

SHELBORNE

SOUTH BEACH



BANQUET MENU



SHELBORNE SOUTH BEACH IS SOUTH BEACH'S NEWEST LUXURY LIFESTYLE RESORT –
A HISTORIC ART DECO MASTERPIECE RESTORED TO ITS ORIGINAL OPULENT SPLENDOR.

The 200-room oceanfront destination offers exceptionally chic design and an expertly curated portfolio of leisure and entertainment options.

Whether you are planning an intimate or extravagant gathering, Shelborne South Beach offers unsurpassed elegance. Our dramatic, one-of-a-kind spaces are ideal for executive business meetings, stylish private parties and unforgettable corporate events. With a variety of culinary delights and stunning settings, we ensure your celebration will be highly memorable and uniquely yours.

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BREAKFAST BUFFETS CONTINENTAL OR EGG STATION

THE 1801

Fresh Orange, Grapefruit, Tomato, Cranberry Juices

Fresh Fruit and Berry Display

Greek Yogurt, House Granola

Brick Oven Bagels | Cream Cheese, Smoked Salmon Spread, Chive Spread, Sweet Cream Butter Marmalade, Assorted Jams

Breakfast Pastries | Fruit and Cheese Danish Croissant, Chocolate Croissant

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Teas

OMELETS

Whole Eggs or Egg Whites

Country Ham, Aged White Cheddar, Sonoma Jack Cheese, Cremini and Shiitake Mushrooms, Baby Spinach, Caramelized Red Onions, Local Tomatoes, Roasted Peppers, Fresh Herbs

(Chef required \$185 per 40 guests)

THE SHELBORNE

Fresh Orange, Grapefruit, Tomato, Cranberry Juices

Fresh Fruit and Berry Display

Individual Greek Fruit Yogurts

Farm Fresh Scrambled Eggs | Aged White Cheddar and Chive

Choice 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, Chive Spread, Sweet Cream Butter Marmalade, Assorted Jams

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Teas

34PP

ENHANCEMENTS

Per Person

Odwalla Fruit Smoothies | 8

Chicken Apple Sausage | 6

Applewood Smoked Bacon | 6

Pork Sausage Link | 6

Farm Fresh Scrambled Eggs | 6

Greek Fruit Yogurts | 7

22PP

44PP

LUNCH

SOUTH BEACH

42PP

APPETIZER

Assorted Kettle Chips or Salad

MAIN *(Select 2)*

Carved Turkey Club Wrap | Bacon, Avocado, Tomato and Mojo Mayo

Jerk Chicken Salad Sandwiches | Plantain Crisps on a Brioche Bun

Grilled & Roasted Vegetable Wrap | Marinated Portobello Mushroom, Mixed Greens, Bermuda Onion, Heirloom Carrots and Zucchini, Balsamic Vinaigrette

DESSERTS *(Select 1)*

Fresh Fruits, Melons, Berries

Florida Grown Lemon Tartelettes

Dulce de Leche Cookies

Passion Fruit Iced Tea

HAVANA

55PP

APPETIZER *(Select 1)*

Hammock Greens Manchego | Toy Box Heirloom Tomatoes, Avocado, Bacon, Honey-Tarragon Vinaigrette

Hand Cut Local Greens | Vine Ripened Tomato, Goat Cheese, Shaved Hearts of Palm, Roasted Corn, Red Onions, Sun Flower Seeds, Florida Citrus Vinaigrette

MAIN *(Select 2)*

Mojo Roasted Red Grouper | Pineapple, Serrano Pepper Salad

Chimichurri Flank Steak | Grilled Radicchio and Chard Corn Relish

Jerk Chicken Salad Sandwiches | Plantain Crisps on a Brioche Bun

Grilled & Roasted Vegetable Wrap | Marinated Portobello Mushroom, Mixed Greens, Bermuda Onion, Heirloom Carrots and Zucchini, Balsamic Vinaigrette

SIDES

Crispy Plantain Chips, Tomato, Lime and Garlic Salsa

DESSERT *(Select 1)*

Flan

Tres Leches

Chocolate Bread Pudding

Seasonal Fruits

Passion Fruit Iced Tea

OCEAN DRIVE

48PP

APPETIZER *(Select 1)*

Florida Local Caught Ceviche | Cilantro, Fresno Chili, Key Lime Juice, Red Onion and Aji Amarillo Cream

Elotes | Grilled Corn, Cayenne Aioli, Crumbled Cotija Cheese, Green Onion, Lime Butter

Tortilla Chips Bowl and Condiments | Fresh Pico de Gallo, Smashed Avocado, Sour Cream, Cilantro, Lime

