



MIAMI BEACH
RESORT

Now there will be no loneliness ...

“SOMETHING OLD” PACKAGE

ONE HOUR OPEN BAR

Serving Name Brand Liquors,
House Wines, Assorted Beers,
Soft Drinks, Juices, Mineral Water,
And Champagne Toast

An Elaborate Cheese And Fruit Display
Served With Gourmet Crackers,
Sliced French Bread And Yogurt Dip

PLATED DINNER SERVING

Your Choice Of One Of The Following Appetizers

Traditional Caesar Salad

Wild Field Greens Served With Sliced Mushrooms,
Roma Tomatoes And Champagne Raspberry Vinaigrette

Your Choice Of One Of The Following Entrées

Macadamia Nut Encrusted Snapper

With A Citrus Glaze And Mango Fruit Salsa

Chicken Francaise With A Lemon Cream Sauce

Chicken Chardonnay With Artichokes, Mushrooms And Sun Dried Tomatoes

Center Cut Of Beef Tenderloin With A Roasted Shallot Demi-Glaze

Petit Filet Paired With An Almond Encrusted Chicken Breast

All Entrees Served With Your Choice Of Starch,
Vegetable, Warm Rolls And Butter,
Custom Wedding Cake,
Coffee, Decaffeinated Coffee, And A Selection Of Herbal Teas

All prices are subject to a 21% Service Charge and all applicable State and Local Taxes

Take a virtual tour of our resort at www.miamibeachresortandspa.com



Now you will feel no rain ...

“SOMETHING NEW” PACKAGE

FOUR HOUR OPEN BAR

Serving Name Brand Liquors,
House Wine, Assorted Beers,
Soft Drinks, Juices, Mineral Water,
And Champagne Toast

BUFFET PRESENTATIONS

International And Domestic Cheese Tray With Fruits And Crackers,
Antipasto Mirror-Sliced Mozzarella Cheese, Pepperoni, Smoked Sausages,

Your Choice Of Six Of The Following Hors D'Oeuvres

Beef Empanadas With Salsa	Bruchettas
Spring Rolls With Tiger Sauce	Assorted Hot Crostini
Scallops Wrapped In Bacon	Spinach & Goat Cheese in Phyllo
Crab Cakes with Mustard Creole Sauce	Chicken Quesadilla with Pico de Gallo
Coconut Shrimp with Plum Sauce	Cocktail Franks En Chemise
Baked Brie Pocket With Raspberry Sauce	Chicken Skewers
Mini-Beef Wellington	Beef Skewers
Antipasto Skewers	Portabella Mushrooms

Additional Selections Available With Surcharge

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“SOMETHING NEW” PACKAGE CONTINUED:

PLATED DINNER SERVING

Your Choice Of One Of The Following Appetizers

Lobster Bisque

(Can Be Added With Salad For Additional Surcharge),

Traditional Caesar Salad

Baby Greens, Roma Tomatoes, Cucumbers Topped with Alfalfa Sprouts and Edible Flower

Marinated Hearts Of Palms Topped with Field Greens, Plum Tomatoes and Edible Flower

(Served with Choice of Dressing)

Sorbet Intermezzo Served In A Martini Glass With Mint Leaf

(Choice of Mango, Raspberry or Lime)

Your Choice Of One Of The Following Entrées

Marinated Chicken Breast Topped with Basil Tomato Stew

Chicken Chardonnay With Artichokes, Mushrooms And Sun Dried Tomatoes

Oriental Mahi-Mahi Coated With Black & White Sesame On A Ginger-Soy-Glaze

Macadamia Nut Encrusted Snapper With A Citrus Glaze & Mango Fruit Salsa

Petit Filet Paired With Almond Crusted Chicken

Herb Crusted Salmon Served with a Pinot Grigio Beurre Blanc

Sirloin Steak With A Choice of Chicken Marsala Or Chicken Francaise

All Entrees Served With Your Choice Of Starch,

Vegetable, Warm Rolls And Butter,

Custom Wedding Cake,

Coffee, Decaffeinated Coffee,

And A Selection Of Herbal Teas

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“SOMETHING BORROWED” PACKAGE

