

A photograph of an outdoor wedding reception at Sandpearl Resort. The scene is set on a sandy beach with dunes in the background. In the foreground, a long table is covered with a white lace tablecloth and is elegantly decorated with large, lush floral centerpieces of white and pink roses. Several tall, slender gold-colored heaters with white lampshades are positioned along the table. White oval-backed chairs with gold-colored frames are arranged around the table. The background shows a sandy beach with some sparse vegetation and a few colorful flags in the distance under a soft, overcast sky.

PERFECTLY
Paired
MENUS

"I Do" Barbeque Rehearsal Dinner

"I DO" BARBEQUE REHEARSAL DINNER INCLUDES:

Two-Hour Beer, Wine, and Soda Bar

Additional Bar Options Available

Buffet

Potato Salad

Watermelon, Blueberry, and Arugula Salad

Feta, White Balsamic Vinaigrette

Smoked Ribs, Chipotle Barbeque

Smoked & Barbequed Chicken

Baked Beans, Grilled Corn, Corn Bread

Warm Rolls, Creamery Butter

Apple Pie

\$84 per guest (minimum 35 guests)*

Package based on 2 hours

Floribbean Rehearsal Dinner

FLORIBBEAN REHEARSAL DINNER INCLUDES:

Two-Hour Beer, Wine, and Soda Bar

Additional Bar Options Available

Buffet

Grilled Andouille and Shrimp Salad

Bibb and Romaine Salad

Hearts of Palm, Roasted Peppers, Citrus Vinaigrette

Mojo Pulled Pork

Chimichurri Chicken

Plantain and Black Bean Relish

Fire-Roasted Grouper

Grilled Pineapple Salsa

Spanish Rice and Steamed Fresh Vegetables

Fresh Parker House Rolls, Creamery Butter

Key Lime Cheesecake and Chocolate Profiteroles

\$94 per guest (minimum 35 guests)*

Package based on 1½ hours

**All prices are subject to a 23% service charge and applicable Florida state sales tax*

Due to current pricing fluctuations of food and beverage items, pricing cannot be confirmed until sixty (60) days prior to your event.

Morning Continental Breakfast

MORNING CONTINENTAL BREAKFAST INCLUDES:

Assorted Chilled Juices
Fresh Seasonal Sliced Fruits and Berries
Assorted Croissants and Muffins
Mini Bagels and Cream Cheese
Sweet Butter, Nutella, and Preserves
Selection of Yogurts and House-Made Granola

Freshly Brewed Starbucks Regular and Decaffeinated Coffee Tea

Forte Hot Teas

Add Champagne – Catering Manager can provide Wine List

\$36 per guest (minimum 10 guests)*

Package based on 1½ hours

Light Lunch

LIGHT LUNCH INCLUDES:

Chef's Selection of Hummus and Seasonal Vegetables for Dipping

Fresh Fruit Display

Pasta Salad

Assorted Finger Sandwiches

Oven Roasted Turkey, Ciabatta, Roasted Tomato Aioli

Roast Sirloin, Provolone, Multigrain Bread, Horseradish Cream

Black Forest Ham, Swiss Cheese, Butter Croissant, Honey Chipotle Sauce

Grilled Vegetable Wrap, Spring Lettuces, Traditional Hummus

Individual Chips and Condiments

Miniature Petit Fours, House-Made Cookies

Assorted Bottled Water, Sodas

Add Champagne – Catering Manager can provide Wine List

\$48 per guest (minimum 10 guests)*

Package based on 1½ hours

Wedding Day Beverages

WEDDING DAY BEVERAGES

Chardonnay and Champagne **\$42 per bottle**

Bucket of Beer (5)

Imported **\$40 per bucket**

Domestic **\$35 per bucket**

PRE-CEREMONY BEVERAGES

Served 30 Minutes Prior to the Ceremony

Butlered Chardonnay and Champagne **\$16 per guest**

Butlered Raspberry Tea with Fresh Lemon **\$8 per guest**

Butlered Lemonade and Pink Lemonade **\$8 per guest**

Package based on 1½ hours, minimum 10 guests

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All Packages Include

Beverages

Four Hour Open Bar

Traditional Champagne Toast with Dinner

Tablesides Wine Service with Dinner

Freshly Brewed Starbucks and Hot Tea

Dinner Service

One Hour Cocktail Reception

Three Hour Dinner Service

Buffet, Station or Plated (Duet Plate Selection) Dinner Service

Additional Items

Special Rate for Day of Wedding Parking

Dance Floor & Riser for DJ or Band

White Floor-length, Unpressed Round Linens, White Napkins

Invitation to Chef's Sandpearl Grand Tasting

Ceremony Site Fee will Apply

All Prices are Subject to a 23% Service Charge

Applicable 7% Florida State Tax

Bar Packages excludes Shots and Frozen Drinks

Prices Subject to Change

Sandpearl Grand Tastings is a Culinary Experience, to provide an overview of our food and presentation.

