All food and beverage is subject to 22% service charge and applicable taxes. Prices are subject to change.

All Breakfast, Breaks and Lunch menus are based on a 10 person minimum unless stated otherwise.

BANQUET MENU

DELANO
SOUTH BEACH
the events team at delano 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 are happy to prepare a custom menu, if you so desire.
<table>
<thead>
<tr>
<th><strong>table of contents</strong></th>
<th><strong>Page</strong></th>
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</thead>
<tbody>
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<td>general information</td>
<td>20</td>
</tr>
</tbody>
</table>
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 30
- Croissants and Pastries
- Whipped Butter, Preserves
- Fruits, Melon and Berry Selections
- Low Fat and Greek Yogurts

### Breakfast Buffet 40
- Freshly Baked Croissants and Pastries
- Whipped Cinnamon Butter, Preserves
- Assorted Bagels
- Cream Cheeses to Include Smoked Salmon and Lemon-Chive, Sliced Heirloom Tomatoes
- Fruits, Melon and Berry Selections
- Low Fat and Greek Yogurts
- Scrambled Eggs
  - Hand Cut Chives, Crème Fraiche
- Pancakes
  - Blueberry Compote, Vermont Maple Syrup
- Choice of: Bacon or Sausage
- Rustic Potatoes

### Plated Breakfast 42
- Freshly Baked Croissants and Pastries
  - Whipped Butter
- Organic Fruit and Granola Parfait
  - House Blend Granola, Berries, Greek Yogurt
- Mains / Choose One
  - Oatmeal Brulée
  - Pecan Compote
- Pancakes
  - Blueberry Compote, Vermont Maple Syrup
- Smoked Salmon Benedict
  - Hand Cut Chives
- Cuban Benedict
  - Braised Short Rib, Hollandaise

### Breakfast Enhancements
- El Tucumano Egg Benedict 11
  - Beef Empanada, Chimichurri Hollandaise Sauce
- Jumbo Lump Crab Benedict 11
  - Parsley Aioli, Roasted Tomato

---

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

Pricing based on 2 hours of service

### Leynia Family Style Brunch

- Croissants and Pastry Basket
- Whipped Butter, Preserves
- Fruits, Melon and Berry Selections
- Brussels
- Sweet & Sour
- Choco Empanada
- Poblano Chili, Guacamole
- Eggplant
- Escabeche, Grilled Bread
- Pancakes
- Blueberry Compote, Vermont Maple Syrup
- Bacon, Sausage and Rustic Potatoes

#### Salads

- Kale Caesar Salad
  - Kale, Crispy Croutons
- Feta Cheese Salad
  - Grilled Pepper, Oregano Vinaigrette

#### Entrées

- Churrasco
  - Chimichurri Sauce
- El Tucumano Egg Benedict
  - Beef Empanada, Chimichurri Hollandaise Sauce

#### Sides

- Eggplant
  - Golden Raisins, Scallions
- Cauliflower
  - Roasted Cauliflower

#### Desserts

- Assorted Miniature Desserts

- Freshly Pressed Orange and Grapefruit Juices
<table>
<thead>
<tr>
<th>Break Theme</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bagel Break</strong></td>
<td>19</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td></td>
</tr>
<tr>
<td>Cream Cheeses to Include Smoked Salmon and Lemon-Chive, Sliced Heirloom Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Assorted Coffees and Teas</td>
<td></td>
</tr>
</tbody>
</table>

| **Classic Coffee Break** | 22    |
| Assorted French Macrons  |       |
| Alfajor Dulce de Leche Cookies |       |
| Beignet Dusted in Vanilla Sugar |       |
| Cuban 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 |       |

| **Movie Theater Break**  | 22    |
| Assorted Candy Bars, Mini Candy Varieties, M&Ms (Plain and Peanut) |       |
| Buttered Popcorn         |       |

| **Ultimate Movie Theater Break** | 47 |
| Twizzlers, Gummy Bears       | |
| M&Ms Plain, Peanut and Pretzel | |
| Plain, Buttered and Truffle Popcorn | |
| Nachos with Spicy Fontina Cheese | |
| Pigs in a Blanket with Spicy Mustard Sauce | |
| Still and Sparkling Water, Soft Drinks: Classic Coke, Diet Coke and Sprite | |
| Movie of your choice to complete your package (Media Room Only) | |

| **Energy Break**          | 30    |
| Assorted Protein Bars     |       |
| Mixed Nuts                |       |
| Energy Drinks and Fresh Pressed Juices |       |
Healthy Kick  
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  
Chips and Smashed Avocado  
House Made Tortilla Chips and Fresh Guacamole  
Nachos with Spicy Cheese  
Soft Drinks: Classic Coke, Diet Coke and Sprite

