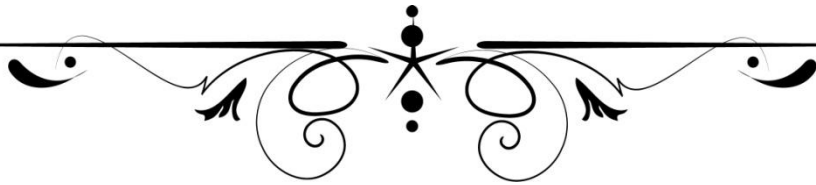


Kovens by the Bay

Bayview Special Event Package



Style, Sophistication & Spectacular Views -

Conveniently Located on the Picturesque Shores of Biscayne Bay.

Bayview Special Event Package

Package includes:

- 5,508 square feet of stunning ballroom space with panoramic views; comfortably accommodating 300 guests
- 10,930 square feet of breath taking terrace with majestic views of Biscayne Bay
- Complimentary dressing room
- 72" round tables with ballroom chairs
- White, black or ivory floor length linens with coordinating napkins
- White, black or ivory chair covers with colored sash
- 10 Cocktail tables with white linen and sash
- Buffet tables as needed, with white tablecloths and black skirting
- Spacious dance floor (21'x21') and stage
- All gift tables, place card table, cake table & DJ table included with white linens and black skirting
- Discounted hotel rooms with our hotel partner at Marenas Resort
- Complimentary parking for all guests
- Dedicated event manager
- Liability insurance coverage

Bayview Event Package++	\$26.99 + tax per person Minimum of 100 Guests
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Ballroom rental is for five hours with 2 hours set-up time prior to event. All events must end by time specified on contract or by 11:00 PM, whichever is earlier. Requests to exceed the 11:00PM time limit must be approved in advance and will incur an additional \$500.00 per hour charge in advance.

++ Above price is subject to 20% service charge and 7% sales tax.

All prices and details are subject to change.

An additional fee of \$1000.00 will be charged for holiday weekends.

Ideal Menu

Hors D'Oeuvres

Please select Four of the following options. Selected hors d'oeuvres will be passed Butler style to your guests, presented on silver trays, decorated with fresh herbs and flowers.

Crudités with Garden Fresh Vegetable Display and Homemade Ranch Dressing
Homemade Bruschetta with Toasted French Baguette
Homemade Sweet and Sour Meatballs
Teriyaki Chicken Potstickers with Jalapeno Soy or Sweet & Sour Sauce
Jerk Chicken Skewers
Curry Chicken Lettuce Wraps
Coconut Crusted Chicken Tenders with Homemade Honey Mustard
Boneless Buffalo Chicken Wings with Blue Cheese Dressing
Franks en Croute with Spicy Mustard
Cuban Ham Croquettes
Cheeseburger Sliders
Miniature Jamaican Meat Patties
Jalapeno Poppers with Raspberry Jelly
Cocktail Egg Rolls Served with Teriyaki Dipping Sauce
Miniature Quiche including Vegetable & Lorraine
Spanikopita filled with Spinach and Feta Cheese, drizzled with Balsamic Syrup
Fried Mariquitas with Garlic Dipping Sauce

Salad Selections

Please select One of the following options.

Garden Salad with Fresh Tomatoes, Cucumber, and Olives Served with Homemade Vinaigrette Dressing
Classic Caesar Salad with Housemade Garlic Croutons & Parmesan Cheese
Sweet Baby Greens with Cherry Tomatoes, Walnuts, & Dried Cranberries with Balsamic Citrus Vinaigrette
Conch Salad with Onion, Celery, Sweet Pepper and Citrus Juices

Dinner Entrée Selections

Please select One of the following options. Entrées include Freshly Baked Bread & Butter, Coffee & Tea Service

Succulent Slow Roasted Chicken, served with Garlic Parsley Potatoes and Sautéed Vegetable Medley

Sautéed Chicken in a Sweet Mushroom & Marsala Wine Sauce, served with Pasta and Roasted Mediterranean Vegetables

Chicken Françoise, sautéed Chicken in a Lemon Butter Sauce, served with Garlic Mashed Potatoes and Broccoli Florets

