



# Packages

## ALL PACKAGES INCLUDE

- Complimentary Two Bedroom Suite for the Wedding Couple on the Wedding Night
- Special Discounted Room Rate | 10 Rooms or More
- Pre Ceremony Bridal Party Ready Room with Infused Water Station
- Send-Off Golf Cart for Bride and Groom Exit
- Access to Property for Photographs
- Complimentary Menu Tasting for up to 4 Guests
- Standard Hotel Tables, Chairs, Linens, Napkins, and Votive Candles
- Dance Floor and Staging as needed
- Gift and DJ Tables

## CEREMONIES

The ceremony takes place up to two hours in length including picture taking time prior to and after the ceremony times scheduled. All décor and structures must be removed by your vendor immediately following the ceremony. Your fee also includes:

- Dedicated Ceremony event space during contracted times
- Small Stage for Officiant as needed
- Infused Water Station

### CEREMONY LOCATIONS

**Tropics Terrace** | A beautiful outdoor setting that includes a scenic natural panorama of Cypress trees, filled with wildlife, our bay-head wooden bridge and the 18th hole of the Saddlebrook golf course.

Ceremony: Seats up to 100 Guests, 50 Guest Minimum  
Venue Fee is \$1,800

**The Commons** | An intimate, Hide-away fountain with old world charm surrounded by a cobblestoned pathway.

Ceremony: Seats up to 200 Guests, 100 Guest Minimum  
Venue Fee is \$2,000

**18th Fairway** | Surrounded by Florida's natural landscape, including a sparkling pond and lush green grass.

Ceremony: Seats up to 400 guests, 150 Guest Minimum  
Venue Fee is \$2,500

## RECEPTION LOCATIONS

Various Elegant Indoor Venues Suit Your Group to a Tee. Whether An Intimate Gathering or a Gala Affair From The Spectacular Glass-Enclosed Lagoon Pavilion Or The Exceptional Views From Tropics Terrace.

**Lagoon Pavilion** | Seats Up To 150 Guests | Minimum of 100 Guests

**Tropics Restaurant** | Seats Up To 100 Guests | Minimum of 50

## PACKAGES

### LOVE | 119

One Hour Cocktail Reception

- One Hour Beer and Wine Bar
- Choice of Three (3) Passed Hors d'Oeuvres

Three Hour Dinner Reception

- Three Hour Beer and Wine Bar
- Two Course Plated Dinner
  - Choice of Starter
  - Choice of Two (2) Entrées + Vegetarian Entrée

### HONOR | 149

One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Three (3) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display

Three Hour Dinner Reception

- Three Hour Traditional Open Bar
- Two Course Plated Dinner
  - Choice of Starter
  - Choice of Two (2) Entrées + Vegetarian Entrée

### CHERISH | 184

One Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Four (4) Passed Hors d'Oeuvres
- Choice of One (1) Action Station

Three Hour Dinner Reception

- Three Hour Premium Open Bar
- Two Course Plated Dinner
  - Choice of Starter
  - Choice of Duet Entrée + Vegetarian Entrée
- House Wines with Dinner
- Choice of Late Nite Snack

## SPECIAL MEALS

**Plated Children's Meals (10 and Under) | 25**

*Select One*

- Chicken Fingers and French Fries
- Cheeseburger and French Fries
- Macaroni & Cheese and Fruit Cup

Fruit Juice

**Vendor Meals | 50**

Chef's selection of Plated Dinner

Guests

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# Plated Affairs

## FIRST COURSE

*Please Select One*

**Baby Greens Salad** | Heirloom Tomato, Sliced Cucumber, Shredded Carrot, Croutons, Champagne Vinaigrette

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, House Made Croutons, Caesar Dressing

**Baby Spinach Salad** | Chick Peas, Blue Cheese Crumbles, Shitake "Bacon", Creamy Basil Dressing

**Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue Cheese Crumbles, Ranch Dressing

**Burrata Salad** | Little Gem Lettuce, Sweet Italian Tomatoes, Micro Basil, Balsamic Vinaigrette | Add 4

**Goat Cheese and Caramelized Onion Salad** | Baby Greens, Goat Cheese, Heirloom Tomato, Sliced Cucumber, Caramelized Onion Vinaigrette | Add 3

