



PERFECTLY
Paired
MENUS

OPAL COLLECTION WEDDINGS

BELLEVIEW INN

The Welcome Reception Package

THE WELCOME RECEPTION PACKAGE INCLUDES:

Butler-Passed Hors d'Oeuvres

Select Three (3)

Displays

Sushi

Spicy Tuna, California, Vegetable, Lobster Avacado, Pickled Ginger, Soy

Artisan Cheese Display

*Imported & Domestic Cheeses, Fresh Fruit, Honeycomb, Fig Preserves,
Assorted Sliced Breads & Flatbreads*

Pastry

*Mini Pastries to include Black Forest Layer Cake, Tiramisu, Vanilla Cheesecake
Truffles, Chocolate Dipped Strawberries*

Pick one of the following:

Taco Station

(Please Select Two)

Grouper, Pulled Chicken or Skirt Steak

Pineapple Salsa, Guacamole, Shredded Romaine, Pico De Gallo, Salsa Verde,

Queso Fresco, Jalapeno, Sour Cream, Pickled Onion

-OR-

Slider Station

(Please Select Two)

Angus Beef, Onion and Bacon Marmalade

Blackened Grouper and Fennel Slaw, Romesco Spread

Crab Cake, Crispy Neuske Bacon, Guacamole

Grilled Portobello Slider

\$99 per person

Additional Pricing

Bar Packages & Pricing on Page 6

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Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until sixty (60) days prior to your event.

Hors d'oeuvres

Hot

Berry & Brie en Croute
Diver Scallops Wrapped in Bacon
Crab Cakes
Sesame Chicken Satay
Honey Almond Chicken Satay
Short Rib Empanadas
Vegetable Empanadas
Petite Beef Wellington
Glazed Pork Belly
Coconut Shrimp
Lollipop Lamb Chops
Potato Fried Oyster
Oysters Rockefeller
Foie Gras Meatballs
Sausage-Stuffed Mushrooms
Artichoke & Feta Cups with Pine Nuts
Thai Duck Spring Roll
Crispy Vegetable Spring Roll

Cold

Shrimp and Basil Spring Roll
Chilled Jumbo Gulf Shrimp
Hummus on Crostini
Tomato Bruschetta on Crostini
Lobster Lollipops
Salmon Tartare on Avocado Toast
Seared Tuna Tataki
Roasted Tomato & Goat Cheese on Crostini
Shrimp Salad Cucumber Cup
Bloody Mary Oyster Shooters

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Victorian Plated Dinner

THE PLATED PACKAGE INCLUDES:

Plated Dinner, Served Salad, Entrée, & Dessert

**For Guest Counts 30 – 60*

Cocktail Hour

Selection of Three Butler-Passed Hors d'Oeuvres

Salads (Select One)

Petite Wedge of Gem Lettuce

Roasted Pearl Onions, Prosciutto, Heirloom Tomato, Danish Blue Cheese, Buttermilk Ranch Dressing

Heirloom Tomato and Burrata Cheese

Garlic Oil, Balsamic Reduction, Basil, Maldon Sea Salt

Cucumber-Wrapped Spinach

Strawberry, Marcona Almonds, Aged Gouda, Dark Balsamic Vinaigrette

Fork + Knife Caesar

Brioche, Roasted Tomato, Reggiano Tuile, Parmesan Dressing

Entrées (Select Two, 3rd option for guests will be the Vegan Dish)

Gulf Grouper, *Scampi Butter*

Herb Crusted Chilean Sea Bass, *Citrus Beurre Blanc*

Filet Mignon, *Red Wine Jus*

Crispy Skin Organic Chicken Breast, *Natural Pan Jus*

Vegan/ Vegetarian Option: Impossible Bolognese *Macadamia Ricotta, Mushroom, Spaghetti Squash*

Starch (Select One)

Potato Soufflé

Potato Gratin

Seasonal Risotto

Crispy Fingerling Potatoes

Whipped Yukon Gold Mashed Potatoes

Vegetable (Select One)

Broccolini

Seasonal Succotash

Vegetable Bundle

Dessert Course (Select One)

Turtle Cheesecake

Miso Caramel

Limoncelle Tiramisu

Raspberry Coulis

Chocolate Orange Cake

Grand Marnier Orange Sauce

\$110 per person (up to 60 guests)

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Victorian Station Dinner

VICTORIAN RECEPTION INCLUDES:

Station Style Dinner, Four-Hour Luxury Bar

Cocktail Hour

Selection of Three Butler-Passed Hors d'Oeuvres

Deconstructed Salads *(Select Two)*

Petite Wedge of Gem Lettuce

Roasted Pearl Onions, Prosciutto, Heirloom Tomato, Danish Blue Cheese, Buttermilk Ranch Dressing

Heirloom Tomato and Burrata Cheese

Garlic Oil, Balsamic Reduction, Basil, Maldon Sea Salt

Caesar

Pulled Croutons, Roasted Tomato, Reggiano Tuile, Parmesan Dressing

Pasta Station *(Select Two)*

Four-Cheese Macaroni and Cheese

Penne Chicken Carbonara

Smoked Bacon, Peas, Wild Mushrooms

Farfalle Scampi

Shrimp, Roasted Tomatoes, Marinated Artichokes, and Herb Garlic Butter

Cavatappi Arrabbiata

Italian Sausage, Roasted Poblanos

Chef Attended Station

Carved Tenderloin of Beef

Sauce Béarnaise, Yukon Gold Mashed Potatoes, Roasted Seasonal Vegetables, Parker House Rolls

