

HAPPILY, EVER AFTER
STARTS HERE.

Wedding Brochure





ABOUT

BON APPÉTIT

RESTAURANT

Nestled in the charming coastal town of Dunedin, Florida, Bon Appétit Restaurant was opened in 1976.

Over the past four decades, the restaurant has garnered fame, popularity, and a trove of awards – but through it all, our focus remains steadfast.

Create the wedding of your dreams in our stunning venue, where elegance meets breathtaking views. Whether you envision a romantic indoor celebration or a picturesque wedding, we provide the perfect backdrop for your special day.

Let us help you create a magical wedding day filled with love, joy, and unforgettable memories.



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*All charges are subject to 25% service charge & 7% sales tax
Prices are subject to change without prior notices.*

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RECEPTION

PACKAGES INCLUDE:

- ½ day of venue guidance
- 4 hours of banquet room use
- Wedding or specialty cake and cutting
- Gourmet coffee & herbal tea station
- 18x18 dance floor
- Gold or silver charger plates
- White stemmed lighted silk house centerpieces & mirrors
- 85x85 tablecloths & napkins (white or black)
- Chair covers & sashes (your choice in colors)
- Dedicated banquet captain, servers, & bartenders
- Comprehensive list of recommended vendors
- Placement of your favors and/or centerpieces



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CEREMONY



THE POINT

30 people

Includes

- 1 ½ hour usage
- Decorated arch
- Up to 30 white garden chairs
- Aisle chair decorations
- Infused lemon water station

\$995.00



THE SUNSET II (INSIDE)

85 people

Includes

- 1 ½ hour usage
- Decorated arch
- Up to 85 banquet covered chairs
- Inside aisle chair decorations
- White aisle runner

\$1,350.00



THE SUNSET PIER (OUTSIDE)

90 people with standing

Includes

- 1 ½ hour usage
- Decorated arch
- Up to 50 white garden chairs
- Aisle chair decorations
- Infused lemon water station

\$1,500



PASSED HOR D'OEUVRES

SEAFOOD

Smoked Salmon Wrapped Asparagus

Sesame Crusted Ahi Tuna with cucumber wasabi relish

Maine Lobster Canapé with cognac dressing

Mini Lump Crab Cakes with creole remoulade

Scotch Smoked Salmon Canapé with dill mustard and caper mayonnaise

BEEF | CHICKEN | PORK

Mini Beef Wellington with béarnaise

Chicken Wellington Bites

Chilled Melon with prosciutto di Parma

Spiced Sausage filled mushroom caps

VEGETARIAN

Button Mushrooms with spinach and feta cheese

Cherry Tomatoes with herbed cheese and roasted walnuts

Jalapeno Peppers stuffed with cheese

Mini Brie en Croute with raspberries

Skewer of Mozzarella, Artichoke & Sundried Tomato with pesto

Spanakopita with yogurt and cucumber dip

Strawberry with Boursin cream cheese and orange honey

Veggies in a Glass with herbed goat cheese



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One day.
One love.
One beautiful beginning.

COCKTAIL PARTY PACKAGE

COCKTAIL HOUR

4 Butler-Passed Hors D'oeuvres
Fruit & Cheese Display & Assorted Crackers

FOR DINNER

Choice of Four Chef Stations for the Entree
Please call our Banquet Office for a list of choices

DESSERT

Wedding Cake or Specialty Cake
(Upgrades & Delivery fee not included)

INCLUDES THE FOLLOWING BEVERAGES

2-hour Open Bar with well brand liquors, beer, wine, and soft drinks (upgrades available) (No Shots will be permitted with package)

Gourmet Coffee & Hot Herbal Tea Station
Champagne toast

\$113 per Adult | \$98 Tweens | \$40 12 years & Under |
\$46 Vendor Meals

All charges are subject to 25% service charge & 7% sales tax



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SPECIAL PACKAGE

COCKTAIL HOUR

4 Butler-Passed Hors D'oeuvres
Fruit & Cheese Display & Assorted Crackers

TO START

Garden Salad with burgundy vinaigrette dressing
Freshly Baked French Bread Rolls with butter

ENTREES (PLATED OR BUFFET)

Roast Prime Rib of Beef Au Jus (Carved to Order)
(Minimum 15 orders of Beef if Plated)

Chicken Selection: Marsala, Piccata, or Italiano

Fish Selection: Cod, Salmon, or Mahi Mahi

sauteed with lemon, parsley, and sweet butter

Accompanied by starch and vegetables

TO FINISH

Wedding Cake or Specialty Cake

(Upgrades & Delivery fee not included)