**Roasted Tomato Basil Soup** | Basil Oil

**Lobster Bisque** | Crème Fraiche | Add 4

## MAIN COURSE

*Please Select Two Entrees plus a Vegetarian Chef's Selection of Seasonal Vegetable*

**Stuffed Chicken Breast** | Spinach, Asparagus and Feta Stuffing, Fingerling Potatoes, Herb Cream Sauce

**Chicken Cilantro** | Parmesan Risotto, Red Pepper Coulis

**Charbroiled New York Strip** | Garlic Smashed Potatoes, Porcini Butter

**Filet Mignon** | Sweet Potato Mash with Candied Bacon, Glace de Viande | Add 10

**Braised Short Rib** | Yukon Gold Mashed Potato, Red Wine Demi

**Cedar Plank Salmon** | Orzo Brown Rice Cranberry Pilaf, Dijon Chardonnay Glaze

**Asian Barbeque Sea Bass** | Red and White Quinoa, Sweet Chili Emulsion | Add 8

### Select Vegetarian Entrée

- **Truffle Polenta** | Butternut Squash, Grilled Asparagus, Red Pepper Oil, Micro Greens, Balsamic Reduction (VE)
- **Forest Mushroom Lasagna** | Spinach, Tomato, Portobello Mushrooms, Tofu, Eggplant, Vegan Cheese (VE)
- **Vegetable Tian** | Gold Beets, Butternut Squash, Purple Potatoes, Red Peppers, Farro, Zucchini, Corn Purée (VE)

### Duet Enhancements

*Add to Any Entrée*

- Grilled Chicken Breast Marsala | 7
- Jumbo Grilled Seasoned Shrimp (3) | Lemon Butter | 9
- Seared Salmon (GF) | Beurre Blanc | 8
- Asian Barbeque Sea Bass | MP\*
- Wild Shrimp Stuffed with Lump Crab (2) | MP\*
- Jumbo Lump Crab Cake | Lemon Butter | MP\*
- Broiled Maine Lobster Tail (GF) | Drawn Butter | MP\*

\*Not included in Cherish

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# Buffet Affairs

**BUILD YOUR OWN BUFFET** | Add 20 to package price

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

## STARTERS

Select Two

- **Baby Greens Salad** | Heirloom Tomato, Sliced Cucumber, Shredded Carrot, Croutons, Champagne Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, House Made Croutons, Caesar Dressing
- **Baby Spinach Salad** | Chick Peas, Blue Cheese Crumbles, Shitake "Bacon", Creamy Basil Dressing
- **Greek Salad** | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Greek Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette
- **Marinated Vegetable Display** | Mushrooms, Roasted Peppers, Seasonal Squash, Eggplant, Artichoke, Herb Vinaigrette
- **Antipasto Display** | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions
- **Caprese Display** | Buffalo Mozzarella, Beefsteak Tomato, Basil Chiffonade, Balsamic Glaze, EVOO
- **Oviedo Tomato and Cucumber Salad** | Avocado, Onions, Cilantro, Extra Virgin Olive Oil
- **Fingerling Potato Salad** | Mustard Vinaigrette (V, GF)

## ENTREES

Select Three

- **Slow Roasted Chicken** | Orecchiette, Cannellini Beans, San Marzano Tomatoes, Toasted Fennel
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Roasted Garlic, Chardonnay Jus
- **Key Lime Marinated Roasted Quartered Chicken** | Chipotle Crema
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions and Fresh Herbs
- **Marinated and Grilled Flank Chimichurri** | Mango and Papaya Relish
- **Braised Short Rib Lasagna**
- **Chile-Rubbed Slow Roasted Pork Loin** | Pablano and Sweet Corn Relish, Pan Jus
- **Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon
- **Blackened Mahi-Mahi** | Young Coconut and Pickled Green Tomato Salsa
- **Shrimp Carbonara Radiatori** | Fresh Tomato, Leeks, Spinach Ratatouille
- **Truffle Polenta** | Butternut Squash, Grilled Asparagus, Red Pepper Oil, Micro Greens, Balsamic Reduction (VE)
- **Forest Mushroom Lasagna** | Spinach, Tomato, Portobello Mushrooms, Tofu, Eggplant, Vegan Cheese (VE)
- **Penne Florentine** | Spinach, Sun-Dried Tomato, Sautéed Mushrooms, Olive Oil and Garlic (V)

