



FONTAINEBLEAU
MIAMI BEACH

BANQUET MENU



"IF YOU CREATE THE STAGE SETTING
AND IT IS GRAND, EVERYONE WHO
ENTERS WILL PLAY THEIR PART."

Morris Lapidus

FONTAINEBLEAU'S LEGENDARY ARCHITECT

A spectacular blend of Golden Era glamour and modern luxury, Fontainebleau today reinvents the original vision of legendary architect Morris Lapidus — a stage where everyone plays their unique part. Guests are invited to enter a world where they are free to play, shop, dine, spa, meet or simply relax — however they define a perfect day.

Inside, floating ceilings, crystal chandeliers and plentiful sweeping curves impart an ultra-modern atmosphere. From elegant ballrooms to an abundance of tropically landscaped outdoor function areas you will find the perfect location for your catered event at Fontainebleau.

Under the direction of a world-class culinary team, Fontainebleau has created a catering experience that combines the expertise of internationally acclaimed chefs with the vision and creative input of you, our guest. We invite you to create, celebrate, and experience something extraordinary.



Fontainebleau Miami Beach offers a wide variety of options to get your guests up, going and productive for your meeting. Whether it's a simple continental breakfast or buffet, a plated breakfast, full buffet or brunch, you will find traditional favorites as well as creative twists that will surprise and delight your guests.

CONTINENTAL BREAKFASTS

\$44 - \$56 per guest

À LA CARTE AND BUFFET BREAKFASTS

\$43 - \$62 per guest

BREAKFAST STATIONS AND ENHANCEMENTS

\$12 - \$36 per guest

If you are looking for light, hand selected breakfast items, we will work with you to co-create your vision from hot beverages and juices, to fruit and fresh baked pastry items.

BRUNCH BUFFET

\$125 per guest

Add breakfast stations to your buffet and allow our creative chefs to dazzle and delight. From smoothies to frittatas, we can customize your event to meet any theme or unique needs you might have.

BRUNCH ENHANCEMENTS

Bloody Mary & Mimosa Bar | 28 dollars per guest per hour

Chilled Seafood Display | 48 dollars per guest

Carved Meats | 32 dollars per guest

(Attendant Included)

WHOLE FRUITS, BAKED GOODS AND SNACKS

\$6 - \$12 per serving

THEMED BREAK MENUS

\$28 - \$38 per guest

BEVERAGES | NON-ALCOHOLIC

\$95 - \$120 per gallon



With an internationally experienced group of culinary experts, it should be no surprise that Fontainebleau presents a wide choice of diverse and tantalizing lunch items and offers custom designed menus.

PRIX-FIXE LUNCHES

\$52 - \$58 per guest

BUFFET LUNCHES

\$82 - \$115 per guest

GRAB AND GO LUNCHES

starting at \$64 per guest

Lunch stations provide a great environment for your guests to choose their own favorites. With options including salads, sandwiches, seafood, sushi, hand-carved meats, desserts and more, Fontainebleau's culinary team will work with you on anything from the traditional to the gourmet, to set the stage for a festive and entertaining lunch. Lunch stations can be added to your buffet or created based on a minimum of three items.

Ask us about our exciting reception options. From a wide selection of brand liquors, to a special mojito or martini bar, to ice carvings and ice shots, or power drinks and cordials, don't settle for the ordinary. Allow us to help energize and stimulate your evening reception with creative options for any group, with à la carte reception food items, an array of themed reception ideas, and distinctive action station selections, no palate will go unsatisfied.



À LA CARTE AND THEMED COCKTAIL RECEPTIONS

\$10 - \$12 per serving

DISPLAY AND ACTION STATIONS

\$24 - \$48 per guest

COCKTAILS AND BEVERAGES

\$16 - \$20 per cocktail

\$8 - \$10 non-alcoholic

Against the backdrop of the Atlantic Ocean or your event theme created in our elegant ballrooms, attentive service and a wide selection of menu options will set the stage for your evening activities. Elegant or casual, sophisticated or edgy, our team will work with you to create a special event that fits with your organization, culture and unique needs.

À LA CARTE DINNER

\$56 - \$125 per guest

BUFFET DINNER

\$132 - \$165 per guest



TAXES AND SERVICE CHARGE

All prices for the following menus are subject to a 25% banquet service charge. A 9% sales tax will be added to the account for Food and Beverage and the service charge is taxed at 9%. Prices, service charge and taxes are subject to change at any time, without notice.

MEAL GUARANTEES & MINIMUM ATTENDANCE REQUIREMENTS

A firm Meal Guarantee [“Guarantee”] of attendance is required for all private meal functions. Guarantees must be submitted to your Convention Services Representative by 10 AM EST as outlined below. Guarantee timing is based on Eastern Standard Time (EST).

DAY OF FUNCTION

MONDAY - Guarantee due by previous Thursday at 10 AM EST

TUESDAY - Guarantee due by previous Saturday at 10 AM EST

WEDNESDAY - Guarantee due by previous Sunday at 10 AM EST

THURSDAY - Guarantee due by previous Monday at 10 AM EST

FRIDAY - Guarantee due by previous Tuesday at 10 AM EST

SATURDAY - Guarantee due by previous Wednesday at 10 AM EST

SUNDAY - Guarantee due by previous Thursday at 10 AM EST

During the event, if the number of guests served is less than the Guarantee, the host is responsible for the number guaranteed. If the number of guests served is greater than the Guarantee, the host is responsible for the total number of guests served. The hotel will overset 3% to a maximum of 30.

If guaranteed attendance increases by more than 3% within three (3) business days prior to a scheduled meal function, the hotel reserves the right to charge 10% surcharge on menu prices due to increased costs incurred (15% for same day Meal Guarantee increases). The contracted menu items may not be available for additional guests added. The hotel cannot promise that the same menu items will be served to guests above the overset.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final Meal Guarantee. Special pricing applies.

LABOR FEES & ADDITIONAL MENU CHARGES

According to specific menu selections, the following additional fees may apply:

CHEF, CHEF ATTENDANTS, CARVERS FOR FOOD STATIONS

\$275 per station, up to 2 hours | \$50 each additional hour | one (1) attendant per 100 guests

SUSHI CHEF

\$400 each | one (1) attendant per 75 guests

BARTENDER FEE

\$225 each, up to 4 hours | \$50 each additional hour | one (1) Bartender per 75 guests

CASH BAR CASHIERS

\$225, up to 4 hours | \$25 each additional hour

Staffing for Bars | one (1) Bartender & one (1) Cashier per 200 guests

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following use of glitter, confetti or similar items.

OUTDOOR FUNCTIONS

All outdoor functions scheduled at Fontainebleau Miami Beach are subject to a final weather decision a minimum of six (6) hours prior to the function start time on the day of the event. Breakfast weather calls must be made the evening prior by 8 PM. A comparable indoor back up space is required for all contracted outdoor functions. Once the weather call has been made, indoor back up space will be released. Should you wish to double set both outdoor and indoor weather back up there is a \$20 per person fee. Music and entertainment must conduct soundchecks after 6 PM and music and entertainment must conclude by 10:30 PM. Evening events at specific poolside or outdoor areas may not have a scheduled start time earlier than 7 PM. Outdoor evening functions are subject to a \$10 per person set up fee. Some plated meal options may not be served at outdoor function venues. Glassware and clear glass decorations are strictly prohibited near any pools or on the lawns. The hotel has exclusive rights to book multiple events simultaneously, utilizing outdoor function space. Should any of your outdoor scheduled events require major production, audio visual, sound music noise, décor and all that implies, the hotel must be notified a minimum of 120 days in advance for approval. Lighting packages, at an additional cost, are required for outdoor venue choices. Various pricing options are available. Standard outdoor banquet set-up includes tables, chairs, and hotel linens.

PRICING

Food & Beverage menu prices cannot be guaranteed more than three (3) months in advance of the scheduled event date. All Food & Beverage prices are subject to change without notice.

BANQUET CHECKS

The function sponsor, host, or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

FOOD AND BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all Food & Beverage to be served on hotel property must be supplied and prepared by the hotel, including, but not limited to, any suite used as a hospitality venue or the hotel's marina, if applicable. Fontainebleau Miami Beach is the sole provider of all Food & Beverage items offered to attendees at banquet functions and within function spaces. Examples include bottled waters, sodas, sandwiches or pizza lunches in function rooms, etc. Provisions within the hotel's liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served on the hotel's premises (or elsewhere under the provisions of the hotel's liquor license) the hotel is required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated according to the hotel's discretion consistent with the applicable state regulations.

Food and/or Beverage items remaining from a banquet meal may not be re-plated or saved for service during a subsequent planned break or meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party. Break offerings are intended for a maximum duration of 30 minutes and buffet meals are designed to last no more than two hours to preserve and ensure food quality.

Plated menus shall be comprised of a minimum of three (3) courses. If only Lunch Stations are selected to constitute a lunch menu, a minimum of three (3) stations is required.

A 275 dollar surcharge for brunch, lunch and dinner buffets will be applied to groups of 40 or fewer guests.

Requests for special Food & Beverage items are welcomed. Special order items will likely be charged in their entirety per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of meal service. Special meals will be charged at market prices.

Information contained in this document is subject to change, without notice, at any time. Prices and offers subject to change.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. There is a risk with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

DISPLAYS, DECORATIONS, ENTERTAINMENT

All displays, exhibits, decorations, equipment, musicians and entertainers must enter the hotel via the loading dock (back of the hotel) and must be picked up immediately following event. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements apply in the case of events with décor, sets, special lighting or special sound. Please consult with your Catering Convention Services Manager prior to finalizing such arrangements. Glassware centerpieces, glass lighting elements, vases, etc. are strictly prohibited near any pools or on lawns at outdoor events. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated responsible party and hotel representative after the dismantling. All applicable Fire Marshall approvals and permits are required in advance. Client is responsible for obtaining required ASCAP or BMI licenses for planned entertainment or music performances at event(s).

