



amrit wedding packages & menu options

WEDDING PACKAGES
ONSITE CEREMONY AMENITIES
BUTLER PASSED HORS D'OEUVRES
PLATED APPETIZERS
SOUP AND SALADS
DISPLAYS AND STATIONS
ENTRÉES
DESSERT
LATE SNACKS
BAR PACKAGES
REHEARSAL DINNER
WELCOME PARTY
FAREWELL BRUNCH

Amrit

OCEAN RESORT & RESIDENCES
WELLNESS FOR LIFE

AMRIT OCEAN RESORT 3100 NORTH OCEAN DRIVE SINGER ISLAND-RIVIERA BEACH, FL 33404 | (844) 692-6748



on-site ceremony amenities

* BANQUET CHAIRS
CEREMONY TABLE WITH WHITE LINEN
FRUIT-INFUSED WATER STATION
CEREMONY SOUND PACKAGE

CEREMONY FEE - \$5,000.00

*Beach Ceremonies Require a Chair Rental

Prices are exclusive of 24% service charge and 7% sales tax.

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amrit wedding packages

Prices are Exclusive of 24% Service Charge and 7% Sales Tax
and a \$2,000 Venue Fee

BEYOND AFFECTION

\$350 PER GUEST

Four Butler-Passed Hors D'oeuvres:

(2) Selections from Tier One & (2) from Tier Two

One Display

Choice of Salad

Choice of One Entrée from Tier One Wine Offered

During Dinner Service Sparkling Toast

Custom Tiered Wedding Cake Coffee & Tea Service

Five-Hour Premium Full Bar

BEYOND ADORATION

\$400 PER GUEST

Six Butler-Passed Hors D'oeuvres

(2) Selections from Each Tier

Two Displays

Choice of One Salad or Appetizer

Choice of Two Entrées from Tier One or Two

Wine Offered During Dinner Service

Champagne Toast

Custom Tiered Wedding Cake

Coffee & Tea Service

Five-Hour Luxury Full Bar

His & Her Signature Elixirs

BEYOND ALWAYS

\$475 PER GUEST

Eight Butler-Passed Hors D'oeuvres

(2) Selections from Tier One, (3) Selections from Tier Two & Tier Three

One Display & One Action Station

Choice of One Appetizer & One Salad

Choice of Two Entrées from Tier Three or One Duo Plate

Wine Offered During Dinner Service

Champagne Toast

Custom Tiered Wedding Cake

Coffee & Tea Service

Five-Hour Luxury Full Bar

His & Her Signature Elixirs

butler-passed hors d'oeuvres

TIER ONE

Cucumber Cup Feta Tomato Kalamata Olives
Heirloom Tomato, Basil Pesto Mozzarella Skewers
Quinoa Arancini, Roasted Tomato Coulis
Vegetarian Mini Quiche, Roasted Tomato Coulis
Raw Vegetable Shooters, Roasted Beets Hummus, EVOO

TIER TWO

Potato, Cheddar, Croquettes
Crispy Prosciutto, Burrata Mousse, Cantaloupe
Spicy Tuna Cone, Wasabi Mayo
Rice Crisp, Salmon Poke, Ponzu
Vegetarian or Chicken Samosa, Mint Cilantro Chutney

TIER THREE

Mini Lobster Sandwich, Lemon Aioli
Spicy Spanish Gazpacho Shooter, Argentinian Shrimp
Mini Wagyu Slider, Aged Cheddar Onion Jam
Baby Potatoes, Caviar, Chives Creme Fraiche
Homemade Lox, Lemon Scent Marscarpone Cheese Petite Tartine

displays

ARTISINAL CHEESE DISPLAY

Selection of Imported & Domestic Artisan Cheese, Seasonal Fruit Compote

Honey, Roasted Nuts, Grapes, Breads and Crackers

ADD CHARCUTERIE

Additional \$25 per person

Selection of Cured Meats: Salami, Prosciutto, Sopressata, Capicola

Pickled Vegetables, Assorted Olives

GRILLING IN THE GARDEN

Local Farmers Market Veggies, Served with Green Goddess Dressing, Hummus, Olives, Tzatziki,

Couscous and Quinoa Salad, Olive Oils and Warm Pita

THE BRUSCHETTA BAR

Fig Bruschetta with Goat Cheese

Fig Jam and Roasted Red Peppers Prosciutto Bruschetta with Lemon Mascarpone,

Fennel Truffle Oil and Parmesan Tomato Bruschetta with Basil, Extra Virgin Olive Oil, Balsamic Glaze

