



Love and cherish...

every moment of your wedding at Sandestin® Golf and Beach Resort

Sandestin has created this wedding packet to assist in making your wedding dreams come true. From our romantic white beaches to venues overlooking the Choctawhatchee Bay, Sandestin offers the perfect location for an unforgettable wedding day.

The prices within are estimates. Each wedding is unique and prices will vary.

You will love and cherish...

every moment of your wedding

at Sandestin Golf and Beach Resort

Our goal is to create a stress-free and momentous weekend for you, your family and guests. Your Special Events Manager can assist you in arranging everything from the rehearsal dinner, wedding ceremony and reception, to the farewell brunch.

From the sugary, white sand beaches along the Gulf of Mexico, to the sparkling waters of the Choctawhatchee Bay, Sandestin offers an array of venues that can accommodate any ceremony and reception. Your venue location is based on the estimated number of attendees. Each wedding is unique, so please allow us time to talk with you to find that perfect venue. We will begin this process with the completion of the "Wedding Inquiry Form." Please call 850.267.6736 or visit www.sandestin.com/weddings/eventinquiry.aspx.

Sandestin offers the 28-acre, pedestrian-friendly Village of Baytowne Wharf with waterfront dining, shopping and much more for your pleasure. The bride and her attendants can take advantage of Sandestin's full service day spa and salon to relax and invigorate before the wedding festivities. For the groom and groomsmen, there are four championship golf courses and 15 tennis courts on-property.

The resort offers a variety of accommodations from which you and your guests may choose. For more information regarding accommodations, please visit our Web site at www.sandestin.com or contact your Sandestin Wedding Room Specialist at 850.267.6868.

Requirements for a Sandestin Wedding

We would be happy to plan your wedding ceremony and reception for a minimum of 50 guests. All food and beverage, including the wedding cake, must be purchased from Sandestin Golf and Beach Resort and serviced by our staff.

Ceremony Venues

Your Sandestin ceremony can be held at the beach, overlooking the emerald waters of Northwest Florida's Gulf of Mexico, on a terrace at the edge of the Choctawhatchee Bay or on one of the beautifully landscaped lawns. Rental rates start at \$1,500.

Reception Venues

Views of the beach and bay, ballrooms that can be divided into just the right size and the locations mentioned for your ceremony can also be the setting for that perfect reception. Your Special Events Manager will determine the perfect location based on the expected number of guests and availability. Rental rates start at \$1,500. Venue rental includes two-hour set up and up to a four-hour reception.

*All prices subject to 22% service charge, 9% taxes and fees.
All prices subject to change.*

Outdoor Venues

All outdoor functions will be assigned an alternate backup location. A rental charge will be applied for this location.

Due to the additional labor required to set up, break down and service an outdoor reception, a remote charge of \$400 will be applied to that function. If the event is moved inside due to inclement weather, no fee will be charged.

To comply with the resort and county noise ordinance, all music conducted outside and/or other excessive noise must end by 10 p.m.

Menu Selection

Our menus have been created with thoughtful passion to provide you and your guests with an exquisite meal. We can also create a custom menu just for you. Please see the following menus for food and beverage selections and pricing.

Sandestin’s pastry chef is available to meet with you to discuss creating that perfect wedding and groom’s cake. Wedding cakes, based on design and flavors, start at \$6.50 per person. Groom’s cakes range in price depending on the design and flavors.

Finishing Touches

The following items are available for set up:

Dance Floor (indoor only)	\$ 400
Stage (indoor only)	\$ 25 per section
Formal Table Cloth (white only)	\$ 15 each
White Folding Chairs	\$ 6 each (includes set up/strike)
Fountain	\$250

See your Special Events Manager for other set-up requirements, such as, sound systems/microphones, lighting, tents electrical needs for your band.

All set-up or room decorating, by anyone other than the Sandestin staff, must be approved by your Special Events Manager.

Vendors

Your Special Events Manager will be happy to provide you with a list of local vendors that include wedding planners, photographers, musicians and florists that have worked with Sandestin staff. All vendors selected must be approved by your Manager and proof of their insurance provided, if necessary, for the type of service they will be performing at your event site.

