



## *"Memories"*

*Our 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*

*Elegant Wedding Cake*

*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”**

*Basque manchego with membrillo toast*  
*African spiced hummus on flat bread with marinated olives*  
*Brie & pear butter on whole grain toast with toasted almonds*  
*Scicilian bruschetta, plum tomato, basil and fresh on garlic crostini*  
*Fig tapenade on savory thyme biscotti with Vermont chevré*  
*Prosciutto pipettes with sweet melon and honey balsamic syrup*  
*Smoked salmon cones with tomato cream cheese and capers*  
*Kyoto duck with sake soya squeezettes and toasted furikake spice blend*  
*Tuna tartar spoons with tomatoes, cucumbers and micro sprouts*  
*Sesame tuna wonton, sesame soy seared tuna on*  
*crispy wonton with crunchy wasabi emulsion*  
*Surf & turf stick, seared rare tenderloin wrapped around*  
*marinated lobster with saffron aioli Tapas chorizo & parmesan ‘lollies’*

**Hot “Teasers”**

*Beijing vegetarian springrolls with sweet chili duck sauce*  
*“Forked” Arancini Rissoto Croquettes with Spicy Tomato Sauce*  
*Tuscan breaded artichoke hearts stuffed with ricotta and parmesan*  
*Asparagus & Asiago cheese in filo with a fire roasted red pepper mayonnaise*  
*Oregon wild mushroom puffs*  
*Grecian triangles, spinach, feta & fillo dough*  
*Hawaiian “Huli-Huli” Grilled Chicken Kabobs*  
*with Mandarin Pineapple Chutney*  
*Quesadillas of chicken, monterey jack cheese, scallions and pico de gallo*  
*Maryland style crab cakes, pan seared and served with a citrus aioli*  
*Seafood stuffed crepe bundles, nestled in a lemon beurre blanc*  
*Shrimp shu mai dumplings in steamer basket with hot pepper perfume*  
*Bamboo Beef Bulgogi smothered in a Sesame Cilantro Dipping Sauce*  
*Mini patty melts, seasoned hamburger on toast*  
*with caramelized onions, swiss & cheddar*  
*Meat & potatoes, slow braised kobe beef shredded on fingerling potatoes*  
*Lamb ‘pop’ down under, Aussie lamb with mint & rosemary*





**"Ceremonious Stations"  
(Choice of One)**

**"Romantic" Mediterranean**

**Just imagine a "Honeymoon" on the Ocean Blue Mediterranean Sea...eating**

Slow Eggplant, Portobello Mushrooms,  
Marinated Olives, Buffalo Mozzarella and Roma Tomatoes with Basil Oil  
Aged Prosciutto, Mortadalla and Geneose Salami and Roasted sweet sausages  
Roasted Sweet Peppers, Artichoke Hearts and  
Haricot Vert in Olive Oil and Roasted Garlic, Roasted tomato & pepper Seafood Ceviché  
Crostinis, Parmigiano Reggiano, Balsamico and First Pressed Olive Oil

**"It Takes Two.....Potato"**

**Our Mashed Potato Martinis are prepared to order by our Chefs  
Using your favorite ingredients**

Home-style whipped Idaho Potatoes, maple roasted Sweet Potatoes and  
Yukon Gold garlic "smash" topped with your choice of the following sautéed ingredients  
Caramelized Onions, Sautéed Mushrooms, Grilled Asparagus, Sweet Corn,  
Crispy Bacon, Maytag Blue Cheese, Aged Cheddar Cheese, Crabmeat, Sour Cream and Chives

**"Hot" Bagels & Lox**

whole side of salmon cured and baked in a baby tomato,  
caper and sweet onion marinade serve with a dill & boursin beurre blanc,  
lemon & chivecream and toasted bagel chip garnish

**"Little Italy "**

Our Chefs will Prepare your pasta creation with a variety  
of fresh ingredients to choose from

Penne-Pasta or 4-cheese tortellini tossed with Italian red gravy, nutmeg alfredo sauce  
or roasted garlic & pignola pesto Italian sausage, mushrooms pignolas, olives roasted  
sweet peppers, broccolini, heirloom tomatoes spring peas, pancetta bacon and shaved parmesan

**Tuscan Sirloin**

Herb crusted and roasted served over soft mint & rosemary polenta with a Barolo demi glace  
and a charred pepper, tomato and balsamic relish with roasted garlic focaccia crusts

**"Bento Box"**

old traditions & new ideas...

