



Jungle Island Wedding Packages


Forever Starts Here

We are pleased to present this Special Wedding Package to assist you in creating your dream wedding at Jungle Island.

Nestled on Watson Island, a prime location between Downtown Miami and South Beach, Jungle Island features our Flamingo Lake Terrace, Lover's Perch Waterfalls and Sabal Palm Plaza, and ranks as one of South Florida's leading locations for special events.

Jungle Island also hosts the newly renovated Treetop Ballroom, a full-service event facility that provides an elegant and exotic location for weddings with an unmatched view overlooking the Downtown Miami skyline and the Port of Miami.

This package is available for our social media followers on Facebook, Twitter and Instagram. All bookings must be made by or before June 30, 2017. This package is available for open wedding dates booked until March 31, 2018.





The Calla Lily



Four Hours of Name Brand Open Bar

Selections Include:

Dewar's White Label Scotch, Canadian Club Whisky, Jim Beam Bourbon, Smirnoff Vodka, Beefeater Gin, Bacardi Silver & Parrot Bay Rums, Jose Cuervo Tequila, Domestic and Imported Beers, House Red and White Wines, Assorted Sodas and Juices

Cocktail Reception

Butler Passed Silver Selection Hors d'oeuvres:

Select Six Pieces:

Cuban Style Ham Croquettes

Smoked Gouda Bites

Homemade Tomato-Basil Bruschetta on a Toasted Crostini

Assorted Dim Sum with Ginger Soy Sauce

Fried Panko Shrimp with Apricot Horseradish Sauce

Vegetarian Spring Rolls with Plum Sauce

Creamy Tomato Soup with Grilled Cheese Triangles

Bloody Mary Shooters with Celery Garnish

Mini Ceviche Shooters

Florida Conch Fritters with Key Lime Horseradish Sauce

Chorizo in Puff Pastry with Creole Mustard

Franks in Puff Pastry with Yellow Mustard

Old Fashioned Potato Pancakes with Apple Sauce and Sour Cream

Assorted Miniature Quiches

Flaky Spanakopita

Sweet Fries Dusted with Cinnamon Sugar and Candy Apple Dipping Sauce

Seated Dinner

**A Three (3) Course Dinner Prepared By Our Executive Chef
To Include a Salad, Main Entrée, and Dessert Course**

Artisan Bread Baskets filled with Assorted Rolls, Grissini, Flat Breads, and Creamy Butter

Celebratory Champagne Toast



The Calla Lily



Salad Course

Select One:

Classic Caesar Salad

Crisp Romaine with Herb Toasted Croutons and Shaved Parmesan Cheese
Tossed in a Traditional Dressing and Accentuated with Fresh Cracked Black Pepper

Wild Baby Greens in a Cucumber Ribbon Salad

Local Farmed Greens with Fresh Seasonal Berries, Mandarin Oranges and Candied Walnuts
Drizzled with a French Raspberry Dressing

Hearty Arcadia Mixed Greens Salad

Topped with Grape Tomatoes, Cucumbers and Carrot Curls
Drizzled with a Balsamic Vinaigrette

Entrée Selections

Select One:

Herb Grilled Chicken Breast

Marinated Boneless Breast and Fine Herb Chicken Demi

Bourbon Pecan Chicken

Seared Boneless Breast, Deglazed with Kentucky Bourbon and Garnished with Toasted Pecans

Lemon Chicken Francaise

Boneless Breast Dipped in a Parsley Egg Mixture and Sautéed, Served with a Tangy Butter Sauce

Honey Balsamic Glazed Roasted Chicken

A Roasted Frenched Breast, Glazed with Local Honey and White Balsamic Sauce

Asian Ginger Chicken & Wok Fried Shiitake Mushrooms

Grilled French Breast of Chicken with Fresh Ginger and Chilis, Served with Brown Vinegar Sauce

Chicken Avellino & Chardonnay Cream Reduction

Seared French Breast Paired with an Artichoke-Mushroom-Caper-Sundried Tomato-Basil Relish

Grilled Line Caught Salmon Fillet

Fresh Cut Local Catch, Marinated and Grilled, Finished with a Caramelized Shallot and Maple Glaze



The Calla Lily



Side Selections

Select Two:

Julienne Farm Fresh Vegetables
Chef's Cut Farm Fresh Vegetables
Broccoli with Organic Baby Carrots
Caramelized Shallot Smashed Potato
Roasted Red Bliss Potato
Island Rice Pilaf

