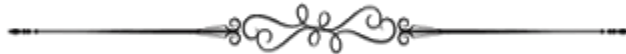


Jan. 2017

*Bon Appétit*  
RESTAURANT

*Waterfront  
Wedding Packages*



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*Bon Appétit Restaurant*  
148 Marina Plaza  
Dunedin, FL 34698  
727-733-2151  
Info@BonAppetitRestaurant.com

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# *The Bon Appétit Experience*

Bon Appétit Restaurant has been operating under the same ownership since its establishment in 1976. Located a short walk to charming downtown Dunedin, and adjacent to the Best Western Plus Yacht Harbor Inn and Dunedin Marina, Bon Appétit gives your wedding the feel of a destination wedding.

## *Your Dream Waterfront Wedding Awaits...*

Our banquet team takes pride in making every wedding that we host one to talk about for years to come. From the moment that you book with our wedding coordinators, until the last guest leaves your reception, our team will be there to answer any questions that you may have and offer any guidance that you may need to make your day perfect.

### **We can help you plan every step along the way:**

- Engagement Parties
- Ceremonies
- Bridal Showers
- Receptions
- Rehearsal Dinners
- Farewell Brunches



## **Our Venue**

***The Crystal Ballroom*** is located on the second floor of Bon Appétit Restaurant. Complete with a built-in bar, private restrooms, crystal chandeliers, and a breathtaking panoramic view of St. Joseph's Sound, Honeymoon Island, and Caladesi Island, the Crystal Ballroom is the perfect backdrop for your waterfront wedding. We can accommodate your party of any size, from two to 200 guests.

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***The Sunset Pier*** is our private outdoor pier, located on the west side of the restaurant. It is the perfect setting for an outdoor, waterfront wedding ceremony or cocktail party. The Sunset Pier can accommodate up to 80 guests. If you're lucky, the local pod of dolphins may just crash your party!

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# *The Wedding Ceremony*

*Bon Appétit has two ceremony locations...*

## **The Sunset II Room**

*Indoor Ceremony*

### **Includes the Following:**

- \* White Aisle Runner
- \* Four Column Arch decorated with flowing fabric
- \* 40 Chair Set-Up (Additional chairs available to rent)  
(85 chairs max.)
- \* 40 Chair Covers: You Choose the Color
- \* On-site ceremony coordination assistance
- \* Recommended Officiants List

**\$995 ++**

*Ceremony time includes 30 minutes for your guests to arrive and 30 minutes for the ceremony itself.*

(One-Hour Total Usage)

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## **The Sunset Pier**

*Outdoor Ceremony*

### **Includes the Following:**

- \* Traditional White Lattice Garden Arch decorated with flowing fabric
- \* 40 White Garden Chair Set-Up (Additional chairs available to rent)  
(80 chairs max.)
- \* Cucumber or Lemon Infused Water Station
- \* Champagne Toast on Pier following the Ceremony (40 guests)  
(Additional champagne can be purchased for extra guests)
- \* On-site ceremony coordination assistance
- \* Recommended Officiants List

**\$1,250 ++**

*Ceremony time includes 30 minutes for your guests to arrive and 30 minutes for the ceremony itself.*

(One-Hour Total Usage)

20% Service Charge and 7% Sales Tax will be applied to all charges

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# *Bon Appétit Special Reception Package*

## *~ Cocktail Hour ~*

- Two Hours of Unlimited Open Bar with Well Brand Liquor, Beer, Wine, and Soda  
*Call & Premium Brand Liquor Upgrade Available (Please Inquire for Pricing)*
- Fruit and Cheese Display with Assorted Breads & Crackers
- Choice of Four Butler-Passed Hors d'oeuvres  
*(Please Refer to Our Hors d'oeuvres List for Selections)*

## *~ Dinner ~*

### *To Start:*

Champagne Toast for You & Your Guests

### *First Course:*

Mixed Garden Salad with Cucumbers & Tomatoes, tossed in a Burgundy Vinaigrette  
Served with French Bread Rolls & Butter

