

Wedding Menus & Packages 2025





Included in Wedding Package:

Proof of the Pudding and CMA have partnered to offer the following wedding menus and offerings keeping both budget and inclusivity in mind. The following items are included in your food and beverage package.

Four Hour Hosted Premium Bar

Cocktail Hour with Appetizer Display

Votive Candles for Cocktail & Guest Tables

Tables with Floor Length White, Black, or Navy Table Linens

Black or White Linen Napkins

Silver Chiavari Chairs

Banquet Tables

Glassware, China, Flatware,

Buffet Table Equipment and Utensils

Passing Trays, Cocktail Napkins

Champagne Toast

Cake Cutting Service

Assorted Dinner Rolls and Butter

Linens included are for up to 15 guest tables and 10 high tops.

Food and beverage selections subject to change based on availability.

All menu prices are subject to 25% taxable production fee & 7% sales tax



Cocktail Hour

COMPLIMENTARY DISPLAY:

Chef's Selections of Cured Meats & Cheeses
Domestic and Imported
Dried Fruits & Nuts
Mixed Olives
Seasonal Preserves, Honey, Whole Grain Mustard
Crackers, Crostinis, & Flat Breads



Food and beverage selections subject to change based on availability.
All menu prices are subject to 25% taxable production fee & 7% sales tax



Cocktail Hour Enhancements

BUTLER PASSED APPETIZERS

Food quantities must match guaranteed guest count. Proof recommends 3-4 pieces per person. Priced per piece.

TIER ONE \$4 per piece

Shrimp Cocktail Shooters

Spicy Lemon Pepper Cocktail Sauce, Lemon

Arancini with Tomato Sauce

Beer Brined Crispy Chicken Lollipop

Smoked Buffalo Cauliflower Bites

Citrus Herb Aioli, Cotija Cheese, Shaved Ninja Radish

Watermelon and Feta

Cherry Balsamic, Pickled Red Onions, Micro Basil

Sausage Stuffed Mushrooms

Balsamic Glaze

Bacon Wrapped Scallops

Balsamic Glaze

Mini Beef Empanada

Cilantro Crema

Cuban Cigar Rolls

Mustard Dijonnaise

TIER TWO \$5 per piece

Prosciutto Wrapped Asparagus

Tuna Poke

Sesame Oil, Roasted Seeds

Antipasto Skewer

Dried Tomato, Kalamata Olive, Marinated Artichoke

Beef Tenderloin Tataki

Pickled Green Onions, Citrus Soy Glaze

TIER THREE \$6 per piece

Smoked Salmon Tartar

Cucumber Cup

Beef Tartar in Cone

Micro Herbs

Crab Cakes

Remoulade Sauce

Banquet Options





Plated Dinner

*For 2 or more options, there will be an additional charge of \$5 per person

*For 3 or more options, there will be an additional charge of \$10 per person

All plated dinners include pre-set water, coffee station, bread & butter service

Pricing is per person & based on entree choice

SALAD (Pick 1)

Burrata | Roasted Asparagus, Fuji Apples, Fennel, Pistachio

Baby Greens | Marinated Quinoa and Farro Soil, Roasted Carrot

Petit Green Salad | Spiced Pumpkin Seeds, Pickled Red Onions

Watermelon Feta Salad | Heirloom Tomatoes, Micro Greens, Port Wine Reduction

Old World Caesar Salad | Croutons, Shaved Parmesan

ENTREES (*Pick 1)

Garlic Herb Roasted Chicken Breast | Chicken Pan Jus **\$103**

Mustard and Thyme Crusted Bone in Chicken Breast | Herb Cream Sauce **\$103**

Sesame Soy Glazed Salmon | Lemon Cream Sauce **\$108**

Catch of the Day MKT\$

Braised Beef Short Rib | Red Wine Reduction **\$119**

10 oz New York Steak | Garlic Herb Butter **\$119**

Roasted Cauliflower Steak | Pumpkin Seed Gremolata **\$98**

Grilled Portobello Mushroom | Salsa Verde **\$98**

Plated Dinner Cont.

