









All-Inclusive Package 2023 / 2024

Enjoy every moment and every stage of the planning to the fullest. Leave it to our experienced team to make your dream day a reality!



VENUE-RECEPTION

- Capacity: 65-170 guests
- 5 hours event (Ceremony, cocktail, and reception)
- Air-Conditioned
- 3 Chandeliers
- Professional DJ (ceremony, cocktail & reception) (MC not included)
- Central surround sound
- Your event has exclusive use of the venue for the day
- 24 LED up lighting (Customized colors)
- Security service
- Bathroom attendant
- Rectangular & Square tables
- Sweetheart table + Stage
- Signing and seating chart tables
- 60" Round cake table

- Runners and napkins for sweetheart table and guests table (from our collection)
- White Napoleon chairs with white cushions
- 13-inch Glass Charger Plates (from our collection)
- White China
- Water goblets
- Champagne flute
- Crystal glasses
- Salad, Bread, Butter and Cake plates
- Salad, Dinner, and dessert silverware
- 1 Professional Bartender
- Fresh Flowers decoration for the Gazebo
- Day of wedding coordination





CEREMONY

Wooden Pavilion Wooden benches Vintage Bell Professional DJ Playing Music + Microphone



COCKTAIL

Bar

Cocktail tables

Butler passed hors d'oeuvres (Selection of four) Soft drink bar set up for cocktail & Reception including:

- Coke, Diet Coke, Sprite, Tonic Water, Club Soda
- Orange and cranberry juice
- Still water, ginger ale
- Garnishes (Lemons, Limes, Olives and Cherries)
- Ice



PARKING LOT

Inside Private parking Parking attendant



PLATED DINNER

All dinner courses are prepared by our Executive Chef

APPETIZERS HORS D'OEUVRES

- Meatballs in BBQ sauce
- Breaded crab claws
- Vegetable spring rolls
- Mini chicken tacos

SALAD

- Unique Caesar salad
- Italian Salad
- Citrus Salad

MAIN COURSE

BEEF

- Beef in Chimichurri sauce
- Beef in Wine mushroom sauce
- Beef in Butter garlic Sauce
- Beef in BBQ Sauce
- Beef in Marinara Sauce

CHICKEN

- Marsala Chicken in Wine sauce with mushrooms
- Chicken in White cheese sauce with mushrooms
- Chicken in Garlic Sauce
- Teriyaki Chicken Breast
- Chicken in Mustard sauce
- Chicken in Parmesan garlic Sauce
- Chicken in Lemon sauce

FISH

- Salmon in Lemon Sauce
- Salmon in Teriyaki Sauce
- Salmon in Garlic Butter sauce
- Salmon in Parmesan garlic Sauce

PORK

- Pork in BBQ sauce
- Loin in Mustard Sauce
- Pork in Parmesan garlic Sauce
- Chimichurri Pork Loin
- Pork in Wine mushroom sauce
- Pork Loin in Creamy Garlic Sauce

ACCOMPANIMENTS/SIDE DISHES

- Fried Plantains
- Gourmet Mashed Potatoes (With or Without Sauce)
- Colorful Vegetables
- Glazed baby carrots
- Yellow Rice
- Yellow rice with vegetables
- Rice Pilaf
- White rice
- Black beans rice
- Tostones

KIDS MENU

- Chicken Tenders
- Macaroni and cheese
- French Fries

WEDDING CAKE

• Costume 3 tiers cake





COORDINATION SERVICES

- Emails, Texts and Phone calls before the wedding to go over details
- Coordinate Kitchen & Staff coordination based on Couples timeline.
- Coordinate Music Selection with DJ (Ceremony & Reception entrance)

VENUE RENTAL & CATERING

Estimated pricing (Monday-Thursday) for 60 guest \$ 6,689 (Chicken /Pork)

Estimated pricing (Friday or Sunday) 60 guest...... \$ 9,589 (Chicken /Pork)

Estimated pricing (Saturday) 85 guest \$ 12,039 (Chicken /Pork)

Plus 18% Service Charge + 7% Florida Taxes

(No Hidden Fees)

(Beef or Salmon price upon request)



OPTIONAL PACKAGE

Cold Sparklers Machine

Dance in a Cloud (dry ice fog machine)

Special Lighting Effects

- 17 Laser Beam Disco Lights
- 22Beam Moving Head
- 8 Bar moving head
- 34 Pin Spot LED
- 2 RGB Fog Machine w/ light effects
- 1 Big Screen Projectors
- 8 80W RGBW Wash LED Moving headlight DMX
- 3 LED Color Strobe Light
- 10 DJ Disco RGB effect strobe
- 2 Gobo Flower

Bridal Suite

Bride and Groom fully equipped suites for 3 hours prior to event