All vendor items must be removed immediately following the event. Sandestin is not responsible for removing or storing vendor items or for damage of an item not removed from the event location.

*All prices subject to 22% service charge, 9% taxes and fees.
All prices subject to change.*



Menus

Reception Stations

Choose from the following to complement your reception menu.

■ *Pasta Station*

Bowtie and Penne Pasta
Parmesan Garlic Cream and Marinara Sauces
Shrimp, Prosciutto, Diced Chicken
Garden Peas, Broccoli, Tomatoes,
Assorted Mushrooms, Peppers,
Parmesan Cheese and Fresh Herbs
Cooked to order and served with Garlic Bread

\$18 per person

■ *New Orleans Gumbo Flambé Station*

Sandestin's Award-winning Gumbo
Fresh Seafood to include:
Shrimp and Crawfish, Flambéed with
Jack Daniels and topped with White Rice

\$14 per person

■ *Steamship Round of Beef*

Carved and served with Rolls, Mayonnaise,
Stone-ground Mustard and Creamy
Horseradish Sauce

\$675 each (serves 125-150 guests)

■ *Roast Prime Rib of Beef*

Carved and served with Au Jus,
Horseradish Cream, Mayonnaise
and Rolls

\$475 each (serves 30-40 guests)

■ *Carved Roasted Beef Tenderloin*

Served with Creamy Horseradish, Mayonnaise,
Stone-ground Mustard and Rolls

\$350 each (serves 15-20 guests)

■ *Oven-roasted Turkey*

Carved and served with Mayonnaise,
Stone-ground Mustard and Rolls

\$225 each (serves 25-30 guests)

■ *New Orleans Barbecue Shrimp Sauté*

Large Gulf Shrimp sautéed and simmered
in New Orleans-style Brown Butter Sauce,
served with Steamed Rice, Green Onions
and French Bread

\$20 per person

■ *Bourbon-glazed Whole Ham*

Carved and served with Rolls,
Mayonnaise and Stone-ground Mustard

\$275 each (serves 75-100 guests)

■ *Sizzling Fajitas*

Choice of: Sliced Beef or Chicken
Sautéed Peppers and Onions
Served with Soft Flour Tortillas, Cheese,
Shredded Lettuce, Diced Tomatoes,
Sour Cream, Guacamole and Salsa

\$18 per person

*Chef's Assistant Fees - \$75 per Assistant
(One Assistant per 75 Guests)*

Reception Displays

Choose from the following to enhance your reception menu.

■ *Seafood Display*

(Seasonal Substitutions may be required)

Oysters on the Half Shell, Chilled Jumbo Shrimp, Jonah Crab Claws served with Spicy Cocktail Sauce, Tabasco and Mignonette, Horseradish Sauce, Lemon and Crackers

\$30 per person

based on five pieces of each item, per person

■ *Whole Poached Salmon Display*

Whipped Cream Cheese and Lavosh, Chopped Onions, Eggs, Capers and Parsley

\$350 each (serves 75 guests)

■ *Baked Brie En Croute*

Pastry-wrapped Double Cream Brie, baked golden brown and served with Fresh Fruit, Assorted Crackers

\$300 each (serves 50-75 guests)

■ *Assorted Sushi Display*

Vegetable, Crab, Tuna and Salmon Nori Rolls, Wasabi, Picked Ginger and Soy Sauce

\$375 each (serves 50 guests)

based on three pieces per person

■ *Side of Smoked Salmon*

Served with Mini Bagels, Cream Cheese, Chopped Onion, Eggs, Capers and Parsley

\$200 each (serves 20-30 guests)

■ *Breads Around the World*

An Assortment of Artisan Breads, Garlic Breadsticks, Garlic and Rosemary-infused Olive Oil, Focaccia, Pita Bread, Humus, Lavosh, Boursin Cheese, Tapenade and Herb Butter

\$14 per person

■ *Chocolate Fondue*

A selection of Cubed Fresh Fruit and Pound Cake for dipping in Melted Chocolate

\$11 per person

Chocolate Fondue Fountain available
\$125 additional charge

Reception Displays (continued)

