The Luce

Wedding Guide

2026 SEASON – SERVICES AND PRICING

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Wedding Ceremony Tiers

CEREMONY PACKAGES	TIER 1	TIER 2	TIER 3
PACKAGE COST	**$2,800**	**$3,500**	**$4,000**
PACKAGE VALUE	**$4,300**	**$5,400**	**$6,400**
Property Coordinator	❤	❤	❤
Bridal Getting Ready Room	❤	❤	❤
Bridal Suite Bellini Bar for 10 Guests		❤	❤
Ceremony Chairs up to 100 Guests	❤	❤	❤
Wedding Arch	❤	❤	❤
Citrus-Infused Water Station	❤	❤	❤
Inclement Weather Backup	❤	❤	❤
Ceremony Rehearsal Walk-Through	❤	❤	❤
Welcome Amenity for Newlyweds	❤	❤	❤
Welcome Amenity for Two Additional Guests			❤
Late Night Turndown Treat		❤	❤
Complimentary Night for the Newlyweds			❤
Poolside Cabana		❤	
Poolside Cabana with $100 FandB Credit			❤
Sunset Cruise for Newlyweds			❤
The Luce Planning Guide	❤	❤	❤
Courtyard Ceremony	❤		
Partial View Beach Ceremony (Add On $400)		❤	
Ocean View Beach Ceremony (Add On $600)			❤

Plated and Buffet Package Tiers

PLATED DINNER PACKAGES	TIER 1	TIER 2	TIER 3
PACKAGE COST	**$165**	**$190**	**$225**
4-Hour Classic Bar	❤	❤	❤
House Champagne Toast	❤	❤	❤
Two Hors d'Oeuvres			❤
Cheese and Crudité Display	❤	❤	❤
First Course – Choice of Appetizer or Salad		❤	❤
Choice of (2) Entrées	❤	❤	
Choice of (3) Entrées			❤
Premium Plated Dinner Selection Fee Waived			❤
Wedding Cake	❤	❤	❤
Table Wine Service	❤	❤	❤

BUFFET DINNER PACKAGES	TIER 1	TIER 2
PACKAGE COST	**$175**	**$200**
4-Hour Classic Bar	❤	❤
House Champagne Toast	❤	❤
Cheese and Crudité Display	❤	❤
Two Hors d'Oeuvres		❤
Choice of (1) Salad	❤	❤
Choice of (2) Sides	❤	
Choice of (3) Sides		❤
Choice of (2) Entrées	❤	❤
Prime Rib Carving Station (Chef Attendant Required)		❤
Wedding Cake	❤	❤
Table Wine Service	❤	❤

Rehearsal Dinners

Rehearsal Dinners

All buffets require a minimum of 25 guests.

All rehearsal buffets include freshly ground house-blend coffee, decaffeinated coffee, and a selection of organic herbal teas.

TO HAVE AND TO HOLD

Coleslaw, Pasta Salad, Country Potato Salad | Salad Bar with Mixed Greens, Red Onion, Croutons, Parmesan Cheese, and Duo of Dressings | Roasted Pork Loin with Tamarind Glaze | Smoked Sausage with Ancho BBQ Sauce | Grilled Chicken Breast with Key Lime Cream | Corn on the Cob | Wedge-Cut Seasoned Steak Fries

$70 Per Person

TACOS BEFORE VOWS

House-made Guacamole | Shredded Lettuce | Pico de Gallo | Roasted Corn Salsa | Lime Segments | Fresh Cilantro | Carne Asada with Cilantro-Lime Sauce | Chipotle Chicken Tinga | Cheese Quesadillas | Tomato Rice | Refried Beans | Warm Corn and Flour Tortillas

$70 Per Person

FROM THIS DAY FORWARD

Tomato, Red Onion, and Fresh Mozzarella Salad with Balsamic Vinaigrette | Hearts of Romaine and Grape Tomatoes with Shaved Parmesan Cheese, and Creamy Caesar Dressing | Rigatoni Pasta with Fresh Tomato Basil Marinara Sauce | Cheese Tortellini with Parmesan Cream Sauce | Chicken Parmesan | Italian Herb-Rubbed Flank Steak | Fresh Seasonal Vegetables

