

The Shores

RESORT & SPA

Wedding Package



The Shores Resort & Spa
2637 South Atlantic Avenue • Daytona Beach Shores • Florida 32118
877-345-0452 • 386-322-7257

The Shores

RESORT & SPA

On behalf of the staff at The Shores Resort & Spa,
We congratulate you on your recent engagement and thank you for considering
our premiere oceanfront property for your special day.

Ceremony Package

Spectacular Oceanfront Location
White Vienna Garden Chairs
Microphone & Speaker System
Gift & Guestbook Tables
Rehearsal (based on availability)

Ceremony Fee: \$2,500.00 +

Reception Package

Four-Hour Open Bar featuring Call Brand Liquors,
House Selection of Cabernet & Chardonnay Wines, Imported & Domestic Beers and Soft Drinks
One - Hour Reception with Selection of Four Hors d'Oeuvres
Sparkling Wine Toast
Dinner Selection
Cake Cutting & Bartender Fees
Floor Length White Linens
Complimentary Room for Bride & Groom with 75 Guests or More
Complimentary Valet Parking for Guests

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Hors d'Oeuvres

(Please Select Four)

Cold

- Seared Tuna Tataki on Wonton
- Lobster Salad in Barquette Shell
- Ham, Smoked Gouda & Asparagus
- Brie on Toast Point with Raspberry Coulis
- Blackened Scallop, Chive Crème Fraiche
- Smoked Salmon Rosettes, Dill Cream Cheese and Rye Crisp
- Thai Shrimp, Scallion Potato Cake
- Smoked Shrimp with Sweet Pepper Chutney
- Blackened Beef Tenderloin with Jalapeno Corn Relish
- Pear Tomato and Mozzarella on a Pesto Baguette
- Roma Tomato Bruschetta
- Jamaican Spiced Pork, Mango Chutney
- Florida Citrus Shrimp

Hot

- Sweet Potato Biscuit & Country Ham with Grain Mustard Sauce
- Chicken Brochette, Teriyaki Glaze
- Shrimp Brochette, Teriyaki Glaze
- Pan-fried Artichoke Hearts with Parmesan
- Pecan Crusted Chicken Tenders, Bourbon Maple Sauce
- Wild Mushroom Beggars Purse
- Applewood Bacon Wrapped Scallop
- Pan Seared Mini Crab Cakes with Spiced Remoulade Sauce
- Herb Salmon Cakes with Horseradish Dill Cream
- Shrimp and Corn Fritters
- Wonton Wrapped Shrimp with Plum Sauce
- Beef Satay, Roasted Garlic Aioli
- Warm Lobster Newburg in Mini Barquette
- Miniature Beef Wellington, Port Wine Demi

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Salads

(Please Select One)

CLASSIC CAESAR SALAD

Crisp Romaine Heart • Shaved Parmesan • Herbed Croutons

THE SHORES SALAD

Crisp Variety of Greens • Tomato & Cucumber • Carrot • Crisp Vegetable Curls
Cane Syrup and Mustard Grain Vinaigrette

SPINACH SALAD

Apple Smoked Bacon • Shaved Eggs • Croutons • Tart Apple Cider Drizzle

BUTTERLETTUCE SALAD

Candied Pecans • Blue Cheese • Sweet Onion Vinaigrette

TOMATO SALAD

Red Grape Tomatoes • Baby Portobello Mushrooms • Fresh Mozzarella Cheese
Pesto Vinaigrette • Balsamic Drizzle

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Dinner Entrees

TWIN MEDALLIONS OF BEEF

Horseradish Mashed Potato • Jumbo Asparagus and Baby Carrots • Balsamic Jus

\$99.95++ per guest



GRILLED FILET MIGNON WITH ROQUEFORT FONDUE

Potato Mousseline • Jumbo Asparagus and Baby Carrots • Madeira Pan Jus

\$101.95++ per guest



FLASH SEARED VEAL TENDERLOIN

Sweet Potato Tartlet

Jumbo Asparagus and Baby Carrots

Roasted Garlic Cream Sauce and Vidalia Onion Marmalade

\$116.95++ per guest



MARINATED SINGLE BONE PORK CHOP

Chipotle Sweet Potato Gratin • Jumbo Asparagus and Baby Carrots

Apple Jack Demi Glace

\$96.95++ per guest



To offer more than two choices of entrée to your guests, please add \$3.00 Per Person Additional

