



2023-2024

wedding book



PINK SHELL
BEACH RESORT & MARINA

Your Perfect Day. Our Perfect View.

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CONGRATULATIONS ON YOUR ENGAGEMENT!

We are delighted that you are considering Pink Shell Beach Resort & Marina as the location for your upcoming wedding.

We believe the right setting can make your special day even more memorable. Located on a quarter mile of white, sugar sand beach overlooking the Gulf of Mexico, Pink Shell is one of the only resorts that can guarantee a beach view whether you're exchanging your vows, dining and dancing, or retreating to your room.

Your wedding should be as special as one of our famous sunsets. That's why our dedicated Wedding Consultant team will provide onsite coordination and tend to every detail, so you can relax and savor every moment of your big day.

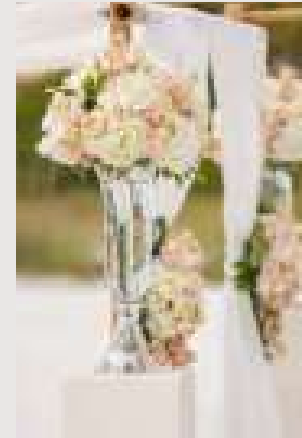
Pink Shell provides a unique opportunity to surround your celebration with quality time with family and friends. Invite your guests to join you at our beautiful beach, award-winning restaurants or one of our three heated pools. Gather and enjoy family activities and water sports, or set sail from our full-service marina.

From fabulous food and flowers to bridal party, we look forward to making your wedding one that you and your guests will cherish forever. We welcome your call or email for additional information and we invite you to schedule a visit to our wonderful facilities.

Kindest Regards,

Your Pink Shell Team

The Wedding Consultant Team



Phone (877) 897-8006 | Toll Free (800) 797-7465 | Fax (239) 463-8653 | E-mail: Weddings@Pinkshell.com

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WEDDING VENUES

CEREMONY

RECEPTION

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WEDDING VENUES

CEREMONY



- Chairs (white)
- 2 Post Bamboo Ceremony arch
- Program/sand ceremony tables
- Attended rehearsal (upon request)
- Day of Coordinated Services
- Iced Water Display

**Price does not include a service charge of 27% for beach events and 6.5% Florida sales tax.*

Sanibel View Beach

100 Guests \$3,000*

Indoor backup location included.

WEDDING VENUES

RECEPTION



Tented Beach Event

150 Guests Starting at \$5,000*
Cocktails/Reception



Captiva Ballroom

150 Guests \$3,500*
Reception



Beach Reception

150 Guests \$4,000*
Cocktails/Reception
Indoor backup location included.



Lido Ballroom

80-100 Guests \$2,500*
Reception



Banyan Grove and Patio

150 Guests \$3,000*
Cocktails/Reception
Indoor backup location included.

RECEPTIONS INCLUDE:

- Tables (60" round)
- Classic chairs
- Basic linens (white)
- Classic dinnerware (white)
- Classic silverware
- House centerpieces
- Dance floor (indoor receptions only)

**Price does not include 25% service charge (27% for beach events) and 6.5% Florida sales tax.*

RECEPTION PACKAGES

HIBISCUS PLATED PACKAGE

MAGNOLIA PLATED PACKAGE

HONEYSUCKLE BUFFET PACKAGE

IRIS BUFFET PACKAGE

STATIONS

UPGRADES

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HIBISCUS PACKAGE

\$240/person*

PACKAGE INCLUDES

- Reception site
- Plated dinner
- Wine service with dinner
- 4 hours open premium bar
- Champagne toast
- Wedding cake
- Cake cutting service
- Classic linens
- 1 night 'honeymoon' stay
- Coffee Service

**Price does not include 25% service charge (27% for beach events) and 6.5% Florida sales tax.*



THE MENU

Passed Hors D'oeuvres

Choose four

- Assorted mini quiches
- Cocktail franks en croute
- Caribbean jerked shrimp skewers
- Brie with raspberry in phyllo
- Tenderloin medallions wrapped in bacon
- Lemongrass chicken skewers
- Mini crab cake with chipotle aioli
- Tempura coconut shrimp

Salad

Choose one

- Pink Shell—field greens, pine nuts, blue cheese, roasted garlic vinaigrette
- Caesar—crostini, grated parmesan, fresh ground pepper
- Wedge—iceberg wedge, gorgonzola, grape tomato, cucumber, chopped egg, crispy pancetta, sun-dried tomato vinaigrette
- Tomato Mozzarella—sliced tomato, fresh mozzarella, roasted garlic, crostini, extra virgin olive oil
- Arugula—slivered almonds, grape tomatoes, roasted fennel lemon vinaigrette

Entrée

Select up to 2 options. Guest preselected entree with RSVP card.

