



PINK SHELL
BEACH RESORT & SPA

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, if you will, a sunset that takes your breath away. Now, imagine this is the setting for your wedding. From fabulous food to fragrant flowers to bridal party facials we can help you create the tropical, beach resort wedding of your dreams

Pink Shell Beach Resort and 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 JoJo's Restaurant, Bongo's Bar & Grill, Coconut's pool bar, 3 heated pools, Sparky's Fun Park, water sports, marina with dock slips, family recreation programs, Aquagene Spa, and Audrey's a retail store.

Please call us to request additional information, so we may discuss the details of your wedding or to schedule an appointment to visit our wonderful facilities. This is a very special time for you and your loved ones and we would be honored to offer our experience and professionalism to help you celebrate this occasion.

We look forward to the opportunity to make your event very memorable for you!

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

Ceremonies Include:

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

All reception locations can accommodate up to 140 guests

Receptions Include:

- ~60" Round Tables and Chairs
- ~White House Linens and White Skirting
- ~White Classic Dinnerware and silverware
 - ~House Center Pieces
 - ~Votive Candles 4 per table
- ~Dance Floor for indoor receptions only
- ~Tiki Torches for Outdoor Locations

2008

Buffet Wedding Packages

Packages: Include reception site, (Except Captiva Ballroom),
four hour 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
carrots 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
Serves 30 guests

Herb Crusted Strip Sirloin
Sweet shallot morel glace, sliced baguettes
Serves 30 Guests

Roast Rack of Veal
Demi Glace, whole grain bread
Serves 20 Guests

Oven Roasted Turkey Breast
Cranberry relish, semolina rolls, giblet gravy
Serves 30 Guests

Baked Side of Salmon en Croute with Spinach and Boursin
serves 30 Guests

Roast Prime Rib of Beef
Horseradish sauce, au jus, artisan rolls
serves 25 guests

Bone in Ham
Whole Grain Mustard, Pineapple Chutney, Rolls
serves 50

Roast Leg of Lamb
Mint Jelly, Pan Jus, Lavash
serves 30 Guest

All carving stations include appropriate condiments and fresh rolls

Plated Wedding Packages

Butler Passed Horsd'oeuvres

Choice of four from list

*

Soups

Choice of one

New England Clam Chowder

Chilled Mango with Mint

Creamy Chilled Cucumber

Lobster Bisque

Salads

Choice of one

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

Entrée Selections

Selection I

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

Roast Tenderloin medallions, subtle herbs and rich demi glace

Pan Roasted Shrimp, crisp pancetta and papaya relish

Bronzed grouper, drizzled with citrus aioli

Grouper with crabmeat, roast tomato and red pepper sauce

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

Petite Filet with Mango Essence and Demi Glace

Selection II

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 glace.

Starch

Choice of one from list

*

Vegetable

Choice of one from list

*

Fresh Rolls and butter

Freshly Brewed Coffee, Tea and Decaf

Counts for choice of two or more entrees due 2 weeks prior to function.

Butler Passed Horsd'oeuvres List

*

Artichoke Hearts Stuffed with Blue Cheese Mousse
Lemon Grass Chicken skewers
Conch Fritter
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
Coconut Lobster Skewer
Brie with spiced Apples
Mushroom Caps with Escargot and Boursin Cheese
Fresh Mozzarella, Plum Tomato and Basil on Crostini
Beef Hibachi
Mini Crab cake with Chipotle Aioli
Tempura Coconut Shrimp
Filet Mignon in Bacon
Wild Mushroom Tart
Brie with Spiced Apple and Raisin

Signature Salads

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Tropical Fruit Salad with Midori and toasted coconut
Roasted Vegetable salad with Balsamic and white truffle oil
Grape tomato with fresh Ciliegine mozzarella and basil
Tropical Fruit Display
Tossed field greens with Stilton Blue Cheese Balsamic Vinaigrette
Fusilli Mediterranean Pasta with Feta and Kalamata Salad
Grilled Asparagus with Brie and Sweet Pear Vinaigrette
Ceviche Citrus Marinated Shrimp, Scallop and Conch
Asian Chop Salad with Sweet-spicy Ginger dressing

Chefs Starch

*

Oven Roast Fingerling Potato
Garlic Smashed Yukon Gold Potato
Blended Rice
Jasmine Rice
Crushed Ginger Sweet Potato
Caviar Blend Rice
Purple Sticky Coconut Rice

Chefs Vegetable

*

Steamed Asparagus
Shoe String Vegetable
Grilled Vegetable
Steamed Broccoli
Mandoline Vegetable
Steamed Broccoli with Carrot