
Bon Appétit

RESTAURANT



Weddings
&
Special Events
Brochure

148 Marina Plaza Dunedin, FL

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Updated June 24, 2021 - Menu Prices Subject to Change without Notice



The Bon Appetit Experience

We help you plan every step along the way



Bon Appetit Restaurant has been operating under the same ownership with pride since its establishment in 1976. A short walk to Delightful Downtown Dunedin, and adjacent to Dunedin Municipal Marina, it gives your wedding the feel of a destination wedding.

Our banquet team takes pride in making every wedding that we host one to talk about for years to come. From the moment that you book with our coordinators, until the last guest leaves your reception, our team will be there to answer any questions that you may have and offer any guidance that you may need to make your day perfect.

Our Crystal Ballroom is the perfect location for weddings from 2 to 200.

Engagement Parties

Bridal Showers

Rehearsal Dinners

Ceremonies

Wedding Receptions

Corporate Parties

Our Waterfront Venue

The Crystal Ballroom



The Crystal Ballroom is located on the second floor of the restaurant. Complete with a built in bar, private restrooms, and a breathtaking panoramic water view of St. Joseph's Sound, Honeymoon Island, & Caladesi Island. The Crystal Ballroom is the perfect backdrop for your Waterfront Wedding. The ballroom can also be divided into two smaller rooms, Sunset I and Sunset II for more intimate parties. Sunset I has a maximum capacity of 120, while Sunset II has a maximum capacity of 60.

The Sunset Pier Ceremony

Ceremonies on the Sunset Pier Include the Following:
A Decorated White Garden Arch with flowing fabric and silk flowers (your color theme)

40 White Garden Chairs (additional chairs \$7.50 each)

65 chairs/110 standing people maximum

On-Site Ceremony Coordination

Set-Up and Take-Down of the Space

Cucumber or Lemon Infused Water Station

One Hour for your guests to arrive and the ceremony to take place within that hour time frame.

Recommended Officiants List

\$1315.00

Waterfront Ceremonies at Bon Appetit

Sunset II (indoors)

Sunset II Include the Following:

A Four Column decorated Arch (your color theme)

40 Chairs with your color

Chair Covers (no sashes)

(additional chairs \$7.50 each)

A White Aisle Runner

On-Site Ceremony Coordination

Set-Up and Take-Down of the Space

Additional Hour for your guests to arrive and the ceremony to take place within that time frame.

Recommended Officiants List

\$1,050

Seated Capacity: 95

Standing Capacity: 110



The Point (outside)

The Point Include the Following:

A Decorated White Garden Arch

Up to 30 White Garden Chairs

25-30 people maximum

On-Site Ceremony Coordination

Set-Up and Take-Down of the Space

Cucumber or Lemon

Infused Water Station

One Hour for your guests to arrive and the ceremony to take place within that hour time frame.

Recommended Officiants List

\$835.00

Seating & Standing Capacity: 30 max



All Prices Subject to a 25% Service Charge & 7% Sales Tax

Bon Appetit's Stress-Free Reception Packages

Each of Our Reception Packages Include the Following Items:

Not interested in doing a package? Contact our Banquet Office for additional information



18x18 Dance Floor

Set-Up and Take Down of the Space

A Dedicated Coordinator Day of the Event

Flatware, Glassware, and Dinnerware

Your Choice of Gold or Silver Decorative Charger Plates

Our Silk White Orchid House Centerpieces,

Round Mirror & 2 Votives per Table

A Comprehensive List of Recommended Vendors

White, Ivory or Black—8 Point Table Cloths & Napkins

Specialty Chair Covers & Sashes in Your Choice of Color

Four Hours of Banquet Room Use (*includes Cocktail Hour*)

A Full Banquet Team, including a Banquet Captain,

Servers, and Bartenders

Free Sunsets Included

Special Package

Four Butler-Passed Hors D' Oeuvres

Fruit and Cheese Display with Assorted Breads for your Guests to Enjoy

Fresh Garden Salad Topped with our Burgundy Vinaigrette Dressing and Freshly Baked Rolls with Butter Served Tableside

Entrees can be Either Plated or Buffet :

Prime Rib of Beef Au Jus (Carved to Order if Your Meal is Buffet Style)

Choice of One Chicken Dish: Marsala, Italiano, or Piccata

Choice of One Fish Dish: Gulf Mahi Mahi or Salmon, Both Sautéed in a Lemon-Parsley Butter

Starch and Vegetables of the Season

We Follow Dinner with Your Wedding Cake, Provided by One of Our Preferred Vendors (delivery fee & any upgrades not included)

The Special Package Includes the Following Beverages:

Two-Hour Open Bar with Well Brand Liquors*, Beer, Wine, and Soft Drinks

A Self-Serve Coffee Station with Regular and Decaf Coffee, Assorted Hot Teas, and Various Creamers and Sweeteners