MAIN *(Select 2)*

Mahi-Mahi Tacos | Cotija Cheese, Mango Cabbage Slaw, Spicy Chili Crema

Carnitas | Avocado Mash, Onion, Cilantro, Lime

SIDES

Crispy Plantain Chips, Tomato, Lime and Garlic Salsa

DESSERT *(Select 1)*

Coconut Milk Rice Pudding

Mini Tropical Fruit Tarts

Chocolate Bread Pudding

Passion Fruit Iced Tea

FLORIDIAN

44PP

APPETIZER

Hammock Green Salad | Blue Cheese, Caramelized Walnuts, Red Onions, Mustard-Shallot Vinaigrette

MAIN *(Select 2)*

Grilled Chicken | Yellow Rice

Veggie Sandwich | Grilled Zucchini, Eggplant, Roasted Peppers, Pesto

SIDES *(Select 2)*

Garlic Seared Spinach, Toasted Pinons, Crunchy Shallot, Xeres Sherry Vinegar

Herb Roasted Fingerling Potatoes with Roasted Garlic

Broccolini with White Wine, Garlic, Shallots, and Parsley Butter

DESSERT *(Select 1)*

Chocolate Pot de Crème

Florida Rum Cake

Petit Fours

Passion Fruit Iced Tea



TAILORED LUNCH OFFERINGS

PLATED | SELECT ONE BEGINNING, ONE ENTRÉE AND ONE DESSERT | \$52PP
FAMILY STYLE | SELECT TWO BEGINNINGS, TWO ENTRÉES AND TWO DESSERTS | \$59PP

BEGINNINGS

Hammock Green Salad | Blue Cheese, Candied Walnuts, Red Onions, Mustard-Shallot Vinaigrette

Rock Shrimp Ceviche | Cilantro, Fresno Chili, Key Lime Juice, Red Onion and Aji Amarillo Cream

Homestead Tomato | Burratina, 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 Padano, Anchovy Caesar Dressing

Watermelon Feta Salad | Compressed Watermelon, Sheep's Milk Feta, Basil Oil, Baby Arugula, Torn, Basil and Balsamic Reduction

SWEET ENDINGS

Lemon Tartlets with Mint Whipped Cream

Flourless Chocolate Cake, Molten Fudge Cake
With Wild Strawberry

Rum Cake With Grilled Mango and Papaya

Vanilla Bean Panna Cotta, Chocolate Pot de Creme

ENTRÉES

Mediterranean Sea Bass | Salsa Verde, Caramelized Lemons, Grilled Asparagus

Grilled Mahi | Celery Root Vegetable Mash, Caramelized Fennel, Carrot Ginger Sauce, Micro Herb Salad

Florida Free Range All-Natural Chicken Breast | Stuffed Under the Skin with Preserved Lemon, Rosemary and Breadcrumbs, Natural Jus, Herb Roasted Fingerling Potatoes, Grilled Asparagus

Braised Black Angus Short Ribs | Red Wine, Veal Jus, Whipped Potatoes, Forest Mushrooms

Local Grass Fed Skirt Steak | Chimichurri, Potato Gratin, Grilled Scallions, Avocado and Sweet Onion Salad



GOURMET BOX LUNCHES

34 PP

EACH BOXED LUNCH IS PACKED INDIVIDUALLY WITH ALL THE NECESSARY UTENSILS. THEY ARE SERVED WITH OUR TRI COLORED POTATO SALAD, SEASONAL FRESH FRUIT CUP, HOMEMADE CHOCOLATE CHIP COOKIE AND ASSORTED SODA, SPARKLING OR SPRING WATER

BETWEEN THE BREAD *(Select 3)*

Shelborne Club | Triple decker with Turkey, Bacon, Cheddar and Swiss Cheese, Avocado on Multigrain Bread, cut into easy to eat triangles

Cajun Chicken | Butterflied Roast Chicken Breast filled with sautéed Sweet Onion and Cajun Spices, Lettuce, Tomato and Herb Mayonnaise on Kaiser Roll

Smoked Salmon | With Thinly Sliced Red Onion, Tomatoes, Diced Hard Boiled Egg, Capers and Mayonnaise on Rye Bread

Tuna Delight / Albacore Tuna Salad | with Sliced Avocado, Lettuce, Tomato, Sprouts and Lemon Zest Mayonnaise on Whole Grain Bread

Jerk Chicken Salad | Diced Chicken marinated in Caribbean spices, Mayonnaise, Diced Celery, and Red Peppers on Focaccia Roll

Brie Cheese with Black Forest Ham | With Grain Mustard, Lettuce, and Tomato on a Croissant

IT'S A WRAP *(Select 3)*

Large Flour Tortillas filled with:

Curry Chicken Salad | Thinly Sliced Red Onion, Leaf Lettuce and Chutney Mayonnaise

Chicken Caesar Salad | Diced Chicken Breast, Romaine Lettuce, Celery

Red Beans with Rice | Shredded Carrots, Queso Fresco, Leaf Lettuce, Diced Tomato and Cumin Lime Sour Cream Sauce.

