



**ST REGIS**  
BAL HARBOUR



## The St. Regis Bal Harbour Signature Wedding Offerings

Exquisite, Captivating, Flawless

Allow Us



## **St. Regis Bal Harbour** **Signature Offerings**

Your St. Regis Bal Harbour catering professional will work closely with our Executive Chef throughout your culinary planning to design menus with only the freshest and most seasonable ingredients. Our goal is to nurture relationships with purveyors who are dedicated to organic and natural farming methods to enhance your culinary experience.

**Your indelible culinary experience will begin with  
a selection of the following Distinctive Hors d'oeuvres  
(Please select six)**

### **Chilled Selections:**

Smoked Beef Carpaccio with Arugula and Parmesan  
Andalusian Gazpacho with Idiazabal Cheese Tapa  
Ahi Tuna Poke Cone  
Tomato Mozzarella Caprese pipette  
Cuban Sushi, Mojo Kobe, Pulled Pork Aioli, Plantain  
Deviled Eggs, Carrot Slaw, Pop Rocks  
Hudson Valley Foie Gras Macaroon  
Fresh Farmers Cheese, Preserved Guava, Sea salt  
Organic Carrot Tartare, Gruyere Cheese Cracker, Quinoa Granola

### **Hot Selections:**

Mint and Rosemary Marinated Lamb Chops  
Bacon wrapped Scallop, Yucca, Black Garlic Apple Salsa, Molasses  
Sweet Corn Atole Gulf Shrimp Tostada  
Chicken Mole Popsicle, Chile Nut Granola Lime Aioli  
Korean BBQ Short Rib Taco  
Kobe Micro Slider, Arugula, Tomato Jam, Truffle Aioli  
Jerk Lamb Chop Lollipop, Tamarind, Crispy Rice, Banana Guava ketchup  
Vegetable Spring Rolls  
Crispy Rock Shrimp, Creamy Spicy Sauce  
Slow Cooked Chicken Satay with Spicy Peanut Sauce  
Asian Peking Duck, Spring Pancakes and Hoisin Sauce



The following menu elements are presented as options for the design of your Bespoke Dinner Service

**Appetizer Selections:**

Pan Roasted Scallops with Cauliflower Puree and Rosemary Beurre Blanc  
Lightly Seared Tuna Salmorejo with Fennel and Pine Nuts  
Roasted Butternut Squash Ravioli with Quince and Hazelnut

**Salad Selections:**

Artisan Lettuces, Peach, Avocado, Candied Pecan, Blackberry Vinaigrette  
Kale Caesar, Smoked Yolk, Brioche, Parmesan  
Truffle Salad, Black Truffle, Little Gem, Buratta, Heirloom Tomato, Truffle Dressing  
Belgian Endive Salad, Arugula, Manchego, Fuji Apple, Jerk Cashew, Sherry Dressing

**Entrée Selections:**

Grass Fed Filet Mignon Grilled to Perfection  
Fine Herb Marinated Wild Florida Snapper  
Slow Braised Kobe Beef Short Ribs  
Herb Crusted Lamb Rack and Braised Shoulder

All entrées will be accompanied with Chef's Signature presentation of  
Starch and Seasonal Vegetable

\*The option of a choice of entrée being presented tableside will incur an additional charge  
of \$30.00++ per person

**St. Regis Exquisite Wedding Cakes:**

Our award winning pastry chef Antonio Bachour will prepare a customized wedding cake  
Tailored to your preferences in stacked fondant manner

\*Additional fees may apply in accordance to your customized design  
Traditional Coffee and Tea Service



### **Exceptional Beverage Selections**

As anticipated our St. Regis Luxury Bar will include the following  
and based upon Five Hours of Continuous Service:

Grey Goose Vodka, Johnnie Walker Black, Macallan 12 year,  
Jack Daniel's, Bombay Sapphire, Bacardi Gold and Patron Silver  
Magnolia Grove Cabernet & Chardonnay by the Glass,  
Imported and Domestic Beer,  
Assorted Soft Drinks, Juices and Mineral Water

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Magnolia Grove Cabernet & Chardonnay poured with Dinner

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Chandon Brut Classic Champagne  
Celebratory Toast

### **Wedding Package Pricing**

Alluring Butler Passed Hors d'oeuvres  
Select Four Course Dinner, Exquisite Wedding Cake  
Premier Five Hour Bar with Wine Service and Champagne Toast  
Inclusions of your wedding package aside from food and beverage:

Indoor Staging

Indoor Dance Floor

66" Round tables which seat up to 10 guests

Richly upholstered banquet chairs

Votive Candles

\$275.00++ per person plus applicable tax and service  
All food and beverage is subject to a taxable 25% Service Charge



The following enrichments may be added to your wedding package  
Additional Stations may be customized upon request.

