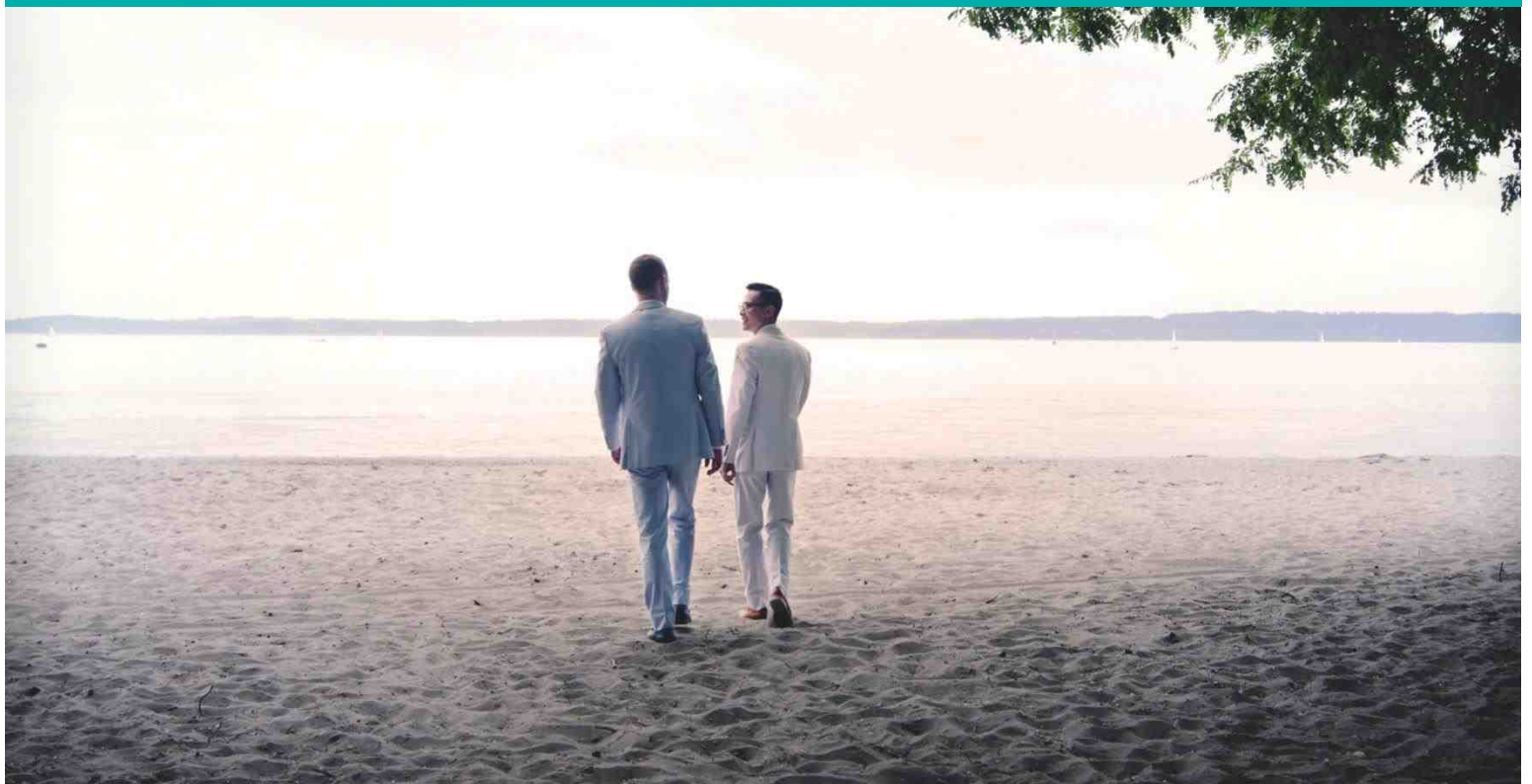




SETTINGS BY US, INSPIRED BY YOU.



CLEARWATER BEACH MARRIOTT® SUITES SAND KEY

1201 GULF BOULEVARD, CLEARWATER BEACH, FL 33767

T 727.593.6100 F 727.593.6137

ClearwaterBeachMarriottSuites.com



LET US BRING YOUR SPECIAL
DAY TO LIFE

AT THE CLEARWATER BEACH
MARRIOTT SUITES SAND KEY.