INCLUDES THE FOLLOWING BEVERAGES

2-hour Open Bar with well brand liquors, beer, wine and soft drinks
(upgrades available) (No shots will be permitted with package)

Gourmet Coffee & Hot Herbal Tea Station

Champagne Toast

\$113 per Adult | \$98 Tweens | \$40 12 years & Under |
\$46 per Vendor meal

All charges are subject to 25% service charge & 7% sales tax



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DELUXE PACKAGE

COCKTAIL HOUR

4 Butler-Passed Hors D'oeuvres
Fruit & Cheese Display & Assorted Crackers

TO START

Garden salad with burgundy vinaigrette dressing
Freshly baked French bread rolls with butter

ENTREES (PLATED OR BUFFET)

Roast prime rib of beef au jus or sirloin (carved to order)
(minimum 15 orders of beef if plated)

Chicken selection: Marsala, Piccata, Italiano, or Coq Au Vin

Fish selection: Cod, Salmon, or Mahi Mahi sauteed with
lemon, parsley, and butter

Accompanied by starch and vegetables

TO FINISH

Wedding Cake or Specialty Cake

(Upgrades & Delivery fee not included)

INCLUDES THE FOLLOWING BEVERAGES

3-hour Open Bar with well brand liquors, beer, wine and soft
drinks (upgrades available) (no shots will be permitted with
package)

Gourmet Coffee & Hot Herbal Tea Station

Champagne Toast

\$125 per Adult | \$98 Tweens | \$40 12 years & Under |
\$46 per Vendor meal

All charges are subject to 25% service charge & 7% sales tax


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ULTIMATE PACKAGE

COCKTAIL HOUR

4 Butler-Passed Hors D'oeuvres
Fruit & Cheese Display & Assorted Breads

CHEF'S STATION (select one of the following)

Miniature Pepper Steaks with sauce bearnaise and Madagascar peppercorn sauce, flamed & served on toasted croutons

Smoked Salmon with crostini, sour cream, chopped egg, capers, & onions

TO START

Garden Salad with burgundy vinaigrette dressing

Freshly Baked French Bread Rolls with butter

ENTREES

Roast Prime Rib or Beef Au Jus, Sirloin, or Tenderloin (carved to order)
(minimum 15 orders of beef if plated)

Chicken Selection: Marsala, Piccata, Italiano, Neapolitan, or Coq Au Vin

Fish Selection: Salmon, or Mahi Mahi sauteed with lemon, parsley, and butter

Accompanied by starch and vegetables of the season

TO FINISH

Wedding Cake or Specialty Cake

(Upgrades & Delivery fee not included)

INCLUDES THE FOLLOWING BEVERAGES

4-hour Open Bar with call brand liquors, beer, wine and soft drinks
(No Shots will be Permitted with Package)

Gourmet Coffee & Hot Herbal Tea Station

Moet Champagne Toast for the Newlyweds

House Champagne Toast for the Rest of Your Guests

*\$160 per Adult | \$137 Tweens | \$40 12 years & under |
\$46 per Vendor meal*

All charges are subject to 25% service charge & 7% sales tax



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NON-ALCOHOLIC PACKAGE

COCKTAIL HOUR

4 Butler-Passed Hors D'oeuvres or Fruit & Cheese Display & Assorted Crackers

TO START

Garden Salad with burgundy vinaigrette dressing
Fresh Baked French Bread Rolls with butter

ENTREES (PLATED OR BUFFET)

Roast Prime Rib of Beef Au Jus (carved to order)
(minimum of 15 orders of beef if plated)

Chicken Selection: Marsala, Piccata or Italiano

Fish Selection: Cod, Mahi Mahi, or Salmon sauteed with
lemon, parsley, and butter

Starch & vegetables of the season

DESSERT

Wedding Cake or Specialty Cake
(Upgrades & Delivery fee not included)

INCLUDES THE FOLLOWING BEVERAGES

4-hour Soft Drink Package

Gourmet Coffee & Hot Herbal Tea Station

Non-Alcoholic Fruit Punch Station

*Cash bar or hosted bar available

\$82 per Adult | \$40 12 years & Under | \$46 Vendor Meals

All charges are subject to 25% service charge & 7% sales tax



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BAR & BEVERAGE PACKAGES

AVAILABLE PACKAGES

CASH BAR

In this bar setup, guests pay individually for each drink they consume, while the event host is responsible for covering the setup fee.

Cash bar setup fee \$195

HOSTED BAR

This bar setup is in which the host pays for each drink the guests consume, the event host will be required to pay the service fees. After the guests have reached the minimum dollar amount, the host will be notified.