**St. Regis Golden Egg:**

Soft Scrambled Egg, Crème Fraiche,  
Wild American Sturgeon Caviar, Smoked Salmon Blini  
*\$22 per person*

**Street Taco Station:**

*(select two)*  
Short Rib, Asian Slaw, Korean BBQ  
Grilled Mahi, Cabbage Slaw, Pickled Onion, Lime Aioli, Pico  
Pork Carnitas, Black Mole, Cotija, Avocado Salsa  
Lobster, Pico de Gallo, Avocado, Lime Aioli  
Salsa Bar, Salsa Roja, Salsa Verde, Pico de Gallo, Guacamole  
*\$27 per person*

**Slider Station:**

*(select three)*  
Seared Rare Ahi Tuna, Arugula, Shiitake, Pickled Onion, Tomato, Sambal Aioli  
Kobe Beef, Tomato Jam, Watercress, Truffle Aioli  
BBQ Pulled Pork, Cabbage Slaw, House Mustard, Onion Rings  
Short Rib 'French Dip', Gruyère, Caramelized Onions  
Truffle Scented and Sweet Potato Fries  
*\$28 per person*

**Carving Station:**

Herb Roasted Sirloin with  
Cabernet Reduction  
*\$32 per person*



**Rice in the Box:**

*(select two)*

Grilled Rare Ahi Tuna, Chuka Salad, Avocado Grilled Romaine, Spicy Soy, Sambal Aioli  
Korean BBQ Short Rib, Sweet & Sour Cucumber, Endive Kimchi, Sweet Soy  
Hot Smoked Chicken, Poached Egg, Nappa Kimchi, Korean BBQ  
Duck 'Red Roast', Kholrabi Kimchi, Sweet & Sour Mango, Pickled Peach BBQ  
\$28 per person

**Pasta Station:**

Potato Gnocchi with Basil Pesto, Baby Arugula and Toasted Pine Nuts  
Three Cheese Ravioli with Seasonal Mushroom Sauce  
Egg Fettuccini with Shrimp, Asparagus, Garlic, diced  
Tomatoes and finishes with lemon Zest and Extra Virgin Olive Oil  
\$28 per person

**Artwork of Sweet Endings:**

House-made truffles and chocolate bon bons, French macarons  
Our award winning Pastry Chef Antonio Bachour's petit fours, pastry cakes,  
verrines and chocolate lollipops  
\$36 per person

**Enhance your beverage selection with one of these premier offerings**

Veuve Clicquot \$35 pp  
Dom Perignon \$55 pp  
Krug \$58 pp

Bespoke wine selection tailored for the connoisseur  
(price based on selection by the bottle)



## Further information pertaining to your Wedding Celebration at the St. Regis Bal Harbour

### Extended Hour Events

Beyond the contractual five hours your bar service may be extended  
At a charge of \$30.00++ per person (based on event guest guarantee) per additional hour  
for up to seven hours. Beyond seven hours, overtime and server fee charges will be applicable.

### Valet Parking

On the day of your event, The St. Regis Bal Harbour will provide valet parking services at a reduced rate of \$25 per vehicle to the hotel main entrance. These charges will be billed to the individual guest upon arrival and do not include overnight parking. Overnight parking is provided at prevailing rate and billed to the individual guest room account

### Vendor Meals

Buffet style vendor meals are available at \$60.00++ per professional.  
These charges will be billed to your master account

### Children's Meals are available

3 - 12 year old meals beginning at \$55.00++ per child  
13 - 20 year old meals at 200.00++ per young adult

