

# Wedding Packages



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**KIMPTON**<sup>®</sup> hotels & restaurants

Above prices are subject to 16.15% service gratuity and 6.85% administrative fee and applicable taxes

## *Wedding Ceremony Package*

*Oasis Lagoon  
Garden Setting Overlooking  
the Lagoon Pool*

*White Padded Garden Chairs*

*Sound System  
(2)Speakers & Microphone*

*Unity Candle Table*

*Gift Table*

*Weather Back-Up Space*

*\$2,000++*



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*To Complete your wedding reception, each of our packages include the following:*



*Wedding Night Romance Package*

- \*Overnight accommodations in a Lagoon Guestroom*
- \*Chilled Champagne & Chocolate Dipped Strawberries*
- \*Romantic Breakfast for two in the morning*

*Customized Tiered Wedding Cake*

*Special Rate for Overnight Guests*

*Complimentary Valet Parking*

*Complimentary Champagne Toast*

## Butler Passed Hors D' Oeuvres

Your Choice of (4) @ \$20.00 per person

Your Choice of (2) @ \$13.00 per person

### Hot

Maryland Style Crab Cake with Spicy Remoulade Sauce  
Wild Mushroom Chive Baklava  
Southwest Chicken Spring Roll with Honey Chili Sauce  
Antipasto Spring Roll with Basil Pesto  
Thai Chicken Satay with Spicy Peanut Sauce  
Coconut Crusted Shrimp with Soy Honey Chili Sauce\*  
Beef Satay with Teriyaki Sauce\*  
Curried Lamb Lollipop  
Mini Beef Wellington with Bearnaise Sauce\*  
Pancetta Wrapped Scallops\*

### Cold

Smoked Chicken on Chipotle Mesa Cake with Tomatillo  
Shrimp Ceviche in a Cucumber Cup\*  
Cherry Tomato Bruschetta on a Crostini with Boursin Cheese  
Chipotle Plum Duck on Blue Corn Bread  
Mini Antipasto  
Beef Tenderloin on Shortbread with Red Onion Cheese\*  
Desert Blossom Spring Roll Wrapped in Rice Paper  
Squash Napoleon with Herb Cheese on Red Pepper Polenta  
Smoked Salmon with Cream Cheese on Whole Grain Toast\*  
California Roll with Soy Sauce



Please advise your planner of any food allergies prior to ordering

\*Items that are served cooked to order, under cooked or raw

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# Buffet Package

(minimum 30 guests)

## Reception

Imported and Domestic Cheese Montage Garnished with Seasonal Fruits  
Served with Lavosh and Sliced French Bread

## Salad

(Select 2)

**Classic Caesar Salad** with Herb Croutons

**Arugula Salad** with Candied Walnuts, Pears, Maytag Blue Cheese and White Wine Balsamic Vinaigrette

**Buffalo Mozzarella and Beefsteak Tomatoes** with Extra Virgin Olive Oil

**Arizona Green Salad** with Candied Pecans, Tomatoes, Roasted Peppers, Jicama, Goat Cheese and Prickly Pear Vinaigrette

## Entrées

(Select 3)

Stuffed Chicken with Boursin Cheese, Spinach and Sundried Tomato Vodka Cream Sauce

Marinated Grilled Chicken Breast with Lemon Thyme Au Jus

New York Strip with Rosemary Au Jus and Creamy Horseradish\*

Herb Grilled Salmon with Cherry Tomato Vinaigrette\*

Tenderloin of Beef with Roasted Shallot Demi\*

Penne Pasta with Marinara Sauce

Tortellini with Alfredo Sauce

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Includes Freshly Baked Rolls with Sweet Butter

## Starch

(Choice of 1)

Dauphinoise Potatoes

Roasted Yukon Gold Potatoes

Garlic Mashed Potatoes

Rice Pilaf

## Vegetable

(Choice of 1)

Baby Carrots

Asparagus

Seasonal Vegetables

Customized Wedding Cake

\*\*Carved by a Uniformed Chef

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$86.00++ per person

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## Reception Stations

(Based on 60 minutes of service)  
(minimum of 30 people)

### Martini Mashed Potato Bar

Yukon Gold Garlic Mashed Potatoes  
Served with  
Pan Gravy, Cheddar Cheese, Chives, Sour  
Cream, Butter, Smoked Bacon and Blue  
Cheese