A Champagne Toast for you & your guests to Honor the Newlyweds

Complimentary Amenities Listed on Page 6

Adults 21 and Over: \$107|| Young Adults 13-20: \$93 || Children 12 and Under: \$37

All Prices Subject to 7% Sales Tax and 25% Service Charge

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Cocktail Party Package

The Cocktail Party Package Offers a More Relaxed Atmosphere for Your Wedding Reception by Giving You the Choice of Four Chef Stations or Displays

The Cocktail Hour includes Four Butler-Passed Hors D' Oeuvres and a Fruit and Cheese Display with Assorted Breads for your Guests to Enjoy During the First Hour

Your Choice of 4 (four) Food Stations to Follow Cocktail Hour

(Please refer to our Hors d' Oeuvre's & Station Menu for your selections)

We Follow Dinner with Your Wedding Cake, Provided by One of Our Preferred Vendors (delivery fee not included)

The Cocktail Party Package Includes the Following Beverages:

Two-Hour Open Bar with Well Brand Liquors*, Beer, Wine, and Soft Drinks

A Self-Serve Coffee Station with Regular and Decaf Coffee, Assorted Hot Teas, and Various Creamers and Sweeteners

A Champagne Toast for you & all your guests to Honor the Newlyweds

Complimentary Amenities Listed on Page 6

Adults 21 and Over: \$107 || Young Adults 13-20: \$93 || Children 12 and Under: \$37

All Prices Subject to 7% Sales Tax and 25% Service Charge

*Contact our Banquet Office about Upgrading the Bar in this Package

Deluxe Package

The Cocktail Hour includes Four Butler-Passed Hors D' Oeuvres and a Fruit and Cheese Display with Assorted Breads for your Guests to Enjoy

Your Meal Begins with a Fresh Garden Salad Topped with our Burgundy Vinaigrette Dressing and Freshly Baked Rolls with Butter Served Tableside

Entrees can be Either Plated or Buffet and can be Chosen from the Following:
Choice of One Beef: Roast Sirloin or Prime Rib of Beef Au Jus (Carved to Order if Your Meal is Buffet Style)

Choice of One Chicken Dish: Coq au Vin, Marsala, Italiano, or Piccata

Choice of One Fish Dish: Gulf Mahi Mahi, Salmon or Cobia Sautéed in Lemon-Parsley Butter

All Entrees are Accompanied by a Starch and Vegetables of the Season

We Follow Dinner with Your Wedding Cake, Provided by One of Our Preferred Vendors (delivery fee & any upgrades not included)

The Deluxe Package Includes the Following Beverages:

Three-Hour Open Bar with Well Brand Liquors*, Beer, Wine, and Soft Drinks

A Self-Serve Coffee Station with Regular and Decaf Coffee, Assorted Hot Teas, and Various Creamers and Sweeteners

Adults 21 and Over: \$119 || Young Adults 13-20: \$93 || Children 12 and Under: \$37

All Prices Subject to 7% Sales Tax and 25% Service Charge

*Contact our Banquet Office about Upgrading the Bar in this Package

Ultimate Package

The Cocktail Hour includes Four Butler-Passed Hors D' Oeuvres and a Fruit and Cheese Display with Assorted Breads for your Guests to Enjoy

A Chef's Station Follows the Passed Hors D' Oeuvres. Please Choose one:
Miniature Pepper Steaks Served with Sauce Béarnaise and Madagascar Peppercorn Sauce, Flamed and Served on Toasted Croutons or
Smoked Salmon Sliced Served with Crostini, Sour Cream, Chopped Egg, Capers, and Onions

Your Meal Begins with a Fresh Garden Salad Topped with our Burgundy Vinaigrette Dressing, Freshly Baked Rolls with Butter, and Chocolate Dipped Strawberries Served Tableside

Entrees can be Either Plated or Buffet and can be Chosen from the Following:

Choice of One Beef: Roast Tenderloin, Sirloin, or Prime Rib of Beef Au Jus (Carved to Order if Your Meal is Buffet Style)

Choice of One Chicken Dish: Napoleon, Coq au Vin, Marsala, Italiano, or Piccata

Choice of One Fish Dish: Gulf Mahi Mahi or Atlantic Salmon Sautéed in Lemon-Parsley Butter

All Entrees are Accompanied by a Starch and Vegetables of the Season

We Follow Dinner with Your Wedding Cake, Provided by One of Our Preferred Vendors (delivery fee & any upgrades not included)

The Ultimate Package Includes the Following Beverages:

Four-Hour Open Bar with Call Brand Liquors*, Beer, Wine, and Soft Drinks
A Self-Serve Coffee Station with Regular and Decaf Coffee, Assorted Hot Teas, and Various Creamers and Sweeteners

