



'TWEEN WATERS

ISLAND RESORT & SPA

**Beach Wedding Ceremony & Banquet
Food/Beverage Options**

2020 / 2021



Table of Contents

Beach Ceremony Packages	3
Ceremony Enhancements	4
Reception Venue Options	5
Hors D'oeuvres	6-7
Hors D'oeuvres Displays / Desserts	8
Plated Entrees	9
Chef's Creation Buffets	10
Island Buffets	11
Carving & Stations	12
Late Night / After-Party Snacks	13
Beverage Packages	14-17
Breakfast & Brunch Buffets	18
Details & Contact Information	19
Frequently Asked Questions	20-21



15951 Captiva Drive ~ Captiva, Florida 33924

Beach Wedding Ceremony Packages

Includes

**Access to 'Tween Waters Beach Resort & Spa's Private Beach
Bamboo Arbor with White Fabric
Up to 100 White Ceremony Chairs
Ceremony Table
Set-up and Breakdown**


**Sunday - Thursday Ceremony \$1,000 + 6.5% sales tax
Friday & Saturday Ceremony \$2,000 + 6.5% sales tax**

*Ceremony packages require a dinner reservation or private banquet reception reserved at
'Tween Waters Island Resort and Spa*

Marriage License and Officiant Not Included

Group Sales Department
239.472.5161 press option #2
sales@tween-waters.com
www.tween-waters.com

Prices Subject To Change Without Notice



Ceremony Enhancements

Chair Covers	start at \$6 per each
Chair Sashes	start at \$4 per each
Specialty Napkins	start at \$3.50 per each
Additional Chairs	\$6 per each
Beach Electricity Access	\$50 Set-up Fee
Burlap Aisle Runner	\$75
Microphone & PA System	\$225 + \$50 Set-up Fee
High Top Cocktail Tables	\$25 per each
Projector with Screen	\$225 + \$50 Set-up Fee
Beach String Lighting Package	\$500 Small / \$1,000 Large
Infused Water Station	\$175 Set-up Fee
Beach Water Cooler	\$3 per bottle + \$35 Delivery Fee per cooler
Beach Champagne Toast	\$40 per bottle (6 glasses) + \$100 Beach Service Fee

Prices Subject To Change Without Notice

Reception Venue Options

Banquet Space	Max. Capacity	Time	*Facility Charge	**Food Beverage Minimum	Time Limits	Availability
Entire Old Captiva House (Buy Out)	130	4-Hours	\$3,500 (includes \$500 setup fee)	\$12,000 peak season / \$10,000 off-peak season	10:00pm	Morning & Evening Events
Sunset Room With Garden Terrace	45	4-Hours	\$2,750 peak season / \$1,750 off-peak season (includes \$250 setup fee)	\$2,500	10:00pm	Morning & Evening Events / no live music
Sunset Room Only	45	4-Hours	\$2,250 peak season / \$1,250 off-peak season (includes \$250 setup fee)	\$2,000	10:00pm	Morning & Evening Events / no live music
The Old Captiva House Private Dining Room	60	4-Hours	\$1,250 (includes \$250 setup fee)	\$2,000	10:00pm	Morning & Evening Events / no live music
The Old Captiva House Private Dining Room With Garden Terrace	60	4-Hours	\$1,750 (includes \$250 setup fee)	\$2,500	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	45	8-Hours	\$ 500	N/A	Open	Meetings
***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	50	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	Ask your Sales Associate for Details	\$5,000	2-Hour Minimum	Morning & Evening Events

*Facility Charge Includes:

- Event 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 as inclement weather back-up

Prices Subject To Change Without Notice

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

Chicken Tenders \$175

Shrimp N' Grits Shooters (GF) \$225

Beef Sliders \$5 Each

Prime Rib Sliders \$9 Each

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

Chips & Fresh Salsa (GF, V) \$125
(Serves 25 people)

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

Seafood Display

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

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

Crudit  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

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 sauce

\$52

**Sundried Tomato & Parmesan Stuffed
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

Buffet Attendant Service Fee Required / \$50 Per Attendant– Minimum 3 Attendants Per 50 Guests

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

Cheese 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, GF)

Garlic Broccoli (V)

Spaghetti & Marinara (V)

Penne with Roasted Garlic (V)

Parmesan & Olive Oil (V)

Balsamic Marinated Vegetables (V, GF)

Mexican Buffet

Price per guest: **\$45**

Includes All Entrees and Accompaniments

Entrees

Marinated Grilled Flank Steak

Grilled Chicken

Grilled Shrimp

Accompaniments

Crispy & 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, V)

Corn on the Cob (GF, V)

Macaroni Salad (V)

Loaded Au Gratin Potatoes (GF, V)

