



2022 - 2023

special events

 **PINK SHELL**
BEACH RESORT & MARINA

Extraordinary Events with an Extraordinary View
877-897-8006 | [PINKSHELL.COM/EVENTS](https://www.pinkshell.com/events)

WELCOME TO PINK SHELL BEACH RESORT & MARINA!

We are delighted that you are considering Pink Shell as the location for your upcoming event. With 37,000 square feet of scenic outdoor space, banquet and conference rooms, and full-service catering onsite, our resort provides the perfect backdrop for a variety of events.

Located on a quarter mile of white, sugar sand beach, Pink Shell offers some of the most spectacular views of the Gulf of Mexico in the area. Overnight guests will enjoy accommodations with guaranteed beach views and amenities including our award-winning restaurants, luxurious spa, full-service marina, three heated pools, water sports, and family recreation programs.

We look forward to making your event a successful one. Our team welcomes 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 Pink Shell Special Events Team



Phone (239) 463-8638 | Toll Free (800) 797-7465 | Fax (239) 463-8653 | E-mail: Events@Pinkshell.com

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EVENT SPACES

BALLROOMS

BOARDROOMS

OUTDOOR SPACES

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EVENT SPACES

BALLROOMS



Lido Grand Ballroom
Guests 100
2,110 Sq Ft



Captiva Ballroom
Guests 150
3,000 Sq Ft

OUTDOOR SPACES



Coconuts Sun Deck
Guests 70
1,500 Sq Ft



Beach
Guests 150
4,000 Sq Ft



Captiva Courtyard
Guests 80
1,500 Sq Ft



Banyan Grove
Guests 150
3,000 Sq Ft

MORNING MENUS

BREAKFAST BUFFETS

PLATED BREAKFASTS

SNACKS

A LA CARTE

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BREAKFAST BUFFETS

CONTINENTAL BUFFET

Over 30 guests
Per person \$21*

Under 30 guests
Per person \$28*

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

SUNRISE BUFFET

Over 30 guests
Per person \$30*

Under 30 guests
Per person \$35*

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

Cereal

- Assorted varieties

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

ENHANCEMENTS

Mini Croissants

Per person \$6*

Miniature ham and cheese croissants

Chef's Omelet Station

Per person \$12*

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

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

House-Cured Salmon

Per person \$14*

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

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

PLATED BREAKFASTS

PLATED BREAKFASTS

Includes basket of assorted pastries, orange juice, and full coffee service.

The Floridian

Per person \$25*

- Scrambled eggs
- Bacon
- Sausage
- Crispy hash browns

Breakfast Croissant

Per person \$25*

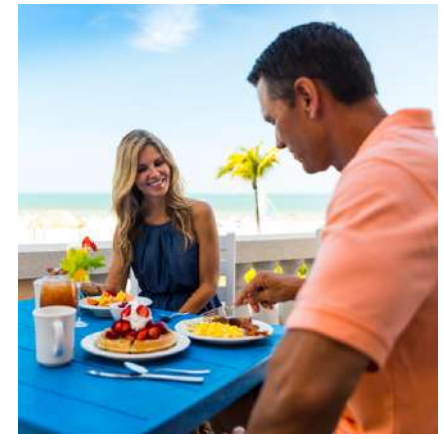
- Croissant filled with scrambled eggs, cheddar cheese and ham
- Crispy hash browns

Traditional Eggs Benedict

Per person \$28*

- Toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce
- Crispy hash browns

\$10/person additional charge for offering two or more entrées.*



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

SNACKS

MID-MORNING SNACKS

The Healthy Restart

Minimum 15 guests

Per person \$15*

- Fresh sliced tropical fruit
- Assorted yogurts
- Breakfast bars
- Banana bread
- Assorted juices
- Fresh brewed coffee—Starbucks regular, decaf
- Tazo teas—assorted varieties

The Bakery

Minimum 15 guests

Per person \$22*

- Fresh homemade donuts, muffins and fruit breads
- Assorted juices
- Fresh brewed coffee—Starbucks regular, decaf
- Tazo teas—assorted varieties

