

Gulf Coast Paradise Weddings at Shephard's Beach Resort

We would be honored to host your magical day!



SHEPHARD'S
BEACH RESORT
CLEARWATER BEACH



Wedding Ceremony & Vow Renewal

Shephard's Beach Resort offers a uniquely beautiful waterfront wedding ceremony space on a semi-private beach.

Beach Wedding Ceremony Fee \$975.00

Ceremony fee includes:

- use of ceremony beach
- up to 100 white plastic chairs
- square wooden arch
- beach security
- ceremony processional & recessional rehearsal
- day-of event coordination



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

Ceremony security coverage consists of 15 minute ceremony prelude, 30 minute ceremony, and 30 minutes post-ceremony.

Day-of event coordination covers one hour rehearsal, organization and cueing of bridal party for ceremony and introductions, wedding reception timeline guidance, and private event management.

Sand Dollar Package

Buffet Meal

\$154 Per Person Inclusive

Appetizer Selection: Choice of Three

HOT

Vegetable Egg Rolls
Spanakopita w. Dill Yogurt Sauce
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
Fried Ravioli w. Pecorino Romano

COLD

Spicy Tuna Cucumber Cups
Classic Bruschetta w. Crostini
Traditional Grouper Ceviche
Truffle Mushroom Bruschetta w. Crostini
Fresh Seasonal Fruit Display
Watermelon Gazpacho Shooters
Cheese Board w. Crackers
Artisan Cheese Board w. Crackers
-Add \$5++per person-
Artisan Cheese & Charcuterie Board w. Crackers
-Add \$7++ per person-

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: Sliced 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 Shrimp Served w. Cocktail Sauce & Lemons

Smoked Fish Spread: Served w. Crackers, Carrot & Celery Sticks

Poke: Tamari Salmon, Citrus Ponzu Tuna, & Spicy Kani w. Sushi Rice, Jalapeno, Cilantro, Edamame, Ika Sansai, Tobiko, & Wakame -Add \$5++ per person-

Pasta Selection: Choice of One

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

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

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

Sand Dollar Package

Continued...

Carving Station Selection: Choice of One

Roast Beef: Served w. Au Jus & Creamy Horseradish Sauce

-Substitute Prime Rib: Add \$7++ 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 \$7++ per person-

Meat Entree Selection: Choice of One

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

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

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

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

Braised Short Ribs: Oso Bucco Style Braised Beef Short Rib with Demi-Glace

-Additional \$7++ per person-

Package Includes:

- 4-Hour Premium Brand Open Bar to include premium brand mixed drinks, house wine, domestic & imported canned beer, seltzers, & soft drinks. Draft beer, shots & frozen drinks excluded.
- White tablecloths, white chair covers, & a colored solid sash of your choice
- Cake cutting (Cake NOT provided by Hotel)
- Champagne toast & glasses

Top Shell Package

Plated Meal

Per Person Inclusive Pricing Listed Below

Appetizer Selection: Choice of Three

HOT

Vegetable Egg Rolls
Spanakopita w. Dill Yogurt Sauce
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
Fried Ravioli w. Pecorino Romano

COLD

Spicy Tuna Cucumber Cups
Classic Bruschetta w. Crostini
Traditional Grouper Ceviche
Truffle Mushroom Bruschetta w. Crostini
Fresh Seasonal Fruit Display
Watermelon Gazpacho Shooters
Cheese Board w. Crackers
Artisan Cheese Board w. Crackers
-Add \$5++per person-
Artisan Cheese & Charcuterie Board w. Crackers
-Add \$7++ per person-

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 Stack: Sliced Tomatoes, Mozzarella Cheese, Basil, Olive Oil & Balsamic Glaze

Entrée Selection: Choice of Three

\$165 Filet Mignon: All Steaks Grilled to Same Temperature & Served w. a Red Wine Demi-Glace & Onion Straws

\$155 NY Strip: All Steaks Grilled to Same Temperature & Served w. a Cremini Port & Pearl Onion Reduction

\$145 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

Top Shell Package

Continued...

Vegetable Selection: Choice of One

Grilled Asparagus
Seasonal Roasted Vegetable Medley
Steamed Broccoli
Sautéed Garlic Green Beans
Roasted Brussel Sprouts

Starch Selection: Choice of One

Mashed Potatoes
Herb Roasted Fingerling Potatoes
Potatoes au Gratin
Rice Pilaf
Mushroom Risotto

Package Includes:

- 4-Hour Premium Brand Open Bar to include premium brand mixed drinks, house wine, domestic & imported canned beer, seltzers, & soft drinks. Draft beer, shots & frozen drinks excluded.
- White tablecloths, white chair covers, & a colored solid sash of your choice
- Cake cutting (Cake NOT provided by Hotel)
- Champagne toast & glasses

When selecting our plated meal package, guest place cards indicating their individual meal choice & assigned seating information are due to your Event Coordinator no later than 24 hours prior to booked wedding date.

Themed Packages

Buffet Meal

\$134 Per Person Inclusive

Choice of Caprese Salad or Mixed Green Salad

Coastal Cuisine

Included Entrees:

Carne Asada w. Chimichurri
Blackened Grouper
Chicken Francaise
Pork Chops w. Mango Chutney

Caribbean Fare

Included Entrees:

Blackened Rib Eye Island Style
Mahi Mahi w. Pineapple Salsa
Pan Seared Chicken w. Pineapple Teriyaki
Jerk Pork Tenderloin

Vegetable Selection: Choice of One

Grilled Asparagus
Seasonal Roasted Vegetable Medley
Steamed Broccoli
Sautéed Garlic Green Beans
Roasted Brussel Sprouts

Starch Selection: Choice of One

Mashed Potatoes
Herb Roasted Fingerling Potatoes
Potatoes au Gratin
Rice Pilaf
Mushroom Risotto

Package Includes:

- 2-Hour Call Brand Open Bar to include well & call brand mixed drinks, house wine, domestic canned beer, seltzers, & soft drinks. Draft beer, shots & frozen drinks excluded.
- White tablecloths, white chair covers, & a colored solid sash of your choice
- Cake cutting (Cake NOT provided by Hotel)

General Information

Deposits & Guarantees:

A non-refundable deposit of \$500-\$1,000 is required to secure your event 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 booked event date.

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 a valid 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 set up and removal of all décor used in the event space prior to and after the completion of your event.

Incentive:

The hotel offers a complimentary two (2) night stay in our Standard Room for the newlyweds, if a food and beverage minimum of \$4,000.00 is met before taxes and service charge are added. If available you may upgrade to a suite for an additional \$125, plus tax, per complementary night. All reservations and upgrades must be arranged through the group reservations coordinator by you.

Reception Venue Capacities

<i>Venue</i>	<i>Max 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	\$3,000	\$4,000
Cove Banquet Room	70	\$5,000	\$6,000
Wave	150	\$7,000	\$8,000

A Room Rental Fee will apply to contracts not meeting applicable minimum spend requirements.

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@chantillicakes.com

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

Photography & Videography

AVSTAT
Kristen Wey
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

Hair & Make-up

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