- Herb crusted chicken breast with velouté sauce
- 6oz filet with cremini mushroom demi
- Seared salmon with cucumber and tomato relish
- Grilled mahi with tropical fruit salsa
- Farfalle pasta with garlic, spinach, sundried tomato, kalamata olives, chiffonade basil

\$10.00/person additional charge for offering a third option.

Chef's Starch

Choose one

- Oven roasted fingerling potatoes
- Garlic smashed Yukon gold potatoes
- Wild and white rice blend
- Jasmine rice

Seating card for each guest is required with final entree selection.

Chef's Vegetable

Choose one

- Green beans almondine
- Mandolin vegetables
- Steamed asparagus
- Grilled vegetables

Fresh Rolls and Butter

Beverages

Open bar includes

- Premium liquor
- Red and white house wines
- Imported and domestic beers
- Assorted soft drinks
- Iced water station

MAGNOLIA PACKAGE

\$280/person*

PACKAGE INCLUDES

- Reception site
- Plated dinner
- Wine service with dinner
- 5 hours open bar (premium liquor)
- Champagne toast
- Wedding cake
- Cake cutting service
- Specialty linens upgrade
- Chiavari chair upgrade
- 2 night 'honeymoon' stay
- Welcome amenity

**Price does not include 25% service charge (27% for beach events) and 6.5% Florida sales tax.*

THE MENU

Passed Hors D'oeuvres

Choose four

- Spinach florentine mushroom
- Cocktail franks en phyllo
- Caribbean jerked shrimp skewers
- Artichoke and sundried tomato tart
- Tenderloin medallions wrapped in bacon
- Lemongrass chicken skewers
- Mini crab cake with chipotle aioli
- Tempura coconut shrimp

Salad

Choose one

- Pink Shell—field greens, pine nuts, blue cheese, roasted garlic vinaigrette
- Caesar—crostini, grated parmesan, fresh ground pepper
- Wedge—iceberg wedge, gorgonzola, grape tomato, cucumber, chopped egg, crispy pancetta, sun-dried tomato vinaigrette
- Tomato Mozzarella—sliced tomato, fresh mozzarella, roasted garlic, crostini, extra virgin olive oil
- Arugula—slivered almonds, grape tomatoes, roasted fennel lemon vinaigrette

Entrée

Select up to 2 Entrees. Guest pre select entree with RSVP Card

- 8oz filet with demi-glace
- Tenderloin medallions with demi-glace
- Crab stuffed grouper with Maine lobster sauce
- Spinach and Feta stuffed Chicken
- Quinoa stuffed red pepper over lentil ragout with stewed tomato

\$10.00/person additional charge for offering a third option.

Chef's Starch

Choose one

- Oven roasted fingerling potatoes
- Garlic smashed Yukon gold potatoes
- Caviar Rice
- Jasmine rice

Chef's Vegetable

Choose one

- Green beans almondine
- Mandolin vegetables
- Steamed asparagus
- Grilled vegetables

Fresh Rolls and Butter

Beverages

Open bar includes

- Premium liquor
- Red and white house wines
- Imported and domestic beers
- Assorted soft drinks
- Bottled water

HONEYSUCKLE PACKAGE

Reception Packages: Buffet

PAGE 9

\$250/person*

PACKAGE INCLUDES

- Reception site
- Buffet dinner
- Wine service with dinner
- 4 hours open premium bar
- Champagne toast
- Wedding cake
- Cake cutting service
- Classic linens
- 1 night 'honeymoon' stay

**Price does not include 25% service charge (27% for beach events) and 6.5% Florida sales tax.*

THE MENU

Passed Hors D'oeuvres

Choose three

- Assorted mini quiches
- Cocktail franks en croute
- Caribbean jerked shrimp skewers
- Brie with raspberry in phyllo
- Tenderloin medallions wrapped in bacon
- Lemongrass chicken skewers
- Mini crab cake with chipotle aioli
- Tempura coconut shrimp