We do not provide every menu item.

Bride and Groom plus Two Guests are invited.

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Hors d'oeuvres

Hot

Berry & Brie en Croute
Diver Scallops Wrapped in Bacon
Crab Cakes
Sesame Chicken Satay
Honey Almond Chicken Satay
Short Rib Empanadas
Vegetable Empanadas
Petite Beef Wellington
Glazed Pork Belly
Coconut Shrimp
Lollipop Lamb Chops
Potato Fried Oyster
Oysters Rockefeller
Foie Gras Meatballs
Sausage-Stuffed Mushrooms
Artichoke & Feta Cups with Pine Nuts
Thai Duck Spring Roll
Crispy Vegetable Spring Roll

Cold

Shrimp and Basil Spring Roll
Chilled Jumbo Gulf Shrimp
Hummus on Crostini
Tomato Bruschetta on Crostini
Lobster Lollipops
Salmon Tartare on Avocado Toast
Seared Tuna Tataki
Roasted Tomato & Goat Cheese on Crostini
Shrimp Salad Cucumber Cup
Bloody Mary Oyster Shooters

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SANDPEARL RECEPTION INCLUDES:

Plated Dinner, Four-Hour Luxury Bar

Cocktail Hour

Selection of Five Butler-Passed Hors d'Oeuvres

Select One Display

Cheese and Charcuterie Board

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats,

Nuts, Dried Fruits, Artisanal Breads, Accoutrements

First Course *(Select One)*

Pear and Gorgonzola Sachet

Saffron Cream

Chicken Roulade

Fontina, Basil, Roasted Tomato Risotto

Short Rib

Ginger-Carrot Puree, General Tzo's Glaze

Coriander-Crusted Scallops

Corn and Poblano Maque Choux, Nueske Bacon, Tarragon Butter

Salad Course *(Select One)*

Heirloom Tomato

Burrata, Garlic Oil, Balsamic Reduction, Basil, Buttermilk Ranch Dressing

Fork and Knife Caesar Salad

Pulled Croutons, Roasted Tomato, Reggiano Tuile. Parmesan Dressing

Sandpearl Entrée Course

(Please Select Two or Create a Duet Plate)

All Entrees served with Chef's Seasonal Vegetable Bundle, Choice of One Starch.

Assorted Breads with Creamery Butter.

Crispy Skin Chicken Breast

Herb Butter

Chilean Seabass

Citrus Beurre Blanc

Seared Filet Mignon

Red Wine Jus

Gulf Grouper

Herb-Marinated, Citrus Butter

Impossible Bolognese *(Vegetarian Option)*

Macadamia Ricotta, Mushroom, Spaghetti Squash

Starch Accompaniments *(Select One)*

Whipped Yukon Gold Mashed Potatoes

Havarti Potato Souffle

Crispy Fingerling Potatoes

Seasonal Risotto

Potato Au Gratin

\$265 per guest*

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Tahitian Pearl

TAHITIAN PEARL RECEPTION INCLUDES:

Plated Dinner, Four-Hour Premium Bar

Cocktail Hour

Selection of Three Butler-Passed Hors d'Oeuvres

Select One Display or Action Station

Cheese and Charcuterie Board

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats,

Nuts, Dried Fruits, Artisanal Breads, Accoutrements

Salad Course *(Select One)*

Cucumber-Wrapped Spinach

Strawberry, Marcona Almonds, Aged Gouda, Dark Balsamic Vinaigrette

Heirloom Tomato

Burrata, Garlic Oil, Balsamic Reduction, Basil

Fork and Knife Caesar Salad

Pulled Croutons, Roasted Tomato, Reggiano Tuile. Parmesan Dressing

Duet Plate Choices

(Please Select Any Two Entrée Items)

All Duet Plates served with Chef's Seasonal Vegetable Bundle, Choice of One Starch.

