

# ROTUNDA WEDDING PACKAGE

# HOTEL COLONNADE

*Coral Gables*

ON MIRACLE MILE

## Cocktail Reception

8 selections of White Gloved Butler Passed Hors d'oeuvres  
Or 6 selections and 2 Culinary Displays

## Champagne Toast

## Wine Service with Dinner

## Three Course Dinner

### Five Hour Open Premium Brand Bar

Absolut, Tanqueri, Bacardi Flavor, Jose Cuervo Gold, Jack Daniels,  
Crown Royal, Dewars 12 House Champagne & House Red and White Wines  
Choice of two Imported Beers: Corona, Amstel Light and Heineken  
Choice of two Domestic Beers: Coors Light, Sam Adams, and Miller Lite  
Soft Drinks, Mineral Water and Juices

### Custom Designed Wedding Cake with Coffee Service

Cakes provided by Ana Paz, Edda's Cake Design, Divine Delicacies or Cake Lounge  
Platter of Assorted of Mini Pastries for Each Table

### Ballroom Chairs with your choice of cover in either Black or White

### Specialty Linens

Tablecloths and Napkins - Choice of Many Colors/Fabrics  
Linen for Sweetheart and Cake Tables

### Glass Votives for Cocktail and Reception Tables

### Discounted Valet Parking @ \$14.00 Per Car

### Complimentary Suite featuring our Heavenly Beds and Heavenly Bath



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## Cold Canapés

**Kobe Beef Tenderloin Carpaccio** - Toasted baguette, horseradish and micro greens

**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 in a plantain cup

**Heirloom Tomato Bruschetta** – Served on toasted foccacia

**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** - Tart shells with almonds and raisins

**Smoked Salmon Rosette** - On a toast point with crème fraiche and caviar

**Tuna Tataki** - Marinated tuna served on crispy wonton with honey-hoisin sauce

**Double Cream Brie Cheese** - Sliced Green Apples with toasted walnuts

## Hot Canapés

**Tomato Soup** - Served in shot glasses with decadent grilled cheese

**Malibu Shrimp** - Battered with coconut and breadcrumbs, served with orange cocktail sauce

**Chicken Satay** - Thai peanut sauce

**Beef Empanadas** – Classic argentine mini turnover

**BBQ Pork Biscuit** – Pulled pork bbq in a tangy sauce on mini biscuit

**Hand Fashioned Maryland Style Crab Cakes** - Bite-sized crab cakes, served with remoulade dip

**Scallops** - Sweet bay scallops wrapped in smoky applewood bacon

**Vegetable Spring Rolls** - Oriental vegetables with fresh ginger in a spring roll

**Mini Beef Wellington** - Savory tenderloin of beef accented with mushrooms encased in puff pastry

**Spanakopitas** - Spinach pies made with phyllo in the greek tradition

**Tempura Shrimp** - Jumbo shrimp in a crisp Japanese tempura shell served with our wasabi ponzu

**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

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## Culinary Displays

### **Fromage**

Imported and domestic cheeses garnished with fruits and nuts displayed with an assortment of crackers

### **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

## First Course

### **Farmers Bouquet Salad in a Cucumber Vase**

Botanical array of handpicked, fresh boutique lettuces, organic nasturtium, speckled pears, toasted sunflower seeds, and crumbled Maytag Farm's Blue cheese wild berry essence and clover honey vinaigrette

### **Boutique Baby Caesar Salad**

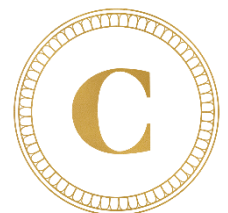
Crisp, fresh baby romaine leaves, shaved Parmesan Reggiano, creamy caesar dressing with buttery herb croutons

### **Toy Box Salad**

Toy box of heirloom tomatoes, kalamata olives and fresh mozzarella with a bouquet of baby greens wrapped with hothouse cucumber balsamic and fig molasses, smoked sea salt and cracked toasted peppercorns

### **Rotunda Salad**

Balanced flavor array of hand gathered mesclun of greens with pistachio crusted goat cheese, sweet pea tendrils and edible flower pedals, seasonal berries wild berry vinaigrette



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## Entrée Selections

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

**Chicken Russo** \$140.00/person  
Free range supreme breast of chicken  
Stuffed with crab meat and asparagus

**Chicken Genovese** \$140.00/person  
Spinach, herbed boursin cheese  
Sun dried tomatoes and pine nuts

**Short Rib en Croute** \$143.00/person  
Cabernet braised short ribs, sautéed shitakes  
Decoratively wrapped in puff pastry

**Pan Seared Wild Salmon** \$143.00/person  
Champagne beurre blanc, caviar garnish

**Crab stuffed Yellowtail Snapper** \$151.00/person  
Chardonnay lemon butter sauce

**Sautéed Black Grouper** \$153.00/person  
Duet of jumbo shrimp, scampi sauce

**Miso Seared Seabass** \$161.00/person  
Yuzo and pickled ginger cream

**Slow Roasted Beef Tenderloin** \$163.00/person  
Port wine and dried cherry demi

**1855 Prime Angus Barrel Cut Filet Mignon** \$170.00/person  
Caramelized shallots, port wine demi

## Combinations

**Add a petite fillet to any seafood entrée for \$9**

**Add a chicken to any fish or steak dish for \$6**

**Add a broiled lobster tail to any meal for \$18**

\*\*\*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

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## CHILDRENS 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 tomato, served with  
vegetable sticks

