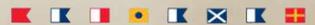




BahiaMar



FORT LAUDERDALE BEACH

A DOUBLETREE BY HILTON

2023 WEDDINGS



For your big day the Bahia Mar offers laid back elegance, with Fort Lauderdale Beach and the Intracoastal Waterway as your backdrop.

INCLUDED IN ALL DINNER WEDDING PACKAGES

RECEPTION

Butler-passed Hors d'oeuvres

Scattered Cocktail Tables of 5 and Highboy Tables with White Cloths

DINNER

2 Courses plus Elegant Buttercream Wedding Cake

Custom Open Bar with Champagne Toast

Floor Length White Tablecloths with Choice of 2 Overlays, 3 Napkin Color Options

Clear Lucite Chiavari Chairs with White Cushions (additional Chair Colors available at \$6/each)

Dance Floor, Tables for Cake, Place Cards & Gifts

Complimentary Wedding Night Ocean View Room for Couple

Complimentary Wedding Menu Tasting for up to 4 people – Date/Time availability per Chef

All charges are subject to 24% Service Charge and 7% Florida State Tax.

All prices are subject to change without notice.

HORS D'OEUVRES RECEPTION

BUTLER-PASSED HORS D'OEUVRES

30-Minute Reception for Package 1 – Select 3

1-Hour Reception for Packages 2 & 3 – Select 5

POULTRY

Smoked Chicken Quesadilla, Avocado Cream
Sesame Chicken Tenderloins, Ginger Soy Sauce
Chicken Satay, Thai Peanut Sauce
Mini Mojo Pulled Pork Slider with Crispy Slaw

SEAFOOD

Coconut Shrimp, Sweet Chili Sauce
Mini Crab Cakes, Lemon Remoulade
Sea Scallops wrapped in Peppered Bacon
Smoked Salmon on European Cucumber, Dill Cream

BEEF

Beef Tenderloin en Croûte with Mushroom
Coca Cola Bacon Wrapped Filet
Mini Beef Slider with Cheddar, Sliced Pickle, Mustard
Mini Beef Empanadas

VEGETARIAN

Baked Brie, Apricot in a Phyllo Purse
Thai Vegetable Spring Rolls, Plum Sauce
Spanakopita – Spinach & Cheese wrapped in Phyllo
Boursin-Cheese Stuffed Mushrooms

COLD HORS D'OEUVRE DISPLAYS

IMPORTED & DOMESTIC CHEESES - Included in Packages 2 & 3

Cheddar, Pepper Jack, Gouda, Muenster, Havarti & Bleu Cheese with Cracker Assortment, Berry Garnish

DE-CONSTRUCTED ANTIPASTO - Included in Package 3

Basil Pesto Bocconcini Fresh Mozzarella, Imported Marinated Olives, Marinated Artichoke Salad,
Roasted Red and Yellow Peppers, Capicola, Prosciutto, Genoa Salami, Marinated Wild Mushrooms,
Sundried Tomato Hummus Dip, Warm Spinach Dip, Rosemary Focaccia, Flat Bread, Garlic Crostini

ADD A SPECIALTY STATION -

Mac & Cheese Bar Elbow Macaroni, Sharp Cheddar, Applewood Bacon, Peas ♦ Garganelli, Italian Sausage, Baby Spinach, Roasted Tomatoes, Parmesan Crust ♦ Cavatappi, Truffle Goat Cheese, Grilled Chicken, Mushrooms ♦ Mini Shells, White Cheddar, Fontina, Gruyere, Asparagus, Roasted Peppers **\$22 ADDITIONAL PER GUEST**

Chinese Noodle & Dim Sum Bar Lo Mein Noodles ♦ Stir Fry Accompaniments: Carrots, Celery, White Onions, Bean Sprouts, Scallions, Roasted Peanuts, Shiitake Mushrooms, Jalapeño, Mint, Cilantro, Soy Sauce
Shrimp Shumai ♦ Chicken Dumplings ♦ Edamame Dumplings ♦ Vegetable Spring Rolls
Chili Sauce, Spicy Sambal, Plum Sauce, Chopsticks **\$20 ADDITIONAL PER GUEST**

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4-HOUR DINNER RECEPTION

Champagne Toast [One per Guest]

