WATERFRONT WEDDINGS
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

Private Menu Tasting prior to Wedding day (up to 2 people)
Three-tier Buttercream Cake with Tasting (up to 6 flavors)
Complimentary Champagne Toast
Complimentary Cake-Cutting Service
Complimentary Hospitality Suite for Wedding Party
72” Round Tables with White or Ivory Long Length Linens
Choice of Gold or Silver Acrylic Charger Plates
Classic Chiavari Chairs with Colored Cushions
Cocktail Tables with White Spandex and Uplight
Spacious Dance Floor (21’ x 21’)
10 Colored Uplights around Ballroom
Dedicated Event Manager
Liability Insurance Coverage
Dedicated Event Parking for all guests

(Guests will need to pre-register their vehicles via event link provided)

Partnership with Local Hotels for Special Rates (Get Ready Rooms and/or Room Blocks)

All Food and Beverage are subject to 20% Service Charge and Sales Tax based on minimum of 100 guests.
Ideal Menu

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
Jalapeño Poppers with Raspberry Jelly

Petite Quiche including Vegetable & Lorraine
Spanakopita filled with Spinach and Feta Cheese with Balsamic Drizzle
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
Add $8.50 per person
Colossal Coconut Fried Shrimp with Sweet and Sour Sauce
Add $8.50 per person
Key West Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli
Add $8.50 per person

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**Ideal Menu**

**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
  - Add $6.50 per person

- 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
  - Add $15.00 per person

**Salad Selection**

*Please select (1) of the following options.*

- Garden Salad with Fresh Tomatoes, Cucumbers, and Olives served with Homemade Vinaigrette Dressing

- Classic Caesar Salad with Garlic Croutons & Parmesan Cheese

- Greek Salad with Fresh Romaine Lettuce topped with Tomatoes, Cucumber, Red Onion, Green Pepper, Olives, and Crumbled Feta Cheese and Vinaigrette Dressing

- Sweet Baby Greens with Cherry Tomatoes, Walnuts, & Dried Cranberries with Balsamic Citrus Vinaigrette

- Spring Mixed Greens with Grilled Pears, Roasted Grape Tomatoes and Pickled Red Onions served with Balsamic Vinaigrette

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Ideal Menu

Dinner Entree Selection

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 Sautéed 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 Mash Potato 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
  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 Sautéed 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
  Add $11.00 per person
- Macadamia Nut Crusted Grouper with a Rum Butter Beurre Blanc
  Served over Rice Pilaf, accompanied by Sautéed Green Beans
  Add $15.50 per person
- Boneless Prime Rib with Au Jus
  Served with Roasted Potatoes and Grilled Asparagus
  Add $11.00 per person
- Grilled New York Strip Steak
  Served with Twice Baked Potato and Sautéed Spinach & Mushrooms
  Add $15.50 per person
- Spring Chicken Breast stuffed with Spinach and Ricotta
  Served with Wild Rice and Broccoli
  Add $11.00 per person

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Ideal Menu

Dessert

Three Tier Buttercream Cake by Sweet Guilt
Tasting available up to (6) six flavors
Complimentary Boxed Anniversary Cake
Our staff will do the honors of cutting and serving your Cake.
*Additional Dessert Options are Available

Beverages/Bar

Four Hour Beer & Wine Bar $116.50 per person
Domestic Beer & Imported Beer to include Budweiser, Bud Light, Corona and Heineken
House Wines to include Red and White Wines
Assorted Sodas

Four Hour Full Open Bar $132.00 per person
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, Hennessey Cognac, Jose Cuervo Tequila
Assorted Mixers, Juices and Fruits
Domestic Beer & Imported Beer to include Budweiser, Bud Light, Corona and Heineken House
Wines to include Red and White Wines
Assorted Sodas

Flowers as pictured are NOT included

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Stations Menu

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Cold Display

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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
  - Add $6.50 per person

