

DANCE with the MASS



Bookings done on a first-come first-served basis. Contact our Catering Department to secure your date! 727-442-5107

*arch pictured not included



Nedding Ceremony * Vow Renewal

(Available Only with Reception Package)

MAKING YOUR DAY SPECIAL

Shephard'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 Shephard'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.

Sand Dollar Package

Hors D'oeuvres: Choice of Three (3)

Hot

Vegetable Egg Rolls
Spanakopita
Beef Empanadas w. Salsa Rojo
Bacon Wrapped Scallops
Cod Nuggets with Dilled Tartar Sauce
Pot Stickers with Pork or Chicken

Cold

Spicy Tuna Cucumber Cups
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

Salad Selection: Choice of One (1)

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

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

Caprese Salad: Tomatoes, Mozzarella Cheese, Basil, Olive Oil and 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 with Cocktail Sauce, Lemons & Saltines

Peel n Eat Shrimp: Steamed Shrimp Served with Cocktail Sauce **Lox:** Served with Capers, Red Onions & Chopped Hard Boiled Eggs

Smoked Fish Spread: Served Artisan Crackers & Vegetables

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 **Served with:** 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.

Sand Dollar Package Continued...

Carving Stations: Choice of One (1)

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

Roast Beef: Served with Au Jus & Horseradish Sauce

-Substitute Prime Rib add \$5.00++ per person

Honey Glazed Ham: Glazed with Brown Sugar, Honey & a touch of Cinnamon with Pineapple

Dipping Sauce

Pork Loin: with Homemade Caramelized Applesauce

Seafood Entrees: Choice of One (1)

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

Baked Grouper: Topped with Lemon Butter, White Wine & Breadcrumbs

Blackened Mahi: Served with a Mango Coulis

Coconut Shrimp: Served with Orange Ginger Sauce

Korean BBQ Salmon: Pomegranate Sweet & Spicy BBQ Glazed Salmon

Seafood Au Gratin: Lump Crab, Shrimp & Lobster served in a Cream Sauce with Gouda and Pepper

Jack Cheese

-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

Cranberry & Walnut Pork Loin: Pork Roulade with Walnut Stuffing & Cranberry Chutney

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 Open Host Bar – Premium Brands Bar. **Frozen drinks are NOT included**. White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash, Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

\$144.00 per Person Inclusive

Shephard's Beach Resort

Top Shell Package

Plated Meal

Cocktail Hour

Hors D'oeuvres: Choice of Three (3)

Hot

Hot: Vegetable Egg Rolls
Spanakopita
Beef Empanadas w. Salsa Rojo
Bacon Wrapped Scallops
Cod Nuggets with Dilled Tartar Sauce
Pot Stickers with Pork or Chicken

Cold

Spicy Tuna Cucumber Cups
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 with Candied Walnuts, Sundried Cranberries, Tomatoes, Cucumbers, Mandarin Oranges, and Gorgonzola Cheese. Served with a Raspberry Vinaigrette.

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

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

Second Course

Entrée Selection: Choice of Three (3)

<u>\$155.00</u> **Petite Filet Mignon:** All Steaks Grilled to Same Temperature and Served with Au Gratin Potatoes, Stuffed Roma Tomato with Spinach, Baby Carrots, Bay Beet and Finished with a Bordelaise Sauce

<u>\$145.00</u> New York Strip: All Steaks Grilled to Same Temperature and Served with Port Wine Shallot Demi-Glace and Garlic Whipped Potatoes, Asparagus and Baby Carrots.

<u>\$135.00</u> Stuffed Chicken Breast: Filled with Boursin Cheese, Spinach, Prosciutto, Seared then Roasted, Served with a Portobello Demi and Accompanied with Baby Carrots, Stuffed Florentine Tomato and Creamy Parmesan Risotto.

Top Shell Package Continued...

<u>\$155.00</u> Chicken Française: - Dipped in Egg Wash and Served with a Lemon Butter White Wine Sauce and Haricot Vert, Baby Carrots and Angel Hair Pasta.

§145.00 Pan Roasted Salmon: Served on a Bed of Sautéed Spinach, Shiitake Mushrooms and Roasted Tomatoes. Drizzled with Lemon, Anisette Butter Sauce and Served with Angel Hair Pasta. **§135.00 Caribbean Style Mahi Mahi:** Filled with Boursin Cheese, Spinach, Prosciutto, Seared then Roasted, Served with a Portobello Demi and Accompanied with Baby Carrots, Stuffed Florentine Tomato and Creamy Parmesan Risotto.

This Package includes:

4-Hour Open Host Bar – Premium Brands Bar. **Frozen drinks are NOT included**. White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash, Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

Theme Wedding Menus

Coastal Cuisine

Blackened Catch of the Day
Chicken Française
Carne Asada w/ Chimichurri
Grilled Swordfish w/ Tropical Fruit Coulis
Garlic Mashed Potatoes
Vegetable Medley
Tomato & Mozzarella w/ Fresh Herbs
Field Greens Tossed Salad
Bread Sticks

This Package includes:

Tax & Service Charge, Setup & Linens, Buffet & Soft Beverage, Cake Cutting (Cake **NOT** PROVIDED), Champagne Toast, Chair Covers & Colored Sash **2 Hour Open Host Bar- "Call Brand"** single liquor mixed drinks, house wine, domestic & imported draft beer and domestic can beer. Frozen drinks not included

OR

Caribbean Fare

Blackened Rib Eye Island Style
Mahi Mahi with Pineapple Salsa
Pan Seared Chicken w/ Pineapple Teriyaki
Citrus Shrimp in Shell
Jerk Pork Tenderloin
Yellow Rice w/ Ham
Grilled Fresh Vegetables
Maui Tri Colored Tomato Salad
Rolls & Butter

This Package includes:

2 Hour Open Host Bar- "Call Brand" single liquor mixed drinks, house wine, domestic & imported draft beer and domestic can beer. Frozen drinks not included Tax & Service Charge, Setup & Linens, Buffet & Soft Beverage, Cake Cutting (Cake **NOT** PROVIDED), Champagne Toast, Chair Covers & Colored Sash

\$124.00 per Person Inclusive

Shephard's Beach Resort
619 S. Gulfview Blvd. Clearwater Beach, FL
727–442–5107 | Shephards.com

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 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 digression.

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 your event after 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

Location	Maximum Number of Guests	Food & Beverage Minimum (Sunday-Thursday)	Food & Beverage Minimum (Friday & Saturday)
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

Alessi's Bakery Melissa 813-879-4544 www.alessi.com

Photography/Videography

Loft Five-Nineteen
Traci & Andrew Lang
941-648-9664
Loft519@gmail.com
www.loftfivenineteen.com

AVSTAT Kristen 813-770-8725 www.AVSTATMedia.com

Unique Entertainment

Brandon James (House DJ) djbrandonjames@gmail.com

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

Sounds Great Entertainment Rick Pegram 727-541-6862 soundsgreatrp@aol.com

Officiants

Rev. Rick Lackore 813-504-8728

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

Hair & Make-up

The Butterfly Beauty Lounge Megan Novara 262-354-4003 www.thebutterflybeautylounge.com

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

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