



# ACQUALINA

RESORT & SPA ON THE BEACH

Thank you for your interest in  
Acqualina Resort & Spa on the Beach  
for your wedding.

We appreciate the opportunity  
to present this proposal to you  
for your consideration.



ELEGANCE ON THE BEACH



EST. 1928

THE LEADING HOTELS  
OF THE WORLD®



## WEDDING PROPOSAL

5 hours of Continuous Deluxe Open Bar  
Acqualina Wine Service with Dinner  
Veve Cliquot Champagne Toast  
6 Butler Passed Canapés  
1 Cocktail Reception Enhancement Station  
3 Course or Buffet Dinner  
Custom Wedding Cake of your choice

Acqualina Custom Printed Menus  
Resort White Linens and Napkins  
Wedding Ceremony Coordination  
Tiki Torches for outside locations  
Complimentary Bridal Accommodation for the Wedding night, subject to availability and Food & Beverage minimum.

Package prices range from \$220.00 and up depending on menu selection, not including 22% gratuity and 9% tax.

Wedding packages do not include:

Décor and floral items, lighting, photography, music, entertainment, dance floor, wedding officiate. Your catering manager will be more than happy to assist you with any of these requests.

On site ceremony fee of \$2,500-\$3,500 includes event permit and chairs





## CANAPÉ LIST

*Select 6 to be butler for a maximum of 1 hour*

### COOL CANAPES

Crisp Julienne Vegetables in Rice Paper with Creamy Wasabi Sauce  
Nicoise Olive and Mozzarella Skewers  
Creamy Hummus on Toasted Pita Triangle with Nicoise Olives  
Portobella and Red Pepper Stack  
Goat Cheese and Sun-dried Tomato on Focaccia with Herb Pesto  
Beef Carpaccio on Focacia with Arugula and Truffle Oil  
Tuna Tartare on Won Ton Crisp  
Smoked Salmon Butterflies with Caviar Painted Wings  
Assorted Sushi Rolls with Soy Sauce  
Acqualina Jumbo Shrimp Cocktail

### WARM CANAPES

Crisp Vegetable Spring Rolls with Sweet Chili Sauce  
Chicken Satay with Indonesian Peanut Dipping Sauce  
Spinach and Feta Cheese in Phyllo Pastry  
Petite Crab Cakes with creamy Lime Aioli  
Mini Hot Dogs in Tiny Homemade Buns with Spicy Mustard  
Crisp Phyllo Coconut Chicken Curry Tartlette  
Pistachio Crusted Brie Tartelettes with Sun-dried Cranberry  
Sliced Beef Tenderloin, Red Pepper and Mozzarella Stack  
Mini Cheeseburgers on Homemade Buns with Spicy Ketchup & Crisp Onions  
Herb Crusted Baby Lamb Chops with Grain Mustard  
Crisp Chicken Wontons with Pineapple Salsa  
Smoked Chicken and Black Bean Quesadillas  
Key West Conch Fritters

## DISPLAY RECEPTION STATIONS - Select 1 included in package

Sea Breeze Cheese and Fruit Display  
Artfully arranged Imported and Domestic Cheese Display,  
Garnished with Fresh Fruit, and Nuts.  
Served with Assorted Crackers and Housemade Flatbreads

*or*

Oceanfront Soiree Crudité Display  
Crisp Seasonal Fresh Vegetables served with Creamy Blue Cheese,  
Ranch and 1000 Island Dips  
Tri-color Tortilla Chips with Creamy Spinach Dip

*or*

Seaside Breads and Spreads  
Sesame Hummus, Roasted Red Pepper,  
Garlic Cream Spinach and Black Olive Tapanade  
Marinated Olives, Tabbouleh Salad, and Orzo Salad with Sun Dried Tomatoes  
Accompanied by Homemade Bread Sticks, Flatbreads and Pita Crisps

*or*

The Tuscan Table  
Sliced Pepperoni, Sopresatta Salami, Smoked Ham and Provolone Cheese.  
Rainbow Roasted Peppers, Marinated Olives, Roasted Mushrooms and  
Artichoke Hearts, Plum Tomato and Mozzarella Ovaline "Caprice" with Basil  
Chiffonade and Balsamic Syrup.  
Toasted Orzo with Sun-dried Tomatoes, Pine Nuts and Basil Oil,  
accompanied by  
Parmesan Breadsticks



## ADDITIONAL OPTIONS

### Miami Style Ceviche

Served in Martini Glass

Mahi Mahi with Scotch Bonnet Peppers and Coriander, "Hot Pepper" Lime Grouper, Shrimp with Serrano Chili and Cucumber,

