

THE CLUB AT MEDITERRA

WEDDINGS



239.254.3000 | 15755 Corso Mediterra Circle, Naples, FL

What We Offer



CONGRATULATIONS

Congratulations on your Engagement!

We look forward to being a part of your special day! At Mediterra we strive to exceed expectations and our professional staff will help you to create the perfect celebration for you and your guests. Along with our beautiful venues, you will also enjoy delectable catering options for your reception and the many creative ideas and touches that we offer.

WEDDING VENUES

The Club at Mediterra is an exceptionally beautiful venue with picturesque landscaping, elegant fountains and a Mediterranean style Club House. It is the perfect setting for any wedding with many areas that are ideal for gorgeous photo opportunities.

The Club can accommodate weddings of up to 200 guests for a seated dinner. The space is private, as we will only accommodate one wedding per day. The Club includes an outdoor piazza for ceremonies, in addition to our elegant ballroom space.

Our Beach Club can accommodate weddings of up to 80 guests for a seated dinner. There are many options for a unique wedding at this natural sand beach on the Gulf of Mexico. The venue is just twenty minutes from the Mediterra community. You can exchange your vows on the beach and gather in the Beach Club dining room or travel to the Main Club for your reception.



ELEMENTS OF OUR WEDDING PACKAGE

Inside this package you will find an exceptional variety of menu options to select from. Each package includes passed hors d'oeuvres, a salad and an entrée, or create a custom menu of your own by choosing items from different packages.

Top the menu off by choosing one of our fun and creative dessert displays or stations. This gives you an opportunity to provide your guests with that extra excitement they wouldn't expect! With anything from flambé to liquid nitrogen, you are sure to impress!

Once you have selected your menu, we have four open bar options. You will find that each bar selection has its own unique qualities made to fit your personal taste. All bars include a champagne toast and wine with dinner.

ADDITIONAL PACKAGE INFO

In the back of your package you will find an abundance of important information you may need to know, such as what is included in your site fee and possible upgrades or services.

We have also provided you with our Preferred Vendors List for every aspect of your wedding day. Any outside vendor providing services at your event who are not on our list are subject to our prior approval.





Package One

50.00 per person



PASSED HORS D'OEUVRES

Braised Italian Meatball, Arrabbiata Sauce, Parmesan Cheese and Fried Basil

Chicken and Shiitake Ginger Spring Roll with Ponzu Sauce

Melted Brie Crostini with Apple-Grape Chutney and Toasted Pecans

Hors d'oeuvres are unlimited for one hour

SALAD

Traditional Caesar Salad with Tossed Romaine, Hand-Torn Garlic Croutons, Parmigiano-Reggiano and House-Made Caesar Dressing

ENTREES

Choice of One

Lasagna Bolognese with Mozzarella Cheese, Fresh Basil and Marinara

Chicken Piccata with Lemon-Caper Beurre Blanc

Herb Crusted Tilapia with Roasted Tomato Coulis

Chef's choice of seasonal accompaniments





Package Two

65.00 per person Choices can also include selections from any previous package



PASSED HORS D'OEUVRES

Choice of Three

Prosciutto and Melon Canapé with Fresh Mint

Fresh Mozzarella Bruschetta with Roasted Tomato and Basil

Truffle-Mac and Cheese

Potato Skins with Crisp Bacon, Aged Cheddar
and Chive Sour Cream

Chicken Pot Sticker with Asian Dipping Sauce

Open-Faced Pulled Pork Barbeque on Corn Muffin

Beef and Chorizo Empanadilla with Spicy Tomato Salsa

Hors d'oeuvres are unlimited for one hour

SALAD

Choice of One

Mediterra House Salad with Cucumber Wrapped Baby Field
Greens, Grape Tomatoes, Pickled Red Onion, Pecorino Cheese,
House-Made Crostini and Italian Style Vinaigrette

Roasted Beet and Citrus Salad with Artisan Greens,
Toasted Pecans, Blue Cheese Mousse Crostini
and Orange-Tarragon Vinaigrette

ENTREES

Choice of One

Red Snapper Piccata with Lemon-Caper Beurre Blanc

Pan Roasted Chicken Supreme & Sautéed Gulf Shrimp
with Roasted Red Pepper Coulis

Citrus Rubbed Roasted Pork Loin & Almond Crusted Mahi
with Brandied Apple Jus and Cherry Apricot Compote

