



The Seagate Wedding Collection

THE SEAGATE HOTEL | BEACH CLUB | COUNTRY CLUB | YACHT CLUB

Congratulations! We are delighted that you are considering The Seagate for your upcoming wedding. Whether planning a wedding reception for 300 guests, or an intimate celebration for 25 close friends and family, The Seagate has multiple exclusive venue options for you to select from. Our Wedding Specialists are able to assist you at all four of our spectacular properties, and are committed to ensuring unparalleled service and award-winning gourmet cuisine.

Please contact our Wedding Specialists to schedule a tour of our venues.





Weddings at The Seagate

THE SEAGATE HOTEL | BEACH CLUB | COUNTRY CLUB | YACHT CLUB

Hotel	Max. Capacity	Food & Beverage Min.	Rental/Setup Fees
Reef Ballroom	90	\$5,000	\$500
Coral Ballroom	80	\$7,500	\$1,000
Pool Deck	50	\$7,500	\$1,000

Beach Club	Max. Capacity	Food & Beverage Min.	Rental/Setup Fees
Beach Ceremonies	120	n/a	\$2,000
Pool Deck (Must be reserved with any beach event)	120	Included with ballroom food and beverage	\$1,000
Lower Dining Room	120	\$15,000	\$2,000
Upper Dining Room	80	\$10,000	\$1,500

Any events requiring existing furniture removal at The Seagate Beach Club, will be subject to a removal fee starting at \$1,000. Please ask your Catering contact for details.

Country Club	Max. Capacity	Food & Beverage Min.	Rental/Setup Fees
Stone Patio*	Up to 500	\$12,000	\$1,000
Grille Bar & Foyer	250	Included with ballroom food and beverage	Included with ballroom fee
Center Dining Room (event or weather backup)	n/a	n/a	Included with event fee
Grand Ballroom	250 (with use of center dining room)	\$12,000	\$1,000

*Stone Patio is available for evening only; start time may change depending on time of year.

Rental and setup fees as well as food and beverage charges are subject to a taxable 22% administrative charge and 7% sales tax.

Yacht Club	Max. Capacity	Food & Beverage Min.	Rental/Setup Fees
Rooftop/ Dining Room	40	\$2,500	\$1,000

For weddings, there's no place that offers you more ways to celebrate. Our ideal location on Florida's east coast goes beyond simple geography. Here, on the pristine shores of Delray Beach, midway between the panache of Palm Beach and the soul of South Beach, lies a uniquely satisfying blend of both worlds. From the wedding shower to the bachelor and bachelorette parties, to the rehearsal dinner, ceremony, and even the honeymoon, we'll make sure the first days of your life together leave you with memories to share for a lifetime.

The Seagate Hotel & Spa

The Seagate Hotel & Spa offers two ballrooms that can accommodate 90 (The Reef Ballroom) or 80 (The Coral Ballroom) guests. The hotel also features a private pool deck, which can be reserved for intimate dinners and gatherings, or station-style parties.

The Seagate Beach Club

With spectacular views of the Atlantic Ocean, The Seagate Beach Club can accommodate up to 120 guests, and offers two stunning Bahamian-inspired dining rooms, as well as a private beachfront or poolside setting for outdoor events.

The Seagate Country Club

The clubhouse features Balinese-inspired décor and can accommodate parties of up to 250 guests. Every ballroom features floor-to-ceiling windows with stunning views, and the front lawn or stone patio are wonderful options for outdoor celebrations, both overlooking our perfectly manicured golf course.

The Seagate Yacht Club

Indulge your nautical side and host your party overlooking the beautiful Intracoastal views from The Seagate Yacht Club. It's the perfect venue for intimate gatherings of up to 40 seated guests. Indoor and outdoor event space options are available, both with gorgeous sunset views of the marina.

Atlantic Grille

Our on-site restaurant, Atlantic Grille, boasts colossal aquarium walls and a city-chic, nautical ambiance. The Atlantic Grille offers spaces that can be reserved for small parties and gatherings.