BREAKFAST

All Continental Breakfasts are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

CONTINENTAL BREAKFAST BUFFET

LIGHT START | 46 dollars per guest

Orange, Ruby Grapefruit, Apple Juices

Butter Croissants, Cranberry Muffins

Chocolate Croissants, Banana Walnut Loaf

Honey and Fruit Preserves

FB CLASSIC | 44 dollars per guest

Orange, Ruby Grapefruit, Apple Juices

Butter Croissants, "Bleau" Berry Muffins

Raspberry Bear Paw, Cinnamon Swirl Coffee Cake

Honey and Fruit Preserves

SUNRISE | 48 dollars per guest

Orange, Ruby Grapefruit, Apple Juices

Selection of Sliced Seasonal Fruits

Assorted Yogurts and Cereals

Skim and Whole Milk

Butter Croissants, Apple Pie Danish

Carrot Sunrise Muffins, Chocolate Croissants

Honey and Fruit Preserves

MORNING FUEL | 56 dollars per guest

Orange, Ruby Grapefruit, Cranberry Juices

Selection of Sliced Seasonal Fruits

Warm Oatmeal, Brown Sugar

Almonds, Raisins, Fresh "Bleau" Berries

Assorted Yogurts, Cereals and Cinnamon Granola

Skim and Whole Milk

Butter Croissants, Lemon Poppy Seed Muffins

Raspberry Danish, Zucchini Loaf

Honey and Fruit Preserves

Pricing subject to taxes and service fees. Maximum two hours of service.

CONTINENTAL BREAKFAST BUFFET ENHANCEMENTS

N.Y. STYLE BAGELS | 62 dollars per dozen

Plain, Everything, Whole Wheat and Sesame Seed Bagels
Assorted Cream Cheese, Fruit Preserves, Sweet Butter

SCRAMBLED EGGS | 18 dollars per guest

Whole Eggs, Egg Whites

MINI EGG FRITATTA | 16 dollars per guest

(Select One of The Following Varieties with Whole or Egg Whites)

Spinach, Tomato and Mozzarella

Artichoke, House Bacon, Brie Cheese, Tarragon

Mushroom, Red Pepper, Fontina Cheese, Basil

SMOKED SCOTTISH SALMON | 21 dollars per guest

Dill Crème Fraiche, Lemon, Capers

BUTTERMILK PANCAKES | 24 dollars per guest

Warm Syrup, Seasonal Fruit Compote

CINNAMON FRENCH TOAST | 24 dollars per guest

Warm Syrup, Fresh Strawberries, Whipped Cream

SEASONAL FRUIT SMOOTHIE VERRINES | 19 dollars per guest

Strawberry – Banana | Mixed Berry | Mango Turmeric
(Displayed on Buffet)

HARD BOILED EGGS | 12 dollars per dozen

STEEL CUT OATMEAL | 15 dollars per guest

Raisins, Nuts, Berries, Fruit Compote, Brown Sugar

ASSORTED SWEET BREAKFAST PASTRIES | 62 dollars per dozen

Croissants, Chocolate Croissants, Apple Pie Danish, Cranberry Twists

CHOCOLATE VEGAN GLUTEN-FREE MUFFINS | 68 dollars per dozen

CONTINENTAL MEAT AND CHEESE | 27 dollars per guest

Local and Imported Cheese

Prosciutto, Black Forest Ham, Peppered Salami, Turkey Breast

Dried Fruits, Nuts, Grain Mustard, Cornichon Pickles

Walnut Raisin & Sourdough Rolls

OVERNIGHT OATS “BIRCHER MUESLI” | 18 dollars per guest

Rolled Oats, Greek Yogurt, Orange, Cinnamon, Apple, Sliced Almonds

Toppings: Granola, Dried Fruit, Fresh Berries, Chia Seeds

ROASTED MUSHROOM, SWEET POTATO & KALE EMPANADAS | 19 dollars per guest

Cilantro Cream Dipping Sauce

Price based on 2 hours of service. Minimum order seventy percent of your total guaranteed for the above stations.
Pricing subject to taxes and service fees. 70% guarantee required.

BREAKFAST ACTION STATIONS

***OMELETTE** | 28 dollars per guest

Whole Eggs, Egg Whites

Tomatoes, Peppers, Onions, Mushrooms, Spinach, Ham, Bacon

Swiss, Cheddar and Feta Cheese, Jalapeño

***BELGIAN WAFFLE BAR** | 21 dollars per guest

Fruit Compote, Seasonal Berries, Nutella, Bananas Foster, Toasted Pecans

Chantilly Cream, Warm Syrup

WARM GRITS | 28 dollars per guest

Shrimp, Country Ham, Charred Corn

Chorizo, Green Onions, Sharp Cheddar Cheese

CARVED MEATS | 36 dollars per guest

(Select One)

House Cured Pork Belly, Spanish Chorizo

Mojo Smoked Turkey Breast

AVOCADO TOAST | 26 dollars per guest

Sprouted Rye, Mashed Avocado, Whipped Feta Cheese, Shaved Vegetables

Smoked Bacon, Chilled Shrimp, Chopped Egg, Mushrooms, Shaved Prosciutto

Smoked Salmon | 15 dollars per guest

*Chef Attendant is included in menu price for stations

Pricing subject to taxes and service fees. Minimum order seventy percent of your total guaranteed for the above enhancements and stations.

BREAKFAST

All Breakfasts are served with Fruit Preserves and Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

BREAKFAST BUFFETS

FIRST LIGHT | 56 dollars per guest

Orange, Grapefruit, Pineapple-Kale Juice
Seasonal Sliced Fresh Fruits
Assorted Yogurts and Cereals
Skim and Whole Milk
Butter Croissants, Banana Nut Muffins, Raspberry Bear Claw
Chocolate Marble Loaf
Scrambled Eggs, Smoked Bacon, Chicken Apple Sausage, Breakfast Potatoes

LAPIS | 62 dollars per guest

Orange, Grapefruit, Pineapple-Kale Juices
Seasonal Sliced Fresh Fruits
Natural Greek Yogurt, Organic Honey, House-Made Granola, Fresh Blueberries
Whole Wheat Croissants, Gluten Free "Bleau" Berry Scones, Vegan Chocolate Muffins
Scrambled Egg Whites, Turkey Sausage, Vegetable Hash
Oatmeal Pancakes, Warm Syrup

THE GRIDDLE | 54 dollars per guest

Orange, Ruby Grapefruit, Apple Juices
Seasonal Sliced Fresh Fruits
Assorted Yogurts and Cereals
Skim and Whole Milk
Butter Croissants, Apple Cinnamon Muffins, Chocolate Croissants
Raspberry Vanilla Loaf
Scrambled Eggs, Canadian Bacon, Crispy Hash Browns
Buttermilk Pancakes, Warm Syrup

LA FONTAINE | 56 dollars per guest

Orange, Ruby Grapefruit, Apple Juices
Seasonal Sliced Fresh Fruits
Assorted Yogurts and Cereals
Skim and Whole Milk
Butter Croissants, Cream Cheese Almond Danish, "Bleau" Berry Muffins
Banana Nut Bread
Scrambled Eggs, Turkey Sausage, Smoked Bacon
Crispy Hash Browns, Chives

LATIN | 64 dollars per guest

Orange Juice, Pineapple Juice, Agua Fresca
Assorted Yogurts and Cereals
Tropical Fruit Salad
Açaí-Blueberry Smoothie
Guava Cheese Pastelitos
"Huevos Pericos" Colombian Scrambled Eggs with Scallions and Tomatoes
Sweet Plantains with Queso Blanco
White Corn Arepas with Queso Fresco

SOUTHERN COMFORTS | 62 dollars per guest

Orange, Ruby Grapefruit, Pineapple Juices
Sliced Seasonal Fresh Fruit
Assorted Yogurts and Cereals
Skim and Whole Milk
Butter Croissants, Pineapple Streusel Muffin, Nutella Brioche
Scrambled Eggs, Aged Cheddar Cheese, Chives
Sweet Potato Hash
Marble Cottage Fries
Buttermilk Biscuits and Pork Sausage Gravy
Warm Grits, Roasted Shrimp, Cheddar Cheese, Scallions

Pricing subject to taxes and service fees. Maximum two hours of service.

BREAKFAST

All Breakfasts are served with Fruit Preserves and Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

BRUNCH BUFFET

BALLROOM BRUNCH | 125 dollars per guest

Orange, Ruby Grapefruit, Cranberry, Apple Juice

Fruit Salad, Fresh Mint

Assorted Greek Yogurts and Cereals

Skim and Whole Milk

BAKERY

Butter Croissants, "Bleau" Berry Muffins, Brioche Rolls, Chocolate Croissants

SALADS

Mixed Greens, Cherry Tomatoes, Pickled Onion, Cucumber, Fennel, Heirloom

Carrots, Focaccia Croutons

Sherry Vinaigrette, Balsamic and Ranch Dressings

Toasted Farro Salad, Spinach, Olives, Cucumber, Cherry Tomatoes

Feta Cheese, Lemon-Parsley Dressing

CONTINENTAL MEAT AND CHEESE DISPLAY

Assorted Charcuterie Meats and Cheeses

Dried Fruits, Nuts, Grain Mustard, Cornichon

Sourdough Baguette, Walnut-Cranberry and Olive Rolls

OMELET STATION

(Chef Attendant Included)

Whole Eggs, Egg Beaters, Egg Whites

Tomatoes, Peppers, Onions, Mushrooms, Ham, Turkey, Bacon

Spinach, Swiss, Cheddar and Goat Cheese

MAIN COURSE

Cage Free Scrambled Eggs

Smoked Bacon and Chicken Sausage

French Toast, Caramelized, Banana, Toasted Pecans

Smoked Ham and Sweet Potato Hash

Jalapeño, Roasted Garlic Shrimp, White Beans, Tomato, Cumin

Piquillo Pepper and Basil

Baked Cavatappi Short Rib Bolognese, Romano Cheese, Parsley

DESSERTS

Key Lime Tart

Raspberry and Chocolate Tart

Crème Brûlée

Assorted Macaroons & Cookies

BRUNCH ENHANCEMENTS

CHILLED SEAFOOD DISPLAY | 48 dollars per guest

(based on 3pc per person)

Chilled Shrimp, Oysters, Crab Salad, Cocktail Sauce, Lemon

Cucumber Mignonette

CARVED MEATS | 32 dollars per guest

(Chef Attendant Included)

(select one)

Mojo Smoked Turkey Breast, Spanish Chorizo or House Cured Pork Belly

BREAKFAST

All Breakfasts are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

PLATED BREAKFAST

THE CLASSIC | 58 dollars per guest

Florida Orange Juice

Butter Croissants, "Bleau" Berry Muffins, Cranberry Twists

Accompaniments: Fruit Preserves, Chai Pudding, Granola Parfait

EGGS (select one)

Fresh Scrambled, Cheddar Cheese

Vegetarian Frittata | Roasted Pepper, Mushrooms, Spinach, Gruyere Cheese

Classic Benedict | Honey Ham, Hollandaise Sauce, Poached Eggs

MEATS (select one)

Applewood Smoked Bacon

House Made Chicken Sausage

Country Ham

Cumberland Pork Sausage Patty

POTATOES (select one)

Dutch Marble Cottage Fries, Roasted Peppers, Green Onions, Herbs

Crispy Hash Browns

Sweet Potato and Roast Vegetable Hash

BLOODY MARY, MIMOSA BAR | 28 dollars per guest per hour

(Bartender(s) required based on total number of guests)

TO GO

CONTINENTAL | 48 dollars per guest

CHILLED JUICE (select one)

Orange

Cranberry

Apple

FRESH FRUIT (select one)

Whole Seasonal Fruit

Fresh Fruit Salad

YOGURT (select one)

Greek Yogurt

Coconut Yogurt

BAKERY (select one)

Butter Croissants

Chocolate Croissants

Chocolate Muffins

BREAKFAST | 54 dollars per guest

CHILLED JUICE (select one)

Orange

Cranberry

Apple

FRESH FRUIT (select one)

Whole Seasonal Fruit

Fresh Fruit Salad

YOGURT (select one)

Greek Yogurt

Coconut Yogurt

BAKERY (select one)

Butter Croissants

Gluten-Free "Bleau" Berry Scone

Banana Nut Muffins

Chocolate Muffins

MAIN COURSE (select one)

Scrambled Egg and Cheddar Cheese Croissant

Spanish Chorizo & Egg Burrito, Sweet Peppers and Manchego Cheese

Sausage and Egg Breakfast Sandwich, American Cheese

Scrambled Tofu Wrap with Turmeric, Kale and Avocado

Pricing subject to taxes and service fees. Maximum two hours of service.

