Event Menus and More • 2020
My Culinary Team and I take great pride in creating a personalized, gourmet experience for guests, sourcing many ingredients locally from experts in their field.

From organic, raw honey producer Bee My Honey and James Beard nominated Zak the Baker, to Winter Park Dairy, locally churned Azucar Ice Cream, Patagonia Empanadas and Ft. McCoy Ranch for organic chicken —just to name a few—we have partnered with some of the area’s most beloved and trusted local food purveyors.

By incorporating these local ingredients into our culinary menus and offerings, we are creating a delicious mixture of authentic, Floridian flavors for our guests to savor and remember.

Bon Appétit.

Frederic Delaire
Executive Chef
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- Receptions ................................ 50
- Dinner ..................................... 68
- Beverages .................................. 84
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Breakfast Buffet  $8
Brunch $13
Plated Breakfast $16
Breakfast Enhancements $17

All food and beverage pricing is per person and subject to a 24% taxable service charge and 9% state sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
Breakfast Buffets
Seattle's Best coffee, decaffeinated coffee and a selection of teas are included. Priced per person.

**SoBe Continental**

Freshly squeezed Florida orange juice, grapefruit juice, cranberry juice  
Assorted selection of melons and pineapple  
Freshly baked breakfast pastries of the day  
Assorted individual yogurts  
Assorted Calle Ocho guava and cheese pastelitos  
Assorted New York bagels with plain and strawberry cream cheese  
Jams, preserves, sweet butter

**Lummus Park Continental**

Freshly squeezed Florida orange juice, grapefruit juice  
Assorted selection of melons and pineapple  
Assorted cereals, whole and skim milk  

Build Your Own Yogurt Parfait  
Greek and plain yogurts, wild mixed berries, Bee My Honey organic and raw local honey, homemade granola, sliced toasted almonds

Avocado Toast  
Zak the Baker grilled bread, mashed avocado, scrambled eggs

Deep Dish Pancake  
Stuffed with apples and cranberries

Savory Tart  
Applewood smoked bacon and Swiss cheese

Patatas Bravas  
Homefries with roasted tomato aïoli

L’Artisane Creative Bakery Assorted Vegan Croissants and Muffins  
Jams, preserves, sweet butter

**Vegan Breakfast Buffet**

Freshly squeezed Florida orange juice, grapefruit juice  
Diced fresh honeydew, cantaloupe, pineapple, papaya, mango

Build Your Own Vegan Parfait  
Coconut yogurt, assorted wild berries, agave nectar, house-made granola, sliced toasted almonds

L’Artisane Creative Bakery assorted vegan croissants and muffins, jams, preserves, sweet butter  
Scrambled “eggs” with cheese  
Roasted fingerlings potatoes  
Meatless Sausage

**The All-American Breakfast Buffet**

Freshly squeezed Florida orange juice, apple juice, cranberry juice  
Assorted selection of melons and pineapple  
Assorted dry cereals, whole and skim milk  
Freshly baked breakfast pastries of the day  
White and wheat toast  
Assorted New York bagels, plain and strawberry cream cheese  
St. James Atlantic smoked salmon, capers, organic tomato, onion

Choice of One:  
Soft scrambled eggs, green leek and aged gruyere quiche, English muffin sandwich with poached eggs, ham and cheese

Choice of Two:  
Applewood smoked bacon, pork sausage, turkey sausage, chicken-apple sausage, country ham

Choice of One:  
Homemade truffled hash browns, roasted fingerling potatoes, country-style red bliss potatoes, patatas bravas, sweet potato hash with chorizo

Pancake Bar*:  
Guava marmalade, chocolate chips, maple syrup, whipped cream, whipped butter

*Option available to make pancakes to order. Chef attendant required if this option is preferred.
Sunrise Breakfast Buffet  58
Freshly squeezed Florida orange juice, passion fruit juice, guava juice
Diced honeydew, pineapple, cantaloupe, papaya, mango
Assorted dry cereals, whole and skim milk
Citrus scones, assorted muffins, croissants and cheese quesitos
Assorted New York bagels with plain and strawberry cream cheese
Jams, preserves, butter
Choice of One
Soft scrambled eggs, green leek and aged gruyere quiche, English muffin sandwich with poached eggs, ham and cheese
Caribbean coconut toast, agave maple syrup

Choice of Two Breakfast Meats  +9
Applewood smoked bacon, pork sausage, turkey sausage,
chicken-apple sausage, country ham

Choice of One Breakfast Potato  +8
Homemade truffled hash browns, roasted fingerling potatoes,
country-style red bliss potatoes, patatas bravas, sweet potato hash
with chorizo

Choice of One Sweet Dish  +8
Ricotta cheese blintz, spiced wild berry compote
Caribbean coconut toast, agave maple syrup

Livin’ Like a Local Breakfast Buffet  59
Freshly squeezed Florida orange juice, passion fruit juice,
guava juice, pineapple juice
Diced pineapple, mango, papaya
Homemade guava yogurt
Avocado Toast
Zak the Baker grilled bread, mashed avocado, smoked salmon, capers
Cuban pressed bread
Mini conchas, guava pastelitos, quesitos
Jams, preserves, butter
Choice of Two Argentinean Empanadas (Made by Patagonia)*
Chicken and mushroom, Spanish chorizo, ham and cheese,
four cheese, vegetarian

Choice of One
Huevos Rancheros Station**: Fried eggs, black bean sauce, corn
tortillas, tomato salsa, queso fresco
Cuban Eggs Benedict**: Organic Palmetto Creek Spiral ham, poached
egg, Cuban bread, chorizo hollandaise
Soft scrambled eggs with house-made chorizo

Create Your Own Breakfast Buffet  42
Freshly squeezed Florida orange juice, grapefruit juice, cranberry juice
Freshly diced pineapple, honeydew, cantaloupe, watermelon
Assorted dry cereals, whole and skim milk
Freshly baked breakfast pastries of the day
White and wheat toast
Assorted New York bagels, plain and strawberry cream cheese

St. James Atlantic Smoked Salmon,
Capers, Organic Tomato, Onion  +17

Soft Scrambled Eggs  +8

Choice of Two Breakfast Meats  +9
Applewood smoked bacon, pork sausage, turkey sausage,
chicken-apple sausage, country ham

Choice of One Breakfast Potato  +8
Homemade truffled hash browns, roasted fingerling potatoes,
country-style red bliss potatoes, patatas bravas, sweet potato hash
with chorizo

Choice of One Sweet Dish  +8
Ricotta cheese blintz, spiced wild berry compote
Caribbean coconut toast, agave maple syrup

* $7 per guest for each additional selection
** Chef attendant required
### Bakery Breakfast Buffet Daily Rotation

**Monday**  
Croissant, chocolate croissant, apple turnover, blueberry muffin, bran muffin

**Tuesday**  
Croissant, chocolate croissant, strawberry cheese danish, chocolate muffin, banana muffin

**Wednesday**  
Croissant, chocolate croissant, mango lattice, lemon poppy muffin, apple spice muffin

**Thursday**  
Croissant, chocolate croissant, chocolate cranberry swirl, blueberry muffin, bran muffin

**Friday**  
Croissant, chocolate croissant, blueberry cheese danish, chocolate muffin, banana muffin

**Saturday/Sunday**  
Croissant, chocolate croissant, cinnamon swirl, lemon poppy muffin, apple spice muffin

### Brunch

**Seattle's Best coffee, decaffeinated coffee and a selection of teas are included. Priced per person.**

**16th Street Brunch**  
Freshly squeezed Florida orange juice, guava juice, passion fruit juice  
Freshly diced honeydew, cantaloupe, pineapple, papaya, mango  
Miniature assorted filled cruffins, coffee cakes and pastelitos  
Yogurt parfaits, organic Greek yogurt, mixed berries, homemade granola

**Smoked Salmon and New York Bagel Bar**  
St James Atlantic smoked salmon  
Assorted New York bagels, capers, organic tomato, onion, plain and strawberry cream cheeses  
Homestead heirloom tomato salad, local burrata  
Mortadella, domestic ham, soppressata  
Brie, manchego, boursin, Irish guinness porter  
Seasonal grilled vegetable platter  
Assorted freshly baked country breads by Zak the Baker

**Traditional Made-to-Order Omelette Station**  
Eggs any style, tomatoes, spinach, asparagus, Canadian bacon, Black Forest ham, onion, pepper, mushroom, cheddar, mozzarella, goat cheese  
Fluffy scrambled eggs  
Crispy applewood smoked bacon, pork sausage  
Roasted fingerling potatoes, Provençal herbs  
Caribbean brioche toast with warm maple syrup, whipped butter

**Carved to Order**  
Slow-roasted prime rib  
Roasted fingerling potatoes, Provençal herbs

**Sweet Corner**  
Warm chocolate bread pudding  
Ugolini gelato soft serve, select three flavors: chocolate, coconut, strawberry, peach, mango, banana, vanilla  
Assorted chocolate-dipped cereal bars

*Chef attendant required*
Collins Avenue Brunch

Freshly squeezed Florida orange juice, guava juice, passion fruit juice
Freshly diced honeydew, cantaloupe, pineapple, papaya, mango
Miniature assorted filled cruffins, coffee cakes and pastelitos
Yogurt parfaits, organic Greek yogurt, mixed berries, homemade granola

Smoked Salmon and New York Bagel Bar
St James Atlantic smoked salmon
Assorted New York bagels
Capers, organic tomato, onion, plain and strawberry cream cheeses
Homestead heirloom tomato salad, local burrata
Grouper ceviche, leche de tigre, sweet potato, Peruvian corn, peppers, aji amarillo
Mortadella, domestic ham, soppressata
Brie, manchego, boursin, Irish guinness porter
Seasonal grilled vegetable platter
Assorted freshly baked country breads by Zak the Baker

Traditional Made to Order Omelette Station*
Eggs any style, tomatoes, spinach, asparagus, Canadian bacon,
Black Forest ham, onion, pepper, mushroom, cheddar, mozzarella,
goat cheese

Fluffy scrambled eggs
Crispy applewood smoked bacon, pork sausage
Roasted fingerling potatoes, Provençal herbs
Caribbean brioche toast with warm maple syrup, whipped butter

Carved to Order*
Slow-roasted prime rib
Orange whole roasted chicken, marinated in chipotle and citrus
Grilled Sixty South salmon Provençal, ratatouille, saffron sauce
Braised short ribs, truffled macaroni and cheese
Lemongrass basmati rice
Seasonal vegetables

Sweet Corner
Warm chocolate bread pudding
Ugolini gelato soft serve, select three flavors: chocolate, coconut,
strawberry, peach, mango, banana, vanilla
Assorted chocolate-dipped cereal bars

*Chef attendant required
Plated Breakfast
Seattle's Best coffee, decaffeinated coffee and a selection of teas are included. Priced per person.

