



*Trump® National Doral*  
MIAMI

# *Wedding Packages*

TRUMP® NATIONAL DORAL MIAMI

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# STAND OUT STYLE

*make it magnificent*

Your wedding at Trump National Doral is built on a foundation of magnificence, including awe-inspiring facilities and effortless services. Start your planning with the following special touches, then choose from a selection of packages from the following pages.

- Private Ballroom with Crystal Chandeliers & Wall Sconces
- Ultimate Entrance & Photo Opportunities
- World Class Culinary Experience
- Elegant Floor Length Linens
- Luxurious Cushioned Chairs
- Framed Table Numbers\*
- Custom Charger Plates\*
- Dance Floor & Staging
- Luminous Votive Candles
- Wedding Menu Tasting
- Bridal Suite for Evening of Wedding
- Preferred Guest Room Rates
- Preferred Valet Parking Pricing
- Impeccable & Attentive Service

*\*Subject to availability*

## *Wedding Packages* (MINIMUM OF 75 GUESTS)

### **NEW BEGINNINGS**

Four Butler-Passed Hors D'oeuvres

Three-Course Plated Dinner:

- Salad or Chilled Appetizer
- Entrée
- Custom Designed Wedding Cake

Gourmet Selection of

Coffee & Teas

5 Hour Deluxe Bar

Champagne Toast

Wine Service with Dinner

*\$180+ per guest*

### **SHE SAID YES!**

Six Butler-Passed Hors D'oeuvres

Two Reception Displays

Three-Course Plated Dinner:

- Salad or Chilled Appetizer
- Entrée
- Custom Designed Wedding Cake

Gourmet Selection of

Coffee & Teas

5 Hour Deluxe Bar

Champagne Toast

Wine Service with Dinner

*\$210+ per guest*

### **A ROYAL AFFAIR**

Six Butler-Passed Hors D'oeuvres

One Action Station

Five-Course Plated Dinner:

- Salad or Chilled Appetizer
- Hot Appetizer
- Intermezzo
- Entrée
- Custom Designed Wedding Cake

Gourmet Selection of

Coffee & Teas

5 Hour Premium Bar

Champagne Toast

Wine Service with Dinner

*\$270+ per guest*

*All Food & Beverage is subject to a 24% Taxable Service Charge, 2% Food & Beverage Surcharge Tax & 7% Sales Tax Food and Beverage prices are subject to change without notice.*

# Menu Selections | Cocktail Hour

## BUTLER-PASSED HORS D'OEUVRES

### *Cold*

- Belgium Endive & Blue Cheese, Pecan
- Greenhouse Cucumber Gazpacho, Cumin Dust
- Green Asparagus Panacotta, Sturgeon Caviar, Parmesan Cheese
- Miso Glazed Hamachi Sushi
- Poached Clearwater Shrimp, Compressed Melon and Bloody Mary Pearls
- Thai Crab Salad, Cilantro Mayo, Plantain Chip
- Lobster and Mango Ceviche, Kaffir Lime Essence
- Ahi Tuna Tartar Cone, Pineapple and Wasabi Caviar
- Sesame Crusted Tuna, Sweet Soy Glaze, Ginger Daikon Slaw
- Grilled Shrimp Cocktail, Smoked Chile Cocktail Sauce
- Mini New England Lobster Roll
- Mojo Marinated Chicken Salad, Crisp Plantain Chip
- Hand Cut Steak Tartar Tartine, Black Truffle Aioli, Parmesan Cheese

