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.

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**

"A message from our Catering Sales Manager Yamille Castro de Oca"

"We invite you to begin your new life together at the DoubleTree by Hilton Ocean Point Resort & Spa. Rest Assured, you and your guest will be Exceptionally satisfied by our fabulous dishes and Immaculate service".
**All Food and Beverage prices are subject to 23% service charge and 9% tax**
Wedding Packages

Cocktail Reception Display

Select One
Assortment of Domestic and Imported Cheese served with Fresh Fruit, Honey, Nuts 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, Smoked Ham, Salami, served with Flat Breads, Herb Focaccia, Virgin Oil and Balsamic Vinegar

Choice of Five Butler Style Passed Hors D'Oeuvres

Hot Hors D'Oeuvres Selection
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 ~
Pork or Vegetable Pot sticker with Sweet Chili Sauce ~ 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 Selection
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

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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

Garlic and Herb Rubbed Flat Iron Steak with Mushroom and Port Wine Demi Glaze Sauce – 99

Slow Roasted Chicken Breast with Sherry Cream Demi Glaze – 99

Grilled Salmon drizzled with a Cilantro Lime Buerre Blanc – 99

Eggplant Tower layered with Grilled Zucchini, Yellow Squash, Red Pepper and fresh Mozzarella Cheese drizzled with Balsamic Reduction – 99

Grilled Vegetable Risotto topped with a Roasted Portabella Mushroom and drizzled with Balsamic Reduction - 99

Grilled Churrasco Steak with Chimichurri Sauce – 109

Grilled New York Strip with a Petit Syrah Demi Glaze and Candied Bermuda Onions – 109

Slow Roasted Breast of Chicken Stuffed with Spinach, Portobello Mushrooms, Sundried Tomatoes and Finished with Boursin Cheese Sauce – 109

Blackened Mahi Mahi with a Mango Tropical Fruit Salsa – 109

Grilled Filet Mignon drizzled with a Cabernet Reduction Glaze – 119

Pan seared Frenched Chicken Breast with Mushroom Ragout – 119

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Pan Seared Grouper with Lemon Wine Glaze topped with a Tropical Fruit Salsa - 119

Port Braised Short Rib with Pan Jus - 119

**Combination Plate**

Crab Stuffed Prawns and Grilled Filet Mignon drizzled with a Cabernet Demi Glaze and Citrus Butter – 129

Grilled Sirloin and Salmon with Lemon Buerre Blanc and Pinot Rosemary Demi Glaze – 129

Grilled Filet Mignon and Blackened Mahi with a Cabernet Demi Glaze and Mango Fruit Salsa – 129

**Accompaniments**

Select One

Dijon Mashed Potatoes
Roasted Garlic Mash Potatoes
Roasted Poblano Mashed Sweet Potatoes
Roasted Fingerling Potatoes
Roasted Herb Sweet Potatoes
Peruvian Purple Potatoes
Potato Au Gratin
Jasmine Rice Pilaf
Chive Potato Risotto
Saffron Sofrito Rice

**Vegetables**

Select One

Sautéed Asparagus
Sautéed Baby Carrots and Asparagus
Steamed Broccolini
Baby Zucchini and Sunburst Squash
Pan Seared Green Beans and Cherry Tomatoes

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Beverage Information

Wedding Package Pricing Includes Five (5) Hour Open Bar
Bartender’s based on 1 per every 75 guests

Premium Brands Open Bar
Absolut, Beefeater, Bacardi Silver, Dewar’s, Jack Daniels, Canadian Club, and Sauza Blue
(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

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
10

Piña Colada/Margarita or Mojito Bar
Select A Festive Specialty Drink for the Perfect Tropical Accent. Fruit Garnish and Silly Umbrellas As Needed!
10

Bartender Fee: One hundred and twenty five dollars ($125) per Bartender

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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
6

Citrus Poached Shrimp with Lemon, Florida Mustard Sauce and Cocktail Sauce
6

Wild Mushroom Strudel on top of a Roasted Red Pepper Coulis and finished with Balsamic Drizzle
6

Chef crafted Ceviche of local caught Seafood and local grown Citrus
7

Intermezzo

Sorbet to Cleanse the Palate before the Main Course:

Lemon, Orange or Raspberry
5

Viennese Table

Amazing display of Miniature Pastries, Individual Plated Desserts, Petite Fours, Cakes, and Tortes to enhance your dinner
15

S’mores Station

Roast your own S’mores. Marshmallows, Hershey Bars, Graham Crackers, Cream Bar, Sliced Bananas, Sliced Strawberries, and Chocolate and Vanilla Waffles.

10

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.

10

Buffet Style

Based on our entrée prices listed above, an extra $5.00 will be added to the higher priced entrée. The buffet will include two entrée selections, two salads and your choice of starch and vegetable.

Dessert will be Weeding Cake.

A customized buffet can be created upon your request.

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**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’Brien
Sliced Fresh Fruit and Berries
Crunchy Granola and Yogurt
Fresh Breakfast Bakeries
Apple Smoked Bacon or Breakfast Sausage
Orange Juice
Freshly Brewed House Blend Coffee Regular and Decaffeinated and Herbal Teas
Choice of two:
Grilled Frank Steak with Burgundy Demi Glaze
Pan Seared Salmon finished with Lemon Caper Broth
Grilled Chicken with Mushrooms Marsala Sauce

**Specialty Stations Available**
Inquire for pricing
Omelet Station, Waffles, Lox and Bagels,
Smoothies, Parfaits.

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**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 23% 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 14 days prior.

Parking charges are $28.00 for overnight guests, $20.00 for the entire day and $10.00 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, white overlay and white 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-Thursday & Friday 12:00pm-1:00pm 3:00pm-5:00pm. Tastings must be scheduled a minimum of two weeks prior to tasting date.

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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 $1,200 which includes the set-up/breakdown, white folding padded chairs, small table at front, station with bottled for your guest and a back up room in the event of inclement weather.

Children meals 2-10 years old we offer Chicken Fingers, French Fries and Fresh Fruit at $30.00 per child, plus tax and service charge. Children ages 2 and under are complimentary. Teen’s price, from 11 to 18 years old, is $10.00 off from original price entrée of your selection.

Email: weddings@oceanpointresort.com  
Phone: 786.528.2586

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