

Weddings
& CELEBRATIONS
TRUMP NATIONAL
DORAL

LIVE THE LIFE.
WHAT YOU FEEL TODAY, FEEL FOREVER.



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Celebrate in Style with a day that you'll always remember. From our collection of unique venues, to the personalized services and thoughtful amenities, the Trump National Doral is Miami's premier wedding destination. Whether you envision an extravagant affair, enchanting wedding, graceful ceremony, or small intimate celebration, we will make every moment unforgettable. Our wedding packages are designed with special touches and amenities to make your wedding picture-perfect.

Our wedding specialists are here to help you create your dream wedding.

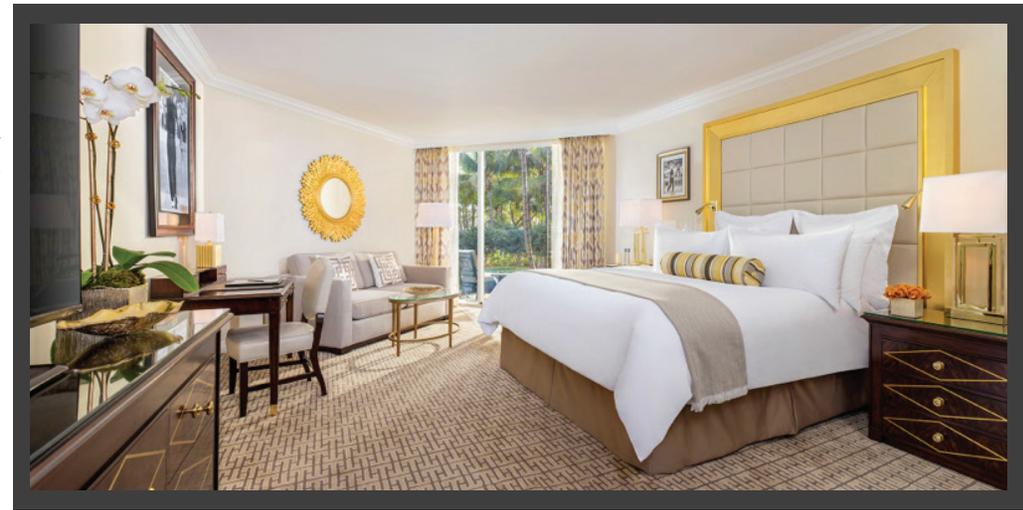
SERVICE

Your dedicated Wedding Specialist is committed to accommodating your every request throughout the planning stages and on your special day. We will be delighted to assist with preferred vendor selections including photographers, florists, specialty linen, wedding planners, musical entertainment and transportation to make your wedding a most memorable affair. Our Executive Chef & his culinary team will be at your service to customize your menu upon request.



GOLF

First opening its doors in 1962, Doral was fashioned with golf at its core. Today, more so than ever, under the stewardship of Donald J. Trump, guests will find that it has become the pre-eminent golf resort in the country. Trump National Doral Miami is host to scores of professional golfers across four different courses, including one of golf's most famous - the brand new Blue Monster Course. With the most recent course transformations underway which include the Red Tiger, Golden Palm and Silver Fox, Trump National Doral will set itself apart from all others by offering distinct and exciting golf experiences all at one property.



AMENITIES

HOTEL

Situated on nearly 800 acres, Trump National Doral Miami features newly redesigned guestroom villas, championship golf courses, including the legendary Blue Monster, and more than 100,000 square feet of indoor and outdoor venues and classic ballrooms.

DINING

Savor Trump National Doral Miami at our all-new signature restaurants and lounges, where we offer inventive menus prepared by our acclaimed chefs to satisfy every palette.

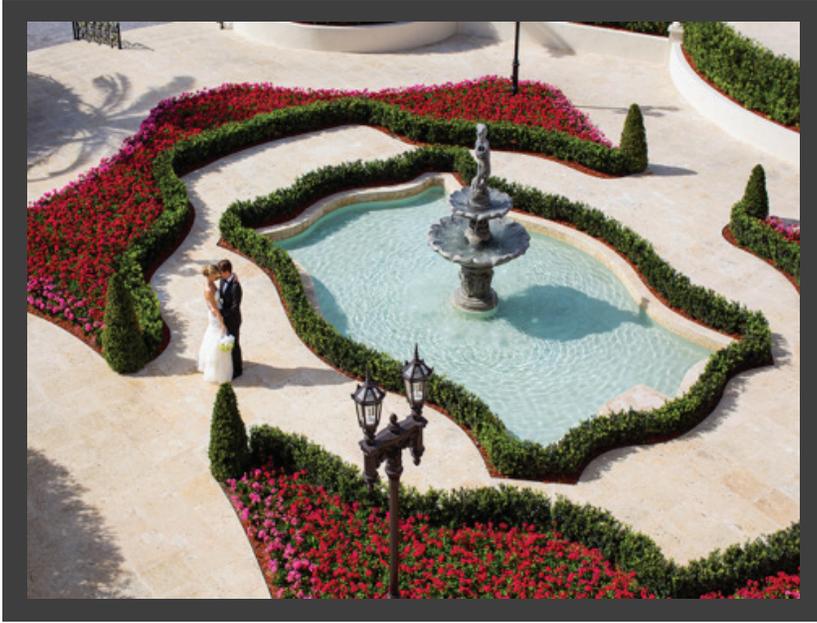
SPA

Whether looking for a day of indulgence or an extended escape, the 48,000 sq. ft. Spa at Trump National Doral Miami boasts 33 treatment rooms and over 100 signature spa services and treatments available daily for men, women and couples. This lavishly situated Miami day and destination spa offers personalized services created to relax your mind, restore your body and renew your spirit. Salon services available for all guest needs.