TASTE OF SOUTHEAST ASIA

Assorted Steamed and Fried Dumplings: Siu Mai, Dim Sum, Bao, Wonton

Pecking Duck Buns, Vegetable Pot Stickers, Chicken Kung Pao

Soy Ginger Sauce, Plum, Hoisin, Tamarind and Scallions

CHILLED SEAFOOD DISPLAYS – MARKET PRICE

Raw Bar | Shrimp | Oysters | Lobster Tails | King Crab Legs | Seasonal Stone Crabs

ADD AN ICE DISPLAY

www.styledice.com

stations

Chef Attendant fee required for all stations, \$215 each. One Chef attendant per 50 guests.

POKE BOWLS

Tuna, Salmon, White Rice, Wakame, Avocado, Mango, Greens Onions
Soybean Spicy Mayo, Ponzu Sauce and Wonton Chips

RISOTTO

Select One Flavor:

Wild Mushrooms, Butternut Squash, Asparagus, or Truffle Preserve
Aboria Rice, White Wine, Parmesan Cheese Served in a Parmesan Well

SHRIMP AND GRITS

Key West Pink Shrimp, Smoked Bacon, Andouille Sausage
Heirloom Tomatoes, Traditional Cajun Spices
Whole Mill Stone Groud Grit, Aged Cheddar Cheese

CARVING STATION

Select Tenderloin or Prime Rib
Horseradish Sauce, Dijon Grain Mustard, Chimichurri, Au Jus
Artisanal Breads, Yukon Gold Potato Mash

BLINI AND CAVIAR - MP

Egg Whites, Red Onion, Fresh Chives, Lemon Wedges, Creme Fraiche

ENHANCEMENT: CHAMPAGNE & ICE LUGE

appetizer, soup and salad

Choice of One

APPETIZERS

Butternut Squash Flan, Pecorino Cheese Fondue, Crispy Pancetta Bites

Grilled Zucchini, Red Beet Hummus, Marinated Chipotle Jumbo Shrimp

Blackened Ahi Tuna Wakame Salad, Tropical Salsa, Micro Sprouts

Florida Snapper Crudo, Marinated Raw Vegetables, Passion Fruit Dressing

Sear Beef Carpaccio, Dejon Aioli, Parmesan Flake, Organic Arugula

SOUPS

FRENCH SERVED

Lobster Bisque with Shrimp Terrine & Chive Cream

Wild Mushroom Truffle Chowder

Roasted Tomato, Italian Sweet Basil Pesto, Focaccia Croutons

SALADS

Heirloom Marinated Tomato, Fresh Neapolitan Burrata, Organic Leaves, Pistachio Crumble, Basil Pesto

Marinated Grilled Asparagus, Blue Cheese Crumble, Curly Endive, Walnut Vinaigrette

Baby Cress, Roasted Beets, Goat Cheese Grape Truffles, Candied Pecans

Watermelon Pearls, Feta Cheese, Baby Leaves, Citrus Mint Dressing

Toasted Caesar, Parmesan Crisps, Classic Dressing, Croutons

entrée

TIER ONE

Frenched Chicken, Vegetable Quinoa Stir-Fry, Charred Cauliflower, Coconut Curry Reduction
Beef Churrasco, Braised Asparagus, Rosemary Tri Color Potato, Green Apple Dijon Relish
Baked Mahi-Mahi Filet, Mash Chipotle Plantain, Carnival Broccoli, Cilantro Tropical Salsa
Garbanzo Estofado, Jasmine Rice, Braised Okra, Thai Curry Sauce

TIER TWO

Braised Lamb Shank, Celeriac Puree, Caramelized Pearls Onion, Rosmary Au Jus
Beef Short Ribs, Eggs Ravioli Pasta, Cabernet Demi-Glace Reduction Parmesan Cheese Flakes
Seared Ahi Tuna, Soba Noodle, Purple Slaw, Citrus Ponzu Sauce
Halibut or Snapper
Wholewheat Cornmill Polenta, Wild Mushroom Truffle Preserve Ragout, Baby Carrots

