



CONGRATULATIONS!!

On behalf of the team at The Shores Resort & Spa, we congratulate you on your engagement! Thank you for considering our premiere oceanfront property for your special day. Our experienced event team is ready to oversee every detail of your once-in-a-lifetime event!

The Shores' Signature Wedding Reception Package includes:

Plated or Buffet Dinner Options

Four-Hour Hosted Bar : * Please deduct \$40.00 from Package if Hosted Bar is omitted.

One Hour Cocktail Reception with Butler Passed Hors d'Oeuvres

Champagne Toast

Floor Length Table Linens and Napkins (*Choice of Color*)

Dance Floor

Chivari Chairs (*choice of 4 colors*)

Cake Cutting & Bartender Fees

Dedicated Banquet Captain & Catering Manager

Special Room Rates Available for Guests

Complimentary Self-parking for Non-overnight Guests

Complimentary Wedding Night Accommodations **with** 100 Guests or more

Complimentary Bridal Ready Room

Complimentary Tasting for up to (4) Guests



Hors d'Oeuvres

(Please Select Total of Four)

COLD HORS D'OEUVRES

Tomato Bruschetta on Crostini with Shaved Parmesan

Virginia Ham, Smoked Gouda and Asparagus Roll

Deviled Eggs, Duck Confit

Lump Crab Salad, English Cucumber, Pink Peppercorn Dust

Sesame Seared Tuna Tataki, Soy drizzle, Crisp Wonton

Maine Lobster Salad with Tarragon and Caviar, Savory Tart Shell

Smoked Salmon on Rye Crisp, Dill & Lemon Cream Cheese

Tuna Tartare on a Cucumber

Seared Beef, Mustard Aioli, Fried Capers, Truffle Oil on a Crostini

Compressed Melon & Prosciutto di Parma

HOT HORS D'OEUVRES

Parmesan Crusted Artichoke Hearts

BBQ Bacon Wrapped Shrimp

Teriyaki-Orange Marinated Beef Sate

Chili-Lime Chicken Brochette with Peanut Sauce

Chicken Quesadilla with Salsa

Diver Scallop Wrapped in Crispy Bacon

Coconut Fried Shrimp, Sweet Thai Chili Sauce

Azure Crab Cakes, Cajun Remoulade, Micro Chard

Pecan Crusted Chicken Tenders, Bourbon Maple Sauce

Miniature Beef Wellington, Port Wine Demi



Salads

(Please make one salad selection for all guests)

THE SHORES SALAD

Crisp Variety of Greens, Tomato & Cucumber Sunflower Seeds, Radish, Apple Cider Vinaigrette

BUTTER LETTUCE SALAD

Candied Pecans, Blue Cheese, Pickled Red Onion Jalapeno Buttermilk Dressing

CRISP HEARTS OF ROMAINE

Shaved Asiago Cheese, Roasted Tomatoes, Croutons, Classic Caesar Dressing

LEMON GLAZED BEET & GOAT CHEESE

Roasted Beets, Goat Cheese Mousse, Watercress, Toasted Hazelnuts, Lemon

All Prices are subject to 22% Service Charge and 6.5% Sales Tax Menus and Prices are subject to change without notice



Plated Dinner Entrees

*Please choose up to (2) two entree options for your guests to pre-select
To offer more than two choices of entrée for your guests, please add \$3.00 per person additional*

