

2021 WEDDING MENU



SHOULDN'T EVERY WEDDING BE THIS GOOD?

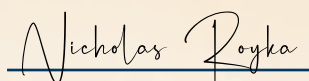
Your Guide to the Best Day Ever



SHOULDN'T EVERY WEDDING BE THIS GOOD?

Travelocity calls Captiva's sunset "the most romantic in all America" — and you'll agree. For 90 years, 'Tween Waters Island Resort & Spa has been the preferred beachfront destination where thousands of bridal parties have created memories that last a lifetime — from barefoot beach weddings to formal rehearsals, elopements, ceremonies, and receptions for all of your family and friends.

We look forward to celebrating with you!



Nicholas Royka

AND THE TEAM AT 'TWEEN WATERS ISLAND RESORT & SPA



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BEACH CEREMONY PACKAGE

A VIEW LIKE NO OTHER

The perfect outdoor water view space for your family and friends to witness the intimate moment of exchanging vows, amid the fresh scent of an ocean breeze, the sun shining warmly on your face, and the water gently breaking on the shore behind you as you say "I Do" along the Gulf of Mexico.

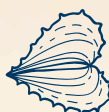
BEACH CEREMONY INCLUSIONS



Access to
our private
beach



Bamboo arbor with
your choice of two
or four posts



Complimentary
on-site parking,
handicap accessible



White ceremony
chair setup for
100 guests

CHOOSING THE BEST DAY

Sunday through Thursday..... \$1,000

Friday or Saturday..... \$2,000

CEREMONY ENHANCEMENTS

Sunset Cocktail

Stay on the beach longer
with a sunset beach cocktail
following your ceremony.

\$350 Per Hour

\$1,500 Food and Drink Minimum

CHAMPAGNE ON THE BEACH

Greet your guests with a glass of bubbly as
they make their way to the beach. One bottle
serves six guests and is priced per bottle.

St. Michelle Brut, a sparkling white	\$40
Syltbar Rose, a prosecco rose	\$45
Nicholas Feuillate	\$70
Moet Chandon	\$90
Veuve Cliquot Rose	\$115
Dom Perigon	\$200
Perrier Jouet	\$290
Non-alcoholic Sparking Grape Juice	\$20

add \$100 setup charge

JUST FOR YOU

RECEPTION INCLUSIONS

Since 1931, we've hosted destination celebrations that bring visions of beach weddings to life.

INCLUDED WITH YOUR CHOICE OF RECEPTION

- Tables and Chairs
- White Table Cloths
- White China, Silver Flatware and Silver Stemware
- White Cloth Napkins
- Banquet Staff
- Accessory Tables, As Needed
- Our Preferred Vendor List



CHOOSING THE BEST VENUE

RECEPTION



OLD CAPTIVA HOUSE

First built in the 1930s as a one-room school for children of Captiva's pioneer settlers, the Old Captiva House today features historic restored hardwood floors a bright and delightful island theme, walls of gorgeous French doors and sunsets that stream through our western windows.

GATHERING SPACE	GUEST COUNT MAXIMUMS	VENUE RENTAL FEES	FOOD AND DRINK MINIMUMS
Buy-Out	130	\$3,500	\$12,000 Peak Season
			\$10,000 Off Season
Private Dining Room with Garden Terrace	60	\$1,750	\$2,500
Private Dining Room	60	\$1,250	\$2,000
Sunset Room with Garden Terrace	45	\$2,750 Peak Season	\$2,500
		\$1,750 Off Season	
Sunset Room	45	\$2,250 Peak Season	\$2,000
		\$1,250 Off Season	

**Peak Season: First week of January through the first week of April*

**Off Season: Second week of April through the last week of December*



WAKEFIELD ROOM

Waterfront views overlooking the Gulf of Mexico from a grand open balcony make the perfect backdrop for your reception and buffet-style dinner. With breathtaking sunsets, historical landscapes and coastal vibes, our legacy becomes uniquely yours.

90	\$2,000	\$7,000
Guest Count	Venue Rental Fee	Food and Drink Minimum



SERENITY



A private evening with family and friends outdoors as the skylight reflects off our Serenity Pool, while the gentle sounds of our white stone waterfalls set the mood for a coastal wedding reception of which dreams are made.

