

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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TABLE OF CONTENTS

BREAKFAST	4
BRUNCH	5
BREAKS	6
LUNCH	7
RECEPTIONS	10
DINNER	12
BEVERAGES	15
GENERAL INFORMATION	17



BREAKFAST

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEAS & HERBAL INFUSIONS | PRICE PER PERSON

ARTISAN CONTINENTAL DISPLAY

BREAKFAST PASTRIES

Whipped Butter, Fruit Preserves, Farmer's Honey, Whipped Cream Cheese, House-Made Almond Butter

CARVED MARKET FRUITS

FRESH FRUIT INFUSED WATER

CONTINENTAL GUYandGIRL SPA DISPLAY

BREAKFAST PASTRIES

Whipped Butter, Fruit Preserves, Farmer's Honey, Whipped Cream Cheese, House-Made Almond Butter

CARVED MARKET FRUITS

FRESH FRUIT INFUSED WATER

CHARCUTERIE BOARD

Bruschetta

YOGURT PARFAIT BAR

All Natural Yogurts, Market Fruits, Dried Fruits, House-Made Granola, Berry Preserves

MONDRIAN AMERICAN DISPLAY

BREAKFAST PASTRIES

Whipped Butter, Fruit Preserves, Farmer's Honey, Whipped Cream Cheese, House-Made Almond Butter

CARVED MARKET FRUITS

FRESH FRUIT INFUSED WATER

CHARCUTERIE BOARD

Bruschetta, Cured and Smoked Meats, Mediterranean Olives, Mustards, Baguette, Home-Made Pickles

YOGURT PARFAIT BAR

All Natural Yogurts, Market Fruits, Dried Fruits, House-Made Granola, Berry Preserves

FRESH EGG SCRAMBLE

APPLEWOOD SMOKED BACON

29 ENHANCEMENTS

FRESH EGG SCRAMBLE

Fresh Herbs

5

MEATS

Applewood Smoked Bacon, Italian Sausage, Canadian Bacon

8

HICKORY SMOKED SALMON

Classic Garnishes, Whipped Cream Cheese, Mini Bagels

10

39

CEREAL BAR

Assorted Kashi Cereals, Almond, Soy, Skim, Whole Milk

5

STEEL CUT COCONUT OATMEAL

Raw Sugar, Dried Fruits, Rum Raisins, Crushed Almonds, Berries

5

ASSORTED BREAD & MINI BAGELS

Whipped Cream Cheese, Fruit Preserves

5

OMELET BAR

Whole Eggs, Egg Beaters, Egg Whites, Seasonal Accompaniments
Chef Attendant | 200

11

MILK & COOKIES

Assorted House-Made Cookies, Almond, Whole, Skim, Chocolate Milk

5

44

HAM & CHEESE BREAKFAST SLIDER

Egg, Croissant

8

HAM, BACON & CHEESE BREAKFAST SLIDER

Egg, Croissant

10

CINNAMON ROLLS

Price Per Dozen

22



BRUNCH

ALL BRUNCHES INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEAS & HERBAL INFUSIONS | 30 MINUTES OF SERVICE | PRICE PER PERSON

SUNRISE BRUNCH

69

INCLUDES MIMOSAS FOR UP TO TWO HOURS

BREAKFAST PASTRIES

Whipped Butter, Fruit Preserves, Farmer's Honey, Whipped Cream Cheese, House-Made Almond Butter

CHARCUTERIE BOARD

Bruschetta

CARVED MARKET FRUITS

YOGURT PARFAIT BAR

House-Made Granola, Market Fruits, Dried Fruits, Berry Preserves

FRESH FRUIT INFUSED WATER

EGG SCRAMBLE

Applewood Smoked Bacon

FRENCH TOAST

HOUSE POTATOES

PETIT FOURS

Chef's Selection

STAR ISLAND BRUNCH

74

CHAMPAGNE TOAST AVAILABLE \$10 PP

GRILLED SHRIMP & DATE SKEWER

Harissa Glaze, Toasted Walnuts

HICKORY SMOKED SALMON

Classic Garnishes, Whipped Cream Cheese, Mini Bagels

ARTISAN CHEESE BOARD

Shaved Sourdough Croutons, Crostini, Water Crackers, Seasonal Fruit, Chutney, Fruit Preserves, Farmer's Honey, Assorted Nuts