Adults 21 and Over: \$153 || Young Adults 13-20: \$130 || Children 12 and Under: \$37

All Prices Subject to 7% Sales Tax and 25% Service Charge

*Contact our Banquet Office about Upgrading the Bar in this Package

Passed Hors d' Oeuvres

Each of Our Packages Includes Four Passed Hors d' Oeuvres



Skewer of Mozzarella, Artichoke
and Sun-Dried Tomato



Maine Lobster



Asparagus Wrapped with Smoked Salmon
Baked Chicken Cordon Bleu Bites with Dijon
Mustard Dressing
Broiled Shrimp Stuffed with Crabmeat and Herbs
Button Mushrooms with Spinach and Feta
Cheese

Cherry Tomatoes with Herbed Cheese and
Roasted Walnuts

Chilled Melon Wrapped in Imported
Prosciutto
Five-Spice Ahi Tuna Atop a Slice of Cucumber
with Wasabi Relish

Hibachi Beef Sate with Monterey Jack Cheese

Jalapeno Peppers Stuffed with Cream Cheese

Maine Lobster Canapé with Cognac Dressing

Mini Beef Wellington with Sauce Béarnaise

Mini Brie Cheese en Croute with Raspberries

Mini Lump Crab Cakes with Creole Remoulade

Scotch Smoked Salmon Canapé with Mustard
Dill and Caper Mayonnaise

Skewer of Mozzarella, Artichoke, and Sun-Dried
Tomato with Pesto Cracked Peppercorns

Spanakopita with Yogurt and Cucumber Dip

Mushrooms Stuffed with Herbed Sausage



Assorted Fruit &



Mushrooms Stuffed



Five-Spice Ahi Tuna with Cucumber
and Wasabi Relish

Hors d' Oeuvres Stations

Roast Turkey Breast Served with Mini French Bread, Orange-Cranberry Relish, and Additional Condiments

Mini Pepper Steaks, Pan Seared with Madagascar Peppercorn Sauce and Crostini

Petit Lamb Chops Sautéed with Classic Béarnaise Sauce

Roast Prime Rib Carved to Order with Horseradish Sauce, Condiments, and Petit French Bread

Chef's Pasta Station of Cheese Tortellini with a Classic Alfredo Sauce and Penne Rigatoni Pasta with Tomato Basil Sauce Served with Parmesan Sticks

Roast Pork Carved to Order, Rubbed with Caraway and Marjoram, Served with Creamy Dijon Dressing and Petit French Bread

Hand Tossed Caesar Salad *(Add Grilled Chicken for \$5 per Guest; Add New Orleans Style Jumbo Shrimp for \$6.50 per Guest)*

Carved Ahi Tuna with Avocado Relish, Caramelized Ginger Shallots, Wasabi Paste and Wasabi Aioli, and Cilantro Garlic Dressing. Accompanied by Toasted Croutons and Assorted Breads

Center Cut Beef Tenderloin Carving Station. Served with béarnaise sauce and creamy horseradish. Accompanied by herbed crostini and French bread.

Displays

Assorted Vegetables and Relish Served with Cucumber Dill Sauce

Jumbo Gulf Shrimp with Brandy and New Orleans Remoulade Sauce

Scotch Smoked Salmon Side Served with Dill Dressing, Sour Cream, Chopped Egg, Capers, and Onions Served with Rye Points of Melba Toast

Bruschetta Display Featuring Olive Tapenade, Eggplant Caviar, Guacamole, Shrimp and Artichoke, Fresh Tomato Salsa, and Herbed Goat and Feta Cheeses. Accompanied by Rustic Breads and Crackers

Antipasto Display of Fresh Baby Mozzarella, Red and Yellow Cherry Tomatoes, Basil Pesto, Balsamic Syrup, Assorted Salamis, Marinated Artichokes, Chunk Light Tuna in Extra Virgin Olive Oil, Anchovy Filets, Garbanzo Bean Salad, Pepperonis, Roasted Red Peppers, Marinated Olives and Celery, Provolone Cheese. Accompanied by Breads and Crackers

Our Sister



Venues



Romantic Honeymoon Island

Situated within Honeymoon Island State Park in Dunedin, Fla., Honeymoon Island offers a panoramic view of the Gulf of Mexico. Just a short drive north of Dunedin's active downtown, Honeymoon Island is perfectly situated for destination weddings.

Contact The Coordinator:
info@romantichoneymoonisland.com
(727) 260-5503

Sand Key Beach

Just south of Clearwater Beach, Fla., Sand Key Beach is absolutely breathtaking during the sunset hours. Nestled in the Sand Key Beach County Park, its soft, white sand makes it a premier location for a destination wedding.