■ *International Cheese Display*

Decorated with Fresh Fruit and served with Assorted Crackers and Breads

Small	\$180 (serves 40 guests)
Medium	\$300 (serves 75 guests)
Large	\$360 (serves 125 guests)

■ *Fresh Crudité's of Vegetables*

With a Selection of Dips to include Ranch and Bleu Cheese

Small	\$100 (serves 40 guests)
Medium	\$155 (serves 75 guests)
Large	\$210 (serves 125 guests)

■ *Antipasto Platter*

Assorted Herbed Salami, Mortadella, Fresh Mozzarella, Roasted Red and Yellow Peppers, Artichoke Hearts, Pickled Olives and Hearts of Palm

Small	\$260 (serves 40 guests)
Medium	\$360 (serves 75 guests)
Large	\$460 (serves 125 guests)

■ *Dry Snacks*

Potato Chips, Nacho Chips or Pretzels	\$3 per person
Ranch Dip, Onion Dip, Guacamole or Salsa	\$13 per bowl
Mixed Nuts	\$18 per pound

A la Carte Reception Items

■ *Signature Canapés*

Our Chef has created a variety of bite-sized signature Canapés that your attendees are sure to enjoy. Choose your favorites or let our Chef choose a variety for you.

Cold Selections

White Tuna Seviche, Lime, Cilantro and Avocado

Red and Yellow Tomato Gazpacho Shooter, Fresh-ground Pepper and Cilantro

Tuna Sashimi Bouquet, Daikon Radish, Pickled Ginger, Wasabi and Chives

House-cured Foie Gras, Toasted Brioche, Red Papaya and Vanilla Relish

Chili-seared Beef Carpaccio, Avocado, Sweet Corn Mascarpone, Chive and Black Bean Phyllo

Hot Selections

Scallion-wrapped Sesame-crusting Scallop, Honey-Ginger Glaze

Ratatouille Stacks, Red, Green and Yellow Pepper, Eggplant, Fresh Mozzarella and Polenta Cake

\$300 per 50 pieces

A la Carte Reception Items (continued)

■ *Hors d'Oeuvres*

When creating your reception, we recommend six to eight Hors d'Oeuvres per person, for a one hour duration; 10-12 pieces for two hours.

Cold Selections

Beef Carpaccio, Mustard Cream, Radish Sprouts on Crostini
Iced Jumbo Peeled Shrimp
Smoked Duck, Mandarin Orange on Crostini
Smoked Salmon Sevruga Caviar, Crème Fraîche on Bouchée

Hot Selections

Thai Shrimp Skewers with Coconut-Lime Sauce
Rosemary and Garlic-crusting Baby Lamb Chops
Beef Tenderloin Medallions with Scallions
Shrimp wrapped with Smoked Bacon, Ancho Chile Butter
Oysters Rockefeller
Duck Confit, Lingonberry Sauce

The above items will be charged at \$450 per 100 pieces

Cold Selections

Fresh Mozzarella, Roma Tomato and Basil on a Crostini with Tapenade
California Sushi Rolls with Crab, Avocado, Ginger, Soy and Wasabi
Wasabi Tuna Seviche on Cucumber
Asparagus with Prosciutto Ham, Roasted Pepper

Hot Selections

Mini Beef Wellington
Chicken Medallions with Pineapple and Curry
Petite Crab Cakes
Sweet and Sour Shrimp Kabobs

The above items will be charged at \$375 per 100 pieces

A la Carte Reception Items (continued)

■ *Hors d'Oeuvres*

When creating your reception, we recommend six to eight Hors d'Oeuvres per person, for a one hour duration.

