

800.237.8477 • www.shephards.com • 619 So. Gulfview Blvd. • Clearwater Beach, FL 33767

# **General Information**

#### **Ceremonies:**

Ceremonies may be held on our private beach for events reserved with Wave Ballroom, Ocean Flame Restaurant, Dolphin Room, Pool Terrace & Tiki Pavilion. Ceremony fee includes location, wedding chairs, AV support, and indoor space in the event of inclement weather.

## **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. If a guarantee is not called in, the approximate attendance at the time of booking or the total guests served, whichever is greater will be charged.

## Food and 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.

#### Children's Meals:

A discounted children's meal is available for \$16.00 per guest ages 3-11 years old. Includes Chicken Fingers, French Fries and Fruit Cup.

#### Alcohol:

Florida law requires the hotel to request photo identification for any persons under the age of 30 and reserves the right to refuse alcohol service if the person is under the legal drinking age or fails to provide proper identification.

## General Information Continued...

### **Decorations:**

You are welcome to decorate our spaces for your special event; however, all décor must be approved by your Catering Sales Manager prior to making any commitments. Extensive setup or tear down time will carry additional fees and be determined on a case by case basis. You are responsible for removal of all décor brought on to the property after your event unless prior arrangements have been made.

## Valet Parking:

Complimentary for wedding guests.

## Audio/Visual Equipment:

Arrangements for the use of the hotel's AV equipment must be set in advance with your Catering Sales Manager. Additional fees apply.

### **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.

# Wedding & Vow Renewal

(Available Only with Reception Package)

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.

To use our facilities the prices are as follows:

## **Ceremony Fee**

\$950.00

Includes: Location, Wedding Arch, up to 120 Chairs, Ceremony Rehearsal and Sales Manager's Assistance Getting Down the Aisle Indoor space in case of inclement weather.

Bottled Water (optional - per case in iced bin)

\$ 15.00

If the ceremony is taking place during the time we have live entertainment outside, the band will cease playing for a short time for the wedding ceremony.

Check out our Facebook page, Weddings at Shephard's Beach Resort!

# Sand Dollar Package

**Buffet Meal** 

(Available in all spaces except Ocean Flame Restaurant)

### Hors D'oeuvres: Choice of Three (3)

(To be Butler Passed or Buffet Style)

Hot:

Samosa
Spanakopita
Mini Beef Wellington
Bacon Wrapped Scallops
Cod Nuggets with Dilled Tartar Sauce
Pot Stickers with Shrimp, Pork or Chicken

Cold:

Ahi Tuna
Bruschetta
Prosciutto Wrapped Melon
Cheese Board with Crackers
Vegetable Crudités with Dip
Smoked Fish Spread with Crackers

### Salad Selection: Choice of One (1)

Will be plated, served to tables & accompanies by assorted rolls

**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

**Virginia Oysters:** Served with Cocktail Sauce, Lemons & Saltines **Peel n Eat Shrimp:** Steamed Shrimp Served with Cocktail Sauce

Smoked Salmon: Served with Capers, Red Onions & Chopped Hard Boiled Eggs

Smoked Fish Display: Served with Sour Cream & Horseradish Sauce

#### Pasta Selection: Choice of One (1)

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

**Meat or Vegetarian Lasagna:** with Bolognese & Cream Sauce, Mozzarella & Parmesan **Chef's Choice of Pasta:** Cavatappi, Penne, Bow-Tie or Linguine served with Marinara, Alfredo, Carbonara or Olive Oil with choice of Spinach, Roasted Red Peppers, Artichoke Hearts or Mushrooms. You may add the following seafood options for an additional **\$4.00 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

Primed Rib or Roast Beef: Served with Au Jus & Horseradish Sauce

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 & Bread Crumbs **Stuffed Flounder:** Stuffed with Crabmeat & Topped with Hollandaise

Fried Shrimp: Lightly Dusted & Deep Fried, Served with Tartar Sauce & Lemons.

