



LAPLAYA  
BEACH & GOLF RESORT  
A NOBLE HOUSE RESORT

# Wedding package

Photo: Trenholm Photo

LAPLAYARESORT.COM | 239.449.1175 | NAPLES, FL



# laplaya wedding package

INCLUDES THE FOLLOWING

- **five hour open bar** premium brand liquor, beer, wine & soft drinks
- **five butler passed hors d' oeuvres**
- **champagne toast**
- **wine service with dinner**
- **choice of menu**
- **classic wedding cake**
- **complimentary overnight premium accommodations for the bride & groom the evening of the wedding**
- **special room rates for your guests staying with us**



Photo: Set Free Photography



Photo: Luminaire Foto



Photo: Trenholm Photo

## hors d'oeuvres

SELECT FIVE

### COLD

**st. andre & port poached pear**  
brioche & cracked pepper

**tapenade bruschetta**  
olive tapenade & goat cheese

**grouper ceviche**  
tasting spoon

**cranberry, almond & goat cheese**  
flakey phyllo dough

**shrimp cocktail**  
cocktail sauce & lemon

**jumbo lump blue crab tart**  
passionfruit & papaya aioli

**tuna tartar**  
ahi tuna, soy, scallion & lemon, crispy wonton

**antipasto skewer**  
mozzarella, sun-dried tomato, artichoke heart, black olive, balsamic drizzle

### HOT

**mini grilled cheese sandwich**  
manchego cheese & mission fig

**mini cuban sandwich**  
pork, pickles & swiss

**beef empanada**  
lime garlic mayonnaise

**mini kobe beef slider**  
cheddar cheese, caramelized onions

**coconut shrimp**  
mango chutney

**mini lump crab cakes**  
old bay red pepper aioli

**lobster & fontina**  
arancini fritter

**smoked chicken & tequila quesadilla**

**argentinean beef anticucho skewer**  
chimichurri aioli

# plated dinner

## SALAD SELECTION

SELECT ONE

### **baby butter lettuce**

toasted pine nuts, aged goat cheese, florida citrus & avocado, lemon crème fraiche

### **blt salad**

applewood smoked bacon, tomato & bleu cheese crumbles, jalapeño ranch dressing

### **caesar salad**

herbed croutons & parmesan tuile, homemade dressing

### **stacked tomato salad**

wild greens, heirloom tomato, mozzarella, basil aged balsamic & extra virgin olive oil

# plated entrees

SELECT TWO, PRICING WILL REFLECT THAT OF THE HIGHER-PRICED ENTRÉE  
(MUST BE PRE-SELECTED)

### **petit filet of beef & lobster**

275 per person

### **petit filet of beef & crab stuffed shrimp**

270 per person

### **petit filet of beef & grouper**

270 per person

### **roasted grouper**

260 per person

### **filet of beef**

260 per person

### **sea salt roasted breast of chicken**

250 per person

### **crispy truffle risotto cakes**

250 per person

## SIDES SELECT ONE

### **parmesan potato gratin**

### **garlic whipped potatoes**

### **mascarpone risotto**

### **truffle macaroni & cheese**

### **truffle roasted fingerling potatoes**

## VEGETABLE

SELECT ONE

### **roasted asparagus & baby carrots**

### **asparagus & wild mushroom medley**

### **haricot verts & mini bell peppers**

## DESSERT

SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE &  
SELECT HOT HERBAL TEA BLENDS

### **custom designed wedding cake**

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Menu items may contain nuts or nut products. Please advise your Catering or Conference Services Manager to any food allergy concerns so special care is taken for modifications.\*

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# wedding station dinner

265 PER PERSON

## FIRST

SELECT THREE

### caesar salad

herbed croutons & parmesan cheese, homemade dressing

### caprese salad

heirloom tomatoes, mozzarella & basil, aged balsamic & extra virgin olive oil

### blt salad

applewood smoked bacon, tomato & bleu cheese crumbles, jalapeño ranch dressing

### cheese & fruit display

assorted domestic & imported cheeses, seasonal fruit & berries, sliced baguettes, lavosh & assorted crackers

### mediterranean display

roasted red pepper hummus, tzatziki, tabbouleh, feta cheese & marinated olives, warm pita bread & chips

