



PHOTO: GREGORY PAUL

*Weddings by  
Doubletree*



**DOUBLETREE®**  
**OCEAN POINT RESORT & SPA**  
MIAMI BEACH NORTH

[www.OceanPointResort.com](http://www.OceanPointResort.com)



***I dreamed of a wedding of elaborate elegance,  
An event filled with family and friends.***

***~Author Unknown~***

*Create a day that reflects the life you plan together. Whether you dream of an intimate reception, a casual outdoor luncheon or an elaborate banquet, you'll find exactly what you are looking for at our panoramic, Oceanside site. Our resort hotel, overlooking the Atlantic Ocean, gives you an array of wedding venues from which to choose. Allow our experienced wedding planning team to work with you to ensure everything is exactly as you wish, from exquisitely arranged reception rooms to extraordinary cuisine.*

*Each wedding is a one-of-a-kind event and we'll devote ourselves to designing a day that will be a cherished memory, including:*

***A professional wedding specialist***, who will work with you throughout the process, from planning through the final moments of your wedding day.

***A tempting array of food and beverage***, from hors d'oeuvres to desserts, and wines to champagnes.

***Your choice of venues***, including indoor and outdoor sites.

***Special accommodation rates*** for your guests in our spacious guest rooms and suites.

***It is your moment to celebrate.***

*We invite you to begin your new life together at the DoubleTree Ocean Point Resort & Spa. From engagement parties, bridal showers and rehearsal dinners to weddings and the honeymoon. The perfect place, the perfect details and personalized support come together to create a truly perfect moment.*

*Warmest wishes, The Dedicated Culinary and Catering Team at the DoubleTree Ocean Point Resort.*



## ***Your New Life Begins***

### *Our Wedding Commitment to You Includes:*

*Elegant Surroundings with Breathtaking Ocean Views*

*Butler Passed Hors d'Oeuvres*

*Elegant Wedding Cake*

*Four Hours Open Bar with Premium Liquor*

*Traditional Champagne Toast*

*Table and Chair Setup for Reception, Gift Table,  
Sign-in Table and Cake Table*

*Wedding White Floor Length Table Linens & Napkins for  
Reception*

*Wedding White Chair Covers for Reception*

*Dance Floor*

*Special Event Parking Pricing*

*Welcome Bag Delivery Service for only three dollars per bag/gift*

*Special Room Rates for Your Out of Town Guests*

*Hilton HHonor Points Awarded for each Dollar Spent for  
Food & Beverage\**

*Amazing Specials on Weddings booked Sunday - Friday*

*Elegant Suite the Night Before and the Night of Your Wedding\**

*\*Contact our Event Department for Details as Pricing and Details are Subject to Change\**



## **Wedding Packages**

*Your event includes:*

*Four-Hour Bronze Package Open Bar  
Private Bartender (s) based on group number at special rate of eighty- five dollars each  
One Hour Cocktail Reception  
Champagne Toast Served Dinner with your choice of entrées.*

### **The Cocktail Hour**

***Domestic Cheese Display with Fresh Fruit  
&  
Choice of Four Butler Style Passed Hors d 'oeuvres***

*Bronze Package (included in package pricing)  
Assorted Petit Quiche ~ Asian Pot Stickers, Ginger Sauce ~Brie Flowers  
Spanakopita ~ Vegetable Spring Rolls, Plum Sauce ~ Assorted Empanadas  
BBQ Meatballs, Sweet and Sour Swedish Meatballs ~ Fresh Melon with Prosciutto*

*Silver Package (two dollars per guest upgrade)  
Hibachi Skewer ~ Cracked Conch Fritters, Mustard Curry ~ Crab Rangoon  
Assorted Sushi Rolls  
Mini Beef Wellington ~ Thai Chicken Skewers*

*Gold Package (four dollars per guest upgrade)  
Mini Beef Wellington Beef Brochettes  
Miniature Crab Cakes ~ Coconut Shrimp ~ Traditional Bruschetta  
Stuffed Mushroom Caps ~ Chicken Satay Skewers*



