

Waterfront Weddings





All Packages Include

Rental of our stunning Bayview Ballroom and our Grand Terrace with breathtaking views of Biscayne Bay

**(Ballroom comfortably accommodates up to 300 guests.)*

Choose between our Ideal and Stations Menu Options

Complimentary Champagne Toast

Complimentary Cake-Cutting Service

Complimentary Hospitality Suite for Wedding Party

72" Round Tables with Ballroom Chairs

White, Black or Ivory Floor Length Linens with Coordinating Napkins

Choice of Banquet Chairs with White, Black, or Ivory Chair Covers and any colored Sash

Or Wooden Chiavari Chairs with colored cushions

Upgrade to acrylic Crystal Chiavari Chairs – Add \$1 Per Person

Cocktail Tables with White Linens & Colored Sashes

Spacious Dance Floor (21' x 21') and Staging with Complimentary Setup

Complimentary Parking for All Guests (Valet available for additional fee)

Dedicated Event Manager

Liability insurance coverage

All prices are subject to 20% service charge and 7% sales tax.

All prices and details are subject to change. Price based on minimum

100 people.



Ideal Menu

Hors D'Oeuvres

Please select (4) of the following options. Your selection of hors d'oeuvres will be presented and served to your guests on silver trays decorated with an array of fresh herbs and flowers.

Walnut Crusted Chicken Tenders with Basil Aioli

Homemade Sweet and Sour Meatballs

Teriyaki Chicken Pot Stickers with Jalapeño Soy or Sweet & Sour Sauce

Jerk Chicken Skewers

Curry Chicken Lettuce Wraps

Coconut Crusted Chicken Tenders with Honey Mustard Dressing

Boneless Buffalo Chicken Wings with Blue Cheese Dressing

Fried Macaroni and Cheese

Franks en Crouete with Spicy Mustard

Cuban Ham Croquettes

Cheeseburger Sliders

Miniature Jamaican Meat Patties

Jalapeño Poppers with Raspberry Jelly

Petite Quiche including Vegetable & Lorraine

Spanakopita filled with Spinach and Feta Cheese, drizzled with Balsamic Syrup

Fried Mariquita with Garlic Dipping Sauce

Seafood Stuffed Mushrooms

Crab and Brie Phyllo Cups

Ahi Seared Tuna on Wonton Crisp

Cocktail Egg Rolls served with Teriyaki Dipping Sauce

Jumbo Gulf Shrimp with Homemade Cocktail Sauce-add \$3.00 per person

Colossal Coconut Fried Shrimp with Sweet and Sour Sauce-add \$3.00 per person

Key West Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli-add \$3.00 per person



Cold Display

Included with our hors d'oeuvres selection, enjoy a complimentary display of appetizers served with fresh herbs and flowers.

Complimentary Dishes

Crudités with Garden Fresh Vegetables Display and Homemade Ranch Dressing

Homemade Bruschetta with Toasted French Baguette

Additional Dishes

Domestic and Artisanal Cheese Display with Fresh Fruit Garnish and Assorted Crackers- *add \$3.00 per person*

Chilled Antipasto Display to include Prosciutto, Genoa Salami, Capicola, Mortadella, Marinated Mozzarella, Provolone and an Assortment of Grilled Seasonal Vegetables to include Zucchini, Yellow Squash, Red Onions, Tri-Colored Peppers and Sliced Portabella Mushrooms, finished with Extra Virgin Olive Oil and Aged Balsamic Vinegar- *add \$5 per person*

Salad Selection

Please select (1) of the following options.

Garden Salad with Fresh Tomatoes, Cucumbers, and Olives served with Homemade Vinaigrette Dressing

Sweet Baby Greens with Cherry Tomatoes, Walnuts, & Dried Cranberries with Balsamic Citrus Vinaigrette

Classic Caesar Salad with Garlic Croutons & Parmesan Cheese

Conch Salad with Onion, Celery, Sweet Pepper and Citrus Juice

Greek Salad with Fresh Romaine Lettuce topped with Tomatoes, Cucumber, Red Onion, Green Pepper, Olives, and Crumbled Feta Cheese and Vinaigrette Dressing

Spring Mixed Greens with Grilled Pears, Roasted Grape Tomatoes and Pickled Red Onions served with Balsamic Vinaigrette



Dinner Entrée Selections

Please select (1) of the following options. Entrées include Freshly Baked Bread & Butter, Coffee & Tea Service.

