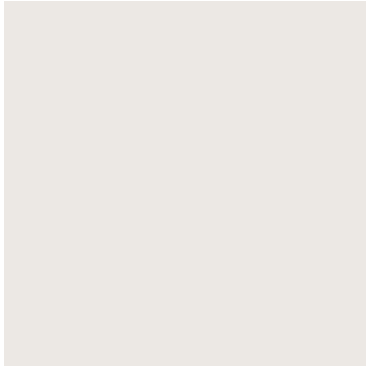


Weddings



LONGBOAT KEY CLUB

Rehearsal Dinner THE NIGHT BEFORE

VOOLAAARE, OH OH

reception

THREE PASSED HORS D'OEUVRES
Chef's choice

pizza station

CREATE YOUR OWN
pepperoni, Italian sausage, meatballs, bacon, ham,
red onion, fresh tomato, olive, peppers

meatball bar

MAMA'S MEATBALLS
Sunday gravy, marinara sauce, penne pasta,
cheese ravioli, garlic knots, hoagie rolls,
Parmesan cheese

CAESAR SALAD
whole leaf Romaine, shaved Asiago, focaccia
croutons, pepper Caesar dressing

CAPRESE SALAD
fresh mozzarella, sliced tomato, fresh basil

CHEF'S VEGETABLES

TIRAMISU, LEMON RICOTTA CHEESECAKE,
ITALIAN COOKIES

FULL COFFEE SERVICE

vinò di tavola

Three hour service

PROSECCO, ITALIAN WHITE & RED WINES,
BELLINIS, SPRITZES, LIMONCELLO,
ROSA TOSCANA-ITALIAN SANGRIA

SELECTION OF ITALIAN BEER

WINE COUNTRY Table

reception

THREE PASSED HORS D'OEUVRES
Chef's choice

dinner

Each course includes expertly paired wines

first

SLOW ROAST BEET & BURATTA SALAD
watercress, spiced pepitas, orange,
honey-balsamic vinaigrette

second

CAST IRON SEARED SCALLOP
butter roast spaghetti squash "cappeline",
lime beurre blanc, red tobiko

third

CHILI RUBBED SMOKED PORK BELLY
congaree mills grits, apricot moustarda,
molasses syrup

fourth

CHAR-GRILLED GRASS-FED
TENDERLOIN MEDALLION
Fingerling potato and blistered heirloom hash,
slow-roasted mushroom coiff,
red wine reduction

dessert

SYMPHONY CHOCOLATE CAKE
white chocolate mousse,
ganache, fresh berries

FULL COFFEE SERVICE

Thank GOSH! THE TIKI BAR IS OPEN!

reception

THREE PASSED HORS D'OEUVRES
Chef's choice

tiki buffet

FLORIDA SALAD
summer greens, mango, tomato, cucumber,
orange, almonds, citrus vinaigrette

TROPICAL RICE SALAD
sweet coconut dressing

ROAST PINEAPPLE SLAW
ginger rice vinaigrette

ROAST PORK LOIN
dark rum demi-glace

FLORIDA PAELLA
scallops, mussels, shrimp, snapper, chorizo rice

WHOLE ROASTED TERIYAKI CHICKEN
rice noodle salad

BROWN SUGAR SWEET POTATO

CHEFS VEGETABLES

PINEAPPLE COCONUT UPSIDE-DOWN CAKE,
CHOCOLATE ORANGE GANACHE TART,
TROPICAL FRUIT TART

FULL COFFEE SERVICE

tiki bar

Three hour service

HAND-SHAKEN / HAND-CRAFTED
RUM BASED COCKTAILS
(Bali Blossom, Piña Coladas, etc.)

BUCKETS OF DOMESTIC
AND IMPORTED BEERS



Prices subject to service charge and local sales tax.

Tacorita CANTINA

reception

THREE PASSED HORS D'OEUVRES
Chef's choice

CARAMELIZED CORN SALAD
SWEET POTATO MANGO HASH

taco bar

Chef attended - 150- per attendant

LOCAL GRILLED FISH,
SKIRT STEAK, GRILLED CHICKEN
shredded napa slaw, tomato, avocado,
salsa rioja, salsa verde, cilantro cream,
shaved iceberg lettuce, fresh sliced limes,
corn tortilla shells, soft flour tortillas

guacamole station

Chef attended - 150- per attendant

TORTILLA CHIPS, QUESO DIP,
PICO DE GALLO, SOUR CREAM,
TOMATOES, SCALLION, RED BEANS,
JALAPEÑOS, OLIVES

MOLE FLAVORED BLACK BEANS,
SPANISH RICE

CHEF'S SELECTED VEGETABLE

CHURROS AND SPICED CHOCOLATE
GANACHE, FLAN, CHILI SPICED BROWNIES,
TEQUILA LIME PIE

FULL COFFEE SERVICE

baja bar

Three hour service

HAND-SHAKEN MARGARITAS, RED PALOMA,
STRAWBERRY, WATERMELON OR JALAPEÑO
MARGARITAS, ROCKNRITAS, MEZCALITOS

BARRELS OF CORONA,
CORONA LIGHT, NEGRO MODELO
fresh lime wedges

BARBECUE, BOOZE, & Bad Dance Moves

reception

THREE PASSED HORS D'OEUVRES
Chef's choice

SLICED WATERMELON
peppered balsamic

RAINBOW SALAD
garden greens, shredded carrot, sprouts,
orange, queso fresco, cucumber, tomato, red
cabbage, Ranch dressing, mango vinaigrette

MANGO SWEET POTATO SALAD

BACON CHEDDAR CORN BREAD

BLEU CHEESE TOMATO BRUSCHETTA
hot crisp sourdough bread

grille station

Chef attended - 150- per attendant

BBQ CHICKEN, MOLASSES PORK RIBS

CEDAR-PLANK SALMON
charred onion, Yukon Gold potatoes, grilled
zucchini, yellow squash, red pepper vinaigrette

s'mores station

Upgrade to Fire pit - 250- each

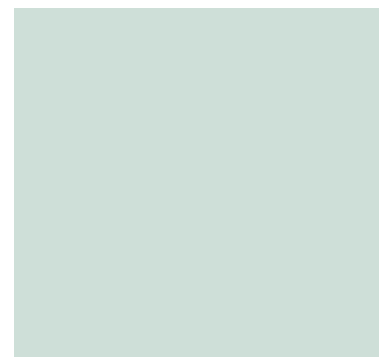
LARGE MARSHMALLOWS, CHOCOLATE
BARS, GRAHAM CRACKERS, WOODEN
BAMBOO SKEWERS

FULL COFFEE SERVICE

beer & booze station

Three hour service

CRAFT BEER,
ARTISAN WHISKEY COCKTAILS
choice of two craft or local brews on tap and
a selection of artisan craft whiskey cocktails
(Whiskey Smash, Old Fashioned,
Rocking Horse - served in Mason jars)



Prices subject to service charge and local sales tax.