### *Hot*

- Risotto Cake, Eggplant Caviar, Fontina Cheese
- Roasted Tomato Soup Shooter, Virgin Olive Oil, Grilled Cheese Crouton
- Brie, Caramelized Pear and Almond Phyllo Purse, Fig Coulis
- Artichoke Heart and Goat Cheese Crisp, Parmesan Crust
- White Truffle Mac & Cheese Fritter
- Panang Shrimp Spring Roll, Sweet Chili
- Teriyaki Seared Bay Scallop, Micro Shiso
- Lobster Empanada, Sweet Corn, Jalapeño, Cilantro
- Maryland Style Crab Cake, Cajun Remoulade
- Southern BBQ Shrimp & Grits Cake
- Butterflied Coconut Shrimp, Fire Roasted Chipotle Mustard
- Chick 'n' Waffle, Vermont Maple Glaze
- Mini Chicken Marsala Tart
- Tandoori Chicken Bite, Peanut Dip
- Pork Belly Bao Bun, Asian Slaw, Sweet Soy Glaze
- Chorizo & Manchego Croquette
- Shredded Beef "Ropa Vieja", Crispy Arepita
- Rosemary Marinated New Zealand Lamb Chop, Mint Chimichurri
- Beef Tenderloin and Mushroom Wellington

# Menu Selections | Cocktail Hour

## RECEPTION DISPLAYS

### *Artisan Antipasto Display*

- Bresaola, Parma Ham, Cured Chorizo, Pepperoni, Dry Aged Coppa
- Bocconcini, Pecorino, Manchego, Provolone, Goat Cheese
- Olive Oil Roasted Peppers, Marinated Tomatoes, Citrus Artichokes, Spiced Marinated Olives, Grilled Asparagus
- Rustic Breads, Crisp Baguette, Grissini and Olive Rolls

### *Mediterranean Display*

- Beef Kofta, Spicy Lamb Sausage, Kibbeh, Falafel
- Hummus, Baba Ganoush, Tabouleh, Stuffed Grape Leaves, Tzatziki
- Olive Oil Roasted Peppers, Marinated Tomatoes, Citrus Artichokes, Spiced Marinated Olives
- Rustic Flat Breads, Olive Rolls

### *Bruschetta Bar*

- Classic Tomato, Basil
- Marsala Roasted Artichokes, Lemon
- Grilled Zucchini, Summer Squash, Eggplant, Tomato, Pine Nuts, Raisins
- Whipped Ricotta Cheese, Truffles, Spinach

## SEAFOOD DISPLAYS

### *Raw Bar*

Custom Ice Carving available for additional fee  
(One Shucking Attendant Required  
per 75 Guests | \$175 each)

- Chilled Jumbo Prawns, Jack Daniels Spiked Cocktail Sauce (\$700 per 100 pieces)
- Lobster Medallions (\$900 per 100 pieces)
- Snow Crab Claws (\$700 per 100 pieces)
- Cold Water Oysters, Mignonette Oyster Crackers, Lemon (\$700 per 100 pieces)
- Florida Stone Crab Claws, Mustard Sauce (Seasonal Pricing)

### *Sushi and Sashimi*

(One Sushi Attendant Required  
per 75 Guests | \$275 each)

- House Combo
  - Served with Pickled Ginger, Wasabi and Soy Sauce
  - 6 Pieces Per Person
- (Additional \$40 Per Person)

# Menu Selections | Cocktail Hour

## ACTION STATIONS

*Pasta* please select two

- Cheese Tortellini, Sautéed Mushrooms, Roasted Tomato Bolognese Sauce
- Calamaretti, Calamari, Clams, Mussels, Lemon, Parsley, White Wine Sauce
- Rigatoni, Chicken, Spinach, Sun Dried Tomatoes, Vodka Sauce
- Chicken, Portobello and Mozzarella Ravioli, San Marzano Ragout
- Sautéed Potato Gnocchi, Creamy Morel Sauce
- Garganelli with Shredded Short Ribs, Mirepoix

Fresh Baked Focaccia, Bread Sticks, Parmesan Cheese  
(Attendant Required)

