



SHELBORNE  
SOUTH BEACH

WEDDING MENU



# YOUR DREAM WEDDING STARTS HERE...

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Welcome to the Shelborne South Beach and thank you for considering us for one of the most important events of your life.

The wedding planning office at the Shelborne South Beach is delighted to present the following catering selections for your wedding experience.

Our entire team is excited to present the following catering options for your special day. These carefully prepared menus include some of Executive Chef Andrea Rainis favorite dishes. We hope these suggestions are helpful to you in planning your special day.

For additional information or to start planning your wedding experience please contact:

**Isabel Fernandez**

305.341.1332

IFERNANDEZ@MENINHOSPITALITY.COM



# WEDDING RECEPTIONS



# COMPLIMENTARY INCLUSIONS

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## **WEDDING DAY, CEREMONY & RECEPTION SET UP**

Bridal Preparation Room  
White Garden Chairs  
Guest Book Table & Gift Table  
Cocktail Tables & Chairs  
Hotel Spandex Linens  
Separate Table For Any Union Ceremony Items  
Fruit Infused Water Station  
Dedicated Wedding Coordinator  
Guest Room for Bride & Groom  
Special Amenity For The Bride & Groom

## **BALLROOM SET UP**

Floor Length Premium Linens  
Premium Napkins  
Chiavari Chairs With Cushions  
Couture Linen Upgrade For Cake Table, Gift Table & Sweetheart Table  
Custom Sized Dance Floor  
China, Glassware & Silverware  
Votive Candles  
Prosecco Toast  
Table Numbers For Assigned Seating  
Complimentary Buttercream Wedding Cake

## **CEREMONY & RECEPTION FEE**

\$1,500





# SOUTH BEACH BREEZES\*

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**\$99 PER PERSON | MINIMUM 30\* GUESTS | FOUR HOURS**

**ONLY AVAILABLE MONDAY - THURSDAY**

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

- Beer & Wine Open Bar
- Choice of Three Passed Hors d'Oeuvres or Cold Canapes

THREE COURSE DINNER TO INCLUDE:

- Three Hours of Beer & Wine Open Bar
- Choice of One Salad
- Choice of One Mains Entree
- Choice of One Sweet Bite

CAKE CUTTING SERVICE (Cake Not Provided)

# FLORIDA SANDS

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**\$129 PER PERSON | MINIMUM 30\* GUESTS | FOUR HOURS**

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

- Call Brands Open Bar
- One Stationary Presentation
- Choice of Four Passed Hors d'Oeuvres or Cold Canapes

THREE COURSE DINNER TO INCLUDE:

- Three Hours of Call Brands Open Bar
- Choice of One Salad
- Choice of Two Mains Entrees
- Choice of One Sweet Bite
- Custom Buttercream Wedding Cake

# ATLANTICO

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**\$169 PER PERSON | MINIMUM 30\* GUESTS | FIVE HOURS**

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

- Deluxe Open Bar
- One Action Station
- Choice of Five Passed Hors d'Oeuvres or Cold Canapes

FOUR COURSE DINNER TO INCLUDE:

- Four Hours of Deluxe Open Bar
- Choice of One Amuse Bouche
- Choice of One Salad
- Choice of Two Mains Entrees
- Choice of One Sweet Bite
- Custom Buttercream Wedding Cake





# SHELBORNE

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**\$199 PER PERSON | MINIMUM 30\* GUESTS | FIVE HOURS**

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

- Premium Open Bar
- One Action Station
- One Stationary Presentation
- Choice of Four Passed Hors d'Oeuvres or Cold Canapes

FOUR COURSE DINNER TO INCLUDE:

- Four Hours of Premium Open Bar
- Choice of One Amuse Bouche
- Choice of One Salad
- Choice of Two Mains Entrees
- Choice of One Sweet Bite
- Custom Buttercream Wedding Cake

# A SOBE AFFAIR

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**\$179 PER PERSON | MINIMUM 30\* GUESTS | FIVE HOURS**

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

- Premium Open Bar
- One Stationary Presentation
- Choice of Four Passed Hors d'Oeuvres or Cold Canapes

RECEPTION STYLE DINNER TO INCLUDE:

- Four Hours of Premium Open Bar
- Choice of Two Action Stations
- Choice of Two Carved Proteins
- Choice of One Dessert Station
- Custom Buttercream Wedding Cake



