



NAPLES GRANDE

Weddings

NAPLESGRANDE.COM | 239.594.6309 | NAPLES, FL

TABLE OF CONTENTS



PAGES

CEREMONY.....	3
WEDDING PACKAGES.....	4-12
WEDDING PACKAGE INCLUSIONS	
COCKTAIL HOUR.....	5-6
SALAD.....	7
PLATED.....	8
STATIONS.....	9
ON THE BAR.....	10
LATE NIGHT.....	11
VENUES.....	12-13
TERMS & CONDITIONS.....	14

CEREMONY INCLUDES

INDOOR / OUTDOOR AVAILABILITY
FRUIT INFUSED WATER STATION
BANQUET CHAIRS
WELCOME TABLE WITH LINEN

CEREMONY FEES

RESORT	Starting at 3,000
BEACH	Starting at 5,000
GOLF	Starting at 5,000

GO GRANDE ENHANCEMENTS

Prosecco Greeting 12 Per Glass
Signature Cocktail Greeting 16 Per Glass



ALL WEDDING CHARGES ARE SUBJECT TO A 25% SERVICE CHARGE AND 7% TAX.

WEDDING PACKAGES



YOUR PACKAGE INCLUDES

SELECTION OF (5) PASSED HORS D'OEUVRES

CHOICE OF PLATED OR STATION RECEPTION

PROSECCO TOAST

SIGNATURE COCKTAIL

5-HOUR PREMIUM OPEN BAR

1 BARTENDER PER 75 GUESTS

WEDDING CAKE

COFFEE & TEA SERVICE

TASTING FOR UP TO 4 GUESTS

FLOOR LENGTH WHITE TABLE LINEN & NAPKINS

TRIO OF VOTIVE CANDLES PER TABLE

STAGING & DANCEFLOOR

COMPLIMENTARY TOWER SUITE FOR THE BRIDE & GROOM ON WEDDING NIGHT

SPECIAL ROOM RATES FOR GUEST ROOM BLOCK

GO GRANDE DISPLAY

Ask your Catering Manager about Rehearsal Dinner, Welcome Reception & Farewell Brunch options.

MAKE YOUR DAY EXTRA SPECIAL WITH THE GO GRANDE ENHANCEMENT OPTIONS

COCKTAIL HOUR

PASSED HORS D'OEUVRES

CHOICE OF 5

COLD

CALIFORNIA ROLLS
Blue Crab, Avocado

VEGETARIAN SUMMER ROLL
Thai Chili Sauce

SMOKED SALMON
Potato Pancake, Crème Fraiche

VEGETARIAN GAZPACHO SHOOTER
Micro Cilantro

CAPRESE CONE
Tomato, Mozzarella, Basil

TUNA POKE CONES
Tobiko Caviar

SHRIMP CEVICHE SHOOTERS
Spiced Tomato Broth

RASPBERRY ALMOND WITH BRIE
Butter Crust

HOT

COCONUT SHRIMP
Sweet & Sour Sauce

CRAB CAKE
Spiced Aioli

CONCH FRITTER
Cajun Remoulade

CHICKEN TANDOORI SKEWER
Mint Yogurt Sauce

CHICKEN QUESADILLA
Roasted Salsa

MINI CUBAN
Roasted Pork, Swiss, Pickle,
Garlic Aioli

PARMESAN ARANCINI
Basil Marinara

TRUFFLE GRILLED CHEESE
Brioche, Aged Cheddar

GO GRANDE DISPLAY

ITALIAN MEAT &
CHEESE BOARD | 30 PER PERSON
Prosciutto, Genoa Salami
Imported & Domestic Cheese
Fresh Fruit
Pepperoncini, Black & Green Olive
Roasted Pepper, Artichoke Heart
Crostiti
Chutneys
English Crackers

SUSHI & RAW BAR | 32 PER PERSON
Spicy Tuna Maki Roll
California Roll
Pickled Ginger, Wasabi

Jumbo Gulf Shrimp Cocktail
Cocktail Sauce, Citrus
2 Per Person

WEDDING PACKAGES ARE PRICED AT THREE PIECES PER PERSON.
ALL FOOD & BEVERAGE IS SUBJECT TO A 25% SERVICE CHARGE AND 7% TAX.