Sun Valley Chicken Breast, sautéed Chicken with Artichoke Hearts, Spinach and Balsamic Glazed Tomatoes, served with Rice Pilaf and Roasted Vegetables

Lemon Pepper Chicken Breast, served with Wild Rice and Sautéed Fresh Vegetable Medley

Slow Cooked Jerk Chicken, served with Pigeon Peas & Rice and Garlic Green Beans

Tropical Chicken, slow simmered in fruit juices, and served with Coconut Rice, Fried Plantains and a Medley of Okra, Squash, Zucchini and Grilled Pineapple

Teriyaki Chicken Breast, served with Wasabi Mashed Potatoes and Grilled Garden Vegetables

Grilled Mahi-Mahi with Mango Fruit Chutney, served with Rice Pilaf and Garden Fresh Vegetables

Churrasco Steak with Sautéed Onions & Chimi-Churi Sauce, Paired with Black Beans, White Rice, & Plantains; or Paired with Homemade Mashed Potatoes & Green Bean Bundles

Dessert

Our staff will cut and serve your Cake to your guests.

Beverages/Bar

Four Hour Open Assorted Beer & Wine Bar

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken,
House Wines to include Red and White Wines
Assorted Sodas

Four Hour Top Shelf Liquor, Assorted Beer & Wine Bar

A Full Open Bar to include Absolut Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Light Limon Rum, Bacardi Dark Rum, Bombay Sapphire Gin, Jack Daniels Whisky, White Label Whiskey, Johnnie Walker Black, Hennessy Cognac, Jose Cuervo Tequila, Assorted Mixers, Juices and Bar Fruits, Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken, House Wines to include Red and White Wines
Assorted Sodas

Ideal Menu without Alcohol:	\$45.00 + tax per person
Ideal Menu with Beer & Wine Bar:	\$52.00 + tax per person
Ideal Menu with Liquor, Beer & Wine Bar:	\$63.00 + tax per person
Champagne Toast	\$3.50 + tax per person

Stations Menu

Hors D'Oeuvres

Please select Four of the following options. Selected hors d'oeuvres will be passed Butler style to your guests, presented on silver trays, decorated with fresh herbs and flowers.

Crudités with Garden Fresh Vegetable Display and Homemade Ranch Dressing

Homemade Bruschetta with Toasted French Baguette

Homemade Sweet and Sour Meatballs

Teriyaki Chicken Potstickers with Jalapeno Soy or Sweet & Sour Sauce

Jerk Chicken Skewers

Curry Chicken Lettuce Wraps

Coconut Crusted Chicken Tenders with Homemade Honey Mustard

Boneless Buffalo Chicken Wings with Blue Cheese Dressing

Franks en Croute with Spicy Mustard

Cuban Ham Croquettes

Cheeseburger Sliders

Miniature Jamaican Meat Patties

Jalapeno Poppers with Raspberry Jelly

Cocktail Egg Rolls Served with Teriyaki Dipping Sauce

Miniature Quiche including Vegetable & Lorraine

Spanikopita filled with Spinach and Feta Cheese, drizzled with Balsamic Syrup

Fried Mariquitas with Garlic Dipping Sauce

Included Salad Station

Classic Caesar

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

Garden Salad

Mixed Baby Greens and toppings to include Tomatoes, Cucumbers, Black Olives, Shredded Cheese and Assorted Dressings

Freshly Baked Dinner Rolls

Dinner Station Stations

Please select Three of the following options.

Carving Station

Please select Two of the following Carving options:

Served with Assorted Rolls and Butter

Roast Boneless Breast of Turkey with Cranberry Aioli

Island Spiced Pork Loin with Mango and Papaya Relish

Bourbon Glazed Ham with Stone Ground Mustard

Prime Rib with Horseradish Cream, Whole Grain Mustard and Au Jus - add \$3.75

Angus Tenderloin of Beef with Horseradish Cream and Gorgonzola Cream Sauce - add \$3.75

Smashed Potato Station

Create your Own Mashed Potato Cocktail with Whipped Sweet Potatoes and Garlic Mashed Potatoes, served with your choice of toppings to include Shredded Cheddar, Bacon, Chives, Sour Cream and Whipped Butter

Pasta Station

Made to order with your choice of Two Pastas to include Ziti, Bowtie, Fusilli, Rigatoni, Fettuccini, Spaghetti and Penne

Your choice of Three Sauces to include Alfredo, Marinara, a la Vodka, Tomato Basil, and Garlic & Oil

Toppings to include:

Grilled Chicken, Mushrooms, Peppers, Onions, Broccoli, Peas, etc.