Yellow Fin Tuna Tataki sliced to order placed atop wakame salad,  
garnished with carrot & daikon radish Strings, furikake spice blend, our japans bbq sauce and  
anise sea salted edamame Complimented by skillfully and rolled sushi served traditionally with  
pickled ginger, wasabi, aged soy sauce and chopsticks

**\$6.00 Supplement**





*“Out with the old, In with the New”*

*A New Beginning*

*please select one of the following appetizers*

***EVO shrimp “Aperitif”***

*Extra virgin oil poached shrimp, “lime-oli,”  
chilled Peruvian gold potato and crisps cilantro*

***Corn & Crab Cake***

*Pan Seared jumbo lump crab cake enhanced by a sweet corn puree,  
baby tomato, sweet onion and caper relish*

***Prosciutto & Ravioli***

*‘his & hers’ jumbo cheese ravioli, light tomato cream sauce,  
basil oil, crisp prosciutto and parmesan reggiano*

***Tuna Furikake***

*Sesame seared rare tuna along side hot house cucumber blocks,  
Pipette of aged soy & rice vinegar and our nori spice blend*

***Hummus***

*Smooth chick pea puree, fire roasted pepper relish,  
roasted garlic, marinate olives and grilled pita flatbread*

***Crab Cocktail***

*King crab meat tossed in a light lemon vinaigrette and served in a  
mini martini glass with an olive & vermouth relish*

***Orange Duck***

*Slow glazed mandarin style duck served over a  
crunchy snow pea & noodle salad with a sesame, ginger soy sauce*

***Carpaccio***

*Herb crusted prime filet mignon, seared rare and sliced thinly along side  
peppercress in verjus and a harissa roasted red pepper emulsion*





***“Tying the Knot”***

*please select one of the following salads*

***Neomi’s Salad***

*Sweet baby greens tossed with julienne red onions, cucumber,  
grape tomatoes, carrot curls,  
sunflower seeds and your  
choice of our homemade dressings*

*Virgin Balsamic Vinaigrette  
Honey Tangerine Dressing  
‘Ranch Style’ Creamy Herb Vinaigrette  
Rosemary lemon vinaigrette  
Italian Fragrance with or without Blue Cheese  
Red wine & shallot vinaigrette  
Fig & orange with balsamic*

***Cranberry Cocktail***

*Bibb Lettuce layered with plumped sun-dried cranberries,  
pumpkin spiced hazelnuts, orange segments,  
pumpnickel goat cheese crisps and a cran-raspberry vinaigrette*

***Caesar Salad***

*Strips of romaine hearts crusted with garlic  
crouton crumbs garnished with  
aged parmesan reggiano, black pepper  
and our white balsamic dressing*

***Tomato Towers***

*Vine ripened red & yellow tomatoes stacked with buffalo mozzarella  
drizzled with mint & basil pesto, tiny greens,  
toasted pistachios and balsamic syrup*

***Mediterranean***

*Marinated haricot vert, slow roasted tomatoes, artichoke hearts,  
eggs, micro sprouts, sea salt, tapenade oil & red wine vinaigrette*

***California Spinach***

*Baby spinach leaves dressed in a silky mango vinaigrette,  
with crumbled feta cheese, candied peanuts and slivered mango*





**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*

**'Perfect Together' Salmon & Bagel**

*Bagel crumb crusted salmon block over dill potato puree  
with tomato confit, lightly steamed asparagus and boursin cream  
\$180 per person*

**Hawaiian Honeymoon Sea Bass**

*Caramelized with Hawaiian sea salt, resting on swiss gratin potatoes  
with a roast tomato salad, lemon beurre blanc and hint of demi glacé  
\$180 per person*

**Sangria Toast**

*Free range chicken breast braised in rioja, citrus and pineapple  
finished with a touch of glace and served over brightened saffron rice  
\$180 per person*

**"Love me Tender"**

*Dry aged angus filet mignon, grilled medium atop garlic & butter  
whipped potatoes with roasted asparagus, baby carrots, crispy onions,  
black pepper glace and truffle herb butter  
\$190 per person*

**'Match made in Heaven' Filet & Shrimp**

*Portofino style, tender steak with roasted sweet peppers & onions along side  
Garlic macerated shrimp with parmesan  
polenta blocks and buttered broccolini  
\$ 205 per person*

**'Romantic Down Under' New Zealand Lamb**

*Juniper scented lamb chops, roasted and served in  
carmelized onion soft polenta  
with micro zucchini & squash and a sun dried cherry sauce  
\$ 210 per person*

