



Weddings & Events



Michelle Lawson Photography

All Packages include:

- ♥ Open Bar
- ♥ Cocktail Hour Displays & Passed Hors d'Oeuvres
- ♥ Buffet or Plated Dinner Reception
- ♥ Champagne Toast
- ♥ Custom Wedding Cake with a preferred bakery
- ♥ Round Guest Tables with White Floor Length Linen & Napkins
- ♥ Chiavari Chairs in 6 Different Color Options with Cushions
- ♥ Day of Coordinator
- ♥ Food Tasting (for minimums \$5,000+)
- ♥ Charger Plates in Gold or Silver
- ♥ Table Numbers
- ♥ Cake Stand



Ceremony Fee \$1,500

\$1,200 if less than 120 Guests

- ♥ Ceremony at Arbor Terrace or Waterfall Terrace
- ♥ Indoor Ceremony Location if Needed
- ♥ White Padded Folding Garden Chairs
- ♥ Infused Water Station
- ♥ Rehearsal with your Day of Coordinator
- ♥ Use of the Bridal Suite 3 Hours Prior
- ♥ Champagne, Small Fruit & Cheese Platter



Sterling \$135 per guest

- ♡ Four Hour Brand Name Open Bar
- ♡ Two Displays
- ♡ Four Passed Hors d'Oeuvres
- ♡ Buffet Dinner – One Salad, Two Entrees, Two Sides
- *Chef Fees may apply
- ♡ Wedding Cake

Gold \$145 per guest

- ♡ Four Hour Brand Name Open Bar
- ♡ Three Displays
- ♡ Four Passed Hors d'Oeuvres
- ♡ Plated Dinner – One Salad, Three Entrees, Two Sides
- ♡ Wedding Cake

Platinum \$160 per guest

- ♡ Five Hour Premium Brand Open Bar
- ♡ Three Displays
- ♡ Five Passed Hors d'Oeuvres
- ♡ Buffet Dinner – One Salad, Three Entrees, Two Sides
- *Chef Fees may apply
- ♡ Wedding Cake

Sapphire \$170 per guest

- ♡ Five Hour Premium Brand Open Bar
- ♡ Three Displays
- ♡ Five Passed Hors d'Oeuvres
- ♡ Plated Dinner – One Salad, Three Entrees, Two Sides
- ♡ One Specialty Station
- ♡ Wedding Cake

Diamond \$190 per guest

- ♡ Five Hour Premium Brand Open Bar
- ♡ Unlimited Champagnes & Cordials with Dessert
- ♡ Three Displays
- ♡ Six Passed Hors d'Oeuvres
- ♡ Plated Dinner – One Appetizer, One Salad, Intermezzo
- Sorbet, Three Entrees, Two Sides
- ♡ One Specialty Station
- ♡ Wedding Cake

*Pricing is subject to change



Open Bar

Sterling, Gold – Four Hour Name Brand

Platinum, Sapphire – Five Hour Premium Brand

Diamond – Five Hour Premium Brand, Champagne, Cordials

**All Packages include beer and wine listed below:*

Brand Name Open Bar:

Absolut, Beefeater, Bacardi, Jim Beam, Jack Daniel's, Dewar's, Cuervo Tequila

Premium Brand Open Bar:

*Brand Name Items will also be available

Ketel One, Bombay Sapphire, Bacardi, Johnny Walker Black, Captain Morgan,
Tanqueray, Malibu, Crown Royal & Patron Silver

Select 4 Beers:

Budweiser, Bud Light, Yuengling, Coors Light, Miller Light, Corona,
Corona Light & Heineken

Wine:

Woodbridge - Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio
and White Zinfandel

