



NAPLES GRANDE

*weddings*





# *happily ever after begins here*

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## ABOUT THE RESORT

### NAPLES GRANDE BEACH RESORT

- » An iconic Naples resort for 30 years
- » Situated on 23 waterfront acres overlooking the Gulf of Mexico
- » Recognized for impeccable service, unforgettable dining and numerous unique and coveted event spaces
- » 474 guestrooms, suites and garden villas - most offering private balconies with stunning Gulf views
- » On site audio visual, transportation and wedding planning services to coordinate every detail for your special day including:
  - » Event decor
  - » Florals
  - » Entertainment
  - » Transportation
  - » Officiant recommendations
  - » Photography & videography
- » The Spa at Naples Grande offers a luxurious destination for all of your hair, makeup and relaxation needs
- » Energizing recreation can be found at our three pools, miles of sugar-sand beach, private golf course, tennis courts and near by shopping
- » Conveniently located 30 minutes from Southwest Florida International Airport (RSW) and easily accessible from Hollywood Fort Lauderdale International Airport (FLL) and Miami International Airport (MIA)



*the beach*



UP TO 250 GUESTS

*sunset veranda*



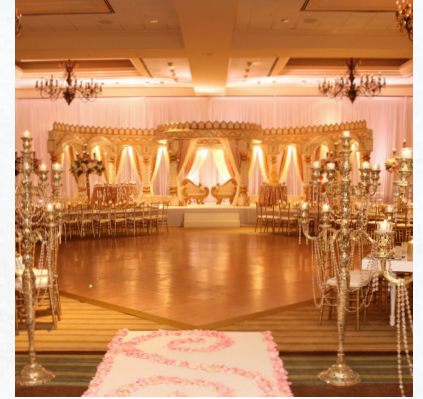
UP TO 200 GUESTS

*vista ballroom*



UP TO 200 GUESTS

*royal palm ballroom*



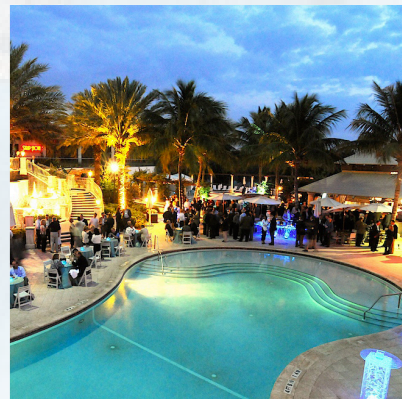
100-800 GUESTS

*orchid ballroom*



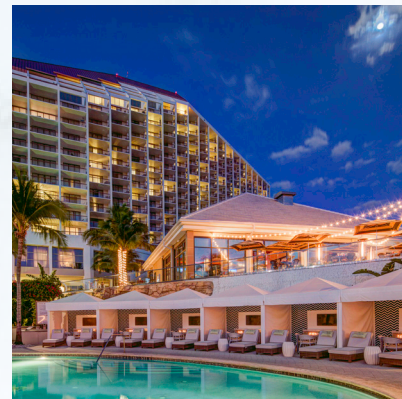
100-300 GUESTS

*mangrove pool*



UP TO 400 GUESTS

*palm terrace pool*

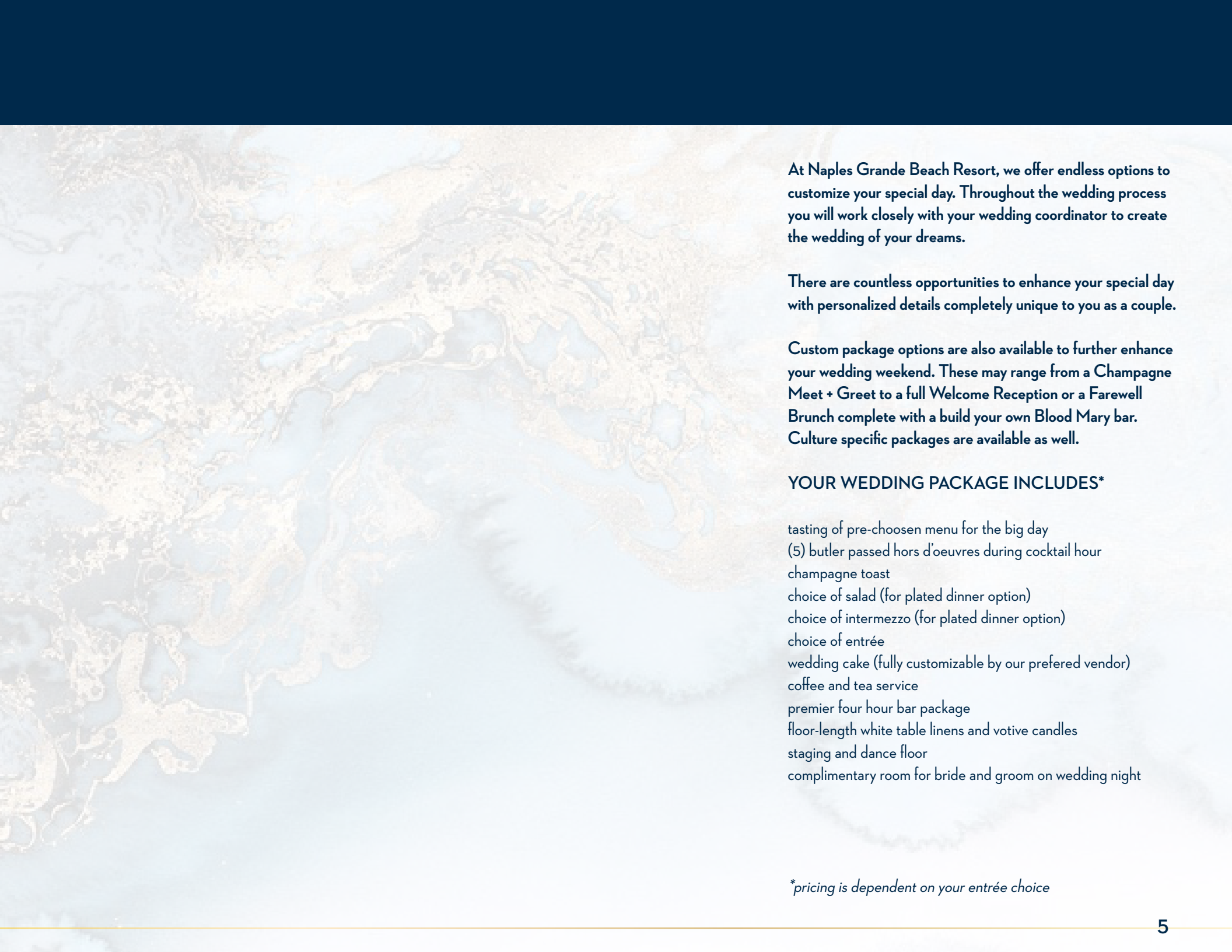


UP TO 100 GUESTS

*naples grande golf club*



UP TO 100 GUESTS



