



**NAPLES GRANDE**  
BEACH RESORT

**2016 | WEDDING MENUS**



# NAPLES GRANDE

## Weddings

At Naples Grande Beach Resort, we offer endless options to customize your special day.

Let one of our expert wedding coordinators help you plan every detail so both of you can delight in the day you've been waiting for.

There are countless opportunities to enhance your celebration with personalized elements. Feel free to ask about custom package options or culture specific packages not mentioned herein.

### NAPLES GRANDE WEDDING PACKAGES

*included in your wedding*

- » 5 butler passed hors d'Oeuvres during cocktail hour
- » champagne wedding toast
- » choice of salad and intermezzo  
*(for plated dinner option)*
- » choice of entrée
- » wedding cake
- » coffee and assorted gourmet tea service
- » complimentary room for bride and groom on wedding night
- » premier four-hour bar package
- » floor-length white table linens and votive candles
- » staging and dance floor

*\*pricing is dependant on your buffet or entrée choice*



# HORS D'OEUVRES

## *Cold & Hot*

your wedding package includes your choice of five of the following cold and hot options:

### **COLD**

three pieces per person

**CRAB & AVOCADO TARTLET**

**SHRIMP OR GROUPEL CECICHE**

**VEGETARIAN SUMMER ROLLS**

thai chili sauce

**CALIFORNIA ROLL**

**MASCARPONE & CRANBERRY  
WALNUT CRISP**

gorgonzola fig jam

**QUINCE & MANCHEGO ON FILO**

**RASPBERRY ALMOND WITH BRIE**

**GAZPACHO SHOOTER**

### **HOT**

three pieces per person

**COCONUT SHRIMP**

sweet chili sauce

**LOBSTER MAC & CHEESE FRITTERS**

**THREE CHEESE ARANCINI**

yellow tomato coulis

**BACON WRAPPED FILET WITH  
GORGONZOLA**

**SHORT RIB EMPANADA**

coriander leaves and tomato salsa

**CHICKEN TANDOORI SKEWERS**

**CHICKEN MACADAMIA**

lemon grass sauce

**CHICKEN EMPANADAS**

coriander leaves and tomato salsa

**CHICKEN NASSAU**

thai peanut sauce



# SECOND COURSE & *Intermezzo*

## **SALAD**

select one

### **BOSTON GREENS**

peppered hearts of palm, fresh strawberries  
pear tomatoes, vanilla bean, white balsamic vinaigrette

### **CLASSIC CAESAR SALAD**

parmesan garlic flan, asiago cheese, focaccia croutons  
caesar dressing

### **HEIRLOOM TOMATO & BURRATA SALAD**

arugula, watercress, candied macadamia nuts  
sherry vinaigrette

### **BABY SPINACH & KALE SALAD**

caramelized figs, roasted red peppers, orange segments  
goat cheese, crostini citrus vinaigrette

### **ORGANIC BOUQUET OF BABY GREENS**

pickled vegetables, gorgonzola, honey walnuts  
poached bosc pear, passion fruit vinaigrette

## **INTERMEZZO**

select one flavor

### **LEMON-THYME SORBET**

### **POMEGRANATE GINGER GRANITA**

### **RASPBERRY SORBET**



# DINNER

## Entrees

select up to three options

### BY LAND

**ROASTED BREAST OF CHICKEN** 160  
prosciutto, spinach, gruyere, black olive jus  
asiago polenta

**FILET MIGNON** 180  
smoked onion, parsnip + potato puree  
roasted shiitake mushrooms, pinot noir sauce

**BASIL-PISTACHIO LAMB CHOP** 180  
pepperonata gulf shrimp, fingerling potato  
chianti glaze

### BY SEA

**SUSTAINABLE ATLANTIC SALMON** 165  
cilantro + ruby red grapefruit broth  
currant + almond israeli couscous

**CORIANDER SEARED SEA BASS** 180  
saffron risotto, wild mushrooms  
red wine reduction, champagne sauce

### PASTA & VEGETARIAN

**FRUITTI DI MARE PENNE** 160  
sea scallops, gulf shrimp, roma tomato, asparagus  
roasted pepper, citrus wine butter sauce

**ASPARAGUS + WILD MUSHROOM  
RISOTTO** 160  
mascarpone, grilled artichoke, shaved parmesan

**CURRIED LENTIL + GARBANZO  
BEAN STEW** 160  
basmati rice, wilted spinach, roasted vegetable

### DUETS

**BEEF TENDERLOIN +  
SEARED SEA BASS** 200  
potato mousse, herb infused heirloom tomato  
merlot reduction, braised swiss chard, blush orange sauce

**CORIANDER RUBBED GROUPEL +  
FOIE GRAS MELTED BEEF TENDERLOIN** 200  
parsnip mousseline, oyster + shiitake mushroom  
spaghetti squash, cabernet reduction, key lime butter

