

# MONDRIAN

SOUTH BEACH



## BANQUET MENU



## A MESSAGE FROM THE TEAM

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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](mailto:MONDRIANSALES@MONDRIANSOUTHBEACH.COM)



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# BREAKFAST MINIMUM OF 20 GUESTS

## CONTINENTAL

30

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

## AMERICAN

42

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

## HEALTHY START

42

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

## LATIN

42

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



# BREAKFAST ENHANCEMENTS MINIMUM OF 20 GUESTS

## ENHANCEMENTS

<b>YOGURT PARFAIT</b> Fresh Greek Yogurt, Granola, Fresh Berries	6
<b>ACAI CUPS</b> Granola, Fresh Berries, Banana	6
<b>SCOTTISH SMOKED SALMON</b> Chopped Egg, Red Onion, Tomato, Capers, Cream Cheese	15
<b>PASTELITOS</b> Guava & Cheese Pastries	5
<b>CUBAN CROQUETTES</b> Ham, Cheese, Onions	5
<b>SMOKED FISH CROQUETTES</b> White Fish, Potato, Onion	5
<b>BRIOCHE FRENCH TOAST</b> Blueberry Glaze, Whipped Cream	10
<b>BELGIAN WAFFLE WITH CRISPY CHICKEN</b> Spicy Chicken, Arugula, Egg, Tomato, Maple Syrup, Orange Balsamic Glaze	12
<b>BREAKFAST MEATS</b> Applewood Smoked Bacon, Chicken Sausage, Honey Ham	12
<b>BREAKFAST BURRITOS</b> Chorizo, Scrambled Eggs, Tomato Salsa, Cheese	12
<b>AVOCADO TOAST</b> Hand Mashed Avocado, Red Onion, Chili	9
<b>OATMEAL</b> Brown Sugar, Almonds, Dried Fruits	5
<b>BREAKFAST PIZZA</b> Pepper, Spinach, Bacon, Potato, Onion, Ham, Egg, Cheese	15
<b>SMOOTHIES</b>	12
HONEY OAT - Honey Oats, Almond Milk, Cacao, Cinnamon	
BERRY BANANA - Assorted Berries, Banana, Almond Milk	
PEANUT COLADA - Peanut Butter, Banana, Almond Milk	

## BREAKFAST ACTION STATIONS

*CHEF ATTENDANT REQUIRED 200 | 3 HOURS*

<b>OMELETTE STATION</b> Eggs, Egg Whites, Egg Beaters, Ham, Smoked Salmon, Bacon, Mushroom, Onion, Pepper, Tomato, Spinach, Cheese	12
<b>PANCAKE STATION</b> Blueberry, Banana, Chocolate Chips, Warm Maple Syrup, Butter, Whipped Cream	12
<b>BELGIAN WAFFLE STATION</b> Mixed Berries, Warm Maple Syrup, Butter	15
<b>MEXICAN BREAKFAST TACO</b> Chorizo Sausage, Corn Tortillas, Eggs, Pepper, Shredded Monterey Jack Cheese, Tomato Salsa	15



