



Bayview Event Package



Whether you're planning a corporate event, holiday or theme party, gala or a lavish Wedding and reception, the Kovens Conference Center, with its majestic and panoramic views overlooking Biscayne Bay, transforms any event into a special occasion.



Economy Package for All Occasions

Package includes:

- 5,508 square feet of stunning ballroom space with panoramic views; comfortably accommodating 300 guests
- 10,930 square feet of breath taking terrace with majestic views of Biscayne Bay
- Complimentary Bridal Salon
- 72" round tables with ballroom chairs
- White, black or ivory floor length linens with coordinating napkins
- White, black or ivory chair covers with colored sash
- Cocktail tables with white linen and sash
- Buffet tables as needed
- Spacious dance floor and stage
- All gift tables, place card table, cake table & DJ table included with white linens and black skirting
- Discounted hotel rooms with our hotel partner at Marenas Resort
- Complimentary parking for all guests
- Dedicated event manager
- Liability insurance coverage

Rates are \$23.99++ per person (minimum of 100 guests)

Ballroom rental is for five hours with 2 hours set-up time prior to event. All events must end by time specified on contract or by 11:00 PM, whichever is earlier. Requests to exceed the 11:00PM time limit must be approved in advance and will incur an additional \$250.00 per hour charge in advance.

All prices are subject to 20% service charge and 7% sales tax

Ceremony Décor Options

The Ceremony



The 'I Do' Package: \$650.00

- 50-foot red or white Aisle runner
- 1 white tablecloth for 108" round ceremony table
- Ceremony canopy indoor/outdoor; bamboo, metal, or wood with coordinating fabrics

Ceremony Chairs

- White Ceremony folding chairs: \$3.00 each

Linen and Drapery

- Full Ceiling Draping: \$1100.00
- White organza drapes for the Aisle: \$200.00
- Solid color tablecloth: \$18.00
- Colored Napkins per: \$1.00
- Organza Overlays: \$15.00
- White, Ivory and black chair covers with colored tiebacks: \$2.75

Upgrades and other options available as per décor needs



All prices are subject to 20% service charge and 7% sales tax



Flowers

- Canopy floral décor starting at: \$300.00
- Centerpieces each starting at: \$55.00

Modern Lounge Furniture

1. Cocktail Package \$650.00

- 3 - white sofas with pillows to match décor
- 3 - coffee tables with clear cylinder vase
- 6 - 18" x 18" white ottomans

2. Bali Package \$980.00

- 6 - white sofas (optional to replace 2 sofas for 2 Bali beds)
- 6 - white coffee tables
- 12 - 18" x 18" square white ottomans





Audiovisual Packages

Uplighting (\$250.00)

- 10 uplights for perimeter of the Bayview Ballroom in a variety of color options

Our Journey Live (\$500.00)

- LCD projector to produce the photo montage or video
- Free-standing presentation screen
- DVD player and Personal Assistant

Live in Action (\$1000.00)

- 2 - LCD projectors to produce the photo montage or video
 - 2 - Ceiling mounted screens
 - DVD player and Personal Assistant
- * Please note this package may not be available for receptions over 200 guests*

Microphone for Ceremony (\$350.00)

- Wireless microphone, sound system and personal assistant (two hours maximum)

Electrical Outlets

- Complimentary throughout Bayview Terrace and Bayview Ballroom





Cake Options

Custom Decorated Cake with Butter Cream Provided by Edda's Cake Designs

A variety of fillings, tiers, flowers & accessories are available to customize a cake for your special day.

