



Wedding Packages



Come visit our one of a kind waterfront property located on Watson Island. With over 200,000 square feet of newly renovated event space. From romantic intimate celebrations, to grand black-tie affairs, Jungle Island has it all. Our dynamic sales team and world renowned culinary team look forward to creating the event of your dreams.

Blossom

WELCOME RECEPTION

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT FIVE:

- Shrimp Ceviche Shooter
- Cilantro Steak Empanadas
- Smoked Ham Croquetas
- Brie and Raspberry en Croute
- Smoked Bacon Wrapped Mac and Cheese
- Chicken Satay with Chimichurri Sauce
- Coconut Shrimp with Apricot Glaze
- Tomato Basil Bruschetta Crostini
- Lobster Conch Fritter With Key Lime Aioli
- Black Mission Fig with Goat Cheese on Crostini

BEVERAGE PACKAGE

Four Hours Unlimited Deluxe Bar Service

DELUXE BAR

Johnnie Walker Red Label, Seagrams 7 Crown, Jim Beam, Absolut, Bulleit, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo Gold, Imported and Domestic Beers, House Red and White Wine Selections, Assorted Sodas and Juices

UPGRADES

Ultra Premium Open Bar

DESSERT

Designer Buttercream wedding Cake by:
Ana Paz, Edda's or Elegant Temptations

The Blossom Package offers the following:

- (5) Butler Passed Hors D' Oeuvres
- Elegant Three course Plated Dinner
- Four Hour Unlimited Deluxe Bar
- Tableside Wine service and Champagne Toast
- Designer Wedding Cake
- A Selection of Chiavari Chairs

SEATED DINNER

All entrée services include freshly baked artisan breads, freshly brewed coffee and selection of herbal teas

APPETIZER - PLEASE SELECT ONE

- Caesar | Grape Tomatoes, Kalamata Olives, Mozzarella Pearls, Pepper Mélange
- Arugula & Frisee Goat Cheese | Candied Walnuts, Strawberries, Mandarin Segments, Sesame Ginger Vinaigrette Wrapped in a Cucumber Ribbon
- Baby Green Fine Herb | Tomatoes, Radish, Cucumbers, Carrots and Beet Thread, Basil Vinaigrette
- Caprese | Heirloom Tomato Carpaccio and Burrata
- Crispy Crabcake | Roasted Corn Pudding, Black Garlic Smear, Micro Cilantro

ENTRÉE - PLEASE SELECT ONE

- Organic Roasted Chicken | Choice of Artichoke Chardonnay Sauce or Soy Lime Glaze
- Pan Seared Salmon | Tomato Fig Jam
- Seared Red Snapper | Mango Papaya Salsa
- Grilled Churrasco | Classic Chimichurri
- Braised Short Rib | Miso Demi Sauce
- Filet Mignon | Choice of Demi Glace or Wild Mushroom Sauce
- Duet of Filet Mignon and Grilled Shrimp

*Choice of entrée tableside available between two entrée choices

ACCOMPANIMENTS

PLEASE SELECT ONE:

- Rosemary Smashed Potatoes
- Manchego Risotto
- Calabaza Sweet Puree
- Roasted Fingerling Potatoes
- Grilled Polenta, Herbs, Parmesan

PLEASE SELECT ONE:

- Jumbo Asparagus and Long Stemmed Carrots
- Roasted Seasonal Vegetables
- Sauteed Brussels Sprouts, Bacon, Bread Crumbs
- Roasted Broccolini with Red Peppers
- Wild Mushroom Strudel, Goat Cheese

Bloom

WELCOME RECEPTION

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT SIX:

- Shrimp Ceviche Shooter
- Cilantro Steak Empanadas
- Smoked Ham Croquetas
- Brie and Raspberry en Croute
- Smoked Bacon Wrapped Mac and Cheese
- Chicken Satay with Chimichurri Sauce
- Coconut Shrimp with Apricot Glaze
- Tomato Basil Bruschetta Crostini
- Lobster Conch Fritter with Key Lime Aioli
- Black Mission Fig with Goat Cheese On Crostini
- Naan with Braised Short Rib and Manchego
- Shrimp Cocktail Shooter

