



Florida Loves Weddings

YOUR GUIDE TO PRIVATE HOME VENUES, PLANNING,
CATERING & DESIGN FOR DESTINATION WEDDINGS ON
FLORIDA'S WEST COAST

Complete Event Services & Catering for Private Home Celebrations

Hosting a wedding at a home or estate can be a stress-free option that allows the couple and their family and friends to spend an extended amount of private time together. With less travel from hotel to venue or home to venue, everyone that is truly important is included in the exclusive surroundings of a residence over a period of several days.

Catering By Robert / Event Concepts. FL specializes in events held at private homes – those owned by the clients themselves, their family or friends AND vacation rentals that allow on-site celebrations.

Unlike traditional wedding venues, there may be many considerations that need the attention of a seasoned planning professional who can meet the challenges of creating an event mostly outdoors from scratch.

Please look over our information below that breaks down the individual aspects of what we offer. We welcome your input and personalization to make your experience awesome.

Everything below is included:

EVENT PLANNING SERVICES

Whether planning locally or from a distance, we provide 24/7 assistance via phone call, email and text. Weddings are emotional and financial investments. so we make every effort to answer your questions in a timely fashion.

From your own personal event designer who helps you create your special guest table look, to assistance in acquiring hotel room blocks and additional vendors, we are your one-stop-shop for your destination wedding.

ARE YOU A DESTINATION COUPLE getting married here? If you plan to make a trip or two to the area prior to your wedding, we can schedule a private tasting along with other vendor meetings at our design studio.

As a courtesy, we accept direct shipments of clients' wedding items at our secured UPS delivery center.

DAY OF COORDINATOR

Conducts rehearsal the day prior. Arrives 3 hours prior to ceremony the day of wedding to handle check in of vendors, timeline, ceremony cueing, placement of your items, and much, much more.

Please request our detailed Planning/Coordination Services Description.

Event Concepts & Catering . FL LLC /dba Catering By Robert
813-960-7092 /cateringbyrobert@aol.com/www.cateringbyroberttampa.com/www.florallovesweddings.com

CATERING AND OPEN BAR SERVICE

**The Gold Medallion Buffet-Station Menu is included along with Hand Passed Hors d'oeuvres.
Option for a Sit Down Meal (see accompanying menus).**

Also, we include a bartender, all mixers, ice, soft drinks, garnishes, cups, and LIQUOR liability insurance for YOUR ALCOHOL you provide. For a small fee, we can purchase your alcohol or have it delivered to your venue.

SITE LOGISTICS / FORMAT

A private home in a residential area has restrictions or special requirements for valet, off-site parking, or shuttle. We make it a priority to understand your vision and the unique features of the property you have chosen. If possible, we do a site visit with you or the owner that translates into a complete functional event layout and timeline.

HARD GOODS

We provide all basic table and chair needs for your event including their delivery, set-up, moving, and removal. White garden chairs are first placed in the ceremony area and then moved to the reception. We have options for upgrading these to dark wood, chiavari and other styles of chairs.

CEREMONY BACKDROP AND DÉCOR

We have a choice of six different arbors decorated with fabrics along with main aisle accent decor

RECEPTION DETAILS

- ~ Floor length linen tablecloths, runners
- ~ Chair covers and ties / or uncovered white garden chairs
 - ~ Any color linen napkins
 - ~ Fine China (choice of three styles)
 - ~ Water goblets, champagne glasses
 - ~ Votive candles, mirror rounds or squares
- ~ Choice of up to 24 different guest table centerpieces that can stand alone or have fresh florals added
- ~ All other tables and stations covered (floor length) and decorated in your choice of colors/ fabrics. These include the cake table, buffet, bar, sign-in, sweetheart or head table, dj table, and any others required.
- ~ Huge selection of vintage, "coastal/tropical" and modern tabletop décor, such as Mr. & Mrs. Signs, card holders/birdcages, etc. with FULL custom styling

PROFESSIONAL PERSONNEL

In addition to your event planner and **day-of coordinator**:

Banquet Captain and one server per two to three guest tables
Utility and set up staff
On-Site Culinary/Chef Staff

5.5 COMPLETE HOURS OF CONTINUOUS EVENT TIME

\$5995.00 up to 50 guests

plus 8.5% tax and 22% gratuity/service charge
(Each guest over 50 is \$69.95 per person++)

Gold Medallion Menu (included in package)

Appetizers -

BASIC Hand-Passed Hors d'oeuvres – 5 hot and cold Selections.

