



*The Colony Beach & Tennis Resort
Wedding Package*

Lunch Buffet

(lunch programs are only available during traditional daytime lunch hours)

Hors d'oeuvres

*Domestic and Imported Cheese Display with Assorted Fresh Fruit,
Seasonal Berries and Sliced French Breads and Crackers*

Fresh Seasonal Crudités Display with Assorted Dips

*Marinated Heirloom Tomatoes with Herbed Pecan Crusted
Goat Cheese and Red Pepper-Basil Oil*

*Wild Greens with Julienne Mango, Grilled Grapefruit and
Caramelized Red Onion Vinaigrette with Toasted Coconut*

Grilled Portabello Mushroom, Artichoke and Gulf Shrimp Salad

*Carved Adobo Rubbed Prime Rib of Beef with a Natural Demi,
Mango Chutney, Island Horseradish Sauce and Assorted Rolls**

*Fresh Blackened Grouper with a Mango-Kiwi-Red Bean Salsa
and Key Lime Butter Sauce*

*Jerked Marinated Chicken with a Wild Cherry Peanut Sauce
and Caramelized Pineapple*

Fresh Seasonal Vegetables with a Basil-Orange Butter

Garlic and Herb Roasted Potatoes

Fresh Rolls and Whipped Butter

Wedding Cake

Starbuck's Coffee, Tea and Decaffeinated Coffee

\$50.00 per person. *\$100.00 Chef's Fee

Package includes: Hors d'oeuvres, Buffet and Wedding Cake

There is a 20% service charge and 7% Florida state sales tax added to all prices.





*The Colony Beach & Tennis Resort
Wedding Package*

Four Course Plated Dinner

SOUPS

*Colony Beach Lobster Bisque with a Brandy Crème Fraîche
Fresh Seasonal Strawberry Soup with a Mango Coulis
Bahamian Conch and Seafood Chowder with Cilantro Pesto
Southern Italian Minestrone with Basil Pesto
West Indies Roasted Corn and Crab Chowder with a Parmesan Crouton*

Or

APPETIZERS

*Marinated Gulf Shrimp and Crabmeat Martini with a
Papaya-Black Bean Salsa and Key Lime Mustard*

*Panko and Coconut Crusted Crab Cakes with a
Jalapeno Remoulade and a Red Pepper Coulis over Wild Greens*

*Cajun Seared Ahi Tuna over a Wild Mushroom-Saffron
Risotto Cake with Mango-Wasabi Crème*

*Marinated Grilled Portabello Mushroom with Artichoke Hearts,
Grilled Asparagus and Plum Tomatoes, with Smoked Provolone
over Mixed Greens with a Red Pepper Coulis*

*Carpaccio of Beef Tenderloin over a Salad of Grilled Asparagus
and Mushrooms, Roasted Tomato and Shaved Parmesan*

SALADS

*Traditional Caesar Salad with Grated Pecorino, Red Pepper-Garlic
Focaccia Croutons and our Homemade Dressing*

*Buffalo Mozzarella and Vine Ripe Tomato Stack over Micro Greens
with a Cilantro-Strawberry Vinaigrette*

*Wild Greens with Julienne Carrots, Daikon, Tomato,
Cucumber, Mango and Lemon Vinaigrette*

(continued)





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ENTRÉES

*Sweet Plantains, Chorizo Sausage and Grilled Peppers Stuffed French Cut Chicken Breast with a Spicy Tomato Coulis and served with a Saffron-Green Onion Risotto
\$49.00 Per Person*

*Pecan and Macadamia Nut Crusted Seared Chicken served With Rum Mango-Apple Compote, Jalapeno-Cheese Polenta Cake and a Natural Jus
\$49.00 Per Person*

*Pan-Seared Grouper with a Key Lime Beurre Blanc served with a Papaya-Avocado Salsa over Coconut Risotto and Grilled Baby Vegetables
\$52.00 Per Person*

*JerK Marinated Salmon over a bed of Haricot Vert and Julienne Squash Salad served with a Strawberry Vinaigrette and Roasted Potatoes
\$52.00 Per Person*

*Grilled Prime New York Strip Steak with a Rum-Chipotle Butter, Gorgonzola Au Gratin Potato Tower and Grilled Asparagus
\$55.00 Per Person*

*Peppercorn Crusted Seared Filet Mignon with a Bleu Cheese-Panko Crust served with a Caramelized Shallot and Shiitake Mushroom Demi, Garlic Studded Mashed Potatoes and Grilled Honey-Dill Carrots
\$57.00 Per Person*

