



BILTMORE



WEDDINGS





Your chapter of love begins at the most luxurious wedding venue in South Florida. Say “I Do” in our elegant ballrooms, chic courtyards, or surrounding our striking fountains followed by an astonishing reception venue that’s been opulent for 91 years and counting!

Your treasured weekend doesn’t stop there. Enhance your iconic occasion and immerse yourself in our lavish endless amenities including our world renowned spa, championship golf course, one of the largest swimming pools in the continental U.S, and award winning dining selections including our Five Diamond French restaurant Palme d’Or.

Our talented team can assure you your exquisite and one-of-a kind Biltmore wedding experience will leave spectacular memories you will cherish forever and your story here will be legendary!

Immerse yourself in luxury and endless amenities

WEDDING PACKAGES 2017

Tier One

PASSED HORS D'OEUVRES

Please select four

COLD

Smoked Salmon Cone, Crème Fraiche, Caviar & Chives
Jerk Chicken, Caramelized Sweet Plantain, Cilantro Coconut Cream
Blackened Shrimp, Avocado Mousse Skewer
Fingerling Potatoes, Truffle Crème Fraiche, Caviar, Micro Arugula
Ahi Tuna Cone, Wasabi Cream, Tobiko Wasabi Caviar
Charred Watermelon, Balsamic Glaze, Feta, Micro Basil
Jamón Ibérico Wrapped Asparagus, Boursin Cheese
Tomato Confit, Olive Tapenade, Goat Cheese, Crostini

HOT

Coffee Crusted Lamb Lollipops, Smoked Chipotle Apricot Gastrique
Lobster Mac & Cheese Empanadas with Sriracha Tomato Compote
Chicken & Lemon Grass Pot Stickers, Chili Flakes, Scallion Sauce
Bacon Wrapped Scallops, Balsamic Glaze
Vegetable Spring Roll, Char Su Teriyaki
Pear & Almond Brie, Melba Sauce
Mushroom Gorgonzola Arancini
Arroz con Pollo Croquette
Mini Beef Wellingtons

RECEPTION DISPLAY

Please select one

CRUDITÉ PRESENTATION

Assortment of Fresh Vegetables, Tri- Bell Peppers, Cucumbers,
Zucchini, Yellow Squash, Cherry Tomatoes, Cauliflower, Broccoli, Jicama,
Radish, Baby Carrots, Blue Cheese, Chili Remoulade, Virgin Olive Oil &
Balsamic Vinegar

ARTISAN CHEESE DISPLAY

Assorted Cheeses & Fresh Fruit with Sliced Bread,
Honeycomb, Assorted Crackers & Crisps
Dried Fruits & Preserves

ANTIPASTO BAR

Prosciutto, Mortadella, Coppa, Sopressata, Grilled Vegetables,
Fresh Mozzarella, Roasted Peppers, Oven Roasted Tomatoes, Olives,
Asparagus Spears, Hearts of Palm, Fresh Artichokes, Parmigiano,
Ciliegine, Focaccia & Ciabatta

MEDITERRANEAN DIPS

Hummus, Baba Ganoush, Olive Tapenade, Tabbouleh,
Muhammara, Feta & Roasted Red Pepper
Artisan Rolls, Flat Breads & Mini Pita

PLATED DINNER

SALADS

Please select one

Fresh Burrata, Roasted Eggplant Carpaccio, Heirloom Tomato, Micro Salad, Kalamata Dust, Pesto

Crisp Romaine Spear, Garlic Parmesan Dressing, Manchego Crisp, Plum Tomato Carpaccio

Baby Green Bouquet, Fresh Goat Cheese, Teardrop Tomato, Crisp Pancetta, Champagne Dressing

Baby Iceberg Wedge, Dried Cherries, Crumbled Roquefort, Pistachios, Orange Scented White Balsamic Dressing

Baby Spinach, Roasted Pineapple, Crumbled Gorgonzola, Sriacha Candied Walnuts, Carrot Ginger Vinaigrette

ENTRÉES

Pre-selected choice of two entrees incurs a \$10++ surcharge to the highest menu price

Choice of two entrees at the table incurs a \$25++ surcharge on the highest menu price

Coq au Vin Chicken Breast, Bacon Onion Jam, Garlic Herb Mousseline, Seasonal Vegetables, Red Wine Demi-Glace
200++

Espresso Crusted Zabuton of Beef, Truffle Mac & Cheese Cake, Broccolini, Charred Carrot, Chocolate Porter Demi-Glace
210++

