



Love's Bloom Package

Based on 100 Guests Reception: \$14,700 (\$147 Per Guest) Total:\$14,700 **Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.

LOVE'S BLOOM PACKAGE

Inclusions Two Hours Hosted Bar Champagne Toast Infused Water Station for Reception Four Butler Passed Hors d'oeuvres Choice Between Plated or Buffet Dinner Service Coffee and Tea Service Wedding Cake Cutting & Service Dedicated Hotel Event Manager and Professional Event Captain Resort Standard Tables and Chairs Resort Standard China, Flatware, and Glassware Your choice of colored table linens Included Dance Floor Easels with Directional Signage Complimentary Menu Tasting* Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding* Food and Beverage MinimumBased Upon Date and Event Space Reception Package Pricing Beginning at \$147 per guest

RECEPTION HORS D'OEUVRES

Bacon Wrapped Scallops

Chili Rubbed Chicken Satay

Miniature Beef Wellington

Petite Truffle Grilled Cheese

Spicy Italian Meatballs

Vegetable Spring Rolls with Sweet Chili Glaze

Caprese Skewers with Balsamic Reduction

Deviled Egg with Mustard Seed & Cornichon

Melon and Prosciutto Skewers

Avocado Goat Cheese Phyllo

BEVERAGE STATION

Iced Tea

Fruit Infused Water

Fresh Brewed Coffee (Regular & Decaf)

ENTRÉE

Steak Tips with Portobello Mushrooms

Paprika Rubbed Chicken with Tomato Basil Jam

Bar Enhancements
Two Hours Open Beer & Wine Bar

Grilled Salmon
with Herb Butter Sauce

Grilled Cauliflower Steak
with Chimichurri

ACCOMPANIMENTS

Rice Pilaf

Roasted Red Potatoes
in Olive Oil and Rosemary

Butter Whipped Potatoes

Creamy Polenta

VEGETABLE

Fire Roasted Corn

Seasonal Roasted Vegetable Medley

Sauteed Butter Beans and Herbs

Roasted Brussels Sprouts

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Eternal Bliss Package

Based on 100 Guests Reception: \$16,500 (\$165 Per Guest) Total: \$16,500 **Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.

ETERNAL BLISS PACKAGE

Inclusions Two Hours Hosted Bar Champagne Toast Infused Water Station for Reception Four Butler Passed Hors d'oeuvres Choice Between Plated or Buffet Dinner Service Coffee and Tea Service Wedding Cake Cutting & Service Dedicated Hotel Event Manager and Professional Event Captain Resort Standard Tables and Chairs Resort Standard China, Flatware, and Glassware Your choice of colored table linens Included Dance Floor Easels with Directional Signage Complimentary Menu Tasting* Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding* Food and Beverage Minimum Based Upon Date and Event Space Reception Package Pricing Beginning at \$165 per guest

RECEPTION HORS D'OEUVRES

Miniature Beef Wellington

Deviled Egg
with Mustard Seed & Cornichon

Spicy Italian Meatballs

Caprese Skewers
with Balsamic Reduction

Vegetable Spring Rolls
with Sweet Chili Glaze

Bacon Wrapped Scallops

Chili Rubbed Chicken Satay

Avocado Goat Cheese Phyllo

Melon and Prosciutto Skewers

Petite Truffle Grilled Cheese

BEVERAGE STATION

ENTRÉE

Iced Tea
.....
Fruit Infused Water
.....
Fresh Brewed Coffee (Regular & Decaf)
.....
Bar Enhancement
Two Hours Premium Bar
.....

Airline Chicken Breast
with White Wine Sauce
.....
Herb Crusted Grouper
with Citrus Glaze
.....
Grilled NY Strip Steak
with Red Wine Mushroom Sauce
.....
Grilled Portobello Mushroom
with Balsamic Reduction
.....

ACCOMPANIMENT

Rice Pilaf
.....
Roasted Red Potatoes
in Olive Oil & Rosemary
.....
Butter Whipped Potatoes
.....
Roasted Sweet Potatoes
.....
Parmesan Risotto
.....

