

Your Wedding

MENUS + PRICING

We are delighted you are considering the
Sandpearl Resort for your wedding.

Our professional staff awaits the opportunity to
provide you with four-diamond, award winning
cuisine and service with attention to
the finest details.

We at the Sandpearl look forward to
hosting this joyous occasion.



Ceremony

Sandpearl ceremonies may be conducted on our semi-private Beach or Lush Lawns. In addition to your food + beverage minimum, there is a \$1,800 ceremony site fee. This fee includes a rehearsal the day before, preparation of wedding location, white garden chairs, a citrus water station, security and indoor back up space in the event of inclement weather.

Event Space

Cove Ballroom (1,100 square feet) | 25 - 60 Guests
Paired with South Beach + Mid - Beach as outdoor options
Food and Beverage Minimum of \$7,000

Harbor Ballroom (3,400 square feet) | 60 - 150 Guests
Paired with South Beach + Waterfall Lawn as outdoor options
Food and Beverage Minimum of \$15,000

Hunter Ballroom (5,200 square feet) | 150 - 275 Guests
Paired with North Beach + Gulf Lawn as outdoor options
Food and Beverage Minimum of \$30,000

*Food and Beverage Minimums must be met by catering provided on your
Wedding Day only*

What's Included?

Four Hours of Hosted Bar
Cocktail Hour Hors D'oeuvres
Choice of a Plated or Buffet Formal Dinner Reception
Champagne Toast
Coffee & Herbal Tea
Cake Cutting Service
Resort White Linen + Napkins
Resort Style Centerpieces
Resort Banquet Chairs
Dance Floor

Coordination

The Sandpearl Resort requires hiring a Wedding Coordinator for the day of your wedding to ensure the ceremony & personal details are taken care of.

Guarantees

Event details are to be finalized two weeks prior to your Wedding Day. Final Guest count must be provided to your Catering Manager (5) days prior to the function.

REHEARSAL DINNER

PACKAGES BASED ON TWO HOURS | MINIMUM 35 GUESTS | BAR OPTIONS AVAILABLE

Two Hour Beer + Wine + Soda Bar

"I Do" Barbecue

\$75 PER PERSON | BUFFET

Pasta Salad

Watermelon, Blueberry + Arugula Salad, Feta, White Balsamic Vinaigrette

Smoked Ribs, Chipotle Barbecue

Barbecue Chicken Thighs

Potato Salad, Baked Beans, Grilled Corn

Corn Bread, Warm Rolls, Creamery Butter

Chocolate Devils Food Grooms Cake

Floribbean

\$80 PER PERSON | BUFFET

Grilled Andouille and Shrimp Salad

Bibb + Romaine Salad, Hearts of Palm, Roasted Peppers, Citrus Vinaigrette

Fresh Parker House Rolls, Creamery Butter

Mojo Pulled Pork

Chimichurri Chicken, Plantain and Black Bean Relish

Fire Roasted Grouper, Grilled Pineapple Salsa

Spanish Rice + Steamed Fresh Vegetables

Key Lime Cheesecake and Chocolate Profiteroles

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

WEDDING DAY

PACKAGES BASED ON 1.5 HOURS | MINIMUM 8 GUESTS

Morning Continental

\$24 PER PERSON | ADD CHAMPAGNE \$36 PER BOTTLE

Assorted Chilled Juices
Fresh Seasonal Sliced Fruits and Berries
Assorted Croissants and Muffins
Mini Bagels and Cream Cheese
Sweet Butter, Nutella and Preserves
Selection of Yogurts and House Made Granola
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Tea Forte Hot Teas

Light Lunch

\$29 PER PERSON

Chef's Selection of Hummus + Seasonal Vegetables for Dipping
Fresh Fruit Display
Pasta Salad

oven roasted turkey, ciabatta, roasted tomato aioli
roast sirloin, provolone, multigrain bread, horseradish cream
black forest ham, swiss cheese, butter croissant, honey chipotle sauce
grilled vegetable wrap, spring lettuces, traditional hummus
all include house made cookie, individual chips & condiments

