



# *The Shores*

RESORT & SPA



The Shores Resort & Spa  
2637 S. Atlantic Avenue, Daytona Beach Shores, Florida 32118  
386.322.7248 or 866.934.7467



## Wedding Reception Package

On behalf of the team at The Shores Resort & Spa, we congratulate you on your recent engagement and thank you for considering our premiere oceanfront property for your special day. The experienced event team stands ready to oversee even the tiniest detail of your once-in-a-lifetime event so you can relax and enjoy the company of your family and friends.

### Wedding Reception Package includes:

Dedicated Catering Professional

*To Assist in Creating your Personalized Wedding Menu,  
Partner with your Personal Wedding Planner  
Oversee Ceremony / Reception Set-Up & Meal Service*

Four-Hour Hosted Bar

*Featuring Call Brand Liquors, House Selection of Red and White Wines,  
Domestic & Specialty Beers and Soft Drinks*

One Hour Cocktail Reception with Butler Passed Hors d'Oeuvres

*Selection of Four Hors d'oeuvres*

Sparkling Wine Toast

Dinner Selection

*Choice of Plated or Buffet Dinner*

Floor Length Table Linens and Napkins

*Choice of Color*

Wooden Dance Floor

Cake Cutting & Bartender Fees

Dedicated Banquet Captain

*To oversee Service Staff, Maintain Contact with Wedding Planner throughout Event*

Complimentary Wedding Night Accommodations

*For Bride & Groom with signed contract of 100 Guests or More  
Special Accommodation Rates for Bride & Groom with less than 100 guests*

Special Room Rates Available for Guests

Complimentary Self Parking for Non-Overnight Guests



## Hors d'Oeuvres

*(Please Select Total of Four)*

### COLD HORS D'OEUVRES

*Tomato Bruschetta on Crostini with Shaved Parmesan*  
*Virginia Ham, Smoked Gouda and Asparagus Roll*  
*Blackened Scallop, Chive Crème Fraiche*  
*Smoked Shrimp, Sweet Peppardew Relish, White Toast*  
*Lump Crab Salad, English Cucumber, Pink Peppercorn Dust*  
*Coriander Seared Tuna Tataki, Wasabi-Yuzu, Crisp Wonton*  
*Camembert Wedge, Raspberry Sauce, Pistachio Dust*  
*Maine Lobster Salad with Tarragon and Caviar, Savory Tart Shell*  
*Smoked Salmon on Rye Crisp, Dill & Lemon Cream Cheese*  
*Maytag Hummus, Belgium Endive Spear, Candied Pecan*  
*Blackened Beef, Jalapeño Corn Relish on Wheat Crisp*  
*Tuna Tartare, Black Sesame Seed Cone, Sirache*  
*Jamaican Spiced Pork Tenderloin, Mango Chutney, Rye Toast*

### HOT HORS D'OEUVRES

*Parmesan Crusted Artichoke Hearts*  
*BBQ Bacon Wrapped Shrimp with Thai Basil*  
*Teriyaki-Orange Marinated Beef Sate with Roasted Garlic Aioli*  
*Chili-Lime Chicken Brochette with Peanut Sauce*  
*Caribbean Conch Fritters with Mango Relish*  
*Diver Scallop Wrapped in Crispy Boar's Head Bacon*  
*Coconut Fried Shrimp with Caribbean Mango Chutney*  
*Azure Crab Cakes, Cajun Remoulade, Micro Chard*  
*Fig and Mascarpone Beggar's Purse*  
*Pecan Crusted Chicken Tenders, Bourbon Maple Sauce*  
*Miniature Beef Wellington, Port Wine Demi*



## Plated Dinners

All Plated Dinner Entrees are served with Freshly Baked Rolls with Butter, Freshly Brewed Gourmet Coffee & Hot Tea Station with Whipped Cream, Chocolate Shavings & Flavorings

## Salads

(One salad selection for all guests)

### THE SHORES SALAD

Crisp Variety of Greens, Tomato & Cucumber  
Sunflower Seeds, Radish, Apple Cider Vinaigrette

