

Romance. Reimagined.



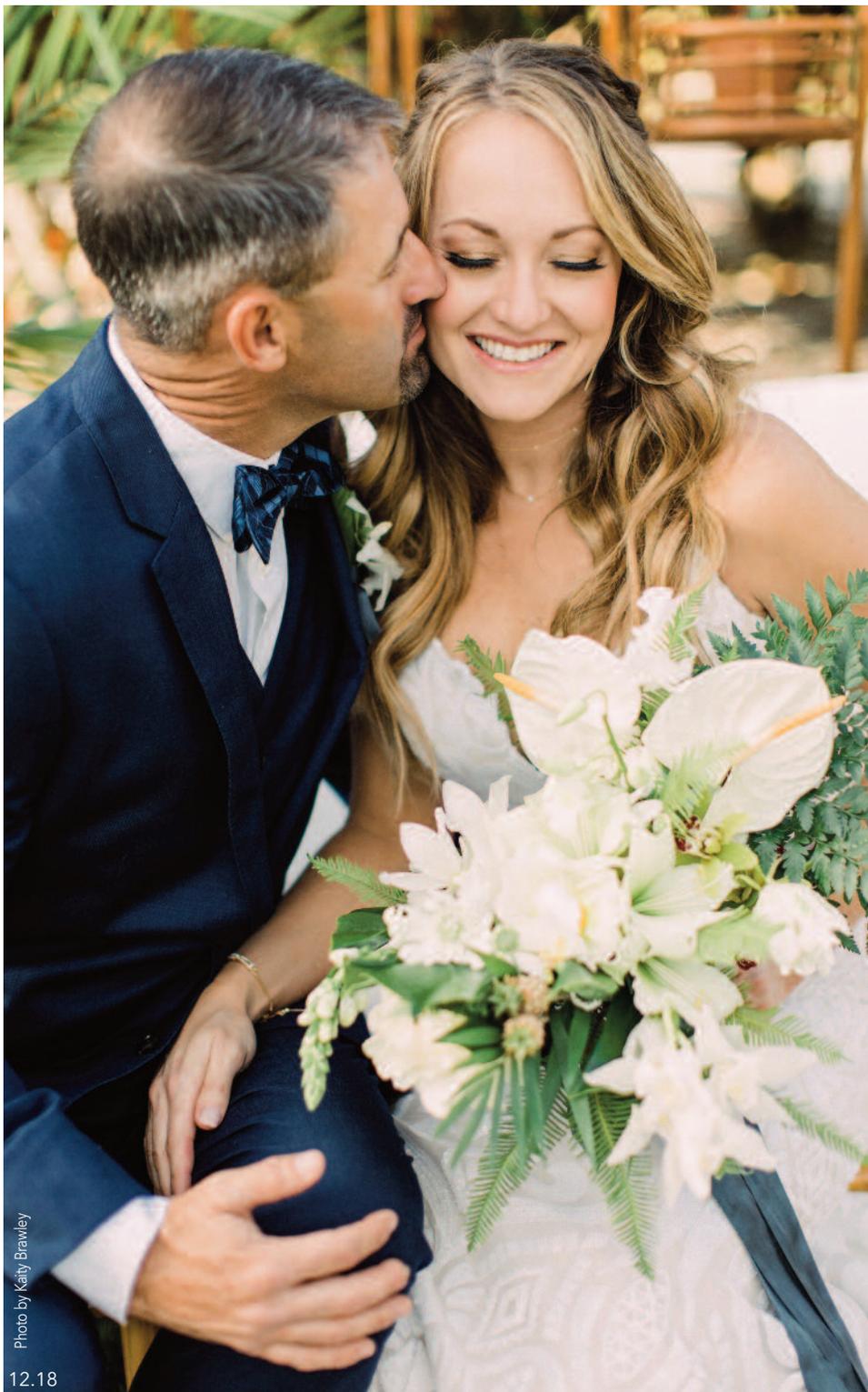


Photo by Katy Brawley

12.18

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
- Champagne Toast
- Customized Wedding Cake
- White Table Linens & Napkins
- Printed Escort Cards, Place Cards or Seating Chart



Photos by Matt Steeves

Spring Rolls with Sweet Chili Sauce

Spanakopita Triangles

Stuffed Mushrooms with Spinach & Cheese

Mini Swedish Meatballs

Prosciutto Wrapped Mozzarella with Basil Pesto Drizzle

Vegetable Pot Stickers

Pork Potstickers

Tomato & Mozzarella Bruschetta

Marinated Chicken Satay

Toasted Cheese Ravioli with Marinara

Raspberry & Brie Stuffed Puffs

hors d'oeuvres

Mini Crab Cakes with Cajun Remoulade

Shrimp Ceviche

Key West Conch Fritters with Key Lime Aioli

Marinated Baby Lamb Chops with Dijon Demi Dip

Island Shrimp Cocktail Shooters

Moroccan Lamb and Phyllo Cigars with Cilantro Sour Cream

Chipotle Chicken Coronet with Tzatziki Dip

Beef Tenderloin Satay

Mini Beef Wellington with Horseradish Sauce

Bacon Wrapped Scallops

Coconut Shrimp with Sweet Chili Sauce



Photo by Cher Hanna



Photo by Matt Steeves

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SALADS

Served with Freshly Baked Rolls and Butter

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

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



Photos by Katy Brawley



30 PERSON MINIMUM

BUTLER PASSED HORS D'OEUVRES

Select Four

SALADS

Select One

PACKAGE 1

\$195.00++ per person

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 Beurre Blanc

Pan Seared Salmon
with Citrus Beurre Blanc

Chicken Pappardelle Alfredo
and Shaved Parmesan

Vegetable Pappardelle Pasta
with Pomodoro Sauce

Includes 4 Hours Call Brand Bar

PACKAGE 2

\$205.00++ per person

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 Crabmeat Crusted Sea Scallops

