

Miracle Mile WEDDING PACKAGE

Cocktail Reception

6 selections of White Gloved Butler Passed Hors d'oeuvres

Champagne Toast

Three Course Dinner

Wine Service with Dinner

Four Hour Open Premium Brand Bar

Dewars 12, Bombay Gin, Absolute Vodka, Crown royal, Jack Daniels
Bacardi Rums, Jose Cuervo, Jim Beam, Seagrams 7
House Champagne & House Red and White Wines
Choice of two Imported Beers: Corona, Amstel Light and Heineken
Choice of two Domestic Beers: Coors Lite, Sam Adams, and Miller Lite
Soft Drinks, Mineral Water and Juices

Custom Designed Wedding Cake with Coffee Service

Linens - Tablecloths and Napkins from our Specialty Linen Selection

Custom Designed Centerpiece

DJ and Master of Ceremony Service

20 Custom Colored Up Lights

Glass Votive Candles for Cocktail and Reception Tables

Chiavari chairs in selection of colors with coordinating cushion

Discounted Valet Parking

Complimentary Suite featuring our Heavenly Beds and Heavenly Bath

HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE



HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE

Hors d'oeuvres Selections

Cold Canapés

Sushi - california, bagel and spicy tuna rolls with ginger, wasabi and soy sauce
Shrimp Cocktail - old bay steamed jumbo shrimp with classic cocktail sauce
Shrimp Ceviche - marinated tiny florida bay shrimp salad with tostone
Mozzarella Cheese - marinated with pesto and wrapped with thinly sliced prosciutto
Gazpacho Andalouse - served in a shot glass
Prosciutto Wrapped Asparagus - chilled and grilled then wrapped with prosciutto
Curried Chicken Salad - in tart shells with almonds and raisins
Tuna Tataki - marinated tuna served on crispy wonton with honey-hoisin sauce
Double Cream Brie Cheese- On sliced green apples with toasted walnuts

Hot Canapés

Samosa- indian curry appetizer passed with minted chutney
Malibu Shrimp - with coconut and breadcrumbs, served with orange cocktail sauce
Spinach and Artichoke tart - Creamy spinach and chopped artichoke hearts in a mini pastry cup
Chicken Satay – thai peanut sauce
Beef Empanadas- classic argentine mini turnover
BBQ Pork Biscuit –pulled pork bbq in a tangy sauce on mini biscuit
Miniature Crab Cakes –bite-sized crab cakes, served with remoulade sauce
Scallops –sweet bay scallops rapped in smoky Applewood bacon
Cheese Steak Tartlet –filled with shaved beef, green peppers and swiss cheese
Mini Coney Island Dog –all beef frank topped with mustard and sauerkraut
Quiche Lorraine –mini quiche with black forest ham and imported swiss cheese
Vegetable Spring Rolls - oriental vegetables with fresh ginger in a spring roll
Spanakopita - triangular spinach pies made with phyllo in the greek tradition
Spicy Beef Empanadas - shredded beef in spicy tomato sauce, wrapped in tender pastry
Steamed Dim Sum - Assorted dim sum, served from steamer basket with soy sauce
Mini Kobe Cheeseburger - kobe beef patty with American cheese on a mini bun
Pizza - mini assorted deep dish chicago style pizzas
Chicken Quesadilla - smoked chicken and jack cheese rolled in grilled flour tortilla

***Package is based on a minimum of 100 guests, for weddings under 100 a surcharge will be added
Above Pricing Subject to 23% Taxable service charge and 9% Sales Tax*

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 - www.HotelColonnade.com



HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE

Culinary Displays

Fromage

Imported and domestic cheeses garnished with fruits and nuts

Baked Wheel of Brie Cheese

Double cream brie, wrapped in French puff pastry served warm,
Drizzled with clover honey and toasted almonds. Lavishly garnished with strawberries,
Sliced tart apples, mini baguettes and cracker assortment

Grilled Marinated Vegetables

Marinated grilled vegetables, garnished with chiffonade of fresh basil, drizzled with balsamic syrup

Mediterranean Tapas Platter

Hummus, baba ganoush, mixed olives, carrots, cucumbers,
Tzatziki, feta cheese and pepperoncini, grissini and pita chips

Salads

Classical Caesar Salad

Crispy hearts of Romaine, freshly toasted herb croutons, Parmesan Reggiano
Butler passed creamy Caesar dressing

Colonnade Signature Salad

Hand gathered mesclun greens with crumbled goat cheese,
Seasonal berries and candied walnuts
Raspberry Vinaigrette

