



isla bella

WEDDING COLLECTION



CONGRATULATIONS ON YOUR UPCOMING WEDDING!

We are honored that you are considering Isla Bella Beach Resort as the venue to celebrate this momentous occasion. Your wedding is more than just a special day, it's the foundation of your future, and we are committed to providing you a thoughtfully crafted, elegant experience that reflects your unique love.

The following is a guide to our Wedding Collection, which is designed to lessen the stress of wedding planning by offering a collection of inclusive wedding packages based upon your event's size.

Each of the packages are customizable and we encouraged you to work with our team to create the wedding of your dreams. Happy planning!

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THE ISLA BELLA INTIMATE WEDDING PACKAGE

Whether you're interested in an elopement, micro-wedding, or nuptials with just your nearest and dearest, we specialize in intimate weddings so grand that no one would dare call them small.

Bellissima Package

Package for up to 4 starting at \$4,700

Package for up to 10 starting at \$5,700

- Day-of coordinator
- Picturesque ceremony venue for 1 hour
- Beach or terrace ceremony set-up
- White garden chairs and ceremony table
- Wedding Venue Décor: gazebo or arch draped in sheer white fabric adorned with a 2-piece matching floral accent in your choice of available colors
- Deluxe wedding bouquet & matching boutonniere for the wedding couple with your choice of color palette (mixed whites, pastels or a tropical mix)
- Musical accompaniment for up to 1 hour
- Licensed Marriage Officiant
- Wedding cake with floral accents
- Professional Photographer for 1 hour, images available for purchase
- \$100 Resort Credit
- 20% discount on Spa services
- Romantic keepsake gift delivered to your guest room
- Three-course private beachside candlelit dinner for 2 during one night of your stay

Package price is subject to 23% service charge and 7.5% tax

Sunset time based on availability

Grandioso Package

Package up to 30 starting at \$12,500

- Day-of coordinator
- Picturesque ceremony venue for 2 hours
- Beach or terrace ceremony set-up
- White garden chairs and ceremony table
- Wedding Venue Décor: gazebo or arch draped in sheer white fabric adorned with a 2-piece matching floral accent in your choice of available colors
- Deluxe wedding bouquet & matching boutonniere for the wedding couple with your choice of color palette (mixed whites, pastels or a tropical mix)
- One wedding party bouquet & one boutonniere
- Musical accompaniment for up to 2 hours
- Licensed Marriage Officiant
- Wedding cake with floral accents
- Four butler-passed hors d'oeuvres*
- Hosted beer/wine bar for 1 hour following ceremony*
- Professional Photographer for 2 hours, images available for purchase
- \$100 Resort Credit
- 20% discount on Spa services
- Romantic keepsake gift delivered to your guest room
- Three-course private beachside candlelit dinner for 2 during one night of your stay

*Upgrade to a full dinner reception and hosted bar at an additional cost

Package price is subject to 23% service charge and 7.5% tax.

"WHATEVER OUR SOULS ARE MADE OF, HIS AND MINE ARE THE SAME." - EMILY BRONTE



PREMIER WEDDING PACKAGE (PARTY OF 35 OR MORE)

With our Premier Wedding Package, say “I Do” in our luxury paradise, and toast with family and friends to this wonderful occasion that marks the beginning of your lives together.

- Plated dinner starting at \$20,800
- Duets plated dinner starting at \$21,200
- Buffet dinner starting at \$21,350
- Signature Stations dinner starting at \$24,850

Venue

Beachside Ceremony, Cocktail, and Reception spaces are included. Complimentary rehearsal space is provided (based on availability). Indoor space will be secured as back up in case of inclement weather. All set-up and break down are included.

Experience

- Menu tasting for up to 2 guests
- Musical accompaniment for up to 2 hours
- Preferential guest room rates and room block offerings
- Complimentary wedding suite for wedding night with amenity
- \$150 Resort Credit
- Isla Bella’s exclusive list of recommended vendors

Refreshments

- Flavored water at ceremony
- Four-hour premium hosted bar
- Sparkling Prosecco toast
- Tableside wine service
- Coffee and Tea Service

"IN ALL THE WORLD, THERE IS NO HEART FOR ME LIKE YOURS. IN ALL THE WORLD, THERE IS NO LOVE FOR YOU LIKE MINE." - MAYA ANGELOU

