

MAY 1, 2024

# WEDDINGS

STUNNING WATERFRONT  
CEREMONIES & RECEPTIONS

Naples Bay Resort  
& Marina

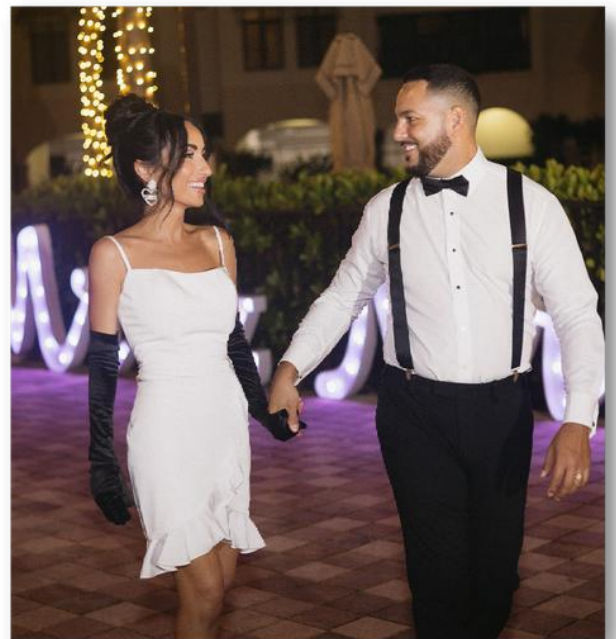
# SAY "I DO" TO NAPLES BAY RESORT & MARINA

## THE PERFECT WEDDING VENUE

Naples Bay Resort & Marina offers stunningly beautiful waterfront and stylish indoor venues that are the ideal location for all of your pre and post-wedding celebrations: rehearsal dinner, wedding ceremony, reception and post-wedding brunch. Share your vision with us; our dedicated team is committed to bringing your personalized fairytale to life. We offer a variety of services to enhance your special day, each designed to make your wedding as seamless as possible.

*Let Naples Bay Resort & Marina make your waterfront destination wedding come true. Our dedicated team will partner with you to bring your wedding vision to life.*

## CELEBRATING YOUR LOVE, ONE PARTY AT A TIME!



# NAPLES BAY WEDDING PACKAGE

## INCLUDES THE FOLLOWING:

~ Rental of our romantic outdoor ceremony location - The Pointe Patio, with picturesque views of the Naples Bay and of The Pointe, our signature indoor reception venue with Bayfront views and floor-to-ceiling windows. The room is decorated in elegant neutral colors and has hardwood flooring.

~ A Luxury One-Bedroom Marina View Suite for the Bride and Grooms' Wedding Night with Champagne

~ Outdoor Ceremony Chairs, Mahogany Chiavari Reception Chairs and Round Dinner Tables

~ Elegant Table Linens along with Votive Candles, Flatware and Glassware

~ One Bartender Fee included in 4-Hour Reception for up to 75 guests

~ Cake Cutting Service

~ 15% off Spa Services for Bridal Party Pampering

*At Naples Bay Resort & Marina we only allow one wedding per day, guaranteeing your day will be our exclusive focus.*



