

Beach or Lawn
CEREMONY

TIMELINE & PROCESSIONAL PLANNING

WHITE GARDEN CHAIRS

WEDDING ARCH

CEREMONY TABLE & WHITE LINENS

"SHOES OPTIONAL" STATION

CITRUS INFUSED ICED WATER STATION

SETUP & BREAKDOWN OF CEREMONY

INDOOR BACKUP LOCATION IN CASE OF INCLEMENT WEATHER

All prices subject to change without notice. Prices do not include tax or 23% service charge.

Electric power to beach will be available at an additional cost.

WISHING ON A

Star

CHOOSING OUR "WISHING ON A STAR" WEDDING PACKAGE WILL CREATE UNFORGETTABLE MEMORIES FOR YOU AND ALL OF YOUR GUESTS.

CHOICE OF FOUR HORS D'OEUVRES

THREE HOURS OF UNLIMITED COCKTAILS, CALL BRANDS

CHAMPAGNE TOAST

TABLESIDE DINNER WINE SERVICE

AN ELEGANT PLATED DINNER

CUSTOMIZED WEDDING CAKE



WHITE FLOOR LENGTH DINING TABLE LINENS

SUNDIAL SIGNATURE CENTERPIECE

CAKE CUTTING SERVICE

DANCE FLOOR *(indoor locations)*

SWEETHEART TABLE

SETUP & BREAKDOWN OF EVENT

All prices subject to change without notice. Prices do not include tax or 23% service charge.

WISHING ON A *Star* ELEGANT PLATED DINNER

SALAD COURSE

SERVED WITH ARTISAN BREAD & BUTTER

(Please select one of the following)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES,
DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

TRADITIONAL CAESAR SALAD

BLACK PEPPER, CROUTONS, CLASSIC CAESAR DRESSING

ENTRÉE COURSE

(Choice of one entrée)

STRIP STEAK

YUKON GOLD SMASHED POTATO, CHEF'S CHOICE SEASONAL
VEGETABLE, BURGUNDY DEMI-GLACE & CRISPY ONIONS

PAN SEARED MAHI MAHI

COCONUT RICE, BROCCOLINI,
HARISSA HONEY GLAZE

STUFFED CHICKEN BREAST

SPINACH, FETA, SUNDRIED TOMATO, MUSHROOM
RISOTTO, TOMATO GRAVY & SEASONAL VEGETABLES

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS

CHOICE OF TWO ENTRÉES AT ADDITIONAL COST

SANIBEL
Dreams

OUR MOST POPULAR PACKAGE DESIGNED TO GIVE YOU
& YOUR GUESTS A TRULY MEMORABLE WEDDING DAY.

COMPLIMENTARY MENU TASTING FOR TWO
CHOICE OF FOUR HORS D'OEUVRES
FOUR HOURS OF UNLIMITED COCKTAILS, CALL BRANDS
CHAMPAGNE TOAST
TABLESIDE DINNER WINE SERVICE
AN ELEGANT PLATED DINNER
CUSTOMIZED WEDDING CAKE



WHITE FLOOR LENGTH DINING TABLE LINENS
SUNDIAL SIGNATURE CENTERPIECE
CAKE CUTTING SERVICE
DANCE FLOOR (*indoor locations*)
SWEETHEART TABLE
SETUP & BREAKDOWN OF EVENT

All prices subject to change without notice. Prices do not include tax or 23% service charge.

SANIBEL *Dreams* ELEGANT PLATED DINNER

SALAD COURSE

SERVED WITH ARTISAN BREAD & BUTTER

(Please select one of the following)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES,
DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

TRADITIONAL CAESAR SALAD

BLACK PEPPER, CROUTONS, CLASSIC CAESAR DRESSING

MIXED MESCLUN GREENS

CUCUMBERS, GRAPE TOMATOES, CARROT MATCH STICKS,
SHAVED RED ONION, BALSAMIC VINAIGRETTE

ENTRÉE COURSE

(Please select up to three of the following)

NEW YORK STRIP STEAK

YUKON GOLD SMASHED POTATO, CHEF'S
CHOICE SEASONAL VEGETABLE, DEMI-GLACE

FILET OF BEEF (ADDITIONAL COST)

YUKON GOLD SMASHED POTATO, CHEF'S CHOICE
OF SEASONAL VEGETABLE, DEMI-GLACE

PAN SEARED SALMON

COCONUT RICE, SEASONAL VEGETABLES,
HARISSA HONEY GLAZE

MEDITERRANEAN ROULADE CHICKEN

SPINACH, FETA, SUNDRIED TOMATOES, SEASONAL
VEGETABLES, MUSHROOM RISOTTO, TOMATO GRAVY

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

SANIBEL
Wishes

ENJOY INCREDIBLE SELECTIONS FROM OUR ELABORATE
BUFFET FOR AN ELEGANT DINING EXPERIENCE.

