



BELLWETHER  
BEACH RESORT

# Holiday Parties

2023





# Jingle & Mingle

## RECEPTION

### DRIED & CURED

Gourmet Selection of Cured Meats, Prosciutto, Salamis, Domestic Cheeses, Mixed Olives, Jam, Petite Baguettes, Crackers

### CAESAR SALAD STATION

Romaine Hearts, Multigrain Croutons, Shaved Reggiano, Creamy Parmesan Dressing

### MINI SLIDERS | CHOICE OF (3) THREE

Beef Sirloin, Caramelized Onions, Cheddar Cheese  
Pulled Pork Slider, Crispy Onions, Peppered Bacon  
Buffalo Chicken, Bleu Cheese, Shaved Celery  
Grilled Chicken, Mozzarella, Tomato, Basil Pesto  
Fresh Catch Gulf Fish, Lettuce, Tomato, Remoulade

### MAC & CHEESE STATION | CHOICE OF (2) TWO

Lobster Mac and Cheese, 5 Cheese Sauce, Cheese Cracker Crust  
Crab Mac & Cheese, Fontina Cheese, Romano Cream  
Wild Mushroom Mac & Cheese, Brie Cream, Truffle Oil  
Pork Mac & Cheese, Pulled Pork, Bacon and Pork Belly, Pepper Jack Cream

Pastry Chef's Selection of Holiday Desserts & Cookies  
Gourmet Coffee | Decaffeinated Coffee | Herbal Teas | Iced Tea

\$94 per person



Receptions are based on 1 ½ hour of service. Reception displays must be ordered for full guaranteed attendance. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Menu items and prices subject to change. All Pictures shown are for illustration purpose only. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.





# Home for the Holidays

## SOUTHERN DINNER BUFFET

### BUTLER PASSED HORS D' OEUVRES

Peach BBQ Brisket Wrapped with Bacon and Poblano  
Shrimp BLT

### DINNER BUFFET

#### Salad Selections

Southern Chopped Salad  
Southern Style Potato Salad

#### Entrée Selections

Honey Stung Fried Chicken Breast  
Pulled Pork with Honey BBQ  
Blackened Redfish with Crawfish Butter

#### Sides

Southern Mac & Cheese with Cheddar Pork Belly  
Jalapeño Grits  
Collard Greens  
Biscuits & Cornbread with Honey Butter

Pastry Chef's Selection of Holiday Desserts & Cookies  
Gourmet Coffee | Decaffeinated Coffee | Herbal Teas | Iced Tea

\$100 per person



*Buffet Dinners are based on 1 ½ hours of service. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Menu items and prices subject to change. All Pictures shown are for illustration purpose only. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.*





# Traditional Trimmings

## DINNER BUFFET

### BUTLER PASSED HORS D' OEUVRES

Raspberry, Almond and Brie Wrapped in Phyllo Dough  
Crab Cakes, Peppadew Aioli  
Lobster, Fontina, Black Truffle Mac and Cheese Fritter

## DINNER BUFFET

### Salad Selections

Tossed House Salad, Baby Greens, Tomatoes, Cucumbers, Carrots, Assorted Dressings  
Classic Caesar Salad, Crisp Romaine, Garlic Croutons, Parmesan Cheese  
Artisan Rolls with Butter

### Choice of Three (3) Entrée Selections

Honey Balsamic Chicken, Blue Cheese, Bacon  
Chicken Bruschetta, Fresh Tomatoes, Garlic, Basil, Olive Oil, Mozzarella Cheese  
Snapper, Veracruz, Tomatoes, Olive and Capers  
Grouper, Pecan Crust, Sweet Onion Relish  
Roasted Sliced Pork Loin, Fire Roasted Apples  
Rosemary Roasted Strip Loin of Beef, Wild Mushroom Demi

### Choice of Three (2) Sides Selections

Herb Roasted Fingerling Potatoes  
Buttermilk and Roasted Garlic Mashed Potatoes  
Red Pepper Rice Pilaf  
Farm Fresh Vegetables  
Grilled Asparagus  
French Green Beans  
Broccolini and Baby Carrots

Pastry Chef's Selection of Holiday Desserts & Cookies  
Gourmet Coffee | Decaffeinated Coffee | Herbal Teas | Iced Tea

\$108 per person

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# Merry & Bright

## SERVED DINNER

### BUTLER PASSED HORS D' OEUVRES

Bacon Wrapped Scallops, Blood Orange Reduction  
Duck and Apricot Phyllo Purse

### FIRST COURSE

Crab Stuffed Mushrooms, Baked and topped in a Creamy Herb Sauce

### SECOND COURSE

Heirloom Greens Salad

Sundried Cranberries, Spiced Walnuts, Goat Cheese, Blueberry-Pomegranate Vinaigrette