Ceremony THE DAY

Ceremony fee includes:

- WHITE FOLDING CHAIRS
- PREPARATION OF CEREMONY LOCATION
- RAKING OF THE SAND ON BEACH
- CEREMONY TABLE
with linen
- FRUIT INFUSED WATER STATION
- SPEAKERS/MICROPHONES
- AUDIO TECHNICIAN/SETUP
- BACKUP RAIN LOCATION
- 4-HOUR, DAY-OF COORDINATOR
- VALET PARKING ATTENDANTS
150- per attendant

Please inquire about pricing.



- NORTH & SOUTH BEACH
Ceremony Seating 300+
- HARBOURSIDE LAWN
Ceremony Seating 250+
- SOUTH LAWN
Ceremony Seating 80
- MARINA LAWN
Ceremony Seating 300
- MARINA MANGROVES
Ceremony Seating 150
- MARINA COURTYARD
Ceremony Seating 60

Wedding Package

includes:

- AN INVITATION TO THE GRAND TASTING
- FOUR-HOUR RESORT OPEN BAR
- SELECTION OF FIVE PASSED HORS D'OEUVRES
AND ONE GOURMET DISPLAY
For cocktail hour
- SPARKLING TOAST
Resort select
- WINE SERVICE WITH DINNER
- PLATED DINNER, BUFFET, OR
RECEPTION STATIONS
- CUSTOMIZED WEDDING CAKE
freshly brewed house blend of coffee,
assorted herbal teas
- RESORT TABLES AND CHAIRS
- WHITE RESORT LINENS AND NAPKINS
- CHINA, GLASSWARE, FLATWARE
- VOTIVE CANDLES
- RISER AND DANCE FLOOR
Indoor only
- RESTROOM ATTENDANTS
\$150 per attendant

HARBOURSIDE BALLROOM
*Reception Seating
with Dance Floor 240+/Cocktail Style 300+*

HARBOURSIDE LAWN
Reception Seating with Dance Floor 140

TENTED EVENTS
*Reception Seating
with Dance Floor 500+*

SOUTH BEACH
*Reception Seating
with Dance Floor 250+*

MARINA LAWN
*Reception Seating
with Dance Floor 220*

ISLAND HOUSE DINING ROOM
*Reception Seating
with Dance Floor 80/Cocktail Style 130+*

JOHN RINGLING ROOM
Reception Seating with Dance Floor 120

MARINA COURTYARD
Reception Seating 40



Prices subject to service charge and local sales tax.

Cocktail Flour LET THE FUN BEGIN

DOMESTIC & IMPORTED CHEESE DISPLAY
selection of cheeses, berries, nuts, honey, baguette, lavosh, assorted crackers

Select five passed hors d'oeuvres from the following:

cold passed

Hors d'oeuvres

- TOMATO BASIL BRUSCHETTA
shaved aged Parmesan, toasted baguette
- MAINE LOBSTER SALAD SUMMER ROLL
spiced chillies
- GOLDEN GAZPACHO SHOOTERS
basil aioli
- GINGERED SALMON TARTAR CONE
tobiko, micro cilantro
- ORANGE SESAME CHICKEN SALAD
PROFITEROLE
red pepper aioli
- AHI TUNA NACHO
crisp wonton, edamame salsa, wasabi crema
- HERBED GOAT CHEESE MOUSSE FILO CUP
Port drunken berries
- MOTE MARINE STURGEON CAVIAR
herb blini, chive crema
- CHAR-GRILLED SLICED TENDERLOIN
Gorgonzola mousse, horseradish onions,
sourdough crisp
- GRILLED & CHILLED
MOJITO MARINATED SHRIMP
scallion pancake, avocado vinaigrette

hot passed

Hors d'oeuvres

- CHAR-GRILLED PROSCIUTTO FLATBREAD
heirloom tomato, caramelized onion, Gorgonzola
- SEARED MARYLAND CRAB CAKE
red pepper aioli
- SMOKED GOUDA &
GATHERED MUSHROOM QUICHE
- PULLED SHORT RIB EMPANADA
ancho dipping sauce
- VEGETABLE 'BANH MI' SPRING ROLL
sweet Thai chili sauce
- BACON WRAPPED GULF SHRIMP
orange barbecue glaze
- PULLED PORK MINI TACO
Napa slaw
- BRIE & STRAWBERRY "WELLINGTON"
spiced onion jam
- CHICKEN EMPANADA
- CRISP SESAME CHICKEN BROCHETTE
Korean barbecue sauce
- MINI CUBAN SANDWICHES

display enhancements

FARMER'S BASKET OF
FRESH SEASONAL VEGGIES
peppercorn ranch and
scallion bleu cheese dips

ANTIPASTO DISPLAY
thin sliced prosciutto, sopressata, capicola,
salami, aged cheeses, heirloom tomato olive
salad, cherry peppers, crusty breads, crackers

SUSHI DISPLAY
assorted sushi, hand rolls, California rolls, wasabi,
pickled ginger, soy, wakame edamame salad

MEZZE BOARD
roasted garlic hummus, feta cheese,
spiced olive salad, tomato, basil, and fennel salad,
grilled lemons, spinach and feta spanakopita,
assorted grilled and toasted breads