Floridian Breakfast 42
Freshly squeezed Florida orange juice
Mini pastry tower: freshly baked breakfast pastries of the day
Jams, preserves, butter
Fluffy scrambled eggs with chives
Choice of One
Crispy applewood smoked bacon, sausage
Roasted fingerling potatoes
Grilled Provençal tomato

Power Breakfast 47
Freshly squeezed Florida orange juice
Individual yogurt parfait, organic Greek yogurt, Bee My Honey "local" honey, mixed berries, house-made granola
Spinach, asparagus and goat cheese egg white frittata
Grilled Provençal tomato
Sweet potato hash
Chicken sausage

Breakfast Enhancements
Priced per person.

Smoothie Station* 8
Nonfat yogurt, açai, soy milk, pomegranate juice, protein boost, agave syrup

Cereals 8
Assorted Kashi organic cold cereals, organic whole and skim milk

Steel-Cut Oatmeal 7
Local honey, brown sugar, golden raisins, mango compote

Yogurt Station 8.5
Greek nonfat, plain and low fat vanilla yogurt
Bananas, agave nectar, homemade granola, dried fruits, organic nuts

Smoked Salmon Bagel Bar 17
St James Atlantic smoked salmon
Assorted New York style bagels with plain and strawberry cream cheeses
Capers, onions, organic tomatoes

Soft Scrambled Eggs 8

Breakfast Meats (Choice of Two) 9
Applewood smoked bacon, pork sausage, turkey sausage, chicken-apple sausage, country ham

Breakfast Potatoes (Choice of One) 8
House-made truffled hash browns, roasted fingerling potatoes, country-style red bliss potatoes, patatas bravas (homefries with roasted tomato aioli), sweet potato hash with chorizo

Avocado Toast 14
Zak the Baker grilled bread, mashed avocado, scrambled eggs

Belgian Waffle Station* 15
Berry salsa, warm maple syrup, whipped cream, whipped butter

*Chef attendant required
Pancake Bar* 15
Seasonal berries, chocolate chips, whipped butter, nutella, maple syrup, whipped cream

Deep Dish Pancake/Savory Tart Station (Choice of Two)* 16
Stuffed with cranberries and apples, blueberries and granola, or bananas and walnuts
Green leek with aged gruyere quiche
Savory tart with applewood smoked bacon and Swiss cheese

Eggs Benedict Station (Choice of One)* 17
Poached egg on homemade chorizo, spicy queso blanco, toasted Cuban bread
Poached egg, braised short ribs, key lime hollandaise sauce, English muffin
Poached egg, sautéed spinach, goat cheese, whole wheat English muffin

Traditional Omelette Station* 18
Farm fresh eggs any style, tomatoes, spinach, asparagus, Canadian bacon, black forest ham, onion, pepper, mushroom, cheddar, mozzarella and goat cheese

Gluten Free Muffins (Per Dozen) 75
Blueberry, apple cinnamon and chocolate chocolate chip, banana

Huevos Rancheros Station* 18
Fried cage free egg, black bean sauce, corn tortilla, tomato salsa, queso fresco

Cuban Egg Sandwich* 15
Scrambled cage free egg sandwich with ham, homemade chorizo and mozzarella cheese pressed on Cuban bread

Black Forest Ham Croissant 15
Slow roasted Black Forest ham, free range scrambled egg, aged cheddar cheese on a butter-flaked croissant

Andouille Sausage Muffin 15
Smoked Andouille sausage, free range cracked egg, pepper jack cheese, sweet pepper aioli on a freshley baked whole wheat English muffin

Bloody Mary Bar (Per Person, Per Hour)* 19
Spicy and regular bloody Marys with all the fixings

Mimosa Station (Per Person, Per Hour)* 19
Sparkling wine with fresh squeezed orange juice, mango, peach and raspberry purées

Cold Press Juicera Station
8 oz Bottle (Each) 8
12 oz Bottle (Each) 14

Green Power I
Organic cucumber, organic apple, organic kale, organic romaine, organic spinach, organic parsley, organic celery, organic lemon

Green Power II
Organic carrot, organic romaine, organic Swiss chard, organic broccoli, organic bok choy, organic celery, organic lemon

Metabolic Lemonade
Boost metabolism and reduce inflammation.
Organic lemon, organic cayenne pepper, organic coconut palm nectar, triple filtered reverse osmosis water

Watermelon X-Press
Restore harmony and balance to your digestive system with naturally cleansing fruit. Jam-packed with vitamin C and other antioxidants.
Organic watermelon, organic apple, organic mint

*Chef attendant required
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Package Breaks
Priced per person.

All Day Beverage Break*
Seattle's Best coffee and decaffeinated coffee
A selection of teas

The Deluxe All Day Beverage Break*
Seattle's Best coffee and decaffeinated coffee
A selection of teas
Still and sparkling waters
Assorted soft drinks
Regular, sugar-free and tropical Red Bull

*Designed for up to eight hours

Morning Breaks
Priced per person.

The Healthy Market Break
Mini fresh fruit skewers
Individual crudites with homemade hummus
Mini chocolate zucchini and carrot muffins
Assorted homemade granola clusters
(bite-size treats rich with healthy nuts and dried fruits)
Assorted Naked juices

Espresso “305” Break
Calle Ocho ham and cheese croquettes
Caramel mini churros
Mini mojito cruffins
Alfajores
Mini pastelitos
Cuban coffee

South Beach Made to Order Smoothie Bar**
Variety of Florida-based fruits: banana, strawberries, papaya, mango, pineapple, peaches
Low-fat yogurts, protein powder
Individual bags of Turkish apricots, banana chips, deluxe mixed nuts
Assorted Balance bars
Quartered oranges
Assorted powerade

**Chef attendant required
### Morning Break Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Yogurt Parfaits (Each)</td>
<td>8.5</td>
</tr>
<tr>
<td>Assorted Fruit Yogurts (Each)</td>
<td>8.5</td>
</tr>
<tr>
<td>Individual Tropical Fruit Salads (Each)</td>
<td>9</td>
</tr>
<tr>
<td>Hard Boiled Eggs (Per Dozen)</td>
<td>32</td>
</tr>
<tr>
<td>Assorted Cereal Bars (Per Dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Assorted Travel Cakes (Per Dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Grandma’s Coffee Cake (16 Slices Per Cake)</td>
<td>96</td>
</tr>
<tr>
<td>Choice of one: cinnamon walnut, New England blueberry, chocolate chip, banana walnut</td>
<td></td>
</tr>
<tr>
<td>Mini Crumbles (Per Dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Apple or blueberry</td>
<td></td>
</tr>
<tr>
<td>Mini Assorted Cruffins (Per Dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Citrus, nutella or strawberry</td>
<td></td>
</tr>
<tr>
<td>Assorted Homemade Granola Bars (Per Dozen)</td>
<td>64</td>
</tr>
<tr>
<td>Fresh Whole Fruit (Per Dozen)</td>
<td>53</td>
</tr>
<tr>
<td>Apples, bananas, oranges, pears</td>
<td></td>
</tr>
<tr>
<td>Assorted Breakfast Pastries (Per Dozen)</td>
<td>64</td>
</tr>
<tr>
<td>Selection of the day</td>
<td></td>
</tr>
<tr>
<td>Gluten-Free Muffins (Per Dozen)</td>
<td>75</td>
</tr>
<tr>
<td>Blueberry, apple cinnamon, chocolate chocolate chip, banana</td>
<td></td>
</tr>
<tr>
<td>Mixed Nuts or Trail Mix (Per Pound)</td>
<td>48</td>
</tr>
<tr>
<td>Calle Ocho Ham and Cheese Croquettes (Per Dozen)</td>
<td>65</td>
</tr>
</tbody>
</table>

### Afternoon Breaks

**Priced per person.**

**The Chocoholic**

- Chocolate covered pretzel sticks
- Fudge brownies
- S’mores tarts
- Double chocolate cookie
- Assorted chocolate pralines
- Half pints of ice cold skim, whole and chocolate milk

**Tea Break**

- Mini Tea Sandwiches
  - Turkey, apple chutney, brie
  - Smoked salmon, cream cheese, cucumber
  - Chicken and cranberry salad, homemade lavender mayonnaise

- Chocolate-dipped lemon madeleines
- Chia tea cookies
- Biscotti

**It’s All About the Cupcakes**

- Lemon meringue
- Red velvet
- Nutella
- Vanilla creme
Afternoon Breaks
Priced per person.

**Premium Ice Cream Experience** 28
Vanilla, chocolate, homemade turtle cheesecake, dulce de leche, sorbet
Sugar cones, waffle cones, cups
Crushed Oreo’s, M&M’s, sprinkles
Root beer floats

**Loews Snack Shoppe** 26
Choose to be healthy...or not!
Raw almonds, M&M’s, dried cranberries, banana chips, sugar free jelly beans, malted milk balls, chocolate covered peanuts

**Namaste Healthy Break** 32
Mix your own healthy snack, presented market style with miniature baggies. Non-GMO, organic, gluten-free, fair trade.
Bloody Mary cashews, caramel macchiato almonds, sea salt caramels, dark chocolate-covered blueberries, dried pineapple, dried mango, dried kiwi, dark chocolate-covered coconut, aged white cheddar popcorn, freeze dried assorted vegetables

**Create Your Own Break**

Select Three 28
Select Four 33
Select Five 39

**Sweet**
Individual Nutella snacks
Assorted French macarons
Key lime tarts
Travel cakes
Craquelin strawberry cream puff
Cinnamon sugar churros, caramel and dark chocolate dipping sauces

**Savory**
Mini chicken quesadillas, salsa, guacamole
Freshly made popcorn**
Mini pigs in a blanket
New York-style warm pretzels, yellow mustard
Spinach and mozzarella empanada
Chorizo and black bean empanada

**Healthy**
Homemade granola bars
Mini crudité with hummus
Fresh fruit cups
Apple slices dipped in dark chocolate
Pre-packaged trail mix
Fruit and cheese skewers

*Chef attendant required
**Parties above 50 guests require popcorn machine and attendant
Florida Citrus Break
Fresh juice shooters
Individual fruit salads
Mini key lime tartlette
Orange shortbread cookie
Citrus scones
Citrus rice pudding

Farm Fresh Break
Make your own crudité from a variety of fresh vegetables displayed in a “tree”
Pita bread, house-made hummus

