



Shephard's Beach Resort on Clearwater Beach is known as one of the best beach wedding sites on the west coast of Florida. Beach weddings are held on a private and secluded section of beach that offers a very picturesque background of the Gulf of Mexico and it's beautiful evening sunsets.

Wedding receptions are held in several locations at the resort that offer the same breathtaking view of the Gulf. Shephard's Ocean Flame restaurant is world famous for it's excellent cuisine and the banquet service is second to none.

The resort is a premier entertainment complex offering two distinct venues appealing to every age group. Whether it is live music on the Tiki Deck or the area's most popular DJs in the Wave Night Club, Shephard's has it all.

Then there are the resort accommodations that give Shephard's guests that wonderful view of the Gulf and the island as they relax on their own private balcony. For the Bride and Groom there is a one-of-a-kind Honeymoon Suite with it's panoramic view from the hot tub situated in the master bedroom complete with all the amenities at their fingertips.

The wedding experience at Shephard's Beach Resort is indeed one to remember. It's all at Shephard's!

www.Shephards.com | 727.441.6875 619 S. Gulfview Blvd., Clearwater Beach, FL



General Information

Ceremonies:

Ceremonies may be held on our private beach or deck for events reserved with Wave Ballroom, Ocean Flame Restaurant, Dolphin Room, Tropical Pool Deck & Tiki Pavilion. Ceremony fee includes location, wedding chairs, AV support, and indoor space in the event of inclement weather.

Wedding Coordination:

Shephard's Beach Resort recommends hiring a Wedding Coordinator for the day of your Wedding to ensure the ceremony and all the personal details are taken care of. Shephard's does not offer wedding coordination but works with several vendors we can recommend.

Deposits & Guarantees:

A non-refundable deposit of \$500.00-\$1,000.00 is required to secure your space and date. The deposit is applied towards the final balance. The final guest count and final payment must be given to the Catering Sales Manager Fourteen (14) days prior to the function. If a guarantee is not called in, the approximate attendance at the time of booking or the total guests served, whichever is greater will be charged.

Food and Beverage:

All food and beverage must be provided and served by Shephard's Beach Resort, according to Florida State and County Law. Hotel policy does not allow any removal of food and beverage from the premises during or after a catered function. Each space requires a food and beverage minimum. The prices listed are subject to proportional increases to meet increased cost of supplies or operations for events reserved more than 90 days in advance.

Children's Meals:

A discounted children's meal is available for \$16.00 per guest ages 3-11 years old. Includes Chicken Fingers, French Fries and Fruit Cup.

Alcohol:

Florida law requires the hotel to request photo identification for any persons under the age of 30 and reserves the right to refuse alcohol service if the person is under the legal drinking age or fails to provide proper identification.



General Information Continued...

Decorations:

You are welcome to decorate our spaces for your special event; however, all décor must be approved by your Catering Sales Manager prior to making any commitments. Extensive setup or tear down time will carry additional fees and be determined on a case by case basis. You are responsible for removal of all décor brought on to the property after your event unless prior arrangements have been made.

Valet Parking:

Complimentary for wedding guests.

Audio/Visual Equipment:

Arrangements for the use of the hotel's AV equipment must be set in advance with your Catering Sales Manager. Additional fees apply.

Incentives:

The hotel offers a complimentary two (2) night stay in our Standard Room to the Bride and Groom, if a food and beverage minimum of \$3,500.00 before taxes and service charge is met. You may upgrade your stay to a suite for an additional \$125.00, plus tax, per night. Based on availability.

727-442-5107 | Shephards.com



Wedding & Vow Renewal

(Available Only with Reception Package)

Shephard's offers a beautiful and unique setting for a waterfront wedding on a private beach. You may choose to have the ceremony performed on the deck, on the beach or even in the water.

To use our facilities the prices are as follows:

Ceremony Fee

\$950.00

Includes: Location, Wedding Arch, up to 120 Chairs, Ceremony Rehearsal and Sales Manager's Assistance Getting Down the Aisle Indoor space in case of inclement weather.

