

WEDDING
OFFERINGS

YOUR CEREMONY

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect. We have several options available to host your ceremony at our hotel. Small and Simple or Big and Bold, our team of professionals can make your dream wedding come true. We can assist you with all of the details of your ceremony including officiates, florists, decorators, musicians and photographers.

TASTE & STYLE

Your celebration may include a champagne brunch, bountiful lunch buffet, or more a formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.

BEGIN PLANNING YOUR SPECIAL EVENT

CONTACT OUR WEDDING SPECIALIST, GWEN VANDERCOLFF AT 954-257-0636

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BEVERAGE
SERVICE

BEVERAGE SERVICE PACKAGES

<p>20 GUEST MINIMUM</p>	<p>BEVERAGE PACKAGE INCLUDES: OUR FULLY STOCKED BAR FEATURING SELECT LIQUORS, BEER, RED & WHITE WINE, SOFT DRINKS, JUICES & MIXERS</p>	<p>SPECIALTY COCKTAIL ADD-ON \$10 PER GUEST PER HOUR</p>
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BEER + WINE PACKAGE

\$35 PER GUEST FOR 2 HOURS
\$12 PER GUEST FOR THE 3RD HOUR

INCLUDES

BEER | Domestic Selections
WINE | House Red And House White Selections

WELL OPEN BAR PACKAGE

\$42 PER GUEST FOR 2 HOURS
\$16 PER GUEST FOR THE 3RD HOUR

INCLUDES

VODKA | Finlandia
GIN | New Amsterdam
RUM | Bacardi Superior
TEQUILA | Corazon
BOURBON | Old Forester
SCOTCH | Dewar's
BRANDY | E & J
BEER | Domestic Selections
WINE | House Red And House White

PREMIUM OPEN BAR PACKAGE

\$56 PER GUEST FOR 2 HOURS
\$20 PER GUEST FOR THE 3RD HOUR

INCLUDES

VODKA | Finlandia & Ketel One
GIN | New Amsterdam & Bombay Sapphire
RUM | Bacardi Superior
TEQUILA | Corazon & Don Julio
WHISKEY | Jameson & Jack Daniels
BOURBON | Old Forester & Bulleit
SCOTCH | Dewar's & Glenlivet 12
BEER | Domestic, Import & Craft Selections
WINE | House Red And House White Selections

PASSED HOURS
D'OEUVRES

PASSED HORS D'OEUVRES

MINIMUM OF 2 DOZEN OF EACH OFFERING

PRICES LISTED ARE PER PIECE

JUMBO LUMP CRAB CAKE | \$5

Charred Corn Relish, Roasted Red Pepper Coulis

BEEF OR CHICKEN EMPANADAS | \$3

Braised Onions, Avocado Crema

CHICKEN SPRING ROLLS | \$4

Ginger Chicken, Flash Fried Asian Vegetables,
Orange Chili Sauce

PETITE BEEF WELLINGTON | \$6

Beef Tenderloin, Mushroom Duxelle, Flaky Puff Pastry,
Port Wine Demi-Glace

COCONUT SHRIMP | \$5

Jumbo Crispy Shrimp, Coconut Curry Emulsion

TUNA POKE NACHO | \$6

Sushi Grade Ahi Tuna, Cucumber, Watermelon,
Red Onion, Sesame Ponzu, Wonton Crisps

BRAISED PORK TOSTONES | \$4

Creamy Mojo Aioli, Traditional Sofrito

GOAT CHEESE TARTLET | \$3

Caramelized Onion, Toasted Almond

PEAR & ROQUEFORT PURSE | \$3

Bosc Pear, Creamy Roquefort Cheese

VEGETABLE SPRING ROLLS | \$3

Flash Fried Asian Vegetables, Orange Chili Sauce

PROSCIUTTO WRAPPED HONEYDEW | \$4

Aged Parmesan Crisps, Extra Virgin Olive Oil Drizzle

BRUSCHETTA TOSCANA | \$3

Italian Plum Tomatoes, Garlic, Organic Basil

SMOKED SALMON BITES | \$5

English Cucumber Slices, Nova Scotia Smoked Salmon,
Dill Mustard Cream Sauce

STUFFED MUSHROOMS | \$3

Roasted Vegetable Medley, Crispy Panko,
Aged Balsamic Glaze

PESTO CHICKEN BRUSCHETTA | \$4

House Made Pesto, Diced Roma Tomatoes,
Aged Balsamic Glaze

OUR
PLATTERS

PLATTERS

20 GUEST MINIMUM

ORGANIC FRESH SLICED FRUIT PLATTER | \$80

Guava Yogurt Dipping Sauce

ORGANIC VEGETABLE CRUDITE | \$80

Avocado Ranch Dipping Sauce

MEAT & CHEESE GRAZING PLATTER | \$240

Combination Of Domestic And Artisan Cheeses, Assorted Cured Meats,
Served With Giardiniera, Assorted Olives, Dried Fruit And Nuts, & Baguette

