



BANYAN CAY

RESORT WEDDING
PACKAGE
2020

PACKAGE INCLUDES THE FOLLOWING

Five Hour Open Bar
Premium Brand Liquor, Beer, Wine & Soft Drinks

Five Butler Passed Hors D' Oeuvres

Champagne Toast

Wine Service with Dinner

Choice of Menu

Classic Wedding Cake

Complimentary Overnight Premium Accommodations for the
Bride & Groom the Evening of the Wedding

Special Room Rates for Your Guests Staying with us

HORS D' OEUVRES

Select Five

Cold

Mini Maine Lobster Salad Roll on Brioche

Grilled & Chilled Mojito Marinated Shrimp

Jamaican Jerk Chicken Salad Fruit Relish

Aged Brie Cheese and Fresh Strawberry
Toasted Brioche

Smoked Salmon Rosette, Red Onion,
Crisp Caper Cream Cheese, Black Bread

Carpaccio of Beef, Shaved Parmesan,
Crisp Ciabatta, Lemon Caper Aioli

Spicy Ahi Tuna Tacos, Avocado,
Sriracha Aioli, Micro Cilantro

Antipasto Skewer
Mozzarella, Sun-dried Tomato,
Artichoke Heart, Black Olive

Hot

Mini Arepas Stuff with Cheese & Chorizo

Crisp Golden Vegetable Samosa

Mini Chicken Duxelle en Croute

Mini Kobe Beef Slider
American Cheese, Caramelized Onions

Coconut Shrimp
Mango Chutney

Mini Lump Crab Cakes
Old Bay Red Pepper Aioli

Sweet Bay Scallops
Wrapped in Crispy Apple Smoked Bacon

Argentinean Beef Anticucho Skewer
Chimichurri Ailoi

PLATED DINNER

SALAD SELECTION

Select One

Baby Butter Lettuce
Toasted Pine Nuts, Aged Goat Cheese,
Florida Citrus & Avocado
Lemon Crème Fraiche

Iceberg Wedge
Oven Roasted Tomato, Crispy Sweet & Spicy
Bacon Lardoons, Pickled Onions, Blue Sunshine
Cheese
Chipotle Ranch Dressing

Caesar Salad
Herbed Croutons & Parmesan Tuile
Homemade Dressing

Stacked Tomato Salad
Wild Greens, Heirloom Tomato, Mozzarella
Basil Aged Balsamic & Extra Virgin Olive Oil

PLATED ENTRÉES

*Prior choice, pre-selected entrees will be the
higher of the two selected*

Petit Filet of Beef & Lobster

\$200.00 per person

Petit Filet of Beef & Crab Stuffed Shrimp

\$185.00 per person

Petit Filet of Beef & Grouper

\$180.00 per person

Roasted Grouper

\$175.00 per person

Filet of Beef

\$175.00 per person

Sea Salt Roasted Breast of Chicken

\$160.00 per person

Crispy Truffle Risotto Cakes

\$160.00 per person

SIDES

Select One of Each

Starch

Parmesan Potato Gratin
Garlic Whipped Potatoes
Mascarpone Risotto
Truffle Macaroni & Cheese
Truffle Roasted Fingerling Potatoes

Vegetables

Roasted Asparagus & Baby Carrots
Asparagus & Wild Mushroom Medley
Haricot Verts & Mini Bell Peppers

DESSERT

Custom Designed Wedding Cake
Freshly brewed coffee, decaffeinated
coffee & select hot herbal tea blends

Wedding Station Dinner

\$180.00 Per Person

FIRST

Select Three

Caesar Salad
Herbed Croutons & Parmesan Cheese
Homemade Dressing

Caprese Salad
Heirloom Tomatoes, Mozzarella & Basil Aged
Balsamic & Extra Virgin Olive Oil

Iceberg Wedge
Oven Roasted Tomato, Crispy Sweet & Spicy
Bacon Lardoons, Pickled Onions, Blue Sunshine
Cheese
Chipotle Ranch Dressing