Miniature Petit Fours, House Made Cookies
Assorted Bottled Water, Sodas

Wedding Day Beverages

Chardonnay + Champagne | \$36 Per Bottle

Bucket of Beer (5) | \$25 Per Bucket

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

WEDDING DAY

PACKAGES BASED ON 1.5 HOURS | MINIMUM 8 GUESTS

Pre - Ceremony Beverages

Served Thirty Minutes Prior to the Ceremony

Butlered Chardonnay and Champagne

\$8 PER PERSON

Butlered Raspberry Tea with Fresh Lemon

\$4 PER PERSON

Butlered Lemonade & Pink Lemonade

\$4 PER PERSON

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

DINNER MENUS

South Sea Pearl

\$162 PER PERSON | BUFFET | FOUR HOUR PREMIUM BAR

Cocktail Hour to Include:

Choice of Six Hors d'oeuvres Served Butler Style

South Sea Pearl Reception to Include:

Champagne Toast with Fresh Fruit Garnish

Choice of One Constructed Salad

Pan Seared Black Grouper, Scampi Butter

Herb Marinated Organic Chicken, Natural Pan Jus

Braised Boneless Beef Short Rib Bourguignon

Whipped Yukon Gold Mashed Potatoes

Roasted Seasonal Vegetables

Parker House Rolls

Coffee & Herbal Tea Station

Cake Cutting Service

Add Wine Service with Dinner at \$8 Per Person

Tiffany Pearl

\$190 PER PERSON | STATION STYLE | FOUR HOUR VIP BAR

Cocktail Hour to Include:

Choice of Four Hors d'oeuvres Served Butler Style

Choice of Two Displays

Tiffany Pearl Reception to Include:

Champagne Toast with Fresh Fruit Garnish

Choice of Two Salads

Choice of Two Pastas

Four Cheese Macaroni + Cheese

Penne Chicken Carbonara

Farfalle, Roasted Tomatoes, Marinated Artichokes, Herb Garlic Butter

Cavatappi Arrabbiata, Italian Sausage + Roasted Poblanos

Chef Attended Stations

Carved Tenderloin of Beef

Individual Potato Souffle, Roasted Asparagus, Parker House Rolls

Sauce Bearnaise

Jumbo Lump Crab Cake

Romesco Sauce, Fennel Slaw, Old Bay Aioli

Gourmet Coffee & Herbal Tea Station

Viennese Dessert Table

Cake Cutting Service

Add Wine Service with Dinner at \$8 Per Person

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

Akoya Pearl

\$159 PER PERSON | PLATED | FOUR HOUR PREMIUM BAR

Cocktail Hour to Include:

Choice of Three Hors d'oeuvres Served Butler Style
Choice of One Display

Akoya Pearl Reception to Include:

Champagne Toast with Fresh Fruit Garnish
Salad, Intermezzo + Entree
Coffee & Herbal Tea Station
Cake Cutting Service

Add Wine Service with Dinner at \$8 Per Person

Tahitian Pearl

\$173 PER PERSON | PLATED | FOUR HOUR SUPER PREMIUM BAR

Cocktail Hour to Include:

Choice of Three Hors d'oeuvres Served Butler Style
Choice of One Display

Tahitian Reception to Include:

Champagne Toast with Fresh Fruit Garnish
First Course, Salad, Intermezzo + Entrée
Coffee & Herbal Tea Station
Cake Cutting Service

Add Wine Service with Dinner at \$8 Per Person

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

Sandpearl

\$186 PER PERSON | PLATED | FOUR HOUR SUPER PREMIUM BAR

Cocktail Hour to Include:

Choice of Five Hors d'oeuvres Served Butler Style

Choice of One Display

Sandpearl Reception to Include:

Champagne Toast with Fresh Fruit Garnish

First Course, Salad, Intermezzo + Entree

Gourmet Coffee & Herbal Tea Station

Cake Cutting Service

Add Wine Service with Dinner at \$8 Per Person

Hot Vendor Meals

\$50 PER PERSON

Children's Meals

Chicken Nuggets, Macaroni + Cheese, Chef's Choice Vegetable

12 Years + Under

\$30 PER PERSON

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax



Hors d'oeuvres

Hot

Coconut Crusted Tofu, Sweet Thai Chili (v)
Brie + Apricot En Croute (v)
Diver Scallops, Wrapped in Applewood Bacon (gf)
Petite Crab Cake, Citrus Aioli
Thai Chicken Spring Roll, Sweet Chili Sauce
Sesame Chicken Satay, Thai Peanut Sauce (gf)
Coconut Chicken, Mango Chutney (gf)
Short Rib Empanadas, Chipotle Barbecue
Sausage Stuffed Mushrooms (gf)
Andouille En Croute, Grain Mustard
Filet Mignon, Boursin Cheese En Croute
Country Fried Beef Satay, Chive Creme Fraiche
Lollipop Lamb Chops, Passionfruit Jelly (gf)
Oyster Rockefeller

