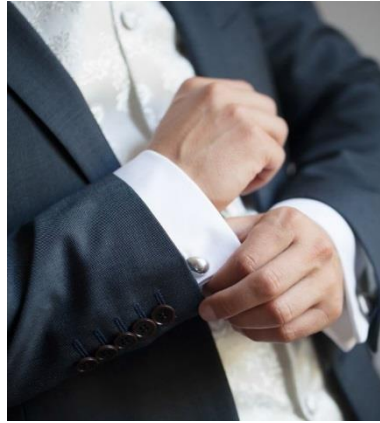




Legendary Weddings

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 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.



Rehearsal Dinner

AROUND THE WORLD BUFFET

Italian

ANTIPASTO

Balsamic Roasted Vegetables, Orange Cured Olives, Marinated Grilled Artichokes, Mozzarella with Pesto, Jubilee Tomatoes, Herbed Focaccia, Grissini Breadsticks

Mini Homemade Meatballs with Mezze Penne, San Marzano Tomatoes, Tortellini with Creamy Garlic Alfredo Sauce

Mexican

GOURMET TACO BAR

Adobo Braised Chicken, Jerked Mahi Mahi, Carne Asada
Grilled Onions and Peppers
Flour and Corn Tortillas

Cilantro Lime Rice

Refried Beans

Appropriate Condiments to include:

Shredded Napa Cabbage, Sour Cream, Guacamole, Pico de Gallo, Shredded Cheese, Mango Salsa, Cucumber Pineapple Salsa & Lime Wedges

American

SLIDER BAR

Kobe Beef, Maryland Crab Cake, Pulled BBQ Pork

Condiments to include:

Spicy Remoulade, Ketchup, Dijon Mustard, Red Onion Jam, Mango Aioli, B&B Pickles, Lettuce, Tomato, Sliced Onion

French Fry Bar

Traditional French Fries, Sweet Potato Fries & Parmesan Truffle Fries

Dipping Sauces to Include; Ketchup, Mayonnaise, Sriracha Ketchup, Marshmallow Sauce

Desserts from our Diplomat Pastry Shop

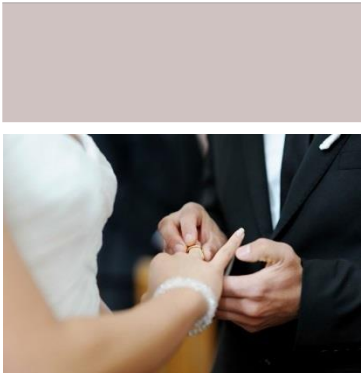
Assortment of Miniature Desserts to Include: Assorted

Flavored Cake Pops

Miniature Cupcakes

Assorted Dessert Shooters & Freshly Baked Cookies

Freshly Brewed Illy Regular and Decaffeinated Coffee and Assorted Damman Freres Teas



Wedding Ceremony

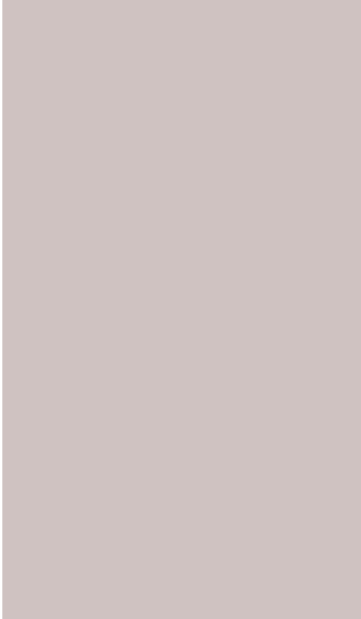
Whether you say your “I Do’s” overlooking the ocean, on one of our lush patios, or in one of our ballrooms, your ceremony at the Diplomat is sure to be as romantic and magical as your every dream.

