



## WELCOME TO *Beachside Hospitality Weddings*



**Congratulations on your engagement!**  
We can't wait to hear more about your dream wedding. Whether you've always pictured saying "I do" with your toes in the sand or you're ready to leave the chilly weather behind, Anna Maria Island is the picture-perfect destination for beach-loving couples who want to escape to paradise and celebrate their love amidst friends and family.

At Beachside Hospitality, we're committed to making your journey down the aisle as easy as it was to say "yes" to forever with your partner. With three unique waterfront properties and an innovative events team, we pride ourselves on providing our couples with an unforgettable wedding experience without the stressors often associated with wedding planning.

Our wedding packages were designed to simplify the whole process, from the moment you book the perfect venue with us all the way to your grand exit as newlyweds.



OUR WEDDING VENUES

# THE GRAND PAVILION AT THE SANDBAR

*Seats up to 135 guests*



THE GEM OF THE GULF



Tucked among the sea oats and native grasses, the Grand Pavilion at the Sandbar feels like your own secret slice of sugar-sand beach — and on your wedding day, it will be. Perfect for a romantic wedding ceremony and reception or a private event, The Grand Pavilion at the Sandbar is truly a one-of-a-kind venue that will leave you and your guests speechless.

Picture it: Step out onto pristine white sand for an entrance that will take everyone's breath away (yours included!). Soak in the sea breeze and feel the sand beneath your feet as you stand alongside your partner and commit to forever, celebrating your love under our decorated bamboo arbor with the aquamarine waters of the Gulf of Mexico sparkling behind you.

Then, it's time to celebrate! Indulge in the experience of sugar-white sand between your toes, the soft rhythm of rolling waves, and the most beautiful sunsets in the world. A scene that is just as perfect in your wedding photos as it is in real life.

Weather not cooperating? No worries. We have systems in place to keep you and your guests dry, so there won't be any rain on your parade!





OUR WEDDING VENUES

# THE SUNSET DECK AT THE BEACH HOUSE

*Seats up to 200 guests*



WHERE MODERN CHIC MEETS THE BEACH



The Sunset Deck offers one of the largest beachfront decks along Florida's West Coast, so you know the views can't be beat. A state-of-the-art, climate-controlled event

space with unobstructed views of white sands and crystal-clear Gulf waters will wow your guests from the moment they step inside.

Make your entrance across a wooden bridge that leads to a beachfront ceremony surrounded by sea grapes, native flora, and the sound of crashing waves. Then, celebrate in style in our private reception area with an exquisite menu filled with locally-sourced seafood, produce, baked goods, and more.

Worried about rain? We've got you covered with systems in place to keep the elements at bay so the party doesn't miss a beat.





OUR WEDDING VENUES

BUTTONWOOD BAY AT MAR VISTA

*Seats up to 135 guests \*Brunch events or restaurant buy-outs only\**



A S L I C E   O F   O L D   F L O R I D A   C H A R M



Set in the picturesque village of Longboat Key, Mar Vista is a genuine Florida treasure known for its food, scenery, and atmosphere. Enjoy a fresh Florida seafood meal inside

the quaint dining room or on the outdoor covered deck overlooking Sarasota Bay.

Perfect for rehearsal brunches or farewell brunches, our small-yet-stunning venue is tucked away under ancient Buttonwood trees and offers an authentic Anna Maria Island experience that will have all your guests ready to plan their return trip.

Come by land or by sea — with our private 12-slip dock, it's easy for any style of watercraft to pull up to the celebration (even a sea plane!). No need to worry if you're arriving after a day on the water! Just look for Intracoastal Mile Marker #39 and you'll know you've made it to paradise.







## OUR ENVIRONMENTAL IMPACT

**Beachside Hospitality is a family of three incredible waterfront restaurants, and a full bakery. With sustainability at the heart of everything we do, all of our concepts work together to provide the best dishes for our guests and the environment.**

All of our Beachside Hospitality concepts are inspired by the beauty of the area and culture of the community that they occupy. Looking out on some of the most pristine beaches, beautiful back water bays and unspoiled farmland makes us incredibly passionate about preserving our local natural resources. We're proud to help the organizations below who share our vision, whether it's through donations or getting out and volunteering.

