

A bride and groom are shown in profile, facing each other and kissing. The bride is wearing a white, strapless, ruffled wedding gown. The groom is wearing a dark suit. They are in a dark room with string lights hanging from the ceiling. The lighting is dramatic, highlighting the couple against the dark background.

*Exquisite Beginnings*  
**WEDDINGS**  
BY DUVAL

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WEDDINGSBYDUVAL.COM

Photo: Terri Smith Photography

# *Exquisite Beginnings by Hotel Duval*

## ***Congratulations and best wishes for your engagement!***

Thank you for choosing Hotel Duval as an inspired setting to host this once in a lifetime occasion. Exquisite Beginnings by Hotel Duval adds the element of boutique chic to your wedding day, resulting in a memorable, one-of-a-kind celebration.

Highly creative Event Specialists rise to the occasion specifically tailoring your special day to reflect your individual personality, bringing your stylish vision to life. From creating delectable menus bursting with Duval's culinary flare, to designing stunning table settings unique to each couple, our professionals ensure your big day will go off without a hitch.

Attention to detail and exceptional personal service make Hotel Duval the city's preferred destination for hosting boutique wedding ceremonies, receptions, bridal showers, and luncheons all while providing stylish, contemporary accommodations for out-of-town guests.



Photo: Terri Smith Photography

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# Ceremony

The Opal Room provides an intimate backdrop to say, "I do". With 1,800 square feet of event space, the Opal Room accommodates up to 120 guests.

## **Silver Package Ceremony: \$500**

Includes upholstered seating and ceremony rehearsal\* the evening before your big day.

## **Platinum Package Ceremony: \$1,000**

Includes upholstered seating, upgraded aisle and altar décor including fresh floral accents and personalized mementos, dramatic lighting, and a ceremony rehearsal\* the evening before your big day.



Opal Room Photo: Terri Smith Photography



Horizon Ballroom Photo: Dede Edwards

# Reception

A truly one-of-a-kind venue, the Horizon Ballroom features flexible indoor event space with dramatic windows providing a stunning view of downtown Tallahassee. Our custom wedding packages are designed to help you create a truly memorable evening complete with the perfect menu, table settings, decor, and highly personalized service. Contact your Weddings by Duval event professional for more information.

**Capacity:** 120 guests- seated, plated meal / 150 guests- Hors d'oeuvres reception setup

All ceremony fees are subject to 7.5% Florida State Sales Tax.

\*Ceremony rehearsals must be completed between 4 p.m. and 7 p.m. within two days of the wedding date, dependent on availability. Other times and dates will be approved on an as-available basis.

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# Horizon Ballroom Fee Schedule

## **Brunch or Lunch Reception**

11:00 a.m. to 4:00 p.m.

<b>Wedding Date</b>	<b>F/B Minimum Friday – Saturday</b>	<b>F/B Minimum Sunday – Thursday</b>	<b>Rental Fee</b>
March, April, December	\$4,000	\$3,000	\$500
May, June, October, November	\$3,000	\$2,500	\$500
January, February, July, August, September	\$2,500	\$2,000	\$500

## **Dinner Reception**

4-hour reception to begin at 5:00 p.m. or later.

An extended event fee of \$250.00 per hour may be added past the standard four-hour booking.

<b>Wedding Date</b>	<b>F/B Minimum Friday – Saturday</b>	<b>F/B Minimum Sunday – Thursday</b>	<b>Rental Fee: Half Day Setup*</b>	<b>Rental Fee: Full Day Setup<sup>+</sup></b>
March, April, December	\$6,000	\$5,000	\$500	\$1000
May, June, October, November	\$5,000	\$4,000	\$500	\$1000
January, February, July, August, September	\$4,500	\$3,000	\$500	\$1000

\* Half-day setup to begin no earlier than 2:00 p.m.

+ Full day setup to begin no earlier than 9:00 a.m.

# Packages

## Gold package

Set the scene for your wedding day with the essential elements. Your Gold Package includes:

<b>Complimentary Menu Tasting*</b>	<b>Dance Floor</b>
<b>Access to Ceremony Room within Two Days of Wedding Ceremony for a Guided Ceremony Rehearsal (when applicable)</b>	<b>Venue Staff Onsite at Least Two Hours Prior to the Event Start Time</b>
<b>Valet Parking for Wedding Guests</b>	<b>World-Class Service from our Banquet Wait Staff and Bartenders</b>
<b>Floor Length Table Linens in White or Ivory with Solid-Color Napkins of Your Choice</b>	<b>Champagne Toast</b>
<b>Tables and Plush Upholstered Banquet Chairs</b>	<b>Cake Cutting</b>
<b>China, Oneida Flatware, Glasses and Barware</b>	<b>Coffee Station and Service</b>
<b>LCD Projector and Screen for Slideshows or Videos</b>	<b>Bar Set Up Fees</b>

## Platinum Package

Make your day truly exquisite with this deluxe package.

