







Let your story of love begin at the Biltmore, the most luxurious and picturesque wedding venue in South Florida. Say "I Do" in our elegant ballrooms, lush courtyards, or surrounding romantic fountains followed by a reception in a venue that has been opulent and timeless for 100 years.

Your story book weekend is more than your ceremony or reception. Enhance this occasion and immerse yourself and your guests with our endless amenities that include elegant accommodations, a full-service world-renowned spa, our championship golf course, one of the largest swimming pools in the continental U.S. and our award-winning dining selections.

Our seasoned team will ensure that your wedding is not only exquisite but also truly reflects your unique story. Whether your style is intimate, sophisticated, grand or romantic, our team will make sure your event leaves everlasting memories.



Signature Wedding Experience

BUTLER PASSED HORS D'OEUVRES

Select Five

COLD

Fig & Ricotta Bruschetta *V
Sundried Tomato Parmesan Caprese Skewers *V *GF
Petit Lobster Rolls, Brioche, Watercress
Crab Devilled Eggs, Old Bay Caviar *GF
Tuna Poke Cones, Wasabi Crema, Toasted Sesame Seeds
Mahi-Mahi Ceviche, Pineapple Salsa, Wonton Lotus
Beef Tartare Crostini, Crispy Capers, Truffle Dijon Emulsion
Chesapeake Crab-Arugula Salad, Preserved Lemon Aioli, Endive *GF
Tequila Lime Compressed Watermelon *Vegan *GF
Smoked Oyster Spoons, Cucumber Crème Fraiche *GF
Jumbo Shrimp Cocktail Shooter *GF
Petit Muffalettas, Olive Tapenade, House-Made Focaccia
Coconut Curry Shrimp Cocktail, Sambal Aioli *GF
Smoked Salmon, Lemon Dill Crème Fraiche, Cucumber Carpaccio,
Pumpnickel, Caper-Shallot Tapenade

HOT

Mini Grilled Cheese & Tomato-Basil Shooter
Bacon Wrapped Date, Romesco Sauce *GF
Coconut Shrimp Lollipop, Sweet Chili Glaze
Bacon Wrapped Diver Scallops, Old Bay Aioli
Duck Confit Spring Rolls, Jalapeno Pepper Jelly
Petit Crab Cakes, Saffron Red Pepper Tartar
Rosemary Crusted Lamb Chops, Fig Balsamic Reduction
Maple Glazed Pork Belly, Cornbread, Cherry Butter, Apple Crema
Petit Twice Baked Potato, Bacon Jam, Chive Crema
Wagyu Pigs in a Blanket, Creole Mustard
Oysters Rockefeller, Pernod Foam
Artichoke Popper, Lemon Aioli *Vegan
Smoked Gouda Arancini, Romesco Sauce *Vegetarian
Chicken & Cilantro Dumplings, Soy Ginger Glaze
Petit Beef Wellington

*V = Vegetarian *GF = Gluten Free *Vegan

RECEPTION DISPLAY

Select One

MEDITERRANEAN

Imported Artisan Prosciutto and Salamis, Grilled Artichokes, Roasted Tomatoes, Feta Cheese, Truffle Whipped Ricotta, Bruschetta, Marinated Olives Medley, Sea Salt-Spiced Marcona Almonds, Tapenade & Basil Pesto with Artisan Breads, and Pita Bread

ARTISAN CHEESE

Imported & Local Cheese, Whole Grain Mustard, Jam, Mixed Marinated Olives, Giardiniera, Sea Salt Spiced Marcona Almonds, Berries, Grapes, Hand-Crafted Breads & Crostini

FARMERS MARKET

Grilled and Raw Market Vegetable Crudités
Asparagus, Charred Peppers, Zucchini, Yellow Squash, Baby Carrots, Radish, Tomatoes, Celery Hearts, Cucumbers, Tzatziki, Hummus, Green Goddess Dressing Lavash and Pita

PLATED DINNER

Biltmore Bread Service

SALADS

Select One

Caesar, Petit Romaine, Peppered Brioche, Teardrop Peppers, Parmesan, Lemon-Garlic Parmesan Dressing, Anchovy