\$95.75 per Guest

Upgraded Entrée Selections

Additional \$5 per Guest

Blackened Mahi Mahi

Lightly Cajun Seasoned and Charred Mahi Fillet, Topped with a Tropical Fruit Salsa

Stuffed Bone-in Pork Chop

Stuffed with Cornbread-Dried Cherries-Fresh Herbs and Complimented with a Peach Pork Demi

Coconut Rum Braised Short Rib

Slow Cooked at a Low Temp to Ensure Tenderness, Finished with a Rich Coconut Rum Reduction

Peppercorn Crusted New York Strip

Grilled Fresh Cut Striploin, Deglazed with Brandy and Finished with a Brown Sauce

Upgraded Entrée Selections

Additional \$10 per Guest

Herb Rubbed Filet Mignon with Caramelized Rosemary Shallots

Grilled Fresh Cut 8oz Filet, Cooked Medium and Served with Cognac Demi-Glace

Dessert Course

A Custom Designed Butter Cream Wedding Cake
From Cake Designs by Edda or Ana Paz

Freshly Brewed Regular and Decaffeinated Coffees and Teas



The Calla Lily



Complimentary Wedding Enhancements

Please Select One of the Following Special Enhancements
Offered to our Social Media Followers on Facebook, Twitter and Instagram

Ice Cream, You Scream!

An Extravagant Sundae Topped with Hot Fudge, Butterscotch,
Marshmallows, M&M's, Rainbow Sprinkles, Cherries & Whipped Cream
Served in a Super-Size Martini Glass with Party Sparklers
(One per Table)

Select Three Flavors:

Vanilla Orchid, Wild Strawberry, Double Rich Chocolate, Chocolate Peanut Butter Swirl,
Buttery Pecan, Cinnamon Apple Strudel, Yeah It's My Birthday Cake!, Cookies & Cream,
Banging Blueberry Cheesecake, Tropical Banana, Coconut Cream Pie, Chocolate Raspberry Truffle,
Salty Caramel, Ripe Mango, Kalua Almond Fudge, Sweet Guava, Florida Orange & Pineapple, Malta, Mamey

Late Night Munchies

A Selection of Your Favorite Late Night Snacks
To be Butler Passed on the Dance Floor

Select Four Items:

Mini Cheeseburger Sliders
Mini Chicken Parmesan Sliders
Crispy Shoestring Fries with Ketchup
Fried Mac-n-Cheese Bites
Creamy Tomato Soup with Grilled Cheese Triangle
Mini Assorted Pizzas
Mini Soft Tacos with Chicken and Salsa Fresca

Signature Drink

A Customized Drink by the Bride and Groom
To be Butler Passed During the Cocktail Hour
Created to Display Your Unique Personalities, with Assistance by your Catering Manager

Sweet Temptations

A Sweet Display of our Executive Chef's Handmade Assorted Dessert Shooters
Accompanied with an Irish Coffee Station to Include:
Seattle's Best Freshly Brewed Coffee
Kahlua Cream
Bailey's Irish Cream
Jameson Whiskey
Sugar Rimmed Coffee Glasses
Fresh Whipped Cream



Additional Information

Limited Time Price Offered Only to New Weddings Booked by or before March 31, 2018

Onsite Ceremony

Choice of Private Tropical Location:
Sabal Palm Plaza, Flamingo Lake Terrace, Lover's Perch Waterfalls,
Treetop Ballroom or Royal Palm Verandah

Special Discounted Ceremony Rates:

\$450 for Under 200 Guests / \$700 for Over 200 Guests
Imperial Ballroom Chairs Provided

Special Meals

Special Meals for Vegetarians, Gluten Free, Kosher, Nut Allergies, and Other Dietary Restrictions
Available Upon Request

Parking

Special Discounted Rate of \$8.00 per Vehicle for Guest Pay Own or Hosted Parking
(Standard Rate is \$10.00 per Vehicle)

Décor Package

To Include: Floor Length and Overlay Linens in White, Ivory or Black with Coordinating Napkin
Choice of Chiavari Chair with Satin Cushion or Chair Cover with Color Sash
Banquet Rounds, Cocktail Tables, Display Tables and Sweetheart Table
Dance Floor Set-up
Prestige Glassware and China

Menu Pricing Includes 5% Municipal Fee

All catered events are subject to a 23% Management Charge. 10% of this Management Charge is distributed to the employees who perform services in connection with the catered event. The remaining 13% of this Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.