130	\$2,000	\$5,000
Guest Count	Venue Rental Fee	Food and Drink Minimum



CANOE & KAYAK CLUB

This intimate, charming bayfront cottage overlooking Roosevelt Channel is perfect for your buffet dinner and reception. Enjoy cocktails on the outdoor patio with stunning views of Captiva's natural beauty.

42	\$1,500	\$2,500
Guest Count	Venue Rental Fee	Food and Drink Minimum



LLOYD WRIGHT ROOM



For a more casual dinner reception, the Crow's Nest Bar & Grille offers a non-private dining room and public entertainment on select evenings.

50	\$500	\$1,500
Guest Count	Venue Rental Fee	Food and Drink Minimum

CHOOSING YOUR HORS D'OEUVRES

FOR COCKTAIL HOUR

Priced 50 pieces per order



HOT

Coconut shrimp	\$225
Crab-stuffed mushrooms	\$200
Crab balls.....	\$200
Served with spicy remoulade	
Chicken tenders.....	\$175
Chicken or beef satay.....	\$150
Served with peanut sauce	
Swedish meatballs	\$150
Prime rib sliders	\$9 each
Beef sliders.....	\$5 each

KABOBS

Shrimp	\$200
Steak	\$200
Chicken	\$150
Vegetable	\$150

VEGETARIAN

Wild mushroom and	\$225
goat cheese tart	
Vegetable spring rolls	\$125
Spinach and artichoke	\$125
stuffed mushrooms	
Mac and cheese salsa dip	\$75
Served with tortilla chips, serves 25	
Creamy spinach dip	\$75
Served with flat bread, serves 25	



COLD

Mini tuna tacos	\$325
Seared tuna platter	\$300
Gluten-free	
Shrimp shooters	\$225
Gluten-free	
Shrimp cocktail	\$200
Gluten-free	
Caprese skewers	\$150
Gluten-free, Vegetarian	
Classic bruschetta	\$150
Vegetarian	
Bruschetta flatbread	\$150
Served with bacon jam	
Prosciutto-wrapped melon	\$130
Gluten-free	
Chips and salsa	\$130
Gluten-free, serves 25	

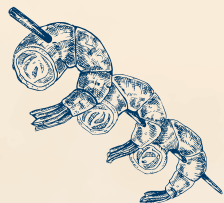
GLUTEN FREE

Shrimp and grits shooter	\$225
Bacon-wrapped scallops	\$200
Buffalo wings	\$150

Offer passed hors d'oeuvres to your guests at \$35 per selection

STATIONARY HORS D'OEUVRES DISPLAYS

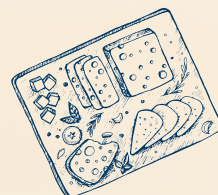
FOR COCKTAIL HOUR



SEAFOOD

Classic shrimp cocktail
Clams and scallops on a half shell
Spicy shrimp cocktail

Market price

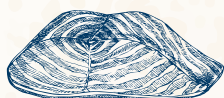


CHARCUTERIE

Assorted gourmet meats,
cheese and crackers

Serves 25

\$375

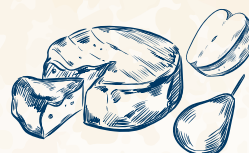


SMOKED SALMON

Capers, red onion, boiled egg,
cream cheese and crackers

Serves 25

\$275



FRUIT & CHEESE

Assorted sliced fruit Imported and
domestic cheeses and crackers

Serves 25

\$200



CRUDITÉ

Assorted sliced vegetables
Chef Greg's homemade hummus

Serves 25

\$150

CHOOSING YOUR BEST MEAL

PLATED ENTREE SELECTIONS

Plated entree selections include mixed green salad, seasonal vegetable and fresh dinner rolls with butter.

