



Lido  *Beach*
R E S O R T



*Exquisite details...
for spectacular events*

700 Ben Franklin Drive, Sarasota, Florida 34236
941-388-2161
www.lidobeachresort.com www.greatresortweddings.com

A Special Wedding Package just for you.....

Wedding Gala on Lido
all Wedding Galas include:

Four Hours of Open Bar
Premium Brands, Imported and Domestic Beer
And a selection of Fine Wines

Cocktail Reception
Display of Imported and Domestic Cheese
Garnished with Crackers and Fresh Seasonal Berries

Crisp Vegetable Crudités with Creamy Dips

Five Unlimited Butler Passed Hors D'Oeuvres

Sparkling Champagne Toast

Choice of:
An Elegant Plated Dinner

An Evening Featuring Chef Attended Stations

A Lavish Dinner Buffet

Traditional Wedding Cake

Beverage Service of Starbucks Coffee and Tazo Teas

We Proudly Brew
STARBUCKS COFFEE



Formal Table Linens and Chair Covers

Packages from \$125 per person

Our Catering Director will design a package to fit your special needs



*All Prices are subject to a 20% taxable service charge and applicable Florida State 7% tax.
Prices are subject to change.*

Cocktail Reception

Displays

Select Imported and Domestic Cheese Display
with assorted Crackers and Seasonal Fresh Berries
A Display of Crisp Crudités with House Dips

Passed Hors D'Oeuvres (Select five items)

Served Warm

Spanikopita

Franks en Croute with Spicy Mustard

Sesame Chicken with Thai Peanut Sauce

Vegetable Spring Rolls with Citrus Ginger Soy

Kozy Shrimp (Wonton Wraps) with Orange Marmalade

Miniature Crab Cakes with Mango Creole Aioli

Toasted Ravioli with Spicy Arrabbiata Sauce

Petit meatballs with Peppercorn Au Poivre

Coconut Dusted Shrimp with Pineapple Sweet and Sour

Smokey Bacon wrapped Diver Scallops

Served Chilled

Sliced Beef Tenderloin Canapés on Toasted Crostini
with Horseradish Cream

Classic Tomato and Basil Bruschetta on Crostini Rounds

Toasted Sesame Seared Ahi Tuna on Cucumber Rounds

Crisp Potato Gaufrette with Caviar and Crème Fraiche

Crab Salad on Wonton Chip, garnished with Avocado

Smoked Salmon Lavosh Pinwheels



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Gold Package

Plated Dinner Service

Salad Collection (Select one)

- ~Fresh Roma Tomatoes and Mozzarella Salad with Creamy Pesto Dressing on Petite Micro Greens
- ~Baby Lettuce garnished with Orange Segments, Julienne Jicama, Radishes, Carrots and Tomato with a Raspberry Vinaigrette
- ~Spinach Salad with Gorgonzola Cheese, Spiced Pecans and a Roasted Pear Vinaigrette
- ~Traditional Garden Salad with Specialty Dressing

Entrée Collection (Select up to Two)

- ~Filet Mignon (7 oz) with Sauce Bordelaise
- ~Stuffed Chicken Rollantine with Spinach and Sun-Dried Tomatoes
- ~French Free Range Chicken Breast in Natural Reduction
- ~Seared Grouper Provencal with Fresh Tomato Basil Relish with Extra Virgin Olive Oil
- ~Crab stuffed Florida Snapper with a Meyer Lemon Buerre Butter Sauce
- ~Duet Plate of Filet Mignon in a Bordelaise Sauce and Seared Grouper Provencal

All Entrees served with
Our Chef's Selection of Starch and Fresh Vegetables
Baskets of warm Rolls and Creamery Butter
Traditional Wedding Cake
Beverage Service of Starbucks Coffee and Tazo Teas
\$125 per person



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Platinum Package

Reception Enhanced with
A Lavish Display of Jumbo Shrimp on Ice
with Key Lime Cocktail Sauce

Wine Service Enhanced with Fine Wines
throughout event to include Wine Service with Dinner

Salad Collection

(Select One)

