



isla bella

WEDDING COLLECTION



CONGRATULATIONS

ON YOUR UPCOMING WEDDING!

We are honored that you are considering Isla Bella Beach Resort as the venue to celebrate this momentous occasion. Your wedding is more than just a special day, it's the foundation of your future, and we are committed to providing you a thoughtfully crafted, elegant experience that reflects your unique love.

The following is a guide to our Wedding Collection, which is designed to lessen the stress of wedding planning by offering a collection of inclusive wedding packages based upon your event's size.

Each of the packages are customizable and we encouraged you to work with our team to create the wedding of your dreams.

Happy planning!

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BELLA VISTA WEDDING PACKAGE (35 & up)

WITH OUR BELLA VISTA WEDDING PACKAGE, SAY "I DO" IN OUR LUXURY PARADISE, AND TOAST WITH FAMILY AND FRIENDS TO THIS WONDERFUL OCCASION THAT MARKS THE BEGINNING OF YOUR LIVES TOGETHER.

VENUE

Oceanfront Ceremony, Cocktail, and Reception spaces are included. Indoor space will be secured as back up in case of inclement weather. Set-up and break down are included.

DECOR

- Floor-Length white, ivory or champagne table linens with overlay & napkins (upgrades available)
- Tables including round, rectangular, cocktail, and highboy
- Chiavari ceremony chairs
- Chiavari reception chairs
- China, glassware, silver (glassware for indoor events only)
- Table numbers and votive candles

DINING

- Choice of 4 circulating hors d'oeuvres during cocktail hour
- Choice of chef-driven, plated 2-course meal, buffet, or stations (depending on venue selection)
- Complimentary wedding cake cutting and service
- Dedicated bartender, servers, and resort catering manager
- Vegetarian and special dietary options available upon request

EXPERIENCE

- Menu tasting for up to 2 guests
- Preferential guest room rates and roomblock offerings
- Wedding couple's hotel accommodation for the wedding night
- Isla Bella's exclusive list of recommended vendors

REFRESHMENTS

- Flavored water at ceremony
- 4-hour premium hosted bar
- Welcome Drink
- Sparkling Prosecco toast
- Tableside wine service
- Coffee and Tea Service

MONDAY - THURSDAY	
F & B Minimum	\$8,000
Site Fee	\$5,500

FRIDAY & SUNDAY	
F & B Minimum	\$9,000
Site Fee	\$6,500

SATURDAY	
F & B Minimum	\$15,000
Site Fee	\$8,000



CHEERS

4 HOURS OPEN BAR. 1 BARTENDER REQUIRED PER 50 GUESTS | \$150 EACH.

PREMIUM BRAND BAR

INCLUDED WITH THE PACKAGE

Sky Vodka
Bacardi Superior Rum
Cazadores Tequila
Beefeater Gin
Jim Beam Bourbon
Canadian Club
Dewar's Scotch
Choice of 3 Stemmari Red & White Wines
Choice of 2 Imported & 2 Domestic Beers

LUXURY BRAND BAR UPGRADE

ADD \$28 PER PERSON

Tito's Vodka
Grey Goose
Captain Morgan's Rum
Bacardi Superior Rum
Don Julio Tequila
Tanqueray Gin
Knob Creek Bourbon
Johnnie Walker Black Whiskey
Crown Royal
House Prosecco
Hard Seltzers
Choice of 2 Stemmari Red & 2 Stemmari White Wines
Choice of 2 Imported & 2 Domestic Beers

COCKTAIL HOUR

CHOICE OF 2 CHILLED & 2 HOT HORS D'OEUVRES

CHILLED

Key West Shrimp Cocktail
Prosciutto, Goat Cheese & Sundried Tomato Roulade on Crostini
Tomato, Whipped Ricotta, Pesto Bruschetta
Conch Salad Shooter, Pineapple, Jalapeño
Smoked Salmon, Citrus Cream Cheese Roulade, Fennel Dust Blini
Beef Tartare, Horseradish Crème Fraiche, Toasted Brioche
Tuna Poke, Crispy Nori, Key Lime-Wasabi Aioli

HOT

Pear & Brie in Phyllo Beggar's Purse
Truffle Mac & Cheese, Parmesan Crisp
Asian Spring Roll, Sweet Chili Sauce
Spicy Chicken Empanada, Key Lime-Cilantro Crème Fraiche Conch Fritter, Calypso Sauce
Mini Beef Wellington, Horseradish-Dijon Crème Fraiche
Mini Beef Taco, Cotija Cheese, Pico, Guacamole
Mini Beef Slider, Vermont Cheddar Cheese, Bacon Jam

PLATED MEALS

PLATED MEALS ARE ONLY AVAILABLE IN HIBISCUS BALLROOM OR TOWN SQUARE VENUES.

