FOOD PACKAGES
Breakfast & Brunch
**Continental Breakfast** $35
- Freshly Baked Croissants and Pastries
- Sliced Breads and Bagels
- Seasonal Jam and Whipped Butter
- Seasonal Fresh Fruit Selections Assorted
- Cheeses and Sliced Meats Hard Boiled Eggs
- Selection of Assorted Cereals & Milks

**Breakfast Buffet** $55
- Freshly Baked Croissants and Pastries
- Seasonal Jam and Whipped Butter Sliced Breads and Bagels
- Assorted Cheeses and Meats
- Yogurt Parfaits with Seasonal Compote
- Scrambled Eggs with Chives

**Sides**
- Applewood Smoked Bacon, Pork Sausage, Crispy Potatoes

**Breakfast Enhancements** $16

**Omelette Station $17**
- **Toppings**: Spinach, Tomatoes, Ham, Mushrooms, Peppers, Onions, Cheddar Cheese, Feta

**Waffle Station $16**
- Mixed Berries, Farm Maple Syrup, Chocolate Syrup, Whipped Creme, Whipped Butter
Brunch Buffet $70++

Assorted Fresh Pastries / Fruit Platter / Crispy Potatoes / Denver Scrambled Eggs served with Peppers, Onions, Cheese / Bacon / Breakfast Chicken Apple Sausage

[Minimum of (25) guests]

Choose (2)

Grilled Skirt Steak served with Chimichurri
Seared Salmon Caper served with Beurre Blanc Sauce Chicken and Chorizo Paella, Green Peas, Roasted Peppers*
*Vegetarian paella available upon request
Pork Loin with Guava Barbeque Glaze

Choose (2)

Macaroni & Cheese
French Toast with Maple Syrup
Yucca with Mayo Ketchup
Baby Carrots with Spicy Honey Glaze
Roasted Brussel Sprouts, Spiced Honey Vinaigrette

Enhancements

Snapper Ceviche
Citrus, Cilantro, Bermuda Onion, Corn $15++

Crab Cakes
Spicy Remoulade Sauce $17++

Crepes
Cream Cheese Filling & Season Fruit Topping $13++

Melon & Quinoa
"Award Winning" Cuban Sandwiches
Roast Pork, Swiss, Mustard with Pickle $9++ $14++
Breaks
Based on 30 minutes

Bakery and Fruit Lovers $18
Freshly Baked Croissants and Pastries
Seasonal Jams and Whipped Butter
Seasonal Fresh Fruit Selections

Bagel Station $22
Assorted variety of bagels with all the fixings
Smoked Salmon, Avocado, Bacon, Tomatoes,
Onions, Cucumbers, Sliced Lemons, Whipped
Cream Cheese

Beach Break $17
Guacamole, Mango Salsa, Plantain Chips,
Tortilla Chips, Black Bean Hummus

Latin 305 Break $17
Ham Croquettes, Chicken & Spinach Empanadas

Tapas Break $22
Pan con Tomate, Mixed Olives, Salami,
Tomato & Mozzarella, Skewers, Domestic Cheeses
## A La Carte

### Snacks
- Chocolate Chip Cookies: $48 per dozen
- Fudge Brownies Seasonal: $34 per dozen
- Fruit Skewers Kettle Chips: $42 per dozen
- Whole Fruit: $4 each

### Beverages
- Freshly Brewed Coffee (Regular and Decaffeinated): $85 per gallon
- Hot Tea and Herbal Teas: $65 per gallon
- Iced Tea: $5 per person | $35 per gallon
- Lemonade Soft Drinks: $5 per person | $45 per gallon
- Red Bull: $5 per person
- Espresso: $6 per person
- Cappuccino: $3 each
- Latte Macchiato: $4 each
- Mineral Water: $4 each
- Hot Chocolate: $4 each
- All Day Coffee Station: $6 each | $8 each
- All Day Soft Drinks: $4 each
- All Day Coffee & Tea Station: $15 per person
- $15 per person
- $25 per person
Lunch
Sandwich Lunch Buffet

