



FOUR SEASONS  
HOTEL  
MIAMI

# WEDDING COLLECTIONS

*Love*



# COLLECTION NUMBER ONE

\$195 per Person

## BUTLER-PASSED HORS D'OEUVRES

Choice of Four Hors d'Oeuvres

One per Person of Each Selection

## THREE-COURSE PLATED DINNER WITH SINGLE ENTREE & WEDDING CAKE

### SAMPLE MENU

Table-side Gourmet Bread Service

Farm Greens Salad, Honey-Caraway Carrots, Point Reyes Blue Cheese, Cider Dressing

Slow Cooked Short Rib, Crushed & Creamed Potatoes, Roasted Carrot & Sweet Pea Ragout

Custom Designed Wedding Cake

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas served Table-side

## FOUR-HOUR PRIME BAR

Smirnoff, Flor de Caña (4 yrs), Cuervo Tradicional, Beefeaters

Jim Beam, Dewar's White Label

House Wines, Sparkling Wine

Imported, Domestic & Microbrewery Beers

Soft Drinks, Mineral Waters

Sparkling Wine Toast and Table-side Wine Service with Dinner

One





# COLLECTION NUMBER TWO

\$215 per Person

## BUTLER-PASSED HORS D'OEUVRES

Choice of Six Hors d'Oeuvres

One per Person of Each Selection

## THREE-COURSE PLATED DINNER WITH SINGLE ENTREE & WEDDING CAKE

### SAMPLE MENU

Table-side Gourmet Bread Service

Red Salad, Baby Candy Beets, Endive, Roasted Grapes, Goat Cheese and Walnuts

Edge Rubbed Grilled Beef Tenderloin, Roasted Asparagus, Tortilla Espanola, Malbec Jus

Custom Designed Wedding Cake

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas served Table-side

## FIVE-HOUR NEXT LEVEL BAR

Maker's Mark, Don Julio Blanco, Bacardi Superior

Titos, Johnnie Walker Black, Tanqueray 10

House Wines, Sparkling Wine

Imported, Domestic & Microbrewery Beers

Soft Drinks, Mineral Waters

Sparkling Wine Toast and Table-side Wine Service with Dinner

Two



# COLLECTION NUMBER THREE

\$235 per Person



## BUTLER-PASSED HORS D'OEUVRES

Choice of Six Hors d'Oeuvres  
One per Person of Each Selection

## SPECIALTY FOOD STATION

Choice of One Station (Excludes "On Ice Station")

## FOUR-COURSE PLATED DINNER WITH DUO ENTREE & WEDDING CAKE SAMPLE MENU

Table-side Gourmet Bread Service

Organic Greens, Goat Cheese Bon Bon, Hearts of Palm & Florida Citrus

Grilled New York Strip & Roasted Shrimp, Fingerling Potato, Asparagus, Chimichurri

Milk Chocolate Napoleon on Crunchy Hazelnut Praline, Vanilla Bean Ice Cream

Custom Designed Wedding Cake

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas served Table-side

Three

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# COLLECTION NUMBER THREE

\$235 per Person

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## FIVE-HOUR NEXT LEVEL BAR

Maker's Mark, Don Julio Blanco, Bacardi Superior

Titos, Johnnie Walker Black, Tanqueray 10

House Wines, Sparkling Wine

Imported, Domestic & Microbrewery Beers

Soft Drinks, Mineral Waters

Sparkling Wine Toast and Table-side Wine Service with Dinner

Three



# COLLECTION NUMBER FOUR

\$270 per Person

## BUTLER-PASSED HORS D'OEUVRES

Choice of Six Hors d'Oeuvres  
One per Person of Each Selection

## SPECIALTY FOOD STATIONS

Choice of Two Stations (Excludes "On Ice Station")

## FOUR-COURSE PLATED DINNER WITH DUO ENTREE & WEDDING CAKE

### SAMPLE PLATED MENU

Table-side Gourmet Bread Service

Aji Amarillo Marinated Corvina Ceviche, Mango, Jicama, Pickled Shallot, Crispy Yuca

Grilled Beef Tenderloin and Butter Poached Lobster, Roasted Asparagus & Artichoke Risotto,  
Citrus Butter Sauce, Peppercorn Jus

Hazelnut Mousse, Dulce Chocolate Sheet, Strawberry

Custom Designed Wedding Cake

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas served Table-side

Four

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# COLLECTION NUMBER FOUR

\$270 per Person

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## FIVE-HOUR NEXT LEVEL BAR

Maker's Mark, Don Julio Blanco, Bacardi Superior

Titos, Johnnie Walker Black, Tanqueray 10

House Wines, Sparkling Wine

Imported, Domestic & Microbrewery Beers

Soft Drinks, Mineral Waters

Sparkling Wine Toast and Table-side Wine Service with Dinner



*Four*





# INFORMATION

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## WEDDING COLLECTIONS INCLUDE

Specialty Suite for Bride and Groom on the Wedding Night with Amenity  
Guest Room for Parents of the Bride on the Wedding Night  
Preferential Guestroom Rates for all Wedding Attendees (based on availability)  
Stage and Dance Floor Set-Up  
Votive Candles for Cocktail Tables, Cocktail Stations and Bars  
Floor Length Table Linens and Coordinated Napkins  
Framed Table Numbers  
Glass Show Plates  
Printed Vellum Menus  
Menu Tasting up to Four People  
Bridal Get Ready Room on the Sixth Floor Event Space

*\*Applicable for Wedding Events with a Food and Beverage Minimum Consumption of \$20,000 or More\**

## ONSITE CEREMONY

Multiple Outdoor and Indoor Options Available  
Ceremony Fee ranges from \$1,000 to \$3,000  
Fee includes Chiavari Chairs for the Ceremony and Reception with Choice of Color for Chair and Cushion

## KOSHER CATERING

Different Kosher Catering Options are Available, Please Ask your Catering Sales Manager for a Personalized Proposal  
One-time \$2,500 Meshgiah Fee Will Automatically Be Added for Supervision

## SPECIAL MEALS

Special Meals for Vegetarians, Gluten Free, Kosher, Food Allergies and other Dietary Restrictions can be Prepared Upon Request  
Children's Meals are Available at \$35 per Meal for Children 5 to 12 Years Old

## PARKING

Self-Parking and Valet Parking Options are Available Onsite  
Valet Parking is \$18 for the Duration of the Event

## VENDORS

Vendor Meals are Available at \$45 per Meal. This Includes a Buffet Meal with a Hot Entrée and a Non-Alcoholic Beverage Station  
A One-time Load-in / Out Fee of \$300 per Day Will Automatically Be Applied for All Events