



DAYTONA BEACH

Weddings

**BANQUET MENU**

All prices subject to 22% taxable service charge and 6.5% sales tax.



DAYTONA BEACH



## **WEDDING CEREMONY**



### **CEREMONY INCLUSION**

Spectacular Indoor and Outdoor Ocean Front Venues

Ceremony Rehearsal (Location and Date Based on Availability)

Custom Seating Set Up for Your Guests

Sound System: Wireless Mic, (2) Speakers

Fruit Infused Hydration Water Station

Wedding Arch

Weather Back Up Location, If Applicable

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## **WEDDING RECEPTION PACKAGES**

### **RECEPTION PACKAGE INCLUSIONS**

(There is a minimum of 50 guests for all wedding packages)

Spectacular Ocean Front Indoor and Outdoor Venues  
Private Ballroom or Event Space with Dance Floor and Staging  
“A Glam Room”

Menu Tasting for up to Four Guests prior to Your Wedding  
Cake Cutting

Elegantly Dressed Hotel Wait Staff and Bartenders  
“I DO” Toast

Personal Butler for Couple During Reception  
Floor Length House Linens, with Overlays and Napkins

Standard Banquet Chairs and Tables  
Sweetheart Table, Gift Table, and Cake Table  
Votive Candles, and Table Numbers

Oceanfront Deluxe Suite for the Couple on Wedding Night  
(Suite Type Based on Availability)

Preferred Guestroom Accommodations Available for Guests  
10% off Any Spa Service or Wedding Party and Guests in the Rock Spa  
Guitar with Couples Name and Wedding Date Imprint as Guestbook

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### **WEDDING RECEPTION ENHANCEMENTS**

Wedding Planner Services Available (Day of Coordination to Full Planning)

Specialty Décor, Chairs and Linen Available

LED Uplight Packages Available

Dance Floor Monogram

All prices subject to 22% taxable service charge and 6.5% sales tax.



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## WEDDING DINNER BUFFETS

All themed buffets include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea. Buffets will be removed after 1.5 hours.

### *Caribbean Queen*

Caribbean Chicken Gumbo or Spiced Pumpkin Soup

Romaine Lettuce, Spring Mix, Sliced Red Onions, Grape Tomatoes,  
Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses

Fresh Baked Rolls & Butter

Dressings: Cilantro Ranch, Balsamic Vinaigrette

#### ENTRÉES AND SIDES

Jamaican Braised Short Ribs

Blackened Mahi Mahi with Pineapple Salsa

Rice and Beans

Candied Sweet Potato

Edamame Succotash

**\$80 per person**

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### *Living La Vida Loca*

Chicken Tortilla Soup

Taco Station: Beef Barbacoa, Braised Chicken Tinga, Pork Carnitas

Corn Tortillas, Cilantro, Limes, Shaved Red Onion, Sliced Jalapeños

Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream

Tortilla Chips & Salsas

#### SIDES

Stewed Black Beans

Poblano & Plantain Melange

Mexican Rice

Grilled Vegetables with Fajita Seasoning

**\$80 per person**

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## *That's Amore*

Italian Vegetable Minestrone

Chopped Caprese Salad – Mozzarella, Heirloom Tomato, Spinach, Basil, Balsamic  
Antipasto Salad – Kalamata Olives, Pickled Peppers, Garbanzo Beans, Artichokes, Salami

### ENTRÉES AND SIDES

Cod Puttanesca  
Pesto Grilled Chicken  
Baked Rigatoni Bolognese

Green Beans with Tomatoes and Parmesan  
Tuscan Roasted Potatoes

Garlic Bread

**\$85 per person**

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## *Come Sail Away*

New England Clam Chowder

Boston Bibb Lettuce Salad – Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette  
Iceberg Cobb Salad – Egg, Tomato, Bacon, Blue Cheese Dressing

Fresh Baked Rolls & Butter

### ENTRÉES AND SIDES

Massachusetts Pot Roast  
Baked Cod Casino  
Lobster Ravioli - Sherry Cream Sauce

Salt-Boiled New Potatoes  
Roasted Asparagus and Carrots

**\$95 per person**

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## Blue Hawaii

Coconut Ginger Chicken Soup

Fire and Ice Salad – Marinated Tomato, Cucumber, Sweet Onion & Basil  
Citrus Cabbage Salad – Orange, Carrot, Peppers, Edamame, Sesame Vinaigrette

