Waterfront Weddings

FIU | Kovens Conference Center
Florida International University
3000 NE 151st Street | North Miami, FL 33181 | kovens.fiu.edu
Package Details

5-hour rental of our stunning Bayview Ballroom and our Grand Terrace with breathtaking views of Biscayne Bay

Choose between our Ideal OR Stations Menu Options

Complimentary Champagne Toast

Complimentary Cake-Cutting Service

Complimentary Hospitality Suite for Wedding Party

72” Round Tables with White, Black or Ivory Floor Length Linens and Napkins

Classic Chiavari Chairs with Colored Cushions

Cocktail Tables with White, Black, or Ivory Linens & Colored Sashes

Spacious Dance Floor (21' x 21') and Staging with Complimentary Setup

Dedicated Event Manager

Liability Insurance Coverage

Dedicated Event Parking for all guests

Guests will need to pre-register their vehicles. A link will be provided in advance and be made available on the day of the event. Any unregistered vehicles are at risk for being ticketed

All Food and Beverage prices are subject to 20% service charge and sales tax Based on a minimum of 100 guests.
Hors D’Oeuvres

Please select (4) of the following options. Your selection of hors d’oeuvres will be presented and served to your guests on silver trays decorated with an array of fresh herbs and flowers.

Walnut Crusted Chicken Tenders with Basil Aioli
Homemade Sweet and Sour Meatballs
Teriyaki Chicken Pot Stickers with Jalapeño Soy or Sweet & Sour Sauce
Jerk Chicken Skewers
Curry Chicken Lettuce Wraps
Coconut Crusted Chicken Tenders with Honey Mustard Dressing
Boneless Buffalo Chicken Wings with Blue Cheese Dressing
Fried Macaroni and Cheese
Franks en Croute with Spicy Mustard
Cuban Ham Croquettes
Cheeseburger Sliders
Miniature Jamaican Meat Patties
Jalapeño Poppers with Raspberry Jelly

Petite Quiche including Vegetable & Lorraine
Spanakopita filled with Spinach and Feta Cheese, drizzled with Balsamic Syrup
Fried Mariquita with Garlic Dipping Sauce
Seafood Stuffed Mushrooms
Crab and Brie Phyllo Cups
Ahi Seared Tuna on Wonton Crisp
Cocktail Egg Rolls served with Teriyaki Dipping Sauce
Jumbo Gulf Shrimp with Homemade Cocktail Sauce-additional fees apply
Colossal Coconut Fried Shrimp with Sweet and Sour Sauce-additional fees apply
Key West Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli-additional fees apply

All Food and Beverage prices are subject to 20% service charge and sales tax. Based on a minimum of 100 guests.
Cold Display
Included with our hors d’oeuvres selection, enjoy a complimentary display of appetizers served with fresh herbs and flowers.

Complimentary Dishes
Crudités with Garden Fresh Vegetables Display and Homemade Ranch Dressing
Homemade Bruschetta with Toasted French Baguette

Additional Dishes
Domestic and Artisanal Cheese Display with Fresh Fruit Garnish and Assorted Crackers - additional fees apply
Charcuterie Display to include Prosciutto, Genoa Salami, Capicola, Mortadella, Marinated Mozzarella, Provolone and an Assortment of Grilled Seasonal Vegetables to include Zucchini, Yellow Squash, Red Onions, Tri-Colored Peppers and Sliced Portabella Mushrooms, finished with Extra Virgin Olive Oil and Aged Balsamic Vinegar - additional fees apply

Salad Selection
Please select (1) of the following options.

Garden Salad with Fresh Tomatoes, Cucumbers, and Olives served with Homemade Vinaigrette Dressing
Sweet Baby Greens with Cherry Tomatoes, Walnuts, & Dried Cranberries with Balsamic Citrus Vinaigrette
Classic Caesar Salad with Garlic Croutons & Parmesan Cheese
Spring Mixed Greens with Grilled Pears, Roasted Grape Tomatoes and Pickled Red Onions served with Balsamic Vinaigrette
Greek Salad with Fresh Romaine Lettuce topped with Tomatoes, Cucumber, Red Onion, Green Pepper, Olives, and Crumbled Feta Cheese and Vinaigrette Dressing
**Dinner Entrée Selections**

Please select (1) of the following options. Entrées include Freshly Baked Bread & Butter, Coffee & Tea Service.

