

The logo for Tween Waters Island Resort & Spa features the name 'TWEEN WATERS' in a large, black, serif font. Below it, 'ISLAND RESORT & SPA' is written in a smaller, black, sans-serif font. A light blue, stylized wave graphic flows behind the text.

TWEEN WATERS

ISLAND RESORT & SPA

A photograph of a beach wedding ceremony setup. In the foreground, a white plastic chair is decorated with a vibrant pink ribbon tied around its backrest. A bouquet of light green hydrangeas is tucked behind the ribbon. In the background, several other similar chairs are visible, each with a pink ribbon and a bouquet, arranged on a sandy beach. The background is softly blurred, showing the ocean and a bright sky.

**Beach Wedding Ceremony & Banquet
Food/Beverage Options**

2019 / 2020



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'TWEEN WATERS

ISLAND RESORT & SPA

15951 Captiva Drive Captiva, Florida 33924

Beach Wedding Ceremony Packages

Includes

**Access to Tween Waters Inn Private Beach
Bamboo Arbor with Fabric
Up to 100 White Ceremony Chairs
Ceremony Table
Set-up and Breakdown**

Sunday - Thursday Ceremony \$1,000 + 6.5% sales tax


Friday & Saturday Ceremony \$2,000 + 6.5% sales tax

*Ceremony packages require a dinner reservation or private banquet reception reserved at
'Tween Waters Island Resort and Spa*

Marriage License and Officiant Not Included

Group Sales Department
239.472.5161 press option #2
sales@tween-waters.com
www.tween-waters.com

Prices Subject To Change Without Notice



Ceremony Enhancements

Chair Covers	start at \$6 per each
Chair Sashes	start at \$4 per each
Specialty Napkins	start at \$2.50 per each
Additional Chairs	\$6 per each
Beach Electricity Access	\$50 Set-up Fee
Burlap Aisle Runner	\$75
Microphone & PA System	\$225 + \$50 Set-up Fee
Projector with Screen	\$225 + \$50 Set-up Fee
Beach Water Station	\$3 per bottle + \$35 Delivery Fee per Cooler
Beach Champagne Toast	\$40 per bottle (6 glasses) + \$100 Beach Service Fee

Prices Subject To Change Without Notice

Reception Venue Options

Banquet Space	Max. Capacity	Time	*Facility Charge	**Food Beverage Minimum	Time Limits	Availability
Entire Old Captiva House (Buy Out)	120	4-Hours	\$3,500 (includes \$500 set-up fee)	\$12,000 peak season / \$10,000 off-peak season	10:00pm	Morning & Evening Events
Sunset Room With Garden Terrace	45	4-Hours	\$1,500	\$2,500	10:00pm	Morning & Evening Events / no live music
Sunset Room Only	45	4-Hours	\$1,000	\$2,000	10:00pm	Morning & Evening Events / no live music
Wakefield Room	90	4-Hours	\$2,000	\$7,000	10:00pm	Buffet Only
Ding Darling Meeting Room	40	8-Hours	\$ 500	N/A	Open	Meetings
***Serenity Pool	130	2-Hours	\$ 2,000	\$5,000	7:00-9:00pm	Restricted Hours (seasonal) / ***Weather Back-up Required
Canoe & Kayak Club	42	4-Hours	\$1,500	\$2,500	10:00pm	Buffet Only
Lloyd Wright Room	24	4-Hours	\$500	\$1,500	10:00pm	Crow's Nest (non-private)
Beach Cocktail Hour	130	1-Hour	\$ 350 per hour	\$1,500	Sunset	Daylight Hours
Private Boat Cruise	159	2+ Hours	\$900 per hour + \$150 Dockage Fee	\$5,000	2-Hour Minimum	Morning & Evening Events

*Facility Charge Includes:

- Event space reservation
- Banquet staff
- White table cloths and white cloth napkins
- China, flatware and stemware
- Tables, chairs and accessory tables as needed

Minimum Food & Beverage purchase does not include gratuity or sales tax

Serenity Pool reservation requires reservation of another venue at full facility fee as inclement weather back-up