Salad

Choose two

- Pink Shell—field greens, pine nuts, blue cheese, roasted garlic vinaigrette
- Caesar—crostini, grated parmesan, fresh ground pepper
- Tomato Mozzarella—sliced tomato, fresh mozzarella, roasted garlic, crostini, extra virgin olive oil
- Arugula—slivered almonds, grape tomatoes, roasted fennel lemon vinaigrette

Entrée

Choose three

- Roasted herbed chicken breast with velouté sauce
- Seared Farre Island salmon with tomato basil sauce
- Cuban citrus roasted pork
- Bronzed mahi with tropical fruit salsa
- Tenderloin medallions with demi-glace
- Farfalle pasta toseed with garlic, spinach, sundried tomato, kalamata olives, chiffonade basil

Chef's Starch

Choose two

- Oven roasted fingerling potatoes
- Garlic smashed Yukon gold potatoes
- Wild and white rice blend
- Jasmine rice

Chef's Vegetable

Choose one

- Green beans almondine
- Mandolin vegetables
- Steamed asparagus
- Grilled vegetables
- Steamed broccoli

Fresh Rolls and Butter

Beverages

Open bar includes

- Premium liquor
- Red and white house wines
- Imported and domestic beers
- Assorted soft drinks
- Iced water station

IRIS PACKAGE

\$290/person*

PACKAGE INCLUDES

- Reception site
- Buffet dinner
- Wine service with dinner
- 5 hours open bar (premium liquor)
- Champagne toast
- Wedding cake
- Cake cutting service
- Specialty linens upgrade
- Chiavari chair upgrade
- 2 night 'honeymoon' stay
- Welcome amenity

**Price does not include 25% service charge (27% for beach events) and 6.5% Florida sales tax.*

THE MENU

Passed Hors D'oeuvres

Choose four

- Spinach florentine mushroom
- Cocktail franks en croute
- Caribbean jerked shrimp skewers
- Brie with raspberry in phyllo
- Tenderloin medallions wrapped in bacon
- Lemongrass chicken skewers
- Mini crab cake with chipotle aioli
- Tempura coconut shrimp

Salad

Choose three

- Pink Shell—field greens, pine nuts, blue cheese, roasted garlic vinaigrette
- Caesar—crostini, grated parmesan, fresh ground pepper
- Tomato Mozzarella—sliced tomato, fresh mozzarella, roasted garlic, crostini, extra virgin olive oil
- Arugula—slivered almonds, grape tomatoes, roasted fennel lemon vinaigrette

Entrée

Choose three

- Crab stuffed Gulf grouper with Maine lobster sauce
- Garlic marinated chicken breast with fresh thyme jus
- Seared snapper with herbed butter
- Boneless short ribs with sauce espagnole
- Lobster ravioli with creamy lobster sauce, tomato concasse and lobster confetti

- Carving Station:
Roast of Prime of Beef
Horseradish sauce, Au jus, artisan rolls
- Farro stuffed red pepper over lentil ragout

**Carver's Fee applies \$125.00 per chef*

Chef's Starch

Choose two

- Oven roasted fingerling potatoes
- Garlic smashed Yukon gold potatoes
- Wild and white rice blend
- Jasmine rice

Chef's Vegetable

Choose one

- Green beans almondine
- Mandolin vegetables
- Steamed asparagus
- Grilled vegetables
- Steamed broccoli

Fresh Rolls and Butter

Beverages

Open bar includes

- Premium liquor
- Red and white house wines
- Imported and domestic beers
- Assorted soft drinks
- Bottled water

STATIONS

Action stations may be added to any wedding package.

CARVING STATIONS

Oven Roasted Turkey Breast
Cranberry relish,
giblet gravy, semolina rolls
Serves 25 guests \$280*

Bone-In Ham
Whole grain mustard, pineapple
chutney, fresh rolls
Serves 40 guests \$295*

Baked Salmon en Croute
Spinach, Boursin cheese
Serves 25 guests \$285*

Herb Crusted Strip Sirloin
Sweet shallot morel glaze,
sliced baguettes
Serves 25 guests \$455*

*Stations include appropriate condiments.
Additional carver's fee of \$125* for every 50 guests.*

Roast Prime Rib of Beef
Horseradish sauce, au jus, artisan rolls
Serves 25 guests \$470*

