



Weddings

at the
Hilton Miami Dadeland

START HERE

The Hilton Miami Dadeland will
make your *dream wedding*
come to life, elevating it to an
exquisite celebration.

Our Vow



Packages

Our Vow | Packages | Hors D' Oeuvres | Inspiring Presentations | After Party Snacks | Sweet Ending Stations | Beverages | Guidelines



HILTON MIAMI DADELAND
9100 N Kendall Drive | Miami, FL 33176 | USA | T: +1 786-975-1920
www.miamidadeland.hilton.com | hilton.com

Timeless Package

ONE-HOUR COCKTAIL RECEPTION

CHOICE OF FOUR PASSED HORS D'OEUVRES

4 HOUR OPEN BAR SERVICE-WELL ESSENTIALS BRANDS

Includes: One Hour Cocktail Reception Serving

Smirnoff Vodka, Gin Gilays, Rum Rico Rum, Montezuma Tequila, Old Crown Bourbon, Grant's Scotch, House White and Red Wines, Domestic and Imported Beer, Assorted Soft Drinks and Bottled Water

Custom Wedding Cake and Champagne Toast

Plated Dinner To Include:

Warm Soft Rolls, Chef's Farm-to-Table Vegetables,
Iced Water with Lime

Wine Service with Dinner

Rainforest Certified Vulcan Bold Coffee and Organic Teas

Choice of Starter, Please Select One

Kendall Salad

English Cucumber Tied Young Baby Greens, Heirloom Tomatoes, Candied Pecans,
Sundried Cherries, Feta Cheese, White Balsamic Pomegranate Dressing

Soup En Croute

Lobster Bisque or Roasted Butternut Squash Enclosed in Puff Pastry

Manchester Salad

Hearts of Crisp Romaine, Hearts of Palm, Overnight Roma Tomato,
Roasted Garlic Croustade, Creamy Dijon and Tarragon Dressing

All food and beverage prices are subject to a 24% service charge and 9% sales tax (note: service charge is taxable) Please see all catering guidelines.

3

[Our Vow](#) | [Packages](#) | [Hors D' Oeuvres](#) | [Inspiring Presentations](#) | [After Party Snacks](#) | [Sweet Ending Stations](#) | [Beverages](#) | [Guidelines](#)



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Choice of Main Entrée, Please Select One

Champagne Chicken..... \$72

All Natural Frenched Chicken Breast, Sautéed with
Crimini Mushrooms and Artichokes
Roasted Sweet Potato

Pistachio Crusted Salmon..... \$78

Citrus Vin Blanc, Apricot Wild Rice

Merlot Braised Beef Short Ribs..... \$84

Rosemary Demi Glaze, Onion Marmalade,
Horseradish Whipped Yukon Potatoes

Vegetable Wellington..... \$74

Balsamic Grilled Portobello Mushrooms, Eggplant,
Zucchini, Peppers, Leeks, Sundried Tomatoes,
Mozzarella Cheese and Enclosed in Puff Pastry
with Pomodoro Coulis

Package Includes

White Specialty Linen and Chair Covers

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4

[Our Vow](#) | [Packages](#) | [Hors D' Oeuvres](#) | [Inspiring Presentations](#) | [After Party Snacks](#) | [Sweet Ending Stations](#) | [Beverages](#) | [Guidelines](#)



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Romantic Package

ONE-HOUR COCKTAIL RECEPTION

CHOICE OF FOUR PASSED HORS D'OEUVRES

CHOICE OF ONE INSPIRING PRESENTATION

4 HOUR OPEN BAR SERVICE-EXCEPTIONAL CALL BRANDS

Includes: One Hour Cocktail Reception Serving

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Sauza Hornitos Reposado Tequila, Jack Daniel's Whiskey, Dewar's White Label Scotch, Hennessy vs. House Champagne, House White and Red Wines, Domestic and Imported Beer, Assorted Soft Drinks and Bottled Water

