

the Atlantic

HOTEL  SPA

Wedding Package



22% Service Charge (Taxable) and 6% Sales Tax Applies to All Food and Beverage Arrangements

Wedding Venues

Ocean Terrace

Available from 5:30pm - 10:00pm
(Accommodates up to 175 guests seated)

The Atlantic Resort and Spa offers a spectacular outdoor venue, the 5th floor "Ocean Terrace", which can accommodate ceremonies, receptions and dinner events. This location has breathtaking ocean views with the opportunity to dance and dine under the stars.



The Beach House

Available All Day
(Accommodates up to 65 guests cocktail party style)



All Wedding Packages Include:

Ceremony *(if needed)*

Four Hour Reception

Standard White Linen

Premium White Folding Chairs

Banquet Rounds, Gift Tables, Wedding Cake Table

Butler Passed Hors D'oeuvres for One (1) Hour

Four Hour Open Bar

Champagne Toast

Tablesides Wine Service During Dinner

Plated or Buffet Dinner

Our Preferred Vendors List Available Upon Request

Reduced Room Rates and Group Packages for Guests



Butler Passed Hors D'oeuvres

(Please select a total of up to (5) of the following selections)

Cold

Shrimp Cocktail

Tuna Tartar on Crispy Wonton Skins with Wasabi Mayonnaise

Toast Point with Roquefort Cheese, Pears, Honey, and Walnuts

Shrimp and Scallop Ceviche

Smoked Salmon Canapés with Chive Cream Cheese and Salmon Roe

Tomato, Mozzarella and Basil Bruschetta

Prosciutto and Melon with Balsamic Reduction

Duck Liver Mousse, Sopressata and Mustard on Toasted Baguette

Hummus and Feta on Pita Chips

Hot

Pan Fried Oysters with Tarter Sauce

Bacon Wrapped Scallops

Spanakopita: Spinach and Feta Cheese in Phyllo Dough

Wild Mushroom Strudel

Miniature Beef Wellington

Vegetable Spring Rolls

Chicken Satay

Coconut Crusted Chicken

Raspberry and Brie Cheese in Puff Pastry

Crab Rangoon with Sweet Chile Sauce

Mini Crab Cakes with Cajun Remoulade



Plated Dinner

Choose (1) Appetizer

Sour Dough Toast Points with Wild Mushrooms and Oysters

Garlic Herb Shrimp with Braised Northern White Beans

Grilled Flatbread with Roasted Vegetables and Herbed Goat Cheese

Maryland Crab Cakes with Corn Maque Choux

Jumbo Ravioli Stuffed with Acorn Squash, Caramelized Onions, Parmesan Cheese and Shredded Short Rib

Choose (1) Salad

Potato and Leek Tart with Orange Honey Frisee Salad

Traditional Caesar Salad with Ciabatta Croutons and Fresh Parmesan Reggiano

Hearts of Palm Salad with Avocado, Tomato, Asparagus, and Peas Marinated with Lemon, Mint and Olive Oil

Tomato Salad with Roquefort Cheese, Bacon, and Creamy Basil Vinaigrette

Mixed Green Salad with Beets, Goat Cheese, Pistachios, Rum Raisins and Balsamic Vinaigrette

Baby Arugula Salad with Florida Citrus, Fennel, Parmesan Reggiano and Citrus Vinaigrette

Choose (2) Entrées

Pan Seared Halibut with Kale Chorizo

Blackened Mahi Mahi with Corn and Tomatillo Salsa

Phyllo Wrapped Salmon with Cilantro Pesto

Cajun Jumbo Shrimp with Pineapple and Avocado Salsa

Oven Roasted Grouper with Bok Choy in a Cilantro Lime Sauce

Braised Chicken Breast with Banana Rum Sauce Roasted Peppers, Onions and Fennel over Garlic Herb Goat Cheese Medallions

Free Form Lasagna Napoleon with Grilled Eggplant, Zucchini, Red Peppers and Mozzarella

Ricotta Gnocchi with Brown Butter Sage Sauce and Winter Squash Topped with Parmesan



Plated Dinner (Continued)

Choose (1) of Each Side Dish

"Starches"

Jasmine Rice, Potatoes Anna, Herb Roasted Fingerling Potatoes,
Yukon Gold Mashed Potatoes, Israeli Cous Cous, Herbed Orzo

"Veggies"

Sautéed Spinach with Garlic, Roasted Asparagus,
Tri-colored Julienne Vegetables (Zucchini, Red Peppers and Carrots),
Haricot Vert with Caramelized Shallots, Baby Carrots with Chive Butter

Superior Open Bar

Domestic and Imported Beer

House Red and White Wines

House Champagne

Fris Vodka

Svedka Citron Vodka

Naked Turtle Rum

Beefeater Gin

JP Wisers Rye Whisky

Evan Williams Bourbon

Olmecca Altos Tequila

Dewars Scotch

Assorted Sodas

Total Pricing for Plated Dinner

\$155 per guest includes:

Butler Passed Hors D'oeuvres

One (1) Appetizer per person

One (1) Salad per person

One (1) Entrée per person

Two (2) Sides Per Person

Four (4) Hour Open Bar – Superior Level

Champagne Toast

Tablesides Wine Service During Dinner

One (1) Bartender is required for every 50 guests at a rate of \$150 each.

