### WEDDINGS AT W SOUTH BEACH



Dream Away

## SAY "I DO" AGAINST A BACKDROP OF SWAYING PALMS AND OCEAN HUES.

Our renowned oceanfront setting blends seamlessly with artful design and thoughtful service to deliver your picture-perfect event. Go ahead and dream big. Our dedicated team of experts is here to bring your vision to life.

No request is too great or detail too small. We're here to tailor to your desires - from the perfect concept to flawless execution - so you can focus on what truly matters: an unforgettable experience surrounded by those you love.









## 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.

Wedding and Event Spaces



WEDDING & EVENT SPACES





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



### 02 | 05



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

Lawn







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

The Grove



04 | 05



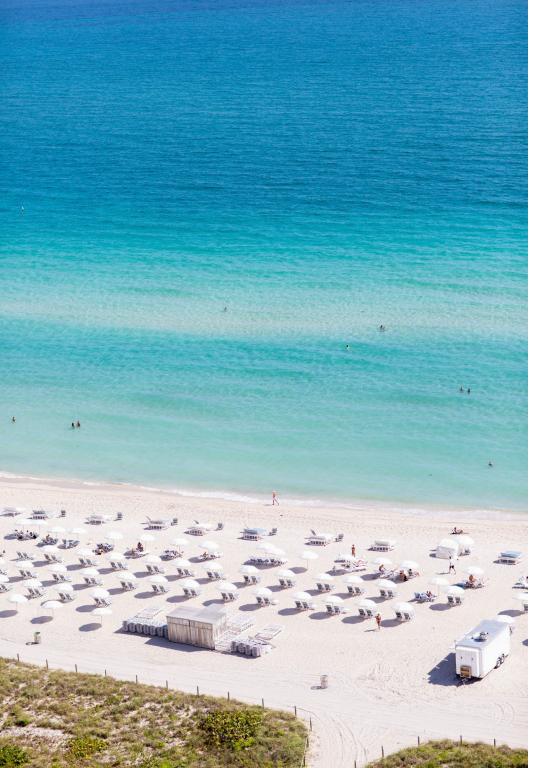
An exclusive poolside experience for you and your party. Sun, shade and effortless style combine for the quintessential Miami Beach gathering.

### Cocktail Hour Maximum: 250

Reception Maximum: 15-100

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

Cabana at Net







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

Ceremony Maximum: 250

*Rental:* **\$3,000** 

Sand.

### WEDDINGS AT W SOUTH BEACH



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.

Picture Perfect

Complimentary Technisions

## 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 Tables

Votive Candles for Cocktail Tables and Bars

House White or Black Spandex Linen

White Folding or Bamboo Chairs for Outdoor Venues

Black Leather Chairs for Indoor Venues

Silver Table Numbers and White Folding Napkins

Elevated China, Flatware and Glassware

Customized Printed Menu Cards

Sip, Savor, Celebrate

CURATE YOUR PREFERRED CULINARY PACKAGE FROM EITHER OUR W SOUTH BEACH WEDDING PACKAGE OR OUR SIGNATURE SELF-SERVE PACKAGE

A culinary experience worthy of the day you say "I Do". From deliciously casual to five-star indulgences, our culinary prowess and signature libations are sure to enhance the day.



A PLATED DINING EXPERIENCE



### PRIX FIXE MENU

### **COCKTAIL HOUR**

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

### **PLATED DINNER**

Gourmet Salad Choice of Pre-Selected Entrée Signature Wedding Cake *(by our preferred vendors)* Four-hour Open Wonderful Bar

\$260.00++ PER PERSON

our hallmark



## THE RECEPTION HOUR

INCLUDES

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

### CHILLED HORS D'OEUVRES

Tuna Poke in a Cucumber Cup Shrimp Cocktail Tomato Bruschetta, Feta, Balsamic Reduction. Oyster on the Shell, Mignonette, Caviar Sheep's Ricotta Cannoli, Truffle Honey Salmon Gravlax, Spicy Fruit Mustard, Dill-Crème Fraiche, Pumpernickel Bread New England Lobster Sliders, Celery Hearts, Tobiko Seared Miso Tofu Kabob, Mushrooms, Cherry Tomato, Red Onion, Chili Miso Glaze Truffle Beef Tartare on Brioche Toast

