



WEDDING MENUS



BAYFRONT INN
— 5TH AVE —

1221 5th Avenue South, Naples, Florida 34102 | 239-649-5800 | sales@bayfrontinnnaples.com

www.bayfrontinnnaples.com

Bayfront Inn

Close your eyes and picture this.

The soft sound of water, calmly tiding in an exclusive bay. The sun gently kissing your cheek as it sets perfectly into the horizon. Your taste buds dancing with pure excitement from something exquisitely delicious. Then picture your feeling of total relaxation, bliss, and happiness because all your cares and needs have been taken care of.

Now open your eyes. Where are you?

You're at the Bayfront Inn 5th Ave basking in the perfect moment that is your wedding day.

At Bayfront Inn 5th Ave, we provide everything from the breathtaking waterfront view to our open patio and terrace to the expertly crafted menus and curated beverages to suit your every need. Our team is dedicated to ensuring your special day is nothing short of perfection.

Your perfect day can now be more than just a picture you dreamt about. At Bayfront Inn 5th Ave your dream, becomes reality.



Canapes

Hors D'oeuvres

Pick 4 - \$37.00 per person

\$31.00 with the Dinner Package

Vegetarian

*Tomato and Mozzarella Arancini, Fire
Roasted Tomato Sauce*

*Caprese Skewers, Marinated Bocconcini,
Heirloom Tomato, Basil*

Cauliflower Bites, Smokey BBQ Sauce

*Spanakopita, Spinach and Feta Wrapped
in Butter Phyllo Pastry*

Seafood

Crispy Coconut Shrimp, Chili Thai Dip

Crabmeat Stuffed Mushroom Caps

Shrimp Cocktail, Cocktail Sauce

Bacon Wrapped Scallops

Meat

Chicken Satay Skewers, Teriyaki Dip

*Pulled Pork Sliders, Hickory BBQ Sauce,
Crispy Onions*

*Beef Sliders, Caramelized Onion Bacon
Jam, Bambu Sauce, Cheddar*

*Pork Pot Stickers, Ginger and Sesame Soy
Dip*

*Assorted Already Built Cheese & Meat
Crackers topped with Olives & Mini Dills*

*Mini Chicken Cordon Blue, Ham and Swiss
filled Crispy Chicken*



BAYFRONT INN
5TH AVE



Cocktail Reception Platters

Antipasto Platter

\$15 per person (A La Carte)

*Selection of Charcuterie Meats and Cheeses
with Pickles and Crackers*

Seasonal Cheeseboard

\$15 per person (A La Carte)

*Selection of Domestic & Imported Cheese
and Crackers*

Crudité & Dip

\$9 per person (A La Carte)

*A Selection of Fresh Vegetables with
Buttermilk Ranch Dip*

Fresh Fruit Platter

\$11 per person (A La Carte)

Freshly Sliced Fruit & Berries



Plated Dinners

2 Course \$65 / 3 Course \$75

4 Course \$85 / 5 Course \$95

Soup

Creamy Roasted Tomato with Basil and Cracked Pepper

Black Bean with Roasted Garlic, Avocado and Sour Cream

Minorcan Seafood Chowder, Prawns, Clams, Potato, Fresh Fish (+\$5)

Salad

Bayfront Greens, Florida Citrus, Dried Cranberry, Goat Cheese, Candied Pecans, Citrus Vinaigrette

Heritage Greens, Shaved Vegetable Crudit , Heirloom Cherry Tomato, Balsamic Vinaigrette

Caesar Salad, Romaine, Radicchio, Shaved Parmesan, Smoked Bacon, Croutons, Garlic Dressing

Pasta

Penne with Smoked Bacon, Spinach, Cherry Tomato, Vodka Rose and Parmesan

4-Cheese Mac and Cheese, Provolone, Cheddar, Parmesan and Queso

Penne with Clams, Cream, Tomato, Parsley, Dill, Lemon and Cajun Spice

Entr e

Choice of 2 Entrees, all served with Market Vegetables and Roasted Heirloom Potatoes