CARVED MARKET FRUITS

CHOCOLATE CRUNCH CAKE

Chocolate Crumble, Raspberry Sauce



BREAK-OUTS

ALL BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEAS & HERBAL INFUSIONS | 30 MINUTES OF SERVICE | PRICE PER PERSON

SALTY SENSATION

Peanuts, Assorted Chips, Pretzels

SALTY SWEET TEMPTATION

Cracker Jack Popcorn, Chocolate Covered Pretzels, Terra Chips, Assorted House-Made Cookies

BAKE SALE

Assorted Pastries, House-Made Cookies, Brownies and Blondies, Whole and Chocolate Milk

BUILD YOUR OWN TRAIL MIX

House-Made Granola, Dried Apples, Dried Pineapple, Dates, Apricots, Pretzel Sticks, Peanuts, Almonds, Pistachios, Sunflower Seeds, Prunes, Chocolate Chips

MEDITERRANEAN MEZZE

Warm and Crispy Pita, Hummus, Baba Ghanoush, Tatziki, Kalamata Tapenade

CHIPS & DIP

Warm Tortilla, Potato and Vegetable Chips, Smashed Avocado, Pico de Gallo, Jalapeños, Cheese, Spinach and Artichoke, Charred Tomato Salsa

MEAT & CHEESE

Selection of Cured Meats, Artisan Cheeses, Crispy Baguettes, Gourmet Crackers, Quince, Dried Fruit, Farmer's Honey

18 BEVERAGES

FRESHLY BREWED REGULAR AND DECAF COFFEE 65
Per Gallon

22 HOT TEAS & HERBAL INFUSIONS 55
Per Gallon

ICED TEA 45
Per Gallon

20 ICED CHOCOLATE MILK 30
Per Gallon

FRESH ORANGE & GRAPEFRUIT JUICE 55
Per Gallon

25 SOFT DRINKS 6
Each

MINERAL WATER 10
Large Bottle

RED BULL 7
Sugar Free

25 SMOOTHIE 55
Per Gallon | *Choice of Mango-Papaya, Strawberry-Banana, Peanut Butter*

25

29



SANDWICH SHOP

ALL SANDWICHES AVAILABLE AS WRAPS
PRICE PER PERSON

BOXED LUNCHES

CHOICE OF BOXED LUNCHES OR BUFFET

SANDWICHES

CHOICE OF TWO

CHICKEN AVOCADO

Arugula, Romesco Aioli

CLASSIC CUBANO

Roast Pork, Country Ham, Gruyère, Pickles, Mustard

ROAST BEEF

White Cheddar, Tomato, Arugula, Horseradish Aioli

OVEN ROASTED TURKEY

Bacon, White Cheddar, Tomato

“BLT”

Applewood Smoked Bacon, Heirloom Tomato, Butter Lettuce, Aioli

MARINATED GRILLED VEGETABLE

Goat Cheese, Heirloom Tomato, Pesto

BLACKENED BIGEYE TUNA

Butter Lettuce, Heirloom Tomato, Pickled Onions,
Smoked Paprika Aioli, Wheat Tortilla

INCLUDES: Whole Fruit, Chips, Energy Bars, Bottled Water,
Individual Condiments

34 DELI DISPLAY

44

SOUPS

CHOICE OF ONE

Roasted Tomato Basil, Caramelized Cauliflower, Lentil,
Corn Chowder

CHARCUTERIE

ASSORTMENT

House-Made Roast Beef, Oven Roasted Turkey, Black Forest Ham,
Prosciutto De Parma, Soppresseta

CHEESES

CHOICE OF TWO

Swiss, White Vermont Cheddar, Habañero, American, Provolone,
Aged Goat

SALADS

CHOICE OF TWO

KALE CAESAR Parmesan, House-Made Croutons, Caesar Dressing

HEIRLOOM TOMATO Cucumber, Olives, Lemon Vinaigrette

QUINOA Kale, Seasonal Vegetables, Ricotta Salata

CHOPPED Romaine, Pepperoncini, Feta, Sunflower Seeds

GARNISHES

Baby Romaine Lettuce, Florida Grown Tomatoes, Shaved Red
Onion, Pickled Jalapeños, Pickled Pepperoncinis, Kosher Sliced
Pickles, Marinated Olives, Mustards, Mayonnaise, Garlic Aioli