$80 Per Person

HEARTS BY THE SEA

Shrimp and Calamari Ceviche | Salad Bar with Garden Tossed Greens, Carrots, Cucumbers, Cherry Tomatoes, Red Onions, Mushrooms, Olives, Croutons, and Parmesan Cheese | Duo of Dressings | Sole Meunière Stuffed with Crabmeat and Champagne Beurre Blanc | Sirloin Steak with Porcini Mushroom Demi-Glaze | Rice Pilaf | Garlic-Roasted Potatoes | Roasted Vegetables

$85 Per Person

A TOAST TO FOREVER

Grilled Chili-Lime Marinated Steak and Chipotle Marinated Grilled Chicken for Tacos | Grilled Bermuda Onions, Roasted Peppers, Tomato Mole | Cheese Enchiladas | Refried Beans | Tomato and Cilantro Rice | Corn and Flour Tortillas | Tri-Color Chips | Queso | Pico de Gallo | Guacamole | Salsa and Crema

$75 Per Person

SUNSET ON THE SHORE

Shrimp and Calamari Ceviche | Salad Bar with Garden Tossed Greens, Carrots, Cherry Tomatoes, Red Onions, Mushrooms, Olives, Croutons, and Parmesan Cheese | Grilled Mahi-Mahi with Lemon Cream Sauce | Seafood Paella | Saffron Potatoes | Roasted Vegetables | Warm Bread and Butter

$98 Per Person

Getting Ready

Getting Ready

All breakfast buffets include freshly ground house blend coffee, decaffeinated coffee, and a selection of organic herbal teas.

MORNING GLOW

Fresh fruit platter
Assorted mini muffins
Granola, yogurt and berries parfaits
Breakfast pastries

$38 Per Person

BREAKFAST ENHANCEMENTS

Priced Per Person

Pancakes and maple syrup **$9**
Cinnamon french toast and maple syrup **$9**
Assorted finger breakfast sandwiches **$12**
Assorted donuts **$8**
Individual yogurts **$6**
Breakfast sandwiches **$12**
Assorted mini-quiches **$11**
Breakfast burritos with chicken sausage, eggs, and cheese **$11**

FOREVER STARTS HERE BRUNCH

Fresh fruit platter
Avocado toast with cherry tomatoes, pickled onion on sourdough
Assorted mini muffins
Granola, yogurt and berry parfaits
Assorted croissant breakfast sandwiches

$45 Per Person

THE GETTING READY GRAZE

Tea sandwiches (salmon mousse and cucumber on wheat bread, chicken salad on white bread)
Caprese skewers (mozzarella, tomato, and basil)
Mini quiches (spinach and cheese, bacon and onion)
Fresh seasonal vegetable display with hummus and dips

$50 Per Person

LUCE SIGNATURE CIGAR BOX

All wedding packages include the luce hotel cigar box, featuring eight premium maduro or connecticut cigars elegantly presented in a custom-branded keepsake box.

During your reception, a signature humidor display will also be available, allowing guests to purchase cigars à la carte or for couples to pre-purchase at $15 each.

For a personalized touch or larger celebrations, inquire about our exclusive package deals and group pricing options.

Hors d'Oeuvres

Hors d'Oeuvres

Selections are priced per person.

Orders must be placed with a minimum quantity of 100 pieces.

Add $2 per person for an elevated butler-passed experience.

HOT HORS D'OEUVRES

Black Bean Empanadas **$4** v
Coconut-Crusted Shrimp with Sweet Chili Sauce **$6**
Spinach and Feta Triangles in Crisp Phyllo Dough **$6**
Sweet and Sour, Cilantro-Garlic Shrimp Shooters **$6** gf
Short Rib Empanadas **$7**
Asian Chicken Skewers **$7** gf
Asparagus-Stuffed Wild Mushroom Cups **$7** v
Chorizo-Stuffed Wild Mushroom Caps **$8** gf
Spinach and Brie Quiche **$8**
Grilled Beef Kebabs **$9** gf
Bacon-Wrapped Scallops **$10** gf
Shrimp-Stuffed Mushroom Cups **$10**
Slow-Braised Short Rib with Jalapeño Polenta **$10** gf
Mini Crab Cakes with Chipotle Aioli **$16**
Herb-Rubbed Baby Lamb Chops **$18** gf