**First Course Appetizers**  
**May Be Added to Enhance Your Dinner:**  
*(six dollars per guest upgrade)*

**Crab Cake with Red Pepper Coulis, Parsley Puree**  
**Traditional Penne a la Vodka with Scallions and Prosciutto**  
**Asian Shrimp and Crab Stack with Fried Wontons and Wasabi-Mustard Aioli**  
**Traditional Seafood Ceviche**  
**Baked Brie, Raspberry & Pine Nuts**  
**Bow Tie Pasta, Sun-Dried Tomato & Scallion Cream**

**Second Course Salads**

**Green Bouquet**  
*Wild Coastal Greens, Plum Tomato, Cucumber Ribbons, Balsamic Reduction*

**Spinach and Roquefort**  
*Walnut Brittle, Granny Smith Apples, Apple Cider Vinaigrette*

**Classic Caesar Salad**  
*With Garlic Crostini and Parmesan Cheese*

**Spinach Salad**  
*With Chopped Egg and Red Onions, Anchovy Vinaigrette*

**Beefsteak Tomato & Mozzarella**  
*Balsamic Basil Vinaigrette (three dollars per guest upgrade)*

**Third Course – Intermezzo**  
*Sorbet to Cleanse the Palate before the Main Course*  
*(five dollars per guest upgrade)*



## **Fourth Course Entrées**

*All entrées are served with appropriate rice or potato with fresh vegetables du jour  
Dual Entrée – seven dollars additional charge per guest*

**Grilled Chicken Breast with Roasted Garlic Demi Glaze** – eighty nine dollars per guest

**Pan Seared Airline Chicken Breast with Rosemary Jus** - ninety five dollars per guest

**Roasted Prime Rib of Beef, Red Wine Jus** - ninety five dollars per guest

**Grilled Salmon with Blood Orange Glaze** - ninety five dollars per guest

**Chicken Encroute, Mushroom Duxelles, Wrapped in Pastry** – ninety nine dollars per guest

**Petit Filet, Rich Pinot Noir Reduction** – ninety nine dollars per guest

**Scallop Stuffed Sole, Lemon-Thyme Burre Blanc** – ninety nine dollars per guest

**Herb Crusted Chicken Wellington, Wild Forest Mushroom Ragout** – ninety nine dollars per guest

**“Ala Oscar” Style 10 ounce N.Y. Steak** – one hundred five dollars per guest

**Grilled Mahi Mahi with a Tropical Fruit Salsa** – one hundred five dollars per guest

**10ounces.Frenched Pork Chop-Brie Cheese, Apple and Horseradish Stuffing, Molasses-Rum Glaze** – one hundred five dollars per guest

**Field & Stream Combination Plate (Select Two Items Please)** – one hundred five dollars per guest

*Grilled Quail (4 ounces), Petit Filet (6 ounces), Char Grilled Salmon (4 ounces)*

*Rosemary Lamb Chop (5 ounces) or Lobster Cake (4 ounces), Chicken Cordon Bleu (4 ounces)*



## **Elegant Additions**

### **Viennese Table**

*Our Bakery will create an amazing display of Miniature Pastries,  
Individual Plated Desserts, Petite Fours, Cakes, and Tortes to  
Enhance your dinner  
Fifteen dollars per guest*

### **After-Dinner Cordials**

*Amaretto, Bailey's Irish Cream, Dooley's, Frangelico, Kahlua and Sambuca  
Fifteen dollars per guest, per hour*

### **Wine Service with Dinner**

*House California Wine Service during Dinner  
Twenty two dollars per bottle – number of bottles to be determined*

### **Plated Truffles and Petit Fours**

*Assorted Petit Fours and Truffles  
Based upon two pieces per person  
Presented on dining tables following cake service  
Nine dollars per guest*