Served with Homemade Garlic Rolls and Freshly Grated Parmesan Cheese

Oriental Station

Cocktail Egg Rolls with Teriyaki and Sweet & Sour Dipping Sauce

Teriyaki Chicken Potstickers with Jalapeno Soy Sauce

Honey Garlic Chicken in sautéed Orange-Soy Marinade

Beef Stir-fry with Snow Peas, Broccoli Florets and Edamame

House Special Fried Rice

All American Station

Miniature Cheeseburger Sliders

Homemade Chicken Tenders with Barbeque and Honey Mustard Sauce

Homemade Macaroni and Cheese

Beer Battered Onion Rings with Honey Mustard Dipping Sauce

French Fries with Ketchup

Miniature Pizza Station

Assorted Miniature Pizzas, served on baking stone, to include Fresh Tomato and Mozzarella and Basil; Spinach, Feta and Olives; Sausage and Cheese; Pepperoni and Cheese

Taco Station

Tri-Colored Tortilla Chips with Homemade Salsa

Warm Flour Tortilla and Taco Shells

Seasoned Ground Beef and Pulled Chicken

Assorted toppings to include: Lettuce, Tomato, Sour Cream, Guacamole and Shredded Cheese

Fajita Station

Tri-Colored Tortilla Chips with Homemade Salsa

Warm Flour Tortilla

Seasoned Sliced Beef and Sliced Chicken Breast sautéed with Onions and Peppers

Assorted toppings to include: Lettuce, Tomato, Sour Cream, Guacamole and Shredded Cheese

Mexican Rice and Refried or Black Beans

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Creams

Assorted toppings to include

Chocolate Fudge Sauce, Caramel, Sprinkles, Cookie Crumbles, Candy Pieces,

Whipped Cream and Cherries

Dessert

Our staff will cut and serve your Cake to your guests.

Beverages/Bar

Four Hour Open Assorted Beer & Wine Bar

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken,

House Wines to include Red and White Wines

Assorted Sodas

Four Hour Top Shelf Liquor, Assorted Beer & Wine Bar

A Full Open Bar to include Absolut Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Light Limon Rum, Bacardi Dark Rum, Bombay Sapphire Gin, Jack Daniels Whisky, White Label Whiskey,

Johnnie Walker Black, Hennessy Cognac, Jose Cuervo Tequila, Assorted Mixers, Juices and

Bar Fruits, Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and

Heineken, House Wines to include Red and White Wines

Assorted Sodas

Stations Menu without Alcohol:	\$51.00 + tax per person
Stations Menu with Beer & Wine Bar:	\$56.00 + tax per person
Stations Menu with Liquor, Beer & Wine Bar:	\$67.00 + tax per person
Add an Additional Station:	\$11.00 + tax per person
Champagne Toast	\$3.50 + tax per person

Essential Menu

Hors D'Oeuvres

Please select Five of the following options. Selected hors d'oeuvres will be passed Butler style to your guests, presented on silver trays, decorated with fresh herbs and flowers.