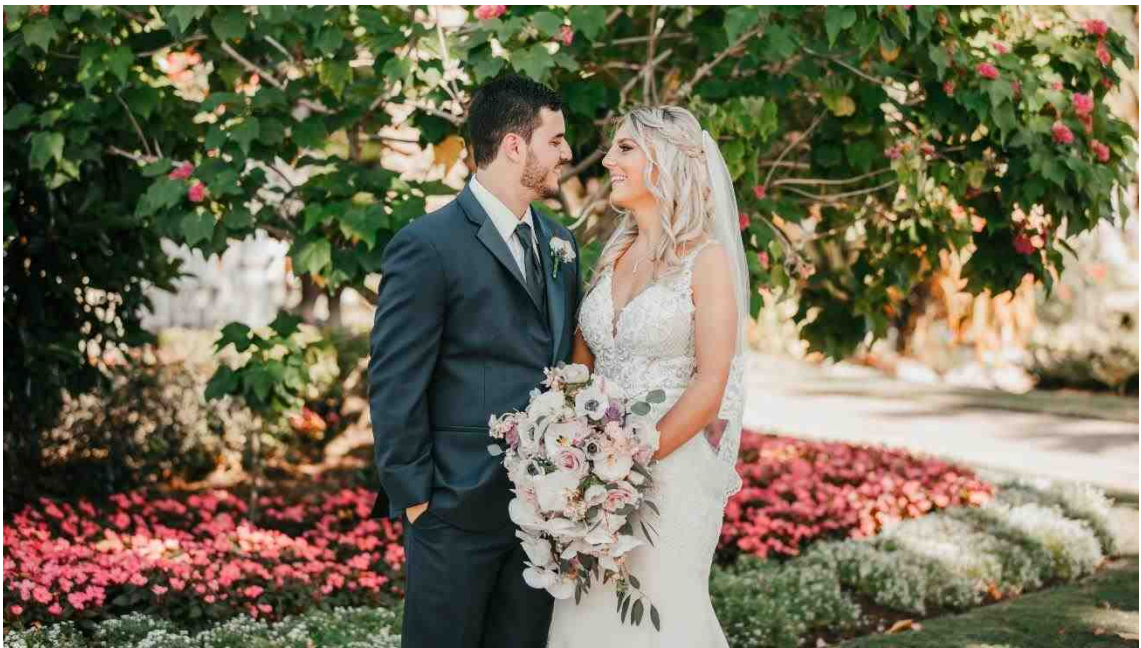
Champagne:

Wycliff Brut, California Champagne

*Champagne Toast is included in all packages – Sparkling Cider available upon request
Unlimited Champagne is only offered on the Diamond Package

Cordials:

Bailey's, Kahlua, Drambuie, Cointreau, Grand Marnier



Displays

Sterling – Select Two

Gold, Platinum, Sapphire + Diamond – Select Three

Artisan Cheese Display

Featuring fine domestic & imported cheese, assorted crackers and grape & strawberry fruit garnish.

Crudité + Dips

A beautiful display of fresh & crisp snap peas, cherry tomatoes, asparagus, bell peppers, broccoli, cauliflower and cucumber served with classic hummus, spinach dip and blue cheese and ranch dressings.

Mediterranean Display

Featuring Hummus, Tabbouleh & Taziki served with Pita wedges, carrots, celery, bell peppers and assorted olives.

Charcuterie Board

Seasonal Grilled Vegetables, Roasted Red Peppers, Marinated Olives, Artichoke Hearts, Slices Prosciutto, Salami, Sopressata, Pecorino and Crumbled Goat Cheese served with sliced French Bread

Fresh Fruit Display

Seasonal Fruit served with Fruit Yogurt Dipping Sauce



Passed Hors d'Oeuvres

Sterling, Gold, Brunch – Select Four

Platinum, Sapphire – Select Five

Diamond – Select Six

Vegetarian

- ◆ Tomato & Basil Bruschetta
- ◆ Caprese Skewers, Basil and Balsamic Glaze
- ◆ Vegetable Spring Rolls, Sweet & Sour
- ◆ Pan Fried Mozzarella Shooters
- ◆ Quinoa & Zucchini Fritter (GF)
- ◆ Indian Vegetable Samosas
- ◆ Zucchini & Potato Pancakes, Mascarpone Cheese
- ◆ Sweet Pear Purses
- ◆ Petite Spinach & Swiss Quiche
- ◆ Mini Brie in Puff Pastry, Raspberry Coulis
- ◆ Spinach and Cheese Stuffed Mushrooms
- ◆ Vegetable Dumplings, Ginger Soy Sauce
- ◆ Truffle Deviled Eggs

Beef/Pork

- ◆ Franks en Croûte, Dijon Mustard
- ◆ Andouille Sausage in Puff Pastry, Dijon Mustard
- ◆ Swedish Meatballs
- ◆ Mediterranean Meatballs
- ◆ Melon & Prosciutto Skewers
- ◆ Mini Cuban Sandwiches
- ◆ Shaved Beef Crostini, Creamed Horseradish
& Capers
- ◆ Braised Beef & Polenta Spoon
- ◆ Pork Pot Stickers
- ◆ Asian Short Rib Pot Pie

