ENJOY THE PERFECT BACKDROP FOR THE PERFECT DAY.

Make your wedding day picture perfect. With sandy backdrops, striking ocean sunsets and a stylish array of indoor and outdoor event spaces—our beach resort offers a picturesque and simply unforgettable experience. Unwind in our sumptuous oceanfront spa. Splash in our waterfall pool. And kick back in our all condo-style suites. So when the music plays, you’ll be even more relaxed and radiant than your surroundings.

CONTENTS
2 Bride’s Timeline Checklist
3 Ceremony Information
4 Rehearsal Dinner
5 Catering Packages
13 Wedding Cakes
14 VIP After Hours Wedding Party

2 MONTHS BEFORE YOUR WEDDING
• Mail invitations
• Develop system for organizing RSVPs
• Begin writing vows
• Review ceremony details with officiant
• Lay out the content for wedding programs
• Apply for marriage license: order 2-3 extras
• Finalize wedding day timeline
• Finalize seating arrangements
• Finalize playlists with musicians
• Finalize fittings and attire for wedding party and parents
• Create “wedding day” schedule and send to vendors and officiant
• Create honeymoon itinerary for family at home
• Decide “Something Old, New, Borrowed, Blue”
• Book spa and beauty treatments for you and bridal party
• Book transportation
• Book wedding day transportation
• Purchase gifts for attendants

2 WEEKS BEFORE YOUR WEDDING
• Call vendors to confirm date, times and location
• Final dress fitting
• Final dress fitting
• Confirm honeymoon reservations
• Pick up wedding rings
• Pick up marriage license
• Pack for honeymoon
• Write Thank You notes as gifts are received

1 MONTH BEFORE YOUR WEDDING
• Call vendors to confirm date, times and location
• Final dress fitting
• Confirm honeymoon reservations
• Pick up wedding rings
• Pick up marriage license
• Pack for honeymoon
• Write Thank You notes as gifts are received

THE DAY BEFORE YOUR WEDDING
• Deliver welcome baskets
• Get married
• Plan rehearsal dinner
• Plan SSH honeymoon or post-wedding trip
• Be sure all camp, tents, and equipment are set up
• Get married
• Plan rehearsal dinner
• Plan SSH honeymoon or post-wedding trip
• Be sure all camp, tents, and equipment are set up

1 WEEK BEFORE YOUR WEDDING
• Prepare final payments to vendors and cash tips for service personnel
• Prepare wedding day emergency kit
• Lay out wedding clothes
• Give flowers to florist
• Give wine to restaurant
• Lay out wedding clothes
• Give flowers to florist
• Give wine to restaurant

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• Prepare final payments to vendors and cash tips for service personnel
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WEDDING CEREMONY FEE
$1,500.00

PRICING INCLUDES THE FOLLOWING
• Reserves a private beach location or our beautiful gazebo
• White Garden Chairs
• Set-up and break down of ceremony space
• Water & Sangria Station for your wedding guests
• Back-up space in case of inclement weather

CEREMONY INFORMATION

ITALIAN CAFÉ
$46 per person
• Cream of Tomato-Basil Soup, Roasted Garlic Crostini
• Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad, Parmesan, Olive Oil Vinaigrette
• Bruschetta
• Assorted Panini Sandwiches
• Pasta e Vodka with Italian Sausage
• Olive Oil Fried2
• Pistachio and Chocolate Biscotti

CARIIBBEAN GETAWAY
$46 per person
• Coconut Conch Chowder
• Local Greens with Mango, Almonds and Goat Cheese
• Pineapple–Soy Grilled Chicken with Papaya Salsa
• Pumpkin Soup
• Assorted Rolls
• Passion Fruit Tarts and Selection of Cookies

SOUTHERN BBQ
$48 per person
• Iceberg Wedge, Vine Ripe Tomato, Applewood Bacon, Creamy Maytag Blue Cheese Dressing
• BBQ Chicken and Baby Back Ribs
• Southern Style Potato Salad
• Cole Slaw
• Butterbeer Biscuits
• Apple Crumb Pie

