

# Beautiful Beginnings

Wedding Package Accommodating up to 250 Guests



# Ceremony

## Included in all Ceremony

Wedding Officiant to Perform Customized Ceremony  
Ceremony Coordination  
White Padded Chairs  
Outdoor Arch or Chuppa  
Back-up space at the Hilton Naples, in case of inclement weather

## Beach Packages also Include:

Transportation for all guests in air-conditioned Mini Coaches  
Off Property Permit

Ceremony music is not included

Marriage license is provided by bride and groom

Inclement weather fee is still applied to alternate space

## Beach Ceremonies \$2,500 Inclusive

**8th Avenue South** - Lawn area overlooking the beach with a paved stone walk way lined with palm trees.

Seats up to 150 guests.

**Vedado Way** - Wooden Bridge leads to white sandy beaches.

Seats up to 150 Guests.

## On Property Ceremonies \$1,000 Inclusive

**Spa Terrace** - Rocky knoll allows all guests to see you standing in front of a tropical oasis.

Seats up to 30 guests.

**Pool Terrace** - Begin your long walk down the aisle on our gorgeous staircase.

Seats up to 150 guests.



All prices are subject to 22% service charge and 7% sales tax  
Contact: Caprice Del Vecchio - 239-659-3108 or [cdelvecchio@cooperhotels.com](mailto:cdelvecchio@cooperhotels.com)



# Inclusions

Professional Catering & Banquet Manager for your Special Day  
Ceremony at Location of Bride & Groom's Choice  
Votive Candles and Mirrors on Tables  
Upgraded Chiavari Chairs  
Customized Simple Buttercream Wedding Cake  
White Linen & Napkins  
Dance Floor & Staging for DJ/Band  
Up to 12 LED Up Lights in Choice of Color or Twinkle Wall  
White Pipe & Drape behind Cake Table  
Pin Spot Light on Wedding Cake

Three Passed Hors d' oeuvres  
Choice of Dinner Entrée  
Starbucks® Regular & Decaffeinated Coffee  
Assortment of Breakfast Teas  
Four Hour Open Premium - Brand Bar  
Champagne Toast  
Table Side Wine Service with Dinner  
Complimentary Suite for Two Nights for the Bride and Groom  
Special Rates are available for Hotel Accommodations for Wedding Guests



Photo Credits: (left) Jamie Lee Photography (right) Hunter Ryan Photo

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# Bar & Hors d'oeuvres

**Four Hour Open Bar, which includes One Hour Cocktail Reception before dinner.**

**Premium brand liquors:**

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Crown Royal Whiskey  
Johnnie Walker Black Scotch  
Don Julio Tequila  
House Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel  
Domestic & Imported Beers  
Soft Drinks & Bottled Water



**Choice of Three (3) of the Following Items:**

Beef Satay  
Mini Beef Wellington with Bernaise Sauce  
Scallops Wrapped in Peppered Bacon  
Coconut Fried Shrimp with Orange Tequila Marmalade  
Asian Spring Rolls with Soy and Sesame Dipping Sauce  
Mini Quesadillas with Sour Cream & Tomato Salsa  
Spinach & Feta Cheese Spanakopita  
Endive Spoon with Boursin Cheese, Walnuts & Port Wine Grapes  
Rosemary Bruschetta with Roma Tomatoes & Black Olive Tapenade  
Honey-Glazed Crostini with Warm Brie & Sliced Strawberry  
Sweet & Sour Meatballs  
Petite Maryland Crab Cake with Balsamic Reduction  
Spoon: Asian Tuna Tartare with Boursin Cheese, Tobiko Caviar  
Deviled Eggs with Bacon Bourbon Jam

***Additional Hors d'oeuvres may be added at \$5 per piece***

**Enhancements**

Assortment of Domestic & International Cheeses Garnished with Fresh Tropical Fruit - small \$250, medium \$500, large \$850  
Fresh Vegetable Crudité Display with Assorted Dipping Sauces - small \$150, medium \$300, large \$450