\$3.00 Per Person

- Vanilla Rum
- Chocolate
- Marble
- Amaretto
- Key Lime
- Lemon
- Orange
- Pina Colada
- Guava*
- Red Velvet*
- Carrot*
- Colombian Cake*

Pricing based on a minimum guarantee of 140 people

* *Extra charge per person*





Catering Packages

All menus prices include:

Creative, inspired cuisine for 4 hours

Including a selection of hors d'oeuvres for 1 hour

Cake cutting and service

Non-Alcoholic Beverage service for 4 hours

Wait staff and bartender staff

Service Charges

PLEASE CHOOSE ONE:

- ☞ Ideal Menu \$ 52.00 per person
- ☞ Essential Menu \$ 73.00 per person
- ☞ Superior Menu \$ 98.00 per person
- ☞ Glatt Kosher Reception Menu \$ 69.50 per person
- ☞ Glatt Kosher Dinner Menu \$ 93.50 per person



All catering packages subject to 7.00% sales tax



Ideal Menu

\$52.00 per person with a minimum of 75 guests

œ Hors D'Oeuvres ☾
(Choice of Four Below)

Crudités with Garden Fresh Vegetables and Homemade Ranch Dressing

Homemade Brushetta with Toasted French Baguette

Teriyaki Chicken Pot-stickers with Jalapeno Soy or Sweet & Sour Sauce

Homemade Sweet and Sour Meatballs

Pigs in a Blanket with Deli Mustard

Mini Quiche including Vegetable & Lorraine

Miniature Homemade Pizza Bites

Jalapeno Poppers with Raspberry Jelly

Cheeseburger Sliders

Cocktail Egg Rolls Served with Teriyaki Dipping Sauce

Boneless Buffalo Chicken Wings with Blue Cheese Dressing

Coconut Crusted Chicken Tenders with Homemade Honey Mustard

Spanikopita filled with Spinach and Feta Cheese

Cuban Ham Croquettes

œ Salad Choices ☾
(Choice of One)

Garden Salad with Fresh Tomatoes, Cucumber, & Olives Served with a Homemade Vinaigrette Dressing

Classic Caesar Salad with Garlic Croutons & Parmesan Cheese

Sweet Baby Greens with Cherry Tomatoes, Walnuts, & Dried Cranberries with Balsamic Citrus Vinaigrette

Sliced Tomatoes and Fresh Mozzarella with Basil and Balsamic Vinegar



*☞ **Dinner Entrée Selections (Choice of One)** ☞*
Entrée Includes Bread & Butter, Coffee & Tea Service

Succulent Slow Roasted Chicken, paired with Garlic Parsley Potatoes and Sautéed Vegetable Medley
Grilled Chicken Breast Smothered with Homemade BBQ Sauce, Served with Smashed Potatoes & Tex-Mex Corn

Sautéed Chicken in a Sweet Mushroom & Marsala Wine Sauce, Paired with Pasta & Roasted Mediterranean Vegetables

Grilled Mahi-Mahi with Mango Fruit Salsa, Served with Rice Pilaf & Garden Fresh Vegetables

Chicken Française, Sautéed Chicken in a Lemon Butter Sauce, Served with Garlic Mashed Potatoes & Broccoli Florets

Sautéed Chicken with Artichoke Hearts in a Lemon Butter Sauce, Paired with Rice Pilaf & Roasted Vegetables

Churrasco Steak with Sautéed Onions & Chimi-Churi Sauce, Paired with Black Beans, White Rice, & Plantains; or Paired with Homemade Mashed Potatoes & Green Bean Bundles

Grilled Chicken Breast Sautéed with Sweet & Sour Sauce, Served with Stir-Fry Vegetables over White Rice

Lemon Pepper Chicken Breast, Paired with Wild Rice and Sautéed Fresh Vegetable Medley

Slow Cooked Jerk Chicken, Served with Pigeon Peas & Rice and Garlic Green Beans

Teriyaki Chicken Breast, served with Wasabi Mashed Potatoes and Grilled Garden Vegetables

*☞ **Beverages/Bar** ☞*

Open Bar Including Assorted Beer & Wine: Domestic Beer & Imported Beer (Bud, Bud Light, Miller Lite, Corona, Heineken), House Wine (Red Wine, Chablis, White Zinfandel)
Pepsi Products & Homemade Iced Tea