Cold Selections

Marinated Bay Shrimp Salad in a Tartlet
Marinated Chicken Salad Bouchee
Smoked Salmon Roulade Tartare in Cucumber Towers, Caper Relish
Gorgonzola Cheese Mousse with Toasted Walnuts

Hot Selections

Mini Chicken Wellington
Coconut-fried Shrimp, Pineapple Chili Chutney
Sausage-stuffed Mushrooms, Olive Oil and Fresh Herbs
Fried Mahi Mahi Fingers with Tartar Sauce
Pork and Vegetable Spring Rolls

The above items will be charged at \$350 per 100 pieces

Cold Selections

Roma Tomato Crostini, Fresh Mozzarella and Basil
Herbed Goat Cheese in a Tart Shell
Smoked Salmon Mousse, Cream Cheese, Dill, Capers
Oysters On the Half Shell (*seasonal*)

Hot Selections

Pepperoni Calzone
Shrimp marinated in a Coconut Milk with Curry Basil-wrapped Puff Pastry
Beef Kabob, Peppercorn Sauce
Stuffed Mushroom Florentine

The above items will be charged at \$275 per 100 pieces

A la Carte Reception Items (continued)

■ *Hors d'Oeuvres*

When creating your reception, we recommend six to eight Hors d'Oeuvres per person, for a one hour duration.

Cold Selections

Ratatouille with Parmesan Cheese on a Bouchée
Vegetable Nori Sushi Roll, Soy Sauce, Pickled Ginger, Wasabi
Spicy Shrimp Crostini
Stuffed Cherry Tomatoes

Hot Selections

Chicken Quesadillas, Hot Salsa
Fried Chicken Fingers, Honey Mustard Sauce
Jalapeño Poppers
Mini Meatballs, Marinara Sauce
Vegetable Spring Rolls, Sweet Chili Sauce
Spinach and Feta Cheese in Phyllo Dough
Steamed Potstickers with Soy Vinaigrette

The above items will be charged at \$250 per 100 pieces

Finales

Chocolate-dipped Strawberries
Handmade Truffles
Handmade Petit Fours
Assorted French Miniature Pastries

The above items will be charged at \$250 per 100 pieces

Buffet Dinners

Minimum of 50 guests

Please specify Salad Dressing choices at time of booking. Choices include: Buttermilk Ranch, Balsamic Vinaigrette, Italian, Chunky Bleu Cheese, Fat-free Raspberry Vinaigrette and Oil and Vinegar.

■ *Caribbean Buffet*

Mixed Greens with Orange, Cherry Tomato, Salted Peanuts and choice of two Dressings
Rum-Mint marinated Fruit Salad
Tomato, Cucumber and Red Onion Salad
Smoked Pork Ribs with Mango BBQ Sauce
Coconut-marinated Mahi Mahi, Pineapple Salsa and Beurre Blanc
Jamaican Chicken with Curry Sauce
Green Beans with Julienne Red Peppers
Island Rice and Peas
Roasted Sweet Potato
Assorted Dinner Rolls and Butter
Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$49 per person (50 guests or more)

■ *Southwestern Buffet*

Tossed Seasonal Greens, Tomato, Cucumber, Carrots, Croutons and choice of two Dressings
Southwestern Pasta Salad
Spicy Shrimp and Chili Salad
Slow-roasted Breast of Chicken with Chipotle Sauce
Sliced Carne Asada with Grilled Onions and Roasted Peppers
Soft Tortillas and Sour Cream
Grilled Catch of the Day with Chorizo Corn Salsa
Vegetable Medley
Spanish Rice
Black Beans
Jalapeño Cornbread with Sweet Butter
Assorted Dinner Rolls and Butter
Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$54 per person (50 guests or more)

Buffet Dinners (continued)

Minimum of 50 guests

Please specify Salad Dressing choices at time of booking. Choices include: Buttermilk Ranch, Balsamic Vinaigrette, Italian, Chunky Bleu Cheese, Fat-free Raspberry Vinaigrette and Oil and Vinegar.

