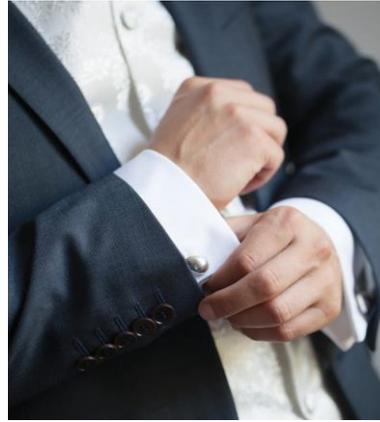




LEGENDARY SUMMER WEDDINGS

The **DIPLOMAT**

BEACH RESORT



THE ONLY PLACE TO SAY "I DO"

Located on a scenic barrier island overlooking the Atlantic Ocean and Intracoastal Waterway, the legendary Diplomat Beach Resort is the perfect destination for your wedding celebration with family and friends.

The start of your new life together deserves a beautiful wedding to match. Whether intimate or grand, this beachfront resort offers a wealth of options to inspire and delight. Set against South Florida's natural beauty, The Diplomat Beach Resort is located in Hollywood, Florida between Fort Lauderdale and Miami. Our team of wedding and event planners will help you create a signature setting that is perfect for intimate gatherings, formal functions and everything in between. The Diplomat's oceanfront ceremonies, poolside receptions and creative interiors will reflect your individual style and taste.



WEDDING CEREMONY

Whether you say your “I Do’s” overlooking the ocean, on one of our lush patios, or in one of our ballrooms, your ceremony at The Diplomat Beach Resort is sure to be as romantic and magical as you’ve always dreamed.

DIPLOMAT CEREMONY INCLUDES:

- ~ Elegant White Folding Chairs
- ~ Ceremony Table with White Linen
- ~ Fruit-Infused Water Stations
- ~ Staging for Wedding Couple

CEREMONY FEE: INQUIRE FOR DETAILS

- ~ Food and Beverage Package Required
- ~ For Outdoor Ceremony or Reception, An Indoor Alternate Location will be Provided in the Event of Inclement Weather

*Plus 24% Service Charge and 7% Sales Tax



WEDDING PACKAGE

THE DIPLOMAT WEDDING PACKAGE INCLUDES:

- ~ Four Hour Gold Brands Open Bar
- ~ One Hour Reception Includes Four Butler Passed Hors D'oeuvres
- ~ Three Course Dinner Includes Salad, Entrée & Wedding Cake
- ~ Champagne Toast
- ~ Dance Floor and Stage for your Musical Entertainment
- ~ Luminous Votive Candles
- ~ Elegant Floor Length White Linens and Napkins
- ~ Wedding Menu Tasting for up to 4 Guests
- ~ Complimentary Sleeping Accommodations for the Wedding Couple;
Upgrade to a Suite Based Upon Availability
- ~ Preferred Parking Pricing for All Non-overnight Guests
- ~ Preferred Guestroom Rates with a Contracted Block of Sleeping Rooms
- ~ Hilton Honors Points
- ~ White Glove Service Available Upon Request

SPECIAL SUMMER PACKAGE PROMOTION:

- ~ Exquisite Package to Include Three Course Chicken Entrée
- ~ Remarkable Package to Include Three Course Fish Entrée
- ~ Legendary Package to Include Three Course Beef Entrée
- ~ Summer Package Pricing Effective June 1st, 2022- September 30th, 2022

DIPLOMAT EXTRAS TO MAKE YOUR WEDDING DAY EVEN MORE PERFECT:

- ~ Complimentary One Day Ocean View Cabana to Include Welcome Basket with Dry Snacks and Fountain Drinks
- ~ Complimentary 50 minute Spa Service for the Wedding Couple at The Diplomat SPA
- ~15% off DIPLOMAT Spa Services for the Wedding Party
- ~Complimentary One night stay on your One year anniversary includes Breakfast for two at Point Royal
- ~ Double Hilton Honor points for every eligible dollar spent up to a maximum award of 100,000 Hilton Honor bonus **points**