Choose from (2) Firsts, (2) Mains, Dessert $45
Choose from (3) Firsts, (3) Mains, Dessert $55

Firsts

Kale & Collins Salad
Romaine, Corn Radish, Tomato, Carrot, Cumin Ranch Dressing

Quinoa Salad
Fresh Melon, Mint, Honey Lime Vinaigrette

Spicy Tomatillo Gazpacho

Mains

Roast Beef
Gruyere Cheese, Garlic Mayo, Carrot Ribbon Foccacia Roll

Market Vegetable Wrap
Balsamic Glaze, Pesto

Tomato Mozzarella Salad
Balsamic Glaze, Pesto

Dessert

Cookies and Whole Fruits

Lunch Buffet

Choose from (1) Firsts, (1) Mains, (2) Sides, (1) Dessert $45
Choose from (2) Firsts, (2) Mains, (2) Sides, (1) Dessert $58

Firsts

Quinoa Salad
Heart of Palm, Cherry Tomato, Corn, Avocado

Classic Caesar
Parmesan, Sourdough Croutons

Baby Wedge Salad
Pickled Red Onion, Grilled Corn, Radish, Tomato, Cumin Ranch

Mains

Rotisserie Chicken
Herb Gravy

Marinated Grilled Skirt Steak
Chimichurri

Seared Salmon or Mahi
Chimichurri

Wild Mushroom Cavatappi
Shaved Parmesan, Garlic Mushroom Cream Sauce

Sides

Roasted Brussel Sprouts
Prosciutto, Spiced Honey Vinaigrette

Sweet Potato Mash

Grilled Asparagus

Dessert

Tiramisu, Chocolate Cake
Dinner
Dinner
Plated or Family Style

Select (2) 1st Course / (2) 2nd Course / (2) 3rd Course $78 per person Select (3) 1st Course / (3) 2nd Course / (3) 3rd Course $98 per person

1st Course

Baby Wedge Salad
Pickled Red Onion, Grilled Corn, Radish, Tomato, Cumin Ranch

Burrata Caprese
Tomatoes, Basil Gel, Burrata, with Balsamic Glaze

Watermelon Salad
Tomatoes, Feta, Mint, Puffed Quinoa

Shrimp & Chorizo
Tomato White Wine Sauce, served with Crispy Bread

Tuna Tataki
Togarashi, Crusted Ahi Tuna, Wakame, Gochujang Aioli

Seared Shrimp
Roasted Apple Salsa Verde, Polenta Cake

Seared Tofu & Blistered Shishito Peppers
Coconut Saffron Cream

Sides:

Roasted Wild Mushrooms with Horseradish
Garlic Cream Sauce
Roasted Fingerling Potatoes
Roasted Rainbow Carrots
Mashed Potatoes
Brussels Sprouts, Bacon, Spiced Honey Vinaigrette
Parsnip Puree

2nd Course

French Cut Chicken
Pan Jus

Seared Salmon
Caper, Beurre Blanc Sauce

Grilled Steak
Fried Garlic, Hoisin Herb Demi

Paprika Coffee Rub Pork Ribeye 8oz
With Garlic Herb Butter

Seared Cauliflower Steak
Cauliflower Puree, Roasted Tomatoes, Grilled Corn, Chimichurri, Edamame

3rd Course

Tres Leche
Tiramisu
Chocolate Cake
Cheesecake

Extras

Lobster $70++
Scallops $50++
Reception
Reception
Passed Hors D’ Oeuvres

½ hour / Choose 3 / $25 per person
1 hour / Choose 4 / $38 per person
2 hours / Choose 6 / $70 per person
3 hours / Choose 6 / $100 per person

[Minimum of (35) guests]

Mini Crab Cakes
Crab, Chili Lemon Aioli

Tuna Tartare
(Served on a Spoon) Ahi Tuna, Soy, Citrus, Cilantro

Snapper Ceviche
Citrus, Cilantro, Bermuda Onion, Corn

Tomato Mozzarella
Heirloom Tomato, Basil Pesto

Paella Arancini
Chorizo Shrimp, Arborio Rice, Roasted Garlic, served with Lemon Aioli