# THE 1801

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**\$209 PER PERSON | MINIMUM 50\* GUESTS | FIVE HOURS**

ONE HOUR COCKTAIL RECEPTION TO INCLUDE:

- Premium Open Bar
- Two Action Station
- Choice of Four Passed Hors d'Oeuvres or Cold Canapes

FOUR COURSE DINNER TO INCLUDE:

- Four Hours of Premium Open Bar
- Choice of One Amuse Bouche
- Choice of One Salad
- Choice of Two Mains Entrees
- Choice of One Sweet Bite
- Choice of One Late Night Delight
- Custom Buttercream Wedding Cake

## BUFFET DINNERS ADD ONS

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**\$12 PER PERSON FOR 2 ENTREES**

**\$22 PER PERSON FOR 3 ENTREES**

THE FOLLOWING PLATED EXPERIENCES CAN BE REQUESTED AS BUFFET DINNERS:

- Florida Sands
- Atlantico
- Shelborne
- The 1801

## INCLUDED IN ALL MENUS

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FRESH BAKED ARTISAN ROLLS AND FARM FRESH BUTTER

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND HOT TEA

ONE SIGNATURE DRINK

WINE SERVICE DURING THE DINNER

PROSECCO TOAST





# COCKTAIL HOUR OPTIONS

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## HOT HORS D'OEUVRES

**Mini Tacos** | House Smoked Pork Belly, Pineapple, Blue Corn Tortilla

**Shelborne Crab Cake** | Tomato Remoulade

**Lamb Meatball Skewer** | Piquillo, Smoked Ketchup

**Malaysian Chicken Satay** | Charred Pineapple Chutney

**Jerk Shrimp Satay** | Jalapeño Jelly

**Japanese Beef Satay** | Peanut Sauce

**Grilled Portobello Mushroom Satay** | Balsamic Mustard

**Mini Shrimp Po-Boys** | Green Tomato Remoulade

**"Pigs" in a Blanket** | Texas Barbecue

**Mini Cubans** | Ham, Roast Pork, Pickle, Swiss Cheese, Dijonaise, Pan

**Chicken or Beef Empanadas** | Piquillo Aioli, Mint Chimichurri

**Truffle Mushroom Philo Cup**

## COLD CANAPES

**Spicy Tuna Tataki** | Avocado Wasabi Mousse

**Key West Pink Shrimp Cocktail Shot** | Tomato Horseradish Dip

**Citrus Salmon Gravlax** | Olive Oil Crostini, Scallion Crème Fraiche

**Flatbread** | Heirloom Tomato, Local Mozzarella, Basil (V)

**Crème Fraiche** | American Caviar, Bellini

**Blini** | Crème Fraiche, American Caviar

**Tuna** | Soy, Tobico, Avocado

**Carpaccio Duck Breast** | Pickled Asparagus, Pumpnickel, Grained Dijon

**Tomato Mozzarella Skewer** (V)

**Cucumber Melon Gazpacho** (V)





# COCKTAIL HOUR OPTIONS

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## ACTION STATIONS

### MAC & ALL THAT PASTA STATION

*(Chef Required, \$185 per 40 guests) (select 1)*

**Shrimp** | with Sweet Peas, Fennel & Gorgonzola, Short Ribs - Wild Mushroom Truffle, Bel Paese, Barbecued

**Chicken** | Mascarpone, Red Potato, Sweet Corn, Very Wild Mushroom – White Cheddar, Basil & Oven Dried Tomatoes

### GRILLED BROCHETTES STATION

*(Chef Required, \$185 per 40 guests) (select 2)*

Top Sirloin, Amish Chicken Breast & Thigh, Chicken Apple Sausage, Andouille Pork Sausage, Pork Tenderloin, Red Grouper. Paired Local Vegetables, Paired Sauces

**SLIDER STATION** | Fried Chicken & Waffles, Wagyu Beef Sliders, Mini Cubano Sliders

### SOUTH BEACH TACO STATION

*(Chef Required, \$185 per 40 guests) (select 2)*

Beef Chorizo, Portobello Mushroom, Chicken Adobo, Pork Carnitas, Fried Mahi, Served with Flour Tortillas, Corn Tortillas, Salsa Roja, Tomatillo Salsa Verde, Avocado Smash, Lime Crema, Cilantro Onion Relish

