

2009

We are delighted that you are considering Pink Shell Beach Resort & Spa as a possible location for your upcoming wedding. Please allow us this opportunity to provide you with an overview of how we can make this a memorable event you will cherish forever.

Pink Shell is located on 1500 feet of white sugar sand beach and offers some of the most spectacular views of the Gulf of Mexico in the area. Imagine a sunset that takes your breath away. Now, imagine this as the setting on the day of your wedding. From fabulous food to fragrant flowers to bridal party facials at our spa, we can help create the tropical beach resort wedding of your dreams.

Pink Shell Beach Resort & Spa features spacious accommodations ranging from deluxe studios to one and two bedroom villas with daily housekeeping and stunning direct views of the Gulf of Mexico. In addition, your guests will experience a wide range of amenities including Jo Jo's Restaurant, Bongo's Bar & Grill, Coconut's pool bar, 3 heated pools, Sparky's Fun Park, Aquagene Spa, our retail store Audrey's, water sports, our marina with dock slips, and family recreation programs.

We would be honored to offer our experience and professionalism to help you celebrate this special occasion. You may call or email to request additional information or to schedule an appointment to visit our wonderful facilities.

We look forward to the opportunity to make your wedding everything you dreamed it could be!

Kindest Regards,
The Wedding Consultant Team
(239) 463-8638 - Direct
(800) 797-7465 - Toll Free
(239) 463-8653 - Fax
E-mail us: Weddings@Pinkshell.com

Ceremony Fees

Beach Ceremony - \$1,500.00++

Ceremonies Include:

- ~White Ceremony Chairs
- ~Ceremony Arch
- ~Ceremony Decorations
- ~Registry/Sand Ceremony Table
- ~Indoor Back-up location
- ~Attended Rehearsal if Requested

Reception Location Fees

Grand Lido Ballroom \$2,000.00++

Captiva Ballroom \$3,000.00++

*Coconuts Poolside \$2,000.00++

*Banyan Grove Poolside \$2,000.00++

Captiva Courtyard \$2,000.00++

*Beach Reception \$3,000.00++

*Outdoor functions include back up location

All reception locations can accommodate up to 150 guests

Receptions Include:

- ~60" Round Tables and Chairs
- ~White House Linens and White Skirting
- ~White Classic Dinnerware and silverware
- ~House Center Pieces
- ~Votive Candles 3 per table
- ~Dance Floor for indoor receptions only
- ~Tiki Torches for Outdoor Locations

All above Site Fees are subject to 20% Service Charge and 6% Florida Sales Tax

GUARANTEE

All banquet events require a guaranteed number of guests. The guarantee is what you will be charged, even if fewer guests attend. It is a requirement that the resort is notified of the exact number of guests (guarantee) by noon, three business days prior to the event. If a guarantee is not received, we will consider the number indicated on the original arrangement forms to be correct and the guaranteed figure. The resort reserves the right to change menu prices. Menu prices will not be guaranteed outside of three months prior to the event, unless stipulated in the contract.

FOOD SERVICES

The Pink Shell Beach Resort & Spa is responsible for the quality and freshness of any food served to our guests. Due to current health regulations, food may not be brought in from outside the resort nor taken from the resort premises after it has been prepared and served.

BEVERAGES

The Pink Shell Beach Resort & Spa, as a licensee, is responsible for the administration of sale and service of alcoholic beverages in accordance with the regulations of the Florida State Legislative Commission. It is our policy, therefore, that all liquor, beer and wine must be provided and served by the resort. Under no circumstances may liquor be brought in from outside the resort or served by anyone other than a designated resort representative. Guests must be 21 years of age, and I.D. is required if asked, or the resort may refuse to serve the guest.

FLOWERS, DECORATIONS AND ENTERTAINMENT

Flowers, candles, music, green plants and theme décor provide a lively atmosphere to make your special functions a memorable event. Decorative ice pieces can also be provided. The resort will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substances. Please consult the Catering Sales Department for assistance of all materials.