Chef's choice of seasonal accompaniments





Package Three

80.00 per person Choices can also include selections from any previous package



PASSED HORS D'OEUVRES

Choice of Four

Caprese Skewer with Mozzarella Bocconcini, Teardrop Tomatoes, Basil Pesto

Compressed Watermelon Spoon with Aged Balsamic, Feta and Pine Nuts

Bacon-Wrapped Scallops with Tartar Sauce

Tuna Tataki with Asian-Spiced Yellowfin Tuna, Crispy Wonton, Wasabi Aioli and Pickled Ginger

Smoked Atlantic Salmon Zakuska with Sour Cream, Caviar, Capers and Onions

Chicken Satay with Thai Peanut Sauce

Crispy Pork Taco with Roasted Pineapple and Lime Crema

Grilled Marinated Shrimp with Orange and Fennel Salsa and Marinated Feta

Hors d'oeuvres are unlimited for one hour

SALADS

Choice of One

Classic Wedge Salad with Iceberg Lettuce, Hard-Boiled Egg, Scallions, Heirloom Tomatoes, Apple Wood-Smoked Bacon and Roquefort Dressing

Compressed Strawberry and Boursin Cheese Salad with Artisan Greens, Toasted Pine Nuts, Brioche Crostini, Aged Balsamic Vinegar and White Balsamic Vinaigrette

ENTREES

Choice of One

Sous Vide Iowa Pork Tenderloin with Rum-Raisin Apple Sauce

Pan-Roasted Loch Duart Salmon with Grilled Lemon and Saffron Butter

Braised Boneless Short Ribs & Pan Roasted Sea Scallops with Buttermilk-Marinated Fried Shallots

“Chairman’s Reserve” Center Cut Filet Mignon & Crab Agnolotti with Bordelaise Sauce

Chef’s choice of seasonal accompaniments





Package Four

95.00 per person Choices can also include selections from any previous package



PASSED HORS D'OEUVRES

Choice of Four

Sesame-Crusted Marinated Yellowfin Tuna Pops
and Citrus-Teriyaki Sauce

Duck Confit Croquette with White Truffle Oil

Mini Crab Cake with Meyer Lemon Aioli

Waygu Beef Carpaccio, Cannellini Puree, Tangerine Oil
and Shaved Parmesan Bruschetta

Jumbo Lump Crab Canapé with Yuzu and Crispy Lotus Root

Coconut Shrimp with Horseradish-Orange Marmalade

Chilled Shrimp with House Cocktail Sauce and Lemon

Hors d'oeuvres are unlimited for one hour

SALADS

Choice of One

Compressed Watermelon and Citrus Salad with Petite Local Greens,
Chevre Cheese, Pickled Mustard Seeds, Toasted Almonds
and Orange-Ginger Vinaigrette

Caprese Salad with Local Heirloom Tomatoes, Fresh Mozzarella,
Pink Peppercorns, Focaccia Croutons, Aged Balsamic
and Fresh Basil

ENTREES

Choice of One

Ginger Roasted Alaskan Halibut
Basted with Brown Butter and served with Carrot-Miso Coulis

“Meyer’s” Ranch Prime New York Strip
with Green Peppercorn Demi-Glace

“Chairman’s Reserve” Center Cut Filet and Lobster Agnolotti
with Boursin Cream Sauce and Pinot Noir Demi Glace

Herb-Crusted Gulf Coast Grouper & Crispy Duroc Pork Belly
with Spiced Tomato Jam and Citrus Beurre Blanc

Chef’s choice of seasonal accompaniments





Package Five

120.00 per person Choices can also include selections from any previous package



PASSED HORS D'OEUVRES

Choice of Four

Foie Gras Cromisquis with Cherry Compote and Candied Pecans

Lobster Rockefeller with Bacon, Creamed Spinach and Hollandaise

Waygu Beef Tartare with Yuzu Caviar and Chives

King Crab and Shrimp Cocktail with Lemon and Remoulade

Herb Roasted Lamb Lollipops with Spiced Almonds

Caviar and Asparagus with Crème Fraiche and Brioche

Citrus-Dusted Pan-Seared Sea Scallop
with Chorizo, Piquillo Pepper and Crispy Plantain

