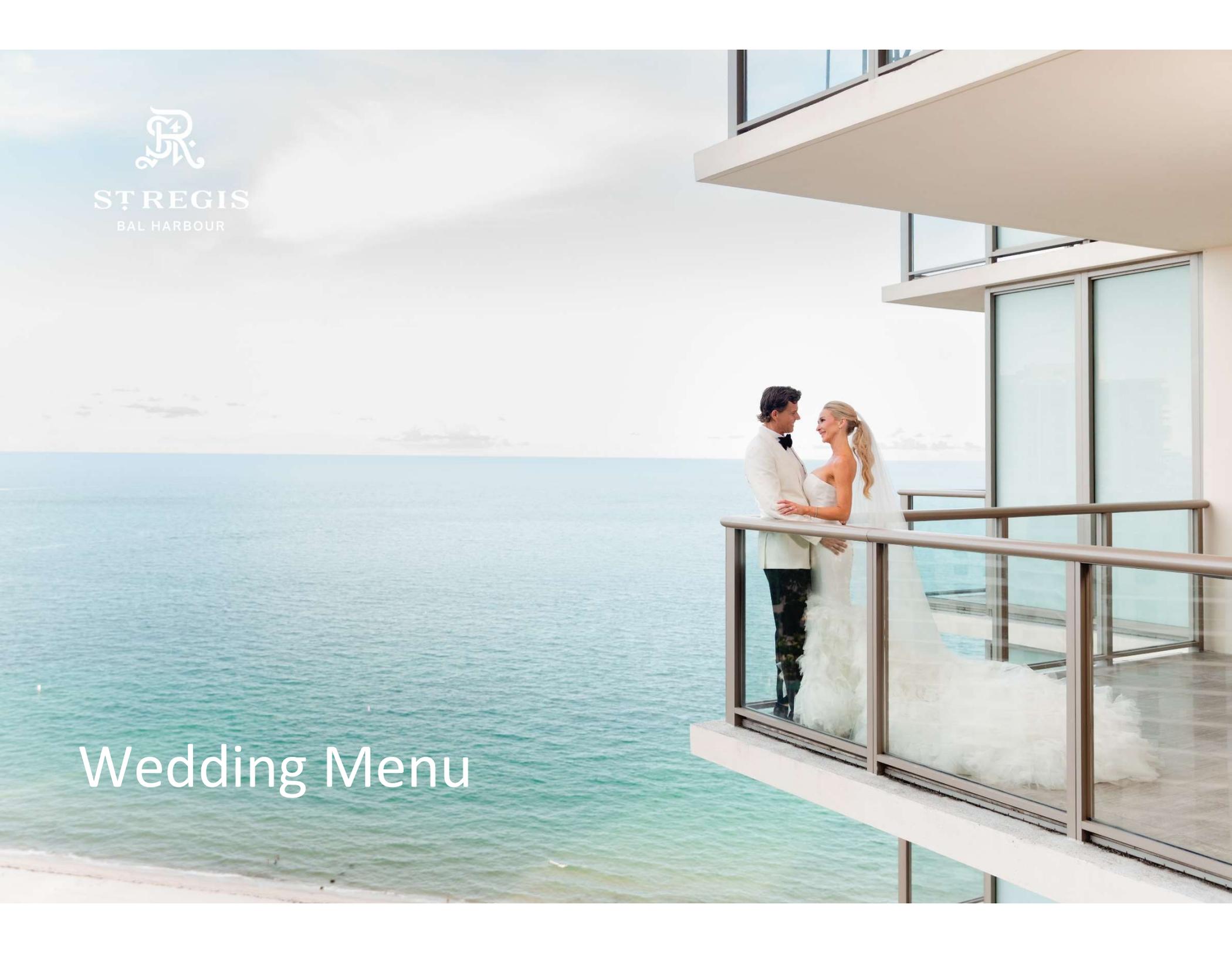




ST. REGIS
BAL HARBOUR

Wedding Menu



The St. Regis Wedding Experience

From 395 per guest

TO INCLUDE

- 5-hour luxury bar service
- Tableside Wine service with Dinner
- Piper-Heidsieck Champagne toast
- Cocktail Reception, to include:
 - 6 canapé selections (hot and cold)
 - 1 Astor Display
- Three course dinner, to include:
 - Choice of Soup, Salad or Hot Appetizer
 - 2 Pre-selected Entrée selections
 - Wedding Cake as dessert

Prices are per guest and expressed in US dollars. Inclusions are to be chosen from the menu; certain enhancements may incur in extra charges to the base pricing shown on this page.





The Caroline Wedding Experience

From 750 per guest

RECEPTION

- Selection of any 8 canapé, to include enhancements
- Choice of any 4 displays and/or stations for the reception (enhancement charges apply to selected displays/stations)
- Tray passed St. Regis Signature Cocktail
- 6-hour Luxury Bar:
 - Choice of one of our Specialty Bar in addition to the St. Regis Wedding Bar package

DINNER

- Choose the *Luxury Elegant Opulent Menu* exclusive to this experience (below), or craft your own 5-course menu, to include appetizers, salad, intermezzo, pre-selected choice of any 2 single entrées or 1 duo entrée from our Land and Sea enhancements, plated dessert and Wedding Cake
- Pre-selected cordial after dinner drink served with plated dessert
- Champagne Toast with Veuve Clicquot Yellow Label

LATE NIGHT EXPERIENCE

- One Late Night Snack Station of your choice
- One Dessert Station of your choice
- One Sweet or Savory passed individual bites



Luxury Elegant Opulent Menu

Part of the Caroline Wedding Experience

Amuse

Petrossian Tsar Imperial Ossetra Caviar, Crème Fraiche, Blinis

Salad

Merus Crab, Snapper Tartar, Avocado, Calamansi, Blood Orange Aioli

Intermezzo

Basil Infused Watermelon, Pomegranate Champagne, Balsamic Pearls

Entrée

Jackman Ranch Prime Tenderloin and Florida Lobster Tail Trumpet Mushroom, Pumpkin, Borolo Truffle Jus, Kataifi-wrapped Potato Purée

Dessert

*Golden Treasure Coast Chocolate Surprise
Our Executive Chef provides a tribute to Florida-inspired flavors with a selection of mini specialty desserts*

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Menus & Live Stations



Cold Canapés

MEAT

- Duck Prosciutto and Fig, Rosemary Ricotta, Walnut Crostini
- Smoked Lamb Loin, Pea Pureé, Gorgonzola, Brioche
- Gold Leaf Foie Gras Macaroon
- Truffled Beef Tartar, Butter Brioche, Chervil, Pickled Mustard Seeds
- Organic Melon Lollipop, Spec Ham, Mint Syrup