DIPLOMAT CEREMONY INCLUDES:

- Elegant White Folding Chairs
- Ceremony Table with White Linen
- Fruit-Infused Water Stations
- Platform for Wedding Couple
- Food and Beverage Package Required
- Ceremony Event Space available for Four Hours which includes Set Up and break down time.
- In the event of an outdoor ceremony or reception, an indoor area will be provided in case of inclement weather

Ceremony Event Space:

- South Palm Court
- Indoor Ballroom

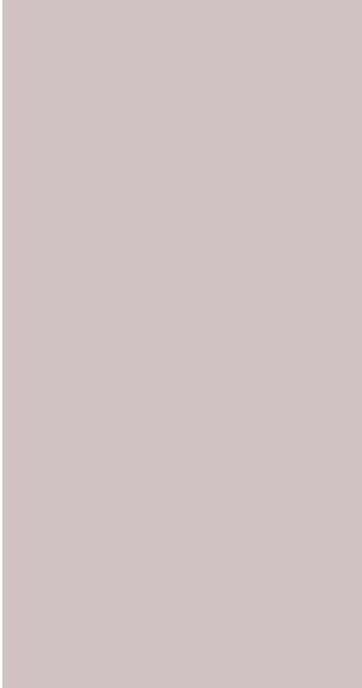


Wedding Package

DIPLOMAT WEDDING PACKAGE INCLUDES:

- Five-Hour Deluxe Open Bar
- Reception Selection of Six Butler-Passed Hors d'oeuvres
- Choice of Two Cold Display Tables
- Four-Course Dinner to include Plated Appetizer, Salad, Entrée and Wedding Cake
- 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 Suite accommodations for the Wedding Couple Based Upon Availability
- Preferred Parking Pricing for all non-overnight Guests
- Preferred Guest Room Rates with a Contracted Block of 10 Sleeping Rooms Per Night
- Hilton Honors Points
- White-Glove Service Available Upon Request

For Wedding Package Pricing see pg. 11.



Cocktail Reception

HORS D'OEUVRES

BASED ON A SELECTION OF 6 PIECES PER GUEST

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 Filled 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



Cocktail Reception

COLD DISPLAY TABLES

SELECT TWO

GOURMET DISPLAY OF IMPORTED & DOMESTIC CHEESES

Port Marinated Aged Stilton Cheese, Arricchio Provolone, Bermuda Triangle Goat Cheese, Manchego, Tartufo, Dolce, Camembert, Winter Park Dairy Tomme, Clothbound Cheddar, Pepper Crusted Goat Cheese, Feta in Olive Oil, Honey Comb, Roasted Caramelized Walnut, Local Dried Fruit
Salted Baguette, Carr's Crackers, Lavash, Quince Paste

ANTIPASTO

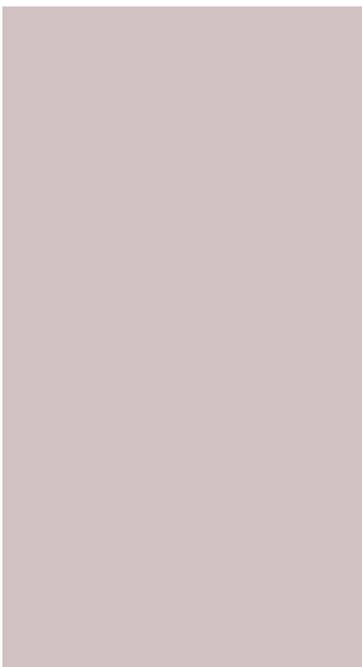
Charcuterie Meats, Cheeses, Marinated Grilled Artichoke Hearts, Balsamic Roasted Vegetables, Bruschetta Display, Virgin Olive Oil, Grilled Peppers, Zucchini, Squash, Eggplant, Fennel
Marinated Olives, Pepperoncini Peppers, Carrot Sticks, Pesto Jubilee Tomatoes
Roasted Onion Focaccia, Sliced Baguettes, Herbed Focaccia & Bread Sticks

CRUDITE SHOOTERS DISPLAY

Traditional: Icicle Radish, Cucumbers, Cherry Tomatoes Skewer, Ranch Dressing
Asian: Cucumber, Mini Pepper, Daikon, & Enoki Mushrooms, Sesame Asian Tofu Dressing
Buffalo Style: Celery, Baby Carrots, Buffalo Bleu Cheese Dressing

MEDITERRANEAN BAR

A sampling of Mediterranean Mezza to Include:
Sun-Dried Tomato Hummus, Babaganoush with Pomegranate Seeds & Mint, Falafel with Tzatziki Sauce, Dolmades,
Serrano Ham with Garlic Rub and Tomato Concasse, Turkish Salad, Socca, Pita, Sour Dough Crostini, Extra Virgin Olive Oil



Cocktail Reception

RECEPTION DISPLAY ENHANCEMENTS

(ADDED TO YOUR PER PERSON PRICE)

