

All prices subject to change without notice. Prices do not include tax or 24% service charge.

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

* Restrictions may apply to Saturday date availability, floral arrangements and wedding cake design

WEDDING CEREMONY

WHITE CEREMONY ARCH

WHITE GARDEN CHAIRS

SHOES OPTIONAL STATION

WATER STATION

DINNER RECEPTION

CHOICE OF FOUR HORS D'OEUVRES

THREE HOURS OF UNLIMITED COCKTAILS, CALL BRAND

SIGNATURE DRINK

CHAMPAGNE TOAST

TABLESIDE DINNER WINE SERVICE

SALAD

CHOICE OF TWO ENTRÉES

CUSTOMIZED WEDDING CAKE

WHITE FLOOR LENGTH LINEN AND WHITE NAPKINS

SUNDIAL SIGNATURE CANDLE CENTERPIECE

GOLD RIMMED CHARGER PLATES

GOLD CHIAVARI CHAIRS

\$4,000.00 ON WEEKDAYS \$4,500.00 ON FRIDAY OR SATURDAY* \$200.00 PER ADDITIONAL GUEST UP TO 20 GUESTS MAX

FLORAL AND LINEN ENHANCEMENT

BRIDE'S BOUQUET

GROOM'S BOUTONNIERE

WEDDING ARCH DÉCOR

SPECIALTY COLORED LINEN OR NAPKINS

\$500.00*

Intimate 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 two of the following)

GRILLED FILET OF BEEF

YUKON GOLD SMASHED POTATO, SEASONAL VEGETABLE, PLANTAIN CHIP, DEMI-GLACE

PAN SEARED SALMON

HARISSA HONEY GLAZE, COCONUT RICE, SEASONAL VEGETABLES

OVEN ROASTED AIRLINE BREAST OF CHICKEN

WHITE BALSAMIC GLAZE,
MUSHROOM RISOTTO, ASPARAGUS

BAKED EGGPLANT POMODORO

RICOTTA FILLED, WILTED SPINACH, SIMMERED TOMATO BASIL SAUCE

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

BUTLER STYLE PASSED Offors OD'oeuvres

(Please Select Four)

COLD

SUNDIAL CHICKEN SALAD PHYLLO CUP
PROSCIUTTO WRAPPED ASPARAGUS, GARLIC AIOLI
STRAWBERRY BRUSCHETTA & GOAT CHEESE

CLASSIC SHRIMP COCKTAIL SPOON

ISLAND SHRIMP SHOOTER, MANGO PINEAPPLE RELISH

PESTO MARINATED CAPRESE SKEWER

PISTACHIO CRUSTED, FRUIT STUFFED
GOAT CHEESE LOLLIPOP

CARAMELIZED ONION & HUMMUS CROSTINI

MUHAMMARA CUCUMBER CUPS

AVOCADO AND PICKLED RADISH TOAST

BEEF CROSTINI, HORSERADISH CREAM

SESAME AHI TUNA WONTON, WASABI AIOLI

SMOKED SALMON CANAPE,
DILL CREAM CHEESE

CHIPOTLE LOBSTER TOSTADA, AVOCADO MOUSSE

CRAB & CAVIAR BRIOCHE TOAST

HOT

FLORIDA CONCH FRITTER, KEY LIME REMOULADE

GARLIC & GINGER CHICKEN

SATAY, PEANUT SAUCE

VEGETABLE SPRING ROLL, TERIYAKI DIPPING SAUCE

GRILLED CHICKEN QUESADILLA, CILANTRO SOUR CREAM

PORK EGG ROLL, SWEET CHILI SAUCE

HOMESTYLE CHICKEN TENDER, HONEY MUSTARD SAUCE

ITALIAN MEATBALL SKEWER, SPICY MARINARA

GRILLED LAMB LOLLIPOP, MINT DEMI GLAZE

PECANWOOD SMOKED BACON WRAPPED SEA SCALLOP

SOUTHWESTERN CRAB CAKE, CHIPOTLE AIOLI

MINI BEEF WELLINGTON, HORSERADISH CREAM SAUCE

BEEF EMPANADA, CILANTRO SOUR CREAM

STICKY BOURBON PORK BELLY BITE, CUCUMBER RIBBON



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



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

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



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, SEASONAL VEGETABLE, BURGUNDY DEMI-GLACE & CRISPY ONIONS

PAN SEARED MAHI MAHI

COCONUT RICE, BROCCOLINI, PINEAPPLE MANGO RELISH

MOJO AIRLINE CHICKEN

SWEET PLANTAIN, TRI-COLOR CAULIFLOWER

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS



OUR MOST POPULAR PACKAGE DESIGNED TO DELIVER A TRULY MEMORABLE WEDDING DAY.