Wedding Package Menu

PACKAGE INCLUDES

Five-Hour Premium Hosted Bar | Champagne Toast and Signature Cocktail | Dinner Wine Service
Six Butler-Passed Hors d'Oeuvres | Three-Course Plated Dinner | Coffee and Tea Service

FIVE-HOUR PREMIUM BRANDS HOSTED BAR

Svedka, Tanqueray, Bacardi Silver, Captain Morgan, Dewar's White Label, Jack Daniels, Jim Beam, Sauza Blue

Budweiser, Bud Light, Corona, Corona Light

House Chardonnay and Cabernet | Soft Drinks | Sparkling and Still Water

Upgraded Deluxe Bar available at \$15 per guest

BUTLER-PASSED

Choice of:

VEGETARIAN

Spinach, Swiss & Pesto Profiterole
Portobella Mushroom & Ricotta In Phyllo
Potato Knish With Dijon Mustard
Potato Pancakes With Apple Sour Cream
Quinoa & Zucchini Fritter With Remoulade Dip
Artichoke Stuffed With Boursin
Pear And Almond Brie
Spanikopita With Cucumber Tzatziki

Raspberry And Almond Brie
Wild Mushroom Tart
Spinach And Artichoke In A Wonton Cup
Gruyere And Leek Tart
Vegetarian Siu Mai With Ponzu Sauce
Mini Vegetable Spring Rolls With
Sweet Chili Sauce
Tomato, Basil, And Fresh Mozzarella Brushetta

CHICKEN, BEEF, LAMB, PORK, DUCK

Coconut Chicken Satay With Orange Marmalade
Sesame Chicken Satay With Peanut Sauce
Chicken And Lemongrass Dumpling With Citrus Soy Sauce
Chicken Cordon Bleu
Duck Spring Roll With Sweet Chili Sauce
Pigs In A Blanket With Dijon Mustard
Mini Corn Dog
Pulled Pork And Corn Bread Tartlet
Lollipop Lamb Chops With Mint Demi-Glass

Beef Wellington With Rosemary Demi Glace
Mini Kobe Beef Cheeseburger
Mini Philly Cheese Steak
Asian Short Rib Pot Pie
Beef Sirloin Satay With Sweet & Sour Sauce
Spicy Beef Empanada
Mini Cuban Pork Sandwiches
Pork Siu Mai With Citrus Soy Sauce

SEAFOOD

Shrimp & Chorizo Croquette
Shoestring Potato Wrapped Shrimp
Malibu Coconut Shrimp With Orange Marmalade
Shrimp Casino
Jumbo Shrimp Cocktail
Crab Cakes With Old Bay Aioli
Lobster Arancini

Maine Lobster Tempura Bites With Tarragon Aioli
Scallops & Bacon
Citrus And Soy Marinated Tuna Tartar
On A Crispy Wotnton
Scottish Smoked Salmon With Dill Cream And
Red Onion On A Pumpernickel Crouton

Wedding Package Menu

SALAD

Please choose one:

FRESH TOMATO AND MOZZARELLA SALAD

Buffalo Mozzarella and Basil, Spring Mix, Heirloom Tomatoes, EVOO, Balsamic Glaze

CAESAR SALAD

Crisp Romaine Lettuce, Herb Croutons and Fresh Grated Parmesan Tossed with Creamy Homemade Caesar Dressing

PETITE WEDGE SALAD

Bacon Bits, Blue Cheese, Tomato, Ranch Dressing

ENTRÉE

Please choose two entrées or one duet entrée; higher entrée price will prevail.

With the selection of two entrées, pre-counts are required seven business days prior to event. (Vegetarian options are available upon request)

ENTRÉES

Rosemary Bone-In Chicken Breast with Thyme Jus | \$165

Garlic and Lemon Chicken Breast with Herb Beurre Blanc | \$165

Pan-Sautéed Local Grouper with Lemon and Caper Sauce | \$200

Grilled Mahi-Mahi Topped with Tropical Fruit Salsa | \$185

Burgundy-Braised Boneless Beef Short Ribs with Pan Gravy | \$180

Grilled Filet Mignon with Rosemary Demi-Glace | \$210

DUET ENTRÉES

Sautéed Chilean Sea Bass and Burgundy-Braised Beef Short Ribs | \$215

Surf and Turf of Petite Filet Mignon with Red Wine Reduction and Grilled Jumbo Shrimp | \$210

Filet Mignon Oscar topped with Jumbo Lump Crab and Hollandaise Sauce | \$215

CHOICE OF SIDES

Please choose two:

Both pre-selected entrées will be served with the sides selected.