## ACCOMPANIMENTS

Select Two

- Wild Rice Pilaf
- Yukon Gold Mashed
- Au Gratin Potato
- Garlic Roasted Baby Red Potatoes
- Smashed Potatoes | Olive Oil, Sea Salt, Chives
- Roasted Yams | Garlic, Lime and Cilantro
- Maple Glazed Baby Carrot
- Green Bean Amantine
- Braised Greens | Bacon
- Creamed Spinach and Artichoke
- Sautéed Baby Vegetable
- Root Vegetable Medley

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# Receptions

## PASSED HORS D'OEUVRES

### Cold Hors d'Oeuvres

- California Roll | Crab, Avocado, Wasabi, soy glaze
- Citrus poached Shrimp | Grit Cake, Sriracha Aioli
- Tomato, Fresh Mozzarella, Basil, Balsamic Skewer
- Prosciutto Wrapped Honey Dew and Cantaloupe
- Brie and Strawberry Balsamic | Jam toast point
- Smoked Salmon | Dill Cream, Fried Capers on Rye rounds
- 5 Spiced Seared Ahi Tuna Wonton | Wasabi Crème Fraiche, Crystallized Ginger
- Prosciutto Ham And Asparagus Tips | Boursin Cheese
- Blackened Beef Tenderloin | Boursin Cheese, Red Onion Confit, Crostini | Add 2
- Deviled Eggs | Kimchi, Nuesky Bacon | Add 2
- Risotto Cake | Smoked Duck Breast, Mandarin Oranges, Anise Aioli | Add 2
- Shrimp Shooter | Margarita Cocktail Sauce | Add 2
- Corn and Leek Cake | Poached Lobster, Scallions, Chipotle Aioli | Add 2
- American Caviar | Fingerling Potato, Cumin Crème Fraiche | Add 2

### Hot Hors d'Oeuvres

- Chicken Satay | Thai Peanut Sauce
- Salmon Satay | Chili Lime Marinade, Orange Honey Bbq Dip
- Teriyaki Beef Satay | Ginger Sesame Dip
- Mushroom Cap | Spinach, Smoked Gouda, Pine Nuts
- Deep Fried Macaroni and Cheese | Tomato Jam
- Thai Vegetable Spring Roll | Sweet Chili Sauce
- Goat Cheese Brule | Citrus Zest Phyllo Cup
- Lime Chicken | Roasted Vegetable Brochette
- Cuban Spring Roll | Salami, Ham, Pork, Pickle
- Brie & Pear | Phyllo Dough
- Chorizo & Gouda Triangles | Puff Pastry
- Chicken & Leek | Puff Pastry
- Mini Beef Wellington | Mushroom Duxelles, Puff Pastry | Add 2
- Scallop Wrapped Wood Smoked Bacon | Brown Sugar | Add 2
- Lolli Pop Lamb Chop | Kona Coffee Rub, Balsamic Glaze, White Truffle Oil | Add 4
- Mini Crab Cake | Key Lime Mustard Remoulade | Add 4

## RECEPTION DISPALYS

### ARTISANAL CHEESE

An Assortment of Domestic and Imported Cheeses  
Red and Green Tomato Marmalade, Meyer Lemon Basil Pesto,  
Rosemary Sea Salt Marcona Almonds  
Whole Grain and Water Crackers

### CRUDITÉS

Display of Crisp Garden Vegetables  
Herb Ranch & Balsamic Crème Fraîche Dips  
Hummus  
Toasted Pita Chips

### SNACK & DIP

Potato Chips, Tortilla Chips  
Warm IPA Cheese Sauce and Chili Con Queso  
Salsa Roja, Roasted Tomatillo Salsa

### CHARCUTERIE | Add 5

Hard Salami, Pepperoni, Sweet Capicola, Prosciutto  
Fresh Mozzarella, Aged Provolone and Blue Cheese Cheeses  
Giardiniera, Cherkins, Mushrooms, Olives,  
Red and Green Tomato Marmalade, Grapes  
Dijon and Grain Mustards, Sliced Baguette