OUTDOOR POSSIBILITIES

Unique fountains, endless greens, and secluded gardens await you. Whether marrying poolside or dining on the green, the Trump National Doral outdoor venues are a tranquil retreat for your celebration. Your wedding specialist will create the ultimate backdrop for your special day.



VENUES

Blue Monster Lawn

Golf Shop Patio

Blue Monster Putting Green

Red Course

Royal Palm Pool

Spa Terrace

Spa Courtyard

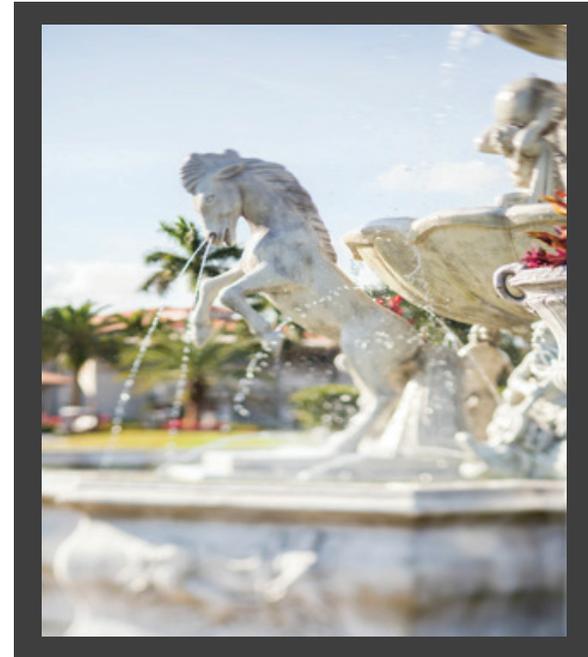
Imperial Patio

Formal Gardens

The Donald J. Trump Grand Patio

The Jones Courtyard

The Nicholas Courtyard



A BEAUTIFUL VENUE

Say I Do in a Setting that Fits You



CRYSTAL BALLROOM

“All because two people fell in love” Dance the night away without a care in the world underneath spectacular chandeliers or toast to forever on a with stunning views of our historic golf courses. Say “I Do”, dine with your closest friends and family, or enjoy an afterglow in the newly designed Crystal Ballroom. Perfect for up to 300 guests seated or 500 guests for ceremony.



THE IVANKA TRUMP BALLROOM

“I just want to marry the one I love in front of the family and friends that I adore”... Begin the rest of your lives as one with charm and elegance. Warm ivory tones, luxurious carpets, and brilliance are synonymous with the exquisite Ivanka Trump Ballroom. Expansive floor to ceiling windows will serve as the backdrop for a night to remember. Romantic ceremonies and delectable dinners will undoubtedly sparkle in this one of a kind room. Ideal for up to 500 guests seated or 800 guests for ceremony.

COMING SOON

THE DONALD J. TRUMP GRAND BALLROOM

“You’re my happily ever after”... A styled arrival to striking Corinthian columns, will set the tone for what’s to come. Step into a tropical oasis, sipping flavorful cocktails, while you enjoy the ambiance of being outdoors. Design a wedding with unlimited possibilities, creating a grand affair under soaring ceilings adorned with crystal chandeliers. A blank pallette, with hues of blue, a canvas to your imagination, The Donald J. Trump Grand Ballroom is where your fairytale wedding will come true. Plan a wedding of up to 1,000 guests.



A BEAUTIFUL VENUE

Say I Do in a Setting that Fits You



IMPERIAL BALLROOM

“Love is a canvas furnished by nature and embroidered by imagination” ... The Imperial Ballroom will offer the feel of an exclusive club and from every window the view is a vision in green; acres of world class fairways rolling away in the distance. Your guests will love stepping out onto the patio where they have a panoramic view of the greens, luscious landscaping, a royal fountain and a color streaked sky as the sun sets. Imagine up to 350 guests....”Love, laughter and lots of dancing!”

COMING SOON

WHITE & GOLD BALLROOM

“Happiness is only real when shared”... Built in 1962 by the Kaskal family, originally known as The Conquistador, The White & Gold Ballroom has kept its sophisticated style and classic elegance with subtle luxuries. It remains a place for gathering and dining to share memories of a lifetime, with the ones you love. It’s time to drink champagne and dance!



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TRUMP STYLE

SPECIAL TOUCHES TO STYLE YOUR WEDDING, INCLUDED IN YOUR WEDDING EXPERIENCE.

