

Weddings

AT ISLA BELLA BEACH RESORT



CONGRATULATIONS ON YOUR *Engagement*

We are honored that you are considering Isla Bella Beach Resort as the venue to celebrate this momentous occasion. Your wedding is more than just a special day, it's the foundation of your future, and we are committed to providing you a thoughtfully crafted, elegant experience that reflects your unique love.

The following is a guide to our Wedding Collection, which is designed to lessen the stress of wedding planning by offering a collection of inclusive wedding packages based upon your event's size.

Each of the packages are customizable and we encourage you to work with our team to create the wedding of your dreams.

Happy Planning
-Isla Bella Wedding Team



Bella Vista Wedding Package

for 35 People or more

VENUE

Oceanfront ceremony, cocktail, and reception spaces.
Indoor space will be secured as backup in case of inclement weather.

EXPERIENCE

- Package based on 4 hours and includes one hour of Cocktail and 3 hours of dinner reception. . (Please inquire about extending your event.)
- Menu tasting for up to 2 guests
- Preferential guest room rates and room-block offerings
- Wedding couple's hotel accommodation for the wedding night
- Isla Bella's exclusive list of recommended vendors

DINING

- Choice of 4 circulating hors d'oeuvres during cocktail hour
- Choice of chef-driven, plated 2-course meal, buffet, or stations (depending on venue selection)
- Complimentary wedding cake cutting and service
- Dedicated bartenders, servers and resort catering manager
- Vegetarian and special dietary options available upon request
- We reserve the right to change menu items based on market availability and Chef's expertise.

REFRESHMENTS

- Fruit infused water at ceremony
- 4-hour luxury brand hosted bar
- Welcome Drink
- Sparkling Prosecco toast at the dinner
- Table-side wine service
- Coffee and Tea Service

SET UP

- Floor-Length white or ivory table linens with overlay & napkins (upgrades available)
- Tables including round, rectangular, cocktail, and highboy
- Chiavari ceremony chairs
- Chiavari reception chairs
- China, silver, glassware
(glassware for indoor events only, Acrylic for Outdoor events)

FOOD & BEVERAGE MINIMUMS AND SITE FEES

MONDAY-THURSDAY

F&B Minimum \$8,000

Site Fee \$5,500

FRIDAY & SUNDAY

F&B Minimum \$9,000

Site Fee \$6,500

SATURDAY

F&B Minimum \$18,000

Site Fee \$8,000

Cheers

4-HOUR LUXURY OPEN BAR

Included with the package

Tito's Vodka
Grey Goose
Captain Morgan's Rum
Bacardi Superior Rum
Don Julio Tequila
Cazadores Tequila
Tanqueray Gin
Knob Creek Bourbon
Johnnie Walker Black Whiskey
Crown Royal
Choice of 2 House Wines
Choice of 2 Imported & 2 Domestic Beers

WELCOME DRINK | CHOICE OF ONE

Included with the package

Prosecco
Key West Rum Punch
Key Lime Limeade (Non Alcoholic)

BUBBLES UPGRADE

Moët & Chandon, Imperial Brut, Epernay, FR | **\$125 per bottle**
Veuve Clicquot, Brut, Reims, FR | **\$140 per bottle**
Veuve Clicquot, Rosé, Reims, FR | **\$165 per bottle**

SPECIALTY COCKTAILS

Sangria | Rosé, White, Peach, Mango | **\$150 per gallon**
Mojitos | Rum, Mango, Orange, Raspberry | **\$175 per gallon**
Silver Margarita | Classic, Mango, Strawberry, Pineapple | **\$150 per gallon**
Mimosas | House Prosecco | **\$150 per gallon**
Bloody Mary's | **\$175 per gallon**
Homemade Bloody Mary Mix w/Tito's Vodka
Served with Celery, Olives, Lemons, and Limes

SPECIALTY WINES

Caymus Vvds, Cabernet Sauvignon, Napa Valley, CA | **\$192 per bottle**
Whispering Angel, Grenache Rose, Cotes de Provence, France | **\$70 per bottle**
Other options available upon request.

