

Wedding Packages

The
DUNES
Sanibel Island, Florida

Congratulations

The Dunes Golf & Tennis Club provides the perfect setting for your wedding celebration. 160 acres of rolling green hills, lakes and palm trees provide picturesque vistas for your wedding ceremony, reception or rehearsal dinner. The colorful splendor of our unparalleled island sunsets combined with an expansive, perfectly manicured landscape make The Dunes the perfect choice for a spectacular wedding.

Since our opening in 1973, we have hosted weddings large and small with style and sophistication that is tailored to the vision of your perfect day.

Our dedicated catering team will help you every step of the way from flowers to entertainment and our talented Executive Chef will work to satisfy every palate while keeping within your budget.

We welcome requests to customize and personalize your island celebration. Please do not hesitate to reach out to our team with any questions and special requests.

*Congratulations from everyone here
at the Dunes!*





*All Dunes Wedding
Packages Include:*

- Dedicated Venue Coordinator and Banquet Captain
- Indoor and Outdoor Reception Set Up and Breakdown
- House Table Decorations
- House Linen
- Cocktail Hour: Choice of 3 Butler Passed Hors d'oeuvres
- 3 Hour House Brand Open Bar
- Choice of Salad
- Choice of 3 Entrée Options, Duo Plate or Action Station Buffet
- Special Weekend Golf Rates
- Special Room Rates for Overnight Guests at The Inns of Sanibel (Based on Availability)
- * Minimum of 35 Event Guests

Ceremony Locations



Sunset Lake

This plush green secluded lawn overlooks our shimmering aqua range lake and provides spectacular sunsets surrounded by tropical flowers and palm trees. This breathtaking location is perfect for you and your wedding guests to gather as you exchange your vows.

\$1,000.00*



Fairway Lawn

This beautiful area is located adjacent to our Pavilion and Putting Green with a backdrop of our famous rustic bridge, flowers, lake and perfect viewing location for our Sanibel Sunsets.

\$750.00*



Sanibel Inn Beach

For the ultimate wedding experience, have your ceremony on the beach with spectacular views and photo opportunities on the Gulf of Mexico. Chair and arch rental required.

\$1,500.00*

Exclusive rental for all locations.

NOTE: Ceremony Rehearsal is on event lawn next to the pavilion. Rental price only includes the day of the wedding. *All Prices Subject to 22% Service Charge and 6.5% Sales Tax

Reception Locations



Outdoor Pavilion

With all-weather awning enclosures, our Pavilion provides an intimate setting that can be transformed to suit your taste and style. Maximum of 120 guests. **\$1,500.00***

Pool Deck

Ideal for cocktails or small dinner receptions, the pool deck can also be rented to provide an extended area to our Pavilion. **\$500.00***



The Dunes Clubhouse

Our indoor dining area is ideal for wedding receptions and dinners. This location can hold up to 70 guests. **\$1,500.00***

Sunset Lawn Tent

Our picturesque wildlife setting is a perfect backdrop for an unforgettable ceremony or gathering. Custom events can hold up to 120 guests. (Seasonal with tent rental required) **\$3,000.00*** (\$2,500.00 Damage Deposit Required)



Set up - day of wedding only. Exclusive rental for all locations.

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Catering Packages

The Dunes offers three tiers of catering packages in different price ranges to fit within your budget and to help simplify your dining selections. Each tier contains Plated and Buffet options.

Tier 1

Simple and elegant, Tier 1 features crowd pleasing Hors d'oeuvres, popular entrees for the plated options and Chef Attended Action stations if you select a buffet.

\$149 ++ per person

Tier 2

Up a level in sophistication, Tier 2 offers upgraded Hors d'oeuvres including Tenderloin of Beef and Smoked Salmon. Entrees include a New York Strip and a Vegetarian Wellington.

\$169 ++ per person

Tier 3

Tier 3 features our Chef's very best entrees including a Center Cut Filet Mignon, Chilean Sea Bass and YellowTail Snapper and exceptional Hors d'oeuvres including Seared Tuna on Cubed Watermelon, Bay Scallops and a Seafood Raw Bar. Tier 3 Carving Stations choices are dramatic and impressive with a Whole Roasted Grouper wrapped in Banana Leaf and Roasted Whole Suckling Pig served with Jerk Sauce.

