

SAY, "I DO" AT AVANTI INTERNATIONAL RESORT

### EXECEPTIONAL SERVICE

Make your day truly memorable at the Avanti International Resort with a convenience & resort experience at a value price.

We have all-inclusive packages for the Venue, Bridal Suite, Catering, and Guest Rooms for any family and friends traveling from out of town.

If you have a minimum of 10 guest rooms needed, we can provide you with a group booking link so guests can book their stay and room close together.





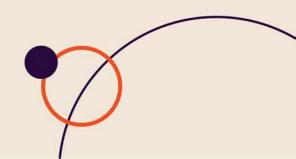
### THE VENUE

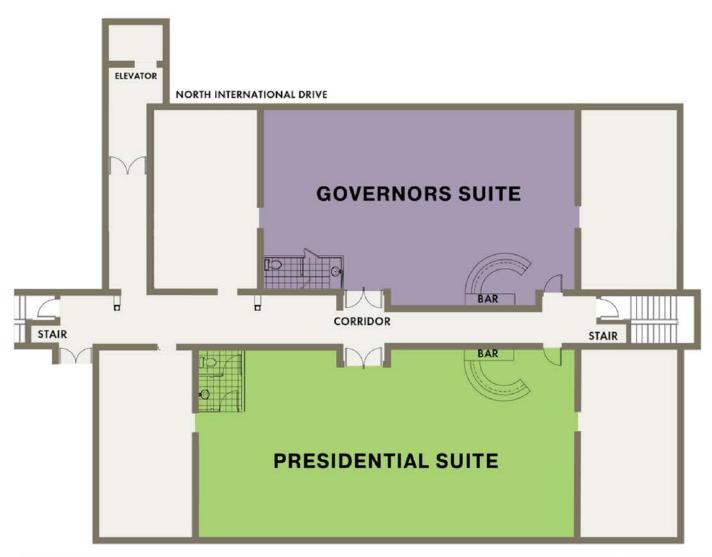
Typically we host the Ceremony in the Governor Suite if both rooms are being requested for an all-inclusive wedding experience. The Governor Suite is 1,374 SQ FT and can accommodate 136 guests theater style. The Presidential suite can accommodate 160 guests theater style.

While the Ceremony is typically hosted in the Governor Suite, the Reception is hosted in our larger space: The Presidential Suite. This space is 1,706 SQ FT and can accommodate 130 guests in Banquet style and 131 guests in reception style. If the Governor Suite is preferred for the reception, it can accommodate 90 guests, Banquet style and 105 Reception Style. Be sure to think about the space for any additions, such as a DJ or Dance Floor, as that would affect the number of guests.



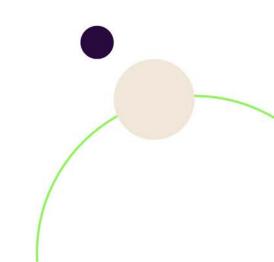






MEETING ROOM	RENTABLE SPACE	BANQUET	CLASSROOM	THEATER	U-SHAPE	RECEPTION
Presidential	1706 sq ft	130 Guests	72 Guests	160 Guests	30 Guests	131 Guests
Governors	1374 sq ft	90 Guests	60 Guests	136 Guests	30 Guests	105 Guests
Governors & Presidential	3080 sq ft	220 Guests	132 Guests	296 Guests	60 Guests	236 Guests





### TRANSFORMATIVE SPACE

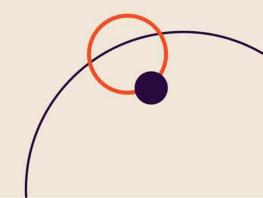
We can provide a dance floor, DJ Booth, DJ, Bartender and more at an additional cost. You may of course have your own interior decorator.











### VENUE PRICING

#### **OPTION 1:**

- Discounted space rental: \$500 per day for the Governor Suite & \$600 per day for the Presidential Suite, along with a clean-up and set-up fee of \$150 each.
- No food or beverage is included in the rental price.
- Registration table at no extra cost in the lobby area for attendees to pick up their items available upon request.

### **OPTION 2:**

- Rental: WAIVED for Governor Suite if a daily minimum of \$1,300++ in catering
  is added to the group's event (along with a clean-up and set-up fee of \$150.00
  each).
- Registration table at no extra cost in the lobby area for attendees to pick up their items available upon request.

