



TURNBERRY ISLE RESORT & CLUB

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For over a century, Fairmont Hotels & Resorts have been host to unforgettable weddings in some of the world's most sought after destinations.

Happily ever after begins with a wedding at The Fairmont Turnberry Isle Resort & Club.

*Celebrate the beginning of your nuptials together at our landmark property,
which offers you an event of distinction.*

Our Mission ~ Moments will be made into memories that will be cherished for a lifetime

Our Promise ~ To provide you and your guests with:

Unrivalled Presence

Lush Surroundings

Engaging Service

Exquisite Cuisine

Authentically Local

Our newly renovated, Mediterranean-inspired resort is the perfect location for your wedding celebration. Positioned in the center of luxurious landscaped gardens, you'll find the essence of elegance and indulgence with 392 spacious guest rooms and suites, three elegant ballrooms, two 18-hole Raymond Floyd-redesigned championship golf courses, a private beach front Ocean Club right on the Atlantic, the exclusive award-winning Willow Stream Spa and fitness center, a tennis facility with four clay Hydro Courts, three pools including a new lagoon-style pool featuring a waterslide, lazy river, private cabanas and poolside dining, a supervised children's program and an array of recreational activities.

Our dedicated and professional Catering Professionals will guide you seamlessly through the entire planning towards your most dreamed of day. Each detail will be tailored to meet your specific needs. You will be assisted with referrals and introductions to the finest suppliers of Entertainment, Photography, Floral, Linen, Calligraphy & Invitations, Wedding Planning and Transportation Services.

Your wedding celebration package includes:

One-Hour Cocktail Reception Fare

Customized Dinner Menu

Five-Hour Turnberry Isle Open Bar

Champagne Toast

Wine Service tableside with Dinner

White Floor Length Linen

Parquet Dance Floor

Menu Tasting*

Complimentary One Bedroom Suite and "Just Married" Amenity on Wedding Night*

Complimentary Cabana at Laguna Pool*

Customized Couples Massage at Willow Stream Spa*

Our Wedding Gift To You*

Anniversary Program*

Fairmont Honeymoon Program*

*Please refer to Additional Items on Page 6





The Jasmine Wedding Celebration

Cocktail Reception

Butler Passed Chilled Hors D'Oeuvres
Mozzarella Tomato Skewer, pesto
Assorted Bruschetta, tomato, mushroom, olive
tapenade, artichoke

Butler Passed Hot Hors D'Oeuvres
Tempura Shrimp Shitake Skewer, citrus soy
Coconut Chicken Satay, spicy peanut sauce

The above butler passed hors d'oeuvres are based on one piece of each total per guest



Plated Dinner Menu

Salad

(please select one of the following)

Arugula & Frisee Salad

balsamic vinaigrette, goat cheese

Hydroponic Boston Bibb Wedge

hearts of Palm, citrus, slow cook cherry tomato, roasted shallot & lemon vinaigrette

Entrée

(please select one of the following)

Lemon Roasted Breast of Chicken

rosemary- scented root vegetables, Peruvian purple potato puree, citrus jus

Ginger & Garden Herb Roasted Salmon

asparagus, fingerling potato, beet emulsion

Baker's Bread Selection, sweet cream butter

Dessert

(please select one of the following)

Warm Chocolate Truffle Cake

red berry compote

Riesling Poached Pears

phyllo crisp, vanilla mascarpone cream, oat sable wafer

Freshly brewed eco-friendly and sustainable regular & decaffeinated coffee, Fairmont Teas

Wedding Cake

Devils Food, Carrot, Vanilla Chiffon or Red Velvet

(custom decorating at a supplement charge)

\$180.00 Per Guest

Subject to a 22% Service Charge and Applicable Sales Taxes





The Orchid Wedding Celebration

Cocktail Reception

Butler Passed Chilled Hors D'Oeuvres
Eggplant Wrapped Asparagus, roasted pepper
Key Lime Scallop, ceviche

Butler Passed Hot Hors D'Oeuvres
Mojo Chicken Skewer, orange glaze
Beef Shumai Dumpling, ginger soy

The above butler passed hors d'oeuvres are based on one piece of each total per guest