SEAFOOD

- Tuna Poke Cone, Wakame, Tobiko, Siracha Aioli
- Local Snapper Ceviche, Passionfruit, Cilantro
- Thai Curry Crab Sushi Roll, Florida Orange, Serrano Chili
- Blood Mary Shrimp Cocktail
- Smoked Salmon and Caviar, Dill Cream Cheese

VEGETARIAN

- Liquid Olives, Feta Cheese, Tomato Chutney, Fennel Pollen
- Poached Seckel Pear, Saint-André Cheese, Walnuts, Port Wine Syrup
- Strawberry and Brie Crostini, Apricot Mostarda, Honeycomb
- Truffle Deviled Egg
- Lemon Whipped Burrata, Sweet Tomato, Pesto, Balsamic Pearls

VEGAN

- Shitake Mushroom Ceviche, Sesame, Shoyu
- Compressed Watermelon, Jicama, Basil, Cherry, Grand Marnier
- Vietnamese Summer Roll, Mango, Mint, Cucumber, Yuzu Jelly
- Spring Pea Hummus, Mint, Caponata, Spiced Chickpeas

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ENHANCEMENTS | 20 per guest
Ossetra Caviar Blini, Crème Fraiche, Chive



Hot Canapés

MEAT

- Mojo Pork Arepas, Guava, Chipotle *Crema*
- Spiced Lamb Chops, Rosemary Chianti reduction
- Mini Wagyu Beef Slider, Tomato Jam, Truffle Aioli, Micro Arugula
- Short Rib Empanada, Salsa Verde
- Tandoori Spiced Chicken Satay, Cucumber Jalapeno Raita
- Chicken Lemongrass Pot Sticker, Soy Ginger Ponzu
- Beef Wellington, Bearnaise Sauce
- Crispy Pork Belly Tostada, Avocado, Poblano, *Chicharron*
- BBQ Brisket, Mini Cornbread Toast, Jalapeno Slaw
- Kobe Beef Satay, Hazelnut Dust, Curry Oil
- St. Regis Franks en Crouete

SEAFOOD

- Rice Crusted Lobster Bites, Mango Sweet Chili Dipping Sauce
- Jumbo Lump Crab Cakes, Lemon Caper Remoulade
- Bahamian Conch Fritter, Curry Honeydew, Coconut
- Jamaican Jerk Spiced Shrimp Kabob, Pineapple Cilantro BBQ
- Shrimp Tempura, Siracha Aioli

VEGETARIAN

- Heirloom Tomato Quiche, Pea Puree, Goat Cheese Fondue
- Pumpkin Tart, Frisée, Black Truffle
- Raspberry Brie Purse
- Porcini Mushroom Arancini, Truffle Aioli

VEGAN

- Gochujang Tempura Cauliflower, Citrus Dipping Sauce
- Vegetable Spring Rolls, Plum Sauce
- Miso Glazed Tofu Satays, Sambal Chili Sauce



Astor Displays | Select one option

TUSCAN MOZZARELLA & ANTIPASTI BAR

- Local “Toy Box”, Heirloom Tomatoes, Burrata, Summer Melon, Figs, Aceto Balsamico, Fresh Mozzarella, Basil Pesto, Sun-Dried Tomato
- Artisan Crusty Italian Breads, Flats and Crostini, Cracked Olive Tapenade
- Premier Dried Fruit and Nuts Cherries, Pistachios, Walnuts
- Antipasto, Marinated Italian Meats
- Garden Vegetable Gemelli Pasta Salad

ITALIAN PASTA STATION*

- Cavatappi Pasta, Short Rib Bolognese, Fresh Basil Caramelized Onion, Pecorino Romano Cheese
- Butternut Squash Ravioli, Grilled Asparagus Truffled Cognac, Cream Sauce, Sage
- Gemelli Pasta, Marinated Shrimp, Roasted Red Peppers Artichoke Heart, Baby Arugula, Lemon Pesto Sauce
- Warm Sea Salt and Rosemary Focaccia Bread

MEDITERRANEAN STATION

- Antipasti display of Hummus, Olive Tapenade, Eggplant Baba Ganoush
- Pita Chips, Crostini Toast, served with Marinated Olives, Roasted Peppers, Grilled Zucchini & Onions with Herbs & Olive Oil, Grilled Portobello Mushroom
- Vine-Ripened Tomatoes & Marinated Artichokes
- Prosciutto di Parma, Salami, Bresaola, Parmesan & Provolone Cheese, Balsamic Vinegar, Extra Virgin Olive Oil, Dried Fruits & Nuts

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Reception Displays | Enhancements

CHINESE DIM SUM | 42

- Vegetable Spring Roll Plum Sauce
- BBQ Pork Steamed Bun
- Shrimp Shui Mai
- Chicken Lemongrass Pot Sticker
- Asian Oils and Seasonings,
- Soy Sauce, Hoisin, Lime Mint Ponzu

RICE IN A BOX | 42

- Grilled Rare Ahi Tuna with Chukka Salad, Avocado, Grilled Romaine, Spicy Soy & Sambal Aioli
- Korean BBQ Short Rib with Sweet & Sour, Cucumber, Endive Kimchi, Sweet Soy
- Hot Smoked Chicken with Poached Egg, Napa Kimchi & Korean BBQ

BAO BUN BAR | 42

- Kalbi Glazed Ahi Tuna, Cucumber Namasu, Pickled Ginger
- Cantonese Char Siu Barbeque Pork, Grilled Pineapple, Pickled Napa Cabbage
- Sticky Asian Short Ribs, Hoisin, Mint, Green Apple Slaw

VALENCIA PAELLA | 40

- Saffron Scented Valencia Rice, Spanish Chorizo, Prawns, Calamari, White Wine and Garlic Steamed Mussels, Little Neck Clams, Grilled Chicken Thigh, Spring Peas, Spanish Onions
- Vegetable Paella with Artichokes, Red & Green Peppers, Spanish Onions, Fresh Peas, Fresh Herbs

RAW BAR ON ICE

All seafood stations served with St. Regis Signature Bloody Mary Cocktail Sauce Fresh Lemon, Limes and, Tabasco

- Chilled Peel 'n Eat Key West Pinks 16/20 | 13 each
- Iced Gulf Shrimp | 13
- Season's Finest Oysters in the half shell, Rose Mignonette | 13
- Snow Crab Claws, Key Lime Honey Mustard Sauce | 12
- Middle Neck Clams, Meyer Lemon Dressing | 13
- Main Lobster Medallions, Remoulade | 14
- Cracked King Crab | 18
- Seasonal Florida Stone Crabs (October 15 through May 15) | Market Price



Reception Action Stations | Chef required

HIMALAYAN SALT BLOCK SATAYS | 45*

Served with Green Papaya, Soba Noodles and Passion Fruit Soy Vinaigrette

- *Kalbi Marinated Beef Satay* | Green Papaya Slaw, Gochujang Aioli
- *Thai Spiced Skewered Chicken* | Coconut Curry Dipping Sauce
- *Sesame Seared Shrimp* | Satay Kabayaki Drizzle, Wasabi Cocktail Sauce
- *Tofu* Zucchini Brochettes* | Pineapple Soy Glaze

