





Congratulations Bride to Be

The Jupiter Beach Resort and Spa

would like to extend our warmest congratulations to you on your upcoming wedding!

Our unique hideaway is the perfect location for the event of a lifetime. Jupiter Beach Resort and Spa offers a variety of indoor and outdoor venues as well as our breathtaking oceanfront ceremony location on our beautiful sandy beach.

Every detail will be attended to allowing you to relax and enjoy your special day with family and friends. We pride ourselves on the quality of the cuisine and personalized service we commit to each and every bride and groom we have the privilege to host. Whether you're planning an intimate affair for 20 or a grand reception for 300, our experienced and professional catering staff would be honored to assist you with all your catering needs from start to finish. Your day will arrive and you can relax with the confidence that your dream is about to become reality!

Nothing makes an event smoother than working with a professional team. We have carefully selected the vendors that are showcased in this book for just that reason. As professionals, they have demonstrated their talent and commitment to excellence, and we are proud to recommend them to you.

We appreciate your interest in the Jupiter Beach Resort and Spa and look forward to the opportunity of being part of your special day.

Once again congratulations and best wishes!

*The Jupiter Beach Resort and Spa's
Catering Specialists*



*for your special day
serene settings...*

This day is all about you...

Five Hours of Open Bar
Premium Brands, Imported and Domestic Beer
Selection of Fine Wines
Display of Imported and Domestic Cheese,
Lavosh, Water Crackers and Fresh Seasonal Fruit
Steamed, Raw Vegetable Crudit , House-made Hummus,
Ranch and Roasted Red Pepper Roquefort Dressing
Five Unlimited Butler Passed Hors D'Oeuvres
White Glove Service
Sparkling Champagne Toast
Wine Service with Dinner

Your choice of:
An Elegant Plated Dinner
An Evening of Chef Attended Stations
A Lavish Dinner Buffet

Multi-Tiered Wedding Cake by Award Winning Baker
(Fondant not included)
Chiavari Chairs – Color of your choice
White Linens from the Hotel
Beautiful Room for the Bride and Groom
on their Wedding night
Preferred Room Rates for your Guests
Complimentary Room is offered
with 40 adult guests or more attending

Valet Parking Complimentary

Subject to a Taxable 21% Service Charge and 6% Sales Tax

Let us Create a Custom Package just for you





Paradise is waiting... for you

Ask about our pricing:

Ceremony Fee with the Jupiter Beach Wedding Package

Ceremony Fee without the Jupiter Beach Wedding Package

Ceremony Fee is a Flat Rate, to include:

Set up of:

Padded White Wedding Folding Chairs

Reservation of a Back-up location (for Beach Ceremony)

Wireless Microphone, Two Speakers and an Audio Technician

Officiants

Anna Marie Wintercorn

772-287-6646

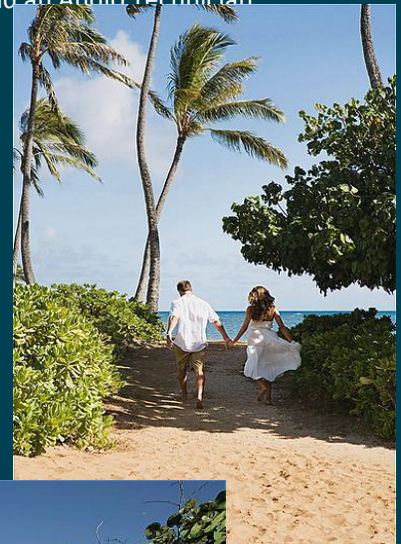
Rabbi Yaron Kapitulnik

561-624-4633

Alba Schrumpf

561-845-9772

Prices Subject to 21% Service Charge
and 6% Sales Tax



the Diamond Wedding

Five Hour Top Shelf Open Bar

Grey Goose, Bombay Sapphire, Johnnie Walker Black, Patron Silver
Imported and Domestic Beers , Selection of Fine Wines