Turkey | Cheddar Cheese and Bacon. With Leaf Lettuce, Sliced Tomato and Red Onion

Teriyaki Chicken | Shredded Lettuce, Thinly Sliced Red Onion, Avocado, and Cilantro

Roast Beef | Leaf Lettuce, Cheddar Cheese, Sliced Tomato and Red Onion, Roasted Red Pepper Aioli

Avocado | Black Beans, Yellow Rice, Sour Cream, Shredded Cheddar, Red Onion, Shredded Lettuce and Tomato.

Tortilla Options: Wheat, Sundried Tomato, Spinach



BREAKS (Select 3)

CROSTINI BAR

Pumpkinseed or Multigrain
Garlic Grilled Crostini's (Gluten Free option)
Balsamic Heirloom Marinated Tomatoes
Smoked Duck, Pickled Asparagus, Grain Mustard
Stewed Fig and Triple Cream Brie
Hummus

18pp

SKINNY DIP

Marinated Grilled Vegetables
Fresh Garden Crudite
Corn Tortillas, Lavosh and Pita Triangles
Black Bean & Roasted Tomato Hummus, Pico de Gallo,
Guacamole, Habanero Chile Chutney,
Spinach and Artichoke Hummus

18pp

LA FIESTA

House Made Corn Tortilla Chips, Fresh Cucumber Sticks
Served with Fresh Salsas:
Mango and Pineapple, Pico de Gallo, Black Bean & Charred Corn
Mole Poblano Sauce, Guacamole
Sugar and Cinnamon Crusted Churros, Bittersweet Chocolate Sauce

18pp

GET RE-CHARGED!

Bag Your Own...
Dark Chocolate Covered Espresso Beans, Pretzels,
Banana Chips, Healthy Nut Mix, Raisins
Assorted Protein Bars

18pp

AFTERNOON CHARCUTERIE

Maple Glazed Turkey Breast, Black Forest Ham,
Muenster, Havarti, Aged Gouda
Compressed Watermelon, Pineapple, Honeydew and Cantaloupe
Assorted Dried Fruit
Assorted Crackers

19pp



BREAKS (Select 3)

SOUTH BEACH BAKE HOUSE

Petite Chocolate & Almond Filled Croissants
Assorted Mini Quiche:
Apple Bacon, Spring Onion, Gouda Cheese,
Sun Dried Tomato, and Spinach
Fresh Fruit Skewers, Honey Yogurt Dip

21pp

GOURMET NOSH

Gourmet Popcorns:
Sea Salt & Cracked Pepper, Truffle Parmesan, Caramel
White and Dark Chocolate Dipped Pretzels
Healthy Nut Mix
M&M's
Pretzel sticks

18pp

PACKAGES

CONTINUOUS BEVERAGES

Blend Coffee
Decaffeinated Coffee
Select Premium Teas
Bottled Water
Sparkling Water
Red Bull
15 – Half Day / 25 – Full Day

BREAKS

NON ALCOHOLIC BEVERAGES

(Per Person Beverage Pricing is Available for Meeting Attendance Guarantee Only.)

Freshly Brewed Monteleone Blend Regular
and Decaffeinated Coffee

Assorted Select Premium Teas
70 per gallon

Café au Lait
70 per gallon

Freshly Squeezed Orange and Grapefruit Juices
48 per gallon

Apple, Tomato, V8 and Cranberry Juices
48 per gallon

Bottles Fresh Fruit Smoothies
7 each

Energy Drinks
8 each

Bottled Still and Sparkling Waters
6 each

Individual Bottled Juices
6 each

Freshly Squeezed Lemonade, Strawberry Mango Punch
or Raspberry Spritzer
48 per gallon

Artisan Brewed Ice Tea (Flavored and Regular)
52 per gallon

Assorted Soft Drinks
5 each



PASSED HORS D'OEUVRE (Select 4)

