

breakfast

All breakfast buffets include
Freshly brewed coffee, decaffeinated
coffee, hot teas and herbal infusions.

Pricing based on 1 hour of service

Continental Breakfast Buffet

25

Freshly Squeezed Orange and Grapefruit Juice

Croissants and Pastries
Whipped Butter, Preserves

Seasonal Fruits Selections

Greek Yogurt, Granola

American Breakfast Buffet

40

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Croissants and Pastries
Whipped Butter, Preserves marmalades

Assorted Bagels
Cream Cheeses to Include Smoked Salmon and
Sliced Heirloom Tomatoes

Seasonal Fruits Selections

Greek Yogurt, Granola

Scrambled Eggs
Hand Cut Chives, Crème Fraiche

Charcuterie Platter

Choice of: Bacon or Sausage

Rustic Potatoes

Breakfast Enhancements

Steel Cut Oatmeal \$6

Brown Sugar, Dried Fruits, Crushed Almonds, Berries

Buttermilk Pancakes \$7

Blueberry Compote, Vermont Maple Syrup

Mexican Style French Toast \$7

Dulce de leche, Banana compote

Short Ribs Empanada Benedict \$15

Braised Short Rib, Black bean sauce

Organic Fruit and Granola Parfait \$10

House Blend Granola, Berries, Greek Yogurt

Smoked Salmon \$14

Classic Garnishes, Cream Cheese, Mini Bagels

Cereal Bar \$6

Assorted Cereals, Almond, Soy, Skim, Whole Milk

Mini Ham and Cheese Sliders \$10

Egg, Plain Croissant

Scrambled Eggs \$8

Hand Cut Chives, Crème Fraiche

Meats \$8

Bacon, Sausage, Turkey Sausage

Omelet Bar \$15

Whole Eggs, Eggs Beaters, Egg Whites
Seasonal Accompaniments

One (1) Chef Attendant per 30 guests at \$250 per Chef

Service charge is taxed at 7%.

breaks

themed

Pricing based on 30 minutes of service.

Bagel Break 19

Assorted Bagels
Cream Cheeses to Include Smoked Salmon
and Lemon-Chive, Sliced Heirloom Tomatoes

Assorted Coffees and Teas

Classic Coffee Break 25

Assorted French Macrons

Assorted Cookies

Beignet Dusted in Vanilla Sugar

Churros in Cinnamon Sugar
with a Side of Nutella

Assorted Coffees and Teas

Spa Break 19

Hot Tea and Herbal Teas

Mineral Waters

Platter of Seasonal Sliced Fruit

Individual Yogurts

Assorted Granola Bars and Kashi Cereal Bars

Healthy Kick 22

Mediterranean Hummus
Grilled Pita Bread, Harissa Spiced

Grilled Vegetable Platter
Assorted Seasonal Vegetables
Served with Dill Yogurt Sauce

Iced Tea and Fruit infused Water

A Bit of Spice 38

Chips and Smashed Avocado
House Made Tortilla Chips and Fresh Guacamole

Nachos with Spicy Cheese

Soft Drinks: Classic Coke, Diet Coke and Sprite

breaks cont'd themed

Pricing based on 30 minutes of service.

Cookie Jar Break 25

Homemade Oatmeal Raisin,
Chucky Chocolate Chip,
Brownies & Blondies

Whole Milk, Skim Milk, Chocolate Milk

Break Enhancements

Make your own Fresh Juice Station 18

Pineapple, Green Apple, Carrot, Ginger Shot, Watermelon, Papaya, Cantaloupe

Make Your Own Granola 18

Greek Yogurt, Plain Non-Fat Yogurt, House-Made Granola, Honey or Agave, Fresh Berries

