

2024 - 2025 Wedding Guide



GALLERY
One

FORT LAUDERDALE

a **DOUBLETREE** by Hilton

GALLERYONE DOUBLETREE
2670 EAST SUNRISE BLVD.
FORT LAUDERDALE, FL 33304

DEAR DOUBLETREE COUPLE,

WE ARE TRULY HONORED THAT YOU ARE CONSIDERING HOSTING YOUR SPECIAL DAY HERE AT THE GALLERYONE DOUBLETREE. WE WOULD LOVE TO ASSIST YOU IN MAKING YOUR DREAM WEDDING DAY COME TRUE!

IN THIS GUIDE, YOU WILL FIND A VARIETY OF OPTIONS FOR YOUR SPECIAL DAY INCLUDING YOUR REHEARSAL DINNER, WEDDING CEREMONY, COCKTAIL HOUR, AND AFTER-WEDDING PARTY. PLEASE REACH OUT TO ME AT ANYTIME THROUGHOUT THE PLANNING PROCESS. IT IS MY PLEASURE TO ASSIST YOU WITH ANYTHING THAT YOU MAY NEED!

WARM WISHES,

GALLERYone DoubleTree



WEDDING CEREMONY

Ceremony Options

OUTDOOR INTRACOASTAL CEREMONY \$2,500

INDOOR BALLROOM CEREMONY \$2,000

RENTAL FEES ARE SUBJECT TO 24% SERVICE CHARGE AND 7% TAX

Included in Ceremony Package

WHITE GARDEN CHAIRS

**UP TO 100 CHAIRS INLCUDED IN PACKAGE

ADDITIONAL CHAIRS AVAILABLE FOR ADDITIONAL FEE

*CHIAVARI CHAIRS AVAILABLE FOR AN UPGRADE

FRUIT INFUSED WATER STATION

LOW COCKTAIL ROUNDS WITH WHITE LINEN



WEDDING PACKAGES

Monet

THREE BUTLER PASSED HORS D'OEUVRES
FOUR HOURS OF THE BLUE BAR PACKAGE
CHAMPAGNE TOAST
THREE COURSE PLATED MEAL
CUSTOM DESIGNED WEDDING CAKE
BANQUET CHAIRS (CHIAVARI CHAIRS AVAILABLE FOR AN UPGRADE)
COMPLIMENTARY UPGRADE TO A ONE BEDROOM WATER VIEW SUITE
***PACKAGE STARTING AT \$155 PER PERSON**

Picasso

THREE BUTLER PASSED HORS D'OEUVRES
CHOICE OF ONE DISPLAY DURING COCKTAIL HOUR
FOUR HOURS OF THE GOLD BAR PACKAGE
CHAMPAGNE TOAST
THREE COURSE PLATED MEAL
CUSTOM DESIGNED WEDDING CAKE
BANQUET CHAIRS (CHIAVARI CHAIRS AVAILABLE FOR AN UPGRADE)
COMPLIMENTARY NIGHT IN A ONE BEDROOM WATER VIEW SUITE
***PACKAGE STARTING AT \$170 PER PERSON**



ALL WEDDING PACKAGES INCLUDE:

DANCE FLOOR, 72" ROUND TABLES, HIGH TOPS, COCKTAIL ROUNDS
GIFT TABLE, CAKE TABLE, PLACE CARD TABLE
CHOICE OF WHITE, IVORY, OR BLACK LINENS, CHOICE OF NAPKIN COLOR
RISER (IF REQUESTED), SWEETHEART TABLE, BANQUET CHAIRS
DISCOUNTED VALET FOR YOUR GUESTS

COCKTAIL HOUR

HORS D'OEUVRES SELECTIONS

**INCLUDED IN ALL WEDDING PACKAGES

YOUR CHOICE OF 3 BUTLER-PASSED HORS D'OEUVRES FOR ONE HOUR

HOT

BAKED SPINACH SPANAKOPITA WITH CUCUMBER-MINT YOGURT SAUCE
SMOKED CHICKEN QUESADILLAS WITH AVOCADO CREME
VEGETABLE SPRING ROLLS WITH CHILI GARLIC SAUCE
COCKTAIL FRANKS WITH CORNICHON, SPICY MUSTARD
BACON-WRAPPED SCALLOPS WITH AJI AMARILLO AIOLI
JUMBO LUMP CRAB CAKES WITH JALAPENO TARTAR SAUCE
COCONUT SHRIMP WITH OLD BAY REMOULADE

CHILLED

CAPRESE SKEWER WITH TOMATO, MOZZARELLA, BALSAMIC AND BASIL
SMOKED SALMON TARTARE WITH CHIVE CREME FRAICHE, CUCUMBER
TUNA TARTARE ON CUCUMBER WITH SESAME GINGER DRESSING
GRILLED SHRIMP WITH MANGO COCKTAIL SAUCE

