Your Dream Wedding Comes Alive at Saddlebrook.

Live Your Dream Wedding ....

Select from Many Unique Settings.
from the Rehearsal Dinner to the Ceremony,
from the Reception to the Romantic Honeymoon,
to the World-Class Destination Resort Accommodations for Guests,
Saddlebrook Sets the Perfect Stage.

Every Bride Deserves Personal Pampering.
You’ll Love the Full-Service Salon and Spa and the Luxurious Comfortable Suites for Dressing.
Bring the Bridal Party to the Salon and Spa for Professional Services, Make-Up, and Coiffures.
Every Groom Deserves Invigorating Resort Recreation.
He’ll Love the Two 18-Hole Arnold Palmer Championship Golf Courses.
Take the Groomsmen, Family, and Friends for Relaxing Camaraderie.

Our Professional Event-Planning Staff is Committed to Help Create the Wedding of a Lifetime.
We are Dedicated to Work with You to Coordinate Every Detail,
Each Step of the Way, to Ensure Your Wedding is a
Flawless and Unforgettable Occasion.

Saddlebrook Prides Itself on Award-Winning Catering and Impeccable Service.
Our Executive Chef and Catering Manager will Gladly Design Custom Menus
to Fulfill Your Desires, Meeting Personal or Religious Preferences and Dietary Restrictions.
Our Superb Culinary Talents and Capabilities Will Exceed Your Every Expectation.
Create Your Wedding Ceremony and Reception at Saddlebrook.

Make this the Most Memorable and Perfect Occasion Ever …

Saddlebrook Resort Offers Special Locations for Every Element of Your Wedding …

Beautiful Outdoor Settings
Include Lush Cypress-Lined Golf Course Ambience;
Wooden Bridges over Bay-Heads; Scenic Natural Panoramas;
Charming Backdrops featuring Stately Marble Fountains
such as the Fountain Courtyard, The Fountain Terrace, and The Commons;
the Tropics Terrace Overlooking the Majestic 18th Green;
and the Peaceful Serenity Pool Deck or the Sparkling Superpool.

Various Elegant Indoor Venues Suit your Group to a Tee,
whether an Intimate Gathering or a Gala Affair,
from Private Themed Rooms to Lovely Ballrooms of Every Size Imaginable,
to a Spectacular Glass-Enclosed Tropical Lagoon Pavilion or the Grand Pavilion Grandeur,
or the Versatile Soft-Sculptured Grand Marquee.

Come Explore the Array of Wedding Scenes and Memories You May Create at Saddlebrook.
Saddlebrook Wedding Reception Packages
Make Your Dream a Reality …

All Packages Include the Following:

A One-Hour Cocktail Reception
Followed by a Four-Hour Dinner Reception

Five-Hour Open Bar
Hors d’oeuvre Package Selection
Champagne Toast

Dinner Reception Package Selection
Including Rich House Linens and Napkins
and Mirror-Base Centerpieces with Four Votive Candles

Three-Tiered Wedding Cake
A Work of Art Created in Our Own Saddlebrook Pastry Shop

Complimentary Two Bedroom Suite for the Bride and Groom
On Your Wedding Night and a One Bedroom Suite on Your First Anniversary

Specially Priced Accommodations for Wedding Guests
In Deluxe Guest Rooms, One-, Two- or Three-Bedroom Suites
Each with Private Patios or Balconies Overlooking Picturesque Views

A Complimentary Foursome of Golf on
One of Our Two 18-Hole Arnold Palmer Signature Championship Courses
Celebrate the Evening.
Celebrate Your Love.
Cheers!
Select from our Call Brand or Premium Brand Liquors

**Call Brand Package**
- Scotch ~ Johnnie Walker Red
- Bourbon ~ Jim Beam
- Canadian Blend ~ Seagram's 7
- Gin ~ Tanqueray
- Vodka ~ Smirnoff
- Rum ~ Bacardi Light
- Tequila ~ Cuervo Light

**Premium Brand Package**
- Scotch ~ Chevas Regal
- Mash ~ Jack Daniel's
- Canadian Blend ~ Crown Royal
- Gin ~ Bombay Sapphire
- Vodka ~ Ketel One
- Rum ~ Captain Morgan
- Tequila ~ Cuervo Gold

Both Packages Include:

**Beer**
- Budweiser, Budweiser Light,
- Michelob Ultra, Heineken
- and Amstel Light

**House Red & White Wine**

**Assorted Soft Drinks,**
**Perrier and Bottled Water**
Let the Evening Begin.

Hors d’oeuvres are Served ....