FLATBREAD STATION

A Variety of Artisan Thin Crust Flatbreads

Vegetables, Virgin Olive Oil & Basil Pesto, Goat Cheese, Mozzarella and Baby Arugula

Caramelized Onions, Cherries and Blue Cheese

Roasted Tomato, Buffalo Mozzarella, Fresh Basil

Roasted Red Pepper Hummus with Tomato Chutney, Spinach, Roasted Garlic, and Feta Cheese

TASTE OF ASIA

Spicy Thai Shrimp Salad with Cilantro, Beans Sprouts, Candied Nuts, and Sesame Mint Dressing

Assorted Hand Rolls to include Fresh Salmon, Tuna Tartar, Avocado, Lobster, Uni, and Unagi

Steamed Edamame

Dim Sum made from the freshest ingredients in a true Chinese tradition served with appropriate Sweet and Spicy Dipping Sauces

Pickled Ginger, Wasabi and Soy Sauce

SHRIMP FRENZY

Jumbo White Shrimp Cocktail with Horseradish Cocktail Sauce Rock

Shrimp Ceviche, Spicy Coconut, and Lime Cilantro

Grilled Shrimp, Charmoula Sauce with Olive, Kefir, Sweet Onions, Roasted Tomato, Red Quinoa

Shrimp Cake with Roasted Jalapeno Remoulade



Cocktail Reception

RECEPTION DISPLAY AND ACTION STATION ENHANCEMENTS

(ADDED TO YOUR PER PERSON PRICE)

FLORIDA RAW SEAFOOD DISPLAY

(Based on four pieces per person)

Gulf Shrimp, Oysters on the Half Shell, Snow Crab Claws

Fresh Tomato Horseradish, Roasted Pepper Remoulade, Lemon Crowns

CEVICHE BAR

Traditional Corvina Ceviche, Aji Amarillo, Cilantro, Lime Juice, Red Onions Ahi

Tuna, Mango, Avocado, Tomatoes

Shrimp, Jicama, Citrus, Cucumber

Plantain Planks

SHRIMP SCAMPI ACTION STATION | Attendant Required*

Gulf Shrimp prepared to order; Shrimp Scampi, Garlic, White Wine, Butter, Italian Parsley, Crisp Pancetta, Red Pepper Flakes served over Creamy Polenta

PASTA ACTION STATION | Attendant Suggested*

Choose Two:

Rigatoni, Asparagus, Roasted Chicken, Peas, Roasted Garlic Cream Sauce Gemelli, Roasted Tomatoes, Tri Peppers, Goat Cheese, Mushrooms, Pine Nuts,

Fresh Basil, EVOO

Farfalle, Clams, Gulf Shrimp, Garbanzo Beans, Diced Tomatoes, Italian Parsley, White Wine Saffron au Jus

Breadsticks, Herb Focaccia

WHOLE TURKEY ACTION STATION | Attendant Required*

Roasted Giblet Mushroom Sauce, Cranberry Ginger, Lime, Relish Served with Miniature Rolls

TENDERLOIN OF BEEF ACTION STATION | Attendant Required*

Pomegranate Emulsion, Fresh Peppercorn Sauce, Horseradish

Herbed Silver Dollar Rolls

SALMON EN CROUTE ACTION STATION | Attendant Required*

Arugula Lemon Sauce



Plated Dinner

Dinner includes freshly baked assorted artisan breads and rolls with sweet creamy butter. Freshly brewed regular and decaffeinated coffee and selection of assorted Gourmet teas.

Please select one Appetizer, Salad, Entrée and Wedding Cake to customize your guest experience!

APPETIZERS

Striped Lobster Ravioli, Shaved Fennel, Shitake Mushrooms, Tri Peppers, Coconut Coriander Sauce

Red and Yellow Vine-Ripened Tomatoes, Basil, Bocconcini Mozzarella

Open Faced Vegetable Ravioli, Artichoke Basil Sauce

Risotto Sautéed with Pancetta, Peas, Asparagus, Charred Tomato, Cremini Mushrooms

Thinly Sliced Beef Carpaccio, Baby Arugula, Fried Caper, Shaved Parmesan, Extra Virgin Olive Oil