At Naples Grande Beach Resort, we offer endless options to customize your special day. Throughout the wedding process you will work closely with your wedding coordinator to create the wedding of your dreams.

There are countless opportunities to enhance your special day with personalized details completely unique to you as a couple.

Custom package options are also available to further enhance your wedding weekend. These may range from a Champagne Meet + Greet to a full Welcome Reception or a Farewell Brunch complete with a build your own Blood Mary bar. Culture specific packages are available as well.

#### YOUR WEDDING PACKAGE INCLUDES\*

- tasting of pre-choosen menu for the big day
- (5) butler passed hors d'oeuvres during cocktail hour
- champagne toast
- choice of salad (for plated dinner option)
- choice of intermezzo (for plated dinner option)
- choice of entrée
- wedding cake (fully customizable by our preferred vendor)
- coffee and tea service
- premier four hour bar package
- floor-length white table linens and votive candles
- staging and dance floor
- complimentary room for bride and groom on wedding night

*\*pricing is dependent on your entrée choice*

# Packages

All bar packages include imported, domestic & florida beer, bottled water, soft drinks & fruit juices

## ELITE BAR

30 person for the first hour  
24 person each additional hour  
14 drink

ketel one vodka  
tanqueray 10 gin  
ron zacapa rum  
don julio silver tequila  
johnnie walker black scotch  
maker's mark bourbon  
crown royal whiskey  
hennessey V.S cognac  
bv coastal estates wine

## PREMIER BAR

25 person for the first hour  
21 person each additional hour  
12 drink

titos vodka  
tanqueray gin  
cruzan rum  
sauza silver tequila  
johnnie walker red scotch  
jim beam bourbon  
canadian club whiskey  
hennessey V. S. cognac  
bv coastal estates wine