MEXICAN STREET TACOS STATION | 47*

Served with a Salsa Bar including Salsa Roja, Ahi Verde, Pico de Gallo & Guacamole

- Churrasco Steak, Pickled Red Onions & Chipotle Aioli
- Seared Mahi Mahi, Mango Cabbage Slaw, Cilantro Lime Aioli
- Chile de Arbol Chicken Mole with Cotija & Avocado Salsa
- Verde Calabaza Squash, Chayote & Mushroom Taco, Corn Salsa

HAWAIIAN POKE MARTINI | 47*

Choice of 3, served with Sushi Rice & Lettuce

- Ahi Tuna Poke Pineapple, Pickled Ginger, Cucumber, Spicy Aioli, Unagi Sauce, Bubu Arare
- Crispy Shrimp Macadamia Nuts, Bacon, Dried Cranberries, Smoked Sweet Maple Soy Dressing
- Hamachi Wakami, Wasabi Aioli, Ninja Radish, Fried Shallot, Sweet Soy.
- Lomi Lomi Salmon Tomato, Mango, Scallion, Avocado, Lemon Zest, Furikake
- Shitake Mushroom & Hoisin Roasted Eggplant Sesame, Shoyu, Radish, Maui Onion, Cabbage, Roasted Red Peppers
- Sake Compressed Watermelon & Edamame Haiku Tomato, Thai Basil, Coconut, Truffle Ponzu

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MAKI SUSHI | 75**

St. Regis Sushi is made only with the finest ingredients available serving authentic signature dishes

St. Regis Signature Rolls | Choice of 4

- *Caterpillar Roll* | BBQ Eel, Unagi, Asparagus, Avocado, Bonito Flake
- *The Astor Roll* | Spicy Tuna, Shrimp Tempura, Mango, Yuzu Mayo, Crispy Shallot Spicy
- *Hamachi Roll* | Cucumber, Jalapeño, Scallion, Wasabi Tobiko
- *The Grand* | Torched Salmon, Miso Butter, Asparagus, Avocado, Truffle Oil, Ikura
- *Dragon* | Unagi, Shrimp Tempura, Avocado, Green Onion, Tobiko
- *California* | Avocado, Cucumber, Lump Crab Meat
- *Spicy Tuna* | Sashimi-grade Tuna
- *Shrimp Tempura* | Crispy-battered Shrimp, Cucumber, Avocado
- *Rainbow* | Cucumber, Avocado, Crab stick
- *Veggie* | Selection of the freshest vegetables

Nigiri Pieces | Choice of 3

Based on 6 Pieces per person. Served with Wasabi, Pickled Ginger, Soy Sauce, Truffle Ponzu, Mint

- Hamachi, King Salmon, Ahi Tuna, Freshwater Eel, Shrimp

CARIBBEAN CEVICHE STATION | 45*

- Local Mahi Mahi | Tomatillo Cilantro Broth, Watermelon Radish, Mango-charred Serrano Chili
- Key West Pink Shrimp Orange | Habanero Broth, Avocado, Pickled Red Onion, Heart of Palm, Sweet Potato, Cilantro
- Yellowfin Tuna Smokey Passion Fruit Vinaigrette, Compressed Watermelon, Jicama, Tomato, Cucumber, Mint

INDIVIDUAL SALAD CONES | Choice of 3 | 37*

- Red & Yellow Tomato Bocconcini Salad with Pesto, Arugula, Frisée Lettuce & Pine Nuts
- Strawberry Spinach Salad with Candied Pecans, Goat Cheese, Pickled Radishes, Heirloom Tomatoes, Blood Orange Vinaigrette
- Caesar Salad with Romaine, Lettuce, Ciabatta Croutons, Aged Parmesan, Asian Chopped Salad with Mandarin Oranges, Edamame, Mango, Cashews, Crispy Wontons, Sesame Peanut Dressing
- Watermelon Salad, Organic Greens, Cucumbers, Feta Cheese, Pickled Red Onions, White Balsamic Vinaigrette

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**This Station can be display only or with a Chef. A fee of \$350 per Chef will be applicable. Labor fees are subject to taxable service charges and sales tax.



Reception Carving Stations | Chef required

BEEF BRISKET | 49*

Slow Cooked Beef Brisket with BBQ Sauce & Rosemary Ciabatta Bread

PRIME RIB EYE | 49*

Roasted Dry Rubbed Prime Rib Eye with Red Wine Sauce, Horseradish Cream, Dijon Mustard & Silver Dollar Rolls

NEW YORK STRIP | 46*

Pepper Crusted New York Strip with Béarnaise Sauce, Horseradish Cream, Creamy Mustard & Sourdough Rolls

WHOLE ROASTED BEEF TENDERLOIN | 48*

Beef Tenderloin with Chimichurri Salsa, Chianti Sauce & Brioche Rolls

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WHOLE ROASTED FARM RAISED CHICKEN | 32*

Chicken with Truffle butter, Lemon Chicken Jus & Country Bread

SUCKLING PIG | 30*

Mojo Roasted Suckling Pig with Tomatillo Avocado Salsa, Corn Salsa & Tortillas

RED SNAPPER | 42*

Whole Roasted Local Red Snapper on a Bed of Herbs & Charred Lemon with Tropical Fruit Salsa & Lemon Beurre Blanc

GROUPER | 40*

Acapulco's Barra Vieja grouper Chargrilled Butterfly Grouper Marinated with Guajillo Pepper, Lime Juice & Fresh Corn Tortillas

SALMON | 38*

Roasted Scottish Salmon with a champagne Salt Crust, Served with Orange Beurre Blanc & Lime Tartar Sauce

ENHANCEMENTS | 12 per guest, per item

Fresh Grilled Asparagus | Creamy Mashed Potatoes | Roasted Rosemary Fingerling Potatoes
| Dauphinoise Potato | Grilled Marinated Vegetables | Creamed Corn | Spanish Sofrito
Rice | Peruvian Potatoes | Honey Glazed Carrots | Charred Broccolini | Black Beans & Rice

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Plated Dinner Selections

Includes Freshly Baked Assorted Rolls, Starter, Entrée, Faux Wedding Cake and Plated Cake with Garnish, Freshly Brewed Illy Arabica Regular, Decaffeinated Coffee & DAMMANN Frères Tea

Pre-Selected Choice of Entrée:

- A place card with the guest's name and entrée selection noted is
- required with a maximum of two (2) single entrée selections
- Entrée selections are due to the hotel 72 hours in advance
- Land and Sea Duo options not included
- Table side choice available for 35 per guest

