



ST REGIS

BAL HARBOUR

The St. Regis Bal Harbour
Signature Wedding Offerings

Exquisite
Captivating
Flawless

Allow Us

St. Regis Bal Harbour Signature Wedding Offerings

Your St. Regis Bal Harbour catering professional will work closely with the 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 in an effort to enhance your culinary experience.

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

Hot Selections:

Mint and Rosemary Marinated Lamb Chops
Slow Cooked Chicken Satay with Spicy Peanut Sauce
Asian Peking Duck, Spring Pancakes and Hoisin Sauce
“Fish n Chips” with Malt Vinegar Dressing
Petit Dungeness Crab Cake with Sauce Remoulade
Goat Cheese, Leek, and Truffle Tartlet
Vegetarian Spring Rolls with Plum Dipping Sauce
Crispy Risotto and Brie with Romesco Dip

Chilled Selections:

Humboldt Fog Goat Cheese Mousse with Bresaola and Strawberries
Andalusian Gazpacho with Idiazabal Cheese Tapa
Tomato and Mozzarella Pipette
Shrimp Cocktail Shooter
Lime and Citrus Miniature Fish Taco
Smoked Beef Carpaccio with Arugula and Parmesan
Foie Gras Sandwich with Fig Compote
Vine Ripened Watermelon and Feta Cheese Lollipop

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

Appetizer Selections:

Golden Beet and Lobster Terrine with Black Truffle Goat Cheese
Pan Roasted Scallops with Cauliflower Puree and Rosemary Beurre Blanc
Lightly Seared Tuna Salmorejo with Fennel and Pine Nuts
Porcini and Pine Nut Risotto with Pecorino Romano

Salad Selections:

Green Salad with Pears “Three Ways”, Cabrales Cheese and Candied Nuts
Seasonal Local Greens and Herbs, Wild Berries, Pistachio and Wine Vinaigrette
Salad of Arugula and Shaved Parmesan Cheese, Lemon Vinaigrette
Artisanal Burrata with Asparagus and White Balsamic Emulsion

Entrée Selections:

Filet Mignon Grilled to Perfection
Slow Braised Kobe Beef Short Rib
Fine Herb Marinated Florida Snapper
Seasonal Catch of the Day prepared to perfection

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

*The option of a choice of entrée being presented tableside will incur an additional charge of
\$25.00++ per person

St. Regis Exquisite Wedding Cakes:

Our award winning pastry chef 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
House Red and White Wine by the Glass,
Imported and Domestic Beer,
Assorted Soft Drinks, Juices and Mineral Water

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House Red and White Wine poured with Dinner
Celebratory Toast

Wedding Package Pricing

Alluring Butler Passed Hors d'oeuvres
Select Three 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 24% Service Charge

**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 \$25.00++ per person per additional hour for up to seven hours
Beyond seven hours, overtime and server fee charges will be applicable

Valet Parking

St. Regis Bal Harbour is a Valet Parking only property
A reduced fee of \$25.00 per car will be extended and applied to your account

Vendor Meals

Buffet style vendor meals are available at \$55.00++ per professional

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 \$15.00 per person fee which is taxable at 7%
With a minimum fee of \$1,500.00 plus 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 \$15.00++ per person
With a minimum fee of \$1,500.00 plus tax

The St. Regis Bal Harbour Engaging Enhancements

The following enrichments may be added to your wedding package

Seductive Stations:

- Sushi and Sashimi Station at \$35.00++ per person
 - Slider and Sandwich Station at \$30.00++ per person
 - Seafood Ceviche Station at \$30.00++ per person
 - Traditional Pasta Station at \$25.00++ per person
 - Risotto Station at \$25.00++ per person
- *Additional Stations may be customized upon request

Distinctive Dessert Selections:

Please select one of the following Plated Desserts:

Chocolate Salted Caramel Dome, Hazelnut Feuilletine, Caramel Cream and Manjari Chocolate Mousse

Lemon Cremeux, Coconut Ganache, Mango and Coconut Meringue

Raspberry White Chocolate Mousse Entrement with Raspberry Jelly
White Chocolate Wafer and Raspberry Foam

Pistachio Macaron with Greek Yogurt Mousseline and Berries,
Crisp Pistachio Biscuit

Dark Chocolate Passion Fruit Napoleon with Tropical Fruit Compote

Price: \$15.00++ per person

Chef Antonio Bachour's Award Winning Dessert Table

- Key Lime Tartlets
- Chocolate Dulce de Leche Tart
- Coconut Rice Pudding Verrine and Chocolate Passion Fruit Verrine
- White Chocolate Lollipops
- Miniature Cheesecakes
- Caramelized Flan
- Assorted Macarons and Bon Bons
- Financiers

Price: \$45.00++ per person

Allow us to provide you with answers to commonly posed inquiries from our St. Regis brides:

What are the responsibilities of your Hotel Catering Liaison?

Your St. Regis Bal Harbour catering professional will handle all aspects of food and beverage coordination for your event

The hotel requires that a certified wedding planner is hired to coordinate logistics and planning of your wedding and will provide a list of approved vendors

Should you elect to not hire a planner, the hotel will charge a coordination fee of \$3,000.00 for the day of the wedding

Will I have a Wedding Menu Tasting?

For weddings and special events with a minimum food and beverage

Expenditure of \$45,000.00, a complimentary tasting will be extended for up to 4 guests

Tastings are limited to Tuesday, Wednesday or Thursday between the hours of 3pm – 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 our Beach Ceremonies?

Yes, a beach permit is required and must be processed at least one month prior to the wedding event

Please note, the hotel does not enter into the request or permitting process, instead we require that you/your planner work directly with the City of Bal Harbour

Are Kosher meals available for my guests?

We are able to order Glatt Kosher meals for up to fifteen (15) guests

Prevailing wedding menu price per person will apply

Who is responsible for the payment of vendor parking?

The hotel does not provide complimentary parking for vendors

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:

66” round tables and upholstered banquet chairs

All china, silver service and glassware

Glass charger plates for parties up to 250 guests

Please note: Specialty linens or chairs would need to be contracted separately

*Additional helpful information and guidance is available in our Bespoke Event Resource Guide