



PART OF  
SUNSTREAM®  
HOTELS &  
RESORTS

*Wedding Guide*

# DiamondHead Beach Resort Wedding Guide

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## General Information

*Say "I do" during an unforgettable ceremony at DiamondHead Beach Resort. With white sand beaches, emerald waters, and bright blue skies, the pristine beauty of Fort Myers Beach provides a picturesque backdrop for your special day. Our first-class amenities and attention to detail guarantee it will be an event that will be cherished for a lifetime.*

### *Diamond Ballroom*

4,000 sq.ft. Ballroom (80-200 guests)

2,000 sq.ft. Ballroom (50-80 guests)

There is a minimum on Saturday nights in the Diamond Ballroom.

The room rental fee includes a four-hour reception (cocktail hour included) and is based on a food and beverage sliding scale. Overtime charges per additional hour will apply.

The room rental fee includes a custom-designed room: bar, dance floor, 60" round tables with chairs, head table (with option to be on risers), choice of linen colors, classic white china, high polished stainless steel flatware, glassware, skirted cake table, skirted guest book table, skirted gift table, cake-cutting services, and staff dressed in formal wear.

Centerpieces, featuring a 16" mirror, a hurricane globe with taper candle and four votive candles, can be rented for an additional fee.

### *Menu Planning*

Our catering staff will be happy to prepare customized proposals to meet your specific needs. Your menu selections should be submitted at least two months prior to your event. Menu changes may be made up to two weeks prior to the event, if needed. Due to Health Department regulations, any food or beverages left over after an event shall not leave the function room. Also, no food or beverages may be brought onto the premises with the exception of wedding cakes.

### *Special Room Rates for your Guests*

Ask about group discounted rates for our beautiful gulf-view suites. Rates are based on availability and time of year. Some restrictions may apply.

### *For the Bride and Groom*

The bride and groom will receive a complimentary upgrade for their wedding night and breakfast for two.

### *Welcome Gifts*

Surprise your wedding guests with a specialty gift basket delivered to their suite.

#### **A SWEET SUCCESS**

Four (4) freshly baked Cookies, Chocolates, and two (2) 2 oz. bottles of Bailey's Irish Cream

#### **SWEET & SAVORY**

An array of fresh sliced Fruit, Imported and Domestic Cheeses, with Water Crackers for two

#### **FIESTA BASKET**

Four (4) smooth Coronas, a large bag of Torilla Chips, and a jar of gourmet Salsa

#### **HONEYMOON CELEBRATION**

A bottle of Champagne on ice and Chocolate-covered Strawberries

### *Bridal Party Snacks*

Enjoy pre-wedding delectable delights for you and the Bridal Party, delivered to your room while you prepare for your most special day. An assortment of mini-sandwiches, fruit, cheese, crackers, champagne, soda, and water.

### *Entertainment*

We have a working relationship with many entertainers and will gladly provide you with their information to help make your arrangements.

### *Decorations/Chair Covers*

Our talented team of professionals will be happy to assist with the decorations of your special affair. There may be an additional cost for decorating the room outside of normal set-up requirements. The hotel cannot permit anything to be affixed to the walls, floors, or ceilings of the rooms with any substance, including, nails, staples, or tape. Any damage incurred will be the responsibility of the person in charge of the event. Chair covers and sashes are available.

### *Ice Carvings*

Attractive carvings may be ordered.

### *Outdoor Functions*

All outdoor functions will have an indoor backup room. The decision regarding the utilization of the indoor backup will be made by 9 am for luncheons and by 12 noon for receptions and dinners. Once the indoor move has been made and agreed upon by you and the catering manager, it will be final. Lighting for outdoor functions may be limited due to local Sea Turtle regulations.

### *Attendance Guarantees*

A final guarantee is required by 12 noon, three days prior to your event. This number is not subject to reduction. You will be charged for the guarantee plus any actual attendance that is greater. We will prepare for 5% over your guaranteed figure.

