







CELEBRATE YOUR SPECIAL DAY WITH ELEGANCE Whether you dream of an open-air ceremony, tented outdoor affair, or an intimate gathering with family and friends, Encore Resort can accommodate your event in one of several beautifully unique settings. More than a resort, Encore is a destination comprised of vacation homes, a wide range of resort amenities, and gorgeous event spaces.



THE CEREMONY

\$1500

INCLUDES:

Wedding Coordination by Just Marry!*

Outdoor Ceremony Location

Weather Backup Location

Ceremony Rehearsal Space

White Folding Chairs

Fruit Infused Water Station

Table for Unity Ceremony

Sound System with Microphone

Complimentary Self-Parking

Discounted Rates on our Luxury Vacation Homes for Overnight Guests

*Ask about upgraded options and pricing

WEDDING VENUES



EVENT LAWN (\$600+)

Spacious event lawn, where our team can creatively build and create your custom dream wedding. Seating capacity: 80



PRIVATE DINING ROOM (\$500+)

Intimate space for you and your loved ones to celebrate closely together.
Seating capacity: 50



ENCORE RESORT GAZEBO (\$750+)

Elegant garden gazebo with beautiful landscaping. Seating capacity: 75



CLUBHOUSE TERRACE (\$800+)

Open air terrace, overlooking the Aqua Park with phenomenal views.
Seating capacity: 110





WEDDING PACKAGES

TO HAVE AND TO HOLD

\$80 Per Guest 2 Hours

- · Cheese table display
- Choice of three passed hors d'oeuvres
- 2 hour Open Deluxe Bar to include beer, wine, and spirits

MARRY ME

\$115 Per Guest 4 Hours

- Cocktail Hour
- Cheese table display
- Choice of three passed hors d'oeuvres
- · Buffet Stations featuring
- Choice of salad
- Two entrees
- Two accompaniments
- · Gourmet bread service
- 4 Hour Open Deluxe Bar to include beer, wine, and spirits



WEDDING PACKAGES

FOREVER AND ALWAYS

\$135 Per Guest

4 Hours

- Cocktail Hour
- · Choice of one display
- Choice of four passed hors d'oeuvres
- Buffet Stations featuring
- Choice of salad
- Two entrees
- Three accompaniments
- Gourmet bread service
- 4 Hour Open Deluxe Bar to include beer, wine and spirits

HAPPILY EVER AFTER

\$165 Per Guest 4 Hours

- · Cocktail Hour
- · Choice of one display
- Choice of four passed hors d'oeuvres
- · Buffet Stations featuring
- · Choice of salad
- Three entrees
- Choice of one Action Station
- Three accompaniments
- · Gourmet bread service
- · 4 Hour Open Deluxe Bar to include beer, wine and spirits

All Wedding Packages Include:

Choice of linens and napkins. Sparkling wine or cider toast | Water and tea
Cake cutting services | Menu tasting for up to four guests*
(*Does not apply to Ceremony or To Have and To Hold packages.)
All packages require a minimum of 20 adult guests. Fees will apply for parties of under 20 adults.
Children ages 3-12; Buffet Station price \$20.00
All prices subject to 26% service charge and 7.5% sales tax.



HORS D'OEUVRES

COLD HORS D'OEUVRES

Brie Crostini with Seasonal Jam
Strawberry and Goat Cheese Bruschetta
Bloody Mary Shrimp
Garlic Roasted Hummus Crostini with Diced Cucumber
Caprese Skewers
Bruschetta

HOT HORS D'OEUVRES

Meatball with Choice of:

BBQ, Teriyaki, or Spicy Marinara

Buffalo Chicken Canapes with Ranch Dressing

Pork Pot Stickers with Soy Dipping Sauce

Vegetarian Spring Rolls with Sesame Ginger Sauce

Spinach Dip Stuffed Mushrooms

Coconut Shrimp with Sweet Thai Chili Sauce

Chicken Satay with Peanut Sauce

Beef Brochette with Chimichurri

WEDDING MENU

SALADS

Garden salad with mixed greens, grape tomatoes, cucumber, shaved carrots, honey balsamic, and creamy ranch dressing

Caesar Salad with romaine lettuce, parmesan cheese, croutons

Caprese Salad with mixed greens, grape tomatoes, fresh mozzarella, and balsamic vinaigrette

ENTREES

Pan Seared Salmon with pesto cream | Sauteed Chicken with caramelized onion | Mahi Mahi with tropical salsa Grilled Sirloin with chipotle and brown sugar reduction | Pan Seared Tofu with brussels sprouts and crimini mushrooms Sesame Ginger Chicken with bell peppers, mushroom, and broccoli

ACCOMPANIMENTS

Garlic Green Beans | Seasonal Vegetable Medley | Wild Mushroom Risotto | Sweet Plantains | Sundried Tomato Broccolini Herb Roasted Potatoes | Yellow Rice | Jasmine Rice | Cilantro Lime Rice | Chef's Choice of Pasta with Marinara or Alfredo sauce

BUFFET ENHANCEMENTS

Attendant fee of \$200 required for each station. One attendant for every 50 guests required.

