















OUR VENUES TURN MOMENTS INTO MEMORIES THAT WILL LAST A LIFETIME.

Whether it's an intimate wedding with close friends and family or a grand celebration of your love. Indulge both indoors and out with our variety of venues uniquely at home in the sea breeze and sunshine of Miami Beach. From striking settings to impeccable service, let worries melt away knowing our devoted team of wedding specialists has you covered.

Weddings of up to 100 people can enjoy their entire celebration outdoors – from the ceremony, to cocktails, to dinner and dancing.



GREAT ROOM



An elegant, contemporary space to dine, dance and illuminate your wedding day. Our largest venue, the Great Room caters to events of any size.

Reception Maximum: 250

Ceremony Maximum: 400

Rental: \$2,500



LAWN



Our open-air oasis of perfectly manicured hedges and swaying palms. From receptions to ceremonies, this pristine lawn delivers in classic South Beach style.

Reception Maximum: 100
Ceremony Maximum: 200

Rental: \$2,500



THE GROVE



An intimate, lush retreat at the center of the property, this enchanting garden venue is ideal for cocktails and dancing under the sun or stars.

Cocktail Hour Maximum: 200

Reception Maximum: 100

Rental: \$1,500



WET DECK



An exclusive poolside experience for you and your party. Sun, shade and effortless style combine for the quintessential Miami Beach gathering.

Cocktail Hour Maximum: 250

Reception Maximum: 15-100

Rental: \$2,500 - \$5,000



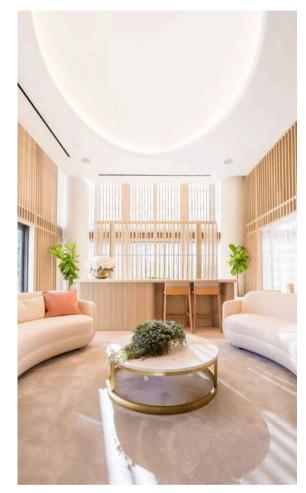
THE BEACH



Soft white sands, turquoise blue waters, and a gentle sea breeze add up to the definition of oceanfront luxury. Create your picture- perfect moment with a beachside ceremony.

Ceremony Maximum: 250

Rental: \$3,000



THE DAY BEGINS WITH A MORNING OF RELAXATION AND REJUVENATION AT OUR SIGNATURE AWAY SPA.

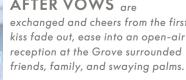


STEP ONTO THE SAND Join your loved ones for an unforgettable beachside ceremony against a backdrop of sunny skies and sparkling blue water.





AFTER VOWS are exchanged and cheers from the first kiss fade out, ease into an open-air reception at the Grove surrounded friends, family, and swaying palms.





TAKE THE CELEBRATION on to an epicurean experience and dance floor only Miami Beach can deliver.



DREAM ON This is your day and we're here to make every moment perfect.

COMPLIMENTARY ACCOMMODATIONS FOR BRIDE & GROOM ON THE EVENING OF THE WEDDING

(FOOD & BEVERAGE MINIMUM APPLIES)

