



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 Hot and Cold Silver Selection Hors D' Oeuvres

6 Silver Selections Passed During The Cocktail Hour

Conch Fritters, Key Lime Mustard Sauce

Chicken Sate, Sweet Thai Chili Sauce

Beef Empanadas

Assorted Dim Sum, Ginger-Soy Sauce

Mango Curry Chicken Salad in Filo Cup

Baby Tomato, Black Olive, Bococcini & Basil Skewer

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

Salad Course

Select One

Classic Caesar Salad

With Herb Toasted Croutons, Grated Parmesan Cheese

Wild Mixed Greens with Gorgonzola

Mandarin Segments, Candied Walnuts, and Sesame Ginger Dressing

Wild Mixed Green

Tomatoes, Cucumber Slices, Citrus Vinaigrette

Capresa Salad *(add \$1.00)*

Buffalo Mozzarella, Heirloom Tomatoes, and Balsamic Vinaigrette Dressing

All Food and Beverage Prices subject to 25% Management Charge and All Applicable Taxes

All Prices are subject to change without notice prior to Contract.

1111 Parrot Jungle Trail, Miami, FL 33132

www.treetopballroom.com



Entrée Selections

Chicken Avellino, Mushrooms, Artichoke Hearts, Sundried Tomatoes, Basil & Caper Garnish
Grilled Breast of Chicken with Wok-Fried Shitake Mushrooms & Brown Vinegar
Herb Grilled Breast of Chicken with a Napa Onion-mustard Sauce
Herb Crusted Chicken Breast with Creamed Mushroom Sauce
Basil Crusted & Seared Florida Snapper White Wine Chardonnay Sauce
Grilled Salmon Fillet with a Lemon Artichoke Pesto
Mahi-Mahi with a Mango Papaya Salsa

\$104 Friday & Sunday
\$117 Saturday

Filet Mignon with Cognac Demi-glaze
Filet Mignon with Caramelized Rosemary Shallots

\$129 Friday & Sunday
\$142 Saturday

Table Side Guest Order: Filet, Chicken or Fish

\$157 Friday & Sunday
\$172 Saturday

Duets

Chicken and Grilled Atlantic Salmon

\$110 Friday & Sunday
\$123 Saturday

Filet Mignon with Snapper (or) Chicken

\$123 Friday & Sunday
\$135 Saturday

Filet Mignon (6oz) with Two Jumbo Shrimp

\$134 Friday & Sunday
\$148 Saturday

Side Selections

Select Two

Garlic and Shallot Infused Smashed Potatoes
Au Gratin Potatoes
Sour Cream and Chive Yukon Mashed Potatoes
Jasmine Rice
Whipped Vanilla Yams
Roasted Rosemary and Garlic Red Potatoes
Fresh Seasonal Vegetable
Asparagus Spears wrapped in a Zucchini Ring
Honey Maple Glazed Long Stemmed Carrots

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 Orchid

Five Hours of Premium Brand Open Bar

Selections Include

Johnnie Walker Black Label Scotch, Crown Royal Canadian Whisky, Jack Daniel's Black Label Whisky, Absolut Vodka, Tanqueray Gin, Bacardi & Parrot Bay Rums, Jose Cuervo Gold, Imported and Domestic Beers, House Red and White Wines, Assorted Sodas and Juices

Signature Drink

Created by your Catering Manager with your assistance, to be butler passed during the Cocktail Reception