### Ceremony Fee

On site ceremonies incur a \$20.00 per person fee which is taxable at 7%  
With a minimum fee of \$1500.00 plus applicable tax  
Ceremony fee includes:  
White folding chairs  
Standing microphone and sound system for the exchange of vows

### Outdoor Space Usage Fee

Outdoor space usage fees may apply for outdoor functions



Beginning at \$2500.00 plus applicable tax

### **Service Charge and Sales Taxes**

The food and beverage arrangements are subject to a taxable 25% service charge  
All charges are subject to applicable sales tax  
(currently 9% on food and beverage arrangements and 7% on all other sales)

### **Dedicated Labor**

If your menu requires a Culinary Attendant, one (1) attendant per every 50 guests is required at \$150 per station per hour and \$100 each additional hour. The labor total is subject to 7% sales tax

### **Complimentary Bridal Accommodations and Guest Rooms**

Weddings with a food and beverage minimum of \$25,000 or more will receive one complimentary Ocean Front Bridal Suite for the night of your wedding. A wedding guest room block offering discounted group rates can be arranged through our group sales team and are based on availability.

### **Audio Visual**

The Hotel has an exclusive agreement for full service, on-site audio-visual rigging and production with Presentation Services (PSAV), and we are confident that PSAV will provide exceptional service for your events as well as making every effort to meet your budgetary requirements.

### **Starwood Preferred Points (SPG)**

Starwood Preferred Guest Signing Bonus- upon signing the contract, earn one Starpoint for every dollar of your wedding event contract, up to 100,000 Starpoints. Starpoints are awarded when you sign your contract and can be used at more than 1,050 hotels and resorts worldwide. Host your wedding guests in style with preferred room rates at Starwood hotels and resorts. Plus, you'll earn 5,000 Starpoints for every 10 nights consumed under your contract.

### **Confirm Event**

A non-refundable deposit in the amount of 30% of the estimated event total is required together with a signed catering agreement. Further deposits will be outlined in your catering agreement  
In order to guarantee an event date, both parties must have agreed upon and fully executed a Catering Agreement, which will be submitted upon request following this proposal. Should another customer request the event date and function spaces and be in a position to sign an agreement immediately with Hotel, Hotel will advise Client and Client will have three (3) business days to sign the Catering Agreement and confirm the arrangements on a definite basis or Hotel may at its option enter into an agreement with another client.





## Allow Us...

### **What are the responsibilities of your Hotel Catering Liaison?**

Your St. Regis Bal Harbour catering professional will handle all aspects of the food and beverage coordination for your event. The hotel requires a certified wedding planner is hired to coordinate logistics and planning of your wedding and will provide a list of our St. Regis approved wedding planners

### **Will I have a Wedding Menu Tasting?**

A complimentary tasting will be extended for up to 4 guests. Tastings are limited to Tuesday, Wednesday or Thursday between the hours of 2pm – 5pm to ensure a bespoke experience by our culinary team. Your tasting will be scheduled a maximum of 2 months in advance of your wedding and feature “tasting” portions of your pre-selected/contracted menu. Should your menu consist of stations, tasting presentation selections will be at the discretion of our chef

### **Is a permit required for Beach Access?**

Requests for beach access and utilization of the beach access road in Bal Harbour must be processed at least 45 days prior to your event and must be sent by the client or event planner to: Bal Harbour Village Police Department. Visit their website at: [beachpermits@balharbour.org](mailto:beachpermits@balharbour.org) for more information and forms. A permit is required for load in/load out of décor for all outdoor events.

### **Are Kosher meals available for my guests?**

Kosher meals are available for up to ten (10) guests and must be ordered five (5) days in advance. Prevailing wedding menu price per person will apply. We offer full on site kosher catering through Danziger Kosher Catering for events of 25 guests or more.

### **Who is responsible for the payment of vendor parking?**

Discounted valet parking is available for all vendors. The hotel does not offer self-parking.



All parking charges are the responsibility of the host and will be billed to the master account

**What items are provided by the hotel?**

The St. Regis Bal Harbour will provide the following as part of your wedding package:

Hotel 66" round tables and hotel upholstered banquet chairs

Hotel in house banquet china, silver, and glassware

Hotel signature charger plate for parties up to 250 guests

\*Additional information, policies and guidelines regarding your event are available  
in our Bespoke Event Resource Guide