

Plated Wedding Packages

Junonia Plated Package

Packages: Include reception site, (Except Captiva Ballroom),
open bar and any applicable cake cutting fees.

Includes

3 hour open call bar
Choice of three passed hors d'oeuvres
Choice of soup or salad
Fresh Rolls and Butter
Choice of sides

Choose One

Baked Stuffed Breast of Chicken with Sage stuffing and Roast chicken Veloute

Sliced Roast Beef with Bronze Mushroom Demi

Baked Tilapia with Lemon Chive Sauce

Grilled Mahi with Tropical fruit butter

Baked Lasagna Vegetable or Meat

Seared Breast of Chicken with Smoked Tomato and Mushroom Salsa

*There will be an additional charge of \$10.00 per person for groups offering a choice of two
or more entrees.*

Coquina Plated Package
Includes 4 hour open bar
Choice of 4 Hors d' oeuvres
Choice of Soup
Choice of Salad
Choice of sides

Entree
Choose One

Herb Crusted Breast of Chicken with lemon grass and white truffle oil

Roast Sirloin, subtle herbs and rich demi glace

Pan Roasted Shrimp, crisp pancetta and papaya relish

Bronzed Mahi, drizzled with citrus aioli

Grilled Grouper with Tomato Caper vinaigrette

Roast Breast of chicken roulade, Reggiano parmesan, baby spinach and toasted pine nuts.

Prime Rib of Beef au Poivre

There will be an additional charge of \$10.00 per person for groups offering a choice of two or more entrees.

Kings Crown Plated Package

Includes 4 hour open bar
Choice of 4 Hors d'oeuvres
Choice of Soup
Choice of Salad
Choice of sides

Choose One

Strip Sirloin and Crab-cake, Morel and white Truffle essence

Breast of Chicken topped with garlic sautéed Maine Lobster meat, fresh herb oil

Petite Filet and Lump Crab stuffed Shrimp, sweet shallot Demi and sun-dried tomato oil

Seared Veal Chop cracked black pepper and cognac glace.

There will be an additional charge of \$10.00 per person for groups offering a choice of two or more entrees.

Butler Passed Hors d'oeuvres

Antipasto Skewers
Seared Tuna with Mango Salsa
Caribbean Jerked Shrimp Skewers
Artichoke Hearts Stuffed with Blue Cheese
Beef Hibachi
Lemon Grass Chicken Skewers
Mini Crab cake with Chipotle Aioli
Tempura Coconut Shrimp
Filet Mignon in Bacon
Wild Mushroom Tart
Brie with Spiced Apple and Raisin

Soups

New England clam chowder
Chilled Mango with Mint
Creamy Chilled Cucumber
Lobster Bisque

Salads

Caesar Salad
A traditional favorite tossed in the room
Pink Shell House Salad
Field greens, pine-nut, blue cheese, roast garlic vinaigrette
Tomato Mozzarella Salad
Sliced tomato and fresh mozzarella with roast garlic and crostini with extra virgin olive oil

Chef's Starch

Oven Roast Fingerling Potato
Garlic Smashed Yukon Gold Potato
Blended Rice
Jasmine Rice
Crushed Ginger Sweet Potato

Chef's Vegetables

Grilled Vegetable
Mandoline Vegetable
Steamed Broccoli with Carrot
Steamed Asparagus

Buffet Wedding Packages

Packages: Include reception site, (Except Captiva Ballroom),
four hours of open bar and any applicable cake cutting fees.

Estero Island Package

Butler Passed Hors d'oeuvres for Cocktail Hour

Choice of three from list:

*

Salads

Choice of two from list:

*

Entrees

Choose Three:

Seared Chicken Breast with Lemon Caper Pesto

Grilled Mango-Herbed Chicken Breast

Sweet Thai Chili Seared Chicken

Caramelized Atlantic Salmon

Cuban Citrus Roast Pork

Key West Mahi Mahi with sun-dried tomato beurre blanc

Slow Roasted Top Beef Sirloin with bronzed button mushroom glaze

Penne Pasta tossed with fresh vegetables, artichoke hearts, sun-dried tomato, and herb-olive oil.

