



## Congratulations on your Engagement!

We are delighted you are considering the Sandpearl Resort for your wedding. A wedding is a special event that should reflect the unique style of the bride and groom. Let the paradise that surrounds Sandpearl help you create your own special style of memories that will last a lifetime.

The Sandpearl Resort is furnished with 700 feet of pristine beachfront and 25,000 square feet of indoor and outdoor space, providing an ideal location to host engagement parties, bridal showers, rehearsal dinners, wedding ceremonies, post wedding brunches and elaborate wedding receptions.

Our professional staff awaits the opportunity to provide you with four diamond award winning cuisine and service with attention to the finest detail all in a unique setting that is the Sandpearl Resort.

Our philosophy is personalized service from the moment your event is booked to the moment you leave the resort.

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





## General Information

### Ceremonies

Outside ceremonies may be conducted on our private beach or on a lawn. Our Pool Lawn is available for events reserved with the Harbor Ballroom and our Gulf Lawn is available for larger events reserved along with the Hunter Ballroom. Our in-house Audio Visual company, Five-Star Audio Visual can assist you with any audio or lighting requirements for your special day.

### Fees 25-325 Guests \$1,800

Fees include rehearsal the day before, preparation of wedding location, white wedding chairs, citrus water station, ceremony coordination, security and indoor back up space in the event of inclement weather.

### Room Capacities and Approximations

This will vary based on actual set up needs. All food and beverage must be provided and served by The Sandpearl Resort, according to Florida State and County Law. Each Banquet Room has a food and beverage minimum that is required to be met by the host. This total is before the service charge and Florida State Sales Tax.

### Our Banquet Rooms may accommodate 25-325 Guests

Cove Room (1,100 square feet)– Gulf View located on the Third Floor accompanied by South and Mid Beach 25-60 Guests. Food and beverage minimum \$7,000.

Harbor Ballroom (3,400 square feet) –Located on the Third Floor accompanied by the Pool Lawn for cocktails 60-150 Guests. Food and beverage minimum \$15,000.

Hunter Ballroom (5,200 square feet) – Located Lobby Level accompanied by the Gulf Lawn for Cocktails 150-325 Guests. Food and beverage minimum \$30,000.



## Wedding Menu Packages

Four Hours of Hosted Bar

Cocktail Hour Hors d'oeuvres

Reception (Choice of Plated Dinner, Buffet or Food Stations)

Wedding Cake

Champagne Toast

Resort Ivory Linen with Matching Napkins

Resort Cocktail Tables and Banquet Round Tables

Resort Style Centerpieces

Resort Banquet Chairs

Dance Floor

Outdoor Ceremony Garden Chairs

Complimentary Honeymoon Suite for the couple on the wedding night with a two night minimum stay.

## Wedding Coordination

The Sandpearl suggest hiring a Wedding Coordinator for the day of your Wedding to ensure the ceremony and all of the personal details are taken care of.

## Deposits

A 25% non-refundable deposit is required to reserve space for your special occasion such as wedding receptions etc.

## Food and Beverage

No outside food or beverage can be brought into the hotel with the exception of the wedding cake. The hotel is a responsible vendor of alcohol under our Florida Beverage license. All alcohol must be dispensed by the hotel servers and bartenders only.

## Guarantees

Event details are to be finalized two weeks prior to the event date. The final guest count must be called into the Catering Sales office five (5) days prior to the function or on Thursday for a Monday event. If the guarantee is not called in, the approximate attendance at the time of booking or the total guests served, whichever is greater will be charged.

## Outdoor Functions

Indoor space will be reserved for your outdoor events. A final decision will be made by 2:00 PM the day of the event. The decision to move indoors will be based on prevailing weather conditions and local forecast. Any chance of inclement weather of 40% or higher will automatically be moved to back up space. The hotel has the right to make the final decision regarding outdoor functions. (If a morning event is scheduled, the decision



to move inside will take place the day prior). Events taking place outdoors must conclude music and or entertainment by 10:00 PM.