Coriander and Lime Salmon Ceviche, Thai Minted Green Papaya Salad

Poached Jumbo Shrimp, Jubilee Tomato Salad, Horseradish Cocktail

Smoked Lemon Grass Chicken, Baby Bok Choy, Roasted Shiitake Mushrooms

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

Seared Florida Snapper
Caribbean Salsa, Wild Rice Blend, 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

Filet Mignon
Madeira Roquefort jus, Mashed Fingerling Potatoes, Grilled Asparagus

DUET ENTRÉE SELECTIONS

Grilled Chicken, Herbed Chicken jus & Local Mahi Mahi
Tropical Fruit Salsa, Cilantro Jasmine Rice, Seasonal Vegetables

Pan Seared Filet Mignon, Bordeaux Demi & Seared Florida Snapper
Mustard Roasted Pepper Confit , Potato Croquette, Seasonal Vegetables

A 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added. This includes a 17.25% gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service Charge for any employee. All prices are subject to change without notice.



Dinner Stations Menu

SELECTION OF FOUR OF THE FOLLOWING STATIONS:

COMPOSED SALAD STATION

Featuring Salads served on Small Plates (Select three)

- Caprese Salad of Vine-Ripened Yellow and Red Tomatoes, Fresh Bocconcini Mozzarella, Basil, Cracked Black Pepper, Extra Virgin Olive Oil
- Caesar Salad of Grilled Romaine Hearts, Shaved Parmesan, Roasted Yellow Peppers, Caesar Dressing
- Toasted Quinoa Salad, Slivered Almonds, Cranberry, Roasted Vegetables, White Balsamic Vinaigrette
- Greek Style Orzo, Artichoke Hearts, Cucumber, Feta Cheese, Jubilee Tomato, Kalamata Olives, Lemon Oregano Dressing
- Mixed Garden Greens, Edamame, Mandarin Oranges, Candied Ginger, Pecans, Carrots, Sesame Vinaigrette, Creamy Five Spice Dressing
- Baby Spinach, Radicchio, Dried Papaya, Pecans, Bleu Cheese Crumbles, Cranberry Agave Ranch Dressing

CARVED VEGETABLE STATION | Attendant Required*

Grilled Balsamic Roasted Vegetables to Include Zucchini, Yellow Squash, Eggplant, Carrots, Yellow & Red Peppers, Tofu, Charred Vine-Ripened Tomatoes

PAELLA STATION | Attendant Suggested*

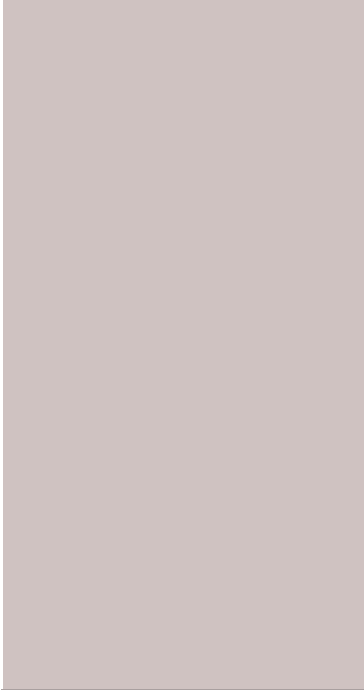
Saffron Rice, Chorizo, Cold Water Lobster Tails, Gulf Shrimp, Clams, Mussels, Stewed Chicken, Calamari, Garlic, Pimentos, Peas, Sherry Wine

PASTA STATION Includes Breadsticks & Focaccia | Attendant Suggested*

Please Select Two:

- Rigatoni, Asparagus, Crispy Pancetta, Roasted Chicken, Peas, Roasted Garlic Cream Sauce
- Gemelli, Roasted Tomatoes, Tri Peppers, Goat Cheese, Mushrooms, Pine Nuts, Fresh Basil, EVOO
- Farfalle, Clams, Gulf Shrimp, Garbanzo Beans, Diced Tomatoes, Italian Parsley, White Wine Saffron au Jus

Dinner Stations Continued Next Page



Dinner Stations Menu Continued

SPANISH TAPAS STATION

Please Select Three:

- Serrano Ham, Manchego Cheese Croquette
- Shredded Beef, Cheese Arepa
- Potato and Mozzarella Croquette
- Chicken and Beef Empanadas, Chimichurri Sauce
- Chorizo Meatball, Chipotle Queso Sauce
- Potato Tortilla
- Crispy Green Plantains Topped with Guacamole, Ropa Vieja & Pulled Pork

