



*Intimate Wedding* PACKAGES  
FOR PARTIES OF 25 OR FEWER



# INCLUSIONS

## CONGRATULATIONS

Casa Ybel Resort would like to congratulate you on your engagement! As one of the first wedding sanctuaries in Southwest Florida, having been established more than 100 years ago, Casa Ybel continues to offer breathtaking surroundings, excellent service and fine catering for weddings and special events.

Casa Ybel is unmatched in its rich variety of beautiful ceremony and reception locations situated on 23 acres of private beach and lushly landscaped lawns overlooking the Gulf of Mexico. Our team of catering professionals is delighted to assist you as you plan the details of your wedding from your ceremony location to the food and beverage at your reception. It is our pleasure to provide you with our list of Preferred Wedding Vendors who can meet your needs for photography, flowers, entertainment, vows and accommodations.

Our staff at Casa Ybel Resort is dedicated to creating the perfect dream wedding experience for you and your guests. We look forward to working with you to make your wedding day one that will be treasured for a lifetime!

## INTIMATE WEDDING PACKAGES INCLUDE:

- 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
- Choice of Plated Dinner
- Champagne Toast
- Customized Wedding Cake
- White Table Linens & Napkins
- Catering Event Manager and/or Banquet Captain
- Special Room Rates for Overnight Guests



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*All photos courtesy of Hunter Ryan Photo.*



## INTIMATE PLATED DINNER PACKAGE I

### APPETIZERS

*Choice of One—Plated or Displayed*

SPRING ROLLS with Sweet Chili Glaze

MARINATED CHICKEN SATAY with Peanut Dipping Sauce

MINI CRAB CAKES with Cajun Remoulade

VEGETABLE POT STICKERS

JUMBO SHRIMP COCKTAIL

TOASTED CHEESE RAVIOLI WITH MARINARA

### SALADS

*Choice of One*

THISTLE LODGE'S OWN CAESAR SALAD with Hearts of Romaine,  
Herbed Crouton, Parmesan Cheese and Caesar Dressing

TOSSED GREEN SALAD with Grape Tomatoes, European Cucumbers and  
Red Onion served with Choice of Dressing

### ENTREES

*Choice of Three*

LEMON THYME CHICKEN BREAST in Natural Jus

CHAR-GRILLED NEW YORK STRIP with Red Wine Demi Glace

ROASTED PORK LOIN in Natural Jus

PAN SEARED SALMON with Citrus Buerre Blanc

BLACKENED SNAPPER with Citrus Buerre Blanc

CHICKEN PAPPARDELLE ALFREDO and Shaved Parmesan

VEGETABLE PAPPARDELLE PASTA with Pomodoro Sauce

### BEVERAGES

ICED TEA, WATER, COFFEE AND HOT TEA

BAR BEVERAGES BILLED BASED ON CONSUMPTION

**\$1100.00++ WEDDING COUPLE, \$140.00++ PER ADDITIONAL PERSON**

**25 PERSON MAXIMUM**

Served with Accompaniments of Chef's Choice and Freshly Baked Rolls and Butter

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





## INTIMATE PLATED DINNER PACKAGE II

### APPETIZERS

*Choice of One—Plated or Displayed*

JUMBO SHRIMP COCKTAIL

BEEF TENDERLOIN SATAY with Sweet Soy Sauce

COCONUT SHRIMP with Sweet Chili Sauce

SMOKED SALMON DISPLAY with Traditional Accompaniments

ARTISAN CHEESE & FRESH FRUIT DISPLAY with Spiced Nuts and Crackers

### SALADS

*Choice of One*

THISTLE LODGE'S OWN CAESAR SALAD with Hearts of Romaine,  
Herbed Crouton, Parmesan Cheese and Caesar Dressing

BEACH FRONT SALAD with Baby Greens, Toasted Hazelnuts, Raspberries,  
Orange Supreme, Crumbled Chevre and Macadamia Nut Vinaigrette

TOMATO AND FRESH MOZZARELLA with Basil Puree, Balsamic Reduction,  
Olive Oil and Fresh Basil

### ENTREES

*Choice of Three*

STUFFED CHICKEN BREAST with Boursin, Spinach  
and Sun Dried Tomatoes

5 OZ. FILET MIGNON & BUTTER POACHED LOBSTER TAIL  
with Twin Sauces

GRILLED 8 OZ. FILET MIGNON with Red Wine Demi Glace

HERB CRUSTED RACK OF LAMB with Natural Jus

LOBSTER AND CRAB MEAT CRUSTED SEA SCALLOPS

GRILLED MAHI MAHI with Key Lime Buerre Blanc and  
Mango Salsa

GRILLED VEGETABLE NAPOLEON with Portabella and Chevre

### BEVERAGES

ICED TEA, WATER, COFFEE AND HOT TEA

BAR BEVERAGES BILLED BASED ON CONSUMPTION

**\$1100.00++ WEDDING COUPLE, \$150.00++ PER ADDITIONAL PERSON  
25 PERSON MAXIMUM**

Served with Accompaniments of Chef's Choice and Freshly Baked Rolls and Butter  
++All Prices Subject to Service Charge and Sales Tax.





## ADDITIONS

### Hors d'Oeuvres

### ADDITIONAL HORS D'OEUVRES

SPANIKOPITA TRIANGLES  
VEGETABLE POT STICKERS  
TOMATO & MOZZARELLA BRUSCHETTA  
TOASTED CHEESE RAVIOLI with Marinara  
SPRING ROLLS with Sweet Chili Glaze  
STUFFED MUSHROOMS with Spinach & Cheese  
RASPBERRY & BRIE STUFFED PUFFS  
MARINATED CHICKEN SATAY  
MINI SWEDISH MEATBALLS  
SMOKED SALMON MOUSSE on Cucumber Coins  
SHRIMP CEVICHE  
BRIE FILLED STRAWBERRIES with Toasted Pecan  
PROSCIUTTO WRAPPED MOZZARELLA with Basil Pesto Drizzle

**\$3.95++ PER PIECE**  
*25 Piece Minimum*

BACON WRAPPED SCALLOPS  
SMOKED DUCK CROSTINI with Boursin and Mandarin Orange  
BEEF TENDERLOIN BRUSCHETTA with Horseradish Sour Cream  
ASSORTED HAND ROLLED SUSHI (50 PIECE MINIMUM)  
SHRIMP COCKTAIL SHOOTERS  
JERK CRUSTED VEAL SKEWER with Pineapple Salsa  
SMOKED CHICKEN PITA CHIP with Sundried Tomato & Hummus  
MINI CRAB CAKES with Cajun Remoulade  
BEEF TENDERLOIN SATAY  
MINI BEEF WELLINGTON with Horseradish Sauce  
COCONUT SHRIMP with Sweet Chili Sauce  
MARINATED BABY LAMB CHOPS with Dijon Demi Dip  
KEY WEST CONCH FRITTERS with Key Lime Aioli

**\$4.95++ PER PIECE**  
*25 Piece Minimum*

FRESH GARDEN VEGETABLE CRUDITÉS  
*serves 25 Guests* **\$125.00++**  
ANTIPASTO DISPLAY  
*serves 30 Guests* **\$150.00++** ARTISAN CHEESE & FRESH  
FRUIT with Spiced Nuts and Crackers  
*serves 30 Guests* **\$175.00++**

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