Enhancements
Build-a-Bike Team Building Activity
Add a charity build-a-bike activity to any break. Please reach out to your Conference Manager for more details and a custom quote.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price (Each/Per Dozen)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Individually Wrapped Candy Bars (Each)</td>
<td>6</td>
</tr>
<tr>
<td>Assorted Biscotti (Per Dozen)</td>
<td>46</td>
</tr>
<tr>
<td>Mini Eclairs (Per Dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Mini Financiers (Per Dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Key Lime Tarts (Per Dozen)</td>
<td>50</td>
</tr>
<tr>
<td>Individual Nutella Snacks (Per Dozen)</td>
<td>48</td>
</tr>
<tr>
<td>Ice Cream Cart (Per Dozen)*</td>
<td>89</td>
</tr>
<tr>
<td>Häagen-Dazs ice cream bars, frozen fruit bars</td>
<td></td>
</tr>
<tr>
<td>Pretzels “With a Twist” (Per Dozen)</td>
<td>50</td>
</tr>
<tr>
<td>Variety of large stick pretzels dipped in white, milk and dark</td>
<td></td>
</tr>
<tr>
<td>chocolates, rolled in coconut, chopped nuts, and fun cereals</td>
<td></td>
</tr>
<tr>
<td>Cocktail Roll Sandwiches (Per Dozen)</td>
<td>72</td>
</tr>
<tr>
<td>Turkey, apple chutney, brie</td>
<td></td>
</tr>
<tr>
<td>Smoked salmon, cream cheese, cucumber</td>
<td></td>
</tr>
<tr>
<td>Chicken and cranberry salad, homemade lavender mayonnaise</td>
<td></td>
</tr>
<tr>
<td>Alfajores (Per Dozen)</td>
<td>85</td>
</tr>
<tr>
<td>A local artisanal cookie company providing a little piece of</td>
<td></td>
</tr>
<tr>
<td>Argentina to Miami</td>
<td></td>
</tr>
<tr>
<td>Soft and crumbly cookie sandwich covered in dark chocolate, dulce</td>
<td></td>
</tr>
<tr>
<td>de leche spread</td>
<td></td>
</tr>
<tr>
<td>Flavors: white chocolate, hazelnut, meringue</td>
<td></td>
</tr>
<tr>
<td>Ladyfingers 3 oz Popsicles (Per Dozen)</td>
<td>108</td>
</tr>
<tr>
<td>Made locally from the finest ingredients, inspired by trips to</td>
<td></td>
</tr>
<tr>
<td>Brazil by two female entrepreneurs.</td>
<td></td>
</tr>
<tr>
<td>Vegan, gluten-free, dairy-free: lychee rose water,</td>
<td></td>
</tr>
<tr>
<td>strawberry n’ mint, mango ginger</td>
<td></td>
</tr>
<tr>
<td>With dairy: Oreo, dulce de leche</td>
<td></td>
</tr>
</tbody>
</table>

**Get elated™**

Founded from the need to make mental-health maintenance part of a daily habit, elated™ brings brain boosting, good mood making desserts. Made using only all natural ingredients, these items combine the power of nutrition and neuroscience to feed your brain while tantalizing your taste buds.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (Each/Per Dozen)</th>
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</thead>
<tbody>
<tr>
<td>Assorted shot glasses (Per Dozen)</td>
<td>70</td>
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<tr>
<td>Pretty in Pink Chia Pudding</td>
<td></td>
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<tr>
<td>Chococado Pudding</td>
<td></td>
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<tr>
<td>Nuttyberry Truffles</td>
<td></td>
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</table>

*Chef attendant required
### Beverage Breaks

<table>
<thead>
<tr>
<th>Beverage Break</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Naked Power Juice</td>
<td>9.5</td>
</tr>
<tr>
<td>Vitamin Water</td>
<td>9.5</td>
</tr>
<tr>
<td>Gatorade or Powerade</td>
<td>9.5</td>
</tr>
<tr>
<td>Red Bull (Regular, Sugar-Free, Tropical)</td>
<td>9.5</td>
</tr>
<tr>
<td>Assorted Diet and Regular Soft Drinks*</td>
<td>8.5</td>
</tr>
<tr>
<td>Bottled Still and Sparkling Water</td>
<td>8.5</td>
</tr>
<tr>
<td>Cucumber-Mint or Pineapple Infused Water (Per Gallon)</td>
<td>75</td>
</tr>
<tr>
<td>SoBe Lemonade Station (Per Gallon)</td>
<td>120</td>
</tr>
<tr>
<td>Choice of strawberry, pomegranate or ginger lemonade</td>
<td></td>
</tr>
<tr>
<td>Half Pints of Skim, Regular and Chocolate Milk</td>
<td>8.5</td>
</tr>
<tr>
<td>Assorted Bottled Welch’s Juices</td>
<td>8.5</td>
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<tr>
<td>Lemonade and Fruit Punch (Per Gallon)</td>
<td>120</td>
</tr>
<tr>
<td>Seattle’s Best Coffee</td>
<td>120</td>
</tr>
<tr>
<td>Seattle’s Best Decaffeinated Coffee</td>
<td>120</td>
</tr>
<tr>
<td>Selection of Hot Teas</td>
<td>120</td>
</tr>
<tr>
<td>Iced Tea with Sliced Lemon</td>
<td>120</td>
</tr>
<tr>
<td>Cappuccino, Espresso and Specialty Coffee Drinks</td>
<td>10</td>
</tr>
<tr>
<td>Panther® Coffee (Per Gallon)</td>
<td>138</td>
</tr>
<tr>
<td>Jojo Tea® (Per Gallon)</td>
<td>138</td>
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</tbody>
</table>

**Mocktail Station, Select up to Three (Per Gallon)** 130

- **Berry Mockito**
  - Muddled mint, lime juice, simple syrup, strawberry or raspberry, club soda, berry garnish
- **Virgin Cucumber Gimlet**
  - Muddled cucumber, lime juice, simple syrup, club soda, cucumber garnish
- **Pineapple Cobbler**
  - Pineapple juice, lime juice, club soda, strawberry purée
- **Virgin Paloma**
  - Grapefruit juice, lime juice, agave syrup, club soda, lime wedge
- **Loews Lemonades**
  - Muddled blackberry, strawberry, raspberry or cucumber, berry purée or cucumber juice, lemonade, berry or cucumber garnish
- **South Beach Spritzers (Per Gallon)** 130
  - Sparkling water, raspberry, strawberry, mango or watermelon purée
- **Juicera® Organic Wellness 2 oz Shots (Each)** 10
  - Wellness Tonic: E3 Live, moringa, ginger, lemon, orange
  - Immune Builder: oregano oil, turmeric, ginger, black pepper, lemon

*We are happy to provide non-stocked items upon request. Price for non-stocked soft drinks is $9.50 each.

**Mixed to order. Mixologist required at $150 per mixologist for the first two hours and $50 per mixologist for each additional hour.
Breakfast Buffet  00
Plated Breakfast 00
Brunch 00
All pricing is per person and subject to 18% service charge, 6% administrative fee and applicable New York sales tax. Menus subject to change. Minimum of 10 guests for buffets.

Lunch Buffet 36
Plated Lunch 46
All food and beverage pricing is per person and subject to a 24% taxable service charge and 9% state sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
Lunch Buffet
Seattle’s Best coffee, decaffeinated coffee, a selection of teas and iced tea are included. Priced per person.

1601 Deli Buffet 69

**Soups (Select One)**
- Vegetarian tortilla soup
- Lemon chicken soup, orzo pasta
- Vegetarian Tuscan minestrone, fregola pasta, kale
- Roasted Homestead heirloom tomato soup, fennel
- Cream of celery root and artichoke soup
- Ajiaco soup (Columbian chicken vegetable soup)
- Corn chowder, roasted butternut squash
- New England clam chowder
- Vegan black bean soup

**Salads (Select Three)**
- Jicama salad, red onion, cactus leaves, jalapeño dressing
- Classic Caesar salad, romaine hearts, parmesan, croutons
- Golden quinoa salad, arugula, cucumber, dried cranberries, sherry vinaigrette
- Macaroni pasta salad with celery and red onion, pineapple, honey mustard dressing
- Collard greens and kale slaw, preserved lemons, green goddess dressing
- Orzo pasta salad, rock shrimp, sundried tomato, feta cheese
- Peruvian purple potato salad, Huancaina cheese sauce
- Baby mozzarella and heirloom tomato salad, basil oil, balsamic pearls
- Curried chicken salad, mango, bell pepper, cilantro, sweet chili dressing
- Greek salad, feta cheese, tomatoes, cucumber, Kalamata olives
- Traditional coleslaw, apples, golden raisins
- Fingerling potato salad, applewood smoked bacon, shallot vinaigrette
- Tofu and baby heirloom tomato salad, basil oil
- Latin weight loss salad: spicy calabaza, feta, black beans, spinach, mojo vinaigrette

**Cold Sandwiches (Select Two)**
- Organic turkey, bacon, aged cheddar, tomato, raisin-walnut bread
- Grilled chicken sandwich, boursin cheese spread, buttered brioche
- Shaved prime rib sandwich, black diamond cheddar, marble rye
- Albacore tuna sandwich, mayonnaise, multigrain country bread
- Boar’s Head salami, artichoke cream cheese, pumpernickel-raisin bread
- Tomato, mozzarella, arugula, basil pesto, rosemary focaccia
- Grilled vegetables, arugula, hummus, spinach wrap (GF, V)
- Open-faced flatbread, brie, prosciutto, sundried tomato mayonnaise
- Grilled chicken caesar wrap, whole wheat tortilla

**Hot Sandwiches (Select One)**
- Cuban sandwich, roasted pork, ham, Swiss cheese, pickled cucumber, yellow mustard, Cuban bread
- Free range rotisserie chicken, romesco spread, sourdough bread
- Slow-roasted BBQ pulled pork, coleslaw, pickles, slider bun
- Reuben sandwich, corned beef, Swiss cheese, sauerkraut, Thousand Island dressing
- Panini caprese, heirloom tomato, fresh mozzarella, pesto
- Pastrami, whole rye, aged cheddar, sauerkraut
- Croque monsieur, Gruyère cheese, Madrange ham, brioche bread
- Grass fed homemade beef meatballs, tomato sauce, mozzarella, baguette
- Mayonnaise, mustard, horseradish cream
- Kettle potato chips

All sandwiches can be prepared as gluten free.

