

*Beau Rivage*<sup>®</sup>

WEDDINGS



875 BEACH BOULEVARD | BILOXI, MISSISSIPPI 39530 | 228.386.7155 | BEAURIVAGE.COM

# Plated Dinner Reception

## **HOT HORS D'OEUVRES** (Choose Two)

Mini Crab Cakes  
Coconut Shrimp with Sweet Chili Sauce  
Shrimp Chopstix  
Oysters Rockefeller  
Warm Lobster Medallions with Roasted Corn & Succotash  
White Mushrooms with Lump Crab & Gruyère Glaze  
Grilled Lamb Lollipops  
Petit Filet Mignon Wellington  
Chicken Wellington

Mini Chicken Cordon Bleu  
Mini Franks in Puff Pastries  
Pecan Chicken Tenders  
Thai Shrimp Spring Rolls  
Vegetable Spring Rolls  
Cashew Chicken Spring Rolls  
Vegetable Quesadillas  
Spanakopita

## **COLD HORS D'OEUVRES** (Choose Two)

Spicy Shrimp Crostini Salad  
Artichoke Stuffed with Crab Salad  
Phyllo Tartlets with Asian Beef Salad  
Crabmeat Tartlets  
Tomato & Mozzarella Bruschetta  
Boursin Stuffed Potato with Salmon Caviar

Southern Bruschetta  
Smoked Crab Salad with Mango  
Deviled Eggs  
Herb Shrimp Crostini  
Antipasta Skewer

## **SALAD** (Choose One)

Mixed Greens with Julienne of Cucumber and Tomato Vinaigrette  
Baby Arugula Salad with Strawberries, Toasted Pecans & Balsamic Reduction  
Layered Buffalo Mozzarella & Red Tomato Served with Balsamic Reduction & Olive Oil  
Tossed Garden Greens with Feta Cheese, Cucumbers, Red Onions & Sun-Dried Tomato Vinaigrette  
Caesar Salad with Parmesan & Garlic Croutons  
Spinach Salad with Warm Goat Cheese Croutons, Caramelized Onions & Balsamic Dressing

## **ENTRÉE** (Choose One)

### **TIER 1**

Roma Tomato Mozzarella Stuffed Free Range Chicken with Pomodoro Sauce  
Grilled Double Cut Pork Chop with Salmon En Croute with Rosemary Red Wine Reduction

### **TIER 2**

Grilled Rib Eye and Garlic Roast Jumbo Shrimp  
Petite Filet and Coquille Saint Jacques  
Free Range Chicken and Jumbo Coast Crab Cakes

### **TIER 3**

Classic Beef Wellington with Truffle Red Wine Reduction  
New York Strip with Crab Au Gratin Bouchée  
Filet Mignon and Lobster Thermadore  
Grilled Veal Chop Foie Gras & Forrest Mushrooms  
Pan Seared Halibut

## **CHEF'S CHOICE STARCH AND VEGETABLES**

Quinoa Risotto, Roast Garlic Yukon Mash, Horseradish Idaho Mash, Smashed Rosemary Fingerling Potatoes, Wild Mushroom & Truffle Oil Risotto  
Buttered Broccolini, Oven Roasted Root Vegetables, Jumbo Asparagus, Haricot Verts, Buttered Baby Carrots & Julienne of Vegetables

*All include dinner rolls and butter, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.*

## **WEDDING CAKE**

Price based on \$6 per slice

## **4-HOUR VIP BRANDS BAR PACKAGE**

### **TIER 1**

#### **PREMIUM BRANDS**

Crown Royal, Dewar's, Jack Daniel's, Jim Beam Bourbon, Tanqueray Gin, Bacardi Light, Absolut Vodka, Smirnoff Vodka, Christian Brothers, Cuervo Gold

### **TIER 2**

#### **VIP BRANDS**

Crown Reserve, Chivas Regal, Gentleman Jack, Glenlivet, Maker's Mark, Bombay Sapphire, Captain Morgan, Grey Goose, Ketel One, Courvoisier, Cuervo 1800

### **TIER 3**

#### **INCLUDES BOTH PREMIUM AND VIP BRANDS**

*Package includes bartender fees and champagne toast for Bride and Groom.*

**Tier 1 - \$100 per person**

**Tier 2 - \$120 per person**

**Tier 3 - \$140 per person**

*Package includes use of ballrooms for the ceremony and reception, dance floor, table linens and napkins, gold Chavari chairs with white chair pads, professional waitstaff and event management.*