MEZZE PLATTER | \$200

Assorted Grilled Mediterranean Vegetables, Couscous Salad,
Roasted Red Pepper Hummus, Garlic Hummus, Tabbouleh, Grilled Pita Bread

FLAGLER SEAFOOD TOWER | \$2000

INCLUDES A MULTI-TIER SEAFOOD DISPLAY CONSISTING OF:

Jumbo Shrimp Cocktail, Dungeness Crab Claws, Tuna & Shrimp Ceviche, &
Oysters. Served With Fresh Horseradish, Zesty Cocktail Sauce,
Citrus Mignonette.

DINNER
PACKAGES

DINNER PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

CHOICE OF:

2 PROTEIN OPTIONS + 1 STARCH + 1 VEGETABLE INCLUDES CHOICE OF BISTRO HOUSE SALAD, CAESAR SALAD, OR ICEBERG WEDGE + WARM ASSORTED DINNER ROLLS

TIER 1

Buffet | \$35 or Plated | \$40

GRILLED CHICKEN MADEIRA

PECAN CRUSTED TILAPIA

MOJITO ROASTED PORK

TIER 2

Buffet | \$40 or Plated | \$45

CHIMICHURRI CHURRASCO STEAK

SAGE CRANBERRY TURKEY BREAST

GRILLED MAHI

With Pineapple Mango Salsa

TIER 3

Buffet | \$45 or Plated | \$50

MISO GLAZED SALMON

BEEF TENDERLOIN

LEMONGRASS COCONUT SHRIMP

STARCHES

GARLIC YUKON MASHED

PASTA PRIMAVERA

MEDITERRANEAN COUSCOUS

BASMATI RICE

CUBAN STYLE

BLACK BEANS & RICE

VEGETABLES

ROASTED ASPARAGUS

HONEY ROASTED CARROTS

SAUTÉED HARICOT VERT

CHARRED BRUSSEL SPROUTS

SWEET PLANTAINS

STARCH & VEGETABLE ADD-ONS

APPLICABLE TO ANY DINNER PACKAGE

PRICES LISTED ARE PER GUEST

LOBSTER MAC & CHEESE | \$4

Cavatappi Pasta, Fresh Lobster, Sun Dried Tomato, Asiago Cheese

PERUVIAN PURPLE POTATOES | \$4

Roasted Purple Potatoes, Rosemary, Elephant Garlic

LOADED GARLIC MASHED | \$4

Sour Cream, Shredded Cheeses, Crisp Bacon, Scallion & Chive

OVEN ROASTED ASPARAGUS | \$3

Sea Salt, Crispy Prosciutto, Shaved Parmesan, Evoo Drizzle

CREAM OF SPINACH AU GRATIN | \$3

Creamy Organic Spinach, Garlic, Spices, Melted Aged Parmesan Cheese

SWEET POTATO CASSEROLE | \$3

Roasted Sweet Potatoes, Harissa, Crushed Pistachios

PREMIUM ADD-ONS

FLAGLER SEAFOOD TOWER | \$100

Includes A Multi-Tier Seafood Display Consisting Of: Jumbo Shrimp Cocktail, Dungeness Crab Claws, Tuna & Shrimp Ceviche, & Oysters.

