

The Shores ~ Wedding Package

CONGRATULATIONS!!

On behalf of the team 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. The experienced event team stands ready to oversee even the tiniest detail of your once-in-a-lifetime event so you can relax and enjoy the company of your family and friends.

The Shores' Signature Wedding Reception Package includes:

Dedicated Catering Professional

*Assist in Creating your Personalized Wedding Menu, Partner with your Personal Wedding Planner
Oversee Ceremony / Reception Set-Up & Meal Service*

Plated or Buffet Dinner Options

Four-Hour Hosted Bar

*Featuring Call Brand Liquors, House Selection of Red and White Wines, Domestic & Specialty Beers
Soft Drinks, Bottled & Sparkling Waters and Assorted Mixers*

One Hour Cocktail Reception with Butler Passed Hors d'Oeuvres

Selection of Four Hors d'oeuvres

Sparkling Wine Toast Dinner Selection

Choice of Plated or Buffet Dinner

Floor Length Table Linens and Napkins (*Choice of Color*)

Wooden Dance Floor

Chivari Chairs (*choice of 4 colors*)

For Couples with a signed contract of 50 guests or more

Cake Cutting & Bartender Fees

Dedicated Banquet Captain

Oversee Service Staff & Maintain Contact with Wedding Planner through Conclusion of the Event

Special Room Rates Available for Guests

Complimentary Self-parking for Non-overnight Guests

Complimentary Wedding Night Accommodations

For Couples with signed contract of 100 Guests or more

Special Accommodation Rates for Couples with less than 100 guests

Hors d'Oeuvres

(Please Select Total of Four)

COLD HORS D'OEUVRES

*Tomato Bruschetta on Crostini with Shaved Parmesan
Virginia Ham, Smoked Gouda and Asparagus Roll
Blackened Scallop, Chive Crème Fraiche
Deviled Eggs, Duck Confit
Smoked Shrimp, Sweet Peppardew Relish, White Toast
Lump Crab Salad, English Cucumber, Pink Peppercorn Dust
Fig and Mascarpone Crostini
Coriander Seared Tuna Tataki, Wasabi-Yuzu Vinaigrette, Crisp Wonton
Camembert Wedge, Raspberry Sauce, Pistachio Dust
Maine Lobster Salad with Tarragon and Caviar, Savory Tart Shell
Smoked Salmon on Rye Crisp, Dill & Lemon Cream Cheese
Maytag Hummus, Belgium Endive Spear, Candied Pecan
Blackened Beef, Jalapeño Corn Relish on Wheat Crisp
Tuna Tartare, Black Sesame Seed Cone, Sirache
Jamaican Spiced Pork Tenderloin, Fresh Mango Chutney, Rye Toast
Compressed Melon & Prosciutto di Parma*

HOT HORS D'OEUVRES

*Parmesan Crusted Artichoke Hearts
BBQ Bacon Wrapped Shrimp with Thai Basil
Teriyaki-Orange Marinated Beef Sate with Roasted Garlic Aioli
Chili-Lime Chicken Brochette with Peanut Sauce
Caribbean Conch Fritters with Mango Relish
Diver Scallop Wrapped in Crispy Boar's Head Bacon
Coconut Fried Shrimp with Caribbean Mango Chutney
Azure Crab Cakes, Cajun Remoulade, Micro Chard
Pecan Crusted Chicken Tenders, Bourbon Maple Sauce
Miniature Beef Wellington, Port Wine Demi*

Plated Dinners

All Plated Dinner Entrees are served with the following:
Freshly Baked Rolls and Creamy Butter
Freshly Brewed Gourmet Coffee & Hot Tea Station with
Whipped Cream, Chocolate Shavings & Flavorings

Salads

(Please make one salad selection for all guests)

THE SHORES SALAD

*Crisp Variety of Greens, Tomato & Cucumber Sunflower Seeds, Radish, Apple
Cider Vinaigrette*

BUTTER LETTUCE SALAD

Candied Pecans, Blue Cheese, Pickled Red Onion Jalapeno Buttermilk Dressing

CRISP HEARTS OF ROMAINE

Shaved Asiago Cheese, Sundried Tomato Croutons, Classic Caesar Dressing

LEMON GLAZED BEET & GOAT CHEESE

Roasted Beets, Goat Cheese Mousse, Watercress, Toasted Hazelnuts, Lemon

*All Prices are subject to 22% Service Charge and 6.5% Sales Tax Menus and
Prices are subject to change without notice*

