

Beautiful Beginnings

Wedding Package Accommodating up to 220 Guests



Ceremony

Included in all Ceremony

Wedding Officiant to Perform Customized Ceremony
Ceremony Coordination
White Padded Chairs
Outdoor Arch or Chuppa
Back-up space at the Hilton Naples, in case of inclement weather

Beach Packages also Include:

Transportation for all guests in air-conditioned Mini Coaches
Off Property Permit
Ceremony music is not included
Marriage license is provided by the couple
Inclement weather fee is still applied to alternate space

Beach Ceremonies \$3,500 Inclusive

8th Avenue South - Lawn area overlooking the beach with a paved stone walk way lined with palm trees.

Seats up to 150 guests.

Vedado Way - Wooden Bridge leads to white sandy beaches.

Seats up to 150 Guests.

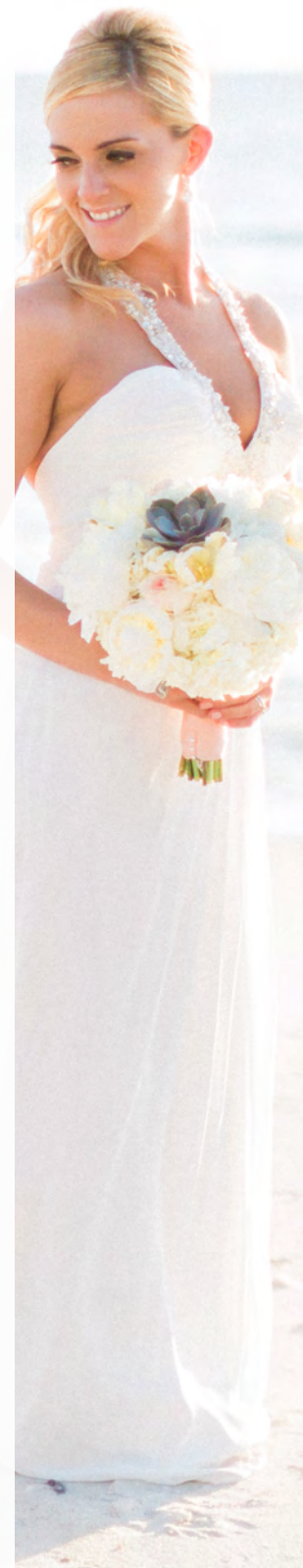
On Property Ceremonies \$1,200 Inclusive

Spa Terrace - Rocky knoll allows all guests to see you standing in front of a tropical oasis.

Seats up to 30 guests.

Pool Terrace - Begin your long walk down the aisle on our gorgeous staircase.

Seats up to 150 guests.



All prices are subject to 22% service charge and 7% sales tax
Contact: Stephanie Roman - 239-659-3108 or sroman@cooperhotels.com



Inclusions

Professional Catering & Banquet Manager for your Special Day
Votive Candles and Mirrors on Tables
Upgraded Chiavari Chairs
Customized Simple Buttercream Wedding Cake
White Linen & Napkins
Dance Floor & Staging for DJ/Band
Up to 12 LED Up Lights in Choice of Color or Twinkle Wall
White Pipe & Drape behind Cake Table
Pin Spot Light on Wedding Cake

Three Passed Hors d' oeuvres
Choice of Dinner Entrée
Starbucks® Regular & Decaffeinated Coffee
Assortment of Breakfast Teas
Four Hour Open Premium - Brand Bar
Champagne Toast
Table Side Wine Service with Dinner
Complimentary Suite for Two Nights for the Wedding Couple
Special Rates are available for Hotel Accommodations for Wedding Guests



Photo Credits: (left) Jamie Lee Photography (right) Hunter Ryan Photo

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Bar & Hors d'oeuvres

Four Hour Open Bar, which includes One Hour Cocktail Reception before dinner.

Premium brand liquors:

Tito's Handmade Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Crown Royal Whiskey
Johnnie Walker Black Scotch
Don Julio Tequila
House Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel
Domestic & Imported Beers
Soft Drinks & Bottled Water



Choice of Three (3) of the Following Items:

Beef Satay
Mini Beef Wellington with Bernaise Sauce
Scallops Wrapped in Peppered Bacon
Coconut Fried Shrimp with Orange Tequila Marmalade
Asian Spring Rolls with Soy and Sesame Dipping Sauce
Mini Quesadillas with Sour Cream & Tomato Salsa
Spinach & Feta Cheese Spanakopita
Endive Spoon with Boursin Cheese, Walnuts & Port Wine Grapes
Rosemary Bruschetta with Roma Tomatoes & Black Olive Tapenade
Honey-Glazed Crostini with Warm Brie & Sliced Strawberry
Sweet & Sour Meatballs
Petite Maryland Crab Cake with Balsamic Reduction
Spoon: Asian Tuna Tartare with Boursin Cheese, Tobiko Caviar
Deviled Eggs with Bacon Bourbon Jam

