

Wedding Package

4 BUTLER PASSED HORS'D'OEUVRES

DINNER

(Plated or Buffet)

CHOICE OF TWO ENTREES (CHURRASCO, CHICKEN PICCATA AND MASHED POTATOES AND ASPARAGUS)

More options available from the full menu

WEDDING CAKE

1 SERVER PER 25 GUEST

RENTALS

CHAIRS, TABLES, LINENS, NAPKINS HIGH BOYS, LINENS, PLATES, GLASSES, SILVERWARE GOLD OR SILVER CHARGER PLATES

\$85.00 7% TAX AND 21% SERVICE CHARGE



Wedding Package

ADDITIONAL SERVICES

COFFEE CART FOR 4 HOURS
40-80 guests \$12/guest
80-200 guests \$10.00/guest

\$500.00 - 50 guests \$800.00 - 100 guests

PHOTO BOOTH FOR 3 HOURS \$800.00 360 PHOTO BOOTH FOR 3 HOURS \$1,000.00

> EVENING SNACK (4 SNACKS) \$10.00/BOX - 50 guests \$8.00/BOX - 100 guests

CHAMPAGNE WALL \$10.00 PER GUEST

CHAMPAGNE WELCOME BAR (SPIRAL)
\$ 7.00 (100+ guests)
\$10.00 (50+ guests)

ICE CREAM STATION \$5.00 PER GUEST

SPECIALTY WATER STATION \$3.00 PER GUEST



Wedding Package BAR PACKAGE OPTIONS

PLATINUM

TITO'S VODKA, BACARDI, CASAMIGOS, JW BLACK, JIMMY BEAM, BOMBAY, BEER, RED/WHITE WINE, SODAS, WATER, MIXERS, ICE/NAPKINS/CUPS, GARNISHES

\$45.00 per person

GOLD

MOJITOS, MARGARITAS, MOSCOW MULE, WINE, BEER, SODAS, MIXERS, ICE, NAPKIN, CUPS, GARNISHES

\$40.00 per person

SILVER

HIS & HERS SPECIALTY DRINKS, RED/WHITE WINE, WATER, SODA, ICE, NAPKINS, CUPS, GARNISHES

\$30.00 per person



CATERING MENU

STARTERS

Salad

Freshly Baked Rolls with butter

Main Entrée (choice 2) Two sides from our list

WEDDING CAKE

Buttercream or Naked (of your flavor choice)

Bar / Bar garnishing's (Cups, Napkins, Stirrers, Straws, Sodas (regular coke / diet coke/sprite),

Juices (cranberry, orange, pineapple), ginger ale, tonic water, club soda,

sparkling water, lime, water and Ice)

HORS D'OEUVRES

(Choice of Four) Chicken Cordon Bleu Bites

Gourmet Croquettes

Ceviche

(Mix, Shrimp or White Fish)

Phyllo Shells with Smoked Salmon and Goat Cheese

Crostini Bites

(Smoked Salmon, Prosciutto Ham, Serrano Ham or Vegetables)

Caprese Salad

Risotto Balls

(Chicken, Ham, Cheese or Fish)

Stuffed Tostones

(Shredded Beef, Chicken, Avocado or Shrimp)

-Fried Yuca with Aioli Sauce

-Coconut Shrimp

-Spring Rolls



CATERING MENU

MAIN ENTREE

(Choice of Two)

Pasta Station (Two different pasta and sauces)

Seafood Paella

Campesino Rice

Pork Tenderloin in Tamarind Sauce

**Filet Mignon

*Jumbo Grilled Shrimp

** Whole pork roasted

Picana

Churrasco

Roast Beef (Carving)

** Lamb Chops

** Argentinian Parrilla

Chicken Breast Wrapped With Bacon in Pink Sauce

Chicken Marsala

Chicken Francese

Chicken Piccata

Chicken Marsala

Mahi Mahi

Pork Tenderloin In Tamarind Sauce

Pasta Choice Of Shrimp, Scallops or Chicken

Vegetarian

** Additional \$10/guest

SIDES

(Choice of Two)

Mashed Sweet Potatoes
Mashed Potatoes

Mashed Yuca

White Rice/Black Beans Rice Pilaf

Cilantro Rice

Moro Rice Risotto with Asparagus

Risotto Parmesano Risotto with Mushrooms Grilled Vegetable Medley

Fried Sweet Plantains

\$71.00 per person plus 7% Tax and 15% Service Charge