



Trump National Doral

MIAMI



PICTURE PERFECT
wedding experiences

STAND OUT STYLE

make it magnificent

Your wedding at Trump National Doral is built on a foundation of magnificence, including awe-inspiring facilities and effortless services. Start your planning with the confidence that the following special touches will be included in your event, then choose from a selection of experiences from the following pages.

- ❖ Crystal Chandeliers & Wall Sconces
- ❖ Ultimate Entrance & Photo Opportunities
- ❖ World Class Culinary Experience
- ❖ Elegant Floor Length White Linens
- ❖ Luxurious Cushioned Chairs
- ❖ Framed Table Numbers
- ❖ Custom Base Plates
- ❖ Dance Floor & Staging
- ❖ Luminous Votive Candles
- ❖ Wedding Menu Tasting
- ❖ Bridal Suite for Evening of Event
- ❖ Preferred Guest Room Rates
- ❖ Preferred Valet Parking Pricing
- ❖ Impeccable & Attentive Service



new beginnings (Minimum of 75 Guests)

\$180⁺ PER GUEST

RECEPTION

Select Four 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, Parmesan Crisp

PLATED DINNER

Select One Starter | Appetizer or Salad

APPETIZER

- **Ahi Tuna Tartare** Timbale, Avocado, Crab, Wakame Salad, Lotus Root, Fried Wonton Crisp, Soy Lime Dressing
- **Scallop Crudo**, Pineapple, Lime, Jalapeño, Red Onion, Cilantro

HOT

- **Gorgonzola Tater Tots**
- Mini **Chickpea Falafel**, Red Pepper Tzatziki
- Spicy **BBQ Shrimp**, Fried Green Tomato, Cucumber Yogurt
- English Pea, **Smoked Bacon Arancini**

SALAD

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

ENTRÉE

Select One

- **Chicken Roulade**, 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, Seasonal Vegetables
- Pan Seared Mediterranean **Branzino**, Caviar, Petite Potato, White Asparagus, Haricot Vert, Warm Fig Sauce

DESSERT

Custom Designed **Wedding Cake**
Gourmet Blend **Coffee** and Selection of **Teas**

BEVERAGE

Five-Hour House Bar, Tableside Wine Service, Champagne Toast

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



she said yes!

(Minimum of 75 Guests)

\$210⁺ PER GUEST

RECEPTION

Select Six Passed Canapés

COLD

- Port **Poached Bosh Pear**, Goat Cheese, Walnut Cranberry Crostini, Micro Herbs
- **Lobster** and Mango Ceviche, Spiced Passion Fruit, Kaffir Lime Essence
- Miso Glazed **Hamachi Sushi**
- **Mojo Chicken Salad**, Crisp Plantain Chip

STATIONS | *Select Two*

Antipasto Display

- Parma Ham, Peppered Salami, Bresaola, Cured Chorizo, Duck Prosciutto
- Bocconcini, Pecorino, Marinated Manchego, Provolone, Goat Cheese

Bruschetta Bar | Select Four

- **Classic Tomato**, Basil Roasted Eggplant, Garlic, Capers, Olives
- Roasted Marinated **Red, Yellow Sweet Peppers**, Roasted Mixed Mushrooms
- Marsala Roasted **Artichokes**, Lemon

HOT

- **French Onion** Tartine, Gruyere Cheese
- Herbed **Zucchini and Feta Fritter**, Yogurt Cucumber Tzatziki
- Maple **Smoked Duck** Chipotle and Cheddar Empanada
- **Pork Belly Taco Cup**, Salsa Verde, Kimchi Slaw

- Olive Oil Roasted Peppers, Marinated Tomatoes, Citrus Artichokes, Spiced Olives, Grilled Asparagus
- Rustic Breads, Crisp Baguette, Grissini, Olive Rolls

- 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

Arepa Station (Attendant Required - \$150 each)

- Shredded **Pork** and **Chicken**, Cojito Cheese, Pico de Gallo, Guacamole, Olives, Black Beans, Aji Amarillo Sauce

