

Wedding Packages

Amour

- 4 Hours Premium Open Bar
- 4 Passed Hors D'oeuvres
- Champagne Toast
- Chilled Starter
- Choice of Chicken or Vegan Entree
- Wine Service During Dinner
- Wedding Cake (Provided by Earth & Sugar)

\$279

Eros

- 5 Hours Premium Open Bar
- 5 Passed Hors D'oeuvres
- Champagne Toast
- Chilled Starter
- Choice of 2 Pre-Selected Entrees
- Wine Service During Dinner
- Wedding Cake (Provided by Earth & Sugar)

\$309

Agape

- 5 Hours Top Shelf Open Bar
- 6 Passed Hors D'oeuvres
- 1 Food Display
- Champagne Toast
- Chilled Starter
- Choice of 2 pre-selected Entrees or Dual Entree
- Top Tier Wine Service During Dinner
- Wedding Cake (Provided by Earth & Sugar)

\$329

Inclusions: Based on Availability and require Catering Minimums)

Complimentary Suite for the Wedding Night (additional nights available at a discounted rate)

Complimentary Use of Available Hotel Equipment (Tables, Indoor & Outdoor Chairs, Black/White Linen, Dancefloor)

Discount on Lighting/AV through in-house AV Partner Encore

Preferred Rates for Room Block

10% Discount on Spa Services for All Wedding Guests

Complimentary Bridal Room on Event Day

Menu Tasting for up to 4 Guests

Discounted Valet Parking

Discount on Food & Beverage for Rehearsal Dinner, Hospitality Room Snacks and Farewell Brunch

Hors D'oeuvres

Cold

- Burrata Crostini, Heirloom Tomatoes, Balsamic Glaze
- Tuna Tartare Spoons, Avocado, Ponzu
- Ahi Tuna Tartar, Plantain Chips, Jalapeño
- Caribbean Chicken Salad, Butter Tartelette
- Blinis, Crème Fraiche, Tabeko Caviar
- Ceviche Leche de Tigre, Cilantro, Crispy Plantain
- Tomato Bruschetta, Crostini, Basil
- Compressed Watermelon, Jalapeno, Mint
- Charcuterie Cones, Rolled Salami, Sharp Cheese, Olives
- Smoked Salmon, Cucumber, Whipped Cream Cheese
- Crudité Shooter, Hummus
- Shrimp Cocktail, Cocktail Sauce, Lemon
- Tomato Gazpacho, Cucumber Pico, Basil
- Smoked Beef Tenderloin, Crostini, Horseradish Cream
- Lobster Roll, Tarragon Aioli, Bib Lettuce
- Spicy Deviled Eggs, Andouja, Pimento Cheese

Hot

- Chicken Tandoori, Mint Yogurt Sauce
- Falafel Bites, Tahini Sauce
- Mushroom Arancini, Pomodoro
- Mini Spanakopita, Spinach and Feta
- Spanish Tortilla, Paprika Aioli
- Mini Cuban Sandwiches, Roast Pork, Ham, Swiss Cheese
- Lamb Meatballs, Mint Yogurt
- Mini Cuban Croquettes, Manchego & Serrano Ham
- Mini Arepa, Braised Short Rib, Micro Greens
- Chicken Empanadas, Cilantro Lime Aioli
- Spinach & Cheese Empanadas, Cilantro Lime Aioli
- Bacon Wrapped Dates, Goat Cheese Filling
- Mini Tuscan Ratatouille Tarts, Zucchini, Eggplant, Bell Peppers, Tomatoes, Fresh Herbs
- Wagyu Beef Sliders, Onion jam, Jalapeno, Cheddar
- Coconut Shrimp, Sweet Chili Sauce
- Firecracker Shrimp, Dynamite Sauce
- Spicy Tuna, Crispy Rice, Serrano Peppers

Display Options (Agape Package)

Croquettas Etc

*Housemade Croquettes, Ham, Cheese, Bacalhau, Chicken
Mariquitas, Plantain Chips, Cilantro Dipping Sauce
Papa Rellena, Fried Mashed Potato Balls stuffed with Picadillo
Chicken, and Spinach Empanadas*

Mediterranean Table

*Hummus (Classic, Roasted Red Pepper, Garlic)
Baba Ganoush, Tabbouleh
Dolmas (Stuffed Grape Leaves)
Roasted Red Peppers, Artichoke Hearts
Falafel
Tzatziki, Feta Cheese
Pita Bread, Pita Chips, Lavash Crackers
Cucumber Slices, Cherry Tomatoes, Pickled Vegetables*

Slider Station

*Mini Cuban Sandwiches, Roast Pork, Ham, Swiss Cheese, Pickles, and Mustard
Wagyu Beef Sliders, Caramelized Onions, Aged Cheddar, Garlic Aioli
Fried Chicken, Pepperjack Cheese, Housemade Slaw
Fried Cod Sliders, Tartar Sauce, Coleslaw*

Chilled Seafood Display (+30pp)

*Oysters on the Half Shell, Shrimp Cocktail, Lobster Tail
Smoked Salmon, Ceviche (Shrimp, Scallops, Citrus)
Tuna Tartare, Clams, Mussels
Lemon Wedges, Cocktail Sauce, Mignonette Sauce, Horseradish, Hot Sauce
Seaweed Salad*



Sushi Display (Additional \$15 per person) - Based on 4 pieces per person, Select 4 options

