



# Two Is Better Than One

## Ceremony Packages



DOUBLETREE  
by Hilton™

TAMPA BAY - NORTH  
REDINGTON BEACH

DoubleTree Resort by Hilton Tampa Bay - North Redington Beach  
17120 Gulf Blvd, North Redington Beach, FL 33708 | 727.369.7139



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## Wedding Ceremony Packages

We specialize in Weddings and Receptions, offering a breathtakingly beautiful tropical paradise location, tranquil atmosphere and spectacular sunsets that have set the perfect stage for some of the most memorable Weddings on the Gulf of Mexico. Experienced, courteous professionals lend great care and attention to all the details eliminating the stress associated with planning such an important and special event. Call today for an appointment to discuss your dream Wedding and allow us to make it a momentous and memorable occasion to remember for years to come. Ceremony must include reception on Friday, Saturday & Sunday evenings.

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### Basic Ceremony Set Up

Powdery White Sand Beach

*(City Permit included)*

or

Elevated Deck Area

*Overlooking the Gulf of Mexico*

Two Post Bamboo Arch with White Sheer Draping

50 White Padded Garden Chairs

(additional chairs \$4.00 each)

Raked Bride's Aisle on Beach

Unity Ceremony Table

Set up & Breakdown

\$1700.00

\$1950.00 Holiday Rate

# CEREMONY WITH OFFICIANT PACKAGE

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## **Ceremony Location**

Manicured Powdery White Sand Beach

*(City Permit included)*

or

Elevated Deck Area

*Overlooking the Gulf of Mexico*

## **Ceremony Set up**

2 Post Bamboo Arch with White Sheer Draping

50 White Padded Garden Chairs (additional chairs \$4.00 each)

Unity Ceremony Table

Licensed Minister or Notary Officiant

Aisle & Alter area Groomed

Set up and Breakdown

**\$2000.00**

**(\$2250.00 Holiday Rate)**

# BELLS & WHISTLES CEREMONY PACKAGE

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## **Wedding Professionals**

Professional Wedding Ceremony Coordinator to assist with ceremony set up, procession & rehearsal  
Licensed Minister or Notary Officiant

## **Ceremony Location**

Powdery White Sand Beach Location,  
Groomed Aisle & Alter Area  
*(Permit included)*  
or  
Elevated Deck Overlooking the Gulf

## **Ceremony Set up**

2 Post Bamboo Arch with Choice of Color Sheer Draping  
Decorative White Unity Sand Ceremony Table  
Heart Shaped Keepsake Unity Vase with Choice of 2 Sand Colors  
(Additional color sand \$5.00 each)  
Wireless Microphone & Speaker System for Officiant  
50 White Padded Garden Chairs (additional chairs \$4.00 each)  
Chair Sashes on Back Row and Aisle Chairs in Choice of Color  
Choice of Aisle Decorations:  
6 Shepherd Hooks with choice of Lanterns or Decorative Tiki Torches  
Set up & Breakdown  
\$2700.00  
(\$3050 Holiday Rate)

ADD Professional Photographer for 1 hour (Images presented online & flash drive)  
\$2950.00  
(\$3300.00 Holiday Rate)

# OPTIONAL ENHANCEMENTS AVAILABLE

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Licensed Minister or Notary Officiant \$400.00 Wedding

Ceremony Coordinator – Starting at \$450.00

Professional Photographer \$450.00 per hour

Portable PA Speaker System with Wireless Microphone & Blue Tooth Access for your  
Music \$225.00

Four Post Bamboo Arch with Draping in Choice of Color \$650.00

Decorative Crystal Chandelier for Arch \$95.00

Unity Table set up with Heart Shaped Vase.  
Choice of 2 Sand Colors  
\$75.00



Eight Aisle Lanterns on Shepherd Hooks  
\$125.00

Decorative Organza Sash on Ceremony Chairs  
(Choice of Color, includes set up)  
\$4.00 each