BREAK MENUS

All Breaks are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

BREAK MENUS

COFFEE BREAK | 28 dollars per guest

Freshly Roasted and Decaffeinated Coffee
Selection of Herbal Teas
Assorted Soft Drinks
Whole, Skim Milk and Half & Half

COFFEE ENHANCEMENTS | 34 dollars per guest

Selection of Biscotti
Cinnamon Sugar Pecan
Cranberry Almond
Dark Chocolate

LATIN CAFE | 35 dollars per guest (30 guest minimum)

Cinnamon Churros
Warm Chocolate Sauce, Polvorones
Guava and Cream Cheese Pastelitos
Ham and Cheese Croquettes

CITRUS | 32 dollars per guest

Orange Honey Cupcakes
Citrus Brulee Grapefruit
Homemade Lemon Bars
Lemon Madeleines
Key Lime Cookie

SMOOTHIE | 34 dollars per guest (optional attendant 275 dollars)

select three flavors

POWER BERRY, Fresh Berries, Low Fat Yogurt, Coconut Water
NUTTY BANANA, Banana, Nutella, Almond Milk
PINEAPPLE BLISS, Pineapple, Coconut Yogurt, Raw Honey
MINTED MANGO, Mint, Mango, Peach, Oat Milk



CHEZ BON BON | 36 dollars per guest

Caramel Peanut Popcorn
French Macarons
Passion Fruit Sable Cookies
Assorted Chocolate Bon Bons
Chocolate-Dipped Strawberries



LAPIS LIFE | 36 dollars per guest

Mango Turmeric Smoothie
Zucchini Walnut Bread
Coconut Yogurt Parfait
Overnight Oat Verrine
Fresh Fruit Skewers, Honey-Yogurt Dip

SWEET & SALTY | 32 dollars per guest

Roasted Sweet and Spicy Nuts
Cranberry Granola Bars
Funfetti Cookies
Blueberry Pie Bars

LOW CARB BREAK | 38 dollars per guest

Vegetable Crudités, Edamame Hummus
Marinated Olives
Coconut Chia Pudding with Blueberries and Honey
Roasted Nuts-Peanuts, Almonds, Cashews
Gluten Free Fleur de Sel Cookie

Pricing subject to taxes and service fees. Maximum thirty minutes of service. 50% of the break price will be charged for additional 30 minutes

BREAK MENUS

All Breaks are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

*GELATO & SORBET | 36 dollars per guest

Strawberry, Vanilla, Oreo Gelato

Chocolate Sauce, Caramel Sauce

Candied Almonds, Crushed Oreos, Chocolate Shavings, Sprinkles, Mini M&M's

Whipped Cream, Marshmallows, Waffle Cones

HIGH TEA | 38 dollars per guest

TEA SANDWICHES

- Smoked Turkey, Whipped Brie, and Caramelized Apple

- Smoked Salmon, Cucumber, Dill Crème Fraiche, Preserved Lemon

- Roasted Vegetable, Herbed Goat Cheese, Savory Tomato Jam

- Curried Egg and Crispy Shallot

- Ham, Cornichon, Whole Grain Mustard

Gluten Free Warm Scones, Clotted Cream, Berry Jam

Strawberries Bavarian Verrine

*Chef attendant included in menu price

Pricing subject to taxes and service fees. Maximum thirty minutes of service. 50% of the break price will be charged for additional 30 minutes

BREAK ENHANCEMENTS

ARABICA BEAN COFFEE | 120 dollars per gallon
French Roast and Decaffeinated

INDIVIDUAL COLD BREW COFFEE | 16 dollars each

HERBAL TEA SELECTIONS | 105 dollars per gallon
Lemon, Honey

FRESH FLORIDA CITRUS JUICES | 115 dollars per gallon
Orange, Ruby Grapefruit

CHILLED JUICES | 95 dollars per gallon
Cranberry, Apple, Tomato, V-8, Pineapple, Guava

INDIVIDUAL JUICES | 9.5 dollars each
Orange, Cranberry, Apple, Tomato, V-8

ASSORTED SOFT DRINKS | 9.5 dollars each
Pepsi, Diet Pepsi, Starry

COCONUT WATER | 12 dollars each (minimum order 50)
Served Ice Cold and in the Coconut

BOTTLED WATERS | 9.5 dollars each
Selection of Still and Sparkling Waters

ICED TEA | 110 per gallon

ENERGY DRINKS | 12 dollars each
Red Bull, Sugar-Free Red Bull

COFFEE CAKES | 64 dollars per dozen
"Bleau" Berry Swirl, Café Crumble, Chocolate Marble

BISCOTTI | 62 dollars per dozen
Cinnamon Sugar Pecan, Cranberry Almond, Dark Chocolate

COOKIES | 68 dollars per dozen
Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip
White Chocolate Macadamia

MUFFINS | 62 dollars per dozen
Banana Walnut, Cinnamon Sugar, "Bleau" Berry Muffins

BROWNIES | 72 dollars per dozen
White Chocolate Blondie, Cream Cheese Brownie
Chocolate Fudge Brownie

HOMEMADE SNACK BARS | 62 dollars per dozen
Lemon Coconut, Cranberry Granola, Milk Chocolate

ASSORTED DANISH AND PASTRIES | 68 dollars per dozen

CHOCOLATE DIPPED STRAWBERRIES | 72 dollars per dozen

MINI ASSORTED CUPCAKES | 62 dollars per dozen

WARM SOFT PRETZELS | 58 dollars per dozen
Spicy Mustard, Beer Cheese

CHIPS AND SALSA | 21 dollars per guest
Tortilla Chips, Salsa Asada, Guacamole, Warm Queso Dip

MEDITERRANEAN DIPS | 21 dollars per guest
Chickpea, Eggplant Borani, Lavash, Sesame Pita

SALTY SNACKS | 12 dollars per individual bag
Mixed Nuts, Chips, Pretzels

SNACK BARS | 9 dollars each
Selection of Granola Bars, Energy Bars, Protein Bars

FRUIT
Whole Fresh Seasonal Fruit Selection | 56 dollars per dozen
Marinated Fruit Salad | 6 dollars per guest
Selection of Sliced Fresh Fruits | 12 dollars per guest
Bowl of Berries | 16 dollars per guest

WARM FLAVORED POPCORN | 14 dollars per guest
Truffle, Butter, Barbecue

CRISPS AND DIPS | 19 dollars per guest
Potato Chips, Vegetable Crudité
Spinach and Artichoke Dip, Black Bean Hummus

YOGURTS | 72 dollars per dozen
Selection of Natural and Fruit Flavored

YOGURT PARFAITS | 76 dollars per dozen
Greek Yogurt, Fresh Fruit Purée, Toasted Granola

ICE CREAM BARS | 94 dollars per dozen
Assorted Häagen-Dazs Ice Cream, Fruit Bars

ASSORTED CANDY | 7 dollars each
M&M's®, Kit Kat®, Snickers®, Twix®, Skittles®, Twizzlers®

MAKE YOUR OWN TRAIL MIX | 14 dollars per guest
Dried Bananas, Apricots, Raisins, Cashews, Peanuts, M&M's®, Sunflower Seeds

MACAROONS | 52 dollars per dozen
Assorted Flavors

Pricing subject to taxes and service fees. Maximum two hours of service.

BASIC COFFEE BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Accompaniments: Whole Milk, Skim Milk, Almond Milk, Half and Half

Three Hours	\$21 per person
Four Hours	\$25 per person
Six Hours	\$30 per person
Eight Hours	\$36 per person

BASIC BEVERAGE BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Accompaniments: Whole Milk, Skim Milk, Almond Milk, Half and Half

Pepsi, Diet Pepsi, Starry, Diet Starry

Three Hours	\$27 per person
Four Hours	\$32 per person
Six Hours	\$38 per person
Eight Hours	\$40 per person

PREMIUM BEVERAGE BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Accompaniments: Whole Milk, Skim Milk, Almond Milk, Half and Half

Pepsi, Diet Pepsi, Starry, Diet Starry

Freshly Brewed Iced Tea, Illy Ready to Drink Cappuccino and Espresso

Three Hours	\$42 per person
Four Hours	\$46 per person
Six Hours	\$62 per person
Eight Hours	\$68 per person

Breaks are intended for consecutive hours and must be for the full guaranteed of the group.