ASIAN MARINATED & GRILLED TOFU

Steamed Jasmine Rice, Toasted Sesame Broccoli, Edamame-Corn Relish

\$102 ++ per person

ROASTED VEGETABLE TOWER

Eggplant, Zucchini, Tomato, Wilted Spinach and Asparagus

Served with Angel Hair Pasta and Marinara

\$102 ++ per person

BREAST OF CHICKEN FLORENTINE

Creamy Parmesan Polenta, Jumbo Asparagus & Baby Carrot, Florentine Sauce

\$108 ++ per person

GRILLED ATLANTIC SALMON

Artichoke and Bacon Mashed Potatoes, Lemon Caper Beurre Blanc

\$113 ++ per person

BLACKENED MAHI MAHI

Citrus Butter Sauce, Tropical Fruit Salsa, Haricot Vert

\$116 ++ per person

HOUSE AGED RIBEYE

Yukon Mashed Potatoes, Seasonal Vegetable, Wild Mushroom Demi

\$119 ++ per person

GRILLED FILET MIGNON

Potato Puree, Jumbo Asparagus & Baby Carrot, Port Wine Demi Glace

\$122 ++ per person

STONE ROASTED BLACK GROUPER

Shrimp & Corn Risotto, Asparagus & Baby Carrot, Old Bay Butter Sauce

\$125 ++ per person

Freshly Baked Rolls & Creamy Butter

Freshly Brewed Coffee & Ice Tea Station

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Duet Dinner Entrees

Please choose (1) one entree option for your guests to enjoy

FRENCH CUT CHICKEN BREAST & JUMBO PRAWNS

Whipped Potato, Seasonal Vegetables, Roasted Shallot Demi Glace and Lemon Butter

\$118 ++ per person

PETITE FILET MIGNON & PAN SEARED SALMON

Roasted Garlic Potato Puree, Asparagus & Baby Carrot, Wild Mushroom Sauce, Red Wine Butter Sauce

\$127 ++ per person

PETITE FILET MIGNON & SEARED BLACK GROUPER

Yukon Gold Mashed Potatoes, Asparagus & Baby Carrot

Cabernet Demi Glace and Old Bay Butter Sauce

\$136 ++ per person

PAN SEARED CHICKEN BREAST AND OVEN ROASTED SALMON

Whipped Potato, Seasonal Vegetables, Roasted Garlic Sauce, Lemon Caper Butter Sauce

\$120 ++ per person

PETITE FILET AND JUMBO PRAWNS

Roasted Garlic Mashed Potato, Asparagus & Baby Carrots, Port Wine Demi, Lemon Butter Sauce

\$130 ++ per person

Special Meals

To meet all your needs, we have special meals available for your younger guests and vendors.

For any special requests, please contact your Catering Professional.

CHILDREN'S MEAL

Chicken Fingers, Macaroni and Cheese, Fruit Cup with Choice of Beverage

\$26++ per child

VENDOR'S MEAL

Turkey Sandwich and Gourmet Chips

\$20++ per person

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The Shores Wedding Dinner Buffet

Minimum of 40 Guests Required

STARTERS: PICK (2)

Seasonal Mixed Greens

*Grape Tomatoes, Cucumbers, Dried Cranberries, Sliced Almonds,
Crumbled Feta Cheese, Chef's Selection of Dressings*

Crispy Romaine Leaves with Shaved Asiago Cheese, Classic Caesar Dressing and Garlic Croutons

Mushroom, Asparagus & Heart of Palm Salad, Sherry Vinaigrette

*Tomato, Fresh Mozzarella, Red Onion, Artichokes, Kalamata Olives, Arugula, Balsamic Reduction and
Extra Virgin Olive Oil*

ENTRÉE SELECTIONS

CHICKEN

Pan Seared Chicken, Roasted Garlic Sauce

Chicken Saltimbocca, Lemon Caper Sauce

Chicken Florentine, Parmesan Cream

PORK

Smoked Pork Loin, Caramelized Onion, Cabernet jus'

Jerk Spiced Pork Loin, Pan jus', Mango Salsa

Herb Crusted Pork Loin, Dijon Mustard Sauce

BEEF

Roasted New York Strip Loin, Roasted Mushroom & Shallot Demi Glace

Braised Short Ribs, Red Wine Demi Reduction

*Chef Carved Prime Rib of Beef**, Au jus', Horseradish Sour Cream*

**Requires a Chef Attendant fee of \$100+ for up to (2) Hours of Service*

FISH

Blackened Mahi, Citrus Butter Sauce, Tropical Fruit Salsa

Pan Seared Salmon, Lemon Caper Sauce

Pan Roasted Grouper, Old Bay Butter Sauce



ACCOMPANIMENTS: PICK (3)

Roasted Garlic Mashed Potatoes

Herb Roasted Potatoes

Medley of Seasonal Vegetables

Au' gratin Potatoes

Macaroni and Cheese

Baked Penne' Pasta

Traditional Rice Pilaf

Asparagus Spears

Fresh Baked Rolls and Sweet Cream Butter

***Buffet Service Requires a Attendant fee of \$250.00 for additional Servers*

*Two Entrees
\$122++ per person*

*Three Entrees
\$133++ per person*

*Four Entrees
\$143++ per person*

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Reception Enhancements

Your Wedding Reception can be enhanced with the following additional options.
For a full list of additional enhancements, please contact your Catering Professional

