

*A Wedding Like No Other*



**SAINT JOHN'S**  
RESORT





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## DETAILS & INCLUSIONS

Floor Length White Linen

White Linen Napkins

Ergonomic Banquet Chairs

China, Water Glass, Champagne Flute, Flatware

Experienced Service Staff

Bartenders (1 per 100 Guests)

Parquet Wood Dance Floor

Tables for your celebration  
(High Tops, Guest, Cake, DJ, Stations, Place Cards)

Staging for Band

*\*All charges are subject to service charge & tax  
Menus and pricing are subject to change*





*Menu*

## PACKAGES

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### **GOLD**

**\$100 PER PERSON**

- Champagne Toast
- Four Butler Passed Hors d'Oeuvres
- Two Course plated meal (Chicken or Vegetarian).
- 4.5 Hour Premium Bar
- Coffee Service
- Complimentary King Executive Suite for the night of the wedding

### **PLATINUM**

**\$165 PER PERSON**

- Champagne Toast
- Four Butler passed Hors d'Oeuvres
- One Reception Display (Select displays only)
- Two course plated meal (Chicken, Vegetarian, Seafood or Beef).
- 4.5 Hour Super Premium Bar
- Gourmet Coffee Station
- Afterglow (Choice of one)
- Chair Cover with Choice of Sash
- Complimentary King Executive Suite and two complimentary Deluxe Rooms for the parents the night of the wedding

### **DIAMOND**

**\$240 PER PERSON**

- Champagne Toast
- Couple's Welcome Signature Drink
- Four Butler passed Hors d'Oeuvres
- One Reception Display (Shellfish display excluded)
- Four-course plated meal (Chicken, Vegetarian, Seafood, Beef or duet).
- Signature Seasonal Salad
- Soup or pasta course
- Sorbet Intermezzo
- 5 Hour Ultra-Premium Bar
- Barista Coffee Bar
- Afterglow (Choice of one)
- Chiavari Chairs
- Send Off Breakfast for up to 50 guests
- Complimentary Luxury Suite for the couple and two King Executive Suites for the parents the night of the wedding. Based on availability



# The Menu

## HORS D'OEUVRES SELECTIONS

*Please select four hors d'oeuvres selections to be passed butler-style*

### INCLUDED IN ALL PACKAGES

#### Curried Chicken-Sundried Fruit Salad

Toasted almonds, light pastry cup | gfo

#### Crisp Coconut Chicken Tenders

Mango chutney dipping sauce

#### Thai Chicken Satay

Peanut glaze | gf

#### Beef Tenderloin Encroûte

Mushrooms, boursin cheese, puff pastry\*

#### Pear and Brie in Phyllo

Almond, light pastry shell | vegetarian

#### Whipped Chèvre-Sundried Tomato Tapenade

Light pastry cup | gfo | vegetarian

#### Mini Caprese Salad

Basil crostini | gfo | vegetarian

#### Spanakopita

Feta-spinach in phyllo | vegetarian

#### Crisp Vegetable Spring Rolls

Sweet chili dipping sauce | vegetarian

### INCLUDED IN PLATINUM & DIAMOND PACKAGES

#### Forest Mushroom Flatbread

Artisan brie, wild leeks | \$4 | gfo | vegetarian

#### Falafel Fritters

Tahini sauce | \$4 | vegetarian

#### Hummus Cornucopia

Feta cheese, olive | \$4 | gfo | vegetarian

#### Mini Short Rib Taco

Cilantro sour cream, tomato salsa | \$4 | gf

#### Beef Tenderloin Satay

Thai peanut glaze | \$4 | gf

#### Pan-Seared Maryland Crab Cakes

Lemon caper remoulade | \$4

#### Goat-Cheddar Grilled Cheese

Brioche charred tomato bisque shooter | \$5 | gfo | vegetarian

#### Open-Faced Lobster Pancetta Club | \$6 | gfo

*gf = gluten free / gfo = gluten free with modification*

## RECEPTION DISPLAYS

*Display pricing based on one hour of service, charged per person*

### INCLUDED IN PLATINUM & DIAMOND PACKAGES

#### Vegetable Crudités | \$10

Raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese | gf

#### Fresh-Cut Seasonal Fruit Display | \$10

Seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce | gf

#### Artisanal Display of Domestic Block Cheeses | \$12

Cheddar, swiss, peppered goat cheese, vermont blue, fresh grapes, hearth-baked breads, gourmet crackers | gfo