Whipped Yukon Potatoes | Roasted Fingerling Potatoes | Sweet Potato Mash | Creamy au Gratin Potatoes
Jasmine Rice | Garlic Green Beans | Grilled Asparagus | Sautéed Spinach | Assorted Roasted Vegetables
Sautéed Assorted Mushrooms

DESSERT

Please choose one to accompany your wedding cake:

Mini Chocolate Molten Truffle | Chocolate-Covered Strawberries | Duet of Macaroons

Served with freshly brewed coffee and herbal teas.

Guaranteed attendee figures are due seven business days prior to event and cannot be reduced. All buffets are based on a minimum number of guests per event. Florida sales tax and service charge will be added to all food, beverage, room rental, and audiovisual prices. All items priced on a per-guest basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.

All food and beverage charges are subject to a taxable 22% administrative charge and 7% sales tax.

Summer Wedding Package Menu

Available June through September, Fridays and Sundays, starting at \$135 per guest with 50% off of rental fees. *Plus, enjoy a complimentary suite the night of the wedding as our gift to you!*

PACKAGE INCLUDES

Four-Hour Premium Hosted Bar | Dinner Wine Service
Five Butler-Passed Hors d'Oeuvres | Three-Course Plated Dinner | Coffee and Tea Service

SALAD

Please choose one:

PETITE WEDGE SALAD

Bacon Bits, Blue Cheese,
Tomato, Ranch Dressing

CAESAR SALAD

Crisp Romaine Lettuce,
Herb Croutons, Fresh Grated
Parmesan Tossed with Creamy
Caesar Dressing

TOMATO STACK

Fresh Mozzarella, Tomatoes,
Arugula, and Toasted Pine Nuts
with Basil Oil and Fig Glaze

ENTRÉE

Please choose two entrées:

With the selection of two entrées, pre-counts are required seven business days prior to event.
(Vegetarian options are available upon request)

Pan-Seared Atlantic
Salmon with a Dill
Beurre Blanc Sauce

Garlic and Lemon
Chicken Breast with Herb
Beurre Blanc

Burgundy-Braised
Boneless Beef Short Ribs
with Pan Gravy

CHOICE OF SIDES

Please choose two:

Both pre-selected entrées will be served with the sides selected.

Whipped Yukon Potatoes | Roasted Fingerling Potatoes | Sweet Potato Mash
Creamy au Gratin Potatoes | Jasmine Rice | Garlic Green Beans | Grilled Asparagus | Sautéed Spinach
Assorted Roasted Vegetables | Sautéed Assorted Mushrooms

DESSERT

Chocolate-Covered Strawberries to accompany a slice of your wedding cake

Served with freshly brewed coffee and herbal teas.

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Wedding Menu Enhancements

DISPLAYS & STATIONS

Our displays and stations are prepared for a minimum of 25 guests and require one chef per 50 guests.

Accompanied by an Assortment of Rolls and Fresh Whipped Butter

(Minimum of 20 guests)

PASTA STATION

Accompanied by Red Pepper Flakes and Grated Parmesan Cheese

Choice of two:

**Penne Pasta Marinara, Rigatoni Bolognese, Cheese Tortellini a la Vodka, Fusilli with Pesto,
Cavatelli with Roasted Garlic Cream Sauce**

\$20 per guest

SHRIMP SCAMPI COCKTAIL

**Shrimp Sautéed with Garlic, Shallots, Tomatoes, White Wine, Herbs, and Parmesan Crostini
served in a Martini Glass**

\$22 per guest

TAKE OUT

**Chilled Asian Noodles with Chinese Vegetables and Chopped Chicken,
served in take-out containers**

\$21 per guest

TACO BAR

**Seasoned Ground Beef & Seasoned Grilled Chicken with Hard Shell Tacos and Flour Tortillas,
Lettuce, Shredded Cheddar, Diced Tomato, Pico de Gallo, Guacamole, Sour Cream**