Rustic Ceremony Directional Sign  
"Shoes Here, Vows There, Love Everywhere"  
\$35.00

# OPTIONAL ENHANCEMENTS AVAILABLE

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“Sandy Toes & Salty Kisses” Beach Sign  
 (“With Sandy Toes & Salty Kisses We Became  
 Mr. and Mrs.”)  
 \$35.00



Six Starfish & Raffia Aisle Chair Decorations  
 \$75.00

Wood Plank Boardwalk and Ceremony Platform  
 \$550.00



Decorative Bridal Path Tiki Torches  
 \$125.00

25' Carpet Aisle Runner  
 \$150



# OPTIONAL ENHANCEMENTS AVAILABLE

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Tropical Palm Trees \$175.00

Circle Arch with Fresh Greenery & Flowers  
\$450.00



White Garden Arbor \$295.00

Driftwood Arch \$250.00





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*Reception Packages*



**DOUBLE TREE**  
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# WEDDING DINNER RECEPTIONS PACKAGE

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## Dinners Include the Following:

4 Hour Open Bar to with Call Brands, Import & Domestic Beer, Wine and Sodas

*(Smirnoff Vodka, Seagram 7, Beefeater Gin, Capt. Morgan, Cuervo Gold, Jack Daniels, Dewar's, Bacardi)*

Upgrade to Premium Host Bar + \$12.00 per person

*(Tito's, Chivas Regal, Bombay Sapphire, Capt. Morgan, Patron, Crown Royal, JW Black, Brugal 1888 Rum)*

Hot and Cold Hors D' Oeuvres

Entrée Selection

Champagne Toast

Reception Space

Reception Set Up

Dance Floor *(if held indoors)*

Quality White Tablecloths with White Linen Napkins

White Chair Covers with Sash in Choice of Color & Fabric

*(Additional chair covers exceeding guaranteed guest count \$7.00 each)*

Gathering Vase with Sand, Seashells and Candle Centerpieces or White Lantern with Candle

Cutting and Serving of Wedding Cake

Special Group Room Rates for Wedding Guests

All Food and Beverage Prices are Subject to 23% service charge and 7% Sales Tax  
Prices are Subject to Change

# PRE-DINNER HORS D'OEUVRES

*(Included with Plated and Buffet Dinners)*

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Imported and Domestic Cheese Display Garnished with Fresh Fruit and Crackers

Vegetable Stuffed Mushrooms

Tomato, Artichoke & Olive Bruschetta

## Sunset Plated Dinner

(Place Cards must be provided when selecting more than one Entrée)

Dinners include: Mixed Field Greens Salad, Chef's Fresh Vegetable, Chef's Selection of Rice or Potato, Rolls & Butter and Iced Tea & Coffee

### Entrée Selections:

#### **Grouper Oscar**

*Fresh Grouper Filet topped with Blue Crab, Asparagus and Citrus Hollandaise Sauce*

\$135.75 Per Person Saturday & Holidays

\$125.25 Per Person Friday & Sunday

\$115.65 Per Person Monday – Thursday

#### **Island Mahi**

*Blackened Mahi topped with Chef's Signature Mango Salsa*

\$133.75 Per Person Saturday & Holidays

\$123.42 Per Person Friday & Sunday

\$112.95 Per Person Monday – Thursday

#### **Parmesan Crusted Gulf Grouper**

*Served with Mango Beurre Blanc*

\$135.75 Per Person Saturday & Holidays

\$126.25 Per Person Friday & Sunday

\$115.64 Per Person Monday – Thursday

#### **Chili Rubbed Atlantic Salmon**

*Topped with Mandarin Orange Sauce*

\$133.75 Per Person Saturday & Holidays

\$123.50 Per Person Friday & Sunday

\$115.95 Per Person Monday – Thursday

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# SUNSET PLATED DINNER ENTRÉE

## CONTINUED

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### **Roast Prime Rib of Beef**