MEXICAN FIESTA
$48 per person
• Snapper Ceviche Margarita
• Avocado and Tomato Salad
• Hand and Soft Tacos Choice of Chicken, Shrimp, Beef
• Selection of Salsa Verde, Tomato-Jalapeño Salsa, Guacamole, Cheddar-Monterey Jack Cheese, Corn-Black Bean Salsa
• Warm Flour Tortilla or Crispy Corn Taco Shells
• Chicken Quesadillas
• Yellow Rice and Refried Beans

AMERICAN GRILL
$50 per person
• Grilled Meyer Angus Hamburgers
• All-Beef Hot Dogs
• Grilled Chicken Breast
• Steamkettle
• Red Bliss Potato Salad
• Corn on the Cob
• Pickles, Lettuce, Tomato, Red Onion
• Assorted Cheeses and Condiments
• Brioche and Multigrain Sandwich Rolls
• Fresh Fruit Salad
• Chocolate Chip Cookies and Brownies

REHEARSAL DINNER

ITALIAN CAFÉ
$50 per person
• Grilled Meyer Angus Hamburgers
• All-Beef Hot Dogs
• Grilled Chicken Breast
• Steamkettle
• Red Bliss Potato Salad
• Corn on the Cob
• Pickles, Lettuce, Tomato, Red Onion
• Assorted Cheeses and Condiments
• Brioche and Multigrain Sandwich Rolls
• Fresh Fruit Salad
• Chocolate Chip Cookies and Brownies
### PASSED HORS D'OEUVRES

#### COLD SELECTIONS
- Mini Tomato Bruschetta
- Prosciutto, Focaccia, Tuffle Butter
- Miso-Chicken Salad on Crispy Wonton
- Chilled Shrimp Cocktail, Horseradish, Lemon
- Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
- Carpaccio of Beef, Horseradish, Micro Arugula, Roasted Garlic Crostini
- Crab Salad, Coconut Gelee, Avocado, Citrus Marmalade
- Marinated and Charcuterie Snacks, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pecorino, Truffle Oil
- Smoked Salmon, Lemon Dill Cream, Potato Baguettes
- Gorgonzola Stuffed Dates, Aged Balsamic

#### HOT SELECTIONS
- Artichoke Beignets, Crab Aioli
- Grilled Beef Skewers, Sweet Soy Glaze
- Tempura Shrimp, Mango "Duck Sauce"
- Crispy Pecorino Polenta, Red Pepper Jam
- BBQ Chicken Phyllo Cups, Corn and Tomato Relish
- Sweet Potato Gnocchi with Sage Brown Butter and Parmesan
- Crispy Risotto "Arancini," Parmesan, Sunblt Tomato, Basil Aioli
- Crab Cakes with Sour Cream and Caviar
- Mini Chicken Quesadillas, Salsa, Guacamole
- Maine Lobster Rolls, Volcano Sauce, Saffron Aioli
- Mini Gorgonzola and Chorizo Scones, Smoked Paprika Butter
- Fresh Ricotta Crostini, Tomato Jam, Pecorino, Truffle Oil
- Smoked Salmon, Lemon Dill Cream, Potato Baguettes
- Gorgonzola Stuffed Dates, Aged Balsamic

### SILVER WEDDING PACKAGE

- Champagne Toast
- 5 Hour Premium Bar Reception
- Choose 5 Passed Hors D’Oeuvres

#### STARTERS

- Choice of One
  - Cream of Tomato-Basil
  - Roasted Garlic Crostini
  - Baby Lettuce and Red Grapes Salad
  - Goat Cheese, Walnuts, Sherry Vinaigrette

#### ENTREES

- Choice of One
  - Pan-Sear Seared Chicken Breast
  - Risotto Cake, Vegetable Bundle, Madeira Sauce
  - Dijon Herb Crusted Salmon
  - Roasted Red Bell Peppers, Three Peas Medley

#### DESSERT

- Buttercream Wedding Cake

### GOLD WEDDING PACKAGE

- Champagne Toast
- 5 Hour Premium Bar Reception
- Choose 5 Passed Hors D’Oeuvres
- Artisan Cheese Display and Vegetable Crudité Display

#### STARTERS

- Choice of One
  - Maine Lobster Bisque
  - Mini Profiteroles, Tuffle Cream
  - Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad
  - Goats Cheese Crostini, Tomatoes, Sweet Basil, Balsamic, Olio Verde
  - Cream of Tomato-Basil
  - Roasted Garlic Crostini
  - Baby Lettuce and Red Grapes Salad
  - Goat Cheese, Walnuts, Sherry Vinaigrette

