

# Miracle Mile WEDDING PACKAGE

## Cocktail Reception

6 selections of White Gloved Butler Passed Hors d'oeuvres

## Champagne Toast

Three Course Dinner to include Salad, Entrée, Chef's Intermezzo and Custom Design Wedding Cake with Coffee & Tea Service

## 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, Stella and Heineken  
Choice of two Domestic Beers: Bud Lite, Budweiser, Sam Adams, and Miller Lite  
Soft Drinks, Mineral Water and Juices

## Complimentary Wedding Dress Press on Wedding Day

**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

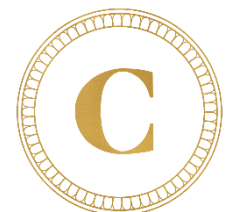
## Discounted Valet Parking

## Complimentary One Night stay in Premium Suite

# HOTEL COLONNADE

*Coral Gables*

ON MIRACLE MILE



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## Hors d'oeuvres Selections

### Cold Canapés

**Sushi** – California roll 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 in Plantain shell

**Tuna Poke** -

**Grilled Zucchini Bruschetta** –

**Roasted Grapes** – inside goat cheese, pistachio and raw honey

**Caprese Skewer** – baby mozzarella and baby tomato drizzled with balsamic served on a skewer

**Smoked Salmon** - toast point with caviar and dill crème fraiche

**Balsamic Roasted Strawberries** – served on a baguette with goat cheese and honey

### Hot Canapés

**Duck Ravioli** -

**Plantain Shrimp Skewer** -

**Hoisin Glazed Pork Belly** -

**Togarashi Dusted Scallop wrapped in Bacon** -

**Churrasco Skewer** -

**Curry dusted Samosa with Cilantro Oil** -

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

**Spicy Beef Empanadas** - shredded beef in spicy tomato sauce, wrapped in tender pastry

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

**French Onion Boule** –

**Coconut Shrimp** –

**Pork Carnitas** – served on a plantain cup

**Thai Chicken Skewer** – served with mango coriander chili sauce

**Short Rib and Manchego Empanada** -

**\*\*Package is based on a minimum of 100 guests, for weddings under 100 a surcharge will be added  
Above Pricing Subject to 24% Taxable service charge and 9% Sales Tax**



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## Displays Enhancements

**Fresh Vegetable Table** \$4.00 per person  
Traditional crudité's served with red pepper hummus, chipotle aioli, and yogurt honey dipping sauce

**Cheese Table** \$5.00 per person  
Aged, soft, seasonal cheeses served with dried fruit, crackers and toasted bread

**Mediterranean Table** \$6.00 per person  
Red pepper hummus, Baba ganoush served with Mixed cured olives and baby mozzarella, Feta Cheese, Halloumi, Tzatziki, stuffed grape leaves, grilled artichoke hearts, heirloom carrots, Pita Chips and Grilled Bread

**Antipasto Table** \$6.00 per person  
Grilled seasonal vegetables, cured meats, aged cheeses, grilled bread, basil oil and balsamic reduction

**Baked Brie Cheese en Croute** \$6.00 per person  
Creamy brie cheese wrapped in puff pastry and baked till a golden brown finished with toasted almonds and drizzled with Clover honey garnished with fresh fruit and served with toasted bread and crackers.

**Seafood Table** Market Price  
Oysters, snow crab claws, poached citrus shrimp, smoked clams, tuna tartar, ceviche of local shrimp and corvina  
With accompaniments

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

### Salads

#### **Caesar Salad**

Grilled Romaine, lemon zest with freshly ciabatta croutons, Parmeggiano Reggiano  
Served with classic Caesar dressing

#### **Colonnade Signature Salad**

Hand gathered mixed greens with crumbled orange scented goat cheese,  
Seasonal berries and candied walnuts  
Served with Raspberry Vinaigrette

#### **Wedge Salad**

Bibb lettuce wedge, heirloom tomato, lemon zest with grilled asparagus and carrot ribbons  
Served with Balsamic vinaigrette

#### **Baby Spinach Salad**

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

#### **Farmers Salad**

Mache, baby lolla rosa, pickled onion, cucumber, castelvetro olives, segmented oranges and conjita cheese  
Served with dressing of choice

