

HOTEL COLONNADE

Coral Gables

MIRACLE MILE WEDDING PACKAGE

Cocktail Reception

Six selections of White Gloved Butler Passed Hors D'oeuvres

Champagne Toast

Wine Service with Dinner

Three Course Dinner to include Salad, Entrée and Custom Design Wedding Cake with the Coffee & Tea Service

Four Hour Open Popular Brand Bar

Dewar's White Label | Bombay Gin | Cathead Vodka | Bacardi Light | Souza Gold | Jim Beam | Seagrams 7 | House Champagne | House Red and White Wines

Choice of two Imported Beers: Corona | Stella | Heineken

Choice of two Domestic Beers: Bud Lite | Budweiser | Sam Adams | Miller Lite

Soft Drinks | Mineral Water | Juices

Complimentary Wedding Dress Press on Wedding Day

Specialty Linens

Tablecloths and Napkins from our Specialty Linen Selection

Custom Designed Centerpiece

DJ and Master of Ceremony Service

20 Customs Colored Up Lights

Glass Votive Candles for Cocktail Reception

Chivari Chairs with Coordinating Cushion Color

Discounted Valet Parking

Complimentary One Night stay in Premium Suite

Prices are exclusive of 24% taxable service charge and 9% state sales tax

180 ARAGON AVE - ph. 305.569.6532 fax. 305.444.9706 - www.hotelcolonnade.com

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HOR D'OEUVRES SELECTION

COLD CANAPÉS

Sushi Rolls | variety of traditional sushi rolls | pickled ginger | soy sauce | wasabi

Shrimp Cocktail | old boy steamed jumbo shrimp | classic cocktail sauce

Shrimp Ceviche | marinated tiny Florida bay shrimp salad in plantain shell

Tuna Poke | marinated diced ahi tuna salad | cilantro crema | microgreens

Grilled Zucchini Bruschetta | seasonal fresh squash | traditional tomato bruschetta mix | herb oil

Grapes | broiled grapes stuffed with goat cheese | toasted pistachios | raw honey

Caprese Skewer | baby mozzarella | baby tomato | drizzled with balsamic

Smoked Salmon | toast point | caviar | dill crème fraîche

Balsamic Roasted Strawberries | crostini | orange scented goat cheese | honey | strawberry balsamic syrup

HOT CANAPÉS

Duck Ravioli | shredded roasted duck meat | crisp pastry shell | sesame seeds

Plantain Shrimp | fresh local shrimp | encrusted with sweet plantains | spices

Pork Belly | roasted pork belly | hoisin bbq sauce glaze | crostini | avocado crema | microgreens

Scallop | fresh cottage scallops | wrapped in crispy bacon | dusted with Japanese toggrashi spice

Churrasco Skewers | marinated grilled churrasco | fresh cilantro chimichurri | pico de gallo

Samosa | diced potatoes | fresh vegetables | wrapped in crisp pastry | light curry | cilantro oil

Vegetable Spring Rolls | oriental vegetables | fresh ginger | spring roll

Spicy Beef Empanadas | shredded marinated beef | spices | wrapped in a tender pastry shell

Mini Kobe Cheeseburger | kobe beef patty | American cheese | mini bun

French Onion Boule | slow roasted beef | stuffed in a savory brioche shell | topped with gruyere cheese

Coconut Shrimp | fresh local shrimp | marinated in coconut milk | tossed in sweet coconut flakes

Pork Carnitas | slow roasted marinated pork shoulder | stuffed in a crisp plantain shell | topped with cilantro crema

Thai Chicken Skewer | mango coriander chili sauce

Short Rib Empanada | braised short rib | diced Manchego cheese | wrapped in a tender pastry shell