Leynia Happy Hour Break  
*Requires a Mixologist $100  
Create Your Own Mixed Drink – Select one  
Mojito, Caipirinha or Mixologist choice  
Add light bar bites for an additional $20.00 per person

Break Enhancements  
Make your own Fresh Juice Station  
Pineapple, Green Apple, Carrot, Ginger Shot, Watermelon, Papaya, Cantaloupe

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

Paleta Cart  
Ice Cream Cart with assorted Ice Creams and Popsicles
breaks
a la carte

Pricing based on 30 minutes of service.

Buttered Popcorn 4/ per Person
Chefs Selection of French Macarons and Cookies 28/ per Dozen
Individual Yogurts 4.50/ Each
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

Desserts
Based on 20 piece minimum; priced per piece

Financier Green Apple 3
Financier Orange 3
Lemon Drop Cookies 2
Alfajor Dulce de Leche Cookies 2
Coconut Macaron French 4
Green Apple Macaron 4
Lavender Macaron 7
Nutella Bonbon 3
Caramel Crunch Bonbon 3

Beverages

Freshly Brewed Regular and Decaffeinated Coffee 65/ per Gallon
Selection of Hot Tea and Herbal Teas 60/ per Gallon
Hot Chocolate 6/ per Packet
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
Energy Drinks (Red Bull) 8/ Each
Espresso 6/ Each
Cappuccino 6/ Each
Mineral Waters (Small, Still and Sparkling) 6.50/ per Bottle
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
$45 per person

Choice of two (2) salads, two (2) entrées, two (2) sides, dessert
$55 per person

Lunch Additions

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
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<tbody>
<tr>
<td>Additional salad</td>
<td>$6</td>
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<tr>
<td>Additional entrée</td>
<td>$10</td>
</tr>
<tr>
<td>Additional side</td>
<td>$6</td>
</tr>
</tbody>
</table>

Salads

Kale Caesar Salad
Kale, Crispy Croutons

Chopped Salad
Grilled Vegetables, Meyer Lemon Vinaigrette

Feta Cheese Salad
Grilled Pepper, Oregano Vinaigrette

Kabocha Salad
Goat Cheese, Baby Arugula

Entrées

Corvina Casserole
Braised Fennel

Short Ribs
Salsa Criolla

Matambre a la Pizza
Aged Mozzarella

Grilled Chicken
Romesco Sauce

Churrasco
Chimichurri Sauce

Sides

Florida Mushrooms
Herb Aioli

Eggplant
Golden Raisins, Scallions

Roasted Cauliflower

Chard Carrots
Honey Glaze

Desserts

Selection of Seasonal Pastries
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
Beet Salad
Greek Yogurt Sauce, Brûlée Orange

Kale Caesar Salad
Kale, Crispy Croutons

Chopped Salad
Grilled Vegetables, Meyer Lemon Vinaigrette

Feta Cheese Salad
Grilled Pepper, Oregano Vinaigrette

Sandwiches & Empanadas
Grilled Chicken Wrap
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

Choripán
French Baguette, Criolla Sauce

Cuban Empanada
Spicy Mustard, Swiss Cheese

Pollo Empanada
Chipotle Braised Chicken, Avocado

Choclo Empanada
Poblano Chili, Guacamole

Desserts
Selection of Seasonal Pastries
lunch
family style

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

Family Style Lunch Menu

Starters

Eggplant Escabeche, Grilled Bread

Rabas Fritas Pepperoncini, Fresh Basil

Chopped Salad Grilled Vegetables, Meyer Lemon Vinaigrette

Choclo Empanadas Poblano Chili, Guacamole

Entrées

Branzino Al Disco Crushed Potatoes, Caramelized Onion

Churrasco Skirt Steak, Chimichurri Sauce

Chorizo Fennel Salad

Sides for the Table

Crispy New Potato Fresh Parmesan, Truffle Essence

Roasted Cauliflower

Dessert

Selection of Seasonal Pastries
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.

