



Wedding Reception and Rehearsal Dinner Packages



ALL PACKAGES INCLUDE

- ❖ *Beautifully decorated event space for 20-120 guests*
- ❖ *Cash bar or open bar featuring our preferred brands*
- ❖ *Multi-course dinner prepared on premise*
- ❖ *Cake table*
- ❖ *Dance floor*
- ❖ *DJ area*
- ❖ *Dedicated banquet specialist on site*

Contact us

Custom packages are also available. Please contact our sales department at (941) 552-1100 to begin designing a custom package for your special occasion.



Rehearsal Dinner Package

\$39.00 per person all-inclusive (tax and gratuity included)

Cash Bar and Bartender

Available for four hours

Entrée Selections (Plated or Buffet)

(Choose Two*) *An Additional Entrée Selection (for a total of three entrées per event) requires a \$5.00 per person surcharge.

All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and dessert served with coffee, tea or iced tea.

Chicken Cordon Bleu
Chicken Parmesan
Chicken Marsala
Chicken Piccata
Honey Baked Ham
Garlic Crusted Pork Loin
Shrimp Penne
Filet of Salmon
Pasta Primavera (Vegetables or Beef)

Roast Beef with Mushroom Sauce
Beef Lasagna
Swedish Meatballs
Italian Meatballs
Spaghetti with Meat Sauce
Vegetable Lasagna
Baked Ziti with Cheese
Baked Mahi Mahi with Rice

Champagne or Sparkling Cider Toast

Based on one glass per guest

Dessert Selection

(Choose One)

- ♦ Assorted Petite Pastries ♦ Assorted Cheesecakes ♦ Chocolate Mousse
- ♦ Key Lime Pie ♦ Chocolate Cake



Deluxe Wedding Package

\$59.00 per person all-inclusive (tax and gratuity included)
** Includes organza chair covers and sashes with your choice of colors*

Cash Bar and Bartender

Available for four hours

Selection of Hors d'oeuvres

Choose Three (Based on a combination of 4 pieces per person)

- ◆ Chicken Fingers ◆ Spanakopita ◆ Italian or Swedish Meatballs ◆ Petite Quiches ◆ Buffalo Wings ◆
- Shrimp & Pork Egg Rolls ◆ Potato Skins ◆ Finger Sandwich Assortment ◆ Crab Stuffed Mushrooms
- ◆ Coconut Shrimp ◆ Mini Crab Cakes ◆ Scallops Wrapped in Bacon ◆ Mini Beef Wellington ◆ Beef Teriyaki Brochette ◆ Chicken Pineapple Brochettes

Entrée Selections (Plated or Buffet)

(Choose Two*) **An Additional Entrée Selection (for a total of three entrées per event) requires a \$5.00 per person surcharge.*

All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and dessert served with coffee, tea or iced tea.

*Chicken Cordon Bleu
 Chicken Parmesan
 Chicken Marsala
 Chicken Piccata
 Honey Baked Ham
 Garlic Crusted Pork Loin
 Stuffed Pork Loin
 Baked Mahi Mahi with Rice*

*Roast Beef with Mushroom Sauce
 Filet Mignon (plated)
 Petite Filet & Jumbo Shrimp (plated)
 Roast Prime Rib of Beef (plated)
 Beef Wellington (plated)
 Rack of New Zealand Lamb (plated)
 Vegetable Primavera
 Shrimp Penne*

*Beef Lasagna
 Swedish Meatballs
 Italian Meatballs
 Vegetable Lasagna
 Spaghetti with Meat Sauce
 Baked Ziti with Cheese
 Pasta Primavera with Beef
 Filet of Salmon*

Champagne or Sparkling Cider Toast

Based on one glass per guest

Dessert Selection

(Choose One)

- ◆ Assorted Petite Pastries ◆ Assorted Cheesecakes ◆ Chocolate Mousse
- ◆ Key Lime Pie ◆ Chocolate Cake



Perfect Wedding Package

\$79.00 per person all-inclusive (tax and gratuity included)
** Includes organza chair covers and sashes with your choice of colors*

Reception Hour

One-hour open bar featuring our preferred brands (*3 hours cash bar and bartender available after reception hour*)

Selection of Hors d'oeuvres

Choose Four (Based on a combination of 5 pieces per person)

♦ Chicken Fingers ♦ Spanakopita ♦ Italian or Swedish Meatballs ♦ Petite Quiches ♦ Buffalo Wings ♦
 Shrimp & Pork Egg Rolls ♦ Potato Skins ♦ Finger Sandwich Assortment ♦ Crab Stuffed Mushrooms
 ♦ Coconut Shrimp ♦ Mini Crab Cakes ♦ Scallops Wrapped in Bacon ♦ Mini Beef Wellington ♦ Beef
 Teriyaki Brochette ♦ Chicken Pineapple Brochettes

Choice of Three Entrées (Plated or Buffet)

*All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of
 garlic mashed potatoes, roasted new potatoes, or rice pilaf; and dessert served with coffee, tea or iced tea.*

*Chicken Cordon Bleu
 Chicken Parmesan
 Chicken Marsala
 Chicken Piccata
 Honey Baked Ham
 Garlic Crusted Pork Loin
 Stuffed Pork Loin
 Baked Mahi Mahi with Rice*

*Roast Beef with Mushroom Sauce
 Filet Mignon (plated)
 Petite Filet & Jumbo Shrimp (plated)
 Roast Prime Rib of Beef
 Beef Wellington
 Rack of New Zealand Lamb
 Vegetable Primavera
 Shrimp Penne*

*Beef Lasagna
 Swedish Meatballs
 Italian Meatballs
 Vegetable Lasagna
 Spaghetti with Meat Sauce
 Baked Ziti with Cheese
 Pasta Primavera with Beef
 Filet of Salmon*

Champagne or Sparkling Cider Toast

Based on one glass per guest

Dessert Selection

(Choose Two)

♦ Assorted Petite Pastries ♦ Assorted Cheesecakes ♦ Chocolate Mousse
 ♦ Key Lime Pie ♦ Chocolate Cake