■ *A Taste of Tuscany*

Minestrone Soup
Caesar Salad Display, Shaved Parmesan, Anchovies, Lemons, Croutons and Freshly-ground Pepper
Roasted Vegetable Salad, Basil and Extra-Virgin Olive Oil
Antipasto Tray: Assorted Hard Meats, Vegetables, Artichokes and Olives
Tuscany Beef ~ Porcini Mushroom-crusting Petite Filet of Beef with Madeira Sauce
Mahi Mahi Cioppino
Cheese Tortellini, Tomato, Basil and Garlic
Herb-roasted Chicken, Prosciutto, Rosemary and Chianti
Ratatouille
Creamy Polenta
Assorted Dinner Rolls and Butter
Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$58 per person (50 guests or more)

■ *Prime Time Buffet*

Florida Greens with Crumbled Blue Cheese, Roasted Pine Nuts, Bell Peppers,
Tomato, Cucumber and choice of two Dressings
Steamed Peel-n-Eat Shrimp, Cocktail Sauce and Fresh Lemons (based on six pieces per person)
Carved Prime Rib, Au Jus, Horseradish Cream and Rolls
Pan-seared Grouper, Pineapple and Papaya Salsa, Herb Beurre Blanc
Grilled Chicken Breast with Tarragon Mushroom Sauce
Roasted Garlic Smashed Potatoes with Chives
Rice Pilaf
Vegetable Medley
Assorted Dinner Rolls and Butter
Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$60 per person (50 guests or more)

Buffet Dinners (continued)

Minimum of 50 guests

Please specify Salad Dressing choices at time of booking. Choices include: Buttermilk Ranch, Balsamic Vinaigrette, Italian, Chunky Bleu Cheese, Fat-free Raspberry Vinaigrette and Oil and Vinegar.

■ *Simply Southern*

Salad Bar with Seasonal Greens and Fresh Vegetables, Herbed Croutons, Bacon Bits, Parmesan Cheese and choice of two Dressings
Red-skin Potato Salad
Creamy Cole Slaw
Fried Chicken
Barbecued Pork Ribs
Fried Catfish Fillets with Tartar Sauce
Cheese Grits
Collard Greens
Black-eyed Peas with Ham
Hushpuppies
Cornbread and Buttermilk Biscuits
Assorted Dinner Rolls and Butter
Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$46 per person (50 guests or more)

■ *Barbeque Buffet*

Mixed Greens, Peppers, Cucumber, Tomatoes and choice of two Dressings
Red-skin Potato Salad
Creamy Cole Slaw
Pulled Pork Barbecue, Sliced Jalapeños, Red Onions, Pickles and Buns
Grilled Chicken Breast
Grilled Mahi Mahi, Jalapeño-Orange BBQ Sauce
Texas Pinto Beans
Corn on the Cob
Baked Potato Bar, Butter, Sour Cream, Cheese, Chives and Bacon Bits
Jalapeño Corn Bread
Assorted Dinner Rolls and Butter
Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$44 per person (50 guests or more)

Plated Dinners

All Plated Dinners include a choice of Soup or Salad, Entrée with Chef's Choice of Market Vegetable and Starch, Seattle's Best Regular and Decaffeinated Coffee and Assorted Gourmet and Herbal Teas.

■ *Appetizers*

Our Chef suggests adding a Dinner Appetizer

Chilled Jumbo Shrimp, Cocktail Sauce, Lemon and Baby Lettuce
\$9 per person

Sandestin Crab Cakes, Roasted Corn Purée, Remoulade and Pico Verde
\$9 per person

Coriander-seared Sea Scallops with Provencal Cream Sauce
\$8 per person

Beef Carpaccio, Shaved Parmesan, Micro Salad, Capers and Horseradish Cream
\$8 per person

Confit of Duck Rilette, Lingonberry Reduction, Toasted Baguette
\$8 per person

Curried Jumbo Prawns, Cucumber Noodle, Pickled Shiitake, Soy Emulsion
\$9 per person

■ *Soups and Salads*

Choice of one:

Mixed Greens Salad, Roma Tomato, Cucumber, Carrot, Buttermilk Ranch and Balsamic Vinaigrette
Bibb Salad, Tri-colored Tomatoes, Roasted Red Grapes, Stilton Cheese,

Toasted Pine Nuts, Balsamic Vinaigrette

Greek Salad, Feta Cheese, Black Olive, Roma Tomato, Red Onion, Pepperoncini, Herb Vinaigrette

Baby Spinach, Red Onion, Bacon, Hard-boiled Egg, Tomato, Fat-free Raspberry Vinaigrette