CHICKEN AND PORK

**Sundried Tomato and
Parmesan-stuffed Chicken Breast** \$42
Roasted garlic parmesan smashed
potatoes, natural chicken jus,
gluten-free

Grilled Lollipop Pork Chop \$42
Roasted fingerling potatoes and
honey ginger demi, gluten-free

Macadamia Nut Crusted Chicken \$42
Coconut rice, papaya salsa and
barbeque butter sauce

★ **Chicken Wellington** \$42
Roasted garlic parmesan smashed
potatoes and asiago cream sauce

BEEF AND LAMB

Filet Mignon \$54
Roasted garlic parmesan smashed
potatoes and port wine demi,
gluten-free

Half Rack of Domestic Lamb \$54
Roasted garlic parmesan smashed
potatoes and port wine demi,
gluten-free

Veal Saltimbocca \$50
Roasted garlic parmesan smashed
potatoes and citrus demi

New York Strip \$45
Roasted garlic parmesan smashed
potatoes and mushroom demi,
gluten-free

'TWEEN WATERS DUET ENTRÉES

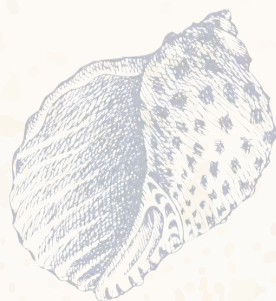
With our signature Duet options your guests
won't have to make the choice between
two selections. Instead they'll enjoy a
perfectly matched plate with both.

★ **Filet Mignon and Lobster Tail** \$68
Roasted garlic parmesan smashed
potatoes, garlic butter and
port wine demi

**Filet Mignon
and Chilean Sea Bass** \$68
Vegetable risotto, lemon butter
sauce and port wine demi,
gluten-free

Filet Mignon \$65
and Jumbo-stuffed Shrimp
Wild rice, citrus butter sauce and
port wine demi

