



WEDDING PACKAGES

Amenities & Services Included

Welcome Amenity

60' Round Banquet Tables and Chairs

Dance Floor and Staging

Elegant Floor Length Ivory Linens and Napkins

Votive Candles, per table

Cake Table & Cake Cutting Services

Complimentary Suite for Bride & Groom evening of the event

Discounted Room Rates & Upgrades (*contracted separately*)

25% Service Charge and 9% tax not included in package price





Signature Package

Champagne Toast
Four Hours of Continuous Premium Bar Service
Four Butler-Passed Hors d'oeuvres

Three Course Plated Dinner
Choice of One Salad
Plated Entrées (Pre-Order Required), Choice of Two
Painted Cake Plate

Coffee & Tea Service

\$150 | *per person*

Deluxe Package

Champagne Toast
Five Hours of Continuous Premium Bar Service
Four Butler-Passed Hors d'oeuvres
One Reception Display Station

Three Course Plated Dinner
One Plated Salad
Choice of Two Plated Entrées (Pre-Order Required)
Painted Cake Plate

Coffee & Tea Service

\$190 | *per person*

Luxury Package

Champagne Toast
Five Hours of Continuous Luxury Bar Service
Four Butler-Passed Hors d'oeuvres
One Reception Display Station

Three Course Plated Dinner
One Plated Salad
Choice of Two Plated Entrées (Pre-Order Required)
Painted Cake Plate

Viennese Dessert & Coffee Station

\$230 | *per person*





Hors d'oeuvres

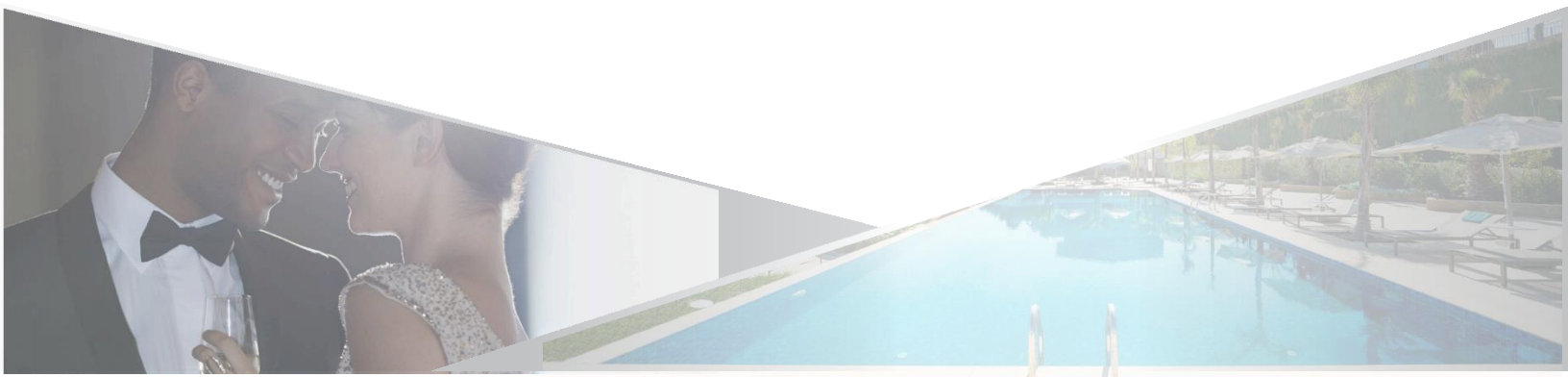
Additional passed Hors d'oeuvre - \$8 | per person

Hot Hors d'oeuvres

Petit Crab Cakes / Spicy Remoulade
Grilled Beef Tenderloin Skewer / Chimichurri
Chorizo Empanada / Cilantro Crema
Crispy Vegetable Spring Roll / Ponzu Sauce
Shrimp and Chorizo Paella Croquettas / Red Pepper Rouille
Green Chili Arepas / Salsa Roja
Wild Mushroom Black Truffle Arancini / Rustic Tomato Sauce

Cold Hors d'oeuvres

Florida Shrimp Shooter / Charred Tomato Cocktail Sauce
Local Red Snapper Crudo / Tostones / Tomato Relish
Roasted Root Vegetable Crostini / Black Pepper Whipped Goat Cheese
Beetroot Hummus / Jicama Slaw / Crispy Rice Cup
Ahi Tuna Tartare / Mini Cone / Sriracha Aioli
Prosciutto / Olive & Manchego Brochette / Basil Vinaigrette