#### **Citrus Salad**

Frisee and Mesculin mixed salad served with shaved fennel, baby beets, avocado, pommelos, and toasted sunflower seeds  
Served with dressing of choice



## Second 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 sweet Cream Butter

<b>Chicken Saltimbocca with Prosciutto Melted Leeks</b> Smoked gouda and sage cream	\$153.00/per person \$138.00/per teen	
<b>Bone in breast of chicken</b> Served with Caramelized shallot tarragon cream sauce	\$158.00/per person \$143.00/per teen	
<b>Marinated grilled churrasco</b> Served with Chimichurri	\$160.00/per person \$145.00/per teen	
<b>Herbed Crusted Chicken</b> Served with a lemon basil sauce	\$161.00/per person \$146.00/per teen	
<b>Lime charred Mahi Mahi</b> Served with Mediterranean salsa	\$162.00/per person \$147.00/per teen	
<b>Pork Osso Bucco</b> Served with Braising jus	\$163.00/per person \$148.00/per teen	
<b>Citrus Salmon Honey Soy Glaze</b> Served with Papaya relish	\$163.00/per person \$148.00/per teen	
<b>Espresso rubbed 5 hour braised boneless beef short rib</b> Braising jus reduction	\$164.00/per person \$149.00/per teen	
<b>Stuffed chicken with chorizo, manchego cheese, asparagus and caramelized onions</b> Red wine jus		\$165.00/per person \$150.00/per teen
<b>Stuffed filet of Corvina with roasted vegetables, lobster meat</b> Served with lobster fennel reduction		\$170.00/per person \$155.00/per teen
<b>Surf and Turf</b> Grilled churrasco steak Trio of jumbo shrimp, Chimichurri	\$172.00/per person \$157.00/per teen	

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

#### **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

**\$65.00/per child**

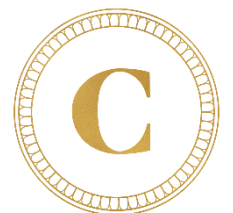
*3-12 years of age Children only*

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## **AFTER DINNER SUGGESTIONS**

### **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

\$15.00/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

\$75.00/per dozen

### **Cappuccino & Espresso Cart**

Traditional accompaniments

\$8.50/per person  
(two hours of service)

### **Chocolate Fountain**

Accompanied with assortment of decadent treats

\$8.50/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)

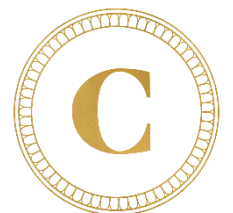
\$10.00/per person  
(one hour of service)

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## LATE NIGHT BITES AND ENHANCEMENTS

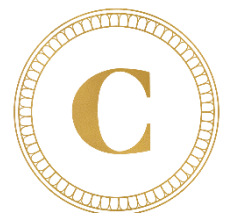
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<b>Mini Kobe Beef Sliders</b> Served with melted cheese	\$60.00/dozen
<b>Media Noche</b> Plantain Chips	\$60.00/dozen
<b>Mini Cuban Sandwiches</b> Plantain Chips	\$60.00/dozen
<b>Pan Con Bistec</b> Plantain Chips	\$60.00/dozen
<b>Crispy French Fry Shooters</b> Choice of sweet potato fries or Sea-salted hand cut french fries	\$2.00/per person
<b>Plantain Chip</b>	\$2.00/per person
<b>Jumbo Soft Pretzels</b>	\$36.00/per dozen
<b>Plantain Nachos</b> Plantain chips, black bean corn salad, shredded jack cheese, Diced grilled lime chicken served with lime vinaigrette	\$8.00/per person
<b>Ice sculpture</b> Individually placed and illuminated	Price based on design

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## WINE AND BAR ENHANCEMENTS

### Sparkling Wines

Cava Mas Fi Brut	\$35.00/bottle
Cielo 1908 Prosecco/Italy	\$40.00/bottle
Rose Chandon Brut Classic/California	\$40.00/bottle
Chandon Brut Classic/California	\$55.00/bottle
Piper Heidsieck Brut/France	\$100.00/bottle

