

WEDDINGS



Come say “I DO” at Briza on the Bay!

Seal your love while overlooking the breathtaking splendor of Miami’s most beautiful waterway. Briza provides an unforgettable outdoor and indoor event space for a memorable waterside ceremony, an elegant cocktail reception or spectacular moonlit dinner by the bay.

Included in your Briza Wedding Package:

- **Four Hours Consecutive Superb Service of Briza House Open Bar**
- **Assorted Cold Cheese and Gourmet Cracker Display Station**
 - Six Butler Passed Hors d’oeuvres
 - Bride & Groom Signature Drinks
- **Champagne Toast or Sparkling Cider Toast**
- **Table side Wine Service with Dinner**
 - Plated Three-Course Dinner
- **Classic Wedding Cake by Ana Paz or Edda’s Cake Design**
 - Complimentary Cake – Cutting Service
- **Poly-cotton Table Linens and Napkins in any available color**

Accommodations: For the Bride and Groom the Night of the Wedding and Deluxe Special Room Rates for Wedding Guests can be made through our neighbor the Miami Marriott Biscayne Bay or Double Tree Grand Hotel with the assistance of your Briza Wedding Coordinators.

Culinary: All of our menus may be customized to further meet your needs and the needs of your guests. A complimentary menu tasting for our plated meal service is available for up to 4 guests. **Your menu tasting will be scheduled within the 3 to 4 months prior to your event and based upon chef’s availability and business demands. Tastings are conducted Monday-Thursday.**



One Hour Cocktail Reception Prior to Dinner

***Assorted Imported and Domestic Cheeses served with Gourmet Crackers and Spreads served during your Cocktail Reception
Signature Passed Hors d'oeuvres (Please Select Six)***

Land

- Beef Tartare Roulade with Thinly Sliced Beef Filet, Shaved Egg, Shallot, & Paddlefish Caviar (cold)
- Skirt Steak Skewer with Teriyaki & Hoisin glazed (hot)
- Maduros (fried sweet plantain) & Cocoa Coffee Rubbed Pork Empanada (hot)
- Parmesan Crusted Meatball with Tomato Crème Fraiche (hot)
- Prosciutto Wrapped Grape with Boursin Cheese (cold)
- Tomatillo & Chicken Taco (hot)
- Mojo Marinated Pork Skewer (hot)

Sea

- Cured Salmon Belly with Watercress & Wasabi Puree (cold)
- Snapper Chips with Yuzu Marinated Tomato, Chive, & Shiso (hot)
- Crispy Lobster Risotto Balls (hot)
- Tomatillo Gazpacho with Cucumber, Cilantro, Lime, & Florida Gulf Shrimp (cold)
- Curried Coconut Shrimp Skewer (hot)
- Mahi Tomatillo Taco (hot)
- Mussels Romesco (hot)

Earth

- Mushroom & Gruyere Croquettes (hot)
- Tostada with Avocado, Corn, Red Chiles, & Lime Crema (cold)
- Guava & Cheese Empanada (hot)
- Tostones with Pico De Gallo & Cilantro Aioli (hot)
- Crispy Yucca with Garlic-Citrus Aioli (hot)

Briza Plated Dinner Package includes four-hour open bar



Our plated dinner package includes fresh warm rolls and butter

Salad Course (Select One)

Caesar Salad

Baby Romaine, Shaved parmesan Cheese, & Croutons

Simple Salad

Mixed Greens, Cherry Tomato, Shallots, & Cherry Vinaigrette

Roasted Baby Beets

Shaved Fennel, Goat Cheese, Toasted Hazelnuts, & Pomegranate Vinaigrette

Stacked Tomato & Mozzarella

Balsamic Glaze, Olive Oil, Arugula & Micro Herbs. Upgrade \$4.00 Per Person

Arugula

Pears, Prosciutto, Goat Cheese, Toasted Almond, White Balsamic, & Olive Oil. Upgrade \$6.00 Per Person

Plated Entrée Options

(Maximum of Two Selections / Additional \$10.00 Per Person will be charged on the Third Selection Chosen. Exact guest count and numbers of each dish selection due 30 days prior to event)