Custom Wedding Cake and Champagne Toast

Plated Dinner to Include:

Warm Soft Rolls, Chef's Farm-to-Table Vegetables,
Iced Water with Lime

Wine Service with Dinner

Rainforest Certified Vulcan Bold Coffee and Organic Teas

Choice of Starter, Please Select One

Kendall Salad

English Cucumber Tied Young Baby Greens, Heirloom Tomatoes, Candied Pecans,
Sundried Cherries, Feta Cheese, White Balsamic Pomegranate Dressing

Soup En Croute

Lobster Bisque or Roasted Butternut Squash Enclosed in Puff Pastry

Manchester Salad

Hearts of Crisp Romaine, Hearts of Palm, Overnight Roma Tomato,
Roasted Garlic Croustade, Creamy Dijon and Tarragon Dressing

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5

[Our Vow](#) | [Packages](#) | [Hors D' Oeuvres](#) | [Inspiring Presentations](#) | [After Party Snacks](#) | [Sweet Ending Stations](#) | [Beverages](#) | [Guidelines](#)



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Choice of Main Entrée, Please Select One

Chicken Saltimbocca\$110

All Natural Frenched Chicken Breast, Prosciutto,
Provolone Cheese, Tomato Coulis, Sage Lemon Gnocchi

Florida Red Grouper\$125

Green Tea Infused Farrow Risotto with Edamame &
Florida Sweet Corn Chef's Seasonal Vegetables

Churrasco Steak\$130

Grilled Outside Skirt Steak, Chimichurri, Roasted Fingerling
Potatoes and Chef Seasonal Vegetables

Vegetable Wellington.....\$110

Balsamic Grilled Portobello Mushrooms, Eggplant, Zucchini,
Peppers, Leeks, Sundried Tomatoes, Mozzarella Cheese
and Enclosed in Puff Pastry with Pomodoro Coulis

Package Includes

Chiavarri Chairs, Choice of Colored Cushion,
Choice of Gold or Silver Chargers, Specialty Linen
and Choice of Colored Napkins, Three Votive Candles
per Tables

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Forever Package

ONE-HOUR COCKTAIL RECEPTION

CHOICE OF FIVE PASSED HORS D'OEUVRES

CHOICE OF TWO-INSPIRING PRESENTATION

SIGNATURE WELCOME DRINK FOR COCKTAIL RECEPTION

4 HOUR OPEN BAR SERVICE-PREMIUM BRANDS

Includes: One Hour Cocktail Reception Serving

Ketel One Vodka, Bombay Sapphire, Bacardi Rum, Patrón Silver Tequila, Makers Mark Bourbon, Johnnie Walker Black, Hennessy XO, House Champagne, House White and Red Wines, Domestic and Imported Beer, Assorted Soft Drinks and Bottled Water

Custom Wedding Cake and Champagne Toast

Plated Dinner to Include:

Warm Soft Rolls, Chef's Farm-to-Table Vegetables, Iced Water with Lime

Wine Service with Dinner

Rainforest Certified Vulcan Bold Coffee and Organic Teas

Choice of Starter, Please Select One

Kendall Salad

English Cucumber Tied Young Baby Greens, Heirloom Tomatoes, Candied Pecans, Sundried Cherries, Feta Cheese, White Balsamic Pomegranate Dressing

Manchester Salad

Hearts of Crisp Romaine, Hearts of Palm, Overnight Roma Tomato, Roasted Garlic Croustade, Creamy Dijon and Tarragon Dressing

Soup En Croute

Lobster Bisque or Roasted Butternut Squash Enclosed in Puff Pastry

Spinach Salad

Young Spinach, Watercress, Endive, Crumbled Goat Cheese, Heirloom Cherry Tomato, Popcorn Shoots, Orange Blossom Champagne Dressing