### HOT HORS D'OEUVRES

Vegetable Spring Rolls, Sweet Chili Sauce Jumbo Lump Crab Cakes, Chipotle Aioli Roasted Chicken Empanadas, Romesco Polpette Alla Napoletana Truffle Mac n Cheese Croquettes, Truffle Aioli Goat Cheese Bacon Wrapped Dates Almond Crusted Oysters, White Balsamic Syrup Slow Braised Beef Short Rib Arancini, Horseradish Aioli Gougeres, Black Truffle, Mornay Sauce



## TABLE HORS D'OEUVRES ENHANCEMENTS

### INCLUDES

FROMAGE & ARTISANAL CHARCUTERIE Artisanal Cheese & Cured Meats Display, Fresh & Dried Fruits, Mustard, Olives, Selection of Breads

### ANTIPASTO -MEZZE

32

**48** 

Grilled Marinated Vegetables, Marinated Olives, Stuffed Grape Leaves, Feta, House-made Hummus, Grilled Artichokes, Seasonal Vegetables Crudité, Tabbouleh Salad, Cucumbers, Toasted Almonds, Naan Bread, Lavash, Baguette

SUSHI		60
	Assorted Imported & Local Fish, Sashimi, Pickled Vegetables	

### 100

Hackleback Caviar, Smoke Trout Roe, Smoked Salmon & Sturgeon. Served with Crème Fraiche, Hard-boiled Egg, Caper, Minced Red Onion, Bilinis & Brioche

Upgrade for Ossetra Caviar -1 oz. per person

CAVIAR STATION

RAW BAR STATION

MP

5**5** 

Selection of West & East Coast Oysters with Prosecco Mignonette, Little Neck Clams, Prawn Cocktail, Seasonal Fish Ceviche, Cocktail "de crevettes"

Upgrade for Local Stone Crab Claws	MP
Upgrade for Alaskan King Crab	MP





## THE COCKTAIL BAR

### DELUXE BRAND PORTFOLIO

Skyy Vodka, Bacardi Dry Rum, Jim Beam Bourbon, Canadian Club Canadian Whiskey, Sauza Gold Tequila, Dewar's White Label Scotch, Tanqueray Gin

**SOMMELIER'S CHOICE OF RED & WHITE WINE** Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

**DOMESTIC & IMPORTED BEERS** 

ASSORTED BEVERAGES | FLAT & SPARKLING WATER

**DINNER WINE SERVICE** 

**SPARKLING TOAST** 



## THE PLATED DINNER

### **APPETIZER** *Please select one*

Green & Purple Kale Caesar, Parmesan Crostini, Anchovy Dressing Local Field Greens, Shaved Garden Vegetables, Tomato, Italian Dressing Heirloom Tomato, Burrata, Basil, Tuscan Olive Oil Beef Carpaccio, Truffle Dressing, Frisee, Parmigiano Shavings, Grissini Blue Crab Cakes, Tropical Relish, Avocado, Pineapple-Citrus Frisee, Edible Flower Lobster Bisque, Red Wine Infused Apple, Tarragon, Lobster Meat,

### ENTRÉE

 $Please \ select \ one$ 

Roasted Free Range Chicken, Warm Quinoa, Green Beans Herb Marinated Chicken Breast, Porcini Mushroom Ragout, Leek Polenta Seared Duck Breast, Dried Cherry Sauce, Seared Foie Gras, Carrot Puree, Spiced Carrots Grilled King Salmon, Rosemary Butter, Fingerling Potatoes, Roasted Fennel, Fried Herbs

Roasted Mahi, Creamy Polenta, Sweet Corn Succotash Red Wine Braised Beef Short Rib, Parsnip Puree, Root Vegetables

### DESSERT

Signature Wedding Cake (from our approved vendors)





## THE PLATED DINNER ENHANCEMENTS

LOCAL RED SNAPPER "Moqueca" Lobster Sauce, Butter Poached Leeks, Fried Yucca Additional \$25++ Per Person

> BEER POACHED ALASKAN HALIBUT FILET Buerre Blanc, Sautéed Broccolini, Onion Potato Additional \$25++ Per Person

12 OZ. PRIME NEW YORK STEAK Chimichurri Sauce, Roasted Cipollini Onion, Crispy Marble Potatoes Additional \$30++ Per Person

> AU POIVRE 10 OZ. FILET MIGNON Pommes Puree, Root Vegetables Additional \$35++ Per Person

FILET MIGNON & GARLIC JUMBO PRAWNS DUO Cauliflower Puree, Root Vegetables Additional \$55++ Per Person

PRIME 8 OZ. NEW YORK STEAK Butter Poached Northern Lobster Tail, Truffle Mac 'n Cheese, Roasted Asparagus Additional \$70++ Per Person