PLATED DINNER

COLD APPETIZER or SALAD | Select One

- **Roasted Red and Golden Beets**, Oranges, Maytag Bleu Cheese, Candied Marcona Almonds, Micro Greens
- **Homestead Tomato and Quinoa Stack**, Avocado Cream, Micro Salad, Crispy Tuile
- **Arugula, Watermelon Salad**, Feta Cheese, Balsamic Drizzle
- **Bouquet of Baby Greens**, Endive, Marcona Almonds, Goat Cheese Mousse, Apricots, Champagne Vinaigrette

SALAD | Select One

ENTRÉE | Select One

- 8 oz **Filet Mignon**, Goat Cheese Yukon Gold Potatoes, Asparagus Tips, Baby Carrots, Red Wine Reduction
- 12 oz **New York Strip Steak**, Garlic Potato Croquette, Frisee, Crispy Pancetta, Baby Vegetables, Demi Glaze
- Pan Seared **Chilean Sea Bass** with Vanilla Scented Saffron Parsnip Puree, Shaved Fennel Salad, White Truffle Vinaigrette

DESSERT

Custom Designed **Wedding Cake**

Gourmet Blend **Coffee** and Selection of **Teas**

BEVERAGE

Five-Hour Deluxe Bar, Tableside Wine Service, Champagne Toast

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

a royal affair (Minimum of 75 Guests)

\$270⁺ PER GUEST

RECEPTION

Select Six Passed Canapés

COLD

- **Mini Golden Potato Pancake**, Crème Fraîche, Caviar
- **Ginger Crab Salad**, Cilantro Mayo, Crispy Plantain Chip
- **Lobster** Profiterole
- **Ricotta Panna Cotta**, Chives, Served in Egg Shell

HOT

- Mini Teriyaki **Seared Scallops**, Micro Greens
- Coriander **Popcorn Chicken**, Bourbon BBQ Sauce
- Korean **BBQ Duck Confit Taco**, Kimchi Pears, Scallion Cream
- Rosemary **Baby Lamp Chops**, Mint Pesto

ACTION STATION

(\$150 attendant fee will apply)

SMALL PLATES | Select Three

- **White Truffle Risotto**, Wild Mushrooms, Herbs
- **Fish Tacos**, Cabbage and Lime Salad, Chipotle Aioli, Charred Tomato Salsa
- **Lobster and Brie** Mini Grilled Cheese Sandwich, Applewood Smoked Bacon
- Petite Crispy **Buffalo Wings**, Mini Crudité, Blue Cheese Mousse
- Buttermilk Southern **Fried Boneless Chicken**, Malted Waffle, Warm Maple Syrup Drizzle
- **Short Rib**, White Cheddar Stone Ground Grits, Orange and Fennel Slaw, White Truffle Drizzle
- Steamed **Pork Belly** Buns, Asian Slaw, Sweet Soy Glaze

BEVERAGE

Five-Hour Deluxe Bar, Tableside Wine Service, Champagne Toast

PLATED DINNER

COLD APPETIZER | Select One

- **Fig and Goat Cheese** Tart, Port Wine Sauce
- **Lobster Napoleon**, Crisp Corn Chips, Shaved Carrots, Fennel, Vanilla Saffron Vinaigrette
- **Beef Carpaccio**, Arugula, Parmigiano Reggiano, Olive Oil, Cracked Pepper
- Ahi **Tuna Tartar**, Avocado, Mango Pearls, Sweet Soy, Micro Cilantro

HOT APPETIZER

- **Soup Trio** of Split Pea, Carrot Ginger, Tomato Bisque
- **Butternut Squash Ravioli**, Spaghetti Squash, Nutmeg Foam
- **Seared Scallops**, Bacon Braised Chard, Sweet Potato, Sherry Glaze
- **Smoked Shrimp**, Polenta, Roasted Corn, Apple Smoked Bacon, Poblano Pepper
- **Duck Confit Polenta**, Wild Mushrooms, Brussels Sprouts, Pesto, Crispy Wonton

INTERMEZZO

Cucumber Mint Vodka Sorbet or Green Apple Thyme Sorbet

ENTRÉE | Select One

- 8oz. **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** 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**
Gourmet Blend **Coffee** and Selection of **Teas**

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CUTTING THE CAKE

custom, couture, made with care

Our wedding cakes are made with the utmost care and detail, included in your wedding package.

