LIDO BEACH
RESORT | SARASOTA, FL

Weddings

OPAL
COLLECTION

Weddings are special events for special people

Lido Beach Resort is Sarasota's finest Beachfront Resort

Featuring 222 luxurious guestrooms and suites, guests enjoy a serene setting along the white sandy beaches of the Gulf of Mexico.

Only minutes from over 114 upscale shops and restaurants on St. Armand's Circle. The Resort is just a 10-minute drive from Sarasota/Bradenton International Airport.

Accommodations

We will be happy to discuss a discounted room rate for the guests of this event. Our complimentary shuttle service offers door-to-door service to shopping to St. Armand's Circle for dining and nightlife.

Dining

Located on the 8th floor and offering a panoramic view of the City Skyline and Sarasota Bay, the Lido Beach Grille is an elegant dining experience. Dinner, Breakfast and Sunday Brunch are served in the Lido Beach Grille. For Lunch, join us indoors or in the Café Lido. For beachfront fun, enjoy casual dining and refreshments at the Tiki Hut Bar and Grille.

Accommodations

- 3 Diamonds, 3 Star Hotel
- Pet Friendly
- 7 Floor Parking Garage
- Wi-Fi Available Throughout
- Complimentary Beach Chairs
- Umbrellas and Cabanas Available Upon Request
- 2 Outdoor Heated Pools, Adults & Family Friendly
- 2 On-Site Buildings, “Main Building” and “South Tower”
- Full size Refrigerators, Dual Stovetops,
- Microwaves, Dishwasher, & Cookware

Come walk down our Isle

Event Locations

Beach Ceremony

Take a walk down our “Isle”! Up to100 guests 100+ Guests

Alcove

Located by our pool deck and overlooking the Gulf of Mexico, the Alcove is a lovely outdoor location.
The Alcove is ideal for a cocktail reception prior to dinner and or for smaller Weddings or Rehearsal dinners.
Cocktail Hour – 150 Guests Wedding Reception- 50 Guests

Pre-Function Area

The Pre-Function Area is our 8th Floor Lobby. This area is nice for a small cocktail hour location. The maximum capacity is 60 guests and has a room rental.

Mangrove Room

The Mangrove Room is an intimate private dining space that features its own balcony. This room is can accommodate up to 35 people for a wedding celebration dinner.
This room has a rental fee.

Sunset Terrace

Featuring floor-to-ceiling windows and breathtaking views overlooking North Lido Beach and the Gulf of Mexico. This room can accommodate up to 85 people for dinner. Also a great location for larger indoor Cocktail Hour Receptions.
This room has a rental fee.

Royal Palm Ballroom

Our Royal Palm Ballroom boasts 3,000 square feet of banquet space with 13’ ceilings and elegant chandeliers. The Royal Palm Ballroom is perfect for up to 200 guests. The ballroom can also be broken into sections.
This room has a rental fee.

Please contact the Event Manager for further information regarding room rental.

Your Wedding includes

Four Hours of Open Bar

Premium Brands

Imported and Domestic Beer

Selection of Fine Wines

Cocktail Reception

Choice of Display

Five Butler Passed Hors d'Oeuvres

Sparkling Champagne Toast

Dining Service

Elegant Plated Dinner

Tasting Stations

Lavish Dinner Buffet

Traditional Wedding Cake

Coffee and Tea Service

Formal Table Linens, Chair Covers, Sashes

Packages from 135- per person

All prices are subject to a 22% Service Charge and applicable Florida State Tax 7%

Prices are subject to change

Make it Amazing

Displays
select one

Imported and Domestic Cheese Display,
Assorted Crackers, Dried Fruits and Nuts
Display of Crisp Crudités, House Dips
Tropical Gazpacho Shooters, Fruit Garnish

Passed Hors d'Oeuvres

select five items

served Warm
Crab Rangoon
Chicken Wellington
Smoked Chicken Cornucopia
Vegetable Cornucopia
Spinach and Cheese Dippers
Miniature Crab Cakes, Mango Creole Aioli
Antipasto Skewers
Chive Brochettes
Knish Potato Rounds
Mushroom Caps with Crabmeat
Scallops wrapped in Smokey Bacon
Miniature Beef Wellington

served Chilled
Classic Tomato and Basil Bruschetta
Sesame Seared Ahi Tuna, Cucumber Rounds
Lido Sushi Roll, Cucumber, Carrot, Bell Pepper
Asparagus topped with Wakami Salad
Mini Chicken Salad Lettuce Pinwheels,
Tzatziki Dipping Sauce