Dining

- Four circulating hors d'oeuvres during cocktail hour
- Choice of chef-driven, plated three-course meal, buffet, or stations (depending on venue selection)
- Tiered wedding cake (up to 3 tiers, based on guest count)
- Complimentary cutting and service of the wedding cake
- Dedicated bartenders, servers and event manager
- Vegetarian and special dietary options are available upon request

Decor

- Floor-Length white or ivory table linens with overlay & napkins (upgrades available)
- Tables including round, rectangular, cocktail and highboy
- White padded ceremony chairs
- Chiavari reception chairs
- China, glassware, silver (glassware for indoor events only)
- Table numbers and votive candles
- Complimentary wood dance floor (Hibiscus Ballroom only) and table for DJ





PREMIUM BRAND BAR FOUR HOURS INCLUDED

Tito's Vodka
Bacardi Superior Rum
Cazadores Tequila
Spring 44 Gin
Jim Beam Bourbon
Canadian Club
Dewar's Scotch

House Red Wine
House White Wine
Imported and Domestic Beer

Upgrade to a luxury bar for an additional cost

CIRCULATING HORS D'OEUVRES CHOOSE FOUR

Cold Choices

Key West Shrimp Cocktail

Prosciutto, Goat Cheese & Sundried Tomato Roulade on Crostini

Tomato, Whipped Ricotta, Pesto Bruschetta

Conch Salad Shooter, Pineapple, Jalapeño

Smoked Salmon, Citrus Cream Cheese Roulade, Fennel Dust Blini

Hot Choices

Pear & Brie in Phyllo Beggar's Purse

Truffle Mac & Cheese, Parmesan Crisp

Asian Spring Roll, Sweet Chili Sauce

Spicy Chicken Empanada, Key Lime-Cilantro Crème Fraiche

Conch Fritter, Calypso Sauce

Mini Beef Wellington, Horseradish-Dijon Crème Fraiche

Mini Beef Taco, Cotija Cheese, Pico, Guacamole

Mini Beef Slider, Vermont Cheddar Cheese, Bacon Jam



PLATED MEALS

Plated meals are only available in Hibiscus Ballroom or Town Square venues

First Course

(select one soup or salad)

Soups

Yellow Tomato Gazpacho with Balsamic Pearls

Roasted Corn and Conch Chowder

Key West Shrimp Bisque en Croute

Roasted Tomato-Basil Bisque, Parmesan Croutons

Salads

Mesclun Mixed Greens, Dried Pomegranate Seeds, Crumbled Feta, Spiced Walnuts, Blood Orange Vinaigrette

Petite Baby Greens Salad, Grilled Hearts of Palm, Shaved Red Onions, Radishes, Carrot Ribbons, Orange Supremes, Balsamic Vinaigrette

Mixed Heirloom Tomato Salad, House-made Mozzarella, Basil Pesto, Shallot Dressing

Baby Kale Caesar, Pumpernickel Croutons, Roasted Garlic Creamy Dressing, White Anchovies

Plated Entrees

(choose up to two)

Pan Seared Chicken Breast, Stuffed with Chorizo & Sweet Plantain, Pigeon Pea Risotto, Cilantro Chicken Jus

Grilled Beef Tenderloin, Sautéed Spinach, Carrot Butter, Fingerling Potatoes, Chanterelle Mushroom Fricassee

Barolo Braised Short Ribs, Celery Root, Pearl Onions, Braising Vegetables Puree, Braising Jus

Ginger Glazed Mahi-Mahi, Grilled Honey Bourbon Carrots, Smoked Bacon, Swiss Chard

Herb Crusted Grouper, Saffron Risotto, Wilted Greens, Chickpea-Chorizo Broth

Quinoa Crusted Salmon, Baby Bok Choy, Shiitake Mushrooms, Broccolini, Baby Carrots, Orange Soy Glaze

Duets

Porcini Dusted Filet of Beef & Prosciutto Wrapped Grouper, Fennel, Heirloom Tomatoes, Fingerling Potatoes, Mediterranean Olives, Demi-Glace, Sour Orange Reduction

Grilled Filet Mignon & Grilled Jumbo Shrimp, Roasted Garlic Potato Puree, Red Wine Sauce, Key Lime Beurre Blanc

Chicken and Local Catch, Local Catch and Breast of Chicken Stuffed with Provolone Cheese, Oven Dried Tomatoes, Shiitake Mushrooms, Wilted Arugula, Parmesan Herb Polenta, Lemon Thyme Jus Catch

Grilled Beef Tenderloin & Half Lobster Tail, Herbed Butter Fingerling Potatoes, Seasonal Vegetables, Herb Jus, Orange Beurre Blanc

DINNER BUFFETS

Choose one of the following buffet options, available in all venues.