Domestic and Artisanal Cheese Display with Fresh Fruit Garnish and Assorted Crackers

Chilled Antipasto Display to include Prosciutto, Genoa Salami, Capicola, Mortadella, Marinated Mozzarella, Provolone and an Assortment of Grilled Seasonal Vegetables to include Zucchini, Yellow Squash, Red Onions, Tri-Colored Peppers and Sliced Portabella Mushrooms, finished with Extra Virgin Olive Oil and Aged Balsamic Vinegar – **add \$2**

Walnut Crusted Chicken Tenders with Basil Aioli

Jumbo Gulf Shrimp with Homemade Cocktail Sauce

Colossal Coconut Fried Shrimp with Sweet and Spicy Sauce

Seafood Stuffed Mushrooms

Crab and Brie Phyllo Cups

Key West Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli

Ahi Seared Tuna on Wonton Crisp

Homemade Fried Macaroni and Cheese Balls

Crudités with Garden Fresh Vegetable Display and Homemade Ranch Dressing

Homemade Bruschetta with Toasted French Baguette

Homemade Sweet and Sour Meatballs

Teriyaki Chicken Pot-stickers with Jalapeno Soy or Sweet & Sour Sauce

Jerk Chicken Skewers

Curry Chicken Lettuce Wraps

Coconut Crusted Chicken Tenders with Homemade Honey Mustard

Boneless Buffalo Chicken Wings with Blue Cheese Dressing

Franks en Croute with Spicy Mustard

Cuban Ham Croquettes

Cheeseburger Sliders

Miniature Jamaican Meat Patties

Jalapeno Poppers with Raspberry Jelly

Cocktail Egg Rolls Served with Teriyaki Dipping Sauce

Miniature Quiche including Vegetable & Lorraine

Spanikopita filled with Spinach and Feta Cheese, drizzled with Balsamic Syrup

Fried Mariquitas with Garlic Dipping Sauce

Salad Selections

Please select One of the following options.

Garden Salad with Fresh Tomatoes, Cucumber, & Olives Served with a Homemade Vinaigrette Dressing

Classic Caesar Salad with Housemade Garlic Croutons & Parmesan Cheese

Sweet Baby Greens with Cherry Tomatoes, Walnuts, & Dried Cranberries with
Balsamic Citrus Vinaigrette

Conch Salad with Onion, Celery, Sweet Pepper and Citrus Juices

Mesclun Mix with Grilled Bartlett Pear, Tomato Confetti and Balsamic Vinaigrette

Exquisite Salad Wedge with Bacon, Tomato Confetti and Crumbled Bleu Cheese Vinaigrette

Dinner Entrée Selections

Please select One of the following options. Entrées include Freshly Baked Bread & Butter, Coffee & Tea Service.

Cedar Plank Atlantic Salmon with a Sweet and Spicy Mustard Glaze, served with Wild Mushroom
Rice Pilaf and Grilled Assorted Vegetables

Macadamia Nut Crusted Grouper with a Rum Butter Beurre Blanc served over Rice Pilaf,
accompanied by Sautéed Green Beans

Boneless Prime Rib with Au Jus, served with Roasted Potatoes and Grilled Asparagus

Grilled New York Strip Steak, served with Twice Baked Potato and Sautéed Spinach and Mushrooms

Airline Chicken Breast stuffed with Spinach and Ricotta, served with Wild Rice and Broccoli

Succulent Slow Roasted Chicken, served with Garlic Parsley Potatoes and Sautéed Vegetable Medley

Sautéed Chicken in a Sweet Mushroom & Marsala Wine Sauce, served with Pasta and
Roasted Mediterranean Vegetables

Chicken Françoise, sautéed Chicken in a Lemon Butter Sauce, served with Garlic Mashed Potatoes
and Broccoli Florets

Sun Valley Chicken Breast, sautéed Chicken with Artichoke Hearts, Spinach and Balsamic Glazed
Tomatoes, served with Rice Pilaf and Roasted Vegetables

Lemon Pepper Chicken Breast, served with Wild Rice and Sautéed Fresh Vegetable Medley

Slow Cooked Jerk Chicken, served with Pigeon Peas & Rice and Garlic Green Beans

Tropical Chicken, slow simmered in fruit juices, and served with Coconut Rice, Fried Plantains and a
Medley of Okra, Squash, Zucchini and Grilled Pineapple

Teriyaki Chicken Breast, served with Wasabi Mashed Potatoes and Grilled Garden Vegetables

Dinner Entrée Selections (Continued)

Grilled Mahi-Mahi with Mango Fruit Chutney, served with Rice Pilaf and Garden Fresh Vegetables

Churrasco Steak with Sautéed Onions & Chimi-Churi Sauce, Paired with Black Beans, White Rice, & Plantains; or Paired with Homemade Mashed Potatoes & Green Bean Bundles

Dessert

Our staff will cut and serve your Cake to your guests.

