



Wedding Planner

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Table of Contents

GENERAL INFORMATION	2-3
THE CEREMONY	4
BUFFET SELECTIONS	5-8
PLATED LUNCH	9
PLATED DINNERS	10-11
PACKAGES	12-15
SPECIALTY STATIONS	16
HORS D'OEUVRES	17
BEVERAGES	18



Say “I do” during an unforgettable ceremony. With true luxury, unsurpassed service, emerald waters and bright blue skies, The Resort at MarinaVillage provides a picturesque backdrop for your special day. Our first class amenities and attention to detail guarantee it will be an event that will be cherished for a lifetime.

EVENT SPACE

- Grandville Ballroom 2700 sq.ft. (80-170 guests)
- Rosen Ballroom 2700 sq.ft. (80-170 guests)
- Tarpon Terrace - *rooftop pavilion* (100 guests)
- Calusa Room (50 guests)
- Private room in the restaurant, Marker 92 (50 guests) - *perfect for rehearsal dinners*

There is a \$6,000.00 minimum on Saturday nights in the Grandville and Rosen Ballrooms.

The room rental fee includes a four-hour reception (cocktail hour included) and is based on a food and beverage sliding scale. Overtime charges are \$100 for each additional hour.

The room rental fee includes a custom-designed room: bar, dance floor, 60" round tables with chairs, head table (with option to be on risers), choice of linen colors, classic white china, high polished stainless steel flatware, glassware, skirted cake table, skirted guest book table, skirted gift table, cake-cutting services and staff dressed in formal wear.

Centerpieces, featuring a 16" mirror, a hurricane globe with taper candle and four votive candles, can be rented for \$10 each.

BOOKING/DEPOSITS

Social events booked prior to six months in advance are subject to specific requirements. Once the space is released from the sales department, a \$1,000 security deposit is required to secure your function date. A \$6,000 minimum food and beverage purchase is required for Saturday wedding receptions.

MENU PLANNING

Our catering staff will be happy to prepare customized proposals to meet your specific needs. Your menu selections should be submitted at least two months prior to your event. Menu changes may be made up to two weeks prior to the event, if needed. Due to Health Department regulations, any food or beverages left over after an event shall not leave the function room. Also, no food or beverages may be brought onto the premises with the exception of wedding cakes.

SPECIAL ROOM RATES FOR YOUR GUESTS

Ask about group discounted rates for our beautiful suites. Rates are based on availability and time of year. Some minimum restrictions may apply.

FOR THE BRIDE AND GROOM

The bride and groom will receive a complimentary upgraded suite for their wedding night and breakfast for two at Marker 92 restaurant.

WELCOME GIFTS

Surprise your wedding guests with a specialty gift basket delivered to their suite.

BRIDAL PARTY SNACKS

Enjoy pre-wedding delectable delights for you and the Bridal Party, delivered to your room while you prepare for your most special day. An assortment of mini-sandwiches, fruit, cheese, crackers, champagne, soda and water offered for \$18.00 per person.

ENTERTAINMENT

We have a working relationship with many entertainers and will gladly provide you with their information to help make your arrangements.

DECORATIONS/CHAIR COVERS

Our talented team of professionals will be happy to assist with the decorations of your special affair. There may be an additional cost for decorating the room outside of normal set-up requirements. The hotel cannot permit anything to be affixed to the walls, floors or ceilings of the rooms with any substance, including, nails, staples or tape. Any damage incurred will be the responsibility of the person in charge of the event. Chair covers and sashes are available.

ICE CARVINGS

Attractive carvings may be ordered in advance and will be hand-carved by our Chef.

OUTDOOR FUNCTIONS

All outdoor functions will have an indoor backup room. The decision regarding the utilization of the indoor backup will be made by 9 am for luncheons and by 12 noon for receptions and dinners. Once the indoor move has been made and agreed upon by you and the catering manager, it will be final. Lighting for outdoor functions may be limited due to local Sea Turtle regulations.

ATTENDANCE GUARANTEES

A final guarantee is required by 12 noon three days prior to your event. This number is not subject to reduction. You will be charged for the guarantee plus any actual attendance that is greater. We will prepare for five percent over your guaranteed figure.

