



SUNSEEKER
RESORT
Charlotte Harbor

Weddings





A SUNSEEKER WEDDING

From memorable milestones to once-in-a-lifetime celebrations, Sunseeker Resort Charlotte Harbor provides a stunning backdrop for the wedding of your dreams. Our resort is located directly on the water near Punta Gorda, FL – with stunning venues that are exquisitely appointed to make your vision come to life. Our celebration venues include two dramatic ballrooms with gorgeous views of the water, verdant lawns along the harbor, and a plush bridal suite where you can get ready in style.





BRIDAL SUITE

VENUE HIGHLIGHTS

Whether you envision an intimate gathering or an extravagant celebration, Sunseeker Resort offers event spaces that provide the perfect setting for all your wedding plans.

BRIDAL SUITE

For the moments leading up to the big event, bridal parties can request access to a plush suite perfect for primping and prepping so the wedding party can get ready in lavish style.

PRIVATE DINING

Whether you are looking to host a dinner rehearsal or farewell brunch, our 20 unique food & beverage concepts offer a variety of endless options to choose from without having to leave the resort.



MAURY'S PRIVATE DINING ROOM



GREAT EGRET BALLROOM

GREAT EGRET BALLROOM

This impressive 15,000-square-foot ballroom is lined with floor-to-ceiling windows overlooking the Charlotte Harbor and offering an elegant atmosphere that can accommodate up to 450 guests.

ROYAL TERN JR. BALLROOM

With over 5,500 square feet of open space and idyllic views, this elegantly outfitted ballroom is the perfect spot for a more intimate celebration that can accommodate up to 250 guests.



ROYAL TERN BALLROOM





PACKAGE INCLUSIONS

- Complimentary Room and Special Amenity for Bride and Groom on Wedding Night with minimum two-night stay.
- Discounted Room Block for Wedding Guests (if applicable)
- Experienced Hotel Catering Specialist
- Complimentary Menu tasting for up to four guests (greater than 4 weeks in advance of event)
- Four - Hour Ultra open bar service
- Four selections of hors d'oeuvres
- Four course dinner
- Wedding cake designed by our Executive Pastry Chef

CEREMONY

For more information about ceremony options please inquire with sales@sunseekerresorts.com

CEREMONY SITE FEE

\$3,000 - \$4,500 (based upon date and event space)

FOOD AND BEVERAGE MINIMUM

Based upon date and event space.





MENU OPTIONS

Single Entrée – \$225

Two Entrée Selections – \$250

Three Entrée Selections – \$275

Bartender(s) / Butler Fees / Chef Attendants – \$175
(Price per Bartender / Butler / Attendant)

Our expert culinary team can create menus that are respectful of any special dietary concerns and/or needs.

Prices are subject to 25% taxable Service Charge and 7% State Sales Tax.

RECEPTION (ONE HOUR)

Our servers will greet your guests with white & red wine upon arrival. Choice of four (4) hors d'oeuvres based on one piece per person.

COLD HORS D' OEUVRES

Seared Tuna Tataki with Seaweed Salad, Wasabi Mayo **GF**

Tomato and Fresh Mozzarella Tartlet, Balsamic Reduction

Caribbean Crab Ceviche Cups

Mini Cuban Sandwich

Beef Tenderloin Bruschetta

Tandoori Chicken Pita

Parmesan Crusted Shiitake Mushroom Caps, Crispy Cilantro **GF**

Aged Brie Baguette with Honey Cream, Shaved Pear

Cured Duck Prosciutto on Crostini, Fig Jam

Mozzarella Prosciutto Skewer **GF**

Mini Thai Salad Cup **VG**

Antipasto Tartlet

BBQ Beef Tenderloin, Sweet Jalapeño Cornbread

Antipasto Lollipops

WARM HORS D'OEUVRES

Fire Grilled Chicken Empanadas, Cilantro Crema

Duck and Apricot Brandy in Phyllo

Beef Tenderloin Wellington

Pork Belly Skewer with Cilantro Vinaigrette

Bacon-Wrapped Grouper, Honey Balsamic Glaze **GF**

Shrimp Potsticker, Grilled Scallion

Gruyere and Melted Leek Tartlet **VG**

Chicken Satay, Thai Peanut Sauce

Crispy Peking Duck Ravioli, Black Sesame Seeds

Porcini Beef Satay, Roasted Mushroom Cream **GF**

Sausage-Stuffed Mushroom **GF**

Blue Crab Cakes, Mango Aioli

Florida Coconut Shrimp

Veg Spring Roll with Sweet Soy Dipping Sauce **VG**





ENHANCEMENTS

ENHANCED TOAST

Embellish your toast with any of the following items.

