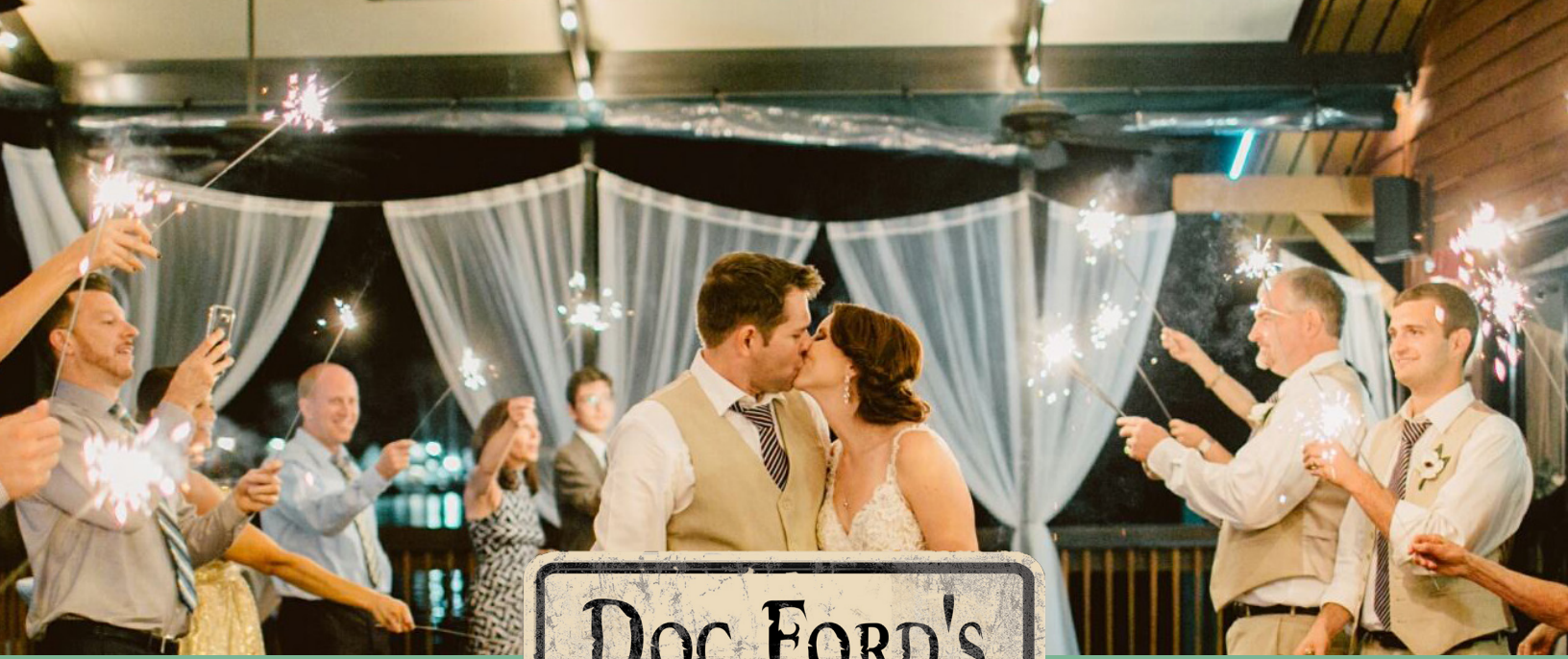




**DOC FORD'S**  
RUM BAR & GRILLE

# WEDDING & PRIVATE EVENT PACKAGES

2019



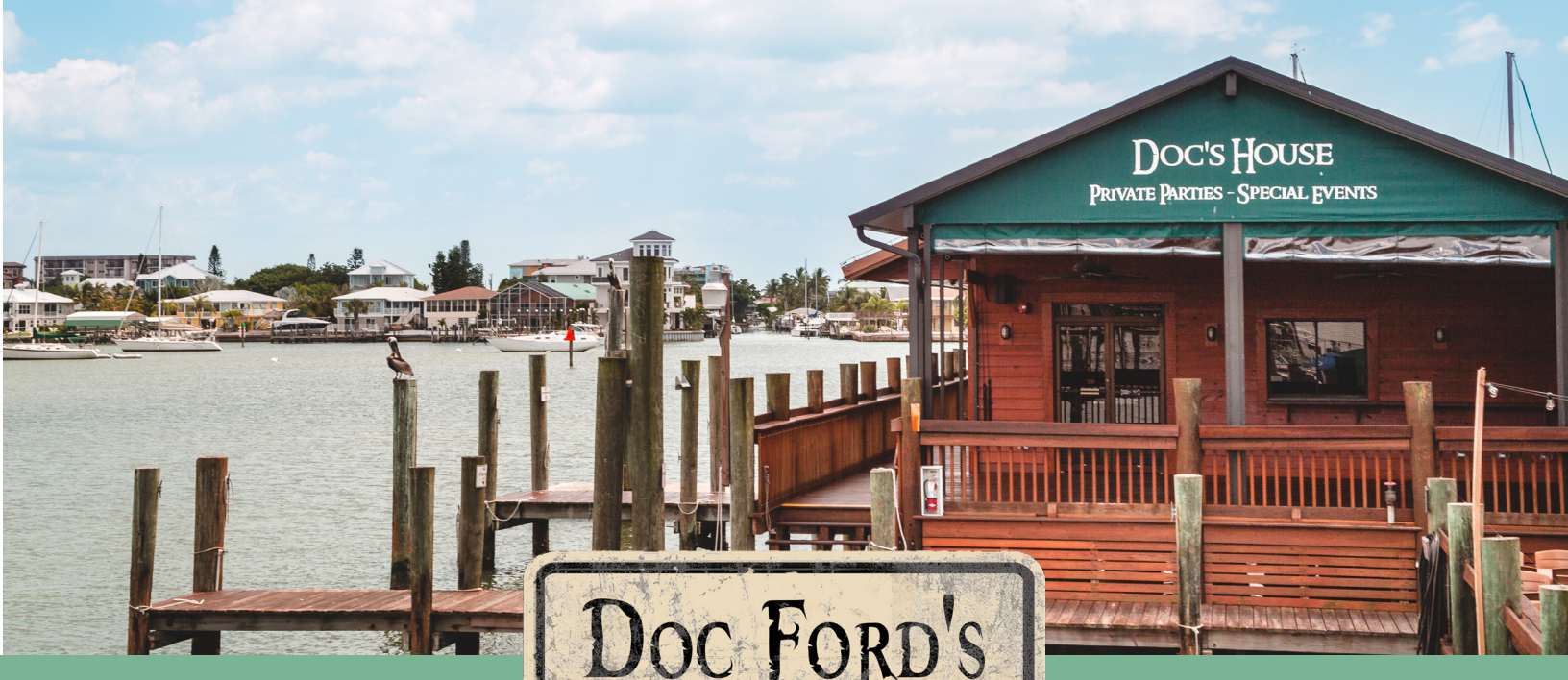
Begin your lifetime of **happiness** and **love** with a unique waterfront view.

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Create an unforgettable celebration that will lay an unparalleled foundation of memories. Doc's House offers an intimate setting with an uninterrupted, striking view of Matanzas Bay. This premier location provides the perfect backdrop to embark on the next chapter of your lives.

239.765.9660

Call us today to schedule an appointment  
We are here to help you create your special day full of memories, last a lifetime.



**BRIDAL SHOWERS • REHEARSAL DINNERS • WEDDING RECEPTIONS**

Our **waterfront venue** is here for all of your wedding event needs.

Our newly remodeled location offers seating for up to **100 guests**.

