



WELCOME TO CHILES HOSPITALITY EVENTS!

Congratulations on your engagement! We can't wait to hear more about your dream wedding. Whether you've always pictured saying "I do" with your toes in the sand or you're ready to leave the chilly weather behind, Anna Maria Island is the picture-perfect destination for beach-loving couples who want to escape to paradise and celebrate their love amidst friends and family.

At Chiles Hospitality, we're committed to making your journey to the aisle as easy as it was to say "yes" to forever with your partner. With three unique waterfront properties and an innovative events team, we pride ourselves on providing our couples with an unforgettable wedding experience without the stressors often associated with wedding planning.

Our wedding packages were designed to simplify the whole process, from the moment you book the perfect venue with us all the way to your grand exit as newlyweds.



BEACH | HOUSE



ANNA MARIA 
BAKE HOUSE

**GAMBLE
CREEK**
Farms

OUR WEDDING VENUES

The Grand Pavilion at the Sandbar Restaurant – The Gem of the Gulf

Seats up to 150 guests

Tucked among the sea oats and native grasses, the Grand Pavilion at the Sandbar feels like your own secret slice of sugar-sand beach — and on your wedding day, it will be. Perfect for a romantic wedding ceremony and reception or a private event, The Grand Pavilion at the Sandbar is truly a one-of-a-kind venue that will leave you and your guests speechless.

Picture it: Step out onto pristine white sand for an entrance that will take everyone’s breath away (yours included!). Soak in the sea breeze and feel the sand beneath your feet as you stand alongside your partner and commit to forever, celebrating your love under our decorated bamboo arbor with the aquamarine waters of the Gulf of Mexico sparkling behind you.

Then, it’s time to celebrate! Indulge in the experience of sugar-white sand between your toes, the soft rhythm of rolling waves, and the most beautiful sunsets in the world.

A scene that is just as perfect in your wedding photos as it is in real life.

Weather not cooperating? No worries. We have systems in place to keep you and your guests dry, so there won’t be any rain on your parade!



OUR WEDDING VENUES

The Sunset Deck at the Beach House – Where Modern Chic Meets the Beach Seats up to 100 guests

The Sunset Deck offers one of the largest beachfront decks along Florida’s West Coast, so you know the views can’t be beat. A state-of-the-art, climate-controlled event space with unobstructed views of white sands and crystal-clear Gulf waters will wow your guests from the moment they step inside.

Make your entrance across a wooden bridge that leads to a beachfront ceremony surrounded by sea grapes, native flora, and the sound of crashing waves. Then, celebrate in style in our private reception area with an exquisite menu filled with locally-sourced seafood, produce, baked goods, and more.

Worried about rain? We’ve got you covered with systems in place to keep the elements at bay so the party doesn’t miss a beat.



OUR WEDDING VENUES

Buttonwood Bay at the Mar Vista Restaurant – A Slice of Old Florida Charm

Seats up to 135 guests

*Brunch Events or Restaurant Buy-Outs only.

Set in the picturesque village of Longboat Key, Mar Vista is a genuine Florida treasure known for its food, scenery, and atmosphere. Enjoy a fresh Florida seafood meal inside the quaint dining room or on the outdoor covered deck overlooking Sarasota Bay.

Perfect for rehearsal brunches or farewell brunches, our small-yet-stunning venue is tucked away under ancient Buttonwood trees and offers an authentic Anna Maria Island experience that will have all your guests ready to plan their return trip.

Come by land or by sea — with our private 12-slip dock, it's easy for any style of watercraft to pull up to the celebration (even a sea plane!). No need to worry if you're arriving after a day on the water! Just look for Intracoastal Mile Marker #39 and you'll know you've made it to paradise.



OUR ENVIRONMENTAL IMPACT

Chiles Hospitality is a family of three incredible waterfront restaurants, an organic farm with 26 acres of vegetables, fruits and flowers, and a full bakery. With sustainability at the heart of everything we do, all of our concepts work together to provide the best dishes for our guests and the environment.

All of our Chiles Hospitality concepts are inspired by the beauty of the area and culture of the community that they occupy. Looking out on some of the most pristine beaches, beautiful back water bays and unspoiled farmland makes us incredibly passionate about fighting to preserve our local natural resources. We're proud to help the organizations below who share our vision, whether it's through donations or getting out and volunteering.