OUR EXPERTS WILL GO ABOVE
AND BEYOND TO MAKE YOUR

VISION, YOUR TASTES,

YOUR DREAMS COME TRUE

FOR AN UNFORGETTABLE

HAPPILY EVER AFTER

THAT EXCEEDS EVERY

EXPECTATION.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, CLEARWATER BEACH MARRIOTT SUITES SAND KEY WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS, TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



SAY YES TO SOFT SANDY BEACHES AND WAKE UP WITH THE WATER BEFORE YOUR EYES

PROPERTY INFORMATION

Your exploration of Florida's pristine Gulf Coast begins at the Clearwater Beach Marriott on Sand Key, Florida's only all-suite Marriott hotel.

From the stunning art-deco style lobby to all-suite accommodations and outstanding recreational facilities, we have created an environment that encourages total enjoyment and relaxation for our guests.

GUEST SUITE AMENITIES

- Two-Room Suites with private balcony overlooking Clearwater Intracoastal or Pool
- Mini Refrigerator and Microwave
- In Room Safe
- Sleeper Sofa with Chaise Lounge in Living Room

HOTEL AMENITIES

- Personalized Service from our Team
- Award Winning Watercolour Grillhouse
- Kokomo's Poolside Bar & Grill
- Bistro on the Bay featuring Starbucks Coffee and Teas
- Outdoor Heated Pool with a beautiful cascading waterfall
- Business Center
- Wi-Fi Access in Suites and Public Areas
- Poolside Cabanas
- Whirlpool Jacuzzi
- 24-hour Fitness Center
- Sand Key Park & Beach located within walking distance
- Shops and Restaurants Accessible via our Boardwalk



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP!

TOAST YOUR "I DOs" IN THE PERFECT SETTING.

WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION,
OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

REHEARSAL DINNER BUFFET

SAND KEY LUAU | \$95

Hawaiian Potato Salad

Lomi Lomi Salmon, Cilantro, Tomato,
Maui Onion, Jalapeno, Lime

Hearts of Palm Salad
Lemon Scented Arugula, Celery

Huli-Huli Grilled Chicken Thighs
Pineapple Soy Glaze, Fresh Pineapple

Pineapple Shrimp Skewers, Teriyaki Glaze

Carving Station

Whole Roasted Kalua Pig
Sweet Rolls, Pineapple Salsa, Tangy Soy BBQ
***Carver Required | \$150 fee each**

Roasted Sweet Potatoes
Molasses, Brown Sugar

Summer Squash, Fresh Herbs

Hawaiian Coconut Rice
Red Bell Pepper, Cilantro

Coconut Cake

Pineapple Up-Side Down Cake

FLORIDA SUNSET | \$85

Spring Greens Salad
Charred Corn, Avocado, Cucumber,
Red Onion, Radish, Mango Vinaigrette

Peach Caprese Salad

Signature Watercolour Crab Cakes, Key Lime Aioli

Citrus Glazed Chopped Brisket

Grilled Florida Grouper, Orange Sauce

Lemon Garlic Haricot Vert

Citrus Gremolata Basmatti Rice

Key Lime Pie, Key Lime Sauce

Tropical Fruit Salad

THE GRILL MASTER | \$80

Grillhouse Salad
Spring Mix, Tomato, Red Onion, Cucumber, Bacon,
Bleu Cheese, Apple Cider Vinaigrette

Watermelon Salad
Arugula, Feta Cheese, Sunflower Seeds, Cilantro,
Raspberry Vinaigrette

Teriyaki Chicken Thighs
Mango Salsa, Scallions

Chili Lime Shrimp Skewers
Pico de Gallo

Grilled Chimichurri Skirt Steak
Pickled Red Onions

Balsamic Marinated Grilled Vegetables

Breaded Potato Cakes
White Cheddar Cream Sauce

Cilantro Lime Rice

Strawberry Shortcake

Warm Apple Cobbler

PRIME TIME | \$80

Baby Spinach Salad
Candied Walnuts, Red Onions, Feta Cheese, Dried Cranberries,
Lemon Poppy Seed Dressing

Citrus Avocado Salad
Tomato, Radish, Cucumber, Arugula
Citrus Vinaigrette

Carving Station

Herb Crusted Prime Rib
Thyme Jus, Creamy Horseradish
***Carver Required | \$150 fee each**

Almond Crusted Chicken
Roasted Garlic Basil Cream Sauce

Lemon Herb Faroe Island Salmon

Grilled Asparagus with Gremolata

Garlic Mascarpone Mashed Potatoes

NY Cheesecake, Strawberries

Chocolate Mousse Cake



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE
OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU,
CHOOSE ONE OF OUR SPECTACULAR VENUES
FOR THE PERFECT BACKDROP TO YOUR "I DOS."