Complimentary Menu Tasting

Hospitality Room for Day-use on Wedding Day

Upgrades for Bride & Groom's Parents

Based on Availability

Preferential Guest Room Rates for Guests

Based on Availability

Indoor Stage and Dance Floor Set-up

Hotel Decor for All Display Table

Votive Candles for Cocktail Tables and Bars

Floor-length Linens for Round Dinner Tables

Custom Bars with Back Bars

Ballroom Banquet Chairs

White Padded Folding Chairs for Outdoors

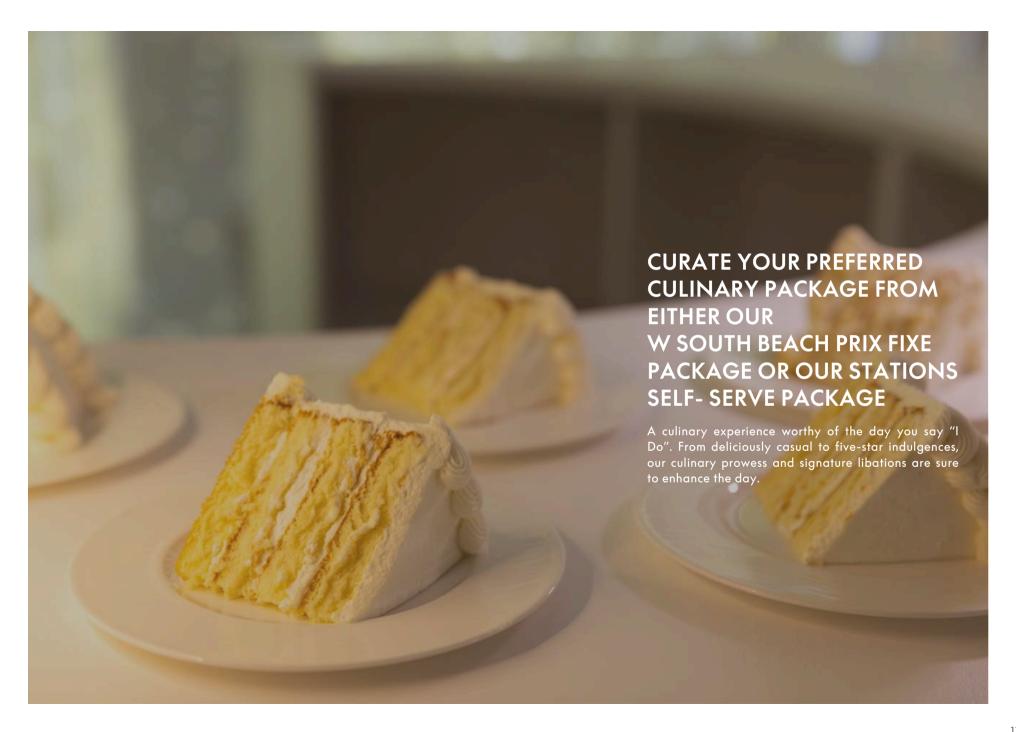
Silver Table Numbers and White Folding Napkins

Elevated China, Flatware and Glassware

Custom Charger Platers

Customized Printed Menu Cards









PRIX FIXE MENU

COCKTAIL HOUR

Six Butler-Passed Hors D'oeuvres One Hour Premium Open Bar

PLATED DINNER

Gourmet Salad Choice of Pre-Selected Entrée Four-hour Open Premium Bar

WEDDING TOAST

One Glass House Prosecco

SIGNATURE WEDDING CAKE

(by our preferred vendors)

\$280.00++ PER PERSON



THE COCKTAIL BAR

DELUXE BRAND PORTFOLIO

Ketel One Vodka, Tito's Handmade Texas Vodka, Bacardi Silver Rum, Hendricks Gin, 1800 Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Woodford Bourbon, Johnny Walker Black Label Scotch

SOMMELIER'S CHOICE OF RED & WHITE WINE

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

DOMESTIC, IMPORTED & CRAFT BEERS

ASSORTED BEVERAGES | FLAT & SPARKLING WATER

DINNER WINE SERVICE

SPARKLING TOAST

COCKTAIL HOUR

INCLUDES

60 Minute Service — Six Butler-passed Hors D'oeuvres 60 Minute Premium bar

CHILLED HORS D'OEUVRES

Truffle Beef Tartare, Egg Yolk Puree, Brioche

Peruvian "Causa" Chicken Salad

Jamon Serrano Over "Pan Con Tomate"

Bacon Wrapped Date, Homemade Chili Oil

Traditional Peruvian Ceviche with Cancha and Sweet Potato

Salmon Gravlax, Dill-Crème Fraiche, Brioche

Tuna Poke, Avocado Mousse, Jalapeno, Chives

New England Lobster Sliders, Celery Hearts, Tobiko

Ossetra Caviar, Mini Bellini, Chive Creme Fraiche (\$60 Supplement per Dozen)