#### Mezze Station | \$13

Sliced hard salami, soppressata, prosciutto, spicy capicola, marinated fresh mozzarella, herb-infused extra virgin olive oil, fire-roasted peppers, marinated artichokes, olives, assorted pickled vegetables focaccia, ciabatta, baguette crostini, gourmet crackers | gfo

#### Chilled Shellfish Display\* | \$ market price

Additional to all packages

Jumbo shrimp, cocktail crab claws, fresh oysters on the half shell, horseradish, cocktail sauce, mustard sauce, lemons, tabasco sauce | gf

*\*Ask your event manager/server about menu items that are cooked to order or served raw | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | gf = gluten free / gfo = gluten free with modification*



# The Menu

## RECEPTION DETAILS

*(Cont.) Display pricing based on one hour of service, charged per person*

### INCLUDED IN DIAMOND PACKAGE

#### Sushi Display\* | \$16

Based on four pieces per person | California rolls, cucumber-avocado roll, barbeque eel roll, Philly roll, wasabi, pickled ginger, soy sauce | gf

#### Zingerman's Creamery Display | \$17

Selection of local artisan cheeses to include, but not limited to, Detroit street brick, fresh goat cheese, mozzarella, pimento spread and other seasonal offerings, assorted jams & jellies, sliced fresh bread, gourmet crackers | gfo

### COMBINATION DISPLAY

\$18 | Select two of the following:

#### Vegetable Crudités

Raw crisp vegetables, sundried tomato hummus, peppercorn-herb ranch, creamy blue cheese dipping sauce | gf

#### Fresh-Cut Seasonal Fruit Display

Seasonal melons, tropical pineapple, grapes, fresh berry garnish, spiced rum dipping sauce | gf

#### Artisanal Display of Domestic Block Cheeses

Cheddar, swiss, peppered goat cheese, Vermont blue, fresh grapes, hearth-baked breads, gourmet crackers | gfo

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## SOUP & PASTA

Please select one option for all guests

### INCLUDED IN DIAMOND PACKAGES

#### SOUPS

##### Farmhouse Vegetable | \$5

Tomato, spinach, peppers, fresh herbs,  
seasoned vegetables | gf

##### Roasted Corn Velvet | \$5

Cilantro oil | gf

##### Italian Wedding | \$5

Garden vegetables, baby meatballs, herbs,  
acini de pepe | gf

##### Lobster Bisque | \$6

Brioche crostini | gfo

#### PASTA

##### Classic Penne Pomodoro | \$5

Basil, reggiano | gf | gfo

##### Pasta Gemelli | \$5

Pesto, tomato, parmesan curls | gfo

##### Campanelle Primavera | \$5

Mushrooms, broccolini, peppers, roasted  
carrots, basil | gfo

The Menu

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# The Menu

## SALAD & SORBET INTERMEZZO SELECTIONS

*Please select one salad for all guests*

### INCLUDED IN ALL PACKAGES

#### Season's Best Mixed Greens

Sliced cucumber, baby tomato, white balsamic-sundried tomato vinaigrette | gf

#### Taste of Michigan Salad

Mixed baby greens, dried Michigan cherries, candied walnuts, bleu cheese flan, local Riesling vinaigrette | gf

#### Hand Tossed Romaine Caesar Salad

Garlic-herb ciabatta crostini, shaved parmesan, house-made caesar dressing | gfo

### INCLUDED IN DIAMOND PACKAGE

#### Fresh Tomato Caprese Salad | \$4

Seasonal tomatoes, fresh marinated baby mozzarella, arugula, basil infused olive oil, balsamic syrup | gf