Aragon Salad

Array of baby lettuces, Belgium endive spears and vine ripe tomatoes
Balsamic vinaigrette

Baby Spinach Salad

Gorgonzola cheese, vine ripened tomato wedges, toasted pine nuts
Warm bacon dressing

***Package is based on a minimum of 100 guests, for weddings under 100 a surcharge will be added
Above Pricing Subject to 23% Taxable service charge and 9% Sales Tax*

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 - www.HotelColonnade.com



HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE

First Course – Prices are based on a minimum of 100 guests

Entrée Selections

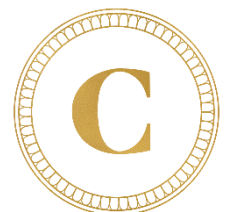
All Entrees Include a Fresh Vegetable and Starch Side Dish,
Fresh Baked Rolls and Creamery Butter

Chicken Saltimbocca with Prosciutto Melted Leeks Smoked gouda and sage cream	\$155.00/per person
Mesquite Grilled Chicken Breast Free Range Supreme Breast of Chicken Rosemary jus lie	\$155.00/per person
Grilled Black Angus Top Sirloin Shitakes and caramelized onions, Madeira sauce	\$160.00/per person
Surf and Turf Grilled churrasco steak Trio of jumbo shrimp, Chimichurri	\$165.00/per person
Bronzed Mahi Mahi Cilantro lemon butter with garlic & white wine	\$168.00/per person
Pan Seared Wild Salmon Champagne beurre blanc, caviar garnish	\$168.00/per person
Slow Roasted Beef Tenderloin Port wine and dried cherry demi	\$181.00/per person

***Package price is determined by entrée selection. If multiple entrees are selected the highest priced entrée will determine cost of all entrees

Above Pricing Subject to 23% Taxable service charge and 9% Sales Tax

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 - www.HotelColonnade.com



HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE

KIDS MENU

First course (select one):

Fruit salad
Mixed green salad
Pita Chips with Hummus

Main Course (select one):

Mini Burgers

Have them plain or add cheddar cheese,
choice of carrot and celery sticks, apple slices or
french fries

Peanut Butter and Banana Sandwich

On whole grain bread, served with market fruits

Gobble It Up

Sliced turkey mini-wiches on whole grain with
cheddar cheese, lettuce and tomat,, served with
vegetable sticks

Chicken Tenders

Lightly breaded and fried crisp,
choice of carrot and celery sticks, apple slices or
french fries

Goey Grilled Cheese Sandwich

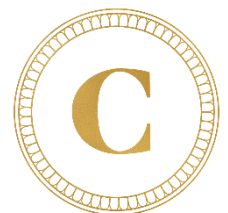
Whole wheat bread, melted cheddar cheese,
choice of carrot and celery sticks, apple slices or
french fries

\$60.00/per child

2-12 years of age Children only

Above Pricing Subject to 23% Taxable service charge and 9% Sales Tax

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 - www.HotelColonnade.com



ADDITIONAL AFTER DINNER SUGGESTIONS

HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE

Nitro Dessert Station

(100 person minimum)

Flash Frozen, adult rated ice creams,

Starbucks coffee liquor,

Godiva chocolate liquor, Chambord

Assorted toppings, mini cones and root beer floats

\$12.00/per person
(one hour of service)

Specialized attendant fee \$250.00

Custom Viennese Display

Choose from an array of assorted desserts

Chocolate dipped strawberries

Mini gourmet assorted Cheesecake

Mini pastries

\$70.00/per dozen

Cappuccino & Espresso Cart

Traditional accompaniments

\$7.00/per person
(two hours of service)

Chocolate Fountain

Accompanied with assortment of decadent treats

\$8.00/per person
(two hours of service)

Churros

\$24.00/dozen

Cordials Bar

Including Amaretto di Saronno, Kahlua,

Drambuie, B&B, Courvoisier, Frangelico,

Tia Maria, Baily's Irish Cream, Jägermeister, Chambord

(Attendant Required \$125)

\$8.00/per person
(one hour of service)

