



isla bella

BEACH RESORT

THE WEDDING COLLECTION





FOREVER STARTS AT *Isla Bella*

Congratulations on your engagement! We are honored that you are considering Isla Bella Beach Resort as the venue to celebrate this momentous occasion. Your wedding is more than just a special day, it's the foundation of your future, and we are committed to providing you a thoughtfully crafted, elegant experience that reflects your unique love.

The following is a guide to our Wedding Collection, which is designed to lessen the stress of wedding planning by offering a collection of inclusive wedding packages based upon your event's size.

Each of the packages are customizable and we encourage you to work with our team to create the wedding of your dreams.

Happy Planning
-Isla Bella Wedding Team



VENUE

Oceanfront ceremony, cocktail, and reception spaces.
Indoor space will be secured as backup in case of inclement weather.

EXPERIENCE

- Package based on 4 hours and includes one hour of Cocktails and 3 hours of Dinner Reception. (Please inquire about extending your event.)
- Menu tasting for up to 2 guests
- Preferential guest room rates and room-block offerings
- Wedding couple's hotel accommodation for the wedding night
- Exclusive access to Isla Bella's hand-selected list of preferred vendors

DINING

- A curated selection of four chef-crafted hors d'oeuvres passed during cocktail hour.
- Your choice of a two-course plated menu, elegant buffet, or interactive dining stations (based on venue selection).
- Complimentary wedding cake cutting and service
- Dedicated bartenders, servers and resort catering manager
- Vegetarian and special dietary options available upon request
- We reserve the right to change menu items based on market availability and Chef's expertise.

REFRESHMENTS

- Fruit infused water at ceremony
- 4-hour hosted bar
- Welcome Drink
- Sparkling Prosecco toast at the dinner
- Table-side wine service
- Coffee and Tea Service

SET UP

- Elegant floor-length linens and napkins in white, champagne or ivory (upgrades available).
- A variety of table designs, including round, rectangular, cocktail, and highboy.
- Chiavari chairs for both ceremony and reception.
- Complete place settings including china, silverware, and acrylics.

FOOD AND BEVERAGE MINIMUM

The minimum required food and beverage spend begins at \$18,000 for Friday and Saturday nights. To inquire about weekday minimums, please contact Catering Sales Manager.

SITE FEES

This fee covers the use and setup/tear down of the venues.

	FALL - SPRING (OCT-JUNE)	SUMMER (JULY - SEPT)
Saturday starting at:	\$8,000	\$5,500
Friday & Sunday starting at:	\$7,000	\$4,000
Monday–Thursday starting at:	\$5,500	\$3,500

Signature Wedding Package

4-HOUR HOSTED BAR

INCLUDED WITH THE PACKAGE

Sky Vodka
Bacardi Superior Rum
Cazadores Tequila
Beefeater Gin
Jim Beam Bourbon
Dewars Scotch
Canadian Club Whiskey
Choice of 2 House Wines
Choice of 2 Imported & 2 Domestic Beers
Assorted Mixers, Juices, Soft Drinks & Garnish

WELCOME DRINK

CHOICE OF ONE

MARRY ME MAI TAI

A romantic twist on the island classic – premium rum, fresh lime, and tropical fruit juices layered with a splash of almond and orange liqueur, finished with a cherry and pineapple garnish.

THE MAIN SQUEEZE

A Florida Keys-inspired refresher featuring Deep Edy's Lemon Vodka, tangy key lime, sparkling soda, and a hint of sweetness.

**** Also available in a zero-proof twist**

BLUSHING BERRY LEMONADE

Freshly squeezed lemonade infused with muddled seasonal berries and a splash of premium vodka.

**** Also available in a zero-proof twist**

SPECIALTY COCKTAILS

ORANGE OR GRAPEFRUIT CRUSH | \$225 Per Gallon
Freshly pressed Florida juices, vodka, triple sec, and a splash of soda – crisp, bright, and refreshing.

ESPRESSO MARTINI | \$16 Per Person

A rich blend of espresso, vodka, and coffee liqueur with a velvety crema finish

APEROL SPRITZ | \$16 Per Person

A sparkling marriage of Aperol, prosecco, and soda water – light, citrusy, and delightfully effervescent, perfect for raising a glass to forever.

TROPICAL ENHANCEMENTS

TROPICAL FRUIT GARNISH DISPLAY

Exotic garnishes like dragon fruit, starfruit, pineapple wedges, fresh berries, edible orchids, and dehydrated citrus wheels. | **\$8 Per Person**

FROZEN MARGARITAS

Classic lime margaritas blended icy-cold and served with salted or Tajín rims. | **\$325 Per Gallon**

PIÑA COLADAS

A tropical classic blended smooth with rum, pineapple, and coconut cream. Served with toasted coconut rims for a show-stopping presentation. | **\$325 Per Gallon**

Add **A SWIRL OF STRAWBERRY PURÉE** for a vibrant “sunset” effect. | **\$15 Per Gallon**

FROSÉ (Frozen Rosé Wine)