Offer valid on weddings that actualize between June 1st, 2022 - September 30th, 2022

*Awarded at time of Contract Signing **Based upon availability



COCKTAIL RECEPTION

HORS D'OEUVRES

Based on a selection of four passed canapes per person

COLD

- ~ Lobster Salad in a Cone with Micro Celery
- ~ Bruschetta of Goat Ricotta, Roasted Grape & Crushed Hazelnut
- ~ Spring Mix Greens, Smoked Salmon on Baguette
- ~ Peppadew Stuffed with Boursin, Micro Celery
- ~ Brie, Caramelized Pear, Almonds
- ~ Seared Beef Carpaccio, Blue Cheese, Asparagus Tips
- ~ Jerk Chicken, Papaya
- ~ Apple, Grand Marnier, Goat Cheese Tart
- ~ Salmon Tartar Spoon with Rice Chip
- ~ Seared Scallop, Garlic Aioli
- ~ Chilled Jumbo Shrimp, Horseradish, Citrus Cocktail Sauce



HOT

- ~ Vegetable Spring Roll, Chili Sauce
- ~ Coconut Shrimp, Tropical Salsa
- ~ Arepa Fritter with Chorizo Queso
- ~ Korean Beef BBQ Quesadilla
- ~ Chicken Marrakesh Lollipop, Peppadew, Onion
- ~ Franks A La Gary, Yellow Mustard
- ~ Beef Wellington
- ~ Bacon Wrapped Sea Scallop
- ~ New England Style Crab Cake, Remoulade
- ~ Lobster Truffle, Mac & Cheese Bites
- ~ Falafel Kefta with Lemon Tahini
- ~ Plantain Empanada with Ropa Vieja
- ~ Crab Tempura with Miso Soy Aioli





PLATED DINNER

Dinner includes freshly baked assorted artisan breads and rolls with sweet creamy butter. Freshly brewed Illy® regular and decaffeinated coffee and assorted Dammann Freres® teas and condiments. Please select one Salad, Entrée and Wedding Cake to customize your guest experience!

SALADS

Baby Iceberg Cup, Sliced Yellow and Red Tomatoes, Crispy Bacon, Blue Cheese, Cucumber Ranch

Bibb Lettuce, Pickled Onions, Roasted Golden Raisins, Feta Cheese, Champagne Vinaigrette

Baby Spinach, Goat Cheese, Strawberries, Toasted Almonds, White Balsamic Vinaigrette

Radicchio and Arugula, Peppermint Leaves, Prosciutto Ham Chips, Ricotta Salata, Lemon Vinaigrette

Romaine Hearts, Sliced Tomatoes, Candied Walnuts, Seasoned Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing

Heirloom Tomato Salad, Herbed Goat Cheese Croutons, Watercress, Basil Oil, Roasted Tomato Dressing





PLATED DINNER Continued

MAIN ENTRÉE SELECTIONS

Up to Three Pre-Selected Single Entrées can be Chosen.

Highest Priced Entrée Prevails for Package Price.

SLOW ROASTED PETALUMA CHICKEN BREAST WITH MERLOT SAUCE

Portobello Mushroom and Baby Onions, Polenta Cake, Broccoli Rabe

ROASTED FREE RANGE ORGANIC CHICKEN BREAST

Seared with Grain Mustard, Tarragon jus, Sautéed Swiss Chard,
Braised Carrot and Red Bliss Potatoes Mousseline