\$21 per guest

MAC & CHEESE BAR

Orecchiette Pasta with Cheddar Cheese Sauce

Additions to include:

Sautéed Mushrooms, Tomato, Peas, Asparagus, Artichoke, Short Rib, Baby Shrimp, Lobster

\$23 per guest

Chef attendant required for each station at \$150 per chef

One chef per 75 guests required

LATE-NIGHT SNACKS

\$8 each

Mini Hot Dogs

Chicken Tender Martinis

Slider Martinis

Mini Philly Cheese Steaks

Mini Deep Dish Pizzas

Fudge Brownies and Blondies

Soft Pretzels

Assorted Macaroons

Mini Donuts

Cannolis

Mini Cuban Sandwiches

Mini Grilled Cheese Sandwiches

All food and beverage charges are subject to a taxable 22% administrative charge and 7% sales tax.

Wedding Menu Enhancements

DISPLAYS

(Minimum of 25 guests for each display)

FARMER'S MARKET DISPLAY

An Artistic Display of Marinated Grilled Vegetables with Aged Balsamic Reduction
Assorted Marinated Olives | Italian Meats and Cheeses | Herb Tomato & Cucumber Salad
Lemon Scented Feta Cheese | Hummus with Pita Chips

\$20 per guest

CHEESE DISPLAY

Chef's Selection of Assorted Domestic & Imported Cheeses Served with Artisan Compliments

Provolone, Smoked Gouda, Sharp Cheddar, Dill Havarti, and Pepper Jack
Presented with Colorful Grapes and Berries | French Baguettes and Grain Crackers

\$16 per guest

SEAFOOD BAR

Displayed on ice with traditional condiments and garniture

(Price based on 100 pieces per display; prices for seafood subject to change)

Middleneck Clams on the Half Shell | \$550

Medley of Smoked Seafood | \$650

Seasonal Oyster on the Half Shell | \$600

Jumbo Shrimp Cocktail | \$650

King Crab Legs | Based on market price

SUSHI BOAT

Assorted Display of Maki Rolls, Nigiri Rolls, and Sashimi

To include:

California, Vegetable, Spicy Tuna, and Philadelphia Rolls, Wasabi,
Pickled Ginger, and Soy Sauce

Price per guest:

Three pieces \$18 | Five pieces \$26

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Wedding Menu Enhancements

CRUDITÉ

Season's Freshest Garden Vegetable Crudités

Presented with Onion Dip and Hummus

\$12 per guest

BAKED BRIE EN CROUTE

A Baked Wheel of Brie Baked in Flaky Puffed Pastry served with
Apricot Marmalade and an Assortment of Crackers and French Baguettes

\$85 per wheel | Serves (20) maximum

CEVICHE BAR

Tropical White Fish Ceviche | Cilantro Shrimp Ceviche | Vegetable Ceviche Salad

Served with Plantains

\$25 per guest

SUNDAE BAR

Gourmet Ice Creams to Include: Vanilla Bean and Chocolate | Variety of Novelty Toppings to Include
Chocolate Sauce, Caramel Sauce, Sprinkles, Whipped Cream, M&M's, Maraschino Cherries, and Walnuts

\$16 per guest

One server attendant required per station at \$150

THE VIENNESE DESSERT TABLE

(Minimum of 30 guests)

Assorted Macaroons
Mini Key Lime Tartelettes
Black and White Petit Fours
Coconut Bars

Rocky Road Brownies
Mini Cannolis
Chocolate Mousse Shooters
Raspberry Lemon Shooters

Price per guest:

Three pieces \$18 | Five pieces \$23

Assorted Mini Cupcakes
Fresh Fruit and Berry Tartlets
Chocolate Cake
Cheesecake Lollipops

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Wedding Menu Enhancements

SWEET ENDINGS

THE VIENNESE DESSERT TABLE

Our Viennese display is prepared for a minimum of 50 guests.

Please choose from the following items:

Assorted Macaroons

Black and White Petits Fours

Rocky Road Brownies

Chocolate Mousse Shooters

Assorted Mini Cupcakes

Chocolate Cake

Mini Key Lime Tartlettes

Coconut Bars

Mini Cannolis

Raspberry Lemon Shooters

Fresh Fruit and Berry Tartlettes

Cheesecake Lollipops

\$18 per guest for three selections

\$23 per guest for five selections

SUNDAE BAR

One server attendant required per station
at \$150 for every two hours.