### BUTTER LETTUCE SALAD

Candied Pecans, Blue Cheese, Pickled Red Onion  
Jalapeno Buttermilk Dressing

### CRISP HEARTS OF ROMAINE

Shaved Asiago Cheese, Sundried Tomato Croutons, Classic Caesar Dressing

### SPINACH SALAD

Crisp Bacon, Hard Cooked Egg, Focaccia Crouton  
Honey-Dijon Emulsion

*All Prices are subject to 22% Service Charge and 6.5% Sales Tax  
Menus and Prices are subject to change without notice - Updated 7/15*

## Dinner Entrees

Please choose up to (2) two entree options for your guests to pre-select  
To offer more than two choices of entrée for your guests, please add \$3.00 per person additional

### ROASTED VEGETABLE TOWER

Zucchini, Squash, Japanese Eggplant, Roasted Bell Peppers and Manchango Cheese  
Roasted Vegetable Quinoa, Grilled Asparagus, Sauce Pomodoro  
*\$96 ++ per person*

### PROSCIUTTO AND SAGE CHICKEN BREAST

Creamy Risotto with Wood Roasted Mushrooms  
Grilled Asparagus, Lemon Caper Sauce  
*\$99 ++ per person*

### BREAST OF CHICKEN FLORENTINE

Creamy Parmesan Polenta, Jumbo Asparagus & Baby Carrot  
Florentine Sauce  
*\$101 ++ per person*

### GRILLED ATLANTIC SALMON

Artichoke and Bacon Mashed Potatoes, Lemon Caper Beurre Blanc  
*\$107 ++ per person*

### HERB SEARED MAHI MAHI

Sweet Potato & Plantain Hash, Haricot Vert, Banana-Habanero Beurre Blanc  
*\$109 ++ per person*

### HOUSE AGED RIBEYE

Potato Puree, Grilled Jumbo Asparagus  
Pink Peppercorn & Horseradish Cream Sauce  
*\$111 ++ per person*

### GRILLED FILET MIGNON WITH ROQUEFORT FONDUE

Potato Puree, Jumbo Asparagus & Baby Carrot,  
Port Wine Demi Glace  
*\$117 ++ per person*

### STONE ROASTED BLACK GROUPER

Fingerling Potato & Rock Shrimp Ragout, Jumbo Asparagus & Baby Carrot  
Smoked Corn Beurre Blanc  
*\$117 ++ per person*

*All Prices are subject to 22% Service Charge and 6.5% Sales Tax  
Menus and Prices are subject to change without notice - Updated 7/15*



## Duet Dinner Entrees

Please choose (1) one entree option for your guests to enjoy

### CILANTRO-LIME MARINATED CHICKEN & JUMBO PRAWNS

Jalapeno & Tomato Whipped Potato, Baby Vegetables, Key Lime Vermouth Sauce

*\$114 ++ per person*

### PORCINI DUSTED PETITE FILET MIGNON & MOJO MARINATED PRAWNS

Roasted Garlic Potato Puree, Jumbo Asparagus & Baby Carrot, Cabernet Jus

*\$118 ++ per person*

### GRILLED TENDERLOIN OF BEEF & SEARED BLACK GROUPER

Herbed Fingerling Potato Ragout, Jumbo Asparagus & Baby Carrot  
Sweet Corn Butter Sauce and Honey Poached Garlic Sauce

*\$121 +++ per person*

### CARIBBEAN GRILLED FILET MIGNON & FLORIDA CITRUS LOBSTER TAIL

Fine Herb Risotto, Grilled Asparagus, Caramelized Shallot Demi-Glace, Citrus Butter

*\$137 ++ per person*

## Special Meals

To meet all your needs, we have special meals available for your younger guests and vendors whom require a meal  
For any special requests, please contact your Catering Professional.

### CHILDREN'S MEAL

Chicken Fingers, Macaroni and Cheese, Fruit Cup with Choice of Beverage

*\$23++ per child*

### VENDOR'S MEAL

Turkey Club Sandwich and Gourmet Chips

Smoked Turkey, Apple Wood Bacon, Tillamook Cheddar, Yellow Tomato, Baby Arugula  
Chipotle Maple Aioli on Choice of Bread.