Create a couture cake based on your color palette, monogram, or bridal gown for a one of a kind masterpiece.

Always inspired by our customers, we pride ourselves on creating custom cakes with originality and style, all the while, assuring that our cakes are as delicious as they are beautiful.



bar packages & upgrades

HOUSE BAR

(One Bartender per 75 Guests Included)

Smirnoff Vodka
Beefeater Gin
Myers Rum
Sauza Tequila Silver
Old Forester Bourbon
Grants Family Reserve Scotch
Canadian Mist Whiskey
Korbel Brandy
Trump Chardonnay
Trump Sauvignon
Trump Rosé
Trump Meritage
Imported & Domestic Beers
Assorted Soft Drinks
Sparkling Water

DELUXE BAR

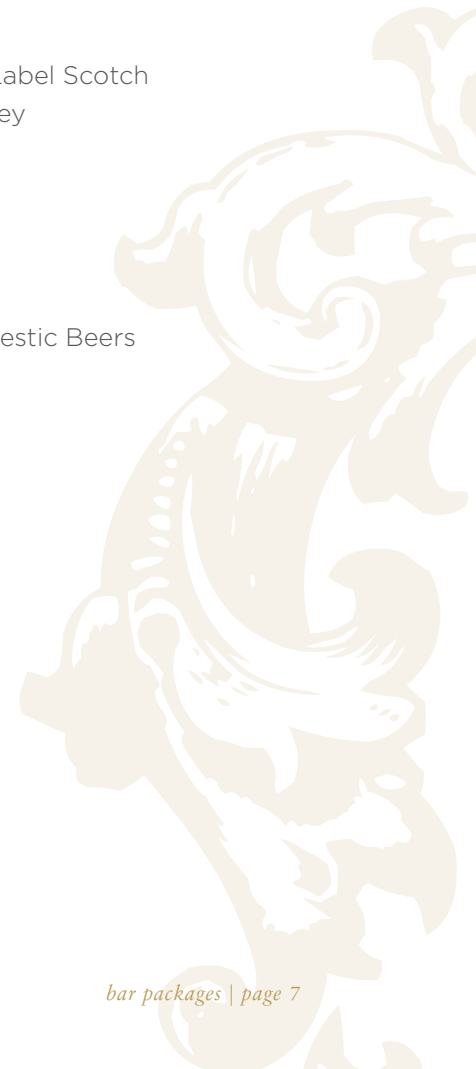
(One Bartender per 75 Guests Included)

Russian Standard Gold
Bombay Sapphire Gin
Bacardi Rum Silver
Don Julio Tequila Blanco
Jim Beam Bourbon
Dewar's White Label Scotch
Crown Royal Whiskey
Remy Martin VSOP Brandy
Trump Chardonnay
Trump Sauvignon
Trump Rosé
Trump Meritage
Imported & Domestic Beers
Assorted Soft Drinks
Sparkling Water

PREMIUM BAR

(One Bartender per 75 Guests Included)

Grey Goose or Ketel One Vodka
Tanqueray 10 Gin
Papa Pilar Blonde Rum
Roca Patron Tequila
Bulleit Bourbon
Johnnie Walker Black Label Scotch
Gentleman Jack Whiskey
Hennessey VS Brandy
Trump Chardonnay
Trump Sauvignon
Trump Rosé
Trump Meritage
Imported Beers & Domestic Beers
Assorted Soft Drinks
Sparkling Water



keep the party going

GRILLED CHEESE STATION | *Select Three (Attendant Required)*

- BBQ Pulled Pork Melt, Sharp Cheddar Cheese, Texas Toast
- Crabby Cheese Melt, Smoked Gouda, Sourdough Bread
- Grilled Bacon and Creamy Blue Cheese, Green Onion, Sourdough Bread
- Goat Cheese and Prosciutto, Tomato, Arugula, Marble Rye Bread
- Short Rib Melt, Jack Cheese, Pickled Onion, Arugula, Sourdough Bread
- Patty Melt, Wagyu, Chorizo Pimento Cheese, House Cured Bacon, Brioche Bread
- S'mores Melt, Roasted Marshmallows, Nutella Spread, Graham Cracker Crumb, Sourdough Bread

