



TRUMP WEDDING PACKAGE



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”

Hot and Cold Hors d' Oeuvres White Glove Butler Passed

Please select six pieces per person of the following

Cold “Teasers”

Basque mangchego wih 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 crabcrab 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”

Please select one of the following

“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 & chive cream 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 raddish Strings, furikake spice blend, our Japanese 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

Proscuitto & 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 “Lemon Fish”

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 caramelized onion soft polenta With micro zucchini & squash and a sun dried cherry sauce
\$ 210 per person

‘Duet’ Filet & “Lemon Fish”

Best of both worlds, grilled filet mignon paired with tender seared “Lemon Fish”, 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
Chocolaty, chocolate marquis

Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Teas

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

PREMIUM BAR

Five Hours of Unlimited Cocktail Service

Featuring the following beverages:

Ketel One Vodka
Cuervo Gold Tequila
Tanqueray Gin
Bulleit Bourbon
Cruzan Rum
Johnnie Walker Black Scotch
Seagrams VO

The Premium package includes Red & White Wines, Imported and Domestic Beer, non alcoholic beer, assorted soft drinks and mineral water.

Complimentary Champagne Toast

For every 100 guests, one complimentary bartender

Additional bartenders \$100.00 per bartender

Additional Hour of Open Bar @ \$8.00 per person

UPGRADE TO A DELUXE BAR

\$10.00 per Guest

Featuring the following additional beverages:

Absolut Flavored Vodkas
Jack Daniels Bourbon
Crown Royal Whiskey
Bombay Gin
Don Julio Tequila
10 Cane Rum
Glenlivet Scotch

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 each

ADDED ELEGANCE

Trump "Viennese Table"

Our Pastry Chef will create a beautiful array of Miniature Pastries, Petite Foes, 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, macarons and butter cookies
\$15.00 per guest

After-Dinner Cordials

Bailey's, Grand Marnier, Remy VS, Hennessy VS, White and Dark Sambuca
\$10.00 per guest

Table Linen Upgrade Package

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

*On Site Ceremony, Cocktail; Reception, and Dinner Reception Setup Fee \$1000.00
on Lower Pool Deck Lawn or Ballroom \$1.500.00 on Beach*

*Valet Parking Rate
\$12.00 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

Omelet Chef Charge 100.00 Each (1 per Forty Persons for 2 hours)

Chefs will be prorated after 2 hours

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 Foes and Champagne Flute
Fruit Trifles

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

At \$45.00 per person

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

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 \$5,000.00 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. Valet parking rate of \$12.00 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 the Ballroom. Please contact the Catering Department at (305) 692-5646.

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 Hotel 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 8:00 PM in summer and 6:00 PM in winter and please note that the city of Sunny Isles Beach has an 11:00 PM 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 for 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.