



sundy HOUSE

The Cenote Wedding Package

\$150 per Person

Congratulations!

**We are delighted that you are considering the Sundy house
for your upcoming wedding**

Your wedding package includes

Four Hour Event

(Does not include ceremony time)

One-hour Cocktail Reception

With Four Butler Passed Hors d' Oeuvres

Client, Chef Custom Three Course Meal

Four Hour Open Bar Service with Premium Brand Liquor
And Champagne Toast

Spectacular Custom-Designed Wedding Cake

White Linens & White Napkins

Our professional catering staff will be glad to assist you with custom menu selections
and recommendations on music, flowers, theme décor, specialty linens,
photography and video.

Let your imagination be your guide and allow us to create an event
that will perfectly match your style and taste.

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability



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Cocktail Reception

Butler Passed Appetizers

During a One Hour Cocktail Reception
Please choose 4 selections for your package

Hors d'oeuvre pricing is based on 2 pieces per person for 1 hour duration

Hot Hors D'oeuvres

Korean BBQ Beef Skewers
Jumbo Lump Crab Cake, Citrus Remoulade
Coconut Chicken Skewer, Thai Peanut Sauce
Crispy Eggplant, Goat Cheese, Plum Tomato Jam
Maytag Stuffed Button Mushrooms
5 Spice Braised Short Rib Steam Cakes, Asian Slaw
Crispy Goat Cheese with Honey & Pistachio
Chinese Shrimp Toasts with Sweet Chili Soy Glaze
Crispy Artichokes, Lemon Coriander Aioli
Bahamian Conch Fritters, Creole Sauce
Vegetable Spring Roll
Petite Meatball, Tomato Sauce, Pecorino

Cold Hors D'oeuvres

Florida Catch Ceviche
Tuna Tartar, Scallions, Chili Ponzu Sauce, Wonton Crisp
Poached Shrimp, Cocktail Sauce
Watermelon and Feta Skewer, Mirin and Mint Vinaigrette
Prosciutto and Ripe Melon Skewers
Tomato Bruschetta, Goat Cheese, Crostini, Balsamic Glaze
Smoked Salmon, Potato Pancake, Crème Fraiche, Chive
Antipasti Skewer, Basil Oil, Balsamic Glaze
Beef Tartar, Ciabatta Crouton, Arugula, Truffle Aioli
Roasted Garlic Hummus, Crisp Cucumber, Olive Tapenade

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Dinner Reception

Bread Service

Warm Dinner Rolls

Starter

*Please Select One
Salad for your Guests*

Signature Salads

Caesar

Crisp Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing

Baby Greens Salad

Shaved Radish, Grape Tomatoes, Cucumber, House Vinaigrette

Local Market Greens

Shaved Apple, Dried Cherries, Toasted Almonds, Parmesan, Balsamic Vinaigrette

Baby Iceberg

Buttermilk Blue Cheese, Grape Tomato, Crisp Bacon, Brioche Crouton

Insalata Caprese

Vine Ripe Tomatoes, Fresh Mozzarella, Arugula, Basil Oil, Balsamic Glaze

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Entrees

*Please Select Two Entrée Selections for your Guests.
Preselected entrée choices are required.*

Poultry

Half Chicken

Lemon Orzo, Pepperoncini & Feta, Grilled Broccolini

Herb Roasted Airline Chicken Breast

Au Gratin Potatoes, Baby Carrots, Mushroom Pan Sauce

Seared Duck Breast

Sweet Potato Hash, French Beans, Fig Balsamic Glaze

Seafood

Florida Mahi

Whipped Potato Puree, Market Vegetables, Lemon Beurre Blanc

Grilled Salmon

Roasted Fingerling Potatoes, Grilled Asparagus, Dill Mustard Sauce

Roasted Florida Grouper

Braised Baby Bok Choy, Basmati Rice, Coconut Green Curry

Pan Seared Yellowtail Snapper

Butternut Squash Puree, Sautéed Spinach, Orange Thyme Brown Butter

Beef

Sliced NY Strip

Creamy Polenta, Braised Greens, Red Wine Sauce

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Filet Mignon

Au Gratin Potatoes, Asparagus, Red Wine Sauce

Braised Beef Short Ribs

Whipped Potato Puree, Roasted Carrots, Braising Jus

Soy Ginger Marinated Skirt Steak

Stir Fry Vegetables, White Rice, Sweet Soy Glaze

Duet Upgrade

Petite Filet and Lobster Tail (25.00)

Whipped Potatoes, Grilled Asparagus, Red Wine Sauce, Lemon Butter

Petite Filet and Grilled Shrimp (15.00)

Whipped Potatoes, Grilled Asparagus, Red Wine Sauce, Lemon Butter

Wedding Cake

Custom designed special occasion cake in a variety of styles & flavors.
Additional charges may apply based on cake design.

Hot Beverage Service

Freshly Brewed Coffee

Iced tea & Herbal Teas

Assorted Creamers, Sugar and Sugar Substitutes

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4 Hour Open Premium Bar Package

Wild Turkey~ Chivas Regal Scotch~ Titos Vodka

Tanqueray Gin ~ Bacardi Rum

Espolon Tequila~ Crown Royal

Domestic: Budweiser, Bud Light, Miller High Life Light & Michelob Ultra

Imports: Heineken, Amstel Light & Corona

House Wines: Choice of Chardonnay, Pinot Grigio or Sauvignon Blanc

Choice of Cabernet Sauvignon, Merlot or Pinot Noir

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The Sundy House has a No Shot Policy

**** See Event Guidelines for additional policies and guidelines in hosting your special affair.**

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