

# Your Wedding

## MENUS + PRICING

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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 - 275 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 Hors D'oeuvres  
Choice of a Plated or Buffet Formal Dinner Reception  
Champagne Toast  
Coffee & Herbal Tea  
Cake Cutting Service  
Resort White Linen + Napkins  
Resort Style Centerpieces  
Resort Banquet Chairs  
Dance Floor

## *Coordination*

The Sandpearl Resort requires 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 TWO HOURS | MINIMUM 35 GUESTS | BAR OPTIONS AVAILABLE

Two Hour Beer + Wine + Soda Bar

## *"I Do" Barbecue*

\$75 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*

\$89 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

# WEDDING DAY

PACKAGES BASED ON 1.5 HOURS | MINIMUM 8 GUESTS

## *Morning Continental*

\$28 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*

\$31 PER PERSON

Chef's Selection of Hummus + 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  
*all include house made cookie, individual chips & condiments*

Miniature Petit Fours, House Made Cookies  
Assorted Bottled Water, Sodas

## *Wedding Day Beverages*

Chardonnay + Champagne | \$36 Per Bottle

Bucket of Beer (5) | \$25 Per Bucket

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

# WEDDING DAY

PACKAGES BASED ON 1.5 HOURS | MINIMUM 8 GUESTS

## *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

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# *South Sea Pearl*

\$167 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 One Constructed Salad

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*



# *Tiffany Pearl*

\$194 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 Souffle, Roasted Asparagus, Parker House Rolls  
Sauce Bearnaise

## 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*

# Akoya Pearl

\$165 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  
Coffee & Herbal Tea Station  
Cake Cutting Service

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

# Tahitian Pearl

\$184 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 + Entrée  
Coffee & Herbal Tea Station  
Cake Cutting Service

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

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# *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*

## *Hot Vendor Meals*

\$50 PER PERSON

## *Children's Meals*

Chicken Nuggets, Macaroni + Cheese, Chef's Choice Vegetable

12 Years + Under

\$30 PER PERSON









# Hors d'oeuvres

## Hot

Coconut Crusted Tofu, Sweet Thai Chili (v)

Brie + Apricot En Croute (v)

Diver Scallops, Wrapped in Applewood Bacon (gf)

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 Creme Fraiche

Lollipop Lamb Chops, Passionfruit Jelly (gf)

Oyster Rockefeller

## Cold

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)

Sesame Tuna Tataki, Wonton Crisp

Smoked Salmon, Cucumber, Dill Creme Fraiche

Mini BLT

# 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 \$7 Per Person*

## Gulf Shrimp Display

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

*Additional \$7 Per Person*

# 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, Carrot + Ginger Puree, 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)



# 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 Greens, Bacon, Goat Cheese, Tomato,  
White Balsamic Vinaigrette

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

# Intermezzo

Choice of Mango, White Peach or Guava Lime Sorbet

# Premiere Course

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, 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*

# THE BAR

## Premium

10 – each additional hour

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, High  
Noon, Amstel Light, Corona,  
Corona Light  
O'Doul's (non-alcoholic)  
Soda, Water, and Juices

## Super Premium

12 – each additional hour

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, High  
Noon, Amstel Light, Corona,  
Corona Light  
O'Doul's (non-alcoholic)  
Soda, Water, and Juices

## Vip

14 – each additional hour

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 Cream

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, High  
Noon, Amstel Light, Corona,  
Corona Light  
O'Doul's (non-alcoholic)  
Soda, Water, and Juices

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# SPECIAL TOUCHES

## *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

# ADDITIONAL OPTIONS

## *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

\$5 PER PIECE

## *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

# 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

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# 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,  
Jalapecos, Hot Sauce

### \*Choice of One Sweet Station

#### Waffles or Pancakes

Creamery Butter, Maple Syrup, Fresh Fruit, Whipped Cream

### \*Choice of One Carving Block

Porchetta, Beef Tenderloin, 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

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# 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*

\$38 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

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

## *Love You a Brunch*

\$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

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# BRUNCH BAR

PACKAGES BASED ON 2 HOURS AT \$28 PER PERSON

ADDITIONAL HOUR AT \$10 PER PERSON

Includes Soda & Bottled Water

## *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