





WEDDING CEREMONY

CEREMONY INCLUSION

Spectacular Indoor and Outdoor Ocean Front Venues
Ceremony Rehearsal (Location and Date Based on Availability)
Custom Seating Set Up for Your Guests
Sound System: Wireless Mic, (2) Speakers
Fruit Infused Hydration Water Station
Weather Back Up Location, If Applicable





WEDDING RECEPTION PACKAGE

RECEPTION PACKAGE INCLUSIONS

(Minimum 50 Guests)

Spectacular Ocean Front Indoor and Outdoor Venues Private Ballroom or Event Space with Dance Floor and Staging "A Glam Room"

Menu Tasting for up to Four Guests prior to Your Wedding Cake Cutting

Elegantly Dressed Hotel Wait Staff and Bartenders "I DO" Toast

Personal Butler for Couple During Reception Floor Length House Linens, with Overlays and Napkins Standard Banquet Chairs and Tables Sweetheart Table, Gift Table, and Cake Table Votive Candles, and Table Numbers Oceanfront Deluxe Suite for the Couple on Wedding Night (Suite Type Based on Availability)

Preferred Guestroom Accommodations Available for Guests 10% off Any Spa Service or Wedding Party and Guests in the Rock Spa White Guitar with Couples Name and Wedding Date Imprint as Guestbook

WEDDING RECEPTION ENHANCEMENTS

Wedding Planner Services Available (Day of Coordination to Full Planning) Specialty Décor, Chairs and Linen Available LED Uplight Packages Available Dance Floor Monogram





WEDDING DINNER BUFFETS

All themed buffets include fresh rolls & butter, fresh brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea. Buffets will be removed after 1.5 hours.

Caribbean Queen

Caribbean Chicken Gumbo or Spiced Pumpkin Soup

Romaine Lettuce, Spring Mix, Sliced Red Beets, Roasted Broccoli, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses

Choice of Dressing: Cilantro Ranch, Balsamic Vinaigrette, Oil and Vinegar

Jamaican Beef Stew

Blackened Mahi Mahi with Pineapple Salsa

Rice and Beans

Candied Sweet Potato

Corn on the Cob

\$65 per person Minimum 50 guests.

Mexican

Chicken Tortilla Soup or Black Bean Soup

Taco Station (choose one): Seasoned Beef or Chicken

Shredded Lettuce, Sliced Jalapenos, Diced Red Onions, Diced Tomatoes, Shredded Cheese, Tomato Salsa, Sour Cream, Taco Shells, Tortilla Chips

Pork Carnitas

Three Bean Stew

Chicken and Poblano Peppers with Plantains

Mexican Rice

Grilled Vegetables with Fajita Seasoning

\$65 per person Minimum 50 guests.





Blue Hawaii

Hawaiian Ginger Chicken Soup

Hawaiian Macaroni Salad

Romaine Lettuce, Spring Mix, Sliced Red Beets, Roasted Broccoli, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Sliced Peppers, Sliced Cucumbers, Wakame (Seaweed) Salad, Grilled Pineapple, Herb Croutons and Cheeses,

Apple Cider Vinaigrette, Raspberry Vinaigrette, Oil & Vinegar

Teriyaki Chicken

Macadamia Nut Crusted Fish with Lemon - Apricot Sauce

Corn and Vegetable Medley

Fried Rice

Tri Color Roasted Potatoes

\$75 per person Minimum 50 guests.

That's Amore

Italian Vegetable Minestrone

House Spring Lettuce Mix, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Kalamata Olives, Sliced Peppers, Sliced Cucumbers, Herbed Croutons and Parmesan Cheese

Italian Dressing, Ranch Dressing, Oil & Vinegar

Beef Lasagna

Pesto Grilled Chicken

Roasted Mushroom and Vegetables

Green Beans with Tomatoes and Parmesan

Tuscan Roasted Potatoes

Italian Rice Pilaf

\$75 per person Minimum 50 guests.





Pittin' on the Ritz

Hungarian Meatballs Soup or Beef Goulash Soup

Romaine Lettuce, Spring Mix, Sliced Red Beets, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Sliced Peppers, Sliced Cucumbers, Herbed Croutons and Cheeses

Italian Dressing, Ranch Dressing, Balsamic Vinaigrette

Smoked Pork Loin with Apple & Cranberry Compote

Spanish Chicken Stew

Broccoli Casserole

Roasted Beets with Parsley and Butter

Duchess Potatoes

Spanish Rice

\$75 per person Minimum 50 guests.