Braised Veal Osso Bucco, Caramelized Onion Risotto, Balsamic Cipollini, Bacon Shallot Brussel Sprouts, Roasted Trumpet Mushrooms, Braising Jus
210++

Blackened Chilean Sea Bass, Braised Leeks, Baby Bok Choy, Shiitake Mushrooms, Mushroom Miso Broth
215++

Seared Coriander Dusted Duck Breast, Glazed Sweet Potatoes, Braised Kale, Roasted Baby Carrot, Macerated Blackberry Balsamic Glaze
220++

Burgundy Braised Short Rib of Beef, Seared Sea Bass, Potato Dauphinoise, Grilled Broccolini, Baby Carrot, Pomegranate Beurre Rouge
225++

Seared Filet of Beef, Parsnip Potato Mash, Garlic Haricot Verts, Wild Forrest Mushrooms, Green Peppercorn Sauce
225++

Seared Filet of Beef & Fresh Cold Water Lobster Tail, Parmesan Potato Puree, Baby Zucchini, Charred Baby Squash, Port Mushroom Glaze
245++

DESSERT

Wedding Packages Include a Fondant Wedding Cake Designed and Baked by one of our Preferred Wedding Cake Designers

BEVERAGE SERVICE

Five Hours of Premium Open Bar

Wine Service with Dinner

Wedding Toast: Biltmore Sparkling Wine

Biltmore Coffee and Tea Service

WEDDING PACKAGES 2017

Tier Two

PASSED HORS D'OEUVRES

Please select six

COLD

Smoked Salmon Cone, Crème Fraiche, Caviar & Chives
Jerk Chicken, Caramelized Sweet Plantain, Cilantro Coconut Cream
Blackened Shrimp, Avocado Mousse Skewer
Fingerling Potatoes, Truffle Crème Fraiche, Caviar, Micro Arugula
Ahi Tuna Cone, Wasabi Cream, Tobiko Wasabi Caviar
Charred Watermelon, Balsamic Glaze, Feta, Micro Basil
Jamón Ibérico Wrapped Asparagus, Boursin Cheese
Tomato Confit, Olive Tapenade, Goat Cheese, Crostini

RECEPTION DISPLAY

Please select one

CRUDITÉ PRESENTATION

Assortment of Fresh Vegetables, Tri- Bell Peppers, Cucumbers,
Zucchini, Yellow Squash, Cherry Tomatoes, Cauliflower, Broccoli,
Jicama, Radish, Baby Carrots, Blue Cheese, Chili Remoulade, Virgin
Olive Oil & Balsamic Vinegar

ARTISAN CHEESE DISPLAY

Assorted Cheeses & Fresh Fruit with Sliced Bread,
Honeycomb, Assorted Crackers & Crisps
Dried Fruits & Preserves

PLATED DINNER

APPETIZERS

Please select one

COLD

Smoked Duck, Watermelon, Avocado, Baby Heirloom Tomatoes,
Sherry Gastrique
Tuna Tartar, Wasabi Pea, Sweet Soy, Crisp Marinated Vegetables,
Sesame Crisp, Nitamago Quail Egg
Crab Timbale, Mango, Cucumber, Basil & Chili Drops

HOT

Coffee Crusted Lamb Lollipops, Smoked Chipotle Apricot Gastrique
Lobster Mac & Cheese Empanadas with Sriracha Tomato Compote
Chicken & Lemon Grass Pot Stickers, Chili Flakes, Scallion Sauce
Bacon Wrapped Scallops, Balsamic Glaze
Vegetable Spring Roll, Char Su Teriyaki
Pear & Almond Brie, Melba Sauce
Mushroom Gorgonzola Arancini
Arroz con Pollo Croquette
Mini Beef Wellingtons

ANTIPASTO BAR

Prosciutto, Mortadella, Coppa, Sopressata, Grilled Vegetables,
Fresh Mozzarella, Roasted Peppers, Oven Roasted Tomatoes, Olives,
Asparagus Spears, Hearts of Palm, Fresh Artichokes, Parmigiano,
Ciliegine, Focaccia & Ciabatta

MEDITERRANEAN DIPS

Hummus, Baba Ganoush, Olive Tapenade, Tabbouleh,
Muhammara, Feta & Roasted Red Pepper
Artisan Rolls, Flat Breads & Mini Pita

