



# Douglas Entrance

## COLLECTION

# Douglas Entrance

Completed in 1927, the Douglas Entrance is a historical venue in Miami, Florida. Originally known as La Puerta Del Sol, it was one of the original entrances into the City of Coral Gables.

Our 30' stone fountain may be used as a ceremony space. Cocktail hour can be held outdoors in front of the building's façade or indoors along the Grand Staircase. Dinner and dancing is hosted inside the ballroom which showcases vaulted ceilings and large windows.

Events are catered exclusively by Joy Wallace Catering and are inclusive of:

- Cocktail hour with passed hors d'oeuvres
- Dinner (seated or buffet)
- 5 hour bar
- Tables, Chiavari chairs, linens and napkins
- Complimentary guest parking in garage

BOOK YOUR EVENT TODAY.

305.252.0020 | [deballroom@ajoywallace.com](mailto:deballroom@ajoywallace.com)





# Venue Rental

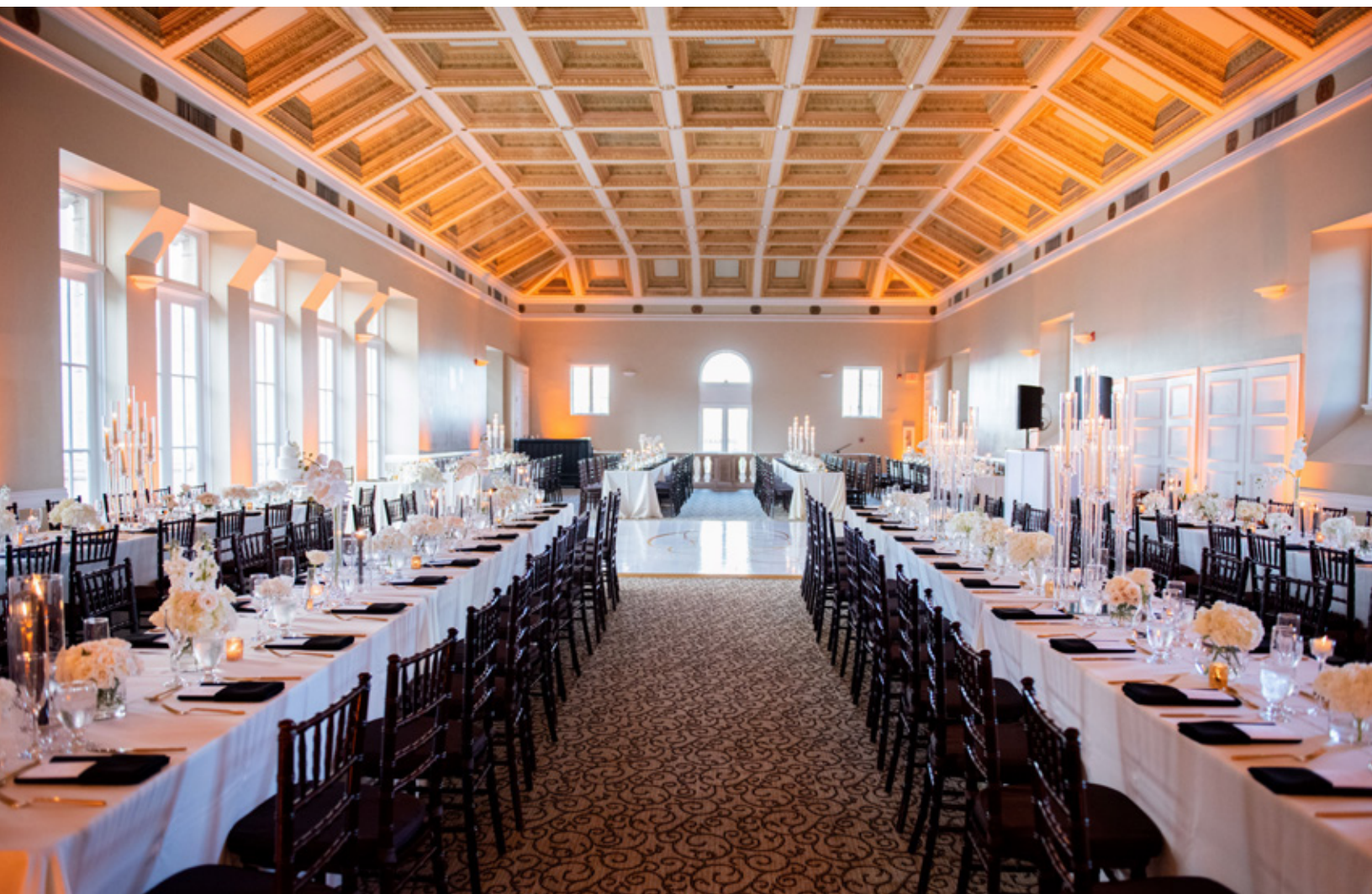
## RENTAL RATES

	September - May	June - August
Monday-Thursday	\$4,000	\$3,500
Friday/Sunday	\$5,000	\$4,000
Saturday	\$6,000	\$4,500

## VENUE AMENITIES

### *Exclusive Use of Venue for 5 Hours*

- Additional Event Hours | \$1,000 Per Hour (Does Not Include Extending Bar or Extended Staff Hours)
- 60" Round Tables
- 8ft Banquet Tables for Buffet
- Sweetheart Table
- Cake Table
- Welcome Table
- Gift Table
- Cocktail Tables
- Parking
- Touch-up Bridal Room (Available as of 4:00 p.m.)





# Our Food and Beverage Collection

**All Our Collections Include:**

1 Hour of Butler Passed Hors D'oeuvres  
Sparkling Wine Toast  
Dinner Service with Salad, Proteins and Accompaniments  
Tableside Water Service



# Greeting Drink

\$10 per Guest

## **MOJITO + PASSION FRUIT CUBE**

white rum, lime, muddled basil, and fresh mint, finished with an herb-infused passion fruit cube

