



***Holiday Inn***

Miami Beach-Oceanfront

# Wedding Packages

**Holiday Inn Miami Beach** • 4333 Collins Avenue • Miami Beach, FL. 33140 **Phone:** (305) 538-1938 • **Fax:** (305) 538-2025

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# Ceremony Locations & Fees



## Classic Beach Ceremony

Up to 60 Guests \$750.00++

61 to 150 Guests \$850.00++

(includes city beach permit)



## Lush Tropical Garden Ceremony

Up to 160 Guests \$500.00++

## Indoor Celebration Ceremony

Up to 160 Guests \$500.00++

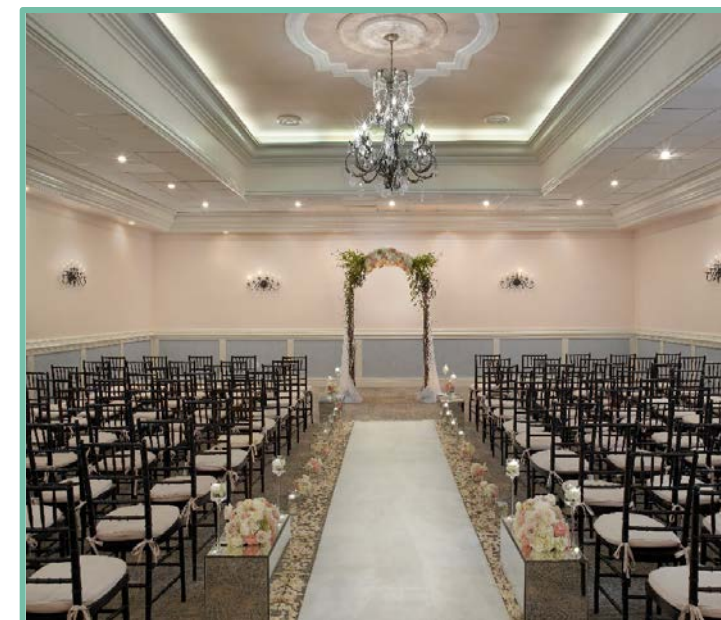
## Included

Fruit Infused Water Station

White Folding Chairs

Wireless Microphone & Speaker

Complimentary Ceremony Rehearsal





# Cocktail Hour Locations & Fees



## Fantasy Foyer Cocktail Hour

no additional cost



## Included

Hi and Low-top tables

White folding chairs

Gift, place card and sign-in tables

White spandex table covers



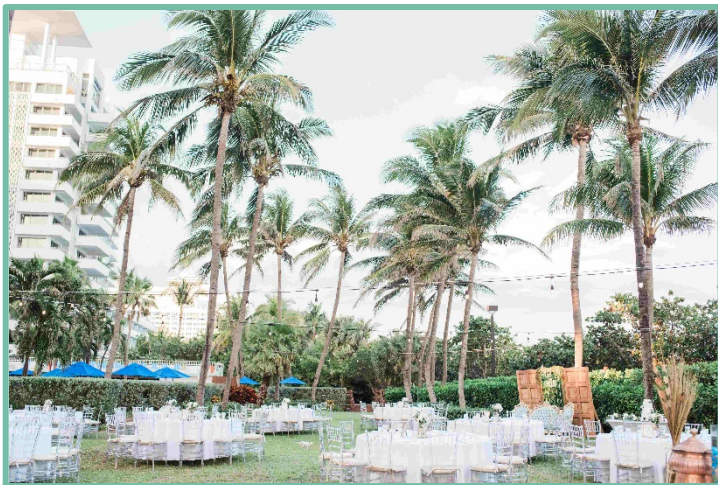
## Cocktail Hour on the Lawn

up to 200 Guests      \$500.00++





# Reception Locations & Fees



## Lush Tropical Garden Reception

up to 200 Guests      \$500.00++



## Indoor Celebration Reception

up to 110 Guests      \$500.00++



## Fantasy Ballroom Reception

up to 180 Guests      \$1,500.00++

### Included

Banquet tables and chairs

White linen floorlength tablecloths and napkins

Complimentary one night stay for the newlyweds

Tasting for guests of (75) or more

Getting ready Coral room

# Four Hour Open Bar Packages

## Premium Brands

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum  
Jim Beam Bourbon  
Dewar's Scotch  
Canadian Club Whiskey  
Jose Cuervo Tequila