COLD HORS D'OEUVRES

Olive Tapenade over Cucumber Canapé **$4** v
Beef Tartare on Phyllo Shell **$5**
Watermelon Pico De Gallo over Cucumber Canapé **$6** v
Roasted Peppadew, Stuffed with Garlic and Fresh Herb Cheese **$7** gf
Artichoke Mousse with Sun-Dried Tomatoes on Phyllo Shell **$7**
Lobster Medallion with Avocado Mousse **$8** gf
Fresh Mozzarella and Marinated Tomato Crostini **$8**
Goat Cheese, Sun-Dried Tomatoes and Olives on Endives **$8** gf
Prosciutto-Wrapped Asparagus **$9** gf
Jumbo Chilled Shrimp Shooter with Mango Cocktail Sauce **$10** gf
Smoked Scottish Salmon Mousse with Capers on Phyllo Shell **$10**
Smoked Chicken Salad with Mango and Pecans on Phyllo Shell **$10**
California Sushi Roll with Soy, and Wasabi Cream Sauce **$12** gf
Shrimp Salpicón with Guacamole Shooter **$12**
Tuna Tartare on Cucumber Canapé **$14** gf

Reception Displays

Reception Displays

A minimum of 25 guests is required.

Menu selections will be fulfilled based on the final guest guarantee.

Add $2 per person for elevated butler-passed experience.

SEASONAL FRUIT TRAY — $20 Per Person
Seasonal fresh fruits and berries

GARDEN VEGETABLE CRUDITÉ — $20 Per Person
Seasonal fresh vegetables, sun-dried tomato aioli, buttermilk herb dip, jalapeño ranch

FRESH GUACAMOLE — $25 Per Person
Crushed avocados, lime, cilantro, red onion, jalapeños, pico de gallo, salsa roja, salsa verde, crispy corn tortilla chips

SHRIMP COCKTAIL STATION — $25 Per Person
Chilled jumbo shrimps, capers, mango cocktail sauce, horseradish, sriracha mayo, lemon segments

DOMESTIC CHEESE DISPLAY — $23 Per Person
An array of international and boutique local cheeses, assorted breads, and crackers

CHARCUTERIE DISPLAY — $30 Per Person
Cured meats, marinated olives, red wine picked onions, mustard, crusty bread and crackers, artisan cheeses, nuts, dried fruits, berries

MEDITERRANEAN DISPLAY — $35 Per Person
Assorted crudités, hummus, tzatziki, olives, feta cheese, pita bread

CEVICHE AND CRUDO BAR — $40 Per Person
Local fish ceviche, tuna tartare, ponzu salmon, crispy pita, parmesan crostini, sliced cucumber

SUSHI BOAT — $MKT Per Display
100 assorted sushi chef selection, soy sauce, wasabi, pickled ginger

SEAFOOD BAR — $MKT Per Display
Oysters and clams on the half shell, shrimp cocktail, crab legs, fish ceviche, tuna tartare, poached lobster with crème fraîche, cocktail sauce, champagne mignonette, and seaweed salad

Wedding Packages

Inclusive Plated Dinner Package

All plated dinners and buffet meals include freshly brewed tea and coffee.
A minimum of 25 guests is required.

EVER AFTER

4-Hour Classic Bar
Cheese and Crudité Display
House Champagne Toast
Choice of (2) Entrées
Table Wine Service
Wedding Cake

$165 PER PERSON

HAPPILY YOURS

4-Hour Classic Bar
Cheese and Crudité Display
House Champagne Toast
Choice of App or Salad
Choice of (2) Entrées
Table Wine Service
Wedding Cake

$190 PER PERSON

FOREVERMORE

4-Hour Classic Bar
Cheese and Crudité Display
Two Hors d'Oeuvres
House Champagne Toast
Choice of App or Salad
Choice of (3) Entrées
Premium Plated Dinner Selection Fee Waived
Table Wine Service
Wedding Cake

$225 PER PERSON

Plated Dinner Selections

FIRST COURSE APPETIZER OR SALAD

Add $10 per person; fee waived for tier 2 and tier 3 packages.
Choose one of the following alternatives.
A minimum of 25 guests is required.