SLIDER STATION | *Select Three (Attendant Required)*

- Chicken Parmesan, House Marinara, Mozzarella Cheese
- Ahi Tuna, Wakami Salad, Pickled Ginger Aioli
- Angus Beef Burger, Aged Cheddar, Pickled Onion, Aioli, Bacon (Optional)
- Salmon BLT, Applewood Smoked Bacon, Heirloom Tomatoes
- Grilled Portabella, Yellow Tomatoes, Radish, Ricotta Cheese
- Andouille and Blue Cheese, Pickled Jalapenos
- Bruschetta Turkey Burger, Micro Basil, Red Pepper Aioli
- Tofu with Broccoli Rapini

FLATBREAD PIZZA STATION | *Select Three (Attendant Required)*

- Barbeque Chicken, Smoked Gouda, Mango Barbeque Sauce
- Steak and Brie Cheese, Balsamic, Cranberry Sauce
- Crispy Fried Chicken, Crumbled Blue Cheese, Buffalo Sauce
- Smoked Duck Breast, Walnuts, Fontina Cheese, Blueberry, Cream Cheese Spread
- Crispy Pork Belly, Sharp Cheddar, Pickled Purple Cabbage, Boursin Cheese Spread
- Heirloom Tomato, Fresh Mozzarella, Basil, Cracked Pepper
- Grilled Portobello Mushroom, Yellow Tomatoes, Broccolini, Roasted Red Peppers, Tomato Sauce

keep the party going

1 STATION - \$28 | 2 STATIONS - \$52 | 3 STATIONS - \$75

STREET FOOD | *Select Three (Attendant Required)*

- Dominican Chimichurri, Pan de Agua, Shredded Cabbage
- Shrimp Tacos, Flour Tortilla, Pico de Gallo, Guacamole
- Grilled Choripan, Crusty bread, Chimichurri Sauce
- Arepas, Grilled Chorizo, Cojito Cheese, Cilantro, Pico de Gallo
- Hot Dogs, Pickled Relish, Grilled Onion, Spicy Brown Mustard
- Ceviche, Tigre de Leche, Pickled Onion, Roasted Sweet Potato, Peruvian Corn

THE CUPCAKE STATION | *Select Three*

- Red Velvet, Light Cocoa Cake Topped with Cream Cheese Filling
- Vanilla Loves Chocolate, Vanilla Bean Cake Topped with Chocolate Butter Cream
- Chocolate Loves Vanilla, Chocolate Cake Topped with Vanilla Butter Cream
- Turtle, Chocolate Pecan Cake, Caramel Butter Cream
- Tiramisu, Espresso Soaked Vanilla Cake, Whipped Mascarpone Frosting
- Banana Pancake, Banana Chocolate Chip Cake, Maple Butter Cream
- Guayabera, Guava Cake Filled with Guava, Cream Cheese Frosting
- Drumstick, Vanilla Bean Cake, Fudges Filling, Vanilla Butter Cream, Dipped in Chocolate and Peanuts
- Coconut Mango, Coconut Cake, Fresh Mango Filling, Mango Butter Cream, Shredded Coconut
- S'more, Graham Crusted Chocolate Cake, Marshmallow Filling, Torched Marshmallow Butter Cream