Grilled Mahi Mahi with Key Lime
Beurre Blanc and Mango Salsa

Jumbo Shrimp Scampi over Pappardelle Pasta

Grilled Vegetable Napoleon
with Portobello and Chevre

Twin Butter Poached Lobster Tails
with Citrus Beurre Blanc

Includes 4 Hours Premium Brand Bar

PACKAGE 3

\$215.00++ per person

Served with Accompaniments of Chef's Choice

Duet - 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
Beurre Blanc and Mango Salsa

Grilled Jumbo Shrimp Skewer

Lobster and Crabmeat Crusted Scallops

Butter Poached Lobster Tail

Includes 4 Hours Premium Brand Bar



Photos by *Kaitly Brawley*

PACKAGE 1

\$195.00++ per person

Served with Accompaniments of Chef's Choice

Select Two

Lemon Thyme Chicken Breast in Natural Jus

Hibachi Style Grilled Salmon

Roasted Beef Strip Loin Carving Station*

Cheese Tortellini in a Pesto Cream Sauce

Asian Vegetable Stir Fry

Includes 4 Hours Call Brand Bar



30 PERSON MINIMUM

BUTLER PASSED HORS D'OEUVRES

Select Four

SALADS

Select One

PACKAGE 2

\$205.00++ per person

Served with Accompaniments of Chef's Choice

Select Three

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 Grouper Filet with Pineapple Relish

Roasted Prime Rib in Natural Jus Carving Station*

Pasta Station with Sausage, Grilled Chicken Breast, Fresh Herbs and Vegetables, Tortellini, Penne, Alfredo and Marinara Sauces*

Includes 4 Hours Premium Brand Bar

* \$100.00++ Uniformed Chef fee applies for all Action Stations per 75 guests



Photos by Anastasia Photography



DISPLAYS

Fresh Garden Vegetable Crudites

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 \$275.00 ++

serves 100 guests \$525.00 ++

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

Rock and Jonah Crab Claws

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*

serves 50 guests \$10.00 ++ per person

Whole Suckling Pig*

serves 30 guests Market Price

Pasta Station with Sausage, Grilled Chicken Breast, Fresh Herbs and Vegetables, Tortellini, Penne, Alfredo and Marinara Sauces*

* \$100.00++ Uniformed Chef fee applies for all Carving Stations



Photos by Matt Steeves

LATE NIGHT SNACKS

- Mini Beef Empanadas
\$48.00 ++ per dozen
- Grilled Cheese Triangles with Tomato Bisque Shooters
\$48.00 ++ per dozen
- Mini Hot Dogs
\$36.00 ++ per dozen
- Mini Submarine Sandwiches
\$75.00 ++ per dozen
- Beef Sliders
\$48.00 ++ per dozen
- Crab Cake Sliders with Key Lime Aioli
\$75.00 ++ per dozen
- Pulled Pork Sliders
\$48.00 ++ per dozen
- Baked Mac & Cheese Cups
\$48.00 ++ per dozen
- Flat Bread Pizzas
Three Cheese, Veggie, Meat Lovers, Buffalo Chicken
\$14.00 ++ per pizza



- French Fries or Sweet Potato Fries
\$28.00 ++ per pan
- House Made Kettle Chips
\$28.00 ++ per pan
- 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
\$42.00 ++ per dozen
- Chocolate Covered Strawberries
\$48.00 ++ per dozen

++ All prices subject to Service Charge and State Sales Tax



dressing room snacks

Assorted Tea Sandwich Platter
serves 10-12 Guests \$75.00 ++

Cheese & Fruit Platter
serves 10-12 Guests \$70.00 ++

Vegetable Crudites Platter
serves 10-12 Guests \$65.00 ++

Assorted Cookies & Brownies Platter
serves 10-12 Guests \$36.00 ++

Chocolate Covered Strawberries
\$48.00 ++ per dozen

Chicken Wings with Celery & Blue Cheese
50 wings \$70.00

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
\$40.00 ++ per bottle

Domestic Beer
\$5.00 ++ per item

Imported & Seasonal Beer
\$6.00 ++ per item

Craft Beer
\$7.00 ++ per item

++ All prices subject to Service Charge and State Sales Tax



beverage service

CALL BRANDS

4 Hours Included in Wedding Package 1

Smirnoff Vodka

Beefeater Gin

Captain Morgan Spiced Rum

Captain Morgan White Rum

Jim Beam Bourbon

J&B Scotch

Canadian Club Whiskey

Jose Cuervo Gold Tequila

Each Additional Hour \$14.00 ++ per person

PREMIUM BRANDS

4 Hours Included in Wedding Package 2 & 3

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 with Package 1

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 with Package 1

4 Hours \$5.00 ++ per person with Package 2 and 3

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



Photos by [Kaitly Brawley](#)

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