Rosé wine blended with strawberries and citrus for a refreshing, icy sip. Served in wine glasses for a chic presentation. | **\$325 Per Gallon**

PINEAPPLE WHIP

A creamy pineapple frozen treat, spiked with Pineapple Rum. Perfectly presented in martini glasses with tropical umbrella accents. | **\$325 Per Gallon**





Cocktail Hour

HORS D'OEUVRES | CHOICE OF FOUR

COLD

- Tomato, Whipped Ricotta, Pesto Bruschetta with Balsamic Drizzle
- Hummus, Olive Relish, Cucumber Leaf | **GF** | **V**
- Caprese Skewers | **GF**
- Cajun Chicken Salad on Endive | **GF**
- Conch Salad Shooters, Pineapple, Jalapeño | **GF**
- Key West Shrimp Cocktail | **GF**
- Smoked Salmon, Citrus cream Cheese Roulade, Fennel Dust, Crostini

HOT

- Pear and Brie, Phyllo Beggar's Purse
- Truffle Mac and Cheese
- Asian Spring Roll, Sweet Chili Sauce
- Mini Beef Wellington, Horseradish Dijon Crème Fraiche
- Short Rib and Manchego Empanada, Smoked Paprika Dip
- Mini Beef Slider, Vermont Cheddar Cheese, Bacon Jam
- Mini Beef Taco, Cotija Cheese, Pico, Guacamole, Corn Tortilla | **GF**
- Chicken Empanada, Cilantro Crème Fraiche
- Mini Chicken Taco, Cheese, Chipotle Cream, Corn Tortilla | **GF**
- Coconut Shrimp, Orange Red Chili Sauce
- Conch Fritter, Calypso Sauce

UPGRADES | *Price per person*

- Crab Cakes with Remoulade | **\$3.00**
- Bacon Wrapped Scallops | **\$2.00** | **GF**
- Beef Tartare, Horseradish Crème Fraiche, Toasted Brioche | **\$2.00**
- Tuna Poke, Key Lime Wasabi Aioli, GF Soy Sauce | **\$2.00** | **GF**
- Seaweed Cones with Mango Chicken Salad | **\$3.00** | **GF**
- Shrimp and Grits | **\$2.00**

Cocktail Hour Enhancements

PRICING BASED ON ONE-HOUR SERVICE.

CRISPY VEGETABLE DISPLAY | \$350 Per Platter (Served up to 25 People)

Crudit  of Cucumbers, Carrots, Celery, Heirloom Cherry Tomatoes, Yellow Peppers with Garden Spinach Ranch and Hummus Dip

DOMESTIC CHEESE DISPLAY | \$400 Per Platter (Serves up to 25 People)

A variety of Hard, Soft, and Crumbled Cheeses, Berries, Fruit Preserves, Assortment of Grilled Breads, Crostini and Crackers

DOMESTIC CHARCUTERIE DISPLAY | \$400 Per Platter (Serves up to 25 People)

A variety of Hard, Soft, and Crumbled Cheeses, Cured Meats, Mixed Olives, Giardiniera, Grain Mustard, Fruit Preserves, Assortment of Grilled Breads, Crostini, and Crackers

SEAFOOD DISPLAY ON ICE | \$MP Minimum of 50 Pieces Each

All Seafood Displays served with Lemon Wedges, Tabasco Sauce, Cocktail Sauce, Mignonette Sauce, & Horseradish.

- Conch Salad Shooters
- Snapper Ceviche Shooters
- Jumbo Shrimp Cocktail
- Oysters on the Half Shell
- Sno Crab Claws
- Cracked Stone Crabs (seasonal)

SUSHI STATION | \$9.00 Per Piece (Minimum of 24 Pieces Per Variety)

- California
- Spicy Tuna
- Philadelphia
- Rainbow
- Spicy Yellowtail
- Vegetarian

SLIDER DISPLAY | \$9.50 Per Piece (Minimum of 25 Pieces Each)

- Sirloin Beef Sliders with White Cheddar Cheese and Bacon Onion Jam
- Slow Cooked Pulled Pork with Guava BBQ Sauce and Crispy Onion Straws
- Buffalo Chicken Sliders with Blue Cheese Crumbles
- Fried Chicken Sliders with Pickles and Paprika Aioli
- Roasted Vegetable Sliders with Pesto Aioli

The Curated Dining Experience

Please select a maximum of two single entrées or one duo plate.
Higher priced entree will apply when offering two selections.
Plated meals are only available in hibiscus ballroom or town square venues.