Bottled Water (optional - per case in iced bin)

\$ 15.00

If the ceremony is taking place during the time we have live entertainment outside, the band will cease playing for a short time for the wedding ceremony.

Check out our Facebook page, Weddings at Shephard's Beach Resort!

Shephard's Beach Resort
Gulfview Blvd. Clearwater Beach, I



Sand Dollar Package

Buffet Meal (Available in all spaces except Ocean Flame Restaurant)

Hors D'oeuvres: Choice of Three (3)

(To be Butler Passed or Buffet Style)

Hot:

Samosa
Spanakopita
Mini Beef Wellington
Bacon Wrapped Scallops
Cod Nuggets with Dilled Tartar Sauce
Pot Stickers with Shrimp, Pork or Chicken

Cold:

Ahi Tuna
Bruschetta
Prosciutto Wrapped Melon
Cheese Board with Crackers
Vegetable Crudités with Dip
Smoked Fish Spread with Crackers

Salad Selection: Choice of One (1)

Will be plated, served to tables & accompanies by assorted rolls

Spring Salad: Mixed Greens with Candied Walnuts, Sundried Cranberries, Tomatoes, Cucumbers, Mandarin Oranges, and Gorgonzola Cheese. Served with a Raspberry Vinaignette.

Caesar Salad: Romaine Hearts tossed in our Homemade Caesar Dressing, topped with Croutons & Shaved Asiago.

Caprese Salad: Tomatoes, Mozzarella Cheese, Basil, Olive Oil and Balsamic Glaze

Raw Bar Selection: Choice of One (1)

If Choosing Two (2) Items, add \$3.00 per person

Virginia Oysters: Served with Cocktail Sauce, Lemons & Saltines **Peel n Eat Shrimp:** Steamed Shrimp Served with Cocktail Sauce **Assorted Sushi Rolls:** Served with Ginger, Wasabi & Soy Sauce

Smoked Salmon: Served with Capers, Red Onions & Chopped Hard Boiled Eggs

Smoked Fish Display: Served with Sour Cream & Horseradish Sauce

Pasta Selection: Choice of One (1)

If Choosing Two (2) Items, add \$3.00 per person

Meat or Vegetarian Lasagna: with Bolognese & Cream Sauce, Mozzarella & Parmesan **Chef's Choice of Pasta:** Cavatappi, Penne, Bow-Tie or Linguine served with Marinara, Alfredo, Carbonara or Olive Oil with choice of Spinach, Roasted Red Peppers, Artichoke Hearts or Mushrooms. You may add the following seafood options for an additional **\$4.00 per person:** Clams, Mussels, Shrimp or Calamari.

Shephard's Beach Resort



Sand Dollar Package Continued...

Carving Stations: Choice of One (1)

If Choosing Two (2) Items, add \$5.00 per person

Primed Rib or Roast Beef: Served with Au Jus & Horseradish Sauce

Honey Glazed Ham: Glazed with Brown Sugar, Honey & a touch of Cinnamon with

Pineapple Dipping Sauce

Pork Loin: with Homemade Caramelized Applesauce

Seafood Entrees: Choice of One (1)

If Choosing Two (2) Items, add \$5.00 per person

Baked Grouper: Topped with Lemon Butter, White Wine & Bread Crumbs **Stuffed Flounder:** Stuffed with Crabmeat & Topped with Hollandaise

Fried Shrimp: Lightly Dusted & Deep Fried, Served with Tartar Sauce & Lemons.