Salad Collection

select one

Caprese Salad
Buffalo Mozzarella, Roma Tomatoes,
Micro Greens, Creamy Basil Pesto Dressing,
Balsamic Drizzle

St. Armand's
Mixed Green Salad, Dried Cranberries,
Spicy Pecans, Blue Cheese Crumbles,
Raspberry Vinaigrette

The Lido
Mixed Garden Greens, Cucumbers,
Grated Carrots, Tomatoes, Garlic Herb
Croutons, Red Onion, House Dressing

The Caesar
Crisp Romaine Hearts, House made Caesar
Dressing, Shaved Parmesan,
Herb Garlic Croutons

Entrée Collection

select up to two or one Duet plate

Grilled Filet Mignon, Bordelaise Sauce

Chicken Rollatine,
Spinach, Sun-Dried Tomatoes

Free Range Chicken Breast,
Sautéed, Herbed Jus

Seared Grouper, Florida Citrus Relish

Crab Stuffed Florida Snapper,
Citrus Buerre Blanc

Duet Plate of Petite Grilled Filet Mignon,
Port Demi and **Caribbean Snapper,**
Mango Salsa

Chef's Selection of Starch
Fresh Seasonal Vegetables

Traditional Wedding Cake
Coffee and Tea Service

Wedding Pricing 135- per person

Platinum Dinner Package

Wine Service during Dinner

Miniature Shrimp Cocktail,
Mojito Cocktail Sauce

Salad Collection

select one

Gulf Coast Salad
Iceberg Lettuce Wedge, Citrus Segments,
Toasted Almonds, Bermuda Onion,
Melon Salsa, Papaya Ranch

Baby Bibb and Watercress Salad
Green Apple, Caramelized Pecans, Grape Tomatoes,
Maytag Blue Cheese, Raspberry Vinaigrette

Poached Pear & Spinach Salad
Gorgonzola Cheese, Spiced Pecans,
Maple Bacon Vinaigrette

Entrée Collection

select up to two or one Duet plate

Lobster and Crab Stuffed Grouper
Saffron Hollandaise

Grilled Petite Filet Mignon
Burgundy Sauce, Casino Blue Cheese,
Portobello Mushroom

Supreme Chicken
Brie and Champagne Beurre Blanc

Pan Seared Pork Tenderloin
Mango Rum Glazed Caramelized Onions

Duet Plate of Grilled Petite Filet Mignon,
Burgundy Sauce and
Herb Roasted Lobster Tail (5 oz.)

Duet Plate of Grilled Petite Filet Mignon
and Colossal Shrimp,
Stuffed with Lump Crab

Traditional Wedding Cake

White and Dark Chocolate Dipped Strawberries
Served on each Cake plate (1 per person)
Coffee and Tea Service

Wedding Pricing 150- per person

Diamond Buffet Package

Salad Collection

select one
Crisp Garden Salad, Assorted Dressings

Caesar Salad,
Garlic Croutons, Parmesan Cheese

Spinach Strawberry Salad
Feta Cheese, Candied Pecans,
Raspberry Vinaigrette

Entrée Selection

select three

Crab Stuffed Florida Snapper Filet
Indian River Citrus Buerre Blanc

Chicken Marsala,
Pan Seared, Onions, Mushrooms

Seared Peppercorn Sirloin, Brandied Demi Glace

Penne Pasta,
Steamed Veggies, Parmesan Garlic Butter Sauce

Carving Station

Select one
Roast Breast of Turkey, Cranberry Chutney
Honey Spiral Cut Ham, Roasted Apple,
Maple Compote

Fresh Bakery Rolls and Butter
Garlic Roasted Red Mashed Potatoes
Chef's Choice Seasonal Vegetables

Traditional Wedding Cake

Coffee and Tea Service
Wedding Pricing 140- per person

Tasting Station Menu

Miniature Salad Station
select three

Caesar Salad
Garlic Croutons, Parmesan Cheese

Traditional House Salad
Cucumbers, Tomatoes, Carrots,
Red Onion, Dressing

Spinach Strawberry Salad,
Feta Cheese, Candied Pecans,
Raspberry Vinaigrette

Fresh Mozzarella & Roma Tomatoes,
Creamy Pesto Dressing, Balsamic Drizzle

Build your own **Pasta Station**
Chef Attendant Fee 125-
Choice of Two Pastas
Penne, Ricotta filled Ravioli, Bow Tie,
Tri-Colored Cheese Tortellini

