



Wedding PACKAGES



INCLUSIONS

ALL CASA YBEL WEDDING PACKAGES INCLUDE:

- Complimentary Beach or Lawn Ceremony Site
- White Garden Ceremony Chairs
- Indoor or Outdoor Reception Setting
- Cocktail Hour Hors d'Oeuvres
- Choice of Plated or Buffet Dinner
- 4 Hours Unlimited Cocktails, Open Bar
- Tableside Dinner Wine Service
- Champagne Toast
- Customized Wedding Cake
- White Floor Length Table Linens & Napkins
- Printed Escort Cards or Place Cards

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

All photos courtesy of Hunter Ryan Photo.



PLATED PACKAGE I

BUTLER PASSED HORS D'OEUVRES

Select Four

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

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 Ranch & Balsamic
Dressings

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

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

4 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, 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 Four 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 from Package I or II

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

ENTREES

Served with Accompaniments of Chef's Choice
Select Three from Package I or II

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

4 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, 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 Four 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

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 from Package I, II or III

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

4 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, 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 Four

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

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

ENTREES

Served with Accompaniments of Chef's Choice
Select Three

LEMON THYME CHICKEN BREAST with Natural Jus

PARMESAN CRUSTED SALMON with Citrus Buerre Blanc

ROASTED BEEF STRIP LOIN Carving Station*

CHEESE TORTELLINI in a Pesto Cream Sauce

ASIAN VEGETABLE STIR-FRY

BEVERAGES

4 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, 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 Four 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 from Package I or II

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 from Package I or II

MACADAMIA CRUSTED CHICKEN BREAST
with Boursin Sauce

ROASTED PORK LOIN in Natural Jus

GRILLED MAHI MAHI with Key Lime Beurre Blanc
and Mango Salsa

PAN-SEARED GROUPEL FILET with Pineapple Relish

ROASTED PRIME RIB in Natural Jus Carving Station*

PASTA STATION with Sausage, Grilled Chicken Breast,
Fresh Herbs & Vegetables, Tortellini, Penne,
Alfredo and Marinara Sauces*

BEVERAGES

4 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, WATER, COFFEE AND HOT TEA

\$205.00++ PER PERSON

*\$100.00++ Uniformed Chef Fee Applies for all Action 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
RASPBERRY & BRIE STUFFED PUFFS
MARINATED CHICKEN SATAY
MINI SWEDISH MEATBALLS
SHRIMP CEVICHE
PROSCIUTTO WRAPPED MOZZARELLA with Basil Pesto Drizzle

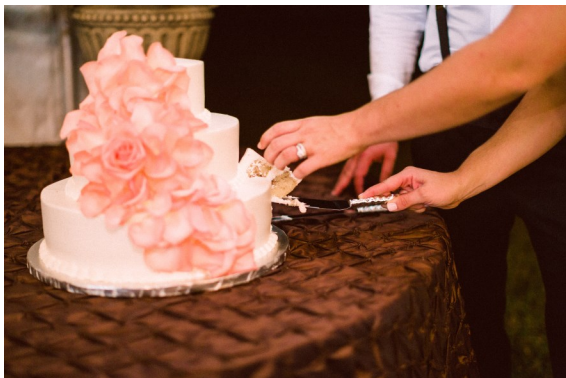
\$3.95++ PER PIECE
25 Piece Minimum

BACON WRAPPED SCALLOPS
BEEF TENDERLOIN BRUSCHETTA with Horseradish Sour Cream
SHRIMP COCKTAIL SHOOTERS
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

\$36.00++ PER DOZEN

MINI HOT DOGS

\$36.00++ PER DOZEN

MINI SUBMARINE SANDWICHES

\$75.00++ PER DOZEN

CRAB CAKE SLIDERS with Key Lime Aioli

\$75.00++ PER DOZEN

PULLED PORK SLIDERS

\$48.00++ PER DOZEN

BAKED MAC & CHEESE CUPS

\$36.00++ PER DOZEN

FRENCH FRIES OR SWEET POTATO FRIES

\$28.00++ PER PAN

HOUSE MADE KETTLE CHIPS

\$28.00++ PER PAN

FLAT BREAD PIZZAS

Three Cheese, Veggie, Meatlovers, Buffalo Chicken

\$14.00++ 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

\$48.00++ PER DOZEN

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





BEVERAGE SERVICE

Open Bar

CALL BRANDS

4 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 4 Hours \$48.00++ PER PERSON

PREMIUM BRANDS

4 Hours INCLUDED IN WEDDING PACKAGE I & II

KETEL ONE VODKA

TANQUERAY GIN

CAPTAIN MORGAN SPICED RUM

CAPTAIN MORGAN WHITE RUM

SEAGRAM'S V.O.

JACK DANIELS WHISKEY

DEWARS SCOTCH

1800 TEQUILA

4 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

4 Hours \$10.00++ PER PERSON W/ PACKAGE I

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.

