

MERRICK WEDDING PACKAGE

Cocktail Reception

7 selections of White Gloved Butler Passed Hors d'oeuvres
Or 5 selections and 2 Culinary Displays

Champagne Toast

Wine Service with Dinner

Three Course Dinner

Four Hour Open Popular Brand Bar

Dewars White Label, Bombay Gin, Smirnoff Vodka
Bacardi Light, Sauza Gold, 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 Light, Sam Adams, and Miller Lite
Soft Drinks, Mineral Water and Juices

Custom Designed Wedding Cake with Coffee Service

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 Votive Candles for Cocktail and Reception Tables

Discounted Valet Parking at \$14.00 per car

Complimentary Suite featuring our Heavenly Beds and Heavenly Bath

HOTEL COLONNADE

Coral Gables

ON MIRACLE MILE



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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 tostones

Roquefort Cheese Mousse -piped onto fresh crispy belgium endive

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 -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

Malibu Shrimp - 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 dip

Scallops - sweet bay scallops wrapped in smoky applewood bacon

Cheese Steak Tartlet - filled with shaved beef, green peppers and swiss cheese

Mini Kobe Cheeseburger - kobe beef patty with american cheese on a mini bun

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

Spanakopitas - 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

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

Salads

Colonnade Signature Salad

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

Classic Caesar Salad

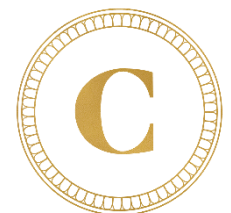
Crispy hearts of romaine, freshly toasted herb croutons and parmesan reggiano
Butler passed creamy Caesar dressing

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



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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	\$104.00/per person
Mesquite Grilled Chicken Breast Free Range Supreme Breast of Chicken Rosemary jus lie	\$105.00/per person
Grilled Black Angus Top Sirloin Shitakes and caramelized onions, Madeira sauce	\$109.00/per person
Surf and Turf Grilled churrasco steak Trio of jumbo shrimp, chimichurri	\$113.00/per person
Bronzed Mahi-Mahi Cilantro lemon butter with garlic & white wine	\$114.00/per person
Pan Seared Wild Salmon Champagne beurre blanc, caviar garnish	\$115.00/per person
Slow Roasted Beef Tenderloin Port wine and dried cherry demi	\$130.00/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

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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 tomato, served with
vegetable sticks

Chicken Tenders

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

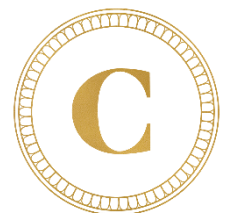
Goey Grilled Cheese Sandwich

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

\$45.00/per child

2-12 years of age Children only
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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

\$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/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, Jägermeister, Chambord
(Attendant Required \$125)

\$8.00/person
(one hour of service)

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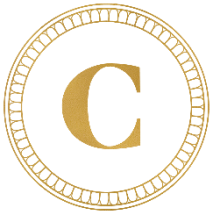
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LATE NIGHT BITES AND ENHANCEMENTS

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 packaged mixed nuts, sweet and spicy Confetti, rosemary and bleu cheese potato chips	\$8.00/per person
Jumbo Soft Pretzels	\$36.00/dozen
Intermezzo of Sorbet	\$6.00/per person
Ice sculpture 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

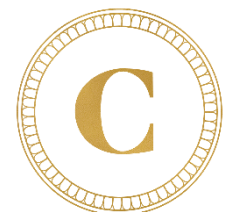
Canyon Road, Chardonnay/California	\$39.00/bottle
Century Cellars, Chardonnay/California	\$40.00/bottle
Magnolia Grove, Chardonnay/California	\$40.00/bottle
Trinity Oaks, Pinot Grigio/California	\$35.00/bottle
Placido, Pinot Grigio/California	\$35.00/bottle
Kendall Jackson, Chardonnay/California	\$48.00/bottle
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

Paradise Punch

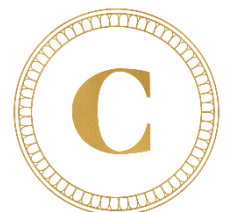
Vodka Orange, Sour Mix and Cranberry

\$5.00/drink

Hawaiian Honeymoon

Flavored Rum with Cranberry Juice,
Orange Juice and Pineapple Juice

\$5.00/drink



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Signature Drinks Cont'd

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
Acai Blue Absolut Acai, blue Curacao, sugar, and lime juice	\$9.00/drink
Our Passion is Forever Bacardi O, passion fruit puree, lime juice, and sugar	\$8.00/drink
Razz Tequila Tequila, raspberries, raspberries, Agave nectar, and lime juice	\$10.00/drink
Miami Martini Absolut Miami, orange juice, passion fruit juice, Lime juice, and a splash of pineapple juice	\$11.00/drink
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
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