APPETIZERS

Wild Mushroom Cup Stuffed with Chorizo
Blue cheese and a red wine sauce reduction

Slow Braised Short Rib
Jalapeño polenta cake and chipotle aioli

Lump Crab Cakes
Roasted tomato and mango salsa with cucumber slaw

Grilled Honey Glazed Jumbo Prawns
Served with parmesan crostini and watermelon pico

SALADS

Fresh Mozzarella Salad
Heirloom tomato and basil with honey balsamic reduction

Grilled Organic Peach Salad
Organic mixed greens, candied pecans, goat cheese, honey-thyme vinaigrette

Caesar Salad
Romaine lettuce, cherry tomatoes, garlic croutons, shaved parmesan cheese, caesar dressing

Spinach and Blue Cheese Salad
Red onion, heirloom tomatoes, shredded carrots, raspberry poppy seed dressing

Greek Salad
Mixed greens, cucumbers, roasted red peppers, kalamata olives, cherry tomatoes, feta cheese, lemon and oregano vinaigrette

Plated Dinner Selections Cont.

All plated dinners and buffet meals include freshly brewed tea and coffee.
A minimum of 25 guests is required.

THIRD COURSE MAIN ENTRÉE SELECTION

Menu selections should be made according to the wedding package you have selected.

Roasted Airline Chicken Breast
Lemon and rosemary creamy reduction

Asparagus Stuffed Chicken Breast
Roasted red pepper coulis

Grilled Sirloin Steak
Creamy green peppercorn sauce

Mahi-Mahi Fillet
Champagne beurre blanc

Roasted Salmon
Citrus dill sauce

Jumbo Shrimp Scampi with Papaya

Roasted Double Cut Port Chop
Onion-thyme reduction

PREMIUM SELECTIONS

Premium plated dinner selections tier 3 fee waived.

Slow-Braised Short Rib Ossobuco
Pinot noir cream sauce
($15 additional per person)

Grilled Filet Mignon
Roasted shallot-red wine reduction
($15 additional per person)

Pan Seared Sea Bass, Key Lime Butter
($20 additional per person)

Meyer Lemon and Butter Confit Lobster Tail
($25 additional per person)

ENTRÉE ACCOMPANIMENTS

Your choice of (1) starch and (1) vegetable of the following alternatives

STARCHES

Chives and Garlic Duchess Potatoes
Truffle Whipped Yukon Potatoes
Herb-Roasted Fingerling Potatoes
Wild Rice Pilaf
Coconut Rice
Sweet Potato Puree
Creamed Celery Root

VEGETABLES

Grilled Asparagus
Charred Broccolini
Curried Cauliflower
Braised Swiss Chard
Citrus Baby Carrots
Green Bean Almondine
Jalapeño Polenta Cake

WEDDING CAKES

Please contact Sweet Divas to schedule your tasting.

Contact information can be found in the vendor list.

Inclusive Buffet Dinner Package

All plated dinners and buffet meals include freshly brewed tea and coffee.
A minimum of 25 guests is required.

CHERISHED

4-Hour Classic Bar
Cheese and Crudité Display
House Champagne Toast
Choice of (1) Salad
Choice of (2) Sides
Choice of (2) Entrées
Table Wine Service
Wedding Cake

$175 PER PERSON

TREASURED

4-Hour Classic Bar
Cheese and Crudité Display
Two Hors d'Oeuvres
House Champagne Toast
Choice of (1) Salad
Choice of (3) Sides
Choice of (2) Entrées
Prime Rib Carving Station (Chef Attendant Required)
Table Wine Service
Wedding Cake

$200 PER PERSON

Buffet Dinner Selections

Menu selections should be made according to the wedding package you have selected.

SALADS

Caesar
Romaine, parmigiano reggiano, grape tomatoes, garlic herb croutons, caesar dressing

Goat Cheese and Berries
Field greens, berries, cherry tomatoes, candied walnuts, crumbled goat cheese, sun-dried cherry vinaigrette

Caprese Chopped Salad
Baby arugula, cherry tomatoes, baby buffalo mozzarella, cucumbers, red onions, pesto-balsamic vinaigrette

Spinach and Artichokes
Baby spinach, artichoke hearts, almonds, smoked gouda, white balsamic vinaigrette

Mediterranean
Baby greens, grape tomatoes, kalamata olives, european cucumbers, crispy capers, red onions, pepperoncini, feta cheese, oregano vinaigrette