Mini Beef Sliders
Gruyere Cheese, Caramelized Onions, on Brioche Bun

Steak Crostini
Caramelized Onions, Horseradish Cream

Mini Cuban Sandwiches
Roast Pork, Swiss, Mustard with Pickle

Mini Lamb Chops
Herb Spicy Gremolata, Garlic Aioli

Chicken Skewers
Aji Amarillo Chicken, Cumin Crema

Chorizo or Grilled Shrimp Tostones
Avocado Mash on a Crispy Toston

Shishito & Tofu Skewer
Vegan
**Stations**

**Paella Station $60 per person ++**

Saffron Rice with Assorted Seafood & Shellfish, Green Salad, Tortilla Espanola, Baguette

[Minimum of (25) guests]

**Additional Fees:** chef fee $150 + / set-up fee $150

**Taco Station $46 per person ++**

**Choose (2) Proteins:** Carne Asada, Grilled Fish, Grilled Chicken, Carnitas (Pork) / Guacamole, Pico de Gallo, Crema, Chopped Lettuce, Sliced Jalapeños, Refried Beans, Queso Fresco, with Flour Tortillas, and Tortilla Chips

[Minimum of (25) guests]

**Cheese & Charcuterie Station $55 per person ++**

Sopressata, Prosciutto di Parma, Capicola, Assorted Domestic Imported Cheeses, Fig Jam, Blackberry Jam, Assorted Olives, Mixed Nuts, Crudité

**Dips:** Green Goddess, Black Bean Hummus, Tzatziki served with Baguette and Crackers

[Minimum of (35) guests]
Stations (continued)

**Gaucho Asado Station** $80 per person ++
Choose (3) Proteins: Chorizo (Pork), Skirt Steak, Grilled Shrimp, Roasted Chicken / served with Assorted Grilled Vegetables, Palm of Hearts Salad (Tomatoes, Olive Oil, and Citrus Vinaigrette), Roasted Cumin Chimichurri Sauce, Baguette

[Minimum of (35) guests] (outside only)
**Additional Fees:** chef fee $125

**Havana Night Station** $75 per person ++
Pernil with Crispy Skin [(24) hrs. Mojo Marinated Pork], served with Steam Yuca, Mojo Onions, Yellow Rice, Black Beans, Sweet Plantain, and Salad (Avocado, Tomato, Red Onions, Cucumber), Cuban Bread

[Minimum of (25) guests]

**Late Night Snacks**
1 Hour [Minimum of (35) guests]

**Mini Sliders** $34 per person ++
Beef, Chicken, Crab Cake, served with Kettle Chips

**Parmesan Chimichurri Wings & Dip** $35 per person ++
Celery, Carrots, Blue Cheese Dip, Avocado Ranch, Pita Chips

**Empanada Station** $22 per person ++
Chicken, Beef, Cheese & Spinach, Mayo Ketchup, Pico de Gallo

**Guacamole & Salsa Station** $22 per person ++
Fresh Guacamole, Roasted Tomato Salsa, Tortilla Chips, White Queso, Mango & Pineapple Salsa Verde
Beverage
## Beverages

**Hosted Bar — By Hour**

<table>
<thead>
<tr>
<th>Wine &amp; Beer Open Bar</th>
<th>House Open Bar</th>
<th>Premium Open Bar</th>
<th>Ultra Premium Open Bar</th>
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</thead>
<tbody>
<tr>
<td>(2) hours / $52 per person</td>
<td>(2) hours / $64 per person</td>
<td>(2) hours / $76 per person</td>
<td>(2) hours / $90 per person</td>
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<tr>
<td>(3) hours / $63 per person</td>
<td>(3) hours / $78 per person</td>
<td>(3) hours / $91 per person</td>
<td>(3) hours / $106 per person</td>
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<tr>
<td>$11 each additional hour</td>
<td>$14 each additional hour</td>
<td>$15 each additional hour</td>
<td>$16 each additional hour</td>
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</table>