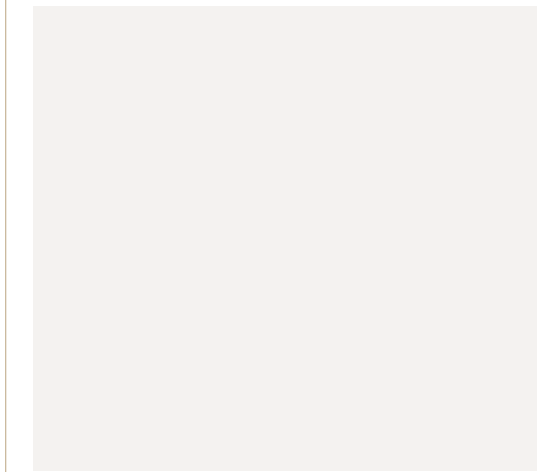
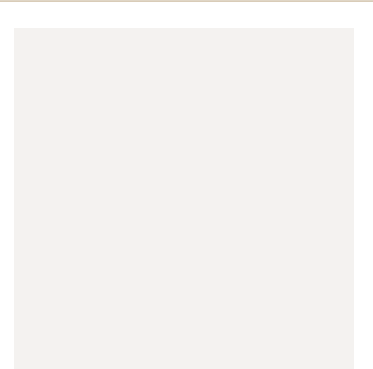


raw bar

JUMBO GULF SHRIMP,
SELECT SEASONAL OYSTERS,
CEDAR KEY LITTLE NECK CLAMS,
CRACKED JONAH CRAB CLAWS,
AHI TUNA POKE, SHRIMP & MANGO CEVICHE
blood orange cocktail sauce, lemons,
mignonette sauce, tabasco, horseradish

SEASONAL STONE CRAB CLAWS
Key lime mustard sauce
Available October 15 - May 15
market price

Prices subject to service charge and local sales tax.



Prices subject to service charge and local sales tax.

Plated Dinner Selections

Select one salad and three entrées. Served with fresh vegetables, warm dinner rolls, and house butter

appetizers

CAST-IRON-SEARED DIVER SCALLOPS 18-
smoked cauliflower and pork belly purée, slow cooked greens,
red wine reduction

SHERRY LOBSTER BISQUE 7-
basil-lobster

CAPRESE STACK 9-
fresh mozzarella, heirloom tomato, sweet greens, micro basil,
aged balsamic, first press olive oil

HERB SAUTÉED GNOCCHI 14-
roasted pearl onions, peas, gathered mushrooms,
Gorgonzola alfredo

SLOW-ROASTED DUCK CONFIT 16-
gathered mushrooms, roasted fennel, orange mustard velouté, pappardelle

ROASTED BEET CARPACCIO 14-
heirloom tomato avocado relish, chia seed vinaigrette,
glazed pistachios, herb feta

salads

Select one

TRADITIONAL CAESAR SALAD
shaved Parmesan, house-made croutons, Caesar dressing

THE FLORIDIAN
artisan greens, endive, oranges, strawberries, hearts of palm,
spiced almonds, mango vinaigrette

ROASTED BEET & GOAT CHEESE SALAD
spiced greens, glazed pecans, roasted Florida onions, butternut squash,
heirloom tomatoes, harvest dressing

CABERNET POACHED PEAR
spring greens, goat cheese, brandied walnuts,
butternut squash, cranberry vinaigrette



entrées

Select three entées for your Guests to choose from.*

Tier 1

included in package pricing

GRILLED ORGANIC SCOTTISH SALMON
roasted corn scallion whipped potato, heirloom tomato chutney

HERB-SEARED CHICKEN BREAST
herb-roasted fingerling potato, caramelized onion jus

BAROLO-BRAISED SHORT RIBS
goat cheese polenta, green apple and leek salad

MARINATED THAI CURRY TOFU
seared baby bok choy, basmati rice, coconut curry sauce

ROASTED MUSHROOM & RICOTTA RAVIOLI
red pepper coulis, sautéed spinach and asparagus

TIER 2

10- additional per person

FREE-RANGE ORGANIC AIRLINE CHICKEN BREAST
roasted cauliflower and pepper rice, gathered mushroom velouté

GULF CAUGHT RED SNAPPER
chorizo shrimp risotto, fennel salad, spiced pepper sauce

CHAR-GRILLED JERK-SEASONED GROUPER
jicama mango slaw, mofongo, cilantro butter

CHAR-GRILLED FILET MIGNON
Yukon Gold smashed potato, roasted pearl onions, mushrooms, Bordelaise

SEARED HERB-RUBBED CHICKEN AND GRILLED ORGANIC SALMON
chive butter, tomato herb slaw, lemon risotto

TIER 3

20- additional per person

PEPPER-SEARED TENDERLOIN MEDALLION AND LOBSTER TAIL
Yukon Gold tart, thyme demi, tarragon butter

GORGONZOLA-CRUSTED PETITE TENDERLOIN
& GRILLED GULF CAUGHT GROUPER
chive smashed potato, beurre blanc, julienne jicama

SHORT RIB AND ROASTED SHRIMP
Gorgonzola mash, tomato parsley gremolata, garlic butter



**Entrée selections must be denoted on guest place cards
and counts must be provided (5) five business days prior to event date*

Prices subject to service charge and local sales tax.

Buffet Dinners TWO HOUR SERVICE

250- setup fee for buffets under 50 people.