CEREMONY PACKAGES

THE VERANDA

Our Veranda has the perfect back drop for your special day. This outdoor ceremony space is lined with palm trees overlooking the Clearwater Intracoastal! You and your guests can enjoy the breathtaking water views while you exchange "I do's". Ceremony price is contingent on a Food & Beverage Minimum requirement.

CEREMONY | \$1,750 ++

Celebrate with up to 150 of your closest friends and family. The Veranda will be privately roped off for the ceremony. White garden chairs and arch included.

INTIMATE CEREMONY | \$1,000 ++

Celebrate with up to 40 of your closest friends and family. The Veranda will be privately roped off for the ceremony. White garden chairs and arch included.

GENERAL INFORMATION

DAY-OF WEDDING COORDINATOR

Weddings with more than 40 guests are required to hire a day-of coordinator to orchestrate your special day. They will be responsible for any décor set-up and tear down, keep you on your timeline, manage vendors, etc. See preferred vendor list for additional information.

PARKING

Self and Valet parking will be available for your guests the day of the event for a fee, currently \$25 for Self-Parking and \$30 for Valet.

SERVICE CHARGE & SALES TAX

A 24% taxable service charge will be added to all food and beverage charges as well as any audio-visual equipment, ceremony and function room set-up/rental fees. Sales tax will be added in accordance with the state of Florida, currently 7%.

FOOD AND BEVERAGE SERVICE

Buffet Packages require a minimum of 25 guests, or a \$200 fee will apply. Additionally, each bar package requires (1) Bartender per 75 Guests and is \$150 per Bartender.

FREQUENTLY ASKED QUESTIONS

Do you provide an indoor space for inclement weather?

Yes, we always reserve an indoor space for backup should we need to move the ceremony inside.

May I bring my own arch, floral, and decorations?

Yes, you may provide your own or select services from one of our preferred vendors. Our only request is to use real rose petals for the flower girl to keep our sea friends safe.

Is the Veranda handicap accessible?

Yes, there is a ramp that leads down to the ceremony space.

Can the venue accommodate a DJ or Live Band?

Yes, depending on the number of guests attending we have room for a DJ or small band to play before and after your ceremony.

Are there any noise restrictions outdoors?

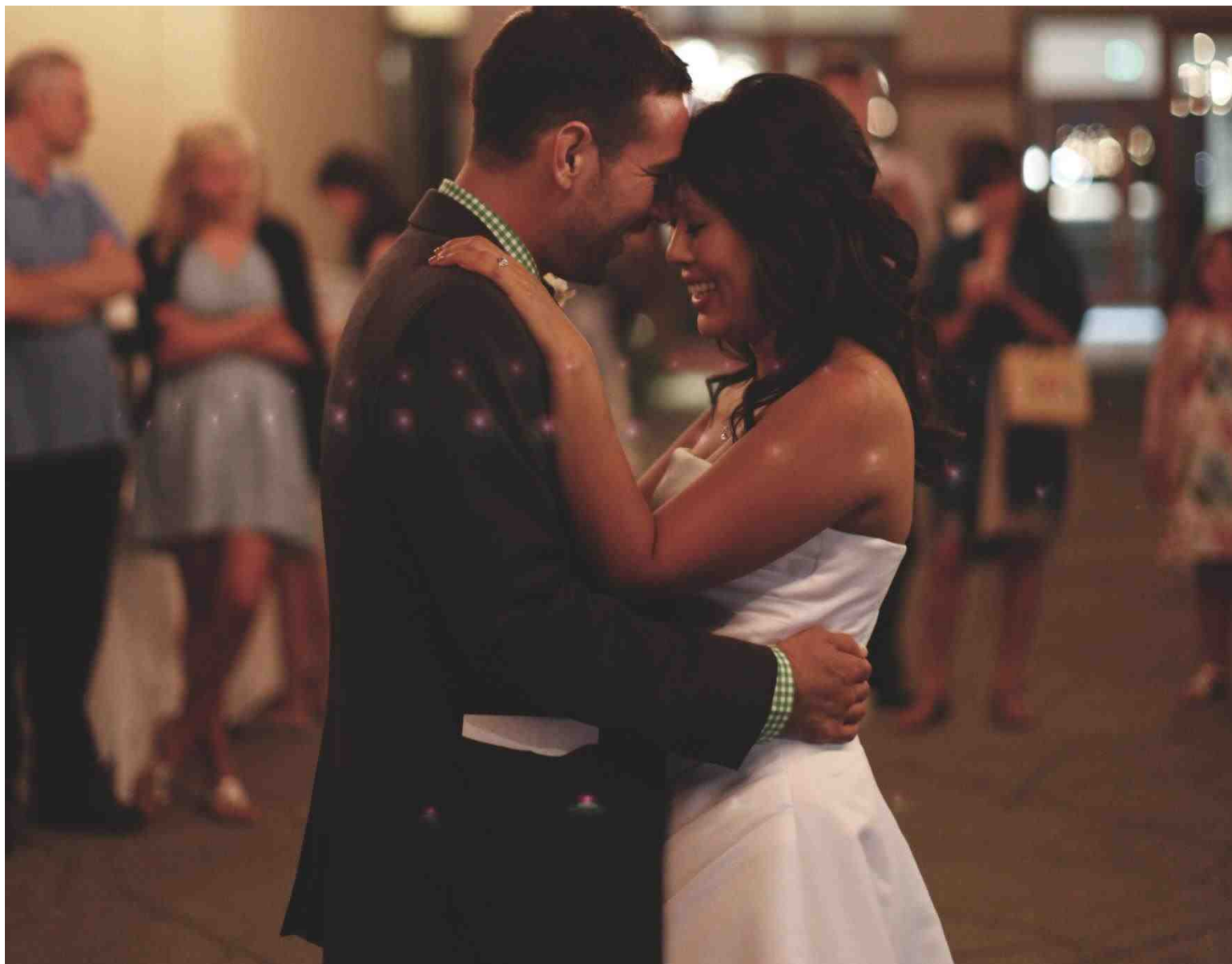
Outdoor functions must end by 10:00PM due to the proximity of the guest room balconies.