FUNCTION ROOMS/AREA AND SET-UP FEES

Function room/ areas are assigned by the guaranteed minimum number of anticipated guests. The resort reserves the right to re-locate an event should there be a significant change in the number of guests attending or the weather is not cooperative for outside events. Once resort management has made the decision to move an event, the group contact will be notified and all decisions are final. All outdoor functions will have an indoor backup room reserved. The decision regarding the utilization of the indoor backup space will be made by the Catering Sales Office by 8:00 a.m. for luncheons and by 2:00 p.m. for dinners. Once the decision has been made to move the function indoors, it will be final. Outdoor functions must end by 10:00 p.m. During turtle nesting season, beach functions are not allowed after dark. (Turtle nesting season is May through October). The resort reserves the right to change a service fee for set-up of function rooms/areas with extraordinary requirements. A set-up fee will be charged where applicable.

AUDIO/VISUAL EQUIPMENT AND SERVICES

Audio/Visual requirements for your function can be arranged through your Catering Sales Representative. We recommend *Presentation Services*, which can provide qualified engineers, lighting operators, and extensive equipment set-ups on a rental basis.

SHIPPING AND RECEIVING

Packages for a planned event may be delivered to the resort one working day prior to the function with notification and approval from the Catering Sales Representative. The following information should be included on all packages: (a) Wedding Name (b) Resort Representative's Name (c) Wedding Contact Name (d) Date of Function, address of resort, Pink Shell Beach Resort & Spa 275 Estero Boulevard, Fort Myers Beach, Florida 33931. Any alternative arrangements are to be approved by the Catering Sales Department. Guests are responsible for the return shipment of all packages. There will be a \$2.00 per box fee charges for all boxes moved in and out of all functions areas. An additional \$50.00 labor fee will apply for 15 boxes or more.

BILLING AND DEPOSITS

All requests for direct billing must be authorized by the Resort Accounting Department 30 days prior to arrival. **All deposits are non-refundable.**

CANCELLATIONS

Cancellations must be made within 14 days prior to the scheduled function or as indicated on the Sales Contract. A cancellation fee will be applied if the cancellation occurs after the designated time period. If a group finds it necessary to cancel a function, expenses incurred by the resort in preparation for the event will become the responsibility of the group.

SECURITY/LOST AND FOUND

The resort cannot be held responsible for the damage or loss of any merchandise and/or articles brought into the resort, left unattended during an event or left in the resort prior to or following an event. Security arrangements should be made through the Catering Sales Department for all merchandise and/or articles set up for display prior to an event. The Security Department administers Lost and Found.

HOSPITALITY SUITES

Arrangements can be made to ensure your satisfaction. All food and beverage must be purchased through the Pink Shell Beach Resort & Spa. Any group hosting a hospitality suite will be charged for any damages. Hospitality Suites and Cocktail Receptions may only be scheduled in certain areas of the resort. Please contact the Catering Sales Department prior to making your final plans. The staff of the resort is unable to service any suite with the purchase of food or beverage from an outside source.

V.I.P. GIFTS

A special "WELCOME" for your Guest! Allow us to add the "extra special touch" at a modest price.

SERVICE CHARGES

A twenty (20) percent service charge (or minimum \$20.00) and applicable state tax will be added to all prices. The State of Florida requires sales tax to be charged on the service charge. Beach service charges are at a rate of twenty-seven (27) percent of the food and beverage portions of the bill.

Buffet Wedding Packages

2009

Packages: Include reception site, (Except Captiva Ballroom),
four hours of open bar and any applicable cake cutting fees.

