

*Weddings....*





*For your special day*

*Serene settings...*



Oceanfront rooms, Moonlight and Champagne Sound like the wedding you've always wished for? Come see the unique serenity of this beach hideaway

Fall in love with the beauty of the Sea at the doorstep to the Atlantic Ocean and marvel at the views that blend with the seascape.

Envision a Reception on the Beach with your toes in the sand, overlooking the Beautiful Beaches on the Atlantic Ocean

For an intimate Wedding, Exchange Wedding vows on our Pristine Beach or at our Oceanfront Pavilion

Our Wedding professional will advise you on one of life's special events

Dining can be comfortable, casual or grand Either way, be assured of fine Cuisine

Plan your perfect Wedding day with us, It will be a day to remember forever....









*unsurpassed location*



*a Wedding on the Beach*

Four Hours of Open Bar Preferred Brands

One Hour Cocktail Reception Hot and Cold Hors D'Oeuvres, Unlimited for One Hour Displayed on Silver Service

Sparkling Champagne Toast  
Wine Service of Merlot and Chardonnay during Dinner

Elegant Three Course Plated Dinner or a Lavish Dinner Buffet

Traditional Wedding Cake  
Chocolate Dipped Strawberry in each plate  
Coffee Service

Hotel Room on the Wedding night  
Late Checkout until 1pm  
Complimentary Parking

Spectacular Banquet spaces overlooking Ocean or Pool

Wedding Ceremony Sites available

Prices subject to a taxable 21% Service Charge and 6% State Tax







*Ceremony*

*Locations Pavilion*

*Ceremony*

Ceremony Fee is a flat rate  
Back up location in case of inclement weather are available  
Client provides the Officiant  
Hotel will provide the White Runner and Chairs

*Pristine Beach Ceremony*

Ceremony Fee is a flat rate  
Back up locations for beach ceremonies are available Hotel will provide the Arch, White Runner and Chairs





## *Hors d'Oeuvres*

### *Cold items*

*(select two)*

- ~Display of Baked Brie, Raspberry Coulis, Toasted Almonds, French Bread, Flatbreads
- ~Smoked Sliced Salmon, Capers, Onions, Tomato, Lemon, Selection of Rye, Pumpernickel Rounds
- ~Display of Assorted Cheeses, Gourmet Crackers and Flatbreads

### *Hot items*

*(select two)*

- ~Coconut Encrusted Chicken Tenders
- ~Sesame Encrusted Chicken Tenders
- ~Mini Maryland Crab Cakes
- ~Crab Rangoon
- ~Vegetable Egg Rolls
- ~Chicken Empanada
- ~Franks in a Blanket
- ~Crab Stuffed Mushrooms
- ~Quiche
- ~Satay Beef
- ~Satay Chicken
- ~Scallops Wrapped in Bacon
- ~Coconut Shrimp
- ~Beef Tenderloin Tip
- ~Mini Tacos

## *The Ocean Breeze*

*dinner is served...*

### *Fresh Baked Artisan Breads*

### *Salads*

*(select one)*

#### *Garden Salad*

Mixed Garden Greens, Cucumbers, Tomatoes, Grated Carrots, Garlic Herb Croutons, Choice of Dressing

#### *Traditional Caesar Salad*

Herbed Croutons, Parmesan Cheese

#### *Spinach Salad*

Feta Cheese, Sugar Glazed Walnuts, Dried Cherries, Raspberry Vinaigrette

#### *Iceberg Wedge*

Crumbled Blue Cheese, Hearts of Palm, Plum Tomatoes, Balsamic Vinaigrette

#### *Beefsteak Tomato & Mozzarella Stack*

Creamy Pesto, Balsamic Glaze





*Entrée Selections*  
110- per person



*Our Chefs favorites...the choice is yours*

Select Two Entrees to create a Combo plate  
Combo Plates will be 4-5 oz. portions

*Chicken Rollatine*

Spinach, Sun-Dried Tomatoes, Fresh Mozzarella, Pomodoro Basil Sauce

*Cashew Crusted Chicken*

Mandarin Ginger Glaze

*Grilled Snapper*

Tropical Fruit Salsa

*Grilled Salmon*

Key Lime Caper Sauce

*Filet Mignon*

Mushroom Cabernet Sauce

*Pasta Primavera*

Zucchini, Carrots, Tomatoes, Asparagus, Mushrooms, Roasted Garlic topped with Marinara or Creamy Garlic Sauce

*Grilled Vegetarian Plate*

Asparagus, Portobello Mushrooms, Baby Zucchini, Baby Carrots, Saffron Rice

*Premium Entrée*

120- per person

*Lobster and Crab Stuffed Jumbo Shrimp*

Double Stuffed Baked Shrimp with Buttery Lobster and Crab Stuffing, Scampi Butter