FIRST COURSE | SELECT 1

Mesclun Mixed Greens

Dried Pomegranate Seeds, Crumbled Feta, Spiced Walnuts, Blood Orange Vinaigrette

Petite Baby Greens Salad

Grilled Hearts of Palm, Shaved Red Onions, Radishes, Carrot Ribbons, Orange Supremes, Balsamic Vinaigrette

Mixed Heirloom Tomato Salad

House-made Mozzarella, Basil Pesto, Shallot Dressing

Baby Kale Caesar

Pumpnickel Croutons, Roasted Garlic Creamy Dressing, White Anchovies

PLATED ENTREES | SELECT UP TO 2

HIGHER PRICED ENTREE WILL APPLY WHEN OFFERING TWO SELECTIONS.

SELECTIONS MUST BE INDICATED ON PLACECARDS.

Herb Roasted Airline Chicken | \$239 PP

Lemon Thyme Jus

Kurobuta Pork Chop | \$239.00

Thai Herb Marinade | Asian Pear Chutney

Braised Short Ribs | \$245 PP

Natural Jus

Blackened Mahi-Mahi | \$245 PP

Lemon Butter | Pineapple Salsa

Herb Crusted Grouper | \$249 PP

Chickpea- Chorizo Broth

Grilled Beef Tenderloin | \$269 PP

Demi-Glace

DUETS | SELECT 1

Duet of Beef Filet & Jumbo Shrimp | \$289.00

Red Wine Sauce | Key Lime Beurre Blanc

Duet of Beef Filet & Salmon | \$295.00

Demi- Glace | Lemon Beurre Blanc

Duet of Beef Filet & Mahi- Mahi | \$299.00

Mustard Demi- Glace | Sour Orange Butter

STARCH (Please Choose one)

- Wild Rice
- Vegetable Rice Pilaf
- Confit Garlic Mashed Potatoes
- Roasted Red Bliss Potatoes
- Creamy Herb Polenta
- Parmesan Risotto

Vegetable (Please Choose one)

- Roasted Jack-Rabbit Carrots
- Grilled Asparagus
- Broccolini
- Haricots Verts
- Braised Swiss Chard
- Wild Mushrooms



DINNER BUFFETS



CHOOSE 1 OF THE FOLLOWING BUFFET OPTIONS,
AVAILABLE IN ALL VENUES.

FIESTA BUFFET | \$259 PP

- Romaine Hearts, Black Beans and Corn, Tomatoes, Citrus Vinaigrette
- Pineapple Jicama Slaw
- Chicken Tinga
- Chipotle Salmon
- Flank Steak, Garlic, Chili, Cumin, Lime Juice
- Cilantro Rice
- Refried Beans, Oaxaca Cheese, Cilantro
- Tortilla Chips & Warm Flour Tortillas
- Lime Wedges, Salsa, Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese

LIGHTHOUSE BUFFET | \$269.00 PP

- Baby Mixed Greens, Orange Supremes, Toasted Almonds, Crumbled Goat Cheese, Balsamic Vinaigrette.
- Baby Spinach & Curly Endive, Roasted Palm Hearts, Roasted Corn, Honey Papaya Seed Dressing.
- Blackened Mahi-Mahi with Pineapple Salsa
- Mojo Boneless Chicken Thighs
- Brown Sugar Dijon Glazed Pork Loin
- Garlic Roasted Red Skin Potatoes
- Sautéed Vegetables

CARIBBEAN BEACH BUFFET | \$279.00 PP

- Mixed Greens, Herb Croutons, Chicharrons, Sofrito Vinaigrette
- Potato Salad, Hard Boiled Eggs, Peas, Ham
- Abuelita's Chicken Stew, Whole Chicken, Corn, Sazon, Tomato Broth
- Garlic Skirt Steak with Roasted Onions
- Red Snapper Escovitch, Peppers, Onions
- Red Beans and Rice
- Fried Sweet Plantains
- Seasonal Vegetables

