

*Your Dream Wedding*

*Begins Here*





Your special day, the day you become Man & Wife, is one of the most important milestones in your lifetime. Create everlasting, picture perfect moments in our tropical and vibrant beachfront location. Popular for our classic, Oceanside beach ceremonies, the dream wedding you always imagined comes to life. Ideal for hosting your Cocktail Reception, we have luscious, tropical gardens dancing with beautiful flowers and lighting. Should you wish to host your Cocktail Reception indoors, we also have a lovely Foyer just outside of the Fantasy Ballroom. Then continue the celebration of your sacred union in our elegantly chic Fantasy Ballroom which offers magnificent views of the lush pool garden and beautiful Atlantic Ocean. It is perfect for your Dinner Reception where you will take the dance floor for the first time as Husband & Wife.

By combining style with function, service and convenience, we provide everything necessary for a memorable wedding. Our professional catering and service staff will assure you a truly special day, by catering to you and your guests needs every step of the way. With a variety of Catering Packages and Custom Options, we are determined to provide you with diversely creative selections to shape your Wedding Day into something magical. We can also refer you to reliable, professional experts for all you wedding planning needs.



- Indoor & Outdoor Event Spaces
- Customized Menu Planning w/ Quality Diverse Cuisine Options
- State-of-Art Audio Visual Equipment
- Professional Preferred Vendors List
- Complimentary Wi-Fi in property wide
- Convenience of Valet or Self-Park Garage
- Perfectly located only moments away from South Beach, Midtown, Wynwood, and Downtown local visitor hotspots, restaurants, clubs, and shopping

For more information, please contact our Sales and Catering Team at 305-538-1938.

You can also send your inquiries via facsimile to 305-538-2025 or email to [sales@cghcorp.com](mailto:sales@cghcorp.com)





## *Wedding Package Inclusions:*

Complimentary Night Stay At The Hotel for the  
Bride and Groom

Menu Tasting

White Floor Length Linens and Napkins

China, Silverware, and Glassware

One Hour Of Cocktail Reception To Include An Hour Of  
Open Bar And (3) Butler Passed Hors D' Oeuvres

(2) Hours Of Open Bar For Dinner

Champagne Toast

## *Base Pricing:*

Ceremony Fee \$750.00++

Rental For Fantasy Ballroom \$800.00++

Buffet Package Starting at \$75.00++ Per Person

Plated Dinner Package Starting at \$80.00++ Per Person 3

# *Additional Information*

*Ceremony:* Includes white wood –style folding chairs, table for officiate water station and City Permit

*Dinner Reception:* Includes Banquet Tables, Table for Gifts, Table for Place Cards, & Table for Cake. Also includes Guests Table Set-Up with White Linen, White Napkins, China, Silverware, Glassware and Dance Floor

*Hotel Requires a minimum of (40) Adults for Wedding Package*

*Parking:* Valet Parking is available at \$16.00+ Tax per Vehicle (From 0-10 Hours)

*Overnight Valet Parking is available at 29.00+ Tax per Vehicle*

*Self Parking is also an option at the Charles Garage across the hotel (See Garage for Rates)*

*Deposit:* A non refundable deposit is required to secure dates and space. Deposit is equal to ten percent of the total amount of the contract

*Special Meals:* Children Meals at 25.00++, Vendors Meals at \$30.00++  
Special meals for vegetarians and guests with food allergies available upon request

*Outside Catering is available for religious purposes and Ethnic Weddings (Kosher, Indian, Chinese, Muslim, etc.)*

*Accommodation:* Complimentary Guest Room for Bride and Groom on the Night of the Wedding

*Sleeping Rooms:* Group Rates available for (10) or more rooms, to receive a quote please contact sales at 305-538-1938 ext. 105

*Gift Delivery Is Available Upon Request For \$1.50 Per Gift*





# *Wedding Packages*

## *Buffet Reception and Dinner*

Silver Package

Pg. 6 - 7

Gold Package

Pg. 8 - 9

Platinum Package

Pg. 10 - 11



# Silver Package Reception

## Three Hour Open Bar

Serving Premium Brand Liquors,  
House Wine, Sparkling Wines,  
Assorted Domestic and Imported Beers,  
Soft Drinks, Juices, Mineral Water,  
And Champagne Toast  
Service of White and Red Wine with Lunch