GRAB AND GO

GRAB AND GO LUNCH | 64 dollars per guest**GLUTEN FREE SUBSTITUTIONS AVAILABLE UPON REQUEST**SELECT THREE, QUANTITY SPECIFIC****CLUB SANDWICH**Turkey, Applewood Smoked Bacon, Chive Mayonnaise, Lettuce, Tomato
Viennese Bread***GREEK CHICKEN WRAP**Grilled Chicken Breast, Tomatoes, Cucumber, Feta Cheese
Romaine Lettuce,***CAPRESE SANDWICH**

Fresh Mozzarella Cheese, Tomatoes, Basil Pesto Dressing, Ciabatta

***BLEAU SUB**Salami, Capicola, Mortadella, Smoked Provolone, Sweet Peppers
Sun-Dried Tomato Pesto, Hoagie Roll**ROASTED PORTOBELLO SANDWICH**

Garlic Aioli, Manchego Cheese, Piquillo Peppers, Whole Grain Bread

MEDITERRANEAN VEGAN WRAPPreserved Lemon Hummus, Arugula, Grilled Squash
Caramelized Onions, Gluten-Free Tortilla**GRILLED CHICKEN QUINOA SALAD**

Garden Vegetables, Citrus Dressing

SEARED TUNA ASIAN NOODLE SALAD

Edamame, Ginger Sesame Dressing

TURKEY COBB SALAD

Bacon, Tomatoes, Avocado, Hard Boiled Egg, "Bleau" Cheese

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine, Radicchio, Creamy Parmesan Dressing

***ROAST CHICKEN SANDWICH**

Sharp Cheddar, Spinach, Apple Slaw, Honey Mustard, Viennese Bread

SIDES

SELECT THREE, QUANTITY SPECIFIC

Tomato Mozzarella Salad

Israeli Couscous Salad, Roasted Vegetables, Parsley, Preserved Lemon

Red Bliss Potato Salad

Greek Quinoa Salad (Vegan and Gluten-Free)

Fresh Whole Seasonal Fruit

Pretzels

Potato Chips

Granola Bars

Energy Bars

Trail Mix

DESSERTS

SELECT TWO, QUANTITY SPECIFIC

Apple Crumb Cake

Caramel Fudge Brownie

Chocolate Chunk Cookie

Coconut Key Lime Pie

Vanilla Raspberry Tart

Gluten Free Cookie

Pricing subject to taxes and service fees.

LUNCH

All Lunch Buffets are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

LUNCH BUFFET

FRESH

FRESH | 82 dollars per guest

SALADS

Romaine, Mesclun Greens

Croutons, Grape Tomatoes, Shaved Carrot, Red Onions

Creamy Ranch, Balsamic Vinaigrette, Caesar Dressing

Roasted Heirloom Beets, Crumbled Feta, Arugula

Ancient Grain, Tabbouleh, Pistachios, Herbs

Grilled Garden Vegetables, Shallot & Herb Dressing

SANDWICHES

Pesto Chicken Caesar Wrap, Parmesan Cheese Aioli

Vegetable Wrap, Portobello Mushroom, Zucchini, Spicy Aioli

Italian Hero, Salami, Prosciutto, Capicola and Provolone

Roasted Turkey Panini

DESSERTS

Oatmeal Cookies

Chocolate Tart

Mango Vanilla Panna Cotta

Fresh Berry Tart

ENHANCEMENTS

Soup | Minestrone, Herb Pistou

MEXICAN | 92 dollars per guest

APPETIZERS

Baby Greens, Avocados, Cucumber, Queso Fresco, Pepitas, Cilantro-Lime Dressing

Shredded Carrot, Jicama and Chipotle Apple Slaw

Pulled Achiote Chicken Salad, Lemon, Cilantro

Chili Spiced Shrimp, Black Beans, Roasted Corn, Tomato, Cilantro, Orange-Habanero Dressing

ENTRÉES

BUILD YOUR OWN TACO

Grilled Mahi, Lime, Cilantro, Salsa Roja

Guajillo Braised Chicken, Salsa Verde

Barbacoa Beef, Zucchini Blossom, Queso Chihuahua

King Oyster Mushroom, Raisin and Almond Mole, Charred Scallion

Yellow Corn and Flour Tortillas

ACCOMPANIMENTS

Guacamole, Sour Cream, Pico de Gallo, Salsa Asada

DESSERTS

Tres Leches

Spiced Chocolate Cake

Caramel Flan

Cinnamon Churros with Hot Chocolate Sauce

Pricing subject to taxes and service fees. Maximum two hours of service.
A 275 dollar surcharge per event will be applied to groups of 40 or fewer guests.

LUNCH

All Lunch Buffets are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

LUNCH BUFFET

MEDITERRANEAN | 98 dollars per guest

SALADS

Mediterranean Salad | Cucumber, Olives, Peppers, Tomato, Feta Cheese, Lemon Dressing

Caprese | Mozzarella, Roma Tomatoes, Arugula, Aged Balsamic

Pasta Salad | Confit Tuna, Roasted Vidalia Onions, Piquillo Peppers Basil Vinaigrette

Cous Cous | Dried Fruit, Toasted Almonds, Herbs, Lemon Vinaigrette

ENTRÉES

Chicken Scaloppini, Lemon Caper Emulsion

Roasted Branzino, Tomatoes, Anchovy, Toasted Breadcrumbs

Herb Crusted Skirt Steak, Spicy Green Shatta

Spiced Roasted Carrots, Preserved Lemon Yogurt

Farro, Wild Mushrooms and Asiago Cheese

Assorted Artisanal Bread

DESSERTS

Ricotta Cannoli

Tiramisu

Caramel Budino

Pricing subject to taxes and service fees. Maximum two hours of service.
A 275 dollar surcharge per event will be applied to groups of 40 or fewer guests.

LUNCH

All Lunch Buffets are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

LUNCH BUFFET

GRILL | 95 dollars per guest

SALADS

Waldorf Salad, Toasted Walnuts, Fresh Grapes, Lemon Aioli

Grilled Broccoli Salad, Parmesan, Lemon Vinaigrette

Iceberg Salad, Ranch Dressing, Bacon, Point Reyes Blue

ENTRÉES

House Pressed Sirloin Burger

Garlic-Herb Turkey Burger

Roasted Seabass, Citrus, Capers, Brown Butter Vinaigrette

Smoked Chili Rub Chicken Breast, Pico de Gallo

Green Beans, Toasted Almonds, Goat Cheese

Grilled Corn on the Cobb, Smoked Chili Butter

ACCOMPANIMENTS

Mustard, Mayonnaise, Ketchup,

Sliced Tomatoes, Onions, Lettuce, Pickles

American, Aged Cheddar, Swiss, Provolone Cheese

Soft Potato Buns

DESSERTS

Red Velvet Cupcakes

S'mores Tart

Pecan Pie

Pricing subject to taxes and service fees. Maximum two hours of service.
A 275 dollar surcharge per event will be applied to groups of 40 or fewer guests.

LUNCH

All Lunch Buffets are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half & Half, Skim Milk and Almond Milk

BUFFET



LAPIS | 98 dollars per guest

APPETIZERS

Spinach and Frisée Salad, Feta Cheese, Tomatoes, Grapefruit Vinaigrette, Toasted Seared Tuna, Thai Rice Noodles, Shiitake Mushrooms, Cucumber, Radishes, Sesame Dressing
Quinoa Salad, Grilled Asparagus, Cucumber, Tomato, Lemon Vinaigrette
Chopped Kale Salad, Butternut Squash, Asian Pear, Dried Cherries, Ginger Dressing

ENTRÉES

Roasted Saffron Cauliflower, Preserved Lemon, Cilantro
Steamed Wild Rice, Almond, Apricot, Lemon Oil
Coconut Thai Chicken Curry, Hearts of Palm, Scallion
Skirt Steak Stir Fry, Broccoli, Peppers, Onions
Roasted Seabass, Yuzu-Lime Vinaigrette

DESSERTS

Vegan Coconut-Chia Pudding
Tropical Fruit Tart
Oatmeal Cookies
Seasonal Fruit Salad

Pricing subject to taxes and service fees. Maximum two hours of service.
A 275 dollar surcharge per event will be applied to groups of 40 or fewer guests.

LUNCH

Lunch menus are served with Artisanal Breads, Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas

BUSINESS LUNCH

BENTO | 58 dollars per guest

*THE BENTO BOX IS COMPRISED OF FOUR SMALL PLATES
SELECT ONE FROM EACH CATEGORY.*

SALADS

TOMATO BOCCONCINI
Arugula, Basil Pesto, Olives
Roasted Peppers

MIXED GREENS
Persian Cucumber, Tomato
Herbs, Meyer Lemon Dressing

ANCIENT GRAIN
Dried Fruits, Nuts, Pickled Cauliflower

TRADITIONAL CAESAR SALAD
Parmesan Aioli

PROTEINS

HARISSA MARINATED CHICKEN
Preserved Lemon, Mint Raita

SPICED GULF SHRIMP
Charred Corn Polenta, Jalapeño

PETIT FILET MIGNON
Chimichurri

ROASTED SALMON
Warm Wild Rice Salad

SIDES

ROASTED POTATO PUREE

ROASTED BRUSSEL SPROUTS
BACON JAM

CAULIFLOWER, BROWN BUTTER
CAPERS

GARLIC ROASTED FINGERLING POTATOES

SWEETS

SEASONAL FRUIT TART

MILK CHOCOLATE BROWNIE
Salted Caramel Ganache

TIRAMISU
Mascarpone Cream, Lady Fingers

TRIO OF FRENCH MACAROONS
Gluten-Free

Every dish comes in small square plates, served at once to accelerate your lunch service

PRIX FIXE LUNCHES

PRIX FIXE #1 | 52 dollars per guest

PLEASE SELECT ONE

GRILLED CHICKEN CAESAR SALAD
Parmesan Cheese, Croutons

SESAME CHICKEN SALAD
Kale Crunch, Cilantro
Ginger Dressing

NICOISE SALAD
Seared Ahi Tuna, Grain Mustard Vinaigrette

PRIX FIXE #2 | 54 dollars per guest

PLEASE SELECT ONE

ROASTED SALMON FILLET
Lemon Orzo, Feta, Raisin, Herb Salad

ROASTED CHICKEN BREAST
Asiago Polenta, Mushroom Ragout

ROASTED SNAPPER
Sweet Corn Succotash, Cauliflower Puree

PRIX FIXE #3 | 56 dollars per guest

PLEASE SELECT ONE

PETIT FILET
Roasted Tomatoes, Potato Gratin, Peppercorn Sauce

GRILLED MAHI MAHI
Crispy Leeks, Salsa Verde

SHRIMP AND CRAB RIGATONI
Fennel, House Bacon, Toasted Bread Crumbs

PRIX FIXE DESSERTS

CHOICE OF ONE DESSERT WITH EACH PRIX FIXE LUNCH SECTION

Roasted White Chocolate Raspberry Verrine
Apple Tatin, Caramel Sauce, Cinnamon Bavarian
Key Lime Mango Parfait
Vanilla Crème Brûlée
Caramel Chocolate Crunch Bar

Pricing subject to taxes and service fees. Maximum two hours of service.