KNIGHT'S KEY LUAU | \$290.00 PP

- Potato Salad, Celery, Onions, Carrots, Mayonnaise
- Mixed Greens, Tomatoes, Cucumbers, Papaya Seed Dressing
- Baked Mahi-Mahi, Key Lime Butter, Pineapple Salsa
- Baked Teriyaki Boneless Chicken Thighs, Gluten Free Teriyaki Marinade, Green Onions
- Kalua Pork, Ti Leaves, Sea Salt
- Garlic Vegetable Fried Rice, Onions, Peas, Carrots, Gluten Free Soy Sauce, Green Onions
- Sauteed Market Fresh Veggies
- Fruit Salad



CHEF PAVY'S SPECIALTY STATIONS

CHOICE OF 4 **\$355 PP**

A CHEF ATTENDANT IS REQUIRED FOR EACH STATION. ADDITIONAL CHEFS MAY BE REQUIRED BASED ON GUEST COUNT.

SALAD (INCLUDED)

Petite Baby Greens Salad with Grilled Hearts of Palm

Mixed Heirloom Tomato Salad
Baby Kale Caesar

FRESHLY BAKED ROLLS & BUTTER

CARVING BLOCK | SELECT 1

Roasted Sirloin
Citrus-Sage Rubbed Turkey
Roasted Pig
Beef Tenderloin

ENHANCEMENTS | SELECT 2

Sautéed Seasonal Vegetables
Sautéed Wild Mushrooms
Grilled Asparagus
Herbed Rice with Peppers & Onions
Fried Sweet Plantains
Sour Cream & Chive Smashed Potatoes
Roasted Fingerling Potatoes

RAWBAR | SELECT 2

Seasonal Selections including:
Conch Salad Shooters
Snapper Ceviche Shooters
Jumbo Shrimp Cocktail
House Smoked Fish Dip.

UPGRADE

Mini Lobster Tails
Cracked Stone Crab (Seasonal)
Little Neck Clams on the Half Shell
Oysters on the Half Shell (market \$/LB)

SUSHI STATIONS | SELECT 2

California
Spicy Tuna
Philadelphia
Rainbow

TACOS

Tortilla Chips
Warm Flour Tortillas
Grilled Chicken
Fresh Catch
Fajita Steak
Mixed Greens, Radishes, Peppers
Pepper Jack Cheese
Avocado Ranch Dressing

Toppings to include: Shredded Cheese, Lettuce, Tomato, Onion, Jalapeños, Black Beans, Cilantro
Rice, Olives, Sour Cream, Guacamole, Pico de Gallo

PAELLA

Chicken, Clams, Mussels, Shrimp, Chorizo

SLIDERS | SELECT 2

American Style Cheeseburger
Buffalo Chicken
BBQ Pulled Pork
Smoked Portobello Mushroom
House-made Potato Chips

PASTA | SELECT 2 COMBINATIONS

Pennette	Pomodoro
Gemelli	Alfredo
Campanelle	Bolognese
Cavatappi	Gorgonzola
Cheese Tortellini	Pesto

Cherry Tomatoes, Garlic Confit, Wild Mushrooms, Broccoli Rabe, Roasted Red Pepper, Caramelized Onions, Chopped Walnuts, Pine Nuts, Basil Chiffonade, Chopped Parsley, Olive Oil, Cultured Butter

FORZA FORNI | SELECT 2

Meat Lover's Stromboli
Roasted Chicken & Broccoli Rabe Stromboli
Mozzarella Pecorino
Wild Mushroom Stromboli
Pomodoro Dipping Sauce

MASHED POTATO BAR

Yukon Golds
Scallions
Cheddar & Blue Cheese
Sour Cream
Sweet Potato Mash
Brown Sugar Pecans

SWEETS | SELECT 1

Key Lime Pie Mousse
Raspberry Vanilla Cheesecake
Hazelnut Chocolate Tart
Flourless Chocolate Cake
Smoked Maple Syrup Strawberries
Assorted Miniature Desserts
Guava Rum Bread Pudding
Chocolate Mousse
Passion Fruit Coulis
Spiced Chocolate Mousse,
Fruit Salad or Tropical Fruit Salad

SPECIALTY MEALS

CHILDREN'S MEAL

For ages 12 & under. Chicken Tenders, Mac & Cheese, Broccoli or Fruit **\$35 PP**

YOUNG ADULT MEAL

For ages 13 to 20. Price of full menu, minus alcohol.