Choice of Two Sauces
Pesto Cream, Bolognese, Alfredo,
Vodka, Marinara, Garlic Butter

Toppings to include
Portabella Mushrooms, Prosciutto,
Fresh Spinach, Parmesan Cheese, Onions,
Artichoke, Roma Tomatoes, Kalamata Olives

Entrée Station
select three

Chicken Florentine
Chicken Parmesan
Seared Citrus Snapper,
Valencia Orange Beurre Blanc
Grilled Sirloin, Demi, Caramelized Onion
Roasted Top Round, Port au Jus

Ginger Soy Grilled Tofu and Edamame

Potato Martini Station or Baked Potato Station
Yukon Gold & Sweet Potatoes, Crispy Bacon,
Sour Cream, Scallions, Sharp Cheddar Cheese,
Cinnamon Butter, Candied Pecans

Chef's Choice of Fresh Seasonal Vegetables

Traditional Wedding Cake
Coffee and Tea Service

Wedding Pricing 140- per person

Reception Displays & Stations

Tropical Fresh Fruit Display
Selection of Fruits, Seasonal Berries,
Honey-Mint Yogurt Dip

9- per person

Antipasto Station
Hummus, Baba Ghanoush,
Lemon and Herb Marinated Grape Tomatoes,
Roasted Red Peppers,
Mini Lamb Kabobs, Tzatziki Sauce

18- per person

Imported French Brie
Flaky Pastry, Golden Chambord Glaze,
Toasted Almonds, French Baguette

14- per person

West Coast Seafood Station
Fresh Shucked Oysters on the Half Shell,
Fresh Shucked Little Neck Clams,
Crab Claws, Key Lime Mustard,
Mojito Cocktail Sauce

$ Market Price

Miniature Martini Shrimp Cocktail
Displayed in Martini Glasses,
Mojito Cocktail Sauce

10- per person

Sushi Display
California, Spicy Tuna, Salmon, Shrimp Rolls,
Pickled Ginger, Wasabi, Soy Sauce
16- per person

Late Night Snack Stations

Slider Station

select three
Mini Reuben, Mini Hot Dogs, Mini Crab Cake Sliders, Mini Grouper Sliders, Pulled Chicken Sliders, Mini Hamburger Sliders, Sweet Potato Fries and all the Fixings
15- per person

South of the Border

Miniature Soft Tacos, Chicken Tornado, Banana Xango, Chips, Salsa, Guacamole, Sour Cream
10- per person

After the Party Station

Fried Macaroni and Cheese Bites, Fried Peanut Butter and Jelly, Chicken Wings, Assorted Dipping Sauces, French Fries with Chili and Cheese
13- per person

Pizza! Pizza!

Choice of Three Pizzas
10- per person

The Rehearsal Dinner

Sliced Chilled Watermelon
Southern Potato Salad
Crisp Garden Salad, Assorted Dressings
Grilled Seasonal Vegetables, Balsamic Glaze

The Main Course

select up to three Entrees

Beef Sliders,
Spicy Tomato Relish, Blue Cheese Crumbles,
Caramelized Onions, Condiments

Kosher Beef Frankfurters, Sauerkraut

Barbecued Pulled Pork, Texas Slaw, Rolls

Grilled Lemon Pepper Chicken Breasts

Italian Sausage,
Griddled Onions, Peppers, Hoagie Rolls

Grilled Shrimp Kabobs, Pineapple Guava Glaze
10- per person extra

Accompaniments

Grilled Corn on the Cob**,** Honey Butter
Maple Glazed Baked Beans

Blondie's, Brownies,
Assorted Mini Martini Desserts,
Lemonade and Tea Service

Buffet Pricing 48- per person

Beer, Wine and Sodas

Domestic and Imported Beer,
House Wines, Assorted Sodas
Pricing 16- per person
Additional Hour 9- per person

Ask about Full Bar Pricing

Send Off Breakfast Buffet

Display
Imported Cheese , Dried Fruit and Nuts

Salads
Caesar Salad
Caprese Salad
House Salad
Fresh Fruit Shooters
Selection of Muffins, Pastries

Hot Side Items
Classic Eggs Benedict, Hollandaise Sauce
Canadian Bacon
Country Fresh Biscuits, Sausage Gravy
Creamy Scrambled Eggs
Crispy Applewood Bacon
Country Sausage

Entrée Selections
choice of two

Pan Seared Red Snapper, Tropical Fruit Salsa
Chicken Rollatine, Pesto Cream
Grilled Flank Steak, Bordelaise Sauce
Mustard Glazed Smoked Pork Loin
Pasta Primavera, Steamed Vegetables, Herbed Marinara

Chef's Choice of Starch
Fresh Seasonal Vegetables

Assorted Desserts
Coffee and Tea Service

Buffet Pricing 40- per person

Enhance your Event...