Mediterranean Display

Roasted Peppers, feta, marinated artichokes, pickled mushrooms, marinated olives,
hummus, dolmades, baba ghanoush
Selection of Imported and Domestic Cheeses, dried & fresh fruit, preserves,
lavosh, topasted pita wedges, french bread



Plated Dinner Menu

Appetizer

(please select one of the following)

Porcini Mushroom Ravioli, asparagus, tarragon crème, roasted cherry tomato, arugula
Slow Roasted Beet Salad, goat cheese croquet, candied walnuts, Argon oil vinaigrette, organic greens

Entrée

(please select one of the following)

Keys Yellowtail Snapper, tropical fruit relish, Valencia orange essence, olive oil potato puree, seasonal vegetable
Fire-Roasted Tenderloin of Beef, mushroom polenta, root vegetables, garlic rosemary jus
Goat Cheese & Pine Nut Stuffed Chicken Breast, golden pepper sauce, rosemary-roasted potato, seasonal vegetable

Baker's Bread Selection, sweet cream butter

Dessert

Milk Chocolate Panna Cotta, passion fruit foam, tropical relish, hazelnut tuile
Pineapple Upside Down Cake, coconut nectar sorbet, tropical compote, basil essence

Freshly brewed eco-friendly and sustainable regular & decaffeinated coffee, Fairmont Teas

Wedding Cake

Devil's Food, Carrot, Vanilla Chiffon or Red Velvet
(Custom decorating at a supplement charge)

\$225.00 Per Guest

Subject to a 22% Service Charge and Applicable Sales Taxes





The Hibiscus Wedding Celebration

Cocktail Reception

Butler Passed Chilled Hors D'Oeuvres

Asian Chicken in Lettuce Cups
Tuna Tartar in Savory Cone

Butler Passed Hot Hors D'Oeuvres

Petit Lamb Chops, rosemary garlic jus
Thai Shrimp Satay, sweet chili sauce

The above butler passed hors d'oeuvres are based on one piece of each total per guest

Small Plate Station

(please select one of the following, one Attendant per fifty guests)

Beijing Duck

peking pancake, cucumber, hoisin sauce,
green onion

Carved Crispy Crepe Wrapped Mahi Mahi

exotic fruit salsa



Plated Dinner Menu

Salad

(please select one of the following)

Tamarind Glazed Quail

tangle of artisan greens, citrus vinaigrette

Goat Cheese Wrapped with Crispy Katafi,

heirloom tomatoes, organic garden greens,
hazelnut vinaigrette

Appetizer

(please select one of the following)

Organic Cheese and Spinach Ravioli

sun dried tomato, chardonnay cream sauce, garden
basil oil

Jumbo Lump Crab Cake,

spiced pineapple coulis, piquillo pepper,
citrus & arugula

Entrée

(please select one of the following)

Porcini-Dusted Tenderloin of Beef, fingerling potato, Borolo sauce

Macadamia Crusted Alaskan Halibut, Peruvian potato, wilted rainbow chard, saffron orange
sauce, chiffonade of basil

Duo of Porcini-Dusted Tenderloin of Beef and Macadamia Crusted Alaskan Halibut

yukon gold potato galette, Tinkerbelle tiny bean bundle, toasted quinoa, wilted rainbow chard,
Borolo and saffron orange sauces, chiffonade of basil

Baker's Bread Selection, sweet cream butter

Dessert

(please select one of the following)

Chocolate Caramel Dome, raspberry foam

Coconut Crème, crystallized ginger, lychee, coconut tea cookie

Freshly brewed eco-friendly and sustainable regular & decaffeinated coffee, Fairmont Teas

Wedding Cake

Devil's Food, Carrot, Vanilla Chiffon or Red Velvet
(Custom decorating at a supplement charge)