**Beer:**
- Imported and Domestic

**Wine:**
- House of selected Whites and Reds

<table>
<thead>
<tr>
<th>Rum:</th>
<th>Don Q</th>
<th>Diplomatico</th>
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</thead>
<tbody>
<tr>
<td>Vodka:</td>
<td>Smirnoff</td>
<td>Tito's</td>
</tr>
<tr>
<td>Gin:</td>
<td>Bombay</td>
<td>Tanqueray</td>
</tr>
<tr>
<td>Tequila:</td>
<td>Corazon</td>
<td>Don Julio Silver</td>
</tr>
<tr>
<td>Scotch &amp; Whiskey:</td>
<td>Jack Daniels</td>
<td>Johnny Walker Black</td>
</tr>
<tr>
<td>Beer:</td>
<td>Imported and Domestic</td>
<td>Maker's Mark</td>
</tr>
<tr>
<td>Wine:</td>
<td>House of selected Whites and Reds</td>
<td>Imported and Domestic</td>
</tr>
</tbody>
</table>

**Wine:**
- House of selected Whites and Reds,
- Whites, Reds, and Prosecco
EVENT SPACES
Lobby Bar

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Size (Sq Ft)</td>
<td>1,484</td>
</tr>
<tr>
<td>Banquet Seating</td>
<td>90</td>
</tr>
<tr>
<td>Reception</td>
<td>150</td>
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</table>
## Pool & Backyard

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Size (Sq Ft)</td>
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<tr>
<td>Banquet Seating</td>
<td>150</td>
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<tr>
<td>Reception</td>
<td>500</td>
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# Backyard

<p>| | |</p>
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<tr>
<td><strong>Size (Sq Ft)</strong></td>
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<td><strong>Banquet Seating</strong></td>
<td>150</td>
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<td><strong>Reception</strong></td>
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</table>
Penthouse

<table>
<thead>
<tr>
<th>Feature</th>
<th>Details</th>
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<tbody>
<tr>
<td>Size (Sq Ft)</td>
<td>2,500</td>
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<tr>
<td>Banquet Seating</td>
<td>N/A</td>
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<tr>
<td>Reception</td>
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</table>
Penthouse Terrace

Size (Sq Ft) | 1,660
---|---
Banquet Seating | 60
Reception | 100
Ocean Terrace

<p>| | |</p>
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<tbody>
<tr>
<td>Size (Sq Ft)</td>
<td>2,800</td>
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<tr>
<td>Banquet Seating</td>
<td>50</td>
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<tr>
<td>Reception</td>
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</table>
Cabana Club Terrace

<p>| | |</p>
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</thead>
<tbody>
<tr>
<td>Size (Sq Ft)</td>
<td>1,950</td>
</tr>
<tr>
<td>Banquet Seating</td>
<td>100</td>
</tr>
<tr>
<td>Reception</td>
<td>150</td>
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</table>
Cabana Club Dining Room

<table>
<thead>
<tr>
<th>Feature</th>
<th>Capacity</th>
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</thead>
<tbody>
<tr>
<td>Size (Sq Ft)</td>
<td>1,726</td>
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<tr>
<td>Banquet Seating</td>
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<tr>
<td>Reception</td>
<td>80</td>
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<tr>
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<tr>
<td>----------------</td>
<td>-----</td>
</tr>
<tr>
<td><strong>Size (Sq Ft)</strong></td>
<td>2,500</td>
</tr>
<tr>
<td><strong>Banquet Seating</strong></td>
<td>100</td>
</tr>
<tr>
<td><strong>Reception</strong></td>
<td>200</td>
</tr>
</tbody>
</table>
General Information

COVER COUNT ATTRITION / MEAL GUARANTEE
the hotel will grant up to five percent (5%) off the cover count as it appears on your signed letter of agreement, without penalty, no later than noon, three (3) business days prior to the event. a meal guarantee is required by noon seventy-two (72) hours prior to your function. if your function is scheduled on Tuesday the guaranteed attendance must be received by noon on the proceeding Friday. the hotel will be responsible for service up to 5% over and above the guarantee. If the number of guests falls below the meal guarantee, the host is responsible for the number guaranteed.

