



2022 WEDDING PACKAGES

Your Dream Wedding Comes Alive at Saddlebrook

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.



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.



Our Executive Chef and Catering Manager will gladly design custom menus to fulfill your desires and meet personal or religious preferences and dietary restrictions.



Our superb culinary talents and capabilities will exceed your every expectation.





Ceremony Packages

Saddlebrook Resort offers special locations for every element of your wedding ...



Our beautiful outdoor ceremony settings include lush cypress-lined golf course ambience, wooden bridges over bay-heads and scenic natural panoramas.



Charming backdrops featuring stately marble fountains such as Fountain Terrace and Commons, or our Tropics Terrace overlooking the majestic 18th Fairway.



All ceremony packages include:

- White padded garden chairs
- One hour rehearsal*

*Scheduled based on availability

Ceremony Packages



IT STARTS WITH “I DO!”

Commons, Fountain Terrace and Tropics Terrace

\$1,800



Signature 18th Fairway

\$2,500

Prices subject to 24% Service Charge & 7% Sales Tax

Venues

CEREMONY LOCATIONS

Tropics Terrace	The Commons	Fountain Terrace	18th Fairway
Seats up to 150 Guests	Seats up to 200 Guests	Seats up to 100 Guests	Seats up to 400 Guests



RECEPTION LOCATIONS

Various elegant indoor venues suit your group to a tee. Whether an intimate gathering or a gala affair from the spectacular glass-enclosed Lagoon Pavilion or the exceptional views from Tropics Terrace.



Lagoon Pavilion

Seats up to
150 Guests

*Minimum of 100 Guests**

Tropics Terrace & Restaurant

Seats up to
100 Guests

*Minimum of 75 Guests**

*Please see your Catering Manager for available reception locations for groups larger than 250 guests.

Reception Packages

All of our packages include:

BEFORE THE “I DO”

- Food tasting for up to four guests with your Catering Manager



Reception Packages

DURING

- Bridal Party Gathering Room complete with Beverages and Hors d'Oeuvres Service

Pending availability

- Five Hour Bar Package Selection
 - Complimentary Bartender(s)
 - Complimentary Dance Floor
- Hors d'Oeuvres Package Selection
- Dinner Reception Package Selection
 - Complimentary Cake Cutting with Coffee Service

HAPPILY EVER AFTER

- Complimentary Two Bedroom Suite for the Bride and Groom on your Wedding Night



Bar Packages

CELEBRATE THE EVENING

Celebrate Your Love With Libations

Select from our Call Brand or Premium Brand Packages

Call Brand Package

Johnnie Walker Red

Jim Beam

Seagram's 7

Tanqueray

Smirnoff

Bacardi Light

House Chardonnay

House Cabernet

Premium Brand Package

Chivas Regal

Jack Daniels

Crown Royal

Bombay Sapphire

Tito's

Captain Morgan

Premium House Chardonnay

Premium House Cabernet

Both Packages Include:

Budweiser, Budweiser Light,

Yuengling, Corona,

Michelob Ultra, Heineken,

Amstel Light

Assorted Soft Drinks

Juices

Mixers

Bottled Water





Hors d'Oeuvres Package

LET THE EVENING BEGIN

Hors d'Oeuvres are Served

Stationed

A Selection of Regional American Cheeses
with Rosemary Lavosh Tiles
Sun-Dried Tomato & Feta Cheese Flatbread

Cold

Prosciutto & Melon Balls
Shrimp Shooters with Margarita Cocktail Sauce
Cheeseburger Sushi
Cucumber & Salmon Bites
California Rolls
American Kobe Flank & Asparagus Forks
Guacamole & Tortilla Chip Forks
Tuna Poke

Hot

Blue Cheese & Grape Crostini
Beef Sate with Teriyaki Sauce
Bacon Wrapped Scallops
Mini Crab Cakes with Creole Sauce
Vegetarian Stuffed Mushrooms
Coconut Shrimp with Orange Marmalade
Spinach & Artichoke Crostini
Mini Beef Wellington
Spanakopita
Spring Roll with Sweet & Sour Sauce

Reception Package One

Stationed Cheese Display

- or -

Four Hors d'Oeuvres

Choice of One Salad:

Caprese Salad

Beefsteak Tomatoes,
Burrata Cheese,
Chiffonnade Basil Leaves
Balsamic Vinaigrette

Strawberry Feta Salad

Baby Spinach, Romaine,
Baby Greens, Feta,
Strawberries
Candied Pecans
Citrus Vinaigrette Dressing

Tossed Garden Salad

Mixed Romaine and
Iceberg Lettuce with
Cucumbers, Radishes,
Tomato, Carrot Curls
Balsamic Vinaigrette
Dressing

