

MEETINGS & EVENTS



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

\$9++

"Award Winning" Cuban Sandwiches

Roast Pork, Swiss, Mustard with Pickle

\$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
	\$34 per dozen

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	\$5 per person \$45 per gallon
Drinks 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

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

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

Tomato Mozzarella Salad

Balsamic Glaze, Pesto

Spicy Tomatillo Gazpacho

Apple Jicama Coleslaw

Mains (comes with Kettle Chips)

Roast Beef

Gruyere Cheese, Garlic Mayo, Carrot Ribbon Focaccia Roll

Market Vegetable Wrap

Arugula, Black Bean Hummus, Seasonal Vegetable

Chicken Panini

Peppers, Cheddar, Sourdough, Cilantro Mayo

Cubanito

Pulled Pork, Pickled Mustard Remoulade, Ham

Dessert

Cookies and Whole Fruits

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

Caramelize 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)

Gaucha 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

Wine & Beer Open Bar

(2) hours / \$52 per person

(3) hours / \$63 per person

\$11 each additional hour

Beer:

Imported and Domestic

Wine:

House of selected

Whites and Reds

House Open Bar

(2) hours / \$64 per person

(3) hours / \$78 per person

\$14 each additional hour

Rum:

Don Q

Vodka:

Smirnoff

Gin:

Bombay

Tequila:

Corazon

Scotch & Whiskey:

Jack Daniels

Beer:

Imported and Domestic

Wine:

House of selected

Whites and Reds

Premium Open Bar

(2) hours / \$76 per person

(3) hours / \$91 per person

\$15 each additional hour

Rum:

Diplomatico

Vodka:

Tito's

Gin:

Tanqueray

Tequila:

Don Julio Silver

Scotch & Whiskey:

Johnny Walker Black

Bourbon:

Maker's Mark

Beer:

Imported and Domestic

Wine:

House of selected

Whites and Reds

Ultra Premium Open Bar

(2) hours / \$90 per person

(3) hours / \$106 per person

\$16 each additional hour

Rum:

Zacapa 23

Vodka:

Grey Goose

Gin:

Hendricks

Tequila:

Casamigos Anejo

Mezcal:

Casamigos Mezcal

Scotch & Whiskey:

Macallan 12

Bourbon:

Woodford Reserve

Beer:

Imported and Domestic

Wine:

House of selected

Whites, Reds, and Prosecco



EVENT SPACES

Lobby Bar

Size (Sq Ft)	1,484
Banquet Seating	90
Reception	150




Pool & Backyard

An aerial photograph of a large backyard pool and deck area. The pool is rectangular and filled with clear blue water. The deck is made of dark wood and is furnished with numerous lounge chairs, tables, and umbrellas. There are several large, rounded trees and many palm trees scattered throughout the area. A white building is visible at the bottom of the frame. The overall scene is bright and sunny.

Size (Sq Ft)	11,900
Banquet Seating	150
Reception	500

Backyard



Size (Sq Ft)	1,200
Banquet Seating	150
Reception	250

Penthouse



Size (Sq Ft)	2,500
Banquet Seating	N/A
Reception	60

Penthouse Terrace

Size (Sq Ft)	1,660
Banquet Seating	60
Reception	100

Ocean Terrace

Size (Sq Ft)	2,800
Banquet Seating	50
Reception	100

Cabana Club Terrace

Size (Sq Ft)	1,950
Banquet Seating	100
Reception	150

Cabana Club Dining Room



Size (Sq Ft)	1,726
Banquet Seating	60
Reception	80

Bridge Room

Size (Sq Ft)	2,500
Banquet Seating	100
Reception	200



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.

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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).