Gourmet Ice Creams

Vanilla Bean | Chocolate | Strawberry | Coffee

A Variety of Novelty Toppings

Chocolate Sauce | Caramel Sauce | Sprinkles Whipped Cream
M&Ms | Walnuts | Maraschino Cherries

\$14 per guest

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Rehearsal Dinner Menu

DELRAY BARBECUE

Three-Hour Beer and Wine Bar

Traditional Coleslaw | Mustard Potato Salad | Mixed Green Salad with
Choice of Dressing | Garlic Green Beans | Corn on the Cob | Baked Beans
Jalapeño Cornbread | Mango-Barbecued Pork Ribs | Mesquite-Roasted Chicken
Herb-Crusted Salmon with Chive Sauce | Baked Potato Bar with Sour Cream,
Shredded Cheese, Applewood-Smoked Bacon, Scallions, and Butter | Freshly Baked
Rolls and Butter | Bourbon Pecan Bites | Triple-Fudge Brownie Bars
Macerated Strawberries with Grilled Pound Cake
Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Teas

\$90 per guest

TUSCAN SUNSET

Three-Hour Beer and Wine Bar

Minestrone Soup | Tomato and Mozzarella Salad | Caesar Salad with Parmesan and
Herb Croutons | Italian Sausage with Peppers and Onions | Chicken Marsala with
Wild Mushroom Sauce | Mahi-Mahi with Lemon Butter Sauce | Calamari and Mussels
with Plum Tomato Sauce and Olives | Penne Pasta with Tomato, Mushrooms, and
Asparagus with White Wine, Lemon, and Parmesan | Sautéed Broccoli Rabe
Rosemary Focaccia | Mini Cannoli and Ricotta Cheesecake
Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Teas

\$105 per guest

GOING COASTAL

Three-Hour Beer and Wine Bar

Tropical Salad Complemented with a Key Lime Vinaigrette | Blackened Fish Tacos
Coleslaw | Mango Chicken | Key Lime-Marinaded Flank Steak | Freshly Baked Rolls
and Butter | Basmati Coconut Rice | Chips and Salsa | Florida Key Lime Pie
Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Teas

\$86 per guest

Guaranteed attendee figures are due seven business days prior to event and cannot be reduced. All buffets are based on a minimum number of guests per event. Florida sales tax and service charge will be added to all food, beverage, room rental, and audiovisual prices. All items priced on a per-guest basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.

All food and beverage charges are subject to a taxable 22% administrative charge and 7% sales tax.

Wedding Weekend Brunch Menu

BRUNCH BUFFET

Assortment of Fresh Juices | Sliced Seasonal Fruits and Melons | Assorted Muffins, Danish, and Bagels
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

Choice of two:

Farm-Fresh Scrambled Eggs
Eggs Benedict Topped with
Hollandaise Sauce
Swiss Cheese Frittata
Cinnamon French Toast with
Maple Syrup and Whipped Butter
Buttermilk Pancakes with
Maple Syrup and Whipped Butter
Scrambled Egg Whites

Choice of two:

Smoked Salmon Platter
Herb-Roasted Chicken Breast
with Tarragon Beurre Blanc
Linguini with Fresh Vegetables
in a White Wine Lemon Sauce
Herb-Roasted Pork Loin Topped
with Apple and Pear Chutney
Chef-Carved Roasted Sirloin of Beef
with Peppercorn Sauce
(Roasted sirloin is a chef-carved option;
\$9 supplement)

Served with

Crisp Home Fries and Choice of Crispy Bacon, Grilled Country Ham, or Breakfast Sausage

Choice of one:

Caesar Salad with Parmesan Cheese and Homemade Croutons
Mesclun Green Salad with Cucumbers, Tomatoes, and Carrots
Baby Leaf Spinach Salad with Kalamata Olives, Tomatoes, and Feta Cheese

CHEF'S SELECTION OF DESSERTS

\$45 per guest | Action chef \$150 each

Minimum of 30 guests for all brunch buffets; \$6 additional per guest for counts below the minimum.