#### ENTREES

- Choice of Two
  - Pan-Sear Seared Chicken Breast
  - Risotto Cake, Vegetable Bundle, Madeira Sauce
  - Dijon Herb Crusted Salmon
  - Roasted Red Bell Peppers, Three Peas Medley
  - Grilled Beef Tenderloin
  - Tuffle Whipped Potato Puree, Roasted Broccolini, Baby Carrot, Cabernet Sauce, Roasted Garlic Crustini
  - Pan Roasted Grouper
  - Artichoke–Potato Fan, Roasted Red Pepper, Buerre Blanc, Crab Salad

#### DESSERT

- Buttercream Wedding Cake
PLATINUM WEDDING PACKAGE
$200 per person
Champagne Toast
5 Hour Deluxe Bar
Reception
• Choose One Passed Hors' D'OEUVRES
• Artisan Cheese Display and Vegetable Crudité Display

CHOOSE ONE ACTION STATION
Not Chef Attended
• Pizza Station
• Cheese “Bar”

STARTERS
Choice of One
• Maine Lobster Bisque
• Roasted Garlic Cheese Wheel
• Regional Pasta Tomato and Arugula Salad
• Prosciutto Grilled with Fig Jam
• Yellowfin Tuna, Mango, Avocado Salad
• Grilled Beef Skewers, Sweet Pepper Glaze
• Southern Comfort BBQ BBQ Chicken
• Fresh Ricotta Crostini, Toma...
**GOLD WEDDING PACKAGE**

$190 per person

- Champagne Toast
- 5 Hour Premium Bar Reception
- Reception
  - Choice of One
  - Passed Hors D’Oeuvres
  - Artisan Cheese Display and Vegetable Crudité Display

**SOUPS**

- Choice of One
  - Minestrone
  - Roasted Red Pepper Bisque Blanc
  - Chef-Carved Herb-Roasted Prime Rib of Beef Carrot, Mushroom, Horseradish Soup

**Choice of One Vegetable and One Starch or Grain**

**STOCKS AND GRAINS**

- Choice of One
  - Roasted Shallot Whipped Potatoes
  - Candied Sweet Potato Mash
  - Scalloped Potatoes au Gratin
  - Creamy Parmesan Polenta
  - Herb-Roasted Fingerling and Red Potatoes

**ENTRÉES**

- Choice of Two
  - Pan-Seared Chicken Breast Madeira Sauce
  - Dijon-Herb Crusted Salmon Chardonnay Sauce
  - Pan-Roasted Grouper Roasted Red Pepper Bisque Blanc
  - Chef-Carved Herb-Roasted Prime Rib of Beef Carrot, Mushroom, Horseradish Soup

**Choice of One Vegetable and One Starch or Grain**

**SALADS**

- Choice of Two
  - Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad
  - Cream of Tomato-Basil Roasted Garlic Crostini
  - Italian Wedding Soup Mini Meatballs, Spinach, Ditalini Pasta
  - Bahamian Conch Chowder Corn and Sweet Potato

**MAIN COURSES AND GRAINS**

- Choice of One
  - Roasted Shallot Whipped Potatoes
  - Candied Sweet Potato Mash
  - Scalloped Potatoes au Gratin
  - Creamy Parmesan Polenta
  - Herb-Roasted Fingerling and Red Potatoes

**VEGETABLES**

- Choice of One
  - Roasted Baby Carrots and Broccolini
  - French Green Beans and Mushrooms
  - Grilled Seasonal Vegetables
  - Traditional Steamed Mixed Vegetables
  - Traditional Mixed Vegetables

**DESSERTS**

- Choice of One
  - Buttercream Wedding Cake
  - Chef Mini Dessert Table (4 Selections Included)
  - Fondant Wedding Cake

**PLATINUM WEDDING PACKAGE**

$225 per person

- Champagne Toast
- 5 Hour Deluxe Bar Reception
- Reception
  - Signature Cocktail
  - Choice of Passed Hors D’Oeuvres
  - Artisan Cheese Display and Vegetable Crudité Display

**CHOICE ONE ACTION STATION**

- Chef-Ko-attended
  - Italian Pasta Station
  - Dim Sum Station
  - Ceviche “Martini” Bar