DOMAINE CHANDON ROSE – \$13 per person

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VEUVE CLICQUOT – \$28 per person

SUSHI BAR – \$30 PER PERSON

Based upon three pieces per person

Served with edamame, soy sauce, wasabi, and ginger

SUSHI | SASHIMI | CALIFORNIA ROLLS

SLIDER BAR – \$27 PER PERSON

Based upon two pieces per person

PULLED PORK | SPICY SWEET BBQ SAUCE

FRIED CHICKEN | PEPPERCORN GRAVY

BEEF | CARAMELIZED ONIONS | TOMATO JAM

CHILI SPICED FRIES

LATE NIGHT SNACK BUFFET – \$28 PER PERSON

Minimum 20 people

MINI PIZZAS | SWEET & SALTY POPCORN | FRENCH FRIES

CHICKEN TENDERS | ASSORTED AIOLI DIPPING SAUCES

GOURMET MINI PASTRIES – \$25 PER PERSON

Served with coffee, hot tea, sugar swizzle, chocolate &

cinnamon sticks

TARTS | ECLAIRS | PETIT FOURS | CANNOLIS

CHOCOLATE TRUFFLES

CINNAMON ROLLS – \$12 PER PERSON

WARM CINNAMON ROLLS | CREAM CHEESE ICING

DIM SUM DISPLAY – \$26 PER PERSON

Based upon three pieces per person

SPRING ROLL | POT STICKER | CHAR SIU BAO

SIEW MAI | DIPPING SAUCE





PLATED DINNER (THREE HOURS)

FIRST COURSE

Roasted Maine Lobster Bisque | Tarragon Cream | Brioche Crouton

Carrot & Ginger Bisque | Roasted Carrots | Pesto | Raisins | Marcona Almonds

Vichyssoise | Chive | Bacon | Egg

Bibb Salad | Blue Cheese | Pine Nuts | Pear | Chive | Champagne Vinaigrette

Grilled Vegetable Salad | Balsamic | Basil Oil | Arugula | Olive Crostini

Poached Pear Salad | Endive | Pear Puree | Candied Walnuts | Blue Cheese | Shallot Vinaigrette

Roasted Beet Salad | Spiced Pecans | Watercress | Goat Cheese | Sherry Maple Vinaigrette

Burrata Salad | Roasted Eggplant | Tomato Jam | Smoked Olive Oil | Basil

Pickled Shrimp Salad | Shaved Cabbage | Crispy Shallots | Mâche | Mustard Vinaigrette

Lobster Ravioli | Corn Succotash | Chive Oil | Corn “Silk”

Jumbo Lump Crab Cakes | Com Relish | Red Pepper Aioli | Fresh Herb

Aged Beef Carpaccio | Lemon Aioli | Fried Capers | Shaved Onion | Radish | Parmesan | Arugula

Crispy Pork Belly | Fennel Puree | Asparagus Salad | Soy Glaze

Duck Confit | Citrus Glaze | Wasabi Grilled Baby Bok Choy | Crispy Wonton

SECOND COURSE – INTERMEZZO

Zesty Lemon Sorbet with Basil Syrup

Tropical Mango Sorbet with Mint Syrup

Red Raspberry Sorbet with Lime Syrup

THIRD COURSE – ENTRÉE

Served with warm Artisan Rolls and Butter. Coffee and Tea available upon request

FROM THE LAND

Roasted New York Strip | Blue Cheese | Potato Puree | Haricot Verts | Merlot Demi

Pink Peppercorn Filet | Potato Dauphinoise | Asparagus | Truffle Jus

Braised Beef Short Rib | Rosemary Whipped Yukon Potatoes | Broccolini | Pan Sauce

Spring Lamb Chops | Faro Risotto | Artichoke | Wild Mushrooms | English Peas | Natural Jus