Captiva BBQ

Price per guest: **\$35**

Includes All Entrees,

Accompaniments, Buns &

Condiments

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

Buffet Attendant Service Fee Required / \$50 Per Attendant– Minimum 3 Attendants Per 50 Guests

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 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

Six (6) Pounds of Chocolate

\$350 Set-up Fee

Serves 30 Guests

~With Fruit Skewers~

Strawberries, Pineapple & Cantaloupe

\$4 per person

~With Fruit & Dessert Skewers~

Strawberries, Pineapple, Cantaloupe, Rice Cakes, Brownies & Marshmallows

\$6 per person

Prices Subject To Change Without Notice

Late Night / After-Party Snacks

Displays

Fruit & Cheese Display

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

Crudité Display

Assorted Sliced
Vegetables
Homemade Hummus
\$150
Serves 25

Charcuterie Display

Assorted Gourmet Meats
& Cheese
Crackers
\$375
Serves 25

Dips

Mac & Cheese Salsa Dip

(V) \$75

*Served with Tortilla Chips
(Serves 25 people)*

Creamy Spinach Dip (V)

\$75

*Served with Flatbread
(Serves 25 people)*

Chips & Salsa

\$125
(Serves 25 people)

Snack Trays

(50 pieces per each)

Spinach & Artichoke Stuffed Mushrooms

(V) \$125

Swedish Meatballs

\$150

Buffalo Wings (GF)

\$150

Hot or Mild

Crab Balls

\$200

*Served with Spicy
Remoulade*

Coconut Shrimp

\$225

Chicken Tenders

\$175

Beef Sliders \$5 Each

Late Night Taco Bar

Seasoned Chicken & Beef, Crispy & Soft Tortillas, Rice & Beans,
Chips & Salsa, Homemade Guacamole, Pico De Galo, Sour
Cream, Lettuce, Tomatoes, Onions, Shredded Cheese
\$30 per person



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

Marry 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)
(priced per bottle)*

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

Non-alcoholic Sparking Grape
Juice \$20

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

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

Prices Subject To Change Without Notice



Breakfast & Brunch Buffets

Buffet Attendant Service Fee Required/\$50 Per Attendant–Minimum 3 Attendants Per 50 Guests

Captiva Brunch

Price per guest

One (1) Salad & One (1) Entrée - \$44

One (1) Salad & (2) Entrees - \$50

Two (2) Salads & (2) Entrees - \$54

Scrambled Eggs

Bacon & Sausage

French Toast

American Fries

Fruit Salad

Assorted Cereals & Milk

Individual Yogurts

Croissants & Butter & Preserves

Sun Harvest Orange Juice

Coffee

Tea

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 Nut Crusted Chicken

with BBQ Butter Sauce

Classic Eggs Benedict with Hollandaise Sauce

Classic American

Breakfast

\$38 per person

Scrambled Eggs

Bacon & Sausage

French Toast

American Fries

Fruit Salad

Assorted Cereals & Milk

Individual Yogurts

Croissants with Butter &

Preserves

Sun Harvest Orange Juice

Coffee

Tea

Omelet Station

(must accompany a breakfast buffet)

\$18 per person

\$100 Chef Attendant Fee

American, Swiss, Jack &

Cheddar Cheese

Onions, Bell Peppers &

Spinach

Tomatoes & Mushroom

Sausage & Bacon

Sea Breeze

Continental

Breakfast

\$30 per person

Fresh Sliced & Whole Fruit

Cereal & Milk

Assorted Pastries

Bagels & Cream Cheese

Individual Yogurts

Sun Harvest Orange Juice

Coffee

Tea

Bloody Mary &

Mimosa Bar

\$18 per person

per hour

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/Must be Pre-Selected  
and 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 have a 23% Service Charge
& 6.5% Sales Tax**

Group Sales Department

239.472.5161 press option #2

sales@tween-waters.com

www.tween-waters.com

Prices Subject To Change Without Notice

Frequently Asked Questions

~When is the initial deposit due?

The initial deposit is due upon contract execution and is non-refundable. The deposit amount varies depending on the venue reserved. The deposit will be applied towards your event balance.

~When do I need to have my guest count finalized?

Final guest count is due 30 days prior to your event along with the full pre-event balance.

~When are my final food selections and beverage packages needed?

Final food selections and beverage packages are due no later than 45 days prior to your event. We will send an Event Questionnaire to you with your Save The Date Letter and Deposit Receipt. The Event Questionnaire is used to collect all food and beverage selections along with other details for your event(s).

~Can I create a room block for the guests attending my wedding?

