

# 'TWEEN WATERS

ISLAND RESORT & SPA




**Group Meetings and Banquets  
Space, Food & Beverage Options  
2019-2020**



# Table of Contents

Meeting Space Enhancements	3
Meeting Room Options	4
Break Time Beverages	5
Break Time Snacks	6
Breakfast & Brunch Buffets	7
Lunch Buffets	8-9
Plated Lunch	10
Hors D'oeuvres	11-13
Plated Entrees	14
Chef's Creation Buffets	15
Island Buffets	16
Carving & Stations	17
Beverage Packages	18-21
Details & Contact Information	22



# Meeting Enhancements

Chair Covers	start at \$6 per each
Chair Sashes	start at \$4 per each
Specialty Napkins	start at \$3.50 per each
Microphone & PA System	\$225 + \$50 Set-up Fee
Projector with Screen	\$225 + \$50 Set-up Fee
High Top Cocktail Tables	\$25 per each
Beach String Lighting Package	\$500 Small / \$1,000 Large
Infused Water Station	\$175 Set-up Fee

Prices Subject To Change Without Notice

# Meeting Room Options

Meeting Room	Max. Capacity	Time	*Facility Charge	**Food Beverage Minimum	Time Limits	Availability
Entire Old Captiva House (Buy Out)	120	4-Hours	\$3,500 (includes \$500 set-up fee)	\$12,000 peak season / \$10,000 off-peak season	10:00pm	Morning & Evening Events
Sunset Room With Garden Terrace	45	4-Hours	\$1,500	\$2,500	10:00pm	Morning & Evening Events / no live music
Sunset Room Only	45	4-Hours	\$1,000	\$2,000	10:00pm	Morning & Evening Events / no live music
Wakefield Room	90	4-Hours	\$2,000	\$7,000	10:00pm	Buffet Only
Ding Darling Meeting Room	40	8-Hours	\$ 500	N/A	Open	Meetings Only
***Serenity Pool	130	2-Hours	\$ 2,000	\$5,000	7:00-9:00pm	Restricted Hours (seasonal) / ***Weather Back-up Required
Canoe & Kayak Club	42	4-Hours	\$1,500	\$2,500	10:00pm	Buffet Only
Lloyd Wright Room	24	4-Hours	\$500	\$1,500	10:00pm	Crow's Nest (non-private)
Beach Cocktail Hour	130	1-Hour	\$ 350 per hour	\$1,500	Sunset	Daylight Hours
Private Boat Cruise	159	2+ Hours	\$900 per hour + \$150 Dockage Fee	\$5,000	2-Hour Minimum	Morning & Evening Events

## \*Facility Charge Includes:

- Meeting space reservation
- Banquet staff
- White table cloths and white cloth napkins
- China, flatware and stemware
- Tables, chairs and accessory tables as needed

\*\*Minimum Food & Beverage purchase does not include gratuity or sales tax\*\*

\*\*\*Serenity Pool reservation requires reservation of another venue at full facility fee as inclement weather back-up\*\*\*

# Break Time Beverages

## Coffee Beverage Station

Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Bottled Water  
\$10 per person

## Coffee & Soda Beverage Station

Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Assorted Canned Soda, Bottled Water  
\$12 per person

## Coffee, Soda & Iced Tea Beverage Station

Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Assorted Canned Soda, Unsweetened Iced Tea, Lemonade, Bottled Water  
\$15 per person

# Break Time Snacks

## Granola, Nut & Fruit

### Snack Bowl

Six (6) Granola Bars, Six (6) Bags of Nuts, Six (6) Pieces of Assorted Fruit (Apples, Bananas, Oranges)  
\$84

## Whole Fresh Seasonal

### Fruit

\$32 per dozen

## Assorted Pastries &

### Muffins

\$39 per dozen

## Assorted Yogurt

\$3 per each

## Candy Bar & Chip/Pretzel

### Snack Bowl

Six (6) Assorted Candy Bars, Six (6) Bags of Potato Chips and/or Pretzels  
\$30

## Brownie Squares

\$32 per dozen

## Freshly Baked Gourmet

### Cookies

\$30 per dozen

## Assorted Candy Bars

\$3 per each

## Whole Strudel

(serves 8)