GUEST COUNT

Your final guarantee of attendance is due 7 days prior to the event. If a guarantee is not received, the hotel will consider your original expected number of guests to be the guarantee. In the event the number of guests exceeds the final guarantee by more than 5%, the hotel will make every reasonable effort to accommodate the extra number of guests with the same or comparable arrangement. All charges will be based on the guaranteed number or actual number served, whichever is greater. Full prepayment is required at the time of guarantee, 7 days prior to the event.

DEPOSIT

An advanced deposit of 25% of the estimated catering and rental charges will be due at the time of contract signing, to secure your special day. The remaining deposit schedule will be included in the contract.



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES.

CUSTOMIZING YOUR DREAM WEDDING, WE WILL GUIDE YOU THROUGH EVERY DETAIL FROM THE MENU TO THE PLACE CARDS, SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

EVENING WEDDING PLATED RECEPTION PACKAGE \$130 PER PERSON

DINNER PACKAGES INCLUDE

- Complimentary Champagne Toast
- (4) Hour Premium Open Bar
- Complimentary Cake-Cutting Service
- Freshly Brewed Coffee and Selection of Hot Teas
- White or Black Table Linens and Napkins
- Complimentary Tiered Floating Candles Or Beach Centerpieces with Votive Candles
- Dance Floor
- Complimentary Holding Room (based on availability)
- Complimentary Suite on your Wedding Night

COCKTAIL HOUR

CHOICE OF (4) BUTLER PASSED HORS D'OEUVRES

Warm Selection:

- Vegetable Spring Roll, Thai Chili Sauce
- Spanakopita, Tzatziki Sauce
- Sweet & Hot Chicken Satay, Honey Sambal Sauce (GF)
- Buffalo Chicken Spring Roll
- Bacon Wrapped Scallops Citrus Balsamic Glaze (GF)
- Braised Smoked Pork Belly Skewer, Sriracha Fig Sauce (GF)
- Beef Satay, Signature Steak Oil*
- Citrus BBQ Shrimp (GF)
- Artichoke Boursin Mushroom Cap*
- Watercolour Crab Cake, Key Lime Mustard*

Chilled Selection:

- Tomato Bruschetta Parmesan Crostini, Balsamic Reduction
- Bacon Cheese Curds and Peach Skewers
- Citrus Cocktail Shrimp (GF)
- Poached Shrimp on Cucumber, Dill Mascarpone (GF)
- Smoked Salmon Deviled Egg, Ikura Roe (GF)
- Shaved Beef Tenderloin Crostini, Balsamic Onions, Peppercorn Aioli
- Ahi Tuna Poke Phyllo Cup, Wasabi Ginger Aioli
- Prosciutto and Strawberry Basil Crostini, Creamy Chevre

*GF Upon Request

RECEPTION

CHOICE OF (1) SALAD

House

Wild Greens, Cucumber, Tomato, Red Onion, Local Goat Cheese, Apple Cider Vinaigrette

