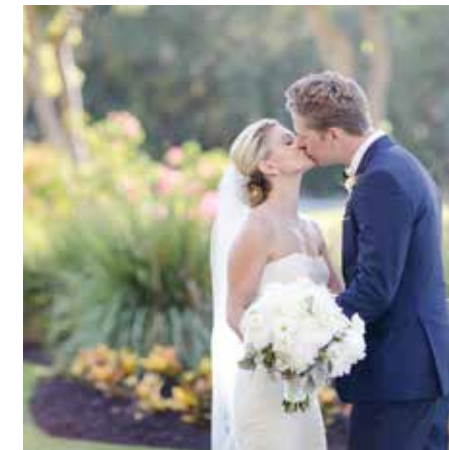
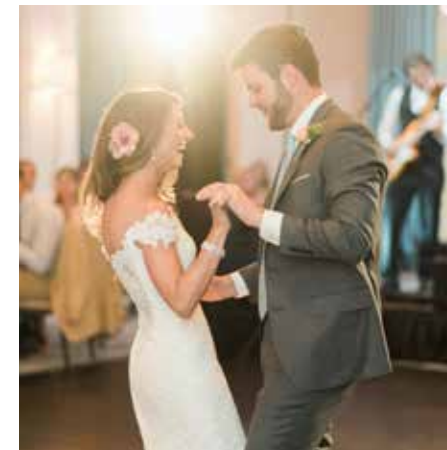


Forever STARTS HERE



The Sanctuary Golf Club
SANIBEL ISLAND, FLORIDA

Expect THE EXTRAORDINARY



First, congratulations on your engagement!

Thank you for your interest in The Sanctuary Golf Club. We are a Premier Golf Club that offers exclusive Club Sponsored weddings. Nestled within the J.N. "Ding" Darling Wildlife Preserve on Sanibel Island, we offer an unparalleled natural ambiance that allows for the most picturesque backdrops for any ceremony or reception. Together with our award-winning team, including our Master Chef, the dining experience for your reception will be one of a kind. The Sanctuary Golf Club is committed to making your special day a lasting memory.

I look forward to working with you,

Bailey Pederson

Food and Beverage Manager



Fees

Ibis Package

\$195 PER PERSON

Osprey Package

\$225 PER PERSON

Eagle Package

\$250 PER PERSON

Each Sanctuary Wedding Package includes 6% tax, 20% gratuity and five hours of open bar.

The Main Dining Room fee is \$1,750.* This includes setup, breakdown, house linens, china, silver, and house votives.

The Terrace Ceremony area is \$750* which includes setup, breakdown, and white folding chairs. Cocktail Hour after the ceremony on the Terrace, before your reception is \$750.*

The Sanctuary Team is responsive to your requests to enhance your wedding and make it magical. We are delighted to locate items not available in the Club, to make your day special and unique. Pricing will vary upon requests.

*All prices are subject to change.



Hors d'oeuvres

Ibis Package

CHOOSE TWO HORS D'OEUVRES

- Roma Tomato Bruschetta, Parmesan Crostini
- Sugar House Glazed Bacon
- Brie, Macerated Apricot Phyllo Cups
- Spinach Spanakopita
- Smoked Salmon Canapé, Chive Crème, Red Onion
- Miniature Monte Cristos
- Pork Pot Stickers, Teriyaki Sauce
- Pastry Wrapped Little Franks, Mustard Sauce
- Chicken Satay, Thai Peanut Sauce, Scallions

Osprey Package

CHOOSE THREE HORS D'OEUVRES FROM IBIS OR OPSREY

- Fresh Baked Sanctuary Profiterole Stuffed with Crab Salad
- Tequilla Spiked Compressed Melon Spoons
- Goat Cheese, Caramelized Onions, Tomato Tartlets
- Swedish Meatballs
- Conch Fritters, Lemon Aioli
- Truffle Risotto Croquettes, Lemon Aioli
- Bing Cherries, Blue Cheese Toast
- Chickpea Bites, Red Pepper Rouille

CHOOSE ONE DISPLAY

- Smoked Salmon Display, Crackers, and Sauces
- Tomato Bruschetta, Flight of Hummus, Olive Tapenade, Fresh Vegetables, Grilled Toast Points
- Cheese Display, Crackers and Fruit Garnish

Eagle Package

CHOOSE FOUR HORS D'OEUVRES FROM IBIS, OPSREY OR EAGLE

- Seared Ahi Tuna Spoons, Wasabi Crème
- Coconut Gulf Shrimp, Orange Horseradish Marmalade
- Applewood Smoked Bacon Wrapped Scallops
- Maryland Crab Cakes, Cajun Remoulade
- Smoked Pork Tenderloin On Crisp Tortilla Round Avocado
- Miniature Beef Wellingtons

CHOOSE ONE DISPLAY FROM OSPREY OR EAGLE

- Old Bay Poached Jumbo Gulf Shrimp Cocktail
- Italian Style Fried Calamari, Cherry Peppers, EVOO, Parmesan, Herbs