∞

Domestic & Import Beers  
House Red & White Wines  
Sodas & Fresh Juices

## Top Shelf Brands

Grey Goose Vodka  
Bombay Gin  
Bacardi Gold Rum  
Jack Daniel's  
Johnny Walker Black Scotch  
Jameson Whiskey  
Patron Silver Tequila

∞

Domestic & Import Beers  
House Red & White Wines  
Sodas & Fresh Juices

### Included

Premium brand liquor package  
Champagne toast  
Four hour open bar with  
one hour cocktail reception

### Bar Enhancements

|                  |                      |
|------------------|----------------------|
| Top Shelf Brands | \$12.00 per person++ |
| Additional hour  | \$12.00 per person++ |
| Welcome drink    | \$12.00 per person++ |







# Butler Passed Hors D'oeuvres

## *Selection of (5) hors d'oeuvres*

### Hot Selections

Cozy Shrimp

Cuban Spring Roll

Chicken Marrakesh

Short Rib Empanadas

Wild Mushroom Tart

Fried Chicken Wonton

Goat Cheese and Bell Pepper Filo

Roasted Garlic and Vegetable Puff

Coconut Crusted Scallop Lollipops

Filo Wrapped Asparagus and Fontina

### Cold Selections

Antipasto Skewers

Tomato and Mozzarella Crostini

Prosciutto Wrapped Melon Balls

Ahi Tuna Salad on Wonton Crisp

Spiced Bay Scallop Ceviche Shooter

# Hors D'oeuvres Enhancements

## **Antipasto Bar**

Bocconcini, Mortadella, Salami, Capicola, Pepperoni,  
Roasted Peppers, Marinated Artichokes, Plum Tomatoes

Served with Italian Bread & Basil Olive Oil

\$17.00 per person++

## **Imported & Domestic Cheese Display**

Served with Gourmet Crackers & French Bread,

\$15.00 per person++

## **Fresh Vegetable Crudite Dsplay**

Served with Ranch & Blue Cheese Dips

\$12.00 per person++





# Reception Dinner Menus

## BUFFET DINNER

### *Selection of (2) Salads*

Caesar Salad with Homemade Croutons

Tossed Green Salad with Assorted Dressings

Fresh Mozzarella, Tomatoes with Basil & Olive Oil

Quinoa, Dried Cranberries & Candied Walnut Salad

Baby Spinach, Feta, Red Onion & Red Wine Vinaigrette

Mixed Greens, Mandarin Oranges, Red Onion, Shaved  
Almonds in a Toasted Almond Dressing