★ Guest Favorites



SEAFOOD

Chilean Sea Bass\$55

Vegetable risotto and lemon
butter sauce, gluten-free

Grilled Domestic Grouper\$52

Wild rice, pineapple salsa and
pina colada sauce, gluten-free

★ **Crab-Crusted Grouper**\$52

Wild rice and caper butter sauce

Crab-Stuffed Jumbo Shrimp\$48

Wild rice and citrus butter

VEGETARIAN

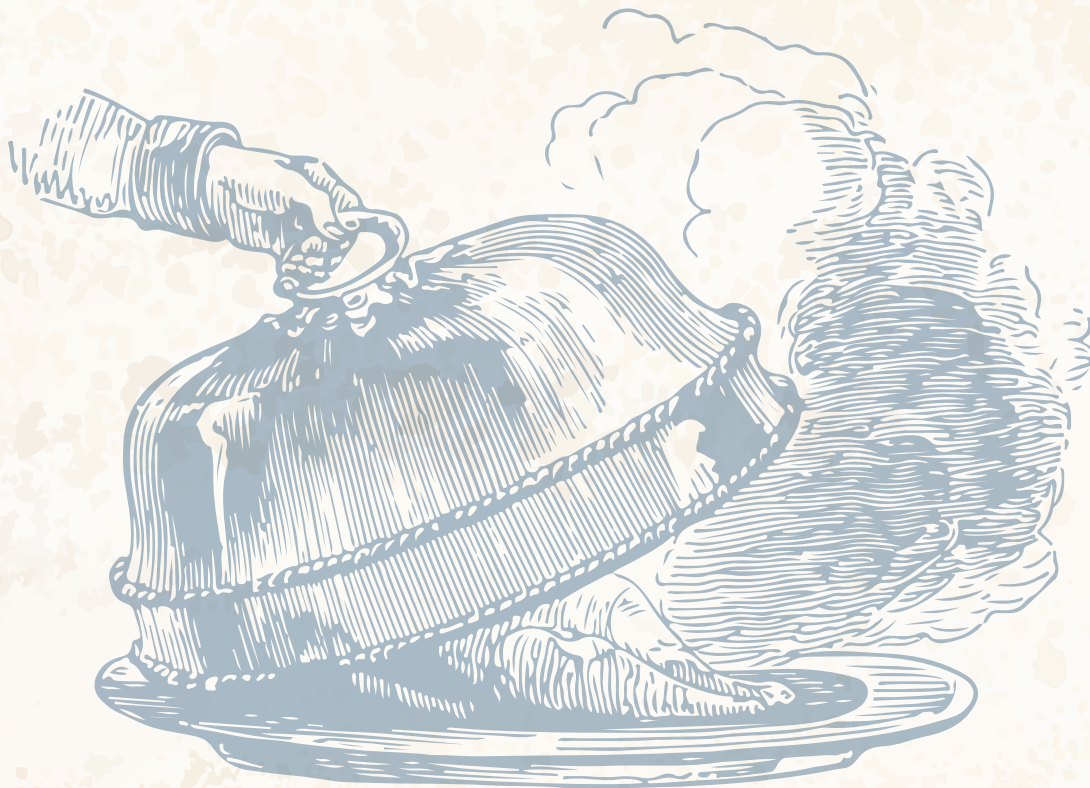
Eggplant Caprese\$38

Angel hair pasta, julienned
vegetables, fresh mozzarella and
marinara sauce

★ **Roasted Vegetable Primavera**\$36

Linguine and white wine garlic
sauce

Upgrade salads with choice of:
Caesar Salad, add \$5 per person
Fruit and Nut Salad, add \$6 per person
Caprese Salad, add \$9 per person
Wedge Salad, add \$9 per person



CHEF'S SIGNATURE BUFFETS

ITALIAN BUFFET

Cuisine inspired by Executive Chef Greg's extensive Mediterranean travels.
Includes garlic bread, choice of two salads and two sides.



ENTREE SELECTIONS

Choose Two, \$48 per person

- Meat Lovers Lasagna
- Chicken Parmesan
- Chicken Picatta
- Linguine and Clams



- Beef Tortellini with Beef Tips and Mushroom Marsala Sauce
- Chicken Marsala
- Shrimp Scampi

Choose Three, \$59 per person

- Vegetable Lasagna 
- Eggplant Parmesan 
- Spaghetti & Meat Sauce

SALAD SELECTIONS

Choose Two

- Caesar Salad
- Tomato & Mozzarella Salad (GF) 
- Antipasto Salad (GF)
- Mixed Green Salad (GF) 

SIDE SELECTIONS

Choose Two

- Tomato Parmesan Risotto
- Roasted Vegetable Ratatouille 
- Broccoli Rabe 
- Spaghetti & Marinara Sauce 
- Penne with Roasted Garlic 
- Parmesan & Olive Oil 
- Balsamic Marinated Vegetable 

MEXICAN BUFFET

Served with crispy and soft shell tortillas, chips and fresh salsa and an array of toppings.
Includes all entree selections.

\$45 per person

Marinated Grilled Flank Steak

Grilled Chicken

Grilled Shrimp

TOPPINGS

- Black beans and rice
- Grilled onions and peppers
- Queso dip
- Shredded lettuce
- Shredded cheese
- Sour cream
- House-made guacamole
- Fresh tomatoes
- Pico de gallo

GF - Gluten free

 Vegetarian

SOUTHERN BARBEQUE BUFFET

Growing up in South Carolina, the “birthplace of barbeque,” Executive Chef Greg inherited the secrets to the perfect sauce. Includes rolls with butter, choice of two entrees and three sides. All entrees are gluten-free.

\$39 per person







ENTREE SELECTIONS

Choose Two

- Smoked Pork Butt
- Kielbasa Sausage
- House-Smoked Barbeque Brisket
- Barbeque Chicken
- Barbeque Ribs

SIDE SELECTIONS

Choose Three

- Baked Potatoes (GF)
- Loaded Au Gratin Potatoes (GF) 
- Potato Salad (GF) 
- Macaroni & Cheese 
- Macaroni Salad 
- Corn on the Cob (GF) 
- Baked Beans (GF)
- Coleslaw (GF) 

CAPTIVA BARBEQUE BUFFET

A traditional backyard, barbeque-style creation that includes all entrees, sides, buns and condiments.

\$35 per person

ENTREE SELECTIONS

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

SIDE SELECTIONS

- Potato Salad (GF) 
- Coleslaw (GF) 
- Baked Beans (GF)
- Corn on the Cob (GF) 

For the best buffet dining experience for your guests, we require three attendants per every 50 guests at \$50 per attendant.



GF - Gluten free

 Vegetarian

ISLAND BUFFET

Celebrate island-style with fresh coastal dishes that come with fresh dinner rolls and butter.