### *Second Course (Plated or Buffet):*

- Roast Prime Rib of Beef Au Jus
  - Chicken Italiano, Chicken Marsala, or Chicken Piccata *(Please Choose One)*
  - Gulf Mahi Mahi or Salmon Filet Sautéed with Parsley Lemon Butter *(Please Choose One)*
- All Entrees Served with Chef's Choice Potato and Vegetable of the Season*

### *Third Course:*

Wedding Cake or Specialty Dessert

### *Beverages:*

Gourmet Coffee Station with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels, and  
Assorted Herbal Hot Tea Station with Lemon Wedges

### *Enhancements Included with Your Package*

- Dance Floor • Gold or Silver Charger Plates • In-House Centerpieces • Table & Napkin Linen
- Chair Covers & Sashes • Complimentary Valet Parking • Set Up and Take Down Service
- Recommended Vendor List • Coordination for Your Event • Entire Banquet Service Team

**\$99.00 per person**

Children Under 12: \$32.00      Young Adults (ages 13-20): \$84

20% Service Charge and 7% Sales Tax will be applied to all charges

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# Bon Appétit Deluxe Reception Package

## ~ *Cocktail Hour* ~

- Three Hours of Unlimited Open Bar with Well Brand Liquor, Beer, Wine, and Soda  
*Call & Premium Brand Liquor Upgrade Available (Please Inquire for Pricing)*
- Fruit and Cheese Display with Assorted Breads & Crackers
- Choice of Four Butler-Passed Hors d'oeuvres  
*(Please Refer to Our Hors d'oeuvres List for Selections)*

## ~ *Dinner* ~

### *To Start:*

Champagne Toast for You & Your Guests

### *First Course:*

Mixed Garden Salad with Cucumbers & Tomatoes, tossed in a Burgundy Vinaigrette  
Served with French Bread Rolls & Butter

### *Second Course (Plated or Buffet):*

- Roast Prime Rib of Beef Au Jus or Roast Sirloin
- Chicken Italiano, Chicken Marsala, or Chicken Piccata, or Coq Au Vin *(Please Choose One)*
- Gulf Mahi Mahi or Salmon Filet Sautéed with Parsley Lemon Butter *(Please Choose One)*

*All Entrees Served with Chef's Choice Potato and Vegetable of the Season*

### *Third Course:*

Wedding Cake or Specialty Dessert

### *Beverages:*

Gourmet Coffee Station with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels, and  
Assorted Herbal Hot Tea Station with Lemon Wedges

### *Enhancements Included with Your Package*

- Dance Floor • Gold or Silver Charger Plates • In-House Centerpieces • Table & Napkin Linen
- Chair Covers & Sashes • Complimentary Valet Parking • Set Up and Take Down Service
- Recommended Vendor List • Coordination for Your Event • Entire Banquet Service Team

**\$109.00 per person**

Children Under 12: \$32.00    Young Adults (ages 13-20): \$84

20% Service Charge and 7% Sales Tax will be applied to all charges

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# Bon Appétit Ultimate Reception Package

## ~ *Cocktail Hour* ~

- Four Hours of Unlimited Open Bar with Call Brand Liquor, Beer, Wine, and Soda  
*Premium Brand Liquor Upgrade Available (Please Inquire for Pricing)*
- Fruit and Cheese Display with Assorted Breads & Crackers
  - Choice of Four Butler-Passed Hors d'oeuvres  
*(Please Refer to Our Hors d'oeuvres List for Selections)*
- Choice of One Chef's Station: Miniature Pepper Steaks *or* Smoked Salmon Crostini

## ~ *Dinner* ~

### *To Start:*

Champagne Toast for You & Your Guests *and*  
Chocolate Dipped Strawberries

### *First Course:*

Mixed Garden Salad with Cucumbers & Tomatoes, tossed in a Burgundy Vinaigrette  
Served with French Bread Rolls & Butter

