

## **The South Florida Contemporary Wedding Package**

### **Four Hour Open Bar**

Club Brand Liquors, Domestic Beers and House Wines,  
Soft Drinks, Mineral Waters and Juices.

### **“Sixteen Foot” Tapas Station**

Selection of Small Ethnic Dishes to Include:

Char-Grilled Asparagus with Shaved Reggiano  
Chorizo Sausage, Roasted Peppers and Almonds  
Grilled Shrimp, Citrus Segments and Fennel Salad  
Artichokes and Split Tomatoes with EVO and Aged Balsamic  
Grilled Chicken with Fresh Basil, Wild Mushrooms and Marsala Wine  
Wood Roasted Imported Olives with Shaved Parmesan

### **Chef Attended Fusion Action Stations**

#### **Tiered and Displayed Salad Station**

##### **Caesar Salad**

Parmesan Cheese, Stone Baked Croutons and Cracked Black Pepper  
Grilled Chicken and Gulf Shores Shrimp

##### **Mezzaluna Salad**

“Chopped” Greens, Gorgonzola, Cucumber, Olives and Tomato  
Tuscan Balsamic Vinaigrette

##### **Red Box Wok Station**

Displayed with Chinese “To Go” Boxes and Chopsticks  
Szechuan Beef with Snow Peas and Spouts  
Cashew Chicken with Oriental Vegetables  
Vegetable Stir – Fried Rice  
Hoisen Orange Sauce

**Sliders and Fries**

Served with Appropriate Condiments

**Slider Station**

Bite – Size Hamburgers  
Tuna Burgers  
Spicy Buffalo Chicken Sandwiches

**French Fries Station**

“Straight Up” Fries with Sea Salt  
Parmesan – Truffle Fries  
Sweet Potato Fries

**Stuffed Mushroom Bar**

Warm Large Mushroom Caps Sauteed with White Wine and Fresh Herbs to Order:  
Topped with Creamed Spinach, Escargot in Garlic Butter and  
Seafood Au Gratin

**Lamb “Martinis”**

Grilled Baby Lamb Chop in a Martini Glass Served  
with Cauliflower Mash Potato and Mint Jus

**Cedar Plank Salmon**

Side of Salmon Roasted and Sliced on an Apple Smoked Cedar Plank  
Glazed with a Pommery-Honey Sauce

**Gnudi Bar**

Asiago Gnudi:  
Brown Butter, Reggiano, Pancetta Cracklings, Lemon Brulee

Spinach Gnudi  
Shiitake Mushroom, Shallots, Olive Oil and Lemon

Served with Sliced French Bread

## **Dessert**

Traditional Sparkling Toast

Traditional Wedding Cake, Prepared by Our Award Winning Pastry Chef  
Butter Cream Icing  
Choice of Flavored Filling

Freshly Brewed Columbian Coffee  
Regular and Decaffeinated  
Selection of Teas

### **The Viennese Table**

(Additional \$5.00 per person)

Seasonal Sliced Fruit Display

Assorted Individual Desserts to Include:

Key Lime Tart  
Chocolate Truffle Cake  
Fresh Fruit Tortes  
Oreo Crumb Tart  
Pineapple Spiced Cake  
Chocolate Mocha Tiramisu  
Miniature Cheese Cake

**Package Price \$95.00++ (20% Service Charge and 6.5% Tax)**

**Valet \$3.00 per car , Ceremony Fee @\$500.00**