VEGETABLE

Fire Roasted Corn
.....
Grilled Asparagus
with Balsamic Reduction
.....
Seasonal Roasted Vegetable Medley
.....
Green Beans Almandine
.....
Roasted Broccoli
with Orange Zest
.....

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Timeless Elegance Package

Based on 100 Guests Reception: \$18,600 (\$186 Per Guest) Total:\$18,600 **Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.

TIMELESS ELEGANCE PACKAGE

Inclusions Two Hours Hosted Bar Champagne Toast Infused Water Station for Reception Four Butler Passed Hors d'oeuvres Choice Between Plated or Buffet Dinner Service Coffee and Tea Service Wedding Cake Cutting & Service Dedicated Hotel Event Manager and Professional Event Captain Resort Standard Tables and Chairs Resort Standard China, Flatware, and Glassware Your choice of colored table linens Included Dance Floor Easels with Directional Signage Complimentary Menu Tasting* Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding* Food and Beverage Minimum Based Upon Date and Event Space Reception Package Pricing Beginning at \$186 per guest

RECEPTION HORS D'OEUVRES

Miniature Beef Wellington
.....
Deviled Egg
with Mustard Seed & Cornichon
.....
Spicy Italian Meatballs
.....
Caprese Skewers
with Balsamic Reduction
.....
Vegetable Spring Rolls
with Sweet Chili Glaze
.....
Bacon Wrapped Scallops
.....

Chili Rubbed Chicken Satay

Petite Truffle Grilled Cheese

Melon and Prosciutto Skewers

Avocado Goat Cheese Phyllo

BEVERAGE STATION

Iced Tea

Fruit Infused Water

Fresh Brewed Coffee (Regular & Decaf)

Bar Enhancements

Two Hours Platinum Premium Bar

ENTRÉE

Airline Chicken Breast
with White Wine Mushroom Sauce

Herb Crusted Grouper
with Red Pepper Romesco

Grilled Filet of Beef
with Red Wine Demi Glace

Grilled Portobello Mushroom
with Chimichurri Rojo

ACCOMPANIMENT

Wild Rice

Roasted Red Potatoes
in Olive Oil and Rosemary

Butter Whipped Potatoes

Roasted Sweet Potatoes

Creamy Polenta

Parmesan Risotto

VEGETABLE

Fire Roasted Corn

Grilled Asparagus
with Balsamic Reduction

Seasonal Roasted Vegetable Medley

Roasted Broccoli
with Orange Zest

Bourbon Glazed Baby Carrots

Roasted Brussels Sprouts

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Cultural Weddings

3-Day Cultural Wedding Beginning at \$25,000 2-Day Cultural Wedding Beginning at \$17,500

CULTURAL WEDDING PACKAGE

Inclusions Two or Three Day Rental of The Sierra Ballroom & Pre-Function Space Access to Sierra Patio for Indoor/Outdoor Events
Access for a Licensed Caterer to Utilize Banquet Kitchen Wedding Cake Cutting & Service Dedicated Hotel Event Manager and
Professional Event Captain Hotel Banquet Staff for Service During Event Access from 8 AM Day 1 for Decorator/Florist Resort

Standard Tables and Chairs Resort Standard China, Flatware, and Glassware Your Choice of Colored Table Linens Included Dance Floor Easels with Directional Signage Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding* 3-Day Cultural Wedding Beginning at \$25,000 2-Day Cultural Wedding Beginning at \$17,500

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Bar

BEER & WINE BAR PACKAGE

Canvas White

Canvas Red

Sterling Vineyards Rose

Sterling Vineyards Merlot

Two Domestic Beers

Two Imported Beers

Two Craft Beers

PREMIUM BAR PACKAGE

Canvas White

Canvas Red

Sterling Vineyards Rose

Sterling Vineyards Merlot

Two Domestic Beers

Two Imported Beers

Two Craft Beers

Tito's Vodka

Tanqueray Gin

Bacardi Rum

Johnny Walker Red

Jim Bean

1800 Tequila

PLATINIUM PREMIUM BAR PACKAGE

Canvas White

Canvas Red

Sterling Vineyards Rose

Sterling Vineyards Merlot

Two Domestic Beers

Two Imported Beers

Two Craft Beers

Tito's Vodka

Tanqueray Gin

Johnny Walker Red

1800 Tequila

Jim Bean

Grey Goose

Mount Gay Rum

Patron

Johnny Walker Black

Bombay Sapphire Gin

Bullet Rye Bourbon

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.