Chicken

- ◆ Chicken & Pineapple Skewers
- ◆ Chicken Pot Stickers
- ◆ Chicken and Mango Salsa on Fried Wonton
- ◆ Coconut Sesame Crusted Chicken & Plum Sauce
- ◆ Chicken Wellington
- ◆ Bourbon Chicken Skewers
- ◆ Buffalo Chicken Spring Rolls
- ◆ Chicken Empanadas
- ◆ Mini Chicken Quesadillas
- ◆ Coconut Chicken Skewer with Mango Sweet
Chili Sauce

Seafood

- ◆ Ceviche with Fried Plantain Chip
- ◆ Crab Rangoon
- ◆ Mini Maryland Crab Cakes, Rémoûlade
- ◆ Smoked Salmon on Bavarian Dark Bread
- ◆ Crabmeat Stuffed Mushrooms
- ◆ Shrimp & Maui Spring Roll
- ◆ Coconut Shrimp, Pineapple Marmalade
- ◆ Lobster Fritters, Chipotle Lime Mayo
- ◆ Paella Croquette with Shrimp
- ◆ Tuna Tataki on Wonton
- ◆ Shrimp Cocktail Shooter



Plated Appetizers

Diamond – Choose One

Add to any package for \$10 per guest

- ◆ Jumbo Cheese Ravioli, Pesto, Spinach & Shaved Pecorino
 - ◆ Seafood Bisque, Crème Fraîche
- ◆ Louisiana Crab Cake, Red Pepper Rémoulade
- ◆ Wild Mushroom Vol Au Vent Sautéed in Cognac Cream, Served in Puff Pastry
 - ◆ Pear Focchi, Sherry Cream, Fresh Chives
 - ◆ Seafood Ceviche Martini, Yuzu Vinaigrette
- ◆ Sliced Pork Tenderloin, Truffle Gnocchi, Fresh Spinach, Fontina Cheese
 - ◆ Cherry Cream Stuffed Portabella Mushrooms





Salads

Choose One

Deer Creek House Salad

Mixed Greens with Cherry Tomatoes, Cucumber, Carrots, Red Onion
and Garlic Croutons

Traditional Caesar Salad

Crispy Romaine, Caesar Dressing, Shaved Parmesan Cheese and Garlic Croutons

Caprese Salad

Sliced Red and Yellow Beefsteak Tomatoes and Fresh Mozzarella

Mesclun Mix, Basil Oil & Balsamic Reduction

Spinach & Feta Salad

Baby Spinach, Feta Cheese, Pine Nuts, Strawberries, Mandarin Oranges and Balsamic Vinaigrette

Signature Salad

(only available to Sapphire & Diamond Packages)

Hydroponic Bibb, Fresh Hearts of Palm, Baby Heirloom Tomatoes,

Candied Walnuts, Gorgonzola Cheese, Champagne Vinaigrette

All Salads are Served with Freshly Baked Dinner Rolls & Butter

Sides

Choose Two

◆ Garlic & Rosemary Roasted Red Potatoes

◆ Roasted Fingerling Potatoes

◆ Duchess Potatoes

◆ Potatoes Au Gratin

◆ Wild Rice or Rice Pilaf

◆ Orzo

◆ Twice Baked Stuffed Potato

◆ Herb Grilled Vegetables

◆ Garlic Green Beans, Teardrop Tomatoes, Shaved Almonds

◆ Broccoli, Corn, Roasted Red Peppers

◆ Garlic Asparagus Spears with Dried Cranberries

◆ Baby Vegetable Medley

◆ Creamy Wild Mushrooms

◆ Roasted Garlic Sautéed Spinach

Entrees

Sterling – Choose Two

Gold, Platinum, Sapphire, Diamond – Choose Three

Chicken

- ◆ Chicken: Marsala, Piccata or Francese
- ◆ Monterey Chicken Breast, Prosciutto, Avocado & Jack Cheese
- ◆ Chicken Cordon Bleu with Lemon Mustard Sauce
- ◆ Chicken St. Germaine, Parmesan Crusted, Lemon Wine Sauce, Scallion & Diced Tomato
- ◆ Marinated Jerk Chicken Breast, Pineapple Salsa
- ◆ Applewood Smoked Bacon Wrapped Stuffed Chicken, Spinach, Swiss & Dijonnaise