*Please Select Three (3) of the Following Hors D'œuvres or Cold Canapés:*

## Hot Hors D'œuvres

Braised Short Rib Empanadas with Caramelized Onion Cream  
Goat Cheese and Bell Pepper Filo  
Cuban Spring Roll  
Fried Chicken Wonton, Lemongrass-Ginger Aioli  
Wild Mushroom Tart  
Roasted Garlic and Vegetable Puff  
Chicken Marrakesh  
Filo Wrapped Asparagus and Fontina  
Cozy Shrimp  
Coconut Crusted Scallop Lollipops

## Cold Canapés

Tomato and Mozzarella Crostini  
Ahi Tuna and Wakame Salad on Wonton Crisp  
Prosciutto Wrapped Melon Balls  
Antipasto Skewers  
Island Spiced Bay Scallop Ceviche Shooter

Silver Buffet

# Silver Package Dinner Buffet

## Silver Buffet

### Salads

Please Select Three (3) of the Following:

Caesar Salad

Tossed Green Salad with a Variety of Dressings

Fresh Mozzarella and Tomatoes with Basil and Olive Oil

Quinoa, Dried Cranberries, and Candied Walnut Salad

Baby Spinach, Feta Cheese, Red Onions, Red Wine Vinaigrette

Watermelon, Baby Arugula, Shaved Fennel, Pine Nuts, Queso Fresco, Lemon Vinaigrette

Frisee, Lolla Rosa, Florida Orange, Toasted Almond Dressing

Pepper Seared Ahi Tuna, Avocado, Cucumber, Tomato, Mixed Greens, Sweet Chili Vinaigrette

Additional \$5.00 per Person

### Entrees

Please Select Two (2) of Following:

Roasted Chicken, Rosemary Pan Jus

Corvina, Lemongrass-Ginger Broth

Grilled Churrasco Steak, Chimichurri

Mojo Marinated Pork loin

Yellowtail Snapper, Mango-Jalapeno Relish

Pan Seared Salmon, Meyer Lemon Sauce

Cola Braised Short Ribs

Grilled Chicken Breast, Marsala Wine Reduction

Sliced Sirloin of Beef, Mushroom Demi

### Sides

Please Select Two (2) of the Following:

Garlic Mashed Potatoes, Broccoli Raab, Roasted Vegetable Fricassee

Congris, Garlic Mojo Yucca, Baby Spinach, Aged Cheddar Potatoes Gratinee

Smoked Gouda Grits, Soba Noodles, Coconut Rice with Pigeon Peas

Basil Mashed Potatoes, Baby Carrots and Jumbo Asparagus

Coffee, Decaffeinated Coffee, Selection Of Herbal Teas

Wedding Cake Cutting & Service Included

**\$75.00** Per Person

All Prices are Subject to 20% Taxable Service Charge and 9% Sales Tax

**NOTE:** Packages are based on Three (3) Hours of Open Bar. One (1) Hour of that time is applied to Cocktail Reception and the remaining Two (2) hours are applied to Dinner. Refer to page 29 for upgrade options.



# Gold Package Reception

## Three Hour Open Bar

Premium Brand Liquors,  
House Wines, Sparkling Wines,  
Assorted Domestic and Imported Beers,  
Soft Drinks, Juices, Mineral Water  
Champagne Toast

*Please Select Three of the Following Hors D'œuvres or Cold Canapés:*

## Hot Hors D'œuvres

Braised Short Rib Empanadas with Caramelized Onion Cream

Goat Cheese and Bell Pepper Filo

Cuban Spring Roll

Fried Chicken Wonton, Lemongrass-Ginger Aioli

Wild Mushroom Tart

Roasted Garlic and Vegetable Puff

Chicken Marrakesh

Filo Wrapped Asparagus and Fontina

Cozy Shrimp

Coconut Crusted Scallop Lollipops

## Cold Canapés

Tomato and Mozzarella Crostini

Ahi Tuna and Wakame Salad on Wonton Crisp

Prosciutto Wrapped Melon Balls

Antipasto Skewers

Island Spiced Bay Scallop Ceviche Shooter

Gold Buffet



# Gold Package Dinner Buffet

## Salad Station

Baby Field Greens with Assorted Toppings and Dressings

Caesar Salad

Caprese Salad

## Pasta Station

Penne Pasta, Fettuccini, and Cheese Tortellini

Bay Shrimp, Diced Chicken, Italian Sausage

Mushrooms, Tomatoes and Peppers

Marinara, Alfredo, Pesto Cream

Fresh Grated Reggiano Cheese, Garlic Bread and Rosemary Focaccia

*Chef Fees \$100.00*

## Chef's Carving Station

(Please Select Two)