RISOTTO BAR | Attendant Suggested*

Arborio Saffron Rice Croquette with Basil Tomato Sauce, Classic Risotto with choice of Asparagus Tips, Porcini Mushrooms, Sun-Dried Tomatoes, French Peas, Herbs, Truffle Butter and Grated Parmesan Cheese

ASIAN STATION | Attendant Suggested*

- Chicken & Vegetable Lo Mein Served in Chinese Take-Out Boxes & Chopsticks
- Miniature Vegetable & Shrimp Spring Rolls
- Assorted Dim Sum to include Shrimp & Chicken Sui Mei
- Mixed Mushroom & BBQ Pork Pot Stickers, Hot Chili Oil, Scallion Sauce, Siracha, Soy Sauce

CARVING STATION SELECTIONS | Attendant Required*

- Whole Roasted Baked Grouper or Snapper, Chive, Key Lime Beurre Blanc, Mini French Rolls
- Whole Turkey, Roasted Giblet Mushroom Sauce, Cranberry Ginger, Lime Relish, Potato Rolls

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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

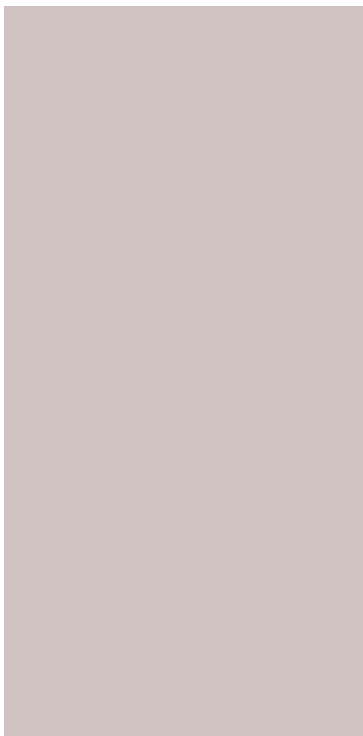
CARROT CAKE

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.
Additional charge for Cake design may be incurred, to be determined at tasting



Dessert Enhancements

ICE CREAM SUNDAE BAR | Attendant Suggested*

Chocolate, Strawberry and Vanilla Ice Cream with Assorted Toppings to Include Cherries, Oreos®, M&Ms®, Gummy Bears, Assorted Chopped Nuts, Mini Marshmallows, Whipped Cream, Strawberry, Chocolate & Caramel Sauces

BANANAS FOSTER ACTION STATION | Attendant Required*

Fresh Prepared Caramelized Bananas Glazed with Brown Sugar, Butter & Rum, Whipped Cream, Served with French Vanilla Ice Cream

CREPE ACTION STATION | Attendant Required*

Freshly Prepared French Crepes Dipped in Grand Marnier® Simple Syrup, Topped with Fresh Berries, Chocolate Sauce, Raspberry Sauce, Nutella, Whipped Cream, Toasted Nuts and Shaved Chocolate

MINATURE DESSERT DISPLAY | Based on Three Pieces Per Person

Cake Pops, Chocolate Pot de Crème, Key Lime Bar, Dulce de Leche Cheese Cake, Assorted Chocolate Truffles, Cannoli's, Lemon Tarts, Passion Fruit Crème Brulee and Mango Mojito Pie

CHOCOLATE DIPPED TUXEDO STRAWBERRIES



Five Hour Open Bar

DELUXE BRAND BAR

INCLUDED IN PACKAGE

Absolut Vodka, Bombay, Bulleit, Johnnie Walker Red, Seagram V.O, Espolon Blanco Tequila, Bacardi Superior

Greystone Cabernet Sauvignon and Chardonnay

Sparkling Col De Salici Extra Dry

Imported Beer

Corona Extra, Heineken, Stella Artois, and Budweiser

Domestic Beer

Bud Light, Blue Moon Belgian White

Assorted Soft Drinks, Fruit Juices and Still & Sparkling Water

Champagne Toast Included

PREMIUM BRAND BAR

UPGRADE PERSON

Tito's Vodka, Bombay Sapphire, Jack Daniel's, Johnnie Walker Black, Crown Royal, Patron Silver, and Bacardi 4

