

# 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 \$1000.00*

**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 Resort)
- 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 Director of Catering 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 Director of Catering 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 &amp; Beverage Minimum Sunday - Thursday</i>	<i>Food &amp; Beverage Minimum Friday &amp; 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