### *Service and Tax Charges*

A 20% service charge and a 6% state sales tax will be added to all prices listed herein, including all food and beverage prices. Service charge is subject to Florida State sales tax. Prices are subject to change.

### *Payment*

The estimated cost for your wedding will be due 14 days prior to the event. Unless specified differently, all balances (meal add-ons, bar bills, etc.) will be charged at the conclusion of the event to the credit card received with the contract.

### *Cancellation Policy*

0-14 days prior to the scheduled event = 100% of anticipated revenue  
15-60 days prior to the scheduled event = 50% of anticipated revenue  
61-180 days prior to the scheduled event = Forfeiture of deposit  
181 or more days prior to the scheduled event = Return deposit

## *The Romantic Beach Ceremony*

### *The Ceremony*

*Beach Ceremony Site Fee*

**ADDITIONS TO YOUR CEREMONY:**

*Decorated Arch*

*White Chairs*

## *Rehearsal Dinner Options*

*Minimum of 25 guests please*

### *Rehearsal Dinners*

#### *Italian Romance*

Pasta Salad with Plum Tomatoes, Mozzarella, Olives, sun-dried Tomatoes and Herbs  
Caesar Salad  
Sweet Italian Sausage with roasted Peppers and Onions  
Chicken Cacciatore  
Vegetable medley  
Crispy Italian Garlic Bread  
Assorted Chef's Desserts

#### *Barbecue by the Beach*

Mixed Green Salad  
Pasta Salad  
Corn on the Cob  
Roasted Potatoes  
BBQ Ribs  
Honey-fried Chicken  
Southern-style Biscuits  
Assorted Chef's Desserts

#### *Caribbean Dinner*

Caesar Salad  
Tropical Fruit Salad with Dark Rum and Coconut  
Mahi-Mahi with Papaya Mango Sauce  
Jerk Chicken (Bone-in)  
Plantains  
Steamed Vegetable medley with Coriander Butter  
Dinner Rolls and sweet Butter  
Assorted Chef's Desserts

## *The Brunch Buffet*

*For receptions starting before 1 pm (Minimum of 50 guests)*

### *Buffet Selections*

Spring Green Salad with Orange Champagne Vinaigrette  
Poached Atlantic Salmon with Chef's accompaniments  
Assorted Bagels with flavored Cream Cheeses  
Assorted Muffins and Pastries  
Tropical Fruit display

#### **CHEF ATTENDED STATIONS**

Carved Ham  
Omelet a la Chef

Eggs Benedict  
Belgian Waffles with Maple Syrup  
Grilled Chicken topped with Spinach, Leeks, sun-dried Tomatoes,  
and Parmesan Cheese  
Herb-seared Mahi-Mahi with Garlic White Wine Butter Sauce  
Fresh Vegetables  
Au Gratin Potatoes

Freshly brewed regular and decaffeinated Coffee and Tea  
Freshly squeezed Florida Orange Juice

A Mimosa and Bloody Mary Station may be added for an additional fee per person for a 2 hour reception. Chef Fee will apply per attended station per hour. Minimum of two stations required per 50 guests.



## *The Opal Buffet*

*Minimum of 50 guests. All Buffets include Soup of the Day, fresh steamed Vegetables, Dinner Rolls and Butter, freshly brewed regular and decaffeinated Coffee and Iced Tea.*

### *Choose Two Salads*

Pasta and Seafood Salad  
Caprese Salad  
Grilled Vegetable Salad  
Mixed Green Salad  
Fresh Fruit Salad  
Caesar Salad

### *Choose Two Entrées*

Chicken Mornay  
Chicken Marsala  
Shrimp and Scallop Newburg  
Pan-seared Grouper with Lemon Caper Butter Sauce  
Oven seared Salmon with Peanut Sauce

### *Choose One Carving Station*

Spiral Ham  
Roasted Prime Rib with Au Jus and Horseradish Sauce  
Roasted Turkey with Gravy  
Roasted Pork Loin with Fruit Chutney  
Leg of Lamb with Au Jus and Mint Jelly