**SOUPS**

- Choice of One
  - Minestrone
  - Roasted Red Pepper Bisque Blanc
  - Chef-Carved Herb-Roasted Prime Rib of Beef Carrot, Mushroom, Horseradish Soup

**Choice of One Vegetable and One Starch or Grain**

**STOCKS AND GRAINS**

- Choice of One
  - Roasted Shallot Whipped Potatoes
  - Candied Sweet Potato Mash
  - Scalloped Potatoes au Gratin
  - Creamy Parmesan Polenta
  - Herb-Roasted Fingerling and Red Potatoes

**ENTRÉES**

- Choice of Two
  - Pan-Seared Chicken Breast Madeira Sauce
  - Dijon-Herb Crusted Salmon Chardonnay Sauce
  - Pan-Roasted Grouper Roasted Red Pepper Bisque Blanc
  - Chef-Carved Herb-Roasted Prime Rib of Beef Carrot, Mushroom, Horseradish Sour Cream, Bearnaise
  - Rack of Lamb Ruby Port Reduction
  - Butter Poached Maine Lobster Tail Parsley Butter, Truffle Hollandaise

**Choice of One Vegetable and One Starch or Grain**

**SALADS**

- Choice of Two
  - Fresh Mozzarella, Vine Ripe Tomato and Arugula Salad
  - Cream of Tomato-Basil Roasted Garlic Crostini
  - Italian Wedding Soup Mini Meatballs, Spinach, Ditalini Pasta
  - Bahamian Conch Chowder Corn and Sweet Potato

**MAIN COURSES AND GRAINS**

- Choice of One
  - Roasted Shallot Whipped Potatoes
  - Candied Sweet Potato Mash
  - Scalloped Potatoes “Au Gratin”
  - “Confetti” Vegetable Rice Pilaf
  - Creamy Parmesan Polenta
  - Herb-Roasted Fingerling and Red Potatoes

**VEGETABLES**

- Choice of One
  - Roasted Baby Carrots and Broccolini
  - French Green Beans and Mushrooms
  - Grilled Seasonal Vegetables
  - Traditional Steamed Mixed Vegetables

**DESSERTS**

- Choice of One
  - Buttercream Wedding Cake
  - Chef Mini Dessert Table (4 Selections Included)
  - Fondant Wedding Cake

**CHEF DESSERT TABLE**

- Choice of Four
  - Chocolate Dip Strawberry
  - Seasonal Créme Brûlée Spoon
  - Caramelized Apple Purée
  - Mini Chocolate-Dipped Pistachio Biscotti
  - Mini French Macaroons
  - Mini Cupcake
  - Mini Key Lime Tartlet
  - Mini-Pecan Pie
  - Mini Cheesecake
  - Strawberry Shortcake Cup
  - Lemon-Raspberry Cup with fresh Blackberry
  - Mini Pina Colada

- Choice of One Vegetables and One Starch or Grain

**STAMPS AND GRAND**

- Choice of One
  - Traditional Mixed Vegetables
  - Smoked Salmon and Cream Cheese Canapés
  - “Confetti” Vegetable Rice Pilaf
  - Creamy Parmesan Polenta
  - Herb-Roasted Fingerling and Red Potatoes

**VEGETABLES**

- Choice of One
  - Roasted Baby Carrots and Broccolini
  - French Green Beans and Mushrooms
  - Grilled Seasonal Vegetables
  - Traditional Steamed Mixed Vegetables

**DESSERTS**

- Choice of One
  - Buttercream Wedding Cake
  - Chef Mini Dessert Table (4 Selections Included)
  - Fondant Wedding Cake

**CHEF DESSERT TABLE**

- Choice of Four
  - Chocolate Dip Strawberry
  - Seasonal Créme Brûlée Spoon
  - Caramelized Apple Purée
  - Mini Chocolate-Dipped Pistachio Biscotti
  - Mini French Macaroons
  - Mini Cupcake
  - Mini Key Lime Tartlet
  - Mini-Pecan Pie
  - Mini Cheesecake
  - Strawberry Shortcake Cup
  - Lemon-Raspberry Cup with fresh Blackberry
  - Mini Pina Colada