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# Plated Dinner

## Salad

### Choice of one (1) of the following:

Mixed Field Greens with Grape Tomatoes, European Cucumber & Belgian Endive

Chef Suggests Balsamic Vinaigrette and Ranch

Baby Spinach Salad with Montchevre Fresh Goat Cheese, Candied Walnuts and Grape Tomatoes

Chef Suggests Ranch and Warm Bacon Dressing

Boston Bibb Lettuce, Grilled Pineapple, Toasted Pine Nuts, and Red Pepper Confit

Chef Suggests Blood Orange Vinaigrette

Hearts of Romaine with Herbed Croutons, Parmesan Cheese. Dressed with Classic Caesar Dressing



## Entrées

### French Cut Chicken

All Natural Panko Crusted Chicken with Herb-infused Veloute, Whipped Garlic Potatoes, Broccolini & Honey Glazed Petite Carrots  
\$124 per person

### Mahi Mahi

Pan Seared Mahi Mahi with Lemon Beurre Blanc, Jasmine Rice, and Seasonal Grilled Vegetables  
\$124 per person

### Vegetarian Option

Orzo Pasta with Roasted Japanese Eggplant, Sundried Tomato Sauce, Baby Spinach & Fresh Basil garnished with Grated Parmesan Cheese  
\$124 per person

### Long Island New York Strip Steak

Served with Aged Balsamic-roasted Portabella Mushrooms & Sauteed Onions, Garlic Mashed Potatoes, Asparagus Tips, & Honey-glazed Baby Carrots  
\$140 per person

### Crushed Char Grilled Grouper

Served with Tropical Salsa, Roasted Purple Potatoes, and Sauteed Haricot Verts  
\$143 per person

### Slow-Braised Beef Short Ribs

Dressed in Zinfandel Braising Jus, served with Horseradish, Whipped Potatoes, and Sauteed Haricot Verts  
\$145 per person

### Filet Mignon

Grilled Premium Black Angus Beef with a Pinot Noir Reduction, Whipped Garlic Potatoes, Asparagus Tips & Petite Carrots  
\$154 per person

**We will be happy to accommodate your choice of up to three (3) entrees with a 72-hour notice of entrée selections.**

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# Buffet Dinner

Station options available upon request.

## Sunset Romance

Freshly tossed Greens with assorted Salad Toppings & two (2) dressings  
Asparagus Salad  
Carving Station with Chef:  
NY Strip Loin with Green Peppercorn Sauce  
Breast of Chicken Tarragon  
Grilled Fillet of Salmon with Caper Lemon Butter Cream Sauce  
Sautéed Green Beans  
Honey Glazed Petite Carrots  
Customized Simple Buttercream Wedding Cake  
\$139 Per Person

## Hawaiian Luau

Seasonal Fruit Display with Berries  
Mixed Greens with Tomatoes, Mango, Papaya, & Honey Mustard Dressing  
Carving Station with Chef:  
Kalua Roasted Pork Loin  
Grilled Mahi Mahi with Tropical Buerre Blanc Sauce  
Grilled Chicken Breast with Pineapple Kiwi Hurricane Salsa  
Mandarin Orange Rice  
Stir-fried Seasonal Vegetables  
Customized Simple Buttercream Wedding Cake  
\$139 Per Person



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# Bridal Bash

**Served in Bridal Room**

**\$100 (serves four)**

**Includes:**

Assorted Tea Sandwiches - Smoked Salmon, Roast Beef, Chicken Salad

Vegetable Tray with Dipping Sauce

Fresh Fruit Tray

Pitcher of Orange Juice

Bottle of Champagne

**Add:**

Chocolate Covered Strawberries - \$45 per dozen

Bottle of House Champagne - \$60



# After Dinner Snacks

**Mini Treats**

**\$150 (48 pieces)**

Mini Burger Sliders

Mini Twice Baked Potatoes with Chive Sour Cream

Mini Chicken Quesadilla's with Sour Cream & Salsa

Mini Grilled Cheese

**Mini Desserts**

**\$150 (48 pieces)**

Assortment of:

Tiramisu

Fruit Tarts

Cannolis

Éclairs



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