



ACQUALINA

RESORT & SPA



“Swept Away”

Buffet Dinner Reception Package

Minimum of 50 Guests

4 hours of Premium Open Bar
Welcome Cocktail
6 Server Passed Canapés
Gourmet Buffet Dinner
Champagne Toast
Acqualina Wine Service with Dinner
Custom Designed Basic Wedding Cake
Resort White Linens and Napkins
White Wood Chairs
Tiki Torches for outdoor locations
Oceanfront 1 Bedroom Bridal Suite
Champagne Bridal amenity & 2:00pm late check out.

\$185.00-\$200.00 per person

Not including 9% tax and 22% gratuity.

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

Tropical & Elegant Dinner Buffet

Salads – Select 2

Mixed Florida Greens, Grape Tomatoes, Roasted Red Peppers, Avocado and
“Queso del Paise” topped with Crispy Tortilla Strips
Peruvian Purple Potato Salad with Creole Pepper Vinaigrette
Crisp Jicama Slaw
Sliced Tomato, Avocado and “Queso Del Paise” with Plantain Chips
Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan
Roma Tomato and Fresh Buffalo Mozzarella with Aged Modena Drizzle
Southwestern Black Bean and Roasted Corn Salad
Orecchiette Pasta Salad with Roasted Vegetables
Tabouli with Fresh Parsley
Mediterranean Salad with Romaine, Feta, Ruby Tomatoes, Red Onion, Cucumber,
Light Oregano Vinaigrette and Kalamata Olives
Baby Spinach Salad, Crumbled Bacon, Sliced Mushrooms and Cranberry Vinaigrette
Mixed Field Greens with Caramelized Pecans, Sun-Dried Mango, Goat Cheese Croutons
and Passion Fruit Vinaigrette
Toasted Orzo with Sun-dried Tomatoes, Pine Nuts and Basil Oil
Fresh Asparagus with Candied Pecans, Gorgonzola and Balsamic Vinaigrette

Entrees – Select 3, Chef Attendants can be added at \$200.00 each

Seafood

Caribbean Style Paella with Saffron Rice, Chorizo, Chicken, Clams, Shrimp and Mussels
Grilled Mahi Mahi with Black Bean and Roasted Corn Salsa
Pan Seared Black Grouper with a Citrus Beurre Blanc
Macadamia Nut Crusted Grouper
Grilled Citrus Salmon
Salmon wrapped in Pastry with Basil Pesto
Grilled Lobster Tail served with Drawn Butter (Add \$10.00 per person)
Sugar Cane Jumbo Shrimp Brochettes with Lime
Snapper wrapped in Banana Leaf with Tropical Fruit Salsa
Seared SeaBass with Fresh Basil

Poultry

Chicken Piccata
Chicken Ballotine stuffed with Porcini and Pinenut, with Rosemary infused Nage
Tuscan Roasted Chicken Breast with a Lemon Tarragon Sauce
Tropical Chicken Breast, Citrus Segments, Roasted Peppers and Chipotle Vinaigrette
Grilled Breast of Chicken rubbed with Tuscan Herbs, Arugula, Pecorino-Romano Curfs
Chicken Breast Stuffed with Wild Mushroom and Parmesan
Carved Rosemary Roast Breast of Turkey

Meats

Beef Wellington

Peppercorn Roasted Beef with Horseradish Crème Fraiche and Garlic Jus
Braised Short Ribs with Red Wine Bordelaise Sauce
Grilled Churrasco Skirt Steak served with Chimichurri
Grilled Tenderloin of Beef with Red Wine Reduction (Add \$8.00 per person)
Carved Honey Glazed Baked Ham
Herb Rubbed Roasted Pork Tenderloin with Apple Compote
Roasted Leg of Lamb with Rosemary and Thyme with Truffle Jus
Vegetarian
Cheese Tortellini with Spring Peas in a creamy Pesto Sauce
Risotto Cakes with Vegetable Ratatouille
Vegetable Lasagna with Buerre Blanc

Accompaniments – Select 2

Mashed Potatoes, Truffle Macaroni & Cheese
Saffron Risotto Cakes, Polenta Cakes
Roasted Bliss Potatoes, Truffle Mashed Potatoes, Couscous
Sweet Plantains, Black Beans and Rice
Grilled and Marinated Vegetable Skewers, Sautéed Vegetables
Haricot Vert and Baby Carrot Bundles

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Sweet Endings ~ an assortment of the following:

Individual Key Lime Tarts, Mini Gourmet Cupcakes
Pina Colada Cheesecake with Myers Rum and Caramelized Pineapple
Individual Flan, Caramelized Banana Chocolate Tart
Chocolate Truffle Pops, French Macaroons,
Rice Krispies Treats, White Chocolate Dipped Blondies,
Crème Brulee Pastry Spoons and Double Chocolate Brownies
OR
Custom Gourmet Wedding Cake (Buttercream or Fondant)
American Coffee Service

*To add the desserts AND the wedding cake a charge of **\$10.00** per person additional will be added.