

2021 Wedding Package

CREATED BY EXECUTIVE CHEF HAROL ORTIZ

Food & Beverage Pricing is Subject to 24% Taxable Administrative Charge & 9% Florida Sales Tax

COLONNADE PACKAGE

ONE HOUR COCKTAIL RECEPTION

4 Selections of Butler Passed Hors D'oeuvres

FOUR HOUR DINNER RECEPTION

Three Course Dinner to Include: Salad, Entrée & Custom Design Wedding Cake

Coffee & Tea Service

FIVE HOUR HOSTED DELUXE BAR

Wine Service with Dinner

Champagne Toast

HOTEL TO PROVIDE

Round Table, Sweetheart & Cake Tables and Ballroom Chairs

Specialty Linens: Tablecloths and Napkins – A variety of Colors & Fabrics Sweetheart and Cake Tables

Self & Valet Parking Available

Complimentary One Night Stay for Bride & Groom

COCKTAIL RECEPTION

HORS D'OEUVRES SELECTIONS

Cold Hors D'oeuvres

Sushi Rolls | Variety of Traditional Sushi Rolls Served Pickled Ginger, Soy Sauce & Wasabi
Shrimp Cocktail | Old Bay Steamed Jumbo Shrimp with Classic Cocktail Sauce
Shrimp Ceviche - Marinated Tiny Florida Bay Shrimp Salad in Plantain Shell
Tuna Poke - Marinated Diced Ahi Tuna Salad Topped Fried Quinoa, Micro Greens
Cucumber Cup with Hummus (V) (GF)
Pistachios Wine Marinated Grapes Stuffed With Goat Cheese
Eggplant Tapenade on Crostini
Poached Pear Stilton Tart
Bistro Tartine Oven Dried Tomato, Burrata Mozzarella, Fresh Basil
Compressed Watermelon & Goat Cheese
Smoked Salmon/ Toast Point/ Caviar/ Dill Crème Fraiche

Hot Hors D'oeuvres

French Onion Boule
Quinoa & Zucchini Croquettes | Yogurt Mint Sauce (V) (VG) (GF)
Beef Empanada, Chopotle Aioli
Mojo Glaze Pork Belly, Comfit Skewers, Maple Butter
Beef Wellington, Blue Cheese Sauce
Chicken Cordon Bleu | Honey Mustard
Chicken Sate, Sesame Orange Sauce
Masala Roast Chicken Skewers Yogurt Raita Sauce
Bacon Wrapped New England Sea Scallops, Black Pepper & Maple Butter
Fig & Mascarpone Beggars Purse
Shrimp Tempura, Sweet Chili Sauce
Mediterranean Lamb Lollipop, Mint Yogurt
Chipotle Churrasco Skewer, Chimichurri
Venezuelan Tequeños

Food & Beverage Pricing is Subject to 24% Taxable Administrative Charge & 9% Florida Sales Tax

DISPLAYS ENHANCEMENTS

Fresh Vegetable Table | \$8 per Person

Traditional Crudités Served With Red Pepper Hummus,
Chipotle Aioli & Yogurt Honey Dipping Sauce

Cheese Display | \$10 per Person

Assorted Aged, Soft, Seasonal Cheeses
Served With Dried Fruit, Crackers & Toasted Bread

Mediterranean Table | \$12 per Person

Traditional & Red Pepper Hummus and Baba Ghanoush Served With Mixed Cured Olives, Baby Mozzarella,
Feta Cheese, Halloumi, Tzatziki, Stuffed Grape Leaves, Grilled Artichoke Hearts, Heirloom Carrots,
Pita Chips & Grilled Bread

Antipasto Table \$12 per Person

Grilled Seasonal Vegetables, Cured Meats, Aged Cheeses, Grilled Bread,
Basil Oil & Balsamic Reduction

Baked Brie Cheese En Croute | \$12 per Person

Creamy Brie Cheese Wrapped In Puff Pastry and Baked Till A Golden Brown Finished With Toasted
Almonds and Drizzled With Clover Honey Garnished With Fresh Fruit
Served With Toasted Bread & Crackers

Seafood Table | Market Price

Oysters, Snow Crab Claws, Poached Citrus Shrimp, Smoked Clams, Tuna Tartar,
Ceviche of Local Shrimp & Corvina with Accompaniments

PLATED DINNER

APPETIZERS

Cauliflower Veloute Guava Truffle Brioche Crouton | \$8 per Person

Pumpkin Ravioli Seasonal Julienne Vegetables, Pesto Cream, Age Balsamic Glace | \$9 per Person

Jumbo Lump Crab Tower Salad Mango & Pineapple Chutney, Petit Green | \$10 per Person

Pan Seared Scallops Corn Chowder, Candied Bacon | \$10 per person

FIRST COURSE

Choice of One

Caesar Salad Grilled Romaine, Lemon Zest Ciabatta Croutons, Parmeggiano Reggiano, Caesar Dressing

Colonnade Signature Salad Mixed Greens with Crumbled Orange Scented Goat Cheese, Seasonal Berries, Toasted Almonds, Raspberry Vinaigrette

Wedge Salad Bibb Lettuce Wedge, Heirloom Tomato, Lemon Zest With Grilled Asparagus, Carrot Ribbons, Balsamic Vinaigrette

Baby Spinach Salad Baby Spinach, Gorgonzola Crumbles, Yellow Tomato, Toasted Cashews

Peach Salad Grilled Peach, Baby Arugula, Frizee Lettuce, Crumble Feta Cheese, Pecan Citrus Dressing