HORS D'OEUVRES



# C O C K T A I L   R E C E P T I O N

## B U T L E R   P A S S E D   H O R S   D ' O E U V R E S

---

*Designed for one hour of service  
Choice of four or Choice of six*

### H O T

#### **Mini Crab Cakes**

Charred Lime Remoulade

#### **Chicken Wellington**

Mushroom Demi

#### **Beef Wellington**

Red Wine Reduction

#### **Chicken Satay**

Hoisin Dipping Sauce

#### **Chicken Quesadilla**

Chipotle Aioli

#### **Vegetable Spring Rolls**

Sweet Chili Dipping Sauce

#### **Mozzarella & Provolone Arancini**

Marinara Sauce

#### **Pork Potsticker**

Ginger Honey Sauce

#### **Buffalo Ranch Chicken Bites**

#### **Baked Brie with Raspberries**

in Puff Pastry

#### **Individual Mini Artisan Pizza Bites**

#### **Spicy Sicilian Meatballs**

#### **Chicken Empanada**

Ají Amarillo Aioli

#### **Beef Empanada**

Ají Amarillo Aioli

#### **Vegetable Samosa**

Sweet Curry Sauce

#### **Spanakopita**

Feta Dipping Sauce

#### **Franks in a Blanket**

Mustard Dipping Sauce

#### **Vegetarian Yucca Bites**

#### **Jalapeño Poppers**

#### **Bacon Wrapped Scallops**

Soy Ginger Glaze

#### **Coconut Shrimp**

Sriracha Dipping Sauce

#### **Toasted Herb Crusted Cheese Ravioli**

#### **Assorted Mini Quiches**

05/01/2024

*Menus subject to change. Contact us for current pricing.*

# C O C K T A I L   R E C E P T I O N

## B U T L E R   P A S S E D   H O R S   D ' O E U V R E S

---

### C O L D

#### **Antipasto on a Skewer**

Balsamic Glaze

#### **Colossal Shrimp Cocktail**

Sweet Chili Cocktail Sauce

#### **Smoked Salmon**

Cream Cheese, Capers, Cucumber,  
Red Onion, Fresh Dill on Everything Cracker

#### **Traditional Hummus Stuffed Celery**

#### **Cajun Deviled Eggs**

Spicy Take on a Classic

#### **Gulf Shrimp Ceviche**

with Citrus-Jalapeño Dressing

#### **Crostini**

with Fig & Goat Cheese

#### **Prosciutto Wrapped Melon**

with Aged Balsamic

#### **Bruschetta**

Vine Ripe Tomatoes, Fresh Basil,  
Extra-Virgin Olive Oil

#### **Ahi Tuna Chop Spoon**

with Avocado & Yuzu Vinaigrette

#### **Chilled Gazpacho Soup Shot**

#### **Caprese Skewers**

with Heirloom Tomatoes

#### **Feta & Watermelon Cubes**

with Balsamic Glaze

05/01/2024

# C O C K T A I L   R E C E P T I O N

## E N H A N C E M E N T S

---

*Designed for one hour of service during cocktail reception.*

### **From the Garden**

Seasonal Local Raw Vegetables  
Served With Balsamic Vinaigrette and  
Chipotle Ranch Dressing

### **Mediterranean Chips 'N' Dips**

Toasted Chickpea Hummus, Bruschetta,  
Fresh Veggies, Naan Bread and Crispy Lavash

### **Grilled Marinated Vegetables**

Seasonal Local Vegetable Selection  
Marinated in Balsamic Vinegar and Olive Oil

### **Fine Imported and Domestic Cheeses**

Served with Marinated Olives, Assorted Breads  
and Crackers

### **Colossal Shrimp Cocktail**

Selected Jumbo Shrimp with  
Sweet Chili Cocktail Sauce

### **Fresh Seasonal Fruits**

Selection of Local Fruits and Berries

### **Yellowfin Tuna Tartare**

Spicy Yellowfin Tuna, Florida Avocado,  
Sweet Soy Glaze and Seaweed Salad

### **Charcuterie Board**

Imported Cheeses, Cured Meats, Pickled Vegetables,  
Nuts, Fig Jam, Grain Mustard and Grilled European Breads

### **Elaborate Seafood Display**

Jumbo Shrimp, Selected Oysters, Mussels,  
Whole Lobster, Snow Crab Claws Served  
with Sweet Chili Cocktail Sauce and Mignonette

# BUFFET





# B U F F E T   S T A T I O N S

---

*Includes two entrées, one salad, one starch, one vegetable.*

*Designed for one hour of service.*

*Served with Artisan Breads & Accompaniments*

*Choose Two Entrees*

**Grilled Mahi Mahi**

Served with Citrus Beurre Blanc

**Pan Roasted Chicken Breast**

Chef Marinated Free Range Chicken  
with Roasted Red Pepper Sauce

**Roasted Pork Tenderloin**

Served with a Port Wine Demi-Glace

**Vegetarian**

Herb Crusted Tofu with Quinoa,  
Sautéed Spinach and Coconut Curry Sauce

*Choose One Starch*

**Au Gratin Potatoes**

**Wild Rice Pilaf**

**Parmesan Risotto**

---

*Choose One Vegetable*

**Grilled Portobello Mushrooms**

with Balsamic Vinaigrette

**Grilled Broccolini**

with Garlic Butter

**Grilled Asparagus**

**Assorted Vegetables**

Zucchini, Yellow Squash, Roasted Red Bell Peppers  
with Extra Virgin Olive Oil and Sea Salt

---

*Choose One Salad*

**Naples Bay Salad**

Baby Greens, Tomatoes, Cucumbers, Carrots,  
Red Onions and Balsamic Vinaigrette

**Caesar Salad**

Crisp Romaine Lettuce, Classic Caesar Dressing,  
Parmigiano Reggiano and Brioche Croutons

---

## D E S S E R T   S T A T I O N

Enhance your Buffet with a Dessert Station

**Assorted Mini Pastries**

Choose *four*:

Eclairs, Cream Puffs, Opera Cake, Cannoli,  
Napoleons, Tiramisu, Raspberry Crumbles,  
Key Lime Tarts