Dunes Beach Buffet

Caribbean Chicken & Corn Soup

Heirloom Tomato and Avocado Salad, Leafy Greens

Mixed Greens, Fried Cheese Croutons, Chicharrones, Sofrito Vinaigrette

Tia's Potato Salad, Hard Boiled Eggs, Peas, Ham

Sazon Chicken Breast, Abuelita's Chicken Stew Broth

Skirt Steak with Fried Onions

Seared Snapper with Creole Sauce

Rice with Red Beans, Mamposteo Style

Fried Sweet Plantains Sautéed

Seasonal Vegetables

Knight's Key Buffet

Roasted Tomato Basil Soup, Parmesan Croutons

Antipasti Vegetable Pasta Salad, Italian Herb Dressing

Mixed Greens, Roma Tomatoes, Marinated Artichokes, Green Beans, Tomato Vinaigrette

Baby Arugula, Shaved Parmesan, Lemon Vinaigrette

Local Seafood Stew, Spicy Tomato Broth

Caramelized Fennel & Olive Stuffed Chicken Breast, Sundried Tomato Parmesan Cream Sauce

Roasted Vegetable & Goat Cheese Ravioli, Red Pepper Coulis

Seared Sirloin, Cipollini Onions Jus

Rosemary Butter Whipped Potatoes

Broccoli, Oven Roasted Tomatoes, Chili Oil



Lighthouse Buffet

Conch Chowder

Baby Mixed Greens, Orange Supremes, Toasted Almonds, Goat Cheese, Orange Balsamic Vinaigrette

Baby Spinach & Curly Endive, Grilled Hearts of Palm, Roasted Corn Tomato Salsa, Crispy Shallot Dressing

Sweet Potato Caribbean Salad

Fresh Local Catch with Pineapple Salsa*

Peel & Eat Key West Shrimp

Cilantro Baked Chicken Thighs

Brown Sugar Dijon Glazed Pork Loin

Pepper & Onion Rice Pilaf

Garlic Roasted Red Skin Potatoes

Sautéed Vegetables

*Substitute Steamed Lobster Tails with Drawn Butter for an additional upgrade

Palm Grove Buffet

Chicken Tortilla Soup

Black Bean & Roasted Corn Salad, Bibb Lettuce, Tomatoes, Red Onions

Mixed Greens, Radishes, Peppers, Pepper Jack Cheese, Tortilla Flakes, Avocado Ranch Dressing

Grilled Pineapple Jicama Slaw

Chicken Tinga

Chipotle-Rubbed Grilled Salmon

Flank Steak Pasilla

Cilantro Rice

Refried Red Beans, Oaxaca Cheese

Pepper Jack Cheddar & Green Chiles Quesadilla

Tortilla Chips & Warm Flour Tortillas

Salsa, Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese, Queso



ENHANCEMENTS

Available for cocktail hour, pricing includes one-hour service to accompany a dinner meal. If you would like to have stations as your dinner meal, choose up to five signature stations.

Vegetable Display

Grilled Zucchini, Summer Squash, Eggplant, Red Peppers, Portobello Mushrooms, Asparagus, Red Onions with Herb Oil, Crudit  of Cucumber, Carrots, Celery, Romanesco, Yellow Peppers with Garden Ranch and Hummus Dip, Assortment of Grilled Crostinis | [\\$15 per person](#)

Cheese Display

Brie, Bayley Hazen Blue, Aged Manchego, Ale House Cheddar, Triple Cream Goat Cheese, Pimiento Cheese, Grape Clusters, Assortment of Grilled Crostinis and Crackers | [\\$18 per person](#)

Charcuterie Display

Prosciutto, Hot Capicola, Genoa Salami, Cantimpalo, Saucisson, Cornichon, Assorted Olives, Sweet Tomato Jelly, Pesto Cream, Grain Mustard, Assortment of Grilled Crostinis | [\\$25 per person](#)

Seafood Display On Ice

(50 pieces per order)

Conch Salad Shooters | [\\$275](#)