The Omelet Station 10- person
Eggs Cooked to Order

Belgium Waffle Station 10- person
Fresh Belgium Waffles, Sweet Toppings

Bloody Mary Bar 12- person
First: Vodka
Next: Tomato Juice, Bloody Mary Mix,
Assorted Hot Sauces, Horseradish
The Rim: Old Bay, Celery Salt, Sea Salt, Cracked Pepper, Lemon Pepper
Shake & Garnish:
Pickled Green Beans, Celery, Pickled Carrots, Scallions, Olives, Pickle Spear, Giardiniera, Peppered Mozzarella Balls

Signature Drinks

Based on one hour

Luxury Bar Upgrade 18~ per person

Grey Goose Vodka, Hendricks Gin, Bacardi Maestro Grand Reserve, Patron Silver, Makers Mark Bourbon, Johnnie Walker Black, Crown Royal, Glenlivet 12 Single Malt Whiskey, Beer, Louis M. Martini Cabernet, Meiomi Chardonnay, Ecco Domani Pinot Grigio, Ghost Pines Merlot, MacMurray Estate Vineyards Pinot Noir, La Marca Prosecco

Specialty Martinis

Customize your Martinis
12- per person. 450- Ice Sculpture

The Classics

"Dirty" Goose,
Blue Cheese stuffed Olives, Dry Sapphire Martini, Makers Mark Manhattan, Rusty Nail, Gimlet, Gibson
10- per person

Wine Upgrades

Per person or per bottle. Ask to see our Wine list

Liquid Dessert Bar

Based on one hour

German Chocolate Martini

Stoli Vanilla, Kahlua,
Frangelico

Peaches and Cream

Grey Goose, Peach Puree, Cream

Key Lime Pie

Ke Ke Lime Liqueur, Coconut Rum,
Coconut Cream, Lime Juice

Wedding Cake Martini

Three Olives Vodka,
Cream, Sprinkles

One Selection 12- per person

Bar Service

Resort Bar on Consumption

Mixed Drinks 8-
Cognacs and Liquors 10-
House Selected Wine 8-
Imported Beer 6-, Domestic Beer 5-
House Champagne Toast 8-
Panna, Pellegrino Premium Waters 4-
Soft Drinks, Bottled Waters 3-

Hosted Open Bar

Unlimited Drinks
Per guest, by the hour

Premium Bar

18- per guest, 9- additional hour

Beer, Wine and Soda

16- per guest, 8- additional hour

Tableside Wine Service

Ask for Wine Selection

Signature Champagne

Specialty Punches

So much to do....