** Package is based on a minimum of 100 guests, for weddings under 100 a surcharge will be added.*

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DISPLAY ENHANCEMENTS

Fresh Vegetable Table traditional crudités red pepper hummus chipotle aioli yogurt honey dipping	4/person
Cheese Table aged, soft, seasonal cheeses dried fruit crackers toasted bread	5/person
Mediterranean Table red pepper hummus baba ganoush cured olives baby mozzarella feta cheese halloumi tzatziki stuffed grape leaves grilled artichoke hearts heirloom carrots pita chips grilled bread	6/person
Antipasto Table grilled seasonal vegetables cured meats aged cheeses grilled bread basil oil balsamic reduction	6/person
Baked Brie Cheese en Croute creamy brie cheese wrapped in puff pastry toasted almonds drizzled with clover honey fresh fruit toasted bread crackers	6/person
Seafood Table oysters snow crab claws poached citrus shrimp smoked clams tuna tartar ceviche of local shrimp and corvina accompaniments	Market Price

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FIRST COURSE

SALADS

Caesar Salad | grilled romaine | lemon zest | ciabatta croutons | parmeiggiano reggiano | classic dressing

Colonnade Signature Salad | hand gathered mixed greens | crumbled orange scented goat cheese | seasonal berries | toasted almonds
raspberry vinaigrette

Wedge Salad | bibb lettuce wedge | heirloom tomato | lemon zest | grilled asparagus | carrot ribbons | balsamic vinaigrette

Baby Spinach Salad | baby spinach | gogonzola crumbles | yellow tomato | toasted cashews | choice of dressing

Farmers Salad | mache | baby lolla rosa | pickled onion | cucumber | castelvetrano olives | segmented oranges | cojita cheese | choice of dressing

Citrus Salad | frisée and mesculin mixed salad | shaved fennel | baby beets | avocado | pommelos | toasted sunflower seeds | choice of dressing

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SECOND COURSE

ENTRÉE SELECTIONS

All entrées include a fresh vegetable and starch side dish, fresh baked rolls and sweet cream butter

Chicken Saltimbocca with Prosciutto Melted Leeks smoked gouda sage cream	153/person
Marinated Grilled Churrasco chimichurri	158/person
Herbed Crusted Chicken lemon basil sauce	160/person
Bone in Breast of Chicken caramelized shallot tarragon cream sauce	161/person
Lime Charred Mahi Mahi Mediterranean salsa	162/person
Pork Osso Bucco braising jus	163/person
Citrus Salmon Honey Glaze papaya relish	163/person
Espresso Rubbed Five Hour Braised Boneless Beef Short Rib braising jus reduction	164/person
Stuffed Chicken chorizo Manchego cheese asparagus caramelized onions red wine jus	165/person
Stuffed Filet of Corvina roasted vegetables lobster meat lobster fennel reduction	170/person
Surf and Turf grilled churrasco steak trio of jumbo shrimp chimichurri	172/person

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KIDS MENU

Children aged 3-12 only

FIRST COURSE *select one*

Fruit Salad

Mixed Green Salad

Pita Chips with Hummus

MAIN COURSE *select one*

Mini Burgers | plain or add cheddar cheese | choice of carrot or celery sticks | apple slices or French fries

Chicken Tenders | lightly breaded and fried crisp | choice of carrot or celery sticks | apple slices or French fries

Goosey Grilled Cheese Sandwich | whole wheat bread | melted cheddar cheese | choice of carrot or celery sticks | apple slices or French fries

65 per child

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AFTER DINNER SUGGESTIONS

NITRO DESSERT STATION

flash frozen, adult rated ice creams | Starbucks coffee liquor | Godiva chocolate liquor | Chambord | assorted toppings | mini cones
root beer floats

100 person minimum • Specialized Attendant Fee \$250

15/person

one hour of service

CUSTOM VIENNESE DISPLAY

choose from an array of assorted desserts | chocolate dipped strawberries | mini gourmet assorted cheesecakes | mini pastries

75/dozen

CAPPUCCINO & ESPRESSO CART

traditional accompaniments

8.50/person

two hours of service

CHOCOLATE FOUNTAIN

accompanied with assortment of decadent treats

8.50/person

two hours of service

CORDIALS BAR

Amaretto di Saronno | Kahlua | Drambuie | B&B | Courvoisier | Frangelico | Tia Maria | Baily's Irish Cream | Jägermeister | Chambord

Attendant Required \$125

10/person

one hour of service

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LATE NIGHT BITES AND ENHANCEMENTS