### *Choose One Side Dish*

Garlic whipped Potatoes  
Roasted Red Skin Potatoes  
Vegetable Risotto  
Rice Pilaf  
Au Gratin Potatoes  
Whipped Sweet Potatoes with Maple Brown Sugar Butter

Carving fee will apply

## *The Sapphire Buffet*

*Minimum of 50 guests. All Buffets include Soup of the Day, Fresh Steamed Vegetables, Dinner Rolls and Butter, freshly brewed regular and decaffeinated Coffee and Iced Tea.*

### *Choose Two Salads*

Pasta and Seafood Salad  
Caprese Salad  
Grilled Vegetable Salad  
Mixed Green Salad  
Fresh Fruit Salad  
Caesar Salad

### *Choose Three Entrées*

Chicken Mornay with Duxelle and Spinach  
Chicken Marsala  
Pistachio crusted Grouper with Mango Papaya Sauce  
Roasted Pork Loin with Honey Garlic  
Pan-seared Snapper with Red Bell Pepper Cream Sauce  
Shrimp and Scallop Newburg

### *Choose One Carving Station*

Spiral Ham  
Roasted Prime Rib with Au Jus and Horseradish Sauce  
Roasted Turkey with Gravy  
Leg of Lamb with Au Jus and Mint Jelly

### *Choose One Side Dish*

Garlic whipped Potatoes  
Roasted Red Skin Potatoes  
Vegetable Risotto  
Rice Pilaf  
Whipped Sweet Potatoes with Maple Brown Sugar Butter  
Potato Au Gratin  
Twice baked Potato

Carving fee will apply

## *The Pearl Buffet*

*Minimum of 50 guests*

Mixed Green Salad

Fresh Fruit Salad

Peel and Eat Shrimp display

New England Clam Chowder

Pistachio crusted Mahi-Mahi with roasted Red Pepper Cream Sauce

Carved Top Round of Beef with Au Jus and Horseradish Sauce

Chicken Breast topped with Artichokes, Capers, Olives, and sun-dried Tomatoes

Au Gratin Potatoes

Fresh seasonal Vegetables

Assorted Dinner Rolls

Freshly brewed regular and decaffeinated Coffee and Iced Tea

Carving fee will apply

## Plated Lunch

### *The Elegant Lunch*

*For receptions starting before 1 pm. All Entrées include Chef's selection of Vegetable and Potato or Rice, Dinner Rolls and Butter, freshly brewed regular and decaffeinated Coffee and Iced Tea.*

#### *Choose One Salad*

Baby Mixed Greens tossed with Vinaigrette Dressing  
Caesar Salad  
Fresh Citrus Salad

#### *Choose Two Entrées*

Garlic Shrimp Fettuccine Alfredo with Scallions, Leeks, and Tomatoes  
Grilled Salmon with Pinot Noir Sauce  
Macadamia crusted fresh Gulf Grouper served with Orange Ginger Sauce  
Chicken sautéed with Lemon, White Wine, and Capers  
Tenderloin Tips with Dijon and Cognac Demi Glace

You may choose two entrées with a guarantee of each entrée two weeks prior to the event. You must provide a method by which our wait staff can determine each guest's selection.

## Plated Dinners

### *The Emerald Dinner*

*All Entrées include Chef's selection of Vegetable and Potato or Rice, Dinner Rolls and Butter, freshly brewed regular and decaffeinated Coffee and Iced Tea.*

#### *Choose One Salad*

Baby Mixed Greens tossed with Vinaigrette Dressing

Caesar Salad

Caprese Salad

Mixed Green Salad with Mango, candied Pecans, Gorgonzola, Pickled Garlic, and Raspberry Vinaigrette

#### *Choose One Entrée*

Chicken Marsala with Mushrooms

Pan-seared Grouper with Lemon Caper Butter Sauce

Garlic and Herb roasted 10 ounce Prime Rib Au Jus (served medium rare)

Pan-seared Chicken Mornay with Spinach and Duxelle

Grilled Filet Mignon with Wild Mushroom Demi (served medium rare)

Baked stuffed Shrimp with Garlic White Wine Sauce

You may choose two entrées with a guarantee of each entrée two weeks prior to the event. You must provide a method by which our wait staff can determine each guest's selection.