Coho Salmon Tartare, Salmon Roe, Apple Foam

Mini Caprese Skewer, Heirloom Baby Tomato, Basil

Beet Tartare, Fresh Herbs, Lemon Vinaigrette, Avocado Mousse

Tomato Gazpacho Shooter, Cucumber Tartare, Spanish Olive Oil



HOT HORS D'OEUVRES

Mini Italian Meatballs, Smoked Tomato, Whipped Ricotta, Micro Basil

Peking Duck and Vegetable Spring Rolls, Hoisin Sauce

American Beef Slider, Caramelized. Onion, Blue Cheese, Little Brioche Bun

Beef Wellington, Dijon, Demi-Glace

Slow Braised Short Rib Arancini, Charred Tomato Puree

Skirt Steak Kabobs, Chimichurri Sauce

Mini Arepas, Grilled Churrasco, Queso Fresco

Honey Sriracha Chicken Meatballs

Mini Cuban Sandwiches

Slow Braised Beef Empanadas, Paprika Aioli

Chicken Empanadas, Charred Tomato Puree

Little Conch Fritters, Tartar Sauce

Crispy Oysters, Remoulade Sauce

Tempura Shrimp with Sesame Ponzu

Mini Crab Cakes, Chipotle Aioli, Citrus Frisee

Coconut Crispy Shrimp, Sweet Chili Sauce

Paella Croquette with Shrimp & Chorizo, Herb and Garlic Aioli

Cheese Puffs Stuffed with Truffle Mushroom Mousse

Vegetable Spring Rolls, Thai Sweet Chili Sauce

Mini Spanakopita with Organic Spinach and Greek Feta Cheese

French Onion Soup in Mini Bread Bowl

Mini Pea Burger, Pickled Onions, Garlic Aioli, Potato Bun

Cheese and Mushrooms Mini Arepas

Wild Mushroom Arancini with Whipped Boursin Cheese

Truffle Mac & Cheese Croquettes, Truffle Aioli

Mini Falafel with Tahini and Pickled Onion

Mushroom and Goat Cheese Empanadas, Herb Aioli

Spinach and Feta Empanadas, Cilantro Aioli

THE PLATED DINNER

APPETIZER

Please select one

Baby Gem Caesar Salad, Shaved Parmesan Cheese, Country Crouton

Mixed Local Field Greens, Shaved Vegetables and Dried Herb Vinaigrette

Charred Broccoli Salad, Arugala, Pickled Onions, Feta Cheese, Herb Vinaigrette

Heirloom Tomato Salad, Marinated Red Onion, Gorgonzola Cheese, Togsted Pine Nuts

Romaine Lettuce, Cherry Tomatoes, Pickled Onions, Green Goddess Dressing

Warm Duck Confit Salad, Whole Grain Bread, Blue Cheese, Frisee, Foie Gras Butter (\$15 Supplement Per Person)

Mezze Mix: Hummus, Baba ghanoush, Marinated Olives, Roasted Sweet Peppers, Pita Bread, Tahini

Waqyu Beef Tataki, Crispy Sushi Rice, Garlic Soy (\$14 Supplement)

Classic Peruvian Ceviche, Lime, Aji Amarillo, Sweet Potato, Peruvian Corn (\$8 Supplement)

Jumbo Lump Crab Salad, Herb Aioli, Marinated Zucchini, Lemon and Herbs



ENTRÉE

Please select one

Herb Marinated Airline Chicken Breast, Creamy Mashed Potatoes, Charred Broccolini, Roasted Chicken Jus

Roasted Duck Breast, Curried Carrot Puree, Carrots Escabeche, Israeli Cous-Cous Salad (\$10 Supplement Per Person)

Braised Moroccan Chicken Thigh, Spiced Chickpeas, Roasted Carrots

Red Wine Braides Beef Short Ribs, Creamy Polenta, Glazed Haricot Vert, Short Rib Jus

Flame Grilled Dry-Aged Prime Ribeye, Truffle Mashed Potatoes, Roasted Wild Mushrooms, Bearnaise Sauce (\$20 Supplement Per Person)

Chimichurri Marinated Skirt Steak, Crispy Potatoes, Roasted Brussel Sprouts

Beef Wellington, Mushroom Duxelles, Whipped Yukon Potato, Grilled Asparagus, Beef Jus (\$15 Supplement Per Person

Roasted Lamb Loin, Roasted Cauliflower, Celery room Puree, Shallot Confit Vinaigrette

Blackened Mahi, Creamy Polenta, Sweet Corn - Jalapeño Succotash

Roasted Black Cod, Smoked Potato Puree, Chared Heirloom Tomato, Tomato Beurre Blanc

Pan Seared Scottish Salmon, Creamy Farro, Grilled Asparagus, Charred Lemon Emulsion

House-made Corn and Ricotta Ravioli, Lemon Butter, Braised Leeks

Truffle Roasted Cauliflower, Roasted Marcona Almonds, Herb Rice

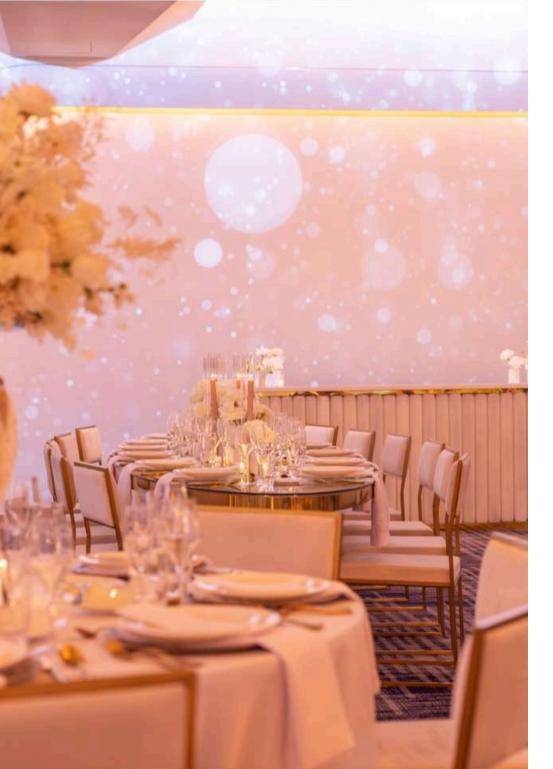
Garganelli Pasta, Pistachio Pesto, Dehydrated Cherry Tomato, Basil