### vegetables chilled & raw

seasonal vegetable display, jalapeño ranch & bleu cheese dressing

## SECOND

SELECT TWO, SERVED WITH SILVER DOLLAR BRIOCHE ROLLS & SEASONAL ROASTED VEGETABLES

### herb crusted prime rib of beef

horseradish cream, dijon mustard & au jus

### roast sirloin of beef

horseradish cream, dijon mustard

### roast pork loin

mojo onions & salsa verde

### roast turkey breast

cranberry orange chutney, maple butter glaze

### whole grouper

key lime aioli

## THIRD

SELECT ONE

### risotto de napoli

shrimp, rotisserie chicken, truffle mushrooms, sweet peppers, oven roasted tomatoes, torn basil, fresh mozzarella, herbs, parmesan, garlic, chile flakes, white wine & extra virgin olive oil

### pasta italiano

fusilli, penne & orecchiette pasta, pomodoro, garlic cream & pesto sauce, italian sausage, spinach, broccoli, ricotta, prosciutto, peas, artichokes, roasted peppers, shaved parmesan & fresh basil, garlic bread

### wok station

baby shrimp, flank steak & sliced chicken, julienne vegetables, bean sprouts, water chestnuts, bamboo shoots, snap peas, mushrooms, baby corn, assorted herbs, wonton crisps, sesame seeds, steamed jasmine rice & lo mein noodles, hoisin sake sauce & sweet chile garlic sauce

### chesapeake shore

maryland crab cakes with sautéed spinach, lemon butter & spiced frizzled onions

## DESSERT

SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECT HOT HERBAL TEA BLENDS

### custom designed wedding cake

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# beverage selection

## **premium brands** INCLUDED IN PACKAGE

kettle one vodka  
bacardi cuatro rum  
sauza hornitos reposado tequila  
tanqueray gin  
makers mark bourbon  
seagrams 7 whiskey  
johnnie walker red scotch

yuengling  
bud light  
miller light  
corona  
stella artois  
sam adams  
islamorada ale  
high five ipa

preferred red & white wine  
preferred champagne  
bottled water  
soft drinks

## **super premium brands**

WISH TO UPGRADE? PLEASE ADD 20 PER GUEST

grey goose vodka  
real McCoy rum  
patron silver tequila  
tanqueray 10 gin  
knob creek bourbon  
crown royal whiskey  
johnnie walker black  
scotch

yuengling  
bud light  
miller  
light  
corona  
stella artois  
sam adams  
islamorada  
ale high  
five ipa

preferred red & white  
wine preferred  
champagne bottled  
water soft drinks



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# Pre + Post



Photo: Set Free Photography

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NOBLE HOUSE  
HOTELS & RESORTS

# pre & post events

INCLUDES THE FOLLOWING OPTIONS

**bridal primping parties**

**late night snacks**

**rehearsal dinner menus**

**welcome reception menus**

**farewell brunch menus**



*Photo: Trenholm Photo*



Photo: Emma Burdis Photography



Photo: Luminaire Foto

## pre-ceremony treats

40 PER GUEST

### HERS: BRIDAL PRIMING PARTY

#### assorted mini deli sandwiches

#### vegetables chilled & raw

seasonal vegetable display, jalapeño ranch & bleu cheese dressing

#### fruit skewers

honey yogurt dipping sauce

#### mini desserts assortment of soft drinks & bottled water

#### SUGGESTED ENHANCEMENTS preferred champagne

48 per bottle

#### chocolate covered strawberries

70 per dozen

#### mimosas, bellinis & kir royales

12 per glass

### HIS: BOATING, GOLFING OR POOLSIDE DOES NOT INCLUDE LOCATION FEE

#### assorted deli sandwiches chips & dip

#### boneless buffalo chicken strips

ranch dipping sauce

#### assortment of soft drinks & bottled water

#### SUGGESTED ENHANCEMENTS

#### bucket of 1/2 dozen domestic beer

54 per bucket

#### bucket of 1/2 dozen imported beer

60 per bucket

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# late night snacks

SERVED THE FINAL HOUR OF THE WEDDING RECEPTION

## SAVORY TREATS

### mac & cheese bar

20 PER PERSON

gourmet truffle & southern creamy, diced tomatoes, scallions, ham, mushrooms, jalapeños, crispy bacon, broccoli florets & peas

### new york deli

20 PER PERSON

chef's selection of three mini cold cut sandwiches, kettle chips, display of domestic & imported cheeses, assorted cookies & brownies