## *The Diamond Dinner*

*All Entrées include Chef's selection of Vegetable and Potato or Rice, Dinner Rolls and Butter, freshly brewed regular and decaffeinated Coffee and Iced Tea.*

### *Choose One Soup or Appetizer*

Crab Cake with Avocado Wasabi Mayonnaise  
Shrimp Cocktail  
Fresh Mozzarella with Tomato, fresh Basil, and Garlic Bruschetta  
Peking Duck Roll  
Florida Seafood Chowder  
Traditional Lobster Bisque  
Salmon Imperial

### *Choose One Salad*

Mixed Green Salad with Mango, candied Pecans, Gorgonzola,  
Pickled Garlic, and Raspberry Vinaigrette  
Caesar Salad  
Baby Field Greens with House Vinaigrette  
Caprese Salad

### *Choose One Entrée*

Grilled Grouper with two stuffed Shrimp en Croute  
Beef Tenderloin with Lobster Tail  
Grilled Chicken Breast with dry-aged Prime Top Sirloin  
Herb grilled Grouper and Beef Tenderloin with Peppercorn Bordelaise Sauce  
Grilled Porcini Chicken and Pork Tenderloin with Honey Garlic Sauce

### *Fresh Fruit Sorbet*

## Wedding Packages

### *The Emerald Wedding Package*

*Minimum of 50 guests. This package includes your ceremony on the beach with a decorated white arch and white chairs for your guests, followed by a four-hour dinner reception (cocktail hour included). Attended Rehearsal prior to the Wedding. Dressing room for the Bride accompanied with an assortment of Cheese, Crackers, Soda, and Water.*

#### *Custom-Designed Reception includes:*

- Head table (with option to be on risers)
- 60" round tables with chairs
- Choice of linen color
- White chair covers with choice of sashes
- Classic white china, high polished stainless steel flatware, and glassware
- Skirted gift table
- Skirted cake table
- Skirted guest book table
- Dance floor
- Cake-cutting services
- Champagne toast
- Four-hour Call Brands bar
- Staff dressed in formal wear
- Butler-passed hors d'oeuvres
- Centerpieces with 16" mirror, hurricane globe with taper candle, and 4 votive candles on each table

**COMPLIMENTARY SUITE FOR THE BRIDE AND GROOM ON THEIR WEDDING NIGHT AND COMPLIMENTARY BREAKFAST FOR THE BRIDE AND GROOM THE NEXT MORNING.**

#### *Choose Three Hors d'oeuvres*

*(to be hand-passed during cocktail hour)*

- Thai Beef Satay
- Peking Duck Egg Roll
- Baked Brie with Raspberries
- Chicken Satay
- Shrimp Cozys
- Sicilian Caponata

### *Choose One Salad*

Baby Field Greens tossed with House Vinaigrette

Caesar Salad

Caprese Salad

Mixed Green Salad with Mango, candied Pecans, Gorgonzola, pickled Garlic, and Raspberry Vinaigrette

### *Choose One Entrée*

*All Entrées include Chef's selection of Vegetable and Potato or Rice, Dinner Rolls and Butter, freshly brewed regular and decaffeinated Coffee and Iced Tea.*

Chicken Marsala with Mushrooms

Pan-seared Grouper with Lemon Caper Butter Sauce

Garlic and Herb roasted 10 ounce Prime Rib Au Jus (served medium rare)

Pan-seared Chicken Mornay with Spinach and Duxelle

Grilled Filet Mignon with Wild Mushroom Demi (served medium rare)

Baked stuffed Shrimp with Garlic White Wine Sauce

You may choose two entrées with a guarantee of each entrée two weeks prior to the event. You must provide a method by which our wait staff can determine each guest's selection.