GRAND Buffet

GARDEN SALAD BAR
crisp mesclun greens, Romaine lettuce,
garden tomatoes, shredded carrot, cucumber,
red onion, olives, shredded cheese,
garbanzo beans

LEMON ASPARAGUS SALAD
roasted radicchio

GREEN BEAN AND BACON SALAD
golden tomatoes, endive

ROASTED BEETS AND ORANGES
goat cheese, dill cream dressing

SPINACH AND ARTICHOKE DIP
Parmesan crust, artisan crispy breads, crackers

TOMATO BASIL SOUP
pesto oil, Parmesan

ALMOND CRUSTED CHICKEN
spring tomatoes, orange butter

GINGER SEARED MAHI
chili glaze, blanched bok choy

FIG STUFFED PORK LOIN
roasted apples, pepper jus

- pasta station -

Bolognese, pesto, marinara,
brandy scented cream sauce,
gathered mushrooms, fennel sausage,
sweet garden peas, broccolini,
grilled zucchini, sweet red peppers,
onions, grated Parmigiano-Reggiano,
fresh chopped garlic, basil

ROASTED POTATO MEDLEY

SPRING VEGETABLE TAGINE

SARASOTA Sunset

10- additional per person
Chef Attended 150- per chef

SMOKED FISH DIP
saltines

CONCH CHOWDER
artisan rolls, butter

RAINBOW SALAD
garden greens, shredded carrot, sprouts,
orange, queso fresco, cucumber, tomato,
red cabbage, ranch and mango vinaigrette

HEARTS OF PALM &
ROASTED MANGO SALAD

PEPPERED FRUIT SALAD
orange, grapefruit, mango, papaya,
strawberry, minted peppercorn dressing

DRUM PAN CHICKEN
sweet pepper glaze

SLASH & BURN SNAPPER
(groups of 25 or more; whole fish)

RUM GLAZED PORK LOIN

MOLASSES AND VINEGAR-MARINATED FLANK
STEAK

Florida onion, shallot demi-glaze

ROAST SWEET POTATOES
molasses, pecans

ROASTED LOCALLY HARVESTED VEGETABLES
garlic herb oil

Prices subject to service charge and local sales tax.

By LAND and SEA

20- additional per person
Chef Attended 150- per chef

ICEBERG WEDGE SALAD
tomato, Cheddar, bleu cheese, bacon,
chopped egg herb croutons, Italian vinaigrette,
bleu cheese dressing

HEIRLOOM BEET, ORANGE, FETA SALAD
red onions, fennel

FRIED GREEN TOMATO SALAD
radicchio, arugula, peppercorn ranch

WILD CAUGHT FLORIDA SHRIMP,
BLACK-EYED PEAS & TASSO SALAD

LABELLE FARMS AIRLINE CHICKEN BREAST
roasted corn, heirloom tomato relish

- from the grill -

HERB-MARINATED PETIT FILET MIGNON
horseradish cream, Bordelaise sauce

GRILLED FLORIDA LOBSTER TAIL
seared lemon, drawn butter

GRILLED PORTOBELLO MUSHROOMS
garlic, olive oil

IOWA RUSSET & CAROLINA
SWEET POTATO BAR
aged Cheddar and jack cheeses,
sour cream,bacon, scallions, butter,
brown sugar, toasted pecans

GRILLED ASPARAGUS &
SWEET PEPPER SALAD
lemon thyme vinaigrette



Buffet ENHANCEMENTS

Chef Attended 150- per chef

- grill station options -

CHAR-GRILLED MAINE LOBSTER TAIL
drawn butter, seared lemons
30- per person

HERB-RUBBED NY STRIP STEAKS
roasted onions, chimichurri
(5 oz) 20- per person

JERK-SEASONED SHRIMP
& SCALLOP KABOBS
mango salsa
22- per person

TAVERN-SPICED ATLANTIC SALMON
heirloom tomato relish
15- per person

CHAR-GRILLED FILET MIGNON
béarnaise, horseradish onions
(6 oz) 30- per person

Tasting Stations CHOOSE FOUR

250- setup fee for buffets under 50 people.

Ask your event manager about individual stations for cocktail hour enhancements.

garden greens

Select three - 150- Chef attended

INSALATA CAESAR
herbed croutons, shaved Parmesan

MARINATED HEIRLOOM TOMATO
& CUCUMBER SALAD
feta cheese, pita, herb vinaigrette

BABY SPINACH, STRAWBERRY,
& ENDIVE SALAD
endive, bleu cheese, honey mustard vinaigrette

SPRING GREENS SALAD
cucumber, tomato, carrot, olives, Cheddar,
house-made ranch dressing

FLORIDA SALAD
crisp greens, oranges, mango, hearts of palm,
strawberries, chili mango vinaigrette

HARVEST SALAD
roasted beets, heirloom tomato, goat cheese,
oranges, spiced pumpkin seeds, harvest dressing

the taco bar

150- Chef attended

CHIMICHURRI-RUBBED SKIRT STEAK TACOS
spiced red cabbage slaw, ancho aioli

JERK-SPICED GROUPER TACOS
cabbage, cilantro aioli

GINGER-RUBBED SHRIMP TACOS
cilantro cucumber salad, ginger aioli

CARNITA PORK TACOS
pickled red onions, spicy avocado

ramen bar

150- Chef attended

HOISIN ROAST PORK, CHICKEN, SHRIMP, TOFU
baby corn, water chestnuts, straw mushrooms,
bamboo shoots, bok choy, bell peppers, carrots,
ramen noodles, savory ginger garlic broth

carvery board

Select two - 150- Chef attended

HERB-ROASTED CAROLINA TURKEY BREAST
house-made cranberry sauce, tropical chutney

APPLE & CHORIZO STUFFED PORK LOIN
roasted garlic, herb demi

SPICE-RUBBED ROAST SALMON
lemon dill aioli, creamy horseradish

SMOKEHOUSE BOARD
carved smoked brisket, Memphis-style dry rub pork
ribs, pickled red onions, citrus barbecue sauce

HERB & GARLIC-RUBBED PRIME RIB ROAST
creamy horseradish, au jus

ARGENTINIAN NEW YORK STRIPLOIN
chimichurri sauce, roasted horseradish onions

CUMIN CILANTRO-RUBBED
WHOLE ROASTED PIG
mojo-roasted pearl onions, sour orange demi