*Colorado Rack of Lamb with a Honey-Guava Rub, Crusted with Herbed Panko Crumbs served with a Wild Blueberry Demi, Gorgonzola Au Gratin Potato Tower and Colony Vegetables
\$59.00 Per Person*

Wedding Cake

Starbuck's Coffee, Tea and Decaffeinated Coffee

Package includes: Choice of Soup or Appetizer, Appetizer or Salad, Entree and Wedding Cake

There is a 20% service charge and 7% Florida state sales tax added to all prices





*The Colony Beach & Tennis Resort
Wedding Package*

Buffet Dinner

*Hors d'oeuvres
(Choice of 2)*

*Domestic and Imported Cheese Display
with Fresh Fruit and Seasonal Berries served with Sliced
French Bread and Assorted Crackers*

Fresh Farmers Market Crudités with Assorted Dips

*Antipasto Display with Grilled Vegetables, Assorted Marinated
Meats and Cheeses, Assorted Olives, Hot Peppers
served with Bruschetta, Focaccia and Sliced Baguettes*

Local Smoked Fish and Smoked Fish Mousse Display with Assorted Condiments



*Colony Caesar Salad Station with Red Pepper Focaccia Croutons and
Shaved Parmesan, with our Homemade Dressing*

*Red, Yellow and Green Tomato Salad with Herb Goat Cheese
and a Roasted Corn Vinaigrette*

Fresh Florida Fruit Salad with Honey Yogurt Dip and Toasted Coconut

West Indies Marinated Peel and Eat Shrimp with Rum Cocktail Sauce

Pan-Seared Mahi-Mahi with a Banana-Mango-Lime Salsa

*Jerk Rubbed Chicken Breast Sliced and Layered over Toasted
Coconut Rice served with a Black Bean-Mango Relish and a Mango Puree*

Pasta Station

*Penne Pasta and Colony Tennis Racket Pasta
Served with your choice of sauces (Choice of 2)-Tangy Marinara, Sun-Dried
Tomato, Alfredo, Olive Oil and Grilled Asparagus Tips with Mushrooms*

*Carving Station**

*Adobo Rubbed Prime Rib of Beef with Mango-Chutney and Natural Jus,
Horseradish Crème and Assorted Rolls*

(continued)





*The Colony Beach & Tennis Resort
Wedding Package*

Wedding Cake

Starbuck's Coffee, Tea and Decaffeinated Coffee

\$70.00 per person

**\$100.00 Chef's Fee*

Package includes:

Hors d'oeuvres, Buffet and Wedding Cake

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*The Colony Beach & Tennis Resort
Hors d'oeuvres Reception*

*COLD
(Choice of 3)*

<i>Key West Shrimp Ceviche with Avocado on a Corn Tortilla</i>	<i>3.75 per piece</i>
<i>Seared Cajun Ahi Tuna on a Coconut Crostini with Mango Salsa</i>	<i>3.75 per piece</i>
<i>Jerked Chicken Curry Salad in a Pastry Cup</i>	<i>3.50 per piece</i>
<i>Marinated Lobster Medallion on a Potato Pancake with Jalapeno Remoulade</i>	<i>4.00 per piece</i>
<i>Prosciutto Ham and Seasonal Melon with Berry Yogurt Glaze</i>	<i>3.50 per piece</i>
<i>Key West Grilled Conch Salad in a Plum Tomato</i>	<i>3.75 per piece</i>
<i>Fresh Tomato, Basil and Buffalo Mozzarella Bruschetta</i>	<i>3.25 per piece</i>
<i>Angus Beef Marinated Carpaccio on a Cilantro-Red Pepper Crostini with Creole Mustard</i>	<i>4.00 per piece</i>
<i>Smoked Ham and Mozzarella with Basil Pesto Roulade on a Garlic Crouton with Red Pepper Oil</i>	<i>3.75 per piece</i>
<i>Smoked Salmon with Cilantro Crème Fraîche</i>	<i>4.00 per piece</i>
<i>Red & Yellow Tomato with Fresh Mozzarella on a Basil Focaccia</i>	<i>3.50 per piece</i>
<i>Macadamia Crusted Goat Cheese on a Sour Dough Crouton</i>	<i>3.25 per piece</i>
<i>Pencil Asparagus with Virginia Ham & Cheddar Pinwheel</i>	<i>3.75 per piece</i>
<i>Blackened Diver Scallops with Roasted Pepper & Cilantro</i>	<i>4.00 per piece</i>
<i>Fresh Tuna Tartar with Sesame Flat Bread & Ginger-Scallion Aioli</i>	<i>4.00 per piece</i>
<i>Tarragon-peppered Jumbo Lump Crabmeat on Belgian Endive</i>	<i>4.00 per piece</i>
<i>Seared Loin of Lamb on Rosemary Mascarpone Polenta</i>	<i>4.00 per piece</i>
<i>Marinated Caribbean Shrimp wrapped with Peppered Tenderloin on a French Baguette with a Key Lime Mustard Sauce</i>	<i>4.00 per piece</i>
<i>Three Pepper Crusted Tuna on Cucumber Round with Wasabi Cream & Caviar</i>	<i>4.00 per piece</i>
<i>Smoked Trout with Daikon Sprouts and Honey Mustard on Brown Bread</i>	<i>3.75 per piece</i>

