

Included In All Of Our Wedding Packages Are The Following:

Open Bar

Unlimited Call And Premium Brand Cocktails, Domestic And Imported Beers And House Wine For Four Hours

Hors D'oeuvres

A Choice Of Two Items To Be Butler Passed, As Well As One Stationary Platter

Full Course Gourmet Dinner

Your Choice Of One Of Our Gourmet Salads, One Main Entrée, Appropriate Starch And Vegetable, And Freshly Baked Dinner Rolls

Room Rental Fee

Room Stay

A One Night Stay In An Ocean View Room with Full Kitchen and Living Room For the Bride and Groom

Linen Selection

Your Choice From Our Limited Selection Of Attractive Linens

Coffee, Tea and Soft Drinks

Customizable Dance Floor

Complimentary Gift Table and Cake Table

Arch Rental

*Prices Applicable For A Minimum Of 50 Guests. If The Number Of Guests Falls Below, Additional Charges May Apply.

Hors D'oeuvres

Please Select Two

Resort Package Options

Petite Chicken Salad Croissants
Chicken Satay with Spicy Peanut Sauce
Asian Spring Rolls with Sweet Thai Chili Sauce
Macaroni and Cheese Cups
Spanakopita
Toasted Cheese Ravioli with House-Made Marinara Sauce
Classic Bruschetta
Assorted Miniature Quiche
Petite Grilled Cheese Sandwiches and Tomato Soup Shots
Greek Salad Bites
Caprese Salad Bites
Fresh Seasonal Fruit Skewers

Sailfish Package Options

Coconut Shrimp with Orange Marmalade
Petite Crab Cakes with Chipotle Cream Sauce
Scallops Wrapped in Bacon with Mango Chutney
Mushroom Crowns with Crabmeat Stuffing
Jumbo Shrimp Cocktail

Blue Water Options

Franks en Croust
Miniature Beef Wellington
Teriyaki Beef Brochette
Italian Meatball Sliders
Antipasto Skewers

Stationary Platters

Domestic & Imported Cheese Tray with Grapes & Crackers
Vegetable Crudites with Ranch Dressing
Seasonally Selected Fresh Fruit Platter
Antipasto Platter with Italian Meats, Cheeses & Marinated Vegetables

***Sailfish Package May Choose from the Resort and Sailfish Options, Blue Water May Choose from Any Package Options.**

Salad Options

Please Select One

Greek Salad

Mixed Greens, Endive, Roasted Red Peppers, Kalamata Olives and Goat Cheese Rolled in Toasted Walnuts. Served with Greek Vinaigrette.

Spinach and Pear Salad

Fresh Spinach, Red Grapes, Blueberries, Sliced Pear, Feta Cheese and Roasted Walnuts. Served with Raspberry Vinaigrette.

Roasted Corn and Tomato Salad

Arugula, Romaine, Charred Cherry Tomatoes, Roasted Corn and Red Onions. Served with Balsamic Vinaigrette.

Radicchio and Roasted Beet Salad

Grilled Radicchio, Roasted Beets, Endive, Shaved Radish, Arugula and Feta Cheese. Served with Roasted Garlic Lemon Vinaigrette.

Fennel and Orange Salad

Arugula, Shaved Fennel. Fresh Orange Segments and Shaved Radish. Served with a Roasted Garlic Lemon Vinaigrette.

Resort Package

Hors d' Oeuvres

Please Select Two Butler Passed Hor d'Oeuvres From the Resort Package Options, As Well As One Stationary Platter

Gourmet Salad

Please Select One From the Gourmet Salad Options

Entrée

Please Select One

Chicken Marsala

Sautéed Medallions of Chicken Breast, Scalloping Style, Sautéed with Mushrooms, Garlic and Marsala Wine

Dijon & Tarragon Chicken

Sautéed Chicken Medallions Topped with a Creamy Dijon and Fresh Tarragon Sauce

Chicken Francaise

Egg Battered Boneless Chicken Breast Sautéed in Lemon Butter with Scallions and White Wine

Mediterranean Chicken

Fresh Chicken Medallions Sautéed with Garlic, Capers, Artichoke Hearts, Olives, Crushed Tomatoes and Basil

Herb Roasted Chicken

Roasted Chicken Breast Marinated in Fresh Herbs Topped with a Lemon Thyme Gravy

Chicken Piccata

Egg Battered Chicken Served with a Lemon Butter Sauce, Capers, Artichokes and Roasted Red Peppers