APPETIZER COURSE – Optional Enhancement

\$10 additional per person

Grilled Marinated Vegetable Stack with Fresh Mozzarella

Seared Sesame Ginger Ahi Tuna topped with a Traditional South American Relish

Ravioli with a Selection of Fillings (choose one): Chicken, Beef, Shrimp, Lobster & Crab, Lobster, Wild Mushroom, Spinach & Cheese

SALAD COURSE [Please select One]

Field Greens, Fresh Mozzarella, Diced Cucumber, Hearts of Palm, Plum Tomatoes, Citrus Vinaigrette

Romaine Lettuce tossed with Traditional Caesar Dressing and Garlic Croutons, Reggiano Shavings

Bibb Lettuce, Bacon, Cherry Tomatoes with Bleu Cheese Crumbles & Country Ranch Dressing

ENTRÉE COURSE *Package 1 not available on Saturday Evenings for November - May

	Package 1	Package 2	Package 3
Fillet of Chicken – Preselect One <i>Francaise or Marsala Wine Sauce</i>	\$ 136	\$ 166	\$ 174
Stuffed Chicken <i>Fillet of Chicken with Spinach, Mushroom, Sundried Tomato & Italian Cheeses</i>	\$ 138	\$ 168	\$ 177
Baked Fillet of Salmon <i>Hoisin BBQ Glaze</i>	\$ 141	\$ 171	\$ 179
Yellowtail Snapper <i>Seared Yellowtail Snapper, Citrus Buerre Blanc</i>	\$ 143	\$ 175	\$ 184
Braised Short Rib <i>Mushroom Red Wine Demi Glace</i>	\$ 145	\$ 175	\$ 191
10 oz NY Strip <i>Seared NY Strip Steak, au jus, Horseradish Crème</i>	\$ 159	\$ 189	\$ 205

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ENTRÉE COURSE (continued)

	Package 1	Package 2	Package 3
8 oz Filet of Beef <i>Grilled Filet Mignon, Wild Mushroom Ragout</i>	\$ 166	\$ 196	\$ 211
Duo of Asian BBQ Salmon and Teriyaki Chicken Breast <i>Accompanied by Coconut Ginger Rice, Broccolini and Carrots</i>	\$ 169	\$ 199	\$ 214
Duo of 6oz Grilled Filet Mignon and Old Bay Dusted Shrimp Skewer <i>Red Wine Demi Glace; Starch/Vegetable Accompaniments TBD</i>	\$ 181	\$ 211	\$ 226

ACCOMPANIMENTS [select one from each category]

Starch

Garlic Roasted Mash	Oven Roasted New Potatoes	Potatoes au Gratin
Jasmine Rice	Long Grain and Wild Rice	

Fresh Vegetable

Broccoli with Red Peppers	Green Beans Almondine	Asparagus with Baby Carrots
Zucchini with Yellow Squash, Red Onion, Fresh Garlic & Herbs		

VEGETARIAN ENTRÉE SELECTIONS

Cauliflower Steak

Roasted Cauliflower Steak, Mint Salsa, Puffed Quinoa

Portobello Mushroom Stack

Fresh Mozzarella, Zucchini, Yellow Squash, Eggplant, Roma Tomato served with Mixed Greens & Balsamic Reduction

DESSERT

Elegant Custom Designed Buttercream Wedding Cake from one of our participating Bakeries

Freshly brewed Colombian Coffee, Hot Teas served Tableside

OPTIONAL DESSERT ENHANCEMENT – Mini Desserts \$10 per person

Select (3) Items from a Wide Assortment of Mini Pastries and Tartlets

Displayed based on 1 of each Item per Guest

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BEVERAGE DETAILS

CUSTOM OPEN BAR

Package 1

4.5 Hours of Unlimited California Wines (Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon), Imported/Domestic Beers, Assorted Soft Drinks, Juices and Bottled Still/Sparkling Waters

Package 2

5 Hours of Unlimited **Silver Level** Cocktails*, California Wines (Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon), Imported/Domestic Beers, Assorted Soft Drinks, Juices and Bottled Still/Sparkling Waters

***Upgrade 1 Liquor with a Gold or Platinum Brand (included in package)**

Package 3

5 Hours of Unlimited **Silver Level** Cocktails*, California Wines (Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon), Imported/Domestic Beers, Assorted Soft Drinks, Juices and Bottled Still/Sparkling Waters

***Upgrade 2 Liquors with a Gold or Platinum Brand (included in package)**

◇ SILVER LEVEL BRANDS

Myers Platinum White Rum, Smirnoff Vodka, New Amsterdam Gin, J&B Scotch, Sauza 100% Blue Agave Silver Tequila, Jim Beam Bourbon, Canadian Club Whiskey