TROPICAL ENHANCEMENTS

Pineapple Mojitos in a Fresh Pineapple | **\$29 per cocktail**

HORS D'OEUVRES | CHOICE OF FOUR

COLD HORS D'OEUVRES

VEGETARIAN

Tomato, Whipped Ricotta, Pesto Bruschetta
Hummus, Olive Relish, Cucumber Leaf | **GF**

MEAT

Prosciutto, Goat Cheese & Sun-dried Tomato Roulade on Crostini
Beef Tartare, Horseradish Crème Fraiche, Toasted Brioche

SEAFOOD

Conch Salad Shooter, Pineapple, Jalapeno | **GF**
Key West Shrimp Cocktail | **GF**
Smoked Salmon, Citrus Cream Cheese Roulade, Fennel Dust, Crostini
Tuna Poke, Key Lime-Wasabi Aioli, Gluten Free Soy Sauce | **GF**

HOT HORS D'OEUVRES

VEGETARIAN

Pear & Brie in Phyllo Beggar's Purse
Truffle Mac & Cheese, Parmesan Crisp
Asian Spring Roll, Sweet Chili Sauce

MEAT

Mini Beef Wellington, Horseradish-Dijon Crème Fraiche
Short Rib & Manchego Empanada, Smoked Paprika Dip
Mini Beef Slider, Vermont Cheddar Cheese, Bacon Jam
Mini Beef Taco, Cotija Cheese, Pico, Guacamole, Corn Tortilla | **GF**

POULTRY

Spicy Chicken Empanada, Cilantro Crème Fraiche
Mini Chicken Taco, Cheese, Chipotle Cream, Corn Tortilla | **GF**

SEAFOOD

Coconut Shrimp, Orange-Red Chili Sauce
Conch Fritter, Calypso Sauce

UPGRADES (for cost information please contact Catering Manager)

Dry Apricot with Rum Cream Cheese and Toasted Macadamia Nuts | **GF | V**
Watermelon Canapes | **GF | V**
Crab Cakes with Remoulade
Bacon Wrapped Scallop | **GF**
Prosciutto Wrapped Manchego Cheese with Quince Jam
Mini Sirloin Sliders with Aged White Cheddar, Caramelized Onion & Garlic Aioli
Dry Rub Herb Crust Lamb Lollipops with Chimichurri
Moroccan Spiced Grilled Lamb Chop, Zaatar Yogurt | **GF**
Pork Belly, Roasted Poblano, Manchego Grilled Cheese Sandwiches
Chorizo Stuffed Mushrooms | **GF**
Coconut Chicken, Pineapple-Spiced Rum Sauce

Cocktail Hour

PRICING BASED ON ONE-HOUR SERVICE.

CRISPY VEGETABLE DISPLAY | \$19.00 PP

Crudit  of Cucumbers, Carrots, Celery, Heirloom Cherry Tomatoes, Yellow Peppers with Garden Spinach Ranch and Hummus Dip

CHEESE DISPLAY | \$24.00 PP

Brie, Bailey Hazen Blue, Aged Manchego, Ale House Cheddar, Triple Cream Goat Cheese, Grapes, Berries, Fruit Preserves Assortment of Grill Breads, Crostini's & Crackers

CHARCUTERIE DISPLAY | \$29.00 PP

Prosciutto, Hot Capicola, Genoa Salami, Cornichon, Assorted Olives, Sweet Tomato Jelly, Pesto Crema, Grain Mustard, Assortment of Grilled Bread, Crostini's & Crackers

MEDITERRANEAN BOARD | \$37.00 PP

Prosciutto, Genoa Salami, Manchego, Triple Cream Goat Cheese, Mixed Olives, Giardiniera, Grain Mustard, Fruit Preserve, Assortment of Grilled Bread, Crostini's & Crackers

SEAFOOD DISPLAY ON ICE | \$MP

Minimum of 50 Pieces Each

All Seafood Displays served with Lemon Wedges, Tabasco Sauce, Cocktail Sauce, Mignonette Sauce, & Horseradish.

- Conch Salad Shooters
- Snapper Ceviche Shooters
- Jumbo Shrimp Cocktail
- Oysters on the Half Shell
- Littleneck Clams on the Half Shell (100 pieces per order)
- Cracked Stone Crabs (seasonal)

CARVING STATIONS

One Chef is Required per 50 Guests. Each Chef at \$200.