The Shores Resort & Spa

Dinner Entrees

*Please choose up to (2) two entree options for your guests to pre-select
To offer more than two choices of entrée for your guests, please add \$3.00 per person additional*

ASIAN MARINATED & GRILLED TOFU

Steamed Jasmine Rice, Toasted Sesame Broccoli, Edamame-Corn Salad

\$102 ++ per person

BREAST OF CHICKEN FLORENTINE

Creamy Parmesan Polenta, Jumbo Asparagus & Baby Carrot, Florentine Sauce

\$108++ per person

GRILLED ATLANTIC SALMON

Artichoke and Bacon Mashed Potatoes, Lemon Caper Beurre Blanc

\$113++ per person

HERB SEARED MAHI MAHI

Sweet Potato & Plantain Hash, Haricot Vert, Banana-Habanero Beurre Blanc

\$116 ++ per person

WAGYU FLANK

Grilled Wagyu Flank Steak, Purple Potato-Chorizo Hash, Roasted Asparagus, Chimichurri

\$119++ per person

HOUSE AGED RIBEYE

Seared Trumpet Mushrooms, Roasted Garlic Swiss Chard, Shaved Parmesan, Aged Balsamic

\$119 ++ per person

GRILLED FILET MIGNON WITH ROQUEFORT FONDUE

Potato Puree, Jumbo Asparagus & Baby Carrot, Port Wine Demi Glace

\$122 ++ per person

STONE ROASTED BLACK GROUPER

*Fingerling Potato & Rock Shrimp Ragout, Jumbo Asparagus & Baby Carrot Smoked Corn Beurre
Blanc*

\$125 ++ per person

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Duet Dinner Entrees

Please choose (1) one entree option for your guests to enjoy

CILANTRO-LIME MARINATED CHICKEN & JUMBO PRAWNS

Jalapeno & Tomato Whipped Potato, Baby Vegetables, Key Lime Vermouth Sauce

\$118 ++ per person

PORCINI DUSTED PETTITE FILET MIGNON & CHICKEN ROMESCO

Roasted Garlic Potato Puree, Jumbo Asparagus & Baby Carrot, Gremolata

\$122 ++ per person

GRILLED TENDERLOIN OF BEEF & SEARED BLACK GROUPER

Herbed Fingerling Potato Ragout, Jumbo Asparagus & Baby Carrot

Sweet Corn Butter Sauce and Honey Poached Garlic Sauce

\$136 ++ per person

CARIBBEAN GRILLED FILET MIGNON & FLORIDA CITRUS LOBSTER TAIL

Fine Herb Risotto, Grilled Asparagus, Caramelized Shallot Demi Glace, Citrus Butter

\$148 ++ per person

Special Meals

To meet all your needs, we have special meals available for your younger guests and vendors.

For any special requests, please contact your Catering Professional.

CHILDREN'S MEAL

Chicken Fingers, Macaroni and Cheese, Fruit Cup with Choice of Beverage

\$26++ per child

VENDOR'S MEAL

Turkey Club Sandwich and Gourmet Chips

Smoked Turkey, Apple Wood Bacon, Tillamook Cheddar, Yellow Tomato, Baby Arugula Chipotle Maple Aioli on Choice of Bread.

\$20++ per person

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The Shores Wedding Dinner Buffet

Minimum of 40 Guests Required

STARTERS

Seasonal Mixed Greens

*Cherry Tomatoes, Cucumbers, Dried Cranberries, Sliced Almonds,
Crumbled Feta Cheese, Chef's Selection of Dressings*

*Crispy Romaine Leaves with Shaved Asiago Cheese, Classic Caesar Dressing and Garlic Croutons
Artichoke, Mushroom and Roasted Red Pepper Salad*