Desserts Available upon Request
Chocolate Fondue, Chocolate Fountain, Dessert Table, and more



The Essential Menu

\$73 per person with a minimum of 100 guests

☞ **Hors D'Oeuvres** ☞

Please select four hors d'oeuvres (see page 14)

☞ **The Salad/Starter Course (please select one)** ☞

Traditional Caesar salad with Parmesan Cheese and Crostini
Mesclun Greens with Carrots, Pearl Tomatoes and Passion Fruit Vinaigrette
Fancy Greens with Raspberry Vinaigrette, wrapped in a Mariquitas Ring
Chilled Chunky Gazpacho with Parmesan Straws

☞ **The Sit-Down or Buffet Dinner (please select one)** ☞

Entrees include coffee & tea service and bread & butter

Breast of Chicken Rollatini filled with a Wilted Spinach and Saffron Risotto and topped with a Tarragon Reduction, accompanied by a Napoleon of Grilled Roasted Mediterranean Vegetables
Breast of Chicken Cacciatore, cooked with Fresh Herbs and topped with a Red Wine Sauce Reduction and Olives, accompanied by Green Beans and Gratin of Potato Tower
Curry Chicken with Onions and Peppers, cooked in Coconut Milk, accompanied by a Traditional Rice & Pigeon Peas and Broccoli & Carrots
Breast of Chicken Provencal with Pesto-Sun Dried Tomato Mousse in a Tarragon Reduction, accompanied by Roasted Potatoes and Jardinière of Garden Vegetables
Traditional Jamaican Jerk Chicken (or Pork) (White Meat), marinated overnight, accompanied by Rice & Peas and Assorted Vegetables
Canton Chicken Teriyaki, accompanied by Jasmine Rice and Steamed Vegetables
Baked Filet of Salmon with Red Bell Pepper Mousse, wrapped in Phyllo Dough and topped with a Champagne Beurre Blanc, accompanied by Rice Pilaf and a Jardinière of Garden Vegetables
Roasted Leg of Lamb with Brussels sprouts and Baby Carrots Au Vin Blanc



☞ **Available On Buffet Only** ☞

Slow Roasted Top Round of Beef, accompanied by Horseradish MousseLine, Au Jus and Béarnaise Sauce

☞ **Wedding Cake** ☞

Cake provided by the bride. Thierry's Catering will cut and serve to guests at no additional cost.

☞ **Bar Festivities** ☞

A Full Open Bar with Brand Liquors to include:

Absolut Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, Johnnie Walker Black

Assortment of: Mixers, Juices & Bar Fruits, House Red & White Wine, Domestic & Imported Beers, Sodas, Mineral & Perrier Water

Children's menus are available upon request.





The Superior Menu

\$98 per person with a minimum of 100 guests

☞ **Hors D'Oeuvres** ☞

Please select five hors d'oeuvres (see page 14)

☞ **The Salad/Appetizer (please select one)** ☞

Traditional Caesar Salad with Parmesan Cheese and Crostini

Mesclun Greens with Carrots, Pearl Tomatoes and Passion Fruit Vinaigrette

Fancy Greens with Raspberry Vinaigrette wrapped in a Mariquitas Ring

Chilled Chunky Gazpacho with Parmesan Straws

Grilled Portobello Mushrooms on Vine Ripe Tomatoes and Fresh Mozzarella, served on American Field Greens, topped with Balsamic-Basil Vinaigrette

Warm Spinach Salad with Pancetta tossed with Hot Aged Olive Balsamic Vinaigrette, served on Crispy Polenta

Mesclun Salad in a White Truffle Oil Vinaigrette, embellished with Edible Flowers and Parmigiano Shavings

☞ **The Sit Down or Buffet Dinner (please select one)** ☞

Entrees include champagne toast, bread & butter and coffee & tea service.

