

THE PENSACOLA BEACH RESORT | PENSACOLA BEACH, FLORIDA

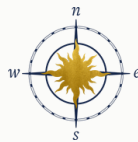
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# Coastal Gatherings. Remarkable Moments.

Weddings | Social Celebrations | Corporate Events

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Thoughtfully curated cuisine, Gulf views, and warm coastal hospitality.



*The Pensacola Beach Resort*

# A Note from Chef Tiny

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FRESH FLAVORS. THOUGHTFUL SOURCING. COASTAL CHARACTER.

At The Pensacola Beach Resort, we create coastal dining experiences inspired by the beauty and flavors of the Gulf Coast. Surrounded by sugar-white sand and emerald water, our culinary approach honors Southern coastal traditions through fresh, thoughtfully sourced ingredients.

Our menus begin in a predominantly scratch kitchen. We feature breads from local bakeries, locally sourced produce whenever possible, and Gulf seafood prepared to order. Meats are buttered in-house, and our sides, dressings, seasoning blends, stocks, and marinades are made from scratch to bring quality and flavor to every plate.

Hors d'oeuvres are handcrafted with fresh ingredients from local purveyors and herbs harvested from our gardens. Seasonal cheese and charcuterie selections feature a curated mix of domestic and imported cheeses.

We are pleased to accommodate dietary preferences and special requests. Our team looks forward to creating a memorable dining experience for you and your guests.

## From Our Kitchen

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Fresh Gulf seafood

Scratch-made accompaniments

Local ingredients when possible

Dietary requests welcomed

# Dinner Packages

THOUGHTFULLY CURATED AND BEAUTIFULLY SERVED

## The Bay

HORS D'OEUVRES  
Choose two selections

### SALAD

Fresh Garden Salad  
Classic Caesar Salad

### ENTRÉES

Butterflied Grilled Chicken  
Pork Tenderloin  
Mahi-Mahi, grilled or blackened

### ACCOMPANIMENTS

Rice Pilaf  
Ratatouille

## The Coast

HORS D'OEUVRES  
Choose two selections

### SALAD

Fresh Garden Salad  
Classic Caesar Salad  
Balsamic Strawberry Salad

### ENTRÉES

Braised Short Rib  
Roasted Chicken  
Blackened Redfish

### ACCOMPANIMENTS

Southern-Style Green Beans  
Roasted Potatoes

## The Gulf

HORS D'OEUVRES  
Choose two selections

### SALAD

Fresh Garden Salad  
Classic Caesar Salad  
Balsamic Strawberry Salad

### ENTRÉES

Blackened Grouper  
Prime Sirloin, Baseball Cut  
Grilled or Blackened Shrimp\*  
Filet Mignon\*

### ACCOMPANIMENTS

Grilled Asparagus  
Honeyed Carrots

\*Market pricing applies.

Dinnerbuffets include a 90-minute service period, buttered rolls, sweetened and unsweetened tea, and iced water.

# Captain's Choice Reception

CREATE A GENEROUS RECEPTION MENU WITH EIGHT SELECTIONS

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## Cold Hors d'oeuvres

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Olive Tapenade  
Cucumber-Smoked Salmon  
Shrimp Salad  
Marinated Melon  
Bruschetta  
Blackened Tuna  
Shrimp Cocktail  
Chickpea Red Pepper

## Hot Hors d'oeuvres

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Bacon-Wrapped Scallops  
Stuffed Mushrooms  
Buffalo Chicken  
Beef Wellington  
BBQ Chicken  
Fried Potato Wedges  
Chimichurri Meatballs  
Marinated Beef Skewers  
Balsamic Brussels Sprouts (V)  
Mini Crab Cakes  
Fried Grouper Nuggets

## Elevated Sides

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Asparagus  
Green Beans  
Fingerling Potatoes  
Brussel Sprouts  
Honeyed Carrots  
Ratatouille  
Rice Pilaf  
Pasta Salad  
Garden Salad  
Caesar Salad  
Balsamic Strawberry Salad  
Buttermilk Biscuits

## Decadent Desserts

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Caramel Cheesecake  
Carrot Cake  
Chocolate Lava Cake  
Key Lime Pie  
Lemon Bars  
Fudge Brownies  
Pecan Pie  
Bread Pudding  
Banana Pudding  
New York-Style Cheesecake

# Food Stations

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DISPLAYED PRESENTATIONS

## Shrimp Boat Display

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Lemon-dill tartar sauce and Cajun cocktail sauce

## Domestic & Imported Cheese

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Fresh fruit, crackers, and crostini

## Charcuterie Board

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Chef-selected meats and artisanal cheeses

## Vegetable Crudité

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Garden ranch dipping sauce

# Food Stations

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CHEF-ATTENDED CARVING STATIONS

## Beef Tenderloin

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Au jus, horseradish cream, and rolls

## Bone-In Sugar-Cured Spiral Ham

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Spicy mustard and biscuits

## Carolina Turkey

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Cranberry sauce and rolls

## Prime Rib Roast

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Au jus, horseradish cream, and rolls

# Open Bar Packages

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FLEXIBLE SELECTIONS FOR EVERY STYLE OF CELEBRATION

## Beer, Wine & Soda

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- House wine
- Domestic beer
- Imported beer
- Soft drinks and water

## House Package

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- Select house spirits
- House wine
- Domestic beer
- Imported beer
- Soft drinks and water

## Premium Package

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- Premium spirits
- House spirits
- House wine
- Domestic beer
- Imported beer
- Soft drinks and water

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PRICING IS BASED PER PERSON

# Cocktail Hour

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## HOSTED AND CASH BAR SELECTIONS

### Hosted Bar

House-brand cocktails

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House wine

Super-premium cocktails

Champagne

Imported beer

Domestic beer

Soft drinks and boxed water

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### SUPER-PREMIUM BRANDS

Grey Goose Vodka

Tanqueray Gin

Patrón Tequila

Bacardi Rum

Brinley Gold Shipwreck Spiced Rum

The Dalmore 12-Year Scotch

Woodford Reserve Bourbon

Jack Daniel's Whiskey

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### Cash Bar

House-brand cocktails

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House wine

Super-premium cocktails

Champagne

Imported beer

Domestic beer

Soft drinks and boxed water

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### HOUSE BRANDS

New Amsterdam Vodka

New Amsterdam Gin

Blue Chair Bay Rum

Johnnie Walker Black Label

Four Roses Bourbon

All food and beverage is subject to a 25% service charge, 7.5% sales tax, and a 1.5% SRIA fee on food and liquor items.

# LET US CREATE YOUR CELEBRATION

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Our wedding and events team would be delighted to help you create a menu tailored to your celebration.

For availability, custom menus, dietary accommodations, beverage selection, and additional enhancements, please contact our team.

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#### Please Note

Menus and pricing are subject to change. Custom selections and seasonal enhancements are available upon request.