SELECT ONE

HEIRLOOM TOMATO CAPRESE

Arugula, Frisee, Burrata, Basil Pesto
Balsamic Pearls, Sherry Vinaigrette

BOSTON WEDGE

Hearts of Palm, Smoked Bacon, Blue Cheese
Pear Tomato, Chive Bleu Cheese Dressing

CLASSIC CAESAR

Gem Lettuce, Sourdough Crostini, Parmesan
Creamy Garlic Dressing

BABY GREEN BOUQUET

Cabernet Poached Pear, Roasted Feta
Pistachio, Dried Fig
Pomegranate Emulsion



GO GRANDE ENHANCEMENT

INTERMIZZO | 6 PER PERSON

SORBET SELECTION

Champagne
Raspberry
Mango
Lemon

BREAD SERVICE INCLUDED.
ALL FOOD & BEVERAGE IS SUBJECT TO A 25% SERVICE CHARGE AND 7% TAX.

ELITE 219

SELECT TWO

SEARED FILET
Mushroom Risotto
Cipollini Onions
Heirloom Carrots
Cabernet Demi-Glace

HERB CRUSTED SEA BASS

Yellow Cauliflower Puree
Baby Squash
Sweet Pepper
Fresh Lemon Gremolata

ROSEMARY SCENTED LAMB LOIN

Boursin Whipped Potato
Roasted Baby Beets
Sautéed Broccolini
Port Reduction

PREMIER 199

SELECT TWO

PAN ROASTED CHICKEN BREAST
Lemon Risotto
Roasted Petite Vegetables
Thyme Au Jus

RED WINE BRAISED SHORT RIB

Parmesan Polenta
Sautéed Asparagus
Pinot Noir Demi-Glace

CRISPY SKIN SALMON

Creamy Mascarpone Cous Cous
French Beans
Citrus Tarragon Cream Sauce

GRANDE 229

DUET PLATE | SELECT ONE

PAN ROASTED FILET
& CITRUS BUTTER LOBSTER TAIL
Dauphinoise Potato
Asparagus
Sweet Peppers
Fines Herb Demi-Glace

GRILLED FILET
& PAN SEARED CHILIAN SEA BASS
Truffle Risotto
Caramelized Shallot French Beans
Trumpet Mushroom
Sauce Bordelaise

BRAISED SHORT RIB
WITH LEMON PRAWNS
Manchego Polenta
Sweet Peppers
Baby Vegetables
Black Garlic Demi-Glace

GO GRANDE ENHANCEMENT

PERSONAL PREFERENCE | 50 PER PERSON

GOLD STANDARD TABLESIDE SELECTION SERVICE

ADDITIONAL ENTREES | 15 PER PERSON

SELECTION OF THREE

SERVED WITH CHOICE OF SALAD & BREAD SERVICE.
ALL FOOD & BEVERAGE IS SUBJECT TO A 25% SERVICE CHARGE AND 7% TAX.
Vegan Entrée Available Upon Request

STATIONS

249 PER PERSON

CHOICE OF 3

CARVING STATIONS 🏰 | SELECT 1

PEPPER CRUSTED NEW YORK STRIP
Creamed Horseradish, Mustard
Boursin Whipped Potato
Glazed Baby Carrots

PRIME RIB
Black Pepper & Rosemary Au Jus
Roasted Fingerling Potatoes
Sautéed French beans

WHOLE OVEN ROASTED TURKEY
Cranberry Relish
Apple & Cornbread Dressing
Roasted Asparagus

MEDITERRANEAN SPICED LAMB RACK
Mint Yogurt Sauce
Spiced Sweet potato Puree
Roasted Brussel Sprouts

TAQUERIA

Beef Barbacoa, Mojo Pork, Chicken Tinga
Flour & Corn Tortillas
Cabbage, Cilantro, Radish, Red Onion
Cotija Cheese, Fresh Lime, Salsa Verde
Pico De Gallo, Guacamole, Creme Fresca

PAELLA 🏰

Chicken, Chorizo
Gulf Shrimp, Scallops, Mussels, Clams
Slow-Cooked Saffron Rice
Vegetables

GULF SHRIMP & GRITS 🏰

Pan Seared Gulf Shrimp
Ansom Mills Grits
Crispy Baguette, Tomato Herb Salad
Garlic Butter, White Wine
Aged Cheddar, Flat Leaf Parsley

PASTA 🏰 | SELECT 2

PENNETTI
Vodka Sauce

CHEESE RAVIOLI
Herbed Chicken, Butter Sauce

GNOCCHI
EVOO, Sun Dried Tomato, English Pea
Bacon, Parmesan, Spinach

RISOTTO 🏰 | SELECT 2

ROASTED CHICKEN
Tomato, Leek, Wild Mushroom

SEAFOOD SAFFRON
Tomato, Fresh Basil

ROASTED VEGETABLE
Seasonal Selection

🏰 CHEF ATTENDANT INCLUDED

SERVED WITH CHOICE OF SALAD & BREAD SERVICE.
ALL FOOD & BEVERAGE IS SUBJECT TO A 25% SERVICE CHARGE AND 7% TAX.
ALL STATIONS SERVED FOR 1.5 HOURS.