Jumbo Soft Pretzels	36/person
Mini Kobe Beef Sliders melted cheese	60/dozen
Media Noche plantain chips	60/dozen
Mini Cuban Sandwiches plantain chips	60/dozen
Pan Con Bistec plantain chips	60/dozen
Crispy French Fry Shooters choice of sweet potato fries or sea-salted hand cut French fries	2/dozen
Plantain Chip	2/person
Plantain Nachos plantain chips black bean corn salad shredded jack cheese diced grilled lime chicken lime vinaigrette	8/person
Flatbread <i>choose three</i> pepperoni short rib, figs, gorgonzola cheese arugula buffalo mozzarella pesto chicken arugula roasted vegetable	13/person
Ice Sculpture individually placed and illuminated	Priced based on design

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WINE & BAR ENHANCEMENTS

SPARKLING WINES

Cava Mas Fi Brut Spain	35/bottle
Cielo 1908 Prosecco Italy	40/bottle
Rose Chandon Brut Classic California	40/bottle
Chandon Brut Classic California	55/bottle
Piper Heidsieck Brut France	100/bottle

WHITE WINES

Mora Vista Chardonnay Argentina	35/bottle
Mora Vista Sauvignon Blanc Argentina	35/bottle
Mars and Venus Chardonnay Valle Central Chile	40/bottle
Dante Chardonnay California	45/bottle
Beau-Rivage Bordeaux Blanc France	45/bottle
Terranoble Sauvignon Blanc Chile	45/bottle
Mountain View Chardonnay California	50/bottle
Beau-Rivage Bordeaux Blanc France	50/bottle
Lageder Pinot Grigio Italy	50/bottle

RED WINES

Mora Vista Malbec Argentina	35/bottle
Mora Vista Cabernet Sauvignon Argentina	35/bottle
Mars and Venus Cabernet Sauvignon Valle Central Chile	40/bottle
Mars and Venus Merlot Valle Central Chile	40/bottle
Dante Cabernet Sauvignon California	45/bottle
Dante Pinot Noir California	45/bottle
Mountain View Cabernet Sauvignon California	50/bottle
Mountain View Merlot California	50/bottle

BAR ENHANCEMENTS

Grey Goose Vodka Upgrade	4/person
Johnnie Walker Black Label Upgrade	4/person
Patron Tequila Upgrade	4/person
Buchannans 12 Year Whisky	4/person
Local Draft Beer	5/person
Buchannans 18 Year Whisky	6/person
Add an additional hour to Popular Bar	12/person
Upgrade to Premium Bar	14/person
Upgrade to Super Premium Bar	15/person

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SPECIALTY BARS

BLOODY MARY AND MIMOSA BAR

Gin and Vodka bloody Mary with an assortment of toppings to include pickled vegetables, cured meats and olives; made with our Colonnade Signature Bloody Mary mix; Brut Champagne with Florida Orange juice, grapefruit juice and clementine juice.

One hour	15/person
Two hours	21/person
Three hours	27/person
Four hours	31/person

FRENCH CONNECTION BAR

sparkling cocktails

Rhubarb Royale | seasonal rhubarb cordial | rhubarb liquor | sparkling wine

The Rose | Demerara | sugar cube | rose essence | sparkling wine

French 75 | Cognac | simple syrup | lemon juice | sparkling wine

One hour	15 /person
Two hours	21/person
Three hours	27/person
Four hours	31/person

HEMMINGWAY BAR

award winning rums to showcase South Florida spirit

Hemingway Daiquiri | flor de caña extra dry 4 year | fresh lime juice | fresh grapefruit juice | maraschino liquor

Colonnade Mojito | symple | cana brava rum | lime juice | angostura bitters | mint | mint bouquet

Cortado | Pampero | lemon hart | coffee infused carpano antica | crème de cacao | chocolate bitters | angostura bitters

One hour	16/person
Two hours	23/person
Three hours	29/person
Four hours	35/person

VIRGIN BAR

Aqua Fresca | hibiscus | orange | vanilla | honey dew | cucumber | mint soda

PG 13 Singapore Sling | pomegranate juice | mango juice | pineapple juice
lemon juice | tonic water | mint

Summer Twang | cantaloupe | honey | club soda | apple cider | seasonal punch

One hour	15/person
Two hours	20/person
Three hours	25/person
Four hours	30/person

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