#### Seasonal Sorbet Intermezzo | \$4

Michigan cherry sorbetto, lemon zest, blood orange, blackberry cabernet

### SEASONAL SALADS

#### Baby Spinach Salad | \$5

Strawberries, orange segments, toasted almonds, sweet bread croutons, poppyseed dressing | gfo | January - December

#### Summer Tomato Caprese | \$5

Heirloom tomato, sliced cucumber, sugar baby watermelon, feta cheese crumbles, balsamic reduction, strawberry basil vinaigrette | gf | June - September

#### Fall Harvest Salad | \$5

Mixed greens baby kale, roasted squash, dried fruit, crushed pecans, pretzel croutons, cider reduction, mustard vinaigrette | gfo | September - December

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## ENTRÉE SELECTIONS

*Please select up to two options for your guests*

### INCLUDED IN ALL PACKAGES

#### Chicken Marsala

Braised cippolini onion, buttermilk whipped potatoes, wild mushroom sauté, broccolini, white truffle marsala jus | gf

#### Herb Chicken Picatta

Citrus-herb marinade, golden fingerling potatoes, baby carrots, crisp capers, lemon-thyme velouté | gf

#### Slow-Roasted Chicken Breast

Boursin whipped potatoes, haricot vert, roasted red pepper, roasted garlic cream sauce | gf

#### Fresh Herb-Buttery Brioche-Crusted Chicken Breast

Gruyère dauphinoise potato, haricot vert, classic chicken velouté | gfo

### NOTES

- All entrée selections will be accompanied by dinner rolls, coffee and tea.
- All selections over two entrees will incur a \$4 additional fee.
- Please note that individual dietary or vegan / vegetarian requests do not need to count as one of your two selections.

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#### Roasted Portobella-Red Pepper Tian

Warm orzo timbale, tomato – olive oil emulsion, balsamic glaze

#### Farmers' Market Roasted Vegetable Purse

Thin crisp pastry shell, pine nut pesto polenta, heirloom tomato-olive oil emulsion

#### Children's Plate | \$26

*Available for children age 12 and under*

Chicken tenders, mac & cheese, green beans, fruit cup and soda bar

*The Menu*



# The Menu

## ENTRÉE SELECTIONS

(Cont.) Please select up to two options for your guests

INCLUDED IN ALL PLATINUM & DIAMOND PACKAGES

### PREMIUM SELECTIONS

#### Mediterranean Grouper | \$5

Crisp chive risotto cake, marinated artichokes, shallot confit, roasted red peppers, beurre rouge | gfo

#### Bourbon-Glazed Akura Salmon\* | \$5

Roasted sweet potato- brussel sprouts sauté, cipollini onions, cilantro-orange butter, Makers Mark bourbon-ginger glaze | gfo

#### Pan-Seared Akura Salmon\* | \$5

Yukon gold-chèvre cheese potato terrine, baby carrots, citrus sea salt, lemon thyme beurre blanc | gf

#### Five-Hour-Braised Boneless Short Rib | \$12

Parsnip-potato purée, pan-roasted vegetables, roasted red pepper, eggplant, squash, pine nut pesto polenta, balsamic glaze | gf

#### Cast Iron-Seared Filet Mignon\* | \$15

White cheddar-chive whipped potato, asparagus, roasted red pepper, natural jus | gf

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## DUET ENTRÉE SELECTIONS

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The Menu

INCLUDED IN DIAMOND PACKAGE

### PREMIUM DUET SELECTIONS

Five-Hour-Braised Boneless Short Rib // Slow-Roasted  
Chicken Breast | \$17

Boursin whipped potatoes, haricot vert, roasted red pepper, natural jus,  
roasted garlic cream sauce, balsamic glaze | gf