We invest in our community and care about our environment. Our corporate values include sustainability and eco-consciousness and we strive for that every day by having a parking lot water management system, sea turtle-friendly lighting, beach friendly native landscaping, composting, growing our own vegetables, recycling oyster shells, and supporting skip the straw campaign. We are proud to work with the following initiatives:

World Central Kitchen

Gulf Coast Oyster Recycling and Renewal Program

All Clams on Deck

Pine Ave. Restoration

MOTE Marine Laboratory

1% for the Planet

PRICING

SITE FEE

Site Fees for weddings and events with our venues —Sandbar, Beach House, and Mar Vista — vary based on your selection of venue and date. Site Fees are subject to increases on holidays and are issued at the discretion of the Chiles Hospitality Event Team. All events must end by 10:00 p.m. in accordance with the island-wide noise ordinance. Venues are reserved for a 5-hour time frame for ceremony and reception. All site fees incur a 23% service charge and 7% sales tax.

Sandbar and Beach House Site Fees

Monday – Thursday	\$3,500.00
Friday and Sunday	\$4,500.00
Saturday	\$5,500.00

Mar Vista Brunch Site Fees

Monday – Thursday	\$2,000.00
Friday and Sunday	\$2,500.00
Saturday	\$3,000.00

Site Fee Inclusions:

- Elegant Floor Length White Cotton Tablecloths and White Linen Napkins
- China, Glassware, and Silverware
- Dance floor (Sandbar Only)
- Standard Round Tables, Rectangle Buffet tables, and Tall Cocktail Tables
- Reception Chairs
- Onsite Wedding Dressing Room
- Complimentary Valet Parking
- Exclusive List of Recommended Vendors

FOOD AND BEVERAGE MINIMUMS

Food and Beverage Minimums apply for all events. These are determined based on time of year, event location, and day of the week. Food and Beverage items are subject to 23% service charge and 7% sales tax.

Sandbar and Beach House

Monday-Thursday	\$4,000.00
Friday and Sunday	\$6,000.00
Saturday	\$8,000.00

Mar Vista Brunches

Food and Beverage Minimums are based on a \$100 per person fee, multiplied by the number of attendees. There is a 20-person minimum for all brunches.

CEREMONY SITE FEE

Ceremony Site Fee - \$2,500.00

Every ceremony site fee includes the following:

- Use of Ceremony Beach Space
- Outdoor White Folding Chairs
- Ceremony Table with Sand Ceremony Materials
- Setup & Breakdown of Included Items
- Inclement Weather Back-Up Plan
- Two-Post Bamboo Arbor with White or Ivory Fabric Draping
- Ceremony Rehearsal
- Day-of Coordinator

Day Of Coordinator

A dedicated Day of Coordinator is included for your special day. This individual would be responsible for assisting in coordination of the ceremony and reception timeline, overseeing all vendor arrival and set up, placement of personal décor items, and act as the main point of contact for the venue staff and outside vendors on the day of your event. The client is responsible for bringing all décor and personal items to the venue one day prior to the event. All items must be unwrapped, pre-constructed and readily available for placement. Communication and planning between you and your Day of Coordinator will begin five days prior to your event.



THREE-DAY WEDDING TRIFECTA PACKAGE

The Wedding Trifecta Package was designed for couples who want to host a fully immersive wedding experience for their guests, from welcoming them with a seaside rehearsal dinner to a proper send-off with a beachfront farewell brunch. With the intimate Mar Vista, the stunning Sandbar, and the relaxing Beach House, Chiles Hospitality has all of your bases covered.

You only get one chance at your wedding weekend — you might as well do it right!

