



# SHOULDN'T EVERY WEDDING BE THIS GOOD?

YOUR GUIDE TO THE BEST DAY EVER



WEDDING MENU 2022-2023

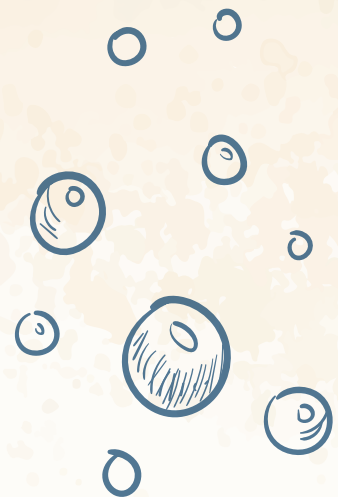
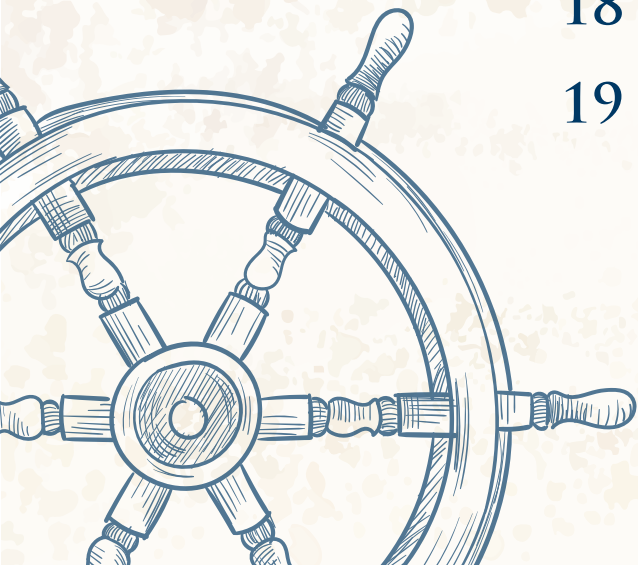


# SHOULDN'T EVERY WEDDING BE THIS GOOD?

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!

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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.

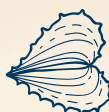
### BEACH CEREMONY INCLUSIONS



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..... \$1,500

Friday or Saturday..... \$2,500

### CEREMONY ENHANCEMENTS

#### Sunset Cocktail

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

**\$400** 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	\$4,000	\$12,000 Peak Season
			\$10,000 Off Season
Private Dining Room with Garden Terrace	60	\$2,250	\$2,500
Private Dining Room	60	\$1,750	\$2,000
Sunset Room with Garden Terrace	45	\$3,250 Peak Season	\$2,500
		\$2,250 Off Season	
Sunset Room	45	\$2,750 Peak Season	\$2,000
		\$1,750 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	\$2,500	\$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.

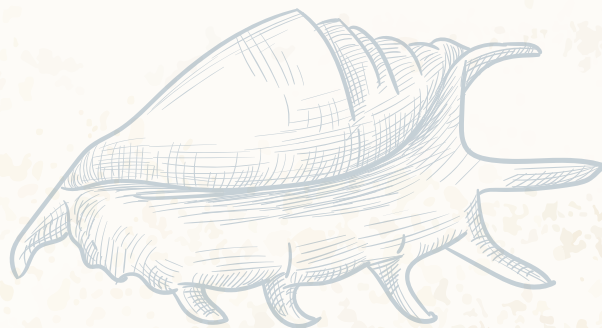
130	\$2,500	\$5,000
Guest Count	Venue Rental Fee	Food and Drink Minimum



## 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	\$2,000	\$2,500
Guest Count	Venue Rental Fee	Food and Drink Minimum





# CHOOSING YOUR HORS D'OEUVRES

## FOR COCKTAIL HOUR

Priced 50 pieces per order



### HOT

Bacon-wrapped scallops .....	\$350
Gluten-free	
Coconut shrimp .....	\$300
Crab-stuffed mushrooms .....	\$300
Crab balls .....	\$300
Served with spicy remoulade	
Buffalo Wings .....	\$250
Chicken tenders .....	\$200
Chicken or beef satay .....	\$200
Served with peanut sauce	
Swedish meatballs .....	\$175
Prime rib sliders .....	\$11 each
Beef sliders .....	\$7 each