GF: Gluten Free | LF: Lactose Free | V: Vegan
Beach BBQ

Caribbean apple Waldorf salad
Baby iceberg, cherry tomato, crispy bacon, Maytag blue cheese, chipotle ranch
Warm rainbow potato salad, celery, green onion, grain mustard, shallot vinaigrette
All American grass fed beef burgers, caramelized onions and mushrooms
BBQ rubbed grilled Atlantic salmon, roasted pepper cilantro remoulade
Organic grilled chicken breast, with smoked tomato rub, southern BBQ sauce
Mustard, ketchup, mayonnaise, relish
Lettuce, tomato, red onion, pickles
Swiss, American, cheddar and blue cheeses
Brioche buns, country bread

Mexican Lunch Buffet*

Vegetarian tortilla soup, tortilla strips, sour cream, queso fresco
Rock shrimp ceviche, tomato, onion, cilantro, lime
Cancun salad, romaine hearts, roasted corn, black beans, tomatoes, peppers, jalapeño vinaigrette
Wild rice and artichokes, tomatoes, cilantro, cactus leaves, charred corn, cumin-chili dressing
Char roasted shrimp taco, flour tortilla, pico de gallo, cilantro crema
Arrachera grilled hanger steak*, cactus salsa
Organic chicken breast, salsa roja (roasted tomato)
Pork tamales, salsa verde
Mexican street corn, sauteed zucchini, queso fresco
Mexican cilantro rice
Soft flour tortillas
Coconut cream tart
Nutella tres leches
Caramel flan

Desserts (Select Three)

Traditional key lime tart
Citrus crème brûlée
Banana rum mousse verrine
Caramel flan
Mini New York cheesecake
Milk chocolate coconut cake
Carrot cake
Chocolate rocher brown butter financiers
Chocolate chip bread pudding
Seasonal fruit cobbler
Tiramisu

Cannoli
Earl Grey tea cream verrine
Caramel cheesecake
Strawberry crâquelins cream puff
Granny Smith apple tart
Lemon meringue tart
Chocolate s’mores tart
Yuzu cream tart
Espresso eclairs
Chocolate pecan pie tart

Sides (Select Two)

Farm sweet corn on the cobb
Sweet potato purée
Homemade baked beans
Charred roasted broccoli and cauliflower, crispy kale
Green bean casserole, rustic butter, toasted almonds
Seasonal fruit cobbler
Lemon meringue tart
Chocolate s’mores tart

*Mexican Lunch Buffet* Chef attendant required

*Chef attendant required
Healthy Market Buffet (GF, LF)

Vegan Homestead tomato soup
Organic baby spinach, hydro bibb lettuce, lolla rosa, dried cranberries, walnuts, grape tomatoes, lemon-oregano vinaigrette
Golden and black quinoa, roasted seasonal vegetables
Summer bean salad with tuna, olives, roasted fennel
Ft. McCoy Ranch USDA approved organic chicken breast, citrus sauce
Grass fed petite filet mignon, grilled asparagus
Wild halibut, poached in infused oil, roasted parsnip edamame salsa
Green bean and shiitake mushroom casserole
Roasted sweet potato, lavender honey
Lemon grass and ginger jasmine rice
Tropical fruit salad
Earl Grey tea cream verrine
Fig brownies
Coconut cookies

Flavors of Italy*

Vegetarian Tuscan minestrone soup, fregola pasta, kale
Homestead tomato, local burrata, basil, olive oil, balsamic reduction
Frisée, arugula and radicchio salad, European cucumbers, foccacia croutons, pickled cherry peppers, marinated olives, candied walnuts, parmesan cheese
Trio fusilli salad, roasted squash, heirloom tomato, nicoise olives, sherry vinaigrette
Pan seared bone-in chicken breast, puttanesca sauce
Whole striploin wrapped in prosciutto, cannellini bean and kale cassoulet*
Crispy skin striped bass, middle neck clams, san marzano tomatoes
Trio fusilli salad, roasted squash, heirloom tomato, nicoise olives, sherry vinaigrette
House-made ballerina pasta, arugula pesto, cherry tomatoes, white asparagus, pecorino
Sunburst squash, baby zucchini, Brussels sprouts, blistered tomatoes, modenaba balsamic glaze
Assorted rolls, butter
Seasonal panna cotta
Traditional tiramisu
Cannoli

GF: Gluten Free | LF: Lactose Free | V: Vegan

*Chef attendant required
Welcome to the Florida Keys 99

Key West pink shrimp and coconut ceviche
Homestead tomato and cucumber salad, avocado, onions, cilantro, extra virgin olive oil
Grilled conch salad, pickled mango and papaya
Watermelon crab salad, passion fruit vinaigrette
Blackened grouper, young coconut, pickled green tomato salsa
Grilled Florida lobster tail, citrus beurre blanc
Key lime marinated and pan seared airline chicken breast, yucca puree, chipotle crema
Coconut rice, kidney beans
Trio of roasted cauliflower, pine nuts, golden raisin vinaigrette
Assorted rolls, butter
Traditional key lime tart
Dulce de leche cheesecake
Banana rum mousse verrine

Calle Ocho 82

Vegan black bean soup
Chayote salad with roasted garlic and citrus, jalapeño infused cumin oil
Rabana and black eyed pea salad, cucumber, red onion, cilantro, jalapeno vinaigrette
Grilled chorizo and manchego cheese salad
Cucumber and roasted pepper salad
Arroz con pollo served in cast iron pan
Fresh herb-marinated mahi mahi, cilantro-lime aioli
Roast chicken thigh, sweet potato plantain salsa
Palmetto Creek Farm organic grilled pork chop, brandied cherry sauce
Seasonal vegetables, calabaza, okra
Roasted sweet plantain
Cuban bread
Traditional flan
Arroz con leche
Cinnamon spiced chocolate cake

Buffet “Lunch of the Day” 80

Chef’s Choice, Including Hot and Cold Items
Three salads
Two proteins
Starch
Vegetable
Assorted rolls, butter
Three desserts

GF: Gluten Free | LF: Lactose Free
Plated Lunch

Plated Lunch

Rolls and butter, Seattle’s Best coffee, decaffeinated coffee, a selection of teas and iced tea are included. Priced per person.

Power Lunch 70

All of your lunch components served in one compartmentalized plate, designed to be a flavorful meal with efficient service.

- Zak the Baker grilled bread
- Baby romaine salad, chipotle caesar dressing
- Patagonia chicken empanada
- Braised short ribs, creamy polenta
- Key lime pie verrine

Two Course Cold Lunch 55

Salad (Select One)
- Grilled romaine, Caesar dressing, parmesan, croutons
- Greek salad, Kalamata olives, feta cheese, grape leaves, tomatoes
- Arugula, golden quinoa, dried cranberries, sherry vinaigrette
- Baby greens, roasted peppers, black olives, organic hard boiled egg, fingerling potato
- Heirloom tomato salad, local burrata, aged balsamic olive oil

Protein (Select One)
- Grilled airline chicken breast
- Seared snapper
- Poached Atlantic salmon
- Grilled shrimp skewers
- Grilled ahi tuna

Dessert (Select One)
- Hazelnut praline rocher torte
- Organic carrot cake
- Tiramisu
- New York Cheesecake

Two Course Hot Lunch 67

First Course (Select One)
- Mixed baby greens, cherry tomatoes, baby heirloom carrot, rainbow radish, blue cheese crumble, sherry vinaigrette
- Grilled baby romaine, grana padano, olives, cherry tomato, focaccia crouton, chipotle Caesar dressing
- Butter leaf lettuce, cherry tomatoes, shaved watermelon radish, goat cheese, curly carrots, white balsamic vinaigrette

Second Course (Select One)
- Herb-crusted organic chicken breast, cauliflower purée, herbed polenta, pancetta, Brussels sprouts confit, Madeira wine sauce
- Duo ravioli: Wagyu beef with truffles, lemon ricotta with creamy mushroom sauce
- Crispy skin Atlantic salmon, garlic yucca purée, heirloom tomato confit, watercress salad
Three Course Lunch

First Course (Select One)
Mixed baby greens, cherry tomatoes, baby heirloom carrot, rainbow radish, blue cheese crumble, sherry vinaigrette

Grilled baby romaine, grana padano, olives, cherry tomato, focaccia crouton, chipotle caesar dressing

Butter leaf lettuce, cherry tomatoes, shaved watermelon radish, goat cheese, white balsamic vinaigrette

Ahi tuna, hearts of fire greens, watercress, micro greens, red pepper coulis, pineapple-avocado-ginger dressing

Rainbow wedge salad, gem lettuce, broccoli stems, carrots, golden beets, watermelon radish, apricots, baby tomatoes, honey spice champagne vinaigrette

Second Course (Select One)
Herb-crusted organic chicken breast, cauliflower purée, herbed polenta, pancetta, Brussels sprouts confit, Madeira wine sauce

Caramelized petite tenderloin, rosemary roasted fingerling potatoes, baby peppers, bordelaise sauce

Duo ravioli: Wagyu beef with truffles, lemon ricotta with creamy mushroom sauce

Florida red snapper, spinach mousseline, golden quinoa, white asparagus, ginger-mango chutney

Crispy skin Atlantic salmon, garlic yucca purée, heirloom tomato confit, watercress salad

Third Course (Select One)
Key lime tart, toasted meringue
Guanaja chocolate tarte, chocolate crisp, Dulcey mousse
Chocolate fudge cake (GF)
Homestead fresh berry tart, Madagascar vanilla cream
Chocolate layer cake, salted caramel drizzle
White chocolate, lemon, raspberry mousse torte
Cookies and cream cheesecake, graham cracker crumble

Plated “Lunch of the Day”

Chef’s Choice of Three Course Menu
Enhancements
Priced per person.

Quesadilla Station (Select Two)* 18
Rock shrimp, chicken or flank steak
Refried beans, Chihuahua cheese, onions and peppers, flour tortilla
Sour cream, guacamole, chunky salsa

Reuben Sandwich* 14
Slowly cooked corned beef, Swiss cheese, sauerkraut,
Thousand Island dressing, rye bread

Prime Beef Brisket* 16
Hickory smoked brisket, chipotle BBQ sauce, jalapeño corn bread

St. Louis BBQ Ribs* 18
Fall-off-the-bone tender ribs, guava BBQ sauce, jalapeño corn bread

Brick Oven Pizzas* 18
Margherita: homemade tomato sauce, fresh buffalo mozzarella,
sliced tomatoes, torn basil
Vegetable: roasted peppers, Kalamata olives, sundried tomato
Meat lover: pepperoni, sausage, chicken, mozzarella
(This enhancement is not suitable for outdoor functions.)

Cuban Sandwiches* 14
Roasted pork loin, sliced ham, Swiss cheese, pickled cucumber,
yellow mustard, Cuban bread

Ugolini Gelato Soft Serve* 18
Select Three Flavors
Chocolate, coconut, strawberry, peach, mango, banana, vanilla

Add Toppings +3
Graham crackers, crushed oreos, M&Ms, fresh berries, peanuts,
dried coconut

The Roadie* (Per Bottle) 17
Red or white wine split, travel wine cup

*Chef attendant required
All food and beverage pricing is per person and subject to a 24% taxable service charge and 9% state sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
## Passed Hors d’Oeuvres
Minimum order two dozen (24 pieces) per selection.

