



BRUNCH WEDDING RECEPTION

FRESHLY BREWED COFFEE AND, DECAFFEINATED & TEA BLENDS US\$55++

BRUNCH MENU SELECTIONS

Shrimp & Grits

Creamy, buttery grits topped with seasoned shrimp.

Pancake Station

Buttermilk, blueberry, and chocolate chip pancakes with maple syrup and fresh berries.

French Toast & Waffles

Served with powdered sugar, honey butter, and warm syrup.

Chicken & Waffles

Crispy fried chicken atop fluffy waffles with a drizzle of honey.

Blueberry Chicken Sausage Biscuits

House-made biscuits paired with juicy blueberry-infused chicken sausage.

Breakfast Casserole

A hearty blend of eggs, cheese, sausage, and potatoes.

Seafood Omelet

Fresh seafood folded into fluffy eggs with herbs and cheese.

Bacon & Sausage Selection

Choice of pork, turkey, or chicken apple sausage.

Sweet Potato Corn Muffins

A signature Southern twist on classic cornbread.

BRUNCH BEVERAGES

Mimosa & Bellini Bar

Freshly Brewed Coffee & Herbal Tea Selection

Infused Water & Fresh Juice Station

^{*}Prices are per person and subject to Florida sales tax

BEVERAGE & BAR PACKAGE-

SPECIALTY DRINKS

Mimosa & Bellini Bar - \$29 per person

Signature Wedding Cocktails - \$20 per person

Champagne or Prosecco Toast - \$15 per person

BEER

Michelada

Shandy

Radler

Black & Tan

Beermosa

Ginger Beer Shandy

MOCKTAILS

Tropical Sparkler \$11

Berry Lemonade Fizz \$10

Hibiscus Cooler \$12

Cucumber Mint Refresher \$12

Mango Mule \$14

Grapefruit Rosemary Spritz \$11

HOUSE WINES

Red Wines

Merlot

Pinot Noir

Cabernet Sauvignon

Malbec

White Wines

Chardonnay

Sauvignon Blanc

Pinot Grigio

Riesling

Sparkling Wines:

Champagne

Prosecco

Cava

Wine list upon request

*CORKAGE FEE \$19

Outside wine brought into the private event is subject to a corkage fee of \$19 per bottle. All bottles must be presented to the event staff upon arrival and served by the venue's designated personnel.

BEVERAGE PACKAGES AVAILABLE UPON REQUEST

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