CHILLED HORS D'OEUVRES

MEAT AND POULTRY | 12 dollars per piece

- Soy-Ginger Marinated Beef Tataki, Yuzu Aioli, Crispy Rice
- Thai Roast Duck, Lettuce Cup
- Pork Rilette with Fig Jam and Walnut Bread
- Spicy Chicken Rice Paper Roll, Sweet and Sour Dressing

FISH AND SEAFOOD | 12 dollars per piece

- Mini Florida Lobster Roll, Caper Remoulade, Old Bay
- Shrimp Cocktail, Lemon Aioli, Cocktail Sauce
- Crispy Sushi Rice, Hamachi Tartar, Serrano Chili
- Ahi Tuna Tartare, Crispy Chili Garlic
- Crab and Mango Summer Roll, Sweet Chili Sauce

VEGETARIAN | 10 dollars per piece

- Vegetarian Summer Roll, Sweet Chili Dip
- Spiced Eggplant Caponata, Whipped Feta, Naan
- Cantaloupe, Citrus Ricotta, Hot Honey, Sourdough
- Avocado, Lettuce Cup, Pepitas, Cilantro, Ginger

HOT HORS D'OEUVRES

MEAT AND POULTRY | 12 dollars per piece

- Chicken & Mushroom Pot Sticker, Soy Dipping Sauce
- Mini Hot Dogs in Puff Pastry, Spicy Ketchup
- Tandoori Chicken Skewer, Pickled Mango Relish
- Cuban Medianoche Slider
- Grilled Beef Slider, Jalapeño, Cheddar Cheese, Grilled Onions
- Short Rib Arepa, Queso Cotija, Cilantro Aioli
- Braised Lamb Pakova, Mint, Feta, Pine Nuts
- Pulled Jerk Chicken, Grilled Pineapple, Crisp Tostones
- Pressed Short Rib Grilled Cheese, Aged Cheddar, Pickled Mustard Seed
- Grilled Chicken Skewer, Black Pepper Jam
- Buttermilk Fried Chicken Slider, Yuzu Pickles, Garlic Aioli

FISH AND SEAFOOD | 12 dollars per piece

- Grilled Mini Shrimp Po-Boy, Cajun Pickle Slaw
- Lobster Taco, Grilled Pineapple Salsa
- Smoked Salmon and Sour Cream Quiche
- Jonah Crab Cake, Meyer Lemon Aioli, Soft Herbs
- Crab Empanada, Tamarind Mayo, Black Garlic
- Grilled Shrimp Skewer, Papaya Sriracha

VEGETARIAN | 10 dollars per piece

- Creamed Corn Croquette, Jalapeño Sour Cream
- Goat Cheese and Tomato Jam Tart
- Truffle Mushroom Arancini
- Artichoke Pakora, Tamarind and Cumin Glaze
- Grilled King Oyster Mushroom and Scallion, Soy-Yuzu Glaze
- Corn, Kale, and Serrano Chile Empanada
- Falafel with Harissa

Pricing subject to taxes and service fees. Maximum two hours of service. 70% guarantee required.

RECEPTION

SWEET HORS D'OEUVRES

DESSERTS | 10 dollars per piece

Dark Chocolate-Dipped Strawberries

Passion Fruit White Chocolate Cheesecake

Mini Caramel Chocolate Tart

Mini Tropical Fruit Tarts

Mini Guava Cream Cheese Cupcakes

Assorted French Macarons

Dulce de Leche Profiteroles

Lemon Marshmallow

Nutella Doughnuts

Key Lime Citrus Tarts

Pricing subject to taxes and service fees. Maximum two hours of service. 70% guarantee required.

CHILLED DISPLAY

SALAD

CAESAR | 32 dollars per guest

Romaine, Garlic Croutons, Shaved Parmesan Cheese
Marinated Grilled Chicken Breast, Garlic Dressing

GARDEN GREENS | 29 dollars per guest

Jicama Cucumber, Green Apple, Red Onions
Feta Cheese, Focaccia Croutons, Green Goddess Dressing
Meyer Lemon Vinaigrette

ANTIPASTI DISPLAY | 36 dollars per guest

Roasted Sweet Peppers, Marinated Tomatoes, Citrus Artichokes, Spiced Olives
Aged Cheddar, Manchego, Brie Cheese, Parma Ham
Capicola, Cured Chorizo
Selection of Artisanal Breads

CHEESE | 36 dollars per guest

Aged Cheddar, Camembert
Point Reyes Blue, Comté, Manchego
Accompaniments: Tomato Jam, Port Wine Figs, Dried Apricots
Marcona Almonds, Selection of Artisanal Breads

CRUDITÉ DISPLAY | 32 dollars per guest

Heirloom Carrots, Celery, Radish, Cucumber, Snap Peas
Accompaniments: Fire Roasted Red Pepper Dip, Chickpea Hummus, Tzatziki

CEVICHE | 38 dollars per guest

Shrimp, Sour Orange, Jalapeño, Sweet Potato
Local Snapper, Coconut Milk, Lime, Aji Amarillo, Shaved Onion
Hamachi, Grilled Pineapple, Lime, Serrano Chili
Accompaniments: Crisp Tostones, Chancha Corn

BLADE SUSHI | 10 dollars per piece | 3 pieces per person minimum

Maki, California, Spicy Tuna, Avocado, Salmon
Nigiri, Tuna, Shrimp, Salmon, Eel
Ginger, Wasabi, Soy

À LA CARTE SEAFOOD

CHILLED SHRIMP | 115 dollars per dozen

Accompaniments: Cocktail Sauce, Sauce Louis, Lemon Wedges

SEASONAL CRAB | MP

Accompaniments: Wasabi Mayo, Cocktail Sauce, Lemon Wedges

EAST & WEST COAST OYSTERS | 78 dollars per dozen

Accompaniments: Shallot Mignonette, Tabasco, Lemon Wedges

POACHED MAINE LOBSTER | 48 dollars per tail

Tarragon Remoulade

MOZZARELLA BAR | 36 dollars per guest

MARINATED BOCCONCINI

Fresh Basil, Lemon Zest, Garlic, Chili

BUFFALO MILK MOZZARELLA

Heirloom Tomatoes, Olive Oil, Balsamic

STRACCIATELLA BRUSCHETTA

Pistachio, Olive Oil, Calabrian Chili

Pricing subject to taxes and service fees. 70% guarantee required.

THEMED STATIONS

*PASTA | 42 dollars per guest

Rigatoni | Chicken Breast, Olives, Fennel, Tomato Ragout
Orecchiette | Shrimp, Butternut Squash, Spinach, Tarragon Cream
Cavatappi | Artichoke Cream, Parsley, Peas, Lemon

*SOUTHERN COMFORT | 40 dollars per guest

Buttermilk Fried Chicken, Waffles
Accompaniments: Vanilla Bourbon Syrup, Hot Honey

VALENCIAN PAELLA DISPLAY | 54 dollars per guest

Shrimp, Chorizo, Chicken, Calamari, Clams, Mussels, Sofrito
vegetarian paella available upon request

*RISOTTO | 36 dollars per guest

Shrimp, Asparagus, Lemon Confit
Pancetta, Sweet Peas, Wild Mushrooms, Asiago Cheese
Garden Squash, Fava Beans, Basil, Parmesan

DIM SUM BAR | 45 dollars per guest | based on 3 pieces per guest

Beef and Shiitake Shumai, Pan Fried Chicken Dumpling, Shrimp Dumpling
Chili Sauce, Soy, Black Vinegar

PEKING DUCK | 48 dollars per guest (attendant included)

Sliced "Hong Kong Style" Peking Duck
Moo Shu Pancake, Cucumber, Cilantro, Leeks, Hoisin Sauce

AREPA STATION | 38 dollars per guest (attendant included)

Shredded Beef, Pulled Chicken Adobo
Queso Blanco, Avocado Crema, Poblano Sauce, Pico de Gallo, Mojo Onions

GRILLED SOUVLAKI (KABOBS) | 50 dollars per guest

**Grill Included with Outdoor Events*

Select Two:

Beef Ribeye | Sweet Peppers, Spicy Mustard Marinade
Chicken | Charred Scallion, Mushroom, Garlic-Lemon Brine
Lamb | Tomato, Rosemary, Cumin

ACCOMPANIMENTS:

Rice Pilaf, Warm Pita, Hummus, Cucumber Yogurt

FLAVORS OF INDIA | 42 dollars per guest

Lamb Korma
Roasted Tandoori Chicken
Vegetable Biryani, Aloo Gobi, Grilled Naan
Cucumber Salad, Mango Chutney, Tamarind Chutney, Cilantro Raita

KOREAN BBQ | 42 dollars per guest

Sweet & Spicy Chicken
Sticky Short Ribs, Asian Pear, Green Onion
Steamed Coriander Rice
Spicy Cucumber Salad, Traditional Kimchi

*Optional attendant 275 dollars.

Pricing subject to taxes and service fees. 70% guarantee required.

CARVING STATIONS

MISO GLAZED CHILEAN SEABASS | 52 dollars per guest
Miso Glazed Chilean Seabass, Steamed Lemongrass Rice, Grilled Bok Choy

CAJUN SALMON FILLET | 44 dollars per guest
Blackened Atlantic Salmon, Creole Tomato Sauce
Accompaniments: Grilled Lemon, Crispy Capers

JAMAICAN JERK CHICKEN | 32 dollars per guest
Jamaican Jerk Chicken, Steamed Coconut Rice, Red Beans
Vinegar Braised Cabbage
Accompaniments: Jerk BBQ, Cilantro Aioli

CUBAN MOJO CHICKEN | 32 dollars per guest
Cuban Mojo Chicken, Sour Orange Glazed Chicken
Fried Sweet Plantains, Poached Yucca
Accompaniments: Pickled Red Onion, Mojo Criollo

HONEY-GLAZED PORK LOIN | 30 dollars per guest
Mashed Sweet Potato, Honey-Glazed Pork Loin
Accompaniments: Soft Potato Rolls, Grain Mustard, Apple Celery Relish

CHURRASCARIA | 54 dollars per guest
Churrascaria Grilled Skirt Steak, Chorizo, Chicken, Grilled Garden Vegetables
Accompaniments: Cheese Bread, Chimichurri

SLOW COOKED TOMAHAWK RACK | 56 dollars per guest
Slow-Cooked Bone-In Prime Rib
Garlic and Rosemary Potatoes, Parmesan Creamed Spinach
Accompaniments: Jus, Horseradish Cream