FIRST COURSE | SELECT ONE

- Spinach Salad, Chopped Egg, Red Onion, Bacon, Sweet Onion Vinaigrette
- Wedge Salad with Roquefort Cheese Candied Walnut, Watermelon Radish & Honey Mustard Balsamic Vinaigrette
- Classic Caesar with Baby Romaine with Toasted Garlic Croutons & Caesar Dressing
- Heirloom Tomato Fresh Mozzarella, Baby Arugula, Basil Pesto Vinaigrette
- Tuscan Salad Baby Romaine Spears with Roma Tomatoes, Radicchio & Rustic Croutons with Creamy Balsamic Parmesan Dressing

UPGRADE | \$8 Per Person:

- Burrata Salad with Mixed Stone Fruit, Honey Drizzle, Mesclun Greens, and Drizzle of Balsamic Glaze

PLATED ENTREES | SELECT UP TO TWO

Selections must be indicated on place cards.

- Herb Roasted Airline Chicken, Lemon Thyme Jus | **\$269 Per Person**
- Grilled Pork Tenderloin with Roasted Balsamic Pineapple Compote | **\$269 Per Person**
- Blackened Mahi-Mahi Lemon Butter, Pineapple Salsa | **\$289 Per Person**
- Herb Crusted Grouper Chickpea Chorizo Broth | **\$269 Per Person**
- Braised Short Ribs with Red Wine Demi | **\$279 Per Person**
- Grilled Tenderloin Demi-Glace | **\$289 Per Person**

MAKE IT A DUET | \$35 Per Person

Enhance any plated entrée by adding one of the following premium proteins:

- **PRAWNS** – Succulent, garlic butter–glazed prawns, perfect for adding a delicate seafood touch.
- **LOBSTER TAIL** – Tender, buttery lobster tail, elegantly paired with your selected entrée.
- **MEDALLIONS OF BEEF TENDERLOIN** – Juicy and tender cooked to perfection for a rich and flavorful addition.

If choosing a duet, the couple must select one entrée and one enhancement for all guests. Multiple duet combinations are not permitted.

PLATED DINNER SIDES | SELECT ONE OF EACH

STARCH

Butter Whipped Garlic Mashed Potatoes
Roasted Red Bliss Potatoes with Fresh Herbs
Lemon Saffron Basmati Rice
Parmesan Risotto
Wild Mushroom Polenta

VEGETABLE

Baby Carrots with Brown Sugar Cardamom Butter
Grilled Garlic Asparagus
Baby Broccolini in Shallot Butter
Roasted Bundle of Vegetables

Dinner served with Freshly Baked Rolls and Honey Butter





The Island Banquet

Select one of the following options. Available in all Venues.

LIGHTHOUSE BUFFET | \$279 Per Person

- Baby Mixed Greens, Orange Supremes, Toasted Almonds, Crumbled Goat Cheese, Balsamic Vinaigrette
- Baby Spinach & Curly Endive, Roasted Palm Hearts, Roasted Corn, Honey Papaya Seed Dressing.
- Blackened Mahi-Mahi with Pineapple Salsa
- Mojo Boneless Chicken Thighs
- Garlic Roasted Red Skin Potatoes
- Sautéed Vegetables
- Freshly Baked Rolls & Honey Butter

CARIBBEAN BEACH BUFFET | \$289 Per Person

- Mixed Greens, Herb Croutons, Chicharrons, Sofrito Vinaigrette
- Potato Salad, Hard Boiled Eggs, Peas, Ham
- Abuelita's Chicken Stew, Whole Chicken, Corn, Sazon, Tomato Broth
- Garlic Skirt Steak with Roasted Onions
- Red Snapper Escovitch, Peppers, Onions
- Red Beans and Rice
- Fried Sweet Plantains
- Seasonal Vegetables
- Freshly Baked Rolls & Honey Butter

COASTAL CLASSIC BUFFET | \$299 Per Person

- Mixed Greens, Cucumber, Tomato, Red Onions, Carrots, Croutons, Creamy Herb and Balsamic Dressings
- Baby Spinach, Red Onions, Tomato, Boiled Egg, Bacon Crumbles, Warm Bacon Dressing
- London Broil with Button Mushrooms and Red Wine Demi
- Chicken Piccata, Lightly Breaded with Lemon Juice and Capers
- Broiled Lobster Tail with Drawn Butter
- Butter Whipped Potato
- Rice Pilaf
- Grilled Asparagus
- Freshly Baked Rolls & Honey Butter

The Culinary Showcase

CHEF'S STATIONS | \$319 Per Person
Available in all Venues. Minimum of 35 people.

RAW BAR

Cocktail Claws
Bloody Mary Crab Shooters
Jumbo Shrimp Cocktail
Oysters on the Half Shell

SALAD

A crisp selection of fresh garden greens accompanied by six classic toppings: tomatoes, cucumbers, shredded carrots, red onions, croutons, and shredded cheese. Guests may finish their salad with a choice of three dressings: Ranch, Balsamic Vinaigrette, or Blue Cheese

ENTRÉE STATIONS

Each station is attended by a uniformed chef | \$200 per station/per chef

SHRIMP OR CHICKEN SCAMPI STATION

Tender shrimp or chicken breast sautéed to order with garlic, white wine, lemon, and fresh herbs, served over pasta.

