



*The Sawgrass Golf Resort & Spa,  
A Marriott Resort  
requests the honor of your presence...*

*Special arrangements are made with ease  
as our wedding consultants assist you with  
the plans for your special day...*

*They will help you plan  
the perfect celebration...*

*From an intimate champagne reception  
to an elegant multi-course dinner,  
our wedding consultants will design a wedding proposal  
that will satisfy all the needs of you and your guests*



## **Marry Me**

Four-Hour Open Bar – Premium Brands  
Champagne Toast

### **Simple Beginnings**

#### Stationed Hors d'oeuvres

Collections of Herb De Provence Croustades  
Roasted Eggplant Caviar  
Sweet Basil and Tomato  
Artichoke Ragout  
Portobello Mushroom Salad with Rosemary

#### Passed Hors d'oeuvres

Rare Beef Tenderloin  
Arugula Pesto

Moroccan Meatballs  
Herb Yogurt

Vegetarian Spring Roll  
Chili Sauce

Brie and Green Apple  
Orange Sauce

## **The Toast**

### Dinner Buffet

Spinach Salad  
Gorgonzola, Fried Leeks, Cranberries, and Sherry Vinaigrette

Roasted Orzo Salad  
Black Olives, Feta Cheese, Lemon, and Parsley

Asparagus  
Roasted Tomato Salad

Parmesan Crusted Chicken  
Spiced Tomato Compote

Maple Glazed Salmon  
Herb Cous Cous

Peppercorn Rubbed Strip Loin  
Carved To Order  
Blue Cheese Sauce

Golden Fingerling Potato  
Onion, Lemon, and Thyme

Sautéed Young Vegetables

Bakery Rolls

### **Sweet Endings**

Wedding Cake  
Custom Made For You

Coffee and Tea Service

## **She Said Yes**

Four-Hour Open Bar – Premium Brands  
Champagne Toast

### **Simple Beginnings**

#### Chef's Sculpted Plates

Pan Seared Scallop  
Lobster Risotto  
Corn Relish

Shrimp Tempura Shots  
Citrus Sauce  
Sweet and Sour Sauce

#### Passed Hors d'oeuvres

Rare Beef Tenderloin  
Arugula Pesto

Crispy Chicken  
Buttermilk Chevre Dip

Baby Artichoke Fritters

Almond Dusted Honey Goat Cheese Truffle

### **The Toast**

#### Dinner Buffet

Salad of Young Greens  
Toasted Almonds, Blue Cheese, Radish  
Champagne Vinaigrette

Twinn Bridges Tomato Board  
With Sea Salts and Basil

Green Bean Potato Salad  
Sherry Bacon Dressing

Balsamic Pork Tenderloin  
Caramelized Onions

Seared Local Seasonal Fish  
Lemon Chardonnay Sauce  
Twinn Bridges Farm's Vegetable Cous Cous

Cognac Glazed Rib Eye  
Carved To Order  
Pommery Mustard

Short Grain Brown and Wild Rice Pilaf

Thyme Grilled Vegetables

Bakery Rolls, Flatbreads and Focaccia

### **Sweet Endings**

Wedding Cake  
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## Say I Do

Four-Hour Open Bar – Premium Brands  
Champagne Toast

### Simple Beginnings

#### Passed Hors d'oeuvres

Smoked Chicken	Rare Beef Tenderloin
Curry Pumpkin Seeds	Arugula Pesto
Roasted Tomato Pizzette Finished with Basil	Petite Lobster Rolls Chervil Topping

#### Displayed Presentations

(Please Select Two Stations)

Domestic and European Meats and Cheeses	Dim Sum and Sushi Presentation
Cured Meats, Sweet Grass Dairy Cheese Selections	Tuna, Salmon and Assorted Sushi Rolls, Chicken and Pork Dim Sum,
Roasted Nuts, Dried Fruit and Berries	Pickled Ginger, Soy Sauce, Yuzu Sauce, Thai Chili Dipping Sauce
Chutneys and Relishes	
Served with Breads and Crackers	
Seafood Presentation	Quesadilla Station
Fresh Mayport Shrimp, Crab Claws, Smoked Salmon	(Please Select Two Items)
Traditional Accompaniments to Include	Confit of Duck and Green Apple with Apricot Dip
Lime Mustard Sauce, Tomato Horseradish Sauce	Grilled Chicken and Cilantro Roasted Red Pepper Salsa
Lemon Caper Tartar	Carolina Pulled Pork, Smoked Cheddar and BBQ Sauce
	Roasted Vegetables and Goat Cheese

### The Toast

#### Dinner Stations

Tuna Nicoise Salad

Cous Cous Cranberry Salad

Arugula and Watermelon Salad

Cannellini Bean Salad  
Roasted Olives and Herbs  
Parsley Dressing

Roasted Leg of Lamb  
Feta Herb Stuffing  
Carved To Order  
Zinfandel Sauce

Seared Beef Filet Medallions  
Wild Mushroom Fricassee

Sautéed Chicken Breast  
Chardonnay, Artichokes, Olives and Lemon

Roasted Potatoes  
Garlic, Lemon and Oregano

Twinn Bridges Farm's Seasonal Vegetables  
Herb Butter

Bakery Rolls, Flatbreads and Focaccia

### Sweet Endings

Wedding Cake  
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## Happily Ever After