MARKET VEGETABLE DISPLAY

Broccoli, Squash, Celery, Carrots, Bell Peppers
and Cauliflower
Buttermilk Dip

\$6.00 ++ per person

*vegetable selection is subject to change without notice for season &
quality assurance

FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Seasonal Fruits and Berries
Honey Lime Yogurt Dipping Sauce

\$7.00 ++ per person

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

Chef's Selection
French Bread, Water Crackers and Flatbreads
\$8.00 ++ per person

BRUSCHETTA & HUMMUS

Tomato Bruschetta, Shaved Parmesan, Kalamata Olives,, Fresh Basil,
Red Peppers and Traditional Hummus served with Crostini

\$6.50 ++ per person

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Wedding Ceremony Package Includes:

Ocean Terrace private Oceanfront location
Exclusive use of the Ocean Terrace and Pergola for (2) hours
White Vienna Wedding Chairs
Tables and White Linen
Chilled Fruited Water Station
Indoor options available for Weather Back Up Location

Ceremony Fees:

Monday - Friday \$950.00 +

Saturday-Sunday \$1500.00 +

The Perfect Addition to your Wedding Team for a Stress Free Day!

Wedding Coordination Service available for an additional fee of \$750.00++.

A (5) hour service package by one of our Professional Wedding Coordinators

Package Pricing Includes:

- ❖ **Rehearsal** -Coordination
- ❖ **Set-up** - Ceremony/ Reception (basic set-up)
- ❖ **"Day Of"** - Timeline Management, your Coordinator will keep your Vendors, Bridal Party and Guests on target for a perfect day!
- ❖ **Ceremony** - your Coordinator will ensure music is cued and everything is in place when you walk down the aisle!
- ❖ **Reception** - your Coordinator will escort your Guests and welcome them to your Reception, assist with seating as well as organize and coordinate your Bridal Party for the perfect entrance of the Bride & Groom.



Audio-Visual Packages

Your wedding ceremony & reception can be enhanced with the following audio-visual package options. These specialty options will be provided by our professional in-house audio-visual company. To customize your full wedding package, please contact your Catering Sales Manager.

Ceremony Package

Ceremony Sound System\$250++
Two speakers with wired microphone for officiate

Lighting Packages

LED Up-lighting Package (small)..... \$350++
Includes (6) LED lights in choice of color to highlight the perimeter of the room

LED Up-lighting Package (large)..... \$550++
Includes (12) LED lights in choice of color to highlight the perimeter of the room

Market Lighting Package.....\$550++
Includes: (4) Metal truces with up-lights, (4) 50ft strands of lights
Additional (1) Truce and (1) 50ft strands of lights.....\$225++

GOBO Design.....\$300++
Selection of customized design for names, dates, initials, etc (Two week lead time minimum required)

Head Table & Cake Wash\$175++
Soft spots from lighting trees to highlight your head and cake tables

TV Package.....\$250++
Includes large plasma TV with DVD or computer hookup for slideshow presentations

DrapingCustom Pricing
Pipe and drape package in a variety of colors



Wedding Details

❧ Food & Beverage ❧

A food and beverage requirement will apply to your event. Your menu and bar beverages will go toward meeting this requirement. The food and beverage requirement is the amount that you are committed to, however the actual price will be determined by your menu selections and consumed beverages. The menu should be determined no later than one month prior to the reception.

❧ Outdoor Functions ❧

All catered food and beverage will be served using non-breakable plates and glassware. Glass beverage containers are prohibited. Due to local city ordinances, all music must end prior to 10:00 p.m. During the dates of May 1 - October 31, special permits are required for additional lighting needed for outside evening events due to lighting restrictions caused by local sea turtle nesting season. The cost of any special permitting will be the financial responsibility of client and will be communicated in writing.

❧ Weather Policy for Outdoor Functions ❧

In all cases, the Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. This decision will be made no less than three (3) hours prior to the scheduled starting time of the function. If a ceremony double set for both indoors and outdoors is requested, a \$5.00 per person set up will be applied and placed on final bill.

❧ Guaranteed Attendance ❧

Please inform your Catering Manager of the final number of guests attending your event (2) week prior to your event. Final guaranteed numbers are due no less than three business days (7) days before the date of your event. After this time, you may increase your count, but it cannot be decreased.

