

94th Hero Ogwadron









Congratulations

We would like to introduce you to the 94th Aero Squadron. Our European inspired venue sets the tone for your special day. Our catering staff is here to bring your wedding dreams to life. From intimate affairs to our lavish receptions we are here for you every step of the way!!!!

Sincerely, The 94th Aero Squadron Event Specialists

The 94th Aero Squadron 1395 NW 57th. Ave Miami, FL 33126 Tel: 305-261-4220 Fax: 305-264-5951 E-Mail: Sales@94miami.com www.94miami.com



2017

APRIL

Wedding Ceremony Information

The 94th Aero Squadron Restaurant and Event Center
Offers the Perfect Setting For Your
Wedding Ceremony or Renewal of Vows.

Choose Our Famous Firelight Patio Garden or Even In Your Own Banquet Room,

Enjoying Magnificent Panoramic Views Of The Miami International Airport

Ceremony Set Up Fee \$500 Includes Chapel Style Seating (Subject To Availability)

Traditional Luncheon Wedding Package

Three Hours Open Bar Featuring Unlimited House Brands Cocktails, Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station
Cheese Display
Imported and Domestic Cheese with Gourmet Crackers
Champagne Toast

THREE COURSE PLATED MENU

Garden Salad

Romaine, Iceberg, Tomatoes, Carrots, Onions, Cucumbers, Kalamata Olives, Honey Mustard

Oven Warmed Rolls with Butter

Entrée Selections:
Rosemary Chicken \$46
Chicken Francaise \$47
Churrasco Steak \$54
Filet Mignon & Chicken \$58
Filet Mignon & Salmon \$59
Filet & Shrimp Scampi \$59
Grand Buffet \$58

Entrées are Served with a Choice of Potatoes or Rice and Vegetable Medley

Specialty Butter Cream Wedding Cake Choice of House Linen Colors, Ivory Or White, Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price Luncheon Service Hours Are From 11:00AM to 4:00PM

Hot Hors D' Oeuvres Selections:

Crab Rangoon, Apricot Sauce Chorizo and Pepper Skewers Bacon Wrapped Scallops

Beef Teriyaki Brochettes

Coconut Fried Shrimp

Conch Fritters

Spring Rolls
Franks En Croûte

Swedish Meatballs

Mini Beef Wellington

Petite Quiche Lorraine

Chicken Satay, Peanut Sauce

Smoked Chicken Quesadillas

Pot Stickers, Ginger Teriyaki Sauce

Puff Pastry Filled with Spinach and Feta

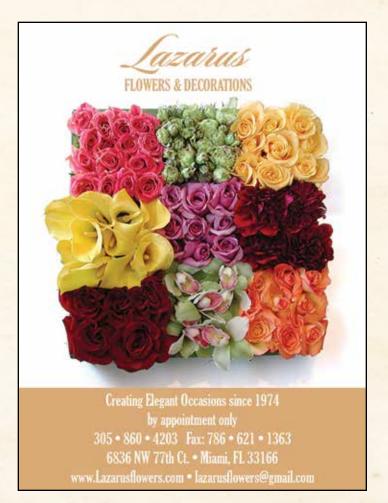
Chilled Canapés Selections:

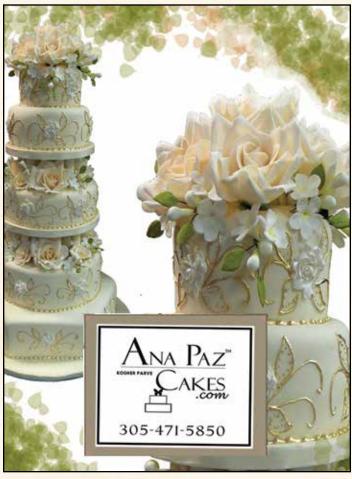
Fruit Kabobs
Shrimp Canapé
Cold Seared Tuna, Kimchi Sauce
Goat Cheese Crostini Brushetta

Brie Cheese, Honey Crostini, Strawberry Garnish Smoked Salmon & Cream Cheese Pinwheels Proscuitto Wrapped Melon

All Prices Are Per Person Subject To 20% Service Charge And 8% Sales Tax

* Pursuant to State Regulations Service Charge is Taxable *











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Traditional WeddingPackage

Four Hours Open Bar

Featuring Unlimited House Brands Cocktails, Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station Cheese Display

Imported and Domestic Cheese with Gourmet Crackers

Champagne Toast

THREE COURSE PLATED MENU
OR
GRAND BUFFET

Entrée Selections:

Rosemary Chicken \$57

Chicken Francaise \$58

Churrasco Steak \$62

Filet Mignon & Chicken \$69

Filet Mignon & Salmon \$70

Filet & Shrimp Scampi \$70

Filet Mignon \$71

Grand Buffet \$72

Specialty Butter Cream Wedding Cake

Choice of House Linen Colors, Ivory or White, Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price

OPEN SINCE 1975







Deluxe WeddingPackage

Four Hours Open Bar

Featuring Unlimited Call Brands Cocktails,

Imported & Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station Cheese Display

Imported and Domestic Cheese with Gourmet Crackers

Butler Service Hors D' Oeuvres

Selection of Four Hors D' Oeuvres Based On Four Pieces per Person

Champagne Toast

THREE COURSE PLATED MENU
OR
GRAND BUFFET

A Glass of Wine Served With Dinner

Entrée Selections:

Rosemary Chicken \$70

Chicken Francaise \$71

Churrasco Steak \$75

Filet Mignon & Chicken \$81

Filet Mignon & Salmon \$82

Filet & Shrimp Scampi \$82 Filet Mianon \$83

Grand Buffet \$82

Specialty Butter Cream Wedding Cake

Choice of House Linen Colors, Ivory or White, Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price

Premier Wedding Package

White Glove Service

Four Hours Open Bar

Featuring Unlimited Premium Brands Cocktails,
Imported & Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station Cheese Display

Imported and Domestic Cheese with Gourmet Crackers

Butler Service Hors D' Oeuvres

Selection of Five Hors D' Oeuvres Based On Five Pieces per Person

Chandon Brut For Your Champagne Toast

THREE COURSE PLATED MENU
OR
GRAND BUFFET

A Glass of Premium California Wine Served With Dinner

Entrée Selections:

Rosemary Chicken \$80

Chicken Française \$81

Churrasco Steak \$85

Filet Mignon & Chicken \$89

Filet Mignon & Salmon \$90

Filet & Shrimp Scampi \$90

Filet Mignon \$91

Grand Buffet \$92

Specialty Butter Cream Wedding Cake
Cappuccino & Espresso Station or Chocolate Fountain after Dinner

Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price







Seated Dinner Selections:

All Meals are served with choice of Rice Pilaf, Garlic Mashed or Oven Roasted Potatoes,
Seasonal Vegetable Medley, Oven Warmed Rolls with Butter,
Freshly Brewed Coffee and Tea

Salads:

(Please Select One)

Garden Salad

Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms,, Shaved Carrots, Honey-Mustard Dressing

Caesar Salad

Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing

Aviators Salad

Baby Greens, Tomato, Beets, Candied Walnuts, Raspberry Vinaigrette

Entrée

(Please Select One)

Rosemary Chicken

Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce

Chicken Française

Sautéed with Egg Batter and Parmesan Cheese, Lightly Breaded and Golden, Served with Lemon Herb Butter and White Wine Sauce

Churrasco Steak

Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri

Filet Mignon & Salmon

Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

Filet Mignon & Chicken

Petite Filet Mignon and Boneless Chicken Breast Served with Marsala Sauce

Filet & Scampi

Petite Filet Mignon and Shrimp Scampi

Filet Mignon

The Finest Cut, Charbroiled to Perfection

Dessert

Specialty Butter Cream Wedding Cake

Deluxe Grand Buffet

A Minimum of 50 Guests Must Be Guaranteed

Salads

(Select Four Salads)

Seasonal Fresh Fruit Display
Garden Greens, Assorted Dressings
Classic Caesar Salad
Greek Salad
Tomato Cucumber Salad
Tomato Mozzarella Salad
Grilled Vegetable Salad

Mixed Pasta Salad
Red Spanish Potato Salad
Oriental Cashew Chicken Salad
Seafood Salad
Chicken, Green Apple & Walnut Salad
Antipasto Display
Marinated Calamari Salad

Main Course Selection: (Select Four Entrées)

POULTRY

Chicken Parmesan Chicken Piccata Chicken Francaise Chicken Marsala

PASTA

Penne Pasta and Italian Sausages Tri Colored Tortellini, Alfredo Sauce Seafood Pasta, Cioppino Sauce Grilled Chicken Fettuccine Alfredo Pasta Primavera with Garlic Sauce

<u>MEAT</u>

Beef Bourgignone Lamb Shank Roast Pork Loin with Mojo Pepper Steak

SEAFOOD

Tilapia Francaise Mahi-Mahi Scampi Seafood Newberg Aviation Salmon Paella Valenciana

Accompaniments:

(Select One)
Rice Pilaf, Jasmine Rice
Garlic Mashed Potatoes or Oven Roasted Potatoes

All Buffet Meals are served with Our Chef's Choice of Seasonal Vegetables
Warmed Rolls with Butter

Fleshly Brewed Coffee and Tea













Additional Menu Considerations

To Compliment your Buffet:

Carved Meat Station

Chef Fee of \$100 Applies - Min 50 Guests
All Carving Stations Include Petit Rolls

Roast Sirloin of Beef \$6.00 Steamship Round of Beef-Min 200g \$6.00 Roasted Prime Rib of Beef, Au Jus \$9.00 Herb Crusted Tenderloin of Beef \$12.00 Herb Roasted Pork Loin \$6.00 Honey Glazed Country Ham \$6.00 Cuban Style Roast Suckling Pig \$6.00 Herb Roasted Turkey Breast \$6.00

Displays:

Deluxe Crudité Display \$4.00 Imported & Domestic Cheese Display \$5.00 Deluxe Antipasto Display \$9.00 Seared Ahi Tuna Display \$11.00

Cold Seafood Extravaganza \$11.00
Raw Bar Display \$12.00
Blue Sea Sushi Display \$12.00
Assorted Smoked Fish Display \$12.00







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Action Stations
Chef Fee of \$100 Applies

Oriental Stir Fry \$8.00 Faiita Station \$8.00 Pad Thai Bar (Shrimp & Chicken) \$10.00 \$Pasta Station 8.00

Wedding Late Night Snacks

Pasta Stations, Cookies & Milk, Finger Sandwiches, Sliders, French Fries and much more.

Just ask your event specialists for the details.





305.710.9733 • 786.409.2297



- Theme Stage & Props
- Wedding Décor
- Quince Décor
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- DJ & Lighting Production
- Furniture Rentals
- Table Settings
- * Floral Design
- Candy & Dessert Station sensationalexperiences.com 7171 Coral Way, Suite 104-A, Miami, Florida 33155























Deluxe Quince Package

Four Hours Open Bar

Featuring Unlimited <u>Call Brands</u> Cocktails - ADULTS

Unlimited Specialty Bar for YOUNG ADULTS to Include

(Frozen Non-Alcoholic Piña Coladas, Strawberry Daiquiris, Soft Drinks and Juices)

Reception Cold Station

Cheese Display - Imported and Domestic Cheese with Gourmet Crackers

Butler Service Hors D' Oeuvres

Selection of Three Hors D' Oeuvres

Based On Three Pieces per Person

Champagne Toast for Adults

Sparkling Apple Cider Toast for Young Adults

THREE COURSE PLATED MENU

OR

GRAND BUFFET

Entrée Selections:

Adults \$ / Young Adults \$

Rosemary Chicken. \$66 / \$56

Chicken Francaise \$67 / \$57

Churrasco Steak \$71/\$61

Filet Mignon & Chicken \$77 / \$67

Filet Mignon & Salmon \$78 / \$68

Filet & Shrimp Scampi \$78 / \$68

Filet Mignon \$79 / \$69

Grand Buffet \$82 / \$72

Specialty 15's Butter Cream Cake

Choice of House Linen Colors, Ivory or White,

Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price

All Prices Are Per Person Subject To 20% Service Charge And 8% Sales Tax

* Pursuant to State Regulations Service Charge is Taxable *

10% Discount For Fridays And Sundays Except Holidays Restrictions Apply.











The 94th Aero Squadron

We feel confident in suggesting the following professionals for your upcoming event. Superior in their fields, they have been hand-selected to enhance your occasion.

CAKES

Ana Paz Cakes 305-471-5850 www.anapazcakes.com

Edda's Cake Designs 305-418-5000 www.eddascakedesigns.com

Mr. Bee's Specialty Cakes 305-251-0885 www.mrbeecakes.com

CHAIR COVERS & SPECIALTY LINENS

Leyani Wedding & Party Services 305-668-0208 www.leyaniinc.com

DJS, ENTERTAINMENT & LIGHTING

AP Productions SOFLA 305-588-2634 www.approductionssofla.com

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www.onsoundproductions.com

SCJ Events 305-812-7772 www.scjevents.com

Tropical Sounds 305-970-0110 djtropical@comcast.net

FLORAL & EVENT DÉCOR

Anointed Florist 786-900-0098 www.anointedflorist.com

Flower of the World 305-968-9909 www.floweroftheworld.com

Impressive Moments by Milly 786-256-2711 www.impressivemomentsbymilly.com

Lazarus Flowers & Decorators 305-860-4203 www.lazarusflowers.com

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Wedding by Frank Nondenominational/Multilingual 305-484-4383 www.weddingbyfrank.com

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VIDEOGRAPHY

Santana Studio 305-639-8422 www.santanastudio.com

Wedding Officiant

Multilingual Wedding Officiant Civil & Religious Ceremonies

Frank Nuñez www.weddingbyfrank.com (305) 484-4383 email: aweddingbyfrank@yahoo.com



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