



*Wedding* PACKAGES



# INCLUSIONS

## ALL CASA YBEL WEDDING PACKAGES INCLUDE:

- Ceremony Site Fee
- Beach or Lawn Ceremony set with White Garden Chairs
- Indoor or Outdoor Reception Setting
- Cocktail Hour Hors d'Oeuvres
- Choice of Plated or Buffet Dinner
- 3 Hours Unlimited Cocktails, Open Bar
- Champagne Toast
- Customized Wedding Cake
- White Table Linens & Napkins
- Catering Event Manager and/or Banquet Captain
- Special Room Rates for Overnight Guests

## 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!



CASA YBEL RESORT · 2255 West Gulf Drive · Sanibel Island, Florida · 33957  
239.472.0693 · [www.casaybelweddings.com](http://www.casaybelweddings.com)

*All photos courtesy of Hunter Ryan Photo.*



## PLATED PACKAGE I

### BUTLER PASSED HORS D'OEUVRES

*Select Three*

SPRING ROLLS with Sweet Chili Glaze

SPANIKOPITA TRIANGLES

STUFFED MUSHROOMS  
with Spinach & Cheese

MINI SWEDISH MEATBALLS

PROSCUITTO WRAPPED MOZZARELLA  
with Basil Pesto Drizzle

MARINATED CHICKEN SATAY

SMOKED SALMON MOUSSE  
on Cucumber Coins

SHRIMP CEVICHE

### SALADS

Served with Freshly Baked Rolls and Butter  
*Select One*

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

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

SPINACH SALAD with Sliced Egg, Fresh  
Strawberries, Cantaloupe, Spiced Pecans  
and Balsamic Vinaigrette

### ENTREES

Served with Accompaniments of Chef's Choice  
*Select Three*

LEMON THYME CHICKEN BREAST in Natural Jus

CHAR-GRILLED NEW YORK STRIP  
with Red Wine Demi Glace

ROASTED PORK LOIN in Natural Jus

PARMESAN CRUSTED GROUPER with Citrus Buerre  
Blanc

PAN SEARED SALMON with Citrus Buerre Blanc

CHICKEN PAPPARDELLE ALFREDO  
and Shaved Parmesan

VEGETABLE PAPPARDELLE PASTA  
with Pomodoro Sauce

### BEVERAGES

3 HOURS OPEN CALL BRAND BAR WITH THISTLE LODGE PRIVATE RESERVE PINOT GRIGIO, CHARDONNAY AND CABERNET SAUVIGNON  
SMIRNOFF, BEEFEATER, MYERS PLATINUM, CANADIAN CLUB, JIM BEAM, J & B, JOSE CUERVO  
IMPORTED, DOMESTIC AND NON-ALCOHOLIC BEER, SOFT DRINKS AND JUICES, ICED TEA, WATER, COFFEE AND HOT TEA

**\$195.00++ PER PERSON**

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





## PLATED PACKAGE II

### BUTLER PASSED

#### HORS D'OEUVRES

*Select Three from Package I or II*

VEGETABLE POT STICKERS

RASPBERRY AND BRIE STUFFED PUFFS

TOMATO & MOZZARELLA BRUSCHETTA

MARINATED CHICKEN OR BEEF SATAY

BACON WRAPPED SCALLOPS

COCONUT SHRIMP  
with Sweet Chili Sauce

MINI CRAB CAKES  
with Cajun Remoulade

KEY WEST CONCH FRITTERS  
with Key Lime Aioli

### SALADS

Served with Freshly Baked Rolls and Butter  
*Select One*

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

SPINACH SALAD with Sliced Egg, Fresh  
Strawberries, Cantaloupe, Spiced Pecans  
and Balsamic Vinaigrette

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

### ENTREES

Served with Accompaniments of Chef's Choice  
*Select Three*

STUFFED CHICKEN BREAST with Boursin, Spinach  
and Sun Dried Tomatoes

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

JUMBO SHRIMP SCAMPI over Pappardelle Pasta

GRILLED VEGETABLE NAPOLEON  
with Portabella and Chevre

### BEVERAGES

3 HOURS OPEN PREMIUM BRAND BAR WITH THISTLE LODGE PRIVATE RESERVE PINOT GRIGIO, CHARDONNAY AND CABERNET SAUVIGNON  
KETEL ONE, TANQUERAY, BACARDI LIGHT, CAPTAIN MORGAN, SEAGRAM'S V.O., JACK DANIELS, DEWAR'S, 1800 TEQUILA  
IMPORTED, DOMESTIC AND NON-ALCOHOLIC BEER, SOFT DRINKS AND JUICES, ICED TEA, WATER, COFFEE AND HOT TEA

