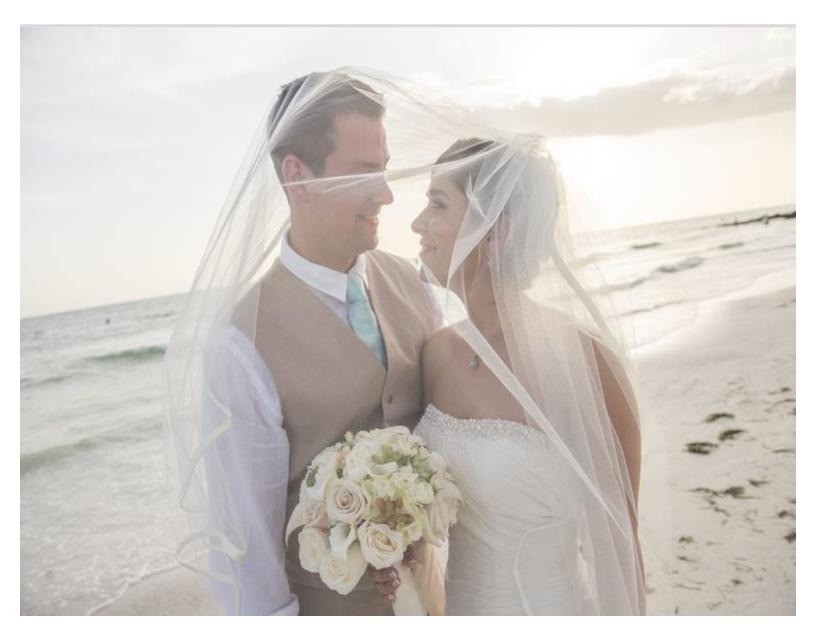




Weddings





Weddings are special events for special people





# Lido Beach Resort is Sarasota's finest Beachfront Resort

Featuring 222 luxurious guestrooms and suites, guests enjoy a serene setting along the white sandy beaches of the Gulf of Mexico.

Only minutes from over 114 upscale shops and restaurants on St. Armand's Circle. The Resort is just a 10-minute drive from Sarasota/Bradenton International Airport.

## Accommodations

We will be happy to discuss a discounted room rate for the guests of this event. Our complimentary shuttle service offers door-to-door service to shopping to St. Armand's Circle for dining and nightlife.

## Dining

Located on the 8<sup>th</sup> floor, our newly renovated Drift Restaurant & Lounge offers a stunning view, as well as a mouthwatering menu, for breakfast, lunch and dinner. Our Poolside Tiki Bar, as famous for fun as it is for flavorful food, is open daily for Lunch, Dinner, & Libations! In-Room Dining is also available to all guests.







# Accommodations

3 Diamonds, 3 Star Hotel
Pet Friendly
7 Floor Parking Garage
Wi-Fi Available Throughout
Complimentary Beach Chairs
Umbrellas and Cabanas Available Upon Request
2 Outdoor Heated Pools, Adults & Family Friendly
2 On-Site Buildings, "Tiki Building"
and "South Tower"
Full size Refrigerators, Dual Stovetops,
Microwaves, Dishwasher, & Cookware







# Come walk down our Isle



# Event Locations

# Beach Ceremony

Take a walk down our "Isle"! Up to 100 guests

## Alcove

Located by our pool deck and overlooking the Gulf of Mexico, the Alcove is a lovely outdoor location. The Alcove is ideal for a cocktail reception prior to dinner and or for smaller Weddings or Rehearsal dinners. Cocktail Hour – 150 Guests

Wedding Reception- 50 Guests

## Mangrove Room

The Mangrove Room is an intimate private dining space that features its own balcony. This room is can accommodate up to 35 people for a wedding celebration dinner.

This room has a rental fee.

# Sunset Private Dining Room & Skyline Dining Rooms

Featuring floor-to-ceiling windows and breathtaking views overlooking North Lido Beach and the Gulf of Mexico. This room can accommodate up to 36 people for an intimate dinner party. The Skyline Dining rooms are ideal for private dinner events for 14 people or less.

These rooms have a rental fee.

# Royal Palm Ballroom

Our newly renovated Royal Palm Ballroom boasts 3,000 square feet of banquet space with 13' ceilings and floor-to-ceiling windows offering a stunning view of the City Skyline, Sarasota Bay and South Lido Beach. Modern décor and a breathtaking view make this Sarasota's most beautiful new event venue.

Please contact the Event Manager for further information regarding room rental.