Starters

SALADS

- Spiced Poached Pear and Olive Oil Goat Cheese with Pear-mint Chutney, Delicate Blend of Petite Lettuces and Micro Herbs served with White Balsamic Vinaigrette
- Heirloom Baby Beet Salad with Pickled Honey Crisp Apples, Creamy Maytag Blue Cheese, Pomegranate Merlot Syrup & Chive Flower
- Truffle Whipped Burrata with Marinated Local Tomato, Basil Pesto, Balsamic Gel, Belgium Endive, Buffalo Mozzarella, Agrumato Lemon Olive Oil
- Caesar Salad with Heart of Romaine, Crisp Garlic Croutons, Shaved Parmesan & Traditional Caesar Dressing
- Summer Peach Carpaccio, Apple Gelée, Avocado Mousse, Heirloom Tomato, Peach Granite

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SOUPS

- Butternut Squash Soup, Parmesan Cheese, Pumpkin Seeds
- Chilled Green Mint and Pea Soup with Caribbean Prawn Tartar Marinated in Lime and Fresh Herbs, Accented with Red Chili Oil
- Cream of Cauliflower Soup, Brioche Croutons, Cauliflower Tips and White Truffle Oil

HOT APPETIZERS

- Porcini Mushroom Risotto, 24-month Dry Aged Parmesan and Alba White Truffle essence
- Pear & Gorgonzola Ravioli, Courvoisier Cognac Cream Sauce, Pistachio Pesto, Aceto Balsamico
- Sweet Potato Gnocchi, Cipollini Onion, Cremini Mushroom, Walnut Pesto, Manchego Cheese, Port Wine Drizzle

ADD AN INTERMEZZO | 9 per guest

Can be enhanced with a custom individual ice carving

- Perrier-jouet Sorbet with Chambord Float
- Italian Limoncello Sorbet Martini with Limoncello float
- Strawberry Sorbet with Grand Marnier Float
- Passion Fruit Sorbet with Mango, Mint Syrup

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**ENHANCEMENTS | 18 per guest as a substitution •
28 per guest as an additional course**

SALAD

- Main Lobster Salad with Florida Heart Of Palm, Citrus, Persian Cucumber, Sicilian Pistachios, Arugula, Midnight Moon Goat Cheese & Tangerine Coriander Vinaigrette

COLD APPETIZERS

- Chilled Ahi Tuna Tartar with Ginger Soy Dressing, Yuzu Japanese, Lemon and Taro Root Chips
- Hamachi Crudo, Ossetra Caviar, Watermelon Radish, Satsuma, Citrus Vinaigrette, Bubu Arare
- St. Regis Shrimp Cocktail with Avocado, Pickled Jalapeño, Cilantro, Lemon Zest, Tajin & Bloody Mary Cocktail Sauce

HOT APPETIZERS

- Diver Sea Scallop, Heirloom Cauliflower, Truffle Yukon Gold Potato Mousseline, Orange Balsamic Caramel, Vegetable Lumpia
- Marinated Kurobuta Pork Belly with Spaghetti Squash, Poached Egg and Tarragon Brown Butter Sauce
- Grilled Colossal Prawns, Vanilla Purple Sweet Potato Purée, Meyer Lemon Beurre Blanc, Sauteed Spinach, Spiced Rum Banana Salsa
- Jumbo Lump Crab Cake, Avocado, Corn, Sun Burst Papaya Relish, Key Lime Beurre Blanc
- Lobster Ravioli with Thai Lemongrass Lobster Cream, Crispy Sage, Oven Roasted Tomato, Squash, Lemon Herb Breadcrumbs
- Pistachio Crusted Lamb Loin, Potato Croquette, Strawberry Mostarda, Parsnip Purée, Asparagus, Pioppini Mushroom, Frangelico Lamb Jus
- Short Rib & Sweet Plantain Pionono, Piquillo Pepper Emulsion, Rock Shrimp Escabeche

Entrées

FROM THE SEA

Lemon Brined Scottish Salmon
Spring Peas, Sugar Snaps, Snow Peas, Charred Pearl Onions, Wild Morel Mushroom Consommé

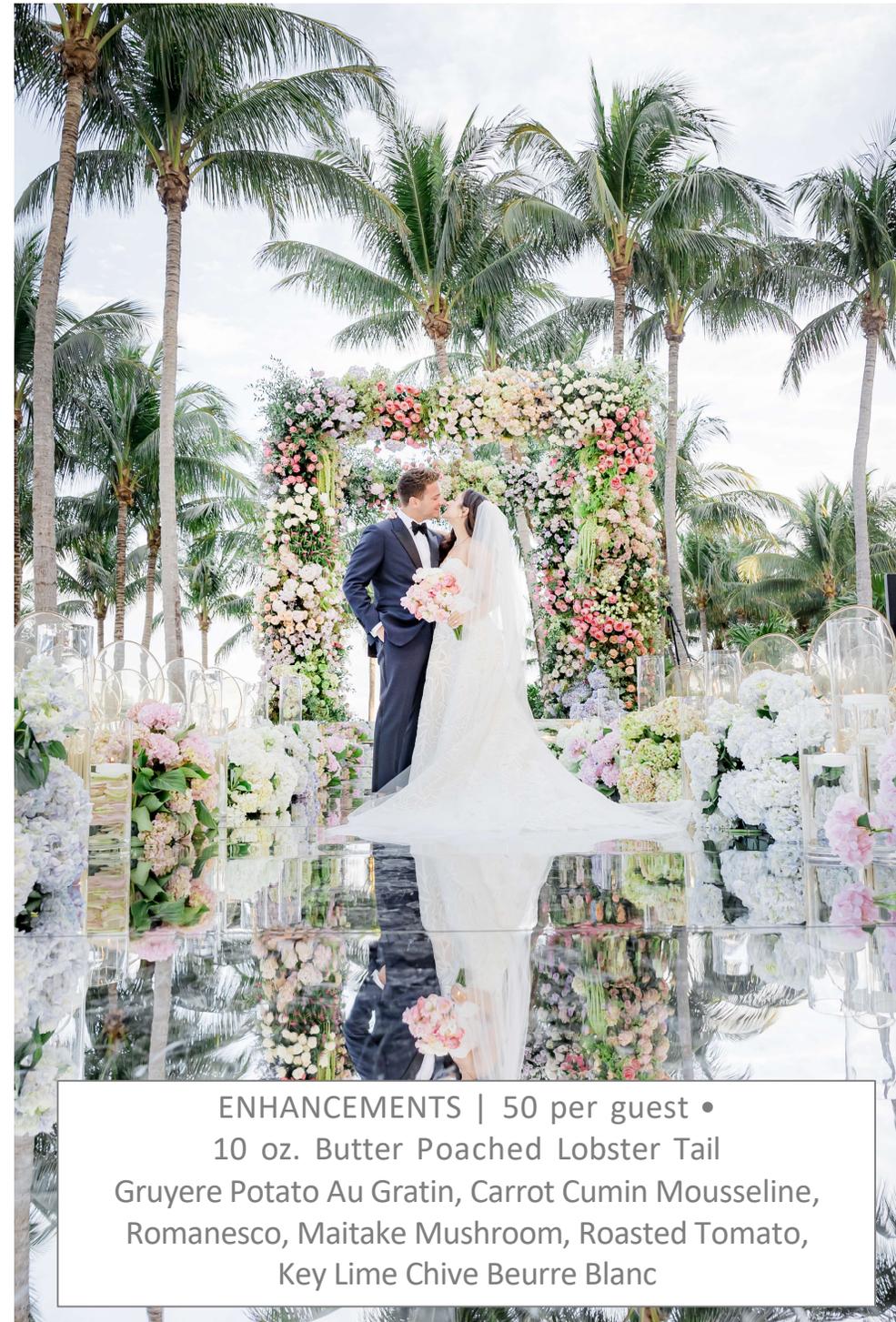
Mojito Glazed Mahi Mahi
Local Heart of Palm, Heirloom Tomato, Mango, Mint, Coconut Rice