Beef

- ◆ Slow Roasted Prime Rib of Beef, au Jus with Creamy Horseradish Sauce
- ◆ Garlic Rosemary Rubbed Pork Tenderloin, Mango BBQ Sauce
- ◆ Sliced Tenderloin of Beef, Peppercorn Brandy Sauce
- ◆ 10oz Pan Seared Pork Chop, Sundried Cherry Demi

Seafood

- ◆ Herb Grilled Salmon, Lemon Beurre Blanc
- ◆ Bronzed Mahi-Mahi, Green Apple, Mango Salsa
- ◆ Pecan Encrusted Salmon, Honey Mustard Glaze
- ◆ Pistachio Encrusted Mahi, Vanilla Rum Butter
- ◆ Bronzed Mahi-Mahi, Mango Salsa, Vanilla Rum Butter
- ◆ Sweet Soy Glazed Salmon

Vegetarian

- ◆ Wild Mushroom & White Wine Risotto
Mushrooms, Shallots, Garlic, White Wine & Fresh Herbs Topped with Shaved Parmesan & Toasted Almonds
- ◆ Alfredo or Pomodoro Pasta Primavera, Sautéed Vegetables
- ◆ Baked Ravioli Pomodoro

Upgraded Entrees

Available to Sapphire & Diamond Packages

Can be added to any other package \$10 per guest

- ◆ Duet Sliced Tenderloin of Beef, Bordelaise Sauce and Herb Salmon, Lemon Beurre Blanc Sauce
- ◆ Duet of Petite Filet Mignon and Maryland Crab Cake, Truffle Demi-Glace & Key Lime Mustard
- ◆ Shrimp & Scallop Stuffed Flounder, Tarragon Chardonnay Sauce
- ◆ 8oz Applewood Smoked Bacon Wrapped Filet Mignon with Peppercorn Brandy Sauce
 - ◆ Herb Grilled Salmon, Caviar Beurre Blanc
 - ◆ Shrimp Scampi, al Fresca, Angel Hair Pasta
 - ◆ Airline Chicken Breast with Herb Jus
 - ◆ Veal Chop & Shiitake Mushroom Demi
- ◆ Veal Scallopini, Sautéed and Topped with Gorgonzola Cheese
- ◆ Seared Duck Breast, Raspberry Port Wine Reduction
- ◆ Long Island Crispy Half Duck, Orange Raspberry Port Demi

Savory Specialty Stations

*Sapphire & Diamond Packages – Choose One Savory or Sweet Station
Can be added to any other package at cost shown*

Fry Bar - \$10 per guest

A Display of Crispy French Fries, Sweet Potato Fries & Truffle Fries with assorted Toppings to include Ketchup, Bacon Bits, Sour Cream, Scallions, Ranch, Bleu Cheese, Nacho Cheese & Cinnamon Sugar Sauce

Pretzel & Hot Dog Bar - \$10 per guest

Warm Soft Pretzels and Beef Hot Dogs Served with Assorted Toppings: Mustards, Ketchup, Onions, Relish, Beer Cheese, Hot Cheddar Cheese, Nutella & Caramel Sauce

Flatbread Pizza Station - \$10 per guest

Margherita Pizza with Fresh mozzarella cheese, tomato & Basil, topped with a balsamic reduction & Meat Lovers with pepperoni, sausage and ground beef with mozzarella cheese & marinara sauce

Pasta Station - \$8 per guest

***Chef Required**

Choice of Two Pastas & Two Sauces
Penne, Ziti, Linguine or Farfalle with Pomodoro, Alfredo, Carbonara, Pesto or A La Vodka
Tossed with Your Choice of Veggies.
Add Chicken \$4 | Add Shrimp \$6 | Add Combination of Both \$8

Slider Station- \$14 per guest

Select 2

***Chef Required**

Cheeseburger Sliders with Caramelized Shallots, Baby Greens and Roasted Garlic Aioli, **Southern Style Chicken Tender Sliders** with Sliced Pickles and Honey Mustard Mayo, **Hickory Pulled Pork Sliders** with Sautéed Sweet Onions and Louisiana Sauce and **Crab Cake Sliders** with Arugula and Red Pepper Rémoulade.

