We are delighted you are considering the Sandpearl Resort for your wedding.

Our professional staff awaits the opportunity to provide you with four-diamond, award winning cuisine and service with attention to the finest details.

We at the Sandpearl look forward to hosting this joyous occasion.
Ceremony

Sandpearl ceremonies may be conducted on our semi-private Beach or Lush Lawns. In addition to your food + 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 water station, security and indoor back up space in the event of inclement weather.

Event Space

Cove Ballroom (1,100 square feet) | 25 - 60 Guests  
Paired with South Beach + Mid - Beach as outdoor options  
Food and Beverage Minimum of $7,000

Harbor Ballroom (3,400 square feet) | 60 - 150 Guests  
Paired with South Beach + Waterfall Lawn as outdoor options  
Food and Beverage Minimum of $15,000

Hunter Ballroom (5,200 square feet) | 150 -325 Guests  
Paired with North Beach + Gulf Lawn as outdoor options  
Food and Beverage Minimum of $30,000

Food and Beverage Minimums must be met by catering provided on your Wedding Day only
What’s Included?

- Four Hours of Hosted Bar
- Cocktail Hour Canapes
- Choice of a Plated or Buffet Formal Dinner Reception
- Champagne Toast
- Resort White Linen + Napkins
- Resort Style Centerpieces
- Resort Banquet Chairs
- Dance Floor

Coordination

The Sandpearl Resort suggests hiring a Wedding Coordinator for the day of your wedding to ensure the ceremony & personal details are taken care of.

Guarantees

Event details are to be finalized two weeks prior to your Wedding Day. Final Guest count must be provided to your Catering Manager (5) days prior to the function.
REHEARSAL DINNER

PACKAGES BASED ON 1.5 HOURS | MINIMUM 35 GUESTS | BAR OPTIONS AVAILABLE

“I Do” Barbecue

$50 PER PERSON | BUFFET

Pasta Salad
Watermelon, Blueberry + Arugula Salad, Feta, White Balsamic Vinaigrette
Smoked Ribs, Chipotle Barbecue
Barbecue Chicken Thighs
Potato Salad, Baked Beans, Grilled Corn
Corn Bread, Warm Rolls, Creamery Butter
Chocolate Devils Food Grooms Cake

Floribbean

$55 PER PERSON | BUFFET

Grilled Andouille and Shrimp Salad
Bibb + 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 + Steamed Fresh Vegetables
Key Lime Cheesecake and Chocolate Profiteroles

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
PACKAGES BASED ON 1.5 HOURS | MINIMUM 8 GUESTS

Morning Continental
$24 PER PERSON | ADD CHAMPAGNE $36 PER BOTTLE
- 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

Light Lunch
$29 PER PERSON
- Chef’s Selection of Hummus + Seasonal Vegetables for Dipping
- Fresh Fruit Display
- Pasta Salad
- Chef’s Assortment of Gourmet Wraps + Croissant Sandwiches to include: Turkey, Roast Beef, Chicken Salad + Vegetable
- Resort Made Potato Chips
- Miniature Petit Fours, House Made Cookies
- Assorted Bottled Water, Sodas

Pre-Ceremony Beverages
- Served Thirty Minutes Prior to the Ceremony
- Butlered Chardonnay and Champagne
  $8 PER PERSON
- Butlered Raspberry Tea with Fresh Lemon
  $4 PER PERSON
- Butlered Lemonade & Pink Lemonade
  $4 PER PERSON
All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
DINNER MENUS
South Sea Pearl

$162 PER PERSON | BUFFET | FOUR HOUR PREMIUM BAR

*Cocktail Hour to Include:*
Choice of Six Hors d’oeuvres Served Butler Style

*South Sea Pearl Reception to Include:*
Champagne Toast with Fresh Fruit Garnish
Choice of Two Deconstructed Salads

Pan Seared Black Grouper, Scampi Butter
Herb Marinated Organic Chicken, Natural Pan Jus
Braised Boneless Beef Short Rib Bourguignon
Whipped Yukon Gold Mashed Potatoes
Roasted Seasonal Vegetables
Parker House Rolls

Coffee & Herbal Tea Station
Cake Cutting Service

*Add Wine Service with Dinner at $8 Per Person*

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
Tiffany Pearl

$190 PER PERSON | STATION STYLE | FOUR HOUR VIP BAR

Cocktail Hour to Include:
Choice of Four Hors d’oeuvres Served Butler Style
Choice of Two Displays