#### Chicken Tenders

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

#### Goosey Grilled Cheese Sandwich

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

**\$45.00/per child**

Children only – Ages 2-12  
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## ADDITIONAL AFTER DINNER SUGGESTIONS

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### **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

**Specialized attendant fee \$250.00**

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

### **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 with swizzle sticks, sweeteners,

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

### **Chocolate Fountain**

Accompanied with assortment of decadent treats

\$8.00/person  
(two hours of service)

### **Churros**

\$24.00/dozen

### **Cordials Bar**

Including Amaretto di Saronno, Kahlua,  
Drambui, B&B, Courvoisier, Frangelico,  
Tia Maria, Baily's Irish Cream, Jagermeister, Chambord  
(Attendant Required \$125)

\$8.00/person  
(one hour of service)

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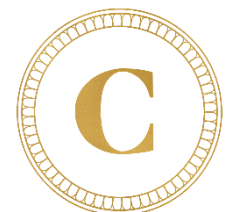
## LATE NIGHT BITES AND ENHANCEMENTS

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



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## WINE & LIQUOR ENHANCEMENTS

### Sparkling Wines

Kenwood Cuvee Brut/California	\$40.00/bottle
Martini & Rossi Prosecco/Italy	\$46.00/bottle
Cheles De Fere Brut/France	\$40.00/bottle
Martini Rossi Rose/Italy	\$46.00/bottle
Chandon Brut Classic/California	\$55.00/bottle
Piper Heidsek Brut/France	\$100.00/bottle
De Bartoli Willowglen Brut /Australia	\$40.00/bottle
JP Chenet Brut / France	\$35.00/bottle

### Blush Wine

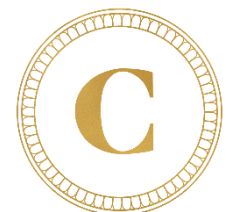
Beringer White Zinfandel/California	\$25.00/bottle
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### White Wines

Canyon Road, Chardonnay/California	\$39.00/bottle
Century Cellars, Chardonnay/California	\$40.00/bottle
Magnolia Grove, Chardonnay/California	\$40.00/bottle
Trinity Oaks, Pinot Grigio/California	\$35.00/bottle
Placido, Pinot Grigio/California	\$35.00/bottle
Kendall Jackson, Chardonnay/California	\$48.00/bottle
Matua Valley, Sauvignon Blanc/New Zealand	\$45.00/bottle
Whitehaven, Sauvignon Blanc/New Zealand	\$45.00/bottle
Bollini, Pinot Grigio/Italy	\$47.00/bottle

### Red Wines

Canyon Road, Cabernet Sauvignon/Washington	\$39.00/bottle
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
Penfolds Thomas Hyland, Shiraz/South Australia	\$50.00/bottle
Gabbiano Classico, Chianti Classico/Italy	\$50.00/bottle
Erath, Pinot Noir/Oregon	\$52.00/bottle





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## 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

### Purple Passion

Vodka, hpnotiq, Prosecco,  
Pineapple juice and grenadine

\$5.00/drink

### Blushing Bride

Absolut Kurant, Chambord,  
Triple Sec, Sour Mix, Splash of Cranberry & Soda

\$5.00/drink

### Something New

Absolut Kurant, Chambord, Triple Sec,  
Splash of Cranberry and Prosecco

\$5.00/drink

### Hawaiian Honeymoon

Flavored Rum with Cranberry Juice,  
Orange Juice and Pineapple Juice

\$5.00/drink



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**The Rowdy Bridesmaid** \$5.00/drink  
Bacardi Dragon Berry, Grenadine, Blue Curacao and Sprit

**Runaway Groom** \$5.00/drink  
Vodka Orange, Sour Mix, and Cranberry

**I Love You Berry Much** \$6.00/drink  
Fragoli and Champagne

**The Sweetest Love** \$7.00/drink  
Stoli raspberry, lime juice and strawberry puree

**Acai Blue** \$9.00/drink  
Absolut Acai, blue Curacao, sugar, and lime juice

**Our Passion is Forever** \$8.00/drink  
Bacardi O, passion fruit puree, lime juice, and sugar

**Miami Martini** \$11.00/drink  
Absolut Miami, orange juice, passion fruit juice,  
Lime juice, and a splash of pineapple juice

## BAR UPGRADES

Grey Goose Vodka upgrade	\$4.00/person
Absolut Vodka upgrade	\$3.00/person
Johnnie Walker Black Label upgrade	\$4.00/person
Patron Tequila upgrade	\$4.00/person
Add an additional hour to Popular Bar	\$10.00/person
Upgrade to Premium Bar	\$12.00/person
Upgrade to Super Premium Bar	\$14.00/person

## Possible Applicable Credits:

Two less hors d'oeuvres	\$2.00 /person
House Brand Bar	\$5.00 / person
Dessert Platter	\$5.00 / person
Wine Service w/ Dinner	\$2.00 / person

## Additional Decor:

Chiavari Chairs with Coordinating Cushion	\$3.00 / person
Charger Plates - Gold or Silver	\$2.00 / person

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