Miso Marinated Black Cod
Baby Bok Choy, Forbidden Black Thai Rice, Carrot Ginger Sauce, Edamame

Mediterranean Branzino
Caramelized Zucchini, Tomato Puree, Confit Cipollini Onion, Lemon Caper Butter, Castelveltrano Olives

Pan Seared Red Snapper
Fava Bean Purée, Organic Quinoa Pilaf, Golden Raisins, Artichoke, Patty Pan Squash, Honeybell Orange Butter

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ENHANCEMENTS | 50 per guest •
10 oz. Butter Poached Lobster Tail
Gruyere Potato Au Gratin, Carrot Cumin Mousseline,
Romanesco, Maitake Mushroom, Roasted Tomato,
Key Lime Chive Beurre Blanc



FROM THE LAND

Grilled Beef Tenderloin
Creamy Buttermilk Mash Potato, Crispy
Wild Mushroom Purse, Asparagus, Pinot
Noir Reduction

New York Strip Pave
Creamed Cauliflower, Rosemary
Fingerling Potatoes, Trumpet
Mushroom, Cipollini Onion, Truffle
Zinfandel Demi

Kurobuta Pork Chop Cuban
Boniato Mash, Charred Broccolini,
Mango Chutney, Caribbean Spiced Rum
BBQ Sauce

24-Hour Braised Short Rib
Robiola Sage Polenta, Forest Mushroom
Fricassee, Parmigiano Reggiano, Sweet
Potato Crisp, Natural Reduction

Citrus Brined Chicken Breast
Confit Shallot Tomato Risotto, Heirloom
Carrots, Haricot Vert, Cognac Chicken
Jus

FROM THE LAND & SEA DUET ENHANCEMENTS

Braised Short Rib & Scottish Salmon | 37
Potato Croquette, Maple Roasted Acorn
Squash, Root Vegetables, Spinach, Spiced
Port Wine Demi

Rice Cracker Crusted Short Rib &
Miso Glazed Black Cod | 43
Coconut Sweet Potato Puree, Baby Bok
Choy, Green Apple Slaw, Japanese
Eggplant, Soy Ginger Glaze

Beef Tenderloin & Butter Poached
Lobster Tail | 55
Truffle Celery Root Puree, Sea Salt
Roasted Marble Potatoes, Lavender
Honey Spaghetti Squash, Sangiovese Jus,
Chive Butter

Cuban Coffee Rubbed New York Strip &
Pepita Crusted Mahi Mahi | 28
Lemon Bacon Mofongo, Calabaza Squash,
Chayote, Fire Roasted Peppers, Passion
Fruit Beurre Blanc

St. Regis Bar Wedding Package

Included for the St. Regis & Caroline Wedding Experiences.

Grey Goose, Tito's Bacardi, Captain Morgan Bombay, Sapphire, Hendrick's Jack Daniels, Crown Royal Glenlivet 12 years, Johnny Walker Black, Casamigos Silver, Patron Silver, Hennessy VSOP Privilège, Cointreau Liqueur

Still & Sparkling Water, assorted Pepsi Soft Drinks, Ginger Ale Tonic, Club Soda and assorted mixers: Cranberry, Orange, Grapefruit, Pineapple Juice

DOMESTIC, IMPORTED & CRAFT BEERS

Michelob Ultra, Bud Light, Blue Moon, Sam Adams, Heineken, Corona Extra, Stella Artois, Funky Buddha IPA, Hop Gun, Floridian IPA, Truly

Non-Alcoholic Option: Heineken 0.0

WINE

St. Regis Select Trinity Oaks

Cabernet Sauvignon, Trinity Oaks Pinot Noir Trinity Oaks Chardonnay & Trinity Oaks Pinot Grigio

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The House of Astor's Wedding Cake Flavors

3 Tiers | Under 100 guests
4 tiers | 100-200 guests
5 tiers | 200-300 guests
Additional tiers | 150 per tier

CHOICE OF SPONGE

- Vanilla
- Chocolate
- Strawberry
- Confetti
- Carrot Cake
- Red Velvet
- Citrus Orange
- Coconut

CHOICE OF FILLING

- Exotic Red Berry
- Chocolate Ganache
- Coconut
- Florida Citrus Key Lime
- Dulce de Leche
- Hazelnut Praline

CHOICE OF BUTTER CREAM

- Vanilla Bean
- Chocolate Fudge
- Raspberry
- Passion Fruit
- Key Lime
- Coconut
- Cream Cheese

CHOICE OF SYRUP

- Vanilla
- Rum
- Almond
- Chocolate
- Sugarcane

EXECUTIVE PASTRY CHEF'S SIGNATURE CAKE

Almond Sponge Cake, Coconut Custard,
Almond Praline Crunch, Amaretto Syrup,
Coconut Buttercream

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Late Night Snacks

Included with the Caroline Wedding Experience | Available as an add on with a rate per guest

ARTISAN FLATBREAD | 37

- Creamy Fresh Mozzarella, Crushed Tomato Sauce Fresh Basil, Pecorino Romano Cheese, Extra Virgin Olive Oil
- Smoked Pulled Chicken Aged Cheddar Cheese, Red Onion, Fresh Cilantro, Memphis Barbeque Sauce
- Fennel Sausage, Roasted Bell Peppers, Calabrian Chili, Fresh Mozzarella, Olive Oil, Arugula

GOURMET SLIDER TABLE | 50

- Angus Beef Patty Tillamook Cheddar Cheese, Caramelized Vidalia Onion, Truffle Aioli
- House Made Parmesan Meatball Fresh Mozzarella, Sweet and Spicy Tomato Jam
- Fire Grilled Buffalo Chicken Carrot and Celery Cole Slaw, Bleu Cheese Dressing