*Price does not include tax or gratuity.*



# Buffet Wedding Reception

## **HOT HORS D'OEUVRES** (Choose Three)

Mini Crab Cakes  
Coconut Shrimp with Sweet Chili Sauce  
Shrimp Chopstix  
Oysters Rockefeller  
Warm Lobster Medallions with Roasted Corn & Succotash  
White Mushrooms with Lump Crab & Gruyère Glaze  
Grilled Lamb Lollipops  
Petit Filet Mignon Wellington  
Chicken Wellington

Mini Chicken Cordon Bleu  
Mini Franks in Puff Pastries  
Pecan Chicken Tenders  
Thai Shrimp Spring Rolls  
Vegetable Spring Rolls  
Cashew Chicken Spring Rolls  
Vegetable Quesadillas  
Spanakopita

## **COLD HORS D'OEUVRES** (Choose Two)

Spicy Shrimp Crostini Salad  
Artichoke Stuffed with Crab Salad  
Phyllo Tartlets with Asian Beef Salad  
Crabmeat Tartlets  
Tomato & Mozzarella Bruschetta  
Boursin Stuffed Potato with Salmon Caviar

Southern Bruschetta  
Smoked Crab Salad with Mango  
Deviled Eggs  
Herb Shrimp Crostini  
Antipasta Skewers

## **BUFFET** (Choose One)

### **DIXIE LIVING BUFFET**

Green Salad with Marinated Tomato, Cucumber, Cheese, Bacon Bits & Croutons with Italian, Ranch & Thousand Island Dressings, Kentucky Coleslaw, Black-Eyed Peas Salad, Southern Potato Salad with Yellow Mustard & Eggs, Chicken Gumbo, Steamed Rice. Southern Fried Chicken, Slow Roasted Pulled Pork with Zesty Barbecue Sauce, Blackened Redfish, Sliced Smoked Brisket, Sautéed Green Beans & Toasted Pecans, Simmered Turnip Greens. Mashed Potatoes with Gravy, Dirty Rice, Honey Buttermilk Biscuits, Yeast Rolls

### **MARDI GRAS BUFFET**

New Orleans Style Seafood Gumbo, Vegetable Orzo Salad, Shrimp Tortellini Salad, Creole Antipasto Display of Marinated Vegetables, Assorted Cheeses, Alligator & Andouille Sausage, Bourbon Glazed Loin of Pork with Tasso Corn Bread Dressing, Blackened Snapper, Crawfish E'touffée, Steamed Rice, Snap Beans, New Potatoes, Black-Eyed Peas, Yeast Rolls

### **SMOKE HOUSE AND BARBECUE**

Mixed Greens with Creamy Herbed Dressing, Assorted Pickled Vegetable Platter, Coleslaw, Southern Potato Salad, Dixie Dusted Pork Ribs, Spit Roasted Chicken, Smoked Prime Rib, Oven-Roasted Red Bliss Potatoes, Fresh Corn on the Cob, Baked Beans, Fire-Roasted Tomatoes & Stewed Okra, Homemade Biscuits & Jalapeño Corn Bread

### **VIVA ITALIANO**

Caesar Salad with Parmesan & Garlic Croutons, Chilled Tortellini Pasta with Shrimp & Basil, Pesto Antipasto Display with Sopressa, Mortadella, Prosciutto, Marinated Artichoke Hearts, Black & Green Cured Olives, Oven-Dried Tomatoes with Basil & Garlic, Roasted Eggplant, Sweet Peppers & Zucchini, Provolone & Fresh Cheese Selection, Sliced Porchetta, Veal & Ricotta Cannelloni, Seared Chicken Breast with Prosciutto, Garlic & Sage Butter Sauce, Grilled Snapper with Olives, Tomatoes & Capers, Basil Polenta with Oven-Roasted Tomato, Herb Risotto, Italian Vegetables, Roasted Asparagus, Focaccia, Italian Breads and Ciabatta

*Includes bakery fresh bread and butter, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.*

### **WEDDING CAKE**

Price based on \$6 per slice

### **4-HOUR VIP BRANDS BAR PACKAGE**

#### **PREMIUM BRANDS**

Crown Royal, Dewar's, Jack Daniel's, Jim Beam Bourbon, Tanqueray Gin, Bacardi Light, Absolut Vodka, Smirnoff Vodka, Christian Brothers, Cuervo Gold