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7

[Our Vow](#) | [Packages](#) | [Hors D' Oeuvres](#) | [Inspiring Presentations](#) | [After Party Snacks](#) | [Sweet Ending Stations](#) | [Beverages](#) | [Guidelines](#)



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Choice of Main Entrée, Please Select One

Chicken Florentine.....\$132

All Natural Frenched Chicken Breast Centered with Spinach,
Wild Rice and Boursin Cheese, Roasted Sweet Potatoes,
Chef's Seasonal Vegetables

Chilean Seabass.....\$139

Sautéed Sea Bass, Onigiri Sushi Rice, Pomegranate Seeds,
Lemon Coconut -Vin Blanc

Beef Filet and Shrimp.....\$149

Grilled Tenderloin of Beef, Peppercorn Demi-Glace and
Scampi-Style Shrimp, Roasted Fingerling Potatoes
and Chef Seasonal Vegetables

Vegetable Wellington.....\$132

Balsamic Grilled Portobello Mushrooms, Eggplant, Zucchini,
Peppers, Leeks, Sundried Tomatoes, Mozzarella Cheese
and Enclosed in Puff Pastry with Pomodoro Coulis

Package Includes

Chiavarri Chairs, Choice of Colored Cushion,
Choice of Gold or Silver Chargers, Specialty Linen
and Choice of Colored Napkins, Three Votive Candles
per Tables

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Hors D'oeuvres



Hors D'oeuvres

ONE HOUR OF BUTLER PASSED HORS D'OEUVRES

Hot

- Brie & Pear Phyllo Triangles
- Tomato Basil Arancini
- Bacon & Leek Quiche
- Chicken Croquette, Mojo Aioli
- Cheese & Plantain Empanadas
- Vegetable Spring Rolls, Plum-Dipping Sauce
- Gorgonzola Risotto Arancini, Tomato Bacon Jam
- Coconut Shrimp-Thai Chili Dipping Sauce
- Chili Lime Glazed Chicken Skewers
- Mini Beef Wellingtons, Rosemary Marsala Demi-Glace
- Churrasco Steak Skewers, Chimichurri Sauce
- Short Rib Pot Pie Quiche
- Lobster Shrimp Mango Empanadas
- Bacon Wrapped White Tiger Shrimp

Cold

- Camembert & Caramelized Onion Crostini
- Vegetable Skewer
- Brie Caramelized Pear & Almond
- Belgium Endive, Blue Cheese & Pecan Glaze
- Olive Tapenade, Goat Cheese Bruschetta
- Asparagus Green, Prosciutto Wrap
- Smoked Salmon Pretzel Lollipop
- Seared Pineapple, Manchego Skewer
- California Roll, Crab, Cucumber, Avocado, Soy Sriracha Aioli
- Fig Wrapped in Prosciutto
- Apple Grand Marnier & Goat Cheese
- Strawberry Filled with Triple Brie Cream
- Apricot Dried, Camembert & Prosciutto
- Chicken & Grilled Avocado

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Inspiring Presentations

Inspiring Presentations



Montaditos Station

Sliced Serrano Ham, Burgundy Onion Marmalade, Roasted Garlic Croustade, Garlic Shrimp, Goat Cheese, Caramelized Onions, House Bacon Jam Garlic Croustade

Deep Blue Sushi Maki

Homemade Assorted Sushi Maki, Wasabi, Pickled Gingers, Lite Soy Sauce

(3 Pieces Per Person)

Champagne Vanilla Poached Shrimp Shots

Cocktails Sauce, Lemon, Tabasco

(2 Pieces Per Person)

Gourmet Cheese Presentation

English Cheddar, Georgia Cheese, Marinated Feta, Caramelized Onion Cheddar, Winsor Cheddar with Port, Apricot White Stilton, Manchego, Quince Paste, Fig Cake, Local Honeycomb, Whole Grain Mustard, Chef's Buttered Toasties

