

HOTEL COLONNADE

Coral Gables

COLONNADE BALLROOM PACKAGE 2017

COCKTAIL RECEPTION

8 selections of white gloved butler passed hors d'oevers or 6 selections and 2 culinary displays.

CHAMPAGNE TOAST

WINE SERVICE WITH DINNER

THREE COURSE DINNER

FOUR HOUR OPEN POPULAR BRAND BAR

Dewars White Label, Bombay Gin, Smirnoff Vodka, Bacardi Light, Sauza Gold, Jim Beam, Seagrams 7 House Champagne & House Red and White Wines. Choice of two Imported Beers: Corona, Amstel Light and Heineken. Choice of two Domestic Beers: Coors Lite, Sam Adams, and Miller Lite. Soft Drinks, Mineral Water and Juices

CUSTOM DESIGNED WEDDING CAKE WITH COFFEE SERVICE

Cakes provided by Divine Delicacies. Platter of assorted mini pastries for each table.

GLASS VOTIVES FOR COCKTAIL AND RECEPTION TABLES

DICOUNTED VALET PARKING

COMPLIMENTARY SUITE

Featuring our Heavenly Beds and Heavenly Bath.

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COLONNADE BALLROOM PACKAGE 2017 HORS D'OEUVRES SELECTIONS

COLD CANAPÉS

KOBE BEEF TENDERLOIN CARPACCIO

Toasted baguette, horseradish and micro greens.

SUSHI

California, bagel and spicy tuna rolls with ginger, wasabi and soy sauce.

SHRIMP COCKTAIL

Old Bay steamed jumbo shrimp with classic cocktail sauce.

SHRIMP CEVICHE

Marinated tiny Florida bay shrimp with classic cocktail sauce.

ROQUEFORT CHEESE MOUSSE

Piped onto fresh crispy Belgium endive.

HEIRLOOM TOMATO BRUSCHETTA

Served on toasted foccacia.

GAZPACHO ANDALOUSE

Served in a shot glass.

PROSCIUTTO WRAPPED ASPARAGUS

Chilled and grilled then wrapped with prosciutto.

CURRIED CHICKEN SALAD

Tart shells with almonds and raisins.

SMOKED SALMON ROSETTE

On a toast point with crème fraiche and caviar.

TUNA TATAKI

Marinated tuna served on crispy wonton with honey-hoisin sauce.

DOUBLE CREME BRIE CHEESE

Sliced green apples with toasted walnuts.

HOT CANAPÉS

TOMATO SOUP

Served in shot glasses with decadent grilled cheese.

SAMOSA

Indian curry appetizer passed with minted chutney.

MALIBU SHRIMP

Battered with coconut and breadcrumbs, served with orange cocktail sauce.

SPINACH ARTICHOKE TART

Creamy spinach and chopped artichoke hearts in a mini pastry cup.

CHICKEN SATAY

Thai peanut sauce.

BEEF EMPANADAS

Classic Argentine mini turnover.

BBQ PORK BISCUIT

Pulled pork BBQ in a tangy sauce on a mini biscuit.

HAND FASHIONED MARYLAND STYLE CRAB CAKES

Bite-sized crab cakes, served with remoulade dip.

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HOT CANAPÉS (cont.)

SCALLOPS

Sweet bay scallops wrapped in smokey applewood bacon.

CHEESE STEAK TARTLET

Filled with shaved beef, green peppers and swiss cheese.

QUICHE LORRAINE

Mini quiche with black forest ham and imported swiss cheese.

VEGETABLE SPRING ROLLS

Oriental vegetables with fresh ginger in a spring roll.

MINI BEEF WELLINGTON

Savory beef tenderloinb accented with mushrooms encased in a puff pastry.

SPANAKOPITAS

Spinach pies made with phyllo in the greek tradition.

SHRIMP CHOPSTICKS

Shrimp spiced with hot chilies, curry and cilantro, wrapped in a chopstick spring roll.

TEMPURA SHRIMP

Jumbo shrimp in a crisp Japanese tempura shell served with our wasabi ponzu.

SPICY BEEF EMPANADAS

Shredded beef in spicy tomoato sauce, wrapped in tender pastry.

STEAMED DIM SUM

Assorted dim sum, served from steamer basket with soy sauce.

MINI KOBE BEEF CHEESEBURGER

Kobe beef patty with American cheese on a mini bun.

PIZZA

Mini assorted deep dish Chicago style pizzas.

CHICKEN QUESADILLA

Smoked chicken and jack cheese rolled in grilled flour tortilla.

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COLONNADE BALLROOM PACKAGE 2017 FOOD AND BEVERAGE SELECTIONS

FIRST COURSE

CLASSICAL CAESAR SALAD

Crisp, fresh hearts of Romaine, buttery herb croutons, parmesan reggiano and our famous Caesar dressing

*Other salad choices available for an additional charge

BOUTIQUE BABY CAESAR SALAD

Crisp, fresh baby romaine leaves, shaved parmesan reggiano, creamy caesar dressing with buttery herb croutons.

