



*Wedding
Catering
Menus*

SAGAMORE
MIAMI BEACH

1671 Collins Ave, Miami Beach, FL 33139 | Phone: 305.535.8088 | www.SagamoreHotel.com

PLATED PRIX-FIXE WEDDING

A prix fixe menu choice for your wedding allows you to plan your wedding dinner with confidence. You'll choose from a diverse selection of items sure to delight your guest's senses and palates. Your Sagamore wedding specialist will guide you with their extensive experience.

Bronze Package

Friday + Sunday

30-Minute Reception Includes:

Choice of Three Passed Bites
Basic Open Bar Package

3-Hours of Dinner + Dancing

Salad Selection
Bread Presentation +
Herbed Butter

Tier 1 entrée ++
Tier 2 entrée ++
Tier 3 entrée ++

Custom Bronze Tier
Buttercream Cake
(From one of our
preferred vendors)

Regular + Decaf
Coffee Service

Sparkling Wine Toast

3-Hour Basic Open Bar

Silver Package

Friday + Saturday + Sunday

60-Minute Reception Includes:

Choice of Five Passed Bites
Basic Open Bar Package

3-Hours of Dinner + Dancing

Salad Selection
Bread Presentation +
Herbed Butter

Tier 1 entrée ++
Tier 2 entrée ++
Tier 3 entrée ++

Custom Silver Tier
Buttercream Cake
(From one of our
preferred vendors)

Regular + Decaf
Coffee Service

Sparkling Wine Toast

3-Hour Basic Open Bar

Gold Package

Friday + Saturday + Sunday

60-Minute Reception Includes:

Choice of Five Passed Bites
Select Open Bar Package
Choice of Reception Display

3-Hours of Dinner + Dancing

Starter Selection
Salad Selection
Bread Presentation +
Herbed Butter

Tier 1 entrée ++
Tier 2 entrée ++
Tier 3 entrée ++

Custom Gold Tier
Buttercream Cake
(From one of our
preferred vendors)

Regular + Decaf
Coffee Service

Sparkling Wine Toast

3-Hour Select Open Bar

Additional Information:

You May select two entrées and a vegetarian option to offer to your guests in advance. The higher priced option will be charged for all. The exact count is before 10am, 3 business days in advance of your event date.
Must include entrée indicator on each place card for servers to collect during your event.

*Prices are exclusive of 22% Service Charge, 9% Applicable Sales Tax and 7% Service Tax. ** Chef/Attendant Fee is \$150 For Two Hours., \$50 Per Additional Hour. *All Menus May Be Customized/Modified With Your Special Event Manager. Prices May Change Based On The Customized Menu Items. ***Client Must Preselect All Courses. Consuming Raw or Undercooked Foods May Increase Your Chance of Contracting a Foodborne Illness.

SAGAMORE

MIAMI BEACH

PLATED PRIX-FIXE WEDDING

RECEPTION PASSED BITES

FARM

- Teriyaki Steak Skewer** - Frisée Salad + Pickled Onion
- Chicken Lollypops** - Sweet Chili Sauce
- Tomatillo Chicken Taco** - Chipotle Aioli
- Chicken Empanadas** - Cilantro Aioli
- Pabellon Beef Empanadas** - Garlic Aioli
- Chefs Blend Beef Sliders** - Cheddar + Bread and Butter Pickles
- Meatballs** - House Tomato Sauce + Shaved Parmesan + Fresh Basil

SEA

- Tomatillo Fish Taco** - Chipotle Aioli
- Tuna Tartar** - Miso Aioli + Avocado
- Smoked Salmon** - Naan Bread + Cilantro Yogurt
- Coconut Shrimp** - Sweet Chili + Micro Cilantro
- Peruvian Ceviche** - Aji Amarillo + Leche De Tigre + Sweet Peppers + Shallots

FIELD

- Veggie Spring Rolls** - Asian Sauce + Micro Cilantro
- Goat Cheese Croquettes** - Macerated Berries
Guava + Cheese Empanadas
- Corn Soup Shooter** - Bacon + Croutons
- Watermelon Salad** - Feta + Mint + Balsamic Reduction
- Tostones** - Pico De Gallo + Avocado Puree
- Roasted Garlic Hummus Tartine** - Fennel + Carrot + Radish
- Endive Boat** - Goat Cheese + Truffle Honey + Walnut Dust

Reception Displays

- Cheese and Charcuterie Board** - International Cheeses + Cold Cuts
Marinated Vegetables + Fruits + Nuts
- Tropical Fruit** - Sliced Melons + Grapes + Vipe Ripened Berries
- Antipasti** - Marinated Olives + Vegetables + Dips + Spreads + Chips + Breads

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WEDDING BUFFET DINNER

TIER 1 ENTRÉES:

Pan Roasted Herb Chicken - Green Beans + Peruvian Fried Rice + Chicken Jus
Cauliflower Steak - Romesco Sauce

TIER 2 ENTRÉES:

8 oz. Flank Steak - Chimichurri
Miso Glazed Salmon - Micro Cilantro
8 oz. Berkshire Pork Chop - Red Wine Applesauce

TIER 3 ENTRÉES:

8 oz. Filet Mignon
Potato Aligote + Asparagus + Red Wine Reduction
Seared Market Fish
Salsa Verde + Roasted Vegetables + Parsnip Puree
Braised Short Rib
Potato Purée + Roasted Vegetables + Short Rib Jus

SIDES

Roasted Garlic Green Beans
Roasted Seasonal Vegetables
Peruvian Fried Rice
Steamed Asparagus
Apple Cider Braised Greens
Ginger Soy Stir-Fry Vegetables
Potato Purée
Roasted Rosemary Red Bliss Potatoes
Potato Aligote
Sweet Potato Puree
Steamed Jasmine Rice
Provençal Gratin

SWEETHEART DISPLAY ++

Assorted Mini Cupcakes + Dessert Shooters
Tuxedo Strawberries + Macaroons

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PLATED PRIX-FIXE WEDDING

STARTERS

Ahi Tuna Tartar

Avocado + Pineapple + Basil-Lemon Vinaigrette

Popcorn Crab Cakes

Corn Salad + Dijonaise Dipping Sauce

Provencale Bruschetta

Zucchini + Eggplant + Tomato + Basil

Cheese and Charcuterie Duo

Chef's Choice

SALADS

Simple

Mixed Greens + Shallots + Cherry Tomatoes
Shaved Radish + White Balsamic

Caesar

Shaved Parmesan + Croutons + Creamy Caesar Dressing

Citrus

Arugula + Orange Segments + Fennel + Goat Cheese
White Balsamic Vinaigrette

Caprese

Tomato + Mozzarella + Micro Basil + Balsamic Reduction

Israeli

Tomato + Cucumber + Romaine Hearts + Herbs + Za'atar Vinaigrette

PLATED PRIX-FIXE WEDDING

TIER 1 ENTRÉES:

Pan Roasted Herb Chicken

Green Beans + Peruvian Fried Rice + Chicken Jus

Pan Roasted Herb Chicken

Potato Purée + Roasted Vegetables + Compound Butter

Cauliflower Steak

Provencale Gratinee + Romesco Sauce

TIER 2 ENTRÉES:

8 oz. Flank Steak

Roasted Root Vegetables + Red Bliss Potatoes + Chimichurri

Miso Glazed Salmon

Stir Fry Vegetables + Steamed Jasmine Rice + Micro Cilantro

8 oz. Berkshire Pork Chop

Sweet Potato Purée + Braised Greens + Red Wine Applesauce

TIER 3 ENTRÉES:

8 oz. Filet Mignon

Potato Aligote + Asparagus + Red Wine Reduction

Seared Market Fish

Salsa Verde + Roasted Vegetables + Parsnip Purée

Braised Short Rib

Potato Purée + Roasted Vegetables + Short Rib Jus

SWEET HEART DISPLAY

Sweethearts

Assorted Mini Cupcakes + Dessert Shooters

Tuxedo Strawberries + Macaroons

WEDDING BUFFET DINNER

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Bronze Package

Friday + Sunday

30-Minute Reception Includes:

Choice of Three Passed Bites
Basic Open Bar Package

3-Hours of Dinner + Dancing

Choice of Appetizer Display
Two Salad Selections
Bread Presentation +
Herbed Butter

Choice of Two Entrées

Choice of Two Sides

Tier 1 entrée ++

Tier 2 entrée ++

Tier 3 entrée ++

Custom Bronze Tier

Buttercream Cake
(From one of our
preferred vendors)

Regular + Decaf

Coffee Service

Sparkling Wine Toast

3-Hour Basic Open Bar

Silver Package

Friday + Saturday + Sunday

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RECEPTION & APPETIZER DISPLAYS

Cheese + Charcuterie Board

International Cheeses + Cold Cuts
Marinated Vegetables + Fruits + Nuts

Tropical Fruit

Sliced Melons + Grapes + Vine Ripened Berries

Antipasti

Marinated Olives + Vegetables + Dips
Spreads + Chips + Breads

Chip and Dip Station

Salsa + Guacamole + Hummus

Mini Empanada Display

Chicken + Beef + Pork

SALADS

Simple

Mixed Greens + Shallots + Cherry Tomatoes
Shaved Radish + White Balsamic

Caesar

Shaved Parmesan + Croutons + Creamy Caesar Dressing

Citrus

Arugula + Orange Segments + Fennel + Goat Cheese
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