**Blackened Redfish:** Served with a Mango Coulis **Coconut Shrimp:** Served with Orange Ginger Sauce

**Seared Salmon:** Served with Spinach, Roasted Tomatoes, & Anisette Butter Sauce **Seafood Au Gratin:** Crab, Shrimp & Lobster served in a Vermouth Cream Sauce with

Gouda and Pepper Jack Cheese

### 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 Francaise:** Dipped in Egg Batter, Sautéed & Finished with a White Wine Lemon Butter Sauce

**Sweet n Sour Chicken:** Fried Chicken Strips, tossed in an Oriental Sweet & Sour Sauce **Pork Medallions:** Pan Seared & Served with a Sundried Tomato Cherry Demi-Glace

Marinated Grilled Flank Steak: Sliced & Served with a Chimichurri Sauce Braised Short Ribs: Braised in Red Wine, Onions, Garlic, Thyme & Tomatoes

**Accompaniments:** Chef will Choose Sides that Compliment your Entrees

#### This Package includes:

**4-hour Open Host Bar** – Premium Brands Bar. See Liquor Service Page for more information. *Frozen drinks are NOT included.* Tax, Service Charge, Set-up & Breakdown White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

## \$130.00 per Person Inclusive

# Florida Bay Starfish Package

Buffet Meal (Available in all spaces except Ocean Flame Restaurant)

## **Appetizer Station**

Domestic Cheese Boards Served with Assorted Crackers & French Baguette
Stuffed Mushrooms with Italian Sausage & Spinach
Pork Pot Stickers with Sweet Chili Sauce
Baked Brie Wrapped in Puff Pastry with Raspberry Sauce
Bruschetta Served on Garlic Crostinis

## **Carving Station**

Chef Attended Station

Churrasco Style Meats:

Chicken, Pork Loin, Tri Tip of Beef, Served with Apple Chipotle Sauce, Chimichurri Sauce Slow Cooked Prime Rib Served with Au Jus, Creamy Horseradish Sauce & Mustard

#### **Pasta Station**

Chef Attended Station

Choice of Penne, Tortellini & Linguine Served with Choice of Carbonara Sauce, Vodka Sauce or Garlic & Oil Toppings Include: Spinach, Roasted Red Peppers, Broccoli, Portobello Mushrooms & Roasted Tomatoes

## **Accompaniments Include:**

Caesar Salad
Roasted Rosemary Red Potatoes
Chef's Assorted Vegetables
Mini Assorted Rolls

### This Package includes:

**4-hour Open Host Bar** – Premium Brands Bar. See Liquor Service Page for more information. *Frozen drinks are NOT included.* Tax, Service Charge, Set-up & Breakdown White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

\$145.00 per Person Inclusive

# Top Shell Package

Plated Meal (Available in Wave and Dolphin Room)

## **Cocktail Hour**

Hors D'oeuvres: Choice of Three (3)

(To be Butler Passed or Buffet Style)

Hot:

Samosa
Spanakopita
Mini Beef Wellington
Bacon Wrapped Scallops
Cod Nuggets with Dilled Tartar Sauce
Pot Stickers with Shrimp, Pork or Chicken

Cold:

Ahi Tuna
Bruschetta
Prosciutto Wrapped Melon
Cheese Board with Crackers
Vegetable Crudités with Dip
Smoked Fish Spread with Crackers

## First Course

### Salad Selection: Choice of One (1)

**Spring Salad:** Mixed Greens with Candied Walnuts, Roquefort Crumbles, Mandarin Oranges, Yellow and Red Grape Tomatoes and Fresh Raspberries.

Served with a Raspberry Vinaigrette.

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

**Caprese Stack:** Yellow and Vine Ripe Tomatoes, Mozzarella Cheese, Basil, Olive Oil and Balsamic Glaze

## **Second Course**

## **Entree Selection: Choice of Three (3)**

Placed Cards with Guests' Selection are Required

- **<u>\$140.00</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>\$140.00</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>\$135.00</u> Chicken Francaise-** Topped with Lobster. Dipped in Egg Wash and Served with a Lemon Butter White Wine Sauce and Haricot Vert, Baby Carrots and Angel Hair Pasta.
- **<u>\$130.00</u> 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.
- **<u>\$130.00</u>** Caribbean Style Mahi Mahi- Jerk Seasoned and Grilled. Served with A Mango Chutney and Yellow Rice, Plantains and Black Beans.