*Small Plates* please select three

- White Truffle Risotto, Garlic Mushrooms
- Fish Tacos, Cabbage and Lime Salad, Chipotle Aioli, Charred Tomato Salsa
- Shrimp and Grits Martini, Shrimp Étouffée, Creamy Sharp Cheddar Cheese Grits
- Buttermilk Southern-Fried Boneless Chicken, Malted Waffle, Warm Maple Syrup Drizzle
- Slow Braised Beef Short Rib, Whipped Potato, Orange and Fennel Slaw
- Pork Belly Bao Buns, Asian Slaw, Sweet Soy Glaze

(Attendant Required)

## ENHANCED STATIONS

*Mr. & Mrs. Specialty Station*

Custom-made Specialty Station, tailored to reflect the Bride & Groom. This station can include Hometown Favorites, Cultural Cuisines, and/or an edible assortment from the Couple's Favorite Travel Destinations.  
(Additional Price Based on Specific Food Selections)

## CARVING

*Miso Glazed Sea Bass Loin*

- Fresh Sea Bass Loin, Miso Sauce
- Orange Ginger Asian Slaw

(Additional \$40 Per Person | Attendant Required)

*Peppered Roasted Beef Tenderloin*

- Roasted Pepper Crusted Beef Tenderloin
- Cabernet Jus, Horseradish Cream
- Assorted Rolls

(Additional \$25 Per Person | Attendant Required)

*Cuban Porchetta Roll*

- Crispy Pork Belly Roll, Mojo Marinade
- Charred Onion Mojo, Sweet Plantains
- Buttered Pressed Cuban Bread

(Additional \$15 Per Person | Attendant Required)

*Attendant Fee: \$175 for every (75) Guests*

# Menu Selections | Plated Dinner

## SALADS & CHILLED APPETIZERS

- Bouquet of Baby Greens, Toasted Marcona Almonds, Red Wine Poached Pear, Blue Cheese Mousse, Champagne Vinaigrette
- Baby Spinach Salad, Candied Walnuts, Goat Cheese Crumbles, Crisp Crostini, Sherry Wine Vinaigrette
- Heirloom Tomato and Basil Stack, Avocado Cream, Queso Seco "Crouton", Micro Salad, Crispy Tuile
- Baby Sweet Gem Lettuce, Kumato Tomato Confit, Cucumber Curls, Ciabatta and Goat Cheese Tartine, Gazpacho Vinaigrette
- Arugula, Watermelon Salad, Feta Cheese, Balsamic Drizzle
- "Steakhouse Wedge" Iceberg Lettuce, Blue Cheese, Apple, Shallots, Smoked Bacon, Creamy Vinaigrette
- Roasted Red and Golden Beets, Orange Segments, Maytag Blue Cheese, Candied Marcona Almonds, Micro Greens
- Angus Beef Carpaccio, Arugula, Parmigiano Reggiano, Extra Virgin Olive Oil, Cracked Pepper (Additional \$5 per person)
- Ahi Tuna Tartar, Japanese Rice, Mango Pearls, Sweet Soy, Micro Cilantro (Additional \$10 per person)

## HOT APPETIZERS

- Seasonal Mushroom Risotto, Thyme Infused Roast Chicken Jus, Parmesan Cracker
- Ricotta Ravioli, Morel Champagne Cream Sauce, Prosciutto Crisp
- Seared Scallops, Bacon Braised Chard, Sweet Potato, Sherry Glaze
- Crab Cake, Roasted Corn Relish, Micro Cilantro

## INTERMEZZO

- Yuzu Sorbet, Vodka
- Green Apple Thyme Sorbet
- Raspberry Sorbet, Micro Basil
- Passion Fruit and Champagne Sorbet

