



RESORT COLLECTION®

Weddings



You're getting married!

Congratulations on your engagement! We at Resort Collection are excited to help you plan this special event, and we have everything you need to make sure the big day is exactly as you always dreamed it would be.

Let our certified wedding planners and professionally trained staff handle the details of turning your wedding vision into a reality, from rehearsal dinner to reception.

Enclosed in this packet is all the important information you will need to plan your wedding with Resort Collection, including our special packages.

Thank you for letting us help you begin your new journey together!

Sincerely,

Resort Collection Certified Wedding Planners



Resort Collection Weddings

Make your promises of forever as the sun kisses the horizon and the crystalline waves of the Gulf of Mexico frame the happiest moment of your lives. Family and friends will love having their toes in the sugary, white sands of Panama City Beach as they witness their loved ones saying “I do.” After capturing it all with a fun-filled photo session on the beach, it’s time to celebrate with a luxurious array of food and beverages exquisitely prepared by a team of culinary masters. Dance the night away, make lifelong memories, and toast to a brand-new world together, all in your own beachside paradise.

Resort Collection is proud to provide wedding accommodations along some of the world’s most beautiful white-sand beaches. Newlyweds and

wedding parties enjoy a discount on published room rates when booking a wedding with Resort Collection. Stay for your honeymoon and enjoy a sunset toast on your suite’s balcony, relax in the whirlpool, renew with a couple’s massage, or mix it up and join in resort activities.

Plan your perfect rehearsal dinner, enchanting ceremony by the Gulf of Mexico, and dream reception at any of our beachside, poolside, or indoor venues. Let our experienced staff help your wedding dreams come true as we work closely with you to ensure your wedding is as special and unique as you are!



Venues

Saying “I do” in beautiful Panama City Beach, Florida, has never been more romantic than at one of our beachfront resorts. Whether you would like your ceremony to take place indoors or outdoors, on the beach at sunset or at Hombre Golf Club, our professionals will help you choose the picture-perfect backdrop for saying your vows.

The Beach

With your family and friends gathered on one of our semi-private white-sand beaches, time your first kiss as a married couple to the moment the brilliant sun goes down over sparkling waters.

The Pool

If it's a poolside ceremony you're looking for, the Lagoon pool at Edgewater Beach and Golf Resort offers a lush, tropical oasis and expansive pool deck to host you and your guests.

The Gazebo

Hold hands under a canopy of flowers as you say your vows in our picturesque Gazebo at Edgewater Beach and Golf Resort. With sweeping views of the Gulf of Mexico and our gorgeous white-sand beaches, it's the perfect beachside ceremony venue—minus the sand.

Edgewater Beach and Golf Resort Conference Center

The spacious conference and events center at Edgewater plays host to many weddings and receptions. Easily adaptable to fit your unique style and taste, this popular venue also has full audio and video capabilities.

Majestic Beach Resort Conference Center

The Conference Center at the beautiful Majestic Beach Resort is another indoor/outdoor option for your wedding ceremony/reception. Walk down the aisle strewn with rose petals as your guests enjoy a comfortable and elegant setting for your union.

Hombre Golf Club

The clubhouse at Hombre Golf Club is an ideal setting for a scenic private ceremony. Enjoy all the perks and professional services of a Resort Collection wedding while overlooking the scenic greens and lakes of this 27-hole executive golf course.

Any outdoor event will have a backup indoor space in case of inclement weather.

Wedding Packages

Full-Service Coordination

Our full-service wedding coordination packages cover everything, including technical aspects such as booking all event vendors, assisting in menu selections, helping with venue decor choices, and managing any unexpected challenges. As certified full-service wedding planners, we offer professional resources and experience and provide comprehensive

checklists for the months leading up to the big day. Each couple will receive a very detailed timeline of events on the actual day of the wedding. We are here to work with couples to ensure that the vision for their wedding day becomes a reality. It is our responsibility to take some of the worry and stress out of planning one of the most important times in a couple's love story.



Ceremony

All Ceremony Packages Include

- Officiant
- Bridal Arch – Two-Post Arch, Choice of Metal or Bamboo
- Ceremony Rehearsal
- Site Fee
- White Folding Chairs or
- Banquet Chairs with Chair Covers (Inside Only)
- Full-Service Ceremony Coordination with Timeline of Events
- Live Streaming Private HD Broadcast of Ceremony
- Sand Vow or Candle Ceremony keepsake

Basic Package – \$3,000

- Speaker with Stand
- Mixer
- Lavalier Microphone (1)
- Tech Support

“I Do” Package – \$5,000

- Photographer – Two (2) Hours with CD of images
- Bride and Groom Flowers – One (1) Bouquet and One (1) Boutonniere
- Live Ceremony Music – Choice of Violinist, Guitarist, or Steel Drummer
- Walkway Petals
- Speaker with Stand
- Mixer
- Lavalier Microphone (1)
- Tech Support

Elegance Package – \$6,750

- Photographer – Three (3) Hours with CD of images
- Bride and Groom Flowers – One (1) Bouquet and One (1) Boutonniere
- Bridal Party Flowers – Up to Four (4)
- Live Ceremony Music – Choice of Violinist, Guitarist, or Steel Drummer
- Walkway Petals
- Custom Aisle Runner
- Family Row Markers
- Champagne Celebration after Ceremony
- Speaker with Stand
- Mixer
- Lavalier Microphone (1)
- Tech Support



Reception

It's time to celebrate! Enjoy a full banquet dinner or a casual buffet with your family and closest friends as you revel in the after-glow of your "I dos." Dance the night away and capture every moment with the people you love. Our experienced staff will provide attentive yet discreet service as well as music, bartending, and cake cutting.