Poached Pear, Cabernet Poached Pear, Blue Cheese, Belgian Endive, Maple-Dijon Vinaigrette, Pistachio, Mint-Steeped, Blackberries

Burrata Salad, Truffled Burrata, Heirloom Cherry Tomatoes, Olive Focaccia, Basil, Baby Arugula, Artichoke-Roasted Pepper Tapenade, Fig Balsamic Reduction

The Floridian Beet, Florida Orange, Roasted Beets, Feta Cheese, Dried Cherries, Pickled Fennel, Frisee, Pomegranate-Champagne Vinaigrette, Candied Walnuts

Southern Wedge Salad, Iceberg Lettuce, Cornbread Croutons, Devilled Egg, Peppered Bacon, Shaved Red Onion, Heirloom Tomatoes Carpaccio, Creole Scallion Blue Cheese

The Biltmore, Artisan Greens, Heirloom Tomatoes, Cucumber Carpaccio, Cipollini Onions, Kalamata Olives, Tuscan Vinaigrette

ENTREES

Select Two

Charred Lemon Chicken, Lightly Crusted Breast of Chicken, Creamed Spinach Beurre Monte, Roasted Red Pepper Coulis | \$290++ per person

Confit Airline Chicken Coq Au Vin Blanc, Fondant Oyster Mushroom, Smoked Bacon-Glazed Pearl Onions | \$295++ per person

Pinot Noir Braised Short Ribs, Lemon Garlic Gremolata | \$305++ per person

Pan Seared Atlantic Salmon, Rose-Grapefruit Beurre Blanc, Shaved Fennel Salad | 310++ per person

Pan Seared Sea Bass, Charred Lemon Emulsion, Tear Drop Pepper Caponata | \$310++ per person

Maryland Crab Cake, Roasted Sweet Corn Chow-Chow, Creole Remoulade | 310++ per person

Garlic & Thyme Rubbed Beef Tenderloin, Bordeaux Bordelaise | \$315++ per person

Tarragon Butter-Poached Lobster Tail, Caviar Béarnaise, Orange Chive Aioli | \$315++ per person

DUO ENTRÉE ADD ON

Jumbo Shrimp – MP

Lobster Tail – MP

Crab Cake – MP

ENTRÉE ACCOMPANIMENTS

Select One Starch

Pommes Puree

Rosemary Potato Dauphinoise

Caramelized French Onion Confit Fingerling Potatoes

Aged Cheddar Polenta Cake

Sundried Tomato, Cipollini Onions, & Spinach Cous Cous

Sage-Butter Fondant Potatoes

Fine Herb Rice Pilaf

Select one Vegetable

Lemon-Tarragon Roasted Asparagus

Haricot Verts, Dijon Beurre Noisette

Honey Glazed Smoked Paprika Heirloom Carrots

Charred Broccolini, Calabrian Chile Brown Butter

Parmesan Brussel Sprout Gratin

Seasonal Squash

VEGETARIAN & PLANT BASED OPTIONS

Select One

Saffron Corn Risotto, Tomato-Basil Jam *Vegan *GF

Ratatouille, Roasted Tomato-Arugula Salad, Garlic Chips *Vegan *GF

Portabella Steak, Caraway Braised Cabbage, Garlic Bean Puree, Caper-Artichoke Tapenade, Roasted Red Pepper Coulis *Vegan *GF

Cherry & Quinoa Stuffed Butternut Squash, Rosemary-Maple Glaze*Vegan *GF

Herbed Ricotta Ravioli, Pesto, Blistered Tomatoes, Basil, Kalamata Olives, Roasted Red Peppers *V

DESSERT

Wedding Packages Include a Fondant Wedding Cake from one of our Exclusive Creative Cake Partners.

All Wedding Packages Include Five Hours of Gold Package Bar, Wine Service with Dinner, Wedding Toast, and Biltmore Coffee & Tea Service.



