



## WEDDING PACKAGES

### STANDARD PACKAGE:

Four Butler Passed Hors D'Oeuvres  
Three Course Dinner  
Champagne Toast  
THesis Signature Open Bar  
Custom Wedding Cake

Inclusive of: Dancefloor, Formal Dinnerware, Flatware and Glassware  
Thesis Deluxe King Honeymoon Room

*Package begins at \$159 per person*

Upgraded Package begins at \$180 per person (Inclusive of: Special linens, napkins, chivari chairs)

### EMERALD PACKAGE:

Six Butler Passed Hors D'Oeuvres  
Buffet Style Dinner  
Champagne Toast  
THesis Signature Open Bar  
Custom Wedding Cake

Inclusive of: Dancefloor, Formal Dinnerware, Flatware and Glassware  
Thesis Deluxe King Honeymoon Roo

*Package begins at \$165 per person*

Upgraded Package begins at \$185 per person (Inclusive of: Special linens, napkins, chivari chairs and chargers)

**Add ons:**

**Ceremony Fee: \$2,000 ; Bartender Fee: \$150 ; Bathroom Attendant: \$150**

\*\*\* All Pricing is subject to 24% service charge, 9% sales tax & 7% state tax



# RECEPTION

## HORS D'OEUVRES

### Select Four

#### CHILLED

- Green Chickpea Hummus, Pita, Zaatar
- Prince Edward Island Mussels, Spicy Tomato broth, Meyer Lemon
- Mini Yellowfin Tuna Tostones
- Tomato Bruschetta, Mozzarella, Maldon Salt
- Herbed Goat Cheese Crostini, Roasted Beets
- Wahoo Crudo, Roasted Chili, Mint, Crema
- Ceviche, Coconut Leche de Tigre, Onions, Avocado
- Ahi Tuna, Crispy Rice, Ponzu, Avocado
- Smoked Fish Dip with Crostini
- Crudité, Loaded Herb Crème Fraiche
- Caprese Bites
- Raw Oyster, Mignoette

#### HOT

- Mamey Beef Slider, Aged Cheddar, Onion
- Mini Jamaican Short rib Empanadas
- Seared Octopus, Chili Aioli, Crunchy Potato
- Conch Fritters, Cilantro Sauce, Habanero
- Shishito Peppers, Sweet Soy, Sesame, Toasted Seaweed
- White Truffle & Brie Grilled Cheese Triangle, Florida Guava Jam
- Coconut Shrimp, Pineapple Chili Sauce, Thai Basil
- Roasted Pork Belly, Tamarind, Slaw
- Crispy Mushrooms, Parmesan Dressing, Lemon
- Jerk Plantains, Tamarind Chutney, Crème Fraiche
- Key West Pink Shrimp Mini Tacos, Malanga, Roasted Jalapeño, Avocado, Farm Radish
- Wood Roasted Cauliflower, Goat Cheese Crostini, Harissa

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# DINNER

## **Salads - Choose one**

Hawaiian Heart of Palm Salad  
Farm Greens, Avocado, Pumpkin Seeds, Coconut Green Goddess Dressing

Vietnamese Caesar Salad  
Opal Basil, Parmigiano, Crispy Shallots, Croutons

Ahi Tuna Avocado Salad  
Grapefruit, Cucumber Carpaccio, Soft Herb Nest, Sesame Crisp

Honeycrisp Apple Salad  
Goat Cheese, Heirloom Tomatoes, Cucumber, Tamarind, Peanuts, Mint

## **Entrees - Choose one (if counts are provided in advance and indicated at each place setting, you may choose Two)**

Mishima Ranch Churrasco  
Yucca, Rainbow Chard, Red Pepper Chimichurri

Lemongrass Glazed Grouper  
Bok Choy, Heirloom Carrots, Bamboo Rice, Thai Curry

Peri Peri Chicken  
Okinawa Sweet Potato Mash, Meyer Lemon, Broccolini, Salsa Verde

Mojo Roasted Pork Belly  
Adzuki Bean Congri, Avocado, Pickled Onions

### **Silent Vegetarian Option:**

Trini Spiced Cauliflower  
Roasted Calabaza, Chickpeas, Cilantro Pesto, Almonds

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# BAR PACKAGES

## **Bar Package (5 Hours)**

(1) Custom Mamey Cocktail  
Tito's Vodka  
Bacardi  
Tanqueray Gin  
Jack Daniels  
Tullamore Dew  
Compass Box Great King Street Scotch  
Tapatio Blanco Tequila  
(4) Craft and Local Beers  
(1) House Red Wine (1) House White Wine  
(1) Bubbly

