

# *Wedding Packages*



THE DUNES

# *Congratulations*

The Dunes Golf & Tennis Club provides the perfect setting for your wedding celebration. 160 acres of rolling green hills, lakes and palm trees provide picturesque vistas for your wedding ceremony, reception or rehearsal dinner. The colorful splendor of our unparalleled island sunsets combined with an expansive, perfectly manicured landscape make The Dunes the perfect choice for a spectacular wedding.

Since our opening in 1973, we have hosted weddings large and small with style and sophistication that is tailored to the vision of your perfect day.

Our dedicated catering team will help you every step of the way and our talented Executive Chef will work to satisfy every palate while keeping within your budget.

We welcome requests to customize and personalize your island celebration. Please do not hesitate to reach out to our team with any questions and special requests.

*Congratulations from everyone here  
at the Dunes!*





*All Dunes Wedding  
Packages Include:*

- Dedicated Venue Coordinator and Banquet Captain
- Indoor and Outdoor Reception Set Up and Breakdown
- House Table Decorations
- House Linen
- Cocktail Hour: Choice of 3 Butler Passed Hors d'oeuvres
- 3 Hour House Brand Open Bar
- Choice of Salad
- Choice of 3 Entrée Options, Duo Plate or Action Station Buffet
- Special Golf Rates
- Special Room Rates for Overnight Guests at The Inns of Sanibel (Based on Availability)
- \* Minimum of 35 Event Guests

# Ceremony Locations



## Sunset Lake

This plush green secluded lawn overlooks our shimmering aqua range lake and provides spectacular sunsets surrounded by tropical flowers and palm trees. This breathtaking location is perfect for you and your wedding guests to gather as you exchange your vows.

**\$1,500.00\***



## Fairway Lawn

This beautiful area is located adjacent to our Pavilion and Putting Green with a backdrop of our famous rustic bridge, flowers, lake and perfect viewing location for our Sanibel Sunsets.

**\$1,200.00\***



## Sanibel Inn Beach

For the ultimate wedding experience, have your ceremony on the beach with spectacular views and photo opportunities on the Gulf of Mexico. Chair and arch rental required.

**\$2,500.00\***

Exclusive rental for all locations.

**NOTE:** Ceremony Rehearsal is on event lawn next to the pavilion. Rental price only includes the day of the wedding. \*All Prices Subject to 22% Service Charge and 6.5% Sales Tax

# Reception Locations



## Outdoor Pavilion

With all-weather awning enclosures, our Pavilion provides an intimate setting that can be transformed to suit your taste and style. Maximum of 120 guests. **\$2,000.00\***

## Pool Deck

Ideal for cocktails or small dinner receptions, the pool deck can also be rented to provide an extended area to our Pavilion. **\$750.00\***



## The Dunes Clubhouse

Our indoor dining area is ideal for wedding receptions and dinners. This location can hold up to 70 guests. **\$1,500.00\***

## Sunset Lawn Tent

Our picturesque wildlife setting is a perfect backdrop for an unforgettable ceremony or gathering. Custom events can hold up to 120 guests. (Seasonal with tent rental required) **\$4,000.00\*** (\$2,500.00 Damage Deposit Required)



Set up - day of wedding only. Exclusive rental for all locations.

\*All Prices Subject to 22% Service Charge and 6.5% Sales Tax

# Catering Packages

The Dunes offers three tiers of catering packages in different price ranges to fit within your budget and to help simplify your dining selections. Each tier contains Plated and Buffet options.

## Tier 1

Simple and elegant, Tier 1 features crowd pleasing Hors d'oeuvres, popular entrees for the plated options and Chef Attended Action stations if you select a buffet.

**\$169 ++ per person**

## Tier 2

Up a level in sophistication, Tier 2 offers upgraded Hors d'oeuvres including Tenderloin of Beef and Smoked Salmon. Entrees include a New York Strip and a Vegetarian Wellington.

**\$189 ++ per person**

## Tier 3

Tier 3 features our Chef's very best entrees including a Center Cut Filet Mignon, Chilean Sea Bass and YellowTail Snapper and exceptional Hors d'oeuvres including Seared Tuna on Cubed Watermelon, Bay Scallops and a Seafood Raw Bar. Tier 3 Carving Stations choices are dramatic and impressive with a Whole Roasted Grouper wrapped in Banana Leaf and Roasted Whole Suckling Pig served with Jerk Sauce.