TOY BOX SALAD

Toy box of heirloom tomatoes, kalamata olives and fresh mozzarella with a bouquet of baby greens wrapped with hothouse cucumber balsamic and fig molasses, smoked sea salt and cracked toast peppercorns.

ROTUNDA SALAD

Balanced flavor array of hand gather mesclun of greens with pistachio cursted goat cheese, sweet pea tendrils and edible flower pedals, seasonal berries wild berry vinaigrette.

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COLONNADE BALLROOM PACKAGE 2017
FOOD AND BEVERAGE SELECTIONS

ENTRÉE SELECTIONS

All Entrées include a fresh vegetable and starch side dishes, freshly baked rolls and creamery butter.

SAUTÉED CHICKEN FRANCAISE -

Lemon butter and white wine sauce

\$\$\$

CHICKEN MARSALA -

Sautéed wild mushrooms, marsala enhanced demi glace

\$\$\$

CHICKEN GENOVESE -

Boneless chicken breast stuffed with spinach, boursin cheese and pine nuts, sun dried tomatoes sauce

\$\$\$

TILAPIA PICATTA, BAY SHRIMP SCAMPI -

Garlic, white wine, lemon, butter and herbs

\$\$\$

GRILLED CHURRASCO STEAK -

Chimi churi sauce

\$\$\$

GRILLED BLACK ANGUS TOP SIRLOIN -

Madeira sauce

\$\$\$

WILD SALMON FILLET -

Herb seasoned, oven roasted,
cilantro-chardonnay sauce

\$\$\$

SAUTÉED KEY WEST YELLOW TAIL SNAPPER -

Lemon caper sauce

\$\$\$

FILET OF BEEF TENDERLOIN -

Dried cherry-port wine demi

\$\$\$

This Package is only available for events in the Colonnade Ballroom and*
The Gables Salon with a minimum of 50 Guests

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COLONNADE BALLROOM PACKAGE 2017 FOOD AND BEVERAGE SELECTIONS

KIDS MENU \$45.00 per child

FIRST COURSE (SELECT ONE)

Fruit Salad
Mixed Green Salad
Pita Chips with Hummus

MAIN COURSE (SELECT ONE)

MINI BURGERS

Have them plain or add cheddar cheese. Choice of carrot and celery sticks, apple slices or french fries.

PEANUT BUTTER AND BANANA SANDWICH

On whole grain bread, served with market fruits.

GOBBLE IT UP

Sliced turkey mini-wiches on whole grain with cheddar cheese, lettuce and tomato. Served with vegetable sticks.

CHICKEN TENDERS

Lightly breaded and fried crisp. Choice of carrot and celery sticks, apple slices or french fries.

GOOEY GRILLED CHEESE SANDWICH

Whole wheat bread, melted cheddar cheese. Choice of carrot and celery sticks, apple slices or french fries.

AFTER DINNER SUGGESTIONS

NITRO DESERT STATION

100 person minimum

Flash frozen, adult rated ice creams, Starbucks coffee liquor, Godiva chocolate liquor, Chambord assorted toppings, mini cones and root beer floats.

(Specialized attendant fee \$250)

\$12.00/person
(1 hour service)

CUSTOM VIENNESE DISPLAY

Choose from an array of assorted desserts. Chocolate dipped strawberries, mini gourmet assorted cheesecake, mini pastries.

\$70.00/dozen

CAPPUCCINO & ESPRESSO CART

Traditional accompaniments with swizzle sticks and sweeteners.

\$7.00/person
(2 hour service)

CHOCOLATE FOUNTAIN

Accompanied with assortment of decadent treats.

\$8.00/person
(2 hour service)

CHURROS

\$24.00/dozen

CORDIALS BAR

Including Amaretto di Saronno, Kahlua, Drambui, B&B, Courvoisier, Frangelico, Tia Maria, Baily's Irish Cream, Jagermeister, Chambord.

\$8.00/person
(1 hour service)

2-12 years of age children only

Above pricing subject to 23% taxable service charge and 9% sales tax.

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LATE NIGHT BITES & ENHANCEMENTS

MINI KOBE BEEF SLIDERS Served with melted cheese.	\$60.00/dozen
MEDIA NOCHE Plantain chips	\$60.00/dozen
MINI CUBAN SANDWICHES Plantain chips	\$7.00/person
CRISPY FRENCH FRIE SHOOTERS Choice of sweet potato fries or sea-salted hand cut french fries.	\$2.00/person
BAR SNACKS Includes package mix nuts, sweet and spice confetti, rosemary and blue cheese potato chips.	\$8.00/person
JUMBO SOFT PRETZELS	\$36.00/dozen
INTERMEZZO OF SORBET	\$6.00/person
ICE SCULPTURE Individually place and illuminated.	*Price based on design