### VEGETARIAN

Wild mushroom and .....	\$250
goat cheese tart	
Vegetable spring rolls .....	\$175
Spinach and artichoke .....	\$175
stuffed mushrooms	
Mac and cheese salsa dip .....	\$125
Served with tortilla chips, serves 25	
Creamy spinach dip .....	\$125
Served with flat bread, serves 25	



### COLD

Mini tuna tacos .....	\$350
Seared tuna platter .....	\$375
Gluten-free	
Shrimp shooters .....	\$300
Shrimp cocktail .....	\$275
Gluten-free	
Caprese skewers .....	\$200
Gluten-free, Vegetarian	
Classic bruschetta .....	\$200
Vegetarian	
Bruschetta flatbread .....	\$200
Served with bacon jam	
Prosciutto-wrapped melon .....	\$175
Gluten-free	
Chips and salsa .....	\$150
Gluten-free, serves 25	

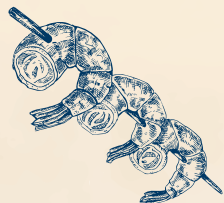
### KABOBS

Shrimp .....	\$300
Steak .....	\$250
Chicken .....	\$200
Vegetable .....	\$200

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

# STATIONARY HORS D'OEUVRES DISPLAYS

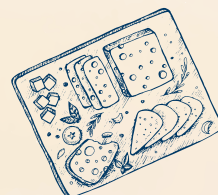
FOR COCKTAIL HOUR



## SEAFOOD

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

Market price

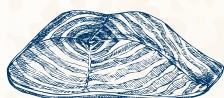


## CHARCUTERIE

Assorted gourmet meats,  
cheese and crackers

Serves 25

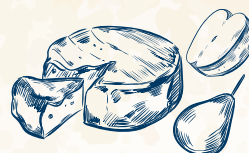
\$400



## SMOKED SALMON

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

\$300



## FRUIT & CHEESE

Assorted sliced fruit  
Imported and domestic cheeses  
and crackers

\$300



## CRUDITÉ

Assorted sliced vegetables  
Chef Greg's homemade hummus

Serves 25

\$250



# 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** ..... \$46  
Roasted garlic parmesan smashed  
potatoes, natural chicken jus,  
Gluten-free

**Grilled Lollipop Pork Chop** ..... \$46  
Roasted fingerling potatoes and  
honey ginger demi,  
Gluten-free

**Macadamia Nut Crusted Chicken** ..... \$46  
Coconut rice, papaya salsa and  
barbeque butter sauce

★ **Chicken Wellington** ..... \$46  
Roasted garlic parmesan smashed

### BEEF AND LAMB

**Filet Mignon** ..... \$60  
Roasted garlic parmesan smashed  
potatoes and port wine demi,  
Gluten-free

**Half Rack of Domestic Lamb** ..... \$60  
Roasted garlic parmesan smashed  
potatoes and port wine demi,  
Gluten-free

**Veal Saltimbocca** ..... \$60  
Roasted garlic parmesan smashed  
potatoes and citrus demi

**New York Strip** ..... \$55  
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** ..... \$78  
Roasted garlic parmesan smashed  
potatoes, garlic butter and  
port wine demi

**Filet Mignon  
and Chilean Sea Bass** ..... \$78  
Vegetable risotto, lemon butter  
sauce and port wine demi,  
Gluten-free