WHOLE BEEF TENDERLOIN CARVING STATION

Slow-roasted whole beef tenderloin, carved to order and served with roasted potatoes, seasonal beets, baby carrots and red wine demi glace & horseradish cream

WHOLE LOCAL CATCH CARVING STATION


Freshly caught whole fish, expertly carved and paired with stewed peppers, tomatoes, okra, seasoned rice, lemon butter, and mango-pineapple salsa.

Freshly Baked Rolls and Honey Butter

KIDS & CREW CUISINE

VENDOR MEALS - \$49 Per Vendor
CHILDREN'S MEALS - \$39 Per Child (12 and under)



A chocolate dog figurine, possibly a Shetland Sheepdog, is the central focus. It is intricately detailed with a pinkish-brown chocolate coating and fine lines to represent fur. The dog has a pink tongue sticking out and is sitting on a silver metal tray. To the right of the dog is a stack of golden-brown waffles. The background is a soft, out-of-focus light color.

The Pup Stop

BONE APPETIT BOWLS

Expertly crafted for our Four-Legged Friends

GRILLED CHICKEN & RICE BOWL

Tender grilled chicken breast with rice and garden peas.

– **\$12 Per Pup**

BEEF & VEGGIE POTATO BOWL

Lean steak cubes served with carrots and broccoli.

– **\$15 Per Pup**

LOCAL CATCH & VEGGIE BOWL

Fresh grilled fish of the day with carrots and green beans.

– **\$14 Per Pup**

Sweet Ever After

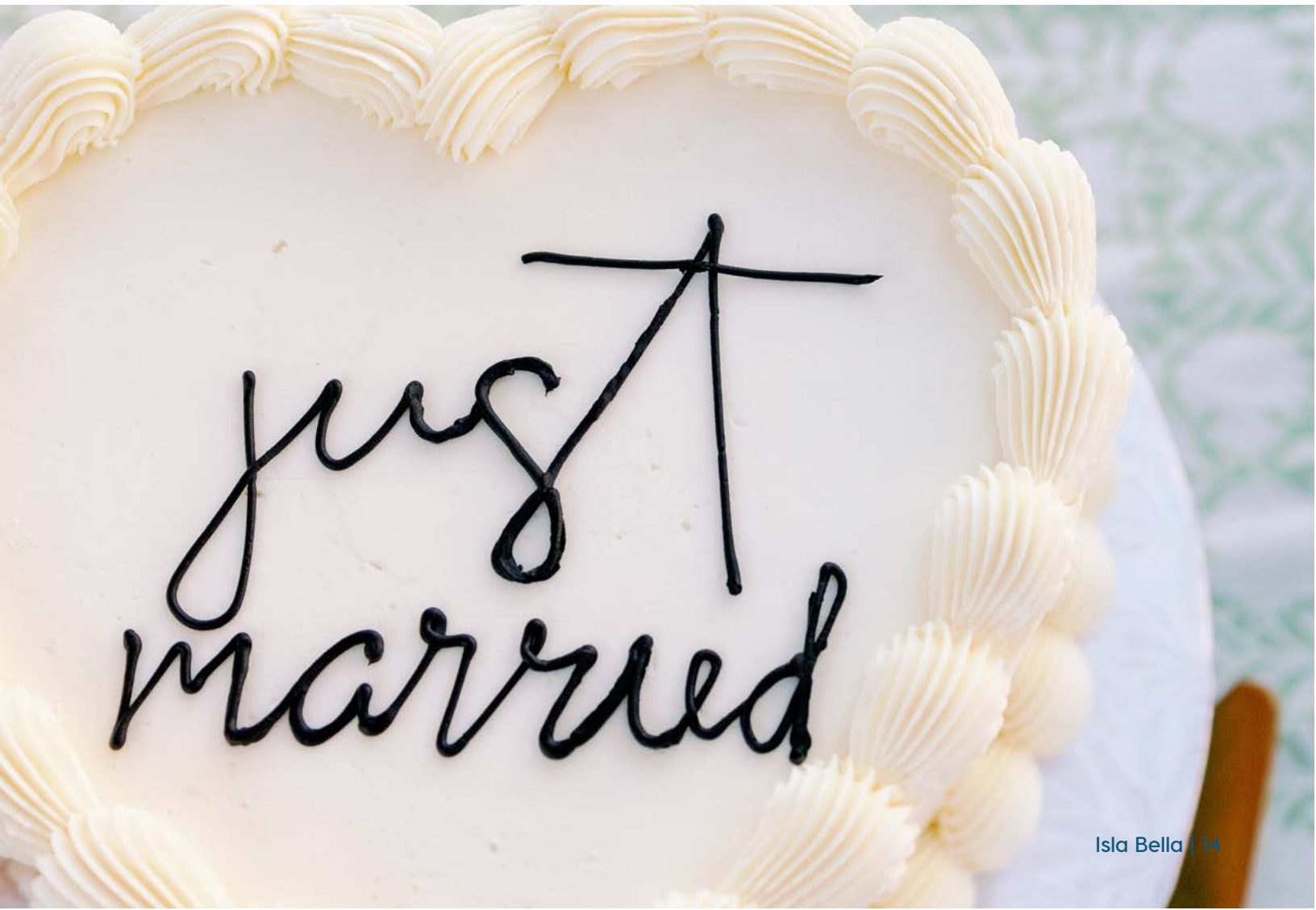
INDIVIDUAL SLICE DESSERTS | \$14 Per Slice