# *The Ocean Mist Grand Buffet*

*115- per person*

*Minimum of Forty guests*

## *Warm Rolls and Butter*

### *Salads (select two)*

- ~Garden Salad
- ~Traditional Caesar Salad
- ~Chilled Seashell Pasta, Bay Shrimp, Scallops
- ~Spinach Salad, Feta Cheese, Sugar Glazed Walnuts, Dried Cherries, Raspberry Vinaigrette
- ~Beefsteak Tomato and Mozzarella Stack, Creamy Pesto, Balsamic Glaze

### *Entrees (select three)*

- ~Snapper, Tropical Fruit Salsa
- ~Cashew Crusted Chicken, Mandarin Ginger Glaze
- ~Grilled Salmon, Key Lime Caper Sauce
- ~Herb Crusted Sliced Roasted Sirloin, Au Jus and Horseradish Cream
- ~Sliced Pork Tenderloin, Rosemary Port Glaze
- ~Pasta Primavera, Zucchini, Carrots, Tomatoes, Asparagus, Mushrooms, Roasted Garlic
- ~Chicken Rollatine, Spinach, Sun-Dried Tomatoes, Mozzarella, Pomodoro Basil Sauce

### *Carving Station (select one)*

- Herb Crusted Prime Rib, Honey Glazed Ham
- Oven Roasted Turkey Breast
- 8- per person additional,
- Chef Attendant Fee 75-

### *(Select two)*

- Seasonal Vegetable Medley, Honey Glazed Carrots, Steamed Broccoli with Lemon Butter, Green Beans Almondine, Parsley Red Bliss Potatoes, Garlic Mashed Potatoes, Saffron Rice





# Ambiance





# Afternoon Oceanside Wedding



One Hour of Open Bar  
Preferred Brands

One Hour Cocktail Reception  
with Silver Service  
Variety of Hot and Cold Hors D'Oeuvres  
Displayed Unlimited for One Hour

Selection of  
Elegant Plated Luncheon or the  
Beachcomber Brunch

Traditional Wedding Cake

Sparkling Champagne Toast

Wine Service of  
Merlot and Chardonnay during Lunch

Spectacular Banquet locations  
overlooking Ocean or Pool

Hotel Room for the Wedding Night

Ceremony Facilities available



Prices subject to taxable 21% Service Charge and 6% Florida State Tax



*Elegant Plated Luncheon*  
*\$75 per person*



*Salad*

*(select one)*

*~Garden Salad*

Mixed Garden Greens, Cucumbers,  
Grated Carrots, Tomatoes, Garlic Herb Croutons,  
Choice of Dressing

*~Traditional Caesar Salad*

*~Spinach Salad*

Feta Cheese, Dried Cherries  
Sugar Glazed Walnuts, Raspberry Vinaigrette

*~Iceberg Wedge*

Crumbled Blue Cheese,  
Hearts of Palm, Plum Tomatoes, Balsamic  
Vinaigrette

*~Beefsteak Tomato and  
Mozzarella Stack*

Creamy Pesto, Balsamic Glaze

*Entrees (select two)*

*Cashew Crusted Chicken*  
Mandarin Ginger Glaze

*Chicken Rollatine*  
Spinach, Mozzarella, Sun-Dried Tomatoes,  
Pomodoro Basil Sauce

*Grilled Snapper*  
Tropical Fruit Salsa

*Grilled Salmon*  
Key Lime Caper Sauce

*Filet Mignon*  
Mushroom Cabernet Sauce

*Pasta Primavera*  
Zucchini, Carrots, Tomatoes, Asparagus,  
Mushrooms, Roasted Garlic topped with  
Marinara Sauce or Creamy Garlic Sauce

*Prime Rib of Beef Au Jus*

*(select one)*

Glazed Baby Carrots, Broccoli Florets,

*(select one)*

Garlic Mashed Potatoes, Saffron Rice

*Warm Rolls and Butter*





## *Reception Enhancements*

### *Linguini's Pasta Station*

Fettuccini, Tortellini, Rotini Pasta,  
Marinara, Alfredo, Olive Oil, Garlic Sauces,  
Italian Sausage,  
Fresh Mushrooms, Bell  
Peppers, Meatballs,  
Warm Garlic Bread  
\$8 per person

### *Sliders*

Cheddar Burgers, Fresh Mahi-Mahi, Pulled  
Barbeque Pork or Tuna,  
Condiments  
\$7 per person

### *Sushi Display*

Assorted Fresh Tuna, Yellow Tail, Salmon,  
California Rolls, Cucumber Rolls, Tuna Rolls,  
Fresh Ginger, Wasabi  
\$20 per person