Hors d'oeuvres are unlimited for one hour

SALADS

Choice of One

Bibb and Berry Salad with Hydroponic Bibb, Fresh Raspberries and Blueberries, Orange Supremes, Spiced Pistachios, Smoked Gouda and Raspberry Vinaigrette

Heirloom Tomato and Burrata Salad with Baby Arugula, Aged Balsamic, Fennel Pollen Tuile and Unfiltered EVOO

ENTREES

Choice of One

“Chairman’s Reserve” Center Cut Filet
and Lemon-Poached U6 Shrimp with Tarragon Demi-Glace

“Chairman’s Reserve” Center Cut Filet
and Herb-Crusted Alaskan Halibut with Lemon-Chive Beurre Blanc

“Chairman’s Reserve” Center Cut Filet & Citrus Rubbed Sea Bass
with Roasted Tomato Demi-Glace

“Chairman’s Reserve” Center Cut Filet
with Pan Roasted Black Grouper and Pinot Noir Demi Glace

Chef’s choice of seasonal accompaniments







MINIATURE DESSERTS AND PASTRIES

10.00 per person

Assortment of Miniature Pastries, Petite Fours and Confections

ICE CREAM SUNDAE BAR

12.00 per person

Waffle Cones, Vanilla Bean Ice Cream, Hot Fudge Sauce, Caramel Sauce, Strawberry Sauce, Assorted Nuts, Maraschino Cherries, Whipped Cream and Assorted Toppings

FLAMBE STATION

13.00 per person

Cherries Jubilee or Bananas Foster with Vanilla Bean Ice Cream

LIQUID NITROGEN STATION

20.00 per person

Nitro "Dragon Breath" Popcorn, Ice Cream -321, Reverse Cream Puff, LN2 Dreamsicle and Assorted Pastries







HOUSE BAR

*40.00 per person
Includes the following*

House Wine and Beer

House Wines with Dinner

Champagne Toast

PREMIUM BAR

*55.00 per person
Includes the following*

Cocktail Reception Welcome Drink

Absolut and Stolli Vodka

Beefeater Gin

Bacardi Rum

Cutty Sark Scotch

Jack Daniels Whiskey

Jim Beam Bourbon

Jose Cuervo Tequila

House Wines with Dinner

Champagne Toast

PLATINUM BAR

*70.00 per person
Includes the following*

Cocktail Reception Welcome Drink

Titos and Stolli Vodka

Tanqueray and Bombay Gin

Captain Morgan and Bacardi Rum

Dewar's Scotch

Jack Daniels and VO Whiskey

Jim Beam Bourbon

Jose Cuervo Tequila

Premium Wines with Dinner

Champagne Toast

MEDITERRA BAR

*85.00 per person
Includes the following*

Cocktail Reception Welcome Drink

Belvedere, Grey Goose
and Ketel One Vodka
(Citron and Orange Included)

Tanqueray and Bombay Sapphire Gin

Captain Morgan, Bacardi
and Myers Rum

Dewar's, Johnny Walker Red
and Chivas Scotch

Crown Royal
and Jack Daniels Whiskey

Makers Mark
and Knob Creek Bourbon or
Woodford Reserve

Patron Tequila

Premium Paired Wines with Dinner

Champagne Toast

*All bars include Domestic and Imported Beer, Non-Alcoholic Beer, Soft Drinks, Juices, Mixers and Garnishes.
All bars are based on 4 hours of service, a 16.00 per person per hour charge will be applied for each hour over 4 hours.
Bars will close during dinner service and wine will be offered. Bars will re-open once dinner has concluded.*







SITE FEE 2,000.00

(for groups over 125, site fee is 2,500.00)

Includes the following

- Use of Mediterra property for engagement photos
- Formal tasting for two for final menu selection
- Use of outdoor or indoor ceremony location
- Spacious changing space for wedding party
- White folding chairs for ceremony
- Non-alcoholic beverage station during ceremony
- Choice of head table or sweetheart table
- Reception tables and chairs
- White floor length linen and white napkin
- China, silver and glassware
- Three votive candles per table
- Cake cutting service
- Set-up and tear down of venue
- On-Site security