#### **VIP BRANDS**

Crown Reserve, Chivas Regal, Gentleman Jack, Glenlivet, Maker's Mark, Bombay Sapphire, Captain Morgan, Grey Goose, Ketel One, Courvoisier, Cuervo 1800

*Package includes bartender fees and champagne toast for Bride and Groom.*

**\$130 per person with Premium Bar**

**\$135 per person with VIP Bar**

*Package includes use of ballrooms for the ceremony and reception, dance floor, table linens and napkins, gold Chavari chairs with white chair pads, professional waitstaff and event management.*

*Price does not include tax or gratuity.*



# Hors d'Oeuvre Reception

## **DISPLAYS** (Choose Two)

**AZALEA CHEESE SELECTION** Cheddar, Swiss, Brie & Pepper Jack Cheeses, Fresh Fruit Garnish, French Baguettes & Carr's Water Crackers

**FARMER'S SELECTION** Sliced Seasonal Fresh Fruit & Berries

**ISLAND SELECTION** Sliced Seasonal Fresh Tropical Fruit & Berries

**FRESH MARKET DISPLAY** Assorted Garden Picked Seasonal Vegetables with Ranch & Spinach Dip

**GRILLED VEGETABLE DISPLAY** A Chilled Assortment of Grilled & Marinated Vegetables with Tapenade & Creamy Roasted Garlic Dip

**CAESAR SALAD** Romaine Lettuce tossed with Reggiano Parmesan, Garlic Croutons & Caesar Dressing

## **HOT HORS D'OEUVRES** (Choose Three)

Mini Crab Cakes

Coconut Shrimp with Sweet Chili Sauce

Shrimp Chopstix

Oysters Rockefeller

Warm Lobster Medallions with Roasted Corn & Succotash

White Mushrooms with Lump Crab & Gruyère Glaze

Grilled Lamb Lollipops

Petit Filet Mignon Wellington

Chicken Wellington

Mini Chicken Cordon Bleu

Mini Franks in Puff Pastries

Pecan Chicken Tenders

Thai Shrimp Spring Rolls

Vegetable Spring Rolls

Cashew Chicken Spring Rolls

Vegetable Quesadillas

Spanakopita

## **COLD HORS D'OEUVRES** (Choose Two)

Spicy Shrimp Crostini Salad

Artichoke Stuffed with Crab Salad

Phyllo Tartlets with Asian Beef Salad

Crabmeat Tartlets

Tomato & Mozzarella Bruschetta

Boursin Stuffed Potato with Salmon Caviar

Southern Bruschetta

Smoked Crab Salad with Mango

Deviled Eggs

Herb Shrimp Crostini

Antipasta Skewers

## **STATION** (Choose One)

**SAUTEED SHRIMP** Fresh Jumbo Shrimp Sautéed in Butter, Garlic, White Wine & Parsley, Served with Buttered Egg Noodles

**CREOLE STATION** Chicken & Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice with Jalapeño Corn Bread

**ASIAN SHRIMP STATION** Fresh Jumbo Shrimp Sautéed in Spicy Hoisin Sauce, Served with Jasmine Rice

**SUSHI & SASHIMI** A Display of Sushi & Sashimi with Ginger Root, Wasabi & Soy Sauce

**BEAU RIVAGE POTATO BAR** Garlic Mashed Potatoes, Yukon Gold Potatoes & Sweet Potatoes  
Toppings Include Chives, Crème Fraîche, Fried Shallots, Monterey Jack, Crisp Bacon & Assorted Butters

**SOUTHERN GRITS STATION** Creamy White Cheddar & Stone Ground Grits

Toppings Include Smoked Bacon, Roasted Corn, Cajun Shrimp, Crawfish, Chives, Cheddar & Parmesan Cheese

**PASTA STATION** Cooked to order Egg Pastas, Four Cheese Sauce, Oven-Dried Tomato Sauce & Basil Pesto with Light Cream, Vegetable Julienne, Roasted Garlic, Fine Herbs, Fresh Reggiano

**MACARONI STATION** Harvest Swiss and Shells, Smoked Gouda Rotini, Cheddar Jack Cavatapi  
Toppings Include Coast Crab, Shaved Truffles, Smoked Beef, Broccoli, Bacon, Tomato

**RISOTTO STATION** Champagne Havarti, Smoked Gouda Pinot, Classic Chardonnay Parmesan  
Toppings Include Coast Crab, Shaved Truffles, Smoked Beef, Asparagus, Sun Dried Tomato

