



Wedding Arrangements

A Complimentary Bridal Suite on the Wedding Day

Complimentary Bride's room

Congratulatory amenity in suite

Special Event Room Rates for your Guests upon Availability

One-Hour Cocktail Reception

Featuring

Hot & Cold Hors D'oeuvres Selections

Four Hour Open Bar

to include:

Assorted Name Brand Liquors

Imported & Domestic Beer & House Wines

Assorted Soft Drinks

Fruit Juices & Bottled Waters

Gourmet Three-Course Menu with Wine Service

Personalized Wedding Cake

Provided by Renown Cake Designer Ana Paz

with an additional charge





One Hour Cocktail Reception

White Gloves, Butler Passed Hors D'Oeuvres

(Your Selection of Any Four of the Following)

Hot Selection

Chicken Satay, Thai Peanut Sauce

Assorted Quiche

Pizza Rounds

Pot Stickers, Ginger Sauce

Scallop Wrapped in Bacon

Feta & Spinach Phyllo Triangles

Vegetable Spring Rolls, Plum Sauce

Chicken Croquette, Chipotle Sauce

Assorted Empanadas, Salsa

Chicken Quesadillas, Guacamole

Cold Selection

Prosciutto Wrapped Asparagus

Mini Bruschetta Crostini

Belgian Endive Filled with Gorgonzola

Fresh Seasonal Melon with Prosciutto

Roulade of Smoked Salmon, Pumpernickel

Brie Toast, Grapes Salad





Salad

(One Selection Per Course)