### TRIO OF SLIDERS | Add 6

Please Select Three, One of each per Guest

- Beef Sliders | American Cheese, Caramelized Onions, Tomato Jam
- Pulled Pork | Spicy Sweet Barbeque Sauce
- Mini Hot Dog | Sautéed Peppers & Onions
- Short Rib | Arugula, Sliced Tomato, Chipotle Mayo
- Nashville Hot Chicken | Dill Pickle Chip
- Impossible Burger (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli
- Maryland Crab Cake | Remoulade, Brioche Bun | Add 9

### BAJA TACO BAR | Add 5

Mini Corn and Flour Tortillas

Choose Two: Carne Asada, Sautéed Shrimp, Pulled Chicken  
Jack Cheese, Guacamole, Salsa Roja, Pico Del Gallo, Jalapeno, Sour Cream, Shredded Lettuce, Onions, Tomato

## ACTION STATION SELECTION

*Includes Chef Attendant*

### CUSTOM PASTA CREATIONS

Pastas | Penne, Cheese Tortellini  
Sauces | Basil Marinara, Alfredo Sauce, Garlic Butter,  
Proteins | Sweet Italian Sausage, Sliced Grilled Chicken  
Toppings | Roasted Peppers, Baby Spinach, Roasted Mushroom,  
Peas, Sun-Dried Tomatoes, Artichokes, Garlic Confit, Pesto, Crushed  
Red Pepper, Parmesan Cheese  
Garlic and Herb Bread Sticks

### FARM STAND "CHOP CHOP" SALAD

Greens | Romaine Hearts, Soft Baby Field Greens and Baby Spinach  
Leaves  
Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion,  
Sliced Cucumbers, Julienne Peppers, Toasted and Spiced Nuts,  
English Peas, Parmesan Cheese, Bleu Cheese, Smoked Bacon, Eggs,  
Focaccia Croutons  
Dressings | Buttermilk Ranch and Creamy Caesar Dressings,  
Balsamic and Citrus Olive Oil Vinaigrettes  
Fresh Rolls and Sweet Butter

### BRUSSELS SPROUTS STATION

Fresh Brussels Sprouts Sautéed to Order  
Balsamic Vinegar, Bacon, Garlic, Roasted Red Bell Pepper, Yellow  
Beets and Mozzarella Cheese

### GLORIOUS GRITS | Add 5

Creamy Anson Mill Stone Organic Grits  
Grits | Farmhouse Cheddar and Garlic Herb  
Toppings | Slow Roasted Short Rib, Stewed Greens, Sautéed Shrimp  
with Cajun Gravy

### STIR FRY | Add 5

Select Three Protein | Beef, Chicken, Pork, Shrimp, Tofu  
Toppings | Fried Rice, Chow Mein Noodles, Scrambled Egg,  
Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water  
Chestnuts, Scallions, Shiitake Mushrooms, Red Pepper  
Sauces | Oyster Sauce, Teriyaki, Hoisin, Soy Sauce

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# Beverages

## TRADITIONAL BRANDS

**Spirits** | Svedka Vodka, Bacardi Superior Rum, New Amsterdam Gin, El Jimador Tequila, Dewar's, Jim Beam, Martini and Rossi Vermouth, DeKuyper Cordials

**Wine** | Proverb Chardonnay and Cabernet Sauvignon  
La Marca Prosecco

**Beers** | *Please Select Five*

Bud Light, Coors Light, Miller Lite, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Jai Alai IPA

## TRADITIONAL BARS

**Package Bar** | *Priced Per Hour*

First Hour | 24

Additional Hours | 11

**Hosted Bar** | *Priced Per Drink*

Mixed Drinks | 11

Craft Beer | 8

Imported Beer | 8

Domestic Beer | 7

Wine by the Glass | 11

Cordials | 12

Soft Drinks and Water | 6

**Cash Bar** | *Priced Per Drink*

Mixed Drinks | 14

Craft Beer | 10

Imported Beer | 10

Domestic Beer | 9

Wine by the Glass | 14

Cordials | 15

Soft Drinks and Water | 8

## BEER AND WINE BAR

*Priced per Person*

First Hour | 19

Additional Hours | 8

## PREMIUM SPIRIT UPGRADE

*Select Any Three (3) Spirit Brands listed below to Include on your upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to Each Package Bar Hour or Add \$3.00 to the Cocktail Price*