Hess Shirttail Cabernet Sauvignon and Chardonnay

Sparkling Chandon Brut

Imported Beer

Corona Extra, Heineken, Stella Artois, and Budweiser

Domestic Beer

Bud Light, Blue Moon Belgian White

Assorted Soft Drinks, Fruit Juices, Still & Sparkling Water

Champagne Toast Included

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



Late Night Snacks

FISH AND CHIPS STATION

Beer Battered Grouper, Tartar and Remoulade Sauce

SOUTHERN STATION

Fried Chicken Tenders on Chipotle Waffles, Maple Pepper Jam, B&B pickles

FLATBREAD PIZZA STATION

Margherita Tomato, Fresh Mozzarella, Basil Meat
Lover Pepperoni, Italian Sausage, Meatball

GRILLED CHEESE STATION

Assorted Mini Grilled Sandwiches to Include:
Serrano Ham and Cheese; Three Cheeses; Veggie and Cheese

SLIDER AND FRY BAR

Beef and Cheddar Sliders, Chicken Parmigiana Sliders, Veggie Sliders,
Pulled Pork Sliders

Traditional French Fries, Sweet Potato Fries & Parmesan Truffle Fries

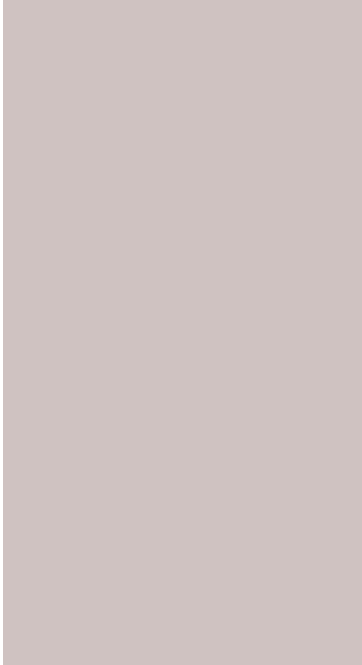
Dipping Sauces to Include:
Ketchup, Mayonnaise, Sracha Ketchup, Marshmallow Sauce

PAN CON BISTEC STATION

Sautéed Marinated Top Round Beef, Sautéed Onions,
Shredded Iceberg Lettuce, Sliced Beefsteak Tomatoes,
Matchstick Potatoes, Chimichurri Mayo, Fried Plantains,
Cuban Bread

INDIVIDUAL BITES | Minimum of 50 pieces per item

- Mozzarella Sticks, Marinara Sauce
- Franks a la Gary, Yellow Mustard
- Chicken Fingers, Honey Mustard and BBQ Sauce
- Breakfast Burrito - Scrambled Eggs, Cheddar, Pepper Jack Cheese, Fresh Tomato Salsa, Sour Cream
- Warm Pretzels with Yellow Mustard
- Haagen Dazs® Ice Cream Bars



Farewell Brunch

Freshly Squeezed Florida Orange, Grapefruit and Cranberry Juice Assorted
Breakfast Pastries: Croissants, Danishes, Bagels and Muffins Sliced
Seasonal Fresh Fruit and Berries

CHEF PREPARED EGGS & OMELETS TO ORDER | Attendant Required*
Crab Meat, Smoked Chicken, Chistorria Sausage, Diced Ham, Boar's Head
Bacon, House Smoked Salmon, Tri-Colored Peppers, Caramelized Onion,
Sautéed Wild Mushroom, Spinach, Sun-Dried Tomato, Scallion

FRENCH TOAST STATION | Attendant Suggested*
Nutella, Banana, Strawberry, Caramelized Apples, Candied Pecan,
Whipped Cream, Maple Syrup, Vanilla Butter
Chicken Apple Sausage, Board's Head Smoked Bacon, Pork Sausage,
Yukon Gold Home Fries
Assortment of Breads, Rolls, Lavosh and Breadsticks

SOUP STATION
Creamy Sun-Dried Tomato Bisque

SALAD STATION
Mixed Greens, Assorted Toppings and Selection of Dressings

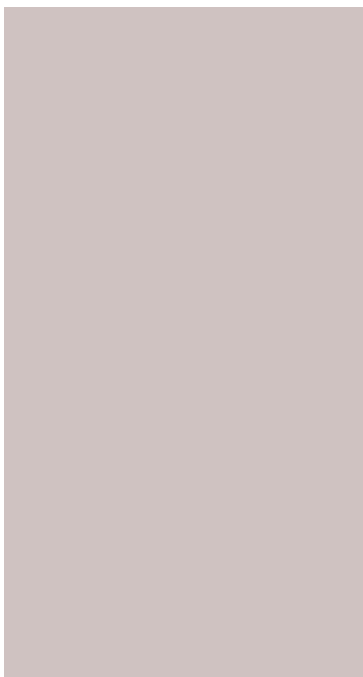
CHEF'S CARVING STATION | Attendant Required*
Rosemary Garlic Crusted Skirt Steak