**Duet' Filet & Sea Bass**

*Best of both worlds, grilled filet mignon paired with tender seared sea bass,  
with compliments of carrot & potato puree,  
roasted asparagus and a pinot noir glacé  
\$220 per person*





***"Sweet Sensations"***

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

***An Elegant Wedding Cake Created Especial for your Special Day.***

**Aphrodisiac Trio**

*chocolate smothered strawberry  
lemon mascarpone 'crunch' with caramel center  
chocolatey, chocolate marquis*

*Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas  
All charges are subject to 21% service charge and 9.0% sales tax.*





**The Trump International Beach Resort  
Wedding Package**

*Five Hours of Unlimited Cocktail Service  
Featuring the following beverages*

**Premium Bar**

*Ketel One, Bombay, Bacardi, Crown Royal,  
Jose Cuervo, Jim Beam  
and Johnnie Walker Black*

*The Premium package includes Red & White 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**

*Grey Goose, Bacardi 8, BombaySapphire,  
Makers Mark,  
Jose Cuervo 1800 Tequilla, JohnnieWalker  
Gold and Glenlivet*

**Captain's Enhance Wine Selections**  
*Please refer to our Specially Selected Wine List  
Created Exclusively from Boutique Vineyards*

*For every 100 guests, one complimentary bartender  
Each additional bartender at \$100.00 each*





### *Added Elegance*

#### **Trump Viennese Table"**

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

#### **The Fondue**

*White and Dark Chocolate with Vanilla Pound Cake  
Skewers of Pineapple, Strawberries, Cantaloupe and Honeydew  
Chef's selection of biscotti's, macaroons and butter cookies  
\$15.00 per guest*

#### **After-Dinner Cordials**

*Bailey's, Grand Marnier, Remy VS, Hennessy VS, White and Dark Sambvca  
\$10.00 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  
\$1000.00 on Lower Pool Deck Lawn or Ballroom  
\$1.500.00 on Beach*

*Discounted Valet Parking Rate  
\$10.00 per car*





### **"Honeymoon Brunch**

**Minimum of Fifty Guests**

**A \$7.00 per person surcharge will be added  
for buffet under Twenty-Five Guests**

*Freshly Squeezed Orange and Grapefruit Juice, Apple  
Cranberry and Tomato Juice  
Assortment of Homemade Breakfast Bakeries and Pastries  
Sweet Butter and Fruit Preserves  
Assortment of Freshly Baked Bagels to include:  
Poppy Seed, Cinnamon Raisin and Plain  
with herb, fruit and plain cream cheese  
Fresh Sliced Fruit with Berries*

#### **Omelet Station and Eggs to order**

*Our Chef will prepare "The Ultimate Omelet" to order  
with your choice of the following:*

*Feta, Cheddar and Swiss Cheeses, Bacon, Ham,  
Sausage, Mushrooms, Spanish Onions  
Green Onions, Bell Peppers, Spinach, Tomato,  
Jalapenos and Smoked Salmon*

*Fluffy Scrambled Eggs  
Apple Smoked Bacon and Griddled Sausage  
Griddled Breakfast Potatoes with Onions, Peppers and Herbs*

#### **Norwegian Smoked Salmon**

*Complimented with Capers, Bermuda Onions, Heirloom Tomatoes,  
Boursin Cream Cheese and Bagels*

#### **"Sweet Tooth"**

*Our Pastry Chef's Selection of Miniature Pastries, Petite Fors and  
Champagne Flute Fruit Trifles*

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**At \$45.00 per person**

*Omelet Chef Required at \$85.00 Each for Every Twenty-Five Guests*

*A 21% Taxable service charge and 9% sales tax  
will be applied to all food and beverage*

*Omelet Chef Charge 100.00 Each  
(1 per Forty Persons for 2 hours)  
Chefs will be prorated after 2 hours*



**FREQUENTLY ASKED QUESTIONS**  
**FOR HOSTING YOUR WEDDING**

**Q. WHAT IS NEEDED TO SECURE MY DATE  
AND RESERVE MY SPACE?**

- A.** *A non-refundable deposit in the amount of \$2,500.00 as well as the signed contract agreement secures your date and space.  
Once this is received and posted, an account is setup.*

**Q. HOW MUCH IS VALET PARKING?**

- A.** *A special discounted valet parking rate of \$10.00 per vehicle is offered.  
You can either pay this charge for your guests,  
or your guests will be given this rate to pay individually.  
This rate is subject to change.*

