



INNISBROOK®
A SALAMANDER® RESORT

SAY "I DO" AT INNISBROOK



Your Vision, Our Expertise

We are honored that you are considering Innisbrook for your special event. Here you'll find timeless and beautiful settings that will bring your dreams to reality. Fall in love all over again under a gorgeous oak tree with serene lake views. Promise forever in an intimate garden setting. Spend memorable moments with loved ones in our elegant ballrooms.

No matter what your vision is, our dedicated Wedding Specialists are here to assist with every detail to make your event unforgettable.

Ceremony Settings

These elegant outdoor options are available accommodating up to 300 guests.
Please contact us for more information regarding specific availability, fees and inclusions.



Joyelan Photography

ISLAND CLUB TENTH TEE OAK TREE

*Maximum 300 guests
\$2,500*



Kimberly Photography

SALAMANDER SPA TERRACE

*Available after 5 pm
Maximum 300 guests
\$3,500*

WEDDING PACKAGES

EMERALD PLATED PACKAGE

\$146 per guest

Four Passed Hors D'oeuvres
Salad Course
Freshly Baked Rolls and Butter
Entrée Course
Wedding Cake
Champagne Toast
Coffee, Decaffeinated Coffee, and Iced Tea
Four Hour Resort Call Bar

AMETHYST BUFFET DINNER PACKAGE

*Two Entrees | \$133 per guest
Three Entrees | \$143 per guest*

Four Passed Hors D'oeuvres
Two Salad Selections
Freshly Baked Rolls and Butter
Entrée Selections
Wedding Cake
Champagne Toast
Coffee, Decaffeinated Coffee, and Iced Tea
Four Hour Resort Call Bar

DIAMOND PREMIUM PLATED DINNER PACKAGE

\$162 per guest

Four Passed Hors D'oeuvres
Salad Course
Freshly Baked Rolls and Butter
Premium Selected Entrée Course
Wedding Cake
Champagne Toast
Coffee, Decaffeinated Coffee, and Iced Tea
Four Hour Resort Call Bar

SAPPHIRE STATIONS PACKAGE

*Three Stations | \$154 per guest
Four Stations | \$174 per guest*

Four Passed Hors D'oeuvres
Station Selections
Wedding Cake
Champagne Toast
Coffee, Decaffeinated Coffee, and Iced Tea
Four Hour Resort Call Bar
Carving Stations
Additional Cost

*A 24% service charge and applicable state and local sales tax is added to all food and beverage charges.
Price and menu items are subject to change.

Consumer warning: eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PASSED HORS D'OEUVRES

Cold Hors D'oeuvres

Shrimp and Grit Cake
Tomato, Fresh Mozzarella, Basil and Balsamic Skewer
Honey Dew and Cantaloupe with Prosciutto
Brie and Strawberry Balsamic Jam Toast Point
Bay Scallop, Banana, Poblano Pepper
with Rum Elixir Shooter
Grit Cake with Brandied Fig, Blue
Cheese Mousse, Spiced Pecan
Corn and Leek Cake with Poached
Lobster, Scallion, Chipotle Aioli
Risotto Cake with Smoked Duck Breast,
Mandarin Orange, Anise Aioli
House Smoked Salmon with Dill Cream,
Fried Capers on a Rye Round
Molasses Seared Banana “Scallop” with
Candied Hazelnuts, Mint Jam Skewer
Grilled Calamari with Watermelon Gazpacho Shooter
Citrus Poached Scallop with Cucumber
“Capellini” Tasting Fork
American Caviar with Fingerling
Potato, Cumin Crème Fraiche
Seared Foie Gras with Fennel Marmalade
on Brioche finished with Sea Salt
5 Spice Seared Ahi Tuna Wonton with
Wasabi Crème Fraiche, Crystallized Ginger
Blackened Beef Tenderloin with Boursin
Cheese, Red Onion Confit Crostini
Prosciutto Ham and Asparagus
Tips with Boursin Cheese
Antipasti with Olives, Mozzarella,
Sun Dried Tomatoes, Artichokes