TIER THREE

Beef Tenderloin Whip Potatoes, Grilled Asparagus, Burgundy Reduction
Aromatic Lamb Loin, Thyme Mashed Potatoes, Black Garlic Wilted Spinach, Age Balsamic Au Jus
Miso Chilean Sea Bass, Brown Rice Pilaf, Bok Choy Cilantro Coco Amino Coulis
Sear Scallops, Lemon Scented Saffron Cous-cous Crispy Pancetta, Seasonal Sprouts
Fresh Truffle Risotto, Champagne, Parmigiano Reggiano Cheese, Gold Leaf

duo entrée

Add \$20 per Person

RECOMMENDED PAIRINGS

Black Angus Medallion, Lobster Tail, Whip Potatoes, Grilled Asparagus, Crispy Pancetta Mushroom Gravy
Frenched Chicken Breast, Faroe Salmon Filet, Saffron Cous-Cous Citrus Beurre' Blanc
Sea Scallops, Beef Churrasco, Champagne Risotto, Vegetable Ratatouille, Green Goodness Citronette

dessert

WEDDING CAKE

included with packages

Cake Artistry Provided by Earth & Sugar

<https://earthandsugar.com/> info@earthandsugar.com

Call to schedule your consultation (561) 225-1260

VIENNESE TABLE

Limoncello Panna Cotta	Banana Rum Raisin Bread Pudding
Double Fudge Chocolate Cake Praline	Tequila- Lime Pie, Salted Caramel Flan
Chocolate Mousse	Strawberry Cheesecake
Carrot Cake	Papaya Parfait, Tropical Salsa GF

\$30 PER PERSON

POPTAILS

DESSERT COCKTAIL - CHOOSE (2) FLAVORS

Blueberry Mojito	Strawberry Rose
Limoncello Mint	Aperol Spritz
Grapefruit Negroni	Jack & Coke
Spicy Watermelon Margarita	Dark & Stormy

\$18 PER PERSON

GELATO CART RENTAL

<https://florida.gelatoeco.com/>

late night snacks

MUNCHIES

Mini Sliders - Onion Confit
Pommes Frites - Truffle Parmesan, Garlic Aioli
Grilled Cheese & Tomato Soup Shooters
Chicken Tenders
Mini Margherita Pizzas
Mini Philly Cheese Steaks
Mole Chicken Tacos

\$15 EACH PER PERSON

bar packages

PREMIUM BAR

Wheatley Vodka, Bacardi Superior Rum, José Cuervo
Tradicional Reposado Tequila
Tanqueray Gin, Maker's Mark Whisky

Wine & Sparkling
Selection of Pinot Noir, Cabernet, Sauvignon Blanc, Chardonnay
Rosé & Benvolio Prosecco

LUXURY BAR

Grey Goose Vodka, Bacardi 8 Rum, Patron Silver Tequila
Bombay Sapphire Gin, Bulleit Bourbon Whiskey
Johnny Walker Black Scotch, Crown Royal Canadian Whiskey

Wine & Champagne
Selection of Pinot Noir, Cabernet, Sauvignon Blanc & Chardonnay
Rosé & Perrier-Jouët Champagne

LUXURY PLUS BAR

Absolut Elyx Vodka, Pyrat Xo Reserve Rum, Volcan De Mi Tierra Cristalino Tequila
Hendrick's Gin, Woodford Reserve Whiskey, Macallan 12 Year Scotch

Wine & Champagne
Selection of Pinot Noir, Cabernet, Sauvignon Blanc & Chardonnay
Rosé & Veuve Cliquot Champagne

ALL BARS INCLUDE

Assorted Imported & Domestic Beers, Soft Beverages, Sparkling Water, Coffee & Tea

rehearsal dinner

Prices are exclusive of 24% service charge and 7% sales tax.

SIMPLY ELEGANT

PLATED APPETIZERS (CHOICE OF 1)

Bibb Lettuce Salad
Heirloom Tomato Shredded Carrots, Red Radishes
Heart of Palm, Champagne Vinaigrette

Heirloom Baked Beets, Romaine Lettuce
Chevre Cheese, Grape Cherry Tomatoes
Balsamic Walnut Dressing

Watermelon, Organic Arugula, Greek Feta Cheese,
Cucumber, Fresh Mint, Balsamic Glaze, Chili Oil

ENTRÉES (CHOICE OF 1)

Pan Seared Mahi, Mashed Black Beans, Cilantro
Chipolte Infused Tropical Salsa

Frenched Chicken Breast, Thyme Scented Ratatouille
Parmesan Polenta

Wild Mushroom Napoleon, Sage Brown Butter
Shaved Parmesan, Truffle Oil, Roasted Butternut Squash