SPECIALTY COCKTAIL STATIONS

BLOODY MARY STATION

Svedka Vodka | Bloody Mary Mix | Horseradish
Olives | Celery | Tabasco | Lemon | Lime
Worcestershire | Pickle Spears
Cucumber Slices

\$5 Virgin Mary | \$12 Bloody Mary
\$125 bartender fee

MIMOSA STATION

Please choose three:

Orange | Bellini | Grapefruit | Mango | Pineapple
Seagate Selection of Bubbles

\$12 per drink
\$125 bartender fee

Guaranteed attendee figures are due seven business days prior to event and cannot be reduced. All buffets are based on a minimum number of guests per event. Florida sales tax and service charge will be added to all food, beverage, room rental, and audiovisual prices. All items priced on a per-guest basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.

All food and beverage charges are subject to a taxable 22% administrative charge and 7% sales tax.

Details About The Collection

SEAGATE BEACH CLUB EVENT POLICIES

- A minimum of ten guest rooms are required in order to host your wedding at The Seagate Beach Club. The Seagate Beach Club is only available to members and hotel guests for private events. Please contact Alison Canizzaro at 561.665.4840 to arrange a block of guest rooms.
- Ceremonies at the Beach Club start at 6:30 p.m. or later. This allows our staff to clear the ceremony area of guests and members prior to your ceremony start. Ceremony fees include white folding garden chairs.
- Invitations must call for a ceremony start time no earlier than 6:30 p.m. A proof must be provided to your Wedding Specialist to confirm this detail.
- All photos at the Beach Club of the wedding/ wedding party must be taken following the ceremony.
- All events must end no later than 12:00 a.m.
- The city of Delray Beach does not allow amplified music outdoors after 10:00 p.m. For that reason, we require musicians and disc jockeys to set up inside the dining room.
- The Seagate Beach Club is not available on holidays or holiday weekends for private functions.
- Rental and setup fees, as well as food and beverage charges, are subject to a taxable 22% administrative charge and 7% sales tax.
- A courtesy tasting may be arranged for a maximum of two people, no earlier than six months prior to your wedding date, following the signing of your event agreement. Tastings can be scheduled on Tuesday or Thursday evenings. Tastings are only available with an executed agreement and deposit.
- Tenting is required for all events taking place in the Lower Dining Room at the cost of the client.
- The Seagate Beach Club provides, in addition to food and beverage, rectangular tables, china, glassware, flatware, and white linen at no additional cost. Any rental items needed (for instance, chiavari chairs) can be arranged through your Wedding Specialist. A removal and storage fee will apply for any special setup requests.
- The trolley and/or SUVs may be requested for use to transport Seagate Hotel guests to and from the Beach Club on the day of your wedding. A service charge of \$60 round trip is applicable.
- We require you to work with our recommended vendors listed on page 11.
- Ceremony rehearsals can be arranged through your Wedding Specialist the week prior to your wedding date. A fee may apply.

SEAGATE COUNTRY CLUB EVENT POLICIES

- Please contact Alison Canizzaro at 561.665.4840 to arrange for a block of guest rooms.
- Outdoor ceremonies at the Country Club must start at 4:30 p.m. or later.
- Archways, chuppahs, aisle runners, and other ceremony items are to be provided by your floral designer.
- The bar will be open to you and your guests following your ceremony. Should you wish for the bar to be open prior to your ceremony for early-arriving guests, we are happy to open your bar for an additional \$10 per guest, 30 minutes prior to your ceremony starting.
- All events must end no later than 12:00 a.m.
- Stone patio is available for evening ceremonies only; start time may change depending on time of year.
- Rental and setup fees, as well as food and beverage charges are subject to a taxable 22% administrative charge and 7% sales tax.
- A courtesy tasting may be arranged for a maximum of two people, no earlier than six months prior to your wedding date, following the signing of your event agreement.
- Tastings are only available with an executed agreement and deposit and are conducted on Tuesday and Friday evenings.
- The Seagate Country Club provides, in addition to food and beverage, round tables, china, glassware, flatware, and white, ivory, and black linen at no additional cost. Any rental items needed (for instance, chiavari chairs) can be arranged through your Wedding Specialist.
- The Seagate Country Club is located in a gated community. For this reason, we will require a guest list seven days prior to your event.
- Vendors are subject to Seagate Country Club approval. Please contact your Wedding Specialist for further details.
- Ceremony rehearsals can be arranged through your Wedding Specialist the week prior to your wedding date. A fee may apply.
- Self-parking at The Seagate Country Club is complimentary; however, valet services are available at a cost of \$25 per valet attendant, per hour, per 50 guests. Transportation may be arranged for guests staying at The Seagate Hotel & Spa. A service charge of \$60 round trip is applicable.