**\$239 ++ per person**



# Plated Packages *Tier 1*

## Butler Served Hors D'oeuvres

(Select 3)

**COCONUT CHICKEN SKEWERS**

**PORK DUMPLINGS** with Ginger Teriyaki  
Sauce

**ISLAND MEATBALLS** with Barbecue Sesame  
Sauce

**BRUSCHETTA** with Pesto, Tomato, Basil and  
Balsamic Syrup

**GRILLED SHRIMP COCKTAIL** with Bloody  
Mary Cocktail Sauce

**BABY BLT** - Cherry Tomato Stuffed with  
Smoked Bacon and Crisp Lettuce

## Salads

(Select 1)

**CAESAR SALAD**

Crisp Romaine, Toasted Shredded Parmesan  
and House Croutons Tossed in a Creamy  
Caesar Dressing

**THE FLORIDIAN**

Spring Mix Blend of Lettuce with Orange  
Segments, Sliced Olives, Artichokes,  
Quartered Sweet Grape Tomatoes, Local  
Grown Cucumber in a Citrus Blossom  
Vinaigrette

**GARDEN SALAD**

Tossed Green Salad with Grape Tomatoes,  
Local Grown Cucumber, quartered  
Artichokes, Hearts of Palm and Your Choice  
of Dressing

## Entrees

(Select 3)

**BRONZED MAHI MAHI**

In a Citrus Marinade Served with Grilled  
Pineapple Salsa

**CHICKEN FLORENTINE**

Boneless Chicken Breast Pan Seared and  
Topped with Sautéed Spinach and Melted  
Provolone Cheese

**GRILLED ATLANTIC SALMON**

Hand Cut, Finished with Lemon and Capers

**BLACK ANGUS BEEF MEDALLIONS**

Finished with a Port Wine Demi

**ROASTED JERK PORK LOIN**

With Creole Sauce

**CHICKEN PICCATA**

Seared Breast of Chicken Finished with  
Capers and White Wine Lemon Butter

**\$169 ++ Per Person**

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All plated meals to be accompanied by seasonal vegetables and a starch of your choice

# Buffets *Tier 1*

Our Buffets feature Chef Attended Action Stations. Select a Carving Station or Pasta Station. Both options include a beautiful Imported cheese display, salad stations and featured entrees.

## *Option 1*

### DOMESTIC AND IMPORTED CHEESE DISPLAY

Surrounded by Fresh Cut Fruit

### SALAD STATION (Served with Rolls and Butter)

Baby Greens with Sweet Grape Tomatoes, Shaved Carrots, Local Cucumber, Onions and Choice of Two Dressings

### CHEF ATTENDED PASTA STATION

Linguini, Penne, Spinach Fettuccine Pastas with Assorted Toppings Including Mild Grilled Italian Sausage, Chicken Strips Meatballs, Shrimp, Mushrooms, Quartered Artichokes, and Freshly Diced Tomatoes.

Served with the following sauces: Lemon Garlic Butter, Pomodoro, Alfredo Sauce and Bolognese

### ENTREES

- Pan Seared Chicken Breast Topped with Prosciutto with Tomato Basil Vinaigrette and Fresh Mozzarella
- Hand-Cut Grilled Atlantic Salmon Filet Finished with a Lemon Caper Sauce

## *Option 2*

### DOMESTIC AND IMPORTED CHEESE DISPLAY

Surrounded by Fresh Cut Fruit

### CAESAR SALAD STATION

(Served with Rolls and Butter)

Crispy Baby Romaine Lettuce with Shaved Parmesan Cheese, Herb Croutons and Creamy Housemade Caesar Dressing

### CHEF'S CARVING BOARD (Choice of 1)

- Oven Roasted Angus New York Strip with Chipotle Demi
- Top Round of Beef Au Jus

### PAIRED WITH THE FOLLOWING ENTREES

- Mahi Loin with Mango Avocado Cilantro Salsa
- Herb Crusted Boneless Chicken Breast with Calypso Sauce

**\$169 ++ Per Person**

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All Stationed Buffets Served with Seasonal Vegetables



## Butler Served Hors D'oeuvres

(Select 3)

