



## EPIC Weddings

2010 & 2011 Weddings

Miami's newest luxury landmark encompasses style in EPIC proportions  
EPIC Miami wishes to congratulate you on your Engagement!

From the moment it was imagined,  
It was clear that the EPIC, a Kimpton Hotel,  
Would be not only the ultimate luxury hotel but the  
Pinnacle Miami wedding venue.

With dedicated wedding professionals, a one of a kind ballroom with stunning city views,  
unsurpassed hospitality in a remarkably designed hotel and any service you desire offered.

Every element is in place and every detail attended to so that your day is legendary  
and your affair is **EPIC**.



### **Metropolis Ballroom**

Friday Events \$15,000 in Food and Beverage Consumption

Saturday Events \$25,000 in Food and Beverage Consumption

Sunday Events \$10,000 in Food and Beverage Consumption

**Minimum expenditure is not inclusive of service charge, taxes and/or fees**

*\*Some event dates can be subject to a lower or higher minimum expenditure*

270 Biscayne Boulevard Way Miami, FL 33131

Phone: 305-967-7305 Fax: 305-967-7341

[www.epichotel.com](http://www.epichotel.com)



“You have bewitched me, body and soul, and I love and love and love you”  
*Movie ~ Pride & Prejudice*

## **EPIC One**

Space reserved for Five Hours

### **Four Hour Call Bar Service**

Featuring: Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Cuervo1800 Tequila,  
Johnny Walker Red Scotch, Jack Daniels Whiskey, Canadian Club Canadian Whiskey,  
House Red & White Wines, Imported & Domestic Beers, Assorted Soft Drinks and Juices

### **One Hour Welcome Reception Featuring**

Domestic Cheese Display Garnished with Seasonal Fruit and  
A Selection of *Three* Butler Passed Hors D’oeuvres

#### **Chilled**

Roast Beef and Goat Cheese on Crostini  
Ginger Lobster Salad on Cucumber  
Ahi-Wasabi Wonton  
Smoked Salmon and Marscapone Pinwheel  
Poached Prawn, Bloody Mary Cocktail Sauce  
Fingerling Potatoes, Caviar Crème Fraiche  
Tuna Tartar, Wasabi Crème Fraiche, Sesame Cracker  
Honey-Tomato and Ricotta Bruschetta  
Prosciutto and Melon Skewers  
Crab Riata on Mini Brioche  
Heirloom Cherry Tomato Tartlets  
Goat Cheese Stuffed Medjool Date

#### **Hot**

Mini Cuban Sandwich  
Mini Sesame Tuna Sliders with Wakame  
Five Spice Beef Satay  
Thai Coconut Chicken Skewers  
Korean Beef Skewers  
Pork Dumplings with Spicy Dipping Sauce  
Crispy Almond Brie with Berry Compote  
Vegetable Spring Rolls with Plum Dipping Sauce  
Miniature Crab Cakes with Mango Tartar  
Tempura Shrimp with Lemongrass Teriyaki  
Crispy Chicken Tenderloins, Honey Mustard Sauce  
Risotto Arancini with Provolone and Pesto Aioli  
Blue Cheese Tartlets with a Flaky Butter Parmesan Crust  
Mini Kobe Sliders

### **Celebratory Champagne Toast Wine Service with Dinner**

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*EPIC One*

**A Gourmet Dining Experience to Include**

**Salad Selections**

*Select One*

Classic Caesar Salad with House Made Croutons and Shaved Parmesan Cheese

Greek Salad with Feta, Tomatoes and Pita Croutons

EPIC House Salad

**Rolls and Sweet Butter**

**Entrée Selections**

*Select One*

Pan Seared Snapper

Wild Atlantic Salmon

Free Ranged Organic Chicken Breast

**Chef to Pair all Entree with Fresh Seasonal Baby Bundled Vegetables**

**Sides Selections**

*Select One*

Parmesan Polenta Cake

Potato Cake

Herb Roasted Fingerling Potatoes

**A Custom Designed Butter Cream Wedding Cake**

From Ana Paz Cakes, Divine Delicacies or Cake Designs by Edda

**Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Tea**

**Décor Package**

To include: Chair covers (*off white*) and Sash (*assorted colors available*),  
Napkins (*white or ivory*) & Standard Ivory Linens (*assorted colors available*)

**\$115.00 per person**

All food and beverage charges shall be subject to a taxable 13% gratuity, 9% administrative fee and 9% Sales Tax.  
Taxes & service charge are subject to change.