Blackened Redfish: Served with a Mango Coulis **Coconut Shrimp:** Served with Orange Ginger Sauce

Seared Salmon: Served with Spinach, Roasted Tomatoes, & Anisette Butter Sauce **Seafood Au Gratin:** Crab, Shrimp & Lobster served in a Vermouth Cream Sauce with

Gouda and Pepper Jack Cheese

Meat Entrees: Choice of One (1)

If Choosing Two (2) Items, add \$5.00 per person

Chicken Marsala: Lightly Seared & Finished with a Mushroom Marsala Demi-Glace **Chicken Francaise:** Dipped in Egg Batter, Sautéed & Finished with a White Wine Lemon Butter Sauce

Sweet n Sour Chicken: Fried Chicken Strips, tossed in an Oriental Sweet & Sour Sauce **Pork Medallions:** Pan Seared & Served with a Sundried Tomato Cherry Demi-Glace

Marinated Grilled Flank Steak: Sliced & Served with a Chimichurri Sauce Braised Short Ribs: Braised in Red Wine, Onions, Garlic, Thyme & Tomatoes

Accompaniments: Chef will Choose Sides that Compliment your Entrees

This Package includes:

4-hour Open Host Bar – Premium Brands Bar. See Liquor Service Page for more information. *Frozen drinks are NOT included.* Tax, Service Charge, Set-up & Breakdown White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

\$130.00 per Person Inclusive

Shephard's Beach Resort



Florida Bay Starfish Package

Buffet Meal (Available in all spaces except Ocean Flame Restaurant)

Sushi Station

Fresh Assorted Sushi Rolls Served with Wasabi, Soy Sauce & Pickled Ginger

Appetizer Station

Domestic Cheese Boards Served with Assorted Crackers & French Baguette
Stuffed Mushrooms with Italian Sausage & Spinach
Pork Pot Stickers with Sweet Chili Sauce
Baked Brie Wrapped in Puff Pastry with Raspberry Sauce
Bruschetta Served on Garlic Crostinis

Carving Station

Chef Attended Station

Churrasco Style Meats:

Chicken, Pork Loin, Tri Tip of Beef, Served with Apple Chipotle Sauce, Chimichurri Sauce Slow Cooked Prime Rib Served with Au Jus, Creamy Horseradish Sauce & Mustard

Pasta Station

Chef Attended Station

Choice of Penne, Tortellini & Linguine Served with Choice of Carbonara Sauce, Vodka Sauce or Garlic & Oil Toppings Include: Spinach, Roasted Red Peppers, Broccoli, Portobello Mushrooms & Roasted Tomatoes

Accompaniments Include:

Caesar Salad
Roasted Rosemary Red Potatoes
Chef's Assorted Vegetables
Mini Assorted Rolls

This Package includes:

4-hour Open Host Bar – Premium Brands Bar. See Liquor Service Page for more information. *Frozen drinks are NOT included*. Tax, Service Charge, Set-up & Breakdown White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.

\$145.00 per Person Inclusive

Shephard's Beach Resort



Top Shell Package

Plated Meal (Available in Wave and Dolphin Room)

Cocktail Hour

Hors D'oeuvres: Choice of Three (3)

(To be Butler Passed or Buffet Style)

Hot:

Samosa

Spanakopita

Mini Beef Wellington

Bacon Wrapped Scallops

Cod Nuggets with Dilled Tartar Sauce

Pot Stickers with Shrimp, Pork or Chicken

Cold:

Ahi Tuna

Bruschetta

DIOSCITOTIO

Prosciutto Wrapped Melon

Cheese Board with Crackers

Vegetable Crudités with Dip

Smoked Fish Spread with Crackers

First Course

Salad Selection: Choice of One (1)

Spring Salad: Mixed Greens with Candied Walnuts, Roquefort Crumbles, Mandarin Oranges, Yellow and Red Grape Tomatoes and Fresh Raspberries.

Served with a Raspberry Vinaigrette.

Caesar Salad: Romaine Hearts tossed in our Homemade Caesar Dressing, topped with Croutons & Shaved Asiago.