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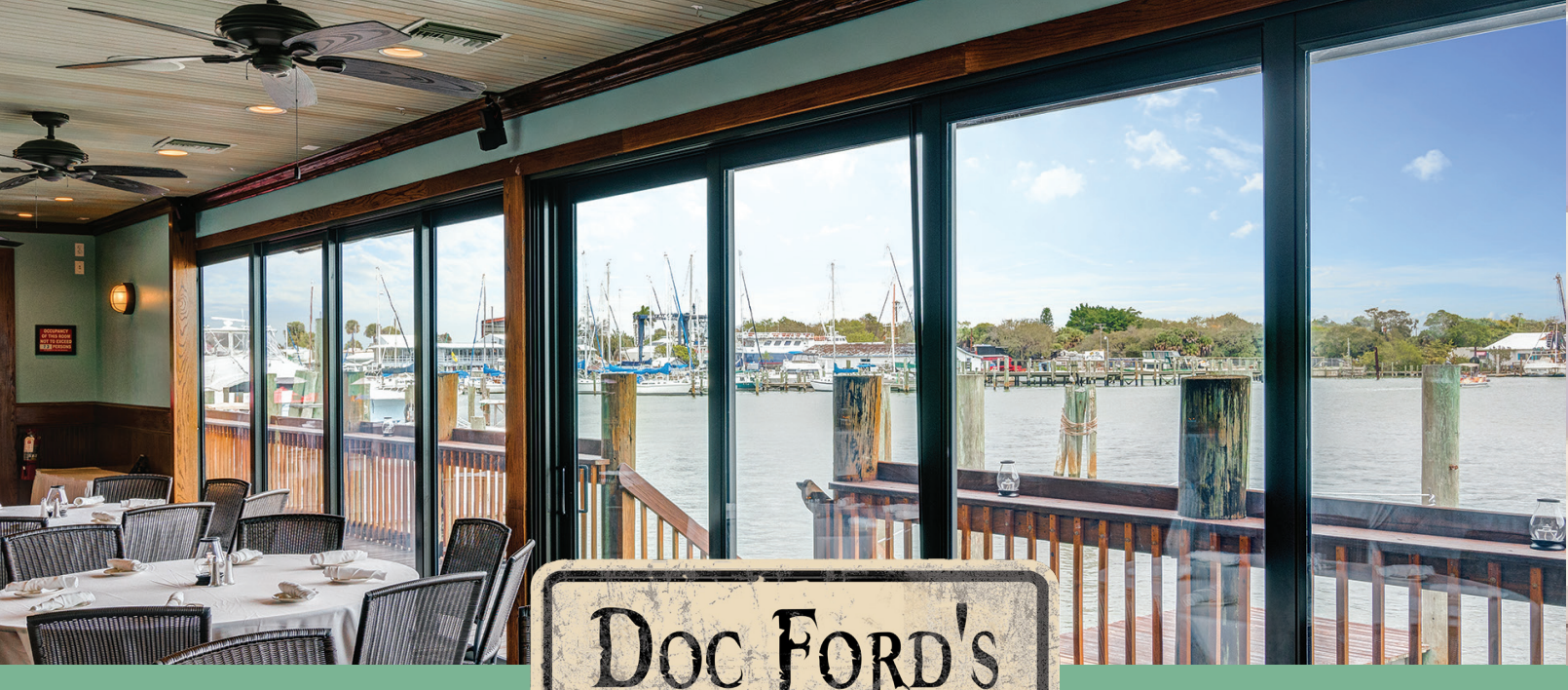
### Private Venue Fees

- \$250 Ceremony site setup & breakdown.
- \$100 Clean up fee if confetti or poppers are utilized.
- \$100 Cake Cutting Charge.
- \$75 Standard white linen fee, add \$25 fee for different colors.
- \$100 Butler Style Service (per server).
- \$100 Chef Fee (per chef) for all Action Stations.
- Family style dining available for an additional \$10.00 per person.