Filet Mignon Steak – 6oz Centre-Cut Filet, Peppercorn Jus

Seared Mahi-Mahi with Pineapple Salsa

Florida Caught Grouper with Smoked Tomato Relish

Pacific Wild Caught Salmon with Parmesan and Peppercorn Compound Butter

Grilled Chicken Breast, Madagascar Green Peppercorn Jus

Roasted Pork Tenderloin, Preserved Mango Chutney

Goat Cheese Stuffed Portobello Mushroom, House Chimmi-Churri

Dessert

Double Dutch Flourless Chocolate Torte, Chocolate, Caramel Sauce, Chantilly (GF)

Reese’s Peanut Butter Pie, Caramel Sauce, Chantilly Cream

Banana Caramel Chocolate Cake, Caramel Sauce, Chantilly Cream



BAYFRONT INN
5TH AVE

All prices subject to 23% Service Fee and 7% Sales Tax

Young Adult Menu

Select One of the following Entrees:

Chicken Fingers

Macaroni & Cheese

**All Entrée Choices will be served with French Fries
& Fruit**

0-2 Years Old

3 Years to 11 Years

No Charge

\$12.00 per person



Photograph Credit Tina Witherspoon

All prices subject to 23% Service Fee and 7% Sales Tax

Host & Cash Bars

All-Inclusive Bar Options

Bar set up fee of \$150.00 will be added to all Bar Packages

Beer & Wine

House Wine – Red & White

Domestic - Bud, Bud Light, Coors Light & Miller Lite

Imported - Heineken, Corona, Corona Lite & Becks

1 Hour: \$20.00 per person

2 Hours: \$25.00 per person

3 Hours: \$30.00 per person

4 Hours: \$35.00 per person

Standard Bar

Absolute Vodka, Sauza Tequila, Bacardi Rum, Jim Beam, Domestic & Imported Beer, House Red & White Wines

1 Hour: \$25.00 per person

2 Hours: \$35.00 per person

3 Hours: \$40.00 per person

4 Hours: \$45.00 per person

Premium Bar

Tito's Vodka, Beefeaters Gin, 1800 Silver Tequila, Crown Royal Whiskey, Jack Daniels, Domestic & Imported Beer, House Red & White Wines

1 Hour: \$35.00 per person

2 Hours: \$45.00 per person

3 Hours: \$50.00 per person

4 Hours: \$55.00 per person

Premium Wine Packages available

Cash Bar available upon request



All prices subject to 23% Service Fee and 7% Sales Tax

Venue Information

Neapolitan Room (Indoor)

Ceremonies up to 60 guests

Receptions up to 60 guests

Buffet dinners up to 45 guests

Full Day Rental (1 to 6 Hours) \$500.00

Waterside Terrace (Outdoor)

Ceremonies up to 70 guests

Receptions up to 70 guests

Buffet dinners up to 70 guests

Full Day Rental (1 to 6 Hours) \$600.00



All prices subject to 23% Service Fee and 7% Sales Tax

Pop the Champagne, She's Changing Her Last Name!

Served in Bridal Room

\$150.00 (Serves 4)

Includes:

Assorted Finger Sandwiches

Vegetable Tray with Dipping Sauce

Fresh Fruit Tray

Mimosas (4)

Water Bottles (4)

****Any Additional Guests will be an additional \$25 per guest***

Add Ons:

Bottle of House Champagne *\$40.00*

Chocolate Covered Strawberries *\$30.00 per dozen*

Assortment of Cookies *\$25.00 per dozen*

****Package does not include a Hotel Suite***



Farewell Brunch

Brunch Buffet

Scrambled Eggs or Omelete Station

Assortment of Fruit

Assortment of Pastries

French Toast or Pancakes with Maple Syrup

Sausage or Bacon

Assortment of Juices

Choice of (1):

Toast with Butter or Bagels with Cream Cheese

\$22 Per Person

Mimosa Bar:

\$10 per person for 1 hour

\$5 per hour each additional hour

****\$65 Bartender Fee for Brunch Bar Only***

****Full Bar is an Additional Bartender Fee***

