



Trump National Doral

MIAMI

Weddings



Alan Phillips Photography



SAVE THE DATE

for everlasting memories

Discover Trump National Doral — Miami's most sought-after wedding venue. The sprawling 800-acre luxury resort boasts nearly 200,000 square feet of indoor and outdoor wedding spaces, including six re-imagined and lavishly appointed ballrooms.

Create the Big Day as you always imagined — simple and elegant, or sumptuous and extravagant — with world class assistance and awe-inspiring settings.

WE'RE IN THIS TOGETHER

your commitment deserves ours

Our passionate, professional and personal wedding experts are dedicated to your vision. We partner with you to plan the Big Day, ensuring that every step is seamless and every detail is exceptional.

THE PERFECT MATCH

your dream experience

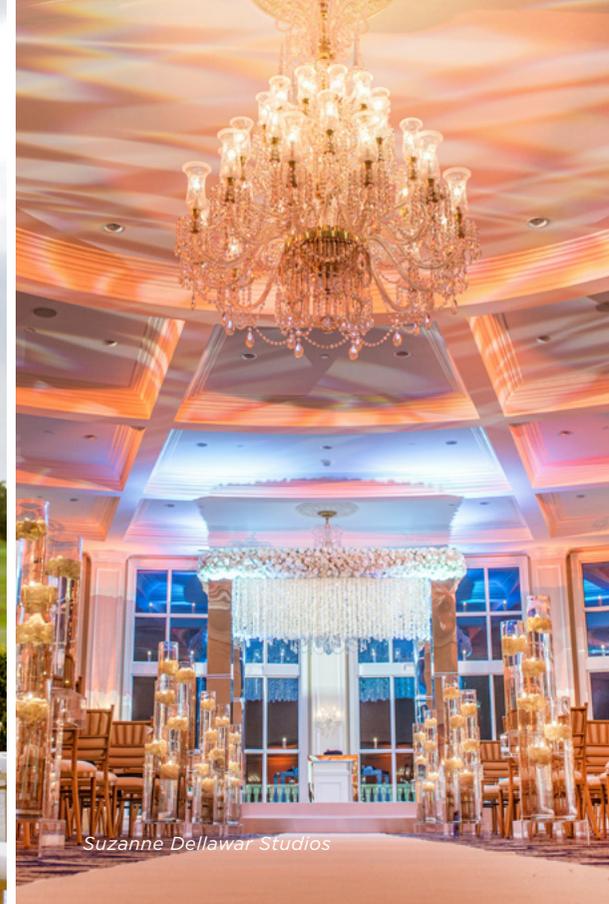
Our wedding experiences are designed with luxurious amenities and tailored touches to make your day truly special and uniquely yours. Select from an array of options fashioned to every size and preference, then allow us to personalize it for the perfect fit.



Suzanne Dellawar Studios



Dominó Arts



Suzanne Dellawar Studios

SAY I DO & CELEBRATE IN STYLE

with stunning venues & scenery

Every moment is truly picture-perfect, featuring breathtaking ballrooms adorned with opulent crystal chandeliers and stunning views. Photo opportunities are endless. Capture the moments with one-of-a-kind backdrops including flowing fountains, lush greens and secluded gardens.

Private ceremony space ranging from \$2,500-7,500.



Alan Phillip Photography



SAVOR THE MOMENT

eat, drink and be married

Delight your wedding guests in a flawless culinary experience. Our expert culinary team crafts menus tailored to your tastes — from succulent seafood to sizzling steaks, to local produce and more.