Caesar

Romaine, Seasoned Croutons, Shaved Parmesan, Caesar Dressing

Wedge

Iceberg Lettuce, Bacon, Tomato, Crumbled Bleu Cheese, House Bleu Cheese Dressing

Spinach

Strawberries, Mandarin Oranges, Red Onion, Feta Cheese, Balsamic Vinaigrette

Stuffed Free Range Chicken Breast

Spinach, Artichoke Boursin Cheese, Creamy Saffron Risotto, Charred Heirloom Tomato, Balsamic Citrus Glaze

Lemon Oregano Chicken

Roasted Red Pepper Risotto Broccolini, Lemon Beurre Blanc

Stuffed Salmon

Grilled Asparagus, Citrus Basmati Brown Rice, Pineapple Mango Beurre Blanc, Balsamic Glaze

Roasted Sea Bass

Five Cheese Risotto, Garlic Broccolini, Citrus Beurre Blanc

Pan Seared Scallops

Wild Mushroom Risotto Baby Arugula, Shaved Asiago Balsamic Glaze

CHOICE OF (2) ENTREES

Red Wine Short Rib

Sweet Potato Puree, Baby Bok Choy, Shallot Red Wine Reduction

Watercolour Signature 8oz Filet

Garlic Roasted Asparagus, Mascarpone Yukon Gold Potatoes, Signature Steak Oil

CHOICE OF (1) VEGETARIAN OR VEGAN ENTREE

Penne Pasta (GF) (VG)

Blackened Vegetables Roasted Garlic and Arugula Pesto

Grilled Cauliflower Steak (GF) (VG)

Basmati Rice, Vegetable Chickpea Wat, Cilantro Lime Extra Virgin Olive OilGarlic

EVENING WEDDING
PLATED RECEPTION PACKAGE
\$130 PER PERSON

continued

DUO ENTREES

Choice of (1) Salad

All guests to receive same Duo Entrée

Please inform your Event Manager of any dietary restrictions

Short Rib & Herb Grilled Lobster Tail

Sweet Potato Puree, Baby Bok Choy,
Shallot Red Wine Reduction

Petit Filet Mignon and Seared Scallop

Wild Mushroom Risotto,
Baby Arugula, Shaved Asiago, Balsamic Glaze

Lemon Oregano Chicken and Shrimp

Roasted Red Pepper Risotto,
Broccolini, Lemon Beurre Blanc



EVENING WEDDING BUFFET RECEPTION PACKAGE \$145 PER PERSON

DINNER PACKAGES INCLUDE

- Complimentary Champagne Toast
- (4) Hour Premium Open Bar
- Complimentary Cake-Cutting Service
- Freshly Brewed Coffee and Selection of Hot Teas
- White or Black Table Linens and Napkins
- Complimentary Tiered Floating Candles Or Beach Centerpieces with Votive Candles
- Dance Floor
- Complimentary Holding Room (based on availability)
- Complimentary Suite on your Wedding Night

COCKTAIL HOUR

CHOICE OF (4) BUTLER PASSED HORS D'OEUVRES

Warm Selection:

- Vegetable Spring Roll, Thai Chili Sauce
- Spanakopita, Tzatziki Sauce
- Sweet & Hot Chicken Satay, Honey Sambal Sauce (GF)
- Buffalo Chicken Spring Roll
- Bacon Wrapped Scallops Citrus Balsamic Glaze (GF)
- Braised Smoked Pork Belly Skewer, Sriracha Fig Sauce (GF)
- Beef Satay, Signature Steak Oil*
- Citrus BBQ Shrimp (GF)
- Artichoke Boursin Mushroom Cap*
- Watercolour Crab Cake, Key Lime Mustard*

*GF Upon Request

Chilled Selection:

- Tomato Bruschetta Parmesan Crostini, Balsamic Reduction
- Bacon Cheese Curds and Peach Skewers
- Citrus Cocktail Shrimp (GF)
- Poached Shrimp on Cucumber, Dill Mascarpone (GF)
- Smoked Salmon Deviled Egg, Ikura Roe (GF)
- Shaved Beef Tenderloin Crostini, Balsamic Onions, Peppercorn Aioli
- Ahi Tuna Poke Phyllo Cup, Wasabi Ginger Aioli
- Prosciutto and Strawberry Basil Crostini, Creamy Chevre

CHOICE OF (1) CHILLED DISPLAY

Domestic Cheese Display

Artisan Domestic Cheeses, Crackers and French Bread, Honeycomb, Fig Jam, Fresh Berries, Marcona Almonds

Vegetable Crudit 

Fresh Vegetables, House Ranch Dressing , White Bean Hummus, Red Pepper Hummus, Warm Pita Bread

