

TIMELINE & PROCESSIONAL PLANNING WHITE GARDEN CHAIRS WEDDING ARCH CEREMONY TABLE & WHITE LINENS "SHOES OPTIONAL" STATION CITRUS INFUSED ICED WATER STATION SETUP & BREAKDOWN OF CEREMONY INDOOR BACKUP LOCATION IN CASE OF INCLEMENT WEATHER

\$1,000.00 WITH THE SELECTION OF A CATERED WEDDING PACKAGE

All prices subject to change without notice. Prices do not include tax or 23% service charge. Electric power to beach will be available at an additional cost.

CHOOSING OUR "WISHING ON A STAR" WEDDING PACKAGE WILL CREATE UNFORGETTABLE MEMORIES FOR YOU AND ALL OF YOUR GUESTS.

CHOICE OF FOUR HORS D'OEUVRES FOUR HOURS OF UNLIMITED COCKTAILS, CALL BRANDS CHAMPAGNE TOAST TABLESIDE DINNER WINE SERVICE AN ELEGANT PLATED DINNER CUSTOMIZED WEDDING CAKE

wishing on a

WHITE FLOOR LENGTH DINING TABLE LINENS \$180.00 PER GUEST (UP TO 30 GUESTS)

SUNDIAL SIGNATURE CENTERPIECE CAKE CUTTING SERVICE DANCE FLOOR (indoor locations) SWEETHEART TABLE SETUP & BREAKDOWN OF EVENT

All prices subject to change without notice. Prices do not include tax or 23% service charge.



SALAD COURSE

SERVED WITH ARTISAN BREAD & BUTTER

(Please select one of the following)

ENTRÉE COURSE

(Choice of one entrée)

STRIP STEAK

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES, DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

TRADITIONAL CAESAR SALAD

BLACK PEPPER, CROUTONS, CLASSIC CAESAR DRESSING

YUKON GOLD SMASHED POTATO, SEASONAL VEGETABLE, BURGUNDY DEMI-GLACE & CRISPY ONIONS

PAN SEARED MAHI MAHI

COCONUT RICE, BROCCOLINI, PINEAPPLE MANGO RELISH

MOJO AIRLINE CHICKEN

SWEET PLANTAIN, TRI-COLOR CAULIFLOWER

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS CHOICE OF TWO ENTRÉES - \$5 OUR MOST POPULAR PACKAGE DESIGNED TO DELIVER A TRULY MEMORABLE WEDDING DAY.

COMPLIMENTARY MENU TASTING FOR TWO CHOICE OF FOUR HORS D'OEUVRES FOUR HOURS OF UNLIMITED COCKTAILS, CALL BRANDS CHAMPAGNE TOAST TABLESIDE DINNER WINE SERVICE AN ELEGANT PLATED DINNER CUSTOMIZED WEDDING CAKE

WHITE FLOOR LENGTH DINING TABLE LINENS SUNDIAL SIGNATURE CENTERPIECE CAKE CUTTING SERVICE DANCE FLOOR (*indoor locations*) SWEETHEART TABLE SETUP & BREAKDOWN OF EVENT **\$190.00 PER GUEST**

sanibel *Dreams*

SANIBEL *OPreams*, ELEGANT PLATED DINNER

SALAD COURSE

SERVED WITH ARTISAN BREAD & BUTTER

(Please select one of the following)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES, DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

TRADITIONAL CAESAR SALAD

BLACK PEPPER, CROUTONS, CLASSIC CAESAR DRESSING

MIXED MESCLUN GREENS

CUCUMBERS, GRAPE TOMATOES, CARROT MATCHSTICKS, SHAVED RED ONION, BALSAMIC VINAIGRETTE

ENTRÉE COURSE

(Please select up to three of the following)

FILET OF BEEF (+\$5)

YUKON GOLD SMASHED POTATO, SEASONAL VEGETABLE, DEMI-GLACE

PAN SEARED SALMON

HARISSA HONEY GLAZE, COCONUT RICE, SEASONAL VEGETABLES

AIRLINE CHICKEN

BALSAMIC GLAZE, MUSHROOM RISOTTO, ASPARAGUS

ROASTED VEGETABLE RAVIOLI

SUN DRIED TOMATO CASHEW CREAM

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

ENJOY INCREDIBLE SELECTIONS FROM OUR ELABORATE BUFFET FOR AN ELEGANT DINING EXPERIENCE.