Pricing:

Three-Day Wedding Experience Site Fee: \$10,000.00

Three-Day Wedding Package Food & Beverage Minimum: \$25,000.00

Ceremony Package: Fee Waived

YOUR THREE-DAY WEDDING WEEKEND PACKAGE INCLUDES:

REHEARSAL DINNER

- Choice to host your event at Sandbar or Beach House, based upon availability
- Four-hour rehearsal dinner
- Choice of customized wedding buffet or plated dinner service
- Elegant floor-length white linens and napkins
- China, glassware, and silverware
- Banquet tables and chairs for your event
- Complimentary valet parking
- Exclusive list of recommended vendors

WEDDING

- Choice to host your event at Sandbar or Beach House, based upon availability
- Four (4) passed hors d'oeuvres
- Customized wedding buffet or plated service
- Four-hour premium bar service
- Champagne toast
- Complimentary cutting and service of client-supplied wedding cake
- Coffee and tea service
- Elegant floor-length white linens and napkins
- China, glassware, and silverware
- Banquet and cocktail tables for your event
- White folding chairs
- Menu tasting
- Complimentary valet parking
- Exclusive list of recommended vendors

FAREWELL BRUNCH

- Two-hour brunch event hosted at Mar Vista
- Customized family-style brunch menu
- Elegant floor-length white linens and napkins
- China, glassware, and silverware
- Banquet tables and chairs for your event
- Complimentary valet parking
- Exclusive list of recommended vendors

BUT THAT'S NOT ALL! THE WEDDING TRIFECTA INCLUDES THESE BONUSES:

Complimentary menu tastings: Menu tasting fees for up to four (4) guests are waived for couples who book the Trifecta package. Tastings are scheduled during off-peak hours on weekends based on availability.

Celebrate one year with us: All couples who celebrate their wedding weekend with Chiles Hospitality receive a \$150 gift card toward your first anniversary dinner at one of our properties to celebrate your anniversary and remember the amazing memories of your special wedding day!



WEDDING MENU PACKAGES

EVERY WEDDING CELEBRATION INCLUDES:

- Four (4) Passed Hors D'oeuvres
- Choice of Customized Wedding Buffet or Plated Dinner Service
- Four-Hour Premium Bar Service
- Champagne Toast
- Complimentary Cutting and Service of Client-Supplied Wedding Cake from Exclusive Wedding Cake Partners
- Coffee and Tea Service

Celebrate one year with us!
All couples who celebrate their wedding with Chiles Hospitality receive a \$100 gift card toward your first anniversary dinner at one of our properties to celebrate your anniversary and remember the amazing memories of your special wedding day!



BUTLER PASSED HORS D'OEUVRES

Please choose four passed hors d'oeuvres from the following cold and hot selections:



Cold

Heirloom Tomato, Mozzarella Ball, Basil,
Balsamic Reduction

House Smoked Creamy Fish Dip, Teddy's
Homemade Hemp Cracker

Seafood Roll, New England Style, Lemon,
Celery

Black Bean Hummus, Roasted Pepper,
Pickled Onion, Olive Ciabatta

Bleu Cheese Mousse, Celery, Brioche,
Candied Walnut, Blueberry Compote

Open Blue Cobia Ceviche, Plantain Chip

Poached Gulf Shrimp, Horseradish Cocktail
Sauce +\$5pp

Seared Tuna Wonton, Pickled Ginger,
Wasabi Aioli +\$5pp

Hot

Arancini, Mozzarella, Bob Woods Ham

Gulf Crusted Coconut Shrimp, Bang-Bang
Style

Mini Chicken & Waffles, Rosemary
Scented Syrup

Crispy Vegetable Spring Roll, Sweet Chili
Sauce

Shogun Farms Pulled Pork, Vegetable
Crudités, Boston Bibb Lettuce

Mini Vegetable Empanadas, Cilantro
Crème

Petit Croque Monsieur

Bacon Wrapped Scallop, Plum Sauce
+\$5pp

Wagyu Beef Sliders, Caramelized Onion,
Horseradish Crème + \$3pp

BUFFET MENU

WEDDING BUFFET PACKAGE PRICING: \$150.00 per person

All upgrades chosen within are added to your package's pricing for an overall grand total.

