



A WEDDING TO REMEMBER

TRUMP
International
BEACH RESORT • MIAMI

18001 COLLINS AVENUE, SUNNY ISLES BEACH, FLORIDA 33160
(305) 692-5600 | TrumpMiami.com

CONGRATULATIONS AND THANK YOU FOR SELECTING TRUMP INTERNATIONAL BEACH RESORT.

On behalf of our entire catering staff and award-winning culinary team, I personally want to promise you “A World of Difference” on your special occasion.

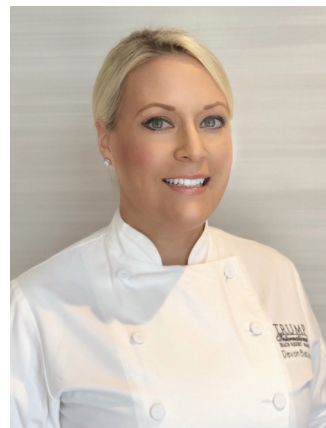
Creating memorable weddings is a Trump specialty. Creating unforgettable dining experiences to go with them is what our team delivers with passion. Rest assured, you and your guests will savor superbly prepared dishes strikingly presented by the best team in South Florida.

Our culinary approach places emphasis on Contemporary American Cuisine. It’s a fusion of the flavors and cultures that make up this great country, and more specifically, our home, South Florida.

While we are quite proud of the exceptional offerings found within these pages, we are also more than happy to create an entirely unique culinary experience to suit your personal taste and vision.

We look forward to serving you.

Devon Batson
Executive Chef





SIGNATURE TRUMP WEDDING PACKAGE

Five Hours of Continuous Bar Service
Four Butler-Passed Hors d'oeuvres
Reception Display
Champagne Toast
Plated Salad
Plated Entrée
Specialty Designed Wedding Cake
Coffee & Tea Service

FEATURING:

Silver Pin-tuck Linens, Silver Designer Chairs

Complimentary Night Stay for the Wedding Couple
Complimentary Ready Room for the Day of the Wedding

Discounted Guestroom Rates for Wedding Guests (Contracted Separately through Group Sales)

All food and beverage is subject to a taxable 22% service charge and 9% sales tax





COCKTAIL HOUR

PASSED HORS D' OEUVRES

Please Select Four Total

OCEAN INSPIRED

Crab Cakes, Preserved Key Lime, Honey Mustard Mayo
Sea Scallops, Smoked Apple Wood Bacon, Medjool Dates
Tarragon Butter Poached Lobster, Puff Pastry Bed, American Sturgeon Caviar
Shrimp & Watermelon, Florida Winter Park Blue Cheese Crema
Smoked Salmon Mousse, Flaky Tart Shell, Baby Arugula, Sprinkled Egg White
Seared Ahi Yellow Fin Tuna, Roasted Bell Pepper Peperonata, Shaved Bottarga, Baguette Crostini
Lump Crab Martini, English Pea Emulsion, Compressed Cantaloupe, Paprika, Macadamia Nuts
Smoked White Fish Roulade, Savory Sponge Cake, Preserved Apricot Mustard, Wasabi Tobiko
Peruvian Ceviche Shots, Local Catch, Lime, Sweet Potato, Onion, Choclo & Cancha Corn
Key West Seafood Fritters, Key West Dipping Sauce

FARM RAISED

Mini Beef Wellington, Vincotto Wine Reduction, Salsa Verde
Sherry Glazed Short Ribs, Rosemary Polenta Cake, Fresh Blackberries
“LLL” Lamb Loin Lollipops, Mint-Dijon Sauce
Chicken Tostones, 6 Hours Herb Roasted Chicken, Crispy Plantain, Cilantro Crema
Pate De Campagne, Mango-Cornichon Relish, Focaccia Crisps
Foie Gras Terrine, Grapefruit Gastrique, Spiced Cashew Praline, Toasted Brioche
Beef Tartar Tostadas, Guacamole, Hard Boiled Quail Egg
Franks In A Blanket, Puff Pastry, All Beef, Spicy Brown Mustard
Angus Beef Slider Burger, Hawaiian Potato Roll, Smoked Cheddar, Bbq Caramelized Onions
Grilled Chicken Korean Tacos, Mini Taco Shells, Pickled Cucumber & Carrots, Cilantro, Kogi Bbq Sauce