Snapper Ceviche Shooters | [\\$275](#)

Jumbo Shrimp Cocktail | [\\$325](#)

Oysters on the Half Shell* | [\\$275](#)

Littleneck Clams on the Half Shell* | [\\$260](#)

Cracked Stone Crabs | [Seasonal Market Price](#)

Mini Lobster Tails | [Market Price](#)

All Seafood Displays served with Lemon Wedges, Tabasco Sauce, Cocktail Sauce, Mignonette Sauce, Horseradish

Carving Stations

(Chef attendant fees are not included. One Chef is required per 50 guests)

Roasted Sirloin

Roasted Garlic Yucca Mashed, Sofrito Demi-Glace, Horseradish Cream, Rolls | [\\$28 per person](#)

Citrus-Sage Rubbed Turkey

Roasted New Potatoes, Corn Bread Stuffing, Cranberry-Orange Relish, Gravy | [\\$23 per person](#)

Signature Chipotle BBQ Cedar Plank Salmon

Roasted Corn-Mango Salsa, Toasted Coconut Wild Rice Pilaf, Grilled Asparagus | [\\$22 per person](#)

Wild Mushroom & Chicken Meatloaf Wellington

Sundried Tomato Velout , Haricot Verts, Mixed Greens with Lemon Vinaigrette | [\\$23 per person](#)

Tamarind Glazed Roasted Pork Loin

Cuban Style Black Beans & Rice, Fried Sweet Plantains | [\\$20 per person](#)

Signature Whole Roasted Pig

(Minimum 50 ppl) Yucca Escabeche, Pigeon Peas, Cilantro Rice, Citrus Mojo | [\\$29 per person](#)

Herb Roasted Boneless Leg of Lamb*

Chickpea Cous-Cous, Ratatouille, Candied Garlic Jus | [\\$30 per person](#)

Signature Seared Beef Tenderloin*

Potato Gratin, Grilled Asparagus, Horseradish, Au Jus | [\\$32 per person](#)

Sides | [\\$8 per person per side](#)

Saut ed Seasonal Vegetables

Saut ed Wild Mushrooms

Grilled Asparagus

Herbed Rice with Peppers & Onions

Fried Sweet Plantains

Sour Cream & Chive Smashed Red Bliss Potatoes

Roasted Fingerling Potatoes



Signature Slider Station

Choice of Two Sliders | [\\$18 per person](#)

Choice of Three Sliders | [\\$24 per person](#)

American Style Cheeseburger, Onion, Tomato, Lettuce

Ground Sirloin, Vermont Cheddar, Bacon Jam

Braised Short Rib, Caramelized Onions, Carrot Butter, Bibb Lettuce

Buffalo Chicken, Blue Cheese Coleslaw, Hot Sauce

BBQ Pulled Pork, Crispy Bacon, Sautéed Red Onions, Smoked Gouda

BBQ Guava Glazed Pulled Pork, Red Cabbage Relish, Citrus-Ginger Mayo

Shrimp Burger, Chorizo Aioli, Baby Arugula

Smoked Portobello Mushroom, Grilled Paneer, Sautéed Shallots, Romesco Sauce

Complimentary House-made Potato Chips

Signature Stromboli Station

Choice of Two Stromboli | [\\$22 per person](#)

Stromboli: Meat Lovers (Capicola, Salami, Cotto Ham, House-made Meatballs, Mozzarella), Pecorino Oven Roasted Chicken & Broccoli Rabe (Ricotta Garlic Cream, Mozzarella, Pecorino), Wild Mushroom (Shitake, Cremini & Oyster Mushroom Ricotta, Garlic Confit, Herbs, Mozzarella, Pecorino)

Served with Salads

Romaine Salad, Garlic Confit, Capers, Shaved Parmesan, Caesar Dressing

Arugula Salad, Oven Dried Grape Tomatoes, Shaved Red Onions, Ann's House Dressing

Signature Salad Station | [\\$18 per person](#)

Petite Baby Greens Salad, Grilled Hearts of Palm, Shaved Red Onions, Radishes, Carrot Ribbons, Orange Supremes, Balsamic Vinaigrette

Mixed Heirloom Tomato Salad, House-made Mozzarella, Basil Pesto, Shallot Dressing

Baby Kale Caesar, Pumpnickel Croutons, Roasted Garlic Creamy Dressing, White Anchovies