COMPLIMENTARY HORS D'OEUVRES TASTING FOR TWO
CHOICE OF FOUR HORS D'OEUVRES
FOUR HOURS OF UNLIMITED COCKTAILS, PREMIUM BRANDS
CHAMPAGNE TOAST
TABLESIDE DINNER WINE SERVICE
AN ELEGANT BUFFET DINNER
CUSTOMIZED WEDDING CAKE



WHITE FLOOR LENGTH DINING TABLE LINENS
SUNDIAL SIGNATURE CENTERPIECE
CAKE CUTTING SERVICE
DANCE FLOOR (*indoor locations*)
SWEETHEART TABLE
SETUP & BREAKDOWN OF EVENT

SANIBEL *Wishes* ELEGANT BUFFET DINNER

(All items below are included)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES,
DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

ROASTED VEGETABLE & ROTINI PASTA SALAD

PARMESAN CHEESE, HERB DRESSING

FIVE GRAIN SALAD

AVOCADO, CHERRY TOMATO, FETA CHEESE,
BALSAMIC DRIZZLE, GREEK VINAIGRETTE

ASSORTED ROLLS

SWEET BUTTER

GRILLED CHICKEN BREAST

GARLIC TOMATO BROTH

STRIP STEAK*

HERB BUTTER

GROUPER & CRABMEAT AU GRATIN

LEMON BUTTER SAUCE

SEASONAL VEGETABLES

FRESH HERB BUTTER

SAUTÉED RED BLISS POTATOES

ROSEMARY OLIVE OIL

BACON WRAPPED PORK TENDERLOIN

PAN JUS

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

*Requires a chef attendant at additional cost.

AN EXTRAVAGANT & SAVORY PACKAGE TO ENCHANT
YOUR GUESTS ON YOUR SPECIAL DAY.

COMPLIMENTARY MENU TASTING FOR TWO FOR PLATED SELECTIONS
COMPLIMENTARY HORS D'OEUVRES TASTING FOR BUFFET SELECTION
CHOICE OF FOUR BUTLER STYLE PASSED HORS D'OEUVRES
FOUR HOURS OF UNLIMITED COCKTAILS, PREMIUM BRANDS
CHAMPAGNE TOAST
TABLESIDE DINNER WINE SERVICE
YOUR CHOICE OF AN ELEGANT PLATED OR BUFFET DINNER
CUSTOMIZED WEDDING CAKE
LATE NIGHT SNACK



WHITE OR COLORED FLOOR LENGTH DINING TABLE LINENS
SUNDIAL SIGNATURE CENTERPIECE
CAKE CUTTING SERVICE
DANCE FLOOR (*indoor locations*)
SWEETHEART TABLE
SET UP & BREAK DOWN OF EVENT

SANIBEL
Sensations

SANIBEL *Sensations* OPTION 1: ELEGANT PLATED DINNER

SALAD COURSE

SERVED WITH ARTISAN BREAD & BUTTER

(Please select one of the following)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES,
DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

TRADITIONAL CAESAR SALAD

BLACK PEPPER, CROUTONS, CLASSIC CAESAR DRESSING

SPINACH SALAD

SPINACH, BACON, BOURSIN CHEESE, MANDARIN ORANGES,
SLICED ALMONDS, BLOOD ORANGE VINAIGRETTE

ENTRÉE COURSE

(Please select up to three of the following)

GRILLED FILET OF BEEF

YUKON GOLD SMASHED POTATO, CHEF'S CHOICE
SEASONAL VEGETABLE, DEMI-GLACE

GRILLED PETITE FILET OF BEEF & LOBSTER

YUKON GOLD SMASHED POTATO, CHIPOTLE PEPPER
SAUCE, CHEF'S CHOICE SEASONAL VEGETABLE

FLORIDA GROUPER

COCONUT RICE, PINEAPPLE SALSA,
CHEF'S CHOICE SEASONAL VEGETABLE

MEDITERRANEAN ROULADE CHICKEN

SPINACH, FETA, SUNDRIED TOMATOES, SEASONAL
VEGETABLES, MUSHROOM RISOTTO, TOMATO GRAVY

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

SANIBEL *Sensations* OPTION 2: ELEGANT BUFFET DINNER

(All items below are included)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES,
DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