TO BEGIN

(Choose two salads)

Gamble Creek Farmhouse Salad: Local Salad Greens, Candied Walnuts, Roasted Carrots, Tomatoes, Cucumbers, Goat Cheese Crumbles, Lemon Vinaigrette, Buttermilk Herb Ranch Dressing

Florida Tomato Panzanella Salad: Vine-Ripened Tomatoes, Torn Basil, Red Onion, Croutons, Olives, Tomato & Balsamic Vinaigrette

Caesar Salad: Torn Romaine, Shaved Parmesan, Pulled Croutons, Dressing

Spinach Salad: Eggs Mimosa, Chard, Tomatoes, Roasted Peppers, Red Onion Slivers, Sherry Vinaigrette

Toasted Farro Salad: Radicchio, Charred Vegetables, Feta Cheese, Candied Walnuts, Pomegranate Balsamic Dressing

Moroccan Couscous Salad: Tomato, Onion, Cucumber, Parsley, Mint, Lemon, Dried Figs +\$3pp

Sand Bar Cobb Salad: Crisp Iceberg Lettuce, Romaine, Diced Tomato, Bacon Crumbles, Cage-Free Eggs Mimosa, Locally-Smoked Fish, Chives, Bleu Cheese, Grain Mustard Dressing +\$5pp

DINNER ENTREES

(Choose three entrees)

Grilled Chicken, Lemon Caper Bure Blanc

Cast Iron Seared Mahi, Miso Glazed, Dill Butter

Tomato & Olive Braised Chicken Thighs

Braised Beef Short Ribs, Red Wine Reduction

Slow Roasted Shredded Pork, Miso BBQ Sauce

Seasonal Sustainable Fish, Jalapeno Mango Vinaigrette, Corn Relish +\$5pp

Slow Roast Prime Rib* +\$18pp

Beef Tenderloin, Béarnaise Sauce, Stewed Mushrooms* +\$20pp

**Menu Items marked with an asterisk require a Chef Attendant. Chef Attendant - \$200.00 per attendant*

CHEF ACCOMPANIMENTS

(Choose two chef accompaniments)

Pigeon Pea Rice, Mirepoix

Whipped Yukon Gold Potatoes

Chef's Selection of Vegetables

Steamed Lemongrass Rice

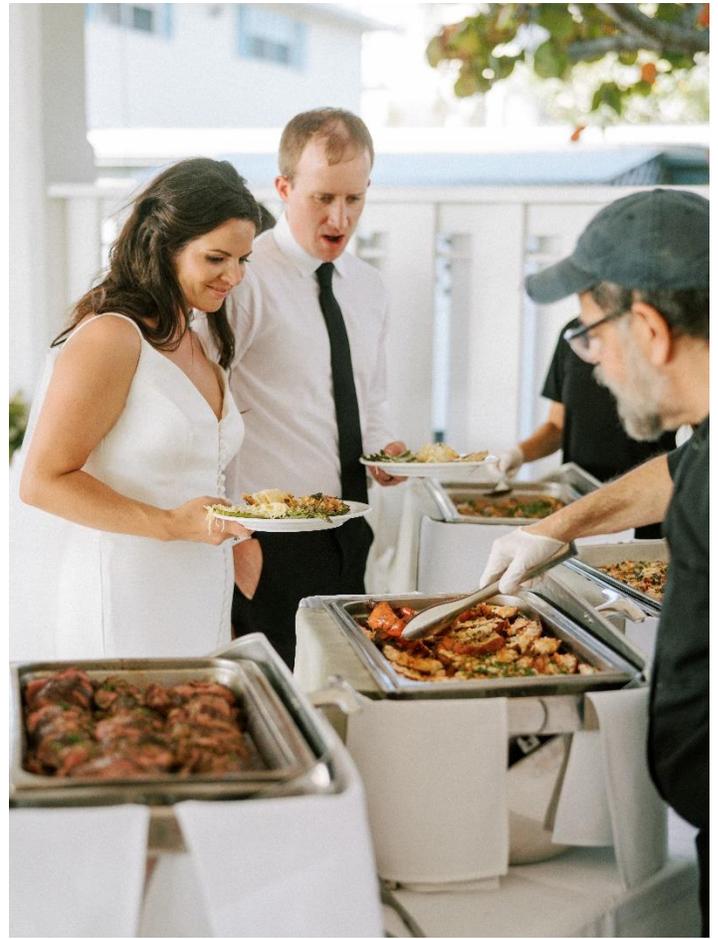
Olive Oil Crushed Potatoes

Blistered Green Beans

Roasted Fingerling Potatoes +\$3pp

Roasted Cauliflower, Zucchini, Golden Raisins, pine nuts +\$5pp

Bradley Country Store Cheese Grits +\$5pp



PLATED MENU

Guests are offered a choice of two single entrées. Based on the confirmed guest count, the client is charged by multiplying entrée choice with the quantity ordered of that entrée. Entrée selection counts are due no less than fourteen (14) business days prior to the event date.