2021 Pricing

# Your Wedding includes

# Four Hours of Open Bar

**Premium Brands** 

Imported and Domestic Beer

Selection of Fine Wines

# Cocktail Reception

Choice of Display

Five Butler Passed Hors d'Oeuvres

# Sparkling Champagne Toast

# Dining Service

**Elegant Plated Dinner** 

**Tasting Stations** 

Lavish Dinner Buffet

# Traditional Wedding Cake Coffee and Tea Service

Formal Table Linens, Chair Covers, Sashes

All prices are subject to a 22% Service Charge

Applicable Florida State Tax 7%

Prices are subject to change



# Make it Amazing

## Displays Selectione

Imported and Domestic Cheese Display, Assorted Crackers, Dried Fruits and Nuts Display of Crisp Crudités, House Dips Tropical Gazpacho Shooters, Fruit Garnish

## Passed Hors d'Oeuvres

Select five items

## Served Warm

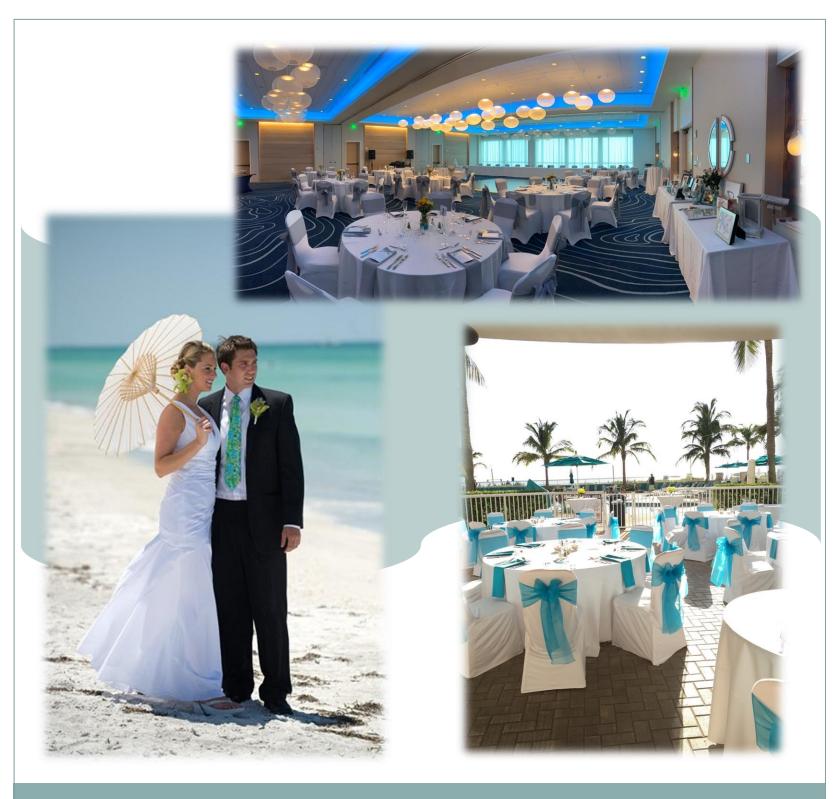
Crab Rangoon
Chicken Wellington
Smoked Chicken Cornucopia
Vegetable Cornucopia
Spinach and Cheese Dippers
Miniature Crab Cakes, Mango Creole Aioli
Antipasto Skewers
Chive Brochettes
Knish Potato Rounds
Mushroom Caps with Crabmeat
Scallops wrapped in Smokey Bacon
Miniature Beef Wellington

## Served Chilled

Classic Tomato and Basil Bruschetta Sesame Seared Ahi Tuna, Cucumber Rounds Lido Sushi Roll, Cucumber, Carrot, Bell Pepper Asparagus topped with Wakami Salad Mini Chicken Salad Lettuce Pinwheels, Tzatziki Dipping Sauce







# Salad Collection

Select one

#### **Caprese Salad**

Buffalo Mozzarella, Roma Tomatoes, Micro Greens, Creamy Basil Pesto Dressing, Balsamic Drizzle

#### St. Armand's

Mixed Green Salad, Dried Cranberries, Spicy Pecans, Blue Cheese Crumbles, Raspberry Vinaigrette

#### The Lido

Mixed Garden Greens, Cucumbers, Grated Carrots, Tomatoes, Garlic Herb Croutons, Red Onion, House Dressing

#### The Caesar

Crisp Romaine Hearts, House made Caesar Dressing, Shaved Parmesan, Herb Garlic Croutons