Chicken Al Fresca

Chicken Medallions Sautéed with White Wine, Garlic and Fresh Tomatoes. Topped with Buffalo Mozzarella and Fresh Basil

\$90.00 Per Person*

All Prices are Subject to 21% Gratuity & 6.5% Sales Tax

Prices Subject to Change

*Prices Applicable for a Minimum of 50 Guests. If Number of Guests Falls Below, Additional Charges May Apply

Sailfish Package

Hors d' Oeuvres

Please Select Two Butler Passed Hors d' Oeuvres from the Resort and Sailfish Options, As Well As One Stationary Platter

Gourmet Salad

Please Select One From the Gourmet Salad Options

Entrée

Please Select One

Honey Mustard Salmon

Fresh Filet of Salmon Glazed with Honey Mustard, Broiled Until Golden and Drizzled with a Balsamic Reduction

Mahi Imperial

Broiled Mahi Served with a Crab Topping Then Baked Until Golden Brown

Tuscan Mahi

Artichoke and Sundried Tomato Crusted Mahi Topped with a Lemon Bur Blanc Sauce

Coconut Orange Mahi

Grilled Mahi Served with a Coconut Orange Bur Blanc Sauce

Maryland Style Crab Cakes

Made with Lump Crab Meat and Served with a Lemon Caper Aioli and Chipotle Sauce

Grouper Oscar

Grouper Dipped in Egg Batter and Sautéed, Topped with Lump Crab Meat, Asparagus and Béarnaise Sauce

\$95.00 Per Person*

All Prices are Subject to 21% Gratuity & 6.5% Sales Tax

Prices Subject to Change

*Prices Applicable for a Minimum of 50 Guests. If Number of Guests Falls Below, Additional Charges May Apply

Blue Water Package

Hors d' Oeuvres

Please Select Two Butler Passed Hors d' Oeuvres from the Resort, Sailfish and Blue Water Options, As Well As One Stationary Platter

Gourmet Salad

Please Select One From the Gourmet Salad Options

Entrée

Please Select One

NY Strip with Herb Butter

12 oz. Hand Cut NY Strip, Chargrilled and Brushed with Herb Butter

Petite Filet Mignon

6 oz. Filet Grilled to a Perfect Med Rare and Brushed with Herb Butter

Steak Diane

Tenderloin Tips Pan Seared and Cooked in a Bordelaise Sauce with Mushrooms and Onions

Pork Tenderloin Medallions

Three Grilled Pork Tenderloin Medallions Served Atop Garlic Mashed Potatoes with a Maple Mustard Glazed Carrot and Bordelaise Sauce

Pork Tenderloin

Sliced Pork Tenderloin Served with a Port Wine Demi Glaze

Stuffed Filet Mignon

6 oz. Filet Mignon Stuffed with Sautéed Shrimp and Topped with a Dijon Mustard Cream Sauce

Filet Oscar

6 oz. Filet Mignon Topped with Crabmeat, Asparagus and Béarnaise Sauce

\$100.00 Per Person**

All Prices are Subject to 21% Gratuity & 6.5% Sales Tax.

Prices Subject to Change

Surf & Turf Options Are an Additional \$5 Per Person

**Prices Applicable for a Minimum of 50 Guests. If Number of Guests Falls Below, Additional Charges May Apply.

Wedding Buffet

Hors d'Oeuvres

Please Select Two Butler Passed Hors d' Oeuvres from the Resort, Sailfish or Blue Water Packages, As Well As One Stationary Platter

Gourmet Salad

Please Select One From the Gourmet Salad Options

Entrées

Please Select One Option from Each of the Aforementioned Packages Excluding the Surf & Turf Options, NY Strip and Filet Mignon

Starch Options

Please Select One

Roasted Red Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Chef's Vegetables

\$110.00 Per Person*

All Prices are Subject to 21% Gratuity & 6.5% Sales Tax

Prices Subject to Change

*Prices Applicable for a Minimum of 50 Guests. If Number of Guests Falls Below, Additional Charges May Apply

Extras

Taco Bar	\$18.00 per person
Viennese Dessert Table	\$15.00 per person
Pasta Station	\$10.00 per person
Raw Bar	\$Market Price
Prime Rib Carving Station	\$Market Price
Potato Bar	\$9.00 per person
Candy Bar	\$12.00 per person
Up-Lighting	\$200.00