OLD FASHION STATION | *Select Three (Attendant Required)*

- Popcorn Balls Dipped with Caramel, Milk Chocolate and White Chocolate
- Warm Chocolate Chip Cookies, Assorted Toppings
- Hot Pretzel Station, Whole Grain Mustard, Nutella, Warm Cheese Sauce
- Warm Churros with Caramel, Milk Chocolate and White Chocolate
- Warm Cinnabon, Royal Icing, Nutella Spread, Cinnamon Cream Cheese
- Classic Made Milk Shakes, Chocolate, Vanilla and Strawberry
- Chocolate Molten Cakes, Ganash Filling, Vanilla Bean Ice Cream
- Fried Twinkies

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upgrades

CANAPÉS | \$7 Per Piece

COLD

- Brie and Raspberry Tartlets
- Wild Mushroom, Port Shallot Tartlets
- Spanakopita
- Stuffed Cherry Tomato, Ricotta, Basil, Sea Salt, Olive Oil Eggplant Involtni, 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
- Sesame Crusted Tuna, Sweet Soy Glaze, Ginger Daikon Slaw
- Poached Shrimp Cocktail
- Mini Lobster BLT
- Smoked Chicken Cobb Served on a Spoon
- Beef Tartare Cone, Grain Mustard, Rosemary Cream

HOT

- Date and Blue Cheese Ball
- Tomato Soup Shooter, Grilled Cheese Crouton

- Grilled Squid, Lemon Parsley Rub
- Coconut Shrimp, Chipotle Mustard
- Wild Mushroom Bread Pudding, Truffle Oil-Infused Pesto
- Mini White Corn, Chicken, Avocado Arepas, Aji Amarillo Sauce
- Mini Dungeness Crab Cake, Piquillo Pepper Coulis
- 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

CHEESE DISPLAY | \$19 Per Person

- 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)

RAW BAR

Custom Ice Carving available for additional fee (Shucking Attendant - \$150 each)

- Chilled Jumbo Prawns, 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 with Mignotte, Oyster Crackers, Lemon (\$700 per 100 pieces)
- Florida Stone Crab Claws, Mustard Sauce (Seasonal Pricing)

SPANISH TAPAS

Select Three | \$26 Per Person

Select Four | \$32 Per Person

- Papas Bravas, Garlic Aioli
- Blistered Shishito Peppers
- Lamb Meatballs, Mint Sauce
- Chorizo, Manchego Croquettes, Tomato Jam
- Spanish Tortilla, Roasted Peppers, Linguica 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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upgrades

SUSHI AND SASHIMI

Premade or Made to Order (One attendant required per 75 Guests - \$275 each) Served with Pickled Ginger, Wasabi and Soy Sauce

House Combo | \$40 Per Person

6 Pieces Per Person
Choose 6 Rolls

Choice Combo | \$45 Per Person

6 Pieces Per Person
Choose 4 Rolls, 2 Sashimi

Premier Combo | \$50 Per Person

8 Pieces Per Person
Choose 6 Rolls, 2 Sashimi

ROLLS

- **Sunshine Roll** - Tuna, Avocado, Sesame Seeds
- **Tuna Roll** - Tuna, Sesame Seeds
- **Spicy Tuna Roll** - Tuna, Spicy Sauce, Sesame Seeds
- **JB Roll** - Salmon, Cream Cheese, Sesame Seeds
- **University Roll** - Salmon, Avocado, Sesame Seeds

- **Salmon Roll** - Salmon, Sesame Seeds
- **Yellowtail Roll** - Hamachi, Scallions, Sesame Seeds
- **Whole Foods Roll** - Tuna, Salmon, Hamachi, Avocado, Masago, Sesame Seeds, Mayo
- **Rainbow Roll** - Rainbow of Fish on top of California Roll
- **Two Timing Tuna Roll** - Spicy Tuna, Avocado, Tempura Flakes, Tuna Slices, Sweet Mayo
- **Silky Smooth Salmon Roll** - Spicy Salmon, Avocado, Tempura Flakes, Salmon Slices, Sour Cream
- **Lemon Drop Roll** - Hamachi, Cucumber, Lemon Slices, Sugarcane Soy
- **California Roll** - Crab, Avocado Masago, Sesame Seeds