### Cold Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Per Piece</th>
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<tbody>
<tr>
<td>Poached pear, brie, phyllo</td>
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<tr>
<td>Gorgonzola, marinated fig and prosciutto di parma crostini</td>
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<tr>
<td>Potato soufflé, mascarpone ricotta mousse, American caviar</td>
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<tr>
<td>Slow roasted apricot bites, Carozzi Cremiziola cheese, micro basil</td>
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<tr>
<td>St. James smoked salmon mousse, fried capers, waffle spoon</td>
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<tr>
<td>Beef bresaola crostini, pecorino mousse</td>
<td></td>
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<tr>
<td>Chicken and dried cranberry spread, waffle casserole</td>
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<tr>
<td>Baked blue cheese tart, dried fruit compote</td>
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<tr>
<td>Vegan red and golden beet ceviche, micro cilantro</td>
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<tr>
<td>Baby mozzarella and cherry tomato skewer, pesto mayonnaise</td>
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<tr>
<td>American caviar, devilled egg mousse, edible spoon</td>
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<tr>
<td>Quinoa and zucchini fritter, tzatziki dip (GF)</td>
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<table>
<thead>
<tr>
<th>Per Piece</th>
<th>10.5</th>
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<tbody>
<tr>
<td>Ahi tuna tartare, Asian spices, lotus chip</td>
<td></td>
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<tr>
<td>Chipotle marinated gulf shrimp, cilantro aioli</td>
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<tr>
<th>Per Piece</th>
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<tbody>
<tr>
<td>Sea salt macaron, foie gras mousse, brandied cherries</td>
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<tr>
<td>Mini lobster rolls</td>
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### Hot Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Per Piece</th>
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<tbody>
<tr>
<td>Mediterranean spinach pie, mint yogurt sauce</td>
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<tr>
<td>Rock shrimp croquette, romesco sauce</td>
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<tr>
<td>Tandoori marinated chicken satay, tamarind sauce</td>
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<tr>
<td>Mini arancini with lobster, pepper coulis</td>
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<tr>
<td>Traditional mini quiche Lorraine, serrano ham</td>
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<tr>
<td>Truffled fontina cheese fritters, kaffir lime emulsion</td>
<td></td>
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<tr>
<td>Shiitake and green leek spring roll, salsa verde</td>
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<tr>
<td>Coconut shrimp skewers, thai coconut chili sauce</td>
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<tr>
<td>Chorizo and Swiss cheese empanada, avocado emulsion</td>
<td></td>
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<tr>
<td>Short rib empanada, cilantro aioli</td>
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<tr>
<td>Key West conch fritter lollipop, ginger emulsion</td>
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<table>
<thead>
<tr>
<th>Per Piece</th>
<th>10.5</th>
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<tbody>
<tr>
<td>New Zealand lamb mini slider, aged cheddar cheese, yogurt mint sauce</td>
<td></td>
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<tr>
<td>All American grass fed beef mini slider, Swiss cheese, truffle aioli</td>
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<tr>
<th>Per Piece</th>
<th>11</th>
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</thead>
<tbody>
<tr>
<td>Coconut lobster, chipotle remoulade, sugar cane sticks</td>
<td></td>
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<tr>
<td>Mini crab cakes, key lime aioli</td>
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<thead>
<tr>
<th>Per Piece</th>
<th>12</th>
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</thead>
<tbody>
<tr>
<td>Open-faced ahi tuna burger, shishito pepper-ginger emulsion</td>
<td></td>
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<tr>
<td>Sesame kobe beef yakitori, soy paint</td>
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<tr>
<td>Mini beef Wellington, truffle mayonnaise</td>
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</table>
Reception Packages
50 guest minimum, priced per person.

Reception Package 89

Cold Hor d’Oeuvres (Butler-Passed or Buffet)
St. James smoked salmon mousse, fried capers, waffle spoon
Poached pear, brie, phyllo

Hot Hor d’Oeuvres (Butler-Passed or Buffet)
Tandoori marinated chicken satay, tamarind sauce
Mini beef Wellington, truffle mayonnaise

Winter Park Dairy Cheese Display
Chipotle cheddar, Florida tomme, sunshine blue, aged cheddar from Winter Park Dairy
Local organic raw honey from Bee My Honey
Grilled country bread from Zak the Baker

Loews Miami Beach’s Famous Giant Paella Station*
Authentic Spanish paella, fresh clams, mussels, shrimp, chicken, chorizo, snow crab

Grilled Churrasco Station*
Chimichurri, guacamole, cotija cheese, warm flour tortillas

*Chef attendant required
## Reception Stations

50 guest minimum, priced per person.

### The Argentinean Churrascaria (Select Three) * 36
- Churrasco steak
- Grilled short ribs
- Argentinean chorizo
- Pork sausage
- Whole chicken
- Chimichurri sauce, salsa picante

### Slider Station (Select Two) * 29
- Grass fed beef
- Braised short ribs
- Free range turkey
- Vegetarian
- Pork belly
- Mahi-mahi
- Applewood smoked bacon
- Cheddar, Swiss and American cheeses
- Sliced plum tomatoes, pickles
- Ketchup, mustard, remoulade sauce, relish, caramelized onions
- Freshly baked brioche buns

### Enhancements +12
- Ahi tuna
- Blue crab cake

### Pasta Station (Select Two) * 29
- Vegetable mélange ravioli, ricotta, heirloom tomatoes, fresh basil
- Three cheese tortellini, wild mushrooms, alfredo sauce
- Fusilli pasta, Florida gulf shrimp, pesto, asparagus, tomatoes
- Orecchiette pasta, braised short ribs, English peas

### Carnaroli Risotto Station (Select Two) * 32
- Wild mushroom risotto, porcini butter, shaved pecorino cheese
- Saffron rock shrimp risotto, preserved lemon, asparagus
- Short rib risotto, gremolata, grana padano, beef jus
- Gorgonzola cheese risotto, Modena aged balsamic

### Loews Miami Beach’s Famous Giant Paella * 36
- Authentic Spanish paella, fresh clams, mussels, shrimp, chicken, chorizo, snow crab

### The “Paella Pan” Experience (Select One) 32
- Traditional Spanish fideua, Florida seafood, paprika, aioli
- Arroz con pollo chicken, chorizo, peppers, peas, yellow rice
- Mediterranean couscous, merguez sausage, chicken

### Robata Grill *
- Yakitori Marinated Chicken Thigh, Gem Lettuce, Orange Glaze 16
- Day Boat Scallop, Wakame Salad, Ginger Aioli 22
- Herb Marinated Octopus, Baby Rainbow Potatoes, Citrus Crema 22
- New Zealand Lamb Chop, Mint Yogurt Dip, Za’atar Naan Bread 24
- Korean Style Short Rib Skewers, Vegetable Kimchi 20
- Aji Panca Marinated Shrimp Skewers, Shishito Peppers, Cilantro Emulsion 22

*Designed to be cooked outside, on a charcoal grill. If event moves inside, grill will be replaced with a flat top.

*Chef attendant required
Quesadilla Station (Select Two)* 32
Rotisserie chicken, cheddar cheese
Marinated skirt steak, bell peppers
Slow-cooked pork shoulder, caramelized onion
Florida shrimp, chipotle marinade, Mexican cheeses
Peppers, mushrooms, spinach
Guacamole, sour cream, pico de gallo, green tomato salsa, jalapeños, pickled onions

The Taco Bar (Select Two)* 29
Palmetto Creek Farm chipotle pulled pork
Organic roasted chicken al pastor
Carne asada
Florida black grouper
Soft flour tortillas, crispy corn taco shells
Fresh guacamole, sour cream, chunky salsa, cotija cheese

Patagonia Empanadas Station (Select Three) 29
Chicken, mushroom
Spicy chicken
Short rib
Tomato, mozzarella, sweet basil
Chicken, fresh herbs
Rum curried beef
Ham, cheese
Spanish chorizo, sweet onion
Spinach, mozzarella
Six cheese
Guava, cheese

Arepas Bar (Made to Order)* 31
Select Two
Chipotle pulled pork
Pulled chicken mojo
Thinly sliced roasted flank steak
Florida cilantro shrimp
Fresh guacamole, sour cream, green tomatillo salsa, pico de gallo

Ceviche Station (Select Two) 32
Traditional Peruvian Ceviche
Mahi-mahi, cilantro, lime, onion, Peruvian corn, sweet potato, aji Amarillo
Spicy Octopus
Marinated octopus, fresh lime juice, rocoto pepper, onion, cilantro, avocado, teriyaki
Crema de Pisco
Snapper, lime juice, orange, onion, tomato, cilantro, touch of pisco
Tropical Gulf Shrimp Ceviche
Fresh gulf shrimp marinated in orange and Madagascar vanilla, peppers, lime, onion, diced mango

South Beach Raw Bar 49
Three eastern shucked oysters
Three Florida gulf shrimp
Two snow crab claws
Three New Zealand mussels
One shot glass corvina fish ceviche
Mignonette, cocktail sauce, fresh lemon, horseradish sauce, honey mustard

Enhancements
Medium, large or jumbo Florida stone crab claws
(May 15–October 15) +MP
Maine Lobster Tail (Half) +MP
Freshly Shucked Kumamoto Oysters +MP
King Crab Leg +MP
Jumbo Shrimp Cocktail (Per Piece) +11
Ice Carving with Your Logo (Price Quote Available Upon Request)

*Chef attendant required
Carving Stations

Grilled Churrasco* ........................................ 375
Chimichurri, guacamole, cotija cheese, warm flour tortillas
Serves 25

Honey Glazed Bone-In Pork Loin* ................................ 370
Pickled onion, chimichurri sauce, mini Cuban roll
Serves 15

Salt-Crusted Atlantic Salmon* ................................... 485
Rainbow quinoa with edamane
Lemon-dill crème fraîche
Serves 25

Steamship of Beef* ........................................... 1,500
Beef jus, horseradish cream sauce, brioche rolls
Serves 150

Provençal Herb-Marinated Beef Tenderloin* .................. 510
Truffled mashed potato, Bordeaux wine reduction
Serves 15

Whole Organic Chicken Al Pastor* ................................. 150
Mango slaw, warm cheddar biscuits
Serves 8

BBQ Beef Brisket* ........................................... 275
Hickory smoked brisket, sliced pickled cucumber, chipotle BBQ sauce, jalapeño corn bread
Serves 25

Organic Roasted Turkey Breast* .................................. 465
Grass fed organic turkey breast, cranberry sauce, sage gravy, corn bread
Serves 25

Prime Rib of Beef* ........................................... 570
Caramelized onion jam, rosemary red wine jus, homemade brioche bun
Serves 25

Cedar Plank King Salmon* ...................................... 485
Roasted salmon fillet, roasted fingerling potatoes, rosemary mustard glaze
Serves 20

Florida Whole Black Grouper* .................................. 520
Cajun seasoning, crispy tostones, pineapple key lime aioli
Serves 20

Argentinian Roasted Asado* .................................... 450
Slow roasted short ribs suspended from a rack, grilled green onion, mushroom, baby rainbow potatoes, sweet peppers
Chimichurri sauce, salsa picante
Serves 25

*Chef attendant required
Dessert Stations
50 guest minimum, priced per person.