*\$20++ per person*

*All Prices are subject to 22% Service Charge and 6.5% Sales Tax  
Menus and Prices are subject to change without notice - Updated 7/15*



## The Shores Wedding Dinner Buffet

*Minimum of 40 Guests Required*

Seasonal Greens with Chef's Selection of House Dressings

---

Crispy Romaine Leaves with Shaved Asiago Cheese, Classic Caesar Dressing and Garlic Croutons

---

Artichoke, Mushroom and Roasted Red Pepper Salad

---

Fresh Baked Rolls and Sweet Cream Butter

---

Chefs Selection of Perfectly Paired Starch and Vegetable

### CHICKEN

Seared Breast of Chicken, Coconut-Spiced Rum Sauce

Chicken Saltimbocca, Lemon Caper Sauce

Herb Marinated Breast of Chicken, Apple Cider BBQ Sauce

Chicken Marsala with Baby Portabellas

Mojo Chicken Breast, Citrus Sherry Sauce

### SEAFOOD

Grilled Mahi Mahi, Lomi Lomi Style

Florida Red Snapper Frutti Di Mare

Grilled Atlantic Salmon, Lemon Caper Sauce

Stone Roasted Florida Grouper, Smoked Corn Maque Choux

### BEEF

Grilled New York Strip Steak, Roasted Mushroom and Pearl Onion Sauce

Red Wine Marinated Flat Iron Steaks, Port Wine Demi

Porcini Dusted Petit Sirloin Steaks, Cabernet Jus

### PORK

Banana Leaf Wrapped Caribbean Pork Loin, Guava Glaze

Smoked Center Cut Pork Chops, Mango Cherry Chutney

Basil-Panko Breaded Pork Cutlets, Lemon Caper Butter

Jerk Spiced Pork Loin, Mango and Papaya Salsa

Gourmet Coffee & Hot Tea Station with  
Whipped Cream, Chocolate Shavings & Flavorings

Choose Two Entrees  
\$108++

Choose Three Entrees  
\$123++

Choose Four Entrees  
\$138++

*All Prices are subject to 22% Service Charge and 6.5% Sales Tax  
Menus and Prices are subject to change without notice - Updated 7/15*

## Reception Enhancements

Your wedding reception can be enhanced with the following additional options  
For a full list of additional enhancements please contact your Catering Professional.

### MARKET VEGETABLE DISPLAY

Broccoli, Zucchini, Squash, Celery, Carrots, Sweet Bell Peppers, Crimini Mushrooms, and Cauliflower  
Roasted Jalapeno Buttermilk, Blue Cheese and Caramelized Onion-Curry Dips

\$5.50 ++ *per person*

\*vegetable selection is subject to change without notice for season & quality assurance

### FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Seasonal Fruits and Berries  
Honey Lime Yogurt Dipping Sauce

\$6.25 ++ *per person*

### INTERNATIONAL CHEESE DISPLAY

Smoked Gouda, Camembert, Havarti, Boursin & Irish Porter  
Cheddar, French Bread, Water Crackers and Flatbreads

\$7.50 ++ *per person*

### COMFORT FOOD

Kobe Beef Sliders with Vermont Cheddar  
Carolina Pulled Pork with Azure Slaw on Onion Roll  
Miniature Vienna Beef Franks wrapped in Puff Pastry  
Hand Cut Fries, Pink Peppercorn Dust, Black Garlic Aioli

\$16.95++ *per person*

### VIENNESE DESSERT STATION

Dessert Table to include:

Selection of Miniature Key Lime Pies and Cheesecake  
Éclairs, Fresh Cream Puffs, Cannoli's, Petit Fours and Macaroons  
Grand Marnier Chocolate Tartlets and Chocolate Dipped Strawberries

Presidential Coffee Station to include:

Regular, Decaffeinated and Selection of Fine Teas  
Assorted Toppings, Rock Candy Stirrers, Whipped Cream and Chocolate Shavings  
Cinnamon Sticks and Flavored Creamers