All Entrée's Served Freshly Baked Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

All Food & Beverage subject to 21% Service Charge & All Applicable Taxes

All Selections and Prices Subject to Change

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Dinner Entrees

CARIBBEAN SPICE CHICKEN BREAST

Bahamian Pigeon Peas and Rice • Jumbo Asparagus and Baby Carrots
Coconut Spice Rum Sauce

\$85.95++ per guest



BREAST OF CHICKEN FLORENTINE

Creamy Parmesan Polenta • Jumbo Asparagus and Baby Carrots
Florentine Sauce

\$87.95 ++ per guest



STONE ROASTED BLACK GROUPER

Fingerling Potato and Rock Shrimp Ragout • Jumbo Asparagus and Baby Carrots
Smoked Corn Beurre Blanc

\$98.95 ++ per guest



BROILED SALMON

Steamed Jasmine Rice • Jumbo Asparagus and Baby Carrots • Champagne Saffron Cream

\$92.95++ per guest



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Dinner Entrees

FLASH SEARED MAHI MAHI

Sweet Potato Hash • Jumbo Asparagus and Baby Carrots
Banana and Charred Habanero Buerre Blanc • Cilantro Coulis
\$97.95 ++ per guest



Duo Entrée of:

GRILLED CARIBBEAN RUBBED FILET MIGNON

&

FLORIDA CITRUS LOBSTER TAIL

Caramelized Shallot Demi Glace • Florida Chili and Citrus Butter
Fine Herb Risotto
Jumbo Asparagus and Baby Carrots
\$122.95 ++ per guest



PORCINI DUSTED GRILLED PETITE FILET MIGNON

&

MOJO MARINATED PRAWNS

Roasted Garlic and Horseradish Mash • Jumbo Asparagus and Baby Carrots • Cabernet Jus
\$114.95 ++ per guest



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Entrees Served with Freshly Baked Rolls with Butter
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Dinner Entrees

CAST IRON SEARED TENDERLOIN OF BEEF

Honey Poached Garlic Sauce

&

SEARED BLACK GROUPER

Sweet Corn Butter Sauce

Herb Fingerling Ragout

Jumbo Asparagus and Baby Carrots

\$107.95 ++ per guest



CILANTRO & LIME MARINATED CHICKEN

&

JUMBO PRAWNS

Hot Pepper and Tomato Whipped Potato • Asparagus and Baby Carrots

Key Lime Vermouth

\$99.95 ++ per guest



FIVE PEPPER CRUSTED FILET MIGNON

&

HERB MARINATED BREAST OF CHICKEN

Fingerling Chive Gratin

Jumbo Asparagus and Baby Carrots

\$99.95++ per guest

To offer more than two choices of entrée to your guests, please add \$3.00 per person additional.

Entrees Served with Freshly Baked Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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The Shores Wedding Dinner Buffet

Minimum of 30 guests

GARDEN GREEN SALAD

Assortment of Toppings • Choice of Two Dressings

HEART OF ROMAINE SALAD

Shaved Asiago Cheese • Herbed • Croutons Caesar Dressing

CHEF CARVED ROASTED PRIME RIB OF BEEF AU JUS

Served With Creamy Horseradish Aioli

HERB SEARED SALMON MEDALLIONS

Saffron Buerre Blanc

BRONZED BREAST OF CHICKEN

Apple Cider Five Pepper Demi Glace

ROASTED GARLIC MASHED POTATOES

CONFETTI WILD RICE

SEASONAL MARKET VEGETABLES

FRESHLY BAKED ROLLS

Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$127.00 ++ per guest

All Food & Beverage subject to 21% Service Charge & All Applicable Taxes

All Selections and Minimum of Thirty persons

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Reception Enhancements

PETITE LAMB CHOPS

Mango Mint Chutney

\$4.75++ per piece



LOBSTER LOLLY POPS

\$4.75++ per piece



MARKET VEGETABLE DISPLAY

Fresh Seasonal Vegetables to include: Broccoli, Zucchini, Squash, Celery, Carrots, Sweet Bell Peppers, Mushrooms, and Cauliflower