- **KEY LIME TART** – tangy key lime custard nestled in a buttery graham crust, finished with a hint of toasted coconut
- **KEY LIME MOUSSE** – silky, airy mousse with vibrant lime flavor and a tropical zest
- **PINEAPPLE UPSIDE-DOWN CAKE** – caramelized island pineapple atop a moist, buttery cake
- **COCONUT CREAM PIE** – creamy coconut custard topped with toasted coconut flakes
- **CHOCOLATE LAVA CAKE** – warm, molten chocolate with a decadent finish
- **NEW YORK CHEESECAKE** – rich and creamy, served with a fresh seasonal fruit compote

BANANA FOSTER | \$18 Per Person & \$200 Per Chef - Caramelized bananas flambéed with a hint of island rum, served with vanilla ice cream

COOKIES | \$32 Per Dozen

- **Key Lime Cookies** – sweet, zesty cookies with tropical lime notes
- **Chocolate Chip Cookies** – classic chewy cookies, baked fresh
- **Snickerdoodles** – soft, cinnamon-sugar cookies with a warm, buttery flavor





Late Night Party

CHINESE TAKEOUT BOXES | \$750 Per Display

**Serves up to 50 | each guest grabs a box with one item of their choice, served with chopsticks
Select (3) of the following boxes:**

- CHICKEN FRIED RICE – Classic wok-fried rice with chicken, egg, peas, carrots, and scallions
- SHRIMP FRIED RICE – Jasmine rice, shrimp, scallions, sesame soy
- VEGETABLE LO MEIN – Tossed noodles with crisp, colorful vegetables
- SWEET & SOUR CHICKEN BITES – Golden, bite-sized chicken in tangy sauce
- HONEY GARLIC SHRIMP – Sticky, sweet, and savory shrimp
- BEEF AND SNOW PEA – Tender beef stir-fried with crisp snow peas in a savory garlic-ginger sauce.
- CHILLED NOODLES – Chilled Noodles with napa cabbage, carrots, and peppers in a fresh Asian dressing.

ADD ONS: Platter of Fortune Cookies | **\$150 Per Platter**
Pork or Vegetable Egg Rolls with Hot Mustard and Soy Sauce | **\$250 Per Platter**
Chicken Pot Stickers, Soy Sauce | **\$350 Per Platter**

PUB FAVORITES PLATTERS | \$650 Per Platter

Serves up to 50 | hearty, savory bar food. Variety of the following:

- MINI SLIDERS – Beef and Fried Chicken Sliders
- POPCORN CHICKEN – Served with Buffalo, BBQ, ranch & blue cheese dipping sauces
- FRIED RAVIOLI – Breaded, golden ravioli with marinara dipping sauce
- ONION RINGS – Served with our special sauce

ADD ON: Funnel Cake Fries, Whipped Cream, Powdered Sugar | **\$450 Per Platter**

MIDNIGHT FEATURE | \$500 Per Display

**Serves up to 50 | “Now Showing” sweet & savory concession snacks.
Variety of the following traditional snacks:**

- POPCORN BAR – Freshly Popped Classic Movie Theater Style Popcorn with variety of salts and seasonings
- NACHO PLATTER – Cheese, jalapeños, salsa, guacamole
- CONCESSION SWEETS – Assorted Candies and Sweets

ADD ON: Soda Bar – variety of grape, orange, and cherry fizzy drinks | **\$5 Per Drink**
Add vanilla simple syrup, fresh fruit slices or candy garnishes | **\$2 Per Drink**
Alcoholic ICEE-E’s – Cherry flavored slush with cherry vodka and a splash of grenadine garnished with a gummy candy | **\$325 Per Gallon**

HOT & READY PIZZA STAND | \$25 Per Pizza

- CHEESE PIZZA
- PEPPERONI PIZZA
- GARDEN PIZZA
- HUNTER PIZZA
- CREAMY GARLIC CHICKEN PIZZA

ADD ONS: Truffle Parmesan French Fries | **\$250 Per Platter**
Cheese Twists | **\$250 Per Platter**
Garlic Knots with Creamy Alfredo Dipping Sauce | **\$250 Per Platter**



Brunch Wedding

CEREMONY AND SUNSHINE BRUNCH MENU | \$189 Per Person

Available between 8AM and 2 PM.