ON THE BAR

PREMIER

INCLUDED IN PACKAGE

Tito's Vodka
Tanqueray Gin
Bacardi Light Rum
Sauza Silver Tequila
Johnnie Walker Red Label Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Hennessey V.S Cognac
Domestic + Import Beer
Wines
Soft Drinks + Mixers
Signature Cocktail

GRANDE

12 PER PERSON

Grey Goose Vodka
Nolet's Gin
Ron Zacapa Rum
Don Julio Silver Tequila
Johnnie Walker Black Label Scotch
Bulleit Bourbon
Crown Royal Whiskey
Hennessey V.S Cognac
Domestic + Import Beer
Wines
Soft Drinks + Mixers
Signature Cocktail

GO GRANDE ENHANCEMENT

WINE SERVICE | 10 PER PERSON
Tableside Wine Service With Dinner
1.5 Hr Duration



ALL FOOD & BEVERAGE IS SUBJECT TO A 25% SERVICE CHARGE AND 7% TAX.
5-HOUR BAR SERVICE. INCLUDES ONE BARTENDER PER 75 GUESTS.
REQUESTS FOR ADDITIONAL BARTENDERS 200.

LATE NIGHT

35 PER PERSON

CHOICE OF 3

SWEET

MINI ASSORTED DONUTS

Seasonally Inspired

WARM CHURROS

Caramel Sauce & Chocolate
Sauce

GELATO CART STATION 👑

Chocolate, Vanilla
Cookies & Cream

CHOCOLATE COVERED STRAWBERRIES

BLONDIES & BROWNIES

Dark & White Chocolate

WARM CHOCOLATE COOKIES

Freshly Baked

SAVORY

CHEESEBURGER ANGUS SLIDERS

Caramelized Onion, Brioche Bun
Mustard, Ketchup

MINI SONORAN HOT DOG SLIDERS

Bacon Wrapped, Guacamole
Chili Aioli

PIZZA PARTY BITES

Pepperoni
Cheese

TRIO DIP

Queso, Salsa, Guacamole
Warm Tortilla Chips

CRISPY WINGS

Buffalo, Mango BBQ, Ranch



👑 CHEF ATTENDANT INCLUDED

GRANDE STAIRCASE
UP TO 200



THE BEACH
UP TO 250 GUESTS



VISTA BALLROOM
50-250 GUESTS



PALM TERRACE POOL

UP TO 100 GUESTS



ROYAL PALM BALLROOM

100-800 GUESTS



NAPLES GRANDE GOLF CLUB

UP TO 70 GUESTS



ORCHID BALLROOM

50 - 300 GUESTS



TERMS & CONDITIONS

SERVICE CHARGE

All food & beverage and related wedding charges are subject to 7% sales tax and taxable 25% service charge. Discounts do not apply to service charges; therefore, all service charges are based on retail pricing.

OUTDOOR FUNCTIONS

Outdoor events will be charged an additional 2% service charge, totaling 27%. All outdoor functions are subject to a final weather call at 12pm. The Hotel Management will make this decision in the best interest of a successful event for the group.

If couple requests to hold functions outside against the advice of the resort, and double setting the indoor location occurs, an additional 12 per person setup fee will be applied and placed on the final bill. All beverages consumed poolside or at the beach will be served in non-breakable plastic ware. No glassware of any kind is permitted.

Outdoor receptions must conclude musical entertainment by 10pm. Beach receptions may have acoustic music only & must conclude entertainment by 9pm.

OUTDOOR RENTAL CHARGES

Ceremony and Receptions held outside are subject to applicable rental charges. Including but not limited to Beach, Pools, Sunset Veranda & Golf Course.

WEDDING PLANNER

To ensure a seamless wedding, Naples Grande Beach Resort requires a professional Wedding Planner on your special day. Contact your Catering Manager for a list of preferred planners.

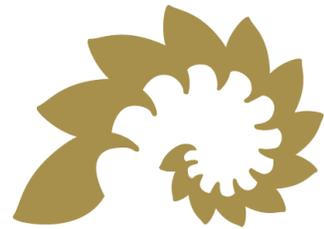
GUARANTEES

In order to make your event a success, the guaranteed number of guests attending each function must be provided at least 7 days in advance. Guarantees are not subject to reduction within the 7 day period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

TURTLE SEASON

During Turtle Nesting season, May 1 - October 31, Receptions on the beach must conclude by 8:30pm.

Additional terms and conditions may apply and will be outlined in your Catering Agreement.



GRANDE MEMORIES

Celebrate