Wedding Packages (MINIMUM OF 75 GUESTS)

NEW BEGINNINGS \$175+ per guest

Four Butler-Passed Hors D'oeuvres

Three-Course Plated Dinner:

Salad or Chilled Appetizer | Entrée | Custom Designed Wedding Cake

Gourmet Selection of Coffee & Teas

5 Hour Deluxe Bar | Champagne Toast | Wine Service with Dinner

SHE SAID YES! \$210+ per guest

Six Butler-Passed Hors D'oeuvres

Two Reception Displays

Three-Course Plated Dinner:

Salad or Chilled Appetizer | Entrée | Custom Designed Wedding Cake

Gourmet Selection of Coffee & Teas

5 Hour Deluxe Bar | Champagne Toast | Wine Service with Dinner

A ROYAL AFFAIR \$270+ per guest

Six Butler-Passed Hors D'oeuvres

One Action Station

Five-Course Plated Dinner:

Salad or Chilled Appetizer | Hot Appetizer | Intermezzo | Entrée

Custom Designed Wedding Cake

Gourmet Selection of Coffee & Teas

5 Hour Premium Bar | Champagne Toast | Wine Service with Dinner

All Food & Beverage is subject to a 25% Taxable Service Charge, 2% Food & Beverage Surcharge Tax & 7% Sales Tax Food and Beverage prices are subject to change without notice.

Menu Selections | Cocktail Hour

BUTLER-PASSED HORS D'OEUVRES

Cold

- Belgium Endive & Blue Cheese, Pecan
- Greenhouse Cucumber Gazpacho, Cumin Dust
- Green Asparagus Panacotta, Sturgeon Caviar, Parmesan Cheese
- Miso Glazed Hamachi Sushi
- Poached Clearwater Shrimp, Compressed Melon and Bloody Mary Pearls
- Thai Crab Salad, Cilantro Mayo, Plantain Chip
- Lobster and Mango Ceviche, Kaffir Lime Essence
- Ahi Tuna Tartar Cone, Pineapple and Wasabi Caviar
- Sesame Crusted Tuna, Sweet Soy Glaze, Ginger Daikon Slaw
- Grilled Shrimp Cocktail, Smoked Chile Cocktail Sauce
- Mini New England Lobster Roll
- Mojo Marinated Chicken Salad, Crisp Plantain Chip
- Hand Cut Steak Tartar Tartine, Black Truffle Aioli, Parmesan Cheese

Hot

- Risotto Cake, Eggplant Caviar, Fontina Cheese
- Roasted Tomato Soup Shooter, Virgin Olive Oil, Grilled Cheese Crouton
- Brie, Caramelized Pear and Almond Phyllo Purse, Fig Coulis
- Artichoke Heart and Goat Cheese Crisp, Parmesan Crust
- White Truffle Mac & Cheese Fritter
- Panang Shrimp Spring Roll, Sweet Chili
- Teriyaki Seared Bay Scallop, Micro Shiso
- Lobster Empanada, Sweet Corn, Jalapeño, Cilantro
- Maryland Style Crab Cake, Cajun Remoulade
- Southern BBQ Shrimp & Grits Cake
- Butterflied Coconut Shrimp, Fire Roasted Chipotle Mustard
- Chick 'n' Waffle, Vermont Maple Glaze
- Mini Chicken Marsala Tart
- Tandoori Chicken Bite, Peanut Dip
- Pork Belly Bao Bun, Asian Slaw, Sweet Soy Glaze
- Chorizo & Manchego Croquette
- Shredded Beef "Ropa Vieja", Crispy Arepita
- Rosemary Marinated New Zealand Lamb Chop, Mint Chimichurri
- Beef Tenderloin and Mushroom Wellington



Menu Selections | Cocktail Hour

RECEPTION DISPLAYS

Artisan Antipasto Display

- Bresaola, Parma Ham, Cured Chorizo, Pepperoni, Dry Aged Coppa
- Bocconcini, Pecorino, Manchego, Provolone, Goat Cheese
- Olive Oil Roasted Peppers, Marinated Tomatoes, Citrus Artichokes, Spiced Marinated Olives, Grilled Asparagus
- Rustic Breads, Crisp Baguette, Grissini and Olive Rolls

Mediterranean Display

- Beef Kofta, Spicy Lamb Sausage, Kibbeh, Falafel
- Hummus, Baba Ganoush, Tabouleh, Stuffed Grape Leaves, Tzatziki
- Olive Oil Roasted Peppers, Marinated Tomatoes, Citrus Artichokes, Spiced Marinated Olives
- Rustic Flat Breads, Olive Rolls