## BY THE DRINK

### IMPORTED BEER 9

heineken, corona, blue moon

### DOMESTIC BEER 8

miller lite, michelob ultra, bud light

### NON-ALCOHOLIC BEER 8

### MICROBREW & SPECIALTY BEER 9

### BEVERAGES

bottled water 6  
sparkling water 6  
bottled fruit juice 6  
soft drinks 6



# Bar Options

## CASH BAR

premier cocktails	12
wine by the glass	12
imported beer	11
domestic beer	10
soft drinks	7
bottled still water	7
sparkling water	7

## MARTINI BAR

*stirred or shaken  
olive or a twist  
choice of gin or vodka*

## PREMIER 12

vodka: ciroc, titos  
gin: nolets, tanqueray

## ELITE 15

vodka: belvedere, ketel one  
gin: tanqueray 10, hendricks

## SIGNATURE DRINKS 14

*ask for selections*

## CORDIALS

15

bailey's irish cream  
kahlua  
amaretto disarrano  
frangelico  
sambuca  
b&b  
drambuie  
grand marnier

## MOJITO BAR

14

*craft mojitos made to order*

## FLAVORS

original  
orange  
raspberry  
strawberry



## COLD

*three pieces per person*

### TUNA POKE CONES\*

avocado pearls

### CRAB & AVOCADO TARTLET

### SHRIMP CEVICHE SHOOTERS

### VEGETARIAN SUMMER ROLLS

thai chili sauce

### CALIFORNIA ROLLS

### MASCARPONE & CRANBERRY

### WALNUT CRISP

gorgonzola fig jam

### QUINCE & MANCHEGO ON FILO

### RASPBERRY ALMOND WITH BRIE

### GAZPACHO SHOOTER

### MAINE LOBSTER SUMMER ROLL

### FOIE GRAS BRIOCHE

artisanal quince jam

## HOT

*three pieces per person*

### CRAZY SHRIMP\*

wrapped in dough, sriracha

### COCONUT SHRIMP

sweet chili sauce

### LOBSTER MAC & CHEESE FRITTERS

### THREE CHEESE ARANCINI

yellow tomato coulis

### BACON WRAPPED FILET & GORGONZOLA

### CHICKEN TANDOORI SKEWERS

mint yogurt

### CHICKEN MACADAMIA

lemon grass sauce

### CHICKEN NASSAU

thai peanut sauce

### MINI CRAB CAKE

cajun remoulade



BEET CARPACCIO\*

frisee salad, passion fruit vinaigrette

BOSTON GREENS

peppered hearts of palm, fresh strawberries  
pear tomatoes, vanilla bean white balsamic vinaigrette

CLASSIC CAESAR SALAD

parmesan garlic flan, asiago cheese, focaccia croutons  
caesar dressing

HEIRLOOM TOMATO BURRATA SALAD

arugula, watercress, candied macadamia nuts  
sherry vinaigrette

ORGANIC BOUQUET OF BABY GREENS

pickle vegetables, gorgonzola honey, walnuts  
poached bosc pear, passion fruit vinaigrette

*please select one flavor*

LEMON-THYME SORBET

POMEGRANATE GINGER GRANITE

RASPBERRY SORBET

## BY LAND

ROASTED CHICKEN BREAST \$159  
stuffed with sun-dried tomato, spinach & gruyère cheese  
parmesan polenta, roasted baby vegetables, chicken jus

CLASSIC FILET MIGNON \$179  
smoked cipollini onions, parsnip potato purée, roasted wild  
mushrooms, seasonal vegetables, pinot noir sauce

HERB CRUSTED LAMB LOIN \$179  
served with yellow lentils & garlic fingerling potatoes  
roasted vegetables and red wine glaze

24 HOUR BRAISED SHORT RIBS \$159  
caramelized shallots & mushrooms, garlic potato purée  
roasted asparagus & orange glazed carrots

## BY SEA

LOBSTER AND PEARLS\* \$189  
served on a caviar tin can with roasted vegetables  
mushrooms chardonnay sauce

PAN SEARED GULF GROUPE \$179  
florida citrus sauce, currant almonds, israeli couscous  
seasonal vegetables

HERB CRUSTED SEA BASS \$179  
red wine reduction, vegetable & wild mushroom risotto  
tomato coulis, piquillo peppers relish, baby vegetables

MISO MARINATED HALIBUT \$179  
lemon grass butter sauce, bamboo rice medley  
steamed baby turnips and grilled asparagus

## DUETS

GRILLED BEEF TENDERLOIN + \$199  
PAN SEARED SEA BASS  
potato mooseling, herb infused heirloom tomato  
merlot reduction, braised swiss chard, blush orange sauce