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

Tasting of our Chef's talent can be arranged upon request. The tasting is available for two people and will be hosted in our Captain's Catch restaurant as a complimentary dinner for two. Ask your Catering Sales Manager for details.

SANIBEL OPreams 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 MATCHSTICKS, SHAVED RED ONION, BALSAMIC VINAIGRETTE

ENTRÉE COURSE

(Please select up to three of the following)

FILET OF BEEF*

YUKON GOLD SMASHED POTATO, SEASONAL VEGETABLE, DEMI-GLACE

PAN SEARED SALMON

HARISSA HONEY GLAZE, COCONUT RICE, SEASONAL VEGETABLES

AIRLINE CHICKEN

BALSAMIC GLAZE, MUSHROOM RISOTTO, ASPARAGUS

ROASTED VEGETABLE RAVIOLI

SUN DRIED TOMATO CASHEW CREAM

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS



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

CHOICE OF FOUR HORS D'OEUVRES
FOUR HOURS OF UNLIMITED COCKTAILS, CALL 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

Tasting of our Chef's talent can be arranged upon request. The tasting is available for two people and will be hosted in our Captain's Catch restaurant as a complimentary dinner for two. Ask your Catering Sales Manager for details.



(All items below are included)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES, BRAISED WITH CINNAMON, STAR ANISE, THYME; ROASTED DICED MANGO, FETA CHEESE, POPPYSEED DRESSING

CAPRESE SALAD

BABY HEIRLOOM TOMATOES, FRESH MOZZARELLA, SWEET ITALIAN BASIL, BALSAMIC GLAZE

ROASTED VEGETABLE SALAD

ZUCCHINI, YELLOW SQUASH, SWEET PEPPERS, RED ONION, HERB & GARLIC VINAIGRETTE

ASSORTED ROLLS

SWEET BUTTER

ISLAND SHORT RIBS

GARLIC MASHED POTATO, TRI-COLOR CAULIFLOWER

GRILLED CHICKEN BREAST

ARTICHOKE MUSHROOM RAGU

MAHI MAHI

PAN SEARED, MANGO PEPPER RELISH

TRI-COLOR CAULIFLOWER

SAUTÉED RED BLISS POTATOES

ROSEMARY OLIVE OIL

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE ASSORTED HOT TEAS



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

CHOICE OF FOUR BUTLER STYLE PASSED HORS D'OEUVRES
FOUR HOURS OF UNLIMITED COCKTAILS, PREMIUM BRANDS
CHAMPAGNE TOAST
TABLESIDE DINNER WINE SERVICE
AN ELEGANT PLATED 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

Tasting of our Chef's talent can be arranged upon request. The tasting is available for two people and will be hosted in our Captain's Catch restaurant as a complimentary dinner for two. Ask your Catering Sales Manager for details.



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 GREENS SALAD

SPRING MIX, SHAVED CARROT, BABY HEIRLOOM TOMATOES, CUCUMBER, PICKLED RED ONION, BALSAMIC VINAIGETTE

ENTRÉE COURSE

(Please select up to three of the following)

GRILLED FILET OF BEEF

YUKON GOLD SMASHED POTATO, SEASONAL VEGETABLE, DEMI-GLACE

GRILLED PETITE FILET OF BEEF & LOBSTER

YUKON GOLD SMASHED POTATO, CHIPOTLE PEPPER SAUCE, SEASONAL VEGETABLE

FLORIDA GROUPER

COCONUT RICE, PINEAPPLE SALSA, SEASONAL VEGETABLE

STRAWBERRY CABERNET AIRLINE CHICKEN

LEMON POLENTA CAKE, BROCCOLINI

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

LATE NIGHT SNACK (choice of three)

EMPANADAS, PIZZA, CHICKEN OR BEEF SLIDERS, MACARONI & CHEESE, CHICKEN STRIPS, WINGS, QUESADILLAS, MINI DOUGHNUTS



AN ELEGANT BUFFET PROMISING A
SUMPTUOUS DINING EXPERIENCE

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

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

Tasting of our Chef's talent can be arranged upon request. The tasting is available for two people and will be hosted in our Captain's Catch restaurant as a complimentary dinner for two. Ask your Catering Sales Manager for details.