## **HUGO**

house prosecco, elderflower, lime, lemon, and mint

## **HIBISCUS KISS**

house prosecco poured over a large hibiscus flower

## **SPARKLING PEARL**

assorted fruit boba pearls floating in our house prosecco





# The Hors D'oeuvres Menu

## PASSED HORS D' OEUVRES

Please select 4 to serve to all your guests

### TUNA TARTARE

served on a wonton chip

### SHRIMP COCKTAIL

offered with a tangy cocktail sauce

### SEARED TUNA SKEWERS

offered with a miso emulsion

### GINGERED WHITE FISH CEVICHE

served on a wonton chip

### COCONUT SHRIMP

offered with a sweet Thai chili sauce

### BLACKENED SHRIMP SKEWERS

offered with a garlic aioli sauce

### SUMAC SPICED SHRIMP

offered with a lemon pepper aioli

### SCALLOP BLT

offered with a cilantro aioli

### ASSORTED SUSHI ROLLS

### STEAMED SHUMAI OFFERED

with yuzu soy sauce

### TOMATO CAPRESE SKEWER

### MINT PICKLED WATERMELON AND FETA SKEWER

### VEGETARIAN SPRING ROLL

with goat cheese

### AMARENA CHERRY CAPRESE SKEWER

### BEET HUMMUS

served on a cucumber chip, lightly dusted with olive powder

### TOMATO AND GOAT CHEESE BRUSCHETTA

### EGGPLANT BRUSCHETTA

topped with goat cheese crumble





**SPANAKOPITA**

with olive relish

**POTATO AND PEA SAMOSA**

**KOREAN BEEF SKEWERS**

served with a peanut sambal

**MINI BEEF SLIDERS**

topped with smoked ketchup

**BRAISED SHORT RIB TACO**

topped with a chimichurri sauce served on a crisp mini tortilla

**WEENIE WELLINGTON**

offered with a Dijon mustard

**CHICKEN SWARMA SKEWER**

offered with a garlic aioli sauce

**GUAVA BBQ CHICKEN SKEWERS**

**PROSCIUTTO CROSTINI**

topped with grilled heart of palm, arugula and a balsamic reduction dressing

**CHEESE TEQUENO**

offered with a garlic aioli

**EMPANADITAS**

topped with chipotle aioli and filled with your choice of chicken or beef (select one)