Cold

Roasted Tomato + Goat Cheese on Crostini (v)
Selection of Hummus, Garlic Crostini, Basil (v)
Honey Glazed Bleu Cheese, Toasted Walnut, Cornbread Crisp (v)
Chilled Vegetable Spring Roll, Kabayaki Sauce (v)
Jumbo Gulf Shrimp, Lemons, Spicy Cocktail Sauce (gf)
Shrimp Basil Roll, Thai Peanut Sauce
Shrimp Salad Stuffed Cucumber (gf)
Sesame Tuna Tataki, Wonton Crisp
Smoked Salmon, Cucumber, Dill Creme Fraiche
Mini BLT

Displays

Sushi

California Rolls, Vegetable Rolls, Spicy Tuna Rolls, Surf + Turf Rolls
Served with Wasabi, Soy Sauce + Pickled Ginger

Brie

Warm Brie Cheese Wrapped in Pastry
Marcona Almonds, Honey Comb, Fig Preserves
Gourmet Breads + Crackers

Fresh Seafood Raw Bar

Chilled Jumbo Shrimp, Cold Water Oysters, Cocktail Crab Claws
Spicy Cocktail Sauce, Horseradish, Saltine Crackers,
Lemons + Limes

Additional \$5 Per Person

Gulf Shrimp Display

Poached Shrimp, Pickled Ginger Dressing
Chili Lime Grilled Shrimp
Coconut Shrimp, Orange Chili Sauce

Additional \$5 Per Person

First Course

Pear + Gorgonzola Sachet, Saffron Cream (v)

Nueske Bacon Wrapped Shrimp, Angel Hair Pasta,
Roasted Tomato, Scampi Butter

Chicken Roulade, Fontina + Basil, Roasted Tomato Risotto

Coriander Crusted Scallops, Corn + Poblano Maque Choux,
Nueske Bacon, Tarragon Butter (gf)

Short Ribs, Carrot + Ginger Puree, Baby Bok Choy, General Tso's Glaze
(gf)

Cheese Sachet, Vodka Sauce, Shaved Parmesan + Roasted Tomatoes (v)

Vegetable Stack, Braised Greens, Almond Ricotta (v)

Polenta Fries, Balsamic Roasted Brussels Sprouts, Sundried Tomato,
Pine Nuts (v)

Salad Course

Petite Wedge of Gem Lettuce, Roasted Pearl Onions, Prosciutto,
Heirloom Tomato, Danish Bleu Cheese,
Buttermilk Ranch Dressing

Heirloom Tomato, Burrata Cheese, Garlic Oil,
Balsamic Reduction, Basil (v)

Cucumber Wrapped Spinach, Strawberry, Marcona Almonds,
Aged Gouda, Dark Balsamic Vinaigrette (v)

Cucumber Wrapped Baby Greens, Bacon, Goat Cheese, Tomato,
White Balsamic Vinaigrette

Fork + Knife Caesar, Pulled Croutons, Roasted Tomato, Reggiano
Tuile, Parmesan Dressing (v)

Intermezzo

Choice of Mango, White Peach or Guava Lime Sorbet

Premiere Course

Crispy Skin Organic Chicken Breast, Natural Pan Jus

New York Strip, Red Wine Jus

Filet Mignon, Red Wine Jus

Gulf Grouper, Scampi Butter

Macadamia Nut Crusted Grouper, Orange Butter

Herb Crusted Chilean Sea Bass, Citrus Beurre Blanc

Rainbow Cauliflower Bolognese, Beyond Beef (v)

Spaghetti Squash, Autumn Vegetables, Saffron Tomato Broth (v)

Served with Chef's Featured Vegetable and Starch

Assorted Breads + Creamery Butter

Duo of above selections at no additional charge

Duo of Lobster Wrapped Crab Cake

additional \$10 Per Person

Duo of Crab Stuffed Shrimp

additional \$6 Per Person

THE BAR

Premium

10 – each additional hour

New Amsterdam Vodka
Bombay Gin
Bacardi Rum
Sauza Blue Tequila
Jim Beam Bourbon
Dewars White Label Canadian
Club Whiskey
E&J Gallo Brandy