*8oz. Texas Herford Prime Rib of Beef Slow Roasted served Au Jus With Creamy Horseradish Sauce*

\$138.75 Per Person Saturday & Holidays

\$116.25 Per Person Friday & Sunday

\$103.75 Per Person Monday - Thursday

### **Filet Mignon**

*7 oz. Bacon Wrapped Herford Beef Filet Mignon served With Peppercorn Sauce*

\$150.25 Per person Saturday & Holidays

\$140.25 Per Person Friday & Sunday

\$130.25 Per Person Monday - Thursday

### **Grilled Sirloin Steak**

*8oz. Tender Herford Beef Sirloin Steak topped with Mushrooms, Onions & Bleu Cheese Crumbles*

\$130.50 Per Person Saturday & Holidays

\$120.25 Per Person Friday & Sunday

\$110.00 Per Person Monday - Thursday

### **Surf & Turf**

*4oz. Filet Mignon served with Three Jumbo Crab Stuffed Shrimp*

\$159.50 Per Person Saturday & Holidays

\$148.00 Per Person Friday & Sunday

\$137.00 Per Person Monday - Thursday

### **Mixed Grill**

*4oz Filet Mignon with Peppercorn Sauce and Grilled Lemon Pepper Chicken Breast*

\$143.25 Per Person Saturday & Holidays

\$132.25 Per Person Friday & Sunday

\$121.31 Per Person Monday - Thursday

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# SUNSET PLATED DINNER ENTRÉE

## CONTINUED

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### **Gulf Beach Chicken**

*Boneless Chicken Breast Stuffed with Fresh Mozzarella, Tomatoes and Spinach served with Garlic Cream Sauce*

\$130.50 Per Person Saturday & Holidays

\$120.25 Per Person Friday & Sunday

\$110.00 Per Person Monday – Thursday

### **Chicken Marsala**

*Sautéed Chicken Breast with Shallots, Mushrooms and Marsala Wine*

\$128.42 Per Person Saturday & Holidays

\$118.17 Per Person Friday & Sunday

\$108.25 Per Person Monday – Thursday

### **Grilled Greek Chicken**

*Grilled Boneless Chicken Breast topped with Cucumber, Tomato & Feta Relish*

\$129.50 Per Person Saturday & Holidays

\$119.25 Per Person Friday & Sunday

\$108.95 Per Person Monday – Thursday

### **Vegetarian Pasta Primavera**

*Fresh Mixed Vegetables tossed with Linguini & choice of Alfredo, Marinara or White Wine Sauce*

\$128.50 Per Person Saturday & Holidays

\$118.50 Per Person Friday & Sunday

\$108.25 Per Person Monday – Thursday

### **Vegetarian Portobello Stacker**

*Mushroom, Fresh Sliced Tomato, Buffalo Mozzarella & Roasted Red Peppers atop Mediterranean Quinoa drizzled with Balsamic Reduction & Fresh Basil*

\$139.50 Per Person Saturday & Holidays

\$129.25 Per Person Friday & Sunday

\$119.25 Per Person Monday – Thursday

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# SUNSET DINNER BUFFETS

*(Minimum of 35 Guests)*

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## **BOUNTY OF THE SEA**

Fresh Mixed Greens with Assorted Condiments & Dressings

Crab Couscous Salad

Margarita Gremolata Chicken

Linguini with Clams or Shrimp Scampi

Snow Crab Legs with Drawn Butter

Blackened Mahi with Mangos Salsa

Carving Station with Chef Carved Prime Rib of Beef

Oven Roasted Potatoes

Chef's Fresh Vegetable Medley

Assorted Rolls & Butter, Fresh Brewed Coffee & Iced Tea

\$171.25 per person Saturday & Holidays

\$159.75 per person Friday & Sunday

\$148.25 per person Monday - Thursday

*(Chef Carver Fee \$125.00)*

## **FLORIDAY'S GULFSIDE LUAU**

Tossed Salad Greens with assorted garnish and Mango Vinaigrette Bohemian Slaw with Sweet Sesame Dressing

