

SUNQUEST BEACH WEDDINGS

BONFIRE REHEARSAL DINNER PACKAGES

Let us handle it all! Our Bonfire Rehearsal Dinner Packages include everything you need for a successful bonfire rehearsal dinner. Your package includes all of the beach permits, special event permits, and FDEP permits needed per Walton County. Note that bonfires are only permitted in Walton County at select locations. A location will be determined after booking.

*NOTE: These packages can **not** be utilized as reception packages. Please inquire for more information about ceremony and reception packages and the possibility of adding a bonfire a la carte to your Emerald or Diamond Reception package.*

INCLUDES:

- Up to a 3-Hour Bonfire Dinner
- Bonfire Set-Up
- Tiki Torches
- White Bench Bonfire Seating
- 60" Round Tables with Stretch Linen
- White Chairs with Cushion
- Cafe Lighting (100 ft) with Generator
- Choice of Catering Package
- Drink Package (Sodas, Water, Iced Tea)
- Plates, Cups, Napkins, Cutlery, Ice
- Speaker with Microphone
- SWFD Bonfire Permit
- Walton County Special Event Permit
- FDEP Permit
- Security Detail (only for events of 76 guests+)
- All taxes and service fees included in pricing

UP TO 30 GUESTS: \$5,000

UP TO 50 GUESTS: \$7,000

UP TO 75 GUESTS: \$9,000

UP TO 100 GUESTS: \$12,000

*NOTE: Per-person rates for between packages available.
Inquire for more information.*

OPTIONAL UPGRADES:

- S'More's Bar +\$5/person
- Glow Package +\$5/person
- Light Up Cornhole +\$75
- Giant Jenga +\$50

CATERING PACKAGES:

BURGER & HOT DOG STAND

Includes standard condiments and a choice of potato salad or assorted chips. Additional toppings available for an additional charge.

1/3 lb Black Angus Burger & 100% Beef Hotdogs

Additional Toppings +\$2/person per topping:

*Bacon, Jalapenos, Smoked Gouda,
Cheddar Cheese, Bleu Cheese, Sauerkraut*

LOW COUNTRY BOIL

Onsite cooking available based on location. Served with choice of coleslaw or Garden Salad.

Low Country Boil

1/2 lb Gulf Shrimp per person, corn, andouille, red potatoes. Served with garlic butter and house cocktail sauce.