Starch

Choice of two starches from list:

*

Vegetable

Choice of one vegetable from list:

*

Fresh Rolls and butter

Freshly Brewed Coffee, Tea and Decaf

White Sand Beach Wedding Package

Butler Passed Hors d'oeuvres for cocktail hour

Choice of four from list:

*

Salads

Choose three from list:

*

Entrees

Choose Three:

Baked Grouper with Wasabi Crust, red chili sauce

Roast chicken breast, white wine sun-dried tomato and mushroom

Seared Salmon ragout of wild mushrooms

Dry Rubbed Sirloin of Beef

Tangerine Glazed Pork Tenderloin

Sesame Seared Tuna Medallions with soy-ginger glaze

Soba Noodles tossed with shrimp, scallops, snow peas and carrot with Bok Choy

Starch

Choice of two starches from list:

*

Vegetable

Choice of one vegetable from list:

*

Fresh Rolls and butter

Freshly Brewed Coffee, Tea and Decaf

Pink Shell Wedding Package

Butler Passed Hors d'oeuvres for cocktail hour

Choice of five from list:

*

Salads

Choice of three from list:

*

Entrees

Choose three:

Searched Yellowtail Snapper, lemon beurre blanc and fresh Lump Crab meat

Roast Rack of Pork, Freshly Made Granny smith apple chutney

Searched Chicken topped with fresh herbs, Roma tomato and EVO

Salmon en Croute with spinach and Boursin

Carved Roast Tenderloin of Beef

Pan Roasted Jumbo Shrimp with Pancetta and Papaya Relish

Jumbo Lobster Ravioli

Starch

Choice of two from list:

*

Vegetable

Choice of one from list:

*

Fresh Rolls and butter

Freshly Brewed Coffee, Tea and Decaf

Carving Stations

As added to any of our wedding packages

Choices:

Roast Tenderloin of Beef
Marchands du Vin, petite pan rolls
Serves 30 guests

Herb Crusted Strip Sirloin
Sweet shallot morel glace, sliced baguettes
Serves 30 Guests

Roast Rack of Veal
Demi Glace, whole grain bread
Serves 20 Guests

Oven Roasted Turkey Breast
Cranberry relish, semolina rolls, giblet gravy
Serves 30 Guests

Baked Side of Salmon en Crouete with Spinach and Boursin
Serves 30 Guests

Roast Prime Rib of Beef
Horseradish sauce, au jus, artisan rolls
Serves 25 guests

Bone in Ham
Whole Grain Mustard, Pineapple Chutney, Rolls
Serves 50

Roast Leg of Lamb
Mint Jelly, Pan Jus, Lavash
Serves 30 Guest

All carving stations include appropriate condiments and fresh rolls
Additional fee per carver \$ 100.00

Banquet Beverage Package Menu

Call Brands: Absolut Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Dewars, Seagram's VO, Jose Cuervo Gold Tequila, Jack Daniel's Bourbon
Imported and Domestic Beers, House Red, White and Zinfandel Wines.
Assorted Soft Drinks and Bottled Water are offered as part of the Wedding Package.

Action Events:

Minimum of 50 guests

Fort Myers Beach Event

Choose 2 Displays:

Imported and Domestic Cheese Display

Aged Cheddar and Swiss, Monterrey Jack with Peppers, Stilton Blue Cheese, and Boursin cheese garnished with fresh fruit and served with assorted crackers and biscuits.

Tropical Fruit Display

A variety of fresh local and imported fruits and berries

Crudités

Fresh Seasonal Vegetables with Boursin Cheese Dip

Choose 1 Action Station:

Pasta Station

Penne, Farfalle and Fusili pasta with Marinara, Alfredo, and pesto sauces with pepper, onion, mushroom, parmesan cheese, shrimp, chicken and Italian sausage toppings.

Garlic bread sticks

Asian Stir Fry

Beef, pork, shrimp, chicken stir fried with Bok Choy, snow peas, carrots, onion, baby corn, bamboo sprouts, water chestnuts., ginger, garlic, soy sauce, Szechuan sauce, and Teriyaki glaze. Served with steamed rice, Soba noodles, chow mien noodles, chop sticks and fortune cookie.

Southwest

Chicken, steak, shrimp and ground beef; fajita, tacos and burritos served with Peppers, onions, shredded cheddar, Guacamole, sour cream, salsa, Mexican red rice, refried beans, and tortilla chips.

Choose one Carving:

Oven Roasted Whole Turkey

Whole berry cranberry glaze, Semolina rolls, Giblet gravy

Roast Top Round

Rolls, Brown Gravy, Horseradish sauce

Baked Side of Salmon en Croute with Spinach and Boursin

Estero Island Event

Choose 2 Displays:

Imported and Domestic Cheese Display

Aged Cheddar and Swiss, Monterrey Jack with Peppers, Stilton Blue Cheese, and Boursin cheese garnished with fresh fruit and served with assorted crackers and biscuits.

