

'TWEEN WATERS

ISLAND RESORT & SPA




**Group Meeting & Event Venues / Food & Beverage Options
2020 / 2021**



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Meeting Enhancements

Chair Covers	start at \$6 per each
Chair Sashes	start at \$4 per each
Specialty Napkins	start at \$3.50 per each
Beach Electricity Access	\$50 Set-up Fee
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
Beach Water Cooler	\$3 per bottle + \$35 Delivery Fee per cooler

Meeting & 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	40	4-Hours	\$1,500	\$2,500	10:00pm	Buffet Only
Lloyd Wright Room	50	4-Hours	\$500	\$1,500	1:00 AM	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:

- 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 as inclement weather back-up

Prices Subject To Change Without Notice

Break Time Beverages

Iced Water Beverage Station

Iced Water
\$5 per person

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

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

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

\$40 per dozen

Freshly Baked Gourmet

Cookies

\$40 per dozen

Assorted Candy Bars

\$3 per each

Whole Strudel

(serves 8)

\$17

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 Crusted Nut 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



Lunch Buffets

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

Fiesta Taco Bar

\$30 per guest

Seasoned Chicken & Beef

Crispy & Soft Tortillas

Rice & Beans

Chips & Salsa

House-made Guacamole

Pico de Gallo

Sour Cream

Lettuce

Tomatoes

Onions

Shredded Cheese

Prices Subject To Change Without Notice



Build Your Own Lunch Buffet

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

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 Greens Salad

Fish Tacos

Served with Mixed Greens 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

\$24 per person

Prices Subject To Change Without Notice

Hors D'oeuvres

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

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

Prime Rib Sliders \$9 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

Chicken Tenders \$170

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

Prices Subject To Change Without Notice

Hors D'oeuvres

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

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 (GV, 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

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

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

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

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

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

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, Fondue & 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

Eight (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 Snacks

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

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

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)
(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

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 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