ROASTED VEGETABLE & ROTINI PASTA SALAD

PARMESAN CHEESE, BASIL DRESSING

FIVE GRAIN SALAD

AVOCADO, CHERRY TOMATO, FETA CHEESE
BALSAMIC DRIZZLE, GREEK VINAIGRETTE

ASSORTED ROLLS

SWEET BUTTER

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

FOUR CHEESE STUFFED CHICKEN BREAST

TOMATO BASIL SAUCE

PRIME RIB*

PEPPER DEMI-GLACE

GROUPER & CRABMEAT AU GRATIN

LEMON BUTTER SAUCE

BRAISED BEEF SHORT RIBS

DEMI-GLACE

CHEF'S CHOICE SEASONAL VEGETABLES

FRESH HERB BUTTER

ROASTED POTATO MEDLEY

ROSEMARY OLIVE OIL

LATE NIGHT SNACK *(choice of three)*

CHICKEN STRIPS, NACHO BOARD, MAC & CHEESE, GARLIC KNOTS, EMPANADAS,
BEEF OR CHICKEN SLIDERS, PIZZA & WARM MINI DOUGHNUTS

**Requires a chef attendant at additional cost.*

ALL WEDDING *Packages*

BUTLER STYLE PASSED HORS D'OEUVRES

(Please Select Four)

COLD

- HERB MARINATED CHICKEN
IN CRISPY PASTRY CUP
- PROSCIUTTO WRAPPED ASPARAGUS,
GARLIC AIOLI
- STRAWBERRY BRUSCHETTA WITH GOAT CHEESE
- CLASSIC SHRIMP COCKTAIL
- PESTO MARINATED CAPRESE SKEWER
- BEEF TENDERLOIN CROSTINI,
HORSERADISH CREAM
- SESAME SEARED AHI ON WONTON,
WASABI AIOLI
- ISLAND SHRIMP SHOOTER,
PINEAPPLE-MANGO RELISH
- SMOKED SALMON CANAPÉ,
DILL CREAM CHEESE

HOT

- FLORIDA CONCH FRITTER, KEY LIME REMOULADE
- CRAB STUFFED MUSHROOM, SPICY AIOLI
- GARLIC & GINGER MARINATED
CHICKEN SATAY, PEANUT SAUCE
- FRIED PORK SPRING ROLL, TERIYAKI GLAZE
- GRILLED CHICKEN QUESADILLA,
CILANTRO SOUR CREAM
- PORK EGG ROLLS, SESAME SAUCE
- SEA SCALLOP WRAPPED IN
APPLEWOOD SMOKED BACON
- HOME STYLE CHICKEN TENDER,
HONEY MUSTARD SAUCE
- GRILLED BABY LAMB CHOPS,
ROSEMARY-MINT SAUCE
- SONORAN CHICKEN SPRING ROLL, HOISIN SAUCE
- MINI BEEF WELLINGTON, HORSERADISH CREAM
- SOUTHWESTERN CRAB CAKE,
CHIPOTLE MAYONNAISE
- CHORIZO EMPANADA, CILANTRO SOUR CREAM

ALL WEDDING *Packages*

SIGNATURE BEVERAGES

(Select up to two signature beverages)

RUM RUNNER

RUM, BLACKBERRY BRANDY, BANANA LIQUEUR,
ORANGE AND PINEAPPLE JUICE WITH A SPLASH
OF GRENADINE

RUBY RED PALOMA

TEQUILA, LIME JUICE, RUBY RED GRAPEFRUIT JUICE
AND CLUB SODA

GOLDEN MARGARITA (SPICY OR REGULAR)

TEQUILA, COINTREAU, SOUR MIX AND TRIPLE SEC

MAI TAI

AMARETTO, ORANGE CURACAO,
RUM WITH PINEAPPLE JUICE

CAPTIVA BREEZE

VODKA, RASPBERRY LIQUEUR
AND WHITE GRAPEFRUIT JUICE

LYNCHBURG LEMONADE

WHISKEY, TRIPLE SEC, SOUR MIX AND SPRITE

PUT THE LIME IN THE COCONUT...