SASHIMI

- **Tuna**
- **Salmon**
- **Hamachi** (Yellowtail)
- **Izumidai** (Tilapia)

MAC N' CHEESE | \$18 Per Person

Please Select Three:

- 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)

PASTA Served with Focaccia, Bread Sticks, Parmesan Cheese | \$21 Per Person

Please Select Three:

- Cheese Tortellini, Wild Mushrooms, Roasted Tomato Bolognese Sauce
- Radiatore Primavera, Garden Fresh Vegetables, Light Tomato 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

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upgrades

CARVING

MISO GLAZED SEA BASS LOIN | \$40 Per Person

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

PEPPERED ROASTED BEEF TENDERLOIN | \$280 Per Tenderloin

- Roasted Pepper Crusted Beef Tenderloin
- Cabernet Jus, Horseradish Cream
- Assorted Rolls

RACK OF LAMB | \$80 Per Rack Yields 8 Chops Per Rack

- Rack of Lamb, Domestic
- Pumpkin Seed Pesto Minted Couscous, Vegetable Salad

DESSERT STATION

MINI DESSERTS | \$16 Per Person - Select Four

- Dark Chocolate Salted Caramel Tart
- Artisanal Chocolate Truffle Bon Bons
- Paristan Macaroon Profiteroles
- Chocolate Truffle Pops
- Mango Brûlée Spoons
- Chocolate Pop-Rock Strawberries
- Cheesecake Lollipops
- Lemon Meringue Kisses
- Banana Chocolate Éclairs

BANANAS FOSTER | \$18 Per Person (Attendant Required)

- Bananas, Brown Sugar, Cinnamon, Banana Liqueur, Dark Rum Flambéed, Artisanal Vanilla Ice Cream

CREPES | \$18 Per Person (Attendant Required)

- Made to Order with the Following Fillings:
Banana, Dulce De Leche, Nutella, Grand Marnier Berries

BANANA SPLIT AND SUNDAE BAR | \$22 Per Person (Attendant Required)

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



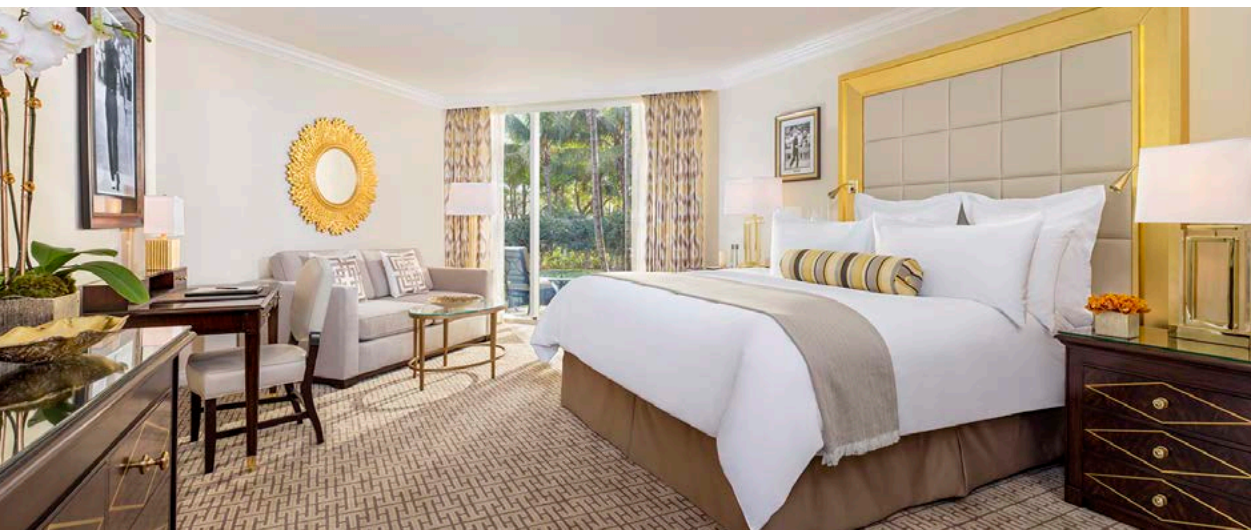


make it a weekend

Trump National Doral® Miami has all that you need to make your wedding weekend relaxing, luxurious, and unforgettable.



