Waterfront Weddings
All Packages Include

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

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

Dedicated Event Manager

Liability insurance coverage

All prices are subject to 20% service charge and 7% sales tax. All prices and details are subject to change. Price based on minimum 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
- 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

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

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

Ideal Menu
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, 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

Ideal Menu with Beer & Wine Open Bar

Ideal Menu with Full Open Bar

*All Food and Beverage prices are subject to 20% service charge and 7% 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, 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

Stations Menu
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 Pilaf 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

Stations Menu with Full Open Bar

Add an Additional Station

*All Food and Beverage prices are subject to 20% service charge and 7% tax*
Waterfront Ceremony Options

**Ceremony Fee**

$750

*Pricing applicable when paired with a Reception Package*

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

**Décor Options**

**Chairs**

Choose from the following options

- White Folding Chairs $3.00 each
- 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**  
*Starts at $1,100.00*  
$225  
White Draping behind Stage  
Colored Uplights accenting Stage  
Satin or Organza Overlay for Couple’s Table

**Linens, Drapery & Lighting**  
*Starts at $1,100.00*  
**Full Ceiling Draping**  
Starts at $18.00 each  
**Solid Color Tablecloth**  
$1.00 each  
**Colored Napkins**  
Starts at $15.00 each  
**Organza Overlay**  
**Colored Uplights**  
$250.00

**Lounge Furniture**  
**Cocktail Package**  
$650  
White Sofas (3)  
Coffee Tables with Frosted Cubes (3)  
18”x18” White Ottomans (6)  
**Bali Package**  
$980  
White Sofas (6)  
White Coffee Tables with Frosted Cubes  
18”x18” White Ottomans (12)
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