Minimum of \$500

HOSTED HOURLY PER PERSON

This bar setup is in which the host has prepaid for all of the drinks. These are paid at an hourly rate, plus bartending fee, and rates can increase based on quality of liquor, beer and wine. No shots of alcohol will be permitted.

25% service charge and 7% sales tax will be added to all charges
Prices subject to change without prior notices



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CASH BAR DRINK PRICING / AVERAGE

Well Liquor	\$6.95
Call Liquor	\$8.75
Premium Liquor	\$9.95
House Wine	\$6.50
Bottled Domestic Beer	\$5.00
Bottled Imported Beer	\$6.00
Fountain Soda (refills included)	\$3.35
Assorted Juices	\$3.75

Cash bar setup fee \$195

*****Please refer to our bottled wine & champagne list to view our options.***

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OPEN BAR PRICING

WELL LIQUOR, BEER HOUSE WINE & SODA

<i>1st hour</i>	<i>\$18.25 pp</i>
<i>2nd hour</i>	<i>\$11.05 pp</i>
<i>3rd hour</i>	<i>\$8.95 pp</i>
<i>4th hour</i>	<i>\$7.25 pp</i>

*Total of
4 hours* *\$45.50 pp*

CALL BRANDS, BEER, HOUSE WINE & SODA

<i>1st hour</i>	<i>\$24.75 pp</i>
<i>2nd hour</i>	<i>\$13.80 pp</i>
<i>3rd hour</i>	<i>\$12.65 pp</i>
<i>4th hour</i>	<i>\$8.75 pp</i>

*Total of
4 hours* *\$59.50 pp*

PREMIUM BRANDS, BEER, HOUSE WINE & SODA

<i>1st hour</i>	<i>\$28.90 pp</i>
<i>2nd hour</i>	<i>\$16.55 pp</i>
<i>3rd hour</i>	<i>\$14.35 pp</i>
<i>4th hour</i>	<i>\$12.15 pp</i>

*Total of
4 hours* *\$71.95 pp*

****For Reception packages that prefer to upgrade to a higher brand category calculate the difference between each hourly bar, equals per person upgrade.**

25% service charge and 7% sales tax will be added to all charges



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CATEGORY BRAND LIST

BOTTLED BEERS

Heineken
Corona
Miller Lite
Budweiser
Bud Light
Michelob Ultra Lite
Non-alcoholic

WELL BRANDS

Vodka: Barton
Gin: Fleischmann's
Whiskey: Old Thompson
Bourbon: Old Crow
Scotch: Clan MacGregor
Rum: Ron Carlos
Tequila: Durango
Coffee Liquor: Kamora

PREMIUM BRANDS

Vodka: Grey Goose, Ketel One
Gin: Hendricks, Tanqueray
Whiskey: Crown Royal
Bourbon: Maker's Mark
Scotch: Chivas Regal, Johnny Walker Black
Rum: Myers Dark Rum, Mount Grey
Tequila: Silver Patron

HOUSE WINES

Woodbridge
Chardonnay
Cabernet
Merlot
White Zinfandel

CALL BRANDS

Vodka: Smirnoff, Absolut, Stolli, Tito's
Gin: Beefeater, Bombay
Whiskey: C.C., V.O., Jameson, Southern Comfort
Bourbon: Jim Beam, Old Grand-Dad, Jack Daniels
Scotch: Dewar's, Johnny Walker Red
Rum: Bacardi (Lite and 151), Malibu Coconut, Captain Morgan
Tequila: Jose Cuervo, Cuervo 1800 Silver
Coffee Liquor: Kahlua

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SPECIALTY DRINKS

Non-Alcoholic Fruit Punch	\$52.50 per gallon (serves approx. 35)
Alcoholic Rum Fruit Punch	\$110.00 per gallon (serves approx. 35)
Champagne & Brandy Punch	\$110.00 per gallon (serves approx. 35)
Sangria Station: Red or White	\$110.00 per gallon (serves approx. 35)
Mimosa Station <i>(4-hour package)</i> assorted juices & garnishes	\$25.00 per person
Lemonade Station	\$95.00 per gallon (serves approx. 35)
Unsweetened Iced Tea Station (sweet tea available upon request)	\$60.00 per gallon (serves approx. 35)
Gourmet Coffee & Hot Tea Station <i>(4-hour package)</i> <ul style="list-style-type: none">• Regular & Decaffeinated Coffee with whipped cream, lemon & orange zest, chocolate morsels• Herbal Hot Tea with lemon wedges	\$3.95 per person (unlimited consumption)
Assorted Fountain Soda	\$3.25 per person
Customized Beverage Stations	Inquire for pricing

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CONNECT WITH A WEDDING SPECIALIST

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BON APPETIT

RESTAURANT

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