So Good I Want S’more*
A variety of s’mores, torched to order

Liquid Nitrogen Ice Cream Station*
Vanilla, Nutella, key lime, assorted toppings

Ice Cream Parlor*
Assorted ice creams, toppings, sauces (not offered outdoors)

Chocolate Dipping Station*
Bananas, strawberries, pineapples, marshmallow, Rice Krispy Treats, raspberry twists, biscotti, shortbread, banana bread

Azucar Local Ice Cream Station*
Includes assorted toppings and sauces (not offered outdoors)

Select Four Signature Miami Flavors
Abuela María (guava, cream cheese and Maria galletas)
Cafe con leche (Cuban coffee and Oreo)
Domino (Oreo cookies ‘n cream)
El mani loco (crazy peanut)
Mantecado (Cuban vanilla)
Platano maduro (sweet plantain)
Dulce de leche (caramel)
Roasted marshmallow s’mores
Key lime pie
Cuatro leches (four milks cake)
Caramel flan
Coconut flan
Rum cake with walnuts

*Chef attendant required
Reception Displays

**Assorted Sushi and Sashimi (Price Per Roll)**

Specialty rolls cut into six pieces
Minimum order four rolls per selection

<table>
<thead>
<tr>
<th>Roll</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dragon Roll</td>
<td>25</td>
</tr>
<tr>
<td>Shrimp tempura, avocado, spicy mayo, eel sauce</td>
<td></td>
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<tr>
<td>Coral Reef</td>
<td>26</td>
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<tr>
<td>Tuna, salmon white fish, cucumber, cream cheese, fish tempura, eel sauce</td>
<td></td>
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<tr>
<td>Calle Ocho</td>
<td>26</td>
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<tr>
<td>Crab, plantain, mango-guava-ginger purée</td>
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<tr>
<td>Spicy Tuna</td>
<td>24</td>
</tr>
<tr>
<td>Cucumber, scallion, tobiko, green chili</td>
<td></td>
</tr>
<tr>
<td>Rainbow Roll</td>
<td>26</td>
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<tr>
<td>Tuna, salmon, hamachi, shrimp, crab, avocado, cucumber</td>
<td></td>
</tr>
<tr>
<td>Veggie Roll</td>
<td>19</td>
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<tr>
<td>Zucchini tempura, roasted red peppers, avocado</td>
<td></td>
</tr>
<tr>
<td><strong>Salmon Tempura</strong></td>
<td>24</td>
</tr>
<tr>
<td>Salmon, cream cheese, scallions, eel sauce, delicately fried</td>
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<tr>
<td><strong>Spider Roll</strong></td>
<td>25</td>
</tr>
<tr>
<td>Soft shell crab, scallions, cucumber, orange tobiko, spicy mayo, eel sauce</td>
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<tr>
<td><strong>California</strong></td>
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<tr>
<td>Crab, avocado, cream cheese, spicy mayo, eel sauce</td>
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**Nigiri and Sashimi (Price Per Piece. Minimum order 24 pieces)**

<table>
<thead>
<tr>
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<tr>
<td>Big Eye Tuna</td>
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<tr>
<td>Yellowtail (Hamachi)</td>
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<tr>
<td>Salmon</td>
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<tr>
<td>Shrimp</td>
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<tr>
<td>Octopus</td>
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<tr>
<td>Eel</td>
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<tr>
<td>King Crab</td>
<td>7</td>
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<tr>
<td>Mackerel</td>
<td>5</td>
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**Crudite Display**

Priced per person, 25 guest minimum
Carrots, celery, broccoli, radishes, cherry tomatoes, assorted dips

**Imported Cheese and Cured Meat Display**

Priced per person, 25 guest minimum

Assorted cured meats including prosciutto, rosette de Lyon, duck rillettes, soppressata
Imported cheeses including brie, boursin, manchego, Dorset drum cheddar, jarlsberg, port salut
Dried apricots, figs, mango, papaya
Marinated olives
Hummus, baba ghanoush
English water crackers, sliced French bread, grissini dolmades, pita chips

*Minimum of 48 hour notice required*
Reception Displays
25 guest minimum, priced per person.

**Domestic Cheese and Cured Meat Display**

- Assorted cured meats including chorizo, salami, mortadella
- American artisanal cheeses including aged cheddar, Vermont goat cheese, Hudson valley camembert, Maytag blue cheese, dry jack, Swiss
- Dried apricot, figs, mango, papaya
- Fresh grapes
- Marinated olives
- English water crackers, sliced French bread

**Winter Park Dairy Cheese Display**

- Local cheese selection including chipotle cheddar, Florida tomme, sunshine blue and aged cheddar from Winter Park Dairy
- Local organic raw honey from Bee My Honey
- Grilled country bread from Zak the Baker

**Fruit Display**

- Sliced watermelon, assorted diced fruit and berries, yogurt dip

**Bruschetta Bar**

- Select Three
  - Heirloom tomato, extra virgin olive oil, basil parmesan
  - Albacore tuna, capers, arugula, white beans, roasted fennel
  - Wild mushroom, oven-dried tomato, aged balsamic reduction
  - Heirloom tomato, Kalamata olives, crumbled feta cheese, white anchovies
  - Herb-roasted seasonal vegetables, basil oil, asiago cheese
Dinner Buffets .......................................................... 70
Plated Dinners .......................................................... 78

All food and beverage pricing is per person and subject to a 24% taxable service charge and 9% state sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
Dinner Buffets

Seattle's Best coffee, decaffeinated coffee, and a selection of teas are included. Priced per person.

**Caribbean Buffet**

- Caribbean seafood chowder
- Baby greens, cucumbers, cherry tomatoes, papaya, shaved coconut, mango vinaigrette
- Jicama salad, citrus vinaigrette
- Shrimp, mango, avocado and papaya salad
- Grilled marinated skirt steak, guava BBQ sauce*
- The breaded “big fish” fillet, coconut lime sauce*
- Spicy grilled jerk chicken breast, grilled pineapple, mini peppers, cilantro
- Caribbean-marinated Palmetto Creek Farm pork tenderloin, pineapple chutney
- Steamed yucca, mojo
- Coconut rice, island beans
- Baby roasted vegetables
- Assorted breads and rolls
- Jamaican coconut cake
- Rum chocolate torte
- Warm chocolate chip croissant bread pudding
- Dulce de leche tart

**Latin Street Fare**

- Peruvian Station
  - Peruvian potato salad (Papa a la Hauncaina)
  - Sauteed choclo
  - Papa rellena
  - Beef churrasco anticucho skewers, cilantro purée
- Cuban Station
  - Cuban pork chuleta, rubbed with smoked cumin, Spanish onion marmalade
  - Ham and chicken croquettes, chipotle crema
  - Roasted poblano black bean salad
- Mexican Station
  - Roast pork tamales and pulled chicken tamales, salsa verde
  - Rock shrimp and flank steak quesadillas*
  - Refried beans, chihuahua cheese, onions, peppers, flour tortilla
  - Sour cream, guacamole, chunky salsa
  - Spicy tomato and shrimp ceviche
- Argentinean Station
  - Assorted empanada display: spicy chicken, beef picadillo, ham and cheese, Spanish chorizo with sweet onion, garlic aioli
- Venezuelan Station*
  - House-made arepas
  - Pulled chicken, avocado salad
  - Shredded beef, queso fresco

**Latin Dessert Station**

- Alfajores
- Guava cheesecake
- Rum pineapple cake
- Churros

*Chef attendant required
Night Beach BBQ

Green bean salad, pecans, tomatoes, baby peppers, Dijon mustard vinaigrette
Baby iceberg, cherry tomatoes, crispy bacon, Maytag blue cheese, chipotle ranch
Warm potato salad, celery, green onion, grain mustard and shallot vinaigrette
Spicy macaroni salad, grilled pineapple

Prime hickory smoked beef brisket, chipotle BBQ sauce, jalapeño corn bread*
St. Louis BBQ ribs, guava BBQ sauce, cheddar biscuits
Blackened and grilled mahi-mahi, curried coconut sauce
Grilled Florida lobster tail, key lime sauce
Farm sweet corn on the cob
Baked mac and cheese, taleggio
Grilled asparagus, lemon zest

Rolls and butter
Magic coconut bar
Seasonal berry crumb tart
Toffee blondie
Peanut butter tart

Slider Station Enhancement (Select Two)
Grass fed beef, braised short rib, free range turkey, vegetarian, pork belly, mahi-mahi +4
Ahi tuna, blue crab cake +12

Applewood smoked bacon, sliced plum tomatoes, sliced pickles, cheddar, Swiss and American cheeses, remoulade sauce, ketchup, mustard, relish, caramelized onions, freshly baked brioche buns

Flavors of Mexico

Sopa Azteca, Mexican-style chicken soup, chipotle, corn, garbanzo beans
Taco salad, shredded cabbage, red onion, black beans, roasted corn, tomato, crispy tortilla strips, jalapeño vinaigrette
Grilled cactus salad, cherry tomatoes, grilled poblano peppers, pickled red onion, lime-serrano dressing
Ceviche de pescado, fresh orange juice, avocado, chipotle
Pollo pipian de la abuela, green sauce, calabasas, green tomatillo
Seared yellow tail snapper, pistachio-jalapeño-epazote crust, salsa verde
Roasted pork loin, sweet corn succotash
Papas a la diabla, roasted marinated baby potatoes
Mexican cilantro rice, English peas
Warm flour tortillas
Caramel churros
Flancocho
Arroz con leche
Pineapple rum mousse verrine

Quesadilla Station Enhancement (Select Two)* +18
Rotisserie chicken, cheddar cheese
Marinated skirt steak, bell peppers
Slow cooked pork shoulder, caramelized onion
Florida shrimp, chipotle marinade, Mexican cheese
Guacamole, sour cream, pico de gallo, green tomato salsa, jalapeño, pickled onions

*Chef attendant required
Flavors of Italy 146
Caesar salad tossed to order, focaccia croutons, parmesan cheese*
Baby heirloom tomato, mini burrata mozzarella, arugula pesto
Roasted fennel and cannellini bean salad, crispy pancetta
Seared branzino, seafood cioppino, grilled bread
Chicken piccata, seared chicken breast, fontina cheese
Veal saltimbocca, mushroom sauce
Ricotta ravioli, pomodoro sauce
Roasted root vegetables
Focaccia and grissini dolmades
Traditional tiramisu
Cannoli
Espresso cream tart
Limoncello craquelin cream puff

Flavors of Havana 128
Plantain salad, peppers, capers, cherry wine vinegar
Hearts of palm, roasted cherry tomatoes
Grilled conch, pickled mango and papaya
Carved Palmetto Creek pork loin, orange mojo*
Citrus cured organic chicken breast, black beans, roasted corn salsa
Grouper baked in banana leaves, mango salsa
White rice, black bean stew
Fried plantains
Fresh seasonal vegetables
Assorted rolls and butter
Warm garlic Cuban bread
Cafe con leche custard
Tres leche
Passion fruit panna cotta
Cafe con leche rum cake
Guava and cheese pastelito verrine

Ugolini Gelato Soft Serve Enhancement (Select Three) 14
Chocolate
Coconut
Strawberry
Peach
Mango
Banana
Vanilla

*Chef attendant required
Welcome to Miami 167

Salad Station (Served Individually)
Blue crab and watermelon salad, mango vinaigrette
Chipotle Caesar salad, focaccia croutons
Arugula salad, roasted golden quinoa, dried cranberries, key lime vinaigrette

Ceviche Bar
Traditional Peruvian ceviche: mahi-mahi, cilantro, lime, onion, Peruvian corn, sweet potato, aji amarillo
Spicy octopus ceviche: octopus marinated in fresh lime juice, rocoto pepper, onion, cilantro, avocado, teriyaki
Tropical shrimp ceviche: fresh shrimp marinated in orange and Madagascar vanilla, peppers, lime, onions, diced mango

Cuban Sandwich Station*
Roasted pork loin, sliced ham, yellow mustard, sliced pickle, Swiss cheese, Cuban bread

Florida Whole Black Grouper*
Cajun-seasoned grouper, pineapple key lime aioli

The Churrascaria (Select Three)*
Churrasco steak
Grilled short ribs
Argentinean chorizo
Whole chicken

Red and green chimichurri sauces
Garlic mojo yucca

Loews Miami Beach’s Famous Giant Paella
Authentic Spanish paella, fresh clams, mussels, shrimp, chicken, chorizo, snow crab

Dessert Station
Key lime tart
Tres leche
Coconut cake
Baked flan tart

Coffecito Station Enhancement (Pricing Available Upon Request)
Cigar roller
Welcome mojitos
Salsa band/dancer

*Chef attendant required
Plated Dinners
Rolls and butter, Seattle’s Best coffee, decaffeinated coffee, and a selection of teas are included.