DESSERTS

Valrhona Chocolate Cheesecake Brandied Cherries

Buttermilk Panna Cotta, Blueberry Compote Cinnamon
Oat Streusel

Key Lime Tart, Coconut Meringue Raspberry Foam

\$140 PER GUEST

SIGNATURE ELIXIR

Blood Orange Paloma

PEACE & HAPPINESSS

APPETIZERS

Grilled Endive, Parmesan Shaving, Balsamic Asparagus
Toasted Almonds, Walnut Dressing

Tuscan Kale, Organic Leaves, Pine Nuts, Golden Raisins
Dill Yogurt

Tropical Ceviche, Mahi-Mahi, Cilantro Leche de Tigre
Corn, Sweet Potato, Pickle Red Onion

ENTRÉES (CHOICE OF 1)

Crispy Snapper Fillet, Saffron Cous-cous, Shaved
Fennel, Olive Tapenade Sun-dried Tomato

Short Rib Ravioli, Demi Au Jus, Parmesan Cheese
Sautéed Mushrooms

Grilled Skirt Steak, Roasted Aromatic Fingerling
Potatoes, Asparagus, Black Garlic Chimichurri

DESSERTS

Honey & Vanilla Greek Yogurt Mousse with Aged
Balsamic Berries

Orange Honey Glazed Cake

Vanilla Lavender Rice Pudding

\$150 PER GUEST

SIGNATURE ELIXIR

St. Tropez

beachside rehearsal dinner

Prices are exclusive of 24% service charge and 7% sales tax.

BEACH PARTY

APPETIZERS

Petit Ahi Tuna Poke Bowls
Roasted Beet Salad, Tzatziki, Quinoa Popcorn
Mini Charcuterie Plate, Hummus, Olives

PARILLA GRILL:

Beef Churrasco with Black Garlic Chimichurri
Jerk Chicken with Cilantro Lime Rice
Assorted Chorizo with Artisan Rolls
Marinated Vegetable Display

GELATO BAR

Selection of (3) Gelato Flavors

SAUCES:

Caramel, Hot Fudge Chocolate, and Strawberry

FRUITS:

Strawberries, Bananas Pineapple, Cherries

CONDIMENTS:

Chopped Nuts, Sprinkles Toasted Coconut, M&Ms
Assorted Crushed Candy Bars, Chantilly Cream

\$150 PER GUEST

SIGNATURE ELIXIR

Classic Mojito

NEXT LEVEL \$\$

Tiki Bar & Torches
Tropical Linens Bistro Lighting
Monogrammed Coconut Cocktails
Bonfire (November 1st - April 30th Only)

CLAM BAKE

APPETIZERS

Field Green Salad, Purple Onion, Heirloom Baby Tomato,
Pickled Pepperoncini, Cucumber

Mediterranean Pasta Salad

Sweet Corn Chowder, Potato, Scallions, Espelette Pepper

C L A M B A K E: Family Style

Little Neck Clams, Pink Key West Shrimp
Florida Lobster, Smoked Marbled Potatoes
Roasted Corn, Shellfish Broth
Grilled Vegetables

D E S S E R T

Apple Crisp
Classic Strawberry Shortcake
Oatmeal Dark Chocolate Chip Cookies

\$170 PER GUEST

SIGNATURE ELIXIR

Cranberry Champagne Poptail

INCLUDES

Round Tables
Ivory Linen & Napkins
Garden Chairs
Buffet & Bar Setup

welcome party

Prices are exclusive of 24% service charge and 7% sales tax.

THE BEACHSIDE BONFIRE

SELECTION OF (3) PASSED HORS D' OEUVRES

SLIDER STATION

Sirloin Beef, Roasted Corn Crab Cake, Black Bean Quinoa
Cheddar, Cabbage- Crema, Brioche Rolls, Homemade Potato Chips Pickles, Chipotle Ketchup, Truffle Mayonnaise

POKE BOWLS

Tuna, Salmon, White Rice, Wakame, Avocado, Mango, Green Onions
Soybean Spicy Mayo, Ponzu Sauce and Wonton Chips

S'MORES BAR toast your own!

Assorted Flavored Marshmallows
Graham Crackers
Dark & Milk Chocolates

\$125 PER GUEST

SIGNATURE ELIXIR - MOJITO BAR

Classic, Blueberry, Strawberry, Raspberry & Mango
Lime, Fresh Mint, Club Soda, Assorted White Rums & Simple Syrup

BONFIRE*

Available November 1st to April 30th Only. Not Available During Turtle Nesting Season

\$1,000 FEE INCLUDES ATTENDANT

**May 1st to October 31st: Beachside Welcome Party Permitted without Bonfire, Approved Lighting Required. All outdoor events must end by 10:00pm*

farewell brunch

Prices are exclusive of 24% service charge and 7% sales tax.