### WHOLE MEAT/FISH CARVING STATION

*(Chef Required, \$185 per 40 guests) (select 1)*

3 Pepper Spiced Seared Beef Tenderloin, Mojo Heirloom Whole Roasted Turkey, Bone In Whole Beef Prime Rib Roast, Sesame Crusted Whole Sushi Grade Seared Yellowfin Tuna

### PAELLA STATION

*(Chef Required, \$185 per 40 guests) (select 1)*

Amish Chicken, Chorizo Dolce, Whitewater Clams, PEI Mussels, Piquillo, Pimento de la Vera, Saffron & Calasparra Rice  
– Add Lobster Tails \$35 per person





# COCKTAIL HOUR OPTIONS

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## STATIONARY PRESENTATIONS

**ARTISAN CHEESE BOARD** | Aged Manchego, Triple Cream Brie, Aged Gouda, Point Reyes Toma, Grafton Village Raw Milk 2 Yr. Cheddar, Stone Ground Mustard, Membrillo, Dried Figs

**CHARCUTERIE DISPLAY** | Chorizo Dolce, Mortadella, Salami Toscano, Country Terrine, Chicken Liver Mousse, Serrano Iberico Ham

**VEGETABLE BITES & DIPS** | Grilled & Raw Vegetables, Mixed Greek & American Olives, Buttermilk Blue Herb Dip, Tahini Hummus & Roasted Baba Ghanoush, Vegetable Chips, Pita Chips, House Fried Kennebec Chips





# DINNER OPTIONS

## AMUSE BOUCHE

- Grilled Lemon and Green Tomato Gazpacho Shooter (V)
- Tomato & Torn Basil Caprese Plate (V)
- Smoked Salmon, Dill and Celery on Crostini
- Curried Chicken and Red Grape Salad on Toasted Rye Round
- Chayote Pickle, White Bean Hummus on Plantain Chip (V)
- Pearl Couscous Primavera in Cucumber Cup (V)

## SALAD

- Shaved Brussel Sprout Salad** | Pecorino, Candied Pecans, Chipped Garlic, Broccolini
- Watermelon & Heirloom Tomato Salad** | Local Hammock Greens, Turtle Creek Chevre, Micro Mint, Vin Cotto
- Homestead Tomato** | Local Burrata, Torn Mint Grilled Hearts of Palm, Baby Watercress, Vin Cotto, Georgia XV Olive Oil
- Shelborne High-Dive Salad** | Baby Greens, Pear Tomatoes, Citrus, Watermelon Radish, Herb Vinaigrette, Olive Oil Croutons
- Classic Caesar Salad** | Romaine Hearts, Crostini, Shaved Grana Parmesan, Anchovy Caesar Dressing
- Heirloom Tomatoes** | Local Hannover, Mango, Quinoa, Ricotta Salata, Sourdough Toast
- Roasted Rainbow Baby Beets** | Turtle Creek Chevre, Wild Arugula, Florida Pommelo Vinaigrette, Torn Olive Oil Crispy Croutons

## MAINS

### MEATS

- Sliced Crusted Sirloin** | Grafton Cheddar Gratin or Goat Cheese Whipped Potatoes, Charred Red Pepper Sauce
- Grilled Filet** | Smashed Garlic Fingerling Potatoes, Crispy Tobacco Onion Straws, Tamarind Steak Sauce
- Bone-In Pork Chop** | Roasted Apples and Celery Root Puree, Greens, Demi-Apple Reduction
- Local Grass Fed Petite Steak** | Mango Rum Barbecue, Hashed Sweet Potato, Haricots Vert

Vegetarian | V – Vegan | VV





# DINNER OPTIONS

## FISH

**Steamed Local Yellow Tail Snapper** | Basmati Rice, Chimichurri, Grilled Green Beans, Lemon, Chili

**Day Boat Scallops** | Cauliflower-Saffron Puree, Tomato Confit

**Grilled Local Sword Fish** | Over Sunchoke and Artichoke Purée, Dade County Grilled Lemon and Herb Butter, Melted Mini Heirloom Tomatoes, Micro Basil

**Crispy Skin Seared Scottish Salmon** | Pineapple Tamari Glaze, Steamed Basmati Rice, Garlic Seared Bloomsbury Spinach, Roasted Pearl Onion