4-HOUR HOSTED BAR | *Included with the Package*

Sky Vodka

Bacardi Superior Rum

Cazadores Tequila

Beefeater Gin

Jim Beam Bourbon

Canadian Club

Dewar's Scotch

Prosecco

House Rose and Sparkling Wine

Choice of 2 Imported & 2 Domestic Beers

PASSED HORS D'OEUVRES | SELECT TWO

COLD

Caprese Skewer, Heirloom Tomato, Mozzarella Ball, Basil, Balsamic Glaze

Smoked Salmon, Citrus Cream Cheese Roulade, Fennel Dust, Crostini

Truffled Deviled Eggs

Fruit Skewer

HOT

Bacon Wrapped Scallops

Shrimp and Grits

Mini Chicken and Waffle Bites, Maple Syrup

Mini Cinnamon Sugar French Toast Bites, Whipped Cream



SUNSHINE BRUNCH MENU

- Chilled Fresh Orange, Grapefruit, and Cranberry Juices
- Assorted Breakfast Breads
- Butter, Honey, and Fruit Preserves
- Build Your Own Parfait, Greek Yogurt, Fresh Berries, Coconut, Granola
- Fresh Fruit and Berries
- French Toast with Maple Syrup
- Fresh Farm Scrambled Eggs with Cheddar Cheese
- Brioche Breakfast Sandwich, Fried Egg, Gruyere Cheese, Black Forest Ham, Baby Arugula, Key Lime Aioli
- Maple Smoked Bacon
- Apple Chicken Sausage
- Garden Salad with Heirloom Tomatoes, Cucumbers, and Red Onion, Herb Buttermilk Ranch Dressing and Raspberry Vinaigrette
- Jumbo Shrimp Cocktail, Cocktail Sauce and Lemon Wedges
- Potatoes Au Gratin
- Roasted Salmon, Caper Dill Cream Sauce
- Chicken Gnocchi with Sun-Dried Tomatoes, Zucchini and Scallions
- Regular & Decaffeinated Coffee and Assorted Gourmet Teas

BRUNCH ENHANCEMENTS

Carved to Order Herb Crusted Beef Striploin, Steak Sauce, Creamed Horseradish, Au Jus
| \$28 Per Person

Omelet Station, Fresh Farm Eggs and Egg Whites, Country Ham, Bacon, Bell Peppers, Scallions, Wild Mushrooms, Tomatoes, Spinach, Mozzarella and Cheddar Cheese **| \$23 Per Person**

Chef Attendant Required at \$200 per Chef, one Chef per 75 Guests.



This menu is designed with health benefits in mind. Vitamin C to boost energy, antioxidants, hydration, fiber, protein and healthy fat to ensure you look and feel your best.

While You Get Ready

COCONUT WATER BAR | \$75 Per Gallon

Fresh Coconut Water served Chilled with Assorted Garnishes of Cucumber, Pineapple, Mint and Lime.

Why it's good for the wedding day: Keeps the bridal party hydrated, energized and glowing!

ICED COFFEE & TEA BAR | \$109 Per Gallon

Variety of Iced Coffee, Green and Black Teas, with Almond, Oat, and Coconut Milk, Cinnamon, Honey, and Stevia

Why it's good for the wedding day: Keeps energy levels up, without the sugar crashes.

TROPICAL BELLENI BAR | \$85 Per Bottle Of Sparkling Wine

Sparkling Wine, Orange Juice and your choice of Mango, Peach, or Passionfruit Puree

Why it's good for the wedding day: Light, refreshing and perfectly celebratory!

MINI CROSSAINT PLATTERS | \$45 Per Platter

Twelve Bite Size Buttery Crossaints with your choice of Chicken Salad, Egg Salad, or Hummus

Why it's good for the wedding day: Keeps everyone satisfied without feeling heavy.

MINI QUINOA SALAD CUPS | \$12 Each

Individual Cups of Quinoa mixed with fresh vegetables, herbs and a light vinaigrette

Why it's good for the wedding day: Skin boosting nutrients contribute to glowing skin.

COTTAGE CHEESE ISLAND BITES | \$6 Each

Tropical Fruits, Fresh Berries, and Cottage Cheese layered in mini cones or tarts for refreshing and sweet healthy island treat.

Why it's good for the wedding day: Balances blood sugar to help avoid energy spikes and crashes.

MINI AVOCADO TOAST DISPLAY | \$195 Per Platter

12 Half slices of toasted artisan bread ready to assemble with Smashed Avocado, Radish, Tomato, Pumpkin Seeds, Microgreens, Edible Flowers, and Pipettes of Balsamic Glaze

Why it's good for the wedding day: Toppings can be personalized which is fun and interactive!

ENERGY BALLS | \$5 Each (Minimum of 12) Bite Sized Balls made of Oat, Nut Butter, Seeds and Dried Fruits

Why it's good for the wedding day: Quick, portable boosts of energy

BAKERY PLATTER | \$96 Per Platter

A Trio of Zucchini Bread, Banana Muffins, and Spiced Carrot Cakes

Why it's good for the wedding day: Light, comforting, and energizing – perfect for keeping the nerves calm and spirits lifted.

MINI OVERNIGHT OAT BOWLS | \$10 Each

Steel Cut Overnight Oats made with Almond Milk in Small Cups, Served with Assorted Fresh Fruits, Toasted Coconut, Granola, Brûléed Bananas and edible flowers to garnish your bowl.

