





happily ever after begins here

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ABOUT THE TEAM

Jessica DiCarlo

SOCIAL CATERING MANAGER

Jessica joined our team in 2017, from a diverse background including fine dining, private clubs, semi-private resorts and non-profits. She has worked over 9 years in the industry, but is very much in tune with the needs of today's modern couple. She understands and appreciates the time and planning that goes into each of her couples' special day and is genuinely honored to help make their vision come to life. Jessica has worked her magic on over 150 weddings and special events, although she remembers each of them distinctly for their uniqueness and specialness.

In her free time, you'll find Jessica spending quality time with her family, enjoying the company of her three Labrador Retrievers or at the beach. You can also find her on Pinterest collaborating with her brides!

ABOUT THE RESORT

NAPLES GRANDE BEACH RESORT

- » An iconic Naples resort for 30 years
- » Situated on 23 waterfront acres overlooking the Gulf of Mexico
- » Recognized for impeccable service, unforgettable dining and numerous unique and coveted event spaces
- » 474 guestrooms, suites and garden villas - most offering private balconies with stunning Gulf views
- » On site audio visual, transportation and wedding planning services to coordinate every detail for your special day including:
 - » Event decor
 - » Florals
 - » Entertainment
 - » Transportation
 - » Officiant recommendations
 - » Photography & videography
- » The Spa at Naples Grande offers a luxurious destination for all of your hair, makeup and relaxation needs
- » Energizing recreation can be found at our three pools, miles of sugar-sand beach, private golf course, tennis courts and near by shopping
- » Conveniently located 30 minutes from Southwest Florida International Airport (RSW) and easily accessible from Hollywood Fort Lauderdale International Airport (FLL) and Miami International Airport (MIA)

