

# Timeless

WEDDING PACKAGES



**SUNDIAL**  
BEACH RESORT & SPA

# Ceremony

## Includes:

Day of Venue Services  
Manager

White Ceremony  
Arch

White Folding  
Garden Chairs

“Shoes Optional”  
Station

Fruit Infused Iced  
Water Station

Set up and Break  
Down of Ceremony

Indoor Backup Location in  
case of Inclement Weather

## Turtle Beach or Hibiscus Lawn Ceremony

\$1,000.00

## Ceremony on the Gulf

\$2,000.00



# Passed or Stationed Hors d'oeuvres

*All packages include hors d'oeuvres selection  
Additional items can be added at \$6.00/each*

## *Cold:*

Classic Shrimp Cocktail Spoon	Pesto Marinated Caprese Skewer
Sundial Chicken Salad Phyllo Cup	Beef Crostini, Horseradish Cream
Strawberry Bruschetta & Goat Cheese	Sesame Ahi Tuna Wonton, Wasabi Aioli
Island Shrimp Shooter, Mango Pineapple Relish	Smoked Salmon Canape, Dill Cream Cheese
	Chipotle Lobster Tostada, Avocado Mousse

## *Hot:*

Tempura Shrimp, Terriyaki Sauce	Pecanwood Smoked Bacon Wrapped Sea Scallop
Garlic & Ginger Chicken Satay, Peanut Sauce	Southwestern Crab Cake, Chipotle Aioli
Vegetable Spring Roll, Teriyaki Sauce	Mini Beef Wellington, Horseradish Cream Sauce
Italian Meatball Skewer, Spicy Marinara	Beef Empanada, Cilantro Sour Cream
Grilled Lamb Lollipop, Mint Demi Glaze	Florida Conch Fritter, Key Lime Remoulade

# Sanibel Dreams Wedding Package

Our most popular package, designed to deliver a truly memorable wedding day

## Includes:

Hors d'oeuvres - Two Butler Passed and One Stationed  
Four hours of Open Bar, Call Brand  
Two Signature Drinks  
Champagne Toast  
Salad

Artisan Bread & European Butter  
Plated or Buffet Dinner  
Customized Wedding Cake  
Cake Cutting Service  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas

White Floor Length Linen and White Napkins  
Sundial Signature Centerpiece  
Dance Floor (indoor locations only)  
Sweetheart Table  
Set up and Break Down of Venue  
Supplied Items

**\$198.00 PER PERSON PLATED  
\$215.00 PER PERSON BUFFET OPTION**

## Sanibel Dreams Selections

### SALAD COURSE

(Select one)

#### SUNDIAL ISLAND SALAD

Artisan Lettuce, Sliced Strawberries, Diced Mango, Feta Cheese, Candied Pecans, Poppyseed Dressing

#### TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce, Shaved Parmesan, Croutons, Classic Caesar Dressing

#### MIXED MESCLUN GREENS

Cucumbers, Grape Tomatoes, Carrot Matchsticks, Red Onion, Balsamic Vinaigrette

### PLATED ENTRÉES

(Select up to three)

#### FRENCH-CUT CHICKEN BREAST

Mushroom Sauce, Creamy Risotto, Asparagus

#### FILET OF BEEF (+\$5/PP)

Yukon Gold Smashed Potato, Seasonal Vegetable, Demi-Glace

#### ISLAND SHORT RIBS

Yukon Gold Smashed Potato, Mango BBQ Sauce, Green Beans

#### PAN SEARED SALMON

Langoustine Sauce, Coconut Rice, Seasonal Vegetable

#### ROASTED VEGETABLE RAVIOLI

Sun-dried Tomato Cashew Cream

#### STUFFED PORTOBELLO MUSHROOM

Quinoa, Spinach, Bell Pepper, Goat Cheese, Cranberry, Balsamic Glaze

### BUFFET ENTRÉES

(Select up to three)

#### GRILLED CHICKEN BREAST

Artichoke Mushroom Ragu

#### MAHI MAHI

Pan Seared, Mango Pepper Relish

#### ISLAND SHORT RIBS

Port Wine Demi Sauce

#### MEDITERRANEAN STUFFED BELL PEPPERS

Couscous, Chickpeas, Cherry Tomato, Diced Cucumber, Red Onion, Olives, Feta Cheese

#### ROASTED VEGETABLE RAVIOLI

Sun-dried Tomato Cashew Cream

#### SIDES

(Select one)

Seasonal Vegetables, Tri-colored Cauliflower, Roasted Zucchini & Yellow Squash, Crispy Roasted Brussel Sprouts

(Select one)

Yukon Gold Smashed Potatoes, Coconut Rice, Sautéed Red Bliss Potatoes, Creamy Risotto

# Sanibel Sensations Wedding Package

An extravagant and savory plated dinner package to enchant your guests on your special day