Roast Tenderloin of Beef
Demi-glaze, petite pan rolls
Serves 20 guests \$295*

Steamship Round of Beef
Horseradish sauce, au jus, fresh rolls
Serves 75 guests \$570*

Whole Roasted Pig
Sweet plantains in brown sugar syrup,
fresh rolls
Serves 50 guests \$600*

PASTA STATION

Made to Order Pasta
Per person \$19*
· Pastas: penne, farfalle, rotini
· Sauces: marinara, alfredo, pesto
· Proteins: Italian sausage,
shrimp, chicken
· Toppings: peppers, onions,
mushrooms, parmesan
· Garlic breadsticks

Additional chef's fee of \$125
for every 50 guests.*

DESSERT STATIONS

Hot Fudge Brownie Bar
Per person \$17*
· Vanilla ice cream
· Toppings: warm housemade brownies,
hot fudge, fresh whipped cream,
strawberries, peanuts

Additional chef's fee of \$125
for every 50 guests.*

Assorted Mini Delights Display
Per person \$21*
· Assorted chef's mini delights in mini
martini glasses
· Assorted tea cookies
· Chocolate dipped strawberries

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UPGRADES

SNACKS & DESSERTS

Late Night Snack

Per person Pricing varies

Served during final hour of reception.

Custom Dessert Station

Per person Pricing varies

BEVERAGES

Premium Liquor

Per person \$12*

Ultra-premium liquor also available upon request (prices vary).

Signature Drink

Per person \$10*

Your choice of special cocktail served at cocktail reception or ceremony:

- Pink Shell Sunset
- Sangria
- Margarita on the Rocks

LINENS

Premium Specialty Linens

Per person \$10+*



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A LA CARTE RECEPTIONS

DISPLAYS

PASSED HORS D'OEUVRES

PLATED DINNERS

BUFFET DINNERS

LATE NIGHT SNACKS



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A LA CARTE

DISPLAYS

Crudités

Fresh seasonal vegetables, Boursin cheese dip

Small (serves 25) \$180*

Large (serves 50) \$330*

Tropical Fruit

Creative presentation of fresh local and imported fruits

Small (serves 25) \$220*

Large (serves 50) \$360*

Cheese Board

Domestic and imported cheeses, crackers, fruit garnish, whole grain mustard

Small (serves 25) \$260*

Large (serves 50) \$485*

Charcuterie

Cured meats, homemade pâté, mustard spreads, cornichons, pickled vegetable, crostini

Small (serves 25) \$360*

Large (serves 50) \$635*

Jumbo Pink Gold Shrimp Cocktail

Pink Gulf shrimp, creole cocktail sauce, lemon wedges

Small (serves 25) Market Price*

Large (serves 50) Market Price*

PASSED HORS D'OEUVRES

Signature

Per piece \$5*

Items sold in quantities of 50.

- Spinach Florentine stuffed mushrooms
- Lemongrass chicken skewers
- Macadamia crusted chicken tenders
- Antipasto skewers
- Caribbean jerked skewered shrimp
- Tenderloin medallions wrapped in bacon
- Mini crab cake with chipotle aioli
- Tempura coconut shrimp
- Crab stuffed mushroom
- Spinach and artichoke tart
- Cocktail franks en croute

Premium

Per piece \$6*

Items sold in quantities of 50.

- Lamp lollipops with tatziki sauce
- Filet mignon in bacon
- Mini goat cheese and sundried tomato tart
- Chili salmon on brochette
- Lobster en croute

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PLATED DINNERS

Includes entrée of choice, passed hors d'oeuvres, salad, starch and vegetable.

Entrée

LEMONGRASS CHICKEN BREAST

Lemongrass marinated chicken breast with Thai volute

Per person \$65*

BRONZED MAHI

Fresh mahi with a touch of Cajun spices, pan seared and topped with a citrus aioli

Per person \$75*

CRAB STUFFED GROUPEL

Fresh local red grouper with crab stuffing and lobster sauce

Per person \$80*

ROAST TENDERLOIN MEDALLIONS

Whole roasted beef tenderloin sliced with sweet shallot demi-glace

Per person \$75*

FILET MIGNON

8oz Filet Mignon demi-glace, crostini

Per person \$85*

SURF AND TURF

4oz tenderloin steak and 4oz lobster tail

Per person \$100*

Passed Hors D'oeuvres

- Antipasto skewers
- Shrimp skewers
- Lemongrass chicken skewers

Salad

Choose one

- Pink Shell—field greens, pine nuts, blue cheese, roasted garlic vinaigrette
- Caesar—crostini, grated parmesan, fresh ground pepper
- Wedge—iceberg wedge, gorgonzola, grape tomato, cucumber, chopped egg, crispy pancetta, sun-dried tomato vinaigrette
- Tomato Mozzarella—sliced tomato, fresh mozzarella, roasted garlic, crostini, extra virgin olive oil
- Arugula—slivered almonds, grape tomatoes, roasted fennel lemon vinaigrette