## BIRDS

**Ravioli** | Duck Confit, Morels, Roasted Garlic, Hen of the Woods, Parmesan Gremolata

**“Brasserie” Amish Spring Chicken** | Potato Puree, Haricot Verts, Garlic Thyme Jus

**Artichoke Mousse Stuffed Quail** | Spinach, Crispy Potato

## SURF & TURF

**Filet and Maine Lobster** | Saffron Potato Puree, Drawn Butter, Asparagus, Demi-Cabernet (add \$24 per person)

**Rib Eye and Citrus Grilled Prawns** | Farro Risotto, Grilled Broccolini (add \$18 per person)

**Oscar Filet Mignon** | Whipped Potatoes, Lemon Glazed Asparagus, Crispy Fried Shallots (add \$20 per person)

## VEGETARIAN & VEGAN

**Wild Rice & Local Corn Stuffed Poblano Peppers** | Mole Verde, Pepitas & Chile Lime Crema, Queso Fresco (V-VV)

**Herb Grilled Portabello Mushroom Shortstack** | Wild Arugula Pesto, Balsamic & Sorghum Syrup (vv)

**Wild Mushroom Pearl Barley Rissoto** | Grana Padano & Soy Cream (v-vv)

**Quinoa Primavera Stuffed Radicchio Cups** | Grilled Greens, Toasted Nuts, Dried Fruits & Sweet Corn Sauce (v-vv)

**Impossible Piccadillo** | Olive, Raisin, Crisp Yuca, Brown Rice Cake (vv)

Vegetarian | V – Vegan | VV



# DINNER OPTIONS

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## SWEET BITES

**Lemon Bars** | Mint Whipped Cream

**Flourless Chocolate Cake** | Molten Fudge Heart, Strawberry

**“Scratch” Cannoli** | Rum Soaked Dry Fruit, Mascarpone, Grilled Mango & Papaya Salsa

**White Chocolate Panna Cotta** | Espresso Crema

**NY Style Cheese Cake** | With Raspberry Coulis

**Tiramisu**

## LATE NIGHT DELIGHTS

**LATE NIGHT DESSERT DELIGHTS** | Berry & Chocolate Filled Beignets, Powdered Sugar Warm Cinnamon Sugar Churros, Dulce De Leche Caramel & Chili Chocolate Dipping Sauces. (\$10 per person)

**MINI CUBAN MEDIA NOCHE SANDWICHES** | Roast Pork, Sweet Ham, Bread & Butter Pickles, Dijonaise, Sun Dried Tomato Aioli, Hawaiian Buns, Papitas, Garlic Mojo (\$12 per person)

**LATIN HOT BITES STATION** | Baked Argentinean Style Chicken & Beef Empanadas, Chimmichurri Fried Cheese & Ham Croquettes, Creole Mustard & Jalapeño Ranch, Arroz Con Gandules (\$14 per person)

**HAND ROLLED SUSHI PLATTERS** | Salmon, Hamachi, Tuna & Shrimp Riceless Rolls California, Eel & Spicy Tuna Maki Rolls/ Salmon, Tellowtail & Tuna Nigiri Bombs, Wakame Salad, Shoyu, Wasabi (\$22 per person)

**SWEET INDULGENCES** | Dessert Bar Variety - Lemon, Pecan, Caramel & Berry, Whipped Cream & Strawberries (\$13 per person)

Vegetarian | V – Vegan | VV





# REHEARSAL DINNERS

# REHEARSAL PACKAGES

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## PACKAGE 1 \$45++

### SALAD *SELECT 1*

**SHELBORNE CAESAR SALAD** | Romaine Heart, Grana Padano, Watermelon Radish, Olive Oil Crostini, Anchovy, Classic Caesar Dressing

**FARM FRESH GREENS** | Sweet Lettuce Melange, Heirloom Tomato, Shaved Carrot & Red Onion, Hothouse Cucumber, Garlic Crouton, Balsamic Vinaigrette

**GREEK SALAD** | Cucumber, Mixed Peppers, Onion, Feta, Kalamata Olive, Frissee', Watercress, Oregano Vinaigrette

### WARM ROLLS WITH BUTTER

### ENTRÉE *SELECT 1*

**PAN-SEARED AMISH CHICKEN BREAST** | Marsala demi glace, Mixed Wild Mushroom, Grilled Asparagus, Warm Couscous Primavera

