

MONDRIAN

SOUTH BEACH



BANQUET MENU



A MESSAGE FROM THE TEAM

THE EVENTS TEAM AT **MONDRIAN SOUTH BEACH** IS DELIGHTED TO PRESENT THE FOLLOWING CATERING SELECTIONS. WE HOPE THAT THESE CAREFULLY PREPARED MENUS AND BEVERAGE SUGGESTIONS ARE HELPFUL AS YOU PLAN YOUR UPCOMING FUNCTION. AS ALWAYS, OUR INTERNATIONAL TEAM OF CULINARY PROFESSIONALS IS HAPPY TO PREPARE A CUSTOM MENU, *IF YOU SO DESIRE.*

CATERING AND EVENTS CONTACT

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BREAKFAST MINIMUM OF 20 GUESTS

CONTINENTAL	30
FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES	
SEASONAL FRESH FRUIT	
 AMERICAN	 42
FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES	
SEASONAL FRESH FRUIT	
SCRAMBLED EGGS	
APPLEWOOD BACON	
CHICKEN SAUSAGE	
BREAKFAST RED BLISS POTATO	
 HEALTHY START	 42
FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES	
SEASONAL FRESH FRUIT	
CHARCUTERIE BOARD	
TURKEY SAUSAGE & BACON	
SCRAMBLED EGG WHITES	
OATMEAL BAR	
 LATIN	 42
FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES	
SEASONAL FRESH FRUIT	
ORGANIC FARM FRIED EGGS	
PASTELITOS & CUBAN CROQUETTES	
MEXICAN BREAKFAST TACOS	
SPANISH POTATOES	



BREAKFAST ENHANCEMENTS MINIMUM OF 20 GUESTS

ENHANCEMENTS

YOGURT PARFAIT Fresh Greek Yogurt, Granola, Fresh Berries	6
ACAI CUPS Granola, Fresh Berries, Banana	6
SCOTTISH SMOKED SALMON Chopped Egg, Red Onion, Tomato, Capers, Cream Cheese	15
PASTELITOS Guava & Cheese Pastries	5
CUBAN CROQUETTES Ham, Cheese, Onions	5
SMOKED FISH CROQUETTES White Fish, Potato, Onion	5
BRIOCHE FRENCH TOAST Blueberry Glaze, Whipped Cream	10
BELGIAN WAFFLE WITH CRISPY CHICKEN Spicy Chicken, Arugula, Egg, Tomato, Maple Syrup, Orange Balsamic Glaze	12
BREAKFAST MEATS Applewood Smoked Bacon, Chicken Sausage, Honey Ham	12
BREAKFAST BURRITOS Chorizo, Scrambled Eggs, Tomato Salsa, Cheese	12
AVOCADO TOAST Hand Mashed Avocado, Red Onion, Chili	9
OATMEAL Brown Sugar, Almonds, Dried Fruits	5
BREAKFAST PIZZA Pepper, Spinach, Bacon, Potato, Onion, Ham, Egg, Cheese	15
SMOOTHIES	12
HONEY OAT - Honey Oats, Almond Milk, Cacao, Cinnamon	
BERRY BANANA - Assorted Berries, Banana, Almond Milk	
PEANUT COLADA - Peanut Butter, Banana, Almond Milk	

BREAKFAST ACTION STATIONS

CHEF ATTENDANT REQUIRED 200 | 3 HOURS

OMELETTE STATION Eggs, Egg Whites, Egg Beaters, Ham, Smoked Salmon, Bacon, Mushroom, Onion, Pepper, Tomato, Spinach, Cheese	12
PANCAKE STATION Blueberry, Banana, Chocolate Chips, Warm Maple Syrup, Butter, Whipped Cream	12
BELGIAN WAFFLE STATION Mixed Berries, Warm Maple Syrup, Butter	15
MEXICAN BREAKFAST TACO Chorizo Sausage, Corn Tortillas, Eggs, Pepper, Shredded Monterey Jack Cheese, Tomato Salsa	15



