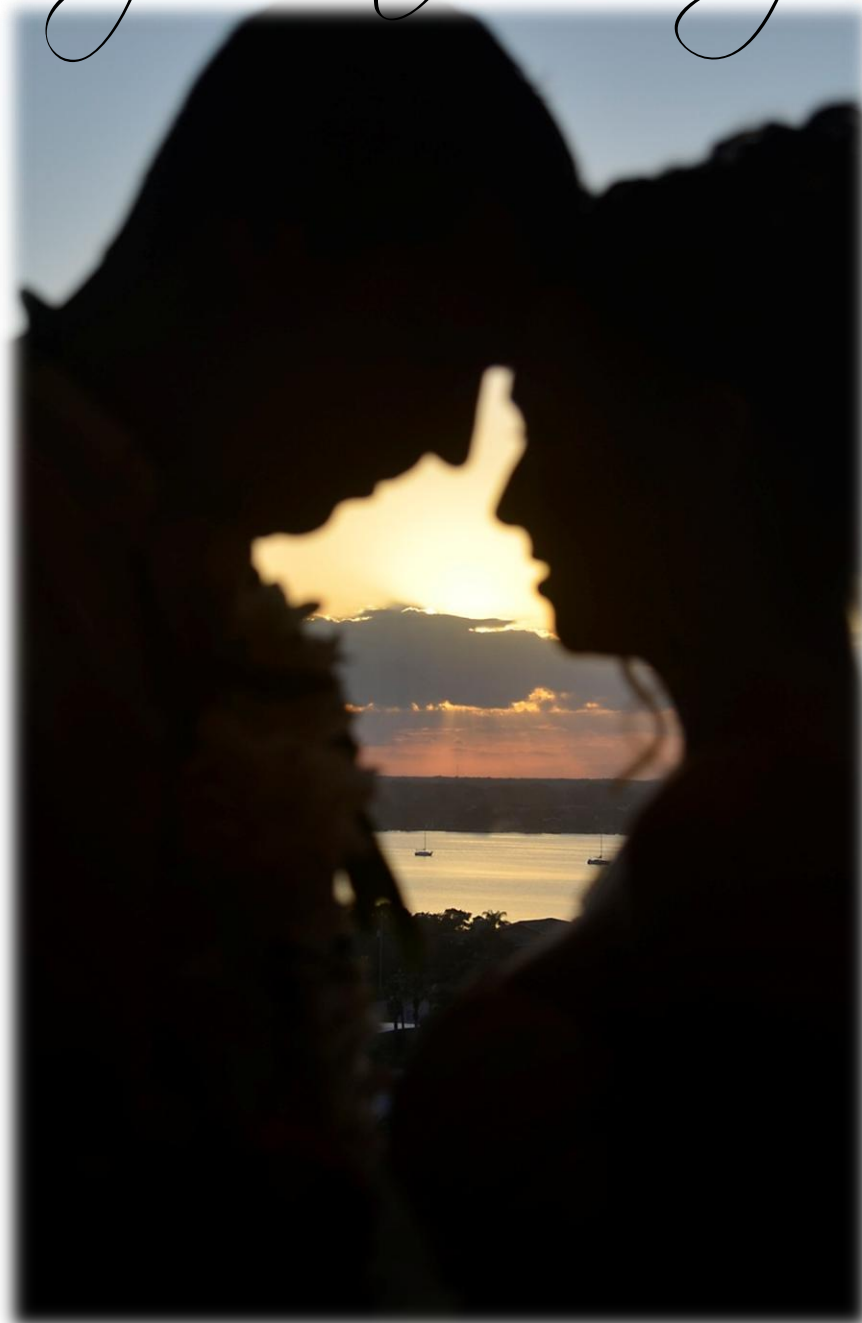




Elopement Package



The Shores Resort & Spa

2637 South Atlantic Ave. Daytona Beach Shores, FL 32118

386-322-7248 or 386-322-7257



We will make your wedding dreams come true.

Endless sunshine, ocean breezes and rolling surf provide the picturesque backdrop for your wedding or honeymoon at The Shores Resort & Spa.

If you are looking for an intimate ceremony for up to ten guests, our Elopement Package is an exceptional choice. With a team of wedding professionals to take care of the details, you can enjoy your day without worry or stress.