Young Americans

Cream of Yukon Gold Potato Soup with Smoked Gouda and Pancetta

Baby Iceberg Wedge Salad with Chopped Bacon, Grape Tomatoes and Roasted Red Peppers

Blue Cheese Dressing, Ranch Dressing

Roasted Beef Strip Loin with Bordelaise Sauce

Chimichurri Grilled Salmon

Penne Pasta, Roasted Shallot Butter, Grape Tomato, Spinach, Fresh Mozzarella, Basil

Goat Cheese Mashed Potatoes

Creamed Spinach

\$85 per person Minimum 50 guests.





Unplugged

Italian Minestrone Soup

Chopped Romaine, House Spring Mix, Sliced Red Beets, Roasted Broccoli, Sliced Red Onions, Grape Tomatoes, Sliced Mushrooms, Chopped Bacon Bits, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses Blue Cheese Dressing, Ranch Dressing, Apple Cider Vinaigrette, Oil & Vinegar

Seafood Pasta Salad

Seasonal Fruit and Cheese Display

Peel & Eat Shrimp

Snow Crab Legs with Cocktail Sauce and Lemon Wedges

Herb Roasted Chicken

Beef Tips with Peppercorn Gravy

Salmon En Croute

Herb Roasted Potato

Saffron Rice Pilaf

Candied Yams

Seasonal Grilled Vegetables with Hollandaise Sauce

Green Beans with Cranberries and Almonds

\$110 per person Minimum 50 guests.





High Rollers

Butternut Squash Soup

House Spring Mix, Sliced Cucumber, Grape Tomatoes, Red Onions Sliced Mushrooms Chopped Bacon, Herb Croutons Sliced Beets, Parmesan Cheese and Feta Cheese Choice of Dressing: Buttermilk Ranch Dressing and Balsamic Vinaigrette, Olive Oil and Vinegar

Sliced Fruit and Cheese Display

Lamb Chops – Grill Action Station with Chef Attendant

Rib Eye Steak with Chef Attendant

Prawns

Grilled Snapper with Buerre Blanc Sauce

Vegetarian Skewers (Mushroom, Onion, Cauliflower, Pepper)

Baked Potation Station - Chopped Bacon, Sour Cream, Chives, Shredded Cheddar

Corn of the Cob | Rice Pilaf

Assorted Dessert Shots

Vanilla Ice Cream – Chocolate Syrup, Caramel Sauce, Rainbow Sprinkles, Oreo Crumbles, Whipped Cream

\$145 per person Minimum 50 guests.





All plated Selections include fresh rolls & butter, choice of salad or soup, freshley brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Salad

House Salad

House Spring Mix, Sliced Cucumber, Grape Tomato, Sliced Onion, and Italian or Ranch Dressing

Beet Salad

Baby Spinach, Roasted Beets, Goat Cheese, Grilled Asparagus, Honey Dijon Balsamic Dressing

Caesar Salad

Romain Lettuce, Shaved Parmesan, Banana Bread Croutons, Lemon Juice. Homemade Caesar Dressing

Apple Cranberry Salad

Spring Mix Lettuce, Feta Cheese, Canded Pecans, Dried Cranberries,, Apple Cider Vinaigrette

Soup

Butternut Squash with Sage and Peppered Cream | Chicken Noodle Soup Corn Chowder | French Onion Soup | New England Clam Chowder Tomato Bisque Soup | Tuscan Bean & Sausage Soup | Vegetable Minestrone Soup

Entrees

Choose up to 3 Options

Caprese Balsamic Grilled Chicken

Fresh Mozzarella, French Green Beans, Roasted Red Bliss Potato

Grilled Chicken

Lemon Picatta Sauce, Brocollini, Roasted Vegetable Couscous

Half BBQ Roast Chicken

Baked Beans, Corn on the Cob, Garlic Bread \$59 per person

Grilled Wild Caught Salmon

Chef's Vegetable Selection, Saffron Rice Pilaf, Tropical Salsa

\$60 per person

Grilled Bone-In Porkchop

Cajun Apple Compote, Garlic Mashed Potato, Grilled Vegetables

\$61 per person

Blackened Red Snapper

Mushroom Risotto, Grilled Asparagus, Tropical Salsa, Basil Beurre Blanc

Grilled New York Steak

Chimichurri Sauce, Roasted Potatoes, Chef's Vegetables

\$63 per person

Grilled Rib Eye

Chef's Vegetables, Compound Butter, Garlic Mashed Potato

\$65 per person

Grilled Filet Mignon

Garlic Mashed Potato, Chef's Vegetables, Bordelaise Sauce

\$71 per person

All prices subject to 22% taxable service charge and 6.5% sales tax.



