

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 on a private beach. You may choose to have the ceremony performed on the deck, on the beach, or even in the water!

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

Includes: wedding arch, private fencing, security, up to 100 chairs, ceremony rehearsal, and day of wedding 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.

Please note prices are subject to change.

Sand Dollar Package

Buffet Meal

\$154.00 per Person Inclusive

Hors D'oeuvres: Choice of Three (3)

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
Truffled Mushrooms Bruschetta w. Crostini
Molecular 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 (1)

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 (1)

If Choosing Two (2) Items, add \$3.00++ per person

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

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

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

Smoked Fish Spread: Served w. Artisan Crackers & 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: Choice of One (1)

If Choosing Two (2) Items, add \$3.00++ per person

Choice of Pasta: Cavatappi, Penne, Bow-Tie or Linguine

Choice of Sauce: Marinara, Alfredo, Carbonara or Olive Oil

Choice of: Spinach, Roasted Red Peppers, Artichoke Hearts or Mushrooms.

You may add one of the following seafood options for an additional **\$5.00++ per person:**

Clams, Mussels, Shrimp or Calamari.

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Sand Dollar Package Continued...

Carving Stations: Choice of One (1)

If Choosing Two (2) Items, add \$5.00++ per person

Roast Beef: Served w. Au Jus & Horseradish Sauce

-Substitute Prime Rib add \$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 Entrees: Choice of One (1)

If Choosing Two (2) Items, add \$5.00++ per person

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 with Crab Imperial & Topped with Lemon Beurre Blanc

-Additional \$5.00++ per person

Meat Entrees: Choice of One (1)

If Choosing Two (2) Items, add \$5.00++ per person

Chicken Marsala: Lightly Seared & Finished with a Mushroom Marsala Demi-Glace

Chicken Française: Dipped in Egg Batter, Sautéed & Finished with a 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 with a Chimichurri Sauce

Braised Short Ribs: Oso Bucco Style Braised Beef Short Rib with 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 and imported canned or bottled beer, and soft drinks. Shots and frozen drinks excluded.
- White tablecloths, white chair covers, and a colored solid sash of your choice
- Cake Cutting (Cake NOT provided by Hotel)
- Champagne Toast

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Top Shell Package

Plated Meal

Cocktail Hour

Hors D'oeuvres: Choice of Three (3)

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
- Truffled 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 (1)

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 (3)

\$165.00 Petite Filet Mignon: All Steaks Grilled to Same Temperature & Served w. a Red Wine Demi-Glace & 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 Chicken Francaise: Dipped in Egg Wash & Served w. Piccata Sauce

\$155 Pan Roasted Salmon: Served w. Lemon Dill Sauce & Fried Basil

\$155 Caribbean Style Mahi Mahi: Grilled w. Jerk Seasoning & Served w. a Mango Pineapple Salsa

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Top Shell Package Continued...

Vegetable Accompaniment

Choice of One (1)

Grilled Asparagus

-Additional \$1.00++ per person

Grilled Zucchini, Yellow Squash, & Cauliflower

Steamed Broccoli

Haricot Vert w. Garlic

Tricolored Carrots

Sautéed Kale & Sherry

Brussel Sprouts w. Cranberry

Starch Accompaniment

Choice of One (1)

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 and imported canned or bottled beer, and soft drinks. Shots and frozen drinks excluded.
- White tablecloths, white chair covers, and a colored solid sash of your choice
- Cake Cutting (Cake NOT provided by Hotel)
- Champagne Toast

Please note: when selecting our 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 Menus

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 (1)

Grilled Asparagus

-Additional \$1.00++ per person

Grilled Zucchini, Yellow Squash, & Cauliflower

Steamed Broccoli

Haricot Vert w. Garlic

Tricolored Carrots

Sautéed Kale & Sherry

Brussel Sprouts w. Cranberry

Starch Accompaniment

Choice of One (1)

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 and call brand mixed drinks, house wine, domestic canned beer, and soft drinks. Shots and frozen drinks excluded.
- White tablecloths, white chair covers, and colored solid sash of your choice
- Cake Cutting (Cake NOT provided by Hotel)
- Champagne Toast

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General Information

Deposits & Guarantees:

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 Pinellas 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 the Catering Sales Manager prior to making any commitments. You are responsible for removal of all décor used in the event space after the completion of your event.

Valet Parking:

Complimentary for wedding guests the day of event.

Incentives:

The hotel offers a complimentary two (2) night stay in our Standard Room for the Bride and Groom, if a food and beverage minimum of \$3,500.00 before taxes and service charge is met. You may upgrade your stay to a suite for an additional \$125.00, plus tax, per night, based on availability and must be done through the group reservations coordinator by you.

Room Capacities

<i>Location</i>	<i>Maximum Number of Guests</i>	<i>Food & Beverage Minimum (Sunday-Thursday)</i>	<i>Food & Beverage Minimum (Friday & Saturday)</i>
Tiki Pavilion	40	\$2,000	\$3,000
Pool Terrace	50	\$2,000	\$3,000
Dolphin Room	50	\$2,000	\$3,000
Wave Ballroom	150	\$5,500	\$6,500/\$7,500

A Room Rental Fee, equal to the difference, will be added if minimum is 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

The Butterfly Beauty Lounge
Megan Novara
727-810-5357
thebutterflybeautylounge.com

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