



Weddings

Let us be your something *Blue*





Wedding Specialists

863.834.5110

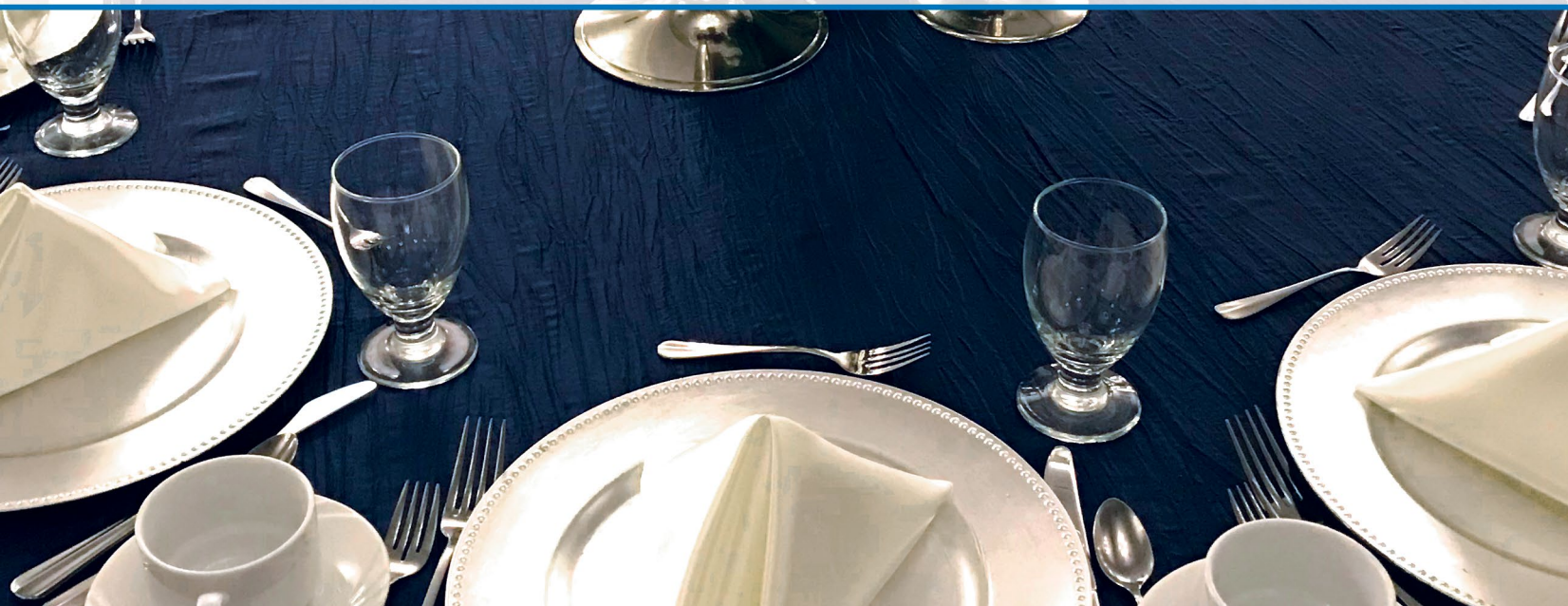
weddings@rpfundingcenter.com



RP Funding Center

rpfundingcenter.com

701 W. Lime St. • Lakeland • FL 33815





“
In all the world, there is no heart for
me like yours. In all the world, there is
no love for you like mine.”
- Maya Angelou



Bridal Bundle

Facility Rental Package Includes

Dance Floor
Head Table
Gift Table
Cake Table
DJ Table

VIP Bridal Suite

Based on availability

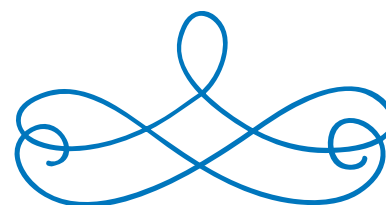
Catering Service

Provided by award winning culinary catering provider

Cake Cutting

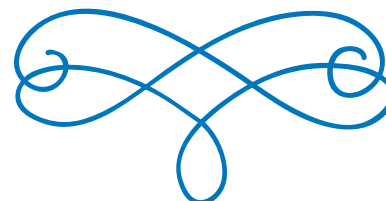
cake not included in price

On-Site Guest Parking



Available Upgrades

Fine Linens
Specialty Chairs
Draping
Uplighting
Elevated Head Table
Expanded Dance Floor
Bar Service



Bundle based on a 5 hour maximum event time & minimum of 100 guests



You forever have my heart, my soul and my hand as we journey through this chapter called life together. I promise to love you, respect you and cherish you forever.



There's a lot of pressure that comes with planning a wedding. After all, cuisine is what everyone looks forward to. We methodically selected these items for their ability to be enjoyed simply, while bursting with exquisite, local, fresh flavors.