With the Platinum Package you receive all the amenities above plus:

**Deluxe floor-length linens and napkins in your choice of colors, patterns, and textures; determined at two table dressing appointments with your personal wedding coordinator and linen expert Terrie Gross of Silver Lining Linens**

**Use of the Library Room as a bridal dressing area; service of light snacks, refreshments, and mimosas for you and your bridesmaids**

**Personal day-of coordinator to handle all the details of your setup, vendor deliveries, and execution of your wedding program**

**Custom wedding cake designed by Executive Pastry Chef Maria Streety of Artistic Confections Includes cake tasting appointment with your personal wedding planner and Chef Maria**

**Private VIP couch on the Level 8 Terrace for you and your bridal party to continue the celebration after your reception**

\*Menu tasting for two attendees/ 60 days prior to function/ with executed contract and deposit. Some restrictions apply.

# Plated Dinner Package

## Cocktail Hour

A Selection of Four Butler Passed Hors D'oeuvres

Options on page 8

## Choice of First Course

### Creamy Tomato Dill Soup

#### The Craze

Mixed Baby Greens with Walnuts, Green Apples,  
Cran-raisins and Fresh Goat Cheese  
Served With Balsamic Vinaigrette

### Gulf Shrimp Bisque

#### HD House Salad

Garden Greens with English Cucumber, Sliced  
Grape Tomatoes, and Roasted Yellow Pepper  
Served with Mango-Poppy Vinaigrette

## Plated Entrée Selections

Select up to two entrees.\*  
\$1 per person for a third entrée selection

### Boursin Chicken

Pan-seared Chicken Breast with Sautéed  
Greens, Crispy Cappicola and Boursin Cream  
Served with Sautéed Orzo and Chef's Vegetable  
Compliment

Gold Package: \$55 / With 4 Hour Hosted Call Bar: \$87  
Platinum Package: \$70 / With 4 Hour Hosted Call Bar: \$102

### Shiitake Grouper

With Ponzu Shrimp, Braised Bok Choy,  
Stir Fry and Jasmine Rice

Gold Package: \$57 / With 4 Hour Host Call Bar: \$89  
Platinum Package: \$72 / With 4 Hour Hosted Call Bar:  
\$104

### 5oz Filet Mignon

With Green Peppercorn Sauce, Potato Pear, and  
Grilled Asparagus

Gold Package: \$60 / With 4 Hour Hosted Call Bar: \$92  
Platinum Package: \$75 / With 4 Hour Hosted Call Bar: \$107

### Potato Crusted Salmon

Rubbed with Dijon and Pan-Seared with a  
Julienne Potato Crust

Served with the Chef's Vegetable Duo  
Gold Package: \$55 / With 4 Hour Hosted Call Bar: \$76  
Platinum Package: \$70 / With 4 Hour Hosted Call Bar: \$102

### Pork Tenderloin Roulade

A Roulade of Pork Tenderloin Stuffed with Fresh Herbs and Toasted Pecans, Finished with Peach  
Chutney. Served with Tri-Color Potato Medley and Chef's Seasonal Vegetable

Gold Package: \$55 / With 4 Hour Hosted Call Bar: \$77  
Platinum Package: \$70 / With 4 Hour Hosted Call Bar: \$102

All prices subject to 7.5% state sales tax and 22% service charge.

\*Selection must be pre-determined by guests, orders are due seven business days prior to function.

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# *Hors D'oeuvres Reception Package*

## **Cocktail Hour**

A Selection of Four Butler Passed Hors D'oeuvres

Options on page 8

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## ***Reception Displays***

### **Mediterranean Orzo Pasta Salad**

Tri-Colored Orzo, Feta Crumbles, Roasted Artichoke Hearts, Sun-Dried Tomatoes, Green and Black Olives

### **Garden Fresh Vegetable Crudités**

Artistic Display of Fresh Vegetables with a Variety of Dipping Sauces

### **Insalata Caprese**

Layered Vine-Ripe Tomatoes, Fresh Basil and Mozzarella with Aged Balsamic Vinaigrette

### **Medley of Fresh Seasonal Fruits and Berries**

An Elaborate Display of Tropical Fruits, Brochettes and Berries

## ***Choice of One***

### **Hummus Duo with Pita Chips**

Traditional Hummus and Kalamata Olive Hummus Served with Breadsticks, Pita Chips, and Assorted Crudités

### **Black Bean Dip and Salsa Bar**

Warm Black Bean Dip, Traditional Pico De Gallo, Warm Tomatillo Salsa, and Mango Salsa Served with Authentic Corn Tortilla Chips