<i>California Roll</i>	<i>Philadelphia Roll (Salmon, Cream Cheese, and Cucumber)</i>
<i>Spicy Tuna Roll</i>	<i>Crunchy Roll (Tempura Shrimp, Avocado, and Crispy Toppings)</i>
<i>Dragon Roll (Eel, Avocado, and Cucumber)</i>	<i>Caterpillar Roll (Eel, Cucumber, and Avocado)</i>
<i>Rainbow Roll (Tuna, Salmon, Shrimp, and Avocado)</i>	<i>Nigiri (Tuna, Salmon, and Shrimp)</i>
<i>Vegetable Roll (Cucumber, Avocado, and Carrot)</i>	<i>Sashimi (Assorted Tuna, Salmon, and Yellowtail)</i>
<i>Shrimp Tempura Roll</i>	

Cheese & Charcuterie

<i>Artisanal Cheese Display</i>	
<i>Assorted Imported and Domestic Hard, Semi Soft and Soft Cheeses</i>	<i>Cured Meats including Prosciutto, Soppressata, Salami, Chorizo</i>
<i>Artisan Crackers, Assorted Crusty Breads, Rustic Sourdough Crostini</i>	<i>Marinated Olives, Pickled Guindilla Peppers</i>
<i>Fig Preserves, Apricot Jam, Honeycomb</i>	<i>Romesco Sauce</i>
<i>Fresh Grapes, Dried Apricots</i>	<i>Sliced Baguette, Artisan Crackers</i>
<i>Candied Pecans, Assorted Nuts</i>	<i>Quince Paste, Fresh Figs, and Spiced Marcona Almonds</i>

Carving Station (pick 1)

<i>Peruvian Roasted Chicken, Marinated in Aji Amarillo, Spicy Rocoto Cream Sauce</i>
<i>Cedar-Planked Atlantic Salmon, Honey Dijon Glaze, Lemon Dill Cream, Charred Lemon Wedges</i>
<i>Whole Roasted Cauliflower, Glazed with Tahini, Pomegranate Molasses, Herbed Couscous</i>
<i>Guava-Glazed Spiral Ham, Pineapple-Habanero Relish, Sweet Hawaiian Rolls</i>
<i>Beef Wellington, Truffle Demi-Glace</i>
<i>Herb-Crusted Prime Rib, Horseradish Cream, Cabernet Reduction</i>
<i>Citrus-Marinaded Mojo Pork Shoulder, Pickled Red Onions, Warm Cuban Bread</i>
<i>Modern Day Pig in a Blanket, All Beef Hot Dog in Puff Pastry Assortment of Mustards, Regular and Curry Ketchup</i>

***** We are also happy to customize a station for you based on your particular preferences and style***

Salad Course:

Greek Salad, Feta, Kalamata Olives, Cucumber, Red Onion

Arugula & Citrus Salad, Orange & Grapefruit Segments, Shaved Parmesan, Toasted Almonds, Red Onion, Lemon Vinaigrette

Mixed Greens, Fresh Raspberries, Goat Cheese, Candied Pecans, Champagne Vinaigrette

Baby Kale, Winter Squash, Pomegranate, Toasted Almonds, and Lemon Vinaigrette

Little Gem Wedge Salad, Cherry Tomatoes, Pickled Onions, Tahini Ranch

Stracciatella, Heirloom Tomatoes, Seasonal Fruit, Basil, Maldon Sea Salt

Kale Caesar Salad, Crispy Kale, Parmesan Dressing, Housemade Croutons, Anchovies

Chicken Entrée

Grilled Za'atar Chicken, Couscous, Harissa, Preserved Lemon

Roasted Airline Chicken, Herb Fingerling Potatoes, French Beans, Lemon Beurre Blanc

Chicken Milanese, Arugula, Lemon Confit, Shaved Parmesan, Potato Wedges

Butter-Basted Roast Chicken, Crispy Chicken Breast, Garlic Herb Butter, Parmesan Polenta, Charred Broccolini, Rich Pan Jus

Chicken Breast Stuffed with Spinach, Sun-Dried Tomatoes, and Goat Cheese, Wild Mushroom Risotto, Sautéed Green Beans, Red Wine Reduction

Seafood Entrée

Grilled Branzino, Olive Tapenade, Charred Vegetables, Creamy Mashed Potatoes

Lobster Risotto, Saffron and Parmesan

Scottish Roasted Salmon, Sweet Potato Mash, Garlic Broccolini

Seared Scallops, Pearled Couscous, Sautéed Spinach, Celery Root Puree

Miso Black Cod, Braised Daikon, Bok Choy, Sticky Rice

Meat Entrée

Herb-Crusted Lamb Chops, Garlic Yogurt and Roasted Potatoes

Filet Mignon, Truffle Mashed Potatoes, Crispy Brussel Sprouts, Red Wine Jus

Braised Beef Short Ribs, Madeira Reduction, Potato Purée

Roasted Pork Tenderloin, Creamy Garlic Polenta, Roasted Brussel Sprouts, Pickled Onions Peruvian Lomo Saltado, Cilantro Lime Rice, Peppers, Sweet Plantains

Dual Entrée

Lobster Tail & Filet Mignon, Truffle Mashed Potatoes, Grilled Broccolini

Grilled Prawns & Lamb Chops, Mushroom Risotto, Gremolata

Roasted Salmon & Filet Mignon, Garlic Mashed Potatoes, Grilled Asparagus

Lobster Risotto & Filet Mignon, Parmesan Cream

Wagyu Beef & Giant Prawns, Truffle Mashed Potatoes, Grilled Broccolini

Scallop Risotto & Wagyu Beef, Beef Jus

Vegan Entrée

Stuffed Eggplant, Tomatoes, Pine Nuts, and Mint Yogurt

Thick slices of Roasted Cauliflower, Tahini Sauce, Pomegranate Seeds, Couscous

Wild Mushroom Risotto, Black Truffle Oil and Vegan Parmesan

Vegetable Paella, Saffron, Bell Peppers, Peas, Artichokes, Tomatoes, Vegetable Broth, Lemon Wedges