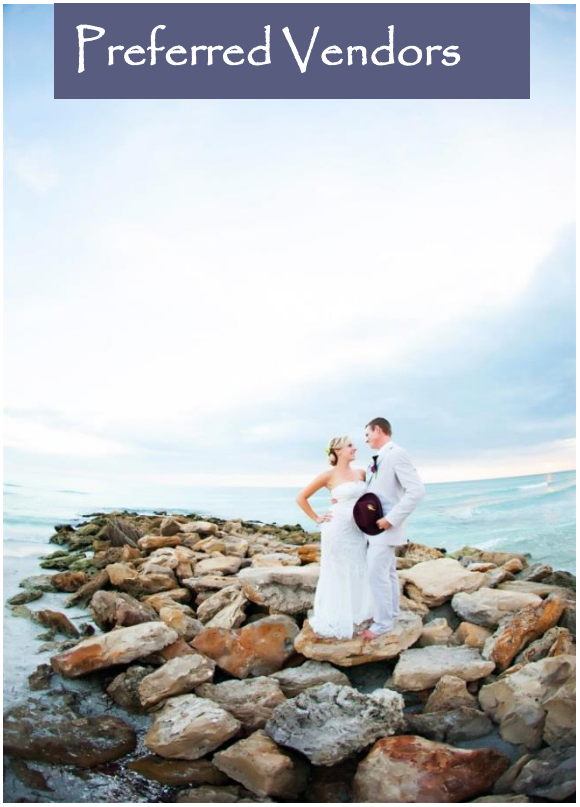
Sarasota
FARMERS MARKET
EST 1979

SKI A REES
WATER SKI-SHOW STADIUM
FREE SKI SHOW
SUNDAY 2:00

MOTE MARINE
LABORATORY
AQUARIUM

Florida State Universit
The John and Mable
Ringling Museum of Art
Circus Museum
Cà d' Zan
Ringling Mansion
Historic Asolo Theater

Preferred Vendors



Hair & Make Up Artists

- Tammy Gamso, FRESH Salon and Spa (941)906 -7709 www.freshsalonsarasota.com
- Victorian Bride Make-Up & Hair, Linda Shepard, (941)928-3651 www.avictorianbride.com

Transportation

- Gulf Coast Destinations, Joe or CJ Bader, (941) 927-3737, www.gcdmc.com

ExecuCar/SuperShuttle, Kraig Obarski, (727) 571-4223, www.Supershuttle.com

Floral Design

- Beneva Flowers, (941) 923-7401 www.benevaflowers.com
- Flowers by Fudgie, (941) 349-9212 www.flowersbyfudgie.com
- Elegant Designs, (941) 822-0116 www.elegantdesignflowers.com

Entertainment

- Jay Goodley Entertainment, (941) 480-9600 www.jaygoodley.com
- Wayne DeLair Entertainment, (941) 365-6580 www.delairentertainment.com
- Black Tie DJ, (941) 925-5944 www.sarasotadj.com

Photography/Videography

- Kimberly Dyer Photography, (941) 228-3120 www.kimberlydyerphotography.com
- Limelight Photography, Michael Zoumberos, (877) 926-4291 www.stepintothelimelight.com
- Villetto Photography & Design, (941) 527-8779 www.villettophotodesign.com
- Turner Photography, Donna Williams, (941) 488-7300 www.turnerflorida.com
- Sage Photo & Video, Evelyn England, (941) 923-4333 www.sageartsarasota.com

Ceremony Officiate Services

- Weddings w/ Distinction, Georgeann Butler, (941) 351-5347
- www.SarasotaDreamWeddings.com
- Notary To Go, Jennifer Moore, (941) 724-6657 www.notarytogo.com
- Romantic Weddings, Dr. Steve Lortz, (941) 359-9600 www.weddingsinsarasota.com
- A Wedding with Grace, Grace Felice, (941) 497-1373 www.aweddingwithgrace.com

Bakers

* Cakes by Ron, Ron (941) 365-2991 www.cakesbyron.com
* Pastries by Design, Sandi (941) 907-8222 www.pastriesbydesign.com
* Der Dutchman, Lynette (941) 356-6224 www.derdutchman.com
- The Cake Zone, Alla Levin (941) 799-2253 www.thecakezone.com *(100 people or more)*

Reception and Beach Ceremony Coordination and Décor Companies

- Affairs in the Air, Carolyn, (941) 745-1797 www.affairsintheair.com
- Florida Sun Wedding, Sigrid & Tina Gebel, (941) 497-7561 www.floridasunweddings.com
- The Perfect Settings, Vicki, (941) 993-0696 www.theperfectsettings.com
- US Tent Rental, Inc., (941) 727-3311, www.ustentrental.com
- Rental Depot, (941) 929-9382, www.arentaldepot.com
- NK Productions, Nicole Kaney, (941) 504-2889 www.NKProductions.net
- Tadd Jazz Events, Tadd (941) 254-1881