Four Course Dinner

**Amuse Bouche (Select One, Pre-Set)**
Tropical gazpacho: mango, heirloom tomato, cucumber, sherry

Organic baby vegetable crudité, edamame hummus

Florida local cheeses: chipotle cheddar, Florida tomé, local honey drizzle, “raincoast” cracker

Served as a mignardises with coffee:
Sweet Armoire alfajores mini tasting of dulce de leche, hazelnut and white chocolate

**First Course (Select One)**
Homestead heirloom tomato with local burrata: fig balsamic pearls, micro basil, sea salt

Fancy caesar salad: little gem lettuce, olive za’atar crouton, creamy Caesar dressing

Emulsion of split pea and mascarpone cheese, enoki mushroom, hydroponic watercress, tomato confit, roasted fennel, candied walnuts

Jumbo lump crabmeat salad: endive, honeydew carpaccio, baby field greens, radish, grapefruit segments, meyer lemon vinaigrette

Citrus ricotta salad: baby greens, tomato, caramelized pistachio, honey drizzle, white champagne vinaigrette

Golden and black quinoa: seared queso fresco, baby kale salad, dried cranberries, candied pecans, red wine vinaigrette

Red and golden beet salad: baby arugula, orange segments, Humboldt Fog goat cheese, pomegranate dressing

Trio baby greens salad: roasted marcona almonds glazed with raspberries, baby heirloom tomatoes, pecorino cheese, creamy strawberry dressing

Chilled red fruit soup: poached lobster, baby tomato, pickled onion, American caviar
Main Course (Select One)

Free Range Organic Chipotle-Rubbed Chicken Breast 98
Citrus stone ground soft polenta, green bean trio, rainbow cauliflower, campari tomato, chicken jus

Fresh Herb-Marinated Florida Snapper 102
Saffron chorizo risotto, sautéed Catalan spinach, shaved fennel salad

Crispy Skin Snapper 102
Corn foam, creamy edamame kalamata salsa

Slow-Braised Short Rib 110
Parsnip and green apple mousseline, trumpet mushrooms, asparagus, heirloom carrots, braising essence

Filet Mignon Seared in Duck Fat 112
Scalloped potatoes, onion confit, green beans, oven-roasted tomato, maitake mushroom, calvados sauce

Porcini Crusted Filet Mignon 112
Sweet potato cake, oven-dried tomato, asparagus, baby rainbow carrots, braised turnips, pinot noir sauce

Seared Sea Bass 112
Peruvian purple mashed potato, Swiss chard, saffron sauce, mango chutney

Petite Filet Mignon and Seared Scallop Duet 130
Roasted garlic mashed potato, grilled asparagus, pinot noir reduction, champagne watercress sauce

Braised Short Rib and Yellow Tail Snapper Duet 130
Sweet potato cake, creamy corn, oven-dried tomato, zucchini, white asparagus, braising jus, saffron beurre blanc

Petite Sirloin and Black Grouper Duet 130
Crisp potato galette, trumpet mushrooms, broccoli florets, malbec jus

Seared Sea Bass and Petite Sirloin Duet 132
Spinach mousseline, tomato confit, heirloom carrot, yuzu beurre blanc

Florida Surf and Turf Duet 136
Grilled filet mignon, Florida lobster tail, scalloped potatoes, pearl onion confit, green beans, champagne sauce

Dessert Course (Select One)

Liquid nitrogen pina colada: pineapple coconut mousse cake with caramelized pineapple, white chocolate coconut crisp
Jivara chocolate fudge cake: caramel galaxy ganache, candied hazelnuts, Bahibe mousse quenelle
Coconut mango tart: mango mousse, toasted coconut, coconut frangipani, mango chutney
Exotic manjari chocolate banana cremeux tart: banana cream, manjari mousse, chocolate crunch
Peaches and cream torte: caramelized peach, vanilla sponge, peach cremeux, vanilla sauce
Citrus cream tart: cracked meringue, fresh citrus segments, lemon curd, marshmallow knots

Additional Course Enhancement (Select One)
Optional course to be served prior to the salad course.

Chilled Soups +12
Chilled red seasonal fruit soup, fruit skewers
Sunrise gazpacho, heirloom tomatoes, basil oil
Chilled avocado soup, micro cilantro

Starter +16
Maine lobster ravioli, creamy cognac sauce
Wagyu beef ravioli, truffle sauce
Small duo empanada, arugula aioli

Amuse +18
Gulf shrimp cocktail, passion fruit sauce
Jumbo lump crab cake, cognac sauce
Ahi tuna sashimi, wakame salad, soy glaze

*Maximum attendance 300 guests. Not suitable where a service time line or programmed agenda accompanies dinner.
Alternate Vegetarian and Vegan Options
Pricing based on price of main entrée selected above.

First Course
Red and golden beet salad, baby arugula, orange segments, pomegranate dressing
Trio baby greens salad, roasted marcona almonds glazed with raspberries, baby heirloom tomatoes, pecorino cheese, creamy strawberry dressing
Heirloom tomato carpaccio, olive tapenade, watercress and micro greens, balsamic pearls
Palmito salad, green peas, farro, watermelon radish, grape tomatoes, caramelized cocktail onions, maple vinaigrette

Entrée
Trio of bean cakes, sweet plantains, tostones, roasted mini peppers, tomatillo salsa
Roasted eggplant, emulsion of charred cauliflower, trumpet mushrooms, asparagus
Ricotta ravioli, pomodoro sauce, heirloom tomatoes, grana padano cheese (not vegan)
Wild mushroom risotto, porcini butter, asiago cheese (not vegan)
Plantain quinoa cake, sweet potato coins, grilled corn salsa
Beluga lentils and portobello mushroom, heirloom carrot mousseline, baby market vegetables

Alternate Gluten-Free and Vegan Options
Chocolate fig walnut brownie bar, berries and cream (GF, V)
Coconut chocolate tart (GF, V)
Lemon cheesecake, fresh berries (V)
Chocolate fudge cake (GF)

The Restaurant Style Dinner*  219
Signature à la carte plated four course dinner experience
Select one first course, one starter and one dessert course. Select up to three options for the entrée course, to be offered to your guests to order from the night of your event
Menus will be provided by the hotel.

GF: Gluten Free | LF: Lactose Free | V: Vegan
All food and beverage pricing is per person and subject to a 24% taxable service charge and 9% state sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
Bar Packages
Priced per person.

Select Bar Package
Bartender charge of $150 for the first two hours, $50 for each additional hour, per bartender, will apply.

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
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<tbody>
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<td>One Hour</td>
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<td>Two Hours</td>
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<td>Three Hours</td>
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<td>Four Hours</td>
<td>76</td>
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<tr>
<td>Five Hours</td>
<td>88</td>
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</table>

Select Liquors
- New Amsterdam vodka
- Seagram's gin
- Castillo rum
- Juárez tequila
- Jim Beam White Label bourbon
- Seagram's 7 whiskey
- Cutty Sark scotch

Select Wines
- Michelle Brut sparkling wine
- Invitation sauvignon blanc
- Chateau Ste Michelle rosé
- Invitation chardonnay
- Invitation pinot noir
- Invitation cabernet sauvignon

Select Beers
- Budweiser
- Bud Light
- Miller Lite
- Stella Artois
- Corona Extra
- Voodoo Ranger IPA
- Blue Moon Belgian White
- Heineken 0.0
- Truly Hard Seltzer

Non-Alcoholic Beverages
- Assorted soft drinks
- Still and sparkling waters

Premium Bar Package
Bartender charge of $150 for the first two hours, $50 for each additional hour, per bartender, will apply.

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<th>Duration</th>
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<td>Three Hours</td>
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<td>85</td>
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<tr>
<td>Five Hours</td>
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</tbody>
</table>

Premium Liquors
- Absolut Vodka
- Bombay Original Gin
- Jack Daniel’s Whiskey
- Dewar’s White Label Scotch
- Canadian Club Blend
- Bacardi Superior Rum
- Exotico Blanco Tequila

Premium Wines
- Lunetta Prosecco
- Barone Fini Valdadige pinot grigio
- Benziger sauvignon blanc (sustainable)
- La Crema chardonnay
- Font Freye by La Gordonne rosé
- Mark West pinot noir
- Tribute by Benziger cabernet sauvignon (sustainable)
- Bodegas Caro Aruma malbec

Premium Beers
- Budweiser
- Bud Light
- Miller Lite
- Stella Artois
- Corona Extra
- Voodoo Ranger IPA
- Blue Moon Belgian White
- Heineken 0.0
- Truly Hard Seltzer

Non-Alcoholic Beverages
- Assorted soft drinks
- Still and sparkling waters
- Juices
**Bar Packages**

Priced per person.

---

**Luxury Bar Package**

Bartender charge of $150 for the first two hours, $50 for each additional hour, per bartender, will apply.