Breast of Chicken Rollatini filled with Wilted Spinach and Saffron Risotto, topped with a Tarragon Reduction, served with a Napoleon of Grilled Roasted Mediterranean Vegetables

Breast of Chicken Cacciatore, cooked with Fresh Herbs and topped with a Red Wine Sauce Reduction and Olives, accompanied with Green Beans and Gratin of Potato Tower

Curry Chicken with Onions, Peppers and cooked in Coconut Milk, accompanied by Traditional Rice & Pigeon Peas and Broccoli & Carrots

Breast of Chicken Provencal with Pesto-Sun Dried Tomato Mousse in a Tarragon Reduction, served with Roasted Potatoes and Jardinière of Garden Vegetables

Traditional Jamaican Jerk Chicken (or Pork) (White Meat), marinated overnight and served with Rice & Peas and Assorted Vegetables



Canton Chicken Teriyaki accompanied by Jasmine Rice and Steamed Vegetables
Baked Filet of Salmon with Red Bell Pepper Mousse, wrapped in Phyllo Dough and topped with a
Champagne Beurre Blanc, accompanied by Rice Pilaf and a Jardinière of Garden Vegetables

☞ **Wedding Cake** ☞

Three-layer butter cream traditional wedding cake (décor not included).

☞ **Bar Festivities** ☞

A Full Open Bar with Premium Brand Liquors to include:

Absolute Vodka, Belvedere Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum,
Bacardi Dark Rum, Meyers Rum, Bombay Sapphire Gin, Jack Daniels Whiskey,
White Label Whiskey, Johnnie Walker Black, Hennessey Cognac, José Cuervo Tequila

Champagne Toast with Dinner

Assortment of: Mixers, Juices & Bar Fruits, House Red & White Wine, Domestic & Imported beers,
Sodas, and Mineral & Perrier Water

Children's menus are available upon request.



The Hors D'Oeuvres

(For Essential, Supreme & Premium Menus Only)

The following Hors D' Oeuvres will be passed Butler Style to the Guests, Presented on Gleaming Silver Trays, beautifully Decorated with Fresh Herbs and Exotic Flowers.

Cheese and Grape Miniature Skewers
Baked Brie Tartlet with Raspberry Relish and Toasted Hazelnuts
Mini Tartlets of Boursin Cheese topped with Sweet Yellow and Red Peppers Confit
Goat Cheese Parcels with Crushed Macadamia Nuts topped with Aged Balsamic Syrup
Leek and Saint Andre Fondue
Vegetable Spring Rolls with Cilantro-Soy Dipping Sauce
Spanakopita filled with Spinach and Feta Cheese
Miniature Quiche Lorraine
Roasted Portobello on a Garlic Crostini with a Chiffonade of Basil
Miniature Jamaican Patties
Miniature Baked Empanaditas
Chicken Wings with Barbeque Sauce
Thai Chicken on a Skewer with Coconut-Chile Sauce
Grilled Chicken Quesadillas with Green Chiles and Melted Monterrey Jack
Curried Chicken Medallions with Shaved Coconut and Crushed Peanuts
Lemon-Chive Tuiles topped with Smoked Salmon and Crème Fraîche
California Sushi Rolls accompanied by Soy Sauce, Wasabi and Pickled Ginger
Wasabi Scented Potato Cake with Seared Salmon and Fuji Apple "Méli-Mélo" with Miso Sauce
Grissini Bread topped with Smoked Salmon and Dill
Maryland Crab Cakes accompanied with Fire-Roasted Red Pepper Aioli
Conch Fritters with Island Sauce
Miniature Croque Monsieur
Cuban Croquettes
Pig in a Blanket
Traditional Italian Miniature Meatballs with Tomato Sauce
Miniature Beef Wellington accompanied by a Béarnaise Sauce



Glatt Kosher Catering – Reception Menu

\$69.50 per person with a minimum of 100 guests

☞ Hors D'Oeuvres ☛
(Choice of Seven)