BROWN SUGAR BOURBON-GLAZED PIT HAM
tropical chutney, mango honey mustard

ORANGE SOY GLAZED WHOLE RED SNAPPER
roasted mango fruit salsa

tapa's station

Select three - 150- Chef attended

CUMIN CINNAMON-RUBBED LAMB CHOPS
Moroccan couscous, honey cumin demi

MERLOT-BRAISED SHORT RIBS
parsnip purée, braising jus

MIRIN-GLAZED RED SNAPPER
basmati rice, sweet chili reduction

GRILLED & CHILLED SHRIMP COCKTAIL
MARTINI
seared lemon, baby greens, blood orange cocktail
sauce

AHI TUNA POKE MARTINI
roasted pineapple, tropical rice salad, scallion soy
sauce

BAY SCALLOP & CALAMARI
baby pepper escabeche, crisp tortillas

BLACK PEARL MUSSELS
coconut curry broth, tofu, black beans, basil

LOBSTER BLT
brown sugar and pepper bacon, avocado aioli

taste of the south

150- Chef attended

GULF CAUGHT SHRIMP & GRITS
tasso cream, heirloom tomatoes

SLOW-COOKED
PULLED CHICKEN & WAFFLES
spiced pepper sauce

SLOW-ROASTED
PULLED BARBECUE PORK BISCUITS
spiced vinegar slaw, crispy onion ring

SOUTHERN-STYLE
YUKON GOLD POTATO SALAD
PICKLED VEGETABLE CHOW-CHOW

food truck rally

Select three - 150- Chef attended

CRISP GATOR BITES
lemon mustard aioli

SPICED CONCH FRITTERS
sweet chili ketchup

JERK-SEARED GROUPER SLIDER
Sriracha remoulade

MINI CUBAN SANDWICHES
Dijon aioli

JICAMA SHRIMP SALAD SLIDER

BLACKENED MAHI MAHI FISH TACOS
cilantro aioli, Napa slaw

HOISIN BARBECUE PORK MINI BUNS
spiced carrot slaw

MINI GYRO
tomato salad, flat bread, tzatziki sauce

LETTUCE WRAPPED FALAFEL
Napa slaw, spiced yogurt

BLACKENED GROUPER SLIDER
Key lime remoulade, pickled tomato

PORTOBELLO SLIDER
roasted cipollini onions, basil pesto

veggie station

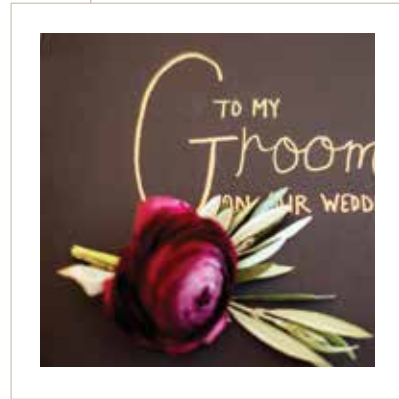
150- Chef attended

RATATOUILLE
fresh ricotta

STIR-FRY KOREAN GREEN BEANS

CURRY-ROASTED CAULIFLOWER
almonds, grapes

Prices subject to service charge and local sales tax.



mac 'n cheese bar

150- Chef attended

ELBOW NOODLES IN AGED CHEDDAR CREAM
pork belly, tomato, scallion, roasted onion

POTATO-HERB GNOCCHI IN GORGONZOLA
gathered mushrooms, peas, broccoli, roasted onion

PENNE PASTA IN TRUFFLE ALFREDO
blackened shrimp, heirloom tomato, onion, grilled zucchini

tater tini's

150- Chef attended

YUKON SMASHED POTATO & MOLASSES SWEET POTATO
crisp pork belly, scallions, crab salad, cipollini onions, gathered mushrooms, shaved Gouda, shaved Cheddar, chive cream, brown sugar, mini marshmallows



Late Night Snacks FOR NIGHT OWLS

slider haven

16- per person

ANGUS, CHICKEN, & PULLED PORK SLIDERS

grilled cheese & roasted tomato soup station

10- per person

WHITE BREAD
tomato, bacon, Cheddar

MULTIGRAIN
brie, arugula, roasted onions

CIABATTA
prosciutto, mozzarella, tomato

pub grub

14- per person

BUFFALO, ASIAN, AND BLACKENED WINGS
SHOESTRING AND SWEET POTATO FRIES

IN BAMBOO CONES,
bleu cheese, ranch, ketchup, mustard, gravy, jalapeño queso

big pass flat breads

14- per person

GRILLED TENDERLOIN
roasted onions, smoked Gouda, chimichurri

PORK CARNITA
pickled onions, heirloom tomato, queso fresco

GATHERED MUSHROOM
pesto, chipollini onions, arugula

THREE CHEESE
fresh mozzarella, Gouda, queso fresco

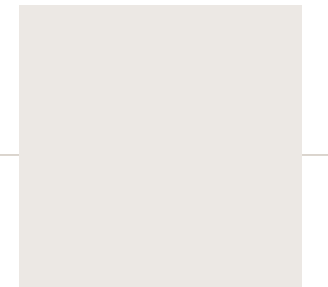
bacon, bacon, bacon

12- per person

BROWN SUGAR PEPPERED BACON,
SOY & SCALLION GLAZED BACON,
APPLEWOOD SMOKED BACON,
TURKEY BACON

SAUCES

sweet chili glaze, cayenne chocolate,
honey mustard, molasses ketchup, biscuits and jam



Prices subject to service charge and local sales tax.

cookies and milk

15- per person

WARM CHOCOLATE CHUNK & DOUBLE CHOCOLATE COOKIES whipped cream, vanilla buttercream, chocolate ganache, toasted pecans, icy cold milk, hot chocolate

donut wall

150- Chef attended. 20- per person

VERTICAL WALL OF ASSORTED OLD-FASHIONED & YEAST-RAISED DONUTS coffee, ice cold milk, hot chocolate, cider

MAKE IT A "DIY" STATION assorted glazes, icings, nuts, sprinkles, candy



adult mini cupcake display

12- per person

CARAMEL APPLETINI sour apple sponge, apple vodka, caramel buttercream

BAILEYS AND BANANA banana cake, dulce de leche, Baileys buttercream

KEY LIME MARGARITA lime chiffon, Key Lime curd, tequila toasted meringue

KAHLÚA CHOCOLATE MUDSLIDE dark chocolate mousse cake, Kahlúa buttercream

ice cream sundae bar

150- Chef attended. 15- per person

CHOCOLATE, VANILLA, STRAWBERRY ICE CREAMS toasted coconut, cookie crumble, toffee chunks, toasted maple walnuts, peanut butter candies, rainbow sprinkles, maraschino cherries, hot fudge, caramel sauce, whipped cream, fresh berries in Chambord