ELEGANT FLOOR LENGTH WHITE LINENS
LUXURIOUS CHAIRS
DANCE FLOOR & STAGING
CUSTOM BASE PLATES
LUMINOUS VOTIVE CANDLES
FRAMED TABLE NUMBERS
WEDDING MENU TASTING

BRIDAL SUITE
PREFERRED GUEST ROOM RATES
PREFERRED VALET PARKING PRICING
CRYSTAL CHANDELIERS & WALL SCONCES
ULTIMATE ENTRANCE & PHOTO OPPORTUNITIES
WORLD CLASS CULINARY EXPERIENCE
IMPECCABLE & ATTENTIVE SERVICE

New Beginnings
(Minimum of 75 Guests)

RECEPTION

Select Six Passed Canapés

COLD

Strawberry Rhubarb Bruschetta, Toasted Raisin Bread, Red Wine Gastrique

Mini Herb Frittata, Smoked Salmon

Shrimp Skewer, Compressed Melon, Bloody Mary Pearls

Steak Tartar, Black Truffle Aioli, Romano, Baguette, Parmesan Cup

HOT

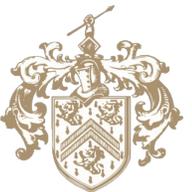
Gorgonzola Tater Tots

Mini Chick Pea Falafel, Red Pepper Tzatziki

Spicy BBQ Shrimp, Fried Green Tomato, Cucumber Yogurt

English Pea, Smoked Bacon Arancini

All Food & Beverage is subject to a 24% Taxable Service Charge, 2% Food & Beverage Surcharge Tax & 7% Sales Tax
Food and Beverage items and prices are subject to change without notice.



PLATED DINNER

Select One Starter

APPETIZER

Ahi Tuna Tartare Timbale, Avocado, Crab, Wakami Salad, Lotus Root, Fried Wonton Crisp, Soy Lime Dressing
Scallop Crudo, Pineapple, Lime, Jalapeno, Red Onion, Cilantro

SALAD

“Steakhouse” Wedge
Iceberg Lettuce, Blue Cheese, Apples, Shallots, Smoked Bacon, Creamy Vinaigrette
Burrata, Dark Cherries, Asian Pear, Toasted Pistachios, Balsamic Vinaigrette

ENTRÉE

Select One Main

Chicken Ballotine, Cremini Mushrooms, Double Smoked Bacon, Green Beans, Butternut Mascarpone Purée, Almonds, Cherry
Red Wine, Slow Braised Beef Short Rib, Sweet Corn Polenta, Fricassee of Truffled Mushrooms
Fig and Balsamic Glazed Branzino, Seared Foie Gras, Petite Potato, Apple Infusion

DESSERT

Custom Designed Wedding Cake Served on a Painted Plate
Gourmet Blend Coffee and Selection of Teas

BEVERAGE

Five Hour House Bar, Tableside Wine Service, Champagne Toast
\$170++ per guest



RECEPTION

Select Six Passed Canapés and Two Stations

COLD

Port Poached Bosh Pear, Goat Cheese, Walnut Cranberry Crostini, Micro Herbs
Caribbean Lobster, Mango Ceviche, Spiced Passion Fruit, Kaffir Lime Essence
Miso Glazed Smoked Hamachi, Rice Cracker Curry Chicken Salad, Crisp Plantain Chip

HOT

(Select From Three Options)

French Onion Soup Tartine, Gruyere Cheese
Herbed Zucchini and Feta Fritter, Yogurt Cucumber Sauce
Glazed Duck and Smoked Chipotle Cheddar Empanades
Pork Belly Taco, Salsa Verde, Kimchee Slaw

STATIONS

ANTIPASTO DISPLAY

Parma Ham, Peppered Salami, Bresaola, Cured Chorizo, Duck Prosciutto
Bocconcini, Pecorino, Marinated Manchego, Provolone, Goat Cheese
Olive Oil Roasted Peppers, Marinated Tomatoes, Citrus Artichokes, Spiced Olives, Grilled Asparagus
Rustic Breads, Crisp Baguette, Grissini, Olive Rolls

BRUSCHETTA BAR

Select From Four Options

Classic Tomato, Garlic Basil
Roasted Eggplant, Capers, Olives
Roasted Mixed Mushrooms, Marsala
Roasted Artichokes, Lemon
Grilled Zucchini, Summer Squash, Eggplant, Peppers
Whipped Ricotta Cheese, Truffles, Spinach
Cannellini Beans, Herbs
Caponata: Zucchini, Eggplant, Tomato, Pine Nuts, Raisins
Sun Dried Tomatoes, Pesto

CHILLED SALMON

Cured Salmon Gravlax, Smoked Atlantic Salmon, Salsa Verde, Lemon Dill Aioli,
Horseradish Crème Fraîche, Pickled Onions, Capers, Whipped Cream Cheese & Bagel Crisps

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PLATED DINNER

COLD APPETIZER

Select One Option

Red and Yellow Roasted Beets, Oranges, Maytag Blue Cheese, Candied Marcona Almonds, Micro Greens
Chilled Cucumber and Melon Soup, Local Mint, Compressed Melon Cubes, Sorbet Spoon
Sweet Pea and Basil Panna Cotta, Marinated Vegetables, Shaved Artichoke, Frisee
Homestead Tomato and Quinoa Stack, Avocado Cream, Micro Salad, Crispy Tullie