FENNEL POLENTA \$199  
SEARED GROUPE + FOIE GRASS  
MELTED BEEF TENDERLOIN  
key lime butter  
port wine reduction  
roasted asparagus, caramelized shallots, spinach  
potato cakes, oyster & shitake mushrooms

MADAGASCAR VANILLA \$199  
POACHED MAINE LOBSTER +  
HERB BUTTER PAN SEARED FILET MIGNON  
citrus butter  
merlot reduction  
seasonal vegetables, caramelized garlic & shallots  
tarragon, potato gratin

*(vegan options available upon request)*

\* signature item

*Build your own action station - work with the Chef to design your dream wedding action station.*

PLEASE CHOOSE THREE:

CARVING

SALAD

RISOTTO

THEMED

CARIBBEAN

ITALIAN

\$180 per person

PIZZA

SLIDERS

CHIPS

LOLLIPOP WINGS

buffalo, BBQ, sriracha red, blue cheese ranch

\$22 per person



PREMIUM BAR INCLUDED (UPGRADE TO THE ELITE BAR FOR AN ADDITIONAL \$15 PER PERSON)

## EVERY DAY

7

### COLD

#### CAPRESE

tomato, mozzarella, basil, cone

#### BLUE CHEESE & PEAR GOUGERE

#### BRIE

grape, spiced walnut ficelle

#### SMOKED SALMON

potato pancake, caviar

### HOT

#### SESAME CHICKEN

ginger hoisin

#### EMPANADA

*select one:*

short rib, chorizo, chicken

#### DIM SUM

choose one: shrimp, edamame  
chicken lemongrass or vegetable

#### CONCH FRITTER

cajun remoulade

#### TRUFFLE GRILLED CHEESE

tomato bisque

## PREMIER

8

### COLD

#### ROCK SHRIMP CEVICHE

#### VEGETARIAN SUMMER ROLLS

thai chili sauce

#### CALIFORNIA ROLL

#### FIG & GOAT CHEESE

rose water crystals

#### APPLE & BLUE CHEESE TARTLET

### HOT

#### SHRIMP OR CHICKEN SATAY

thai peanut

#### CHICKEN QUESADILLA

roasted tomato salsa

#### COCONUT SHRIMP

sweet thai chili sauce

#### MINI CUBAN PANINI

#### ANDOUILLE SAUSAGE

puff pastry, dijon

#### BEEF WELLINGTON

## ELITE

9

### COLD

#### CRAB & AVOCADO PUSH POP

#### SPICY TUNA TARTARE

soy ginger

#### NIGIRI SUSHI

wasabi, soy, pickled ginger

#### SPICY TUNA MAKI ROLL

#### MINI LOBSTER ROLL

#### SHRIMP CEVICHE SHOOTERS

### HOT

#### LAMB LOLLIPOPS

green yogurt, mint

#### MARYLAND CRAB CAKE

old bay aioli

#### BLACKENED GULF GROUPE SLIDERS

cayenne-lime aioli

#### CRISPY CUBAN CIGAR

spiced chicken, mojo aioli

#### MINI FILET MIGNION

truffle potato

#### MISO GLAZED SALMON



Our breakfast send off is a unique way to thank friends and family who helped celebrate your big day. You can even include our famous bloody Mary bar to spice things up as you say goodbye to guests, and hello to happily ever after!

## PLATED

### ON THE TERRACE

\$36

*selection of beverages:*

orange, grapefruit, cranberry & apple juice  
coffee, hot & iced tea

strawberry yogurt & granola parfait  
scrambled eggs, herbs, aged cheddar  
breakfast potato  
applewood smoked bacon  
assorted croissants & biscuits  
fruit preserves, butter

### THE BOARDWALK

\$39

*selection of beverages:*

orange, grapefruit, cranberry &  
apple juice, coffee, hot & iced tea

eggs benedict  
breakfast potato  
asparagus, roasted tomato  
assorted croissants & biscuits  
fruit preserves, butter

## BUFFET

### CONTINENTAL

\$33

*selection of beverages:*

orange, grapefruit, cranberry & apple juice  
coffee, hot & iced tea

seasonal fruits & berries  
croissants, danishes, muffins  
fruit preserves, butter

### GULF COAST

\$45

*selection of beverages:*

orange, grapefruit, cranberry & apple juice  
coffee, hot & iced tea

seasonal fruits & berries  
display of individual flavored yogurts  
dry cereals, whole & skim milk  
oven-fresh bakery specialties  
fruit preserves, butter  
oatmeal with golden raisins, brown sugar  
scrambled eggs  
buttermilk pancakes, warm maple syrup  
sausage links  
smoked applewood bacon  
breakfast potato  
white, wheat, rye & multigrain toast station