Herb Roasted Prime Rib of Beef | **\$36.00 PP**

Red Wine Demi-Glace, Horseradish Cream, Dijon Mustard

Mojo Marinated Roasted Pork Loin | **\$26.00 PP**

Whole Roasted Suckling Pig | **\$30.00 PP** | 25 lbs Avg. (Minimum 30 people)

SUSHI ROLL STATION | \$26 PP

Includes Choice of 3 rolls selection, displayed with Soy Sauce, Pickled Ginger, Wasabi & Chopsticks.

Selections: California, Spicy Tuna, Philadelphia, Rainbow



GRILLED SKEWERS DISPLAY | \$21 PP

CHOICE OF THREE

Grilled Cilantro Lime Shrimp with Roasted Poblano Sauce
Teriyaki Chicken & Pineapple
Beef with Soy Ginger Sauce
Chorizo & Pepper with Tomatillo Sauce
Bacon Bourbon BBQ Chicken
Caprese

PASTA STATION | \$28.00 PP

(Please Choose 2 of each Pastas & Sauces)

Add Chicken | **\$8.00 PP**

Add Shrimp | **\$10.00 PP**

Add Italian Sausage | **\$7.00 PP**

PASTAS

- Penne
- Gemelli
- Campanelle
- Cavatappi
- Cheese Tortellini

SAUCES

- Pomodoro
- Alfredo
- Bolognese
- Pesto Cream
- Pesto

GOURMET SLIDER DISPLAY | \$21 PP

Choice of two | **\$18 PP**

Choice of three | **\$24 PP**

Brioche Slider Buns, Butter Lettuce Cups, Ketchup & Mustard,
Home-made Potato Chips

Sirloin Beef Sliders with white cheddar and horseradish cream
Slow Cooked Pulled Pork with guava BBQ Sauce
Buffalo Chicken Sliders
Vegetarian and Vegan options are available upon request

Add on toppings available at additional cost:

Sliced Heirloom Tomatoes, Sautéed Wild Mushrooms, Caramelized Onion,
Crispy Bacon, Gorgonzola Crumbles, American Cheese Slices,
Chipotle Aioli, Ranch Dressing, Tingy BBQ Sauce.

Plated Dinner Reception



Please select a maximum of two single entrées or one duo plate.

Higher priced entree will apply when offering two selections.

Plated meals are only available in hibiscus ballroom or town square venues.

FIRST COURSE | SELECT ONE

- **Mesclun Mixed Greens** with Fresh Berries, Roasted Pumpkin Seeds, Crumbled Feta, Blood Orange Vinaigrette
- **Baby Iceberg** with Roquefort Cheese Candied Walnut, Watermelon Radish & Honey Mustard Balsamic Vinaigrette
- **Classic Caesar with Baby Romaine** with Toasted Garlic Croutons & Caesar Dressing
- **Heirloom Tomato** Fresh Mozzarella, Baby Arugula, Basil Pesto Vinaigrette
- **Tuscan Salad** Baby Romaine Spears with Roma Tomatoes, Radicchio & Rustic Croutons with Creamy Balsamic Parmesan Dressing

Plated Dinner Reception

PLATED ENTREES | SELECT UP TO TWO

Selections must be indicated on place cards.

Herb Roasted Airline Chicken, Lemon Thyme Jus | **\$279 PP**

Grilled Pork Tenderloin with Roasted Balsamic Pineapple Compote | **\$279.00 PP**

Blackened Mahi-Mahi Lemon Butter, Pineapple Salsa | **\$279 PP**

Herb Crusted Grouper Chickpea Chorizo Broth | **\$279 PP**

Braised Short Ribs with Red Wine Demi | **\$289 PP**

Grilled Tenderloin Demi-Glace | **\$299 PP**

Grilled Ribeye with Peppercorn Demi Glace | **\$289 PP**

DUETS | SELECT ONE

Tenderloin Beef Medallions with a Rosemary Demi Glace & Herb Crusted Chicken Breast | **\$339 PP**

Rubbed Beef Tenderloin with Red Wine Demi & Jumbo Blue Crab Cake with Red Pepper & Corn Relish | **\$349 PP**

Porcini Crusted Petite Filet Mignon w/ a Wild Mushroom Demi Glace & Garlic Shrimp with Roasted Tomato and Saffron Beurre Blanc | **\$329 PP**