**Banquet Beverage Information**

**Gold Brands Open Bar**

*Grey Goose, Bombay Sapphire, Bacardi Silver, Johnnie Walker Black Scotch, Makers Mark, Crown Royal Blend, and Cuervo 1800*  
*Ten dollars per guest upgrade*

**Silver Brands Open Bar**

*Absolut, Tanqueray, Cruzan, Dewar's, Jack Daniels, Seagram 7, and Jose Cuervo Clasico*  
*Five dollars per guest upgrade*

**Bronze Brands Open Bar (included in package pricing)**

*Skyy, Beefeater, DonQ, J&B. Jim Beam, Canadian Club and Jose Cuervo Gold*

***\*All Banquet Open Bars Include Mixed Liquor Drinks, Cabernet & Chardonnay House Wine, Imported & Domestic Beers, Bottled Waters, Assorted Juices & Soft Drinks***



## **Specialty Beverage Stations**

*Additions to you Hosted Bar*

### **Vodka Bar**

*Tropical Flavor Infused Vodkas  
Choice of Strawberry, Mango or Mixed Fruit  
Add eight dollars per guest, per hour*

### **Martini Bar**

*All the Rage Once Again! Select Your Three Favorite Flavors:  
Classic, Chocolate, Vanilla, Berry, Melon, Orange, Mango,  
Pineapple, Cinnamon, and Bombay Sapphire Gin  
Add fifteen per guest, per hour or ten dollars each drink*

### **Piña Colada/Margarita or Mojito Bar**

*Select A Festive Specialty For The Perfect Tropical Accent.  
Fruit Garnish and Silly Umbrellas As Needed!  
Add twelve dollars per guest, per hour or ten dollars per drink  
\*Optional Fresh Flower Leis Available To Greet Your Guests (Priced Accordingly)*

### **Cordial Bar**

*Amaretto, Baileys Irish Cream, Dooley's, Frangelico,  
Kahlua and Sambuca  
Add fifteen dollars per guest, per hour*

*Bartender Fee eight five per Bartender For Up To 3 Hours  
Twenty five each additional hour*



## ***Fond Farewell Brunch***

*Five dollars per guest surcharge for groups under 20*

*Carved Honey Glazed Ham or Roasted Turkey*

*Fluffy Scrambled Eggs*

*Potatoes O'Brian*

*Apple Smoked Bacon*

*Breakfast Sausage*

*Fresh Fruit Crepes*

*Rice Pilaf*

*Chef's Selection of Fresh Vegetables,*

*Chicken with Lemon Caper Sauce*

*Sliced Fresh Fruits and Berries*

*Crunchy Granola and Yogurt*

*Fresh Breakfast Bakeries*

*Orange Juice*

*Freshly Brewed House Blend Coffee*

*Regular and Decaffeinated and Herbal Teas*

*Thirty dollars per guest*



## Frequently Asked Questions for Hosting Your Wedding

*Q. What is needed to secure my date and reserve my space?*

*A. A non-refundable deposit of \$1000 as well as the signed contract agreement secures your date and space. Once this is received and posted, an account is setup.*

*Q. What are the parking arrangements?*

*A. The City of Sunny Isles Beach zoning requires valet parking and current charges are \$26.00 for overnight guests, \$15.00 for the entire day and \$8.00 for special events.*

*Q. Does the Hotel provide a microphone for my Officiant?*

*A. Yes, please ask for a complete audio visual list of items for rent.*

*Q. Does the Hotel provide a Chuppah for Jewish Ceremonies?*

*A. No, this can be provided by your decorator or florist.*

*Q. Does the Hotel provide Challah Bread and Kosher Wine for ceremonies?*

*A. Yes. We would be able to provide that for a small additional charge based on consumption.*

*Q. What Brand of Liquor is provided at the bar?*

*A. Please find the list of current liquor in our bar menu.*

*Q. Can I bring in my own alcohol?*

*A. No, the hotel liquor license dictates that the hotel must purchase and serve all alcohol. We can purchase any special request items for you in addition to the hosted bar.*