**Vodka** | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

**Gin** | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith

**Rum** | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven

**Tequila** | Herradura Resposado, Patron Silver and Reposado, Casa Del Col, Casa Nobles Resposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco

**Scotch & Cognac** | Johnny Walker Black, Monkey Shoulder, Crown Royal 12 Year, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

**Bourbon, Whiskey and Rye** | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Michter's, Bulleit, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

## WINE BY THE GLASS UPGRADE

### Add \$4.00 to Package Prices

- Story Point Cabernet Sauvignon and Chardonnay
- William Hill Central Coast Cabernet
- Whitehaven Sauvignon Blanc
- MacMurray Estate Central Coast Pinot Noir

### Add \$6.00 to Package Prices

- Talbott Kali Hart Chardonnay
- Saint Claire Sauvignon Blanc
- Louis Martini Cabernet
- Fleur Du Mer Rose
- Alamos Seleccion Malbec
- J Vineyards Pinot Noir

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# Late Night Snacks

## LATE NIGHT SNACKS

*Priced per piece*

*Minimum order of 25 pieces*

Angus Beef and Cheddar Sliders | Shoestring Fries | 7

Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 5

Corn Dogs | Ketchup and Yellow Mustard | 5

Short Rib Empanadas | Salsa Verde, Queso Fresco, Crema | 7

Warm Churros | Caramel and Chocolate Sauce | 5

## LATE NITE STATIONS

*Prices per person*

*Minimum order of 25 Guests*

### Slider Bar | 15

*Please Select Two | One of each per Guest*

- Beef Sliders | American Cheese, Caramelized Onions, Tomato Jam
- Pulled Pork | Spicy Sweet Barbeque Sauce
- Mini Hot Dog | Sautéed Peppers & Onions
- Short Rib | Arugula, Sliced Tomato, Chipotle Mayo
- Nashville Hot Chicken | Dill Pickle Chip
- Impossible Burger (VE, V) | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli
- Maryland Crab Cake | Remoulade, Brioche Bun | Add 9

### Wings | 13

Three Wings Per Guest

Naked Fried Chicken Wings

Parmesan-Reggiano and Old Bay Chicken Wings

Buffalo, Teriyaki Sauces

Ranch and Bleu Cheese

Carrots and Celery

### Baja Taco Bar | 14

Mini Corn and Flour Tortillas

Choose Two: Carne Asada, Sautéed Shrimp, Pulled Chicken

Guacamole, Salsa Roja, Pico Del Gallo, Jalapeno, Sour Cream,

Shredded Lettuce, Onions, Tomato

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# Bridal Suites

## BRIDAL SUITE DELIGHTS

*Priced Per Platter*

*Serve up to 12 Guests*

- **Locally Sourced Crudité** | Cucumber Dill and Caramelized Onion Dips | 108
- **Hot Artichoke Dip** | Roasted Garlic and Crispy Bacon | 84
- **Brie en Croute** | Apricot or Raspberry Jam | Crackers | 96
- **Miniature Pasties, Tarts and Tea Cakes** | 72
- **Seasonal Fruit Salad** | 60
- **Assorted Sandwich Platter** | 72
- **Scones** | Raspberry Preserves, Crème Fraiche | 72

*Priced Per Person*

*Based on 90 Minutes of Service | Minimum 10 Guests*

### Garden Party | 18

Assorted Domestic and Imported Cheeses  
Fresh Garden Vegetables | Ranch and Cucumber Dill Dips  
Seasonal Sliced Fruits and Berries | Yogurt Dip  
Crispy Wafers, French Baguettes  
Freshly Brewed Coffee and a Selection of Specialty Teas

### Sweet and Savory | 22

Assorted House Made Pastries  
Quiche Lorraine and Frittata Bites  
Seasonal Sliced Fruits and Berries | Yogurt Dip  
Freshly Brewed Coffee and a Selection of Specialty Teas

