We would like to introduce you to the 94th Aero Squadron. Our European inspired venue sets the tone for your special day. Our catering staff is here to bring your wedding dreams to life. From intimate affairs to our lavish receptions we are here for you every step of the way!!!!

Sincerely,
The 94th Aero Squadron
Event Specialists

1395 NW 57th. Ave
Miami, FL 33126
Tel: 305-261-4220
E-Fax: 305-261-4220
E-Mail: Sales@94miami.com
www.94miami.com

Renovation News Coming Soon
Charlie Room (25-30 Guests)

Event Rooms

Alpha Room (45-70 Guests)

Ceremony

Traditional Luncheon Wedding Package

Three Hours Open Bar
Featuring Unlimited House Branded Cocktails, Domestic Beers, Wines, Assorted Juices and Soft Drinks

Reception Cold Station
Cheese Display
Imported and Domestic Cheese with Gourmet Crackers
Champagne Toast

THREE COURSE PLATED MENU

Garden Salad
Romaine, Iceberg, Tomatoes, Carrots, Onions, Cucumbers, Kalamata Olives, Honey Mustard
Oven Warmed Rolls with Butter

Entrée Selections:
- Rosemary Chicken $49
- Chicken Francese $50
- Churrasco Steak $57
- Filet Mignon & Chicken $61
- Filet Mignon & Salmon $62
- Filet & Shrimp Scampi $62
- Grand Buffet $61

Entrées are Served with a Choice of Potatoes or Rice and Vegetable Medley

Specially Butter Cream Wedding Cake
Choice of House Linen Colors, Ivory or White, Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entree Package Price: Luncheon Service Hours Are from 11:00AM to 4:00PM

Hot Hors D’Oeuvres Selections

- Crab Rangoon, Apricot Sauce
- Chorizo and Pepper Skewers
- Bacon Wrapped Scallops
- Beef Teriyaki Brochettes
- Coconut Fried Shrimp
- Conch Fritters

- Franks En Croûte
- Spring Rolls

- Brie Cheese, Honey Crostini, Strawberry Garnish
- Smoked Salmon & Cream Cheese Pinwheels
- Prosciutto Wrapped Melon

Chilled Canapés Selections

- Fruit Kabobs
- Shrimp Canapé
- Cold Seared Tuna, Kimchi Sauce
- Goat Cheese Crostini Brushetta

All Prices Are Per Person Subject To 20% Service Charge and 8% Sales Tax
* Pursuant to State Regulations Service Charge is Taxable *

Wedding Ceremony Information

The 94th Aero Squadron Restaurant and Event Center
Offers the Perfect Setting For Your Wedding Ceremony or Renewal of Vows.
Choose Our Famous Firelight Patio Garden or Even In Your Own Banquet Room,

Enjoying Magnificent Panoramic Views of the Miami International Airport

Ceremony Set Up Fee $500
Includes Chapel Style Seating
(Subject To Availability)
Traditional Wedding Package

Four Hours Open Bar
Featuring Unlimited House Brands Cocktails,
Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station
Cheese Display
Imported and Domestic Cheese with Gourmet Crackers

Champagne Toast

THREE COURSE PLATED MENU
or
GRAND BUFFET

Entrée Selections:
Rosemary Chicken $60
Chicken Francaise $61
Churrasco Steak $65
Filet Mignon & Chicken $72
Filet Mignon & Salmon $73
Filet & Shrimp Scampi $73
Filet Mignon $74
Grand Buffet $75

Specialty Butter Cream Wedding Cake
Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price

Deluxe Wedding Package

Four Hours Open Bar
Featuring Unlimited Call Brands Cocktails,
Imported & Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station
Cheese Display
Imported and Domestic Cheese with Gourmet Crackers

Butler Service Hors D’Oeuvres
Selection of Four Hors D’Oeuvres
Based On Four Pieces per Person

Champagne Toast

THREE COURSE PLATED MENU
or
GRAND BUFFET

A Glass of Wine Served with Dinner

Entrée Selections:
Rosemary Chicken $73
Chicken Francaise $74
Churrasco Steak $78
Filet Mignon & Chicken $84
Filet Mignon & Salmon $85
Filet & Shrimp Scampi $85
Filet Mignon $86
Grand Buffet $85

Specialty Butter Cream Wedding Cake
Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price
Premier Wedding Package

White Glove Service
Four Hours Open Bar
Featuring Unlimited Premium Brands Cocktails,
Imported & Domestic Beer, Wine, Assorted Juices and Soft Drinks

Reception Cold Station
Cheese Display
Imported and Domestic Cheese with Gourmet Crackers

Butler Service Hors D’ Oeuvres
Selection of Five Hors D’ Oeuvres
Based on Five Pieces Per Person

Chandon Brut For Your Champagne Toast

THREE COURSE PLATED MENU
or
GRAND BUFFET

A Glass of Premium California Wine Served with Dinner

Entrée Selections
Rosemary Chicken $83
Chicken Francaise $84
Churrasco Steak $88
Filet Mignon & Chicken $92
Filet Mignon & Salmon $93
Filet & Shrimp Scampi $93
Filet Mignon $94
Grand Buffet $95

Specialty Butter Cream Wedding Cake
Cappuccino & Espresso Station or Chocolate Fountain after Dinner

Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

All of the above is Included in the Entrée Package Price

All Prices Are Per Person Subject To 20% Service Charge and 8% Sales Tax
* Pursuant to State Regulations Service Charge is Taxable *
Grand Buffet
A Minimum of 50 Guests Must Be Guaranteed