HALF DAY SNACKS

Minimum 15 guests

Per person \$26*

Mid-Morning

- Breakfast bars
- Granola
- Assorted juices
- Fresh brewed coffee—Starbucks regular, decaf
- Tazo teas—assorted varieties

Afternoon

- Cookies—chocolate chip, oatmeal raisin, peanut butter or macadamia nut
- Milk
- Iced tea
- Assorted soft drinks
- Bottled water
- Refresh of coffees and teas

FULL DAY SNACKS

Minimum 15 guests

Per person \$38*

Early Morning

- Fresh sliced tropical fruit
- Assorted breakfast pastries and muffins
- Fresh juices—orange, grapefruit, cranberry
- Fresh brewed coffee—Starbucks regular, decaf
- Tazo teas—assorted varieties

Mid-Morning

- Breakfast bars
- Granola
- Assorted juices
- Refresh of coffees and teas

Afternoon

- Cookies—chocolate chip, oatmeal raisin, peanut butter or macadamia nut
- Milk
- Iced tea
- Assorted soft drinks
- Bottled water
- Refresh of coffees and teas

FULL DAY BEVERAGES

Minimum 15 guests

Per person \$18*

Unlimited Beverages

6 hours, refreshed as needed.

- Fresh brewed coffee—Starbucks regular, decaf
- Tazo teas—assorted varieties
- Assorted soft drinks
- Bottled water

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

A LA CARTE

A LA CARTE

Whole Fruit

Each \$3*
· Assorted fresh seasonal fruits

Yogurt Cups

Each \$4*
· Assorted individual plain and fruit yogurts

Cereal & Milk

Each \$4*
· Assorted individual cereals

Mini Ham & Cheese Croissants

Each \$6*

House-Cured Salmon Display

Minimum 20 guests
Per person \$14*

Fresh Baked Muffins

Per dozen \$42*
· Assorted fruit and bran muffins

Croissant Platter

Per dozen \$42*
· Fresh baked croissants with creamy butter and preserves

Bagel Platter

Per dozen \$42*
· Assorted bagels, cream cheese and preserves

Fresh Homemade Donuts

Per dozen \$48*

Chocolate Dipped Strawberries

Per dozen \$48*

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

MID-DAY MENUS

LUNCH BUFFETS

PLATED LUNCHEON

FORMAL LUNCHEON

BOXED LUNCHEON

SNACKS

A LA CARTE

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LUNCH BUFFETS

SIMPLY LUNCH BUFFET

Minimum 30 guests

Per person \$24*

Assorted Deli Sandwiches

- Sliced turkey, rare roast beef, smoked ham, grilled vegetable

Sides

- Island slaw
- Pasta salad

Pickles and Condiments

SANDWICH BOARD BUFFET

Minimum 30 guests

Per person \$27*

Soup du Jour

Assorted Deli Sandwiches

- Sliced turkey, rare roast beef, smoked ham, tuna salad, grilled vegetable and cheese

Sides

- Potato salad
- Pasta salad
- Lime cilantro coleslaw

Pickles and Condiments

GOURMET DELI BUFFET

Minimum 30 guests

Per person \$35*

Soup du Jour

Build-Your-Own Sandwiches

- Deli meats—sliced roast tenderloin, smoked turkey breast, shaved prosciutto, sopressata
- Cheeses—Havarti dill, Jarlsberg Swiss, Monterey jack
- Gourmet breads—assorted sliced breads and rolls

Pickles and Condiments

Sides

- Pasta salad
- Lime cilantro coleslaw

Grilled Vegetable Tray

Dessert Display

- Assorted creative desserts

**Price does not include 25% service charge (27% for beach events) and 6.5% Florida sales tax. If minimum guest count is not met, additional \$7* per person charge applies.*

LUNCH BUFFETS

BEACH GRILL BUFFET

Minimum 30 guests

Per person \$33*

Soup du Jour

Grilled Favorites

- Marinated chicken breast
- Fresh ground beef patties
- Black bean burgers
- All beef Hebrew National franks

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

Assorted Rolls and Buns

Toppings

- Cheeses—American, Swiss, cheddar
- Vegetables—lettuce, tomato, red onion, pickles