BREAK-OUTS PRICE PER PERSON | MINIMUM OF 20 GUESTS

NUTS & CHIPS Peanuts, Assorted Chips, Pretzels, Trail Mix	18
LATIN Pastelitos, Cuban Croquettes, Pico De Gallo & Plantain Chips	22
SWEET & SWEETER Chocolates Strawberries, Gummy Bears, Reese's Peanut, M&M's	19
COOKIES & BROWNIES Chocolate CHip, Oatmeal Raisin, Hazelnut, Brownies	18
ARTISINAL CHEESE & MEAT Assorted CHEese, Fruit Preserves, Candied Walnut, Gourmet Cracker, Fresh Fruit, Charcuterie Board	28
HEALTHY WAY Assorted Protein Bars, Fresh Fruit, Chocolate Pretzels	18
CHIPS & DIP Tortilla, Taro, Plantain Chips, Artichoke & Spinach, Sour Cream & Chive, House Guacamole	22
MEDITERRANEAN Olives, Candied Walnut, Pita Bread, Hummus, Baba Ghanoush, Tzatziki	25
ASIAN DIM SUM SENSATION Chicken Dumpling, Sweet Soy Dipping Sauce, Fried Shrimp Wonton, Sweet Chili Glaze, Pork Belly Bun, Hoi Sin Sauce	30
COFFEE REGULAR & DECAF	\$65/GALLON 14 SERVINGS
ASSORTED HERBAL TEAS	\$60/GALLON 14 SERVINGS
STILL/SPARKLING WATER	\$6 EACH
SOFT DRINKS	\$6 EACH
OR	
FULL DAY / HALF DAY	\$25 PER PERSON / \$18 PER PERSON



LUNCH BOX & BUFFETS

PRICE PER PERSON | MINIMUM OF 20 GUESTS

SANDWICHES & WRAPS

CHICKEN CAESAR WRAP Romaine, Parmesan Cheese, Caesar Dressing	35
SOUTHWESTERN CHICKEN WRAP Garden Mix, Black Bean, Sweet Corn, Roasted Red Pepper, Ranch	35
SHRIMP SALAD WRAP Tomato, Sweet Corn, Arugula, Avocado, Lemon Aioli	38
GRILLED VEGETABLE WRAP Eggplant, Zucchini, Yellow Squash, Onion, Roasted Red Pepper Garlic Aioli	35
CUBANO Roasted Pork, Ham, Sweet Cheese, Pickle, Mustard	35
ROASTED BEEF Cheddar Cheese, Tomato, Arugula, Horseradish Aioli	35

LUNCH BUFFETS

ASIAN 60

- SHRIMP WONTON SOUP OR SESAME CHICKEN SALAD (GINGER DRESSING)
- KING CRAB CALIFORNIA ROLL OR VIETNAMESE SUMMER ROLL
- MONGOLIAN BEEF
- CHICKEN FRIED RICE
- GARLIC BOK CHOY
- TEMPURA BANANA WITH CHOCOLATE SAUCE & STRAWBERRY

LATIN 60

- LATIN CABBAGE AND CORN SALAD
- HOUSEMADE GUACAMOLE - TRIO TORTILLA CHIPS
- SEAFOOD CEVICHE
- BUILD YOUR OWN TACO STATION
Diced Chicken, Shrimp, Shredded Lettuce, Onion, Pico De Gallo, Queso Fresco, Jalapeno, Sour Cream
- TEQUILA LIME CHICKEN
- BLACK BEAN & RICE
- CARAMEL FLAN



POOLSIDE BBQ

MINIMUM OF 50 GUESTS | CHEF ATTENDANT REQUIRED 200 | 3 HOURS

65 PP

GARDEN GREEN

CAPRESE SALAD

Cherry Buffalo Mozzarella, Tomato, Basil Pesto, Orange Balsamic

CREOLE COLESLAW

POTATO SALAD

ON THE GRILL

WAGYU BEEF BURGER

KOSHER HOT DOG

SALMON

PORK RIBS GUAVA

HERBS MARINATED CHICKEN BREAST

OPTIONAL ADD ON TO THE GRILL

MAINE LOBSTER TAIL	25 EA
OCTOPUS	15 PP
GROUPEL FILLET	15 PP
PACIFIC TIGER PRAWN	16 EA

SIDES

CORN ON THE COBB

Marinated and Grilled Portobello Mushrooms

CONDIMENTS

Potato Bread Buns, BLT, Red Onion, Relish, Tomato Ketchup, Mayonnaise, Mustard, Pickles, Sauerkraut, American, Cheddar, Swiss