### EVERGLADES

\$49

*selection of beverages:*

orange, grapefruit, cranberry & apple juice  
coffee, hot & iced tea

seasonal fruit & berries  
plain & fruit flavored yogurt bar  
warm cinnamon buns, bagels, coffee cakes  
fruit preserves, butter, cream cheese  
oatmeal with golden raisins, brown sugar  
scrambled eggs  
poached eggs benedict  
cinnamon french toast, warm maple syrup  
sausage links  
applewood smoked bacon  
home fried potatoes  
white, wheat, rye & multigrain toast station

### 'OVER THE TOP' BLOODY MARY BAR \$10

*add a bloody mary bar to jump start your morning*

bloody mary mix	bacon
v-8	sausage links
clamato juice	charcuterie
tomato juice	mini grilled cheese
pepperoncini	and more!
pickle spears	
pickled green beans	
celery	
stuffed olives	
poached shrimp	

## AUDIO VISUAL SERVICES

PRESENTATION SERVICES AUDIO VISUAL (PSAV) is the on site vendor for Naples Grande Beach Resort.

If you would like to utilize a projector for a wedding slide show, PSAV can provide complete in-house event technology with state of the art equipment and professional technicians.

A sales manager will provide a comprehensive proposal after discussing your production requirements and budget. PSAV comes highly recommended by hotel management staff and our customers.

For more information, please visit [WWW.PSAV.COM](http://WWW.PSAV.COM).

## TRANSPORTATION

Our on site transportation department will help you determine your needs and cater to any number of guests with their diverse fleet of limousines, trolleys, town cars, coach buses and more.

## THE SPA AT NAPLES GRANDE

Full service, luxurious spa village boasting a floating hair and nail salon to accommodate all of your wedding needs. Our master stylists are available for photo ready day of hair and makeup for your entire wedding party either at the spa or in the comfort of your guestroom. Please contact the spa for special pricing and reservations.

## EVENT PLANNING + DECOR

We encourage you to contact our preferred partner, WeddingLux to assist with managing the details of your wedding. As our in house, full service partner, WeddingLux provides a unique, one stop wedding planning experience.

Professional planners will personalize, coordinate and produce the most memorable occasion possible. You can enjoy your special day knowing that no detail - however small - has been overlooked.

Allow WeddingLux to manage the many facets of your wedding including:

- FULL SERVICE WEDDING & EVENT PLANNING
- DECOR & DESIGN SERVICES
- FLORAL ARTISTRY
- DAY OF WEDDING COORDINATION
- UNIQUE ENTERTAINMENT OPTIONS
- CEREMONY OFFICIANTS
- PHOTOGRAPHY & VIDEOGRAPHY SERVICES
- MAKEUP ARTISTRY
- TRANSPORTATION/EXCURSIONS



## GENERAL INFORMATION

### CATERING PRICING

All catering pricing is subject to a 25% Service Charge and 6% Florida State Sales Tax.  
All outdoor events are subject to an additional 2% Service Charge.

### FUNCTION SPACE

The Resort reserves the right to change the location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

### GUARANTEES

In order to make your banquet a success, please notify our Catering Department of the guaranteed number of guests attending each function, at least 3 business days (72 hours) in advance.

Guarantees are not subject to reduction within the 72 hour period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

### OUTDOOR FUNCTIONS

A final decision on location must be made four (4) hours prior to event starting time and six (6) hours prior for beach functions.

Heater rental, \$350 each.

If client requests to hold functions outside against the advice of the Resort, the indoor location will also be set.  
A set up charge of \$5 per person, with a minimum charge of \$250 will be applied to the Master Account.

