Your chapter of love begins at the most luxurious wedding venue in South Florida. Say “I Do” in our elegant ballrooms, chic courtyards, or surrounding our striking fountains followed by an astonishing reception venue that’s been opulent for 94 years and counting!

Your treasured weekend doesn’t stop there. Enhance your iconic occasion and immerse yourself in our lavish endless amenities including our world renowned spa, championship golf course, one of the largest swimming pools in the continental U.S, and award winning dining selections including our Five Diamond French restaurant Palme d’Or.

Our talented team can assure you your exquisite and one-of-a kind Biltmore wedding experience will leave spectacular memories you will cherish forever and your story here will be legendary!

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**Wedding Packages**

**Tier One**

**Butler Passed Hors d’Oeuvres**

*Please select four*

**Cold**
- Smoked Salmon Cone, Crème Fraiche, Caviar & Chives
- Jerk Chicken Involtini, Coconut Tamarind Cream, Micro Lettuces
- Blackened Shrimp, Sweet Potato Blini, Lemon Crème Fraiche, Tropical Fruit Salsa
- Fingerling Potatoes, Truffle Crème Fraiche, Bowfin Caviar, Chive Tuna Poke Spoon, Soy, Sambal, Cilantro, Pineapple
- Charred Watermelon, Balsamic Glaze, Feta, Micro Basil
- Jamón Ibérico Wrapped Asparagus, Boursin Cheese
- Tomato Confit, Olive Tapenade, Goat Cheese, Crostini

**Hot**
- Coffee Crusted Lamb Lollipops, Smoked Chipotle Apricot Gastrique
- Lobster Mac & Cheese Empanadas with Sriracha Tomato Compote
- Chicken & Lemongrass Pot Stickers, Chili Flakes, Scallion Sauce
- Bacon Wrapped Scallops, Balsamic Glaze
- Vegetable Spring Roll, Char Siu Teriyaki
- Pear & Almond Brie, Melba Sauce
- Arroz con Pollo Croquette
- Mini Beef Wellington

**Reception Display**

*Please select one*

**Crudité Presentation**
- Assortment of Fresh Vegetables, Tri-Bell Peppers, Cucumbers, Zucchini, Yellow Squash, Cherry Tomatoes, Cauliflower, Broccoli, Jicama, Radish, Baby Carrots, Blue Cheese, Chili Remoulade, Virgin Olive Oil & Balsamic Vinegar

**Artisan Cheese Display**
- Assorted Cheeses & Fresh Fruit with Sliced Bread, Honeycomb, Assorted Crackers & Crisps, Dried Fruits & Preserves

**Antipasto Bar**
- Display of Chorizo, Prosciutto de Parma, Mortadella, Coppa, Sopressata & Bresaola with Fire Roasted Vegetables, Balsamic Cipollini Onions, Fresh Mozzarella, Marinated Artichoke, Roasted Peppers, Hearts of Palm and Assorted Marinated Olive Bar, Focaccia and Ciabatta Breads

**Mediterranean Dips**
- Hummus, Baba Ganoush, Olive Tapenade, Tabbouleh, Muhammara, Feta & Tomato Bruschetta, Roasted Red Pepper, Artisan Rolls, Flat Breads, Crostini & Mini Pita
PLATED DINNER

SALADS
Please select one
Fresh Burrata, Roasted Eggplant Carpaccio, Marinated Artichoke, Heirloom Tomato, Fire Roasted Pepper, Basil Emulsion
Baby Green Bouquet, Fresh Goat Cheese, Teardrop Tomato, Crisp Pancetta, Champagne Dressing
Baby Iceberg Wedge, Dried Cherries, Crumbled Roquefort, Pistachios, Orange Scented White Balsamic Dressing
Baby Spinach, Radicchio Cup, Chili Mezcal Marinated Cantaloupe, Crumbled Gorgonzola, Candied Walnuts, Key Lime Mint Vinaigrette
Charred Baby Gem Lettuce, Garlic Parmesan Dressing, Manchego, Plum Tomato Carpaccio

ENTRÉES
Pre-selected choice of two entrees incurs a $10++ surcharge on the highest menu price
Choice of two entrees at the table incurs a $25++ surcharge on the highest menu price
Coq Au Vin Chicken Breast, Bacon Onion Jam, Garlic Herb Mousseline, Broccolini, Charred Carrot, Roasted Tomatoes, Red Wine Demi-Glace
200++
Korean BBQ Marinated Zabuton of Beef, Kimchi Shiitake Porridge, Sweet Soy Baby Carrots, Grilled Baby Bok Choy, Brussel Sprout Slaw, Gojuchang Reduction
210++
Seared Skin on King Salmon, Minted Watercress Risotto, Braised Seared Fennel, Poached Carrot, Roasted Baby Beet, Roasted Tomato, Blood Orange Beurre Blanc
215++
Braised Colorado Lamb Shank, Gorgonzola Mascarpone Polenta, White & Green Asparagus, Charred Cherry Tomato, Rosemary Infused Braising Jus
215++
Braised Short Rib of Beef, Smoked Salt Parsley Walnut Gremolata, Mushroom Spinach Bread Pudding, Petit Vegetables, Chaucer Sauce
215++
Char Crusted Filet of Beef, Mushroom Duxelle, Yukon Crushed Lyonnaise Potato, Caramelized Pearl Onions, Asparagus Tips, Poached Pearl Carrots, Cherry Tomatoes, Sauce Bordelaise
225++