RECEPTION

CHOICE OF (2) SALADS

Florida Sunset

Spring Greens, Charred Corn, Avocado, Cucumber, Red Onion, Radish, Mango Vinaigrette

Watermelon

Arugula, Feta Cheese, Sunflower Seeds, Cilantro, Raspberry Vinaigrette

Caesar

Romaine, Seasoned Croutons, Shaved Parmesan, Caesar Dressing

Spinach

Baby Spinach, Candied Walnuts, Red Onions, Feta Cheese, Dried Cranberries, Lemon Poppy Seed Dressing

CHOICE OF (3) ENTREES

Almond Crusted Chicken

Roasted Garlic Basil Cream Sauce

Roasted Pork Tenderloin

Fig and Apple Chutney

Tropical Grilled Salmon

Pineapple Mango Beurre Blanc

Grilled Chimichurri Skirt Steak

Pickled Red Onions

Herb Crusted Prime Rib

Thyme Jus, Creamy Horseradish

Balsamic Grilled Portobello (GF)

(VG) Stuffed with Seasonal Veggies, Wild Rice, Smokey Bourbon Red Pepper Coulis

Penne Pasta (GF) (VG)

Blackened Vegetables
Roasted Garlic and Arugula Pesto

Roasted Summer Squash Risotto (V)

Shaved Asiago, Balsamic Glaze

CHOICE OF (2) ACCOMPANIMENTS

Summer Squash with Fresh Herbs

Balsamic Marinated Grilled Vegetables

Lemon Garlic Haricot Vert

Grilled Asparagus with Gremolata

Wild Mushroom Risotto

Roasted Fingerling Potatoes

Garlic Mascarpone Mashed Potatoes

Cilantro Lime Rice

Citrus Gremolata Basmati Rice



BRUNCH & LUNCH RECEPTION

ELIGIBLE FOR PARTIES OF 65 PEOPLE OR LESS.
AVAILABLE ON SUNDAYS FROM 9:30AM – 2:30PM.

LUNCH WEDDING PLATED RECEPTION PACKAGE \$95 PER PERSON

LUNCH PACKAGES INCLUDE

- Complimentary Champagne Toast
- (2) Hour Premium Open Bar
- Complimentary Cake-Cutting Service
- Freshly Brewed Coffee and Selection of Hot Teas
- White or Black Table Linens and Napkins
- Complimentary Tiered Floating Candles Or Beach Centerpieces with Votive Candles
- Complimentary Holding Room (based on availability)
- Complimentary Suite on your Wedding Night

COCKTAIL HOUR

CHOICE OF (2) BUTLER PASSED HORS D'OEUVRES

Warm Selection:

- Vegetable Spring Roll, Thai Chili Sauce
- Spanakopita, Tzatziki Sauce
- Sweet & Hot Chicken Satay, Honey Sambal Sauce (GF)
- Buffalo Chicken Spring Roll
- Bacon Wrapped Scallops Citrus Balsamic Glaze (GF)
- Braised Smoked Pork Belly Skewer, Sriracha Fig Sauce (GF)
- Beef Satay, Signature Steak Oil*
- Citrus BBQ Shrimp (GF)
- Artichoke Boursin Mushroom Cap*
- Watercolour Crab Cake, Key Lime Mustard*

Chilled Selection:

- Tomato Bruschetta Parmesan Crostini, Balsamic Reduction
- Bacon Cheese Curds and Peach Skewers
- Citrus Cocktail Shrimp (GF)
- Poached Shrimp on Cucumber, Dill Mascarpone (GF)
- Smoked Salmon Deviled Egg, Ikura Roe (GF)
- Shaved Beef Tenderloin Crostini, Balsamic Onions, Peppercorn Aioli
- Ahi Tuna Poke Phyllo Cup, Wasabi Ginger Aioli
- Prosciutto and Strawberry Basil Crostini, Creamy Chevre

*GF Upon Request

RECEPTION

CHOICE OF (1) SALAD

House

Wild Greens, Cucumber, Tomato, Red Onion,
Local Goat Cheese, Apple Cider Vinaigrette

Caesar

Romaine, Seasoned Croutons, Shaved Parmesan,
Caesar Dressing

Wedge

Iceberg Lettuce, Bacon, Tomato, Crumbled Bleu Cheese,
House Bleu Cheese Dressing

Spinach

Strawberries, Mandarin Oranges, Red Onion,
Feta Cheese, Balsamic Vinaigrette

CHOICE OF (2) ENTREES

Certified Angus Beef Tenderloin

Watercolour Signature Steak Oil

Blackened FL Grouper

Mango Salsa

Certified Angus Beef Sirloin

Watercolour Signature Steak Oil

Grilled Faro Island Salmon

Florida Orange Beurre Blanc

Signature Crab Cake

Corn Relish and Key Lime Mustard

Chicken Piccata

Lemon Caper Butter Sauce

CHOICE OF (1) VEGETARIAN OR VEGAN ENTREE

Penne Pasta (GF) (VG)