Signature Pasta Station

Choice of Two Pastas and Two Sauces | [\\$26 per person](#)

Pastas: Pennette, Gemelli, Campanelle, Cavatappi, Cheese Tortellini

Sauces: Pomodoro, Alfredo, Bolognese, Gorgonzola, Pesto

Accompaniment: Cherry Tomatoes, Garlic Confit, Wild Mushrooms, Broccoli Rabe, Roasted Red Pepper, Caramelized Onions, Chopped Walnuts, Pine Nuts, Basil Chiffonade, Chopped Parsley, Olive Oil, Cultured Butter

Signature Risotto Station

Choice of Three | [\\$25 per person](#)

Butternut Squash Risotto, Wild Mushrooms, Chives, Parmesan

Shrimp & Chorizo Risotto, Spinach Chiffonade, Grated Manchego

Artichoke Risotto, Grilled Asparagus, Lemon Zest, Pecorino

Red Beet Risotto, Smoked Duck, Spiced Walnuts, Orange Zest, Parmesan

Caramelized Onion Risotto, Oven Dried Grape Tomatoes, Basil Chiffonade, Parmigiano

Blood Sausage Risotto, Pigeon Peas, Manchego Shavings

Specialty Meals

Children's Meal

For ages 12 and under. Chicken Tenders, Mac n Cheese, Broccoli or Fruit | [\\$35 per person](#)

Young Adult Meal

For ages 13 to 20. Full menu, minus alcohol.

Vendor Meal

Chef's Choice | [\\$45 per person](#)



OTHER EVENTS

Extend the festivities and treat your guests to a one-of-a-kind experience from check-in to check-out. No matter your plans, we've thought of a way to make it extra special!

Welcome Party *\$55 per person*

Mixed Greens Salad with Citrus Balsamic Vinaigrette

Grilled Pineapple Cole Slaw

American Style Cheeseburger Sliders, Onion, Tomato, & Lettuce

BBQ Pork Sliders

Fresh Catch with Mango Salsa

House Made Potato Chips

Seasonal Fruit Salad

Key Lime Pie

Welcome Bag Delivery *\$5 per room*

Fishing "Tacklebox" *\$39 per person*

These to-go lunch boxes are designed for those going on fishing excursions. Each includes choice of one sandwich, chips, fruit, dessert, and choice of sparkling water, still water, or carbonated beverage

Black Forrest Ham, Cheddar Cheese, Pullman White Bread, Lettuce, Tomato

Smoked Turkey Breast, Swiss Cheese, Pullman Wheat Bread, Lettuce, Tomato

For an additional cost, we'll welcome anglers back to the dock with a keg and sliders

THE BEST THING TO HOLD
ONTO IN LIFE IS EACH OTHER.
- AUDREY HEPBURN

Rehearsal Dinner \$85 per person

(choose one)

Taste of Italy

Traditional Caesar Salad, Garlic Croutons

Panzanella Salad

Cavatappi with Sweet Italian Sausage and Broccoli Rabe

Lobster Ravioli, Tomato Concasse, Light Tarragon Cream Sauce

Pan Seared Mahi Mahi, Mediterranean Olive Tapenade, Basil Sun Dried Tomatoes

Grilled Seasonal Vegetables

Tiramisu

Zabaglione with Berries

Taco bout a Party

Mixed Greens, Radishes, Peppers, Pepper Jack Cheese, Avocado Ranch Dressing

Create your Own Taco Bar

Grilled Chicken, Fajita Steak, Fresh Catch

Toppings to include: Shredded Cheese, Lettuce, Tomato, Onion, Jalapeños, Black Beans, Cilantro Rice, Olives, Sour Cream, Guacamole, Pico de Gallo

Tortilla Chips, Warm Flour Tortillas

Tres Leches and Flan

After Party

2-hour bar service | \$48 per person

Stations and displays of your choice | \$15 - \$28 per person

Let's Get this Party Poppin' \$19 per person

Buttered Popcorn

Caramel Popcorn

Bacon Popcorn

Spicy Cheddar Popcorn

Custom Bags are available at additional cost

Farewell Brunch \$38 per person

Chilled Fresh Orange, Grapefruit, and Cranberry Juices

Assorted Bagels, Plain Cream Cheese, Citrus Cream Cheese

Assorted Pastries: Danishes, Muffins, and Croissants

Butter, Honey, and Fruit Preserves

Greek Yogurt Parfaits with House Made Dried Pineapple and Toasted Coconut Granola