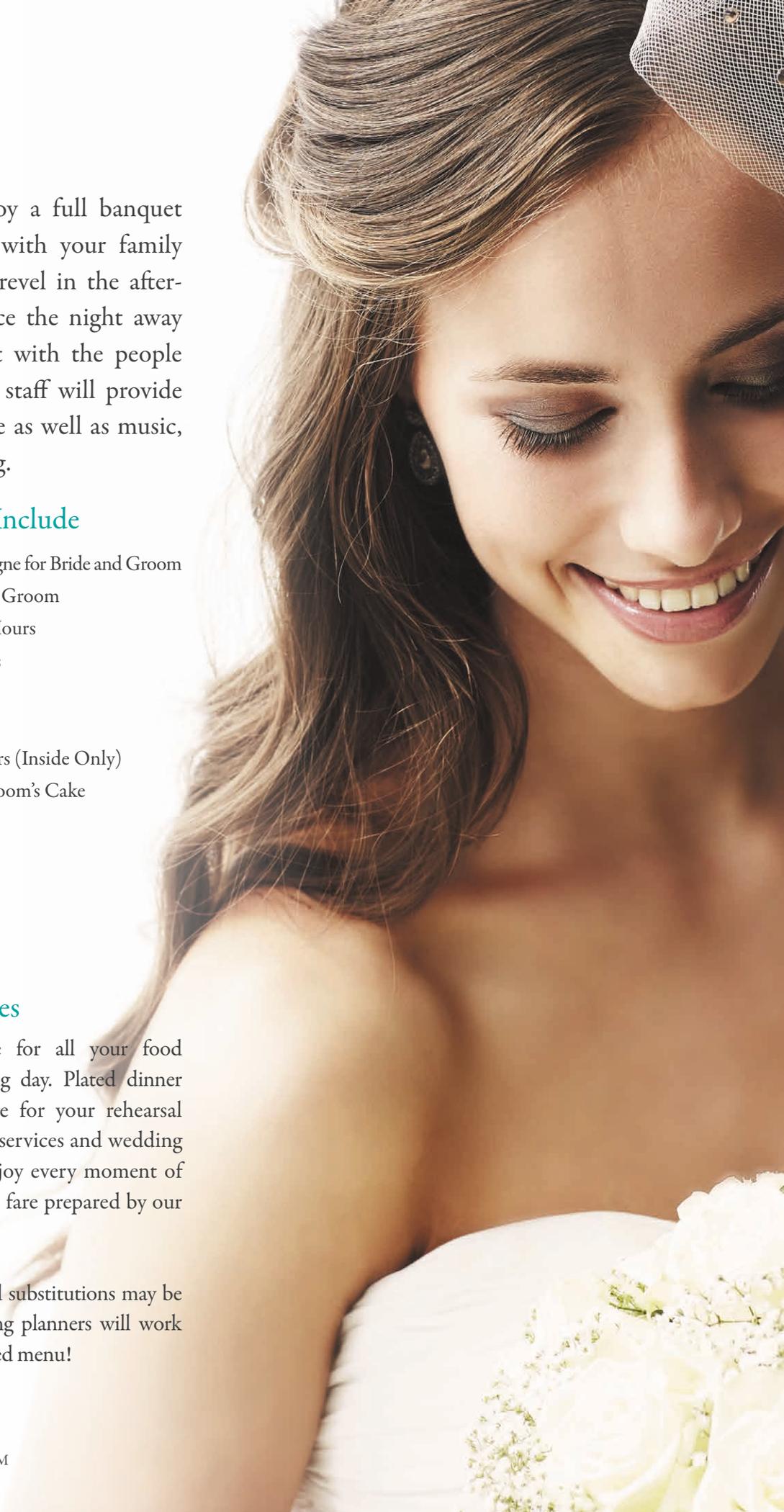
All Reception Packages Include

- Complimentary Bottle of Champagne for Bride and Groom
- Belgian Chocolates for Bride and Groom
- Reception DJ – Up to Four (4) Hours
- Tables and Standard Table Linens
- Standard Table Centerpieces
- White Folding Chairs or
- Banquet Chairs with Chair Covers (Inside Only)
- Tables for Wedding Cake and Groom's Cake
- Dance Floor
- Room/Site Fee
- Complimentary Cake Cutting
- Complimentary Bartender Fee
- Full-Service Coordination

Reception Menu Packages

Resort Collection will provide for all your food and beverage needs on your big day. Plated dinner and buffet options are available for your rehearsal dinner and reception, as are bar services and wedding cakes. Celebrate in style and enjoy every moment of your wedding day with delicious fare prepared by our award-winning chef!

All menu items are suggested and substitutions may be made upon request. Our wedding planners will work with you to make your personalized menu!



Crystal Package (Level 1)

\$50 per Person

Suggested Menu Options

Buffet

- House salad with sliced cucumber, grape tomatoes, sliced black olives, shredded carrots, croutons, shredded cheese, ranch and balsamic dressings
- Herb-marinated chicken breast served with a whole-grain mustard demi-glace
- Rice pilaf and vegetable medley

Plated

- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, Caesar dressing
- Pork loin wrapped in bacon served with a port wine and raisin demi-glace
- Roasted red bliss potatoes and vegetable medley

Package Also Includes

- Champagne Toast for Bridal Party



Ruby Package (Level 2)

\$80 per Person

Suggested Menu Options

Buffet

- House salad with sliced cucumber, grape tomatoes, sliced black olives, shredded carrots, croutons, shredded cheese, ranch and balsamic dressings
- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, and Caesar dressing
- Marinated roasted pork loin served with a pineapple relish
- Blackened tilapia with Provençale sauce
- Parsleyed red bliss potatoes, vegetable medley and carrots with pearl onions and bacon

