

THE HAVANA CLUB AT THE MIAMI CITY CLUB



WEDDINGS

THE WEDDING PACKAGE

5 HOUR OPEN BAR FEATURING:

Premium Brand Liquors
Miami City Club Red and White Wines
Imported and Domestic Beers
Assorted Soft Drinks
Mineral Waters

* Bartender Fees of \$100.00/ea is applicable
(1 per 75 people)

Wine Service with Dinner Featuring:
Miami City Club's Selection of Red and White Wines

Champagne Toast

ONE HOUR RECEPTION

Butler Passed Hors D'Oeuvres
(Selection of Six)

Artichoke, Gorgonzola and Sage Focaccine
Tropical Fruit Brochettes with Yogurt Drizzle
Melon and Prosciutto Lollypops with Mint
Asparagus and Mushroom Croutz with Goat Cheese and Red Pepper
Hoison Duck Confit on Wonton with Pear, Crème Fraiche and Diakon Sprouts
Honey Glazed Salmon Crostini with Basil and Crème Fraiche
Ginger and Orange Beef Lollypops with Sesame Peanut Drizzle
Coconut Curry Chicken Sticks with Sugar Canz
Scallop Ceviche Shooters with Mango and Plantain Chip
Shrimp and Avocado Shooters with Lime
Truffle Tenderloin Carpaccio with Shallot and Port Reduction
Lobster Spring Roll with Cucumber, Carrot and Sweet Soy Dipping Sauce

DINNER SERVICE

SALAD

(Selection of One)

Endive, Radicchio and Mixed Greens with Snap Peas,
Cashews, Carrot and Saliz Ginger Vinaigrette

Spinach Salad with Mango, Pears, Walnuts, Goat Cheese
And Honey Citrus Vinaigrette

Hearts of Romaine with Garlic Croutons, Tomato, Cucumber
Maytag Blue Cheese Dressing

Mixed Greens in a Cucumber Vase with Brioche,
Croutons, Artichoke Hearts, Sun-Dried Tomatoes
Balsamic Vinaigrette

ENTREE

(Selection of One Entrée, please note 2 choices may be offered with final guarantee
of choices due 72 hours prior to event)

Poultry

Rancho Crusted Chicken Breast with Walnut Spiced Mustard Potato
Sage Glazed Carrot and Madeira Demi-Glace
\$120

Chorizo Stuffed Cornish Game Hen with Curried Rice Pilaf,
Herb covert and Fricassée Sauce
\$125

Pan Roasted Liqueured Duck Breast with Wild Rice Pilaf
Sautéed Squash and Port Wine Plum Jelly
\$125

Fish

Ponzu Honey Glazed Salmon with Jasmine Rice
Baby Bok Choy and Mango Vinaigrette
\$130

Spicy Seared Grouper Filet with Juniper Spiked Rice Pilaf
Asparagus and Lemon Beurre Blanc
\$135

Pan Roasted Black Cod
Roasted Garlic Whipped Potato
Herb covert, Red Pepper Coulis and Cilantro Pesto
\$135

Beef

Veal Paupiette with Horseradish Whipped Potato
Herb coverts and Red Wine Demi Glace
\$140

Jack Daniels Maple Glazed Pork Tenderloin
Pecan Whipped Sweet Potato and Sautéed Spinach
\$142

Petite Filet of Beef with Mushroom Ragout
Gratin Potato, Asparagus and Tarragon Beurre Blanc
\$150

Combination Entrées

Pecan Crusted Chicken and sautéed Snapper with Rice Pilaf
Asparagus, Tomato Chutney and Lemon Beurre Blanc
\$160

Tournedo of Beef and Barramundi with Caramelized Shallot
Whipped Potato, Grilled White Asparagus
Natural Reduction Sauce
\$170

DESSERT

Traditional Wedding Cake
(Ana Paz Package Cakes only apply, upgrades available at surcharge)

All Dinners are accompanied by Warm Dinner Rolls and Butter
Coffee, Tea and Decaffeinated Coffee.

MISCELLANEOUS

Above pricing is subject to 20% service fee and 8% tax

Food and Beverage minimums are applicable.

All menus and prices are subject to change.

Self parking is available, parking fees are applicable

Client is responsible for entertainment and decor