COLD DISPLAYS

**INCLUDED IN THE PICASSO PACKAGE

ALL DISPLAYS ARE SELF-SERVICE AND DISPLAYED FOR ONE HOUR

ARTISAN CHEESE PLATTER

FEATURING INTERNATIONAL AND DOMESTIC CHEESES
FRENCH BREAD AND GOURMET CRACKERS SERVED
WITH SEASONAL JAMS AND BERRIES

MEDITERRANEAN MEZZE

DISPLAY OF HUMMUS, TABBOULEH
OLIVE TAPENADE, BASIL-MARINATED TOMATOES
HERB ROASTED VEGETABLES
CROSTINI AND ROASTED GARLIC AIOLI

UPGRADE PICASSO PACKAGE: +\$5 PER PERSON

VEGETABLE CRUDITÉ DISPLAY

SERVED WITH ROASTED GARLIC DIP
AND AVOCADO RANCH

BRUSCHETTA BAR

MOZZARELLA CHEESE BALLS, SALAMI, CAPICOLA
GRAPE TOMATOES AND BASIL IN EXTRA VIRGIN OLIVE OIL
OLIVE TAPENADE AND ARTICHOKE SPREAD, ROASTED PEPPERS
FOCACCIA BREAD AND CROSTINI

UPGRADE PICASSO PACKAGE: +\$10 PER PERSON

PLATED PALETTE

SALAD COURSE

YOUR CHOICE OF ONE SALAD

SERVED WITH WARM ROLLS AND CREAMY BUTTER

CLASSIC CAESAR WITH SHAVED PARMESAN, GARLIC CROUTONS
ROMAINE LETTUCE

ARUGULA AND FENNEL SALAD, WALNUT-CRUSTED GOAT CHEESE
GRANNY SMITH APPLE
WITH CHAMPAGNE OR RASPBERRY VINAIGRETTE

BABY SPINACH SALAD, RED ONION, TOMATO AND BACON
WITH HONEY MUSTARD VINAIGRETTE

ENTREE COURSE

YOUR CHOICE OF TWO ENTREES

POULTRY

WILD-MUSHROOM STUFFED BREAST OF CHICKEN WITH SUNDRIED TOMATO CREAM SAUCE
CHICKEN PICCATA TOPPED WITH A DELICATE LEMON-CAPER SAUCE
ROSEMARY ROASTED BREAST OF CHICKEN WITH CHIMICHURRI SAUCE

BEEF

GRILLED BEEF FILET WITH CHIMICHURRI SAUCE OR RED WINE REDUCTION
BRAISED SHORT RIBS WITH MILD MUSHROOM DEMI-GLACE

FISH

HONEY-GARLIC GLAZED SALMON TOPPED WITH TROPICAL FRUIT SALSA
PARMESAN CRUSTED MAHI-MAHI WITH CREAMY GARLIC TRUFFLE SAUCE
PAN-SEARED SNAPPER TOPPED WITH ROASTED PEPPERS, TOMATO, AND BASIL

VEGETARIAN

SUNDRIED TOMATO RISOTTO SERVED WITH GRILLED VEGETABLES
GRILLED TOFU-VEGETABLE STACK WITH BALSAMIC GLAZE
BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER SAUCE

ACCOMPANIMENTS (SELECT 1 FROM EACH CATEGORY)

STARCH

WILD RICE
COCONUT INFUSED RICE
GARLIC WHIPPED POTATOES
ROASTED FINGERLING POTATOES
MUSHROOM RISOTTO +\$5 PER PERSON

FRESH VEGETABLE

GRILLED ASPARAGUS
STEAMED BROCCOLINI WITH GARLIC
ROASTED HEIRLOOM TOMATOES WITH FRESH BASIL
ROASTED CARROTS

THE SWEET FINALE

CUSTOM WEDDING CAKE

INCLUDED IN ALL WEDDING PACKAGES, EXTENSIVE DESIGN FEE MAY APPLY

**BUTTERCREAM FROSTED WEDDING CAKE PROVIDED BY
ONE OF OUR PREFERRED BAKERIES**

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES
AND HERBAL TEA STATION

*A \$2 PER GUEST CAKE CUTTING FEE WILL APPLY FOR ANY OUTSIDE CAKE(S)



BEYOND THE CAKE

DESSERT BAR
ASSORTED MINI DESSERTS, PASTRIES AND TARTS
+\$10 PER PERSON

BEVERAGE PACKAGES

A FULLY STOCKED BAR FEATURING BASIC OR PREMIUM SELECTION OF LIQUORS
HOTEL-PREFERRED RED AND WHITE WINES, SPARKLING WINE AND CHAMPAGNE

ASSORTED DOMESTIC AND IMPORTED BEERS

SOFT DRINKS, STILL AND SPARKLING WATERS, JUICES AND MIXERS

ALL BARS INCLUDE (1) BARTENDER PER 60 GUESTS.