\$17

# Breakfast & Brunch Buffets

## Captiva Brunch

Price per guest

**One (1) Salad & One (1) Entrée - \$42**

**One (1) Salad & (2) Entrees - \$48**

**Two (2) Salads & (2) Entrees - \$52**

Scrambled Eggs

Bacon & Sausage

French Toast

American Fries

Fruit Salad

Assorted Cereals & Milk

Individual Yogurts

Croissants & Butter & Preserves

### Salads

Mixed Green Salad (GF)

Spinach, Fruit & Nut Salad (GF)

Roasted Vegetable Pasta Salad

### Entrees

Salmon with Caper Lemon Butter Sauce (GF)

Baked Ham with Pineapple and Plantains (GF)

Coconut Shrimp with Mango Chipotle Sauce

Chicken or Shrimp Fettuccini  
with Cilantro Cream Pesto

Macadamia Crusted Nut Chicken  
with BBQ Butter Sauce

Classic Eggs Benedict with Hollandaise Sauce

Orange Juice

Coffee

Tea

## Classic American

### Breakfast

**\$34 per person**

Scrambled Eggs

Bacon & Sausage

French Toast

American Fries

Fruit Salad

Assorted Cereals & Milk

Individual Yogurts

Croissants with Butter &

Preserves

Orange Juice

Coffee

Tea

### Omelet Station

**\$18 per person**

\$100 Chef Attendant Fee

American, Swiss, Jack &  
Cheddar Cheese

Onions, Bell Peppers &  
Spinach

Tomatoes & Mushroom

Sausage & Bacon

## Sea Breeze

### Continental

### Breakfast

**\$26 per person**

Fresh Sliced & Whole Fruit

Cereal & Milk

Assorted Pastries

Bagels & Cream Cheese

Individual Yogurts

Orange Juice

Coffee

Tea

**\*Upgrade any breakfast  
buffet to include:**

Fresh squeezed local

**Sun Harvest Orange Juice**

**\$5 per person**

**Bloody Mary & Mimosa Bar**

**\$18 per person**

per hour

Prices Subject To Change Without Notice



# Lunch Buffets

## **Fiesta Taco Bar**

*Available 11am - 3pm*

*\$28 per guest*

Seasoned Chicken & Beef

Crispy & Soft Tortillas

Rice & Beans

Chips & Salsa

Homemade Guacamole

Pico De Galo

Sour Cream

Lettuce

Tomatoes

Onions

Shredded Cheese





# Build Your Own Lunch Buffet

*Choose (1) One Entrée, (1) One Salad or Soup, (1) One Side - \$32 per guest  
Choose (2) Two Entrées, (2) Two Salads or Soups, (2) Two Sides - \$44 per guest  
Includes Rolls & Butter*

## **Entrees**

Sundried Tomato & Parmesan Stuffed Chicken Breast (GF), Chicken or Eggplant Parmesan, Shrimp Scampi, Panko Crusted White Fish, Marinated Flank Steak (GF)

## **Salads & Soups**

Shrimp & Corn Chowder, Chicken Noodle Soup, Tomato Bisque (GF), Caesar Salad, Mixed Green Salad (GF), Grilled Vegetable Pasta Salad, Chopped Cobb Salad (GF)

## **Sides**

Cole Slaw (GF), Parsley Potatoes (GF), Loaded Au Gratin Potatoes (GF), Dirty Rice & Beans (GF), Garden Vegetable Medley (GF), Potato Salad (GF), Penne with Garlic & Extra Virgin Olive Oil