LUNCH BBQ

65^{PP}

LUNCH BBQ INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEAS & HERBAL INFUSIONS

STAR ISLAND BARBECUE

GRILLED SHRIMP & DATE SKEWER

Harissa Glaze, Toasted Walnuts

CHICKEN

Beer Marinated

PORK RIBS

Beer Marinated

ACHIOTE RED RICE

RED BLISS POTATO SALAD

GRILLED ASPARAGUS

DESSERT

CHOICE OF ONE

MINI PETIT FOURS

Chef's Selection

CHOCOLATE CRUNCH CAKE

Chocolate Crumble, Raspberry Sauce

RED VELVET CAKE

Cream Cheese Icing, Peanut Butter Ice Cream



LUNCH STATION

59 PP

ALL LUNCH STATIONS INCLUDE FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, HOT TEAS & HERBAL INFUSIONS

SOUPS

CHOICE OF ONE

Roasted Tomato Basil, Caramelized Cauliflower, Lentil,
Corn Chowder

SALADS

CHOICE OF TWO

KALE CAESAR

Parmesan, House-Made Croutons, Caesar Dressing

HEIRLOOM TOMATO

Cucumber, Olives, Lemon Vinaigrette

QUINOA

Kale, Seasonal Vegetables, Ricotta Salata

MIXED GREENS

Sweet Tomato, Pickled Onions, House-Made Croutons

ENTRÉES

CHOICE OF TWO

PAELLA AL VALENCIA

Saffron Infused Rice, Chorizo, Chicken, Fruits of the Sea

ROTISSERIE CHICKEN

White Corn, Black Bean Succotash

CHAR-GRILLED CHURRASCO

Chimichurri

CHORIZO CRUSTED FLORIDA GROUPER

Israeli Couscous, Sundried Tomato

WHOLE ROASTED STUFFED PEPPERS

Vegetable Quinoa, Grilled Eggplant, Goat Cheese

ORANGE MOJO MARINATED LECHON

Arroz Moro

GRILLED ATLANTIC SALMON

Roasted Marble Potatoes, Beurre Blanc, Meyer Lemon

SIDES

CHOICE OF TWO

HERB ROASTED VEGETABLES

ROASTED FINGERLING

Bacon Salad

POTATO GRATIN

Gruyère Cheese

GRILLED POLENTA

Roasted Tomato Chutney

GARDEN VEGETABLE RATATOUILLE

Tomato Sauce

GLAZED BABY CARROTS

Farmer's Honey, Toasted Almonds

BRUSSELS SPROUTS

Pancetta, Garlic, Mint

ROASTED CAULIFLOWER

Zaatar Yogurt Sauce

SPICED BUTTERNUT SQUASH

Marscapone, Chives

VALENCIA RICE

Kale, Tomato, Parmesan

DESSERT

MINI PETIT FOURS

Chef's Selection



RECEPTIONS | PASSED HORS D'OEUVRES

\$30 PER PERSON PER HOUR | \$9 PER PIECE | CHOICE OF FOUR

COLD

CHOICE OF TWO

ASSORTED SUSHI

TUNA TARTARE

Mallanga Taco Shell or Crispy Plantains, Truffle Soy

SMOKED SALMON CREPES

Chives

MINI LOBSTER ROLLS

Fennel Pollen

RED SNAPPER CEVICHE

Gazpacho Cups

SPICY TUNA CRISPY RICE

HOT

CHOICE OF TWO

