

*Daytona Beach's Grand Resort
For Weddings*



Congratulations on Your Engagement!

Entertaining guests for over a century,
The Plaza is all about spreading the love...

Our Culinary and Event Team
will expertly create an ultimate wedding experience so you
may relax & enjoy the day with your family and friends.

From intimate cocktail receptions to lavish dinners,
our wedding packages offer something
for every Bridal Couple.

Our menu options can accommodate any type
of wedding celebration you envision.

Breathtaking views and chilled Champagne...
End your day in perfect surroundings in one of our
luxurious guest rooms.

Enjoy your first breakfast as a married couple
while watching the sunrise over the Atlantic.

And before you go, why not reserve the same
luxury guest room for your first anniversary!



Ceremonies on the Atlantic

There's no more perfect way to celebrate your special day. The Plaza Resort & Spa, Daytona Beach's Grand Resort for Weddings, is the ultimate ocean front destination with outstanding cuisine, amenities, banquet rooms able to accommodate weddings from 10 to 1,000 guests and 323 oversized guest rooms with stunning views of the Atlantic Ocean and Intracoastal Waterway. Ocean breezes, gorgeous views and lots of open space lend to the perfect wedding experience.



Service

Your Plaza Catering Professional will help you plan your perfect day with unique wedding packages, distinctive menus and spacious accommodations. They can also make recommendations from preferred vendors including photographers, florists, specialty linen, musical entertainment, transportation and more.



Accommodations

With 323 guest rooms, you'll discover a variety of room & suite types, which feature a vast array of resort amenities and breathtaking views of the Atlantic Ocean and Intracoastal Waterway.

Spa

As Central Florida's only full service European-style spa, Ocean Waters Spa, has exciting packages designed to take the stress out of your big day or to host your bachelorette party.



Countdown to a Wedding

We hope this countdown diary will help you with all the planning necessary to make your wedding a relaxed and happy occasion.

IMMEDIATELY

- Visit minister or registrar and set the date
- Book ceremony, reception & pay deposits
- Compile guest list
- Choose bridesmaids, best man & ushers
- Plan a budget

12 - 5 MONTHS

- Shop for gown & bridal party dresses
- Book wedding transportation
- Book photographer/video company
- Have fittings for bride & bridesmaids
- Groom & Groomsmen Tux fitting
- Shop for Honeymoon clothes, lingerie, etc
- Order wedding invitations

4 - 3 MONTHS

- Order wedding cake
- Buy wedding ring(s)
- Confirm wedding & reception details
- Buy presents for attendants
- Finalize all wedding flowers
- Finalize honeymoon plans

2 - 1 MONTHS

- Arrange a seating plan for reception
- Schedule final hair & beauty appointments
- Mail invitations
- Schedule final fitting & pick up date for gown
- Obtain marriage license
- Send thank you notes for wedding gifts already received

3 WEEKS

- Confirm final guest count to caterer/reception location
- Pay balance of deposits to vendors
- Finalize seating plan
- Create shot list for photographer

1 WEEK

- Have a rehearsal of wedding ceremony
- Make final checks on catering, cake, transports, flowers & photography
- Drop off wedding accessories & dress at venue
- Pack a bag for the wedding day
- Attend bachelor/ette parties!
- Relax. You've made it. Now enjoy yourself!!!!



Wedding Reception Packages Include

Catering Wedding Professional

Creates Your Wedding Menu, Assists Your Wedding Planner With Plaza Details

Classic White or Black Floor Length Table Linens

Sparkling Wine Toast

Five Hour Open Bar

Featuring Call Brand Liquors, House Wines, Imported & Domestic Beers, Soft Beverages