ENTRÉE

Select One Option

Petite Sea Salt Grilled Filet Mignon, "Twice Baked" Stuffed Potato, Asparagus Tips
New York Strip Steak, Garlic Potato Croquette, Frisee, Pancetta Lardon
Pan Seared Chilean Sea Bass, Vanilla Scented Saffron Parsnip Puree, Shaved Fennel Salad, White Truffle Vinaigrette

DESSERT

Custom Designed Wedding Cake Served on a Painted Plate
Gourmet Blend Coffee and Selection of Teas

BEVERAGE

Five Hour Deluxe Bar, Tableside Wine Service, Champagne Toast

\$200++ per guest



RECEPTION

Six Passed Canapés and Small Plates

COLD

Porcini-and-Pecan Pâté, Toasted Brioche
Mini Golden Potato, Crème Fraîche & Caviar
Ginger Crab Salad, Cilantro Mayo, Crispy Plantain Chip
Lobster, Tarragon Profiterole

HOT

Bite-Sized Asian Seared Marinated Scallops, Served in Red Spoons
Coriander Popcorn Chicken, Bourbon BBQ Sauce
Korean BBQ Duck Confit, Kimchi Pears, Scallion Cream Served in a Mini Taco
Rosemary Baby Lamb Chops, Mint Pesto

SMALL PLATES ACTION STATION

Select Three Options

Sautéed Mushrooms & Herbs, White Truffle Risotto
Fish Tacos, Cabbage and Lime Salad, Chipotle Aioli, Charred Tomato Salsa
Lobster and Brie Mini Grilled Cheese Sandwich, Applewood Smoked Bacon Crisp
Petite Crispy Buffalo Wings, Mini Crudité, Blue Cheese Mousse
Buttermilk Southern Fried Boneless Chicken, Malted Waffle, Chicken Pan Gravy, Warm Maple Syrup Drizzle
Cheeseburger Cheeseburger, Truffle Fries
Short Rib Martini, White Cheddar Stone Ground Grits, Orange & Fennel Slaw



PLATED DINNER

COLD APPETIZER

Select One Option

Fig and Goat Cheese Tart, Port Wine Sauce

Curried Spiced Crab, Watermelon, Arugula, Cilantro, Mint

Lobster Napoleon, Crisp Corn Chips, Shaved Carrots, Fennel, Vanilla Saffron Vinaigrette

Beef Carpaccio, Arugula, Parmigiano Reggiano, Olive Oil, Cracked Pepper

HOT APPETIZER

Select One Option

Soup Trio of Split Pea, Avocado, Andalusian Gazpacho

Butternut Squash Ravioli, Spaghetti Squash, Nutmeg Foam

Seared Scallops, Bacon Braised Chard, Sweet Potato, Sherry Glaze

Smoked Shrimp, Polenta, Roasted Corn, Apple Smoked Bacon, Pablano Pepper

INTERMEZZO

Cucumber and Mint Sorbet and Vodka

or

Green Apple Granita and Thyme



PLATED DINNER

ENTRÉE

Select One Option

10oz. Gorgonzola Crusted Filet, Herb Roasted Fingerling Potatoes, Balsamic Glazed Brussels Sprouts, Cranberries
Alaskan Halibut, Truffle Potato, Roasted Gold and Red Beets, Shaved Asparagus Salad, Lobster Glaze

Petite Filet, Porcini Butter

Wild Honey and Soy Marinated Black Cod

Jasmine and Black Forbidden Rice, Chinese Long Beans, Cashews

Prime NY Strip, 25-Year Balsamic

Pan Seared Jumbo Lump Crab Cake, Saffron Aioli

Yukon Gold Potato Silk, Homestead Tomato Salad

DESSERT

Custom Designed Wedding Cake Served on a Painted Plate

Gourmet Blend Coffee and Selection of Teas

BEVERAGE

Five Hour Deluxe Bar, Tableside Wine Service, Champagne Toast

\$250++ per guest



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Cutting the Cake

THE INSIDE

Vanilla Rum Keylime

Piña Colada Guava

Red Velvet Carrot

Chocolate Marble

Amaretto

THE IN BETWEEN

DULCE DE LECHE

This rich and decadent filling captures everything you love about caramel and adds a milky twist.

CHOCOLATE FUDGE

To all the chocolate lovers out there, this deliciously smooth and silky fudge instantly melts in your mouth and leaves you craving for more.

STRAWBERRY

Our fresh and scrumptious strawberry filling will have you savoring every bite, and is as juicy as the fruit itself.

GUAVA

This exotic filling will give you a newfound appreciation of rich tropical fruits. Top it off with our Vanilla Rum cake.

RASPBERRY

This delicate and flavorful raspberry filling is best suited with our chocolate cake and delivers a mouth-watering sensation.

THE OUTSIDE

BUTTERCREAM

A Mixture of Fresh Butter, Sugar and Egg Whites in a Variety of Flavors. Can be used as Filling and Icing.

CLASSIC ROLLED FONDANT

Soft Malleable Icing made from Powdered Sugar, Beautiful Winter White in Color.