## K I D S   M E A L

Fresh Fruit Bowl

Chicken Tenders & Tater Tots

05/01/2024

*Menus subject to change. Contact us for current pricing.*

# CHEF ATTENDED CARVING STATIONS

---

*Includes two entrées, one salad, two starches and one vegetable.*

*Designed for one hour of service. All stations are Chef attended and require a Chef Attendant Fee.*

*Served with Artisan Breads & Accompaniments*

*Choose Two Entrées*

**Roasted Herb-Crusted Pork Tenderloin**

Boneless Pork Tenderloin Roasted to Perfection

**Roasted Boneless Turkey Breast**

with sage and butter

**Whole Roasted Chilean Salmon**

With Tropical Citrus and Fresh Herbs

**New York Strip Steak**

Salt and Pepper Crusted with Citrus BBQ Sauce

**Filet Mignon**

Spice Rubbed and  
Slow Roasted with Red Wine Sauce

**Mixed Grilled Interactive Station**

USDA Prime New York Strip Steak, Jumbo Shrimp,  
Herb Marinated Chicken Breast, Sweet Italian  
Sausage. Served with Bordelaise, Chimichurri and  
Citrus BBQ Sauces

*(This item counts as two entrée choices)*

---

*Choose One Salad*

**Naples Bay Salad**

Baby Greens, Tomatoes, Cucumbers, Carrots,  
Red Onions and Balsamic Vinaigrette

**Caesar Salad**

Crisp Romaine, Parmesan Cheese, Croutons,  
House-Made Caesar Dressing

*Choose Two Starches*

**Au Gratin Potatoes**

**Wild Rice Pilaf**

**Parmesan Risotto**

**Truffle Mashed Potatoes**

**Rigatoni Marinara**

---

*Choose One Vegetable*

**Grilled Portobello Mushrooms**

with Balsamic Vinaigrette

**Grilled Broccolini**

with Garlic Butter

**Grilled Asparagus**

**Assorted Vegetables**

Zucchini, Yellow Squash, Roasted Red Bell Peppers with  
Extra Virgin Olive Oil and Sea Salt

---

## DESSERT STATION

Enhance your Buffet with a Dessert Station

**Assorted Mini Pastries**

*Choose four:*

Eclairs, Cream Puffs, Opera Cake, Cannoli,  
Napoleons, Tiramisu, Raspberry Crumbles,  
Key Lime Tarts

## KIDS MEAL

Fresh Fruit Bowl

Chicken Tenders & Tater Tots

05/01/2024

PLATED



# PLATED DINNERS

Served with Artisan Breads & Accompaniments  
All entrées are served with local vegetables  
and choice of au gratin potatoes or fresh herb risotto

## THE ISLANDER

---

### SALAD

#### **The Pointe House Salad**

Baby Lettuce, Heirloom Tomatoes, Crisp  
Cucumber, Roasted Vegetables and Red Wine  
Vinaigrette

### ENTRÉES

#### **Grilled Mahi Mahi**

With Citrus Beurre Blanc

#### **Pan Roasted Chicken Breast**

With Roasted Red Pepper Sauce

#### **Roasted Pork Tenderloin**

With a Port Wine Demi-Glace

#### **Vegetarian**

Herb Crusted Tofu with Quinoa,  
Sautéed Spinach and Coconut Curry Sauce

## BAY VIEW

---

### SALAD

#### **Caesar Salad**

Crisp Romaine Lettuce, Classic Caesar Dressing,  
Parmigiano Reggiano and Brioche Croutons

or

#### **Naples Bay House Salad**

Arcadian Lettuce, Tomatoes, Carrots,  
Red Onions, Cucumbers, Balsamic Vinaigrette

### ENTRÉES

#### **Grilled Mahi Mahi and Shrimp**

With Citrus Beurre Blanc

#### **Pan Roasted Chicken Breast**

With Roasted Red Pepper Sauce

#### **USDA Prime New York Strip**

Roasted Whole and Sliced to Order  
with a Red Wine Reduction

#### **Vegetarian**

Herb Crusted Tofu with Quinoa,  
Sautéed Spinach and Coconut Curry Sauce

## KIDS MEAL

Fresh Fruit Bowl  
Chicken Tenders & Tater Tots

05/01/2024

Menus subject to change. Contact us for current pricing.

