

Wedding Packages





The Dunes Golf & Tennis Club provides the perfect setting for your wedding celebration. 160 acres of rolling green hills, lakes and palm trees provide picturesque vistas for your wedding ceremony, reception or rehearsal dinner. The colorful splendor of our unparalleled island sunsets combined with an expansive, perfectly manicured landscape make The Dunes the perfect choice for a spectacular wedding.

Since our opening in 1973, we have hosted weddings large and small with style and sophistication that is tailored to the vision of your perfect day. Our dedicated catering team will help you every step of the way from flowers to entertainment. And our talented Executive Chef will work to satisfy every palate while keeping within your budget.

We welcome requests to customize and personalize your island celebration. Please do not hesitate to reach out to our team with any questions and special requests. Congratulations from everyone here at The Dunes!

Congratulations!

ALL DUNES WEDDING PACKAGES INCLUDE:

- Dedicated Wedding Coordinator and Banquet Captain
- Indoor and Outdoor Reception Set Up and Breakdown
- House Audio Visual
- House Table Decorations
- House Linen
- Timeline and Recession Planning
- Cocktail Hour : Choice of 3 Butler Passed Hors d'ourves
- 3 Hour House Brand Open Bar
- Choice of Salad
- Choice of 3 Entrée Options, Duo Plate or Action Station Buffet
- Special Weekend Golf Rates
- Special Room Rates for Overnight Guests at The Inns of Sanibel (Based on Availability)
- Minimum of 25 Event Guests



The Dunes Golf & Tennis Club • 949 Sand Castle Rd. • Sanibel Island, Florida • 239-472-3355 • DunesGolfSanibel.com

Ceremony Locations

SUNSET LAKE

This plush green secluded lawn overlooks our shimmering aqua range lake and provides spectacular sunsets surrounded by tropical flowers and palm trees, this breath taking location is perfect for you and your wedding guests to gather as you exchange your vows. \$750.00*

FAIRWAY LAWN

This beautiful area is located adjacent to our Pavilion and Putting Green with a back drop of our famous rustic bridge, flowers, lake and perfect viewing location for our Sanibel Sunsets. \$500.00*

SANIBEL INN BEACH

For the ultimate wedding experience, have your ceremony on the beach with spectacular views and photo opportunities on the Gulf of Mexico. Chair and Arch Rental Required. \$1500.00*

Exclusive rental for all locations.

NOTE: Rehearsal is on event lawn next to the pavilion. Rental price only includes the day of the ceremony.

**All Prices Subject to 22% Service Charge and 6.5% Sales Tax*





Reception Locations

OUTDOOR PAVILION

With all-weather awning enclosures, our Pavilion provides an intimate setting that can be transformed to suit your taste and style. Maximum of 120 guests.

\$1,200.00*

POOL DECK

Ideal for cocktails or small dinner receptions, the pool deck can also be rented to provide an extended area to our Pavilion. \$250.00*

THE DUNES CLUBHOUSE

Our indoor dining area is ideal for wedding ceremonies, receptions and dinners. This location can hold up to 90 guests. \$1,000.00*

SUNSET LAWN & TENT

Our picturesque wildlife setting is a perfect backdrop for an unforgettable ceremony or gathering. Custom events can hold up to 120 guests. (Seasonal with tent rental required) \$2000.00* (\$2500.00 *Damage Deposit Required*)

Exclusive rental for all locations.

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Catering Packages

THE DUNES offers three tiers of catering packages in different price ranges to fit within your budget and to help simplify your dining selections. Each tier contains Plated and Buffet options.

TIER 1

Simple and elegant, Tier 1 features crowd pleasing Hors d'oeuvres, popular entrees for the plated options and Chef Attended Action stations if you select a buffet. \$134++ per person

TIER 2

Up a level in sophistication, Tier 2 offers upgraded Hors d'oeuvres including Tenderloin of Beef and Smoked Salmon. Entrees include a New York Strip and a Vegetarian Wellington. \$149++ per person