PINEAPPLE

Our pineapple filling is a deliciously tangy flavor fused with a creamy tropical taste.

APRICOT

This incredibly flavorful and heavenly sweet flavor is enriched with an overflow of the finest blends of golden apricot.

BUTTERCREAM

This premium quality buttercream is a go-to filling. This recipe compliments each of the cakes perfectly.

CREAM CHEESE FILLING

This enticing filling is enough to fall head over heels in love. It's a must with Guava, Carrot, and Red Velvet cake.



HOUSE BAR

Smirnoff Vodka, Bombay Gin
Myers Rum, Sauza Tequila
Old Forester Bourbon, Grants Family Reserve Scotch
Canadian Mist Whiskey, Korbel Brandy
La Terre House Red & White Wine
Chardonnay, Cabernet Sauvignon, Merlot
Imported Beers & Domestic Beers
Assorted Soft Drinks, Sparkling Water
One Bartender per 75 Guests Included

DELUXE BAR

Absolut Vodka, Bombay Sapphire Gin
Bacardi Rum, Don Julio Tequila
Jim Beam Bourbon, Dewar's White Label Scotch
Crown Royal Whiskey, Remy Martin VSOP Brandy
La Terre House Red & White Wine
Chardonnay, Cabernet Sauvignon, Merlot
Imported Beers & Domestic Beers
Assorted Soft Drinks, Sparkling Water
One Bartender per 75 Guests Included

PREMIUM BAR

Ketel One Vodka, Tanqueray 10 Gin
Papa Pilar Blonde Rum, Don Julio Anejo Tequila
Bulleit Bourbon, Johnnie Walker Black Label Scotch
Gentleman Jack Whiskey, Hennessy VS Brandy
La Terre House Red & White Wine
Chardonnay, Cabernet Sauvignon, Merlot
Imported & Domestic Beers
Assorted Soft Drinks, Sparkling Water
One Bartender per 75 Guests Included



Keep the Party Going

COLD CANAPÉS

Brie and Raspberry Tartlets
Wild Mushroom, Port Shallot Tartlets
Stuffed Cherry Tomato, Ricotta, Basil, Sea Salt, Olive Oil
Eggplant Involtini, Grilled Ratatouille
Mango Jicama Summer Roll
Roasted Shrimp Vegetable Spring Roll, Sweet Chili Dipping Sauce
Blini, Roasted Pork, Mango Pomegranate Chutney
Risotto Cake, Eggplant Caviar, Fontina Cheese
Ahi Tuna Tartar Cone, Pineapple and Wasabi Caviar, Soy Glaze
Sesame Crusted Tuna, Sweet Soy Glaze, Ginger Daikon Slaw
Poached Shrimp Cocktail
Smoked Chicken Cobb Served on a Spoon
Beef Tartare Cone, Grain Mustard, Rosemary Cream

\$6++ Per Piece

HOT CANAPÉS

Date and Blue Cheese Ball
Tomato Soup Shooter, Grilled Cheese Crouton
Wild Mushroom Bread Pudding Topped with Truffle Oil-Infused Pesto
Mini White Corn, Chicken, Avocado Arepas, Aji Amarillo Sauce
Mini Dugeness Crab Cake, Piquillo Pepper Coulis
Grilled Squid, Lemon Parsley Rub
Coconut Chicken, Sweet Chili Glaze
Chicken Satay Lollipops, Coconut Curry Peanut Sauce
Churrasco Steak, Yucca Skewers, Sour Orange Aioli, Chimichurri
Peruvian Beef Tenderloin Skewers
Bacon Wrapped Pork Lollipops, Apple Jelly
Chorizo, Potato, Manchego Croquettes

\$6++ Per Piece

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Food and Beverage items and prices are subject to change without notice.



Keep the Party Going

STATIONS

INTERNATIONAL ARTISANAL CHEESE DISPLAY

Triple Crème French Brie, Herbed Boursin, Aged English Cheddar

Spanish Manchego, Roquefort and Peppered Goat Cheese

Fresh and Dried Fruits and Homemade Chutney

Served with an Assortment of Breads

Cheese Selection is Subject to Change, Based Upon Availability

\$19 Per Guest

RAW BAR

Ice Carving Available for Additional Fee

(Shucking Attendant) \$150

Chilled Jumbo Prawns with Jack Daniels Spiked Cocktail Sauce | \$700 per 100 pieces

Lobster Medallions | \$900 per 100 pieces

Snow Crab Claws | \$700 per 100 pieces

Cold Water Oysters | \$700 per 100 pieces (Mignonette, Oyster Crackers, Lemon)