First Course

select one

Seminole Farms Tomato Salad, Columbian Buffalo Milk Burrata,
Smoked Sea Salt, EVOO, Balsamic, Arugula

Roasted Heirloom Beets, Candied Pecans, Organic Greens, Citrus, Goats
Cheese, White Balsamic Vinaigrette

Romaine Lettuce, Sundried Olive Relish, Tomato, Croutons, Shaved
Parmesan, Achiote Caesar Dressing

Belgian Endive, Local Farm Greens, Florida Citrus,
Goat Cheese, Sweet Basil Vinaigrette

Bouquet of Local Farm Greens, Sweet Pepper Relish, Radish,
Roasted Pear, Sherry Vinaigrette

Spiced Butternut Squash Soup, Toasted Pepitas, Crème Fraiche, Chives

Florida Shrimp Bisque, Corn, Potato, Saffron Threads

Second Course

select two

Citrus Mojo Springer Mountain Farms Chicken Breast, Sherry Natural Jus, Arroz Verde,
Chimichurri Roasted Tomato, Pencil Beans *Signature*

Aji Panca Roasted Joyce Farms Chicken Breast, Sweet Potato,
Maitake Mushrooms *Signature*

Apple Brined Bone-In Kurobuta Pork Loin Chop, Tri-Color Potato Hash,
Crisp Brussel Sprouts, Maple Sage Demi *Signature*

Crab Stuffed Sixty South Salmon, Seaweed Mashed Potatoes,
Bean & Tomato Stew, Squash *Deluxe*

Pastrami Style Creekstone Beef Short Rib, White Corn Polenta,
Petite Vegetables, Black Garlic Demi *Deluxe*

Tomato & Olive Crusted Florida Grouper, Miso Glazed Brussel Sprouts,
Fingerling Potato, Verjus Beurre Blanc *Deluxe*

Porcini Dusted Snake River Farms Filet Mignon, Cuban Coffee Demi, Carrot & Parsnip Puree,
Grilled King Oyster Mushroom, Asparagus *Luxury*

House Rubbed Snake River Farms Tenderloin, Au Poivre, Jumbo Lump Crab Cake,
Baby Pepper, Duchess Potatoes, Fire Roasted Artichoke Hearts *Luxury*



Package Enhancements – Reception Displays

Antipasto Display | \$22 *per person*

Italian Charcuterie of Meats, Cheeses, Vegetables, Prosciutto, Salami, Pepperoni, Provolone, Fontina, Grana Padano, Pepperoncini, Artichokes, Asparagus, Roasted Peppers, Marinated Olives, Fresh Mozzarella, Sun-dried Tomato, Focaccia, Breadsticks

Fresh Vegetable Display | \$15 *per person*

Broccoli, Cauliflower, Carrots, Celery, Zucchini Sticks, Sliced Portobello Mushrooms, Assorted Olives, Cucumber Wasabi Dip

Grilled Vegetable Display | \$17 *per person*

Grilled Zucchini, Yellow Squash, Asparagus, Roasted Peppers, Portobello Mushrooms