Above Pricing Subject to 23% Taxable service charge and 9% Sales Tax

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 - www.HotelColonnade.com



LATE NIGHT BITES AND ENHANCEMENTS

HOTEL COLONNADE

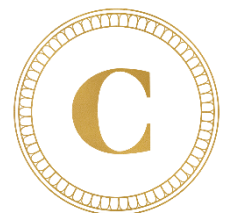
Coral Gables

ON MIRACLE MILE

Mini Kobe Beef Sliders Served with melted cheese	\$60.00/dozen
Media Noche Plantain Chips	\$60.00/dozen
Mini Cuban Sandwiches Plantain Chips	\$60.00/dozen
Crispy French Fry Shooters Choice of sweet potato fries or Sea-salted hand cut french fries	\$2.00/per person
Bar Snacks Includes package mix nuts, sweet and spicy Confetti, rosemary and bleu cheese potato chips	\$8.00/per person
Jumbo Soft Pretzels	\$36.00/per dozen
Intermezzo of Sorbet	\$6.00/per person
Ice sculpture Individually placed and illuminated	Price based on design

Above Pricing Subject to 23% Taxable service charge and 9% Sales Tax

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 - www.HotelColonnade.com



WINE & LIQUOR ENHANCEMENTS

HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE

Sparkling Wines

Kenwood Cuvee Brut/California	\$35.00/bottle
Martini & Rossi Prosecco/Italy	\$35.00/bottle
Martini Rossi Rose/Italy	\$35.00/bottle
Chandon Brut Classic/California	\$55.00/bottle
Piper Heidsieck Brut/France	\$100.00/bottle

Blush Wine

Beringer White Zinfandel/California	\$25.00/bottle
-------------------------------------	----------------

White Wines

Century Cellars, Chardonnay/California	\$40.00/bottle
Trinity Oaks, Pinot Grigio/California	\$35.00/bottle
Placido, Pinot Grigio/California	\$35.00/bottle
Kendall Jackson, Chardonnay/California	\$40.00/bottle
Matua Valley, Sauvignon Blanc/New Zealand	\$45.00/bottle
Whitehaven, Sauvignon Blanc/New Zealand	\$45.00/bottle
Bollini, Pinot Grigio/Italy	\$45.00/bottle

Red Wines

14 Hands, Cabernet Sauvignon/Washington	\$40.00/bottle
Glass Mountain, Merlot/California	\$35.00/bottle
Cellar No.8, Merlot/California	\$35.00/bottle
Magnolia Grove, Cabernet Sauvignon/California	\$40.00/bottle
DeLoach, Pinot Noir/California	\$40.00/bottle
Chateau St. Jean, Merlot/California	\$54.00/bottle
Byron, Pinot Noir/California	\$50.00/bottle
Gabbiano Classico, Chianti Classico/Italy	\$50.00/bottle
Erath, Pinot Noir/Oregon	\$52.00/bottle

Grey Goose Vodka upgrade	\$4.00/per person
Johnnie Walker Black Label upgrade	\$4.00/per person
Patron Tequila upgrade	\$4.00/per person
Add an additional hour to Popular Bar	\$10.00/per person
Upgrade to Premium Bar	\$12.00/per person
Upgrade to Super Premium Bar	\$14.00/per person

Above Pricing Subject to 23% Taxable service charge and 9% Sales Tax

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 - www.HotelColonnade.com



HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE

Specialty Bars

Marini Bar Martini Bar to serve assorted, regular & flavored Vodka's & Gin's with all the traditional garnishes	\$12.00/drink
Scotch Bar Scotch Bar to serve assorted, regular and flavored Scotch's with all the traditional garnishes	Price Based on Bottles Chosen
Mojito Bar Mojito bar to serve assorted regular & flavored Mojito's With all the traditional garnishes	\$10.00/drink
The Leblon Caipirinha Bar Leblon Natural Cane Cachaca served traditional, Mixed Berry & Pineapple	\$12.00/drink
Sangria Bar - Includes white and red sangria	\$8.00/drink

Signature Drinks

Something Blue HpnotiQ, Vodka, Blue Curacao, Pineapple and Prosecco	\$5.00/drink
Something New Absolut Kurant, Chambord, Triple Sec, Splash of Cranberry and Prosecco	\$5.00/drink
Runaway Groom Vodka Orange, Sour Mix, and Cranberry	\$5.00/drink
I Love You Berry Much Fragoli and Champagne	\$6.00/drink
The Sweetest Love Stoli raspberry, lime juice and strawberry puree	\$7.00/drink
Our Passion is Forever Bacardi O, passion fruit puree, lime juice, and sugar	\$8.00/drink
Miami Martini Absolut, orange juice, passion fruit juice, Lime juice, and a splash of pineapple juice	\$11.00/drink

Above Pricing Subject to 23% Taxable service charge and 9% Sales Tax

180 ARAGON AVE – ph. 305.569.6532 fax. 305.444.9706 - www.HotelColonnade.com