Pick 1 from each category to accompany Entrees

STARCH

Root Vegetable Hash | Parsnip, Potato, Sweet Potato

Parsnip Puree

Garlic Mashed Potato

Roasted Red Skin Potato

Wild Rice Pilaf

Roasted Quinoa

Israeli Style Saffron Cous Cous

VEGETABLE

Glazed Baby Carrots

Roasted Asparagus

Braised Fennel

Sauteed Spinach

Zucchini and Squash Hash

Brown Buttered Green Beans

Candied Bacon Brussels Sprouts





Buffet Dinner

Choice of (2) Entrees \$114 | Choice of (3) Entrees \$121

SALAD (Pick 2)

Wedge Display Iceberg | Bacon, Blue Cheese, Grape Tomato, Fresh Herbs, Buttermilk Ranch

Broiled Sweet Potato Salad | Arugula, Masala Spiced Chickpeas, Crispy Shallots, Honey Dijon Vinaigrette

Baby Romaine | Shaved Grana, Grape Tomato, Garlic Croutons, Balsamic Vinaigrette

Caprese Salad | EVOO, Basil, & Balsamic Reduction

Traditional Caesar Salad | Romaine, Shaved Parmesan, Croutons, Caesar Dressing

SIDES (Pick 2)

Roasted Asparagus | Blistered Cherry Tomatoes, Lemon Zest

Black Bean and Rice

Garlic Mashed Potatoes

Char Roasted Brussel Sprouts | Queso Fresco, Balsamic Drizzle

Roasted Red Skin Potatoes

Buttered Green Beans | Lemon Zest

Honey Glazed Baby Carrots

Truffle Mac & Cheese

Buffet Dinner Cont.

ENTREES

Demi Glazed Beef Short Ribs | Gremolata

Chicken Marsala

Garlic Butter Cod Loins | Beurre Blanc

Herb Roasted Beef Tri Tip | Confit Tomatoes and Garlic

Grilled Chicken Breast | Garlic Cream

Brown Butter Salmon | Capers, Lemon Oil, Herbs

Rotisserie Style Roasted Chicken | Aji Verde

Roasted Mojo Pork Loin | Caramelized Plantains

Mushroom Ravioli | Shallots, Mushroom Cream



Menu Enhancements

SEASIDE STATIONS

Priced per person

Pasta Lovers (Pick 2) \$19 PP

Served with Parmesan Crusted Garlic Bread EVOO, Shaved & Grated Cheeses

Mushroom Ravioli | Truffle Cream Sauce, Spinach and Roasted Asparagus Tips

Traditional Beef Lasagna

Tri-Colored Tortellini Primavera

Fettuccini Garlic Scampi

Orecchiette Pasta | Roasted Chicken, Dried Tomatoes

++Roasted Italian Sausage +3 ++Shrimp +5



Mac & Mashed Bar \$18 PP

Cavatappi Pasta | White Cheddar Mac

Pasta Toppings | Breadcrumbs, Crumbled Gorgonzola, Jalapeno Peppers

Potato's | Mashed Potato Puree, Sweet Potato Puree

Potato Toppings | Shredded Cheddar, Sour Cream, Whipped Butter, Bacon Bits, Scallion, Marshmallow, Brown Sugar, Candied Pecans

Carving Stations

(Each selection priced to serve 25 guests)

Chef Attendant Required, \$250/Chef per 50 Guests Food quantities must match guaranteed guest count.

Beef Tenderloin | Demi - **\$450**

Prime Rib | Au Jus & Horseradish Cream - **\$430**

Roasted Turkey Breast | Brown Gravy, Cranberry Sauce - **\$275**

Mojo Roasted Pork Loin | Sweet Plantains - **\$300**

Served with Dinner Rolls

Menu

Enhancements

DESSERTS & LATE-NIGHT SNACKS

Priced per person

Dessert Bar \$16 PP

Chocolate Covered Strawberries

Macaroons

Assortment of Cookies

Assortment of Mini Cakes

Tacos of Mexico \$21 PP

Personal Salads | Heart Greens, Roasted Peppers, Black Beans, Citrus Dressing

Smoked Pork Carnitas | Braised in a Skillet

Chile Lime Braised Chicken Tinga

Braised Beef Barbacoa

Fresh Toppings | Pico de Gallo, Queso Fresco, Pickled Red Onions, Diced Onions

Tortilla Chips | Salsa Roja, Salsa Verde, Guacamole

Savory Slider Bar \$18 PP

BBQ Brisket Slider | Slaw & Pickle

Crispy Chicken Slider | Nashville Hot Sauce, Bleu Cheese Aioli

Mini "Big" Beef Slider | Special Sauce, American Cheese, Shredded Lettuce, Tomato, Potato Bun