### *Selection of (2) Entrees*

Roasted Chicken with Rosemary Pan Jus

Grilled Churrasco Steak with Chimichurri

Mojo Marinated Pork Loin

Grilled Mahi Mahi with Mango-Jalapeno Relish

Pan Seared Salmon with Meyer Lemon Sauce

Cola Braised Short Ribs

Grilled Chicken Breast with Marsala Wine Reduction

Sliced Sirloin of Beef with Mushroom Demi

### *Selection of (2) Sides*

Garlic Mashed Potatoes, Steamed Broccoli,

Roasted Vegetable Fricassee Congris, Garlic Mojo Yucca,

Baby Spinach, Aged Cheddar Potatoes Gratinee,

Smoked Gouda Grits, Soba Noodles,

Coconut Rice with Chickpeas, Basil Mashed Potatoes,

Baby Carrots and Jumbo Asparagus

**\$98.00 per person++**

## STATIONS DINNER

### Salad Station

Caprese Salad with Balsamic Glaze

Classic Caesar Salad with Homemade Croutons

Baby Field Greens with Assorted Toppings & Dressings

### Pasta Station\*

Penne Pasta, Fettuccini & Cheese Tortellini

Bay Shrimp, Diced Chicken & Italian Sausage

Mushrooms, Tomatoes & Peppers

Marinara and Alfredo Sauce

Fresh Grated Reggiano Cheese

Garlic Bread & Rosemary Focaccia

### Chef's Carving Station\*

#### *Selection of (2)*

Pepper Crusted Top Round of Beef  
served with Stone Ground Mustard Jus

Whole Roasted Turkey  
served with Gravy, Cranberry & Candied Ginger Relish

Banana Leaf Wrapped Corvina  
served with Sweet Chili & Garlic Glaze

Pork Loin served with Mojo Demi

**\$108.00 per person++**

*\* additional \$100.00++ Chef Fee*

## PLATED DINNER

### *Selection of (1) Salad*

Greek Salad

Romaine Lettuce, Cucumber, Tomato,  
Olives, Feta Cheese, Red Onion

House Salad

Cucumber, Tomato, Red Onion,  
Balsamic Vinaigrette

Caesar Salad

Parmesan Crostini

Baby Arugula Salad

Shaved Fennel, Pine Nuts,  
Parmesan & Lemon Vinaigrette

Caprese Salad

Tomato and Mozzarella with Fresh Olive Oil & Basil

### *Selection of (1) Entree*

Breast of Chicken

Saffron Rice, Pan Jus, Asparagus & Carrots

Salmon

Coconut Rice with Chickpeas, Meyer Lemon  
Sauce & Glazed Carrots

Skirt Steak

Roasted Garlic Mashed Potatoes, Port Wine  
Reduction & Asparagus

**\$102.00 per person++**



# Dessert and Coffee

## Included in all packages

Fresh Coffee, Decaf Coffee & Assorted Hot Teas

## Dessert Enhancements

Buttercream Cake \$4.00 per person++

Plated Dessert \$7.00 per person++



## *Selection of (1) Plated Dessert*

Chocolate Truffle Marquise  
Raspberry Glaze

Mojito Tart  
Vanilla Bean Anglaise

Warm Chocolate Cake  
Tahitian Vanilla Bean Gelato

Caramel Flan Cheesecake  
Fresh Berries

Tiramisu  
Amaretto Caramel Sauce

Coconut Tres Leche  
Mango & Rock Sugar Salsa

Apple Pie a la Mode  
Cinnamon Ice Cream

*All prices are subject to 20% taxable service charge and 9% sales tax*

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(305) 610-0308  
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Photography  
Snap 7000  
Nissim Harosh  
754-246-0484  
[info@snap7000.com](mailto:info@snap7000.com)  
[www.snap2000.com](http://www.snap2000.com)

Event Decor  
Linen Connection  
Julio Schutz  
786-295-1969  
[linenconnection@yahoo.com](mailto:linenconnection@yahoo.com)  
[www.linenconnectiondecor.com](http://www.linenconnectiondecor.com)

## Preferred Vendor List

Photo/Video  
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516-871-6584  
[kgphotoandvideo@gmail.com](mailto:kgphotoandvideo@gmail.com)  
[www.photovideobykg.com](http://www.photovideobykg.com)

DJ  
Visions DJs  
Jorge Hernandez  
305-434-9697  
[info@visiondjs.com](mailto:info@visiondjs.com)  
[www.visiondjs.com](http://www.visiondjs.com)

DJ/Photo Booths/Lighting  
Penn House Productions  
William Penn House Jr.  
305-586-4848  
[William@php-fl.com](mailto:William@php-fl.com)  
[www.PHP-FL.com](http://www.PHP-FL.com)

AJ's DJs LLC  
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A.J. Falcon  
786-325-7696  
[djajfalcon@gmail.com](mailto:djajfalcon@gmail.com)  
[www.djajfalcon.com](http://www.djajfalcon.com)

Cupcakes  
Sommers Cupcake  
954-501-5712  
[info@sommerscupcakes.net](mailto:info@sommerscupcakes.net)  
[www.sommerscupcakes.net](http://www.sommerscupcakes.net)

Steel Drum Band  
Rhythm Trail  
Ephraim Adams  
407-401-9348  
[rythntrail@rythmtrail.com](mailto:rythntrail@rythmtrail.com)  
[www.rythmtrail.com](http://www.rythmtrail.com)

Band  
Speaker Box Band Entertainment  
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[www.speakerboxband.com](http://www.speakerboxband.com)

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