*Q. How early can I have my vendors come to decorate and setup for my reception?*

*A. Typically two (2) to three (3) hours prior to the start of your event. One week prior to your event, please provide a contact list of vendors to the Catering Manager in case of any changes in the load in times.*

*Q. What is the size of the dance floor?*

*A. Maximum size is 17'x17', smaller dance floors are available.*

*Q. What are the sizes of the tables?*

*A. 60" round, seats 8-10 guests; 72" round, seats 10-12 guests; 6' and 8' rectangle tables for gifts, table cards and DJ; ½ moon table for the Bride and Groom.*



## **Frequently Asked Questions for Hosting Your Wedding (continued)**

*Q. How will you know what meal each guest selected for dinner?*

*A. Bride & Groom to provide menu cards to indicate to the banquet staff what entrée selection each guest ordered.*

*Q. How do I obtain the offer of an "Elegant Suite the Night Before and the Night of Your Wedding"?*

*A. In order to qualify for 2 nights complimentary, there is a \$6000 food and beverage minimum; please contact the Catering Manager for other details.*

*Q. Do I have a choice of linens?*

*A. For the Reception, we provide complimentary: Wedding White Floor Length Linens, Wedding White Chair Covers, Wedding White Overlay and Wedding White Napkins. Other linen selections are available by your Florist or Décor Company.*

*Q. Can I use my own vendors (florist, photographer, entertainment)?*

*A. We are happy to provide you with a Preferred Vendor List who are familiar with this property or you may choose to use your own.*

*Q. Do you have a Kosher Kitchen?*

*A. No, but you can use our second kitchen for Kosher style events for an additional rental fee.*

*Q. Can I have a taste testing?*

*A. Yes, when you order from one of our Wedding Menus you may choose up to (2) appetizers, (2) salads and (2) entrees (hors d'oeuvres, prime rib not included).*

*Q. Can I extend my open bar?*

*A. Yes, you have the option for the extension of your open bar for an additional hour at the rate of \$8.50 per guest based on the guaranteed number attending. Noise complaints from other hotel guests may result the bar to close.*

*Q. Is there a cake cutting fee?*

*A. No, we will cut and serve the cake to your guests as this is included in the package.*

*Q. Can I have my wedding ceremony on the beach?*

*A. Yes, the fee for setting up the ceremony and getting the permit will vary. The City of Sunny Isles Beach requires a non-refundable deposit, a non-refundable application fee, permit for the event, set-up and breakdown of the event, traffic police, lifeguards and clean-up. Start time can be no earlier than 5:00pm due to permit requirements. Please contact our Catering Manager for details.*



## ***Frequently Asked Questions for Hosting Your Wedding (continued)***

*Q. Can I have my wedding ceremony at the hotel?*

*A. Yes, based on space availability, you can have your ceremony for a charge of \$500.00 which includes the set-up the back-up space and chair covers should you choose an outdoor veranda wedding. Please call for more details.*

*Q. Can we have a tented, outdoor wedding party?*

*A. Yes, we have vendors that can provide that for an additional fee, please note that back-up space may also incur an additional fee based on the space needed*

*Q. Can I have exclusive use of the all the meeting space on the Mezzanine Floor for a "private" function?*

*A. If you book your ceremony here, your event becomes an exclusive event on the Mezzanine Floor. Contact Catering Manager for details.*

*Q. Can I order other menu items for my vendors attending to my wedding?*

*A. Yes, a special Vendor Sandwich Platter can be offered at \$24.00 per person plus tax and gratuity.*

*Q. Is there a children's menu and young adults?*

*A. For children 12 and under we offer Chicken Fingers, French Fries and Fresh Fruit (which they love!) at \$19.00.*

*Q. What time can my event go to?*

*A. 11:00pm for because of the city of Sunny Isle Beach 11pm noise ordinance.*

***\*\*Please note that items and pricing are subject to change\*\****