Pan Roasted Citrus and Herb Chicken	\$94.00
<i>Peruvian Style Fried Rice, Crisp Garlic Infused French Beans, White Wine Chicken Reduction</i>	
Caribbean Jerk Spiced Chicken	\$94.00
<i>Rice and Peas, Buttery Garlic Green Beans & Sweet Plantain</i>	
Panko Crusted Chicken	\$94.00
<i>Succotash, Potato Puree & Herbed Chicken Jus</i>	
Prosciutto & Spinach Stuffed Chicken Breast	\$98.00
<i>Roasted Candied Sweet Potato, Baby Carrots & Celery</i>	
Roasted Pork Tenderloin	\$98.00
<i>Blanched Almond & Apple Puree, Roasted Vegetables & Caramelized Onions Pork Jus</i>	
Miso Glazed Scottish Salmon	\$99.00
<i>Jasmine Rice, Stir Fried Asian Vegetables and Micro Cilantro</i>	
Grilled Skirt Steak	\$110.00
<i>Golden Potato Puree, Caramelized Carrots, Crispy Brussels Sprouts, and Chimichurri</i>	

Braised Short Rib <i>Parsnip Puree, Sherry Glazed Root Vegetables</i>	\$105.00
Pan-Seared Grouper <i>Sautéed Legumes, Potato Puree, Lemon Beurre Blanc</i>	\$110.00
8oz Aged New York Strip <i>Roasted Carrots, Fingerling Potatoes, House Compound Butter</i>	\$115.00
8oz Filet Mignon <i>Seared Asparagus, Potato Puree and Choice of Béarnaise or Red Wine Reduction (Add Lobster Tail \$15) (Add Foie Gras 2oz Rossini \$15)</i>	\$115.00
Seabass <i>Crispy Truffle Scented Quinoa, Lemon Scented Asparagus, Potato Puree</i>	\$ MP
Herb Crusted Yellow Fin Tuna <i>Blanched Baby Bok Choy, Roasted Baby Turnips, Brown Butter Emulsion</i>	\$110.00
Duo Plate, Pan Roasted Chicken & Grilled Skirt Steak <i>Roasted Brussels Sprouts, Parsnip, and Carrots</i>	\$110.00
Duo of Petite Filet & 2 Jumbo Shrimp <i>Potato Puree and Steamed Broccolini</i>	\$115.00

Vegetarian Options (Select one)

Ratatouille** <i>Mille feuille of Zucchini, Squash, Eggplant & Red Bliss Potato, with a Red Pepper & Garlic Emulsion</i>	\$85.00
Mushroom Risotto** <i>Wild Mushrooms and Broth</i>	\$85.00
Troffi Pasta <i>Peas, Tomato, Spinach & Shaved Truffle tossed with Troffi Pasta in a Light, Creamy Butter Sauce</i>	\$89.00
Seared King Oyster Mushroom** <i>Sautéed Chinese Broccoli and Carrots with a Wild Mushroom Jus</i>	\$89.00

****denotes vegan option**

Kids Menu (ages 3-11)

Children's Menus: \$40 per child, ages 3-11. (with non-alcoholic beverage package included)

Select one appetizer:

Mozzarella Sticks with Marinara

Mixed Green Salad

Select One Entrée (with non-alcoholic beverage package included)

Chicken Fingers with French Fries & Honey Mustard	\$40.00
Cheeseburger Sliders with French Fries & Ketchup	\$40.00
Macaroni & Cheese with Sliced All beef Franks and Crispy Bread Crumb Topping	\$40.00
Grilled Cheese with Sharp Cheddar, Tomato, & French Fries	\$40.00

Young Adults: Guests will be served the same adult menu, without the bar package. The price will be a 20% reduction from the Adult price, this applies for all guests ages 12-20.



Vendor Meals at \$40.00 Per Person

Chef's selection of main course and soda

Dessert

***A Custom Designed Butter Cream Wedding Cake by Ana Paz or
Cake Designs by Edda's Cake Designs***

***Freshly Brewed Coffee and Selection of Herbal Teas. American Coffee, Included
Gourmet Coffee Station \$5 per Person***

Late Night Bites

***50-piece minimum per selection – Chef Fee \$150, Required**

Carne Asada (Steak) \$4 each
Adobo Chicken \$3 each
Braised Pork \$3 each
Mini Pan Con Bistec \$4 each
Mini Cuban Style Sandwich \$3each
Yuca Fries with Citrus Aioli \$3 each
French Fries \$3 each
Cheeseburger sliders or Beef sliders \$3 each
Mini Carolina Style BBQ Pulled Pork Slider \$3 each
Crispy Chicken Sliders with House made slaw \$3 each