Served with Root Vegetable Chips and Plantain Strips

Sauces to add in: Mango, Basil/Cilantro, and Roasted Pepper

\$16.00 per Person

### Sushi Town

Chef's Sushi Roll Display, California Roll, Spicy Tuna, Smoked Eel, Salmon,

Cucumber and Vegetarian Rolls. Seared Tuna Loin and Wakami Salad, Served with Soy, Pickled Ginger, Steamed Edamame

Soy Sauce, Wasabi and Chop Sticks

\$20.00 per Person

### Blue Sea Bar

Chilled Seafood on Ice, Poached Shrimp, Snow Crab Claws, and Oysters on the Half Shell

Served with Basil Laced Cocktail Sauce, Creamy Dijon Mustard Sauce and Lemon Wedges

\$6.00 per Piece

Florida Stone Crabs available at market price

\*Custom ice carving available at an additional charge based on size & design.

### Carving Station

Peppercorn Crusted Tenderloin of Beef with Cognac Cream and Horseradish Sauces

\$475.00 per Order

Rosemary Roasted Baby Lamb Rack with Jalapeno Mint Jelly

\$475.00 per Order

Oven Roasted Prime Rib of Beef with Traditional Tarragon Bearnaise and Grated Horseradish

\$450.00 per Order

Maple Glazed Roasted Breast of Turkey with Cranberry Orange Relish

\$350.00 per Order

## PLEASE SELECT ONE FIRST COURSE, ONE ENTREE & A DESSERT FOR YOUR GUESTS.

-All Dinner Menus include Freshly Brewed Acqualina Blended Coffee and a Selection of Hot Teas, and Assorted Petite Rolls and Sweet Butter

### First Course Selections

-Herb Crusted Poached Salmon Medallion

On Chilled Purple Potato with Asparagus Tips and Roasted Yellow Tomato Vinaigrette

-Mediterranean Stack

Cucumber, Ruby Tomato, Feta Cheese, Nicoise Olives and Light Oregano Vinaigrette

-Salad Sampler

Traditional Caesar, Mozzarella Tomato Basil And Beet, Goat Cheese and Spinach Stack

-Prosciutto Seared Buffalo Mozzarella on Tomato Carpaccio

With Grilled Leeks and Balsamic Syrup

-Ruby and Golden Beet Carpaccio

Baby Spinach, Toasted Pistachio Crust Goat Cheese with Figs & Brown Butter Balsamic

### ENTREE SELECTIONS (please select 1 in advance)

Porcini Crusted Tenderloin of Beef

Chanterelle Jus, Fingerling Potato, Haricot Verts and Baby Vegetables

\$250 per Person

Rosemary Crusted Rack of Lamb

Port Wine Reduction, Parmesan Potato Gratin and Fresh Vegetable

\$265 per Person

Seared Sea Bass en Papilote

with Basil, Roasted Tomatoes, Fingerling Potatoes and Fresh Asparagus

\$240 per Person





Grilled New York Strip Steak in a Tri Color Peppercorn Cognac Cream Sauce  
Wild Mushroom Barley and a Baby Carrot and French Bean Bundle  
\$235 per Person

Macadamia Crusted Florida Grouper in a Citrus Beurre Blanc  
Saffron Cous Cous and Sautéed Broccolini  
\$220 per Person

Tuscan Roasted Breast of Chicken with a Lemon Tarragon Sauce  
Roasted Garlic Mash and Fresh Asparagus  
\$220 per Person

Grilled 12 oz. Veal Chop on Wild Mushroom Cake with Foie Gras Truffle Laced Potato served with Natural Jus and Tiny French Beans  
\$275 per Person

Salmon Ballotine  
Fresh Salmon fillet Filled with a Leek Compote and Fresh Goat Cheese served with Grilled Asparagus and Crisp Mesclun over a Champagne and Chives Sauce  
\$225.00 per Person

Duo combination entrees also available, price determined on combination.  
Choice of two entrées at the event available for an additional \$20.00 per person.

## DESSERT COURSE

Custom Designed Wedding Cake of your choice: Includes either Fondant or Buttercream Frosting. Your choice of cake flavor and fillings.  
Does not include fresh flowers or cake topper.

## ADDITIONAL OPTIONS

Deluxe Viennese Dessert Display  
A lavish array of desserts to tempt and delight such as (variety based on number of guests)  
Mini French Pastries, Gourmet Cupcakes, Key Lime Tarts, Fresh Fruits Tarts, Petit Fours  
Warm Cookies and Milk, Tropical Fresh Fruit Skewers with Chocolate Dip  
Ice Cream Offered in Cones or Bowls with Toppings  
Chocolate Covered Strawberries  
\$18 per Person



## EUROPEAN COFFEE CART

A professional Barista making coffee drinks to order such as Espresso, Cappuccino, Latte, Italian mocha, flavored syrups, whipped cream, sugar sticks, etc.