SMOKED SALMON With Le Brie  
COCONUT SHRIMP with Creole Orange  
Marmalade  
TENDERLOIN OF BEEF BRUSCHETTA  
SWEDISH MEATBALLS  
TUSCAN STUFFED MUSHROOM CHORIZO  
CHICKEN DUMPLINGS with Ginger Soy  
Sauce  
COCONUT CHICKEN SKEWER  
CUCUMBER CUP Filled With Hummus

# Plated Packages *Tier 2*

## Salads

(Select 1)

### THE CLUB SALAD

Romaine and Iceberg Lettuce with Artichoke Hearts, Olives, Tomatoes, Sundried Tomatoes and Shredded Monterrey Jack and Cheddar Cheese Tossed with Balsamic Vinaigrette

### HARVEST BITTER

Radicchio, Frisee and White Endive Lettuce Blended with Candied Pecans and Orchid Petals Finished with a Citrus Blossom Vinaigrette

### ORGANIC GREENS

Arcadian Baby Greens with Sweet Grape Tomatoes, Strawberries, Mango and Local Cucumber with a Raspberry Vinaigrette

## Entrees

(Select 3)

### BRONZED SALMON TRANCHE

Topped with a Creamy Leek Sauce

### TUSCAN BONE IN CHICKEN

Stuffed with Artichoke, Sundried Tomatoes and Spinach, finished with Calypso Sauce

### CHICKEN PICCATA

Finished with Lemon Caper Sauce

### GRILLED BASIL GROUPE

Topped with Lobster Succotash

### CHAR GRILLED FLAT IRON STEAK

Served with a Veal Bone Demi

### NEW YORK STRIP

Served with Chimichurri Sauce

### VEGETARIAN WELLINGTON

Filed in Phyllo Dough

**\$189 ++ Per Person**

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All plated meals to be accompanied by seasonal vegetables and a starch of your choice

# Buffets *Tier 2*

## Option 1

**DISPLAYS** (Select 1)

**DOMESTIC AND IMPORTED CHEESE DISPLAY** with a Mélange of Local Fruit and Berries

**FRESH CUT SEASONAL VEGETABLES** with Assorted Dips

**ARTICHOKE DIP** with Lavash and Pita Display

**FLORIDIAN SALAD STATION**

(Served with Rolls and Butter)

Spring Mix Blend of Lettuce with Orange Segments, Candied Pecans, Hearts of Palm, Yellow Tomatoes and Shaved Carrots with Cusabi Dressing and Cilantro Vinaigrette

**CHEF ATTENDED CARVING STATION**

- Prime Rib of Beef Paired with Au Jus and Horseradish Crème Sauce

**PAIRED WITH THE FOLLOWING ENTREE**

- Grilled Boneless Breast of Chicken with Rock Shrimp and Carrot Ragout
- Herb Crusted Mahi with Tomato Beurre Blanc

**SIDES** (Select 1) Basmati Rice Jardinière, Roasted Garlic Mashed Potatoes, Roasted Rosemary Potatoes

## Option 2

**MEDITERRANEAN SALAD STATION** Including A Melange of Greens, European Cucumber, Plum Tomato, pepperoncini, Kalamata Olives, Shaved Onions, Crumbled Feta and Greek Dressing Vinaigrette  
Rolls and Butter

**HOG ADMIRAL** Fillet of hog fish stuffed With Crab Cake Topped with Rock Shrimp Succotash

**GWENIE CHICKEN** Boneless Chicken Breast stuffed with Capicola and Pepper Jack Cheese, Wrapped with Smoked Pecan Wood Bacon

**SEAFOOD PASTA** Penne Tossed in a Creamy Sauce with Shrimp, Crab and Vegetables

**SUNDRIED MUSHROOM RISOTTO** and Yellow Saffron Rice with Lima Beans

**\$189 ++ Per Person**

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All Stationed Buffets Served with Seasonal Vegetables



# Plated Packages *Tier 3*

## Butler Served Hors D'oeuvres

(Select 3)