Plated

- Chopped house salad topped with roasted bell peppers, kalamata olives, grape tomatoes, sliced cucumbers, croutons, ranch and balsamic dressings
- Parmesan and olive tapenade—crusted chicken breast served with a thyme demi-glace
- Basil-marinated mahi-mahi with a lemon-caper beurre blanc
- Mashed potatoes and vegetable medley

Package Also Includes

- Host Bar (Well Drinks, Wine, and Domestic Beer) – Up to \$1,000 in Value
- Champagne Toast for Bridal Party
- Keepsake for All Guests
- Full Room Uplights – One (1) Color
- Stock Wedding Gobo – One (1)



Sapphire Package (Level 3)

\$145 per Person

Suggested Menu Options

Buffet

- Chinese garden salad with sesame-ginger dressing
- Chopped salad with poached pears, toasted almonds, crumbled blue cheese, and creamy Italian dressing
- Blackened tilapia with a lime beurre blanc
- Ginger-soy roasted chicken
- Braised roast of beef topped with roasted tomato and caramelized onions
- Curried vegetables, vegetable medley and Indonesian rice with crushed peanuts
- Roasted red bliss potatoes

Plated

- Spring mix greens, balsamic-roasted grapes, crumbled feta cheese, candied pecans
- Arugula and spinach salad, strawberries, blueberries, crumbled goat cheese, caramelized pecans
- Sirloin cap with a roasted garlic demi-glace
- Pesto-marinated grouper with a coconut-lime beurre blanc and pineapple salsa
- Chicken breast topped with a Boursin crab soufflé and a crab bisque sauce
- Potato gratin and tomato Provençale

Package Also Includes

- Host Bar (Well Drinks, Wine, and Domestic Beer) – Up to \$1,500 in Value
- Champagne Toast for All Guests
- Signature Cocktail (Optional)
- Keepsake for All Guests
- Full Room Uplights (LED) – Custom Color and Programmable
- Custom Gobo
- Complimentary Photo Booth
- Upgraded Specialty Table Linens
- Upgraded Specialty Table Centerpieces



Silver Package

Level 1

- (Includes Basic Ceremony Package) – \$100 per Person

Level 2

- (Includes “I Do” Ceremony Package) – \$125 per Person

Level 3

- (Includes Elegance Ceremony Package) – \$135 per Person

Beach Blanket Luau

- Two (2) Hot Appetizers
- Two (2) Cold Appetizers
- Keg Beer (1)
- Host Wine Bar (Up to \$500)
- Daiquiri Bar (Up to \$250)
- Resort Logo Beach Blanket (4)
- Beach Chair Rental (30)
- Jet Ski Rental (2 Hours)

Reception Menu Options

Heavy Hors d'Oeuvres (Level 1)

Choose up to Four (4) Hot and Four (4) Cold Appetizers

Buffet (Level 2)

Suggested Menu

- Market fresh house salad, sliced cucumber, grape tomatoes, sliced black olives, shredded carrots, sunflower seeds, shredded cheese, croutons, ranch dressing
- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, and Caesar dressing
- Blackened tilapia served with Provençale sauce
- Marinated roasted pork loin topped with pineapple relish
- Parsleyed red bliss potatoes
- Carrots with pearl onions and bacon
- Vegetable medley

Plated (Level 3)

Suggested Menu

- Spring mix greens, balsamic-roasted grapes, crumbled feta cheese, candied pecans, balsamic dressing
- Baby spinach salad, grape tomatoes, cucumbers, hard-boiled eggs, shaved purple onions, bacon bits, crumbled blue cheese, blue cheese dressing
- Boneless pork loin wrapped in bacon with port wine and raisin demi-glace
- Teriyaki salmon with green apple curry sauce.
- Chicken cordon bleu with Dijon mustard cream sauce
- Roasted red bliss potatoes, haricots verts (green beans)



Gold Package

Level 1

- (Includes Basic Ceremony Package) – \$165 per Person

Level 2

- (Includes “I Do” Ceremony Package) – \$185 per Person

Level 3

- (Includes Elegance Ceremony Package) – \$205 per Person

- Rehearsal dinner at Montego Bay Seafood House or Ocean’s Bar and Grill (up to 30 guests)
- In-room hairstylist on wedding day for the bride
- Champagne on wedding day for the bride (up to 8 people)
- Cheese and fruit tray in room for the bride (up to 8 people)
- Groomsmen’s party on wedding day in private dining room at Conference Center or Montego Bay Seafood House (up to 8 people)
- Domestic beer display
- Gourmet sandwich bar (choose 2)

Gourmet Sandwiches:

- *Tied the Knot*
Croissant with brie, prosciutto, caramelized onions, and arugula salad
- *Meant to Be*
Flour tortilla with grilled zucchini, grilled onion, grilled bell pepper, olive tapenade, Boursin cheese, and lettuce
- *The Mother-in-Law*
Hoagie roll with capicola, pepperoni, ham, provolone, roasted bell peppers, and arugula salad
- *I Do*
Texas wheat toast with roast beef, bell peppers, banana peppers, onions, roasted garlic spread, and spinach
- *I Now Pronounce You...*
Texas wheat toast with smoked turkey, applewood-smoked bacon, cheddar, tomato, and lettuce



Reception Menu Options

Buffet (Level 1)

Suggested Menu

- Chopped lettuce, sliced red radishes, cucumbers, shredded carrots, croutons, balsamic vinaigrette
- Sautéed mahi-mahi topped with pineapple salsa, lime beurre blanc
- Rice pilaf and vegetable medley

Plated (Level 1)