COMPLIMENTARY TASTING FOR TWO CHOICE OF FOUR HORS D'OEUVRES FOUR HOURS OF UNLIMITED COCKTAILS, CALL BRANDS CHAMPAGNE TOAST TABLESIDE DINNER WINE SERVICE AN ELEGANT BUFFET DINNER CUSTOMIZED WEDDING CAKE

WHITE FLOOR LENGTH DINING TABLE LINENS SUNDIAL SIGNATURE CENTERPIECE CAKE CUTTING SERVICE DANCE FLOOR (*indoor locations*) SWEETHEART TABLE SETUP & BREAKDOWN OF EVENT **\$195.00 PER GUEST**





(All items below are included)

SUNDIAL ISLAND SALAD

DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

CAPRESE SALAD

BABY HEIRLOOM TOMATOES, FRESH MOZZARELLA, SWEET ITALIAN BASIL, BALSAMIC GLAZE

ROASTED VEGETABLE SALAD

ZUCCHINI, YELLOW SQUASH, SWEET PEPPERS, RED ONION, HERB & GARLIC VINAIGRETTE

ASSORTED ROLLS

SWEET BUTTER

ISLAND SHORT RIBS

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES, BRAISED WITH CINNAMON, STAR ANISE, THYME; ROASTED GARLIC MASHED POTATO, TRI-COLOR CAULIFLOWER

GRILLED CHICKEN BREAST

ARTICHOKE MUSHROOM RAGU

MAHI MAHI

PAN SEARED, MANGO PEPPER RELISH

TRI-COLOR CAULIFLOWER

SAUTÉED RED BLISS POTATOES

ROSEMARY OLIVE OIL

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

AN EXTRAVAGANT & SAVORY PACKAGE TO ENCHANT YOUR GUESTS ON YOUR SPECIAL DAY.

COMPLIMENTARY MENU TASTING FOR TWO FOR PLATED SELECTIONS CHOICE OF FOUR BUTLER STYLE PASSED HORS D'OEUVRES FOUR HOURS OF UNLIMITED COCKTAILS, PREMIUM BRANDS CHAMPAGNE TOAST TABLESIDE DINNER WINE SERVICE AN ELEGANT PLATED DINNER CUSTOMIZED WEDDING CAKE LATE NIGHT SNACK

WHITE OR COLORED FLOOR LENGTH DINING TABLE LINENS SUNDIAL SIGNATURE CENTERPIECE CAKE CUTTING SERVICE DANCE FLOOR (indoor locations) SWEETHEART TABLE SET UP & BREAK DOWN OF EVENT \$215.00 PER GUEST



All prices subject to change without notice. Prices do not include tax or 23% service charge.

SANIBEL **Sensations** ELEGANT PLATED DINNER

SALAD COURSE

SERVED WITH ARTISAN BREAD & BUTTER

(Please select one of the following)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES, DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

TRADITIONAL CAESAR SALAD

BLACK PEPPER, CROUTONS, CLASSIC CAESAR DRESSING

MIXED GREENS SALAD

SPRING MIX, SHAVED CARROT, BABY HEIRLOOM TOMATOES, CUCUMBER, PICKLED RED ONION, BALSAMIC VINAIGETTE

ENTRÉE COURSE

(Please select up to three of the following)

GRILLED FILET OF BEEF

YUKON GOLD SMASHED POTATO, SEASONAL VEGETABLE, DEMI-GLACE

GRILLED PETITE FILET OF BEEF & LOBSTER

YUKON GOLD SMASHED POTATO, CHIPOTLE PEPPER SAUCE, SEASONAL VEGETABLE

FLORIDA GROUPER

COCONUT RICE, PINEAPPLE SALSA, SEASONAL VEGETABLE

STRAWBERRY CABERNET AIRLINE CHICKEN

LEMON POLENTA CAKE, BROCCOLINI

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

LATE NIGHT SNACK (choice of three)

EMPANADAS, PIZZA, CHICKEN OR BEEF SLIDERS, MACARONI & CHEESE, CHICKEN STRIPS, WINGS, QUESADILLAS, MINI DOUGHNUTS AN ELEGANT BUFFET PROMISING A SUMPTUOUS DINING EXPERIENCE

COMPLIMENTARY TASTING FOR TWO CHOICE OF FOUR HORS D'OEUVRES FOUR HOURS OF UNLIMITED COCKTAILS, PREMIUM BRANDS CHAMPAGNE TOAST TABLESIDE DINNER WINE SERVICE AN ELEGANT BUFFET DINNER CUSTOMIZED WEDDING CAKE LATE NIGHT SNACK

SUNDIAL SIGNATURE CENTERPIECE CAKE CUTTING SERVICE DANCE FLOOR (indoor locations) SWEETHEART TABLE SET UP & BREAK DOWN OF EVENT **\$220.00 PER GUEST**

WHITE OR COLORED FLOOR LENGTH DINING TABLE LINENS

All prices subject to change without notice. Prices do not include tax or 23% service charge.