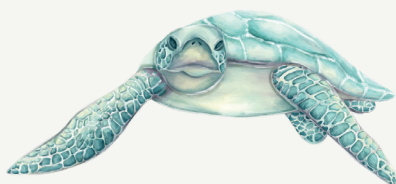
We invest in our community and care about our environment. Our corporate values include sustainability and eco-consciousness and we strive for that every day by having a parking lot water management system, sea turtle-friendly lighting, beach friendly native landscaping, composting, growing our own vegetables, recycling oyster shells, and supporting skip the straw campaign.

We are proud to work with the following initiatives:

**World Central Kitchen**

**Gulf Coast Oyster Recycling and Renewal Program**

**All Clams on Deck**





# PRICING

Our program offers three event packages with an extensive list of upgrades to create the perfect day for your wedding.

## SITE FEE

Site Fees for weddings and events with our venues —Sandbar, Beach House, and Mar Vista — vary based on your selection of venue and date. Site Fees are subject to increases on holidays and are issued at the discretion of the Beachside Hospitality Sales Team. All events must end by 10:00 p.m. in accordance with the island-wide noise ordinance. Venues are reserved for a 5-hour time frame for ceremony and reception. All site fees incur a 23% service charge and 7% sales tax.

SANDBAR	BEACH HOUSE	MAR VISTA
<b>OCTOBER - MAY</b> Monday - Thursday \$4,500.00 Friday and Sunday \$5,500.00 Saturday \$6,500.00  <b>JUNE - SEPTEMBER</b> Monday - Thursday \$3,500.00 Friday and Sunday \$4,500.00 Saturday \$5,500.00	<b>OCTOBER - MAY</b> Monday - Thursday \$4,500.00 Friday and Sunday \$5,500.00 Saturday \$6,500.00  <b>JUNE - SEPTEMBER</b> Monday - Thursday \$3,500.00 Friday and Sunday \$4,500.00 Saturday \$5,500.00	<b>BUY-OUT</b> Mar Vista buy-outs are offered based on seasonal availability. Please contact us to price and reserve your date!  <b>BRUNCH ONLY</b> Monday - Thursday \$2,000.00 Friday and Sunday \$2,500.00 Saturday \$3,000.00

### SITE FEE INCLUSIONS:

- Elegant floor length white cotton tablecloths and white linen napkins
- China, glassware, and silverware
- Standard round tables, rectangle buffet tables, and tall cocktail tables
- Reception chairs
- Onsite wedding dressing room
- Complimentary valet parking
- Exclusive list of recommended vendors

## FOOD & BEVERAGE MINIMUMS

Food and Beverage Minimums apply for all events. These are determined based on time of year, event location, and day of the week. Food and Beverage items are subject to 23% service charge and 7% sales tax.





## CEREMONY SITE FEE

\$2,500.00

### EVERY CEREMONY SITE FEE INCLUDES:

For couples that choose to host their ceremony on one of our beach spaces,  
in addition to their reception at the Sandbar or Beach House.

- Use of ceremony beach space
- Outdoor white folding chairs
- Ceremony table with sand ceremony materials
- Setup & breakdown of included items
- Inclement weather back-up plan
- Two-post bamboo arbor with white or ivory fabric draping
- Aisle décor
- Ceremony rehearsal
- Day-of Coordinator

### DAY-OF COORDINATOR

A dedicated Day-of Coordinator is included for your special day. This individual would be responsible for assisting in coordination of the ceremony and reception timeline, overseeing all vendor arrival, and set up, placement of personal décor items, and act as the main point of contact for the venue staff and outside vendors on the day of your event. The client is responsible for bringing all décor and personal items to the venue one day prior to the event. All items must be unwrapped, pre-constructed and readily available for placement. Communication and planning between you and your Day-of Coordinator will begin five days prior to your event.





# BEACHSIDE HOSPITALITY *Events*

## THREE-DAY WEDDING TRIFECTA PACKAGE

The Wedding Trifecta Package was designed for couples who want to host a fully immersive wedding experience for their guests, from welcoming them with a seaside rehearsal dinner to a proper send-off with a beachfront farewell brunch. With the intimate Mar Vista, the stunning Sandbar, and the relaxing Beach House, Beachside Hospitality has all of your bases covered.

You only get one chance at your wedding weekend — you might as well do it right!