## ENTRÉES

- Seasonal Mushroom Stuffed Chicken, Haricot Vert Almondine, Butternut Purée, Cherry Red Wine Reduction
- Stuffed Chicken Breast with Sundried Tomato and Fontina Cheese, Gratin Potato, Seasonal Vegetables, Basil Pesto and Balsamic Reduction
- Grilled Atlantic Salmon, Roasted Gem Potatoes, Smoked Tomato Coulis, Petits Légumes
- Pan Seared Grouper, Crushed Lemon Confit Potato, Bundled Asparagus and Carrots, Saffron Velouté
- Pan Seared Sea Bass, Vanilla Scented Saffron Parsnip Puree, Shaved Fennel Salad, White Truffle Vinaigrette
- Merlot Braised Short Ribs of Beef, Goat Cheese, Yukon Gold Mashed Potato, Caramelized Cipollini, Roasted Baby Pepper, Wilted Baby Bella
- Grilled Rib-Filet Chop, Sautéed Shallot Potatoes, Brussel Sprouts, Marinated Cherry Tomato, Horseradish Velouté
- New York Strip Steak, Garlic Potato Croquette, Frisee, Crispy Pancetta, Baby Vegetables, Demi Glaze
- Grilled Filet Mignon, Goat Cheese Yukon Gold Potatoes, Asparagus Tips, Baby Carrots, Red Wine Reduction

## *Make it a duo*

Enhance any entrée listed above by pairing it with one of the following menu selections:

- Jumbo Prawns (Additional \$15 per person)
- Seared Scallops (Additional \$15 per person)
- Sea Bass (Additional \$20 per person)
- Lobster Tail (Additional \$25 per person)

## *Keep the Party Going | Late-Night Menu Enhancements*

### **BUTLER-PASSED BITES**

- Classic Beef Slider, Bacon, Cheddar Cheese, Pickle, Truffle Mayo
- Mini Cuban Sandwich
- Mini Steak & Cheese Sandwich
- Pastry Wrapped Hot Dog
- Assorted Pizza Bites: Cheese, Pepperoni
- Chicken Lollipop
- Baja Fish Taco
- Arepas, Queso Fresco
- Buffalo Tempura Rock Shrimp
- Macaroni and Cheese Bite
- German Pretzel, Spicy Mustard
- Tequeño
- Empanada, Chicken or Beef
- Chick 'n' Waffle, Vermont Maple Glaze
- Truffle Parmesan French Fries
- Sweet Potato Fries, Chipotle Honey
- Grilled Cheese Sandwich
- Ice Cream Sandwich
- Mini Whoopie Pie
- Chocolate Chip Cookie, Milk Shot

(Additional \$8 Per Piece)

### **MINI-DESSERT STATION** please select five

- Assorted Petit Fours
- Cheesecake Lollipops
- Assorted Cake Pops
- Parisian Macaroons
- Crème Brûlée Spoons
- Artisan Chocolate Truffles
- Exotic Fruit Mousse Shots
- Sushi Cupcakes

(Additional \$16 Per Person)

### **BEIGNET STATION**

- Fresh Fried Beignets
- Powdered Sugar, Assorted Toppings

(Additional \$18 Per Person | Attendant Required)

### **CREPE STATION**

- Made to Order with the Following Fillings:  
Banana, Dulce De Leche, Strawberry, Nutella,  
Grand Marnier Berries

(Additional \$16 Per Person | Attendant Required)

### **BANANA SPLIT AND SUNDAE BAR**

- Vanilla, Strawberry and Chocolate Ice Cream
- Bananas, Sprinkles, Crushed Oreos, Toasted Walnuts, Maraschino Cherries
- Marshmallow, Caramel, Chocolate, Mixed Berry Sauce, Whipped Cream

(Additional \$22 Per Person | Attendant Required)



# Bar Packages

## DELUXE BAR PACKAGE

- Tito's Vodka
- Bombay Sapphire Gin
- Flor De Caña Extra Dry Rum
- Casa Noble Tequila
- Old Forester Bourbon
- Dewar's White Label Scotch
- Crown Royal Whiskey
- Remy Martin VSOP Brandy
- Imported Beers: Stella Artois, Corona Extra, Corona Light, Amstel Light, Blue Moon, Becks N/A
- Domestic Beers: Sam Adams, Miller Lite, Bud Light, Michelob Ultra
- House Red and White Wine: Chardonnay, Merlot, Cabernet Sauvignon
- Soft Drinks and Sparkling Water