DUO ENTÉRE ADD-ON
Seared Chilean Seabass – Market Price
Jumbo Shrimp – Market Price
Lobster Tail, Thermador Stuffing – Market Price

VEGETARIAN OPTIONS
Grilled Cauliflower Steak, Truffle Pea Puree, Charred Petit Vegetables, Raisin Rum Glaze
Baked Vegetable Wellington
Cheese Manicotti, Baby Spinach, Carrot Oblique, Asparagus Tips, Parmesan Cream

DESSERT
Wedding Packages Include a Fondant Wedding Cake Designed & Baked by one of our Preferred Wedding Cake Designers

BEVERAGE SERVICE
Five Hours of Open Bar
Wine Service with Dinner
Wedding Toast: Biltmore Sparkling Wine
Biltmore Coffee & Tea Service
WEDDING PACKAGES

Tier Two

**BUTLER PASSED HORS D’OEUVRES**
*Please select six*

**COLD**
- Smoked Salmon Cone, Crème Fraiche, Caviar & Chives
- Jerk Chicken Involtini, Coconut Tamarind Cream, Micro Lettuces
- Blackened Shrimp, Sweet Potato Blini, Lemon Crème Fraiche, Tropical Fruit Salsa
- Fingerling Potatoes, Truffle Crème Fraiche, Caviar, Micro Arugula
- Tuna Poke Spoon, Soy, Sambal, Cilantro, Pineapple
- Charred Watermelon, Balsamic Glaze, Feta, Micro Basil
- Jamón Ibérico Wrapped Asparagus, Boursin Cheese

**HOT**
- Smoked Duck, Watermelon, Avocado, Baby Heirloom Tomatoes, Sherry Gastrique
- Tuna Tartar, Wasabi Pea, Sweet Soy, Crisp Marinated Vegetables, Sesame Crisp, Nitamago Quail Egg, Orange Soy Dressing
- Foie Gras Torchon, Orange & Mint Scented Red Beet Terrine, Juniper Dust, Micro Arugula, Lemon Oil
- Coffee Crusted Lamb Lollipops, Smoked Chipotle Apricot Gastrique
- Lobster Mac & Cheese Empanadas with Sriracha Tomato Compote
- Chicken & Lemon Grass Pot Stickers, Chili Flakes, Scallion Sauce
- Bacon Wrapped Scallops, Balsamic Glaze
- Vegetable Spring Roll, Char Su Teriyaki
- Pear & Almond Brie, Melba Sauce
- Mushroom Gorgonzola Arancini
- Arroz con Pollo Croquette
- Mini Beef Wellington

**RECEPTION DISPLAY**
*Please select one*

**CRUDITÉ PRESENTATION**
- Assortment of Fresh Vegetables, Tri-Bell Peppers, Cucumbers, Zucchini, Yellow Squash, Cherry Tomatoes, Cauliflower, Broccoli, Jicama, Radish, Baby Carrots, Blue Cheese, Chili Remoulade, Virgin Olive Oil & Balsamic Vinegar

**ARTISAN CHEESE DISPLAY**
- Assorted Cheeses & Fresh Fruit with Sliced Bread, Honeycomb, Assorted Crackers & Crisps, Dried Fruits & Preserves

**PLATED DINNER**

**APPETIZERS**
*Please select one*

**COLD**
- Smoked Duck, Watermelon, Avocado, Baby Heirloom Tomatoes, Sherry Gastrique
- Tuna Tartar, Wasabi Pea, Sweet Soy, Crisp Marinated Vegetables, Sesame Crisp, Nitamago Quail Egg, Orange Soy Dressing
- Foie Gras Torchon, Orange & Mint Scented Red Beet Terrine, Juniper Dust, Micro Arugula, Lemon Oil

**HOT**
- Apricot Glazed Cured Pork Belly, Seared Diver Scallop, Currant, Caviar Pearls, Romanoesco, Sweet Potato Puree, Micro Cilantro, Lemon Cream Foam
- Seared Maryland Style Lump Crab Cake, Poached Egg, Creamy Leeks, Micro Green, Rosemary Hollandaise
- Pan Roasted Duck Breast, Cauliflower Puree, Confit Duck Croquette, Watermelon Radish, Baby Cilantro, Blackberry Peppercorn Brandy Gastrique