FIVE HOUR OPEN BAR

Serving Premium Brand Liquor,
Assorted Beers, House Wine,
Soft Drinks, Juices, Mineral Water,
After Dinner Cordials And Champagne Toast

PASTA STATION SERVING

Fresh Penne Pasta, Bowtie and Ravioli,
Served With Alfredo, Marinara, And Pesto Sauces,
Fresh Vegetables And Grilled Chicken

Your Choice Of Two Of The Following Carving Stations

Corned Beef
Whole Roasted Vermont Turkey,
Inside Round Of Beef,
Honey Glazed Ham,
Salmon Encroute With Champagne Dill Sauce
Served With Appropriate Condiments And Rolls
\$85 Attendant Fee Per Each Station

BUFFET PRESENTATION

Smoked Nova Scotia Salmon, Black Bread Tartines, Cocktail Breads,
Chopped Eggs, Onion, Capers, Sour Cream And Lemon Crowns
International And Domestic Cheese Display Served With Sliced French
Bread And Gourmet Crackers

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Now you are two persons ...

“SOMETHING BORROWED” PACKAGE CONTINUED:

Your Choice Of Six Of The Following Hors D’oeuvres

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|--|---------------------------------------|
| Beef Empanadas With Salsa | Bruchettas |
| Spring Rolls With Tiger Sauce | Assorted Hot Crostini |
| Scallops Wrapped In Bacon | Spinach & Goat Cheese in Phyllo |
| Crab Cakes with Mustard Creole Sauce | Chicken Quesadilla with Pico de Gallo |
| Coconut Shrimp with Plum Sauce | Cocktail Franks En Chemise |
| Baked Brie Pocket With Raspberry Sauce | Chicken Skewers |
| Mini-Beef Wellington | Beef Skewers |
| Antipasto Skewer | Portabella Mushrooms |

Additional Selections Available With Surcharge

PLATED FOUR COURSE DINNER SERVING

Your Choice Of One Hot Appetizer And One Signature Salad

- Jumbo Cheese Ravioli Served with Chunky Roma Tomato Sauce, Basil Oil, Topped With Fried Leeks and Romano Cheese.
- Old Bay Shrimp Cocktail Served with Roasted Pepper Remoulade.
- Wild Mushroom Bouche Herbed Garlic Cream Sauce with Marsala Reduction Drizzled With Chive Oil.
- Tamarind and Sugarcane Glazed Tiger Prawn over Sweet Plantain Croquette With Spicy Mojo.
- Fire Roasted Tomato Soup Topped with Parmesan Chip.
- Lobster Bisque.
- Pumpkin Soup.

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**Tomato and Mozzarella Tower**

Juicy Beefsteak Yellow and Traditional Red Tomatoes Mounted in a Tower with Layers of Buffalo Fresh Mozzarella Served with Radicchio and Bay Greens, Basil Oil and Balsamic Glaze.

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“SOMETHING BORROWED” PACKAGE CONTINUED:

**Traditional Caesar Salad**

**Bouquet of Baby Greens**

Spring Mix of Lettuce, Plum Tomatoes, English Cucumbers and Micro Greens with Salad Lolla Rosa, Frisse and Crisp Arugula Cherry Tomatoes and Micro Greens.

**Candied Walnuts and Apple Salad**

Mixed Greens Topped with Candied Walnuts, Crispy Diced Apples and Crumbled Blue Cheese Served with Raspberry Vinaigrette

**Portobello Mushrooms Salad**

Marinated Portobello Mushroom Topped with Assorted Greens and Roasted Pepper Relish

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Sorbet Intermezzo Served In A Martini Glass
With Mint Leaf (Choice of Mango, Raspberry Or Lime)

Your Choice Of One Of The Following Entrées

Chicken Chardonnay With Artichokes, Mushrooms And Sun Dried Tomatoes

Center Cut Of Beef Tenderloin With A Roasted Shallot Demi Glaze

Almond Encrusted Chicken With A Champagne Sauce

Petit Filet Paired With Stuffed Shrimp On A Tamarind Sugarcane Glaze

Petit Filet Paired With Veal Tenderloin Over Celeriac Puree Goat Cheese Froth And Port Wine Reduction

Petit Filet Paired With Seared Salmon In Mirins Ajus Star Anis Warm Shiitake Spinach Salad

Petit Filet Paired With Almond Encrusted Chicken
On A Citrus Glaze And Fruit Salsa

Seared Chilean Sea Bass Served with Chipotle and Roasted Pepper Couli

8 Oz. Filet Mignon with Shallot Sauce and Bread Crumbs on Top

“ All Entrees Served With Your Choice Of Starch,
Vegetable, Warm Rolls And Butter

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“SOMETHING BORROWED” PACKAGE CONTINUED

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Now you are two persons ...