Jumbo Shrimp Display on Ice

Five Unlimited Butler Passed Hors D'Oeuvres

Steamed, Raw Vegetable Crudit , House-made Hummus,
Ranch and Roasted Red Pepper Roquefort Dressing
Fresh Fruits, Berries, Imported and Domestic Cheeses

Champagne Toast

Three Course Meal

Wine Service with Dinner

Viennese Platter

for every Table or Butler Passed

Chiavari Chairs - Color of your choice

Ocean View Suite (Penthouse Suites not included)

for the Bride and Groom, Minimum 45 guests

Spa Session for Two

May choose Massage in Bridal Suite, Minimum 45 guests

21% Taxable Service Charge and 6% Sales Tax



the Reception

Beautifully Garnished Displays
Seasonal Fresh Fruit, Imported and Domestic Cheeses
Steamed and Raw Vegetable Crudité,
House-made Hummus,
Ranch and Roasted Red Pepper Roquefort Dressing

Hors D'Oeuvres

select five

served Warm

Crispy Duck Wonton, Chili Citrus Sauce
Broiled Scallops Wrapped with Bacon
Mushroom Crowns Stuffed with Crabmeat
Macadamia Crusted Chicken, Thai Peanut Sauce
Roasted Bell Pepper Crab Cakes, Chipotle Aioli
Individual Chicken Tenders, Celery, Mustard BBQ
Vegetarian Spring Roll, Coriander Plum Sauce
Coconut Dusted Shrimp, Horseradish Orange Marmalade
Teriyaki Steak Skewers, Rice Wine Hoisin Sauce
Pull Pork, Ham, Pickle, Swiss, Cuban Panini

served Chilled

Tuna Tartar, Soy, Chili Oil
Sushi Rolls, Wasabi, Pickled Ginger
Goat Cheese, Roasted Grape Tomato, Pita Chip
Sundried Mission Figs, Prosciutto, Boursin Cheese
Shrimp Ceviche, Cucumber Rounds, Tomatillo Sauce
Tomato Shooter, Marinated Mozzarella
Beef Tenderloin Crostini, Cherry Tomato Caper Relish
Teaser of Florida Spiced Seafood Salad
Smoked Salmon Lollipops
Grilled Watermelon, Maytag Blue Cheese





Dinner is served...

Appetizer Selection

select one

Jumbo Lump Crab Cake, Basil Scallion Sauce

Lemon and Fennel, Spiced, Grilled
and Chilled Shrimp Cocktail

Sesame Seared Ahi Tuna, Wakame Salad,
Red Wine Soy Sauce

Seasonal Berries in a Sugared Glass, Champagne

Lobster Ravioli, Sage Infused Butter Sauce

Fresh Baked Artisan Breads

Salad Selection

select one

White Sand

Baby Red Oak, Heirloom Cherry Tomatoes,
Aged Balsamic, Petite Mozzarella,
Pesto Vinaigrette, Toasted Almond

Red Reef

Artisan Garden Salad, Brown Sugar Walnuts,
Hearts of Palm, Yellow Tomatoes, Radicchio,
Raspberry Vinaigrette

the Jupiter

Artisan Lettuce, Yellow Tomatoes, European
Cucumber, Sun Dried Fruit, Papaya Vinaigrette,
Sesame Flatbread

Coral Cay

Boston Bibb Wedge, Orange Segments,
Macadamia Brittle, Shaved Fennel,
Pomegranate Vinaigrette