Suggested Menu

- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, and Caesar dressing
- Bone-in pork chop with marsala mushroom sauce
- Buttermilk mashed potatoes and vegetable medley

Buffet (Level 2)

Suggested Menu

- Greek salad, artichoke, tomatoes, cucumbers, kalamata olives, pepperoncini, crumbled feta cheese, Greek dressing
- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, and Caesar dressing
- Red beans and rice with smoked sausage
- Herb-marinated tilapia with lemon-garlic beurre blanc
- Cheese polenta, haricots verts (green beans)
- Carrots with pearl onions and bacon

Plated (Level 2)

Suggested Menu

- Chopped house salad topped with roasted bell peppers, kalamata olives, grape tomatoes, sliced cucumbers, croutons, poppy seed ranch
- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, and Caesar dressing
- Sesame-crusted mahi-mahi topped with mango salsa and coconut beurre blanc
- Braised roast of beef with horseradish and whole-grain mustard demi-glace
- Buttermilk mashed potatoes and vegetable medley

Buffet (Level 3)

Suggested Menu

- Mixed chopped cabbage and lettuce, seasoned black beans, tomatoes, sliced black olives, purple onions, shredded cheese, chopped cilantro, jalapeño ranch
- Baby spinach and chopped lettuce, julienne jicama, toasted almonds, bacon bits, crumbled feta cheese, croutons, chipotle ranch
- Rosemary and olive oil-roasted pork loin topped with smoked sausage and caramelized onions
- Ginger-soy seared chicken breast
- Pepper-crusted salmon with smoked tomato-pepper coulis
- Rice pilaf, curried vegetables, roasted squash
- Roasted potatoes, haricot verts

Plated (Level 3)

- Chinese garden salad—chopped lettuce and cabbage, cucumbers, shredded carrots, bean sprouts, mandarin oranges, grape tomatoes, sesame-ginger dressing
- Mixed green salad, asparagus, shaved Parmesan cheese, kalamata olives, hard-boiled eggs, grape tomatoes, sun-dried tomato dressing
- Grilled caprese chicken breast topped with grilled tomato, fresh mozzarella, and basil-roasted garlic tomato coulis
- Blackened grouper with herbed beurre blanc
- Chili-rubbed hanger steak with red wine and thyme demi-glace
- Cheese polenta, roasted asparagus

Package Also Includes

- Champagne Toast for Bridal Party
- Keepsake for All Guests
- Full Room Uplights – One (1) Color
- Stock Wedding Gobo – One (1)



Diamond Package

Level 1

- (Includes Basic Ceremony Package) – \$185 per Person

Level 2

- (Includes “I Do” Ceremony Package) – \$205 per Person

Level 3

- (Includes Elegance Ceremony Package) – \$225 per Person

Icebreaker Reception (Up to 30 People)

- Two (2) Hot Appetizers
- Two (2) Cold Appetizers

- Host Beer and Wine Bar (Up to \$750 Value)

- Rehearsal dinner for up to 15 people at Montego Bay Seafood House or Ocean’s Bar & Grill (level 1)
- Rehearsal dinner for up to 30 people at Montego Bay Seafood House or Ocean’s Bar & Grill (level 2)
- Rehearsal dinner for up to 45 people at Montego Bay Seafood House or private dining at Conference Center (level 3)
- On-site hair and makeup for wedding day (bride and up to 4 bridesmaids)
- Bridal primp party to include
Champagne for bride on wedding day
Chocolates for bride on wedding day
Gourmet salad bar (up to 8 people)
- Round of golf for groomsmen (up to 8 people)
- Fully stocked carts with beer and snacks
- Box lunch after golf with gourmet sandwiches (choose 2)

Gourmet Sandwiches:

- *Tied the Knot*
Croissant with brie, prosciutto, caramelized onions, and arugula salad
- *Meant to Be*
Flour tortilla with grilled zucchini, grilled onion, grilled bell pepper, olive tapenade, Boursin cheese, and lettuce
- *The Mother-in-Law*
Hoagie roll with capicola, pepperoni, ham, provolone, roasted bell peppers, and arugula salad
- *I Do*
Texas wheat toast with roast beef, bell peppers, banana peppers, onions, roasted garlic spread, and spinach
- *I Now Pronounce You...*
Texas wheat toast with smoked turkey, applewood-smoked bacon, cheddar, tomato, and lettuce



Reception Options

Heavy Hors d'Oeuvres (Level 1)

- Choose up to Four (4) Hot and Four (4) Cold Appetizers

Buffet (Level 2)

Suggested Menu

- Tomato, cucumber, and basil salad tossed in balsamic dressing and feta cheese
- House salad with sliced cucumber, grape tomatoes, sliced black olives, shredded carrots, croutons, shredded cheese, ranch and balsamic dressings
- Grilled chicken and bow-tie pasta topped with peas, artichokes, roasted bell peppers, goat cheese, and marinara, drizzled with extra virgin olive oil
- Mediterranean herb-marinated mahi-mahi with lemon-caper beurre blanc
- Parsleyed red bliss potatoes, vegetable medley
- Haricot verts

Plated (Level 3)

Suggested Menu

- Chopped mixed green salad, grape tomatoes, dried cranberries, walnuts, goat cheese crumbles, croutons, peppercorn dressing

- Nicoise salad—chopped romaine, green beans, hard-boiled eggs, kalamata olives, red bliss potatoes, green bell peppers, balsamic dressing
- Bone-in chicken breast topped with spinach, prosciutto, and goat cheese, served with balsamic and shallot demi-glace
- Seared grouper topped with virgin tomato salsa and beurre blanc
- Marinated sirloin cap with roasted garlic and Italian flat-leaf parsley demi-glace
- Cheese polenta, baby carrots