Stationed
A Selection of Regional American Cheeses
Served with Rosemary Lavosh Tiles
and Accompanied by Sun-Dried Tomato
and Feta Cheese Flatbread

Cold
Prosciutto and Melon Balls
Shrimp Shooters
with Margarita Cocktail Sauce
Cheeseburger Sushi
Mini Reubens on Rye Crisps
Smoked Salmon Pinwheels on Bagel Chips
Chicken Tostadas
California Rolls
Tuna Poke
Roasted Parmesan Artichokes
with Boursin Cheese Bouchée
Guacamole and Tortilla Chip Forks
Turkey BLT Forks
American Kobe Flank and Asparagus Forks

Hot
Egg Rolls with Sweet & Sour Sauce
Beef Sate with Teriyaki Sauce
Grilled Marinated Chicken Brochettes
Chicken Fingers with Plum Sauce
Smoked Ham and Gruyere Cheese Croissants
Bacon Wrapped Scallops
Mini Crab Cakes with Creole Sauce
Crab Stuffed Mushrooms
Coconut Fried Shrimp
Mini Chicken Parmesan on Crostini
Mini Beef Wellingtons
Spanakopita
Wasabi Soy Frenched Chicken Wings
A Memorable Dinner is Served.

PACKAGE ONE
Select Either the Stationed Cheese Display
~ or ~
Four Hors d'oeuvres

Choice of One Salad:

Caesar Salad
~ Tossed Tableside ~
Crispy Romaine Lettuce
with Reggiano Parmigiano
and Garlic Croutons
Traditional Caesar Dressing

Gnocchi Salad
Marinated Yellow and Red Tomatoes,
Peppers, Arugula and Watercress
over Romaine Lettuce,
Julienne Snow Peas,
Green Pea Shoots
and Garlic Gnocchi

Tossed Garden Salad
Mixed Romaine and Iceberg
Lettuce with Cucumbers,
Tomatoes and Carrot Curls
Balsamic Vinaigrette

Choice of Entrée:

Ashley Farms
Free Range Chicken
Topped with a
Golden Apple Tomato Chutney
with Rosemary Potatoes
and Seasonal Vegetables

Grouper Italiano
Sautéed Gulf Coast Grouper
Roasted Tomato and Garlic Sauce
with Creamy Reggiano Risotto
and Seasonal Vegetables

Grilled Delmonico Steak
With Wild Mushrooms
and a Fumet Sauce
with Garlic Mashed Potatoes
and Seasonal Vegetables
A Special Dinner is Served.

**Package Two**
Stationed Cheese Display
- and -
Four Hors d’ouvres

Choice of One Salad:

- **Caesar Salad**
  - Tossed Tableside ~
  - Crispy Romaine Lettuce with Reggiano Parmigiano and Garlic Croutons
  - Traditional Caesar Dressing

- **Caprese Salad**
  - Beefsteak Tomato, Fresh Mozzarella and Chiffonade Basil
  - Balsamic Vinaigrette

- **Ibiza Salad**
  - Tossed Greens, Grape Tomatoes, Asparagus Tips, Artichokes, Olives, Feta Cheese and Tangerines
  - Balsamic Vinaigrette

Choice of Entrée:

- **Chicken Roulade**
  - Oven-Roasted Chicken Breast stuffed with Prosciutto, Boursin Cheese and Spinach with Chive Demi
  - Served over Wild Rice Pilaf and Seasonal Vegetables

- **Prime Rib**
  - Roasted Six Pepper Prime Rib of Beef in a Red Wine Jus Lie, with Fingerling Potatoes and Seasonal Vegetables

- **Cedar Plank Salmon**
  - Atlantic Salmon Roasted on a Cedar Plank with Chablis and Mustard Thyme Butter Served with Parmesan Risotto and Asparagus
**A Delightful Dinner is Served.**

**PACKAGE THREE**

Stationed Cheese Display

- and -

Six Hors d’oeuvres

Choice of One Salad:

<table>
<thead>
<tr>
<th>Caesar Salad</th>
<th>Citrus Salad</th>
<th>Baby Spinach Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Tossed Tableside -</td>
<td>Spring Mixed Field Greens, Julienne Red and Yellow Peppers, Avocado Slices with Lime and Avocado Oil, Radish Curls and Pea Shoots</td>
<td>Goat Cheese, Sweet Onions, Almonds, Apples and Sun-Dried Cherries</td>
</tr>
<tr>
<td>Crispy Romaine Lettuce with Reggiano Parmigiano and Garlic Croutons</td>
<td>Citrus Vinaigrette</td>
<td>Warm Bacon Vinaigrette</td>
</tr>
</tbody>
</table>

Traditional Caesar Dressing

Choice of Entrée:

<table>
<thead>
<tr>
<th>Chicken and Beef</th>
<th>Beef and Shrimp</th>
<th>Chicken and Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Churrasco Flat Iron Steak, Chimichurri Sauce</td>
<td>Seared Beef Tenderloin, Brandy Poire</td>
<td>Organic Breast of Chicken, Chicken Glace</td>
</tr>
<tr>
<td>Paired with Six Pepper Chicken, Lemon Butter Sauce Served with Roasted Red Potatoes and Seasonal Vegetables</td>
<td>Paired with Sautééed Jumbo Shrimp, Garlic Butter Sauce Served with Parmesan Orzo and Seasonal Vegetables</td>
<td>Paired with Fresh Black Grouper, Garlic Butter Sauce Served with Wheat Berry Rice Pilaf and Seasonal Vegetables</td>
</tr>
</tbody>
</table>
An Exceptional Dinner is Served.

