

# Wedding Packages

The Following wedding menu packages may be tailored to your preferences

Please let us know how we may customize your wedding menus



## Sunkissed Sands

Butler Passed Hors d'oeuvres

*Choice of (4)*

Heirloom Tomato Bocconcini Mozzarella, Brioche, Balsamic Reduction

Watermelon & Feta Cheese, Pomegranate Reduction

Smoked Salmon Tostada, Lime Cilantro Cream

Mini Chicken BLT Club Sandwich, Chipotle Mayo

Vegetable Samosas with Mint-Cilantro Dipping Sauce

Guava-Cayenne Empanada

Pork Belly Quesadillas, Chipotle Aioli

Mini Reuben Floret

First Course

*Choice of (1)*

Watermelon, Tomato, Frisee, Baby Kale, Goat Cheese, Dijon Grenadine Vinaigrette

Butter Lettuce, Watercress, Dried Cranberry, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

Mixed Greens, Candied Bacon, Heirloom Tomato, Crouton, Buttermilk Ranch

Main Entrée

Seared Airline Chicken Breast

*Cheddar & Broccoli Gratin, Tomato Chutney*

Grilled Salmon

*Fennel Risotto, Roasted Asparagus, Chive*

*Champagne Cream Sauce*

Coffee Rubbed Tenderloin

*Cauliflower Puree, Grilled Asparagus, Romesco*

NY Strip Steak

*Caramelized Onion Whipped Potato, Grilled Broccolini,*

*Peppercorn Demi*

Blackened Mahi

*Coconut Milk Rice, Haricot Verts, Shallots,*

*Crab Cream Sauce*

Chinese Five Spice Chicken

*Steamed Rice, Grilled Asparagus, Pan Jus*

\$156.00++

Includes 4-Hour Premium Bar and Wedding Cake

*All meals include fresh baked rolls, coffee & iced tea*

*All prices are subject to 24% service charge and 7% state tax*



## Ocean Tide

Plated Dinner—2 Entrée Options

Butler Passed Hors d'oeuvres

*Choice of (4)*

Heirloom Tomato Bocconcini Mozzarella, Brioche, Balsamic Reduction

Watermelon & Feta Cheese, Pomegranate Reduction

Smoked Salmon Tostada, Lime Cilantro Cream

Mini Chicken BLT Club Sandwich, Chipotle Mayo

Grilled Marinated Jumbo Shrimp, Bloody Cocktail

Grouper Ceviche, Avocado in Asian Spoon

Vegetable Samosas with Mint-Cilantro Dipping Sauce

Guava-Cayenne Empanada

Pork Belly Quesadillas, Chipotle Aioli

Mac-n-Cheese Bites

Fig & Mascarpone Beggar's Purses

Panang Shrimp

### First Course

*Choice of (1)*

Watermelon, Tomato, Frisee, Baby Kale, Goat Cheese, Dijon Grenadine Vinaigrette

Butter Lettuce, Watercress, Dried Cranberry, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

Romaine, Lola Rosa, Heirloom Tomato, Shaved Parmesan, Edible Flowers, Caesar Dressing

### Main Entrée

Blackened Chicken Breast

*White Cheddar Macaroni, Sautéed Spinach*

Coriander & Lime Crusted Grouper

*Steamed Jasmine Rice, Grilled Broccolini & Heirloom Carrots*

*Mango Butter Sauce*

Grilled Sturgeon

*Roasted Fingerling Potato, Baby Squash, Roasted Tomato,*

*Thyme Reduction*

Beef Short Ribs

*Parsnip Puree, Baby Carrots, Pan Sauce*

Bone In Pork Chop

*Broccoli Cheddar Gratin, Red Wine Reduction*

Tenderloin & Shrimp

*Filet of Beef & Garlic Shrimp, Cauliflower Gratin, Haricot Vert,*

*Pink Peppercorn Demi*

\$168.00++

Includes 4-Hour Premium Bar and Wedding Cake

*All meals include fresh baked rolls, coffee & iced tea*

*All prices are subject to 24% service charge and 7% state tax*



# Palm Coral

Buffet Dinner

## Butler Passed Hors d'oeuvres

*Choice of (4)*

Heirloom Tomato Bocconcini Mozzarella, Brioche, Balsamic Reduction

Watermelon & Feta Cheese, Pomegranate Reduction

Smoked Salmon Tostada, Lime Cilantro Cream

Mini Chicken BLT Club Sandwich, Chipotle Mayo

Grilled Marinated Jumbo Shrimp, Bloody Cocktail

Grouper Ceviche, Avocado in Asian Spoon

Vegetable Samosas with Mint-Cilantro Dipping Sauce

Guava-Cayenne Empanada

Pork Belly Quesadillas, Chipotle Aioli

Mac-n-Cheese Bites

Fig & Mascarpone Beggar's Purses

Panang Shrimp

## Salad & Soup Station

*Choice of (2)*

Watermelon, Tomato, Frisee, Baby Kale, Goat Cheese, Dijon Grenadine Vinaigrette

Butter Lettuce, Watercress, Dried Cranberry, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