Package Also Includes

- Champagne Toast for All Guests
- Signature Cocktail (Optional)
- Keepsake for All Guests
- Full Room Uplights (LED) – Custom Color and Programmable
- Custom Gobo
- Complimentary Photo Booth
- Upgraded Specialty Table Linens
- Upgraded Specialty Table Centerpieces



Platinum Package

Level 1

- (Includes Basic Ceremony Package) – \$350 per Person

Level 2

- (Includes “I Do” Ceremony Package) – \$400 per Person

Level 3

- (Includes Elegance Ceremony Package) – \$450 per Person

Day 1

Icebreaker Reception (Up to 30 People)

- Two (2) Hot Appetizers
- Two (2) Cold Appetizers

Day 2

- Beach chair rental (10 people)
- Jet ski rental (2 hours)
- Daiquiri bar (up to \$250 value)
- Round of golf for groomsmen (up to 4 people)
- Fully stocked cart with beer and snacks
- Box lunch after golf with gourmet sandwiches (choose 1)

Gourmet Sandwiches:

- *Tied the Knot*
Croissant with brie, prosciutto, caramelized onions, and arugula salad
- *Meant to Be*
Flour tortilla with grilled zucchini, grilled onion, grilled bell pepper, olive tapenade, Boursin cheese, and lettuce
- *The Mother-in-Law*
Hoagie roll with capicola, pepperoni, ham, provolone, roasted bell peppers, and arugula salad
- *I Do*
Texas wheat toast with roast beef, bell peppers, banana peppers, onions, roasted garlic spread, and spinach
- *I Now Pronounce You...*
Texas wheat toast with smoked turkey, applewood-smoked bacon, cheddar, tomato, and lettuce

Evening Poolside Luau

- Two (2) Hot Appetizers
- Two (2) Cold Appetizers
- Keg Beer (1)
- Host Wine Bar (Up to \$500 Value)

Day 3 – Wedding Day

- On-Site Hair and Makeup (Bride and up to 4 Bridesmaids)
- Bridal Primp Party to Include
- Champagne for Bride
- Chocolates for Bride
- Gourmet Salad Bar (Up to 8 People)
- In-Room Buffalo Wings Bar (Up to 8 Groomsmen)
- Domestic and Import Beer Display
- Cocktail Reception for One (1) Hour (\$400 value) following ceremony
- Includes Well Liquor, House Wine, and Domestic Beer



Reception Menu Options

Buffet (Level 1)

Suggested Menu

- Tabbouleh salad topped with cucumbers, diced tomatoes, onions, grilled zucchini, mint, cilantro, extra virgin olive oil, lemon juice, tzatziki sauce
- Herb-marinated chicken breast served with a whole-grain mustard demi-glace
- Rice pilaf and vegetable medley

Plated (Level 1)

Suggested Menu

- Mixed green salad, hearts of palm, golden raisins, sunflower seeds, croutons, golden Italian dressing
- Bone-in chicken breast topped with herb crust, served with port wine demi-glace
- Roasted red bliss potatoes, haricots verts

Buffet (Level 2)

Suggested Menu

- Chopped romaine, curried garbanzo beans, dried cranberries, grape tomatoes, cucumbers, toasted almonds, cilantro, roasted pepper ranch
- House salad with sliced cucumber, grape tomatoes, sliced black olives, shredded carrots, croutons, shredded cheese, ranch and balsamic dressings
- Lemon-thyme baked chicken with lemon-pepper beurre blanc
- Roasted sirloin of beef topped with pearl onions and grape tomatoes
- Potato gratin, Parmesan asparagus
- Baby carrots

Plated (Level 2)

Suggested Menu

- Mixed greens, grape tomatoes, cucumbers, green and black olive tapenade, julienne Swiss cheese, julienne salami, pepperoncini, creamy Parmesan dressing
- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, and Caesar dressing
- Braised beef short ribs with woodland mushroom sauce
- Jamaican curried chicken breast topped with island curry sauce
- Mashed potatoes and vegetable medley

BUFFET (Level 3)

Suggested Menu

- Baby spinach, arugula, pesto black-eyed peas, marinated red bell peppers, hard-boiled eggs, bacon, ranch dressing
- Chopped romaine salad, shaved prosciutto, tomatoes, cucumbers, baby mozzarella, pine nuts, golden Italian dressing
- Shrimp creole, steamed rice
- Roasted shaved New York strip served with beurre rouge
- Basil-scented chicken breast with tomato and artichoke fricassee
- Buttermilk mashed potatoes, market fresh vegetable medley
- Roasted potatoes
- Baby carrots

Plated (Level 3)

Suggested Menu

- Chopped salad with poached pears, toasted almonds, crumbled blue cheese, creamy Italian dressing
- Baby spinach salad, strawberries, blueberries, crumbled goat cheese, candied pecans, raspberry dressing
- Petit filet of beef served with béarnaise sauce
- Pesto-marinated grouper with coconut-lime beurre blanc, topped with pineapple salsa
- Chicken breast topped with Boursin crab soufflé, crab bisque sauce
- Potato gratin, baby squash, baby carrots

Day 4

- Farewell Brunch (Up to 30 People)
- Mimosa and Bloody Mary Bar (Up to 30 People)

Package Also Includes

- Champagne Toast for All Guests
- Signature Cocktail (Optional)
- Keepsake for All Guests
- Full Room Uplights (LED) – Custom Color and Programmable
- Custom Gobo
- Complimentary Photo Booth
- Upgraded Specialty Table Linens
- Upgraded Specialty Table Centerpieces

Level 1 Menus

Salads

Choose One (1)