### slider bar

30 PER PERSON

bacon cheeseburger, grilled onions, mini brioche bun, crispy chicken breast, buffalo sauce, bleu cheese crumbles, toasted mini kaiser, marinated portobello mushroom, boursin cheese, whole grain bun, crunchy tater tots, sweet potato fries

### paradise pub break

32 PER PERSON

fresh tricolor tortilla chips, guacamole & black bean salsa, nachos with chili con queso, mini cheeseburger sliders, mini pizza, mini corn dogs

## SWEET TREATS

### mini dessert station

15 PER PERSON, SELECT 4 (3 PIECES PER PERSON)

assorted chocolate truffles, chocolate covered strawberries, raspberry chocolate truffle tart, white chocolate banana tart, peanut butter tart, fresh fruit tart, chocolate cream puffs, chocolate cups with chocolate mousse, small mousse cakes, mini cheesecake, key lime pie tarts & cannolis

### ice cream sundae station

18 PER PERSON, CHEF ATTENDANT REQUIRED @ \$150+

vanilla, chocolate & strawberry ice cream, chocolate & caramel sauces, m&m<sup>®</sup>s, crumbled oreo<sup>®</sup> cookies, toasted almonds, sprinkles, cherries & whipped cream

### mini donut station

20 PER PERSON

an assortment of mini old fashion cake donuts with a variety of toppings and flavors

### gelato cart

28 PER PERSON, CHEF ATTENDANT REQUIRED @ \$150+

an elegant and delicious touch to your event, 4 gelato flavor choices and a variety of toppings

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# rehearsal dinner buffets

## WEDDING SUNSET GRILL

120 PER PERSON / 30 MINIMUM 2 CHEF ATTENDANTS REQUIRED @ \$200+

### artisan lettuces

grape tomatoes, cucumbers, carrots, red onions, balsamic vinaigrette, spicy ranch dressing

### herb & aged cheddar potato gratin

horseradish sauce

### asparagus & hearts of palm salad

florida citrus, crumbled goat cheese & truffle oil **grilled meats**  
hamburgers, hot dogs, mahi mahi, bbq jerk chicken

### grilled vegetable kabob

chef's selection

### grilled corn on the cob southern mac & cheese

### pepper jack cornbread

### ice cream sundae station

vanilla, chocolate & strawberry ice cream, chocolate & caramel sauces, m&m's, crumbled oreo cookies, toasted almonds, sprinkles, cherries & whipped cream

## FLORIDIAN

145 PER PERSON / 30 MINIMUM

### baby arugula & radicchio

mango, toasted coconut, local tomatoes, orange cumin vinaigrette

### tomato & cucumber

lemon & ginger vinaigrette

### grilled asparagus

truffle & shallots

### conch fritters

roasted garlic key lime aioli

### lump crab cakes

spicy remoulade

### adobo spiced grouper

hearts of palm & grapefruit relish

### garlic lime chicken breasts

meyer lemon sauce

### grilled new york strips

caramelized vidalia onions

### pork ropa vieja

chimichurri sauce

### black beans

### yellow rice

### plantains

### key lime pie

### coconut cream pie

### hazelnut chocolate tart

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# welcome receptions

STATIONS BASED ON A 60 MINUTE SERVICE

## **mashed potato bar**

20 PER PERSON

yukon gold & sweet potatoes toppings to include: crispy bacon, scallions, sharp cheddar, goat cheese, candied pecans, brown sugar, sour cream & whipped butter

## **laplaya cobb**

20 PER PERSON

iceberg, romaine, avocado, maytag bleu cheese, tomato, red onion, seared chicken, crispy bacon, hard cooked egg, jalapeño buttermilk ranch, white balsamic vinaigrette

## **crisp baby lettuce wraps**

28 PER PERSON

soy glazed chicken & lemon grass shrimp, boston bibb lettuce, julienne vegetables, chilled noodles, bean sprouts, cilantro, mint, roasted peanuts, toasted sesame seeds, wonton crisps, sweet soy sauce, garlic chili sauce, sriracha

## **slider bar**

30 PER PERSON

bacon cheeseburger, grilled onions, mini brioche bun, crispy chicken breast, buffalo sauce, bleu cheese crumbles, toasted mini kaiser, marinated portobello mushroom, boursin cheese, whole grain bun, crunchy tater tots, sweet potato fries

