

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
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.

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, 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

CHOICE OF TWO ENTRÉES

SANIBEL
Dreams

OUR MOST POPULAR PACKAGE DESIGNED TO
DELIVER 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

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 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

SANIBEL
Wishes

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

COMPLIMENTARY TASTING FOR TWO
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

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SANIBEL *Wishes* ELEGANT BUFFET DINNER

(All items below are included)

SUNDIAL ISLAND SALAD

CHOPPED ROMAINE LETTUCE, SLICED STRAWBERRIES,
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

BRAISED WITH CINNAMON, STAR ANISE, THYME; ROASTED
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.

COMPLIMENTARY MENU TASTING FOR TWO FOR PLATED SELECTIONS
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

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

SANIBEL
Sensations

SANIBEL *Sensations* 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 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

SANIBEL
Forever

AN ELEGANT BUFFET PROMISING A
SUMPTUOUS DINING EXPERIENCE

COMPLIMENTARY 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
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

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

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

GROUPE & 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

**Requires a chef attendant at additional cost.*

ALL WEDDING *Packages*

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
PISTACHIO CRUSTED, FRUIT STUFFED
GOAT CHEESE LOLLIPOP
CARMELIZED 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

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

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



Enhancements

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.

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Enhancements



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 23% service charge.