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### Details

- Wedding Cakes and Desserts may be brought in from the vendor of your choice. Linens provided are white, unless otherwise specified in advance.
- Entertainment can be brought in at your convenience. We do provide a list of vendors upon request.
- \$3,500.00 food and beverage min before tax and gratuity.
- Venue will be available for decoration on day of event from 9am - 11am.



## Hor's D'oeuvres

Our chef suggests choosing a Hot & Cold combination of 3-5 Hor's D'oeuvres

### **Cold** • Feeds approximately 30-40 guests.

- |                               |       |                               |       |
|-------------------------------|-------|-------------------------------|-------|
| • Smoked Salmon               | \$195 | • Shrimp Ceviche Bowl         | \$250 |
| • Meat & Imported Cheese      | \$250 | • Seared Tuna                 | \$350 |
| • Fruit & Imported Cheese     | \$150 | • Shrimp Cocktail             | \$140 |
| • Vegetable Crudite           | \$100 | • Stone Crab Claws (Seasonal) |       |
| • Mozzarella & Tomato Skewers | \$100 |                               |       |

### **Hot** • Price is per 50 pieces.

- |                             |       |                                       |       |
|-----------------------------|-------|---------------------------------------|-------|
| • Crab Cake Bites           | \$170 | • Panko Crusted Chicken Tenders       | \$100 |
| • Coconut Crusted Shrimp    | \$160 | • Doc's Famous Fish Bite              | \$125 |
| • *Yucatan Shrimp           | \$125 | • Coconut Crusted Chicken Tenders     | \$100 |
| • Boursin Stuffed Mushrooms | \$100 | • *Black Bean Dip with fresh toppings | \$90  |
| • Grouper Bites             | \$300 | • *Spinach and Artichoke Dip          | \$100 |
|                             |       | • *Mussels                            | \$125 |

*\* Chafer Item Only. Chafer items cannot be served butler style.*



Dinner Collection

## **The Sanibel Flats**

This collection offers a choice of one salad, two sides, & two entrees.

Buffet style: **\$59**/Person • Family style: **\$69**/Person

### **Salads**

- Traditional Mixed Greens
- Classic Caesar

### **Sides**

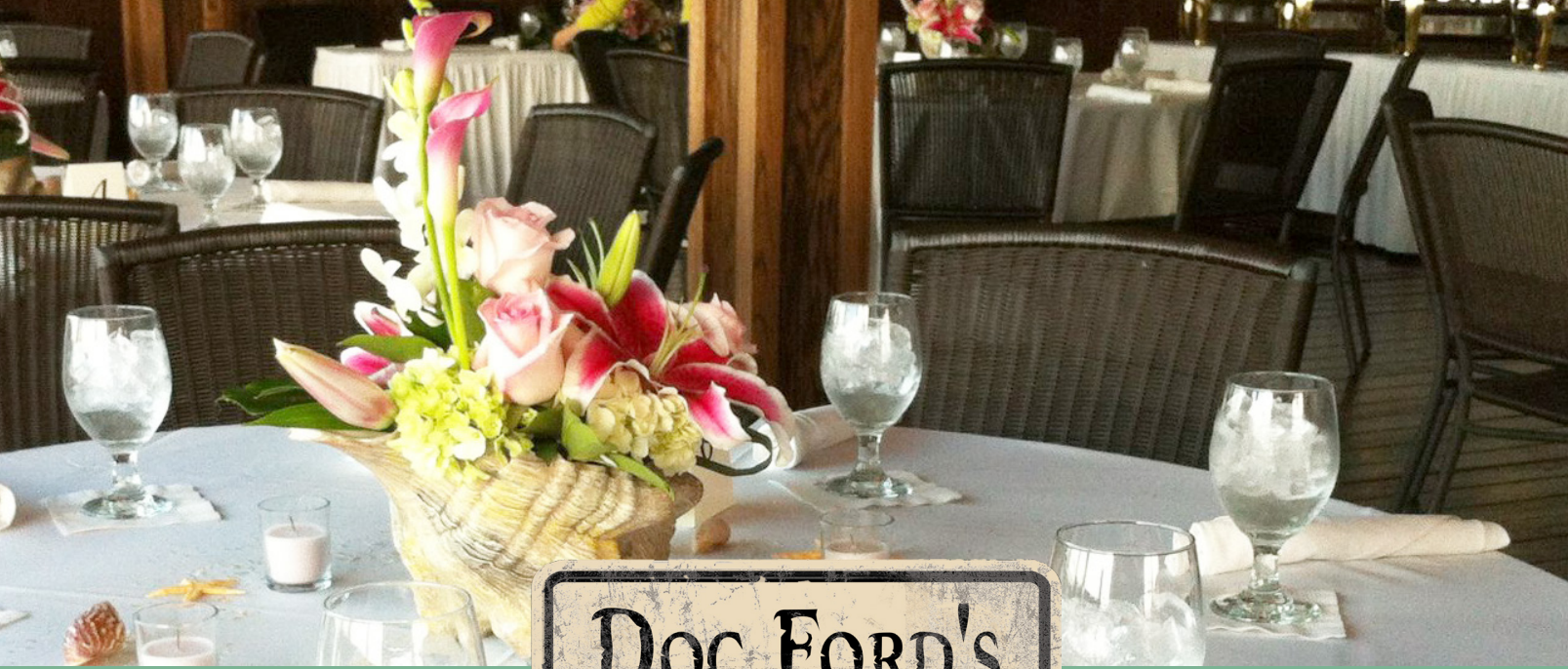
- Vegetable Medley
- Snipped Green Beans & Juli Carrots
- Black Beans & Rice
- EVOO Roasted Broccoli w/ shredded cheddar cheese
- Parsley Potatoes
- Confetti Jasmine Rice
- Garlic Smashed Red Potatoes