*ADDITIONAL BARTENDERS ARE AVAILABLE FOR \$150/BARTENDER

BLUE BAR PACKAGE- INCLUDED IN MONET PACKAGE

SMIRNOFF VODKA, NEW AMSTERDAM GIN, MEYER'S PLATINUM RUM, JOSE CUERVO
TRADICIONAL PLATA TEQUILA, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY
J&B SCOTCH, DEKUYPER CORDIALS, SWEET/DRY VERMOUTH, TRIPLE SEC
PROVERB CELLARS RED AND WHITE WINE, CA, WYCLIFF BRUT SPARKLING WINE, CA
BUDWEISER, BUD LIGHT, MILLER LITE, CORONA, HEINEKEN

GOLD BAR PACKAGE- INCLUDED IN PICASSO PACKAGE

ABSOLUT VODKA, TANQUERAY GIN, BACARDI SUPERIOR RUM, 1800 SILVER TEQUILA,
JACK DANIELS WHISKEY, BULLEIT BOURBON, DEWAR'S 12YR SCOTCH
DEKUYPER CORDIALS, SWEET/DRY VERMOUTH, TRIPLE SEC
GREYSTONE CELLARS RED AND WHITE WINE, CA, SPARKLING PROSECCO, CA
BLUE MOON, BUD LIGHT, CORONA, SAM ADAMS LAGER, STELLA ARTOIS, HEINEKEN

UPGRADE FOR +\$5 PER PERSON

DIAMOND BAR PACKAGE

TITO'S HANDMADE VODKA, HENDRICK'S GIN, RON ZACAPA RUM, CASAMIGOS BLANCO
TEQUILA, KNOB CREEK BOURBON, JAMESON WHISKEY, GLENMORANGIE 10YR SCOTCH
DEKUYPER CORDIALS, SWEET/DRY VERMOUTH, TRIPLE SEC
WENTE CELLRS RED AND WHITE WINE, CHANDON BRUT CA SPARKLING
BLUE MOON, BUD LIGHT, CORONA, HEINEKEN, SAM ADAMS LAGER, STELLA ARTOIS,
SEASONAL LOCAL CRAFT IPA

UPGRADE FOR +\$10 PER PERSON



***ADDITIONAL HOURS OF OPEN BAR MAY BE ADDED ON TO YOUR
WEDDING PACKAGE FOR \$10 PER PERSON, PER HOUR**

REHEARSAL DINNER/ LATE NIGHT SNACKS

ORDER TO BE BASED ON A MINIMUM OF (3) STATIONS, 25 PERSON MINIMUM
STATIONS ARE SELF-SERVICE AND BASED ON 90-MINUTES OF SERVICE
DEDICATED CHEF ATTENDANT AVAILABLE AT A FEE OF \$150 PER STATION

PASTA STATION

GARLIC BREAD | PARMESAN CHEESE
RED PEPPER FLAKES | ROASTED VEGETABLES

PENNE PASTA
CHEESE TORTELLINI
BASIL MARINARA SAUCE
CLASSIC ALFREDO SAUCE

CHOICE OF (2) PROTEINS:
GRILLED CHICKEN
ITALIAN MEATBALLS
SAUTEED SHRIMP: +\$3PP

\$24 PER PERSON

SLIDER STATION

SHREDDED LETTUCE | TOMATO | AMERICAN CHEESE | PICKLE
CARAMELIZED ONIONS | HAWAIIAN ROLL |
KETCHUP | MAYO | MUSTARD |
ULTIMATE CRISPY TATOR TOTS

CHOICE OF (2):
BEEF & CHEDDAR SLIDER
VEGGIE BURGER SLIDER
BUFFALO CHICKEN OR CRISPY CHICKEN SLIDER
BBQ PULLED PORK SLIDER

\$23 PER PERSON

PIZZA STATION- 16" PIZZAS

RED PEPPER FLAKES | PARMESAN CHEESE | BANANA PEPPERS | RANCH
PEPPERONI | CHEESE | MARGHERITA | HAWAIIAN (HAM, BACON,
PINEAPPLE) +\$2PP

\$19 PER PERSON

STREET TACOS

FLOUR TORTILLA | SOUR CREAM | GUACAMOLE | SHREDDED
MONTERREY JACK CHEESE | SALSA | ROASTED CORN

SHREDDED CHICKEN
GRILLED STEAK
ADD SHRIMP +\$8PP

\$26 PER PERSON

LATIN STATION

MINI EMPANADAS
TOSTONES
MINI CUBAN SANWICHES
HAM CROQUETTES

\$23 PER PERSON

GRILLED CHEESE

TRADITIONAL GRILLED CHEESE
PROVOLONE & SWISS GRILLED CHEESE
TOMATO BISQUE SOUP SHOOTERS
ADD BACON: +\$2PP

\$18 PER PERSON

