

Happily Ever After

Intimate Wedding Ceremony and Reception Package



Intimate Wedding Package 24-36 Guests

\$7,500 Inclusive

INCLUSIONS:

Professional Catering & Banquet Manager for your Special Day
Ceremony at Location of Bride & Groom's Choice
Choice of Clear, Silver or Gold Votive Candles and Mirrors
on Tables
Gold or Silver Chargers
Upgraded Chiavari Chairs
Customized Simple Buttercream Cake
Choice of Colored Satin Linen & Napkins
Dance Floor & Staging for DJ/Band
iPod Connection Available - \$300
White Pipe & Drape Behind Cake and Sweetheart Table

Three (3) Passed Hors d' oeuvres
Choice of Dinner Entrée
Starbucks® Regular & Decaffeinated Coffee
Assortment of English breakfast Teas
Four (4) Hours Open Premium - Brand Bar
Champagne Toast
Table Side Wine Service with Dinner
Complimentary 1 Bedroom Suite for One Night 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

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



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 Motor 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

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

Vedado Way - Wooden Bridge leads to white sandy beaches.

On Property Ceremonies

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

*Indoor Options Available



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Bar and Hors d'oeuvres

Four (4) 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
Maker's Mark Bourbon
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 Topenade
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 Cheese 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 & Ranch

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

Chef Suggests Raspberry Vinaigrette or 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

Mahi Mahi

Pan Seared Mahi Mahi with Lemon Beurre Blanc, Jasmine Rice, and Seasonal Grilled Vegetables

Vegetarian Option

Orzo Pasta with Roasted Japanese Eggplant, Sundried Tomato Sauce, Baby Spinach & Fresh Basil garnished with Grated Parmesan Cheese



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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

Mimosas

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

Popcorn Station

\$12 per person

Fresh Popped Popcorn & Assorted Toppings



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