Entrée Selections

the Lighthouse

Combination Plate of: Mojo Marinated Breast of Chicken
and Key Lime Marinated Fresh Catch
French-Cut Chicken Breast, Wild Mushroom, Marsala Wine Sauce
Miso-Glazed Broiled Salmon
New York Strip Sirloin of Beef, Red Wine Demi-Glace
Pan Seared Yellowtail Snapper, White Wine Rock Shrimp Sauce

the Sand Dune

Combination Plate of: Sugar Cane Skewered Key West Shrimp
with Petite Filet Mignon
Combination Plate of: Petite Filet Mignon and Oven Roasted Salmon
Macadamia Crusted Snapper with Vanilla Rum Butter
King Cut Prime Rib of Beef
Fresh Seared Florida Grouper, Meyer Lemon Buerre Blanc
Grilled Filet Mignon, Cabernet Sauvignon Demi-Glace
Stuffed Chicken Rollatine, Spinach, Sun-Dried Tomatoes

the Inlet

Combination Plate of: Atlantic Black Grouper, Blue Water Prawns,
Wild Berry Sauvignon Blanc Reduction
Dijon Herb Crusted Rack of Lamb and Mint Au Jus
Grilled Filet Mignon and Butter Poached Lobster Tail
with Tangerine Chive Buerre Blanc
Island Spiced Coffee Rubbed Filet Mignon and Guava Scented Sauce
Bacon Wrapped Filet Mignon with Sauce au Poivre
Sea Bass with Jumbo Lump Crab and Yellow Tomato Coulis

Tablesides Wine Service

Upgrades available

Ask your Catering Manager about other Fine Wine Selections

Service of Coffee, Decaffeinated Coffee, Hot Tea





the Sea Grape Dinner Buffet

Salads

select three

the Bayside

Mesculin Greens, Cherry Tomatoes, European Cucumber,
Spiral Carrots, Toasted Macadamia,
Creamy Blue Cheese Dressing, Balsamic Vinaigrette

Sunset Key

Sun Ripened Fresh Fruit Kabobs, Golden Pineapple,
Honey Dew, Cantaloupe, Strawberries

the Largo

Farfalle Pasta, Broccoli Rabe, Roasted Bell Peppers,
Artichoke, Extra Virgin Olive Oil,
Pine Nut Pesto Vinaigrette

the Mediterranean

Baby Lettuce, Kalamata Olives, Feta Cheese,
Vine Ripe Tomatoes, Grilled Asparagus,
Red Wine Sage Vinaigrette

Traditional Caesar

Hearts of Romaine, Garlic Croutons,
Parmesan Cheese, Signature Dressing

Fresh Baked Artisan Breads



Buffet Entrees

select three

Keys Yellowtail Snapper, Cilantro Tomato Relish,
White Wine Caper Sauce

Grilled Key Lime Mahi Mahi, Haden Mango Orange Salsa

Herb Seared Chicken Breast: Oyster Mushroom Marsala Sauce

Grilled Chicken Breast, Napa Cabbage, Red Peppers, Teriyaki Sauce

Roasted Pork Loin: Honey Tamarind, Bell Pepper Pineapple Relish

Peppercorn Flank Steak, Basil Cherry Tomatoes, Red Wine Demi

Chimichurri Marinated Skirt Steak, Caramelized Red Onions,
Aged Balsamic Glaze

Miso Glazed Salmon, Pickled Ginger Orange Hollandaise

Carving Station additional per person, per item
in place of an Entrée

Tenderloin of Beef ...Roast Breast of Turkey
Honey Baked Ham
Chef Attendant Fee additional

Vegetables

select two

Steamed Baby Carrots with Herbed Butter,
Broccoli Florettes , Baby Zucchini,
Asparagus Hollandaise , Haricot Vert ,
Cauliflower au Gratin,
Baby Vegetable Medley Tossed in Olive Oil

Potato and Rice

select two

Parslied Red Bliss Potatoes,
Coconut Basmati Rice,
Wild & Tame Rice Pilaf, Potatoes au Gratin,
Roasted Garlic Mashed Potatoes

Fresh Brewed Coffee, Decaffeinated, Tea, Iced Tea



the Station Event

select four

Carving

Roasted Turkey Breast | Peppercorn Roasted Prime Rib | Bacon | Wrapped Pork Loin
Cranberry Relish | Au Jus | Pineapple Chutney | Focaccia | Asiago Ciabatta