VENDOR MEAL

Chef's Choice **\$45 PP**





COCKTAIL HOUR ENHANCEMENTS

AVAILABLE FOR COCKTAIL HOUR. PRICING INCLUDES 1-HOUR SERVICE.

CRISPY VEGETABLE DISPLAY | \$19.00 PP

Crudité of Cucumbers, Carrots, Celery, Heirloom Cherry Tomatoes, Yellow Peppers with Garden Spinach Ranch and Hummus Dip

CHEESE DISPLAY | \$24.00 PP

Brie, Bailey Hazen Blue, Aged Manchego, Ale House Cheddar, Triple Cream Goat Cheese, Grapes, Berries, Fruit Preserves Assortment of Grill Breads, Crostini's, and Crackers

CHARCUTERIE DISPLAY | \$29.00 PP

Prosciutto, Hot Capicola, Genoa Salami, Cornichon, Assorted Olives, Sweet Tomato Jelly, Pesto Crema, Grain Mustard, Assortment of Grilled Bread, Crostini's, and Crackers

MEDITERRANEAN BOARD | \$37.00 PP

Prosciutto, Genoa Salami, Manchego, Triple Cream Goat Cheese, Mixed Olives, Giardiniera, Grain Mustard, Fruit Preserve, Assortment of Grilled Bread, Crostini's, and Crackers

SEAFOOD DISPLAY ON ICE |

\$MARKET PRICE

MINIMUM OF 50 PIECES EACH

All Seafood Displays served with Lemon Wedges, Tabasco Sauce, Cocktail Sauce, Mignonette Sauce, & Horseradish.

- Conch Salad Shooters
- Snapper Ceviche Shooters
- Jumbo Shrimp Cocktail
- Oysters on the Half Shell
- Littleneck Clams on the Half Shell (100 pieces per order)
- Cracked Stone Crabs (seasonal)

CARVING STATIONS

CHEF ATTENDANT FEES ARE NOT INCLUDED.
ONE CHEF IS REQUIRED PER 50 GUESTS.

Herb Roasted Prime Rib of Beef | **\$32.00 PP**
Red Wine Demi-Glace, Horseradish Cream, Dijon Mustard

Mojo Marinated Roasted Pork Loin | **\$26.00 PP**

Whole Roasted Suckling Pig | **\$30.00 PP**
25 lbs Avg. (Minimum 30 ppl)

GRILLED SKEWERS STATION

MINIMUM OF 25 PIECES EACH

- Steak \$9 per skewer
- Chicken \$8 per skewer
- Shrimp \$9 per skewer
- Vegetables \$7 per skewer
- Dipping Sauces

PASTA STATION | \$28.00 PP

(Please Choose 2 of each Pastas and Sauces)

- Add Chicken | \$8.00 PP
- Add Shrimp | \$10.00 PP
- Add Italian Sausage | \$7.00 PP

PASTAS

- Penne
- Gemelli
- Campanelle
- Cavatappi
- Cheese Tortellini

SAUCES

- Pomodoro
- Alfredo
- Bolognese
- Pesto Cream
- Pesto

SUSHI ROLL STATION | SELECT 2

MINIMUM OF 25 PIECES EACH

- California | \$9 per piece
- Spicy Tuna | \$9 per piece
- Philadelphia | \$9 per piece
- Rainbow | \$9 per piece

SLIDER STATION

- Choice of Two Sliders | \$18.00 PP
- Choice of Three Sliders | \$24.00 PP

- American Style Cheeseburger, Onion, Tomato, Pickles
- Buffalo Chicken, Blue Cheese, Coleslaw, Hot Sauce
- BBQ Pulled Pork, Crispy Bacon, Pickled Red Onions
- Grilled Portobello Mushroom, Sautéed Red Onions, Sundried Tomato Pesto
- House-made Potato Chips

16" PIZZA PIE STATION

Hunter

Canadian Bacon, Pepperoni, Italian Sausage | \$28

Garden

Tomatoes, Peppers, Onions, Mushrooms | \$26

Mozzarella Pecorino | \$22

Wild Mushrooms | \$26

Pepperoni | \$25

Creamy Garlic Chicken | \$20



ISLA BELLA MICRO WEDDING PACKAGE

WHETHER YOU'RE INTERESTED IN AN ELOPMENT, MICRO-WEDDING, OR NUPTIALS WITH JUST YOUR NEAREST AND DEAREST, WE SPECIALIZE IN INTIMATE WEDDINGS SO GRAND THAT NO ONE WOULD DARE CALL THEM SMALL.