GENERAL INFORMATION

Your Wedding Specialist will be happy to further discuss and assist with your menu arrangements and event details. Please note, menu prices are subject to change up to (90) days prior to your event. Following are some guidelines for your consideration.

Guarantee Agreement

A guaranteed attendance is due seven business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The venue will be prepared to serve 3% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to the attention of your Wedding Specialist when placing your guarantee. Last-minute requests will be honored to the best of our ability.

Menu Substitutions

All menu substitutions are subject to review by the Executive Chef and additional charges may apply.

Children

The Seagate will be happy to provide a special menu and pricing for children, ages 3-12, attending your wedding.

Food and Beverage

All food and beverage items consumed in meeting/function space, venue outlets, and hospitality rooms must be purchased at The Seagate. Food and beverage purchased through The Seagate may not be removed from the premises and must be served only by Seagate employees. All alcoholic beverages to be served on the Hotel, Country Club, and/or Beach Club premises (or elsewhere under our alcoholic beverage license) for the function must be provided by and dispensed only by Seagate servers and bartenders. Proper identification, (i.e., photo ID) of any person to verify their age may be required. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in The Seagate management's sole judgment, appears intoxicated. Liquor drinks served as shots (no ice or mixers) are not permitted. Rental and setup fees, as well as food and beverage charges, are subject to a taxable 22% administrative charge and 7% sales tax.

Vendors & Room Setup

It is the responsibility of the client to notify all vendors that setup may not commence until two (2) hours prior to the event. Any additional time will need to be requested through your Wedding Specialist thirty (30) days before the event. In addition, all vendor and personal items must be removed from the banquet space within one (1) hour of the conclusion of the event. The Seagate is unable to supply storage space and is not responsible for any items left in the Hotel, Country Club, and/or Beach Club outside of these time restrictions. Should your vendor leave without cleaning up properly, the client will be responsible for any additional labor charges to restore the room to its prior condition. Vendors may access the loading dock for loading and unloading only with prior consent of The Seagate security department. The Seagate Hotel, Seagate Country Club, and Seagate Beach Club do not permit affixing anything to walls, floors, or ceilings without prior written approval and supervision of The Seagate management team.

In the event that this is done without our authorization and any damage is sustained, the cost of the repair and/or replacement will be charged to the client. The client will be responsible for any damages done to the facilities during the period of time under your control, or the control of the contacts hired by your organization. The Hotel is not responsible for lost or stolen items.

Patron agrees not to enter into any contracts for music, entertainment, floral decorations, or other services in connection with the event without the prior written consent of The Seagate and must be compliant in The Seagate's Vendor Code of Conduct and Guidelines. The Seagate may require that patron ensure receipt of a certificate of insurance from any such third party.

Floor Plans

All floor plans must be submitted to the Wedding Specialist no later than (7) seven business days prior to event. Floor plan should come accompanied by a table-by-table breakdown of guests with menu options. If multiple entrée selections are chosen, a detailed list of table, table number, guest count, and guest breakdown of name and entrée selected must be provided for each table.

Liability

The Hotel and/or Beach Club, Yacht Club and/or Country Club reserve the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Seagate cannot assume responsibility for personal property and equipment brought onto the premises. Prices are subject to change up to ninety (90) days prior to your event in accordance with fluctuating costs on some menu items.

Security

If, in the sole judgment of The Seagate management team, security is required in order to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, non-uniformed security personnel. Any and all provisions for security must be arranged through the Hotel. The Hotel shall have final approval on any and all security personnel to be utilized during your function.