## The Opal Wedding Package

*Minimum of 50 guests. This Package includes your ceremony on the beach with a decorated white arch and white chairs for your guests, followed by a four-hour dinner reception (cocktail hour included). Attended Rehearsal prior to the Wedding. Dressing room for the Bride accompanied with an assortment of Cheese, Crackers, Soda, and Water.*

### *Custom-Designed Reception includes:*

Head table (with option to be on risers)  
 60" round tables with chairs  
 Choice of linen colors  
 White chair covers with choice of sashes  
 Classic white china, high polished stainless steel flatware, and glassware  
 Dance floor  
 Cake-cutting services  
 Champagne toast  
 Skirted gift, cake, and guest book tables  
 Four-hour Call Brands bar  
 Staff dressed in formal wear  
 Butler-passed hors d'oeuvres  
 Centerpieces with 16" mirror, hurricane globe with taper candle, and 4 votive candles on each table

**COMPLIMENTARY SUITE FOR THE BRIDE AND GROOM ON THEIR WEDDING NIGHT AND COMPLIMENTARY BREAKFAST FOR THE BRIDE AND GROOM THE NEXT MORNING.**

*All Buffets include Soup of the Day, fresh steamed Vegetables, Dinner Rolls and Butter, freshly brewed regular and decaffeinated Coffee and Iced Tea.*

### *Choose Three Hors d'oeuvres*

*(to be hand-passed during cocktail hour)*

Thai Beef Satay  
 Peking Duck Egg Roll  
 Baked Brie with Raspberries  
 Chicken Satay  
 Shrimp Cozys  
 Sicilian Caponata

### *Choose Two Salads*

Pasta and Seafood Salad  
Caprese Salad  
Mixed Green Salad  
Grilled Vegetable Salad  
Fresh Fruit Salad  
Caesar Salad

### *Choose Two Entrées*

Chicken Mornay with Duxelle and Spinach  
Chicken Marsala  
Pan-seared Grouper with a Lemon Caper Butter Sauce  
Shrimp and Scallop Newburg  
Roasted Pork Loin with Fruit Chutney  
Oven-seared Salmon with Peanut Sauce

### *Choose One Carving Station*

Spiral Ham  
Roasted Prime Rib with Au Jus and Horseradish Sauce  
Roasted Turkey with Gravy  
Roast Pork Loin with Fruit Chutney  
Leg of Lamb with Au Jus and Mint Jelly

### *Choose One Side Dish*

Garlic whipped Potatoes  
Roasted Red Skin Potatoes  
Rice Pilaf  
Twice baked Potato  
Whipped Sweet Potatoes with Maple Brown Sugar Butter  
Au Gratin Potatoes

## *The Diamond Wedding Package*

*Minimum of 50 guests. This Package includes your ceremony on the beach with a decorated white arch and white chairs for your guests, followed by a four-hour dinner reception (cocktail hour included). Attended Rehearsal prior to the Wedding. Dressing room for the Bride accompanied with an assortment of Cheese, Crackers, Soda, and Water.*

### *Custom-Designed Reception includes:*

Head table (with option to be on risers)  
 60" round tables with chairs  
 Choice of linen colors  
 White chair covers with choice of sashes  
 Classic white china, high polished stainless steel flatware, and glassware  
 Dance floor  
 Cake-cutting services  
 Champagne toast  
 Skirted gift, cake, and guest book tables  
 Four-hour Call Brands bar  
 Staff dressed in formal wear  
 Centerpieces with 16" mirror, hurricane globe with taper candle and 4 votive candles on each table

**COMPLIMENTARY SUITE FOR THE BRIDE AND GROOM ON THEIR WEDDING NIGHT AND COMPLIMENTARY BREAKFAST FOR THE BRIDE AND GROOM THE NEXT MORNING.**

### *Choose One Soup or Appetizer*

Crab Cake with Avocado Wasabi Mayonnaise  
 Shrimp Cocktail  
 Salmon Imperial  
 Fresh Mozzarella with Tomato, fresh Basil, and Garlic Bruschetta  
 Peking Duck Roll  
 Florida Seafood Chowder  
 Traditional Lobster Bisque

