

romance. reimagined.







Photo by Kaitly Brawley

## ceremony inclusions

\$750.00++

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





## reception inclusions

- 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



Photos by Kaity Brawley



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





## salad course

Select one

Served with Artisan Rolls and Butter

Butter Lettuce

Shaved Manchego, Toasted Pistachio Nuts, Fresh Chive  
and Blue Cheese Dressing

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



30 PERSON MINIMUM

## BUTLER PASSED HORS D'OEUVRES

Select Four

## SALADS

Select One

### PACKAGE 1

\$205.00++ 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

Includes 4 Hours Call Brand Bar

### PACKAGE 2

\$215.00++ per person

Served with Accompaniments of Chef's Choice  
Select Two

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  
Peppercorn Demi Sauce

Includes 4 Hours Premium Brand Bar

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

### PACKAGE 3

\$225.00++ per person

Served with Accompaniments of Chef's Choice  
Duet - Select Any Combination of Two

Macadamia Crusted Chicken Breast  
with Boursin Sauce

Grilled Filet Mignon  
with Red Wine Demi Glace

Pan-Seared Grouper Filet

Grilled Pompano  
Lemon Parsley Beurre Blanc

Grilled Jumbo Shrimp Skewer

Butter Poached Lobster Tail

Lobster & Crab Stuffed Shrimp +\$12

Jumbo Sea Scallops +\$12  
Topped with Lobster and Crabmeat & Brandy  
Mousseline Sauce

Includes 4 Hours Premium Brand Bar





Photos by Kaitly Brawley



## PACKAGE 1

\$215.00++ per person

Served with Accompaniments of Chef's Choice of Seasoned Starch & Vegetable  
Select Two

Chicken Florentine  
Cream Sherry Wine and Spinach Cream Sauce

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

\$225.00++ per person

Served with Accompaniments of Chef's Choice of Seasoned Starch & Vegetable  
Select Three

Macadamia Crusted Chicken Breast with Boursin Sauce

Roasted Pork Loin in Natural Jus

Pan-Seared Pompano with Lemon Parsley Beurre Blanc  
and Mango Salsa

Pan-Seared Grouper Filet with Pineapple Relish

Roasted Prime Rib in Natural Jus Carving Station\*

Pasta Station with Sausage, Fresh Herbs and Vegetables,  
Tortellini, Penne, Alfredo and Marinara Sauces\*

Includes 4 Hours Premium Brand Bar

\* \$150.00++ Uniformed Chef fee applies for all Action Stations per 75 guests

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



## DISPLAYS

### Fresh Garden Vegetable Crudites

serves 30 guests	\$175.00 ++
serves 50 guests	\$300.00 ++

### Artisan Cheese & Fresh Fruit with Spiced Nuts and Crackers

serves 30 guests	\$250.00 ++
serves 50 guests	\$425.00 ++

### Antipasto Display

serves 30 guests	\$300.00 ++
serves 50 guests	\$525.00 ++

### 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	Market Price
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### Roasted Beef Strip Loin\*

serves 30 guests	Market Price
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### Roasted Prime Rib with Horseradish Cream Sauce\*

serves 30 guests	Market Price
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### Whole Roasted Steamship of Beef\*

serves 50 guests	Market Price
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### Whole Suckling Pig\*

serves 30 guests	Market Price
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### Pasta Station with Fresh Herbs and Vegetables, Tortellini, Penne, Alfredo and Marinara Sauces\*

\$16++ per person

Add Sausage	+\$3
Add Chicken	+\$4
Add Shrimp	+\$5

\* \$150.00++ Uniformed Chef fee applies for all Carving Stations and Pasta Stations





Mini Beef Empanadas  
\$60.00 ++ per dozen

Grilled Cheese Triangles  
with Tomato Bisque Shooters  
\$84.00 ++ per dozen

Mini Hot Dogs  
\$48.00 ++ per dozen

Mini Submarine Sandwiches  
\$102.00 ++ per dozen

Beef Sliders  
\$84.00 ++ per dozen

Pulled Pork Sliders  
\$72.00 ++ per dozen

Baked Mac & Cheese Cups  
\$60.00 ++ per dozen

French Fries or Sweet Potato Fries  
\$36.00 ++ per pan

House Made Kettle Chips  
\$36.00 ++ per pan

Flat Bread Pizzas  
Three Cheese, Veggie, Meat Lovers, Buffalo Chicken  
\$16.00 ++ per pizza

Chicken Wings with Celery & Blue Cheese  
50 Wings \$125.00 ++

House Made Brownies  
\$36.00 ++ per dozen

Assorted Mini Desserts  
\$50.00 ++ per dozen

Chocolate Covered Strawberries  
\$50.00 ++ per dozen

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



## dressing room snacks

Cheese & Fruit Platter

\$95.00 ++

Vegetable Crudites Platter

\$75.00 ++

Assorted Cookies & Brownies Platter

\$48.00 ++ per dozen

Chocolate Covered Strawberries

\$50.00 ++ per dozen

Chicken Wings with Celery & Blue Cheese

50 wings \$125.00

Assorted Submarine Sandwich Platter

\$102.00 ++

Soft Drinks & Bottled Water

\$3.50 ++ per item

Fresh Juice: Apple, Orange, Pineapple, Grapefruit, Cranberry

\$12.00 ++ per item

Sparkling Wine for Mimosas

\$44.00 ++ per bottle

Domestic Beer

\$6.00 ++ per item

Imported & Seasonal Beer

\$8.00 ++ per item

Craft Beer

\$8.00 ++ per item

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## 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  
Tangeray 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)

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



Photos by Katy Brawley

08.22



WEDDING PLANNER/STYLIST Fabulously Chic Weddings

FLORIST Kaleidoscope Floral

WEDDING CAKE Lady Cakes Bakery

HAIR & MAKE-UP Glambox Artistry

WEDDING DRESS Pure Bridal Boutique

GROOM'S ATTIRE The Black Tux