Estero Island Package

Butler Passed Hors d'oeuvres for Cocktail Hour

Choice of three from list:

*

Salads

Choice of two from list:

*

Entrees

Choose Three:

Seared Chicken Breast with Lemon Caper Pesto

Grilled Mango-Herbed Chicken Breast

Sweet Thai Chili Seared Chicken

Caramelized Atlantic Salmon

Cuban Citrus Roast Pork

Key West Mahi Mahi with sun-dried tomato beurre blanc

Slow Roasted Top Beef Sirloin with bronzed button mushroom glaze

Penne Pasta tossed with fresh vegetables, artichoke hearts, sun-dried tomato, and herb-olive oil.

Starch

Choice of two starches from list:

*

Vegetable

Choice of one vegetable from list:

*

Fresh Rolls and butter

Freshly Brewed Coffee, Tea and Decaf

White Sand Beach Wedding Package
Butler Passed Hors d'oeuvres for cocktail hour

Choice of four from list:

*

Salads

Choose three from list:

*

Entrees

Choose Three:

Baked Grouper with Wasabi Crust, red chili sauce

Roast chicken breast, white wine sun-dried tomato and mushroom

Seared Salmon ragout of wild mushrooms

Dry Rubbed Sirloin of Beef

Tangerine Glazed Pork Tenderloin

Sesame Seared Tuna Medallions with soy-ginger glaze

Soba Noodles tossed with shrimp, scallops, snow peas and carrot with Bok Choy

Starch

Choice of two starches from list:

*

Vegetable

Choice of one vegetable from list:

*

Fresh Rolls and butter

Freshly Brewed Coffee, Tea and Decaf

Pink Shell Wedding Package

Butler Passed Hors d'oeuvres for cocktail hour

Choice of five from list:

*

Salads

Choice of three from list:

*

Entrees

Choose three:

Searched Yellowtail Snapper, lemon beurre blanc and fresh Lump Crab meat

Roast Rack of Pork, Freshly Made Granny smith apple chutney

Searched Chicken topped with fresh herbs, Roma tomato and EVO

Salmon en Croute with spinach and Boursin

Carved Roast Tenderloin of Beef

Pan Roasted Jumbo Shrimp with Pancetta and Papaya Relish

Jumbo Lobster Ravioli

Starch

Choice of two from list:

*

Vegetable

Choice of one from list:

*

Fresh Rolls and butter

Freshly Brewed Coffee, Tea and Decaf

Carving Stations

As added to any of our wedding packages

Choices:

Roast Tenderloin of Beef
Marchands du Vin, petite pan rolls

Herb Crusted Strip Sirloin
Sweet shallot morel glace, sliced baguettes

Roast Rack of Veal
Demi Glace, whole grain bread

Oven Roasted Turkey Breast
Cranberry relish, semolina rolls, giblet gravy

Baked Side of Salmon en Croute with Spinach and Boursin

Roast Prime Rib of Beef
Horseradish sauce, au jus, artisan rolls

Bone in Ham
Whole Grain Mustard, Pineapple Chutney, Rolls

Roast Leg of Lamb
Mint Jelly, Pan Jus, Lavash

All carving stations include appropriate condiments and fresh rolls
Additional fee per carver

Plated Wedding Packages

Packages: Include reception site, (Except Captiva Ballroom),
open bar and any applicable cake cutting fees.

Includes

3 hour open call bar
Choice of three passed hors d'oeuvres
Choice of soup or salad
Fresh Rolls and Butter
Choice of sides

Choose One

Baked Stuffed Breast of Chicken with Sage stuffing and Roast chicken Veloute

Sliced Roast Beef with Bronze Mushroom Demi

Baked Tilapia with Lemon Chive Sauce

Grilled Mahi with Tropical fruit butter

Baked Lasagna Vegetable or Meat

Seared Breast of Chicken with Smoked Tomato and Mushroom Salsa

*There will be an additional charge of \$10.00 per person for groups offering a choice of two
or more entrees.*

Includes 4 hour open bar

Choice of 4 Hors d'oeuvres

Choice of Soup

Choice of Salad

Choice of sides

Entree
Choose One

Herb Crusted Breast of Chicken with lemon grass and white truffle oil

Roast Sirloin, subtle herbs and rich demi glace

Pan Roasted Shrimp, crisp pancetta and papaya relish

Bronzed Mahi, drizzled with citrus aioli

Grilled Grouper with Tomato Caper vinaigrette

Roast Breast of chicken roulade, Reggiano parmesan, baby spinach and toasted pine nuts.

