



# WEDDING PACKAGES

## WELCOME DRINK

*(select one)*

Southernmost Margarita  
Classic Beach Mojito  
Island Rum Punch

## BAR PACKAGE SELECTIONS

*(4 hour open bar)*

### PREMIUM LIQUOR BAR

Stolichnaya Vodka | Bacardi Superior Rum  
Sailor Jerry Spiced Rum | Sauza Blue Tequila  
Canadian Club Whiskey | Jim Beam Bourbon  
Bombay Gin | Dewars Scotch

### SUPER PREMIUM LIQUOR BAR

*\$8++ additional per person*

Grey Goose Vodka | Bacardi 8 year old Rum  
Captain Morgan Spiced Rum | Herradura Silver Tequila  
Jack Daniel's Whiskey | Woodford Reserve Bourbon  
Bombay Sapphire Gin | Glenfiddich Scotch

### DOMESTIC & IMPORTED BEER

*(South Beach Weddings to also include  
12 draft beer selections)*

Budweiser | Corona | Bud Light | Heineken  
Miller Lite | Amstel Light | Sam Adams | Becks N/A

### PREMIUM HOUSE WINE

Champagne Toast  
Chardonnay | Pinot Grigio | Sauvignon Blanc  
Cabernet Sauvignon | Merlot

## PASSED APPETIZER

Gorgonzola stuffed meatballs | Candied bacon |  
Coconut crusted shrimp with pineapple dipping sauce |  
Watermelon & feta skewer | Caprese Skewer with  
balsamic glaze | Pretzel crusted crab cakes with  
dijon aioli | Citrus cured scallop spoon | Crispy goat  
cheese and tomato jam | Rum glazed chicken and  
pineapple skewer | Sesame ahi tuna spoons &  
avocado mousse | Key west pink shrimp  
cocktail | Smoked chicken & brie apple relish  
phyllo | Thai duck crostini | Cuban egg roll |  
Shrimp andouille paella bite | Smoke salmon,  
phyllo & caper relish mousse | Sweet melon & parma  
brochette | Corn croquettes & herb dijon |  
Vegetable crudité cups & avocado ranch | Roasted  
baby lamb pops & mango chutney | Crispy pot  
stickers & yuzu ponzu | Bacon jam crostini

## DISPLAY APPETIZERS

### Charcuterie Display

Selection of house cured meats, house pickled  
ingredients fresh fruit and cheese display

### Ceviche Station

Chef selected ingredients & locally sourced fish

### Asian Station

Pot stickers, spring rolls & edamame

### South of the Border

Guacamole, crispy fish tacos & fire roasted salsa

### Crudités

Seasonal farm fresh ingredients, parmesan dip & hummus

### Slider Display

Sesame crusted tuna, pork banh mi & fathers office beef

### SALAD BOWL STATION

The Cobb | romaine, tomato, blue cheese, bacon, avocado with ranch  
Caesar | green and red romaine (seasonally), croutons & parmesan  
Greek | peppers, olives, feta cheese & red onion  
Italian | heirloom tomato, fresh mozzarella, pickled onions & cucumber  
House | seasonal greens, smoked chicken, apple & candied nuts

### STATIONS

\$165

*All prices based on 1 hour*

*choice of 2 stations | choose 1 of following per station*

grilled asparagus | red bliss potatoes | roasted fingerling potatoes  
| glazed baby carrots | grilled farmers market vegetables | stir fried quinoa

### Sushi Station

\*\*\*\*\$500 additional chef fee—per 50 people

### Smoked Station

Ribs | Chicken quarters | Sausages | Pork belly | Clams

### Grill Station (choose 1)

Korean grilled flank with pineapple salsa | Roasted moho pork tenderloin chops | Jerk chicken quarters

### Carving Station (choose 1)

Tuna loin with miso soy glaze | Grilled beef tenderloin with mushroom demi glaze | Roasted moho pork loin with fig marmalade | Herb crusted prime rib with horseradish cream with house steak sauce | Whole roasted fish with seasonal fish—locally caught | Upgrade to a pig carving station or add a roasted pig station—market pricing

### Gourmet Mac & Cheese

*(assorted chef selected ingredients)*

Oven roasted tomatoes, chorizo cheddar, apple & bacon, sausage & pearl onions

### BUFFET

\$140

*to include bread service*

*salad: choose two from our salad bowls*

### Caribbean #1

*choose 2*

Blackened local mahi mahi, passion fruit  
beurre blanc | Macadamia crusted grouper with  
mango salsa | Roasted chicken mojito |  
Beef & bogeltao ropa vieja | Tequila lime shrimp