### MINI BEEF WELLINGTON

COCONUT SHRIMP with Creole Orange Marmalade

ROSEMARY GRILLED SHRIMP with Bloody Mary Cocktail Sauce

BAY SCALLOPS Wrapped in Smoked Pecan Wood Bacon with Ponzu Sauce

MINIATURE CRAB CAKES with Rum Infused Remoulade

MUSHROOM CAPS Stuffed with Boursin Cheese and Chives

SNOW CRAB CLAWS served with Tequila Lime Cocktail Sauce

MINI CHICKEN CORDON BLEU with Warm Brown Mustard

SEARED TUNA on Cubed Watermelon Topped with Tapenade

BRUSSEL SPROUTS Wrapped in Applewood Bacon

## Salads

(Select 1)

### BERRIES ON THE GREEN

A Mélange of Baby Iceberg and Romaine Lettuce with Blueberries, Sliced Strawberries, Sweet Grape Tomatoes, Shaved Euro Cucumber and Feta Cheese Finished with a Caribbean Mango and Pineapple Vinaigrette

### ORGANIC GARDEN

Mixed Greens and Hydroponic, Tequila Braised Granny Smith Apples, Marinated Fennel, Candied Pecans, Orange Segments and Gorgonzola Cheese Finished with Raspberry Vinaigrette

### CAPRESE SALAD

Vine Ripened Tomato, Fresh Mozzarella and Micro Basil with Pesto, Extra Virgin Olive Oil and Balsamic Syrup

## Entrees

(Select 3)

CENTER CUT FILET MIGNON Char Grilled and Served with Port Wine Demi de Viand

ATLANTIC SALMON Stuffed with Crab, Topped with Lobster Succotash

YELLOWTAIL SNAPPER Pan Seared with Piccata Sauce

BRONZED SWORDFISH Finished with Creamy Leeks

SIRLOIN STEAK Char Grilled with Caramelized Onions and Gorgonzola Fondue

PAN SEARED GROUPER with Lemon Basil Beurre Blanc

CHILEAN SEA BASS with Creole Pikliz

AIRLINE CHICKEN Stuffed with Artichoke, Spinach, Boursin Cheese in a Lemon Grass Reduction

WARM WATER LOBSTER TAIL 9 oz. with Spinach, Boursin Cheese in a Lemon Grass Reduction

WARM WATER LOBSTER TAIL 9 oz, with Lemon Compound Butter and Voodoo Sauce

**\$239 ++ Per Person**

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All plated meals to be accompanied by seasonal vegetables and a starch of your choice

# Buffets

Tier 3

## Option 1

### ARTISAN SALAD STATION

(Served with Rolls and Butter)

Artisan Mixed Greens with Euro Cucumber Heirloom Tomatoes, Shaved Onions with Sliced Black Olives with Citrus Blossom Vinaigrette and Cusabi Dressing

### CHEF ATTENDED CARVING STATIONS

(Select 1) Served with Grilled Local Vegetable Relish, Coconut Garden Rice and Roasted Garlic Mashed Potatoes

- **ROSEMARY PRIME RIB** with Creamy Horseradish Sauce, Caramelized Onions, Finished with a Veal Demi
- **ROASTED NEW YORK STRIP LOIN** with Mushrooms Ragout

### PAIRED WITH THE FOLLOWING ENTREES:

- **DUSTED CAJUN MAHI MAHI** with Relish
- **HAWAIIAN BONELESS CHICKEN** with Pineapple and Ginger Glaze

## Option 2

### BERRIES ON THE GREEN

(Served with Rolls and Butter)

A Mélange of Baby Iceberg and Romaine, Blueberries, Sliced Strawberries, Sweet Grape Tomatoes, Shaved Euro Cucumber and Feta Cheese with Caribbean Mango and Pineapple Vinaigrette

### CHEF ATTENDED STATIONS

Served with Steamed Broccolini, Fire Roasted Red Bell Pepper, Wild Mushroom Tri-Color Orzo and Grilled Cumin and Jalapeno Polenta

- **CARVED WHOLE ROASTED GROUPER** Wrapped in a Banana Leaf Served with Mango Black Bean Salsa
- **CARVED ROASTED WHOLE SUCKLING PIG** Served with Jerk Sauce

### PAIRED WITH THE FOLLOWING ENTREES:

- **SMOKED CURRY CHICKEN** with Rock Shrimp Meringue
- **MARINATED SALMON TRANCHE** in a Lemon Grass Broth