### *Chilled Seafood on Ice*

Chilled Jumbo Shrimp, Horseradish  
Chili Sauce, Lemon Stars, Snow Crab,  
Lobster Aioli, Oyster Shooters, Fresh  
Salsa, Tropical Mango Cocktail Sauce,  
Scallops on the Half Shell  
\$22 per person

### *The Asian Station*

Marinated Beef, Chicken, Pork Stir-Fried,  
Noodles, Crisp Oriental Vegetables,  
Sesame Seeds,  
Fried Egg Rolls, Sweet Soy Sauce  
\$8 per person





*and more....*

Based upon one hour only

*The Fondue*

Select White or Dark Chocolate, Vanilla Cheesecake, Marshmallows, Rice Crispy Treats, Skewers of Pineapple and Strawberries 8- per person  
Chef Attendant 75-

*The Antipasto Board*

Genoa Salami, Prosciutto Ham, Pepperoni, Cappelletti, Provolone, Swiss Cheese, Smoked Mozzarella, Roasted Sweet Peppers, Pepperoncini, Cherry Peppers, Marinated Italian Vegetables, Crusty Italian Breads  
6- per person

*Smoked Salmon Platter*

Thinly Sliced Smoked Salmon  
Sliced Bermuda Onions, Capers, Grated Egg, Cream Cheese, Bagels, Crackers  
15- per person

*Petit Lamb Chops*

Grilled Petit Lamb Chops Marinated in Rosemary and Garlic, Apple Mint Jelly  
5- per piece

*The Cupcake Bar  
(selection of four)*

Choice of Red Velvet, Carrot, Double Chocolate, Key Lime, Vanilla, Lemon, Cinnamon Apple or Strawberry  
8- per person

Ice Sculptures are available upon request  
Please ask about Pricing





# Let's Celebrate...



Additions to the Event, Based on One Hour  
\$10 per person

## *Tropical Flavored Mojitos*

Limon, Razz, Orange, Grand Melon, Big Apple, Peach, Dragon Berry and the Classic Mojito Mint

## *Customized Martini Station*

Sour Apple Cosmopolitan, Lemon Drop, Rasmopolitan, Pomegranate Pear, Mango, Chocolate Truffle

## *Hand Crafted Tropical Margaritas*

Jose Cuervo Tequila, Fresh Limes, Pineapple, Mangoes with a Grand Marnier Floater

## *After-Dinner Cordials*

Bailey's, Grand Marnier, Frangelico, Amaretto, White and Dark Sambuca, Hennessy VS, Godiva Chocolate Liqueur and Kahlua

*Add an extra Hour or Upgrade your Bar Package from Preferred Brands to Deluxe Brands*