WARM TRUFFLED MUSHROOM TART

Parmesan

LOBSTER POT STICKER

Shiitake Mushrooms

MOROCCAN SPICED LAMB POPS

Mint Yogurt

LOBSTER GRILLED CHEESE

Smoked Pimenton Aioli

MINI CRAB CAKES

Spicy Mustard Aioli

MINI CUBANO SLIDERS

Ham, Roast Lechon, Swiss Cheese, Pickles, Mustard

CRISPY VEGETABLE SPRING ROLLS

Hot and Sour Sauce

BEEF PICADILLO EMPANADAS

Salsa Fresca

GRILLED SHRIMP & DATE SKEWER

Harissa Glaze, Toasted Walnuts



RECEPTION DISPLAY

PRICE PER PERSON

SUSHI SURF BOARD Selection of Chef Inspired Sushi Rolls, Soy Sauce, Pickled Ginger	44
ARTISAN CHEESE BOARD Artisan Cheeses, Seasonal Fruit, Chutney, Fruit Preserves, Assorted Nuts, Shaved Sourdough Croutons, Crostinis, Farmer's Honey, Water Crackers	24
CHARCUTERIE BOARD Cured and Smoked Meats, Mediterranean Olives, Mustards, Baguette, Home-Made Pickles	24
MEDITERRANEAN MEZZE Hummus, Baba Ghanoush, Tatziki, Muhammarra, Tabbouleh, Warm Pita, Marinated Mediterranean Olives	24
CRUDITE Seasonal Vegetables, House-Made Pickled Vegetables, Romesco Sauce, Avocado Buttermilk Dressing	24
FRUTAS DEL MAR King Crab, Lump Crab, Jonah Crab, Shrimp, Maine Lobster, Oysters, Clams, Mussels, Inspired Ceviches	69
DESSERTS Red Velvet Cake, White Chocolate Mousse Verrine, Sundae Bar, Nutella Croissant Bread Pudding INDIVIDUAL \$11 PP	30



DINNER

SERVED AS BUFFET, PLATE OR FAMILY STYLE
PLATED \$94 PER PERSON | FAMILY STYLE \$94 | BUFFET \$104

SOUPS

CHOICE OF ONE

Roasted Tomato Basil, Caramelized Cauliflower, Lentil, Corn Chowder

SALADS

CHOICE OF TWO

KALE CAESAR

Parmesan, House-Made Croutons, Caesar Dressing

CHOPPED

Romaine, Pepperoncini, Feta, Sunflower Seeds

ROASTED BABY BEET

Baby Arugula, Pecans, Aged Goat Cheese

ROASTED BABY CARROTS

Cherry Peppers, Feta, Pistachio, Virgin Olive Oil

MIXED GREENS

Sweet Tomato, Pickled Onions, House-Made Croutons

ENTRÉES

CHOICE OF TWO

PAELLA AL VALENCIA

Saffron Infused Rice, Chorizo, Chicken, Fruits of the Sea

ROTISSERIE CHICKEN

Brussels Sprouts, Cipollini Onions, Chicken Jus

BRAISED SHORT RIB

Roasted Root Vegetables

GRILLED WILD KING SALMON

Roasted Garlic Buerre Blanc

WHOLE ROASTED STUFFED PEPPERS

Vegetable Quinoa, Grilled Eggplant, Goat Cheese

WILD MUSHROOM RISOTTO

Parmesan

ENTRÉES cont.