**QUESADILLA STATION** Variety of Shrimp, Chicken & Cheese Quesadillas made with Flour Tortillas, Salsa, Guacamole & Sour Cream

**FAJITA BAR** Marinated Strips of Grilled Chicken & Sirloin Beef, Warm Flour Tortillas, Pico de Gallo, Grilled Onions, Sweet Peppers, Plum Tomatoes, Sour Cream & Lettuce

**CRAB CAKE STATION** Gulf Crab; Toppings Include Louisiana Crawfish, Coast Shrimp, Asparagus  
Sauces Include Hollandaise, Béarnaise, Beurre Blanc

## **CARVING STATION** (Choose One)

### **TIER 1**

Rotisserie Suckling Pig with Pork Jus, Cajun Mayo & Petite Rolls  
Inside Round of Beef Au Jus, Horseradish, Whole Grain Mustard & Petite Rolls  
Sugarcane Glazed Ham with Almond Honey Glaze, Dijon Mustard and Hawaiian Rolls  
Roast Pork Loin with Cracked Peppercorn Red Wine Reduction and Split Rolls

### **TIER 2**

Steamship Round of Beef with Au Jus Sauce and Split Rolls  
Pork Steamship with Au Jus Sauce and Split Rolls  
Whole Roast Turkey Breast with Pan Gravy and Split Rolls  
Salt Baked Fresh Catch with Lemon Basil Butter Sauce

### **TIER 3**

Roast Tenderloin of Beef with Au Poivre and Split Rolls  
Prime Rib of Beef with Au Jus Sauce and Split Rolls  
Roast Rack of Lamb with Mint Jelly, Rosemary Red Wine Reduction and Split Rolls  
Salmon En Crouete with a Freshly Prepared Bearnaise Sauce

*All include bakery fresh bread and butter, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.*

## **SEAFOOD DISPLAY**

Display of Fresh Seafood on Ice served with Cocktail Sauce, Tabasco & Lemon Wedges, Oysters on the Half Shell, Fresh Chilled Shrimp, Marinated Crab Claws, Crabmeat Ceviche (Add \$12.00 per person)

## **WEDDING CAKE**

Price based on \$6 per slice

## **4-HOUR VIP BRANDS BAR PACKAGE**

### **TIER 1**

#### **PREMIUM BRANDS**

Crown Royal, Dewar's, Jack Daniel's, Jim Beam Bourbon, Tanqueray Gin, Bacardi Light, Absolut Vodka, Smirnoff Vodka, Christian Brothers, Cuervo Gold

### **TIER 2**

#### **VIP BRANDS**

Crown Reserve, Chivas Regal, Gentleman Jack, Glenlivet, Maker's Mark, Bombay Sapphire, Captain Morgan, Grey Goose, Ketel One, Courvoisier, Cuervo 1800

### **TIER 3**

#### **INCLUDES BOTH PREMIUM AND VIP BRANDS**

*Package includes bartender fees and champagne toast for Bride and Groom.  
Menu pricing includes Chef's fees for required stations.*

**Tier 1 - \$110 per person**

**Tier 2 - \$115 per person**

**Tier 3 - \$125 per person**

*Package includes use of ballrooms for the ceremony and reception, dance floor, table linens and napkins, gold Chavari chairs with white chair pads, professional waitstaff and event management.*

*Price does not include tax or gratuity.*

# Bon Voyage Brunch

As newlyweds, invite friends and family to a special brunch, as they wish you well with a “bon voyage”!

## CAMELLIA BRUNCH

### FROM THE GARDEN

Mixed Baby Greens & Grilled Vegetables with Balsamic Vinaigrette, Spinach Salad with Marinated Mushrooms, Feta Cheese, Tomatoes & Caramelized Onion Dressing, Cheese Tortellini with Smoked Shrimp, Goat Cheese & Asparagus Spears

### INTERNATIONAL CHEESE SELECTION

Assorted Cheese Platter of Aged Cheddar, Swiss, Brie, & Pepper Jack Cheeses, Crusty French Bread & Crackers

### CURED SEAFOOD

Smoked Mussels, Smoked Trout & Smoked Shrimp, Capers, Scallion Cream Cheese & Dijon Mustard

