

# Waterfront Wedding Ceremony Packages



Sunset Pier

Three Beautiful Waterfront Locations  
On-Site Ceremony Guidance  
Officiant Are Not Included

## *The Sunset Pier (outside)*

*Capacity 90 People*

Includes a Decorated Arch  
Up to 50 White Garden Chairs  
Inside Aisle Chair Decorations  
Infused Lemon/Cucumber Water Station,  
Portable Speaker with Corded Mic  
*\$1500*

## *The Point (outside)*

*Capacity 30 People*

Includes a Decorated Arch  
Up to 30 White Garden Chairs  
Aisle Chair Decorations  
Infused Lemon/Cucumber Water Station,  
*\$995*

## *The Sunset II (inside)*

*Capacity 90 People*

Includes a Decorated Greek Style Arch  
Up to 75 Banquet Covered Chairs  
Inside Aisle Chair Decorations  
White Aisle Runner  
Portable Speaker with Corded Mic  
*\$1,350*

All charges subject to 25% Service Charge & 7% Sales

## Non-Alcohol Package

### Cocktail Hour:

Four Butler-Passed Hors D'oeuvres

*Or*

Fruit & Cheese Display & Assorted Crackers

### To Start:

Garden Salad with Burgundy Vinaigrette Dressing

Freshly Baked French Bread Rolls with Butter

### Entrées (Plated or Buffet):

Roast Prime Rib of Beef Au Jus (Carved to Order)

*(Minimum 15 orders of Beef if Plated)*

Chicken Selection: Marsala, Piccata, *or* Italiano

Fish Selection: Cobia, Mahi Mahi or Salmon

*sautéed with lemon parsley butter*

Accompanied by a Starch & Vegetables of the Season

### Dessert:

Wedding Cake or Specialty Cake  
(upgrades & delivery fee not included)

### Includes the Following Beverages:

Soft Drinks for 4 Hours

Gourmet Coffee & Hot Herbal Tea Station

Non-Alcoholic Fruit Punch Station

*Adults \$82 \* 12 & under \$40 \* Vendors \$46*

All charges subject to 25% Service Charge & 7% Sales Tax



The Point

148 Marina Plaza, Dunedin, FL 34698

www.BonAppetitRestaurant.com 727-733-2151

*BonAppétit*  
RESTAURANT

*Wedding  
&  
Special Event  
Packages*



*Prices are subject to change without prior notice*

July 2022

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## All Reception Packages Include:

- \* Day of Venue Guidance
  - \* Four Hours of Banquet Room Use
  - \* Your Wedding or Specialty Cake and Cutting
  - \* Gourmet Coffee & Herbal Tea Station
    - \* 18x18 Dance Floor
  - \* Gold or Silver Charger Plates
  - \* White Silk Orchid House Centerpieces & Mirrors
  - \* Linen Table Cloths & Napkins (White, Ivory, or Black)
  - \* Choice of Chair Covers & Sashes (your choice colors)
  - \* Dedicated Banquet Captain, Servers & Bartenders
  - \* Comprehensive List of Recommended Vendors
    - Placement of your favors and/or centerpieces.
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### Special Package

#### Cocktail Hour:

Four Butler-Passed Hors D'oeuvres  
Fruit & Cheese Display with Assorted Breads

#### To Start:

Garden Salad with Burgundy Vinaigrette Dressing  
Freshly Baked French Bread Rolls with Butter

#### Entrées (Plated or Buffet):

Roast Prime Rib of Beef Au Jus (Carved to Order)  
(Minimum 15 orders of Beef if Plated)  
Chicken Selection: Marsala, Piccata, or Italiano  
Fish Selection: Cobia, Salmon or Mahi Mahi  
*sautéed with lemon parsley sweet butter*  
Accompanied by a Starch & Vegetables of the Season

#### To Finish

Wedding Cake or Specialty Cake (delivery fee not included)

