

WEDDING INFORMATION



Welcome to
The Tides Club

1001 N. HWY A1A, BLDG #967
PATRICK AFB, FL 32925

Grand Ballroom 🍷 Beachfront Deck 🍷 Ocean Lounge 🍷 Bridal Suite 🍷 Dining Room

Grand Ballroom Packages

Four Hour Ballroom rental
Complimentary Linen Consultation with Buds, ETC
"First Tier" Table Setup with 10 Guests Per Table
"First Tier" Sweetheart table
Ceremony on Ocean deck
Decorated Arch Rental
"Sparkle & Shine" All Day Bridal Suite Rental
Cheese & Fruit Hors d'Oeuvres
Themed Dinner Buffet
Flavor Infused Water, Lemonade, Iced Tea Station
Prepaid Bar
Bartender & Service Charge

Coastal Package for 70 guests \$6,950
Seaside Package for 100 guests \$ 9,115
Paradise Package for 150 guests \$12,600



Ocean Lounge Package

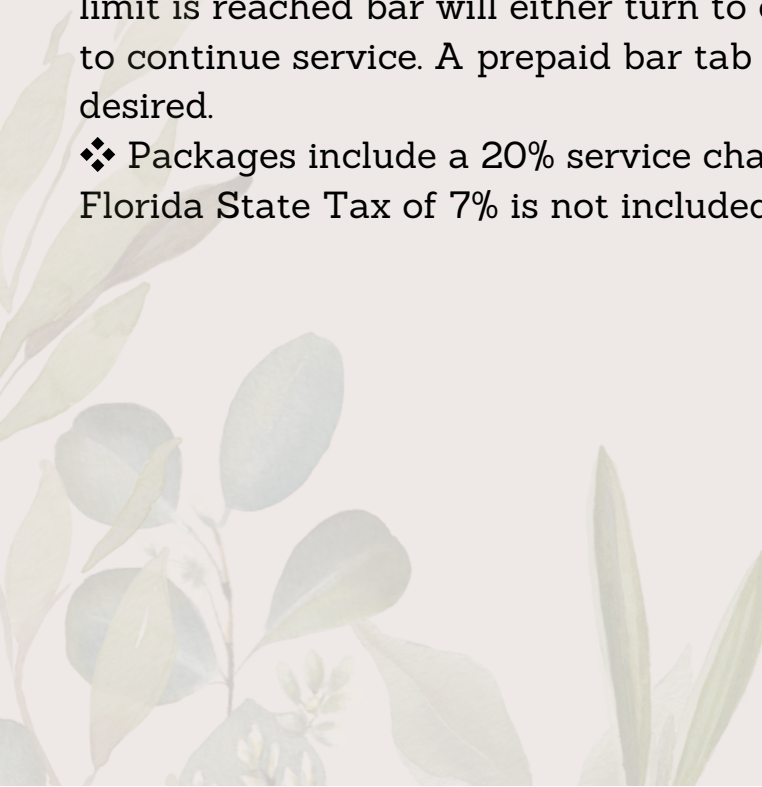
Wedding Ceremony on Deck
"Sparkle and Shine" Bridal Suite Rental
Arch Rental from The Tides Club
Wedding Reception in Ocean Lounge
White Tablecloths and Napkins
Table Décor from The Tides Club
Cheese and Fruit Hors d'Oeuvres
Themed Dinner Buffet
Service Charge
Bartender for Duration of Reception

50 Guests \$3,500

AMANDA ST DENIS
Catering Director
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ADDITIONAL INFORMATION ON INCLUSIVE PACKAGES