Salad

Served Individually to Each Guest: Signature Caesar, Fresh Garden Salad with Vinaigrette Dressing, Wild Greens Salad Raspberry Vinaigrette, Italian Chop Salad, Cubano Styled Salad

Displayed Rolls or Cuban Bread, butter/margarine

Choice of a Vegetable: Honey Glazed Carrots, Green Bean Almandine, Corn with Pimento, Peas and Pearl Onions, Black Beans, Southwest Corn and Black Beans, Country Style Green Beans (w/bacon), Mediterranean Marinated Vegetables, Ratatouille Style (\$.75 more per person), Italian Green Beans, Tropical Medley

Choice of a Rice: Rice Pilaf, Dirty, Wild, Yellow, Coconut, w/ Black or Red Beans **or 2nd Vegetable**

Choice of a Potato: Roasted New, Garlicky Mashed, Whipped, Sweet Smashed, Rosemary Roasted, Italian Scalloped, Parmesean Smashed, Old Bay Seasoned, **or Second Vegetable**

Choice of a Pasta Entree: (can be vegetarian, gluten free upon request) Pesto Penne, Parma Rosa Pasta, Tangy Southwest Pasta, Carbonara Penne, Salmon Cream Sauce with Shells, Baked Ziti, Pasta Primavera (can be second vegetable). White Vegetarian Lasagne (\$.75 more pp)

Choice of a Boneless, Skinless Chicken:

Chicken in a Lemon Tarragon Sauce, Chicken Marsala, Twin Chicken Brochettes with choice of Cajun or Teriyaki style, Citrus Chicken, Parmesean Chicken, Coconut Lime (Gluten Free) Spanish Style, Bourbon Style, Cilantro Lime

Choice of a Carved Item: Honey Glazed Ham, Mojo Pork, Herb Crusted Pork, juicy Roast Baron of Beef, BBQ Pork Chop Station or Mojo Pork Chop Station skillfully sliced order by one of our chefs) We can also do traditional Pulled Mojo Pork. **No extra carver charge**

Choice of ONE Action Station:

1. **Saute Action Station!**

(Choose One From the options below)

Tequilla-Flamed Southwest Chicken and Pasta **Eliminates pasta entrée**

Pasta Station: Fettucine Alfredo and Cheese Stuffed Tortellini with Marinara with toppings
Eliminates pasta entrée

Saki Flamed Vegetable Stir Fry

Served with rice or noodles
Eliminates vegetable selection, rice or pasta

Key West Newberg Seafood Flamed in Captain Morgan's Rum with finishing sauce

Chicken Frangelica Flambe with toasted hazelnuts; Eliminates chicken entree.

Event Concepts & Catering . FL LLC /dba Catering By Robert
813-960-7092 /cateringbyrobert@aol.com/www.cateringbyroberttampa.com/www.florallovesweddings.com

Action Station Selection Continued

2. MEGA Dish Action Station

Paella, Shrimp Creole or Jambalaya

Our most popular stations feature a huge paella pan bursting with lightly spiced rice, fresh vegetables, seafood/and chicken, tomato base, and Latin or Cajun seasonings. The dish is started one hour prior to serving.

Eliminates rice

3. Flat Top Action Station

Sizzling Fajita or Taco Station With chicken, pulled pork, or beef freshly prepared with crunchy green and red peppers, onion and embellished with your favorite toppings.

Eliminates chicken entrée

Hand-Passed Appetizer Selections

HAND-PASSED HORS D'OEUVRES I

Choice of 5 Included in Gold Medallion Package/

Demi Glace Meatballs with Pretzel Stick Handles
Italian Marinated Mushrooms
Mini Phyllo Cups with Black Bean-Corn Salsa
Brushetta on Crostini Topped with Feta
Mini Quiche Tarts
Drunken Dogs
Soft Pretzel Bites with Nacho Cheese Dip
Caribbean Crostini with Sliced Tomato and Balsamic Drizzle
Calypso Mini Meatballs
Curried Chicken Salad Tartlets
Kiebalsa Sausage with Apple and Caramel Drizzle
Antipasta Skewers
Rum "Thumbs"
Smoked Salmon Pate on Cucumber Rounds
Grape and Buffalo Skewers
Mini Seasonal Fruit Skewers (can have cheddar cheese added)
Salami Coronets on Cracker Rounds
Trisket Reubens