Canyon Road Pinot Grigio
Canyon Road Chardonnay
Canyon Road Cabernet
Sauvignon
Canyon Road Pinot Noir
LaMarca Prosecco

Bud Light, Michelob Ultra,
Samuel Adams, Yuengling,
Coors Light, Heineken, High
Noon, Amstel Light, Corona,
Corona Light
O'Doul's (non-alcoholic)
Soda, Water, and Juices

Super Premium

12 – each additional hour

Tito's Handmade Vodka
Tanqueray Gin
Captain Morgan Rum Dewars
Cuervo Gold Tequila Johnny
Walker Red Scotch Courvoiser
Jack Daniel's Bourbon
Seagrams VO Whiskey
E&J Gallo Brandy
Chivas Regal

William Hill Pinot Grigio
William Hill Chardonnay
William Hill Cabernet
Sauvignon
William Hill Pinot Noir
William Hill Merlot
LaMarca Prosecco

Bud Light, Michelob Ultra,
Samuel Adams, Yuengling,
Coors Light, Heineken, High
Noon, Amstel Light, Corona,
Corona Light
O'Doul's (non-alcoholic)
Soda, Water, and Juices

Vip

14 – each additional hour

Grey Goose Vodka
Bacardi Rum
Hennessy
No Ten Tanqueray Gin
Johnny Walker Black Scotch
Patron Silver Tequila
Maker's Mark Bourbon Crown
Royal Whiskey
Grand Marnier
Romana Sambuca
Disaronno Amaretto
Bailey's Irish Cream

Kendall Jackson Pinot Grigio
Kendall Jackson 'Vintners
Reserve' Chardonnay Kendall
Jackson Cabernet Sauvignon
Kendall Jackson Pinot Noir
Kendall Jackson Merlot
LaMarca Prosecco

Bud Light, Michelob Ultra,
Samuel Adams, Yuengling,
Coors Light, Heineken, High
Noon, Amstel Light, Corona,
Corona Light
O'Doul's (non-alcoholic)
Soda, Water, and Juices

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

SPECIAL TOUCHES

Candle Light

Enhance the ballroom with tall glass cylinders + floating candles placed miscellaneously - including the cake, guest book + escort card tables

\$200

Table-side Wine Service

Select one red wine + one white wine from your bar tier for our banquet staff to provide table-side wine service to your guests as they enjoy their expertly prepared culinary delights

\$8 PER PERSON

Restroom Attendant

\$25 PER HOUR | PER ATTENDANT

ADDITIONAL OPTIONS

Beverage Station

Unlimited Soft Drinks, Fruit Juices, Bottled Water
for your underage guests

\$16 PER PERSON

Gourmet Coffee & Tea Station

House-made Whipped Cream, Cinnamon, Chocolate Shavings,
Rock Candy Sticks, Gourmet Teas, Lemon, Honey + Biscotti

\$10 PER PERSON

Late Night Snack

50 PIECE MINIMUM

Sliders, American Cheese

BBQ Pork Sliders

Crispy Chicken Sliders, Pepper Jack Cheese, Cajun Mayo

Fried Mac n' Cheese

Pizza Empanadas with Marinara Sauce

3 Warm Donut Holes

Mini Cuban Sandwiches

Jalapeno Poppers

\$5 PER PIECE

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

Viennese Dessert

Salted Dulce de Leche Chocolate Tarts, Espresso Cheesecake,
Chocolate Covered Strawberries, Vanilla Bean Mousse Bites,
Mango Key Lime Tarts

\$16 PER PERSON

Miniature Dessert Plates

Flourless Chocolate Cake, Tiramisu, Chocolate Covered Strawberries,
Portuguese Tart, Guava Lime Profiterole

Preset on Each Table | \$42 PER TABLE

Miniature Cupcake Station

Select Two | Minimum of 3 Dozen

Chocolate with Chocolate Buttercream

Vanilla with Vanilla Buttercream

Red Velvet with Cream Cheese Icing

Carrot Cake with Cream Cheese Icing

Chocolate Cake with Salted Caramel Buttercream

\$27 PER DOZEN

Pearl Brunch

\$127 PER PERSON | BUFFET | BAR OPTIONS AVAILABLE

Cocktail Hour to Include:

