All Packages Include

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

*(Ballroom comfortably accommodates up to 300 guests.)*

Choose between our Ideal and Stations Menu Options

Complimentary Champagne Toast

Complimentary Cake-Cutting Service

Complimentary Hospitality Suite for Wedding Party

72” Round Tables with Ballroom Chairs

White, Black or Ivory Floor Length Linens with Coordinating Napkins

Choice of Banquet Chairs with White, Black, or Ivory Chair Covers and any colored Sash
Or Wooden Chiavari Chairs with colored cushions
Upgrade to acrylic Crystal Chiavari Chairs – Add $1 Per Person

Cocktail Tables with White Linens & Colored Sashes

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

Dedicated Event Manager

Liability insurance coverage

Complimentary Parking for All Guests (Valet available for additional fee)

- 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 prices are subject to sales tax and 20% service charge
All prices and details are subject to change. Minimum of 100 people.
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
- 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 - add $3.00 per person
- Colossal Coconut Fried Shrimp with Sweet and Sour Sauce - add $3.00 per person
- Key West Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli - add $3.00 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

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 $3.00 per person

Chilled Antipasto Display to include Prosciutto, Genoa Salami, Capicola, Mortadella, Marinaded 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 $5 per person

Salad Selection

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

Conch Salad with Onion, Celery, Sweet Pepper and Citrus Juice

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

Ideal Menu
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 Sautéed Fresh Vegetables

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

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

Churrasco Steak with Sautéed Onions & Chimi-Churi Sauce
Paired with Black Beans, White Rice, & Plantains; or paired with Homemade Mashed Potatoes & Green Bean Bundles
Cedar Plank Atlantic Salmon with a Sweet and Spicy Mustard Glaze served with Wild Mushroom Rice Pilaf and Grilled Assorted Vegetables- add $7.00

Macadamia Nut Crusted Grouper with a Rum Butter Beurre Blanc served over Rice Pilaf, accompanied by Sautéed Green Beans- add $7.00

Boneless Prime Rib with Au Jus served with Roasted Potatoes and Grilled Asparagus-add $7.00

Grilled New York Strip Steak served with Twice Baked Potato and Sautéed Spinach & Mushrooms-add $7.00

Spring Chicken Breast stuffed with Spinach and Ricotta served with Wild Rice and Broccoli-add $7.00

Sautéed Chicken in a Sweet Mushroom & Marsala Wine Sauce served with Pasta and Roasted Mediterranean Vegetables- add $7.00

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

Intermezzo
Lemon Sorbet $3.75 per person

Dual Entrée
Choice of two entrees on one plate $6.50 per person

Soups
She-Crab Soup $5 per person
French Onion Soup $5 per person

Entrée Additions
Grilled Shrimp Skewer $6.50 per person
Jumbo Lump Crab Cake $9 per person
Lobster Tail- Market Price
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 Absolut 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 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

Ideal Menu with Beer & Wine Open Bar

Ideal Menu with Full Open Bar

*Call for Pricing*

*All Food and Beverage prices are subject to 20% service charge and sales tax*
Stations 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 Potstickers 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-**add $3.00 per person**
- Colossal Coconut Fried Shrimp with Sweet and Sour Sauce-**add $3.00 per person**
- Key West Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli-**add $3.00 per person**
Salad Station

Please select (1) of the following options.

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

Classic Caesar Salad with Homemade Garlic Croutons & Parmesan Cheese

Freshly Baked Dinner Rolls

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 $3.00 per person

Chilled Antipasto 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 $5 per person
Dinner Stations Selections
Please select (3) of the following station 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- add $3.75
Angus Tenderloin of Beef with Horseradish Cream and Gorgonzola Cream Sauce-add $3.75

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- 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 $10.50 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
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 Absolut 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 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

Stations Menu with Beer & Wine Open Bar

Call for Pricing

Stations Menu with Full Open Bar

Add an Additional Station

*All Food and Beverage prices are subject to 20% service charge and sales tax

Stations Menu
Waterfront Ceremony Options

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 $5.50 each
(Selection of colors available)

Additional Items

White Organza Drapes for Aisle Entrance $200
Canopy Floral Décor Starting at $300
Microphone for Ceremony $350
White Runner $150
Additional Reception Décor

**Couples Stage Décor**
$225

- White Draping behind Stage
- Colored Uplights accenting Stage
- Satin or Organza Overlay for Couple’s Table

**Linens, Drapery & Lighting**

- **Full Ceiling Draping**
  Starts at $1,300.00
- **White Pipe & Drape in front of Kitchen**
  Starts at $275
- **Solid Color Tablecloth**
  Starts at $18.00 each
- **Colored Napkins**
  $1.00 each
- **Organza Overlay**
  Starts at $15.00 each
- **Colored Uplights**
  $250.00

**Lounge Furniture**

- **Cocktail Package**
  $875.00
  - White Sofas (3)
  - Coffee Tables with Frosted Cubes (3)
  - 18”x18” White Ottomans (6)

- **Bali Package**
  $1,275.00
  - White Sofas (6)
  - White Coffee Tables with Frosted (6) Cubes
  - 18”x18” White Ottomans (12)
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 two 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.

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.

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 two 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. 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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