DISPLAYS AND DECORATIONS
all displays, including but not limited to, signage, i.e. nametags/badges, banners, decorations, advertising or placing of the hotel’s or its owners or affiliate’s name, likeness or logo on printed or online media, which is proposed to be used by patron, shall be subject to the prior written approval of the hotel in its sole discretion. The hotel will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property. we are not responsible for loss or damage to any property, which you or your guests bring to the hotel, or leave before, during or after the event.

SHIPMENTS
Shipments may be delivered to the hotel a maximum of three business days prior to the date of the function. Approval is required for packages, boxes and/or equipment exceeding 200 pounds. Off premise storage and transportation at the clients’ expense may be required. Additional charges will apply.

MUSIC AND ENTERTAINMENT
Should you wish to provide entertainment for your event, a demo of the group must be provided and will be approved at the sole discretion of the general manager of hotel. Once approved, your entertainment may use our internal sound system. All music is subject to the noise ordinances of the city of Miami Beach.

PRODUCTION/AUDIO VISUAL REQUESTS
The hotel’s exclusive vendor is superior av. they can provide you with a highly trained production and audio/visual staff with the latest in technical equipment. Rates and information are available under separate cover; please review your production and audio visual requirements with your catering manager.

FOOD AND BEVERAGE
The Florida state liquor commission regulates the sale and service of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is hotel policy therefore, that liquor cannot be brought into the hotel from outside sources. Additionally, the hotel does not allow any food to be brought into the hotel, whether purchased or catered from outside sources. Regarding select menu options note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SET-UP LABOR CHARGES
for each fifty (50) guests with a bar option, one (1) bartender is required and will be charged at $150.00 for the first three hours and $75.00 for each hour thereafter. Bartender fee is subject to current rate of 7% tax, (subject to change). Should additional servers be required client is subject to a $25.00 per server per hour fee.

Outdoor functions may have an additional service charge/labor fee based on the size and scope of the event. The hotel will provide a food & beverage manager and one (1) server per thirty (30) guests for a reception and one (1) per ten (10) guests for dinner. Should additional waiters be requested they would be charged at $50.00 each per hour. The labor fee is subject to the current tax rate of 7% (subject to change). All food and beverage is based on a 10-person minimum.
CHEFS AND CARVERS
Chefs and carvers are required for some menu items, and are charged at $125.00 each per hour (plus taxes). The labor fee is subject to the current tax rate of 7% (subject to change).

SERVICE CHARGE AND TAX
A 24% taxable service charge and present rate of sales tax of 9% are added to all food and beverage charges. In accordance with the state of Florida department of revenue, sales and use tax, Florida administrative code, 12a-1.011 the service charge is taxable at a current rate of 9%. This rate is subject to change. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by law to have a copy of your Florida state tax exemption certificate on file prior to the event.

ROOM RENTALS / SET UP FEES / OUTDOOR FUNCTIONS AND BACK UP SPACE
Your catering manager will confirm to you the applicable charges for venues. Outdoor functions have an additional service charge based on the size and scope of the event. Back up space will be provided for your event if needed based on the scope and size of your event. The hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather three days before your event. Once the decision has been made and indoor arrangements have been made the venue cannot change. Movement of entertainment and production elements to the backup space are at the sole discretion of the hotel. For all functions at pool deck or beach, plastic “stemware” will be used.

NON-REFUNDABLE DEPOSITS / PREPAYMENT
An initial non-refundable deposit of approximately 50% of the estimated cost of the function will be required to hold the event space and will be due and payable as stipulated in the letter of agreement. An estimated prepayment of the balance of the function will be due and payable, fourteen (14) business days prior to the date of the function, by cashier’s check or valid credit card. A credit card will be required before the day of your function to cover any overages you may accrue on the day of your event.

SECURITY
For certain events, the hotel will require that security officers be provided at the client’s expense at a charge of $135.00 for the first three (3) hours (minimum) and $50.00 for each hour thereafter. Fee is subject to current rate of 7% tax, (subject to change).