### *Second Course (Plated or Buffet):*

- Roast Prime Rib of Beef Au Jus, Roast Sirloin, or Tenderloin of Beef
  - Chicken Italiano, Chicken Marsala, or Chicken Piccata, Napoleon, or Coq Au Vin *(Select One)*
  - Gulf Mahi Mahi or Salmon Filet Sautéed with Parsley Lemon Butter *(Please Choose One)*
- All Entrees Served with Chef's Choice Potato and Vegetable of the Season*

### *Third Course:*

Wedding Cake or Specialty Dessert

### *Beverages:*

Gourmet Coffee Station with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels, and  
Assorted Herbal Hot Tea Station with Lemon Wedges

### *Enhancements Included with Your Package*

- Dance Floor • Gold or Silver Charger Plates • In-House Centerpieces • Table & Napkin Linen
  - Chair Covers & Sashes • Complimentary Valet Parking • Set Up and Take Down Service
- Recommended Vendor List • Coordination for Your Event • Entire Banquet Service Team

**\$139.00 per person**

Children Under 12: \$32.00    Young Adults (ages 13-20): \$119

20% Service Charge and 7% Sales Tax will be applied to all charges

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# *Bon Appétit Cocktail Party Package*

## *~ Cocktail Hour ~*

- Two Hours of Unlimited Open Bar with Well Brand Liquor, Beer, Wine, and Soda  
*Call & Premium Brand Liquor Upgrade Available (Please Inquire for Pricing)*
- Fruit and Cheese Display with Assorted Breads & Crackers
  - Choice of Four Butler-Passed Hors d'oeuvres  
*(Please Refer to Our Hors d'oeuvres List for Selections)*

## *~ Dinner ~*

Choice of Four Displays or Stations for the Entrée  
*(Please Refer to Our Displays & Stations List for Selections)*

## *~ Dessert ~*

Wedding Cake or Specialty Dessert

## *Beverages*

Gourmet Coffee Station with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels, and Assorted Herbal Hot Tea Station with Lemon Wedges

## *Enhancements Included with Your Package*

- Dance Floor • Gold or Silver Charger Plates • In-House Centerpieces • Table & Napkin Linen
  - Chair Covers & Sashes • Complimentary Valet Parking • Set Up and Take Down Service
  - Recommended Vendor List • Coordination for Your Event • Entire Banquet Service Team

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**\$99.00 per person**

Children Under 12: \$32.00    Young Adults (ages 13-20): \$84

20% Service Charge and 7% Sales Tax will be applied to all charges

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## *Butler Passed Hors d'Oeuvres*

*Your Bon Appétit Packages Includes Any Four of the Following Butler Passed Hors d'Oeuvres:*

- Asparagus wrapped with Smoked Salmon
- Baked Chicken Cordon Bleu Bites with Dijon Mustard Dressing
  - Broiled Crabmeat Herb-Stuffed Shrimp
- Button Mushroom with Spinach and Feta Cheese
- Cherry Tomatoes with Herbed Cheese and Roasted Walnuts
- Chilled Melon with Imported Prosciutto di Parma
- Five Spice Tuna with Cucumber Wasabi Relish
- Jalapeño Peppers stuffed with Cream Cheese
- Maine Lobster Canapé with Cognac Dressing
- Mini Beef Wellington with Sauce Béarnaise
  - Mini Brie En Croute with Raspberries
- Mini Lump Crab Cakes with Creole Rémoulade Sauce
- Scotch Smoked Salmon Canapé with Mustard Dill and Caper Mayonnaise
- Skewer of Mozzarella, Artichoke & Sun-Dried Tomato with Pesto
  - Spanakopita with Yogurt and Cucumber Dip
  - Spiced Sausage Filled Mushroom Caps
- Strawberry with Boursin Cream Cheese and Orange Honey
- Veggies in a Glass with Herbed Goat Cheese