Prime Rib of Beef au Poivre

There will be an additional charge of \$ 10.00 per person for groups offering a choice of two or more entrees.

Includes 4 hour open bar

Choice of 4 Hors d'oeuvres

Choice of Soup

Choice of Salad

Choice of sides

Choose One

Strip Sirloin and Crab-cake, Morel and white Truffle essence

Breast of Chicken topped with garlic sautéed Maine Lobster meat, fresh herb oil

Petite Filet and Lump Crab stuffed Shrimp, sweet shallot Demi and sun-dried tomato oil

Seared Veal Chop cracked black pepper and cognac glaze.

There will be an additional charge of \$ 10.00 per person for groups offering a choice of two or more entrees.

Butler Passed Hors d'oeuvres

Fresh Mozzarella, Plum Tomato and Basil on Crostini

Seared Tuna with Mango Salsa

Caribbean Jerked Shrimp Skewers

Artichoke Hearts Stuffed with Blue Cheese

Beef Hibachi

Lemon Grass Chicken Skewers

Mini Crab cake with Chipotle Aioli

Tempura Coconut Shrimp

Filet Mignon in Bacon

Wild Mushroom Tart

Brie with Spiced Apple and Raisin

Soups

New England clam chowder

Chilled Mango with Mint

Creamy Chilled Cucumber

Lobster Bisque

Salads

Caesar Salad

A traditional favorite tossed in the room

Pink Shell House Salad

Field greens, pine-nut, blue cheese, roast garlic vinaigrette

Tomato Mozzarella Salad

Sliced tomato and fresh mozzarella with roast garlic and crostini with extra virgin olive oil

Chef's Starch

Oven Roast Fingerling Potato

Garlic Smashed Yukon Gold Potato

Blended Rice

Jasmine Rice

Crushed Ginger Sweet Potato

Chef's Vegetables

Grilled Vegetable
Mandoline Vegetable
Steamed Broccoli with Carrot
Steamed Asparagus
Fresh Rolls and butter
Freshly Brewed Coffee, Tea and Decaf

Final Counts are due 1 week prior to function.

Ala Carte Wedding Menus

Receptions

Displays

Cheese Board

Domestic and Imported Cheeses
With Crackers, Fruit Garnish
And Whole Grain Mustard

Tropical Fruit Display

A variety of fresh local and imported fruits
presented sliced with the Chef's distinctive creative touch.

Crudités

Fresh Seasonal Vegetables with Boursin Cheese dip

Jumbo Gulf Shrimp Peel and Eat Display

With Creole cocktail sauce and lemon wedge

Cold Hors d'oeuvres

Assorted Fancy Canapés Display
(Minimum per item order is 100 pieces)

Salmon Pinwheels

With Dill Cream Cheese

Salami Coronets

With Cream Cheese and Olives

Iced Jumbo Shrimp or Alaskan Snow Crab Claws

With Creole Cocktail Sauce and Lemon Wedge

Fruit Kebobs

Skewers of Pineapple and Strawberries

Served with a honey yogurt dipping sauce

(Minimum per item order is 25 pieces)