Mignardes

Pastry Chef's Selection

\$275.00 Per Guest

Subject to a 22% Service Charge and Applicable Sales Taxes





Beverage Arrangements

One Bar will be set per Seventy-Five Guests

The Fairmont Turnberry Isle Bar

Smirnoff Vodka

Tanqueray Gin

Bacardi Rum

Johnnie Walker Red Scotch

Jose Cuervo Gold Tequila

Canadian Club Whiskey

Jim Beam Bourbon

White and Red Wine

Imported, Domestic and Non-Alcoholic Beer

Mineral Waters and Assorted Soft Drinks

Champagne Toast

Selection by Fairmont Turnberry Isle

Wine Service with Dinner

White and Red Selections by Fairmont Turnberry Isle

Gold Brand Liquors

Ketel One Vodka

Tanqueray 10 Gin

Bacardi 8 Rum

Johnnie Walker Black Scotch

Patron Silver Tequila

Crown Royal Whiskey

Maker's Mark Bourbon

Additional \$10.00 Per Guest

Platinum Brand Liquors

Grey Goose or Belvedere Vodka

Hendricks or Bombay Sapphire Gin

10 Cane Rum or Zacapa 23

Johnnie Walker Gold Scotch or Buchanan 18

Don Julio Reposado Tequila or Patron

Reposado

Crown Royal Reserve Whiskey

Knob Creek Bourbon or Bulleit

Additional \$15.00 Per Guest

Mineral Water Served Tableside with Dinner

Evian and San Pellegrino

Additional \$10.00 Per Guest

Gourmet Coffee Bar*

Espresso, Cappuccino and Lattes

Monin flavored syrups, cinnamon and rock sugar sticks, chocolate shavings, whipped cream

Additional \$6.00 Per Guest

One Coffee Attendant Required per seventy-five guests

Beverage Prices are Subject to a 22% Service Charge and Applicable Sales Taxes





* Additional Information

Ceremony Set-Up Fee

The Fairmont Turnberry Isle offers unique areas for your nuptials with stunning garden and city views. The set up fee of \$5.00 per guest (minimum of \$500.00) includes our white garden or banquet chairs along with the staging required for your officiate and bridal party. The set up fee is subject to 7% sales taxes.



Labor

Chef or Attendant, \$75.00 each, per hour
 Bartender, \$75.00 Each, per hour (one bar per seventy five guests)
 Restroom Attendants, \$75.00 each
 Labor is subject to 7% Sales Tax



Valet Parking

For your convenience, all vehicles will be valet parked. The Resort features a private conference center valet entrance. A \$12.00 charge per vehicle will be added to your banquet check, or individuals may pay on their own at \$15.00 per vehicle.



Confirmation of Event Space & Deposit

A non-refundable deposit in the amount of 25% of the estimated event total is required together with a signed contract. Further deposits will be outlined by your Catering representative in your contract.



*Menu Tasting

A menu tasting is offered for up to four guests and will be scheduled within two months in advance of your wedding date, contingent on a signed contract and deposit. Please speak with your Catering representative for further information.



Children's Meals

Customized children's meals are offered for guests under the age of 12.



Vendor Meals

Customized vendor meals are available.
 Your Catering representative will assist you in order to make these arrangements.





***Complimentary One Bedroom Suite and Amenities**

Weddings with a minimum food and beverage expenditure of \$12,000.00, plus the service charge and sales taxes (minimum revenue must be separate from rehearsal dinner and day after breakfast buffet) will receive the following complimentary offerings:

One luxurious suite on the evening of your wedding

An amenity delivered to your room on the wedding night.

A Laguna Pool cabana will be reserved for the bride and groom the before or after the wedding.

A couples massage at the Willow Stream Spa.



Preferred Room Rates for Out of Town Guests

Your Catering representative will provide you with the best available rate for up to ten rooms.

Any request for more than ten rooms will need to be guaranteed and contracted.



Welcome Gift Item Room Delivery for Out-of-Town Guests

Should you wish to send your guests who will stay at the Resort with a welcome gift, a \$4.00 Bellman delivery fee will be charged per each room delivery.



Audio Visual

Please make sure you verify your band, DJ or decorator's electrical requirements. Depending on their specifications, electricity for the ballroom may be added at an additional cost. This will be provided by Southern Audio Visuals, our in house Audio Visual company. Additional items of consideration include ceremony microphones, sound and lighting.

A proposal will be provided by Southern Audio Visuals, which will outline the pricing per your requirements.



Vendors

A certificate of insurance coverage, to include the Fairmont Turnberry Isle Resort & Club, will need to be furnished by all vendors seven (7) days prior to your wedding date. The minimum coverage amount is one (1) million dollars.