Pasta

Penne | Bowtie | Cheese Tortellini | Marinara | Pesto | Alfredo | Asparagus
Roasted Peppers | Sun-Dried Tomatoes | Artichokes | Roasted Eggplant
Asiago | Spicy Chicken Sausage | Wild Mushrooms | Cipollini Onions
Roasted Garlic

Salad

Artisan Lettuces | Baby Romaine | Red Oak Greens | European Cucumbers
Heirloom Cherry Tomatoes | Sugared Walnuts | Gorgonzola Crumbles
Brioche Croutons | Toasted Macadamia Nuts | Dried Tropical Fruits
Chef Select Dressings

Sliders

Ground Sirloin | Grilled Duck | Pulled BBQ Pork | Pickled Red Onions
Miniature Focaccia | Brioche | Olive Rolls | Pickles | Ancho Aioli
Caper Remoulade | Herb Dijon Mustard | Monterey Jack
Aged Cheddar | American Cheese

Mashed Potato

Cheddar Garlic | Country Whipped | Rock Shrimp | Green Onions | Fresh Chive
Smashed Sweet Potato | Apple Wood Smoked Bacon | Maytag Blue Cheese
Crème Fraîche | Tobacco Onions | Horseradish | Aged Cheddar

Mexican

Grilled or Blackened Mahi Mahi Tacos | Chicken and Beef Fajitas | Pulled Pork
Empanadas | Pico de Gallo | Tomatillos | Roasted Tomato Salsa | Queso | Guacamole
Lime | Onions | Key Lime Sour Cream | Monterey Jack | Assorted Hot Sauces



more Stations...

Risotto

Wild Mushroom | Dry Cured Duck | Saffron | Rock Shrimp
Green Peas | Roasted Cherry Tomatoes | Scallions
Asparagus | Grilled Eggplant and Squash | Pecorino Romano
Toasted Pine Nuts | Fresh Basil

Paella

Saffron Rice | Roasted Chicken | Chesapeake Mussels
Littleneck Clams | Chorizo | Narragansett Bay Scallops
Cilantro

Upgrades per person additional

Giant Grouper

Wrapped in Banana Leaves
Coconut Basmati Rice | Black Beans | Plantains
Mango Papaya Salsa | Key Lime Remoulade

Sushi

Sashimi | Nigiri | Hand Rolls | Wasabi
Baby Octopus | Wakame | Seasoned Soy Sauce
Pickled Ginger

Smokehouse

Baby Back Ribs | Braised Collard Greens | Swiss Chard
Red Bean Rice | Honey Dipped Fried Chicken | Fried Okra
Southern Slaw | Black-Eyed Peas | Country Mashed Potatoes
Biscuits and Corn Bread

Kebebs

Bamboo Skewered Tenderloin | Chicken Breast
Tiger Shrimp | Red and Greens Peppers | Grape Tomatoes
Cipollini Onions | Thai Peanut Sauce | Ginger Soy Aioli
Tarragon Sour Cream



Reception Enhancements

Antipasto Display

Display of Imported Cheeses and Meats,
Marinated Vegetables: Cauliflower, Olives, Roasted Peppers,
Yellow Squash, Artichokes, Mushrooms, Anchovies

Wharfside Chilled Seafood Display

Jumbo Steamed Shrimp, Oysters, Clams on the Half Shell,
Served on Crushed Ice, Caribbean Cocktail Sauce,
Remoulade Sauce, Dijon Mustard, Horseradish, Lemon

Tajita Station

Marinated Beef and Chicken Strips, Warm Flour Tortillas,
Guacamole, Pico de Gallo, Cheddar Cheese, Sour Cream

Slider Station

Chef Attended Station, Miniature Hamburgers
Steamed Rolls and all of the Fixin's

Pasta Station

Penne, Bowtie, and Cheese Tortellini, Chunky Tomato Basil,
Pesto and Alfredo Sauce

Choice of Grilled Asparagus, Grated Parmesan Cheese,
Roasted Red Peppers, Mushrooms or Spicy Sausage

Chef Attendant Fee additional

Sushi Station \$ Market Pricing

Selection of Nigiri, Sashimi and Rolled Style Sushi

Displayed with the Flair of Japan...