GRANDIOSO CEREMONY PACKAGE

Ceremony Package for 25 - 40 people starting at \$8,500

- Picturesque ceremony venue for 1 hour
- Beach or terrace ceremony set-up
- Cross back chairs and ceremony table
- Wedding Venue Décor: Isla Bela Signature circle arch or traditional 4-post gazebo or 2-post arch. Decor of your choice will be draping in sheer white fabric and/or adorned with a 2-piece matching floral accent in your choice of available colors - mixed whites, pastels or a tropical mix
- Deluxe wedding bouquet & matching boutonniere for the wedding couple with your choice of color palette - mixed whites, pastels or a tropical mix
- Day-of Wedding Coordinator services which will be provided by a hired professional vendor for you.
- Licensed Marriage Officiant
- Photographer for 2 hours with included digital images
- 20% discount on Spa services
- Romantic keepsake gift upon your arrival



PACKAGE AVAILABLE SUNDAY- THURSDAY.

PACKAGE PRICE IS SUBJECT TO 24% SERVICE CHARGE AND 7.5% TAX.

ALL OF MY FAMILY HAD THE BEST TIME. WE STILL TALK ABOUT OUR BIG DAY ALMOST EVERY DAY. WE WILL DEFINITELY BE MAKING OUR WAY DOWN SOUTH TO ISLA BELLA AGAIN SOON.

- ALY & TUCKER, THE COOK WEDDING



THE DAY BEFORE & AFTER

EXTEND THE FESTIVITIES AND TREAT YOUR GUESTS TO A ONE-OF-A-KIND EXPERIENCE FROM CHECK-IN TO CHECK-OUT. NO MATTER YOUR PLANS, WE'VE THOUGHT OF A WAY TO MAKE IT EXTRA SPECIAL!

WELCOME PARTY

Mixed Greens Salad with Citrus Balsamic Vinaigrette

Grilled Pineapple Cole Slaw

American Style Cheeseburger Slider with Onion, Tomato, & Lettuce

BBQ Pork Sliders

Fresh Catch with Mango Salsa

House-Made Potato Chips, Seasonal Fruit Salad

Key Lime Pie

\$55 PP

Welcome Bag Delivery **\$10 per room**

LET'S GET THIS PARTY POPPIN'

Buttered, Caramel, Bacon, or Spicy Cheddar Custom Bags are available at additional cost
\$15-28 PP

POOL PARTY (Subject to availability)

Customizable catering and Tropical Bar available.
starting at \$55 PP

AFTER PARTY

Bar service

Pretzel station

Mini Grilled cheese

Pizza Station

WHILE YOU GET READY

Imported Cheese Display **\$21 PP**

Grapes, Fruit, Bread Basket,
Cheese & Crackers

Vegetable Platter **\$15 PP**

Baby Carrots, Cucumber, Cherry Tomato, Celery,
Asparagus, Creamy Watercress Dip

Charcuterie **\$21 PP**

Roasted Asparagus & Tomatoes,
Cheese, Crackers

Finger sandwiches **\$26 PP**

Turkey, Roasted Tomato, Smoked
Gouda, Bibb Lettuce, Chipotle Aioli, Rosemary
Focaccia

Roasted Tomato, Fresh Mozzarella,
Pesto, Ciabatta

Smoked Chicken Breast, Caramelized Onions, Blue
Cheese, Arugula, Flour Tortilla

Sangria **\$150 per gallon**

Rosé, White, Peach, Mango

Mojitos **\$175 per gallon**

Rum, Mango, Orange, Raspberry

Mimosas **\$150 per gallon**

REHEARSAL DINNER | CHOOSE 1

Taste of Italy

Traditional Caesar Salad with Garlic Croutons

Panzanella Salad

Cavatappi with Sweet Italian Sausage & Broccoli Rabe

Lobster Ravioli with Tomato Concasse & Light Tarragon Cream Sauce

Pan Seared Mahi Mahi with Mediterranean Olive Tapenade & Basil Sun Dried Tomatoes