Beverages/Bar

Four Hour Open Assorted Beer & Wine Bar

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken,
House Wines to include Red and White Wines
Assorted Sodas

Four Hour Top Shelf Liquor, Assorted Beer & Wine Bar

A Full Open Bar to include Absolut Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Light Limon Rum, Bacardi Dark Rum, Bombay Sapphire Gin, Jack Daniels Whisky, White Label Whiskey, Johnnie Walker Black, Hennessy Cognac, Jose Cuervo Tequila, Assorted Mixers, Juices and Bar Fruits, Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken, House Wines to include Red and White Wines
Assorted Sodas

Essential Menu without Alcohol:	\$57.00 + tax per person
Essential Menu with Beer & Wine Bar:	\$62.00 + tax per person
Essential Menu with Liquor, Beer & Wine Bar:	\$73.00 + tax per person
Champagne Toast	\$3.50 + tax per person

Optional Additions

The following items can be added to enhance any of the selected menus.

Intermezzo

Lemon Sorbet \$3.75 per person

Soups

She Crab Soup \$5 per person
French Onion Soup \$5 per person

Entrée Additions

Grilled Shrimp Skewer \$6.50 per person
Jumbo Lump Crab Cake \$9 per person
Lobster Tail \$12.75 per person

Dual Entrée

Choice of two entrees on one plate
\$6.50 per person

Glatt Kosher Menu

Hors D'Oeuvres

Please select Five of the following options. Selected hors d'oeuvres will be passed Butler style to your guests, presented on silver trays, decorated with fresh herbs and flowers.

Chilled Antipasto Display to include Genoa Salami and Turkey Breast with an Assortment of Grilled Seasonal Vegetables to include Zucchini, Yellow Squash, Red Onions, Tri-Colored Peppers and Sliced Portabella Mushrooms, finished with Extra Virgin Olive Oil and Aged Balsamic Vinegar

Crudités with Garden Fresh Vegetable Display and Homemade Ranch Dressing

Walnut Crusted Chicken Tenders with Basil Aioli

Chicken Brochettes with Teriyaki Dipping Sauce

Boneless Buffalo Chicken Bites

Chicken Empanadas

Smoked Salmon and Dill on Toast Point

Tuna Tataki with Ponzu and Wasabi Aioli

Mock Crab Stuffed Mushrooms

Franks en Croute with Spicy Mustard

Beef Negimaki

Moroccan Beef Cigars

Moroccan Potato Cigars

Miniature Bourikas (Potato, Spinach and Mushroom)

Potato Latkes with Apple Sauce

Sweet Potato Latkes with Cinnamon Apple Sauce

Cocktail Egg Rolls with Teriyaki Dipping Sauce

Salad Selections

Please select One of the following options.

Garden Salad with Fresh Tomatoes, Cucumber, & Olives Served with a Homemade Vinaigrette Dressing

Classic Caesar Salad with Housemade Garlic Croutons

Sweet Baby Greens with Cherry Tomatoes, Walnuts, & Dried Cranberries with Balsamic Citrus Vinaigrette

Dinner Entrée Selections

Please select One of the following options.

Entrées include Freshly Baked Bread, Coffee & Tea Service, Ceremonial Challah

Chicken Françoise, sautéed Chicken in a Lemon Butter Sauce, served with Garlic Mashed Potatoes and Broccoli Florets

Stuffed Chicken Breast with Roasted Red Peppers and Spinach, served with Wild Rice and Broccoli

Cornish Hen stuffed with Rice and Wild Mushrooms, served with Broccolini

Cedar Plank Atlantic Salmon with a Sweet and Spicy Mustard Glaze, served with Wild Mushroom Rice Pilaf and Grilled Assorted Vegetables

Grilled Mahi-Mahi with Mango Fruit Chutney, served with Rice Pilaf and Garden Fresh Vegetables

Slow Roasted Prime Rib of Beef served with Roasted Fingerling Potatoes and Balsamic Grilled Vegetables

Herb Crusted Lamb Chops with Mint Jelly, served with Purple Potatoes and Roasted Baby Squash, Zucchini and Carrots - **Add \$10.00**

Dessert

Our staff will cut and serve your Cake to your guests.