### Fingerlicious | 35

Smoked Salmon and Cucumber Dill Finger Sandwiches  
Charcuterie Board | Imported and Domestic Meats and Cheeses  
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

### Snack Pack | 15

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits,  
Yogurt Covered Pretzels, Banana Chips (V, GF, DF)  
Assorted Granola and Energy Bars (V, GF, DF)  
Kettle Chips and Dip  
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

### Grooms Grub | 32

All American Beef Sliders  
Fried Chicken and Slaw Biscuit | Honey Butter  
Tater Tots and Gator Jerky  
House Fired Tortilla | Guacamole, Salsa  
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Coffee, Tea and a Selection of Specialty Teas | 8 per guest  
Assorted Soft Drinks and Bottled Still and Sparkling Water | 5 per guest

## DELIGHTFUL BARS

### ULTIMATE BLOODY MARY BAR | 14

*Prices per guest and based on 90 Minutes of Service*

*Base Bloody Mary Mix will be Served in Pitchers*

**Poison** | Absolut, Tito's Handmade, Ketel One  
**Salad** | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions  
**Protein** | Bacon, Cooked Shrimp  
Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, **Smoked Paprika**, Lemon Pepper, Freshly Ground Black Pepper  
**Flavor** | Tabasco Sauce, Worcestershire Sauce, BBQ Sauce

### MIMOSAS | 13

*Priced per guest and based on 90 Minutes of Service*

### PRE-MADE MIMOSAS

*Select Two | Served in Pitchers*

- **THE CURE** | Blueberry, Lemon, Prosecco
- **POMELO** | Grapefruit Juice, Prosecco
- **ORIGINAL** | Orange Juice, Prosecco
- **KIR ROYALE** | Crème de Cassis, Prosecco
- **BELLINI** | Peach, Prosecco
- **FRENCH 75** | Gin, Lemon Juice, Prosecco, Simple Syrup

### BUILD YOUR OWN MIMOSA

*Includes La Marca Prosecco and your choice of 3 of the following juices*

Watermelon | Strawberry | Pineapple | Grapefruit | Orange | Mango | Cranberry

### SANGRIA | 13

*Priced per guest and based on 90 Minutes of Service*

*Select Two | Served in Pitchers*

- **WHITE SANGRIA #1** | Storypoint Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **WHITE SANGRIA #2** | Proverb Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Drinks Soda Water, Mint
- **WHITE SANGRIA #3** | Storypoint Chardonnay, Deep Eddy Lemon Vodka, Kiwi, Watermelon Balls, Q Drinks Soda Water
- **RED SANGRIA #1** | Alamos Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Drinks Ginger Beer
- **RED SANGRIA #2** | Proverb Cabernet, Ketel One Orange, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Drinks Soda Water

# Rehearsal Dinner

## BUILD YOUR OWN BUFFET

\$59.00 Per Guest

*Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrées, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea*

### LEAF SALADS

Select One

- **Baby Greens Salad** | Heirloom Tomato, Sliced Cucumber, Shredded Carrot, Croutons, Champagne Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, House Made Croutons, Caesar Dressing
- **Baby Spinach Salad** | Chick Peas, Blue Cheese Crumbles, Shitake "Bacon", Creamy Basil Dressing

### COMPOSED SALADS

Select One

- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette
- **Marinated Vegetable Display** | Mushrooms, Roasted Peppers, Seasonal Squash, Eggplant, Artichoke, Herb Vinaigrette
- **Roasted Red Pepper Rigatoni Pasta Salad** | Broccolini, Peppered Almonds, Lemon Tarragon Vinaigrette
- **Antipasto Display** | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions
- **Caprese Display** | Buffalo Mozzarella, Beefsteak Tomato, Basil Chiffonade, Balsamic Glaze, EVOO
- **Oviedo Tomato and Cucumber Salad** | Avocado, Onions, Cilantro, Extra Virgin Olive Oil
- **Fingerling Potato Salad** | Mustard Vinaigrette (V, GF)