# Plated Lunch

## Chicken or Shrimp Salad on a Croissant

Served with French Fries and Coleslaw

## Southern Style Crab Cakes

Served with Remoulade & Mixed Green Salad

## Fish Tacos

Served with Mixed Green Salad

## Half Rack of Ribs

Served with French Fries & Coleslaw

## Blackened Chicken Caesar Salad

With house-made Croutons, Parmesan & Romaine Lettuce

*Choose up to 3 Entrees*

\$19 per person



# Hors D'oeuvres

## Hot

\*Hors D'oeuvres priced 50 pieces per order\*

Chicken or Beef Satay \$150  
*Served with Peanut Sauce*

Chicken Kabobs \$150

Shrimp or Steak Kabobs \$200

Vegetable Kabobs (V) \$150

Crab Stuffed Mushrooms \$200

Wild Mushroom & Goat Cheese Tart (V) \$200

Crab Balls \$200  
*Served with Spicy Remoulade*

Bacon Wrapped Scallops (GF) \$200

Coconut Shrimp \$225

Beef Sliders \$5 Each

Shrimp N' Grits Shooters (GF) \$225

Creamy Spinach Dip (V) \$75  
*Served with Flatbread*  
*(Serves 25 people)*

Mac & Cheese Salsa Dip (V) \$75  
*Served with Tortilla Chips*  
*(Serves 25 people)*

Vegetable Spring Rolls (V) \$125

Spinach & Artichoke Stuffed Mushrooms (V)  
\$125

Swedish Meatballs \$150

Buffalo Wings (GF) \$150  
*Hot or Mild*

***Passed Hors D'oeuvres Service is Available for \$35 Service Fee Per Passed Selection***

Prices Subject To Change Without Notice

# Hors D'oeuvres

## Cold

\*Hors D'oeuvres priced 50 pieces per order\*

Prosciutto Wrapped Melon (GF) \$130

Caprese Skewers (GF) (V) \$150

Shrimp Cocktail (GF) \$200

Shrimp Shooters (GF) \$225

Bruschetta Flatbread \$150

*Served with Bacon Jam*

Classic Bruschetta (V) \$150

Seared Tuna Platter (GF) \$300

Mini Tuna Tacos \$325

***Passed Hors D'oeuvres Service is Available for \$35 Service Fee Per Passed Selection***

Prices Subject To Change Without Notice

# Hors D'oeuvres

## Displays / Desserts

### **Sushi Display**

Choose 2  
Philly Roll, Spicy Tuna Roll,  
California Roll, Spicy Crab Roll  
\$225  
Serves 10-15

### **Smoked Salmon Display**

Capers, Red Onion, Boiled Egg, Cream Cheese  
Crackers  
\$275  
Serves 25

### **Fruit & Cheese Display**

Assorted Sliced Fruit  
Imported and Domestic Cheeses & Crackers  
\$200  
Serves 25

### **Seafood Display**

Classic Shrimp Cocktail  
Clams & Scallops On A Half Shell  
Spicy Shrimp Cocktail  
Market Price

### **Crudité Display**

Assorted Sliced Vegetables  
Homemade Hummus  
\$150  
Serves 25

### **Charcuterie Display**

Assorted Gourmet Meats & Cheese  
Crackers  
\$375  
Serves 25

### **Desserts**

Banana Cream Pie Tart ~ Key Lime Tart  
Assorted Cookies ~ Brownies  
\$4 Per Piece