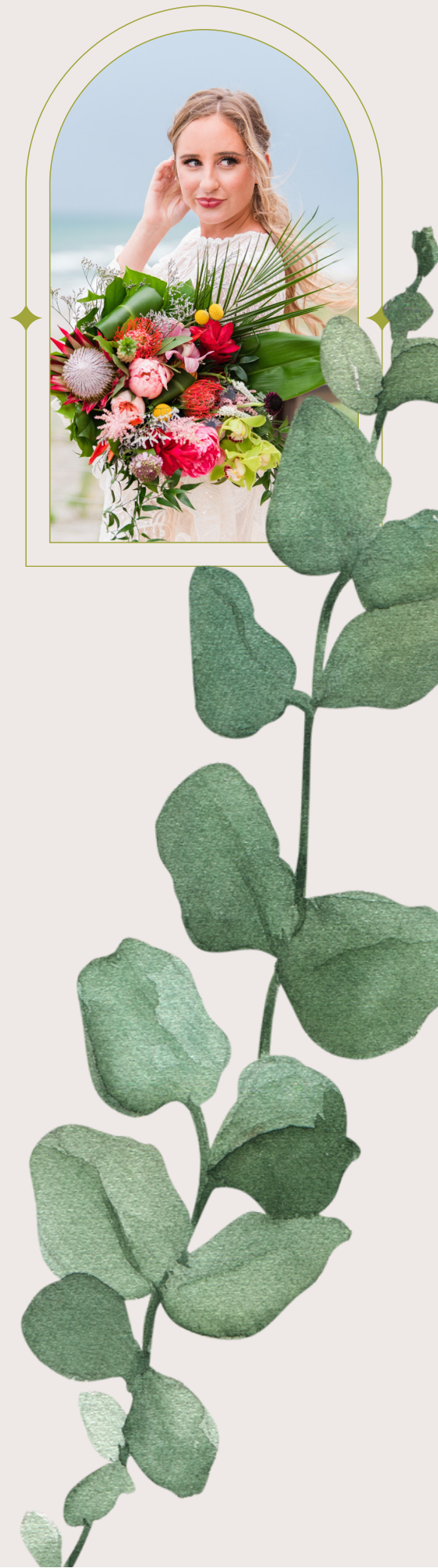
- ❖ Each package includes a 4 hour room rental, each additional hour can be rented at \$100 per hour, plus bartender fee for additional hours.
 - ❖ Each Ballroom package includes a linen consultation with Buds, ETC. The “first tier” refers to the table setup with tablecloth, runner, centerpiece, napkins, chargers, and chiavari chairs. Upgraded table pieces may be purchased. The sweetheart table will be decorated in a similar style determined by Buds, ETC.
 - ❖ Package includes set-up and take-down of decorations.
 - ❖ Packages include one hour ceremony on deck with standard deck setup with white benches, additional seating may be available for those who cannot use the benches. The Ballroom packages include an arch rental (lattice, metal, or wood) decorated by Buds, ETC. The Ocean Lounge Packages include an arch setup by the Tides Club
 - ❖ Packages include the “Sparkle & Shine” Bridal Suite Package. The “Sparkle & Shine” Bridal Suite rental includes all day bridal suite rental, self serve mimosa bar in room, cans of soda, deli platter, caprese skewers, cheese and fruit platter, one dozen tuxedo strawberries, and bottled waters. Coffee available upon request.
 - ❖ Each package includes cheese and fruit platter built for guest count during the cocktail hour. Additional appetizers may be purchased.
 - ❖ Ballroom Packages include bartender fee, as well as prepaid bar, once bar limit is reached bar will either turn to cash bar or host can provide credit card to continue service. A prepaid bar tab can be added to the Ocean Lounge if desired.
 - ❖ Packages include a 20% service charge on food and beverage, however, Florida State Tax of 7% is not included.
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EVENT TIPS AND INFORMATION

1. Due to Health and Safety at PSFB no sparklers are permitted at The Tides Club. Bubbles, glow sticks, or LED sparklers are recommended if doing a send-off.
2. No artificial or deeply colored rose petals on the deck as they stain the deck.
3. No loose glitter, glitter runners, or glitter ribbon.
4. Nothing is to be hung on the walls using any sort of tape, glue, 3m hooks, etc. The paint is easily chipped. Any damages to the building will be paid for by the event host.
5. Nothing is to be applied to the dance floor; i.e. stickers, tape, or appliques.
6. In order to keep meal service efficient all food services will be started within 15 minutes of the scheduled time on the BEO.
7. If any of the Tides décor is missing after the event, please return promptly. Any décor not returned after 48 hours will be charged to the host.
8. All food and beverage needs to come from The Tides, including time before, during, and after the event.
9. Bar Services will begin at the start of the reception, unless otherwise specified.
10. Catering details are due two weeks prior to the event, final payment and final guest count are due one week prior to the event.