Chef's Starch

Choose one

- Oven roasted fingerling potatoes
- Garlic smashed Yukon gold potatoes
- Caviar Rice
- Jasmine rice

Chef's Vegetable

Choose one

- Green beans almondine
- Mandolin vegetables
- Steamed asparagus
- Grilled vegetables

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A LA CARTE

THE KEYS BUFFET

Minimum 30 guests

Per person \$90*

Soup

- Homemade conch chowder, warm Cuban bread, butter

Salad

Choose two

- Romaine, citrus wedge, honey lemon vinaigrette
- Ceviche of scallops and shrimp marinated in citrus juices with peppers and onions
- Caribbean bean salad blended with Jamaican jerk seasonings

Entrée

- Stuffed grouper with crab stuffing and creamy lobster reduction
- Marinated roast pork with crispy fried onions
- Sautéed chicken breast in a lemon beurre blanc

Chef's Starch

Choose one

- Rice and beans
- Smashed Yukon gold potatoes

Chef's Vegetable

- Seasonal vegetable medley

Tropical Fruits

- Mango, papaya, and other local favorites topped with Midori and toasted coconut

THE FLORIDIAN BUFFET

Minimum 30 guests

Per person \$115*

Soup

- Seafood chowder

Salad

- Pink Shell House - field greens, pine nuts, blue cheese, roasted garlic vinaigrette

- Roast prime rib of beef with au jus

Additional carver's fee of \$125 for every 50 guests.*

Entrée

- Pan seared Mahi with citrus fruit compote
- Seared chicken with lemon caper sauce

Accompaniment

- Mac and cheese bar
- Toppings: traditional cheese, blue cheese, baby shrimp, chicken, prosciutto, parmesan cheese, everything bacon seasoning

Chef's Starch

- Wild and white blended rice
- Smashed Yukon gold potatoes

Chef's Vegetable

- Roasted broccoli and cauliflower or
- Grilled asparagus

Tropical Fruits

- Mango, papaya, and other local favorites topped with Midori and toasted coconut

Fresh Rolls and Butter

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A LA CARTE

THE ISLAMORADA BUFFET

Minimum 50 guests

Per person \$150*

Passed Hors D'oeuvres

- Antipasto skewers
- Caribbean jerked shrimp skewers
- Mini assorted quiches
- Lemongrass chicken skewers

Salad

- Field Greens—toasted pine nuts, blue cheese croutons, roasted garlic vinaigrette
- Tropical Fruit—creative presentation of fresh local and imported fruits
- Ceviche—scallops, shrimp, citrus juices, peppers and onions

Carving Station

- Sliced tenderloin with port wine demi-glace
- Turkey breast with veloute, cranberry relish, fresh rolls and honey whipped butter

Pasta Station

- Pastas: tortellini, penne, farfalle
- Sauces: marinara, alfredo, pesto
- Toppings: shrimp, chicken, vegetables, cheese

Entrée

- Baked grouper with crab meat, roasted red pepper and tomato coulis
- Lemongrass marinated chicken with Thai chili volute

Chef's Starch

- Fingerling roasted potatoes
- Blended rice

Chef's Vegetable

- Mandolin vegetables

Additional carver's fee of \$125 for every 50 guests.*

Additional chef's fee of \$125 for every 50 guests.*

LATE NIGHT SNACKS

Pizza

Three cheese, veggie lover, or meat lover
Per pizza \$24*

Macaroni & Cheese Cups

Per dozen \$30*

Chocolate Dipped Strawberries

Per dozen \$42*

Assortment of Large Homemade Donuts

Per dozen \$48*

Assortment of Mini Delights

Per dozen \$48*

Pulled Pork Sliders

Per dozen \$60*



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CHILDREN'S MENU

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CHILDREN'S MENU

CHILDREN'S DINNER

Chicken Tenders

Per person \$30*

- Macaroni and cheese
- Tater tots
- Cup of fruit

Age 6-12. 5 and under \$10.*

Teriyaki Steak Skewers

Per person \$30*

- Fried rice
- Green beans
- Cup of fruit

Age 6-12. 5 and under \$10.*

Spaghetti

Per person \$30*

- Side salad
- Breadstick
- Cup of fruit

Age 6-12. 5 and under \$10.*



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WARM WELCOMES

PLATED REHEARSAL DINNER

BUFFET REHEARSAL DINNER

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WARM WELCOMES

PLATED REHEARSAL

Includes salad and entrée of choice with appropriate starch and vegetable.