Prices Subject To Change Without Notice

Hors D'oeuvres

Hot

Hors D'oeuvres priced 50 pieces per order

Chicken or Beef Satay \$150
Served with Peanut Sauce

Chicken Kabob \$150

Shrimp or Steak Kabob \$200

Crab Stuffed Mushrooms \$200

Wild Mushroom & Goat Cheese Tart \$200

Crab Balls \$200
Served with Spicy Remoulade

Bacon Wrapped Scallops (GF) \$200

Coconut Shrimp \$225

Shrimp N' Grits Shooters \$225

Creamy Spinach Dip \$75
*Served with Flatbreads
(Serves 25 people)*

Mac & Cheese Salsa Dip \$75
*Served with Tortilla Chips
(Serves 25 people)*

Vegetable Spring Rolls \$125

Spinach & Artichoke Stuffed Mushrooms
\$125

Swedish Meatballs \$150

Buffalo Wings (GF) \$150
Hot or Mild

Passed Hors D'oeuvres Service is Available for \$35 Service Fee Per Passed Selection

Prices Subject To Change Without Notice

Hors D'oeuvres

Cold

Hors D'oeuvres priced 50 pieces per order

Prosciutto Wrapped Melon (GF) \$130

Caprese Skewers (GF) \$150

Shrimp Cocktail (GF) \$200

Shrimp Shooters (GF) \$225

Bruschetta Flatbread \$150

Served with Bacon Jam

Classic Bruschetta \$150

Seared Tuna Platter \$300

Mini Tuna Tacos \$325

Passed Hors D'oeuvres Service is Available for \$35 Service Fee Per Passed Selection

Prices Subject To Change Without Notice

Hors D'oeuvres

Displays / Desserts

Sushi Display

Choose 2
Philly Roll, Spicy Tuna Roll,
California Roll, Spicy Crab Roll
\$225
Serves 10-15

Smoked Salmon Display

Capers, Red Onion, Boiled Egg, Cream Cheese
Crackers
\$275
Serves 25

Fruit & Cheese Display

Assorted Sliced Fruit
Imported and Domestic Cheeses & Crackers
\$200
Serves 25

Seafood Display

Classic Shrimp Cocktail
Clams & Scallops On A Half Shell
Spicy Shrimp Cocktail
Market Price

Crudité Display

Assorted Sliced Vegetables
Homemade Hummus
\$150
Serves 25

Charcuterie Display

Assorted Gourmet Meats & Cheese
Crackers
\$250
Serves 25

Dessert Display

Banana Cream Pie Tart ~ Key Lime Tart
Assorted Cookies ~ Brownies
\$4 Per Piece

Whole Cakes & Pies

Carrot Cake \$60
Key Lime Pie \$52
Marble Cheesecake \$60

Prices Subject To Change Without Notice

Plated Entrees

Roasted Vegetable Primavera

linguine & white wine garlic butter sauce
\$36

Eggplant Caprese

angel hair, julienned vegetables,
fresh mozzarella & marinara
\$38

Macadamia Nut Crusted Chicken

coconut rice, papaya salsa & BBQ butter sauce
\$42

Chicken Wellington

roasted garlic parmesan smashed potatoes
& asiago cream sauce
\$42

Grilled Lollipop Pork Chop (GF)

roasted fingerling potatoes & honey ginger demi
\$42

New York Strip (GF)

roasted garlic parmesan smashed potatoes
& mushroom demi
\$45

Filet & Jumbo Stuffed Shrimp

wild rice, citrus butter sauce
& port wine demi
\$65

Filet & Lobster Tail (GF)

roasted garlic parmesan smashed potatoes,
garlic butter & port wine demi
\$68

Filet & Chilean Sea Bass (GF)

vegetable risotto, lemon butter sauce
& port wine demi
\$68

Grilled Domestic Grouper (GF)

wild rice, pineapple salsa
& Pina Colada butter sauce
\$48

Sundried Tomato & Parmesan Stuffed Airline Chicken Breast (GF)

roasted garlic parmesan smashed potatoes,
natural chicken jus
\$42

Crab Stuffed Jumbo Shrimp

wild rice & citrus butter sauce
\$48

Veal Saltimbocca

roasted garlic parmesan smashed potatoes
& citrus demi
\$50

Crab Crusted Grouper

wild rice & caper butter sauce
\$52

Filet Mignon (GF)

roasted garlic parmesan smashed potatoes
& port wine demi
\$54

Half Rack of Domestic Lamb (GF)

roasted garlic parmesan smashed potatoes
& port wine demi
\$54

Chilean Sea Bass (GF)

vegetable risotto & lemon butter sauce
\$55

All Plated Entrees Include Mixed Green Salad, Fresh Dinner Rolls & Vegetable
Upgrade salad to Caesar \$5 pp/ Spinach, Fruit & Nut \$6 pp/ Caprese Or Wedge \$9 pp