Bruschetta Bar

- Classic Tomato, Basil
- Marsala Roasted Artichokes, Lemon
- Grilled Zucchini, Summer Squash, Eggplant, Tomato, Pine Nuts, Raisins
- Whipped Ricotta Cheese, Truffles, Spinach

SEAFOOD DISPLAYS

Raw Bar

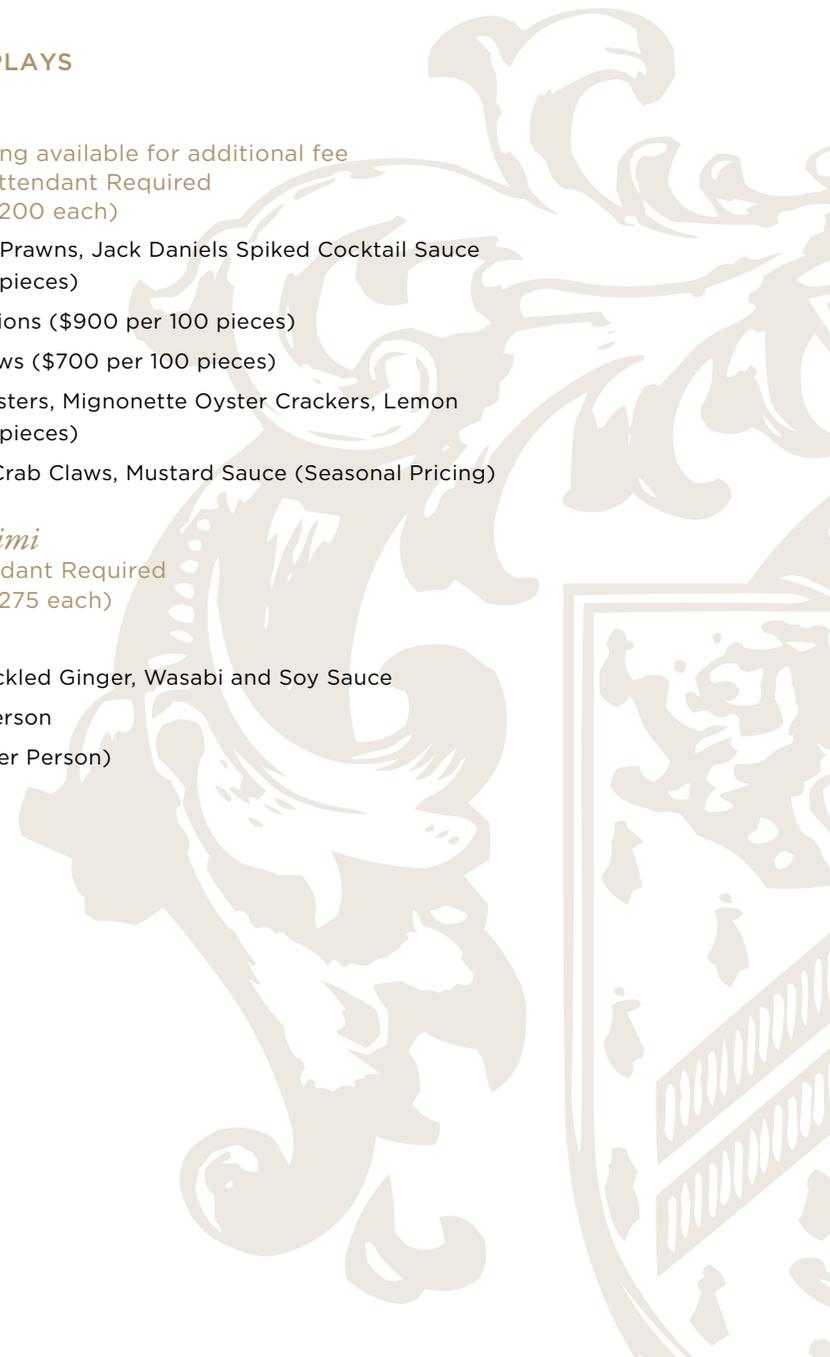
Custom Ice Carving available for additional fee
(One Shucking Attendant Required
per 75 Guests | \$200 each)