Hawaiian Rolls & Honey Butter

### ENTRÉES AND SIDES

Teriyaki Marinated Chicken Thighs  
Macadamia Nut-Crusted Fish with Mango Glaze  
Pork Loin with Teriyaki and Pineapple Sauce

Char-Grilled Bok Choy  
Vegetable Fried Rice  
Tri-Color Roasted Potatoes

**\$95 per person**

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## Domo Arigato Mr. Roboto

Mushroom Miso Soup

Cucumber & Carrot Sunomono – Sesame, Wakame, Ginger, Soy  
Chopped Cabbage Salad – Carrot, Peppers, Ginger, Edamame, Sesame Vinaigrette

### ENTRÉES AND SIDES

Mongolian Flank Steak and Broccoli  
Kung Pao Shrimp with Chilis and Peanuts  
Bourbon Chicken

Vegetable Fried Rice  
Jasmine Rice  
Stir Fried Cabbage and Vegetables

**\$95 per person**

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## Young Americans

Cream of Yukon Gold Potato Soup with Smoked Gouda and Pancetta

Baby Iceberg Wedge Salad with Chopped Bacon, Grape Tomatoes and Roasted Red Peppers  
Blue Cheese Dressing

Fresh Baked Rolls & Butter

### ENTRÉES AND SIDES

Roasted Beef Strip Loin, Bordelaise Sauce

Chimichurri Grilled Salmon

Penne Pasta, Roasted Shallot Butter, Grape Tomato, Spinach, Fresh Mozzarella, Basil

Goat Cheese Mashed Potatoes

Grilled Asparagus and Sundried Tomatoes

**\$100 per person**

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## Soul Train

Fire and Ice Salad – Marinated Tomato, Cucumber, Sweet Onion & Basil

Three Bean Salad – Haricot Vert, Kidney Bean, Chickpea, Spinach, Cajun Vinaigrette

Jalapeño Cornbread

### SEAFOOD DISPLAY

Peel and Eat Shrimp

### ENTRÉES AND SIDES

Chicken and Andouille Gumbo

Blackened Redfish with Bell Pepper Relish

Shrimp Jambalaya

Jasmine Rice

Corn Maque Choux

Roasted Okra and Squash

**\$115 per person**

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Band  Together

*Unplugged*

Italian Minestrone Soup

Chopped Romaine Salad – Tomatoes, Cucumbers, Garbanzo Beans, Roasted Red Peppers, Lemon Vinaigrette

Bibb Lettuce Salad – Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

Fresh Baked Rolls & Butter

SEAFOOD DISPLAY

Chilled Peel and Eat Shrimp | Snow Crab Legs | Cocktail Sauce and Lemon Wedges

ENTRÉES AND SIDES

Herb Roasted Chicken Quarters

Braised Beef Short Ribs with Peppercorn Jus

Salmon En Croûte

Herb Roasted Potato

Saffron Rice Pilaf

Charred Broccolini

**\$145 per person**

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*High Rollers*

Manhattan Conch Chowder

Vegas Caesar – Focaccia Croutons, Boquerones, Crispy Parmesan, Lemon Vinaigrette

Poached Pear & Arugula – Baby Arugula, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette

Fresh Baked Rolls & Butter

COLD DISPLAY

Imported & Domestic Cheese Display | Jumbo Shrimp Cocktail | Cocktail Sauce and Lemon Wedges

ENTRÉES AND SIDES

Chef Carved Beef Tenderloin, Rosemary Scented Red Wine Reduction

Herb Roasted Chicken – Wild Mushroom Veloute

Seared Sea Bass with Corn & Crab Maque Choux Cream

Roasted Root Vegetables

Boursin Whipped Potatoes

Grilled Asparagus & Roasted Red Peppers

**\$160 per person**

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## PLATED

All plated selections include fresh rolls & butter, choice of salad, freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

### Salad

#### HOUSE SALAD

House Spring Mix, Sliced Cucumbers, Grape Tomatoes, Pickled Onions and Italian or Ranch Dressing

#### CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Lemon & Homemade Caesar Dressing

#### APPLE CRANBERRY SALAD

Spring Mix Lettuce, Feta Cheese, Candied Pecans, Dried Cranberries, Apple Cider Vinaigrette