Mixed Greens, Candied Bacon, Heirloom Tomato, Crouton, Buttermilk Ranch

Romaine, Lola Rosa, Heirloom Tomato, Shaved Parmesan, Edible Flowers, Caesar Dressing

Crab & Corn Chowder

*Jumbo Lump Crabmeat, Roasted Fresh Corn, Yukon Potatoes, Fresh Herbs*

Roasted Tomato Bisque

*Roasted Marinated Roma Tomatoes, Garlic Brioche Croutons*

## Main Entrée Buffet

*Choice of (2)*

Herb Seared Chicken Breast with Thyme Jus

Grilled Flat Iron Steak with Roasted Garlic Jus

Seared Salmon with Avocado & Crab Cream Sauce

Seared Red Snapper with Tarragon Lobster Cream

Grilled Chicken Breast with Lemon Thyme Beurre Blanc

Beef Tenderloin Medallions

Truffle Gnocchi

Baked Ravioli



## Palm Coral

Buffet Dinner (continued)

Starch & Vegetables

*Choice of (1) of Each*

Roasted Fingerling Potatoes, Garlic & Fresh Herbs

Classic Herb Whipped Potatoes with Buttermilk

Basmati Rice, Exotic Spices

Creamy Mac-n-Cheese, Tomato-Herb Crust

Sautéed French Green Beans with Shiitake Mushrooms

Green & White Asparagus, Cilantro Butter

Roasted Fresh Vegetables

Heirloom Carrots

\$174.00++

Includes 4-Hour Premium Bar and Wedding Cake

*All meals include fresh baked rolls, coffee & iced tea*

*All prices are subject to 24% service charge and 7% state tax*



## Seastar Coast

Buffet Dinner

### Butler Passed Hors d'oeuvres

*Choice of (4)*

Heirloom Tomato Bocconcini Mozzarella, Brioche, Balsamic Reduction

Watermelon & Feta Cheese, Pomegranate Reduction

Smoked Salmon Tostada, Lime Cilantro Cream

Mini Chicken BLT Club Sandwich, Chipotle Mayo

Grilled Marinated Jumbo Shrimp, Bloody Cocktail

Grouper Ceviche, Avocado in Asian Spoon

Vegetable Samosas with Mint-Cilantro Dipping Sauce

Guava-Cayenne Empanada

Pork Belly Quesadillas, Chipotle Aioli

Mac-n-Cheese Bites

Fig & Mascarpone Beggar's Purses

Panang Shrimp

### Station

*Choice of (1)*

Bruschetta Bar

*Artichoke, Lemon & Herb, Mushroom & Herb, Heirloom Tomato, Basil & Garlic, Baguette, Ciabatta & Grilled Naan*

Sushi Station

*Assorted House Made Sushi Rolls & Nigari Sushi, Wasabi, Pickled Ginger, Seaweed Salad*

Dim Sum Bar

*Pork Pot Stickers, Shrimp Shu Mai, Chicken Pot Stickers, Vegetable Spring Rolls, & Crab Rangoon, Sweet Chili Sauce, Ponzu & Soy Sauce*

### Salad & Soup Station

*Choice of (2)*

Watermelon, Tomato, Frisee, Baby Kale, Goat Cheese, Dijon Grenadine Vinaigrette

Butter Lettuce, Watercress, Dried Cranberry, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

Mixed Greens, Candied Bacon, Heirloom Tomato, Crouton, Buttermilk Ranch

Romaine, Lola Rosa, Heirloom Tomato, Shaved Parmesan, Edible Flowers, Caesar Dressing

Crab & Corn Chowder

*Jumbo Lump Crabmeat, Roasted Fresh Corn, Yukon Potatoes, Fresh Herbs*

Roasted Tomato Bisque

*Roasted Marinated Roma Tomatoes, Garlic Brioche Croutons*



## Seastar Coast

Buffet Dinner (continued)

Main Entrée Buffet

*Choice of (3)*

Herb Seared Chicken Breast with Thyme Jus

Grilled Flat Iron Steak with Roasted Garlic Jus

Seared Salmon with Avocado & Crab Cream Sauce

Seared Red Snapper with Tarragon Lobster Cream

Grilled Chicken Breast with Lemon Thyme Beurre Blanc

Beef Tenderloin Medallions

Truffle Gnocchi

Baked Ravioli

Starch & Vegetables

*Choice of (1) of Each*

Roasted Fingerling Potatoes, Garlic & Fresh Herbs

Classic Herb Whipped Potatoes with Buttermilk

Basmati Rice, Exotic Spices

Creamy Mac-n-Cheese, Tomato-Herb Crust

Sautéed French Green Beans with Shiitake Mushrooms

Green & White Asparagus, Cilantro Butter

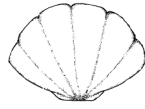
Roasted Fresh Vegetables

Heirloom Carrots

\$184.00++

Includes 4-Hour Premium Bar and Wedding Cake

*All meals include fresh baked rolls, coffee & iced tea*



# The Grand

Station Dinner

## Butler Passed Hors d'oeuvres

*Choice of (4)*

Heirloom Tomato Bocconcini Mozzarella, Brioche, Balsamic Reduction	Vegetable Samosas with Mint-Cilantro Dipping Sauce
Watermelon & Feta Cheese, Pomegranate Reduction	Guava-Cayenne Empanada
Smoked Salmon Tostada, Lime Cilantro Cream	Pork Belly Quesadillas, Chipotle Aioli
Mini Chicken BLT Club Sandwich, Chipotle Mayo	Mac-n-Cheese Bites
Grilled Marinated Jumbo Shrimp, Bloody Cocktail	Fig & Mascarpone Beggar's Purses
Grouper Ceviche, Avocado in Asian Spoon	Panang Shrimp