Prices Subject To Change Without Notice

Chef's Creation Buffets

Italian Buffet

Price per guest: Two (2)
Entrees - \$48 Three (3) Entrees
- \$59 - *Includes your choice of
two (2) Salads, two (2)
Accompaniments and Garlic
Bread*

Entrees *(Pick 2 or 3)*

Meat Lovers Lasagna,
Vegetable Lasagna, Chicken
Parmesan, Eggplant Parmesan,
Chicken Picatta, Chicken
Marsala, Linguine and Clams,
Shrimp Scampi, Beef Tortellini
with Beef Tips & Mushroom
Marsala Sauce, Spaghetti &
Meat Sauce

Salads *(Pick 2)*

Caesar, Tomato & Mozzarella
(GF), Antipasto (GF), Mixed
Greens (GF)

Accompaniments *(Pick 2)*

Tomato Parmesan Risotto,
Roasted Vegetable Ratatouille,
Broccoli Rabe, Spaghetti &
Marinara, Penne with Roasted
Garlic, Parmesan & Olive Oil,
Balsamic Marinated Vegetable
(GF)

Mexican Buffet

Price per guest: \$45 - *Includes All Entrees and Accompaniments*

Entrees

Marinated Grilled Skirt Steak, Grilled Chicken, Grilled Shrimp

Accompaniments

Hard & Soft Shell Tortillas, Black Beans & Rice, Queso Dip, Pico de Gallo,
House-made Guacamole, Sour Cream, Shredded Lettuce, Tomatoes, Grilled
Onions & Peppers, Shredded Cheese, Chips & Fresh Salsa

Southern BBQ

Price per guest: \$39 - *Includes
your choice of two (2) Entrees
and three (3) Accompaniments*

Entrees

BBQ Chicken (GF), House
Smoked BBQ Brisket (GF), BBQ
Ribs (GF), Smoked Pork Butt
(GF), Kielbasa Sausage (GF)

Accompaniments

Potato Salad, Macaroni &
Cheese, Cole Slaw (GF), Baked
Beans (GF), Baked Potatoes
(GF), Corn on the Cob (GF),
Macaroni Salad

Captiva BBQ

Price per guest: \$35 - *Includes All Entrees,
Salads, Accompaniments
and Buns*

Entrees

Grilled Chicken Breast
(GF), Grilled Angus
Burgers (GF), Grilled
Kosher Beef Hot Dogs (GF)

Accompaniments

Potato Salad (GF), Cole
Slaw (GF), Baked Beans
(GF), Corn on the Cob (GF)

Island Buffets

Single Entrée Buffet

\$39 per person - Choose 1 Entrée, 1 Salad and 2 Accompaniments

Entrees

Macadamia Nut Crusted Chicken with BBQ Butter Sauce
Salmon with Lemon Caper Butter Sauce (GF)
Marinated Grilled Flank Steak (GF)

Double Entrée Buffet

\$48 per person - Choose 2 Entrees From "Single Entrée Buffet" and "Double Entrée Buffet", 2 Salads and 2 Accompaniments

Entrees

Grilled Grouper with Pineapple Salsa & Pina Colada Butter Sauce (GF)
Coconut Shrimp with Mango Chipotle Butter Sauce
Braised Boneless Short Rib

Triple Entrée Buffet

\$59 per person - Choose 3 Entrées From "Single Entrée Buffet", "Double Entrée Buffet" and "Triple Entrée Buffet", 2 Salads and 3 Accompaniments

Entrees

Crab Stuffed Jumbo Shrimp with Citrus Butter Sauce
Curried & Blackened Pork Tenderloin with Apple Brandy Demi (GF)

Salads

Mixed Green Salad (GF)
Caesar Salad
Tomato Cucumber Salad (GF)
Roasted Vegetable Pasta Salad
Spinach, Fruit & Nut Salad (GF)
Chopped Fruit Salad (GF)
Potato Salad (GF)

Accompaniments

Coconut Rice (GF)
Dirty Rice & Beans (GF)
Roasted Garlic Parmesan Smashed Potatoes (GF)
Parsley Potatoes (GF)
Loaded Au Gratin Potatoes (GF)
Shaved Brussel Sprouts (GF)
Garden Vegetable Medley (GF)
Green Bean Almandine (GF)
Fresh Baked Rolls & Butter