SERVICE AND TAX CHARGES

A 20% service charge and a 6% state sales tax will be added to all prices listed herein. Service charge is subject to Florida State sales tax.

PAYMENT

The estimated cost for your wedding will be due 14 days prior to the event. Unless specified differently, all balances (meal add-ons, bar bills, etc.) will be charged at the conclusion of the event to the credit card received with the contract.

CANCELLATION POLICY

0-30 days prior to the scheduled event = 100% of anticipated revenue
Within 6 months prior to the scheduled event = 50% of anticipated revenue
6 months prior to the scheduled event = Forfeiture of deposit





The Romantic Ceremony

Ceremony Site Fee

\$1,000

Includes your ceremony in the gazebo
and white chairs on the lawn.



Rehearsal Dinner Options

Minimum of 25 guests please

Cookout

Tropical Cole Slaw • Potato Salad
Grilled Burgers • Grilled Breast of Chicken
Hot Dogs • Baked Beans • Potato Chips
Assorted Rolls, Condiments and Accompaniments
Assortment of Chef's Desserts

\$26.95 per person

\$60 Chef Fee Required if event is held outside.

Barbecue

Mixed Green Salad • Pasta Salad
Corn on the Cob • Roasted Potatoes
BBQ Ribs • Honey Stung Fried Chicken
Southern Style Biscuits
Assortment of Chef's Desserts

\$29.95 per person

Caribbean Dinner

Caesar Salad • Tropical Fruit Salad with Dark Rum and Coconut
Mahi Mahi with Papaya Mango Sauce • Jerk Chicken (Bone in)
Caribbean Rice • Steamed Vegetable Medley with Coriander Butter
Dinner Rolls and Sweet Butter
Assorted Chef's Desserts

\$36.95 per person



The Brunch Buffet

*For receptions starting before 1 pm
(Minimum of 50 guests)*

Tossed Spring Green Salad with Orange Champagne Vinaigrette
Poached Atlantic Salmon with Chef's Accompaniments
Assorted Bagels with flavored Cream Cheeses
Assorted Muffins and Pastries
Tropical Fruit Display

Chef Serving Stations

Carved Ham
Omelet a la Chef

Eggs Benedict
Belgium Waffles with Maple Syrup
Grilled Chicken topped with Spinach, Shallots and Havarti Cheese
Fresh Vegetables
Wisconsin Smoked Cheddar Potatoes
Mahi-Mahi with Beurre Blanc

Coffee, Tea and Decaf
Freshly squeezed Florida Orange Juice

\$39.95 per person

A Mimosa and Bloody Mary Station may be added for \$12.00 per person.

*Chef Fee of \$60.00 per attended station per hour.
One station required per 50 guests.*



The Opal Buffet

(Minimum of 50 persons)

All Buffets include Soup of the Day, fresh steamed Vegetables, Dinner Rolls and Butter, freshly brewed Coffee, Decaf and Iced Tea.

Choose Two Salads

Pasta and Seafood Salad
Gazpacho Salad
Grilled Vegetable Salad
Mixed Green Salad
Fresh Fruit Salad
Caesar Salad

Choose Two Entrées

Chicken with Lemon Beurre Blanc
Chicken Breast Marsala
Baked Ziti
Grilled Mahi-Mahi with Papaya Mango Sauce
Pan Roasted Salmon with Smoked Tomato Butter and Exotic Mushrooms
Tenderloin Tips with Dijon and Cognac Demi Glace

Choose One Carving Station

Smoked Honey cured Ham with Bourbon Sauce
Roasted Top Round of Beef with Au Jus and Horseradish Sauce
Roasted Turkey with Giblet Gravy
Roasted Pork Loin with Fruit Chutney

Choose One Side Dish

Garlic whipped Potatoes
Roasted Red Skin Potatoes
Vegetable Risotto
Rice Pilaf
Wisconsin Smoked Cheddar Potatoes
Whipped Sweet Potatoes with Maple Brown Sugar Butter

\$46.95 per person

\$60.00 carving fee will apply
\$89.95 per person with four-hour Call Brands bar

The Sapphire Buffet

(Minimum of 50 persons)

All Buffets include Soup of the Day, Fresh Steamed Vegetables, Dinner Rolls and Butter, Freshly Brewed Coffee, Decaf and Iced Tea.



