



PERFECTLY  
*Paired*  
MENUS

OPAL COLLECTION WEDDINGS  
EDGEWATER BEACH HOTEL

# The Gulf Coast Wedding Package

## THE GULF COAST WEDDING PACKAGE INCLUDES:

Four-Hour Open Bar  
Butler-Passed Hors D'Oeuvres  
Champagne Toast  
Plated Dinner or Buffet  
*Select from The Acacia, The Lucerne, or The Orchid*

Tableside Wine Service with Dinner  
Custom-Designed Wedding Cake  
Freshly Brewed Coffee and Tea  
Floor-Length Linens and Napkins

## BUTLER-PASSED HORS D'OEUVRES

*Select Two Cold and Two Hot*

### **Cold**

Roasted Red Pepper-Wrapped Herb Goat Cheese  
Ahi Tuna Poke, Avocado, Capers, Sesame Seed  
Mini Lobster Rolls  
Shrimp Ceviche Shooters with Avocado, Chili, Lime, and Toasted Coconut  
Smoked Salmon-Tarragon Mousse on Cucumber  
California Roll  
Seared Beef & Cherry Tomato on Crostini

### **Hot**

Stuffed Mushroom Caps with Spinach, Shallots, Sherry, and Smoked Gouda  
Bahamian Conch Fritters, Key Lime Cream  
Coconut Shrimp Shooter, Mandarin Sake Sauce  
Mini Crab Cake, Citrus Butter Sauce, Focaccia Crouton  
Scallops Wrapped in Bacon  
Pot Stickers, Sweet & Spicy Dipping Sauce  
Macadamia-Crusted Chicken Satay, Thai Peanut Sauce

### **Salad Course** *(Select One)*

The Blanco

*Bouquet of Baby Greens, Gorgonzola Cheese, Piquillo Peppers, Heirloom Tomato Vinaigrette*

The Roma

*Grilled Hearts of Romaine, Parmesan-Roasted Garlic Flan, Focaccia Crouton, Asiago Cheese, Caesar Dressing*

The Wedge

*Baby Iceberg, Candied Bacon, Onion Straws, English Cucumbers, Heirloom Tomatoes, Blue Cheese Dressing*

The Gulf

*Tender Field Greens, Heirloom Tomatoes, English Cucumber, Pickled Onions, Roasted Beets, Goat Cheese, Citrus Vinaigrette*

*All prices are subject to a 24% service charge and applicable state and local tax*

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## THE ACACIA

*Select Two or Create a Duet Plate at No Additional Charge*

*All Entrées Served with Chef's Seasonal Vegetables, Choice of One Starch, and Assorted Breads with Creamery Butter*

Roasted Chicken Breast

*White Wine Peppercorn Sauce*

Grilled Filet Mignon

*Pinot Noir Demi-Glace*

Fresh Seared Florida Grouper

*Lemon Beurre Blanc*

Asparagus and Wild Mushroom Risotto

*Grilled Artichokes, Baby Vegetables, Red Peppers, Mascarpone Cheese*

Miso Sea Bass

*Citrus Ginger Butter Sauce*

**\$195 per guest**

## THE LUCERNE

*Select One Entrée*

Pan-Seared Day Boat Scallops and Petite Filet Mignon

*Cabernet Sauvignon Demi-Glace*

Pan-Seared Chicken and Grilled Shrimp

*Preserved Lemon-Thyme Beurre Blanc*

Crab-Stuffed Snapper

*Saffron Hollandaise Sauce*

**\$215 per guest**

## THE ORCHID

*Select One Entrée*

Dijon Herb-Crusted Rack of Lamb

Petite Filet (7-ounce) and Butter-Poached Lobster Tail (4-ounce)

Honey Curry–Stung Grouper and Grilled Beef Filet

*Port Demi-Glace*

Braised Short Rib and Pan Seared Salmon

*Wild Mushroom Demi-Glace*

**\$225 per guest**

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# Buffet Dinners

## THE EDGE

### Salad Displays

Caribbean Salad

*Mixed Greens, Mango, Orange Segments, Cucumber, Tomato, Almonds, Citrus Vinaigrette*

