

# WATERFRONT WEDDINGS



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

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

Continued ...



## 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

Continued ...



## 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

Continued ...

## 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



Flowers as pictured are NOT included

## 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, Hennessy 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

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# Stations Menu

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Continued ...



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### Additional Dishes

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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

Continued ...



## 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

Continued ...



## 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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# Stations Menu

Continued ...

## 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



Flowers as pictured are NOT included

## Beverages / Bar

### Four Hour Beer & Wine Bar

**\$120.50 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

**\$135.00 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

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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

(Selection of colors available)

\$5.25 each

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



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# 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.



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# *Additional Information* Continued ...



## 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.



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# *Additional Information*

Continued ...



## 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.




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 (305) 919-5000

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 <https://kovens.fiu.edu/>

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