, Tomatoes, Cheddar Cheese, Fresh Salsa*

French Toast with Maple Syrup

Applewood-Smoked Bacon, Sausage Links

Cheddar Potato Casserole

**\$38 per guest** (minimum 35 guests)\*

*Package based on 1½ hours*

## Love You Farewell Brunch

Bar Options Available

### Buffet

Fresh Seasonal Sliced Fruits and Berries

Assorted Breakfast Pastries, Croissants

*Sweet Butter, Preserves*

Carved New York Strip Steak

*Sauce Choron, Parker House Rolls*

Traditional Eggs Benedict

Smoked Salmon, Mini Bagels

*Sliced Tomatoes, Red Onion, Capers, Cream Cheese*

Peaches and Cream French Toast with Maple Syrup

Applewood-Smoked Bacon, Sausage Links

Cheddar Potato Casserole

**\$50 per guest** (minimum 35 guests)\*

*Package based on 1½ hours*

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## Brunch Bar

### **Bloody Mary**

Absolut Vodka

Absolut Peppar Vodka

Sauza Blue Tequila

Jim Beam Bourbon

Garnishes

*Bacon, Shrimp, Pickles, Cucumbers, Carrots, Celery, Olives, Fresno Peppers, Tabasco, Celery Salt, Horseradish, Worcestershire Sauce*

### **Bubbly**

Peach and Strawberry Bellinis

LaMarca Prosecco

Cranberry Juice, Orange Juice, Grapefruit Juice

Garnishes

*Seasonal Berries; Orange, Mango, and Lemon Sorbetto; Fruit Popsicles*

### **\$28 per guest**

*Packages based on 2 hours, additional hour at \$10 per guest*

## Food & Beverage Minimums

### **Ceremony**

Sandpearl ceremonies may be conducted on our semi-private beach or lush lawns. In addition to your food and beverage minimum, there is a \$1,800 ceremony site fee. This fee includes a rehearsal the day before, preparation of wedding location, white garden chairs, a citrus-infused water station, security, and indoor backup space in the event of inclement weather.

### **Event Space**

Cove Ballroom | 1,100 square feet | 25–60 guests

Paired with South Beach and Mid-Beach as outdoor options

**Food & Beverage Minimum \$7,500**

Harbor Ballroom | 3,400 square feet | 60–150 guests

Paired with North Beach and Waterfall Lawn as outdoor options

**Food & Beverage Minimum \$15,000**

Hunter Ballroom | 5,200 square feet | 150–275 guests

Paired with North Beach and Gulf Lawn as outdoor options

**Food & Beverage Minimum \$30,000**

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