- Chilled Jumbo Prawns, Jack Daniels Spiked Cocktail Sauce (\$700 per 100 pieces)
- Lobster Medallions (\$900 per 100 pieces)
- Snow Crab Claws (\$700 per 100 pieces)
- Cold Water Oysters, Mignonette Oyster Crackers, Lemon (\$700 per 100 pieces)
- Florida Stone Crab Claws, Mustard Sauce (Seasonal Pricing)

Sushi and Sashimi

(One Sushi Attendant Required
per 75 Guests | \$275 each)

- House Combo
 - Served with Pickled Ginger, Wasabi and Soy Sauce
 - 6 Pieces Per Person
- (Additional \$40 Per Person)



Menu Selections | Cocktail Hour

ACTION STATIONS

Pasta please select two

- Cheese Tortellini, Sautéed Mushrooms, Roasted Tomato Bolognese Sauce
- Calamaretti, Calamari, Clams, Mussels, Lemon, Parsley, White Wine Sauce
- Rigatoni, Chicken, Spinach, Sun Dried Tomatoes, Vodka Sauce
- Chicken, Portobello and Mozzarella Ravioli, San Marzano Ragout
- Sautéed Potato Gnocchi, Creamy Morel Sauce
- Garganelli with Shredded Short Ribs, Mirepoix

Fresh Baked Focaccia, Bread Sticks, Parmesan Cheese (Attendant Required)

Small Plates please select three

- White Truffle Risotto, Garlic Mushrooms
- Fish Tacos, Cabbage and Lime Salad, Chipotle Aioli, Charred Tomato Salsa
- Shrimp and Grits Martini, Shrimp Étouffée, Creamy Sharp Cheddar Cheese Grits
- Buttermilk Southern-Fried Boneless Chicken, Malted Waffle, Warm Maple Syrup Drizzle
- Slow Braised Beef Short Rib, Whipped Potato, Orange and Fennel Slaw
- Pork Belly Bao Buns, Asian Slaw, Sweet Soy Glaze

(Attendant Required)

ENHANCED STATIONS

Mr. & Mrs. Specialty Station

Custom-made Specialty Station, tailored to reflect the Bride & Groom. This station can include Hometown Favorites, Cultural Cuisines, and/or an edible assortment from the Couple's Favorite Travel Destinations.

(Additional Price Based on Specific Food Selections)

CARVING

Miso Glazed Sea Bass Loin

- Fresh Sea Bass Loin, Miso Sauce
- Orange Ginger Asian Slaw

(Additional \$40 Per Person | Attendant Required)

Peppered Roasted Beef Tenderloin

- Roasted Pepper Crusted Beef Tenderloin
- Cabernet Jus, Horseradish Cream
- Assorted Rolls

(Additional \$25 Per Person | Attendant Required)

Cuban Porchetta Roll

- Crispy Pork Belly Roll, Mojo Marinade
- Charred Onion Mojo, Sweet Plantains
- Buttered Pressed Cuban Bread

(Additional \$15 Per Person | Attendant Required)