Florida Stone Crab Claws with Mustard Sauce | Seasonal Pricing

SPANISH TAPAS

Please Select (3) | \$26 per guest

Please Select (4) | \$32 per guest

Papas Bravas, Garlic Aioli

Blistered Shishito Peppers

Lamb Meatballs, Mint Sauce

Chorizo, Manchego Croquettes, Tomato Jam

Spanish Tortilla, Roasted Peppers, Linguisa Sausage

Beef Carpaccio, Parmesan, Olive Oil

Grilled Steak Skewer, Black Pepper Rub

Lamb Kabob, Cipollini Onion

Flatbread Pizza, Blue Crab, Romesco Sauce

Grilled Octopus, Potato, Olives, Sherry Vinaigrette

Mussels, Arugula Pesto

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Keep the Party Going

STATIONS

MAC N' CHEESE

Select Three Options

Traditional Mac N' Cheese, Aged Vermont Cheddar

Truffle, Artichoke Cavatappi, Fontina Cheese

Eggplant, Tomatoes, Fresh Mozzarella Cheese

Rock Shrimp, Spinach, Parmesan Cheese

Carbonara, Guanciale, Peas, Parmesan Cheese

Short Ribs, Wild Mushrooms, Blue Cheese

Lobster, Asparagus, Fontina Cheese (add \$3 per person)

\$18++ Per Guest

PASTA

Select Two Options

Cheese Tortellini, Wild Mushrooms, Roasted Tomato Bolognese Sauce

Radiatore Primavera, Garden Fresh Vegetables, Light Mascarpone Sauce

Ricotta Ravioli, Mascarpone Cheese Sauce, Fresh Tomatoes, Caper Berries, Olives

Conchiglie, Rock Shrimp, Zucchini, Red Peppers, Saffron Cream

Calamaretti, Clams, Mussels, Calamari, Lemon, Parsley, White Wine Sauce

Rigatoni Chicken, Spinach, Sun Dried Tomatoes, Vodka Sauce

Orecchiette, Sausage Rapini, Fennel, Chili Flakes, Roasted Garlic, Oil

Focaccia, Bread Sticks, Parmesan Cheese

\$21++ Per Guest



Keep the Party Going

STATIONS

SUSHI AND SASHIMI

(Sushi Station with Attendant, 1 per 150 Guests)
Served with Pickled Ginger, Wasabi and Soy Sauce

HOUSE COMBO

Based on 6 Pieces

Pieces Maguro (Tuna)

Pieces Shiromi (White Fish)

Pieces Ebi (Shrimp)

Pieces Tekka Maki (Tuna Roll)

Pieces Kappa Maki (Cucumber Roll)

\$34.00⁺⁺ per guest

CHOICE COMBO

Based on 6 Pieces

Pieces Maguro (Tuna)

Pieces Hamachi (Yellowtail)

Pieces Sake (Salmon)

Pieces Tekka Maki (Tuna Roll)

Pieces California Maki (Crabstick, Avocado, Cucumber with Flying Fish Roe Outside)

\$40.00⁺⁺ per guest

PREMIER COMBO

Based on 6 Pieces

Pieces Maguro (Tuna)

Pieces Sake (Salmon)

Pieces Hamachi (Yellowtail)

Pieces Toro (Fatty Tuna)

Pieces California Maki (Crabstick, Avocado, Cucumber with Flying Fish Roe Outside)

Pieces Spicy Tuna Maki (Tuna and Cucumber with Spicy Aioli)

Pieces Caterpillar Maki (Eel, Avocado, Cucumber with Flying Fish Roe Covered with Avocado)

\$46.00⁺⁺ per guest

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Keep the Party Going

CARVING STATIONS

MISO GLAZED SEA BASS LOIN

Fresh Sea Bass Loin, Miso Sauce
Orange Ginger Glaze
Asian Slaw

\$25⁺⁺ per guest

PEPPERED ROASTED BEEF TENDERLOIN

Roasted Pepper Crusted Beef Tenderloin
Served with Cabernet Jus and Horseradish Cream
Assorted Rolls

\$280⁺⁺per tenderloin

RACK OF LAMB

Yields 8 Chops Per Rack

Rack of Lamb
Pumpkin Seed Pesto
Minted Couscous, Vegetable Salad

\$80⁺⁺ per rack

DELI CARVERY

Pressed to Order, Select Two Options

Pastrami, Corned Beef, Brisket, Turkey
Rustic Breads, Sour Dough, Wheat, Rye
Gruyere, Cheddar, Havarti, Brie
Mayonnaise, Grain Mustard
Half Sour Pickles, Pickled Onion, Coleslaw

\$26⁺⁺ per guest

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Keep the Party Going

DESSERT STATION

MINI DESSERTS

Select Four Options

Dark Chocolate Salted Caramel Tart | Artisan Chocolate Truffle Bon Bons
Parisian Macarons | Profiteroles
Chocolate Truffle Pops | Mango Brulée Spoons
Chocolate Pop-Rock Strawberries | Cheesecake Lollipops
Lemon Meringue Kisses | Banana Chocolate Éclairs

\$16++ per guest

BANANAS FOSTER

Bananas Sautéed in Butter, Brown Sugar and Cinnamon and Flambéed in Banana Liqueur and Dark Rum
Served with Vanilla Ice Cream

\$18++ per guest

CRÊPES

Made to Order with the Following Fillings

Banana, Dulce De Leche, Nutella and Grand Marnier Berry

\$18++ per guest

BANANA SPLIT AND SUNDAE BAR

Vanilla, Strawberry and Chocolate Ice Creams
Bananas, Sprinkles, Crushed Oreos, Toasted Walnuts and Maraschino Cherries, Marshmallow
Caramel, Chocolate and Mixed Berry Sauces
Whipped Cream