## BREAK-OUTS PRICE PER PERSON | MINIMUM OF 20 GUESTS

<b>NUTS &amp; CHIPS</b> Peanuts, Assorted Chips, Pretzels, Trail Mix	<b>18</b>
<b>LATIN</b> Pastelitos, Cuban Croquettes, Pico De Gallo & Plantain Chips	<b>22</b>
<b>SWEET &amp; SWEETER</b> Chocolates Strawberries, Gummy Bears, Reese's Peanut, M&M's	<b>19</b>
<b>COOKIES &amp; BROWNIES</b> Chocolate CHip, Oatmeal Raisin, Hazelnut, Brownies	<b>18</b>
<b>ARTISINAL CHEESE &amp; MEAT</b> Assorted CHEese, Fruit Preserves, Candied Walnut, Gourmet Cracker, Fresh Fruit, Charcuterie Board	<b>28</b>
<b>HEALTHY WAY</b> Assorted Protein Bars, Fresh Fruit, Chocolate Pretzels	<b>18</b>
<b>CHIPS &amp; DIP</b> Tortilla, Taro, Plantain Chips, Artichoke & Spinach, Sour Cream & Chive, House Guacamole	<b>22</b>
<b>MEDITERRANEAN</b> Olives, Candied Walnut, Pita Bread, Hummus, Baba Ghanoush, Tzatziki	<b>25</b>
<b>ASIAN DIM SUM SENSATION</b> Chicken Dumpling, Sweet Soy Dipping Sauce, Fried Shrimp Wonton, Sweet Chili Glaze, Pork Belly Bun, Hoi Sin Sauce	<b>30</b>
<b>COFFEE REGULAR &amp; DECAF</b>	\$65/GALLON 14 SERVINGS
<b>ASSORTED HERBAL TEAS</b>	\$60/GALLON 14 SERVINGS
<b>STILL/SPARKLING WATER</b>	\$6 EACH
<b>SOFT DRINKS</b>	\$6 EACH
<b>OR</b>	
<b>FULL DAY / HALF DAY</b>	\$25 PER PERSON / \$18 PER PERSON





## LUNCH BOX & BUFFETS

PRICE PER PERSON | MINIMUM OF 20 GUESTS

### SANDWICHES & WRAPS

<b>CHICKEN CAESAR WRAP</b> Romaine, Parmesan Cheese, Caesar Dressing	35
<b>SOUTHWESTERN CHICKEN WRAP</b> Garden Mix, Black Bean, Sweet Corn, Roasted Red Pepper, Ranch	35
<b>SHRIMP SALAD WRAP</b> Tomato, Sweet Corn, Arugula, Avocado, Lemon Aioli	38
<b>GRILLED VEGETABLE WRAP</b> Eggplant, Zucchini, Yellow Squash, Onion, Roasted Red Pepper Garlic Aioli	35
<b>CUBANO</b> Roasted Pork, Ham, Sweet Cheese, Pickle, Mustard	35
<b>ROASTED BEEF</b> Cheddar Cheese, Tomato, Arugula, Horseradish Aioli	35

### LUNCH BUFFETS

<b>ASIAN</b>	<b>60</b>
SHRIMP WONTON SOUP OR SESAME CHICKEN SALAD (GINGER DRESSING)	
KING CRAB CALIFORNIA ROLL OR VIETNAMESE SUMMER ROLL	
MONGOLIAN BEEF	
CHICKEN FRIED RICE	
GARLIC BOK CHOY	
TEMPURA BANANA WITH CHOCOLATE SAUCE & STRAWBERRY	
<b>LATIN</b>	<b>60</b>
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
GROUPEL 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





## BUILD YOUR OWN LUNCH BUFFET

59 PP

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  
CAMEL FLAN  
TIRAMISU



## RECEPTIONS | PASSED HORS D'OEUVRES

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MINIMUM OF 20 GUESTS

### COLD

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

### HOT

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



## ENHANCEMENTS DISPLAY STATION

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PRICE PER PERSON | MINIMUM OF 20 GUESTS