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<tbody>
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<td>One Hour</td>
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<td>Four Hours</td>
<td>94</td>
</tr>
<tr>
<td>Five Hours</td>
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</table>

**Luxury Liquors**

- Ketel One vodka
- Hendrick’s gin
- Bacardi 8 rum
- Patrón Silver tequila
- Crown Royal whiskey
- Glenfiddich 12-Year Scotch
- Maker’s Mark bourbon

**Luxury Wines**

- Piper-Heidsieck brut
- Kim Crawford sauvignon blanc
- Cavaliere di Oro pinot grigio
- Miraval rosé
- The Calling chardonnay
- La Crema pinot noir
- Benziger merlot (sustainable)
- Decoy by Duckhorn cabernet sauvignon

**Luxury Beers**

- Budweiser, Bud Light, Miller Lite, Stella Artois, Corona Extra, Voodoo Ranger IPA, Blue Moon Belgian White, Heineken 0.0, Truly Hard Seltzer

---

**Premium Wine and Beer Bar**

<table>
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<td>Each Additional Hour</td>
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<td>Upgrade to Include</td>
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**Luxury Wine and Beer Bar**

- Lunetta Prosecco
- Barone Fini Valdadige pinot grigio
- Benziger sauvignon blond (sustainable)
- La Crema chardonnay
- Font Freye by La Gordonne rosé
- Mark West pinot noir
- Tribute by Benziger cabernet sauvignon (sustainable)
- Bodegas Caro Aruma malbec

**Luxury Wine and Beer Bar**

- Budweiser
- Bud Light
- Miller Lite
- Stella Artois
- Corona Extra
- Voodoo Ranger IPA
- Blue Moon
- Heineken 0.0

**Non-Alcoholic Beverages**

Assorted soft drinks, still and sparkling waters, juices
Bar Package Enhancements
Enhancements are only available at prices shown when accompanying a package bar.

Bottled Cocktails (Each) 19
Pre-batched cocktails made by our expert mixologists.
Cuban rum punch, old fashioned, barrel aged negroni

Mojito Bar (Each) 18
Classic, muddled berry, pink grapefruit

Mule Bar (Each) 19
Moscow: vodka, ginger beer, lime juice
Kentucky: bourbon, ginger beer, lime juice
Gin Gin: gin, ginger beer, lime juice, mint

Collins Bar (Each) 19
Tom: gin, lemon juice, carbonated water
Vodka: vodka, lemon juice, carbonated water
Cucumber Ron: Flor de Cana rum, cucumber, lime juice, carbonated water

Miami Local Craft Beer Experience (Each) 13
Set up a local beer station with an experienced brewmaster who can discuss the beers with your guests.

Funky Buddha Hope Gun IPA*
Funky Buddha Floridian*
MIA Miami Weiss
MIA Mega Mix Pale Ale

Ladyfingers Boozy 3 oz Popsicles (Per Dozen) 132
Lychee martini, mango mojito, strawberry mojito

Mocktail Station, Select up to Three (Per Gallon)** 130
Berry Mockito: muddled mint, lime juice, simple syrup, strawberries or raspberries, club soda, berry garnish
Virgin Cucumber Gimlet: muddled cucumber, lime juice, simple syrup, club soda, cucumber garnish
Pineapple Cobbler: pineapple juice, lime juice, club soda, strawberry purée
Virgin Paloma: grapefruit juice, lime juice, agave syrup, club soda, lime wedge
Loews Lemonades: muddled blackberry, strawberry, raspberry or cucumber, berry purée or cucumber juice, lemonade, berry or cucumber garnish

Add Booze (Per Gallon) 360
South Beach Spritzers (Per Gallon)** 130
Sparkling water with raspberry, strawberry, mango or watermelon purée

Mojito Teambuilding (Per Person) 38
Our experienced mixologist will demonstrate making two mojitos—one classic, one flavored. After a quick demonstration, guests will be divided into teams to create and name their own version within a specified time frame. Guests chop, mix, muddle and garnish their drinks. Upon completion, teams will be judged on creativity, taste and presentation.

Additional Mojitos Available on Consumption (Each) +18

*Bottles only and cannot be served outside.
**Bartender charge of $150 for the first two hours, $50 for each additional hour, per bartender, will apply.
## Wines
Priced per bottle.

### Champagne/Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Michelle Brut</td>
<td>60</td>
</tr>
<tr>
<td>Lunetta Prosecco</td>
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<tr>
<td>Santa Margherita Rosé</td>
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<tr>
<td>Piper Heidsieck Brut</td>
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<tr>
<td>Perrier Jouët Grand Brut</td>
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<td>Taittinger Brut</td>
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<td>Veuve Clicquots Yellow Label</td>
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<tr>
<td>Moët &amp; Chandon Imperial</td>
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### Rosé

<table>
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<tr>
<td>Rosé, Chateau Ste Michelle</td>
<td>75</td>
</tr>
<tr>
<td>Rosé, Font Freye by La Gordonne</td>
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### White Wine

<table>
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<td>Riesling, Saint M</td>
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<tr>
<td>Pinot Gris, A to Z</td>
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<tr>
<td>White Blend, tenshen</td>
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<tr>
<td>Pinot Grigio, Cavaliere di Oro</td>
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<tr>
<td>Pinot Grigio, Barone Fini Valdadige</td>
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<tr>
<td>Pinot Grigio, Santa Margherita</td>
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<tr>
<td>Sauvignon Blanc, Invitation*</td>
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<tr>
<td>Sauvignon Blanc, Sterling Vineyards</td>
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<td>Sauvignon Blanc, Cavallino d'Oro</td>
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<td>Sauvignon Blanc, Kim Crawford</td>
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<td>Sauvignon Blanc, Craggy Range</td>
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<td>Sauvignon Blanc, Blank Stare, Orin Swift</td>
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<td>Chardonnay, Invitation*</td>
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<td>Chardonnay, La Crema</td>
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<td>Chardonnay, The Calling</td>
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<td>Chardonnay, Mannequin, Orin Swift</td>
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*Loews private label
### Red Wine

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<td>Abstract by Orin Swift</td>
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<td>Franciscan Magnificat</td>
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<td>Blend, Stags Leap Hands of Time</td>
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<td>Blend, The Prisoner</td>
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<td>Blend, Machete by Orin Swift</td>
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<td>Blend, Purple Angel by Montes Alpha</td>
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<td>Brunello Di Montalcino, Banfi</td>
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### Organic/Sustainable Wine

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<tr>
<th>Wine Type</th>
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<tbody>
<tr>
<td>Sauvignon Blanc</td>
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<td>Merlot, Benziger</td>
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<tr>
<td>Cabernet Sauvignon, Tribute by Benziger</td>
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<td>72</td>
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*Loews private label
Venues

Outdoors .......................... 98
Second Floor ......................... 100
Third Floor ......................... 102
Capacities .......................... 114
Outdoors

- Valet Parking
- Enterprise Car Rental
- Front Desk
- Concierge
- Miami Joe
- Pizza Station
- Preston’s Market
- Private Dining Room
- Preston’s Terrace
- Bar Collins Terrace
- Bar Collins
- Private Lawn
- Beach Access
- Atlantic Ocean
- Pool
- Adult Cabanas
- SOAK Cabanas and Daybeds
- Exhale Spa and Fitness Center
- St. Moritz Lawn
- St. Moritz Lobby
- The Rum Line
- SoBe Kids Club
- Glam & Go
- Lure Fishbar
- American Terrace
- Nautilus Bar & Grill
- Beach Access
- Entrance
- Splash
- Palm Court
- Fountain
Third Floor

Cowrie 1
Cowrie 2
Cowrie Foyer

Elevators

Restrooms
Neptune
Triton
Lucina
Sunrise
Tellin
Crown
Conch
Periwinkle

Sundial
Moon
Venus

Conference Foyer

Conference Terrace

Americana Ballroom Below

Americana Lawn
### Capacities: Second Level

<table>
<thead>
<tr>
<th>Venue</th>
<th>Rounds</th>
<th>Reception</th>
<th>Classroom</th>
<th>Conference</th>
<th>Theater</th>
<th>U-Shape</th>
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<tr>
<td><strong>Americana Ballroom</strong></td>
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## Capacities:
### Third Level and Outdoors

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<th>Venue</th>
<th>Rounds</th>
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<th>Classroom</th>
<th>Conference</th>
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<tr>
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<td>Boardroom</td>
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Meeting Planner Guide
Welcome to Loews Hotels. With any special gathering, we understand that it’s that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

Audio-Visual Services
The Hotel’s technology partner, PSAV, is available to assist you with any audio, video, electrical and internet needs. Please contact your Conference or Catering Manager for additional information and requests.

Beverage Service
The Hotel’s mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requires that all beverages are served by the Hotel’s personnel only. In addition, the Hotel’s alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel’s judgment, appears intoxicated.

Corkage and Bottle Handling
In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (subject to service charge and tax) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function.

Taxes and Service Charges
The Hotel will add a [24%] taxable service charge ([7%] tax) and [9%] state sales tax on food and beverage. Such taxes and service charges are subject to change without notice.

Guarantee
The Hotel requires the final guarantee of attendance no later than 12:00 p.m. (noon) [72] business hours prior to the function. The group will be charged for the food and beverage guarantee or actual attendance, whichever is greater.

Destination Management
The Hotel’s Destination Services preferred partner is available to assist you with any entertainment and decor needs in order to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

Food Preparation
Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food and beverage may not be removed from any function by the client or any of the invitees.

Chef Attendants/Bartenders
Where an attendant is indicated as required for the item marked on the buffet, an attendant fee of [$200] per attendant will be added.

Bartender fees are [$150] per bartender for the first two [2] hours and [$50] per bartender for each additional hour. Cashier charges are [$100] per cashier for the first two [2] hours and [$35] per cashier for each additional hour.
**Meeting Planner Guide**

**Food Service**

Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

- **Breakfast**: [1] Hour
- **Brunch**: [1.5] Hours
- **Morning and afternoon breaks**: [0.5] Hour
- **Lunch and dinner**: [1.5] Hours
- **Stationary receptions**: [1] Hour
- **Package receptions (tray pass and stationary)**: [2] Hours

Due to costs associated with preparation, additional charges per person will apply for buffet or plated service of [50] guests or less ([$9] for breakfast and lunch and [$13] for dinner). Plated service for less than [35] guests is subject to a [$100] labor fee. For any menu supplements or à la carte additions, selections must be for [100%] of the event guarantee. The Hotel will assist in sourcing any of your special food and beverage needs, however please note that [100%] of the cost of the product will be charged. Labor fees will apply for all services where additional personnel are required or requested.

**Kosher/Halal Meals**

Should you require kosher or halal meals, the Hotel can accommodate upon advance notice of five [5] business days from your event. Meal types and components are subject to change based on the vendor’s availability. The Hotel will source all kosher meals from a preferred vendor with applicable pricing.

**Beach Events**

There is a [15%] surcharge for buffet dinners served on the beach. Beach functions require permitting and have state imposed exclusion periods—please ask your Conference or Catering Manager for details.

**Menu Printing**

Professional and custom menu printing for your function(s) is available with advance notice to your Conference or Catering Manager. Based on the quantity and specifications requested, charges may apply.

**Signage, Displays and Damages**

The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel requests that any additional locations requesting signage or displays—including the Hotel’s lobby—be approved in advance by your Conference or Catering Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

**Smoking Policy**

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.