Pepper Crusted Top Round of Beef, Stone Ground Mustard Jus

Roasted Turkey, Gravy, Cranberry and Candied Ginger Relish

Banana Leaf Wrapped Corvina, Sweet Chili and Garlic Glaze

Pork Loin, Mojo Demi

*Chef Fees \$100.00*

Coffee, Decaffeinated Coffee and Hot Herbal Teas

Wedding Cake Cutting & Service Included

**\$85.00** Per Person

*All Prices are Subject to 20% Taxable Service Charge and 9% Sales Tax*

**NOTE:** Packages are based on Three (3) Hours of Open Bar. One (1) Hour of that time is applied to Cocktail Reception and the remaining Two (2) hours are applied to Dinner. Refer to page 29 for upgrade options.

Gold Buffet

# Platinum Package Reception

## Three Hour Open Bar

Serving Premium Brand Liquors,  
House Wine, Sparkling Wines,  
Assorted Domestic and Imported Beers,  
Soft Drinks, Juices, Mineral Water  
Champagne Toast

*Please Select Two (2) Of the Following Selections:*

### **INTERNATIONAL AND DOMESTIC CHEESES**

Gourmet Crackers, French Bread

### **FRESH VEGETABLE CRUDITE WITH DIP**

### **ANTIPASTO**

Bocconcini, Mortadella, Salami, Capicola, Pepperoni, Roasted Peppers, Marinated Artichokes, and Plum Tomatoes, Served with Italian Bread and Basil Olive Oil

### **SUSHI, SASHIMI AND CALIFORNIA ROLLS**

Served with Soy, Ginger and Wasabi

*Add \$15.00 per Person*

*Please Select Four Of The Following Hors D'œuvres Or Cold Canapés:*

### Hot Hors D'œuvres

Braised Short Rib Empanadas with Caramelized Onion Cream  
Goat Cheese and Bell Pepper Filo  
Cuban Spring Roll  
Fried Chicken Wonton, Lemongrass-Ginger Aioli  
Wild Mushroom Tart  
Roasted Garlic and Vegetable Puff  
Chicken Marrakesh  
Filo Wrapped Asparagus and Fontina  
Cozy Shrimp  
Coconut Crusted Scallop Lollipops

### Cold Canapés

Tomato and Mozzarella Crostini  
Ahi Tuna and Wakame Salad on Wonton Crisp  
Prosciutto Wrapped Melon Balls  
Antipasto Skewers  
Island Spiced Bay Scallop Ceviche Shooter

Platinum Buffet



# Platinum Package Dinner Buffet

## Salad Station

Field Greens, Romaine Hearts, Baby Arugula  
Cucumber, Cherry Tomato, Bermuda Onion, Shredded Cheddar, Crumbled Bleu Cheese  
Kalamatta Olives, Feta Cheese, Fried Edamame, Shredded Carrots, Croutons,  
Aged Asiago Cheese, Chow Mein Noodles, Fennel, Pine Nuts  
Balsamic, Champagne, and Lemon Vinaigrettes, Caesar and Bleu Cheese Dressings

## Action Stations

*Please Select Two (2) Of the Following Stations:*

### Wok Fry Noodle and Potsticker Station

Variety of Pork, Chicken, and Vegetable Potstickers  
Buckwheat and Green Tea Soba, Rice Noodles  
Shrimp, Scallops, Chicken Breast, Beef Strips  
Snow Peas, Bean Sprouts, Mushrooms, Bok Choy, Ginger and Cashew Nuts  
Lemongrass Broth, Siracha, Sesame Glaze

*Chef Fees \$100.00*

### Pasta Station

Penne Pasta, Fettuccini, and Cheese Ravioli Served with  
Bay Shrimp, Diced Chicken, Italian Sausage  
Mushrooms, Tomatoes and Peppers  
Marinara, Alfredo, Pesto Cream  
Garlic Bread and Rosemary Focaccia

*Chef Fees \$100.00*

### Chef's Carving Station

Roasted Sirloin of Beef, Red Wine Sauce  
Rosemary Encrusted Turkey Breast, Riesling Butter Sauce

*Chef Fees \$100.00*

### Dessert Table

Assorted Miniature Pastries, French Tortes, and Dessert Shooters  
Coffee, Decaffeinated Coffee, And a Selection of Herbal Teas

**Wedding Cake Cutting & Service Included**

***\$125.00 per Person***

*All Prices are Subject to 20% Taxable Service Charge and 9% Sales Tax*

**NOTE:** Packages are based on Three (3) Hours of Open Bar. One (1) Hour of that time is applied to Cocktail Reception and the remaining Two (2) hours are applied to Dinner. Refer to page 29 for upgrade options.