Solo Entree

One Entree
One Salad
Two Sides

\$39 per person

Double Entree

Two Entrees
Two Salads
Two Sides

\$48 per person

Triple Entree

Three Entrees
Two Salad
Three Sides

\$59 per person

ENTREES

Seafood

- Salmon with Lemon Caper Butter Sauce (GF)
- Grilled Grouper with Pineapple Salsa & Pina Colada Butter Sauce (GF)
- Coconut Shrimp with Mango Chipotle Sauce
- Crab-Stuffed Jumbo Shrimp with Citrus Butter Sauce


Chicken and Pork

- Macadamia Nut Crusted Chicken with Barbeque Butter Sauce
- Curried & Blackened Pork Tenderloin with Apple Brandy Demi (GF)

Beef

- Marinated Grilled Flank Steak (GF)
- Braised Boneless Short Rib

SALADS

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

SIDES

All sides are gluten-free and vegetarian

- Coconut Rice
- Dirty Rice & Beans
- Roasted Garlic Parmesan
- Smashed Potatoes
- Parsley Potatoes
- Loaded Au Gratin Potatoes
- Shaved Brussel Sprouts
- Garden Vegetable Medley
- Green Bean Almondine

For the best buffet dining experience for your guests, we require three attendants per every 50 guests at \$50 per attendant.

STATION SELECTIONS

Pasta Station

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

Carving Station

Beef Tenderloin Serves 12 guests \$375	Prime Rib Serves 25 guests \$650	Salmon Wellington Serves 15 guests \$325
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For the best station dining experience for your guests, we require a chef attendant for every station at \$100 per attendant.

GF - Gluten free

 Vegetarian

DRINKS AND COCKTAILS

FULL OPEN BAR

Four Hours

SUPERIOR

Grey Goose
Bombay Sapphire
Bacardi Superior
Johnnie Walker Black
1800 Silver
Crown Royal

Beer, wine, soft drinks
and water included
\$84 per person

SELECT

Absolut
Beefeater
Captain Morgan
Dewar's White Label
Jose Cuervo
Jack Daniel's
Jim Beam

Beer, wine, soft drinks
and water included
\$76 per person

PREMIUM

Aristocrat Vodka
Skol Gin
Ron Liave Rum
Giro Tequila
Ancient Age Whiskey

Beer, wine, soft drinks
and water included
\$62 per person

WINE

Copper Ridge
Chardonnay
Merlot
Pinot Grigio

Soft drinks and water
included
\$51 per person

BEER

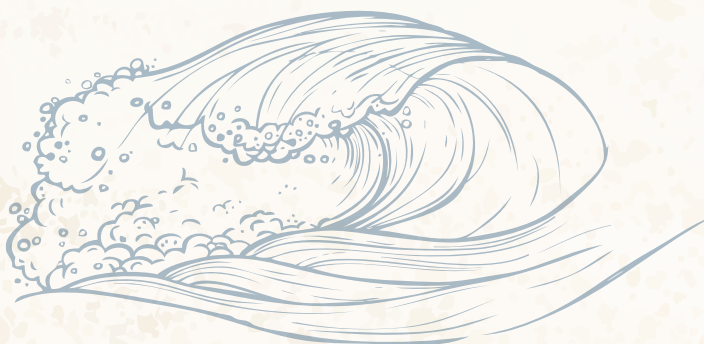
Budweiser
Bud Light
Corona
Coors Light
Heineken
Michelob Ultra

Soft drinks and water
included
\$51 per person

SOFT DRINKS

Coke
Diet Coke
Ginger Ale
Sprite
Bottled Water

\$20 per person



SELECTIONS



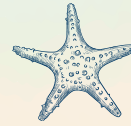
SUPERIOR

Grey Goose
Bombay Sapphire
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Johnnie Walker Black
1800 Silver
Crown Royal
Beer and Wine



SELECT

Absolut
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Captain Morgan
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PREMIUM

Premium
Aristocrat Vodka
Skol Gin
Ron Liave Rum
Giro Tequila
Ancient Age Whiskey
Beer and Wine

SOFT DRINKS

Coke
Diet Coke
Ginger Ale
Sprite
Bottled Water

BEER

Budweiser
Bud Light
Corona
Coors Light
Heineken
Michelob Ultra

WINE

Copper Ridge
Chardonnay
Merlot
Pinot Grigio

CONSUMPTION BAR

Priced Per Drink

Superior	\$14
Select	\$12
Premium	\$10
House Wines	\$10
Imported Beer, Premium Beer and Red Bull	\$6
Domestic beer and Sparkling Water	\$5
Soft Drinks and Bottled Water	\$3.25

'TWEEN WATERS SIGNATURE COCKTAILS

When you choose a superior, select or premium package and have a minimum of 25 guests, add a refreshing signature cocktail.