Peel & Eat Shrimp with Key West Cocktail Sauce

Cuban Black Beans and Saffron Yellow Rice

Fried Sweet Plantains

Sautéed Seasonal Vegetables

Grilled Mahi with Mango Salsa

Jamaican Jerk Rubbed Pork loin with Citrus Glaze

Teriyaki Huli Huli Chicken

Assorted Rolls & Butter, Fresh Brewed Coffee and Iced Tea

\$141.00 Per Person Saturday & Holidays

\$130.25 Per Person Friday & Sunday

\$119.50 Per Person Monday - Thursday

## **STEAK AND SEAFOOD OFF THE GRILL**

Caesar Salad Station

Tropical Fruit Salad with Honey Walnut Dressing

Peel & Eat Shrimp with Key Lime Cocktail Sauce

Penne Pasta Salad with Roasted Red Peppers and Kalamata Olives

Blackened Mahi with Mango Salsa

Grilled Sirloin Steak with Chimichurri Sauce

*(Upgrade Steak to Delmonico Steak or NY Strip Steak \$8.95)*

Loaded Mashed Potatoes

Sunset Rice

Chef's Fresh Vegetable

Breadbasket and Butter

Fresh Brewed Coffee and Iced Tea

\$138.95 Per Person Saturday & Holidays

\$128.25 Per Person Friday & Sunday

\$117.75 Per Person Monday - Thursday

*(Optional Grill Chef \$125.00)*

# SUNSET TROPICANA

## DINNER BUFFET

*(Minimum of 35 Guests)*

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### **SALAD SELECTION~CHOICE OF TWO**

- Mixed Field Greens with Tomato, Onion and Cucumber
- Traditional Caesar Salad
- Caprese Salad with Fresh Mozzarella, Tomatoes, & Balsamic Reduction
- Tropical Fruit Display
- Antipasto Salad with Fusilli Pasta and Parmesan Italian Dressing
- Chef's Potato Salad
- Bohemian Veggie Slaw with Sweet Sesame Vinaigrette
- Penne Pasta Salad with Roasted Peppers, Olives and Feta Cheese

### **SIDE SELECTIONS~CHOICE OF TWO**

- Yukon Gold Garlic Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Oven Roasted Honey Sweet Potatoes with Raisin & Macadamia Nut Topping
- Tropical Coconut Rice
- Loaded Mashed Potatoes (Creamy Mashed Potatoes with Cheddar, Scallions, Bacon & Sour Cream)
- Sunset Rice with Roasted Corn & Peppers
- Seasonal Sautéed Vegetables
- Mashed Potato Bar add\$5.00 per person*
- Pasta Station with Choice of Two Pastas and Two Sauces add\$5.25 per person*

# SUNSET TROPICANA DINNER BUFFET

## CONTINUED

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### ENTRÉE SELECTIONS:

Spice Rubbed Roasted Pork Loin with Tomato Marsala Sauce  
 Grilled Greek Chicken ~ Marinated Chicken Breast topped with Cucumber, Tomato & Feta Relish  
 Chicken Marsala  
 Teriyaki Huli Huli Chicken with Grilled Pineapple  
 Parmesan Crusted Chicken ~ topped with Mushroom Pesto Cream Sauce & Diced Tomatoes  
 Blackened Mahi with Mango Salsa  
 Chili Rubbed Atlantic Salmon with Mandarin Orange Sauce  
 Sliced Sirloin London Broil with Cabernet Sauce  
 Filet Tips in Mushroom Onion Balsamic Gravy  
 Chef Carved Prime Rib add \$5.95 per person  
 (Chef Carver Fee \$125.00)

