

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

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

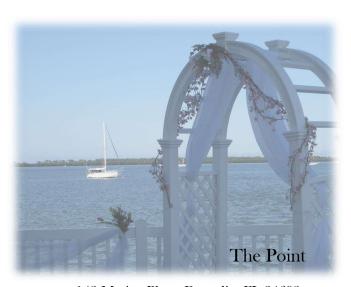
Dessert:

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



148 Marina Plaza, Dunedin, FL 34698 www.BonAppetitRestaurant.com 727-733-2151



Wedding & Special Event Packages



Prices are subject to change without prior notice
July 2022

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.

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

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 HerbalTea Station
Champagne Toast

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

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

<u>Ultimate Package</u>

Cocktail Hour:

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

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

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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