**Q. WHAT ARE THE MINIMUM AND MAXIMUM NUMBER  
OF GUESTS THAT CAN BE ACCOMMODATED AT  
The Trump International Beach Resort Miami?**

- A.** *20 Guests and 270 Guests – minimum of 100 required for Saturday weddings  
in either Ballroom. Trump International Beach Resort,  
please contact the Christian Sarquis the Catering Manager at (305)692-5756.*

**Q. DOES THE HOTEL PROVIDE A  
MICROPHONE FOR MY OFFICIANT?**

- A.** *No. It can be setup through the hotel audio visual company*

**Q. DOES THE HOTEL PROVIDE A CHUPPAH  
FOR JEWISH CEREMONIES?**

- A.** *No - This is be provided by your decorator/florist.*

**Q. DOES THE HOTEL PROVIDE CHALLAH BREAD  
AND KOSHER WINE FOR CEREMONIES?**

- A.** *Yes. The Hotel will provide challah bread and a glass  
of kosher wine for your ceremony on a complimentary basis.*

**Q. WHAT BRAND OF LIQUORS IS PROVIDED AT THE BAR?**

- A.** *Please find the list of current liquor in our bar menu*

**Q. ARE MARTINIS INCLUDED IN THE PREMIUM BAR?**

- A.** *Basic gin or vodka martinis are included in the bar only.*

**Q. WILL THERE BE A BAR IN THE BALLROOM?**

- A.** *Yes. For events under 100 guests, the Hote  
will provide a single bar set up. For groups over 100 guests,  
the Hotel will provide a double bar set up.*

**Q. WHAT IS THE CHARGE IF I WANT TO  
HAVE AN ADDITIONAL BARTENDER?**

- A.** *Each additional bartender is \$100.00  
for 5 hours and \$25.00 for every hour afterwards.*

**Q. CAN I HAVE MY WEDDING RECEPTION POOLSIDE?**

**A.** Yes, There is a labor fee of \$700.00 for private receptions poolside.  
Poolside functions must begin after 8:00pm, in summer  
and 6:00pm in winter and please note that  
the city of Sunny Isles has an 11pm noise ordinance.

**Q. HOW EARLY CAN I HAVE MY VENDORS COME  
TO DECORATE AND SET UP FOR MY RECEPTION?**

**A.** Typically two (2) hours prior to the start of your event.  
One week prior to your event, please provide a contact list of vendors  
to your Catering Manager who will arrange load in  
and set up times directly with your vendors.

**Q. WHAT IS THE SIZE OF THE DANCE FLOOR?**

**A.** The Normal size is 24' x24'. Smaller Dance floors  
are available- Larger floor may be setup based upon available space.

**Q. DO I HAVE A CHOICE OF LINENS?**

**A.** The Trump International Beach Resort Miami provides  
the selection of standard linens and napkins for your event.  
Other linens selections are available would be provided  
by your florist or specialty linen company.

**Q. WHAT ARE THE SIZES OF THE TABLES?**

**A.** 60"- Round Tables, seating for 8-10 guests.  
72"- Round Tables, seating for 10-12 guests  
72" x 60" Rectangular Tables, Seating 8-10 guest

**Q. CAN I USE MY OWN VENDORS**

**(ie. Florist, Entertainment, Photographer)?**

**A.** We are happy to provide you with a Preferred List  
of Vendors who are familiar with events and standards  
at The Trump International Beach Resort Miami

**Q. CAN WE CHOOSE TWO ENTRÉE SELECTIONS?**

**A.** Yes. For a sit down dinner, you may give your guests a choice of 2 entrées.  
You will need to have your guests pre-select and supply  
the Hotel with the count 5 days prior to the dinner,  
as well as place cards indicating the entrée selection for each guest

**Q. DO YOU HAVE A KOSHER KITCHEN?**

**A.** No. The Trump International Beach Resort Miami does not  
have a kosher kitchen but we can use our second kitchen for Glatt Kosher events.

**Q. WHAT IS YOUR HOUSE CHAMPAGNE  
USED FOR THE CHAMPAGNE TOAST?**

**A.** The house champagne is currently Chandon Brut.

**Q. CAN I EXTEND MY OPEN BAR?**

**A.** Yes, you have the option of extending your open bar at  
the rate of \$8.00 per guest per additional hour  
based on the guaranteed number attending.

**Q. IS THERE A CAKE CUTTING FEE?**

**A. NO.**

**Q. CAN I TASTE THE FOOD**

**A. Yes. For all confirmed events, over 75 guests.**