Fruit Shots

Seasonal Fruit and Berries, Reduced Port Wine Pipettes

Vegetable Raw Bar

Broccoli, Asparagus, Crimini Mushrooms, Baby Carrots, Sunburst Squash, Zucchini, Radish Red Pepper Hummus, Caramelized Onion Dip and Lavhosh Crackers

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12

[Our Vow](#) | [Packages](#) | [Hors D' Oeuvres](#) | [Inspiring Presentations](#) | [After Party Snacks](#) | [Sweet Ending Stations](#) | [Beverages](#) | [Guidelines](#)



After Party Snacks



After Party Snacks

MINIMUM OF 50 GUESTS

60 MINUTES OF SERVICE

Munchies \$12 Per Person

Tortilla Chips with Red and Green Salsa, Honey Roasted
Peanuts and Fresh Popcorn

Nacho Bar \$12 Per Person

Tortilla Chips, Warm Spiced Queso, Guacamole, Jalapeno,
Sour Cream, Red and Green Salsa

Slider Bar \$17 Per Person

Sliders to include: Beef with Grilled Onions on Focaccia
and Chicken with Brie Cheese on Brioche

Quesadilla Bar \$16 Per Person

Fajita Grilled Chicken, Black Beans, Pico de Gallo and
Queso Fresco with Red and Green Salsa

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Sweet Ending Stations

Sweet Ending Stations



Nitrogen Wine Sorbet Station..... \$15 Per Person
Kenwood Champagne, Merlot and Fresh Seasonal Berries

Bananas Foster Station..... \$10 Per Person
Bananas Sautéed in Butter and Brown Sugar, Flambéed with Grand Marnier and Served with Vanilla Bean Ice Cream

Chocolate Fondue Station..... \$8 Per Person
Dark Chocolate Fondue Station with Strawberries, Pineapple, Marshmallows and Pretzel Sticks

Viennese Table..... \$13 Per Person
Assorted Fresh Baked Cookies, Chocolate Covered Strawberries, Cake Pops and Mini Gourmet Cupcakes

Mimosas Station..... \$7 Per Person
Champagne, Pipettes of Orange, Cranberry, Raspberry Juice, Seasonal Berries

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Beverages

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Bar

Bartender Fees

ONE BARTENDER PER 100 GUESTS IS REQUIRED.

\$100 Host Bar up to Four Hours, Per Bartender

\$50 Each Additional Hour, Per Bartender

\$150 for Cash Bar for Up to Four Hours, Per Bartender

All Bars Include: Imported and Domestic Beers, O'Doul's Non-alcoholic Malt Beverage, Soft Drinks, Juice, Water

Well Essentials Bar Packages

ONE HOUR \$18 PER PERSON - ADDITIONAL HOUR \$7

Chardonnay.....	House
Cabernet Sauvignon.....	House
Beer.....	Bud Light Budweiser Heineken Corona Miller Lite
Vodka.....	Kamchatka
Gin.....	Gilbys
Rum.....	Rum Rico
Tequila.....	Montezuma
Bourbon.....	Old Crown
Scotch.....	Grant's

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Bar

Bartender Fees

ONE BARTENDER PER 100 GUESTS IS REQUIRED.

\$100 for Host Bar up to Four Hours, Per Bartender

\$50 Each Additional Hour, Per Bartender

\$150 for Cash Bar for Up to Four Hours, Per Bartender

All Bars Include: Imported and Domestic Beers, O’Doul’s Non-alcoholic Malt Beverage, Soft Drinks, Juice, Water

Exceptional Call Bar Packages

ONE HOUR \$22 PER GUEST - ADDITIONAL HOUR \$7

Chardonnay.....	House
Cabernet Sauvignon.....	House
Beer.....	Bud Light Budweiser Heineken Corona Extra Miller Lite
Vodka.....	Absolute
Gin.....	Tanqueray
Rum.....	Bacardi
Tequila.....	Sauza Hornitos Reposado
American Whiskey.....	Jack Daniel’s
Scotch.....	Dewar’s White Label