Blue Cheese
Iceberg lettuce, bacon, blue cheese crumbled, cherry tomatoes, pickled red onions, avocado dressing

MAIN ENTRÉE SELECTIONS

Roasted Chicken Breast with Rosemary Cream Sauce

Grilled Chicken Breast with Red Pepper Coulis

Dry-Rubbed Pork Loin with Tamarind Demi Glaze

Roasted Pork with Island Mojo

Grilled Flank Steak with Mushrooms Cream Sauce

Skirt Steak with Chimichurri

Slow-Cooked Short Rib with Espagnole Sauce

Roasted Salmon with Citrus Dill Sauce

Mahi-Mahi Fillet with Champagne Beurre Blanc

Pan-Seared Red fish with Lemon-Capers Sauce

SIDES

Roasted Garlic Mashed Potatoes

Herb-Roasted Fingerling Potatoes

Sweet Plantains in Sugar Cane Almibar

Wild Rice Pilaf

Green Rice

Citrus Quinoa

Charred Broccolini

Citrus Baby Carrots

Curried Cauliflower

Spaghetti Squash

Seasonal Roasted Vegetables

WEDDING CAKES

Please contact Sweet Divas to schedule your tasting.
Contact information can be found in the vendor list.

Carving Boards and Action Stations

LITTLE GUESTS

Ages 12 and under include a sober bar.
All meals are served with a fruit cup.
$50.00 per child

Beef and Cheese Sliders
Brioche bun, french fries, ketchup

Chicken Fingers
French fries, ketchup and honey mustard

Grilled Chicken
Jasmin rice, melted butterr

Mac and Cheese
Elbow macaroni, creamy cheddar sauce

Fish Fillet
Mahi-mahi, roasted broccoli, key lime butter

CELEBRATION STATIONS

Minimum of 25 guests.
Menu selections will be fulfilled based on the final guest guarantee.
Chef attendant required, fee $200 per station

Pasta Station — **$50 Per Person**
Penne pasta, spinach and cheese tortellini pasta,
tri-colored spiral pasta, bolognese sauce,
basil pesto sauce, garlic cream sauce.

Toppings: Grilled chicken, shrimp, mushrooms,
broccoli florets, diced onions, roasted peppers,
kalamata olives, basil, bacon, parmesan cheese

Oysters Station — **$MKT Per Person**
Local oysters, cocktail sauce, lime segments,
hot sauce, crispy capers, sweet red peppercorn

Paella Station — **$75 Per Person**
Seafood, beef, and, vegetarian paella

SIGNATURE CUTS

Carved items are served with appropriate condiments and silver dollar rolls.
A minimum of 25 guests is required. Menu selections will be fulfilled based on
the final guest guarantee. A chef attendant is required; fee $200 per station.

Angus Beef Tomahawk — **$325**
Serves 8 guests per tomahawk

Angus Beef Tenderloin — **$850**
Serves 12-15 guests per tenderloin

Whole Smoked Pig — **$2,000**
Serves 50-55 guests per whole pig

Prime Rib — **$900**
Serves 25-30 guests per prime rib

Beef Brisket — **$725**
Serves 15-20 guests per brisket

Whole Red Fish or Salmon — **$300**
Serves 8-10 guests per red fish

Late Night Bites and Sweets

Menu selections will be fulfilled based on the final guest guarantee.
A minimum of 25 guests is required.

AFTER PARTY

Street Tacos — $36 Per Person

Chicken Tinga. Beef Barbacoa, Lime, Cilantro, Red Onion, Jalapeños, Salsa Roja, Salsa Verde, Corn and Flour Tortillas

Sliders and Fries — $38 Per Person

Angus Beef Slider, Chicken Slider, Baby Portobello Slider, Brioche Slider Bun, Fries

Toppings: American, Swiss and Cheddar Cheese, Shredded Lettuce, Slice Tomato and Onion, Avocado Spread, Dill Pickles, Mayonnaise, Ketchup, Yellow Mustard

White Truffle Macaroni And Cheese Station — $25 Per Person

White Truffle and Cheddar Farfalle Pasta, Garlic Parmesan Tri-Color Spiral Pasta, Melted American Elbow Pasta

