

CELEBRATIONS

SOCIAL MENU

Aloft[®] Delray Beach

202 SE 5th Avenue | Delray Beach | Florida 33483
561.469.0550 | aloft.com/delraybeach

CEREMONIES

Ceremonies at Aloft Delray Beach for 50 or less Guests are \$400++

For 50 Guests up to 100 Guests is \$800++

For Ceremonies up to 150 Guests is \$1,000++

Included with Each Ceremony are White Ceremony Chairs Set Up and Cleaned Up On Our Rooftop Terrace

Fruit Infused Water

Standard White Wedding Arch



The ingredients in this menu item were grown using environmentally and socially responsible methods. Staying true to sustainability, some ingredients may have been substituted based on seasonal or regional availability.

Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Pricing may change due to market conditions.

EVENTS AT ALOFT



THE FOLLOWING AMENITIES & SERVICES ARE INCLUDED IN ALL PACKAGES

Complimentary King Room for 1 Night for the Happy Couple

Complimentary Champagne & Rose Petal Turndown for the Night of the Wedding

Complimentary Menu Tasting for 2 Guests

Floor Length White Tablecloths & Napkins

Tea Lights

Champagne Toast

Day of Wedding Coordination

Coffee Service & Complimentary Cake Cutting

4 Hour Open Bar Including House Liquors, Red & White Wines, Domestic Beers & Soft Drinks

**Upgrade to Premium Liquors for \$10++ per person*

HORS D'OEUVRES Choice of Five | Hand Passed

Assortment of Miniature Quiches

Beef Empanadas with Chimichurri Sauce

Beef Tenderloin Crostini with Horseradish Crème Sauce

Blackened Chicken Bites with Dill Crème Sauce

Brie & Pear Filo Cups

Caprese Skewers with Balsamic Glaze

Chicken Satay with Peanut Sauce

Coconut Shrimp with Sweet Chili Sauce

Conch Fritters with Cocktail Sauce

Franks in Blankets

Grilled Cheese with a Tomato Soup Shooter

Marinara Meatballs

Miniature Crab Cakes

Mushroom Caps with Spinach & Goat Cheese OR Crab Meat

Sea Scallops Wrapped in Bacon

Spinach & Feta Triangles

Steak Teriyaki Satay

Swedish Meatballs

Sweet & Sour Meatballs

Tomato Basil Bruschetta

Vegetable Crudité Cups

Vegetable Spring Rolls

UPGRADES Pricing Per Person

Lamb Lollipop's \$8++

Mini Shrimp Cocktails, \$4++

Prosciutto Melon Skewers, \$4++

Tuna Tataki Wontons, \$4++



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OSCEOLA PLATED DINNER

SALADS Choice of One

Bartlett Pear

Shaved Pears, Leafy Mixed Greens, Candied Walnuts, Gorgonzola Crumbles with Raspberry Vinaigrette

Mixed Garden Salad

Iceberg Lettuce, Tomatoes, Shaved Carrots, Cucumbers, Red Onions with Balsamic & Ranch

Spinach Arugula

Cucumbers, Grape Tomatoes, Shaved Carrots, Spinach & Baby Arugula with Champagne Vinaigrette

The Wedge

Iceberg Lettuce, Grape Tomatoes, Crispy Applewood Smoked Bacon with Blue Cheese Crumbles and Blue Cheese Dressing

Traditional Caesar Salad

Romaine Lettuce with Shaved Parmesan Cheese, Homemade Croutons and Caesar Dressing

Assorted Rolls & Butter

Subject to 20 %
Service Charge, 2%
Administrative Fee
and FL Sales Tax.

Subject to Market Price at
the time of the event.

SIDES Choice of Two

Asparagus Spears

Broccolini

Creamy Lemon Thyme Risotto

Garlic Mashed Potatoes

Green Beans Almondine

Herb Roasted Potatoes

Honey Glazed Carrots

Rice Pilaf

Roasted Vegetable Medley

Wild Mushroom Risotto

ENTREES Choice of Two

Chicken Franciase

Lemon White Wine Butter Sauce

Chicken Picatta

Caper White Wine Lemon Butter Sauce

Chicken Marsala

Mushroom Marsala Wine Sauce

Thick Cut Bone-In Pork Chops

Apple Chutney Sauce

North Atlantic Salmon

Champagne Dill Sauce

Mahi Mahi

Tropical Salsa

NY Strip Steak

Demi Glaze

Churrasco Skirt Steak

Chimichurri Sauce

*Vegetarian/Vegan Options Available Upon Request

*Custom Menus are Also Available



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KINGS POINT BUFFET



DECONSTRUCTED SALADS

Choice of One

Mixed Garden Salad

Iceberg Lettuce, Tomatoes, Carrots, Cucumbers, Red Onions, Balsamic & Ranch Dressings

Traditional Caesar

Romaine Lettuce Hearts, Freshly Shaved Parmesan, Homemade Croutons, Caesar Dressing