Leynia Passed Hors d’Oeuvres

- Tomato Mozzarella Empanada 6
  - Fresh Mozzarella, Aioli
- Choclo Empanada 6
  - Poblano Chili, Guacamole
- Waygu Slider 6
  - Pickled Red Onion, Herb Aioli
- Short Rib Empanada 6
  - Herb Aioli, Pickled Apple
- Eggplant 5
  - Escabeche, Grilled Bread
- Ceviche 7
  - Mixed Fish, Florida Citrus
- Oysters 8
  - Sweet Asian Pear, Japanese Mignonette
- Tuna Taco 7
  - Scallions, Masago
- Smoked Salmon Cone 7
  - Wasabi, Caviar
- Spicy Yellowtail Crunch 7
  - Spicy Mayo, Crispy Cone
- Beet Lollipop 6
  - with Yogurt
- Lobster Taco 7
  - Malanga Yuzu Kosho Aioli
- Rock Shrimp Tempura 6
  - Spicy Mayo

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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 $100 per hour, per Chef

Risotto Station 25
Truffle-Wild Mushroom, Roasted Vegetables, Lobster

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

Arroz Con Mariscos 28
Shrimp & Clams

Carving Stations – From the Parilla

Each Carving Station Requires one (1) Chef Attendant per 30 guests at $100 per hour, per Chef

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

Sauces – Select one (1)
Chimichurri
Provencal
Salsa Criolla
Beef Jus
Smoked Paprika Chimichurri

Sides – 7 each
Chard Carrots, Honey Glaze
Truffle New Potato, Fresh Parmesan
Florida Mushroom, Herb Aioli
Roasted Cauliflower

Cold Stations

Chilled Shellfish Raw Bar price per piece
Snow Crab 16
Oysters 4
Shrimp 6
Alaskan King Crab Market Price
Florida Stone Crab Market Price (Seasonal)
Whole Lobster 30

Delano Sushi Station 25
Chef Attended Station with Selection of three (3) Classic Rolls and Delano 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
Baked Crab Hand Roll – Snow Crab, Soy Paper, Dynamite Sauce

Cheese Board 15
Selection of Domestic and Imported Cheese
Seasoned Mixed Nuts, Assorted Crackers, Lavash & Almond Flat Breads

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Family Style Dinner

Choice of two (2) starters, one (1) entrée, one (1) side, dessert $75 per person
Choice of three (3) starters, three (3) entrées, three (3) sides, dessert $85 per person
Choice of three (3) starters, four (4) entrées, three (3) sides, dessert $95 per person

Starters – for the table
Caesar Salad
Kale, Crispy Croutons

Chopped Salad
Grilled Vegetables, Meyer Lemon

Eggplant
Escabeche, Grilled Bread

Brussels
Sweet & Sour

Ceviche
Fresh Florida Citrus, Cilantro

Beef Empanada
Cantimpalo Sausage, Pickled Apple

Corn Empanada
Poblano Chili, Avocado

Entrées – for the table
Matambre a la Pizza
Aged Mozzarella

Corvina Casserole
Braised Fennel

Short Rib Ravioli
Truffle Essence, Fresh Basil

Skirt Steak
Chimichurri

Grilled Chicken
Romesco Sauce

Branzino al Disco
Crushed Potatoes, Caramelized Onion

Chorizo
Fennel Salad

Sides – for the table
Florida Mushrooms, Herb Aioli
Kabocha, Watercress, Ricotta Calamachi Honey
Chard Carrots, Honey Glaze
Truffle New Potato, Fresh Parmesan
Eggplant, Golden Raisins, Scallions
Baby Beets, White Balsamic Honey

Desserts
Selection of Seasonal Pastries
All dinner menus include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

_Pricing per person, based on 2 hours of service._

**Family Style Gaucho Dinner 115**

**Starters for the table**

- Chorizo
- Fennel Salad
- Grilled Octopus
- Harissa Aioli, Smoked Paprika
- Provoleta
- Melted Aged Provolone Cheese
- Golden Beet Salad
- Yogurt, White Balsamic
- Cuban Empanada
- Spicy Mustard, Swiss Cheese
- Smoked Salmon Cone
- Wasabi, Caviar

**Entrées for the table**

- Branzino al Disco
- Crushed Potatoes
- NY Steak
- Provenzal
- Sweetbread
- Pickled Vegetables, Almond Salsa Criolla
- Prawns
- Herb Butter, Smoked Paprika

**Sides for the Table**

- Roasted Cauliflower
- Chard Carrots
- Honey Glaze
- Risotto de Hongos
- Florida Mushrooms, Pecorino Romano Cheese

**Dessert - Shared for the Table**

- Cabra y Guava
- Honey Goat Cheese Panna Cotta, Guava Pasta, Buttered Brioche Toast, Honey Roasted Grapes
- Beignet Crème Anglaise
- Tossed in Pabana Caramel Sauce
Plated Dinner  