FAREWELL BRUNCH INCLUDES:

Freshly Squeezed Florida Orange
Ruby Red Grapefruit and Cranberry Juice
Freshly Brewed Coffee & Selection of Loose Leaf Teas
Lemon, Honey, Half & Half, 2%, and Skim Milk

Breakfast Pastries, Plain & Assorted Bagels
White and Wheat Toast
Gluten- Free Bread Available
Cream Cheese, Butter and Seasonal Preserves

Display of Seasonal Fruits and Berries
Breakfast Cereals and Granola Assortment
Greek and Fruit Yogurts

Lightly Whipped Scrambled Eggs with Chives
Buttermilk Pancakes, Vanilla Maple Cream
Fresh Berries
Applewood Bacon
Breakfast Potato Hash

Oatmeal
Brown Sugar, Golden Raisins
Crushed Almonds

\$50 PER PERSON

ADD-ON ACTION STATION

\$215 Chef Attendant per 50 Guests

EGGS TO ORDER

\$22 PER PERSON

Whole Eggs, Egg Whites, Egg Beaters, Artisan Ham
Applewood Bacon, Smoked Salmon, Sweet Baby Bell
Peppers, Vidalia Onions, Chiles, Asparagus,
Heirloom Tomatoes, Wild Foraged Mushrooms
Spinach Selection of Imported and Domestic Cheeses

MALTED BELGIAN WAFFLES

\$22 PER PERSON

Vanilla Chantilly, Chocolate Ganache, Maple Syrup
Seasonal Berries

ON-THE-GO BREAKFAST

Includes Bottled Juice or Water

BREAKFAST BAGEL

\$22 PER PERSON

Smoked Salmon, Cream Cheese, Sliced Fruit
Plain or Fruit Yogurt, Granola Bar

BREAKFAST SANDWICH

\$26 PER PERSON

Scrambled Eggs, Ham & Gruyere, Sliced Fruit
Granola Bar

resort policies

FOOD & BEVERAGE SERVICE

The Amrit Resorts and Residences is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the State of Florida. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. The Hotel reserves the right to refuse to serve alcohol to any person without proof of age or to anyone based upon inappropriate behavior while on Hotel premises.

SERVICE CHARGE & STAFFING

All catering and banquet charges are subject to applicable 24 % service charge and applicable tax, currently 7 %. Amrit Ocean Resort staffs each event to meet and exceed the expectations of our guest. Your event will be staffed based on the following ratios, if you require additional staffing please contact your Event Manager for pricing. Buffet: 1 server per 30 guests; Plated: 1 server per 20 guests; Station/Bars: 1 attendant per 75 guests.

ENTREE SELECTIONS & ADDITIONAL CHARGES

Buffets: For groups less than twenty guests, a per person surcharge will be added for buffet meal service. Buffet and station pricing is based on 1/2 hours of service, each additional hour added is subject to additional fees, see your catering/conference contact for specifics.

Plated Events: If your group requires a split menu, entrée selections are limited to a maximum of two choices, and the higher price applies to all entrees. The hotel requires that the client produce place cards or tickets identifying the entrée selected by the guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, client is responsible to pay for additional meals.

FIRE HAZARDS

No open flames are permitted inside function room. The use of flames, fireworks, sparklers and sky lanterns in outdoor venues are prohibited.

GUARANTEES

We need your assistance in making your function a success. All event details including, food, beverage and setup needs must be received at least 2 weeks in advance of the first group event. Final guest count is due at least 3 business days in advance. This will be your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. The Resort will prepare for five percent (5%) above the guaranteed number of attendees. Should more guests actually attend than guaranteed, event will be charged for the greater amount plus a 25% production fee.

CONFIRMATION OF SET- UP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

(Continued on the following page).

resort policies

ROOM SETUP & TIME CHANGES

If room setup changes are requested after your meeting or event has been set up as specified on the event banquet event order, a minimum \$150 labor charge will be posted to your account, per occurrence. On the day of your event, if the event start time is delayed more than 30 minutes past the scheduled start time, a minimum of \$150 labor charge will be posted to your account. For social events, a maximum of 6 hours is provided. If an additional hour(s) is requested and permitted by the hotel, a \$500 charge will apply per half hour.