Insurance and Indemnification

Guests shall indemnify and hold The Seagate and its affiliates harmless from any and all claims, suits, losses, damages, and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any Seagate property by guest or any attendee of the function on the venue's premises.

Vendors are subject to approval by your Wedding Specialist and The Seagate management team. If you should choose a vendor who does not appear on the Preferred Vendor List, the vendor must provide the Hotel and/or Country Club and/or Beach Club a certificate of liability insurance in which The Seagate Hotel and Spa and/or Seagate Country Club and/or The Seagate Beach Club is named. A minimum of \$1,000,000 in liability insurance is required per event.

VENDOR LIST

FLORALS & DECOR

Daniel Events
danielevents.com
561.393.1432

Xquisite Events
xquisiteeventsfl.com
561.988.9798

Dalsimer Atlas
dalsimer.com
800.423.2622

Simply Flowers
simplyflowerspbfl.com
561.530.7786

Delray Beach Productions
info@DelrayBeachProductions
239.850.2735

ENTERTAINMENT & LIGHTING

**Alacrity Entertainment
(Orson Whitfield)**
info@orsonwhitfield.com
239.850.2735

Mike Sipe Entertainment
themikesipe.com
954.782.9118

Tropics Entertainment
tropicsentertainment.com
305.531.3468

Vision DJ's
visiondjs.com
954.434.9697

Rock With U
rockwithu.com
954.404.6547

Seegers Sound
seegerssound.com
954.637.3777

Master Musicians
mastermusiciansinc.com
561.245.5324

TapSnap
tapsnap1202.com
954.459.1047

WEDDING & EVENT PLANNERS

Creative Touch
creativetouchparties.com
561.329.0942

Jackie Bressler
jackiebresslerevents.com
561.922.5776

Your Special Day by Joni
specialdaybyjoni@aol.com
561.756.6760

PHOTOGRAPHERS

Michelle McMinn Photography
michellemcminn.com
561.441.6873

Chelsea Erwin Photography
chelseaerwin.com
904.540.1966

The Harmons Photography
weartheharmons.com
954.214.0290

Thompson Photography
thompsonphotographygroup.com
561.889.9226

Creative Focus Photography
creativefocusinc.com
954.753.3686

Alexi Shields Photography
alexishields.com
954.720.4220

Chris Joriann Photography
chrisjoriann.com
561.776.0099

Amy Hill Photography
facebook.com/amyhillphotoaz/
954.791.7653

Delray Beach Productions
info@DelrayBeachProductions
239.850.2735

WEDDING & EVENT CAKES

Earth and Sugar
earthandsugar.com
561.735.1796

Sugar Chef
sugarchef.com
954.571.2253

Two Fat Cookies
twofatcookies.com
561.265.5350

Chic & Sweet Artisan Cakes
csartisancakes.com
561.962.5398

TENTING

Tents n Events
tentsnevents.com
561.833.4881

VIDEOGRAPHER

Key Moment Films
keymomentfilms.com
954.333.8519

Timeline Video Productions, Inc.
timelinepro.com
954.571.5155

Senderey Video Productions
sendereyvideo.com
954.748.8999

Delray Beach Productions
info@DelrayBeachProductions
239.850.2735

OFFICIANTS

Ceremonies by Cindy
ceremoniesbycindy.com
954.781.8822

Reverend Eddie Rodriguez, C.S.M.C
eddierrodriguez.com
305.596.1810

Dr. Sean Alexander
wedding-officiant.org
561.249.3789

Rabbi Sol Rothstein
rabbisol.com
561.350.8722

HAIR & MAKEUP*

Fresh Beauty Studio
freshbeautystudio.com
954.537.1772

Beauty Couture Inc.
beautycoutureinc.com
754.214.9148

Phairis Luxury
phairisluxury.com
561.906.7408

**Not required to work
with vendors listed*

THE SEAGATE SPA

**Located at
The Seagate Hotel**
theseagatespa.com
561.665.4950

Patron agrees not to enter into any contracts for music, entertainment, floral decorations, or other services in connection with the event without the prior written consent of The Seagate and must be compliant in The Seagate's Vendor Code of Conduct and Guidelines. The Seagate may require the patron ensure receipt of a certificate of insurance from any such third party. The Seagate does not take responsibility for any of the vendors on this list.