***Fairmont Turnberry Isle Resort & Club Anniversary Program**

A complimentary guest room will be arranged for you to return to the Resort on your One Year Anniversary. You will also be treated to a replica of the top tier of your wedding cake!

Please note reservations will be based upon availability.

The minimum food and beverage revenue requirement for the Anniversary Program is \$18,000, plus 22% service charge and applicable sales taxes.





Platinum Honeymoon Program Offers Savings and Personalized Services for your special day and beyond ...

Your special day deserves a setting to match. Trust Fairmont Hotels & Resorts, with its unparalleled service, exquisite elegance and rich history, to fully delight you and your guests. And it doesn't stop there: with our new Platinum Honeymoon Program Package, you'll receive up to 5% of your total wedding costs at Fairmont Turnberry Isle Resort & Club back in the form of a gift card – our wedding gift to you – when you book your wedding with us and your honeymoon at any Fairmont Hotels & Resorts location. The gift card can then be used toward your honeymoon booking (or other Fairmont service or merchandise). With the ultra-personalized planning services of our experienced Catering professionals and a dedicated Platinum Concierge to assist with every important detail. *To learn more, please visit www.fairmont.com/platinumhoneymoon.

***Fairmont Honeymoon Destinations**

Fairmont Hotels & Resorts is honored to host your special day and is pleased to introduce you to the **Fairmont Platinum Honeymoon**. With 56 hotels and resorts in 9 countries, your personal concierge will find the perfect property for your celebration vacation. Designed to help you create the perfect post ceremony getaway, this new program offers you and your future spouse unlimited access to the expertise of a Platinum Concierge who will help you create your dream honeymoon through personalized planning. We invite you and your fiancé to visit www.fairmont.com/platinumhoneymoon/ for more information.

A leader in the global hospitality industry, Fairmont Hotels & Resorts is an extraordinary collection of luxury hotels, which includes iconic landmarks like the Fairmont Singapore, Fairmont Le Montreux Palace in Switzerland and New York's The Plaza. Fairmont hotels are one-of-a-kind properties where sophisticated travellers can discover culturally rich experiences that are authentic to the destination. Situated in some of the most exclusive and pristine areas in the world, Fairmont is committed to responsible tourism and is an industry leader in sustainable hotel management with its award-winning Green Partnership program.

Fairmont is owned by Fairmont Raffles Hotels International, a leading global hotel company with 90 hotels worldwide under the Raffles, Fairmont and Swissôtel brands. The company also owns Fairmont and Raffles branded Residences, Estates and luxury private residence club properties. For more information or reservations, please call 1-800-441-1414 or visit www.fairmont.com.





Welcome Rehearsal Barbeque Dinner Menu

The Fairmont Turnberry Isle Resort & Club features authentically local event spaces in which to kick off your Wedding Weekend. Whether at the Ocean Club, our private beach club located on Sunny Isles Beach, or on the Cascata Pool deck with a romantic Mediterranean inspired ambiance or at Laguna Pool with cabanas and a waterfall backdrop, your event will be a night to remember forever!

Salads

Cabbage Slaw

Chopped Garden Greens, tomatoes, cucumbers, red onion, olives, herb vinaigrette

From the Grill*

(please select three of the following)

Natural Beef Burgers, caramelized onions, sautéed mushrooms
swiss and cheddar cheeses, sliced tomatoes, onions, pickles, lettuce, sesame buns

Kosher Hot Dogs, sauerkraut, diced onion, mustard, ketchup, relish

Florida Golden Barbecue Chicken

Grilled Salmon, mango salsa

One Chef per fifty guests

From Silver Chafing Dishes

Roasted potatoes, rosemary and garlic

Chef's garden vegetable

Corn on the cob

Freshly Baked Rolls and Sweet Cream Butter

Desserts

Chef's Selection of three items

Freshly brewed eco-friendly and sustainable regular & decaffeinated coffee, Fairmont Teas

Menu Price

\$85.00 Per Guest

The price based on one hour of food service

Subject to a 22% Service Charge and Applicable Sales Taxes



Beverage Arrangements

The following liquor brands will be charged upon a consumption basis.