One Hour Cocktail Reception

4 Butler-passed Hors D' Oeuvres, 1 Cocktail Hour Enhancement

Wedding Dinner

Choice of Plated or Buffet Service

Complimentary Wedding Night Accommodations

For the Bride & Groom with 60 Guests or More

Wedding Cake Cutting & Serving

Banquet Captain

Assist With Wedding Day Set-Up, Execute Food & Beverage Service

Wooden Dance Floor

Luxury Guest Rooms at Reduced Rates for Out-of-Town Guests

Special Packages Available for our Ocean Waters Spa

Complimentary Self-Parking for Non-Overnight Guests

*These are suggested menus, our truly talented Plaza culinary team welcomes the opportunity to customize a menu with your specific requests.
21% Service Charge & 6.5% Sales Tax will be added to all Catered Food & Beverage.*

Hors D'Oeuvres

(Select Total of 4 Hors D' Oeuvres and 1 Display)

Cold Hors D'Oeuvres

Beef Tenderloin Crostini, Horseradish Aioli

Boursin Stuffed Endive

Crudité Shooter with House Made Creamy Ranch Dressing

Ahi Tartare, Rice Cracker, Wasabi Aioli

Grilled & Chilled Mojito Marinated Shrimp

Antipasto Skewer: Mozzarella, Sun Dried Tomato, Artichoke

Lobster Sliders: Chunk Lobster Meat, Fresh Chives, Brioche roll

Yellow Tomato Bruschetta; Herb Crostini, Buffalo Mozzarella

Brie & Raspberry on Brioche

Lump Blue Crab Tart, Papaya Aioli

Boursin & Crab Stuffed Artichoke

Goat Cheese & Pear Crostini

Crab Salad on European Cucumber

Waldorf Chicken Salad on Belgium Endive

Shrimp Salad on Crisp Tortilla Chips



Hot Hors D' Oeuvres

Vegetarian Spring Roll, Soy Mustard Dip

Chicken Satay, Thai Peanut Sauce

Smoked Chicken & Tequila Burrito

Mini Reuben

Spinach & Artichoke Tartlet

Smoked Gouda & Chicken Eggrolls

Jumbo Coconut Shrimp, Spicy Citrus

Dipping Sauce

Crispy Asiago & Phyllo Wrapped Asparagus

Thai Shrimp Roll, Spicy Mango Chutney

Miniature Maryland Crab Cake,

Red Pepper Aioli

Argentine Beef, Chimichurri Skewer

Mini Kobe Beef Cheeseburger Slider

Shrimp & Chorizo, Cheddar Grit Cake

Mini Chicken Empanadas

Mini Braised Short Rib Pot Pie



Displays

Deluxe Cheese Display — Includes Cheddar, Swiss, Brie, Stilton & Smoked Gouda, Water Crackers & French Baguette

Crudité — Seasonal Selection of Fresh Baby Vegetables, Ranch Dressing & Roasted Red Pepper Hummus

Fresh Seasonal Sliced Fruits — Assorted Melons, Golden Pineapple, Florida Orange Sections, Seasonal Berries & Key Lime Yogurt Dipping Sauce

Plated Dinner Salads

(Select 1 salad selection for all guests)

Frisee, Radicchio & Arugula with Lemon Scented Fennel, Mandarin Segments & Aged Balsamic Dressing

Classic Chopped Salad with Arugula, Radicchio & Endive, Salami, Provolone, Roma Tomato, Scallion Herb Dressing

Baby Field Greens with Grape Tomatoes, Shaved Parmesan Cheese, Candied Pecans & Citrus Vinaigrette

Caesar Salad, Romaine Hearts, Focaccia Croutons, Parmigianino Cheese, House Made Caesar Dressing

Baby Spinach Salad, Crisp Apple Wood Smoked Bacon, Chopped Egg & Warm Shallot Vinaigrette

Spring Greens, Daikon Radish, Red Beets, Carrots, Grape Tomatoes & Herb Vinaigrette



Entrées

New York Strip Steak

Bleu Cheese Crust, Red Cabbage Risotto,
Lemon Scented Asparagus

Roasted Breast of Chicken

Stuffed with Prosciutto Spinach & Gruyere
Cheese, Black Olive Jus, Asiago Polenta,
Roasted Mediterranean Vegetables

