

Something Old. Something New. Something Borrowed.

... Something Blue.



Shepherd's Beach Resort on Clearwater Beach is one of the most popular beach wedding venues on the east coast of Florida. Ceremonies are held on a private and secluded section of beach, directly on pure white sand, offering a gorgeous picturesque background of the Gulf of Mexico's breathtaking sunsets. Receptions are held at one of many venues with the same unbeatable ambiance. Our catering staff whips up fantastic meals, that your guests are sure to enjoy! Contact a Catering Sales Manager to start planning the perfect beachfront wedding of your dreams!

800.237.8477 • www.shephards.com • 619 So. Gulfview Blvd. • Clearwater Beach, FL 33767

General Information

Ceremonies:

Ceremonies may be held on our private beach for events reserved with Wave Ballroom, Ocean Flame Restaurant, Dolphin Room, Pool Terrace & Tiki Pavilion. Ceremony fee includes location, wedding chairs, AV support, and indoor space in the event of inclement weather.

Deposits & Guarantees:

A non-refundable deposit of \$500.00-\$1,000.00 is required to secure your space and date. The deposit is applied towards the final balance. The final guest count and final payment must be given to the Catering Sales Manager fourteen (14) days prior to the function. If a guarantee is not called in, the approximate attendance at the time of booking or the total guests served, whichever is greater will be charged.

Food and Beverage:

All food and beverage must be provided and served by Shephard's Beach Resort, according to Florida State and County Law. Hotel policy does not allow any removal of food and beverage from the premises during or after a catered function. Each space requires a food and beverage minimum. The prices listed are subject to proportional increases to meet increased cost of supplies or operations for events reserved more than 90 days in advance.

Children's Meals:

A discounted children's meal is available for \$16.00 per guest ages 3-11 years old. Includes Chicken Fingers, French Fries and Fruit Cup.

Alcohol:

Florida law requires the hotel to request photo identification for any persons under the age of 30 and reserves the right to refuse alcohol service if the person is under the legal drinking age or fails to provide proper identification.

General Information Continued...

Decorations:

You are welcome to decorate our spaces for your special event; however, all décor must be approved by your Catering Sales Manager prior to making any commitments. Extensive setup or tear down time will carry additional fees and be determined on a case by case basis. You are responsible for removal of all décor brought on to the property after your event unless prior arrangements have been made.

Valet Parking:

Complimentary for wedding guests the day of event.

Incentives:

The hotel offers a complimentary two (2) night stay in our Standard Room for the Bride and Groom, if a food and beverage minimum of \$3,500.00 before taxes and service charge is met. You may upgrade your stay to a suite for an additional \$125.00, plus tax, per night, based on availability.

Wedding & Vow Renewal

(Available Only with Reception Package)

Ceremony Fee

\$975.00

Includes: Location, Wedding Arch, Fencing, up to 120 Chairs, Ceremony Rehearsal and Sales Manager's Assistance Getting Down the Aisle
Indoor space in case of inclement weather.

Bottled Water (optional - per case in iced bin)

\$ 15.00

If the ceremony is taking place during the time we have live entertainment outside, the band will cease playing for a short time for the wedding ceremony.

Check out our Facebook page,
Weddings at Shephard's Beach Resort!

Sand Dollar Package

Buffet Meal

Hors D'oeuvres: Choice of Three (3)

(To be Butler Passed or Buffet Style)

Hot:

Vegetable Egg Rolls
Spanakopita
Beef Empanadas w. Salsa Rojo
Bacon Wrapped Scallops
Cod Nuggets with Dilled Tartar Sauce
Pot Stickers with Pork or Chicken

Cold:

Spicy Tuna Cucumber Cups
Bruschetta w. Crostini
Prosciutto Wrapped Melon
Grouper Ceviche
Watermelon Gazpacho Shooters
Cheese Board w. Crackers
-Upgrade to Artisan Cheese \$5.00++ pp
-Upgrade to Artisan Cheese, Fruit Spread, &
Charcuterie \$7.00++ pp

Salad Selection: Choice of One (1)

Spring Salad: Mixed Greens with Candied Walnuts, Sundried Cranberries, Tomatoes, Cucumbers, Mandarin Oranges, and Gorgonzola Cheese. Served with a Raspberry Vinaigrette.

Caesar Salad: Romaine Hearts tossed in our Homemade Caesar Dressing, topped with Croutons & Shaved Asiago.

Caprese Salad: Tomatoes, Mozzarella Cheese, Basil, Olive Oil and Balsamic Glaze

Raw Bar Selection: Choice of One (1)

If Choosing Two (2) Items, add \$3.00++ per person

Oysters on the Half Shell: Served with Cocktail Sauce, Lemons & Saltines

Peel n Eat Shrimp: Steamed Shrimp Served with Cocktail Sauce

Lox: Served with Capers, Red Onions & Chopped Hard Boiled Eggs

Smoked Fish Spread: Served Artisan Crackers & Vegetables

Pasta Selection: Choice of One (1)

If Choosing Two (2) Items, add \$3.00++ per person

Choice of Pasta: Cavatappi, Penne, Bow-Tie or Linguine served with Marinara, Alfredo, Carbonara or Olive Oil with choice of Spinach, Roasted Red Peppers, Artichoke Hearts or Mushrooms.