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“A dream is a wish your heart makes”  
Movie ~ *Cinderella*

## **EPIC Two**

Space reserved for Five Hours

### **Four Hour Premium Bar Service**

Featuring: Grey Goose Vodka, Bombay Sapphire Gin, Cruzan Single Barrel, Reposada Tequila, Johnny Walker Black Label Scotch, Chivas Regal Scotch, Maker’s Mark Bourbon, Crown Royal Canadian Whiskey, House Red & White Wine, Imported & Domestic Beers, Assorted Sodas, Juices & Water

### **One Hour Welcome Reception Featuring**

Imported & Domestic Cheese Display Garnished with Fruit and  
A Selection of Four Butler Passed Hors D’oeuvres

#### **Chilled**

Duck Pot Sticker, Blood Orange Glaze  
Beef Tartar on Crostini  
Roast Beef and Goat Cheese on Crostini  
Ginger Lobster Salad on Cucumber  
Ahi-Wasabi Wonton  
Smoked Salmon and Marscapone Pinwheel  
Poached Prawn, Bloody Mary Cocktail Sauce  
Fingerling Potatoes, Caviar Crème Fraiche  
Tuna Tartar Wasabi Crème Fraiche, Sesame Cracker  
Honey-Tomato and Ricotta Bruschetta  
Curry Hummus, Grilled Eggplant, Crisp Naan Bread  
Prosciutto and Melon Skewers  
Crab Riata on Mini Brioche  
Heirloom Cherry Tomato Tartlets  
Tuna Poke  
Goat Cheese Stuffed Medjool Date

#### **Hot**

Mini Cuban Sandwich  
Mini Sesame Tuna Sliders with Wakame  
Five Spice Beef Satay  
Short Rib Empandas  
Thai Coconut Chicken Skewers  
Baby Coconut Lobster Tails  
Baby Lamb Chops with Mint Pesto  
Korean Beef Skewers  
Pork Dumplings with Spicy Dipping Sauce  
Crispy Almond Brie with Berry Compote  
Vegetable Spring Rolls, Plum Dipping Sauce  
Miniature Crab Cakes with Mango Tartar  
Tempura Shrimp, Lemongrass Teriyaki  
Crispy Chicken Tenderloins, Honey Mustard Sauce  
Risotto Arancini, Provolone, Pesto Aioli  
Blue Cheese Tartlets with a Flaky Butter Parmesan Crust  
Mini Kobe Sliders

## **Celebratory Champagne Toast**

### **Wine Service with Dinner**

### **A Gourmet Dining Experience to Include**

#### **Salad Selections *Select One***

Classic Caesar Salad with House Made Croutons and Shaved Parmesan Cheese  
Greek Salad with Feta, Tomatoes and Pita Croutons  
EPIC House Salad  
Marinated Tomatoes, Arugula and Buffalo Mozzarella, Basil Vinaigrette  
Asian Pear and Watercress Salad with Miso-Sesame Dressing  
Arugula-Endive Salad with Blue Cheese and Candied Walnuts  
Baby Spinach Salad with Bacon, Goat Cheese and Cherry Dressing

#### **Rolls and Sweet Butter**

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*EPIC Two*

**Entrée Selections** *Select One*

- Free Ranged Organic Chicken Breast
- Porcini and Foie Gras Stuffed Free Range Chicken Breast
- Chicken Breast Stuffed with Serrano Ham and Boursin Cheese
- Chicken Breast Stuffed Sun-dried Tomato and Pistachio
- Chicken Breast Stuffed Chorizo and Manchego
- Chicken Breast Stuffed Asparagus, Fontina and Parma Ham
- Chicken Breast Stuffed Wild Mushroom and Parmesan
- Wine Braised Pork Loin
- Braised Boneless Beef Short Rib
- Peppercorn Crusted Beef Tenderloin
- Miso Glazed Black Cod
- Pan Seared Snapper
- Wild Atlantic Salmon
- Oven Roasted Striped Bass, Mango Salsa
- Beef Tenderloin, Cabernet Sauce