(++ is plus 23% service charge & 6.5% tax)

#### **OPTIONAL ADD ONS:**

- Built In Speaker System: INCLUDED PER DAY
- 72" Flat Screen TV with HDMI Connection: INCLUDED PER DAY
- Flip Chart Package: Easel, Pad, Markers & Microphone \$60 PER DAY
- Screen & Projector: \$300 PER DAY
- Podium: \$150 PER DAY
- Hand Sanitizer Station: \$50
- Power Cords: \$50 PER CORD (10 connections per cord)
- DJ: QUOTED RATE (available upon request)



### THE BRIDAL SUITE

Our modern Bridal Suite is the perfect place for the Bride & Groom to prepare their big moment. Each Bridal Suite has a Queen (Hers) & King (His) separate Suites attached and accessible directly from each Venue Space.

Perfectly positioned at the left and right sides of the Venue Space.









### CATERING





- Plated Service with servers throughout the service for a 6-hour max. Extra time can be added for an additional fee.
  - 1 Entrée, 2 Sides, 1 Salad per guest
- Welcome Mocktail
- Coffee & Hot Chocolate Station
- Table Linen
- Silver Plate Charger
- Sound System, Microphone, Preselected Music
- Cold Hors D'veure Butler Pass
- Complimentary Toast
- Banquet Chairs & Table
- Sweetheart Table

\*Please be advised that due to liability, NO OUTSIDE FOOD OR BEVERAGE IS PERMITTED, with the exception of your Wedding Cake.



# SOUTHERN FLORIDA DINNER ITALY DINNER

# TASTE OF

#### \$31.95 Per Guest

- · Entrées Choice of Two
  - Southern Style BBQ
  - Fried Chicken
  - · BBQ Pork
- · Sides Choice of Two
  - Southern Style Baked Beans
  - · Corn on the Cobb
  - Homemade Coleslaw
  - · Southern Potato Salad
- Chef's Selection of Desserts
- · Served with
  - Texas Toast
  - · Freshly Brewed Coffee
  - Iced Tea
  - Water

## POLYNESIAN DINNER

#### \$40.95 Per Guest

- · Entrées Choice of Two
  - Honey Sesame Soy Sauce Baked Chicken
  - · Grilled Pork Chop
  - Mango Panada Sauce
- · Sides Choice of Two
  - · Lo Mein Noodles with Veggies in Sesame Soy Sauce
  - Asian Rice
  - Seasonal Vegetables
- · Chef's Selection of Desserts
- Served with
  - · Freshly Brewed Iced Tea
  - Water



#### \$41.95 Per Guest

- · Appetizer Choice of Two
  - Farfalle Pasta with Kalamata Olives & Feta Cheese
  - Marinated Antipasto Salad
  - · Caesar Salad with Fresh Grated Parmesan Cheese
  - Caprese Salad
  - Minestrone Soup
- · Entrées Choice of Two
  - Chicken Piccata with a Lemon Caper Sauce
    - Chicken Parmesan
    - Flank Steak Marsala
- · Sides Choice of Two
  - · Green Beans with Toasted Almonds
  - Sautéed Fresh Vegetables
  - Garlic and Parmesan Roasted Potatoes
  - o Tri-Color Tortellini Alfredo
- · Chef's Selection of Desserts
- · Served with
  - · Hot Rolls and Butter
  - Freshly Brewed Coffee
  - Iced Tea
  - Water

Menu options will be plated for headcounts of 25.



### CREATE YOUR OWN DINNER

#### \$36.95 Per Guest///Menu options will be plated for headcounts of 25.

- Salad Choices (Select 2):
  - Garden Salad with Ranch Dressing & Balsamic Vinaigrette
  - Caesar Salad
  - Potato Salad
- Entrées (Select 2)
  - · Curry Infused Chicken Breast
  - Jamaican Pork Chops with Pineapple Mango Salsa
  - Southern Style Fried Chicken
  - Chicken Marsala
  - Roasted Chicken
  - BBQ Chicken
  - · Flank Steak with Wine Sauce
  - Pernil (Spanish-Style Pulled Pork)
- Sides (Select 2)
  - Calypso Rice
  - Pigeon Peas and Rice
  - · Red Beans and Rice
  - Mashed Potatoes with Gravy
  - Roasted Potatoes
  - Mac & Cheese
  - Collard Greens
  - Sweet Kernel Corn
  - Steamed Broccoli
  - Green Beans
  - Baby Carrots
  - Vegetable Medley
- Included
  - · Corn Bread OR Fresh Baked Rolls with Butter
  - Chef's Choice of Dessert
  - · Coffee, Tea, Iced Tea, and Water