Authentic Sushi Chef (Chef Fee will apply)

Bruschetta

Fava Rosemary Olive Oil, White Beans, Sage, Crispy Pancetta,
Tomato Basil Salad, Braised Lentils, Fresh Baked Crostini

Pricing Based on One Hour Duration during the Cocktail Hour



the Sweet Finale

Based upon One Hour only, per person pricing

Candy Bar Station

Choose between: Gummy Bears, Candy Buttons, Hot Tamales, Jelly Beans, Rock Candy, Haribo Raspberries, Spice Drops, Good N'Plenty, Vanilla Bull's-eyes, Smarties, Whoppers, Bite Size Licorice
(Select four- includes Glass Jars, Scoops and Bags)

Cupcake Display

Bite size minis- select four

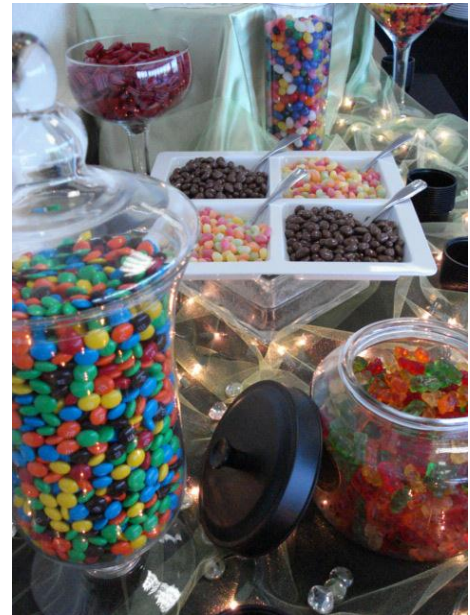
Red Velvet with Cream Cheese Icing,
Coconut Butter Cream with Toasted Coconut,
Double Chocolate Cake with Peanut Butter Icing,
Carrot Cake, Guava with Cream Cheese Icing

Chocolate Fountain

Dark or Milk Chocolate, Pretzels, Pineapples, Marshmallows, Bananas, Strawberries, Pound Cake

Hers d'Esserts (Mini Passed Desserts)

Butler Passed Miniature Versions of your Favorite Desserts:
Chocolate Truffles, Miniature Tiramisu, Melon Shooters, Chocolate Covered Cheesecake Lollipops, Petite Fours, Mini Éclairs, Cannolis, Chocolate Covered Strawberries





Signature Drink Collection

Based on One Hour, Bartender fee on all Stations

Super Premium Bar Upgrade

Grey Goose | Bombay Sapphire | Mount Gay | Bacardi | Patron Silver
Makers Mark | Johnnie Walker Black | Crown Royal | Amaretto
Grand Marnier | Bailey's

Martini Bar

Customized Martinis customized for your Event
450- Personalized Ice Luge

the Classics

"Dirty" Goose | Blue Cheese stuffed Olives | Dry Sapphire Martini | Onions
Makers Mark Manhattan | Rusty Nail | Citron Cosmopolitan | Hendricks Gimlet

Mojito & Caipirinha (kai-pur-een-ya)

Fresh Lime | Mint | Leblon Cachaca (Brazilian Rum) | Bacardi Rums
Classic Mint | Pineapple | Berry | Peach