**\$18.00 per person**

### Spice Crusted Beef Tenderloin\*

With Roasted Shallot Demi Glace, Béarnaise  
Sauce and Horseradish  
Served with Silver Dollar Rolls  
(Uniformed Chef Optional)

**\$20 per person**

### Seafood Station\*

Chilled Shrimp Cocktail, Oysters, and Crab Claws  
Spicy Tomato Salsa and Mango Salsa

**\$25 per person**

### Salad Station

**Classic Caesar Salad:** Garlic Croutons, Parmesan  
Cheese and Julienne Roasted Red Peppers

**House Green Salad:** Mixed Greens, Tomatoes,  
Carrots, Shaved Red Onions, Cucumbers and  
Radishes with Dijon Vinaigrette

**Pear Salad:** Baby Spinach, Candied Walnuts, Maytag  
Blue Cheese with White Wine Balsamic Vinaigrette

**\$18 per person**



Uniformed Chef fee \$125

### Sushi Station\*

Assorted Sushi Rolls  
Served with Pickled Ginger, Wasabi  
and Soy Sauce  
(Uniformed Chef Optional)

**\$20 per person**

### Caribbean Station

Jamaican Jerk Chicken  
Honey Chili Shrimp  
Island Style Rice  
Roasted Island Vegetables

**\$25 per person**

### Pasta Station

**Cheese Tortellini** with Chicken and Garlic  
Cream Sauce

**Penne Pasta** with Marinara Sauce  
Served with Parmesan Cheese and Garlic  
Bread

(Uniformed Chef Optional)

**\$18 per person**

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## Plated Packages

### Reception

Imported and Domestic Cheese Montage Garnished with Seasonal Fruits  
Served with Lavosh and Sliced French Bread

### First Course

(Choose One)

- Arizona Green Salad** with Candied Pecans, Cherry Tomatoes, Roasted Peppers, Jicama, Goat Cheese and Prickly Pear Vinaigrette
- Buffalo Mozzarella and Heirloom Tomatoes** with Extra Virgin Olive Oil and Balsamic Vinaigrette
- Pear Salad** with Arugula, Candied Walnuts, Maytag Blue Cheese and White Wine Balsamic
- Roasted Beet Salad** with Spring Mix, Crispy Pancetta, Goat Cheese and Sundried Tomato Vinaigrette
- Baby Spinach Salad** with Candied Walnuts, Boursin Cheese, Shaved Red Onions, Strawberries and Honey Champagne Vinaigrette

### Entrees

(Choose One)

#### Vegetable and Wild Mushroom Strudel

Wrapped in Puff Pastry on Vegetables  
Served with Tomato Garlic Coulis

**\$66 per person**

#### Beef Tenderloin\*

With Roasted Port Wine Demi Glace

**\$76 per person**

#### Shrimp & Filet \*

Marinated Shrimp with Lemon Garlic Cream Sauce  
Filet of beef with Port Wine Demi Glace

**\$86 per person**

#### Stuffed Breast of Chicken

With Spinach, Boursin Cheese and Sun-dried  
Tomato Vodka Cream

**\$69 per person**

#### Seasonal White Fish\*

With Fennel Leek Stew

**\$72 per person**

#### Chicken Breast & Filet\*

Stuffed Chicken Breast with Roasted Pepper Coulis  
Filet of Beef with Wild Mushroom Leek Fricassee

**\$86 per person**

### Accompaniments

(Choose One)

Ribbon Gold Yukon Potatoes

Truffle Oil Mashed Potatoes

Fried Risotto Cake

Garlic Mashed Potatoes

Dauphinoise Potatoes

Rice Pilaf

(Choose One)

Julienne Vegetables

Leek Wrapped Baby Carrots

Asparagus Bundle

#### Salmon & Filet\*

Salmon with Cherry Tomato Vinaigrette  
Filet of beef with Compound Garlic Butter

**\$86 per person**

Freshly Baked Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

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## Reception Enhancements

**Colorful Display of Grilled Marinated Vegetables** with Basil Pesto  
**\$12 per person**

**Antipasto** of Imported Fontina and Provolone, Genoa Salami, Pepperoni, Marinated Vegetables, Greek Olives and Pepperoncini served with Italian Bread