Hot Hors D'oeuvres

Mini Crab Cake with
Key Lime Mustard Remoulade
Mini Beef Wellington Puff Pastry with
Mushroom Duxelles
Scallop wrapped with Wood Smoked Bacon,
Brown Sugar
Coconut Fried Shrimp with Orange Horseradish
Marmalade
Chicken Satay with Thai Peanut Sauce
Salmon Satay with Chili Lime Marinade,
Orange Honey BBQ Dip
Teriyaki Beef Satay with Ginger Sesame Dip
Graham Cracker Crusted Calamari with
Spicy Anchovy Aioli on Bamboo Pick
Mushroom Cap with Spinach,
Smoked Gouda, Pine Nuts
Deep Fried Macaroni and Cheese
Lollipop Lamb Chop with
Peach Mustard BBQ Sauce
Thai Vegetable Spring Roll with
Sweet Chili Lime Sauce
Pecan Shrimp with Cardamom Brown Butter
Smoked Pork with Gold BBQ Sauce,
Mini Cheddar Biscuits
Pecan Crusted Chicken Tenders
with Wasabi Honey Mustard
Lobster Spoonbread with Grilled Corn,
Shiitake Mushrooms, Sweet Chow-Chow
Goat Cheese “Brule” with Citrus Zest Phyllo Cup
Lime Chicken with Roasted Vegetable Brochette

PLATED DINNER

Salad

Seasonal Garden Salad, Plum Tomatoes, English Cucumbers,
Shredded Carrots, Chardonnay Vinaigrette

Baby Romaine Wedge, Garlic Crostini,
Shaved Parmesan, Caesar Dressing

Iceberg Wedge, Crumbled Bacon, Chopped Tomatoes,
Shaved Red Onions, Blue Cheese Dressing

Bibb Lettuce, Mandarin Oranges, Strawberries, Hearts of Palm,
Macadamia Nuts, Mango Vinaigrette

Entrées

All entrées are paired with a seasonal fresh vegetable

Beef Short Rib, Natural Jus Reduction, Chive Smashed Red Bliss Potatoes

Char-Grilled Center Cut Sirloin of Beef,
Bordelaise Sauce, Gorgonzola Potato Tarte

Pan Roasted Breast of Chicken, Herb Scented
Supreme Sauce, Wild Mushroom Risotto

Korma Salmon, Apple Cucumber Slaw,
Saffron Cream, Jasmine Rice

Blackened Mahi-Mahi, Smoked Gouda Grits,
Chardonnay Sauce, Cajun Rock Shrimp Hash

Vegetarian

Vegetable Strudel, Herb Roasted Seasonal Vegetables
wrapped in Phyllo Layers with Red Pepper Coulis

PREMIUM PLATED DINNER

Salad

Seasonal Garden Salad, Plum Tomatoes, English Cucumbers,
Shredded Carrots, Chardonnay Vinaigrette

Baby Romaine Wedge, Garlic Crostini, Shaved Parmesan Caesar Dressing

Bibb Lettuce, Mandarin Oranges, Strawberries,
Hearts of Palm, Macadamia Nuts, Mango Vinaigrette

Mesclun Greens, Roma Tomatoes, Sliced Cucumbers, Toasted Pine
Nuts, Goat Cheese, Croutons, Balsamic Vinaigrette

Entrées

All entrées are paired with a seasonal fresh vegetable

Pan Roasted Breast of Chicken, Herb Scented Supreme Sauce &
Seared Salmon Filet, Wild Mushroom Risotto

Roasted Filet Mignon, Goat Cheese, Peppercorn Bordelaise Sauce,
Chive Smashed Red Bliss Potatoes

Seared Grouper Filet, Crabmeat Crust,
Spinach Potato Pancake, Chablis Cream Sauce

Coconut Dusted Snapper, Fried Plantains,
Ginger Lime Beurre Blanc

Serrano Ham Wrapped Veal Tenderloin, Glazed Pistachios,
Creole Mustard Cream Sauce, Leek Thyme Potato Hash

Selections must be provided three business days prior, and guests' place cards must indicate their entrée choice to ensure quality service.

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BUFFET SELECTIONS

Salad

Fried Plantains, Honey Lime Yogurt

Tomato, Cucumber and Mint Cous Cous

Fried Green Tomatoes, Mango Jalapeño Emulsion

Mixed Garden Greens with Crumbled Blue Cheese,
Dried Cranberries, Tomatoes, Cucumbers, Balsamic Vinaigrette

Romaine Hearts Salad with Shaved Parmesan, Focaccia Croutons,
Creamy Caesar Dressing

Entrées

Shrimp and Sausage Étouffée with White Rice

Peach Mustard BBQ Pork Chops with Braised Collard Greens

Seared Chicken Breast, Wild Mushroom, Artichokes Capers

Mirin Glazed Mahi Mahi, Carrot, Scallions, Black Bean Salad

Dry Rubbed Pork Loin with Black Eye Peas, Avocado Pico

Marinated Flank Steak with Wild Mushroom Demi

Seared Grouper, Passion Fruit Beurre Blanc and Tasso Root Vegetable Hash

Grilled Swordfish with Coconut Cream Glaze and Grilled Pineapple Relish

Cilantro Cumin Flat Iron Steak with Corn Succotash

Herb Roasted Chicken with Caramelized Onions, Sherry Jus

Seared Lamb Chops with Ratatouille and Green Goddess Dressing

Bouillabaisse, Shrimp, Clams, Crayfish,
Market Fresh Fish Saffron, Fennel Tomato Broth, Rice Pilaf