- ~Fresh Mozzarella and Sliced Roma Tomatoes on Petite Greens with a Creamy Pesto Dressing
- ~Baby Lettuces garnished with Orange Segments Julienne Jícama, Radishes, Carrots and Tomato with Raspberry Vinaigrette
- ~Spinach Salad with Gorgonzola Cheese Spiced Pecans and Roasted Pear Vinaigrette
- ~Traditional Garden Salad with Herb Vinaigrette

Entrée Collection

(Select up to two)

- ~Filet Mignon and a Colossal Shrimp stuffed with Lump Crab
- ~Veal Chop (12 oz) with the Perfect Martini Sauce
- ~Australian Rack of Lamb and Wild Berry Mint Demi
- ~Duet Plate of Filet Mignon Bordelaise and Caribbean Snapper with a Mango Salsa and Valencia Orange Scented Buerre Blanc

Dessert

Traditional Wedding Cake with a Chocolate Dipped Strawberry Beverage Service of Starbucks Coffee and Tazo Teas

\$140 per person



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Diamond Buffet Package

Salads

Crisp Garden Salad with assorted Dressings
Traditional Caesar Salad with Garlic Croutons
Roma Tomatoes and Mozzarella
with Creamy Pesto on Petite Micro Greens

Buffet Entrees

~Crab stuffed Florida Snapper Filet
with Meyer Lemon Buerre Blanc
~Chicken Marsala
~Seared Peppercorn Sirloin
with Boursin Cheese and Brandied Cream
~Tri-Colored Tortellini in an Alfredo sauce

Carving Station

Roast Breast of Turkey or Honey Baked Ham
with assorted Accompaniments
Fresh Bakery Rolls and Butter
Chef Carving Attendant Included

Vegetables

French Green Beans and Baby Carrots

Potato and Rice

Parslied Red Bliss Potatoes and Herb Rice Pilaf

Traditional Wedding Cake

Beverage Service of Starbucks Coffee and Tazo Teas

\$125 per person



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Tasting Station Menu

Pasta Station

Freshly prepared Pasta of Penne, Bowtie and Tri-Color Tortellini with Chunky Tomato Basil, Creamy Pesto and Bolognese Mushrooms, Spicy Italian Sausage, Fresh Spinach with Parmesan Cheese and Garlic
Accompanied with
Caesar Salad
Chicken Marsala and Snapper Francaise
Chef Attendant @\$100 per Chef

Carving Station

Top Round of Beef
Butter Basted Turkey Breast with Sauces
Condiments and Rolls
Accompanied with
Herb Mashed Potatoes and Chefs Seasonal Vegetable Medley
Signature House Salad with assorted Dressings
Chef Attendant @\$100 per Chef

Asian Station

Marinated Beef and Chicken with Asian Stir Fried Vegetables
Fried Rice with Sweet Soy Sauce and Crispy Noodles
Spring Rolls, Pot Stickers and Wontons

Dessert Station

Assorted Mousse and Tartlets, Miniature Dessert Pastries
Fresh Fruit Tray and Chocolate Dipped Strawberries

Traditional Wedding Cake

Beverage Service of Starbucks Coffee and Tazo Teas

\$125 per person



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Reception Displays & Stations

Tropical Fresh Fruit Display

Array of Sliced Local and Caribbean Fruits
Seasonal Berries and Summer Melon with Yogurt Dip
\$8 per person

Antipasto Station

with Grilled Vegetables and assorted Meats
Cheeses, Imported Olives and Sweet Peppers
Served with Grilled Country Bread
\$14 per person

Imported French Brie

Flaky Puffed Pastry with Fresh Fruit Compote
and Chambord Glaze
Served with Crusty French Bread Crostinis
\$12 per person

Caesar Salad Station

with Garlic Herb Croutons
Shaved Parmesan and our Homemade Dressing
\$12 per person

West Coast Seafood Station

Chilled Jerk Shrimp Cocktail
Fresh Shucked Oysters on the Half Shell
Fresh Shucked Little Neck Clams and Crab Claws
All served with Rum Key Lime Mustard
and Seafood Cocktail Sauce
Citrus Sections and assorted Crackers
Market Price