BEGINNINGS

(Choose a salad course)

Baby Iceberg, Blistered Heirloom Tomatoes, Bacon Bits, Cucumbers, Grilled Red Onions, Blue Cheese Dressing

Gamble Creek Farmhouse Salad: Local Salad Greens, Candied Walnuts, Roasted Carrots, Tomatoes, Cucumbers, Goat Cheese Crumbles, Lemon Thyme Vinaigrette

Whole-Leaf Caesar Salad, Shaved Parmesan, Pulled Croutons, Dressing

Caprese Salad with Arugula, Honey Balsamic, Basil Pesto

INTERMEZZO COURSE

Choice of Taylor's Ice Cream Hand-spun Sorbet: Watermelon, Orange, Mango

MAIN COURSE

(Choose two entree courses)

Airline Roasted Chicken Breast | \$132.00 per person
Pigeon Pea Rice, Sautéed Green Beans, Lemon Thyme Butter

Seared Mahi | \$132.00 per person
Wild Mushroom Pilaf, Chardonnay Beurre Blanc

Cider-Brined Pork Loin | \$135.00 per person
Roasted Garlic Mash, Broccolini, Blistered Tomatoes, Pan Jus

Sustainably-Raised Cobia | \$140.00 per person
Bradley County Store Grits, Mushroom Ragu, Red Wine Jus

Filet Mignon | \$145.00 per person
Roasted New Potatoes, Baby Carrots, Caramelized Shallot Demi-glace

DUO PLATED ENTRÉE

All duo plates are served with Whipped Yukon Gold Potatoes, Caramelized Shallots, and Chef's Selection of Vegetables.

Grilled Chicken Breast, Lemon Thyme Bur Blanc and Grilled Shrimp with Basil Hollandaise
\$155.00 per person

Grilled Chicken Breast, Lemon Thyme Bur Blanc and Lump Crab Cake with Grain Mustard Sauce
\$155.00 per person

Grilled Chicken Breast, Lemon Thyme Bur Blanc and Cast-Iron Seared Scallops, Garden Pesto
\$155.00 per person

Chargrilled 4oz Beef Tenderloin, Shallot Demi-Glace and Lump Crab Cake with Grain Mustard Sauce | \$165.00 per person

Chargrilled 4oz Beef Tenderloin, Shallot Demi-Glace and Grilled Shrimp with Basil Hollandaise
\$165.00 per person

Chargrilled 4oz Beef Tenderloin, Shallot Demi-Glace and Cast-Iron Seared Scallops, Garden Pesto | \$165.00 per person



INCLUDED PREMIUM FOUR-HOUR BAR SELECTION

Liquor:

Tito's Vodka, Captain Morgan Rum, Bacardi Rum, Tanqueray Gin, Jim Beam Bourbon, Jose Cuervo Tequila, Canadian Club Whiskey, Dewars Scotch

Domestic & Imported Beers:

Choose two domestic and two imported beer selections

Domestic Beers: Michelob Ultra, Budweiser, Bud Light, Coors Light, White Claw

Imported Beers: Corona, Corona Light, Dos Equis Lager, Dos Equis Amber, Heineken, Red Stripe

Wine:

House Chardonnay, Pinot Grigio, Merlot, and Cabernet

Assorted Juices, Mixers & Soft Drinks



Upgrade to a Luxury Four-Hour Bar | \$15 per person

Liquor:

Grey Goose Vodka, Diplomatico Rum, Bombay Sapphire Gin, Woodford Reserve Bourbon, Casamigos Tequila, Canadian Club Whiskey, Dewars Scotch

Domestic & Imported Beers:

Domestic Beers: Michelob Ultra, Budweiser, Bud Light, Coors Light, White Claw

Imported Beers: Corona, Corona Light, Dos Equis Lager, Dos Equis Amber, Heineken, Red Stripe

