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@MONDRIANSOUTHBEACH.COM
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- **Dinner** 12
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BREAKFAST MINIMUM OF 20 GUESTS

CONTINENTAL
FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES
SEASONAL FRESH FRUIT
30

AMERICAN
FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES
SEASONAL FRESH FRUIT
SCRAMBLED EGGS
APPLEWOOD BACON
CHICKEN SAUSAGE
BREAKFAST RED BLISS POTATO
42

HEALTHY START
FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES
SEASONAL FRESH FRUIT
CHARCUTERIE BOARD
TURKEY SAUSAGE & BACON
SCRAMBLED EGG WHITES
OATMEAL BAR
42

LATIN
FRESHLY BAKED SELECTION OF BREADS, BAGELS, PASTRIES CREAM CHEESE, ALMOND BUTTER AND FRUITS PRESERVES
SEASONAL FRESH FRUIT
ORGANIC FARM FRIED EGGS
PASTELITOS & CUBAN CROQUETTES
MEXICAN BREAKFAST TACOS
SPANISH POTATOES
42

PRICES ARE BASED ON A MINIMUM OF 20 GUESTS, GROUPS OF 20 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%.
## Breakfast Enhancements

**Prices are based on a minimum of 20 guests. Groups of 20 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%.**

### Enhancements

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt Parfait</td>
<td>6</td>
</tr>
<tr>
<td>Fresh Greek Yogurt, Granola, Fresh Berries</td>
<td></td>
</tr>
<tr>
<td>Acai Cups</td>
<td>6</td>
</tr>
<tr>
<td>Granola, Fresh Berries, Banana</td>
<td></td>
</tr>
<tr>
<td>Scottish Smoked Salmon</td>
<td>15</td>
</tr>
<tr>
<td>Chopped Egg, Red Onion, Tomato, Capers, Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Pastelitos</td>
<td>5</td>
</tr>
<tr>
<td>Guava &amp; Cheese Pastries</td>
<td></td>
</tr>
<tr>
<td>Cuban Croquettes</td>
<td>5</td>
</tr>
<tr>
<td>Ham, Cheese, Onions</td>
<td></td>
</tr>
<tr>
<td>Smoked Fish Croquettes</td>
<td>5</td>
</tr>
<tr>
<td>White Fish, Potato, Onion</td>
<td></td>
</tr>
<tr>
<td>Brioche French Toast</td>
<td>10</td>
</tr>
<tr>
<td>Blueberry Glaze, Whipped Cream</td>
<td></td>
</tr>
<tr>
<td>Belgian Waffle with Crispy Chicken</td>
<td>12</td>
</tr>
<tr>
<td>Spicy Chicken, Arugula, Egg, Tomato, Maple Syrup, Orange Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>Breakfast Meats</td>
<td>12</td>
</tr>
<tr>
<td>Applewood Smoked Bacon, Chicken Sausage, Honey Ham</td>
<td></td>
</tr>
<tr>
<td>Breakfast Burritos</td>
<td>12</td>
</tr>
<tr>
<td>Chorizo, Scrambled Eggs, Tomato Salsa, Cheese</td>
<td></td>
</tr>
<tr>
<td>Avocado Toast</td>
<td>9</td>
</tr>
<tr>
<td>Hand Mashed Avocado, Red Onion, Chili</td>
<td></td>
</tr>
<tr>
<td>Oatmeal</td>
<td>5</td>
</tr>
<tr>
<td>Brown Sugar, Almonds, Dried Fruits</td>
<td></td>
</tr>
<tr>
<td>Breakfast Pizza</td>
<td>15</td>
</tr>
<tr>
<td>Pepper, Spinach, Bacon, Potato, Onion, Ham, Egg, Cheese</td>
<td></td>
</tr>
<tr>
<td>Smoothies</td>
<td>12</td>
</tr>
<tr>
<td>Honey Oat - Honey Oats, Almond Milk, Cacao, Cinnamon</td>
<td></td>
</tr>
<tr>
<td>Berry Banana - Assorted Berries, Banana, Almond Milk</td>
<td></td>
</tr>
<tr>
<td>Peanut Colada - Peanut Butter, Banana, Almond Milk</td>
<td></td>
</tr>
</tbody>
</table>