### CHARCUTERIE

Dried Salami, Prosciutto, Genoa Salami & Mortadella

### MAIN COURSE

Rotisserie Chicken & Pasta with Asparagus & Reggiano, Veal Medallions with Wild Mushrooms & Natural Sauce, Blackened Catfish with Dirty Rice, Fluffy Scrambled Eggs with Colby Cheddar & Chives, Ham, Smoked Bacon, Link Sausages & Stone Ground Grits

### FROM THE PATISSERIE

House Baked Pastries, Croissants, Fruit Muffins & Sliced Nut Bread & Chef's Selection of Desserts

*Includes a selection of orange, grapefruit & cranberry juices, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.*

**\$56 Per Person**

*Bloody Marys & Mimosas are available for an additional charge of \$8 per drink.*



## MAGNOLIA BRUNCH

### **FROM THE GARDEN**

Seasonal Sliced Fresh Fruit, Tossed Garden Salad with Tomato Basil Dressing, Fire Roasted Corn & Southwest Shrimp with Onion Dressing, Grilled Squash & Zucchini with Vine-Ripened Tomatoes & Balsamic Vinaigrette

### **TRADITIONAL CHEESE SELECTION**

Domestic & Imported Cheese with Crusty French Bread & Crackers

### **CHILLED & CURED SEAFOOD**

Smoked Shrimp, Smoked & Pastrami Salmon with Traditional Accoutrements

### **CHARCUTERIE**

Capicola, Prosciutto, Soppressata, Whole Grain & Dijon Mustards

### **MAIN COURSE**

Gulf Snapper with Crab Meat in Lemon Caper Sauce, Roulade French Chicken Breast with Chorizo Corn Bread Dressing, Sliced Beef Tenderloin with Wild Mushroom Cabernet, Crawfish & Andouille Jambalaya, Traditional Fluffy Scrambled Eggs with Cheddar & Scallion Garnish, Ham, Smoked Bacon & Link Sausages

### **FROM THE PATISSERIE**

Key Lime Pie, Fresh Fruit Tarts, Blondies & Brownies, Angel Food Cake with Fresh Strawberries, House Baked Pastries, Croissants, Fruit Muffins & Sliced Nut Breads

*Includes a selection of orange, grapefruit & cranberry juices, freshly brewed ice tea, regular and decaf coffee, and a selection of fine teas.*

**\$65 Per Person**

*Bloody Marys & Mimosas are available for an additional charge of \$8 per drink.*



# Catering Wine List

## HOUSE WINES

<b>Three Thieves</b> , Pinot Noir, <i>California</i>	\$32
<b>Three Thieves</b> , Cabernet Sauvignon, <i>California</i>	\$32
<b>Forestville</b> , Merlot, <i>California</i>	\$29
<b>Bolla</b> , Pinot Grigio, <i>Italy</i>	\$29
<b>Three Thieves</b> , Chardonnay, <i>California</i>	\$32
<b>Beringer</b> , White Zinfandel, <i>California</i>	\$26

## WHITE WINE

<b>Beringer</b> , Chardonnay, <i>Napa Valley</i>	\$65
<b>Ferrari Carano</b> , Chardonnay, <i>Sonoma</i>	\$75
<b>Magnolia</b> , Chardonnay, <i>Sonoma</i>	\$55
<b>Kendall Jackson</b> , Chardonnay, <i>California</i>	\$55
<b>Butternut</b> , Chardonnay, <i>California</i>	\$70
<b>Chateau St Jean</b> , Chardonnay, <i>Sonoma</i>	\$85
<b>Rudi Wiest</b> , Riesling, <i>Mosel</i>	\$45
<b>Heinz Eifel</b> , Riesling, <i>Mosel</i>	\$50
<b>Matua</b> , Sauvignon Blanc, <i>Marlborough</i>	\$50
<b>Alois Legeder</b> , Riff, Pinot Grigio, <i>Tre Venezie</i>	\$50
<b>Bottega Vinaia</b> , Pinot Grigio, <i>Trentino</i>	\$75

## SPARKLING WINE

<b>Tott's</b> , Sparkling Wine, <i>California</i>	\$45
<b>La Marca</b> , Prosecco, <i>Italy</i>	\$65
<b>Cooks</b> , Brut Sparkling, <i>California</i>	\$40
<b>Chandon</b> , Brut, Sparkling	\$95
<b>Chandon</b> , Blanc de Noirs, <i>California</i>	\$95
<b>Veuve de Vernay</b> , Brut, Sparkling, <i>France</i>	\$55
<b>Veuve Clicquot</b> , Yellow Label, <i>Champagne</i>	\$195
<b>Moet &amp; Chandon</b> , Brut Imperial, <i>Champagne</i>	\$195
<b>2000 Dom Perignon</b> , Brut, <i>Champagne</i>	\$385