All Vendors are required to provide a certificate of liability insurance

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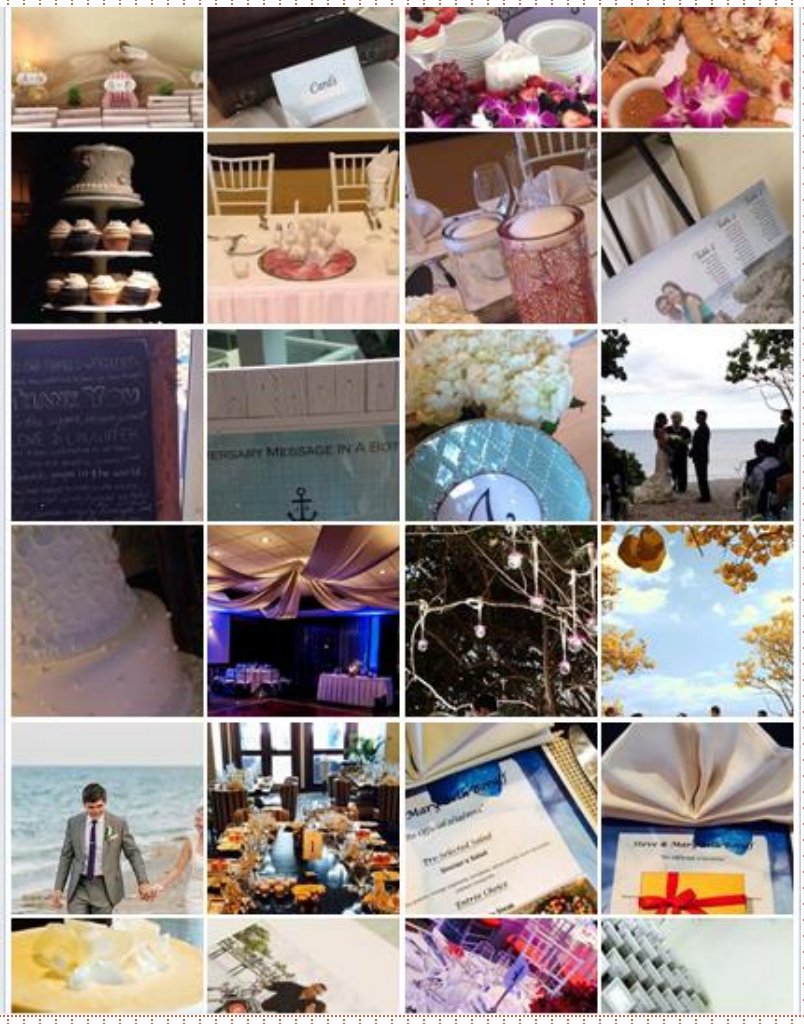

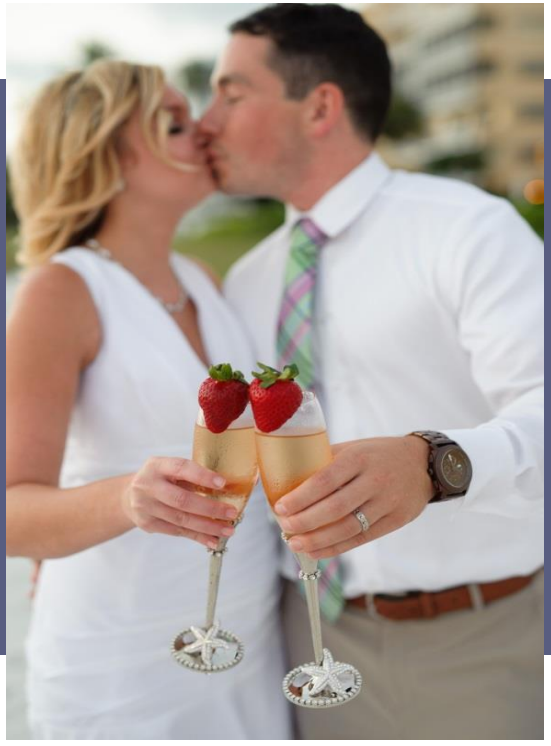

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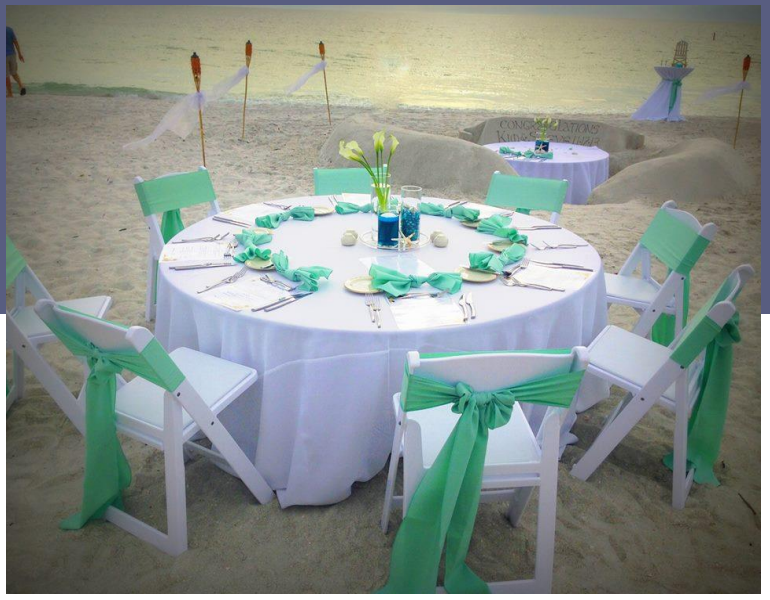