Tropical Fruit Display

A variety of fresh local and imported fruits and berries

Crudités

Fresh Seasonal Vegetables with Boursin Cheese Dip

Savory Fondue

A blend of creamy and tangy cheeses melted for dipping and served with Tempura vegetables, raw vegetables and Artisan breads

Choose 2 Action Stations:

Pasta Station

Penne, Farfalle and Fusili pasta with Marinara, Alfredo, and pesto sauces with pepper, onion, mushroom, parmesan cheese, shrimp, chicken and Italian sausage toppings.

Garlic bread sticks

Asian Stir Fry

Beef, pork, shrimp, chicken stir fried with Bok Choy, snow peas, carrots, onion, baby corn, bamboo sprouts, water chestnuts., ginger, garlic, soy sauce, Szechuan sauce, and Teriyaki glaze. Served with steamed rice, Soba noodles, chow mien noodles, chop sticks and fortune cookie.

Southwest

Chicken, steak, shrimp and ground beef; fajita, tacos and burritos served with Peppers, onions, shredded cheddar, Guacamole, sour cream, salsa, Mexican red rice, refried beans, and tortilla chips.

Savory Crepe

Crepes with spinach, chicken and parmesan filling or shrimp, scallop, crab and Mornay, Red Pepper Rouille, whole grain mustard Aioli

Spuds-R-Us

Baked Potato, Mashed Yukon Gold Potato, Ginger Sweet Potato, Fingerling Potato. Cheddar cheese, Blue Cheese, sour cream, scallions, bacon, Wasabi, roasted garlic, chives, brown sugar, cinnamon and marshmallows

Choose one carving:

Roast Top Round

Rolls, Brown Gravy, Horseradish sauce

Roast Prime Rib of Beef

Au Jus, Horseradish Sauce, fresh rolls

Baked Side of Salmon en Croute with Spinach and Boursin

Oven Roasted Whole Turkey

Whole berry cranberry glaze, Semolina rolls, Giblet gravy

Pink Shell Action Event

Choose Three Displays:

Imported and Domestic Cheese Display

Aged Cheddar and Swiss, Monterrey Jack with Peppers, Stilton Blue Cheese, and Boursin cheese garnished with fresh fruit and served with assorted crackers and biscuits.

Tropical Fruit Display

A variety of fresh local and imported fruits and berries

Crudités

Fresh Seasonal Vegetables with Boursin Cheese Dip

Charcuteries

A variety of smoked and cured sliced meat, pates and terrines

Served with assorted relishes and Artisan breads

Sushi and Sashimi

A variety of cooked and raw seafood with assorted vegetables presented in the nigiri and roll styles

Savory Fondue

A blend of creamy and tangy cheeses melted for dipping and served with Tempura vegetables, raw vegetables and Artisan breads

Hot and Cold Tapas

Small plates of pistachio crusted scallop with risotto, skewered ginger shrimp with sweet and hot pickled cucumber and carrot, lollipop lamb chops with polenta, Baked Goat Cheese in marinara, lobster salad cucumber cups, seared tuna over ginger carrots and Prosciutto with melon and Manchego

Choose 2 Action Stations:

Pasta Station

Penne, Farfalle and Fusili pasta with Marinara, Alfredo, and pesto sauces with pepper, onion, mushroom, parmesan cheese, shrimp, chicken and Italian sausage toppings.

Garlic bread sticks

Asian Stir Fry

Beef, pork, shrimp, chicken stir fried with Bok Choy, snow peas, carrots, onion, baby corn, bamboo sprouts, water chestnuts., ginger, garlic, soy sauce, Szechuan sauce, and Teriyaki glaze. Served with steamed rice, Soba noodles, chow mien noodles, chop sticks and fortune cookie.

Southwest

Chicken, steak, shrimp and ground beef; fajita, tacos and burritos served with Peppers, onions, shredded cheddar, Guacamole, sour cream, salsa, Mexican red rice, refried beans, and tortilla chips.

Savory Crepe

Crepes with spinach, chicken and parmesan filling or shrimp, scallop, crab and Mornay, Red Pepper Rouille, whole grain mustard Aioli

Spuds-R-Us

Baked Potato, Mashed Yukon Gold Potato, Ginger Sweet Potato, Fingerling Potato. Cheddar cheese, Blue Cheese, sour cream, scallions, bacon, Wasabi, roasted garlic, chives, brown sugar, cinnamon and marshmallows

Choose 2 Carving:

Roast Top Round

Rolls, Brown Gravy, Horseradish sauce

Roast Prime Rib of Beef

Au Jus, Horseradish Sauce, fresh rolls

Herb Crusted Strip Sirloin

Sweet shallot morel demi glace, sliced baguettes

Roast Tenderloin of Beef

Demi Glace, petite pan rolls

Baked Side of Salmon en Croute with Spinach and Boursin

Oven Roasted Whole Turkey

Whole berry cranberry glaze, Semolina rolls, Giblet gravy

Whole Roast Pig

Sweet Plantains in brown sugar syrup, Fresh rolls

In addition to:

Displays

Imported and Domestic Cheese Display

Aged Cheddar and Swiss, Monterrey Jack with Peppers, Stilton Blue Cheese, and Boursin cheese garnished with fresh fruit and served with assorted crackers and biscuits.