breaks a la carte

Pricing based on 30 minutes of service

Individual Yogurts 4.50/ Each

Guacamole with corn tortillas 8/ per person

Potato Chips 5/ per Bag

Assorted Seasoned Nuts 6/ per Bag

Sliced Seasonal Fruit Platter 10/ per person

Whole Fruit 3/ Each

Croissants and Pastries 48/ per Dozen

Assorted Cereal and Energy Bars 4/ Each

M&Ms (Plain & Peanut) 4/ per Bag

Trail Mix 5/ per Bag

Assorted Dried Fruits 8/ per Bag

Vegetable Crudités Platter 15/ per person

Assorted Cheese Platter 20/ per person

Assorted Mini Doughnuts 38/ per dozen
(classic glaze, powdered, chocolate)

breaks cont'd a la carte

Pricing based on 30 minutes of service

Desserts

Based on 20 piece minimum; priced per piece

Lemon Drop Cookies	2
Chocolate Chip Cookies	2
Coconut Macaron French	4
Green Apple Macaron	4
Lavender Macaron	7
Nutella Bonbon	3
Caramel Crunch Bonbon	3

non-alcoholic beverages

Beverages

Freshly Brewed Regular and Decaffeinated Coffee	65 / per Gallon
Selection of Hot Tea and Herbal Teas	60 / per Gallon Iced
Chocolate Milk	30 / per Gallon
Iced Tea	60 / per Gallon
Lemonade, Orange, Cranberry, Pineapple	50 / per Gallon
Assorted Juices (Orange, Lemonade, Cranberry, Pineapple)	8 / each
Assorted Soft Drinks	6 / Each
Mineral Waters (Large, Still and Sparkling)	10.50 / per bottle
Mineral Waters (Small, Still and Sparkling)	6.50 / per bottle
Energy Drinks (Red Bull)	8 / Each Specialty coffees 6 / Each

Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax;
Service charge is taxed at 7%.

Lunch buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Pricing based on 1.5 hours of service

Lunch Buffet Selections

Choice of two (2) salads, one (1) entrée, two (2) sides, dessert \$46 per person

Choice of two (2) salads, two (2) entrées, two (2) sides, dessert \$56 per person

Lunch Additions

Additional salad \$6 per person
Additional entrée \$10 per person
Additional side \$6 per person

Salads

Caesar,
Pickled jicama, corn tortilla croutons

Chopped Salad
Black bean puree, garden vegetables

Organic Greens
tomatoes, fine herbs vinaigrette

Baby Spinach Salad
dried cranberries, crumbled goat cheese

Panzanella Salad
crispy crotons, heirloom tomatoes, pickled red onions

Entrées

Milanese
Breaded chicken, roasted lemon

Short Ribs
Red wine dimi

Smoked Chicken
Achoite marinated pineapple salsa

Churrasco
Cilantro chimichurri Sauce

Crispy Skin Salmon
Salsa asada, lime aioli

Sides

Esquite
Sweet Corn, cotija cheese

Eggplant
Golden Raisins, Scallions

Roasted Cauliflower

Chard Carrots
Agave Glaze

Cilantro Rice

Desserts

Chef's Selection of Mini Desserts

Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax;
Service charge is taxed at 7%.

lunch buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Pricing based on 1.5 hours of service

Sandwich Lunch Buffet

Choice of two (2) salads, two (2) sandwiches, dessert \$45 per person

Choice of two (2) salads, three (3) sandwiches, dessert \$55 per person

Lunch Additions

Additional salad \$6 per person
Additional sandwich \$10 per person

Salads

Caesar,
Pickled jicama, corn tortilla croutons

Chopped Salad
Black bean puree, garden vegetables

Organic Greens
tomatoes, fine herbs vinaigrette

Baby Spinach Salad
dried cranberries, crumbled goat cheese

Panzanella Salad
crispy croutons, heirloom tomatoes, pickled red onions

Sandwiches & Empanadas

Grilled Chicken Sandwich
Arugula, Heirloom Tomatoes, Lemon Aioli

Chicken Caesar Wrap
Grilled Chicken, Chopped Romaine Lettuce, Caesar Dressing

Market Vegetable Wrap
Grilled Eggplant, Roasted Red Peppers, Herb Aioli

Wagyu Sliders
Pickled Onions, Herb Aioli

Short Rib Empanada
Chorizo mexicano, cilantro

Choclo Empanada
Poblano Chili, Guacamole

Desserts

Chef's Selection of Mini Desserts

receptions

hors d'oeuvres

Hors d'oeuvres are priced on a per piece basis. A minimum of six (6) pieces per person, per hour is required.