GRILLED CHICKEN BREAST WITH BARIGOULE SAUCE

Gratin Potato Cake, Haricot Vert

BANANA MACADAMIA NUT ENCRUSTED ATLANTIC SALMON WITH RUM BUTTER SAUCE

Herb Baby Bliss Potato, Seasonal Vegetables

LOCAL MAHI MAHI, CITRUS BEURRE BLANC

Olive Oil Crush Potatoes, Roasted Squash Medley

GRILLED SKIRT STEAK WITH CHIMICHURRI SAUCE

Mashed Yucca Con Mojo, Seasonal Vegetables

BRAISED BLACK ANGUS SHORT RIB

Bleu Cheese Potato Risotto, Fricassee of Haricot Vert





PLATED DINNER Continued

WEDDING CAKE

STRAWBERRY SHORTCAKE

Vanilla Cake soaked with Grand Marnier Syrup, layered with Grand Marnier, Vanilla Bavarian and fresh Strawberry

CHOCOLATE/CHOCOLATE

Chocolate Buttermilk Cake layered with Dark Chocolate Mousse

LEMON

Lemon Cake layered with Lemon Cream filling

TIRAMISU

Vanilla Cake soaked with Coffee Syrup layered Coffee flavored Mascarpone filling

MARBLE CAKE

Vanilla and Chocolate Cake layered with Vanilla or Chocolate Mousse Filling

CARROT CAKE

Carrot Cake layered with White Chocolate Cream Cheese filling

RED VELVET

Red Velvet Cake layered with White Chocolate Cream Cheese filling



*Wedding Cake Icing will be Buttercream; Fondant will be an additional charge.



FOUR HOUR BAR

GOLD BRAND BAR

Included in Package

ABSOLUT Vodka, Tanqueray Gin, Bacardi Superior, Dewar's, Milagros 1800 Silver Tequila, Jack Daniel's Bourbon, Canadian Club Whiskey, Dewar's 12 Yr Scotch, Noilly Prat Vermouth, DeKuyper Cordials,

Diplomat Selection of Greystone, CA. Cabernet Sauvignon and Chardonnay, Prosecco, La Marca,

Imported Beer: Blue Moon, Stella Artois, Corona Extra, Heineken Lager,

Domestic Beer: Bud Light, Miller Light, Samuel Adams Boston Lager

Non-Alcoholic: O'Doul's

Assorted Soft Drinks, Fruit Juices and Still & Sparkling Water

*Additional hour can be added at extra charge

DIAMOND BRAND BAR

Upgrade Available At Extra Charge Per Person

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Casamigos Blanco Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Johnnie Walker Black Label Scotch, Noilly Prat Vermouth, DeKuyper Cordials,

Premium Wine: Silver Palm, Cabernet Sauvignon and Chardonnay, Sparkling Chandon Brut

Imported Beer: Blue Moon, Stella Artois, Corona Extra, Heineken, Two Local Craft (optional selections)

Domestic Beer: Bud Light, Miller Lite, Samuel Adams Boston Lager

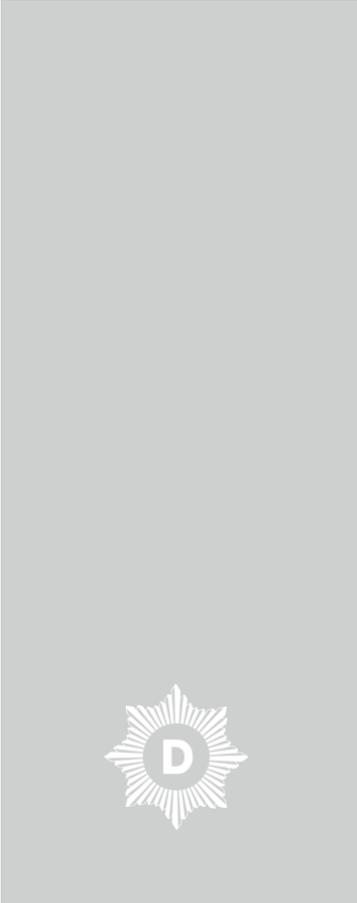
Non-Alcoholic: O'Doul's

Assorted Soft Drinks Fruit Juices, Still & Sparkling Water

*Additional hour can be added at extra charge person

*Bar Brands Subject to Change without Notice

* Specialty Brands can be accommodated upon request and additional charge per person



THE DETAILS...

