

Congratulations on Your ENGAGEMENT

What an exciting time in your life!

The professional catering staff at Capt Hiram's Resort is ready to make your wedding dreams come true.

Our beautiful banquet room, *The Tiffany Room*, can accommodate groups of up to 150 guests.

We offer complete *Wedding Packages* for you to choose from, inclusive of breathtaking, romantic, panoramic views of the Indian River Lagoon.

Our experienced staff is sure to pamper you with individual attention throughout the entire planning process.

Speak with our Catering Department to personalize your *Wedding Package* to meet your special needs.

Capt Hiram's Resort is a complete destination venue with our 86 room Bahamian-style hotel, Sandbar Beach Club with live entertainment, and our Adventure Center and full-service Marina. Invite your guests to stay for the weekend and experience all that Capt Hiram's Resort has to offer.

We welcome the opportunity to assist you in making your wedding day as special as you are!



Cocktail Hour

Choice of Two Hot or Cold Hors d'oeuvres
Choice of One Hors d'oeuvres Display

Salads

Choice of One

Mixed Greens House Salad

Cucumber, grape tomatoes, shaved carrots, and a duet of dressings

Classic Caesar Salad

Tossed Romaine with housemade Caesar dressing, parmesan cheese, and croutons

Florida Sunrise Salad

Fresh grapefruit and oranges, shaved red onions, candied pecans and citrus vinaigrette

Entrée

Choice of Two

Chicken Piccata

Served with roasted artichoke hearts, garlic, and capers with lemon butter sauce

Tropical Grilled Mahi Filet

Served with Key lime beurre blanc sauce and tropical pineapple salsa

Guinness Stout Pork Loin

Marinated in Guinness stout, brown sugar and Dijon mustard, and served with apple bordelaise sauce

Marinated Flank Steak

Served with fresh mushroom demi sauce

Dinner Includes

Gourmet rolls with sweet butter

Chef's selection of starch and vegetables

Champagne toast for all guests

Complimentary cake cutting

\$44 Buffet

\$45 Plated

All prices are subject to applicable tax and gratuity. Prices are subject to change.



Cocktail Hour

Choice of Two Hot or Cold Hors d'oeuvres
Choice of One Hors d'oeuvres Display

Salads

Choice of One

Mixed Greens House Salad
Cucumber, grape tomatoes, shaved carrots, and a duet of dressings

Classic Caesar Salad
Tossed Romaine with homemade Caesar dressing, parmesan cheese, and croutons

Florida Sunrise Salad
Fresh grapefruit and oranges, shaved red onions, candied pecans and citrus vinaigrette

Spinach Salad
Baby spinach, radicchio, honey pepper bacon bits, and goat cheese with warm shallot dressing

Entrée

Choice of Two

Blue Crab Stuffed Flounder Filet
Served with lemon beurre blanc

Floribbean Roasted Pork Loin
Citrus marinated pork loin, slow roasted, and served with citrus sauce

Beef Tenderloin Filet
Filet grilled medium, rubbed with sweet roasted garlic, and bordelaise sauce

Chicken Roulade
Chicken breast stuffed with spinach and feta. Served with a white wine garlic sauce

Dinner Includes

Gourmet rolls with sweet butter
Chef's selection of starch and vegetables
Champagne toast for all guests
Complimentary cake cutting

\$49 Buffet *\$50 Plated*

All prices are subject to applicable tax and gratuity. Prices are subject to change.



Cocktail Hour

Choice of Two Hot or Cold Hors d'oeuvres
Choice of One Hors d'oeuvres Display

Salads

Choice of One

Mixed Greens House Salad
Cucumber, grape tomatoes, shaved carrots, and a duet of dressings

Classic Caesar Salad
Tossed Romaine with homemade Caesar dressing, parmesan cheese, and croutons

Boston Bib Salad
Bib lettuce, grape tomatoes, blue cheese, honey pepper bacon, chives, and blue cheese dressing

Spinach Salad
Baby spinach, radicchio, honey pepper bacon bits, and goat cheese with warm shallot dressing

Entrée

Choice of Two

Chicken Florentine
Chicken breast stuffed with spinach and served with a white cream sauce

Seared Salmon
With orange blossom honey and ground mustard glaze

Petite Filet Mignon
Grilled to perfection with bearnaise sauce

Stuffed Center Cut Pork Loin
Stuffed with green apples, onions, and fresh herbs, and served with cherry port-wine demi

Prime Rib
Slow roasted with garlic au jus and horseradish sauce
Buffet carving station available | Add \$2 per person

Dinner Includes

Gourmet rolls with sweet butter
Chef's selection of starch and vegetables
Champagne toast for all guests and complimentary cake cutting

\$55 Buffet *\$56 Plated*

All prices are subject to applicable tax and gratuity. Prices are subject to change.



Choose Two Hot or Cold Hors d'oeuvres and One Hors d'oeuvres Display

Display Selections

International & Domestic Cheese Board with Fresh Fruit and Assorted Gourmet Crackers

Fresh Crudit  Display of Garden Fresh Vegetables served with Chef's Housemade Dips

Anti-Pasta Display with Marinated Artichokes, Olives, Roasted Red Peppers,
Grilled Vegetables, and Italian Meats and Cheeses

Cold Selections

Fresh Brie Glazed with Tangerine Honey in Phyllo

Tomato Bruschetta with Roasted Garlic Crostini

Five Spice Seared Tuna on Wonton Crisp

Chilled Shrimp with Cocktail Sauce

Hot Selections

Maryland Crab Bites with Remoulade

Vegetable Spring Rolls with Thai Vinaigrette

Conch Fritters with Caribbean Sauce

Chicken Satay with Sesame Sauce Drizzle

Bang Bang Shrimp

Brazilian Beef Satay with Chimi Mayo



Host Bar Packages

Top Shelf

1 Hour.....	\$24++ per guest
2 Hours.....	\$31++ per guest
3 Hours.....	\$38++ per guest
4 Hours.....	\$45++ per guest

Includes Top Shelf Cocktails, Domestic and Imported Beer, House Wines, and Soft Drinks

Premium

1 Hour.....	\$18++ per guest
2 Hours.....	\$25++ per guest
3 Hours.....	\$32++ per guest
4 Hours.....	\$39++ per guest

Includes Premium Brand Cocktails, Domestic and Imported Beer, House Wines, and Soft Drinks

Call

1 Hour.....	\$15++ per guest
2 Hours.....	\$22++ per guest
3 Hours.....	\$29++ per guest
4 Hours.....	\$36++ per guest

Includes Call Brand Cocktails, Domestic and Imported Beer, House Wines, and Soft Drinks

Beer and Wine

1 Hour.....	\$11++ per guest
2 Hours.....	\$17++ per guest
3 Hours.....	\$23++ per guest
4 Hours.....	\$29++ per guest

Includes Domestic and Imported Beer, House Wines, and Soft Drinks

By the Bottle

House Premium (1.5 liter).....	\$53++
Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot, and Pinot Grigio	
J. Roget Champagne.....	\$23++
Perrier-Jouet Grand Brut, France.....	\$75++
Dom Perignon.....	\$197++

++All prices are subject to a service charge and current food and beverage tax.
Prices are subject to change without notice. Pricing will be confirmed 120 days prior to function.