Salads
(Please Select Four)
- Seasonal Fresh Fruit Display
- Garden Greens, Assorted Dressings
- Classic Caesar Salad
- Greek Salad
- Tomato Cucumber Salad
- Tomato Mozzarella Salad
- Grilled Vegetable Salad
- Mixed Pasta Salad
- Red Spanish Potato Salad
- Oriental Cashew Chicken Salad
- Seafood Salad
- Chicken, Green Apple & Walnut Salad
- Antipasto Display
- Marinated Calamari Salad

Main Course Selection
(Please Select Four)

POULTRY
- Chicken Parmesan
- Chicken Piccata
- Chicken Francaise
- Chicken Marsala

PASTA
- Penne Pasta and Italian Sausages
- Tri Colored Tortellini, Alfredo Sauce
- Seafood Pasta, Cioppino Sauce
- Grilled Chicken Pappardelle Alfredo
- Pasta Primavera with Garlic Sauce

MEAT
- Beef Bourgignonne
- Lamb Shank
- Roast Pork Loin with Mojo
- Pepper Steak

SEAFOOD
- Tilapia Francaise
- Mahi-Mahi Scampi
- Seafood Newberg
- Aviation Salmon
- Paella Valenciana

Accompaniments
(Please Select One)
- Rice Pilaf, Jasmine Rice
- Garlic Mashed Potatoes or Oven Roasted Potatoes

All Buffet Meals are Served with Our Chef’s Choice of Seasonal Vegetables
Warmed Rolls with Butter

Fleshy Brewed Coffee and Tea

Additional Menu Considerations
To Compliment Your Buffet

Carved Meat Station
Chef Fee of $100 Applies - Min 50 Guests
All Carving Stations Include Petit Rolls
- Roast Sirloin of Beef $6.00
- Steamship Round of Beef-Min 200g $6.00
- Roasted Prime Rib of Beef Au Jus $9.00
- Herb Crusted Tenderloin of Beef $12.00
- Herb Roasted Pork Loin $6.00
- Honey Glazed Country Ham $6.00
- Cuban Style Roast Suckling Pig $6.00
- Herb Roasted Turkey Breast $6.00

Displays
- Deluxe Crudité Display $4.00
- Imported & Domestic Cheese Display $5.00
- Deluxe Antipasto Display $9.00
- Seared Ahi Tuna Display $11.00
- Cold Seafood Extravaganza $15.00
- Raw Bar Display $12.00
- Blue Sea Sushi Display $12.00
- Assorted Smoked Fish Display $12.00

Action Stations
Chef Fee of $100 Applies
- Oriental Stir Fry $8.00
- Fajita Station $8.00
- Pad Thai Bar ( Shrimp & Chicken) $10.00
- Pasta Station 8.00

Wedding Late Night Snacks
Pasta Stations, Cookies & Milk, Finger Sandwiches, Sliders, French Fries and much more.
Just ask your event specialists for the details.

All Prices Are Per Person Subject To 20% Service Charge and 8% Sales Tax
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Deluxe Quince Package

Four Hours Open Bar
Featuring Unlimited Call Brands Cocktails - ADULTS
Unlimited Specialty Bar for YOUNG ADULTS to Include
(Frozen Non-Alcoholic Piña Coladas, Strawberry Daiquiris, Soft Drinks and Juices)

Reception Cold Station
Cheese Display – Imported and Domestic Cheese with Gourmet Crackers
Butler Service Hors D’Oeuvres
Selection of Three Hors D’Oeuvres
Based On Three Pieces Per Person
Champagne Toast for Adults
Sparkling Apple Cider Toast for Young Adults

THREE COURSE PLATED MENU
OR
GRAND BUFFET

Entrée Selections

Adults $ / Young Adults $
Rosemary Chicken. $69 / $59
Chicken Francaise $70 / $60
Churrasco Steak $74 / $64
Filet Mignon & Chicken $80 / $70
Filet Mignon & Salmon $81 / $71
Filet & Shrimp Scampi $81 / $71
Filet Mignon $82 / $72
Grand Buffet $85 / $75

Specialty 15’s Butter Cream Cake
Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels
All of the Above is Included in the Entrée Package Price

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All Prices Are Per Person Subject To 20% Service Charge and 8% Sales Tax

10% Discount For Fridays And Sundays Except Holidays Restrictions Apply.
The 94th Aero Squadron

We feel confident in suggesting the following professionals for your upcoming event. Superior in their fields, they have been hand-selected to enhance your occasion.

CAKES
Edda’s Cake Designs
305-418-5000
www.eddascakesdesigns.com

Tina’s Original Cakes
305-716-9802
www.tinasoriginalcake.com

CHAIR COVERS & SPECIALTY LINENS
Leyani Wedding & Party Services
305-668-0208
www.leyaniinc.com

DJS, MUSIC, ENTERTAINMENT & LIGHTING
A 1 Entertainment Services
786-478-8740
Instagram: a1entertainmentshows

Dj Joaquin Alvarez
305-321-7861
info@djrex305.com

On Sound Productions
786-470-4398
www.onsoundproductions.com

FLORAL & EVENT DÉCOR
Impressive Moments By Milly
786-256-2711
Instagram: impressivemoments

MOBILE HAIR & MAKEUP
Glam Makeup and Hair by Yeni H.
305-467-5048
Instagram: makeupbyyenih

PHOTO BOOTH SERVICES
Yamila Images
786-252-6093
FB: yamilaimages

PHOTOGRAPHY & VIDEO
Casanova Images
305-521-8626
Instagram: casanovaimages

Collar Photo & Video
305-321-6022
www.collarphoto.com

QUINCES GOWNS & ACCESSORIES
Quinces Gowns by Gala Designs
305-467-5048
Instagram: quincesgowns

WEDDING RESOURCES
Wedding & Event Referrals
www.weddingandeventreferrals.com

Please click on vendor’s ad to view their website

info@blacktiepublishing.com