Local Florida Beer

Wine:

LOLA Chardonnay, Lola Rose, Lola Russian River Pinot Noir, Prosecco

Assorted Juices, Mixers & Soft Drinks

**Mixed drinks are single pour. Shots and Frozen Drinks are not included on banquet bars.*

COCKTAIL HOUR & STATION ADDITIONS

DISPLAYS

Duo of Raw and Grilled Crudités, Lemon Aioli, Maldin Sea Salt | \$13pp

Chef Toffer's Charcuterie: Sliced Cured Meats, Whole Grain Mustard, Water Crackers | \$23pp

Seasonal Oysters, Ginger Mignonette, Cocktail Sauce, Lemon | \$5pp

Fruit and Cheese Tree | \$250 (small) / \$325 (med) / \$400 (large)

STATIONS

Seafood Raw Bar / Prawns, Oysters, and Alaskan Crab, Spicy Remoulade, Spiked Cocktail Sauce, Champagne Mignonette | \$27pp

Duo of Land & Sea "Nashville" Style | \$21pp

Buttermilk-Brined Chicken & Sustainable Fish, Bread and Butter Pickles, Hot Sauce, Sweet Cornbread, Whipped Butter

Sliders and Chips Station | \$20pp (based on 2 sliders per person)

Served with BBQ or Sea Salt Chips

Choice of two options below:

- Barbecue pulled pork with pickled slaw
- Wagyu burger, pimento cheese aioli, LTO
- Mini crab cakes, Old Bay aioli, Shredded lettuce
- Black bean burger, lettuce, Tomato Jam

**Make any station an action station! +\$200 chef attendant fee.*

CARVING STATIONS

Requires a \$200 chef attendant fee

Sage Rubbed Breast of Turkey | \$18pp

Dijon Mustard, Aioli, Peach Chutney

Silver Dollar Rolls

Smoked Beef Brisket | \$16pp

Slow-Smoked Beef Brisket, SC Mopping Sauce

Mini Vidalia Onion Rolls

Butter Poached Prime Rib | \$20pp

Cream Horseradish, Aioli, Gourmet Grain Mustard, Soft Dinner Rolls

SWEET ENDINGS: TASTY UPGRADES TO YOUR PACKAGE

Chef Teddy's Cupcake Display: \$6 per cupcake

Minimum order of one dozen

Cake Flavors: Vanilla, Chocolate, Red Velvet

Buttercream Flavors: Vanilla and Chocolate Buttercreams,
Cream Cheese Frosting

Chef Teddy's Premium Cupcakes: \$9 per cupcake

Minimum order of one dozen

Flavors: Mojito Key Lime, Coconut, Piña Colada,
Passionfruit, Blueberry

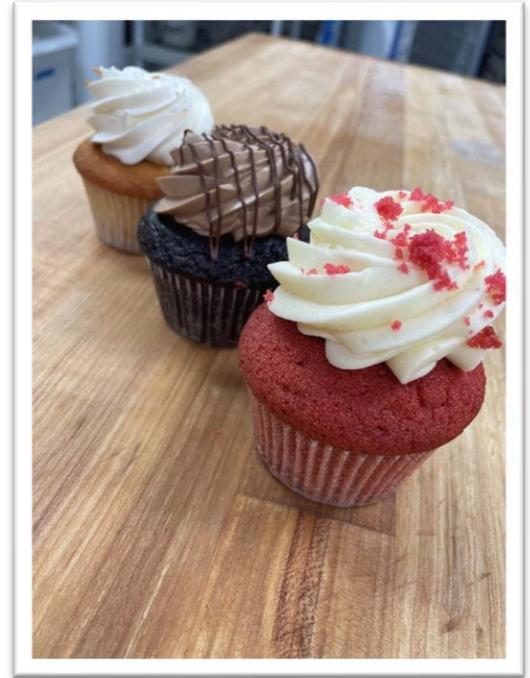
Dessert Display: \$11 per person

Choice of Three

Key Lime Pie, Blueberry Cheesecake, Triple Chocolate
Cake, Coconut Cake, Carrot Cake

Miniature Dessert Station: \$15 per person

Chef Teddy's selection of brownies, cookies, mini pies,
and mini blueberry cheesecake



WEDDING FAVORS

Check off another box on your to-do list by upgrading your experience with in-house wedding favors. All sweets are handmade by our culinary team and individually wrapped, so guests can take home a little piece of Chiles Hospitality. Pricing listed below is per piece.