SANIBEL





(All items below are included)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES, DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

ANTIPASTO SALAD

CHEESE TORTELLINI, TOMATO, ROASTED PEPPERS, BALSAMIC MUSHROOMS, SALAMI, PEPPERONI, OLIVES, PROVOLONE, HERBS, ITALIAN VINAIGRETTE

TROPICAL COUSCOUS SALAD

ORANGE PEARLED COUSCOUS, GRILLED PINEAPPLE, RED PEPPER, CUCUMBER, RED ONION, CILANTRO, TROPICAL VINAIGRETTE

ASSORTED ROLLS

SWEET BUTTER

MEDITERRANEAN CHICKEN

SUN DRIED TOMATO, SPINACH, FETA

PRIME RIB*

PEPPER DEMI-GLACE

GROUPER & CRABMEAT AU GRATIN

LEMON BUTTER SAUCE

SEASONAL VEGETABLES

FRESH HERB BUTTER

ROASTED POTATO MEDLEY

ROSEMARY OLIVE OIL

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

LATE NIGHT SNACK (choice of three)

EMPANADAS, PIZZA, CHICKEN OR BEEF SLIDERS, MACARONI & CHEESE, CHICKEN STRIPS, WINGS, QUESADILLAS, MINI DOUGHNUTS

*Requires a chef attendant at \$150 plus tax.



BUTLER STYLE PASSED HORS D'OEUVRES

(Please Select Four)

COLD

SUNDIAL CHICKEN SALAD PHYLLO CUP

PROSCIUTTO WRAPPED ASPARAGUS, GARLIC AIOLI

STRAWBERRY BRUSCHETTA & GOAT CHEESE

CLASSIC SHRIMP COCKTAIL SPOON

ISLAND SHRIMP SHOOTER, MANGO PINEAPPLE RELISH

PESTO MARINATED CAPRESE SKEWER

PISTACHIO CRUSTED, FRUIT STUFFED GOAT CHEESE LOLLIPOP

CARAMELIZED ONION & HUMMUS CROSTINI

MUHAMMARA CUCUMBER CUPS

AVOCADO AND PICKLED RADISH TOAST

BEEF CROSTINI, HORSERADISH CREAM

SESAME AHI TUNA WONTON, WASABI AIOLI

SMOKED SALMON CANAPE, DILL CREAM CHEESE

CHIPOTLE LOBSTER TOSTADA, AVOCADO MOUSSE

CRAB & CAVIAR BRIOCHE TOAST

НОТ

FLORIDA CONCH FRITTER, KEY LIME REMOULADE

GARLIC & GINGER CHICKEN SATAY, PEANUT SAUCE

VEGETABLE SPRING ROLL, TERIYAKI DIPPING SAUCE

GRILLED CHICKEN QUESADILLA, CILANTRO SOUR CREAM

PORK EGG ROLL, SWEET CHILI SAUCE

HOMESTYLE CHICKEN TENDER, HONEY MUSTARD SAUCE

ITALIAN MEATBALL SKEWER, SPICY MARINARA

GRILLED LAMB LOLLIPOP, MINT DEMI GLAZE

PECANWOOD SMOKED BACON WRAPPED SEA SCALLOP

SOUTHWESTERN CRAB CAKE, CHIPOTLE AIOLI

MINI BEEF WELLINGTON, HORSERADISH CREAM SAUCE

BEEF EMPANADA, CILANTRO SOUR CREAM

STICKY BOURBON PORK BELLY BITE, CUCUMBER RIBBON



SIGNATURE BEVERAGES

(Select up to two signature beverages)

RUM RUNNER

RUM, BLACKBERRY BRANDY, BANANA LIQUEUR, ORANGE AND PINEAPPLE JUICE WITH A SPLASH OF GRENADINE

RUBY RED PALOMA

TEQUILA, LIME JUICE, RUBY RED GRAPEFRUIT JUICE AND CLUB SODA

GOLDEN MARGARITA (SPICY OR REGULAR)

TEQUILA, COINTREAU, SOUR MIX AND TRIPLE SEC

MAI TAI

AMARETTO, ORANGE CURACAO, RUM WITH PINEAPPLE JUICE

CAPTIVA BREEZE

VODKA, RASPBERRY LIQUEUR AND WHITE GRAPEFRUIT JUICE

LYNCHBURG LEMONADE

WHISKEY, TRIPLE SEC, SOUR MIX AND SPRITE

PUT THE LIME IN THE COCONUT...