### MAIN COURSE

Select Two

- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Roasted Garlic, Chardonnay Jus
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Chile-Rubbed Slow Roasted Pork Loin** | Pablano and Sweet Corn Relish, Pan Jus
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions and Fresh Herbs
- **Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon
- **Grilled Salmon** | Herbed Garlic Butter and Garlic Parmesan Orzo
- **Cornmeal Crusted Catfish** | Remoulade | Add 5
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan
- **Cheese Ravioli** | Spinach, Roasted Garlic Cream Sauce
- **Truffle Polenta** | Butternut Squash, Grilled Asparagus, Red Pepper Oil, Micro Greens, Balsamic Reduction (VE)

## PLATED DINNER

\$49.00 Per Guest

*Three Course meal Includes Choice of Soup or Salad, Choice Entrée, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea*

### FIRST COURSE

Select One

- **Baby Greens Salad** | Heirloom Tomato, Sliced Cucumber, Shredded Carrot, Croutons, Champagne Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, House Made Croutons, Caesar Dressing
- **Baby Spinach Salad** | Chick Peas, Blue Cheese Crumbles, Shitake "Bacon", Creamy Basil Dressing
- **Greek Salad** | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Greek Vinaigrette
- **Burrata Salad** | Little Gem Lettuce, Sweet Italian Tomatoes, Micro Basil, Balsamic Vinaigrette | Add 4
- **Roasted Tomato Basil Soup** | Basil Oil
- **Lobster Bisque** | Crème Fraiche | add 4

### MAIN COURSE

Select One Primary and One Vegetarian

- **Lemon Pepper Chicken** | Gnocchi, Chive and Parsley Sauce
- **Chicken Bruschetta** | Red and Yellow Grape Tomatoes, Parmigiano-Reggiano, Pesto Gemelli Pasta
- **Grilled Flank Steak (GF, DF)** | Wild Mushrooms, Pearl Onions, Red Wine Reduction
- **Broiled Fresh Catch** | Yukon Gold Mash, Dill Lemon Cream Sauce
- **Pan Roasted Salmon (GF)** | Crushed Fingerling Potatoes, Tomato Basil Coulis | Add 5
- **Penne Florentine** | Spinach, Sun-Dried Tomato, Sautéed Mushrooms, Olive Oil and Garlic (V)

### Vegetarian Selections

- **Truffle Polenta** | Butternut Squash, Grilled Asparagus, Red Pepper Oil, Micro Greens, Balsamic Reduction (VE)
- **Forest Mushroom Lasagna** | Spinach, Tomato, Portobello Mushrooms, Tofu, Eggplant, Vegan Cheese (VE)
- **Vegetable Tian** | Gold Beets, Butternut Squash, Purple Potatoes, Red Peppers, Farro, Zucchini, Corn Purée (VE)

### FINAL COURSE

Select One

- Seasonal Fruit Tart
- Triple Chocolate Cake | Raspberry Coulis
- Tiramisu | Bittersweet Chocolate Sauce
- NY Cheesecake | Seasonal Fruit Compote
- Florida Key Lime Pie | Whipped Cream
- Flourless Chocolate Cake | Whipped Cream (GF)

- **Forest Mushroom Lasagna** | Spinach, Tomato, Portobello Mushrooms, Tofu, Eggplant, Vegan Cheese (VE)
- **Vegetable Tian** | Gold Beets, Butternut Squash, Purple Potatoes, Red Peppers, Farro, Zucchini, Corn Purée (VE)

## DESSERT

*Select Two*

- Seasonal Fruit Tart
- Triple Chocolate Cake | Raspberry Coulis
- Carrot Cake | Cream Cheese Frosting
- Tiramisu | Bittersweet Chocolate Sauce
- NY Cheesecake | Seasonal Fruit Compote
- Florida Key Lime Pie | Whipped Cream
- Flourless Chocolate Cake | Whipped Cream (GF)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All Prices are Per Guest Unless Otherwise Indicated. Prices are exclusive of 24% taxable service charge, 8% taxable Event Fee and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



# Brunches

## FAREWELL CONTINENTAL

\$38.00 Per Guest

- Orange and Cranberry Juice
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruits and Berries
- An Assortment of Mini Muffins and Pastries | Preserves, Whipped Butter
- New York Style Bagels | Regular and Flavored Cream Cheese
- Assorted Breakfast Cereals | 2% and Skim Milk (Oat, Almond and Soy Milk Available Upon Request)