## *Oceanside Beach Party Rehearsal*



*40- per person*

*Minimum Forty guests*

~Spinach & Artichoke Dip, Tri-Color Chips

~Fresh Fruit Kabobs

~Classic Caesar Salad

### *Entrees*

~Barbequed Pork Ribs

~Grilled Free-Range Chicken Breasts

~Grilled Hamburgers and Hot Dogs

### *Sides*

Corn on the Cob, Campfire Baked Beans

Sweet Potato Fries, Roasted Red Bliss

Potato Salad, Tray of Lettuce, Tomatoes,

Pickles, Olives

### *The Bread Basket*

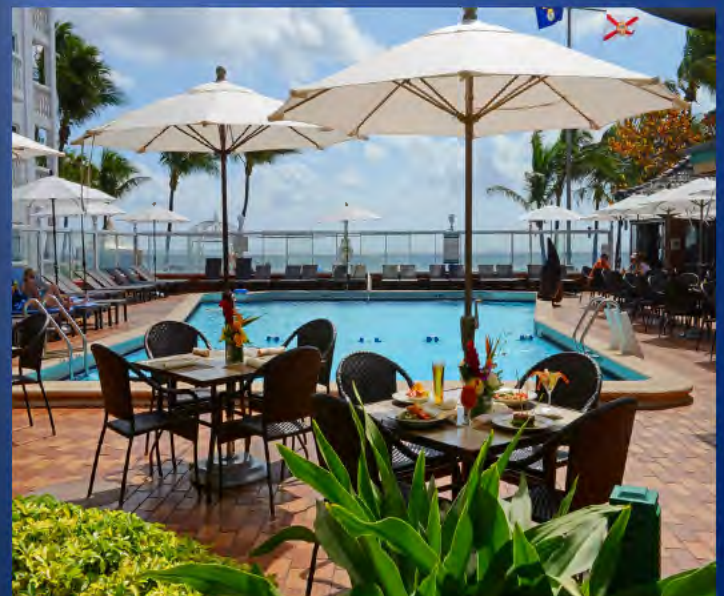
Bakery Fresh Breads and Butter

### *Desserts*

Assorted Cookies

Chocolate Fudge

Brownies









## *The Sand Dollar Brunch*

*Good Morning!*

*80- per person*

Minimum Forty guests

- ~Fresh Florida Orange Juice
- ~Sliced Seasonal Fresh Fruit
- ~Cheese Blintzes with Fruit Toppings
- ~Fluffy Scrambled Eggs and Eggs Benedict
- ~Crisp Bacon
- ~Breakfast Potatoes
- ~Chef's Bakery Table to include:  
Bagels, Fruit Muffins, Assorted Danish
- ~Garden Salad
- ~Traditional Caesar Salad

### *Entrees (select two)*

- ~Pasta Primavera, Zucchini, Carrots, Tomatoes, Asparagus, Mushrooms, Roasted Garlic
- ~Grilled Snapper, Tropical Fruit Salsa
- ~Grilled Salmon, Key Lime Caper Sauce
- ~Cashew Crusted Chicken, Mandarin Ginger Glaze
- ~Chicken Marsala

*Jasmine Rice*

*Seasonal Vegetable Selection*

*Assorted Desserts and Pastries Coffee Service*

*Let our Chef prepare Omelets to order  
Overstuffed Omelet's with your choice*

Ham, Cheese, Tomatoes, Onions, Spinach, Green Peppers, Mushrooms  
\$6 per person additional  
Chef Attendant Fee 75-

If attendance falls below minimum,  
5- per person surcharge will be applied





## *Hotel Rooms*

### *Room Accommodations*

Located directly on the Atlantic Ocean just 20 minutes from the Ft. Lauderdale Airport

143 newly-renovated guestrooms and full service Restaurant, Ocean Grill



## *Ocean Grill* Restaurant & Tiki Bar

Your wedding guests will be able to enjoy a Florida Beach vacation!

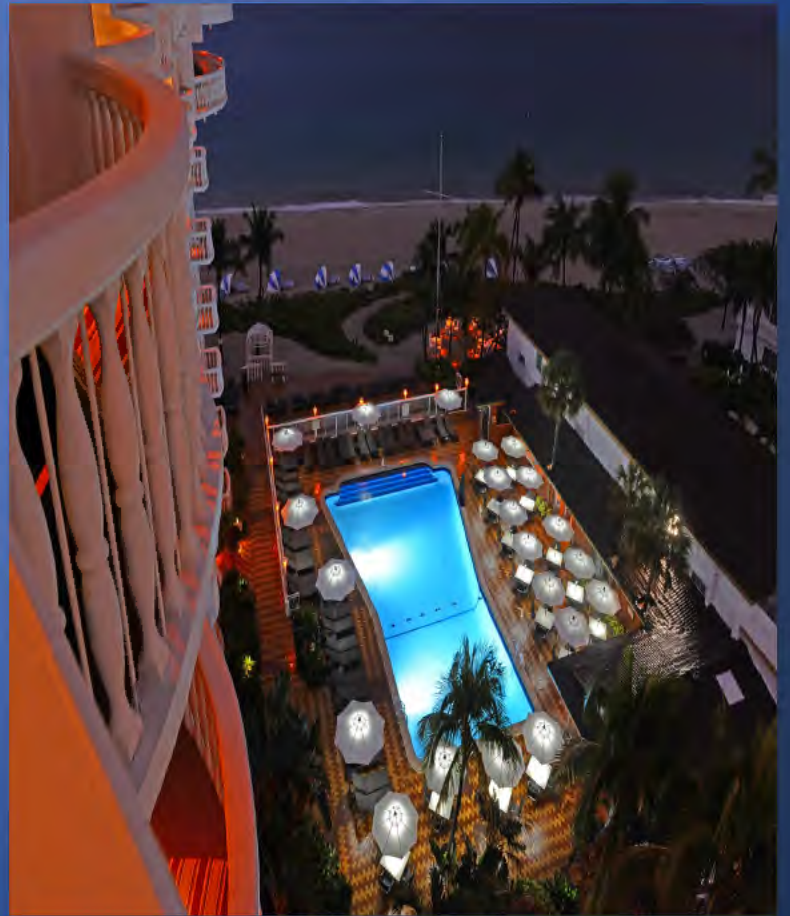
Discounts are available for wedding guests with the purchase of one of our Wedding Packages.

Wedding blocks start at 10 rooms with a 30 day cut off. Discounts based on availability.



[www.beachcomberresort.com](http://www.beachcomberresort.com)





*picture yourself in paradise....  
it's yours for the asking*





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