MARGARITA

Tequila, triple sec, sweet and 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



TROPICAL PUNCH

Vodka, cranberry, pineapple, orange juice, fresh lime



LEFT MY HEART IN CAPTIVA

Citrus vodka, cointreau, fresh lime, splash of cranberry



SPIKED PINK LEMONADE

Vodka, strawberry puree, pink lemonade



MARRY ME MAI TAI

Light rum, dark rum, amaretto, orange juice, pineapple juice

CHAMPAGNE TOAST

One bottle serves six guests and is priced per bottle

St. Michelle Brut, a sparkling white	\$40
Syltbar Rose, a prosecco rose	\$45
Nicholas Feuillate	\$70
Moet Chandon	\$90
Veuve Cliquot Rose	\$115
Dom Perigon	\$200
Perrier Jouet	\$290
Non-alcoholic Sparking Grape Juice	\$20

add \$100 setup charge

SANGRIA

White

White wine, Brandy, Triple Sec, pineapple juice, orange juice, lemon lime soda
\$90 Per Gallon

Red

Red Wine, Rum, Triple Sec, cinnamon, orange juice, lemon lime soda
\$90 Per Gallon

DESSERT AND SNACKS

TREAT BY THE PIECE

\$4 each

Banana cream pie tart

Key lime tart

Brownies

Assorted cookies

TREAT BY THE PIE

Marble Cheesecake

\$60

Carrot cake

\$60

Key Lime Pie

\$52

FONDUE STATION

Delight your guests with a Chocolate Fondue Station featuring six pounds of chocolate for \$35. Serves 30 guests. Add skewers with strawberries, pineapple and cantaloupe, +\$4 per person. Add skewers with strawberries, pineapple and cantaloupe, rice cakes, brownies and marshmallows, +\$6 per person.

THE AFTER PARTY

Served after your meal, these guilty pleasures are the perfect way to end an already memorable evening.

Serves 25

FRUIT AND CHEESE

A display of sliced fruit, imported and domestic cheeses and crackers

\$200

CHARCUTERIE, PLEASE

An impressive assortment of gourmet meats, cheeses and crackers

\$375

CRUDITÉS

Sliced vegetables served with Chef Greg's homemade hummus

\$150

MACARONI AND CHEESE SALSA DIP

Melted cheddar cheese blended with flavorful salsa served with tortilla chips

\$75

CREAMY SPINACH DIP

A mix of cheeses blended with spinach and served with flatbread

\$75

CHIPS AND SALSA

Fresh mild mix of tomatoes, onion, cilantro, lime, garlic and seasonings

\$125

LATE NIGHT TACO BAR

Seasoned chicken and beef, rice and beans, homemade guacamole, pico de galo, sour cream, lettuce, tomatoes, onions, shredded cheese. Served with crispy and soft tortillas, chips and salsa. \$30 per person.

SNACK TRAYS WITH LATE NIGHT BITES

Coconut Shrimp \$225

Beef Sliders \$250

Crab Balls \$200

Served with spice remoulade

Chicken Tenders \$175

Buffalo Wings (GF) \$150

Mild or hot

Swedish Meatballs \$150

Spinach and Artichoke-stuffed \$125

Mushrooms

STARTING THE DAY RIGHT

BREAKFAST AND BRUNCH

The ultimate wedding celebration begins with a wholesome meal. Each buffet selection includes cereals and milk, individual yogurts, Florida Sun Harvest orange juice, coffee and tea.