LOCAL GARDENS PICKS

Caprese ‘On A Stick’, Cherry Mozzarella, Heirloom Tomato, Kalamata Olive, Basil Pesto
Goat Cheese Tartlets, Thinly Sliced Asparagus, Drunken Cranberries
Wild Mushroom Arancini, White Truffle & Honey Glaze, Flat Leaf Parsely
Tempura Vegetables, Broccoli, Mushroom, Squash, Lotus Root, Soy-Mirin Dipping Sauce
Roasted Vegetable Kebabs, Green Goddess Dressing
Ratatouille Beignet, Basil Pesto
Cucumber & Chick Peas, Whipped Garbanzo Bean Hummus, Crispy Bacon, Fresh Pomegranate
Tomato & Fontina Flatbread, Cracker Crust, Crushed Red Pepper, Basil



RECEPTION DISPLAY

Please select one

ARTISAN CHEESE SELECTION

Select Imported & Domestic Cheese

Served with Fresh Fruit, Roasted Nuts, Flatbread Crackers

MEDITERRANEAN SPREADS

Hummus, Roasted Red Pepper Spread, Baba Ghanoush, Olive Tapenade

With Crusty Breads, Crackers & Grilled Pita

ITALIAN ANTIPASTI

Thinly Sliced Charcuterie: Prosciutto Di Parma, Beef Bresaola, Salami Mortadella, Spek, Coppa

Cheeses: Parmigiano, Mozzarella, Taleggio, Pecorino, Gorgonzola

Vegetables: Olives, Roasted Peppers, Zucchini Scapece, Grilled Eggplant,

Mushrooms Trifolati, Marinated Artichokes

Served with Flat Breads, Grissini, Focaccia Crostini, Virgin Olive Oil, Balsamico, Cracked Black Pepper

ANTIPASTI ACTION!

Our chefs will slice the charcuterie to order including preparing fresh prosciutto & melon to order and bresaola with roasted garlic and truffle oil

Additional \$6++ per person

Chef Attendant Fee: \$125+ for every 50 guests

PLATED DINNER

AMUSE BOUCHE ENHANCEMENT

Add a unique touch to your dinner with a small elegant pre-meal teaser

Foie Gras Royale: Flaky Brisee Pie, Blue Berries & Florida Honey Chutney with Frisee Tips

Baby Octopus Affogati: Collina Heirloom Tomato Broth, Crispy Parsley

Sweet Corn & Spinach Casserole: Warm Cannellini Bean Salad, Tobacco Shallots

Additional \$6++ per person

SALADS

Please Select One

BABY ROMAINE SALAD

"Deconstructed" Caesar Dressing, Focaccia Crouton, Shaved Manchego, Balsamic Syrup

KEY LIME & YOUNG ARUGULA

Roasted Apple Butter, Key Lime Vinaigrette, Broken Goat Cheese, Toasted Almonds
Blue Berries, Baguette Crostini

BUTTER LETTUCE SALAD

Florida Hearts of Palm, Grape Fruit & Heirloom Tomato Relish, Rosemary Infused Olive Oil
Sherry Vinaigrette, Spiced Pecans

STUFFED TOMATO CAPRESE

Marinated Buffalo Mozzarella, Basil "Duet", Virgin Olive Oil, Cracked Black Pepper
Local Micro Sprouts

CANTALOUPE CARPACCIO

Prosciutto Di Parma Mousse, Locally Crafted Burrata, Parmesan Fricco, Vincotto Glaze
Homestead Picked Pea Tendrils

LOBSTER AND CRAB TOWER

Haas Avocado, Sweet Tropical Mango, Organic Baby Field Greens
Creamy Cilantro Dressing

INTERMEZZO ENHANCEMENT

Choose from a Variety of Italian Sorbets

Additional \$5++ per person

ENTRÉES

Pre-Selected choice of (2) entrées, the higher entrée price prevails for all guests.