DESSERT

FLORIDIAN KEY LIME PIE

DOUBLE FUDGE CHOCOLATE CAKE



BUILD YOUR OWN LUNCH BUFFET

59 PP

MINIMUM OF 20 GUESTS

SOUP CHOOSE ONE

FENNEL SOUP WITH FLORIDA CRAB
CREAMY WILD MUSHROOM
SOPA DE POLLO
TOMATO FLORENTINE

SALAD CHOOSE ONE

CLASSIC CAESAR

Romaine Lettuce, Anchovy, Parmesan, House Made Croutons, Caesar Dressing

PORTABELLO MUSHROOM & PEAR

Marinated Portabella Mushroom, Poached Pears, Baby Spinach, Candied Walnut, Red Onion, Heirloom Tomato, Gorgonzola Cheese, Lemon Vinaigrette

GARDEN GREEN

Mixed Green, Cherry Tomato, Red Onion, Cucumber, Shredded Carrots, Crumbled Blue Cheese, Passion Fruit Vinaigrette

RED QUINOA

Kale, Red Onion, Tomato, Dried Cranberry, Toasted Almond, Raspberry Vinaigrette

ENTRÉE CHOOSE TWO

PICANHA STEAK CHIMICHURRI

Chimichurri Sauce

CHICKEN PICANTE

Lemon, Caper Sauce

ORGANIC CHICKEN BREAST

Herb Olive Chicken Jus

GRILLED KING SALMON

Lemon Curry

WASABI PEA CRUSTED GROUPER

Miso Glazed

GRILLED CAULIFLOWER STEAK

White Bean, Spinach, Black Olive, Herbs Tomato Sauce

SIDES CHOOSE TWO

ROASTED FINGERLING POTATO
JASMINE RICE
SAFFRON RICE
YUCA CON MOJO
HERBS BALSAMIC GRILLED VEGETABLES
BRUSSELS SPROUTS WITH BACON
CAULIFLOWER PUREE

DESSERT CHOOSE TWO

FLORIDIAN KEY LIME PIE
DOUBLE FUDGE CHOCOLATE CAKE
CARAMEL FLAN
TIRAMISU



RECEPTIONS | PASSED HORS D'OEUVRES

MINIMUM OF 20 GUESTS

COLD

WHITE TRUFFLE TUNA TARTAR Seaweed Cracker	10
SEAFOOD CEVICHE SHOOTER with Watermelon	10
CAPRESE SKEWER Balsamic Glaze, Basil Pesto	8
BEET & GOAT CHEESE CROSTINI	9
SMOKED SALMON CRACKER	10
MOJO SHRIMP TARTLET Garlic Mojo	10
HUMMUS CUCUMBER CUP with Caviar	8
VEGETABLE SUMMER ROLL Thai Sweet Chili Sauce	8

HOT

SHRIMP & DATE SKEWER Harissa Glaze	10
VEGETABLE SPRING ROLL Thai Sweet Chili Sauce	8
MINI CRAB CAKE White Truffle Horseradish Sauce	10
BACON WRAPPED SCALLOP	10
RASPBERRY BRIE PUFF	8
CHICKEN SATE	8
CREAM SPINACH PHYLLO CUP	8
CHICKEN DUMPLING Yuzu Soy Dipping Sauce	8
BEEF PICADILLO EMPANADAS	9
MINI TOSTONES AVOCADO	8



ENHANCEMENTS DISPLAY STATION

PRICE PER PERSON | MINIMUM OF 20 GUESTS

SUSHI SURF BOARD 55 PIECES	450 PER BOARD
Selection of Chef Inspired Sushi Rolls, Sashimi, Soy Sauce, Pickled Ginger	
CEVICHE BAR CHEF ATTENDANT REQUIRED 200 3 HOURS	45
CLASSIC Corvina, Red Onion, Lime Juice, Cilantro, Cancha Corn	
SHRIMP & COCO Coconut Milk, Lime, Chili, Basil, Mint, Peanut, Shrimp	
THE OCEAN Mixed Seafood, Tomato, Oregano, Olives, Lime, Red Onion	
ANTIPASTO	32
Cured Meats, Olives, Pepperoncini, Portobello Mushroom, Artichoke, Assorted Cheese, Onion, Zucchini, Yellow Squash	
MEDITERRANEAN MEZZE	26
Hummus, Baba Ghanoush, Tatziki, Tabbouleh, Warm Pita, Marinated Olives, Stuffed Grape Leave, Feta Cheese	
SEAFOOD PAELLA CHEF ATTENDANT REQUIRED 200 3 HOURS	32
Saffron Rice, Chorizo, Chicken, Shrimp, Mussels, Clams, Calamari	
PASTA STATION CHEF ATTENDANT REQUIRED 200 3 HOURS	26
Penne, Spaghetti, Cheese Ravioli, Marinara Sauce, Clam Sauce, Basil Pesto, Shaved Parmesan Cheese, Garlic Roll	
TACO STATION	26
Cajun Shrimp, Mojo Chicken, Hongos Pimiento, Pico De Gallo, Cilantro Lime Cream, Queso Fresco	