Sides

- Homemade red potato salad
- Lime cilantro coleslaw

Assorted Cookies and Brownies

TUSCAN BUFFET

Minimum 25 guests

Per person \$37*

Salad

- Marinated artichokes and mushrooms
- Antipasto salad
- Tossed Caesar salad

Garlic Breadsticks

Entrée

- Eggplant parmesan
- Italian sausage and peppers
- Penne with garlic and herbs
- Seared breast of chicken with capers and mushrooms

Dessert

- Mini cannoli
- Mini tiramisu

TEX-MEX FIESTA BUFFET

Minimum 25 guests

Per person \$39*

Entrée

- Taco salad—refried black beans, tomatoes, onions, black olives, shredded cheeses with creamy ranch dressing
- Taco bar—seasoned ground beef, shredded cheeses, lettuce, diced tomatoes, onions, crunchy taco shells, soft flour tortillas, taco sauce
- Grilled mahi with fresh pico de gallo
- Chicken and beef fajitas

Sides

- Mexican bean salad
- Mexican rice
- Refried beans

Dessert

- Flan
- Churros

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PLATED LUNCHES

PLATED SALADS

Served with iced tea or pink lemonade.

Caesar

Romaine lettuce, shaved parmesan, herb crostini with Caesar dressing

- With grilled chicken
Per person \$16*
- With grilled shrimp
Per person \$19*
- With grilled grouper
Per person \$23*
- With beef medallion
Per person \$25*

Chicken Chop

Grilled chicken breast, Napa cabbage, snow peas, matchstick carrots, crispy noodles with sweet-hot soy ginger dressing

Per person \$16*

Mediterranean

Sliced pesto chicken, mesclun field greens, bacon, sun-dried tomatoes, Kalamata olives, cucumber, artichoke hearts and blue cheese with roasted garlic vinaigrette

Per person \$16*

PLATED SANDWICHES

Served with potato chips, pickle spear and iced tea or pink lemonade.

Grilled Vegetable Stack

Marinated peppers, yellow and zucchini squash, red and yellow tomatoes and fresh mozzarella on a toasted brioche bun with cilantro jalapeno vinaigrette

Per person \$15*

Traditional Turkey Club

Whole wheat bread and applewood smoked bacon

Per person \$16*

Grilled Mahi Sandwich

Ciabatta roll with cucumber dill relish

Per person \$20*

Crab Stuffed Croissant

Fresh jumbo lump crab, celery, mayo and house seasoning with crispy fried onions

Per person \$20*

\$10/person additional charge for offering two or more entrées.*

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FORMAL LUNCHEONS

FORMAL LUNCHEONS

Includes entrée, salad and dessert of choice.

Entrée

VEGETABLE LASAGNA

With ricotta, parmesan cheeses and marinara sauce

Per person \$28*

ROASTED LEMON GRASS CHICKEN

On a bed of shoestring vegetables with basil essence

Per person \$30*

HERB CRUSTED SALMON

With a blend of white and whole grain rice

Per person \$35*

BRONZED MAHI

With tropical fruit salsa

Per person \$38*

8OZ SIRLOIN STEAK

With potato gratin and espagnole sauce

Per person \$40*

\$10/person additional charge for offering two or more entrées.*

Salad

Choose one

- Fresh Field Green Salad
- Caesar Salad
- Arugula Salad

Dessert

Choose one

- Key lime pie with raspberry and kiwi coulis
- Double chocolate layer cake with white chocolate Mikado
- New York style cheesecake with strawberries

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BOXED LUNCHES

BOXED LUNCHES

Includes individual condiments, dining utensils and bottled water.