Chicken Tuscany

Chicken Breast Marinated in Olive
Oil, Roasted Garlic, Lemon & Herbs,
topped with Sun-Dried Tomatoes, Basil
& Mozzarella in a Light Cream Sauce,
Rosemary Red Potatoes Sauteed Broccolini

Fire Roasted Fillet of Atlantic Salmon

Grilled Vegetable & Four Cheese Tart,
Dill Butter Sauce

Mahi Mahi

Wild Mushroom Ragout, Saffron Risotto,
Champagne Sauce

Maryland Crab Cakes

Apple Fennel Slaw, Sweet Potato Hash,
Roasted Yellow Tomato Coulis

Beef Tenderloin

Shallot Confit, Roasted Garlic Potato Puree,
Pinot Noir Sauce, Maple Glazed Baby Carrots

Grilled Vegetable Napoleon

Portobello Mushroom, Summer Squash,
Fire Roasted Red Peppers, Heirloom
Tomatoes, Buffalo Mozzarella,
Balsamic Reduction

Duo Entrées

Filet Mignon & Jumbo Shrimp

Couscous with Vegetable Confetti,
Cabernet Demi & Roasted Garlic Cream,
European Green Beans

Grilled Chicken Breast & Garlic Prawns

Red Wine Roasted Shallot Sauce, Yukon
Gold Potato Mash & Broccolini

Surf & Turf

Cold Water Lobster Tail & Petite Filet
Mignon, Merlot Reduction, Scalloped
Potatoes, Roasted Sweet Corn

Wedding Dinner Buffet (Includes Harvest Table & 1 selection from each)

Harvest Table

Grilled & Roasted Seasonal Vegetables,
Selection of Dips, Assorted Baby Lettuces,
House Made Dressings, Mozzarella Caprese,
Fresh Baked Artisan Dinner Rolls &
Whipped Honey Butter

From The Sea

Seared Mahi Mahi with Tomato &
Olive Vinaigrette
Pan Seared Red Snapper with
Braised Fennel
Grilled Atlantic Salmon With Yellow
Tomato Salsa Fresca
Orange Miso Glazed Red Grouper

From The Farm

Lemon Rosemary Roasted Chicken
Pesto Seared Breast of Chicken with
Parmesan Broth
Jerk Chicken with a Spicy Pepper Pot Sauce
Grilled Hudson Valley Duck Breast with
Caramelized Cherry Chutney

From The Plains

Grilled Skirt Steak, Roasted Tomatoes,
Caper Berries and Chimichurri*
Garlic Pepper Crusted Sirloin of Beef with
Chianti Demi Glace*
Grilled NY Strip Steak, Bordelaise (Carved
to Order)*
Kahlúa Puaa Roasted Pulled Pork
Stuffed Pork Loin, Spinach, Goat Cheese*

Freshly Brewed Starbucks Coffee &
Selection of Tazo Teas



**Chef required with an additional fee.
Buffet menu pricing based on selection of 2, 3
or 4 entrées. Minimum of 40 guests.*

Cocktail Hour Enhancements

Tuscan Antipasto Board

Assorted Italian Meats & Cheeses — Buffalo Mozzarella Cheese, Mortadella, Pepperoni, Salami, Provolone & Fontina Cheeses, Pepperoncini's, Imported Olives, Roasted Peppers, Marinated Mushrooms & Artichoke Hearts, with Sun-dried Tomatoes, Sliced Ripe Tomatoes, Italian Herbs & Olive Oil Crusty Ciabatta, Breadsticks & Tomato Focaccia Bread



Mediterranean Sampler

Hummus, Babaganoush, Olive Tapenade, Balsamic Marinated Tomatoes, Basil Couscous Salad, Roasted Eggplant, Zucchini with Red Onion, Yellow Squash, Exotic Mushrooms, Rustic Breads & Toasted Pita

Deluxe Cheese Display

Includes Cheddar, Swiss, Brie, Stilton & Smoked Gouda, Water Crackers & French Baguette