Grilled Seasonal Vegetables

Tiramisu

Zabaglione with Berries

\$85 PP

Taco bout a Party

Mixed Greens, Radishes, Peppers, Pepper Jack Cheese, Avocado Ranch Dressing

Create your Own Taco Bar

Grilled Chicken, Fajita Steak, & Fresh Catch

Toppings to include: Shredded Cheese, Lettuce, Tomato, Onion, Jalepenos, Black Beans, Cilantro Rice, Olives, Sour Cream, Guacamole, Pico de Gallo

Tortilla Chips, Warm Flour Tortillas

Tres Leches & Flan

\$85 PP

FAREWELL BRUNCH

Chilled Fresh Orange, Grapefruit, & Cranberry Juices

Assorted Bagels, Plain Cream Cheese & Citrus Cream Cheese

Assorted Pastries, Danishes, Muffins, & Croissants Butter, Honey, & Fruit Preserves

Greek Yogurt Parfaits with House Made Dried Pineapple & Toasted Coconut Granola

Cubed Fresh Fruit & Seasonal Berries

Scrambled Eggs with Herb

Home Fried Potatoes with Peppers & Onions

Maple Smoked Bacon & Turkey Sausage

\$48 PP

BRUNCH ENHANCEMENTS

Chef/Bar attendant fees are not included.

One Chef/Bartender is required per 50 guests.

Lemon Pound Cake French Toast \$1 PP

with Blueberry Compote

Blueberry & Plain Pancakes \$12 PP

Fresh Berries, Whipped Cream & Maple Syrup

Breakfast Platter \$15 PP

Sliced Smoked Salmon, Diced Tomatoes, Red Onions, Capers, & Chopped

Belgian Waffles \$12 PP

Fresh Berries, Whipped Cream & Maple Syrup

Omelet Station \$23 PP

Fresh Farm Eggs, Egg Beaters & Egg Whites, Country Ham, Bacon, Bell Peppers, Scallions, Wild Mushrooms, Tomatoes, Spinach, Swiss & Cheddar

Skirt Steak Carving Station \$35 PP

Fresh Eggs Your Way, Home Style Potatoes

SIGNATURE DRINKS



THE MORNING AFTER BAR

BARTENDER FEES ARE NOT INCLUDED.
ONE BARTENDER IS REQUIRED PER 50 GUESTS.

2-hour bar service

BUBBLY BAR (Price per Bottle)

- Prosecco | \$75.00
- Moët & Chandon, Brut Imperial | \$140.00
- Veuve Clicquot Brut, Yellow Label | \$155.00
- Dom Perignon Brut | \$380.00
- Fresh Orange, Cranberry & Pineapple Juices
- Garnishes: Assorted Berries, Sliced Oranges

BLOODY MARY (Price per Bottle)

- Sky | \$80.00
- Hanger 1 Rose | \$105.00
- Tito's | \$110.00
- Grey Goose | \$175.00
- Ketel One | \$175.00

Garnishes: Assorted Berries, Sliced Oranges, Limes, Lemon, Olives, Celery, Pickles, Hot Sauces

BEVERAGES BY THE GALLON

- Mojitos | \$175.00 Per Gallon
- Rum Punch | \$150.00 Per Gallon
- Margaritas | \$150.00 Per Gallon
- Red or White Sangria with Fruit | \$150.00 Per Gallon

TROPICAL ENHANCEMENTS

Pineapple Mojito in a Fresh Pineapple
\$29 per cocktail

Key Lime Popsicle in Your Prosecco Toast
\$8 per Popsicle



THE FINE PRINT

SERVICE CHARGES & TAX

A 24% service charge is added to banquet food, beverage and venue rental. Service charge is taxable in the State of Florida. Florida state sales tax of 7.5% will be added to the total. Prices and menus are subject to change.

DEPOSITS

A 25% non-refundable deposit is due along with the signed wedding agreement and will be applied towards your final balance. A second deposit equal to 50% of the estimated remaining balance is due six months prior to your event. Estimated final balance is due in full thirty days prior to your event and is payable in the form of credit card.