Choose Two Salads

Pasta and Seafood Salad
Gazpacho Salad
Grilled Vegetable Salad
Mixed Green Salad
Fresh Fruit Salad
Caesar Salad

Choose Three Entrées

Chicken Mornay with Duxelle and Spinach
Chicken Breast Marsala
Spring Onion crusted Mahi-Mahi with Ponzu Sauce
Roasted Pork Loin with Fruit Chutney
Snapper Vera Cruz
Mediterranean Pasta
Tenderloin Tips with Dijon and Cognac Demi Glace

Choose One Carving Station

Smoked Honey cured Ham with Bourbon Sauce
Roasted Top Round of Beef with Au Jus and Horseradish Sauce
Roasted Turkey with Giblet Gravy

Choose One Side Dish

Garlic whipped Potatoes
Roasted Red Skin Potatoes
Vegetable Risotto
Rice Pilaf
Wisconsin Smoked Cheddar Potatoes
Whipped Sweet Potatoes with Maple Brown Sugar Butter
Potato Dauphinoise
Heirloom Quinoa

\$52.95 per person

\$60.00 carving fee will apply
\$96.95 per person with four-hour Call Brands bar



The Pearl Buffet

(Minimum of 50 persons)

Mixed Green Salad
Fresh Fruit Salad
Peel and Eat Shrimp Display
New England Clam Chowder
Spring Onion crusted Mahi-Mahi with Ponzu Sauce
Carved Top Round of Beef with Au Jus and Horseradish Sauce
Chicken Breast topped with Artichokes, Capers and Fontina Cheese and Sun Dried Tomatoes
Wisconsin Smoked Cheddar Potatoes
Fresh Seasonal Vegetables
Assorted Dinner Rolls
Freshly brewed Coffee, Decaf and Iced Tea

\$56.00 per person

\$60.00 carving fee will apply
\$99.00 per person with four-hour Call Brands bar



The Elegant Lunch

For receptions starting before 1 pm

All Entrées include Chef's Selection of Vegetable and Potato or Rice, Dinner Rolls and Butter, freshly brewed Coffee, Decaf and Iced Tea.

Choose One Salad

Baby Mixed Greens tossed with Vinaigrette Dressing
Caesar Salad
Fresh Citrus Salad

Choose Two Entrées

Garlic Shrimp atop Fettuccine tossed in Alfredo Sauce with Scallions, Leeks and Tomatoes
Grilled Salmon with Pinot Noir Sauce
Macadamia Nut crusted Fresh Gulf Grouper served with Orange Ginger Sauce
Chicken sautéed with Lemon, White Wine, and Capers
Tenderloin Tips with Dijon and Cognac Demi Glace

\$34.95 per person



The Emerald Dinner

All Entrées include Chef's Selection of Vegetable and Potato or Rice, Dinner Rolls and Butter, freshly brewed Coffee, Decaf and Iced Tea.

Choose Two Hors d'oeuvres
(to be hand-passed during cocktail hour)

Korean Beef Satay
Peking Duck Egg Roll
Baked Brie with Raspberries
Chicken Satays
Shrimp Pancetta with Mustard
Sicilian Caponata

Choose One Salad

Baby Mixed Greens tossed with Vinaigrette Dressing
Caesar Salad
Grilled Vegetable Salad
Mixed Green Salad with Pears, Candied Pecans, Gorgonzola,
Pickled Shallots and Strawberry Vinaigrette

Choose One Entrée

Boneless Breast of Chicken in Marsala Wine and Mushroom Sauce
Baked Salmon with Pinot Noir Sauce
Garlic and Herb Roasted 10 ounce Prime Rib Au Jus (served medium rare)
Pan Seared Chicken Mornay with Spinach and Duxelle
Grilled dry-aged 8 ounce Prime Top Sirloin with Wild Mushroom Demi (served medium rare)
Shrimp and Scallops Pasta with Lobster Cream Sauce

\$49.95 per person

\$94.95 per person with four-hour Call Brands bar

Multiple entrée selections are permitted with proper notice. You may choose two Entrées with a guarantee of each entrée two weeks prior to the event. You must provide a method by which our wait staff can determine each guest's selection.