### **Whole Cakes & Pies**

Carrot Cake \$60  
Key Lime Pie \$52  
Marble Cheesecake \$60

Prices Subject To Change Without Notice

# Plated Entrees

## **Roasted Vegetable Primavera (V)**

linguine & white wine garlic sauce

\$36

## **Eggplant Caprese (V)**

angel hair, julienned vegetables,  
fresh mozzarella & marinara

\$38

## **Macadamia Nut Crusted Chicken**

coconut rice, papaya salsa & BBQ butter sauce

\$42

## **Chicken Wellington**

roasted garlic parmesan smashed potatoes  
& asiago cream sauce

\$42

## **Grilled Lollipop Pork Chop (GF)**

roasted fingerling potatoes & honey ginger demi

\$42

## **New York Strip (GF)**

roasted garlic parmesan smashed potatoes  
& mushroom demi

\$45

## **Filet Mignon & Jumbo Stuffed Shrimp**

wild rice, citrus butter sauce

& port wine demi

\$65

## **Filet Mignon & Lobster Tail (GF)**

roasted garlic parmesan smashed potatoes,  
garlic butter & port wine demi

\$68

## **Filet Mignon & Chilean Sea Bass (GF)**

vegetable risotto, lemon butter sauce  
& port wine demi

\$68

## **Grilled Domestic Grouper (GF)**

wild rice, pineapple salsa  
& Pina Colada Butter sauce

\$52

## **Sundried Tomato & Parmesan Stuffed**

### **Airline Chicken Breast (GF)**

roasted garlic parmesan smashed potatoes,  
natural chicken jus

\$42

## **Crab Stuffed Jumbo Shrimp**

wild rice & citrus butter sauce

\$48

## **Veal Saltimbocca**

roasted garlic parmesan smashed potatoes  
& citrus demi

\$50

## **Crab Crusted Grouper**

wild rice & caper butter sauce

\$52

## **Filet Mignon (GF)**

roasted garlic parmesan smashed potatoes  
& port wine demi

\$54

## **Half Rack of Domestic Lamb (GF)**

roasted garlic parmesan smashed potatoes  
& port wine demi

\$54

## **Chilean Sea Bass (GF)**

vegetable risotto & lemon butter sauce

\$55

**All Plated Entrees Include Mixed Green Salad, Seasonal Vegetable and Fresh Dinner Rolls with Butter**

*Upgrade salad to Caesar \$5 pp/ Spinach, Fruit & Nut \$6 pp/ Caprese Or Wedge \$9 pp*

Prices Subject To Change Without Notice

# Chef's Creation Buffets

## Italian Buffet

Price per guest:

**Two (2) Entrees - \$48**

**Three (3) Entrees - \$59**

*Includes your choice of two (2) Salads, two (2) Accompaniments and Garlic Bread*

### Entrees (Pick 2 or 3)

Meat Lovers Lasagna  
Vegetable Lasagna (V)  
Chicken Parmesan  
Eggplant Parmesan (V)  
Chicken Picatta  
Chicken Marsala  
Linguine and Clams  
Shrimp Scampi

Beef Tortellini with Beef Tips & Mushroom Marsala Sauce  
Spaghetti & Meat Sauce

### Salads (Pick 2)

Caesar  
Tomato & Mozzarella (V)(GF)  
Antipasto (GF)  
Mixed Greens (V) (GF)

### Accompaniments (Pick 2)

Tomato Parmesan Risotto  
Roasted Vegetable Ratatouille (V)  
Broccoli Rabe (V)  
Spaghetti & Marinara (V)  
Penne with Roasted Garlic (V)  
Parmesan & Olive Oil (V)  
Balsamic Marinated Vegetable (V) (GF)

## Mexican Buffet

**Price per guest: \$45**

*Includes All Entrees and Accompaniments*

### Entrees

Marinated Grilled Flank Steak  
Grilled Chicken  
Grilled Shrimp

### Accompaniments

Hard & Soft Shell Tortillas, Black Beans & Rice  
Queso Dip, Pico de Gallo  
House-made Guacamole, Sour Cream, Shredded Lettuce, Tomatoes  
Grilled Onions & Peppers, Shredded Cheese, Chips & Fresh Salsa

## Southern BBQ

**Price per guest: \$39** *Includes your*

*choice of*

*two (2) Entrees and three (3) Accompaniments and Rolls with Butter*

### Entrees

BBQ Chicken (GF)  
House Smoked BBQ Brisket (GF)  
BBQ Ribs (GF)  
Smoked Pork Butt (GF)  
Kielbasa Sausage (GF)

### Accompaniments

Potato Salad (GF, V)  
Macaroni & Cheese (V)  
Cole Slaw (GF, V)  
Baked Beans (GF)  
Baked Potatoes (GF)  
Corn on the Cob (GF, V)  
Macaroni Salad (V)  
Loaded Au Gratin Potatoes (GF, V)

## Captiva BBQ

**Price per guest: \$35**

*Includes All Entrees, Salads, Accompaniments and Buns*

### Entrees

Grilled Chicken Breast (GF)  
Grilled Angus Burgers (GF)  
Grilled Kosher Beef  
Hot Dogs (GF)

### Accompaniments

Potato Salad (GF, V)  
Cole Slaw (GF, V)  
Baked Beans (GF)  
Corn on the Cob (GF, V)