Wine and Cheese Bar

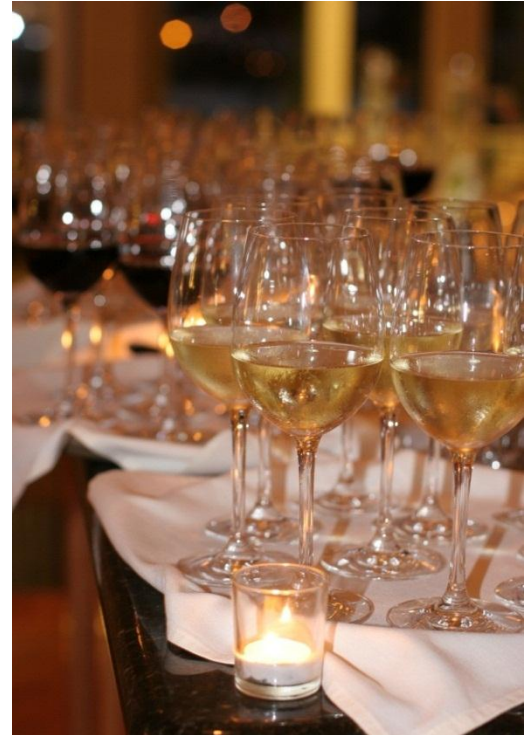
Our Executive Chef & Sommelier pair Gourmet Cheeses with the Wine
Cheese selections: English Stilton | Black Diamond Cheddar
Hudson Valley Goat Cheese | Dilled Havarti
Selection of Pinot Noir | Sauvignon Blanc | Pinot Grigio | Chardonnay
Cabernet Sauvignon | Cabernet Franc

the Crush Bar

Orange Crush | Fresh OJ | Absolut | Triple Sec | Club Soda
Grapefruit Crush | Fresh Grapefruit | Absolut Ruby | Lemon Lime
Peach Crush Absolut | Peach Schnapps | Club Soda
Lemon Lime Crush | Absolut Citron | Fresh Lime | Simple Syrup | Club Soda

Liquid Dessert Bar

~German Chocolate Martini | Stoli Vanilla | Kahlua | Frangelico
~Peaches & Cream | 125 Grey Goose | Peach Puree | Cream
~Key Lime Pie | Ke Ke Lime Liqueur | Coconut Rum | Coconut Cream | Lime Juice
~Espresso Martini | Van Gogh Espresso | Kahlua | Crème de Cacao





the Night before...

the Cookout

select three

Chef's Macaroni Salad
Corn on the Cob with Sweet Butter
Fresh Fruit Kabobs
Western Potato Salad
Old Fashioned Cole Slaw
Mixed Garden Salad, Assorted Dressings
Grilled Vegetable Platter, Sweet Basil Pesto,
Aged Balsamic Dressing

the Main Course

select three

Beef Kabobs with Peppers
London Broil
Hamburgers and Hot Dogs
Grilled Chicken Breasts (Barbecue or Lemon Pepper)
Italian Sausage Hoagies, Onions, Peppers

Appropriate Condiments

Tray of Tomato, Onion, Crisp Lettuce
Assortment of Fresh Baked Rolls and Breads

Dessert

select three

Sorbet and Sherbet Cups
Assorted Cookies, Brownies,
Apple Turnovers, Cup Cakes,
Jelly Rolls, Fruit Tarts

Coffee and Iced Tea Service
Grill Fee additional
Chef Attendant Fee additional
Pricing is based on Menu Selection





the Send off Breakfast

the Breakfast

Fresh Florida Orange Juice
Seasonal and Tropical Fruit Display
Select Assorted Breakfast Bakeries
House Baked Bran and Fruit Muffins
Hearth Baked Bagel Assortment
Smoked Salmon, Capers, Red Onion,
Egg Whites, Egg Yolk, Preserves,
Cream Cheese, Butter
Scrambled Farm Fresh Eggs
Crisp Smoked Bacon
Savory Breakfast Sausage
Golden Hashed Brown Potatoes
Fresh Brewed Gourmet Coffee and
Decaffeinated

Belgium Waffle Station

Fresh Belgium Waffles
Fresh Sliced and Whole Seasonal Berries,
Whipped Chantilly Cream,
Warm Vermont Maple Syrup
Chef Attendant Fee additional
Pricing is based on a Two hour Event