TIER 3

Tier 3 features our Chef's very best entrees including a Center Cut Filet Mignon, Chilean Sea Bass and Yellow Tail Snapper and exceptional Hors d'oeuvres including Seared Tuna on Cubed Watermelon, Bay Scallops and a Seafood Raw Bar. Tier 3 Carving Stations choices are dramatic and impressive with a Whole Roasted Grouper wrapped in Banana Leaf and Roasted Whole Suckling Pig served with Jerk Sauce. \$179++ per person





BUTLER SERVED HORS D'OEUVRES (Select 3)

- *COCONUT CHICKEN SKEWERS*
- *PORK DUMPLINGS* with Ginger Teriyaki Sauce
- *ISLAND MEATBALLS* with Barbecue Sesame Sauce
- *BRUSCHETTA* with Pesto, Tomato, Basil and Balsamic Syrup
- *GRILLED SHRIMP COCKTAIL* with Bloody Mary Cocktail Sauce
- *BABY BLT*—Cherry Tomato Stuffed with Smoked Bacon and Crisp Lettuce

Plated Packages

TIER 1

SALADS (Select 1)

CAESAR SALAD

Crisp Romaine, Toasted Shredded Parmesan and House Croutons Tossed in a Creamy Caesar Dressing

THE FLORIDIAN

Spring Mix Blend of Lettuce with Orange Segments, Sliced Olives, Artichokes, Quartered Sweet Grape Tomatoes, Local Grown Cucumber in a Citrus Blossom Vinaigrette

GARDEN SALAD

Tossed Green Salad with Grape Tomatoes, Local Grown Cucumber, quartered Artichokes, Hearts of Palm and Your Choice of Dressing

ENTREES (Select 3)

BRONZED MAHI MAHI

In a Citrus Marinade Served with Grilled Pineapple Salsa

CHICKEN FLORENTINE

Boneless Chicken Breast Pan Seared and Topped with Sautéed Spinach and Melted Provolone Cheese

GRILLED ATLANTIC SALMON

Hand Cut, Finished with Lemon and Capers

BLACK ANGUS BEEF MEDALLIONS

Finished with a Port Wine Demi

ROASTED JERK PORK LOIN

With Creole Sauce

CHICKEN PICCATA

Seared Breast of Chicken Finished with Capers and White Wine Lemon Butter

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Buffets

OPTION 1

DOMESTIC AND IMPORTED CHEESE DISPLAY
Surrounded by Fresh Cut Fruit

SALAD STATION (Served with Rolls and Butter)
Baby Greens with Sweet Grape Tomatoes, Shaved Carrots, Local Cucumber, Onions and Choice of Two Dressings

CHEF ATTENDED PASTA STATION
Linguini, Penne, Spinach and Fettucine Pastas with Assorted Toppings Including Mild Grilled Italian Sausage, Chicken Meatballs, Shrimp, Mushrooms, quartered Artichokes and Freshly Diced Tomatoes. Served with the following sauces: Lemon Garlic Butter, Pomodoro and Alfredo Sauce

ENTREES

- Pan Seared Chicken Breast Topped with Prosciutto with Tomato Basil Vinaigrette and Fresh Mozzarella
- Hand-Cut Grilled Atlantic Salmon Filet Finished with a Lemon Caper Sauce

OPTION 2

DOMESTIC AND IMPORTED CHEESE DISPLAY Surrounded by Fresh Cut Fruit

CAESAR SALAD STATION
(Served with Rolls and Butter)
Crispy Baby Romaine Lettuce with Shaved Parmesan Cheese, Herb Croutons and Creamy Housemade Caesar Dressing

CHEF'S CARVING BOARD (Choice of 1)
• Oven Roasted Angus New York Strip with Chipotle Demi
• Top Round of Beef Au Jus

PAIRED WITH THE FOLLOWING ENTREES:
• Mahi Loin with Mango Cilantro Salsa
• Herb Crusted Boneless Chicken Breast with Calypso Sauce



OUR BUFFETS feature Chef Attended Action Stations. Select a Carving Station or Pasta Station. Both options include a beautiful Imported cheese display, salad stations and featured entrees.