Why it's good for the wedding day: The perfect mix of wholesome and pretty – just right for a wedding morning spread.

FRUIT SKEWERS | \$35 Per Dozen

Assorted Fresh Fruit threaded onto Skewers

Why it's good for the wedding day: Light, Refreshing, Low Calorie and Portable Snack





ADE + AAM
04.11.25

INDOCHINO
MADE FOR YOU



Gentleman Pregame

WHISKEY AND COFFEE BAR | \$175 Per Bottle

- Choices of Classic Brewed Coffee or Cold Brewed Coffee and Buffalo Trace served with Cinnamon Sticks and Whipped Cream

MAKE YOUR OWN ELECTROLYTE DRINK STATION | \$120 Per Gallon

- Fresh Pressed Pineapple Juice, Watermelon Juice, and Citrus Infused Water

Add Ins: Citrus Slices, Mint, Berries, Sea Salt, Ginger Shots

BUCKET OF BEER & BUCKET OF BACON | \$75 Each

- Bucket of Beer: Chilled Craft Beers, Lagers, and Tropical Pale Ales
- Bucket of Bacon: 1 lb. of Thick Cut Crispy, Candied and BBQ Strips perfect for snacking

Add Domestic Cheese & Mixed Olives: **\$195 Per Platter**

HIGH PROTEIN SLIDER DISPLAYS | \$9.50 Per Slider | (Minimum of 25 pieces of each)

- Farmhouse – Juicy beef patty topped with fried quail egg & cheddar
- BBQ Double Stack – Beef with pulled pork, cheddar & BBQ Sauce
- Chicken & Bacon Double Stack – Grilled or Crispy Chicken topped with crispy bacon and cheddar cheese

LOW CARB SKEWER DISPLAY | (Minimum of 25 pieces of each)

- Chipotle Shrimp | **\$7.00 Per Skewer**
- Chicken Pineapple Teriyaki | **\$6.00 Per Skewer**
- Beef, Potato, Mushroom | **\$6.00 Per Skewer**

Served with Chef's Assortment of Dipping Sauces





A Toast to Tomorrow

"I DO" BBQ | \$142 Per Person

Broccoli Salad
Mixed Greens & Citrus Vinaigrette
Boneless BBQ Chicken Thighs
Thinly Sliced Smoked Brisket
Savory Pork Burnt Ends
Collard Greens
Seasoned Fried Potato Wedges
Creamy Mac & Three Cheese
Two Hours of Beer and Wine Open Bar
Fruit Infused Water Station & Iced Tea

TUSCAN GRILL | \$132 Per Person

Traditional Caesar Salad
Panzanella Salad
Cavatappi with Sweet Italian Sausage and Broccolini
Lobster Ravioli with Tomato Concasse and Light Tarragon Cream Sauce
Chicken Marsala
Roasted Red Potatoes
Grilled Seasonal Vegetables
Tiramisu
Two Hours of Beer and Wine Open Bar
Fruit Infused Water Station & Iced Tea

TASTE OF THE KEYS | \$112 Per Person

Mixed Greens Salad with Balsamic Vinaigrette
Sweet Pineapple Coleslaw
Slider Station with American Style Cheeseburger Sliders and Pulled Pork Sliders
Taco Station with Fresh Catch Tacos, Cabbage, Pico de Gallo, Cilantro Aioli and Fresh Lime Wedges
Fresh Fried Potato Chips
Seasonal Fruit Salad
Key Lime Pie
Two Hours of Beer and Wine Open Bar
Fruit Infused Water Station & Iced Tea

TACO BOUT A PARTY | \$122 Per Person

Mixed Green with Avocado Ranch Dressing
Create Your Own Taco Bar with Grilled Chicken, Fajita Steak, Fresh Catch
Toppings to Include: Shredded Cheese, Shredded Lettuce, Diced Tomato, Diced Onion, Sliced Jalapeños, Sliced Black Olives, Black Beans, Cilantro Rice, Sour Cream, Guacamole, Pico de Gallo
Tortilla Chips, Warm Flour and Corn Tortillas
Two Hours of Beer and Wine Open Bar
Fruit Infused Water Station & Iced Tea



Sail Away

BREAKFAST BOXES | \$35 Per Box

Delivered the day after your wedding to your guests' rooms with fresh Orchid décor

- **TIKI TREATS** – Banana Muffin, Whole Banana, Mini Yogurt Cup with Toasted Coconut and Coconut Water
- **ISLAND MORNING** – Guava Pastry Danish, Pineapple & Mango Salad, Sliced Cheeses, Tropical Fruit Juice

BAKERY BOXES | \$38 Per Box

- **CINNAMON ROLLS** – Six Jumbo Cinnamon Rolls Freshly Baked and Delivered Warm
- **BUTTERY BISCUITS** – Eight Flakey Biscuits Freshly Baked and Delivered Warm, Served with Honey Butter and Fruit Jam

Fun Add On: Give us a handwritten note to go in the box!