WEDDING TOAST & WEDDING CAKE

Glass of House Prosecco

Wedding Cake, from our preferred vendors





STATIONS PACKAGE

COCKTAIL HOUR

Six Butler-Passed Hors D'oeuvres One Hour Premium Open Bar

STATIONS DINNER

Two Display Tables
Two Action Stations
Four-hour Open Premium Bar

WEDDING TOAST

One Glass House Prosecco

SIGNATURE WEDDING CAKE

(by our preferred vendors)

\$290.00++ PER PERSON



THE COCKTAIL BAR

DELUXE BRAND PORTFOLIO

Ketel One Vodka, Tito's Handmade Texas Vodka, Bacardi Silver Rum, Hendricks Gin, 1800 Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Woodford Bourbon, Johnny Walker Black Label Scotch

SOMMELIER'S CHOICE OF RED & WHITE WINE

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

DOMESTIC, IMPORTED & CRAFT BEERS

ASSORTED BEVERAGES | FLAT & SPARKLING WATER

DINNER WINE SERVICE

SPARKLING TOAST

COCKTAIL HOUR

INCLUDES

60 Minute Service — Six Butler-passed Hors D'oeuvres 60 Minute Premium bar

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Truffle Beef Tartare, Egg Yolk Puree, Brioche

Peruvian "Causa" Chicken Salad

Jamon Serrano Over "Pan Con Tomate"

Bacon Wrapped Date, Homemade Chili Oil

Traditional Peruvian Ceviche with Cancha and Sweet Potato

Salmon Gravlax, Dill-Crème Fraiche, Brioche

Tuna Poke, Avocado Mousse, Jalapeno, Chives

New England Lobster Sliders, Celery Hearts, Tobiko

Ossetra Caviar, Mini Bellini, Chive Creme Fraiche (\$60 Supplement per Dozen)

Coho Salmon Tartare, Salmon Roe, Apple Foam

Mini Caprese Skewer, Heirloom Baby Tomato, Basil

Beet Tartare, Fresh Herbs, Lemon Vinaigrette, Avocado Mousse

Tomato Gazpacho Shooter, Cucumber Tartare, Spanish Olive Oil



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Mini Italian Meatballs, Smoked Tomato, Whipped Ricotta, Micro Basil

Peking Duck and Vegetable Spring Rolls, Hoisin Sauce

American Beef Slider, Caramelized. Onion, Blue Cheese, Little Brioche Bun

Beef Wellington, Dijon, Demi-Glace

Slow Braised Short Rib Arancini, Charred Tomato Puree

Skirt Steak Kabobs, Chimichurri Sauce

Mini Arepas, Grilled Churrasco, Queso Fresco

Honey Sriracha Chicken Meatballs

Mini Cuban Sandwiches

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Chicken Empanadas, Charred Tomato Puree

Little Conch Fritters, Tartar Sauce

Crispy Oysters, Remoulade Sauce

Tempura Shrimp with Sesame Ponzu

Mini Crab Cakes, Chipotle Aioli, Citrus Frisee

Coconut Crispy Shrimp, Sweet Chili Sauce

Paella Croquette with Shrimp & Chorizo, Herb and Garlic Aioli

Cheese Puffs Stuffed with Truffle Mushroom Mousse

Vegetable Spring Rolls, Thai Sweet Chili Sauce

Mini Spanakopita with Organic Spinach and Greek Feta Cheese

French Onion Soup in Mini Bread Bowl

Mini Pea Burger, Pickled Onions, Garlic Aioli, Potato Bun

Cheese and Mushrooms Mini Arepas

Wild Mushroom Arancini with Whipped Boursin Cheese

Truffle Mac & Cheese Croquettes, Truffle Aioli

Mini Falafel with Tahini and Pickled Onion

Mushroom and Goat Cheese Empanadas, Herb Aioli

Spinach and Feta Empanadas, Cilantro Aioli

DISPLAY TABLES

SELECTION OF TWO

FRESH FROM THE GARDEN

Selection of Two

Baby Gem Caesar Salad, Shaved Parmesan Cheese, Country Crouton
Local Field Green Salad, Shaved Vegetables, and Dried Herb Vinaigrette
Charred Broccoli Salad, Arugula, Pickled Onion, Feta Cheese
Heirloom Tomato Salad, Marinated Red Onion, Gorgonzola Cheese, Pine Nuts
Romaine Lettuce, Cherry Tomatoes, Pickled Onion, Green Goddess Dressing
Add: Grilled Chicken \$6 per guest
Add: Grilled Shrimp \$8 per guest