Tropical Fruit Display

A variety of fresh local and imported fruits and berries,
with Vanilla Honey Yogurt Dip

Crudités

Fresh Seasonal Vegetables with Boursin Cheese Dip

Charcuteries

A variety of smoked and cured sliced meat, pates and terrines
Served with assorted relishes and Artisan breads

Sushi and Sashimi

A variety of cooked and raw seafood with assorted vegetables presented in the nigiri and roll styles

Savory Fondue

A blend of creamy and tangy cheeses melted for dipping and served with Tempura vegetables, raw vegetables and Artisan breads

Hot and Cold Tapas

Small plates of pistachio crusted scallop with risotto, skewered ginger shrimp with sweet and hot pickled cucumber and carrot, lollipop lamb chops with polenta, Baked Goat Cheese in marinara, lobster salad cucumber cups, seared tuna over ginger carrots
and Prosciutto with melon and Manchego

\$19++

Action Stations

Pasta Station

Penne, Farfalle and Fusili pasta with Marinara, Alfredo, and pesto sauces with pepper, onion, mushroom, parmesan cheese, shrimp, chicken and Italian sausage toppings.

Garlic bread sticks

Asian Stir Fry

Beef, pork, shrimp, chicken stir fried with Bok Choy, snow peas, carrots, onion, baby corn, bamboo sprouts, water chestnuts., ginger, garlic, soy sauce, Szechuan sauce, and Teriyaki glaze. Served with steamed rice, Soba noodles, chow mien noodles, chop sticks and fortune cookie.

Southwest

Chicken, steak, shrimp and ground beef; fajita, tacos and burritos served with Peppers, onions, shredded cheddar, Guacamole, sour cream, salsa, Mexican red rice, refried beans, and tortilla chips.

Savory Crepe

Crepes with spinach, chicken and parmesan filling or shrimp, scallop, crab and Mornay, Red Pepper Rouille, whole grain mustard Aioli

Spuds-R-Us

Baked Potato, Mashed Yukon Gold Potato, Ginger Sweet Potato, Fingerling Potato. Cheddar cheese, Blue Cheese, sour cream, scallions, bacon, Wasabi, roasted garlic, chives, brown sugar, cinnamon and marshmallows

Carving Stations

Roast Top Round

Rolls, Brown Gravy, Horseradish sauce

serves 25

Roast Prime Rib of Beef

Au Jus, Horseradish Sauce, fresh rolls

serves 25

Herb Crusted Strip Sirloin

Sweet shallot morel demi glace, sliced baguettes

serves 25

Roast Tenderloin of Beef

Demi Glace, petite pan rolls

serves 25

Baked Side of Salmon en Croute with Spinach and Boursin

serves 25

Oven Roasted Whole Turkey

Whole berry cranberry glaze, Semolina rolls, Giblet gravy

serves 25

Whole Roast Pig

Sweet Plantains in brown sugar syrup, Fresh rolls

serves 50

Dessert Stations

Ice Cream Sundae Banana Split Station

Chocolate Chocolate Chunk, Vanilla Bean, Coconut Ice cream, hot fudge, strawberries, crushed pineapple, Fresh whipped cream, crushed walnuts, heath bar crumbles, crushed Oreos.

Sweet Crepe Station

Crepes, bananas foster filling, cherries jubilee, vanilla cream, whipped cream, fresh berries, cinnamon, powdered sugar, raspberry sauce, kiwi sauce, mango sauce and caramel

Cup Cake Station

Carrot Cake, Banana Fosters and Red Velvet cup cakes with chocolate and vanilla butter cream frostings, fresh fruit, chocolates and sprinkle toppings

Notes:

++ = plus 20% service fee and 6% tax.

Chef fee of \$100++ applies to each Carved Item

Banquet Beverage Menu

Call Brands: Absolut Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Dewars, Seagram's VO, Jose Cuervo Gold Tequila, Jack Daniel's Bourbon

Premium Brands: Ketel One Vodka, Bombay Sapphire Gin, Myer's Dark Rum, Chivas Regal Scotch, Crown Royal Blended Whiskey, Jose Cuervo 1800 Tequila, Markers Mark Bourbon.

All Banquet Open Bars include Red and White House Wine, Imported & Domestic Beers, Bottled Waters & Assorted Soft Drinks.