



Wedding Packages

Chef Daphne Garcia Lebron, Hotel Executive Chef

WEDDINGS at the BROWNWOOD HOTEL & SPA

GUEST ROOM BLOCKS

Group room blocks are available for 10 guest rooms or more. Please contact your sales manager for availability and pricing. Complimentary parking is available for all overnight guests. Check-in time is 4pm and check-out time is 11am.

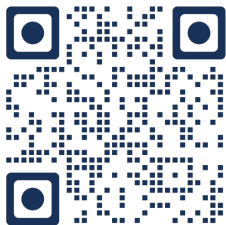
CONCESSIONS

- Menu tasting for up to 4 guests*
- Cocktail tables, dinner tables, and head table
- Banquet chairs
- Cake and gift table
- Place card table
- Entertainment (DJ) table
- House linens and napkins
- China, flatware, and stemware
- Gift bag distribution at check-in (when provided)
- Cake cutting and serving
- Champagne toast for all guests
- Dance floor available for additional charge (see your sales person)

*Certain restrictions apply. Based on availability. Consult with your sales manager for details.

*Chef fees, bartender fees, room rental, service charge, and tax not included.

TOUR THE SPACE



RECEPTIONS

HORS D'OEUVRES Included in Lavish and Grand Packages.

Available as an addition for Brownwood Romance and L'Amore Packages priced per dozen below.

CHILLED

Truffle Whipped Ricotta, Crispy Baguette
Berries Skewers, Honey Yogurt
Heirloom Tomato, Mozzarella, Basil Skewers
Potato Leek-Chilled Shooters, Chive
Roasted Heirloom Tomato Bruschetta
Shrimp Cocktail Shooters
Mango Avocado Tuna Tartare, Wonton Crisp
Garlic & Herb Cheese Sundried Tomato
& Pistachio Toast
Hummus & Crudit  Cups
Grouper Ceviche, Coconut, Passion Fruit, Cilantro
Shrimp Pear Salad Stuffed Endive
Pistachio Cranberry Goat Cheese Bites
Loaded Devil Egg, Bacon, Sour Cream, Chive
Lobster Mini Quiche, Cr me Fra che, Caviar
Charred Spanish Grilled Octopus, New Potatoes,
Paprika Oil (*Display Only*)

WARM

Sausage & Mozzarella Stuffed Mushrooms
Oscar Stuffed Mushroom, Hollandaise
Vegetable Spring Rolls, Duck Sauce
Chicken Fricass  Biscuit Sliders
Tomato Soup & Grilled Cheese (*Display Only*)
French Onion Tartlets
Polenta Square & Mushroom Ragout
Asian Chicken Meatball, Sesame Seeds,
Scallions (*Display Only*)
Black Peppered Bacon Wrapped Scallop, Mango Glaze
Chicken Asado, Corn Tostada, Black Beans Salsa,
Cilantro
Smoked Chicken Tostones, Chipotle Aioli, Herbs
Mini Wagyu Beef Sliders, Bacon Marmalade,
Smoked Gouda
Caribbean Beef Empanadas, Tomatillo Salsa

STARTERS

Choose one for Lavish and Grand Packages

Brownwood Pear & Blue Cheese Salad
radicchio, iceberg, poached pear, crispy pancetta, walnuts, blue cheese dressing

Caribbean Taste Salad
*red onion, heirloom tomato, sweet plantains, fried cheese, candied sesame,
herb chorizo vinaigrette, spinach & romaine lettuce.*

Arugula & Golden Beet Salad
strawberries, candied pecans, goat cheese, radicchio, balsamic raspberry vinaigrette

Heart of Palm & Artichokes Salad
field greens, mandarins, toasted almond, champagne vinaigrette

For multiple entr  selections, place cards indicating meal choice must be provided by the group.
A customary service charge (currently 24%) and current sales tax will be added to all pricing.
Menu pricing subject to annual increase. Menu selections subject to change.