MORNING SENDOFFS | \$38 Per Person Or A La Carte

Meet your guests for a final goodbye at either our Beach Bar or Sushi Cabana Venues

Choice of Three of the Following displayed for up to 2 hours:

- Coffee, Tea, and Juice Station
- Assorted Bagels, Cream Cheese, Strawberry Cream Cheese
- Freshly Baked Muffins
- Cottage Cheese Egg Bites with Scallions
- Jumbo Cinnamon Rolls
- Greek Yogurt Parfaits with Berries
- Individual Plain and Flavored Yogurts
- Fruit Skewers with Mango Dipping Sauce

The Fine Print

SERVICE CHARGES & TAX

A 25% service charge is added to banquet food, beverage and venue rental. Service charge is taxable in the State of Florida. Florida state sales tax of 7.5% will be added to the total. Prices and menus are subject to change.

DEPOSITS

A 25% non-refundable deposit is due along with the signed wedding agreement and will be applied towards your final balance. A second deposit equal to 50% of the estimated remaining balance is due six months prior to your event. Estimated final balance is due in full thirty days prior to your event and is payable in the form of credit card.

VENUE

Our outdoor event spaces are available until 10pm daily, year-round. Indoor event space is available until 1 am. Additional lighting and electrical power may be required for outdoor events, based on setup and entertainment needs. Musical entertainment is allowed between the hours of 12pm and 10pm. Resort reserves the right, at any time during the function, to control the volume of all entertainment.

THIRD PARTY VENDORS

Resort requires the use of preferred vendors. All outside vendors must be approved by service manager. All vendors must provide proof of license and insurance and complete a W9 Form. Vendors not on resort's preferred vendor listing are subject to an exception fee. Vendors are guaranteed access to the contracted function space a minimum of two (2) hours prior to event start time. Vendors are required to breakdown and clean upon completion of the event. No storage will be provided for remaining items and Resort cannot accept responsibility for lost or misplaced items. Unless previous arrangements are made and approved, Resort will charge a \$250.00 fee, plus service charge and tax, to clean up any vendor supplies, accessories or décor left at Resort by vendors.

INSURANCE & INDEMNIFICATION

Group must provide evidence of event insurance in amounts sufficient to provide coverage against any claims arising from any activities arising out of or resulting from the respective obligations pursuant to the wedding event.

WEATHER POLICIES & INDOOR BACKUP SPACE

Resort reserves the right to make the final decision to relocate an outdoor function to the indoor backup space if weather conditions are forecasted that may adversely affect the ability to properly service the function and/or endanger the safety of guests and staff. The weather call will be made no less than (24 hours) prior to scheduled event start time. If adverse weather is expected at 72 hours prior to wedding, it is recommended to pre-pay to double set the wedding in both outdoor and indoor back up spaces.

TASTINGS

Our Wedding Package includes tasting for two (2), for the Wedding Reception menu only. A charge of \$95 per person, plus service charge and tax, will apply for additional guests, or for tastings requested for events with fewer than 30 attendees. Tasting appointments are preferred Monday to Thursday, between 11am and 2pm, based on Chef availability, and may be arranged between 60 and 90 days prior to contracted event date.

SHIPPING & STORAGE

All wedding items shipped to Resort must be pre-approved and should arrive no earlier than 72 hours prior to event date. Items received more than 72 hours prior to event date will incur a fee. Resort Catering Manager must receive advance notice of shipments to ensure acceptance of shipment by our Receiving Department. Storage fees will apply for any items not picked up or shipped out within 24 hours after completion of event.

WEDDING PLANNER

To ensure a flawless event, it is the resort's policy for you to hire a professional full time wedding planner to assist you with your wedding planning, rehearsal and reception. Any Planner selected that is not on the current Isla Bella Beach Resort vendor list will require prior approval by the resort. The responsibilities of your Resort Catering Manager versus a hired Wedding Planner are both extremely important for the success of your wedding. Your hired professional full time wedding planner must be introduced to your catering team within 30 days of booking your wedding venue.

WEDDING PLANNING ROLES

WEDDING PLANNER'S ROLE

- Provides design recommendations
- Secures vendors such as florist, DJ, and officiant
- Coordinates & creates a timeline for your rehearsal and wedding day
- Acts as liaison between your family, wedding party and all vendors on wedding day
- Oversees placement of all décor for ceremony and reception
- Coordinates the wedding party at ceremony and reception
- Collects rental & personal items at the conclusion of the reception

RESORT CATERING MANAGER'S ROLE

- Suggests resort-preferred vendors
- Details your banquet event orders, outlining your event specifics and ensures all details are communicated to all resort departments
- Creates a final estimate of charges
- Arranges your menu tasting & consults on menu selections
- Oversees the setup of ceremony and reception
- Acts as liaison between wedding planner and resort team
- Ensures a seamless transition to the resort banquet team
- Reviews banquet checks and final bill for accuracy





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