Continued on Next Page

HAND-PASSED HORS D'OEUVRES II

\$2.95 more with Gold Medallion Package/Sit Down

3 from below/2 from Hors d'oeuvres I

Firey Melon Skewers
Deep Fried Mac and Cheese Pops
Mini Chicken Eggrolls
Franks in Pastry
Teriyaki or Cajun Chicken Skewers
Italian Layered Crostini with basil, buffalo cheese, pesto and peppercini
Spicy Pecan Cones
Mini Beef Empanadas
Caprese Salad Skewers
Cuban Eggrolls
Deep Fried Sweet Potato or Skinny Regular Fries (Pomme Frites)
Chicken Pineapple Skewers
Mini Spring Rolls (Vegetarian)
Mushroom Caps with Duxell or Hot, Andouille or Chorizo Sausage
Spanikopita
Black Bean Salsa Shooter with Guacamole, Tomato and Crunchy Chips
Proscuitto Melon Wraps
Salad Coronets
Jalepeno Poppers
Caesar Salad on a Stick (with or without chicken)
Turkey Roll Pinwheels
Mini Eggrolls
Flatbread Assortment
Philly Cheesesteak Eggrolls
Oregano Chicken Brochettes

HAND-PASSED HORS D'OEUVRES III

\$5.25 more with Gold Medallion Package/Sit Down

3 from below / 3 from Hors d'oeuvres I or II

Gazpacho Shooters with celery/shrimp
Fish or Shrimp Mini Tacos
Thai Chicken Satay with Peanut Sauce
Bloody Mary or Cocktail Sauce Shrimp Shooters
Potstickers with Teriyaki
Crab Stuffed Mushroom Caps
Sesame Chicken Strips with Honey Mustard
Crab Ragoon
Butlered Shrimp Cocktail
Stuffed Artichoke Bottoms
Mini Shrimp Skewers (Calypso or Jerk)
Grit Cakes with Shrimp
Hamburger Sliders
Mini Waffles with Chicken
Deep Fried Calamari
Mini Red Stuffed Potatoes
Bilini with Mock Caviar and Sour Cream
Deep Fried Mini Crab Cakes
Plantain Cups (Fried) with Mango Salsa
Deviled Eggs with Sriracha

Event Concepts & Catering . FL LLC /dba Catering By Robert

813-960-7092 /cateringbyrobert@aol.com/www.cateringbyroberttampa.com/www.florallovesweddings.com

HAND-PASSED HORS D'OEUVRES IV

\$7.25 more with Gold Medallion Package /Sit Down

2 from below / 4 from Hors d'oeuvres I,II or III

Deep Fried Coconut Shrimp with Raspberry-Orange Sauce

Mini Beef Wellingtons *(must have access to on-site oven)*

Bacon Wrapped Scallops

Baked Brie Tartlet

Gator Bites

Bacon Wrapped Shrimp

Ahi Tuna on Crostini



OPTIONAL SERVICES

~ Portable Restrooms starting at \$1100

~ Ceremony Officiant - \$250

DJ services with Emcee (for both ceremony and reception) \$945 for five hours

Karaoke is an option

~ Photography (\$995-1900 for 6 hours, single shooter, depending on specific photographer available)
Second Photographer and Extra Hours available. Includes fully edited pictures in on-line gallery with permission to reprint.

~ Tiered wedding cake or small cake with miniature cupcakes/other desserts – starting at \$325

~ Videography Services starting at \$895

~ Basic Tent with café lighting and dance floor is \$1750 for up to 50 guests
(Permitting fee may be required) Other styles and sizes can be quoted.

~ Fresh Personal Flower Package (mostly roses): \$795. Includes bride's bouquet, 4 bridesmaid bouquets, 11 boutonnieres, 6 corsages, flower basket and petals
(this can be reduced or increase depending on type of flowers)

~ Upgraded chairs and specialty lounge or vintage furniture

~ Decorative Lighting such as additional overhead café lighting, chandeliers, lighted monograms/designs

~ Additional live entertainers (violinists, harpists, duos, guitarists, pianists, steel drummers, Fire Dancers, Horo Loco, etc.)

~ Sand Art Designers

~ Fresh flowers for ceremony personal flowers AND/OR guest table centerpieces

~ Mobile Make-Up and Hair

~Photo Booths ~

~ Acquisition of custom specialty linens and other decorative features such as ice sculptures, ice luges, draping, foliage rental

~ Valet, shuttle, limo, and parking services