Attendant Fee: \$200 for every (75) Guests

Menu Selections | Plated Dinner

SALADS & CHILLED APPETIZERS

- Bouquet of Baby Greens, Toasted Marcona Almonds, Red Wine Poached Pear, Blue Cheese Mousse, Champagne Vinaigrette
- Baby Spinach Salad, Candied Walnuts, Goat Cheese Crumbles, Crisp Crostini, Sherry Wine Vinaigrette
- Heirloom Tomato and Basil Stack, Avocado Cream, Queso Seco "Crouton", Micro Salad, Crispy Tuile
- Baby Sweet Gem Lettuce, Kumato Tomato Confit, Cucumber Curls, Ciabatta and Goat Cheese Tartine, Gazpacho Vinaigrette
- Arugula, Watermelon Salad, Feta Cheese, Balsamic Drizzle
- "Steakhouse Wedge" Iceberg Lettuce, Blue Cheese, Apple, Shallots, Smoked Bacon, Creamy Vinaigrette
- Roasted Red and Golden Beets, Orange Segments, Maytag Blue Cheese, Candied Marcona Almonds, Micro Greens
- Angus Beef Carpaccio, Arugula, Parmigiano Reggiano, Extra Virgin Olive Oil, Cracked Pepper (Additional \$5 per person)
- Ahi Tuna Tartar, Japanese Rice, Mango Pearls, Sweet Soy, Micro Cilantro (Additional \$10 per person)

HOT APPETIZERS

- Seasonal Mushroom Risotto, Thyme Infused Roast Chicken Jus, Parmesan Cracker
- Ricotta Ravioli, Morel Champagne Cream Sauce, Prosciutto Crisp
- Seared Scallops, Bacon Braised Chard, Sweet Potato, Sherry Glaze
- Crab Cake, Roasted Corn Relish, Micro Cilantro

INTERMEZZO

- Yuzu Sorbet, Vodka
- Green Apple Thyme Sorbet
- Raspberry Sorbet, Micro Basil
- Passion Fruit and Champagne Sorbet

ENTRÉES

- Seasonal Mushroom Stuffed Chicken, Haricot Vert Almondine, Butternut Purée, Cherry Red Wine Reduction
- Stuffed Chicken Breast with Sundried Tomato and Fontina Cheese, Gratin Potato, Seasonal Vegetables, Basil Pesto and Balsamic Reduction
- Grilled Atlantic Salmon, Roasted Gem Potatoes, Smoked Tomato Coulis, Petits Légumes
- Pan Seared Grouper, Crushed Lemon Confit Potato, Bundled Asparagus and Carrots, Saffron Velouté
- Pan Seared Sea Bass, Vanilla Scented Saffron Parsnip Puree, Shaved Fennel Salad, White Truffle Vinaigrette (upgrade for an additional \$10 per person)
- Merlot Braised Short Ribs of Beef, Goat Cheese, Yukon Gold Mashed Potato, Caramelized Cipollini, Roasted Baby Pepper, Wilted Baby Bella (upgrade for an additional \$5 per person)
- Grilled Rib-Filet Chop, Sautéed Shallot Potatoes, Brussel Sprouts, Marinated Cherry Tomato, Horseradish Velouté
- New York Strip Steak, Garlic Potato Croquette, Frisee, Crispy Pancetta, Baby Vegetables, Demi Glaze (upgrade for an additional \$5 per person)
- Grilled Filet Mignon, Goat Cheese Yukon Gold Potatoes, Asparagus Tips, Baby Carrots, Red Wine Reduction (upgrade for an additional \$10 per person)

Make it a Duo

Enhance any entrée listed above by pairing it with one of the following menu selections:

- Jumbo Prawns (Additional \$15 per person)
- Seared Scallops (Additional \$15 per person)
- Sea Bass (Additional \$20 per person)
- Lobster Tail (Additional \$25 per person)

Keep the Party Going | Late-Night Menu Enhancements

BUTLER-PASSED BITES

- Classic Beef Slider, Bacon, Cheddar Cheese, Pickle, Truffle Mayo
- Mini Cuban Sandwich
- Mini Steak & Cheese Sandwich
- Pastry Wrapped Hot Dog
- Assorted Pizza Bites: Cheese, Pepperoni
- Chicken Lollipop
- Baja Fish Taco
- Arepas, Queso Fresco
- Buffalo Tempura Rock Shrimp
- Macaroni and Cheese Bite
- German Pretzel, Spicy Mustard
- Tequeño
- Empanada, Chicken or Beef
- Chick 'n' Waffle, Vermont Maple Glaze
- Truffle Parmesan French Fries
- Sweet Potato Fries, Chipotle Honey
- Grilled Cheese Sandwich
- Ice Cream Sandwich
- Mini Whoopie Pie
- Chocolate Chip Cookie, Milk Shot