Reception Enhancements

POKE BAR

Ahi Tuna, Salmon, Shaved Cucumber, Wasabi, Seaweed Salad, Toasted Sesame Seeds, Radish, Edamame, Tamari Marinated Tofo, Sticky Rice, Pineapple-Soy Sambal Poke Marinade, Sriracha Mayo

\$30++ per person

SUSHI ROLL STATION *(based on 4 pieces per person)*

Spicy Tuna Roll, California Roll, Asparagus Roll, Rainbow Roll, and Philadelphia Roll, Served with Pickled Ginger, Wasabi, Soy Sauce, Spicy Mayo

\$35++ per person

SHELLS & SHRIMP BAR *(based on 4 pieces per person)*

Market Oysters on Half Shell, Jumbo Shrimp Cocktail, Mignonette, Cocktail Sauce, Horseradish, Drawn Butter, Lemon Wedges, Tabasco, & Saltine Crackers

\$50++ per person

CEVICHE BAR*

CUBAN *DF | Mahi-Mahi, Lime, Tomato, Scallion, Serrano Pepper, Parsley, and House Made Saltines

PERU *GF | Octopus, Red Onion, Lime, Anaheim Chiles, Cilantro, Lime, Orange, and Plantain Chips

MEXICAN *GF *DF | Rocky Point Shrimp, Cilantro, Cucumber, Avocado, Tomato and Tortilla Chips

\$38++ per person

ARTISAN ITALIAN FLATBREAD STATION

Roasted Garlic, Truffled Mushrooms, Asiago White Flatbread

Pepperoni, Pomodoro, Mozzarella Flatbread

Caprese Margherita Flatbread

\$30++ per person

GRILLED OCTOPUS STATION*

Marinated & Grilled Fresh to order, Calabrian Chilies, grilled Lemons, Herb Radish Salad, Grilled Bread

\$35++ per person

PASTA STATION*

Wild Mushroom Ravioli, Alfredo Penne, Rigatoni, Basil, Peas, Focaccia, Parmigiano Reggiano, Red Chili Flakes, Pesto,

Italian Sausage, Fire Roasted Chicken, Prosciutto, Roasted Artichokes, Asparagus, Peppers, Mozzarella

\$30++ per person

SHAWARMA STATION*

Marinated Lamb or Chicken on a Rotisserie Grill, Pita, Falafel, Tzatziki, Hummus, Pickled Vegetables, Feta, Cucumbers, Garlic Sauce

\$35++ per person

Minimum of 50 Guests Required Per Menu

() Chef Attendant Required \$250 (One Per 75 Guests)*

*(**) Two Chef Attendants Required*



Beginning Touches

SOMETHING OLD...

Sliced Seasonal Fresh Fruit Display and Vine Ripened Berries, Fresh Baked Croissants, Danishes and Muffins
Sweet Butter and Fruit Preserves
\$24++ per person

SOMETHING NEW...

(Prepared Wrap Selections)
Crudité Shooter
BLT Smoked Turkey Wrap, Chipotle Aioli
Fire-Roasted Vegetables & Peppers, Feta Cheese, Served on Assorted Flavored Tortillas
Seasonal Fresh Fruit Kebabs
\$28++ per person

SOMETHING BORROWED...

Hummus, Baba Ghanoush, Tabbouleh, Olive Tapenade, Muhammara, Feta and Roasted Red Pepper, Artisan Rolls, Flat Breads and Mini Pita Prosciutto, Mortadella, Coppa, Sopressata, Grilled Vegetables, Fresh Mozzarella, Roasted Peppers, Oven Roasted Tomatoes, Olives, Asparagus Spears, Hearts of Palm, Fresh Artichokes, Parmigiano, Ciliegine
Focaccia and Ciabatta
Brownies and Cookies
\$36++ per person

SOMETHING BLUE...

Freshly Squeezed Orange or Grapefruit Juice
\$30++ per quart
Freshly Brewed Regular or Decaffeinated Coffee
\$98++ per gallon
Assorted Sodas
\$7++ each
House Sparkling Wine
\$60++ per bottle

Ready Rooms Include Clothing Rack, Full Length Mirror, Barstools, Tables and Seating as Necessary.