the beach



UP TO 250 GUESTS

sunset veranda



UP TO 200 GUESTS

vista ballroom



UP TO 200 GUESTS

royal palm ballroom



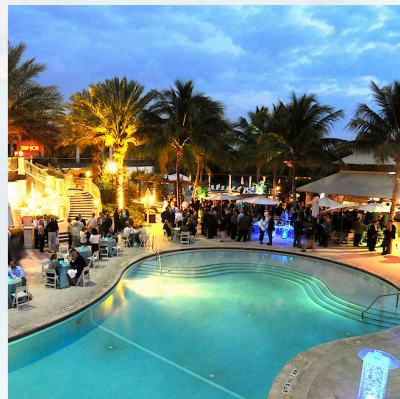
100-800 GUESTS

orchid ballroom



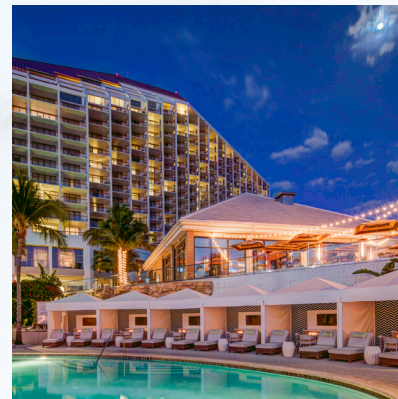
100-300 GUESTS

mangrove pool



UP TO 400 GUESTS

palm terrace pool

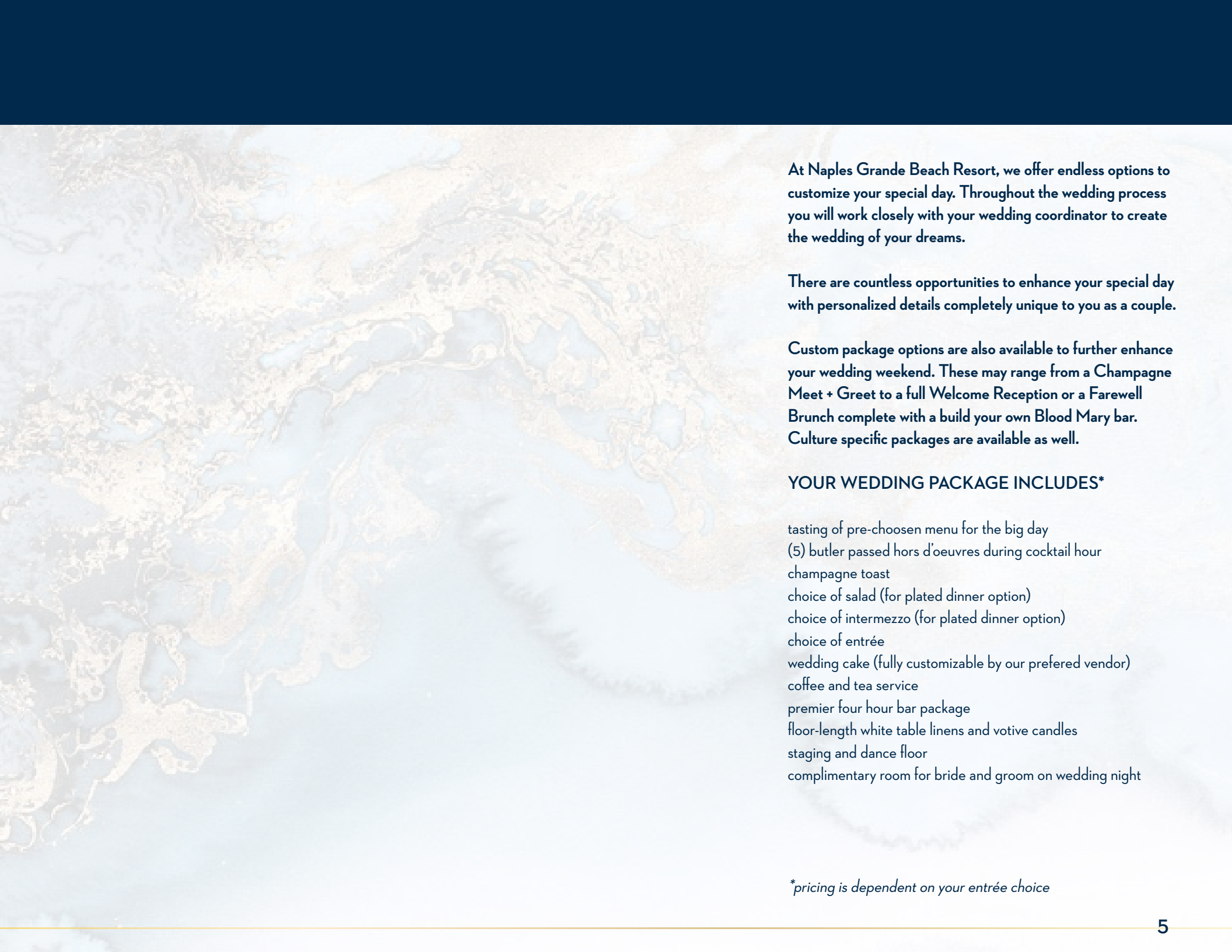


UP TO 100 GUESTS

naples grande golf club



UP TO 100 GUESTS



At Naples Grande Beach Resort, we offer endless options to customize your special day. Throughout the wedding process you will work closely with your wedding coordinator to create the wedding of your dreams.

There are countless opportunities to enhance your special day with personalized details completely unique to you as a couple.

Custom package options are also available to further enhance your wedding weekend. These may range from a Champagne Meet + Greet to a full Welcome Reception or a Farewell Brunch complete with a build your own Blood Mary bar. Culture specific packages are available as well.

YOUR WEDDING PACKAGE INCLUDES*

tasting of pre-choosen menu for the big day
(5) butler passed hors d'oeuvres during cocktail hour
champagne toast
choice of salad (for plated dinner option)
choice of intermezzo (for plated dinner option)
choice of entrée
wedding cake (fully customizable by our preferred vendor)
coffee and tea service
premier four hour bar package
floor-length white table linens and votive candles
staging and dance floor
complimentary room for bride and groom on wedding night

**pricing is dependent on your entrée choice*

Packages

All bar packages include imported, domestic & florida beer, bottled water, soft drinks & fruit juices

ELITE BAR

30 person for the first hour
24 person each additional hour
14 drink

ketel one vodka
tanqueray 10 gin
ron zacapa rum
don julio silver tequila
johnnie walker black scotch
maker's mark bourbon
crown royal whiskey
hennessey V.S cognac
bv coastal estates wine

PREMIER BAR

25 person for the first hour
21 person each additional hour
12 drink

titos vodka
tanqueray gin
cruzan rum
sauza silver tequila
johnnie walker red scotch
jim beam bourbon
canadian club whiskey
hennessey V. S. cognac
bv coastal estates wine