Caprese Stack: Yellow and Vine Ripe Tomatoes, Mozzarella Cheese, Basil, Olive Oil and Balsamic Glaze

Second Course

Entree Selection: Choice of Three (3)

Placed Cards with Guests' Selection are Required

- **<u>\$140.00</u> Petite Filet Mignon:** All Steaks Grilled to Same Temperature and Served with Au Gratin Potatoes, Stuffed Roma Tomato with Spinach, Baby Carrots, Bay Beet and Finished with a Bordelaise Sauce
- **<u>\$140.00</u> New York Strip:** All Steaks Grilled to Same Temperature and Served with Port Wine Shallot Demi-Glace and Garlic Whipped Potatoes, Asparagus and Baby Carrots.
- **<u>\$135.00</u> Stuffed Chicken Breast:** Filled with Boursin Cheese, Spinach, Prosciutto, Seared then Roasted, Served with a Portobello Demi and Accompanied with Baby Carrots, Stuffed Florentine Tomato and Creamy Parmesan Risotto.

Shephard's Beach Resort



Top Shell Package Continued...

- **<u>\$135.00</u> Chicken Francaise-** Topped with Lobster. Dipped in Egg Wash and Served with a Lemon Butter White Wine Sauce and Haricot Vert, Baby Carrots and Angel Hair Pasta.
- **<u>\$130.00</u> Pan Roasted Salmon-** Served on a Bed of Sautéed Spinach, Shiitake Mushrooms and Roasted Tomatoes. Drizzled with Lemon, Anisette Butter Sauce and Served with Angel Hair Pasta.
- **<u>\$130.00</u>** Caribbean Style Mahi Mahi- Jerk Seasoned and Grilled. Served with A Mango Chutney and Yellow Rice, Plantains and Black Beans.

This Package includes:

4-hour Open Host Bar – Premium Brands bar. See Liquor Service Page for more information. *Frozen drinks are NOT included*.

Tax, Service Charge, Set-up & Breakdown, White Linen Tablecloths, White Napkins & Chair Covers with Colored Sash, Cake Cutting & Champagne Toast. Note: Cake **NOT** provided by Hotel.



Theme Wedding Menus

(Available at Tiki Pavilion, Pool Terrace or Dolphin Room. Only available in restaurant for lunch.)

Coastal Cuisine

Blackened Catch of the Day
Chicken Francaise
Flank Steak w/ Chimichurri
Grilled Swordfish w/ Tropical Fruit Coulis
Garlic Mashed Potatoes
Vegetable Medley
Tomato & Mozzarella w/ Fresh Herbs
Field Greens Tossed Salad
Bread Sticks

This Package Includes:

Tax & Service Charge, Setup & Linens, Buffet & Soft Beverage, Cake Cutting (Cake NOT PROVIDED), Champagne Toast, Chair Covers & Colored Sash

2 Hour Open Host Bar- "Call Brand" single liquor mixed drinks, house wine, domestic & imported draft beer and domestic can beer. **Frozen drinks not included**

OR

Caribbean Fare

Rib Eye Island Style
Mahi Mahi with Fruit Chutney
Pan Seared Chicken w/ Pineapple Teriyaki
Citrus Shrimp in Shell w/ Fire & Ice Sauce
Jerk Pork Tenderloin
Yellow Rice w/ Ham
Grilled Fresh Vegetables
Maui Tri Colored Tomato Salad
Rolls & Butter

This Package Includes:

Tax & Service Charge, Setup & Linens, Soft Beverage, Cake Cutting (Cake NOT PROVIDED), Champagne Toast, Chair Covers & Colored Sash

2 Hour Open Host Bar- "Call Brand" single liquor mixed drinks, house wine, domestic & imported draft beer and domestic can beer. Frozen drinks not included

\$109.00 per Person Inclusive

Shephard's Beach Resort



Liquor Service

Open Host Bar Types –The tax and service charge are included in the hourly price. Hours must be consecutive. Shots are excluded.