## **del mar**

36 PER PERSON

lobster quesadillas, smoked cheddar & avocado pico de gallo, conch fritters, spicy rémoulade blackened grouper reuben, cabbage slaw, hot & sweet key lime mayo & gruyere

## **opa station**

40 PER PERSON

greek salad with feta, onion, tomato, olives & greek vinaigrette, make your own pita with warm pita bread, chicken souvlaki, sliced seasoned lamb, tomatoes, onion, shredded lettuce, feta & tzatziki sauce, hummus with pita chips, greek fries

## **iced shellfish**

sauces to include horseradish cocktail, red wine mignonette, spicy florida keys mustard

clams on the half / 6 each oysters

on the half / 7 each snow crab

claws / 7 each jump gulf shrimp / 8

each

florida stone crab claw (seasonally available) / market price alaskan king

crab / market price

## **sushi boat display**

1,400 FOR 200 PIECES

nigiri, maki & sashimi, soy, wasabi & pickled ginger

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## CARVED ITEMS

SERVED WITH SILVER DOLLAR BRIOCHE ROLLS

### roast pork loin

400 EACH, SERVES 40 PEOPLE  
mojo onions & salsa verde

### roast turkey breast

400 EACH, SERVES 30 PEOPLE  
cranberry orange chutney & maple butter glaze

### slow roasted pit ham

400 EACH, SERVES 40 PEOPLE  
brown sugar mustard glaze

### whole roasted pig

400 EACH, SERVES 40 PEOPLE  
mojo onion

### whole grouper

500 EACH, SERVES 30 PEOPLE  
key lime aioli

### sirloin 550 EACH, SERVES 30 PEOPLE

horseradish cream, dijon mustard & au jus

### prime rib

600 EACH, SERVES 30 PEOPLE  
horseradish cream, dijon mustard & au jus

### tenderloin

600 EACH, SERVES 30 PEOPLE  
horseradish cream, dijon mustard & au jus

## ACTION STATIONS

CHEF ATTENDANT REQUIRED @ \$200+

### pasta italiano 30 PER PERSON

fusilli, penne & orecchiette pasta, sauces to include: pomodoro sauce, garlic cream sauce, pesto sauce, italian sausage, spinach, broccoli, ricotta, prosciutto, peas, artichokes, roasted peppers, shaved parmesan & fresh basil, garlic bread

### risotto de napoli

32 PER PERSON

shrimp, rotisserie chicken, truffled mushrooms, sweet peppers, oven roasted tomato, torn basil, fresh mozzarella, herbs, parmesan, garlic, chile flakes, white wine & extra virgin olive oil

### wok stations

32 PER PERSON

baby shrimp, flank steak & sliced chicken, julienne vegetables, bean sprouts, water chestnuts, bamboo shoots, snap peas, mushrooms, baby corn, assorted herbs, wonton crisps, sesame seeds, steamed jasmine rice & lo mein noodles, hoisin sake sauce, sweet chile garlic sauce

### fresh gulf ceviche

42 PER PERSON

scallop, shrimp, tuna, snapper, grouper mixed to order with various accompaniments including avocado, tomato, shaved red onion, cilantro, pineapple, mango, ginger & sesame seeds stone, ground tortilla chips, plantain chips

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# liquor selections

## **select brands**

sobieski vodka, myers platinum rum, gordons gin, j&b scotch, canadian club whiskey, jim beam bourbon, sauza tequila

## **premium brands**

kettle one vodka, tanqueray gin, bacardi cuatro rum, johnny walker red scotch, makers mark bourbon, seagrams 7 whiskey, sauza hornitos reposado

## **super premium brands**

grey goose vodka, tanqueray 10 gin, real McCoy rum, johnny walker black scotch, knob creek bourbon, crown royal whiskey, patron silver tequila

## **domestic beer**

yuengling, bud light, miller lite

## **imported beer**

stella artois, corona, sam adams

## **local craft beers**

high five ipa, islamorada ale

## **preferred wine**

chardonnay, cabernet sauvignon, merlot, pinot grigio, sauvignon blanc, pinot noir

# beverage pricing

## **BARTENDER FEE \$200+ cash bar**

### TAX & SERVICE CHARGE INCLUDED

select brands / 16 premium brands  
/ 18 super premium brands / 21  
preferred wine / 16 imported beer  
/ 12 local ipa's / 12 domestic beer /  
11 bottle water / 8 soft drinks / 8

