



2014 WEDDING PACKAGES

MERMAIDS SPECIAL:



TROPICAL OPEN BAR WITH CHAMPAGNE TOAST

BUFFET STYLE MENU:

(2) STANDARD DISPLAY PLATTERS, (1) STANDARD ENTRÉE, SALAD, ROLLS & BUTTER, VEGETABLES, PASTA. CHICKEN.

STANDARD WEDDING CAKE ~ COFFEE & TEA SERVICE

FRESH FLORAL PACKAGE ~ STANDARD LINENS, CHINA, FLATWARE ~ HOUSE DJ

DAY COORDINATOR

4 HOUR CHARTER

\$125 PER GUEST

THE PEARL:



TROPICAL GREETING DRINK AT BOARDING

OPEN CALL BAR WITH CHAMPAGNE TOAST

BUFFET STYLE MENU:

(2) STANDARD DISPLAY PLATTERS, (2) STANDARD BUTLER PASSED HORS D'OEUVRES

(2) STANDARD ENTREES,

(2) ACCOMPANIMENTS. SALAD, ROLLS & BUTTER,

STANDARD WEDDING CAKE ~ COFFEE & TEA SERVICE

FRESH FLORAL PACKAGE ~ STANDARD LINENS, CHINA, FLATWARE ~ HOUSE DJ

DAY COORDINATOR ~ EXCLUSIVE USE OF VIP BRIDAL SUITE

4 HOUR CHARTER

\$145 PER GUEST



THE SAPPHIRE:



Tropical Greeting Drink at Boarding
Premium Open Bar with champagne toast
Buffet style menu with Plated Salad, Rolls & Butter,
(2) Standard Display Platters, (3) Butler Passed Hors D'oeuvres
(2) Standard Entrees, (1) Pasta Selection, (2) Accompaniments
Standard Wedding Cake ~ Coffee & Tea Service
Fresh Floral Package ~ Standard Linens, China, Flatware ~ House DJ Emcee
Up lighting Package
Exclusive use of VIP Bridal Suite ~ Day Coordinator
4.5 hour charter
\$165 per guest

THE RUBY



Tropical Greeting Drink at Boarding
Premium Open Bar with Frozen Daiquiri's
Champagne Toast with Strawberry garnish
Buffet Style Menu with Plated Salad, Rolls & Butter,
(2) Standard Display Platters, (4) Butler Passed Hors d'oeuvres
(1) Standard Entree, (1) Premium Entree (1) Pasta Selection, (2) Accompaniments
Two Tier Fondant Wedding Cake ~ Dessert Station ~ Coffee & Tea Service
Fresh Orchid Floral Package all levels ~ Standard Linen with Overlay, China, Flatware
House DJ with Emcee ~ Up lighting Package ~ Decorated Wedding Arch ~ Ceremony setup
Exclusive use of VIP Bridal Suite ~ Full Event Planner ~ Day Coordinator
5 hour Charter
\$195 per guest



THE DIAMOND:



Moet Champagne Greeting Drink with Strawberry garnish at Boarding
 Premium open bar with Champagne Toast
 Buffet or Sit-down Dinner with Plated Salad, Rolls & Butter
 (2) Display Platters (1 Standard / 1 Premium), (5) Standard Butler Passed Hors d'oeuvres,
 (2) Premium Entrée Selections
 (1) Pasta Selection. (2) Accompaniments
 3 tier Fondant Wedding Cake ~ Chocolate Fountain ~ Coffee & Tea Service
 Fresh Orchid & Calla Lily Floral Package on all Levels
 Specialty Linens, China, Flatware
 House DJ with Emcee ~ Up lighting Package ~ Decorated Wedding Arch ~ Ceremony setup
 Exclusive use of VIP Bridal Suite ~ Full Event Planner ~ Day Coordinator
 5 hour Charter
 \$225 per guest

THE CROWN JEWEL:



Veuve Clicquot Champagne Greeting Drink with Strawberry Garnish at Boarding
 Premium Open Bar with House Champagne ~ Champagne Toast
 Premium Display Platters
 Butler Passed Hors d'oeuvres selections (3 Standard / 3 Premium)
 Buffet or Sit-down Dinner with Premium Plated Salad, Rolls & Butter
 (2) Premium Entrée Selections (1) Pasta Selection. (2) Accompaniments
 (4) Tier Fondant Wedding Cake - Mermaids Signature Sweets Dessert Station
 Hydrangea & Calla Lily Floral Package on all Levels
 Specialty Linens, China, Flatware
 House DJ with Emcee ~ Up lighting Package ~ Photo Booth ~
 Decorated Wedding Arch ~ Runner
 Ceremony Setup on Third Deck with Chairs
 Exclusive Use of VIP Suite ~ VIP Assistant ~ Full Event Planner ~ Day Coordinator
 5.5 hour Charter
 \$275 per guest