Assorted Breads with Creamery Butter.

Seared Filet Mignon

Red Wine Jus

Chilean Seabass

Citrus Beurre Blanc

Gulf Grouper

Herb-Marinated, Citrus Butter

Crispy Skin Chicken

Thyme – Jus

Impossible Bolognese (Vegetarian Option)

Macadamia Ricotta, Mushroom, Spaghetti Squash

Starch Accompaniments *(Select One)*

Whipped Yukon Gold Mashed Potatoes

Havarti Potato Souffle

Crispy Fingerling Potatoes

Seasonal Risotto

Potato Au Gratin

\$240 per guest*

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Tiffany Pearl

TIFFANY PEARL RECEPTION INCLUDES:

Station Style Dinner, Four-Hour Luxury Bar

Cocktail Hour

Selection of Four Butler-Passed Hors d'Oeuvres

Select One Display

Cheese and Charcuterie Board

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats,

Nuts, Dried Fruits, Artisanal Breads, Accoutrements

Individually Plated Salad Station

Cucumber-Wrapped Spinach

Strawberry, Marcona Almonds, Aged Gouda, Dark Balsamic Vinaigrette

Heirloom Tomato

Burrata, Garlic Oil, Balsamic Reduction, Basil

Pasta Station (Select Two)

Four-Cheese Macaroni and Cheese

Penne Chicken Carbonara

Farfalle

Roasted Tomatoes, Shrimp, Marinated Artichokes, Herb Garlic Butter

Cavatappi Arrabbiata

Italian Sausage, Roasted Poblanos

Chef Attended Station

Carved Tenderloin of Beef

Yukon Gold Mashed Potatoes, Roasted Seasonal Vegetables, Parker House Rolls, Sauce Béarnaise

Jumbo Lump Crab Cake

Romesco Sauce, Cajun Remoulade, House Made Sweet Potato Crisps with Cumin Sea Salt

Viennese Dessert Table

Salted Dulce de Leche Chocolate Tarts, Espresso Cheesecake, Vanilla Mousse Bites,

Mango-Key Lime Tarts

\$255 per guest*

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South Sea Pearl Buffet

SOUTH SEA PEARL BUFFET RECEPTION INCLUDES:

Buffet Dinner, Four-Hour Resort Bar

Cocktail Hour

Selection of Five Butler-Passed Hors d'Oeuvres

Select One Display

Cheese and Charcuterie Board

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats,

Nuts, Dried Fruits, Artisanal Breads, Accoutrements

Deconstructed Salads

Petite Wedge of Gem Lettuce

Burrata, Garlic Oil, Balsamic Reduction, Basil

Caesar Salad

Pulled Croutons, Roasted Tomato, Reggiano Tuile. Parmesan Dressing

Assorted Breads with Creamery Butter

Entrée Displayed

Pan Seared Black Grouper

Roasted Tomatoes, Scampi Butter

Organic Chicken

Crispy Herb-Marinated, Natural Pan Jus

Short Rib

Ginger-Carrot Puree, General Tzo's Glaze

Accompaniments

Roasted Seasonal Vegetables

(Please select one of the following)

Crisply Fingerling Potatoes

Seasonal Risotto

Whipped Yukon Gold Mashed Potatoes

\$215 per guest*

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Displays & Enhancements

Sushi

California Rolls, Vegetable Spicy Tuna Rolls, Lobster & Avocado Rolls

Wasabi, Soy Sauce, Pickled Ginger

Additional Upgrade at \$18 per guest

Brie

Warm Brie Cheese Wrapped in Pastry

Marcona Almonds, Honeycomb, Fig Preserves, Gourmet Breads and Crackers

Additional Upgrade at \$12 per guest

Bruschetta Display

Tomato basil bruschetta, chef's selection of hummus, spinach artichoke dip, grilled pita, assorted sliced breads