BY THE DRINK

IMPORTED BEER

9

heineken, corona, blue moon

DOMESTIC BEER

8

miller lite, michelob ultra, bud light

NON-ALCOHOLIC BEER

8

MICROBREW & SPECIALTY BEER

9

BEVERAGES

bottled water	6
sparkling water	6
bottled fruit juice	6
soft drinks	6

Bar Options

CASH BAR

premier cocktails	12
wine by the glass	12
imported beer	11
domestic beer	10
soft drinks	7
bottled still water	7
sparkling water	7

MARTINI BAR

*stirred or shaken
olive or a twist
choice of gin or vodka*

PREMIER 12

vodka: ciroc, titos
gin: nolets, tanqueray

ELITE 15

vodka: belvedere, ketel one
gin: tanqueray 10, hendricks

SIGNATURE DRINKS 14

ask for selections

CORDIALS

15

bailey's irish cream
kahlua
amaretto disarrano
frangelico
sambuca
b&b
drambuie
grand marnier

MOJITO BAR

14

craft mojitos made to order

FLAVORS

original
orange
raspberry
strawberry



COLD

three pieces per person

TUNA POKE CONES*

avocado pearls

CRAB & AVOCADO TARTLET

SHRIMP CEVICHE SHOOTERS

VEGETARIAN SUMMER ROLLS

thai chili sauce

CALIFORNIA ROLLS

MASCARPONE & CRANBERRY WALNUT CRISP

gorgonzola fig jam

QUINCE & MANCHEGO ON FILO

RASPBERRY ALMOND WITH BRIE

GAZPACHO SHOOTER

MAINE LOBSTER SUMMER ROLL

FOIE GRAS BRIOCHE

artisanal quince jam

HOT

three pieces per person

CRAZY SHRIMP*

wrapped in dough, sriracha

COCONUT SHRIMP

sweet chili sauce

LOBSTER MAC & CHEESE FRITTERS

THREE CHEESE ARANCINI

yellow tomato coulis

BACON WRAPPED FILET & GORGONZOLA

CHICKEN TANDOORI SKEWERS

mint yogurt

CHICKEN MACADAMIA

lemon grass sauce

CHICKEN NASSAU

thai peanut sauce

MINI CRAB CAKE

cajun remoulade

BEET CARPACCIO*

frisee salad, passion fruit vinaigrette

BOSTON GREENS

peppered hearts of palm, fresh strawberries
pear tomatoes, vanilla bean white balsamic vinaigrette

CLASSIC CAESAR SALAD

parmesan garlic flan, asiago cheese, focaccia croutons
caesar dressing

HEIRLOOM TOMATO BURRATA SALAD

arugula, watercress, candied macadamia nuts
sherry vinaigrette

ORGANIC BOUQUET OF BABY GREENS

pickle vegetables, gorgonzola honey, walnuts
poached bosc pear, passion fruit vinaigrette

please select one flavor

LEMON-THYME SORBET

POMEGRANATE GINGER GRANITE

RASPBERRY SORBET

BY LAND

ROASTED CHICKEN BREAST \$159
stuffed with sun-dried tomato, spinach & gruyère cheese
parmesan polenta, roasted baby vegetables, chicken jus

CLASSIC FILET MIGNON \$179
smoked cipollini onions, parsnip potato purée, roasted wild
mushrooms, seasonal vegetables, pinot noir sauce

HERB CRUSTED LAMB LOIN \$179
served with yellow lentils & garlic fingerling potatoes
roasted vegetables and red wine glaze

24 HOUR BRAISED SHORT RIBS \$159
caramelized shallots & mushrooms, garlic potato purée
roasted asparagus & orange glazed carrots

BY SEA

LOBSTER AND PEARLS* \$189
served on a caviar tin can with roasted vegetables
mushrooms chardonnay sauce

PAN SEARED GULF GROUPE \$179
florida citrus sauce, currant almonds, israeli couscous
seasonal vegetables

HERB CRUSTED SEA BASS \$179
red wine reduction, vegetable & wild mushroom risotto
tomato coulis, piquillo peppers relish, baby vegetables

MISO MARINATED HALIBUT \$179
lemon grass butter sauce, bamboo rice medley
steamed baby turnips and grilled asparagus

DUETS

GRILLED BEEF TENDERLOIN + \$199
PAN SEARED SEA BASS
potato mooseling, herb infused heirloom tomato
merlot reduction, braised swiss chard, blush orange sauce

FENNEL POLENTA \$199
SEARED GROUPE + FOIE GRASS
MELTED BEEF TENDERLOIN
key lime butter
port wine reduction
roasted asparagus, caramelized shallots, spinach
potato cakes, oyster & shitake mushrooms

MADAGASCAR VANILLA \$199
POACHED MAINE LOBSTER +
HERB BUTTER PAN SEARED FILET MIGNON
citrus butter
merlot reduction
seasonal vegetables, caramelized garlic & shallots
tarragon, potato gratin

(vegan options available upon request)

Build your own action station - work with the Chef to design your dream wedding action station.