CULINARY

Please review the enclosed menu selections. All of our menus may be customized to further meet your needs and the needs of your attending guests. A complimentary menu tasting for our plated meal service is available for up to four guests. Your menu tasting will be scheduled within the 3 months prior to your wedding date.

Menu Tastings are offered for weddings with a minimum of 100 guest contracted guarantee; will take place Tuesday-Thursday from 2:00pm to 4:00pm for a maximum of 4 guests. Must be scheduled within two months of the wedding and is contingent upon a signed contract and deposit. During your tasting you may sample your choice of three of each of the following; appetizers, salads, entrées and wedding cakes.

WEDDING CEREMONIES

Our resort offers breathtaking Outdoor Oceanfront and Elegant indoor locations. For all ceremonies hosted onsite ceremony fee varies, plus there is an extra 24% service charge and 7% tax. For ceremonies on the beach, a permit from the City of Hollywood is required and fees are separate. Ceremony fee includes the space, set up of white folding chairs, ceremony table with white linen, stage area for wedding couple, fruit infused water for your guests.

WEATHER POLICY

All outdoor events require the additional reservation of an indoor “back up” space in case of inclement weather. The final decision of utilizing either the outdoor or indoor space will be made four hours prior to event start time. If the chance of inclement weather such as, but not limited to rain, high winds, lightning, extreme temperature is predicted, the hotel will recommend the event be moved to the indoor location. If the decision is made to stay outdoors, despite the hotel’s recommendation, the indoor space must also be set. A set-up fee will apply based on the attendance guarantee for the event. The hotel will attempt to contact the primary contact of the event for the final decision. In the event the hotel is not able to reach the primary contact, the hotel reserves the right to make the decision regarding the event location in their absence and relocate the event to the indoor location.

YOUR WEDDING CAKE

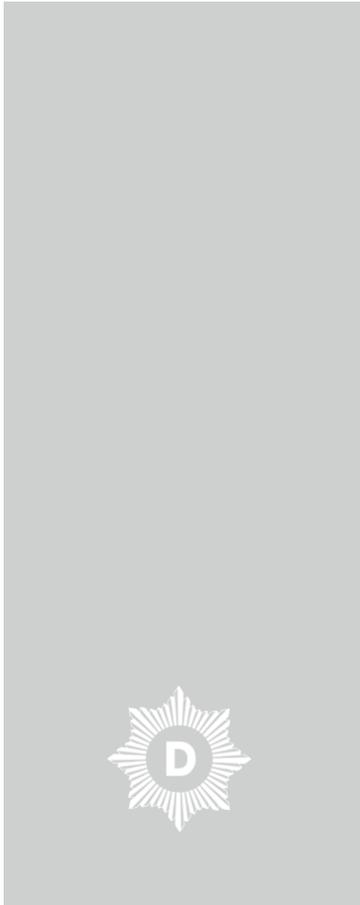
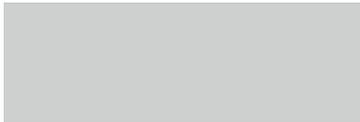
Our Executive Pastry Chef and his staff will assist you in designing and creating your ideal wedding cake from traditional to contemporary for your special day. *If the wedding cake is provided by an outside source, cake cutting fee will apply. Additional charge for Fondant.

COMPLIMENTARY GUESTROOM

The Diplomat Beach Resort is delighted to offer a complimentary upgraded guestroom for the wedding couple on the evening of your wedding.

LINENS AND CHAIRS

The Diplomat Beach Resort provides linen for banquet events in colors which compliment function space décor. Our linen color is subject to change without notice. If you desire specialty colors or prints, we can arrange the rental of linen and napkins on your behalf with one of our preferred linen providers. Our traditional ballroom chairs are provided for all banquet functions. Our team can assist you in the rental of specialty chairs.