Tiffany Pearl Reception to Include:
Champagne Toast with Fresh Fruit Garnish
Choice of Two Salads

Choice of Two Pastas
Four Cheese Macaroni + 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 & Herbal Tea Station
Viennese Dessert Table
Cake Cutting Service

Add Wine Service with Dinner at $8 Per Person

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
Akoya Pearl

$159 PER PERSON | PLATED | FOUR HOUR PREMIUM BAR

_Cocktail Hour to Include:_
Choice of Three Hors d’oeuvres Served Butler Style
Choice of One Display

_Akoya Pearl Reception to Include:_
Champagne Toast with Fresh Fruit Garnish
Salad, Intermezzo + Entree
Cake Cutting Service

_Add Wine Service with Dinner at $8 Per Person_

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Tahitian Pearl

$173 PER PERSON | PLATED | FOUR HOUR SUPER PREMIUM BAR

_Cocktail Hour to Include:_
Choice of Three Hors d’oeuvres Served Butler Style
Choice of One Display

_Tahitian Reception to Include:_
Champagne Toast with Fresh Fruit Garnish
First Course, Salad, Intermezzo + Entree
Cake Cutting Service

_Add Wine Service with Dinner at $8 Per Person_

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
Sandpearl
$186 PER PERSON | PLATED | FOUR HOUR SUPER PREMIUM BAR

*Cocktail Hour to Include:*
Choice of Five Hors d’oeuvres Served Butler Style
Choice of One Display

*Sandpearl Reception to Include:*
Champagne Toast with Fresh Fruit Garnish
First Course, Salad, Intermezzo + Entree

Gourmet Coffee & Herbal Tea Station
Cake Cutting Service

*Add Wine Service with Dinner at $8 Per Person*

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**Hot Vendor Meals**
$50 PER PERSON

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**Children’s Meals**
Chicken Nuggets, Macaroni + Cheese, Chef’s Choice Vegetable

12 Years + Under
$30 PER PERSON

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All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
MENU

SELECTIONS
Hors d’oeuvres

Coconut Crusted Tofu, Sweet Thai Chili (v)
Brie + Apricot En Croute (v)
Roasted Tomato + Goat Cheese on Crostini (v)
Selection of Hummus, Garlic Crostini, Basil (v)
Honey Glazed Bleu Cheese, Toasted Walnut, Cornbread Crisp (v)
Chilled Vegetable Spring Roll, Kabayaki Sauce (v)
Jumbo Gulf Shrimp, Lemons, Spicy Cocktail Sauce (gf)
Shrimp Basil Roll, Thai Peanut Sauce
Shrimp Salad Stuffed Cucumber (gf)
Diver Scallops, Wrapped in Applewood Bacon (gf)
Oyster Rockefeller
Sesame Tuna Tataki, Wonton Crisp
Smoked Salmon, Cucumber, Dill Crème Fraiche
Petite Crab Cake, Citrus Aioli
Thai Chicken Spring Roll, Sweet Chili Sauce
Sesame Chicken Satay, Thai Peanut Sauce (gf)
Coconut Chicken, Mango Chutney (gf)
Short Rib Empanadas, Chipotle Barbecue
Sausage Stuffed Mushrooms (gf)
Andouille En Croute, Grain Mustard
Filet Mignon, Boursin Cheese En Croute
Country Fried Beef Satay, Chive Crème Fraiche
Lollipop Lamb Chops, Passionfruit Jelly (gf)
Mini BLT

(v) Vegetarian  |  (gf) Gluten Free
Displays

Sushi
California Rolls, Vegetable Rolls, Spicy Tuna Rolls, Surf + Turf Rolls
Served with Wasabi, Soy Sauce + Pickled Ginger

Brie
Warm Brie Cheese Wrapped in Pastry
Marcona Almonds, Honey Comb, Fig Preserves
Gourmet Breads + Crackers

Fresh Seafood Raw Bar
Chilled Jumbo Shrimp, Cold Water Oysters, Cocktail Crab Claws
Spicy Cocktail Sauce, Horseradish, Saltine Crackers,
Lemons + Limes

Additional $5 Per Person

Gulf Shrimp Display
Poached Shrimp, Pickled Ginger Dressing
Chili Lime Grilled Shrimp
Coconut Shrimp, Orange Chili Sauce

Additional $5 Per Person

(v) Vegetarian | (gf) Gluten Free
First Course

Pear + Gorgonzola Sachet, Saffron Cream (v)