RECEPTION DINNER

ALL DINNER SERVE GOURMET BREAD & BUTTER | MINIMUM OF 20 GUESTS
 BUFFET CHOICE OF 2 STARTER - 3 ENTRÉE - 2 SIDE - 2 DESSERT 95
 PLATED CHOICE OF 1 STARTER - 2 ENTRÉE - 2 SIDE 85

SOUPS

- FENNEL SOUP WITH FLORIDA CRAB
- CREAMY WILD MUSHROOM
- SOPA DE POLLO
- TOMATO FLORENTINE

SALADS

- CAESAR TOWER**
Romaine Lettuce, Anchovy, Parmesan Crostini, Heirloom Tomato, Caesar Dressing
- PORTABELLO & PEAR**
Marinated Portabella Mushroom, Poached Pears, Baby Spinach, Candied Walnut, Red Onion, Heirloom Tomato, Gorgonzola Cheese, Lemon Vinaigrette
- ORGANIC GARDEN GREEN**
Organic Greens, Cherry Tomato, Red Onion, Cucumber, Shredded Carrots, Crumbled Blue Cheese, Passion Fruit Vinaigrette
- CAPRESE SALAD**
Fresh Buffalo Mozzarella, Vine Ripe Tomato, Basil Pesto, Balsamic Vinaigrette

ENTRÉES

- FILET MIGNON** ADDITIONAL \$12 PP
Sliced Beef Tenderloin, Shiitake Mushroom Demi Glaze
- KOREAN BRAISED SHORT RIBS**
Vegetables Beef Jus
- ROSEMARY DIJON CRUSTED LAMB CHOP**
Rosemary Mint Demi Glaze
- SAIKO MISO SEABASS** ADDITIONAL \$12 PP
Miso Glaze
- GRILLED KING SALMON**
Cauliflower Puree
- SEAFOOD STUFFED FLORIDA SNAPPER**
Stuffed with Shrimp, Scallop, Crab Meat, Leek Buerre Blanc

ENTRÉES cont.

- CHICKEN BENEDETTO**
Crispy Chicken Breast, Brie Cheese, Granny Smith Apple, Grain Mustard Beurre Blanc
- ORGANIC CHICKEN BREAST**
Herb Olive, Chicken Jus
- GRILLED CAULIFLOWER STEAK** Vegetarian
White Bean, Spinach, Black Olive, Herbs Tomato Sauce
- EGGPLANT PARMESAN** Vegetarian
Pesto Ricotta Cheese, Tomato Sauce, Mozzarella Cheese

KIDS OPTIONS \$55 PP

- MAC & CHEESE
- CHICKEN TENDER & FRENCH FRIES
- CHEESE PIZZA

SIDES

- ROASTED FINGERLING POTATO
- SAFFRON RICE
- JASMINE RICE
- HERBS BALSAMIC GRILLED VEGETABLES
- CAULIFLOWER PUREE
- GARLIC BOK CHOY
- HARICOT VERTS
- POTATO ALIGOT
- CREAM CORN & SPINACH

DESSERT

- MINI PETIT FOUR - CHEF'S SELECTION
- KEY LIME PIE
- DOUBLE FUDGE CHOCOLATE CAKE
- CLASSIC CARAMEL FLAN
- TIRAMISU



DINNER BUFFET ACTION STATION

CHEF ATTENDANT REQUIRED 200 | MINIMUM OF 20 GUESTS

SUSHI BOARD

Selection of Chef Inspired Sushi Rolls, Sashimi, Soy Sauce, Pickled Ginger

450 PER BOARD

HERB ROASTED PRIME RIB

Whole Ribeye, Horseradish Cream, Beef Au Jus

39

ROASTED LEG OF LAMB

Rosemary Mint Au Jus

28

PASTA STATION

Penne, Spaghetti, Cheese Ravioli, Marinara Sauce, Clam Sauce, Basil Pesto, Shaved Parmesan Cheese, Garlic Aioli

ADD SHRIMP 8

ADD CHICKEN 6

26

TACO STATION

Cajun Shrimp, Mojo Chicken, Hongos Pimiento, Pico De Gallo, Cilantro Lime Cream, Queso Fresco

