

Sand, Sun, and a Whole Lot of Fun!
Beautiful Beach
Weddings!



SHEPHARD'S
BEACH RESORT
CLEARWATER BEACH



Wedding Ceremony & Vow Renewal

Available Only with Reception Package

Shepherd's offers a beautiful and unique setting for a waterfront wedding ceremony with a spectacular view. You may choose to have the ceremony performed on the deck, on the beach, or even in the water!

Use of Shepherd's wedding beach for Wedding Ceremony \$975.00

Includes: wedding arch, up to 100 chairs, ceremony security, ceremony rehearsal, and day-of ceremony & reception coordination.

Bottled Water \$15.00

optional - per case in iced bin

If your ceremony is scheduled during our daily live entertainment, the band will cease playing for the duration of the ceremony.

Prices are subject to change.

Sand Dollar Package

Buffet Meal

\$154.00 per Person Inclusive

Appetizer Selection: Choice of Three

Hot

Vegetable Egg Rolls
Spanakopita
Beef Empanadas w. Salsa Rojo
Bacon Wrapped Scallops
Cod Nuggets w. Dilled Tartar Sauce
Pot Stickers w. Pork or Chicken
Conch Fritters
Mini Crab Cakes
Pigs in a Blanket
Italian Stuffed Mushrooms

Cold

Spicy Tuna Cucumber Cups
Classic Bruschetta w. Crostini
Truffle Mushroom Bruschetta w. Crostini
Grouper Ceviche
Fresh Seasonal Fruit Display
Watermelon Gazpacho Shooters
Cheese Board w. Crackers
Upgrade to Artisan Cheese \$5.00++ pp
Upgrade to Artisan Cheese, Fruit Spread, &
Charcuterie \$7.00++ pp

Salad Selection: Choice of One

Spring Salad: Mixed Greens w. Candied Walnuts, Sundried Cranberries, Tomatoes, Cucumbers, Mandarin Oranges, & Gorgonzola Cheese. Served w. a Raspberry Vinaigrette

Caesar Salad: Romaine Hearts tossed in our Homemade Caesar Dressing, topped w. Croutons & Shaved Asiago

Caprese Salad: Tomatoes, Mozzarella Cheese, Basil, Olive Oil & Balsamic Glaze

Raw Bar Selection: Choice of One

Oysters on the Half Shell: Served w. Cocktail Sauce, Lemons & Saltines

Peel n Eat Shrimp: Steamed & Chilled Shrimp Served w. Cocktail Sauce

Lox: Served w. Capers, Red Onions & Chopped Hard Boiled Eggs

Smoked Fish Spread: Served w. Artisan Crackers & Raw Vegetables

Poke: Tamari Salmon, Citrus Ponzu Tuna, & Spicy Kani w. Sushi Rice, Jalapeno, Cilantro, Edamame, Ika Sansai, Tobiko, & Wakame-Additional \$3.00++ per person

Pasta Selection of Your Own Creation

Pasta Noodle: Cavatappi, Penne, Bow-Tie or Linguine

Pasta Sauce: Marinara, Alfredo, Carbonara or Olive Oil

Vegetable: Spinach, Roasted Red Peppers, Artichoke Hearts or Mushrooms

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Sand Dollar Package Continued...

Carving Station: Choice of One

Roast Beef: Served w. Au Jus & Horseradish Sauce-Substitute Prime Rib Additional-\$7.00++ per person

Honey Glazed Ham: Glazed w. Brown Sugar, Honey & a touch of Cinnamon w. Pineapple Dipping Sauce

Pork Loin: Served w. Homemade Caramelized Applesauce

Seafood Entree Selection: Choice of One

Baked Grouper: Topped w. Lemon Butter, White Wine & Breadcrumbs

Blackened Mahi: Served w. a Mango Coulis

Coconut Shrimp: Served w. Orange Ginger Sauce

Korean BBQ Salmon: Pomegranate Sweet & Spicy BBQ Glazed Salmon

Seafood Au Gratin: Lump Crab, Shrimp & Lobster served in a Cream Sauce w. Gouda & Pepper Jack Cheese-Additional \$5.00++ per person

Crab Cake: Louisiana Lump Crab Cake w. Red Pepper Coulis-Additional \$5.00++ per person

Stuffed Flounder: Stuffed w. Crab Imperial & Topped w. Lemon Beurre Blanc-Additional \$5.00++ per person

Meat Entree Selection: Choice of One

Chicken Marsala: Lightly Seared & Finished w. Mushroom Marsala Demi-Glace

Chicken Française: Dipped in Egg Batter, Sautéed & Finished w. White Wine Lemon Butter Sauce