**Chef to Pair all Entree with Fresh Seasonal Baby Bundled Vegetables**

**Sides Selections** *Select One*

- Parmesan Polenta Cake
- Potato and Leek Gratin, Truffle Essence
- Potato Cake
- Herb Roasted Fingerling Potatoes
- Preserved Lemon Risotto
- Orzo Pasta, Ratatouille
- Israeli Couscous Salad, Vine Ripe Tomatoes and Fresh Mozzarella
- Roasted Garlic Mashed Potatoes
- Honey Roasted Sweet Potatoes Cakes
- Edamame Fried Rice
- Whipped Vanilla Yams

**A Custom Designed Fondant Wedding Cake**

From Ana Paz Cakes, Divine Delicacies or Cake Designs by Edda

**Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Tea**

**Décor Package**

To include: Chiavary Chairs (*assorted colors available*) & Cushion (*white or ivory*),  
Glass Chargers (*beaded silver or gold*), Napkins (*white or ivory*) & Pin Tuck Linens (*assorted colors available*)

**\$135.00 per person**

All food and beverage charges shall be subject to a taxable 13% gratuity, 9% administrative fee and 9% Sales Tax.  
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“That’s my sweetheart in there...that’s where my home is.”  
*Movie ~ The Notebook*

## **EPIC Three**

Space reserved for Five Hours

### **Four and a Half Hour Premium Bar Service**

Featuring: Grey Goose Vodka, Bombay Sapphire Gin, Cruzan Single Barrel, Reposada Tequila, Johnny Walker Black Label Scotch, Chivas Regal Scotch, Maker’s Mark Bourbon, Crown Royal Canadian Whiskey, House Red & White Wine, Imported & Domestic Beers, Assorted Sodas, Juices & Water

### **One Hour Welcome Reception Featuring**

Assorted Domestic, Imported Cheese Display Garnished with Grapes & Berries  
Breadsticks, Asiago and Cinnamon Raisin Crisps  
A Selection of *Five* Butler Passed Hors D’oeuvres

#### **Chilled**

Duck Pot Sticker, Blood Orange Glaze  
Beef Tartar on Crostini  
Roast Beef and Goat Cheese on Crostini  
Ginger Lobster Salad on Cucumber  
Ahi-Wasabi Wonton  
Smoked Salmon and Marscapone Pinwheel  
Poached Prawn, Bloody Mary Cocktail Sauce  
Fingerling Potatoes, Caviar Crème Fraiche  
Tuna Tartar Wasabi Crème Fraiche, Sesame Cracker  
Honey-Tomato and Ricotta Bruschetta  
Curry Hummus, Grilled Eggplant, Crisp Naan Bread  
Prosciutto and Melon Skewers  
Crab Riata on Mini Brioche  
Heirloom Cherry Tomato Tartlets  
Tuna Poke  
Goat Cheese Stuffed Medjool Date

#### **Hot**

Mini Cuban Sandwich  
Mini Sesame Tuna Sliders with Wakame  
Five Spice Beef Satay  
Short Rib Empandas  
Thai Coconut Chicken Skewers  
Baby Coconut Lobster Tails  
Baby Lamb Chops with Mint Pesto  
Korean Beef Skewers  
Pork Dumplings with Spicy Dipping Sauce  
Crispy Almond Brie with Berry Compote  
Vegetable Spring Rolls, Plum Dipping Sauce  
Miniature Crab Cakes with Mango Tartar  
Tempura Shrimp, Lemongrass Teriyaki  
Crispy Chicken Tenderloins, Honey Mustard Sauce  
Risotto Arancini, Provolone, Pesto Aioli  
Blue Cheese Tartlets with a Flaky Butter Parmesan Crust  
Mini Kobe Sliders

### **Celebratory Champagne Toast & Wine Service with Dinner**

#### **A Gourmet Dining Experience to Include**

##### **Salad Selections *Select One***

Classic Caesar Salad with House Made Croutons and Shaved Parmesan Cheese  
Greek Salad with Feta, Tomatoes and Pita Croutons  
EPIC House Salad  
Marinated Tomatoes, Arugula and Buffalo Mozzarella, Basil Vinaigrette  
Asian Pear and Watercress Salad with Miso-Sesame Dressing  
Arugula-Endive Salad with Blue Cheese and Candied Walnuts  
Baby Spinach Salad with Bacon, Goat Cheese and Cherry Dressing

##### **Intermezzo *Select One***

Sorbet ~ Tropical Fruit, Lemon, Watermelon or Champagne and Cantaloupe  
*\*Served on a frozen lemon or lime half*

