

# PRE/POST WEDDING PACKAGE

## REHEARSAL DINNERS

### COOKOUT

**Grilled Burgers** 

Hot Dogs

**BBQ** Chicken

Grilled Marinated Sirloin | rosemary shallot compound butter

Garden Salad

Corn on the Cob

Grilled Seasonal Vegetables

Cakes and Pies

46/per person

#### **MIAMI NIGHTS**

Marinated Grilled Churrasco | chimichurri

Corvina | lemon herb butter

Calamari and Shrimp Sauté | hominy grits | fennel tomato broth

Rice with Red Beans

Cirtus Garden Salad

Flan | chocolate orange mousse

52/per person

### **SLIDERS GALORE**

Choose 3: Beef Burgers | Grilled Chicken | Vegetable | Pork | Mahi

**Condiment Station** 

Garden Salad

Marinated Fruit Salad

Pasta or Tri Color Fingerling Potato

Salad

Grilled Seasonal Vegetables

Dessert Bars | strawberry shortcake

49/per person

#### MANGIA

Arugula salad

Caprese Salad

Pasta | sundried tomato | spinach | sausage | alfredo

Pasta Bolognese

Roast Chicken | orzo | veggies | herbs | chianti wine reduction

Herb Grilled Pork Loin | fennel and thyme infused wine sauce

Chef choice of seasonal vegetables

Tiramisu | mini cannoli | Sfogliatella

48/per person



# **CHANGE ROOM LUNCHEONS**

#### **INCLUDES**

Mini Tea Sandwiches | three flavors

Arugula Salad | Garden Salad | or Baby Romaine Salad

Marinated Fruit Salad | citrus | vanilla | honey | cinnamon

French Macaroons

Includes water, tea, coffee, assorted soda

35/person

#### **ENHANCEMENTS**

Burrata Salad | balsamic roasted strawberries | goat cheese | raw honey | toasted bread Chicken Avocado Salad | seared poppy seed encrusted ahi tuna | caramelized pineapples | avocado | ponzu

1 add-on 37/person 2 add-ons 40/person

# **GAME ROOM**

### **PLATTERS**

Dim Sum | vegetable pot stickers | shrimp shumai | shrimp dumplings | chicken lemon grass dumplings14/personFlatbreads choose two | buffalo mozzarella | chicken arugula | short rib, blue cheese, fig | pepperoni15/personCharcuterie | three kinds of cheese | three kinds of cured meats | olives | dried fruit | jam | grilled bread | crackers18/personSliders | beef | chicken | crab cake | veggie | pork belly20/person

#### **NOSH BOARDS**

Figs | roasted with blue cheese and rosemary
Grilled Chorizo | papaya mustard
Grilled Asparagus | pancetta | smoked sea salt
Broccolini | garlic parmesan butter | toasted bread
Grilled Chicken Wings (GF) | three dipping sauces
Three Types of Artisan Cheese | salted mixed nuts
Citrus Marinated Olives | tossed with rosemary and thyme
Plantain Encrusted Shrimp Skewers
Short Rib Empanadas | manchego cheese | tomato salsa

Balsamic Chicken Kabobs | pineapple | baby mozzarella | honey lime glaze

Pork Carnitas | fried plantain cup | cilantro lime crema

Roasted Vegetable Samosa | mango chutney | light curry dust

Choice of Three 18/person
Choice of Four 20/person
Choice of Five 22/person



# WEDDING BRUNCH

### **FAREWELL BRUNCH**

Marinated Seasonal Fresh Fruit Salad

Fresh Baked Bakery Pastries and Latin Inspired Pastelitos

**Egg Scramble** | shredded cheese | avocado | herbs

**Roasted Fingerling Potatoes** 

Thick Cut Bacon and Breakfast Sausage: turkey bacon | turkey sausage | chicken sausage available

Citrus Poached Shrimp Cocktail

Arugula Salad | roasted baby beets | orange scented goat cheese | balsamic roasted strawberries

Bakery Sliced Ciabatta and Toaster Bread

Assortment of Mini Desserts and Macaroons

Includes orange juice, grapefruit juice, coffee. tea

48/per person

### **ENHANCEMENTS**

*Buttermilk pancakes or Gluten Free Buckwheat Pancakes   spiced blueberry compote	7/person
*Malted Waffles   whip cream   choc chips   fruit compote   guava syrup	7/person
Thick Cut Brioche Bread French Toast   guava syrup   caramelized bananas   dulche de leche	8/person
Eggs Benedict   choice of smoked salmon   classic   short rib   Florentine   yuzu bloody Mary spiked hollandaise	7/person
*Dessert Crepes   filled with sautéed seasonal fruit or nutella   caramelized bananas	6/person
Quiche   roasted leek   3 cheese   vegetable   ham and onion	8/person
Smoked Salmon   bagels   cream cheese   capers   red onions   cornichons	14/person
*Omelet Station	14/person
Chorizo Hash	2/person

<sup>\*</sup>Requires a chef attendant \$150



# **BAR PACKAGES**

**SUPER PREMIUM** 

Grey Goose | Bombay Sapphire | Bacardi Oak Heart | Cazadores Silver | Maker's Mark | Knob Creek | Johnnie Walker Black

First Hour 35/person

Each Additional Hour 15/additional

**PREMIUM BRAND** 

Absolut | Tanqueray | Bacardi Flavors | Jose Cuervo Gold | Jack Daniels | Crown Royal | Dewar's 12

First Hour 30/person

Each Additional Hour 15/additional

**POPULAR BRANDS** 

Smirnoff | Bombay Dry | Bacardi Light | Sauza Gold | Jim Beam | Seagram's 7 | Dewar's White Label

First Hour 25/person

Each Additional Hour 15/additional

# BEER, WINE & SODA

Domestic & Imported Beer | House Chardonnay | Cabernet | Assorted Soft Drinks | Bottled Waters

First Hour 18/person

Each Additional Hour 9/additional

A bartender fee of \$125 is required



# WINE

### **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 Heidsek 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
Logeder Pinot Grigio   Italy	50/bottle

# **RED WINES**

Mora Vista Malcbec   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

A bartender fee of \$125 is required



# SPECIALTY BAR ENHANCEMENTS

#### **BLOODY MARY AND MIMOSA BAR**

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

One hour 15 per person
Two hours 21 per person
Three hours 27 per person
Four hours 31 per 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 per person
Two hours 21 per person
Three hours 27 per person
Four hours 31 per 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 per person
Two hours 20 per person
Three hours 25 per person
Four hours 30 per person

#### **HEMMINGWAY BAR**

### award winning rums to showcase South Florida spirit

Hemmingway Daiquiri | flor de cana 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 per person
Two hours 23 per person
Three hours 29 per person
Four hours 35 per person