COCONUT RUM, VANILLA VODKA, COCONUT PUREE,
LIME AND PINEAPPLE JUICE

SANIBEL SUNSET

RUM, PEACHTREE SCHNAPPS, PINEAPPLE
AND CRANBERRY JUICES

OLD FASHIONED

BOURBON, BITTERS AND SIMPLE SYRUP

MOSCOW MULE

VODKA, LIME JUICE AND GINGER BEER

*Any of the above drinks may be renamed for your event. Customized drinks may be added upon banquet management approval.



Enhancements

PREMIUM BRANDS BAR UPGRADE

UPGRADE YOUR BAR PACKAGE TO PREMIUM WINES AND LIQUORS.

EXTENDED BAR FOR ADDITIONAL HOURS

FRESH VEGETABLE HARVEST CRUDITES

SPINACH DIP & JALAPEÑO BACON RANCH

DOMESTIC & IMPORTED CHEESE DISPLAY

HARD, SEMI-HARD & SOFT SELECTIONS TO INCLUDE GRAPES, DRIED FRUITS, ASSORTED NUTS, WATER CRACKERS, HONEY & FIG PRESERVES

SUSHI STATION*

ASSORTED HAND ROLLED SUSHI PIECES (SHRIMP, TUNA, SALMON & VEGETARIAN), WASABI, SOY SAUCE, WAKAME SALAD & PICKLED GINGER

CHILLED JUMBO GULF SHRIMP

SERVED ON A BED OF CRUSHED ICE, KEY LIME COCKTAIL & SPICY RÉMOULADE SAUCES, LEMON WEDGES



Enhancements

ANTIPASTO DISPLAY

DOMESTIC & IMPORTED DRY CURED MEATS TO INCLUDE GENOA SALAMI & PROSCIUTTO, ASSORTED CHEESES, NUTS, DRIED FRUITS, HONEY, ROASTED PEPPERS & CRACKERS

CREOLE⁺*

JAMBALAYA, CHICKEN, SAUSAGE, SHRIMP, RED BEANS & RICE

ULTIMATE NACHOS^{*}

JERK PULLED CHICKEN OR BRAISED SHREDDED PORK, BLACK BEANS, CHILI CON QUESO, PICO DE GALLO, GUACAMOLE AND SALSA. SERVED WITH FRESH FRIED TRI-COLORED TORTILLA CHIPS, SHREDDED CHEESES, LETTUCE, OLIVES, SOUR CREAM AND JALAPEÑOS.

SEAFOOD PAELLA STATION⁺*

CHORIZO, GRILLED CHICKEN, MUSSELS, SHRIMP, SAFFRON RICE AND PEAS. SERVED WITH CRUSTY BREAD.

SCAMPI STATION⁺*

GULF SHRIMP AND BAY SCALLOPS WITH ANGEL HAIR, MUSHROOMS, TOMATOES, GARLIC, OLIVE OIL, SCALLIONS, CREAM AND WHITE WINE. SERVED WITH WARM GARLIC BREADSTICKS.

PASTA STATION⁺*

CHEESE TORTELLINI AND PENNE WITH MARINARA, PESTO AND ALFREDO SAUCES. ACCOMPANIMENTS TO INCLUDE GRILLED CHICKEN, ITALIAN SAUSAGE, TOMATOES, MUSHROOMS, ASPARAGUS, BABY SPINACH, CARAMELIZED ONION AND PARMESAN CHEESE. SERVED WITH WARM GARLIC BREADSTICKS.



Enhancements

SWEET EXTRAVAGANZA*

A HEAVENLY ASSORTMENT OF COOKIES, MINI CHEESECAKES, CANNOLI, TIRAMISU, ÉCLAIRS, LEMON & PECAN BARS

CHOCOLATE FONDUE*

PINEAPPLE, STRAWBERRIES, CUBED MELONS, POUND CAKE, PRETZEL STICKS AND MARSHMALLOWS

CONTINENTAL COFFEE STATION*

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & HOT ASSORTED TEAS ACCOMPANIED WITH FLAVORED SYRUPS, CHOCOLATE SHAVINGS, WHIPPED CREAM, MINI BISCOTTI, HONEY, ORANGE ZEST, CINNAMON STICKS & ROCK SUGAR STICKS

LATE NIGHT SNACKS *(choice of three)*

EMPANADAS, NACHO BOARD, PIZZA, MAC & CHEESE, GARLIC KNOTS, CHICKEN SLIDERS, BEEF SLIDERS

*Minimum of 25 guests.

ENHANCEMENTS TO ACCOMPANY CATERED WEDDING PACKAGE; NOT SOLD AS INDIVIDUAL ITEM.