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*EPIC Three*

**Rolls and Sweet Butter**

**Entrée Selections** *Select One*

- Free Ranged Organic Chicken Breast
- Porcini and Foie Gras Stuffed Free Range Chicken Breast
- Chicken Breast Stuffed with Serrano Ham and Boursin Cheese
- Chicken Breast Stuffed Sun-dried Tomato and Pistachio
- Chicken Breast Stuffed Chorizo and Manchego
- Chicken Breast Stuffed Asparagus, Fontina and Parma Ham
- Chicken Breast Stuffed Wild Mushroom and Parmesan
- Wine Braised Pork Loin
- Braised Boneless Beef Short Rib
- Peppercorn Crusted Filet
- Miso Glazed Black Cod
- Pan Seared Snapper
- Wild Atlantic Salmon
- Oven Roasted Striped Bass, Mango Salsa
- Grilled or Seared Filet, Cabernet Sauce

**Duets**

Select any Two Entrées Above

**Chef to Pair all Entree with Fresh Seasonal Baby Bundled Vegetables**

**Sides Selections** *Select One*

- Parmesan Polenta Cake
- Potato and Leek Gratin, Truffle Essence
- Potato Cake
- Herb Roasted Fingerling Potatoes
- Preserved Lemon Risotto
- Orzo Pasta, Ratatouille
- Israeli Couscous Salad, Vine Ripe Tomatoes and Fresh Mozzarella
- Roasted Garlic Mashed Potatoes
- Honey Roasted Sweet Potatoes Cakes
- Edamame Fried Rice
- Whipped Vanilla Yams

**A Custom Designed Fondant Wedding Cake**

From Ana Paz Cakes, Divine Delicacies or Cake Designs by Edda

**Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Tea**

**Décor Package To include:** Chiavary Chairs (*assorted colors available*) & Cushion (*white or ivory*), Glass Chargers (*beaded silver or gold*), Napkins (*white or ivory*) & Pin Tuck Linens (*assorted colors available*)

**\$160.00 per person**

All food and beverage charges shall be subject to a taxable 13% gratuity, 9% administrative fee and 9% Sales Tax. Taxes & service charge are subject to change.

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“You had me at hello”  
Movie ~ Jerry Maguire

## **EPIC Four**

Space reserved for Five Hours

### **Five Hour Premium Bar Service**

Featuring: Grey Goose Vodka, Bombay Sapphire Gin, Cruzan Single Barrel, Reposada Tequila, Johnny Walker Black Label Scotch, Chivas Regal Scotch, Maker’s Mark Bourbon, Crown Royal Canadian Whiskey, House Red & White Wine, Imported & Domestic Beers, Assorted Sodas, Juices & Water

### **One Hour Pool Deck Cocktail Reception Featuring**

#### **A Bride & Groom Signature Cocktail**

Created by your Catering Manager with your assistance to be served during the Cocktail Reception

#### **On Display**

An Assortment of Imported Olives, Tapenades, Hummus, Baba Ghanoush and Pita Chips and Flat Breads

Assorted Domestic and Imported Cheese, Brie En Croute, Marinated Artichoke Hearts, Marinated Mushrooms, Marinated Onions & Tomatoes, Herbed Olives, Assorted Meats and Artisan Breads, Focaccia and Bread Sticks, Olive Oil and Balsamic Vinegar

Assorted Seafood Ceviche

#### **Butler Passed Hors d’Oeuvres *Select Six***

##### **Chilled**

Duck Pot Sticker, Blood Orange Glaze  
Beef Tartar on Crostini  
Roast Beef and Goat Cheese on Crostini  
Ginger Lobster Salad on Cucumber  
Ahi-Wasabi Wonton  
Smoked Salmon and Marscapone Pinwheel  
Poached Prawn, Bloody Mary Cocktail Sauce  
Fingerling Potatoes, Caviar Crème Fraîche  
Tuna Tartar Wasabi Crème Fraîche, Sesame Cracker  
Honey-Tomato and Ricotta Bruschetta  
Curry Hummus, Grilled Eggplant, Crisp Naan Bread  
Prosciutto and Melon Skewers  
Crab Rata on Mini Brioche  
Heirloom Cherry Tomato Tartlets  
Tuna Poke  
Goat Cheese Stuffed Medjool Date