Tween Waters does not offer room blocks for groups (*unless the event host party is paying for all or a portion of guests' rooms {*certain restrictions apply}). Upon contract execution we will personalize our "Save the Date Letter" with specific details of your event. Once your signed Event Contract is received, we will email your Save The Date Letter to you with a copy of your deposit receipt. This Save The Date Letter may be shared with all of your event guests and provides instructions on making their lodging room reservations for your event.

~Do you provide officiate, music, florist and entertainment?

The officiate, entertainment, flowers and photographer are contracted independently by the Bride/Groom. Tween Waters provides a Preferred Vendor List.

~What happens to my event if there is rain or bad weather?

Our Event Contract specifies the following in the event of inclement weather:

"Tween Waters Inn management will offer an in-door location based on availability for parties of 50 guests or less. Additional relocation and facility charges may be applied according to the size of the group. Tween Waters Inn management is responsible for choosing the alternate location and deciding upon the appropriate time to facilitate this action for parties of 50 guests or less. To ensure an inclement weather back-up location for parties of more than 50 guests, the alternate banquet space must be reserved at the full facility fee to guarantee reservation and use. The facility fee for the back-up location is non-refundable. To guarantee an indoor backup location due to weather at the Serenity Pool for any size group, an alternate facility must be reserved at full facility charge."

~Who is responsible for set-up and decorating?

Tween Waters Inn banquet staff will set up and break down all tables, chairs and any accessory tables needed. We will also place all standard and specialty linens ordered through us. Additional decorations may be placed by your wedding coordinator, florist, family member or friend.

~What are my options for wedding cake?

Tween Waters offers two options for wedding cake or comparable bakery item (cupcakes, donuts, etc). Your wedding cake may be ordered through Tween Waters preferred baker for \$11++ per person which includes creation of the cake, delivery, storage, set-up, cutting fee and coffee station. If you wish to provide your own wedding cake or comparable bakery item, a cutting fee of \$3++ per person applies and includes storage, cutting fee and coffee station. For all wedding cakes and/or bakery items not provided by Tween Waters preferred baker, the host party (Bride/Groom) is responsible for coordinating with their bakery vendor the cake delivery, cake set up and any set-up supplies needed (trays, displays, etc).

~I have guests with allergies/dietary needs. What are my menu options?

We frequently cater to food allergies and dietary restrictions. We may customize one of our standard menus to meet your guest's dietary needs or restrictions. Pricing may vary.

~Can I provide meals to my vendors?

Yes, we offer chef's selection Vendor Meals served during your event for \$20++ per meal.

Frequently Asked Questions

~What are the menu options for children?

For buffets, children 3-10 years old are charged at half the adult buffet price; children 0-2 years are not charged. For children's plated meals, a children's plated menu is available upon request.

~If I wish to mix and match entrées, salads and accompaniments from the Banquet Menu, is that allowed?

Absolutely! You may customize any buffet or plated options offered. Prices may vary.

~What time will the ceremony site be set up?

For afternoon/evening weddings, we typically have the beach ceremony site set by 2pm on the day of your event.

~Can I host my Welcome Reception, Rehearsal Dinner or Brunch on a cruise?

Yes, with departure and return to/from Tween Waters Marina; we are pleased to offer group events for up to 159 passengers on Captiva Cruises "Lady Chadwick". Event food is provided by Tween Waters with beverage packages provided by Captiva Cruises. Ask your Sales Associate for details.

~What time will my reception venue be set up?

For afternoon/evening weddings, the reception venue is typically set three (3) hours prior to your first scheduled event.

~Who will announce dinner, first dance, cake cutting, etc?

Typically your DJ or Band is responsible for the announcements throughout your event.

~May we take the leftovers from our buffet?

No, due to health codes we are not permitted to allow any food items to be packed / taken from the banquet space; with the exception of wedding cake or comparable bakery item.

~Can we have gift bags handed out or delivered to our guest's rooms?

Yes, we offer room delivery for gift bags. We are not permitted to pass them out at check-in. Delivery fees for gift/favor bags are \$5.00 per room.

~During our guests' stay, may we include drink vouchers, cabana rentals, breakfast vouchers and/or meal tickets?

Yes, any of our resort services may be offered to your guests through pre-paid vouchers or wrist bands. Ask your Sales Associate for details.

~May we reserve group activities?

Yes, we offer assistance with reserving group activities like fishing charters, spa services, sunset cruises and sightseeing tours, golf outings, yoga classes, wave runner rentals, parasailing trips and more. Ask your Sales Associate for details.

~Standard (recommended) itinerary:

5:30 PM – Beach Ceremony
 6:00 PM – Reception Starts / Cocktail & Appetizer Hour
 7:00 PM – Dinner
 8:00 PM – Cake Cutting/ Dessert
 10:00 PM – Reception Ends