### **Entrees**

- Organic Chicken Breast Marsala or Piccata
- Whole Roasted Chimichurri Chicken
- Penne Pasta With Rock Shrimp
- Penne Pasta with Fresh Vegetables
- Roasted Porkloin Crusted with Cilantro Pesto
- Pan Seared Fresh Cod

**Action Station** (one per party)

- Pasta a la Carte (see page)



# DOC FORD'S

## RUM BAR & GRILLE

Dinner Collection

# The Isle of Palms

This collection offers a choice of one salad, two sides, & two entrees.

Buffet style: **\$69**/Person • Family style: **\$79**/Person

## Salads

- Traditional Mixed Greens
- Classic Caesar
- Tropical Salad
- Chopped Iceberg Wedge

## Sides

- Cheddar Jalapeno Grits
- Steamed Broccoli and Carrots
- Haricot Verts and Mushrooms
- Sunburst Squash and Red Peppers
- Wild Rice Herb Blend
- Herb Roasted Creamer Potatoes
- Parsley Boiled Potatoes

## Entrees

### **Action Stations** (one per party)

- Brown Sugar Glazed Ham
- Rosemary Roasted Lamb
- Pasta a la Carte (see page)

### **Chafers**

- New York Strip Steak
- Pecan Crusted Chicken
- Grouper - Blackened w/ tropical salsa
- Seafood Paella
- Mango Chipotle Salmon



Dinner Collection

## **The Captiva**

This collection offers a choice of one salad, two sides,  
& two entrees.

Buffet style: **\$79**/Person • Family style: **\$89**/Person

### **Salads**

- Traditional Mixed Greens
- Classic Caesar
- Tropical Salad
- Chopped Iceberg Wedge
- Baby Spinach Salad

### **Sides**

- Haricot Verts w/Smoked Bacon
- Asparagus & Sauteed Mushrooms
- Baby Carrots w/Yellow Squash
- Roasted Balsamic Glazed Brussel Sprouts
- Boursin Smashed Red Potatoes
- Au Gratin Potatoes
- Saffron Rice

