



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

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



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

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.

Tableside Wine Service

Add a special touch to your event with tableside 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