#### POACHED PEAR & ARUGULA

Baby Arugula, Blue Cheese, Candied Pecans, Apple Cider Vinaigrette

#### BIBB LETTUCE SALAD

Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

#### TOMATO & BURRATA

Marinated Heirloom Tomatoes, Burrata Cheese, Basil, Spinach, Balsamic Reduction, Extra Virgin Olive Oil

### Entrees

Choose up to 3 Options

#### CAPRESE BALSAMIC GRILLED CHICKEN

Fresh Mozzarella, French Green Beans, Roasted Red Bliss Potato

#### LIGHTLY BREADED CHICKEN PICATTA

Lemon Picatta Sauce, Broccolini, Roasted Vegetable Couscous

#### PAN SEARED CHICKEN BREAST

Sundried Tomatoes, Goat Cheese, Whipped Potato, Broccolini

**\$70 per person**

#### GRILLED WILD CAUGHT SALMON

Chef's Vegetable Selection, Saffron Rice Pilaf, Tropical Salsa

**\$72 per person**

#### SLICED HERITAGE PORK LOIN

Cajun Apple Compote, Garlic Mashed Potato, Grilled Vegetables

**\$74 per person**

#### BLACKENED MAHI MAHI

Coconut Rice, Grilled Asparagus, Tropical Salsa, Orange Gastrique

**\$76 per person**

#### GRILLED NEW YORK STEAK

Chimichurri Sauce, Roasted Potatoes, Chef's Vegetable Selection

**\$82 per person**

#### GRILLED RIB EYE

Chef's Vegetable Selection, Compound Butter, Garlic Mashed Potato

**\$84 per person**

#### GRILLED FILET MIGNON

Garlic Mashed Potato, Chef's Vegetable Selection, Bordelaise Sauce

#### PAN SEARED SEA BASS

Corn & Edamame Succotash, Carrot Puree, Florida Citrus Buerre Blanc

**\$88 per person**

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## Vegetarian Entree Options

### **BAKED STUFFED PORTOBELLO MUSHROOM**

Couscous, Roasted Vegetables, Mozzarella Cheese, Pesto Sauce, Balsamic Glaze

### **VEGETABLE RATATOUILLE**

Roasted Vegetables, Tomato Pomodorina Sauce

**\$60 per person**

### **POTATO GNOCCHI PASTA**

Tomato Pomodorina Sauce, Parmesan, Basil Oil, Diced Vegetables

### **KUNG PAO VEGETABLE STIR FRY**

Mixed Diced Vegetables, Kung Pao Sauce, Roasted Peanuts

### **GRILLED TRUMPET MUSHROOM**

Edamame, Succotash, Charred Broccolini

**\$62 per person**

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## Plated Dinner Duets

### **PAN SEARED CHICKEN & JUMBO SHRIMP**

Sundried Tomato Cream Sauce, Mushroom & Spinach Risotto

**\$84 per person**

### **WILD CAUGHT SALMON & SHRIMP SKEWER**

Chile Miso Glaze, Jasmine Rice, Roasted Sesame Broccoli

**\$90 per person**

### **PETITE FILET MIGNON & SEARED SCALLOPS**

Red Wine Reduction, Lemon Butter Sauce, Fingerling Potatoes, Grilled Asparagus

**\$100 per person**

### **BRAISED WAGYU SHORT RIB & GIANT PRAWNS**

Red Wine Reduction, Lemon Butter Sauce, Boursin Whipped Potatoes, Grilled Asparagus

**\$125 per person**

### **DRY AGED NEW YORK STRIP STEAK & SEA BASS**

Chimichurri, Jalapeño Plantain Beurre Blanc, Pommes Dauphinoise & Grilled Asparagus

**\$155 per person**

### **PRIME FILET MIGNON & AUSTRALIAN LOBSTER TAIL**

Cabernet Reduction, Citrus Beurre Blanc, Pommes Fondant & Charred Broccolini

**market price**

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## Display Stations

Cocktail Reception/Late Night

### Cold Displays

#### **FRESH VEGETABLE CRUDITÉ PLATTER**

Hummus, Ranch Dressing

**\$7.50 per person**

#### **SLICED SEASONAL FRUIT DISPLAY**

**\$9 per person**

#### **CHEESE DISPLAY**

Artisan and Imported Cheeses, Garlic Bread, Lavash Crackers

**\$12 per person**

#### **CHARCUTERIE DISPLAY**

Cured Sliced Meats, Marinated Olives,  
Pickled Vegetables, Mustards, Toasted Breads