## **specialty stations**

champagne punch / 150 per gallon bloody marys / 150 per gallon ice sculpture or martini luge / starting at 800

## **beer, wine & soda bar**

house preferred wine, imported beer, domestic beer, soft drinks & bottle water

1st hour / 22 per guest each additional hour / 14 per guest

## **hosted bar**

PRICE IS PER PERSON / PER HOUR

all hosted bar packages include house wine, imported & domestic beer, fruit juices, soft drinks & bottled water

### select brands

1st hour: 25  
Each Additional Hour: 18

### premium brands

1st hour: 30  
Each Additional Hour: 20

### super premium brands

1st hour: 35  
Each Additional Hour: 23

# farewell breakfast buffets

INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HERBAL TEA BLENDS WITH LEMON

## THE SUNRISE

55 PER PERSON / 30 MINIMUM

### juice

fresh florida orange, grapefruit & cranberry juice

### sliced seasonal fresh fruit & berries

### oven fresh bakery specialties

croissants, danish, muffins & assorted bagels, cream cheese, fruit preserves & butter

### assorted dry cereals

whole & skim milk

### assortment of individual flavored yogurts

### homemade granola with dried fruit

#### CHOICE OF ONE:

### fluffy scrambled eggs

### vegetable frittata

### thick cut brioche french toast

warm maple syrup & whipped butter

#### CHOICE OF TWO:

### homestyle sausage links

### applewood smoked bacon

### chicken apple sausage

### herb roasted potatoes

## GRAND LAPLAYA

65 PER PERSON / 30 MINIMUM

### juice

fresh florida orange, grapefruit & cranberry juice

### sliced seasonal fresh fruit & berries

### assortment of flavored yogurts

### homemade granola with dried fruit

### assorted danishes & muffins

fruit preserves & butter

### smoked salmon with traditional garniture

red onion, capers, hard cooked eggs, tomato, lemon, assorted bagels & cream cheese

### scrambled eggs

cheddar, sour cream & scallions

### benedict with lump crab

chive hollandaise

### thick cut brioche french toast

warm maple syrup & whipped butter

### applewood smoked bacon

### homestyle sausage links yukon

### potato hash

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# laplaya information

## **VALET PARKING**

Event parking is \$12 per car, \$36 overnight

## **SERVICE CHARGE**

A 25% taxable service charge & applicable 7% sales tax will apply to all food & beverage items

## **TAXES**

A 7% Florida State tax on service charge, site fee, labor charges, etc.

## **RESORT FEE**

\$36 per guest room per night plus 7% sales tax

## **A MENITIES**

\$5 bellman gratuity per delivery

## **B ARTENDER & CHEFFEE**

\$200 each plus 7% sales tax

One bartender per 75 guests required

## **OUTDOOR EVENTS**

All outdoor events must end by 10:00 PM. No amplified music is permitted outdoors.

Beach & Gulf Lawn functions are subject to additional time constraints due to turtle season; please speak with your catering manager for more details.

## **CEREMONY SITE FEE**

The site fee will be determined by the day of the week and time of year.

The Beach & the Gulf Lawn each seat up to 225 guests.

The site fee for your wedding locations includes the setup & strike of each location, tables, white garden & banquet style chairs, resort ivory linens, tiki torches, backup space in the event of inclement weather, and a microphone for the officiant.

The site fee will apply regardless if the event must be moved inside in the event of inclement weather.

Ceremonies will only be booked for couples holding their receptions at the resort.

## **MENU TASTINGS**

Wedding tastings are one of the most exciting elements of your wedding. We offer tastings for up to (4) attendees with a contracted F&B minimum of \$25,000.00

Additional person will incur charge of \$175.00 pp++.

Date and time of menu tasting will be at the discretion of the culinary team.

Tastings to be conducted Tuesday-Friday based upon availability at time of request.

Presentations are featured in a small tasting size portions of up to two (2) plated selections only, excluding Hors D Oeuvres. Should your menu consist of stations, it will be the chefs selection of times to be presented. Cocktail reception stations are not included in the tasting.

## **Wedding Planning:**

LaPlaya Beach & Golf Resort strongly recommends the hiring of a professional wedding planner. Our Catering Managers will assist in all aspects of the resort planning as well as the execution of the food and beverage aspect. As helpful as we may be, we are not designated wedding planners. Your wedding coordinator and catering manager will work together to ensure you enjoy your celebration knowing every last detail is taken care of.