Passed Hors d' Oeuvres

BBQ Pork Empanada Five spice bbq sauce	6
Choclo Empanada Poblano Chili, Guacamole	6
Waygu Slider Pickled Red Onion, Herb Aioli	6
Short Rib Empanada Herb Aioli, Pickled Apple	6
Esquites Sweet corn, lime aioli	5
Ceviche Mixed Fish, Florida Citrus	7
Tuna Tartar Sal de chile, crispy tortilla	8
Tuna Tostada Chipotle aioli, pickled red onion	7
Salmon Tartar Serano chiles	7
Ceviche Campechano Mexican leche de tigre, poached shrimp	7
Avocado Tostada Crispy Tortilla, cilantro aioli, smashed avocado	7
Pigs in a blanket Mini hotdogs wrapped dough	5

Passed Hors d' Oeuvres Package

**One Hour Package \$25 /per person per hour
(Choice of 4)**

Tuna Tartare
Avocado Tosatada
Tuna Tostada
Lobster Ceviche
Octopus Tostada
Esquites
Corn Empanadas
Tortilla Soup
Short Rib Empanadas

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Service charge is taxed at 7%.

receptions displays and stations

Priced per person, based on two hours of service

Action Stations

Each Action Station requires one (1) Chef Attendant per 30 guests at \$250, per Chef

Pasta Station 20
Tomato Basil, Truffle Cream
Selection of Handmade Pastas:
Penne, Linguini

Arroz Con Mariscos 28
Mixed seafood rice

Carving Stations

Each Carving Station requires one (1) Chef Attendant per 30 guests at \$250 per Chef

New York Steak 33
Strip Steak 28
Rack of Lamb 38
Organic Chicken 28

Sides – 7 each

Chard Carrots, Agave Glaze
Truffle New Potato, Fresh Parmesan
Roasted Cauliflower
Asparagus
Sweet potato

Cold Stations

Chilled Shellfish Raw Bar *price per piece*

Snow Crab 16
Oysters 5
Shrimp 6
Alaskan King Crab Market Price
Florida Stone Crab Market Price (Seasonal)
Whole Lobster 30

Sushi Station 25

Chef Attended Station with Selection of three (3) Classic Rolls and Shore Club Specialties
Selection of (4) four for \$30/ Selection of (5) five for \$35

Spicy Tuna Roll – Cucumber, Seaweed
California Roll – Cucumber, Avocado
Spicy Yellowtail Roll – Serrano, Kizami Wasabi
Rainbow Roll – Chef Selection Sashimi
Vegetable roll- Garden vegetables, Nori

Cheese Board 16

Selection of Domestic and Imported Cheese
Seasoned Mixed Nuts, Assorted Crackers, Almond Flat Breads

Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax;
Service charge is taxed at 7%.

dinner

All dinner buffets include
Freshly brewed coffee, decaffeinated
coffee, hot teas and herbal infusions.

Pricing based on 1.5 hours of service

Dinner Buffet Selections

*Choice of two (2) salads, one (1) entrée, two (2) sides, dessert
\$65 per person*

*Choice of two (2) salads, two (2) entrées, two (2) sides,
dessert \$95 per person*

Dinner Additions

Additional salad \$8 per person
Additional entrée \$15 per person
Additional side \$10 per person

Salads

Caesar,
Pickled jicama, corn tortilla croutons

Chopped Salad
Black bean puree, garden vegetables

Organic Greens
tomatoes, fine herbs vinaigrette

Baby Spinach Salad
dried cranberries, crumbled goat cheese

Panzanella Salad
crispy crotons, heirloom tomatoes, pickled red onions

Entrées

Milanesa
Breaded chicken, roasted lemon

Short Ribs
Red wine dimi

Smoked Chicken
Achoite marinated pineapple salsa

Churrasco
Cilantro chimichurri Sauce

Crispy Skin Salmon
Salsa asada, lime aioli

Sides

Esquite
Sweet Corn, cotija cheese

Eggplant
Golden Raisins, Scallions

Roasted Cauliflower

Chard Carrots
Agave Glaze

Cilantro Rice

Desserts

Chef's Selection of Mini Desserts

Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax;
Service charge is taxed at 7%.