FRESH SLICED FRUIT

Display of Sliced Fruit, Honey-Yogurt Dipping Sauce

DIPPIN' IT

Seasonal Vegetable Crudités House made Chickpea Hummus House made Buttermilk Ranch

DIM SUM

Chef's Selection of Assorted Dim Sum, Spring Rolls, Pork Buns, Steamed Dumplings Soba Noodles, European Cucumber, Oriental Dressing

SLIDERS DISPLAY

American Wagyu Beef Slider, Caramelized Onion, White Cheddar, Brioche Bun BBQ Pulled Pork, Apple Coleslaw

FLATBREAD DISPLAY

Margherita, San Marzano Tomato, Mozzarella, Fresh Torn Basil Tartufata, Four Cheese Blend, Truffle Sauce, Wild Mushrooms, Arugula Vegan, Tomato Sauce, Seasonal Garden Vegetables, Plant-Based Cheese

PACKAGE ENHANCEMENTS

FARMHOUSE CHEESE

\$35 per Guest

Artisan Selection of Cheeses

Dried Fruit, Assorted Nuts, Selection of Mustards, Fresh Grapes, Honey Assorted Flatbreads and Artisan Bread

UPGRADE YOUR STATION WITH:

Chef's Selection of Assorted Charcuterie | \$25 per guest Antipasti | \$12 per guest

Marinated Olives and Sun-Dried Tomatoes, Roasted Sweet Peppers

ANTIPASTI

\$45 per Guest

Grilled Marinated Vegetables, Heart of Palm, Tabbouleh Salad, Stuffed Grape Leaves, Baba Ghanoush and Marinated Feta Cheese, Marcona Almonds, House Made Hummus, Seedless Grapes and Dried Fruit, Naan, Baguettes and Lavash

ACTION STATIONS

SELECTION OF TWO

TACO STATION

Grilled Marinated Skirt Steak
Grilled Chicken
Sautéed Mixed Vegetables
Flour & Corn Tortillas
Cotija Cheese, Sour Cream, Iceberg Lettuce, Pico de Gallo, Pickled Red Onions
House-Made Guacamole

AREPA STATION

Cheese, Ham, Shredded Chicken, Grilled Churrasco Avocado, Mushroom, Spinach, Caramelized Onion, Crema

PAELLA STATION

Vegetarian Chicken and Chorizo

PASTA STATION

Orecchiette, Italian Sausage, Broccoli Rabe, Chili, White Wine, Roasted Garlic Penne, Basil Pesto, Semi-Dried Tomato, Pine Nuts, Parmesan Cheese Rigatoni Bolognese, Shaved Parmesan Cheese, Whipped Ricotta, Basil

PACKAGE ENHANCEMENTS

CEVICHE STATION

\$40 per Guest

Leche de Tigre Marinated Corvina and Tomato and Lime Marinated Shrimp Cancha, Choclo, Aji Amarillo, Rocoto, Cilantro, Red Onion, Peppers, Sweet Potato

GRILL STATION

\$58 per Guest (Selection of Two)
Grilled Prime Skirt Steak, Chimichurri
Korean Bulgogi Prime Ribeye
Herb Marinated Prawns
Miso Glazed Salmon
Honey BBQ Chicken Breast
Australian Wagyu Ribeye (\$25 Supplement Per Person)
Japanese A5 Wagyu Strip Loin (\$90 Supplement Per Person)

Accompanied with: Grilled Marinated Vegetables Freshly Baked Bread

ELOTE STATION

\$35 per Guest
Mexican Crema
Smoked Paprika
Sweet Paprika
Bacon Bites
Queso Fresco
Lime
Cilantro
Avocado Mousse

PACKAGE ENHANCEMENTS

SEAFOOD BAR

Prices are not guaranteed and will vary according to MP
Poached Prawns \$130 per dozen
Snow Crab Claws \$130 per dozen
Fresh Shucked Oysters \$120 per dozen
Poached Maine Lobster Tail Halves \$170 per dozen