8' more's bar

15- per person

GRAHAM CRACKERS, MARSHMALLOWS, MILK CHOCOLATE BARS

strawberry shortcake bar

150- Chef attended. 15- per person

BISCUITS, ANGEL FOOD CAKE, BUTTER POUND CAKE assorted macerated berries, fresh whipped cream, chocolate shavings, cookie crumbs, toasted almonds

Bars & Beverages BOTTOMS UP!

vodka

RESORT
Tito's Handmade

PREMIUM
Tito's Handmade

LUXURY
Grey Goose

gin

RESORT
Bombay

PREMIUM
Tanqueray

LUXURY
Hendrick's

wine

select red, white, or sparkling

FROM WEDDING
WINE TIER LIST

Brandy / Cognac

RESORT
E & J

PREMIUM
Courvoisier

LUXURY
Rémy Martin VSOP

rum

RESORT
Bacardi Superior,

PREMIUM
Bacardi Superior,
Captain Morgan Spiced

LUXURY
Bacardi Maestro Grand Reserve,
Captain Morgan Spiced

tequila

RESORT
Sauza Signature Blue 100% Agave

PREMIUM
Jose Cuervo Gold

LUXURY
Patrón Silver

bourbon / scotch / whiskey

RESORT
Dewar's Scotch, Canadian Club Whisky,
Jim Beam Bourbon

PREMIUM
Dewar's 12 Scotch, Jack Daniels,
Jameson Irish Whiskey

LUXURY
Johnnie Walker Black Scotch,
Crown Royal Canadian Whisky,
Jameson 18 Irish Whiskey,
Glenlivet 12 Single Malt Whisky,
Maker's Mark Bourbon Whisky

beer

select two domestic
and two imported

DOMESTIC
Budweiser, Bud Light, Coors Light,
Yuengling Lager, Sam Adams Lager,
Michelob Ultra, O'Doul's

IMPORTED
Corona, Corona Light,
Heineken, Amstel Light,
Stella Artois, Beck's N/A

Prices subject to service charge and local sales tax.

Send off Breakfast HAPPILY EVER AFTER

49- per person based on 60 minutes of service.
(minimum 25 people) 200- setup fee for buffets under 25 people

Breakfast includes Freshly Squeezed Florida Orange Juice, Grapefruit Juice, Cranberry Juice, Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Assorted Herbal Tea, Specialty Teas

THE JOHN RINGLING

SEASONAL TROPICAL FRUIT DISPLAY

ASSORTED COLD CEREALS
SLICED STRAWBERRIES,
WHOLE BANANAS

WHOLE, SKIM MILK

FLAVORED YOGURTS

BAGELS, DANISH, CROISSANTS, MUFFINS

Fruit Preserves, Whipped Cream Cheese,
House Butter

entrées

Select two

Includes Yukon Gold potatoes,
green pepper, onion

FLUFFY SCRAMBLED EGGS
chives

CLASSIC EGGS BENEDICT
toasted english muffin,
canadian bacon, hollandaise

CHEESE BLINTZES
seasonal berry compote

FLAKY BUTTER CROISSANT SANDWICH
scrambled eggs, smoked ham,
Cheddar cheese

accompaniments

Select two

HICKORY-SMOKED BACON

TURKEY BACON

SAGE PORK SAUSAGE LINKS

CHICKEN APPLE SAUSAGE

GRILLED HAM STEAK

HOUSE-MADE OATMEAL
raisins, brown sugar, milk



Prices subject to service charge and local sales tax.

BEVERAGE STATIONS

mimosa bar

15- per person

SPARKLING WINE

FRESH FLORIDA ORANGE JUICE

bloody mary bar

20- per person

FIRST

Selection of vodkas:
Tito's Handmade Vodka, Absolut

NEXT

tomato juice, clamato, hot sauce,
horseradish

THE RIM

Old Bay, celery salt, sea salt,
cracked pepper

SHAKE & GARNISH

pickled green beans, celery,
carrot shavings, shrimp cocktail,
scallion, olives, pickle spear, bacon strip



LUXURIOUS Suites

JUNIOR SUITE

Offers one king-size bed and a seating area with a queen-sized sleeper sofa, 42" plasma TV, high-speed Internet access, table for four, kitchenette, washer/dryer, dressing area, full bath and private balcony.

(650 ft²/60.38 m²).



DELUXE TWO BEDROOM SUITE

Our most luxurious accommodation features one king-size bed in the master bedroom, 32" LCD TV, dressing area and full bath. Guest bedroom with two double beds, 32" LCD TV, dressing area and full bath. The bedrooms are separated by an oversized living room, dining area with a table for six, complete kitchen, washer/dryer, and private balcony that runs the full length of the accommodation. (1750 ft²/162.58 m²)



Resort FEATURES

- AAA Four-Diamond full-service resort on exclusive Longboat Key, a barrier island on southwest Florida's Gulf Coast
- Miles of private white-sand beach, heated Gulf-front pool and Jacuzzi
- 226 beautifully appointed accommodations with private balconies offering a choice of breathtaking views: the Gulf of Mexico, the Islandside Golf Course, or a private lagoon
- Complimentary high-speed internet access
- Concierge Service and attentive professional staff
- Daily housekeeping service including nightly turndown by request
- Five on-site restaurants and lounges, and in-suite dining
- On-site challenging golf,* golf instruction, and club fitting at Links on Longboat (18 holes) and Harbourside Golf Course (27 holes)
- Award-winning Tennis Gardens featuring 20 Har-Tru tennis courts (5 lighted for night play) and tennis instruction
- 291-slip, deep-water marina with direct boating access to Sarasota Bay and the Intracoastal Waterway
- The Spa featuring a full menu of wellness services
- State-of-the-art Fitness Center with personal trainers available
- Mind & Motion Studio with exercise, yoga, and spinning classes
- Sailing and boating charters, watersports, paddleboards and kayak rentals; beach tennis and volleyball



This is a resort rendering of a planned 2020 renovation is subject to change.