### **Room Rental Fees**

Room Rental fees will be assessed to all parties not reaching their Food and Beverage minimums. Special room set up and break down charges may be applied.

### **Event Pricing**

The prices listed are subject to proportional increases to meet increased cost of supplies or operations for events reserved more than 90 days in advance. The items listed on the event order are subject to applicable state sales tax and the resorts 23% service charge. Any food and beverage not consumed at the end of the event must remain at the resort.

### **Valet Parking**

Special Event parking at the rate of \$15.00 is available for Banquet functions. Overnight valet parking is \$25.00. There is no self-parking at the Sandpearl. The Sandpearl is not responsible for providing event parking for vendors.

### **Menu Tastings**

Informal contemporary tastings are offered at the Sandpearl complimentary to the engaged couple and two guests. Additional guest @\$100.00++ each. This will give you a chance to meet the Chef and plan your special menu. Tasting days are Tuesday-Thursday between 11:00 AM – 3:00 PM.

### **Audio Visual**

Our in-house Audio Visual company, Five-Star Audio Visual will be happy to assist you with your audio visual needs. Prices are available upon request. Please contact Five-Star Audio Visual at 727-674-4177.

### **Certificate of Insurance**

A certificate of insurance in the amount of \$1,000,000 naming the Sandpearl as beneficiaries must be on file from the party hosting the event at least two weeks prior to event day.



# Wedding Rehearsal Dinner

Minimum of 40 Guests Please

## Beach Buffet

Sandpearl Salad Bar with Chef's Accompaniments

Grilled Hamburgers

Tate's Famous Wings

Rolls, Garden Greens, Tomatoes, Onions and Cheese

Mayo, Deli Mustard and Ketchup

Chile Lime Chips

Potato Salad

Baked Beans

Key Lime Tart

Coconut Macaroons

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tazo Hot Teas

Two Hour Premium Open Bar

\$77 Per Guest

## Barbeque Buffet

Macaroni Salad

Grilled Melon Salad with Candied Pecans

Glazed Boneless Beef Short Ribs with Smoked Jalapeno & Mango BBQ Sauce

Grilled BBQ Chicken

Potato Salad

Baked Beans

Grilled Mixed Vegetable Kabobs

Warm Rolls and Creamery Butter

Chocolate Devils Food Grooms Cake

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tazo Hot Teas

Two Hour Premium Open Bar

\$79 Per Guest

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



## Wedding Day

Packages based on One and One Half Hour & Minimum of 8 Guests

### Wedding Day Continental

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 & Tazo Hot Teas  
\$24.00 Per Guest  
Add Champagne at \$36.00 per bottle

### Wedding Day Light Lunch

Hummus and Selection of Vegetables for Dipping  
Fresh Fruit Display  
Pasta Salad

Chef's Assortment of Gourmet Wraps and Croissant Sandwiches  
To Include Turkey, Roast Beef and Vegetable  
Resort Made Potato Chips

Miniature Petit Fours, House Made Cookies  
Assorted Bottled Water, Sodas  
\$29.00 Per Guest

### Pre Ceremony Beverages

For your guest's comfort before the wedding  
Served Thirty Minutes Prior to the Ceremony

Butlered Chardonnay and Champagne  
\$8.00 Per Guest

Butlered Raspberry Tea with Fresh Lemon  
\$4.00 Per Guest

Butlered Lemonade and Pink Lemonade  
\$4.00 Per Guest

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



# Akoya Pearl Wedding Dinner

Cocktail Hour to Include:  
One Hour Premium Beverage Bar

## Choice of Three Canapés Served Butler Style

Spanakopita  
Diver Scallops Wrapped in Applewood Bacon  
Prosciutto, Goat Cheese with Fig Tarts  
Petite Crab Cake, Citrus Aioli  
Short Rib Empanadas with Raspberry Barbecue  
Brie and Apricot En Croute

