

# LOVELAND

VENUE

# 2024



At Loveland we have the venue to celebrate life's most precious moments, each with natural and elegant beauty. Let us make your dream day a reality.

## ALL-INCLUSIVE PACKAGE

[www.lovelandvenue.com](http://www.lovelandvenue.com)

305-316-9679



# ALL-INCLUSIVE PACKAGE

- Capacity: up to 200 guests
- 5 Hours Event (over time can be added)
- 4 Locations (Ceremony, Cocktail, Waterfall, Reception)
- All Dinner Courses are prepared by our executive Chef
- Professional DJ (Ceremony, Cocktail & Reception)
- Your event has exclusive use of the venue for the day
- Security Service
- Bathroom Attendant
- No Corkage Fees
- Professional licensed Bartender
- Day of Wedding coordination
- Inside Private parking
- Ceremony Rehearsal Prior to your Big day
- Professional DJ Playing Music + Microphone
- Cocktail Butler passed hors d'oeuvres
- Soft drink / bar set up for cocktail & Reception including:
  - Coke, Diet Coke, Sprite
  - Orange and Cranberry juice
  - Still Water
  - Ice
- Air-Conditioned
- Crystal Chandelier
- Central surround sound
- White draping for walls and ceiling
- Round tables for guests
- Half-moon sweetheart table with stage
- White Linens and napkins for guest tables, sweetheart table, cake table
- Phoenix chairs with white cushions
- 13-inch Glass Charger Plates (4 Options)
- White China
- Water goblets
- Champagne flute
- Crystal glasses
- Salad, Bread, Butter, and Cake plates
- Salad, Dinner, and dessert silverware
- Crystal Centerpieces (one per table)
- sofas
- Signing and seating chart tables
- Round cake table

# MENU CRAFTED BY OUR CHEF

## CATERING MENU #1

### Grilled Mastery Teriyaki Chicken with Sesame Seeds

Embark on a journey through Japanese culinary excellence with our exquisite Teriyaki Chicken. Our grill master orchestrates each bite with intense and juicy flavors. The chicken, bathed in glorious teriyaki sauce, has been grilled to perfection to capture that smoky essence. Topped with sesame seeds to add a celestial crunch! A gastronomic experience that awakens the senses and fulfills the most discerning cravings. Get ready for an unparalleled flavor adventure!

### Elegant Artisanal Chicken Marsala with Mushrooms, Garnished with Flecks of Parsley

Indulge in culinary sophistication with our Artisanal Chicken Marsala. Tender chicken, delicately prepared to perfection, dances in a symphony of flavors with the rich Marsala wine sauce. Each succulent bite unveils the tender embrace of sautéed mushrooms, enhancing the dish's depth. Adorned with flashes of vibrant parsley, this masterpiece harmonizes textures and flavors, delivering a captivating dining experience that's as aesthetically pleasing as it is flavorful. Succumb to the allure of this exquisitely crafted delight!

### Savory Grilled Pork Delight with Homemade Chimichurri

Savor the succulence of our Grilled Pork infused with the tantalizing flavors of homemade chimichurri. Our meticulously grilled pork offers a symphony of smoky tenderness that melts in your mouth. Complemented by our signature chimichurri sauce—a fusion of fresh herbs, garlic, and spices—this dish unveils a sensational harmony of robust and zesty flavors. Prepared with care and grilled to perfection, every bite promises a culinary journey that captivates the senses and celebrates the essence of exceptional dining. Dive into the delight of this sumptuous creation!

### Grilled Brilliance: Mustard Dijon-Glazed Pork Perfection

Prepare to be enchanted by our Mustard Dijon-Glazed Pork, a masterpiece in grilling. Impeccably grilled to achieve a divine balance of tenderness and charred brilliance, this dish embodies culinary perfection. The succulent pork, lavishly coated with a luscious Dijon mustard glaze, delivers a harmonious blend of savory and tangy notes that dance on your palate. Every bite is a testament to the artistry of grilling, offering a symphony of flavors that elevates the essence of pork to a whole new level. Indulge in this grilled brilliance that defines culinary excellence!