HOT

Sautéed Shrimp Stew, Pepper Medley, Fried Green Tomato, Coconut
Saffron Broth, Micro Green Salad
Citrus Peel Cured Pork Belly, Sweet Potato Puree, Maldon
& Micro Lettuce,
Spiced & Candied Pumpkin Seeds, Madeira Cardamom Glaze
Seared Lump Crab Cake, Braised Leeks, Tomato & Mango Confit,
Cajun Citrus Beurre Blanc, Basil Oil, Micro Basil

PLATED DINNER

SALADS

Please select one

Fresh Burrata, Roasted Eggplant Carpaccio, Heirloom Tomato, Micro Salad, Kalamata Dust, Pesto
Crisp Romaine Spear, Garlic Parmesan Dressing, Manchego Crisp, Plum Tomato Carpaccio
Baby Green Bouquet, Fresh Goat Cheese, Teardrop Tomato, Crisp Pancetta, Champagne Dressing
Baby Iceberg Wedge, Dried Cherries, Crumbled Roquefort, Pistachios, Orange Scented White Balsamic Dressing
Baby Spinach, Roasted Pineapple, Crumbled Gorgonzola, Sriacha Candied Walnuts, Carrot Ginger Vinaigrette

ENTRÉES

Pre-selected choice of two entrees incurs a \$10++ surcharge to the highest menu price

Choice of two entrees at the table incurs a \$25++ surcharge on the highest menu price

Coq au Vin Chicken Breast, Bacon Onion Jam, Garlic Herb Mousseline, Seasonal Vegetables, Red Wine Demi-Glace
225++

Espresso Crusted Zabuton of Beef, Truffle Mac & Cheese Cake, Broccolini, Charred Carrot, Chocolate Porter Demi-Glace
235++

Braised Veal Osso Bucco, Caramelized Onion Risotto, Balsamic Cipollini, Bacon Shallot Brussel Sprouts, Roasted Trumpet Mushrooms, Braising Jus
235++

Blackened Chilean Sea bass, Braised Leeks, Baby Bok Choy, Shiitake Mushrooms, Mushroom Miso Broth
240++

Seared Coriander Dusted Duck Breast, Glazed Sweet Potatoes, Braised Kale, Roasted Baby Carrot, Macerated Blackberry Balsamic Glaze
245++

Burgundy Braised Short Rib of Beef, Seared Sea Bass, Potato Dauphinoise, Grilled Broccolini, Baby Carrot, Pomegranate Beurre Rouge
250++

Seared Filet of Beef, Parsnip Potato Mash, Garlic Haricot Verts, Wild Forrest Mushrooms, Green Peppercorn Sauce
250++

Seared Filet of Beef & Fresh Cold Water Lobster Tail, Parmesan Potato Puree, Baby Zucchini, Charred Baby Squash, Port Mushroom Glaze
270++

DESSERT

Wedding Packages Include a Fondant Wedding Cake Designed and Baked by one of our Preferred Wedding Cake Designers

BEVERAGE SERVICE

Five Hours of Premium Open Bar

Wine Service with Dinner

Wedding Toast: Biltmore Champagne

Biltmore Coffee and Tea Service





The enchantment awaits.

BILTMORE EVENT DESIGN

Our creative team and select vendor partners combine their talents to produce the most extraordinary fêtes, all inspired by your visions.

NO DETAIL IS OVERLOOKED

From elegant wedding receptions to intimate social gatherings, each event is designed and tailored to be as unique as each individual client.

YOUR DREAMS BECOME REALITY

We are dedicated to giving our clients the most memorable event possible with sophisticated décor, unique entertainment choices, and exceptional service.

WE CREATE MEMORIES THAT LAST A LIFETIME

Please give us a call to arrange a personal consultation with one of the creative professionals of Biltmore Event Design.

BILTMORE WEDDING CEREMONY

The Biltmore offers a variety of romantic areas for the special occasion. Our creative team and select vendor partners combine their talents to produce the most extraordinary fêtes inspired by your visions. No detail is overlooked. Ceremony fees are determined by the desired location and the number of guests expected. Our wedding ceremony areas offers the perfect opportunity for a pre-ceremony reception as your guests arrive for your special day.