Beverages/Bar

Four Hour Open Assorted Beer & Wine Bar

Domestic Beer & Imported Beer to include Budweiser, Bud Light, Miller Lite, Corona and Heineken,
Kosher House Wines to include Red and White Wines
Assorted Sodas

Four Hour Top Shelf Liquor, Beer & Wine Bar

A Full Open Bar to include Absolut Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Dark Rum,
Gin, Jack Daniels Whisky, White Label Whiskey, Johnnie Walker Black
Assorted Mixers, Juices and Bar Fruits

Fee to Kosher Kitchen \$350.00

Glatt Kosher Menu without Alcohol:	\$95.00 + tax per person
Glatt Kosher Menu with Beer & Wine Bar:	\$100.00 + tax per person
Glatt Kosher Menu with Liquor, Beer & Wine Bar:	\$111.00 + tax per person
Champagne Toast	\$3.50 + tax per person

Ceremony Décor

Ceremony Décor Package \$650.00

- Ceremony Canopy with Coordinating Draping Fabrics
- 50-Foot Red Carpet Runner (White Runner Available +\$50.00)
- 1 White, Black or Ivory Tablecloth with Sash for Ceremony Table

Ceremony Chairs

- White Ceremony Folding Chairs: \$3.00 each
- Banquet Chair with White, Black or Ivory Chair Cover & Colored Sash: \$3.00 each
- Chiavari Chairs, Any Color Chair with Colored Seat Pad: \$6.50 each

Additional Ceremony Items

- White Organza Drapes for the Aisle: \$200.00
- Canopy Floral Décor: Starting at \$300.00
- Microphone for Ceremony: \$350.00

Additional Reception Decor

Linens, Drapery & Lighting

- Full Ceiling Draping: Starts at \$1100.00
- Solid Color Tablecloth: Starts at \$18.00 each
- Colored Napkins \$1.00 each
- Organza Overlays: Starts \$15.00 each
- Colored Uplights: \$250.00 for 10 lights throughout ballroom perimeter

Couples Stage Décor \$225.00

- White Crushed Velvet Draping behind Stage
- Colored Uplights accenting Stage
- Satin or Organza Overlay for Couple's Table

Modern Lounge Furniture

Cocktail Package \$650.00

- 3 - White Sofas
- 3 - Coffee Tables with Frosted Cubes
- 6 - 18" x 18" White Ottomans

Bali Package \$980.00

- 6 - White Sofas
- 6 - White Coffee Tables with Frosted Cubes
- 12 - 18" x 18" White Ottomans

~ Upgrades and other options available as per décor needs ~

Frequently Asked Questions

Q: How do I secure my event date and reserve the space?

A: A non-refundable deposit in the amount of \$1000.00 as well as a signed contract agreement secures your date and space.

Q: What is the back-up plan for inclement weather if my ceremony is outside on the Bayview Terrace?

A: The first floor gallery, ballroom or alcove. A time will be designated for the day of your event in which a decision must be made as to which location the ceremony will take place.

Q: Are there any fees if I want to have a rehearsal the day before?

A: A half hour rehearsal (based upon ballroom availability) is included in your package; arrangements should be made with your Event Manager.

Q: Can I taste the food?

A: Yes. A complimentary tasting will be provided for two guests. Please speak with your Kovens service manager.

Q: Is there a cake cutting fee?

A: No, our catering partners will cut and serve the cake to your guests.

Q: How early can I have my vendors deliver items for my reception?

A: Your vendors may have access two hours prior to the event start time.

Event Cost Calculator

Bayview Event Package at \$26.99 Per Person + 7% Sales Tax + 20% Gratuity

+

Menu Price Per Person + 7% Sales Tax

+

Ceremony Décor/Rentals (*Optional*) + 7% Sales Tax

+

Additional Décor (*Optional*) + 7% Sales Tax

= GRAND TOTAL