The Diamond Dinner

All Entrées include Chef's Selection of Vegetable and Potato or Rice, Dinner Rolls and Butter, freshly brewed Coffee, Decaf and Iced Tea.

Choose One Soup or Appetizer

Manchego baked Tomatoes with Prawns and Cilantro Pesto
Shrimp Cocktail
Fresh Mozzarella with Tomato, Fresh Basil, and Garlic Bruschetta
Peking Duck Roll
Florida Seafood Chowder
Traditional Lobster Bisque
Chicken Consomme Celestine

Choose One Salad

Mixed Green Salad with Pears, Candied Pecans, Gorgonzola,
Pickled Shallots and Strawberry Vinaigrette
Caesar Salad
Baby Field Greens with House Vinaigrette
Caprese Salad

Fresh Fruit Sorbet

Choose One Entrée

Grilled Grouper with two stuffed Shrimp
Tenderloin of Beef with Lobster Tail
Duet of Pistachio Crusted Swordfish with Passion Fruit Butter and
Fresh Tuna with Roasted Red Pepper Compound Butter
Grilled Chicken Breast and dry-aged Prime Top Sirloin
Grilled Grouper and Tenderloin of Beef
Grilled Porcini Chicken and Pork Tenderloin with Cassis Peppercorn Sauce

\$59.95 per person

\$99.95 per person with four-hour Call Brands bar

The Jewel Wedding Package

(Minimum of 50 persons)

This Package includes:

Your ceremony in the gazebo on the lawn with white chairs for your guests, followed by a four-hour dinner reception (cocktail hour included).

Custom-Designed Reception includes:

Head table (with option to be on risers) • 60" round tables with chairs
 Choice of linen colors • White chair covers with choice of sashes • Classic white china
 High polished stainless steel flatware • Glassware • Skirted gift table • Skirted cake table
 Skirted guest book table • Dance floor • Centerpieces with 16" mirror, hurricane globe with
 taper candle and four votive candles on each table • Cake-cutting services • Champagne toast
 Four-hour Call Brands bar • Staff dressed in formal wear • Butler-passed hors d'oeuvres

Complimentary suite for the bride and groom on their wedding night.



Choose Two of the Following

Cheese and Cracker Display
 Fruit Display
 Crudit  Display

Choose One Action Station

Pasta Station

Penne and Fettuccine Pasta with Marinara and Alfredo Sauces saut ed with Olives, Mushrooms, Onions, Peppers, Tomatoes, Parmesan Cheese, fresh Garlic and Herbs.

Oriental Stir Fry Station

Chinese Noodles stir-fried with Peanut Sauce, Bok Choy, Snow Peas, Water Chestnuts, Onions, Mushrooms, and Carrots. Chicken or Shrimp may be added.

Choose One Carving Station

Roasted Pork Loin with Apple Compote
 Farm Raised Turkey with Giblet gravy

Top Round of Beef served with Aus Jus and Horseradish Sauce

Choose Four of the Following

Antipasta Display • Tomato Basil Bruschetta
 Caponata with grilled Flat Breads • Smoked Chicken Cornucopia
 Breaded Asiago stuffed Olives • Thai Chicken Satay
 Battered Mushrooms with Horseradish Sauce
 Marinated crispy fried Buffalo Wings with spicy Blue Cheese Dip
 Brie and Raspberry en Croute • Italian or Swedish Meatballs

\$130.00 per person



The Emerald Wedding Package

(Minimum of 50 persons)

This Package includes:

Your ceremony in the gazebo on the lawn with white chairs for your guests, followed by a four-hour dinner reception (cocktail hour included).

Custom-Designed Reception includes:

Head table (with option to be on risers) • 60" round tables with chairs
 Choice of linen colors • White chair covers with choice of sashes • Classic white china
 High polished stainless steel flatware • Glassware • Skirted gift table • Skirted cake table
 Skirted guest book table • Dance floor • Centerpieces with 16" mirror, hurricane globe with
 taper candle and four votive candles on each table • Cake-cutting services • Champagne toast
 Four-hour Call Brands bar • Staff dressed in formal wear • Butler-passed hors d'oeuvres

**Complimentary suite for the bride and groom on their wedding night
 complimentary breakfast for the bride and groom the next morning at Marker 92.**



All Entrées include Chef's Selection of Vegetable and Potato or Rice,
 Dinner Rolls and Butter, Freshly Brewed Coffee, Decaf and Iced Tea.