◇ GOLD LEVEL BRANDS

Bacardi Superior Rum, Captain Morgan Spiced Rum, Absolut Vodka, Tanqueray Gin, Dewars 12 Yr Scotch, 1800 Silver Tequila, Jack Daniels, Bulleit Rye Whiskey

◇ PLATINUM LEVEL BRANDS

Atlantico Blanco Rum, Captain Morgan Spiced Rum, Tito's Vodka, Hendrick's Gin, Glenmorangie Original 10 Yr Scotch, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey

OPTIONS TO UPGRADE YOUR ENTIRE LIQUOR BRAND LEVEL

Full Selection of Gold Brands for \$12 additional per Guest

Full Selection of Platinum Brands for \$18 additional per Guest

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LATE SNACK STATIONS

GRILLED CHEESE \$18

Traditional American Cheese Squares
Cheddar & Bacon Squares
Tomato-Basil Soup

PIZZA PARLOUR \$21

Margherita, Meat Lover, Veggie Lover & Hawaiian

SLIDERS \$24

Beef Slider with Cheddar
Turkey Slider with Swiss & Caramelized Onions
Crab Cake Slider with Remoulade
Caprese Slider with Fresh Mozzarella, Beefsteak Tomato & Pesto
Crispy Seasoned French Fries

LITTLE HAVANA \$24

Empanada Assortment – Beef Picadillo, Chicken, Spinach & Cheese
Mini Cuban Sandwiches, Ham & Cheese Croquettes
Mini Guava & Cheese Pastelitos

STREET TACOS \$26

Soft Corn Tortillas with Guest's choice of Shredded Chicken Tinga or Carne Asada
Fresh Guacamole, Sour Cream, Shredded Cheddar & Monterrey Jack, Cilantro & Salsa

◇ PRICING SHOWN IS PER GUEST

◇ OPTIONS SERVED AS AN ENHANCEMENT TO YOUR EVENT - NOT AVAILABLE A LA CARTE

◇ ORDER TO BE BASED ON A MINIMUM OF 75% OF YOUR GUARANTEED FINAL ADULT GUEST COUNT

◇ STATIONS ARE SELF-SERVICE - DEDICATED ATTENDANT AVAILABLE AT A FEE OF \$150

◇ BARTENDERS INCLUDED IN PACKAGE BASED ON 1 PER 125 GUESTS.

ADDITIONAL BARTENDERS AVAILABLE AT \$180 EACH [BASED ON 5 HOURS]

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WEDDING BRUNCH PACKAGE

30-MINUTE RECEPTION

Selection of Two [2] Hors d'oeuvres Passed Butler Style

3-HOUR BRUNCH (1.5 Hours of Buffet Service)

Seasonal Florida Harvest Fruits ♦ Granola, Assorted Flavored Yogurts

Chef's Selection of Breakfast Pastries & Muffins ♦ Sweet Creamery Butter, Preserves & Marmalade

Fluffy Scrambled Eggs with Chives ♦ Herbed Roasted Red Bliss Potatoes

Applewood Smoked Bacon ♦ Pork Sausage

Freshly Squeezed Orange & Grapefruit Juices

Baby Field Greens, Tomato, Cucumber, Carrots, Croutons ♦ Bleu Cheese, Balsamic Vinaigrette Dressings

Caprese Salad with Tomato, Fresh Mozzarella, Basil, EVOO, Balsamic Reduction

Island Potato Salad with Bacon & Green Onions

Citrus Marinated Chicken Breast, Roasted Asparagus, Mango Salsita

Seared Salmon, Roasted Broccolini, Red Wine Butter Sauce

Penne Pasta, Leeks, Roasted Wild Mushrooms, Corn, Tomato, Saffron Cream Sauce

Custom Buttercream Wedding Cake from Participating Vendor

Fresh Brewed Regular/Decaffeinated Coffees, Assorted Hot Teas

\$86 Per Guest

BEVERAGE ENHANCEMENTS

Mimosa Greeting inside Ballroom – 1 per person @ \$10 per Guest

3-Hour Specialty Bar with Mimosas and Bloody Mary's @ \$36 per Guest

3-Hour Imported/Domestic Beer, House Wine & Soft Drink Bar @ \$42 per Guest

INCLUDED SET-UP

Reception-style Highboy Tables & Cocktail Tables

Round Dining Tables with Floor Length White Tablecloths, White, Black or Navy Overlays, choice of 8 Napkins

Clear Lucite Chiavari Chairs with White Cushions (additional Chair Colors available at \$4/each)

Dance Floor, Tables for Cake, Place Cards & Gifts

Complimentary Wedding Night Ocean View Room for Couple

***Menu Tastings for a Brunch Package are Available at \$60 per Guest**

All charges are subject to 24% Service Charge and 7% Florida State Tax.