**\$15 per person**

#### **MASHED POTATO BAR**

Whipped Idaho Potatoes &  
Country Style Mashed Red Mashed Potatoes  
Chopped Bacon, Sour Cream, Shredded Cheese, Chives,  
Mushroom Gravy, Four Cheese Sauce, Jalapeños, Butter

**\$14 per person**

### Hot Displays

#### **BUILD YOUR OWN MINI SLIDER STATION**

(Choose 3)

#### **MINI BEEF BURGER**

American Cheese, Pickle, Mini Artisan Roll

#### **TURKEY BURGER**

White Cheddar, Cranberry Mayonnaise, Mini Artisan Roll

#### **BEEF SHORT RIB**

Sautéed Red Onion, Goat Cheese, Mini Artisan Roll

#### **BBQ SHREDDED PORK**

Coleslaw, Pickle Chips, Mini Artisan Roll

#### **CHICKEN PARMESAN**

Mozzarella, Marinara Sauce, Mini Artisan Roll

#### **GRILLED PORTOBELLO**

Fresh Mozzarella, Basil Mayonnaise,  
Mini Artisan Roll

**\$21 per person**

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## Carving Stations

All carving stations require \$150.00 attendant fee per attendant for 2 hours of service.  
\$50.00 for each attendant for additional hour.

<b>ROASTED BONELESS LEG OF LAMB</b> (serves 15) Herb Roasted with Fresh Garlic, Mustard and Thyme. Served with Rosemary Mint Pesto, Rosemary Au Jus, Assorted Dinner Rolls	\$300 each
<b>BAKED SALMON EN CROUTE</b> (serves 20) Fresh Salmon Baked in Puff Pastry with Sautéed Spinach, Boursin and Onions. Served with Lemon Dill Sauce	\$300 each
<b>ROASTED BREAST OF TURKEY</b> (serves 30) Cranberry Mayonnaise, Assorted Dinner Rolls, Condiments	\$325 each
<b>SMOKED PORK LOIN</b> (serves 50) Pineapple & Pepper Chutney, Artisan Mini Rolls	\$375 each
<b>WHOLE ROAST TENDERLOIN OF BEEF</b> (serves 30) Wild Mushroom Demi-Glace, Whole Grain Mustard, Assorted Dinner Rolls	\$525 each
<b>ROASTED PRIME RIB OF BEEF</b> (serves 40) Horseradish Cream, Au Jus, Mini French Baguettes	\$600 each

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## Action Stations

All action stations require \$150.00 attendant fee per attendant for 2 hours of service.  
\$50.00 for each attendant for additional hour.

### **ON TOP OF SPAGHETTI**

Cavattapi, Penne Pasta, Tomato Basil, Asiago Cream Sauces, Sausage, Roasted Chicken, Chopped Bacon, Spinach, Asparagus, Artichokes, Sun-Dried Tomatoes, Shaved Parmesan, Red Pepper Flakes, Warm Bread Sticks

\$21 per person

### **I AM 'PHO' REAL**

Vietnamese Meatballs, Poached Shrimp, Rice Noodles, Ginger Broth, Peanut Sauce Cilantro, Thai Basil, Mint, Bean Sprouts, Shaved Carrots, Scallions, Chopped Peanuts

\$22 per person

### **RICE RICE BABY**

Creamy Arborio Rice with a selection of Poached Shrimp, Grilled Chicken, Pork Belly, Sliced Mushrooms, English Peas, Asparagus, Roasted Garlic, Chives, Parmesan

\$22 per person

### **BANANARAMA FOSTER**

Fresh Banana, Butter, Cinnamon, Caramel Syrup, Chocolate Sauce, Rum Sauce, Vanilla Ice Cream, Powdered Sugar, Orange Zest, Red Cherries

\$14 per person

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## Sweet Tables

### **MINI DESSERT TABLE**

Assorted Mini Cheesecakes, Fresh Fruit Tarts, Assorted Petit Fours, Brownies, Assorted Cookies

\$16 per person

### **INTERNATIONAL SWEETS TABLE**

Opera Tortes, Vanilla or Chocolate Mousse, Fudge Brownie Squares, Cream Puffs, Assorted Petite Fours, Cannoli, Lemon Squares, Chocolate Flourless Cake

\$22 per person

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## Hors D'oeuvres

Minimum 50 pieces per selection.