CUBAN NIGHTS | 30

- Cuban Sandwich, Media Noche Sandwich, Station with Mariquitas

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ARGENTINEAN EMPANADA BAR | 37

- Braised Short Ribs of Beef
- Pulled Chicken with Mole
- Three Cheese Empanadas
- Served with Cilantro Aioli, Pico de Gallo Avocado/Tomatillo Sauce

KIDS CORNER | 37

- Grilled Cheese Sandwich, American Cheese
- Creamy Mac & Cheese
- Crispy Chicken Fingers, Honey Mustard, Ranch Dressing
- Waffle Fries, Ketchup, Mayonnaise, Mustard
- Chocolate Chip Cookies

TRAY PASSED INDIVIDUAL BITES

A minimum of 30 per order is required

Savory

- Pigs in a Blanket | 14
- Mini Hot Dogs | 14
- House Made Corn Dogs | 14
- Grilled Cheese and Tomato Soup Shots | 14
- Mini Croissants with Bacon, Egg and Cheese | 14
- Shrimp, Chicken, Beef or Vegetable Tostadas | 14
- Boneless Buffalo Wings, Celery, Blue Cheese | 14
- Burger Sliders, Tillamook Cheddar, Brioche Bun | 14
- Truffle Herbed French Fries Served on a Cone | 13

Sweet

- Key West Key Lime Pie Tarts | 9
- Coconut Panna Cotta Verrines | 12
- Golden Rocher Profiteroles | 12
- Mini Cup Cakes | 8
- White Chocolate Covered Strawberry Madeleines | 8
- Mocha Cream filled Beignets | 8
- Churros, with Dulce De Leche | 8
- Assorted Doughnut Holes with Dipping Sauces | 8
- Strawberry Cereal Milk & Sugar Cookies or Chocolate Milk & Chocolate Chip Cookies | 8

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Dessert Action

Stations | Chef required

ST. REGIS BAL HARBOUR ICE CREAM AND SORBET CART | 38*

House-made Vanilla, Chocolate, Strawberry Ice Cream and Passion Fruit Sorbet Served with Crispy Sugar Cones and assorted Toppings to include Sprinkles, Cherries, Caramel Sauce, Chocolate Sauce and Whipped Cream

DRUNKEN DONUTS* | 44 Choice of 3 flavors

Warm pressed Mini Donuts topped to order by our chef

- Lemon Drop | Lemon Curd, Blueberry Compote, Toasted Meringue, Limoncello
- Southern Charm | Maple Glaze, Chopped Bacon, Peach Compote, Makers Mark Bourbon, Cinnamon Ice Cream
- Cookies and Cream, Crushed Oreos, Chocolate Sauce, Bailey's Mousse, Godiva Liquor
- Pink Lady | Raspberries, Strawberry Compote, Rose Ice Cream, Chambord

KOREAN TOASTED BUBBLE WAFFLES | 39*

Served with Matcha Tea Condensed Milk Dipping Sauce, Dulce de Leche, Pineapple Maple Rum Syrup, Crushed Oreo, Reese's Pieces, Fresh Strawberry, Bananas, Walnuts, Coconut Whipped Cream, Chocolate Chips, assorted Mochi Ice Cream



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CREPES STATION*

Choice of 3 flavors | 36

Freshly made French Crepes prepared to order

- Banana, Nutella, Hazelnut Jivara Chocolate Sauce
- Fresh Strawberry, Tahitian Vanilla Whipped Cream, Strawberry Grand Marnier Compote
- Passion Fruit Curd, Coconut, Fresh Kiwi, Mango Compote
- Black Forest Sour Cherry Compote, Chocolate Shavings, Chantilly Cream
- S'mores, Marshmallow Fluff, Homemade Fudge, Graham Cracker Crumble served with Vanilla Ice Cream

AFFOGATO AL CAFFE*

Choice of 3 flavors | 40

Fresh Espresso made to order, served with Italian Biscotti

- Traditional Affogato, Espresso, Vanilla Ice Cream
- Pistachio Ice Cream, Candied Walnuts, Coconut Cream, Chocolate Covered Pop Corn
- Salted Caramel Ice Cream, Peanut Butter Cream, Bourbon Caramel, Praline Dust
- Cinnamon Spiced Chocolate Ice Cream, Chantilly Cream, Manjari Dark Chocolate Fudge, Black Cherry
- Cannoli Ice Cream, Lady Fingers, Sweet Mascarpone Cream, Cocoa dust

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LIQUID NITROGEN PALETAS | 37*

Semifreddo Popsicles dipped in liquid Nitrogen and topped with your custom created Sauce and toppings to include White Chocolate, Milk Chocolate, and Dark Chocolate Dipping Sauces, Homemade Feuilletine Crumble, Chocolate Pearls, Dehydrated Fruit Crisps, Toasted Coconut
Paleta flavors: Spiced Chocolate, Yuzu, Mango or Land Strawberry

TRES LECHES STATION*

Choice of 3 flavors | 38

- Traditional Tres Leches
- Café con Leche, Cuban Coffee Infused Tres Leches, Kahlua Chocolate Cake, Diplomat Cream, Chocolate Coffee Beans
- Strawberry Cereal Milk Tres Leches, Spiced Rum Macerated Strawberries, Strawberry Rose Sponge, Whipped Cream
- Pina Colada Tres Leches, Caramelized Pineapple Compote, Coconut Crumble, Italian Merengue
- Pastelitos Tres Leches, Cream Cheese Frosting, Guava Sponge, Caramelized Puff Pastry

BAKED ALASKA | 37*

House-made Vanilla, Chocolate, Strawberry Baked Alaska, decorated with Italian Merengue and Flambéed to order, topped with your choice of Fudge, Caramel Sauce and Fried Cake Croutons

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Rehearsal Dinner Tables

Bal Harbour Steakhouse | 215

SOUP

- Main Lobster Bisque, Fennel, Garlic Toast

SALADS

- Wedges of Baby Iceberg Chopped Egg, Neuskie Bacon Lardons, Chive, Heirloom Tomato, Red Onion, Gorgonzola Buttermilk Ranch dressing
- Burrata and Heirloom Tomato Arugula, Pesto, Huckleberry Jam, Aceto Balsamico
- Brussel Sprout Salad Sherry Vinegar, Pearl Onion, Orange Blossom Honey
- Heirloom Beet Salad Honeycrisp Apple, Marcona Almond, Midnight Moon Goat Cheese, Calvados

ENTRÉES

Served with Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle | Yukon Gold Potato Ragout, Baby Portobello, Cipollini Onion, Sage | Silver Dollar Rolls, Honey Butter.