Nueske Bacon Wrapped Shrimp, Angel Hair Pasta, Roasted Tomato, Scampi Butter

Chicken Roulade, Fontina + Basil, Roasted Tomato Risotto

Coriander Crusted Scallops, Corn + Poblano Maque Choux, Nueske Bacon, Tarragon Butter (gf)

Short Ribs, Quinoa Stir-Fry, Baby Bok Choy, General Tso’s Glaze (gf)

Cheese Sachet, Vodka Sauce, Shaved Parmesan + Roasted Tomatoes (v)

Vegetable Stack, Braised Greens, Almond Ricotta (v)

Polenta Fries, Balsamic Roasted Brussels Sprouts, Sundried Tomato, Pine Nuts (v)

(v) Vegetarian | (gf) Gluten Free
Salad Course

Petite Wedge of Gem Lettuce, Roasted Pearl Onions, Prosciutto, Heirloom Tomato, Danish Bleu Cheese, Buttermilk Ranch Dressing

Heirloom Tomato, Burrata Cheese, Garlic Oil, Balsamic Reduction, Basil (v)

Cucumber Wrapped Spinach, Strawberry, Marcona Almonds, Aged Gouda, Dark Balsamic Vinaigrette (v)

Cucumber Wrapped Baby Spinach, Pear, Walnut, Bleu Cheese, Pomegranate Vinaigrette (v)

Cucumber Wrapped Baby Greens, Bacon, Goat Cheese, Tomato, White Balsamic Vinaigrette

Cucumber Wrapped Spring Greens, Candied Pecans, Cranberries, Gorgonzola, Dark Cherry Vinaigrette (v)

Cucumber Wrapped Seasonal Greens, Pears, Gorgonzola, Toasted Pistachios, Sherry Maple Vinaigrette (v)

Fork + Knife Caesar, Pulled Croutons, Roasted Tomato, Reggiano Tuile, Parmesan Dressing (v)

Intermezzo

Choice of Mango, Lemon or Raspberry Sorbet

(v) Vegetarian | (gf) Gluten Free
Premiere Course

Crispy Skin Organic Chicken Breast, Natural Pan Jus

Sweet Onion Crusted New York Strip, Red Wine 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, Beyond Beef (v)

Spaghetti Squash, Autumn Vegetables, Saffron Tomato Broth (v)

Served with Chef’s Featured Vegetable and Starch

Assorted Breads + Creamery Butter

Duo of above selections at no additional charge

Duo of Lobster Wrapped Crab Cake

additional $10 Per Person

Duo of Crab Stuffed Shrimp

additional $6 Per Person

(v) Vegetarian | (gf) Gluten Free
THE BAR

**Premium**

New Amsterdam Vodka
Bombay Gin
Bacardi Rum
Sauza Blue Tequila
Jim Beam Bourbon
Dewars White Label
Canadian Club Whiskey
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,
Amstel Light, Corona,
Corona Light
O’Douls (non-alcoholic)
Soda, Water, and Juices

**Super Premium**

Tito’s Handmade Vodka
Tanqueray Gin
Captain Morgan Rum
Dewars
Cuervo Gold Tequila
Johnny Walker Red Scotch
Courvoiser
Jack Daniel’s Bourbon
Seagrams 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,
Amstel Light, Corona,
Corona Light
O’Douls (non-alcoholic)
Soda, Water, and Juices

**Vip**

Grey Goose Vodka
Bacardi Rum
Hennessy
No Ten Tanqueray Gin
Johnny Walker Black Scotch
Patron Silver Tequila
Maker’s Mark Bourbon
Crown Royal Whiskey
Grand Marnier
Romana Sambuca
Disaronno Amaretto
Bailey’s Irish Crème

Kendall Jackson Pinot Grigio
Kendall Jackson ‘Vintners 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’Douls (non-alcoholic)
Soda, Water, and Juices

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
Candle Light

Enhance the ballroom with tall glass cylinders + floating candles placed miscellaneously - including the cake, guest book + escort card tables

$200

Table-side Wine Service

Select one red wine + one white wine from your bar tier for our banquet staff to provide table-side wine service to your guests as they enjoy their expertly prepared culinary delights

$8 PER PERSON

Restroom Attendant

$25 PER HOUR | PER ATTENDANT

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
Beverage Station
Unlimited Soft Drinks, Fruit Juices, Bottled Water for your underage guests