*Buffet Served with Rolls & Butter, Fresh Brewed Coffee and Iced Tea Station*

	One Entrée	Two Entrée	Three Entree
Saturday & Holiday:	\$126.95	\$136.95	\$146.95
Friday & Sunday:	\$117.95	\$127.95	\$131.30
Weekdays:	\$108.95	\$118.95	\$128.95

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# SUNSET HORS D'OEUVRE BUFFET PACKAGE

*(Minimum 50 guests)*

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## Dips & Spreads Station

Select 3

Smoked Fish Spread with Assorted Crackers

Sun-Dried Tomato Hummus with Pita Chips

Hot Spinach Artichoke Dip with Blue Tortilla Chips

Cheese Fondue with Dipping Croutons

Scallop Ceviche with Pita Points

## Cold Hors D'oeuvres

Select 3

Import and Domestic Cheese Display with Assorted Crackers

Fresh Vegetable Crudités and Creamy Gorgonzola Dip

Smoked Salmon with Caper Cream on Crostini

Smoked Chicken Salad in Phyllo Cups

Assorted Canapés

Tomato, Artichoke and Olive Bruschetta

Peel & Eat Shrimp with Key Lime Cocktail Sauce

## Hot Hors D'oeuvres

Select 3

Scallops wrapped in Bacon

Vegetable Springs Rolls with Sweet & Sour Dipping Sauce Vegetable Stuffed Mushrooms

Mini Crab cakes with Cucumber Wasabi Sauce

Jerk Chicken Tenders with Orange Cilantro Sauce

Swedish Meatballs

Petite Beef Wellington

## Chef's Carving Station

(Chef Carver Fee \$125.00)

Texas Herford Prime Rib of Beef Slow Roasted & served with Rolls & Creamy Horseradish Sauce

\$139.95 Per Person Saturday & Holidays

\$129.25 Per Person Friday & Sunday

\$118.50 Per Person Monday – Thursday

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# ADDITIONAL COMPLEMENTS

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## “Specialty Culinary Displays”

(SMALL SERVES 25-30, LARGE SERVES 50-60)

### **DOMESTIC CHEESES**

Domestic Cheese Display Garnished with Fresh Fruit and served with assorted Crackers  
Small \$230.00    Large \$400.00

### **IMPORTED CHEESE DISPLAY**

Selection of Fontina, Gouda, Camembert and Stilton Blue Cheese served with Fresh Fruit Garnish, Baguette Crostini & Assorted Crackers  
Small \$330.00    Large \$600.00

### **RASPBERRY BRIE WHEEL**

Creamy French Brie Wheel topped with Raspberry Pecan Coulis served with Baguette Crostini & Assorted Crackers  
Small \$230.00    Large \$380.00

### **FRUIT DISPLAY**

Seasonal Fruit Display Served with Honey Yogurt Dip  
Small \$180.00    Large \$330.00

### **FRESH VEGETABLES**

Crudités of Raw and Seasonal Vegetables with Assorted Dips  
Small \$155.00    Large \$230.00

### **CHOCOLATE DIPPED STRAWBERRIES (Seasonal)**

Fresh Plump Strawberries Dipped in Dark Chocolate and Served with Amaretto Whipped Cream and Powdered Sugar  
Small \$180.00 (50 piece)    Large \$345.00 (100 piece)

### **ANTIPASTA DISPLAY**

Assorted Cheeses, Marinated Artichoke Hearts & Vegetables, Genoa Salami, Ham, Pepperoncini & Olives served with sliced Baguette & Assorted Crackers  
Small \$230.00    Large \$400.00

### **CAPTAINS SMOKED FISH SPREAD**

Served with Diced Tomatoes, Capers, Diced Onions, Jalapenos and Assorted Crackers  
Small \$255.00    Large \$460.00

### **SEAFOOD DISPLAY**

Beautiful display of Jumbo Shrimp, Oysters on Half Shell, Island Ceviche and Smoked Fish Spread served with Fresh Lemon Wedges, Key West Cocktail Sauce, Caper Remoulade Sauce and Assorted Crackers and Chips  
Small \$555.00    Large \$900.00