Four-Hour Open Bar – Premium Brands  
Champagne Toast

### Simple Beginnings

#### Stationed Hors d'oeuvres

Collection of Herb De Provence Croustades  
Roasted Eggplant Caviar  
Sweet Basil and Tomato  
Artichoke Ragout  
Portobello Mushroom Salad with Rosemary

#### Passed Hors d'oeuvres

Macaroni & Cheese Bites  
Lobster and Black Truffle  
Sautéed Ginger Shrimp  
Ricotta Salata Pizzette  
Finished with Basil  
Heirloom Tomato Water  
Basil Salt

### The Toast

#### Dinner Service

##### *Select a Salad*

Young Iceberg Wedge Salad  
Crumbled Blue Cheese and Crispy Pancetta

##### Greek Style Salad

Cucumber, Feta, and Kalamata Olives

##### Spinach Salad

Spiced Pecans, Goat Cheese, Sherry Vinaigrette

#### *Entrée Selections\**

Tangle Wood Farms Chicken Breast  
Roasted Garlic and Thyme Crusted Chicken  
Parmesan Polenta Triangles

Roasted Arctic Char  
Cauliflower Mousse  
Tomato Mushroom Ragout

Boneless Short Ribs of Beef  
Braised in Chianti Mirepoix  
Garlic Mashed Potato  
Twinn Bridges Seasonal Vegetable

Fresh Local Sustainable White Fish  
Chardonnay Beurre Blanc  
Herb Risotto Cake

Grilled Filet Mignon  
Demi Glaze  
Rosemary Potato Dauphinoise  
Grilled Asparagus

Veal Chop  
Artichokes, Fontina Cheese  
White Wine, Sage, and Butter Sauce  
Pasta Ribbons with Roasted Tomato

Herb Crusted Lamb Chops  
Zinfandel Glaze  
Roasted Potatoes

Grilled Filet and Lobster Thermador  
Potato Croquettes  
Twinn Bridges Seasonal Vegetable

Bakery Rolls, Flatbreads and Focaccia  
Butter and Garlic White Bean Pate

\*Entrees must be selected in advance with a maximum of two entrée selections offered.

### Sweet Endings

Wedding Cake  
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### **Cocktail Reception Embellishments...**

Bubbles Bar  
Rose, Spumante, Brut, Demi Sec  
Bartender to pour Chambord, Flavored Bitters, Juices  
Top Off Your Bubbles with Fruit Purees, Infused Strawberries, Orange, Raspberries,  
Rosemary, Mint, Honeycomb, Lavender, Hibiscus, Swizzle Sticks

Sweet Tea Vodka Bar  
Infused Vodka with Variety of Garnishes

Yours, Mine, and Ours Reception Bar  
His Cocktail, Her Cocktail, and Honeymoon Cocktail  
Prices Vary Upon Selections

### **Additional Embellishments...**

Decorative Ice Carvings	House Wine Service with Dinner
Chivari Chairs	Raw Bar
Bamboo Chairs	Display of Gulf Shrimp and Cracked Crab Claws on Ice with Tomato Horseradish Sauce and Chile Lime Aioli
Chair Covers and Sashes	Coffee Bar
Specialty Linens	Starbucks Coffee with Flavors with Cinnamon, Swizzle Sticks, Whipped Cream, Godiva & Cognacs
Customized Printed Menus in Silver Frame	<u>Late Night Snacks</u> Cheeseburger Sliders House-Made Chips with Scallion and Chipotle Dip Mini Corn Dogs and Soft Pretzels Mustard Dips
Personalized Guestroom Key Cards with a Picture of the Bride and Groom	

### **Your Wedding Package Will Include...**

Deluxe Overnight Accommodations for the Bride & Groom  
Champagne and Chocolate Dipped Strawberries for Two  
Luxury Guestrooms at Reduced Rates for Your Guests  
Selection of House Linens  
Votive Candles  
Parquet Dance Floor  
Bartender and Chef Services

### **Wedding Ceremony Package...**

Beautiful Outdoor and Indoor Settings  
Wedding Ceremony Rehearsal  
White Ceremony Chairs  
Ceremony Plant Package  
Microphone and Sound System for the Ceremony  
Wedding Coordination Services  
Rehearsal Dinner Package Discounts

Due to fluctuating Food and Beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed Banquet Event Order. All events are subject to applicable service charge and sales tax as specified on the Catering Contract.

**Sawgrass Golf Resort & Spa, A Marriott Resort  
Custom Designed Wedding Cakes**

Sawgrass Golf Resort & Spa's cakes are custom designed exclusively for you  
and are included in our wedding package.

**Cake Flavors**

Sour Cream Pound Cake  
Chiffon  
Chocolate  
Chocolate Truffle  
White Chocolate  
Red Velvet  
Carrot Cake

**Cake Filling**

Pastry Cream  
Fresh Berries  
Lemon Curd  
Ganache  
Chocolate Mousse  
Chocolate Hazelnut  
Buttercream  
Apricot Jam  
Raspberry Jam

**Frosting**

Italian White Chocolate Meringue  
Chocolate  
Traditional Buttercream

**Additional Embellishments...**

Fondant  
Marzipan Flowers  
Sugar Flowers  
White Chocolate Seashells