Bloody Mary Bar

First: Start with Vodka
Next: Tomato Juice, Clamato, Hot Sauce,
Horseradish
The Rim: Old Bay, Celery Salt, Sea Salt,
Cracked Pepper
Shake & Garnish: Pickled Green Beans, Celery,
Carrot Shavings Shrimp Cocktail, Scallion, Olives,
Pickle Spear

Chef's Omlettes Station

Farm Fresh Hand tossed Omlettes
Diced Fresh Tomato, Sweet Bell
Peppers, Red Onion, Mushrooms,
Fresh Spinach, Virginia Ham, Crisp
Bacon, Savory Sausage,
Cheddar Cheese or Swiss Cheese
Chef Attendant Fee additional



THE SPA

AT JUPITER BEACH RESORT

Plan the perfect Bridal party, Bachelorette Party, Honeymoon, or Wedding Day Spa Package

We will arrange a light meal, Hors D'Oeuvres, Wine, Champagne and Mimosas

The Bachelorette Party

- (Duration: 2 hours 30 minutes)
- Designed for pampering and “girl time” together
- Each Package includes:
- A custom Massage or purely you Facial
- Choice of Classic or French Pedicure and Manicure
- Mimosa or glass of Champagne

All the Bridesmaid's

- Duration: 2 hours
- Choice of any 50 minute Massage or Facial
- Special occasion Hair Styling
- Mimosa or glass of Champagne

Mani & Pedi Party!

- Duration: 1 hour 30 minutes
- Choice of Classic or French Pedicure and Manicure
- Mimosa or glass of champagne

Bridal Dress Rehearsal

Duration: 2 hours 30 minutes

- Schedule in advance and leave nothing to chance!
- We recommend scheduling two to three months before your wedding day
- Bridal Hair Trial
- Bridal Make-up Trial

Contact the Spa for more Packages

For your convenience a 15% service charge is added to each package



Suggested Services

Baker

Sweet Tiers (Betty) 772-546-8822
Cakes by Mary Lou 561-625-2500

Party Rental

Rentals 561-547-6565

Invitations/Place cards

Paper Palette (Cindy) 561-747-7779
The Invitation Studio 561-841-4046

Florist/Theme Decor

Dalsimer 800-423-2622
Simply Flowers (Dariness) 866-630-4478
Creative Productions 561-833-6750
O.A.P.B. Exotic Floral Design 561-743-7486

Photography

Debra Weisheit 561-747-7365
Wendy J Studios 561-372-8202
Brad's Creative Images 561-624-4614
Paul Marino 561-630-1594

Tuxedos/Formal Wear

Ted Barry Tuxedo 561-721-1635

Hair/Make-up Artist

The Spa at Jupiter Beach Resort 561-745-7177

Transportation

Palm Beach Transportation 561-655-5515
Molly's Trolleys 561-838-9511

The Hotel is not liable nor responsible
for the actions of these Vendors

Linens and Chair Covers

Atlas Rentals 561-547-6565
Over the Top 954-424-0076

Music/Entertainment

Heatwave (Band, Art) 888-748-8555
Kenny Mondo (DJ) 561-790-5555
The Headliners Band (Bob) 772-781-7415
Street Talk Orchestra (Steve) 772-286-1022
Midnight Mike (DJ) 561-253-4205
Master Musicians (Julie) 866-305-6874

Officiants

Anna Marie Wintercorn 772-287-6646
Rabbi Yaron Kapitulnik 561-624-4633
Alba Schrupf 561-845-9772



Southern Audio Visual...

Onsite provider of Audio and Video....

Ceremony Sound Packages

included in your Package:

Wireless Lavalier Microphone (for Officiant), Wired Microphone on Stand (for Bride and Groom), Two Speaker Sound System, Microphone Mixer and iPod Audio Feed (Processional/Recessional Music)

Atmospheric Up Lighting

Available in a range of Colors to add ambience
Pin Spot Lighting to Create Focal Points throughout the room.