- House salad, sliced cucumber, grape tomatoes, sliced black olives, shredded carrots, croutons, shredded cheese, ranch and balsamic dressings
- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, Caesar dressing
- Chopped lettuce, sliced red radishes, cucumbers, shredded carrots, croutons, balsamic vinaigrette
- Tabbouleh salad topped with cucumbers, diced tomatoes, onions, grilled zucchini, mint, cilantro, extra virgin olive oil, lemon juice, tzatziki sauce
- Mixed green salad, hearts of palm, golden raisins, sunflower seeds, croutons, golden Italian dressing

Sides/Vegetables

Choose One (1) Starch and One (1) Vegetable

- Rice pilaf
- Vegetable medley
- Parsleyed red bliss potatoes
- Buttermilk mashed potatoes
- Haricots verts (green beans)
- Curried vegetables
- Roasted red bliss potatoes

Protein

Choose One (1)

- Herb-marinated chicken breast served with whole-grain mustard demi-glace
- Bone-in pork chop with marsala mushroom sauce
- Sautéed mahi-mahi topped with pineapple salsa, lime beurre blanc
- Sautéed tilapia with pineapple salsa, lime beurre blanc
- Pork loin wrapped in bacon, served with port wine demi-glace
- Bone-in chicken breast topped with herb crust, served with port wine demi-glace



Level 2 Menus

Salads

Choose Two (2)

- House salad, sliced cucumbers, grape tomatoes, sliced black olives, shredded carrots, croutons, shredded cheese, ranch and balsamic dressings
- Caesar salad—crisp romaine, fresh lemon, Parmesan cheese, croutons, Caesar dressing
- Chinese garden salad—chopped iceberg lettuce, cabbage, cucumber, shredded carrots, bean sprouts, mandarin oranges, grape tomatoes, sesame-ginger dressing
- Chopped house salad topped with roasted bell peppers, kalamata olives, grape tomatoes, sliced cucumbers, croutons, ranch and balsamic dressings
- Market fresh house salad, sliced cucumbers, grape tomatoes, sliced black olives, shredded carrots, sunflower seeds, shredded cheese, croutons, ranch dressing
- Greek salad, artichokes, tomatoes, cucumbers, kalamata olives, pepperoncini, crumbled feta cheese, Greek dressing
- Tomato, cucumber, and basil salad tossed in balsamic dressing and feta cheese
- Chopped romaine, curried garbanzo beans, dried cranberries, grape tomatoes, cucumbers, toasted almonds, cilantro, roasted pepper ranch
- Mixed greens, grape tomatoes, cucumbers, green and black olive tapenade, julienne Swiss cheese, julienne salami, pepperoncini, creamy Parmesan dressing

Sides/Vegetables

Choose One (1) Starch and Two (2) Vegetables

- Rice pilaf
- Vegetable medley
- Parsleyed red bliss potatoes
- Buttermilk mashed potatoes
- Haricots verts (green beans)
- Curried vegetables
- Roasted red bliss potatoes
- Indonesian rice topped with crushed peanuts
- Cheese polenta
- Carrots with pearl onions and bacon

- Red beans and rice with smoked sausage
- Roasted zucchini
- Potato gratin
- Parmesan asparagus

Protein

Choose Two (2)

- Marinated roasted pork loin served with pineapple relish
- Blackened tilapia served with Provençale sauce
- Parmesan and olive tapenade—crusted chicken breast served with thyme demi-glace
- Basil-marinated mahi-mahi with lemon-caper beurre blanc
- Herb-marinated tilapia with lemon-garlic beurre blanc
- Sesame-crusted mahi-mahi topped with mango salsa and coconut beurre blanc
- Braised roast of beef with horseradish and whole-grain mustard demi-glace
- Grilled chicken and bow-tie pasta topped with peas, artichokes, roasted bell peppers, goat cheese, and marinara, drizzled with extra virgin olive oil
- Mediterranean herb-marinated mahi-mahi with lemon-caper beurre blanc
- Lemon-thyme baked chicken with lemon-pepper beurre blanc
- Roasted sirloin of beef topped with pearl onions and grape tomatoes
- Braised short ribs with woodland mushroom sauce
- Jamaican curried chicken breast topped with island curry sauce



Level 3 Menus

Salads

Choose Two (2)

- Chinese garden salad—chopped iceberg lettuce, cabbage, cucumber, shredded carrots, bean sprouts, mandarin oranges, grape tomatoes, sesame-ginger dressing
- Chopped salad with poached pears, toasted almonds, crumbled blue cheese, creamy Italian dressing
- Spring mix greens, balsamic-roasted grapes, crumbled feta cheese, candied pecans, balsamic dressing
- Arugula and spinach salad, strawberries, blueberries, crumbled goat cheese, caramelized pecans
- Black-eyed peasalad—bed of spinach topped with cilantro-pesto black-eyed peas, marinated red bell peppers, hard-boiled eggs, and bacon with ranch or balsamic dressing
- Baby spinach salad, grape tomatoes, cucumbers, hard-boiled eggs, shaved purple onions, bacon bits, crumbled blue cheese, blue cheese dressing
- Mixed chopped cabbage and lettuce, seasoned black beans, tomatoes, sliced black olives, purple onions, shredded cheese, chopped cilantro, jalapeño ranch
- Baby spinach and chopped lettuce, julienne jicama, toasted almonds, bacon bits, crumbled feta cheese, croutons, chipotle ranch
- Mixed green salad, asparagus, shaved Parmesan cheese, kalamata olives, hard-boiled eggs, grape tomatoes, sun-dried tomato dressing
- Chopped mixed green salad, grape tomatoes, dried cranberries, walnuts, goat cheese crumbles, croutons, peppercorn dressing