Toppings: Grated Parmesan Cheese, Chopped Bacon, Diced Ham

Frankie's Pizza Station — $35 Per Person

Choice of (3) Options: Artisanal Pizza Crust or Artisanal Gluten-Free, Pepperoni, Four Cheese, Buffalo Chicken, Prosciutto, Meat Lovers, Vegetarian

Sauces: Pomodoro, White Bechamel, Pesto, Olive Oil

Toppings: Grated Parmesan, Granulated Garlic, Oregano, Red Pepper Flakes

Martini Mashed Potato Bar — $25 Per Person

Yellow Potato, Sweet Potato, Purple Potato

Toppings: Ground Beef, Shredded Chicken Stew, Seafood Salpicon, Bacon, Diced Ham, Four Cheese Blend, Sour Cream, Bell Peppers, Carrots, Steamed Broccoli, Chives

SWEET INDULGENCE

Mini Dessert Display — $22 Per Person

Assorted Tortes, Tartlets, Petit Fours and Mini Pastries

Sweet Things — $25 Per Person

Chocolate Truffles, Chocolate Dipped Strawberries, Mini Chocolate Cake, Chocolate Biscotti and White and Dark Chocolate Mousse

Chocolate Love Affair — $30 Per Person

Melted Milk Chocolate Fondue with Strawberries, Marshmallows, Bananas, Pound Cake and Pineapple Slices

Sweet Treats to Nibble

Chocolate Dipped Strawberries **$4**

Chocolate Truffles **$3**

Petit Fours **$3**

Tea Cookies **$2**

Mousse Shooters **$4**

Mini Donuts **$3**

Mini Cupcakes **$4**

Bar Packages

Bar Packages

PRICED PER PERSON

OPEN BAR

CLASSIC BAR 2HRS-$40 4HRS-$60

Liquor
Barton Vodka, Tanqueray Gin, Jim Beam, Jack Daniel's, Dewar's White Label, Captain Morgan Spiced Rum, RumHaven Coconut Rum, Barton Rum, Montezuma Tequila, Milagro Reposado, Tullamore Dew Irish Whiskey

Wine
Mouton Cadet: White, Red, Rosé, Luca Paretti Prosécco

Beer
Bud Light, Miller Lite, Modelo, Yuengling

SIGNATURE BAR 2HRS-$50 4HRS-$75

Liquor
Tito's, Ketel One, Hendrick's Gin, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Bacardi Silver, Malibu Coconut Rum, Casamigos Blanco, Casamigos Reposado, Don Julio Blanco, Maker's Mark, Crown Royal, Johnnie Walker Black Label, Jameson Irish Whiskey

Wine
Mouton Cadet: White, Red, Rosé, Luca Paretti Prosécco

Beer
Michelob Ultra, Coors Light, Corona, Corona Light, Beach Blonde, Jai Alai IPA, White Claw RTD

WINE AND BEER BAR

CLASSIC BAR 2HRS-$25 4HRS-$40

Wine
Mouton Cadet: White, Red, Rosé, Luca Paretti Prosécco

Beer
Bud Light, Miller Lite, Modelo, Yuengling, Budweiser

SIGNATURE BAR 2HRS-$35 4HRS-$50

Wine
Mouton Cadet: White, Red, Rosé, Luca Paretti Prosécco

Beer
Michelob Ultra, Coors Light, Corona, Corona Light, Jai Alai IPA, Beach Blonde, White Claw RTD

ENHANCEMENT ADD-ON

Selection of two signature cocktails or rum tasting experience.
Additional specialty bar and bartender included.
** Must be added to a bar package*

SIGNATURE COCKTAILS
Old Fashion, Paloma, Moscow Mule, Mojito, Mai Tai, Aperol Spritz, Espresso Martini, Margarita, Manhattan

RUM TASTING EXPERIENCE
Three Different Flavors

2HRS-$20 4HRS-$25

SOBER BAR 4HRS-$30
Assorted Soft Drinks
Assorted Juices
Iced Tea
Lemonade
Make Your Own Italian Soda Bar

COFFEE BAR
Freshly Ground House-Blend Coffee, Mighty Leaf Tea Selection, Flavored Syrups, Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon Sticks

$18 PER PERSON

Bar Packages Cont.