Late Night Bites

GENERAL TSO TAKE OUT

Chopsticks, Fried Noodles, Szechuan Sauce, Toasted Sesame, Chicken & Vegetarian (*Broccoli, Carrot, Peppers, Peas, Onions, Bean Sprouts*)
\$25++ per person

PHILLY CHEESESTEAKS

Hoagie Roll, American or Wiz, Fried Onions
\$25++ per person

FRENCH FRY CONES

Truffle Oil, Buffalo Sauce or Nacho Cheese
\$16++ per person

LA VENTANITA

Tequeños, Ham Croquettes, Mini Cuban Sandwiches, Guava & Cheese Pastelitos
\$35++ per person

STREET TACO STAND

Braised Short Rib, Chicken Tinga, Fried Shrimp, Jalapenos, Cotija, Lime Slaw, Pico de Gallo, Crema, Chipotle Aioli, Salse Verde
\$40++ per person

BILTMORE SMASH BURGER SLIDERS & FRIES

All Beef Burgers, American Cheese, Lettuce, Pickels, Onions & Special Sauce
Served on Sesame Buns
\$40++ per person

MAC & CHEESE BAR*

Our Chefs whip up our Classic Aged Cheddar Mac & Cheese Along with our 5 Cheese Recipe that includes Asiago, Gruyere, Fontina, Smoked Gouda, & Parmesan.

TOPPINGS: Caramelized Sweet Onion, Grilled Chicken, Chopped Herbs, Peppered Bacon, Heirloom Tomatoes, Chorizo, Shrimp, Mushrooms, Scallions, Gorgonzola, Cheddar, & Monterey Jack Cheeses
\$35++ per person

AREPAS & EMPANADAS

Arepas: Queso Fresco, Mozzarella & Ropa Vieja, Sausage, Egg & Cheddar Cheese
Empanadas: Egg & Chorizo, Beef, Chicken, Spinach & Cheese
\$35++ per person

CHURRO BAR

Chocolate Sauce, Dulce De Leche, Berry Dip
\$16++ per person

GELATO CART*

Required Rustic Gelato Cart Rental \$200

Served in Individual Cones & Cups

Select Six: Vanilla, Chocolate, Cookies & Cream, Mint Chocolate Chip, Mango Sorbet, Strawberry Sorbet, Lychee Sorbet, Pineapple Sorbet, Lemon Sorbet, Coconut Sorbet
\$24++ per person

Late Night Menus are Displayed Unless Approved by your Catering Manager

Minimum of 50 Guests Required Per Menu

() Chef Attendant Required \$250 (One Per 75 Guests)*



Farewell Brunch

SUNRISE BRUNCH | \$105

Minimum 50 guests, \$250 surcharge per event if under. Based on 2 hours of food service.

BEVERAGES

Freshly Squeezed Florida Orange & Grapefruit Juices, Cranberry, Tomato Juice and V-8 Juices

FRUITS & BAKERY BREADS

Sliced Seasonal Fruit & Vine Ripened Berries, Fresh Baked Croissants, Danishes and Muffins, Whipped Butter and Fruit Preserves

MEDITERRANEAN DIPS

Hummus, Baba Ghanoush, Olive Tapenade, Tabbouleh, Muhammara, Feta and Roasted Red Pepper, Artisan Rolls, Flat Breads and Mini Pita

SMOKED SALMON

Selection of Fresh Bagels with an Assortment of Cream Cheese, Capers, Egg Whites & Yolks, Red Onions, Chives, Sour Cream, Toast Points and Flatbreads

BREAKFAST STATION

Eggs Benedict of Poached Organic Eggs, Canadian Bacon on Toasted English Muffin, Topped with Hollandaise, Scrambled Eggs with Herbs, Crème Brûlée French Toast with Vine Ripened Berries and Warm Maple Syrup, Roasted Red Bliss Potatoes, Sautéed Tri-colored Peppers & Onions, Applewood Smoked Bacon and Country Sausage

OMELET STATION*

Minimum 20 Guests

Omelets Prepared to Order with a Variety of Fresh Fillings:

Spinach, Scallions, Mushrooms, Tomatoes, Shredded Cheese, Smoked Ham, Bacon, Breakfast Sausages, Onions, Sweet Peppers and Chives
Organic Eggs & Egg Whites available

ENTREES

Pan-Seared Chicken Breast topped with Sweet Onion Jam, Provolone Cheese, Wine Merchant Sauce, Sautéed Broccolini, Crushed Red Pepper
Seared Florida Snapper, Tropical Fruit Beurre Blanc and Citrus Sautéed Spinach
Rigatoni, Basil, Roasted Peppers, Baby Arugula, Mediterranean Grilled Vegetables, Truffle Essence

DESSERTS

Assorted European Pastries, Tarts, Cakes & Pies
Chef's Choice of Individual Desserts
Freshly Brewed Coffee & Tea Service

(*) Attendant Required, \$250 each attendant

One Chef per 75 Guests

HORIZON BRUNCH | \$145

Minimum 50 guests, \$250 surcharge per event if under. Based on 2 hours of food service.

BEVERAGES

Freshly Squeezed Florida Orange & Grapefruit Juice, Cranberry, Tomato and V-8 Juices

FRUITS & BAKERY BREADS

Sliced Seasonal Fruit and Vine Ripened Berries, Fresh Baked Croissants, Danishes and Muffins, Whipped Butter and Fruit Preserves

MEDITERRANEAN DIPS

Hummus, Baba Ghanoush, Olive Tapenade, Tabbouleh, Muhammara, Feta and Roasted Red Pepper, Artisan Rolls, Flat Breads and Mini Pita

SMOKED SALMON

Selection of Fresh Bagels with an Assortment of Cream Cheese, Egg Whites & Yolks, Red Onions, Chives, Sour Cream, Toast Points and Flatbreads

BREAKFAST STATION

Eggs Benedict of Poached Organic Eggs, Canadian Bacon on Toasted English Muffin Topped with Hollandaise, Scrambled Eggs with Herbs, Crème Brulé French Toast with Vine Ripened Berries, Warm Maple Syrup, Roasted Red Bliss Potatoes, Applewood Smoked Bacon and Country Sausage, Sautéed Tri-colored Peppers & Onions

OMELET STATION*

Minimum 20 guests

Prepared to Order with a Variety of Fresh Fillings:

Spinach, Scallions, Mushrooms, Tomatoes, Shredded Cheese, Smoked Ham, Bacon, Breakfast Sausages, Onions, Sweet Peppers and Chives

Organic Eggs & Egg Whites Available

PASTA STATION*

Marinated Chicken, Penne Pasta, Pesto, Pine Nuts, Sun Dried Tomatoes, Goat Cheese, Wild Mushrooms, Parmesan Cream Orecchiette Smoked Bacon, Petit Shrimp, Shallots, Peas, Garlic Rosemary Cream
Braised Osso Buco Ravioli, Parmesan, Rosemary, Sage, Asparagus Tips and Demi Crème Sauce
Vegetable Pasta Rigatoni, Grilled Portobello, Zucchini, Yellow Squash, Eggplant, Parmesan, Tomato & Basil
Coulis Served with Fresh Baked Sliced Black Olive Focaccia and Grated Parmesan

ENTREES

Piccata Style Fresh Florida Grouper, Mushroom & Asparagus Orzo

Braised Short Rib and Herb Roasted Fingerling Potatoes

Grilled Rosemary Chicken, Creamy Mascarpone

Polenta, Snap Peas, Sun Dried Tomatoes & Mustard Marsala Sauce

Herb & Ricotta Manicotti, Plum Tomato Basil Sauce, Broccolini, Crushed Red Pepper

DESSERTS

Assorted European Pastries including Tarts, Cakes, & Pies

Chef's Choice of Individual Desserts

Freshly Brewed Coffee & Tea Service

(*) Attendant Required, \$250 each attendant

One Chef per 75 Guests

Biltmore Guidelines

ENTERTAINMENT AND DECOR BY BILTMORE EVENT DESIGN

Functions may be enhanced with décor such as flowers, music, specialty linens, etc. A range of recommended resources for these services is available. Outside vendors not pre-approved by the hotel are not permitted. All deliveries must be coordinated through the Catering Office or Biltmore Event Design. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

FOOD AND BEVERAGES

The Hotel is the sole supplier of food and beverage. The Hotel is licensed by the State of Florida to be the only supplier of alcoholic beverages on its premises. No food or beverage products can be brought into the Hotel and/or consumed in its public space. The client acknowledges that the sale, service and consumption of alcoholic beverages are regulated by the State of Florida. Guests may not remove food or beverage from the premises due to license restrictions.