ACTION STATIONS Chef's Pasta Station

(\$22 Per Person)

Choice of one pasta:

Capellini, Penne or Farfalle

Marinara | Basil Pesto | Roasted Garlic

Alfredo | Choice of Chicken or Shrimp

Alfredo | Choice of Chicken or Shrimp Parmesan Cheese | Broccoli Florets Onions | Tomatoes | Mushrooms Baby Spinach | Parsley | Breadsticks

Stir Fry Station (\$28 Per Person)

Choice of Chicken or Shrimp | Carrots Broccoli Florets | Sugar Snap Peas Red Peppers | Mushrooms Yellow Onions | Soy Ginger Sauce Choice of Jasmine Rice or Fried Rice

CARVING STATIONS

Prime Rib of Beef Horseradish Cream

\$500 | Serves 25 Beef Tenderloin

Red Wine Jus \$450 | Serves 15

Mojo Pork Loin Cilantro Crema \$350 | Serves 15

Grilled Skirt Steak Chimichurri \$350 | Serves 20

Oven Roasted Turkey
Cranberry Mostarda and Gravy
\$200 | Serves 10

CHEESE TABLE

(\$11 Per Person)
Presentation of Imported &
Domestic Seasonal Cheeses
Fresh Fruit | Assorted Crackers

VEGETABLE TABLE

(\$8 Per Person)

Zucchini | Squash | Carrots | Broccoli

Cauliflower | Celery | Sugar Snap

Peas | Ranch Dressing

MEDITERRANEAN TABLE

(\$12 Per Person)

Grilled Pita | Seasonal Hummus Olive Tapenade | Feta Cheese Cucumbers Chef's Grilled Vegetables

BEER LIST

DOMESTIC

Bud Light Budweiser Michelob Ultra Yuengling

CRAFT BEER

Additional \$15 Per Person

Angry Orchard Crisp Cider

Blue Moon

Kona Hanalei IPA

Swamp Ape Double IPA

High Noon Seltzers

IMPORTED

Corona Extra Heineken Stella Artois Guinness





WINE LIST

HOUSE WHITE

Guenoc Chardonnay Cavit Moscato Guenoc Pinot Grigio Guenoc Sauvignon Blanc

HOUSE RED

Guenoc Cabernet Sauvignon Guenoc Merlot Guenoc Pinot Noir

PREMIUM WHITE

Additional \$3 Per Person
Harken Chardonnay
Fontanafredda Moscato D'Asti
Attems Pinot Grigio
August Kessler "R" Riesling
Rutherford Ranch Sauvignon Blanc

PREMIUM RED

Additional \$3 Per Person

Hess Collection Cabernet Sauvignon
Maal "Biutiful" Malbec
Raymond Reserve Merlot
J Vineyards Pinot Noir

SPARKLING WINE TOAST

House Brut
Moet & Chandon Imperial Brut
Champagne (Additional \$3 Per Person)
Bollinger Imperial Brut Champagne
(Additional \$3 Per Person)

BAR UPGRADES

DELUXE BAR

Choice of (1) White Wine | Choice of (1) Red Wine
New Amsterdam Vodka | New Amsterdam Gin
Flor de Cana Four Year Rum El | Jimador Silver Tequila
Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers
Assorted Soft Drinks

PREMIUM BAR

Additional \$15 Per Person

Choice of (1) White Wine | Choice of (1) Red Wine
Stoli Vodka | Bombay Gin | Bacardi Silver Rum | Dewar's White Label Scotch
Jim Beam Bourbon | Jack Daniels Whiskey | Cazadores Tequila
Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers
Assorted Soft Drinks

TOP SHELF BAR

Additional \$25 Per Person

Choice of (1) White Wine | Choice of (1) Red Wine

Grey Goose Vodka | Hendricks Gin | Diplomatico Rum | Johnnie Walker Black Label Scotch

Woodford Reserve Bourbon | Crown Royal Whiskey | Patron Silver Tequila

Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers

Assorted Soft Drinks



Book your ceremony with us and get

20% OFF

your rehearsal dinner or chef experience when staying at our homes.







EncoreReunion.com | 407.698.5587 | Events@EncoreReunion.net