WINE & LIQUOR ENHANCEMENTS

SPARKLING WINES	California	\$40.00/bottle
Kenwood Cuvee, Brut	Italy	\$46.00/bottle
Martini & Rossi, Prosecco	France	\$40.00/bottle
Cheles De Fere, Brut	Italy	\$46.00/bottle
Martini Rossi, Rosé	California	\$55.00/bottle
Chandon, Brut Classic	France	\$100.00/bottle
Piper Heidesk, Brut	Australia	\$40.00/bottle
De Bartoli Willoglen, Brut	France	\$35.00/bottle
JP Chenet, Brut		
BLUSH WINE	California	\$25.00/bottle
Beringer, White Zinfandel		
White Wines	Washington	\$39.00/bottle
Canyon Road, Chardonnay	Washington	\$40.00/bottle
Century Cellars, Chardonnay	California	\$40.00/bottle
Magnolia Grove, Chardonnay	California	\$35.00/bottle
Trinity Oaks, Pinot Grigio	California	\$35.00/bottle
Placido, Pinot Grigio	California	\$48.00/bottle
Kendall Jackson, Chardonnay	New Zealand	\$45.00/bottle
Matua Valley, Sauvignon Blanc	New Zealand	\$45.00/bottle
Whitehaven, Sauvignon Blanc	Italy	\$47.00/bottle
Bollini, Pinot Grigio		

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WINE & LIQUOR ENHANCEMENTS

RED WINES

Canyon Road, Cabernet Sauvignon	Washington	\$39.00/bottle
14 Hands, Cabernet Sauvignon	Washington	\$40.00/bottle
Glass Mountain, Merlot	California	\$35.00/bottle
Cellar No. 8, Merlot	California	\$35.00/bottle
Magnolia Grove, Cabernet Sauvignon	California	\$40.00/bottle
Deloach, Pinot Noir	California	\$40.00/bottle
Chateau St. Jean, Merlot	California	\$54.00/bottle
Byron, Pinot Noir	California	\$50.00/bottle
Penholds Thomas Hyland, Shiraz	South Australia	\$50.00/bottle
Gabbiano Classico, Chianit Classico	Italy	\$50.00/bottle
Erath, Pinot Noir	Oregon	\$52.00/bottle

SPECIALTY BARS

MARTINI BAR

Martini Bar to serve assort, regular & flavored Vodka's & Gin's with all the traditional garnishes.

\$12.00/drink

SCOTCH BAR

Scotch bar to serve assorted, regular and flavored scotch's with all the traditional garnishes.

*Priced base on
bottle chosen

MOJITO BAR

Mojito bar to serve assorted regular & flavored mojito's with all the traditional garnishes.

\$10.00/drink

THE LEBLON CAIPIRINHA BAR

Leblon Natural Cane Cachaca served traditional, mixed berry and pineapple.

\$12.00/drink

SANGRIA BAR

Includes white and red sangria.

\$8.00/drink

SIGNATURE DRINKS

SOMETHING BLUE

Hypnotiq, vodka, blue curacao, pineapple and prosecco.

\$5.00/drink

PURPLE PASSION

Vodka, hypnotiq, prosecco, pineapple juice and grenadine.

\$5.00/drink

BLUSHING BRIDE

Absolut kurant, chambord, triple sec, sour mix, splash of cranberry juice and soda.

\$5.00/drink

SOMETHING NEW

Absolut kurant, chambord, triple sec, splash of cranberry and prosecco.

\$5.00/drink

PARADISE PUNCH

Vodka orange, sour mix and cranberry

\$5.00/drink

HAWAII HONEYMOON

Flavored rum with cranberry juice, orange juice and pineapple juice.

\$5.00/drink

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SIGNATURE DRINKS (CONT.)

THE ROWDY BRIDESMAID Bacardi dragon berry, grenadine, blue curacao, and spirit.	\$5.00/drink	Grey Goose Vodka upgrade	\$4.00/person
		Absolut Vodka upgrade	\$3.00/person
		Johnnie Walker black Label upgrade	\$4.00/person
		Patron Tequila upgrade	\$4.00/person
RUNAWAY GROOM Vodka orange, sour mix and cranberry.	\$5.00/drink	Add additional hour to popular bar	\$10.00/person
		Upgrade to Premium bar	\$12.00/person
		Upgrade to Super Premium bar	\$14.00/person
I LOVE YOU BERRY MUCH Fragoli and champagne.	\$6.00/drink	Possible applicable credits:	
		Two less hors d'oeuvres	\$2.00/person
		House brand bar	\$5.00/person
		Dessert platter	\$5.00/person
		Wine service with dinner	\$2.00/person
THE SWEETEST LOVE Stoli raspberry, lime juice and strawberry puree.	\$7.00/drink	Additional decor:	
		Chivarri chairs with coordinating cushion	\$3.00/person
		Charger plates - Gold or Silver	\$2.00/person
ACAI BLUE Absolut acai, blue curacao, sugar and lime juice.	\$9.00/drink		
OUR PASSION IS FOREVER Bacardi O, passion fruit puree, lime juice and sugar.	\$8.00/drink		
MIAMI MARTINI Absolut Miami, orange juice, passion fruit juice, lime juice and a splash of pineapple juice.	\$11.00/drink		

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