**\$205.00++ PER PERSON**

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





## PLATED PACKAGE III

### BUTLER PASSED

### HORS D'OEUVRES

*Select Three from Package I, II, or III*

BRIE FILLED STRAWBERRIES  
with Toasted Pecan

BEEF TENDERLOIN BRUSCHETTA  
with Horseradish Sour Cream

MARINATED BABY LAMB CHOPS  
with Dijon Demi Dip

SMOKED SALMON MOUSSE  
on Cucumber Coins

JERK CRUSTED VEAL SKEWERS

SMOKED DUCK CROSTINI  
with Boursin and Mandarin Orange

ISLAND SHRIMP COCKTAIL SHOOTERS

### SALADS

Served with Freshly Baked Rolls and Butter  
*Select One*

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

SPINACH SALAD with Sliced Egg, Fresh  
Strawberries, Cantaloupe, Spiced Pecans  
and Balsamic Vinaigrette

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

TOMATO & FRESH MOZZARELLA  
with Fresh Basil, Balsamic Reduction,  
Olive Oil and Herb Pesto

### DUET ENTREES

Served with Accompaniments of Chef's Choice  
*Select Any Combination of TWO*

MACADAMIA CRUSTED CHICKEN BREAST  
with Boursin Sauce

LEMON THYME CHICKEN BREAST

GRILLED 5 OZ. FILET MIGNON with Red Wine  
Demi Glace

PARMESAN CRUSTED GROUPER FILET

GRILLED MAHI MAHI with Key Lime Buerre Blanc  
and Mango Salsa

GRILLED JUMBO SHRIMP

LOBSTER AND CRAB MEAT CRUSTED SEA SCALLOPS

BUTTER POACHED LOBSTER TAIL

### BEVERAGES

3 HOURS OPEN PREMIUM BRAND BAR WITH THISTLE LODGE PRIVATE RESERVE PINOT GRIGIO, CHARDONNAY AND CABERNET SAUVIGNON  
KETEL ONE, TANQUERAY, BACARDI LIGHT, CAPTAIN MORGAN, SEAGRAM'S V.O., JACK DANIELS, DEWAR'S, 1800 TEQUILA  
IMPORTED, DOMESTIC AND NON-ALCOHOLIC BEER, SOFT DRINKS AND JUICES, ICED TEA, WATER, COFFEE AND HOT TEA

**\$215.00++ PER PERSON**

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





## BUFFET PACKAGE I

### BUTLER PASSED HORS D'OEUVRES

*Select Three*

SPRING ROLLS with Sweet Chili Glaze

SPANIKOPITA TRIANGLES

STUFFED MUSHROOMS  
with Spinach & Cheese

MINI SWEDISH MEATBALLS

PROSCUITTO WRAPPED MOZZARELLA  
with Basil Pesto Drizzle

MARINATED CHICKEN SATAY

SMOKED SALMON MOUSSE  
on Cucumber Coins

SHRIMP CEVICHE

### SALADS

Served with Freshly Baked Rolls and Butter  
*Select One*

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

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

SPINACH SALAD with Sliced Egg, Fresh  
Strawberries, Cantaloupe, Spiced Pecans  
and Balsamic Vinaigrette

### ENTREES

Served with Accompaniments of Chef's Choice  
*Select Two*

LEMON THYME CHICKEN BREAST with Natural Jus

PARMESAN CRUSTED SALMON with Citrus Buerre Blanc

GRILLED MAHI MAHI with Key Lime Beurre Blanc  
and Mango Salsa

ROASTED BEEF STRIP LOIN Carving Station\*

PAPPARDELLE PASTA  
(Bolognese, Pomodoro or Alfredo)