- Shopping at diverse retail shops offering a unique variety of merchandise
- Laundry and valet service
- Complimentary on-property shuttles and scheduled transportation to St. Armands Circle
- 9.5 mile island path for biking, jogging or walking (bicycles and helmets provided)

**A minimum of 18 holes of golf will be available to hotel guests at all times. Islandside (18 holes) or Harbourside (27 holes). Golf courses may be closed for maintenance at certain times of the year.*

Rejuvenate SPA PACKAGES

Start your wedding day off with elegance and style with one of the following Spa packages.

the bachelorette party

Two hours and thirty minutes

DESIGNED FOR PAMPERING AND "GIRL TIME" TOGETHER

Each package includes:

- Custom Massage or Hydropeptide Facial
- Classic or French Manicure and Pedicure
- A glass of Champagne

all the bridesmaids

Fifty minutes

- Select any 50-minute Massage or Facial, Hand or Foot paraffin,
- Glass of Champagne

mani & pedi party

Ninety minutes

- Classic or French Pedicure and Manicure
- Glass of Champagne

for the bride and groom

ISLAND COUPLES ESCAPE

Escape to your own private island experience in our Kauai room. Relax and enjoy quality time together with massages designed especially for you.

Upgrades to Massage or Facials will include a price increase. Prices subject to service charge and local sales tax.



Our Spa coordinator will be happy to assist you to make your special day exactly the way you have dreamed it to be. Contact The Spa with any questions or to book your appointment at 941-387-1587.

Play GOLF & TENNIS

golf

Consistently rated among the country's finest golf courses, The Resort at Longboat Key Club has earned Golf Digest's prestigious "Best Places to Play" award and continues to serve as Florida's premier golf resort.

LINKS ON LONGBOAT

The Links on Longboat course has many characteristics of a classic seaside links course. Ocean breezes, expansive natural areas and big greens create an incredible golfing experience. The Par 71 layout demands accuracy off the tee. Most holes feature small waterways that run along one side of the fairway. Fewer bunkers and more grassed collection areas allow the golfer to have an easy pitch to the hole if you have missed the green.

HARBOURSIDE GOLF COURSE

Harbourside is located three miles north of the Links on Longboat course and consists of three nines that make up three distinctive 18 hole options. Many of the holes border Sarasota Bay and our own Longboat Key Club Moorings. While all three nines vary in characteristics, they each pose a great challenge when deciding which to play.

You'll also find two driving ranges and fully-stocked Pro Shops with top-of-the-line equipment and apparel. Our professional staff is also happy to assist with custom fittings, re-gripping services and limited club repairs.

tennis

Play tennis like the pros at The Resort at Longboat Key Club's USTA award-winning tennis facility. The Tennis Gardens offers a unique tennis experience with 20 Har-Tru courts set amidst beautifully landscaped acreage along Sarasota Bay. The Tennis Gardens also include a player's lounge serving up post-game refreshments and a fully-stocked Pro Shop with the latest tennis accessories, apparel, and racquet rentals. At Longboat Key Club, tennis is more than just a fun pastime, it's our passion.

The Resort at Longboat Key Club is proud to announce it has been named the #4 Top Tennis Resort in the World by Tennis Resorts Online in its highly competitive annual listing. Additional rankings include: #2 Best Pro Shop, #3 Best Tennis Staff, and #4 Best Game Arranging.



A toast TO REMEMBER!

