



# WEDDING PACKAGES

## **Outdoor Wedding Ceremony Package For Guests of 25 or more**

Choice of Arch with Floral Arrangements

Potted Palms

Gift, Guest Book and Sand Ceremony Tables Provided

White Padded Guest Chairs

Outdoor Microphone System for Ceremony

Rehearsal and Ceremony Coordination

Choice of Beach Area or Beachfront Lawn for the Ceremony Site

Alternate Space in the event of Inclement Weather

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We offer Ceremony without Reception

Sunday through Thursday only, and is based on availability.

An additional fee may be required when Ceremony is held without Reception.

All Outdoor Events Must Conclude by 10:00 PM

Inclusive of Service Charge and Sales Tax

The Naples Beach Hotel & Golf Club



# WEDDING PACKAGES

## Wedding Plated Package I One Hour Cocktail Reception prior to Dinner

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Gordon's Vodka  
Early Times Bourbon  
Grants Scotch  
Gordon's Gin  
Ron Castillo Rum Corona  
Canadian Mist Whiskey

### Open Bar

Corona  
Miller Lite  
Heineken  
Budweiser  
Leaping Horse Wine Selection

Juices  
Soft Drinks  
Bottled Water

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### Butlered Hors d'oeuvres (Choice of Four)

#### Chilled Hors d'oeuvres

Fresh Basil and Tomato Bruschetta  
Fresh Fruit Brochette, Yogurt Sauce  
Smoked Salmon Coronet, Dill Cream Cheese  
Endive Spoon with Shrimp Mousse  
Assorted Finger Sandwiches

#### Warm Hors d'oeuvres

Spanikopita  
Chicken Tempura with Hoisin Sauce  
Vegetable Spring Roll, Sweet and Sour Sauce  
Bay Scallops Wrapped in Hickory Smoked Bacon  
Beef Satay with Spicy Szechwan Sauce

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### Three Course Plated Dinner (Choice of Soup or Salad)

#### Tomato Bisque Soup

Garnished with Fresh Basil and Cracked Black Pepper

#### Baby Lettuce Salad

Baby Mixed Greens, Julienne Carrots, Tomatoes, Cucumbers, Creamy Peppercorn Dressing

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### Entree Selections

#### Chicken Francaise

Served with Valencia Orange Sauce, Herb Whipped Potatoes and Fresh Vegetable Medley

#### Chicken and Grouper

Pan Seared Chicken Breast with Chardonnay Cream Sauce  
Herb Crusted Grouper with Lemon-Dill Beurre Blanc  
Oven Roasted Potatoes and Fresh Vegetable Medley

#### Chicken and Shrimp

Pan Seared Chicken Breast with Chardonnay Cream Sauce, Trio of Jumbo Shrimp Scampi  
Angel Hair Pasta and Fresh Vegetable Medley

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Leaping Horse Wines Served with Dinner  
Dinner Rolls and Butter, Coffee, Decaffeinated Coffee, Tea  
Basic Wedding Cake and Champagne Toast with Korbel Brut

Menu prices do not include taxable service charge or sales tax and are subject to change without notice.

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# WEDDING PACKAGES

## Wedding Plated Package II One Hour Cocktail Reception prior to Dinner

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Fris Vodka  
Canadian Club Whiskey  
Bombay Gin  
J&B Scotch  
Jim Beam Bourbon  
Bacardi Rum

### Open Bar

Corona  
Miller Lite  
Heineken  
Budweiser  
Beringer Wine Selection

Juices  
Soft Drinks  
Bottled Water

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### Butlered Hors d'oeuvres

**(Choice of Four-Select from Below or From Package I Offerings)**

#### Chilled Hors d'oeuvres

Goat Cheese and Sun-dried Tomato Tartine  
Artichoke Bottom Stuffed with Boursin Cheese  
Cucumber Filled Chicken Salad  
Cherry Tomato Stuffed with Seafood Salad  
Antipasto Brochette

#### Warm Hors d'oeuvres

Wild Mushrooms in Phyllo  
Chicken Satay with Peanut Sauce  
Smoked Salmon, Brie and Mushroom Napoleon  
Miniature Crab Cake with Carambola Chutney  
Beef Satay with Spicy Szechwan Sauce

