



The Magnolia Wedding Package

Five Hours of Ultra Premium Bar

Consisting of the Following Brand Selection of Crown Royal, Johnny Walker Black Label Scotch, Bombay Sapphire Gin, Jack Daniel's Black Label Bourbon, Belvedere and Grey Goose Vodka, Patron Tequila, Oronoco & Parrot Bay Rum, Kahlua & Amaretto Liqueurs, Assorted Beers, Wine, Assorted Juices and Soft Drink Mixers

One Specialty Drink Station such as
Jungle Island Deluxe Martini Bar or Mojito Madness Station



Edible Landscape

Garden Crudités Display

A Selection of Fresh Garden Vegetables with Dipping Sauce

Imported and Domestic Cheese Display with Fruit Garnish

Accompanied with Gourmet Crackers

Wine Bar with Merlot, Sauvignon Blanc, and Pinot Grigio Varietals

Assorted Sushi Boat Display

Full Garnishment

Chef Carving Station

Herb Encrusted Rack of Lamb

Mint Jelly and Petite Breads

Butler Passed Hot and Cold Hors d'oeuvres

Mini Beef Wellington with Mushroom Duxelle, Miniature Crab Cakes with Garlic Aioli
Assorted Deluxe Canapés, Oriental Spring Rolls with Plum Dipping Sauce
Flaky Beef Empanadas, Sesame Chicken with Sweet & Spicy Thai Sauce
Jumbo Fried Shrimp with Apricot-Horseradish Sauce, Sesame Encrusted Seared Tuna Loin
Conch Fritters with Key Lime Mustard Sauce, Assorted Dim Sum with Ginger-Soy
Mozzarella Pinwheels on Herbed Croustade

All Food and Beverage Prices are subject to 21% Service Charge and All Applicable Taxes

All Prices are subject to change without notice prior to Contract.

. Our Catering Department would be more than happy to help create a customized menu for your event.

Magnolia Wedding Package

A Four-Course Gourmet Dinner



Champagne Toast



California Red or White Wine

Served Tableside throughout Dinner



Appetizer Course

Chilled Seafood Martini

With Assorted Freshly Marinated Seafood
Vanilla Vodka Infused Sauce, Plantain Garnish

Salad Course:

Stacked Portabella Salad
Grilled Portabella, Fresh Mozzarella, Yellow and Ripe Tomatoes
On a Bed of Spring Field Greens
Drizzled with Balsamic Vinaigrette

One Server Per Table for Table Side Guest Order:

Center Cut Filet Mignon with Port Demi Glaze or Pecan Encrusted Sea Bass

Served Alongside Two Large Grilled Shrimp
Herb Roasted Fingerling Potatoes, Fresh Medley of Gourmet Vegetables

Our "Jungle-riffic" Bread Basket of
Assorted Rolls, Flatbreads, and Grissini with Fresh Creamery Butter
Freshly Brewed Regular & Decaffeinated Coffee and Teas



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Dessert

Praline Tartuffo Drizzled with Strawberry Coulis and Topped with Whipped Cream on a Painted Plate

After Dinner Cordials and Port Station



Custom “Traditional Design” Butter-cream Wedding Cake

Designed by one of South Florida’s Premier Bakeries



Custom Deluxe Linen Package in Wide Variety of Colors, includes:

Chair Cover and Sash

Chavari chairs available

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