Sand Key can accommodate wedding

Contact The Coordinator:
info@weddingsonsandkeybeach.com
(727) 260-5503
www.weddingsonsandkeybeach.com





Testimonials

Read More Fabulous Reviews on
[WeddingWire](#)

Everything down to the decorations and centerpieces to the bartender and how we were treated was great! Everyone who works at Bon Appetit had such a great upbeat attitude that made

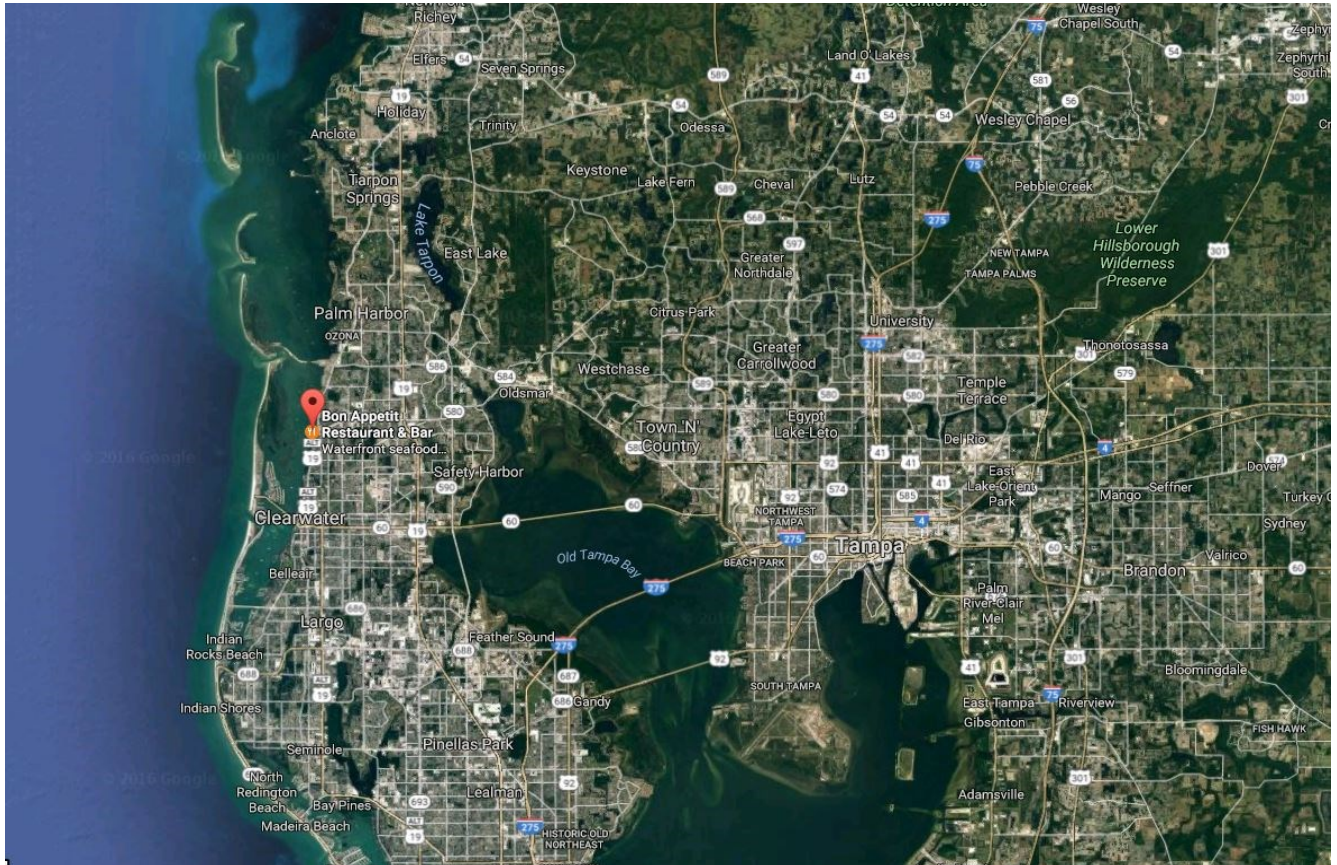
I had such a wonderful experience with Bon Appetit... We were able to have options to make it financially feasible for us. They were so nice to work with and very nice people. I heard nothing but great comments! The food was

Nancy was helpful and worked with us right down to the last detail. If the perfect wedding is a "10", then all your staff made it a "15". We could not have been happier with everything from start to finish.

Thank you all...especially Nancy and Leslie.

Hope all is well with you. It is hard to believe that it has been 7 months since you helped us plan our beautiful wedding at Bon Appetit. We were just finalizing our wedding album and ran across some great photos of the room set up and of you and

Connect with Us



148 Marina Plaza Dunedin, FL 34698

Phone 727-733-2151

[Pinterest.com/WeddingsonWater](https://www.pinterest.com/WeddingsonWater)

[Facebook/Bonappetitrestaurant.com](https://www.facebook.com/Bonappetitrestaurant.com)

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