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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 spend 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 for each 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.

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 6.5% 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 Setup

White or Bamboo Arch
Sand Ceremony Table
White Chairs



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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 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 Beef Tenderloin
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
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. A Cheese & Cracker display will be provided for Cocktail Hour. 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 Beef Tenderloin
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

Oriental Pot Stickers with Sweet and Sour Dip

Thai Chicken Satay

Chicken Chipotle Quesadilla Rolls with Salsa Picante

Italian Meatballs or Swedish Meatballs

Mini Beef Wellington

Chicken Empanadas

Thai Beef skewers

Peking Duck Rolls with Sweet and Sour Dip

Coconut Shrimp with sweet Chili dipping Sauce

Floridian Crab Cakes

Shrimp Cozy

Bacon-wrapped Scallops

Spanakopita

Vegetable Springroll

Brie & Raspberry en Croute

Breaded Jalepeños stuffed with Cheddar Cheese

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

| | |
|--------|--------------|
| Small | (Serves 25) |
| Medium | (Serves 50) |
| Large | (Serves 100) |

Fruit Display

| | |
|--------|--------------|
| Small | (Serves 25) |
| Medium | (Serves 50) |
| Large | (Serves 100) |

Crudité Display

| | |
|--------|--------------|
| Small | (Serves 25) |
| Medium | (Serves 50) |
| Large | (Serves 100) |

Antipasta display

Tomato Basil Bruschetta

Chilled steamed fresh Shrimp (peeled and deveined)

Chilled steamed fresh Shrimp (peel and eat)

Sushi display

Caponata with Focaccia Bread

Tortilla Chips with Guacamole and Pico de Gallo

Chips and Dip

Specialty Stations

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.

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 or 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 or 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)

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

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

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

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 6.5% 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, and Cognacs & Cordials.

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.



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