Blackened Vegetables
Roasted Garlic and Arugula Pesto

Roasted Summer Squash Risotto (V)

Shaved Asiago, Balsamic Glaze

LUNCH WEDDING BUFFET RECEPTION PACKAGE \$105 PER PERSON

LUNCH PACKAGES INCLUDE

- Complimentary Champagne Toast
- (2) Hour Premium Open Bar
- Complimentary Cake-Cutting Service
- Freshly Brewed Coffee and Selection of Hot Teas
- White or Black Table Linens and Napkins
- Complimentary Tiered Floating Candles Or Beach Centerpieces with Votive Candles
- Complimentary Holding Room (based on availability)
- Complimentary Suite on your Wedding Night

COCKTAIL HOUR

CHOICE OF (2) BUTLER PASSED HORS D'OEUVRES

Warm Selection:

- Vegetable Spring Roll, Thai Chili Sauce
- Spanakopita, Tzatziki Sauce
- Sweet & Hot Chicken Satay, Honey Sambal Sauce (GF)
- Buffalo Chicken Spring Roll
- Bacon Wrapped Scallops Citrus Balsamic Glaze (GF)
- Braised Smoked Pork Belly Skewer, Sriracha Fig Sauce (GF)
- Beef Satay, Signature Steak Oil*
- Citrus BBQ Shrimp (GF)
- Artichoke Boursin Mushroom Cap*
- Watercolour Crab Cake, Key Lime Mustard*

*GF Upon Request

Chilled Selection:

- Tomato Bruschetta Parmesan Crostini, Balsamic Reduction
- Bacon Cheese Curds and Peach Skewers
- Citrus Cocktail Shrimp (GF)
- Poached Shrimp on Cucumber, Dill Mascarpone (GF)
- Smoked Salmon Deviled Egg, Ikura Roe (GF)
- Shaved Beef Tenderloin Crostini, Balsamic Onions, Peppercorn Aioli
- Ahi Tuna Poke Phyllo Cup, Wasabi Ginger Aioli
- Prosciutto and Strawberry Basil Crostini, Creamy Chevre

CHOICE OF (1) CHILLED DISPLAY

Domestic Cheese Display

Artisan Domestic Cheeses, Crackers and French Bread, Honeycomb, Fig Jam, Fresh Berries, Marcona Almonds

Vegetable Crudit 

Fresh Vegetables, House Ranch Dressing , White Bean Hummus, Red Pepper Hummus, Warm Pita Bread

RECEPTION

CHOICE OF (1) SALADS

Florida Sunset

Spring Greens, Charred Corn, Avocado, Cucumber, Red Onion, Radish, Mango Vinaigrette

Watermelon

Arugula, Feta Cheese, Sunflower Seeds, Cilantro, Raspberry Vinaigrette

Caesar

Romaine, Seasoned Croutons, Shaved Parmesan, Caesar Dressing

Spinach

Baby Spinach, Candied Walnuts, Red Onions, Feta Cheese, Dried Cranberries, Lemon Poppy Seed Dressing

CHOICE OF (2) ENTREES

Certified Angus Beef Tenderloin

Watercolour Signature Steak Oil

Certified Angus Beef Sirloin

Watercolour Signature Steak Oil

Signature Crab Cake

Corn Relish and Key Lime Mustard

Blackened FL Grouper

Mango Salsa

Grilled Faro Island Salmon

Florida Orange Beurre Blanc

Chicken Piccata

Lemon Capers Butter Sauce

Roasted Summer Squash Risotto (V)

Shaved Asiago, Balsamic Glaze

CHOICE OF (2) ACCOMPANIMENTS

Summer Squash with Fresh Herbs
Balsamic Marinated Grilled Vegetables

Lemon Garlic Haricot Vert

Grilled Asparagus with Gremolata

Wild Mushroom Risotto

Roasted Fingerling Potatoes

Garlic Mascarpone Mashed Potatoes

Cilantro Lime Rice

Citrus Gremolata Basmati Rice

BRUNCH WEDDING
BUFFET RECEPTION PACKAGE
\$85 PER PERSON

BRUNCH PACKAGES INCLUDE

- Complimentary Champagne Toast
- (2) Hour Bloody Mary & Mimosa Bar
- Complimentary Cake-Cutting Service
- Freshly Brewed Coffee and Selection of Hot Teas
- White or Black Table Linens and Napkins
- Complimentary Tiered Floating Candles **Or** Beach Centerpieces with Votive Candles
- Complimentary Holding Room (based on availability)
- Complimentary Suite on your Wedding Night