Cocktail Reception

Butler Passed Hot and Cold Silver and Gold Selection Hors D' Oeuvres

8 Selections Passed During The Cocktail Hour

Large Fried Shrimp, Apricot-Horseradish Sauce

Miniature Crab Cakes, Garlic Aioli

Proscuitto & Boursin Tartlette

Spanakopita

Thai Chicken Sate with Peanut Sauce

Mini Cuban Sandwich

Ceviche Shooter

Black Bean Chicken with Belgian Endive & Mango Chutney

Garden Crudité Display

A Selection of Fresh Garden Vegetables with Dipping Sauce

Imported and Domestic Cheese Display

Accompanied with Gourmet Crackers and Fruit Garnish

Reception Station

Select One

Assorted Sushi Boat Display, Pasta Station, or Carving Station

Celebratory Champagne Toast

Tablesides Wine Service During Dinner

Red and White Varietals

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Seated Dinner

A Four Course Dinner Prepared By Our Executive Chef

To Include an Appetizer, Salad, Main Entrée, and Dessert Course

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

Appetizer Course

Select One

Maryland Crab Cakes

Garlic Aioli, Spicy Corn Relish,
Crayfish Garnish

Mushroom Ravioli

Artichoke and Sundried Tomato Ragu

Vanilla Infused Ceviche Martini

Plantain Chip Garnish

Shrimp Cocktail

Four Chilled Jumbo Shrimp with Cocktail Sauce

Add \$2.50

Salad Course

Select One

Classic Caesar Salad

With Herb Toasted Croutons, Grated Parmesan Cheese

Wild Mixed Greens with Gorgonzola

Mandarin Segments, Candied Walnuts, and Sesame Ginger Dressing

Asian Pear and Watercress Salad

Miso-Sesame Dressing

Capresa Salad

Buffalo Mozzarella, Heirloom Tomatoes, and Balsamic Vinaigrette Dressing

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Entrée Selections

Chicken Avellino, Mushrooms, Artichoke Hearts, Sundried Tomatoes, Basil & Caper Garnish
Grilled Breast of Chicken with Wok-Fried Shitake Mushrooms & Brown Vinegar
Herb Grilled Breast of Chicken with a Napa Onion-mustard Sauce
Herb Crusted Chicken Breast with Creamed Mushroom Sauce
Basil Crusted & Seared Florida Snapper White Wine Chardonnay Sauce
Grilled Salmon Fillet with a Lemon Artichoke Pesto
Mahi-Mahi with a Mango Papaya Salsa

\$135 Friday & Sunday
\$149 Saturday

Filet Mignon with Cognac Demi-glaze
Filet Mignon with Caramelized Rosemary Shallots

\$174 Friday & Sunday
\$183 Saturday

Table Side Guest Order: Filet, Chicken or Fish

\$182 Friday & Sunday
\$197 Saturday

Duets

Chicken and Grilled Atlantic Salmon

\$148 Friday & Sunday
\$156 Saturday

Filet Mignon with Snapper (or) Chicken

\$159 Friday & Sunday
\$171 Saturday

Filet Mignon (6oz) with Two Jumbo Shrimp

\$174 Friday & Sunday
\$186 Saturday

Side Selections

Select Two

Garlic and Shallot Infused Smashed Potatoes
Au Gratin Potatoes
Sour Cream & Chive Yukon Mashed Potatoes
Jasmine Rice
Whipped Vanilla Yams
Roasted Rosemary and Garlic Red Potatoes
Fresh Seasonal Vegetable
Asparagus Spears wrapped in a Zucchini Ring
Honey Maple Glazed Long Stemmed Carrots

Dessert Course

A Custom Designed Butter Cream Cake
From Cake Designs by Edda or Ana Paz
Freshly Brewed Regular and Decaffeinated Coffees and Teas



The Magnolia

Five Hours of Ultra Premium Brand Open Bar

Selections Include

Crown Royal Canadian Whisky, Johnnie Walker Black Label Scotch, Bombay Sapphire Gin, Jack Daniel's Black Label Whisky, Belvedere & Grey Goose Vodka, Patron Tequila, Oronoco & Parrot Bay Rums, Kahlua & Amaretto Liqueurs, Imported and Domestic Beers, Assorted Soft Drinks and Juices
Wines: Chardonnay, Cabernet, Merlot, Sauvignon Blanc and Pinot Grigio Varietals