Succulent Slow Roasted Chicken

served with Garlic Parsley Potatoes and Sautéed Fresh Vegetables

Sun Valley Chicken

sautéed with Artichoke Hearts, Spinach and Balsamic Glazed Tomatoes, served with Rice Pilaf and Roasted Vegetables

Chicken Française

sautéed in a Lemon Butter Sauce, served with Garlic Mashed Potatoes and Broccoli Florets

Slow Cooked Jerk Chicken

served with Pigeon Peas & Rice and Garlic Green Beans

Tropical Chicken

slow simmered in fruit juices, and served with Coconut Rice, Fried Plantains and a Medley of Okra, Squash, Zucchini and Grilled Pineapple

Teriyaki Chicken Breast

served with Wasabi Mashed Potatoes and Baby Bok Choy

Grilled Mahi-Mahi with Mango Fruit Chutney

served with Rice Pilaf and Garden Fresh Vegetables

Churrasco Steak with Sautéed Onions & Chimi-Churi Sauce

Paired with Black Beans, White Rice, & Plantains; or paired with Homemade Mashed Potatoes & Green Bean Bundles



Cedar Plank Atlantic Salmon with a Sweet and Spicy Mustard Glaze
served with Wild Mushroom Rice Pilaf and Grilled Assorted Vegetables- add \$7.00

Macadamia Nut Crusted Grouper with a Rum Butter Beurre Blanc
served over Rice Pilaf, accompanied by Sautéed Green Beans- add \$7.00

Boneless Prime Rib with Au Jus
served with Roasted Potatoes and Grilled Asparagus-add \$7.00

Grilled New York Strip Steak
served with Twice Baked Potato and Sautéed Spinach & Mushrooms-add \$7.00

Spring Chicken Breast stuffed with Spinach and Ricotta
served with Wild Rice and Broccoli-add \$7.00

Sautéed Chicken in a Sweet Mushroom & Marsala Wine Sauce
served with Pasta and Roasted Mediterranean Vegetables- add \$7.00

The following items can be added to enhance any of the selected menus.

Intermezzo
Lemon Sorbet \$3.75 per person

Dual Entrée
Choice of two entrees on one plate \$6.50
per person

Soups
She-Crab Soup \$5 per person
French Onion Soup \$5 per person

Entrée Additions
Grilled Shrimp Skewer \$6.50 per person
Jumbo Lump Crab Cake \$9 per person
Lobster Tail- *Market Price*



Dessert

Our staff will do the honors of cutting and serving your Cake.

**Additional Dessert Options are Available*

Beverages/Bar

Four Hour Full Open Bar

A Full Open Bar to include Absolut Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bombay Sapphire Gin, Jack Daniels Whisky, Dewars White Label Whiskey, Johnnie Walker Black, Hennessy Cognac, Jose Cuervo Tequila

Assorted Mixers, Juices and Bar Fruits

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken

House Wines to include Red and White Wines

Assorted Sodas

Four Hour Assorted Beer & Wine Bar

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken

House Wines to include Red and White Wines

Assorted Sodas

Pricing

Ideal Menu with Beer & Wine Open Bar

Ideal Menu with Full Open Bar

**All Food and Beverage prices are subject to 20% service charge and 7% tax*

Ideal Menu



Stations Menu

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Salad Station

Please select (1) of the following options.

Garden Salad with Fresh Tomatoes, Cucumbers, and Olives served with Homemade Vinaigrette Dressing

Classic Caesar Salad with Homemade Garlic Croutons & Parmesan Cheese

Freshly Baked Dinner Rolls



Dinner Stations Selections

Please select (3) of the following station options.

Carving Station

Please select (2) of the following options; Served with Assorted Rolls and Butter

Roast Boneless Breast of Turkey with Cranberry Aioli

Island Spiced Pork Loin with Mango and Papaya Relish

Bourbon Glazed Ham with Stone Ground Mustard

Prime Rib with Horseradish Cream, Whole Grain Mustard and Au Jus- add \$3.75

Angus Tenderloin of Beef with Horseradish Cream and Gorgonzola Cream

Sauce-add \$3.75

Smashed Potato Station

Create your Own Mashed Potato Cocktail with Whipped Sweet Potatoes and Garlic Mashed Potatoes served with your choice of toppings to include:

Shredded Cheddar Cheese, Bacon, Chives, Sour Cream and Whipped Butter

Pasta Station

Made to order with your choice of (2) Pastas to include Ziti, Bowtie, Fusilli, Rigatoni, Fettuccini, Spaghetti, and Penne

Your choice of (3) Sauces to include Alfredo, Marinara, a la Vodka, Tomato Basil, and Garlic & Oil

Toppings to Include: Grilled Chicken, Mushrooms, Peppers, Onions, Broccoli, Peas, etc.