Mini Bourikas (Potato, Spinach, Mushroom)

Mini Chicken Kabob

Smoked Salmon on Melba Toast

Sesame Chicken Fingers with Ginger Sauce

Chinese Vegetables Egg Rolls

Miniature Hot Dogs in Puff Pastry

Potato Pancakes with Apple Sauce

Moroccan Beef Cigars

Moroccan Potato Cigars

Assorted Canapés

Mini Beef Kabob

Chicken Wings

Chicken Wellington

Crudités Display

Brochette

Stuffed Mushroom Duxell

☞ Beverages/Bar ☛

Open Bar – 4 hours



œ Specialty Stations œ

(Choice of Two)

Carving Station

Oven Marinated Turkey Breakfast
Pastrami & Corn Beef Roasted in Deli Mustard
Pickles, Dijon Mustard, Ketchup, Mayonnaise, Assorted Mini Baguettes

Pasta Station

Pasta Penne (Marinara or Pesto Sauce)
Fussilli Pasta with Artichoke & Olives
Rotini Pasta with Sun Dried Tomato

Fajita Station

Grilled Chicken Finger Wrapped in Corn Tortilla Made to Order
Chopped Onion, Green Peppers, Guacamole, Pico de Gallo

Sushi Station

Sashimi – Sliced Raw Fish Assortment
Sushi – Assorted Rolls
All served with Wasabi, Ginger and Soy Sauce

\$380.00 Fee to Kosher Kitchen



Glatt Kosher Catering - Dinner Menu

\$93.50 per person with a minimum of 100 guests

*☞ **Hors D'Oeuvres** ☛*
(Choice of Seven)

Mini Bourikas (Potato, Spinach, Mushroom)

Mini Chicken Kabob

Smoked Salmon on Melba Toast

Sesame Chicken Fingers with Ginger Sauce

Chinese Vegetables Egg Rolls

Miniature Hot Dogs in Puff Pastry

Potato Pancakes with Apple Sauce

Moroccan Beef Cigars

Moroccan Potato Cigars

Assorted Canapés

Mini Beef Kabob

Chicken Wings

Chicken Wellington

Crudités Display

Brochette

Stuffed Mushroom Duxell

*☞ **Beverages/Bar** ☛*

Open Bar – 4 hours



*☞ **Specialty Stations** ☞*

(Choice of One)

Carving Station

Oven Marinated Turkey Breakfast
Pastrami & Corn Beef Roasted in Deli Mustard
Pickles, Dijon Mustard, Ketchup, Mayonnaise, Assorted Mini Baguettes

Pasta Station

Pasta Penne (Marinara or Pesto Sauce)
Fussilli Pasta with Artichoke & Olives
Rotini Pasta with Sun Dried Tomato

Fajita Station

Grilled Chicken Finger Wrapped in Corn Tortilla Made to Order
Chopped Onion, Green Peppers, Guacamole, Pico de Gallo

Sushi Station

Sashimi – Sliced Raw Fish Assortment
Sushi – Assorted Rolls
All served with Wasabi, Ginger and Soy Sauce

*☞ **Appetizer/Salad** ☞*

(Choice of One)

Field of Mixed Greens Served with Grilled Salmon with a Choice of Sauces (Ginger, Basil, Oriental or Dill)
Fresh Garden Salad Topped with Hearts of Palm and Cherry Tomato
Spinach with Mixed Greens Topped with Orange Segments, Toasted Almonds and Cherry Tomato
Puff Pastry Shell Stuffed with Wild Mushroom and Herb Sauce Served on a Bed of Lettuce
Choices of Salad Dressings, Including Asher's Famous Honey Mustard Dressing



☞ Entrée ☞

(Choice of Two)