FINE DESSERTS
Your Choice Of One Of The Following

KEY LIME NAPOLEON

Served with Fresh Berries and Tropical Fruit Glaze

TRIO OF DESSERTS

Bavarian Fruit Tartlets, Chocolate Mousse in Tulip Cup and Key Lime Soufflé

TRIANGLE OF FLOURLESS CHOCOLATE CAKE

Served with a Vanilla Bean Sauce, Chocolate Shavings and Fresh Raspberries

FRENCH APPLE CRISP

With Almond Paste, Caramel Sauce and Whipped Cream

TRADITIONAL TIRAMISU

With a Rich Coffee Syrup

RASPBERRY FANTASIA

Vanilla Cake with Bursting Raspberry Mousse, Topped with Raspberries and Blueberries

CHARLEMAGNE

Deep Chocolate and Praline Truffle Mousse, Hazelnut Cake with a touch of Grand Marnier
Sauce

CHOCOLATE TUXEDO

A sensation of White Chocolate and Milk Chocolate Mousse, Topped with Dark Chocolate
Glaze, Wrapped in Checkerboard Cake

CAPPUCINO

Chocolate and Cappuccino Mousse, Wrapped in Almond Genoise and Coffee Beans

LEMON MERINGUE CHARLOTTE

Vanilla Cake with Lemon Curd and Fluffy Lemon Mousse Wrapped in Charlotte

All Desserts Served On Painted and Garnished Plates
Custom Wedding Cake
Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

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Now you are two persons ...

“SOMETHING BLUE” PACKAGE

ONE HOUR OPEN BAR

One-Hour Open Bar Serving Name Brands, House Wine, Assorted Beers, Champagne, Soft Drinks, Juices, Mineral Waters, Champagne Toast, Service of White And Red Wine With Lunch

BUFFET PRESENTATION

International and Domestic Cheese Tray With Fruits And Crackers
Market Fresh Crudités of Vegetables Served With Dill And Spinach Dip

Butler Passed By White Gloved Servers

Chef's Selection of Chilled Canapés

PLATED LUNCH

Your Choice Of One Of The Following Appetizers

Wild Field Greens With Herbed Balsamic Vinaigrette
Exotic Fresh Seasonal Fruit
Traditional Caesar Salad
Cream Of Wild Mushroom With Sherry En Croute And Fresh Herbs

Your Choice Of One Of The Following Entrees

Breast Of Chicken Chardonnay
Almond Encrusted Chicken
Petite Filet Mignon
Macadamia Nut Encrusted Red Snapper

All Entrees Served With Your Choice Of Starch,
Vegetable, Warm Rolls And Butter
Custom Wedding Cake
Coffee, Decaffeinated Coffee,
And A Selection Of Herbal Teas And Sodas

This Package Is Only Available For Events Concluding By 4 O'clock In The Afternoon

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May beauty surround you both in the journey ahead ...

“SOMETHING KOSHER”

At The Miami Beach Resort and Spa, We Welcome Kosher Functions.
We Are Happy To Recommend Kosher Caterers
Who Are Experienced And Knowledgeable
Of Our Resort. At Your Request, Arrangements Can
Either Be Made Directly Through The Resort
Or With The Kosher Caterer Of Your Choosing.

