

formal wedding brunch

(Brunch Menu is available from 9am–4pm)

THREE-HOUR BEVERAGE SERVICE

Mimosa Bar

Sparkling Champagne and Fresh Orange Juice, Fresh Fruit Garnish

Bloody Mary Bar

Absolut Vodka, Pickle Spears, Green Olives, Celery Stalks, Mushrooms, Pearl Onions, Green Pepper Rings

Assorted Soft Drinks

BRUNCH MENU

Chilled Florida Orange Juice, Grapefruit Juice, Tomato Juice

Fresh Seasonal Berries and Sliced Fruit

Home Baked Pastries and Fruit Breads

Chef's Choice of Two Salads

Crisp Applewood Smoked Bacon Rasher, Country Sausage Links

Fresh Seasonal Vegetable Medley

Honey Dijon Glazed Chicken Breast

Almond Crusted Malaysian Grouper with Scallions

Beurre Blanc over Wild Rice Pilaf

Roasted Baby Red Potato Wedges

Scrambled Eggs with Cheddar Cheese OR Eggs Benedict

Cinnamon French Toast OR Buttermilk Pancakes

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA AND MILK

TWO HOUR SPECIALTY STATION

Manned by a chef, prepared in room

Herb Crusted Slow Roasted Beef Sirloin OR Carved Dijon Glazed Ham

\$50 PER ADULT

Children ages 4–12: \$31; under age 4: complimentary

All prices are per person. A 22% service charge and applicable sales tax will be added to package price.