Chocolate Chip Cookies | \$5 each

Rice Krispy Treat | \$6 each

Chocolate Brownie | \$9 each

Chef Teddy's Cupcake | \$9 each

Signature Mini Key Lime Pie | \$10 each

Signature Mini Blueberry Cheesecakes | \$11 each

LATE NIGHT SELECTIONS

Wind down with a surprise treat for guests to snack on! Late-night food stations are brought out in the final hours of your celebration for guests to enjoy as they get ready to leave for the night.

Chips and Dips | \$13pp

Tortilla Chips with Pico de Gallo and Guacamole | House Sea Salt Chips with Onion Dip

The Late-Night Breakfast | \$22pp

Cheddar Smothered Eggs, Honey Covered Ham, and Bacon Breakfast Potatoes

County Fair | \$18pp

Churros with Chocolate Dipping Sauce, Mini Gourmet Corn Dogs with Ketchup, Mustard, Relish, Bagged Peanuts

Hit the Trail | \$16pp

Build your own trail mix! Peanuts, Chocolate-Covered Pretzels, Granola, Wasabi Peas, Dried Fruit, M&M's

Mini Dessert Station | \$15pp

Chef Teddy's selection of brownies, cookies, mini pies, and blueberry cheesecakes



We can't wait to celebrate with you!

Turn your wedding day into a wedding weekend by hosting your rehearsal dinner and/or farewell brunch with Chiles Hospitality! With three properties available, you can treat your guests to an immersive wedding experience they'll remember for years. Couples who book ancillary events with their wedding receive 50% off the site fee for their rehearsal dinner and/or farewell brunch.

LUXURY LINEN, NAPKINS, CHARGERS & CHAIR UPGRADES

Don't worry about finding a luxury rental provider! Our team can design and procure luxury linens, napkins, chargers, and chairs to upgrade your event experience and align with your vision. All design upgrades must be handled through Chiles Hospitality. Couples may provide swatches and photos for approval from the events team.



THE FINE PRINT

- All pricing is per person unless specifically noted otherwise.
- Service charge, currently 23%, is applicable to all costs. Sales tax is currently 7%. Both service charge and sales taxes are subject to change.
- Our culinary team would be delighted to customize menus to meet your specific needs / requests. Please speak to your Catering Manager for further details. If you desire a custom menu, please note that these custom menus will be higher than our wedding package pricing.
- Please speak to your Catering Manager regarding special dietary restrictions (vegetarian, vegan, gluten free, etc.).
- Package pricing is subject to change up to 30 days prior to your event date.
- All food and beverage must be supplied and prepared by Chiles Hospitality Culinary team and consumed in the event space (except for a wedding cake and packaged wedding favors). No food or beverage may be removed from the property.
- In accordance with Florida State Beverage Licensing, Chiles Hospitality is responsible for supplying all products and bar labor for any alcohol related services.
- Self-service bars are not permitted. Any cash bar sales are not applied towards the Food & Beverage Minimum. Food service is required with all bars.
- Fourteen business days prior to the function date, the final guaranteed number of attendees (and a breakdown of entrée counts) must be submitted to your event sales manager. If the guarantee is not submitted, the contracted guest count will become the guarantee. After this date, the guarantee may increase based upon availability, but may not decrease.
- All vendors contracted by our clients are required to follow all guidelines including any state and local guidelines that might be in effect including the wearing of masks, social distancing requirements, etc. All requirements will be provided in advance and are subject to change.
- Vendor names and contract information are to be provided to your Catering Manager at least 30 business days prior to the event date. All vendors must be approved from Chiles Hospitality exclusive vendor list and are required to supply adequate proof of insurance a minimum of ten business days in advance of the event date. Chiles Hospitality is not responsible for any items brought onto the premises by outside vendors nor their performance.
- All events must end no later than 10:00pm due to the noise ordinance policy of Anna Maria Island.