THE WHITE HALL 2020

all Inclusive Package

Sunday through Friday Package $11,500*

Saturday Package $14,500*

(Packages based on 100 guests)

Day of Coordination

Photography

Catering

Silverware/China included

Banquet Staff included

Cake Cutting Fees included

DJ – to include sound

system for ceremony and reception

Wedding Cake

Décor – (white or Ivory

poly cotton linens

Centerpieces included

Bridal flowers included

Venue rental

*Taxes not included

** Catering Service fee not included

WHATS INCLUDED

Day of Coordination provided by Florida Wedding Supplies
includes 2 coordinators for 8 hours day of and 1 coordinator for rehearsal

Photography provided by Southern Palms
Includes 1 photographer for 6 hours

Catering provided by Davoli's Catering
Includes assorted cheese display with fruit accents, 2 passed hors'deruves, Buffet includes: mixed green salad, Chicken dish, mash potato or macaroni bar with assorted toppings, green beans, bread, tea/water, all dishes, flatware and glasses for drinks, all banquet staff, cake plates, cake cutting service

DJ provided by Centerstage Entertainment
Includes 5 hours of play, set-up/teardown, speaker system for ceremony with microphone, sound system for reception, all emcee services

Décor provided by Florida Wedding Supplies
Ivory or white poly cotton linens for up to 10 tables, choice of 10 centerpieces for dining tables, Specialty color poly cotton linen for sweetheart table and cake table. (Bride to make selection for decor catalog provided below)

Wedding Cake
two- tier cake for up to 100 guests

Upgrades available
Any upgrade made to the existing package to be negotiated and contracted directly with the vendors

WHATS INCLUDED CONT.

Bridal Flowers provided by Florida Wedding Supplies
Bridal bouquet, up to 4 bridesmaids bouquet, flower girl basket with flower petals, groomsmen boutonniere, up to 4 grooms men boutonnieres Ring bearer pillow. (Couple to make choice from decor catalog provided below)

Venue
(20) 60" round tables, (4) 8' and (4) 6' banquet tables,
(4) High top tables (150) silver chivari chairs, (2) bars, and one attendant

Payment terms
50% deposit would be collected upon execution of contract to secure the date. Balance would be due 30 days prior to wedding date.
Cancellation policy- Deposit is non-refundable.
Additional guest fee is $75 per guest over 100

Terms & Conditions
Should client choose to deviate from any of the above vendors they would not qualify for the "inclusive" package and all pricing subject to change

EVENING RENTALS – 5pm – Midnight (7 hour rental)
Rates based on 4 hour events with access to the room 2 hours prior to event for set-up and 1 hour after event for tear down.

DAY RENTALS – 7am – 2pm (7 Hour rental)
Rates based on 4 hour events with access to the room 2 hours prior to event for set-up and 1 hour after event for tear down.

Each additional hour - $150 per hour and after midnight: $250 per hour

DECOR & FLORAL CATALOG

FLORIDA WEDDING SUPPLIES

Please choose 1 style from each of the following sections
Centerpieces
bridal bouquet
bridesmaid's bouquets
Corsages & Boutonniere

Enhancements and substitutions to be arranged directly with Florida Wedding Supplies

CENTERPIECE OPTIONS

FWS reserves the right to substitute flowers based on the season and cost.

#1 lantern with candles and flowers around base

#2 lantern on tree slice with flowers coming out the center and candles around outside

#3 Geometric stand with candle and greenery

#4 Gold ring with coordinating florals

CENTERPIECE OPTIONS

#5 Glass trio cylinder with floating flowers encompassed with greenery

#6 small glass/wood box with hydrangeas and spray roses and ranunculus

#7 trio stemmed vases with floating candles and coordinating roses

#8 Tree slices with simple greenery and candles

CENTERPIECE OPTIONS

#9 Tree slice with small clear vase of baby's breathe and spray roses with votices around the base

#10 Gold candle sticks with a small arrangement of your color choice roses and greenery with votives on mirror.

#11 Greenery runner with cylinder of white candles

#12 trio cylinder with submersed flowers and floating candles

BRIDAL BOUQUET OPTIONS

#1 Tight bouquet with white hydrangea with white and blush roses and eucalyptus

#2 Tight bouquet with white hydrangeas, white roses, white calla lilys and green hypericum berries

#3 blue and white hydrangeas, white roses and italian rusucs

#4 blush and ivory roses, burgundy pincushions, berries and dusty miller

BRIDESMAIDS BOUQUET OPTIONS

#1 small bouquet of blush and ivory roses and baby's breath with mixed eucalyptus