Let Your Wedding Day Shine with the **OPAL Collection**

Whether you are dreaming of a sunset ceremony on a white sand beach, a lavish reception in a historic landmark or reciting your vows on a 72-foot touring vessel as it sails across the Queen of the American Lakes, **OPAL Collection** will bring your wedding vision to life at our award-winning selection of luxury resorts and hotels.

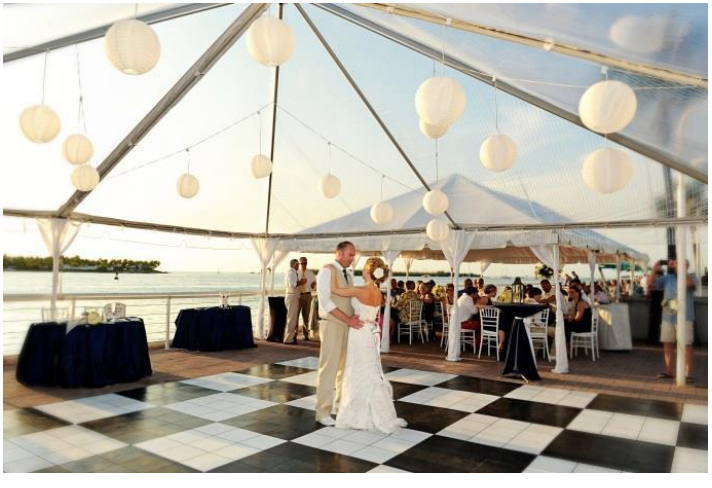
Our Wedding Specialists will be by your side throughout the planning process, coordinate every detail with entertainment and photography to rehearsal dinners and memorable activities for your guests like golf outings and eco-tours. We also invite you to enjoy pre or post wedding pampering at our renowned spas, celebrate with customized menus created specifically for your reception, and romantic honeymoon options that allow you to be as active or relaxed as you wish.

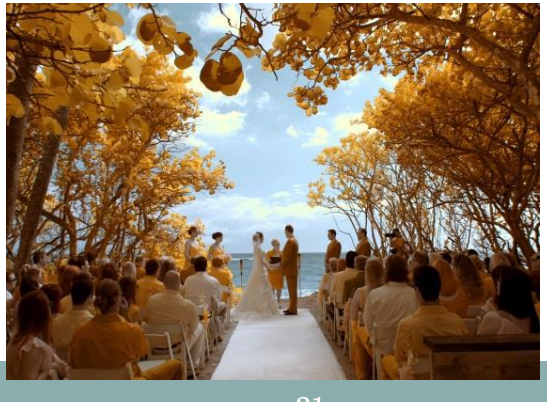
Luxurious accommodations and one-of-a-kind destinations are only the beginning.

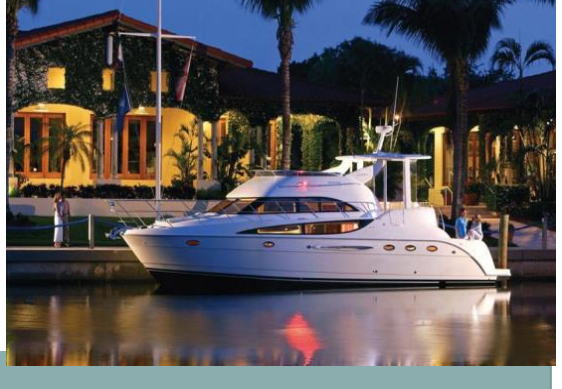
Infuse your special day with the timeless allure of **OPAL Collection** and allow us to help create wedding memories you will cherish for a lifetime.

Florida – East Coast and Keys
Florida – West Coast
Maine
New York

www.OpalCollection.com







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www.lidobeachresort.com

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