Hot Hors d'oeuvres

Artichoke Hearts Stuffed with Blue Cheese Mousse

Lemon Grass Chicken Skewers

Conch Fritters

Prosciutto di Parma and Seasonal Melon

Seared Tuna with Mango Salsa

Empanada with Manchego Cheese and Chorizo

Macadamia Crusted Chicken Tenders

Brie with Spiced Apples

Shrimp Pot Stickers

Caribbean Jerked Skewered Shrimp

Ginger Chicken Wrapped in Bacon

Mini Salmon Wellington

Beef Hibachi

Mini Crab cake with Chipotle Aioli

Tempura Coconut Shrimp

Coconut Lobster Skewer

Brie with Spiced Apple and Raisin

Mushroom Caps with Escargot and Boursin Cheese

Fresh Mozzarella, Plum Tomato and Basil on Crostini
Filet Mignon in Bacon
Wild Mushroom Tart
(Sold in quantities of 50)

Wedding ala Carte
Entrees

Lemongrass Breast of Chicken

French cut chicken breast marinated in lemongrass marinade

Stuffed Chicken Saltimbocca

Boneless breast of chicken stuffed with Prosciutto and Jarlsburg cheese
topped with a Marsala mushroom sauce

Bronzed Mahi

Fresh Mahi with a touch of Cajun spices pan seared and topped with a citrus aioli

Baked Grouper

Fresh local Grouper seasoned with lime zest, lemon zest, herbs and spices

Roast Tenderloin Medallions

Whole roasted beef tenderloin sliced with sweet shallot demi glace

Filet Mignon

Tenderloin steak, demi glace, crustini

Add Maine Lobster tail for Surf and Turf \$15.00 per person

Surf and Turf

Petite Filet with demi and stuffed jumbo shrimp with citrus aioli

Salad Choices

Choose one:

Pink Shell Salad

Topped with Blue Cheese Crumbles, Pine nuts, and Roasted Garlic Vinaigrette

Whole Leaf Caesar Salad

Crostini, Grated Parmesan and Fresh ground black pepper

Tomato Mozzarella Salad

Crostini, Basil oil and Balsamic Glaze

Tossed Field Greens

Stilton Blue Cheese Balsamic Vinaigrette

*

Chef's Starch

Choose one:

Oven Roast Fingerling Potato

Garlic Smashed Yukon Gold Potato

Blended Rice

Jasmine Rice

Crushed Ginger Sweet Potato

Caviar Blend Rice

Purple Sticky Coconut Rice

*

Chef's Vegetable

Choose one:

Steamed Asparagus

Shoe String Vegetable

Grilled Vegetable

Steamed Broccoli

Steamed Broccoli with Carrot

Buffets

The Keys Buffet

(31 people minimum)

Home Made Conch Chowder

Warm Cuban Bread and Butter

Romaine Salad with citrus wedge and honey lemon vinaigrette

Ceviche (scallops, shrimp and conch marinated in citrus juices with peppers and onions)

Tropical Fruits of mango, papaya, and other local favorites topped with Midori
and toasted coconut

Stuffed Grouper with crab stuffing and lobster sauce

Marinated Roast Pork with crispy fried onions

Sautéed Breast of chicken with baby shrimp in a lemon beurre blanc

Rice and Beans

Seasonal vegetable medley

The Floridian Buffet

(31 people minimum)

Fresh Rolls and Butter

Seafood Chowder

Tossed Field Greens, Pine Nuts, roasted garlic vinaigrette

Roast Prime rib of beef au jus (carved in room)

Baked Red Snapper with lump crab, mango essence

Seared Chicken with wild mushroom and mesquite smoked tomato salsa

Blended wild rice

Crushed ginger sweet potato

Seasonal Vegetable Medley

Banyan Wedding Buffet

(50 people minimum)

Passed Hors d'oeuvres

Lemon Grass Chicken Sticks

Almond stuffed dates in bacon

Brie and caramelized onion Purse

Crab Stuffed Mushrooms

Fresh Rolls with honey whipped butter

Salads

Tossed Field greens with Toasted Pine nuts, blue cheese croutons
and roasted garlic vinaigrette