SUSHI & SASHIMI

For Live Station, Add \$200 Chef Fee per hour, One chef per 50 guests Nigiri & Sashimi:

\$500 for 50 pieces, each selection Hamachi, Tuna, Salmon, Hokkaido Scallop

Maki:

\$400 for 50 pieces, each selection

Spicy Bluefin Tuna, Scallion, Fried Garlic, Avocado

Shrimp Tempura, Cucumber, Avocado, Sesame

W Salmon Roll, Cream Cheese, Scallion, Ikura, Salmon Roe

California, Kani, Avocado, Cucumber

Double Yellowtail Roll, Cucumber, Avocado, Jalapeno, Citrus Ponzu

Dragon Roll, Shrimp Tempura, Cucumber, Spicy Mayo, Eel Sauce, Avocado

HERB-ROASTED PRIME RIB

Serves 30 Guests (8 oz serving) | \$1100 each Creamy Horseradish Sauce Red Wine Demi-Glace Whipped Truffle Mashed Potatoes Freshly Baked Rolls

BEEF WELLINGTON

Serves 20 Guests (8 oz serving) | \$1100 each Caramelized Shallot Demi-Glace Whipped Mashed Potatoes Grilled Asparagus Freshly Baked Rolls Make it Wagyu | \$1,350

TRUFFLE MISO-GLAZED SALMON

Serves 20 Guests (8 oz serving) | \$700 each Truffle Beurre Blanc Charred Broccolini Fresh Baked Rolls

PEPPERCORN-CRUSTED WAGYU TENDERLOIN

Serves 20 Guests (8 oz serving) | \$1000 each Bordelaise Sauce Warm Mushroom Fricassee Roasted Brussels Sprouts (Add \$6) Fresh Baked Rolls

THYME-ROASTED CHICKEN

Serves 20 Guests (8 oz serving) | \$600 each Chicken Au Jus Chimichurri Roasted Baby Vegetables Fresh Baked Rolls

PREMIUM BAR ENHANCEMENTS

TOP SHELF ENHANCEMENT

\$20++ Per Person

CORDIALS AND APERITIES

Campari, Aperol, Southern Comfort, Bailey's Irish Cream, Kahlua, Frangelico, Grand Marnier, Amaretto Di Saronno, Goldschlager, Rumpleminz, Sambuca Romana, Graham's Six Grapes Port | \$20 each

SPECIALTY BARS

Specialty Bars Available as an Addition to Wedding Bar Packages. Pricing on Consumption OR Guarantee a Total Count. \$200 per bartender; I per 75 guests

Tropical Bar | \$20 each
Classics Bar | \$20 each
Martini Bar | \$20 each
Margarita Bar \$20 each
Bloody Mary Bar | \$22 each
Bubbly Bar | \$22 each
Spiked Coffee Bar | \$20 each
Lyre's Non-Alcoholic Bar | \$18 each
Mocktail Bar | \$14 each

UPGRADED SELECTION OF RED & WHITE WINE

Pinot Grigio, Sauvignon Blanc, Chardonnay, Sparkling Wine & Champagne, Cabernet Sauvignon, Pinot Noir, Malbec, Merlot

SWEET TOOTH EXTRAS

SWEET DISPLAY

Select Three Items | \$20 per quest Select Five Items | \$26 per guest Select 7 Items | \$32 per guest Chocolate Truffles Assortment French Macarons Almond Tartlet Sliced Seasonal Fruit and Berries Black Forest Cake Coconut Panna Cotta Key Lime Pie Seasonal Fruit Tartlets Caramel Chocolate Mousse, Raspberry and White Chocolate Ganache Profiteroles Classic Tiramisu Cheesecake with Strawberries Chocolate Pot De Creme Lemon Meringue Tart Salted Caramel Creme Brulee Churros with Caramel & Chocolate Strawberry Shortcake

SWEET STATIONS

Doughnut Shop | \$20 per guest Cupcakes Shop | \$30 per guest Ice Cream Shop | \$20 per guest

LATE NIGHT EXTRAS

FRIES, ETC.