RECEPTIONS

GRAND PACKAGE

Includes Antipasto Reception Display, Three Butler Passed Hors d'oeuvres – Select Warm or Chilled, Dinner Starter, Dessert, Artisan Bread & Butter, Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea Service

CREATE YOUR DUET

BEEF

Grilled Filet of Beef 4oz

New York Strip Loin 6oz

Rib Eye Steak 6oz

Sauces Include Marsala, Bordelaise, Merlot, Peppercorn Demi

SEAFOOD

Jumbo Crab Cake with Mango Coconut Curry Sauce

Black Peppered Bacon Wrapped Scallops

Baked Atlantic Salmon with Sweet Chili Sauce

Honey Garlic Baked Shrimp

Broiled Lobster Tail & Drawn Garlic Butter (additional)

LAMB

*Rosemary & Garlic Crusted Lamb Chops,
Red Wine Reduction*

Beef & Seafood

Beef & Chicken

Beef & Lamb

Beef & Pork

DESSERT

*Coffee & Chocolate Bar with Enhancement,
Biscotti, Assortment Cookies, Sugar Swizzle*

3-HOUR PREMIUM OPEN BAR:

*Cordials, domestic & import beer, five varietals of wine,
premium liquor (the hotel does not allow shots or Long
Island ice tea's to be served at event bars)*

**Upgrade to Executive Open Bar for
an additional cost*

PORK

Brown Sugar Balsamic-Glazed Pork Loin

CHICKEN

Frenched Cut Style Chicken Dijonnaise

STARCH (choose one)

Wild Pilaf Rice

Pomme Purée

Sweet Mashed Potatoes

Saffron Risotto

VEGETABLE (choose one)

Balsamic Roasted Brussel Sprout

Butter & Chardonnay Baby Green Beans

Garlic Parmesan Broccolini

Grilled Roasted Asparagus

Whole Roasted Heirloom Carrots



For multiple entrée selections, place cards indicating meal choice must be provided by the group.
A customary service charge (currently 24%) and current sales tax will be added to all pricing.
Menu pricing subject to annual increase. Menu selections subject to change.

RECEPTIONS

LAVISH PACKAGE

Includes Antipasto Reception Display, Three Butler Passed Hors d'oeuvres – Select Warm or Chilled, Dinner Starter, Dessert, Artisan Bread & Butter, Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea Service

CHOICE OF ENTREES

Serrano Ham & Manchego Cheese Stuffed Pork Tenderloin
parsnips mashed potatoes, roasted heirloom carrots

Grilled Filet of Beef Tenderloin 5oz
shishito pepper, roasted garlic & herbs fingerling potatoes, veal demi

Braised Veal Osso Bucco
mascarpone polenta, roasted brussels sprout, herb gremolata

Chilean Sea Bass
saffron, risotto, roasted asparagus, herb garlic butter

French Cut Chicken Breast
herb parmesan truffle risotto, grilled asparagus, béarnaise sauce

DESSERT

Coffee & Chocolate Bar with Enhancement,
Biscotti, Assortment Cookies, Sugar Swizzle

3-HOUR PREMIUM OPEN BAR:

Cordials, domestic & import beer, five varietals of wine, premium liquor (the hotel does not allow shots or Long Island ice tea's to be served at event bars)

**Upgrade to Executive Open Bar for an additional cost*

L'AMORE PACKAGE

COCKTAIL HOUR

Antipasto & Cheese Reception Display, Accoutrements

DINNER BUFFET

Includes Focaccia & Grissini's & Parmesan Cheese
Tablesides Coffees, Hot Teas, and Iced Tea

SALAD

Local Farm Baby Greens
bibb lettuce, butterhead red lettuce & mixed lettuce

Salad Garnishes
roasted pears, candied walnuts, goat cheese, parmesan cheese, heirloom cherry tomatoes, dried cherries, grilled corn