Traditional Caesar

*Hearts of Romaine, Garlic Croutons, Parmesan Cheese, Signature Dressing*

Green Bean and Bacon Salad

*Golden Tomato, Endive*

### Entrées

Chicken Piccata

*Lemon Caper Sauce*

Grilled Key Lime Mahi-Mahi

*Haden Mango Orange Salsa*

Herb Crusted NY Strip Loin

*Horseradish Mustard*

Stuffed Shells

*Fresh Spinach, Ricotta Cheese, Plum Tomato Sauce*

### Vegetables

Grilled Seasonal Medley

Broccoli Florets, Hollandaise

### Starches

Citrus and Herb Rice

Garlic Scalloped Potatoes

Assorted Island Breads

**\$205 per guest**

## FLAVORS OF THE WORLD

### Salad Displays

Ceviche Trio

*Shrimp, Scallop, Corvina, Mango, Coconut*

Mediterranean

*Lettuces, Kalamata Olives, Feta Cheese, Vine-Ripe Tomatoes, Grilled Asparagus, Red Wine Vinaigrette*

### Entrées

Pepper-Seared Snapper

*Coconut-Rum Sauce*

Roasted Pork Loin

*Bell Pepper-Pineapple Relish*

Tandoori Chicken

*Marinated in Yogurt, Authentic Indian Spices*

Thai Vegetable Stir-Fry with Rice

*Cashews, Broccoli, Red Pepper, Bok Choy, Carrot, Mushrooms, Coconut-Curry Sauce*

Wild Mushroom Ravioli

*Citrus Wine Butter Sauce*

### Vegetables

Grilled Eggplant, Peppers, Mozzarella

Cauliflower au Gratin

### Starches

Saffron Risotto

Israeli Couscous

Tuscan Breads

*Tomato Focaccia, Crusty Ciabatta*

**\$225 per guest**

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## Package Enhancements

### **Appetizer Course**

Maryland Crab Cake **\$18 per guest**  
*English Pea Coulis, Red Pepper Oil*

Island Ahi Tuna **\$20 per guest**  
*Grilled Pineapple, Mojito Infusion, Yucca Chip*

Shrimp Cocktail **\$18 per guest**  
*Caribbean Jerk Seasoned, Mango Aioli*

Roasted Vegetable Strudel **\$20 per guest**  
*Shiitake and Oyster Mushrooms, Heirloom Tomatoes, Jumbo Asparagus*

### **Salad Enhancements**

Grilled Lemon Peppered Shrimp **\$16 each**

Blackened Chicken Breast **\$12 each**

Citrus Grilled Grouper **\$18 each**

Seared Flank Steak Marinated in Key Lime **\$16 each**

## Displays

*Displays Priced as an Accompaniment to Meal*

### **International Cheese Display**

Display of Imported and Domestic Cheeses  
*Brie, Blue Cheese, Goat Cheese, Camembert, Stilton, Muenster, Aged Cheddar, Red Leicester, Seasonal Fruits, English Crackers, French Bread*

**\$24 per guest**

### **Tuscan Antipasto Board**

Display of Assorted Italian Meats and Cheeses  
*Prosciutto, Pepperoni, Salami, Provolone, Fontinella Cheese, Pepperoncini, Artichoke Hearts, Italian Blackened Green Olives, Roasted Pepper, Marinated Mushrooms, Buffalo Mozzarella, Sun-Dried Tomato, Sliced Tomato, Italian Herbs, Olive Oil, Breadsticks, Focaccia*

**\$24 per guest**

### **Tapas Bar**

*Watermelon Mojito Salad, Beet & Goat Cheese Napoleon, Chorizo in Red Wine, Calamari Fritti, Truffle-Parmesan Fries, Fried Oysters*

**\$24 per guest**

### **Sushi Bar**

Assorted Maki Rolls **\$800 per 100 pieces**

Soft Shell Crab Maki Rolls **\$1,000 per 100 pieces**

Vegetarian California Rolls **\$800 per 100 pieces**  
*Ginger, Wasabi, Soy Dipping Sauce*