**STEAMED PORK DUMPLINGS**

offered with a garlic yuzu soy

**CUBAN SANDWICH BITES**

with pickled mustard

**OPTIONAL ENHANCEMENTS**

\$15 per Guest

**CHARCUTERIE STATION**

assorted cured meats, and cheese, with fresh fruits, and crackers

**TAPAS STATION**

hummus, spinach and artichoke dip, babaganosh, chick pea and herb salad, olives, and grilled pita

**RAW BAR | MARKET PRICE**

shucked oysters, shrimp cocktail, tuna and salmon tar tar, mussels, served with cocktail sauce, mignonette, fresh horseradish



# Our Seated Meal Collections





# Diamond Collection

\$45 per guest | Duet Entrée

\$40 per guest | Single Entrée

## FIRST COURSE | Please Select 1 to Serve to All Your Guests

Offered with Artisan Breads

### CAESAR SALAD

chopped romaine lettuce, parmigiano, Caesar dressing, garlic croutons

### MIXED GREEN SALAD

carrot curls, cucumber, grape tomato, and house vinaigrette

### HERB SALAD

mixed greens, cucumbers, coriander, parsley, and champagne vinaigrette

## SECOND COURSE

### FRENCH CUT CHICKEN BREAST

with a mushroom jus, served with mashed potatoes and roasted carrots

### HERB AND MUSTARD GLAZED CHICKEN BREAST

with a light jus, served with lemon and herb roasted potatoes and grilled asparagus

### GRILLED CHICKEN BREAST

topped with Tuscan sauce and served with garlic mashed potatoes and roasted zucchini and yellow squash

### HONEY AND HERB BAKED SALMON

topped with a red pepper crème sauce, served with parsnip puree and grilled asparagus

### HERB MARINATED MAHI

topped with a garlic parsley vinaigrette, served with garlic mashed potatoes and roasted carrots

### GRILLED SKIRT STEAK

with chimichurri sauce, served with lemon and herb roasted potatoes and grilled asparagus

### FLAT IRON BEEF

topped with a light jus, served with sweet potato mash, and roasted pattypan with green beans

### BEEF POT ROAST

with a mushroom cream sauce, served over garlic mashed potatoes and garlic green beans.



# Sapphire Collection

\$55 per guest | Duet Entrée

\$50 per guest | Single Entrée

## FIRST COURSE | Please Select 1 to Serve to All Your Guests

Offered with Artisan Breads

### SPINACH AND ARUGULA SALAD

with julienne apples, blue cheese and poppy seed vinaigrette

### ROMAINE AND BIB LETTUCE SALAD

with corn tortilla, cotija crumble, grape tomato, and prosciutto vinaigrette

### ARUGULA SALAD

with spiced candied almonds, grated halumi cheese, balsamic vinaigrette

## SECOND COURSE

### FIG CRUSTED CHICKEN BREAST

with smoky chipotle chimichurri, served with roasted red bliss and sweet potatoes, and root vegetable medley

### HARRISA MARINATED CHICKEN

served with truffled roasted potatoes and charred broccolini and red radish

### HERB CRUSTED BRANZINO

drizzled with parsley vinaigrette, served with creamed spinach, kale and corn

### FIG CRUSTED GROUPER

with a Parmesan cream sauce, served with saffron and herb basmati rice, with dried fruits and pistachio nuts