Choice of Entrée:

**Ashley Farms Free
Range Chicken**

Golden Apple Tomato
Chutney
Rosemary Potatoes
Seasonal Vegetables

Cedar Plank Salmon

Dijon Chardonnay Glaze
Orzo Brown Rice
Cranberry Pilaf
Seasonal Vegetables

Filet Mignon

Glace de Viande
Sweet Potato Mash with
Candied Pecans
Seasonal Vegetables

\$165.00 Inclusive per person for Beer and Wine Bar

\$175.00 Inclusive per person for Call Brands Bar

\$180.00 Inclusive per person for Premium Brands Bar

Reception Package Two

Stationed Cheese Display

- and -

Four Hors d'Oeuvres

Choice of One Salad:

Wedge Salad

Baby Iceburg Wedge
Beefsteak Tomato,
Thinly Slice Red Onion,
Hard Boiled Egg, Bacon,
Blue Cheese Croutons
Blue Cheese Dressing

Caprese Salad

Beefsteak Tomatoes,
Burrata Cheese,
Chiffonnade Basil Leaves
Balsamic Vinaigrette

Ibiza Salad

Tossed Greens
Grape Tomatoes,
Asparagus Tips Artichokes,
Olives, Feta Cheese,
Tangerines
Balsamic Vinaigrette

Choice of Entrée:

Chicken Roulade

Oven Roasted Chicken Breast
Stuffed with Prosciutto,
Boursin Cheese
Spinach with Chive Demi
Wild Rice Pilaf
Seasonal Vegetables

Filet Mignon with Shrimp

Glace de Vinade
Sweet Potato Mash
Candied Bacon Seasonal
Vegetables

Asian Barbecue Sea Bass

Sweet Chili Emulsion
Red & White Quinoa,
Pilaf, Water Chestnuts,
Mandarin Oranges
Seasonal Vegetables

\$180.00 Inclusive per person for Beer and Wine Bar

\$190.00 Inclusive per person for Call Brands Bar

\$195.00 Inclusive per person for Premium Brands Bar



Reception Package Three

Stationed Cheese Display

- and -

Four Hors d'Ouvres

Choice of One Salad:

Wedge Salad

Baby Iceburg Wedge
Beefsteak Tomato,
Thinly Slice Red Onion,
Hard Boiled Egg, Bacon,
Blue Cheese Croutons
Blue Cheese Dressing

Citrus Salad

Spring Mixed Field Greens,
Julienne Red & Yellow
Peppers, Avocado Slices,
with Lime & Avocado Oil,
Radish Curls, Pea Shoots
Citrus Vinaigrette

Baby Spinach Salad

Goat Cheese,
Sweet Onions, Almonds,
Apples, Sun-Dried Cherries
Warm Bacon Vinaigrette

Choice of Entrée:

Chicken & Beef

Filet Mignon
Paired with
Six Pepper Chicken
Lemon Butter Sauce
Porcini Risotto
Seasonal Vegetables

Beef & Shrimp

Filet Mignon
Paired with Crab Stuffed
Jumbo Shrimp
Garlic Butter Sauce
Dauphinoise Potatoes
Seasonal Vegetables

Beef & Fish

Filet Mignon
Paired with Chilean Seabass
Sweet Potato Croquettes
Seasonal Vegetables

\$195.00 Inclusive per person for Beer and Wine Bar

\$205.00 Inclusive per person for Call Brands Bar

\$210.00 Inclusive per person for Premium Brands Bar

Reception Package Four

BUFFET DINNER

Stationed Cheese Display

- and -

Four Hors d'Oeuvres

Choice of One Plated Salad:

Wedge Salad

Baby Iceburg Wedge
Beefsteak Tomato,
Thinly Slice Red Onion,
Hard Boiled Egg, Bacon,
Blue Cheese Croutons
Blue Cheese Dressing

Caprese Salad

Beefsteak Tomatoes,
Burrata Cheese,
Chiffonnade Basil Leaves
Balsamic Vinaigrette

Ibiza Salad

Tossed Greens
Grape Tomatoes,
Asparagus Tips Artichokes,
Olives, Feta Cheese,
Tangerines
Balsamic Vinaigrette

Choice of One Carving Station:

Rack of Lamb

Rosemary Crusted
Minted Chimichurri Sauce

Beef Tenderloin

Espresso Rubbed
Ancho Chili Sauce

Cedar Plank Salmon

Atlantic Salmon Roasted
on Cedar Plank,
Chablis Mustard Thyme
Butter

Reception Package Four

Choice of Two Entrées:

Chicken Pappardelle

Mushroom

Sautéed Tomatoes

Marinated Artichokes

Mahi Mahi

Panko Breaded Macadamia

Lemon Butter

Herbed Parisian Potatoes

Chicken Bruschetta

Red & Yellow Grape

Tomatoes, Basil and

Parmigiano-Reggiano

Gemellia Pasta with Pesto

Short Rib

Braised Boneless Short Ribs

Parmesan Reggiano,

Fresh Thyme & Risotto

All served with

House Made Dinner Rolls with Butter

Seasonal Vegetables

\$210.00 Inclusive per person for Beer and Wine Bar

\$219.00 Inclusive per person for Call Brands Bar

\$225.00 Inclusive per person for Premium Brands Bar



Rehearsal Dinner

Choice of Salad Station

(Attendant Included)

Caesar Salad

Crispy Romaine

Shaved Parmesan

Creamy Traditional Dressing

Caprese Salad

Arugula

Buratta Cheese

Balsamic Drizzle

Stationed Entrées

(Attendant Included)

Short Rib Meatball

Au Poivre

Tater Tot Waffle

Shrimp & Pasta

Shrimp

over Radiatore Pasta

Thyme, Lemon Zest,

Pecorino Cheese

Chicken Skewers

Barbecue Chicken,

Bacon, Pineapple

Served with:

Strawberry Short Cake Trifle

House Made Dinner Rolls with Butter

Iced Tea, Coffee, Decaffeinated Coffee and a selection of Herbal Teas

\$48.00 Per Person

Pricing Subject to 24% Service Charge and 7% Sales Tax

Preferred Vendors

DJ

Grant Hemond & Associates

www.granthemond.com

727.376.8770

Masterson Dempsey

www.mastersondempsey.weebly.com

813.997.4256

Boone's Professional Events

www.boonesproevents.com

727.475.4789

FLORIST / DÉCORE

Arlene Floral & Event Designer

www.arlenefloraldesigner.net

813.714.2695

FH Weddings

www.fhweddings.com

813.390.9371

Iza Flowers

www.izasflowers.com

727.525.8024

PHOTOGRAPHY

Carrie Wildes Photography

www.carriewildes.com

813.480.0324

Aaron Lockwood Photography

www.aaronlockwoodphotography.com

727.548.7072

Brian Adams Photography

www.brianadamsphoto.com

321.206.6285

Life Long Studios

lifelongphotographystudio.com

727.491.3872

WEDDING COORDINATORS

Confetti Events

www.confettievents.net

813.434.0589

Days Remembered by ND

www.daysrememberedbynd.com

678.591.6475

Laura Detwiler Events

www.lauradetwilerevents.com

941.400.6610

Frequently Asked Questions

How do I secure my wedding date?

After a date and location is set, your Catering Manager will provide you with a contract. A signed contract and deposit is required to secure your date.

Is there a service charge and tax?

All of our wedding reception packages are INCLUSIVE of our 24% Service Charge and 7% Sales Tax.

How do my guests reserve rooms?

Your guests will be offered a special seasonal rate. Guests must call a Saddlebrook Reservationist to place their reservation.

What are the valet fees?

Overnight Valet Parking is \$23.00 per car and day parking is \$12.00 per car.

Can food and beverage be brought in from outside?

Outside Food and Beverage is not permitted in any function space at Saddlebrook Resort. Accommodations can be made for Kosher, Halal or other special meal requests.

Do you offer transportation?

If you are hosting your ceremony off site, Saddlebrook can arrange all your Transportation needs. For more information please contact our Transportation Department. 813.907.4455

Do you require a wedding planner?

A Day-Of Wedding Coordinator is required for all Weddings held at Saddlebrook Resort.

When do I need to finalize my menu?

Final menu selections and guest counts are due to your Catering Manager 10 days prior to your event.

Can the hotel deliver welcome bags?

All guest room deliveries are subject to a \$2.50 charge. Your Catering Manager will assist with these deliveries.

When can set-up begin?

Your Ceremony and/or Reception Space will be available to vendors at 9:00AM on the day of your wedding. Additional set up days are available and are subject to additional fees.

What if there is inclement weather?

An indoor back up space is reserved for all outdoor events. In the event inclement weather becomes an issue, your Catering Manager will determine a plan and designate a time when the final call will be made.

What décor does Saddlebrook provide?

Saddlebrook can provide your event with votive candles, black or beige linens & napkins and in house banquet chairs. Additional décor may be rented through Saddlebrook for an additional cost.



5700 Saddlebrook Way ♦ Wesley Chapel, FL 33543
813-907-4701 ♦ 813-973-1111
www.saddlebrook.com