PLEASE CHOOSE THREE:

CARVING

SALAD

RISOTTO

THEMED

CARIBBEAN

ITALIAN

\$180 per person

PIZZA

SLIDERS

CHIPS

LOLLIPOP WINGS

buffalo, BBQ, sriracha red, blue cheese ranch

\$22 per person

PREMIUM BAR INCLUDED (UPGRADE TO THE ELITE BAR FOR AN ADDITIONAL \$15 PER PERSON)

EVERY DAY

7

COLD

CAPRESE

tomato, mozzarella, basil, cone

BLUE CHEESE & PEAR GOUGERE

BRIE

grape, spiced walnut ficelle

SMOKED SALMON

potato pancake, caviar

HOT

SESAME CHICKEN

ginger hoisin

EMPANADA

select one:

short rib, chorizo, chicken

DIM SUM

choose one: shrimp, edamame
chicken lemongrass or vegetable

CONCH FRITTER

cajun remoulade

TRUFFLE GRILLED CHEESE

tomato bisque

PREMIER

8

COLD

ROCK SHRIMP CEVICHE

VEGETARIAN SUMMER ROLLS

thai chili sauce

CALIFORNIA ROLL

FIG & GOAT CHEESE

rose water crystals

APPLE & BLUE CHEESE TARTLET

HOT

SHRIMP OR CHICKEN SATAY

thai peanut

CHICKEN QUESADILLA

roasted tomato salsa

COCONUT SHRIMP

sweet thai chili sauce

MINI CUBAN PANINI

ANDOUILLE SAUSAGE

puff pastry, dijon

BEEF WELLINGTON

ELITE

9

COLD

CRAB & AVOCADO PUSH POP

SPICY TUNA TARTARE

soy ginger

NIGIRI SUSHI

wasabi, soy, pickled ginger

SPICY TUNA MAKI ROLL

MINI LOBSTER ROLL

SHRIMP CEVICHE SHOOTERS

HOT

LAMB LOLLIPOPS

green yogurt, mint

MARYLAND CRAB CAKE

old bay aioli

BLACKENED GULF GROUPE SLIDERS

cayenne-lime aioli

CRISPY CUBAN CIGAR

spiced chicken, mojo aioli

MINI FILET MIGNION

truffle potato

MISO GLAZED SALMON



25 PIECE MINIMUM PER SELECTION, ATTENDANT SERVICE AVAILABLE - ONE SERVER PER 50 GUESTS. BUFFET OPTION AVAILABLE UPON REQUEST

PLATED

ON THE TERRACE

\$36

selection of beverages:

orange, grapefruit, cranberry & apple juice
coffee, hot & iced tea

strawberry yogurt & granola parfait
scrambled eggs, herbs, aged cheddar
breakfast potato
applewood smoked bacon
assorted croissants & biscuits
fruit preserves, butter

THE BOARDWALK

\$39

selection of beverages:

orange, grapefruit, cranberry &
apple juice, coffee, hot & iced tea

eggs benedict
breakfast potato
asparagus, roasted tomato
assorted croissants & biscuits
fruit preserves, butter

BUFFET

CONTINENTAL

\$33

selection of beverages:

orange, grapefruit, cranberry & apple juice
coffee, hot & iced tea

seasonal fruits & berries
croissants, danishes, muffins
fruit preserves, butter

GULF COAST

\$45

selection of beverages:

orange, grapefruit, cranberry & apple juice
coffee, hot & iced tea

seasonal fruits & berries
display of individual flavored yogurts
dry cereals, whole & skim milk
oven-fresh bakery specialties
fruit preserves, butter
oatmeal with golden raisins, brown sugar
scrambled eggs
buttermilk pancakes, warm maple syrup
sausage links
smoked applewood bacon
breakfast potato
white, wheat, rye & multigrain toast station