Dinner Buffet

(Minimum of 25 guests required)

Stationary Platters

(Please select two (2) for the Cocktail Hour and two (2) for the Buffet)

Cold

Mediterranean: Hummus, Baba Ganoush, Feta Cheese, Cucumbers, Tomato, Pitas

Assorted Artisanal Cheeses with Crackers and Accompaniments

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

Smoked Salmon Platter with Capers, Dill, Crème Fraîche and Toast Points

Fruit Platter with Sliced Seasonal Assorted Fruits

Guacamole with Chips and Salsa

Crudité Platter of Assorted Raw Vegetables with Roquefort Dressing and Guacamole

Hot

Baked Brie with Assorted Breads and Fruits

Fried Chicken Wings with Spicy Asian Sauce

Warm Quiche with Swiss Cheese, Spinach and Onions

Chicken Enchiladas with Salsa Verde

Harissa Rubbed Grilled Shrimp



Dinner Buffet (Continued)

Salads

(Please select two (2) of the following)

Traditional Caesar Salad with Ciabatta Croutons and Fresh Parmesan Reggiano
Avocado, Hearts of Palm, Tomato, Asparagus, and Peas Marinated with Lemon, Mint and Olive Oil
Tomato Salad with Roquefort Cheese, Bacon, and Creamy Basil Vinaigrette
Mixed Green Salad with Beets, Goat Cheese, Pistachios, Rum Raisins and Balsamic Vinaigrette
Baby Arugula Salad with Florida Citrus, Fennel, Parmesan Reggiano and Citrus Vinaigrette

Entrées

(Please select two (3) of the following)

Grilled Atlantic Salmon with Parsnip
Pan Roasted Florida Grouper
Grilled Swordfish with a Spicy Asian Ginger Marinade
Scallops, Shrimp, Clams and Mussels with Garlic in a Tomato White Wine Sauce
Pan Roasted Natural Chicken Breast
Braised Lamb Osso Bucco
Pan Roasted Maple Leaf Duck Breast with Apricot Glaze
Braised Beef Short Ribs
Beef Tenderloin*
Eggplant Parmesan with Herbed Tomato Sauce and Sautéed Spinach
Fresh Fettuccine with Mushrooms and Parmesan Reggiano

** (1) Chef Attendant required per carving station at a rate of \$150 each.*



Dinner Buffet (Continued)

Accompaniments

(Please select two (2) of the following)

Jasmine Rice
Potato Gratin
Roasted Fingerling Potatoes
Yukon Mashed Potatoes
Truffled Cauliflower Puree
Sautéed Spinach
Grilled Medley of Seasonal Vegetables

Superior Open Bar

Domestic and Imported Beer
House Red and White Wines
House Champagne
Fris Vodka
Svedka Citron Vodka
Naked Turtle Rum
Beefeater Gin
JP Wisers Rye Whisky
Evan Williams Bourbon
Olmecca Altos Tequila
Dewars Scotch
Assorted Sodas

Total Pricing for Buffet Dinner

\$175 per guest includes:

Two (2) Platter Options during cocktail hour
Two (2) Platter Options during buffet
Two (2) Salad Options during buffet
Three (3) Entrée Options during buffet
Two (2) Accompaniments during buffet
Four (4) Hour Open Bar – Superior Level
Champagne Toast
Tableside Wine Service During Dinner

One (1) Bartender is required for every 50 guests at a rate of \$150 each.



Food Station Add-On's

Asian Station* (Starting at \$20 per person)

Rice and noodle dishes, along with spring rolls, pan fried dumplings, and Thai dishes like satay chicken or pad Thai. A dim sum station is another option.

Mexican Station* (Starting at \$20 per person)

Fajitas, quesadillas, tacos and nachos with choice of Chicken, Beef or pork and lots of yummy toppings.

Fresh Gourmet Pasta Bar* (Starting at \$10 per person)

A variety of gourmet noodles: Ravioli, Fettuccini and Orchetta along with choice of (3) different sauces including Fresh Marinara, Olive Oil and Garlic, Alfredo, Blush Tomato and capers and more!

We offer a cold pasta bar, a warm pasta bar or both.

Optional Add-on: Chicken, Rock Shrimp, Proscuitto, Sundried Tomatoes, Goat Cheese and more (each with different pricing)

Salad and Veggie Bar (Starting at \$7 per person)

Greek Salad, Caesar Salad, Watermelon Mint Salad, Mixed Greens with Beets and Goat Cheese – the options are endless. You could also include grilled veggies!

Cheese Station (Starting at \$15 per person)

A selection of domestic and international cheeses from gourmet cheese makers.

Pairs beautifully with a variety of wines, both red and white.