GUARANTEES & PRE-PAYMENT

All catered functions require full pre-payment. Final attendance is to be specified and communicated to the Catering Office by 12:00 noon, 5 business days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction. If final guarantees are not forwarded to the Catering Office by the due date, the attendance number stated on the original contract shall become the guarantee.

MINIMUMS & GUARANTEE CHANGE FEES

Menus are designed with specific food & beverage consumption requirements based on anticipated guest count. Additionally, a surcharge may apply should attendance fail to meet the minimum designated guidelines. Additionally, should a guarantee increase by more than 5% within 5 days of the function, a supplemental service charge will apply based on the guarantee.

MENU SELECTION

The Biltmore offers a variety of menu suggestions. Customized menus are available upon request. To ensure the availability of menu items, all selections must be submitted to the Catering Office two weeks prior to your scheduled event. The prices are subject to change should food and beverage costs increase.

ALLERGENS

Although nearly any food is capable of causing an allergic reaction, only eight foods account for 90 percent of all food-allergic reactions. These foods are - Peanuts, Tree Nuts, Milk, Eggs, Wheat, Soy, Fish and Shellfish. Guests must note these food allergies and intolerance at the time of booking.

AUDIO VISUAL

For your convenience, an in-house audio-visual department is fully- equipped to supply all your audio-visual needs with state-of-the-art equipment.

GUEST ROOM DELIVERIES

Gift deliveries are coordinated with our Concierge Department that can be contacted at biltmoreconcierge@biltmorehotel.com, or at 305-913-3165. Each gift bag has a delivery charge of \$10.00.

FUNCTION ROOMS

Function facilities are assigned by the hotel according to the guaranteed guest attendance. Room rental fees are applicable if attendance and respective revenues are below the Hotel's established minimums. Additional fees will apply for meetings, ceremonies and events with special set-up requirements.

OUTDOOR FUNCTIONS

The Hotel reserves the right to determine the utilization of appropriate indoor facilities in case of inclement weather on the day of the event. Outdoor entertainment must be pre-approved.

VALET PARKING

Valet parking is available for all events at a charge of \$25 per vehicle. Overnight hotel guests utilizing valet will be charged \$42 per night. Rate is subject to change without notice.

LOST AND FOUND

The Hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel prior to, during or following an event.

DAMAGE

Clients are responsible for all damages that occur on the premises during the period of time the function's guests, employees, independent contractors or other agents are on site. The Hotel will require a certificate of insurance from any subcontractor(s) or agent(s) engaged by the client, which shall provide proof of adequate financial responsibility in the event of loss or damage to Hotel property. As such, the Hotel shall also be named as an additional insured on all certificates of insurance.

METHODS AND CONDITIONS OF PAYMENT

A non-refundable deposit of 25% is required for all social functions. The event contract will outline all necessary deposits, with the balance payable no later than 30 days prior to the event. A credit card will be required to be on file for any adjustments to the guarantee 5 days prior to the event, and for any unpaid balances left after the event.

VOLUME RESTRICTION

Entertainment activity cannot exceed an 80-decibel level at anytime during the event, per City ordinance.

WEDDING PLANNER

The Hotel requires that you have a professional wedding coordinator to assist you on the day of your event. You may select from the list of trusted professionals noted within our recommended vendor list, or you may select a professional vendor outside of the list. In the event that you have not hired a Day of Wedding coordinator to assist you 30 days prior to your event date, your catering manager will assist you in securing a coordinator and payment for such wedding planning services will be billed through Biltmore Event Design.





THE BILTMORE

MIAMI ~ CORAL GABLES ~ EST. 1926

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