ENTRÉE SELECTIONS

CHICKEN

Chicken Romesco Mozzarella

Chicken Saltimbocca, Lemon Caper Sauce

Herb Marinated Breast of Chicken, Apple Cider BBQ Sauce

Chicken Marsala with Baby Portabellas

Mojo Chicken Breast, Citrus Sherry Sauce

PORK

Banana Leaf Wrapped Caribbean Pork Loin, Guava Glaze

Smoked Center Cut Pork Chops, Mango Cherry Chutney

Mushroom-Spinach Stuffed Pork Loin, Roasted Red Pepper Coulis

Jerk Spiced Pork Loin, Mango and Papaya Salsa

BEEF

Grilled New York Strip Steak, Roasted Mushroom and Pearl Onion Sauce

Red Wine Marinated Flat Iron Steaks, Port Wine Demi

Porcini Dusted Petit Sirloin Steaks, Cabernet Jus

*Chef Carved Prime Rib of Beef ***

SEAFOOD

Grilled Mahi Mahi, Lomi Lomi Style

North Atlantic Swordfish Putanesca

Grilled Atlantic Salmon, Lemon Caper Sauce

Stone Roasted Florida Grouper, Smoked Corn Maque Choux

Fresh Baked Rolls and Sweet Cream Butter

Chefs Selection of Perfectly Paired Starch and Vegetable

***Requires a Chef Attendant fee of \$100+ for up to (2) Hours of Service*

Two Entrees - \$122++ per person Three Entrees - \$133++ per person Four Entrees - \$143++ per person

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The Shores Resort & Spa

Reception Enhancements

*Your wedding reception can be enhanced with the following additional options
For a full list of additional enhancements please contact your Catering Professional.*

MARKET VEGETABLE DISPLAY

*Broccoli, Zucchini, Squash, Celery, Carrots, Sweet Bell Peppers, Crimini Mushrooms, and Cauliflower Roasted Jalapeno Buttermilk,
Blue Cheese and Caramelized Onion-Curry Dips*

\$5.50 ++ per person

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

FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Seasonal Fruits and Berries Honey Lime Yogurt Dipping Sauce

\$6.50 ++ per person

INTERNATIONAL CHEESE DISPLAY

*Smoked Gouda, Camembert, Havarti, Boursin
Irish Porter Cheddar*

French Bread, Water Crackers and Flatbreads

\$7.50 ++ per person

BRUSCHETTA & HUMMUS

*Tomato Bruschetta, Shaved Parmesan, Kalamata Olives, Crumbled Feta, Fresh Basil
Roasted Garlic Hummus, Maytag Hummus and Roasted Red Pepper Hummus*

Pita Bread, Crostini and Flatbread Crackers

\$6.50 ++ per person

LATE NIGHT COMFORT FOOD

Beef Sliders with Vermont Cheddar and Bacon Jam

Chicken Wings - Classic Buffalo Style and Garlic Teriyaki, Celery Sticks and Chunky Blue Cheese Dressing

Miniature Vienna Beef Franks wrapped in Puff Pastry

Hand Cut Fries, Pink Peppercorn Dust, Black Garlic Aioli

\$18.95++ per person

VIENNESE DESSERT STATION

Selection of Miniature Key Lime Pies and Cheesecakes

Éclairs, Fresh Cream Puffs, Cannoli's, Petit Fours and Macaroons

Grand Marnier Chocolate Tartlets and Chocolate Dipped Strawberries

Regular, Decaffeinated Coffee and Selection of Fine Teas

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

Cinnamon Sticks and Flavored Creamers

\$23 ++ per person

CHOCOLATE FOUNTAIN

Tiered Chocolate Fountain for up to 200 people and up to three hours of run time with Staff Attendant

\$300++ for one fountain \$450++ for two fountains

Choice of 6 different dipping items:

Strawberries, Assorted Melon, Bananas, Pineapple, Apples, Biscotti, Marshmallows, Graham Crackers, Pretzels, Oreos,

Rice Krispie Treats, Assorted Cookies, Nutter Butter Cookies, Candied Bacon

**Cakes are not recommended as they tend to crumble into the chocolate affecting the consistency.*

Chocolate may be drizzled over top by staff attendant

\$6.00++ per person

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The Shores Resort & Spa

Wedding Ceremony Package Includes:

*Private Oceanfront Location (for up to 2 hours) with White Pergola
Complete Ceremony and Cocktail Hour Set-Up
White Vienna Garden Chairs
Gift & Guestbook Tables
Ceremony Rehearsal (based on availability)
Dedicated Power Supply for Music Vendor
Chilled Fruited Water Station
Weather Back-up Location*

Ceremony Fees:

*Friday \$1,750+
Saturday \$2,500+
Sunday \$1,250+*

Professional Wedding Planning Services

In the weeks leading up to your Wedding Celebration you and your Catering Professional have put together the perfect menu, room layout and planned all of the details for your special day.