Choose Two Hors d'oeuvres (to be hand-passed during cocktail hour)

Korean Beef Satay
 Peking Duck Egg Roll
 Baked Brie with Raspberries
 Chicken Satays
 Shrimp Pancetta with Mustard
 Sicilian Caponata

Choose One Salad

Baby Mixed Greens tossed with Vinaigrette Dressing
 Caesar Salad
 Grilled Vegetable Salad
 Mixed Green Salad with Pears, Candied Pecans, Gorgonzola,
 Pickled Shallots and Strawberry Vinaigrette

Choose One Entrée

Boneless Breast of Chicken in Marsala Wine and Mushroom Sauce
 Baked Salmon with Pinot Noir Sauce
 Garlic and Herb roasted 10 ounce Prime Rib Au Jus (served medium rare)
 Pan Seared Chicken Mornay with Spinach and Duxelle
 Grilled dry-aged Prime Top Sirloin with Wild Mushroom Demi (served medium rare)
 Shrimp and Scallops Pasta with Lobster Cream Sauce

\$135.00 per person

Multiple entrée selections are permitted with proper notice. You may choose two Entrées with a guarantee of each entrée two weeks prior to the event. You must provide a method by which our wait staff can determine each guest's selection.



The Opal Wedding Package

(Minimum of 50 persons)

This Package includes:

Your ceremony in the gazebo on the lawn with white chairs for your guests, followed by a four-hour dinner reception (cocktail hour included).

Custom-Designed Reception includes:

Head table (with option to be on risers) • 60" round tables with chairs
 Choice of linen colors • White chair covers with choice of sashes • Classic white china
 High polished stainless steel flatware • Glassware • Skirted gift table • Skirted cake table
 Skirted guest book table • Dance floor • Centerpieces with 12" mirror, hurricane globe with taper candle and four votive candles on each table • Cake-cutting services • Champagne toast
 Four-hour Call Brands bar • Staff dressed in formal wear • Butler-passed hors d'oeuvres

**Complimentary suite for the bride and groom on their wedding night
 complimentary breakfast for the bride and groom the next morning at Marker 92.**



All Buffets include Soup of the Day, Fresh steamed Vegetables, Dinner Rolls and Butter, Freshly brewed Coffee, Decaf and Iced Tea.

Choose Two Hors d'oeuvres

(to be hand-passed during cocktail hour)

Korean Beef Satay • Peking Duck Egg Roll • Baked Brie with Raspberries
 Chicken Satays • Shrimp Pancetta with Mustard • Sicilian Caponata

Choose Two Salads

Pasta and Seafood Salad • Gazpacho Salad • Mixed Green Salad
 Grilled Vegetable Salad • Fresh Fruit Salad • Caesar Salad

Choose Two Entrées

Chicken Mornay with Duxelle and Spinach • Chicken Breast Marsala
 Spring Onion crusted Mahi-Mahi with Ponzu Sauce
 Roasted Pork Loin with Fruit Chutney • Snapper Vera Cruz
 Mediterranean Pasta • Tenderloin Tips with Dijon and Cognac Demi Glace

Carving Stations

Smoked Honey cured Ham with Bourbon Sauce
 Roasted Top Round of Beef with Au Jus and Horseradish Sauce
 Roasted Turkey with Giblet Gravy

Choose One Side Dish

Garlic whipped Potatoes • Roasted Red Skin Potatoes • Rice Pilaf
 Wisconsin Smoked Cheddar Potatoes • Whipped Sweet Potatoes with Maple Brown Sugar Butter
 Potato Dauphinoise • Heirloom Quinoa

\$135.00 per person



The Diamond Wedding Package

(Minimum of 50 persons)

This Package includes:

Your ceremony in the gazebo on the lawn with white chairs for your guests, followed by a four-hour dinner reception (cocktail hour included).