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Vegetarian Entree Options

Baked Stuffed Portobello Mushroom

Couscous, Roasted Vegetables, Mozzarella Cheese, Pesto Sauce, Balsamic Glaze

Vegetable Ratatouille

Roasted Vegetables, Roasted Tomato Sauce,

\$55 per person

Potato Gnocchi Pasta

Tomato Pomodorina Sauce, Parmesan, Basil Oil, Diced Vegetables

Roasted Vegetable Lasagna

Béchamel Sauce, Roasted Vegetables, Marinara Sauce

Kung Pao Vegetables Stir Fry

Mixed Diced Vegetables, Kung Pao Sauce, Roasted Peanuts

\$57 per person





Sweets Plated

Carrot Layered Cake

Tiramisu

Créme Brulee

Key Lime Tarlet

Chocolate Decadence Cake

\$8 per person

Sweet Potato Cheese Cake
Red Velvet Cheesecake
Oreo Cheesecake

\$10 per person





Display Stations

Cold Displays

Fresh Vegetable Crudité Platter

Hummus, Ranch Dressing

\$7.50 per person

Sliced Seasonal Fruit Display

\$9 per person

Cheese Display Artisan and Imported Cheeses

Garlic Bread, Lavash Cracker

\$10 per person

Charcuterie Display

Cured Sliced Meats, Marinated Olives, Pickled Vegetables, Mustards, Toasted Breads

\$15 per person

Personalized Watermelon Carving \$250 each

Hot Displays

Build Your Own Mini Slider Station

(Choose 3)

Mini Beef Burger

American Cheese, Pickle, Mini Artisan Roll

Turkey Burger

White Cheddar, Cranberry Mayonnaise, Mini Artisan Roll

Beef Short Rib

Sautéed Red Onion, Goat Cheese, Mini Artisan Roll

BBQ Shredded Pork

Coleslaw, Pickle Chips, Mini Artisan Roll

Chicken Parmesan

Mozzarella, Marinara Sauce, Mini Artisan Roll

Grilled Portobello

Fresh Mozzarella, Basil Mayonnaise, Mini Artisan Roll

\$17 per person





Carving Stations

All carving stations require \$125.00 attendant fee per attendant for 2 hours of service. \$50.00 for each attendant for additional hour.

Roasted Boneless Leg of Lamb (serves 15) Herb Roasted with Fresh Garlic, Mustard and Thyme. Served with Rosemary Mint Pesto, Rosemary Au Jus, Assorted Dinner Rolls	\$300 each
Baked Salmon En Croute (serves 20) Fresh Salmon Baked in Puff Pastry with Sautéed Spinach, Boursin and Onions. Served with Lemon Dill Sauce	\$300 each
Whole Roast Tenderloin of Beef (serves 30) Wild Mushroom Demi-Glace, Whole Grain Mustard, Assorted Dinner Rolls	\$525 each
Roasted Breast of Turkey (serves 30) Cranberry Mayonnaise, Assorted Dinner Rolls, Condiments	\$325 each
Roasted Prime Rib of Beef (serves 40) Horseradish Cream, Au Jus, Mini French Baguettes	\$600 each
Roasted Baron of Beef (serves 50) Horseradish Cream, Au Jus, Chimichurri Sauce, Assorted Dinner Rolls	\$575 each
Smoked Virginia Baked Ham (serves 50) Stone-Ground Mustard Aioli, Artisan Mini Rolls	\$375 each





Action Stations

All carving stations require \$125.00 attendant fee per attendant for 2 hours of service. \$50.00 for each attendant for additional hour.