Mediterranean Station (Starting at \$18 per person)

Hummus, tabouli, souvlaki, pitas and grilled veggies.

**Indicates an attendant is needed- (1) attendant per 50 guests is required. Starting at \$150 per event.*



Food Station Add-On's (Continued)

Potato Station* (Starting at \$10 per person)

Mashed potatoes with buffet style toppings like bacon, sour cream, chives, chili, cheese, caramelized onions and guacamole. Served in martini glasses.

Children's Food Station (Starting at \$25 per child – Must be 12 years or younger)

Having more than a handful of kids at your wedding? Have a kid's station with their favorite foods such as Mini pizzas, French fries, Macaroni and cheese, and Chicken fingers.

Sliders Station (Starting at \$15 per person)

Perfect for the laid back weddings. This bar will feature a "build your own" buffet of toppings including tomato relish, lemon basil mayo and of course cheese, lettuce and onions. Choose from Classic Reuben, Traditional Burger or Grilled Chicken Breast.

Raw Seafood Bar (Starting at \$25 per person)

Oysters, sushi rolls, shrimp cocktail, crab salad, smoked salmon.

Carving Station* (Starting at \$30 per person. Prices vary depending on the meat selection.)

Choose from: Roast tenderloin of beef with a Dijon Horseradish Crust, Sage Rubbed Turkey Breast, Herb Crusted Rack of Lamb, Tequilla Lime Chicken Breast or Glazed Ham with Pineapple Mango Sauce.

**Indicates an attendant is needed- (1) attendant per 50 guests is required. Starting at \$150 per event.*



Desserts

(Enhance your special day with our onsite pastry chef's homemade desserts.
Select (2) of the following dessert options in lieu of a traditional Wedding Cake)

Chocolate Overload Cake

Devils Food Cake, Milk Chocolate Mousse and Dark Chocolate Ganache

Classic Key Lime Pie

with Toasted Meringue, Ginger Beer Ice Cream and a Raspberry Sauce

Carrot Cake

with Orange Cream Cheese Icing and Macadamia Nut Brittle

Warm Croissant Bread Pudding

with Caramel Rum Sauce and Candied Nuts

Creamy Mango Cheesecake

with Whipped Cream and Raspberries

House Made Mini Desserts

Chef's Choice

Total Dessert Pricing

\$10 per person



Beverage Package Upgrades

Premium Open Bar

(Add \$10 per guest)

Domestic and Import Beer
House Red and White Wines
House Champagne
Absolut Vodka
Absolut Citron
Bacardi Rum
Tanqueray Gin

Avion Tequila
Chivas Scotch
Jim Beam Bourbon
Seagrams 7 Whisky
Hennessy VS Cognac
Captain Morgan Spiced Rum
Assorted Sodas, Red Bull

Elite Open Bar

(Add \$20 per guest)

Domestic and Import Beer
House Red and White Wines
Grey Goose Vodka
Ketel One Citron
Appleton Dark Rum
Plymouth Gin
Patron Tequila

Johnny Walker Black
Makers Mark Bourbon
Crown Royal Whisky
Remy Martin Cognac VSOP
Captain Morgan Spiced Rum
Assorted Sodas
Red Bull



Kids Menu

(Select two (2) of the following options. Guests under 12 years of age.)

Burger: 6oz. ground sirloin burger with French fries

Grilled Cheese Sandwich with French fries

Angel Hair Pasta with olive oil and parmesan cheese

Hot Dog with French fries

Chicken Fingers with French fries

Macaroni and Cheese

Children's Menu Pricing

\$25 per child



Additional Information

All weddings are subject to a facility fee and a food and beverage minimum.

All wedding details to include food, beverage, and setup requirements are due to the hotel 2 weeks prior to the date of the function.

All Guarantees and count of preselected food selections are due three (3) business days prior to the event. Failure to submit the guaranteed guest count three (3) days prior to the event will result in the agreed upon number in the contract serving as the guarantee, to be charged accordingly.

Balance of Total Estimated Charges due with Final Guest Count

All Events with 50 or more guests require one (1) restroom attendant at a rate of \$150.

One (1) Bartender is required per 50 guests at a rate of \$150 each.

One (1) Chef Attendant required per carving station at a rate of \$150 each.

All Labor is Subject to 6% Tax

The City of Fort Lauderdale requires that all beach front hotels abide by a noise ordinance of 10:00pm for all outdoor events.

Day of Event Valet Parking is available for guests at a rate of \$10 per vehicle and may be added to the Group Master account or individuals may pay on their own. Overnight Valet Parking is charged to the guest room at a rate of \$28 per vehicle.

Vendor Meals (entrée) are available upon request - \$50 (++) each
Children's Meals are available for guests under 12 years of age - \$25 (++) each

To upgrade Beverage Service from Superior to Premium Open Bar,
\$10 per guest will be added to the menu price.

To upgrade Beverage Service from Superior to Elite Open Bar,
\$20 per guest will be added to the menu price.

In the event of inclement weather, any decision to move an outdoor event indoors must be made 4 hours before the event in conjunction with your event planner.