You may add the following seafood options for an additional **\$5.00++ per person:**

Clams, Mussels, Shrimp or Calamari.

Sand Dollar Package Continued...

Carving Stations: Choice of One (1)

If Choosing Two (2) Items, add \$5.00++ per person

Roast Beef: Served with Au Jus & Horseradish Sauce

-Substitute Prime Rib add \$5.00++ per person

Honey Glazed Ham: Glazed with Brown Sugar, Honey & a touch of Cinnamon with Pineapple Dipping Sauce

Pork Loin: with Homemade Caramelized Applesauce

Seafood Entrees: Choice of One (1)

If Choosing Two (2) Items, add \$5.00++ per person

Baked Grouper: Topped with Lemon Butter, White Wine & Breadcrumbs

Blackened Mahi: Served with a Mango Coulis

Coconut Shrimp: Served with Orange Ginger Sauce

Korean BBQ Salmon: Pomegranate Sweet & Spicy BBQ Glazed Salmon

Seafood Au Gratin: Lump Crab, Shrimp & Lobster served in a Cream Sauce with Gouda and Pepper Jack Cheese

-Additional \$5.00++ per person

Stuffed Flounder: Stuffed with Crab Imperial & Topped with Lemon Beurre Blanc

-Additional \$5.00++ per person

Meat Entrees: Choice of One (1)

If Choosing Two (2) Items, add \$5.00++ per person

Chicken Marsala: Lightly Seared & Finished with a Mushroom Marsala Demi-Glace

Chicken Francaise: Dipped in Egg Batter, Sautéed & Finished with a White Wine Lemon Butter Sauce

Curry Coconut Chicken: Slow Cooked Chicken Breast in Coconut Milk, Thai Chili, Red Curry, & Lime

Cranberry & Walnut Pork Loin: Pork Roulade with Walnut Stuffing & Cranberry Chutney

Marinated Grilled Flank Steak: Sliced & Served with a Chimichurri Sauce

Braised Short Ribs: Oso Bucco Style Braised Beef Short Rib with Demi-Glace

-Additional \$7.00++ per person

Accompaniments: Chef will Choose Sides that Compliment your Entrees

This Package includes:

4-Hour Open Host Bar – Premium Brands Bar. **Frozen drinks are NOT included.**

White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash, Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

\$139.00 per Person Inclusive

Top Shell Package

Plated Meal

Cocktail Hour

Hors D'oeuvres: Choice of Three (3)

(To be Butler Passed or Buffet Style)

Hot:

Vegetable Egg Rolls
Spanakopita
Beef Empanadas w. Salsa Rojo
Bacon Wrapped Scallops
Cod Nuggets with Dilled Tartar Sauce
Pot Stickers with Pork or Chicken

Cold:

Spicy Tuna Cucumber Cups
Bruschetta w. Crostini
Prosciutto Wrapped Melon
Grouper Ceviche
Watermelon Gazpacho Shooters
Cheese Board w. Crackers
-Upgrade to Artisan Cheese \$5.00++ pp
-Upgrade to Artisan Cheese, Fruit Spread, &
Charcuterie \$7.00++ pp

First Course

Salad Selection: Choice of One (1)

Spring Salad: Mixed Greens with Candied Walnuts, Roquefort Crumbles, Mandarin Oranges, Yellow and Red Grape Tomatoes and Fresh Raspberries.

Served with a Raspberry Vinaigrette.

Caesar Salad: Romaine Hearts tossed in our Homemade Caesar Dressing, topped with Croutons & Shaved Asiago.

Caprese Stack: Yellow and Vine Ripe Tomatoes, Mozzarella Cheese, Basil, Olive Oil and Balsamic Glaze

Second Course

Entree Selection: Choice of Three (3)

Placed Cards with Guest Selection are Required

\$150.00 Petite Filet Mignon: All Steaks Grilled to Same Temperature and Served with Au Gratin Potatoes, Stuffed Roma Tomato with Spinach, Baby Carrots, Bay Beet and Finished with a Bordelaise Sauce

\$145.00 New York Strip: All Steaks Grilled to Same Temperature and Served with Port Wine Shallot Demi-Glace and Garlic Whipped Potatoes, Asparagus and Baby Carrots.

\$135.00 Stuffed Chicken Breast: Filled with Boursin Cheese, Spinach, Prosciutto, Seared then Roasted, Served with a Portobello Demi and Accompanied with Baby Carrots, Stuffed Florentine Tomato and Creamy Parmesan Risotto.

Top Shell Package Continued...

\$135.00 Chicken Francaise- Dipped in Egg Wash and Served with a Lemon Butter White Wine Sauce and Haricot Vert, Baby Carrots and Angel Hair Pasta.

\$135.00 Pan Roasted Salmon- Served on a Bed of Sautéed Spinach, Shiitake Mushrooms and Roasted Tomatoes. Drizzled with Lemon, Anisette Butter Sauce and Served with Angel Hair Pasta.