HOT SELECTIONS
Marinated Chicken Breast, Wild Mushroom Medley
Chive Buttermilk Mashed Potatoes
Roasted Baby Vegetables

DESSERT STATION
Selection of House-Made Desserts from the Diplomat Pastry Shop Mini
Pastries, Pies, Cakes and Tortes

Regular and Decaffeinated Coffee and Selection of Damman Teas

Farewell Brunch Continued Next Page



Farewell Brunch Continued

ENHANCEMENTS

PANCAKE & CREPE STATION | Attendant Required*

Nutella, Banana, Strawberry, Black Cherry Compote, Roasted Grapes, Peanut Butter, Candied Pecan, Whipped Cream, Maple Syrup

BELGIAN WAFFLE BAR | Attendant Suggested*

Freshly Prepared Waffles served with Chocolate Chips, Blueberries, Strawberries, Powdered Sugar, Caramelized Apples, Whipped Butter, Whipped Cream and Warm Maple Syrup

SMOKED FISH & BAGEL BAR

Assorted Bagels, Smoked Salmon, Smoked Whitefish, Capers, Red Onions, Cooked Eggs, Sliced Tomatoes, Lemon Dill Cream Cheese, Chive and Onion Cream Cheese, Plain Cream Cheese

ULTIMATE BLOODY MARY BAR | Bartender Required*

Create your Ultimate Bloody Mary

Special Diplomat House Bloody Mary Blend Mixed with our Deluxe Vodka
Garnishes: Lemons, Limes, Bacon Strips, Celery Stalks, Asparagus, Fresh Shrimp, & Olives, Horseradish, Tabasco, Black Pepper

MIMOSAS & BELLINIS



Diplomat Spa Bridal Luncheon

Enjoy a private luncheon with your closest friends prior to the wedding to unwind & relax in our beautiful, exclusive spa relaxation room overlooking the ocean.

LUNCHEON MENU:

Chilled Watermelon Gazpacho

Baby Field Greens, Sliced Cucumbers, Oven Dried Croutons, Tomatoes and Feta Cheese, Served with Creamy Ranch Dressing, Herb Vinaigrette

Red Bean, Corn Salad, Garbanzo Beans

German Style Chilled Potato Salad, Yukon Gold Potato, Bacon, Scallions, White Wine Vinegar

ASSORTMENT OF GOURMET SANDWICHES

Sliced Roast Beef, Boursin Cheese, Arugula, Roasted Red Pepper & Onion Jam
Served on Brioche

Salami, Mortadella, Capocollo, Provolone, Italian Aioli, Romaine on Focaccia Adobo

Chicken Salad, Black Bean Hummus, Spinach on Cuban Bread Tomato, Mozzarella,
Cucumber, Scallion, Cilantro Cream
on Whole Wheat Tortilla

— OR —

ASSORTMENT OF FANCY TEA SANDWICHES

Herb Roasted Turkey, Port Cranberry Spread, Swiss Cheese on Sourdough

Honeybaked Ham, Shaved Granny Smith Apple, Creamy Brie Cheese,
Quince Paste on Wheat

English Cucumber, Fresh Dill, Lemon Whipped Cream Cheese on Rye

Truffled Egg Salad on Marble Rye with Baby Arugula

DISPLAY OF ASSORTED MINI DESSERTS

Mini New York Cheesecakes, Apple Frangipane Tart, Mini Key Lime Pie,
German Chocolate Verrine with Raspberry Rugelach

Freshly Brewed Regular and Decaffeinated Coffee and Selection of
Hot Gourmet Teas

SPA COOLER REFRESHMENTS

VeeV, Fresh Lime, Mint, Cucumber, Simple Syrup

Champagne, Mimosas and Bellini



The Details...

BELL CAPTAIN CHARGES

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.