Seafood Display - \$24 per guest

A Seasonal Seafood Display to include Jumbo Shrimp, Crab Legs, Oysters and Crawfish Salad

Chicken & Waffles Station - \$10 per guest

Crispy Chicken Tenders and Waffles Served with Herb & Honey Butters and Jalapeño & Fruit Jams

Mac & Cheese Bar - \$10 per guest

Featuring, Original, Truffle, Smoked & Bacon Jalapeño Mac & Cheese

Stir Fry Station - \$14 per guest

Chicken & Shrimp, with an Array of Asian Vegetables, in a Ginger Soy Sauce, Served with Fried Rice & Soba Noodles

Sweet Specialty Stations

Viennese Table - \$15 per guest

A beautiful assortment of mini desserts that are sure to satisfy any sweet tooth! Some gourmet pastries you may find on this display may include creme brûlée, key lime pie, lemon berry jazz bars, macarons, tiramisu, petits fours and so much more!

Dessert Crêpe Station- \$10 per guest

***Chef Required**

Crêpes Made to Order with Bananas Foster or Mixed Berries Filling; Served with a Variety of Sauces to Include: Chocolate, Caramel and Raspberry Topped with a Scoop of Vanilla Ice Cream or Drizzled Chantilly Cream.

Sundae Bar \$10 per guest

***Chef Required**

Vanilla & Chocolate Ice Cream served with Chocolate, Caramel and Strawberry Sauces and a Variety of Toppings.

Brunch Wedding Reception \$95

4 Hour Open Bar featuring:
Mimosa's, Bellini's & Bloody Mary's
Cocktail Hour – Your choice of Four Hors d'Oeuvres

Cold Buffet Display

- ◆ Sliced Nova Scotia Salmon, Capers, Tomato, Onion
- ◆ Deer Creek House Salad
- ◆ Chicken Salad & Tuna Salad
- ◆ Antipasto Salad with Farfalle, Grilled Vegetable Salad
- ◆ Fresh Bagels, Cream Cheese, Muffins & Silver Dollar Danishes

Sweet Station

Belgian Waffles, Hot Fruit Toppings, Warm Maple Syrup, Whipped Cream

Omelet Station

*Chef Required

- ◆ Made to Order, Choice of Eggs, Egg Whites or Egg Beaters with Choice of Fillings, Spinach, Mushrooms, Diced Ham, Peppers, Tomatoes, Onion & Shredded Cheese
 - ◆ Bacon, Sausage & Breakfast Potatoes
- *Add stationed traditional Eggs Benedict \$3.50 per guest

Chefs Carving Board, Select One

*Chef Required

- ◆ Prime Rib of Beef, Creamed Horseradish
- ◆ Herb Roasted Pork Tenderloin. Tarragon Sauce
- ◆ Baked Ham, Pineapple Glaze
- ◆ Roasted Turkey Breast, Cranberry Sauce
- ◆ Carving Station includes appropriate Condiments and Fresh Rolls



For Your Information

Food & Beverage

Deer Creek requires a food and beverage guaranteed minimum in order to reserve the venue for an event. This minimum must be met prior to other fees and services, service charge & sales tax. Any shortfall will be charged as a miscellaneous room rental fee. The minimums will vary depending on the year, month, day of the week and time of day. All menu items and pricing are subject to change based on availability. No food or beverage can be brought in or removed from the property nor packed "to go" by host or guests.

Service Charge and Sales Tax

All menu pricing & fees quoted are subject to 24% service charge & 7% state tax. Service charge is taxable in the State of Florida.

*Exception to this is the Valet charge subject to 7% sales tax only. Sales Tax is subject to change.

Ceremony Fee

There will be a ceremony fee of \$1,500 or \$1,200 based on your amount of guests. Your rehearsal and backup space (in case of inclement weather) is included with this charge. White folding chairs will be provided for the ceremony in the location of your choice based on availability. This fee is a facility fee & not based on amount of chairs set. This fee is also subject to 24% service charge & 7% sales tax. Your special day will be coordinated by the Catering Manager & the Event Assistant (weddings only).

The Catering Director & Catering Assistant will be your point of contact until the day of the event.