Assorted Rolls & Butter

SIDES Choice of Two

Asparagus Spears

Broccolini

Creamy Lemon Thyme Risotto

Garlic Mashed Potatoes

Green Beans Almondine

Herb Roasted Potatoes

Honey Glazed Carrots

Rice Pilaf

Roasted Vegetable Medley

Wild Mushroom Risotto

PASTA Choice of One

Baked Ziti

Pasta a la Vodka

Pasta Alfredo

Pasta Marinara

Pasta Primavera

ENTREES Choice of Two

Chicken Franciase

Lemon White Wine Butter Sauce

Chicken Piccata

Caper White Wine Lemon Butter Sauce

Chicken Marsala

Mushroom Marsala Wine Sauce

Chicken Parmesan

Marinara Sauce

Roasted Pork Loin

Mojo Marinated

North Atlantic Salmon

Champagne Dill Sauce

Mahi Mahi

Mango Salsa

Marinated London Broil

With Gravy

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GULF STREAM PLATED DINNER



SALAD Choice of One

Bartlett Pear

Shaved Pears, Leafy Mixed Greens, Candied Walnuts, Gorgonzola Crumbles with Raspberry Vinaigrette

Mixed Garden Salad

Iceberg Lettuce, Tomatoes, Shaved Carrots, Cucumbers, Red Onions with Balsamic & Ranch

Spinach Arugula

Cucumbers, Grape Tomatoes, Shaved Carrots, Spinach & Baby Arugula with Champagne Vinaigrette

The Wedge

Iceberg Lettuce, Grape Tomatoes, Crispy Applewood Smoked Bacon with Blue Cheese Crumbles and Blue Cheese Dressing

Traditional Caesar Salad

Romaine Lettuce with Shaved Parmesan Cheese, Homemade Croutons and Caesar Dressing

Assorted Rolls & Butter

INTERMEZZO Choice of One

Penne a la Vodka

Alfredo Pesto

Pasta Primavera

Lemon or Raspberry Sorbet

SIDES Choice of 2

Asparagus Spears

Broccolini

Creamy Lemon Thyme Risotto

Garlic Mashed Potatoes

Green Beans Almondine

Herb Roasted Potatoes

Honey Glazed Carrots

Rice Pilaf

Roasted Vegetable Medley

Wild Mushroom Risotto

ENTREES Choice of Three

DUET PLATE ALSO AVAILABLE

Chicken Bianca

Mushrooms, Onions, Provolone Cheese,

Roasted Red Peppers, Sherry Wine Sauce

Chicken Mona Lisa

Chicken Medallions, Artichoke Hearts,

Roasted Red Peppers, Asparagus & Lemon

Chicken Saltimbocca

Prosciutto, Fresh Spinach, Mozzarella in a Merlot Demi

Macadamia Crusted Grouper

Lemon Beurre Blanc Sauce

Red Snapper (Add'l \$5++ per person)

Tropical Salsa

Grilled Sirloin

Cabernet Demi Glaze

Filet Mignon (Add'l \$8++ per person)

Pan Seared with Demi Glaze

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DESSERT ENHANCEMENTS



Chocolate Fondue Station, \$10++ pp

Assorted Fresh Fruits, Marshmallows, Pound Cake, Pretzels, Rice Krispy Treats

Crepe Station, \$7++ pp

Fresh Made To-Order Crepes with Strawberries, Bananas, Whip Cream, Chocolate Syrup, Caramel Sauce & a Scoop of Vanilla Ice Cream

*Requires a Chef Attendant at \$125++

Ice Cream Sundae Bar, \$10++ pp

Chocolate & Vanilla Ice Creams, Assorted Italian Ices, Caramel Sauce, Chocolate Syrup, Cherries, Sprinkles, Cookie Pieces, M&M's, Gummy Bears & Various Candy Pieces

Viennese, \$30++ pp

Includes Assorted Cookies & Brownies, Chocolate Mousse, Cheesecake, Key Lime Pie, Cannoli's, Macaroons, Sliced Seasonal Fruit and 1 Station From Above

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HELPFUL INFORMATION



OUTSIDE FOOD & BEVERAGE

The hotel does not permit outside food and beverage in our event spaces, unless special arrangements are made with the Sales Department. Exceptions include Catering for Religious reasons as well as Dessert Vendors as the Hotel does not provide a Wedding Cake. Approval must be in writing from your Sales Manager in order to allow this. All vendors must be fully insured and you must provide the hotel a copy of the businesses Certificate of Insurance in order for them to enter the Hotel.

TASTING

The Hotel is happy to provide the couple a complimentary menu tasting for 2 guests. Each additional guest will be billed to the couple at \$50 each. All tastings must be arranged with the Sales Department at least fourteen (14) days prior to the requested date. We recommend scheduling your Tasting at least 6 months prior to the event. Tastings are typically done on Wednesday, Thursday, Friday evenings or Saturday's afternoons, depending on the Hotel's event schedule.