Custom-Designed Reception includes:

Head table (with option to be on risers) • 60" round tables with chairs
 Choice of linen colors • White chair covers with choice of sashes • Classic white china
 High polished stainless steel flatware • Glassware • Skirted gift table • Skirted cake table
 Skirted guest book table • Dance floor • Centerpieces with 16" mirror, hurricane globe with taper candle and four votive candles on each table • Cake-cutting services • Champagne toast
 Four-hour Call Brands bar • Staff dressed in formal wear

**Complimentary suite for the bride and groom on their wedding night
 complimentary breakfast for the bride and groom the next morning at Marker 92.**



All Entrées include Chef's Selection of Vegetable and Potato or Rice,
 Dinner Rolls and Butter, freshly brewed Coffee, Decaf and Iced Tea.

Choose One Soup or Appetizer

Manchego baked Tomatoes with Prawns and Cilantro Pesto • Shrimp Cocktail
 Fresh Mozzarella with Tomato, Fresh Basil, and Garlic Bruschetta • Peking Duck Roll
 Florida Seafood Chowder • Traditional Lobster Bisque • Chicken Consomme Celestine

Choose One Salad

Mixed Green Salad with Pears, Candied Pecans, Gorgonzola,
 Pickled Shallots and Strawberry Vinaigrette
 Caesar Salad
 Baby Field Greens with House Vinaigrette
 Caprese Salad

Fresh Fruit Sorbet

Choose One Entrée

Grilled Grouper with two stuffed Shrimp
 Tenderloin of Beef with Lobster Tail
 Duet of Pistachio crusted Swordfish with Passion Fruit Butter and
 Fresh Tuna with Roasted Red Pepper Compound Butter
 Grilled Chicken Breast and dry-aged Prime Top Sirloin
 Grilled Grouper and Tenderloin of Beef
 Grilled Porcini Chicken and Pork Tenderloin with Cassis Peppercorn Sauce

\$145.00 per person





Specialty Cocktail Reception Stations

*Perfect for the "All Hors d'oeuvres Reception"
Prepared by Uniformed Chef.*

*A \$60.00 Chef's Fee will apply to each Station, per hour.
One station required per 50 guests.*

PASTA STATION

Penne and Fettuccine Pasta with Marinara and Alfredo Sauces sautéed with Olives, Mushrooms, Onions, Peppers, Tomatoes, Parmesan Cheese, Fresh Garlic and Herbs.

\$9.50 per person

*Add \$4.50 per person for Shrimp.
Add \$3.00 per person for Chicken.*

This station is sold per person, per hour to be served as part of a Cocktail Hour. It is not a meal.

ORIENTAL STIR FRY STATION

Chinese Noodles stir-fried with Peanut Sauce, Bok Choy, Snow Peas, Water Chestnuts, Onions, Mushrooms, and Carrots.

\$9.50 per person

*Add \$4.50 per person for Shrimp.
Add \$3.00 per person for Chicken.*

This station is sold per person, per hour to be served as part of a Cocktail Hour. It is not a meal.

CHEF'S CARVING BOARD

*Additional Stations to Buffets or Receptions
A \$60.00 Chef's Fee will apply to each Station, per hour.*

Smoked Honey cured Ham with Raisin Sauce (Serves Approx. 35 Persons)	\$225.00
Roasted Pork Loin with Apple Compote (Serves Approx. 25 Persons)	\$185.00
Roasted Tenderloin of Beef with Wild Mushroom Ragout (Serves Approx. 20 Persons)	\$250.00
Whole Farm Raised Turkey with Giblet Gravy (Serves Approx. 40 Persons)	\$185.00
Top Round of Beef with Au Jus and Horseradish Sauce (Serves Approx. 50 Persons)	\$225.00

Hors d'oeuvres

*Our chef recommends 4-6 pieces per person for a one hour reception.
For an hors d'oeuvres-only party, we recommend 10-12 pieces per person plus 1-2 specialty stations.*