## FAREWELL BREAKFAST

\$48.00 Per Guest

- Orange and Cranberry Juice
- Seasonal Sliced Fruits and Berries
- An Assortment of Mini Muffins and Pastries | Preserves, Whipped Butter
- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy, Oat and Almond Milk on Request)
- Individual Greek Yogurts | Granola
- Farm Fresh Scrambled Eggs

### Choice of Two:

- + Hardwood Smoked Bacon
- + Country Sausage Links
- + Turkey Sausage Patties
- + Grilled Smokehouse Ham
- + Chicken Apple Sausage | Add 3

### Choice of One:

- + Oven Roasted Breakfast Potatoes
- + Hash Brown Casserole
- + Stoneground Yellow Grits | Shredded Cheddar, Hot Sauce

### Choice of One:

- + Challah French Toast
- + Buttermilk Pancakes
- Warm Maple Syrup, Whipped Butter

## BRUNCH ENHANCEMENT

\$20.00 Per Guest

*Only Available with the Purchase of Breakfast Buffet*

*Select Two Salads, One Entrée and Two Desserts*

### CHOICE OF TWO SALADS:

- Baby Greens Salad | Heirloom Tomato, Sliced Cucumber, Shredded Carrot, House Made Bagel Croutons, Champagne Vinaigrette
- Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- Baby Spinach Salad | Red Onion, Candied Pecans, Apple Slices, Goat Cheeses, Bacon, Maple Vinaigrette
- Greek Salad | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Greek Vinaigrette
- Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- Caprese Salad | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- Smoked Salmon Display | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- Antipasto Display | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions

### CHOICE OF ONE ENTRÉE:

- Chicken Chardonnay | Grilled Chicken, Roasted Tomatoes, Artichokes, Roasted Garlic, Chardonnay Jus
- Pan Seared Chicken Breast | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- Grilled Salmon | Herbed Garlic Butter and Garlic Parmesan Orzo
- Grilled Flank Steak | Peppers, Green Onion, Balsamic Jus
- Baked Rigatoni | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan
- Cheese Ravioli | Spinach, Roasted Garlic Cream Sauce

### CHOICE OF TWO DESSERTS

- Seasonal Fruit Tart
- Triple Chocolate Cake | Raspberry Coulis
- Carrot Cake | Cream Cheese Frosting
- Tiramisu | Bittersweet Chocolate Sauce
- NY Cheesecake | Seasonal Fruit Compote
- Florida Key Lime Pie | Whipped Cream
- Flourless Chocolate Cake | Whipped Cream (GF)

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

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# Information

## How do I secure my wedding date?

After a date and location is set, your Catering Manager will provide you with a contract. A signed contract and deposit is required to secure your date.

## Is there a service charge and tax?

All of our wedding reception packages are subject to a 24% Service Charge, 8% event fee and 7% Sales Tax.

## How do my guests reserve rooms?

Your guests will be offered a special seasonal rate. Guests must call a Saddlebrook Reservationist to place their reservation.

## What are the valet fees?

Overnight Valet Parking is \$30.00 per car and day parking is \$23.00 per car.

## Can food and beverage be brought in from outside?

Outside Food and Beverage is not permitted in any function space at Saddlebrook Resort. Accommodations can be made for Kosher, Halal or other special meal requests.

## Do you offer transportation?

If you are hosting your ceremony off site, Saddlebrook can arrange all your Transportation needs. For more information please contact our Transportation Department. 813.907.4455

## Do you require a wedding planner?

A Day-Of Wedding Coordinator is required for all Weddings held at Saddlebrook Resort.

## When do I need to finalize my menu?

Final menu selections and guest counts are due to your Catering Manager 10 days prior to your event.

## Can the hotel deliver welcome bags?

All guest room deliveries are subject to a fee ranging from \$1-\$5. Your Catering Manager will assist with these deliveries.

## What if there is inclement weather?

An indoor back up space is reserved for all outdoor events. In the event inclement weather becomes an issue, your Catering Manager will determine a plan and designate a time when the final call will be made.

## What décor does Saddlebrook provide?

Saddlebrook can provide your event with votive candles, black or beige linens & napkins and in house banquet chairs.