- 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
  - Add $15.00 per person

Salad Selection

*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 Garlic Croutons & Parmesan Cheese

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Stations Menu

Dinner Stations Selection

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

Add ons:
Prime Rib with Horseradish Cream, Whole Grain Mustard and Au Jus
Add $21 Per Person
Angus Tenderloin of Beef with Horseradish Cream and Gorgonzola Cream Sauce
Add $21 Per Person

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

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Stations Menu

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 (add $3.00 per person)
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 Breast 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 - add $27.50 per person
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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Dessert

Three Tier Buttercream Cake by Sweet Guilt
   Tasting available up to (6) six flavors
   Complimentary Boxed Anniversary Cake
   Our staff will do the honors of cutting and serving your Cake.
   *Additional Dessert Options are Available

Beverages/Bar

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Waterfront Ceremony

Ceremony Fee $750.00

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

Décor Options

Chairs

Chiavari Chairs ($5.25 each)
(Selection of colors available)
Ghost Chairs ($7.50 each)

Additional Items

White Organza Drapes for Aisle Entrance ($200.00)
Canopy Floral Décor Starting at $350.00
Microphone for Ceremony $350.00

Flowers as pictured are NOT included

All Food and Beverage are subject to 20% Service Charge and Sales Tax based on minimum of 100 guests.
Décor Packages

Flowers Décor Package

$2,200.00

10 Centerpieces by Afrodita Events
- Dozen White/Ivory Roses + Greenery
- Combination of 5 Low and 5 High
- Choice of Gold, Silver or Glass Vases
- Delivery and Set Up

add $450.00

Personal Flowers - Ceremony on-site only
- Bride Bouquet
- Groom Boutonniere
- Maid of Honor Small Bouquet
- Best Man Boutonniere
- White/Ivory Roses + Greenery

Ultimate Décor Package

$3,500.00

10 Centerpieces by Afrodita Events
- Dozen White/Ivory Roses + Greenery
- Combination of 5 Low and 5 High
- Choice of Gold, Silver or Glass Vases
- Delivery and Set Up
- Upgraded Premium Linens and Napkins
- Full Ceiling Draping

Memorable Décor Package

$3,850.00

10 Centerpieces by Afrodita Events
- Dozen White/Ivory Roses + Greenery
- Combination of 5 Low and 5 High
- Choice of Gold, Silver or Glass Vases
- Delivery and Set Up
- Upgraded Premium Linens and Napkins
- Couture Linen for Sweetheart and Cake Table
- Upgrade Glass Charger Plates
  - Beaded: Gold, Silver, Clear
  - Trim: Gold, Silver, Black, Rose Gold
- Full Ceiling Draping with String Lights

Prices above are based on 100 guest, additional fee will be incurred for larger weddings
Want to upgrade to Premium Linens only? Ask us about additional price per person

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Décor Enhancements

Couples Stage Décor $450.00
White Draping behind Stage
Colored Uplights accenting Stage
Organza Overlay for Couple’s Table

Linens, Drapery & Lighting
Colored Napkins $1.25 each
Organza Overlay Starts at $18.00 each
Solid Color Tablecloth Starts at $33.00 each
White Pipe & Drape in front of Kitchen Starts at $455
White Vinyl Dancefloor Wrap $1,750.00
Add Initials Monogram to Dancefloor Wrap Starts at $195
Additional Uplights $30.00 each
String Lights (Fairy Lights) Full Ballroom $850
LED Cafe Light Package (set of 8) $1,000.00
Full Ceiling Draping Full Ballroom $1,300.00

Lounge Furniture
Cocktail Package $1,250.00
White Sofas (3)
Coffee Tables with Frosted Cubes (3)
18”x18” White Ottomans (6)

Bali Package $1,650.00
White Sofas (6)
White Coffee Tables with Frosted (6) Cubes
18”x18” White Ottomans (12)

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Additional Information

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, etc. 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.