



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 & bogeltau 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*