*Priced individually per piece or as a package,
Please select 3 hot and 3 cold
\$30.00 Per Person*

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*The Colony Beach & Tennis Resort
Hors d'oeuvres Reception*

*HOT
(Choice of 3)*

<i>Colony Conch Fritters with Black Beans and Roasted Corn served with a Rum Key Lime Mustard Sauce</i>	<i>4.00 per piece</i>
<i>Jerk Seared Chicken Satay with West Indies Toasted Coconut Sauce</i>	<i>3.75 per piece</i>
<i>Marinated Grilled Loin of Lamb with an Herb Crust and Red Onion Confit</i>	<i>4.00 per piece</i>
<i>Panko and Coconut Crusted Crab Cakes with a Jalapeno Remoulade</i>	<i>4.00 per piece</i>
<i>Herb Goat Cheese and Black Bean Quesadillas</i>	<i>3.75 per piece</i>
<i>Guava-Mango Glazed Beef Tenderloin Satay with a Southwestern Sauce</i>	<i>4.00 per piece</i>
<i>Marinated Macadamia and Coconut Crusted Lobster Brochette with a Pina Colada Sauce</i>	<i>4.75 per piece</i>
<i>Coconut-Pecan Crusted Gulf Shrimp with an Orange Horseradish Sauce</i>	<i>4.25 per piece</i>
<i>Spinach & Feta in Phyllo Dough</i>	<i>3.50 per piece</i>
<i>Diver Scallops wrapped in Applewood Bacon with a Red Pepper Aioli</i>	<i>4.00 per piece</i>
<i>Italian Pancetta wrapped Jumbo Shrimp with a Spicy Tomato Coulis</i>	<i>4.25 per piece</i>
<i>Blackened Seared Duck on a Ginger Crouton with a Raspberry-Orange Glaze</i>	<i>4.50 per piece</i>
<i>Crispy Crabmeat Rangoon with a Sweet Onion Mustard</i>	<i>4.25 per piece</i>
<i>Wild Mushroom, Goat Cheese and Red Onion Tartlets</i>	<i>4.25 per piece</i>
<i>Jerk Marinated Pork Strips with a Peanut-Pineapple Sauce</i>	<i>4.00 per piece</i>
<i>Coconut Crusted Shrimp with Black Bean-Mango Chutney</i>	<i>4.75 per piece</i>
<i>Mini Eggplant Parmesan with Spicy Tomato Sauce</i>	<i>3.50 per piece</i>

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The Colony Beach & Tennis Resort

Beverages

Hosted Bar

(prices are per drink)

House Brands	6.50
Premium Brands	7.50
Frozen Drinks	8.50
Colony Wines	8.00
Colony Champagne	9.00
Domestic Beer	5.00
Imported Beer	6.00
Sparkling Water	4.25
Soft Drinks	4.00
Fruit Juices	4.00

Cash Bar

(includes sales tax)

House Brands	\$6.50
Premium Brands	7.50
Assorted Martinis	9.00
Frozen Drinks	8.50
Colony Wines	8.00
Colony Champagne	9.00
Domestic Beer	4.00
Imported Beer	5.00
Sparkling Water	4.25
Soft Drinks	4.00
Fruit Juices	4.00

Please add \$100.00 charge per Bartender for cash bars.

Package Per Person Bar – Premium Brands

\$20.00 per person the 1st hour. \$12.00 per person each additional hour.

Wine Spectator Grand Award List Available for other selections.

WINES

Colony Chardonnay	\$30.00
Colony C Cuvee	\$30.00
Colony Champagne by Veuve du Vernay	\$28.00

DOMESTIC KEG BEER

Half Barrel	\$250.00
Quarter Barrel	\$175.00

