



GREGORY PAUL PHOTOGRAPHY



DOUBLETREE
BY HILTON™

OCEAN POINT RESORT & SPA
NORTH MIAMI BEACH



**I dreamed of a wedding of elaborate elegance,
an event filled with family and friends.**

~Author Unknown~

Create a day that reflects the life you plan together. Whether you dream of an intimate reception, a casual outdoor luncheon or an elaborate banquet, you'll find exactly what you are looking for at our panoramic ocean side site. Our resort hotel, overlooking the Atlantic Ocean, gives you an array of wedding venues from which to choose. Allow our experienced wedding planning team to work with you to ensure everything is exactly as you wish, from exquisitely arranged reception rooms to extraordinary cuisine. Each wedding is a one-of-a-kind event and we'll devote ourselves to designing a day that will be a cherished memory, including:

A tempting array of food and beverage, from hors d'oeuvres to desserts, and wines to champagnes.

Your choice of venues, including indoor and outdoor sites.

Special accommodation rates for your guests in our spacious guest rooms and suites.

**It is your moment to
celebrate.**

We invite you to begin your new life together at the DoubleTree by Hilton
Ocean Point Resort & Spa.

Warmest wishes,
The Dedicated Culinary and Catering Team at the DoubleTree by Hilton
Ocean Point Resort & Spa.

**Your New Life Begins
Our Wedding Commitment to You Includes:**

Elegant Surroundings with Breathtaking Ocean Views

Butler Passed Hors d'Oeuvres

Elegant Wedding Cake

Five Hours Open Bar

Traditional Champagne Toast

Table and Chair Setup for Reception, Gift Table, Sign-in Table and Cake Table

Wedding White Floor Length Table Linens & Napkins for Reception

Wedding White Chair Covers for Reception

Dance Floor

Special Event Parking Pricing

Complimentary Delivery Service for Your Welcome Bag/Gift

Special Room Rates for Your Out of Town Guests

Hilton HHonor Points Awarded for each Dollar Spent for
Food & Beverage (excluding service and tax)

Wedding Packages Cocktail Reception Display

Select One

Domestic and Imported Cheese
served with Fresh Fruit and Flatbread Crackers

Mediterranean Spreads served with Hummus, Roasted Red Pepper Spread, Baba Ghanoush,
Olive Tapenade, Flat Breads and Pita

Antipasto Balsamic Roasted Vegetables, Cured Olives, Marinated Grilled Artichokes, Buffalo
Mozzarella, Grape Tomatoes, Prosciutto, Salami and Herb Focaccia

Choice of Five Butler Style Passed Hors d 'oeuvres

Hot Hors d 'oeuvres Selections

Assorted Petite Quiche, Beef or Chicken Empanadas with Salsa ~ Spanikopita
~ BBQ or Swedish Meatball ~
Vegetable Spring Roll with Teriyaki Glaze ~ Brie and
Raspberry En Croute ~ Beef Franks in a Puff Pastry Blanket ~ Chicken, Pork or
Vegetable Pot Sticker with Sweet Chili Sauce ~
~ Jerk Chicken Skewer with Pineapple BBQ ~ Crab Spring Roll with Cajun
Remoulade ~ Coconut Shrimp with Caribbean BBQ ~ Conch Fritters with Mustard
Sauce ~ Chimi Churri Beef Skewer ~
Chicken Cornucopia with Salsa ~ Mini Beef Wellington with Horseradish
Aoili ~ Mini Crab Cakes with Cajun Remoulade ~
Thai Chicken Satay with Peanut Sauce ~ Asian BBQ Beef Skewer

Cold Hors d 'oeuvres Selections

Olive Tapenade Crostini ~ Mini Tomato Basil Bruschetta ~ Tomato
Mozzarella Skewers with Pesto Drizzle ~ Smoked Salmon Mousse on
Cucumber Canape ~ Pinwheel on Cucumber Canape ~ Brie and Pear Purse
~ Melon and Prosciutto ~

Salads

Select one

Wild Green Salad

Grape Tomato, Cucumber, shredded Carrots and topped with Dried Cranberries and Balsamic Vinaigrette