## Sushi Station

California Rolls, Vegetable Rolls, Spicy Tuna Rolls, Surf & Turf Rolls  
Served with Wasabi, Soy Sauce and Pickled Ginger

Akoya Reception to Include:  
Three Hour Premium Beverage Bar

## Champagne Toast with Fresh Fruit Garnish

### First Course Salad Choice of:

Cucumber Wrapped Baby Spinach, Pear, Walnut, Blue Cheese  
with Pomegranate Vinaigrette  
Fork and Knife Caesar, Pulled Croutons, Roasted Tomato  
Reggiano Tuile with Parmesan Dressing  
Cucumber Wrapper Baby Greens, Bacon, Goat Cheese, Tomato  
with White Balsamic Vinaigrette

### Intermezzo Choice of:

Lemon, Mango or Raspberry Sorbet

### Premier Course Choice of:

Crispy Skin Organic Chicken Breast with Natural Pan Jus  
Sweet Onion Crusted New York Strip with Cabernet Demi  
Black Grouper with Lemon Beurre Blanc

**Or duo at no additional charge**

Served with Chef's Featured Vegetable and Starch  
Assorted Breads and Creamery Butter  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Tazo Hot Teas

## Custom Designed Wedding Cake

**\$159 Per Guest**

Add Wine Service with Dinner at \$6.00 Per Guest



## South Seas Wedding Buffet

Cocktail Hour to Include:  
One Hour Premium Beverage Bar

### Choice of Six Canapés Served Butler Style

Brie and Apricot En Croute  
Sesame Chicken Satay with Mango Chutney  
Diver Scallops, Wrapped in Apple Wood Bacon  
Sausage Stuffed Mushrooms  
Sesame Tuna Tataki, Wonton Crisp  
Petite Crab Cakes with Citrus Aioli  
Prosciutto, Goat Cheese Fig Tart

South Sea Pearl Reception to Include:  
Three Hour Premium Beverage Bar

Champagne Toast with Fresh Fruit Garnish

### Dinner Buffet

Salad and Chilled Display – Choice of Two Salads  
Hearts of Lettuce Wedges, Bleu Cheese, Bacon, Tomato, Red Onion  
with Buttermilk Ranch Dressing  
Tomato, Fresh Mozzarella, Arugula, Cipollini Onion, Basil with Creamy Balsamic  
Baby Spinach, Golden Beet, Goat Cheese, Walnuts with Citrus Vinaigrette

### Entrees and Accompaniments to Include:

Pan Seared Black Grouper with Lemon Beurre Blanc  
Herb Marinated Organic Chicken with Natural Pan Jus  
Glazed Boneless Beef Short Ribs, Smoked Jalapeno & Mango  
Horseradish Buttermilk Whipped Potatoes  
Roasted Root Vegetables  
Parker House Rolls, Roasted Garlic Corn Muffins  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Tazo Hot Teas

### Custom Designed Wedding Cake

\$162 Per Guest  
Add Wine Service with Dinner at \$6.00 Per Guest

All prices are subject to a 23% service charge and applicable Florida State Sales Tax





# Tahitian Pearl Wedding Dinner

Cocktail Hour to Include:

**One Hour Super Premium Beverage Bar**

## **Choice of Three Canapés Served Butler Style**

Thai Chicken Spring Roll, Sweet Chili Sauce  
Dive Scallops Wrapped in Apple Wood Bacon  
Short Rib Empanadas, Raspberry Chipotle BBQ  
Baked Tomato and Goat Cheese on Crostini  
Pastrami on Rye, Whole Grain Mustard

## **Fresh Seafood Raw Bar**

Chilled Jumbo Shrimp, Cold Water Oysters, cocktail Crab Claws  
Spicy Cocktail Sauce, Horseradish, Saltine Crackers, Lemons and Limes

Tahitian Reception to Include:

**Three Hour Super Premium Beverage Bar**

## **Champagne Toast with Fresh Strawberry Garnish**

### **First Course Choice of:**

Thai Scallops with Ginger & Carrot Puree, Spicy Peanuts and Grilled Scallions Kabayaki Sauce  
Spinach Gnocchi with ala Vodka Sauce Shave Manchago  
Pancetta Wrapped Shrimp, Angel Hair Pasta, Roasted Tomato Confit  
Chicken Roulade, Fontina and Basil, Vodka Creamed Risotto

### **Second Course Salad Choice of:**

Spring Greens, Candied Pecans, Cranberries, Gorgonzola, Dark Cherry Vinaigrette  
Iceberg, Bleu Cheese, Bacon, Tomato, Caramelized Onion with Buttermilk Ranch  
Baby Greens, Pineapple, Roasted Pearl Onions, Cashews, Honey Ginger Vinaigrette

### **Intermezzo Choice of:**

Mango, Lemon or Raspberry Sorbet

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



# Tahitian Pearl Wedding Dinner

## Premiere Course Choice of:

Filet Mignon with Port Wine Demi-Glace  
Macadamia Nut Crusted Grouper with Mandarin Orange Butter  
New York Strip with Red Wine Jus  
Crispy Skin Organic Chicken Breast with Natural Pan Jus  
Herb Crusted Chilean Sea Bass with Citrus Beurre Blanc  
Or duo at no additional charge

Served with Chef's Featured Vegetable and Starch  
Assorted Breads and Creamery Butter  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Tazo Hot Teas

## Custom Designed Wedding Cake

**\$173 Per Guest**

Add Wine Service with Dinner at \$7.00 Per Guest

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



# Sandpearl Wedding Dinner

**Cocktail Hour to Include:**

**One Hour Super Premium Beverage Bar**

## **Choice of Five Canapés Served Butler Style**

Roasted Tomato Hummus with Opal Basil, Baguette Crisp  
Country Fried Beef Satay, Chive Crème Fraiche  
Petite Crab Cakes with Citrus Aioli  
Lollipop Lamb Chops, Passion Fruit Jelly  
Honey Glazed Bleu Cheese, Toasted Walnut, Cornbread Crisp  
Coconut Chicken with Mango Chutney

## **Executive Sushi Station**

Vegetable Rolls, Spicy Tuna Rolls, Salmon Roll,  
Surf & Turf Rolls with Wasabi, Soy Sauce and Pickled Ginger

**Sandpearl Reception to Include:**

**Three Hour Super Premium Beverage Bar**

**Champagne Toast with Fresh Strawberry Garnish**

## **First Course Appetizer Choice of:**

Seared Scallops, Chorizo, Corn with Coconut Curry Broth  
Short Ribs, Quinoa Stir fry, Baby Bok Choy with General Tso's Glaze  
Cheese Ravioli, Vodka Sauce, Shaved Parmesan and Roasted Tomatoes

## **Second Course Salad Choice of:**

Seasonal Greens, Pears, Gorgonzola, Toasted Pistachios  
Sherry Maple Vinaigrette  
Fork and Knife Caesar, Pulled Croutons, Roasted Tomato, Reggiano Tuile  
Parmesan Dressing  
Butter Lettuce, Green Tomato Carpaccio, Caramelized Onions, Wild Mushrooms  
Goat Cheese with Red Curry Ranch

## **Intermezzo Choice of:**

Mango, Lemon or Raspberry Sorbet

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# Sandpearl Wedding Dinner

## Premiere Course Choice of:

Pan Seared Filet Mignon with Cabernet Demi-Glace  
Seared Black Grouper with Orange Butter Sauce  
Herb Crusted Chilean Sea Bass with Citrus Beurre Blanc  
Crispy Skin Organic Chicken Breast with Natural Pan Jus  
Or duo at no additional charge