**ANTIPASTO BAR**
- Prosciutto, Mortadella, Coppa, Sopressata, Grilled Vegetables, Fresh Mozzarella, Roasted Peppers, Oven Roasted Tomatoes, Olives, Asparagus Spears, Hearts of Palm, Fresh Artichokes, Parmigiano, Ciliegine, Focaccia & Ciabatta

**MEDITERRANEAN DIPS**
- Hummus, Baba Ganoush, Olive Tapenade, Tabbouleh, Muhammara, Feta & Roasted Red Pepper, Artisan Rolls, Flat Breads & Mini Pita
PLATED DINNER

SALADS
Please select one
Fresh Burrata, Roasted Eggplant Carpaccio, Marinated Artichoke, Heirloom Tomato, Fire Roasted Pepper, Basil Emulsion
Baby Green Bouquet, Fresh Goat Cheese, Teardrop Tomato, Crisp Pancetta, Champagne Dressing
Baby Iceberg Wedge, Dried Cherries, Crumbled Roquefort, Pistachios, Orange Scented White Balsamic Dressing
Baby Spinach, Radicchio Cup, Chili Mezcal Marinated Cantaloupe, Crumbled Gorgonzola, Candied Walnuts, Key Lime Mint Vinaigrette
Charred Baby Gem Lettuce, Garlic Parmesan Dressing, Manchego, Plum Tomato Carpaccio

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Choice of two entrées at the table incurs a $25++ surcharge on the highest menu price
Coq Au Vin Chicken Breast, Bacon Onion Jam, Garlic Herb Mousseline, Broccolini, Charred Carrot, Roasted Tomatoes, Red Wine Demi-Glace
225++
Korean BBQ Marinated Zabuton of Beef, Kimchi Shiitake Porridge, Sweet Soy Baby Carrots, Grilled Baby Bok Choy, Brussel Sprout Slaw, Gojuchang Reduction
235++
Seared Skin on King Salmon, Minted Watercress Risotto, Braised Seared Fennel, Poached Carrot, Roasted Baby Beet, Roasted Tomato, Blood Orange Beurre Blanc
235++
Braised Colorado Lamb Shank, Gorgonzola Mascarpone Polenta, White & Green Asparagus, Charred Cherry Tomato, Rosemary Infused Braising Jus
240++
Braised Short Rib of Beef, Smoked Salt Parsley Walnut Gremolata, Mushroom Spinach Bread Pudding, Petit Vegetables, Chaucer Sauce
240++
Char Crusted Filet of Beef, Mushroom Duxelle, Yukon Crushed Lyonnaise Potato, Caramelized Pearl Onions, Asparagus Tips, Poached Pearl Carrots, Cherry Tomatoes, Sauce Bordelaise
250++

DUO ENTRÉE ADD-ON
Seared Chilean Seabass – Market Price
Jumbo Shrimp – Market Price
Lobster Tail, Thermador Stuffing – Market Price

VEGETARIAN OPTIONS
Grilled Cauliflower Steak, Truffle Pea Puree, Charred Petit Vegetables, Raisin Rum Glaze
Baked Vegetable Wellington
Cheese Manicotti, Baby Spinach, Carrot Oblique, Asparagus Tips, Parmesan Cream

DESSERT
Wedding Packages Include a Fondant Wedding Cake Designed & Baked by one of our Preferred Wedding Cake Designers

BEVERAGE SERVICE
Five Hours of Open Bar
Wine Service with Dinner
Wedding Toast: Biltmore Champagne
Biltmore Coffee & Tea Service
The enchantment awaits.

BILTMORE EVENT DESIGN
Our creative team and select vendor partners combine their talents to produce the most extraordinary fêtes, all inspired by your visions.

NO DETAIL IS OVERLOOKED
From elegant wedding receptions to intimate social gatherings, each event is designed and tailored to be as unique as each individual client.

YOUR DREAMS BECOME REALITY
We are dedicated to giving our clients the most memorable event possible with sophisticated décor, unique entertainment choices, and exceptional service.

WE CREATE MEMORIES THAT LAST A LIFETIME
Please give us a call to arrange a personal consultation with one of the creative professionals of Biltmore Event Design.