ASIAN VEGETABLE STIR-FRY

### BEVERAGES

3 HOURS OPEN CALL BRAND BAR WITH THISTLE LODGE PRIVATE RESERVE PINOT GRIGIO, CHARDONNAY AND CABERNET SAUVIGNON  
SMIRNOFF, BEEFEATER, MYERS PLATINUM, CANADIAN CLUB, JIM BEAM, J & B, JOSE CUERVO  
IMPORTED, DOMESTIC AND NON-ALCOHOLIC BEER, SOFT DRINKS AND JUICES, ICED TEA, WATER, COFFEE AND HOT TEA

**\$195.00++ PER PERSON**

\*\$100.00++ Uniformed Chef Fee Applies for all Carving Stations.  
++All Prices Subject to Service Charge and Sales Tax.







## BUFFET PACKAGE II

### BUTLER PASSED

### HORS D'OEUVRES

*Select Three from Package I or II*

VEGETABLE POT STICKERS

RASPBERRY AND BRIE STUFFED PUFFS

TOMATO & MOZZARELLA  
BRUSCHETTA

MARINATED CHICKEN OR BEEF SATAY

BACON WRAPPED SCALLOPS

COCONUT SHRIMP  
with Sweet Chili Sauce

MINI CRAB CAKES  
with Cajun Remoulade

### SALADS

Served with Freshly Baked Rolls and Butter  
*Select Two*

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

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

SPINACH SALAD with Sliced Egg, Fresh  
Strawberries, Cantaloupe, Spiced Pecans  
and Balsamic Vinaigrette

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

### ENTREES

Served with Accompaniments of Chef's Choice  
*Select Three*

MACADAMIA CRUSTED CHICKEN BREAST  
with Boursin Sauce

ROASTED PORK LOIN in Natural Jus

PAN SEARED SNAPPER over Braised Leeks  
and Jumbo Lump Crab Ragout

PAN-SEARED GROUPER FILET with Pineapple Relish

ROASTED PRIME RIB in Natural Jus Carving Station\*

CHEESE TORTELLINI in a Pesto Cream Sauce

ASIAN VEGETABLE STIR-FRY

### BEVERAGES

3 HOURS OPEN PREMIUM BRAND BAR WITH THISTLE LODGE PRIVATE RESERVE PINOT GRIGIO, CHARDONNAY AND CABERNET SAUVIGNON  
KETEL ONE, TANQUERAY, BACARDI LIGHT, CAPTAIN MORGAN, SEAGRAM'S V.O., JACK DANIELS, DEWAR'S, 1800 TEQUILA  
IMPORTED, DOMESTIC AND NON-ALCOHOLIC BEER, SOFT DRINKS AND JUICES, ICED TEA, WATER, COFFEE AND HOT TEA