\$21 ++ *per person*

### CHOCOLATE FOUNTAIN

Tiered Chocolate Fountain for up to 200 people and up to three hours of run time with Staff Attendant

\$300++ *for one fountain* \$450++ *for two fountains*

Choice of 6 different dipping items:

Strawberries, Assorted Melon, Bananas, Pineapple, Apples, Biscotti, Marshmallows, Graham Crackers, Pretzels,  
Oreos, Rice Krispie Treats, Assorted Cookies, Nutter Butter Cookies, Candied Bacon

*\*Cakes are not recommended as they tend to crumble into the chocolate affecting the consistency. Chocolate may be drizzled over top by staff attendant*

\$2.00++ *per person*

*If you have any special requests or would like to view additional enhancements, please contact your Catering Professional*

*All Prices are subject to 22% Service Charge and 6.5% Sales Tax  
Menus and Prices are subject to change without notice - Updated 7/15*



## Wedding Ceremony Package Includes:

*Spectacular Private Oceanfront Location (for up to 2 hours)*

*With White Pergola*

*Complete Ceremony and Cocktail Hour Set-Up*

*White Vienna Garden Chairs*

*Gift & Guestbook Tables*

*Ceremony Rehearsal (based on availability)*

*Dedicate Power Supply for Music Vendor*

*Chilled Fruited Water Station*

*Weather Back-up Location*

### Ceremony Fees:

**Friday**      **\$1,750+**

**Saturday**    **\$2,500+**

**Sunday**      **\$1,250+**

*A Wedding Reception is required to host a Ceremony at the Resort.*

## Professional Wedding Planning Services

*In the weeks leading up to your Wedding Celebration you and your Catering Professional have put together the perfect menu, room layout and planned all of the details for your special day.*

*Include "Day Of" coordination services by one of our Preferred Professional Wedding Planners.*

*Package Pricing Includes:*

- **Rehearsal** – Coordinator will work hand-in-hand with your ceremony officiant to oversee all aspects of the ceremony to ensure everyone feels comfortable and understands their role in your special day
- **Pre-Ceremony** – Coordinator will be on site (2) hours prior to the start of your ceremony, they will be working hard to ensure all of your details are in place and fit together with your vision. Items they will assist with include but are not limited to:
  - CEREMONY – Guest Book/Signing Frame, Card Box, Unity Candle
  - RECEPTION – Placecards, Seating Chart, Table Numbers, Champagne Flutes, Cake Cutting Knives, Menu Cards, Guest Favors etc.
- **Ceremony** – Coordinator will work with your ceremony vendors to ensure all music and timing is as you have envisioned. When the moment arrives your Coordinator will ensure the bridal party is lined up properly and will cue all members to ensure everyone is perfectly timed for the aisle
- **Reception** – Once you have finally tied the knot and your cocktail hour is coming to an end your coordinator will work with your vendors and ensure all guests are ushered to the Reception Room and will organize the bridal with the assistance of the Band/DJ to ensure a smooth introduction to the Main Event

**\$750++**



## Audio-Visual Packages

Your wedding ceremony & reception can be enhanced with the following audio-visual package options. These specialty options will be provided by our professional in-house audio-visual company. To customize your full wedding package, please contact your Catering Sales Manager.

### Ceremony Package

Ceremony Sound System .....\$250++  
*Two speakers with wired microphone for officiate*

### Lighting Packages

LED Uplighting Package (small)..... \$350++  
*Includes (6) LED lights in choice of color to highlight the perimeter of the room*

LED Uplighting Package (large)..... \$550++  
*Includes (12) LED lights in choice of color to highlight the perimeter of the room*

Market Lighting Package .....\$550++  
*Includes: (4) Metal truces with up-lights, (4) 50ft strands of lights*  
 Additional (1) Truce and (1) 50ft strands of lights .....\$225++

GOBO Design.....\$300++  
*Selection of customized design for names, dates, initials, etc (Two week lead time minimum required)*

Head Table & Cake Wash .....\$175++  
*Soft spots from lighting trees to highlight your head and cake tables*

TV Package .....\$250++  
*Includes large plasma TV with DVD or computer hookup for slideshow presentations*

Draping ..... Custom Pricing  
*Pipe and drape package in a variety of colors*



## Wedding Details

### ❧ Food & Beverage ❧

A food and beverage requirement will apply to your event. Your menu and bar beverages will go toward meeting this requirement. The food and beverage requirement is the amount that you are committed to, however the actual price will be determined by your menu selections and consumed beverages. The menu should be determined no later than one month prior to the reception.