COCKTAIL HOUR

CHOICE OF (2) BUTLER PASSED HORS D'OEUVRES

Warm Selection:
Blueberry Pancake Balls
Maple Bacon Skewers
Chicken & Waffles Skewers

Chilled Selection:
Fruit Skewers
Shrimp Cocktail
Lox Bagel Chips
Mini Acai Bowls
Overnight Oats Cups
Granola Squares

RECEPTION

CHOICE OF (3) ENTREES

Mile High Flatbread
Night After Sliders
Shrimp & Grits
Traditional Eggs Benedict
Steak & Eggs

CHOICE OF (3) ACCOMPANIMENTS

Watermelon Mint Salad
Roasted Breakfast Potatoes
Thick Cut Pepper Bacon
Chicken Apple Sausage
Seasonal Tropical Fruit
Chef's Choice of Assorted Pastries

BAR PACKAGES

BEVERAGE TIERS

Premium Brands:

Jack Daniel's, Canadian Club,
Dewar's, Tito's, Jose Cuervo,
Captain Morgan, Beefeater,
Bacardi Silver, Courvoisier VS

Guenoc Cabernet Sauvignon
Guenoc Pinot Noir
Guenoc Pinot Grigio
Kendall-Jackson Chardonnay
French Blue Rosé

Luxury Brands:

Jack Daniel's, Canadian Club,
Basil Hayden, Knob Creek,
Tito's, Grey Goose, 1800, Patron Silver,
Beefeater, Bacardi Silver

Josh Cellars Cabernet Sauvignon
Erath Pinot Noir
Oyster Bay Sauvignon Blanc
Kendall-Jackson Chardonnay
Josh Cellars Prosecco Rosé

Each Includes:

Bud Light, Miller Lite,
Michelob Ultra, Coors Light
Stella Artois, Corona Extra
Florida Local Craft
High Noon Hard Seltzers

Heineken Zero Non-alcoholic Beer
Assorted Soft Drinks
Bottled Water

OPEN BAR PRICED PER PERSON PER HOUR

Premium

1 Hour Service	22
2 Hour Service	34
3 Hour Service	42
4 Hour Service	52
Additional Hour	10

Luxury

1 Hour Service	26
2 Hour Service	42
3 Hour Service	52
4 Hour Service	63
Additional Hour	11

BEER AND WINE BAR PRICED PER PERSON PER HOUR

Premium

1 Hour Service	14
2 Hour Service	24
3 Hour Service	29
4 Hour Service	35

Luxury

1 Hour Service	17
2 Hour Service	27
3 Hour Service	32
4 Hour Service	41

CONSUMPTION HOST BAR PRICED PER DRINK

Premium

Cocktails	12
Wines	11
Domestic Beer	7
Imported Beer	8
Local Craft Beer	8
Hard Seltzers	8
Bottled Water & Soft Drinks	5
Non-alcoholic Beer	5

Luxury Brands

Cocktails	13
Wines	12
Domestic Beer	7
Imported Beer	8
Local Craft Beer	8
Hard Seltzers	8
Bottled Water & Soft Drinks	5
Non-alcoholic Beer	5

CASH BAR PRICED PER DRINK

Premium

Cocktails	13
Wines	12
Domestic Beer	9
Imported Beer	11
Local Craft Beer	11
Hard Seltzers	11
Bottled Water & Soft Drinks	6
Non-alcoholic Beer	6

Luxury Brands

Cocktails	16
Wines	15
Domestic Beer	9
Imported Beer	11
Local Craft Beer	11
Hard Seltzers	11
Bottled Water & Soft Drinks	6
Non-alcoholic Beer	6

**CASH BAR PRICING INCLUSIVE OF
SERVICE CHARGE AND TAX**

**EACH BAR PACKAGE REQUIRES (1) BARTENDER PER 75 GUESTS
\$150 PER BARTENDER**

HOTEL GALLERY



VERANDA CEREMONY



VERANDA CEREMONY



VERANDA BRUNCH RECEPTION



CEDARWOOD BRUNCH



CEDARWOOD TERRACE RECEPTION



SAND KEY BALLROOM



TABLE SETTING BY VENDOR



BRIDAL ROOM



REHEARSAL DINNER



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE HAVE ORCHESTRATED A PREFERRED VENDOR LIST, OFFERING AN ARRAY OF SERVICES TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.