



Additional OPTIONS



DRESSING ROOM SNACKS

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ASSORTED TEA SANDWICH PLATTER

serves 10-12 Guests **\$75.00++**

CHEESE & FRUIT PLATTER

serves 10-12 Guests **\$60.00++**

VEGETABLE CRUDITÉS PLATTER

serves 10-12 Guests **\$60.00++**

ASSORTED COOKIES & BROWNIES PLATTER

serves 10-12 Guests **\$25.00++**

CHOCOLATE COVERED STRAWBERRIES

\$42.00++ PER DOZEN

CHICKEN WINGS with Celery & Blue Cheese

50 Wings **\$60.00++**

ASSORTED SUBMARINE SANDWICH PLATTER

serves 10-12 Guests **\$75.00++**

ASSORTED CHIPS & SNACKS

\$3.50++ PER ITEM

SOFT DRINKS & BOTTLED WATER

\$3.50++ PER ITEM

FRESH JUICE

Apple, Orange, Pineapple, Grapefruit, Cranberry

\$12.00++ PER CARAFE

SPARKLING WINE for Mimosas

Louis Perdrier, France

\$36.00++ PER BOTTLE

DOMESTIC BEER

\$5.00++ PER ITEM

IMPORTED & SPECIALTY BEER

\$6.00++ PER ITEM

++All Prices Subject to Service Charge and State Sales Tax.

All photos courtesy of Hunter Ryan Photography.





AFTER PARTY & LATE NIGHT SNACKS

LATE NIGHT SNACKS

BEEF SLIDERS

\$48.00++ PER DOZEN

MINI BEEF EMPANADAS

\$48.00++ PER DOZEN

GRILLED CHEESE TRIANGLES

with Tomato Bisque Shooters

\$35.00++ PER DOZEN

MINI HOT DOGS

\$35.00++ PER DOZEN

MINI DELI SANDWICHES

\$40.00++ PER DOZEN

CRAB CAKE SLIDERS with Key Lime Aioli

\$75.00++ PER DOZEN

PULLED PORK SLIDERS

\$48.00++ PER DOZEN

BAKED MAC & CHEESE CUPS

\$30.00++ PER DOZEN

FRENCH FRIES OR SWEET POTATO FRIES

\$25.00++ PER PAN

HOUSE MADE KETTLE CHIPS

\$25.00++ PER PAN

FLAT BREAD PIZZAS

Three Cheese, Veggie, Meatlovers, Buffalo Chicken

\$22.00++ PER PIZZA

HOUSE MADE BROWNIES

\$24.00++ PER DOZEN

ASSORTED COOKIES & MILK SHOOTERS

Sugar, Chocolate Chip, Peanut Butter

\$24.00++ PER DOZEN

ASSORTED MINI DESSERTS

\$48.00++ PER DOZEN

ASSORTED DONUTS

\$48.00++ PER DOZEN

CHOCOLATE COVERED STRAWBERRIES

\$42.00++ PER DOZEN

++All Prices Subject to Service Charge and State Sales Tax.





FAREWELL BREAKFASTS

THE SEASHELL

TROPICAL FRESH FRUIT DISPLAY

ASSORTED PASTRIES & MUFFINS

BAGELS & ENGLISH MUFFINS
with Whipped Butter and Fruit Preserves

\$15.00++ PER PERSON

THE SAND DOLLAR

TROPICAL FRESH FRUIT DISPLAY

ASSORTED PASTRIES & MUFFINS

BAGELS & ENGLISH MUFFINS
with Whipped Butter and Fruit Preserves

ASSORTED YOGURTS

SCRAMBLED EGGS

CHOICE OF BACON, SAUSAGE OR HAM

BREAKFAST POTATOES

\$25.00++ PER PERSON

THE STARFISH

TROPICAL FRESH FRUIT DISPLAY

ASSORTED PASTRIES & MUFFINS

BAGELS & ENGLISH MUFFINS
with Whipped Butter and Fruit Preserves

ASSORTED YOGURTS

SCRAMBLED EGGS

CHOICE OF BACON, SAUSAGE OR HAM

BREAKFAST POTATOES

OMELET STATION with Uniformed Chef

\$30.00++ PER PERSON

BEVERAGES

Coffee, Hot Tea, Water and Chilled Orange Juice, Pineapple Juice and Cranberry Juice **INCLUDED**
Mimosa & Blood Mary Bar 2 Hours **\$24.00++ PER PERSON**

20 PERSON MINIMUM

++All Prices Subject to Service Charge and State Sales Tax.





PACKAGE INCLUDES:

- Ceremony Site Fee
- Beach or Lawn Ceremony set with White Garden Chairs
- Indoor or Outdoor Reception Setting
- Two Post Bamboo & Chiffon Wedding Arch
- Floral Bouquet for Bride and Boutonniere for Groom
- 2 Hour Open Bar for Mimosas, Bloody Mary's, Beer & Wine
- Champagne Toast
- Customized Wedding Cake
- White Table Linens & Napkins
- Catering Event Manager and/or Banquet Captain
- Special Room Rates for Overnight Guests

BRUNCH WEDDING BUFFET

MENU

ARTISAN CHEESE & FRESH FRUIT DISPLAY

ASSORTED PASTRIES & MUFFINS

BAGELS with Whipped Cream Cheese, Sweet Butter & Fruit Preserves

SMOKED SALMON DISPLAY with Traditional Accompaniments

BREAKFAST POTATOES

BACON & SAUSAGE

OMELET STATION with Uniformed Chef

BUFFET SELECTIONS

Choice of Two

EGGS BENEDICT

WAFFLE STATION with Fresh Toppings

SAUTÉED CHICKEN BREAST with Roasted Red Pepper Crème Sauce

HIBACHI STYLE GLAZED SALMON with Chef's Choice Accompaniments

BEVERAGES

Coffee, Hot Tea, Water, Orange Juice, Pineapple Juice and Cranberry Juice

\$950.00++ WEDDING COUPLE, \$125.00++ PER PERSON
25 PERSON MINIMUM

++All Prices Subject to Service Charge and State Sales Tax.