### PRICING

Three-Day Wedding Experience Site Fee: **\$10,000**

Three-Day Wedding Package Food & Beverage Minimum: **\$30,000**

Ceremony Package: **Fee Waived**



### YOUR THREE-DAY WEDDING WEEKEND PACKAGE INCLUDES:

#### REHEARSAL DINNER

Choice to host your event at Sandbar or Beach House, based upon availability

Four-hour rehearsal dinner

Choice of customized wedding buffet or plated dinner service

Elegant floor-length white linens and napkins

China, glassware, and silverware

Banquet tables and chairs for your event

Complimentary valet parking

Exclusive list of recommended vendors and Lodging Partners

#### WEDDING

Choice to host your event at Sandbar or Beach House, based upon availability

Four (4) passed hors d'oeuvres

Customized wedding buffet or plated service

Four-hour premium bar service

Champagne toast

Coffee and tea service

Elegant floor-length white linens and napkins

China, glassware, and silverware

Banquet and cocktail tables for your event

White folding chairs

Menu tasting

Complimentary valet parking

Exclusive list of recommended vendors and Lodging Partners





BEACHSIDE  
HOSPITALITY  
*Events*

FAREWELL BRUNCH

Two-hour brunch event hosted at Mar Vista

Customized family-style brunch menu

Elegant floor-length white linens and napkins

China, glassware, and silverware

Banquet tables and chairs for your event

Complimentary valet parking

Exclusive list of recommended vendors



# WEDDING MENU PACKAGES

EVERY WEDDING CELEBRATION INCLUDES:



Four (4) Passed Hors D'oeuvres

Choice of Customized Wedding Buffet  
or Plated Dinner Service

Four-Hour Premium Bar Service

Champagne Toast

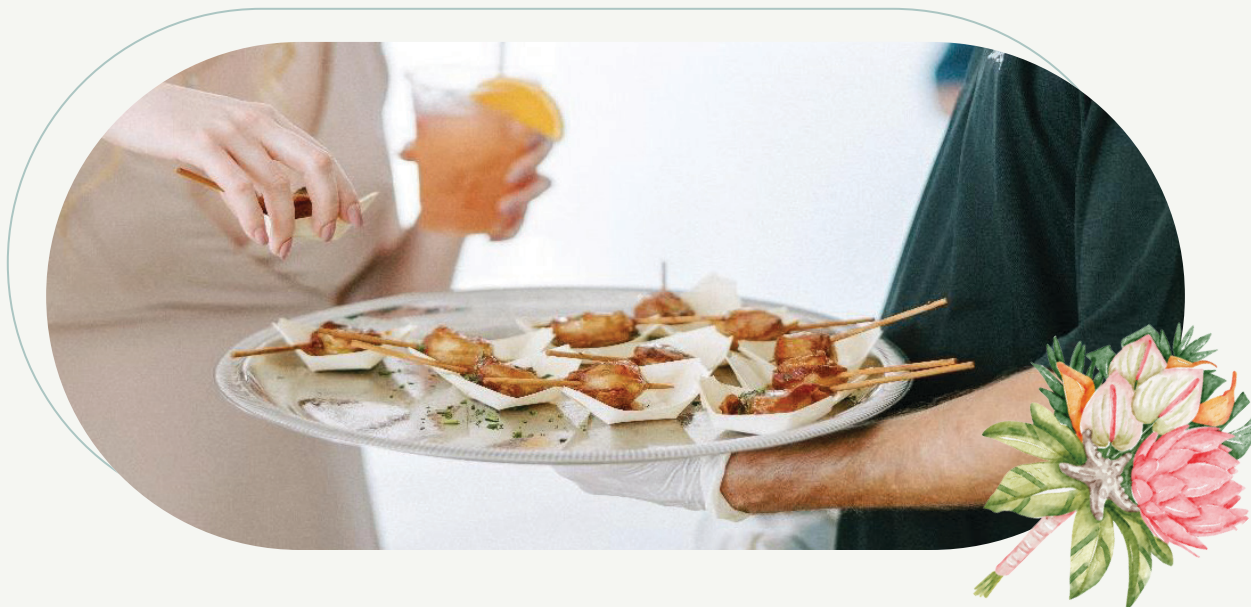
Coffee and Tea Service





## BUTLER PASSED HORS D'OEUVRES

PLEASE CHOOSE FOUR PASSED HORS D'OEUVRES FROM THE  
FOLLOWING COLD AND HOT SELECTIONS:



### COLD

Heirloom Tomato, Mozzarella Ball, Basil, Balsamic Reduction, Sea Salt

House Smoked Creamy Fish Dip, Anna Maria Bakehouse Homemade Hemp Cracker

Seafood Roll, New England Style, Lemon, Celery

Black Bean Hummus, Roasted Pepper, Pickled Onion, Olive Ciabatta

Deviled Egg, Scallion Mousse, House Bacon, Everything Bagel Crumbs

Open Blue Cobia Ceviche, Mango, Plantain Chip

Poached Gulf Shrimp, Horseradish Cocktail Sauce  
**+\$5pp**

Seared Tuna Wonton, Pickled Ginger, Wasabi Aioli  
**+\$5pp**

### HOT

Crispy Falafel, Cucumber Tzatziki, Mint

Gulf Crusted Coconut Shrimp, Bang-Bang Style

Mini Chicken & Waffles, Rosemary Scented Syrup

Crispy Vegetable Spring Roll, Sweet Chili Sauce

Shogun Farms Pulled Pork, Vegetable Crudités, Boston Bibb Lettuce

Mini Vegetable Empanadas, Cilantro Crème

Petit Croque Monsieur

Bacon Wrapped Scallop, Plum Sauce **+\$5pp**

Wagyu Beef Sliders, Caramelized Onion, Horseradish Crème **+\$3pp**





# BEACHSIDE HOSPITALITY *Events*

## BUFFET MENU

### WEDDING BUFFET PACKAGE PRICING: \$165 PER PERSON

*All upgrades chosen within are added to your package's pricing for an overall grand total.*

#### TO BEGIN *(Choose two salads)*

**Gamble Creek Farmhouse Salad** Local Salad Greens, Candied Walnuts, Roasted Carrots, Tomatoes, Cucumbers, Goat Cheese Crumbles, Lemon Vinaigrette, Buttermilk Herb Ranch Dressing

**Florida Tomato Panzanella Salad** Vine-Ripened Tomatoes, Torn Basil, Red Onion, Croutons, Olives, Tomato & Balsamic Vinaigrette

**Caesar Salad** Torn Romaine, Shaved Parmesan, Pulled Croutons, Dressing

**Spinach Salad** Eggs Mimosa, Chard, Tomatoes, Roasted Peppers, Red Onion Slivers, Sherry Vinaigrette

**Moroccan Couscous Salad** Tomato, Onion, Cucumber, Parsley, Mint, Lemon, Dried Figs **+\$3pp**

**Arugula Salad** Baby Arugula, Roasted Carrots, Golden Raisins, Goat Cheese Pickled Onions, Candied Nuts, Dijon Dressing **+\$3pp**

#### DINNER ENTRÉES *(Choose three entrées)*

**Grilled Chicken** Lemon Caper Beurre Blanc

**Cast Iron Seared Mahi** Miso Glazed, Dill Butter

**Tomato & Olive Braised Chicken Thighs**

**Braised Beef Short Ribs** Red Wine Reduction

**Slow Roasted Shredded Pork** Mojo Brined

**Seasonal Sustainable Fish** Jalapeno Mango Vinaigrette, Corn Relish **+\$5pp**

**Roasted Beef Medallions** Peppercorn Sauce **+\$18pp**

**Slow Roasted Prime Rib\*** Au Jus, Horseradish Creme **+\$20pp**

*\*Menu Items marked with an asterisk require a Chef Attendant. Chef Attendant - \$200.00 per attendant*





**CHEF ACCOMPANIMENTS** *(Choose two chef accompaniments)*

- Steamed Lemongrass Rice
- Roasted Red Bliss Potatoes
- Basmati Rice, Pigeon Pea, Mirepoix
- Whipped Yukon Gold Potatoes
- Chef's Selection of Vegetables
- Olive Oil Crushed Potatoes
- Blistered Green Beans
- Roasted Cauliflower, Zucchini, Golden Raisins,  
Pine Nuts +\$5pp
- Bradley Country Store Cheese Grits +\$5pp





## PLATED MENU

### WEDDING PLATED PACKAGE PRICING: \$180 PER PERSON

All upgrades chosen within are added to your package's pricing for an overall grand total.  
Entrée selection counts are due no less than fourteen (14) business days prior to the event date.