**MEYER LEMON BUTTER POACHED  
MAINE LOBSTER TAIL +  
FOIE GRAS GLAZED FILET MIGNON** 200  
caramelized garlic scalloped potato, merlot reduction



# DINNER

## Buffet

### SOUP & SALAD STATION

#### SALAD STATION

hearts of romaine lettuce, artisan lettuce, arugula and radicchio, cucumber, carrot, kalamata olive, hard boiled egg, tomato, radish, red onion, roasted yellow beets, banana pepper, candied nut, roasted pepper, blue cheese, cheddar cheese, parmesan cheese, chopped bacon, ham & turkey, assorted dressings

#### ROASTED TOMATO SOUP

#### BAHAMIAN SEAFOOD CHOWDER

#### PASTA STATION

chef needed

#### PENNETTE, ORECCHIETTE, FARFALLE

SAUCE: alfredo, marinara, mushroom cream, white wine, butter

TOPPINGS: roasted pepper, tomato, prosciutto, bacon, shrimp, scallops, green peas, sun dried tomato, spinach, caramelized onion, roasted olive medley, parmesan cheese

### PLANCHA STATION

#### PAN SEARED CRAB CAKES

pickled vegetable and tomato relish

#### CORIANDER ROASTED SALMON

sauteed kale citrus butter

#### TANDOORI CHICKEN SKEWERS

basmati rice

#### CARVING STATION

served with roasted garlic mashed potato  
mushroom demi, roasted vegetable medley

#### HERB ENCRUSTED FILET OF BEEF

#### PAN SEARED PORK TENDERLOIN

#### DESSERT STATION

???????

??????

PRICING\$\$\$\$\$\$\$\$



# WEDDING *Cake*

Allow our pastry team to create the perfect cake for your big day. A custom or specialized cake may be subject to additional fees. Please consult your wedding coordinator to discuss cake options and pricing.

## FLAVOR

VANILLA

CHOCOLATE

RED VELVET

CARROT

KEY LIME

COCONUT

## FILLING

VANILLA CUSTARD

COCONUT CUSTARD

CREAM CHEESE ICING

STRAWBERRY

RASPBERRY

CHOCOLATE MOUSSE  
DARK & WHITE

GERMAN CHOCOLATE  
FILLING

## FROSTING

VANILLA BUTTERCREAM

CLASSIC FONDANT



# THE BAR *Packages*

## PREMIER BAR

included in wedding package

ABSOLUT VODKA

JOHNNIE WALKER RED SCOTCH

CAPTAIN MORGAN RUM

JOSE CUERVO GOLD TEQUILA

TANQUERAY GIN

MAKERS MARK BOURBON

CANADIAN CLUB WHISKEY

## ELITE BAR

additional \$9 per person

KETEL ONE VODKA

JOHNNIE WALKER BLACK SCOTCH

10 CANE RUM

PATRON SILVER TEQUILA

TANQUERAY 10 GIN

BULLIET BOURBON

CROWN ROYAL WHISKEY



# MIDNIGHT *Delights*

The perfect post-celebration cravings for you & your guests

## SHARE-ABLES

<b>BUFFALO CHICKEN WINGS</b>	<b>96</b>
fifty buffalo wings celery sticks, blue cheese	
<b>VEGETABALE SPRING ROLLS</b>	<b>120</b>
fifty spring rolls ponzu dipping sauce	
<b>MINI ANGUS BEEF SLIDERS</b>	<b>145</b>
fifty sliders everglades bbq sauce	
<b>MARGHERITA FLATBREAD</b>	<b>14</b>
basil, buffalo mozzarella balsamic reduction	
<b>STEAK &amp; BLUE FLATBREAD</b>	<b>16</b>
arugula, blue cheese caramelized onions	
<b>PEPPERONI, SAUSAGE + BACON PIZZA</b>	<b>22</b>



# THE SPA

## at Naples Grande

### BRIDAL SERVICES

prepare for your perfect wedding day with treatments that will truly enhance your natural beauty.

### SHAMPOO & STYLE

starting at 65

### FORMAL STYLING & CONSULTATION

starting at 100

### BRIDAL OCCASION HAIR & MAKE-UP

by consultation, starting at 250

HAND RITUAL MANICURE	70
FOOT RITUAL PEDICURE	90
CLASSIC MANICURE & PEDICURE	120
SIGNATURE ORGANIC FACIAL	140
COUPLES MASSAGE	330

Bridal party packages also available, please inquire for pricing and availability.

To book an appointment or discuss additional spa options, please call The Spa at Naples Grande at 239.594.6321



## AURA

Aura Restaurant offers a cosmopolitan, cutting-edge atmosphere, with a sumptuous menu created by our world class culinary team. Featuring delicious meals for breakfast and lunch.



Experience the art of Italian cafe culture at Spessi. Conveniently located in the lobby, Spessi offers delicious breakfast and lunch options in a snap. Grab a latte before getting ready or a bite before your departure.