VENUE

Our outdoor event spaces are available until 10pm daily, year-round. Indoor event space is available until 12am. Additional lighting and electrical power may be required for outdoor events, based on setup and entertainment needs. Musical entertainment is allowed between the hours of 12pm and 10pm. Resort reserves the right, at any time during the function, to control the volume of all entertainment.

THIRD PARTY VENDORS

Resort requires the use of preferred vendors. All outside vendors must be approved by service manager. All vendors must provide proof of license and insurance and complete a W9 Form. Vendors not on resort's preferred vendor listing are subject to an exception fee. Vendors are guaranteed access to the contracted function space a minimum of two (2) hours prior to event start time. Vendors are required to breakdown and clean upon completion of the event. No storage will be provided for remaining items and Resort cannot accept responsibility for lost or misplaced items. Unless previous arrangements are made and approved, Resort will charge a \$250.00 fee, plus service charge and tax, to clean up any vendor supplies, accessories or décor left at Resort by vendors.

INSURANCE & INDEMNIFICATION

Group must provide evidence of event insurance in amounts sufficient to provide coverage against any claims arising from any activities arising out of or resulting from the respective obligations pursuant to the wedding event.

WEATHER POLICIES & INDOOR BACKUP SPACE

Resort reserves the right to make the final decision to relocate an outdoor function to the indoor backup space if weather conditions are forecasted that may adversely affect the ability to properly service the function and/or endanger the safety of guests and staff. The weather call will be made no less than (24 hours) prior to scheduled event start time. If adverse weather is expected at 72 hours prior to wedding, it is recommended to pre-pay to double set the wedding in both outdoor and indoor back up spaces.

TASTINGS

Our Wedding Package include a complimentary menu tasting for up to two (2) guests. A charge of \$95 per person, plus service charge and tax, will apply for additional guests, or for tastings requested for events with fewer than 30 attendees. Tasting will include: 2 salads; 2 entrees; passed hors d'oeuvres (based upon availability). Tasting appointments are preferred Monday to Thursday, between 11am and 2pm, based on Chef availability, and may be arranged between 60 and 90 days prior to contracted event date, with a minimum of 72-hour advance notice.

SHIPPING & STORAGE

All wedding items shipped to Resort must be pre-approved and should arrive no earlier than 72 hours prior to event date. Items received more than 72 hours prior to event date will incur a fee of \$20 per box or package, per day. Resort Catering Manager must receive advance notice of shipments to ensure acceptance of shipment by our Receiving Department. Storage fees will apply for any items not picked up or shipped out within 24 hours after completion of event.

WEDDING PLANNER

To ensure a flawless event, it is the resort's policy to require you to hire a professional wedding planner to assist you with your wedding planning, rehearsal and reception. Any Planner selected that is not on the current Isla Bella Beach Resort vendor list will require prior approval by the resort. The responsibilities of your Resort Catering Manager versus a hired Wedding Planner are both extremely important for the success of your wedding.





ISLA BELLA WENT FAR BEYOND WHAT MY HUSBAND AND I HAD ENVISIONED FOR OUR SPECIAL DAY, ESPECIALLY DURING TIMES OF SUCH CRISIS (COVID-19).

- KIRBY COLONELL, WEDDING WIRE

WEDDING PLANNING ROLES

WEDDING PLANNER

- Provides design recommendations
- Secures vendors such as florist, DJ, and officiant
- Coordinates & creates a timeline for your rehearsal and wedding day
- Acts as liaison between your family, wedding party and all vendors on wedding day
- Oversees placement of all décor for ceremony and reception
- Coordinates the wedding party at ceremony and reception
- Collects rental & personal items at the conclusion of the reception

RESORT CATERING MANAGER

- Suggests resort-preferred vendors
- Consults on menu selections
- Details your banquet event orders, outlining your event specifics and ensures all details are communicated to all resort departments
- Creates an estimate of charges
- Arranges your menu tasting
- Oversees the setup of ceremony and reception
- Acts as liaison between Wedding Planner and resort team
- Ensures a seamless transition to the Resort banquet captain once the Cocktail Hour begins (Catering Manager typically departs after Ceremony is over)
- Reviews Banquet Checks and Final Bill for accuracy

CONTACT US TO START PLANNING YOUR DREAM WEDDING!


isla bella
BEACH RESORT




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