### Breakfast Action Stations

**Chef attendant required 200 / 3 hours**

<table>
<thead>
<tr>
<th>Station Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Omelette Station</td>
<td>12</td>
</tr>
<tr>
<td>Eggs, Egg Whites, Egg Beaters, Ham, Smoked Salmon, Bacon, Mushroom, Onion, Pepper, Tomato, Spinach, Cheese</td>
<td></td>
</tr>
<tr>
<td>Pancake Station</td>
<td>12</td>
</tr>
<tr>
<td>Blueberry, Banana, Chocolate Chips, Warm Maple Syrup, Butter, Whipped Cream</td>
<td></td>
</tr>
<tr>
<td>Belgian Waffle Station</td>
<td>15</td>
</tr>
<tr>
<td>Mixed Berries, Warm Maple Syrup, Butter</td>
<td></td>
</tr>
<tr>
<td>Mexican Breakfast Taco</td>
<td>15</td>
</tr>
<tr>
<td>Chorizo Sausage, Corn Tortillas, Eggs, Pepper, Shredded Monterey Jack Cheese, Tomato Salsa</td>
<td></td>
</tr>
</tbody>
</table>
## Break-Outs

**Price Per Person | Minimum of 20 Guests**

### Nuts & Chips
Peanuts, Assorted Chips, Pretzels, Trail Mix

- **Price:** $18

### Latin
Pastelitos, Cuban Croquettes, Pico De Gallo & Plantain Chips

- **Price:** $22

### Sweet & Sweeter
Chocolates Strawberries, Gummy Bears, Reese’s Peanut, M&M’s

- **Price:** $19

### Cookies & Brownies
Chocolate Chip, Oatmeal Raisin, Hazelnut, Brownies

- **Price:** $18

### Artisanal Cheese & Meat
Assorted Cheese, Fruit Preserves, Candied Walnut, Gourmet Cracker, Fresh Fruit, Charcuterie Board

- **Price:** $28

### Healthy Way
Assorted Protein Bars, Fresh Fruit, Chocolate Pretzels

- **Price:** $18

### Chips & Dip
Tortilla, Taro, Plantain Chips, Artichoke & Spinach, Sour Cream & Chive, House Guacamole

- **Price:** $22

### Mediterranean
Olives, Candied Walnut, Pita Bread, Hummus, Baba Ghanoush, Tzatziki

- **Price:** $25

### Asian Dim Sum Sensation
Chicken Dumpling, Sweet Soy Dipping Sauce, Fried Shrimp Wonton, Sweet Chili Glaze, Pork Belly Bun, Hoisin Sauce

- **Price:** $30

### Coffee Regular & Decaf
$65/Gallon 14 Servings

### Assorted Herbal Teas
$60/Gallon 14 Servings

### Still/Sparkling Water
$6 Each

### Soft Drinks
$6 Each

### Or
**Full Day / Half Day**
$25 Per Person / $18 Per Person

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---
**LUNCH BOX & BUFFETS**

**PRICE PER PERSON | MINIMUM OF 20 GUESTS**

<table>
<thead>
<tr>
<th>SANDWICHES &amp; WRAPS</th>
<th>LUNCH BUFFETS</th>
</tr>
</thead>
</table>
| **CHICKEN CAESAR WRAP**  
Romaine, Parmesan Cheese, Caesar Dressing  | **ASIAN** 60  
SHRIMP WONTON SOUP OR SESAME CHICKEN SALAD (GINGER DRESSING)  |
| **SOUTHWESTERN CHICKEN WRAP**  
Garden Mix, Black Bean, Sweet Corn, Roasted Red Pepper, Ranch  | KING CRAB CALIFORNIA ROLL OR VIETNAMESE SUMMER ROLL  |
| **SHRIMP SALAD WRAP**  
Tomato, Sweet Corn, Arugula, Avocado, Lemon Aioli  | MONGOLIAN BEEF  |
| **GRILLED VEGETABLE WRAP**  
Eggplant, Zucchini, Yellow Squash, Onion, Roasted Red Pepper Garlic Aioli  | CHICKEN FRIED RICE  |
| **CUBANO**  
Roasted Pork, Ham, Sweet Cheese, Pickle, Mustard  | GARLIC BOK CHOY  |
| **ROASTED BEEF**  
Cheddar Cheese, Tomato, Arugula, Horseradish Aioli  | TEMPURA BANANA WITH CHOCOLATE SAUCE & STRAWBERRY  |

**LATIN** 60  
LATIN CABBAGE AND CORN SALAD  
HOUSEMADE GUACAMOLE - TRIO TORTILLA CHIPS  
SEAFOOD CEVICHE  
BUILD YOUR OWN TACO STATION  
Diced Chicken, Shrimp, Shredded Lettuce, Onion, Pico De Gallo, Queso Fresco, Jalapeno, Sour Cream  
TEQUILA LIME CHICKEN  
BLACK BEAN & RICE  
CARAMEL FLAN
POOLSIDE BBQ  
MINIMUM OF 50 GUESTS | CHEF ATTENDANT REQUIRED 200 | 3 HOURS  
65 PP