\$194 ++ per person



Plated Packages *Tier 1*

Butler Served Hors D'oeuvres

(Select 3)

COCONUT CHICKEN SKEWERS

PORK DUMPLINGS with Ginger Teriyaki
Sauce

ISLAND MEATBALLS with Barbecue Sesame
Sauce

BRUSCHETTA with Pesto, Tomato, Basil and
Balsamic Syrup

GRILLED SHRIMP COCKTAIL with Bloody
Mary Cocktail Sauce

BABY BLT - Cherry Tomato Stuffed with
Smoked Bacon and Crisp Lettuce

Salads

(Select 1)

CAESAR SALAD

Crisp Romaine, Toasted Shredded Parmesan
and House Croutons Tossed in a Creamy
Caesar Dressing

THE FLORIDIAN

Spring Mix Blend of Lettuce with Orange
Segments, Sliced Olives, Artichokes,
Quartered Sweet Grape Tomatoes, Local
Grown Cucumber in a Citrus Blossom
Vinaigrette

GARDEN SALAD

Tossed Green Salad with Grape Tomatoes,
Local Grown Cucumber, quartered
Artichokes, Hearts of Palm and Your Choice
of Dressing

Entrees

(Select 3)

BRONZED MAHI MAHI

In a Citrus Marinade Served with Grilled
Pineapple Salsa

CHICKEN FLORENTINE

Boneless Chicken Breast Pan Seared and
Topped with Sautéed Spinach and Melted
Provolone Cheese

GRILLED ATLANTIC SALMON

Hand Cut, Finished with Lemon and Capers

BLACK ANGUS BEEF MEDALLIONS

Finished with a Port Wine Demi

ROASTED JERK PORK LOIN

With Creole Sauce

CHICKEN PICCATA

Seared Breast of Chicken Finished with
Capers and White Wine Lemon Butter

\$149 ++ Per Person

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All plated meals to be accompanied by seasonal vegetables and a starch of your choice

Buffets *Tier 1*

Our Buffets feature Chef Attended Action Stations. Select a Carving Station or Pasta Station. Both options include a beautiful Imported cheese display, salad stations and featured entrees.

Option 1

DOMESTIC AND IMPORTED CHEESE DISPLAY

Surrounded by Fresh Cut Fruit

SALAD STATION (Served with Rolls and Butter)

Baby Greens with Sweet Grape Tomatoes, Shaved Carrots, Local Cucumber, Onions and Choice of Two Dressings

CHEF ATTENDED PASTA STATION

Linguini, Penne, Spinach and Fettuccine Pastas with Assorted Toppings Including Mild Grilled Italian Sausage, Chicken Meatballs, Shrimp, Mushrooms, Quartered Artichokes, and Freshly Diced Tomatoes.

Served with the following sauces: Lemon Garlic Butter, Pomodoro and Alfredo Sauce

ENTREES

- Pan Seared Chicken Breast Topped with Prosciutto with Tomato Basil Vinaigrette and Fresh Mozzarella
- Hand-Cut Grilled Atlantic Salmon Filet Finished with a Lemon Caper Sauce

Option 2

DOMESTIC AND IMPORTED CHEESE DISPLAY

Surrounded by Fresh Cut Fruit

CAESAR SALAD STATION

(Served with Rolls and Butter)

Crispy Baby Romaine Lettuce with Shaved Parmesan Cheese, Herb Croutons and Creamy Housemade Caesar Dressing

CHEF'S CARVING BOARD (Choice of 1)

- Oven Roasted Angus New York Strip with Chipotle Demi
- Top Round of Beef Au Jus

PAIRED WITH THE FOLLOWING ENTREES

- Mahi Loin with Mango Cilantro Salsa
- Herb Crusted Boneless Chicken Breast with Calypso Sauce

\$149 ++ Per Person

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All Stationed Buffets Served with Seasonal Vegetables



Butler Served Hors D'oeuvres

(Select 3)

SMOKED SALMON With Le Brie

COCONUT SHRIMP with Creole Orange
Marmalade

TENDERLOIN OF BEEF BRUSCHETTA

SWEDISH MEATBALLS

TUSCAN STUFFED MUSHROOM CHORIZO

CHICKEN DUMPLINGS with Ginger Soy
Sauce

COCONUT CHICKEN SKEWER

CUCUMBER CUP Filled With Hummus

Plated Packages ^{Tier 2}

Salads

(Select 1)

