



## Small Wedding Package for Ario Restaurant (50 guest maximum)

(This package is a dining experience and does not allow for dancing or entertainment)

Wedding Site Fee | \$3,500

Wedding Package | \$95 per person

(Drinks not included and ordered from dedicated server upon consumption)

Family-Style Appetizers

Salad

Entrée

Dessert



## Wedding Site Fee (\$3,500.00)

Reserves a Section of Beach, Lawn, or Signature Beach Chickee Hut for Wedding Ceremony

Marco Island Beach Permit for Beach Ceremony

Back-Up Space within the Resort in Case of Inclement Weather

Basic Resort Table/Chair Set-Up and Teardown for all Wedding Related Events

Event Specific Directional Signage throughout Resort

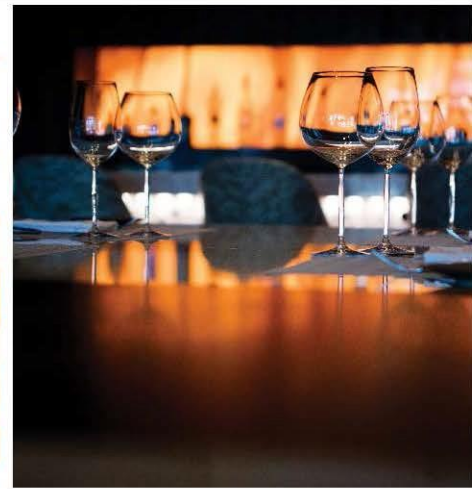
White Garden Folding Chairs for Ceremony

Shoe Table, Gift Table, Unity Table

Intimate Private Dining Room (50 Guests maximum)

Lush Semi-Private Outdoor Patio near Fire Pit (Maximum 40 Guests)

Personalized Individual Guest Printed Wedding Menu



*excite the palate upon arrival...*

### **PETITES**

*one piece per person*

**Poached Shrimp** | Cocktail Sauce, Yuzu (GF)  
**Heirloom Tomato Bruschetta** | Basil (V)  
**Roasted Mushroom on Toast** | Herbs (V)

*refresh the palate as you continue...*

### **SALAD**

**Ario Wedge** | Tomato, Bacon, Bleu Cheese, Onion (GF)

*satisfy the palate as you dine...*

### **ENTRÉES**

*select one per person*

**6 oz. Black Angus Filet** (GF)  
**Pan Roasted Joyce Farm Chicken** (GF)  
**Miso Roasted Black Cod**  
**Cauliflower Steak** (V) (GF)

### **SHARED SIDES**

*served communal style*

**Pimenton Potatoes, Macaroni & Cheese, Creamed Spinach**

*something sweet as you commence...*

### **DESSERT**

*select one per group*

**Yuzu Key Lime Pie** | Candied Lemon, Spiced Cookie  
**Ario Warm Chocolate Cake** | Soft Caramel, Cocoa Nib Nougatine

*(V) Vegetarian, (GF) Gluten Free, (N) Contains Nuts*

*25% Gratuity & 7% Tax not included ; All items are subject to change based on season and availability*



*take it to the next level...*

## MENU ENHANCEMENTS

*(Not included with package price and additional per person)  
pre-set display, served communal style*

### **CURATED CHEESE BOARD** \$15 per person

A selection of domestic and imported cheese with appropriate house made jam, fruit, and preserves

### **CHILLED CRUDITE** \$12 per person

Domestic and local vegetable with house made Pinot Noir mustard sauce (GFV)

## SPECIALTY BAR ENHANCEMENTS

*(Not included with package price and additional per person)  
2 hours maximum*

### **THE CHAMPAGNE CART**

Domestic | Piper Select Brut, Mumm Brut, Chandon Rose \$38 per person

Imported | Taittinger, Moet et Chandon, Veuve Clicquot \$65 per person

Luxury | Ruinart, Dom Perignon, Krug \$155 per person

### **GENTLEMEN's BOURBON TRAIL**

*(Consider 1 oz pour per whisky, presented on our custom board accompanied by individual tasting notes)  
\$65 per person*

Old Forester 1870 | Old Forester Birthday

Woodford Reserve Double Oaked | Woodford Mast'er Collection

Blanton's

*(V) Vegetarian, (GF) Gluten Free, (N) Contains Nuts*

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## Ario Children's Menu (Twelve and Under)

### Please Choose One per Child

Macaroni and Cheese | \$14

Filet with Carrots or French Fries | \$20

Grilled Chicken with Carrots or French Fries | \$20