Choice of Two Hors d'oeuvres Served Butler Style

Mini BLT

Chicken + Waffle

Mini Quiche

French Toast Bite (v)

Scotch Egg

Brie + Berry en Croute (v)

Prosciutto, Goat Cheese, Fig Tarts

Reception to Include:

Freshly Squeezed Florida Orange, Grapefruit + Apple Juice

Freshly Brewed Starbucks Regular + Decaffeinated Coffee

Selection of Tea Forte Hot Teas

Champagne Toast with Fresh Fruit Garnish

Artisan Cheese + Fresh Seasonal Fruits

Assorted Pastries, Croissants, Muffins, Sweet Butter + Preserves

Applewood Smoked Bacon + Sausage Links

Cornflake French Toast, Warm Maple Syrup (v)

Breakfast Potatoes, Peppers + Onions

Scrambled Eggs

(v) Vegetarian | (gf) Gluten Free

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

Pearl Brunch

Brunch Displays:

**Omelet Station*

Black Forest Ham, Sausage, Bell Peppers, Onions, Mushrooms, Tomatoes,
Cheddar Cheese, Fresh Salsa

Seafood Station

Oyster Rockefeller, Clams Casino, Lobster Ceviche

Biscuits + Gravy Station

Sausage Gravy, Bacon, Scallions, Redeye Potatoes, Shredded Cheese,
Jalapecos, Hot Sauce

**Choice of One Sweet Station*

Waffles or Pancakes

Creamery Butter, Maple Syrup, Fresh Fruit, Whipped Cream

**Choice of One Carving Block*

Porchetta, Beef Tenderloin, Ham, Turkey

Vegan Brunch Options Available:

Banana + Oat Pancakes

Served with Maple Syrup, Fresh Fruits + Pecans

Breakfast Burritos

Quinoa, Tofu Scramble, Bell Pepper, Mushroom, Tomato

(v) Vegetarian | (gf) Gluten Free

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

FAREWELL BRUNCH

PACKAGES BASED ON 1.5 HOURS | MINIMUM 35 GUESTS | BAR OPTIONS AVAILABLE

Buffets Include Freshly Squeezed Florida Orange, Grapefruit + Apple Juice,
Freshly Brewed Starbucks Regular + Decaffeinated Coffee,
Selection of Tea Forte Hot Teas

Married Morning

\$34 PER PERSON | BUFFET

Fresh Seasonal Sliced Fruits + Berries
Assorted Breakfast Pastries, Croissants
Sweet Butter, Preserves

**Omelet Station:*

Black Forest Ham, Sausage, Peppers, Onions, Mushrooms,
Tomatoes, Cheddar Cheese, Fresh Salsa

French Toast with Maple Syrup
Applewood Smoked Bacon, Sausage Links
Cheddar Potato Casserole

Love You a Brunch

\$50 PER PERSON | BUFFET

Fresh Seasonal Sliced Fruits + Berries
Assorted Breakfast Pastries, Croissants
Sweet Butter, Preserves

** Carved New York Strip Steak*

Sauce Choron, Parker House Rolls, Traditional Eggs Benedict

Smoked Salmon, Mini Bagels, Sliced Tomatoes, Red Onion, Capers, Cream Cheese
Peaches + Cream French Toast with Maple Syrup
Applewood Smoked Bacon, Sausage Links
Cheddar Potato Casserole

All prices are subject to a 23% Service Charge and applicable Florida State Sales Tax

BRUNCH BAR

PACKAGES BASED ON 2 HOURS AT \$28 PER PERSON

ADDITIONAL HOUR AT \$10 PER PERSON

Includes Soda & Bottled Water

Bloody Mary

Absolut Vodka
Absolut Vodka Peppar
Sauza Blue Tequila
Jim Beam Bourbon

Garnishes

Bacon
Shrimp
Pickles
Cucumbers
Carrots
Celery
Olives
Fresno Peppers

Tabasco
Celery Salt
Horseradish
Worcestershire Sauce

Bubbly

Peach + Strawberry
Bellini's
LaMarca Prosecco

Cranberry Juice
Orange Juice
Grapefruit Juice

Garnishes

Seasonal Berries
Orange, Mango + Lemon
Sorbetto

Fruit Popsicles