## ***Choice of One***

### **Hot Spinach and Artichoke Dip**

Accompanied with Assorted Flatbreads and House-Made Tortilla Chips

### **Warm Crab Dip**

Lump Blue Crab Meat Seasoned with Florida Bay Seasoning Served Warm with House-Made Tortilla Strips

# *Chef Attended Action Station*

**Choice of One**

## **Potato Bar**

### **Fluffy Whipped Yukon Gold Mashed Potatoes**

Finished As You Please: Four-Cheese Mornay, Wild Mushroom and Red Wine Demi-Glace, and Traditional Baked Potato Toppings

### **Sweet Potato Mash**

Yellow Curry Sauce, Cinnamon Cayenne Butter, and Maple-Bourbon Glaze with Candied Pecans

## **Italian Pasta Sauté**

### **Pasta:**

Cheese Tortellini in Pesto  
Porcini Mushroom Ravioli  
Penne

### **Sauces:**

Traditional Pesto  
Creamy Alfredo  
Pomodoro

### **Topped with:**

Grilled Chicken, Garlic Sautéed Shrimp, Sautéed Peppers, Onions, Asparagus, Mushrooms, Parmesan Cheese, Sun-Dried Tomatoes, Toasted Pine Nuts, Crushed Pepper Flakes

*Or create your own personalized interaction station\**

## **Carving Station**

**Choose One**

### **Cajun Crusted Bone-In Angus Prime Rib**

Served with Au Jus, Horseradish Sauce, Spicy Mustard

### **Citrus Roasted Carving Turkey**

Served with Giblet Gravy, Apple Cranberry Jam

### **Molasses Barbecue Glazed Pork Loin**

Served with Vidalia Onion Relish and Mini Cheddar and Herb Biscuits

### **Bourbon and Maple Glazed Virginia Ham**

Served with Grilled Pineapple Chutney, Stone Ground Mustard Aioli and Sweet Hawaiian Rolls

Gold Package: \$67 / With 4 hour hosted call bar: \$99

Platinum Package: \$82 / With 4 hour hosted call bar: \$114

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\*Additional charge may apply.

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# Cocktail Hour Selections

## Cold Hors D'oeuvres

Seared Beef Tenderloin on  
Horseradish Havarti Crostini

Jerk Chicken Salad on Pita Chip

Roasted Red Pepper Hummus on Pita Chip

Caprese Crostini

Grilled Corn, Avocado and Black Bean in Phyllo Cup

Salmon and Fennel Mousse with  
Caper Flower on Pumpkinnickel Toast

Seared Ahi Tuna on 5-Spice Wonton Chip

Assorted Mini Salads in Phyllo Cup

Traditional Mini Shrimp Cocktail



Photo: Adrianna Juran

## Hot Hors D'oeuvres

Fried Cheese Ravioli with Duo of Sauces

Truffle Mac and Cheese Bites

Cheddar Cheese Puffs

Italian Style Meatballs

She-Crab Soup Shooters

Spicy Artichoke in Phyllo Rolls

Chicken Cordon Bleu Puffs

Gorgonzola Risotto Croquettes

Baked Crab Stuffed Crimini

Brie with Sweet Pear and  
Toasted Almonds in Phyllo Purse

Bradley's Sausage in Puff Pastry

Bacon Wrapped Beef and Bleu Cheese

Vegetable Spring Rolls  
with Sweet and Sour Sauce

Shrimp Wrapped in Bacon  
with Ancho-BBQ Sauce

# Exquisite Additions

## Late Night Bites - \$5 per Person

Give your guests the fuel to dance the night away with these butler-passed snacks:

**The What-a-Burger:** Mini Cheeseburgers and Milkshakes

**The Waffle House:** Mini Chicken and Waffles

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## Gourmet Coffee Station - \$5 per Person

What goes better with wedding cake than coffee? Your guests will enjoy jazzing up their coffee with chocolate shavings, flavored syrups, rock candy swizzle sticks, whipped cream, cinnamon and more.

## Wedding Favors

Instead of having traditional favors for your guests, let them create their own goodie bag of sweets, personalized to your wedding theme and colors.

**Candy Bar**

**\$175**

**Cookie and Brownie Bar**

**\$200**

**Custom Cupcake Creations**

**\$5 Each**



Photo: Adrianna Juran

## Décor

**Silver Charger Plates** - \$0.50 per Charger

**Personalized Place Cards, Seating Charts, Menus, and Centerpieces** - Price Upon Request

## Don't Forget...

Guest Room Blocks

Bridal Showers and Bridesmaids Luncheons

Rehearsal Dinners

Post-Wedding Farewell Brunch

Gentleman's Poker Parties

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