- Chicken Francoise in Garlic Lemon Sauce
- Stuffed Chicken Breast with Roasted Pepper & spinach
- Cornish Hen Stuffed with Rice and Wild Mushrooms
- Roast Beef with Mushrooms and Wine Sauce
- Slow Roasted Prime of Rib (Additional cost)
- Red Snapper Fillet in Sun Dried Tomato Sauce
- Grilled Alaskan Salmon with Herbal Cilantro Sauce

☞ Side Dishes ☞

(Choice of Two)

- Rosemary Mushroom Potato
- Herbal Potato Wedges
- Roasted Garlic Mashed Potato
- Rice with Pine Nuts and Parsley
- Assorted Vegetables on a Kabob
- Baby Squash and Zucchini
- French Green Beans with Roasted Red Peppers
- Broccoli and Baby Carrots

☞ Dessert ☞

(Choice of One)

- Rum Chocolate Cake Topped with Vanilla Ice Cream
- Poached Pear with Merlot Wine Sauce

*Sweet Table Optional

\$380.00 Fee to Kosher Kitchen



Frequently Asked Questions

Q: How do I secure my event date and reserve the space?

A: A non-refundable deposit in the amount of \$1000.00 as well as a signed contract agreement secures your date and space.

Q: Is there a parking fee?

A: No, unlike most facilities in Miami, all parking is complimentary. Ample parking is available in the front of the building for you and your guests.

Q: What is the back-up plan for inclement weather if my ceremony is outside on the Bayview Terrace?

A: The first floor gallery, ballroom or alcove. A time will be designated for the day of your event in which a decision must be made as to which location the ceremony will take place.

Q: Are there any fees if I want to have a rehearsal the day before?

A: A half hour rehearsal (based upon ballroom availability) is included in your package; arrangements should be made with your Event Manager.

Q: Is there an outlet to play music during my ceremony outside?

A: Yes, there are outlets on the terrace. Please refer to this package for more information.

Q: Can Kovens provide a microphone for my officiant?

A: Yes. Please ask for a complete audio visual price list for items available.

Q: How do I arrange for a Chuppah for Jewish ceremonies?

A: Kovens' in-house décor companies are happy to make arrangements for this.

Q: Are there additional fees for liability insurance for my event?

A: Liability insurance is included in your package and is not an additional cost.

Q: Is there an outdoor location for my cocktail hour?

A: Yes, we have a grand terrace with magnificent views of Biscayne Bay. In the event of inclement weather, the cocktail hour will be moved indoors into the North and South Alcoves.

Q: What is the size of the dance floor?

A: The maximum size is 21'x21' and smaller dance floors are also available.

Q: Can a stage be provided for a sweetheart table?

A: Yes, a stage can be provided per your request.



Q: Can I bring in my own caterer?

A: Kovens requires that all catering go through our catering partners.

Q: Can I taste the food?

A: Yes. A complimentary tasting will be provided for two guests. Please speak with your Kovens service manager.

Q: Is there a cake cutting fee?

A: No, our catering partners will cut and serve the cake to your guests

Q: Can I provide my own alcohol?

A: Due to licensing regulations alcohol service is provided by our in-house catering partners only.

Q: Can I extend my end time for the reception?

A: Yes, there is a fee of \$500.00 for each additional hour. *Event not to exceed Midnight.

Q: Is décor available for my reception?

A: Kovens preferred décor partners will be happy to provide a selection of décor options.

Q: How early can I have my vendors deliver items for my reception?

A: Your vendors may have access two hours prior to the event start time.

Q: Do you have a Bridal Room available for me to get dressed in?

A: Yes, the Bridal Suite is complimentary for brides with a ceremony

Q: Can I show a photo montage or play a video?

A: Yes, please see the Audiovisual Packages for more details.

Q: Can I provide my own vendors (wedding cake, deejay, photographer, etc)?

A: You are welcome to use your own vendors. We are happy to provide you with a Preferred Vendors List. We do require catering, décor and rentals to go through Kovens.

Q: Can I add a champagne toast?