# Island Buffets

## **Single Entrée Buffet**

\$39 per person

*Choose 1 Entrée, 1 Salad and 2 Accompaniments*

### **Entrees**

Macadamia Nut Crusted Chicken with BBQ Butter Sauce  
Salmon with Lemon Caper Butter Sauce (GF)  
Marinated Grilled Flank Steak (GF)

## **Double Entrée Buffet**

\$48 per person

*Choose 2 Entrees From "Single Entrée Buffet" and "Double Entrée Buffet", 2 Salads and 2 Accompaniments*

### **Entrees**

Grilled Grouper with Pineapple Salsa & Pina Colada Butter Sauce (GF)  
Coconut Shrimp with Mango Chipotle Sauce  
Braised Boneless Short Rib

## **Triple Entrée Buffet**

\$59 per person

*Choose 3 Entrées From "Single Entrée Buffet", "Double Entrée Buffet" and "Triple Entrée Buffet", 2 Salads and 3 Accompaniments*

### **Entrees**

Crab Stuffed Jumbo Shrimp with Citrus Butter Sauce  
Curried & Blackened Pork Tenderloin with Apple Brandy Demi (GF)

### **Salads**

Mixed Green Salad (V) (GF)  
Caesar Salad (V)  
Tomato Cucumber Salad (V) (GF)  
Roasted Vegetable Pasta Salad (V)  
Spinach, Fruit & Nut Salad (V) (GF)  
Chopped Fruit Salad (V) (GF)  
Potato Salad (V) (GF)

### **Accompaniments**

Coconut Rice (GF, V)  
Dirty Rice & Beans (GF, V)  
Roasted Garlic Parmesan Smashed Potatoes (GF, V)  
Parsley Potatoes (GF, V)  
Loaded Au Gratin Potatoes (GF, V)  
Shaved Brussel Sprouts (GF, V)  
Garden Vegetable Medley (GF, V)  
Green Bean Almondine (GF, V)

**All Island Buffets include  
Dinner Rolls with Butter**

Prices Subject To Change Without Notice



# Carving & Stations

\$100 Chef Attendant Fee For Carving, Pasta & Omelet Stations

## Pasta Station

Penne & Tortellini  
Marinara, Pesto & Alfredo  
Chicken & Shrimp  
Peppers, Onions, Tomatoes, Mushrooms, Spinach &  
Parmesan  
\$21 per person

## Omelet Station

American, Swiss, Jack & Cheddar Cheese  
Onions, Bell Peppers & Spinach  
Tomatoes & Mushroom  
Sausage & Bacon  
\$18 per person

## Carving Stations

### *Salmon Wellington*

\$325

Serves 15 guests

### *Prime Rib*

\$650

Serves 25 guests

### *Beef Tenderloin*

\$375

Serves 12 guests

## Chocolate Fondue Station

Four (4) Pounds of Chocolate  
\$200 Set-up Fee  
Serves 30 Guests

### ~With Fruit Skewers~

Strawberries, Pineapple & Bananas  
\$3 per person

### ~With Fruit & Dessert Skewers~

Strawberries, Pineapple, Bananas, Rice Cakes, Brownies & Marshmallows  
\$5 per person

Prices Subject To Change Without Notice



# Beverage Packages

## **Superior Liquor Brand Package**

Grey Goose  
Bombay Sapphire  
Bacardi Superior  
Johnnie Walker Black  
1800 Silver  
Crown Royal  
*-Includes Beer & Wine Package-*

## **Select Liquor Brand Package**

Absolut  
Beefeater  
Captain Morgan  
Dewar's White Label  
Jose Cuervo  
Jack Daniel's  
Jim Beam  
*-Includes Beer & Wine Package-*

## **Premium Liquor Brand Package**

Aristocrat Vodka  
Skol Gin  
Ron Liave Rum  
Giro Tequila  
Ancient Age Whiskey  
*-Includes Beer & Wine Package-*

## **Beer & Wine Only Package**

Copper Ridge Chardonnay, Pinot Grigio,  
Cabernet, Merlot  
Budweiser, Bud Light, Michelob Ultra,  
Coors Light, Heineken, Corona  
Coke, Diet Coke, Sprite, Ginger Ale,  
Bottled Water

# Beverage Pricing

## Open Bar

3-Hour Minimum Required

The event host is responsible for the prepayment of all beverages. The Open Bar Package is priced per person. Open Bar Beverage Pricing does not include gratuity and sales tax.