Premium Extraordinary Bar Packages

ONE HOUR \$27 PER GUEST- ADDITIONAL HOUR \$9

Chardonnay.....	House
Cabernet Sauvignon.....	House
Beer.....	Bud Light Budweiser Corona Extra Heineken Miller Lite
Vodka.....	Ketel One
Gin.....	Bombay Sapphire
Rum.....	Bacardi
Tequila.....	Patrón Silver
Bourbon.....	Makers Mark
Scotch.....	Johnnie Walker Black

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BEVERAGES

Non-Alcoholic Bar

ONE HOUR \$7

EACH ADDITIONAL HOUR \$4

Beer, Wine and Soda Bar

ONE HOUR \$16

EACH ADDITIONAL HOUR \$6

BARS & SPIRITS

Hosted Bar

Call Brands.....	\$9
Call Wines by the Glass.....	\$9
Premium Brands.....	\$10
Premium Wines by the Glass.....	\$10
Ultra-Premium Brand.....	\$11
Ultra-Premium Wines by the Glass.....	\$11
Imported Beer.....	\$7
Domestic Beer.....	\$6
Soft Drinks.....	\$4
Fruit Juice.....	\$4
Bottled Water.....	\$4

Cash Bar

Call Brands.....	\$12
Call Wines by the Glass.....	\$12
Premium Brands.....	\$13
Premium Wines by the Glass.....	\$13
Ultra-Premium Brands.....	\$14
Ultra-Premium Wines by the Glass.....	\$14
Imported Beer.....	\$9
Domestic Beer.....	\$7
Soft Drinks.....	\$5
Fruit Juice.....	\$5
Bottled Water.....	\$5

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WATER MENU

THE FINEST WATERS FROM AROUND THE WORLD

Prices Are Per Bottle

What's Your (pH)

Premium water has a pH that ranges from 5 to 10. Acidic Waters (pH below 6.7) will taste somewhat tart. Alkaline waters (pH 7.3-7.8) may taste slightly sweet.

Speyside Glenlivet \$12

Country of Origin: Scotland, United Kingdom
 Source: Slochd and Clash
 Type: Spring Water-Still or Sparkling
 Hardness: Slightly Hard
 Orientation: Hint of Sweet
 pH: 7.7 TDS: 58

Saratoga \$9

Country of Origin: United States
 Source: Adirondack Foothills Saratoga Springs, NY
 Type: Spring Water-Still or Sparkling
 Orientation: Slightly Sweet
 pH: 7 TDS: 73

Vichy Catalan..... \$13

Country of Origin: Spain
 Source: Caldes de Malavella
 Type: Mineral Water-Sparkling
 Hardness: Hard
 Orientation: Alkaline
 pH: 6.8 TDS: 3052

Tau..... \$12

Country of Origin: Wales
 Source: Llanon
 Type: Artesian Water-Still or Sparkling
 Hardness: Hard
 Orientation: Neutral
 pH: 7.2 TDS: 208

Gerolsteiner..... \$12

Country of Origin: Germany
 Source: Volcanic Eifel, Gerolstein
 Type: Mineral Water-Sparkling
 Hardness: Very Hard
Orientation: Acidic
 pH: 5.9 TDS: 2,527

What's Your (TDS)

TDS-Total Dissolved Solids is the sum of all the minerals in the water. Low TDS in water will have a Sharp Crisp Taste. Higher TDS in water provides more 'Mouth feel' or 'Taste.'