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Plated Packages

BUTLER SERVED HORS D'OEUVRES (Select 3)

SMOKED SALMON WITH LE BRIE

COCONUT SHRIMP with Creole Orange
Marmalade

TENDERLOIN OF BEEF BRUSCHETTA

SWEDISH MEATBALLS

*TUSCAN STUFFED MUSHROOM CHORIZO
CHICKEN*

DUMPLINGS with Ginger Soy Sauce

COCONUT CHICKEN SKEWER

CUCUMBER CUP FILLED WITH HUMMUS

SALADS (Select 1)

THE CLUB SALAD

Romaine and Iceberg Lettuce with
Artichoke Hearts, Olives, Tomatoes, Bacon,
Sundried Tomatoes and Shredded
Monterrey Jack and Cheddar Cheese
Tossed with Balsamic Vinaigrette

HARVEST BITTER

Radicchio, Frisee and White Endive Lettuce
Blended with Candied Pecans and Orchid
Petals Finished with a Citrus Blossom
Vinaigrette

ORGANIC GREENS

Arcadian Baby Greens with Sweet Grape
Tomatoes, Strawberries, Mango and Local
Cucumber with a Raspberry Vinaigrette

ENTREES (Select 3)

BRONZED SALMON TRANCHE

Topped with a Creamy Leek Sauce

TUSCAN BONE IN CHICKEN

Stuffed with Artichoke, Sundried Tomatoes
and Spinach, finished with Calypso Sauce

CHICKEN PICCATA

Finished with Lemon Caper Sauce

GRILLED BASIL GROUPER

Topped with Lobster Succotash

CHAR GRILLED FLAT IRON STEAK

Served with a Veal Bone Demi

NEW YORK STRIP

Served with Chimichurri Sauce

VEGETARIAN WELLINGTON

Filed in Philo Dough

\$149++ Per Person

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Buffets

OPTION 1

DISPLAYS (Select 1)

- **Domestic and Imported Cheese Display** with a Mélange of Local Fruit and Berries
- **Fresh Cut Seasonal Vegetables** with Assorted Dips
- **Artichoke Dip** with Lavash and Pita Display

FLORIDIAN SALAD STATION

(Served with Rolls and Butter)

Spring Mix Blend of Lettuce with Orange Segments, Candied Pecans, Hearts of Palm, Yellow Tomatoes and Shaved Carrots with Cusabi Dressing and Cilantro Vinaigrette

CHEF ATTENDED CARVING STATION

(Served with Seasonal Vegetables)

- **Prime Rib of Beef** Paired with Au Jus and Horseradish Crème Sauce

PAIRED WITH THE FOLLOWING ENTREE:

- **Grilled Boneless Breast of Chicken** with Rock Shrimp and Carrot Ragout
- **Herb Crusted Swordfish** with Tomato Buerre Blanc

SIDES (Select 1) Basmati Rice Jardinière, Roasted Garlic Mashed Potatoes, Roasted Rosemary Potatoes

OPTION 2

DOMESTIC AND IMPORTED CHEESE

DISPLAY Surrounded by Fresh Cut Fruit

FRESH CUT SEASONAL VEGETABLES with Assorted Dips

ORIENTAL SALAD STATION

(Served with Rolls and Butter)

- Shredded Napa Cabbage, Carrots, Orange Segments, Bamboo Shoots, Onions and Chow Mein Noodles with Honey Asian and Ranch Dressing
- Asian Noodle Salad

ENTREES (Served with Stir Fried Rice and Vegetable Spring Rolls)

- **Sweet and Sour Pork Loin** Stir Fried
- **Chicken and Vegetables** Grilled Teriyaki
- **Salmon with Pineapple Salsa** Shrimp Stir
- **Fried on a Bed of Lo Mein**

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Plated Packages

BUTLER SERVED HORS D'OEUVRES (Select 3)

- *MINI BEEF WELLINGTON*
- *COCONUT SHRIMP* with Creole Orange Marmalade
- *ROSEMARY GRILLED SHRIMP* with Bloody Mary Cocktail Sauce
- *BAY SCALLOPS* Wrapped in Smoked Pecan Wood Bacon with Ponzu Sauce
- *MINIATURE CRAB CAKES* with Rum Infused Remoulade
- *MUSHROOM CAPS* Stuffed with Boursin Cheese and Chives
- *SNOW CRAB CLAWS* served with Tequila Lime Cocktail Sauce
- *MINI CHICKEN CORDON BLEU* with Warm Brown Mustard
- *SEARED TUNA ON CUBED WATERMELON* Topped with Tapenade