85

Starters for the table, Choice of One (1) Salad, Two (2) Entrées and, One (1) Dessert

Starters for the table

Choclo Empanada
Poblano Chili, Guacamole
&
Ceviche
Fresh Florida Citrus, Cilantro

Salads – Select one (1)

Greek Salad
Feta Cheese, Oregano
or
Caesar Salad
Kale, Crispy Crouton

Entrées – Select two (2)

Corvina Casserole
Braised Fennel, Pee Wee Potatoes, Pickled Onions, Lime Garlic Aioli
or
Short Ribs
Winter Roasted Vegetables, Salsa Criolla
or
Grilled Chicken
Grilled Asparagus, Romesco Sauce

Dessert – Select one (1)

Chocolate Dulce
Dulce de Leche Melted Heart, Seasonal Berry Basket
or
Passion Fruit Cheesecake
Coconut Whipped Cream, Ginger Cardamom Crumble, Turbinado Dentelle
Plated Dinner  115

Starters for the table (3), Choice of One (1) Salad, Two (2) Entrées and, One (1) Dessert

Starters for the table – Select three (3)

Grilled Octopus
Harissa Aioli

Hamachi Tiradito
Aji Amarillo, Fresh Shiso Leaf

Brussels
Sweet & Sour, Crispy Bacon

Beef Empanadas
Cantimpalo Sausage, Pickled Apple

Salads – Select one (1)

Greek Salad
Feta Cheese, Oregano
or
Caesar Salad
Kale, Crispy Crouton

Entrées – Select two (2)

NY Steak
Provenzal, Truffle New Potato, Fresh Parmesan

Patagonian Mero
Sea Bass, Miso Marinade, Cauliflower

Branzino al Disco
Crushed Potatoes, Caramelized Onions

Matambre a la Pizza
Aged Mozzarella

Dessert – Select one (1)

Chocolate Dulce
Dulce de Leche Melted Heart, Seasonal Berry Basket
or
Passion Fruit Cheesecake
Coconut Whipped Cream, Ginger Cardamom Crumble, Turbinado Dentelle

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beverages

bars

Hosted Bar - *packaged by the hour*

**DELUXE BRANDS**

- Scotch & Whiskey: Dewar’s White Label and Jameson
- Vodka: Absolut and Tito’s, Belvedere
- Tequila: Cazadores Tequila Blanco
- Bourbon: Knob Creek Single Barrel and Makers Mark 46
- Rum: Bacardi and Havana Club
- Gin: Beefeater and Bombay Dry Gin

House Red Wine
House White Wine
Imported and Domestic Beers: Bud Light, Corona, Amstel Light, Heineken
Mineral Waters, Soft Drinks and Juices

- One Hour: 32 per person
- Two Hours: 50 per person
- Three Hours: 68 per person
- Each additional hour: 15 per person

**PREMIUM BRANDS**

- Scotch & Whiskey: Crown Royal
- Bourbon: Knob Creek Single Barrel and Makers Mark 46
- Tequila: Avion Silver
- Vodka: Belvedere, Tito’s, Absolut Elyx, Grey Goose
- Rum: Havana Club, Bacardi
- Gin: Bombay Sapphire, Tanqueray and Beefeater

House Red Wine
House White Wine
Imported and Domestic Beers: Bud Light, Corona, Amstel Light, Heineken
Mineral Waters, Soft Drinks and Juices

- One Hour: 34 per person
- Two Hours: 54 per person
- Three Hours: 74 per person
- Each additional hour: 17 per person

**BEER AND WINE**

House Red Wine
House White Wine
Imported and Domestic Beers: Bud Light, Corona, Amstel Light, Heineken
Mineral Waters, Soft Drinks and Juices

- One Hour: 20 per person
- Two Hours: 32 per person
- Three Hours: 44 per person
- Each additional hour: 12 per person

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

**bars**

**Hosted Bar** — *service based on consumption*

<table>
<thead>
<tr>
<th>Deluxe Brands</th>
<th>16</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch/Whiskey</td>
<td>Dewar’s White Label, Jameson</td>
</tr>
<tr>
<td>Vodka</td>
<td>Absolut and Tito’s, Belvedere</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Knob Creek Single Barrel, Makers Mark 46</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi, Havana Club</td>
</tr>
<tr>
<td>Gin</td>
<td>Beefeater and Bombay Dry Gin</td>
</tr>
<tr>
<td>Tequila</td>
<td>Cazadores Tequila Blanco</td>
</tr>
<tr>
<td>House Red Wine</td>
<td>Cabernet Sauvignon or Merlot</td>
</tr>
<tr>
<td>House White Wine</td>
<td>Chardonnay or Pinot Grigio</td>
</tr>
<tr>
<td>Champagne</td>
<td>Perrier Jouet Brut $125/ bottle</td>
</tr>
</tbody>
</table>