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Country of Origin: Spain
 Source: Caldes de Malavella
 Type: Mineral Water-Sparkling
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Guidelines

Wedding Menu Guidelines

General Information

The Hilton Miami Dadeland is proud to offer its elegant Function Rooms along with its professional service and staff to assist with the arrangements for your forthcoming catered affair. Please do not hesitate to ask for assistance at any time. All reservations and agreements are made upon and are subject to, the rules and regulations of the hotel and the following conditions:

Food and Beverage

All food and beverage items must be purchased exclusively by the Hilton Miami Hotel and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. The Hilton Miami prohibits the removal of food and beverage from our premises or functions. The Hilton Miami Hotel is the only licensed authority to serve and sell alcoholic beverages on premises. The hotel will require appropriate ID for anyone who appears to be under the age of 21. Florida Liquor Law requires all alcoholic service to end at 2:00am.

Children Meals for under 10 years of age

Children will be included in the final count for linen, wedding cake and chairs. The Children's menu will include them in the Hors O'Doeuvres, Soft Drinks or

Juices during the event, the dinner menu will consist of a Cup of Fresh Fruits, Chicken Tenders with French Fries and dessert will be the wedding cake.

Ordinances

All events must finish by 2:00 am.

Wedding Tastings:

Your personalized tasting may be scheduled 90-60 days prior to your wedding. You must have a minimum contracted in food and beverage in order to qualify for a complimentary tasting, please check with the catering department for more details.

Dates for tastings need to be approved by the Executive Chef at least 15 business days in advance. Tastings will be arranged for Bride & Groom. Additional guests for the tasting will be charged a per person price according to the menu of the tasting. Tasting for wedding plated menus will include selections of two starters, two main entrees with their accompaniments and vegetables.

Guest Rooms:

Relaxing décor and deluxe amenities await you and your guests at the Hilton Miami Dadeland. Special room rates and room blocks can be arranged through our Catering Sales Manager for your bridal party and guests.

Parking:

Discounted valet and self-parking charges will be available for contracted events.

Deposit and Payment Process:

The hotel requires a non-refundable deposit of 25% of the estimated Master account charges with the signed contract. After which, the following schedule of non-refundable deposits will apply:

- Four months before the wedding a 25% deposit of estimated master account charges will be due.
- One month before the wedding a final deposit of the estimated master account will be due.
- Five business days before the wedding the final guarantee of guests and payments are due.

- Any additional charges the day of the wedding will be charged to credit card on file the same night.

All payments must be made in U.S. dollars, by certified check, cashier's check, or credit card. Payment via American Express, Master Card and Visa will be accepted with credit card authorization form completed. Please include the name of the event and date of event on the check when submitting payments with certified check. Deposits done using personal checks are accepted only up to 2 months before the wedding.

Guarantee:

Your final guaranteed guest count is due by 12:00 noon, 7 business days prior to your wedding day. This number shall contribute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests by a 5% over the original guarantee. If attending number of guests exceeds 5% of original final guarantee menu substitutions may be necessary.

Additional Hours:

Wedding Receptions are based on a maximum of 4 hours, including the cocktail hour. Additional hours are available at an additional charge of \$500.00 per hour.

Outdoor Functions

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation provided by weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

The decision will be made by 8:00 pm the evening prior for breakfast events. For lunch events the decision will be made by 7:00 am the same day of the lunch. The events taking place in the evening the decision will be made by 12:00 pm the same day. The hotel reserves the right to make the final decision on event location.

Please note that china or glassware will not be allowed for outdoor events by the pool.

Service Charges, Tax and Labor Charges

- All food and beverage will be subject to a 24% taxable service charge and a 9% tax.
- Room rental charges will be subject to 24% taxable service charge and 7% tax.
- Audio visual rentals will be subject to a 23% taxable service charge and 7% tax.
- Sleeping room rates will be subject to 13% tax.

In the event your organization is tax exempt in the State of Florida, we are required to have a copy of your tax-exempt status upon signing of the contract.

A bartender fee will be applied to any consumption or cash bar if the sales per bartender do not exceed \$500.00

If additional servers and staff members are required for an event, \$65.00 per hour per server for each staff member will apply.

If there is a room set-up change once the room has already been set on the day of the event, there will be a charge 15 percent surcharge added to the bill.