## RED WINE

<b>14 Hands</b> , Cabernet Sauvignon, <i>Washington</i>	\$45
<b>Columbia Crest</b> , Cabernet Sauvignon, <i>Washington</i>	\$45
<b>Concannon</b> , Cabernet Sauvignon, <i>California</i>	\$40
<b>Murphy Goode</b> , Cabernet Sauvignon, <i>California</i>	\$52
<b>Liberty School</b> , Cabernet Sauvignon, <i>Paso Robles</i>	\$65
<b>Louis M. Martini</b> , Cabernet Sauvignon, <i>Sonoma</i>	\$75
<b>Justin Winery</b> , Cabernet Sauvignon, <i>Paso Robles</i>	\$105
<b>Ferrari-Carano</b> , Siena, Merlot, Sangiovese, <i>California</i>	\$50
<b>Velvet Devil</b> , Merlot, <i>Washington</i>	\$50
<b>Pedroncelli</b> , Merlot, Dry, <i>Creek Valley</i>	\$65
<b>Edna Valley</b> , Pinot Noir, <i>Central Coast</i>	\$55
<b>Meiomi</b> , Pinot Noir, <i>California</i>	\$95
<b>Austin Hope Troublemaker</b> , Red Blend, <i>California</i>	\$70

All wines subject to availability. Prices are subject to change.

### **BAR PACKAGE PRICING**

Bar Package pricing is available at the following prices for a minimum of 50 guests. Pricing is on a per person basis. Labor charges will still be applied.

**Bartenders: \$100 per 100 guests / Cashiers: \$50 (Cash bar only) per 100 guests**

	VIP	PREMIUM
1 HOUR	\$24	\$20
2 HOURS	\$33	\$29
3 HOURS	\$40	\$37
4 HOURS	\$48	\$45

### **Beer and Wine Only Packages**

	VIP	PREMIUM
1 HOUR	\$22	\$19
2 HOURS	\$30	\$27
3 HOURS	\$38	\$35
4 HOURS	\$46	\$43



# Recommended Wedding Vendors

## **OFFICIANTS**

Judge Albert Fountain - 228-435-8254  
Rev. Linda Giardelli - revlindagiardelli.com

## **WEDDING PLANNERS**

Noble Events / Lydia Noble - lydianobleevents.com  
After The Proposal Weddings & Events / Jean - aftertheproposal.com

## **PHOTOGRAPHERS**

Lisa Tilley Newman / Tilley Photography - tilleyphotography.com  
Kim French / One Fine Day - onefinedayphoto.com  
James Edward Bates Photography - jamesedwardbates.com

## **VIDEOGRAPHERS**

John Lestrade / Take Two Video Pros - taketwovideo.com  
All Terrain Productions - allterrainproductions.com

## **DJs**

Marcel / Nightshift Sounds - nightshiftsounds.net  
Stage One Music - stage1musicllc.com

## **BANDS**

The Phunky Monkeys - thephunkymonkeys.com  
Nola Dukes Band - noladukesband.com  
Bag of Donuts - bagofdonuts.com  
The Rewind Band - rewindbandla.com  
AJC and The Envelope Pushers - ajcandtheenvelopepushers.com

## **CUSTOM AISLE RUNNERS**

The Original Runner Company - originalrunners.com

## **PHOTOBOOKS / PHOTOBOOTHS**

Funtastic Fotos - untasticfotos.com  
Snaparazzi Photo Booth Company - hsnaparazziphotobooth.com

## **RENTALS AND DECOR**

Luminous Events - luminousevents.com  
ABC Rentals - abcrental.com  
Event Rental - youreventdelivered.com  
Firefly Ambiance - fireflyambiance.com/index2.php  
Blue Rents - bluerents.net  
Soho Event Rentals - sohoeventsandrentals.com

## **INVITATIONS AND PRINTING**

Gem Printing Co. - gemprinting.com  
Party Girls - facebook.com/partygirls

## **EVENT INSURANCE**

Total Event Insurance - totaleventinsurance.com

# Cakes

Our Executive Pastry Chef will work with you in making the cake of your dreams. You may bring in a photograph of your favorite cake or choose one from our portfolio.



*Beau Rivage*<sup>®</sup>

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[beaurivage.com](http://beaurivage.com)