Hand Cut Petite Filet Mignon with Red Wine Demi Glace & Roasted Mahi-Mahi with Sun-Dried Tomato | **\$339 PP**

PLATED DINNER SIDES | SELECT ONE OF EACH

Starch

- Yukon Garlic Mashed Potatoes
- Roasted Red Bliss Potatoes with Fresh Herbs
- Au Gratin Potatoes with Garlic Butter
- Lemon Saffron Basmati Rice
- Parmesan Risotto
- Wild Mushroom Polenta

Vegetable

- Roasted Brussels Sprouts w/ Bacon & Shallot Butter
- Baby Carrots with Brown Sugar Cardamom Butter
- Grilled Garlic Asparagus
- Baby Broccolini in Shallot Butter
- Glazed Carrots with Braised Swiss Chard with Cranberries
- Roasted Bundle of Vegetables

Dinner served with assorted Dinner Rolls and Butter.

Buffet Reception

Select one of the following options. Available in all Venues.

FIESTA BUFFET | \$299.00 PP

Romaine Hearts, Black Beans and Corn, Tomatoes, Citrus Vinaigrette

- Pineapple Jicama Slaw
- Shredded Chicken Tinga
- Chipotle Salmon
- Sliced Flank Steak, Garlic, Chili, Cumin, Lime Juice
- Cilantro Rice
- Refried Beans, Oaxaca Cheese, Cilantro
- Tortilla Chips & Warm Flour Tortillas
- Lime Wedges, Salsa, Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese
- Assorted Dinner Rolls & Butter

LIGHTHOUSE BUFFET | \$309.00 PP

- Baby Mixed Greens, Orange Supremes, Toasted Almonds, Crumbled Goat Cheese, Balsamic Vinaigrette.
- Baby Spinach & Curly Endive, Roasted Palm Hearts, Roasted Corn, Honey Papaya Seed Dressing.
- Blackened Mahi-Mahi with Pineapple Salsa
- Mojo Boneless Chicken Thighs
- Brown Sugar Dijon Glazed Pork Loin
- Garlic Roasted Red Skin Potatoes
- Sautéed Vegetables
- Assorted Dinner Rolls & Butter

CARIBBEAN BEACH BUFFET | \$319.00 PP

- Mixed Greens, Herb Croutons, Chicharrons, Sofrito Vinaigrette
- Potato Salad, Hard Boiled Eggs, Peas, Ham
- Abuelita's Chicken Stew, Whole Chicken, Corn, Sazon, Tomato Broth
- Garlic Skirt Steak with Roasted Onions
- Red Snapper Escovitch, Peppers, Onions
- Red Beans and Rice
- Fried Sweet Plantains
- Seasonal Vegetables
- Assorted Dinner Rolls & Butter



Chefs Stations Reception

Chef's Stations | \$349

Available in all Venues. Minimum of 35 people.

All chef-attended stations will be charged additional fee.*

RAW BAR

Conch Salad Shooters; Snapper Ceviche Shooters; Jumbo Shrimp Cocktail House

AVAILABLE TO UPGRADE | (Seasonal/ market \$/LB)

Lobster Tails; Cracked Stone Crab; White Wine Steamed Clams;
Oysters on the Half Shell

SALAD | SELECT TWO

- **Mesclun Mixed Greens** with Fresh Berries, Roasted Pumpkin Seeds, Crumbled Feta, Blood Orange Vinaigrette
- **Classic Caesar with Baby Romaine** with Toasted Garlic Croutons & Caesar Dressing
- **Heirloom Tomato** Fresh Mozzarella, Baby Arugula, Basil Pesto Vinaigrette
- **Tuscan Salad** Baby Romaine Spears with Roma Tomatoes, Radicchio & Rustic Croutons with Creamy Balsamic Parmesan Dressing

ENTRÉES

Chef attended action station (\$200 fee per chef station applies)

Spanish Paella, Saffron infused Valencia Rice, Garlic, White Wine, Spanish Chorizo, Shrimp, Mussels, Clams, Grilled Chicken Thigh, Sweet Peas, Garlic Aioli
(Vegetarian Paella available upon request)

Herb Roasted Prime Rib of Beef, Rosemary Au Jus, Citrus-Horseradish Cream, Dijon Mustard

Local Fresh Catch, Grilled side of Mahi-Mahi, Tropical Fruit Salsa, Key-lime Butter