Rehearsal Dinner Package

Based on 50 Guests Rehearsal Dinner: \$4,500 (\$90 Per Guest) Total:\$4,500 **Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.

OUR REHEARSAL DINNER PACKAGE

Inclusions Two Hours Hosted Bar Champagne Toast Four Hour Exclusive Event Space Buffet Dinner Service Coffee and Tea Service Dedicated Hotel Event Manager and Professional Event Captain Easels with Directional Signage Food and Beverage

STARTER

Kale Ceasar Salad

Pesto Tortellini Salad

MinimumBased Upon Date and Event Space Rehearsal Package
Pricing Beginning at \$90 per guest

with Artichokes & Sun-dried Tomatoes

Tomato Vodka Soup

ENTRÉE

Grilled Chicken Breast
with Blistered Tomato Confit

Braised Short Ribs
with Red Wine Demi Glaze

Coffee-Rubbed Flank Steak
with Chimichurri

Oven Roasted Salmon
with Citrus & Sauce Provençal

SIDES

Scalloped Potatoes

Rice Pilaf

Bourbon Glazed Baby Carrots

Grilled Broccolini with Herb Butter

Mashed Potatoes

DESSERT

Double Chocolate Mousse Cake

Trifle
with Thyme Mascarpone Cream & Macerated Berries

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%.Menu pricing and selections may change based on availability and market conditions.



Farewell Brunch

Based on 50 Guests Brunch: \$3,000 (\$60 Per Guest) Total:\$3,000 **Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.

FAREWELL BRUNCH PACKAGE

Inclusions Three Hour Exclusive Event Space Mimosa Bar Buffet

BRUNCH BUFFET

Brunch Service Coffee and Tea Service Linens to Match Your Theme Dedicated Hotel Event Manager and Professional Event Captain Easels with Directional Signage Food and Beverage Minimum Based Upon Date and Event Space Rehearsal Package Pricing Beginning at \$60 per guest

Chef's Selection of Assorted Breakfast Pastries

Greek Yogurt Parfaits
with House-made Granola & Berries

Scrambled Farm Fresh Eggs
with Herbs

Brioche French Toast
with Mixed Berry Compote

Creamy Cheddar Cheese Grits

Breakfast Potatoes
with Caramelized Onions & Bell Peppers

Applewood Smoked Bacon & Pork Sausage Links

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.



Package Enhancements

CHEF ATTENDED STATIONS

Slow Roasted Prime Rib | \$475
with Au-Jus, and Horseradish Crème Fraiche *Serves 25 guests

Herb Crusted Roasted Turkey | \$200 |
with Pan Gravy *Serves 20 guests

Stuffed Pork Loin | \$260
with Spinach, Tomato, and Goat Cheese *Serves 20 guests

Spice Rubbed Beef Brisket | \$260
with Pickles, and House Made BBQ Sauces *Serves 20 guests

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.



Late Night Bites

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

LATE NIGHT BITES

Mini Beef Sliders

Topped with Pickle Chips

Mini Pulled BBQ Pork Sliders

Mini Chicken & Waffle Bites
with Syrup & Bacon

BBQ Chicken Nachos

Parmesan Chicken Wings

BBQ Chicken Wings

Tater Tots

Loaded Tots
with Cheese & Bacon

Kettle Corn

Onion Rings

Mozzarella Sticks

Chicken Street Tacos

Parmesan Fries

LATE NIGHT PIZZA PARTY

Cheese Pizza

Pepperoni Pizza

Veggie Pizza

Mozzarella Sticks

Vegetable Crudite
with Dipping Sauces

\$18 Per Guest

\$15 *Per Guest*

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.