(Additional \$8 Per Piece)

MINI-DESSERT STATION please select five

- Assorted Petit Fours
- Cheesecake Lollipops
- Assorted Cake Pops
- Parisian Macaroons
- Crème Brûlée Spoons
- Artisan Chocolate Truffles
- Exotic Fruit Mousse Shots
- Sushi Cupcakes

(Additional \$16 Per Person)

BEIGNET STATION

- Fresh Fried Beignets
- Powdered Sugar, Assorted Toppings

(Additional \$18 Per Person | Attendant Required)

CREPE STATION

- Made to Order with the Following Fillings: Banana, Dulce De Leche, Strawberry, Nutella, Grand Marnier Berries

(Additional \$16 Per Person | Attendant Required)

BANANA SPLIT AND SUNDAE BAR

- Vanilla, Strawberry and Chocolate Ice Cream
- Bananas, Sprinkles, Crushed Oreos, Toasted Walnuts, Maraschino Cherries
- Marshmallow, Caramel, Chocolate, Mixed Berry Sauce, Whipped Cream

(Additional \$22 Per Person | Attendant Required)

Attendant Fee: \$200 for every (75) Guests

Bar Packages

DELUXE BAR PACKAGE

- Tito's Vodka
- Bombay Sapphire Gin
- Flor De Caña Extra Dry Rum
- Casa Noble Tequila
- Old Forester Bourbon
- Dewar's White Label Scotch
- Crown Royal Whiskey
- Remy Martin VSOP Brandy
- Imported Beers: Stella Artois, Corona Extra, Corona Light, Amstel Light, Blue Moon, Becks N/A
- Domestic Beers: Sam Adams, Miller Lite, Bud Light, Michelob Ultra
- House Red and White Wine: Chardonnay, Merlot, Cabernet Sauvignon
- Soft Drinks and Sparkling Water

Upgrade to premium bar for an additional
\$12 per person

(1) Bartender included per every 75 guests

PREMIUM BAR PACKAGE

- Grey Goose Vodka
- Tanqueray 10 Gin
- Bacardi Silver Rum
- Roca Patron Tequila
- Bulleit Bourbon
- Johnnie Walker Black Label Scotch
- Gentleman Jack Whiskey
- Hennessy VS Brandy
- Imported Beers: Stella Artois, Corona Extra, Corona Light, Amstel Light, Blue Moon, Becks N/A
- Domestic Beers: Sam Adams, Miller Lite, Bud Light, Michelob Ultra
- House Red and White Wine: Chardonnay, Merlot, Cabernet Sauvignon
- Soft Drinks and Sparkling Water





Wedding Guidelines

FOOD AND BEVERAGE

All food and beverage is to be purchased solely through Trump National Doral Miami. All food and beverage charges are subject to a 25% taxable service charge and a 9% Florida tax. A \$5.00 cake cutting fee will be applied to any cake brought in by an outside vendor. The hotel will provide a complimentary Wedding Menu Tasting for up to four (4) guests, including the Bride and Groom. Tastings allow a limited sampling to experience the flavors and a broad understanding of the culinary capability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please notify your event manager about any food allergies or restrictions.

GUARANTEES

A final guarantee of attendance must be submitted by 10:00 AM three business days prior to your event. This guarantee is not subject to reduction. In the event a guarantee is not received, the greater of: 1) the original contracted attendance or 2) the actual attendance will be billed.

CATERING AGREEMENT / DEPOSIT

To reserve a date and private room (s), a Catering Agreement is to be signed and returned to the hotel within seven (7) days together with an initial deposit of 25% of the Rental Fees and Estimated Food and Beverage Minimum based on room selection. If the function occurs

within 30 days, a 100% deposit is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed Catering Agreement will secure your reservations for the wedding. Please be advised that date and space will be released if we do not receive the signed confirmation and deposit by the indicated date.