Tablesides choice of (2) entrees incurs a \$15 surcharge on the higher entrée price for all guest.*

*When selecting this option you must choose a four course menu to allow for exceptional service.

CHICKEN BREAST AL MATTONE “UNDER BRICK”

Potato & Thyme Mille Feuille, ‘Sweet-N-Sour Baby Onions, Steamed French Beans,
Almonds & Garlic Confit Cream Sauce

\$135++

FAROE ISLAND SALMON

Broiled Fennel, Tri-Color Fingerling Potatoes, Dill Butter, Ikura Caviar

\$140++

ANGUS FILET MIGNON

Herbed Polenta Gratin, Seasonal Mushroom Ragout, Grilled Asparagus
Tobacco Onion Rings

\$145++

VEAL FILET ROULADE

Fine Herbs, Saffron & Cheese Croquettes, Roasted Red Beets, Port Wine Veloute

\$150++

LOCALLY CAUGHT GROUPE

Asparagus-Orange Zest, Pinot Grigio Risotto, Goufrette Zucchini

\$155++

LAMB CHOPS SCOTTADITO “BURNED FINGERS”

So Good You Have to Eat Them While They’re Smoking Hot!!

Roasted Baby Vegetables, Mint Infused Demi Glace, Green Herb Risotto

\$165++

CHIVE & BUTTER POACHED LOBSTER TAIL

Béchamel Timbale, Bacon Fat Sauté Brussels Sprouts, Cherry Tomato Confit, Crunchy Onions

\$165++

SHORT RIBS & SCALLOP*

Red Wine Reduction Braised Short Rib of Beef, Seared Sea Scallops

Parsnip Lime & White Truffle Puree, Warm Faro & Heirloom Vegetable Salad

\$145++

FILET Tournedo & Prawns*

Spice Rubbed and Slow Roasted Tenderloin of Beef, Marinated & Grilled Jumbo Shrimp

Fava Bean & Tomatillo Paella A La Valenciana, Crispy Serrano Chip

\$145++

RIB EYE & LOBSTER TAIL*

Confit Baby New Potatoes, Cauliflower Gratin, Charred Scallions

\$165++

*May Substitute Shellfish with Salmon or Grouper. Silent Vegetarian Options Available.



WEDDING CAKE

Package Includes a Fondant Wedding Cake Provided by
One of Our Preferred Wedding Cake Designers.

DESSERT ENHANCEMENTS

Compliment Your Wedding Cake with Our Chefs Selection of 'Sweet Bites'

Trump Viennese Table
A Beautiful Array of Miniature Pastries, Petit Fours, Cakes, Tortes
and Bite-sized Desserts
\$12++ per Person

BEVERAGE SERVICE

Five Continuous Hours of Hosted Deluxe Bar

Featuring Trump International Beach Resort's House Wines, Two Domestic and Two Imported Beers,
a Non-Alcoholic Beer, Assorted Soft Drinks, Assorted Juices and Mineral Water.

Champagne Toast
Coffee and Tea Service

Absolut Vodka
Beefeater Gin
Bacardi Lite Rum
Jack Daniels Whiskey

Patron Silver Tequila
Jim Beam Bourbon
Dewar's Scotch
Imported and Domestic Beers

Miller and Miller Lite
Michelob Ultra
Corona & Corona Lite
Heineken

ADDITIONAL CONSIDERATIONS

Wine Service with Dinner \$10++ per Adult
Children's Meal (between the ages of 3 and 12) \$35++ per Child
Vendor's Meal \$45++ per Vendor

WEDDING STANDARDS AND PROCEDURES

FUNCTION SPACE

Trump International Beach Resort, Miami offers a variety of premier indoor and outdoor wedding ceremony and reception venues. Please contact a wedding Sales Manager to book your very special event today.