Traditional Caesar Salad, Shaved Parmesan, Croutons, Lemon Wedges, Caesar Dressing

Minestrone Genovese

Seafood Chowder

Cream of Wild Mushroom Soup

Plated Dinners (continued)

■ *Duo Entrées*

Pan-seared Breast of Chicken and Crab Cakes, Tomato-Artichoke Sauce, Mustard Beurre Blanc
\$53 per person

Grilled Filet of Beef and Chicken, Pineapple Mojo Sauce and Madeira Gorgonzola Sauce
\$54 per person

Pan-seared Beef Filet and Crab Cakes, Wild Mushroom Relish, Yellow Tomato Gazpacho Sauce
\$58 per person

Petite Beef Tenderloins and Scampi-roasted Prawns, Cognac Sauce, Garlic Lemon Jus
\$58 per person

Filet Mignon and Grouper with Wild Mushroom Sauce, Citrus Buerre Blanc
\$58 per person

Filet Mignon and Lobster Tail, Cognac Demi Glace, Garlic Cream
\$68 per person

■ *Dinner Entrées*

Rotisserie Chicken, Parmesan Crust, Shiitake Mushroom Au Jus
\$35 per person

Herb-marinated, Crusted Breast of Chicken with Feta, Mozzarella Cheese, Marsala Sauce
\$36 per person

Blackened Mahi Mahi, Ragout of Shrimp and Lobster
\$44 per person

Cajun Grouper, Crawfish Cream, Provencal Relish
\$46 per person

Grilled New York Strip Steak, Caramelized Sweet Onion, Shiitake Mushroom Sauce
\$48 per person

Pan-roasted Grouper, Lump Blue Crab Meat, Baby Spinach, Saffron Cream Sauce
\$49 per person

Filet Mignon Au Poivre, Mushroom Ragout, Peppercorn Cream Sauce
\$50 per person

Theme Parties

Minimum of 100 guests

Maximum two hours of consumption

■ *Grand Italian*

Soup

Choice of one:

Spicy Cannellini Bean and Sausage Soup

Minestrone Genovese (Italian Vegetable with Pesto)

Salad Station

Fresh Fruit and Cheese Display

Panzanella Bread Salad with Tomato, Yellow Peppers, Red Onion, Cucumber and Focaccia Bread

Caesar Salad with Parmesan, Anchovies, Lemon Wedges and Freshly-ground Black Pepper

Antipasto Display with Italian Meats, Roasted Vegetable and Hearts of Palm

Pasta

Cheese Tortellini Carbonara, Prosciutto, Peas and Cream Sauce

Penna alla Puttanesca, Tomato Sauce, Onions, Olives, Capers, Oregano and Garlic

Hot Selections

Beef Braciola

Chicken Saltimbocca

Pan-seared Grouper with Braised Fennel, Saffron Broth

Oven-roasted Potatoes, Artichokes, Garlic and Thyme

Ratatouille

Assorted Breads, Dinner Rolls and Butter

Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$62 per person

Theme Parties (continued)

Minimum of 100 guests

Maximum two hours of consumption

Please specify Salad Dressing choices at time of booking. Choices include: Buttermilk Ranch, Balsamic Vinaigrette, Italian, Chunky Bleu Cheese, Fat-free Raspberry Vinaigrette and Oil and Vinegar

■ *Old-fashioned Barbecue*

Soup

Choice of one:

Beef Chili Con Queso

Black Bean Soup with Sour Cream

Salad Station

Tossed Mixed Greens, Tomatoes, Cucumbers, Olives, Cheddar Cheese,
Croutons and choice of two Dressings

Creamy Cole Slaw

Red-skin Potato Salad

Watermelon Wedges

Carving Station

Carved Smoked Brisket of Beef

Barbecue Sauce, Sliced Jalapeños, Red Onions, Pickles and Buns

Grill Station

Country Sausage

Smoked Pork Ribs

Whiskey-marinated Barbecued Chicken

Ranch-style Pinto Beans

Corn on the Cob

Baked Potatoes with Sour Cream, Cheddar Cheese, Chives and Bacon Bits

Jalapeño Cornbread, Assorted Dinner Rolls and Butter

Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$59 per person

Theme Parties (continued)

