



*“Memories”*

*Our Kosher Wedding Package includes:*

*Elegant Surroundings with Breathtaking Views*

*Butler Passed Hors d’ Oeuvres and One Specialty Station*

*White Glove Service*

*Four Course Dinners*

*Traditional Champagne Toast*

*Wine Service with Dinner*

*Five Hours Open Bar with Premium Liquor*

*Complimentary floor length linens, Show Plates, Printed Menus*

*Bridal Suite with Wedding Amenity*

*Discounted Valet Parking*

*Special Room Rates for your out of Town Guests*

*Two Complimentary Day Use Rooms*





***“Wedding Bells”***  
*Trump Miami Style*

*Hot and Cold Hors d’ Oeuvres White Glove Butler Passed*  
*(Choice of six pieces per person)*

***Cold “Teasers”***

*Marinated Figs Stuffed with Caramelized Fruit and Slivered Almonds*

*Brushetta on Crusted French bread*

*Roasted Pepper hummus in Filo Cup*

*Roast Turkey & Cranberry Canapé*

*Whitefish Mousse Stuffed Cucumbers*

*Deviled Eggs with Caviar Garnish*

*Assorted Sushi & Sashimi with Soy, Ginger and Wasabi*

*Nova Wrapped Asparagus on Pumpernickel Points*

*Sesame Seared Tuna Tartar Canapé, Garnished with Dill*

***Hot “Teasers”***

*Smoked Chicken & Black Bean Pin Wheels with Salsa*

*Cocktail Franks en Croute*

*Chicken Sate with Peanut Sauce*

*Wild Mushroom Tarts*

*Hibachi Style Beef Sate*

*Thai Coconut Chicken Tenders with Sweet & Sour Sauce*

*Miniature Potato Pancakes with Apple Relish*

*Vegetable Spring Rolls with Plum Sauce*

*Mushroom Caps Florentine*

*Assorted Mini Quiche*

*Crisp Spinach Piroshki*

*Sesame Duck in Filo Cup*





***"Ceremonious Stations"***

*(Choice of One)*

*Potatoes and More...*

*Garlic, Red Skin and Sweet Potatoes*

*Served Piping Hot in a Champagne Glass,*

*Accompanied by Chives, Mushroom Gravy, Caviar, Caramelized & Crispy Onions*

*Brown Sugar & Golden Raisins*

*Carving Board*

*(Choice of Two Meats)*

*Roast Breast of Turkey, Corned Beef, Veal Roast,*

*Marinated Grilled Skirt Steak, Lamb Roast*

*with Silver Dollar Rolls, Grained Mustard, Cranberry & Horseradish Sauces*

*Salmon EnCroute*

*Fresh Fillet of Salmon & Julienne Vegetables*

*Baked in a Delicate Pastry Shell with Saffron Sauce*

*Las Ramblas Paella*

*Spicy Beef Sausage & Chicken,*

*Sautéed with Garlic, Tomato, Onions & Peas Served on Saffron Rice*

*Nova Scotia Salmon & Caviar Display*

*Sliced Nova Scotia Salmon Served with Egg Whites, Egg Yolks,*

*Capers, Red Onions, Cucumbers,*

*Dill Sauce, Pita Breads & Flatbreads*





*“Candle Light Dinner”*

*A New Beginning*

*Please select one of the following appetizers*

*Marinated Vegetable Stack*

*Grilled Yellow & Green Squash, Stacked with Vine  
Ripe Red & Yellow Tomato Slices  
Topped with Grilled Portobello Mushroom Cap,  
Diced Red Pepper  
Balsamic Reduction*

*Fresh Fruit Plate*

*Medley of Fresh Fruits, Melons, Berries  
on a Painted Plate of Fruit Coulis*

*Salmon Cakes*

*Breaded Hand Made Salmon Cake Served  
Crisp & Golden Brown  
with Dill Aioli*

*Beef Roulade*

*Tender Thinly Sliced Beef Rolled with Fresh Spinach &  
Wild Mushrooms Seared & Sliced with  
a Cabernet Sauce*

*Mushroom Vol Au Vent*

*Assorted Gourmet Mushrooms in a Cabernet Sauce  
Laced over a Flaky Pastry Shell &  
Garnished with Fresh Rosemary Sprig*

*Grilled Fruit Plate*

*Selection of Seasonal Fruits, Grilled with Greens & Melba Sauce*

*Chilled Norwegian Salmon*

*Grilled or Poached with Mango Peach Salsa & Watercress*





***“Tying the Knot”***

*Please select one of the following Salads*

*Crisp Romaine, Iceberg, Red Cabbage & Carrots  
with Diced Plum Tomato, European Cucumber,  
Grilled Corn Relish & Hearts of Palm*

*Lola Rosa, Belgian Endive, Frisse with  
Grilled Golden Pineapple, Peach & Edible Flower  
with Citrus Vinaigrette*

*Native Lettuces with Belgian Endive, Spinach,  
Candied Walnuts & Beets With Creamy  
Balsamic Vinaigrette*

*Baby Red Oak with Citrus Fruit Segments  
Served in a Raddicio Cup Garnished with Cucumber,  
Banton of Chives & Ripe Plum Tomato*