CONSUMPTION BAR

CLASSIC BAR

Liquor $14 PER DRINK

Barton Vodka, Tanqueray Gin, Jim Beam, Jack Daniel's, Dewar's White Label, Captain Morgan Spiced Rum, RumHaven Coconut Rum, Barton Rum, Montezuma Tequila, Milagro Reposado, Tullamore Dew Irish Whiskey

Wine $9 PER DRINK

Mouton Cadet: White, Red, Rosé, Luca Paretti Prosécco

Beer $8 PER DRINK

Bud Light, Miller Lite, Modelo, Yuengling

SIGNATURE BAR

Liquor $16 PER DRINK

Tito's, Ketel One, Hendrick's Gin, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Bacardi Silver, Malibu Coconut Rum, Casamigos Blanco, Casamigos Reposado, Don Julio Blanco, Maker's Mark, Crown Royal, Johnnie Walker Black Label, Jameson Irish Whiskey

Wine $11 PER DRINK

Mouton Cadet: White, Red, Rosé, Luca Paretti Prosécco

Beer $10 PER DRINK

Michelob Ultra, Coors Light, Corona, Corona Light, Beach Blonde, Jai Alai IPA, White Claw Rtd

INDIVIDUALS

CHAMPAGNE AND SPARKLING WINE PER BOTTLE

Luca Paretti Prosécco $45
White Option $35
Red Option $35

COFFEE STATION $65 PER 1.5 GALLON

Served with cream, flavored syrups and biscottis

Caffeinated
Decaffeinated

JUICE STATION $20 PER CARAFE

Apple
Orange
Cranberry
Pineapple
Grapefruit Juice

WATER STATION $7 PER BOTTLE

Sparkling Water

SODA STATION $5 PER CAN

Pepsi
Diet Pepsi
Starry
Ginger Ale

RED BULL $9 PER CAN

BAR DISCLOSURES

Hosted and cash bar options require one bartender per 75 guests at a fee of $200.
Hosted bars are calculated on the actual amount consumed.

Cash bar minimum spend of $1,000. Prices subject to service charge and sales tax.

Open bar packages include one bartender for up to 75 guests.
Events exceeding 75 guests require an additional bartender at a fee of $200.

Farewell Brunch

All breakfast buffets include freshly ground house blend coffee, decaffeinated coffee, and a selection of organic herbal teas.

A minimum of 25 guests is required.

SUNRISE SEND-OFF

Fresh sliced seasonal fruit and berries served with honey yogurt and homemade granola

Freshly baked breakfast pastry basket (croissants, bagels, cinnamon rolls, danishes, mini muffins and banana nut bread) served with sweet cream butter and preserves, strawberry and regular cream cheese

$43 Per Person

HAPPILY EVER AFTER

Selection of sliced seasonal fruits and berries with minted yogurt and homemade granola

Smoked scottish salmon with bagels, strawberry and regular cream cheese

Assorted breakfast cereals with milk (2%, low fat and whole)

Freshly baked breakfast pastry basket (croissants, cinnamon rolls, danishes, mini muffins and banana nut bread, served with sweet cream butter and preserves)

$50 Per Person

YOU HAD ME AT BRUNCH

Breakfast pastries, selection of sliced breads, banana bread, bagels and sweet cream butter, preserves and honey

International cheese and cold cuts, seasonal local fruit whole and sliced, homemade granola, greek yogurt and grain bar

Pancakes, maple syrup, soft scrambled eggs, applewood smoked bacon, chicken sausage, home style potatoes, caramelized onions and bell peppers, roasted tomatoes

$60 Per Person

THE LAST TOAST

Gluten-free muffins, whole grain breads, banana bread, sweet cream butter, avocado spread, fruit preserves and honey

Fresh antioxidant juice (green, carrot, ginger and apple), berry smoothies, seasonal local fruit whole and sliced, homemade granola, sugar free greek yogurt

Baby spinach, smoked salmon, capers, onion and tomato, egg white frittatas, chicken apple sausage, turkey bacon