THE DETAILS... CONTINUED

GUESTROOM RATES

The Diplomat Beach Resort is pleased to offer reduced guestroom rates for your wedding weekend based on availability. Guestroom rates are subject to change and are not guaranteed without signed event contract. A cutoff date for rate availability will be assigned for all events. Guestroom rates do not include occupancy taxes or guest individual incidentals of any kind. Based on a contracted block of ten (10) guestrooms on peak night.

SPA SERVICES

Utilize our massage therapy services and schedule chair massages for yourself and wedding party! Therapists can come to you and provide you with a wonderful massage to energize and relax you for the day ahead! Reservations must be made in advance. Please contact The Spa at: (954)883-4900.

DELIVERY TO GUESTROOMS

You may choose to provide your out-of-town wedding guests with a welcome bag/basket. We will be delighted to deliver these bags/baskets to your guests after check-in. A delivery fee per bag/basket will apply. Welcome Bags can also be picked up at the Luggage Desk for a fee per bag. Arrangements must be made in advance.

PARKING

The Diplomat Beach Resort provides reduced parking rates for the evening of your event (after 5:00 pm). You may choose to host the parking for your guests or allow them to pay on their own at the prevailing rates. *Please note that this does not apply for guests staying overnight, regular overnight parking rates will apply.

CHEF ATTENDANTS

If you choose to upgrade your cocktail reception with culinary action stations, chef attendants are required. A labor fee will be associated for each attendant, plus Florida state sales tax.

BARTENDERS

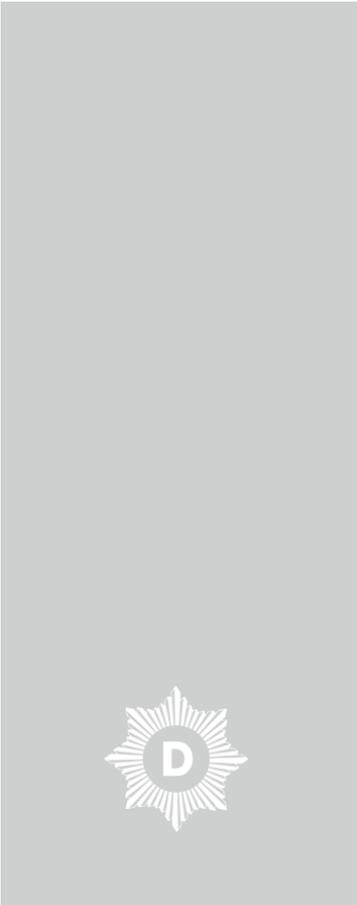
We are pleased to provide you with one bartender per 100 guests complimentary. Additional bartenders for your event are extra charge, plus Florida state sales tax.

MISCELLANEOUS CHARGES

Some additional charges may be incurred while planning your wedding. These charges may include, but are not limited to: security, use of freight elevator, clean-up fee for confetti, vendor meals and additional power. Please confirm in advance any special requests from vendors you are working with.

FOOD & BEVERAGE MINIMUM

As total food and beverage revenue minimum will apply to your event. The minimum is determined based upon the event space you require (or desire) and a minimum package price per person. The minimum may vary based upon the season and date of interest.



THE DETAILS... CONTINUED

DEPOSITS & FINAL PAYMENT INFORMATION

A deposit is required to secure your event space on a definite basis. The deposit schedule will be clearly outlined in your contract. Your deposit may range from 25 - 80% of your total estimated charges, based upon event date.

A second deposit may also be requested. Your final payment of the estimated charges is due no later than (14) business days prior to event. Final guest attendance is due (7) business days prior to event date along with payment of any increased amount above the original estimated amount.

Final counts on menus, and guarantee are due (7) business day's prior to the event date. Choice of kosher entrées are due 14 business day's prior to the event date.

Menu selections with food & beverage pricing based on consumption will be applied to the credit card on file at the conclusion of the event. Acceptable methods of payment for your final balance are credit card, cashiers check, certified check or cash.

SERVICE CHARGE & FLORIDA STATE SALES TAX

A taxable 24% service charge and 7% state sales tax will apply to all food and beverage and room rental (service charge is subject to change without notice).