- **Succulent Slow Roasted Chicken**
  served with Garlic Parsley Potatoes and Sautééed Fresh Vegetables

- **Sun Valley Chicken**
  sautéed with Artichoke Hearts, Spinach and Balsamic Glazed Tomatoes, served with Rice Pilaf and Roasted Vegetables

- **Sautéed Chicken in a Sweet Mushroom & Marsala Wine Sauce**
  served with Pasta and Roasted Mediterranean Vegetables

- **Chicken Françoise**
  sautéed in a Lemon Butter Sauce, served with Garlic Mashed Potatoes and Broccoli Florets

- **Slow Cooked Jerk Chicken**
  served with Pigeon Peas & Rice and Garlic Green Beans

- **Tropical Chicken**
  slow simmered in fruit juices, and served with Coconut Rice, Fried Plantains and a Medley of Okra, Squash, Zucchini and Grilled Pineapple

- **Teriyaki Chicken Breast**
  served with Wasabi Mashed Potatoes and Baby Bok Choy

- **Churrasco Steak with Sautééed Onions & Chimi-Churi Sauce**
  Paired with Black Beans, White Rice, & Plantains; OR paired with Homemade Mashed Potatoes & Green Bean Bundles

- **Grilled Mahi-Mahi with Mango Fruit Chutney**
  served with Rice Pilaf and Garden Fresh Vegetables

- **Cedar Plank Atlantic Salmon with a Sweet and Spicy Mustard Glaze**
  served with Wild Mushroom Rice Pilaf and Grilled Assorted Vegetables - **additional fees apply**

- **Macadamia Nut Crusted Grouper with a Rum Butter Beurre Blanc**
  served over Rice Pilaf, accompanied by Sautééed Green Beans - **additional fees apply**

- **Boneless Prime Rib with Au Jus**
  served with Roasted Potatoes and Grilled Asparagus - **additional fees apply**

- **Grilled New York Strip Steak**
  served with Twice Baked Potato and Sautéed Spinach & Mushrooms - **additional fees apply**

- **Spring Chicken Breast stuffed with Spinach and Ricotta**
  served with Wild Rice and Broccoli - **additional fees apply**

*The following items can be added to enhance any of the selected menus.*

- **Intermezzo**
  Lemon Sorbet - **additional fees apply**

- **Entrée Additions**
  Grilled Shrimp Skewer - **additional fees apply**

- **Dual Entrée**
  Choice of two entrees on one plate - **additional fees apply**

- **Jumbo Lump Crab Cake - Market Price**

- **Lobster Tail**

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Dessert

Our staff will do the honors of cutting and serving your Cake.

*Additional Dessert Options are Available

Beverages/Bar

Four Hour Assorted Beer & Wine Bar

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken

House Wines to include Red and White Wines

Assorted Sodas

Four Hour Full Open Bar

A Full Open Bar to include Tito’s Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bombay Sapphire Gin, Jack Daniels Whisky, Dewars White Label Whiskey, Johnnie Walker Black, Hennessy Cognac, Jose Cuervo Tequila

Assorted Mixers, Juices and Bar Fruits

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken

House Wines to include Red and White Wines

Assorted Sodas

Pricing

with Beer & Wine Open Bar

Call for Pricing

with Full Open Bar

Call for Pricing
**Stations Menu**

**Hors D ’Oeuvres**

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Based on a minimum of 100 guests.
Cold Display
Included with our hors d’oeuvres selection, enjoy a complimentary display of appetizers served with fresh herbs and flowers.

