



MARRIOTT
MIAMI DADELAND

DINNER PACKAGES 2015



Dear Valued Guest:

Miami Marriott Dadeland offers a unique blend of elegance and service. Located in the heart of Kendall, our hotel is easily accessible from 826 & US1, walking distance to Dadeland Mall, Downtown Dadeland, Metrorail and many restaurants. We are minutes away from Coral Gables, Sunset Place Shops, The Falls & Merrick Park making us an extraordinary shopping destination. We are ideally located within short driving distances to Baptist & South Miami hospitals, Univ. of Miami and golf. Exciting South Beach is 30 minutes away. Newly renovated guest rooms and our elegant lobby provide a welcoming feel with complimentary internet access. You can enjoy lunch or dinner at Whitney's Restaurant or unwind after a long day in the friendly ambience of Le Mirage Lounge. Over 35,000 sq. ft. of meeting space, 24hr Business Center and the latest audiovisual equipment allow you to customize your meeting needs.

Impeccable Service

Our professional wait staff is trained to anticipate your every need by offering unobtrusive yet attentive service. Our event managers along with banquet personnel are on-site to flawlessly execute your event, allowing you to sit back, relax and enjoy your celebration.

Exceptional Events

The Miami Dadeland Marriott has it all! With an area outside the hotel for the Barat and indoor locations for ceremonies, catered luncheons and receptions for up to 400 guests; the Marriott Dadeland is the perfect location to host your event.

*Miami Marriott Dadeland
9090 S. Dadeland Boulevard
Miami, Florida 33156 USA
Phone: 1-305-671-5048
Fax: 1-305-670-6552*

Dear Guest,

Thank you for choosing us to host your event. We are delighted to have you as a guest and look forward to service you and your guest. Please review the following package that I have prepared for you.

Schelida Rodrigues

Hors D' Oeuvres

(Selection of 4 Hors D'oeuvres)

Hot Canapés

- *Chicken Quesadillas, the Real Mexican Flavor*
- *Argentinean Style Meat Empanadas*
- *Miniature Quiches, Chefs Choice of Ham & Cheese or Artichokes & Bacon or Shrimp*
- *Vegetables Spring Rolls, Sweet & Sour*
- *Chicken Satay with Sesame Ginger Sauce*
- *Beef Teriyaki*
- *Marinated Scallops Wrapped In Bacon*
- *Beef Wellington*
- *Miniature Crab Cakes with Sweet Pepper Aioli*
- *Coconut Shrimp with Horseradish Marmalade*
- *Wild Mushroom Vol Au Vent*
- *Spanakopita*
- *Raspberry & Almond Brie in Filo*
- *Beef Satay Kabob*
- *Shrimp Tempura*
- *Assorted Chinese Dumpling with Soy Sauce*

Chilled Canapés

- *Goat Cheese & Orange Marmalade*
- *Oyster Ceviche Shot*
- *Smoked Duck Magret with Plum Chutney*
- *Salmon Gravlax with Confited Fennel on Pumpernickel Bread*
- *Roquefort-Stuffed Black Mission Figs*
- *Crepe Roulade with Smoked Salmon*
- *Red Bliss Baby Potatoes with Sour Cream & Salmon Roe*
- *Mini Caprese Kabob*
- *Deviled Eggs with Caviar*
- *Belgian endive with Roquefort Mousse*
- *Classic Ceviche*
- *Campari Tomato & Mozzarella Bruschetta*
- *Prosciutto Wrapped Gorgonzola Stuffed Figs*

\$20.00++ Per Person

Each Additional Canapés are \$5.00++ Per Person Extra

Displays

(Minimum of 10 guests)

- ***Specialties from the Fromagier Artisan Cheese Display | \$12.00++ per person***
Assorted Cheese, Dried & Fresh Fruit, Local Jams & Crackers
- ***Hummus Platter | \$14.00++person***
Hummus, Babaganoush, Marinated Olives, Pita Chips, Crostinis,
- ***Antipasto | \$14.00++ per person***
Assorted Grilled Vegetable, Artichokes, Green & Kalamata Olives, Italian Meats served with Artisan Breads & Grissini
- ***Sushi Display | \$18.00++ per person***
Sushi Assorted Rolls & Sashimi with Pickled Ginger, Wasabi & Soy Sauce (Upgrade is \$3.00++ per person)
- ***Ceviche Bar | \$18.00++ per person***
Freshly Made Ceviches of Shrimp, Octopus & Snapper with Plantain Chips