# MENU CRAFTED BY OUR CHEF

## CATERING MENU #2

### Red Wine Mushroom Beef Elegance

Indulge in the exquisite harmony of flavors with our tender beef luxuriously draped in a rich, red wine-infused sauce. Enlivened with the earthy essence of sautéed mushrooms, this dish encapsulates a culinary symphony that delights the senses with every savory bite.

### Beef Bliss: Chimichurri Homemade-Glazed Delight with Parsley Accents

Immerse yourself in the essence of culinary delight with our Chimichurri Homemade-Glazed Beef Bliss. Succulent beef, glazed in our signature homemade chimichurri, creates an unparalleled fusion of flavors that tantalize the taste buds. Each tender bite unveils a symphony of robust herbs and spices, perfectly complemented by the tangy notes of the chimichurri sauce. Delicately finished with flecks of fresh parsley, this dish not only excites the palate but also captivates the eyes with its vibrant presentation. Experience the blissful harmony of flavors and textures, celebrating the art of indulgence in every mouthwatering bite!

### Japanese Teriyaki-Glazed Salmon Delight

Immerse yourself in the succulent tenderness of our premium salmon, luxuriously bathed in a tantalizing Japanese teriyaki sauce. This exquisite dish offers a symphony of flavors, marrying the delicate richness of salmon with the alluring sweetness of authentic teriyaki.

### Garlic Butter-Infused Salmon Elixir

Embark on a journey of culinary enchantment with our Garlic Butter-Infused Salmon Elixir. Immaculately prepared, our premium salmon is delicately infused with a velvety garlic butter elixir. Each tender bite unveils a luxurious blend of rich, buttery goodness, heightened by the aromatic essence of garlic. The salmon, a canvas for this flavorful elixir, offers a melt-in-your-mouth experience that's both indulgent and captivating. Delight in the symphony of textures and flavors as this dish elevates the simple elegance of salmon to an extraordinary culinary masterpiece. Surrender to the enchantment of this truly divine elixir-infused creation.



# MENU CRAFTED BY OUR CHEF

## CATERING MENU #3

### Filet Mignon Extravaganza

Indulge in the succulent pleasures of our expertly grilled beef loin filet, meticulously seasoned, and enveloped in the warm embrace of hickory-smoked bacon. Enhanced with a symphony of flavors—a luscious reduction crafted from the finest red wine, and the exquisite essence of freshly cut mushrooms simmered to perfection, our Filet Mignon is a testament to culinary delight.

### Filet Mignon Infused with Malbec

Prepare to indulge in a culinary symphony with our Filet Mignon Infused with Malbec Elixir. Impeccably seared to perfection, our prime filet mignon is elevated to extraordinary heights with the infusion of a rich and decadent Malbec elixir. Each tender slice unveils a harmony of robust flavors, as the succulent beef marries the velvety essence of the Malbec, creating an unparalleled taste experience. The depth of the wine's complexities intertwines with the tender meat, producing an indulgent sensation that lingers on the palate.

## KIDS MENU

Savor the crispy perfection of our golden chicken bites, tenderly breaded and cooked to golden brown. Paired perfectly with Creamy Macaroni and Cheese: Indulge in the comfort of perfectly cooked macaroni enveloped in a velvety cheese sauce. Crispy French Fries: Enjoy our golden and crispy fries, seasoned to perfection for a delightful side.

# MENU CRAFTED BY OUR CHEF

## CHOICE OF TWO ACCOMPANIMENTS

### Caramelized Plantain Delight

Indulge in the sweet delight of our fried plantains, expertly caramelized to golden perfection. Each bite offers a crispy exterior that gives way to a soft, luscious interior, providing a symphony of flavors that dance on the palate.

### Velvety Whipped Potatoes

Savor the creamy indulgence of our mashed potatoes, whipped to a velvety perfection. Each spoonful offers a luxurious texture and a buttery taste that melts in your mouth, creating a comforting and delightful side dish.