Pork Tenderloin | Roasted Potato | Dijon Cream | Olive Salad | Chive

French Cut Chicken Breast | White Truffle Risotto | Grilled Squash & Zucchini | Tomato Chutney

Seared Duck Breast | Orange Jasmine Rice | Asparagus and Bell Pepper Salad | Soy Buerre Blanc

FROM THE SEA

Crispy Skin Salmon | Arugula Pesto | Potato Hash Brown | Salmon Roe | Bruleed Tomatoes and Asparagus

Roasted Snapper | Parmesan Polenta Cake | Julienne Vegetables | Lemon Vinaigrette

Lump Crab Cakes | Saffron Potato Coins | Grilled Asparagus | Béarnaise

Pan Seared Grouper | Dill Potato Hash | Blistered Zucchini | Toasted Lemon | Roasted Tomato Coulis

Seared Scallops | English Peas | Bacon Lardons | Scalloped Potatoes | Lobster Cream Sauce

FROM THE GARDEN

Bean Cassoulet | Carrot | Celery | Bell Pepper | Crispy Leeks

Charred Corn Fritters | Smoked Beet Puree | Radish & Apple “Slaw”

Creamy Stone Ground Polenta | Crispy Spinach | Roasted Pearl Onion | Sweet and Sour Eggplant

Black Truffle Ravioli | Micro Arugula | Mushroom Cream | Parmesan Crunch



FINAL COURSE – PLATED DESSERTS

Salted Chocolate Truffle Slice | Cappuccino Cream | Caramel Sauce **GF/NUT FREE**

Angel Food Cake | Berry Yogurt Mousse | Raspberry Sauce | Meringue Kisses

Coconut Cheesecake | Key Lime Curd | Passion Fruit Sauce | Tropical Slaw

THE CAKE

Our Pastry Chef will design and create the custom cake of your dreams based on your specifications. We feel it is important to allow our couples the freedom to create the cake of their dreams. We have tailored our cake tastings to maximize the ability to customize your cake to make it truly unique. Your catering specialist will introduce the Sunseeker Wedding Cake Decor Portfolio making the process simple and easy to take the stress out of your planning.

Carrot Cake with Cream Cheese Buttercream

Devils Cake filled with Fudge Icing, Marshmallow Crème and Graham

Vanilla Cake with layers of Strawberry Buttercream and Lemon Icing

Pumpkin Cake with Cinnamon Gingersnap Crumble Buttercream

Red Velvet Cake filled with Vanilla Bean Icing



THE BAR

HOSTED ULTRA TIER OPEN BAR

Absolut Vodka, Bombay Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label Blended Scotch, Maker's Mark Bourbon, Crown Royal Whisky, Patron Silver Tequila, Hennessy V.S. Cognac. House selection of Ultra Wines: Sauvignon Blanc, Chardonnay, Sparkling Wine, Pinot Noir, and Cabernet Sauvignon. Soft Drinks, Juice, and Sunseeker Spring Bottled Water.

Bar package for four hours, additional hour \$17 per person

Selection of brands offered may vary based on availability at time of event



WEDDING PLANNING

A Wedding Planner from our list of preferred partners is required to secure and coordinate additional wedding needs. This may be a full plan & design team or, at minimum, a “Month-Of” Wedding Planner who will assist in your final details such as linen, floral, décor, photography, entertainment, officiant wedding services and personal items. Our Hotel Catering Specialist and your selected Wedding Planner will work together creating your special day from start to finish so that you can focus on enjoying this milestone and the memories that will last a lifetime.

For preferred Wedding Planner recommendations, please contact sales@sunseekerresorts.com



IMPORTANT ITEMS TO NOTE

GETTING MARRIED IN CHARLOTTE COUNTY

Information on obtaining a Marriage License in Charlotte County can be found at marriage.charlotteclerk.com

WEDDING SPACE

A signed Wedding Event Agreement accompanied by an initial deposit of 25% in estimated charges is required to confirm your date and event space.

FINAL PAYMENT

Final payment in the form of credit card is due at least 14 business days prior to the wedding date.

GUEST COUNT

An updated guest count is received 30 days prior to the event. The final Guest Count is due by 12:00p.m., three business days prior to your event. Once received the number may not be reduced.

