Congratulations!
We are delighted that you are considering the Sundy house for your upcoming wedding.

Your wedding package includes:

- Four Hour Event
  (Does not include ceremony time)
- One-hour Cocktail Reception
  With Four Butler Passed Hors d’Oeuvres
- Client, Chef Custom Three Course Meal
- Four Hour Open Bar Service with Premium Brand Liquor
  And Champagne Toast
- Spectacular Custom-Designed Wedding Cake
- White Linens & White Napkins

Our professional catering staff will be glad to assist you with custom menu selections and recommendations on music, flowers, theme décor, specialty linens, photography and video.

Let your imagination be your guide and allow us to create an event that will perfectly match your style and taste.

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices. All Menu Selection are Subject to Change based on Market Availability.
Cocktail Reception

Butler Passed Appetizers
During a One Hour Cocktail Reception
Please choose 4 selections for your package

Hors d’oeuvre pricing is based on 2 pieces per person for 1 hour duration

Hot Hors D’oeuvres

Korean BBQ Beef Skewers
Jumbo Lump Crab Cake, Citrus Remoulade
Coconut Chicken Skewer, Thai Peanut Sauce
Crispy Eggplant, Goat Cheese, Plum Tomato Jam
Maytag Stuffed Button Mushrooms
5 Spice Braised Short Rib Steam Cakes, Asian Slaw
Crispy Goat Cheese with Honey & Pistachio
Chinese Shrimp Toasts with Sweet Chili Soy Glaze
Crispy Artichokes, Lemon Coriander Aioli
Bahamian Conch Fritters, Creole Sauce
Vegetable Spring Roll
Petite Meatball, Tomato Sauce, Pecorino

Cold Hors D’oeuvres

Florida Catch Ceviche
Tuna Tartar, Scallions, Chili Ponzu Sauce, Wonton Crisp
Poached Shrimp, Cocktail Sauce
Watermelon and Feta Skewer, Mirin and Mint Vinaigrette
Prosciutto and Ripe Melon Skewers
Tomato Bruschetta, Goat Cheese, Crostini, Balsamic Glaze
Smoked Salmon, Potato Pancake, Crème Fraiche, Chive
Antipasti Skewer, Basil Oil, Balsamic Glaze
Beef Tartar, Ciabatta Crouton, Arugula, Truffle Aioli
Roasted Garlic Hummus, Crisp Cucumber, Olive Tapenade

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Dinner Reception

**Bread Service**
Warm Dinner Rolls

**Starter**
*Please Select One*
*Salad for your Guests*

**Signature Salads**

**Caesar**
Crisp Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing

**Baby Greens Salad**
Shaved Radish, Grape Tomatoes, Cucumber, House Vinaigrette

**Local Market Greens**
Shaved Apple, Dried Cherries, Toasted Almonds, Parmesan, Balsamic Vinaigrette

**Baby Iceberg**
Buttermilk Blue Cheese, Grape Tomato, Crisp Bacon, Brioche Crouton

**Insalata Caprese**
Vine Ripe Tomatoes, Fresh Mozzarella, Arugula, Basil Oil, Balsamic Glaze

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Entrees

Please Select Two Entrée Selections for your Guests.
Preselected entrée choices are required.

**Poultry**

**Half Chicken**
Lemon Orzo, Pepperoncini & Feta, Grilled Broccolini

**Herb Roasted Airline Chicken Breast**
Au Gratin Potatoes, Baby Carrots, Mushroom Pan Sauce

**Seared Duck Breast**
Sweet Potato Hash, French Beans, Fig Balsamic Glaze

**Seafood**

**Florida Mahi**
Whipped Potato Puree, Market Vegetables, Lemon Beurre Blanc

**Grilled Salmon**
Roasted Fingerling Potatoes, Grilled Asparagus, Dill Mustard Sauce

**Roasted Florida Grouper**
Braised Baby Bok Choy, Basmati Rice, Coconut Green Curry

**Pan Seared Yellowtail Snapper**
Butternut Squash Puree, Sautéed Spinach, Orange Thyme Brown Butter

**Beef**

**Sliced NY Strip**
Creamy Polenta, Braised Greens, Red Wine Sauce

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Filet Mignon
Au Gratin Potatoes, Asparagus, Red Wine Sauce

Braised Beef Short Ribs
Whipped Potato Puree, Roasted Carrots, Braising Jus

Soy Ginger Marinated Skirt Steak
Stir Fry Vegetables, White Rice, Sweet Soy Glaze

Duet Upgrade
Petite Filet and Lobster Tail (25.00)
Whipped Potatoes, Grilled Asparagus, Red Wine Sauce, Lemon Butter

Petite Filet and Grilled Shrimp (15.00)
Whipped Potatoes, Grilled Asparagus, Red Wine Sauce, Lemon Butter

Wedding Cake
Custom designed special occasion cake in a variety of styles & flavors.
Additional charges may apply based on cake design.

Hot Beverage Service
Freshly Brewed Coffee
Iced tea & Herbal Teas
Assorted Creamers, Sugar and Sugar Substitutes

4 Hour Open Premium Bar Package
Wild Turkey~ Chivas Regal Scotch~ Titos Vodka
Tanqueray Gin ~ Bacardi Rum
Espolon Tequila~ Crown Royal
Domestic: Budweiser, Bud Light,Miller High Life Light & Michelob Ultra
Imports: Heineken, Amstel Light & Corona
House Wines: Choice of Chardonnay, Pinot Grigio or Sauvignon Blanc
Choice of Cabernet Sauvignon, Merlot or Pinot Noir

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The Sundy House has a No Shot Policy

** See Event Guidelines for additional policies and guidelines in hosting your special affair.

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