##### **Hot**

Mini Cuban Sandwich  
Mini Sesame Tuna Sliders with Wakame  
Five Spice Beef Satay  
Short Rib Empandas  
Thai Coconut Chicken Skewers  
Baby Coconut Lobster Tails  
Baby Lamb Chops with Mint Pesto  
Korean Beef Skewers  
Pork Dumplings with Spicy Dipping Sauce  
Crispy Almond Brie with Berry Compote  
Vegetable Spring Rolls, Plum Dipping Sauce  
Miniature Crab Cakes with Mango Tartar  
Tempura Shrimp, Lemongrass Teriyaki  
Crispy Chicken Tenderloins, Honey Mustard Sauce  
Risotto Arancini, Provolone, Pesto Aioli  
Blue Cheese Tartlets with a Flaky Butter Parmesan Crust  
Mini Kobe Sliders

### **Celebratory Champagne Toast & Wine Service with Dinner**

#### **A Gourmet Dining Experience to Include**

##### **Appetizers *Select One***

Saffron and Lobster Risotto, Parm, Pencil Asparagus - Area 31 Crab Cake - Mushroom Ravioli, Artichoke and Sun-dried Tomato Ragu - Crispy Rare Tuna Roll, Asian Slaw, Wasabi Ailoi - Chilled Shrimp, Yuzu Cocktail Sauce - Manchego Cheese, Polenta Cake, Pork Tenderloin

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*EPIC Four*

**Rolls and Sweet Butter**

**Intermezzo** *Select One*

Sorbet ~ Tropical Fruit, Lemon, Water melon or Champagne and Cantaloupe  
*\*Served in a Martini Glass with a Splash of Premium Vodka*

**Salad Selections** *Select One*

Classic Caesar Salad with House Made Croutons and Shaved Parmesan Cheese  
Greek Salad with Feta, Tomatoes and Pita Croutons  
EPIC House Salad  
Marinated Tomatoes, Arugula and Buffalo Mozzarella, Basil Vinaigrette  
Asian Pear and Watercress Salad with Miso-Sesame Dressing  
Arugula-Endive Salad with Blue Cheese and Candied Walnuts  
Baby Spinach Salad with Bacon, Goat Cheese and Cherry Dressing

**Entrée Selections** *Select One*

Free Ranged Organic Chicken Breast  
Porcini and Foie Gras Stuffed Free Range Chicken Breast  
Chicken Breast Stuffed with Serrano Ham and Boursin Cheese  
Chicken Breast Stuffed Sun-dried Tomato and Pistachio  
Chicken Breast Stuffed Chorizo and Manchego  
Chicken Breast Stuffed Asparagus, Fontina and Parma Ham  
Chicken Breast Stuffed Wild Mushroom and Parmesan  
Wine Braised Pork Loin  
Herb Crusted Herb Tenderloin  
Braised Boneless Beef Short Rib  
Peppercorn Crusted Filet  
Miso Glazed Black Cod  
Pan Seared Snapper  
Wild Atlantic Salmon  
Oven Roasted Striped Bass, Mango Salsa  
Grilled or Seared Filet, Cabernet Sauce  
**Duets:** Select any One Entrée above paired with Lump Crab Cake or Filet and Lobster Tail

**Chef to Pair all Entree with Fresh Seasonal Baby Bundled Vegetables**

**Sides Selections** *Select One*

Parmesan Polenta Cake - Potato and Leek Gratin, Truffle Essence - Potato Cake - Herb Roasted Fingerling Potatoes - Preserved Lemon Risotto - Orzo Pasta, Ratatouille - Israeli Couscous Salad, Vine Ripe Tomatoes and Fresh Mozzarella - Roasted Garlic Mashed Potatoes - Honey Roasted Sweet Potatoes Cakes - Edamame Fried Rice - Whipped Vanilla Yams

**A Custom Designed Fondant Wedding Cake** ~ Ana Paz Cakes, Divine Delicacies or Cake Designs by Edda

**Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Tea**

**Décor Package To include:** Chiavary Chairs (*assorted colors available*) & Cushion (*white or ivory*), Glass Chargers (*beaded silver or gold*), Napkins (*white or ivory*) & Pin Tuck Linens (*assorted colors available*)

**\$220.00 per person**

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### **Our Wedding Packages Include**

Complimentary Overnight Premier Accommodation for the Bride and Groom in a Junior Suite the night of the event, Décor Package (listed on each package), House Table Numbers & Four Votive Candles ~ Four per Table

### **Standard Catering Guidelines and Policies**

Please take this opportunity to review the following wedding information, we look forward to the opportunity to showcase Miami's newest luxury landmark – EPIC, A Kimpton Hotel. EPIC is solely responsible for the preparation of all food served and consumed on Hotel property. No outside food or beverage is allowed. All food and beverage must be consumed on hotel property and therefore cannot be removed.