### SEARED MAHI FILLET

topped with a tropical fruit salsa, served with a parsnip puree and grilled asparagus

### GRILLED SIRLOIN STEAK

grilled then topped with a pepper cream sauce, served over a bed of truffled mashed potatoes and grilled asparagus

### GRILLED HANGAR STEAK

with a light jus, served with garlic and roasted rosemary potatoes, and an artichoke, carrot and pearl onion medley





# Emerald Collection

\$65 per guest | Duet Entrée

\$60 per guest | Single Entrée

## FIRST COURSE | Please Select 1 to Serve to All Your Guests

Offered with Artisan Breads

### FLORIBBEAN SALAD

with grilled pineapple, strawberry, and goat cheese, passion vinaigrette

### CAPRESE SALAD

fresh mozzarella, tomatoes, arugula, balsamic reduction

### BABY KALE AND STRAWBERRY SALAD

beet ravioli, goat cheese, celery and apple slaw, green oil

## SECOND COURSE

### SPINACH AND GRUEYERE CHICKEN

roulade topped with a pesto cream sauce, served with truffle roasted potatoes and charred broccolini with red radishes

### SMOKED BRANDY BRINED CHICKEN BREAST

with a light jus, served over a bed of caramelized onion mashed potato, charred cauliflower and green beans

### FIG AND PARMESAN CRUSTED FRENCH CUT CHICKEN BREAST

topped with a Tuscan sauce, served with faro risotto and grilled asparagus

### PAN SEARED SNAPPER

with lemon burre blanc, served with creamy polenta and grilled asparagus

### FIG AND DIJON CRUSTED BRANZINO

served with a pesto cream sauce, a duo of roasted red bliss and sweet potatoes and a root vegetable medley

### SEARED SALMON

with lobster cream sauce, served with cauliflower mash and wilted spinach

### GRILLED TENDERLOIN OF BEEF

with a light jus, served over a bed of cauliflower mash and grilled broccolini

### SOY AND VINEGAR MARINATED BISTRO OF BEEF

with a mushroom sauce, served with caramelized onion and roasted potatoes and grilled asparagus

### 48 HOUR SOUS VIDE SHORT RIB

with a pepper cream sauce, served over a bed of truffle mashed potato with a medley of roasted carrot, artichoke and pearl onions





## Dessert

**\$8 Per Guest**

Please Select 1 to Serve to All Your Guests

KEY LIME PIE

CHOCOLATE LAVA CAKE

PASSION FRUIT PANNA COTTA

DULCE LECHE PANNA COTTA

SABLE CIRTON MERINGUE

OPERA STRIP CAKE

STRAWBERRY STRIP CAKE

TIRAMISU

## Wedding Cake

Simple Buttercream | \$5.50 per guest

## Wedding Cake Provided by Client

Joy Wallace to slice and serve at no charge



# Our Buffet Collection



# Buffet Collection

**\$45 Per Guest**

Please Select 1 to Serve to All Your Guests

## TUSCAN CHICKEN AND SALMON

Tuscan chicken and salmon | with fennel butter  
Pinot grigio risotto  
Sautéed zucchini and yellow squash  
Spinach and romaine salad | with cucumber, grape tomato and citrus vinaigrette  
Artisan bread and butter

## TROPICAL GRILL

Marinated Flank Steak with parsley pesto sauce  
Grilled Mahi with Tropical Fruit salsa  
Tropical Fried Rice  
Asparagus with citrus sauce  
Mixed Greens Salad | with tomato, grilled corn, avocado, and cilantro lime vinaigrette  
Artisan Bread and Butter

## TASTE OF ITALY

Pan Seared Salmon | With lemon garlic sauce  
Tuscan Chicken | With fresh tomatoes  
Roasted brussel sprouts with pancetta  
Pinot Grigio risotto  
Caesar Salad | with creamy lemon Caesar dressing  
Garlic Bread