If you have any questions
please feel free to reach out.

Thank you



BRIDAL SUITE PACKAGES

Sparkle & Shine Package: \$450

Includes:

- Bridal Suite Full Day Rental
- Self Serve Mimosa Bar in Room
- Assorted Sodas and Bottled Waters
- Deli Platter
- Caprese Skewers
- Cheese and Fruit Platter
- One dozen tuxedo strawberries

Glitter Package: \$375

Includes:

- Bridal Suite Full Day Rental
- Self-Serve Mimosa Bar in Room
- Assorted Sodas and Bottled Waters
- Fruit Platter
- Red Pepper Hummus w/Grilled Pita

Basic Bridal Suite Rental Full Day: \$300

Self-serve Mimosa Bar includes 2 bottles of Sparkling Wine or N/A Cider, OJ and Cranberry.
Additional Bottles maybe added upon request.

Packages are based on bridal suite occupancy of 8 people and below.



FULL BAR SERVICE

The Tides offers a full bar complete with bartender services. All alcoholic beverages need to be supplied by The Tides. A bartender is required for all events with alcoholic beverages. The bartender fee for the duration of your four hour event is \$150, with an additional \$100 for each additional hour.

Bar tabs can be handled to match the host's budget. From an open bar to cash bar to everywhere in between, we've got you covered

Common bar tab types include:

OPEN BAR

(The host will pay for the full bar, up to a preset amount)

CASH BAR

(The guests pay for their drinks)

LIMITED BAR

(Host will pay for beer, and wine, guest pays for liquor etc)

Drinks run from \$3.5 for domestic beer to \$6.5 for premium liquor.

We are able to accommodate requests for specialty cocktails and mocktails.

Cheers!

THEMED DINNER BUFFET EXAMPLE

(MINIMUM 25 GUESTS)

TEX-MEX

BEEF AND CHICKEN FAJITAS, PEPPERS AND ONIONS
BEEF AND PULLED PORK TACOS
WARM FLOUR TORTILLAS
SPANISH RICE AND BEANS
CRISPY TORTILLA CHIPS WITH
HOMEMADE SALSA SELECTION
SHREDDED CHEESE, SOUR CREAM, PICO DE GALLO &
GUACAMOLE
CHURRO CUPCAKES

BBQ

POTATO SALAD AND COLESLAW
BBQ BEEF BRISKET
HONEY BBQ CHICKEN
BAKED MAC & CHEESE
GREEN BEANS & BAKED BEANS
JALAPENO CHEDDAR CORNBREAD
APPLE CRISP

ITALIAN

CAESAR SALAD
CAPRESE SALAD
PENNE PASTA WITH BOLOGNESE SAUCE
CHICKEN (PARMESAN, MARSALA OR PICCATA)
PESTO TORTELLINI
GRILLED VEGETABLES
GARLIC BREADSTICKS
TIRAMISU CUPCAKES

HOMESTYLE

GARDEN & AMBROSIA SALAD
SMOTHERED CHICKEN WITH MUSHROOM GRAVY
KIELBASA WITH PEPPERS AND ONIONS
COUNTRY GREEN BEANS
CHIPOTLE CREAMED CORN
HONEY-BUTTER BISCUITS
WARM PEACH COBBLER



