

# 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 STRIPL loin 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 CRUMBLed 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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