INTERNATIONAL CHEESE DISPLAY

BUTLER PASSED SIGNATURE DRINK

BEVERAGE PACKAGE

Five Hour Unlimited

ULTRA PREMIUM BAR

Johnnie Walker Black Label, Crown Royal, Bulleit, Belvedere, Bombay Sapphire, Bacardi Superior, Captain Morgan Rum, Jack Daniels, Don Julio, Imported and Domestic Beers, House Red and White Wine Selections, Assorted Sodas and Juices

DESSERT

Designer Buttercream Wedding Cake By:
Ana Paz or Cake Designs by Edda's

The Bloom Package offers the following:

- (6) Butler Passed Hors D' Oeuvres
- Elegant Three course Plated Dinner
- Five Hour Unlimited Ultra Premium Bar
- Tableside Wine service and Champagne Toast
- Designer Wedding Cake
- A Selection of Chiavari Chairs

SEATED DINNER

All entrée services include freshly baked artisan breads, freshly brewed coffee and selection of herbal teas

APPETIZER - PLEASE SELECT ONE

- Caesar | Grape Tomatoes, Kalamata Olives, Mozzarella Pearls, Pepper Mélange
- Arugula & Frisee Goat Cheese | Candied Walnuts, Strawberries, Mandarin Segments, Sesame Ginger Vinaigrette Wrapped in a Cucumber Ribbon
- Baby Green Fine Herbs | Tomatoes, Radish, Cucumbers, Carrots and Beet Thread, Basil Vinaigrette
- Caprese | Heirloom Tomato Carpaccio and Burrata
- Crispy Crabcake | Roasted Corn Pudding, Black Garlic Smear, Micro Cilantro
- Crispy Mushroom Ravioli | Truffle Aioli
- Shrimp, Scallop and Snapper Ceviche | Florida Citrus, Plantain Crisp
- Seared Scallops | Cilantro Pesto, Fire Roasted Pepper Crema

ENTRÉE - PLEASE SELECT ONE

- Organic Roasted Chicken | Choice of Artichoke Chardonnay Sauce or Soy Lime Glaze
- Pan Seared Salmon | Tomato Fig Jam
- Seared Red Snapper | Mango Papaya Salsa
- Grilled Churrasco | Classic Chimichurri
- Braised Short Rib | Miso Demi Sauce
- Filet Mignon | Choice of Demi Glace or Wild Mushroom Sauce
- Duet of Filet Mignon and Grilled Shrimp

*Choice of entrée tableside available between two entrée choices

ACCOMPANIMENTS

PLEASE SELECT ONE:

- Rosemary Smashed Potatoes
- Manchego Risotto
- Calabaza Sweet Puree
- Roasted Fingerling Potatoes
- Grilled Polenta, Herbs, Parmesan

PLEASE SELECT ONE:

- Jumbo Asparagus and Long Stemmed Carrots
- Roasted Seasonal Vegetables
- Sauteed Brussels Sprouts, Bacon, Bread Crumbs
- Roasted Broccolini with Red Peppers
- Wild Mushroom Strudel, Goat Cheese

Blush Brunch Buffet

The Blush Brunch Buffet Package offers the following: Seasonal fresh Fruit & Artisanal cheese display, A Welcome Mimosa, Three hours of Beverage service, Gourmet Brunch Buffet, Designer Wedding Cake, and a Selection of Chiavari Chairs

BREAKFAST ENHANCEMENTS

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT THREE

- Coconut Shrimp with Apricot Glaze
- Brie and Raspberry en Croute
- Cilantro Steak Empanadas
- Ceviche Shooter
- Chicken Satay with Chimichurri
- Tomato Basil Bruschetta Crostini

CARVING STATIONS

- Cubano Style Pig
 - Peppercorn Charred NY Strip | Truffle Bearnaise Sauce and Red Wine
 - Demi Glace
 - Citrus Marinated Salmon
- *Chef fee \$125 per 100 guests

BEVERAGE PACKAGE

- Four Hours of Service
- Domestic and Imported Beer, House Wines, Champagne, Mimosas, Sangria and Non Alcoholic Beverages