SANIBEL Forever ELEGANT BUFFET DINNER

(All items below are included)

SUNDIAL ISLAND SALAD

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

ANTIPASTO SALAD

CHEESE TORTELLINI, TOMATO, ROASTED PEPPERS, BALSAMIC MUSHROOMS, SALAMI, PEPPERONI, OLIVES, PROVOLONE, HERBS, ITALIAN VINAIGRETTE

TROPICAL COUSCOUS SALAD

ORANGE PEARLED COUSCOUS, GRILLED PINEAPPLE, RED PEPPER, CUCUMBER, RED ONION, CILANTRO, TROPICAL VINAIGRETTE

ASSORTED ROLLS

SWEET BUTTER

MEDITERRANEAN CHICKEN

SUN DRIED TOMATO, SPINACH, FETA

PRIME RIB*

PEPPER DEMI-GLACE

GROUPER & CRABMEAT AU GRATIN

LEMON BUTTER SAUCE

SEASONAL VEGETABLES

FRESH HERB BUTTER

ROASTED POTATO MEDLEY

ROSEMARY OLIVE OIL

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

ASSORTED HOT TEAS

LATE NIGHT SNACK (choice of three)

EMPANADAS, PIZZA, CHICKEN OR BEEF SLIDERS, MACARONI & CHEESE, CHICKEN STRIPS, WINGS, QUESADILLAS, MINI DOUGHNUTS



BUTLER STYLE PASSED HORS D'OEUVRES

(Please Select Four)

COLD

SUNDIAL CHICKEN SALAD PHYLLO CUP
PROSCIUTTO WRAPPED ASPARAGUS, GARLIC AIOLI
STRAWBERRY BRUSCHETTA & GOAT CHEESE
CLASSIC SHRIMP COCKTAIL SPOON

ISLAND SHRIMP SHOOTER, MANGO PINEAPPLE RELISH

PESTO MARINATED CAPRESE SKEWER

CARAMELIZED ONION & HUMMUS CROSTINI
AVOCADO AND PICKLED RADISH TOAST

BEEF CROSTINI, HORSERADISH CREAM

SESAME AHI TUNA WONTON, WASABI AIOLI

SMOKED SALMON CANAPE,
DILL CREAM CHEESE

CHIPOTLE LOBSTER TOSTADA, AVOCADO MOUSSE

HOT

FLORIDA CONCH FRITTER, KEY LIME REMOULADE

GARLIC & GINGER CHICKEN SATAY, PEANUT SAUCE

VEGETABLE SPRING ROLL, TERIYAKI DIPPING SAUCE

GRILLED CHICKEN QUESADILLA, CILANTRO SOUR CREAM

PORK EGG ROLL, SWEET CHILI SAUCE

ITALIAN MEATBALL SKEWER, SPICY MARINARA

GRILLED LAMB LOLLIPOP, MINT DEMI GLAZE

PECANWOOD SMOKED BACON WRAPPED SEA SCALLOP

SOUTHWESTERN CRAB CAKE, CHIPOTLE AIOLI

MINI BEEF WELLINGTON, HORSERADISH CREAM SAUCE

BEEF EMPANADA, CILANTRO SOUR CREAM

STICKY BOURBON PORK BELLY BITE, CUCUMBER RIBBON



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.



PREMIUM BRANDS BAR UPGRADE

UPGRADE YOUR BAR PACKAGE TO PREMIUM WINES AND LIQUORS.

EXTENDED BAR FOR ADDITIONAL HOURS

DOMESTIC & IMPORTED CHEESE DISPLAY

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

ANTIPASTO DISPLAY

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

DELIGHTFUL DIPS*

CRAB, SPINACH & ARTICHOKE DIP, BUFFALO CHICKEN DIP, FRENCH ONION DIP, TRI-COLOR TORTILLA CHIPS, PITA BREAD, CELERY AND CARROTS



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.

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.

CHILLED JUMBO GULF SHRIMP

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

SUSHI STATION*

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

POKE STATION+*

SUSHI RICE, WAKAME SALAD, CUCUMBER, RED ONION, POKE SAUCE, SESAME SEED, SCALLION. SELECT THREE: TUNA, SALMON, SHRIMP, OCTOPUS, VEGAN

^{*}Minimum of 25 guests.

⁺ Requires a chef attendant at additional cost.



SWEET EXTRAVAGANZA*

A HEAVENLY ASSORTMENT OF COOKIES, CANNOLI, ECLAIRS BROWNIES, ASSORTED MINI DESSERT BARS

LATE NIGHT SNACKS (choice of three)

EMPANADAS, PIZZA, CHICKEN OR BEEF SLIDERS, MACARONI & CHEESE, CHICKEN STRIPS, WINGS, QUESADILLAS, MINI DOUGHNUTS

*Minimum of 25 guests.

ENHANCEMENTS TO ACCOMPANY CATERED WEDDING PACKAGE; NOT SOLD AS INDIVIDUAL ITEM All prices subject to change without notice. Prices do not include tax or 24% service charge.