SIDES | SELECT ONE OF EACH

Starch

- Yukon Garlic Mashed Potatoes
- Roasted Red Bliss Potatoes with Fresh Herbs
- Au Gratin Potatoes with Garlic Butter
- Wild & Long Grain Rice with Slivered Almonds
- Parmesan Risotto
- Jasmine Rice with Lemon Grass and Ginger

Vegetable

- Roasted Brussels Sprouts w/ Bacon & Shallot Butter
- Baby Carrots with Brown Sugar Cardamom Butter
- Cider Glazed Roasted Root Vegetables
- Grilled Garlic Asparagus
- Baby Broccolini in Shallot Butter
- Glazed Carrots with Braised Swiss Chard with Cranberries

Dinner served with assorted Dinner Rolls and Butter.



Celebrate More

Extend the festivities and treat your guests to a one-of-a-kind experience from check-in to check-out.
No matter your plans, we've thought of a way to make it extra special!

AFTER PARTY

Available to extend in Hibiscus Ballroom after 10 pm up till 1 am

Please inquire with our catering department about our prevailing site fee rates.

Luxury Open Bar | \$28 PP per each additional hour

LATE NIGHTS BITES

Pretzel Bites Station | \$24 PP

Classic Salted, Cinnamon Sugar, Garlic Butter

W/dipping Sauces: Honey Mustard, Beer Cheese, and Icing

Chicken Tenders and Fries | \$20 PP

Build Your Own Mac N Cheese Station | \$18 PP

Cavatappi Noodles with Cheddar and Gouda Cheese Sauce

W/Toppings: Bacon, Grilled Chicken, Green Onion, Jalapenos

Hot Dog Station | \$24PP

Sesame Bun, Vienna Beef Hot Dog, Relish, Mustard, Ketchup, & Pickles

12" Pizza Station

Hunter - Canadian Bacon, Pepperoni, Italian Sausage | **\$28 per pizza**

Garden - Tomatoes, Peppers, Onions, Mushrooms | **\$26 per pizza**

Mozzarella Pecorino | **\$22 per pizza**

Wild Mushrooms | **\$26 per pizza**

Pepperoni | **\$25 per pizza**

Creamy Garlic Chicken | **\$20 per pizza**

Savory Small Bites | Minimum of 25 pieces per selection

Chicken N Waffles | **\$9 per piece**

Cheeseburger Slider | **\$9 per piece**

Garlic Knots | **\$9 per piece**

Sweet Tooth | Minimum of 25 pieces per selection

Mini Churros With Caramel & Chocolate Dipping Sauce | **\$7 Per Piece**

Ice Cream Sundae Bar | \$24 Per Person

Flavor: Vanilla Or Chocolate

Sauce: Chocolate, Caramel, Berry

Sprinkles: Maraschino Cherries, Rainbow Sprinkles, Assorted Berries, Coconut, Chocolate Chips, Oreo, Gummy Bears

Brunch Wedding



WEDDING BRUNCH MENU

Available between 8AM and 2 PM. \$185 per person

PREMIUM BRAND 3-HOUR OPEN BAR

Included with the Package

Sky Vodka
Bacardi Superior Rum
Cazadores Tequila
Beefeater Gin
Jim Beam Bourbon
Canadian Club
Dewar's Scotch
Prosecco
Choice of 2 Imported & 2 Domestic Beers
Soft Drinks and Bottled Water

MORNING BEVERAGES

Florida Orange, Cranberry & Ruby Red Grapefruit Juices,
Freshly Brewed Coffee & Selection of Hot Teas

COCKTAIL HOUR PASSED HORS D'OEUVRES | SELECT TWO

Bacon Wrapped Scallop
Short Rib Empanada
Chicken Empanada
Shrimp Cocktail
Smoked Salmon
Truffled Deviled Eggs
Bacon Wrapped Tater Tots
Muffin Pan Frittatas
Fruit Skewer
Candied Bacon
Mini Cinnamon Sugar Brioche French Toast Bites
Roasted Red Pepper & Mushroom Quiche

Brunch Wedding

FRESHLY BAKED | SELECT THREE

All Accompanied with Butter, Honey, Assortment of Jams & Jelly
Assorted Muffins
Butter Croissants
Assorted Danishes
Assortment of Sliced Breads
Assortment of Local Bagels with Plain and Chive Cream Cheese