- "Call Brand" single liquor mixed drinks, house wine, domestic & imported draft beer and domestic can beer. Brands included but not limited to Absolut, Captain Morgan, Canadian Club, Jim Beam & Jose Cuervo Gold.
 - You may add a Call Brand Hourly Host Bar:
 - \$29.00 for Two (2) Hours, Per Person
 - \$35.00 for Three (3) Hours, Per Person
 - \$41.00 for Four (4) Hours, Per Person
- "Premium Brand" mixed drinks with up to 2 liquors, house wine, domestic & imported draft beer and domestic can or bottle beer. Brands included but not limited to Stoli, Cruzan, Jack Daniels, Bombay & 1800 Gold.
 - You may add a Premium Brand Hourly Host Bar:
 - \$32.00 for Two (2) Hours, Per Person
 - \$42.00 for Three (3) Hours, Per Person
 - \$52.00 for Four (4) Hours, Per Person
- "Super-Premium Brand" mixed drinks with up to 3 liquors, house wine, domestic & imported draft beer and domestic can or bottle beer. Brands included but not limited to Grey Goose, Ketel One, 10 Cane, Crown Royal, Makers Mark & Dewars.
 - You may add a Call Brand Hourly Host Bar:
 - \$41.00 for Two (2) Hours, Per Person
 - \$50.00 for Three (3) Hours, Per Person
 - \$65.00 for Four (4) Hours, Per Person
- Prices change depending on liquor type.

\$100 bartender fee is required for all non-guaranteed bar service.



Room Capacities

Location	Maximum Number of Guests	Food & Beverage Minimum (Sunday- Thursday)	Food & Beverage Minimum (Friday & Saturday)
Tiki Pavilion	60	\$2,000	\$2,000
Pool Deck	60	\$2,000	\$3,000
Dolphin Room	60	\$2,000	\$3,000
Wave Ballroom	150	\$5,500	\$6,500/\$7,500

If food & beverage minimums are not met a Room Rental Fee will be accessed to all parties not reaching Food & Beverage Room Minimums

Enhancements

Dessert & Coffee Bar

Assorted Petit Fours & Mini Pastries

Regular & Decaf Coffee

Served with Whip Cream, Chocolate Shavings, Assorted Syrups & Cinnamon Sticks \$6.00 per person

Chairs Covers & Linens

Upgrade to Colored Overlay Linens and Napkins

\$20++ Per Table for Overlay Linens & \$1.50++ Per Napkin

++ is the addition of tax & gratuity

Shephard's Beach Resort



Preferred Vendor List

Florists

Open Air Designs LeeAnna McDaniel 727-443-1963 Leeanna.openairdesigns@gmail.com

Save the Date Florida
Danielle Zechmann
813-924-2274
savethedateflorida@gmail.com

Bakeries

Chantilly Cakes
Desiree Chamberlin
(727) 530-0300
information@chantillycakes.com

Corey's Bakery Corey Miller 727-239-0063 Corey@coreycooks.com

Alessi's Bakery Melissa 813-879-4544 www.alessi.com

Photography/Videography

Loft Five-Nineteen Traci & Andrew Lang 941-648-9664 Loft519@gmail.com www.loftfivenineteen.com

Tungsten Photography
Julie Lindsey - 813-817-3519
julie@tungstenphotography.com
http://www.tungstenphotography.com/

Unique Entertainment

Expert DJ Video Joe Lorenzo/Cherish Coddington 727-344-0304 info@expertdjvideo.com www.expertdjvideo.com Sounds Great Entertainment Rick Pegram 727-541-6862 soundsgreatrp@aol.com

Officiants

Rev. Reid Isenhart 727-810-1805

A Beautiful Wedding in Florida Charmaine Doumanian 727-641-3374 Charmained52@gmail.com www.abeautifulweddinginflorida.com

Rev. Rick Lackore 813-504-8728

Peggy M. Lewis 727-317-5587 www.floridaceremonies.com

Hair & Make-up

VIP Beauty Stylist Angela DiLeone 412-610-9612 www.vipbeautystylist.com

Salon South Beach 727-444-4551 http://salonsouthbeach.com/bridal-parties/

Specialty Providers

Dress Steamer (Will Come to Hotel)
Monta – 727-831-8201

Scott Cleaners 727-584-8382

Artistry Designs (Swag & Curtains)
Barbara – 816-864-3364

Picture This Photobooth Laura – 727-831-4521 www.picturethisphotobooth.com