COLD HORS D'OEUVRES

<i>Cheese and Cracker Display</i>		<i>Fruit Display</i>		<i>Crudité Display</i>	
Small (Serves 25)	\$125.00	Small (Serves 25)	\$125.00	Small (Serves 25)	\$100.00
Medium (Serves 50)	\$175.00	Medium (Serves 50)	\$175.00	Medium (Serves 50)	\$150.00
Large (Serves 100)	\$295.00	Large (Serves 100)	\$250.00	Large (Serves 100)	\$225.00
Antipasta Display					\$225.00
Tomato Basil Bruschetta					\$85.00
Chilled Steamed Fresh Shrimp (peeled and deveined)					\$225.00
Chilled Steamed Fresh Shrimp (peel and eat)					\$150.00
Sushi Display					\$275.00
Mediterranean Salad Skewer					\$225.00
Tortilla Chips with Guacamole and Pico de Gallo Salsa					\$3.50 per person
Dry Snacks with Dip					\$3.50 per person
Caponota with Focaccia Bread					\$175.00

All prices listed above are per 50 pieces except where noted.

HOT HORS D' OEUVRES

Breaded Asiago Stuffed Olives	\$75.00
Thai Chicken Satay	\$150.00
Battered Mushrooms with Horseradish Sauce	\$75.00
Chicken Chipotle Quesadilla Rolls with Salsa Picante	\$125.00
Marinated crispy Fried Buffalo Wings with Spicy Blue Cheese Dip	\$85.00
Floridian Crab Cakes	\$250.00
Peking Duck Rolls with Sweet and Sour Dip	\$150.00
Brie & Raspberry en Croute	\$180.00
Button Mushrooms stuffed with Seafood	\$125.00
Italian Meatballs or Swedish Meatballs	\$85.00
Coconut Fried Shrimp with Orange Marmalade dipping Sauce	\$250.00
Bacon wrapped Scallops	\$165.00
Mushroom Profiterole	\$125.00
Chicken Tender Provencal with Olive and Fig	\$225.00
Tuscan Shrimp Pancetta with Orange Mostardo	\$265.00
Korean Beef Satay	\$195.00
Indian Chicken Tandoori	\$150.00

All prices listed above are per 50 pieces.

Bar Service Selections

Premium Brands include:

Absolut, Tanqueray, Captain Morgan, Johnnie Walker Black, Crown Royal, Jose Cuervo and Jack Daniels

Call Brands include:

Smirnoff, Beefeater, Bacardi Silver, Johnnie Walker Red, Seagrams 7, Jose Cuervo and Jim Beam

Wine and Champagne Selections

We offer a large selection of wines. Please ask to see our wine list.

Champagne Toast \$26.95 per bottle (5 glasses per bottle).

Cash Bar (prices include tax)

Premium Brands	\$7.00
Call Brands	\$6.25
House Wine	\$6.50
Imported Beer	\$4.75
Domestic Beer	\$4.50
Soft Drinks	\$2.50
Cognacs and Cordials	\$7.50 and up

Hosted Bar

Premium Brands	\$6.75
Call Brands	\$6.00
House Wine	\$6.25
Imported Beer	\$4.50
Domestic Beer	\$4.25
Soft Drinks	\$2.50
Cognacs and Cordials	\$7.00 and up

Sponsored Hourly Receptions

Call Brands	\$14.50 per person for the first hour, \$10.50 for each additional hour.
Premium Brands	\$15.50 per person for the first hour, \$11.50 for each additional hour.
Beer, Wine and Soda	\$11.50 per person for the first hour, \$9.00 for each additional hour.

Keg Beer

Bud, Bud Light, Miller Lite, Coors, Coors Lite and Michelob Light	\$325.00
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Cocktail Specialties

(Price per Gallon)

Champagne Punch	\$95.00
Mimosa Punch	\$115.00
Planters Punch	\$135.00
Mai Tai	\$135.00
Tropical Fruit Punch (non-alcoholic)	\$55.00

A bartender charge of \$60.00 per bartender, per hour, is applicable if the beverage revenue, exclusive of the 6% sales tax and 20% service charge, does not exceed \$250.00 per hour.

Alcohol sales at The Resort at MarinaVillage are governed by the Florida State Division of Alcohol & Tobacco. The Resort at MarinaVillage, being a private resort, does not permit any alcoholic beverages to be brought onto the property from any outside source. We reserve the right to decline service of alcohol for the safety of your guests. We urge you and your guests to drink responsibly.

Prices are subject to change. All food and beverage prices are subject to a 20% service charge and 6% sales tax.