Cubed Fresh Fruit and Seasonal Berries

Scrambled Eggs with Herbs

Home Fried Potatoes with Peppers and Onions

Maple Smoked Bacon and Turkey Sausage

Brunch Enhancements

Lemon Pound Cake French Toast with Blueberry Compote | \$10 per person

Blueberry and Plain Pancakes, Fresh Berries, Whipped Cream & Maple Syrup | \$10 per person

Sliced Smoked Salmon, Diced Tomatoes, Red Onions, Capers, and Chopped Eggs | \$12 per person

Belgian Waffles, Fresh Berries, Maple Syrup, Whipped Cream | \$10 per person

***Omelet Station** Fresh Farm Eggs, Egg Beaters and Egg Whites, Country Ham, Bacon, Bell Peppers, Scallions, Wild Mushrooms, Tomatoes, Spinach, Swiss and Cheddar Cheese | \$18 per person

***Carving Station** Skirt Steak, Fresh Farm Eggs Your Way, Homestyle Potatoes | \$28 per person

**(Chef attendant fees are not included. One Chef is required per 50 guests)*

The Morning After Bar

2-hour bar service | \$48 per person

Unlimited Bloody Marys and Mimosas with Tito's Vodka & Prosecco, House Made Bloody Mary Mix, Fresh Orange Juice, Peach, & Mango Juices

Garnishes: Fresh Berries, Limes, Lemons, Olives, Celery, Cherry Tomatoes, Pickles, Cucumbers, Peppers, and Hot Sauces

Bubbly Bar \$25 per person, plus \$55 per bottle opened

Accompaniments: Citrus Vodka, Chambord, Peach Schnapps, Grand Marnier, Brandy, St. Germaine Elderflower

Juices: Orange, Mango, Peach, Passionfruit, Lemonade

Garnishes: Citrus Peels, Simple Syrup, Fruit, Frozen Berry Skewers, Sugared Berry Skewers, Fresh Herbs



THE SPA AT ISLA BELLA SIGNATURE BRIDAL PACKAGES

Book a rejuvenating bridal service or private experience to pamper yourself and up to five friends at the Spa at Isla Bella.

For the Bride \$1500

Approximately seven hours and can be split over stay:

Includes:

- From Earth to Heaven Massage with Cold Stone
- Facial
- Bella Gold Facial
- Spa Pedicure and Manicure
- Hair Styling

Day Spa Buy Out \$2500

Approximately four hours for up to six people:

Choose two:

- 30 min Massages
- 30 min Gold Facials
- Flight Manicures and Flight Pedicures
- Hair Styling

Deluxe Spa Buy Out \$3500

Approximately six hours for up to six people:

Choose two:

- 60 min Massages
- 30 min Gold Facials
- Flight Manicures and Flight Pedicures
- Hair Styling

While You Get Ready

Imported Cheese Display, Grapes, Fruit, Bread Basket, Crackers | [\\$21 per person](#)

Baby Carrots, Cucumber, Cherry Tomato, Celery, Asparagus, Creamy Watercress Dip | [\\$15 per person](#)

Finger sandwiches | [\\$26 per person](#)

Turkey, Roasted Tomato, Smoked Gouda, Bibb Lettuce, Chipotle Aioli, Rosemary Focaccia

Roasted Tomato, Fresh Mozzarella, Pesto, Ciabatta

Smoked Chicken Breast, Caramelized Onions, Blue Cheese, Arugula, Flour Tortilla

Sangria Traditional, Rose, White, Peach & Mango | [\\$95 per pitcher](#)

Mojito Rum Traditional, Mango, Orange & Raspberry | [\\$95 per pitcher](#)

Mimosas | [\\$95 per pitcher](#)

Rosé All Day \$550 (up to six people)

Two bottles of Whispering Angel Rosé

Bottle of Veuve Clicquot Brut Rosé

Platter of Cubed Fresh Fruit and Mixed Berries

Platter of French Macarons



THE FINE PRINT

Service Charges & Tax

A 23% service charge is added to banquet food, beverage and venue rental. Service charge is taxable in the State of Florida. Florida state sales tax of 7.5% will be added to the total. Prices and menus are subject to change.