Minimum of 100 guests

Maximum two hours of consumption

Please specify Salad Dressing choices at time of booking. Choices include: Buttermilk Ranch, Balsamic Vinaigrette, Italian, Chunky Bleu Cheese, Fat-free Raspberry Vinaigrette and Oil and Vinegar

■ *French Quarter*

Soup

Gumbo Flambé Station

Salad Station

Mixed Greens, Tomatoes, Cucumber, Carrots, Croutons and choice of two Dressings

Tomato Cucumber and Gazpacho Salad

Mushroom Niçoise with French Green Beans, Onions, Eggs and Herbs

Fruit and Cheese Display

Peel-n-Eat Shrimp with Cocktail Sauce and Lemons (based on six pieces per person)

Carving Station

Red Chili-Thyme Brined Pork Loin, Smoked Bacon Green Apple Jus

Entrées

Creole Pot Roast with Braised Red Potatoes, Baby Carrots and Celery

Bourbon Chicken, Crawfish Cream Sauce

Seafood Étouffée

Vegetable Almondine

Jambalaya with Chicken and Sausage

Creole Red Beans with Andouille Sausage

Popcorn Rice

Assorted Dinner Rolls and Butter

Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$64 per person

Theme Parties (continued)

Minimum of 100 guests

Maximum two hours of consumption

Please specify Salad Dressing choices at time of booking. Choices include: Buttermilk Ranch, Balsamic Vinaigrette, Italian, Chunky Bleu Cheese, Fat-free Raspberry Vinaigrette and Oil and Vinegar

■ *Paradise Island Feast*

Soup

Choice of one:

Jamaican Pepperpot Soup

Caribbean Corn and Crab Chowder

Creamy Coconut Leek Soup

Salad Station

Fresh Fruit and Cheese Display

Crudit  Platter with Assorted Dips

Fresh Florida Greens, Mango, Toasted Macadamia Nuts, Tomatoes, Cucumbers, Carrots and choice of two Dressings

Peel-n-Eat Spicy Boiled Shrimp with Cocktail Sauce and Lemon Wedges

Tropical Fruit Slaw

Carving Station

Oven-roasted Suckling Pig with Grilled Pineapple Display

Pineapple-glazed Pork Loin, Coconut Batida

Hot Selections

Spiced Chicken Breast, Rum Butter Sauce

Grilled Mahi-Mahi Beurre Blanc, Fruit Salsa

Vegetable Medley

Roasted Red Bliss Potatoes

Island Rice Blend

Assorted Dinner Rolls and Butter

Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Teas

\$62 per person

Theme Parties (continued)

Minimum of 100 guests

Maximum two hours of consumption

Please specify Salad Dressing choices at time of booking. Choices include: Buttermilk Ranch, Balsamic Vinaigrette, Italian, Chunky Bleu Cheese, Fat-free Raspberry Vinaigrette and Oil and Vinegar

■ *Low Country Boil*

Soup

Seafood Corn Chowder

Salad Station

Peel-n-Eat Shrimp with Cocktail Sauce and Lemon Wedges (based on six pieces per person)

Mixed Greens, Tomatoes, Cucumbers, Carrots, Croutons and choice of two Dressings

Antipasto Salad: Assorted Hard Meats, Vegetables, Artichokes and Olives

Carving Station

Deep-fried Turkey

Herbed Mayonnaise, three Mustards and Rolls

Boil

Red Potatoes, Corn, Assorted Sausage, Crawfish and Shrimp

Macaroni and Cheese

Vegetable Medley

Assorted Dinner Rolls and Butter

Seattle's Best Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

\$51 per *person*

Children's Dinner Selections

For children 4-10 years of age

■ *Kids Dinner Buffet*

Choice of two:

Cheese Ravioli with Marinara
Fried Chicken Tenders with Honey Mustard
Hamburgers
Hot Dogs

Choice of three:

Macaroni and Cheese
Iceberg Salad with Vinaigrette or Ranch
Potato Chip
Mashed Potatoes
Broccoli with Cheese
Fruit Salad
Baked Beans

Choice of one:

Chocolate Cake
Fruit Jello
Chocolate or Vanilla Pudding

Choice of:

Fruit Punch, Lemonade or Milk

\$15.00 per person

Minimum 25 children

■ *The Fryer Plate*

Fried Chicken Fingers
Tater Tots
Watermelon Wedges
Cookie

Choice of:

Fruit Punch, Lemonade or Milk

\$8.00 per person

■ *The Dinner Pizza Plate*

Slice of Cheese or Pepperoni Pizza
Tossed Greens Salad
Grapes
Brownie

Choice of:

Fruit Punch, Lemonade or Milk

\$8.50 per person

■ *The Cookout Plate*

Cheeseburger
Tater Tots
Baked Beans
Cookie

Choice of:

Fruit Punch, Lemonade or Milk

\$8.50 per person

■ *Italian Night Plate*

Cheese Ravioli with Marinara Sauce
Garlic Bread
Tossed Green Salad
Brownie

Choice of:

Fruit Punch, Lemonade or Milk

\$8.00 per person

Beverage Arrangements

■ *Hosted Beverage Service*

House Brand Cocktails	\$ 6.00 each
Premium Brand Cocktails	\$ 7.00 each
Superior Brand Cocktails	\$ 9.00 each
House Wine	\$ 5.25 each
Premium Wines	\$ 6.50 each
Domestic Beers	\$ 4.50 each
Imported Beers.....	\$ 5.00 each
Assorted Sodas, Bottled Water and Juices	\$ 3.00 each
Frozen Drinks	\$ 6.50 each
Cordials	\$ 7.00 each

■ *Unlimited Hosted Hourly Reception*

Includes Imported, Domestic and Non-Alcoholic Beer, House Red and White Wines, Cocktails, Bottled Water and Soft Drinks

House Brand Cocktails

Per person, first hour	\$16.00
Per person, each additional hour	\$ 7.00

Premium Brand Cocktails

Per person, first hour	\$18.00
Per person, each additional hour	\$ 8.50

Superior Brand Cocktails:

Per person, first hour	\$ 20.00
Per person, each additional hour	\$ 10.00

■ *Cash Bar*

House Brand Cocktails	\$ 6.50 each
Premium Brand Cocktails	\$ 7.50 each
Superior Brand Cocktails	\$ 9.50 each
Premium Wines	\$ 7.00 glass
Domestic Beers	\$ 5.00 each
Imported Beers.....	\$ 5.50 each
Sodas, Bottled Water and Juices.....	\$ 3.50 each
Frozen Drinks	\$ 7.50 each

Beverage Arrangements (continued)

■ *Additional Selections*

House Champagne	\$ 30.00 bottle
Fruit Punch	\$ 27.00 gallon
Champagne Punch	\$ 50.00 gallon
Rum Punch	\$ 60.00 gallon
Bloody Marys	\$ 65.00 gallon
Mimosas	\$ 40.00 gallon
Keg of Domestic Beer (Bud Light, Miller Lite or Michelob Ultra)	\$ 285.00 keg
Pony Keg of Beer (Domestic only)	\$ 175.00 keg
Keg of Imported Beer (Heineken, Sam Adams, or Yuengling).....	\$ 300.00 keg

Service Fees:

Bartenders

Bartenders are required at all functions where Liquor is served.

All Bars will incur a \$75 Bartender Fee per Bar per three-hour period. \$25 each additional hour.

This Fee will be waived if revenue exceeds \$400 per Bar.

One Bartender will be staffed for every 75 guests.

Attendants

Attendants will be staffed for receptions where little or no food has been ordered.

A \$75 Attendant Fee per 100 guests, per three-hour period will be incurred. \$25 each additional hour.

Cashiers

A \$75 Cashier Fee per three-hour period will be incurred. \$15 each additional hour.

Beverage Information

All beverages must be purchased from the Resort.

Bottle Sales are not available for functions held in Sandestin's Conference Facilities.