- Sea Salt, Herb and Dijon Crusted Prime Rib of Beef | Bone Marrow and Rosemary Butter, Cognac Jus, Creamed Horseradish Dressing (Carving Station | Chef Required)
- Borolo Braised Chicken | Boursin Polenta, Oven-dried Tomato, Crispy Prosciutto, Spinach
- Fire Grilled Cedar Plank Salmon | Citrus Maple Mustard Glaze, Lavender and Honey Roasted Spaghetti Squash

DESSERTS

- S'mores Tart with Caramel and Brulée Marshmallow
- Fresh Fruit Trifle
- Chocolate Blackout Cake, Crispy Pearls
- New York Style Cheesecake, Sour Cherry Compote

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A Taste of the Mediterranean | 198

SALADS

- Hummus, Tzatziki, Roasted Eggplant Baba Ghanoush, Pita Bread
- Cucumber Salad with Mint Yogurt
- Horitaki Salad Heirloom Tomato, Persian Cucumber, Onion, Kalamata Olive, Baby Sweet Drop Peppers Barrel Aged Feta, Mint, Lemon Oregano Vinaigrette
- Mediterranean Caesar Grilled Baby Gem Lettuce, Freekah Tabbouleh, Radish, Garlic Parmesan Dressing
- Organic Baby Greens, Candied Pecans, Grapes, Avgolemono Vinaigrette

ENTRÉES

- Za'atar Spiced Flank Steak | Sumac Onion, Wild Mint, Salmoriglio
- Tandoori Roasted Chicken | Muhammara, Pomegranate, Spiced Walnuts
- Seared Branzino | Harissa Roasted Cauliflower, Sultanas, Tamarind Glaze, Coriander
- Moroccan Couscous | Heirloom Vegetables, Barrel Aged Feta, Crispy Chickpeas
- Patatas Bravas | Roasted Fingerling Potatoes, Pimenton, Saffron Meyer Lemon Aioli

DESSERTS

- Bougatza, Orange Crèmeux
- Rose Strawberry Shooters, Vanilla Custard, Biscuit
- Honey Cake with Honey Cream

Key West Lobster Feast | 270

SOUP

- Bahamian Conch Chowder

SALADS

- Cold Water Shrimp Cocktail | Bloody Mary Cocktail Sauce, Citrus, Horseradish
- Jerk Chickpea Salad | Pickled Pearl Onion, Corn, Purple Cabbage, Passion Fruit Vinaigrette
- Red and Gold Tomato Salad | White Balsamic, Basil, Shaved Parmesan
- Compressed Summer Melon Salad | Sunflower Seeds, Mint, Cucumber, Cotija Cheese, Frangelico Syrup
- Watercress Frisée Salad | Shaved Curry Onions, Rainbow Carrots, Sweet Peppers, Florida Orange Toasted Pistachio, Guava Vinaigrette

ENTRÉES

Served with Crisp Yucca Fries, Orange Garlic Mojo, Coconut Rice (Cuban Black Beans, Charred Corn, Tomato)

- Grilled Florida Lobster Tails | Key Lime Vanilla Butter, Mango Salsa
- Achiotte Braised Short Ribs | Grilled Pineapple, Coconut Sweet Potato Puree
- Pepita Crusted Mahi Mahi | Crisp Zucchini Fries, Roasted Poblano Sauce
- Cinnamon Roasted Caribbean Pumpkin | Squash, Sweet Peppers, Pomegranate Molasses

DESSERTS

- Hemmingway Key Lime Tart, Fresh Raspberry, Raspberry Foam
- Warm Mango Bread Pudding, Coconut Vanilla Sauce
- Mini Dulce de Leche Cheesecake
- Passion Fruit Panna Cotta
- Trio of Chocolate Mousse, Whipped Créméux, Chocolate Feather

Brunch Tables

Bal Harbour Luxury Brunch | 130

The Brunch Table includes the Pastry Chef's assortment of desserts, as well as St. Regis select freshly brewed coffees and a collection of natural and herbal teas.

- Freshly squeezed Florida Orange and Ruby Red Grapefruit Juices
- Seasonal Sliced Fresh Fruit and Sun Ripened Berries
- Individual Granola Parfaits
- Country-style Rosemary Roasted Fingerling Potatoes
- Freshly Baked Butter Croissants, Danish Pastries and Assorted Muffins with French Style Butter, Honey and Fruit Preserves
- Chicken Sausage
- Plain and Berry Organic Yogurt Verrines
- Artisanal Cheeses and Charcuterie with Wild Honeycomb, Housemade Marmalade, Grilled Bread and Dried Fruits & Nuts
- Variety of Farmer's Garden Fresh Lettuces and House-made Dressings
- Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella, and Italian Cold Press Extra Virgin Olive Oil

FARM FRESH EGGS AND EGG WHITES | Prepared To Order*

Prepared with Diced Red and Yellow Bell Peppers, Vine-Ripe Tomatoes, Virginia Ham, Natural Cherry Wood Smoked Bacon, Wild Mushrooms, Red Onions, Spinach, Green Onions, Asparagus, Aged Cheddar and Swiss Cheese

CARVING STATION OF ROASTED BEEF STRIP LOIN*

Served with Chimichurri, Horseradish Cream, Mustard and House-Baked Rolls

Carving Station of Lemon Rubbed Deep Water Snapper with Yuzu Butter Braised Tuscan Kale

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St. Regis Brunch | 85

The Brunch Table includes the Pastry Chef's assortment of desserts, as well as St. Regis select freshly brewed coffees and a collection of natural and herbal teas.

- Seasonal Sliced Fresh Fruit & Sun Ripened Berries
- New York Style Assorted Bagels with Norwegian Smoked
- Salmon, Cream Cheese & Traditional Condiments
- Freshly Baked Butter Croissants, Danish Pastries and Assorted Muffins
- Freshly Squeezed Florida Orange & Ruby Red Grapefruit Juices
- Country Style Rosemary Roasted Fingerling Potatoes
- French Style Butter, Honey & Fruit Preserves
- Brioche French Toast with Candied Pecans, Maple Syrup Whipped Butter
- Irish Steel-Cut Oatmeal with Dried Fruits, Golden Raisins & Brown Sugar
- Organic Farm Fresh Scrambled Eggs, Dry Aged Cheddar

Select two breakfast meats

- Turkey Bacon, Chicken Sausage (may have pork casing)
- Natural Cherry Wood Smoked Bacon, Pork Sausage

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Brunch Enhancements

EGGS BENEDICT BAR | Choice of 3 | 33

- The Classic Poached Eggs, English Muffin, Canadian Bacon, Key Lime Hollandaise Sauce.
- Mojo Roasted Pork, Cuban Bread, Poached Eggs, Ham, Pickle, Swiss Cheese, Mustard Hollandaise
- Oven Dried Tomato, Poached Eggs, Buffalo Mozzarella, Brioche Toast, Pesto Hollandaise.
- Achiotte Braised Short Ribs, Poached Eggs, *Tostones*, Charred Corn, Pickled Onions, Cotija Cheese, Verde Hollandaise
- Poached Eggs, Caramelized Onions, Fennel & Green Apples, Chicken Sausage, Goat Cheese, Florida Orange Hollandaise