Platinum Buffet

# *Wedding Packages*

## *Plated Reception and Dinner*

Sapphire Package Pg. 13 – 14

Emerald Package Pg. 15 – 16

Diamond Package Pg. 17 – 20





# Sapphire Package Reception

## Three Hour Open Bar

Premium Brand Liquors,  
House Wines, Sparkling Wines,  
Assorted Imported and Domestic Beers,  
Soft Drinks, Juices, Mineral Water,  
And Champagne Toast

*Please Select Three (3) of the Following Hors D'oeuvres or Cold Canapés*

## Hot Hors D'oeuvres

Braised Short Rib Empanadas With Caramelized Onion Cream  
Goat Cheese and Bell Pepper Filo  
Cuban Spring Roll  
Fried Chicken Wonton, Lemongrass-Ginger Aioli  
Wild Mushroom Tart  
Roasted Garlic and Vegetable Puff  
Chicken Marrakesh  
Filo Wrapped Asparagus and Fontina  
Cozy Shrimp  
Coconut Crusted Scallop Lollipops

## Cold Canapes

Tomato and Mozzarella Crostini  
Ahi Tuna and Wakame Salad on Wonton Crisp  
Chicken Salad and Asparagus Profiterole  
Antipasto Skewers  
Island Spiced Bay Scallop Ceviche Shooter

Sapphire Plated

# Sapphire Plated Dinner

## 1<sup>st</sup> Course

Please Select One (1) of the Following Salads:

### GREEK SALAD

Romaine Lettuce, Cucumber, Tomato, Olives, Feta Cheese, Onions

### GARDEN GREENS

Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

### CAESAR SALAD

Parmesan Crostini

### BABY ARUGULA

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

### CAPRESE SALAD

Tomato and Mozzarella with Virgin Olive Oil, Fresh Basil

## 2<sup>nd</sup> Course

### BREAST OF CHICKEN

Saffron Rice, Baby Spinach, Pan Jus

### CORVINA

Scallion Whipped Potatoes, Glazed Carrots,  
Meyer Lemon Sauce

### SKIRT STEAK

Roasted Garlic Mashed Potatoes, Swiss Chard, Port Wine Reduction

Coffee, Decaffeinated Coffee, And a Selection of Herbal Teas

Wedding Cake Cutting & Service Included

**\$80.00** Per Person

All Prices are Subject to 20% Taxable Service Charge and 9% Sales Tax

NOTE: Packages are based on Three (3) Hours of Open Bar. One (1) Hour of that time is applied to Cocktail Reception and the remaining Two (2) hours are applied to Dinner. Refer to page 29 for upgrade options.

Sapphire Plated



# Emerald Package Reception

## Three Hour Open Bar

Premium Brand Liquors  
House Wines and Sparkling Wines  
Assorted Imported and Domestic Beers  
Soft Drinks, Juices, Mineral Water  
Champagne Toast

## Reception Buffet

*Please Select Two (2) of the Following:*  
International Cheese Tray with Fruits and Crackers,  
Vegetable Crudité, Assorted Dips  
Antipasto Display

*Please Select A Combination of Four (4) of the Following Hors D'oeuvres and/or Cold Canapés*

## Hot Hors D'oeuvres

Braised Short Rib Empanadas With Caramelized Onion Cream  
Goat Cheese and Bell Pepper Filo  
Cuban Spring Roll  
Fried Chicken Wonton, Lemongrass-Ginger Aioli  
Wild Mushroom Tart  
Roasted Garlic and Vegetable Puff  
Chicken Marrakesh  
Filo Wrapped Asparagus and Fontina  
Cozy Shrimp  
Coconut Crusted Scallop Lollipops

## Cold Canapes

Tomato and Mozzarella Crostini  
Ahi Tuna and Wakame Salad on Wonton Crisp  
Chicken Salad and Asparagus Profiterole  
Antipasto Skewers  
Island Spiced Bay Scallop Ceviche Shooter

Emerald Plated

# Emerald Package Plated Dinner

## 1st Course

Please Select One (1) of the Following Starters:

### BABY ARUGULA

Shaved Fennel, Pine Nuts, Parmesan, Lemon  
Vinaigrette

### FLORIDA CITRUS SALAD

Frisee, Lolla Rosa, Blood Orange Toasted  
Almond Dressing

### CAESAR SALAD

Parmesan Crostini

### CAPRESE SALAD

Tomato, Buffalo Mozzarella, Virgin Olive Oil and  
Fresh Basil

### MESCLUN GREENS

Cucumber, Tomato, Balsamic Vinaigrette

### BABY LETTUCE BUNDLE

Goat Cheese Fritter, Champagne Vinaigrette  
Add \$3.00 per Person

### LOBSTER BISQUE

Add \$5.00 per Person

## 2nd Course

Please Select Three (3) of the Following Entrées:

### BREAST OF CHICKEN

Saffron Rice, Baby Spinach, Pan Jus

### SALMON

Green Tea Soba Noodles, Baby Bok Choy,  
Lemongrass-Ginger Broth

### CORVINA

Scallion Whipped Potatoes, Glazed Carrots,  
Meyer Lemon Sauce

### GULF RED SNAPPER

Mashed Plantain, Broccoli Raab, Mango-Chili Glaze

### SKIRT STEAK

Roasted Garlic Mashed Potatoes, Swiss Chard,  
Port Wine Reduction

### GRILLED NEW YORK SIRLOIN

Au Gratin Potatoes, Asparagus, Roasted Shallot Sauce  
Add \$5.00 per Person

### FILET OF BEEF

Parsnip Puree, Braised Chard, Port Wine Reduction  
Add \$15.00 per Person

## Wedding Cake Cutting & Service Included

Coffee, Decaffeinated Coffee, And a Selection of Herbal Teas

**\$100.00** Per Person

All Prices Are Subject To 20% Taxable Service Charge And 9% Sales Tax

**NOTE:** Packages are based on Three (3) Hours of Open Bar. One (1) Hour of that time is applied to Cocktail Reception and the remaining Two (2) hours are applied to Dinner. Refer to page 29 for upgrade options.



# Diamond Package Reception

## Three Hour Open Bar

Serving Premium Brand Liquors,  
House Wines, Sparkling Wines,  
Assorted Imported And Domestic Beers,  
Soft Drinks, Juices, Mineral Water,  
And Champagne Toast

## Buffet Presentation

*Please Select Two (2) of the Following Hors D'oeuvres*

### INTERNATIONAL AND DOMESTIC CHEESES

Gourmet Crackers, French Bread and Assorted Dips

### FRESH VEGETABLE CRUDITE WITH DIP

### ANTIPASTO

Bocconcini, Mortadella, Salami, Capicola, Pepperoni,  
Roasted Peppers, Marinated Artichokes, and Plum Tomatoes  
Served with Italian Bread and Basil Olive Oil

*Please Select Four (4) of the Following Hors D'oeuvres:*

### Hot Hors D'oeuvres

Braised Short Rib Empanadas With Caramelized Onion Cream  
Goat Cheese and Bell Pepper Filo  
Cuban Spring Roll  
Fried Chicken Wonton, Lemongrass-Ginger Aioli  
Wild Mushroom Tart  
Roasted Garlic and Vegetable Puff  
Chicken Marrakesh  
Filo Wrapped Asparagus and Fontina  
Cozy Shrimp  
Coconut Crusted Scallop Lollipops

### Cold Canapes

Tomato and Mozzarella Crostini  
Ahi Tuna and Wakame Salad on Wonton Crisp  
Chicken Salad and Asparagus Profiterole  
Antipasto Skewers  
Island Spiced Bay Scallop Ceviche Shooter