Duo of Lobster Wrapped Crab Cake & Filet Mignon at additional \$6.00 Per Guest

These Fine Selections are served with Chef's Featured Vegetable and Starch  
Assorted Breads and Creamery Butter

## Custom Designed Wedding Cake

### Gourmet Coffee and Herbal Tea Station

Flavored Coffees, Herbal Teas  
Rock Candy, Cinnamon Sticks, Chocolate Shavings, Whipped Cream  
Fresh Lemons, Honey and Biscotti

**\$186 Per Guest**

Add Wine Service with Dinner at \$7.00 Per Guest

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



# Tiffany Pearl Wedding Buffet

**Cocktail Hour to Include:  
One Hour VIP Beverage Bar**

## **Choice of Four Canapés Served Butler Style**

Coconut Chicken with Mango Chutney  
Sesame Tuna Tataki, Wonton Crisp  
Chilled Vegetable Spring Roll, Kabayaki Sauce  
Lollipop Lamb Chops with Passion Fruit Jelly  
Short Rib Empanadas, Raspberry Chipotle BBQ

## **Choice of 2 Stations**

### **Sushi Station**

Hand Rolled Sushi to include California Roll, Spicy Tuna Roll,  
Avocado Lobster Roll, Surf and Turf Roll  
Wasabi, Soy Sauce and Pickled Ginger

### **Raw Bar**

Jumbo Gulf Shrimp, Oysters, Cocktail Crab Claws, Spicy Cocktail Sauce  
Horseradish, Saltine Crackers, Lemons and Limes

### **Brie Station**

Warm Brie Cheese Wrapped in Pastry  
Mixed Nuts, Sliced Caramelized Pear, Dried Fruit, Honey Comb  
Cranberry Chutney, Oven Roasted Tomatoes, Crispy Neuske Bacon

**Tiffany Reception to Include:  
Three Hour VIP Beverage Bar**

**Champagne Toast with Fresh Strawberry Garnish**

## **Dinner Buffet Stations**

### **Individual Salad Station to Include:**

Petite Wedge of Iceberg, Caramelized Onions, Prosciutto, Grape Tomato,  
Danish Bleu Cheese with Buttermilk Ranch Dressing  
Fresh and Roasted Tomato, Fresh Mozzarella, Cipollini Onions,  
Arugula and Creamy Balsamic  
Cucumber Wrapped Spinach, Strawberry, Sliced Almonds, Aged Gouda,  
Dark Balsamic Vinaigrette

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



# Tiffany Pearl Wedding Buffet

## Pasta Station

*(Please Pick Two)*

Four Cheese Macaroni & Cheese

Penne Chicken Carbonara

Orecchiette Roasted Tomatoes, Marinated Artichokes Garlic and Basil

Cavatappi Arrabiatta, Italian Sausage and Roasted Pablanos

## Carved Filet Mignon with Demi-Glace

Individual Potato Soufflé

Roasted Asparagus

Parker House Rolls

## Jumbo Lump Crab Cakes Station

Romesco Sauce

Fennel Slaw

Old Bay Aioli

## Custom Designed Wedding Cake

## Gourmet Coffee and Herbal Tea Station

Flavored Coffees, Herbal Teas

Rock Candy, Cinnamon Sticks, Chocolate Shavings, Whipped Cream

Fresh Lemons, Honey and Biscotti

## Viennese Dessert Table

Black Forest Layer Cake, Coconut Macaroon, Chocolate Covered Strawberries

Vanilla Cheesecake and Passion Fruit Profiterole

**\$190 Per Guest**

Add Wine Service with Dinner at \$8 Per Guest

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



## Late Night Snack

Minimum 50 Pieces of Each

Cheeseburger Sliders American Cheese and Onions \$5 Each

BBQ Pork Sliders \$5 Each

Crispy Chicken Sliders, Pepper Jack Cheese, Cajun Mayo \$5 Each

Fried Mac n' Cheese \$5 Each

Chicken Wings with Celery, Blue Cheese Dressing \$4 each  
Buffalo, Hot, Sweet, Chili or BBQ