**\$20 per person**

**Tropical Fresh Fruit and Berry Display** with Honey Yogurt Dipping Sauce  
**\$6.00 per person**



### **Intermezzo**

Raspberry, Mango or Lemon Sorbet

**\$3 per person**

**Gourmet Coffee Service** with Rock Candy Swizzle Sticks, Hazelnut Whipped Cream, Chocolate Shavings, Lemon Twists and Specialty Hot Teas  
**\$6.00 per person**

### **Viennese Dessert Table**

Assorted French Mini Pastries and Tortes, White & Dark Chocolate Dipped Strawberries

**\$12 per person**

**Wedding White & Dark Chocolate Dipped Strawberries**  
**\$9 per person (2 per person)**

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## Late Night Menu

(Based on 30 minutes of Service)

### Sliders and Fries\*

Ground Sirloin Slider on a Sea Salt  
Thyme Bun  
Cheddar Cheese and Caramelized Onions

**\$20 per person**



### Street Tacos\*

Chicken, Beef Carnitas  
Pico de Gallo, Salsa, Guacamole,  
Sour Cream and Lettuce

**\$15 per person**

### South of the Border

Tri Color Chips  
Salsa and Guacamole  
Chili Con Queso  
Churros

**\$15 per person**

### Pretzels with Mustard and Cheese

Soft Pretzels, Spicy Mustard and Hot  
Cheese Sauce

**\$8 per person**

### Wings

With Blue Cheese, Ranch,  
Celery and Carrots

**\$8 per person**

### A la Carte

|                     |     |
|---------------------|-----|
| Hot Dogs            | \$5 |
| Quesadillas         | \$4 |
| BBQ Pork Sandwiches | \$5 |
| Pizza               | \$4 |
| Grilled Cheese      | \$4 |

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## Build Your Own Breakfast Buffet

Breakfast Buffet requires a minimum of (30) guests

Buffet Service is available for (90) minutes

Freshly Squeezed Orange Juice, Apple Juice and Grapefruit Juice  
Assorted Dry Cereals with Whole, 2%, Skim and Soy Milk  
European Danish, Flaky Croissants and Assorted Muffins  
Served with Butter and Fruit Preserves  
Seasonal Sliced Fruit Tray  
Breakfast Potatoes

Smoked Bacon and Sausage

Choose (2) Breakfast Enhancements:

Fluffy Scrambled Eggs and Chives\*

Eggs Benedict\*

Southwestern Breakfast Burritos\*

Egg, Ham and Cheese filled Croissants\*

Quiche\*

Cinnamon French Toast with Maple Syrup

Gourmet Buttermilk Pancakes with Maple Syrup

**\$38 per person**



### Omelet Station\*

Ham, Bacon, Mushrooms, Asparagus,  
Peppers, Spinach, Onions, Tomatoes and Cheese  
(Uniformed Chef fee \$125.00)

**\$13 per person**

### Bloody Mary Bar

Smirnoff Vodka, Tomato Juice, Worcestershire  
Sauce, Tabasco Sauce, Horseradish, Celery Sticks,  
Olives, Celery Salt and Black Pepper

**\$15 per person**

(Includes Bartender Fee)

(Minimum 15 people)

### Mimosa Bar

Champagne, Orange Juice, Cranberry Juice,  
Strawberries, Cherries and Raspberries

**\$15 per person**

(Includes Bartender Fee)

(Minimum 15 people)

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## Bar Packages

### Hourly Cocktail Packages

Cocktail Packages are priced per person, per hour, for unlimited consumption. Including Domestic and Imported Beer, House Wine, Soft Drinks and Bottled Water

|          | Beer and Wine | Call Brands | Premium Brands | Luxury Brands |
|----------|---------------|-------------|----------------|---------------|
| One Hour | \$14.00       | \$19.00     | \$21.00        | \$25.00       |