Pub Chips

Sweet & Salty \$14 PP

Artisan Pretzels | Brown Mustard, Cheese Sauce

Cinnamon Sugared Churros | Chocolate Sauce, Carmel Sauce



Beverages





Bar



Package includes 4-hours of the following:

BOSUN PACKAGE

House Wines:

Chardonnay
Pinot Grigio
Moscato
Cabernet
Pinot Noir

Spirits:

Cruzan Rum
Dewar's Scotch
Jim Beam Bourbon
Sauza Tequila
Seagram's Extra Dry Gin
Smirnoff Vodka

Choose 2 Domestic & 2 Craft or Imported Beers:

Domestic: Bud Light & Michelob Ultra
Import: Corona Extra
Craft: Reef Donkey
3 Daughters Blond Ale

Upgrade your bar package for \$8 per person

CAPTAIN'S PACKAGE

4 Premium Wines:

Chardonnay
Pinot Grigio
Sauvignon Blanc
Cabernet
Pinot Noir
Malbec
Prosecco
Rose

Spirits:

Captain Morgan Rum
Bacardi Rum
Woodford Reserve
Crown Royal Whiskey
Johnny Walker Black
Teremana Tequila Blanco
Tanqueray Gin
Tito's Vodka

Choose 2 Domestic & 2 Craft or Imported Beers:

Domestic: Bud Light & Michelob Ultra
Import: Corona Extra
Craft: Reef Donkey
3 Daughters Blond Ale



Rehearsal Dinners

All rehearsal dinners include water station & 2-hour beer, wine, & soda bar

Little Ybor \$60 PP

Seasonal Green Salad | Seasonal Fruit, Pickled Red Onions, Chili Roasted Pepitas, Strawberry Vinaigrette

Tampa Cuban | Roasted Pork, Salami, Ham, Pickles, Mustard

Roasted Rotisserie Style Chicken | Aji Verde

Black Beans and Rice

Roasted Green Beans

Tres Leches

TS Sponge Docks \$64 PP

Greek Salad | Romaine Lettuce, Greek Olives, Feta Cheese, Tomatoes, Cucumbers, Red Onions, Green Peppers, Greek Dressing

Mediterranean Hummus

Grilled Chicken Souvlaki

Gyro | Shaved Lamb, Pita Bread, Tzatziki Sauce, Onion, Tomato

Green Beans

Greek Steak Fries | Feta Cheese

Baklava

South of Dunedin \$61 PP

Spiced Green Salad | Corn and Black Bean Salsa, Lime, Chipotle Ranch

Create-Your-Own Fajitas | Grilled Flank Steak with Salsa Verde & Chili Lime Chicken

Spanish Style Rice

Refried Beans

Shell & Toppings | Soft Flour Tortillas, Pico, Jalapeños, Sour Cream, Salsa Roja, Shredded Cheese

Churro Bites | Chocolate Dipping Sauce

Venice Beach \$62 PP

Caprese Salad | EVOO, Basil, & Balsamic Reduction

Bowtie Pasta Salad

Mamma's Homemade Meat Balls |

Marinara Sauce

Chicken Piccata | Lemon Butter, Capers

Tri-colored Tortellini | Cream Sauce

Sautéed Squash, Zucchini, & Carrots

Garlic Bread

Tiramisu

Private Charters

(40 Passenger Capacity)
Boat Charter Price Starting at \$550

The Clearwater Marine Aquarium owns and operates 3 large pontoon boats which offers a truly unique and exciting option for groups to enjoy life on the water! Catch sight of wild dolphins and manatees swimming next to your boat! Whether it be a “Wedding Welcome” picnic to one of the local islands or a Sunset Cruise for your Rehearsal Dinner, this is a fun way to experience Clearwater Beach with a whole new level of fun!



proof of the pudding

