

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 on 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.

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-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

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

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



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

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 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-*additional fees apply*

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

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 Tito's Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, 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

with Beer & Wine Open Bar

Call for Pricing

with Full Open Bar

Call for Pricing

Stations Menu



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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- *additional fees apply*

Angus Tenderloin of Beef with Horseradish Cream and Gorgonzola Cream
Sauce-*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-*additional fees apply*

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-*additional fees apply*

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 Tito's Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, 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

with Beer & Wine Open Bar

Call for Pricing

with Full Open Bar

Call for Pricing

Add an Additional Station

Call for Pricing

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**

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

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, 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.

information.





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