### *Choose One Salad*

Caesar Salad

Caprese Salad

Baby Field Greens with House Vinaigrette

Mixed Green Salad with Mango, candied Pecans, Gorgonzola, pickled Garlic, and Raspberry Vinaigrette

### *Choose One Entrée*

*All Entrées include Chef's selection of Vegetable and Potato or Rice, Dinner Rolls and Butter, freshly brewed regular and decaffeinated Coffee and Iced Tea.*

Grilled Grouper with two stuffed Shrimp en Croute

Beef Tenderloin with Lobster Tail

Grilled Chicken Breast with dry-aged Prime Top Sirloin

Herb grilled Grouper and Beef Tenderloin with Peppercorn Bordelaise Sauce

Grilled Porcini Chicken and Pork Tenderloin with Honey Garlic Sauce

### *Fresh Fruit Sorbet*

## Hors d'Oeuvres

### Hot Hors d'Oeuvres

*Our chef recommends 4-6 pieces per person for a one hour reception. For an Hors d'Oeuvres-only party, we recommend 10-12 pieces per person, plus 1-2 specialty stations. All prices listed below are per 50 pieces.*

Marinated crispy fried Buffalo Wings with Blue Cheese Dip

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Oriental Pot Stickers with Sweet and Sour Dip

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Thai Chicken Satay

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Chicken Chipotle Quesadilla Rolls with Salsa Picante

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Italian Meatballs or Swedish Meatballs

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Mini Beef Wellington

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Chicken Empanadas

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Thai Beef skewers

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Thai-style Shrimp Roll

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Peking Duck Rolls with Sweet and Sour Dip

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Coconut Shrimp with sweet Chili dipping Sauce

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Floridian Crab Cakes

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Shrimp Cozy

---

Bacon-wrapped Scallops

---

Battered Mushrooms with Horseradish Sauce

---

Spanakopita

---

Vegetable Springroll

---

Brie & Raspberry en Croute

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Breaded Jalepeños stuffed with Cheddar Cheese

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Assorted mini Quiche

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Goat Cheese stuffed Artichokes

## Cold Hors d'Oeuvres

*Our chef recommends 4-6 pieces per person for a one hour reception. For an Hors d'Oeuvres-only party, we recommend 10-12 pieces per person plus 1-2 specialty stations. All prices listed below are per 50 pieces except where noted.*

Cheese & Cracker Display		Fruit Display		Crudité Display	
Small	(Serves 25)	Small	(Serves 25)	Small	(Serves 25)
Medium	(Serves 50)	Medium	(Serves 50)	Medium	(Serves 50)
Large	(Serves 100)	Large	(Serves 100)	Large	(Serves 100)

Antipasta display

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Tomato Basil Bruschetta

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Chilled steamed fresh Shrimp (peeled and deveined)

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Chilled steamed fresh Shrimp (peel and eat)

---

Sushi display

---

Mediterranean Salad skewers

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Caponata with Focaccia Bread

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Tortilla Chips with Guacamole and Pico de Gallo

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Chips and Dip

## Specialty Cocktail Reception Stations

*Perfect for the "All Hors d'Oeuvres" Reception. Prepared by a Uniformed Chef. A Chef's Fee will apply to each station per hour. One station required per 50 guests.*

### Specialty Stations

#### *Pasta Station*

Penne and Fettuccine Pasta with Marinara and Alfredo Sauces sautéed with Olives, Mushrooms, Onions, Peppers, Tomatoes, Parmesan Cheese, fresh Garlic and Herbs.

Add an additional fee per person for Shrimp. Add an additional fee per person for Chicken. This station is sold per person, per hour to be served as part of a Cocktail Hour. It is not a meal.

#### *Oriental Stir-Fry Station*

Chinese Noodles stir-fried with Peanut Sauce, Bok Choy, Snow Peas, Water Chestnuts, Onions, Mushrooms, and Carrots.