Curry Coconut Chicken: Slow Cooked Chicken Breast in Coconut Milk, Thai Chili, Red Curry, & Lime

Chicken Parmesan: Parmesan Breaded Chicken Breast, Topped w. Marinara & Melted Provolone Cheese

Marinated Grilled Flank Steak: Sliced & Served w. Chimichurri Sauce

Braised Short Ribs: Oso Bucco Style Braised Beef Short Rib w. Demi-Glace-Additional \$7.00++ per person

This Package Includes:

- 4-Hour Premium Brand Open Bar to include premium brand mixed drinks, house wine, domestic & imported canned or draft beer, hard seltzers, & soft drinks. Shots & frozen drinks excluded.
- White tablecloths, white chair covers, & colored solid sash of your choice
- Cake Cutting & Serving (Cake Not Provided by Hotel)
- Champagne Toast & Glasses

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Top Shell Package

Plated Meal

Cocktail Hour

Appetizer Selection: Choice of Three

Hot

- Vegetable Egg Rolls
- Spanakopita
- Beef Empanadas w. Salsa Rojo
- Bacon Wrapped Scallops
- Cod Nuggets w. Dilled Tartar Sauce
- Pot Stickers w. Pork or Chicken
- Italian Stuffed Mushrooms
- Conch Fritters
- Mini Crab Cakes
- Fried Ravioli w. Eggplant Caviar

Cold

- Spicy Tuna Cucumber Cups
- Classic Bruschetta w. Crostini
- Truffle Mushroom Bruschetta w. Crostini
- Prosciutto Wrapped Melon
- Grouper Ceviche
- Watermelon Gazpacho Shooters
- Cheese Board w. Crackers
- Upgrade to Artisan Cheese \$5.00++ pp
- Upgrade to Artisan Cheese, Fruit Spread, & Charcuterie \$7.00++ pp

First Course

Salad Selection: Choice of One

Spring Salad: Mixed Greens w. Candied Walnuts, Sundried Cranberries, Tomatoes, Cucumbers, Mandarin Oranges & Gorgonzola Cheese. Served w. a Raspberry Vinaigrette.

Caesar Salad: Romaine Hearts tossed in our Homemade Caesar Dressing, topped w. Croutons & Shaved Asiago.

Caprese Salad: Tomatoes, Mozzarella Cheese, Basil, Olive Oil & Balsamic Glaze

Asian Chop Chop: Napa Cabbage, Purple Cabbage, Bamboo Shoots, Water Chestnuts, Carrot, Green Onion, Red & Green Bell Pepper, Toasted Sesame Seeds, Cilantro, Tossed in Sesame Ginger Dressing

Second Course

Entrée Selection: Choice of Three for Individual Guest Selection

\$165.00 Petite Filet Mignon: All Steaks Grilled to Same Temperature & Served w. a Red Wine Demi & Onion Straws

\$155.00 New York Strip: All Steaks Grilled to Same Temperature & Served w. a Cremini Port & Pearl Onion Reduction

\$145.00 Stuffed Chicken Breast: Filled w. Red Pepper, Asparagus, Mozzarella, & a Montrachet Sauce

\$145.00 Chicken Francaise: Dipped in Egg Wash & Served w. Piccata Sauce

\$155.00 Pan Roasted Salmon: Served w. Lemon Dill Sauce & Fried Basil

\$155.00 Caribbean Style Mahi Mahi: Jerk Seasoned & Grilled, Served w. a Mango Pineapple Salsa

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Top Shell Package Continued...

Vegetable Accompaniment

Choice of One

Grilled Asparagus

Grilled Zucchini, Yellow Squash, & Cauliflower

Steamed Broccoli

Sautéed Green Beans w. Garlic

Tricolored Carrots

Sautéed Kale & Sherry

Brussel Sprouts w. Cranberry

Starch Accompaniment

Choice of One

Mashed Potatoes

Herb Roasted Fingerling Potatoes

Potatoes au Gratin

Wild Rice

Rice Pilaf

Pesto Orzo

Cilantro Lime White Rice

Mushroom Risotto

This Package Includes:

- 4-Hour Premium Brand Open Bar to include premium brand mixed drinks, house wine, domestic & imported canned or draft beer, hard seltzers, & soft drinks. Shots and frozen drinks excluded.
- White tablecloths, white chair covers, and a colored solid sash of your choice
- Cake Cutting & Serving (Cake Not Provided by Hotel)
- Champagne Toast & Glasses

Please note: when selecting our Top Shell plated meal package, guest place cards indicating individual meal choice are due to your Event Coordinator no later than 48 hours in advance of your booked event date.