### Rainbow of Fresh Vegetables

Delight in our assortment of fresh, colorful vegetables. Each tenderly prepared to preserve its natural vibrancy and flavor, creating a visually stunning and flavorful ensemble that complements any dish with its medley of nature's best hues.

### Honey-Glazed Baby Carrots

Savor the sweetness of our tender baby carrots, delicately glazed with a touch of honey. Each bite offers a perfect balance of natural sweetness and delightful tenderness, elevating this side dish into a delectable treat that enhances any meal.

### Exquisite Rice Pilaf

Experience the rich medley of flavors in our wild rice pilaf, a blend of aromatic wild rice cooked to perfection with a symphony of herbs and spices. This side dish embodies a delightful harmony of textures and tastes, offering a satisfying and flavorful complement to any main course.

### Savory Shredded Taters with Mild Peppers

Prepare to savor a symphony of flavors with our seasoned shredded potatoes, skillfully crafted to perfection. These taters, expertly seasoned, boast a tantalizing blend of spices that elevate the humble potato to a gourmet delight. Enhanced with the gentle touch of soft peppers, each bite offers a harmonious balance of savory notes and a hint of mild heat.

# MENU CRAFTED BY OUR CHEF

## SPECIAL DIETARY OPTIONS AVAILABLE

*We happily accommodate dietary preferences and restrictions, offering a range of vegetarian, vegan, and gluten-free meals upon request.*

### Stuffed Bell Pepper with Pilaf Rice, Drizzled with Balsamic Glaze

Prepare to be enchanted by our Stuffed Bell Pepper, a feast that awakens the senses. Each pepper, filled with an exquisite blend, The pilaf rice, a perfect companion, is infused with aromas and spices that elevate every bite. To crown this gastronomic experience, a subtle drizzle of balsamic glaze accentuates the nuances of each ingredient, enhancing the pepper's freshness while adding a tangy, sweet note to the mix.

### CLASSIC CAESAR SALAD

Enjoy the timeless flavors of our Caesar salad, featuring crisp romaine lettuce tossed in a tangy Caesar dressing, accompanied by savory Shredded Parmesan Cheese, crunchy croutons, and a hint of zesty lemon. A refreshing and classic choice to complement any meal.



## APPETIZERS

### BBQ-Glazed Meatballs

Savor our succulent meatballs generously coated in a mouth-watering BBQ sauce. Each bite offers a harmonious blend of smoky sweetness and savory perfection, creating an irresistible culinary delight that's perfect as an appetizer or main course.

### Crispy Vegetable Spring Rolls

Experience the delightful crunch of our vegetable spring rolls, packed with a colorful medley of fresh veggies delicately wrapped in a crispy golden shell. Served with a side of savory dipping sauce, these rolls are a perfect fusion of textures and flavors, offering a delightful start to your meal.

### Miniature Chicken Tacos

Delight in our bite-sized chicken tacos, each bursting with savory seasoned chicken, nestled in a soft tortilla and adorned with vibrant toppings. These mini delights are a fusion of flavors in every bite, perfect for sharing or savoring as a delightful appetizer.

### Mini Cordon Bleu Delights with Honey Mustard Sauce

Savor the indulgence of our Mini Cordon Bleu—a symphony of flavors artfully crafted into bite-sized perfection. Each petite delight features tender cuts of chicken or ham embraced by a cloak of rich, melted cheese, and a crispy golden crust. These little culinary gems promise an explosion of savory goodness with every bite. Accompanying this miniature masterpiece is our exquisite honey mustard sauce—a harmonious blend of sweet and tangy flavors that perfectly complements the richness of the Cordon Bleu.

## BREAD WITH BUTTER

Enjoy our assortment of freshly baked bread, Served with a light and airy butter, this simple yet inviting starter sets the tone for a delightful culinary journey ahead.