CATERING SALES AGREEMENT /DEPOSIT GUIDELINES

In order to reserve a date and function space a Catering Sales Agreement (contract) is to be signed and returned to the hotel within seven (7) days along with an initial deposit of 25% of the Rental Fees and estimated Food & Beverage minimum based on function space required and or selected; a deposit schedule will be outlined accordingly. Final payment of the estimated charges is due no later than ten (10) business days prior to the event. If the event occurs within 30 days, the estimated full amount of the event will be required. Once received, the initial deposit and signed Catering Sales Agreement will secure your function space for your wedding. Final attendance guarantee is due Ten (10) business days prior to the event; A credit card must be on file for your event to secure final payment. Acceptable forms of payment are cashier's check, credit card or cash.

FOOD AND BEVERAGE SERVICE

The sale and service of alcoholic beverages is regulated by the Florida State Liquor commission. The Diplomat Beach Resort is responsible for the administration of these regulations. It is Resort policy therefore, that liquor cannot be brought onto the property from outside sources. Additionally, the Resort does not allow food to be brought onto the property, whether purchased or catered from outside sources.

MENU TASTINGS

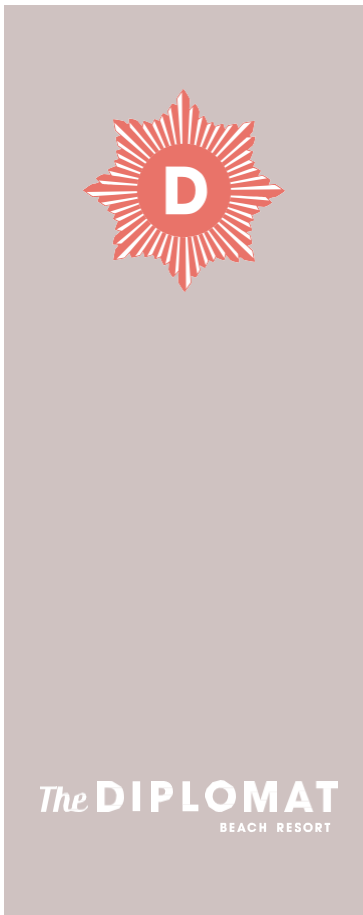
All of our menus may be customized to further meet your needs and the needs of your attending guests. A complimentary menu tasting for our plated meal service is available for up to four guests. Your menu tasting will be scheduled within the two months prior to your wedding date.

Menu Tastings are offered for weddings with a minimum of 100 guest contracted guarantee; will take place Tuesday—Thursday from 2:00 pm to 4:00 pm 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, entrees and wedding cakes.

OUTDOOR EVENTS

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 five 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 setup fee per person 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. Due to the City of Hollywood's noise ordinance all events taking place outdoors must conclude musical entertainment by 10:00 pm.



The Details... Continued

GUESTROOM ACCOMMODATIONS

The Diplomat Beach Resort is pleased to offer reduced guest room 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.

PARKING

The Diplomat Beach Resort provides reduced parking rates for the day of your event. Reduced valet parking per vehicle and reduced self-parking per vehicle. You may choose to host the parking for your guests or allow them to pay on own.

*Please note that this does not apply for guests staying overnight, regular overnight parking rates will apply.

SPA SERVICES

The Diplomat Spa can customize special packages for the wedding couple and the entire wedding party from healing massages and cleansing facials to energizing body treatments, a full service Spa experience awaits you. In this serene oceanfront retreat, the worlds of wellness and nature align to deliver the ultimate in personalized pampering. Reservations must be made in advance. Please contact Spa Reception: 954-602-8400.

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, a per person cake cutting fee will apply. Wedding Cake Icing will be Buttercream; Fondant will be an additional charge. Additional charge for cake design may be incurred, to be determined at tasting.

WEDDING CEREMONIES

Our resort offers breath-taking outdoor ocean front and elegant indoor locations. Ceremony fee includes the space, set up of white folding chairs, ceremony table with white linen, Platform for wedding couple, fruit infused water for your guests.

WEDDING PACKAGE PRICING – Subject to change.

WEDDINGS UNDER 50 GUESTS – A surcharge per person will be added.

WEDDING VENDORS

We will provide you with a list of “preferred vendors” we work with for floral décor, linens, entertainment, photographers and more. If you wish to hire vendors not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing minimum of \$1,000,000 (depending on service provided) is required. Some additional charges may be incurred which include but are not limited to the following; security, power, use of freight elevator, clean up fees for confetti and or trash, special requests from vendors you are working with.

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.