Hors d'oeuvres Selections:

Bruschetta with Fresh Tomato and Basil
Stuffed Artichoke with Parmesan
Spanakopita's
Caribbean Meatballs
Conch Fritters with Key Lime Mustard
Asian Spring Rolls with Soy Ginger Dip
Chicken or Veggie Quesadillas w/ Chipotle Mayo
Olive Tapenade on Crostini
Ginger Beef Skewer with Thai Chili Sauce
Chicken Satay with Spicy Peanut Sauce
Island Chicken Kabob with Pineapple and Red Pepper
Calamari Rings with Marinara
Parmesan stuffed Mushroom Caps
Franks en Croute
Assorted Mini Quiche

Premium Selections:

Lobster and Melon Skewers +\$6
Beef Tenderloin Tips with Béarnaise Sauce +\$3
Bloody Mary Shrimp Ceviche in Lime Cups +\$3
Assorted Dim Sum +\$6
Coconut Shrimp with Mango Sauce +\$2
Cocktail Lump Crab Cakes with Avocado Crème +\$2
Tuna Tartar with Wasabi cream on Wonton Crisp +\$4
Cajun BBQ Shrimp or Shrimp Cocktail +\$3
Lollipop Lamb Chops with Mint Basil Jelly +\$4
Beef or Chicken Wellington +\$3
Mahi Cakes with Cilantro Crème Fraiche +\$4
Marinated Lemon Shrimp in Snow Pea +\$3
Filet Mignon bites wrapped in Bacon +\$3
Shrimp Cocktail +\$4
Bacon wrapped Scallops +\$3

~Display Platters~

Assorted Cheese, Fruit, and Cracker Display
Vegetable Crudité with Garden Ranch Dressing
Creamy Spinach and Artichoke Dip with Bagel Chips
Baked Brie Tartlets with Caramelized Brown Sugar and Walnuts
Assorted Hummus', Stuffed Grape Leaves, Greek Olives, and Pita Bread
Smoked Salmon, Capers, Red Onion, Cream Cheese and Toast Points
Antipasto Platter with assorted Cured Meats, Roasted Vegetables, and Cheeses +\$3
Chicken Wings with Bleu Cheese and Celery
Chilled Jumbo Shrimp Display +\$7
Assorted Sushi Display +\$5



~Salads~

Classic Caesar with Shaved Parmesan

Garden Fresh Salad with Choice Dressing

Spring Mix with Pears, Walnuts, Blue Cheese and Mango Vinaigrette

Traditional Greek Salad with Feta Cheese, Red Onion, Cucumber, Tomatoes, and Olives

Classic Baby Spinach with Chopped Egg, Fresh Bacon, and Warm Vinaigrette Dressing

Tomato, Mozzarella, Fresh Basil and aged Balsamic Drizzle +\$3

Organic Greens with Pine Nuts, Strawberry, Gorgonzola Cheese in Lemon Poppy Vinaigrette +\$3