## LOBBY LOUNGE

Meet your friends and family in our exciting Lobby Lounge for a cocktail or pre-dinner snack. This space offers a private yet inviting environment - the perfect social gathering spot for guests.



The luxurious Sunset Veranda is the ideal South Florida outdoor lounge space. Grab a cocktail or cigar and enjoy the refined seaside atmosphere of Naples Grande. This area is home to fire pits and theme nights.



Sit and stay a while at our poolside Gulf Coast Oasis. Here you can enjoy tropical cocktails & baja-inspired fare under the warm Florida sun. Zip down the water slide or sneak away to the adults only pool for secluded and refined relaxation.



The Catch of the Pelican restaurant celebrates the vibrant flavor of the Gulf Coast in a relaxed-yet-sophisticated setting. Crafted with locally grown produce, The Catch specializes in premium steaks and local seafood. The artisanal coastal concept offers a unique, regional taste that is truly Floridian.



Grab a gyro or bloody mary at our vibrant and refreshing beach side getaway. A quick tram ride down a mangrove-shaded boardwalk leads to you to Rhode's End on the pristine waters of the Gulf of Mexico. Tucked into a 200 acre wildlife preserve, Rhode's End is a hidden Naples gem that is not to be missed!



# AUDIO *Visual*

Presentation Services Audio Visual (PSAV) is the on site vendor for Naples Grande Beach Resort. If you would like to utilize a projector for a wedding slide show, PSAV can provide complete in-house event technology with state of the art equipment and professional technicians.

Our team will provide a comprehensive proposal after discussing your production requirements and budget. PSAV is highly recommended by the hotel management staff as well as our customers.

## **PRESENTATION SERVICES AUDIO VISUAL (PSAV)**

[WWW.PSAV.COM](http://WWW.PSAV.COM)



### YOUR WEDDING COORDINATOR

A dedicated and experienced wedding coordinator ensures that the process of planning your dream wedding is exciting and stress-free. In addition to personalizing each moment of your special day, your wedding coordinator will also:

- ⚙ Provide personal tours of Naples Grande & facilities
- ⚙ Execute all contractual agreements between you and Naples Grande
- ⚙ Act as your primary contact, available to answer questions and communicate with other departments within the resort
- ⚙ Provide you with an outline of your financial commitments and deposit schedule, along with confirmation of your final guest count
- ⚙ Prepare a detailed banquet event order outlining your event for your approval
- ⚙ Create a floor plan of your function space in order for you to make specific seating arrangements
- ⚙ Act as a menu consultant for all food and beverage selections
- ⚙ Review your banquet checks for accuracy prior to and following the completion of your deposits and final billing

We encourage you to contact our preferred partner, **GLOBALWORKS EVENTS & DESTINATION MANAGEMENT** to assist with managing the enhanced details of your wedding. As the in house, full service partner of Naples Grande Beach Resort, GlobalWorks provides a unique, one stop wedding planning experience.

Professional planners will personalize, coordinate and produce the most memorable occasion possible. You can enjoy your special day knowing that no detail - however small - has been overlooked.

Allow GlobalWorks to manage the many facets of your wedding including:

- ⚙ Special themed décor
- ⚙ Upgraded linens
- ⚙ Upgraded furniture rental
- ⚙ Floral artistry
- ⚙ Transportation
- ⚙ Complete wedding coordination

GlobalWorks Events & Destination Management  
575 Henley Drive  
Naples, FL 34104  
239.593.9418  
[www.globalworksevents.com](http://www.globalworksevents.com)



# LABOR, SERVICE & GRATUITY FEES

## GENERAL INFORMATION

### CATERING PRICING

All catering pricing is subject to a 25% Service Charge and 6% Florida State Sales Tax.  
All outdoor events are subject to an additional 2% Service Charge.

### GUARANTEES

In order to make your wedding a success, please notify your wedding coordinator of the guaranteed number of guests attending each function, at least 3 business days (72 hours) in advance.

Guarantees are not subject to reduction within the 72 hour period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

### OUTDOOR FUNCTIONS

A final decision on location must be made four (4) hours prior to event starting time and six (6) hours prior for beach functions.

Heater rental, 350 each.

If client requests to hold functions outside against the advice of the Resort, the indoor location will also be set.  
A set up charge of 5 per person, with a minimum charge of 250 will be applied to the Master Account.

## CHEF FEE

200 each for first 2 hours  
125 each for each additional hour

## BAR FEES

### BARTENDER

150 each for the first 3 hours  
50 each for each additional hour

### WINE CORKAGE

30 per 750ml bottle

### LIQUOR CORKAGE

150 per 1L bottle

## ATTENDANT FEE

*includes butlers, cocktail servers  
& buffet attendants*

150 each for the first 3 hours  
50 each for each additional hour

## CEREMONY FEE

3000

## BEACH FEE

### 1-200 GUESTS

3000 +15 per person

### 201+ GUESTS

4000 +15 per person