Spinach Salad

Red Wine Poached Granny Smith Apples, crumbled Blue Cheese, Candied Walnuts, Julienne Carrots, and Apple Cider Vinaigrette

Traditional Caesar Salad

Romaine Hearts, homemade Croutons, Parmesan Cheese, and Caesar dressing

Entrées

Select one

Grilled Churrasco Steak with Chimichurri Sauce

Slow Roasted Chicken Breast with Sherry Cream Demi Glaze

Grilled Salmon drizzled with a Cilantro Lime Buerre Blanc

Eggplant Tower layered with Grilled Zucchini, Yellow Squash, Red Pepper and fresh

Mozzarella Cheese drizzled with Balsamic Reduction

Grilled Vegetable Risotto topped with a Roasted Portabella Mushroom and drizzled with Balsamic Reduction

Grilled New York Strip with a Petit Syrah Demi Glaze and Candied Bermuda Onions

Slow Roasted Breast of Chicken Stuffed with Spinach, Portobello Mushrooms, Sundried Tomatoes and Finished with Boursin Cheese Sauce

Blackened Mahi Mahi with a Mango Tropical Fruit Salsa

Grilled Filet Mignon drizzled with a Cabernet Reduction Glaze

Pan seared Frenched Chicken Breast with Mushroom Ragout

Pan Seared Grouper with Lemon Wine Glaze topped with a Tropical Fruit Salsa

Port Braised Short Rib with Pan Jus

Combination Plate

Crab Stuffed Prawns and Grilled Filet Mignon

drizzled with a Cabernet Demi Glaze and Citrus Butter

Grilled Sirloin and Salmon with Lemon Buerre Blanc and Pinot Rosemary Demi Glaze

Grilled Filet Mignon and Blackened Mahi with a Cabernet Demi Glaze and Mango Fruit Salsa

Accompaniments

Select One

Dijon Mashed Potatoes
Roasted Fingerling Potatoes
Roasted Garlic Mashed Potatoes
Peruvian Purple Potatoes
Potato Au Gratin
Jasmine Rice Pilaf
Chive Potato Risotto
Saffron Sofrito Rice
Lemon Thyme Infused Rice

Select One

Sautéed Asparagus
Sautéed Baby Carrots and
Asparagus
Steamed Broccolini
Baby Zucchini and Sunburst
Squash



Beverage Information

Wedding Package Pricing Includes Five (5) Hour Open Bar
Bartender's based on 1 per every 100 guests

Premium Brands Open Bar

Absolut, Beefeater, Bacardi Silver, Dewar's, Jack Daniels,
Canadian Club, and Jose Cuervo Gold
(Included in Package)

Ultra Premium Brands Open Bar

Grey Goose, Bombay Sapphire, Bacardi Gold, Johnnie
Walker Black Scotch, Knob Creek, Crown Royal Blend, and
Sauza Hornitos Reposado
10 per guest surcharge

**All Banquet Open Bars Include Mixed Liquor Drinks, House Wines to Include:
Cabernet Sauvignon, Pinot Noir, Chardonnay & Pinot Grigio
Imported & Domestic Beers, Bottled Waters, Assorted Juices & Soft Drinks
Shots are not available on banquet bars**

Specialty Beverage Stations

Additions to your Hosted Bar

Vodka Bar

Tropical Flavor Infused Vodkas Choice of Strawberry,
Mango or Mixed Fruit

Piña Colada/Margarita or Mojito Bar

Select A Festive Specialty Drink for the Perfect Tropical
Accent. Fruit Garnish and Silly Umbrellas As Needed!

Bartender Fee: One hundred and twenty five (\$125) per Bartender For up To 5 Hours

Enhancements

May Be Added to Enhance Your Dinner:

Appetizer

Select One

Pan Seared Florida Crab Cake on a Bed of Wild Greens and drizzled with a Cilantro Garlic Aioli

Citrus Poached Shrimp with Lemon, Florida Mustard Sauce and Cocktail Sauce

Wild Mushroom in a puff pastry on top of a Roasted Red Pepper Coulis and finished with Balsamic Drizzle

Chef crafted Ceviche

Salads

Caprese Tower

Sliced Buffalo Mozzarella and Tomato over Wild greens with Balsamic and Pesto drizzles

Chili Spiced Ahi Tuna Salad with Sprout and Mango Papaya Relish

Intermezzo

Sorbet to Cleanse the Palate before the Main Course

Select One

Lemon, Orange or Raspberry

Viennese Table

Amazing display of Miniature Pastries, Individual Plated Desserts, Petite Fours, Cakes, and Tortes

S'mores Station

Roast your own S'mores; Marshmallows, Hershey Bars, Graham Crackers, Sliced Bananas, Sliced Strawberries, Chocolate and Vanilla Waffles.