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### Four Course Plated Dinner (Choice of Soup or Salad)

#### Tomato Bisque Soup

Garnished with Fresh Basil and Cracked Black Pepper

#### Florida Tropical Salad

Baby Greens, Tomato, Hearts of Palm, Mandarin Orange, Toasted Pine Nuts, Lemon-Dijon Vinaigrette

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### Entree Selections

#### Filet and Grouper

Grilled Petite Filet with Mushroom Demi-glace  
Bronzed Grouper with Pesto Cream Sauce  
Herbed Whipped Potatoes with Fresh Vegetable Medley

#### Filet and Shrimp

Grilled Petite Filet with Pink Peppercorn Demi-glace  
Baked Stuffed Jumbo Prawns with Lobster Sauce  
Potato Gratin and Fresh Vegetable Medley

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Beringer Wines Served with Dinner  
Dinner Rolls and Butter, Coffee, Decaffeinated Coffee, Tea  
Wedding Cake and Champagne Toast with Korbel Brut

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# WEDDING PACKAGES

## Wedding Plated Package III One Hour Cocktail Reception prior to Dinner

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### Open Bar

Absolut Vodka  
Crown Royal Whiskey  
Tanqueray Gin  
Jack Daniels  
Dewar's Scotch  
Captain Morgan Spiced Rum  
Bacardi 8 Year Old

Corona  
Miller Lite  
Heineken  
Budweiser  
Castle Rock Wine Selection

Juices  
Soft Drinks  
Bottled Water  
Bottled Water

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### Butlered Hors d'oeuvres

(Choice of Four-Select from Below or From Package II Offerings)

#### Chilled Hors d'oeuvres

Crabmeat and Avocado Roll-up  
Vegetable Batonets in Rice Paper with Vinaigrette  
Chicken Pinwheels with Sun-Dried Tomato,  
Goat Cheese and Pesto, in a Soft Tortilla Wrap  
Steak Tartare Crostini

#### Warm Hors d'oeuvres

Shrimp Tempura with Ponzu Sauce  
Scallop Napoleon with Salmon Mousse  
Fried Coconut Shrimp with  
Tropical Fruit Dipping Sauce  
Baby Beef Wellington with Mushroom Duxelles

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### Five Course Plated Dinner

#### Seafood Bisque Soup

Rich and Creamy, Garnished with Julienne Crab and Fresh Herbs

#### Bouquet of Mesclun

Baby Mesclun Greens Wrapped in Cucumber, Citrus Section, Balsamic Vinaigrette

#### Fruit Sorbet

Choice of Key Lime, Pink Champagne, Mango or Passion Fruit

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### Entree Selections

#### Filet and Yellowtail Snapper

Grilled Petite Filet with Mushroom Demi-glace, Yellowtail Snapper with Citrus Beurre Blanc  
Potatoes Anna and Fresh Vegetable Medley

#### Filet and Lobster

Grilled Petite Filet, Pink Peppercorn Demi-glace, Maine Lobster Claw and Medallions with Shallot Butter  
Chateau Potatoes and Fresh Vegetable Medley

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Castle Rock Wines Served with Dinner

Dinner Rolls, Ciabata, Lavosh, Herbed Butter, Coffee, Decaffeinated Coffee, Tea  
Wedding Cake and Champagne Toast with Domain Ste Michelle Brut

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# WEDDING PACKAGES

## Wedding Buffet Package I One Hour Cocktail Reception prior to Dinner

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Gordon's Vodka  
Early Times Bourbon  
Grants Scotch  
Gordon's Gin  
Ron Castillo Rum Corona  
Canadian Mist Whiskey

### Open Bar

Corona  
Miller Lite  
Heineken  
Budweiser  
Leaping Horse Wine Selection

Juices  
Soft Drinks  
Bottled Water

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### Butlered Hors d'oeuvres (Choice of Four)

#### Chilled Hors d'oeuvres

Fresh Basil and Tomato Bruschetta  
Fresh Fruit Brochette, Yogurt Sauce  
Smoked Salmon Coronet, Dill Cream Cheese  
Endive Spoon with Shrimp Mousse  
Assorted Finger Sandwiches