<b>SUSHI SURF BOARD</b> 55 PIECES	<b>450</b> PER BOARD
Selection of Chef Inspired Sushi Rolls, Sashimi, Soy Sauce, Pickled Ginger	
<b>CEVICHE BAR</b> CHEF ATTENDANT REQUIRED 200   3 HOURS	<b>45</b>
<b>CLASSIC</b> Corvina, Red Onion, Lime Juice, Cilantro, Cancha Corn	
<b>SHRIMP &amp; COCO</b> Coconut Milk, Lime, Chili, Basil, Mint, Peanut, Shrimp	
<b>THE OCEAN</b> Mixed Seafood, Tomato, Oregano, Olives, Lime, Red Onion	
<b>ANTIPASTO</b>	<b>32</b>
Cured Meats, Olives, Pepperoncini, Portobello Mushroom, Artichoke, Assorted Cheese, Onion, Zucchini, Yellow Squash	
<b>MEDITERRANEAN MEZZE</b>	<b>26</b>
Hummus, Baba Ghanoush, Tatziki, Tabbouleh, Warm Pita, Marinated Olives, Stuffed Grape Leave, Feta Cheese	
<b>SEAFOOD PAELLA</b> CHEF ATTENDANT REQUIRED 200   3 HOURS	<b>32</b>
Saffron Rice, Chorizo, Chicken, Shrimp, Mussels, Clams, Calamari	
<b>PASTA STATION</b> CHEF ATTENDANT REQUIRED 200   3 HOURS	<b>26</b>
Penne, Spaghetti, Cheese Ravioli, Marinara Sauce, Clam Sauce, Basil Pesto, Shaved Parmesan Cheese, Garlic Roll	
<b>TACO STATION</b>	<b>26</b>
Cajun Shrimp, Mojo Chicken, Hongos Pimiento, Pico De Gallo, Cilantro Lime Cream, Queso Fresco	





## RECEPTION DINNER

ALL DINNER SERVE GOURMET BREAD & BUTTER | MINIMUM OF 20 GUESTS  
 BUFFET CHOICE OF 2 STARTER - 3 ENTRÉE - 2 SIDE - 2 DESSERT 95  
 PLATED CHOICE OF 1 STARTER - 2 ENTRÉE - 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 Portabella 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 BENEDETTO**  
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 CHOY
- 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

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CHEF ATTENDANT REQUIRED 200 | MINIMUM OF 20 GUESTS

### SUSHI BOARD

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

450 PER BOARD

### HERB ROASTED PRIME RIB

Whole Ribeye, Horseradish Cream, Beef Au Jus

39

### ROASTED LEG OF LAMB

Rosemary Mint Au Jus

28

### PASTA STATION

Penne, Spaghetti, Cheese Ravioli, Marinara Sauce, Clam Sauce, Basil Pesto, Shaved Parmesan Cheese, Garlic Aioli

ADD SHRIMP 8

ADD CHICKEN 6

26

### TACO STATION

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

26



# 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

## BEER & WINE

14 PER PERSON EACH ADDITIONAL HOUR

### HOUSE RED WINE

### HOUSE WHITE WINE

### HOUSE SPARKLING WINE

### IMPORTED & DOMESTIC BEERS

### SOFT DRINKS & JUICES

## 39 PREMIUM

22 PER PERSON EACH ADDITIONAL HOUR

### SCOTCH/WHISKEY

Johnny Walker Black, Crown Royal, Macallan 12 Year

### VODKA

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

## 42

## 22

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





## CASH BARS

SERVICE BASED ON CONSUMPTION

### DELUXE

#### SCOTCH/WHISKEY

Dewars, Jameson

#### VODKA

Absolut

#### BOURBON

Jack Daniels, Jim Bean

#### RUM

Flor de Cana, Bacardi

#### TEQUILA

Patron Silver, El Jimador

#### GIN

Beefeater, Ford's

#### HOUSE RED WINE

#### HOUSE WHITE WINE

#### HOUSE SPARKLING WINE

#### WINE LIST AVAILABLE ON REQUEST

#### IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Stella, La Placita (Local)

#### MINERAL WATER

Bottle

#### JUICES

Each

#### SOFT DRINKS

### 18 PREMIUM

#### 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

#### WINE LIST AVAILABLE ON REQUEST

#### 9 IMPORTED & DOMESTIC BEERS

Corona, Blue Moon, Stella, La Placita (Local)

#### 10 MINERAL WATER

Bottle

#### 7 JUICES

Each

#### 7 SOFT DRINKS

20

9

10

7

7

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



## GENERAL INFORMATION

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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

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).