







# **YOUR WAY**





### We Offer 122 Rooms & Suites for **Guests Onsite Comfort**

- 1 King Bed or 2 Queen Beds
- Infinity Edge SwimSpa
- ReFuel<sup>®</sup> by Aloft
- W XYZ Bar® by Aloft
- ReCharge<sup>®</sup> Fitness Center
- High Speed Wi-Fi
- Credit Card Operated Laundry

- 55inch TV with **Streaming Services**
- Marshall<sup>®</sup> Bluetooth Speaker
- Wine Cooler
- Coffee Maker
- Clothes Steamer

# **GUEST**: ACCOMODATIONS



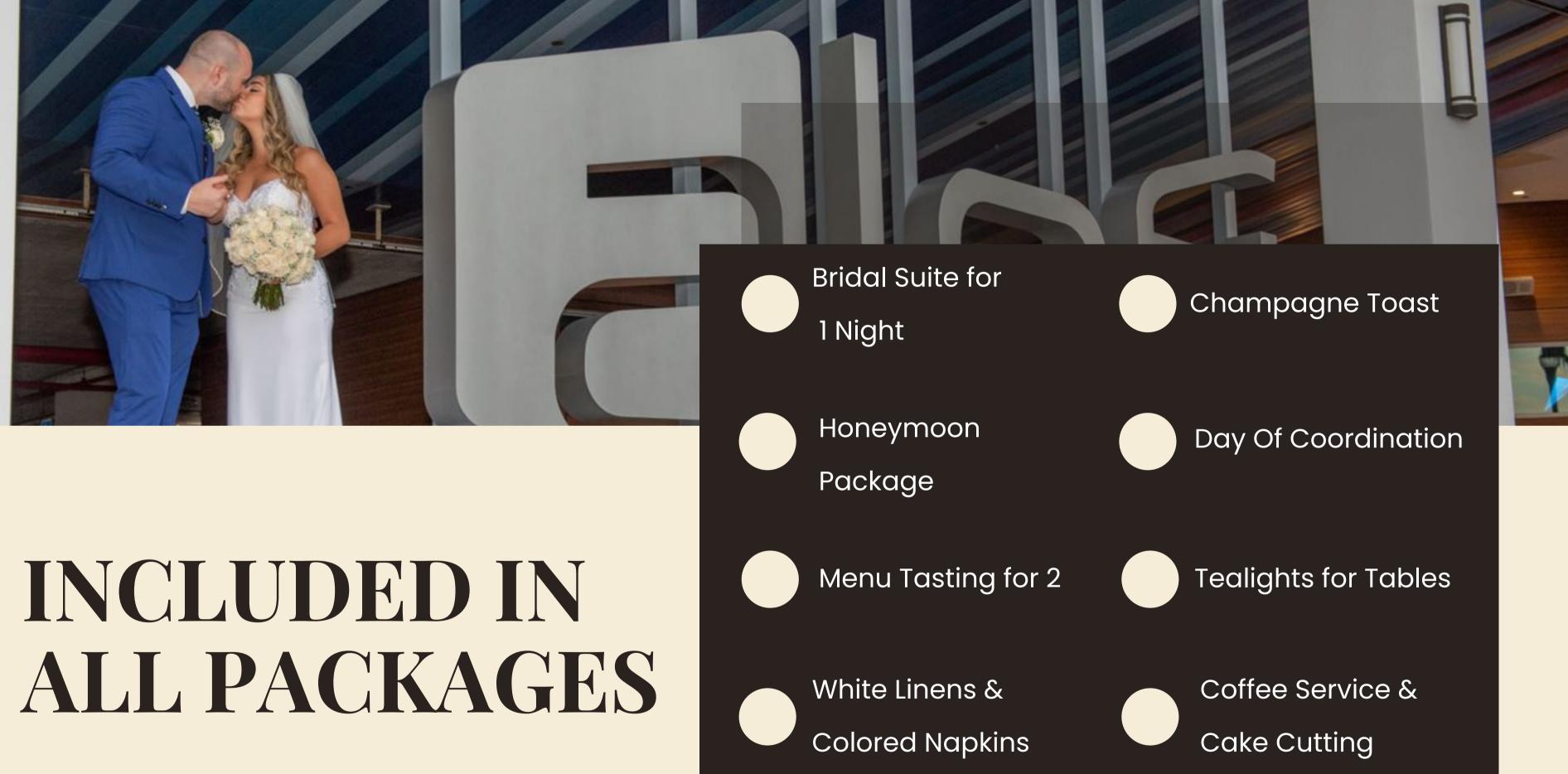
# CEREMONY FEE

50 Guests or Less, \$400 51 Guests to 100 Guests, \$800 101 Guests to 150 Guests, \$1,000 151 Guests to 200 Guests, \$1,200

This Includes Set-Up & Break-Down of Ceremony Chairs Standard Wedding Arch



# © Michelle Laws





# **ALL YOU NEED IS**

House Open Bar, Included in All Packages \*Well Brand Liquors \*House Chardonnay, Pinot Grigio \*House Cabernet, Merlot \*House Sparking Wine \*Domestic Beers