RECEPTION STATIONS

Salad Station

Baby Greens Wrapped in Cucumber Sleeves, Grape Tomatoes, Shaved Red Onions, Blue Cheese Crumbles, Mandarin Orange Slices, Toasted Almonds, Brie Wedges
Assorted Dressings

Mashed Potato Station

Yukon Gold Potatoes, Sweet Potatoes
Lemon Parsley Crab Meat, Fried Tasso Ham
Truffle Scented Wild Mushrooms, Caramelized Onions, Smoked Gouda Cheese, Chive Crème Fraîche, Mini Marshmallows, Brown Sugar

Pasta Pronto Station

Cheese Tortellini, Penne Pasta
Basil Pesto, Roasted Garlic Alfredo, Marinara, Italian Sausage, Shrimp,
Chicken, Garden Peas, Olives, Mushrooms, Diced Tomatoes, Onions, Parmesan Cheese,
Grilled Ciabatta Bread

Asian Stir Fry Station*

Chicken, Shrimp, Beef
Fried Rice, Asian Vegetables, Ginger Soy Glaze

Risotto Station*

Poached Lobster Meat, Bay Shrimp, Crispy Pancetta, Parmesan Cheese, Crumbled Gorgonzola, Wild Mushrooms, Garden Peas, Sun Dried Tomatoes

Slider Station

BBQ Pulled Pork and Beef Burger
White Cheddar Mac-n-Cheese &
Parmesan Truffle Tots

Shrimp and Grits Station

Shrimp, Chorizo Gravy, Stone Ground Cheese Grits

Add-on Carving Stations

**Station requires a Chef Attendant | \$175 per Attendant | One Attendant per 50 people*

Fire Roasted Beef Tenderloin*
Dijon Horseradish Sauce, Citrus Béarnaise, Silver Dollar Rolls
\$550 | Serves 20

Midwest Prime Rib of Beef*
Slow Roasted, Rosemary Garlic Crusted, Natural Jus, Horseradish Cream, Silver Dollar Rolls
\$560 | Serves 40

Carolina Turkey Breast*
Sage Butter Rubbed, Cranberry Mustard, Silver Dollar Rolls
\$380 | Serves 30

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ADDITIONAL SELECTIONS

Wedding Cakes

Red Velvet and Chocolate Layers with Cream Cheese Filling

Vanilla Sponge with Lemon Curd

Vanilla Sponge with Raspberry Marmalade

Pound Cake with Carmel Buttercream

Italian Cream with Cream Cheese

Dark Chocolate Ganache with Hazelnut Dacquoise

Vendor Meals

Boxed Lunch Option:

Served with Kettle Chips, Whole Fruit, and Cookie

\$36 per guest

Grilled Chicken Sandwich, Blackened Chicken Breast
or Crispy Pancetta, Provolone Cheese, Lettuce, Vine Ripe Tomatoes, Lemon Aioli on Ciabatta Bread

Served with Kettle Chips, Fresh Baked Cookies, Iced Tea, and Coffee

Kid's Meals

For guests 12 and under | \$36 per guest | Please select one

Chicken Tenders

Pasta with Marinara

Entrées will be served with Mac-n-Cheese and Glazed Carrots

All wedding cakes include Buttercream Icing. Fondant available for an additional fee.

BEVERAGE SELECTION

WEDDING BAR PACKAGES

Resort Call Package

Additional Hour of Resort Call Bar

\$13 per guest

Absolut
Tanqueray
Ron Corina
Sauza
Seagram's 7
Jim Beam
Dewar's White Label
Captain Morgan

Resort Deluxe Package

Upgrade to Resort Deluxe Bar \$10 per guest

Additional Hour of Resort Deluxe Bar

\$16 per guest

Tito's
Beefeaters
Bacardi Silver
Avion Tequila
Crown Royal
Johnny Walker Red
Bulleit
Captain Morgan

Domestic Beer: Bud Light, Miller Lite, Coors Light, Budweiser, O'Doul's

Imported Beer: Corona, Corona Light, Heineken, Stella Artois

Craft Beer: Shock Top, Additional Seasonal Varieties from Local Breweries

House Wine: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Guests under the age of 21 (non-alcoholic beverages only) will be charged \$20 less on the package price per guest.
Please contact your catering manager for pricing if you would like to have a non-alcoholic reception.

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727.942.5541



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