Center-Cut Petite Filet Mignon // Pan-Seared Akura Salmon\* | \$18

Yukon gold-chèvre cheese potato terrine, mushroom duxelle parcel, demi  
glace, baby carrots, citrus sea salt, lemon thyme beurre blanc | gf

Center-Cut Petite Filet Mignon // Slow-Roasted Chicken Breast\* | \$18

White cheddar-chive whipped potato, asparagus, roasted red pepper, natural  
veal jus | gf

Pan Roasted Beef Tenderloin // Herb Crusted Salmon\* | \$18

Blistered tomato, parmesan arancini, roasted broccolini, balsamic reduction | gfo

Grilled Manhattan Strip Steak // Poached Jumbo Prawns\* | \$20

Duchess potato, baby carrots, zip sauce, herb butter | gf

Petite Filet Mignon // Skewer of Garlic  
Herb Shrimp\* | \$18

Yukon gold potato terrine, grilled asparagus,  
balsamic peppercorn reduction | gf

Cast Ironed Seared Petite Filet // Lobster  
Pot Pie\* | \$20

Garlic-herb short rib ravioli, wilted arugula, sugar  
drop tomatoes, chianti reduction, baby carrots

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# The Menu

## SWEET ADDITIONS

*Includes one hour of service, must be based on at least 75% of guaranteed number of guests  
Attendants = 1 per 100 guests at \$100 unless otherwise noted*

### INCLUDED IN PLATINUM PACKAGE

#### Gourmet Coffee Station | \$8

Regular and decaffeinated coffee, hot chocolate, hot herbal teas, chocolate shavings, whipped cream, sugar cubes, flavored syrups | gf

### INCLUDED IN DIAMOND PACKAGE

#### Barista Coffee Bar | \$14 | Includes chef attendant

Barista style coffee service, fresh ground signature Saint John's Resort blend, including lattes cappuccinos, espresso shots, coffee americano, and herbal tea, chocolate mint sticks, rock candy stirrers, flavored syrups, creamers, whipped cream, chocolate shaving, biscotti | gfo

### ADDITION TO ALL PACKAGES

#### Oui Dessert S'il Vous Plait | \$20 | Includes chef attendant

Crepes suzette, powder sugar, orange supremes, macarons, madeleines, fruit mille feuille, crème brûlée, mousse au chocolate, opera cake, chocolate profiteroles, seasonal clafoutis, petits fours

#### Sweet Endings | \$16

Chocolate-dipped strawberries, dessert bars, mini cream puff / éclair, fruit tartlets, cannolis, assorted chocolate mousse cups, mini cookies and brownies

#### Pastry Lovers Extravaganza | \$19

Crème brûlée, fresh mixed fruit, chocolate-dipped strawberries, cannolis, individual "shot glass desserts", chocolate mousse cups, mini cookies, macarons, petit fours, rice krispie pops, s'more kabobs, dessert bars, mini linzer torte, fruit tartlets

#### Bite-Size Dessert Table | \$10

Mini pastries, mousse cups, mini cookies, mini house-made brownies

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## SWEET ADDITIONS

## The Menu

*Includes one hour of service, must be based on at least 75% of guaranteed number of guests*

### ADDITION TO ALL PACKAGES

The Ice Cream Man | \$18 | Minimum 30 guests | 2 attendants

Liquid nitrogen flavor of your choice, seasonal sorbet, local creamery gelato, mini-ice cream cones, soft baked cookies, chocolate syrup, caramel, fruit sauce, whipped cream, cherries, cookie crumbs

\*Subject to availability

### BY THE DOZEN

*Minimum of 4 dozen of each*

Rice Krispie Pops | \$38

Chocolate Truffle Cups | \$38 | gf

Lemon Bars | \$38 | gf

Mini Fruit Tartlets | \$38 | gfo

Cannoli | \$40

Petit Fours | \$42

Macarons | \$42 | gf

Chocolate Eclairs | \$42

S'mores Kabobs | \$46

Cake Pops | \$48 | gfo

Chocolate-Dipped Strawberries | \$48 | gf

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# The Menu

## AFTERGLOW SELECTIONS

Please select one Afterglow for Platinum & Diamond packages | Includes one hour of service | Must be based on at least 50% of guarantee or a minimum of 50 guests, whichever is greater