GARDEN GREEN
CAPRESE SALAD  
Cherry Buffalo Mozzarella, Tomato, Basil Pesto, Orange Balsamic
CREOLE COLESLAW
POTATO SALAD

ON THE GRILL
WAGYU BEEF BURGER
KOSHER HOT DOG
SALMON
PORK RIBS GUAVA
HERBS MARINATED CHICKEN BREAST

OPTIONAL ADD ON TO THE GRILL
MAINE LOBSTER TAIL  25 EA
OCTOPUS  15 PP
GROUPER FILLET  15 PP
PACIFIC TIGER PRAWN  16 EA

SIDES
CORN ON THE COBB  
Marinated and Grilled Portobello Mushrooms
CONDIMENTS  
Potato Bread Buns, BLT, Red Onion, Relish, Tomato Ketchup, Mayonnaise, Mustard, Pickles, Sauerkraut, American, Cheddar, Swiss

DESSERT
FLORIDIAN KEY LIME PIE
DOUBLE FUDGE CHOCOLATE CAKE

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BUILD YOUR OWN LUNCH BUFFET

MINIMUM OF 20 GUESTS

SOUP  CHOOSE ONE
- FENNEL SOUP WITH FLORIDA CRAB
- CREAMY WILD MUSHROOM
- SOPA DE POLLO
- TOMATO FLORENTINE

SALAD  CHOOSE ONE
- CLASSIC CAESAR
  Romaine Lettuce, Anchovy, Parmesan, House Made Croutons, Caesar Dressing
- PORTABELLO MUSHROOM & PEAR
  Marinated Portabella Mushroom, Poached Pears, Baby Spinach, Candied Walnut, Red Onion, Heirloom Tomato, Gorgonzola Cheese, Lemon Vinaigrette
- GARDEN GREEN
  Mixed Green, Cherry Tomato, Red Onion, Cucumber, Shredded Carrots, Crumbled Blue Cheese, Passion Fruit Vinaigrette
- RED QUINOA
  Kale, Red Onion, Tomato, Dried Cranberry, Toasted Almond, Raspberry Vinaigrette

ENTRÉE  CHOOSE TWO
- PICANHA STEAK CHIMICHURRI
  Chimichurri Sauce
- CHICKEN PICANTE
  Lemon, Caper Sauce
- ORGANIC CHICKEN BREAST
  Herb Olive Chicken Jus
- GRILLED KING SALMON
  Lemon Curry
- WASABI PEA CRUSTED GROUPER
  Miso Glazed
- GRILLED CAULIFLOWER STEAK
  White Bean, Spinach, Black Olive, Herbs Tomato Sauce

SIDES  CHOOSE TWO
- ROASTED FINGERLING POTATO
- JASMINE RICE
- SAFFRON RICE
- YUCA CON MOJO
- HERBS BALSAMIC GRILLED VEGETABLES
- BRUSSELS SPROUTS WITH BACON
- CAULIFLOWER PUREE

DESSERT  CHOOSE TWO
- FLORIDIAN KEY LIME PIE
- DOUBLE FUDGE CHOCOLATE CAKE
- CARAMEL FLAN
- TIRAMISU

PRICES ARE BASED ON A MINIMUM OF 20 GUESTS. GROUPS OF 20 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 HORSE D’OEUVRES

**MINIMUM OF 20 GUESTS**

### COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHITE TRUFFLE TUNA TARTRAR</td>
<td>10</td>
</tr>
<tr>
<td>Seaweed Cracker</td>
<td></td>
</tr>
<tr>
<td>SEAFOOD CEVICHE SHOOTER</td>
<td>10</td>
</tr>
<tr>
<td>with Watermelon</td>
<td></td>
</tr>
<tr>
<td>CAPRESE SKEWER</td>
<td>8</td>
</tr>
<tr>
<td>Balsamic Glaze, Basil Pesto</td>
<td></td>
</tr>
<tr>
<td>BEET &amp; GOAT CHEESE CROSTINI</td>
<td>9</td>
</tr>
<tr>
<td>SMOKED SALMON CRACKER</td>
<td>10</td>
</tr>
<tr>
<td>MOJO SHRIMP TARTLET</td>
<td>10</td>
</tr>
<tr>
<td>Garlic Mojo</td>
<td></td>
</tr>
<tr>
<td>HUMMUS CUCUMBER CUP</td>
<td>8</td>
</tr>
<tr>
<td>with Caviar</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE SUMMER ROLL</td>
<td>8</td>
</tr>
<tr>
<td>Thai Sweet Chili Sauce</td>
<td></td>
</tr>
</tbody>
</table>

### HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHRIMP &amp; DATE SKEWER</td>
<td>10</td>
</tr>
<tr>
<td>Harissa Glaze</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE SPRING ROLL</td>
<td>8</td>
</tr>
<tr>
<td>Thai Sweet Chili Sauce</td>
<td></td>
</tr>
<tr>
<td>MINI CRAB CAKE</td>
<td>10</td>
</tr>
<tr>
<td>White Truffle Horseradish Sauce</td>
<td></td>
</tr>
<tr>
<td>BACON WRAPPED SCALLOP</td>
<td>10</td>
</tr>
<tr>
<td>RASPBERRY BRIE PUFF</td>
<td>8</td>
</tr>
<tr>
<td>CHICKEN SATE</td>
<td>8</td>
</tr>
<tr>
<td>CREAM SPINACH PHYLLO CUP</td>
<td>8</td>
</tr>
<tr>
<td>CHICKEN DUMPLING</td>
<td>8</td>
</tr>
<tr>
<td>Yuzu Soy Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>BEEF PICADILLO EMPANADAS</td>
<td>9</td>
</tr>
<tr>
<td>MINI TOSTONES AVOCAO</td>
<td>8</td>
</tr>
</tbody>
</table>

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ENHANCEMENTS DISPLAY STATION

PRICE PER PERSON | MINIMUM OF 20 GUESTS

SUSHI SURF BOARD 55 PIECES
Selection of Chef Inspired Sushi Rolls, Sashimi, Soy Sauce, Pickled Ginger

450 PER BOARD

CEVICHE BAR CHEF ATTENDANT REQUIRED 200 | 3 HOURS
CLASSIC Corvina, Red Onion, Lime Juice, Cilantro, Cancha Corn
SHRIMP & COCO Coconut Milk, Lime, Chili, Basil, Mint, Peanut, Shrimp
THE OCEAN Mixed Seafood, Tomato, Oregano, Olives, Lime, Red Onion

45

ANTIPASTO
Cured Meats, Olives, Pepperoncini, Portobello Mushroom, Artichoke, Assorted Cheese, Onion, Zucchini, Yellow Squash

32

MEDITERRANEAN MEZZE
Hummus, Baba Ghanoush, Tatziki, Tabbouleh, Warm Pita, Marinated Olives, Stuffed Grape Leave, Feta Cheese

26

SEAFOOD PAELLA CHEF ATTENDANT REQUIRED 200 | 3 HOURS
Saffron Rice, Chorizo, Chicken, Shrimp, Mussels, Clams, Calamari

32

PASTA STATION CHEF ATTENDANT REQUIRED 200 | 3 HOURS
Penne, Spaghetti, Cheese Ravioli, Marinara Sauce, Clam Sauce, Basil Pesto, Shaved Parmesan Cheese, Garlic Roll

26

TACO STATION
Cajun Shrimp, Mojo Chicken, Hongos Pimiento, Pico De Gallo, Cilantro Lime Cream, Queso Fresco

26
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RECEPTION DINNER

ALL DINNER SERVE GOURMET BREAD & BUTTER | MINIMUM OF 20 GUESTS
BUFFET CHOICE OF 2 STARTER - 3 ENTREÉ - 2 SIDE - 2 DESSERT 95
PLATED CHOICE OF 1 STARTER - 2 ENTREÉ - 2 SIDE 85

SOUPS
FENNEL SOUP WITH FLORIDA CRAB
CREAMY WILD MUSHROOM
SOPA DE POLLO
TOMATO FLORENTINE

SALADS
CAESAR TOWER
Romaine Lettuce, Anchovy, Parmesan Crostini, Heirloom Tomato, Caesar Dressing

PORTABELLO & PEAR
Marinated Portabellal Mushroom, Poached Pears, Baby Spinach, Candied Walnut, Red Onion, Heirloom Tomato, Gorgonzola Cheese, Lemon Vinaigrette

ORGANIC GARDEN GREEN
Organic Greens, Cherry Tomato, Red Onion, Cucumber, Shredded Carrots, Crumbled Blue Cheese, Passion Fruit Vinaigrette

CAPRESE SALAD
Fresh Buffalo Mozzarella, Vine Ripe Tomato, Basil Pesto, Balsamic Vinaigrette

ENTRÉES
FILET MIGNON ADDITIONAL $12 PP
Sliced Beef Tenderloin, Shiitake Mushroom Demi Glaze

KOREAN BRAISED SHORT RIBS
Vegetables Beef Jus

ROSEMARY DIJON CRUSTED LAMB CHOP
Rosemary Mint Demi Glaze

SAIKO MISO SEABASS ADDITIONAL $12 PP
Miso Glaze

GRILLED KING SALMON
Cauliflower Puree

SEAFOOD STUFFED FLORIDA SNAPPER
Stuffed with Shrimp, Scallop, Crab Meat, Leek Buerre Blanc

ENTRÉES cont.