#2 Large white roses and white spray roses with dusty miller

#3 Lavender and ivory roses, with springs of lavender ,

#4 gold ring with attached burgundy, blush and ivory roses with ecualyptus

CORSAGES AND BOUTONNIERES

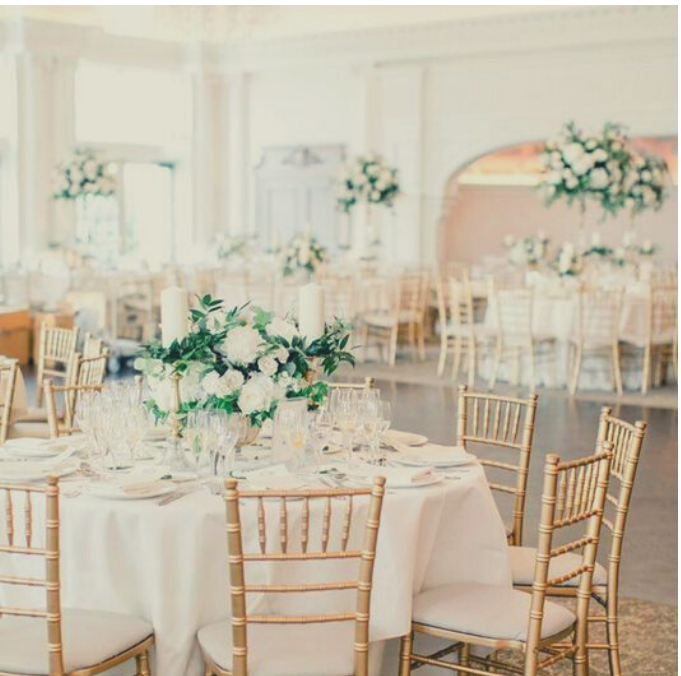
*Corsages can be replaced for pins for mothers if requested

#1 blush roses with babys breath and tree fern

#2 red spray roses with babys breath and dark greenry

#3 white rose with blue gypsophila and springs of fern

#4 blush spray roses with blue and white gypsophila and dusty miller wrapped in twine



The White Hall

CATERING MENU BY DAVOLIS

The following pages are samples of our delicious and diverse menu selections prepared by our well renowned Chef Fernando Silviero. Chef Fernando is from Brazil and has worked in a variety of countries bringing his world-wide culinary experience to the Sweetest event space!

All menus include the following:
Delivery, Set-up and Clean-up
All Necessary Catering Equipment
All Servers, Floor Captain & Support Staff
Note: Servers will be dressed in Tuxedo shirts with Black Vest & Tie
Butler Passed servers will wear white gloves
Cake Cutting Service with clear disposable cake plates or white china plate

For more information please contact us at
Aurban@destinationplanning.com or 904-249-3729

Plated Dinners

CATERING MENU

Butler Passed HORS D' OEUVRES:

Your choice of **2** of the following

Shrimp Cocktail shots *with cocktail sauce & lemon*
Mini Crab Cakes *w/remoulade sauce*
Dill Lemon Cucumber Canopies
Swedish Meatballs

Plated Dinner

Homemade Dinner Rolls, Focaccia Bread & Butter
Blue Bell Salad *with Fresh Mixed Greens, Tomatoes, Cucumbers, Walnuts, Cranberries and Drizzled with Raspberry Vinaigrette Dressing*
Choice of Chicken or Roast Beef
Garlic Roasted Mashed Potatoes
Marinated Asparagus *wrapped with Roasted Red Bell Pepper*

Beverages

Sweet and Unsweet Tea

Buffet Dinners

CATERING MENU

OPTION 1 –

Butler Passed HORS D' OEUVRES:

Your choice of 2 of the following

Shrimp Cocktail shots *with cocktail sauce & lemon*
Mini Crab Cakes *w/remoulade sauce*
Dill Lemon Cucumber Canopies
Swedish Meatballs

Dinner Buffet include:

Homemade Dinner Rolls, Focaccia Bread & Butter
Blue Bell Salad *– Mixed Greens, Tomatoes, Cucumbers, Walnuts, Cranberries with homemade Ranch, Italian and Raspberry Vinaigrette Dressings*
Choice of Chicken OR Pork Tenderloin
Garlic Roasted Mashed Potatoes
Green Beans Almondine

Beverages

Sweet and Unsweet Tea

Buffet Dinners

CATERING MENU

OPTION 2 –

Butler Passed HORS D' OEUVRES:
Your choice of 2 of the following

Shrimp Cocktail shots *with cocktail sauce & lemon*
Mini Crab Cakes *w/remoulade sauce*
Dill Lemon Cucumber Canopies
Swedish Meatballs

Dinner Buffet includes:
Fresh Garden Salad *with Mixed Greens, Romaine, Tomatoes, Cucumbers, Olives and Homemade Ranch, Italian & Raspberry Vinaigrette Dressings*
Stuffed Boneless Chicken Breast *with Traditional Stuffing & Gravy*
Garlic Roasted Mashed Potatoes
Honey Glazed Carrots
Green Bean Casserole