Main Entrees

Three Course Plated Dinner: Salad, Entrée and Dessert

Warm Rolls and Butter

All Plated Dinners are served with Starbucks Coffee and Tazo Hot Tea service

Salads

- **Caesar Salad**
Romaine Spears, Roasted Tomato, Foccacia Crouton, Classic Caesar Dressing
- **Spinach Salad**
Sliced Mushrooms, Chopped Bacon, Purple Onions, Orange Segments & Pecans Served with a Citrus Vinaigrette
- **Jardinière Salad**
Mesclun Greens Topped with Hearts of Palms, Shredded Carrots, Cucumbers & Plum Tomatoes Served with Balsamic Vinaigrette
- **Roasted Beet Salad**
Red and Gold Beets, Fresh Mixed Greens, Feta Cheese, & Walnuts with Sherry Vinaigrette
- **Mixed Greens Salad**
Topped with Shredded Carrots, Cucumbers, Plum Tomatoes & Balsamic Vinaigrette
- **Classic Spinach and Chicory lettuce Salad**
Crusted Goat Cheese with Golden Beets, Black Olives, Sliced Radish, Chicory Lettuce, Spinach & Lemon Basil Vinaigrette
- **The Rainforest Salad**
Fresh Organic Mixed Green Salad with Pears, Toasted Almonds, Wild Raspberries & Guava Vinaigrette Dressing

Poultry

- **Chicken Française | \$42.00++ per person**
Boneless Breast of Chicken served with Lemon Butter Sauce
- **Chicken Marsala | \$42.00++ per person**
Boneless Breast of Chicken, Marsala Wine Sauce with Mushrooms
- **Chicken Florentine | \$44.00++ per person**
Stuffed with Spinach, Pine Nuts, Boursin Cheese with a Champagne Sauce
- **Grilled Free Range Chicken Breast | \$42.00++ per person**
- **Chicken Saltimbocca | \$44.00++ per person**
Baked Boneless Breast of Chicken Wrapped with Prosciutto Ham

From the Sea

- **Seared Mahi Mahi | \$46.00++ per person**
Tangerine chili sauce
- **Grilled Salmon | \$46.00++ per person**
Steak of Salmon marinated with Garlic Butter Sauce
- **Glazed Chilean Sea Bass | \$50.00++ per person**
Charmoulade Glazed Sea Bass in Lemon Vinaigrette

Beef

- **Grilled Churrasco | \$50.00++ per person**
Served with Chimichurri Sauce
- **Grilled New York Steak | \$52.00++ per person**
12 oz. Steak served in a Red Wine Sauce
- **Grilled Aged Beef Tenderloin | \$54.00++ per person**
Served with Cipollini Onions server with Béarnaise Sauce or Port Wine Sauce
- **Grilled Angus Beef Tenderloin | \$56.00++ per person**
10 oz. Grilled Angus Beef Tenderloin with Glaze and Gorgonzola Horseradish Butters

Duo

- **Combination Chicken Paillard & Jerk Caribbean Shrimp \$56.00++ Per person**
- **Combination Grilled Salmon & Sirloin Beef Brochette \$60.00++ Per person**
- **Combination Grilled Age Beef Tenderloin & Garlic Shrimp Scampi \$62.00++ Per person**

Starch Option

(Choice of One)

- *Jasmine Rice*
- *Mashed Potato*
- *Garlic & Cheese Mashed Potato*
- *Orzo Mushroom Risotto*
- *Fingerling Rosemary Potatoes*
- *Potato Soufflé*
- *Polenta Cake*
- *Quinoa Casserole*
- *Farro Casserole*
- *Butternut Squash Potato Puree*

Vegetables

(Please select one)

- *Grilled vegetables*
- *Vegetables Medley*
- *Vegetables Julienne*

Dessert Selection

(Please select one)

- *Key Lime Pie*
- *Tiramisu*
- *New York Cheesecake*
- *Apple Crumb Tart*
- *Chocolate Mousse Cake*

Enhancements

*The Following Items can be added to any of our Packages with a 25 person minimum
Attendant Fee \$150 Each (1 Attendant per 100 Guests)*