CHOICE OF TWO

STEAK ADDITIONAL \$10 PP

Choice of NY Strip or Filet Mignon, Aligot Potatoes, Wild Mushrooms

WAGYU ADDITIONAL \$22 PP

Choice of NY Strip or Filet Mignon, Aligot Potatoes, Wild Mushrooms

SIDES

CHOICE OF TWO

ROASTED FINGERLING

Bacon Salad

GRILLED POLENTA

Roasted Tomato Chutney

GARDEN VEGETABLE RATATOUILLE

Tomato Sauce

GLAZED BABY CARROTS

Farmer's Honey, Toasted Almonds

BRUSSELS SPROUTS

Pancetta, Garlic, Mint

ROASTED CAULIFLOWER

Zaatar Yogurt Sauce

SPICED BUTTERNUT SQUASH

Marscapone, Chives

VALENCIA RICE

Kale, Tomato, Parmesan

DESSERT

CHEF'S SELECTION OF MINI PETIT FOURS



DINNER BBQ

89^{PP}

DINNER BBQ INCLUDES FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, HOT TEAS & HERBAL INFUSIONS

STAR ISLAND BARBECUE

GRILLED SHRIMP & DATE SKEWER

Harissa Glaze, Toasted Walnuts

CHICKEN

Beer Marinated

PORK RIBS

Beer Marinated

SKIRT STEAK

ACHIOTE RED RICE

RED BLISS POTATO SALAD

GRILLED ASPARAGUS

DESSERT

CHOICE OF ONE

MINI PETIT FOURS

Chef's Selection

CHOCOLATE CRUNCH CAKE

Chocolate Crumble, Raspberry Sauce

RED VELVET CAKE

Cream Cheese Icing, Peanut Butter Ice Cream



DINNER ACTION STATION

CHEF REQUIRED PER 40 GUESTS | \$200.00 FOR 4 HOURS BASED ON EVERY 40 GUESTS
PRICE PER PERSON

SUSHI 49
Selection of Chef Inspired Sushi Rolls, Wasabi, Soy Sauce, Pickled Ginger

PASTA 24
Penne Pasta, Cheese Tortellini, Marinara Sauce, Classic Pesto, Shaved Parmesan Cheese, Bocconcini Mozzarella, Grissini Breadsticks

LECHON ASADO “CAJA CHINA” 39
Cuban Style Mojo Marinated Whole Roasted Pig, Tangerine Mojo, Tostones

SALSA VERDE WHOLE ROASTED GROUPEL 34
Local Florida Caught Grouper, Salsa Verde, Tarragon Buerre Blanc, Soy Caper Preserved Lemon Sauce

ROSEMARY MUSTARD RUBBED PRIME RIB OF BEEF 39
Bone-In Prime Whole Ribeye, Horseradish Cream, Rosemary Beef Jus

DINNER ACTION STATION PACKAGE 84
BASED ON A TWO HOUR SERVING PERIOD

MAC N’ CHEESE
Cheese, Lobster

BRAISED SHORT RIBS

EMPANADAS
Cheese, Spinach and Chorizo, Beef Picadillo

SALADS
Baby Arugula, Romaine, Kale, Shredded Carrots, Avocado, Olives, Broccoli, Cauliflower, Strawberries, Dried Cranberries, Sunflower Seeds, Pecans

SLIDERS
Fried Chicken and Waffles, Wagyu Beef, Mini Cubano

ASSORTED DESSERTS
Chef’s Selection



OPEN BARS

PACKAGED BY THE HOUR PER PERSON

DELUXE

20 PER PERSON EACH ADDITIONAL HOUR

SCOTCH/WHISKEY

Dewars, Jameson

VODKA

Russian Standard, Stolichnaya

BOURBON

Jack Daniels, Jim Bean

RUM

Cruzan, Captain Morgan

TEQUILA

Sauza Gold

GIN

Bombay, Tanqueray

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

IMPORTED & DOMESTIC BEERS

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

Grey Goose, Ketel One, Absolut

BOURBON

Makers Mark, Knob Creek

RUM

Bacardi, Ron Zacapa 23

TEQUILA

Patrón Silver, Milagro Silver

GIN

Bombay Sapphire, Tanqueray 10

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

IMPORTED & DOMESTIC BEERS

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

Russian Standard, Stolichnaya

BOURBON

Jack Daniels, Jim Bean

RUM

Cruzan, Captain Morgan

TEQUILA

Sauza Gold

GIN

Bombay, Tanqueray

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

WINE LIST AVAILABLE ON REQUEST

IMPORTED & DOMESTIC BEERS

Each

MINERAL WATER

Bottle

JUICES

Each

SOFT DRINKS

16 PREMIUM

SCOTCH/WHISKEY

Johnny Walker Black, Crown Royal, Macallan 12 Year

VODKA

Grey Goose, Ketel One, Absolut

BOURBON

Makers Mark, Knob Creek

RUM

Bacardi, Ron Zacapa 23

TEQUILA

Patrón Silver, Milagro Silver

GIN

Bombay Sapphire, Tanqueray 10

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

WINE LIST AVAILABLE ON REQUEST

7 IMPORTED & DOMESTIC BEERS

Each

10 MINERAL WATER

Bottle

6 JUICES

Each

6 SOFT DRINKS

18

7

10

6

6

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