– Chef Casey,
*CIA ProChef Certified
Executive Chef*



Meal Packages

Silver **\$40** per person
Choice of one Main Entrée
(Chicken, Pork, or Fish)

Gold **\$50** per person
Choice of one Main Entrée
(Chicken, Pork, Beef, or Fish)
plus two Hors d'oeuvres

Platinum **\$60** per person
Choice of one Duo Entrée or two
Main Entrées
(Chicken, Pork, Beef, or Fish)
plus four Hors d'oeuvres

Minimum of 100 Guests
Prices are subject to 7% Sales Tax &
20% Management Fee

Plated Meal Options

ENTRÉE

Grilled Cobia
lime tomato garlic, beurre blanc & fresh herbs

Beet Wellington
*roasted carrot jus braised faro &
English pea puree (v)*

———— GLUTEN FREE ————

Airline Chicken Breast
onion jam & bourbon gastrique

Sweet Tea Brined Chicken Breast
peach chutney & honey jus

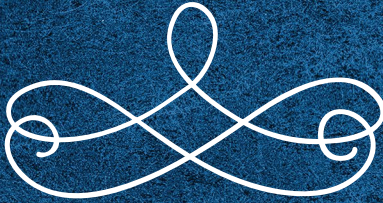
Grilled Chicken
collard green chimichurri & smoked tomato jus

Pork Tenderloin
mushroom bacon duxelles & local stout demi

Pan Seared Salmon
jalapeño fig compote & citrus pan jus

Petite Filet of Beef
classic béarnaise sauce & port demi-glace

Braised Short Rib
brunoised mirepoix & red wine demi-glace



PAIRINGS

Classic Truffle Potato Au Gratin
buttered breadcrumbs

Carolina Gold Rice & Peas

———— GLUTEN FREE ————

Beef Tallow Roasted Fingerling Potatoes
chopped herbs

White Cheddar Mashed Potatoes (VG)

Sweet Potato Puree
sorghum bourbon butter (VG)

Roasted Root Vegetables
pecan butter & chopped parsley (VG)

Butter Poached Broccolini &
Roasted Tomatoes (VG)

French Thin Beans
chopped garlic & extra virgin olive oil (VG)

Blanched Asparagus
bacon fat hollandaise

Assorted Baby Vegetables
chopped thyme (VG)



FROM THE GARDEN

Southern Caesar Salad

———— GLUTEN FREE

Plant City Strawberry Salad (V)

Farmer's Salad (V)

*Or choose from a variety of our
signature salads!*



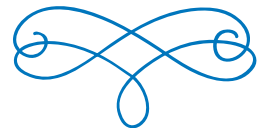
DUO ENTRÉE

Petite Tenderloin of Beef
*port wine demi, herb tossed
jumbo shrimp & honey truffle butter*

Pork Tenderloin
*local stout demi-glace, jumbo
seared scallop & tomato bacon jam*

V • Vegetarian

VG • Vegan



*Special entrées to meet specific dietary
needs available upon request.*

Lors D'oeuvres

VEGETABLE

Quinoa Stuffed Baby Tomatoes
sea salt & Dijon vinaigrette (v)

Vegetable Spring Roll
raspberry soy (v)

Crunchy Artichokes
boursin cheese & crunchy panko (v)

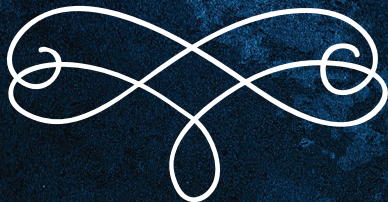
SEAFOOD

Pickled Shrimp
*honey horseradish &
cracked black pepper*

Savannah Crab Cake
low country remoulade

Stuffed Shrimp
*crab meat, candied bacon &
reaper pepper marmalade*

Smoked Fish Dip Amberjack
buttered sour dough toast points



POULTRY

Chicken Wellington
arugula aioli

Smoked Chicken Wonton
white bbq

Chicken Teriyaki Stick
porter ponzu

BEEF

Beef Wellington
port onion jam

Beef Brisket Wonton
white bbq sauce

Beef Satay
reaper plum sauce

Smoked Brisket Fritters
bourbon bbq

PORK

Baby Bakers
*bbq pork, cheddar &
green onion*

Pork Pot Stickers
porter ponzu

Smoked Pork Boudin Balls
cayenne honey

GLUTEN FREE

Pecan Crusted Chicken
reaper honey bbq

Vegetable Kebob
collard green chimichurri (VG)



Enhancements

Charcuterie

sopressata, summer sausage, cured duck breast, serrano ham, bresaola, & coppa, assorted jams, pickled vegetables, toasted bread & gherkins
\$410

Fresh Vegetable Assortment

sunburst squash, baby zucchini, hand turned carrots, heirloom tomatoes, baby bell peppers, English cucumbers, arugula aioli & buttermilk ranch
\$250



Optional upgrades to elevate
your wedding reception

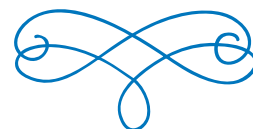
Seasonal Fruit Display

sliced melons, berry assortment, red grapes & honey yogurt crema
\$225

Gourmet Cheese Board

local & domestic cheeses, local honey, berries, dried fruit & crackers
\$200

V • Vegetarian
VG • Vegan



Happily ever after begins at