Bar Package	Per Hour	3-Hour Package	Additional Hour
Superior	\$24.00	\$66.00	\$18.00
Select	\$22.00	\$60.00	\$16.00
Premium	\$18.00	\$48.00	\$14.00
Beer & Wine	\$15.00	\$39.00	\$12.00
Under 21 – Soft Drinks	\$7.00	\$15.00	\$5.00

Bar Type	Service / Set-up Fee
Open Bar	\$50.00 Per Bar

Prices Subject To Change Without Notice



## Consumption Bar

**3-Hour Minimum Required**

The event host is responsible for payment of all beverages. The bar package is priced per drink. Payment is processed the morning following the event. Consumption Bar Beverage Pricing does not include gratuity and sales tax.

Consumption Bar (Select 1 Liquor Package)	Price Per Drink
Superior	\$14.00
Select	\$12.00
Premium	\$10.00
House Wines	\$10.00
Imported/Premium Beer & Red Bull	\$6.00
Domestic Beer & Sparkling Water	\$5.00
Soft Drinks & Bottled Water	\$3.25

Bar Type	Service / Set-up Fee
Consumption Bar	\$100.00 Per Bar

Prices Subject To Change Without Notice

# Beverage Enhancement Options

## Signature Cocktails

*\$5 Per Person Per Hour  
25 Guest Minimum*

*Must be purchased with Superior,  
Select or Premium Beverage  
Package*

### **Margarita**

Tequila, Triple Sec, Sweet & Sour  
Splash Of Orange Juice

### **Mint to Be Mojito**

Light Rum, Fresh Mint, Lime  
Simple Syrup, Soda Water

### **Captiva Mule**

Vodka, Pineapple Juice  
Fresh Lime, Ginger Beer

### **Left My Heart In Captiva**

Citrus Vodka, Cointreau, Lime  
Splash Of Cranberry

### **Tropical Punch**

Vodka, Cranberry, Pineapple  
Orange Juice, Fresh Lime

### **Spiked Pink Lemonade**

Vodka, Strawberry Puree  
Pink Lemonade

### **Mary Me Mai Tai**

Light Rum, Dark Rum, Amaretto  
Orange Juice, Pineapple Juice

## Champagne Toast

*\$100 Set-up Fee For  
Beachfront Toast  
(1 bottle per 6 guests)*

St. Michelle Brut  
(Sparkling White)  
\$40

Syltbar Rose  
(Prosecco Rose')  
\$45

Nicholas Feulliate  
\$70

Moet Chandon  
\$90

Veuve Cliquot Rose  
\$115

Dom Perigon  
\$200

Perrier Jouet  
\$290

## Sangria

*\$90 Per Gallon*

### **White**

White Wine, Brandy, Triple Sec  
Pineapple Juice, Orange Juice  
Lemon Lime Soda

### **Red**

Red Wine, Rum, Triple Sec  
Cinnamon, Orange Juice  
Lemon Lime Soda

## Bloody Mary & Mimosa Bar

*\$18 Per Person  
Per Hour*

Vodka  
Bloody Mary Blend  
Celery, Citrus & Olives  
Champagne  
Orange Juice  
Fresh Fruit

Prices Subject To Change Without Notice





# 'TWEEN WATERS

ISLAND RESORT & SPA

15951 Captiva Drive Captiva Florida 33924

**Parties Of 15 Guests Or More Are Required To Reserve A Private Banquet  
Space For Special Events And Receptions**

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**Children's Entrees Available Upon Request**

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**Vendor Meals Available For \$20 (Chef's choice of Entrée)**

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**Special Dietary Requests Are Accepted with Pre-Orders/Pricing May Vary**

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**No Outside Food And Beverages Are Allowed**

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**Food Tastings Are Available Upon Request**

*\*Please schedule your tasting at least 2 weeks in advance\**

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**All Food, Beverage and Set-up Fees Are Subject To 22% Service Charge &  
6.5% Sales Tax**

***Group Sales Department***

239.472.5161 press option #2

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[www.tween-waters.com](http://www.tween-waters.com)