WEDDING POLICIES

ENTERTAINMENT AND DECOR BY BILTMORE EVENT DESIGN

Functions may be enhanced with décor such as flowers, music, specialty linens, etc. A range of recommended resources for these services is available. Outside vendors not pre-approved by the hotel are not permitted. All deliveries must be coordinated through the Catering Office or Biltmore Design. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

MENU SELECTION

The Biltmore offers a variety of menu suggestions. Customized menus are available upon request, if you so desire. To ensure the availability of menu items, all selections should be submitted to the catering office two weeks prior to your scheduled event. Choice of entrée will incur a \$10 (plus tax and gratuity) per guest charge and will be based on the highest menu price selected. The prices are subject to change without notice.

GUARANTEES & PRE-PAYMENT

All catered functions require pre-payment in full. Final attendance is to be specified and communicated to the Hotel by 12:00 pm, 5 business days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction. If an attendance guarantee is not forwarded to the Hotel by the date it is due, the attendance number stated on the original contract will become the guarantee. All menu changes submitted within 5 business days of the event will be subject to service fees.

MINIMUMS & GUARANTEE CHANGE FEES

Menus are designed with specific minimum guest attendance requirements. A surcharge may apply should attendance fail to meet the minimum designated guidelines as stated. As well, should a guarantee increase by more than 5% within 5 days of the function, a service charge will apply based on the guarantee.

SERVICE CHARGE AND TAXES

Catering menu selections are subject to our customary banquet service charge. Food, beverage and banquet service charges are subject to all applicable State of Florida and local taxes. In the event that an organization is tax exempt, state law requires a copy of the organization's Federal Tax-Exempt Certificate to be on file with the hotel prior to the event. A 24% Service Charge and 9% tax will be applied to all food and Beverage. Prices subject to change without notice.

FOOD AND BEVERAGES

The Hotel is the sole supplier of food and beverage. The Hotel is licensed by the State of Florida to be the only supplier of alcoholic beverages on its premises. No food or beverage products can be brought into the Hotel and/or consumed in its public space. The client acknowledges that the sale, service and consumption of alcoholic beverages are regulated by the State of Florida. Guests may not remove food or beverage from the premises due to license restrictions.

AUDIO VISUAL

For your convenience, an in-house audio visual department is fully equipped to supply all your audio visual needs with state-of-the-art equipment.

FUNCTION ROOMS

Function facilities are assigned by the hotel according to the guaranteed guest attendance. Room rental fees are applicable if attendance and respective revenues are below the hotel's established minimums. Additional fees will apply for meetings, ceremonies and events with special set-up requirements.

OUTDOOR FUNCTIONS

The hotel reserves the right to determine the utilization of appropriate indoor facilities in case of inclement weather on the day of the event. Outdoor entertainment must be pre-approved.

VALET PARKING

Valet parking is available for all events at a charge of \$18 per vehicle. Overnight hotel guests utilizing valet will be charged \$32 per night. Rate is subject to change without notice.

SIGNS AND DISPLAYS

The hotel reserves the right to approve all signage and placement. Signage must be professionally printed. Signage is not allowed on the guest room floors, in elevators, public areas or building exteriors. All signage must be free standing or placed on an easel. The hotel will assist in placing all pre-approved signage and banners. Dependant on labor and equipment involved, a charge for these services may apply.

LOST AND FOUND

The Biltmore Hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel, prior to, during or following an event.

DAMAGE

Catering clients are responsible for all damages which occur on the premises during the period of time the function's guests, employees, independent contractors or other agents are on site. The hotel may require a certificate of insurance from any subcontractor(s) or agent(s) engaged by a client, which shall provide proof of adequate financial responsibility in the event of loss or damage to hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance.

METHODS AND CONDITIONS OF PAYMENT

A non-refundable deposit of 25% is required for all social functions. The event contract will outline deposits necessary, with the balance payable no later than 30 days prior to the event. A credit card will be required to be on file for any adjustments to the guarantee 5 days prior to the event and for any unpaid balances left after the event.

VOLUME RESTRICTION

Please be advised that the hotel require maintenance of appropriate audio volume levels in all function rooms. Entertainment activity cannot exceed an 80-decibel level at anytime during the event.

PRE-SELECTED CHOICE OF ENTRÉE

Entrée selections must be noted on escort/place cards for ease of service.

WEDDING PLANNER

The Biltmore requires that you have a professional wedding coordinator to assist you on the day of your event. You may select from the list of trusted professionals noted within our recommended vendor list or you may select a professional vendor outside of the list. In the event that you have not hired a Day of Wedding coordinator to assist you 30 days prior to your event date your catering manager will assist you in securing a coordinator and payment for wedding planning services will be billed through Biltmore Event Design.





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THE BILTMORE HOTEL

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