\$25 per guest French Fries, Sweet Potato Fries, Onion Rings Add Avocado Fries | \$8

SLIDERS

\$38 per guest American Wagyu Beef Slider, Caramelized Onion, White Cheddar, Brioche Bun BBQ Pulled Pork, Apple Coleslaw

LATIN TABLE

\$38 per guest Mini Cuban Sandwiches, Chicken Empanadas, Cheese and Mushroom Mini Arepas

ROCK THE GUAC

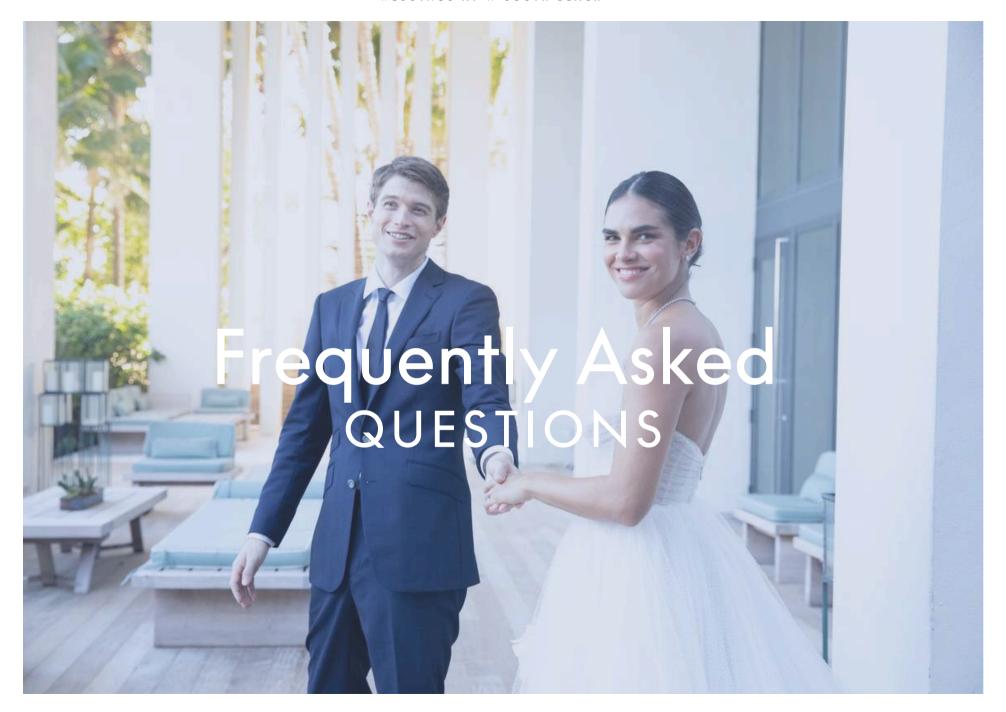
\$35 per guest House-Made Guacamole, Salsa Verde, Yellow Tomato Pico de Gallo, Crispy Multicolored Tortilla Chips

FLATBREAD DISPLAY

\$40 per guest Margherita, Tartufata & Vegan

VARIETY DISPLAY

\$38 per guest
Truffle Mac & Cheese Croquettes
Vegetable Spring Rolls
Mini Italian Meatballs



FREQUENTLY ASKED QUESTIONS

HOW CAN I SECURE MY DATE AND RESERVE MY SPACE?

A signed contract and a non-refundable deposit equal to 25% of the total estimated value secures your date and space.

WHAT IS THE CEREMONY FEE?

\$3,000 for a beach ceremony, \$2,500 for a ceremony on the Lawn and \$1,500 for an indoor ceremony. All fees are subject to 7% sales tax and 25% service charge.

HOW MUCH IS VALET PARKING?

A special discounted valet parking rate of \$40 per vehicle is offered. You can post the charges to your account or have your guests pay individually.

There is no discounted rate for overnight parking.

WHAT IS THE MAXIMUM NUMBER OF GUESTS THAT CAN BE ACCOMMODATED?

We can accommodate up to 250 guests. Restrictions apply. Please ask for more details.

DO YOU PROVIDE A MICROPHONE FOR MY OFFICIANT?

No, but we can arrange it for you at an additional cost. Please be aware that noise restrictions apply to any outdoor event.

IS THE SOUND SYSTEM INCLUDED FOR OUTDOOR CEREMONIES?

No; only battery-generated speakers are allowed on the beach, including the microphone. Please be aware that only a small battery-generated sound system is allowed.

SHOTS ARE NOT PERMITTED DURING EVENTS.

Basic gin or vodka martinis are included in the bar.

WHAT IS THE CHARGE FOR A BARTENDER?

The bartender fee is \$200 plus tax for 4 hours and \$50 for every hour afterwards. We suggest one bartender per every 75 guests.

WHAT IS THE SIZE OF THE DANCE FLOOR?

The normal size is 20' x 20'. Sizes smaller than 20' x 20' are available.

The size of the dance floor may also vary based on the number of guests and space in the room.

WHAT IS THE SIZE OF THE STAGE?

Each piece is 6' x 8' with a maximum of 8 pieces based upon availability.