A: The champagne toast is an available addition to any package

*** Please note an additional charge may be incurred for holiday weekends.*



Kovens by the Bay Preferred Vendors

Accommodations

Marenas Beach Resort & Spa 305.503.6041 www.marenasresortmiami.com

Airport & Limousine Transportation

Ambassador Limousine & Transportation Service 305-256-0000 www.myambassadorlimo.com

Audio-Visual & Sound

ARPI Events-Rosie 888-541-8880 www.arpigroup.com

Bridal Gowns

Couture Bridal by Lourdes Currie 305.864.6270 couturebridal@hotmail.com

Cakes

Edda's Cake Designs- Carlos 305-666-6999 www.eddascakedesigns.com
Cakes & Pastries: Pastry is Art 954.263.8978 info@pastryisart.com

Catering & Event Planning

A Thierry's Catering & Event Designs 305-635-6626 www.thierrycatering.com
Chef Asher-Kosher 305-651-3456 www.chiefasher.com
Exquisite Catering by Robert 305-622-FOOD www.exquisitecateringbyrobert.com
Exquisite Productions 305-220-3506 www.epevent.com
Suzanne Michael Catering 305-236393 www.suzannemichael.com
Tabla Gourmet Catering-Anshu 407-248-9400 www.tablabar.com

Chair Covers & Specialty Linens

Linen Connection-Julio 786-295-1969 www.thelinenconnenction.com

Chocolates

Schokolad Chocolate Factory 954.472.6155 www.schokolad.com

Complete Event Production

ARPI Events-Rosie 888-541-8880 www.arpigroup.com



DJs and Entertainment

<i>A Budget Entertainers from Scott Evans</i>	954-963-4449	www.theentertainmebtmall.com
<i>Exquisite Sound Productions-Raquel</i>	305-220-3506	www.equisitesoundproduction.com
<i>Music/Productions: Penn House Productions</i>	954.345.5110	
<i>Party Nation</i>	954.252.9998	www.partynation.cc

Flowers

<i>Flowers by Sandra</i>	305-466.8500	www.flowersbysandra.com
<i>Field of Flowers (Tony Aquilina)</i>	954-680-2406	www.fieldofflowers.com

Full Event Coordination

<i>The Party Fashion Company-Julio</i>	305-663-6636	www.thepartyfashion.com
--	--------------	--

Hair & Makeup Artistry

<i>Huma's Art</i>	954-336-8572	www.humasart.com
-------------------	--------------	--

Invitations, Calligraphy & Accessories

<i>Grand Occasions Wedding & Event Planning</i>	305-967-8776	www.gran-occasions.com
---	--------------	--

Jewelry

<i>Twinkle Twinkle</i>	305-444-3262	www.twinklebridal.com
------------------------	--------------	--

Music & Entertainment

<i>Florida Event Planning-Nathalie</i>	954-693-7513	www.fleventplanning.com
<i>Mario Vuksanovic Spanish Guitar</i>	305-373-2469	www.mariovuksanovic.com
<i>Noreena Downey Entertainment</i>	754-422-4431	www.noreenadowney.com

Officiant

<i>Wedding by Frank</i>	305-484-4383	www.weddingbyfrank.com
-------------------------	--------------	--

Photography & Video

<i>Miami Photo-Carlos</i>	305-740-5401	www.miamipho.com
<i>EC Media Inc Video Productions</i>	305-484-3262	
<i>Hera Studios</i>	954.549.4480	

Registry & Gifts

<i>To Have and To Host-Chantalle</i>	305-970-8800	www.tohaveandtohost.com
--------------------------------------	--------------	--

Valet Parking

<i>Gold Star Parking, Inc.</i>	info@gpsinc.com	www.valetonly.com
--------------------------------	--	--

Wedding & Event Décor and Planning

<i>Grand Occasions Wedding & Event Planning</i>	305-967-8776	www.gran-occasions.com
<i>Florida Event Planning-Nathalie</i>	954-693-7513	www.fleventplanning.com