### This Package includes:

**4-hour Open Host Bar** – Premium Brands bar. See Liquor Service Page for more information. *Frozen drinks are NOT included*.

Tax, Service Charge, Set-up & Breakdown, White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash, Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

## Theme Wedding Menus

(Available at Wave, Tiki Pavilion, Pool Terrace or Dolphin Room. Only available in Ocean Flame for lunch.)

## **Coastal Cuisine**

Blackened Catch of the Day
Chicken Francaise
Flank Steak 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**

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

#### This Package Includes:

Tax & Service Charge, Setup & Linens, 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** 

## \$109.00 per Person Inclusive

# Liquor Service

**Open Host Bar Types** –The tax and service charge are included in the hourly price. Hours must be consecutive. Shots are excluded.

- "Call Brand" single liquor mixed drinks, house wine, domestic & imported draft or canned beer. Brands include but not are limited to Absolut, Captain Morgan, Canadian Club, Jim Beam & Jose Cuervo Gold.
  - You may add a Call Brand Hourly Host Bar:
    - \$29.00 for Two (2) Hours, Per Person
    - \$35.00 for Three (3) Hours, Per Person
    - \$41.00 for Four (4) Hours, Per Person
- "Premium Brand" mixed drinks with up to 2 liquors, house wine, domestic & imported draft or canned beer. Brands include but are not limited to Stoli, Cruzan, Jack Daniels, Bombay & 1800 Gold.
  - You may add a Premium Brand Hourly Host Bar:
    - \$32.00 for Two (2) Hours, Per Person
    - \$42.00 for Three (3) Hours, Per Person
    - \$52.00 for Four (4) Hours, Per Person
- "Super-Premium Brand" mixed drinks with up to 3 liquors, house wine, domestic & imported draft or canned beer. Brands include but are not limited to Grey Goose, Ketel One, 10 Cane, Crown Royal, Makers Mark & Dewars.
  - You may add a Super-Premium Brand Hourly Host Bar:
    - \$41.00 for Two (2) Hours, Per Person
    - \$50.00 for Three (3) Hours, Per Person
    - \$65.00 for Four (4) Hours, Per Person
- Prices subject change depending on liquor type.

\$100 bartender fee is required for all non-guaranteed bar service.

# **Room Capacities**

Location	Maximum Number of Guests	Food & Beverage Minimum (Sunday- Thursday)	Food & Beverage Minimum (Friday & Saturday)
Tiki Pavilion	60	\$2,000	\$3,000
Pool Terrace	60	\$2,000	\$3,000
Dolphin Room	60	\$2,000	\$3,000
Wave Ballroom	150	\$5,500	\$6,500/\$7,500

If food & beverage minimum is not met, a Room Rental Fee will be accessed.

## **Enhancements**

## **Chairs Covers & Linens**

Upgrade to Colored Overlay Linens and Napkins

\$20++ Per Table for Overlay Linens & \$1.50++ Per Napkin

++ is the addition of tax & gratuity

# 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

Tungsten Photography
Julie Lindsey - 813-817-3519
julie@tungstenphotography.com
http://www.tungstenphotography.com/

#### **Unique Entertainment**

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

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

#### **Officiants**

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

**Rev. Rick Lackore** 813-504-8728

Peggy M. Lewis 727-317-5587 www.floridaceremonies.com

#### Hair & Make-up

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

Salon South Beach 727-444-4551 http://salonsouthbeach.com/bridal-parties/

#### **Specialty Providers**

Dress Steamer (Will Come to Hotel) Monta – 727-831-8201

**Scott Cleaners 727-584-8382** 

Artistry Designs (Swag & Curtains)
Barbara – 816-864-3364