Pizza Empanadas with Marinara Sauce \$3.50 Each

Warm Donut Holes (3 per person) \$5 Per Guest

Poppin Popcorn \$5 Per Guest

Freshly Popped Popcorn Enhanced with Parmesan Cheese  
Cajun Spice or Garlic and Herb Salt

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



## BARS AND BEVERAGES

### Hosted Bar – Per Hour Pricing Per Guest

	One Hour	Two Hours	Three Hours	Four Hours
Premium Bar	\$16.00	\$28.00	\$38.00	\$48.00
Super Premium Bar	\$18.00	\$31.00	\$43.00	\$55.00
VIP Bar	\$20.00	\$35.00	\$49.00	\$63.00
Beer, Wine and Soft Drink Bar	\$14.00	\$24.00	\$32.00	\$40.00

### Hosted Bar & Cash Bar – Consumption Pricing

	Host Bar	Cash Bar*
Premium Bar	\$ 8.00	\$ 10.25
Super Premium Bar	\$ 8.25	\$ 10.50
VIP Bar	\$ 8.50	\$ 11.00
Premium Wine	\$ 8.00	\$ 10.50
Super Premium Wine	\$ 8.25	\$ 10.50
VIP Wine	\$ 8.50	\$ 11.00
Imported Beer	\$ 6.50	\$ 8.50
Domestic Beer	\$ 5.50	\$ 7.25
Bottled Water	\$ 4.00	\$ 5.00
Soft Drinks	\$ 4.00	\$ 5.00
Cordials	\$ 10.00	\$ 13.00

\*Cash Bar Prices are exclusive of Tax and Gratuity

All prices are subject to a 23% service charge and applicable Florida State Sales Tax





## BARS AND BEVERAGES

### Premium Brands

New Amsterdam Vodka, Bombay Gin, Bacardi Rum, Sauza Blue Tequila, Jim Beam, Canadian Club, Dewars White Label, Captain Morgan Rum, E&J Gallo Brandy, William Hill Chardonnay and Cabernet Sauvignon, Bridle Wood Pinot Noir, Ecco Domani Pinot Grigio, LaMarca Prosecco

### Super Premium Brands

Absolute Vodka, Tanqueray Gin, Captain Morgan Rum, Cuervo Gold Tequila, Jack Daniel's Bourbon, Johnnie Walker Red, Seagram's VO Whisky, Chivas Regal, Courvoisier, E&J Gallo Brandy, Laguna Chardonnay, MacMurry Pinot Grigio and Pinot Noir, Frei Brothers Cabernet Sauvignon, LaMarca Prosecco

### VIP Brands

Grey Goose Vodka, No Ten Tanqueray Gin, Bacardi Rum 8, Patron Silver Tequila, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Crown Royal Whisky, Hennessy, Franciscan Chardonnay and Cabernet Sauvignon, Picket Fence Pinot Noir, LaMarca Prosecco, Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier, Romana Sambuca

### Imported Beer

Corona, Corona Light, Heineken, Amstel Light

### Domestic Beer

Bud Light, Michelob Ultra, Coors Light, Yuengling Lager, Sam Adams Lager, O'Doul's (non-alcoholic)

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



## Miscellaneous Food Pricing

### Gourmet Coffee and Tea Station

Whipped Cream, Cinnamon, Chocolate Shavings, Rock Candy Sticks,  
Gourmet Teas, Lemon, Honey and Biscotti  
\$8 Per Guest

### Unlimited Beverage Station

Soft Drinks, Fruit Juices, Bottled Water  
\$16 Per Guest

### Vendor Meals

\$30 Per Vendor

### Children's Meal

Chicken Fingers, French Fries, Fruit Cup  
12 Years and Under  
\$25 Per Guest

### Viennese Dessert

Black Forest Layer Cake, Chocolate Covered Strawberries,  
Vanilla Cheesecake and Coconut Macaroons, Passion Fruit Profiterole  
\$16 Per Guest