## Option 3

### SEAFOOD RAW BAR

East and West Coast Oysters, Steamed Shrimp, Mussels, Clams and Crawfish with a Sriracha Cocktail Sauce

### SALAD STATION

(Served with Rolls and Butter)

A Mélange of Frisee, Arugula, Water Cress and Baby Spinach, Tomatoes, Euro Cucumber, Hearts of Palm, Kalamata Olives and Peppercorn Peppers with Citrus Blossom and Cilantro Lime Vinaigrette

### CHEF ATTENDED STATION

Served with Grilled Asparagus, Roasted Tomato, Roasted Tri-Color Fingerling Potatoes and Bouillabaisse Au Rigatoni Pasta

- **CARVED ROASTED BLACK ANGUS BEEF TENDERLOIN**

### PAIRED WITH THE FOLLOWING ENTREES:

- **GRILLED WHOLE YELLOWTAIL SNAPPER** with a Ginger and Kiwi Salsa
- **GRILLED HALVES OF MOJO CHICKEN** in a Rosemary and Thyme Sauce

**\$239 ++ Per Person**

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax  
All Stationed Buffets Served with Seasonal Vegetables



# After Party Snacks

## Appetizers

ANTIPASTO SALAD

**\$48.00 ++** Per Bowl

BUFFALO BONELESS CHICKEN WINGS

**\$38.00 ++** Per Dozen

PAN ROLLED SHRIMP PO BOY

**\$49.00 ++** Per Dozen

ORIENTAL VEGETABLE SPRING ROLLS

**\$36.00 ++** Per Dozen

PIZZA BREAD

**\$34.00 ++** Per Dozen

TORTILLA CHIPS, GUACAMOLE & PICO DE GALLO

**\$35.00 ++** Per Serving

1 Bowl of Chips, Guacamole & Pico De Gallo

## Late Night Snacks

GORGONZOLA STEAK SLIDERS

**\$69.00 ++** Per Dozen

MINI BEEF NAPOLEONS

**\$54.00 ++** Per Dozen

CRAB CAKE SLIDERS

**\$70.00 ++** Per Dozen

MINI CHICKEN QUESADILLA ROLLS

**\$36.00 ++** Per Dozen

JAMAICAN JERK PATE

**\$46.00 ++** Per Dozen

## Sweets

ASSORTED MINI CHEESECAKES

**\$52.00 ++** Per Dozen

CHOCOLATE COVERED STRAWBERRIES

**\$52.00 ++** Per Dozen

MOUSSE AND BERRIES

**\$44.00 ++** Per Dozen

ASSORTED COOKIES

**\$36.00 ++** Per Dozen

Enjoy 20% Off with Reception Booking  
++ All Prices Subject to 22% Service Charge and 6.5 % Sales Tax





# Open Bar

## House Brands

TITO'S VODKA  
GORDON'S GIN  
BACARDI SILVER RUM  
J&B RARE SCOTCH  
CANADIAN CLUB WHISKEY  
SAUZA GOLD TEQUILA

### Choose up to 5 Beers

Miller Lite, Coors Lite, Bud Light, Michelob Ultra, Budweiser, Yuengling

3 Hours included in all wedding packages.  
Each additional hour **\$16 ++** per person.

## Call Brands

KETEL ONE VODKA  
TANQUERAY GIN  
CAPTAIN MORGAN RUM  
WILD TURKEY BOURBON  
JACK DANIELS WHISKEY  
DEWAR'S SCOTCH  
JOSE CUERVO GOLD TEQUILA

### Choose up to 5 Beers

Smirnoff Ice, Miller Lite, Coors Lite, Bud Light, Michelob Ultra, Budweiser, Yuengling

3 Hours at **\$10 ++** per person.  
Each additional hour **\$18 ++** per person.

## Premium Brands

GREY GOOSE VODKA  
BOMBAY SAPPHIRE GIN  
MOUNT GAY RUM  
MAKER'S MARK BOURBON  
JOHNNY WALKER BLACK SCOTCH  
CROWN ROYAL WHISKEY  
PATRON SILVER TEQUILA