Upgrade to Premium Liquors for \$10++ per person Upgrade to Top Shelf for \$15++ per person



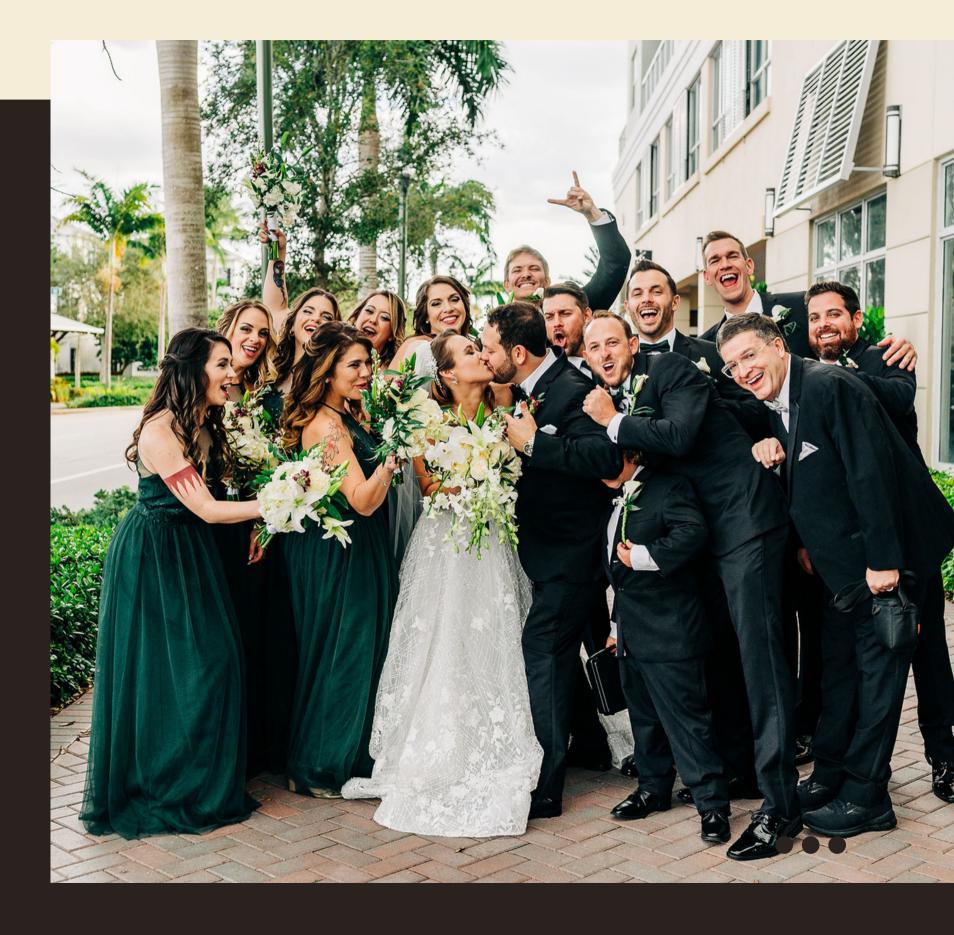
# **AND AN OPEN BAR**

# COCKTAIL HOUR CHOICE OF 5 HAND PASSED HORS D'OEUVRES

## **Included in All Packages**

- Beef Empanadas
- $\cdot$  Beef Tenderloin Crostini
- Blackened Chicken Bites
- Brie & Pear Phyllo Cups
- Caprese Skewers
- · Chicken Satay
- Coconut Shrimp
- Conch Fritters
- Franks in Blankets
- ・Grilled Cheese ど
- Tomato Soup Shooters
- Marinara Meatballs
- $\cdot$  Mini Crab Cakes
- $\cdot$  Mini Quiches

- ・Mushroom Caps w/ Spinach ど Cheese
- Sea Scallops Wrapped in Bacon
- Spinach & Feta Triangles
- $\cdot$ Steak Teriyaki Satay
- $\cdot$  Swedish Meatballs
- ・Sweet & Sour Meatballs
- · Tomato Basil Bruschetta
- Vegetable Crudite Cups
- Vegetable Spring Rolls
- Lamb Lollipop's, \$8++ Add'l
- Mini Shrimp Cocktails, \$4++ Add'l
- Proscuitto Melon Skewers, \$4++ Add'l
- Tuna Tataki Wontons, \$4++ Add'l



# **OSCEOLA** PLATED DINNER PACKAGE \$138++ PER PERSON ++ INDICATES PLUS 20% GRATUITY, 2% TAXABLE ADMINISTRATIVE FEE & 7% SALES TAX

### 1. Choice of One Salad

**Bartlett Pear** Shaved Pears, Leafy Greens, Candied Walnuts, Gorgonzola **Crumbles, Raspberry Vinaigrette** 

**Mixed Garden** Mixed Greens, Tomatoes, Shaved Carrots, Cucumbers, Red **Onions with Balsamic & Ranch Dressings** 

**Spinach & Arugula** Cucumbers, Grape Tomatoes, Shaved Carrots, with **Champagne Vinaigrette** 

**Traditional Caesar** Romaine Lettuce, Shaved Parmesan, Homemade Croutons & Wild Mushroom Risotto **Caesar Dressing** 

### 2. Choice of Two Sides

Asparagus **Broccolini Garlic Mashed Potatoes Green Beans Almondine Herb Roasted Potatoes Honey Glazed Carrots Lemon Thyme Risotto Rice Pilaf Roasted Vegetable Medley Scalloped Potatoes** 