HOUSE SMOKED BBQ BRISKET | 46 dollars per guest
House-Smoked BBQ Brisket, Jalapeño Mac & Cheese, Braised Green Beans, Shallots, Bacon
Accompaniments: Vinegar Barbecue Sauce, Crispy Onions

DESSERT ACTION STATIONS

CHEZ BON BON GELATO STATION | 39 dollars per guest
Salted Caramel, Cookies & Cream, Vanilla, Seasonal Fruit Gelato
Sugar Cones, Fresh Berries, Bananas, Brownies, Sprinkles, Whipped Cream
Chocolate and Caramel Sauce

MIAMI SORBET STATION | 42 dollars per guest
Mango, Raspberry, Coconut-Guava, Citrus Sorbet
Accompaniments: Fruit Salsa, Roasted Pineapple, Toasted Coconut
Fresh Berries, Chocolate Crumble

CRÈME BRÛLÉE STATION | 28 dollars per guest
Crème Brûlée Caramelized to Order
Vanilla Bean and Sapphire Noir Chocolate Custard
Fresh Berries, Mango Compote, Salted Chocolate Crumble, Caramel Crunch
Candies Nuts

Chef attendant included with all above carving stations.
Pricing subject to taxes and service fees. 70% guarantee required. Based on two hours of service

DESSERT RECEPTION STATIONS

HAVANA NIGHTS | 32 dollars per guest

Coquito Verrine, Guava Layer Cake, Key Lime-Mango Tart
Chocolate Tres Leches Cake, Dulce de Leche Polvorones

CANDY LAND | 30 dollars per guest

Gummy Bears, Jelly Beans, Mini Candy Bars, Homemade Marshmallow
Caramels, Nougats, Swedish Fish®, Peach Rings, Chocolate Bon Bons

DOUGHNUT SHOPPE | 32 dollars per guest

Raspberry-Caramel, Chocolate Nutella® Stuffed, Lemon Poppy
Glazed, Cinnamon Sugar

WYNWOOD PASTRY ART | 36 dollars per guest

Blueberry Crackle Cream Puffs, Apple Pie Bavarian Tart
Strawberry Shortcake Painted Verrine, Maple Bacon Cupcakes
Chocolate-Orange Ganache Cake, Painter's Can Cookies

FLORIDIAN VIENNESE TABLE | 32 dollars per guest

Key Lime-Coconut Tart, Citrus Financier, Tropical Fruit Verrine
Milk Chocolate Crunch Cake, Cherry-Pistachio Galette, Lemon Meringue Tart

MIAMI BEACH CLASSIC | 42dollars per guest

Warm Cinnamon Churros and Chocolate Sauce, Flan de Queso, Pineapple Rum Cake
Sea Salt Chocolate Mousse, Coconut Water Chia Verrine

Pricing subject to taxes and service fees. Pricing based on two hours of service. 70% guarantee required.

HOT DISPLAY

LATE NIGHT BITES

TAQUERIA | 45 dollars per guest

Pork al Pastor, Pulled Coriander Chicken, Barbacoa Beef

Flour and Corn Tortillas

Accompaniments: Shredded Lettuce, Lime, Sour Cream, Guacamole

Cheddar Cheese, Cotija Cheese, Salsa Verde, Pico de Gallo, Salsa Asada

Black Bean and Corn Salsa

SLIDERS | 48 dollars per guest

Beef Slider, Turkey Sliders, Pulled BBQ Pork

Accompaniments: Caramelized Onions

Sliced Tomatoes, Boston Lettuce, Pickles, Creamy Citrus Coleslaw

Potato Rolls, Ketchup, Mustard, Mayonnaise

Cheddar Cheese, Crispy Shallots, BBQ Sauce

FOCACCIA PIZZA | 36 dollars per guest

Tomato, Fresh Mozzarella and Basil

Feta Cheese, Cherry Tomato, Black Olive, Arugula

Herb Ricotta, Chicken, Spinach and Pesto

Accompaniments: Chili Flakes, Parmesan Cheese, Oregano

ORGANIC CHICKEN WINGS | 42 dollars per guest

Classic Buffalo, Chipotle BBQ, Honey Mustard

Carrot and Celery Sticks, Blue Cheese, House- Made Ranch

EMPANADAS | 22 dollars per guest | minimum three pieces per guest

Chicken Sofrito | Carne Asada | Vegetable, Manchego Cheese

Accompaniments: Chipotle-Lime Aioli, Roasted Tomato Salsa

DINNER

Dinner À La Carte menus are served with Artisanal Breads, Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas. Outdoor plated meals are available upon request.

À LA CARTE COLD APPETIZERS

SELECT ONE

MAINE LOBSTER SALAD | 36 dollars per guest
Shaved Fennel, Frisée, Avocado, Granny Smith Apple
Basil Vinaigrette

BABY GEM LETTUCE | 24 dollars per guest
Green Papaya, Hearts of Palm, Citrus Vinaigrette

CAESAR SALAD | 20 dollars per guest
Focaccia Croutons, Shaved Parmesan Cheese
Crisp Romaine, Caesar Dressing

ROASTED BEET SALAD | 22 dollars per guest
Frisée, Watercress, Goat Cheese, Puffed Quinoa, Pistachio Dressing

MIXED GREEN SALAD | 21 dollars per guest
Lollo Rosa, Frisée, Radish, Cucumber, Tomato, Sherry Dressing

MARINATED HEIRLOOM TOMATOES | 26 dollars per guest
Burrata, Arugula, Basil, Aged Balsamic

SHRIMP AND AVOCADO | 36 dollars per guest
Aji Amarillo, Jicama, Green Papaya, Plantain Crisp

À LA CARTE HOT APPETIZERS

SELECT ONE

WILD MUSHROOM RISOTTO | 28 dollars per guest
Parmesan, Truffled Bread Crumbs

LOBSTER CANNELLONI | 38 dollars per guest
Corn Salad, Roasted Fennel

JUMBO LUMP CRAB CAKE | 34 dollars per guest
Frisse, Pickled Shallot, Spicy Remoulade

RICOTTA RAVIOLI | 32 dollars per guest
Wild Mushroom, Truffle Crème Friache

DUCK CONFIT | 32 dollars per guest
Frissee, Mustard Vinaigrette, Caramelized Onion

Pricing subject to taxes and service fees.

DINNER

Dinner À La Carte menus are served with Artisanal Breads, Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half Milk, Skim Milk, Almond Milk

À LA CARTE MAIN COURSES

SELECT ONE

ROASTED FILLET OF SALMON | 72 dollars per guest
Fingerling Potatoes, Haricots Verts, Lemon Vinaigrette

MISO GLAZED CORVINA | 72 dollars per guest
Coconut Rice, Baby Bok Choy, Ginger Vinaigrette

CHAR SIU CHILEAN SEA BASS | 76 dollars per guest
Fried Jasmine Rice, Choy Sum, Crispy Shallot

SEARED RED SNAPPER FILLET | 68 dollars per guest
Garden Bean Salad, Fennel, Pomelo, Lemon Vinaigrette

PAN-SEARED FILLET OF HALIBUT | 76 dollars per guest
Charred Corn Salad, Salsa Verde, Rock Shrimp

ROASTED CHICKEN COQ AU VIN | 64 dollars per guest
Mashed Potatoes, Chicken Thigh Ragout, Pearl Onions

ROASTED CHICKEN BREAST | 56 dollars per guest
Feta Cheese Orzo, Broccolini, Mushrooms Fricassée

CONFIT CHICKEN | 56 dollars per guest
Lemon Polenta, Broccoli Rabe, Garlic Jus

ROASTED RACK OF LAMB | 74 dollars per guest
Root Vegetable Couscous, Hazelnut Gremolata

ANCHO PORK MEDALLIONS | 68 dollars per guest
Plantain Crisps, Carrot and Pearl Onion Escabeche, Molé Verde

SLOW ROASTED BEEF TENDERLOIN | 86 dollars per guest
Duchess Potatoes, French Beans, Tomato Confit, Natural Jus

STEAK AU POIVRE | 82 dollars per guest
Parmesan Dauphinoise Potatoes, Root Vegetables

BRAISED SHORT RIB | 68 dollars per guest
Parsnip Purée, Roasted Brussels Sprouts, Black Garlic Jus

SEARED TENDERLOIN OF BEEF & GRILLED SHRIMP | 125 dollars per guest
Sharp Cheddar Potato Gratin, Baby Vegetables, Demi-Glace

Pricing subject to taxes and service fees.

À LA CARTE VEGETARIAN

SELECT ONE

CAULIFLOWER STEAK | 62 dollars per guest
Sweet Corn, Fava Beans, Cherry Tomatoes, Cauliflower Purée, Herb Pistou

HONEY GINGER TOFU STIR FRY | 58 dollars per guest
Jasmine Rice, Black Pepper Jam

DINNER

Dinner À La Carte menus are served with Artisanal Breads, Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half Milk, Skim Milk, Almond Milk

À LA CARTE DESSERTS

SELECT ONE

STRAWBERRY SHORTCAKE BAR | 26 dollars per guest

Almond Sponge, Strawberry Bavarian, Vanilla Chantilly

LEMON MERINGUE TART | 26 dollars per guest

Graham Sablé, Citrus Curd, Caramelized Meringue

TIRAMISU | 28 dollars per guest

Mascarpone Cream Coffee, Caramel Ladyfinger Sponge, Myers Coffee Gel

CHOCOLATE CRÈME BRÛLÉE | 25 dollars per guest

White Chocolate Chantilly, Raspberry Meringue, Salted Caramel Crumble

MANGO-COCONUT GATEAUX | 25 dollars per guest

Coconut-Mousse, Mango Creamy, Citrus Meringue

CHOCOLATE CROQUANT | 28 dollars per guest

Valrhona Chocolate Mousse, Hazelnut Crunch

TROPICAL KEY LIME PIE | 29 dollars per guest

Key Lime Custard, Graham Crumble, Guava Foam, Tropical Fruit Salsa

RASPBERRY CARAMEL NAPOLEON | 32 dollars per guest

Caramel Mousse, Puff Pastry and Milk Chocolate Chantilly

CHOCOLATE MOUSSE | 34 dollars per guest

Araguani Chocolate Mousse, Cherry Compote, Sicilian Pistachio Cream

BANOFFEE TART | 32 dollars per guest

Banoffee Tart, Caramel Cremeux, Tropical Fruit Salsa

RASPBERRY CHOCOLATE NAPOLEON | 23 dollars per guest

Raspberry and Manjari Chocolate Napoleon, Inspiration Raspberry Cream

Pricing subject to taxes and service fees.

