

Wedding Ceremony Options

Sky Terrace Ceremony – \$1000.00 Our breathtaking rooftop space with the ocean to the east, and the famous Fort Lauderdale intercostal waterways to the west. Perfect for a ceremony *and* cocktail reception.

Beach Ceremony - \$1000.00. Get married with your toes in the sand, just steps from the ocean!

Ballroom Ceremony - \$750.00. Gorgeous, air-conditioned private indoor ballroom space

**** Ceremony Site Fees Include Setup *and* Breakdown of standard White Folding Chairs and an Indoor Weather Back-Up Event Space in Case of Inclement Weather****



ALL PRICES ARE SUBJECT TO A 24% SERVICE CHARGE AND 6% TAX

Cocktail Hour and Dessert (Standard with Every Package)

FIVE (5) BUTLER PASSED CANAPÉS

COLD

Grilled Chicken Salad with Mango on Crisp Endive
Beef Carpaccio Wrapped Asparagus Tip
Herb-Garlic Cheese on Crostini
Pate with Port Wine Gelee on Brioche
Bay Shrimp with Mango Salsa on Crostini
Brie with Pear and Almond Tartlet
Lobster Medallion with Spiced Remoulade on Baguette
Seared Artichoke, Feta, and Olive on Skewer
Smoked Salmon Tartar with Capers in Savory Cone
Floridian Seafood Ceviche Shooter
Ahi Tuna Tartar with Sweet Soy on Asian Spoon
Apricot-Rosemary Chutney with Fennel Savory & Goat Cheese
Tartlet
Pesto Marinated Tomato-Mozzarella Caprese on a Skewer
Jerk Seared Pork with Mango Chutney on Crisp Baguette

HOT

Baby Reubens
Home-Style Meatball in Sunday Sauce with Flakes of
Parmesan
Lump Crab Cake with Cajun Remoulade Sauce
Vegetable Spring Roll, Sweet Thai Chili Sauce
Wild Mushroom Arancini with Sweet Masala Reduction
Chicken Marrakesh with Green Curry Sauce
Steak Churrasco with Plantain Rum Dipping Sauce
Vegetable Samosa
Beef, Bacon, and Bleu on a Stick
Truffled Mac n Cheese with Lobster Bite
Coconut Shrimp with Orange-Tamari Glaze
Korean Beef Quesadilla
Beef Wellington with Madeira Wine Sauce

CHOICE OF 1 SIGNATURE DISPLAY

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Tiered Display of Artisanal Cheese to include Dill Havarti, Sage
Derby, Cheddar, Muenster, Swiss, Brie, Peppered Goat Cheese
Dried Fruits and Candied Nuts
Assorted Water Crackers and Crisp Baguette

CRUDITE SHOOTERS

Crisp to the Bite Vegetables in individual Shot glasses
Baby Carrot, Pencil Asparagus, Celery, Enoki Mushroom,
Yellow Squash, Zucchini,
Avocado Ranch or Roasted Red Pepper Aioli

“APPRECIATED” CALL BRANDS BAR PACKAGE

4 Hours included for Weddings under 50 guests

5 Hours included for Weddings over 50 guests

FINLANDIA VODKA, BACARDI SUPERIOR RUM, CANADIAN CLUB 6YR, JACK DANIEL'S BOURBON, TANQUERAY GIN, DEWAR'S SCOTCH, SUAZA GOLD TEQUILA,
HENNESSEY VS COGNAC, BUDWEISER, COORS LIGHT, SAM ADAMS BOSTON LAGER, ST. PAULI GIRL N.A, KEY WEST LAGER, CORONA EXTRA, HOUSE WINE, MIXERS, BAR
FRUITS, SOFT DRINKS, MINERAL WATER, JUICES

CHAMPAGNE TOAST

DESSERT WEDDING CAKE

Wedding Cake with Buttercream Icing from “We Take the Cake” Bakery or Edda’s Cake , Personally Designed for your Special Day
(Basic Design Included in Package, Additional Design Charges May Apply)
If Client chooses to bring in Wedding Cake, Slicing Fee of \$4/slice will apply

Freshly Brewed Starbucks Coffee, Regular & Decaffeinated
Hot Tazo Herbal Teas
Cream and Sugars

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ADDITIONAL INCLUSIONS (Standard with all Packages)