Extra Hour Charges

\$500 per hour for rental of venue. To extend alcoholic bar service, an additional fee of \$5 per adult will apply per hour of extension, otherwise the bar will stay open with non-alcoholic beverages only. All extensions must be done at least 24 hours in advance of the event. *An additional \$150 fee will be charged for extensions made within 6 hours of original end time.

Chefs, Carvers, & Bartenders

Chefs & carvers are required for some menu items and are charged at a \$150 fee per attendant. An additional chef will be placed at the discretion of the property, not the client. One bartender is included in all wedding packages. An additional bartender/bar will be placed at the discretion of the property not the client.

Valet Parking-Mandatory

A \$125 Valet Parking Fee will be applicable to all packages. This is a flat fee & will take care of all guest parking the day of the event. Self-parking will also be available.

Reserving a Date

A signed contract and a non-refundable deposit are required in order to secure a date. Deer Creek does not hold dates for longer than 24 hours & will have the option to sell without a set deposit.

Payment Schedule

First deposit is 20% of the food and beverage minimum and is **non-refundable**. 90 days after booking, the second deposit is due and will be 30% of the food and beverage minimum. 90 days prior to event date, the third deposit is due and will be 40% of the food and beverage minimum. All events must be paid in full 10 days prior to the event date. Payments can be made by credit card, cash or bank certified check. No personal checks will be accepted as final payment. **All payments made are non-refundable.**

Meal Guarantee

A meal guarantee of the number of guests attending is required (10) days prior to your function. If multiple entrée items are offered for a plated event, guests' orders must be taken through RSVP by client & presented to the Catering Director 10 days PRIOR to event. NO EXCEPTIONS. **It will be the responsibility of the client to provide any menu & indicators for selected entrees on Escort cards/place cards. Printed Menus must be submitted 7 days prior to event; otherwise, venue will not be responsible for any difference in menu specifications differing from Banquet Event Order. (BEO)

Children Meals

Young adults 13-20 years of age will be discounted \$15 off the package price. These young guests will receive regular adult meals. Children 6 -12 years of age will be charged \$25 and children under 5 are complimentary. All children ages 12 and under will receive a children's meal determined by the club.

Wedding Cake

All wedding packages include a buttercream wedding cake through a preferred bakery. All preferred bakeries are listed on the preferred vendor list. A cake tasting is included and would be done directly with the bakeries. Any additional fees associated with upgraded flavors and designs will be detailed and billed through the bakery. If you choose to bring in a cake from an outside vendor, there will be no discount on the package price. A cake cutting fee will be included in the package price.

Vendor Meals Mandatory

Your hired vendors will be provided with complimentary non-alcoholic beverages during your event. Under no circumstances will we allow any on-duty vendor to be served or purchase alcoholic beverages. Vendor meals are chef's choice & charged \$45 per vendor meal. A guaranteed amount of vendors is required 10 days prior to event date. Any additional meals need night of, will be billed to the host. Vendor meals are not part of your food and beverage minimum.

Beverage Service

The sale & service of alcoholic beverages are regulated by the Florida State Liquor Commission. Deer Creek Country Club is responsible for the administration of these regulations. It is Club policy therefore, that liquor cannot be brought into the Club from outside sources. We will not serve alcoholic beverages to anyone under the age of (21) years. Deer Creek will refuse to sell or serve alcohol to any visibly intoxicated person. Deer Creek does not allow the service of "shots" to any guests. *Two Signature Drinks will be allowed from contracted package bar ingredients. Single liquor drinks only. Additional liquors or secondary Specialty Drink will be charged accordingly at a per person upgrade cost.

Floral/Decor/Music/Photography

Deer Creek has partnered with some of South Florida's best vendors! No one knows the property better than they do so we highly recommend you contacting them for any of your décor & entertainment needs. Outside Vendors must be approved by the Catering Director and have the correct Certificate of Insurance (detailed below).

Party Items

We do not allow smoke or fog machines due to our fire prevention systems. Violation of this rule by your entertainment may result in interruption of your event & payment of municipal false alarm fees of up to \$500. We do allow low lying fog "cloud" for the first dance only. The vendor hired for this is required to clean up any moisture left on the floors immediately following the first dance. No other dances can take place until the entire floor is dry. Confetti and Confetti machines are prohibited inside and outside. In the event that confetti is used, there will be a \$500 clean up fee and the host will be held financially responsible.