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# Stations

*Stations Priced as an Accompaniment to Meal*

## **Pasta Station**

Pasta

*Whole Wheat Penne Pasta, Angel Hair, Tri-Color Tortellini*

Sauces

*Italian Meat Sauce, Garlic Alfredo, Roasted Tomato Marinara*

On the Side

*Asiago & Romano Cheese, Garlic Breadsticks, Spinach, Mushrooms, Peas*

**\$36 per guest**

## **Stir-Fry Station**

Asian Vegetables

*Cilantro, Ginger, Garlic, Teriyaki-Lemongrass Sauce*

Assorted Dim Sum & Pot Stickers

*Hoisin, Thai Chili Sauce, Sriracha, Plum Sauce*

**\$36 per guest**

## **Pasta and Stir-Fry Upgrades**

Chicken Breast \$24

New York Strip Tips \$26

Gulf Shrimp and Scallops \$26

## **Raw Bar**

Jumbo Gulf Shrimp

*Cocktail, Cognac Sauce* **\$800 per 100 pieces**

Freshly Shucked Oysters, Clams on the Half Shell **\$825 per 100 pieces**

Florida Stone Crab Claws **Market Price** *(Subject to Availability)*

## **Build-Your-Own Slider Station**

Grouper, Chicken, Black Bean, Beef

On the Side

*Lettuce, Tomato, Pickles, Onion, Ketchup, Mustard, Key Lime Aioli, Barbecue*

**\$32 per guest**

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## Sweets, Coffees & Snacks

*Stations Priced as an Accompaniment to Meal*

### **Dessert Shooters** *(Select Three)*

Brownie Fudge Sundae, Key Lime Pie, Red Velvet & Vanilla Cream Cheese Icing, Peaches & Cream, Carrot Cake

**\$16 per guest**

### **Cupcake Station**

**\$14 per guest**

### **Chocolate-Covered Strawberries** *(One Each)*

**\$10 per guest**

### **Café Espresso and Cappuccino**

Miniature Pastries, Assorted Biscotti, Shaved Chocolate, Cinnamon Sticks, Rock Candy, Whipped Cream, Lemon Peel

Freshly Brewed Coffee and Tea

**\$22 per guest**

### **After-Party Snack** *(Select One)*

Something Salty

*Mini Adult Grilled Cheese, Truffle-Parmesan Fries, Mini Sliders, Mini Bowls of Mac and Cheese*

Something Sweet

*Espresso, Coffee, Chocolate-Dipped Pretzels, Mini Dessert Shooters*

**\$32 per guest**

## Send-Off Breakfast

### **Breakfast Buffet**

Sliced Seasonal Fruits & Berries

Individual Flavored Yogurts

Oven-Fresh Bakery Specialties

Fruit Preserves, Butter

Dry Cereals

Whole and Skim Milk

Scrambled Eggs with Fresh Herbs

Sausage Links and Smoked Bacon

Herb-Roasted Potatoes

White, Wheat, Rye, and Multigrain Toast

Orange, Grapefruit, Cranberry Juice

Freshly Brewed Coffee and Tea

**\$42 per guest**

### **Bloody Mary Bar** *(One Hour)*

Vodka, Tomato Juice, Bloody Mary Mix, Assorted Hot Sauces, Horseradish

On the Rim

*Old Bay, Celery Salt, Sea Salt, Cracked Pepper, Lemon Pepper*

Garnish

*Pickled Green Beans, Celery, Pickled Carrots, Scallions, Olives, Pickle Spear, Pickled Asparagus, Peppered Mozzarella Balls*

**\$18 per guest**

### **Mimosa Bar** *(One Hour)*

Fresh Fruit Juices, Champagne, Assorted Garnishes

**\$22 per guest**

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# *Southern Backyard Cookout Rehearsal Dinner*

THE SOUTHERN BACKYARD COOKOUT PACKAGE INCLUDES:

Mixed Garden Greens, Selection of Dressings

Red Bliss Potato Salad, Red Onion, Dill

Sweet & Sour Cole Slaw

Hamburgers, All-Beef Hot Dog, Grilled Adobo Chicken Breast, Burger & Hot Dog Buns

BBQ Baked Beans

Corn on the Cob

Ketchup, Mustard, Mayonnaise

Lettuce, Tomato, Onion, Pickle, Sliced Cheese

Sliced Watermelon

Fresh Fruit Pies, Graham Cracker Key Lime Pie, Chocolate Pecan Tart

**\$78 per guest**

## **Add an Additional Entrée Selection**

10-Ounce New York Strip Steak **\$22 per guest**

## **Bar Selections\*** *(One Hour)*

Sangria **\$14 per guest**

*Red Wine, Fresh Seasonal Fruit, Juices*

Specialty Beers **\$16 per guest**

Infused Water Stations **\$12 per guest**

*Mint, Lemon, Cucumber*

Vodka Lemonade **\$16 per guest**

*Lemon Slices*

Mango Iced Tea Station **\$12 per guest**

*\*Full bar service is also available*

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## Bar Selections

### RESORT BAR

New Amsterdam Vodka, Bombay Gin, Dewar's Scotch, Jim Beam Bourbon, Bacardi Superior Rum, Canadian Club Whisky, E&J Brandy, Sauza Silver Tequila; Proverb Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

Imported & Domestic Beer

Fresh Juices, Soft Drinks, Mineral Waters

### PREMIUM BAR

Tito's Handmade Vodka, Tanqueray Gin, Dewar's 12 Scotch, Jack Daniels Whiskey, Bacardi Superior Rum, Jameson Irish Whiskey, Milagro Silver Tequila, Maker's Mark Bourbon; William Hill Cabernet, Pinot Noir, Chardonnay, Sauvignon Blanc

Imported & Domestic Beer

Fresh Juices, Soft Drinks, Mineral Waters

**\$15 per guest**

### LUXURY BAR

Grey Goose Vodka, Hendrick's Gin, Johnnie Walker Black Scotch, Knob Creek Bourbon, Captain Morgan Spiced Rum, Patron Silver Tequila, Jameson Irish Whiskey, Bacardi Superior Rum, Bacardi 8 Rum, Glenlivet 12 Single Malt Whiskey, Crown Royal Canadian Whisky; Kendall-Jackson "Vintner's Reserve" Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Gris

Imported & Domestic Beer

Fresh Juices, Soft Drinks, Mineral Waters

**\$30 per guest**

#### Imported Beer

Stella, Corona, Corona Light, Buckler (Nonalcoholic)

#### Domestic Beer

Miller Lite, Budweiser, Bud Light

#### Bar Staffing

*One bar per 75 guests*

Additional Bartenders **\$250 each**

Additional Bar Setup **\$250 per four-hour event**

## Specialty Bars

### Martini Bar

Gold Selections **\$16 per drink**

*New Amsterdamm, Stoli, Beefeater, Bombay Gin*

Diamond Selections **\$18 per drink**

*Tito's Handmade Vodka, Grey Goose, Bombay Sapphire, Tanqueray*

### Cordials

Bailey's Irish Cream, Kahlua, Disaronno Amaretto, Frangelico, Drambuie

**\$22 per guest**

### Bloody Mary Bar *(Three Hours)*

Vodka, Tomato Juice, Hot Sauce, Horseradish

On the Rim

*Old Bay, Sea Salt, Cracked Pepper*

Garnish

*Celery, Pepper, Olives, Pickle Spears, Bacon Strips*

**\$44 per guest**

### Mimosa Bar *(Three Hours)*

Champagne

Carafes of Orange, Grapefruit, Mango, Peach Juices  
Strawberries, Orange Slices, Sliced Peaches, Raspberries

**\$44 per guest**

### Sangria

White Wine, Bacardi Mango Rum, Fresh-Squeezed  
Lemon and Orange Juices, 100% Organic Agave