### ❧ Outdoor Functions ❧

All catered food and beverage will be served using non-breakable plates and glassware. Glass beverage containers are prohibited. Due to local city ordinances, all music must end prior to 10:00 p.m. During the dates of May 1 - October 31, special permits are required for additional lighting needed for outside evening events due to lighting restrictions caused by local sea turtle nesting season. The cost of any special permitting will be the financial responsibility of client and will be communicated in writing.

### ❧ Weather Policy for Outdoor Functions ❧

In all cases, the Resort reserves the right to make a final decision if lightening storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. This decision will be made no less than three (3) hours prior to the scheduled starting time of the function. If a ceremony double set for both indoors and outdoors is requested, a \$5.00 per person set up will be applied and placed on final bill.

### ❧ Guaranteed Attendance ❧

Please inform your Catering Manager of the final number of guests attending your event three business days (72 hours) before the date of your event. After this time, you may increase your count, but it cannot be decreased.

### ❧ Deposits ❧

In order to hold space on a definite basis, a signed contract, credit card and deposit are required. The deposit is non-refundable. The contract will determine the date, time, location, estimate attendance, and food and beverage minimum. Pre-payment, based on the estimated costs, is required for all wedding receptions.

### ❧ Guest Rooms ❧

Room blocks are available for out of town guests. Your Catering Manager will be able to provide you with rates and information.

### ❧ Parking ❧

Standard parking rates are \$10 self-parking or \$17 valet for overnight Resort guests. The Shores Resort & Spa offers complimentary self parking and \$10 valet for non-overnight wedding guests when booking a Wedding Package.

### ❧ Service Charge & Tax ❧

Food and beverage service charge is 22%. State sales tax is 6.5%.



*The Shores*  
RESORT & SPA

# Wedding Resources

## Flowers

- Detail Flowers & Photography (Corrine Heck) 386-255-9594 [www.flowersandphotography.com](http://www.flowersandphotography.com)
- Rachael Kasie Designs (Rachael Rollins) 386-257-4228 [www.rkdweddings.com](http://www.rkdweddings.com)
- Simply Roses Florist (Ashlee Roberson) 386-672-4848 [www.simplyrosesflorist.com](http://www.simplyrosesflorist.com)
- Greenery Production (Tommy Murphy) 407-363-9151 [www.greeneryproductions.com](http://www.greeneryproductions.com)

## Cakes

- The Pastry Studio (Sherri Meyer) 386-255-6404 [www.thepastrystudio.com](http://www.thepastrystudio.com)
- Paradise Cheesecakes (Ann Calamis) 386-673-7989 [www.paradisecheesecakes.com](http://www.paradisecheesecakes.com)
- Cakery Creations (Liz Huber) [www.cakerycreation.com](http://www.cakerycreation.com)

## ENTERTAINMENT SERVICES

### DJs

- Mister DJ Entertainment (Jim Knecht) 386-788-2569 [www.misterdj.com](http://www.misterdj.com)
- White Rose Entertainment (Jeff VerSchage) 407-601-3765 [www.orlandodj.com](http://www.orlandodj.com)
- The DJ Man (DJ Man Joe) 386-566-7540 [www.djmanjoe.com](http://www.djmanjoe.com)
- DJ Shane Entertainment (DJ Shane) 321-259-2755 [www.djshane.net](http://www.djshane.net)