**PACKAGE FOUR**

Stationed Cheese Display
- and -
Four Hors d’oeuvres

**Dinner Stations**
- Attendant Included -

Caesar Salad Station
Crispy Romaine Lettuce with Reggiano Parmigiano and Garlic Croutons
with Chicken Breast and Gulf Coast Wild Shrimp

Antipasto Display
Fresh Mozzarella, Prosciutto, Roasted Onions, Plum Tomatoes,
Roasted Peppers, Marinated Mushrooms, Artichokes and Olives

**Pasta Station**
- Chef Included -

Cheese Ravioli with Shrimp and Marinara Sauce
Penne Pasta with Meatballs and a Demi Sauce
Linguini with Julienne Chicken and Alfredo Sauce
Lavosh and Focaccia Breads

**Carving Station**
- Chef Included -

Mini Baron of Beef with Au Jus and Creamy Horseradish
- and -
Cedar Plank Salmon
Atlantic Salmon Roasted on a Wooden Plank with Chablis and Mustard Thyme Butter

Rice and Lentil Pilaf
Sautéed Jumbo Asparagus

**Fruit and Confection Fondue**
Strawberries, Pineapple, Brownie Bites, Angel Food Cake
and Rice Crispy Treats with White and Milk Chocolate
Let Them Eat Cake.
A Sweet Beginning To Happily Ever After ….

Your Perfect Wedding Cake
Just As You Conjure The Confection.

A Three-Tiered Wedding Cake Masterfully Made in Our Own Saddlebrook Pastry Shop is Included in the Wedding Package Price.
Enhanced Wedding Cakes are Available at an Additional Charge.
If You Do Not Desire a Wedding Cake, a Plated Dessert May Be Substituted.

Cake Flavors
Yellow, White, Chocolate, Marble, Red Velvet, Carrot Cake or Lemon

Cake Fillings
Vanilla Pastry Cream, Chocolate Pastry Cream, Chocolate Mousse, Cream Cheese, Jam or Lemon Filling

Cake Liquors
Frangelico, Kahlua, Malibu, Cointreau or Chambord

Cake Icings
Buttercream, Cream Cheese or Fondant

We Pride Ourselves
on Working with Each Bride Individually
to Reflect Your Unique Preferences.
Orchestrating the Perfect Wedding.
Celebrate with Your Loved Ones at Your Rehearsal Dinner ....

Enjoy an Italian Family-Style Meal

Chopped Mozzarella, Tomato and Basil Salad with Romaine Leaves and Balsamic Vinaigrette

Chicken Parmesan

Penne Pasta with Meatballs Stroganoff Style

Four Cheese Ravioli with Marinara Sauce

Homemade Selections from Our Own Saddlebrook Pastry Shop
Focaccia Bread and Sourdough Rolls

Assorted Petite Italian Pastries to include Tiramisu Squares Mini Cannolis Chocolate Covered Strawberries Mini Éclairs
Synchronize the Perfect Wedding.
Celebrate with Your Loved Ones
at Your Rehearsal Dinner ....

Enjoy a Casual Barbeque

Baby Spinach Salad Skewers
Caesar Salad Skewers

From the Grill
~ Chef Included ~

Delmonico Steaks
Six Pepper Spiced Chicken Breast

Choice of:
Garlic Mashed Potatoes
~ or ~
Roasted Fingerling Potatoes

Grilled Vegetables

Homemade Selections from Our Own
Saddlebrook Pastry Shop
Sourdough Rolls, Biscuits and Mini Cornbread Muffins

Key Lime Pie Squares
~ and ~
Petite Strawberry Shortcakes
We Appreciate Your Friendship.
Thank You to Many of Our Professional Photographers and Wedded Couples for Making this Brochure Possible.

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Jessica and Mike • 11/03/2007
Susanna and Jason • 09/06/2008
Tracey and Dwayne • 03/27/2010
Kate and Brandon • 04/10/2010
Rachael and Matthew • 05/22/2010
Kate and Dan • 04/16/2011
Jessica and Jan-Michael • 11/19/2011
Katie and George • 03/31/2012
Kelly and Jacob • 06/23/2012
Live Happily Ever After.

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