Add an additional fee per person for Shrimp. Add an additional fee per person for Chicken. This station is sold per person, per hour to be served as part of a Cocktail Hour. It is not a meal.

#### *Chef's Carving Board*

Smoked Honey cured Ham with Melon Salsa (Serves Approx. 35 Persons)

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Roasted Pork Loin with Mango Chutney (Serves Approx. 25 Persons)

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Roasted Beef Tenderloin with Wild Mushroom Ragout (Serves Approx. 20 Persons)

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Whole farm-raised Turkey with Gravy (Serves Approx. 25 Persons)

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Top Round of Beef with Au Jus and Horseradish Sauce (Serves Approx. 50 Persons)

## Beverage Selections

### Bar Service Selections

A bartender charge per bartender, per hour, is applicable if the beverage revenue, exclusive of the 6% sales tax and 20% service charge, does not exceed \$250 per hour.

**Premium Brands include:**

Absolut, Tanqueray, Captain Morgan, Johnnie Walker Black, Crown Royal, Jose Cuervo, and Jack Daniels

**Call Brands include:**

Smirnoff, Beefeater, Bacardi Silver, Johnnie Walker Red, Seagrams 7, Jose Cuervo, and Jim Beam

**Wine and Champagne Selections:**

We offer a large selection of wines. Please ask to see our wine list. Champagne Toast fee per bottle (5 glasses per bottle).

### Cash Bar, Hosted Bar & Sponsored Hourly Receptions

May include: Premium Brands, Call Brands, House Wine, Imported Beer, Domestic Beer, Soft Drinks, Cognacs and Cordials, and Champagne.

### Craft Beer

Available upon request.

### Cocktail Specialties

Champagne Punch, Mimosa Punch, Planters Punch, Mai Tai Punch, Tropical Fruit Punch (non-alcoholic).

Alcohol sales at DiamondHead Beach Resort are governed by the Florida State Division of Alcohol & Tobacco. DiamondHead Beach Resort, being a private resort, does not permit any alcoholic beverages to be brought onto the property from any outside source. We reserve the right to decline service of alcohol for the safety of your guests. We urge you and your guests to drink responsibly.





*Congratulations! We know this is one of the most important times of your life and the Esterra Spa team would love to be a part of it.*

Treat yourself and your bridal party to a variety of services prior to or on your big day. Need a sleek, elegant up-do, something sassy, or luxurious extensions? Or perhaps you are looking for expert makeup application? It will be our pleasure to serve you on your special day.

We can't wait to meet you!

## Esterra Spa Services

### Hair Styling

*Long and loose, short and chic — choose a wedding day coif that suits your style.*

#### **Bridal Consultation**

Consultation with practice special Occasion Style (Up-Style).

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#### **Style for the Bride**

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#### **Special Occasion Style (Up-Style)**

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#### **Blow Outs**

Blow outs are an excellent way to feel and look fabulous for your special day. Additional charge for flat ironing or curling.

### Makeup

*Wanting to look red-carpet-ready for your big day? Just add a professional makeup application for a beautiful finished look. A professional makeup application is recommended to make you look picture perfect in your wedding photographs.*

#### **Traditional Makeup**

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#### **Airbrush Makeup**

Airbrush makeup is custom blended foundation to perfectly match your skin tone. This style of makeup application makes your skin look smooth and lasts longer than traditional makeup.

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#### **Eyelash Application**

Add any Eyelash strips or individual lashes to Makeup application.

### Wedding Party Package

*Take 10% off of the following services when you schedule a full price hair or makeup service.*

#### **One Hour Swedish Massage**

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**Couples One Hour Swedish Massage** Price is per person.

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#### **Shellac Polish with Express Manicure**

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#### **Paradise Manicure**

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#### **Paradise Pedicure**

## *Pre-Party Bachelorette Bash*

*A great way to spend the day with the girls! Get an Express Manicure and Time Out for Toes for a reduced price when you choose one or more of the following discounted treatments.*

**One Hour Swedish Massage**

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**European Relaxation Facial**



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