****Alternate late-night bites options are available upon request. Pricing: TBD****



Bar Selections



House Call Brands

Included

- Vodka** - Jovelle
- Rum** - Ron Llave
- Gin** - Bar Code
- Tequila** - Bar Code
- Scotch** - Glen Gary
- Whiskey** - Early Times
- Bourbon** - War Eagle
- Beers** - Domestic / Imported
- Wine** - House Red/White

Premium Brands

- Vodka** - Absolut
- Rum** - Flor de Cana
- Gin** - Tanqueray
- Tequila** - Camarena
- Scotch** - Dewar's White Label
- Whiskey** - Crown Royal Canadian
- Bourbon** - Jim Beam
- Beers** - Domestic / Imported
- Wine** - House Red/White

Ultra-Premium Brands

- Vodka** - Grey Goose
- Rum** - Bacardi Superior
- Gin** - Bombay Sapphire
- Tequila** - Patron Silver
- Scotch** - Johnnie Walker Black Label
- Whiskey** - Jack Daniels
- Bourbon** - Makers Mark
- Cognac** - Hennessy
- Beers** - Domestic / Imported
- Wine** - House Red/White

Bar Upgrades

Upgrade House Bar to Premium Bar
 Upgrade to Ultra-Premium Bar

\$5.00 Per Person
\$8.00 Per Person

Additional Hour of House Open Bar
 Additional Hour of Premium Open Bar
 Additional Hour of Ultra-Premium Open Bar

\$8.00 Per Person Per Additional Hour
\$10.00 Per Person Per Additional Hour
\$12.00 Per Person Per Additional Hour

***\$500++ minimum requirement in order to extend.**

Wine Upgrade

Prices Will Vary According to Wine

Gourmet Cappuccino and Espresso Bar with Professional Barista

\$5.00 Per Person

Bubbles Bar with Assortment of Fresh Passion Fruit Juices and Fresh Berries

\$10.00 Per Person

Cordials

\$10.00 Per Person

1 Bartender per 75 Guests included. Additional Bartender available at \$135.00 per Bartender

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www.BrizaontheBay.com

Briza on the Bay is where technology can transform a blank canvas into anything imagined. The led lighting is used to illuminate each event with multiple color options which are unique to Briza.

Briza is equipped with state-of-the-art lighting and audio system accompanied by several multimedia projectors and projection screens. Such technology is instrumental in optimizing the sound of live music and the quality of your photography.

Briza Venue Package \$1,600.00 to Include the following:

- ❖ **Event Set Up/Breakdown**
- ❖ **Lounge Furniture**
- ❖ **Dining Tables, Cocktail Rounds, Cake Table, Gift Table, DJ Table, & Sweetheart Table for the Bride & Groom.**
- ❖ **Restroom Attendant (4 hours)**
- ❖ **AV Technician for (4 hours)**

- ❖ **Up light for the Perimeter of the Room** Columns and back wall are illuminated with LED strips, so the entire room lights up in your choice of colors.
- ❖ **Lights focused on the Dance Floor:** Your guests will have a memorable time when they are dancing in a room filled with color changing and moving lighting effects. Laser, 2 moving head lights with controller and laser system.
- ❖ **Sound System** 8 – 15” EV Speakers, 4 – 18” Subs, 2 – JBL Speakers, 1 – PreSonus Studio Live 16.4.2.
- ❖ **Projection Screens** (3) 120” pull down screen/ Briza video projector is a wonderful option to enhance your slide shows and videos.
- ❖ **Lighted Monogram** Add a finished touch to your Party, with a unique custom lighted monogram, or have us display one of our standard designs for you. Your custom designed monogram can display your initials, wedding date, or any combination that you request (**available at additional cost**). We have set patterns included at no additional cost that will enhance your event. The gobo can be zoomed and focused to be displayed on the dance floor, ceiling or any wall of your choice. Your guests will remember you event for years to come by the custom stamp you put on their memories with a custom Lighted Monogram displayed.

Additional Options

- ❖ **Indoor Ceremony \$500.00**
(Includes: Event Set Up/Breakdown and Chairs)

- ❖ **Outdoor Marina Cocktail Reception \$200.00**
(Includes: Marina Deck Rental, Bar Set Up/Breakdown, Cocktail Rounds)





Service Charge & Sales Tax: 23% Taxable Service Charge and 7% sales Tax be added to all Food and Beverage Charges.