#### BEGINNINGS *(Choose a salad course)*

**Baby Iceberg** Blistered Heirloom Tomatoes, Bacon Bits, Cucumbers, Grilled Red Onions, Blue Cheese Dressing

**Gamble Creek Farmhouse Salad** Local Salad Greens, Candied Walnuts, Roasted Carrots, Tomatoes, Cucumbers, Goat Cheese Crumbles, Lemon Thyme Vinaigrette

**Whole-Leaf Caesar Salad** Shaved Parmesan, Pulled Croutons, Dressing

**Caprese Salad** Arugula, Honey Balsamic, Basil Pesto

#### MAIN COURSE *(Choose two entrée courses)*

**Airline Roasted Chicken Breast** Pigeon Pea Rice, Sautéed Green Beans, Lemon Thyme Butter

**Sustainably-Raised Cobia** (Substitute Seasonal Fish +\$7) Bradley County Store Grits, Mushroom Ragu, Braised Greens

**Seared Mahi** Wild Mushroom Pilaf, Honey Glazed Carrots, Chardonnay Beurre Blanc

**Mojo-Criollo Pork Loin** Roasted Garlic Mash, Broccolini, Blistered Tomatoes, Pan Jus

**Filet Mignon** Roasted New Potatoes, Baby Carrots, Caramelized Shallot Demi-glace





## INCLUDED PREMIUM 4-HOUR BAR SELECTION



### Liquor

Tito's Handmade Vodka, Bacardi Light Rum, Bombay Sapphire Gin, Elvelo Blanco Tequila, Crown Royal Whiskey

### Choose two domestic and two imported beer selections:

#### Domestic Beers

Michelob Ultra, Budweiser, Bud Light, Coors Light, High Noon

#### Imported Beers

Corona, Corona Light, Modelo Especial, Modelo Negra, Heineken 0.0

### Wine

House Chardonnay, Pinot Grigio, Merlot, and Cabernet  
(Selection is restaurant-specific, lists are available)

### Assorted Juices, Mixers & Soft Drinks

## UPGRADE TO A LUXURY FOUR-HOUR BAR | \$15 PER PERSON

### Liquor

Grey Goose Vodka, Tanqueray London Dry Gin, Patron Silver Tequila, Mount Gay XO Rum, Buffalo Trace Bourbon

### Choose two domestic and two imported beer selections:

#### Domestic Beers

Michelob Ultra, Budweiser, Bud Light, Coors Light, High Noon

#### Imported Beers

Corona, Corona Light, Modelo Especial, Modelo Negra, Heineken 0.0

### Wine

LOLA Chardonnay, Lola Rosé, Lola North Coast Pinot Noir, Prosecco  
(Selection is restaurant-specific, lists are available)

### Assorted Juices, Mixers & Soft Drinks

\*Mixed drinks are single pour. Shots and Frozen Drinks are not included on banquet bars.



## WINE BOTTLE ADDITIONS

### BUBBLES, ROSÉ & SANGRIA

#### Bubbles

JP Chenet | 34  
Jules Loren Brut | 38

#### Laurent Perrier

Champagne | 97  
Zardetto Prosecco | 40

#### Rosé

Aime Roquesante | 38  
Lola | 48  
La Fage | 44

#### Sangria

Red or White | 34

### WHITES

#### Pinot Grigio

Santi | 38  
King Estate (Pinot Gris) | 48  
Zenato | 34

#### Sauvignon Blanc

Jax Y3 | 40  
Bonterra | 38  
Giesen | 34

#### Chardonnay

Diora | 38  
Daou | 44  
Lola | 48

#### Riesling

Firesteed Riesling | 38

#### Moscato

Candoni Moscato | 38

#### White Blend

Pine Ridge Chenin Blanc & Viognier | 34

### REDS

#### Pinot Noir

Underwood | 34  
Evolution | 44  
Lola | 48

#### Cabernet Sauvignon

Kunde | 52  
Slingshot | 48  
Auspicion | 34

#### Merlot

Castle Rock | 34

#### Shiraz

Yalumba Organic | 48

#### Malbec

Natura | 34

#### Red Blend

Z Alexander Brown | 40



## COCKTAIL HOUR & STATION ADDITIONS

### DISPLAYS

**Duo of Raw and Grilled Crudités, Lemon Aioli, Maldin Sea Salt | \$14pp**

**Chef Charcuterie Board: Sliced Cured Meats, Whole Grain Mustard, Pickled Vegetables, Water Crackers | \$23pp**

**Fruit and Cheese Display: Seasonal Fruit with Chef's Selection of Cheeses, Water Crackers | \$10pp**

### STATIONS

**Seafood Raw Bar | \$27pp** Peel & Eat Shrimp, Oysters, and Alaskan Crab, Spicy Remoulade, Spiked Cocktail Sauce, Mignonette