Designer Gobo Light Packages

Custom "Mr. & Mrs." Monogram Lighting Display
Lighting Truss, Spandex Truss Cover (Black or White),
Leko Light and Gobo Holder. Gobo not included.
Custom Gobo Designs available.

Sweetheart Video/Drape Packages

For your video presentations - Tripod Screen (up to 8'),
LCD Projector, Skirted Cart, DVD Player, House Sound System,
Mixer and Cabling.
Add 20' or more of White Drape to frame your screen.

*Packages are per event, per day
Includes onsite support
21% Service Charge will be applied to all orders
Please contact SAV at 561.747.4550



Hotel Rooms

- Four diamond, oceanfront Resort directly on the Atlantic Ocean, 20 minutes north of Palm Beach
- 17 miles north of PBI
- 55 miles north FLL
- 90 miles north of MIA

•Accommodations

- 168 luxury appointed guest rooms & suites
- Concierge service, Balconies with ocean views
- Marble bathrooms, Designer furnishings
- Down-filled duvets
- Complimentary high speed internet access
- Flat screen television

•Meetings & Events

- 12,000 sq. ft. function space
- Indoor & outdoor venues
- Events up to 500 guests
- Professional Banquet staff
- Specializing in destination Weddings

- Heated oceanfront swimming pool
- Waterfall hot tub, Poolside bar
- Secluded beach
- Lighted tennis court, Fitness facility
- Spa & salon
- Nearby championship golf
- Deep sea fishing charters
- Eco-tours & state park
- Kayaking, SCUBA & snorkeling
- Museums & attractions
- The Gardens Mall & Worth Avenue shopping
- Nightlife & Entertainment

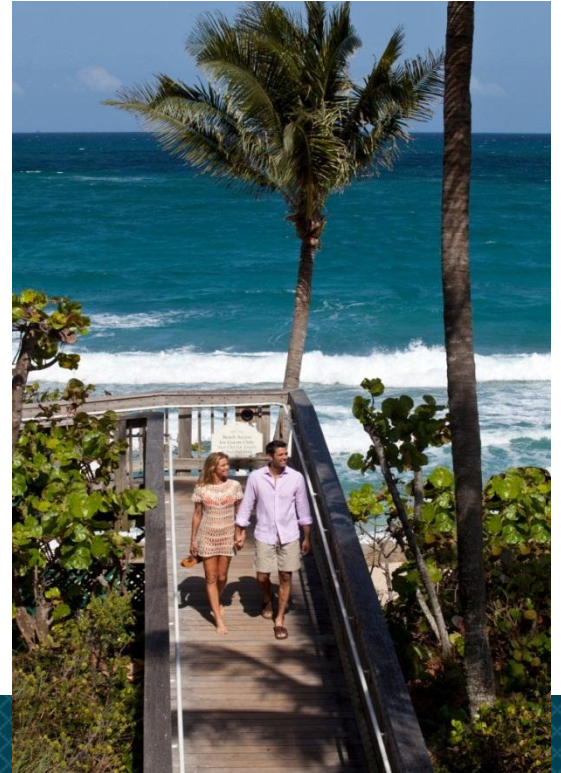
•Spa and Full Service Salon

- Intimate 7,500 sq. ft. spa
- Complete spa menu
- Eucalyptus steam room
- Signature dark drinkable chocolate
- Tea forte hot tea bar

•Dining

- Sinclair's Ocean Grill- breakfast, lunch and dinner daily
- The Sandbar-outdoor oceanfront dining
- Sinclair's Lounge-Live entertainment on weekends





*picture yourself here..
it's yours for the asking*

The photos in this brochure are the property of Debra Weisheit and Jeff Kolodny and can not be reproduced without the express written permission of the studio. Please ask for the Vendor List for contact information.



Five North A1A Highway
Jupiter Beach, Florida 33477
(561) 746-2511

www.jupiterbeachresort.com www.greatresortweddings.com