### INCLUDED IN PLATINUM & DIAMOND PACKAGES

#### Coneys & Sliders | \$10

Slider-size dogs, coney chili, mustard, mini cheeseburgers, hamburgers, house-made chips

#### Chicken Tenders & Fries | \$11

Traditional fries, barbeque sauce and creamy ranch

#### Pizza Bar | \$12

Assorted fresh baked pizzas, garlic bread sticks | gfo

#### Walking Taco Station | \$13

Doritos, fritos, cool ranch, tomato, red onion, lettuce, sour cream, olives, chili, shredded cheese, green onions, guacamole, jalapeños, cilantro, warm queso | gf

#### French Fry | \$14

#### Chili Cheese Fries

Detroit brick chili, cheddar cheese sauce

#### Poutine Steak Fries

Beef gravy, cheese curds

#### Original Curly Fries

Ketchup

#### Mini Hot Dogs | \$14

#### Detroit

Brioche bun, brick chili, onion, mustard

#### New Yorker

Sauerkraut, grilled onions, relish, mustard

#### Chicago

Sport pepper, green relish, tomato, pickle, celery salt, mustard

#### Traditional

Beef frank, ketchup, mustard

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## AFTERGLOW SELECTIONS

Based on one hour of service | Must be based on at least 50% of guarantee, no less than 50 guests

### INCLUDED IN PLATINUM & DIAMOND PACKAGES

Passed Snacks | Select 2 for all guests | Min of 75 ppl | \$12

Grilled chicken gyros, tandoori spice, tzatziki sauce, tomato, red onion

Lemon pepper cauli-wings, parmesan sriracha aioli

Mini flatbread pizza | gfo

Burger & shake, mini Kobe slider, milkshake

Mini brats, stadium mustard, house chips

Pulled pork bau bun, tangy slaw, gochujang bbq sauce

Mini rubeen, krispy sauerkraut, barq root beer shot

Coffee & donuts, mini-detroit style paczki, ice coffee shot

Milk & cookies, house baked cookie, local creamery milk shots

### INCLUDED IN DIAMOND PACKAGE

Mexican Street Cart | \$15

Short rib taco, pico de gallo, cilantro crème, churros & chocolate, flash fried churros, warm drinking chocolate shot, mini tamales, pork carnitas street corn tortillas, lime, cilantro, shaved cabbage, pico de gallo, tomatillo salsa, queso, guacamole

Say Cheese!! | \$16

Old school, sourdough, american cheese, retro, mushroom, caramelized onions, spinach, swiss cheese, new age, crispy parmesan, tomato, bacon, gouda, cheddar, house made potato chips, tomato basil dipping sauce | gfo

Artisan Slider Station | \$17

Grilled short rib slider, boursin cheese, watercress, pretzel roll, lofty burger, brisket grind, grilled onion, cheddar cheese, brioche bun, black bean, vegetarian slider, baby spinach, herb aioli, english muffin, pickles, ketchup, mustard house-made potato chips

### ADDITION TO ALL PACKAGES

Grab & go | A la carte | Minimum of 4dz

- Mini hot dog, house made chips | \$5
- Chicken tenders & fries | \$5
- Detroit style sliders, special sauce, grilled onions potato roll | \$5

Wedding favors | A la carte | Min of 4dz

- Macarons (2-piece set) | \$7 | gf
- Chocolate bon bon (2-piece set) | \$8 | gf
- Chocolate truffles (2-piece set) | \$7 | gf

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# The Menu

*Bartender fees included with your package*

## INCLUDED IN GOLD PACKAGE

### Premium Brand Bar

Smirnoff, Beefeater, Cruzan rum, Cutty Sark, Jim Beam, Seagrams 7, Sauza Gold, Kahlua, Emmets Cream, Amaretto, Sycamore Lane wines, Budweiser, Bud Light, Labatt Blue, Stella Artois and soft drinks