**Filet Mignon** ..... \$78  
**and Jumbo-stuffed Shrimp**  
Wild rice, citrus butter sauce and  
port wine demi

★ Guest Favorites



## SEAFOOD

**Chilean Sea Bass** .....\$60

Vegetable risotto and lemon  
butter sauce, gluten-free

**Grilled Domestic Grouper** .....\$60

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

★ **Crab-Crusted Grouper** ..... MP

Wild rice and caper butter sauce

**Crab-Stuffed Jumbo Shrimp** .....\$60

Wild rice and citrus butter

## VEGETARIAN

**Eggplant Caprese** .....\$45

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

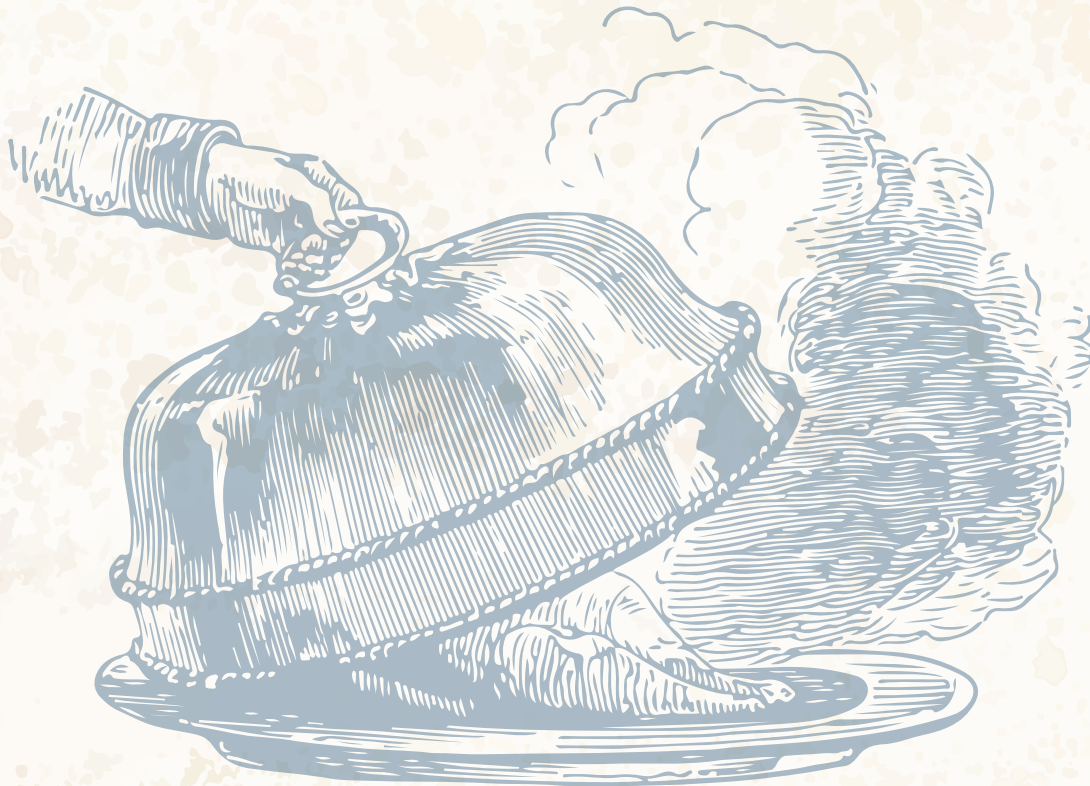
★ **Roasted Vegetable Primavera** .....\$45

Linguine and white wine garlic sauce

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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

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# 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, \$55 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, \$65 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

- 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.

**\$55 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.

**\$45 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.

**\$45 per person**

### ENTREE SELECTIONS

- Grilled Chicken Breast
- Grilled Angus Burgers
- Grilled Kosher Beef
- Hot Dogs

### 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

\$45 per person

### Double Entree

Two Entrees  
Two Salads  
Two Sides

\$55 per person

### Triple Entree

Three Entrees  
Two Salad  
Three Sides

\$65 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  
\$30 per person

### Carving Station

Beef Tenderloin Serves 12 guests \$450	Prime Rib Serves 25 guests \$700	Salmon Wellington Serves 15 guests \$450
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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

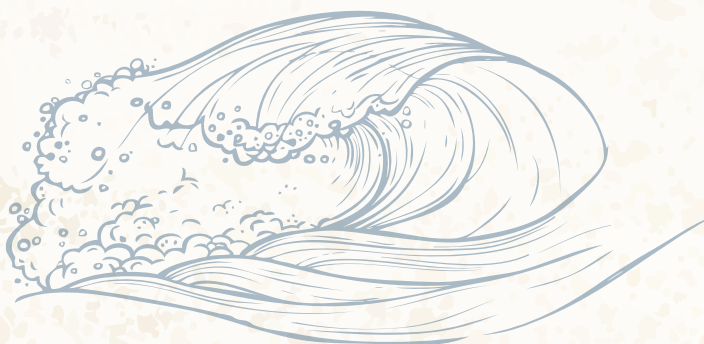
Budweiser  
Bud Light  
Corona  
Coors Light  
Heineken  
Michelob Ultra