### Hor D'Oeuvres

#### Warm Selections

- Pork Pot Stickers \$94.95/50 Pieces
- Spanakopia \$94.95/50 Pieces
- Crab Rangoon \$136.95/50 Pieces
- Pork or Vegetable Egg Rolls \$104.95/50 Pieces
- Coconut Shrimp \$149.95/50 Pieces
- Buffalo or BBQ Chicken Wings \$144.95/50 Pieces
- Swedish Meatballs \$171.95/50 Pieces
- Spring Rolls \$171.95/50 Pieces
- Mini Beef Wellingtons \$171.95/50 Pieces
- Bacon Wrapped Scallops \$183.95/50 Pieces

### Cold Selections

- Cucumber Rounds with Crab Salad \$171.95/50 Pieces
- Chips and Salsa \$24.95/Pound
- Deluxe Nut's \$24.95/Pound
- Artichoke, Mozzarella, Tomato & Olive Skewers \$182.95/50 Pieces
- Shrimp Cocktail \$182.95/50 Pieces
- Sliced Pepper Crusted Beef Tenderloin \$171.95/50 Pieces
- Deviled Eggs \$118.95/50 Pieces
- Tomato, Mozzarella Cheese, and Basil Bruschetta \$144.95/50 Pieces
- Pork Tenderloin with Black Bean and Corn Salsa \$157.95/50 Pieces





### BEVERAGE PACKAGE

#### Deluxe Bar Tier (Minimum of 2 Hours)

2HRS - \$29/Guest • 3HRS - \$39/Guest • 4HRS - \$49/Guest

- Liquor Brands
  - Absolut Vodka
  - Beefeater Gin
  - Bacardi Rum
  - Jack Daniel's Whiskey
  - Dewar's Scotch
  - Jose Cuervo Tequila
- Wine
  - Canyon Road Chardonnay
  - Canyon Road Pinot Grigio
  - Canyon Road Cabernet Sauvignon
  - Canyon Road Merlot
- Domestic Bottled Beers

#### Premium Bar Tier (Minimum of 2 Hours)

2HRS - \$39/Guest • 3HRS - \$49/Guest • 4HRS - \$59/Guest

- Liquor Brands
  - Grey Goose Vodka
  - Bombay Sapphire Gin
  - Captain Morgan Rum
  - Crown Royal Whiskey
  - Johnnie Walker Black Scotch
  - · Patron Silver Tequila
- Wine
  - Same Selection as Deluxe Package
- Domestic, Premium and Imported Beers

Includes Appropriate Mixers, Juices, and Garnishes

\*All Bars Require One Bartender at \$75 per hour for Every 50 Guests

### **Cash Bar Service**

- Deluxe Liquors \$11.95 per Drink
- Premium Liquors \$14.95 per Drink
- Domestic Beers \$8.95 per Bottle
- Imported Beers \$9.95 per Bottle
- House Wines \$8.95 per Glass
- Soft Drinks \$4.95 per Glass
- Still & Sparkling Water \$4.49 per Bottle

Includes Appropriate Mixers, Juices, and Garnishes.

\*All Cash Bars Require One Bartender at \$75 per hour for Every 50 Guests.





### DAY OF THE WEDDING PLANNER

50 GUESTS

OPTION 1: \$7,425++

- Venue
- Catering
- Decorations
- Photographer
- DJ

OPTION 2: \$5175++

- Venue
- Catering
- Decorations

75 GUESTS

OPTION 1: \$8,975++

- Venue
- Catering
- Decorations
- Photographer
- DJ

OPTION 2: \$6725++

- Venue
- Catering
- Decorations

100 GUESTS

OPTION 1: \$9,950++

- Venue
- Catering
- Decorations
- Photographer
- DJ

OPTION 2: \$7700++

- Venue
- Catering
- Decorations





<sup>\*</sup>Pricing to utilize both event spaces for the reception and the ceremony

<sup>\*\*</sup>Create Your Own Menu Catering is included

<sup>\*\* (++</sup> is plus 23% service charge & 6.5% tax)

### FAQ

### Can I bring my own caterer, liquor, or bartender?

Unfortunately, no. Please be advised due to liability, NO OUTSIDE FOOD OR BEVERAGE IS PERMITTED.

### Can I bring my own Wedding Cake?

YES! Your wedding cake is the only outside food exception.

### Are you able to accommodate dietary restrictions?

We can do this at an additional cost depending on the needs of the restriction.

### Do you have a stage?

We can provide a stage at an additional cost.

### Do you have a dance floor?

We can provide one at an additional cost.

### Do you have a DJ?

Yes, we have a partnership with a local DJ, but you are also welcome to provide your own!