DINNER

Buffet dinner menus are served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half Milk, Skim Milk, Almond Milk

DINNER BUFFET

MIAMI LATIN | 145 dollars per guest

APPETIZERS

Mixed Greens, Avocado, Jicama, Cilantro-Lime Vinaigrette
Snapper Ceviche, Roasted Jalapeño, Sweet Potato, Crunchy Corn
Peruvian Potato Salad, Chorizo, Celery, Rocotto Pepper Dressing
Green Papaya Salad, Sweet Peppers, Carrot, Cucumber, Chili Vinaigrette
Roasted Sweet Potato, Queso Fresco, Habanero Salsa

ENTRÉES

Mahi Mahi Fillet | Zucchini Squash, Escabeche
Roasted Cuban Chicken | Sour Oranges, Mojo Rojo
Grilled Skirt Steak | Chimichurri
Marinated Pork Loin | Green Apple Salsa Verde
“Congri” | Black Beans and Rice, Cilantro
Baked Plantain | Cotija Cheese, Coriander
Cheese Bread

DESSERTS

Café Con Leche Flan
Coconut Mango Rice Pudding
Tres Leches
Pina Colada Cake

SORRENTO | 132 dollars per guest

APPETIZERS

Romaine, Focaccia Croutons, Parmesan Aioli
Chopped Salad, Pepperoncini, Soppresata, Olive, Ricotta Salata
Heirloom Tomato and Buffalo Mozzarella
Chilled Octopus Salad, Parsley, Confit Tomatoes, Fennel, Celery Hearts
Assorted Antipasti, Cured Meats and Cheese, Spiced Olives

ENTRÉES

Roasted Chicken, Truffle Honey Glaze
Strozzapreti, Lamb Ragout, Castelvetro Olives, Golden Raisins, Pecorino
Seared Branzino Fillet, Lemon Butter Emulsion, Fried Capers, Fresh Herbs
Garlic-Confit Fingerling Potatoes
Farro, Mixed Mushrooms, Kale, Pumpkin Seeds
Roasted Heirloom Vegetables, Lemon-Basil Vinaigrette
Assorted Artisanal Rolls

DESSERTS

Pistachio-Cherry Tart
Vanilla Bombolinis
Olive Oil Cake-Blackberry Chantilly
Tiramisu

Pricing subject to taxes and service fees. Maximum two hours of service. Price Based on two hours service.
A 275 dollar surcharge per event will be applied to groups of 40 or fewer guests.

DINNER

Served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half Milk, Skim Milk, Almond Milk

DINNER BUFFET

STEAKHOUSE GRILL | 165 dollars per guest

APPETIZERS

Chilled Shrimp, Spicy Cocktail Sauce
Red Bliss Potato Salad, Stone Ground Mustard Dressing
Grilled Asparagus and Feta Salad, Golden Beets, Toasted Pecans
Wedge Salad, Bacon, Boiled Egg, Radishes, Cucumber, Tomatoes
Buttermilk Dressing

ENTRÉES

Chili Rubbed New York Strip, Peppercorn Sauce
Blackened Mahi | Charred Corn Salsa
Roasted Pork Rack | Roasted Apple, Tarragon Butter
Roasted Chicken Breast | Sweet and Savory Glaze
Assorted Artisanal Rolls

SIDES

Truffle Boulangère Potatoes
Caramelized Brussels Sprouts, Honey-Balsamic Dressing
Creamed Baby Spinach
Lobster Mac and Cheese, Aged Gouda, Herb Crumbs

DESSERTS

Caramelized White Chocolate Bread Pudding, Cranberry Orange Confit
Lemon Raspberry Tart
Cherry Cheesecake Verrine
Sea Salt Chocolate Gâteau

Pricing subject to taxes and service fees. Maximum two hours of service. Based on two hours of service.
A 275 dollar surcharge per event will be applied to groups of 40 or fewer guests.

DINNER

Served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half Milk, Skim Milk, Almond Milk

DINNER BUFFET

PAN-ASIAN | 155 dollars per guest

APPETIZERS

Daikon Slaw, Cucumbers, Bean Sprouts, Fresh Chilis, Shaved Carrots

Yuzu Vinaigrette

Rice Noodle Salad, Cilantro, Cashew Crumble, Sweet & Sour Dressing

Spiced Beef Salad, Snow Peas, Cucumbers, Chinese Broccoli

Seared Ahi Tuna, Sesame, Ginger, Scallion and Soy

ENTRÉES

Char Siu Roast Pork Loin, Hoisin Glaze

Miso Marinated Local Catch

Grilled Chicken Satay, Peanut Sauce

Roasted Shrimp in Lemongrass-Green Curry

Egg Fried Rice, Pineapple, Turmeric, Cilantro

Stir Fried Seasonal Vegetables

DESSERTS

Mango Custard Verrine

Black Sesame Cheesecake

Jasmine Tea Caramelized Custard

Miso Caramel Banana Tart

Based on two hours of service.

DINNER

Served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half Milk, Skim Milk, Almond Milk

DINNER BUFFET

BBQ | 165 dollars per guest

APPETIZERS

Mixed Baby Greens, Avocado, Pumpkin Seeds, Meyer Lemon Vinaigrette

Sweet & Spicy Cabbage & Apple Coleslaw

Fingerling Potato Salad, Charred Scallion Vinaigrette, Crispy Shallot

Fusili Pasta Salad, Feta, Olive, Heirloom Tomato, Calabrian Chili Dressing

ENTRÉES

*Smoked Brisket, Sweet and Spicy BBQ Sauce

Grilled Beef Flank Steak, Cilantro-Lime Gremolata

Baby Back Ribs with Ancho Chili Sauce

Chili Rubbed Chicken Breast, Salsa Verde

Blackened Salmon, Pineapple Salsa

Hawaiian Rolls

SIDES

Macaroni and Cheese

Roasted Sweet Potato, Spiced Bourbon Glaze

Corn on the Cob, Queso Fresco, Cilantro

DESSERTS

Banana Bread Pudding

Apple Cobbler

Peach Cheesecake

Key Lime Tart

*Attendant Included in the Price
Based on two hours of service.

DINNER

Served with Fresh Roasted Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Whole Milk, Half Milk, Skim Milk, Almond Milk

TASTE OF FONTAINEBLEAU

INSPIRED BY THE CUISINES OF FONTAINEBLEAU®

TASTE OF FONTAINEBLEAU | 225 dollars per guest



LA CÔTE
LA CÔTE
LA CÔTE

MEDITERRANEAN

Cured Fluke, Zhoug, Pickled Radish
Moroccan Chicken, Couscous, Raisins, Saffron



AMERICAN BRASSERIE

Rotisserie Chicken, Potato Pave, Garlic Aioli
Lobster Mac N Cheese with Spicy Bread Crumbs



Hakkasan

MODERN CHINESE

Roast Duck Salad, Sugar Snap Peas, Pomegranate
Stir-Fry Black Pepper Beef
Yeung Chow Fried Rice, XO Sauce



AMERICAN STEAKHOUSE

Wedge Salad, Garlic Buttermilk, Smoked Mushrooms, Toasted Seeds, Chilli Crunch
Slow Roasted Prime Rib, Lemongrass Jus



DESSERT AND COFFEE

Assorted Bonbons, French Macarons, Fresh Fruit Tarts
Fleur de Sel Cookies, Homemade Caramels and Nougats
Crème Brûlée, Exotic Cake, Praline Croquant, Mille Feuille

Pricing subject to taxes and service fees. Maximum two hours of service.
A 275 dollar surcharge per event will be applied to groups of 40 or fewer guests.

BEACH



BEACH MENU #1 | 175 dollars per guest

APPETIZERS & SALADS

- Watermelon and Goats Milk Feta Salad with Thai Basil, Lime Vinaigrette
- Gem Lettuce with Green Apple, Raisins, Aged Cheddar, Champagne Vinaigrette
- Chilled Shrimp with Spicy Cocktail Sauce
- Avocado and Sesame Sushi Rolls

MAIN DISHES & STATIONS

- Beef Sliders with Aged Cheddar and Yuzu Pickles
- Pulled Pork Slider with Apple Slaw and Smoked BBQ Sauce
- Smoked Chicken Wings with Ancho Chili Glaze
- Shrimp Taco with Salsa Roja and Queso Cotija

CONDIMENTS

- Parker House Rolls with Whipped Maple Butter
- Grilled Potatoes with Chive Aioli and Bacon

DESSERTS

- Key Lime Tart
- Chocolate Brownie Cake, Caramel Ganache
- Vanilla Raspberry Budino
- Lemon Macaroon

All beach events are customized.
See your Convention Service Manager for details

BEACH

BEACH MENU #2 | 200 dollars per guest

APPETIZERS & SALADS

Caesar Salad with Lime Aioli, Cilantro, Anchovy and Toasted Sesame Crunch
Kale Salad with Spicy Cashews, Tofu Dressing, Green Apple and Serrano Chili
Chilled Shrimp with Spicy Cocktail Sauce
Florida Lobster with Old Bay Aioli
Spicy Tuna Roll

MAIN DISHES & STATIONS

BBQ Pork Ribs Glazed in Molasses and Togarashi
Grilled Shrimp Skewer with Garlic Aioli
Smoked Beef Brisket
Organic Chicken Sliders with Truffle Aioli

CONDIMENTS

Fresh Pita Bread with Chickpea Dip
Grilled Sweet Potatoes with Lime Yogurt and Pickled Chilies

DESSERTS

Chocolate Mousse, Chocolate Sauce
Lime Coconut Frangipane Tart
Orange Cream Puff
Tropical Fruit Salsa Tart

BEACH MENU #3 | 225 dollars per guest

APPETIZERS & SALADS

California Roll
Avocado Roll
Assorted Oysters Grilled with Seaweed Butter and Chilled with Cucumber Mignonette
Chilled Maine Lobster with Garlic Aioli
Seafood Ceviche, Crispy Plantain, Cilantro, Lime, Sweet Potato
Watermelon and Goats Milk Feta Salad with Thai Basil and Lime Vinaigrette
Arugula Salad With Pink Grapefruit, Toasted Hazelnuts, Mint and Apple Vinaigrette

MAIN DISHES & STATIONS

Marinated Chicken Skewers with Saffron and Yogurt
Grilled Steak Tacos with Queso Oaxaca and Charred Salsa Verde
Wagyu Sliders with Bacon Jam and Aged Cheddar
Grilled Florida Lobster with Champagne Sabayon

CONDIMENTS

Parker House Rolls with Black Truffle Butter
Grilled Broccolini with Preserved Lemon
Spicy Cucumbers