\$135.00 Caribbean Style Mahi Mahi- Jerk Seasoned and Grilled. Served with A Mango Chutney and Yellow Rice, Plantains and Black Beans.

This Package includes:

4-hour Open Host Bar – Premium Brands bar. **Frozen drinks are NOT included.** Linen Tablecloths, White Napkins & Chair Covers with Colored Sash, Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

Theme Wedding Menus

Coastal Cuisine

Blackened Catch of the Day
Chicken Francaise
Carne Asada w/ Chimichurri
Grilled Swordfish w/ Tropical Fruit Coulis
Garlic Mashed Potatoes
Vegetable Medley
Tomato & Mozzarella w/ Fresh Herbs
Field Greens Tossed Salad
Bread Sticks

This Package Includes:

Tax & Service Charge, Setup & Linens, Buffet & Soft Beverage, Cake Cutting (Cake NOT PROVIDED), Champagne Toast, Chair Covers & Colored Sash

2 Hour Open Host Bar- "Call Brand" single liquor mixed drinks, house wine, domestic & imported draft beer and domestic can beer. **Frozen drinks not included**

OR

Caribbean Fare

Blackened Rib Eye Island Style
Mahi Mahi with Pineapple Salsa
Pan Seared Chicken w/ Pineapple Teriyaki
Citrus Shrimp in Shell w/ Peppers & Onions
Jerk Pork Tenderloin
Yellow Rice w/ Ham
Grilled Fresh Vegetables
Maui Tri Colored Tomato Salad
Rolls & Butter

These Packages Include:

Tax & Service Charge, Setup & Linens, Soft Beverage, Cake Cutting (Cake NOT PROVIDED), Champagne Toast, Chair Covers & Colored Sash

2 Hour Open Host Bar- "Call Brand" single liquor mixed drinks, house wine, domestic & imported draft beer and domestic can beer. **Frozen drinks not included**

\$119.00 per Person Inclusive

Liquor Service

Open Host Bar Types –The tax and service charge are included in the hourly price. Hours must be consecutive. Shots are excluded.

- **“Call Brand”** single liquor mixed drinks, house wine, domestic & imported draft or canned beer. Brands include but are not limited to Absolut, Captain Morgan, Canadian Club, Jim Beam & Jose Cuervo Gold.
 - **You may add a Call Brand Hourly Host Bar:**
 - **\$29.00 for Two (2) Hours, Per Person**
 - **\$35.00 for Three (3) Hours, Per Person**
 - **\$41.00 for Four (4) Hours, Per Person**
- **“Premium Brand”** mixed drinks with up to 2 liquors, house wine, domestic & imported draft or canned beer. Brands include but are not limited to Stoli, Cruzan, Jack Daniels, Bombay & 1800 Gold.
 - **You may add a Premium Brand Hourly Host Bar:**
 - **\$32.00 for Two (2) Hours, Per Person**
 - **\$42.00 for Three (3) Hours, Per Person**
 - **\$52.00 for Four (4) Hours, Per Person**
- **“Super-Premium Brand”** mixed drinks with up to 3 liquors, house wine, domestic & imported draft or canned beer. Brands include but are not limited to Grey Goose, Ketel One, 10 Cane, Crown Royal, Makers Mark & Dewars.
 - **You may add a Super-Premium Brand Hourly Host Bar:**
 - **\$41.00 for Two (2) Hours, Per Person**
 - **\$50.00 for Three (3) Hours, Per Person**
 - **\$65.00 for Four (4) Hours, Per Person**
- **Prices subject change depending on liquor type.**

\$100 bartender fee is required for all non-guaranteed bar service.

Preferred Vendor List

Florists

Open Air Designs
LeeAnna McDaniel
727-443-1963
Leeanna.openairdesigns@gmail.com

Save the Date Florida
Danielle Zechmann
813-924-2274
savethedateflorida@gmail.com

Bakeries

Chantilly Cakes
Desiree Chamberlin
(727) 530-0300
information@chantillycakes.com

Alessi's Bakery
Melissa
813-879-4544
www.alessi.com

Photography/Videography

Loft Five-Nineteen
Traci & Andrew Lang
941-648-9664
Loft519@gmail.com
www.loftfivenineteen.com

AVSTAT Media
Kristen
813-770-8725
www.avstatmedia.com

Unique Entertainment

Brandon James (House DJ)
djbrandonjames@gmail.com

Events Done Right
Ed Grube
727-460-7219
www.eventsdonerighttampabay.com

Sounds Great Entertainment
Rick Pegram
727-541-6862
soundsgreatrp@aol.com

Officiants

Rev. Rick Lackore
813-504-8728

A Beautiful Wedding in Florida
Charmaine Doumanian
727-641-3374
Charmained52@gmail.com
www.abeautifulweddinginflorida.com

Hair & Make-up

VIP Beauty Stylist
Angela DiLeone
412-610-9612
www.vipbeautystylist.com

We Glam You Glow
Megan Novara
262-354-4003
www.weglamiyouglow.com

Specialty Providers

Dress Steamer (Will Come to Hotel)
Monta – 727-831-8201

Scott Cleaners
727-584-8382