THE CLUB SALAD

Romaine and Iceberg Lettuce with Artichoke Hearts, Olives, Tomatoes, Sundried Tomatoes and Shredded Monterrey Jack and Cheddar Cheese Tossed with Balsamic Vinaigrette

HARVEST BITTER

Radicchio, Frisee and White Endive Lettuce Blended with Candied Pecans and Orchid Petals Finished with a Citrus Blossom Vinaigrette

ORGANIC GREENS

Arcadian Baby Greens with Sweet Grape Tomatoes, Strawberries, Mango and Local Cucumber with a Raspberry Vinaigrette

Entrees

(Select 3)

BRONZED SALMON TRANCHE

Topped with a Creamy Leek Sauce

TUSCAN BONE IN CHICKEN

Stuffed with Artichoke, Sundried Tomatoes and Spinach, finished with Calypso Sauce

CHICKEN PICCATA

Finished with Lemon Caper Sauce

GRILLED BASIL GROUPE

Topped with Lobster Succotash

CHAR GRILLED FLAT IRON STEAK

Served with a Veal Bone Demi

NEW YORK STRIP

Served with Chimichurri Sauce

VEGETARIAN WELLINGTON

Filed in Phyllo Dough

\$169 ++ Per Person

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All plated meals to be accompanied by seasonal vegetables and a starch of your choice

Buffets *Tier 2*

Option 1

DISPLAYS (Select 1)

DOMESTIC AND IMPORTED CHEESE DISPLAY with a Mélange of Local Fruit and Berries

FRESH CUT SEASONAL VEGETABLES with Assorted Dips

ARTICHOKE DIP with Lavash and Pita Display

FLORIDIAN SALAD STATION

(Served with Rolls and Butter)

Spring Mix Blend of Lettuce with Orange Segments, Candied Pecans, Hearts of Palm, Yellow Tomatoes and Shaved Carrots with Cusabi Dressing and Cilantro Vinaigrette

CHEF ATTENDED CARVING STATION

- Prime Rib of Beef Paired with Au Jus and Horseradish Crème Sauce

PAIRED WITH THE FOLLOWING ENTREE

- Grilled Boneless Breast of Chicken with Rock Shrimp and Carrot Ragout
- Herb Crusted Mahi with Tomato Beurre Blanc

SIDES (Select 1) Basmati Rice Jardinière, Roasted Garlic Mashed Potatoes, Roasted Rosemary Potatoes

Option 2

MEDITERRANEAN SALAD STATION Including A Melange of Greens, European Cucumber, Plum Tomato, pepperoncini , Kalamata Olives, Shaved Onions, Cumbled Feta and Greek Dressing Vinaigrette
Rolls and Butter

HOG ADMIRAL Fillet of hog fish stuffed With Crab Cake Topped with Rock Shrimp Succotash

GWENIE CHICKEN Boneless Chicken Breast stuffed with Capicola and Pepper Jack Cheese, Wrapped with Smoked Pecan Wood Bacon

SEAFOOD PASTA Penne Tossed in a Creamy Sauce with Shrimp, Crab and Vegetables

SUNDRIED MUSHROOM RISOTTO and Yellow Saffron Rice with Lima Beans

\$169 ++ Per Person

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All Stationed Buffets Served with Seasonal Vegetables



Plated Packages *Tier 3*

Butler Served Hors D'oeuvres

(Select 3)

MINI BEEF WELLINGTON

COCONUT SHRIMP with Creole Orange Marmalade

ROSEMARY GRILLED SHRIMP with Bloody Mary Cocktail Sauce

BAY SCALLOPS Wrapped in Smoked Pecan Wood Bacon with Ponzu Sauce

MINIATURE CRAB CAKES with Rum Infused Remoulade

MUSHROOM CAPS Stuffed with Boursin Cheese and Chives

SNOW CRAB CLAWS served with Tequila Lime Cocktail Sauce

MINI CHICKEN CORDON BLEU with Warm Brown Mustard

SEARED TUNA on Cubed Watermelon Topped with Tapenade

BRUSSEL SPROUTS Wrapped in Applewood Bacon

Salads

(Select 1)

BERRIES ON THE GREEN

A Mélange of Baby Iceberg and Romaine Lettuce with Blueberries, Sliced Strawberries, Sweet Grape Tomatoes, Shaved Euro Cucumber and Feta Cheese Finished with a Caribbean Mango and Pineapple Vinaigrette