Signature Drink Station

Deluxe Martini Bar or Mojito Madness Station

Cocktail Reception

Butler Passed Hot and Cold Hors D' Oeuvres

Mini Beef Wellington with Mushroom Duxelle
Miniature Crab Cakes, Garlic Aioli
Assorted Deluxe Canapes
Vegetable Spring Rolls with Plum Sauce
Sesame Chicken with Sweet & Spicy Thai Sauce
Jumbo Fried Shrimp, Apricot-Horseradish Sauce
Sesame Encrusted Seared Tuna , Wonton Chip
Conch Fritters, Key Lime Mustard Sauce
Assorted Dim Sum, Ginger-Soy Sauce

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Four Displays During the Cocktail Reception

Garden Crudité Display

A Selection of Fresh Garden Vegetables with Dipping Sauce

Imported and Domestic Cheese Display

Accompanied with Gourmet Crackers and Fresh Fruit with Seasonal Berries

Sushi Boat Display

California Roll, JB Roll, Vegetable, Spicy Tuna, Tekke (tuna), Kappa (cucumber), Futomaki

Chef Carving Station

Herb Encrusted Rack of Lamb
Cilantro Mint Chutney

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Seated Dinner

Gourmet Dining Service to Include an Appetizer, Salad, Duet Entrée, and Dessert

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

Celebratory Champagne Toast

Tablesides Wine Service During Dinner
Red and White Varietals

Appetizer Course

Select One

Roasted Breast of Duck

Plum Sauce, on a Bed of Haricot Vert

Pumpkin Ravioli

Brown Butter Sauce with Fried Sage, Port Wine Glaze,
Pine Nuts, and Aged Parmesan Cheese

Maryland Crab Cake

Lemon Caper Sauce, Spicy Corn Relish,
Crayfish Garnish

Salad Course

Select One

Pear and Fig Salad

Wild Arugula, Burrata Cheese, Prosciutto,
Ice Wine Vinegar, and Extra Virgin Olive Oil

Wild Mixed Green Salad with Apples and Pomegranates

Endive, Mesclun Greens, Candied Walnuts,
Roquefort Cheese, Dijon Mustard Vinaigrette

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Entrée Selections

Select Two

Table Side Guest Order

One Server Per Table

Filet Mignon with Caramelized Rosemary Shallots and Green Peppercorn Sauce
Macadamia Nut Crusted Halibut topped with Mango Marmalade
Pan Seared Chilean Sea Bass with a Caper Butter Sauce
Kobe Beef Short Ribs with Curried Pumpkin Puree

\$201 Friday & Sunday

\$215 Saturday

Side Selections

Select Two

Garlic and Shallot Infused Smashed Potatoes
Au Gratin Potatoes
Sour Cream & Chive Yukon Mashed Potatoes
Jasmine Rice
Whipped Vanilla Yams
Roasted Rosemary and Garlic Red Potatoes
Fresh Seasonal Vegetables
Asparagus Spears wrapped in a Zucchini Ring
Honey Maple Glazed Long Stemmed Carrots

Dessert Course

Praline Tartuffo Drizzled with Strawberry Coulis
Topped with Whipped Cream on a Painted Plate

&

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

After Dinner Cordials and Port Station

Freshly Brewed Regular and Decaffeinated Coffees and Teas

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Parking

Standard Rate is \$10.00 per Vehicle

Special Rate of \$8.00 per Vehicle for Guests Pay Own or Hosted Parking

Décor Package

To Include: Floor Length and Overlay Linens in White, Ivory, or Black with Coordinating Napkin
Choice of Chiavari Chairs with Cushion or Chair Cover and Sash

Event Space

Private Ballrooms with Crystal Pendant Chandeliers
Private Separate Cocktail Area
Tropical Jungle Available for Photos
Dance Floor Set Up
Prestige Glassware and China

Menu Price 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.

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