alcoholic beverages

Each package requires one (1) Bartender per 50 guests at \$250 per bartender

Wine and Beer Bar

House Wines
Imported and Domestic Beers
Assorted Soft Drinks and Juices
Sparkling and Still Waters

First-hour open bar - 23 per person Each additional hour - 13 per person

Open Premium Brand Bar

Jim Beam Bourbon
Bombay Dry Gin
Havana Club Rum
Johnny Walker Red Label Scotch
Volcan Silver Tequila
Teeling Irish Whiskey
Absolut Vodka
House Wines
Imported and Domestic Beers
Assorted Soft Drinks and Juices
Sparkling and Still Waters

First-hour open bar - 27 per person Each additional hour – 15 per person

Open Deluxe Brand Bar

Bulleit Bourbon
Beefeater Gin
Bacardi Superior Rum
Dewars White Label Scotch
Maestro Dobel Silver Tequila
Teeling Irish Whiskey
Belvedere Vodka
House Wines
Imported and Domestic Beers
Assorted Soft Drinks and Juices
Sparkling and Still Waters

First-hour open bar - 32 per person Each additional hour – 18 per person

Open Superior Brand Bar

Maker's Mark Bourbon
Bombay Sapphire Gin
Zacapa 23 Solera Rum
Johnnie Walker Black Scotch
Don Julio Silver Tequila
Teeling Irish Whiskey
Ketel One Vodka
House Wines
Imported and Domestic Beers
Assorted Soft Drinks and Juices
Sparkling and Still Waters

First-hour open bar - 40 per person each additional hour – 22 per person

general information

general catering information to help you in planning the perfect event.

Labor Charges

Bartenders

For each 50 guests with a bar option, 1 bartender is required and will be charged at \$250.00 For a maximum of 3hours and \$50.00 For each hour thereafter. Martini bar will require 1 bartender per 35 guests.

Banquet Manager and Waiters

The hotel will provide a banquet manager and (1) waiter per 20 guests for a reception and (1) waiter per 15 guests for dinner. Should additional waiters be requested they would be charged at \$75.00 each for the first 3 hours and \$20.00 Each for each hour thereafter.

Chefs and Carvers

Chefs and carvers are required for some menu items, and are charged at a \$250.00 Rate

Corkage Fee

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

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..

Service Charge and Tax

A 22% service charge and 7% sales tax charged to the service charge plus present rate of sales tax 9% are added to all food and beverage charges. 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 the law to have a copy of your Florida state tax exemption certificate on file prior to the event.

Room Rentals/ Outdoor Functions

Your catering manager will confirm to you the applicable charges for venues. The hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of your event. For all functions at beachfront, beach bar and pool area, plastic glassware will be used.

Set-up Labor Fee Minimum

\$10.00 Per guest, plus tax and service charge will apply to all outside functions (pools, sandbar, beach, courtyard,etc.). Outdoor functions may have an additional service charged based on the size and scope of the event. For groups less than 12 guests, an additional service charge will apply: \$150.00 Full day (8-hours), \$75.00 for half day (events under 4 hours).

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.

Security

For certain events, the hotel may require security officers be provided at the client's expense at a charge of \$45.00 per hour with a 4-hour minimum.

general information

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Valet Parking

The hotel is pleased to provide valet parking at a discounted rate of \$24.00 Per car (subject to change) for all guests present at a catered function. The charges may be applied to your banquet check or your guests may be responsible for their own parking charges.

Restroom Attendants

For functions over 75 guests, restroom attendants are encouraged and a charge of \$100.00 will prevail per restroom.

Non-Refundable Deposits/Prepayment (Social Functions)

An initial non-refundable deposit of approximately 25% 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 10 days prior to the date of the function by check or valid credit card.

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.