Upgrade to Trinity Oaks wines for \$3 per guest

Upgrade to Joel Gott wines for \$4 per guest

## INCLUDED IN PLATINUM PACKAGE // BEVERAGE UPGRADE

### Super Premium | Add \$4 per guest from Gold

Tito's, Beefeater, Cruzan rum, Johnny Walker Red, Jim Beam, Jack Daniels, Seagrams 7, Jose Cuervo, Captain Morgan, Kahlua, Emmets Cream, Amaretto, Sycamore Lane Wines, Budweiser, Bud Light, Labatt Blue, Bells Two-Hearted, Stella Artois and soft drinks

Upgrade to Trinity Oaks wines and Grand Traverse semi-dry Riesling for \$3 per guest

Upgrade to Joel Gott wines for \$4 per guest

## INCLUDED IN DIAMON PACKAGE // BEVERAGE UPGRADE

### Ultra Premium | Add \$6 per guest from Gold or \$2 guest from Platinum

Belvedere, Tanqueray, Cruzan rum, Glenmorangie, Captain Morgan, Crown Royal, Jack Daniels, Makers Mark bourbon, Tres Agave tequila, Di Saronno, Kahlua, Bailey's, Trinity Oaks wines, Grand Traverse semi dry Riesling, Budweiser, Bud Light, Labatt Blue, Bell's Seasonal, Bell's Two-Hearted, Stella Artois and soft drinks

Upgrade to Joel Gott wines for \$3 per guest

## BAR OFFERINGS

### ADDITIONS

Additional one hour of bar service  
\$6 per guest

Additional half hour of bar service  
\$4 per guest

Wine pour with dinner  
\$7 per guest | Choice of two house  
wine selections: Cabernet, Merlot,  
Chardonnay or Pinot Grigio

*Additional wines available. Please  
see your catering manager for  
selections and pricing.*

### NOTES

Bars may run no longer than 6 total  
running hours

Bars may be open no later than  
12:30 AM

1 bartender per 100 guests

Additional bartenders available at  
\$100 per bartender

## SPECIALTY COCKTAILS

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*The Menu*

CHOICE OF ONE INCLUDED IN DIAMOND PACKAGE

### WHISKEY

#### Old Fashion

Whiskey/bourbon, dash of bitters, muddled cherries, splash simple syrup, served over ice

#### Manhattan

Whiskey/bourbon, sweet vermouth, dash of bitters, luxardo cherry garnish, served over ice

### RUM

#### Mojito

Mint, simple syrup, white rum, lime juice, club soda, mint/lime garnish, shaken and served over ice

### VODKA

#### Cosmopolitan

Vodka, triple sec, cranberry juice, garnished with a lemon twist

### TEQUILA

#### Tequila Sunrise

Tequila, orange juice, grenadine, cherry/orange garnish, served over ice

#### Margarita

Tequila, triple sec, lime juice, sweet and sour, garnished with a lime and served over ice

### GIN

#### French 75

Gin, simple syrup, champagne, lemon juice, served in a champagne glass

### CHAMPAGNE

#### Toast of Plymouth

Champagne garnished with raspberries



# The Menu

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## SPECIALTY MOCKTAILS

*Non-alcoholic options for your consideration*

Marry-Me-Mosa | Optional with all packages  
Sparkling cider and orange juice or cranberry

Cos-Mock-Politan | Optional with all packages  
Cranberry juice with a splash of lemonade, garnished  
with a lemon twist

Berry-Licious | \$50 per event  
Cranberry juice, sparkling cider with raspberry & blueberries

Toast of Plymouth | \$50 per event  
Sparkling cider garnished with raspberries





## Contact Us

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Photography courtesy of:  
Craig David Butler Studios, Jennifer Boris, Mike Staff,  
Reem Photography, Special Moments Photography, and Inspired Pineapple