SIDES | SELECT TWO

Griddled Country Ham Steak
Applewood Smoked Bacon
Pork Sausage Link or Turkey Sausage Link
Country Breakfast Potatoes with Garden Herbs

EGGS | SELECT ONE

Traditional Soft Scramble with Fine Herbs
Garden Vegetable Scramble
Frittata with Baby Spinach, Sun dried Tomatoes & Feta Cheese
Scrambled Egg White with Fine Herbs

OMELET STATION

One Chef required per each 50 guests. Each Chef at \$200 fee per Hour

Cage Free Eggs, Egg Whites, Mixed Bell Peppers, Onions, Baby Spinach, Roasted Mushrooms, Vine Ripe Tomatoes, Country Pit Ham, Applewood Smoked Bacon, Cheddar, Swiss, Feta Cheese

FROM THE GARDEN

Hand Selected Cut Fruits and Assorted Berries
Heirloom Tomato Salad, Bocconcini, Fresh Basil, Aged Balsamic Syrup
Fresh Raw Vegetable Display with Spanish Onion Dip, Sundried Tomato Hummus

FROM THE SEA | SELECT ONE

Jumbo Shrimp Cocktail, Cut Citrus, Cocktail Sauce
Cold Smoked Scottish Salmon, Plain and Chive Cream Cheese, Tomatoes, Capers, Red Onions, Chopped Eggs
Morning Catch, Tropical Fruit Salsa
Grilled Salmon, Caper Dill Cream Sauce

MADE TO ORDER PARFAIT BAR

One Chef required per each 50 guests. Each Chef at \$200 fee per Hour

Greek Yogurt, House Baked Granola, Roasted Tree Nuts, Sundried Red and White Grapes, Seasonal Berries, Honey, Brown Sugar

CARVED TO ORDER

One Chef required per each 50 guests. Each Chef at \$200 fee per Hour

Herb Crusted Beef Striploin, House Steak Sauce, Creamed Horseradish, Au Jus

While Getting Ready Snacks

WHILE YOU GET READY

ROOM SERVICE ONLY

Cheese Display | \$24 PP

Brie, Bailey Hazen Blue, Aged Manchego, Triple Cream Goat Cheese, Grapes, Fruit Preserves, Grilled Breads, Crostini's & Crackers

Vegetable Platter | \$15 PP

Baby Carrots, Cucumber, Cherry Tomato, Celery, Asparagus, Creamy Watercress Dip

Charcuterie | \$29 PP

Prosciutto, Hot Capicola, Genoa Salami, Cornichon, Assorted Olives, Sweet Tomato Jelly, Pesto Crema, Grain Mustard, Assortment of Grilled Bread, Crostini's & Crackers

Finger sandwiches | \$26 PP

Turkey, Roasted Tomato, Smoked Gouda, Bibb Lettuce, Chipotle Aioli, Rosemary Focaccia
Roasted Tomato, Fresh Mozzarella, Pesto, Ciabatta
Smoked Chicken Breast, Caramelized Onions, Blue Cheese, Arugula, Flour Tortilla

Pastries Platter | \$15 PP

Assorted Pastries, Danishes, Muffins, & Croissants, Butter, Honey & Fruit Preserves

Bagel Platter | \$12 PP

Assorted Bagels, Plain, Citrus and Chive Cream Cheese

Bagel Enhancements | \$15 PP

Sliced Smoked Salmon, Diced Tomatoes, Red Onions, Capers & Chopped Eggs

Fruit Platter | \$20 PP

Assorted Seasonal Fruits



While Getting Ready Beverages



BUBBLY BAR *(Price per Bottle)*

- Prosecco | **\$65**
- Moët & Chandon, Brut Imperial | **\$125**
- Veuve Clicquot Brut, Yellow Label | **\$140**
- Dom Perignon Brut | **\$350**

Fresh Orange, Cranberry & Pineapple Juices

Garnishes: Assorted Berries, Sliced Oranges

BLOODY MARY *(Price per Bottle)*

- Sky | **\$80**
- Hanger 1 Rose | **\$115**
- Tito's | **\$110**
- Grey Goose | **\$175**
- Ketel One | **\$175**

