



Weddings By The Lake Package

Package Offered During the Months of January, February, July, August, November and December

The Package Includes:

Wedding for 100 people or less

Ceremony Venue choices:

The BoatHouse, Western Lake Park or Marina Park

Cocktails & Hors d'oeuvres venue choices:

The BoatHouse or BaitHouse Pool Deck

Strolling Dinner Reception venue choices:

The BoatHouse, The BaitHouse Restaurant or BaitHouse Pool Deck

Setup:

White Folding Chairs for Ceremony

Tables, Chairs, Standard White or Ivory Linen,

Plates, Silverware and Glassware

15x15 Dance Floor

(If Reception is Held in BoatHouse or on BaitHouse Pool Deck)

Food & Beverage:

Strolling Dinner Menu

4 Hour Call Brand Bar

(1 Hour for Cocktails & Hors d'oeuvres and 3 Hours for Strolling Reception)

3-Layer Wedding Cake

Staffing:

Onsite Coordinator

2 Bartenders and 2 Banquet Servers for Cocktail Hour

2 Bartenders, 3 Banquet Servers, 1 Banquet Captain for Strolling Reception

Package Pricing (++ = Applicable Sales Tax and 20% Service Charge):

Friday and Saturday Weddings - \$15,000.00 ++

Sunday through Thursday Weddings - \$13,500.00 ++

Additional fees to extend Reception or for additional guests:

Site/Labor Fee to Extend Reception Over 4 Hours - \$500.00 + Tax

Extend Bar Over 4 Hours - \$7.00 ++ Per Person, Per Hour

Guest Count Exceeds 100 Sunday through Thursday - \$135.00 ++ Per Person

Guest Count Exceeds 100 Friday & Saturday - \$150.00 ++ Per Person



Weddings by The Lake Package Menu

Hors d'oeuvre Selections

-Choose 3-

Baked Apalachicola Oysters Rockefeller

Crispy Duck Spring Rolls with Sweet & Sour Dipping Sauce
Wild Mushroom and Chevre Crostini

Andouille Sausage and Shrimp Fritters with Spicy Remoulade Aioli

Pancetta-Wrapped Figs with Fontina Cheese and Aged Balsamic Vinegar

Mini Panhandle Crab Cakes with Chipotle Aioli

Spicy Thai Chicken Served in Butter Lettuce Cups

Grilled Beef Skewers with Thai Peanut Sauce

*Raw Bar of Apalachicola Oysters, Gulf Shrimp and Marinated Blue Crab Claws
served with Saltine Crackers, Bloody Mary Cocktail and Remoulade Sauces

Raw Bar Counts as 2 Selections

Salad & Soup Selections

-Choose 1-

Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan-Reggiano Cheese
and Garlic-Crusted Croutons

Old-Fashioned Iceberg Wedge Salad with Crispy Bacon, Asher Blue Cheese Crumbles

Whitaker's Organic Greens with Baked Goat Cheese & Champagne Vinaigrette

Whitaker's Arugula Salad with Spiced Pecans, Shaved Pecorino-Romano Cheese
and Sweet Pear Vinaigrette

Baby Spinach Salad with Hard-Boiled Eggs, Crumbled Goat Cheese
and Warm Bacon- Tupelo Honey Vinaigrette

Chicken and Andouille Sausage Gumbo

Creamy Winter Squash Soup with Lemon Crème Fraiche & Fried Sage

Gulf Seafood Chowder

-Choose 1 Salad and 1 Soup for an Additional \$5.00 ++ Per Guest-



Weddings by The Lake Package Menu – page 2

Entrée Selections

~Choose 2~

Panhandle Shrimp and Grits with Shane's Tomato Gravy
Rigatoni Pasta with Homemade Fennel Sausage, Sweet Peppers, Caramelized Onions,
San Marzano Tomatoes and Pecorino-Romano Cheese Sauce
Grilled Chicken Breasts with Green Tomato Chutney
Apple-Glazed All-Natural Loin of Pork
House-Smoked Breast of Turkey with Cranberry Jus
Braised Beef Short Ribs with Red Wine Reduction
Herb-Roasted Local Gulf Fish with Florida Citrus Butter
Roasted & Sliced Kobe Beef Sirloin with House made
Chimichurri and Worcestershire Sauces

Accompaniment Selections

~Choose 2~

Grilled Seasonal Vegetables with Basil Pesto
Braised Winter Vegetables with Fresh Thyme and Ginger
Tupelo-Honey Glazed Baby Carrots
Grilled Asparagus with Shaved Parmesan Cheese and Lemon Vinaigrette
Creamed Spinach
Gourmet Macaroni-n-Cheese
Celery Root and Potato Gratin with Aged Cheddar Cheese
Sweet Potato Polenta with Parmesan-Reggiano Cheese
Garlic-Roasted Yukon Gold Potatoes
Winter Squash Risotto

Dessert

3 Layer Wedding Cake Provided by WaterColor Preferred Cake Vendor

~ Menu Includes House-Baked Breads, Iced Tea and Coffee~

~All Selections Are Subject to Seasonal Availability~