**GRILLED YELLOWTAIL SNAPPER** | Mango Rum Sauce, Artic Frissee' & Ruby Grapefruit Salad, Chili Toasted Pepitas

**CARVERY** | Roasted Pork Tenderloin; Dry Cherry Wild Rice Pilaf, Port Demi-Glace, Yukon Gold Mashed Potato

### DESSERT *SELECT 1*

**NY CHEESE CAKE** | Strawberry Coulis

**INDIVIDUAL MIXED BERRY FRUIT TART** | Powdered Sugar, Mint

**MIXED DESSERT BARS**

**FRUIT SORBET**

## PACKAGE 2 \$65++

### SALAD *SELECT 2*

**BABY FRENCH SPINACH SALAD** | Candied Pecans, Chevre, Pickled Red Onion, Bacon Lardons, Caramelized Fennel, Grape Tomato, Dijon-Red Wine Vinaigrette

**HEIRLOOM TOMATO MOZZARELLA CAPRESE** | Extra Virgin Olive Oil, Basil, Balsamic Syrup

**TURKEY COBB SALAD** | Apple, Boiled Egg, Feta Cheese, Black Olive, Toasted Walnut, Red Onion, Avocado, Ranch Dressing

**PANZANELLA ITALIAN SALAD** | Tomato, Pepper, Onion, Cucumber, Extra Virgin Olive Oil Dunked Baguette, Fresh Oregano & Basil

### WARM ROLLS WITH BUTTER





# REHEARSAL PACKAGES

## ENTRÉE *SELECT 2*

**MALBEC BRAISED ANGUS BEEF SHORT RIBS** | Roasted Cippollini Onion, Wild Mushroom Gravy, Garlic Parsley Fingerling Potatoes