Starters

Ibis Package

CHOOSE ONE STARTER

- Traditional Caesar Salad
- Sanctuary Organic Green Garden Salad, Tomatoes, Cucumbers, Carrots, Black Olives, Sprouts, Choice of Dressing
- Chopped Pasta Salad, Romaine, Nueske's Bacon, Red Onion, Tomatoes, Gorgonzola, Balsamic Vinaigrette
- Homemade Seasonal Soup

Osprey Package

CHOOSE ONE STARTER FROM IBIS OR OPSREY

- Traditional Greek Salad, Romaine, Tomatoes, Fresh Feta Cheese, Red Onion, Cucumbers, Fresh Herbs, Pepperoncinis, Red Wine Greek Vinaigrette
- Red and Gold Beet Salad, Organic Greens, Pecans, Feta, Citrus Vinaigrette
- Baby Spinach and Arugula with Apples, Tart Cherries, Candied Pecans, Cider Vinaigrette
- Baby Spinach and Arugula Salad, Strawberries, Blue Cheese, Walnuts, Raspberry Vinaigrette

Eagle Package

CHOOSE ONE STARTER FROM IBIS, OPSREY OR EAGLE

- Boston Bibb, Tart Apples, Edamame, Carrots, Sunflower Seeds, Dried Cranberries, with Honey-Lemon Dressing
- Apple Cider Glazed Beet Salad, Goat Cheese Terrine, Red Wine Poached Pears, Pickled Carrots, Cheddar Cheese, Toast, Spiced Pecans, Cider Vinaigrette
- Contemporary Caesar Salad, Parmesan Custard, Romaine, Sundried Tomato Tapenade Crostini
- Tomato Mozzarella Salad, Balsamic Reduction, EVOO
- Mediterranean Salad with Romaine, Red Onion, Red Wine, Marinated Feta, Cucumber, Crispy Chickpea Croutons, Red Wine Greek Vinaigrette
- Iceburg Babies, Apple and Beet Pickled Eggs, Spun Carrots, Blue Cheese Terrine, Rye Bread Croutons, Raspberry Vinaigrette

CHOOSE ONE INTERMEZZO

- Triple Berry Sorbet with Cherry Bubbles
- Florida Orange Sorbet with Honey Ginger Syrup



Entrees

Ibis Package

CHOOSE TWO ENTREES

- Blackened Mahi Mahi
- Chicken Marsala, Pan Seared Chicken, Mushroom Marsala Sauce
- Sole Francaise, Lemon Caper Buerre Blanc
- Chicken French, Sautéed Chicken, White Wine, Lemon Butter Herb Sauce
- Roasted Pork Loin, Mustard Glaze, Rosemary Demi Glace

OR CHOOSE REEF'N'BEEF OPTION

- Grilled Shrimp, Tenderloin Tips, Roasted Vegetables, Mushroom Risotto

Osprey Package

CHOOSE TWO ENTREES FROM IBIS OR OPSREY

- Fine Herb Crusted Pacific Swordfish, Herb Roasted Tomato Emulsion
- Seared Diver Scallops, Sundried Tomato Jam
- Florida Baked Black Grouper, Chef's Marinade
- Baked Jumbo Cod, Little Neck Clam Chorizo Stew
- Half Roasted Organic Chicken, Chicken Jus
- Prime Filet Mignon, Black Trumpet Sauce

OR CHOOSE ONE SURF'N'TURF OPTION

- Prime Filet Mignon and Fine Herb Crusted Pacific Swordfish
- Prime Filet Mignon and Sole Francaise
- Prime Filet Mignon and Florida Baked Black Grouper
- Prime Filet Mignon and Baked Jumbo Cod
- Prime Filet Mignon and Diver Scallops

Eagle Package

CHOOSE TWO ENTREES FROM IBIS, OPSREY OR EAGLE

- Skillet Roasted Pacific King Salmon, Oscar Style
- Veal Oscar Style
- Prime Filet Mignon, Black Trumpet Sauce
- Rack of New Zealand Spring Lamb Rosemary Glace d' Agneau
- Lobster French
- Twin Coldwater Maine Lobster Tails, Drawn Butter, Lemon Crown (+\$15 per person)
- Twin South African Rock Lobster Tails, Drawn Butter, Lemon Crown (+\$35 per person)

OR CHOOSE ONE SURF'N'TURF OPTION FROM OSPREY OR EAGLE

- Prime Filet Mignon and Cold Water Lobster Tail (+\$15 per person)
- Prime Filet Mignon and Lobster French (+\$15 per person)
- Prime Filet Mignon and Pacific King Salmon (+\$5 per person)



Accompaniments

Vegetable

ALL PACKAGES CHOOSE ONE

- French Greens Beans Almandine
- Sautéed Petit Seasonal Vegetables
- Grilled Asparagus, Roma Tomato
- Broccoli Rabe
- Eggplant Caponata
- Sautéed Organic Zucchini and Squash Provençal
- Fried Green Tomatoes
- Grand Marnier Carrots

Starch

ALL PACKAGES CHOOSE ONE

- Potatoes Au Gratin
- Roasted Fingerling Potatoes
- Roasted Red Bliss Potatoes
- Potatoes Dauphinoise
- Whipped Potatoes
- Fresh Herb and Mushroom Risotto
- Red Beans and Rice
- Truffle Fries



Cocktails

Ibis Package

The Ibis Package features Sanctuary House pours of Wine, Champagne, and Beer. The liquor will be a well pour of Vodka, Gin, Scotch, Rum, Bourbon, Blend, and Tequila. All mixers are included.