Chocolate Fountain

Dip anything you find tempting into an exquisite tower of melted Chocolate: Fruit; Strawberries, Bananas, Apples – Sweets; Marshmallows, Graham Cracker, Cream Puffs – Salty; Pretzel Sticks and Potato Chips.

Farewell Brunch

(As an addition to your function for the day after)
Minimum of 20 persons

Carved Honey Glazed Ham or Roasted Turkey

Fluffy Scrambled Eggs

Potatoes O'Brian

Sliced Fresh Fruits and Berries

Crunchy Granola and Yogurt

Fresh Breakfast Bakeries

Apple Smoked Bacon or Breakfast Sausage

Brioche French Toast with Maple Syrup

Choice of two:

Grilled Flank Steak with Burgundy Demi Glaze

Pan Seared Salmon finished with a Lemon Caper Broth

Chicken with Lemon Caper Sauce

Chef's Selection of Fresh Vegetables and Starch

Orange Juice

Freshly Brewed House Blend Coffee Regular

and Decaffeinated and Herbal Teas

Specialty Stations Available – Inquire for pricing

Omelet Station, Waffles, Lox and Bagels,

Smoothies, Parfaits.



Additional Information:

A wedding planner is highly recommended to handle your wedding. Our team will be here to assist you in any way possible. However we are a property liaison, not planners; this person will be a liaison between you the client and the hotel staff. Your planner will serve as a point on site contact for all your events such as ceremony, reception, décor, vendors etc.

If your ceremony is taking place here and you would like to do a ceremony rehearsal, we will be happy to provide access to the ceremony area or room based on availability. Your officiate or wedding coordinator/planner should run your wedding rehearsal for you.

All food & beverage is subject to a 21% service charge which is taxable by law at 9% (subject to change)

To reserve your date we require a 25% non refundable deposit of the total estimate. 50 % of total due 120 days prior; 75% of total due 30 days prior; full amount due 7 days prior.

Parking charges are \$27.00 for overnight guests, \$18.00 for the entire day and \$8.00 for special events.

We allow two (2) to three (3) hours prior to the start of your event for your vendors to set up.

Bride & Groom to provide menu designated escort/place cards and menu-table breakdown indicating to the banquet staff what entrée selection each guest ordered.

We offer complimentary accommodations in a One Bedroom Suite for the Night of your Wedding with a \$6000 food and beverage minimum.

For the Reception, we provide complimentary white floor length linens, wedding white chair covers with sash, white and color overlay and napkins. Premium linen selections are available through the resort at an additional fee.

You are welcome to bring your own vendors (florist, photographer, entertainment) and we can also provide you with a list of vendors familiar with our property.

Food tastings are available after your contract has been signed. Tastings should be done at least 60-45 days prior to your event. You may select from one of our wedding menus up to (2) appetizers, (2) salads and (2) entrees (prime rib not included). Tastings may be scheduled during one of the following days/times: Tuesday-Wednesday- Friday 12:00 pm –1:00 pm or 3:00 pm-5 pm.

Ceremonies on the beach requires a permit from the city of Sunny Isles Beach and a non-refundable deposit. You can also have your wedding ceremony in any of our spectacular rooms or terrace overlooking the Atlantic Ocean. Our ceremony rental fee is \$800.00 which includes the set-up/breakdown, white folding padded chairs, small table at front, station with bottled water for your guest and a back up room in the event of inclement weather.

Children meals 4-10 years old we offer chicken fingers, french fries and fresh fruit at \$19.00 per child, plus tax and service charge. Children ages 3 and under are complimentary.

For your vendor meals we offer a sandwich platter at \$24.00 per person plus service charge and tax.



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All Food and Beverage prices are subject to 21 % service charge and 9 % tax