$16 PER PERSON

Gourmet Coffee & Tea Station
House-made Whipped Cream, Cinnamon, Chocolate Shavings, Rock Candy Sticks, Gourmet Teas, Lemon, Honey + Biscotti

$10 PER PERSON

Late Night Snack
50 PIECE MINIMUM
Sliders, American Cheese
BBQ Pork Sliders
Crispy Chicken Sliders, Pepper Jack Cheese, Cajun Mayo
Fried Mac n’ Cheese
Pizza Empanadas with Marinara Sauce
3 Warm Donut Holes
Mini Cuban Sandwiches
Jalapeno Poppers
Assorted Flatbreads
Loaded Potato Skins

$5 PER PIECE

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
Viennese Dessert
Salted Dulce de Leche Chocolate Tarts, Espresso Cheesecake, Chocolate Covered Strawberries, Vanilla Bean Mousse Bites, Mango Key Lime Tarts
$16 PER PERSON

Miniature Dessert Plates
Flourless Chocolate Cake, Tiramisu, Chocolate Covered Strawberries, Portuguese Tart, Guava Lime Profiterole
Preset on Each Table | $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

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
Pearl Brunch
$127 PER PERSON | BUFFET | BAR OPTIONS AVAILABLE

*Cocktail Hour to Include:*
Choice of Two Hors d’oeuvres Served Butler Style
  - Mini BLT
  - Chicken + Waffle
  - Mini Quiche
  - French Toast Bite (v)
  - Scotch Egg
  - Brie + Berry en Croute (v)
  - Prosciutto, Goat Cheese, Fig Tarts

*Reception to Include:*
Freshly Squeezed Florida Orange, Grapefruit + Apple Juice
Freshly Brewed Starbucks Regular + Decaffeinated Coffee
Selection of Tea Forte Hot Teas

  - Champagne Toast with Fresh Fruit Garnish
  - Artisan Cheese + Fresh Seasonal Fruits
  - Assorted Pastries, Croissants, Muffins, Sweet Butter + Preserves
  - Applewood Smoked Bacon + Sausage Links
  - Cornflake French Toast, Warm Maple Syrup (v)
  - Breakfast Potatoes, Peppers + Onions
  - Scrambled Eggs

(v) Vegetarian | (gf) Gluten Free
All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
Pearl Brunch

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

  *Choice of One Sweet Station
  Waffles or Pancakes
  Creamery Butter, Maple Syrup, Fresh Fruit, Whipped Cream

  *Choice of One Carving Block
  Porchetta, Filet Mignon, Ham, Turkey

*Vegan Brunch Options Available:*

Banana + Oat Pancakes
Served with Maple Syrup, Fresh Fruits + Pecans

Breakfast Burritos
Quinoa, Tofu Scramble, Bell Pepper, Mushroom, Tomato

(v) Vegetarian | (gf) Gluten Free

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
FAREWELL BRUNCH

PACKAGES BASED ON 1.5 HOURS | MINIMUM 35 GUESTS | BAR OPTIONS AVAILABLE

Buffets Include Freshly Squeezed Florida Orange, Grapefruit + Apple Juice,
Freshly Brewed Starbucks Regular + Decaffeinated Coffee,
Selection of Tea Forte Hot Teas

**Married Morning**

$34 PER PERSON | BUFFET

Fresh Seasonal Sliced Fruits + Berries
Assorted Breakfast Pastries, Croissants
Sweet Butter, Preserves

*Omelet Station:
Black Forest Ham, Sausage, Peppers, Onions, Mushrooms,
Tomatoes, Cheddar Cheese, Fresh Salsa

Cornflake French Toast with Maple Syrup
Applewood Smoked Bacon, Sausage Links
Cheddar Potato Casserole

**Love You aBrunch**

$50 PER PERSON | BUFFET

Fresh Seasonal Sliced Fruits + 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 + Cream French Toast with Maple Syrup
Applewood Smoked Bacon, Sausage Links
Cheddar Potato Casserole

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax
BRUNCH BAR

PACKAGES BASED ON 2 HOURS AT $28 PER PERSON
ADDITIONAL HOUR AT $10 PER PERSON

Bloody Mary

Absolut Vodka
Absolut Vodka Peppar
Sauza Blue Tequila
Jim Beam Bourbon

**Garnishes**

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

Bubbly

Peach + Strawberry Bellini's
LaMarca Prosecco

Cranberry Juice
Orange Juice
Grapefruit Juice

**Garnishes**

- Seasonal Berries
- Orange, Mango + Lemon Sorbetto
- Fruit Popsicles

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