PAYMENT

A credit card must be on file for your event to secure reservations for your wedding. All functions are on pre-payment basis. Personal checks are accepted up to 14 days prior to your function. All remaining payments can be made in the form of cashier's check, credit card or cash.

EVENT SPACE

Event space Rental Fees and Food and Beverage Minimums are based on the event type, type of set-up and the number of people in attendance. Should advance set-up and late tear down be required, an additional charge may be incurred.

CEREMONY FEES

Our resort offers several locations for your Ceremony with fees ranging from \$2,500-7,500, depending on location and indoor backup.

OUTDOOR EVENT SPACE

Indoor space will be reserved for all outdoor events. Rain calls will be made at least 6 hours prior to the event. If a ceremony double set of both indoors and outdoors is requested, additional fees will apply. A \$10.00 per person outdoor

setup fee will be applied toward all outdoors events, excluding ceremonies and cocktail receptions. Events taking place outdoors must conclude musical entertainment by 10:00 PM, unless pre-approved by the Hotel.

HOTEL ACCOMMODATIONS

Based upon availability, a room block may be arranged at a special rate for your guests (based on 10 rooms or more).

WEDDING VENDORS

Your Wedding Specialist may refer vendors for Floral Décor, Entertainment, Photographers and more. If you wish to provide vendors not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,000,000-\$5,000,000 (depending on service provided) is required.

PARKING

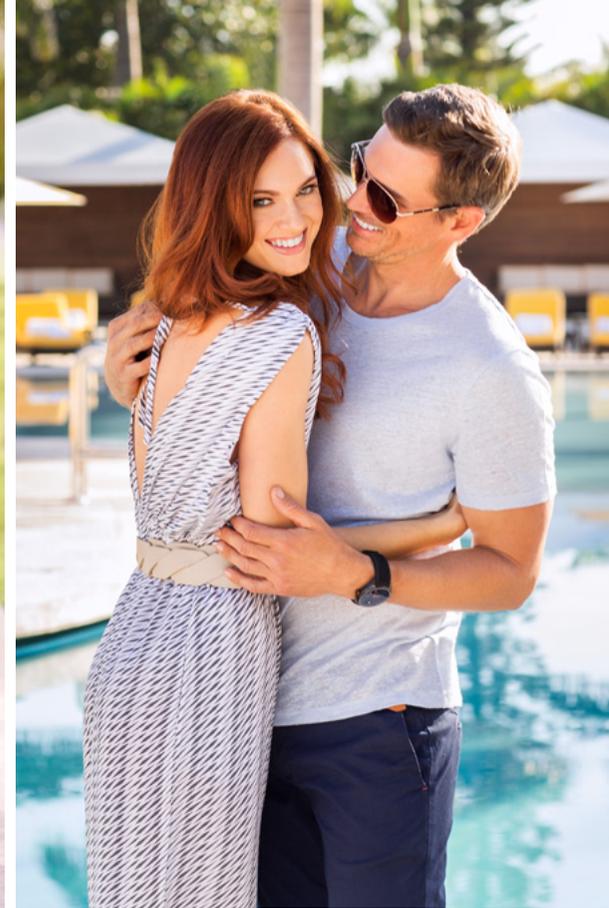
Day use self-parking or valet-parking pricing arrangements can be made for guests of the wedding. For overnight parking, the standard self-parking or valet parking rates apply. The resort is not responsible for losses or damages to any vehicle or its contents.

VENDOR MEALS

Vendor meals are available, starting at \$50.00++ per professional.

CHILDREN'S MEALS

Meals begin at \$50.00++ per child, ages 3-11.



JUST MARRIED

at Miami's premier resort

Discover happily ever after amidst an 800-acre tropical oasis. The destination resort features lavish guestrooms and suites, signature restaurants, four championship golf courses and the re-imagined Trump Spa & Salon. The expansive Royal Palm Pool complex features a zero-entry zone, adults-only serenity pool, 18 private cabanas, 125' water slide and an array of recreational amenities for the newlyweds to enjoy.

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