Beet Salad Roasted Beets, Petite Mixed Greens, Goat Cheese Crumble, Golden Raisin, Citrus Dressing

Merlot Poached Bartlett Pear Salad Merlot Wine Poached Pear Cambozola Cheese, Toasted Almonds, Herb Roasted Baby Beet Chunks, Organic Petit Field Green, Champagne Dressing

Heirloom Tomato Salad Mozzarella Buffalo & Heirloom Tomato, Baby Arugula, Balsamic Reduction, Fresh Basil, Lemon Vincotto & Extra Virgin Olive Oil

Farmers Salad Mache, Baby Lolla Rosa, Pickled Onion, Cucumber, Castelvetrano Olives, Segmented Oranges and Cojita Cheese

Citrus Salad Frisee and Mesculin Mixed Salad Served With Shaved Fennel, Baby Beets, Avocado, Pommelos, and Toasted Sunflower Seeds

Food & Beverage Pricing is Subject to 24% Taxable Administrative Charge & 9% Florida Sales Tax

SECOND COURSE

Package Price Is Determined By Entrée Selection. If Multiple Entrees Are Selected The Highest Priced Entrée Will Determine Cost Of All Entrees Above. All Entrees Include Fresh Baked Rolls and Sweet Cream Butter and Coffee Service

Herbed Crusted Chicken, Cauliflower Mash, Roasted Asparagus & Sweet Baby Pepper, Lemon Basil Sauce | \$158 per Person

French Cut Chicken, Black Rice Pilaf, Roasted Tomato, Cranberry, Tarragon Sauce | \$162 per Person

Chicken Florentine, Wild Arugula Goat Cheese, Cauliflower Mash | \$164 per Person

Sun Dried Tomato Mahi, Sweet Potato Mash, Roasted Asparagus, Baby Carrots | \$168 per Person

Citrus Salmon Honey Soy Glaze, Red Quinoa Pilaf, Roasted Corn, Papaya Relish | \$172 per Person

Stuffed Filet of Corvina, Lobster Meat, Fennel Reduction & Roasted Vegetables | \$174 per Person

Chilean Seabass, Roasted Carrot Mash, Wild Mushroom Ragout, Saffron Cream Sauce | \$194 per Person

Braised Short Ribs, Garlic Mashed Potatoes, Seasonal Vegetables Port Wine Demi | \$184 per Person

Gorgonzola Encrusted Sirloin, Potato Gratin, Green Beans, Pan Fried Cherry Tomato, Herb Caramelized Shallot Red Wine Demi \$184 per Person

Grilled Filet Mignon, Goat Cheese Mash, Grilled Asparagus & Carrot, Red Wine Demi | \$194 per Person

DUET ENTREES

Herb Roasted Chicken Breast & Aromatic Herb Crust Salmon, Vegetables Wild Rice Dry Cherries, Pesto Beurre Blanc, Red Wine Demi | \$172 per Person

Beef Tenderloin Medallion & Poached Seabass, Herb Roasted Baby Squash, Blue Cheese Polenta Cake, Red Wine Balsamic Demi | \$208 per Person

Grilled Beef Tenderloin & Poach Butter Lobster Tail, Roasted Baby Squash, Roasted Garlic Mash Potatoes, Merlot Rosemary Demi | \$223 per Person

KIDS MENU

3-12 Years of Age Children Only

First Course (Select One):

Fruit Salad
Mixed Green Salad
Pita Chips with Hummus

Main Course (Select One):

Mini Burgers, Plain or Add Cheddar Cheese, Choice of Carrot and Celery Sticks,
Apple Slices or French Fries

Chicken Tenders, Lightly Breaded and Fried Crisp,
Choice of Carrot and Celery Sticks, Apple Slices or French Fries

Goosey Grilled Cheese Sandwich, Whole Wheat Bread, Melted Cheddar Cheese,
Choice of Carrot and Celery Sticks, Apple Slices or French Fries

\$50 per Child

LATE NIGHT BITES & ENHANCEMENTS

Cordials Bar | \$10 per Person

Including Amaretto Di Saronno, Kahlua, (One Hour of Service) Drambuie, B&B, Courvoisier, Frangelico, Tia Maria, Baily's Irish Cream, Jägermeister, Chambord (Attendant Required \$125)

Cappuccino & Espresso Cart Based on Two Hours of Service | \$8.50 per Person

Viennese Display | \$24 per person

Assorted Mini Desserts including Guava Cheesecake, Caramel flan, Mini Tiramisu & Chocolate Dipped Strawberries

** Enhance your Display with Chocolate Fountain Based on Two Hours of Service \$8.50 per Person*

Jumbo Soft Pretzels | \$36 per Dozen

Mini Kobe Beef Sliders | \$60 per Dozen

Media Noche, Plantain Chips | \$60 per Dozen

Mini Cuban Sandwiches, Plantain Chips | \$60 Dozen

Pan Con Bistec, Plantain Chips | \$63 per Dozen

Crispy French Fry Shooters | \$5 per Person

Plantain Nacho Station | \$12 per Person

Plantain Chips, Black Bean Corn Salad, Shredded Jack Cheese, Diced Grilled Lime Chicken Served With Lime Vinaigrette

Flatbread | \$14 per Person

Choose 3: Pepperoni/ Short Rib, Figs, Gorgonzola Cheese, Arugula/ Buffalo Mozzarella/ Pesto Chicken Arugula/ Roasted Vegetable

Cheese & Guava Tequenos | \$35 per Dozen

Churro, Caramel Filled | \$34 per Dozen

Food & Beverage Pricing is Subject to 24% Taxable Administrative Charge & 9% Florida Sales Tax