Bubbles are only allowed outside. Real flower petals, of light color (ivory or blush) are allowed down the aisle only. No fake petals are permitted. Additionally, no décor items may be mounted onto walls, windows or dance floor with nails, tacks, tape or glue. We are not able to store, assemble, or place your table centerpieces, & you must provide personnel capable of completing their set up during the 3 hour time allotted prior to your event. Please check with your catering representative regarding other items. Sparklers are not recommended, however, if you are to use them, they will be restricted to only 20 guests.

Security

Security attendants must be provided by all hosts that are holding events for young adults. One attendant is required for every 50 young adults ages 13-18 years of age. These are booked through Deer Creek and are a charge of \$50 per hour.

Damage to Facilities

Should Deer Creek Country Club property or facility be damaged by the host or host's guests, the host will be held financially responsible for the repair of the damaged property.

Insurance

Deer Creek Catering carries general liability insurance for the protection of you & your guests. To insure this protection is complete, we must insist that all vendors employed by you, including, but not limited to entertainment, photographers, videographers, & decorators/florists carry full general liability insurance in the amount of \$1,000,000 per occurrence, \$2,000,000 aggregate. Insured must name Deer Creek Golf Club additionally insured. Waivers are not acceptable & Deer Creek Catering reserves the right to deny facility access to vendors not providing written proof of this coverage.

Items Supplied For Your Event

Due to multiple event bookings, Deer Creek is not responsible for the storage, safekeeping, damage or loss of décor or equipment supplied by you or your hired vendors. Any items used during the event MUST be picked up at the end of the event or they will be discarded. We recommend you appoint someone to retrieve all items.



Preferred Vendors

Upgraded Linen, Chargers & Backdrops

Exclusive Party Linen Rentals	561-305-3246
Over The Top Linen	954-424-0076

Floral & Event Décor:

Boca By Design	561-447-5444
Dalsimer	954-418-0608
Events by Party Perfect	561-994-8833
Kish Events & Décor	561-473-4184
Lina Portnoy Event Design	561-306-9626
AM Event Co.	954-588-7869

DJs, Bands, Lighting & Entertainment:

Bay Kings Band	813-784-6077
Custom DJ Services	561-221-3335
COMPLETE Weddings & Events	954-499-8099
Eddie B & Company	954-721-9911
Kiki Bello (Harpist)	203-942-8143
Mike Sipe Entertainment	954-782-9118
Parisi Events	561-400-6745
Ron Wood DJs	954-303-5768
Outrageous Productions	954-214-9870
MCA Events & Production	561-223-1622
DJ Ddubbz	561-506-6547

Cakes:

BeLove	305-606-5520
Cakes D'Sabores	754-212-5858
Edible Creations	954-433-3445
Elite Cakes	954.450.2685

Accommodations

DoubleTree Deerfield Beach	954-422-1783
Fairfield by Marriott	954-312-0075
Hampton Inn Deerfield Beach	954-481-1221
Renaissance Boca Raton	561-368-5252
Hilton Suites Boca Raton	561-852-4024
Wyndham Deerfield Beach Resort	954-428-2850
Hyatt Place Boca Raton	561-717-6714

Photography & Videography:

Lenisse Komatsu Photography	561-267-2238
Michelle Lawson Photography	305-986-7029
Ron Wood Photo & Video	954-303-5768
Poirier Wedding Photography	561-801-3201
Piligraphy	561-866-6344

Photobooth:

The Photobooth Bros	754-422-5299
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Videography:

Timeline Video Productions	954-571-5155
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Officiates:

Hitched by Helene	561-945-8730
Ceremony by Cindy	954-781-8822
Rabbi Jonathan Kaplan	954-346-5030
Rev. Michael Calderin	954-990-0918

Bridal Boutique:

Bellissima Bride	954-426-6116
Boca Raton Bridal	561-447-6541
Wonderland Bridal	954-973-8695

Makeup & Hair Artistry:

Plush Beauty	561-504-5615
Bombshell Makeovers	561-319-2969
Luxe Beauty Lounge	561-409-4065

Wedding & Event Planners:

AM Event Co.	954-588-7869
Ashley Gonzalez Events	954-644-9249
Beverly Diane Party Consultants	954-732-5155

Live Art:

Kourtney Cannon Art	561-597-0244
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Transportation

Black Pearl Limo	561-852-2345
Daniel Firer	786-280-9372
Infinity Transportation	954-252-5466