### **Entrees**

- **Action Stations** (one per party)
- Carved Prime Rib
- Carved New York Steak
- Pasta a la Carte (see page)
- **Chafers**
- Shrimp & Lobster Pasta
- Grouper - Lime, Coconut or Crab Stuffed
- Chicken Saltimbocca
- Texas BBQ Ribs
- Jerk Mahi with Papaya Pico



# Action Station Packages

## Pasta a la Carte

There is a standard chef fee of \$100

### Sanibel Flats • \$12

#### Two Pastas

Spaghetti and Penne

#### Two Sauces

Marinara and Alfredo

#### Toppings

Mushrooms, tomatoes, onions, spinach, bell peppers

#### Protein

Chicken

#### Also Included

Crushed red pepper, parmesan cheese, and chopped garlic.

### Isle of Palms • \$13

#### Two Pastas

Spaghetti and Penne

#### Three Sauces

Marinara, Alfredo, & Pesto

#### Toppings

Mushrooms, tomatoes, onions, spinach, bell peppers

#### Protein

Chicken and Italian Sausage

#### Also Included

Crushed red pepper, parmesan cheese, and chopped garlic.

### Captiva • \$15

#### Two Pastas

Spaghetti and Penne

#### Three Sauces

Marinara, Alfredo, & Pesto

#### Toppings

Mushrooms, tomatoes, onions, spinach, bell peppers

#### Protein

Chicken, Shrimp, & Italian Sausage

#### Also Included

Crushed red pepper, parmesan cheese, and chopped garlic.





# Sweet Treats

The perfect ending for any occasion.

Try one or several of our from scratch, house made desserts!

*\$3.95 for your choice of two desserts, or \$4.50 for your choice of all three.*

### Brownie Square Display

An assortment of our house made brownies with a variety of toppings. Toppings include chocolate rum sauce, caramel sauce, raspberry sauce as well as turtle style.

### Carrot Cake Squares

Homemade spiked carrot cake made with a hint of Goslings Black Seal Rum. Topped with cream cheese frosting and a sprinkle of candied carrot shreds and walnuts.

### Key Lime Squares

Our famous key lime pie has a delicious shortbread cookie crumb crust and is topped with fresh whip cream and a wild berry coulis.

All prices are listed as per guest.



## Bar Packages

All prices are reflected as per guest.

No shots included in any package.

### Domestic Beer & House

#### Wine

Includes all domestic bottles, and house wines.

**2 Hrs: \$20 | 4 Hrs: \$35**

### Silver Collection

Includes all domestic bottles, house wines, and well liquors. Includes specialty cocktails as well.

**2 Hrs: \$24 | 4 Hrs: \$38**

### Gold Collection

Includes all bottled beer, upgraded wines, and call liquors. Includes special cocktails.

**2 Hours: \$35 | 4 Hours: \$50**



# The Fine Print

## Pricing

All events are subject to a \$75 linen fee, 20% gratuity and 6.5% sales tax.