Complimentary Dishes
- Crudités with Garden Fresh Vegetables Display and Homemade Ranch Dressing
- Homemade Bruschetta with Toasted French Baguette

Additional Dishes
- Domestic and Artisanal Cheese Display with Fresh Fruit Garnish and Assorted Crackers - additional fees apply
- Charcutier Display to include Prosciutto, Genoa Salami, Capicola, Mortadella, Marinated Mozzarella, Provolone and an Assortment of Grilled Seasonal Vegetables to include Zucchini, Yellow Squash, Red Onions, Tri-Colored Peppers and Sliced Portabella Mushrooms, finished with Extra Virgin Olive Oil and Aged Balsamic Vinegar - additional fees apply

Salad Station
Please select (1) of the following options.
Includes freshly baked dinner rolls
- Garden Salad with Fresh Tomatoes, Cucumbers, and Olives served with Homemade Vinaigrette Dressing
- Classic Caesar Salad with Homemade Garlic Croutons & Parmesan Cheese
Dinner Stations Selections

Please select (3) of the following options.

**Carving Station**

*Please select (2) of the following options; Served with Assorted Rolls and Butter*
- Roast Boneless Breast of Turkey with Cranberry Aioli
- Island Spiced Pork Loin with Mango and Papaya Relish
- Bourbon Glazed Ham with Stone Ground Mustard
- Prime Rib with Horseradish Cream, Whole Grain Mustard and Au Jus
- Angus Tenderloin of Beef with Horseradish Cream and Gorgonzola Cream

*Served additional fees apply*

**Smashed Potato Station**

Create your Own Mashed Potato Cocktail with Whipped Sweet Potatoes and Garlic Mashed Potatoes served with your choice of toppings to include:
- Shredded Cheddar Cheese, Bacon, Chives, Sour Cream and Whipped Butter

**Pasta Station**

Made to order with your choice of (2) Pastas to include Ziti, Bowtie, Fusilli, Rigatoni, Fettuccini, Spaghetti, and Penne
- Your choice of (3) Sauces to include Alfredo, Marinara, a la Vodka, Tomato Basil, and Garlic & Oil
- Toppings to include: Grilled Chicken, Mushrooms, Peppers, Onions, Broccoli, Peas, etc.
- Served with Homemade Garlic Rolls and Parmesan Cheese

**Oriental Station**

Cocktail Egg Rolls with Teriyaki and Sweet & Sour Dipping Sauce
- Teriyaki Chicken Potstickers with Jalapeño Soy Sauce
- Honey Garlic Chicken sautéed in Orange-Soy Marinade
- Beef Stir-fry with Snow Peas, Broccoli Floret, and Edamame
- House Special Fried Rice

**All American Station**

Miniature Cheeseburger Sliders
- Homemade Chicken Tenders with Barbeque and Honey Mustard Sauce
- Homemade Macaroni and Cheese
- Beer Battered Onion Rings with Honey Mustard Dipping Sauce
- French Fries with Ketchup

**Assorted Flatbread Station**

Assorted Miniature Pizzas, served on a baking stone to include:
- Fresh Tomato, Mozzarella, & Basil; Spinach, Feta, and Olives;
- Sausage & Cheese; Pepperoni & Cheese; Mushrooms, & Roasted Tomato

**Taco Station**

Tri-Colored Tortilla Chips with Homemade Salsa
- Warm Flour Tortillas and Taco Shells
- Seasoned Ground Beef and Pulled Chicken
- Grilled Mahi Mahi or Grilled Jumbo Shrimp
- Assorted toppings to include: Lettuce, Tomato, Sour Cream, Guacamole and Shredded Cheese

**Fajita Station**

Tri-colored Tortilla Chips with Homemade Salsa, Warm Flour Tortillas
- Seasoned Sliced Beef and Sliced Chicken Breed sautéed with Onions and Peppers
- Assorted toppings to include: Lettuce, Tomato, Sour Cream, Guacamole and Shredded Cheese
- Mexican Rice and Refried or Black Beans

**Churrascaria Station**

Seasoned Churrasco Steak
- Tender Chicken Breast Grilled Golden Brown
- Argentinian Style Sausage seasoned with Herbs and Spices
- Marinated Lamb Kabobs grilled with Seasoned Vegetables
- Classic Rice Pliaf cooked in Seasoned Broth
- Grilled Vegetables

**Ice Cream Sundae Bar**

Chocolate and Vanilla Ice Creams
- Assorted toppings to include
- Chocolate Fudge Sauce, Caramel, Sprinkles, Cookie Crumbles, Candy Pieces, Whipped Cream and Cherries

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Based on a minimum of 100 guests.
Dessert
Our staff will do the honors of cutting and serving your Cake.
*Additional Dessert Options are Available