Additional Hors d'oeuvres may be added at \$5 per piece

Enhancements

Assortment of Domestic & International Cheeses Garnished with Fresh Tropical Fruit - small \$250, medium \$500, large \$850
Fresh Vegetable Crudit  Display with Assorted Dipping Sauces - small \$150, medium \$300, large \$450

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Plated Dinner

Salad

Choice of one (1) of the following:

Mixed Field Greens with Grape Tomatoes, European Cucumber & Belgian Endive

Chef Suggests Balsamic Vinaigrette and Ranch

Baby Spinach Salad with Montchevre Fresh Goat Cheese, Candied Walnuts and Grape Tomatoes

Chef Suggests Ranch and Warm Bacon Dressing

Boston Bibb Lettuce, Grilled Pineapple, Toasted Pine Nuts, and Red Pepper Confit

Chef Suggests Blood Orange Vinaigrette

Hearts of Romaine with Herbed Croutons, Parmesan Cheese. Dressed with Classic Caesar Dressing



Entrées

French Cut Chicken

All Natural Panko Crusted Chicken with Herb-infused Veloute, Whipped Garlic Potatoes, Broccolini & Honey Glazed Petite Carrots
\$139 per person

Mahi Mahi

Pan Seared Mahi Mahi with Lemon Beurre Blanc, Jasmine Rice, and Seasonal Grilled Vegetables
\$139 per person

Vegetarian Option

Orzo Pasta with Roasted Japanese Eggplant, Sundried Tomato Sauce, Baby Spinach & Fresh Basil garnished with Grated Parmesan Cheese
\$139 per person

Long Island New York Strip Steak

Served with Aged Balsamic-roasted Portabella Mushrooms & Sauteed Onions, Garlic Mashed Potatoes, Asparagus Tips, & Honey-glazed Baby Carrots
\$150 per person

Crushed Char Grilled Grouper

Served with Tropical Salsa, Roasted Purple Potatoes, and Sauteed Haricot Vets
\$155 per person

Slow-Braised Beef Short Ribs

Dressed in Zinfandel Braising Jus, served with Horseradish, Whipped Potatoes, and Sauteed Haricot Vets
\$155 per person

Filet Mignon

Grilled Premium Black Angus Beef with a Pinot Noir Reduction, Whipped Garlic Potatoes, Asparagus Tips & Petite Carrots
\$180 per person

We will be happy to accommodate your choice of up to three (3) entrées with a 7-day notice of entrée selections.

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Buffet Dinner

Station options available upon request.

Sunset Romance

Freshly tossed Greens with assorted Salad Toppings & two (2) dressings

Asparagus Salad

Carving Station with Chef:

NY Strip Loin with Green Peppercorn Sauce

Breast of Chicken Tarragon

Grilled Fillet of Salmon with Caper Lemon Butter Cream Sauce

Sauteed Green Beans

Honey Glazed Petite Carrots

Customized Simple Buttercream Wedding Cake

\$159 Per Person



Hawaiian Luau

Seasonal Fruit Display with Berries

Mixed Greens with Tomatoes, Mango, Papaya, & Honey Mustard Dressing

Carving Station with Chef:

Kalua Roasted Pork Loin

Grilled Mahi Mahi with Tropical Buerre Blanc Sauce

Grilled Chicken Breast with Pineapple Kiwi Hurricane Salsa

Mandarin Orange Rice

Stir-fried Seasonal Vegetables

Customized Simple Buttercream Wedding Cake

\$159 Per Person



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Bridal Bash

Served in Bridal Room

\$150 (serves four)

Includes:

Assorted Tea Sandwiches - Smoked Salmon, Roast Beef,
Chicken Salad

Vegetable Tray with Dipping Sauce

Fresh Fruit Tray

Pitcher of Orange Juice

Bottle of Champagne

Add:

Chocolate Covered Strawberries - \$45 per dozen

Bottle of House Champagne - \$60



After Dinner Snacks

Mini Treats

\$150 (48 pieces)

Mini Burger Sliders

Mini Twice Baked Potatoes with Chive Sour Cream

Mini Chicken Quesadilla's with Sour Cream & Salsa

Mini Grilled Cheese

Mini Desserts

\$150 (48 pieces)

Assortment of:

Tiramisu

Fruit Tarts

Cannolis

Éclairs



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