

hotel aka.

BRICKELL

Hotel AKA Wedding Packages

PACKAGE INCLUDES (Sample)

- A signature welcome drink
- One hour cocktail reception with open bar and passed canapés
 - Four-hour reception with dinner and dancing
 - Three course plated dinner
 - Tableside wine service
 - Prosecco Toast Custom buttercream
- Wedding cake from one of our preferred vendors
- Complimentary 2-night stay in a suite the weekend of the wedding for the Bride and Groom



Tray Passed Canapes

SELECTION OF FIVE.

BASED ON ONE PIECE OF EACH CANAPE PER GUEST

VEGETARIAN

Brie cheese en croûte- raspberry and almond

Crispy truffled Mac and Cheese

Spinach and corn empanadas, criolla aioli

Crudites skewer, roasted salsa dip

Mozzarella caprese pinxos, basil pesto

Burrata crostini, olives tapenade

SEAFOOD

Plantain toston, Pink shrimp bang bang, tobiko

Smoked Salmon, potato blini, American caviar

Sesame crusted tuna mezzo crudo, ginger dressing

Lobster salad on buttered baguette, avocado

Grilled octopus skewers, saffron aioli

Fresh catch ceviche

MEAT

Beef sliders, Swiss cheese, onion/tomato chutney

Grilled Skirt steak skewers, chimichurri

Lamb chops Scottadito, mint tzatziki

Crispy Pork belly, bourbon & honey BBQ glaze

Open face beef wellington, mushrooms duxelle

Chicken croquetas, piquillo mayo

PLATED DINNER

Select 1 item per category

Appetizer

Fresh 2 oz burrata – heirloom cherry tomatoes, micro basil,
Marcona almonds, Extra virgin oil

Sea salt roasted beet root – black berries dressing, wild arugula, yogurt au fine herbs

Baby Gem salad – crumbled gorgonzola, applewood smoked bacon, focaccia crouton, shaved red
onions, champagne vinaigrette

Butter lettuce – amarena cherries/white balsamic dressing, grilled orange, English cucumber, Hearts of
palm

Saku tuna tartar – ponzu emulsion, petit green leaves, wakame, rice puff, aji Amarillo, tobiko

Chilled Jumbo lumps crab cake – passion fruit/mustard sauce, shaved fennel/frisée salad

Entrée

Local catch, fine herbs potatoes, charred Romanesco, lemon gremolata **\$195**

Atlantic King Salmon, saffron beurre blanc, farro tabbouleh, roasted eggplant **\$175**

Baked Stuffed 1.5 # Maine lobster, farmers bread, diver scallops, gulf shrimp. Drowned butter **\$285**

Frenched breast roasted chicken, brie cheese risotto arancino, broccoli rabe, jeux **\$165**

Aglianico Campano braised Short rib, crushed Yukon gold, grilled asparagus **\$175**

Angus beef tenderloin, truffled seasonal mushrooms polenta, demi-glace **\$190**

*As a courtesy, a chef's selection vegetarian alternative is available.

Dessert

Wedding cake from hotel's preferred vendor list

Chocolate ganache tart, dulce de leche, almond crunch, sea salt

Passion fruit cheesecake, fresh berries, raspberry coulis

Classic tiramisu, chocolate truffles