❧ Deposits ❧

In order to hold space on a definite basis, a signed contract, credit card and deposit are required. The deposit is non-refundable. The contract will determine the date, time, location, estimate attendance, and food and beverage minimum. Pre-payment, based on the estimated costs, is required for all wedding receptions.



Wedding Details

❧ Guest Rooms ❧

Room blocks are available for out of town guests.
Your Catering Manager will be able to provide you with rates and information.

❧ Parking ❧

Standard parking rates are \$17 self-parking or \$23 valet for overnight Resort guests.
The Shores Resort & Spa offers Day of complimentary self-parking and \$5 valet.

❧ Service Charge & Tax ❧

Food and beverage service charge is 22%. State sales tax is 6.5%.

Marriage License

You must obtain your own marriage license in the State of Florida. You can go in person (both Bride & Groom) to any county in the State of Florida to apply.

You can apply for your marriage license in the Daytona Beach area at the Volusia County Courthouse Annex, 125 E. Orange Ave. Room 108 Daytona Beach, Florida, 32114. Phone: (386) 257-6013

If you are a resident of the State of Florida you have two options: You may complete a premarital course and your fee will be reduced by \$32.50 and you won't have a waiting period or you can opt not to take the course and wait three days.

If both the bride and groom are NOT residents of the State of Florida, there is NO waiting period.

The fee for your marriage license application is \$93.50* and is valid for 60 days. Regardless of which Florida county you applied for your license, the marriage may take place anywhere in the state of Florida.

For additional information visit <http://www.clerk.org/html/marriage.html>



Wedding Resources

Flowers

- Rachael Kasie Designs (Rachael Rollins) 386-257-4228 www.rkdweddings.com
- Simply Roses Florist (Ashlee Roberson) 386-672-4848 www.simplyrosesflorist.com
- Pink Flamingo at Petals (Angela) 386-423-5927 www.pinkflamingoatpetals.com

Cakes

- The Pastry Studio (Sherri Meyer) 386-255-6404 www.thepastrystudio.com
- Treats & Sweets (Justine Knight) 386-383-8256 treatsandsweets@yourcakery.com
- Cakery Creation (Liz Huber) 386-931-4059 www.cakerycreation.com
- Publix (Daytona Beach Shores) 386-788-7773

ENTERTAINMENT SERVICES

- Mister DJ Entertainment (Jim Knecht) 386-788-2569 www.misterdj1.com
- White Rose Entertainment (Jeff VerSchage) 407-601-3765 www.orlandodj.com
- The DJ Man (DJ Man Joe) 386-566-7540 www.djmanjoe.com
- Music By Jeff Scott 407-365-3601 www.jeffscottguarist.com
- Orlando Island Party (steel drums) – Lenny 305-304-7567 orlandoislandparty.com
- Harpist / String Trio (Melody Long Anglin) 386-767-7862

Invitations & Paper Goods

- Paper Dance (Sylvia Nikitas) 386-672-4207

Officiates

- Wiley Lowe 386-383-2636
- Sam Mullen 386-479-4546
- Rabbi Sanford Olshansky 321-740-0702
- Jillian Shaw of Ceremonies by the Sea 386-402-4060

Photography

- Dreamscape Photography 383-299-2934 dreamscapephotography.com
- Michael's Photography & Video 386-255-0555 www.michaelsphotography.cc
- Jennifer Juniper Photography 386-882-7238 jenniferjuniperphotography.com
- Jan Spisar Photography & Video 386-316-5882 www.videostudio14.info
- Classic Photography – Debbie Amatucci 315-771-9365 debclassicphotography.com



Video Services

- Michael's Photography & Video 386-255-0555 www.michaelsphotography.cc
- Jan Spisar Photography & Video 386-316-5882 www.videostudio14.info
- James Shuler 386-341-4951

Hair & Make-Up

- Gloss Bridal – Maggy Rose 386-307-3646
- 911 Stylist – Jackie Salas 407-529-8996

Miscellaneous Additions

- Daytona Ice Art (Mark Reed) 386-341-3977
- Toodles Event Services (Babysitting) 407-494-1526
- Special Event Services 386-760-6111
- Elegant Limousines (Marlo) 386-793-1077
- Seamstress Holly Ann 386-256-7175

Full Service Wedding Planners

- A Lovely Engagement – Jillian Shaw 386-402-4060
- Amanda Jayne Weddings & Events 386-682-8017