## Alcohol

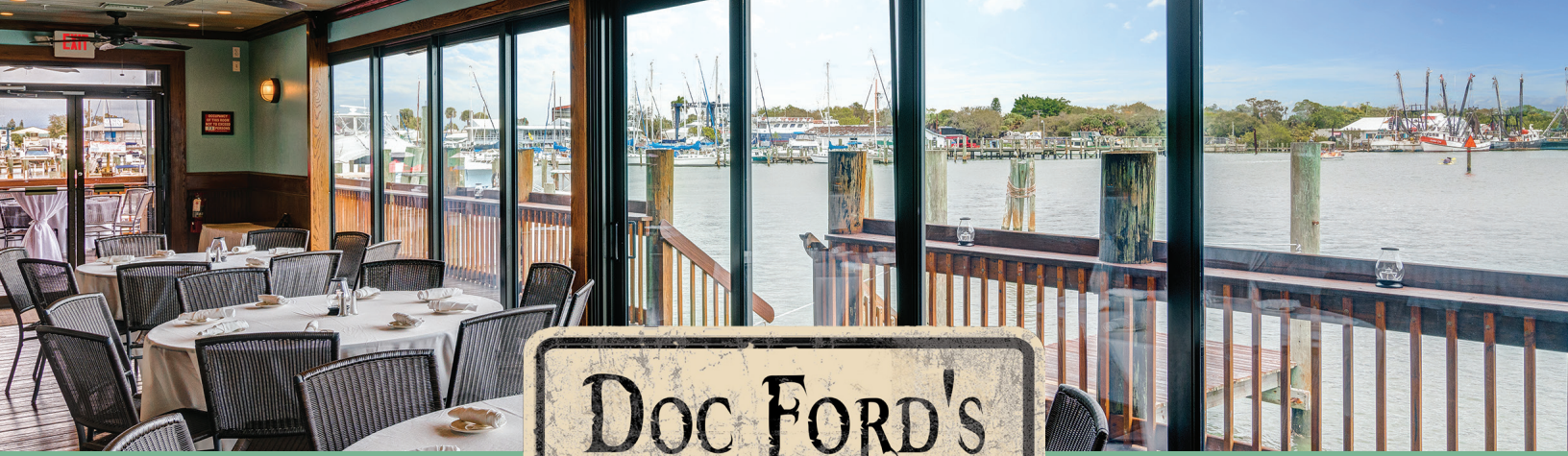
All guests consuming alcoholic beverages must be at least 21. Failure to provide proper identification will result in refusal of service. There is to be no outside alcohol brought to the private venue. Shots are not included in any bar package, nor are they available for purchase. Guests that appear overly imbibed will be refused service.

## Menu Selection and Guest Count

Menu selections are to be made no later than 2 weeks prior to the event. Final Guest count to be finalized 1 week prior. One week prior to the event no further changes or modifications can be made. All food and drink is to be provided by Doc Ford's and consumed on the premises.

## Decorations

Decorations of any kind are the responsibility of the guest. There is to be no use of nails, tacks, or other items when hanging décor. Any damages done to the walls, fixtures, and other components of the venue will be billed. All items must be brought in and taken out the day of the event; there is no overnight storage.



17100 Safety Street #201 Ft. Myers, FL 33908 • P: 239.463.0070 • F: 239.463.1163 • E: FMBcatering@docfords.com

# Contract

Client: \_\_\_\_\_ Event Date: \_\_\_\_\_

Address: \_\_\_\_\_ Name On Card: \_\_\_\_\_

\_\_\_\_\_ Credit Card #: \_\_\_\_\_

Email: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Phone: \_\_\_\_\_ CVV: \_\_\_\_\_ Zip: \_\_\_\_\_

Occasion: \_\_\_\_\_  Check here if you've booked with us before.

How did you hear about us? \_\_\_\_\_

This is an event date reservation agreement by and between Doc Fords Ft. Myers Beach at 708 Fisherman's Wharf Ft Myers Beach, Florida 33931 and the above named client. The client desires to have Doc Fords Ft. Myers Beach provide event services for the above referenced date.

***Doc Fords Ft. Myers Beach and the client agree as follows:***

1. The client shall pay an initial deposit in the amount of six hundred dollars (\$600.00) to reserve the above date. The deposit in the amount of six hundred (\$600.00) is required at the time of signing this agreement.
2. The initial deposit will be applied toward the total cost of the event.
3. Cancellation of the event within sixty (60) days of the event date will result in the clients forfeiture of the entire initial deposit paid to reserve the date.
4. General information sheet is attached and has been received with this agreement.
5. Final menu selections are due fourteen (14) days prior to you event.
6. Final guest count is due seven (7) days prior to the event.
7. Total of remaining calculated cost of the event is due three (3) days prior to the event. No checks will be accepted ten (10) days prior of the event.
8. There will be a \$75.00 all-inclusive linen fee.

Doc Fords Ft. Myers Beach, Florida

By: \_\_\_\_\_  
Catering Manager Meredith L. Rickards

Client signature: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_