### **3. Choice of Two Entrees**

**Chicken Francaise** Lemon White Wine

**Chicken Picatta** Caper White Wine, Lemon Butter

**Chicken Marsala** Marsala Wine & Mushroom

**Thick Cut Bone-In Pork Chops** Apply Chutney

**North Atlantic Salmon Champagne Dill** 

Mahi Mahi **Tropical Salsa** 

**Churrasco Skirt Steak** Chimichurri Sauce

NY Strip Steak Demi Glaze

### KING'S POINT BUFFET DINNER BUFFET DINNER PACKAGE \$148++ PER PERSON ++ INDICATES PLUS 20% GRATUITY, 2% TAXABLE ADMINISTRATIVE FEE & 7% SALES TAX

### Step 1 Choice of One Salad

Mixed Garden Mixed Greens, Tomatoes, Shaved Carrots, Cucumbers, Red Onions with Balsamic & Ranch Dressings

Spinach & Arugula Cucumbers, Grape Tomatoes, Shaved Carrots, with Champagne Vinaigrette

Traditional Caesar Romaine Lettuce, Shaved Parmesan, Homemade Croutons & Caesar Dressing

### Step 2 Choice of Two Sides

Asparagus Broccolini Garlic Mashed Potatoes Green Beans Almondine Herb Roasted Potatoes Honey Glazed Carrots Lemon Thyme Risotto Rice Pilaf Roasted Vegetable Medley Scalloped Potatoes Wild Mushroom Risotto

### Step 3 Pasta Station

\$125.00++ Attendant Fee Alfredo, Marinara & a la Vodka Sauces

**Penne Pasta** 

**Assorted Cheeses** 

Fresh Vegetables Grape Tomatoes, Onions, Spinach & Zucchini

### Step 4 Choice of Two Entrees

**Chicken Francaise** Lemon White Wine Sauce

**Chicken Picatta** Caper White Wine, Lemon Butter Sauce

**Chicken Marsala** Marsala Wine & Mushroom

**Roasted Pork Loin** Mojo Marinated

North Atlantic Salmon Champagne Dill Sauce

Mahi Mahi Tropical Salsa

**Marinated London Broil** Gravy

# GULF STREAM PLATED DINNER PACKAGE \$158.00++ PER PERSON + INDICATES PLUS 20% GRATUITY, 2% TAXABLE ADMINISTRATIVE FEE & 7% SALES TAX



### 1. Choice of One Salad

Bartlett Pear Shaved Pears, Leafy Greens, Candied Walnuts, Gorgonzola Crumbles, Raspberry Vinaigrette

Mixed Garden Mixed Greens, Tomatoes, Shaved Carrots, Cucumbers, Red Onions with Balsamic & Ranch Dressings

**Spinach & Arugula** Cucumbers, Grape Tomatoes, Shaved Carrots, with Champagne Vinaigrette

Traditional Caesar Romaine Lettuce, Shaved Parmesan, Homemade Croutons & Caesar Dressing

Wedge Iceberg Lettuce, Grape Tomatoes, Crispy Applewood Smoked Bacon, Blue Cheese Crumbles & Blue Cheese Dressing

### 2. Choice of Two Sides

Asparagus

Broccolini

**Garlic Mashed Potatoes** 

**Green Beans Almondine** 

**Herb Roasted Potatoes** 

**Honey Glazed Carrots** 

Lemon Thyme Risotto

**Rice Pilaf** 

**Roasted Vegetable Medley** 

**Scalloped Potatoes** 

Wild Mushroom Risotto

### 3. Choice of One Intermezzo

**Caprese Salad** 

Jumbo Crab Cake

Lemon Sorbet

Pasta a la Vodka

**Pasta Alfredo** 

Pasta Primavera

Pesto Pasta

**Raspberry Sorbet** 

Shrimp Cocktail

# GULF STREAM PLATED DINNER PACKAGE CONTINUED

### 4. Choice of Three Entrees

**Chicken Bianca** Mushrooms, Onions, Provolone, Roasted Red Peppers, Sherry Wine Sauce

**Chicken Mona Lisa** Chicken Medallions, Artichoke Hearts, Roasted Red Peppers, Asparagus & Lemon

**Chicken Saltimbocca** Prosciutto, Fresh Spinach, Mozzarella Cheese, Merlot Demi

Macadamia Grouper Encrusted, Lemon Beurre Blanc Sauce

**Seared Red Snapper** Tropical Salsa

**Grilled Sirloin** Cabernet Demi Glaze

Filet Mignon (\$8++Add'l) Pan Seared with Demi Glaze



<u>www.aloftdelrayevents.com</u> / 561-469-0550 / sales@aloftdelraybeach.com