COCONUT RUM, VANILLA VODKA, COCONUT PUREE, LIME AND PINEAPPLE JUICE

SANIBEL SUNSET

RUM, PEACHTREE SCHNAPPS, PINEAPPLE AND CRANBERRY JUICES

OLD FASHIONED

BOURBON, BITTERS AND SIMPLE SYRUP

MOSCOW MULE

VODKA, LIME JUICE AND GINGER BEER

PREMIUM BRANDS BAR UPGRADE

UPGRADE YOUR BAR PACKAGE TO PREMIUM WINES AND LIQUORS.

\$8.00 PER GUEST

EXTENDED BAR FOR ADDITIONAL HOURS

\$12.00 PER GUEST / HOUR (CALL BRAND BAR) \$14.00 PER GUEST / HOUR (PREMIUM BRAND BAR)

DOMESTIC & IMPORTED CHEESE DISPLAY

HARD, SEMI-HARD & SOFT SELECTIONS TO INCLUDE GRAPES, DRIED FRUITS, ASSORTED NUTS, WATER CRACKERS, HONEY & FIG PRESERVES

\$16.00 PER GUEST

ANTIPASTO DISPLAY

DOMESTIC & IMPORTED DRY CURED MEATS TO INCLUDE GENOA SALAMI & PROSCIUTTO, ASSORTED CHEESES, NUTS, DRIED FRUITS, HONEY, ROASTED PEPPERS & CRACKERS

\$18.00 PER GUEST

DELIGHTFUL DIPS*

CRAB, SPINACH & ARTICHOKE DIP, BUFFALO CHICKEN DIP, FRENCH ONION DIP, TRI-COLOR TORTILLA CHIPS, PITA BREAD, CELERY AND CARROTS

\$14.00 PER GUEST



ULTIMATE NACHOS*

JERK PULLED CHICKEN OR BRAISED SHREDDED PORK, BLACK BEANS, CHILI CON QUESO, PICO DE GALLO, GUACAMOLE AND SALSA. SERVED WITH FRESH FRIED TRI-COLORED TORTILLA CHIPS, SHREDDED CHEESES, LETTUCE, OLIVES, SOUR CREAM AND JALAPEÑOS.

\$15.00 PER GUEST

PASTA STATION+*

CHEESE TORTELLINI AND PENNE WITH MARINARA, PESTO AND ALFREDO SAUCES. ACCOMPANIMENTS TO INCLUDE GRILLED CHICKEN, ITALIAN SAUSAGE, TOMATOES, MUSHROOMS, ASPARAGUS, BABY SPINACH, CARAMELIZED ONION AND PARMESAN CHEESE. SERVED WITH WARM GARLIC BREADSTICKS.

\$21.00 PER GUEST | ADD SHRIMP +\$7.00 PER GUEST

CHILLED JUMBO GULF SHRIMP

SERVED ON A BED OF CRUSHED ICE, KEY LIME COCKTAIL & SPICY RÉMOULADE SAUCES, LEMON WEDGES

\$17.00 PER GUEST

SUSHI STATION*

ASSORTED HAND ROLLED SUSHI PIECES (SHRIMP, TUNA, SALMON & VEGETARIAN), WASABI, SOY SAUCE, WAKAME SALAD & PICKLED GINGER

\$24.00 PER GUEST

POKE STATION+

SUSHI RICE, WAKAME SALAD, CUCUMBER, RED ONION, POKE SAUCE, SESAME SEED, SCALLION. SELECT THREE: TUNA, SALMON, SHRIMP, OCTOPUS, VEGAN

\$17.00 PER GUEST

*Minimum of 25 guests. + Each station requires an attendant at \$150 each plus tax.

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SWEET EXTRAVAGANZA*

A HEAVENLY ASSORTMENT OF COOKIES, CANNOLI, ECLAIRS BROWNIES, ASSORTED MINI DESSERT BARS

\$15.00 PER GUEST

LATE NIGHT SNACKS (choice of three)

EMPANADAS, PIZZA, CHICKEN OR BEEF SLIDERS, MACARONI & CHEESE, CHICKEN STRIPS, WINGS, QUESADILLAS, MINI DOUGHNUTS

\$10.00 PER GUEST

*Minimum of 25 guests.

ENHANCEMENTS TO ACCOMPANY CATERED WEDDING PACKAGE; NOT SOLD AS INDIVIDUAL ITEM All prices subject to change without notice. Prices do not include tax or 23% service charge.