Action Stations

- **Pasta Station | \$14.00++ per person**
Served with Focaccia, Fresh Garlic Bread & Grated Parmesan, Penne Rigate & Vodka Sauce, Tri Color Cheese Tortellini & Alfredo Sauce Porcini Ravioli & Tomato Basil sauce
- **Risotto Station | \$14.00++ per person**
Wild Mushroom, Asparagus, Seafood & more
- **Seafood Paella Station | \$16.00++ per person**
Traditional Spanish recipe with Arborio Rice & Seafood Mix
- **Mandarin Chicken Stir-fry Station | \$14.00++ per person**
Steamed Jasmine Rice and Rice Noodles
- **Taco Station | \$16.00++ per person**
Grill Fish, Smoked Brisket, Mesquite Grilled Chicken, Soft Tortillas, Shredded Cabbage, Pico De Gallo, Guacamole, Red Pepper Aioli

Carving Stations

- **Herbs Crusted Turkey Breast | \$14.00++ per person**
Served with Sweet Potato, Giblet Gravy, Cranberry Sauce & Corn Bread
- **Mojo Pork Loin | \$16.00++ per person**
Served with Tostones, Mango Salsa, Yuca & Mojo Sauce
- **Rosemary Lamb Chops | \$18.00++ per person**
Served with Garlic Mashed Potatoes, Truffle Demi Glaze, Mint Jelly & Artisan Assorted Bread
- **Herb Roasted NY Strip Loin | \$20.00++ per person**
Server with Roasted Fingerling Potatoes, Chimichurri Sauce & Dinner Rolls
- **Black Peppercorn Crusted Tenderloin | \$22.00++ per person**
Server with Gratin Potatoes, Au Jus, Whole Grain Mustard, Horseradish Cream, & Petite Artisan bread

Dinner Buffets

(A set-up fee of \$200.00 will apply if attendance is less than 20)

Latin Buffet

Salads & Soup

Sancocho Soup

Shrimp, Mango, & Avocado Salad

Jicama Salad

Fresh Seasonal Greens Salad

Display

Grilled Vegetables display

Entrees

Roasted Chicken

Marinated Served With Yucca & Mojo

Grilled Beef Skirt

Served With Chimichurri Sauce & Fingerling Potatoes

Fried Snapper

Served With Coconut Rice

Desserts

Tres Leches

Coconut Flan

Chocolate Mousse

Freshly-Brewed Starbucks Coffee, Regular and Decaffeinated

Selection of Imported Teas

Whole, Reduced and Skim Milk

(Soy Milk and Lactose-Free Milk are Available Upon Request)

\$55.00++ per person

BBQ Buffet

(A set-up fee of \$200.00 will apply if attendance is less than 20)

Salads & Soup

New England Clam Chowder

Coleslaw, Potato Salad, Cobb Salad and Fresh Mixed Greens

Served with Ranch, Caesar and Italian dressings

From Our Grill

Mini New York Steaks & Flat Meats Steaks

BBQ Pork Ribs

Cranberry-Marinaded Chicken Breast

Salmon Teriyaki

Black Sausage

Argentinean Sausage

Side Dishes

Corn on the Cob

Grilled Vegetables

Jasmine Rice

Desserts

Key Lime Pie

Cheesecake with Mixed Berry Sauce

Chocolate Fudge Brownies

Freshly-Brewed Starbucks Coffee, Regular and Decaffeinated

Selection of Imported Teas

Whole, Reduced and Skim Milk

(Soy Milk and Lactose-Free Milk are Available Upon Request)

\$64.00++ per person

Italian Dinner Buffet

(A set-up fee of \$200.00 will apply if attendance is less than 20)

Salads & Soup

Country Style Minestrone Soup

Caprese Salad

Piamontese Salad

Fresh Arugula, Shaved Fennel, Orange Segments & Black Olives

Cold Fusilli Pasta Salad

Tossed with Olive Oil, Roasted Peppers, Asparagus and Artichokes

Displays

Beef Carpaccio Display

With Parmesan Cheese, Capers and Arugula

The Traditional Vitello Tonnato

*Thinly-sliced Beef served with Tuna-Mayonnaise Sauce
Pecorino, Grana, Smoked Mozzarella, Gorgonzola and Caccio Cavallo*

Entrees

Chicken Saltimbocca

*With Prosciutto Ham & Fresh Sage Served With Marsala Wine
Sauce & Mushrooms Risotto*