### Music

- The Leonard Brothers (Keven Leonard) 615-403-0202 [www.leonardbrothers.com](http://www.leonardbrothers.com)
- The BuzzCatz (Ricky Silvia) 321-277-5522 [www.thebuxxcatz.com](http://www.thebuxxcatz.com)
- Rick Steffen Acoustic Guitarist & Steel Drummer (Rick Steffen) 386-322-8863
- Cocobean Inc. Caribbean Entertainment (Craig) 1-407-788-BEAN
- Freestyle Band (Alistair Sammy) 954-261-3424
- Harpist / String Trio (Melody Long Anglin) 386-767-7862

## Invitations & Paper Goods

- Paper Dance (Sylvia Nikitas) 386-672-4207

## Officiates

- Wiley Lowe 386-383-2636
- Donna Crane of Knotical Weddings 386-295-4188
- Tyson Hogan 386-290-7940
- Rabbi Zev M. Sonnenstein 386-677-2484
- Jillian Shaw 386-402-4060

### Photography

- Gregory Heck of Details Flowers & Photography 386-255-9594 [www.flowersandphotography.com](http://www.flowersandphotography.com)
- Mark Dickinson Photography 386.316.0917 [www.markdickinsonphotography.com](http://www.markdickinsonphotography.com)
- Laura Yang Photography (Laura Yang) 386-308-1135 [www.laurayangphotography.com](http://www.laurayangphotography.com)
- Michael's Photography & Video 386-255-0555 [www.michaelsphotography.cc](http://www.michaelsphotography.cc)
- Pam Cooper Photography 386-257-1131 [www.cooperphotography.com](http://www.cooperphotography.com)
- Jan Spisar Photography & Video 386-316-5882 [www.videostudio14.info](http://www.videostudio14.info)

### Video Services

- Michael's Photography & Video 386-255-0555 [www.michaelsphotography.cc](http://www.michaelsphotography.cc)
- Jan Spisar Photography & Video 386-316-5882 [www.videostudio14.info](http://www.videostudio14.info)
- Stoner Video (Jeffrey Stoner) 407-579-5274 [www.stonervideo.com](http://www.stonervideo.com)

### Reception Additions

- Daytona Ice Art (Mark Reed) 386-341-3977
- A Chair Affair 386-479-4308
- Daytona Photo Booth 386-214-7291

### Full Service Planners

- Blush by Brandee Gaar 407-394-8892 [www.blushbbg.com](http://www.blushbbg.com)
- Weddings Unique (Heather Snivley) 407-629-7111 [www.weddingsunique.com](http://www.weddingsunique.com)
- Knotical Weddings (Donna Crane) 386-295-4188 [www.knoticalweddings.com](http://www.knoticalweddings.com)
- Eventrics (Sherrin Smyers) 863-683-3905 [www.eventricsweddings.com](http://www.eventricsweddings.com)

### Wedding Website & Gift Registry

Create a free Wedding Website with multiple pages showcasing all the details of your wedding and honeymoon. Customizable pages will allow you to include images and descriptions of your reception, wedding party, travel arrangements and much more. Sections will be broken down in a navigation menu that allows your guests to get all the information you want to share.

Honeymoon Wishes [www.shoresresort.honeymoonwishes.com](http://www.shoresresort.honeymoonwishes.com)

To see all our local wedding professionals please visit [www.wedpros.com](http://www.wedpros.com).



## Marriage License

You must obtain your own marriage license in the State of Florida. You can go in person (both Bride & Groom) to any county in the State of Florida to apply.

You can apply for your marriage license in the Daytona Beach area at the Volusia County Courthouse Annex, 125 E. Orange Ave., Room 108, Daytona Beach, Florida, 32114. Phone (386)257-6013

If you are a resident of the State of Florida you have two options: You may complete a premarital course and your fee will be reduced by \$32.50 and you won't have a waiting period or you can opt not to take the course and wait three days.

If both the bride and groom are NOT residents of the State of Florida, there is NO waiting period.

The fee for your marriage license application is \$93.50\* and is valid for 60 days. Regardless of which Florida county you applied for your license, the marriage may take place anywhere in the state of Florida.

For additional information visit <http://www.clerk.org/html/marriage.html>