ORGANIC GARDEN

Mixed Greens and Hydroponic, Tequila Braised Granny Smith Apples, Marinated Fennel, Candied Pecans, Orange Segments and Gorgonzola Cheese Finished with Raspberry Vinaigrette

CAPRESE SALAD

Vine Ripened Tomato, Fresh Mozzarella and Micro Basil with Pesto, Extra Virgin Olive Oil and Balsamic Syrup

Entrees

(Select 3)

CENTER CUT FILET MIGNON Char Grilled and Served with Port Wine Demi de Viand

ATLANTIC SALMON Stuffed with Crab, Topped with Lobster Succotash

YELLOWTAIL SNAPPER Pan Seared with Piccata Sauce

BRONZED SWORDFISH Finished with Creamy Leeks

SIRLOIN STEAK Char Grilled with Caramelized Onions and Gorgonzola Fondue

PAN SEARED GROUPER with Lemon Basil Beurre Blanc

CHILEAN SEA BASS with Creole Pikliz

AIRLINE CHICKEN Stuffed with Artichoke, Spinach, Boursin Cheese in a Lemon Grass Reduction

WARM WATER LOBSTER TAIL 9 oz. with Spinach, Boursin Cheese in a Lemon Grass Reduction

WARM WATER LOBSTER TAIL 9 oz, with Lemon Compound Butter and Voodoo Sauce

\$194 ++ Per Person

++ All Prices Subject to 22% Service Charge and 6.5% Sales Tax

All plated meals to be accompanied by seasonal vegetables and a starch of your choice

Buffets *Tier 3*

Option 1

ARTISAN SALAD STATION

(Served with Rolls and Butter)

Artisan Mixed Greens with Euro Cucumber Heirloom Tomatoes, Shaved Onions with Sliced Black Olives with Citrus Blossom Vinaigrette and Cusabi Dressing

CHEF ATTENDED CARVING STATIONS

(Select 1) Served with Grilled Local Vegetable Relish, Coconut Garden Rice and Roasted Garlic Mashed Potatoes

- ROSEMARY PRIME RIB with Creamy Horseradish Sauce, Caramelized Onions, Finished with a Veal Demi
- ROASTED NEW YORK STRIP LOIN with Mushrooms Ragout

PAIRED WITH THE FOLLOWING ENTREES:

- DUSTED CAJUN MAHI MAHI with Relish
- HAWAIIAN BONELESS CHICKEN with Pineapple and Ginger Glaze

Option 2

BERRIES ON THE GREEN

(Served with Rolls and Butter)

A Mélange of Baby Iceberg and Romaine, Blueberries, Sliced Strawberries, Sweet Grape Tomatoes, Shaved Euro Cucumber and Feta Cheese with Caribbean Mango and Pineapple Vinaigrette

CHEF ATTENDED STATIONS

Served with Steamed Broccolini, Fire Roasted Red Bell Pepper, Wild Mushroom Tri-Color Orzo and Grilled Cumin and Jalapeno Polenta

- CARVED WHOLE ROASTED GROUPER Wrapped in a Banana Leaf Served with Mango Black Bean Salsa
- CARVED ROASTED WHOLE SUCKLING PIG Served with Jerk Sauce

PAIRED WITH THE FOLLOWING ENTREES:

- SMOKED CURRY CHICKEN with Rock Shrimp Meringue
- MARINATED SALMON TRANCHE in a Lemon Grass Broth

Option 3

SEAFOOD RAW BAR

East and West Coast Oysters, Steamed Shrimp, Mussels, Clams and Crawfish with a Sriracha Cocktail Sauce

SALAD STATION

(Served with Rolls and Butter)

A Mélange of Frisee, Arugula, Water Cress and Baby Spinach, Tomatoes, Euro Cucumber, Hearts of Palm, Kalamata Olives and Peppercorn Peppers with Citrus Blossom and Cilantro Lime Vinaigrette

CHEF ATTENDED STATION

Served with Grilled Asparagus, Roasted Tomato, Roasted Tri-Color Fingerling Potatoes and Bouillabaisse Au Rigatoni Pasta

- CARVED ROASTED BLACK ANGUS BEEF TENDERLOIN

PAIRED WITH THE FOLLOWING ENTREES:

- GRILLED WHOLE YELLOWTAIL SNAPPER with a Ginger and Kiwi Salsa
- GRILLED HALVES OF MOJO CHICKEN in a Rosemary and Thyme Sauce