Carving & Stations

\$100 Chef Attendant Fee For Carving, Pasta & Omelet Stations

Pasta Station

Penne & Tortellini
Marinara, Pesto & Alfredo
Chicken & Shrimp
Peppers, Onions, Tomatoes, Mushrooms, Spinach &
Parmesan
\$21 per person

Omelet Station

American, Swiss, Jack & Cheddar Cheese
Onions, Bell Peppers & Spinach
Tomatoes & Mushroom
Sausage & Bacon
\$18 per person

Carving Stations

Salmon Wellington

\$325

Serves 15 guests

Prime Rib

\$650

Serves 25 guests

Beef Tenderloin

\$325

Serves 12 guests

Chocolate Fondue Station

Four (4) Pounds of Chocolate
\$200 Set-up Fee
Serves 30 Guests

~With Fruit Skewers~

Strawberries, Pineapple & Bananas
\$3 per person

~With Fruit & Dessert Skewers~

Strawberries, Pineapple, Bananas, Rice Cakes, Brownies & Marshmallows
\$5 per person

Prices Subject To Change Without Notice



Beverage Packages

Superior Liquor Brand Package

Grey Goose
Bombay Sapphire
Bacardi Superior
Johnnie Walker Black
1800 Silver
Crown Royal
-Includes Beer & Wine Package-

Select Liquor Brand Package

Absolut
Beefeater
Captain Morgan
Dewar's White Label
Jose Cuervo
Jack Daniel's
Jim Beam
-Includes Beer & Wine Package-

Premium Liquor Brand Package

Aristocrat Vodka
Skol Gin
Ron Liave Rum
Giro Tequila
Ancient Age Whiskey
-Includes Beer & Wine Package-

Beer & Wine Only Package

Copper Ridge Chardonnay, Pinot Grigio,
Cabernet, Merlot
Budweiser, Bud Light, Michelob Ultra,
Coors Light, Heineken, Corona
Coke, Diet Coke, Sprite, Ginger Ale,
Bottled Water

Beverage Pricing

Open Bar

3-Hour Minimum Required

The event host is responsible for the prepayment of all beverages. The Open Bar Package is priced per person. Open Bar Beverage Pricing does not include gratuity and sales tax.

Bar Package	Per Hour	3-Hour Package	Additional Hour
Superior	\$24.00	\$66.00	\$18.00
Select	\$22.00	\$60.00	\$16.00
Premium	\$18.00	\$48.00	\$14.00
Beer & Wine	\$15.00	\$39.00	\$12.00
Under 21 – Soft Drinks	\$7.00	\$15.00	\$5.00

Bar Type	Service / Set-up Fee
Open Bar	\$50.00 Per Bar

Prices Subject To Change Without Notice



Consumption Bar

3-Hour Minimum Required

The event host is responsible for payment of all beverages. The bar package is priced per drink. Payment is processed the morning following the event. Consumption Bar Beverage Pricing does not include gratuity and sales tax.

Consumption Bar (Select 1 Liquor Package)	Price Per Drink
Superior	\$14.00
Select	\$12.00
Premium	\$10.00
House Wines	\$10.00
Imported/Premium Beer & Red Bull	\$6.00
Domestic Beer & Sparkling Water	\$5.00
Soft Drinks / Bottled Water	\$3.25

Bar Type	Service / Set-up Fee
Consumption Bar	\$100.00 Per Bar

Prices Subject To Change Without Notice

Beverage Enhancement Options

Signature Cocktails

*\$5 Per Person Per Hour / 25 Guest
Minimum*

*Must be purchased with Superior,
Select or Premium Beverage Package*

Margarita

Tequila, Triple Sec, Sweet & Sour, Splash Of
Orange Juice

Mint to Be Mojito

Light Rum, Fresh Mint, Lime, Simple Syrup,
Soda Water

Captiva Mule

Vodka, Pineapple Juice, Fresh Lime, Ginger
Beer

Left My Heart In Captiva

Citrus Vodka, Cointreau, Lime, Splash Of
Cranberry

Tropical Punch

Vodka, Cranberry, Pineapple, Orange Juice,
Fresh Lime

Spiked Pink Lemonade

Vodka, Strawberry Puree, Pink Lemonade

Mary Me Mai Tai

Light Rum, Dark Rum, Amaretto, Orange
Juice, Pineapple Juice

Champagne Toast

*\$100 Set-up Fee For Beachfront
Toast*

(1 bottle per 6 guests)