Upgrade to premium bar for an additional \$12 per person

## PREMIUM BAR PACKAGE

- Grey Goose Vodka
- Tanqueray 10 Gin
- Bacardi Silver Rum
- Roca Patron Tequila
- Bulleit Bourbon
- Johnnie Walker Black Label Scotch
- Gentleman Jack Whiskey
- Hennessy VS Brandy
- Imported Beers: Stella Artois, Corona Extra, Corona Light, Amstel Light, Blue Moon, Becks N/A
- Domestic Beers: Sam Adams, Miller Lite, Bud Light, Michelob Ultra
- House Red and White Wine: Chardonnay, Merlot, Cabernet Sauvignon
- Soft Drinks and Sparkling Water

*(1) Bartender included per every 75 guests*

# Wedding Guidelines

## FOOD AND BEVERAGE

All food and beverage is to be purchased solely through Trump National Doral Miami. All food and beverage charges are subject to a 24% taxable service charge and a 9% Florida tax. If you are a tax-exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate. A \$5.00 cake cutting fee will be applied to any cake brought in by an outside vendor. The hotel will provide a complimentary Wedding Menu Tasting for up to four (4) guests, including the Bride and Groom. Tastings allow a limited sampling to experience the flavors and a broad understanding of the culinary capability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please notify your event manager about any food allergies or restrictions.

## GUARANTEES

A final guarantee of attendance must be submitted by 10:00 AM three business days prior to your event. This guarantee is not subject to reduction. In the event a guarantee is not received, the greater of: 1) the original contracted attendance or 2) the actual attendance will be billed.

## CATERING AGREEMENT / DEPOSIT

To reserve a date and private room (s), a Catering Agreement is to be signed and returned to the hotel within seven (7) days together with an initial deposit of 25% of

the Rental Fees and Estimated Food and Beverage Minimum based on room selection. If the function occurs within 30 days, a 100% deposit is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed Catering Agreement will secure your reservations for the wedding. Please be advised that date and space will be released if we do not receive the signed confirmation and deposit by the indicated date.

## PAYMENT

A credit card must be on file for your event to secure reservations for your wedding. All functions are on pre-payment basis. Personal checks are accepted up to 14 days prior to your function. All remaining payments can be made in the form of cashier's check, credit card or cash.

## EVENT SPACE

Event space Rental Fees and Food and Beverage Minimums are based on the event type, type of set-up and the number of people in attendance. Should advance set-up and late tear down be required, an additional charge may be incurred.

## CEREMONY FEES

Our resort offers several locations for your Ceremony with fees ranging from \$2,500-\$10,000, depending on location and indoor backup. White folding chairs are included.

## OUTDOOR EVENT SPACE

Indoor space will be reserved for all outdoor events. Rain calls will be made at least 6 hours prior to the event. If a

ceremony double set of both indoors and outdoors is requested, additional fees will apply. A \$10.00 per person outdoor setup fee will be applied toward all outdoors events, excluding ceremonies and cocktail receptions. Events taking place outdoors must conclude musical entertainment by 10:00 PM, unless pre-approved by the Hotel.

## HOTEL ACCOMMODATIONS

Based upon availability, a room block may be arranged at a special rate for your guests (based on 10 rooms or more).

## WEDDING VENDORS

Your Wedding Specialist may refer vendors for Floral Décor, Entertainment, Photographers and more. If you wish to provide vendors not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,000,000-\$5,000,000 (depending on service provided) is required.

## PARKING

Day use self-parking or valet-parking pricing arrangements can be made for guests of the wedding. For overnight parking, the standard self-parking or valet parking rates apply. The resort is not responsible for losses or damages to any vehicle or its contents.

## VENDOR MEALS

Vendor meals are available, starting at \$50.00++ per professional.

## CHILDREN'S MEALS

Meals begin at \$50.00++ per child, ages 3-11.