Mediterranean Display | \$20 *per person*

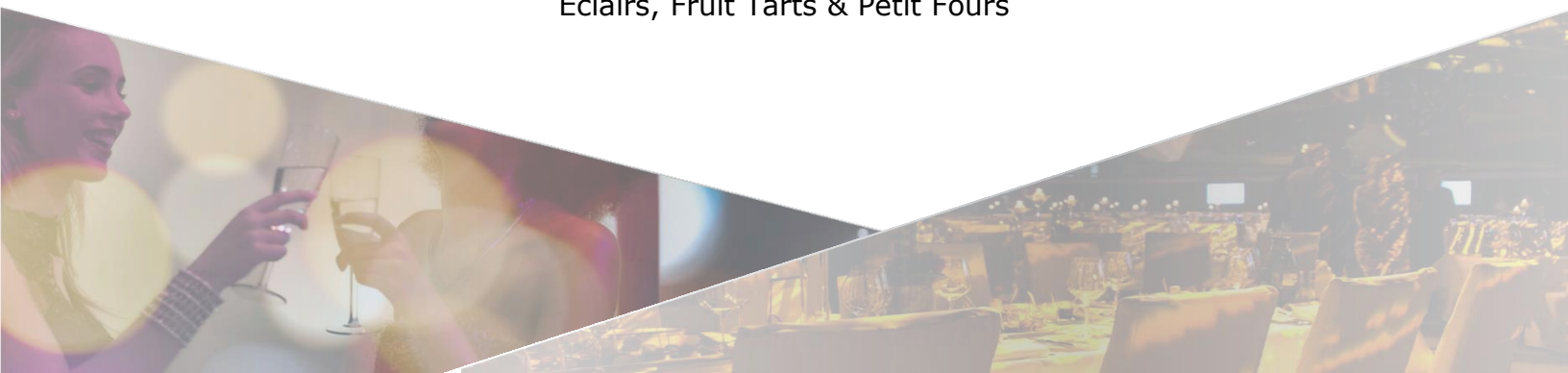
Red Pepper Hummus, Tzatziki, Baba Ghanoush, Mixed Olive Tapenade, Israeli Cous Cous Salad, Grilled Zucchini, Roasted Red Peppers, Yellow Squash, Roasted and Marinated Mushrooms, served with Focaccia Breads, Crackers & Grilled Pita

Sushi Display | \$30 *per person*

Assortment of Nigiri Sushi, Make Sushi
Served with Pickled Ginger, Wasabi, Soy Sauce, Chopsticks
(based on 4 pieces per person / upgrade display additional \$10 per person)

Viennese Display | \$20 *per person*

An Assortment of Gourmet Miniature Desserts,
Eclairs, Fruit Tarts & Petit Fours





Late Night Bites

Rustic Pizza Station | \$15 per person

(Choice of Three) Cut Block Style

Thai - Grilled Chicken, Thai Basil, Peanut Sauce, Scallions Caramelized Red Onions, Pineapple
Game Night - Italian Sausage, Pepperoni, Mushrooms, Bell Peppers, Black Olives
Sonoma Crisp Prosciutto, Goat Cheese, Arugula, Roasted Garlic, Olive Oil
Hacienda GF Crust with Grilled Corn, Tomato, Queso Blanco, Herb Roasted Eggplant,
Zucchini, Mushrooms, Artichokes

Mac n Cheese Station | \$14 per person

Classic Four Cheese Macaroni Build to Your Liking:

Applewood Smoked Bacon, Broccoli, Scallions, Shredded Gouda, Garlic
Sautéed Wild Mushrooms, Roasted Tomatoes, Black Truffle Parmesan
Crumble

Street Tacos | \$17.50 per person

Achiote Grilled Carne Asada, Achiote-Citrus Grilled Chicken, Roasted Tomato Salsa,
Pico de Gallo, Guacamole, Diced Onions, Cilantro, Lime Wedges, Mexican Crema,
Queso Fresco, Shredded Cheese Blend, Warm Flour and Corn Tortillas

Slider Station | \$20 per person

(Choice of Three - 3 Total Pieces per person)

Angus Beef Slider - Aged Cheddar, Maple Peppercorn Bacon and Aji-Amarillo Sauce

Buffalo Chicken Slider - Blue Cheese, Carrot and Celery Relish

Churrasco Steak Slider - Horseradish aioli, Smoked vegetable
chimichurri, melted provolone

Smoked Green Chile Braised Pork Slider - Provolone and Cilantro Aioli





Beverage Packages

1 Extra Hour

(Based on purchase of wedding package, not sold separately)

Premium \$12.00 per person

Liquor

Tito's Vodka, Bombay Sapphire Gin, Big Five Rum, Big 5 Florida Spiced Rum, Old Forrester Bourbon, Espolon Tequila and 40 Creek Canadian Whiskey

Wine

Tier 1 - Selection of Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir

Beer

Selection of Imported, Domestic, Local Florida Beer

Luxury \$14 per person

Liquor

Grey Goose Vodka, Hendrick's Gin, Woodford Reserve Bourbon, Bacardi Rum, 1800 Silver Tequila, Maker's Mark Bourbon and Dewars

Wine

Tier 2 - Selection of Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir

Beer

Selection of Imported, Domestic, Local Florida Beer

Beer & Wine Only \$12 per person

Domestic Beer, Deluxe Wine, Soda, & Water