Ocean Front Beach Ceremonies
Gili's On the Beach
Lower Pool Deck

Lower Lawn
Ocean Ballroom
Bay View Room

OUTDOOR EVENTS

Additional lighting and electrical power is required for outdoor events. Alternate space will be provided in the event of inclement weather. The Resort reserves the right to make the final decision on whether a function will be indoors or outdoors with regard to current and forecasted weather conditions. It is the client's sole responsibility to arrange additional tenting or heating (based on availability, at an additional cost to the client) with the Catering Coordinator no later than 7 working days prior to commencement of event at the clients' discretion. Music: Live entertainment and disc jockeys are allowed during the hours of 12pm - 10pm. Trump International Beach Resort, Miami reserves the right, at any time during the function, to control the volume of all entertainment. Glass is not permitted at any outdoor events.

WEDDING PLANNER/COORDINATOR

A professional wedding planner/coordinator is required to handle all wedding events booked at Trump International Beach Resort, Miami. They will serve as the point on-site contact for all event details regarding the ceremony and reception procession, set-up, décor, vendors, etc. and will be responsible for creating finalized timelines, diagrams and itineraries. On the day of the event, this person will be responsible for the coordination of the ceremony procession, the set-up and break-down of all event décor, executing the agreed timeline/sequence of events, and working as a personal liaison directly between the client, all event vendors and the Trump International Beach Resort Staff. A timeline/sequence of events is required no later than 14 days prior to the event. Final diagrams and seating charts are required no later than 7 days prior to the event.

DECOR

All set-up of wedding reception décor must be arranged with your wedding planner/coordinator. All personal or vendor items must be removed from the function space at the close of the event. Trump International Beach Resort is not responsible for lost or damaged items. In the event that supplies, accessories, decorations, etc. have been left on Hotel property after the event has concluded, a \$500.00 plus service charge and tax, clean-up charge will be administered to the wedding master account. The use of all celebration décor and materials must be pre-approved by written confirmation through the Catering Manager and will be subject to additional cleanup fees.

REHEARSALS

Wedding Ceremony Rehearsals are optional and must take place between the hours of 10am and 6pm, scheduled around other events on property and booked directly through the Catering Manager.

VENDORS

A list of preferred vendors will be provided at the time of contracting, to include Trump International Beach Resorts' preferred wedding professionals. Trump International Beach Resort, Miami must approve all vendor agreements at least 60 days prior to your wedding reception. These vendors must be licensed and insured. Vendors are required to break down and clean up all of their supplies and accessories at the conclusion of the event. No storage will be provided for left items and the Trump International Beach Resort, Miami accepts no responsibility for lost or misplaced items. In the event that supplies, accessories or decorations have been left on Hotel property after the event has concluded, a \$500.00 plus service charge and tax, clean-up charge will be administered to the wedding master account. All deliveries set-up, and break-down times must be approved by your Catering Manager.

AUDIO VISUAL

Trump International Beach Resort's partnership with Presentation Services offers on-site audiovisual production, rigging, and power services. PSAV strives to provide superior customer service in a world-class facility, establishing very high quality goals for our Event Department to maintain both an excellent reputation and provide quality to the client.

SECURITY

Trump International Beach Resort, Miami reserves the right to inspect and control all private parties, meetings, receptions, etc., being held on the premises, and to limit the noise volume in the function rooms for consideration of others. Trump International Beach Resort, Miami will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following any banquet or meeting. Arrangements may be made for security prior to your planned event through your Catering Manager.

GUESTROOM ACCOMMODATIONS

All contracted wedding events are offered a special discount off prevailing guest room rates at the time of booking, based on availability (excluding holiday weekends). The discounted room block, with a minimum of 10 rooms, is contracted separately by the Group Sales Department.

DAILY RESORT FEES

A \$30+ Daily Resort Fee is applied to all guestroom accommodations per night stay. This fee includes wired and wireless internet access in your guest room through your own computer for up to two devices. Unlimited access to our fitness center, sauna and steam rooms, in-room coffee, daily morning newspaper, pool and beach gratuities; lounge chairs at the pool and beach.

GUEST PARKING

We are pleased to offer special discounted valet parking rates for your guests at a rate of \$15+ per car for day of the event only (\$32+ overnight). This charge may be billed to the master account or guests may pay on their own.