- Nicoise salad—chopped romaine, green beans, hard-boiled eggs, kalamata olives, red bliss potatoes, green bell peppers, balsamic dressing
- Chopped romaine salad, shaved prosciutto, tomatoes, cucumbers, baby mozzarella, pine nuts, golden Italian dressing

Sides/Vegetables

Choose Two (2) Starches and Two (2) Vegetables

- Rice pilaf
- Vegetable medley
- Parsleyed red bliss potatoes
- Buttermilk mashed potatoes
- Haricots verts (green beans)
- Curried vegetables
- Roasted red bliss potatoes
- Indonesian rice topped with crushed peanuts
- Cheese polenta
- Carrots with pearl onions and bacon
- Roasted zucchini
- Roasted squash
- Potato gratin
- Roasted asparagus with Parmesan cheese
- Baby carrots (plated only)
- Tomato Provençale (plated)



Level 3 Menus (Continued)

Protein

Choose Three (3)

- Blackened tilapia served with lime beurre blanc (buffet only)
- Ginger-soy roasted chicken (buffet only)
- Braised roast of beef topped with roasted tomatoes and caramelized onions (buffet only)
- Sirloin cap, roasted garlic demi-glace (plated only)
- Pesto-marinated grouper served with coconut-lime beurre blanc, pineapple salsa (plated only)
- Chicken breast topped with Boursin crab soufflé, served with crab bisque sauce (plated only)
- Boneless pork loin wrapped in bacon with port wine raisin demi-glace (plated only)
- Teriyaki salmon served with green apple curry sauce
- Chicken cordon bleu with Dijon mustard cream sauce
- Rosemary and olive oil–roasted pork loin topped with smoked sausage and caramelized onions
- Pepper-crusting salmon with smoked pepper coulis
- Grilled caprese chicken breast topped with grilled tomatoes, fresh mozzarella, and basil-roasted garlic tomato coulis
- Blackened grouper with herbed beurre blanc
- Chili-rubbed hanger steak with red wine and thyme demi-glace
- Bone-in chicken breast topped with spinach, prosciutto, and goat cheese, served with balsamic and shallot demi-glace
- Seared grouper topped with virgin tomato salsa and beurre blanc

- Marinated sirloin cap with roasted garlic and Italian flat-leaf parsley demi-glace
- Shrimp creole, steamed rice
- Roasted shaved New York strip served with beurre rouge
- Basil-scented chicken breast with tomato and artichoke fricassee
- Petit filet of beef served with béarnaise sauce

Gourmet Sandwiches

- *Tied the Knot*
Croissant with Brie, prosciutto, caramelized onions, and arugula salad
- *Meant to Be*
Flour tortilla with grilled zucchini, grilled onion, grilled bell pepper, olive tapenade, Boursin cheese, and lettuce
- *The Mother-in-Law*
Hoagie roll with capicola, pepperoni, ham, provolone, roasted bell peppers, and arugula salad
- *I Do*
Texas wheat toast with roast beef, bell peppers, banana peppers, onions, roasted garlic spread, and spinach
- *I Now Pronounce You...*
Texas wheat toast with smoked turkey, applewood-smoked bacon, cheddar, tomato, and lettuce



Level 3 Menus (Continued)

Hors D'oeuvres – Cold

- Bruschetta
Tomato basil salad served on toasted crostini with balsamic glaze and shredded Parmesan
- Melon and Prosciutto
Honeydew, cantaloupe, and prosciutto on a skewer
- Blue Cheese and Cranberry
Blue cheese served on a toasted crostini with dried cranberries, grapes, and walnuts, drizzled with honey
- Mediterranean Skewer
Grape tomatoes, kalamata olives, mozzarella cheese, and artichokes, drizzled with olive oil and oregano
- Curried Chicken Salad and Almonds
Served on a toasted crostini with raisins
- Finger Sandwiches
Pimento cheese, ham, and Swiss
- Hummus Crostini
Topped with garbanzo beans, feta cheese, and raisins, drizzled with olive oil
- Smoked Tuna Salad
Topped with grape tomatoes, green onions, and poppy seeds in phyllo cup
- Brie and Caramelized Onions
Served on a toasted crostini with walnuts
- Boursin Cheese and Orange Marmalade
Served on a toasted crostini with candied pecans

Hors D'oeuvres – Hot

- Steamed Pot Stickers
Pork pot stickers tossed in soy sauce, served with sweet chili sauce
- Swedish Meatballs
Served with sour cream-Dijon sauce
- Vegetable Spring Rolls
Served with sweet-and-sour sauce
- Spinach and Artichoke Rangoon
Wrapped in wonton and served with sweet chili sauce
- Salmon Cakes
Served with cucumber-lemon-dill yogurt dip
- Polenta-Stuffed Mushroom
Savory polenta stuffed on a button mushroom and topped with Parmesan cheese
- Kielbasa Sausage en Croûte
Served with Dijon mustard
- Mini Taco Cup
Wonton taco shells stuffed with refried beans, salsa, black olives, and cheese, served with salsa
- Green Onion Hush Puppies
Served with Calypso dipping sauce
- Teriyaki Chicken Skewers
Served with spicy Thai peanut sauce



Upgrade Items

Decor Items

- Beach Chair Covers \$6 ea.
- Chair Sashes \$2 ea.
- Chiavari Chairs \$12 ea.
- Upgraded Table Napkins \$2 ea.
- Upgraded Table Runners \$16 ea.
- Upgraded Table Overlays \$20 ea.
- Two-Post Arch \$350 ea.
- Four-Post Arch \$550 ea.
- Flowers for Arch \$150
- Ceiling Drape (2 Rooms) \$600
- Simple Low Centerpiece \$75 ea.
- Tall Centerpiece \$150 ea.