St. Michelle Brut
(Sparkling White)
\$40

Syltbar Rose
(Prosecco Rose')
\$45

Nicholas Feuillate
\$70

Moet Chandon
\$90

Veuve Cliquot Rose
\$115

Dom Perigon
\$200

Perrier Jouet
\$290

Sangria

\$90 Per Gallon

White

White Wine, Brandy, Triple Sec,
Pineapple Juice, Orange Juice, Lemon
Lime Soda

Red

Red Wine, Rum, Triple Sec,
Cinnamon, Orange Juice, Lemon Lime
Soda

Bloody Mary &

Mimosa Bar

\$18 Per Person Per Hour

Champagne, Vodka, Orange
Juice, Cranberry Juice,
Bloody Mary Blend, Fresh
Fruit Fresh Cut Celery

Prices Subject To Change Without Notice



Breakfast & Brunch Buffets

Captiva Brunch

Price per guest:

One (1) Salad & One (1) Entrée - \$42

One (1) Salad & (2) Entrees - \$48

Two (2) Salads & (2) Entrees - \$52

Scrambled Eggs

Bacon & Sausage

French Toast

American Fries

Fruit Salad

Assorted Cereals & Milk

Individual Yogurts

Croissants & Butter & Preserves

Salads

Mixed Green Salad (GF)

Spinach, Fruit & Nut Salad (GF)

Roasted Vegetable Pasta Salad

Entrees

Salmon with Caper Lemon Butter Sauce (GF)

Baked Ham with Pineapple and Plantains (GF)

Coconut Shrimp with Mango Chipotle Sauce

Chicken or Shrimp Fettuccini with Cilantro
Cream Pesto

Macadamia Crusted Nut Chicken with BBQ
Butter Sauce

Classic Eggs Benedict with Hollandaise Sauce

Orange Juice

Coffee

Tea

Classic American Breakfast

\$34 per person

Scrambled Eggs

Bacon & Sausage

French Toast

American Fries

Fruit Salad

Assorted Cereals & Milk

Individual Yogurts

Croissants with Butter &

Preserves

Orange Juice

Coffee

Tea

Omelet Station

\$18 per person

\$100 Chef Attendant Fee

American, Swiss, Jack &
Cheddar Cheese

Onions, Bell Peppers &
Spinach

Tomatoes & Mushroom
Sausage & Bacon

Sea Breeze Continental Breakfast

\$26 per person

Fresh Sliced & Whole Fruit

Cereal & Milk

Assorted Pastries

Bagels & Cream Cheese

Individual Yogurts

Orange Juice

Coffee

Tea

***Upgrade any
breakfast buffet
to include:**

Fresh squeezed

Sun Harvest

Orange Juice for \$5
per person

Bloody Mary &

Mimosa Bar for

\$18 per person per
hour

Prices Subject To Change Without Notice



'TWEEN WATERS

ISLAND RESORT & SPA

15951 Captiva Drive Captiva Florida 33924

**Parties Of 16 Guests Or More Are Required To Reserve A Private
Banquet Space For Special Events And Receptions**

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**Children's Entrees Available Upon Request**

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Vendor Meals Available For \$20 (Chef's choice of Entrée)

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**Special Dietary Requests Are Accepted/Pricing May Vary**

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No Outside Food And Beverages Are Allowed

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**Food Tastings Are Available Upon Request**

*\*Please schedule your tasting at least 2 weeks in advance\**

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**All Food, Beverage and Set-up Fees Are Subject To 22% Service
Charge & 6.5% Sales Tax**

Group Sales Department

239.472.5161 press option #2

sales@tween-waters.com

www.tween-waters.com

Prices Subject To Change Without Notice

Frequently Asked Questions

~When is the initial deposit due?

The initial deposit is due upon contract execution and is non-refundable. The deposit amount varies depending on the venue reserved. The deposit will be applied towards your event balance.

~When do I need to have my guest count finalized?

Final guest count is due 30 days prior to your event along with the full pre-event balance.

~When are my final food selections and beverage packages needed?

Final food selections and beverage packages are due no later than 45 days prior to your event. We will send an Event Questionnaire to you with your Save The Date Letter and Deposit Receipt. The Event Questionnaire is used to collect all food and beverage selections along with other details for your event(s).

~Can I create a room block for the guests attending my wedding?

Tween Waters does not offer room blocks for groups (*unless the event host party is paying for ALL guests' rooms {*certain restrictions apply}). Upon contract execution we will personalize our "Save the Date Letter" with specific details of your event. Once your signed Event Contract is received, we will email your Save The Date Letter to you with a copy of your deposit receipt. This Save The Date Letter may be shared with all of your event guests and provides instructions on making their lodging room reservations for your event.