Diamond Plated

# Diamond Package Reception Cont.

*Please Select One (1) of the Following Starters:*

## **WILD MUSHROOM RISOTTO**

Parmesan Cookie

## **CARIBBEAN CRAB CAKE**

Jicama and Green Papaya Slaw

## **FOUR CHEESE RAVIOLI**

Broccoli Raab, Yellow Tomato Sauce

## **SUGARCANE SKEWERED SHRIMP**

Yucca Mofongo, Salsa Verde

## **PEPPER CRUSTED AHI TUNA**

Fennel and Pepper Slaw, Wasabi Oil

*Please Select One (1) of the Following Salads or Soup:*

## **BABY ARUGULA**

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

## **FLORIDA CITRUS SALAD**

Frisee, Lolla Rosa, Blood Orange  
Toasted Almond Dressing

## **CAESAR SALAD**

Parmesan Crostini

## **CAPRESE SALAD**

Tomato, Buffalo Mozzarella, Virgin Olive Oil and Fresh Basil

## **MESCLUN GREENS**

Cucumber, Tomato, Balsamic Vinaigrette

## **BABY LETTUCE BUNDLE**

Goat Cheese Fritter, Champagne Vinaigrette  
Add \$3.00 per Person

## **LOBSTER BISQUE**

Add \$5.00 per Person

*Diamond Plated*

# *Diamond Package Reception Enhancements*

*Please Select Two (2) of the Following Stations*

*Any Additional Stations at \$18.00++ Extra Per Person*

## **Wok Fry Noodle and Potsticker Station**

Variety of Pork, Chicken, and Vegetable Potstickers

Buckwheat and Green Tea Soba, Rice Noodles

Shrimp, Scallops, Chicken Breast, Beef Strips

Snow Peas, Mushrooms, Bok Choy, Ginger and Cashew Nuts

Lemongrass Broth, Siracha, Sesame Glaze

*\$100.00 Chef Attendant Fee*

## **Pasta Station**

Penne Pasta, Fettuccini, and Cheese Ravioli

Bay Shrimp, Diced Chicken, Italian Sausage

Mushrooms, Tomatoes and Peppers

Marinara, Alfredo, Pesto Cream

Fresh Grated Reggiano Cheese, Garlic Bread and Rosemary Focaccia

*\$100.00 Chef Attendant Fee*

## **Whole Roasted Turkey**

Cranberry and Candied Ginger Relish, Mayonnaise, Mustards, Silver Dollar Rolls

*\$100.00 Chef Attendant Fee*

## **Herb Crusted New York Strip Sirloin**

Peppercorn Sauce, Silver Dollar Rolls

*\$100.00 Chef Attendant Fee*

*Diamond Plated*



# Diamond Package Plated Dinner

Please Select Three (3) of the Following Entrées:

## PAN SEARED FRENCHED CHICKEN BREAST

Soft Polenta, Haricot Vert Marsala Demi

## BREAST OF CHICKEN

Saffron Rice, Baby Spinach, Pan Jus

## SALMON

Green Tea Soba Noodles, Baby Bok Choy, Lemongrass-Ginger Broth

## GULF RED SNAPPER

Mashed Plantain, Broccoli Raab, Mango-Chili Glaze

## FLAT IRON STEAK

Roasted Garlic Mashed Potatoes, Swiss Chard, Port Wine Reduction

## ATLANTIC HALIBUT

Basil Risotto, Grilled Artichokes, Charred Tomato Broth

Add \$5.00 per Person

## GRILLED NEW YORK SIRLOIN

Haricot Vert, Chive Whipped Potato, Roast Shallot Sauce

Add \$5.00 per Person

## LAMB RACK

Lemon Gnocchi, Broccoli Raab, Pinot Noir Reduction

Add \$5.00 per Person

## FILET OF BEEF

Parsnip Puree, Braised Chard, Port Wine Reduction

Add \$15.00 per Person

**Wedding Cake Cutting & Service Included**

**Coffee, Decaffeinated Coffee, And a Selection of Herbal Teas**

**\$135.00** Per Person

All Prices are Subject to 20% Taxable Service Charge and 9% Sales Tax

Diamond Plated

# *Wedding Packages*

## *Upgrades & Enhancements*

Vegetarian & Children	Pg. 22
Dessert Selections	Pg. 23
Rehearsal Dinner	Pg. 24-25
Wedding Brunch	Pg. 26-27
Reception Enhancements	Pg. 28
Beverage & Cocktails	Pg. 29
Frequently Asked Questions	Pg. 30

# Vegetarian Selections

*Select One (1) Per Wedding Package:*

## GRILLED VEGETABLE TOWER (VEGAN)

Portobello Mushroom, Peppers, Grilled Onion, Zucchini, Squash,  
Asparagus, Baby Carrot, Grilled Polenta

## FRIED TOFU

Saffron Potatoes, Broccoli Raab, Cumin Spiced Carrot Puree

## ROASTED BABY VEGETABLE FRICCASSEE (VEGAN)

Israeli Cous Cous Salad, Tomatillo Salsa

## PENNE PASTA

(VEGAN)

Artichokes, Roast Tomato, Savory Herb Broth

# Children Selections

(12 years and under)