**ROASTED NATURAL AIRLINE CHICKEN BREAST** | Dried Tomato Pesto, Spaghetti Squash, Rosemary Pan Jus

**PAN SEARED YELLOWTAIL SNAPPER** | Turkish Smoked Tomato Sauce, Oven Roasted Ratatouille, Baby Heirloom Tomato

**HERB STRIPED SEABASS** | Leeks Vinaigrette, Roasted Farm Peppers, Quinoa Pilaf

## DESSERT *SELECT 2*

**CREMA CATALANA**

**DRIED FRUIT CANNOLIS** | Rum Papaya Salsa

**HONEY SOAKED BAKLAVA**

**FLOURLESS CHOCOLATE TORTE** | Whipped Cream, Berry Coulis

## PACKAGE 3 \$80++

### SALAD *SELECT 3*

**BABY ICEBERG SALAD** | Crisp Prociutto, Gorgonzola, Shaved Red Onion, Oven Dried Tomatoes, Dill Ranch Dressing

**GERMAN RED POTATO SALAD** | Scallion, Celery, Grain Mustard, Red Wine Vinegar, Parsley

**THREE PEPPER COLESLAW** | Carrot, Cabbage, Green Onion

**ISRAELI COUSCOUS** | Spring Vegetables, Olive Oil, Herbs, Za'atar, Tahini Dressing

**JALAPENO CHEDDAR CORNBREAD MUFFINS** | HONEY CHILI BUTTER

### ENTRÉE *SELECT 3*

**SMOKED TEXAS DRY RUBBED AMERICAN WAGYU BRISKET** | Chipotle Coffee BBQ Sauce

**MEMPHIS STYLE BABYBACK RIBS** | Apple Bacon BBQ Sauce

**KOREAN BBQ GLAZED CHINOOK SALMON** | Hoisin Tamarind Sauce

**SMOKEY HALF AMISH CHICKEN** | White BBQ Sauce



# REHEARSAL PACKAGES

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## **SIDES** *SELECT 3*

**CORN ON THE COB** | Scallion Compound Butter

**BBQ BAKED PINTO BEANS**

**HONEY GLAZED YAMS**

**TEXAS CAVIAR SALAD** | Black-Eyed Peas, Apple Cider Vinaigrette

## **DESSERTS** *SELECT 3*

**KEY LIME PIE**

**WARM CINNAMON APPLE PIE** | Vanilla Ice Cream

**SWEET POTATO PIE** | Whipped Cream

**PECAN PIE** | Whiskey Hard Sauce

*REHEARSAL DINNERS THAT ARE BOOKED WITH A WEDDING AT THE SHELBORNE WILL RECEIVE A 10% DISCOUNT\**

*ALL REHEARSAL DINNERS ARE TWO HOURS IN LENGTH*





NEXT DAY BRUNCH

# NEXT DAY BRUNCH

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## THE SHELBORNE \$69

With bottomless mimosas, bellinis or bloody mary's

**FRESH ORANGE, GRAPEFRUIT  
FRESH FRUIT AND BERRY DISPLAY**

**INDIVIDUAL GREEK FRUIT YOGURTS**

**FRESH FARM SCRAMBLED EGGS** | Aged White Cheddar and Chive

**CHICE OF MEAT** | Wood Smoked Bacon, Pork Link Sausage, Chicken Apple Sausage or Country Ham

**CHOICE OF BREAKFAST POTATOES** | Shallot and Thyme Roasted Fingerling Potatoes, Roasted Pepper and Caramelized Onion Home Fries or Fresh Herb Potato Hash

**BREAKFAST PASTRIES** | Fruit and Cheese Danish Croissant, Chocolate Croissant

**BRICK OVEN BAGELS** | Cream Cheese, Smoked Salmon Spread, Sweet Cream Butter Marmalade, Assorted Jams

**FRESH BREWED REGULAR AND DECAFFEINATED COFFEE,  
ASSORTED TEAS**

### **COOL WRAPS** *SELECT 2*

**CARVED TURKEY CLUB WRAP** | Bacon, Avocado, Tomato & Mojo Mayo

**GRILLED & ROASTED VEGETABLES** | Marinated Portobello Mushroom, Bermuda Onion, Rainbow Carrot and Zucchini, Creole Dijonaise

### **CARVED ITEMS** *SELECT 1*

**CHURRASCO FLANK STEAK** | Mint Chimichurri

**WHOLE ROASTED FLOUNDER** | Braised Chard, Lemon Aioli, Agrumato

**SMOKED BONE-IN HEIRLOOM PORK LOIN** | Mustard Greens,  
*(CHEF REQUIRED \$185 PER 40 GUESTS)*





# LIBATIONS

# BAR OPTIONS

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ONE BARTENDER IS REQUIRED FOR EACH 50 GUESTS. BELOW PACKAGES ARE INCLUSIVE OF SOFT DRINKS, JUICES, MINERAL WATERS AND MIXERS.

## **EXCLUSIVE** (Upgrade \$12)

**SCOTCH** | Glenlivet 12

**WHISKEY** | Jameson

**VODKA** | Absolut Elyx

**BOURBON** | Maker's Mark, Knob Creek

**RUM** | Flor De Cana

**TEQUILA** | Avion Silver

**GIN** | Beefeater

**HOUSE RED, WHITE & SPARKLING WINE**

**IMPORTED & DOMESTIC BEERS**

**SOFT DRINKS & JUICES**

## **PREMIUM** (Upgrade \$8)

**SCOTCH** | Johnnie Walker Black

**WHISKEY** | Jack Daniel's, Crown Royal

**VODKA** | Ketel One, Grey Goose

**BOURBON** | Maker's Mark, Knob Creek

**RUM** | Bacardi, Captain Morgan

**TEQUILA** | Don Julio Blanco

**GIN** | Bombay Sapphire

**HOUSE RED, WHITE & SPARKLING WINE**

**IMPORTED & DOMESTIC BEERS**

**SOFT DRINKS & JUICES**





# BAR OPTIONS

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**CALL** (Upgrade \$6)

**SCOTCH** | Dewars White Label

**WHISKEY** | Old Forester

**VODKA** | New Amsterdam

**BOURBON** | Jim Beam

**RUM** | Flor de Cana

**TEQUILA** | El Jimador

**GIN** | Ford's

**HOUSE RED, WHITE & SPARKLING WINE**

**IMPORTED & DOMESTIC BEERS**

**SOFT DRINKS & JUICES**

## **BEER & WINE**

**HOUSE RED, WHITE & SPARKLING WINE**

**IMPORTED & DOMESTIC BEERS**

**SOFT DRINKS & JUICES**





# BAR ENHANCEMENTS

ONE BARTENDER IS REQUIRED FOR EACH 35 GUESTS.