Vinaigrette & Dressing
green goddess, roasted garlic ranch, balsamic, champagne vinaigrette

ENTREES

Chicken Cordon Blue, Parmesan Cream Sauce
Garlic & Herb Roast Beef, Au Jus & Creamy Horseradish Sauce
Grilled Atlantic Salmon, Lemon Caper Brown Butter

SIDES

Potato Au Gratin
Roasted Garlic Asparagus & Broccolini Medley
Grilled Polenta & Cheese

DESSERT

Coffee & Chocolate Bar with Enhancement,
Biscotti, Assortment Cookies, Sugar Swizzle

3-HOUR CALL BRAND OPEN BAR:

Cordials, domestic & import beer, five varietals of wine, call liquor (the hotel does not allow shots or Long Island ice tea's to be served at event bars)

**Upgrade to Executive Open Bar for an additional cost*

For multiple entrée selections, place cards indicating meal choice must be provided by the group.
A customary service charge (currently 24%) and current sales tax will be added to all pricing.
Menu pricing subject to annual increase. Menu selections subject to change.

RECEPTIONS

ROMANCE PACKAGE

COCKTAIL HOUR

Artisan Cheese Reception Display

DINNER BUFFET

Includes Focaccia & Grissini's & Parmesan Cheese
Tablesides Coffees, Hot Teas, and Iced Tea

SALAD

Caesar Salad

Tomato, Cucumber & Onion Greek Salad

ENTREES

Braised Lemon Chicken

Grilled Flank Steak, Chimichurri Sauce

*Add Fish Option (*Salmon or Grouper*)

SIDES

Wild Mushroom Risotto

Whole Roasted Heirloom Carrots

Green Bean Almondine

DESSERT

Coffee & Chocolate Bar with Enhancement,
Biscotti, Assortment Cookies, Sugar Swizzle

3-HOUR CALL BRAND OPEN BAR:

Cordials, domestic & import beer, five varietals of wine, call liquor (the hotel does not allow shots or Long Island ice tea's to be served at event bars)

**Upgrade to Executive Open Bar for an additional cost*

BUFFET ENHANCEMENTS

PAELLA STATION

Langoustines, Crawfish, Chorizo, Free Range Chicken,
Vegetables & Paella Style Rice

RISOTTO BAR

Chef Selection of Assorted Vegetable & Meats

GARLIC ROASTED BEEF TENDERLOIN



For multiple entrée selections, place cards indicating meal choice must be provided by the group.
A customary service charge (currently 24%) and current sales tax will be added to all pricing.
Menu pricing subject to annual increase. Menu selections subject to change.

|| TERMS & CONDITIONS

SIGNAGE

Only professionally made signs are permitted in the hotel. Please speak with your sales manager for sign placement. We respectfully request a limit of one sign per room.

LOST/DAMAGED ITEMS

The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before or after your function.

In the unlikely event that any damages to the hotel should occur as a result of your function, the contracted party shall assume responsibility and all costs associated with these damages.

PARKING

Guests attending your wedding event(s) are able to park in the hotel's parking lot complimentary and overnight guest room parking is also available.

DEPOSIT

A non-refundable deposit will be due with the signed contract. The deposit will be applied towards your final bill.

PHOTOGRAPHY

Guests who are hosting an event in the hotel have permission to use the hotel's facilities with the following requirements:

- No lighting set-up (handheld cameras with on-camera flash only)
- Hotel furniture and fixtures may not be moved.
- Photo shoot details must be relayed to your sales manager (photographer's name, number of participants, timeline) at least 2 weeks prior to shoot for final approval.
- Failure to comply may result in termination of the photo session and any future privileges.

DRAYAGE

At the hotel's discretion, any unused gift bags will be disposed of on the third business day after the event block.