Deposits

A 25% non-refundable deposit is due along with the signed wedding agreement and will be applied towards your final balance. A second deposit equal to 50% of the estimated remaining balance is due sixty days prior to your event. Estimated final balance is due in full thirty days prior to your event and is payable in the form of credit card.

Venue

Our outdoor event spaces are available until 10pm daily, year-round. Indoor event space is available until 12am. Additional lighting and electrical power may be required for outdoor events, based on setup and entertainment needs. Musical entertainment is allowed between the hours of 12pm and 10pm. Resort reserves the right, at any time during the function, to control the volume of all entertainment.

Third Party Vendors

Resort requires the use of preferred vendors. All outside vendors must be approved by service manager. All vendors must provide proof of license and insurance and complete a W9 Form. Vendors not on resort's preferred vendor listing are subject to an exception fee. Vendors are guaranteed access to the contracted function space a minimum of two (2) hours prior to event start time. Vendors are required to breakdown and clean upon completion of the event. No storage will be provided for remaining items and Resort cannot accept responsibility for lost or misplaced items. Unless previous arrangements are made and approved, Resort will charge a \$250.00 fee, plus service charge and tax, to clean up any vendor supplies, accessories or décor left at Resort by vendors.

Insurance & Indemnification

Group must provide evidence of event insurance in amounts sufficient to provide coverage against any claims arising from any activities arising out of or resulting from the respective obligations pursuant to the wedding event.



THE FINE PRINT

Weather Policies & Indoor Backup Space

Resort reserves the right to make the final decision to relocate an outdoor function to the indoor backup space if weather conditions are forecasted that may adversely affect the ability to properly service the function and/or endanger the safety of guests and staff. The weather call will be made no less than (24 hours) prior to scheduled event start time. If adverse weather is expected at 72 hours prior to wedding, it is recommended to pre-pay to double set the wedding in both outdoor and indoor back up spaces.

Tastings

Our Wedding Packages include a complimentary menu tasting for up to two (2) guests. A charge of \$95 per person, plus service charge and tax, will apply for additional guests, or for tastings requested for events with fewer than 30 attendees.

Tasting will include: 2 salads; 2 entrees; passed hors d'oeuvres (based upon availability). Tasting appointments are preferred Monday to Thursday, between 11am and 2pm, based on Chef availability, and may be arranged between

60 and 90 days prior to contracted event date, with a minimum of 72-hour advance notice.

Shipping & Storage

All wedding items shipped to Resort must be pre-approved and should arrive no earlier than 72 hours prior to event date. Items received more than 72 hours prior to event date will incur a fee of \$20 per box or package, per day. Resort Catering Manager must receive advance notice of shipments to ensure acceptance of shipment by our Receiving Department. Storage fees will apply for any items not picked up or shipped out within 24 hours after completion of event.

Wedding Planner

To ensure a flawless event, it is the resort's policy to require you to hire a professional wedding planner to assist you with your wedding planning, rehearsal and reception. Any coordinator selected that is not on the current Isla Bella Beach Resort vendor list will require prior approval by the resort. The responsibilities of your Resort Catering Manager versus a hired Wedding Planner or Day-Of Coordinator are both extremely important for the success of your wedding celebration.

WEDDING PLANNING ROLES

Wedding Planner

- Provides design recommendations
- Secures vendors such as florist, DJ, officiant
- Coordinates & creates a timeline for your rehearsal and wedding day
- Acts as liaison between your family, wedding party and all vendors on wedding day
- Oversees placement of all décor for ceremony and reception
- Coordinates the wedding party at ceremony and reception
- Collects rental & personal items at the conclusion of the reception

Resort Catering Manager

- Reviews resort's preferred vendor suggestions
- Consults on menu selections
- Details your banquet event orders, outlining your event specifics and ensures all details are communicated to all resort departments
- Creates an estimate of charges
- Arranges your menu tasting
- Oversees the setup of ceremony and reception
- Acts as liaison between Wedding Planner and resort team
- Ensures a seamless transition to the Resort banquet captain once the grand entrance has occurred (Catering Manager typically departs after first course is served)
- Reviews Banquet Checks as well as Final Bill for accuracy





isla bella

Contact us to start planning your dream wedding,

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Marathon Florida 33050

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weddings@islabella.com

Photo Credits:

Care Studios

Folland Photography

Michael Freas

Douglas Friedman

McLaughlin Photo & Video