Served with Buttermilk Ranch, Roquefort and Curry Dips

\$325.00++ Serves 100 guests

*vegetable selection is subject to change without notice for season & quality assurance



INTERNATIONAL CHEESE DISPLAY

French Bread and Water Crackers

\$425.00++ Serves 100 guests



FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Seasonal Fruits and Berries served with Honey Lime Yogurt

\$325.00++ Serves 100 guests



ITALIAN ANTIPASTO DISPLAY

Cured Meats, Pickled Vegetable Assortment, Olives and Sliced Cheeses

\$395.00++ Serves 100 guests



BAKED BRIE

Praline Glazed then Wrapped in Puff Pastry

Or

Raspberry Marmalade Filled and Wrapped in Puff Pastry

\$150.00++ per Wheel - Serves 50 persons



GULF COAST CRAB DIP

Served with Assorted Flat Breads and Sliced French Baguettes

\$175.00++ per order - Serves 50 persons

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Reception Enhancements

SPINACH, ARTICHOKE AND ROASTED RED PEPPER DIP

Served with Assorted Crackers and Sliced French Baguettes

\$150.00 ++ per order – Serves 50 persons



ROASTED RED PEPPER HUMMUS AND BABAGANOUSH

Served with Toasted Pita Triangles

\$125.00 ++ per order – Serves 50 guests



SMOKED SEAFOOD DISPLAY

Bay Scallops, Wine Poached Mussels, Shrimp, Mackerel, Trout and Salmon

Traditional Accompaniments

\$17.95++ per guest



SMOKED SALMON DISPLAY

Chopped Red Onions, Capers, Chopped Eggs

And Russian Pumpernickel Bread

\$195.00 ++ per order - Serves 35 people



SEAFOOD DISPLAY

Served on Crushed Ice with Cocktail Sauce, Spicy Remoulade and Lemon

Jumbo Gulf Shrimp - \$300.00++ per 100 pieces

Marinated New Zealand Mussels - \$225.00++ per 100 pieces

Freshly Shucked Oysters - \$225.00++ per 100 pieces

Alaskan Snow Crab Legs - \$400.00++ per 100 pieces

*Seafood is contingent upon availability & quality for season

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Dinner Enhancements

CORN & CRAB BISQUE

Topped with Chives

\$9.95 ++ per guest



VIDALIA ONION VELOUTE

Apple Butter Brie Biscuit

\$5.95 ++ per guest



CREAM OF ROASTED RED PEPPER SOUP

Smoked Chicken and Sambuca Cream

\$6.95 ++ per guest



FRUIT SORBET

Mango, Passion Fruit, Raspberry or Lemon

\$7.95 ++ per guest



MARINATED LOBSTER TAIL SALAD

Marinated Roma Tomato Filled with Mesclan Greens

Citrus Vinaigrette

\$14.95 ++ per guest



SMOKED DUCK SALAD

Sliced Smoked Duck Breast with Crumbled Blue Cheese

Apple Cider Vinaigrette

\$12.95 ++ per guest



CITRUS MARINATED LOBSTER

Israeli Cous Cous • Baby Field Greens • Orange Blossom Honey Vinaigrette

\$14.95 ++ per guest



MARINATED VEGETABLE NAPOLEON

Layered Slices of peppers, zucchini, squash and eggplant

Finished with Roma Tomato Coulis and topped with Shitake Mushroom

\$8.95 ++ per guest

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Dinner Enhancements

GNOCCI

Black Truffle Gnocchi • Crispy Pancetta Pearl Onions and Wild Mushrooms
in Brandy Cream Sauce