Jumbo Lump Crab Cake

Romesco Sauce, Cajun Remoulade, House Made Sweet Potato Crips with Cumin Sea Salt

\$200 Chef Fee Required

Viennese Dessert Table

Salted Dulce de Leche Chocolate Tarts, Espresso Cheesecake, Vanilla Mousse Bites,

Mango-Key Lime Tarts

\$215 per guest*

Additional Pricing

Hot Vendor Meal **\$50 per vendor**

Chef's Choice

Children's Meals **\$30 per child**

Chicken Nuggets, Mac n Cheese, Fruit Cup

Additional Hour of Bar **\$18 per guest**

Tablesides Wine Service **\$10 per guest**

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The Bar

BEER & WINE

Selection of House Wines

Bud Light, Michelob Ultra, Samuel Adams, Yuengling Lager, Coors Light, Heineken, High Noon, Amstel Light, Heineken Corona, Corona Light,

O'Doul's (nonalcoholic)

Soda, Water, and Juices

Two Hours \$30 per guest

Three Hours \$36 per guest

Four Hours \$44 per guest

LUXURY

Grey Goose Vodka

Bacardi 8

Hennessy

Hendrick's Gin

Johnny Walker Black

Scotch

Patron Silver Tequila

Maker's Mark Bourbon

Crown Royal Whiskey

Jameson Irish Whiskey

Glenlivet 12 Single Malt

Whiskey

Selection of House Wines

Bud Light, Michelob Ultra, Samuel Adams, Yuengling Lager, Coors Light, Heineken, High Noon, Amstel Light, Heineken Corona, Corona Light,

O'Doul's (nonalcoholic)

Soda, Water, and Juices

Two Hours \$46 per guest

Three Hours \$64 per guest

Four Hours \$82 per guest

BRUNCH

Packages based on 2 hours

Additional hour at \$10 per guest

Bloody \$56 per guest

Grey Goose Vodka

Patron Silver Tequila

Garnishes

Bacon, Shrimp, Pickles,

Cucumbers, Carrots, Celery,

Olives, Fresno Peppers,

Tabasco, Celery Salt,

Horseradish, Worcestershire

Sauce

-OR-

Bubbly

Resort \$36 per guest

Benvolio Prosecco

Premium \$45 per guest

Korbel, Brut, CA

Luxury \$56 per guest

Schramsberg

Peach & Strawberry Bellinis, Cranberry Juice, Orange Juice, Grapefruit Juice

Seasonal Berries; Orange, Mango, and Lemon Sorbetto; Fruit Popsicles

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Love You Farewell Brunch

Bar Options Available

Buffet

Freshly Squeezed Florida Orange, Grapefruit, and Apple Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Selection of Tea Forte Hot Teas

Fresh Seasonal Sliced Fruits and Berries Assorted Breakfast

Pastries, Croissants

Sweet Butter, Preserves

Carved New York Strip Steak

Sauce Choron, Parker House Rolls

Traditional Eggs Benedict

Smoked Salmon, Mini Bagels

Sliced Tomatoes, Red Onion, Capers, Cream Cheese

Peaches and Cream French Toast with Maple Syrup

Applewood-Smoked Bacon, Sausage Links

Cheddar Potato Casserole

\$115 per guest (minimum 35 guests)* Package based on 1½ hours

\$200 Chef Fee Required

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Belleview Inn Wedding Brunch

BRUNCH RECEPTION INCLUDES:

Bar Options Available

Cocktail Hour

Choice of Two Butler-Passed Hors d'Oeuvres

Mini BLTs

Mini Quiche

French Toast Bites

Brie and Berry en Croute

Prosciutto, Goat Cheese, and Fig Tarts

Buffet

Freshly Squeezed Florida Orange, Grapefruit,
and Apple Juices

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Selection of Tea Forte Hot Teas

Champagne Toast with Fresh Fruit Garnish

Artisan Cheeses with Fresh Seasonal Fruits

Assorted Pastries, Croissants, and Muffins

Sweet Butter and Preserves

Applewood-Smoked Bacon

Sausage Links

Traditional French Toast

Warm Maple Syrup

Breakfast Potatoes with Peppers and Onions

Scrambled Eggs

Brunch Displays

(Please Select Three)

Omelet Station*

*Black Forest Ham, Sausage, Bell Peppers, Onions,
Mushrooms, Tomatoes, Cheddar Cheese, Fresh Salsa*

Seafood Station

Chilled Jumbo Shrimp, Cold Water Oysters, Cocktail Crab Claws

Biscuits and Gravy Station

*Sausage Gravy, Bacon, Scallions, Redeye Potatoes,
Shredded Cheese, Jalapeños, Hot Sauce*

Sweet Station *(Select One)*

Waffles or Pancakes

Creamery Butter, Maple Syrup, Fresh Fruit, Whipped Cream

Carving Station* *(Select One)*

Beef Tenderloin, Ham, Turkey

Vegan Brunch Options

Banana and Oat Pancakes

Maple Syrup, Fresh Fruits, Pecans

Breakfast Burritos

Quinoa, Tofu Scramble, Bell Peppers, Mushrooms, Tomatoes

\$165 per guest *(minimum 35 guests)*

Package based on 1½ hours

\$200 Chef Fee Required

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25 BELLEVIEW BOULEVARD

BELLEAIR, FL 33756 727.674.4125

EVENTS@THEBELLEVIEWINN.COM