SEA BREEZE CONTINENTAL BREAKFAST

Assorted pastries
Bagels and cream cheese
Fresh sliced and whole fruit

\$30 per person

CLASSIC AMERICAN BREAKFAST

Scrambled eggs
Bacon and sausage
American fries

French toast
Croissants with butter and preserves
Fruit salad

\$38 per person

For the best buffet dining
experience for your guests,
we require three attendants
per every 50 guests at
\$50 per attendant

CAPTIVA BRUNCH

Choose one salad and one entrée \$44 per person

Choose one salad and two entrees \$50 per person

Choose two salads and two entrees \$54 per person

SALADS

Mixed Green Salad (GF)

Spinach, Fruit and 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

Scrambled eggs

French toast

Bacon and sausage

Croissants with butter
and preserves

American fries

Fruit salad

OTHER MORNING OPTIONS

Add an omelet station to any breakfast buffet
for \$18 per person

American, swiss, jack and cheddar cheese
Onions, bell peppers, tomatoes, mushrooms
and spinach
Sausage and bacon

Bloody Mary and Mimosa Bar
\$18 per person per hour

Vodka, bloody mary blend, celery,
citrus and olives
Champagne, orange juice and fresh fruit

IMPORTANT DETAILS



SECURING YOUR EVENT

Your 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.



FOOD TASTINGS

Available upon request, please schedule your tasting at least two weeks in advance.

45 days prior to event

Final food selections and beverage packages are due no later than 45 days prior to your event

30 days prior to event

Full pre-event balance is due

15 days prior to your event

Final guest count is due

CEREMONY SETUP

- For afternoon or evening weddings, the beach ceremony site is typically setup by 2 pm on the day of your event.
- The officiate, entertainment, flowers and photographer are contracted independently by the Bride/Groom. We will share our preferred vendor list with you — we trust our preferred vendors to make your wedding day wonderful.
- Our staff will setup and breakdown the ceremony chairs, arbor, and by your request, a ceremony table. Your event planner, florist, designated family members or friends are responsible for additional setup and decorating.

RECEPTION

- For afternoon or evening weddings, the reception venue is typically setup 3 hours prior to your first scheduled event.
- Our staff will setup and breakdown all reception chairs, tables and any accessory tables needed. We will also place all standard and specialty linens ordered through us. Your event planner, florist, designated family members or friends are responsible for additional setup and decorating.
- Your DJ or Band is responsible for announcing entrances, dinner, first dance, cake cutting, and all general announcements throughout your event.

DINING

- You may mix and match entrees, salads and sides to customize any buffet or plated options offered. Pricing may vary.
- Vendor meals are available for \$20, chefs choice of entree.
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. Special dietary requests must be preselected. Pricing may vary.
- Children's entrées are available upon request.
 - For buffets, children 3-10 years old are charged at half the adult buffet price. Children 0-2 years old are not charged.
 - For plated meals, children's plated menu is available upon request.
- Food, beverage and setup charges have a 23% service charge and 6.5% sales tax.
- Buffet leftovers are not allowed. Due to health codes, we are not permitted to allow any food items to be packaged and taken from the banquet space.
- No outside food and beverages are allowed.

ACCOMMODATIONS AND ACTIVITIES

- Plan group activities such as fishing, parasailing, spa services, a sunset cruise, sightseeing tours, a golf outing, yoga class, waverunner rentals and more.
- Room blocks are available with a 10-room minimum. Event host is required to pay a one-night deposit per room a minimum of 90 days in advance of event. Upon contract execution, you'll receive a personalized "save the date" letter with specific details of your event. Once your 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 your event guests and provides instructions on how they can make their room reservations for your event.

GIVE A WARM WELCOME

Surprise your guests with a welcome gift in their room! We offer room delivery for welcome gift bags at \$5 per room.*

*We're not permitted to deliver gifts at check-in.

Thank your bridal party for helping to make your day special by treating them to drink vouchers, cabana rentals, watersports, breakfast or meal tickets throughout their stay, ask us how!

CRUISE INTO LOVE

You can host your welcome reception, rehearsal dinner or a brunch on a cruise! Departure and return is from our 'Tween Waters Marina and we're pleased to offer group cruises for up to 159 passengers aboard the Lady Chadwick. Food is provided by 'Tween Waters Island Resort & Spa with beverage packages available by Captiva Cruises.

2021 WEDDING MENU