EVERGLADES

\$49

selection of beverages:

orange, grapefruit, cranberry & apple juice
coffee, hot & iced tea

seasonal fruit & berries
plain & fruit flavored yogurt bar
warm cinnamon buns, bagels, coffee cakes
fruit preserves, butter, cream cheese
oatmeal with golden raisins, brown sugar
scrambled eggs
poached eggs benedict
cinnamon french toast, warm maple syrup
sausage links
applewood smoked bacon
home fried potatoes
white, wheat, rye & multigrain toast station

'OVER THE TOP' BLOODY MARY BAR \$10

add a bloody mary bar to jump start your morning

bloody mary mix	bacon
v-8	sausage links
clamato juice	charcuterie
tomato juice	mini grilled cheese
pepperoncini	and more!
pickle spears	
pickled green beans	
celery	
stuffed olives	
poached shrimp	

Our breakfast send off is a unique way to thank friends and family who helped celebrate your big day. You can even include our famous bloody Mary bar to spice things up as you say goodbye to guests, and hello to happily ever after!

AUDIO VISUAL SERVICES

PRESENTATION SERVICES AUDIO VISUAL (PSAV) is the on site vendor for Naples Grande Beach Resort.

If you would like to utilize a projector for a wedding slide show, PSAV can provide complete in-house event technology with state of the art equipment and professional technicians.

A sales manager will provide a comprehensive proposal after discussing your production requirements and budget. PSAV comes highly recommended by hotel management staff and our customers.

For more information, please visit WWW.PSAV.COM.

TRANSPORTATION

Our on site transportation department will help you determine your needs and cater to any number of guests with their diverse fleet of limousines, trolleys, town cars, coach buses and more.

THE SPA AT NAPLES GRANDE

Full service, luxurious spa village boasting a floating hair and nail salon to accommodate all of your wedding needs. Our master stylists are available for photo ready day of hair and makeup for your entire wedding party either at the spa or in the comfort of your guestroom. Please contact the spa for special pricing and reservations.

EVENT PLANNING + DECOR

We encourage you to contact our preferred partner, WeddingLux to assist with managing the details of your wedding. As our in house, full service partner, WeddingLux provides a unique, one stop wedding planning experience.

Professional planners will personalize, coordinate and produce the most memorable occasion possible. You can enjoy your special day knowing that no detail - however small - has been overlooked.

Allow WeddingLux to manage the many facets of your wedding including:

- FULL SERVICE WEDDING & EVENT PLANNING
- DECOR & DESIGN SERVICES
- FLORAL ARTISTRY
- DAY OF WEDDING COORDINATION
- UNIQUE ENTERTAINMENT OPTIONS
- CEREMONY OFFICIANTS
- PHOTOGRAPHY & VIDEOGRAPHY SERVICES
- MAKEUP ARTISTRY
- TRANSPORTATION/EXCURSIONS

GENERAL INFORMATION

CATERING PRICING

All catering pricing is subject to a 25% Service Charge and 6% Florida State Sales Tax.

All outdoor events are subject to an additional 2% Service Charge.

FUNCTION SPACE

The Resort reserves the right to change the location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

GUARANTEES

In order to make your banquet a success, please notify our Catering Department of the guaranteed number of guests attending each function, at least 3 business days (72 hours) in advance.

Guarantees are not subject to reduction within the 72 hour period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

OUTDOOR FUNCTIONS

A final decision on location must be made four (4) hours prior to event starting time and six (6) hours prior for beach functions.

Heater rental, \$350 each.

If client requests to hold functions outside against the advice of the Resort, the indoor location will also be set.

A set up charge of \$5 per person, with a minimum charge of \$250 will be applied to the Master Account.