**Duo of Land & Sea "Nashville" Style | \$21pp** Buttermilk-Brined Chicken & Sustainable Fried Fish, Bread and Butter Pickles, Hot Sauce, Sweet Cornbread, Whipped Butter

**Sliders and Chips Station | \$20pp (based on 2 sliders per person)**

Served with BBQ or Sea Salt Chips. *Choice of two options below:*

Barbecue pulled pork with pickled slaw

Wagyu burger, pimento cheese aioli, LTO

Mini crab cakes, Old Bay aioli, Shredded lettuce

Black bean burger, lettuce, Tomato Jam

*\*Make any station an action station! +\$200 chef attendant fee*

**CARVING STATIONS** *(Requires a \$200 chef attendant fee)*

**Sage Rubbed Breast of Turkey | \$18pp**

Dijon Mustard, Aioli, Peach Chutney, Silver Dollar Rolls

**Smoked Beef Brisket | \$16pp**

Slow-Smoked Beef Brisket, SC Mopping Sauce, Soft Dinner Rolls

**Butter Poached Prime Rib | \$20pp**

Cream Horseradish, Aioli, Gourmet Grain Mustard, Soft Dinner Rolls





## SWEET ENDINGS: TASTY UPGRADES

Select your after-dinner sweets from Anna Maria Bake House:

### Cupcake Display | \$6 per cupcake

*Minimum order of one dozen*

**Cake Flavors** Vanilla, Chocolate, Red Velvet

**Buttercream Flavors** Vanilla and Chocolate Buttercreams,  
Cream Cheese Frosting

### Dessert Display | \$11 per person

*Choice of Three*

**Key Lime Pie, Lemon Cheesecake with Blueberry Topping,  
Triple Chocolate Cake, Coconut Cake**

### Miniature Dessert Station | \$15 per person

Selection of **brownies, cookies, mini pies,  
and mini lemon cheesecakes**



## WEDDING FAVORS

Check off another box on your to-do list by upgrading your experience with in-house wedding favors.  
All sweets are handmade by our culinary team and individually wrapped, so guests can take home  
a little piece of Beachside Hospitality. Pricing listed below is per piece.



Chocolate Chip Cookies | \$5 each

Rice Krispy Treat | \$6 each

Chocolate Brownie | \$9 each

Cupcake | \$9 each

Signature Mini Key Lime Pie | \$10 each

Signature Mini Lemon Cheesecakes | \$11 each

## LATE-NIGHT SELECTIONS

Wind down with a surprise treat for guests to snack on! Late-night food stations are brought out in the final hours of your celebration for guests to enjoy as they get ready to leave for the night.

**Chips and Dips | \$13pp**

Tortilla Chips with Pico de Gallo and Guacamole | House Sea Salt Chips with Onion Dip

**French Fry Station | \$22pp**

BBQ Spiced, Sea Salt, Blackening Seasoning, Cheese Sauce, with Toppings and Condiments

**County Fair | \$18pp**

Churros with Chocolate Dipping Sauce, Mini Gourmet Corn Dogs with Ketchup, Mustard, Relish, Bagged Peanuts