## Reception Station

*Choice of (2)*

Gourmet Cheese Presentation

*Aged Cheddar, Espresso Bellavitano, Smoked Gouda, Gorgonzola Dolce, Drunken Goat Cheese, Marinated Feta,  
Whole Grain Mustard, Onion-Bacon Jam, Quince Paste, Dried Fruits, Raisin Walnut Bread, Fig Bread,  
Breadsticks & Crackers, Local Honeycomb*

Bruschetta Bar

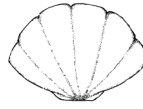
*Artichoke, Lemon & Herb, Mushroom & Herb, Heirloom Tomato, Basil & Garlic  
Baguette, Ciabatta & Grilled Naan*

Sushi Station

*Assorted Housemade Sushi Rolls & Nigari Sushi  
Wasabi, Pickled Ginger, Seaweed Salad*

Dim Sum Bar

*Pork Pot Stickers, Shrimp Shu Mai, Chicken Pot Stickers, Vegetable Spring Rolls & Crab Rangoon  
Sweet Chili Sauce, Ponzu & Soy Sauce*



## The Grand

Station Dinner (continued)

### Action Stations

*Choice of (2)*

#### Risotto Station

*Grilled Chicken, Piquillo Pepper, Green Pea, Tomato & Parmesan*

*Sautéed Shrimp, Asparagus, Mushrooms, Tomato & Parmesan*

#### Low Country Boil

*Redskin Potatoes, Corn on the Cob, Chicken Thigh, Little Neck Clams, Jumbo Shrimp & Andouille Sausage*

#### Seafood Station

*Garlic Grilled Shrimp, Poached Shrimp, East Coast Oysters, Crab Claws*

*Cocktail Sauce, Horseradish Mignonette, Hot Sauce, Lemon & Crackers*

#### Prime Rib

*Rosemary & Roasted Garlic Prim Rib, Horseradish with Cabernet Jus & Dinner Rolls*

### Small Plates

*Choice of (2)*

Braised Pork, White Cheddar Mac with Arugula, Pickled Red Onions

Seared Sea Scallop, Corn Puree, Candied Bacon

Roasted Chicken, Spanish Chorizo, Brioche, Manchego Herb Cream

Blackened Shrimp, Grits & Tomatillo Salsa

Grilled Lamb Chop, Herbed Farro, Shaved Parmesan

Blackened Steak Tips, Mushroom, Blue Cheese, Gnocchi

Fire Grilled Lobster Tail, Roasted Tomato, Tarragon Cream, Rustic Bread

Braised Short Rib, Caramelized Onion Whip Potato, Apple Jicama Slaw

\$190.00++

Includes 4-Hour Premium Bar and Wedding Cake

*All meals include fresh baked rolls, coffee & iced tea*

*All prices are subject to 24% service charge and 7% state tax*





## Beverage Enhancements

### **Premium Bar**

Sky Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Jack Daniels  
Sauza Tequila  
Hennessy VS

*Included in all Wedding Packages*

### **Ultra Premium Bar**

Grey Goose Vodka  
Bombay Sapphire Gin  
Appleton Reserve Rum  
Maker's Mark Bourbon  
Glenmorangie  
Crown Royal Whiskey  
Patrol Reposado  
Courvoisier VSOP

*Upgrade to Ultra Premium for an additional \$16.00 per person*

### **All Bars Include the following:**

Flat Rock Chardonnay, Pinot Grigio,  
Pinot Noir and Cabernet Sauvignon  
Budweiser, Miller Lite, Michelob Ultra  
Heineken, Corona, Amstel Light

*Upgraded wines available upon request for an additional cost*

## Specialty Bars

### Mimosa Bar

*Strawberry Basil, Passion Fruit, Watermelon Fresca, Mango Orange, Kiwi and Mixed Berry blended with Champagne*

*Choose your Favorite 3 flavors*

*\$12.00*

### Classic Bloody Mary Bar

*Titos Vodka, Tomato & Thirster Tomato Juices, Lime Juice, Horseradish, Tabasco & Fresh Ground Pepper*

*\$12.00*

### Mixologist Bar

*Classic Margarita, Blue Lagoon, Shark Punch, Mojito or American Whiskey Punch*

*Choose your Favorite 3 flavors*

*\$12.00*

*Prices are based on per person and one hour of service*