

intimate wedding packages

FOR PARTIES OF 10-30 GUESTS



ceremony inclusions

\$1500.00++

with the selection of a Catered Wedding Package

- Set-up and Breakdown of a Beach or Lawn Ceremony Site
- White Garden Ceremony Chairs
- Two-Post Bamboo & Chiffon Wedding Arch
- Ceremony Table
- Indoor Back-up Location (in case of inclement weather)
- Catering Event Manager and/or Banquet Captain to offer Preferred Vendor Selections, Timeline & Professional Planning and Day-of Coordination

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



Photos by Katy Brawley

reception inclusions

\$150.00++ per person or
\$160.00++ per person

- Choice of Four Hors d'oeuvres
- Champagne Toast
- Elegant Plated 3-Course Dinner
- Customized Wedding Cake
- Cake Cutting Service
- White Table Linens & Napkins
- Set Up & Breakdown of Reception Location
- Printed Escort Cards, Place Cards or Seating Chart
- Discounted Room Rates
- Catering Manager to Assist with Planning

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Photos by Matt Steeves

salad course

Select one
Served with Artisan Rolls and Butter

Caesar Salad
Hearts of Romaine, Shaved Parmesan Cheese
and Creamy Caesar Dressing

Baby Greens Salad
Grape Tomato, European Cucumbers, Red Onion,
and Balsamic Dressing

SALAD ENHANCEMENTS

Beach Front Salad +\$2
Mesclun Greens, Frizzled Leeks, Raspberries, Mandarin Oranges,
Chevre Macademia Nut Vinaigrette

Spinach & Roasted Beets Salad +\$3
Baby Spinach, Fresh Roasted Red and Yellow Beets,
Goat Cheese, Toasted Walnuts, Balsamic and Olive Oil Drizzle



PACKAGE 1

\$150.00++ per person

Select Two of the Following:

Served with Chef's Selection of Seasonal Starch and Vegetable Accompaniments

Grilled Salmon
Citrus Salsa Verde

Pan Seared Pompano
Lemon Parsley Beurre Blanc

Chicken Florentine
Cream Sherry Wine and Spinach Cream Sauce

Char-Grilled Prime Top Sirloin
Red Wine Demi

Pasta Primavera
(available with Grilled Chicken)
Cavatappi with Seasonal Vegetables, Lemon-Garlic Butter,
Fresh Parsley, Basil Chiffonade

PACKAGE 2

\$160.00++ per person

Select Two of the Following:

Served with Chef's Selection of Seasonal Starch and Vegetable Accompaniments

Yellowtail Snapper
Creamy Leeks and Tomato Ragu

Herb Crusted Black Grouper
Lemon Beurre Blanc

Baked Stuffed Chicken Breast
Filled with Boursin, Spinach and Sundried Tomatoes

Filet Mignon +\$5
Peppercorn Demi Sauce

Jumbo Sea Scallops +\$5
Topped with Lobster and Crabmeat & Brandy Mousseline Sauce,



Photos by Matt Steeves

CHILLED FRUIT SELECTIONS

Watermelon & Prosciutto
 Fresh Strawberry Half, Boursin Cheese
 Prosciutto Wrapped Cantaloupe
 Watermelon Caprese
 Mini Fruit Skewers
 Tomato Caprese

VEGETABLE SELECTIONS

Spanikopita
 Bruschetta Margarita
 Vegetable Pot Stickers, Soy Sauce
 Spinach and Cheese Stuffed Mushrooms
 Mini Vegetable Spring Roll, Sweet Chili Sauce
 Raspberry and Brie Stuffed Puffs



Select Four

SEAFOOD SELECTIONS

Shrimp Shooter
 Ceviche Shooter
 Bacon Wrapped Bay Scallop
 Tortuga Shrimp, Chili Citrus Glaze +\$2
 Mini Crabcakes, Cajun Remoulade
 Coconut Fried Shrimp, Marmalade-Chili Sauce
 Conch Fritters, Key Lime Aioli

MEAT SELECTIONS

Chicken Satay, Sweet Chili Soya
 Baby Lamb Lollies, Mint Demi +\$3
 Chorizo and Smoked Gouda Stuffed Mushrooms
 Mini Beef Wellington, Horseradish Sauce
 Beef Tenderloin Satay, Sweet Soy Glaze
 Churrasco, Chimichurri Sauce
 Prosciutto Wrapped Mozzarella, Pesto



Photo by Set Free Photography



Minimum 3 hours

CALL BRANDS

\$16.00++ per person per hour

Skol Vodka
 Skol Gin
 Captain Morgan White Rum
 Evan Williams Bourbon
 JB Scotch
 Jose Cuervo Tequila Gold

PREMIUM BRANDS

\$18.00++ per person per hour

Tito's Vodka
 Tangueray Gin
 Bacardi Silver Rum
 Captain Morgan Spiced Rum
 Jim Beam Bourbon
 Dewar's Scotch
 El Jimador Tequila
 Jose Cuervo Tequila Silver

ULTRA BRANDS

\$20.00++ per person per hour

Ketel One Vodka
 Bombay Sapphire Gin
 Mount Gay Rum
 Captain Morgan White Rum
 Chivas Regal Scotch
 Crown Royal Blended Whiskey
 Patron Silver Tequila

BEER & WINE BAR ONLY

\$14.00++ per person per hour
 Select up to Three

Budweiser
 Bud Light
 Coors Light
 Corona
 Heineken 00 (NA)
 High Five IPA
 Michelob Ultra
 Miller Lite
 Stella Artois
 Yuengling Lager
 Thistle Lodge Private Chardonnay
 Thistle Lodge Private Cabernet Sauvignon

All Open Bars include:

Thistle Lodge Private Chardonnay
 Thistle Lodge Private Cabernet Sauvignon
 Imported and Domestic Beers, Assorted
 Sodas, Bottled Water and Garnishes

Bartender Fee +\$100

House Champagne:

Cuvee Jean Luis Brut NV, France
 Cuvee Jean Luis Brut Rose NV, France)

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