### MAIN COURSE

Pan Seared Chicken Breast

Boursin Cream, Cured Tomatoes, Creamy Polenta, Heirloom Green Beans

or

Pecan Crusted Grouper

Bacon Butter, Rock Shrimp Risotto, French Green Beans

or

Filet Mignon

Candied Shallot- Ver jus Demi, Yukon Potato Hash, Roasted Garden Vegetables

### DESSERT COURSE

Red Velvet Cake, Cream Cheese Icing

Raspberry White Chocolate Cheesecake, Whipped Cream, Fresh Berries

\$110 per person



Your menu may offer two (2) pre-selected entrée choices for your guests, and one vegetarian entrée choice. When a pre-selected choice of entrée is offered, all entrées are charged at the higher price. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Menu items and prices subject to change. All Pictures shown are for illustration purpose only. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.



# Open Bar Packages

## RESORT BRAND OPEN BAR PACKAGE

Includes a Four (4) Hour Open Bar with Resort Brand Liquor  
Selection of Domestic and Imported Beers  
Selection of Two (2) White Wines and Two (2) Red Wines  
Assorted Sodas, Juices and Mixers

Smirnoff Vodka, Sauza Blue Tequila, Cruzan Rum  
Seagrams 7, Jim Beam Bourbon, Beefeater Gin  
J&B Scotch

\$46 per person

Additional hour of Resort Brand Bar \$10 Per Person

## PREMIUM BRAND OPEN BAR PACKAGE

Includes a Four (4) Hour Open Bar with Premium Brand Liquor  
Selection of Domestic and Imported Beers  
Selection of Two (2) White Wines and Two (2) Red Wines  
Assorted Sodas, Juices and Mixers

Tito's Vodka, Milagro Tequila, Maker's Mark Bourbon  
Bacardi Rum, Crown Royal Whiskey, Tanqueray Gin  
Johnny Walker Red Scotch

\$57 per person

Additional hour of Resort Brand Bar \$12 Per Person



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# Signature Cocktails

## CRANBERRY GINGER MOSCOW MULE

Vodka | Cranberry | Vanilla | Ginger Beer | Lime Wedge

## WINTER BOURBON SMASH

Bourbon | Jam | Triple Sec | Orange | Splash of Club Soda

## NOEL SPRITZER

Brut Champagne | Cranberry Juice | Muddled Raspberries | Mint

## PEPPERMINT WHITE RUSSIAN

Peppermint Schnapps | Bailey's and Cream | Crushed Candy Cane Rim

## APPLE PIE ON THE ROCKS

Captain Morgan | Frangelico | Simple Syrup | Apple Juice Fresh Cut Apple | Cinnamon

\$12 per drink

## INSPIRED COFFEE AND NIGHT CAPS


*A selection of cordials and Liqueurs to be enjoyed neat or combined with freshly brewed coffee*

Kahlua | Amaretto Di Saronno | Grand Marnier | Bailey's  
| Frangelico Chocolate Godiva Liqueurs  
Gourmet Coffee | Whipped Cream | Cinnamon | Chocolate Shavings

\$22 per person, per hour

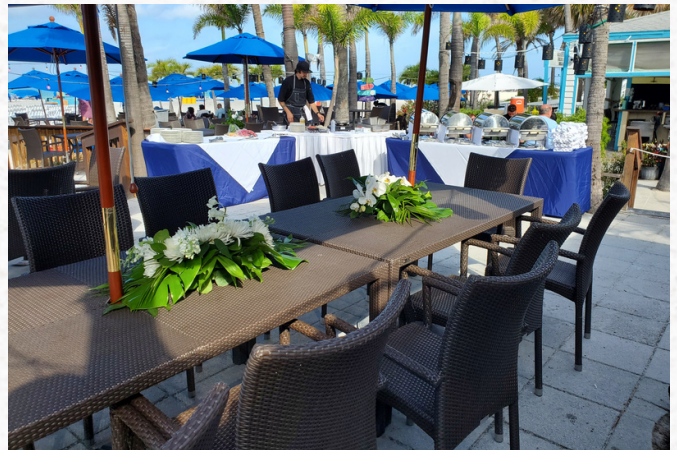






# Holiday Party Packages Includes

- Expert Sales Assistance in Arranging Event Details
- Elegant table settings with white or ivory linens
- Your choice of napkin color (Assorted colors available)
- Festive Holiday Centerpieces
- Votive Candles to enhance your Centerpiece
- Gold or Silver Chivari Chairs
- Discounted Parking Charges
- Special Group Room Rates (Based Upon Availability at Time of Contracting)







**BELLWETHER**  
BEACH RESORT

**For more information  
please call 727.360.1811,  
or email [sales@bellwetherbeachresort.com](mailto:sales@bellwetherbeachresort.com)**