\*Premium/Exclusive Bar Must Be Ordered for Enhancement

## MARTINI BAR

\$8 First Hour | \$5 Each Additional Hour

Sidecar Martini  
Shaken Not Stirred  
Cosmopolitan

## SPECIALTY DRINKS

\$5 First Hour | \$3 Each Additional Hour

Caipirinha  
Mint Julep  
Tom Collins  
Mojito  
Margarita

## CLUB CAR

\$10 First Hour | \$8 Each Additional Hour

Our skilled bartenders craft cocktails using artisanal spirits, fresh fruits and herbs, and house-made infusions

## SEASONAL BOTANIST

Botanist Scottish Gin, Fresh Florida Fruit, Basil

## FLORIDA LEMONADE

Old St. Pete Florida Whiskey, Fresh lemon, Peach Falernum

## CHERRY RED

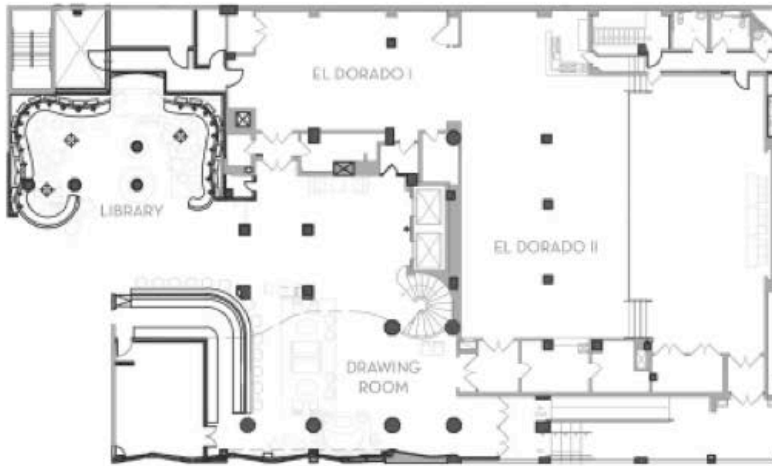
Hudson Manhattan Rye, Luxardo Maraschino, Artisanal Bitters

## COOL AS A CUCUMBER

St. Augustine Florida Cane Vodka, Fresh Local Cucumber, Lemon Syrup, St. Germain





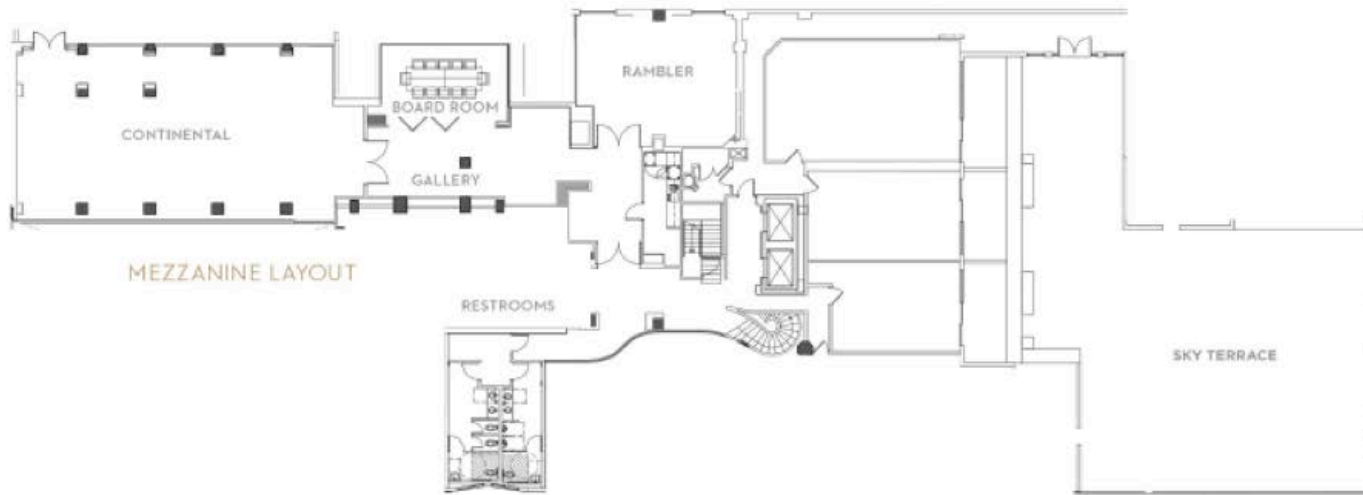


CAPACITY CHART	TOTAL SQUARE FT	CEILING HEIGHT	BANQUET ROUNDS	RECEPTION
GRAND ELDORADO BALLROOM	4388	10'	240	
ELDORADO I	899	10'	70	
ELDORADO II	3489	10'	210	
CONTINENTAL	1916	9.6'	130	140
RAMBLER	689	9'	60	
BOARDROOM	405	8'	—	—
THE GALLERY (PRE-FUNCTION SPACE)	724	10'	—	50
POOL DECK*	13,249	—	—	
OASIS*	5,119	—	140	300
SKY TERRACE*	3,722	—	150	
LIBRARY	—	—	—	
DRAWING ROOM	—	—	—	