*choose 3*

Sofrito rice & black beans (frijoles) | Crispy plantains |  
Sweet potato mash | Yucca & chorizo hash |  
Garlic roasted snow peas

### Mamma Mia #3

*choose 2*

Sautéed cioppino, mussels, clams, shrimp with  
tomato broth | Chicken scaloppini & wild mushroom  
ragout | Roasted pork loin & thyme pork jus |  
Gnocchi, meat bolognese & shaved asiago | Baked  
sea bass, spinach, artichoke, lemon caper & butter

*choose 3*

Eggplant caponata | Roasted truffle potatoes |  
Grilled market vegetables | Caprese salad |  
Lemon herbed cous cous

### Land & Sea #4

\$160

*choose 2*

Broiled maine lobster tails with butter | Sherry flank  
steak with house steak sauce | Grilled ny strip  
steak with bourbon pecan puree | King crab legs

*choose 3*

Grilled asparagus with shredded  
prosciutto | Twice baked potato | Roasted salt  
potatoes | Tomato salad, blue cheese, &  
pickled onions | Potato gratin

### PLATED

*all served with artisan breads & butter*

*& seasonal fruit & cheese board*

*choose 1 salad for any of our in house selections*

\$139

Grilled ny strip | garlic butter, loaded potato & broccolini  
Roasted pineapple glazed chicken | jumbo asparagus,  
sweet corn & yucca hash  
Baked florida lobster | cilantro lime rice & baby carrots  
Local snapper | seasonal rice, arugula tomato  
salad, caper beurre blanc

\$149

Grilled filet mignon | gorgonzola, tomato chutney,  
roasted potatoes & asparagus  
Broiled grouper | gremlota dusted, tropical rice & hari coverts  
Roasted chicken fricassee | sweet pea pancetta  
cous cous & chef selected vegetable  
Shrimp pasta carbonara | fresh pappardelle pasta & pesto

\$160

Roasted rib eye | cider glazed carrots, truffle  
potatoes, mushroom & onion ragu  
Butter poached hogfish | crab stuffed, chorizo &  
sweet corn hash  
Sweet onion filet & 4oz lobster tail | roasted  
fingerling potatoes, thyme jus, glazed carrots  
Braised short rib | cipollini onion jus, blue cheese  
mash & asparagus

## COCKTAIL HOUR ENHANCEMENTS

*(based on one hour service time)*

### CEVICHE STATION

*(chef attendant required)*

shrimp, snapper, ahi tuna  
\$12++ per person

### FRUIT & CHEESE

seasonal sliced fruit & cubed cheeses  
\$10++ per person

### SLIDER STATION

kobe beef, bbq pork, ahi tuna  
\$10++ per person

### CHILLED SOUP SHOOTERS

watermelon gazpacho, cucumber basil, coconut lime  
\$12++ per person

### RAW BAR

*(chef attendant required)*

oysters, clams, mussels, key west pink shrimp  
\$24++ per person

### GUACAMOLE STATION

*(chef attendant required)*

fresh avocado with house tortilla and plantain chips  
\$10++ per person

### CRUDITE

farmers market vegetables and house vinaigrettes  
\$8++ per person

### CHARCUTERIE

cured meats, artisanal cheeses and breads  
\$12++ per person

### TACOS

grouper & shrimp, flour tortillas  
\$12++ per person

## BEVERAGE ENHANCEMENTS

*(additional bartender may be required based on 4 hour open bar)*

### MUDDLED

mojitos, lemonades, house sangria  
\$10++ per person

### FROZEN

rumrunners, pina coladas, strawberry daiquiris  
\$12++ per person

### VINO

four wine selections from Café wine by the glass list, served tableside  
\$12++ per person

## DESSERT STATION

\$13 per person

*Choose one from the following*

Apple Compote | stuffed phyllo with caramel sauce & seasonal gelato (chef attend)

Crispy Cheesecake | berry compote & seasonal gelato (chef attend)

Mango Cheesecake | oatmeal crumble & bruleed pineapple

Warm Chocolate Cake | vanilla anglaise & strawberry compote (chef attend)

S'mores Station | build your own, chef selected ingredients (chef attend)

Bananas Foster | vanilla gelato & banana bread (chef attend)

Strawberry Shortcake | black pepper biscuits, honey & whipped cream (chef attend)

Key Lime Delish | chef assorted key lime bars, key lime treats & key lime pies

*\*\* Displays for one hour of service, Buffets and Stations for 1.5 hour of service*

*\*\* \$150 per 50 people for chef attendants*