*Tossed Seasonal Field Greens with Hearts of Palm,  
Plum Tomato Grilled Corn Relish  
with Citrus Vinaigrette*

*Fresh Spinach Leaves with Shaved Bermuda Onions &  
Sliced Strawberries Garnished with Crumbled Egg,  
Served with Honey Mustard Dressing*





### **Main "Attraction"**

*You may give a choice of two of the following  
Entrée Choice must be given five days in advance and  
must be indicated on place cards at each place setting*

*Breast of Chicken Stuffed with Spinach, Pinenuts &  
Roasted Red Pepper with Merlot Sauce  
Garlic Mashed Potatoes, Julienne Vegetables  
\$195*

*Breast of Chicken Stuffed with Cous Cous, Caramelized Fruit,  
Toasted Almonds with Apple Jack Sauce  
Red Bliss Potatoes, Glazed Carrots, Asparagus Spears  
\$195*

*Chicken Breast Stuffed with Veal Sausage & Caramelized Onions  
with Cabernet Sauce Parisian Potatoes,  
Pencil Asparagus & Baby Carrots  
\$200*

*Potato or Pistachio Encrusted Salmon with Mango Citrus Glaze  
Blended Wild Rice & Julienne Vegetables  
\$200*

*Seared SeaBass with Key Lime Buerre Blanc,  
Peruvian Potatoes, Baby Carrots, Sunburst &  
Roasted Red Pepper  
\$215*

*Prime Rib of Beef, Au Jus,  
Duchess Potatoes, Vegetable Medley  
\$210*

*Grilled Veal Chop with Forest Mushrooms,  
Bouquetiere of Fresh Vegetables, Chateau Potatoes*  
\$230

*Chateaubriand with Wild Mushroom Demi Glace  
Petite Roasted Potatoes, Julienne of Fresh Vegetables*  
\$225

*Chateau of Beef and Grilled Chicken  
Served with Madeira & Roasted Red Pepper Sauces  
Turned Potatoes, Fresh Vegetable Medley*  
\$245



***"Sweet Sensations"***

*a finishing touch for an evening that will last a lifetime!*

*Aphrodisiac Trio  
Chocolate Heart Filled with Berries, Fruit Tartlett  
And Flourless Chocolate Rum Ball*

*Freshly Brewed Coffee, Decaffeinated Coffee and an  
Assortment of Teas*

*All charges are subject to 21% service charge and 9.0% sales tax.*

*Mashgiach Fee  
\$500.00*





*The Trump International Beach Resort Miami  
Kosher Wedding Package  
Five Hours of Unlimited Cocktail Service  
Featuring the following beverages*

*Premium Bar*

Absolut      Ketel One  
Bacardi      Bacardi Select  
Bombay      Tanqueray  
Crown Royal  
Jim Beam Black  
Jose Cuervo  
Dewars  
J & B

*The Premium package includes the Kosher Wines, Imported and Domestic Beer,  
non alcoholic beer, assorted soft drinks and mineral water.*

*Complimentary Champagne Toast  
Additional bartenders \$100.00 per bartender*

*Upgrade Bar to a Deluxe Bar  
\$10.00 per Guest*

Level                      Grey Goose  
Bacardi 8                      Myers  
Bombay Sapphire      Tanqueray 10  
Crown Royal Reserve  
Makers Mark  
1800 Reposado  
Johnnie Walker Black  
Dewars 12Yr.

*For every 100 guests, one complimentary bartender*





### *Added Elegance*

#### *"Bento Box"*

*Yellow fin Tuna Tartare Seared "Rare" with a Sesame & Red Miso Glaze  
Complimented by Skillfully Hand Rolled Sushi & Sushimi including  
Tuna, Salmon, Yellowtail & Vegetable Rolls Served Traditionally  
With Pickled Ginger, Wasabi, Aged Soy Sauce & Chopsticks  
\$18.00 per guest*

*One Chef Required at \$100.00 each for every Twenty-Five Guests*

#### *Trump Viennese Table"*

*Our Pastry Chef will create a beautiful array of Miniature Pastries,  
Petite Focaccia, Cakes, Tortes and individual plated desserts  
to enhance any of your buffets, or as an after dinner Cordial  
\$14.00 per guest*

#### *The Fondue*

*Dark Chocolate with Vanilla Pound Cake  
Skewers of Pineapple, Strawberries, Cantaloupe and Honeydew  
Chef's selection of biscotti's, marshmallows and sandwich cookies  
\$14.00 per guest*

#### *Table Linen Upgrade Package*

*Chair Cover ~White, Ivory or Black with Band, Bow or Tassel  
Floor Length Tablecloth, Napkin, Bride and Groom Table Linen  
And Cake Table Linen  
\$7.00 per guest*

*Additional Hour of Open Bar @ \$8.00 per person*

*On Site Ceremony, Cocktail, Reception, and Dinner Reception Setup Fee*

*\$1,000.00 Sun Dial or Ballroom*

*\$1,500.00 Beachfront*

*Discounted Valet Parking Rate*

*\$12.00 per car*