\$22++ per guest

WARM CHOCOLATE FALLS

Dark Chocolate, Milk Chocolate, White Chocolate
Complements: Pineapple, Strawberries, Marshmallows, Mini Rice Crispy Treats, Brownies, Madeleines, Warm Churros

\$25++ per person

S'MORES

Toasted Marshmallow Brochettes, Pineapple and Chocolate with Cinnamon Marshmallow, Chocolate with Peppermint
Marshmallow, Strawberry and Chocolate with Cookies and Cream Marshmallow

\$25++ per guest

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Rehearsal Dinner

LATIN FLAVORS

Island Mixed Greens, Carrots, Tear Tomatoes, Cucumbers, Plantain Croutons
Creamy Mojo Dressing, Balsamic Vinaigrette, Chipotle Lime Vinaigrette
Heirloom Tomatoes, Avocado, Onion, Cilantro Vinaigrette
Pineapple, Papaya, Sweet Peppers, Sugar Cane Syrup
Florida Lobster, Jicama, Citrus, Mango, Lime Vinaigrette

Pescados Asado (Latin-Spiced Grilled Mahi Mahi)
Enchilado de Cammerones (Shrimp Creole)
Pollo Asado al Ajillo (Garlic Roasted Chicken)
Grilled Skirt Steak Churrasco, Chimichurri

Congri
Fried Yucca, Garlic, Parsley
Frijoles del Cordon (Cuban Green Beans)

Cuban Bread, Vermont Butter

Key Lime Flan
Flourless Chocolate Orange Torte
Mojito Cream Cake

Gourmet Blend Coffee and Selection of Teas

\$100++ per guest

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Rehearsal Dinner

BLUE MONSTER BARBEQUE

Grill Attendant Required | \$150 per attendant

Iceberg Wedge, Blue Cheese, Bacon, Tomatoes, Croutons, Olives, Cucumber, Feta Cheese

Choice of Dressing: Ranch Dressing, Lemon Blue Cheese Dressing, Italian Vinaigrette

Creamy Coleslaw

Fingerling Potatoes, Bacon, Dill, Grain Mustard

Beefsteak Tomatoes, Grilled Onions, Grilled Asparagus, Shaved Pecorino

OFF THE GRILL

Swordfish Skewers, Peppers, Mushrooms

Herb and Lemon Brined Chicken Breast

Barbeque Baby Back Ribs, Guava Barbeque Sauce

Grilled Beef Bavette Steak, Roasted Garlic, Herb Butter

Steamed Clams, Chorizo, Cilantro

Baked Beans, Maple Pepper Bacon

Stuffed Baked Potatoes, Sour Cream, Aged Cheddar Scallions

Grilled Zucchini, Squash, Baby Carrots, Eggplant, Asparagus

Peach Apricot Tarts, Almond Cream

S'mores Brownies

Blackberry Lemon Meringue Pie

Warm Individual Cobblers

Gourmet Blend Coffee and Selection of Teas

Enhancements:

Cold Water Lobster Tail (2 Per Person) with Drawn Butter | \$160 Per Guest

Grilled 8oz New York Sirloin Steak | \$160 Per Guest

\$110⁺⁺ per guest

All Food & Beverage is subject to a 24% Taxable Service Charge, 2% Food & Beverage Surcharge Tax & 7% Sales Tax
Food and Beverage items and prices are subject to change without notice.



Breakfast

ALL AMERICAN BREAKFAST

Freshly Squeezed Orange Juice, Grapefruit Juice and Seasonal Juice

Sliced Seasonal Fruit and Berries

Greek Yogurt, Mixed Berry and House Made Granola Parfait

Assorted Cereals and Bananas with Whole Milk, 2% Milk and Skim Milk

Farm Fresh Organic Scrambled Eggs

Apple-Wood Smoked Bacon

Pork Breakfast Sausage or Chicken Sausage

Crispy Yukon Gold Breakfast Potatoes with Roasted Peppers

Hot Oatmeal with Golden Raisins, Dried Cranberries

Assorted Danishes, Plain and Chocolate Croissants, and Assorted Muffins

New York Bagels with Regular and Chive Cream Cheese

White & Whole Wheat Bread, Butter and Fruit Preserves

Gourmet Blend Coffee and Selection of Teas

\$40++ per guest

LATIN BREAKFAST BUFFET

Freshly Squeezed Orange Juice, Grapefruit Juice and Seasonal Juice

Papaya, Mango and Pineapple Fruits

Assorted Cereals and Bananas with Whole Milk, 2% Milk and Skim Milk

Farm Fresh Organic Scrambled Eggs with Manchego Cheese and Scallions Served with Tomato and Cilantro Salsa

Media Noche Breakfast Sandwich, Pressed Sweet Bread with Farm Fresh Organic Scrambled Eggs, Ham and Cheese

Cuban Egg Benedict: Ham, Pork, Cheese, Swiss, Mustard, Dijonnaise, Poached Eggs

Grilled Argentinean Sausage

Yucca Hash with Onions, Peppers and Cilantro

Cuban Guava and Cheese Pastelitos

Toasted Cuban Bread with Butter

Gourmet Blend Coffee and Selection of Teas

\$46++ per guest

All Food & Beverage is subject to a 24% Taxable Service Charge, 2% Food & Beverage Surcharge Tax & 7% Sales Tax
Food and Beverage items and prices are subject to change without notice.