*Additional Hours \$16/per person*

## **Upgrade:**

## **Premium Bar Package**

*(+25 per person)*

(1) Custom Mamey Cocktail  
Grey Goose Vodka  
Mount Gay Black Barrel  
The Botanist Gin  
Jack Daniel's Gentleman Jack  
Four Roses Whiskey  
Dewars 12 Year  
Patron Silver  
(4) Craft and Local Beers  
(1) House Red and (1) White Wine  
1 Bubbly

*Additional Hours \$20/ per person*

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# EMERALD PACKAGE

*Reception Style Dinner Package*

**\$165 / Per Person**

## HORS D'OEUVRES

**Choose Six**

### **Chilled**

Green Chickpea Hummus, Pita, Zaatar

Tomato Bruschetta, Mozzarella, Maldon Salt

Herbed Goat Cheese Crostini, Roasted Beets

Chilled Shrimp, Smoked Tomato Jam, Lemon

Wahoo Crudo, Roasted Chili, Mint, Crema

Ceviche, Coconut Milk, Onions, Thai Basil

### **Hot**

Cuban Sandwich Sliders

Yuca and Corn Empanadas, Herb & Garlic Dip

Seared Octopus, Chili Aioli, Crunchy Potato

Conch Fritters, Escabeche, Passionfruit Sambal

Baked Oysters, Caper Butter, Lemon, Shallots  
Pork Pot Stickers, Brown Butter Ponzu

Beef Sliders, Mamey BBQ Sauce, Smoked Onion

Ahi Tuna, Crispy Rice, Ponzu, Avocado

Tuna Poke, Macadamia, Soy and Sesame

Churrasco Tostada, Romesco, Scallions, Sea Salt

Crudit , Loaded Herb Cr me Fraiche

Caprese Bites

Raw Oyster, Mignonette

Chicken Skewers, Sweet Soy

Roasted Pork Belly, Tamarind, Slaw

Crispy Mushrooms, Parmesan Dressing, Lemon

Jerk Plantains, Tamarind Chutney, Cr me Fraiche Grilled Corn Fritter, Beer Cheese Dip

Honey Roasted Carrots, Sesame Seeds

Wood Roasted Cauliflower, Goat Cheese Crostini, Harissa

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# EMERALD PACKAGE

(cont'd)

## ARTISAN CHEESE & CHARCUTERIE DISPLAY

*Assorted Domestic and Imported Cheese and Charcuterie, Grilled and Marinated Vegetables, Mustard, and Local Bread & Crostini's*

## ARTISAN CARVING & GRIDDLE STATION

### CARVED SELECTIONS

*Select One*

Charred Tri Tip Beef Sirloin Broiled Ballotine Of Turkey Roasted Farm Raised Chicken

Braised Jumbo Lamb Shank *+\$10 / Per Person*

### GRIDDLED SELECTIONS

*Select One*

Rosemary Grilled Salmon Citrus Dijon Shrimp & Scallops

Chicken Chorizo & Smoked Chicken Apple Sausages Glazed & Smoked Duck Breast & Confit *+\$10 / Per Person*

### Protein Accompaniments

Chimichurri Sauce & Horseradish Mustard Aioli Artisan Breads

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# EMERALD PACKAGE

SERVED WITH

**Roasted Fingerling Potatoes**

*Fine Herbs, Parmesan*

**Pub Salad**

*Kale, Celery Root, Kohlrabi, Fennel, Broccoli Leaves, Bacon, Crispy Parmigiano, Cocoa Nibs*

**Jardiniere Vegetables** gf+v

*Zucchini, Golden Cauliflower, Baby Carrots, Pepperonata*

**LATE NIGHT SNACKS**

*Minimum Two Selections*

**Elote Tater Tots**

\$10 / Per Person

Sweet Corn Puree, Shaved Radish, Espelette Pepper, Lime Zest, Cotija Cheese, Cilantro

**Truffle Mushroom Un-crustable**

\$8/Per Person

Truffle Mornay, Mushroom Duxelle

**Media Noche**

\$10 / Per Person

Roasted Pork, Sliced Ham, Swiss, Pickles, Mustard

**Classic Sirloin Slider** \$8 / Per Person

Cheddar, Bacon, Onion Jam, Tomato Aioli

**Pretzel Dog Bites** \$7 / Per Person

Dips: Honey Grain Mustard, Cheddar Chipotle, Parmigiano Ranch

**Margherita Flatbread** \$7 / Per Person

*Fresh Mozzarella, San Marzano Tomato Sauce, Basil*

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# EMERALD PACKAGE

## SIGNATURE OPEN BAR

### *Four Hours of Bar Included*

(1) Custom Mamey Cocktail

Grey Goose Vodka

Mount Gay Black Barrel

The Botanist Gin

Jack Daniel's Gentleman Jack

Four Roses Whiskey

Dewars 12 Year

Patron Silver

(4) Craft and Local Beers

(1) House Red and (1) White Wine

1 Bubbly

Assorted sodas and waters

*Additional Hours \$20/ per person*



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