

Wedding Packages

BLOOM
at JUNGLE ISLAND



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

All food and beverage prices are subject to 23% management charge and all applicable taxes.

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 Broccoli with Red Peppers
Wild Mushroom Strudel, Goat Cheese

All food and beverage prices are subject to 23% management charge and all applicable taxes.



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

All food and beverage prices are subject to 23% management charge and all applicable taxes.

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*

All food and beverage prices are subject to 23% management charge and all applicable taxes.



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.