Crudités

Seasonal Selection of Fresh Baby Vegetables, Ranch Dressing & Roasted Red Pepper Hummus

Fresh Seasonal Sliced Fruits

Assorted Melons, Golden Pineapple, Florida Orange Sections, Seasonal Berries, Key Lime Yogurt Dipping Sauce

Smoked Salmon

Whole Side of Pastrami Smoked Salmon, Capers and Red Onions, Chopped Egg, Chives, Lemon Wedges & Cocktail Breads

Dinner Enhancements

Creamy Roasted Corn & Chicken Chowder

Roasted Pepper Coulis

Roasted Basil Tomato Bisque

Mozzarella Crostini

Pear & Gorgonzola Purses

Crispy Prosciutto, Sage Brown Butter

Pan Fried Blue Crab Cake

Roasted Corn Salsa, Spicy Slaw & Dijon Beurre Blanc

Tropical Seafood Martini

Crabmeat, Shrimp, Scallops, Smoked Salmon, Mixed Greens, Passion Fruit Vinaigrette

Roasted Duck Ravioli

Warm Spinach Salad, Gorgonzola Cheese, Fresh Raspberries

Jumbo Gulf Shrimp Cocktail

Louie Sauce

Marsala Braised Short Rib

Crispy Risotto Cake



Oceans Wedding Brunch Buffet

Assorted Chilled Juices

Fresh Seasonal Sliced Fruit Display

Fresh Breakfast Breads & Pastries with Assorted Jams

Farm Fresh Scrambled

Egg Station*

Crisp Bacon, Sausage, Ham, Tomatoes, Sliced Mushrooms, Peppers, Fresh Salsa, Onions & Cheddar Cheese

Belgian Waffles

Served with Warm Maple Syrup, Powdered Sugar & Fresh Berries

SALADS (Select 2)

Fresh Field Green Salad

& Assorted Dressings

Waldorf Salad — Fresh Apples & Crushed Walnuts

Traditional Caesar Salad — Romaine Hearts, Focaccia Croutons, Parmigianino Cheese, House Made Caesar Dressing

Smoked Salmon Display — Bagels, Cream Cheese, Red Onion, Hard Boiled Eggs & Capers

CARVING STATION* (Select 1)

Hand Carved Pepper Encrusted Top Round of Beef* — Tiger Sauce, Horseradish Cream & Dijon Mustard

Hand Carved Smoked

Pork Steamship* — Fresh Pork Leg Smoked Slowly to Perfection, Cranberry-Guava Relish, Wasabi Aioli & Stone Ground Mustard

Slow Roasted Turkey* — Baked to a Perfect Golden Brown, Cranberry-Orange Compote & Chili Aioli

All Brunches Include:

Wild Rice Pilaf & Chef's Choice of Seasonal Vegetables

Champagne Display

Freshly Brewed Starbucks Coffee, Selection of Tazo Teas & Iced Tea

**Chef required with an additional fee. Minimum of 50 guests.*

Bridal Breakfast (Serves 10 guests)

Orange, Cranberry & Apple, Juices, Freshly Brewed Starbucks Coffee & Selection of Tazo Teas, Bottled Water, Mimosas, Sliced Fruits of the Season

Bakery Basket

A Selection Of Fresh-Baked Breakfast Breads, Danish & Pastries, Assorted New York-Style Bagel, Fruit Preserves, Honey, Sweet Butter & Cream Cheese

Bridal Lunch (Serves 10 guests)

Champagne, Assorted Soft Drinks & Iced Tea, Freshly Brewed Starbucks Coffee & Selection Tazo Teas

Field Greens with Seasonal Vegetables& Assorted Dressings, Mini Artsian Sandwiches & Wraps, Fresh Fruit Salad



Rehearsal Dinners (Fresh baked artisan dinner rolls, whipped honey butter & freshly brewed Starbucks Coffee & selection of Tazo Teas)

