



Wedding Reception and Rehearsal Dinner Packages



ALL PACKAGES INCLUDE

- ❖ *Beautifully decorated event space for 20-120 guests*
- ❖ *Cash bar or open bar featuring our preferred brands*
- ❖ *Multi-course dinner prepared on premise*
- ❖ *Cake table*
- ❖ *Dance floor*
- ❖ *DJ area*
- ❖ *Dedicated banquet specialist on site*

Contact us

Custom packages are also available. Please contact our sales department at (941) 552-1100 to begin designing a custom package for your special occasion.



Rehearsal Dinner Package

\$44.00 per person all-inclusive (tax and gratuity included)

Cash Bar and Bartender

Available for four hours

Entrée Selections (Plated or Buffet)

(Choose Two*) **An Additional Entrée Selection (for a total of three entrées per event) requires a \$10.00 per person surcharge.*

All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and dessert served with coffee, tea or iced tea.

*Chicken Cordon Bleu
Chicken Parmesan
Chicken Marsala
Chicken Piccata
Honey Baked Ham
Garlic Crusted Pork Loin
Stuffed Pork Loin
Filet of Salmon*

*Roast Beef with Mushroom Sauce
Pasta Primavera (Vegetables or Beef)
Eggplant Parmesan
Spaghetti with Meatballs
Shrimp Penne
Vegetable or Beef Lasagna
Baked Ziti with Cheese
Baked Mahi Mahi with Rice*

Champagne or Sparkling Cider Toast

Based on one glass per guest

Chef's Choice of Dessert



Deluxe Wedding Package

\$64.00 per person all-inclusive (tax and gratuity included)

** Includes chair covers and sashes with your choice of colors*

Cash Bar and Bartender

Available for four hours

Selection of Hors d'oeuvres

Choose Three (Based on a combination of 4 pieces per person)

♦ Fresh Vegetable Crudités ♦ Cheese Display ♦ Cheese & Fruit Display ♦ Antipasto Salad ♦ Coconut Shrimp ♦ Chicken Fingers ♦ Spanakopita ♦ Italian or Swedish Meatballs ♦ Petite Quiches ♦ Buffalo Wings ♦ Shrimp & Pork Egg Rolls ♦ Potato Skins ♦ Finger Sandwich Assortment ♦ Bruschetta with Tomato and Basil

Entrée Selections (Plated or Buffet)

(Choose Two*) **An Additional Entrée Selection (for a total of three entrées per event) requires a \$10.00 per person surcharge.*

All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and dessert served with coffee, tea or iced tea.

*Chicken Cordon Bleu
Chicken Parmesan
Chicken Marsala
Chicken Piccata
Honey Baked Ham
Garlic Crusted Pork Loin*

*Roast Beef with Mushroom Sauce
Filet Mignon (plated)
Beef Wellington (plated)
Eggplant Parmesan
Vegetable Primavera
Stuffed Pork Loin
Baked Mahi Mahi with Rice*

*Spaghetti with Meatballs
Vegetable or Beef Lasagna
Baked Ziti with Cheese
Pasta Primavera with Beef
Filet of Salmon
Shrimp Penne*

Champagne or Sparkling Cider Toast

Based on one glass per guest

Chef's Choice of Dessert



Perfect Wedding Package

\$99.00 per person all-inclusive (tax and gratuity included)

** Includes chair covers and sashes with your choice of colors*

Reception Hour

One-hour open bar featuring our preferred brands (*3 hours cash bar and bartender available after reception hour*)

Selection of Hors d'oeuvres

Choose Three (Based on a combination of 4 pieces per person)

- ♦ Crab Stuffed Mushrooms ♦ Coconut Shrimp ♦ Mini Crab Cakes ♦ Scallops Wrapped in Bacon ♦ Mini Beef Wellington ♦ Beef Teriyaki Brochette ♦ Fresh Vegetable Crudités ♦ Cheese Display ♦ Cheese & Fruit Display ♦ Antipasto Salad ♦ Chicken Fingers ♦ Spanakopita ♦ Italian or Swedish Meatballs ♦ Petite Quiches ♦ Buffalo Wings ♦ Shrimp & Pork Egg Rolls ♦ Potato Skins ♦ Finger Sandwich Assortment ♦ Bruschetta with Tomato and Basil

Choice of Two Entrées (Plated or Buffet)

(Choose Two*) **An Additional Entrée Selection (for a total of three entrées per event) requires a \$10.00 per person surcharge.*

All dinner entrees include a fresh garden salad; warm rolls and butter; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and dessert served with coffee, tea or iced tea.

*Chicken Cordon Bleu
Chicken Parmesan
Chicken Marsala
Chicken Piccata
Honey Baked Ham
Garlic Crusted Pork Loin
Stuffed Pork Loin*

*Roast Beef with Mushroom Sauce
Filet Mignon (plated)
Petite Filet & Jumbo Shrimp (plated)
Roast Prime Rib of Beef (plated)
Beef Wellington
Rack of New Zealand Lamb
Vegetable Primavera*

*Vegetable or Beef Lasagna
Spaghetti with Meatballs
Baked Ziti with Cheese
Pasta Primavera with Beef
Filet of Salmon
Shrimp Penne
Baked Mahi Mahi with Rice*

Champagne or Sparkling Cider Toast

Based on one glass per guest

Chef's Choice of Dessert