DESSERTS

Caramelized Pineapple Vanilla Pudding Cup
Baked Chocolate Mousse
Vanilla Éclair
Kalamansi Meringue Tart
Mango Lime Macarons

All beach events are customized.
See your Convention Service Manager for details

BEACH EVENT OPTIONS

BEACH

BEACH MENU #4 | 250 dollars per guest

APPETIZERS & SALADS

- Chilled Shrimp with Spicy Cocktail Sauce
- Seafood Ceviche with Coconut, Cilantro and Lime
- Alaskan King Crab with Old Bay Aioli
- Selection of Chilled Oysters with Champagne Mignonette
- Californian Sturgeon Caviar with Buckwheat Blinis and Crème Fraiche
- Caesar Salad with Lime Aioli and Rustic Croutons
- Heirloom Tomato Salad with Peaches and Buffalo Milk Mozzarella

MAIN DISHES & STATIONS

- Grilled Maine Lobster with Mustard Sabayon
- Grilled Fish Skewer with Chimichurri
- Beef Sliders with Bacon Jam and Aged Cheddar
- BBQ Chicken with Ancho Chili Glaze
- Grilled Wagyu Skirt Steak with Garlic Butter

CONDIMENTS

- Grilled Pita Bread with Garlic Labneh
- Grilled Broccolini with Romesco Sauce
- Warm Potato Salad with Chive Aioli and Bacon

DESSERTS

- Lime Peel Rice Pudding, Mango Coconut Compote
- Baked Chocolate Tart
- Banana Rum Upside Down Cake
- Coconut Macaroon
- Passion Fruit Smore's

ENHANCEMENTS

SEAFOOD PAELLA | 32 dollars per guest

House Made Chorizo, Mussels, Clams, Shrimp, Charred Tomato Sofrito

CARVING STATION | 38 dollars per guest

Berkshire Porchetta with Salsa Verde and Slow Roasted Prime Rib Horseradish Aioli

RAW BAR | x dollars per guest

East and West Coast Oysters, Alaskan King Crab, Chilled Jumbo Shrimp
Chilled Maine Lobster, Old Bay Aioli, Spicy Cocktail Sauce, Cucumber Mignonette



All beach events are customized.
See your Convention Service Manager for details

PACKAGE BAR

Prices are quoted on a per person basis. A fee of 225 dollars per bartender will be applied to package bars up to four hours.

Generally, one bartender is required per 75 guests. Each additional hour is 75 dollars per bartender.

Table-side wine service is not included in package bars. Please refer to the wine list for bottle pricing.

GLIMMER PACKAGE

Svedka Vodka, Bombay Dry, Bacardi Superior, Dewar's White Label
 Corazón Silver, Jack Daniel's, Four Roses
 Miller Lite, Corona Extra, Corona Light, Dogfish Head 60 Minute IPA (local, formerly
 Concrete Beach), St. Pauli Girl N/A, Hard Seltzer
 Sterling Vitner's Cabernet Sauvignon and Sterling Vitner's Chardonnay
 Soft Drinks, Fruit Juice, Sparkling Water

One Hour	45	Each Additional Hour	10
Two Hours	55		
Three Hours	65		

SPARKLE PACKAGE

Tito's Vodka, Botanist Gin, Bacardi Superior, Dewar's 12, Patrón Silver
 Crown Royal, Maker's Mark
 Miller Lite, Heinekin, Stella Artois, Corona Light, Dogfish Head 60 Minute IPA (local,
 formerly Concrete Beach), St. Pauli Girl N/A, Hard Seltzer
 Sterling Vitner's Cabernet Sauvignon and Sterling Vitner's Chardonnay
 Soft Drinks, Fruit Juice, Sparkling Water

One Hour	55	Each Additional Hour	10
Two Hours	60		
Three Hours	70		

FONTAINE | FLEUR DE LIS PACKAGE

Grey Goose Vodka, Bombay Sapphire, Ron Zacapa 23yr, Johnnie Walker Black, Dobel
 Silver, Gentleman Jack Daniel's, Woodford Reserve
 Miller Lite, Heinekin, Corona Extra, Amstel Light, Peroni, Dogfish Head 60 Minute IPA
 (local, formerly Concrete Beach), St. Pauli Girl N/A, Hard Seltzer

Sterling Vitner's Cabernet Sauvignon and Sterling Vitner's Chardonnay
 Soft Drinks, Fruit Juice, Sparkling Water

One Hour	60	Each Additional Hour	10
Two Hours	65		
Three Hours	75		

BEER, WINE AND SOFT DRINK PACKAGE

BEER AND HARD SELTZER

Miller Lite, Heinekin, Corona Extra, Corona Light, Stella Artois, Dogfish Head 60
 Minute IPA (Local, formerly Concrete Beach), St. Pauli Girl N/A, Hard Seltzer

WINE

Sterling Vitner's Cabernet Sauvignon and Sterling Vitner's Chardonnay

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Ginger Ale

One Hour	38
Two Hours	48
Three Hours	56
Each Additional Hour	10

ENERGY DRINKS AND BOTTLED WATER

Based on consumption

Red Bull Sugar-Free	12
Water	9.5
Sparkling Water	9.5

Pricing subject to taxes and service fees.

CONSUMPTION BAR

Service of your selected beverages priced on a per drink basis. A fee of 225 dollars per bartender will be applied to consumption bars up to four hours. Each additional hour is 75 dollars per bartender.

CASH BAR

Add 1 dollar per drink for Glimmer, Sparkle or Fontaine Fleur de Lis consumption bar selections.
 Service of your selected beverages sold on a cash basis. Price per drink is inclusive of tax and service charge.
 Each bar is staffed by a bartender at 225 dollars per bartender and a cashier at 225 dollars per cashier up to four hours.
 Each additional hour is 100 dollars per bartender and cashier.
 Cash bar based on 1 drink per person based on a guarantee difference in consumption will be charged to group master account.

GLIMMER CONSUMPTION BAR | 16 dollars per cocktail
 Svedka Vodka, Bombay Dry, Bacardi Superior, Dewar's White Label, Corazón Silver Jack Daniel's, Four Roses

MARTINIS AND SIGNATURE COCKTAILS | 18 dollars per cocktail

WINE | 15 dollars per glass
 Sterling Vitner's Cabernet Sauvignon and Sterling Vitner's Chardonnay

SPARKLE CONSUMPTION BAR | 18 dollars per cocktail
 Tito's Vodka, Botanist Gin, Bacardi Superior, Dewar's 12, Patrón Silver, Crown Royal Maker's Mark

MARTINIS AND SIGNATURE COCKTAILS | 20 dollars per cocktail

WINE | 15 dollars per glass
 Sterling Vitner's Cabernet Sauvignon and Sterling Vitner's Chardonnay

FONTAINE FLEUR DE LIS CONSUMPTION BAR | 20 dollars per cocktail
 Grey Goose Vodka, Bombay Sapphire, Ron Zacapa 23yr, Johnnie Walker Black, Dobel Silver Gentleman Jack Daniel's, Woodford Reserve

MARTINIS AND SIGNATURE COCKTAILS | 22 dollars per cocktail

WINE | 15 dollars per glass
 Sterling Vitner's Cabernet Sauvignon and Sterling Vitner's Chardonnay

ACCOMPANIMENTS

DOMESTIC BEER & HARD SELTZER | 9 dollars each
 Miller Lite, St. Pauli Girl N/A, Selection of Hard Seltzers

IMPORTED/PREMIUM BEER | 10 dollars each
 Heineken, Corona Light, Corona Extra, Amstel Light, Dogfish Head 60 Minute IPA

CHILLED BEVERAGES | 9.5 dollars each
 Still Water, Sparkling Water, Assorted Soft Drinks, Chilled Fruit Juices

ENERGY DRINKS | 12 dollars each
 Red Bull, Sugar-Free Red Bull

Pricing subject to taxes and service fees.

BEVERAGES

ENHANCEMENTS

SPARKLING COCKTAILS | 18 dollars each | 50 guest minimum

***BUBBLES**

Zonin Prosecco

*upgrade to Perrier-Jouët Grand Brut for 30 dollars per cocktail

GARNISH (select three)

Raspberry, Strawberry, Orange, Watermelon, "Bleau" Berry

FRUIT PURÉE (select three)

Raspberry, Strawberry, Peach, Passion Fruit, Mango

MARGARITA BAR | 18 dollars each | 25 guest minimum

Classic, "Bleau"berry, Basil Passion Fruit, Pineapple Rosemary

MOJITO BAR | 18 dollars each | 25 guest minimum

CLASSIC

White Rum, Simple Syrup, Mint, Lime, Club Soda

FRUIT

Mango, Raspberry or Passion Fruit

* Ask your Convention Services/Catering Manager about upgraded/specialty-wines

SPECIALTY COCKTAILS | 21 dollars each | 25 guest minimum

PASSION FRUIT & STRAWBERRY CAIPIRINHA

Cachaça Rum, Strawberry Purée, Passion Fruit Purée

Simple Syrup, Lime Juice, Lime

RASPBERRY FIZZ

Vodka, Raspberry Purée, Basil, Simple Syrup, Lime Juice

Club Soda, Raspberries

CUCUMBER MARTINI

Gin, Agave Nectar, Muddled Cucumber and Mint

Lemon Juice, Cucumber Wheel

PALOMA FRESCA

Tequila, Grapefruit Juice, Agave Nectar, Lime Juice, Strawberry Purée

Club Soda, Lime

FONTAINEBLEAU SIGNATURE

Tequila, Blue Curacao, Lime Juice, Agave, Orange Wedge Garnish

BLACK BOWTIE

Black Vodka, Blackberries, Lemon Juice, Blackberry Brandy, Triple Sec

BLOOD ORANGE SQUEEZE

Tequila, Blood Orange, Blood Orange Garnish

DERBY TWIST

Bourbon, Pineapple, Lemon, Simple Syrup, Maraschino Cherry Garnish

THE "ELEGANTE"

Aperol, Sparkline Wine, Club Soda, Sliced Orange Garnish

SANGRIA | 100 dollars per half gallon

WHITE

White Wine, Brandy, Triple Sec, Oranges, Apples, Orange Juice, Lemon Lime Soda

RED

Red Wine, Brandy, Triple Sec, Oranges, Apples, Orange Juice, Lemon Lime Soda

* Bartender(s) required based on total number of guests.

Pricing subject to taxes and service fees.

F O N T A I N E B L E A U ®

4441 COLLINS AVENUE MIAMI BEACH FL 33140
FONTAINEBLEAU.COM 305-538-2000