### STATIONS PACKAGE

### **COCKTAIL HOUR**

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

DINNER (selection of) Two Salads Two Entrées Three Accompaniments One Action Station Signature Wedding Cake (from our approved vendors) Four Hour Wonderful Open Bar

### \$280.00++ PER PERSON

select epicurean package

### THE RECEPTION HOUR

### INCLUDES

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

### **CHILLED HORS D'OEUVRES**

Tuna Poke in a Cucumber Cup Shrimp Cocktail Tomato Bruschetta, Feta, Balsamic Reduction. Oyster on the Shell, Mignonette, Caviar Sheep's Ricotta Cannoli, Truffle Honey Salmon Gravlax, Spicy Fruit Mustard, Dill-Crème Fraiche, Pumpernickel Bread New England Lobster Sliders, Celery Hearts, Tobiko Seared Miso Tofu Kabob, Mushrooms, Cherry Tomato, Red Onion, Chili Miso Glaze Truffle Beef Tartare on Brioche Toast

### **HOT HORS D'OEUVRES**

Vegetable Spring Rolls, Sweet Chili Sauce Jumbo Lump Crab Cakes, Chipotle Aioli Roasted Chicken Empanadas, Romesco Polpette Alla Napoletana Truffle Mac n Cheese Croquettes, Truffle Aioli Goat Cheese Bacon Wrapped Dates Almond Crusted Oysters, White Balsamic Syrup Slow Braised Beef Short Rib Arancini, Horseradish Aioli Gougeres, Black Truffle, Mornay Sauce

## SIGNATURE STATIONS DINNER

### INCLUDES

60 Minute Service

### SALAD DISPLAY

Selection of Two Baby Gem Cesar Salad, Anchovy Dressing, Brioche Croutons Local Field Green Salad, Shaves Vegetables, Cherry Tomato, Zesty Dressing Mediterranean Quinoa Salad, Cucumber, Cherry Tomato, Fine Herbs, Feta Cheese, Red Wine Vinaigrette Watercress & Arugula Salad, Apples, Candy Walnut, Blue Cheese, Radish, Citrus Vinaigrette

### ENTREE

Selection of Two Roasted Free Range Chicken, Chicken Jus Miso Salmon, Sesame Bok Choy Roasted Mahi, Sweet Corn Succotash Red Wine Braised Beef Short Rib, Cipollini Onion, Short Rib Jus Buttery Gnocchi with Truffle Sauce and Herbs

### **ACCOMPANIMENTS**

Selection of Three Creamy Polenta Warm Quinoa, Haricoverts, Cherry Tomato Rosemary Fingerling Potato Pork Belly Braised Kale Brussel Sprouts, Balsamic Glazed and Pickled Mustard Garlic Broccoli Rabe

### DESSERT

Signature Wedding Cake (from our approved vendors)

### COCKTAIL BAR

### **DELUXE BRAND PORTFOLIO**

Skyy Vodka, Bacardi Dry Rum, Jim Beam Bourbon, Canadian Club Canadian Whiskey, Sauza Gold Tequila, Dewar's White Label Scotch, Tanqueray Gin

### SOMMELIER'S CHOICE OF RED & WHITE WINE

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

### **DOMESTIC & IMPORTED BEERS**

ASSORTED BEVERAGES | FLAT & SPARKLING WATER

**DINNER WINE SERVICE** 

**SPARKLING TOAST** 

## ACTION STATIONS

**ACTION STATIONS** 

 $Select \ One$ 

### TACO STATION

Grilled Chicken and Blackened Rubbed Mahi-Mahi Warm Flour and Corn Tortilla Pineapple Salsa, Lime Wedge, Salsa Verde, Chipotle Aioli, Roasted Corn

### **SLIDER STATION**

BBQ Pulled Pork, Apple Cole slaw. Wagyu Beef, American Cheese Assorted Condiments

**PAELLA STATION** Rock Shrimp. Local Catch, Chorizo, Piquillo Peppers

### PASTA STATION

Penne Pesto, Cherry Tomato, Fresh Mozzarella Linguine Alfredo, Parmesan, Fine Herbs

## ENTRÉE ENHANCEMENTS

12 OZ. PRIME NEW YORK STEAK Chimichurri Sauce, Roasted Cipollini Onion Additional \$40++ Per Person

AU POIVRE 10 OZ. FILET MIGNON Root Vegetables Additional \$45++ Per Person

FILET MIGNON & GARLIC JUMBO PRAWNS DUO

Cauliflower Puree, Root Vegetables Additional \$55++ Per Person

LOCAL RED SNAPPER "Moqueca" Lobster Sauce, Butter Poached Leaks, Fried Yucca Additional \$25++ Per Person

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# ADD THESE ENHANCEMENTS AND MAKE IT A NIGHT TO REMEMBER. AVAILABLE FOR BOTH CULINARY PACKAGES.