All Salads are served with Fresh Baked Rolls & Butter

~Cold Salads~

Tarragon Potato Salad

Creamy Cole Slaw

Southern Style Macaroni Salad

Garbanzo Bean Salad

Rotini Pasta with Roasted Vegetables in Tomato Vinaigrette

Orzo Salad with Fire Roasted Sweet Peppers

~Accompaniments~

Soy Glazed Baby Carrots

Green Beans with Cashews

Caribbean Vegetable Medley

White or Yellow Rice and Black Beans

Aromatic Basmati Rice with Julienned Bell Peppers

Truffle Infused Mashed Potatoes

Lyonnais Potatoes

Roasted New Potatoes with Parsley

Whipped Sweet Potatoes Infused with Winter Spices

Cous Cous with Roasted Peppers and Mushroom Crème Sauce

Baby Squash & Zucchini with Garlic Infused Olive Oil

~Pasta Selections~

Fettuccine Alfredo

5 Cheese Ziti with Marinara

Pasta Primavera

Tortellini with Pesto

Spaghetti Bolognese

Rigatoni with Marinara or Vodka Crème Sauce



~Standard Entrees~

Tuscan Grilled Chicken

Sautéed Chicken Breast with Pineapple in a Guava Glaze

Chicken Napoleon with Capers, Tomatoes, and Onions in a White Wine Sauce

Chicken Cordon Bleu

Chicken Piccata with Lemon Crème Sauce

Jerk Chicken or Pork

Sweet & Sour Chicken with Pineapple

Grilled Mahi Mahi with Tropical Fruit Salsa

Miso Teriyaki Ginger Glazed Salmon

Tilapia with Lemon Caper Beurre Blanc

Flank Steak with Rosemary-Shitake Mushroom Sauce or Chimichurri Sauce

Braised Sirloin Tips with Mushroom Demi-Glace

Beef Brisket with Mango Glaze

Pepper Steak with Steamed Rice

Beef Stroganoff with Buttered Egg Noodles

Carved Top Round of Beef with Bordelaise and Creamy Horseradish Sauce

Carved Skirt Steak with Argentinian Chimichurri Sauce

Carved Mojo Marinated Pork Loin with Apple Mango Chutney

Carved Turkey Breast with Cranberry Sauce

Carved Hawaiian Ham basted with Honey & Brown Sugar

~Premium Entrees~

Rack of Lamb with Pomegranate Sauce +\$5

Beef Tenderloin, Prime Rib, or New York Strip +\$7

Osso Buco +\$6

Chilean Sea Bass with Soy Glaze +\$10

Skewered Key West Pink Shrimp +\$9

Seared Diver Scallops in Brown Butter +\$12

Lobster Tails served with Drawn Butter and Lemon +\$MP



Our Chefs are Classically Trained in All Types of Cuisine

– Please let us know if you have an Entrée preference not listed on this Menu-

~Dessert Options~

Chocolate Cake with Fresh Raspberries

Homemade Florida Key Lime Pie with Chantilly Cream

Tropical Fruit Shortcake with Passion Fruit Crème

Grand Marnier Chocolate Mousse in Chocolate Cups with Raspberry Coulis + \$5per guest

Island Bread Pudding drizzled with Strawberry Crème Rum Sauce

Assorted Mini Pastries and Tartlets

Assorted Cheese Cakes

Assorted Gourmet Cookies & Brownies

Chocolate Fondue or Fountain \$MP

Gelato Bar +\$5 per guest

~Premium Dessert Station~

“Mermaid’s Signature Sweets”

\$18.95 per guest

Chocolate Fountain

Marshmallows, Strawberries, Pretzels, Cookies, & Angel Food Cake

Dessert Shooters

Key Lime, Rice Pudding, Chocolate Mousse

Jell-O Martini’s

(Non-Alcoholic)

Assorted Petit Fours

Assorted Truffles



~A La Carte Stations~

Caribbean Gem

Empanadas and Croquettes
Sweet Plantains
Black Beans and Spanish Rice
Cilantro Lime Marinated Chicken
Mojo Pulled Pork or Churrasco Steak

Little Italy

Caesar Salad & Garlic Toast
Tortellini with Cream Sauce
Rigatoni with sweet Marinara
Fettuccini Alfredo with Chicken
Sweet Sautéed Sausage and Peppers

Island Delight

Jamaican Patties
Jerk Chicken
Oxtail Stew
Rice & Peas
Yams

Asian Fusion

Fried Spring Rolls
Pork or Shrimp Dumplings
Pad Thai Salad
Chicken and Vegetable Stir Fry
Beef and Broccoli Stir

SoBe Fiesta

Tortilla Chips, Salsa, Queso
Yellow Rice, Refried Beans
Grilled Chicken Fajitas
Seasoned Ground Beef
Soft Tortillas

South American

Shrimp/Scallop Ceviche
Assorted Soft Tamales
Aji Pulled Chicken
Sweet Potato and Cream
Yucca Chips, Mango Salsa

Paella Station

Chicken & Chorizo Paella
Seafood Paella
Valencian Paella
Mixed Paella
Green Salad & Cuban Bread

Sliders Station

Kobe Beef Sliders
Ground Turkey Sliders
Ground Chicken Breast Sliders
French Fries
Assorted Toppings