UPGRADES

Include the following

- Specialty Linen..... *quoted price*
- Specialty Chairs..... 8.00 *each*
- Up Lighting in Ballroom
(10 up lights)..... 550.00
- Gold Chargers..... 2.00 *each*
- Cake Stand,
Cake Knife and Server..... 50.00
- Ice Carving..... 500.00 *and up*

OPTIONAL SERVICES

Include the following

- Dance Floor..... 500.00
- *Valet Parking..... 350.00 *per valet*
- Chef Attendant..... 50.00 *per hour*
- Extra Bartender..... 125.00
- Stage (4'x4' panels)..... 30.00 *per panel*
- Customized Menu Card... 2.00 *per Menu*

**Valet parking is required, unless special transportation is provided to all guests.*







FLORISTS

Botanicals on the Gulf

(239) 653-9404

www.botanicalsonthegulf.com

50 Fifty Floral Art, Inc.

(239) 649-3200

www.50fiftycreative.com

Garden District

(239) 434-6700

www.gardendistrictnaples.com

OFFICIANTS

Dr. Dan Lamey

drdan74@hotmail.com

Russ Win

russ.winn@yahoo.com

www.swflweddingofficiant.com

Rabbi Michael Raab

rabbimichael13@gmail.com

WEDDING CAKES

In Love & Food

(239) 312-3042

www.inloveandfood.com

Mikkelsen's Pastry Shop

(239) 596-5996

www.mikkelsenspastryshop.com

WEDDING PLANNERS

Carrie Darling Events

(239) 784-5098

www.carriedarlingevents.com

Side by Side Weddings

(239) 789-8450

www.sbsweddings.com







PHOTOGRAPHERS

Aimee Rossi Photography

Aimee Rossi
(239) 682-3842
www.aimeerossi.com

Hunter Ryan Photo

(704) 966-9859
www.hunteryanphoto.com

MAKEUP ARTIST

Duality Artistry

Dani Taverna
(801)557-0054
<https://dualityartistry.com/special-occasion-hair-and-makeup/bridal/>

LIGHTING AND SOUND

Artistic Science

(239) 289-2422
www.artisticscience.com







BANDS

Brett Foreman Productions

- Brett Foreman Band
- Foreman's 5
- Society Hill
- (see website for additional bands)

(239) 217-4400

www.foreman-productions.com

DJs

Brett Foreman Productions

- DJ BoTY
 - (see website for additional DJs)
- (239) 405-7523

www.foreman-productions.com

Chris Ceron

(239) 643-1758

www.djceron.com

Chris Hogenson

(239) 595-1291

www.entertainmentsource.us

STRINGS

Seaside Strings

Vivian Aiello

(239) 348-7314

www.seasidestrings.net







GUITAR

Brett Foreman

(239) 217-4400

www.foreman-productions.com

STEEL DRUM

Brett Foreman

(239) 217-4400

www.foreman-productions.com

HARP

Laura Lou Roth

(239) 597-3739

DUOS

Billy Dean and Dawn

(239) 948-2364

www.billydeananddawn.com







RENTALS & DECOR

Niche Event Rentals

(239) 352-9000

www.nicheeventrental.com

Trinity Special Event Rentals

(239) 231-6010

www.trinityspecialeventrentals.com

TRANSPORTATION

Dolphin Transportation

(239) 530-0100

www.dolphinnaples.com

5 Star Transportation

(239) 331-7033

www.5starnaples.com

Naples Transportation

(239) 260-3272

www.naples-transportation.com

ACCOMODATIONS

The Ritz Carlton

(239) 598-3300

www.ritzcarlton.com/en/Properties/Naples/Default.htm

The Ritz Carlton Golf Resort

(239) 593-2000

www.ritzcarlton.com/en/Properties/NaplesGolf/Default.htm

La Playa Resort

(239) 597-3123

www.laplayaresort.com

Hyatt Regency Coconut Point Resort and Spa

(239) 444-1234

www.hyatt.com/en-US/hotel/florida/hyatt-regency-coconut-point-resort-and-spa/naprn

ACCOMODATIONS *(continued)*

Naples Grande Beach Resort

(239) 227-2182

www.naplesgrande.com

Double Tree Suites

(239) 593-8733

www.doubletreenaples.com

Trionon

Bonita Bay

(239) 948-4400

www.triononbonitabay.com