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Theme Wedding Packages

Buffet Meal

\$134.00 per Person Inclusive

Coastal Cuisine

Blackened Catch of the Day
Chicken Française
Carne Asada w. Chimichurri
Grilled Swordfish w. Tropical Fruit Coulis
Pork Chops w. Mango Chutney

Caribbean Fare

Blackened Rib Eye Island Style
Mahi Mahi with Pineapple Salsa
Pan Seared Chicken w. Pineapple Teriyaki
Citrus Shrimp w. Peppers & Onion
Jerk Pork Tenderloin

Served w. Caprese Salad or Mixed Green Salad

Vegetable Accompaniment

Choice of One

Grilled Asparagus

Grilled Zucchini, Yellow Squash, & Cauliflower

Steamed Broccoli

Sautéed Green Beans w. Garlic

Tricolored Carrots

Sautéed Kale & Sherry

Brussel Sprouts w. Cranberry

Starch Accompaniment

Choice of One

Mashed Potatoes

Herb Roasted Fingerling Potatoes

Potatoes au Gratin

Wild Rice

Rice Pilaf

Pesto Orzo

Cilantro Lime White Rice

Mushroom Risotto

These Packages Include:

- 2-Hour Call Brand Open Bar to include single liquor well & call brand mixed drinks, house wine, domestic canned or draft beer, hard seltzers, & soft drinks. Shots & frozen drinks excluded.
- White tablecloths, white chair covers, & colored solid sash of your choice
- Cake Cutting & Serving (Cake Not Provided by Hotel)

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General Information

Event Deposit & Final Payment:

A non-refundable deposit of \$500.00-\$1,000.00 is required to secure your space and date. The deposit is applied towards the final balance. The final guest count and final payment must be given to the Catering Sales Manager fourteen (14) days prior to the function.

Food & Beverage:

All food and beverage must be provided and served by Shephard's Beach Resort, according to Florida State and County Law. Hotel policy does not allow any removal of food and beverage from the premises during or after a catered function. Each space requires a food and beverage minimum. The prices listed are subject to proportional increases to meet increased cost of supplies or operations for events reserved more than 90 days in advance.

Alcohol:

Florida law requires the hotel to request photo identification for any persons under the age of 30. We reserve the right to refuse alcohol service to any persons per management discretion.

Decorations:

You are welcome to decorate our spaces for your special event; however, exceptional décor must be approved by your Catering Sales Manager prior to making any commitments. You are responsible for removal of all décor used in the event space after completion of your event.

Valet Parking:

Complimentary for wedding guests the day of event. Vehicles left over night will be subject to the standard overnight charge of \$28 per vehicle.

Incentive:

The hotel offers a complimentary two (2) night stay in a standard room for the couple if a food and beverage minimum of \$3,500.00, before tax and gratuity are added, is met. Enhance your stay by upgrading to a luxurious suite for only \$125, plus tax, per night! Connect with our Reservations Manager to make the most of this fantastic opportunity (based on availability).

Room Capacities

Venue	Maximum Number of Guests	Food & Beverage Minimum Requirement Sunday-Thursday	Food & Beverage Minimum Requirement Friday & Saturday
Tiki Pavilion	40	\$2,000	\$3,000
Pool Terrace	50	\$2,000	\$3,000
Dolphin Room	50	\$2,000	\$3,000
Cove Banquet Room	120	\$4,000	Friday \$5,000 Saturday \$6,000
Wave	150	\$5,500	Friday \$6,500 Saturday \$7,500

A Room Rental Fee, equal to the difference of required minimum, will be added if not met.

Preferred Vendor List

Florists

Open Air Designs
LeeAnna McDaniel
727-443-1963
Leeanna.openairdesigns@gmail.com

Save the Date Florida
Danielle Zechmann
813-924-2274
savethedateflorida@gmail.com

Bakeries

Chantilly Cakes
Desiree Chamberlin
727-530-0300
information@chantillycakes.com

Sweetwood Bakery
Mikaeli Wood
727-348-0253
sweetwoodbakery.com

Photography/Videography

AVSTAT
Kristen
813-770-8725
AVSTATMedia.com

Entertainment

Brandon James Entertainment
Brandon James (House DJ)
813-215-3703
djbrandonjames@gmail.com

Events Done Right
Ed Grube
727-460-7219
eventsdonerighttampabay.com

Officiants

Rev. Rick Lackore
revirick@sensationalceremonies.com
sensationalceremonies.com
813-504-8728

A Beautiful Wedding in Florida
Charmaine Doumanian
727-641-3374
Charmained52@gmail.com
abeautifulweddinginflorida.com

Hair & Make-up

VIP Beauty Stylist
Angela DiLeone
412-610-9612
vipbeautystylist.com