Beverages
Sweet and Unsweet Tea or Lemonade

Buffet Dinners

CATERING MENU

OPTION 3 – SOUTHERN BUFFET

Cocktail Hour

Fresh Fruit & Chees Montage *– pineapple tree, fruit skewers, Honey Dew Swan, Pineapple Boats, Strawberries, Blackberries, Imported & Domestic Cheeses, Chocolate Fondue & Gourmet Crackers*

Homade Pototato Salad/Creamy Cole Slaw/ Watermelon Salad
Southern Fried Chicken OR
Shrimp Boil *with Jumbo Fresh Mayport Shrimp, Andouille Sausage, Corn, Potatoes*
Macaroni n Cheese
Country Green Beans

Beverages

Sweet and Unsweet Tea

Wedding Brunch Reception

CATERING MENU

Fresh Fruit & Cheese Montage *– pineapple tree, fruit skewers, Honey Dew Swan, Pineapple Boats, Strawberries, Blackberries, Imported & Domestic Cheeses, Chocolate Fondue & Gourmet Crackers*

Chefs Carving Station *– Oven Roasted Turkey Breast served with assorted sliver dollar rolls, dijon mustard, mayonnaise, and horseradish sauce*

Smoked Salmon Pinwheels *served with cream cheese, dices red onions and capers*

Breakfast Casserole *– Virginia Ham, brown potatoes, Cheddar cheese and red peppers*

Mild Italian Rope Sausage *with sautéed onions, red peppers and portabella mushrooms*

Crispy Bacon

Broccoli Casserole

Assorted Fresh Danish, Muffins, and Bagels served with cream cheese and jellies

Orange and Cranberry juice with Fresh Brewed coffee

Inclusive Protein Substitutions

CATERING MENU

Substitutions to existing protein items may be made without upcharge:

Grilled boneless chicken breast with pineapple mango salsa
Stuffed boneless Chicken Breast with traditional stuffing and gravy
Chicken Piccata
Chicken Parmesan
Chicken Keiv
Chicken Cordon Blue
Chicken Cacciatore
Chicken Teriyaki
Lemon Chicken
Chicken O'Brein
Chicken Lousie
Pineapple Chicken
Roasted pork tenderloin
Stuffed boneless Pork Loin Chops
BBQ Pulled Pork Roast Beef
Roast Beef

Additional Hors D'oeuvres

CATERING MENU

To add any of the below items add $6.00

Vegetable Display with an array of crisp vegetables and Homemade dips
Antipasto Mirror Display with an array of Italian
Meats, Cheeses, Baby Corn, Peppercini, Artichoke Hearts, Compari Tomatoes,
Assorted Gourmet Olives and more
Artichoke Soufflé - served with garlic butter toast points and tortilla chips
Buffalo Chicken Dip – served with celery and tortilla chips
Buffalo Chicken Wings – served with ranch dressing and carrots and celery
Teriyaki Chicken Wings with teriyaki glaze dipping sauce
Southwestern Spinach Dip served with Russian Rye Squares
Tomato Pesto Bruschetta served with crostini's
Black Bean Corn Salsa with Trio chips
Fruit Skewers – pineapple, cantaloupe, hone dew and strawberries
Stuffed Cherry Tomatoes stuffed with Mozzarella Cheese
Tomato Bisque Shots
Lemon Cucumber Pepper Canapes
Swedish Meatballs
BBQ Meatballs
Caribbean Meatballs
Gourmet Pinwheel Roll-ups
Chicken Tenders marinated or spicy with a peanut sauce
Cocktail Quesadillas with chicken & cheese or vegetable
Spanakopita
Asparagus Straws sprinkled with parmesan cheese
Potato Puffs served with Sour Cream
Mushroom Tart
Gourmet Mini Pizza's
Traditional Beef Sliders
Pulled Pork Sliders
Grilled Chicken Sliders
Ham Pear Melt
Steak Diavolo – Marinated tenderloin served with a
garlic crostini and layered horseradish sauce and caramelized onions

Additional Services Not Included

Bar Service

Bartender: $150.00

(per 100guests; 101 requires 2nd Bartender)

*Bar Mixer Package - $7.00 per person

*(This fee includes glasses, mixers, ice, bar fruits, juices, sodas, napkins, liquor liability insurance)

Note: Client to provide all alcohol

Valet Parking fees as follows:

$375 for 1-50 guests

$475 for 50-75 guests

$550 for 75-125 guests

SECURITY

(1) JSO officer is required for all events under 100

(2) officers for groups over 100.

The charge is $45.50 per hour per officer with a 4 hour minimum. JSO is not required for Daytime events.