Silver, \$11.00 each	Gold, \$13.00 each	Platinum, \$15.00 each
Smirnoff Vodka,	Ketel One Vodka,	Grey Goose Vodka,
Tanqueray Gin, Bacardi	Tanqueray 10 Gin, Bacardi	Bombay Sapphire Gin, 10
Rum, Johnnie Walker Red	8 Rum, Johnnie Walker	Cane Rum, Johnnie
Scotch	Black Scotch	Walker Gold Scotch,
Jose Cuervo Gold Tequila,	Patron Silver Tequila,	Patron Reposado, Crown
Canadian Club Whiskey,	Crown Royal Whiskey,	Royal Reserve Whiskey,
Jim Beam Bourbon	Maker's Mark Bourbon	Knob Creek Bourbon



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Welcome Rehearsal Beverages Continued...

Wine @ \$10 per glass
 Champagne @ \$12.00 per glass
 Imported Beer @ \$7.00 each
 Domestic & Non-Alcoholic Beer @ \$6.00 each
 Mineral Waters \$5.00 each
 Assorted Soft Drinks \$5.00 each

Beverage Prices are Subject to a 22% Service Charge and Applicable Sales Taxes tax



Labor

One Bartender per seventy-five guests @ \$75.00 Each Per Hour
 One Chef per fifty guests @ \$75.00 Each Per Hour
 The labor total is subject to 7% Sales Taxes

Outdoor Set Up Fee

\$5.00 per guest
 Subject to 7% sales taxes

Valet Parking

(applies to guests not staying at resort)
 \$12.00 per vehicle charged to the master account or \$15.00 per vehicle charged to the individual guest





Farewell Breakfast Buffet

Celebrate one last event of your wedding weekend together with your loved ones.

Freshly Squeezed Orange and Grapefruit Juices
 Seasonal Sliced Fruit and Berries
 Individual Plain and Fruit Yogurts
 House Made Granola
 Whole, skim and 2% milk
 Freshly Baked Breakfast Pastries
 sweet cream butter, selection of preserves, honey cream cheese

House Smoked Salmon
 Accompanied by assorted bagels, capers, sliced homestead tomatoes, sliced red onions and
 assorted cream cheeses

Hot Items
 Buttermilk pancakes, warm maple syrup
 Breakfast potatoes, onions, peppers, herbs
 Apple-wood smoked bacon

Omelette Station
 Made with your choice of whole country fresh eggs, egg beaters or egg whites.
 Fillings of Swiss, cheddar, goat cheese, country ham, spinach,
 mushrooms, onions, bell peppers, tomatoes
 1-Chef per fifty guests

Freshly brewed eco-friendly and sustainable regular & decaffeinated coffee, Fairmont Teas

Menu Price

\$65.00 Per Person

Price is based upon one hour of service

Subject to a 22% Service Charge and Applicable Sales Taxes



Labor

One Chef per fifty guests @ \$75.00 Each Per Hour

The labor total is subject to 7% Sales Taxes

Valet Parking

(applies to guests not staying at resort)

\$12.00 per vehicle charged to the master account or \$15.00 per vehicle charged to the individual
 guest



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Moments of Memories

(2 hours or more!)

Imagine a room filled with rose petals and candlelight...Next; imagine yourself and your groom to be, having massages – together, side by side – with aromatherapy oils chosen by you. Then relax in our pedicure chairs (they massage and have Jacuzzi tubs!) for a perfect pedicure. Come early, to enjoy our eucalyptus steam room and then relax together in our Lotus Lounge, where you can savor healthy fruit, snacks, teas and juices.

\$289.00, plus taxes and gratuity



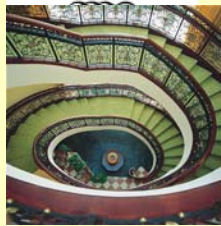
Polish and Pinot-just for the girls!

Bachelorette party meets Willow Stream spa!

Reserve our nail salon for Manicures or Pedicures and a glass of Pinot Noir or Pinot Grigio.

Complimentary French polish upgrades included.

\$59.00 ~ \$69.00 per person



For the Golf Lovers!

For those of your guests who are golf aficionados, our Resort's two 18-hole Raymond Floyd-redesigned championship golf courses will be the perfect activity. Your Catering representative will coordinate for you group tee times and group catering for this day of fun. Preferred golf rates will be offered for wedding groups.