\$12.95 ++ per guest



JUMBO GULF SHRIMP REMOULADE

New Orleans Style Remoulade Sauce

\$14.95 ++ per guest



JUMBO SHRIMP AND GRITS

Pan Seared Prawns

On Stone Ground Grits, Black Eyed Pea and Country Ham

\$14.95 ++ per guest



JUMBO LUMP BLUE CRAB CAKE

Smoked Carrot and Citrus Beurre Blanc, Hydro Mini Greens,
Balsamic Drizzle and Chive Oil

\$14.95 ++ per guest



WINE SERVICE WITH DINNER

\$9.95 ++ per guest



VIENNESE DESSERT STATION

Dessert Table to include:

Selection of Miniature Key Lime Pies.

Individual Mini Cheesecake, Éclairs, Fresh Cream Puffs, Mini Lemon Curd,

Grand Marnier Chocolate Tartlettes, Bourbon Pecan Barquettes

Chocolate dipped Strawberries

Regular, Decaffeinated and Selection of Fine Teas

Assorted Toppings, Rock Candy Stirrers, Whipped Cream Chocolate Shavings,

Cinnamon Sticks and Flavored Creams

\$16.95 ++ per guest

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Wedding Resources

Flowers

Detail Flowers & Photography (Corrine Heck) 386-255-9594

Rachel Kasie Designs 386-257-4228

Mary's Flower Shoppe (Mary Foster) 386-257-4454

Marguerites Florist (Monika Yates) 386-677-2027

Beach Street Blooms (Axel) 386-236-9940

ME Productions (Heather Wilson, CSEP) 407-888-4424 X17

Cakes

The Pastry Studio (Sherri Meyer) 386-255-6404

Heavenly Cheesecake & Chocolate (Phyllis) 386-673-6670

Caramel Swirls (Patricia Calcetto) 386-767-0260

Entertainment Services

Mr. DJ Entertainment (Jim Knecht) 386-788-2569

Big Daddy DJ (Bob Bigwood) 386-226-8866

Dave Awesome Entertainment 407-473-1633

Cocobean Inc. Caribbean Entertainment (Craig Camacho)

1-407-788-BEAN

Melody Long Anglin Harpist 386-767-7862

Invitations & Paper Goods

The Inkwell Home (Paige Knaebel Cohen) 386-672-9903

Paper Dance (Sylvia Nikitas) 386-672-4207

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Photography & Video Services

Michael's Photography & Video 386-255-0555
Gregory Heck of Details Flowers & Photography 386-255-9594
Damon Tucci Photography 407-835-7879
Pam Cooper Photography 386-257-1131
Pro One Video Productions 407-852-0788
Nina Sutherland Photography 352-665-0535
John Thor Photography 386-589-5818
Doug Carlson Video 386-322-7616
First Sight Pictures & Video 866-464-0317

Officiates

Rev. David Carter 386-677-4469
Rev. Glynn Ferguson 407-361-7781
Cantor Zev M. Sonnenstein 386-677-2484
Ginny Holder 386-756-1244

Reception Additions

Mr. Chocolate Fountain (Jerry Kane) 386-671-7866
Maku Ice & Sculpting (Yoichi Maku) 407-238-6426
ME Productions (Heather Wilson, CSEP) 407-888-4424 X17
BBJ Linens Orlando (Michael Cruz) 407-857-6566

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Planners

Seaside Ceremonies 386-235-1549 (www.seasideceremonies.com)
Knotical Weddings 386.295.4188 (www.knoticalweddingsdaytona.com)
Blush by Brandee Gaar 407.394.8892 (www.blushbbg.com)

Marriage License

You must obtain your own marriage license in the State of Florida. You can go in person 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://clerk.org/info/marriagelicense.html>