~Do you provide officiate, music, florist and entertainment?

The officiate, entertainment, flowers and photographer are contracted independently by the Bride/Groom. Tween Waters provides a Preferred Vendor List.

~What happens to my event if there is rain or bad weather?

Our Event Contract specifies the following in the event of inclement weather:

"Tween Waters Inn management will offer an in-door location based on availability for parties of 50 guests or less. Additional relocation and facility charges may be applied according to the size of the group. Tween Waters Inn management is responsible for choosing the alternate location and deciding upon the appropriate time to facilitate this action for parties of 50 guests or less. To ensure an inclement weather back-up location for parties of more than 50 guests, the alternate banquet space must be reserved at the full facility fee to guarantee reservation and use. The facility fee for the back-up location is non-refundable. To guarantee an indoor backup location due to weather at the Serenity Pool for any size group, an alternate facility must be reserved at full facility charge."

~Who is responsible for set-up and decorating?

Tween Waters Inn banquet staff will set up and break down all tables, chairs and any accessory tables needed. We will also place all standard and specialty linens ordered through us. Additional decorations may be placed by your wedding coordinator, florist, family member or friend.

~What are my options for wedding cake?

Tween Waters offers two options for wedding cake or comparable bakery item (cupcakes, donuts, etc). Your wedding cake may be ordered through Tween Waters preferred baker for \$11++ per person which includes creation of the cake, delivery, storage, set-up, cutting fee and coffee station. If you wish to provide your own wedding cake or comparable bakery item, a cutting fee of \$3++ per person applies and includes storage, cutting fee and coffee station. For all wedding cakes and/or bakery items not provided by Tween Waters preferred baker, the host party (Bride/Groom) is responsible for coordinating with their bakery vendor the cake delivery, cake set up and any set-up supplies needed (trays, displays, etc).

~I have guests with allergies/dietary needs. What are my menu options?

We frequently cater to food allergies and dietary restrictions. We may customize one of our standard menus to meet your guest's dietary needs or restrictions.

~Can I provide meals to my vendors?

Yes, we offer chef's selection Vendor Meals served during your event for \$20++ per meal.

Frequently Asked Questions

~What are the menu options for children?

For buffets, children 3-10 years old are charged at half the adult buffet price; children 0-2 years are not charged. We also have a children's menu from which up to two plated items may be selected.

~If I wish to mix and match entrées, salads and accompaniments from the Banquet Menu, is that allowed?

Absolutely! You may customize any buffet or plated options offered. Prices may vary.

~What time will the ceremony site be set up?

For afternoon/evening weddings, we typically have the beach ceremony site set by 2pm on the day of your event.

~Can I host my Welcome Reception, Rehearsal Dinner or Brunch on a cruise?

Yes, with departure and return to/from Tween Waters Marina; we are pleased to offer group events for up to 159 passengers on Captiva Cruises "Lady Chadwick". Event food is provided by Tween Waters with beverage packages provided by Captiva Cruises. Ask your Sales Associate for details.

~What time will my reception venue be set up?

For afternoon/evening weddings, the reception venue is typically set 3 hours prior to your first scheduled event.

~Who will announce dinner, first dance, cake cutting, etc?

Typically, the DJ or Band is responsible for the announcements throughout your event.

~May we take the leftovers from our buffet?

No, due to health codes we are not permitted to allow any food items to be packed / taken from the banquet space; with the exception of wedding cake or comparable bakery item.

~Can we have gift bags handed out or delivered to our guest's rooms?

Yes, we offer room delivery for gift bags. We are not permitted to pass them out at check-in. Delivery fees for gift/favor bags are \$5.00 per room.

~During our guests' stay, may we include drink vouchers, cabana rentals, breakfast vouchers and/or meal tickets?

Yes, any of our resort services may be offered to your guests through pre-paid vouchers or wrist bands. Ask your Sales Associate for details.

~May we reserve group activities?

Yes, we offer assistance with reserving group activities like fishing charters, spa services, sunset cruises and sightseeing tours, golf outings, yoga classes, wave runner rentals, parasailing trips and more. Ask your Sales Associate for details.

~Standard (recommended) itinerary:

5:30 PM – Beach Ceremony

6:00 PM – Reception Starts / Cocktail & Appetizer Hour

7:00 PM – Dinner

8:00 PM – Cake Cutting/ Dessert

10:00 PM – Reception Ends