**\$205.00++ PER PERSON**

*\*\$100.00++ Uniformed Chef Fee Applies for all Carving Stations.*

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





## ADDITIONS

### Displays & Carving Stations

#### DISPLAYS

##### FRESH GARDEN VEGETABLE CRUDITÉS

*serves 50 Guests* **\$250.00++**

*serves 100 Guests* **\$350.00++**

##### ARTISAN CHEESE & FRESH FRUIT with Spiced Nuts and Crackers

*serves 30 Guests* **\$175.00++**

*serves 50 Guests* **\$350.00++**

*serves 100 Guests* **\$475.00++**

##### ANTIPASTO DISPLAY

*serves 30 Guests* **\$150.00++**

*serves 50 Guests* **\$250.00++**

*serves 100 Guests* **\$500.00++**

##### SHELLFISH & RAW BAR

Large Gulf Shrimp

Oysters

Mussels

Little Neck Clams

Stone Crab

*minimum 50 Pieces Per Item* **MARKET PRICE**

#### CARVING STATIONS

##### ROASTED BEEF TENDERLOIN in Natural Jus\*

*serves 20 Guests* **\$300.00++**

##### ROASTED BEEF STRIP LOIN\*

*serves 30 Guests* **\$400.00++**

##### ROASTED PRIME RIB with Horseradish Cream Sauce\*

*serves 30 Guests* **\$600.00++**

##### WHOLE ROASTED STEAMSHIP of Beef\*

*minimum 50 Guests* **\$10.00++ PER PERSON**

##### OVEN ROASTED TURKEY BREAST with Cranberry Sauce\*

*minimum 30 Guests* **\$8.00++ PER PERSON**

##### DIJON CRUSTED HAM with Assorted Mustards\*

*minimum 30 Guests* **\$8.00++ PER PERSON**

##### WHOLE SUCKLING PIG\*

*minimum 30 Guests* **MARKET PRICE**

*\*\$100.00++ Uniformed Chef Fee Applies for all Carving Stations.*

*++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*

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





## 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.*





# BEVERAGE SERVICE

## Open Bar

### CALL BRANDS

*3 Hours INCLUDED IN WEDDING PACKAGE I*

SMIRNOFF VODKA

BEEFEATER GIN

MYERS PLATINUM RUM

JIM BEAM BOURBON

J&B SCOTCH

CANADIAN CLUB WHISKEY

JOSE CUERVO GOLD TEQUILA

*Each Additional Hour \$14.00++ PER PERSON*

*A La Carte 3 Hours \$44.00++ PER PERSON*

### PREMIUM BRANDS

*3 Hours INCLUDED IN WEDDING PACKAGE II, III*

KETEL ONE VODKA

TANQUERAY GIN

CAPTAIN MORGAN SPICED RUM

CAPTAIN MORGAN WHITE RUM

SEAGRAM'S V.O.

JACK DANIELS WHISKEY

DEWARS SCOTCH

1800 TEQUILA

*3 Hours \$5.00++ PER PERSON W/ PACKAGE I*

*Each Additional Hour \$16.00++ PER PERSON*

### ULTRA PREMIUM BRANDS

GREY GOOSE VODKA

BOMBAY SAPPHIRE GIN

MOUNT GAY RUM

CAPTAIN MORGAN WHITE RUM

MAKER'S MARK BOURBON

JOHNNY WALKER BLACK SCOTCH

CROWN ROYAL WHISKEY

PATRON SILVER TEQUILA

*3 Hours \$10.00++ PER PERSON W/ PACKAGE*

*Each Additional Hour \$18.00++ PER PERSON*

**ALL OPEN BARS INCLUDE THISTLE LODGE PRIVATE RESERVE PINOT GRIGIO, CHARDONNAY AND CABERNET SAUVIGNON;  
IMPORTED, DOMESTIC AND NON-ALCOHOLIC BEER, SOFT DRINKS AND JUICES.**

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





## *BEVERAGE SERVICE*

### *Wine Upgrades*

#### **WHITE WINE**

- HESS SELECT CHARDONNAY  
\$1.00++ PER PERSON PER HOUR
- SMOKE TREE CHARDONNAY  
\$2.00++ PER PERSON PER HOUR
- DUE TORRI PINOT GRIGIO  
\$1.00++ PER PERSON PER HOUR
- TOMASSI PINOT GRIGIO  
\$2.00++ PER PERSON PER HOUR
- NOBILO SAUVIGNON BLANC  
\$1.00++ PER PERSON PER HOUR
- Craggy Range Sauvignon Blanc  
\$2.00++ PER PERSON PER HOUR

#### **RED WINE**

- SILVER PALM CABERNET  
\$1.00++ PER PERSON PER HOUR
- EBERLE CABERNET  
\$2.00++ PER PERSON PER HOUR
- OBERON MERLOT  
\$1.00++ PER PERSON PER HOUR
- BLACKSTONE MERLOT  
\$2.00++ PER PERSON PER HOUR
- KING'S RIDGE PINOT NOIR  
\$1.00++ PER PERSON PER HOUR
- SMOKE TREE PINOT NOIR  
\$2.00++ PER PERSON PER HOUR

#### **SPARKLING WINE—FOR TOAST**

- ZONIN PROSECCO  
\$1.00++ PER PERSON
- GRAHAM BECK ROSE  
\$1.50++ PER PERSON
- CLOS DE NOUYS VOUVREY BRUT  
\$2.50++ PER PERSON
- DOMAINE CARNEROS TATtingER BRUT  
\$5.00++ PER PERSON

**TABLE SIDE WINE SERVICE—PRICE PER BOTTLE.  
ADD CHAMPAGNE TO OPEN BAR—PRICE PER BOTTLE.**

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