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# “HORS D’OEUVRES”

Priced per 50 Pieces

## HOT

Island Wings with Blackened Season & Ranch Dip	\$150
Buffalo Wings with Bleu Cheese Dressing	\$140
Chicken or Vegetable Spring Egg Rolls with Sweet & Sour Sauce	\$135
Swedish, Italian, Barbequed or Sweet & Sour Meatballs	\$125
Chicken Fingers with Honey Dijon Mustard	\$125
Spanakopita	\$135
Parmesan, Spinach, Artichoke in Phyllo Shell	\$135
Sea Scallops Wrapped in Bacon	\$175
Crabmeat Stuffed Mushrooms	\$165
Vegetable Stuffed Mushrooms	\$135
Spinach Artichoke Dip with Pita Chips – Serves 40	\$135
Jalapeno Poppers	\$140
Assorted Mini Quiche	\$140
Miniature Chicken Cordon Bleu	\$150
Petite Beef Wellington	\$170
Chicken or Beef Quesadillas	\$145
Mini Crab cakes with Cucumber Wasabi Sauce	\$175
Coconut Shrimp with Orange Cilantro Jam	\$200
Raspberry Brie Bites	\$145
Jerk Chicken Tenders with Orange Cilantro Sauce	\$140
Oysters Rockefeller	\$200
Pulled Pork Sliders (50)	\$240
Chicken & Biscuit Sliders with Honey (50)	\$240
Mini Burger Sliders (50)	\$240

## COLD

Tomato, Artichoke, Olive & Onion Bruschetta	\$140
Chicken, Ham, Tuna or Egg Salad Finger Sandwiches	\$135
Gulf Oysters on the Half Shell (Seasonal)	\$190
Jumbo Shrimp on Ice	\$190
Asparagus Wrapped in Smoked Salmon with Garlic Spread	\$140
English Cucumbers with Herb Cheese	\$140
Roasted Roma Tomatoes with Herb Cheese & Asparagus Tips	\$140
Southern Style Deviled Eggs	\$135
Smoked Chicken Salad in Mini Phyllo Cups	\$145
Tuna or California Sushi Rolls	\$190
Sun-dried Tomato Hummus with Pita Chips	\$185
Chilled Island Ceviche with Pita Chips	\$265

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# ADDITIONAL SPECIAL EVENTS

## (ALA CARTE MENU)

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### Rehearsal Dinner

Private Dinner

Ask about our Full-Service Banquet Menus

### Post Wedding Brunch

**Brunch Buffet**

*(Minimum 30 Person)*

Fresh Squeezed Orange & Grapefruit Juices  
Tropical Mixed Fruit Cocktail with Craisons and Walnuts  
Fluffy Scrambled Eggs  
Crisp Bacon & Sausage Links  
Home Fries  
Fresh Baked Muffins  
Blackened Mahi with Mango Salsa  
Chicken Pesto with Creamy Mushroom Sauce  
Carving Station with Chef Carved Prime Rib of Beef  
Yukon Gold Mashed Potatoes  
Chefs Vegetable Medley  
Dinner Rolls  
Fresh Brewed Coffee & Assorted Herbal Teas  
\$52.95 per person  
*(Chef Carving fee \$125.00)*

Upgrade to Starbucks Coffee & Teavana™ Teas \$5.00 per person  
*(Room Rental and Set up Fee may apply)*

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# CHILDREN'S BANQUET MENU

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Please limit the entrée selection to only one for all children  
(Ages 3-10)

## **Hot Dog**

*Grilled Hot Dog with whatever you want on it, served with French fries*

## **Cheeseburger**

*Cooked just the way you like it, served with French fries*

## **Chicken Fingers**

*Golden chicken fingers, served with French fries*

## **Spaghetti with Marinara**

## **Fish & Chips with Fruit**

*Crispy Fried Fish Fingers with Fries and Fresh Fruit*

## **Healthy Kid Choices**

### **Chicken Caesar Salad**

*A fresh salad just for you big kids*

### **Grilled Grouper**

*Served with fresh fruit*

### **Grilled Chicken**

*Served with fresh fruit*

Any meal \$30.00 each

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# Wedding Professionals Service Packages