Entrée

Choose up to three with preorder

VEGETARIAN PASTA BOLOGNAISE

Per person \$24*

BEEF LASAGNA MARINARA

Per person \$26*

GRILLED CHICKEN BREAST

with Mushroom Marsala Sauce

Per person \$25*

GRILLED SALMON

with Lemon Dill Butter

Per person \$30*

LOBSTER RAVIOLI

with Lobster Sauce

Per person \$40*

8OZ FLAT IRON STEAK

with Miso Butter

Per person \$45*

Salad

Choose one

- Pink Shell—field greens, pine nuts, blue cheese, roasted garlic vinaigrette
- Caesar—crostini, grated parmesan, fresh ground pepper

Dessert

KEY LIME PIE MINI DELIGHTS

Per person \$3*

CHOCOLATE MOUSSE MINI DELIGHTS

Per person \$3*

KEY LIME PIE

Whole Pie \$42*

BUFFET REHEARSAL

Minimum 25 guests

Per person \$40*

Salad

- Pink Shell—field greens, pine nuts, blue cheese, roasted garlic vinaigrette

Entrees

- Grilled rib-eye steak
- Grilled marinated chicken

Vegetable

- Grilled assortment

Starch

- Blended rice
- or
- Smashed potatoes

Dessert

- Slice of housemade key lime pie

Artisan rolls and butter



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FOND FAREWELLS

FAREWELL BREAKFAST

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FOND FAREWELLS

SUNRISE BREAKFAST BUFFET

Over 30 guests
Per person \$30*

Under 30 guests
Per person \$36*

Chef's Favorites

- Scrambled eggs
- Smoked bacon
- Grilled sausage links
- Diced red potatoes with banana pepper and green onion
- Cinnamon walnut french toast with bananas foster syrup
- Steel cut oats

Breakfast Pastries

- Assorted pastries, muffins, bagels, fruit preserves, whipped butter, flavored cream cheese

Fruit

- Fresh sliced tropical fruits

Beverages

- Fresh Juices—orange, grapefruit, cranberry
- Fresh Brewed Coffee—Starbucks regular, decaf
- Tazo Teas—assorted varieties

BUFFET ENHANCEMENTS

Chef's Omelet Station

Per person \$14*

- Fresh eggs, diced ham, onions, peppers, tomatoes, spinach, mushrooms, shredded cheddar

House-Cured Salmon

Per person \$15*

- Thinly sliced and presented with assorted cream cheeses, diced red onions, chopped egg, diced tomatoes, capote capers and mini bagels

Mimosa and Bloody Mary Bar

(2 hours)
 Per person \$18*

- Champagne, fresh squeezed orange juice
- Made-to-order bloody mary bar



Additional chef's fee of \$125 for each attended station.*

*Price does not include 25% service charge (27% for beach events) and 6.5% Florida sales tax.

BEVERAGES

HOSTED BAR *Hourly*

HOSTED BAR *Consumption*

CASH BAR

LIQUOR

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BEVERAGES

HOSTED BAR *Hourly*

Includes red and white house wines, imported and domestic beers, assorted soft drinks, bottled water, and garnishes.

Beer, Wine and Soda Only

Per person (*irst hour*) \$14*

Per person (*each addl hour*) \$10.00*

Call Brands

Per person (*irst hour*) \$18*

Per person (*each addl hour*) \$14.00*

Premium Brands

Per person (*irst hour*) \$20*

Per person (*each addl hour*) \$16.50*

Premium Wine Enhancement Available upon request (prices vary)

One bartender per 100 guests.

**Price does not include 25% service charge (27% for beach events) and 6.5% Florida sales tax.*

HOSTED BAR *Consumption*

Includes mixers and garnishes.

