

# wedding package inclusions

One hour cocktail reception

Tall and low cocktail tables and buffet tables with floor length linen

Four hour dinner reception

Chefs selection of miniature pastries

Elegant floor length table linens and napkins

Custom fitted chair covers with band and rhinestone clasp

White chiffon draped from ceiling and head table backdrop

LED lighting around perimeter of room

Head table, cake table, gift table, place card table and dance floor

Three designer votive candles per table and house centerpiece

Champagne toast

Complimentary cake cutting service

Private menu tasting for up to four guests

Complimentary bridal suite on your wedding night

All prices are subject to a 23% service charge and 7.5% sales tax.

# catering

## cypress

\$65

—

One reception display

One hot and one cold  
passed hors d'oeuvres

—

Champagne toast

—

Selection of one salad

—

Selection of one entrée

—

Chef's selection of  
miniature pastries  
at each table

## magnolia

\$75

—

One reception display

Two hot and two cold  
passed hors d'oeuvres

—

Champagne toast

—

Selection of one salad

—

Selection of one entrée

—

Chef's selection of  
miniature pastries  
at each table

—

White glove service

## palms

\$85

—

Two reception displays

Three hot and two cold  
passed hors d'oeuvres

—

Champagne toast

—

Selection of one salad

—

Selection of one entrée

—

Chef's selection of  
miniature pastries  
at each table

—

White glove service

All entrée selections are served with assorted warm rolls and butter, freshly brewed coffee, decaffeinated coffee, and a selection of gourmet hot and iced tea. All prices are subject to a 23% service charge and 7.5% sales tax.

# hors d'oeuvres

## cold

VEGETABLE SUSHI ROLLS  
with ginger soy sauce

SHRIMP CANAPÉ  
served with spicy remoulade

CRAB AND AVOCADO SUSHI ROLLS  
with soy wasabi sauce

ENGLISH CUCUMBER  
topped with gorgonzola and toasted walnuts

SMOKED HAM AND  
CHEESE PINWHEEL

SEARED BEEF, BOURSIN CHEESE  
AND PORTOBELLO  
MUSHROOM CROSTINI

SMOKED SALMON MOUSSE  
on crisp baguette point

TURKEY AND BOURSIN PINWHEEL  
with sun-dried tomatoes

SALMON BROCHETTE  
with ginger and lemongrass

## hot

MINIATURE BEEF WELLINGTON  
with shiitake mushrooms and Madeira sauce

WASABI BREADED CHICKEN  
with gorgonzola dipping sauce

COCONUT SHRIMP  
with mango sauce

BAKED BRIE AND  
RASPBERRY EN CROUTE

BEEF CILANTRO EMPANADA  
with herb pesto

VEGETABLE SPRING ROLLS  
with chili dipping sauce

SPINACH AND ALFREDO  
IN PUFF PASTRY

BEEF BROCHETTE  
with teriyaki glaze

SUN-DRIED TOMATO FLATBREAD  
with red pepper hummus and grilled peppers

GRILLED BEEF MEDALLION  
and porcini mushrooms on truffle bread

Butler fee of \$35.00 per butler per hour, one per 30 guests is recommended.

# salads

## CAESAR

romaine, garlic croutons, shredded parmesan  
and creamy caesar dressing

## TRADITIONAL GARDEN

bibb, iceberg, romaine, radicchio,  
european cucumbers, cherry tomatoes,  
carrot strings, bacon bits, hard boiled eggs  
—with choice of two dressings

## JARDINIÈRE

bibb, red oak, rainbow daikon,  
onion leaves, red peppers, roma tomatoes  
and shallot caper vinaigrette

## BLACK QUINOA AND BABY SPINACH

preserved meyer lemon, teardrop tomatoes,  
pecan praline, applewood smoked bacon  
and unfiltered virgin olive oil

## SOUTHERN FRENCH

seasonal greens, frisée, seared tuna,  
haricot verts, niçoise olives, steamed red skin  
potatoes and dijon vinaigrette

## GRILLED FENNEL FRONDS

chiffonade of opal basil, plum tomatoes,  
shaved asiago, beet microgreens, frisée garnish  
and white balsamic dressing

## GRILLED PEACHES SALAD

grilled peaches, red oak, lola rosa greens,  
apricot puree, and balsamic emulsion

# entrees

## cypress

**CHICKEN VALDOSTA**  
parmesan crusted chicken breast  
stuffed with prosciutto and  
buffalo mozzarella, roasted red  
and yellow beets, chianti reduction

**CHICKEN MADEIRA**  
baked, braised wild mushrooms,  
potato galette, madeira sauce

**ESSENCE OF CUMIN  
CHICKEN BREAST**  
black bean and rice blend,  
baked mini red pepper topped with  
monterrey jack, grilled pineapple salsa

**ROASTED SALMON FILET**  
forbidden rice, green asparagus  
points, daikon radish slaw,  
japanese rice wine glaze

## magnolia

**SPINACH AND FETA  
INFUSED CHICKEN BREAST**  
sautéed green top baby carrots,  
orzo pilaf, thyme au jus

**HERB CRUSTED MAHI MAHI**  
spinach and feta gnocchi, charred  
broccoli shoots, onion confit,  
herb infused au jus

**BRAISED SHORT RIBS**  
green top baby carrots, caramelized  
cippolini onions, saffron risotto

**CENTER CUT BEEF SIRLOIN  
AND SAUTÉED SHRIMP SKEWER**  
roasted potato medley, fire roasted  
broccolini, caramelized garlic  
and mustard creme sauce

## palms

**CHARGRILLED FILET MIGNON**  
roasted fingerlings, sautéed julienned  
red and yellow peppers, baby green  
beans, zinfandel reduction

**ROASTED LAMB AND  
BROILED CANADIAN SALMON**  
golden raisins, coriander and almond  
infused rice pilaf, ratatouille vegetables,  
merchand du vin sauce

**TAPENADE CRUSTED  
FLORIDA GROUPER**  
caribbean rice, crystallized calabaza  
squash, deconstructed sofrito

Have something else in mind? We'd love to accommodate. Please ask your Professional Events Team.

# bar

## house premium beer+wine

FOUR HOURS	\$30	\$40	\$25
FIVE HOURS	\$35	\$45	\$30

**House and Premium bars are stocked with:**

scotch, bourbon, gin, vodka, whiskey, rum, beer, wine, soft drinks and bottled water.

**Beer+Wine bars are stocked with:**

a selection of house wines, imported and domestic beer, soft drinks and bottled water.

**LABOR CHARGES**

\$150 per bar, per bartender

All prices are subject to a 23% service charge and 7.5% sales tax.

# ceremony

\$1,000

—

White garden-style chairs

White wedding ceremony marquee

Water station with fresh citrus

Wedding officiant

Bridal party holding room  
(based on availability)

Back-up room provided  
(in case of inclement weather)

Ceremony rehearsal room  
(based on availability)

Up to 250 people

All prices are subject to a 23% service charge and 7.5% sales tax.

## deposit and final payment

A deposit will be required at the time of securing your event in the amount of \$2,000. Full pre-payment is required fourteen (14) business days prior to scheduled event with guaranteed guest attendance.

## guarantees

Your final guarantee of attendance is due 72 business hours (3 days) prior to the event. At that point, it is possible to increase the guest count number but, not to reduce the number guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

## menu tastings

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Catering Sales Manager for availability. Tastings will be scheduled 6-8 weeks prior to wedding date. Please provide us with a two week notice for arrangements.

## food and beverage

Due to liability and legal restrictions, all food items must be supplied and prepared by the hotel. No food or beverage will be allowed to leave the premises.