



*The Shores*  
RESORT & SPA

Wedding Package



The Shores Resort & Spa  
2637 South Atlantic Avenue • Daytona Beach Shores • Florida 32118  
877-345-0452 • 386-322-7258



# *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  
Wedding Ceremony Coordinator  
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 Champagne Toast  
Dinner Selection  
Cake Cutting & Bartender Fees  
Floor Length White Linens  
Complimentary Room for Bride & Groom with 75 Guests or More



# *The Shores*

RESORT & SPA

## 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 with 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
- Apple-Wood 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



# *The Shores*

RESORT & SPA

## 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



# *The Shores*

RESORT & SPA

## Dinner Entrees

### TWIN MEDALLIONS OF BEEF

Horseradish Mashed Potato • Jumbo Asparagus and Baby Carrots • Balsamic Jus  
\$97.95++ per guest



### GRILLED FILET MIGNON WITH ROQUEFORT FONDUE

Potato Mousseline • Jumbo Asparagus and Baby Carrots • Madeira Pan Jus  
\$99.95++ per guest



### FLASH SEARED VEAL TENDERLOIN

Pan Seared Natural Veal • Sweet Potato Tartlet  
Roasted Garlic Cream Sauce and Vidalia Onion Marmalade  
Jumbo Asparagus and Baby Carrots

\$114.95 ++ per guest



### MARINATED SINGLE BONE PORK CHOP

Chipotle Sweet Potato Gratin • Apple Jack Demi Glace  
Jumbo Asparagus and Baby Carrots  
\$94.95 ++ per guest



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

All Entrées 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



# *The Shores*

RESORT & SPA

## Dinner Entrees

CARIBBEAN SPICE CHICKEN BREAST  
Bahamian Pigeon Peas and Rice • Coconut Spice Rum Sauce  
Jumbo Asparagus and Baby Carrots  
\$83.95++ per guest



BREAST OF CHICKEN FLORENTINE  
Chicken Roulade, Chicken with Spinach and Mushrooms  
Creamy Parmesan Polenta • Florentine Sauce  
Jumbo Asparagus and Baby Carrots  
\$85.95 ++ per guest



STONE ROASTED BLACK GROUPER  
Fingerling Potato and Rock Shrimp Ragout • Smoked Corn Beurre Blanc  
Jumbo Asparagus and Baby Carrots  
\$96.95 ++ per guest



BROILED SALMON  
Steamed Jasmine Rice • Asparagus and Baby Carrots • Champagne Saffron Cream  
\$90.95++ 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



# *The Shores*

RESORT & SPA

## Dinner Entrees

### FLASH SEARED MAHI MAHI

Sweet Potato Hash • Banana and Charred Habanera Buerre Blanc • Cilantro Coulis  
Jumbo Asparagus and Baby Carrots

\$95.95 ++ 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

\$120.95 ++ per guest



PORCINI DUSTED GRILLED PETITE FILET MIGNON

&

MOJO MARINATED PRAWNS

Roasted Garlic and Horseradish Mash • Jumbo Asparagus and Baby Carrots • Cabernet Jus

\$112.95 ++ 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

All Food & Beverage subject to 21% Service Charge & All Applicable Taxes  
All Selections and Prices Subject to Change



# *The Shores*

RESORT & SPA

## 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

\$105.95 ++ per guest



CILANTRO & LIME MARINATED CHICKEN

&

JUMBO PRAWNS

Hot Pepper and Tomato Whipped Potato • Asparagus and Baby Carrots

Key Lime Vermouth

\$97.95 ++ per guest



FIVE PEPPER CRUSTED FILET MIGNON

&

HERB MARINATED BREAST OF CHICKEN

Fingerling Chive Gratin

Jumbo Asparagus and Baby Carrots

\$97.95++ 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

All Food & Beverage subject to 21% Service Charge & All Applicable Taxes  
All Selections and Prices Subject to Change



# *The Shores*

RESORT & SPA

## The Shores Wedding Dinner Buffet

Minimum of 30 guests

### GARDEN GREEN SALAD

Assortment of Toppings • Choice of Two Dressings

### HEART OF ROMAINE SALAD

Caesar Dressing • Shaved Asiago Cheese • Herbed Croutons

### 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

\$125.00 ++ per guest

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

All Selections and Minimum of Thirty persons



# The Shores

RESORT & SPA

## Reception Enhancements

### PETITE LAMB CHOPS

Mango Mint Chutney

\$4.75++ per piece



### LOBSTER LOLLYPOPS

\$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



# *The Shores*

RESORT & SPA

## 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



# *The Shores*

RESORT & SPA

## Dinner Enhancements

### CORN & CRAB BISQUE

Topped with Chives

\$9.95 ++ per guest



### VIDALIA ONION VELOUTE

Apple Butter Brie Biscuit

\$9.95 ++ 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

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

\$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



# *The Shores*

RESORT & SPA

## 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



# *The Shores*

RESORT & SPA

## Preferred Vendor List for Wedding Services

### Floral Designers

Mary's Flower Shoppe (Mary Foster) 1.386.257.4454

Marguerite's Florists (Monika Yates) 1.386.677.2027

Details Flowers (Corrine Heck) 1.386.255.9594

Daytona Beach Florist (Drema Sears) 1.386.788.2772

### Pastry Artists

The Pastry Studio (Sherri Myer) 1.386.255.6404

Heavenly Cheesecake & Chocolates (Phyllis) 1.386.673.6670

### Entertainment Services

Mister DJ Entertainment (Jim & Victoria) 1.386.788.2569

Big Daddy DJ (Bob Bigwood) 1.386.226.8866

White Rose Productions (Jeff Verscharge) 1.407.678.0041

Uptown Live Music (John Muccigrosso) 1.888.2.UPTOWN

Melody Long Anglin (Harpist) 1.386.767.7862

Cocobean Inc (Creig Camacho) 1.407.788.BEAN

### Photography

Michael's Photography (Michael Rollins) 1.386.255.0555

David Dunlop Photography (David Dunlop) 1.386.255.0725

Kathleen Pruett Photo (Kathleen Pruett) 1.386.441.9100

Pam Cooper Photography (Pam Cooper) 1.386.257.1131

Jim Payette Photography (Jim Payette) 1.386.424.5848

### Creative Additions

Mr. Chocolate Fountain (Jerry & Linda Kane) 1.386.671.7866

BBJ Linen Orlando (Jennifer Bertling) 1.407.857.6566