Include "Day Of" coordination services by one of our Preferred Professional Wedding Planners.

Package Pricing Includes:

- ❖ **Rehearsal** – *Coordinator will work hand-in-hand with your ceremony officiant to oversee all aspects of the ceremony to ensure everyone feels comfortable and understands their role in your special day*
- ❖ **Pre-Ceremony** – *Coordinator will be on site (2) hours prior to the start of your ceremony, they will be working hard to ensure all of your details are in place and fit together with your vision. Items they will assist with include but are not limited to:*
 - CEREMONY – *Guest Book/ Signing Frame, Card Box, Unity Candle*
 - RECEPTION – *Placecards, Seating Chart, Table Numbers, Champagne Flutes, Cake Cutting Knives, Menu Cards, Guest Favors etc.*
- ❖ **Ceremony** – *Coordinator will work with your ceremony vendors to ensure all music and timing is as you have envisioned. When the moment arrives your Coordinator will ensure the bridal party is lined up properly and will cue all members to ensure everyone is perfectly timed for the aisle*
- ❖ **Reception** – *Once you have finally tied the knot and your cocktail hour is coming to an end, your coordinator will work with your vendors to ensure all guests are ushered to the Reception Room. The coordinator will also organize the bridal party with the assistance of the Band/ DJ to ensure a smooth introduction to the main event*

\$750++

The Shores Resort & Spa

Audio-Visual Packages

Your wedding ceremony & reception can be enhanced with the following audio-visual package options. These specialty options will be provided by our professional in-house audio-visual company.

To customize your full wedding package, please contact your Catering Sales Manager.

Ceremony Package

Ceremony Sound System\$250++
Two speakers with wired microphone for officiate

Lighting Packages

LED Up-lighting Package
(small)..... \$350++
Includes (6) LED lights in choice of color to highlight the perimeter of the room

LED Up-lighting Package
(large)..... \$550++
Includes (12) LED lights in choice of color to highlight the perimeter of the room

Market Lighting Package.....\$550++
Includes: (4) Metal truces with up-lights, (4) 50ft strands of lights
Additional (1) Truce and (1) 50ft strands of lights.....\$225++

GOBO Design.....\$300++
Selection of customized design for names, dates, initials, etc (Two week lead time minimum required)

Head Table & Cake Wash\$175++
Soft spots from lighting trees to highlight your head and cake tables

TV Package.....\$250++
Includes large plasma TV with DVD or computer hookup for slideshow presentations

Draping*Custom Pricing*
Pipe and drape package in a variety of colors

Wedding Details

Food & Beverage

A food and beverage requirement will apply to your event. Your menu and bar beverages will go toward meeting this requirement. The food and beverage requirement is the amount that you are committed to, however the actual price will be determined by your menu selections and consumed beverages. The menu should be determined no later than one month prior to the reception.

Outdoor Functions

All catered food and beverage will be served using non-breakable plates and glassware. Glass beverage containers are prohibited. Due to local city ordinances, all music must end prior to 10:00 p.m. During the dates of May 1 - October 31, special permits are required for additional lighting needed for outside evening events due to lighting restrictions caused by local sea turtle nesting season. The cost of any special permitting will be the financial responsibility of client and will be communicated in writing.

Weather Policy for Outdoor Functions

In all cases, the Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. This decision will be made no less than three (3) hours prior to the scheduled starting time of the function. If a ceremony double set for both indoors and outdoors is requested, a \$5.00 per person set up will be applied and placed on final bill.

Guaranteed Attendance

Please inform your Catering Manager of the final number of guests attending your event (1) week prior to your event. Final guaranteed numbers are due no less than three business days (72 hours) before the date of your event. After this time, you may increase your count, but it cannot be decreased.

Deposits

In order to hold space on a definite basis, a signed contract, credit card and deposit are required. The deposit is non-refundable. The contract will determine the date, time, location, estimate attendance, and food and beverage minimum. Pre-payment, based on the estimated costs, is required for all wedding receptions.