## TASTE OF BRAZIL | **ADDITIONAL \$10 PER GUEST**

Picanha Steak | with chimichurri  
Grilled Mahi | with tropical fruit salsa  
Coconut Rice  
Grilled Asparagus  
Mixed Greens Salad | with tomato, grilled corn, avocado, and cilantro lime vinaigrette  
Artisan Bread and Butter

# Dessert

**\$5 Per Guest**

Please Select 3 to Display on Your Buffet

**MERINGUE KISSES**

**DULCE DE LECHE**

**MINI TRES LECHES**

**MINI ECLAIRS**

**PASSION FRUIT PANNA COTTA**

**MINI KEY LIME PIE**





# Our Bar Offerings



## The House Bar | \$30 Per Guest

Based on 5 Hours of Service Includes:

- Tito's Vodka
- Bacardi Superior Rum
- Tanqueray Gin
- Johnnie Black Label Blended Scotch
- Makers Mark Bourbon
- \*Espolon Blanco Tequila
- House Red and White Wines
- House Prosecco
- Bud Light + Stella Artois Beers
- Soft Drinks
- Spring Water
- Mixers, Juices
- Fruit Garnish
- Ice

\*Tequila provided on the bar is only for mixed drinks

### Optional Enhancements:

Tequila Shots \$3 per shot (must purchase in increments of 20)

## The Premium Bar | \$35 Per Guest

Based on 5 Hours of Service Includes:

- Grey Goose Vodka
- Bacardi Superior Rum
- Tanqueray Gin
- Johnnie Black Label Blended Scotch
- Woodford Reserve Double Oaked Bourbon
- Makers Mark Bourbon
- \*Patron Silver Tequila
- House Red and White Wines
- House Prosecco
- Bud Light, Stella Artois, Wynwood La Rubia Beers
- Soft Drinks
- Italian Sparkling and Still Water
- Mixers, Juices
- Fruit Garnish
- Ice

\*Tequila provided on the bar is only for mixed drinks

### Optional Enhancements:

Tequila Shots \$5 per shot (must purchase in increments of 20)





## **Beer, Wine and Soda Bar | \$25 per Guest**

- House Red and White Wines
- House Prosecco
- Domestic and Imported Beers
- Soft Drinks
- Sparkling and Still Water
- Mixers, Juices
- Fruit Garnish
- Ice

## **Soda and Juice Bar | \$15 per Guest**

- Soft Drinks
- Juices
- Sparkling and Still Water
- Ice





## Rental Packages

### **\$15 Per Guest**

- Mahogany Chiavari Chairs with Ivory Cushion
- Table Linens - Choice of Color
- Linen Napkins - Choice of Color
- China
- Flatware
- Glassware

### **\$20 Per Guest**

- Chiavari Chairs - Choice of Mahogany, Gold, Black, White, Silver, or Natural
- Chair Cushions - Choice of Color
- Table Linens - Choice of Color
- Linen Napkins - Choice of Color
- China
- Flatware
- Glassware
- Acrylic Chargers

### **\$25 Per Guest**

- Wooden Cross Back Chairs
- Table Linens - Choice of Color
- Linen Napkins - Choice of Color
- China
- Flatware
- Glassware
- Glass Chargers

### **On Site Ceremony | Fee: \$ 1,500**

Includes choice of white folding padded chairs or white Chiavari chairs. No additional rentals or décor included.

### **Additional Enhancements**

Bathroom Attendant | \$250

Violinist | \$500 for 1 Hour

### **Vendor Notes**

Vendors may arrive no earlier than three (3) hours before contracted event start time. Earlier arrival is \$1,500/hour. Earliest venue may open is 11:00 a.m.

Vendors must break down and take all their belongings from the venue on the night of. No exceptions.

All events must have a designated planner or day of coordinator to facilitate vendors from setup to breakdown.