### Boxed Chocolate Truffle Favors

(2) \$8.95 (4) \$15.95

### Miniature Dessert Plates

Plates Pre Set on each Table  
Black Forest Layer Cake, Tiramisu, Chocolate Covered Strawberries,  
Vanilla Cheesecake and Meyer Lemon Hazelnut Tarts  
\$42 Per Table

### Cupcake Station

(Please Select Two)

Chocolate Filled Devil's Food Cupcakes with Chocolate Butter Cream  
Vanilla Cupcakes with Buttercream Frosting  
Red Velvet Cupcakes with White Chocolate Cream Cheese Frosting  
Almond Joy Cupcakes: Chocolate Cake Filled with Coconut, Topped with  
Slivered Almonds

\$48 Per Dozen (Minimum Order of 3 Dozen)

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



## Post Wedding Breakfast Buffets

All Buffets Include Freshly Squeezed Florida Orange, Grapefruit and Apple Juice  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tazo Hot Teas  
Minimum of 40 Guest Please

### Breakfast Buffet

Fresh Seasonal Sliced Fruits and Berries  
Assorted Breakfast Pastries, Croissants and Gluten Free Muffins  
Sweet Butter, Preserves  
\*Omelet Station – Black Forest Ham, Sausage, Peppers, Onions, Mushrooms,  
Tomatoes, Cheddar Cheese, Fresh Salsa  
Peaches and Cream French Toast with Maple Syrup  
Applewood Smoked Bacon, Sausage Links  
Cheddar Potato Casserole

**\$34 Per Guest**

Price per Guest Based on One and One Half Hour of Service

### Brunch Buffet

Fresh Seasonal Sliced Fruits and Berries  
Assorted Breakfast Pastries, Croissants and Gluten Free Muffins  
Sweet Butter, Preserves  
\*Carved New York Strip Steak, Tomato and Onion Relish, Parker House Rolls  
Traditional Eggs Benedict  
Smoked Salmon, Mini Bagels, Sliced Tomatoes, Red Onion, Capers, Cream Cheese  
Applewood Smoked Bacon, Sausage Links  
Peaches and Cream French Toast with Warm Maple Syrup  
Cheddar Potato Casserole

Choice of one of the following: Mimosa, Bloody Mary, Champagne or Screwdriver

**\$55 Per Guest**

Price per Guest Based on One and One Half Hours of Service

**\*Chef Required at \$150 per Chef  
(One Chef per every 120 Guests)**

All prices are subject to a 23% service charge and applicable Florida State Sales Tax



## Special Touches

### Candle Light Package

Bathe the Room in Candle Light throughout the function space with votive candles on tables,

Cake Table, Guest Book Table and Tall Glass Cylinders with Floating Candles

Cove Ballroom - \$150

Hunter or Harbor Ballroom - \$300

### Chair Covers

Chivari Chairs starting at \$8.00\* Each

\*Delivery Fee May Apply

### Charger Plates

Silver or Gold \$2.50 each

### Foliage

Ficus Trees with Twinkle Lights \$25 Each

(Minimum 8 Tree Order)

Areca Palm \$30 Each

### Specialty Linens

We partner with several linen companies and would be glad to assist with enhanced tailored linens for your special event. Prices vary as to which type of linen.

### Bellman Amenity Delivery

Our Wedding specialist can assist you with amenities for your guest or coordinate a special gift to your guests' room that you provide for their stay. Prices vary for amenities and room deliveries are \$4.00 per guestroom.

### Tablesides Wine Service

Add a special touch to your event with tablesides wine service for your guests. Our wait staff will provide four diamond award winning service to your guests as they enjoy their expertly prepared culinary delights.

### Restroom Attendant

\$25.00 per hour per attendant.

All prices are subject to a 23% service charge and applicable Florida State Sales Tax