Bistecca a la Cacciatore Thinly

Sliced Beef With Light Tomato Sauce Served Over Fettuccini

Maiale all'aceto Balsamico

Pork Loin with Balsamic Vinegar Marinade and Sautéed Apples

Pesce all'Oreganato

Snapper Seasoned With Fresh and Dried Oregano, Served With Potato Gnocchi

Desserts

Fruit Tartlets

Italian Cheesecake

The Classic Tiramisu

Freshly-Brewed Starbucks Coffee, Regular and Decaffeinated

Selection of Imported Teas

Whole, Reduced and Skim Milk

(Soy Milk and Lactose-Free Milk are Available Upon Request)

\$70.00++ per person

French Dinner Buffet

(A set-up fee of \$200.00 will apply if attendance is less than 20)

Salads & Soup

Traditional Onion Soup

Homemade Salads

Frisée aux Lardons

Roquefort Cheese and Spinach

Tuna Niçoise with Roasted Tomatoes, Anchovies and Fresh Herbs

Entrees

Poulet à la Marengo

Delicious Sautéed Chicken served with Mushrooms and Shrimp

Truite aux Amandes et Gratin Dauphinoise

Fresh Trout with Almond Sauce, served with Layered Potato Slices

Petit Filet Mignon au Poivre et Échalote Confit

Bacon-wrapped Beef Tenderloin with Mild Pepper Sauce and Sweet Shallots

Confit de Canard aux Poire

Duck Leg cooked in its own fat, served with Sautéed Pears

Dessert

Tarte Tatin aux Pommes

Assorted Éclairs & Cream Puffs

Baba au Rhum

Freshly-Brewed Starbucks Coffee, Regular and Decaffeinated

Selection of Imported Teas

Whole, Reduced and Skim Milk

(Soy Milk and Lactose-Free Milk are Available Upon Request)

\$70.00++ per person

Teen Buffet

(A set-up fee of \$200.00 will apply if attendance is less than 20)

Fresh Seasonal Greens Salad

Caesar Salad

Chicken Nuggets

Potato Skins

Mini Burger

Mini Hot Dog

Assorted Pizzas

****Includes Unlimited Soda****

\$45.00++ per person

Beverage | Open Bar Packages

The Miami Marriott Dadeland Hotel is a licensed authority to sell and serve liquor for consumption on premise. Outside liquor cannot be brought into hotel by groups.

4 Hour Premium Brands Open Bar

Smirnoff Vodka | Cruzan Aged Light Rum | Beefeater Gin | Dewar's White Label Scotch | Jim Beam White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Especial Gold Tequila | Korbel Brandy

\$42.00++ per person

Additional Hour \$9.00++ per person

4 Hour Top Shelf Brands Open Bar

Absolut Vodka | Bacardi Superior Rum | Captain Morgan Original Spiced Rum | Tanqueray Gin | Johnny Walker Red Label Scotch | Marker's Mark Bourbon | Jack Daniel's Tennessee Whiskey | Seagram's VO Whiskey | 1800 Silver Tequila | Courvoiser VS Brandy

\$46.00++ per person

Additional Hour \$11.00++ per person

4 Hour Luxury Brands Open Bar

Grey Goose Vodka | Bacardi Superior Rum | Mt. Gay Eclipse Gold Rum | Bombay Sapphire Gin | Johnnie Walker Black Scotch | Knob Creek Whiskey | Crown Royal Whiskey | Patron Silver Tequila | Hennessy Privilege VSOP

\$54.00++ per person

Additional Hour \$12.00++ per person

Premium Beers

Samuel Adams Boston Lager | Heineken | Corona Extra | Amstel Light

Domestic Beers

Budweiser | Miller Lite | Land Shark Lager

Wine Stone Cellars Wine Selection

22% Service Charge and 9% Sales Tax will be added

Beverage | Bar On Consumption

Cash Bar

| | |
|--------------------|-------|
| Luxury Brands | \$ 12 |
| Top Shelf | \$ 11 |
| Premium | \$ 10 |
| Domestic Beer | \$ 6 |
| Imported Beer | \$ 7 |
| House Wines | \$ 8 |
| Soft Drinks | \$ 4 |
| Juices | \$ 4 |
| Mineral Water | \$ 5 |
| Liqueurs & Cognacs | \$ 10 |

Cash Bar Prices include:

Sales Taxes and Service Charges
Bartender and Cashier Fees Apply

Bartender / Cashier Fee

Bartender | \$ 150 for 4 Hours

Cashier | \$ 150 for 4 Hours

Additional Hours | \$ 25

Premium Brands

Smirnoff Vodka I Cruzan Aged Light Rum I Beefeater Gin I Dewar's White Label Scotch I
Jim Beam White Label Bourbon I Canadian Club Whiskey I Jose Cuervo Especial Gold Tequila I
Korbel Brandy

Top Shelf Brands

Absolut Vodka I Bacardi Superior Rum I Captain Morgan Original Spiced Rum I Tanqueray Gin I
Johnny Walker Red Label Scotch I Marker's Mark Bourbon I Jack Daniel's Tennessee Whiskey
I Seagram's VO Whiskey I 1800 Silver Tequila I Courvoiser VS Brandy I

Luxury Brands

Grey Goose Vodka I Bacardi Superior Rum I Mt. Gay Eclipse Gold Rum I Bombay Sapphire Gin I
Johnnie Walker Black Scotch | Knob Creek Whiskey I Crown Royal Whiskey I Patron Silver Tequila I
Hennessy Privilege VSOP

Premium Beers

Samuel Adams Boston Lager I Heineken I Corona Extra I Amstel Light I

Domestic Beers

Budweiser I Miller Lite I Land Shark Lager

Wine Stone Cellars Wine Selection

Inclusions

Floor Length White Linen and Napkins
(Other upgraded Linen Options Available)

Dance Floor and Staging Area for Band or Disc Jockey

Marriott Reward Points

Maitre D' and Banquet Services will be there to Execute a Flawless Event

Discounted Valet Parking at \$8.00 per vehicle

Complimentary Menu Tasting (Up to 2 Guests)

Special Guestroom Rates for Overnight Guests

ADDITIONAL INFORMATION

Guarantee

Your guaranteed guest count is due by 12:00 noon, (4) business days prior to your event's date. This number shall constitute a guarantee and is not subject to reduction. If a guaranteed guest's count is not provided to the hotel by the due date, the expected number of guests as per original contract will be used. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary and price per person may vary.

Food and Beverage Guidelines

All food and beverage items must be purchased exclusively by Marriott Miami Dadeland and consumed in the designated function areas. To Ensure the health and safety of our guests; it is not permitted to bring outside food on hotel property.

Marriott Miami Dadeland prohibits the removal of food and beverage from our premises.

Marriott Miami Dadeland is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on the hotel's property. Florida Liquor Law requires all alcoholic service to end at 2:00am and requires all events serving alcohol to have a bartender present. The Hotel's alcoholic beverage license requires the Hotel to request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. In addition, the Hotel may refuse alcoholic beverage service to any person who in the Hotel's judgment appears intoxicated. Marriot Miami Dadeland guidelines are 100 guests per bartender. The bartender fee is \$150 for up to 5 hours. Should your event exceed the aforementioned, \$25 per hour will be charged additionally.

Pricing

Food and Beverage is subject to 22% service charge and 9% taxes. 7% tax will be added to any miscellaneous items, including but not limited to, decorations, Room rental fee. Taxes are subject to change.

Staffing

If additional servers and staff members are requested for an event, a fee of \$25 per hour per server of staff member will be applied.

Dietary Restrictions

We will accommodate your special requests due to dietary restrictions. Your requests must be provided at the same time as your guarantee count.

Outdoor Functions

Music and entertainment are not permitted after 10:00pm for all outdoor function areas, unless approved by the General Manager.

Entertainment

Set-up and rental fees will be assessed for lighting, power, and dressing rooms.

Audiovisual Equipment

A detailed list of available services can be obtained by contacting the Catering Sales Manager. Additional Audiovisual equipment is available upon request and priced separately from the Minimum F&B Revenues & package prices and are subject to service charge, plus applicable taxes (7%) will applied to all additional services rendered. Special Events: Lighting, certain sound systems and other electrical equipment may incur additional electrical charges (\$400.00 per 100 Amp 3 Phase Power Drop). Each event and/or function will be considered on a case by case basis.

Signage

The hotel will provide proper signage for events and functions. Should you desire to bring your own signage, those needs to be approved by Catering Sales Manager. Marriott Miami Dadeland reserves the right to remove unauthorized or inappropriate signage.