Wedding Details

Guest Rooms

*Room blocks are available for out of town guests.
Your Catering Manager will be able to provide you with rates and information.*

Parking

*Standard parking rates are \$12 self-parking or \$18 valet for overnight Resort guests.
The Shores Resort & Spa offers complimentary self-parking and \$5 valet (based on availability)
For non-overnight wedding guests when booking a Wedding Package.*

Service Charge & Tax

Food and beverage service charge is 22%. State sales tax is 6.5%.

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>

Wedding Resources

Flowers

- Detail Flowers & Photography (Corrine Heck) 386-255-9594 www.flowersandphotography.com
- Rachael Kasie Designs (Rachael Rollins) 386-257-4228 www.rkdweddings.com
- Simply Roses Florist (Ashlee Roberson) 386-672-4848 www.simplyrosesflorist.com
- Pink Flamingo at Petals (Angela) 386-423-5927 www.pinkflamingoatpetals.com

Cakes

- The Pastry Studio (Sherri Meyer) 386-255-6404 www.thepastrystudio.com
- Paradise Cheesecakes (Ann Calamis) 386-673-7989 www.paradisecakes.com
- Cakery Creation (Liz Huber) 386-931-4059 www.cakerycreation.com
- Publix (Daytona Beach Shores) 386-788-7773

ENTERTAINMENT SERVICES

DJs

- Mister DJ Entertainment (Jim Knecht) 386-788-2569 www.misterdj1.com
- White Rose Entertainment (Jeff VerSchage) 407-601-3765 www.orlandodj.com
- The DJ Man (DJ Man Joe) 386-566-7540 www.djmanjoe.com
- DJ Shane Entertainment (DJ Shane) 321-259-2755 www.djshane.net

Music

- The Leonard Brothers (Keven Leonard) 615-403-0202 www.leonardbrothers.com
- The BuzzCatz (Ricky Silvia) 321-277-5522 www.thebuxxcatz.com
- Rick Steffen Acoustic Guitarist & Steel Drummer (Rick Steffen) 386-322-8863
- Cocobean Inc. Caribbean Entertainment (Craig) 1-407-788-BEAN
- Freestyle Band (Alistair Sammy) 954-261-3424
- Harpist / String Trio (Melody Long Anglin) 386-767-7862

Invitations & Paper Goods

- Paper Dance (Sylvia Nikitas) 386-672-4207

Officiates

- Wiley Lowe 386-383-2636
- Donna Crane of Knotical Weddings 386-295-4188
- Tyson Hogan 386-290-7940
- Rabbi Zev M. Sonnenstein 386-677-2484
- Jillian Shaw of Ceremonies by the Sea 386-402-4060

Wedding Resources

Photography

- Gregory Heck of Details Flowers & Photography 386-255-9594 www.flowersandphotography.com
- Mark Dickinson Photography 386.316.0917 www.markdickinsonphotography.com
- Michael's Photography & Video 386-255-0555 www.michaelsphotography.cc
- Pam Cooper Photography 386-257-1131 www.cooperphotography.com
- Jan Spisar Photography & Video 386-316-5882 www.videostudio14.info
- Gary Crane of Knotical Weddings 386-295-4188

Video Services

- Michael's Photography & Video 386-255-0555 www.michaelsphotography.cc
- Jan Spisar Photography & Video 386-316-5882 www.videostudio14.info
- Stoner Video (Jeffrey Stoner) 407-579-5274 www.stonervideo.com
- Lupinek Productions (Alex & Marina) 937-477-0609 www.lupinekproductions.com

Reception Additions

- Daytona Ice Art (Mark Reed) 386-341-3977
- A Chair Affair 386-479-4308
- Daytona Photo Booth 386-214-7291
- Special Event Services 386-760-6111
- Elegant Limousines (Marlo) 386-793-1077

Full Service Planners

- Blush by Brandee Gaar 407-394-8892 www.blushbbg.com
- Weddings Unique 407-629-7111 www.weddingsunique.com
- Knotical Weddings (Donna Crane) 386-295-4188 www.knoticalweddingsdaytona.com
- Eventrics (Sherrin Smyers) 863-683-3905 www.eventricsweddings.com