Wine List Available Upon Request

**Imported/ Domestic Beers**  Bud Light, Corona, Amstel, Heineken 8/ each

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Mineral Waters</td>
<td>10.5/ bottle</td>
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<tr>
<td>Assorted Soft Drinks</td>
<td>6/ each</td>
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<tr>
<td>Juices</td>
<td>6/ each</td>
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**Premium Brands** 18

<table>
<thead>
<tr>
<th>Scotch/Whiskey</th>
<th>Jack Daniels, Crown Royal</th>
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<tbody>
<tr>
<td>Bourbon</td>
<td>Knob Creek Single Barrel, Makers Mark 46</td>
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<tr>
<td>Vodka</td>
<td>Grey Goose, Tito’s, Belvedere</td>
</tr>
<tr>
<td>Rum</td>
<td>Mount Gay Eclipse, Bacardi, Havana Club</td>
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<tr>
<td>Gin</td>
<td>Bombay Sapphire, Tanqueray &amp; Hendricks</td>
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<tr>
<td>Tequila</td>
<td>Maestro Dobel Diamante</td>
</tr>
<tr>
<td>House Red Wine</td>
<td>Cabernet Sauvignon or Merlot</td>
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Wine List Available Upon Request

**Imported/ Domestic Beers**  Bud Light, Corona, Amstel, Heineken 8/ each

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<tr>
<td>Juices</td>
<td>6/ each</td>
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</tbody>
</table>

One bartender is required for every 75 guests at $75 for the first 3 hours and $25 for each additional hour
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) 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 Friday before the event date. The Hotel will prepare to service up to five percent (5%) over and above the guarantee. If the number of guests falls below the meal guarantee, the host is responsible for the guaranteed confirmed.

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 Owner’s or affiliate’s 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 exceed 200 pounds. Off premise storage and transportation at the clients expense may be required. Should shipment exceed five (5) boxes at 40 pounds each, an additional charge of $3.50 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 Delano. Once approved, your entertainment may use our internal sound system. They do require having a XLR cable to connect. 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 Production. 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 per day 100 amp three phase $1,200 per day

Food and Beverage
The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Delano 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.

Labor Charges
For each seventy-five (75) guests with a Bar Option, one (1) bartender is required and will be charged at $75 for the first three hours and $25 for each hour thereafter. Bartender fee is subject to the current rate of 7% tax (subject to change). Should additional servers be required client is subject to a $25 per server per hour fee.

Prices are based on a minimum of 20 guests. Should your guarantee fall below this amount, additional labor fees will apply.

Chefs and Carvers
Chefs and carvers are required for some menu items, and are charged at $100 each in which the minimum is three hours. The labor fee is subject to the current tax rate of 7% (subject to change).

Service Charge and Tax
A 22% taxable service charge and the current 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...
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. In some cases a tent will need to be erected at a cost to you of $5,000. The Hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather three days prior to your event. Once a mutual decision has been reached and indoor accommodations 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.

All amplified music and entertainment in outdoor locations must conclude by 11:00 p.m. For safety reasons no glass or china is allowed for use at Beach or Poolside functions.

Non-refundable Deposits / Prepayment (Social Functions)
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, fourteen (14) business days prior to the date of the function, by cashier’s 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.

Valet Parking
The Hotel is pleased to provide Valet parking at a discounted rate of $15 per car (subject to change) for all guests present at a catered function (discounted rate does not apply to in house, overnight guests). The charges may be applied to your banquet check or your guests may be responsible for their own parking charges.

Restroom Attendants
For functions at the Delano Beach Club over 75 guests, restroom attendants are suggested at a charge of $160 per attendant. Fee is subject to current rate of 7% tax, (subject to change).

Security
For certain events, the Hotel will require that security officers be provided at the client’s expense at a charge of $160 for the first three (3) hours and $50 for each hour thereafter. Fee is subject to current rate of 7% tax, (subject to change).

We appreciate your consideration of Delano and we look forward to providing you with a most memorable event.
All food and beverage is subject to 22% service charge and applicable taxes. Prices are subject to change.

All Breakfast, Breaks and Lunch menus are based on a 10 person minimum unless stated otherwise.