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THE PRIVATE GARDENS



CEREMONY ONSITE Rental of \$2,000

Elegant White Garden Chairs set amidst Tropical Foliage along the Intracoastal Waterway

Shuttle service to transport your Guests to/from the Area via the Hotel Entrance*

Water Station set at Arrival

Marina Dock Access for Photos

Shuttle included for groups of 50 Adults or more



Add a 3rd Floor Hospitality Room for Prep all Day prior to your Event Start - \$300.00



Conference Table/Chairs, Mirrors, Clothes Rack and 2 Bar Stools for Hair & Make-up

Continental Breakfast for 10 – Fresh Juices, Sliced Fruit, Assorted Pastries, Yogurts & Coffee

Bottle of Chilled Prosecco with 10 Champagne Flutes for Mimosas

Two Keys to lock Personal Items during your Event

PARKING OPTIONS

Individuals responsible for \$18 Self-parking and \$24 Valet

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PREFERRED VENDORS

MUSIC, PHOTO BOOTHS & UPLIGHTING

Eddie B & Co www.eddieb.com

Sound Event DJs www.soundeventDJs.com

PHOTOGRAPHY

Naomi @ Sweet Memories Photography www.swtmemoriesphotography.com

Andrea @ Andrea Harbourn Photography www.andreaharbornephotography.com

Jeff @ Jeff Kolodny Photography www.jeffkolodnyphotography.com

FLORAL DÉCOR

Gail @ Floral Promotions # (954) 584-8006

Minerva @ Unforgettable Floral Designs # (954) 839-0818

Rick @ Bayfront Floral # (954) 981-1024

LINEN UPGRADES

Judith @ Over The Top, Inc. # (954) 424-0076 www.overtopinc.com

BEACH CEREMONIES

Armando @ Affordable Beach Weddings www.affordablebeachweddingsflorida.com

Brittany @ Florida Beach Wedding www.flbeachwedding.com

EVENT PLANNERS

Abby @ Blue Orchid Events & Design www.blue-orchid-events.com

Joni @ Your Special Day by Joni www.yourspecialdaybyjoni.com

Elizabeth @ Elizabeth Sofia Creations www.elizabethsofiacreations.com

ADDITIONAL INFORMATION

CHOICE OF ENTRÉE You may offer in advance a choice of (2) Entrées plus a Vegetarian selection, with an exact count for each due seven [7] business days prior to Event. The higher priced Entrée will be charged for all; each Guest must have a Place Card with their pre-selected Entrée noted for their server. ***Menu tastings with our Chef are available 11am-4pm Tuesday-Thursday; exceptions can be made for wedding couples that reside outside of South Florida.**

KIDS MEALS Children age 10 & under may receive a Sliced Fruit Appetizer & Chicken Tenders with French Fries at \$35 each

JR ADULTS Guests age 11-20 may receive the Adult Menu with a credit for alcohol (amount TBD based on bar package booked)

VENDOR MEALS Hired Vendors working your event through the evening may receive Chef's selection of Entrée at \$35 each

VENDOR PARKING Hired Vendors may **self-park** onsite complimentary; Valet parking available at the Event Rate of \$20 per car

VENDOR INSURANCE All hired Vendors must submit to the Catering Sales Manager (prior to the Event) a copy of their current Certificate of Liability Insurance, with a minimum of \$1 million in coverage and naming the Hotel as additionally insured.

EVENT SERVICES Your Catering Sales Manager is available to assist with the following complimentary –

- Coordination of Ceremony Rehearsal (Onsite Ceremony) - Coordination of Processional the day of Event (Onsite Ceremony)
- Setting your favors, place cards, guest book, programs, etc.

HILTON HONORS Members receive a point for each dollar they spend on banquet food, beverage, rental & sleeping room revenue.

Go to <http://hhonors3.hilton.com/en/events/planner/index.html> for more information.

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