## Entrée Collection

Select up to two or one Duet plate

## **Grilled Filet Mignon**

Bordelaise Sauce

#### Chicken Rollatine

Spinach, Sun-Dried Tomatoes

## Free Range Chicken Breast

Sautéed, Herbed Jus

## **Seared Grouper**

Florida Citrus Relish

## **Crab Stuffed Florida Snapper**

Citrus Buerre Blanc

# **Duet Plate of Petite Grilled Filet Mignon,**Port Demi and

Caribbean Snapper, Mango Salsa

Chef's Selection of Starch Fresh Seasonal Vegetables

## **Traditional Wedding Cake**

Coffee and Tea Service

Wedding Pricing 175- per person





# Platinum Dinner Package

# Wine Service during Dinner

## Miniature Shrimp Cocktail,

Mojito Cocktail Sauce

## Salad Collection

Select one

#### **Gulf Coast Salad**

Iceberg Lettuce Wedge, Citrus Segments, Toasted Almonds, Bermuda Onion, Melon Salsa, Papaya Ranch

#### **Baby Bibb and Watercress Salad**

Green Apple, Caramelized Pecans, Grape Tomatoes, Maytag Blue Cheese, Raspberry Vinaigrette

#### Poached Pear & Spinach Salad

Gorgonzola Cheese, Spiced Pecans, Maple Bacon Vinaigrette



# Entrée Collection

Select up to two or one Duet plate

## **Lobster and Crab Stuffed Grouper**

Saffron Hollandaise

## **Grilled Petite Filet Mignon**

Burgundy Sauce, Casino Blue Cheese, Portobello Mushroom

#### **Supreme Chicken**

Brie and Champagne Beurre Blanc

#### Pan Seared Pork Tenderloin

Mango Rum Glazed Caramelized Onions

#### **Duet Plate of Grilled Petite Filet Mignon,**

Burgundy Sauce and

Herb Roasted Lobster Tail 5 oz.

# Duet Plate of Grilled Petite Filet Mignon and Colossal Shrimp,

Stuffed with Lump Crab

# Traditional Wedding Cake

White and Dark Chocolate Dipped Strawberries Served on each Cake plate (1 per person) Coffee and Tea Service

Wedding Pricing 185- per person



# Diamond Buffet Package

## Salad Collection

Select one

Crisp Garden Salad, Assorted Dressings

#### Caesar Salad,

Garlic Croutons, Parmesan Cheese

## **Spinach Strawberry Salad**

Feta Cheese, Candied Pecans, Raspberry Vinaigrette

## Entrée Selection

Select three

## **Crab Stuffed Florida Snapper Filet**

Indian River Citrus Buerre Blanc

#### Chicken Marsala,

Pan Seared, Onions, Mushrooms

# **Seared Peppercorn Sirloin**, Brandied Demi Glace

Clace

Penne Pasta,

Steamed Veggies, Parmesan Garlic Butter Sauce

## Carving Station

Select one

Roast Breast of Turkey, Cranberry Chutney Honey Spiral Cut Ham, Roasted Apple,

Maple Compote

Fresh Bakery Rolls and Butter Garlic Roasted Red Mashed Potatoes

Chef's Choice Seasonal Vegetables

# Traditional Wedding Cake Coffee and Tea Service

Wedding Pricing 185- per person





# Tasting Station Menu

# Miniature Salad Station

Select three

#### Caesar Salad

Garlic Croutons, Parmesan Cheese

#### **Traditional House Salad**

Cucumbers, Tomatoes, Carrots, Red Onion, Dressing

#### Spinach Strawberry Salad,

Feta Cheese, Candied Pecans, Raspberry Vinaigrette

#### Fresh Mozzarella & Roma Tomatoes.

Creamy Pesto Dressing, Balsamic Drizzle

#### Build your own Pasta Station

Chef Attendant Fee 200-Choice of Two Pastas Penne, Ricotta filled Ravioli, Bow Tie, Tri-Colored Cheese Tortellini

#### **Choice of Two Sauces**

Pesto Cream, Bolognese, Alfredo, Vodka, Marinara, Garlic Butter

## Toppings to include

Portabella Mushrooms, Prosciutto, Fresh Spinach, Parmesan Cheese, Onions, Artichoke, Roma Tomatoes, Kalamata Olives

## Entrée Station

Select three

Chicken Florentine
Chicken Parmesan
Seared Citrus Snapper,
Valencia Orange Beurre Blanc
Grilled Sirloin, Demi, Caramelized Onion
Roasted Top Round, Port au Jus