DÉCOR

Arrangements for floral centerpieces, décor, rentals, and entertainment may be made through our preferred vendor list or through a vendor of your own choosing. All items must meet local fire department guidelines. The Hotel will not permit the affixing of any items to the walls or ceiling of function rooms. The Hotel does not permit open flame candles. All candles must be in enclosed containers. All décor and florals must be removed from the ballroom/hotel at the conclusion of the event.

The Hotel reserves the right of approval for all décor, displays, and exhibits. Balloons, confetti, and sparklers are not permitted. Subject to a \$300 clean-up fee.

HOTEL POLICIES

Hotel policies are subject to change without prior notification. Please speak with your sales manager for details.

MENU TASTINGS

A complimentary tasting (of up to 4 people) will be provided with a signed contract for a minimum of \$10,000 prior to tax and service charge. A sampling of 2-3 hors d'oeuvres, up to 2 entrees, and one dessert. Request for more samples or additional guests will incur additional fees. Please contact your sales manager to discuss the details of this event.

TAXES & SERVICE FEES

Room rental, food, and beverages prices are subject to 7% Florida State Sales Tax and a 24% service charge. Taxes and service charges are subject to change without notice.

|| TERMS & CONDITIONS

BEVERAGE

The Brownwood Hotel & Spa is committed to a policy providing legal, proper, and responsible hospitality. The sale and service of alcoholic beverages is regulated by the Florida State Liquor Commission. The Brownwood Hotel & Spa, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages. Through these regulations, The Brownwood Hotel & Spa cannot allow alcoholic beverages to be brought into the hotel for use in banquet or hospitality functions.

The Hotel reserves the right to refuse the service of alcoholic beverages at any time to anyone. Alcoholic beverages cannot be served to anyone under the age of 21, and the Hotel will require proper identification of any guest at any time. If underage alcohol consumption is identified, the hotel reserves the right to discontinue alcoholic beverage service.

All liquor, beer, wine, and beverages must be supplied and served by the Hotel.

AUDIO VISUAL

AVmedia, Inc. is the official recommended production and rigging supplier located on site at the Hotel. AVmedia, Inc. provides a complete line of leading edge audiovisual rental equipment as well as pre-production, design, set, strike, show operator and coordination of audiovisual and production services for all hotel functions. We strongly recommend you request a competitive bid from AVmedia, Inc. Their industry experience as well as knowledge of the Hotel will enable a creative and seamless experience for your event. AVmedia will add 7% sales tax on all equipment orders placed. Labor fees and/or set up charges may also apply.

If you choose to utilize an outside audiovisual company, the Hotel's Outside Production Guidelines are available upon request. All staff of an outside audiovisual company must follow all policies as indicated in the Outside Production Guidelines to help ensure the success of your event. All outside AV companies must provide a certificate of insurance in compliance with this contract vendor terms. The client will notify the Hotel's sales manager in writing, at least 60 days prior to the start of the event, as to who their audio-visual provider will be.

AUDIO VISUAL CONTINUED

Although we do not prohibit a group from bringing in their own AV equipment, you do so at your own risk. Should an AV specialist be needed while using your own AV equipment, a minimum of a \$100/hour service fee will apply.

FOOD & ROOM SET-UP

All food and beverage arrangements and banquet room set up requirements must be received no later than 30 days prior to the function. Food and beverage pricing cannot be guaranteed more than six months prior to the scheduled event.

The hotel is not permitted to package and release any food or beverage that is not consumed during a scheduled event or program.

The choice of entrees for groups of 25 or more cannot exceed two items. A guarantee for each entrée must be provided. The menu price is dictated by the highest priced entrée selected. The group is responsible to provide the means to identify their entrée choices for their guests.

A guaranteed number of attendees must be communicated by 12 noon at least seven (7) business days prior to your function. In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.

The Hotel will prepare food for the guaranteed number of guests and provide seating for 3% over the guarantee. In the event that your guaranteed number of attendance decreases or increases significantly, the Hotel reserves the right to contact you to discuss the possibility of relocating your group to an appropriately sized function space.