



ACQUALINA

RESORT & SPA



**“Sweet Romance”  
Cocktail Reception Package**  
Minimum of 50 Guests

3 hours of Premium Open Bar  
Welcome Cocktail  
8 Server Passed Canapés  
2 Gourmet Food Stations  
Champagne Toast  
Custom Designed Basic Wedding Cake  
Chocolate covered Strawberries tray passed with cake  
High and Low Cocktail Tables for an eclectic lounge feel  
Resort White Linens and White Wood Chairs  
Wedding Ceremony Coordination  
Tiki Torches for outdoor locations  
Oceanfront 1 Bedroom Bridal Room  
Champagne Bridal amenity & 2:00pm late check out.

**\$160.00-\$180.00 per person**  
Not including 9% tax and 22% gratuity.

Ceremony Fee of **\$2,500.00-\$3,500.00** includes chairs and event permit.

*Our wedding package does not include:*

Décor and floral items, lighting, photography, music, entertainment, dance floor,  
wedding officiant.

Your catering manager will be more than happy to assist you with any of these requests...

*Accommodations:*

Oceanfront 1 Bedroom Bridal Room for the night of the wedding complimentary.  
Acqualina luxury accommodations available with discounted rates for 10 or more rooms.  
Rates depending on dates and number of nights, call for a quote.



*Canapé List - select 8 to be passed a maximum of 1 hour*

**Cool Canapes**

- Crisp Julienne Vegetables in Rice Paper with Creamy Wasabi Sauce
- Fresh Blinis with Crème Fraiche and Caviar topped with chives
- Nicoise Olive and Mozzarella Skewers
- Crisp Endive piped with Gorgonzola Mousse and Candied Pecans
- Creamy Hummus on Toasted Pita Triangle with Nicoise Olives
- Goat Cheese and Sun-dried Tomato on Focaccia with Herb Pesto
- Beef Carpaccio on Focaccia with Arugula and Truffle Oil
- Smoked Salmon Butterflies with Caviar Painted Wings
- Assorted Hiro Sushi Rolls with Soy Sauce
- Iced Jumbo Shrimp Cocktail with Basil laced Cocktail Sauce
- Lime and Cilantro marinated Ceviche Shot with Jalapeno Chaser
- Lobster Medallion with Roasted Corn Salsa
- Sweet Potato Pancake with Chive Crème Fraiche and Osetra Caviar

### **Warm Canapes**

Crisp Vegetable Spring Rolls with Sweet Chili Sauce  
Chicken Satay with Indonesian Peanut Dipping Sauce  
Grilled Baby Lamb Lollipops with Grain Mustard  
Spinach and Feta Cheese Triangle in Phyllo Pastry  
Mini Coney Island Hot Dogs in Tiny Homemade Buns with Spicy Mustard  
Crisp Phyllo Coconut Chicken Curry Tartlette  
Pistachio Crusted Brie Tartelettes with Sun-dried Cranberry  
Mini Kobe Slider Burgers on Homemade Buns with Spicy Ketchup and Crisp Onions  
Crisp Chicken Wontons with Pineapple Salsa  
Smoked Chicken and Black Bean Quesadillas  
Key West Conch Fritters with Spicy Remoulade  
Duck Empanadas with Mango Chutney  
Teriyaki Glazed Beef Tenderloin Satay  
Tropical Coconut Tiger Shrimp

### **PRESELECT 2 CHEF ATTENDED APPETIZER STATIONS:**

#### **Carved Churrasco**

Chef carved Churrasco Steak, with Chimmichurri Sauce  
Black Beans and Rice or Whipped Garlic Potatoes  
Fresh Baked Breads

#### **Acqualina Paella**

Caribbean Style Paella with Saffron Rice and Assorted Seafoods and Meats to include Clams,  
Jumbo Shrimp, Scallops, Clams and Mussels, Chorizo and Chicken  
Traditional paella pan presentation



#### **Tuscan Pasta Station**

Bow Tie Pasta and Penne with choice of 2 sauces – Porcini, Basil Pesto with touch of Cream, Creamy Vodka, Basil Marinara. Guests selection of 6 items to add such as Spring

Peas, Asparagus, Mushrooms, Chicken, Sausage, Meatballs, Pine Nuts, Artichokes, Olives,  
Sundried Tomatoes, Goat Cheese, Parmesan

Served with oven baked soft Bread Sticks, Italian Bread and Focaccia

### **Asian Dim Sum Cart**

Dim Sum Cart with Shu Mai, Steamed and Fried Dumplings of Chicken, Vegetable with a  
variety of spicy and sweet sauces. Chinese Spare Ribs, Vegetable Egg Rolls

Chinese 7 Lucky Sauces of:

Sesame, Wasabi, Soy Ginger, Horseradish, Spicy Mustard, Sweet & Sour and Ponzu  
(Custom printed Fortune Cookies can be added)

### **Hong Kong Noodle Bar**

Chef attended wok station, offering stir fry Noodles

Select 2: Chicken and Cashews, Pork Lomein, Beef and Broccoli or Vegetable Fried Rice  
served in Chinese boxes with chop sticks

### **Old Fashioned Comfort Foods**

Maple Glazed Roasted Turkey or Ham with Cranberry Orange Relish

Homestyle Meat Loaf

Truffle Mashed Potato & Sweet Potato Martinis

with an array of toppings to include: Vermont Cheddar Cheese, Country Gravy, Creamery  
Butter, Sour Cream, Chives. Served with Petite Split Rolls

### **Mexican Tacqueria**

Grilled Marinated Chicken & Steak

Baja Fish, Grilled Mahi Mahi with Shredded Lettuce and a touch of Lime

Traditional Spiced Ground Beef with Shredded Queso Blanco and Tomatoes

Accompanied by Tri Color Tortilla Chips, Pico De Gallo and Cilantro laced Guacamole

### **Tuscan Antipasto Table**

Beef Carpaccio Wrapped Breadsticks with Arugula and Red Pepper, Sliced Pepperoni,  
Sopresatta Salami, Prosciutto – Make your own Bruschetta Bar with toppings such as Fresh  
Plum Tomato & Basil, Hummus, Olive Tapenade

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  
Homemade Focaccia and Parmesan Breadsticks

### **Dessert**

Ana Paz Wedding Cake or individual Wedding Cakes – custom designed

### **Server Passed Sweet Treats – Select 1**

Gourmet Truffle Lollipops

Monogrammed Mini Cupcake Bites

Chocolate dipped tuxedo Strawberries

Warm Cinnamon Churro