Served with Homemade Garlic Rolls and Parmesan Cheese

Oriental Station

Cocktail Egg Rolls with Teriyaki and Sweet & Sour Dipping Sauce

Teriyaki Chicken Potstickers with Jalapeño Soy Sauce

Honey Garlic Chicken sautéed in Orange-Soy Marinade

Beef Stir-fry with Snow Peas, Broccoli Floret, and Edamame

House Special Fried Rice

All American Station

Miniature Cheeseburger Sliders

Homemade Chicken Tenders with Barbeque and Honey Mustard Sauce

Homemade Macaroni and Cheese

Beer Battered Onion Rings with Honey Mustard Dipping Sauce

French Fries with Ketchup



Assorted Flatbread Station

Assorted Miniature Pizzas, served on a baking stone to include:
Fresh Tomato, Mozzarella, & Basil; Spinach, Feta, and Olives;
Sausage & Cheese; Pepperoni & Cheese; Mushrooms, & Roasted Tomato

Taco Station

Tri-Colored Tortilla Chips with Homemade Salsa
Warm Flour Tortillas and Taco Shells
Seasoned Ground Beef and Pulled Chicken
Grilled Mahi Mahi or Grilled Jumbo Shrimp- add \$3.00 per person
Assorted toppings to include: Lettuce, Tomato, Sour Cream, Guacamole and
Shredded Cheese

Fajita Station

Tri-colored Tortilla Chips with Homemade Salsa, Warm Flour Tortillas
Seasoned Sliced Beef and Sliced Chicken Breast sautéed with Onions and
Peppers
Assorted toppings to include: Lettuce, Tomato, Sour Cream, Guacamole and
Shredded Cheese
Mexican Rice and Refried or Black Beans

Churrascaria Station- add \$10.50 per person

Seasoned Churrasco Steak
Tender Chicken Breast Grilled Golden Brown
Argentinian Style Sausage seasoned with Herbs and Spices
Marinated Lamb Kabobs grilled with Seasoned Vegetables
Classic Rice Pliaf cooked in Seasoned Broth
Grilled Vegetables

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Creams
Assorted toppings to include
Chocolate Fudge Sauce, Caramel, Sprinkles, Cookie Crumbles, Candy Pieces,
Whipped Cream and Cherries

Dessert

Our staff will do the honors of cutting and serving your Cake

**Additional Dessert Options are Available.*

Beverages/Bar

Four Hour Full Open Bar

A Full Open Bar to include Absolut Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bombay Sapphire Gin, Jack Daniels Whisky, Dewars White Label Whiskey, Johnnie Walker Black, Hennessy Cognac, Jose Cuervo Tequila

Assorted Mixers, Juices and Bar Fruits

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken

House Wines to include Red and White Wines

Assorted Sodas

Four Hour Assorted Beer & Wine Bar

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken

House Wines to include Red and White Wines

Assorted Sodas

Pricing

Stations Menu with Beer & Wine Open Bar

Stations Menu with Full Open Bar

Add an Additional Station

**All Food and Beverage prices are subject to 20% service charge and 7% tax*

Waterfront Ceremony Options

Ceremony Fee **\$750**

Pricing applicable when paired with a Reception Package

Waterfront Ceremony on our Terrace 180° with private views of Biscayne Bay. Includes a customized canopy draped with your choice of coordinated colored fabrics.

Décor Options

Chairs

Choose from the following options

White Folding Chairs \$3.00 each

Chiavari Chairs \$5.50 each
(Selection of colors available)

Additional Items

White Organza Drapes for Aisle Entrance \$200

Canopy Floral Décor Starting at \$300

Microphone for Ceremony \$350

White Runner
\$150





Additional Reception Décor

Couples Stage Décor

\$225

*White Draping behind Stage
Colored Uplights accenting Stage
Satin or Organza Overlay for Couple's Table*

Linens, Drapery & Lighting

Full Ceiling Draping	Starts at \$1,100.00
Solid Color Tablecloth	Starts at \$18.00 each
Colored Napkins	\$1.00 each
Organza Overlay	Starts at \$15.00 each
Colored Uplights	\$250.00

Lounge Furniture

Cocktail Package	\$650	Bali Package	\$980
<i>White Sofas (3)</i>		<i>White Sofas (6)</i>	
<i>Coffee Tables with Frosted Cubes (3)</i>		<i>White Coffee Tables with Frosted (6) Cubes</i>	
<i>18"x18" White Ottomans (6)</i>		<i>18"x18" White Ottomans (12)</i>	

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