## Includes:

Hors d'oeuvres - Two Butler Passed and Two Stationed  
Four hours of Open Bar, Premium Brand  
Two Signature Drinks  
Champagne Toast  
Salad

Artisan Bread & European Butter  
Elegant Plated Dinner  
Customized Wedding Cake  
Cake Cutting Service  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas

White Floor Length Linen and White Napkins  
Sundial Signature Centerpiece  
Dance Floor (indoor locations only)  
Sweetheart Table  
Set up and Break Down of Venue Supplied Items

**\$240.00 PER PERSON**

## Sanibel Sensations Selections

### SALAD

(Select one)

#### SUNDIAL ISLAND SALAD

Artisan Lettuce, Sliced Strawberries, Diced Mango, Feta Cheese, Candied Pecans, Poppyseed Dressing

#### TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce, Shaved Parmesan, Croutons, Classic Caesar Dressing

#### MIXED MESCLUN GREENS

Cucumbers, Grape Tomatoes, Carrot Matchsticks, Red Onion, Balsamic Vinaigrette

### PLATED ENTRÉES

(Select up to three)

#### ROSEMARY RACK OF LAMB

Creamy Risotto, Haricot Vert, Minted Demi-Glace

#### GRILLED PETITE FILET OF BEEF AND LOBSTER TAIL

Yukon Gold Smashed Potato, Port Demi Sauce and Lobster Butter Sauce, Seasonal Vegetable

#### FLORIDA GROPER

Citrus Butter Sauce, Coconut Rice, Pineapple Salsa, Seasonal Vegetable

#### STRAWBERRY CABERNET FRENCH-CUT CHICKEN BREAST

Lemon Polenta Cake, Broccolini

#### ROASTED VEGETABLE RAVIOLI

Sun-dried Tomato Cashew Cream

#### STUFFED PORTOBELLO MUSHROOM

Quinoa, Spinach, Bell Pepper, Goat Cheese, Cranberry, Balsamic Glaze

# Sanibel Forever Wedding Package

An elegant buffet promising a sumptuous dining experience

## Includes:

Hors d'oeuvres-Four Butler Passed	Artisan Bread & European Butter Elegant Buffet Dinner	White Floor Length Linen and White Napkins
Four hours of Open Bar, Premium Brand	Customized Wedding Cake Cake Cutting Service	Sundial Signature Centerpiece Dance Floor (indoor locations)
Two Signature Drinks Champagne Toast	Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas	Sweetheart Table Set up and Break Down of Venue Supplied Items
Three Fresh Salads		

**\$260.00 PER PERSON**

## Sanibel Forever Selections

### SALAD AND ENTRÉES

(All Items below are included)

#### SUNDIAL ISLAND SALAD

Artisan Lettuce, Sliced Strawberries, Diced Mango, Feta Cheese, Candied Pecans, 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

#### CARIBBEAN CHICKEN

Jerk Marinated, Grilled Peppers & Pineapple

#### PRIME RIB (REQUIRES CHEF ATTENDANT \$150.00)

Pepper Demi-Glace

#### GROUPER & CRABMEAT

Lemon Butter Sauce

#### SEASONAL VEGETABLES

Fresh Herb Butter

#### CREAMY AU GRATIN POTATOES

# *Island Ever After*

Our Intimate wedding package catering to smaller family style weddings

## *Includes:*

Hors d'oeuvres - Three Butler Passed  
Three hours of Open Bar, Call Brand  
One Signature Drink  
Champagne Toast  
Salad  
Artisan Bread & European Butter  
Plated Dinner

Customized Wedding Cake  
Cake Cutting Service  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas  
White Floor Length Linen and White Napkins  
Sundial Signature Centerpiece

Dance Floor (indoor locations only)  
Sweetheart Table  
Gold Rimmed Charger Plates  
Gold Chiavari Chairs  
Set up and Break Down of Venue  
Supplied Items

**\$4,500.00 ON WEEKDAYS (2-15 GUESTS)**

**\$5,000.00 ON FRIDAYS OR SUNDAYS\*\* (2-15 GUESTS)**

**(\$200.00 PER ADDITIONAL GUEST - UP TO 20 GUESTS MAX)**

**PRICING INCLUDES CEREMONY**

## *Island Ever Selections*

### **SALAD**

(Select one)

#### **SUNDIAL ISLAND SALAD**

Artisan Lettuce, Sliced Strawberries, Diced Mango, Feta Cheese, Candied Pecans, Poppyseed Dressing

#### **TRADITIONAL CAESAR SALAD**

Chopped Romaine Lettuce, Shaved Parmesan, Croutons, Classic Caesar Dressing

### **PLATED ENTRÉES**

(Select one)

#### **GRILLED STRIP STEAK**

Yukon Gold Smashed Potato, Seasonal Vegetable, Plantain Chip, Demi-Glace

#### **PAN SEARED SALMON**

Langoustine Sauce, Coconut Rice, Seasonal Vegetable

#### **FRENCH-CUT CHICKEN BREAST**

Mushroom Sauce, Creamy Risotto, Asparagus

\*\* Saturday dates are subject to availability

Pricing is subject to change. Pricing does not include tax or 24% service charge.

