



Wedding Reception and Rehearsal Dinner Packages



ALL PACKAGES INCLUDE

- ❖ *Beautifully decorated event space for 15-120 guests*
- ❖ *Reception featuring our preferred open bar*
- ❖ *Bartender*
- ❖ *Four-course dinner prepared on premise*
- ❖ *Cake table*
- ❖ *Dance floor*
- ❖ *DJ area*
- ❖ *Dedicated banquet specialist on site*

Contact us

Custom packages are also available. Please contact our sales department at (941) 552-1100 to begin designing a custom package for your special occasion.



Rehearsal Dinner Package

\$39.00 per person all-inclusive (tax and gratuity included)

Cash Bar and Bartender

Available for four hours

Entrée Selections (Plated or Buffet)

(Choose Two*) *An Additional Entrée Selection (for a total of three entrées per event) requires a \$5.00 per person surcharge.

All dinner entrees include a fresh garden salad; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and chef's dessert selection and served with coffee, tea or iced tea.

<i>Chicken Marsala</i>	<i>Shrimp Penne</i>
<i>Baked Honey Ham</i>	<i>Chicken Parmesan</i>
<i>Roast Beef with Mushroom Sauce</i>	<i>Fresh Catch</i>
<i>Garlic Crusted Pork Loin</i>	<i>Petite Filet and Jumbo Shrimp</i>
<i>Petite Filet and Jumbo Shrimp</i>	<i>Stuffed Pork Loin</i>
<i>Chicken Piccata</i>	<i>Filet of Salmon</i>
<i>Vegetable Primavera</i>	

Dessert Selection

(Choose One)

♦ Petite Fruit Tart ♦ Assorted Cheesecakes ♦ Chocolate Mousse



Deluxe Wedding Package

\$59.00 per person all-inclusive (tax and gratuity included)
* Includes organza chair covers and sashes with your choice of colors

Cash Bar and Bartender

Available for four hours

Selection of Hors d'oeuvres

Choose Three (Based on a combination of 4 pieces per person)

♦ Chicken Fingers ♦ Spanakopita ♦ Italian or Swedish Meatballs ♦ Petite Quiches ♦ Buffalo Wings ♦
Shrimp & Pork Egg Rolls ♦ Potato Skins ♦ Finger Sandwich Assortment ♦ Crab Stuffed Mushrooms
♦ Coconut Shrimp ♦ Mini Crab Cakes ♦ Scallops Wrapped in Bacon ♦ Mini Beef Wellington ♦ Beef
Teriyaki Brochette ♦ Chicken Pineapple Brochettes

Entrée Selections (Plated or Buffet)

(Choose Two*) *An Additional Entrée Selection (for a total of three entrées per event) requires a \$5.00 per person surcharge.

All dinner entrees include a fresh garden salad; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and chef's dessert selection and served with coffee, tea or iced tea.

*Chicken Marsala
Baked Honey Ham
Roast Beef with Mushroom Sauce
Garlic Crusted Pork Loin
Petite Filet and Jumbo Shrimp
Chicken Piccata*

*Shrimp Penne
Chicken Parmesan
Fresh Catch
Petite Filet and Jumbo Shrimp
Stuffed Pork Loin
Filet of Salmon*

Vegetable Primavera

Champagne or Sparkling Cider Toast

Based on one glass per guest

Dessert Selection

(Choose One)

♦ Petite Fruit Tart ♦ Assorted Cheesecakes ♦ Chocolate Mousse



Perfect Wedding Package

\$79.00 per person all-inclusive (tax and gratuity included)
 * Includes organza chair covers and sashes with your choice of colors

Reception Hour

One-hour open bar featuring our preferred brands (*3 hours cash bar and bartender available after reception hour*)

Selection of Hors d'oeuvres

Choose Three (Based on a combination of 4 pieces per person)

♦ Chicken Fingers ♦ Spanakopita ♦ Italian or Swedish Meatballs ♦ Petite Quiches ♦ Buffalo Wings ♦ Shrimp & Pork Egg Rolls ♦ Potato Skins ♦ Finger Sandwich Assortment ♦ Crab Stuffed Mushrooms ♦ Coconut Shrimp ♦ Mini Crab Cakes ♦ Scallops Wrapped in Bacon ♦ Mini Beef Wellington ♦ Beef Teriyaki Brochette ♦ Chicken Pineapple Brochettes

Entrée Selections (Plated or Buffet)

(Choose Two*) *An Additional Entrée Selection (for a total of three entrées per event) requires a \$5.00 per person surcharge.

All dinner entrees include a fresh garden salad; chef's selection of fresh vegetables; a choice of garlic mashed potatoes, roasted new potatoes, or rice pilaf; and chef's dessert selection and served with coffee, tea or iced tea.

*Filet Mignon
 Petite Filet and Jumbo Shrimp
 Roast Prime Rib of Beef
 Baked Honey Ham
 Garlic Crusted Pork Loin
 Chicken Piccata*

*Beef Wellington
 Rack of New Zealand Lamb
 Chicken Parmesan
 Roast Beef with Mushroom Sauce
 Stuffed Pork Loin
 Filet of Salmon*

Vegetable Primavera

Champagne or Sparkling Cider Toast

Based on one glass per guest

Dessert Selection

(Choose One)

♦ Petite Fruit Tart ♦ Assorted Cheesecakes ♦ Chocolate Mousse