#### Warm Hors d'oeuvres

Spanikopita  
Chicken Tempura with Hoisin Sauce  
Vegetable Spring Roll, Sweet and Sour Sauce  
Bay Scallops Wrapped in Hickory Smoked Bacon  
Beef Satay with Spicy Szechwan Sauce

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### Buffet Dinner

#### Chef's Salad Bar

Florida Field Greens with an Array of Accompaniments  
Choice of Two Dressing

#### Select One Seafood Entrée

Baked Mahi Mahi with Tropical Fruit Chutney  
Seafood Linguine with a Light Basil Fumet  
Chili-Glazed Salmon

#### Select One Chicken Entrée

Grilled Chicken Breast with Lemon-Caper Sauce  
Fettuccine Alfredo with Chicken and Wild Mushrooms  
Smoked Chicken Breast with Chive Cream Sauce

#### Select One Carved Meat

Jamaican Jerked Pork Tenderloin with run raisin Sauce  
Roasted New York Strip with Cabernet Demi-glace

#### Penne Primavera

Chef's Vegetables and Oven Roasted Potatoes  
Assorted Dinner Rolls and Butter

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Leaping Horse Wine Served with Dinner  
Coffee, Decaffeinated Coffee, Tea  
Wedding Cake and Champagne Toast with Korbel Brut

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# WEDDING PACKAGES

## Wedding Buffet Package II

Wedding Buffet Package II requires a minimum of 50 guests  
**One Hour Cocktail Reception prior to Dinner**

Fris Vodka  
Canadian Club Whiskey  
Bombay Gin  
J&B Scotch  
Jim Beam Bourbon

### Open Bar

Bacardi Rum  
Corona  
Miller Lite  
Heineken  
Budweiser

Beringer Wine Selection  
Juices  
Soft Drinks  
Bottled Water

### Butlered Hors d'oeuvres

(Choice of Four-Select from Below or From Package I Offerings)

#### Chilled Hors d'oeuvres

Goat Cheese and Sun-dried Tomato Tartine  
Artichoke Bottom Stuffed with Boursin Cheese  
Cucumber Filled Chicken Salad  
Cherry Tomato Stuffed with Seafood Salad  
Antipasto Brochette

#### Warm Hors d'oeuvres

Wild Mushrooms in Phyllo  
Chicken Satay with Peanut Sauce  
Smoked Salmon, Brie and Mushroom Napoleon  
Miniature Crab Cake with Carambola Chutney  
Beef Satay with Spicy Szechwan Sauce

### Buffet Dinner

#### Chef's Salad Bar

Baby Spinach or Florida Field Greens served with an Array of Accompaniments including Cheese, Fresh Vegetable and Croutons, Choice of Two Dressing

#### Soup and Specialty Salads (Select 2)

Tropical Fruit Presentation • Tomato Bisque • Saffron Orzo Salad  
Marinated Artichoke Hearts and Portobello Mushrooms

#### Select One Seafood Entrée

Grilled Swordfish, Mediterranean Salsa • Herb Crusted Grouper, Citrus Beurre Blanc

#### Select One Chicken Entrée

Grilled Chicken Breast with Lemon-Caper Sauce • Pan Seared Chicken with Wild Mushroom Demi-glace  
Smoked Chicken Breast with Linguine Carbonara

#### Select One Carved Meat

Veal Tenderloin with Frangelico Morel Sauce • Roasted Prime Rib of Beef, Jus Natural and Horseradish Sauce

Grilled Vegetables and Bowtie Pasta with Pesto Sauce

Chef's Vegetables and Oven Roasted Potatoes

Assorted Dinner Rolls and Butter

Beringer Wines Served with Dinner

Coffee, Decaffeinated Coffee, Tea

Wedding Cake and Champagne Toast with Korbel Brut.