# PLATED DINNERS

Served with Artisan Breads & Accompaniments  
All entrées are served with local vegetables  
and choice of au gratin potatoes or fresh herb risotto

## BEACH FRONT

---

### SALAD

#### **Strawberry Salad**

Baby Greens, Feta Cheese, Candied Pecans,  
Avocado, Fresh Strawberries  
and Herb Vinaigrette

### ENTRÉES

#### **Slow Roasted Prime Beef Tenderloin**

Served with Natural Au Jus

#### **Pan Roasted Chicken Breast**

With Roasted Red Pepper Sauce

#### **Roasted Chilean Salmon**

Served with Citrus Beurre Blanc

#### **Vegetarian**

Herb Crusted Tofu with Quinoa,  
Sautéed Spinach and Coconut Curry Sauce

## SUNSET

---

### SALAD

#### **Strawberry Salad**

Baby Greens, Feta Cheese, Candied Pecans,  
Avocado, Fresh Strawberries  
and Herb Vinaigrette

OR

#### **Caesar Salad**

Crisp Romaine Lettuce, Classic Caesar Dressing,  
Parmigiano Reggiano and Brioche Croutons

### ENTRÉES

#### **Prime Center Cut Filet Mignon**

Red Wine Reduction

#### **Pan Roasted Chicken Breast**

Roasted Red Pepper Sauce

#### **Fresh Local Gulf Grouper**

With a Lemon Beurre Blanc

#### **Vegetarian**

Herb Crusted Tofu with Quinoa,  
Sautéed Spinach and Coconut Curry Sauce

## KIDS MEAL

Fresh Fruit Bowl

Chicken Tenders & Tater Tots

05/01/2024

Menus subject to change. Contact us for current pricing.

A close-up photograph of a slice of cheesecake. The slice is thick and has a smooth, pale yellow surface. It is topped with a thick, glossy red strawberry sauce that is drizzled over the top and down the side. Several fresh strawberries are scattered on top, some sliced and some whole. A few green basil leaves are also visible, adding a touch of freshness. The background is a plain, light color, making the dessert stand out.

D E S S E R T

# D E S S E R T   E N H A N C E M E N T S

---

*Select One Dessert*

**Flourless Chocolate Decadence Cake**  
Chocolate Sauce, Mixed Berry Salad

**Apple Tart**  
Salted Caramel Sauce

**Opera Cake**  
Layers of Almond Sponge Cake, Layered  
with Mocha Buttercream,

**Carrot Cake**  
Caramel Sauce

**Key Lime Tart**  
Raspberry Drizzle

**Cheesecakes Choices**  
Chocolate  
New York  
Seasonal Fruits

**Artisan Mini Tarts & Pastries -**  
(Selection of Four Per Person)

05/01/2024

*Menus subject to change. Contact us for current pricing.*

A close-up photograph of a wine glass filled with red wine. The glass is positioned on the left side of the frame, with the wine level about halfway up. The background is dark, filled with numerous out-of-focus, circular bokeh lights in warm tones of yellow, orange, and red. A semi-transparent white horizontal band is overlaid across the top of the image, containing the word "BEVERAGES" in a gold, serif font.

# BEVERAGES



# B E V E R A G E S

*All bars include assorted soft drinks and require a Bartender Fee.*

## LUXURY BRANDS BAR

*Includes Domestic, Import, and Craft Beer*

**Liquor:** Grey Goose Vodka, Hendricks Gin, Real McCoy 12-Year-Old Rum, Casa Noble Tequila, Macallan 12 Year Old Scotch, Maker's Mark Bourbon

**Wine:** Tolloy Pinot Grigio, Ferrari Carrano Tré Terre Chardonnay, Erath Resplendent Pinot Noir, Unshackled by Prisoner Cabernet Sauvignon

## PREMIUM BAR BRANDS

*Includes Domestic and Import Beer*

**Liquor:** Tito's Vodka, Tanqueray Gin, Bacardi Rum, Cazadores Reposado Tequila, Dewar's Scotch, High West Whiskey

**Wine:** Santa Christina Pinot Grigio, Mer Soleil Chardonnay, Meiomi Pinot Noir, Katherine Goldschmidt Cabernet Sauvignon

## HOUSE BAR BRANDS

*Includes Domestic Beer*

**Liquor:** Vodka, Gin, Rum, Tequila, Scotch and Whiskey

**Wine:** Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon

## ON CONSUMPTION BAR

*Pricing Per Drink or Cocktail*

Liquor  
Wine  
Import Beer  
Domestic Beer  
Sodas

# B E V E R A G E S

## DOMESTIC BEER

Michelob Ultra, Bud Light, Budweiser, Yuengling,  
Coors Light and Miller Lite

## IMPORT BEER

Heineken, Heineken Zero, Stella Artois and Corona

## CRAFT BEER & SELTZERS

Funky Buddha Floridian and Black Cherry White Claw

## CHAMPAGNE TOAST

## COGNAC & CORDIALS

*Please Inquire for Pricing*

Amaretto Disaronno, Bailey's Irish Cream,  
Grand Marnier, Kahlua, Romana Sambuca, B&B, and Remi  
Martin, Courvoisier Courvoisier Cognac