#### Includes the Following Beverages:

Two-Hour Open Bar with **Well Brand** Liquors, Beer,  
Wine, and Soft Drinks (upgrades available)  
Gourmet Coffee & Hot Herbal Tea Station  
Champagne Toast

*\$113 Adults ~ \$98 Tweens ~ \$40 age 12 & under  
Vendor Meals \$46*

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

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## Cocktail Party Package

#### Cocktail Hour:

Four Butler-Passed Hors D'oeuvres  
Fruit & Cheese Display with Assorted Breads

#### For Dinner:

Choice of Four Chef Stations for the Entrée.  
*Please call our Banquet Office for a list of choices.*

#### Dessert:

Wedding Cake or Specialty Cake (delivery fee not included)

#### Includes the Following Beverages:

Two-Hour Open Bar with **Well Brand** Liquors, Beer,  
Wine, and Soft Drinks (upgrades available)  
Gourmet Coffee & Hot Herbal Tea Station  
Champagne Toast

*\$113 Adults ~ \$98 Tweens ~ \$40 age 12 & under  
Vendor Meals \$46*

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### Deluxe Package

#### Cocktail Hour:

Four Butler-Passed Hors D'oeuvres  
Fruit & Cheese Display with Assorted Breads

#### To Start:

Garden Salad with Burgundy Vinaigrette Dressing  
Freshly Baked French Bread Rolls with Butter

#### Entrées (Plated or Buffet):

Roast Prime Rib of Beef Au Jus (or Sirloin Carved to Order)  
(Minimum 15 orders of Beef if Plated)  
Chicken: Marsala, Piccata, Italiano, or Coq Au Vin  
Fish Selection: Cobia, Salmon or Mahi Mahi  
*sautéed with lemon parsley butter*  
Accompanied by a Starch & Vegetables of the Season

#### To Finish

Wedding Cake or Specialty Cake (delivery fee not included)

#### Includes the Following Beverages:

Three-Hour Open Bar with **Well Brand** Liquors, Beer,  
Wine, and Soft Drinks (upgrades available)  
Gourmet Coffee & Hot Herbal Tea Station  
Champagne Toast

*\$125 Adults ~ \$98 Tweens ~ \$40 age 12 & under  
Vendor Meals \$46*

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## Ultimate Package

#### Cocktail Hour:

Four Butler-Passed Hors D'oeuvres  
Fruit & Cheese Display with Assorted Breads

#### Plus:

#### Chef's Station (Select One of the Following):

- \* Miniature Pepper Steaks Served with Sauce Béarnaise and Madagascar Peppercorn Sauce, Flamed & Served on Toasted Croutons
- Smoked Salmon Served with Crostini, Sour Cream, Chopped Egg, Capers, & Onions
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#### To Start:

Garden Salad with Burgundy Vinaigrette Dressing  
Freshly Baked French Bread Rolls with Butter  
Chocolate Dipped Strawberries

#### Entrées (Plated or Buffet):

##### ~ Select One Beef ~

Roast Prime Rib of Beef Au Jus, Sirloin or Tenderloin  
(Carved to Order)

(Minimum 15 orders of Beef if Plated)

Chicken: Marsala, Piccata, Italiano, Napoleon, or  
Coq Au Vin

Fish: Cobia, Salmon or Mahi Mahi

*sautéed with lemon parsley butter*

Accompanied by a Starch & Vegetables of the Season

#### To Finish

Wedding Cake or Specialty Cake (delivery fee not included)

#### Includes the Following Beverages:

Four-Hour Open Bar with **Call Brand** Liquors, Beer,  
Wine, and Soft Drinks  
Gourmet Coffee & Hot Herbal Tea Station  
Moet Champagne Toast for the Newlyweds  
House Champagne Toast for the Rest of Your Guests

*\$160 Adults ~ \$137 Tweens ~ \$40 age 12 & under  
Vendor Meals \$46*

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Prices subject to change without prior notice

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