\$10.00 per Person based on a minimum of 50 guests

## BEVERAGE SELECTIONS

Hosted Open Bar

Package includes 5 hours Open Bar- Deluxe Brands

Deluxe Brands

Grey Goose Vodka, Bombay Sapphire Gin,  
Mount Gay Rum, Jack Daniels Whiskey, Johnnie Walker Black Scotch,  
Don Julio Tequila, and Jim Beam Bourbon

*Includes Champagne Toast with Veuve Cliquot Champagne*

*Includes tableside wine service with Francis Ford Coppola Chardonnay and Franciscan Cabernet Sauvignon (subject to availability)*

Start and end times will be indicated on the BEO's. You will be charged an overtime fee if your event extends beyond the anticipated end time.

Overtime Charges are \$50.00 per staff member/per hour (over scheduled end time for the event).

An additional per hour beverage fee/per guest is also applicable, based on the guaranteed number of guests.

\$200.00 Bartender Fee - One Bartender Required for Every 50 Guests





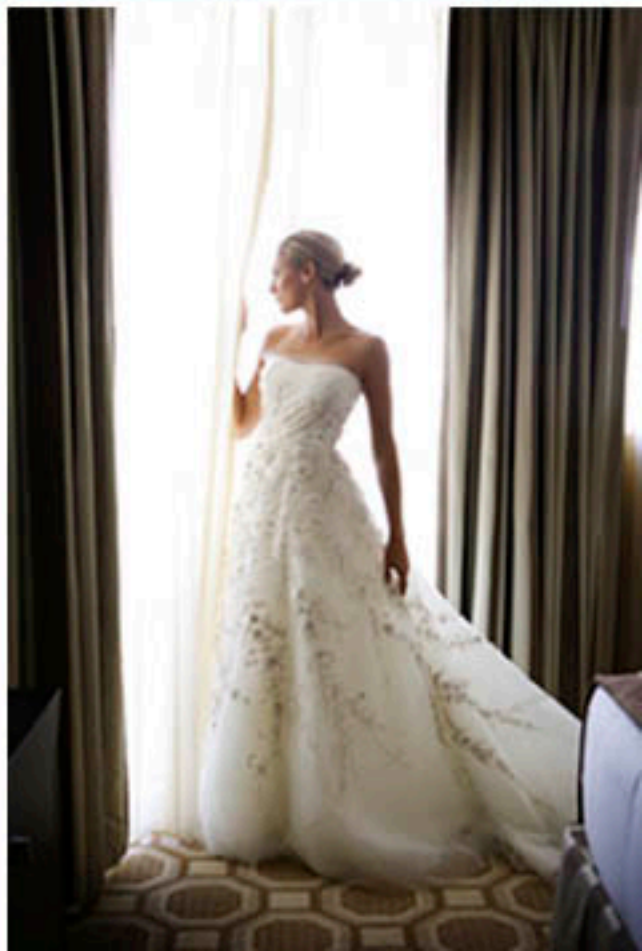
## ACCOMMODATIONS:

Acqualina's luxury accommodations are available for group rates for 10 or more rooms. Rates are subject to availability.

Private Pool Cabana is available for \$150.00 per day for Bridal Party.

Bridal couple may enjoy complimentary Spa Access to thermal heat areas, relaxation lounges, and private pool deck.

ESPA Private Couples Suite is also available.





A. MEDITERRANEAN ROOM AND TERRACE

Indoor space with adjoining oceanfront, wrap-around terrace

2,059 square feet (terrace is 1,600 square feet)

Facilitates up to 120 guests for seated dinner or 150 person Reception

Can be split into three separate rooms with hidden walls

B. FRONT LAWN CENTER

Stunning oceanfront location

1,746 square feet

Facilitates up to 80 guests for seated dinner or 200 person reception

C. FRONT LAWN NORTH

Perfect outdoor option

1,820 square feet

Facilitates up to 60 guests for seated dinner or 200 person Reception

D. GREAT LAWN

Acqualina's largest outdoor event space

3,230 square feet

Facilitates up to 180 guests for seated dinner or 250 person reception

E. RECREATION POOL

Poolside cabanas along the perimeter can be used as serving stations

2,928 square feet

Facilitates up to 80 guests for seated dinner or 150 person reception