- ❖ Complimentary Wedding Night accommodations for Bride and Groom in upgraded Oceanfront Room
- ❖ Menu tasting for up to 4 guests, three months prior to wedding date with weddings of 75 people or more
- ❖ Day-use space for dressing, rehearsal, pictures, etc.
- ❖ All standard cocktail and dinner tables, standard banquet chairs
- ❖ Floor length off-white linens and tablecloths
- ❖ Glass votive holders, candles and for your cocktail and dinner tables
- ❖ Wooden Dance Floor and Staging for your musical entertainment
- ❖ One Complimentary Bartender for your first 100 guests
- ❖ Special Valet Parking rates of \$13 for the event
- ❖ Customized website, detailing your special day for groups with a wedding room block



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Station Dinner Packages

SELECTION OF THREE \$150/GUEST
SELECTION OF FOUR \$160/GUEST

SPANISH STATION (CHEF FEE \$125)

MOJO MARINATED PORK PERNIL
CONGRI BLACK BEANS AND RICE
SWEET PLANTAINS CUBAN BREAD
CRISP YUCCA FRIES WITH ONION MOJO
ROASTED CORN & BLACK BEAN SALAD WITH CHORIZO
MANCHEGO CHEESE AND ARUGULA

COMFORT STATION (2 CHEF'S ATTENDANT REQUIRED, \$250)

MANGO CHUTNEY GLAZED SMOKED BEEF STRIPLOIN WITH MADEIRA WINE SAUCE (CHEF ATTENDED)
PEPPERED KONA COFFEE BBQ LACQUERED SALMON PLANK
SILVER DOLLAR ROLLS
GARLIC AND HERB BUTTER WHIPPED POTATOES ROASTED VEGETABLES
PETITE ROCKET GREENS WITH APPROPRIATE ACCOMPANIMENTS AND
CHOICE OF TWO DRESSINGS

ITALIAN STATION

CUT HEARTS OF ROMAINE, FOCACCIA SEASONED CROUTONS, SHAVED PARMESAN ANCHOVIES, CREAMY CAESAR DRESSING
FARM PICKED RIPE TOMATO AND PULLED MOZZARELLA CAPRESE
BUTTERED GARLIC BREAD WITH HERB BREADSTICKS
BRAISED SHORT RIB WITH MUSHROOM MADEIRA WINE SAUCE
GEMELLI PASTA WITH SUNDRIED TOMATO PESTO CREAM WITH CRUMBLER GOAT CHEESE

ASIAN STATION

BEEF AND BROCCOLI IN SWEET CHILI SAUCE
CRISP CHICKEN IN RED CURRY SAUCE
SINGAPORE NOODLES
DIM SUM STATION PORK POT STICKER, SHRIMP SHU MEI, CHICKEN POT STICKER, VEGETABLE SPRING ROLL
SWEET CHILI SAUCE, SCALLION DIPPING SAUCE, TOGARASHI MAYO
MIZUNA MIX GREENS WITH MANDARIN ORANGE, CRISP WONTONS AND GINGER-CARROT VINAIGRETTE

SLIDER AND POTATO BAR

MINI BEEF SLIDER WITH CARAMELIZED RED ONION
LAMB SLIDER WITH MINT CUCUMBER RAITA
HERB SEARED CHICKEN SLIDER WITH ROASTED RED PEPPER JAM WITH SWISS
CRISP POTATO FRIES, SWEET POTATO FRIES, & HOMEMADE KETTLE CHIPS
FRESHLY MADE MEAT CHILI, & MELTED CHEDDAR CHEESE SAUCE

CARIBBEAN STATION (2 CHEF ATTENDANTS REQUIRED, \$250)

JERK SEASONED CHICKEN SKEWERS
GRILLED MOLASSES BLACKSTRAP PORK LOIN (CHEF ATTENDED)
CRYSTALIZED GINGER & PAPAYA RELISH WITH CILANTRO
PIGEON PEAS & RICE
TOASTED CUMIN-CITRUS YUCCA MASH
WHOLE ROASTED CITRUS MARINATED SNAPPER (CHEF ATTENDED)
LETTUCE WEDGES WITH TOASTED COCONUT, TROPICAL FRUIT, KEY LIME VINAIGRETTE

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3-Course Plated Dinner Packages

PRICE/GUEST INDICATED UNDER ENTRÉE SELECTION

*If giving guests a choice, your final entrées per guest is due seven (7) business days prior to event date.
Final dinner cost will be based on the highest priced entrée.*



CHOICE OF ONE DINNER SALAD

(Standard with all Plated Dinners)