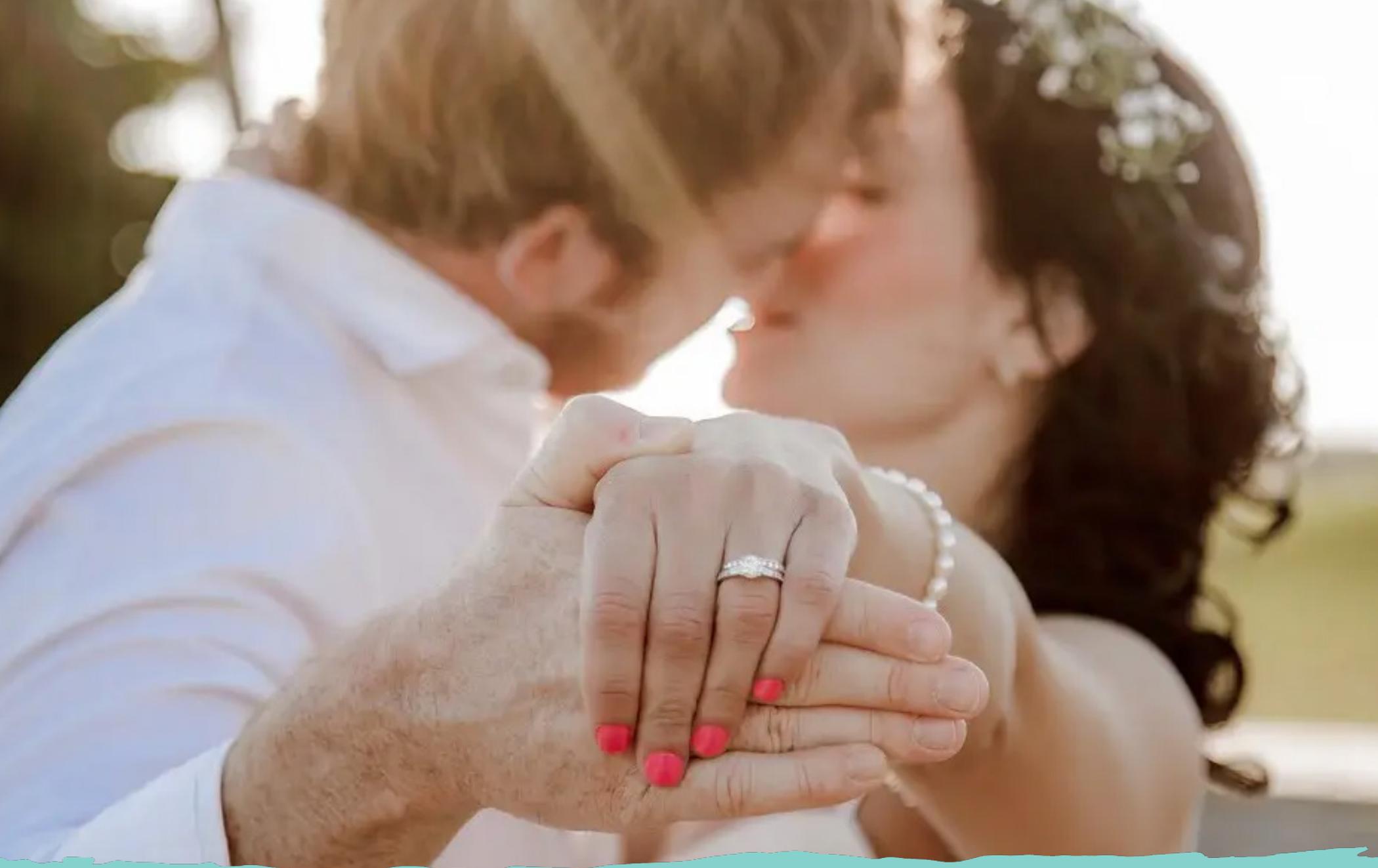
### Choose up to 7 Can Offerings

Miller Lite, Coors Lite, Bud Light, Budweiser, Michelob Ultra, Yuengling, Corona Light, Corona Extra, Two Hearted Ale, Flavored Seltzer, Stella, All Day IPA

3 Hours at **\$15** per person.  
Each additional hour **\$20 ++** per person.

Canyon Road House Wine Selection Served with All Open Bar Options

\* Seasonal Beers Available



The Dunes Golf & Tennis Club • 949 Sand Castle Rd. • Sanibel Island, Florida • 239-472-3355

**DunesGolfSanibel.com**