Per person \$25*

Entrée

Choose one

TURKEY SANDWICH

Flaky croissant piled high with turkey and topped with lettuce, tomato and Dijon mayo

HAM & TURKEY SANDWICH

Hoagie roll piled high with ham and turkey and topped with lettuce, tomato and swiss cheese

TUNA SANDWICH

Tuna salad on a brioche roll topped with lettuce and tomato

FRIED CHICKEN

2 pieces of southern style fried chicken with a ham and cheese slider

Sides

- Potato chips
- Whole fresh fruit

Dessert

- Chocolate chip cookies



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SNACKS

HALF DAY SNACKS

Minimum 15 guests

Per person \$26*

Mid-Morning

- Breakfast bars
- Granola
- Assorted juices
- Fresh brewed coffee—Starbucks regular, decaf
- Tazo teas—assorted varieties

Afternoon

- Cookies—chocolate chip, oatmeal raisin, peanut butter or macadamia nut
- Milk
- Iced tea
- Assorted soft drinks
- Bottle water
- Refresh of coffees and teas

AFTERNOON SNACKS

Minimum 15 guests

Ice Cream Time

- Vanilla and chocolate ice cream
- Toppings: sliced bananas, strawberries, cookie crumbles, Heath Bar crumbles, whipped cream, walnuts, hot fudge, caramel sauce, raspberry sauce

Per person \$14*

Cookie Delight

- Chocolate chip, oatmeal raisin, peanut butter or macadamia nut cookies
- Milk

Per person \$15*

Death by Chocolate

- Skewers of fresh fruit with warm dipping chocolate, chopped peanuts and shredded coconut Assorted mini candy bars
- Chocolate double chip cookies
- Milk

Per person \$16*

FULL DAY BEVERAGES

Minimum 15 guests

Unlimited Beverages (6 Hours)

- Fresh brewed coffee—Starbucks regular, decaf
- Tazo teas—assorted varieties
- Assorted soft drinks
- Bottle water
- Beverages refreshed as needed.

Per person \$18*

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A LA CARTE

A LA CARTE SNACKS

Whole Fruit

Each \$4*

- Assorted fresh seasonal fruits

Assorted Candy Bars

Minimum 25

Each \$4*

Assorted Granola Bars

Minimum 25

Each \$4*

Assorted Finger Sandwiches

Minimum 12

Each \$5*

Jumbo Soft Pretzels

Minimum 12

Each \$5*

- With spicy mustard

Assorted Dry Snacks & Dip

Minimum 12 guests

Per person \$8*

Deluxe Mixed Nuts

Minimum 12 guests

Per person \$12*

Fudge Brownies

Minimum 24

Per dozen \$42*

Jumbo Cookies

Minimum 24

Per dozen \$42*

- Assorted fresh baked jumbo cookies

Chocolate Dipped Strawberries

Per dozen \$48*

A LA CARTE BEVERAGES

Bottled Water

Each \$4*

Soft Drinks

Each \$4*

- Assorted individual soft drinks

Juice

Each \$4*

- Assorted individual juices

Tropical Fruit Punch

Gallon \$28*

Southern Sweet Tea

Gallon \$28*

Tazo Tea

Gallon \$28*

- Fresh brewed Tazo tea

Fresh Squeezed Juice

Gallon \$36*

- Orange, grapefruit or cranberry

Starbucks Coffee

Gallon \$58*

- Fresh brewed regular or decaf

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EVENING MENUS

DINNER BUFFETS

PLATED DINNERS

A LA CARTE

BEVERAGES

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DINNER BUFFETS

THE KEYS BUFFET

Minimum 30 guests

Per person \$85*

Soup

- Homemade conch chowder, warm Cuban bread, butter

Salad

- Romaine, citrus wedge, honey lemon vinaigrette

Chef's Salad

Choose one

- 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 with baby shrimp in a lemon beurre blanc

Chef's Starch

Choose one

- Rice and beans
- Smashed Yukon gold potatoes

Chef's Vegetable

- Seasonal vegetable medley

Dessert

- Assorted mini delights

FLORIDIAN BUFFET

Minimum 30 guests

Per person \$92*

Soup

- Seafood chowder

Salad

- Field Greens—pine nuts, roasted garlic vinaigrette
- Heart of Palm—grilled shrimp, artichoke