**\$425 per gallon**

### Infused Water Stations

Strawberry & Mint, Cucumber, Lemon, Mint, Citrus

**\$225 per gallon**

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## Hers

### BRIDAL PRIMMING PARTY

Crudités Station

*Baby Vegetables, Dipping Sauce*

Cheese and Fruit Plate

Pretzels and Popcorn

Assorted Soft Drinks, Bottled Water

#### **Assorted Tea Sandwiches**

Classic Club

*Turkey, Bacon, Lettuce, Tomato*

Grilled Zucchini

*Red Peppers, Oven Roasted Tomato, Garbanzo Bean Hummus*

Sugar-Cured Ham

*Swiss Cheese*

**\$55 per guest**

#### **Optional Upgrades**

Massages for the Girls

*Pricing upon request*

Mimosa or Bloody Mary Bar *(Three Hours)*

**\$44 person**

Chocolate-Covered Strawberries Tray

*Pricing upon request*

Champagne by the Bottle

*Pricing upon request*

## His

### PRE-GAME PARTY

Chips and Dip

*Fire-Roasted Tomato Salsa, Guacamole*

Hot Wings

*Blue Cheese, Celery, Carrots*

#### **Assorted Half Sandwiches**

Classic Club

*Turkey, Bacon, Lettuce Tomato*

Italian Sub

*Pepperoni, Salami, Ham, Provolone, Olives, Peppers*

Roast Beef

*Sirloin, Creamy Brie*

**\$55 per guest** *(Does not include room rental)*

#### **Optional Upgrades**

Water Sport Rentals

*Pricing upon Request*

#### **Case of Beer**

Domestic **\$126 per case**

Imported **\$156 per case**

Craft Beer by the Bucket (5) **\$45 per bucket**

Taste of Naples

*Locally Brewed Beer Assortment*

Beer Tour

*Kona Longboard Lager, Sierra Nevada Pale Ale, Red Hook IPA, New Belgium Brewing Fat Tire Amber Ale, Cigar City Maduro Brown*

On the Lighter Side

*Magic Hat #9 Pale Ale, Cigar City Florida Cracker, Cigar City Hotter than Helles, Boddington Nitro Cream Ale, Blue Point Tasted Lager*

Hard Cider

*Angry Orchard Crisp Apple, Angry Orchard Apple Ginger, Crispin Original, Woodchuck Amber*

*Pairing Recommendation: Ciders & Sliders*

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## A FEW THINGS

### Hotel Check-in and Check-out

*Check-in is at 4:00 p.m. and check-out is 11:00 a.m.*

### Welcome Bag Delivery

**\$8 per room per delivery**

### Food and Beverage

*Photos in this book are not exact replications*

### Outdoor Event Beach Curfew

*10:00 p.m. (November through May)*

*8:30 p.m. (May through November)*

### Outside Food and Beverage

*Due to state law, you may not bring alcoholic beverages into the hotel. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources. A hold harmless agreement and liability insurance are required if food or beverage products not purchased and served by hotel staff are brought in for consumption by your guests. Service fees will apply to any outside food or beverage is served in our function space regardless if hotel labor is required.*

### Resort Charge

**Daily resort charge of \$35 per one-bedroom suite**

*Wireless high-speed internet access, unlimited local and domestic long-distance calls, USA Today, in-room coffee, chairs, towels at beach, pools, use of lobby computers, and laundry facilities. Resort charge is in addition to rate quoted. It is not a governmentally imposed charge.*

### Wedding Planner

*Please note that a wedding planner is required for weddings of more than 30 guests.*

### Noise Ordinance

*The City of Naples Music and Entertainment Permit for Edgewater Beach Hotel allows the following:*

*Beach: Allowed up to 3 non-amplified musicians; No amplified live entertainment permitted. Outdoor speaker of pre-recorded music is permitted.*

*Pool Deck: One live entertainer is permitted from 4:00pm to 9:00pm, Thursday through Sunday. No entertainment Monday through Wednesday.*

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EDGEWATER  
BEACH HOTEL  
*Naples, Florida*

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