Mashed Potato Bar \$14 per person

Yukon Gold, Red and Russett Mashed Potatoes, Chopped Bacon, Sour Cream, Shredded Cheese, Chives, Brown Gravy, Mushroom Gravy, Cheese Sauce and Butter

Grilled Cheese Bar \$17 per person

White, Wheat, Multigrain, Rye and Texas Toast, Provolone, Cheddar, Swiss, American, Pepper Jack, Ham, Bacon, Turkey, Roast Beef, Sliced Tomato, Sautéed Onions, Arugula, Spinach, Roasted Red Peppers

Pasta Station \$21 per person

Cavattapi, Penne Pasta, Tomato Basil, Asiago Cream Sauces, Sausage, Roasted Chicken, Chopped Bacon, Spinach, Asparagus, Artichokes, Sun-Dried Tomatoes, Shaved Parmesan, Red Pepper Flakes, Warm Bread Sticks

Crepe Station \$14 per person

Fresh Sliced Fruits, Cannoli Cream, Whipped Cream, Berry Compote, Peanut Butter, Nutella, Apricot Jelly, Powdered Sugar, Caramel Syrup, Cinnamon Powder, Brown Sugar, Butter

Banana Foster \$14 per person

Fresh Banana, Butter, Cinnamon, Caramel Syrup, Chocolate Sauce, Rum Sauce, Vanilla Ice Cream, Powdered Sugar, Orange Zest, Red Cherries





Sweet Tables

Mini Dessert Table \$16 per person

Assorted Mini Cheesecakes, Fresh Fruit Tarts, Assorted Petite Fours, Brownies, Assorted Cookies

International Sweets Table

\$22 per person

Opera Tortes, Vanilla or Chocolate Mousse, Fudge Brownie Squares, Cream Puffs, Assorted Petite Fours, Cannoli, Lemon Squares, Chocolate Flourless Cake





Minimum 50 pieces per selection.

Cold Selections

\$4.50 per piece

Antipasti Skewers

Boursin Cheese Canape

Deviled Egg

Goat Cheese Tart

Prosciutto Wrapped Asparagus

Tomato Basil Bruschetta

\$5.25 per piece

Beef Tenderloin Canape
Seared Tuna Canape
Shrimp Ceviche
Smoked Salmon Canape
Tuna Tartare
Wild Mushroom Tart

Hot Selections

\$5 per piece

Artichoke Beignet
Bacon Wrapped Blue Cheese
Stuffed Dates
Mushroom Arancini
Spanikopita
Vegetable Samosa
Vegetable Spring Roll

\$6 per piece

Beef Empanada
Beef Satay
Chicken Samosa
Chicken Satay
Chicken Tandoori Skewers
Chicken Wonton
Coconut Shrimp
Pork Pot Sticker

\$7 per piece

Bacon Wrapped Beef Tenderloin
Bacon Wrapped Scallop or Shrimp
Grilled Lamb Chops
Maryland Crab Cake
Shrimp Tempura
Shrimp Chorizo Kebab





Consumption Bar Service - Hosted

Call Brands	\$7.50 per drink
Premium Brands	\$9.50 per drink
Top Shelf Brands	\$11.50 per drink
Premium Wine	\$13 per drink
House Wines	\$8 per drink
Sparkling Wine	\$12 per drink
Domestic Beer	\$6 per drink
Imported Beer	\$7 per drink
Evian Water	\$4 per drink
Badoit Sparkling Water	\$4 per drink
Red Bull	\$6 per drink
Assorted Soft Drinks	\$4 per drink

Consumption Bar Service - Cash

Cash Bar prices are inclusive of 6.5% tax

Call Brands	\$8.00 per drink
Premium Brands	\$10 per drink
Top Shelf Brands	\$12 per drink
Premium Wine	\$14 per drink
House Wines	\$8.50 per drink
Sparkling Wine	\$13 per drink
Domestic Beer	\$6.50 per drink
Imported Beer	\$7.50 per drink
Evian Water	\$4.25 per drink
Badoit Sparkling Water	\$4.25 per drink
Red Bull	\$6.50 per drink
Assorted Soft Drinks	\$4.25 per drink

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HOSTED BAR PACKAGES

All Bar Packages require one bartender per 75 guests.

Bartender fee is \$125 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Hosted Bar by the Hour

Beer & Wine

1 hour	\$18 per person
2 hours	\$23 per person
3 hours	\$28 per person
4 hours	\$33 per person

Silver Selections/ Call Brands

1 hour	\$22 per person
2 hours	\$28 per person
3 hours	\$34 per person
4 hours	\$40 per person

Gold Selections/ Premium Brands

1 hour	\$28 per person
2 hours	\$34 per person
3 hours	\$40 per person
4 hours	\$46 per person

Platinum Selections/ Top Shelf Brands

1 hour	\$33 per person
2 hours	\$39 per person
3 hours	\$45 per person
4 hours	\$51 per person

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