Ginger Soy Grilled Tofu and Edamame

#### Potato Martini Station or Baked Potato Station

Yukon Gold & Sweet Potatoes, Crispy Bacon, Sour Cream, Scallions, Sharp Cheddar Cheese, Cinnamon Butter, Candied Pecans

Chef's Choice of Fresh Seasonal Vegetables

# Traditional Wedding Cake Coffee and Tea Service

Wedding Pricing 185- per person



# Reception Displays & Stations

Tropical Fresh Fruit Display Selection of Fruits, Seasonal Berries, Honey-Mint Yogurt Dip 14- per person

# Antipasto Station

Hummus, Baba Ghanoush, Lemon and Herb Marinated Grape Tomatoes, Roasted Red Peppers, Mini Lamb Kabobs, Tzatziki Sauce 22- per person

Imported French Brie Flaky Pastry, Golden Chambord Glaze, Toasted Almonds, French Baguette 18- per person



# West Coast Seafood Station

Fresh Shucked Oysters on the Half Shell, Fresh Shucked Little Neck Clams, Crab Claws, Key Lime Mustard, Mojito Cocktail Sauce \$ Market Price

Miniature Martini Shrimp Cocktail
Displayed in Martini Glasses,
Mojito Cocktail Sauce
18- per person

Sushi Display

California, Spicy Tuna, Salmon, Shrimp Rolls, Pickled Ginger, Wasabi, Soy Sauce 24- per person







# Late Night Snack Stations

## Slider Station

Select three

Mini Reuben, Mini Hot Dogs, Mini Crab Cake Sliders, Mini Grouper Sliders, Pulled Chicken Sliders, Mini Hamburger Sliders, Sweet Potato Fries and all the Fixings 18- per person

# South of the Border

Miniature Soft Tacos, Chicken Tornado, Banana Xango, Chips, Salsa, Guacamole, Sour Cream 18- per person

# After the Party Station

Fried Macaroni and Cheese Bites, Fried Peanut Butter and Jelly, Chicken Wings, Assorted Dipping Sauces, French Fries with Chili and Cheese 18- per person

## Pizza! Pizza!

Choice of Three Pizzas 18- per person













# The Rehearsal Dinner

Sliced Chilled Watermelon Southern Potato Salad Crisp Garden Salad, Assorted Dressings Grilled Seasonal Vegetables, Balsamic Glaze

## The Main Course

select up to three Entrees

#### Beef Sliders.

Spicy Tomato Relish, Blue Cheese Crumbles, Caramelized Onions, Condiments

Kosher Beef Frankfurters, Sauerkraut

Barbecued Pulled Pork, Texas Slaw, Rolls

**Grilled Lemon Pepper Chicken Breasts** 

#### Italian Sausage,

Griddled Onions, Peppers, Hoagie Rolls

## **Grilled Shrimp Kabobs**

Pineapple Guava Glaze 16- per person extra

## Accompaniments

Grilled Corn on the Cob, Honey Butter Maple Glazed Baked Beans

Blondie's, Brownies, Assorted Mini Martini Desserts, Lemonade and Tea Service

Buffet Pricing 58- per person

## Beer, Wine and Sodas

Domestic and Imported Beer, House Wines, Assorted Sodas Pricing 18- per person Additional Hour 10- per person

Ask about Full Bar Pricing



# Send Off Breakfast Buffet

# Display Imported Cheese , Dried Fruit and Nuts

## Salads

Caesar Salad Caprese Salad House Salad Fresh Fruit Shooters Selection of Muffins, Pastries

## Hot Side Items

Classic Eggs Benedict, Hollandaise Sauce Canadian Bacon Country Fresh Biscuits, Sausage Gravy Creamy Scrambled Eggs Crispy Applewood Bacon Country Sausage

## Entrée Selections

Select two

Pan Seared Red Snapper, Tropical Fruit Salsa

Chicken Rollatine, Pesto Cream

Grilled Flank Steak, Bordelaise Sauce

Mustard Glazed Smoked Pork Loin

## Pasta Primavera

Steamed Vegetables, Herbed Marinara

Chef's Choice of Starch Fresh Seasonal Vegetables

Assorted Desserts
Coffee and Tea Service

Buffet Pricing 48- per person

# Enhance your Event...

The Omelet Station 16-person Eggs Cooked to Order

Belgium Waffle Station 14-person Fresh Belgium Waffles, Sweet Toppings

Bloody Mary Bar 18-person

First: Vodka

Next: Tomato Juice, Bloody Mary Mix,

Assorted Hot Sauces, Horseradish

The Rim: Old Bay, Celery Salt, Sea Salt,

Cracked Pepper, Lemon Pepper

Shake & Garnish:

Pickled Green Beans, Celery, Pickled Carrots, Scallions, Olives, Pickle Spear, Pickled Asparagus, Giardiniera, Peppered Mozzarella Balls



# Signature Drinks

Based on one hour

# Luxury Bar Upgrade 18-per person

Grey Goose Vodka, Hendricks Gin, Bacardi Maestro Grand Reserve, Patron Silver, Makers Mark Bourbon, Johnnie Walker Black, Crown Royal, Glenlivet 12 Single Malt Whiskey, Beer, Louis M. Martini Cabernet, Meiomi Chardonnay, Ecco Domani Pinot Grigio, Ghost Pines Merlot, MacMurray Estate Vineyards Pinot Noir, La Marca Prosecco

# Specialty Martinis

## The Classics

"Dirty" Goose,

Blue Cheese stuffed Olives, Dry Sapphire Martini, Makers Mark Manhattan, Rusty Nail, Gimlet, Gibson 18- per person

# Wine Upgrades

Per person or per bottle. Ask to see our Wine list



# Liquid Dessert Bar

Based on one hour

German Chocolate Martíní Stoli Vanilla, Kahlua, Frangelico

Peaches and Cream
Grey Goose, Peach Puree, Cream

Key Lime Pie
Ke Ke Lime Liqueur, Coconut Rum,
Coconut Cream, Lime Juice

Wedding Cake Martini Three Olives Vodka, Cream, Sprinkles

One Selection 18- per person



# Bar Service

Resort Bar on Consumption
Mixed Drinks 10Cognacs and Liquors 16House Selected Wine 12Imported Beer 6-, Domestic Beer 6House Champagne Toast 10Panna, Pellegrino Premium Waters 8Soft Drinks, Bottled Waters 6-