Audio/Visual Equipment

- Additional Microphones \$35 ea.
- Additional Speakers \$50 ea.
- Additional Cameras with Video Mixer \$290 ea.
- Additional Cameras \$150 ea.

Food and Beverage

- Bridal Luncheon Menu Price
- Groomsmen's Luncheon Menu Price
- Poolside Luau Menu Price
- Icebreaker Reception Menu Price
- Farewell Luncheon Menu Price
- Family-Style Dinner (Rehearsal) Menu Price
- Flavored Water Station \$3 per Person
- Candy Bar (Table) \$7 per Person
- Sundae Bar \$4 per Person
- Mocktail Bar \$3 per Person
- Coffee Bar (Keurig) \$2.25 per Person
- Champagne Toast for All \$5 per Person

Ceremony and Reception Extras

- Sand Brushes
- Sunglasses
- White Ribbon for Paint Brushes
- Fans (Colored Paper Hand Fans)
- Hexagon Bubble Bottles
- Sand Sculpture
- Love Letter and Wine Box Ceremony
- Acrylic Tables (Upgrade to Cocktail Round)
- Personalized Double Hearts Toasting Flutes
- Double Hearts Silver-Plated Cake Serving Set
- Personalized Crystal-Studded Toasting Flutes
- Glittering Beads Personalized Cake Serving Set
- Glittering Beads Personalized Toasting Flutes
- Glittering Beads Unity Candle Set
- Sparkling Love Personalized Toasting Flutes
- Sparkling Love Personalized Cake Serving Set



Outings and Events

- Ten (10) Beach Chairs
- Two (2) Hours Jet Ski
- Deep-Sea Fishing
- Golf Outing

Photography

Items based on availability are subject to change

- Additional Photography Per Hour
- Additional Shooter Per Hour

Keepsake Selections

- Personalized Wedding Cello Bags
- Personalized Mini Glass Candy Jars
- Bride and Groom Chocolate Covered Oreos
- Chocolate Covered Flip-Flop Oreos
- “Meant to Bee” Mini Personalized Honey Jars
- Mini Vanilla Heart Candle Tins
- Beeswax Honeycomb Candle Favors
- Personalized Candle Tin
- Personalized Two Hearts Silvertone Tins
- “Love” Linen-Covered Glass Votive Holder
- Mini Magnetic Picture Frames
- Themed Playing Cards with Personalized Labels
- Customized Playing Cards
- Irish Blessing Party Favor Magnets
- Colored Paper Fans
- Asian Paper Hand Fans (White)
- Personalized Lip Balm
- Hexagon Bubble Bottles
- Neon Sunglasses
- Black Nomad Sunglasses
- Personalized Two Hearts Bubble Tubes
- Personalized Sunscreen Wedding Favor
- Personalized Matches
- Stemless Wine Glasses (9 oz.)
- Personalized Champagne Flutes

- Personalized Pint Glass
- Bride and Groom Chrome Heart Wine Stopper and Corkscrew Set
- Eco-Friendly Natural Bamboo Coaster
- Heart-Shaped Cork Coaster
- Personalized Heart-Shaped Stone Coaster
- Mini Bamboo Cheese Board and Spreader Set
- Starfish Wine Stopper
- Open Heart Wine Bottle Stoppers
- Sand-and-Shell-Filled Wine Bottle Stopper
- Personalized Lemonade Wedding Favors
- Personalized Wedding Coffee Favors
- Mini Wedding Brownie Favor Pops
- The “Perfect Pair” Pear Soap Favor
- Petite Bird Seed Hearts with Personalized Tag
- Wedding Succulents Package
- Turtle Sand Ornament

Items based on availability are subject to change



Contact Us

From choosing the perfect venue for your rehearsal dinner, ceremony, and reception to finding that perfect bouquet, our dedicated team of licensed wedding planners will make sure your special day is one you will cherish for a lifetime. Let us take the worries off your shoulders—working closely with you, we will fine-tune every detail and make sure your wedding dreams blossom into reality.

Please call us at (850) 233-4029 or email us at weddings@resortcollection.com to schedule an appointment. Come view the property and our wedding sites when you meet with us and discuss all the details necessary to make your special day run flawlessly!

Visit www.ResortCollection.com to learn more about our properties and amenities.

Booking:

As a resort policy, we do not book weddings more than one year ahead of the date. Available dates may also be subject to conventions or meetings that are being held at our resorts.

The resort requests that your details and menu selection be submitted 90 days prior to the event. Your estimated guarantee will be due to the Catering Sales Manager 30 days before the event. At this time, you will be provided with a cost estimate for the balance due for the event. Prepayment is required for all weddings and final payment must be received 14 days prior to the event.

Deposit and Payment Schedule:

The deposit is based on the total estimated charges of the package you book and the time frame between the booking date and your wedding. Deposits and payments are scheduled as follows:

- 9 months prior to date
25% of estimated total of wedding
- 6 months prior to date
50% of estimated total of wedding
- 3 months prior to date
75% of estimated total of wedding
- 2 weeks prior to date full payment is due

Officiants:

Our wedding packages include a notary to perform the ceremony. If you would rather have a minister perform your ceremony, arrangements can be made for an additional charge.

Marriage License:

On the day of the wedding, you will need to provide a marriage license issued by the State of Florida. Please bring your license to the officiant before the ceremony. The State of Florida does not require a blood test for a marriage license, but both parties must present a valid photo ID (driver's license, state ID card, passport) and provide their Social Security numbers at the time of application for the marriage license.



Goin' to the Beach!

Booking & Contact Information

850.233.4029



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All items listed in this menu, are subject to a 6.57% Sales Tax, 1% City Fee and 21% Service Charge