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# *Displays and Stations*

- \* Assorted **Seasonal Vegetables** served with Cucumber Dill Sauce
- \* Fresh **Fruit and Cheese** Display with Assorted Crackers and Breads
- \* **Yukon Gold Mashed Potato Martini Bar** with Chives, Butter, Crumbled Bacon, Assorted Cheeses, and Sour Cream
- \* **Bruschetta Display:** Olive Tapenade, Eggplant Caviar, Guacamole, Shrimp & Artichoke Dip, Fresh Tomato Salsa, Herbed Goat Cheese & Feta Cheese, with Rustic Breads and Crackers
- \* **Antipasto Display:** Assorted Salamis, Pepperonis, Mozzarella, Provolone, Cherry Tomatoes, Basil Pesto, Balsamic Syrup, Artichokes, Anchovy Filets, Marinated Olives, Tuna in Olive Oil, Garbanzo Bean Salad, Roasted Red Peppers with Rustic Breads and Crackers
- \* **Scotch Smoked Salmon** with Dill Dressing, Capers, Onions, Sour Cream, Chopped Egg, Rye Point & Melba Toast
- \* **Jumbo Gulf Shrimp** with Brandy and New Orleans Rémooulade Sauce
- \* **Miniature Pepper Steaks**, pan-seared and served with Green Peppercorn Sauce on Crostini
- \* **Petit Lamb Chops** sautéed with Classic Béarnaise Sauce
- \* Hand-Tossed Fresh **Caesar Salad** Station
- \* **Chef's Pasta Station:** Cheese Tortellini with Classic Alfredo Sauce and Penne Rigatoni Pasta with Tomato Basil Sauce
- \* **Taco Station:** Crispy Corn or Soft Flour Tortillas, Chili Spiced Ground Beef, Pico de Gallo Salsa, Guacamole, Cheddar and Monterey Jack Cheeses, Sour Cream, Lime, and Jalapeños
- \* **Carved Ahi Tuna** with Avocado Relish, Caramelized Ginger Shallots, Wasabi Paste, Wasabi Aioli, and Cilantro Garlic Dressing, with Toasted Croutons and Breads
- \* **Roast Carved Turkey Breast** served with Petit French Bread, Orange-Cranberry Relish, and additional condiments
- \* **Roast Carved Pork**, rubbed with Caraway & Marjoram spice, served with Creamy Dijon Dressing, Petit French Bread and additional condiments
- \* **Roast Carved Prime Rib or Beef** served with Creamy Horseradish Sauce, Petit French Bread and additional condiments

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# Testimonials



“Bon Appétit was extremely professional and easy to work with. The Ballroom has a very big "WOW" factor when guests walk in, as the huge windows on every wall provide a stunning view of the water. It couldn't have been more beautiful. The appetizers and dinner were DELICIOUS. They were so kind and accommodating in every way that night.”

“Everything was **WONDERFUL!** We could not have been more pleased with the dinner and with our coordinator's support.”

“We wanted to thank you for making our special day perfect! Everyone had a great time, the food was the best and the servers did a wonderful job! We will certainly recommend Bon Appétit in the future.”

“I cannot thank you and your team enough for all you did to make my wedding day come true. It was absolutely perfect in every way. The ballroom looked perfect and exactly what I had imagined. You were so incredibly helpful and accommodating throughout the whole planning process. Everyone was so helpful and involved from the beginning of the day to when we were packing things up at the end of the night. It couldn't have gone smoother. All of our guests had an incredible time and couldn't stop talking about the delicious food and beautiful venue. Thank you again for making this perfect day a reality.”

## Connect With Us

... To start planning your dream wedding!

### **Bon Appétit Restaurant**

148 Marina Plaza

Dunedin, FL 34698

727-733-2151 ext. 2

[Info@BonAppetitRestaurant.com](mailto:Info@BonAppetitRestaurant.com)

[www.BonAppetitWeddings.com](http://www.BonAppetitWeddings.com)