CHICKEN BENEDICTO
Crispy Chicken Breast, Brie Cheese, Granny Smith Apple, Grain Mustard Beurre Blanc

ORGANIC CHICKEN BREAST
Herb Olive, Chicken Jus

GRILLED CAULIFLOWER STEAK Vegetarian
White Bean, Spinach, Black Olive, Herbs Tomato Sauce

EGGPLANT PARMESAN Vegetarian
Pesto Ricotta Cheese, Tomato Sauce, Mozzarella Cheese

KIDS OPTIONS $55 PP
MAC & CHEESE
CHICKEN TENDER & FRENCH FRIES
CHEESE PIZZA

SIDES
ROASTED FINGERLING POTATO
SAFFRON RICE
JASMINE RICE
HERBS BALSAMIC GRILLED VEGETABLES
CAULIFLOWER PUREE
GARLIC BOK CHOI
HARICOT VERTS
POTATO ALIGOT
CREAM CORN & SPINACH

DESSERT
MINI PETIT FOUR - CHEF’S SELECTION
KEY LIME PIE
DOUBLE FUDGE CHOCOLATE CAKE
CLASSIC CARAMEL FLAN
TIRAMISU
DINNER BUFFET ACTION STATION

CHEF ATTENDANT REQUIRED 200 | MINIMUM OF 20 GUESTS

SUSHI BOARD
Selection of Chef Inspired Sushi Rolls, Sashimi, Soy Sauce, Pickled Ginger

HERB ROASTED PRIME RIB
Whole Ribeye, Horseradish Cream, Beef Au Jus

ROASTED LEG OF LAMB
Rosemary Mint Au Jus

PASTA STATION
Penne, Spaghetti, Cheese Ravioli, Marinara Sauce, Clam Sauce, Basil Pesto, Shaved Parmesan Cheese, Garlic Aioli
ADD SHRIMP 8
ADD CHICKEN 6

TACO STATION
Cajun Shrimp, Mojo Chicken, Hongos Pimiento, Pico De Gallo, Cilantro Lime Cream, Queso Fresco

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**OPEN BARS**

**PACKAGED BY THE HOUR PER PERSON**

**DELUXE**  
**20 PER PERSON EACH ADDITIONAL HOUR**

**SCOTCH/WHISKEY**  
Dewars, Jameson

**VODKA**  
Absolut

**BOURBON**  
Jack Daniels, Jim Beam

**RUM**  
Flor de Cana

**TEQUILA**  
El Jimador, Patron Silver

**GIN**  
Beefeater, Fords

**HOUSE RED WINE**

**HOUSE WHITE WINE**

**HOUSE SPARKLING WINE**

**IMPORTED & DOMESTIC BEERS**  
Corona, Blue Moon, Stella, La Placita (Local)

**SOFT DRINKS & JUICES**

---

**PREMIUM**  
**22 PER PERSON EACH ADDITIONAL HOUR**

**SCOTCH/WHISKEY**  
Johnny Walker Black, Crown Royal, Macallan 12 Year

**VODKA**  
Belvedere, Grey Goose, Ketel One

**BOURBON**  
Makers Mark, Knob Creek

**RUM**  
Bacardi, Ron Zacapa

**TEQUILA**  
Don Julio Reposado, Patron Silver

**GIN**  
Bombay Sapphire, Hendricks

**HOUSE RED WINE**

**HOUSE WHITE WINE**

**HOUSE SPARKLING WINE**

**IMPORTED & DOMESTIC BEERS**  
Corona, Blue Moon, Stella, La Placita (Local)

**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**

---

**22**

---

**ONE BARTENDER IS REQUIRED FOR EVERY 75 GUESTS AT $75 FOR THE FIRST 3 HOURS AND $25 FOR EACH ADDITIONAL HOUR**

---

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ONE BARTENDER IS REQUIRED FOR EVERY 75 GUESTS AT $75 FOR THE FIRST 3 HOURS AND $25 FOR EACH ADDITIONAL HOUR

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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 cashier 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).