Each additional Hour \$8.00 per person

### Bar Service on Consumption

|                       | Host Price           | Cash Price |
|-----------------------|----------------------|------------|
| Call Brands           | \$7.00++             | \$7.75     |
| Premium Brands        | \$8.00++             | \$8.75     |
| Luxury Brands         | \$9.00++             | \$10.00    |
| Cordials              | \$9.00++             | \$9.75     |
| House Wine            | \$7.00++             | \$7.75     |
| Premium Wine          | \$8.00++             | \$8.75     |
| Domestic Beer         | \$5.25++             | \$5.75     |
| Micro & Imported Beer | \$5.75++             | \$6.00     |
| Soft Drinks           | \$4.00++             | \$4.50     |
| Bottled Water         | \$4.25++             | \$5.00     |
| Fruit Punch           | \$45.00++ per gallon |            |
| Champagne Punch       | \$75.00++ per gallon |            |
| Margarita Punch       | \$90.00++ per gallon |            |

| <u>Call Brands</u> | <u>Premium Brands</u> | <u>Luxury Brands</u>    | <u>Cordials</u>      |
|--------------------|-----------------------|-------------------------|----------------------|
| Smirnoff Vodka     | Finlandia             | <b>Vodka Choice of:</b> | Bailey's Irish Cream |
| Pinnacle           | Tanqueray             | Grey Goose              | Amaretto Di Saronno  |
| Sauza Gold         | Sauza Hornitos        | Snow Queen              | Grand Marnier        |
| Jim Beam Whiskey   | Jack Daniels          | Jaguar                  | Kahlua               |
| Canadian Club      | Crown Royal           | Ketel One               | Miller Lite          |
| Dewars             | JW Red                | <b>Gin Choice of:</b>   | O' Doul's N.A.       |
| Goslings           | Captain Morgans       | Bombay Sapphire         | Imported Beer        |
| Rum                | Bacardi Superior      | Hendricks               | Heineken             |
| Christian Brothers | Courvoisiers Vs       |                         | Corona               |
|                    |                       |                         | Four Peaks           |
|                    |                       |                         | Buckler N.A.         |

Bar service is performed by uniformed bartenders and staff. Cocktail servers are available for \$25.00 per hour per server. A \$120.00 bartender fee will apply if bar sales do not exceed \$400.00 per bar, per three hour time period. Cash Bar Prices applicable sales tax.

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## Special Event Catering Information

### Requests for Multiple Entrées

It is possible for you to provide your guests with a choice of entrée in advance

The following stipulations apply:

- ~Multiple Entrees are limited to a choice of (2) published entrees
- The Hotel will provide vegetarian entrees appropriate to the menu
- ~Guarantee of attendance with the breakdown for each entrée, is required (5) business days prior to the event
- ~If there is a deviation on the day of the event from the guarantee, the additional entrees provided will be added to the final charges
- ~A form of entrée identification is required at the guest table, i.e. marked place cards, colored ticket or colored name tag

### Food & Beverage Guarantee

A final confirmation “guarantee” of your anticipated number of guests is required by 11:00AM, (5) business days prior to your banquet function.

Once

confirmed, this guarantee may not be reduced. The hotel will make an allowance to provide seating for up to five percent (5%) above the final guarantee.

### Rehearsals

Rehearsal times may be scheduled for a (1) hour duration

Rehearsal times may be booked (30) days prior to your event

Location and times are subject to space and availability

### Inclusives

Inclusive in your catering package per person charge is catered food as decided upon between you and your catering manager, iced tea, coffee and water, all required FireSky banquet tables, banquet chairs, flatware, glassware and china, white and black linens, small glass votive candle holders and votive candles

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## Special Event Catering Information

### Guest Room Accommodations

#### Sleeping Rooms

Guest room arrangements may be made through your Catering Sales Manager  
Check-in is 4:00PM

#### Bridal Room

A complimentary Deluxe Courtyard Room is included the night of your reception

#### Amenities/Welcome Gift Bags

A \$3 fee will apply for your gift bags that are delivered to guestrooms

### Event and Labor Fees

#### Staging

Available in 4' X 8' increments (some bands require risers per their contract)  
Additional charges may be incurred for bands' power requirements

#### Dance Floor

Up to 24' X 24'

### Vendor Policy

FireSky is not responsible for any items brought on property by an outside vendor. Please be aware of the following requirements:

All deliveries must be made through our loading docks

Delivery and pick-up times must be approved through your Catering Manager

**FireSky is not responsible for setting up, breaking down or moving items from outside vendors**

### Catering Food and Beverage Minimums

Special food and beverage minimums apply to all events

Cost may vary based on the menu selection, assigned function space and season

Prices are exclusive of 23% service charge and 8.95% sales tax

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