CHEF FEE

\$200 each for first 2 hours

\$125 each for each additional hour

BAR FEES

BARTENDER

\$150 each for the first 3 hours

\$50 each for each additional hour

WINE CORKAGE

\$30 per 750ml bottle

LIQUOR CORKAGE

\$150 per 1L bottle

ATTENDANT FEE

includes butlers, cocktail servers
& buffet attendants

\$150 each for the first 3 hours

\$50 each for each additional hour

SMALL GROUP FEE

\$150 for 25 persons or fewer

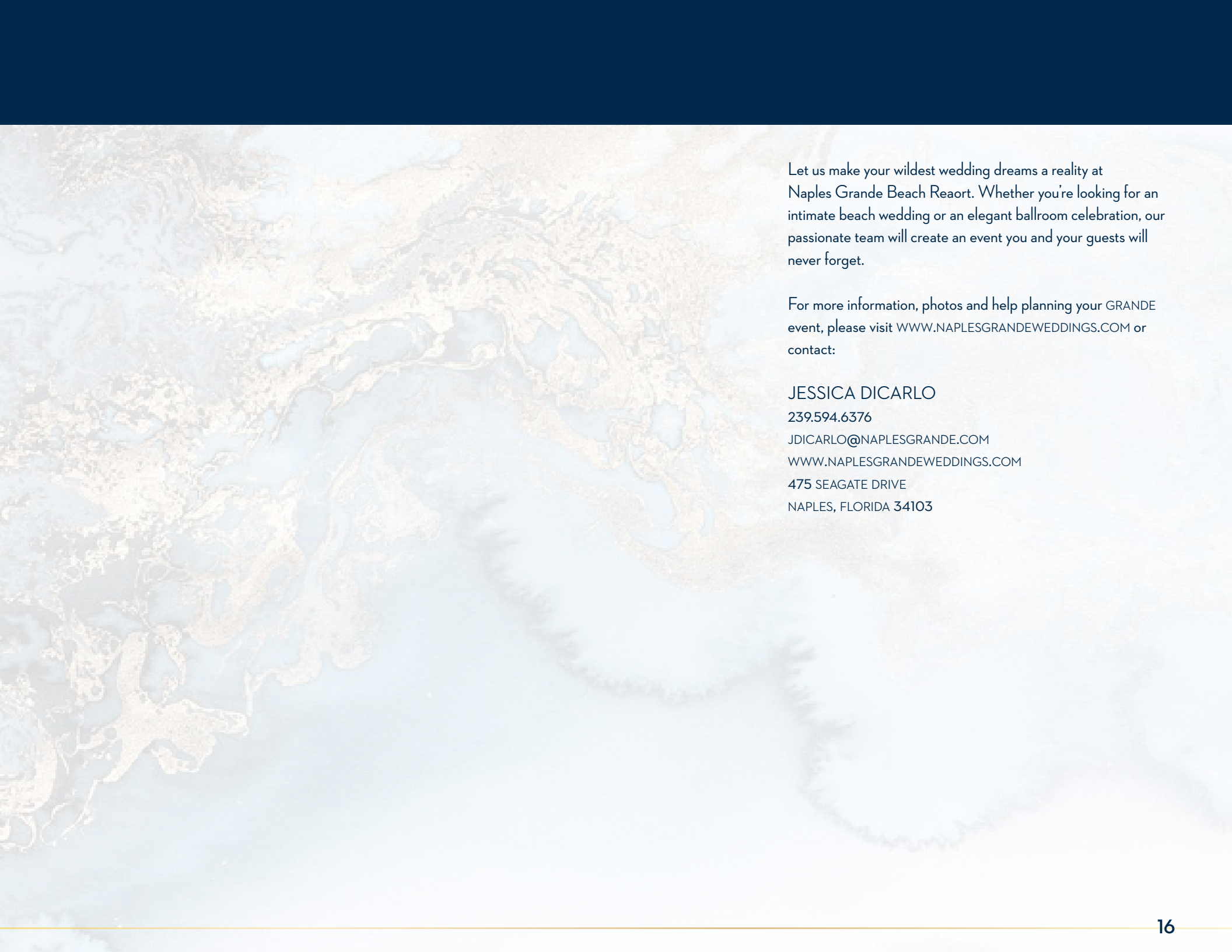
BEACH FEE

1-200 GUESTS

\$3,000 +15 per person

201+ GUESTS

\$4,000 +15 per person



Let us make your wildest wedding dreams a reality at Naples Grande Beach Reaort. Whether you're looking for an intimate beach wedding or an elegant ballroom celebration, our passionate team will create an event you and your guests will never forget.

For more information, photos and help planning your GRANDE event, please visit WWW.NAPLESGRANDEWEDDINGS.COM or contact:

JESSICA DICARLO

239.594.6376

JDICARLO@NAPLESGRANDE.COM

WWW.NAPLESGRANDEWEDDINGS.COM

475 SEAGATE DRIVE

NAPLES, FLORIDA 34103