BUTTERMILK PANCAKES | Prepared to order | 26

Served with Chocolate Chips, Blueberries, Warm Grand Marnier, Strawberry Compote Tahitian Vanilla Whipped Cream, Powdered Sugar, Fresh Berries, Sliced Bananas Warm Vermont Maple Syrup and Sweet Butter

AVOCADO TOAST BAR | 50

Multigrain, Pine Nuts, Oven Dried Tomato, Reggiano Lemon Ciabatta, Candied Bacon, Chevre, Aged Balsamic Focaccia, Smoked Salmon, Pickled Onion, Capers, Dill

LUXURY OMELETTE ENHANCEMENT STATION (BOX) | 45*

Includes all toppings from our original Omelette station with the addition of these gourmet items: Jumbo Lump Crab Meat, Smoked Salmon, Cold Water Shrimp, Chorizo Sausage, Goat Cheese, Feta Cheese, Buffalo Mozzarella, Ricotta, Avocado, Artichoke Hearts, Jalapeños, Broccoli, Pesto, Bruschetta, Salsa Verde, Pico de Gallo, Assorted Hot Sauces

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Bars Enhancements

BOURBON BAR | 29*

Sit back and sip on some of the most popular classic cocktails post Prohibition Old Fashioned, Manhattan, Whiskey Sour, Bourbon Smash Choice of: Angels Envy, Bulleit & Basil Haydens

MOJITO BAR | 26*

Enjoy a taste of Miami while indulging in this Caribbean favorite Traditional, Passionfruit, Mango, Coconut, Mixed Berry Bacardi, Brugal 1888 or Key West Favorite: Papa's Pilar Blonde

TEQUILA BAR | 27*

Spice up the night with a kick and choose from our selection of curated cocktails: Spicy *Jalapeño*, Cucumber Margarita, Passion Fruit, Mezcal Margarita, Traditional Grapefruit Paloma, Patron, Don Julio, Casamigos, Aviator

CORDIAL AFTER DINNER DRINK*

Hennessey or VS | 28

Courvoisier VS | 28

Sambuca Romano | 26

Grand Marnier | 26

Bailey's | 26

Limoncello Pallini | 26

Sherry Wine | 26

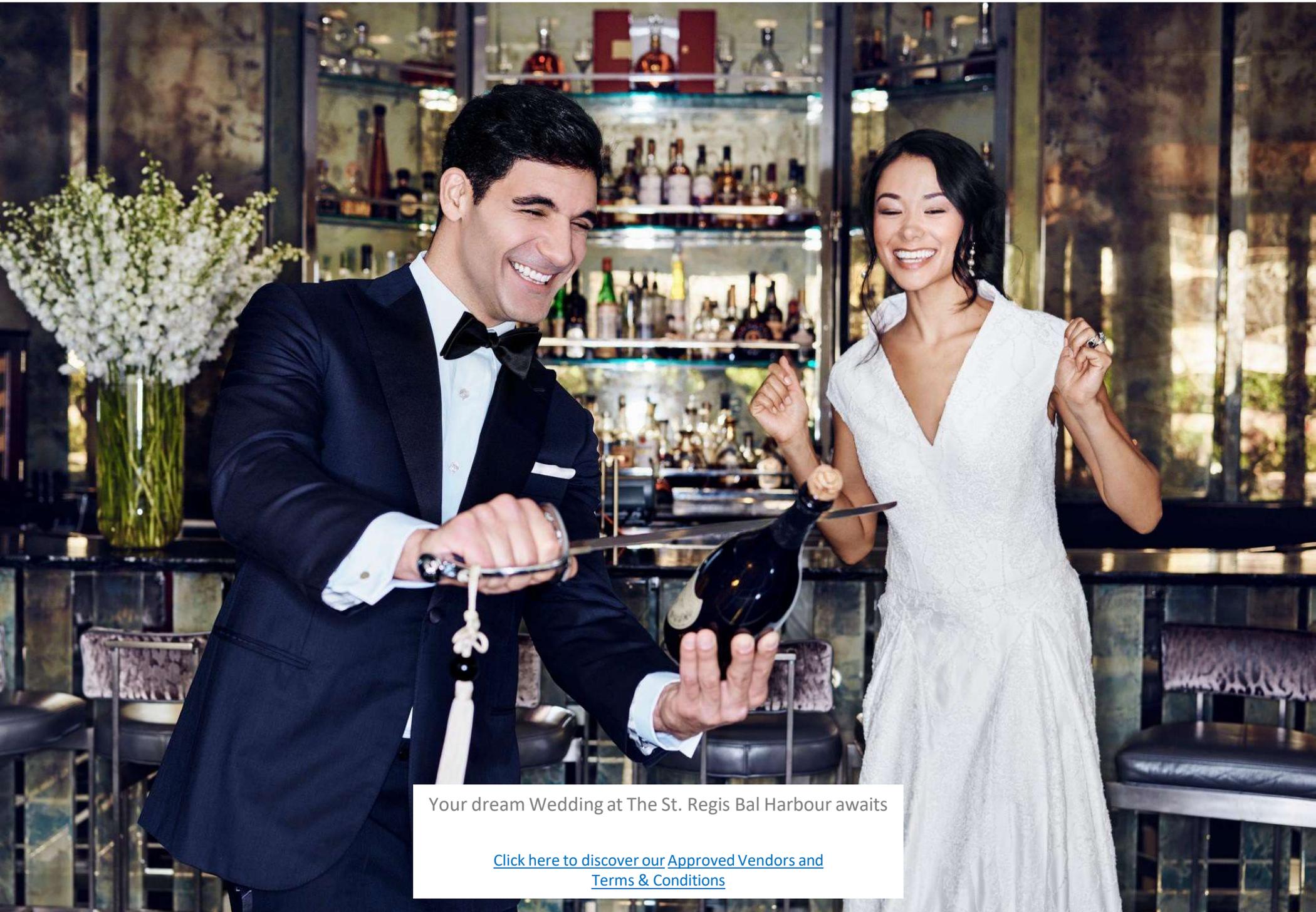
Port Wine | 26

ST REGIS SIGNATURE COCKTAIL BRUT ROYALE | 27*

Chambord, Lemon, Agave, Angostura Bitters Chandon Garden Spritz

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*Any beverage station or bar serving alcohol requires a Bartender. A Bartender Fee of \$200 per Bartender for up to 2 hours will be applicable (one Bartender per 50-75 guests). If the Bar extends beyond 2 hours, there will be a charge of \$125 per Bartender for each additional half hour. Labor fees are subject to taxable service charges and sales tax.



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