### Cold Selections

\$5 per piece

- ANTIPASTI SKEWERS**
  - BOURSIN CHEESE CANAPE**
  - GOAT CHEESE TART**
  - PROSCIUTTO WRAPPED ASPARAGUS**
  - TOMATO BASIL BRUSCHETTA**
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\$7 per piece

- BEEF TENDERLOIN CANAPE**
- SEARED TUNA CANAPE**
- SHRIMP CEVICHE**
- SMOKED SALMON CANAPE**
- TUNA TARTARE**
- WILD MUSHROOM TART**
- BLACKENED PORK TENDERLOIN**
- PARMESAN GOUGERE**

### Hot Selections

\$6 per piece

- COCONUT CHICKEN TENDER**
  - VIETNAMESE MEATBALL**
  - FIRECRACKER SHRIMP SHOOTER**
  - SPANIKOPITA**
  - VEGETABLE SPRING ROLL**
  - CHICKEN SATAY**
  - CHICKEN WONTON**
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\$7 per piece

- BACON WRAPPED BLUE CHEESE**
  - STUFFED DATES**
  - BEEF EMPANADA**
  - BEEF SATAY**
  - COCONUT SHRIMP**
  - PORK POT STICKER**
  - CRAB STUFFED MUSHROOM**
- 

\$8 per piece

- BACON WRAPPED BEEF TENDERLOIN**
- BACON WRAPPED SCALLOP**
- BACON WRAPPED SHRIMP**
- MARYLAND CRAB CAKE**
- SHRIMP TEMPURA**
- SHRIMP CHORIZO KEBAB**

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All Bar Packages require one bartender per 75 guests.  
Bartender fee is \$150 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

## Consumption Bar Service - **HOSTED**

<b>WELL BRANDS</b>	\$7.50 per drink
<b>PREMIUM BRANDS</b>	\$9.50 per drink
<b>TOP SHELF BRANDS</b>	\$11.50 per drink
<b>PREMIUM WINE</b>	\$13 per drink
<b>HOUSE WINES</b>	\$8 per drink
<b>SPARKLING WINE</b>	\$12 per drink
<b>DOMESTIC BEER</b>	\$6 per drink
<b>IMPORTED BEER</b>	\$7 per drink
<b>EVIAN WATER</b>	\$4 per drink
<b>BADOIT SPARKLING WATER</b>	\$4 per drink
<b>RED BULL</b>	\$6 per drink
<b>ASSORTED SOFT DRINKS</b>	\$4 per drink

## Consumption Bar Service - **CASH**

Cash Bar prices are inclusive of 6.5% tax

<b>WELL BRANDS</b>	\$8.00 per drink
<b>PREMIUM BRANDS</b>	\$10 per drink
<b>TOP SHELF BRANDS</b>	\$12 per drink
<b>PREMIUM WINE</b>	\$14 per drink
<b>HOUSE WINES</b>	\$8.50 per drink
<b>SPARKLING WINE</b>	\$13 per drink
<b>DOMESTIC BEER</b>	\$6.50 per drink
<b>IMPORTED BEER</b>	\$7.50 per drink
<b>EVIAN WATER</b>	\$4.25 per drink
<b>SPARKLING WATER</b>	\$4.25 per drink
<b>RED BULL</b>	\$6.50 per drink
<b>ASSORTED SOFT DRINKS</b>	\$4.25 per drink

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## HOSTED BAR PACKAGES

All Bar Packages require one bartender per 75 guests. Bartender fee is \$150 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

### *Hosted Bar by the Hour*

#### BEER & WINE

1 hour	\$18 per person
2 hours	\$25 per person
3 hours	\$32 per person
4 hours	\$39 per person

#### SILVER SELECTIONS/ CALL BRANDS

1 hour	\$22 per person
2 hours	\$28 per person
3 hours	\$34 per person
4 hours	\$40 per person

#### GOLD SELECTIONS/ PREMIUM BRANDS

1 hour	\$28 per person
2 hours	\$34 per person
3 hours	\$40 per person
4 hours	\$46 per person

#### PLATINUM SELECTIONS/TOP SHELF BRANDS

1 hour	\$34 per person
2 hours	\$40 per person
3 hours	\$46 per person
4 hours	\$52 per person

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