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# WEDDING VENDOR PACKAGES

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The DoubleTree Beach Resort by Hilton strives to provide a stress free “One-Stop Shopping” experience for your wedding day. The high standards we set for ourselves are reflected in the vendors we associate with and refer. The wedding professionals selected, will work individually with you to customize a package to match your personal style and taste. Additional items may be added directly with each vendor to provide everything you need for your perfect day. Payments for additional items or upgrades are to be paid to the vendor directly.

The final selection of each wedding professional is the choice of the client. We strive to select a vendor which reflects the style and personality you are looking to present for your event. Please let us know at any time you would like to request a different professional to assist with your wedding details.

Wedding services listed in the “Vendor Packages” are provided by independent, privately owned companies and are not part of the DoubleTree Beach Resort by Hilton. Goods and services provided by vendors are the sole responsibility of the contracting company.

# THE CONCH SHELL WEDDING

**\$2850.00**

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**Photographer:**

Two Hour Coverage by Professional Photographer Wedding Website ~ friends & family can view & order prints.  
All images available for online download or flash drive

**Professional DJ**

Master of Ceremonies to orchestrate reception 4 Hours of the music of your choice

**Fresh Flowers**

Bridal Bouquet

One Maid of Honor Bouquet One Grooms Boutonniere One Best Man Boutonniere

Selection of Hydrangea, Roses, Stock, Spray Roses, Lilies and Baby's Breath in the color scheme of your choice)

**Wedding Cake for up to 50 Guests**

Two Tier with choice of cake flavors (*Design can be personalized*)

# THE STARFISH WEDDING

**\$3675.00**

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**Photographer:**

Three Hour Coverage by Professional Photographer Wedding Website ~ friends & family can view & order prints  
All images available for online download or flash drive

**Professional DJ**

Ceremony music for procession, ceremony & recessional coordinated by professional DJ

Wireless Microphone for officiant Master of Ceremonies to orchestrate reception

4 Hours of the music of your choice

**Fresh Flowers**

Bridal Bouquet

Two Bridesmaid Bouquets One Grooms Boutonniere

Two Groomsmen Boutonnières

Floral Arch Decoration Piece

Selection of Hydrangea, Roses, Stock, Spray Roses, Lilies and Baby's Breath in the color scheme of your choice)

**Wedding Cake for up to 50 Guests**

Two Tier with choice of cake flavors & fillings (Design can be personalized)

# THE KING NEPTUNE PACKAGE

**\$6975.00**

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## **Photographer:**

Six Hour Coverage by Professional Photographers

Professional editing and touch up of pictures

Presented in Photo Story Book Album

Wedding Website ~ friends & family can view & order prints

All images available for online download or flash drive

## **Video Photography:**

Five-hour professional videographer with Full computer editing.

DVD or flash drive presentation

## **Professional DJ**

Ceremony music for procession, ceremony & recessional coordinated by professional DJ

Wireless Microphone for officiant Master of Ceremonies to orchestrate reception

4 Hours of the music of your choice

Dance Floor Lighting

## **Fresh Flowers**

Bridal Bouquet

Three Bridesmaid Bouquets One Grooms Boutonniere

Three Groomsmen Boutonnieres

Two Mothers Corsages Two Fathers Boutonnieres Floral Arch Decoration Piece

One Throw Bouquet One Cake Topper

(Selection of Hydrangea, Roses, Stock, Spray Roses, Lilies and Baby's Breath in the color scheme of your choice)

## **Wedding Cake for up to 75 Guests**

Three Tier with choice of cake flavors & fillings (Personalized Design)