PAYMENT INFORMATION

The signed contract, a non-refundable deposit and a valid credit card presented to remain on file are required to validate your contract and secure your wedding date. Cash, personal check and credit cards are accepted. Final estimated balance payments must be received 30 days prior to the wedding, should final payment be made after that date, only a credit card or cashiers check will be accepted. All deposits will be credited toward the final bill. Your advance deposits will not be refunded if the event should cancel. A payment reflecting 25% of the total estimated revenue will be due at the signing of the contract. The final estimated balance payment, reflecting the final estimated amount owed, will be due 30 days prior to your wedding. At this time, your final head count will be due with approval and signature on your final Banquet Event Order will be required. In the event that payment is not received by the specified time, charges will automatically be posted to the credit card on file. Any additional charges that are incurred on the day of your wedding will be posted to the credit card on file at the completion of your event.

FOOD AND BEVERAGE MINIMUMS

Trump International Beach Resort, Miami requires a minimum food and beverage revenue for all events. This total excludes service charge (currently 22%) and state sales tax (currently 9%). Minimums are determined based on time of year and day of week. Food and beverage minimums are subject to change based on date and availability. Additional room rental will apply if specified minimums are not met. Contact your Trump International Beach Resort Catering Manager for further details.

TASTINGS

Trump International Beach Resort, Miami offers wedding tastings for contracted groups of 50 guests or more at the wedding package pricing. Arrangements for all wedding tastings must be made at least 21 days in advance, with confirmation from your Catering Manager. Trump International Beach Resort wedding tastings are available for reservations, Monday-Thursday between 11am-2:00pm (based on availability). Menu Selection options are provided through the Trump International Beach Resort Catering Manager.

MENU SELECTION & MEAL GUARANTEES

The complete menu selection, including both food and beverage items, must be confirmed with your Catering Manager no later than 30 days prior to your function. Requests for changes made to the menu after this time cannot be guaranteed. Final guarantee count is due no later than 12 noon, 5 business days prior to your scheduled event. If your guarantee is not received, your estimated attendance as listed in the contract will become your guarantee number and will be charged accordingly. Final diagrams and seating charts are required no later than 7 days prior to the event.

FOOD POLICY

State law prohibits any food or beverage to be brought into any public area on the premises, including function rooms, except for the wedding cake that may be provided by a licensed and insured bakery. Trump International Beach Resort, Miami policy does not allow any food items purchased to be taken out of any public function room, such as leftover meals.

ALCOHOLIC BEVERAGES

All Federal, State, and Local Laws in regards to beverage purchases and consumption will be strictly adhered to. State Law prohibits any alcoholic beverages to be brought into any public area on the premises. Trump International Beach Resort, Miami policy does not allow any beverages purchased to be taken out of any public function room on the premises. In accordance with State and Local Law, it is the Hotel's policy to (a) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under the age of 21 or proper identification cannot be produced and (b) refuse

KOSHER PACKAGE

Trump International Beach Resort, Miami is proud to host Kosher Events

All beverage including alcoholic and non-alcoholic items must be supplied and served by the Trump International Beach Resort. We offer a five hour continuous deluxe open bar package at \$53++ per person and include a champagne toast and wine service with dinner.

DELUXE BRANDS

Absolut Vodka, Beefeater Gin, Bacardi Lite Rum, Jim Beam Bourbon, Patron Silver Tequila, Jack Daniels Whiskey and Dewar's Scotch

All bars feature Trump International Beach Resort's house Kosher wines, two domestic and two imported beers, a non-alcoholic beer, assorted soft drinks, and assorted juices and mineral water.

We require a \$50++ per person forage/facility fee. This fee includes set up, the use of our Event Space, beautifully appointed silver pin-tuck linen, chairs, and glassware.

The facility use fee is subject to a 22% service fee and 7% state tax.

Additional Consideration and Concessions:

One (1) Complimentary One (1) Bedroom Suite for the night of the wedding.

Complimentary Ready Room for the day of the wedding.

Discounted Guestroom rates for wedding guests (contracted separately through group sales).

Valet Parking for Day of Event Only - \$15+ Per Car, Does not apply to overnight parking of \$32+ per vehicle.



Aroma Market and Catering is the top provider of quality kosher products. Established in 2006, the market became the epitome of upscale kosher catering for South Florida. Aroma is happy to customize a menu for you.

(954) 228-0850