Cheese & Fruit Display
Assorted Domestic & Imported Cheeses
Seasonal Fruit & Berries
Sliced Baguettes, Lavosh & Assorted Crackers

Mediterranean Display
Roasted Red Pepper Hummus, Tzatziki,
Tabbouleh, Feta Cheese & Marinated Olives,
Warm Pita Bread & Chips

Vegetables Chilled & Raw
Seasonal Vegetable Display
Jalapeño Ranch & Bleu Cheese Dressing

SECOND

Select Two

Served with Silver Dollar Brioche Rolls

Whole Prime Rib of Beef
Horseradish Cream, Dijon Mustard &
Au Jus

Roasted Sirloin of Beef
Horseradish Cream, Dijon Mustard

Roasted Pork Loin
Mojo Onions & Salsa Verde

Roast Turkey Breast
Cranberry Orange Chutney
Maple Butter Glaze

Whole Grouper
Key Lime Aioli

THIRD
Select One

Risotto De Napoli

Shrimp, Rotisserie Chicken, Truffle Mushrooms, Sweet Peppers, Oven Roasted Tomatoes,
Torn Basil, Fresh Mozzarella, Herbs, Parmesan, Garlic, Chile Flakes,
White Wine & Extra Virgin Olive Oil

Il Napolitano

Fusilli, Penne & Orecchiette Pasta
Pomodoro, Garlic Cream & Pesto Sauce
Italian Sausage, Spinach, Broccoli, Ricotta, Prosciutto, Peas, Artichokes, Roasted Peppers,
Shaved Parmesan & Fresh Basil
Garlic Bread

Wok Station

Baby Shrimp, Flank Steak & Sliced Chicken
Julienne Vegetables, Bean Sprouts, Water Chestnuts, Bamboo Shoots, Snap Peas,
Mushrooms, Baby Corn, Assorted Herbs, Wonton Crisps, Sesame Seeds
Steamed Jasmine Rice & Lo Mein Noodles
Hoisin Sake Sauce & Sweet Chile Garlic Sauce

Chesapeake Shore

Maryland Crab Cakes with Sautéed Spinach, lemon Butter and Spiced

DESSERT

Custom Designed Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Select Hot Herbal Tea Blends

BEVERAGE SELECTION

PREMIUM BRANDS

Included in Package

Absolut Vodka
Captain Morgan Spiced Rum
Sauza Hornitos Reposado Tequila
Beefeater Gin
Wild Turkey Bourbon
Seagrams 7 Whiskey
Johnnie Walker Red Label Scotch

Yuengling
Bud Light
Miller Light
Corona

Preferred Red & White Wine
Preferred Champagne
Bottled Water
Soft Drinks

SUPER PREMIUM BRANDS

Wish to Upgrade, Please Add \$20.00 Per Guest

Grey Goose Vodka
Sammy's Beach Rum
Patron Silver Tequila
Tanqueray 10 Gin
Knob Creek Bourbon
Crown Royal Whiskey
Johnnie Walker Black Scotch

Yuengling
Bud Light
Miller Light
Corona

Preferred Red & White Wine
Preferred Champagne
Bottled Water
Soft Drinks

BANYAN CAY INFORMATION

VALET PARKING

Event parking is \$12.00 per car
Self-Parking Available

SERVICE CHARGE

23% taxable service charge

TAXES

A 7% Florida State tax on service charge, site fee, labor charges, food and beverage, etc.

BARTENDER & CHEF FEE

\$150.00 each plus 7% sales tax

OUTDOOR EVENTS

All Outdoor Events Must End by 10:00 PM. No amplified Music is Permitted
Outdoors.

Speak with Your Catering Manager for More Details.

CEREMONY SITE FEE

The site fee will be determined by the day of the week and time of year.

The site fee for your wedding locations includes the setup & take down of each location,
tables, white garden & banquet style chairs, resort ivory linens, table settings,
backup space in the event of inclement weather

The site fee will apply regardless if the event must be moved inside in the event of
inclement weather.

Ceremonies will only be booked for couples holding their receptions at the Resort.