- Choice of One Vegetables and One Starch or Grain

**STAMPS AND GRAND**

- Choice of One
  - Traditional Mixed Vegetables
  - Smoked Salmon and Cream Cheese Canapés
  - “Confetti” Vegetable Rice Pilaf
  - Creamy Parmesan Polenta
  - Herb-Roasted Fingerling and Red Potatoes
INCLUDED IN YOUR WEDDING PACKAGE
• Champagne Toast
• Four Hour Bottomless Mimosas, Peach Bellinis and Bloody Marys
PASSED HORS D’OEUVRES
Choice of Four
COLD SELECTIONS
• Mini Tomato Bruschetta
• Prosciutto, Focaccia, Truffle Butter
• Miss Chicken Salad on Crispy Wonton
• Chilled Shrimp Cocktail, Horseradish, Lemon
• Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
• Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
• Crab Salad, Coconut Gelee, Avocado, Citrus Marmalade
• Manchego and Chorizo Scones, Smoked Paprika Butter
• Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
• Smoked Salmon, Lemon Dill Cream, Potato Beignet
• Gorgonzola Stuffed Dates, Aged Balsamic
HOT SELECTIONS
• Artichoke Beignets, Crab Aioli
• Grilled Beef Skewers, Sweet Soy Glaze
• Tempura Shrimp, Mango “Duck Sauce”
• Croccotto Polenta, Raspberry, Horseradish
• Grilled Shrimp Cocktail with Sauce (Choose One)
• Scallion Omelet
• Applewood Smoked Bacon & Country Sausage
• Fingerling Potato Beignets
BUFFET
Choice of Four
COLD SELECTIONS
• Yogurt and Granola Parfaits
• Assorted Muffins
• French Butter and Chocolate Croissants
• Seasonal Fruit and Berries
• Smoked Salmon Gravlax Platter
• Tomato, Onion, Caper and Cream Cheese
• Butter; Cream Cheese and Jam
HOT SELECTIONS
• Traditional Eggs Benedict
• Grilled Beef Skewers, Sweet Soy Glaze
• Tempura Shrimp, Mango “Duck Sauce”
• Croccotto Polenta, Raspberry, Horseradish
• Grilled Shrimp Cocktail with Sauce (Choose One)
• Scallion Omelet
• Applewood Smoked Bacon & Country Sausage
• Fingerling Potato Beignets
CHEF COOKED TO ORDER OMELET STATION
• Shredded Cheddar, Feta and American Cheeses
• Diced Ham, Bacon and Sausage
• Tomato, Spinach, Mushrooms, Onions and Peppers
• Regular and Decaf Coffee
• Orange, Grapefruit and Apple Juice
DESSERT
• Buttercream Wedding Cake
$95 per person
BRUNCH PLATED WEDDING PACKAGES
INCLUDED IN YOUR WEDDING PACKAGE
• Champagne Toast
• Four Hour Bottomless Mimosas, Peach Bellinis and Bloody Marys
PLATED HORS D’OEUVRES
Choice of Four
COLD SELECTIONS
• Mini Tomato Bruschetta
• Prosciutto, Focaccia, Truffle Butter
• Miss Chicken Salad on Crispy Wonton
• Chilled Shrimp Cocktail, Horseradish, Lemon
• Tuna Tartar Coronets, Soy, Yuzu, Sesame, Wasabi Cream
• Carpaccio of Beef, Horseradish Cream, Micro Arugula, Roasted Garlic Crostini
• Crab Salad, Coconut Gelee, Avocado, Citrus Marmalade
• Manchego and Chorizo Scones, Smoked Paprika Butter
• Fresh Ricotta Crostini, Tomato Jam, Pistachio Pesto
• Smoked Salmon, Lemon Dill Cream, Potato Beignet
• Gorgonzola Stuffed Dates, Aged Balsamic
HOT SELECTIONS
• Artichoke Beignets, Crab Aioli
• Grilled Beef Skewers, Sweet Soy Glaze
• Tempura Shrimp, Mango “Duck Sauce”
• Croccotto Polenta, Raspberry, Horseradish
• Grilled Shrimp Cocktail with Sauce (Choose One)
• Scallion Omelet
• Applewood Smoked Bacon & Country Sausage
• Fingerling Potato Beignets
BUFFET
Choice of Four
COLD SELECTIONS
• Yogurt and Granola Parfaits
• Assorted Muffins
• French Butter and Chocolate Croissants
• Seasonal Fruit and Berries
• Smoked Salmon Gravlax Platter
• Tomato, Onion, Caper and Cream Cheese
• Butter; Cream Cheese and Jam
HOT SELECTIONS
• Traditional Eggs Benedict
• Grilled Beef Skewers, Sweet Soy Glaze
• Tempura Shrimp, Mango “Duck Sauce”
• Croccotto Polenta, Raspberry, Horseradish
• Grilled Shrimp Cocktail with Sauce (Choose One)
• Scallion Omelet
• Applewood Smoked Bacon & Country Sausage
• Fingerling Potato Beignets
CHEF COOKED TO ORDER OMELET STATION
• Shredded Cheddar, Feta and American Cheeses
• Diced Ham, Bacon and Sausage
• Tomato, Spinach, Mushrooms, Onions and Peppers
• Regular and Decaf Coffee
• Orange, Grapefruit and Apple Juice
DESSERT
• Buttercream Wedding Cake
$95 per person
PLATED BRUNCH
Choice of Three
• Eggs and Steak Breakfast
Grilled Beef Tenderloin Medallions, Two Fried Eggs, Bagel Potato Pancakes, Sautéed Spinach, Smoked Paprika Butter
• Traditional Eggs Benedict
Grilled Beef, Canadian Bacon, English Muffin, Traditional Hollandaise Sauce
• Nutella and Banana Stuffed French Toast
Whipped Cream, Vermont Maple Syrup, Fresh Berries, Powdered Sugar
• Three Egg Omelet, Smoked Ham, Hammed Vermont Cheddar, Fresh Tomato Relish
DESSERT
• Buttercream Wedding Cake
$75 per person
WEDDING CAKES