All guests in attendance of your function consuming alcoholic beverages must be at least 21 years old and possess a valid driver's license or Military ID. EPIC reserves the right to request proof of age.

Charges for consumption bars are computed as actual product is served. Upon written request, you may participate in the opening and closing inventories. Should you decline; the Hotel's inventory will be considered accurate and final.

In an effort to provide you with the finest, freshest ingredients and the best service possible, we request that all menu selections, room sets and other pertinent details be submitted to the hotel no later than 20 days in advance of your event.

An initial deposit of 25% deposit, based on your established minimum food & beverage expenditure, required with the signed contract. An additional 25% deposit will be requested two/three months after the receipt of the initial deposit (a 50% deposit may be required should if the event be contracted within 6 months of the event date).

Final Guarantees are due 9-10 business days prior to your event. Once the guarantee is established, the number can only be adjusted as an increase. If a guarantee is not provided to the hotel, your contracted/expected numbers will be considered the final guarantee. The remaining balance is due 6-7 business days prior to your scheduled event and is based on final estimates. Final payment must be in the form of a credit card, cashiers check or cash.

Menu offerings, package prices, taxes, service charge and/or fee are subject to change without prior notification unless contracted. Once event is contracted then only taxes & service charge is subject to change without prior notification.

Epic Hotel is not responsible for contracting any boats, yachts or vessels that may be stationed on the Marina.

Wedding Package can be used for 2010 & 2011 Weddings, please contact Catering Manager for 2012 events.

### **Additional Fees**

Event Set-up Fee is \$250.00

Includes round tables (60" or 72"), cocktail rounds, cake table, gift table, dj table, half moon table for the bride & groom table, dance Floor, staging (based on availability – max. inventory seven 6x8 risers)

Bartender Fee \$100.00 per bartender *Hotel staffs (1) bartender per 75 guests*

### **Optional Fees**

Onsite Wedding Ceremony Fee is \$1,800.00 and includes

Event Set-up, White Folding Chairs, Venue, and Break-Down

*Off White Chair covers & Sash an additional \$3.00 per person or Chiavary Chairs & Cushions at an additional \$5.00 per person*

Pool Deck Cocktail Reception \$2,500.00

EPIC Green Ceremony & Cocktail Reception is \$3,500.00

### **Valet Parking**

\$10.00 per car paid by individuals or host

*Overnight valet parking is subject to an additional price*

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### **Additional Hours of Event**

Must be contracted and confirmed by Catering Manager no less than 3 business days prior to the event.  
An additional hour of open bar (based on the guaranteed number of guests) \$15.00 per person/per hour.  
An additional fee for each bartender will be applied, \$50.00 per bartender.  
An additional hour of event (before 12am) \$300.00 / (after 12am) \$500.00

### **Weather Call**

Weather call decision are made (4) hours prior to the event start time. In the event of inclement weather, the hotel reserves the right to relocate your event to its assigned indoor backup. Applicable venue fees apply regardless of final location due to setup requirements.

### **Power Box**

\$500.00 (subject to tax & service charge) - The rental of the hotel power box may be required based on clients contracted vendors. See Catering Manager for further specific details.

### **Tastings**

A personalized tasting can be scheduled 30-60 days prior to the event on Monday, Tuesday or Wednesday at 3:00pm. Up to 5 guests can attend (inclusive of the bride & groom). Menu & Dates provided by your Catering Manager.

### **Children's Meals (12 years of age or younger)**

\$25.00 per child (subject to taxes & service charge)  
Will be included in the guest count for hors d'oeuvres, wedding cake, and chair order and will be served a Fruit Cup, Chicken Fingers and French Fries.

### **Vendor Meals**

*Separate Meeting Room*

\$30.00 per vendor ~ Chef Selection of Sandwich accompanied with Chips & Assorted Soft Drinks  
\$45.00 per vendor ~ Same Entrée as Guests & Assorted Soft Drink \**Duet Entrée and additional \$10.00 per vendor*

**We look forward to making it an affair to remember!**



*Photograph by Luis Manuel Photography*

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