UPGRADES

- Deluxe Open Bar
- Ultra Premium Brand

WELCOME RECEPTION

Sliced Seasonal Fresh Fruits and International Cheese Display

BRUNCH BUFFET

BUFFET TO REMAIN OPEN FOR A PERIOD OF 1.5 HOURS

- Yogurt Parfaits
- Omelette Station | Monterey Jack and Cheddar Cheese, Ham, Chopped Bacon, Mushrooms, Onions, Peppers, Spinach and Tomatoes
* Chef fee
- Assorted Pastries | Includes Croissants, Muffins, Danishes and Pastelitos
- Choice of Buttermilk Pancakes or Cinnamon Crunch French Toast
- Maple Scented Sausage, Applewood Smoked Bacon
- Yukon Gold Potatoes with Roasted Onions and Peppers
- Classic Caesar | Grape Tomatoes - Mozzarella Pearls - Kalamata Olives - Peppercorn Parmesan Dressing
- Mixed Greens | Tomatoes, Carrots and Basil Vinaigrette
- Grilled Chicken | Mango Papaya Salsa
- Roasted Seasonal Vegetables
- Buttercream Wedding Cake

Enhancements

LATE NIGHT SNACKS

SLIDER STATION

Kobe Beef Sliders and Buffalo Chicken, Pomme Frites

LITTLE HAVANA STATION

Smoked Ham croquetas, Mini Cuban Sandwiches & Pastelitos

GRILLED CHEESE STATION

Brie BLT, Gruyere and Cheddar, Caramelized Onion Fig and Gruyere, Apple and Brie

*Chef fee

COCKTAIL RECEPTION

INTERNATIONAL CHEESE BOARD

With Imported & Domestic Cheeses, Gourmet Crackers, French Bread, Fruit Garnish

ANTIPASTO STATION

Sliced Provolone, Smoked Mozzarella, Prosciutto, Salami, Assorted Olives, Marinated Mushrooms, Greek Artichokes, Roasted Bell Pepper, Sun Dried Tomatoes, Hummus

EMPANADITA DISPLAY

Shredded Chicken, Ground Beef and Spinach Feta with Dipping Sauces

SUSHI BOAT

Assorted Freshly Rolled Sushi with Pickled Ginger, Wasabi and Soy Sauce

RAW BAR

Raw Bar with Clams, Oysters, Shrimp, and Cracked Stone Crab Claws with Mustard Sauce, Caviar Display with Traditional Accompaniments & Water Wafers

ENHANCE YOUR DESSERT

ICE CREAM STATION

Chocolate, Vanilla & Strawberry Ice Cream Offered with Chopped Nuts, Candy Sprinkles, Cherries, Whipped Cream, Chocolate & Caramel Sauce, Oreo Cookie Pieces

*Attendant fee

MINI DESSERTS

PLEASE SELECT THREE

Chocolate Key Lime Pie, NY Cheesecake, Toasted Coconut Flan, Dulce De Leche Cheesecake, Chocolate Mousse Pie, Apple Tarte, Chocolate Dipped Marshmallow Skewer, Carrot Cake, Double Chocolate Cake

RUM RUNNERS FLAMING DONUTS

Passionfruit Crème Anglaise, Razzmatazz Raspberry Sauce, Godiva Chocolate Sauce, Roasted Peanut Butter – Nutella, Candied Pecans -- M&M's – Sprinkles, Toasted Coconut – Chocolate Mousse, Canisters of Whipped Cream

*Chef Fee

Additional Services & Guest Information

SPECIAL REQUESTS

Kosher Meals, Vegan and Vegetarian Options Available Upon Request

CHILDREN MENUS

Ages 3-10

VENDOR MEALS

Chefs Selection

TASTING INFORMATION

A complimentary tasting is included with our Executive Chef for the bride and groom for events of 50 or more guests. Tastings are scheduled on chefs selected weekday. All tastings require a minimum of two weeks notice and are held approximately 8 weeks prior to the event. Tastings are for plated entrée selections only. Two complimentary presentations per event.

CEREMONY FEES

(Price may vary depending on guest count)

REHEARSALS

Available pending space availability. Rehearsals are confirmed ten days prior to the event.
Applicable fees may apply according to set-up needs.

DEPOSITS AND PAYMENTS

A signed contract and a non-refundable deposit is required to secure the date. Deposit minimum is 25% of the estimated value of the event. Additional payments are required based on reservation terms and agreements.

FINAL GUEST GUARANTEE

Final guest attendance is due 1 week prior to your event.

PARKING ARRANGEMENTS

We offer a discounted rate of \$8 per vehicle. Guests can pay on own or you may opt for hosted parking.