Comes with a complimentary champagne toast

$65 Per Person

Vendor List

The Luce

PLANNERS	RENTALS	OFFICIANT
Driftwood Weddings and Events 412-719-8317	**Gabro Events** gabroeventservices.com	**Pastor Heath** 727-314-2415
Elegant Evening Events elegant3events@gmail.com	**Rent All City** Rentallcity.com	**Sensational Ceremonies** 888-390-7299
Blue Skies Eventsbyblueskies.com	**Wheelchair Rental** **Island Action Sports** 727-902-7368	**Reverend Jason Sowel** 813-770-9731
FLORISTS	**BAKERY**	**DJ/ENTERTAINMENT**
By the Bay Floral Design bythebayfloral@gmail.com	**Sweet Divas** 727-498-6323	**Jeff Staples** 727-410-8003
Iza's Flowers 727-481-1599	**Publix** publix.com	**DJ LMO** 260-755-8694
Jennies Flowers of Tampa Bay 813-471-1111	**Jeremiah's Ice Cream** jeremiahsice.com	**Grant Hammond** 727-376-8770
Arms of Persephone Floral 727-314-2277	**A Piece of Cake** 813-510-4907	**Joe Braccio (Guitar, Steel Drums)** 727-776-1956
WEDDING PAINTER	**PET CARE**	**EXPERIENCES**
Cherished Rain cherishdrainart.com	**Fairy Tail Pet Care** fairytailpetcare.com	**Suncoast Watersports** 727-367-7144
H&M	**PHOTOGRAPHER**	**VIDEO**
Style Hair and Makeup 813-500-1469	**Neil Shannon Photography** 813-431-5678	**Hearts Video** 727-656-8712
Adore Bridal Adorebridalservices.com	**AVSTATMEDIA** 813-965-3109	**AVSTATMEDIA** 813-965-3109
Destiny and Light 813-476-8386	**Digitar Studio** 727-409-9323	**Your Wedding Day Film** 727-385-4863

Catering Policies

IN ORDER TO RESERVE YOUR EVENT DATE AND SPACE, A NON-REFUNDABLE DEPOSIT IS REQUIRED ALONG WITH A SIGNED CONTRACT.

- The Luce Hotel is the only authorized licensee to sell and serve food or beverage of any kind on the premises. Therefore, all food and beverage in event spaces, with the exception of a wedding cake, must be supplied by the resort. The Luce Hotel reserves the right to remove any items from the event space that are in violation of this policy. Any food and beverage not consumed at the end of an event must remain at the resort.
- All meals are based on 1½ hours of service. Meals must be ordered for full guaranteed attendance. All prices are subject to a 25% service charge and applicable Florida state sales tax. Menu items and prices are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.
- The Luce Hotel requires a wedding planner/coordinator to be on site for day-of coordination, in order to ensure a seamless celebration. Please see our Vendor List for preferred planners.
- All menus are customizable. Specialty food requests, including gluten-free, vegetarian, or vegan options, can be accommodated.
- Children under 12 may enjoy a $50 meal from the children's menu. Beverage service is included.
- Guests ages 13 to 20 will be served an adult entrée and is subject to an additional $30 Sober Bar fee for a four-hour reception.
- The Luce Hotel offers a 'Ready Room' on the wedding day this room is offered on a first come, first serve basis and is not guaranteed unless confirmed with your Booking Manager.
- All outside vendors must be approved by the resort and provide a copy of their Certificate of Insurance with required specifications before working on property. Please see our preferred list of vendors for our recommendations.
- The Luce Hotel reserves the right to make the final decision regarding outdoor functions and inclement weather. The decision to move an event indoors will be made no less than (3) hours prior to the event start time based on prevailing weather conditions and the local forecast.
- In consideration of our neighbors and other hotel guests, all outdoor events must end by 10pm. City Sound Ordinance activates after 10pm and all amplified sound must cease in outside areas. Indoor events must conclude at midnight.
- A guaranteed number of guests along with final payment must be provided to your Property Coordinator at least (45) business days prior to the function.
- A 25% service charge and 7% sales tax will be applied to all food, beverage, and rental items. The service charge is divided into a 12% administrative fee and a 13% gratuity. The administrative fee is retained by the hotel to cover general operational and administrative costs associated with hosting your event, while the gratuity portion is distributed among the banquet team in recognition of their service. This breakdown ensures full transparency and aligns with industry standards, while supporting both hotel operations and team appreciation.

The Luce

Shine With Us On Your Wedding Day

seaside wishes and coconut kisses

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