Martini Mash

Redskin Mash Potato
Truffle Mash Potato
Yukon Gold Mash Potato
Sweet Potato Mash
Assorted Toppings

King of the Sea

Iced Jumbo Shrimp
Steamed Mussels
Littleneck Clams
Alaskan Snow Crab Clusters
New England clam chowder

Gourmet Flatbreads

Grilled Vegetables
Southwestern Chicken
Grilled Shrimp
Skirt Steak & Grilled Onions
Goat Cheese & Caramelized Onions

Mac & Cheese

Cavatoppi & Gruyere
Home style Mac & Cheese
Truffle Mac & Cheese
Shells & Cheese
Assorted Toppings

Pommes Frites

Gourmet French Fries
Choice Sauces:
Garlic Aioli
Spicy Chili Aioli
Truffle Oil
Sesame Ginger Sauce

Soup Shots

Chilled Gazpacho
Creamy Tomato Soup
Roasted Red Pepper Soup
Chilled Cucumber Soup
Watercress Soup
Chilled Melon Soup

Gelato Station

Chocolate Gelato
Caramel Gelato
Vanilla Bean Gelato
Strawberry Gelato
Pistachio Gelato
Assorted Toppings



Crepe's Station

Assorted Crepes
Topped with Choice of:
Fresh Berries
Nutella
Sweet Ricotta Cheese
Apple Cinnamon

Doughnut Station

Old Fashioned Mini Doughnuts
Topped with Choice of:
Powdered Sugar
Condensed Milk
Cinnamon Sugar
Chocolate Ganache

Popcorn Station

Freshly Popped Corn
Topped with Choice of:
Seasoned Salt
Caramel
White Cheddar Seasoning
Chocolate Drizzle

Custom Candy Stations and Ice Cream Bars Also Available.....

BEVERAGE SERVICE

Beer / Wine \$17pp

Corona
Heineken
Bud Light
Budweiser

Cabernet
Merlot
Chardonnay
Pinot Grigio

Top Shelf \$27pp

Sky Vodka
Absolut Vodka
House Lite/Dark Rum
Malibu Rum
Beefeaters Gin
Jim Beam
Dewar's Scotch
Johnnie Walker Red
House Tequila

Premium \$32pp

Grey Goose Vodka
Ciroc Vodka
Captain Morgan Rum
Flor de Cana Light/Dark Rum
Tanqueray Gin
Johnnie Walker Black
Jack Daniels
Hennessy
Patron Silver

All Open Bars include beer, wine, mixers, Coke products, juices, and water

Optional Cordials Menu: Baileys, Kahlua, Grand Marnier, Amaretto, Sambuca \$5pp

MERMAID LOUNGE

Tropical Open Bar/ \$20pp:

Specialty Rum drinks, frozen drinks, beer, wine, and soft drinks

Cash or Consumption Bar

Beer/Wine \$6

Top Shelf \$10

Premium \$12

Champagne by the Bottle

(Ask for selections and prices)

Children's Bar

\$10 - \$15pp

Coke products, Juices, Water

Optional: Strawberry Daiquiri's and/or Pina Coladas



Additions

Espresso Station / \$5pp
Greeting Drink / \$3pp
Frozen Drinks at Bar / \$5pp
Champagne Toast / \$5pp
Martini Bar / \$7pp
Mojito Bar / \$7pp
Red Bull / \$100 case

ADDITIONAL SERVICES

(CALL FOR PRICES)

Step & Repeat, Red Carpet	DJ/ Emcee/ Live Bands
Custom Decor	Floral Design
Custom Cake Designs	Wedding Arches
Day Planners	Full Service Event Planners
Photography	Party Buses
Transportation	Hotel Assistance
Gaming Stations	Photo Booth / Green Screen
Themed Events	LED Custom Up Lighting
LED Dance floors	LED Glow Furniture
Professional Dancers	Cigar Rollers with Custom Labels
Candy Table/Bar	Chocolate Fountain / Fondue
Pipe and Drape	Event Furniture Rentals
Branding Displays	Team Building Activities
LED Dance floors	Corporate Group Meetings
Laser Shows	Airbrush Hats & T-shirt's
Casino Night	Laser Engraving
Wire Bending Party Favors	Roaming Table
LED Interactive Dancers	Steel Drums Band

Prices do not included taxes, Dock & Delivery fees (if applicable), and a 20% crew fee.

~All prices are based on a 75 guest minimum~