26



OPEN BARS

PACKAGED BY THE HOUR PER PERSON

DELUXE

20 PER PERSON EACH ADDITIONAL HOUR

SCOTCH/WHISKEY

Dewars, Jameson

VODKA

Absolut

BOURBON

Jack Daniels, Jim Beam

RUM

Flor de Cana

TEQUILA

El Jimador, Patron Silver

GIN

Beefeater, Fords

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Stella, La Placita (Local)

SOFT DRINKS & JUICES

BEER & WINE

14 PER PERSON EACH ADDITIONAL HOUR

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

IMPORTED & DOMESTIC BEERS

SOFT DRINKS & JUICES

39 PREMIUM

22 PER PERSON EACH ADDITIONAL HOUR

SCOTCH/WHISKEY

Johnny Walker Black, Crown Royal, Macallan 12 Year

VODKA

Belvedere, Grey Goose, Ketel One

BOURBON

Makers Mark, Knob Creek

RUM

Bacardi, Ron Zacapa

TEQUILA

Don Julio Reposado, Patron Silver

GIN

Bombay Sapphire, Hendricks

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Stella, La Placita (Local)

SOFT DRINKS & JUICES

42

22

ONE BARTENDER IS REQUIRED FOR EVERY 75 GUESTS AT \$75 FOR THE FIRST 3 HOURS AND \$25 FOR EACH ADDITIONAL HOUR



CASH BARS

SERVICE BASED ON CONSUMPTION

DELUXE

SCOTCH/WHISKEY

Dewars, Jameson

VODKA

Absolut

BOURBON

Jack Daniels, Jim Bean

RUM

Flor de Cana, Bacardi

TEQUILA

Patron Silver, El Jimador

GIN

Beefeater, Ford's

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

WINE LIST AVAILABLE ON REQUEST

IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Stella, La Placita (Local)

MINERAL WATER

Bottle

JUICES

Each

SOFT DRINKS

18 PREMIUM

SCOTCH/WHISKEY

Johnny Walker Black, Crown Royal, Macallan 12 Year

VODKA

Belvedere, Grey Goose, Ketel One

BOURBON

Makers Mark, Knob Creek

RUM

Bacardi, Ron Zacapa

TEQUILA

Don Julio Reposado, Patron Silver

GIN

Bombay Sapphire, Hendricks

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

WINE LIST AVAILABLE ON REQUEST

9 IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Stella, La Placita (Local)

10 MINERAL WATER

Bottle

7 JUICES

Each

7 SOFT DRINKS

20

9

10

7

7

ONE BARTENDER IS REQUIRED FOR EVERY 75 GUESTS AT \$75 FOR THE FIRST 3 HOURS AND \$25 FOR EACH ADDITIONAL HOUR



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 preceding 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 affiliates 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 (3) business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceeding 200 pounds. Off premise storage and transportation at the clients expense may be required. Should shipment exceed five (5) boxes, an additional charge of \$5.00 per box will apply.

MUSIC AND ENTERTAINMENT

Should you want to provide entertainment for your event, a demo of the group or DJ must be provided and will be approved at the sole discretion of the General Manager of Mondrian South Beach. 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. Electrical Power: 60 amp three phase \$900.00 per day // 100 amp three phase \$1,200.00 per day.

FOOD AND BEVERAGE

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Mondrian South Beach 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.



GENERAL INFORMATION

SET-UP LABOR CHARGES

For each fifty (50) guests with a Bar Option, one (1) bartender is required and will be charged at \$75.00 for the first three (3) hours and \$25.00 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. \$10.00 per person, plus tax and service charge will apply to all outside functions and suites. Outdoor functions may have an additional service charge based on the size and scope of the event. The Hotel will provide a Banquet Manager and one (1) waiter 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 15-person minimum.

CHEFS AND CARVERS

Chefs and carvers are required for some menu items, and are charged at \$200.00 each per hour (plus taxes). The labor fee is subject to the current tax rate of 7% (subject to change).

CORKAGE FEE:

\$40.00 per bottle, plus 9% sales tax, plus 22% service on the hotel value of the wine and 7% sales tax on 22% service charge apply.

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 (3) days

to use indoor facilities in case of inclement weather three (3) 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, plastic "stemware" will be used.

SERVICE CHARGE AND TAX

A 22% 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 7%. 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.

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 Banquet 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, business days prior to the date of the function, by cashiers 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 \$160.00 for the first three (3) hours and \$50.00 for each hour thereafter. Fee is subject to current rate of 7% tax (subject to change).

MENIN | HOSPITALITY

HOTEL COLLECTION