SALADS (Select 1)

BERRIES ON THE GREEN

A Mélange of Baby Iceberg and Romaine Lettuce with Blueberries, Sliced Strawberries, Sweet Grape Tomatoes, Shaved Euro Cucumber and Feta Cheese Finished with a Caribbean Mango and Pineapple Vinaigrette

ORGANIC GARDEN

Mixed Greens and Hydroponic, Tequila Braised Granny Smith Apples, Marinated Fennel, Candied Pecans, Orange Segments and Gorgonzola Cheese Finished with Raspberry Vinaigrette

CAPRESE SALAD

Vine Ripened Tomato, Fresh Mozzarella and Micro Basil with Pesto, Extra Virgin Olive Oil and Balsamic Syrup

ENTREES (Select 3)

- *CENTER CUT FILET MIGNON* Char Grilled and Served with Port Wine Demi de Viand
- *ATLANTIC SALMON* Stuffed with Crab, Topped with Lobster Succotash
- *YELLOW TAIL SNAPPER* Pan Seared with Piccata Sauce
- *BRONZED SWORDFISH* Finished with Creamy Leeks
- *SIRLOIN STEAK* Char Grilled with Caramelized Onions and Gorgonzola Fondue
- *PAN SEARED GROUPE* with Lemon Basil Beurre Blanc
- *CHILEAN SEA BASS* with Creole Pikliz
- *AIRLINE CHICKEN* Stuffed with Artichoke, Spinach, Bousin Cheese in a Lemon Grass Reduction
- *WARM WATER LOBSTER TAIL* 9 oz. with Lemon Compound Butter and Voodoo Sauce



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Buffets

OPTION 1

ARTISAN SALAD STATION

(Served with Rolls and Butter)

Artisan Mixed Greens with Euro Cucumber, Heirloom Tomatoes, Shaved Onions and Sliced Black Olives with Citrus Blossom Vinaigrette and Cusabi Dressing

CHEF ATTENDED CARVING STATIONS

(Select 1) Served with Grilled Local Vegetable Relish, Coconut Garden Rice and Roasted Garlic Mashed Potatoes

- ROSEMARY PRIME RIB with Creamy Horseradish Sauce, Caramelized Onions, Finished with a Veal Demi
- ROASTED NEW YORK STRIP LOIN with Mushrooms Ragout

PAIRED WITH THE FOLLOWING ENTREES:

- DUSTED CAJUN MAHI MAHI with Relish
- HAWAIIAN BONELESS CHICKEN with Pineapple and Ginger Glaze

OPTION 2

BERRIES ON THE GREEN

(Served with Rolls and Butter)

A Mélange of Baby Iceberg and Romaine, Blueberries, Sliced Strawberries, Sweet Grape Tomatoes, Shaved Euro Cucumber and Feta Cheese with Caribbean Mango and Pineapple Vinaigrette

CHEF ATTENDED STATIONS

Served with Steamed Broccolini, Fire Roasted Red Bell Pepper, Wild Mushroom Tri-Color Orzo and Grilled Cumin and Jalapeno Polenta

- CARVED WHOLE ROASTED GROUPER Wrapped in a Banana Leaf Served with Mango Black Bean Salsa
- CARVED ROASTED WHOLE SUCKLING PIG Served with Jerk Sauce

PAIRED WITH THE FOLLOWING ENTREES:

- SMOKED CURRY CHICKEN with Rock Shrimp Meringue
- MARINATED SALMON TRANCHE in a Lemon Grass Broth

OPTION 3

SEAFOOD RAW BAR

East and West Coast Oysters, Steamed Shrimp, Mussels, Clams and Crawfish with a Sriracha Cocktail Sauce

SALAD STATION

(Served with Rolls and Butter)

A Mélange of Frisee, Arugula, Water Cress and Baby Spinach, Tomatoes, Euro Cucumber, Hearts of Palm, Kalamata Olives and Pepperoncini Peppers with Citrus Blossom and Cilantro Lime Vinaigrette

CHEF ATTENDED STATION

Served with Grilled Asparagus, Roasted Tomato, Roasted Tri-Color Fingerling Potatoes and Bouillabaisse Au Rigatoni Pasta