Also Available:

Seating

Dishwasher

Kitchen Supervision

Ceremony

Tish Room

Bedecken Room

Bridal Holding Room

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“SOMETHING REHEARSED”

BEACHSIDE COOKOUT

Tossed Salad With Assorted Toppings And Dressings

Dill Potato Salad

Bowl Of Tortilla Chips, Salsa And Sour Cream

CHEF TO GRILL

Hamburgers And Cheeseburgers

Kosher Hot Dogs

Barbecue Chicken

Appropriate Condiments

Platter Of Sliced Tomato, Onion And Pickles

CHAFING DISHES

Corn On The Cob Melted with Butter

Baked Beans

Baked Potato With Sour Cream And Chives, Butter, Cheddar Cheese And Bacon Bits

Assorted Rolls, Cornbread And Butter

DESSERTS

Cookies, Brownies And Key Lime Pie

Freshly Brewed Coffee, Decaffeinated Coffee,

And A Selection Of Herbal Teas,

Iced Tea or Lemonade

One Attendant Per Each Station

MAY WE ALSO SUGGEST

Beef And Chicken Kabobs

Gilled Salmon Or Mahi-Mahi

Gilled Vegetables

Margaritas And/Or Piña Coladas

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May happiness be your companion ...

“SOMETHING MEMORABLE”

WEDDING BRUNCH

Chilled Orange And Grapefruit Juice

Assorted Mini Muffins, Danish, Croissant, Butter And Preserves,
Bagels With Cream Cheese

Fresh Fruit Platter Served With Yogurt Dip

Platter Of Nova Scotia Salmon, Sliced Tomatoes,
Sliced Onions And Capers

Fresh Omelets Made To Order
Also Available With Egg White & Egg Beaters
With Garden Fresh Ingredients To Include
Tomatoes, Peppers, Mushrooms, Onions, Spinach, Assorted Grated Cheeses And Ham
Homemade Breakfast Potatoes
And A Choice Of Ham, Bacon, Or Sausage

Coffee, Decaffeinated Coffee,
An A Selection Of Herbal Teas

MAY WE ALSO SUGGEST

Bloody Mary's And/Or Mimosas

WAFFLE STATION
With assorted Fruits Toppings

One Chef for each Station

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LINEN ENHANCEMENTS
At Additional Charge

Color Napkins
Chair Covers With Sash
Enhanced Linens
Enhanced Overlays
Gold or Silver Chargers

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“SOMETHING FREQUENTLY ASKED”

Q: What is needed to secure my space and date?

A: A non-refundable deposit in the amount of \$1,000.00 or ten percent of the total amount of the contract, whichever is greater, in addition to the signed contract agreement will secure your date and space.

Q: Is there a Ceremony Fee?

A: Yes, there is a \$750 Ceremony Fee (plus applicable State and Local Taxes).

Q: Do you do beach ceremonies?

A: Yes, we do beach ceremonies. The Ceremony Fee (mentioned above) will include up to 100 white folding chairs and a small round table for the officiant. At times, we may request a permit from the City of Miami Beach, depending on the size and details of your event.

Q: How much is valet parking?

A: It is \$15.00 per car. This charge can either be paid you or your guests can pay it individually.

Q: Does the hotel provide a Chuppah for the Jewish Ceremonies?

A: This is normally provided by your decorator, however, you may also ask our Wedding Specialist to arrange one for you at an additional charge.

Q: Does the hotel provide Challah Bread and Kosher Wine for Jewish Ceremonies?

A: Yes, the hotel will provide Challah bread and Kosher wine for the ceremony.

Q: What linens does the hotel provide?

A: The hotel will provide White Floor Length Linen, White Overlays and White Napkins. Other options are available through our Wedding Specialist at an additional charge.

Q: Can I use my own vendors?

A: Your Wedding Specialist will provide you with a preferred list of vendors that are familiar with all the Ballrooms in our resort.

Q: When should I have my vendors arrange to set up and decorate for my event?

A: Please direct your vendors to contact us one week prior your event to arrange set up times.

Q: May we chose two entrée selections?

A: Yes, for a sit-down dinner, you may give your guests the choice of two entrées. In order for us to prepare properly, we will need to have your guest's pre-select their option and have you provide us with the total counts no less than five days prior your event.

Q: Is the wedding cake included in the packages?

A: Yes, we include a wedding cake in our packages. Additional options can be made directly through you to the vendor.

Q: Does the hotel provide a special rate for out of town guests?

A: Yes, for Wedding Parties of ten or more rooms, the hotel will provide a specialized room rate for your guests.

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