HAMBURGER SLIDERS

CHICKEN FINGERS

TRI COLOR CHICKEN TACOS

MACARONI and CHEESE

**Please Select One (1) Of The Sides Below:**

French Fries, Rice, Fresh Cut Fruit, Carrot Sticks, or Salad

**\$25.00** Per Person

*All Prices Are Subject To 20% Taxable Service Charge And 9% Sales Tax*



# *Desserts Selections*

*Add \$8.00 to any Wedding Package*

*Please Select One of the Following*

## **CHOCOLATE TRUFFLE MARQUISE**

Raspberry Glaze

## **MOJITO TART**

Vanilla Bean Anglaise

## **WARM CHOCOLATE CAKE**

Tahitian Vanilla Bean Gelato

## **CARAMEL FLAN CHEESECAKE**

Fresh Berries

## **TIRAMISU**

Amaretto Caramel Sauce

## **COCONUT TRES LECHE**

Mango and Rock Sugar Salsa

## **APPLE PIE A LA MODE**

Cinnamon Ice Cream

## *Trio Dessert*

*(Please Select THREE)*

**MINIATURE KEY LIME**

**POMEGRANATE PANNA COTTA**

**CHOCOLATE MOUSSE SHOT GLASS**

**CRÈME CAMEL**

**CHOCOLATE TRUFFLE LOLLIPOP**

**CRÈME BRULEE**

**POMEGRANATE SORBET SHOOTER**

*Add \$3.00 Additional Per Person for Trio Desserts*

# *Rehearsal Dinner*

Your Dream Wedding truly begins with your Rehearsal Dinner.

Before all the formalities commence, sharing past memories and laughter with your nearest and dearest, over cocktails and a commemorative meal, as you prepare to launch into your new lives together, as Husband and Wife, is a special part of this life experience.

Let us take care of you and your guests while you enjoy these memory-making moments.

Whether you choose to gather in our Oceanside Gardens and Tikki Bar, our Celebration Ballroom, or perhaps a customized setting, our Catering and Banquet Team, are here to assure you have a seamless, magical event from start to finish.



# *Rehearsal Dinner*

## Beachside BBQ

### Starters

Tossed Greens with Toppings and Assorted Dressings

Potato Salad

Cole Slaw

Jalapeno Onion Jam

Corn on the Cob

Baked Potato Station with all the Fixings

Barbecued Baked Beans

### Entrées

Barbecued Chicken

Barbecued Ribs

Hamburgers and Hot Dogs

Freshly Baked Cornbread, Rolls and Butter

### Desserts

Apple Pie, Pecan Pie, Fudge Brownies, and Tropical Fruit Salad

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**Chef Fee \$100.00**

***\$45.00 Per Person***

*All Prices are Subject to 20% Taxable Service Charge and 9% Sales Tax*



# Wedding Brunch

The Vows Were Exchanged. The Knot Is Tied. The Bouquet Has Been Tossed.

Continue Your Wedding Festivities As Husband and Wife

By Treating Your Guests To An Indulgent Brunch Buffet.

Raise Those Mimosas And Bloody Mary's With Your Family And Friends

Toast To A Life-long Marriage Filled With Laughter, Family, Good Health And Prosperity.



# Wedding Brunch

Minimum 25 Guests

Fresh Florida Orange and Grapefruit Juice

**Bakery Basket of:**

Danish, Croissants, Assorted Muffins,  
Butter and Preserves

Fresh Tropical Fruits

Scrambled Eggs

Bacon and Sausage

Roasted Sliced Potatoes and Peppers

Smoked Salmon Display

Sliced Tomatoes, Capers, Sliced Onions  
Bagels and Cream Cheese

Waffles

Fresh Berries, Cinnamon Whipped Cream

**Omelet Station**

Whole Eggs, Egg Whites, Egg Beaters

Smoked Salmon, Bermuda Onions, Scallions, Hickory Smoked Ham, Bacon  
Bell Peppers, Cheddar Cheese, Spinach, Diced Tomatoes and Mushrooms