### CHEF FEE

\$200 each for first 2 hours  
\$125 each for each additional hour

### BAR FEES

#### BARTENDER

\$150 each for the first 3 hours  
\$50 each for each additional hour

#### WINE CORKAGE

\$30 per 750ml bottle

#### LIQUOR CORKAGE

\$150 per 1L bottle

#### ATTENDANT FEE

includes butlers, cocktail servers  
& buffet attendants

\$150 each for the first 3 hours  
\$50 each for each additional hour

#### SMALL GROUP FEE

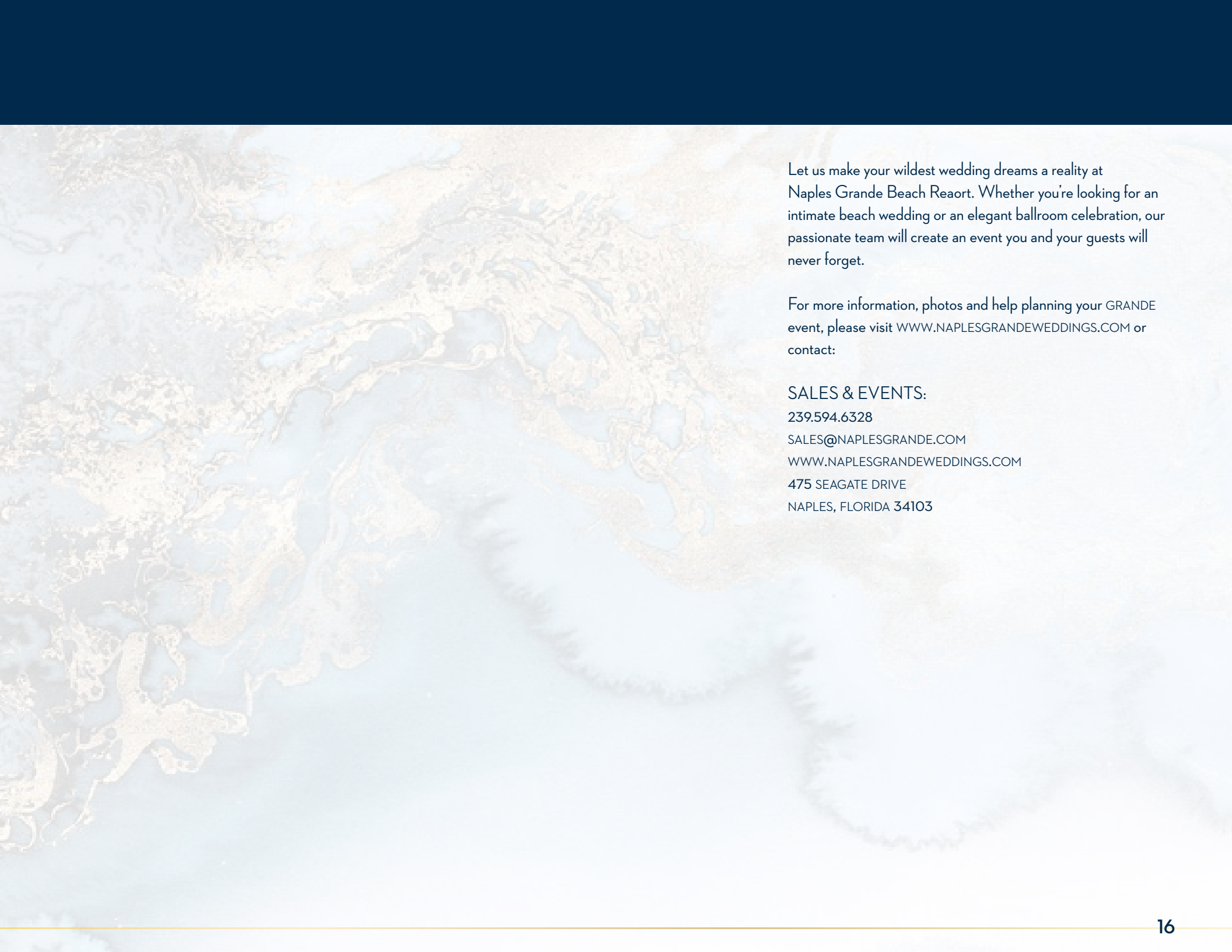
\$150 for 25 persons or fewer

#### BEACH FEE

1-200 GUESTS  
\$3,000 +15 per person

#### 201+ GUESTS

\$4,000 +15 per person



Let us make your wildest wedding dreams a reality at Naples Grande Beach Reaort. Whether you're looking for an intimate beach wedding or an elegant ballroom celebration, our passionate team will create an event you and your guests will never forget.

For more information, photos and help planning your GRANDE event, please visit [WWW.NAPLESGRANDEWEDDINGS.COM](http://WWW.NAPLESGRANDEWEDDINGS.COM) or contact:

**SALES & EVENTS:**

239.594.6328

[SALES@NAPLESGRANDE.COM](mailto:SALES@NAPLESGRANDE.COM)

[WWW.NAPLESGRANDEWEDDINGS.COM](http://WWW.NAPLESGRANDEWEDDINGS.COM)

475 SEAGATE DRIVE

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