## SPECIALTY BARS

*Please Inquire for Pricing*

Poolside Punch, Limoncello Mojito, Skinny Piña Colada,  
Blueberry Lemonade, Watermelon Cucumber Refresher,  
and Custom Margaritas

## AFTER DINNER COFFEE SERVICE

Total guest count or by individual consumption

## KID'S BEVERAGE PACKAGE

Children 12 and under

05/01/2024

*Beverage menus subject to change. Contact us for current pricing.*

# W E D D I N G   G U I D E L I N E S

With a signed wedding agreement we are pleased to offer a complimentary menu tasting upon request for plated dinner events with a food and beverage minimum of \$15,000 or greater. An appointment can be scheduled with the Weddings & Events Manager. Tastings are scheduled on select weekdays from 2pm to 4pm. The tasting is for a maximum of three people. An additional charge per extra person will apply. Alcoholic beverages are an extra charge.

No outside food or beverage may be brought into Naples Bay Resort & Marina. Client can provide special occasion cakes from established and licensed bakeries - with prior notice.

We are happy to discuss customizing items on our wedding menu.

Advanced notice is required to accommodate special dietary requests. On-site requests will be accommodated to the best of our abilities.

Children's menus are available for kids 12 & under.

The cake cutting is included in the signature wedding package.



# W E D D I N G   G U I D E L I N E S

To reserve a specific event date, we require a signed agreement and an initial deposit.

All details of the wedding event (vendor arrangements, day of timeline) must be finalized at least 21 days prior to event.

Final guest count and signed Wedding Banquet Event Orders (BEO's) are due at least 14 days prior to event.

Final payment is due 10 days prior to the event. Should the final guarantee number of guests not be received 14 days prior to your event, the contracted number of guests will be the basis for the billing charges. Any additional charges incurred during the event will be invoiced to the client within ten business days after the event.

All indoor events must conclude by 11:00 pm. Any events that go beyond the contracted time will be subject to additional hourly fees. All outdoor events must finish by 10:00 pm due to local noise ordinance.

A Professional Wedding Planner is recommended. Our minimum requirement is for a Licensed Day-of-Coordinator. A Coordinator will take care of the fine details while our Catering & Events Manager is your liaison with the Resort.

All contracted event vendors must provide Naples Bay Resort & Marina with the required insurance documents for pre-approval 30 days prior to your event date.

All personal items provided in advance by the bride and groom must include an inventory list and have a designated person to set up and teardown the items by the end of the night. Everything must be removed from The Pointe and Pointe Patio prior to midnight.

Naples Bay Resort & Marina is not responsible for any lost or stolen items left after an event.

A standard service charge of 24%, along with applicable sales tax, is applied to all food and beverage. Outdoor venues are subject to 27% service charge.

# W E D D I N G   G U I D E L I N E S

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. As a licensee, Naples Bay Resort is responsible for the administration of those regulations. It is policy that no alcoholic beverages may be brought into the resort at any time. Naples Bay Resort also reserves the right to refuse service of any alcoholic beverages to a visibly intoxicated guest.

Special beer, wine and liquor requests outside the brands found in the wedding menus will require a minimum order and purchase amount.

Events lasting longer than 4 hours will be charged additionally per hour, per bartender.

The Signature Wedding Package includes One bartender fee for a 4- hour reception for up to 75 guests. Additional bartenders for more than 75 guests and over 4 hours will be charged a different amount.



# YOUR NAPLES DESTINATION WEDDING

## GUEST ROOMS FOR YOUR FAMILY AND FRIENDS

For your guests visiting from out of town, you can offer exceptional convenience and experiences when they stay on-site at the luxurious Naples Bay Resort & Marina.

### Luxury Guest Room Amenities & First-Class Facilities

Luxury Suites and Bathrooms  
Water View Balconies  
Premium Mattresses and Linens  
Access to The Exclusive Naples Bay Club  
Complimentary Wi-Fi  
Unique Marina Location  
Close to Downtown Naples

Ask us about discounted rooms for your family and friends.







## Naples Bay Resort & Marina

---

FOR MORE WEDDING INFORMATION, CALL (239) 530-5431

1500 FIFTH AVENUE SOUTH NAPLES, FLORIDA 34102

[NAPLESBAYRESORTWEDDINGS.COM](http://NAPLESBAYRESORTWEDDINGS.COM)

---