**\$100.00 Chef Fee**

Coffee, Decaffeinated Coffee, and Selection of Herbal Teas

**May We Also Suggest**

Bloody Mary's or Mimosas

For An Additional \$8 per Person

**\$35.00 Per Person**

All Prices are Subject to 20% Taxable Service Charge and 9% Sales Tax

# Reception Enhancements

## SPECIALTY INTERMEZZO'S

*Add an Additional \$4.00 per Person to Any Package*

### PEPPERED WATERMELON

Mint Sprig

### BLACKBERRY CABERNET

Sugared Frozen Raspberry

### MOJITO

Sugared Rim, Mint Garnish

### TRIO

Raspberry, Lemon, Mango

### COSMOPOLITAN

Pink Champagne Sorbet

## ICE CARVINGS

1 BLOCK

WEDDINGS

\$350.00

LIQUOR SLIDES

\$500.00

## SUSHI, SASHIMI AND CALIFORNIA ROLLS

Served with Soy, Ginger and Wasabi

*Add \$15.00 per Person to Any Package*

## POST EVENT SNACKS

*\$5.00 per Piece – Minimum 20 Pieces Each*

HAMBURGER SLIDERS

MEDIA NOCHE

GRILLED CHICKEN OR BEEF

FRENCH FRY CONES

MINI CHEESE PIZZAS

EMPANADAS

SWEET POTATO OR CRISPY FRIES



# Wedding Bar Package Inclusions

## Premium Brands

Smirnoff Vodka  
Beefeater Gin  
Bacardi  
Jim Beam  
Dewar's White Label  
Canadian Club Whiskey  
Jose Cuervo  
Domestic Beers  
Imported Beers  
House Wines  
Champagne

Soft Drinks, Juices, Bottled Water

## Bar Enhancements

*\*Upgrade Your Beverage Selection To The Top Shelf Bar Package At An Additional \$15++ Per Person*

## Top Shelf Brands

Absolute Vodka  
Tanqueray Gin  
Bacardi Gold  
Jack Daniel's  
Dewar's 12 Yr.  
Jameson Whiskey  
Patron

## Cordials

Amaretto Di Saronno  
Kahlua  
Bailey's  
Sambuca  
Grand Marnier

*\*Each additional hour at \$12++ per person for Premium Package*

*\*\$15++ per person for Top Shelf Package*

*All Prices are Subject to 20% Taxable Service Charge and 9% Sales Tax*

# Frequently Asked Questions

**Q: What is needed to secure my space and date?**

A: A non-refundable deposit which is equal to ten percent of the total amount of the contract, in addition to the signed contract agreement will secure your date and space.

**Q: Is there a Ceremony Fee?**

A: Yes, there is a \$750++ Ceremony Fee (plus applicable service charge and tax).

**Q: Do you do beach ceremonies?**

A: Yes, we do beach ceremonies. The Ceremony Fee (mentioned above) will include up to 125 white folding chairs and a small round table for the Officiate. The beach permit required by the City of Miami Beach is also included within the ceremony fee.

**Q: How much is valet parking?**

A: From 0-10 hours, It is \$15.00-\$16.00+tax per vehicle pending on which hotel you are considering for your wedding. Anything over 10 hours is considered overnight and goes for \$29.00+tax per vehicle. Parking can either be hosted or paid individually by each guest.

**Q: Does the hotel provide a Chuppah for the Jewish Ceremonies or Wedding Arch?**

A: This is normally provided by your decorator, however, you may also ask our Wedding Specialist to arrange one for you at an additional charge.

**Q: Does the hotel provide Challah Bread and Kosher Wine for Jewish Ceremonies?**

A: Yes, the hotel will provide Challah bread and Kosher wine for the ceremony at a minimal fee.

**Q: What linens does the hotel provide?**

A: The hotel will provide White Floor Length Linen and White Napkins. Other options are available through our Wedding Specialist at an additional charge.

**Q: Can I use my own vendors?**

A: Yes, your Wedding Specialist will provide you with a preferred list of vendors that are familiar with all the event rooms in our resort.

**Q: When should I have my vendors arrange to set up and decorate for my event?**

A: Please direct your vendors to contact us one week prior your event to arrange set up times.

**Q: May we select multiple entrée selections for dinner?**

A: Yes, for a sit-down dinner, you may give your guests up to three (3) entrée options. In order for us to prepare properly, we will need to have your guest's pre-select their option and have you provide us with the total counts no less than five days prior to your event.

**Q: Is the wedding cake included in the packages?**

A: No, wedding cake is not included in the package but you can order the wedding cake through the hotel's cake vendor of choice. Hotel will waive cake cutting fee if you order the cake directly with the hotel.

**Q: Does the hotel provide a special rate for out of town guests?**

A: Yes, for Wedding Parties of ten or more rooms, the hotel will provide a specialized room rate for your guests.