Security

Marriott Miami Dadeland will not be responsible for the damage or loss of any articles or equipment left on premises prior to, during, or after a private event. It is the responsibility of the event organizer to secure equipment, valuables, or any other articles associated with the event. All security personnel to be utilized during the event are subject to hotel approval. If additional security is needed, the hotel will assist in making these arrangements. A charge of \$50 per security guard per hour will apply.

Storage and Delivery of Packages

Packages for the function may be delivered to the Hotel (2) days prior to the function date with notification in writing given to the Catering Sales Manager. Prior approval from the Hotel is Required, when packages, boxes and/or equipment exceed 200 pounds. Off-premise storage and transportation at the client's expense may be required. Should shipment exceed five (5) boxes at 40 pounds each, additional charges may apply. Your shipping label should feature the following

Marriott Miami Dadeland

Attn: Catering Sales Manager

HOLD for Group/ Event Name and Function Event's Date

9090 S. Dadeland Boulevard

Miami, FL 33156

Tel: (305) 670-1035

Due to fire regulations, customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment. Per Florida law, all fire regulations must be adhered to. The Hotel is not responsible for items left in the function room.

Payment Policy

An initial, non-refundable deposit will be necessary to confirm all bookings. Marriott Miami Dadeland reserves the right to set payment requirements for all or part of your estimated charges prior to your function. Deposit and payment may be in the form of cash, credit card, check or wire transfer with proper I.D. A credit card authorization form is required for each credit card payments to guarantee your event. Checks will not be an accepted form of payment 5 business days prior to your event. Final payment is due 3 business days prior to your event; otherwise, hotel reserves the right to cancel the event. ***A Credit Card on file will be necessary for any incidentals.***

Cancellation

If any such function is cancelled (with a signed Event Cancellation Request Sheet), **you agree** to pay Marriott Miami Dadeland within thirty (30) days, as follows:

- Date of Agreement to 330 days prior: 25% of Minimum Food & Beverage Revenue (subject to tax)
- From 329 days to 211 days prior 50% of Minimum Food & Beverage Revenue (subject to tax)
- From 210 days to 46 days prior 80% of Minimum Food & Beverage Revenue (subject to tax)
- From 45 days to 1 day prior 100% of Minimum Food & Beverage Revenue (subject to tax)

Use of Outside vendors

If guest wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement/proof of adequate insurance.

Performance of Licenses

Guest will be solely responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including, without limitation, music, audio, or video recordings, art, etc.) that **Guest** may use or request to be used at the Hotel.

Impossibility

The performance of the Agreement is subject to termination without liability upon the occurrence of any circumstance beyond the control of either party such as acts of God, war, terrorism, government regulations, disaster, strikes (except those involving the employees or agents of the party seeking the protection of this clause), civil disorder, or curtailment of transportation facilities to the extent that such circumstance makes it illegal or impossible to provide or use the Hotel facilities. The ability to terminate this Agreement without liability pursuant to this paragraph is conditioned upon delivery of written notice to the other party setting forth the basis for such termination as soon as reasonably practical but in no event longer than (10) days after learning of such basis.

Decorations

All decorations incorporating candles must meet with the Hotel's approval. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape or any other adhesive or substance unless the Catering Manager gives the approval. Fog machines, Dry Ice Machines and open flames are prohibited. Rice, Birdseeds, Potpourri, Confetti are not allowed. If used, Hotel will charge a \$500 Clean-up fee

Seating Arrangement

Hotel offers 2 size tables: 66" table (can accommodate between 8-10 people) and 72" table (can accommodate between 10-12 people). A Customized diagram of the ballroom will be done approx. 2 weeks before the event if needed.

Supervision of Event

The day of the event you will be assigned a Maitre D' solely dedicated to your event, who will supervise the function and attend to all of your needs.

Linen / Napkin Colors

White floor length linens and black napkins can be provided by the hotel free of charge. Other selection of colors and styles are available upon request for an additional charge.

Luxury Accommodation

One Complimentary Concierge Room is Included in Wedding Packages (75 Adults Minimum Required). Reservation will be made by Catering Manager upon the Receipt of the Signed Contract. Additional Nights that may be needed are Available at a Special Rate. Check in Time is 4:00pm and Check out Time is 12:00 Noon. Early check in and late Check Out is requested but not guaranteed. In order to guarantee early Check in, you must reserve the Previous Night.

Guest

Hotel