Isabella Adams Bridal Collection Champagne Flutes

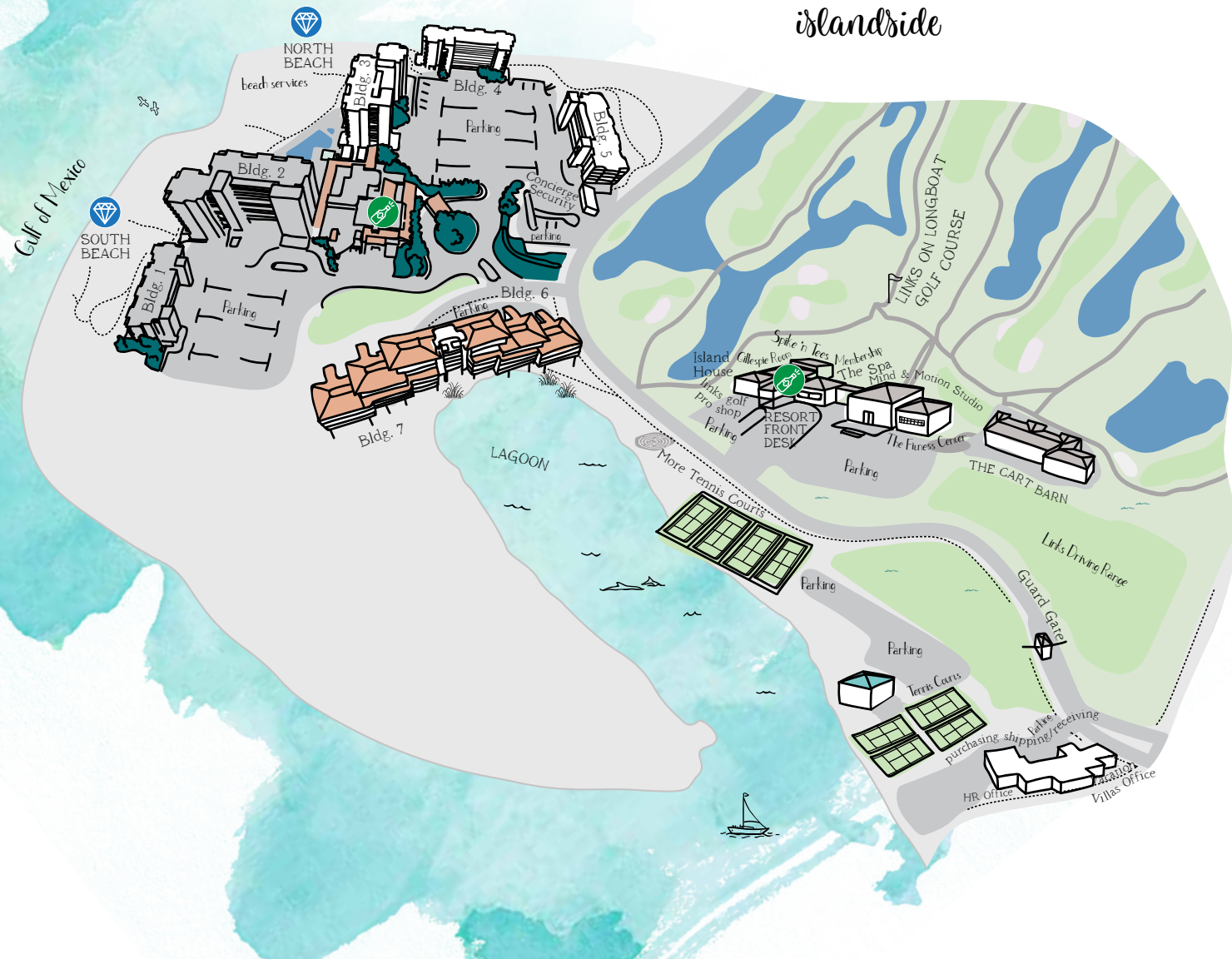


Book the Platinum Package wedding at any of our five gorgeous Something Blue properties and receive a complimentary set of exquisite Isabella Adams Swarovski crystallized champagne flutes to celebrate your first toast! Created exclusively for this collection of resorts and valued at \$250, the flutes are handcrafted in the United States with Swarovski White Opal Crystal and Isabella's special touch.

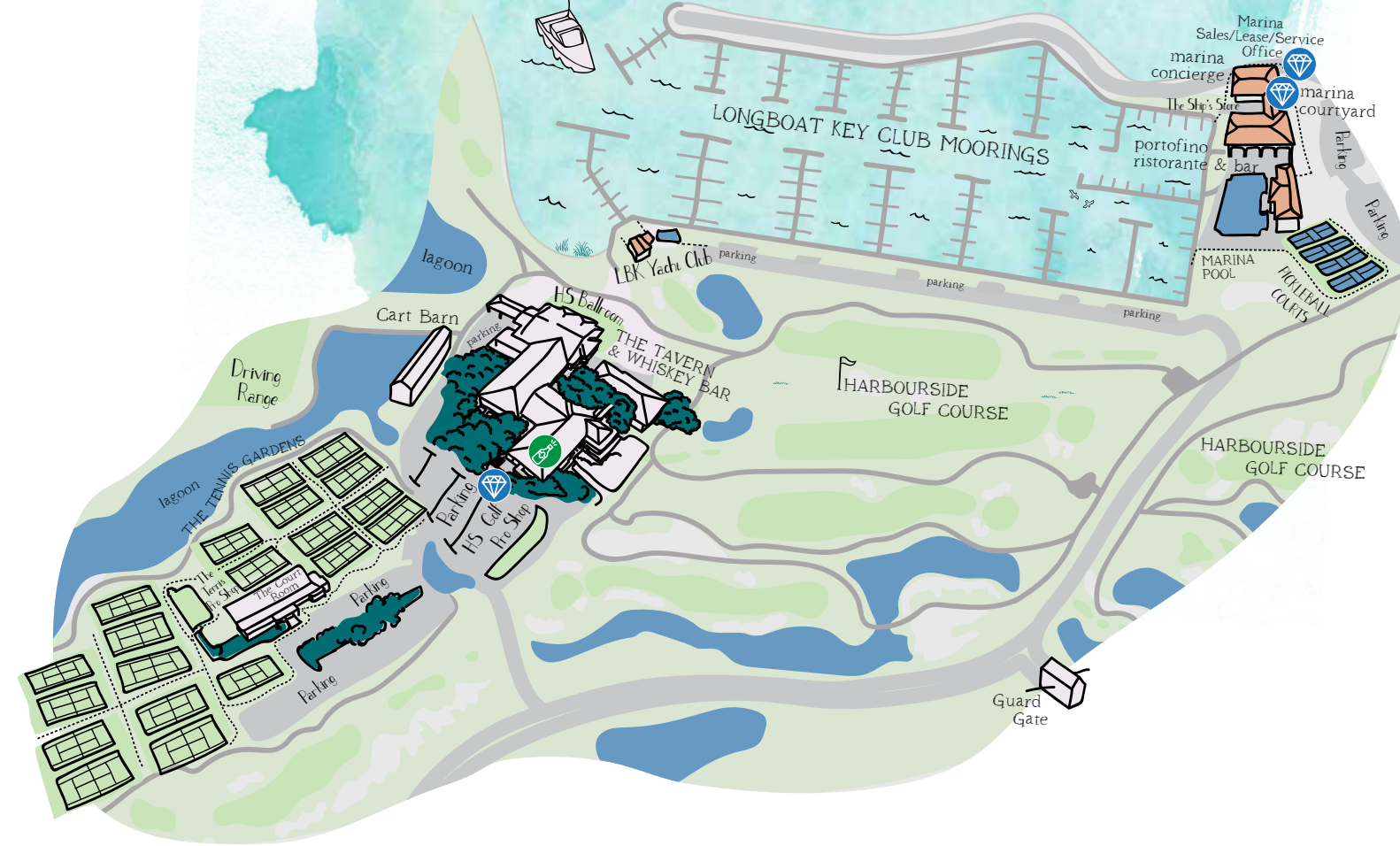
(Based on available dates; minimum guidelines and nontransferable.)

Longboat Key Club SELF TOUR MAPS

islandside



harbourside



 CEREMONY SITES
  RECEPTION SITES



OPAL
COLLECTION *Weddings*


THE RESORT AT
LONGBOAT • KEY • CLUB