

OFFERED AS A BUFFET OR PLATED OPTIONS

(Buffet Minimum Requirement of 35 guests)

Includes: Room Rental | Napkin & Table Linen | Dance Floor | One Hour Cocktail Reception

Champagne or Cider Toast | 3 HR Bar Service | Plated or Buffet Style Dinner | Cake Cutting Service

Cocktail Hour to Include Choice of One Display and Two Butler Passed Hors D'oeuvres (Available for 60 min)

RECEPTION DISPLAY OPTIONS

Choice of One

VEGETABLE CRUDITÉ

Green Goddess Dipping Sauce & House made Ranch Seasonal Fresh Fruit with Sweet Cream Dipping Sauce

DOMESTIC CHEESE DISPLAY

Flatbreads and Crostini

ANTIPASTO DISPLAY

Assorted Cured Meats, Cheeses & Olives, Marinated Artichokes Roasted Red Peppers & Grilled Vegetables

MEDITERRANEAN DISPLAY

Hummus, Vegetable Crudité, Olives, Breads, Gourmet Crackers

BUTLER PASSED HORS D'OEUVRES

Choice of Two

MEMPHIS RUB CHICKEN SKEWERS

GRILLED MARINATED VEGETABLE SKEWERS

TOMATO BRUSCHETTA

MELBY DEVILED EGGS

SHRIMP COCKTAIL

MINI CRAB CAKES

FRIED GYOZA WITH PONZU

MAC AND CHEESE FRITTERS

COCONUT SHRIMP WITH ORANGE MARMALADE

ARTISAN GRILLED CHEESE BITES

SPICY TUNA TOSTADA

toni.mcgovern@aimbridge.com 321-361-3663

all prices are subject to a 22% service charge and a 7% sales tax $\,$







90 Minute Dinner Service to Include Rolls and Butter, Coffee, Hot or Iced Tea and Water Service with Dinner

SALAD

Choice of One

MIX GREENS with Candied Walnuts, Fuji Apples, Blue Cheese with Balsamic Vinaigrette

MIXED GREENS SALAD WITH TOMATO, Cucumber, Carrots, Red Onion served with Choice of House made Ranch or Balsamic Vinaigrette

BUTTER LETTUCE WITH CRUMBLED BLUE CHEESE, Crispy Bacon Lardons and Creamy Sherry Vinaigrette

CAESAR SALAD Gem Lettuce, Asiago, Everything Bagel Croutons

BUFFET ENTREES

(Buffet Minimum 35 guests)

Choice of Two

PAN ROASTED CHICKEN/NATURAL JUS

ROASTED ATLANTIC SALMON

SAKE GLAZED MISO POMPANO

GRILLED NY STEAK/ MUSTARD PEPPERCORN CREAM SAUCE

GRILLED RIBEYE STEAK

PAN SEARED DUCK BREAST/LINGONBERRY RED WINE REDUCTION (PLATED ONLY)

SEASONAL VEGETABLE PASTA PRIMAVERA

GRILLED CAULIFLOWER STEAK ROMESCO ORZO SWEET CORN

PORK LOIN, SEASONAL MOSTARDA

STARCH & ONE VEGETABLE

Choice of One

PASTA OPTION

Choice of Alfredo, Marinara or Herbs and Olive Oil

Boursin Whipped Mashed Potatoes

Confit Roasted Potatoes

Jasmine Rice

Roasted Brussels Sprouts

Roasted Seasonal Vegetable Medley

Sautéed Broccolini, Sundried Tomatoes

Honey Glazed Roasted Root Vegetables

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BAR PACKAGES

Choice of One

PLATED \$140 | BUFFET \$150

THREE-HOUR BEER AND WINE BAR

(Add and additional Hour \$6 pp)

to include Imported and Domestic Bottle Beers, House Wines, Soda, Mixers and Juice

PLATED \$160 | BUFFET \$170

THREE-HOUR FULL BAR (WELL BRANDS)

(Add and additional Hour \$7 pp)

to Include Well Spirits, Imported and Domestic Bottle Beers, House Wines, Soda, Mixers and Juice

PLATED \$175 | BUFFET \$185

THREE-HOUR FULL BAR (CALL & PREMIUM)

(Add and additional Hour \$10 pp)

to Include Call & Premium Spirits, Imported and Domestic Bottle Beers, House Wines, Soda, Mixers and Juice

*The Bar Cannot Be Removed

You may downgrade to a Soda & Mocktail Bar

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ACCOMMODATIONS

OUR SPACIOUS GUEST ROOMS FEATURE BEAUTIFUL VIEWS OF THE WATER OR CITY, AMENITIES INCLUDE PREMIUM WIFI, 55IN. LCD HDTVS, MINI REFRIGERATORS, AND LAPTOP SAFES.

ONE CORNER HOTEL ROOM FOR THE NIGHT OF THE WEDDING WITH 4PM CHECK IN, 10TH FLOOR MEETINGLAB FOR ONE READY ROOM FOR 4HRS PRIOR TO CEREMONY START TIME, TASTING FOR A TOTAL OF 4 GUESTS.

*A minimum of 10 guest rooms are required for group blocks. Requires minimum of 50 guests for a complimentary corner room.

CHILDREN'S PACKAGE UP TO 12YRS \$70.00

To Include Mocktail Hour. Choice of Chicken Tender Entrée or Pasta Entrée with Butter and Parmesan Cheese or Marinara, Vegetable Side or Fruit Cup, Beverage Package, Cider Toast, Cake, Floral Centers, and Linens

ADDITIONAL DETAILS

Tastings on Tuesday and Thursday Only. Seating times 12-1p, 1-2p and 2-3p. Tasting coordinated and scheduled with the catering manager a minimum of 3 weeks out from the possible tasting date. No holiday weeks.

Package cannot be broken up. Price is bundled. Ala Carte Price Available. Line, Cake, and Flowers can be taken out since it is an outsourced service. Bar can be exchanged for Beer, Wine, Soda, and Juice in exchange for

Wedding Catering Timeline: 1 hr. Cocktail and 4 hr. Reception. Events to conclude no later than 12am. Minimum of 2 hours prior to event start time for additional set up/décor.

THE CAKE

CREATIVE CAKES AND CANDIES

SUE ANN'S BAKERY

THE FLOWERS

VIOLETS IN BLOOM FLORIST

JULIE MINER FLORALS

PETALS FLORIST

THE LINENS

Linens will be chosen in tasting with Catering Sales Mangers from a swatch.

Choice of Color on Polyester Tablecloths and Polyester Hand linens.

This package does not include a day-of Wedding Coordinator.

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