## ELEGANT WEDDING CAKE E&M SWEETS

Our exquisite wedding cake is a masterpiece crafted with precision and love. Multiple tiers of moist, decadent cake layers are delicately stacked and adorned with intricate frosting. The flavor, whether classic vanilla, rich chocolate, or any personalized choice, is paired perfectly with a sumptuous filling, creating a centerpiece that not only looks stunning but also delights the senses and commemorates the sweetest moments of your special day.

## COORDINATION SERVICES INCLUDED

- Correspondence via emails, texts, and phone calls prior to the wedding to review particulars.
- Managing kitchen operations and staff coordination in accordance with the couple's schedule.
- Collaborating on music selection with the DJ for the entrance in both the ceremony and reception to ensure synchronization.
- Ensuring the designated layout for the ceremony and reception spaces is meticulously arranged as per your predetermined plan.
- Assisting the bride, groom, and wedding party in preparing for the ceremony when needed.

- Guaranteeing the availability of all necessary elements for a smooth ceremony.
- Orchestrating and cueing the wedding party for their procession, ensuring a poised and joyful presentation.
- Providing guidance on timing for your aisle walk and ensuring your readiness for this significant moment.
- Ensuring the flawless presentation of your gown and train, accompanying you as you walk down the aisle with your escort.

Managing their flow, and making necessary adjustments to schedules or activities. I will coordinate the Grand Entrance, ensuring everyone is properly aligned outside the reception area.

Each aspect of your event will be customized to mirror your preferences and distinctive style as a couple, ensuring that your special day is impeccable.

## VENUE RENTAL + CATERING SERVICE

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(Monday to Thursday)

**VENUE FEE \$3575 + CATERING**

(Friday & Sunday)

**VENUE FEE \$5950 + CATERING**

(Saturday)

**VENUE FEE \$6750 + CATERING**

## CATERING SERVICE

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**\$53.99 p/p**  
(Chicken or Pork)

**MENU #1**

**\$58.99 p/p**  
(Beef or Salmon)

**MENU #2**

**\$64.99 p/p**  
(Filet Mignon)

**MENU #3**

**18% Service Charge + 7% Taxes**  
**Transparent Pricing, No Hidden Fees**

Rest assured, our pricing is transparent and inclusive. There are no hidden or additional charges. Your satisfaction is our priority, and we aim to provide exceptional service without any unexpected costs.

# OPTIONAL PACKAGE

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## Special Lights Effects

- 14 LED up lighting (Customized colors).
- 17 Laser Beam Disco Lights.
- 22 Beam Moving Head.
- 8 Bar Moving Head.
- 34 Pin Spot LED.
- 5 RGB Fog Machine w/ light effects.
- 2 Big Screen Projectors (30 minutes).
- 8 80W RGBW Wash LED Moving headlight DMX.
- 16 LED RGB Wall Wash Bar (Uplighting).
- 10 DJ Disco RGB Effect Strobe.
- Gobo Flower.
- 8 RGB Color changing lights.

## LED Smart Dance Floor

Immerse yourself in an unforgettable dance experience on our cutting-edge LED smart dance floor. With vibrant, customizable lighting that syncs with the rhythm, this floor transforms your event into a mesmerizing spectacle. Its interactive features and dynamic patterns set the stage for an electrifying and immersive dance celebration.

## Sparkler Machine

Sparkler Machine Extravaganza Elevate your event with our stunning sparkler machine, designed to ignite a dazzling display of shimmering lights and festive sparkles. This spectacular addition creates an enchanting atmosphere, perfect for grand entrances, celebratory moments, or adding a touch of magic to your festivities.

## Enchanting Dry Ice Fog Machine

Create an ethereal ambiance with our dry ice fog machine, producing a mystical fog that gracefully blankets the floor. This captivating effect adds a touch of magic to your event, evoking a dreamlike atmosphere ideal for dances, entrances, or enhancing the enchantment of any special moment.

## Exclusive Bridal and Groom Suites

Indulge in comfort and tranquility in our fully equipped suites dedicated to the bride and groom. Enjoy two hours of private access before and during all the event. These suites provide comfort, privacy, and convenience, allowing you to prepare, relax, and cherish intimate moments before your celebration begins.





