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
305.514.1985
MONDRIANSALES@MENINHOSPITALITY.COM
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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

ENHANCEMENTS
FRESH EGG SCRABBLE
Fresh Herbs
8
MEATS
Applewood Smoked Bacon, Italian Sausage, Canadian Bacon
10
HICKORY SMOKED SALMON
Classic Garnishes, Whipped Cream Cheese, Mini Bagels
10
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
OMELETT 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
HAM & CHEESE BREAKFAST SLIDER
Egg, Croissant
8
HAM, BACON & CHEESE BREAKFAST SLIDER
Egg, Croissant
10
CINNAMON ROLLS
Price Per Dozen
22

PRICES ARE BASED ON A MINIMUM OF 15 GUESTS, GROUPS OF 15 OR LESS WILL RECEIVE A SURCHARGE OF $8 PER PERSON. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. 22% SERVICE CHARGE AND 9% SALES TAX; SERVICE CHARGE IS TAXED AT 7%.
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
Per Gallon

HOT TEAS & HERBAL INFUSIONS
Per Gallon

ICED TEA
Per Gallon

ICED CHOCOLATE MILK
Per Gallon

FRESH ORANGE & GRAPEFRUIT JUICE
Per Gallon

25 SOFT DRINKS
Each

MINERAL WATER
Large Bottle

RED BULL
Sugar Free

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

PRICES ARE BASED ON A MINIMUM OF 15 GUESTS. GROUPS OF 15 OR LESS WILL RECEIVE A SURCHARGE OF $8 PER PERSON. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. 22% SERVICE CHARGE AND 9% SALES TAX; SERVICE CHARGE IS TAXED AT 7%.
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
CHOICE OF ONE

SOUPS

Roasted Tomato Basil, Caramelized Cauliflower, Lentil, Corn Chowder

CHARCUTERIE

ASSORTMENT

House-Made Roast Beef, Oven Roasted Turkey, Black Forest Ham, Proscuitto De Parma, Soppresetta

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 Pepperoncini's, Kosher Sliced Pickles, Marinated Olives, Mustards, Mayonnaise, Garlic Aioli

44

PRICES ARE BASED ON A MINIMUM OF 15 GUESTS. GROUPS OF 15 OR LESS WILL RECEIVE A SURCHARGE OF $8 PER PERSON. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. 22% SERVICE CHARGE AND 9% SALES TAX; SERVICE CHARGE IS TAXED AT 7%.
LUNCH BBQ

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

PRICES ARE BASED ON A MINIMUM OF 15 GUESTS. GROUPS OF 15 OR LESS WILL RECEIVE A SURCHARGE OF $8 PER PERSON. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. 22% SERVICE CHARGE AND 9% SALES TAX; SERVICE CHARGE IS TAXED AT 7%.
## Lunch Station

### Prices
- Prices are based on a minimum of 15 guests. Groups of 15 or less will receive a surcharge of $8 per person.
- Prices are subject to change without notice. 22% service charge and 9% sales tax; service charge is taxed at 7%.

### 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**
  - **Potato Gratin**
  - **Grilled Polenta**
  - **Garden Vegetable Ratatouille**
  - **Glazed Baby Carrots**
  - **Brussels Sprouts**
  - **Roasted Cauliflower**
  - **Spiced Butternut Squash**
  - **Valencia Rice**
  - **Garden Vegetable Ratatouille**
  - **Garden Vegetable Ratatouille**

### Dessert
- **Mini Petit Fours**
  - Chef’s Selection

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Prices are based on a minimum of 15 guests. Groups of 15 or less will receive a surcharge of $8 per person. Prices are subject to change without notice. 22% service charge and 9% sales tax; service charge is taxed at 7%.
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

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

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**NOTES:**
- Prices are based on a minimum of 15 guests. Groups of 15 or less will receive a surcharge of $8 per person.
- Prices are subject to change without notice. 22% service charge and 9% sales tax; service charge is taxed at 7%.
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

Sautéed
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

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

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

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

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

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

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

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

PRICES ARE BASED ON A MINIMUM OF 15 GUESTS. GROUPS OF 15 OR LESS WILL RECEIVE A SURCHARGE OF $8 PER PERSON. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. 22% SERVICE CHARGE AND 9% SALES TAX; SERVICE CHARGE IS TAXED AT 7%.
ONE BARTENDER IS REQUIRED FOR EVERY 75 GUESTS AT $75 FOR THE FIRST 3 HOURS AND $25 FOR EACH ADDITIONAL HOUR

PRICES ARE BASED ON A MINIMUM OF 15 GUESTS, GROUPS OF 15 OR LESS WILL RECEIVE A SURCHARGE OF $8 PER PERSON.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. 22% SERVICE CHARGE AND 9% SALES TAX; SERVICE CHARGE IS TAXED AT 7%.

OPEN BARS

PACKAGED BY THE HOUR PER PERSON

DELUXE
20 PER PERSON EACH ADDITIONAL HOUR

SCOTCH/WHISKEY
Dewars, Jameson

VODKA
Russian Standard, Stoli

BOURBON
Jack Daniels, Jim Beam

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

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

BEER & WINE
14 PER PERSON EACH ADDITIONAL HOUR

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

IMPORTED & DOMESTIC BEERS

SOFT DRINKS & JUICES

22
**CASH BARS**

**SERVICE BASED ON CONSUMPTION**

**DELUXE**

**SCOTCH/WHISKEY**
- Dewars, Jameson

**VODKA**
- Russian Standard, Stolichnaya

**BOURBON**
- Jack Daniels, Jim Beam

**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**

---

**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**

**IMPORTED & DOMESTIC BEERS**
- Each

**MINERAL WATER**
- Bottle

**JUICES**
- Each

**SOFT DRINKS**

---

One bartender is required for every 75 guests at $75 for the first 3 hours and $25 for each additional hour.

Prices are based on a minimum of 15 guests. Groups of 15 or less will receive a surcharge of $8 per person. Prices are subject to change without notice. 22% service charge and 9% sales tax; service charge is taxed at 7%.
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 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).