# Bar Options

## CALL

Smirnoff      Dewars  
Beefeater      Jose Cuervo  
Bacardi      Seagrams 7  
Jim Beam

## PREMIUM

Grey Goose      Johnnie Walker Black  
Bombay Sapphire      Patron  
Mount Gay Eclipse      Crown Royal  
Makers Mark

**ONE BARTENDER INCLUDED.  
EXTRA BARTENDER \$150.00.**

## UPGRADE OPTIONS

Premium Brands Upgrade - upgrade your bar package to premium brands - \$10.00/per person

Extended Bar Hours - \$14.00/per person Call; \$16.00/per person Premium

Tableside Wine Service - House wines \$32.00/per bottle; Premium wines \$46.00-\$80.00/per bottle  
Prosecco \$12.50/split

# Signature Drinks

### RUM RUNNER

Rum, Blackberry Brandy, Banana Liqueur, Orange and Pineapple Juices with a Splash of Grenadine

### RUBY RED PALOMA

Tequila, Lime Juice, Ruby Red Grapefruit Juice, Club Soda

### GOLDEN MARGARITA (SPICY OR REGULAR)

Tequila, Cointreau, Sour Mix and Triple Sec

### MAI TAI

Amaretto, Orange Curacao, Rum and 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 Juices

### SANIBEL SUNSET

Rum, Peachtree Schnapps, Pineapple and Cranberry Juices

### OLD FASHIONED

Bourbon, Bitters and Simple Syrup

### MOSCOW MULE

Vodka, Lime Juice, Ginger Beer

# Enhancements

## DOMESTIC & IMPORTED CHEESE DISPLAY

\$18.00/per person

Domestic and Imported Cheeses, Dried Fruit, Crackers and French Bread

## ANTIPASTO DISPLAY

\$21.00/per person

Thinly Shaved Prosciutto, Salami, Pepperoni, Mozzarella, Gouda, Provolone, Assorted Olives, Roasted Peppers Tomatoes, Marinated Mushrooms, Artichokes, Nuts, Dried Fruit, Honey, Ciabatta and Grissini Crackers

## DELIGHTFUL DIPS

\$20.00/per person

Crab-Spinach-Artichoke Dip, Warm Chili con Queso, Buffalo Chicken Dip and French Onion Dip served with Tricolor Tortilla Chips, Naan, Celery and Carrots

## ULTIMATE NACHOS

\$22.00/per person

Adobe Grilled Chicken or Braised Shredded Brisket, Black Beans, Corn, Chili Con Queso, Pico de Gallo, Guacamole, Salsa, Tortilla Chips, Shredded Cheeses, Lettuce, Olives, Sour Cream and Jalapenos

## PASTA STATION

\$23.00/per person (minimum 25 guests; \*\*add Shrimp + \$8/pp)

Cheese Tortellini and Penne with Marinara, Pesto and Alfredo Sauces; Accompaniments include Grilled Chicken, Italian Sausage, Tomatoes, Mushrooms, Asparagus, Baby Spinach, Caramelized Onion, Parmesan Cheese, Warm Garlic Breadsticks \*Requires Chef Attendant (\$150.00)

## SUSHI STATION

\$32.00/per person (minimum 25 guests, price based on 4pcs per person)

Ultimate California Rolls, Rainbow Rolls, Vegetable Rolls, Sundial Rolls, Spicy Tuna Rolls, Salmon Nigiri, Tuna Nigiri, Shrimp Nigiri, Wasabi, Pickled Ginger and Soy Sauce

## POKE STATION

\$19.00/per person (minimum 25 guests)

Choice of three: Tuna, Salmon, Shrimp, Octopus, or Vegan Sushi Rice, Wakame Salad, Cucumber, Red Onion, Poke Sauce, Sesame Seed, Scallion,

## CHILLED JUMBO GULF SHRIMP

\$19.00/per person

Key Lime Cocktail and Spicy Remoulade Sauces, Lemon Wedges on a Bed of Crushed Ice

## SWEET EXTRAVAGANZA

\$18.00/per person (minimum 25 guests)

Heavenly Assortment of Cookies, Cannoli, Eclairs, Brownies, Assorted Mini Dessert Bars

## LATE NIGHT SNACKS

(Choose two; Served 1-hr before event ends; priced per person on full guest count)

- Empanadas - \$9.00
- Pizza - \$8.00
- Beef Sliders - \$11.00
- Macaroni & Cheese - \$7.00
- Chicken Strips - \$10.00
- Wings - \$14.00
- Quesadillas - \$11.00
- Mini Doughnuts - \$7.00