MEAT & CHEESE CHARCUTERIE | \$12

SWEETS
PACKAGES

SWEETS PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

PLATED DESSERTS

\$5 PER GUEST - CHOICE OF 2

FLORIDA KEY LIME PIE

Whipped Cream, Fresh Berries, Madagascar Vanilla Bean Cheesecake Graham Cracker Crust, Raspberry Reduction

RASPBERRY CHOCOLATE DOME

Raspberry Mouse, Dark Chocolate Dome, Fresh Raspberries

DECADENT BROWNIE

Chocolate Ganache, Whipped Cream, Candied Pecans

TRIPLE LAYER CARROT CAKE

Cream Cheese Icing, Toasted Almonds

PEANUT BUTTER BOMB

Captain Crunch & Peanut Butter Fudge Cake

SHOOTERS SERIES

\$48 PER 2 DOZEN | 2 DOZEN MINIMUM

KAHLUA TIRAMISU

Kahlua Dipped Ladyfingers, Mascarpone Cheese, Powdered Cocoa

SMORES

Graham Cracker Crumble, Chocolate Ganache, Charred Marshmallow

PASSIONFRUIT PANNA COTTA

Fresh Passionfruit Cream

STRAWBERRY CRÈME BRÛLÉE

Macerated Strawberries, Pastry Cream, Caramelized Sugar

BLUEBERRY COBBLER

Slow Cooked Blueberries, Cinnamon Streusel

CHEF ATTENDED STATIONS

CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

BUILD YOUR OWN SALAD BAR

\$12

GREENS

Hearts Of Romaine, Spring Greens,
Organic Baby Spinach

PROTEIN

Diced Grilled Chicken, Diced Turkey, Diced Ham

TOPPINGS

Cucumber, Heirloom Tomato, Julienned Carrots, Radish, Diced Red Onion, Garbanzo Beans, Charred Corn, Diced Peppers,
Manzanilla Olives, Purple Cabbage, Shredded Jack Cheese, Toasted Sliced Almonds, Sunflower Seeds, House Made
Croutons

DRESSINGS

Balsamic, Vinaigrette, Apple Cider Vinaigrette,
Garlic Ranch, Traditional Caesar

CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

TASTE OF THE EAST

\$14

Includes Fortune Cookie & Chop Sticks.
Served In Chinese Take-Out Boxes.

BASE

Rice + Egg Noodle

PROTEIN

Chicken + Shrimp

SAUCES

Orange Ginger, Sweet Teriyaki, Sweet & Sour

TOPPINGS

Peppers, Onions, Young Corn, Water

Chestnuts, Bamboo Shoots, Scallions, Carrots

CARVING STATION

TIER 1 | \$14

Roasted Pork Loin Or Sage Roasted Turkey
Served With Cranberry Aioli, Dijon Mustard
And Onion Gravy

TIER 2 | \$22

Beef Tenderloin Or Prime Rib, Served With
Horseradish Cream And Stone Ground
Mustard

PASTA STATION

\$12

PASTA

Linguini, Cavatappi

PROTEIN

Grilled Chicken Oreganata, Beef Ragout

SAUCES

Tomato Basil Pomodoro, Roasted Garlic,
4 Cheese Alfredo

TOPPINGS

Spinach, Onion, Mushroom, Sundried
Tomato, Zucchini, Eggplant,
Grated Parmesan

CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

STREET TACO BAR

\$14

TORTILLA

Flour Tortilla, Corn Tostada

PROTEIN

Carnitas, Cilantro Lime Chicken, Tequila Shrimp

TOPPINGS

Beans, Spanish Rice, Sauteed Fajita Veggies, Charred Corn, Cotija Cheese, Shredded Jack Cheese, Fresh Jalapenos, Purple Cabbage, Shredded Lettuce

ACCOMPANIMENTS

Guacamole, Pico De Gallo, Creamy Cilantro, Mango Habanero, Roasted Poblano, Sour Cream

PAELLA ACTION STATION

ALL PAELLAS CONSIST OF:
Long Grain Saffron Rice, Onion, Tricolored Peppers, Plum Tomatoes, Cilantro, Garlic

TIER 1: \$30

Chicken + Country Sausage

TIER 2: \$40

Chicken + Country Sausage + Shrimp

TIER 3: \$50

Chicken + Country Sausage + Shrimp + Calamari + Mussels

ADD ON LOBSTER TAILS

\$10 Per Tail Per Guest

GRILLING ACTION STATION

\$50 | AVAILABLE ON THE ROOF ONLY

OPEN FLAME GRILL SERVING THE FOLLOWING:

GRASS FED BEEF BURGER
Organic Free Range Chicken Sandwiches

ALL BEEF FRANKS

TOPPINGS

Include Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mayo, Relish, Mustard

SERVED WITH

House Made Potato Chips, Cole Slaw, And Potato Salad

CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

CHOCOLATE FONDUE FOUNTAIN

\$15

Milk Chocolate Fountain, Marshmallows, Strawberries, Bananas, Brownie Cubes, Shortcake Cubes, Rice Krispy Cubes, Toasted Shaved Coconut

SMORES STATION

\$12

CHOOSE 2 SMORES COMBINATIONS:

O.G.