Carving Station

- Roast prime rib of beef with au jus

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

Entrée

- Grilled mahi with tropical fruit salsa
- Seared chicken with lemon caper sauce

Chef's Starch

- Wild and white blended rice
- Smashed Yukon gold potatoes

Chef's Vegetable

- Seasonal vegetable medley

Fresh Rolls and Butter

Dessert

- Assorted mini tartlets
- Assorted pastries
- Fresh fruit

If minimum guest count is not met, additional \$10 per person charge applies.*

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DINNER BUFFETS

THE BANYAN BUFFET

Minimum 50 guests

Per person \$130*

Passed Hors D'oeuvres

- Antipasto skewers
- Caribbean jerked shrimp skewers
- Brie with raspberry in phyllo
- 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

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

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

Pasta Station

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

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

Entrée

- Baked grouper with crab meat, roasted red pepper and tomato coulis
- Lemongrass marinated chicken with hot and sweet Thai chili demi-glace

Chef's Starch

- Roasted red potatoes
- Caviar rice

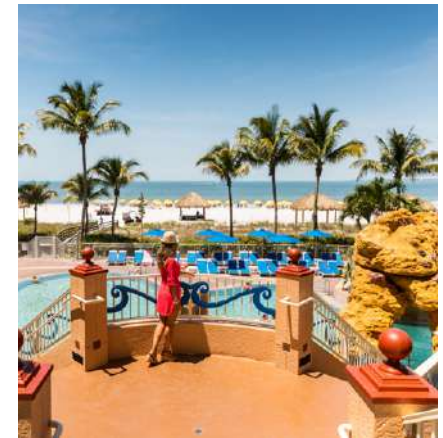
Chef's Vegetable

- Mandolin vegetables

Dessert

- Chocolate fudge layer cake
- Vanilla bean cheesecake

If minimum guest count is not met, additional \$10 per person charge applies.*



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PLATED DINNERS

PLATED DINNERS

Entrée

CITRUS MARINATED PORK LOIN

Crispy fried onions, mango demi-glace

Per person \$56*

ROAST CHICKEN ROULADE

Reggiano parmesan, baby spinach, toasted pine nuts

Per person \$63*

HERB CRUSTED CHICKEN

Herbed chicken breast, thyme veloute

Per person \$66*

ROAST TENDERLOIN MEDALLIONS

Whole roasted beef tenderloin, subtle herbs, rich demi-glace

Per person \$76*

SLICED SIRLOIN

Whole choice strip sirloin of beef roasted medium rare, sweet shallot glaze

Per person \$77*

BRONZED MAHI

Pan seared, Cajun spice, citrus aioli

Per person \$78*

GROUPEL

Fresh lump-crab, roast tomato and red pepper coulis

Per person 81*

8OZ FILET MIGNON

Herb toasted crostini, demi-glace

Per person \$90*

\$10/person additional charge for offering two or more entrées.*

Passed Hors D'oeuvres

Choose four

- Spinach Florentine stuffed mushrooms
- Lemongrass chicken skewers
- Seared tuna with mango salsa
- Macadamia crusted chicken tenders
- Antipasto skewers
- Caribbean jerked skewered shrimp

- Ginger chicken wrapped in bacon
- Beef and blue cheese wrapped in bacon
- Mini crab cake with chipotle aioli
- Tempura coconut shrimp
- Crab stuffed mushroom

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 oil, crostini with balsamic reduction
- Arugula—slivered almonds, grape tomato, roasted fennel lemon vinaigrette

Chef's Starch

Choose one

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

Chef's Vegetable

Choose one

- Steamed asparagus
- Shoe string vegetables
- Grilled vegetables
- Steamed broccoli
- Haricot verts

Dessert

Choose one

- Key lime pie with raspberry and kiwi coulis
- Double chocolate layer cake with white chocolate Mikado
- New York style cheesecake with strawberries

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

A LA CARTE

DISPLAYS

Crudités

Fresh seasonal vegetables, Boursin cheese dip

Small (serves 25) \$150*

Large (serves 50) \$295*

Tropical Fruit

Creative presentation of fresh local and imported fruits

Small (serves 25) \$195*

Large (serves 50) \$315*

Cheese Board

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

Small (serves 25) \$225*

Large (serves 50) \$425*

Charcuterie

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

Small (serves 25) \$300*

Large (serves 50) \$575*

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

Items sold in quantities of 50.