Guarantees: Final Attendance with the detailed seating chart and menu place cards (Provided by Client) will be finalized with your Event Manager 10 Business Days Prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

Choice of Entrée at time of service will incur a \$10.00 per person surcharge based on the highest menu price selected.

Diagrams: Your event manager will be happy to provide you with a blank floorplan of the venue. We ask that it be returned with specific requirements 10 Business Days Prior to your event so that our entire staff may prepare to accommodate your needs.

Audio Visual: We conveniently have available in-house state- of-the-art audio / visual equipment. This includes up-lighting Capabilities for the ballroom. Prices are available upon request and 24-hours' notice is requested.

Table Linen and Décor: We are delighted to offer complimentary use of our house linen which come in **all available colors** and includes tablecloths and napkins.

Packages Available through our preferred vendor

- **Available Upgrades in Your Choice of custom linens or decorative overlays.**
- **Chair covers Charger plates & Chiavari chairs are available at additional cost.**
- **Linen & Chiavari Chair Includes specialty floor length tablecloth for guests' tables, napkin, acrylic charger plate, Cake table, sweetheart table, gift table and sign in table as well as the Chiavari chair with the cushion.**

Food & Beverage Provisions: Briza must provide all food and beverage items. The sale and service of alcoholic beverages is Regulated by the Florida State Liquor Commission and Briza is responsible for the administration of those regulations therefore it is the policy of Briza that all alcoholic beverages must be provided by the venue.

Sales Representative: Briza on the Bay requires that all events have a designated "day of" wedding planner and/or wedding coordinator to assist with all details of the wedding reception as it pertains to the food and beverage service. The wedding planner will be in constant communication with our Banquet Captain as to inform of any updates pertaining reception in conjunction with provided timeline. A list of preferred wedding planners will be provided to all couples for their convenience and reference. The couple can choose to hire a certified and insured wedding planner on their own and at their discretion. The client will be also being required to provide the name and contact information for the wedding planner/coordinator by 10 days prior to the event. Furthermore, Briza On the Bay Sales Representative cannot be hired to represent in the roll of Day of Event Coordinator due to the conflict of interest for both parties. Your Briza Sales Representative will be in attendance the day of your event to ensure follow through of all details insuring perfect execution of your event.

Social Media: The client's signature on the contract will allow Briza on the Bay permission to use any images taken without prior permission from the client. Briza on the Bay reserves the right to use any images taken of the venue and the surrounding areas during the event for promotional use, social media, marketing, and sales.



Special Service: Our staff will be pleased to assist you with any floral recommendations and will gladly recommend photographers, Entertainment, and décor to enhance your event. Please consult with us as all signs, displays or decorations, and their set- up, shall be subject to the prior approval of Briza in accordance with local fire codes and to prevent damage to the Property. Briza’s wedding professional can provide you with our list of preferred vendors. All vendors listed on our preferred vendors list are licensed and insured in the State of Florida. If you choose to hire a vendor from outside of our vendors list, please ensure that they are licensed and insured as Briza will be contacting them to provide a copy of the Insurance Liability Certificate.

Deposit and Payment: To secure a date, a signed contract and 30% non- refundable deposit is required. The initial deposit is \$2,500 of the 30% required. A second deposit based on the remaining 30% of the estimated value of the event is due within 30 days of the first \$2,500 payment. The third deposit of 50% of the estimated value of the event is due 90-days prior to the wedding. Full pre-payment (less payments received) based on estimated guarantee and final menu plans, plus reasonable estimates of any item purchased on a per unit basis will be due ten (10) business days prior to the event date. A credit card will need to be on file to accommodate any overages on the day of the wedding.

No personal checks are accepted 72- hours / 3 business days prior to the event.

A 23% taxable service charge and 7% sales tax will apply to all food and beverage items.

Ceremony Arrangements: Ceremonies can be held in the venue. Arrangements can also be made through the Miami Marriot Biscayne Bay (Additional requirements apply). A complimentary rehearsal time may be coordinated with your Event Manager and Bridal Party based on availability. If an outdoor event must be moved indoors due to weather, the decision will be made 4 hours before the event scheduled time.

Parking: Valet Parking at Doubletree Grand Hotel at rate of \$10.00 per car.

***Some restrictions apply, subject to availability. Parking Rates are handled by a third party and can be changed without notice.**

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN




Section 61C-4.010(8), Florida Administrative Code
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CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

—Section 3-603.11, FDA Food Code



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