Shrimp and Scallop Ceviche

Carved

Ancho and Coffer coated Tenderloin with port wine demi glace

Carved Rack of Coriander coated Pork with Mango Chutney

Action Station

Tortellini and Penne Pasta tossed in your choice of Marinara, Pesto or Alfredo sauces with
shrimp, chicken, vegetable and cheese toppings

Chaffer

Baked Grouper with crabmeat and roasted red pepper and tomato sauce

Herb Crusted Chicken with hot and sweet Tai chili sauce

Roasted Heirloom Potatoes

Caviar Rice

Mandolin Vegetables

Wedding Brunch Menu

(30 or more)

Tropical Fruit Display

Freshly Baked Danish and Muffins

Fresh Bagels with butter and assorted Cream Cheese

Smoked Salmon display with Capers, Chopped Eggs, Diced red onions, and tomatoes

~Omelet Station~

Fresh Eggs, Diced Ham, Bacon, Onions, peppers, mushrooms
and shredded Cheddar and Monterey Jack Cheeses

Chaffers

Egg Benedict with Hollandaise Sauce

Lyonaise Potato

Banana Foster French Toast (cinnamon walnut Bread with banana batter and banana foster syrup)

Maple Smoked Bacon and Jumbo Link Sausages

Baked Mahi Mahi with Mango Salsa

Herb Roasted Breast of Chicken

Fresh Vegetables - Island Blend

Carving Station

Roast Prime Rib of Beef Au Jus

OR

Roast Rack of Pork with Apple chutney

Mimosa and Bloody Mary Station Available

Wedding Brunch Package

Includes the Brunch Buffet, 3 Hours of Open Bar, Reception room rental fee, and
Champagne Toast

Children's Dinner Event

Cup of Fruit
Macaroni and Cheese
Tater Tots
Breast of Chicken Tenders
Milk

Contact our professional Event Planners for pricing.

Banquet Beverage Menu

Call Brands: Absolut Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Dewars, Seagram's
VO, Jose Cuervo Gold Tequila, Jack Daniel's Bourbon

Premium Brands: Ketel One Vodka, Bombay Sapphire Gin, Myer's Dark Rum, Chivas Regal
Scotch, Crown Royal Blended Whiskey, Jose Cuervo 1800 Tequila, Markers Mark Bourbon.

All Banquet Open Bars include Red and White House Wine, Imported & Domestic Beers,
Bottled Waters & Assorted Soft Drinks.

Frozen Drinks and Cordials are available on a Consumption Basis.

All Prices listed below are based on per person

Host Bar on an Hourly Basis

An economical plan designed to accommodate all budgets.

Includes all Mixers, Liquors and Garnishes based on a per person basis.

Call Brands

1st Hour \$15.00 per Guest 2nd Hour \$11.00 per Guest

Premium Brands

1st Hour \$18.00 per Guest 2nd Hour \$14.00 per Guest

Beer, Wine and Soda Only

1st Hour \$10.25 per Guest 2nd Hour \$7.25 per Guest

Hosted Bar on a Consumption Basis

Call Cocktails	\$6.00	Premium Cocktails	\$6.75
Imported Beer	\$4.25	Domestic Beer	\$3.75
House Wine	\$5.50	Bottled Water	\$3.00
	Assorted Soda	\$2.75	

** All Prices Subject to 20% Service Charge and 6% Sales Tax

Cash Bar Prices

* Tax and gratuity included

Call Cocktails	\$6.50	Premium Cocktails	\$8.00
Imported Beer	\$5.25	Domestic Beer	\$4.50
Laterre Wines*	\$6.00	Bottled Water	\$3.50
	Assorted Soda	\$3.50	

* Choice of Chardonnay, Cabernet, Merlot or White Zinfandel

Whether you choose a Cash Bar or a Sponsored Reception \$250.00 per Hour, per Bar of Revenue must be generated. Otherwise, an additional charge of \$75.00 per Hour, per Bartender will be applied to Your Account. One bartender per 100 Guests.