*All food and beverage is subject to 20% service charge

SIGNATURE BUFFET

BUFFET I

CHOOSE: (2) SALADS, (2) ENTRÉES, (4) SIDES

BUFFET II

CHOOSE: (2) SALADS, (3) ENTRÉES, (4) SIDES

SALADS

- GARDEN SALAD, CUCUMBERS, CARROTS, TOMATOES WITH RANCH & BALSAMIC DRESSINGS
- MIXED GREENS, BLUE CHEESE, CANDIED WALNUTS, DRIED CRANBERRIES, BALSAMIC VINAIGRETTE
- FIELD GREENS, GRAPE TOMATOES, GOAT CHEESE, BALSAMIC VINAIGRETTE
- FRESH ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING
- CUCUMBER, TOMATO, FETA CHEESE & RED WINE VINEGAR
- FRESH FRUIT SALAD
- CAPRESE SALAD

ENTRÉES

- BUTTERMILK CHICKEN-FRIED STEAK, CREAM GRAVY
- STUFFED CHICKEN BREAST WITH ARTICHOKE, RED PEPPER & FONTINA CREAM SAUCE
- HERB ROASTED PORK LOIN WITH APPLE RELISH
- SEARED SALMON (MUSTARD DILL OR SHALLOT WHITE WINE)
- THYME & ROSEMARY PRIME RIB
- HERB-ROASTED CHICKEN BREAST, NATURAL JUS
- GRILLED MAHI WITH CAJUN SHRIMP SAUCE
- BEEF MEDALLIONS WITH MUSHROOM DEMI-GLACE
- VEGETABLE LASAGNA

SIDES

- BRUSSEL SPROUTS WITH BACON AND ONION
- JASMINE RICE
- WHITE WINE PAN ROASTED MUSHROOMS
- SEASONED WILD RICE
- SEASONAL ROASTED VEGETABLES
- ROASTED GARLIC MASHED POTATOES
- GRILLED ASPARAGUS
- FINGERLING POTATOES
- GREEN BEANS ALMANDINE
- BAKED MAC & CHEESE



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HORS D' OEUVRES

*25 PIECES UNLESS SPECIFIED

COLD SELECTIONS

SHRIMP COCKTAIL

BLACKENED CHICKEN MANGO CUPS

CAPRESE SKEWERS

BLT STUFFED CHERRY TOMATOES

HOT SELECTIONS

MEATBALLS-(SWEDISH, SWEET BBQ, MARINARA)

JUMBO CHICKEN WINGS- (BBQ, BUFFALO, GARLIC PARMESAN

STUFFED MUSHROOM CAPS W/SAUSAGE & BACON

SLIDERS (PULLED PORK OR BRISKET)

BUFFALO CHICKEN MEATBALLS

MINI CRAB CAKES W/CAJUN REMOULADE

MAC & CHEESE BITES, ZESTY MARINARA

CHICKEN CORDON BLEU CROQUETTES

ASSORTED MINI QUICHES

CRAB RANGOON

PHYLLO WRAPPED BRIE

BACON WRAPPED SCALLOPS

MINI BEEF WELLINGTONS

SWEET CHILI CHICKEN OR BEEF SATAY

DIPS

SOUR CREAM & ONION

CHIPS & SALSA (PICO OR SALSA VERDE)