Additional Upgrade at \$16 per guest

Fresh Seafood Raw Bar

Chilled Jumbo Shrimp, Cold Water Oysters, Cocktail Crab Claws

Spicy Cocktail Sauce, Horseradish, Saltine Crackers, Lemon and Lime

Additional Upgrade \$20 per guest

Gulf Shrimp Display

Poached Shrimp

Pickled Ginger Dressing

Chili-Lime Grilled Shrimp Coconut Shrimp

Orange Chili Sauce

Additional Upgrade at \$18 per guest

Action Stations

\$200 Chef Fee Required for each Action Station

Carved Tenderloin of Beef

Parker House Rolls, Creamy Horseradish

Additional Upgrade at \$21 per guest

Jumbo Lump Crab Cake

Romesco Sauce, Cajun Remoulade, House Made Sweet Potato Crisps with Cumin Sea Salt

Additional Upgrade at \$25 per guest

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Displays & Enhancements (continued)

Unlimited Beverage Station

(Under 21 Years)

Soft Drinks, Fruit Juices, Bottled Water

\$16 per guest

Gourmet Coffee & Tea Station

House-Made Whipped Cream, Cinnamon, Chocolate Shavings, Rock Candy Sticks,

Gourmet Teas, Lemon, Honey, and Biscotti

\$12 per guest

Late-Night Snack *(Minimum 50 Pieces of Each)*

Sliders, American Cheese

Barbeque Pork Sliders

Crispy Chicken Sliders, Pepper Jack Cheese, Cajun Mayo

Warm Donut Holes

Mini Cuban Sandwiches

Pizza Empanadas

\$8.5 per piece

Viennese Dessert Table

Salted Dulce de Leche Chocolate Tarts, Espresso Cheesecake, Vanilla Bean Mousse Bites, Mango-Key Lime Tarts, Chef's Specialty

\$32 per guest

Miniature Dessert Plates *(Preset on Each Table)*

Flourless Chocolate Cake, Tiramisu, Portuguese Tarts, Guava-Lime Profiteroles, Chef's Specialty

\$42 per table

Miniature Cupcake Station

Select Two | Minimum of 3 Dozen

Chocolate with Chocolate Buttercream

Vanilla with Vanilla Buttercream

Red Velvet with Cream Cheese Icing

Carrot Cake with Cream Cheese Icing

Chocolate Cake with Salted Caramel Buttercream

\$38 per dozen

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The Bar

RESORT

New Amsterdam Vodka
Bombay Gin
Bacardi Superion Rum
Sauza Hacienda Silver Tequila
Jim Beam Bourbon Dewars
White Label
Canadian Club Whiskey
E&J Gallo Brandy

Canyon Road – Pinot Grigio,
Chardonnay, Cabernet, Pinot
Noir
Benvolio Prosecco

Bud Light, Michelob Ultra,
Samuel Adams, Yuengling
Lager, Coors Light, Heineken,
High Noon, Amstel Light,
Heineken Corona, Corona
Light,

O'Doul's (nonalcoholic)
Soda, Water, and Juices

\$14 each additional hour

PREMIUM

Tito's Handmade Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
Dewars 12
Milagro Silver Taquila
Jack Daniel's Bourbon
Jameson Irish Whiskey

William Hill – Cabernet,
Pinot Noir, Chardonnay,
Sauvignon Blanc
Benvolio Prosecco

Bud Light, Michelob Ultra, Samuel
Adams, Yuengling Lager, Coors Light,
Heineken, High Noon, Amstel Light,
Heineken Corona, Corona Light,

O'Doul's (nonalcoholic)
Soda, Water, and Juices

\$16 each additional hour

LUXURY

Grey Goose Vodka
Bacardi 8
Hennessy
Hendrick's Gin
Johnny Walker Black
Scotch
Patron Silver Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Jameson Irish Whiskey
Glenlivet 12 Single Malt
Whiskey

Kendall Jackson 'Vintners
Reserve – Chardonnay
Pinot Grigio, Cabernet
Sauvignon, Pinot Noir,
Merlot
Benvolio Prosecco

Bud Light, Michelob Ultra, Samuel
Adams, Yuengling Lager, Coors Light,
Heineken, High Noon, Amstel Light,
Heineken Corona, Corona Light,

O'Doul's (nonalcoholic)
Soda, Water, and Juices

\$18 each additional hour

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Sandpearl Brunch

SANDPEARL BRUNCH RECEPTION INCLUDES:

Bar Options Available

Cocktail Hour

Choice of Two Butler-Passed Hors d'Oeuvres

Mini BLTs

Mini Quiche

French Toast Bites

Brie and Berry en Croute

Prosciutto, Goat Cheese, and Fig Tarts

Buffet

Freshly Squeezed Florida Orange, Grapefruit,
and Apple Juices

Freshly Brewed Starbucks Regular and Decaffeinated
Coffee

Selection of Tea Forte Hot Teas Champagne

Toast with Fresh Fruit Garnish

Artisan Cheeses with Fresh Seasonal Fruits

Assorted Pastries, Croissants, and Muffins

Sweet Butter and Preserves

Applewood-Smoked Bacon

Sausage Links

Traditional French Toast

Warm Maple Syrup

Breakfast Potatoes with Peppers and Onions

Scrambled Eggs

Brunch Displays

Omelet Station

*Black Forest Ham, Sausage, Bell Peppers, Onions,
Mushrooms, Tomatoes, Cheddar Cheese, Fresh Salsa*

Seafood Station

Chilled Jumbo Shrimp, Cold Water Oysters, Cocktail Crab Claws

Biscuits and Gravy Station

*Sausage Gravy, Bacon, Scallions, Redeye Potatoes,
Shredded Cheese, Jalapeños, Hot Sauce*

Sweet Station (*Select One*)

Waffles or Pancakes

Creamery Butter, Maple Syrup, Fresh Fruit, Whipped Cream

Carving Station (*Select One*)

Beef Tenderloin, Ham, Turkey

Vegan Brunch Options

Banana and Oat Pancakes

Maple Syrup, Fresh Fruits, Pecans

Breakfast Burritos

Quinoa, Tofu Scramble, Bell Peppers, Mushrooms, Tomatoes

\$185 per guest (minimum 35 guests)*

Package based on 1½ hours

\$200 Chef Fee Required

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Married Morning Farewell Brunch

Bar Options Available

Buffet

Freshly Squeezed Florida Orange, Grapefruit,
and Apple Juices

Freshly Brewed Starbucks Regular and
Decaffeinated Coffee

Selection of Tea Forte Hot Teas

Fresh Seasonal Sliced Fruits and Berries

Assorted Breakfast Pastries, Croissants

Sweet Butter, Preserves

Omelet Station

Black Forest Ham, Sausage, Bell Peppers, Onions, Mushrooms, Tomatoes, Cheddar Cheese, Fresh Salsa

French Toast with Maple Syrup

Applewood-Smoked Bacon, Sausage Links

Cheddar Potato Casserole

\$62 per guest (minimum 35 guests)*

Package based on 1½ hours

\$200 Chef Fee Required

Love You Farewell Brunch

Bar Options Available

Buffet

Freshly Squeezed Florida Orange, Grapefruit,
and Apple Juices

Freshly Brewed Starbucks Regular and
Decaffeinated Coffee

Selection of Tea Forte Hot Teas

Fresh Seasonal Sliced Fruits and Berries

Assorted Breakfast Pastries, Croissants

Sweet Butter, Preserves

Carved New York Strip Steak

Sauce Choron, Parker House Rolls

Traditional Eggs Benedict

Smoked Salmon, Mini Bagels

Sliced Tomatoes, Red Onion, Capers, Cream Cheese

Peaches and Cream French Toast with Maple Syrup

Applewood-Smoked Bacon, Sausage Links

Cheddar Potato Casserole

\$115 per guest (minimum 35 guests)*

Package based on 1½ hours

\$200 Chef Fee Required

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sixty (60) days prior to your event.*

Brunch Bar (Unlimited)

Packages based on 2 hours

Additional hour at \$10 per guest

\$150 Bartender Fee

Bloody Mary *(Select One)*

Premium \$36 per guest

New Amsterdam Vodka

Sauza Hacienda Tequila

Super Premium \$45 per guest

Tito's Handmade Vodka

Milago Silver Tequila

VIP \$56 per guest

Grey Goose Vodka

Patron Silver Tequila

Garnishes

Bacon, Shrimp, Pickles, Cucumbers, Carrots, Celery, Olives, Fresno Peppers, Tabasco, Celery Salt, Horseradish, Worcestershire Sauce

-OR-

Bubbly *(Select One)*

Premium \$36 per guest

Benvolio Prosecco

Super Premium \$45 per guest

Korbel, Brut, CA

VIP \$56 per guest

Schramsberg

Peach & Strawberry Bellinis, Cranberry Juice, Orange Juice, Grapefruit Juice

Seasonal Berries; Orange, Mango, and Lemon Sorbetto; Fruit Popsicles

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