AUDIO VISUAL

A complete range of state-of-the-art audio-visual equipment is available thru Hotel's in-house provider. Hotel requires advance notice of any outside vendor or producer coming onto property and Hotel must approve all vendors and specifications including electrical requirements. The Hotel assigns one or more technicians as the group size warrants, at a fee of \$75.00/hour/technician for a minimum of 5 hours each, who will cooperate with outside contractor to supervise the set- up, operation and breakdown of the production. If additional power is needed your Event Manager will provide additional pricing.

OUTDOOR EVENTS

Outdoor functions will begin no earlier than 7 am and will end no later than 10pm (exceptions must be approved by hotel General Manager). Amplification restrictions will be provided by Event Manager. Use of glassware is prohibited. The Resort will utilize plasticware for all food & beverage service. Booking of outdoor events requires an additional reservation of an indoor "weather back up" space. For all outdoor events, the final weather call will be made three (3) hours prior to the event start time and will be based on the local weather report. For the safety and comfort of all guests and employees, events will be moved indoors in the case of high winds, lightning, extreme temperatures, or other threatening conditions. The final, weather call resides with the Resort. March 1st - October 31st is marine turtle nesting season. All outdoor events along with lighting must conclude by 10pm and in compliance with town ordinances.

VENDOR LIST

Your Catering Manager will provide you with Amrit Oceans list of Preferred Event Professionals; however, you are welcome to utilize your own outside vendor with approval from the Resort. Vendors must sign the Resort's established vendor guidelines, wear provided identification badges and provide certificates of insurance, naming Amrit Ocean Resort as additional insured.

MENU TASTINGS

Complimentary plated dinner menu and wedding cake tastings are offered for events of 100 guests or more. Tastings are based on a maximum of 6 guests total and are hosted Tuesday through Fridays starting at 2pm (based on Chef's availability). Your Catering Manager will schedule the date and confirm the selections to be sampled four to eight weeks prior to the wedding date.

FIRE HAZARDS

No open flames are permitted inside function room. The use of flames, fireworks, sparklers & sky lanterns in outdoor venues are prohibited.

(Continued on the following page).

resort policies

DECORATION & SIGNAGE

Handwritten signage is not permitted and signage will not be allowed in the front lobby or entrance to hotel without prior approval. Signage may be provided by the hotel through your catering/ conference manager. The hotel will not permit the affixing of anything to the walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. The hotel engineering department must service any items that require hanging (applicable fees apply). All displays must conform to applicable Building Code and Fire Ordinances, and should be free standing without attachment to walls, ceilings, or floors. Equipment must be delivered and entered through the Resort's receiving entrance and/ or Security Office.

PARKING

Valet parking is available for all guests. A daily event valet parking fee of \$ 18 per car will be charged to the final bill for outside guests attending the hosted events. No self- parking options are available on site. Vendors are not permitted to utilize valet and should enter through the Resort's service entrance.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your hotel contact.

SHIPMENTS

Please plan for your boxes to arrive no more than 3 days in advance of your function. The initial 200 lbs. is complimentary, the group will be charged \$75 for every 45 lbs. (or fraction of) thereafter. Please refer to drayage and shipping information document for further details.

DELIVERIES

All deliveries must be pre- arranged with Event Manager. Delivery hours are between 9am – 10pm and are made to Hotel's receiving dock, checking in at the Security Office located adjacent to the receiving dock. The party making the delivery must provide any carts or hand trucks necessary for the delivery. Vendors and delivery services not in compliance with Hotel's safety standards will be denied access.



amenities & services

ROUND TABLES AND CHAIRS
ELEGANT FLOOR LENGTH IVORY LINENS AND NAPKINS
DANCE FLOOR AND STAGING
CAKE TABLE AND CAKE CUTTING SERVICE
COMPLIMENTARY SUITE FOR BRIDE & GROOM EVENING OF THE EVENT
WELCOME AMENITY
DISCOUNTED SLEEPING ROOM RATES

CEREMONY FEE - \$5,000.00

Prices are exclusive of 24% service charge and 7% sales tax.

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OCEAN RESORT & RESIDENCES
WELLNESS FOR LIFE

AMRIT OCEAN RESORT 3100 NORTH OCEAN DRIVE SINGER ISLAND-RIVIERA BEACH, FL 33404 | (844) 692-6748