- CARVED ROASTED BLACK ANGUS BEEF TENDERLOIN

PAIRED WITH THE FOLLOWING ENTREES:

- GRILLED WHOLE YELLOW TAIL SNAPPER with a Ginger and Kiwi Salsa
- GRILLED HALVES OF MOJO CHICKEN in a Rosemary and Thyme Sauce

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After Party Snacks

SWEETS

ASSORTED MINI CHEESECAKES
\$42.00++ PER DOZEN

CHOCOLATE COVERED STRAWBERRIES
\$42.00++ PER DOZEN

MOUSSE AND BERRIES
\$34.00++ PER DOZEN

ASSORTED COOKIES
\$24.00++ PER DOZEN

APPETIZERS

ANTIPASTO SALAD
\$36.00++ PER BOWL

BUFFALO BONELESS CHICKEN WINGS
\$31.00++ PER DOZEN

PAN ROLLED SHRIMP PO BOY
\$38.00++ PER DOZEN

ORIENTAL VEGETABLE SPRING ROLLS
\$26.00++ PER DOZEN

PIZZA BREAD
\$24.00++ PER DOZEN

TORTILLA CHIPS, GUACAMOLE & PICO DE GALLO
\$24.00++ PER SERVING
1 Bowl of Chips, Guacamole & Pico De Gallo

LATE NIGHT SNACKS

GORGONZOLA STEAK SLIDERS
\$54.00++ PER DOZEN

MINI BEEF NAPOLEONS
\$42.00++ PER DOZEN

CRAB CAKE SLIDERS
\$56.00++ PER DOZEN

MINI CHICKEN QUESADILLA ROLLS
\$26.00++ PER DOZEN

JAMAICAN JERK PATE
\$38.00++ PER DOZEN

Enjoy 20% Off with Reception Booking

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Open Bar

HOUSE BRANDS

SMIRNOFF VODKA

GORDON'S GIN

CRUZAN LIGHT RUM

J&B RARE SCOTCH

CANADIAN CLUB WHISKEY

SAUZA GOLD TEQUILA

3 Hours included in all wedding packages. Each additional hour \$14++ per person.

CALL BRANDS

TITO'S VODKA

TANQUERAY GIN

BACARDI SILVER RUM

WILD TURKEY BOURBON

JACK DANIELS WHISKEY

DEWAR'S SCOTCH

JOSE CUERVO GOLD TEQUILA

3 Hours at \$6++ per person. Each additional hour \$16++ per person.

PREMIUM BRANDS

KETEL ONE VODKA

BOMBAY SAPPHIRE GIN

MOUNT GAY RUM

MAKER'S MARK BOURBON

JOHNNY WALKER BLACK SCOTCH

CROWN ROYAL WHISKEY

PATRON SILVER TEQUILA

3 Hours at \$10 per person. Each additional hour \$18++ per person.

All Open Bars Include Canyon Road Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon
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Wine Upgrades & Champagne

RED WINE

*LOUIS M. MARTINI
CABERNET SAUVIGNON
Sonoma Coast, California
Additional \$1.00++*

*CHATEAU ST. JEAN MERLOT
California Additional \$2.00++*

*RODNEY STRONG PINOT NOIR
Sonoma, California Additional
\$2.00++*

*AVALON CABERNET. Napa
County Additional \$1.00++*

*LA CREMA PINO NOR,
Monterey Additional \$2.00++*

*COLUMBIA MERLOT, Columbia
Valley, Washington
Additional \$1.00++*

WHITE WINE

*BARONE FINI PINOT GRIGIO
Italy Additional \$2.00++*

*WHITE HAVEN SAUVIGNON
BLANC Marlborough, New
Zealand Additional \$2.00++*

*SONOMA CUTRER, California
Additional \$1.00++*

*KENDALL JACKSON CHARDON-
NAY GRAND RESERVE, California
Additional \$3.00++*

*MASO CANALI, Italy Additional
\$1.00++*

SPARKLING

*LA MARCA PROSECCO,
Italy Additional \$3.00++*

*CHAMPS DE PROVERENCE ROSE,
France Additional \$1.00++*

Pricing per person, per hour

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