BILTMORE WEDDING CEREMONY
The Biltmore offers a variety of romantic areas for the special occasion. No detail is overlooked. Ceremony fees are determined by the desired location and the number of guests expected. Our wedding ceremony areas offers the perfect opportunity for a pre-ceremony reception as your guests arrive for your special day.
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ENTERTAINMENT AND DECOR BY BILTMORE EVENT DESIGN
Functions may be enhanced with décor such as flowers, music, specialty linens, etc. A range of recommended resources for these services is available. Outside vendors not pre-approved by the hotel are not permitted. All deliveries must be coordinated through the Catering Office or Biltmore Design. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

MENU SELECTION
The Biltmore offers a variety of menu suggestions. Customized menus are available upon request, if you so desire. To ensure the availability of menu items, all selections should be submitted to the catering office two weeks prior to your scheduled event. The prices are subject to change without notice.

GUARANTEES & PRE-PAYMENT
All catered functions require pre-payment in full. Final attendance is to be specified and communicated to the Hotel by 12:00 pm, 5 business days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction. If an attendance guarantee is not forwarded to the Hotel by the date it is due, the attendance number stated on the original contract will become the guarantee. All menu changes submitted within 5 business days of the event will be subject to service fees.

MINIMUMS & GUARANTEE CHANGE FEES
Menus are designed with specific minimum guest attendance requirements. A surcharge may apply should attendance fail to meet the minimum designated guidelines as stated. As well, should a guarantee increase by more than 5% within 5 days of the function, a service charge will apply based on the guarantee.

SERVICE CHARGE AND TAXES
Catering menu selections are subject to our customary banquet service charge. Food, beverage and banquet service charges are subject to all applicable State of Florida and local taxes. In the event that an organization is tax exempt, state law requires a copy of the organization’s Federal Tax-Exempt Certificate to be on file with the hotel prior to the event. A 24% Service Charge and 9% tax will be applied to all food and beverage. Prices subject to change without notice.

FOOD AND BEVERAGES
The Hotel is the sole supplier of food and beverage. The Hotel is licensed by the State of Florida to be the only supplier of alcoholic beverages on its premises. No food or beverage products can be brought into the Hotel and/or consumed in its public space. The client acknowledges that the sale, service and consumption of alcoholic beverages are regulated by the State of Florida. Guests may not remove food or beverage from the premises due to license restrictions.

AUDIO VISUAL
For your convenience, an in-house audio visual department is fully equipped to supply all your audio visual needs with state-of-the-art equipment.

GUEST ROOM DELIVERIES
Gift deliveries are coordinated with our Concierge Department and can be contacted at biltmoreconcierge@biltmorehotel.com or at 305-913-3165. Each gift bag has a delivery charge of $5.00.

WEDDING POLICIES

FUNCTION ROOMS
Function facilities are assigned by the hotel according to the guaranteed guest attendance. Room rental fees are applicable if attendance and respective revenues are below the hotel’s established minimums. Additional fees will apply for meetings, ceremonies and events with special set-up requirements.

OUTDOOR FUNCTIONS
The hotel reserves the right to determine the utilization of appropriate indoor facilities in case of inclement weather on the day of the event. Outdoor entertainment must be pre-approved.

VALET PARKING
Valet parking is available for all events at a charge of $18 per vehicle. Overnight hotel guests utilizing valet will be charged $32 per night. Rate is subject to change without notice.

SIGNS AND DISPLAYS
The hotel reserves the right to approve all signage and placement. Signage must be professionally printed. Signage is not allowed on the guest room floors, in elevators, public areas or building exteriors. All signage must be free standing or placed on an easel. The hotel will assist in placing all pre-approved signage and banners. Dependant on labor and equipment involved, a charge for these services may apply.

LOST AND FOUND
The Biltmore Hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel, prior to, during or following an event.

DAMAGE
Catering clients are responsible for all damages which occur on the premises during the period of time the function’s guests, employees, independent contractors or other agents are on site. The hotel may require a certificate of insurance from any subcontractor(s) or agent(s) engaged by a client, which shall provide proof of adequate financial responsibility in the event of loss or damage to hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance.

METHODS AND CONDITIONS OF PAYMENT
A non-refundable deposit of 25% is required for all social functions. The event contract will outline deposits necessary, with the balance payable no later than 30 days prior to the event. A credit card will be required to be on file for any adjustments to the guarantee 5 days prior to the event and for any unpaid balances left after the event.

VOLUME RESTRICTION
Please be advised that the hotel require maintenance of appropriate audio volume levels in all function rooms. Entertainment activity cannot exceed an 80-decibel level at anytime during the event.

PRE-SELECTED CHOICE OF ENTREE
Entrée selections must be noted on escort/place cards for ease of service.

WEDDING PLANNER
The Biltmore requires that you have a professional wedding coordinator to assist you on the day of your event. You may select from the list of trusted professionals noted within our recommended vendor list or you may select a professional vendor outside of the list. In the event that you have not hired a Day of Wedding coordinator to assist you 30 days prior to your event date your catering manager will assist you in securing a coordinator and payment for wedding planning services will be billed through Biltmore Event Design.