Beverages/Bar

Four Hour Full Open Bar
A Full Open Bar to include Tito’s Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bombay Sapphire Gin, Jack Daniels Whisky, Dewars White Label Whiskey, Johnnie Walker Black, Hennessy Cognac, Jose Cuervo Tequila
Assorted Mixers, Juices and Bar Fruits
Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken
House Wines to include Red and White Wines
Assorted Sodas

Four Hour Assorted Beer & Wine Bar
Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken
House Wines to include Red and White Wines
Assorted Sodas

Pricing

with Beer & Wine Open Bar
Call for Pricing
with Full Open Bar
Call for Pricing
Add an Additional Station
Call for Pricing

All Food and Beverage prices are subject to 20% service charge and sales tax Based on a minimum of 100 guests.
Waterfront Ceremony

Ceremony Fee
Waterfront Ceremony on our Terrace 180° with private views of Biscayne Bay. Includes a customized canopy draped with your choice of coordinated colored fabrics.

$750.00

Décor Options
Chairs
White Folding Chairs $4.00 each
Chiavari Chairs $6.50 each
(Selection of colors available)

Additional Items
White Organza Drapes for Aisle Entrance $200
Canopy Floral Décor Starting at $350
Microphone for Ceremony $350
Deposit and Payment
A non-refundable deposit in the amount of $1,000.00 or 20% (whichever is greater) and a signed contract agreement secures your date and space. All prices and details are subject to change without receipt or deposit and signed contract agreement. A customized payment plan will be established before contract is signed.

Ballroom Rental
Ballroom rental is for five hours with three hours set-up time prior to event and one hour breakdown after. All events must end by time specified on contract or by 12AM, whichever is earlier. Requests to exceed the 12AM time limit must be approved in advance and will incur an additional $500.00 per hour rental to be paid in advance (additional Catering fees will apply). An additional fee of $1000.00 will be charged for holiday weekends. If you need additional time over the 9 hour total time, it will be $500 per hour for additional setup, event time, or teardown.
Catering and Food & Beverage

Food and beverage services are for four consecutive hours beginning with the cocktail hour with bar services finishing one hour prior to the event end time as per University Policy.

A complimentary tasting will be provided for two guests. Please speak with your Event Manager for more details and scheduling.

Special meals for children and young adults are available upon request. We can also provide special meals for Vegetarians, Gluten-Free guests, Kosher guests, and guests with other dietary restrictions. Coordinate with your event manager the exact number of special meals that are required at least 2 weeks prior to the event date. You must provide menu-table breakdown indicating which special meal was ordered for which guest.

Our catering partner offers vendor meals. Coordinate with your Event Manager at least 2 weeks prior to event date.

No outside alcohol allowed. We will purchase any special request items in addition to the hosted bar quoted on an individual basis.

Our preferred catering partner provides all food and beverage services. However, if you wish to provide your own caterer you must select from the approved FIU list or a caterer of your choosing that must have liability insurance. You will have to pay additional fees. Please speak with your Event Manager pertaining additional information.
Décor and Vendors

We provide décor items for the tables and chairs. Pricing is available for additional décor and upgrades for the reception and ceremony. You may also provide additional décor for the centerpieces. We do not provide any additional vendor services like photography, DJs, or wedding cakes. You may bring your own vendors. We require that vendors employed by you must carry full general liability insurance.

Your vendors may have access three hours prior to the event start time. They will have an hour only at the end of the event to remove their items, any additional time after the event is subject to a fee of $500 per hour. One week prior to your event, you will be asked to provide a contact list of all vendors to your event manager in the event that there are any changes in the loading dock schedule.

Ceremony

Pricing for an on-site ceremony begins at $750. Additional fees may apply including chair and décor options. In the event of inclement weather, there is an alternate space indoors that can be used for the ceremony. A time will be designated for the day of your event in which a decision must be made as to which location the ceremony will take place. There are no additional fees to have a rehearsal. A one-hour rehearsal (based upon ballroom availability) is included in your package; arrangements should be made with your Event Manager. Your Officiant or Wedding Coordinator/Planner should run through your wedding rehearsal for you.

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