Coastal Greens Salad

Cucumbers, Cherry Tomatoes, Pistachios

Feta Cheese, Raspberry Vinaigrette

Caesar Salad

Hearts of Romaine, Aged Parmesan Cheese

Herb-Garlic Croutons, Caesar Dressing

Baby Iceberg Wedge

Bleu Cheese, Chopped Smoked Bacon, Candied Walnuts, Cherry Tomatoes

Roasted Tomato Vinaigrette

Spinach Salad

With Chopped eggs, Bermuda onion rings,

Sliced Mushrooms, Seasoned Croutons

Warm Bacon Dressing

Heirloom Tomato Salad

Fresh Buffalo Mozzarella, Prosciutto, Toasted Pine Nuts, Basil,

Balsamic Vinaigrette





Entrée Selections

Petite Filet of Beef with Roasted Maine Lobster Tail

Yukon Gold Potato and Roasted Shallot Flan, Madeira Sauce and Champagne Cream

\$125

Grilled Filet of Beef & Seared Pacific Salmon

Bordelaise Sauce, Orzo Pilaf and Leek Tomato Compote

\$105

Filet of Beef Tenderloin & Grilled Gulf Shrimp

Whipped Potatoes with Roasted Garlic, Peppercorn Sauce and Tomato Basil Relish

\$110

Sesame Crusted Sea Bass & Filet of Beef Tenderloin

Ginger Miso Sauce, Coconut Rice, Caramelized Onions

\$120

Grilled Wasabi Crusted Chicken & Sesame Seared Salmon

Jasmine Rice and Miso Vinaigrette

\$95

Pan Seared Veal Medallion

Roasted Corn Risotto, Wild Mushrooms, Chipollini Onions, Natural Pan Jus

\$99

Grilled Veal Chop

Gorgonzola and Spinach Truffle Risotto and Port Wine Reduction

\$115





Double Tenderloin of Beef

Horseradish Infused Mashed Potatoes, Forest Mushrooms, Tomato Fennel Fondue

Peppercorn Cabernet Sauce

\$105

Tagine Glazed Lamb Loin

Herb Couscous, Asparagus, Citrus-Almond-Date Chutney

\$90

Bourbon Glazed Pork Loin

Sage Polenta, Braised Greens, Spiced Apple Chutney, Cider Jus

\$75

Pistachio Crusted Salmon

Roasted Fingerling Potatoes, Tomato Confit, Baby Carrots, Citrus Gastrique

\$86

Grilled Swordfish

Herb Polenta, Exotic Fruit Relish, Asparagus, Lemon Grass Emulsion

\$91

Cajun Crusted Barramundi

Mushroom Pearl Pasta Risotto, Roasted Butternut Squash, Melted Spinach

Citrus Reduction

\$82

Breast of Chicken Seasoned with Soy & Ginger

Jasmine Rice and Lemon Grass Coconut Curry

\$75





Fennel Pepper Crusted Chicken Breast

Whipped Potatoes, Artichokes, Tomatoes, Lemon Thyme Natural Jus

\$72

Five Spice Crusted Duck Breast

Caramelized Fennel and Duck Confit

Baby Bok Choy, Orange-Ginger Glaze

\$92

Desserts

Layered Chocolate Martini

Mango Gelee, Raspberry Coulis

Chocolate Pyramid

with Dolce des Leche Sabayon

Amaretto Cheesecake

Almond Brittle, Raspberry Coulis

Mango Cheesecake

with Candied Macadamia Nuts and Shaved Chocolate

Chocolate Banana Cheesecake

with Ganache





Champagne Toast

Freshly Baked French Rolls and Butter Rosettes

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Specialty Teas

Upgrade Options for your Wedding Arrangements

Appetizers

Chilled Asparagus and Prosciutto

Tomato Confit, Arugula, Balsamic Reduction

\$8

Spice Crusted Ahi Tuna Nicoise

Fingerling Potatoes, Green Beans, Hard Boiled Eggs

Citrus Ponzu Vinaigrette

\$9

Pepper Crusted Beef Carpaccio

Arugula-Watercress Salad, Caperberries, Parmesan, Truffle Oil

Lemon Basil Vinaigrette

\$10





Hilton
Miami Downtown

Lump Blue Crab Cake

Stone Fruit Couscous, Radish Sprouts

Tangerine Cilantro Butter

\$11

Absolut Shrimp Martini

Jumbo Tiger Prawns, Peppered Vodka Cocktail Sauce

Avocado Relish, Lemon, Olive Skewer

\$12

Reception Enhancements

Rosemary Rubbed Colorado Leg of Lamb

Mango Chutney and Mint Jelly, Dijon Lamb Jus

Service for 30, \$295 Each

Australian Rack of Lamb

Herb Crusted and Natural garlic with Mint Jelly

Service for 30, \$395 Each

Pepper Crusted Roast Tenderloin of Beef

Roasted Artichokes, Wild Mushrooms, Horseradish Cream

Silver Dollar Rolls, Red Wine Demi Glace

Service for 30, \$345 Each





Banana Leaf Wrapped Pork Loin

*Basted with Kahlua Hoisin Glaze,
Served with Rolls, and Roasted Maui Onions*

Service for 30, \$245 Each

Smoked Seafood Array

Cured Smoked Salmon, Trout. Smoked Mussels, Jumbo Scallops, Assortment of Toast Points and Mini Bagels

Crème Friache, Classic Condiments, and Tobikko Caviar

\$14 Per Person

Iced Snow Crab Claws

\$275 Per 50 Pieces

Iced Clams on Half Shell

\$225 Per 50 Pieces

Iced Oysters on Half Shell

\$225 Per 50 Pieces

Jumbo Shrimps (U12)

\$255 Per 50 Pieces

Wedding Cake

Personalized Wedding Cake in a Variety of Styles & Flavors

Provided by Renown Cake Designer Ana Paz

Personalized Ice Sculptures:

Select your Personalized Work of Art for Display at the Reception

\$350 per Sculpture

Iced Vodkas & Martini Bar

*Assorted Flavored Vodkas Sliding through Ice Carving
Landing in Your Guest's Martini Glass
\$8 Additional Per Person*





Linen

Complimentary White Table Linen including White Napkins

White, Ivory or Black Chair covers with Bow or Tassel \$3.00 - \$4.50 Each

(Additional for Damask Chair Covers)

Solid-Colored Damask Table Overlays \$15.00 Each

Chiffon, Satin, Galaxy, Shantung, Peau de Soie Damask Overlays \$17.00 Each

Designer Damask Table Overlays \$20.00 - \$25.00 Each

(Additional for Designer Indian Lace & Elite Line)

Matching Damask Napkins \$1.00 Each

Parking

Valet Parking @ 15.00 per car

Self Parking @\$12.00 per car