- Buttercream Frosted Cake
  Sponge Cake Layered with Filling
  Add $5 Per Person to Package
  Included with Package
- Fondant Covered Satin Cake
  Sponge Cake Layered with Filling
  Add $8 Per Person to Package
  Personalized Custom Cake
  Bride and Groom Specifications with Pastry Chef
  Price to be Determined

CAKE FLAVOR CHOICES

- Raspberry Chambord
  Vanilla Sponge Cake, Chambord Simple Syrup,
  Fresh Raspberries, Raspberry White Chocolate Mousse
- Key Lime Cream
  Vanilla Sponge Cake, Key Lime Curd,
  Graham Cracker Bavarian Cream, Key Lime Mousse
- S'mores
  Vanilla Sponge Cake, Graham Cracker Bavarian Cream,
  Chocolate Pot De Crème, Toasted Marshmallows

CAKE FLAVORS CONTINUED

- Chocolate Overload
  Chocolate Fudge Cake, Milk Chocolate Mousse
  Chocolate Ganache, Chocolate Crunchies
- Lemon Delight
  Lemon Pecan Cake, Lemon Curd,
  Raspberry Marmalade, Strawberry Shortcake
  Vanilla Sponge Cake, Strawberry Marmalade,
  Fresh Strawberries, Vanilla Bean Cheesecake
- Cookies & Cream
  Chocolate Fudge Cake, Cookies and Cream Mousse,
  Chocolate Ganache

PLATED DESSERT OPTIONS

- Triple Chocolate Mousse Cake
  Raspberry Sauce
- Chef Seasonal Creme Brulee
  Fruit De Sel Chocolate Cookies
- Key Lime Tart
  Coconut Cream, Florida Strawberry Sauce

VIP AFTER HOURS WEDDING PARTY

$15 per person

INCLUDED IN YOUR AFTER HOURS PACKAGE
- 1 hour open bar extended at package price
- Mini Cheeseburger Slider Station
  With Accompaniments Of Lettuce, Tomato, Pickle, Ketchup, Mustard and Mayo
- Flatbread Pizza Station
  Choice of Three
- Margarita
- Italian Sausage, Pepper and Onion
- Florentine: Spinach, Ricotta, Roasted Garlic
- Housemade Meatball and Pecorino
- BBQ Chicken, Corn, Black Bean, Green Onion, Red Onion, Cheddar, Fresh Tomato, Mozzarella and Basil
- Tortilla Chips, Salsa and Guacamole