THE ELOPEMENT PACKAGE INCLUDES:

Two-Night Ocean Front Accommodations
Valet Parking Service
Beach Ceremony
Weather Back-up Space
Wedding Officiate
Wedding Photography
Bridal Bouquet & Boutonniere
Wedding Cake
Bottle of Veuvre Clicquot Champagne
Complimentary Room Amenity
Elopement Coordination

Starting at \$2,000 ++

SPECIAL UPGRADES:

The following special upgrades can be included for additional fees:

Bridal Hair & Make-up
Silk Rose Petals in Guest Room
Custom Wedding Cake
Couples Spa Package
Signature Shores Cabana Dining
Beach Ceremony Set-up: includes chairs, garden arch,
and ceremony music
Wedding for More Than Ten People

*Prices are based on availability and subject to change.
All items are subject to a 22% Service Charge and 6.5% Tax - Updated 01/14*

MARRIAGE LICENSE

You must obtain your own marriage license in the State of Florida. You can go in person (both Bride & Groom) to any county in the State of Florida to apply. You can apply for your marriage license in the Daytona Beach area at the Volusia County Courthouse Annex, 125 E. Orange Ave., Room 108, Daytona Beach, Florida, 32114. Phone (386)257-6013

If you are a resident of the State of Florida you have two options: You may complete a premarital course and your fee will be reduced by \$32.50 and you won't have a waiting period or you can opt not to take the course and wait three days.

If both the bride and groom are NOT residents of the State of Florida, there is NO waiting period.

The fee for your marriage license application is \$93.50* and is valid for 60 days. Regardless of which Florida county you applied for your license, the marriage may take place anywhere in the state of Florida.

For additional information visit <http://www.clerk.org/html/marriage.html>

GOURMET DINING

Azure presents chef-driven, ocean-inspired cuisine artfully infused with regional flavors. Our fine dining restaurant features elegant indoor dining that is bright, blue and sunwashed by day and romantic and reflective by moonlight. Full menus can be made available upon request.

Azure serves a seasonal menu which is subject to change.

SAMPLE AZURE LUNCH MENU

Appetizers

Coconut Encrusted Jumbo Shrimp

Azure Slaw, Orange Marmalade-Horseradish Dipping Sauce

Jerk Spiced Chicken Wings

Sweet Mango Chutney Sauce, Celery and Carrot Sticks

Soup & Salads

Creamy Potato Corn Soup

Mandarin Chicken

Crisp Greens, Fried Chicken Tenders tossed in a Sweet Chili Sauce, Scallions, Carrot, Toasted Almond, Mandarin Orange and Creamy Sesame Dressing

Entrees

Azure Chicken Club

Herb Marinated Chicken Breast, Apple Wood Bacon, Tillamook Cheddar, Yellow Tomato, Baby Arugula, with a Chipotle Maple Aioli

Grilled Ahi Sandwich

On Griddled Ciabatta topped with a Lime Basil Aioli and Fresh Pico de Gallo

The Grilled Cheese

Grilled Parmesan crusted artisan bread, aged cheddar, American, Monterey Jack and Smoked Gouda

Grouper Tacos

Three Cornmeal Fried Local Grouper Tacos, Cheddar and Jack Cheeses, Iceberg Lettuce, Pico de Gallo Coriander Chipotle Dipping Sauce

SAMPLE AZURE DINNER MENU

Appetizers

Pinot Braised Beef Short Rib

Boursin Mashed Yukon Gold Potatoes, Pan Jus Lie

Maine Lobster Fondue

Manchango Cheese, Roasted Corn, Sweet Peppers and Onions
Grilled Pita Bread and Tortillas for Dipping

Soup and Salad

Shores Conch Chowder

Baby Arugula and Crisp Pear

Stilton, Sweet Pecans, White Balsamic Vinaigrette

Entrees

Cast Iron Seared Florida Grouper

Smoked Corn Maque Choux, Local Watercress

Filet Mignon

Boursin Mashed Yukon Gold Potatoes,
Sautéed Rainbow Chard, Port Wine Demi

Roasted All Natural Chicken Breast

House Cured Bacon Risotto, Haricot Vert,
Apple Bourbon Pan Jus

Coriander Seared Ahi Tuna

Lemongrass & Miso Butter, Tempura Beans, jasmine rice
Grilled Mahi Mahi

Roasted Vegetable Quinoa, Lemon Garlic Spinach, Orange and Green Chili Gastrique