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# WEDDING PACKAGES

## Wedding Buffet Package III

Wedding Buffet Package II requires a minimum of 50 guests  
**One Hour Cocktail Reception prior to Dinner**

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### Open Bar

Absolut Vodka  
Crown Royal Whiskey  
Tanqueray Gin  
Jack Daniels  
Dewar's Scotch

Corona  
Miller Lite  
Heineken  
Budweiser  
Castle Rock Wine Selection

Juices  
Soft Drinks  
Bottled Water  
Captain Morgan Spiced Rum  
Bacardi 8 Year Old

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### Butlered Hors d'oeuvres

(Choice of Four-Select from Below or From Package II Offerings)

#### Chilled Hors d'oeuvres

Crabmeat and Avocado Roll-up  
Vegetable Batonnets in Rice Paper with Vinaigrette  
Chicken Pinwheels with Sun-Dried Tomato,  
Goat Cheese and Pesto, in a Soft Tortilla Wrap  
Endive Spoon with Lobster and Mango  
Steak Tartare Crostini

#### Warm Hors d'oeuvres

Shrimp Tempura with Ponzu Sauce  
Scallop Napoleon with Salmon Mousse  
Fried Coconut Shrimp with  
Tropical Fruit Dipping Sauce  
Duck and Wild Mushroom Phyllo Purse  
Baby Beef Wellington with Mushroom Duxelles

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### Buffet Dinner

#### Chef's Salad and Florida Caesar Bar

Baby Spinach, Romaine and Florida Field Greens served with an Array of Accompaniments including Cheeses, Fresh Vegetable, Croutons, Hearts of Palm, Artichoke Hearts and Pine Nuts  
Choice of Two Dressing

#### Soup and Specialty Salads (Select 3)

Tropical Fruit Presentation • Seafood Bisque • Saffron Orzo Salad • Sliced Roma Tomatoes • Mozzarella  
• Fresh Basil • Marinated Artichoke Hearts and Portobello Mushrooms in Balsamic Vinaigrette

#### Select One Seafood Entrée

Shrimp Scampi with Angel Hair Pasta • Grilled Tuna Steak with Warm Seaweed Slaw, Wasabi-Ginger Beurre Blanc  
• Sautéed Red Snapper, Roasted Red Pepper Beurre Rouge

#### Select One Chicken Entrée

Chicken Francaise with Valencia Orange Sauce • Chicken Roulade Filled with Goat Cheese and Vegetables  
• Fettuccini Alfredo with Chicken and Wild Mushrooms

#### Select One Carved Meat

Rack of Lamb, Rosemary-Mint Jus • Whole Roasted Beef Tenderloin en Croute,  
Cognac and Wild Mushroom Demi-glace

Grilled Vegetables and Bowtie Pasta with Pesto Sauce

Chef's Vegetables and Oven Roasted Potatoes • Assorted Dinner Rolls and Butter  
Camelot Wines Served with Dinner • Coffee, Decaffeinated Coffee, Tea  
Wedding Cake and Champagne Toast with Domaine Ste. Michelle Brut

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# WEDDING PACKAGES

## Wedding Package I and II Amenities

Complimentary Guest Room for Bride and Groom  
20% Discount on Guest Room Rates for out-of-town Guests  
Complimentary Valet Parking with Discretionary Gratuity  
Complete Room Set-up Including All Tables, Chairs and Floor Length Linen  
Mirrors with Votive Candles to Enhance Table Centerpieces  
Standard Size Dance Floor and Risers for Band, DJ Table  
Chair Covers with Sash  
Rehearsal, Ceremony and Reception Coordination

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## Wedding Package III Amenities

Package III includes all the amenities from Package I & II  
with an upgraded Complimentary Suite for Bride and Groom  
and Chivari Chairs with coordinating color chair pad

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## Wedding Upgrades Available

Bottle Water Service-Still or Sparkling • Candy Table  
Charger Plates • Chivari Chairs  
Chocolate Fountain/Fondue • Cookie Table  
Dressing Room for Bridal Party • Grooms Cake  
Ice Sculpture • Lighting Packages  
Martini Bar with Ice Luge • Presentation Menus  
Silver Cake Stand • Signature Cocktail  
Starfish or Sash Pew Markers • Table Linen Overlays  
Table Runners • Viennese Table  
Wedding Cake Accompaniments

Your Wedding Professional will assist you with pricing of upgrades.

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