Brunch

BRUNCH

Sliced Fresh Seasonal Fruit with Berries
Steel Cut Irish Oatmeal Brulee Spoons with Fresh Bananas and Berries
Individual Fruit and Yogurt Parfaits Topped with Granola
Bowls of Tuna Salad and Egg Salad
Selection of Fresh Bagels
House Smoked Salmon
Cream Cheese, Sliced Tomatoes

Fresh Scrambled Eggs with Peppers and Cheddar Cheese
Blueberry Stuffed French Toast, Vermont Maple Syrup

Individual Regular and Egg White Frittatas
Spinach, Cured Tomatoes, Basil, White Cheddar and Turkey Sausage

Mini Cast Iron Skillets of Buttermilk Biscuits with Sausage Gravy

Hickory Smoked Bacon
Yukon Gold Breakfast Potatoes with Peppers and Onions

CARVED TO ORDER

Honey Glazed Ham with Sweet Potato Rolls

Or

Whole Roasted Turkey

Spicy Mustard

Chef Required @ \$150 each

OMELETS MADE TO ORDER

Tomatoes, Peppers, Mushrooms, Green Onions, Spinach, Salsa, Ham, Chorizo
Monterey Jack, Cheddar, and Feta Cheese

Assorted Danishes, Plain and Chocolate Croissants, and Assorted Muffins
White & Whole Wheat Bread, Butter and Fruit Preserves

Gourmet Blend Coffee and Selection of Teas
Assorted Chilled Juices

\$75⁺⁺ per guest

All Food & Beverage is subject to a 24% Taxable Service Charge, 2% Food & Beverage Surcharge Tax & 7% Sales Tax
Food and Beverage items and prices are subject to change without notice.



Wedding Guidelines

FOOD AND BEVERAGE

All food and beverage is to be purchased solely through Trump National Doral Miami. All food and beverage charges are subject to a 24% taxable service charge and a 9% Florida tax. If you are a tax-exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate. A \$5.00 cake cutting fee will be applied to any cake brought in by an outside vendor. The \$5.00 cake cutting fee is subject to 7% sales tax. The hotel will provide a complimentary Wedding Menu Tasting for up to four (4) guests, including the Bride and Groom. Tastings allow a limited sampling to experience the flavors and a broad understanding of the culinary capability.

GUARANTEES

A final guarantee of attendance must be submitted by 3:00 PM three business days prior to your event. This guarantee is not subject to reduction. In the event a guarantee is not received, the greater of: 1) the original contracted attendance or 2) the actual attendance will be billed.

CATERING AGREEMENT / DEPOSIT

To reserve a date and private room(s), a Catering Agreement is to be signed and returned to the hotel within seven (7) days together with an initial deposit of 25% of the Rental Fees and Estimated Food and Beverage Minimum based on room selection. If the function occurs within 30 days, a 100% deposit is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed Catering Agreement will secure your reservations for the wedding. Please be advised that date and space will be released if we do not receive the signed confirmation and deposit by the indicated date.

PAYMENT

A credit card must be on file for your event to secure reservations for your wedding. All functions are on pre-payment basis. Personal checks are accepted up to 14 days prior to your function. All remaining payments can be made in the form of cashier's check, credit card or cash.

EVENT SPACE

Event space Rental Fees and Food and Beverage Minimums are based on the event type, type of set-up and the number of people in attendance. Should advance set-up and late tear down be required, an additional charge may be incurred.

CEREMONY FEES

Our resort offers several locations for your Ceremony with fees ranging from \$1,500-\$10,000, depending on location and indoor backup. White folding chairs are included. Ceremony Audio Packages are available for an additional \$500.00

OUTDOOR EVENT SPACE

Indoor space will be reserved for all outdoor events. Rain calls will be made at least 6 hours prior to the event. If a ceremony double set of both indoors and outdoors is requested, additional fees will apply. A \$10.00 per person outdoor setup fee will be applied toward all outdoors events, excluding ceremonies and cocktail receptions. Events taking place outdoors must conclude musical entertainment by 10:00 PM, unless pre-approved by the Hotel.

HOTEL ACCOMODATIONS

Based upon availability, a room block may be set aside at a special rate for your guests (based on 10 rooms or more).

WEDDING VENDORS

Your Wedding Specialist may refer vendors for Floral Décor, Entertainment, Photographers and more. If you wish to provide vendors not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,000,000-\$5,000,000 (depending on service provided) is required.

PARKING

A discounted day use valet parking rate of \$15.00 per car and day use self-parking rate of \$10.00 per car will be offered to guests of the wedding. For overnight parking, the standard valet parking rate is \$27.00 per car, per day and the standard self-parking rate is \$18.00 per car, per day. The hotel is not responsible for losses or damages to any vehicle or its contents.

VENDOR MEALS

Buffet style vendor meals are available at \$50.00⁺⁺ per professional.

CHILDRENS MEALS

For children ages 3 - 11, meals begin at \$45.00⁺⁺ per child.



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