GROUND FLOOR

A VIEW FROM ABOVE  
— EVENT SPACES —



MEZZANINE LAYOUT

# CATERING GUIDELINES

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## **FOOD AND BEVERAGE MINIMUM GUARANTEE**

The food and beverage minimum for catered events is 35 guests. However, some menus will require higher minimums. Chef will gladly alter and customize any menu for guests under 35 people.

## **COVER COUNT ATTRITION / MEAL GUARANTEE**

A guest guarantee is required by noon of 72 business hours prior to your event. The hotel services up to 5% over the guarantee. If the guaranteed number of guests falls below the original count, the host is responsible for the confirmed number of guests.

## **SERVICE CHARGE AND TAX**

A 22% service charge and a 9% sales tax are added to all food and beverage charges. Note that food and beverage prices are subject to change without notice. All non food and beverage charges will be charged at the current rate of 7%, including service charges.

## **AUDIO VISUAL, ENTERTAINMENT & DECORATIONS**

Your catering representative is able to assist with any upgrades such as, floral arrangements, lighting, audio visual, entertainment, ice sculpting, production needs and more to execute a successful event. Permits may be required for outdoor events with entertainment.

## **NON-REFUNDABLE DEPOSITS/PREPAYMENT**

A non-refundable deposit of 20% of the estimated charges will be required with the signed contract. The estimated full balance will be due 30 days prior to the start of the scheduled event date and final balance due 72 business hours prior to the event date.

## **LABOR CHARGES**

Chefs | Chefs are required for some menu items which are detailed next to each menu selection.

Banquet Staff | One server per 15 guests shall be allotted for plated dinners. One server per 25 guests shall be allotted for reception or banquet style events.

Restroom Attendants | For events over 100 guests, the Resort suggests an additional restroom attendant at a fee of \$100.00 per each.





# CATERING GUIDELINES

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## **SIGNS AND DISPLAYS**

No signs and displays are permitted without prior consent from your catering representative. Nothing shall be posted on, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building.

## **SHIPMENTS**

Shelborne South Beach will not accept materials delivered prior to three (3) days before event. Any packages sent to the Resort will be the sole responsibility of the Group, meeting planner, or the designated representative. Any shipments sent to the hotel should be marked labeled as follows:

First Name Last Name Wedding  
Shelborne South Beach  
Attn: Carlos Velez, Director of Catering  
1801 Collins Avenue  
Miami Beach, FL 33139

## **ROOM RENTALS/ OUTDOOR FUNCTIONS**

Venue rental charges will be provided by your catering representative. Due to the demands of scheduling staff and equipment movement, the hotel will decide on the day of your function at 2:00pm - or four (4) hours prior to your event - whether the function will be held inside or outside. If the weather forecasts a 40% chance of rain or higher, the party will automatically be inside to ensure the safety of our guests and staff. For all functions at beachfront, beach bar and pool area, acrylic glassware will be used.

## **VALET PARKING**

Daily valet parking charges are currently \$26.00 for non-overnight guests and \$44.00 for overnight guests. These charges are subject to change at any time without notice.

## **FOOD AND BEVERAGE**

All food and beverage items served must be supplied and prepared by the Resort. Absolutely no food and beverage items may be removed from the Resort banquet premise. If alcoholic beverages are to be served on the Resort premises - or elsewhere under the Resort's alcoholic beverage license - the Resort will require that only Resort servers and bartenders dispense beverages. In accordance with the state and local law, it is the Resort's policy to (a) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under age of 21 or proper identification cannot be produced, and (b) refuse alcoholic beverage service to any who, in the Resort's sole judgment, appears intoxicated. In addition, the Resort cannot allow anyone under 21 years of age to obtain, be given, be in possession of, or appear to be consuming alcohol, regardless of where or how said alcohol was obtained.