Soft drinks and water  
included  
\$51 per person

### SOFT DRINKS

Coke  
Diet Coke  
Ginger Ale  
Sprite  
Bottled Water

\$20 per person





## SELECTIONS



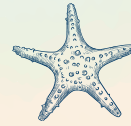
### SUPERIOR

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



### SELECT

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



### 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

**\$6 each**

Banana cream pie tart

Key lime tart

Brownies

Assorted cookies

## TREAT BY THE PIE

Marble Cheesecake

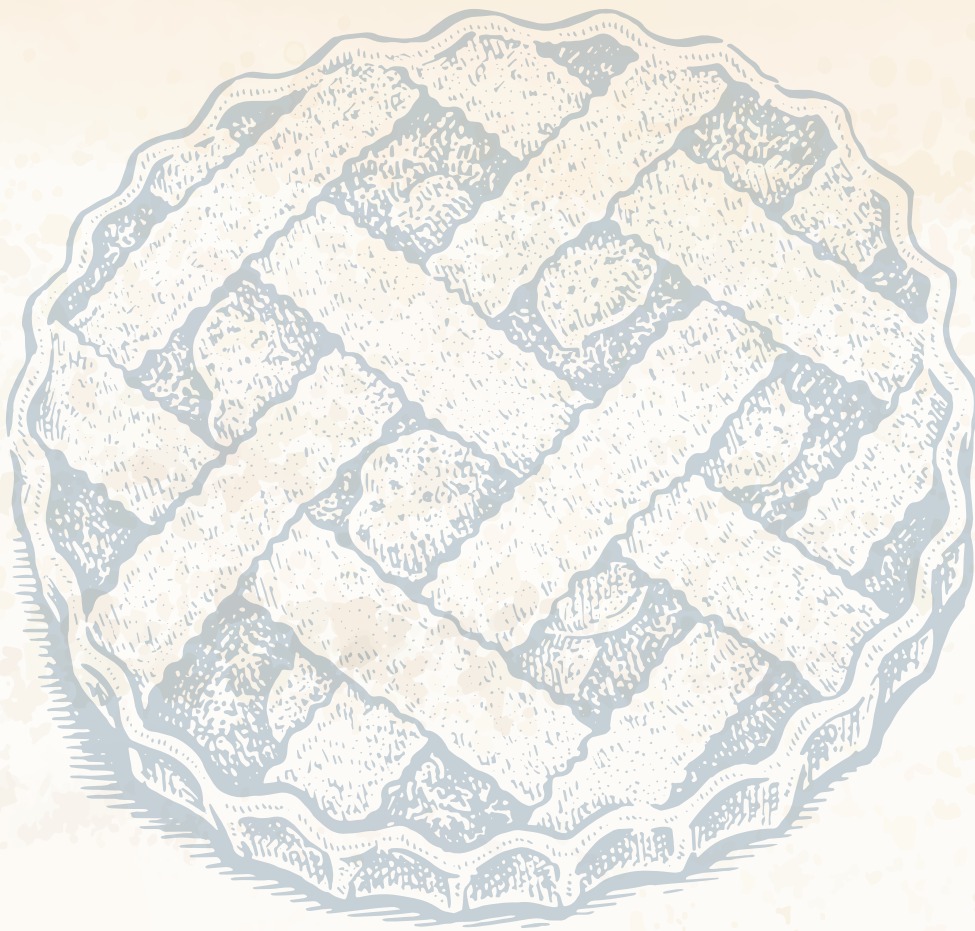
\$60

Carrot cake

\$60

Key Lime Pie

\$60



# 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

\$35 per person

### CLASSIC AMERICAN BREAKFAST

Scrambled eggs  
Bacon and sausage  
American fries

French toast  
Croissants with butter and preserves  
Fruit salad

\$42 per person

### CAPTIVA BRUNCH

Choose one salad and one entrée \$50 per person

Choose one salad and two entrees \$55 per person

Choose two salads and two entrees \$60 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 \$25 per person

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

Bloody Mary and Mimosa Bar  
\$25 per person per hour

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

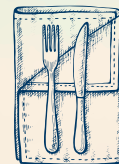


# IMPORTANT DETAILS



## 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

### 14 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