BAR & SPECTACULAR BAR ENHANCEMENT | SWEET TOOTH | LATE NIGHT STATIONS

additional enhancements

## PREMIUM BAR ENHANCEMENTS

### **TOP SHELF ENHANCEMENT**

\$20++ Per Person

### **SPECTACULAR SPIRITS PORTFOLIO**

Belvedere Vodka, Grey Goose Vodka, 10 Cane Rum, Makers Mark Bourbon, Crown Royal Canadian Whiskey, Patron Blanco, Tequila, Chivas Regal 12 Yr. Old Scotch, Bombay Sapphire Gin

### UPGRADED SELECTION OF RED & WHITE WINE

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

### **DOMESTIC & IMPORTED BEERS**

**ASSORTED BEVERAGES** 

**FLAT & SPARKLING WATER** 

**DINNER WINE SERVICE** 

### PREMIER BRAND CHAMPAGNE TOAST

### **ADDITIONAL TOP SHELF HOURS**

\$28++ Per Person Per Hour



CUSTOM WEDDING CAKE By our Preferred Vendors

**COFFEE & COOKIE TABLE** Coffee or Teal Pistachio Biscotti

### **DESSERT TABLE**

Assorted Macaroons, Petit Fours, Miniature Pastries, Miniature Cakes, Fruit Tarts, Chocolate Dipped Strawberries, Seasonal Fresh Fruit Platter \$38++ per person

### **CHOCOLATE FOUNTAIN STATION**

Seasonal Fruit, Pretzel Sticks, Marshmallows, Pastry Choux, Rice Crispy Treats, Angel Food Cakes, Peanut Brittle, Mini Cupcakes \$40++ per person

### **SWEET TREATS**

Mini Desserts ordered by the Dozen: Tiramisu Pops, Mini Cake Pops, Macaroons, Mini Ecairs, Mini Lemon Bars, Mini Red Velvet Cake, Mini Pistachio Cake, Hazelnut Domes, Chocolate Truffles, Mini Lemon Meringue Tart, Black & White Covered Strawberry \$60 per dozen (5 dozen minimum)

additional enhancements

## LATE NIGHT STATIONS

### **ALL AMERICAN STATION**

Pig in a Blanket, Cheeseburger Sliders, Soft Pretzel Bites, Mac 'n Cheese Croquettes, Potato Wedges, Condiments & Sauces \$38++ per person

### **SOUTHERN FLAVORS STATION**

Bacon Shrimp Grits Croquettes, Hush Puppies with Hot Honey, Chicken & Waffle Sandwich, Jalapeno Corn Bread with Honey Butter, Condiments & Sauces \$38++ per person

### LATIN STATION

Chicken Empanadas, Yucca Croquettes, Mini Cuban Sandwiches, Cheese Arepas, Condiments & Sauces \$38++ per person

### **PIZZA STATION**

Assorted Mini Pizzas Bites: Margherita Bianca with Arugula & Prosciutto Ham & Artichokes Pepperoni Pizza Pockets Parmesan Pizza Breadsticks \$38++ per person

### **SWEET & SALTY STATION**

Doughnut with Crispy Bacon, Prosciutto Cinnamon Rolls, Mini Nutella Sandwiches, Chocolate Dipped Potato Chips, Caramel Popcorn \$38++ per person



## 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 auests pay individually.

### HOW GUESTS CAN ATTEND MENU TASTINGS?

Up to 2 guests. Restrictions apply. Please ask for more details.

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'. The maximum size is 24' x 24', and sizes smaller than 20' x 20' are available. 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?

No; the hotel does not have a kosher kitchen.

### CAN I EXTEND MY OPEN BAR?

Yes; you have the option of extending your open bar at the rate of \$20 ++ per guest per additional hour, based on the guaranteed number attending if you have purchased The Cocktail, and \$24 per guest++ per additional hour for the additional Bar Enhancements.

### 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 Event 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.

### 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 Event 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 12noon 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 \$2,175 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 25% service charge of the total food and beverage revenue (plus 9% applicable taxes) will be added. This includes a 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%.