Gold Buffet Dinner

Medley of Fresh Field Greens, English Cucumber, Garbanzo Beans, Scallions, Cherry Tomatoes, Ginger Vinaigrette & Creamy Dill Dressing

Entrées

Oven Baked Tilapia, Florida Citrus Beurre Blanc

Herb Marinated Chicken Breast, Tomato Broth, Mushrooms & Grilled Vegetables, White Balsamic Vinaigrette

Oven Roasted Rosemary Potatoes, Medley of Seasonal Vegetables

Assortment of Pastries, Fruit Tarts & Cakes

Platinum Plated Dinner

Plaza Salad; Spring Greens, Daikon Radish, Red Beets, Carrots, Grape Tomatoes, Herb Vinaigrette **or** Caesar Salad

Entrées (Select 2)

Floribbean Spiced Breast of Chicken — Mango Papaya Chutney, Rum Guava Sauce, Tropical Basmati Rice, Asparagus

Stuffed Roasted Breast of Chicken — Stuffed with Prosciutto Spinach & Gruyere Cheese, Black Olive Jus, Asiago Polenta, Seasonal Vegetables

Grilled Flat Iron Steak — Bleu Cheese Whipped Potatoes, Broccolini

Grilled Mahi — Pina Colada Crème, Coconut Risotto, Chili Spiked glazed Carrots

Family Style Mini Desserts

Bar enhancements available for an additional fee.

CATERING GUIDELINES

Food & Beverage — Due to liability and legal restrictions no outside food or beverages of any kind may be brought into the Resort by the customer, guests or exhibitors. Plaza Resort is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification. Plaza Resort reserves the right to refuse alcohol service to anyone.

Tax — All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Resort are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately.

Catering Fees — There is a 21% service charge and a 6.5% tax added to all food and beverage charges. The 21% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 1.5 hours of service or less. Additional charges may occur for extending hours of service. Fees will apply for events that do not meet required minimums according to meal periods. Cooking Stations, Carving Stations are subject to a \$100* Chef Fee per Chef. A \$100* Bartender Fee will be applied to all bars. Plaza Resort staffs 1 bartender per 75 –100 guests. (*Plus tax & gratuity)

Food and Beverage Guidelines — Fourteen (14) business days prior to all food and beverage functions, the Resort requires the customer to submit an expected number of guests for each scheduled event. At this time, the guest count may increase, but not decrease. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 12pm (noon), seven (7) business days prior to the date of the function. If the guarantee is not received by the cutoff date the Resort will assume that the “expected” number of guests noted as the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation and event staffing. Should the actual number of guests exceed the guarantee the customer will be charged for the actual number of guests in attendance. On plated Food and Beverage food functions, the Resort will set seating for (3%-5%) over the guarantee. Food will only be prepared for the guarantee not the overset.

Function Rooms — Function rooms are assigned by the Resort according to the guaranteed minimum number of guests anticipated. Increases in room rental fees are applicable if group attendance drops below the estimated attendance at the time of the booking. The Resort reserves the right to change groups to a room more suitable at the Resort’s discretion for the attendance with notification to the client if attendance drops or increases.

Weather Guidelines for Outdoor Function — For evening functions, Plaza Resort will decide at 12pm (Noon) on the day of the function whether the event will be held inside or outside. For daytime function Plaza Resort will make the decision by 5pm the night prior to the event. 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 location. Temperatures below 60 degrees, and / or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases the Resort reserves the right to make the FINAL decision after consulting the client, especially if lighting storms or severe weather conditions are expected in the vicinity that may endanger the safety of our guests or service professionals.

Smoking — Plaza Resort is a smoke free environment. Smoking is permitted in designated outdoor area, only.

Damages — Any damages to the resort, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be arranged through Catering/Conference Services prior to move-in and after move-out to assess the condition. Damages include hotel rooms. Plaza Resort is not a pet friendly hotel with the exception of service animals. Plaza Resort accommodations are all smoke free. A deep clean fee will apply to any guest that violates this policy.





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PlazaResortandSpa.com