DO I HAVE A CHOICE OF LINENS?

The hotel provides a selection of white or black spandex linens and napkins for your event. Linen and rentals are permitted to be brought in.

WHAT ARE THE SIZES OF THE TABLES?

66" round tables with maximum seating for 8-10 guests or 72" round tables with a maximum seating for 10-12 guests.

CAN WE CHOOSE TWO ENTRÉE SELECTIONS?

Yes; for a sit down dinner, you may give your guests a choice of 2 entrées. You will need to provide place cards indicating the entrée selection for each guest, as well as have your guests pre-select and supply the hotel with the count 5 days prior to the dinner.

DO YOU HAVE A KOSHER KITCHEN?

The hotel does not provide a kosher kitchen however we do offer Glatt Kosher events with an outside Kosher catering partner approved by the hotel.

CAN I EXTEND MY OPEN BAR?

Yes the bar can be extended for the additional hours preferred charged per hour plus labor fee for the staff. The guest count is based on the actual guests with a minimum of 50% of the guaranteed guest count at the time of extendina.

IS THERE A CAKE CUTTING FEE?

There is no cake cutting fee if your cake comes through our wedding package. If you provide your own cake, there will be a fee of \$5 per person.

DO I NEED A PERMIT & POLICE SUPERVISION FOR A BEACH CEREMONY?

Yes; beach permits must be processed at least two months prior to the event. Fees may vary depending on the sound and set up requirements. Permit approval will be based upon the City of Miami Beach's approval process and may be declined within a month prior to the wedding. Police fees for beach access and supervision are required.

CAN I USE MY OWN VENDORS (SUCH AS FLORISTS, ENTERTAINMENT AND PHOTOGRAPHERS)?

Yes, you are welcome to bring in your own vendors with approved insurance coverage. Alternatively, the hotel can provide you with a preferred list of vendors who work with us on a regular basis and are familiar with our events and standards.

DO YOU PROVIDE PARKING FOR VENDORS?

No; the hotel does not provide complimentary parking for vendors.

CAN MY VENDORS COME TO THE HOTEL AT ANY TIME?

No; vendors are allowed to come and set up 3 hours prior to the event unless arranged otherwise with the Catering Manager.

HOW EARLY CAN I HAVE MY VENDORS COME TO SET UP AND DECORATE FOR MY RECEPTION?

Typically, three (3) hours prior to the start of your event. A contact list of vendors will be required one week prior to your event.

The hotel does not handle vendor parking requirements

FREQUENTLY ASKED QUESTIONS

DO YOU PROVIDE VENDOR MEALS?

Yes, at \$55++ per person.

DO YOU PROVIDE CHILDREN'S MEALS?

Yes; the hotel provides children's meals at \$35++ per child which includes chicken fingers, fries and cookies.

WHAT ARE THE RESPONSIBILITIES OF YOUR EVENT MANAGER?

The hotel's Catering Manager is not a Wedding Planner. The hotel requires a Wedding Planner as the event manager only handles coordination within the hotel.

WHEN IS THE WEATHER CALL MADE AND WHO IS RESPONSIBLE?

The weather call is made 4 hours prior to the wedding, and it is the responsibility of the hotel to make this decision. The hotel will do its best to keep events outdoors.

WHAT POWER DO YOU PROVIDE IN THE GREAT ROOM?

The Great Room has four (4) 20 amps around the room. Additional power up to 100 amps is \$850 plus 25% service charge and 7% sales tax.

WHO IS RESPONSIBLE FOR THE REHEARSAL?

The rehearsal is not included as part of the package. A rehearsal can be arranged through the Catering Manager during the week for an additional charge.

WHAT ARE THE TAX, SERVICE CHARGES AND OTHER FEES?

All pricing is per person unless otherwise noted. A 26% service charge of the total food and beverage revenue (plus 9% applicable taxes) will be added. This includes an 18% gratuity for banquet employees. The remainder of the service charge is retained by the hotel. No other fee or charge is a tip, gratuity, or service charge for any employee. Service charge is also applicable to room rental, which is taxable at 7%. Additional fees may apply as follows:

- Furniture Removal Fee for the Foyer \$500 per section
- Existing Pull-Down Projectors (for video montages via Encore) \$2,400 per projector, plus labor, service charge, and taxes
- Pinspotting \$50 each
- Power Drops (100 amps):
 - Ballroom \$2,500
 - Studios \$2,300
 - WET \$1,500
- Confetti Clean-Up Fee \$300 per function space
- Bathroom Attendant \$200 for 4 hours; \$100 per additional hour