Garnishes: Assorted Berries, Sliced Oranges, Limes, Lemon, Olives, Celery, Pickles, Hot Sauces

BUCKET OF BEER

Jai Lai IPA, Guayabera, La Rubia | **\$9 per can**

Bud light, Michelob Ultra, Miller Lite | **\$6 per can**

High Noon and White Claw Seltzers | **\$9 per can**

Greet and Meet Reception



REHEARSAL DINNER BUFFET | [SELECT ONE](#)

Tuscan Grill | \$85 PP

Traditional Caesar Salad with Garlic Croutons
Panzanella Salad
Cavatappi with Sweet Italian Sausage & Broccoli Rabe
Lobster Ravioli with Tomato Concasse & Light Tarragon Cream Sauce
Pan Seared Mahi-Mahi with Mediterranean Olive Tapenade & Basil Sun Dried Tomatoes
Grilled Seasonal Vegetables
Tiramisu

Taco Bout a Party | \$75 PP

Mixed Greens, Radishes, Peppers, Pepper
Jack Cheese, Avocado Ranch Dressing
Create your Own Taco Bar
Grilled Chicken, Fajita Steak, & Fresh Catch
Toppings to include: Shredded Cheese,
Lettuce, Tomato, Onion, Jalapenos, Black Beans, Cilantro Rice, Olives, Sour Cream, Guacamole, Pico de Gallo
Tortilla Chips, Warm Flour Tortillas
Tres Leches

WELCOME PARTY BUFFET

Taste of The Keys| \$65 PP

Mixed Greens Salad with Citrus Balsamic Vinaigrette
Grilled Pineapple Coleslaw
American Style Cheeseburger Slider with Onion, Tomato, & Lettuce
BBQ Pork Sliders
Fresh Catch Tacos
House-Made Potato Chips
Seasonal Fruit Salad
Key Lime Pie

Sail Away Bunch

BRUNCH BUFFET

RISE AND SHINE | \$48 PP

Freshly Brewed Regular Coffee and Decaf

Assorted Herbal Teas

Milk, Creamer, Sugar, Honey

Chilled Fresh Orange, Grapefruit, & Cranberry Juices

Assorted Bagels, Plain Cream Cheese & Citrus Cream Cheese

Assorted Pastries, Danishes, Muffins, & Croissants

Butter, Honey, & Fruit Preserves

Greek Yogurt Parfaits with House Made Dried Pineapple & Toasted Coconut Granola

Cubed Fresh Fruit & Seasonal Berries

Scrambled Eggs with Herb

Home Fried Potatoes with Peppers & Onions

Maple Smoked Bacon & Turkey Sausage

BRUNCH ENHANCEMENTS

Lemon Pound Cake French Toast | **\$10 PP**
with Blueberry Compote

Blueberry & Plain Pancakes | **\$12 PP**
Fresh Berries, Whipped Cream & Maple Syrup

Breakfast Platter | **\$15 PP**
Sliced Smoked Salmon, Diced Tomatoes, Red Onions, Capers, & Chopped Eggs

Belgian Waffles | **\$12 PP**
Fresh Berries, Whipped Cream & Maple Syrup

Omelet Station | **\$23 PP**
One Chef is required per each 50 guests. \$200 fee per chef applies for First Hour.

Fresh Farm Eggs, Egg Beaters & Egg Whites, Country Ham, Bacon, Bell Peppers, Scallions, Wild Mushrooms, Tomatoes, Spinach, Swiss & Cheddar

THE MORNING AFTER BAR | \$48 PP | 2-hour bar service

Unlimited Bloody Mary's & Mimosas with

Tito's Vodka & Prosecco, House Made Bloody Mary Mix, Fresh Orange Juice, Peach, & Mango Juices, Fresh Berries, Limes, Lemons, Olives, Celery,

Cherry Tomatoes, Pickles, Cucumbers, Peppers, & Hot Sauces, Assorted Soft Drinks

The Fine Print

SERVICE CHARGES & TAX

A 25% service charge is added to banquet food, beverage and venue rental. Service charge is taxable in the State of Florida. Florida state sales tax of 7.5% will be added to the total. Prices and menus are subject to change.

DEPOSITS

A 25% non-refundable deposit is due along with the signed wedding agreement and will be applied towards your final balance. A second deposit equal to 50% of the estimated remaining balance is due six months prior to your event. Estimated final balance is due in full thirty days prior to your event and is payable in the form of credit card.

