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

Freshly Squeezed Orange and Grapefruit Juice

Croissants and Pastries
Whipped Butter, Preserves

Seasonal Fruits Selections

Greek Yogurt, Granola

American Breakfast Buffet

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

Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax;
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

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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Oatmeal Raisin, Chucky Chocolate Chip, Brownies &amp; Blondies</td>
<td>25</td>
</tr>
<tr>
<td>Whole Milk, Skim Milk, Chocolate Milk</td>
<td></td>
</tr>
</tbody>
</table>

### Break Enhancements

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Make your own Fresh Juice Station</td>
<td>18</td>
</tr>
<tr>
<td>Pineapple, Green Apple, Carrot, Ginger Shot, Watermelon, Papaya, Cantaloupe</td>
<td></td>
</tr>
<tr>
<td>Make Your Own Granola</td>
<td>18</td>
</tr>
<tr>
<td>Greek Yogurt, Plain Non-Fat Yogurt, House-Made Granola, Honey or Agave, Fresh Berries</td>
<td></td>
</tr>
</tbody>
</table>

### breaks a la carte

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Yogurts</td>
<td>4.50/ Each</td>
</tr>
<tr>
<td>Guacamole with corn tortillas</td>
<td>8/ per person</td>
</tr>
<tr>
<td>Potato Chips</td>
<td>5/ per Bag</td>
</tr>
<tr>
<td>Assorted Seasoned Nuts</td>
<td>6/ per Bag</td>
</tr>
<tr>
<td>Sliced Seasonal Fruit Platter</td>
<td>10/ per person</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>3/ Each</td>
</tr>
<tr>
<td>Croissants and Pastries</td>
<td>48/ per Dozen</td>
</tr>
<tr>
<td>Assorted Cereal and Energy Bars</td>
<td>4/ Each</td>
</tr>
<tr>
<td>M&amp;Ms (Plain &amp; Peanut)</td>
<td>4/ per Bag</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>5/ per Bag</td>
</tr>
<tr>
<td>Assorted Dried Fruits</td>
<td>8/ per Bag</td>
</tr>
<tr>
<td>Vegetable Crudités Platter</td>
<td>15/ per person</td>
</tr>
<tr>
<td>Assorted Cheese Platter</td>
<td>20/ per person</td>
</tr>
<tr>
<td>Assorted Mini Doughnuts</td>
<td>38/ per dozen (classic glaze, powdered, chocolate)</td>
</tr>
</tbody>
</table>

Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax; Service charge is taxed at 7%.
breaks cont’d
a la carte

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

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

non-alcoholic beverages

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

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%.
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 crotons, 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

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

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

Passed Hors d’Oeuvres Package

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

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

Prices are subject to change without notice, and subject to 22% service charge and 9% sales tax; 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**

Penne, Linguini

**Arroz Con Mariscos**

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*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Snow Crab</td>
<td>16</td>
</tr>
<tr>
<td>Oysters</td>
<td>5</td>
</tr>
<tr>
<td>Shrimp</td>
<td>6</td>
</tr>
<tr>
<td>Alaskan King Crab</td>
<td>Market Price</td>
</tr>
<tr>
<td>Florida Stone Crab</td>
<td>Market Price (Seasonal)</td>
</tr>
<tr>
<td>Whole Lobster</td>
<td>30</td>
</tr>
</tbody>
</table>

**Sushi Station**

*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*

<table>
<thead>
<tr>
<th>Roll</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Tuna Roll – Cucumber, Seaweed</td>
<td></td>
</tr>
<tr>
<td>California Roll – Cucumber, Avocado</td>
<td></td>
</tr>
<tr>
<td>Spicy Yellowtail Roll – Serrano, Kizami Wasabi</td>
<td></td>
</tr>
<tr>
<td>Rainbow Roll – Chef Selection Sashimi</td>
<td></td>
</tr>
<tr>
<td>Vegetable roll- Garden vegetables, Nori</td>
<td></td>
</tr>
</tbody>
</table>

**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%.
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  
Pickeled 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

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

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

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

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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.

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