Endless leisure opportunities make Trump National Doral® Miami perfect for a weekend of tranquility for the happy couple and lots of fun for the extended family. The resort boasts 72 holes of championship golf, a full spa featuring over 100 treatments, a lavish pool complex complete with cabanas and poolside service, four on-site restaurants, and numerous shopping options.



Guests will also enjoy extravagant guestrooms with spacious marble-finish bathrooms, and modern amenities, including exclusive Trump Hotel Collection Pillow Top Beds by Serta®, Italian bed linens by Bellino, a gourmet minibar, and Trump Spa Bath Collection amenities.

brunch

ALL AMERICAN BREAKFAST | \$48 Per Person

- 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, Bananas, Whole Milk, 2% Milk and Skim Milk
- Smoked Salmon, Capers, Onions, Tomatoes
- Farm Fresh Organic Scrambled Eggs
- Apple-Wood Smoked Bacon
- Pork Breakfast Sausage or Chicken Sausage
- Crispy Yukon Gold Breakfast Potatoes, Roasted Peppers
- Hot Oatmeal with Golden Raisins, Dried Cranberries
- Assorted Danishes, Plain and Chocolate Croissants, Assorted Muffins
- New York Bagels, Regular and Chive Cream Cheese
- White and Whole Wheat Bread, Butter, Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

LATIN BREAKFAST BUFFET | \$48 Per Person

- Freshly Squeezed Orange Juice, Grapefruit Juice and Seasonal Juice
- Papaya, Mango and Pineapple Fruits
- Assorted Cereals, Bananas, Whole Milk, 2% Milk and Skim Milk
- Farm Fresh Organic Scrambled Eggs, Manchego Cheese, Scallions, Tomato and Cilantro Salsa
- Media Noche Breakfast Sandwich, Pressed Sweet Bread, Farm Fresh Organic Scrambled Eggs, Ham and Cheese
- Cuban Egg Benedict, Ham, Pork, Cheese, Swiss, Mustard, Dijonnaise, Poached Eggs
- Grilled Argentinean Sausage
- Yucca Hash, Onions, Peppers, Cilantro
- Cuban Guava and Cheese Pastelitos
- Toasted Cuban Bread with Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

brunch

BRUNCH | \$80 Per Person

- Freshly Squeezed Orange Juice, Grapefruit Juice and Seasonal Juice
- Sliced Fresh Seasonal Fruit with Berries
- Steel Cut Irish Oatmeal Brûlée, Fresh Bananas and Berries
- Individual Fruit and Yogurt Parfaits, Granola
- Tuna Salad and Egg Salad
- Selection of Fresh Bagels
- House Smoked Salmon
- Cream Cheese, Sliced Tomatoes, Capers, Red Onion
- Fresh Scrambled Eggs, Peppers, Cheddar Cheese
- Blueberry Stuffed French Toast, Vermont Maple Syrup
- Individual Regular and Egg White Frittatas
- Buttermilk Biscuits, Sausage Gravy
- Hickory Smoked Bacon
- Yukon Gold Breakfast Potatoes, Peppers, Onions
- Assorted Danishes, Plain and Chocolate Croissants, Assorted Muffins
- White and Whole Wheat Bread, Butter, Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

CARVED TO ORDER | Choice of One | Chef Required - \$150 each

- Honey Glazed Ham, Sweet Potato Rolls
- Whole Tom Turkey, Spicy Mustard, Potato Rolls

OMELETS MADE TO ORDER | Chef Required - \$150 each

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



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 ACCOMMODATIONS

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

Day use self-parking or valet-parking pricing arrangements can be made for guests of the wedding. For overnight parking, the standard self-parking or valet parking rates apply. The resort 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.

CHILDREN'S MEALS

Meals begin at \$45.00++ per child, ages 3-11.



start planning your day

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