Osprey Package

The Osprey Package features Sanctuary House pours of Wine, Champagne, and Beer. The liquor will feature Absolute Vodka/Citron, Beefeater Gin, Dewars Scotch, Bacardi and Captain Morgan Rums, Jim Beam Bourbon, Seagram's Seven Whiskey, and Jose Cuervo Tequila. All mixers are included.

Eagle Package

The Eagle Package features, Sanctuary Top Shelf pours of Wine, Champagne, and Beer. Top shelf liquor will feature Kettle One or Grey Goose Vodka, Tanquery or Bombay Sapphire Gin, Jack Daniels or Makers Mark Bourbon, Seagram Seven or V.O. Blend, Glenfiddich or Glenlivet Scotch, and Patron Silver Tequila. All mixers are included.

Please Note

Wine for all packages may be hand selected from The Sanctuary Wine List at an additional charge. All beverages are subject to change at any time.

Vendor List

Bands

Jade Strings

Jade Gibson
239.450.5894
jadestringsfl@gmail.com
jadestrings.com

Private Stock Entertainment

954.922.5448
privatetockinc@aol.com
privatetockentertainment.com

Resort Talent and Entertainment

Jan Molano
239.601.0638
jan@rtefl.com
resorttalentandentertainment.com

Thank You For The Dance Entertainment

Amy Morgan
239.472.4774
amy@dannymorgan.com
thankyouforthedance.com

The Mystery Band

Howie Lucero
904.613.4009
info@themysteryband.com
themysteryband.com

Cakes

In Love and Food

Cara LaRocca Albertelli
314.583.8327
inloveandfood@gmail.com
inloveandfood.com

Kakes by Karen

Karen Vazquez
239.514.2567
kakesbykaren@earthlink.net
kakesbykaren.net

Publix Bakery

20321 Summerlin Road
Fort Myers, Florida
239.454.0145
publix.com

Disc Jockey's

A DJ With Class

Jim Dalia
239.872.3648
adjwithclass@me.com
fortmyersdj.com

All Request Music Man

Eric Tharp
239.357.9677
allrequest@live.com
allrequestmusicman.com

Black Tie Entertainment

Mike Cole
239.574.9797
blacktieentdj@live.com
blacktieentdj.com

Complete

Martin Dunn
239.949.5300
martin@completeswfl.com
completeswfl.com

Elite Weddings

Kevin Schell
239.768.0111
kevinschell@comcast.net
eliteweddingsfl.com

Gentry Thomas

239.707.5468
info@gentrythomas.com
gentrythomas.com

Florist

Floral Artistry

Sanibel Island
239.472.3040
floralartistryofsanibel.com

Floral Symphony

Fort Myers
239.278.1500
floral-symphony.com

Signature Florals

Fort Myers
239.437.2860
zoe@signature-florals.com



Vendor List

Officiants

Florida Wedding Vows
Jannette Adams
239.542.8744
floridaweddingvows.com

Rev. George Morris
239.472.1646
tismysteryall@gmail.com

Rev. Dr. James R. Berger, Pastor
dowberger@comcast.net

Photographers & Photo Booths

Bash Booths
239.771.5244
smile@bashbooths.com
bashbooths.com

Erica Braley Photography
Erica Bradley
239.357.6704
ericabraley.com

Lasting Impressions By Dave
239.433.0004
portraitsfl.com

Lucky Photo Booth
239.961.7150
chris@yourluckybooth.com
yourluckybooth.com

Nick Adams Photography
Nick Adams
239.395.7671
nick@nickadamsphotography.com
nickadamsphotography.com

Set Free Photography
Stacy Sullivan
239.209.4461
stacy@setfreephotography.com
setfreephotography.com

Transportation

Adventures in Paradise (Trolley)
Evelyn Stewart
239.472.8443
adventureinparadiseinc.com

America Charters
239.344.4070
wayne@americacharters.net
americacharters.net

Island Taxi
239.472.4888
ride@islandtaxi.com
islandtaxi.com

Wedding Planners

Courtney Gabelbauer
Fabulously Chic Weddings
239.565.0415
courtney@fabchicweddings.com
fabchicweddings.com

Kelly Koerpel
Sanibel Studios
239.826.6542
sanibelstudios@gmail.com
sanibelstudios.com

Kelly McWilliams
Weddings by Socialties
239.540.9029
kelly@kellymcwilliams.com
kellymcwilliams.com



THANK YOU FOR YOUR INTEREST IN

The Sanctuary Golf Club

2081 WULFERT ROAD,
SANIBEL ISLAND, FLORIDA

239.472.6883

WWW.SANCTUARYGC.NET