Hosted Open Bar Unlimited Drinks Per guest, by the hour

Premium Bar
22- per guest, 12- additional hour

Beer, Wine and Soda 18- per guest, 10- additional hour

Tableside Wine Service
Ask for Wine Selection

Signature Champagne

Specialty Punches





# So much to do....









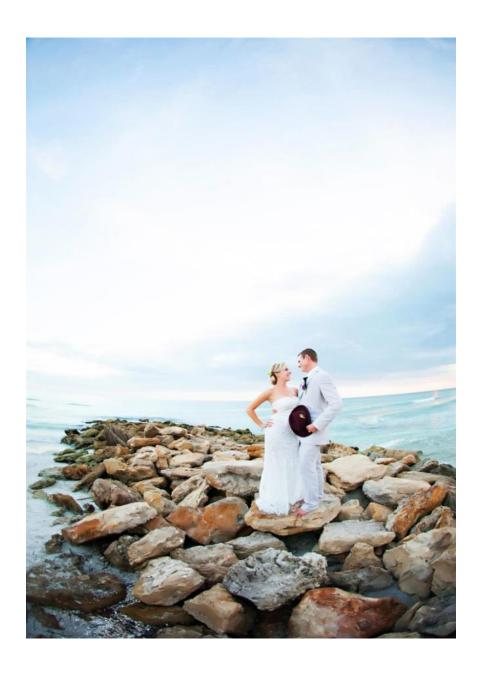






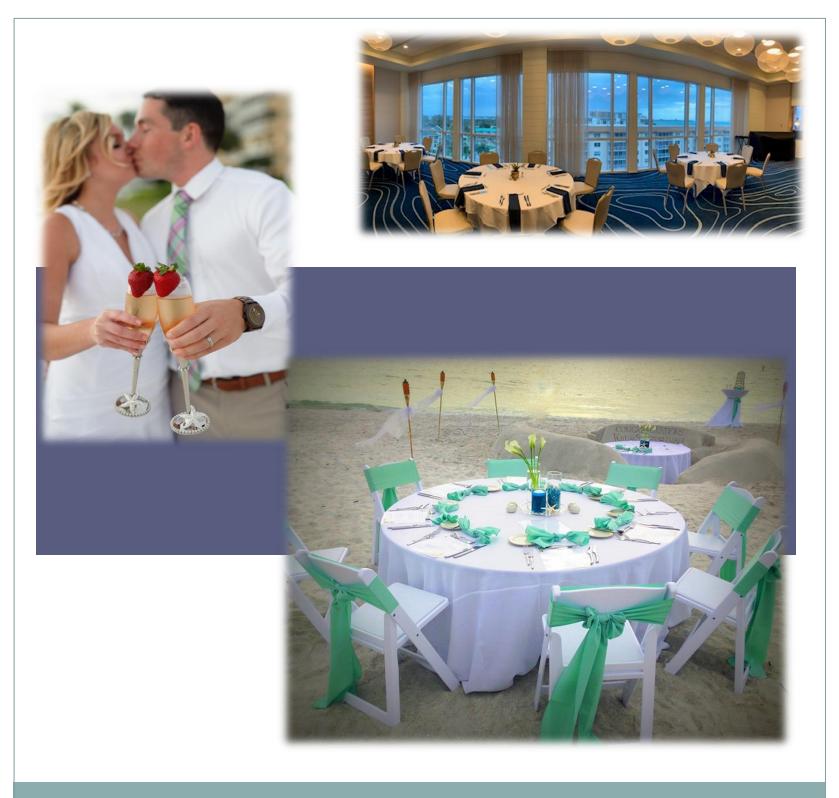


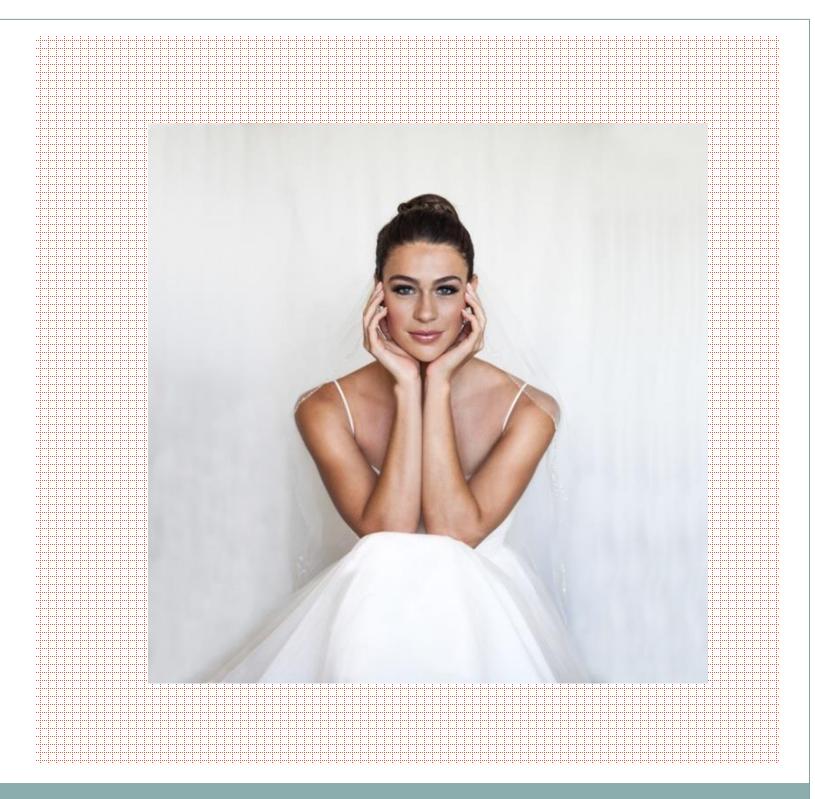




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### Let Your Wedding Day Shine with the OPAL Collection

Whether you are dreaming of a sunset ceremony on a white sand beach, a lavish reception in a historic landmark or reciting your vows on a 72-foot touring vessel as it sails across the Queen of the American Lakes, **OPAL Collection** will bring your wedding vision to life at our award-winning selection of luxury resorts and hotels.

Our Wedding Specialists will be by your side throughout the planning process, coordinate every detail with entertainment and photography to rehearsal dinners and memorable activities for your guests like golf outings and ecotours. We also invite you to enjoy pre or post wedding pampering at our renowned spas, celebrate with customized menus created specifically for your reception, and romantic honeymoon options that allow you to be as active or relaxed as you wish.

Luxurious accommodations and one-of-a-kind destinations are only the beginning.

Infuse your special day with the timeless allure of **OPAL Collection** and allow us to help create wedding memories you will cherish for a lifetime.

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www.OpalCollection.com

















700 Ben Franklin Drive Sarasota, Florida 34236 941-388-2161

www.lidobeachresort.com