DÉCOR RESTRICTIONS

We do not permit anything to be hung from the walls or the use of items that will puncture the walls. Should any damage occur, the host will be held Responsible to pay for damages to our event space. We do permit candles, however the candle MUST be in a container and the flame cannot be higher Than its container.

TABLES & CHAIRS

For all events, the hotel includes round tables that comfortably seat 8-10 guests. We provide a choice of black or white spandex tablecloths or white floor length linen tablecloths. For an additional fee of \$25++ per table, we can provide our Glass Top Tables with LED bases that comfortably Seat 10-12 guests. These tables do not require a linen.

We also include our standard banquet chairs for your event. Should you like to add a white spandex chair cover, it will be \$2++ per chair.

OUTDOOR EVENTS

A Rain-Back-Up space will automatically be reserved for all events scheduled to take place outdoors. The Hotel will make the final call 4 Hours prior to the scheduled event start time if the weather prediction shows a 35% chance or higher of rain during your event.

FINAL EVENT CONFIRMATIONS

All details for your event must be provided at least fourteen (14) days prior to your special day. This includes the final set-up, guest count and guest meal choices if you have selected a plated dinner. The Hotel requires couples to include a menu card in their invitations for their guests to select their meal choice in advance. These are all required to be submitted to the hotel no later than fourteen (14) days in advance.

DEPOSIT & PAYMENT

At the time of signing your contract, we will take a 25% deposit based on your minimum expected guest count. Then, when you provide us with your final expected guest count fourteen (14) days prior to your event, the final payment will be taken. We gladly accept Cash and Credit Cards. If using a personal check, it must be submitted at least thirty (30) days prior to your event should you wish to use this method of payment.

CHILDREN

All children ages 3-12 are \$40++ each. Children will be served a Fresh Fruit Bowl as well as Chicken Tenders and French Fries. All "Teenagers" 13-20 will be half the adult price. All Children under the age of 3 are complimentary. Please let your Sales Manager know if special seating is required.

VENDORS

On the following page of this packet, you will find our preferred vendor list. These vendors are highly recommended by the Hotel and have successfully executed events in our banquet space. Should you wish to choose a vendor not featured on this list, you are required to provide the Hotel with a copy of the businesses Certificate of Insurance or they will not be permitted to enter the hotel for your event. The Hotel will not be held responsible for any vendors booked that are not on this vendor list. Vendors are required to be fed during your event, their meals will be charged to you at \$40++ each.

SERVICE CHARGE & TAX

A non-taxed 22% Service Charge will be added to the final total of your event bill. This Service Charge will be given directly to the team members who work your special event. We do suggest an additional gratuity of \$5 per person should you feel the service was above and beyond your expectations. Sales Tax of 7% will also be added to your final bill.

PARKING

The hotel is happy to offer complimentary self parking for all events of 100 guests or less. Should you have more than 100 guests, Valet Parking will be required in order to accommodate all of your guests. The Valet Parking is a third party company that is hired by the Hotel and the client is responsible to cover the cost. The cost is estimated at \$23 per attendant, 1 attendant per 15 cars for the entire length of the event, plus 1 hour before and 1 hour after, plus taxes and fees. The only exception to the Valet Parking rule is if at least 30% of your guests have made a reservation in the hotel.

VENDOR LIST



BAKERY

Adinas Cakery
561.870.6128
<https://www.adinascakery.com/>

Two Fat Cookies
561.265.5350
<http://twofatcookies.com/>

BEACH CEREMONIES

Wedding Bells & Seashells
954.283.7011
<https://www.weddingbellsandseashells.com/>

DJ

Parisi Events
561.400.6745
<https://parisievents.com/>

Seeger Sound
954.637.3777
<http://www.seegerssound.com/>

Fuller Events Co.
954.652.9193
<http://www.fullereventsco.com/>

FLORIST

Dalsimer Atlas
800.423.2622
<https://www.dalsimer.com/>

The Flower Girls
561.288.0998
<http://www.theflowergirlsflorist.com/>

INVITATIONS

Sincerely Yours Diane
954.421.9779
<http://sincerelyyoursdiane.com/>

MAKE UP

Erika Jansen Beauty
917.579.3964
<https://www.erikajansenbeauty.com/>

OFFICIANT

Wedding Ceremonies FL
561.376.7242 / 561.376.9789
<https://weddingceremoniesfl.com/>

PHOTOGRAPHY

Michelle Lawson Photography
305.986.7029
<https://michellelawson.com/photography/>

Bells & Whistles Photography & Videography
305.965.4559
<https://bellswhistlesphoto.com/>

Santa Barbara Photography
561.998.8568
<http://www.orderphotos.site/>

RENTALS

Grimes Events & Party Tents
561.853.8368
<http://www.grimespartytents.com/>

Over the Top Linens
954.424.0076
<http://www.overthetopinc.com/>

WEDDING PLANNING

NOVA Events
732.763.8950
<https://novaeventsinc.com/>

Verano Events
203.998.8098
<https://www.Veranoevents.com/>