VENUE

Our outdoor event spaces are available until 10pm daily, year-round. Indoor event space is available until 1 am. Additional lighting and electrical power may be required for outdoor events, based on setup and entertainment needs. Musical entertainment is allowed between the hours of 12pm and 10pm. Resort reserves the right, at any time during the function, to control the volume of all entertainment.

THIRD PARTY VENDORS

Resort requires the use of preferred vendors. All outside vendors must be approved by service manager. All vendors must provide proof of license and insurance and complete a W9 Form. Vendors not on resort's preferred vendor listing are subject to an exception fee. Vendors are guaranteed access to the contracted function space a minimum of two (2) hours prior to event start time. Vendors are required to breakdown and clean upon completion of the event. No storage will be provided for remaining items and Resort cannot accept responsibility for lost or misplaced items. Unless previous arrangements are made and approved, Resort will charge a \$250.00 fee, plus service charge and tax, to clean up any vendor supplies, accessories or décor left at Resort by vendors.

INSURANCE & INDEMNIFICATION

Group must provide evidence of event insurance in amounts sufficient to provide coverage against any claims arising from any activities arising out of or resulting from the respective obligations pursuant to the wedding event.

WEATHER POLICIES & INDOOR BACKUP SPACE

Resort reserves the right to make the final decision to relocate an outdoor function to the indoor backup space if weather conditions are forecasted that may adversely affect the ability to properly service the function and/or endanger the safety of guests and staff. The weather call will be made no less than (24 hours) prior to scheduled event start time. If adverse weather is expected at 72 hours prior to wedding, it is recommended to pre-pay to double set the wedding in both outdoor and indoor back up spaces.

TASTINGS

Our Wedding Package includes tasting for two (2), for the Wedding Reception menu only. A charge of \$95 per person, plus service charge and tax, will apply for additional guests, or for tastings requested for events with fewer than 30 attendees. Tasting appointments are preferred Monday to Thursday, between 11am and 2pm, based on Chef availability, and may be arranged between 60 and 90 days prior to contracted event date.

SHIPPING & STORAGE

All wedding items shipped to Resort must be pre-approved and should arrive no earlier than 72 hours prior to event date. Items received more than 72 hours prior to event date will incur a fee. Resort Catering Manager must receive advance notice of shipments to ensure acceptance of shipment by our Receiving Department. Storage fees will apply for any items not picked up or shipped out within 24 hours after completion of event.

WEDDING PLANNER

To ensure a flawless event, it is the resort's policy for you to hire a professional full time wedding planner to assist you with your wedding planning, rehearsal and reception. Any Planner selected that is not on the current Isla Bella Beach Resort vendor list will require prior approval by the resort. The responsibilities of your Resort Catering Manager versus a hired Wedding Planner are both extremely important for the success of your wedding. Your hired professional full time wedding planner must be introduced to your catering team within 30 days of booking your wedding venue.

WEDDING PLANNING ROLES

WEDDING PLANNER'S ROLE

- Provides design recommendations
- Secures vendors such as florist, DJ, and officiant
- Coordinates & creates a timeline for your rehearsal and wedding day
- Acts as liaison between your family, wedding party and all vendors on wedding day
- Oversees placement of all décor for ceremony and reception
- Coordinates the wedding party at ceremony and reception
- Collects rental & personal items at the conclusion of the reception

RESORT CATERING MANAGER'S ROLE

- Suggests resort-preferred vendors
- Details your banquet event orders, outlining your event specifics and ensures all details are communicated to all resort departments
- Creates a final estimate of charges
- Arranges your menu tasting & consults on menu selections
- Oversees the setup of ceremony and reception
- Acts as liaison between wedding planner and resort team
- Ensures a seamless transition to the resort banquet team
- Reviews banquet checks and final bill for accuracy





1 KNIGHTS KEY BLVD, MM 47 | MARATHON, FLORIDA 33050
WWW.ISLABELLABEACHRESORT.COM
WEDDINGS@ISABELLA.COM

PHOTO CREDITS:
CARE STUDIOS | FOLLAND PHOTOGRAPHY | MICHAEL FREAS DOUGLAS FRIEDMAN | MCLAUGHLIN PHOTO
& VIDEO