Honey Graham Cracker, Milk Chocolate, Marshmallows

HIPSTER

Honey Graham Cracker, Dark Chocolate, Bacon, Sea Salt, Marshmallows

CHUNKY MONKEY

Chocolate Graham Cracker, Peanut Butter Cup, Soft Caramel, Banana Slices, Marshmallows

BIRTHDAY CAKE

Honey Graham Cracker, Cookies & Cream Chocolate, Sprinkles, Icing, Marshmallows

SALTED CARAMEL

Honey Graham Cracker, Caramel Square, Sea Salt, Pretzel Pieces, Marshmallows

THE FULL PACKAGE

PREMIUM PACKAGE

20 GUEST MINIMUM

\$110 PER GUEST

3 HOUR TIMEFRAME

INCLUDES COCKTAIL HOUR, OPEN BAR
+ CHAMPAGNE TOAST

CHOOSE 3 PASSED APPETIZERS

BEEF EMPANADAS
CHICKEN EMPANADAS
VEGETABLE SPRING ROLLS
GOAT CHEESE TARTLET
STUFFED MUSHROOMS
BRUSCHETTE TOSCANA

INCLUDES CHOICE OF SALAD + WARM ASSORTED DINNER ROLLS

BISTRO HOUSE SALAD
Mixed Field Greens, Heirloom Tomato,
Cucumber, Onion, Charred Corn, Scallion,
Apple Cider Vinaigrette

BISTRO CAESAR SALAD
Hearts Of Romaine, Shaved Parmesan,
House Made Croutons, Caesar Dressing

ICEBERG WEDGE
Iceberg Lettuce, Heirloom Tomato,
Red Onion, Applewood Smoked Bacon,
Chunky Blue Cheese Dressing

CHOOSE 2 DINNER ENTREES

GRILLED CHICKEN MADEIRA
MOJO ROASTED PORK
GRILLED MAHI WITH PINEAPPLE SALSA

CHOOSE 1 STARCH

GARLIC YUKON MASHED
PASTA PRIMAVERA
MEDITERRANEAN COUSCOUS BASMATI RICE
CUBAN STYLE
BLACK BEANS & RICE

CHOOSE 1 VEGETABLE

ROASTED ASPARAGUS
HONEY ROASTED CARROTS
SAUTÉED HARICOT VERT
CHARRED BRUSSEL SPROUTS
SWEET PLANTAINS

DELUXE PACKAGE

20 GUEST MINIMUM

\$160 PER GUEST

3 HOUR TIMEFRAME

INCLUDES COCKTAIL HOUR, OPEN BAR
+ CHAMPAGNE TOAST

CHOOSE 3 PASSED APPETIZERS

JUMBO LUMP CRAB CAKES
COCONUT SHRIMP
PETITE BEEF WELLINGTON
BRAISED PORK TOSTADAS
PESTO CHICKEN BRUSCHETTA
TUNA POKE NACHOS

INCLUDES CHOICE OF SALAD + WARM ASSORTED DINNER ROLLS

BISTRO HOUSE SALAD

Mixed Field Greens, Heirloom Tomato,
Cucumber, Onion, Charred Corn, Scallion,
Apple Cider Vinaigrette

BISTRO CAESAR SALAD

Hearts Of Romaine, Shaved Parmesan,
House Made Croutons, Caesar Dressing

ICEBERG WEDGE

Iceberg Lettuce, Heirloom Tomato,
Red Onion, Applewood Smoked Bacon,
Chunky Blue Cheese Dressing

CHOOSE 2 DINNER ENTREES

GRILLED CHICKEN MADEIRA
MOJO ROASTED PORK
GRILLED MAHI WITH PINEAPPLE SALSA
MISO GLAZED SALMON
BEEF TENDERLOIN
LEMONGRASS COCONUT SHRIMP

CHOOSE 1 STARCH

GARLIC YUKON MASHED
PASTA PRIMAVERA
MEDITERRANEAN COUSCOUS BASMATI RICE
CUBAN STYLE
BLACK BEANS & RICE

CHOOSE 1 VEGETABLE

ROASTED ASPARAGUS
HONEY ROASTED CARROTS
SAUTÉED HARICOT VERT
CHARRED BRUSSEL SPROUTS
SWEET PLANTAINS