Bottled Water (*each*) \$3.75*

Assorted Soda (*each*) \$3.75*

Domestic Beer (*each*) \$4.50*

Imported Beer (*each*) \$5.75*

Hard Seltzer (*each*) \$6.50*

Call Cocktails (*each*) \$8.00*

House Wine (*each*) \$8.00*

Premium Cocktails (*each*) \$9.00*

FROZEN DRINK STATION

Frozen Drinks \$15.00*

1 hour, per person, Choice of 2 frozen drinks

Daiquiris, Pina Coladas, or Margaritas

A la carte:

Daiquiris (*each*) \$10.00*

Piña Coladas (*each*) \$10.00*

Margaritas (*each*) \$10.00*

Virgin Drinks (*each*) \$7.00*

A one-time charge of \$100.00 per bartender will be applied to your account for hosted bar (consumption).*

CASH BAR

Tax and gratuity included.

Bottled Water (*each*) \$4.50*

Assorted Soda (*each*) \$4.50*

Domestic Beer (*each*) \$6.50*

Call Cocktails (*each*) \$11.00*

Imported Beer (*each*) \$8.50*

Hard Seltzer (*each*) \$9.50*

House Brands Wine (*each*) \$10.50*

· Chardonnay

· Cabernet

· Merlot

· Pinot Grigio

Premium Cocktails (*each*) \$14.00*

A one-time charge of \$200.00 per bartender will be applied to your account for cash bar.*

LIQUOR

Call Brands

- Pinnacle Vodka
- Bombay Gin
- Cruzan Rum
- Dewar's Scotch
- Seagram 7 Whiskey
- Sauza Tequila
- Jim Beam Bourbon

Premium Brands

- Titos Vodka
- Bombay Sapphire Gin
- Captain Morgan Spiced Rum
- Johnny Walker Black Scotch
- Crown Royal Whiskey
- Milagro Reposado Tequila
- Maker's Mark Bourbon

IMPORTANT NOTES

2023-2024

wedding book



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IMPORTANT NOTES

GUARANTEE

Securing your event: We require a \$750 payment with signed contract. This payment is non refundable but will be apply toward the final banquet check. A 2nd payment will be required 45 days prior of the event date, Final food and beverage selections are due no later than 45 days prior of the event date. A Final payment will be due 7 days prior of the event. Final guest count will be due 14 Days prior of the event date. Last minute changes to the guest count will be due no later than 7 days prior of the event date.

FOOD SERVICES

Pink Shell Beach Resort & Marina is responsible for the quality and freshness of any food served to our guests. Due to current health regulations, food may not be brought in from outside the resort nor taken from the resort premises after it has been prepared and served, with the exception of birthday and wedding cakes. Food Tastings: Food tastings are available upon request, with Chef's approval on Wednesdays and Thursdays at 3:00pm.

BEVERAGES

Pink Shell Beach Resort & Marina, as a licensee, is responsible for the administration of sale and service of alcoholic beverages in accordance with the regulations of the Florida State Legislative Commission. Therefore, it is our policy that all liquor, beer and wine must be provided and served by the resort. Under no circumstances may liquor be brought in from outside the resort or served by anyone other than a designated resort representative. Guests must be 21 years of age to consume alcoholic beverages. The resort may require valid I.D. and refuse to serve underage guests. We do not serve shots.

FUNCTION ROOMS/AREAS

Function room/areas are assigned by the guaranteed minimum number of anticipated guests. The resort reserves the right to relocate an event should there be a significant change in the number of guests attending or the weather is not cooperative for outside events. Once resort management has made the decision to move an event, the resort will notify the group contact. All decisions are final. All outdoor functions will have an indoor backup room reserved. The decision regarding the utilization of the indoor backup space will be made by the Catering Sales Office by 8:00 a.m. for luncheons and by 11:00 a.m. for dinners. Once the decision has been made to move the function indoors, it is final. Outdoor functions must end by 10:00 p.m. Afternoon or evening weddings, the beach ceremony is setup typically by 2:00pm on the day of the wedding. The reception area will be set 2 hours prior of the start time of the event.

SET-UP FEES

The resort reserves the right to charge a setup service fee for setup of function rooms/areas. Beach Receptions requires rental fee.

SERVICE CHARGES

A twenty-five (25) percent service charge and applicable state tax will be added to all prices. The State of Florida requires sales tax to be applied to service charges. Beach functions incur an additional 2% service charge.