\$194 ++ Per Person

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All Stationed Buffets Served with Seasonal Vegetables



After Party Snacks

Appetizers

ANTIPASTO SALAD

\$40.00 ++ Per Bowl

BUFFALO BONELESS CHICKEN WINGS

\$35.00 ++ Per Dozen

PAN ROLLED SHRIMP PO BOY

\$42.00 ++ Per Dozen

ORIENTAL VEGETABLE SPRING ROLLS

\$30.00 ++ Per Dozen

PIZZA BREAD

\$28.00 ++ Per Dozen

TORTILLA CHIPS, GUACAMOLE & PICO DE GALLO

\$29.00 ++ Per Serving

1 Bowl of Chips, Guacamole & Pico De Gallo

Late Night Snacks

GORGONZOLA STEAK SLIDERS

\$59.00 ++ Per Dozen

MINI BEEF NAPOLEONS

\$46.00 ++ Per Dozen

CRAB CAKE SLIDERS

\$64.00 ++ Per Dozen

MINI CHICKEN QUESADILLA ROLLS

\$30.00 ++ Per Dozen

JAMAICAN JERK PATE

\$42.00 ++ Per Dozen

Sweets

ASSORTED MINI CHEESECAKES

\$46.00 ++ Per Dozen

CHOCOLATE COVERED STRAWBERRIES

\$46.00 ++ Per Dozen

MOUSSE AND BERRIES

\$38.00 ++ Per Dozen

ASSORTED COOKIES

\$27.00 ++ Per Dozen

Enjoy 20% Off with Reception Booking
++ All Prices Subject to 22% Service Charge and 6.5 % Sales Tax





Open Bar

House Brands

TITO'S VODKA
GORDON'S GIN
BACARDI SILVER RUM
J&B RARE SCOTCH
CANADIAN CLUB WHISKEY
SAUZA GOLD TEQUILA

Choose up to 5 Beers

Smirnoff Ice, Miller Lite, Coors Lite, Bud Light, Michelob Ultra, Budweiser, Yuengling

3 Hours included in all wedding packages.
Each additional hour **\$16 ++** per person.

Call Brands

KETEL ONE VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
WILD TURKEY BOURBON
JACK DANIELS WHISKEY
DEWAR'S SCOTCH
JOSE CUERVO GOLD TEQUILA

Choose up to 5 Beers

Smirnoff Ice, Miller Lite, Coors Lite, Bud Light, Michelob Ultra, Budweiser, Yuengling

3 Hours at **\$10 ++** per person.
Each additional hour **\$18 ++** per person.

Premium Brands

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
MOUNT GAY RUM
MAKER'S MARK BOURBON
JOHNNY WALKER BLACK SCOTCH
CROWN ROYAL WHISKEY
PATRON SILVER TEQUILA

Choose up to 7 Can Offerings

Miller Lite, Coors Lite, Bud Light, Budweiser, Michelob Ultra, Yuengling, Smirnoff Ice Corona Light, Corona Extra, Two Hearted Ale, Flavored Seltzer, Stella, All Day IPA, Cut Water Cocktails

3 Hours at **\$15** per person.
Each additional hour **\$20 ++** per person.

Canyon Road House Wine Selection Served with All Open Bar Options

* Seasonal Beers Available

Wine Upgrades & Champagne

Red Wine

LOUIS M. MARTINI CABERNET
SAUVIGNON,
Sonoma Coast, California
Additional **\$3.00 ++**

AVALON CABERNET, Napa County
Additional **\$3.00 ++**

LA CREMA PINOT NOIR, Monterey
Additional **\$4.00 ++**

COLUMBIA MERLOT, Columbia Valley,
Washington
Additional **\$3.00 ++**

White Wine

BARONE FINI PINOT GRIGIO, Italy
Additional **\$3.00 ++**

WHITE HAVEN SAUVIGNON BLANC,
Marlborough, New Zealand Additional
\$3.00 ++

SONOMA CUTRER, California
Additional **\$4.00 ++**

KENDALL JACKSON CHARDONNAY
GRAND RESERVE, California
Additional **\$4.00 ++**

MASO CANALI, Italy
Additional **\$3.00 ++**

Sparkling

LA MARCA PROSECCO, Italy
Additional **\$5.00 ++**

CHAMPS DE PROVENCE ROSE, France
Additional **\$3.00 ++**



Pricing per person, per hour

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DunesGolfSanibel.com