TOMATO BRUSCHETTA W/CROSTINI

RED PEPPER HUMMUS W/GRILLED PITA

SPINACH & ARTICHOKE

BUFFALO CHICKEN

CHILI CON QUESO

TRAYS

FRESH FRUIT PLATTER

CHEESE & CRACKER PLATTER

DELI SANDWICHES- MEATS, CHEESES & SPREADS

GRILLED VEGETABLES W/BALSAMIC GLAZE

ANTIPASTO PLATTER

GOURMET CHEESE DISPLAY WITH CRACKERS & DRIED FRUIT



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PLATED ENTREES

TWO CHOICES AVAILABLE FOR EVENTS UP TO 75

THREE CHOICES AVAILABLE FOR EVENTS THAT EXCEED 75

SALADS

MIXED BABY GREENS,
SLOW ROASTED TOMATOES,
GOAT CHEESE & BALSAMIC
VINAIGRETTE

SPINACH, RED ONION,
CANDIED PECANS,
RASPBERRY VINAIGRETTE

LEAFY ROMAINE WITH
CAESAR DRESSING,
CROUTONS & PARMESAN
CHEESE

MOZZARELLA & TOMATOES
BALSAMIC, GLAZE & OLIVE OIL

BIBB LETTUCE, BLEU CHEESE,
DICED APPLES,
TOASTED ALMONDS
& RASPBERRY VINAIGRETTE

SIDES

Whipped Potatoes
Buttered Baby Red Potatoes
Roasted Fingerlings
Au Gratin Potatoes
Wild Rice
Vegetable Rice
Jasmine Rice
Parmesan Risotto
Grilled Asparagus
Oven Roasted Cauliflower
Glazed Rainbow Carrots
Green Beans
Broccolini
Brussels Sprouts with Bacon & Onion
Sautéed Mixed Vegetables

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ENTREES

POTATO CRUSTED SALMON
STONE GROUND MUSTARD SAUCE

GINGER SOY GRILLED MAHI
PICKLED GINGER

PORTABELLA STACK
EGGPLANT, TOMATO, RED ONION,
FRESH MOZZARELLA
BALSAMIC GLAZE

BLUE CHEESE CRUSTED
BEEF TENDERLOIN
PEPPERCORN DEMI-GLACE

GRILLED FLAT IRON STEAK
ROASTED SHALLOT BUTTER

CORNBREAD & DRIED FRUIT
STUFFED PORK LOIN
PORT WINE REDUCTION

PAN SEARED AIRLINE CHICKEN
SUN DRIED TOMATO CREAM SAUCE

PARMESAN CRUSTED CHICKEN
CHIPOTLE CORN CREAM SAUCE



DESSERT

CUPCAKES

\$1/each – Minis *standard options only*

\$2/each – Regular Size Standard Options

\$3/each – Regular Size Specialty Options

\$3/each – Jumbo Standard Options

\$4/each – Jumbo Specialty Options

\$5/for 2 jumbo – Wedding Package Cupcakes

Standard Options:

Vanilla w/Buttercream

Vanilla w/Chocolate Buttercream

Chocolate w/Buttercream

Chocolate w/Chocolate Buttercream

Red Velvet w/Cream Cheese Frosting

Specialty Options:

Tiramisu w/Esspresso Buttercream

Maple Bacon Cupcake w/Maple Buttercream & Bacon

Oreo Cupcake w/Vanilla Buttercream & Oreo Crumbles

Snickers Cupcake w/Caramel Buttercream & Snickers Pieces

Snickerdoodle Cupcake w/Cinnamon Buttercream & Sugar Cookie Crumbles

Salted Caramel Cheesecake w/Caramel Buttercream & Sea Salt Sprinkles

Black Forest Cupcake w/Buttercream & Cherry Compote

Churro Cupcake w/Cinnamon Sugar Buttercream & Churro Pieces

Reese's Peanut Butter Cupcake w/Buttercream, Chocolate Sauce & Reese's Pieces

S'mores Cupcake w/Marshmallow Buttercream & Graham Cracker Sprinkles

Brownie Cupcake w/Your Choice of Buttercream

CAKES & PIES

\$3.25 Each

Apple

Key Lime

Chocolate

Carrot

Pecan

Key Lime

NY Cheesecake with fruit topping

COBBLERS & CRISPS

\$2.75 Each

Apple

Peach

Mixed Berry

Cherry

SWEET TREATS

(minimum of one dozen for sweet treats)

Brownies \$1.5

Chocolate Covered Strawberries \$1.5

Tuxedo Strawberries \$2

Cookies \$1

Mousse (Chocolate or Strawberry) \$1.75

Pudding Shooters \$1.25

Grilled Poundcake with Strawberry Coulis \$3.25





One