BABY ICEBERG WEDGE, BEEF STEAK TOMATO

SHAVED RED ONION, CRUMBLED GORGONZOLA
CRISP BACON, HERB BUTTERMILK DRESSING

HYDRO BIBB LETTUCE WITH PETITE FIELD GREENS

JUBILEE TOMATO AND HEARTS OF PALM SALAD
CITRUS VINAIGRETTE

YELLOW CHICORY & MIZUNA BABY GREENS

CUCUMBER, MARINATED GRAPE TOMATO WITH EDAMAME,
SWEET SOY REDUCTION & CARROT GINGER VINAIGRETTE

FARM PICKED BABY SPINACH

SHAVED RED ONION, TOASTED PINE NUTS, ROASTED RED PEPPER
CRUMBLED GOAT CHEESE
HOUSE MADE HERB VINAIGRETTE

BOUQUET OF PETITE FIELD GREENS

CUCUMBER, CHILLED CARIBBEAN SHRIMP SALSA WITH MANGO AND PAPAYA
MOJITO VINAIGRETTE WITH GUAVA

CAESAR SALAD

ROMAINE HEARTS
SHAVED PARMESAN, REGGIANO, FOCACCIA CROUTONS
CAESAR DRESSING

WESTIN HOUSE SALAD

MIXED GREENS
ROMA TOMATOES, CUCUMBERS, SHREDDED CARROTS
RASPBERRY VINAIGRETTE

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ENTRÉE SELECTIONS

SEARED AIRLINE BREAST OF CHICKEN

ROASTED GARLIC BUTTER WHIPPED POTATO,
BROCCOLINI WITH CHARRED CHERRY TOMATO
HERB CHICKEN JUS

150

HERB MARINATED BREAST OF CHICKEN

FARRO WITH SUN DRIED CRANBERRY AND TOASTED ALMOND
ASPARAGUS AND BABY CARROT

150

PAN FLASHED SALMON FILLET

BOURSIN POTATO PUREE, TOMATO CAPER RELISH
HARICOT VERTS AND CAULIFLOWER FLORET
LEMON BUTTER SAUCE

150

HERB BUTTER BRUSHED GRILLED MAHI

GINGER SPICED BASMATI RICE, BABY BOK CHOY & CARROT
ROAST STRAW MUSHROOM & TOMATO RELISH
RED CURRY CREAM

150

PAN SEARED SEA BASS

LEMONGRASS SCENTED JASMINE RICE, HARICOT VERTS
TROPICAL FRUIT SALSA
COCONUT-AJI AMARILLO SAUCE

175

SLOW BRAISED BONELESS SHORT RIB

HERB BUTTER WHIPPED POTATO PUREE, ASPARAGUS & CHARRED TOMATO
MADEIRA WINE REDUCTION

170

THYME SCENTED CENTER CUT BEEF FILET

THREE CHEESE POTATO AU GRATIN, ASPARAGUS & TRI COLOR CAULIFLOWER
WILD MUSHROOM RAGOUT

170

PEPPER SEARED FILET MIGNON TOPPED WITH GORGONZOLA

OVEN ROASTED FINGERLING POTATOES, BROCCOLINI, & CHARRED MINI PEPPER
CABERNET REDUCTION

170

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DUET OPTIONS

HERB MARINATED BREAST OF CHICKEN & SEARED MAHI

WILD RICE BLEND WITH HARICOT VERTS & SUNBURST SQUASH
HERB CHICKEN JUS WITH TOMATO-CAPER RELISH

155

IRON SEARED CHICKEN BREAST & SHRIMP

GARLIC WHIPPED POTATO PUREE, ASPARAGUS, & CHARRED TOMATO
WILD MUSHROOM RAGOUT, ARTICHOKE-TOMATO PICO DE GALLO

160

PETITE FILET OF BEEF & GRILLED SALMON (OR CHICKEN)

CREAMED ORZO REDUCTION WITH BASIL AND PARMESAN, BROCCOLINI &
BABY CARROT

CABERNET REDUCTION & CHAMPAGNE STONE MUSTARD CREAM

160

THYME SCENTED TOURNEDOS OF BEEF & HERB MARINATED SHRIMP

SMASHED RED BLISS POTATOES, GREEN BEANS & BABY CARROT
MADEIRA WINE SAUCE WITH CITRUS BUTTER

170

GRILLED FILET OF BEEF WITH BUTTER ROASTED LOBSTER TAIL

THREE CHEESE POTATO AU GRATIN, GREEN & WHITE ASPARAGUS
WINE REDUCTION & LEMON BEURRE MONTE

185

VEGETARIAN OPTIONS

HERB MARINATED AND SEARED TOFU

GRILLED EGGPLANT, SQUASH, ZUCCHINI, PEPPERS AND PORTOBELLO MUSHROOM
LENTIL BEAN STEW

150

BALSAMIC & OLIVE OIL MARINATED PORTOBELLO MUSHROOM

VEGETABLE BRAISED FARRO, WITH TOASTED PINE NUTS
CHERMOULA DRIZZLE

150

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