Per Piece \$5*

- Spinach Florentine stuffed mushrooms
- Lemongrass chicken skewers
- Seared tuna with mango salsa
- Macadamia crusted chicken tenders
- Antipasto skewers
- Caribbean jerked skewered shrimp
- Ginger chicken wrapped in bacon
- Beef and blue cheese wrapped in bacon
- Mini crab cake with chipotle aioli
- Tempura coconut shrimp
- Crab stuffed mushroom

Premium

Items sold in quantities of 50.

Per Piece \$6*

- Ahi tuna with mango
- Filet mignon in bacon
- Mini goat cheese and sundried tomato tart
- Almond stuffed bacon wrapped dates
- Fig with goat cheese and prosciutto with balsamic glaze

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A LA CARTE

CARVING STATIONS

Oven Roasted Turkey Breast

Cranberry relish, giblet gravy, semolina rolls

Serves 25 guests \$250*

Bone-In Ham

Whole grain mustard, pineapple chutney, fresh rolls

Serves 40 guests \$275*

Baked Salmon en Croute

Spinach, Boursin cheese

Serves 25 guests \$275*

Herb Crusted Strip Sirloin

Sweet shallot morel glaze, sliced baguettes

Serves 25 guests \$425*

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 \$450*

Roast Tenderloin of Beef

Demi-glace, petite pan rolls

Serves 25 guests \$500*

Steamship Round of Beef

Horseradish sauce, au jus, fresh rolls

Serves 75 guests \$500*

Whole Roasted Pig

Sweet plantains in brown sugar syrup, fresh rolls

Serves 50 guests \$575*

DESSERT STATIONS

Build Your Own Sundae

Per person \$14*

- Ice creams: chocolate chunk, vanilla bean, coconut
- Toppings: hot fudge, strawberries, crushed pineapple, crushed walnuts, Heath Bar crumbles, crushed Oreos, fresh whipped cream

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

Viennese Desserts

Per person \$21.95*

- Assorted cookies: macarons, Florentines, chocolate Linzer, almond, rugelach, biscotti, Madeline
- Assorted mini pastries: eclairs, almond Linzer, raspberry crumble
- Assorted mini tarts: key lime, fruit, chocolate turtle, banana cream, pecan
- Chocolate dipped strawberries

Variety/number of cookies dependent on head count.



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 (first hour) \$12*

Per person (each addl hour) \$9.50*

Craft Beer Enhancement

Per person \$2*

Call Brands

Per person (first hour) \$17*

Per person (each addl hour) \$13.50*

Premium Brands

Per person (first hour) \$20*

Per person (each addl hour) \$16.50*

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*

Craft Beer (each) \$6.50*

Call Cocktails (each) \$7.50*

House Wine (each) \$7.50*

Premium Cocktails (each) \$8.50*

FROZEN DRINK STATION

Daiquiris (each) \$10.00*

Margaritas (each) \$10.00*

Piña Coladas (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*

Craft Beer (each) \$9.50*

House Brands Wine (each) \$10.50*

· Chardonnay

· Cabernet

· Merlot

· White zinfandel

Premium Cocktails (each) \$13.00*

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

SPIRITS

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

One bartender per 100 guests.

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

IMPORTANT NOTES

2022 - 2023

special events



Extraordinary Events with an Extraordinary View
877-897-8006 | PINKSHELL.COM/EVENTS

IMPORTANT NOTES

GUARANTEE

The resort must be notified of the number of expected guests (the guarantee) seven (7) business days prior to the event. Charges will reflect the guarantee, even if fewer guests attend. If a guarantee is not received, the resort will consider the number indicated on the original arrangement forms to be correct and the guaranteed figure. The resort reserves the right to change menu prices. Menu prices will not be guaranteed outside of three months prior to the event unless stipulated in the contract.

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.

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.

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.

SET-UP FEES

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

SERVICE CHARGES

A twenty-five (25) percent service charge (\$25 minimum) and six and one half (6.5) percent 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.