### White Wines

Mora Vista Chardonnay (Argentina)	\$35.00/bottle
Mora Vista Sauvignon Blanc (Argentina)	\$35.00/bottle
Mars and Venus Chardonnay (Valle Central Chile)	\$40.00/bottle
Dante Chardonnay (California)	\$45.00/bottle
Beau-Rivage Bordeaux Blanc (France)	\$45.00/bottle
Terranoble Sauvignon Blanc (Chile)	\$45.00/bottle
Mountain View Chardonnay (California)	\$50.00/bottle
Beau-Rivage Bordeaux Blanc (France))	\$50.00/bottle
Lageder Pinot Grigio (Italy)	\$50.00/bottle

### Red Wines

Mora Vista Malbec (Argentina)	\$35.00/bottle
Mora Vista Cabernet Sauvignon (Argentina)	\$35.00/bottle
Mars and Venus Cabernet Sauvignon (Valle Central Chile)	\$40.00/bottle
Mars and Venus Merlot (Valle Central Chile)	\$40.00/bottle
Dante Cabernet Sauvignon (California)	\$45.00/bottle
Dante Pinot Noir (California)	\$45.00/bottle
Mountain View Cabernet Sauvignon (California)	\$50.00/bottle
Mountain View Merlot (California)	\$50.00/bottle

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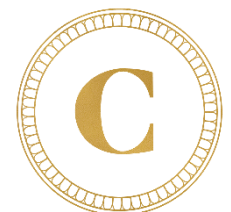
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### Bar Enhancements

Grey Goose Vodka upgrade	\$4.00/per person
Johnnie Walker Black Label upgrade	\$4.00/per person
Patron Tequila upgrade	\$4.00/per person
Buchannans 12 year Whisky	\$4.00/per person
Local Draft Beer	\$5.00/per person
Buchannans 18 year Whisky	\$6.00/per person
Add an additional hour to Popular Bar	\$12.00/per person
Upgrade to Premium Bar	\$14.00/per person
Upgrade to Super Premium Bar	\$15.00/per person



## SPECIALTY BARS

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### **Bloody Mary and Mimosa Bar**

Gin and Vodka bloody Mary with an assortment of toppings to include pickled vegetables, cured meats and olives; made our colonnade signature bloody mary mix.

Brut champagne with Florida Orange juice, grapefruit juice and clementine juice

**\$15.00 per person for one hour**

**\$21.00 per person for two hours**

**\$27.00 per person for three hours**

**\$31.00 per person for four hours**

### **French Connection Bar**

(Sparkling cocktails)

Rhubarb Royale: Seasonal rhubarb cordial, rhubarb liquor, sparkling wine

The Rose: Demerara sugar cube, rose essence, sparkling wine

French 75: Cognac, simple syrup, lemon juice, sparkling wine

**\$15.00 per person for one hour**

**\$21.00 per person for two hours**

**\$27.00 per person for three hours**

**\$31.00 per person for four hours**

### **Hemingway Bar**

(Award winning rums to showcase South Florida Spirit)

Hemingway Daiquiri: Flor de Cana Extra Dry 4 Year, fresh lime juice, fresh grapefruit juice, and maraschino liquor

Colonnade Mojito: Symple, cana brava rum, lime juice, angostura bitters, mint, mint bouquet

Cortado: Pampero, lemon hart, coffee infused carpano antica, crème de cacao, chocolate bitters, and angostura bitters

**\$16.00 per person for one hour**

**\$23.00 per person for two hours**

**\$29.00 per person for three hours**

**\$35.00 per person for four hours**

### **Virgin Bar**

Aqua Fresca: Hibiscus, orange, vanilla

Honey dew, cucumber and mint soda

PG 13 Singapore Sling: Pomegranate juice, mango juice,

pineapple juice, lemon juice, tonic water and mint

Summer Twang: Cantaloupe, honey, club soda and apple cider

Seasonal Punch

**\$15.00 per person for one hour**

**\$20.00 per person for two hours**

**\$25.00 per person for three hours**

**\$30.00 per person for four hours**

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