**Artisan Flat Bread | \$30pp** (choose 3 styles)

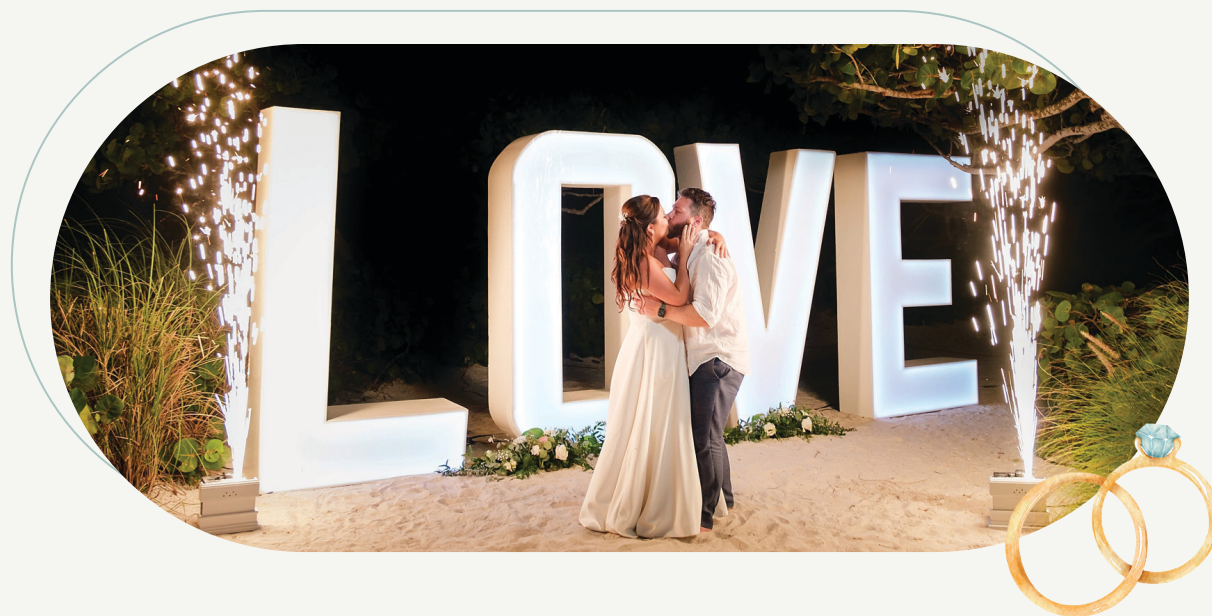
Balsamic Fig, House-cured Bacon, Goat Cheese

Wild Mushroom, Caramelized Onion, Mozzarella, Truffle Arugula

Fresh Mozzarella, Tomato, Fresh Basil, Garlic Oil

Shrimp Alfredo, Mozzarella, Chili Flake Sausage, Tomato, Basil

BBQ Chicken, Cheddar, Pickled Onion, BBQ Sauce



## THE FINE PRINT

All pricing is per person unless specifically noted otherwise.

Service charge, currently 23%, is applicable to all costs. Sales tax is currently 7%. Both service charge and sales taxes are subject to change.

The Day-of Coordinator is mandatory. There is a \$500 surcharge if the ceremony is off-site. This surcharge covers the Day-of Coordinator.

Our culinary team would be delighted to customize menus to meet your specific needs / requests. Please speak to your Sales Manager for further details. If you desire a custom menu, please note that these custom menus will be higher than our wedding package pricing.

Please speak to your Sales Manager regarding special dietary restrictions (vegetarian, vegan, gluten free, etc.).

Package pricing is subject to change up to 30 days prior to your event date.

All food and beverage must be supplied and prepared by Beachside Hospitality Culinary team and consumed in the event space (except for a wedding cake and packaged wedding favors). No food or beverage may be removed from the property.

In accordance with Florida State Beverage Licensing, Beachside Hospitality is responsible for supplying all products and bar labor for any alcohol related services.

Self-service bars are not permitted. Any cash bar sales are not applied towards the Food & Beverage Minimum. Food service is required with all bars.

Fourteen business days prior to the function date, the final guaranteed number of attendees (and a breakdown of entrée counts) must be submitted to your event sales manager. If the guarantee is not submitted, the contracted guest count will become the guarantee. After this date, the guarantee may increase based upon availability, but may not decrease.

All vendors contracted by our clients are required to follow all guidelines including any state and local guidelines that might be in effect including the wearing of masks, social distancing requirements, etc. All requirements will be provided in advance and are subject to change.

Vendor names and contract information are to be provided to your Sales Manager at least 30 business days prior to the event date. All vendors must be approved from Beachside Hospitality exclusive vendor list and are required to supply adequate proof of insurance a minimum of ten business days in advance of the event date. Beachside Hospitality is not responsible for any items brought onto the premises by outside vendors nor their performance.

All music must end no later than 10:00pm due to the noise ordinance policy of Anna Maria Island.

