

PAYMENT POLICY

Depending on the amount of guests, a non-refundable deposit is required to reserve all or part of the restaurant for your event. Please note this deposit will not be refunded if you cancel your event. The balance is due at the conclusion of your event. If it is your desire to pre-pay prior to the event date please inquire with your event consultant. If paying by personal check you must have a valid credit card on file.

GUARANTEES

The final number of guests and menu choices is required one month prior to the date of your event. This is critical to ensure that we can meet your needs.

PARKING

We have ample parking on site.

SPECIAL AMENITIES

Snook's Bayside Restaurant & Grand Tiki Bar is a full service facility. We would be happy to recommend or help make arrangements for the ceremony, entertainment, flowers, tent and wedding cake. Please inquire with your wedding consultant.

Charges for Amenities 2009:

Waterfront Tiki Torch Beach	**
Sunset Jetty	***
Chair & Arch Set-up on Jetty	\$150. (over 30 guests)
White Linen Charge	\$75. (over 30 guests)
Cake Cutting Charge	\$2.5 per guest
Officiate Charge	\$250.
Bartender Charge	\$100.
Event Coordination	\$200. (over 100 guests \$300.)

***Please inquire with your wedding planner for the best available rate*

****Please contact Bayside Inn for rental rates 305-451-4450*

If you choose to rent the entire Outside Patio or Inside Dining Room areas, the following Site Fees Apply:

Inside Dining Room \$1,500. Closed to public

Outside Dining Room \$2,500. Closed to public

*** Please inquire about our Off-Season and Intimate Party Rates.*

HOTEL ACCOMMODATIONS:

Just a few steps away from Snook's Bayside is a lovely hotel called Bayside Inn. Set in lush tropical ambiance, Bayside Inn is a perfect destination resort for your friends and family to stay while they celebrate one of the most important days of your lives! The two properties side by side make for a memorable Weekend Wedding Destination!

Please inquire for other fine lodging facilities in our area with your event consultant.