Pasta Station

Freshly prepared Pasta of Penne, Bowtie
and Tri-Color Tortellini
with Chunky Tomato Basil, Creamy Pesto and Bolognese
Mushrooms, Spicy Italian Sausage, Fresh Spinach
with Parmesan Cheese and Garlic Bread
\$14 per person

\$100 Chef Fee for all Stations



The Rehearsal Dinner Lido Beach Buffet

Sliced Watermelon
Western Potato Salad
Crisp Garden Salad with assorted Dressings
Grilled Vegetable Platter with Dipping Sauces

The Main Course

(select up to Three Entrees)

Hamburgers
Beef Frankfurters
Barbecued Pulled Pork
Marinated Herb Grilled Chicken
Italian Sausage Hoagies with Onions and Peppers
Grilled Shrimp Kabobs @\$8 per person additional

Corn on the Cob
Baked Beans

Accompaniments

Appropriate Condiments
Tray of Tomato, Onions, Pickles and Crisp Lettuce
Assortment of fresh Baked Rolls and Breads

Dessert

Assorted Cookies, Brownies
Individual fresh Fruit Tarts

Beverage Service of Starbucks Coffee and Tazo Teas
\$42 per person



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The Send Off Breakfast Buffet

Fresh Florida Orange Juice
Seasonal and Tropical Fruit Display
Select assorted Breakfast Bakeries
House Baked Bran and Fruit Muffins
Hearth Baked Bagel assortment with Smoked Salmon
Fruit Preserves, Cream Cheese and Butter
Scrambled Farm Fresh Eggs
Crisp Smoked Bacon and Savory Breakfast Sausage
Golden Breakfast Potatoes
Freshly Brewed Starbucks Coffee and Tazo Teas
\$28 per person

Enhance Your Event with the Chef's Omelets Station

Farm Fresh hand tossed Omelet's filled with Fresh Ingredients:
Roasted Red Peppers, Sliced Fresh Mushrooms,
Spinach, Diced Ham and Cheeses
**Egg Beaters available upon request
\$8 per person

Belgium Waffle Station

Fresh Belgium Waffles with an assortment of
Sweet and Savory Toppings to Decorate your Plate
Fresh Sliced and Whole Seasonal Berries, Whipped Cream,
Applesauce, Sour Cream and warm Vermont Maple Syrup
\$8 per person
Chef attendant @ \$100 per Station



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Bar Service

Fris Vodka ~Beefeaters Gin ~Jim Beam Bourbon ~Sauza Tequila

Canadian Club Blend ~Dewar's Scotch ~Bacardi Rum

Host Bar on Consumption and Cash Bar

Premium Drinks \$7.50

Cognacs and Liquors \$ 8.50

House selected Wine \$ 7.50

Imported Beer \$ 4.50

Domestic Beer \$4

House Champagne Toast~ \$7.50

Panna and Pellegrino Premium Waters \$ 3.25

Soft Drinks and Bottled Waters \$ 2.25

Host Bar

Unlimited Drinks (per guest by the hour)

Premium Bar \$ 16.50 per guest~\$ 9.50 each additional hour

Beer and Wine \$ 12.50 per guest~\$ 6.50 each additional hour

Tablesides Wine Service ~ House Selection of

Chardonnay and Cabernet \$32 per bottle (750ml)

Signature Champagne @\$32 per bottle

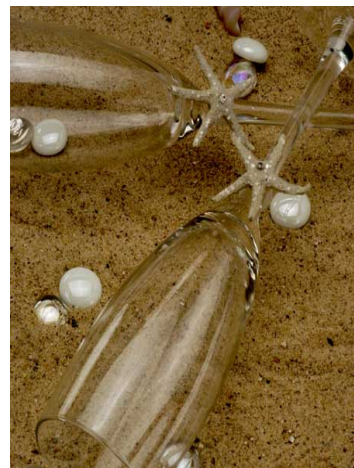
Specialty Wine list upon request

Specialty Punches starting at \$210 per gallon (yields 32 drinks)

A \$100 Bartender Fee will be added to all Bars

Wine Upgrade

Upgrade your Wine during the Event, please ask your Catering Director



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