WELCOME AMENITIES

Personalized or Non-Personalized Delivery: \$5 per item

SETUP & REMOVAL

Sunseeker Resort will confirm 2 hours of setup time prior to start of event, unless alternate arrangements have been secured in the Event Agreement. All rentals and personal items must be removed from the wedding space immediately following the conclusion of the event. Your Wedding Planner is fully responsible for setup and removal of these non- hotel items. Sunseeker Resort is not responsible for any vendor equipment or rental items, damage or loss of any articles left on the premises prior to, during or after your ceremony or reception.

For additional information and to book your Sunseeker Wedding, email sales@sunseekerresorts.com





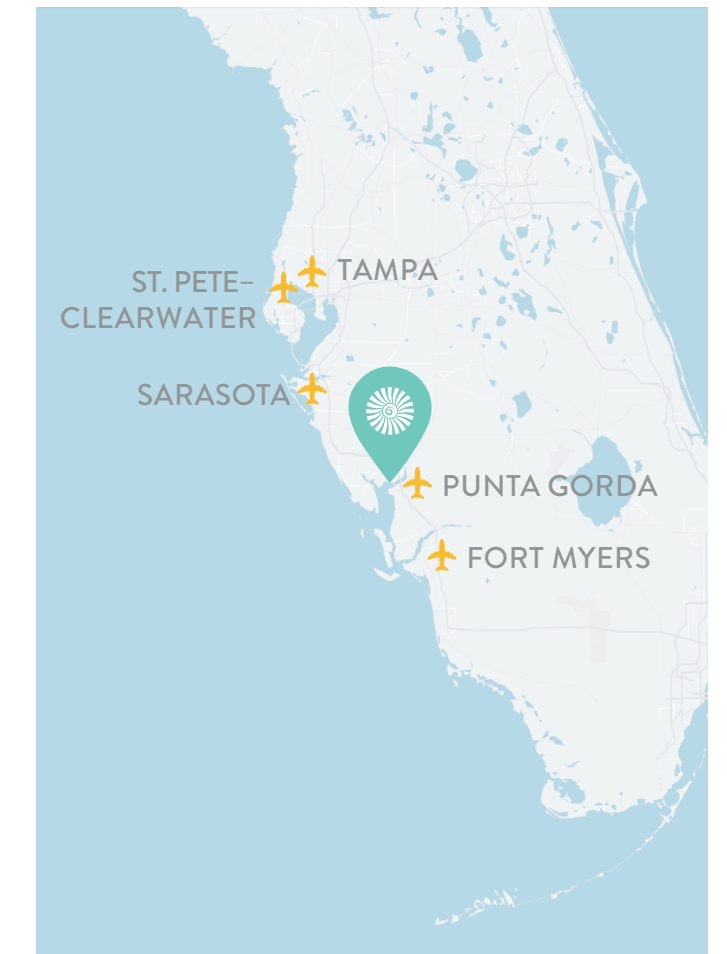
SO SIMPLE. AND SIMPLY AMAZING.

At Sunseeker Resort Charlotte Harbor, you and your guests can experience the magic of limitless bliss at our endlessly entertaining, totally relaxing waterfront destination. Whether your party is enjoying the beautiful coastal surroundings from their private balcony or hitting the waterways for tarpon fishing and a sunset cruise, the memories of your Sunseeker Wedding will last a lifetime. While your celebration is sure to be the highlight of the week or weekend, these world-class amenities are icing on the cake for your friends and family.

- 20 Original Dining and Bar concepts: including seven stand-alone restaurants and a 25,000-square-foot multi-venue experience
- 2 Unique Pool Experiences on the rooftop and ground level
- Private Championship-Level Golf Course
- Signature Sunsuites™ with home-like amenities and spacious gathering space
- Complimentary Bike Rental
- Full Service Spa and Salon
- State-of-the-art Fitness Center
- 7 On-property Retail Outlets
- Waterfront boardwalk offering dining retail and entertainment
- Local Excursions offered at special partner pricing
- High Speed WiFi throughout resort

GETTING HERE

With five nearby airports — Punta Gorda, Fort Myers, Tampa, St. Pete, and Sarasota — and located just off the Tamiami Trail, getting here for you guests is so easy, its want to leave that can be hard.





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Charlotte Harbor, FL 33980

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