30 PP/HOUR

FARM

STEAK TARTAR | Horseradish Cream, Fried Capers, Dill

CURRY CHICKEN | Crispy Wontons

LAMB KAFTA SKEWER

MALAYSIAN CHICKEN SATAY | Charred Pineapple Chutney

MINI CUBANS | Ham, Roast Pork, Pickle, Swiss Cheese, Dijonaise, Mini Bun

CHICKEN EMPANADAS | Piquillo Aioli

BEEF EMPANADAS | Chimichurri

SEA

SEA SCALLOP | Brown Butter & Sage

TUNA TARTAR | Avocado, Citrus

CRAB CAKE | Smoked Tomato Remoulade

PRAWN & CHORIZO SKEWERS

ROCK SHRIMP CEVICHE | Key Lime Juice, Red Onion, Cilantro, Aji Amarillo

FIELD

HEIRLOOM TOMATO, LOCAL MOZZARELLA, BASIL SKEWER

PISTACHIO AND LOCAL HONEY CRUSTED GOAT CHEESE AND FIGS CRACKER

BABY NEW POTATO | Crème Fraiche, American Caviar

GREEN TOMATO GAZPACHO SHOOTERS

HEIRLOOM TOMATO BRUSCHETTA | Aged Balsamic Reduction

TEMPURA VEGETABLES | Wasabi Aioli

VEGETABLE SPRING ROLLS | Sweet Chili Sauce

**Number of selections depends on group size*



A LA CARTE PLATED DINNER OFFERINGS

FAIRLANE

69PP

SALADS *(Select 1)*

Hammock Green Salad | Manchego, Toy Box Tomatoes, Avocado, Bacon, Honey-Tarragon Vinaigrette

Ceaser Salad | Romaine Hearts, Crostini, Shaved Grana Padano, Anchovy Caesar Dressing

ENTRÉE *(Select 2)*

Branzino | Salsa Verde, Caramelized Lemons, Grilled Asparagus, Crispy Root Vegetables

All-Natural Chicken Breast | Stuffed Under The Skin with Preserved Lemons, Rosemary, and Bread Crumbs. Natural Jus, Herb Roasted Fingerling Potatoes, Tri Colored Carrots

Grass Fed Skirt Steak | Potato Gratin, Grilled Scallions, Chimichurri, Avocado and Sweet Onion Salad

DESSERT *(Select 1)*

Molten | Chocolate Cake With Chocolate Truffle and Wild Strawberries

Panna Cotta | Vanilla Beans, Blood Orange Gelée, Citrus Salad

BEL AIR

89PP

SALADS *(Select 1)*

Hammock Green Salad | Manchego, Toy Box Tomatoes, Avocado, Bacon, Honey-Tarragon Vinaigrette

Ceaser Salad | Romaine Hearts, Crostini, Shaved Grana Padano, Anchovy Caesar Dressing

Watermelon Feta Salad | Compressed Watermelon, Sheep's Milk Feta, Basil Oil, Baby Arugula, Basil and Mint, Balsamic Reduction

STARTER *(Select 1)*

Ceviche | Local Florida Fish, Cilantro, Key Lime Juice, Red Onions, Aji Amarillo

Honey Pistachio Crusted Goat Cheese | Hammock Mustard Greens, Vanilla Bean and White Wine Poached Pear

Steak Tartare | Olive Oil Crostini, Quail Eggs, Baby Arugula Salad

ENTRÉE *(Select 2)*

Branzino | Salsa Verde, Caramelized Lemons, Grilled Asparagus, Crispy Root Vegetables

All-Natural Chicken Breast | Stuffed Under The Skin with Preserved Lemons, Rosemary, and Bread Crumbs. Natural Jus, Herb Roasted Fingerling Potatoes, Tri Colored Carrots

Grass Fed Skirt Steak | Potato Gratin, Grilled Scallions, Chimichurri, Avocado and Sweet Onion Salad

Halibut | Celery Root Puree, English Pea

Beef Tenderloin | Hen of the Woods Mushrooms, Braised Leeks, Peppercorn Demi

DESSERT *(Select 1)*

Molten | Chocolate Cake With Chocolate Truffle and Wild Strawberries

Panna Cotta | Vanilla Beans, Blood Orange Gelée, Citrus Salad

Pot De Crème | Chocolate Custard, Raspberry, Vanilla Chantilly Cream



A LA CARTE PLATED DINNER OFFERINGS

CADILLAC

109PP

SALADS *(Select 1)*

Shaved Brussel Sprout Salad | Pecorino, Candied Pecans, Chipped Garlic

Watermelon Feta Salad | Compressed Watermelon, Sheep's Milk Feta, Basil Oil, Baby Arugula, Balsamic Reduction

Burrata Salad | Heirloom Tomatoes, Basil Oil, Aged Balsamic Reduction, Crispy Shallots

Roasted Rainbow Beets Salad | Goat Cheese, Baby Arugula, Candied Walnuts, Champagne Vinaigrette

Maine Lobster Salad +\$6 | Hammock Greens, Caramelized Fennel, Tarragon, Red Peppers, Crispy Shallots, Avocado Mousse

STARTER *(Select 1)*

Ceviche | Local Florida Fish, Cilantro, Key Lime Juice, Red Onions, Aji Amarillo

Honey Pistachio Crusted Goat Cheese | Hammock Mustard Greens, Vanilla Bean and White Wine Poached Pear

Steak Tartar | Olive Oil Crostini, Quail Eggs, Baby Arugula Salad

Golden Jumbo Lump Crab Cake | Fennel Citrus Salad, Mayer Lemon Aioli, Micro Salad Mix

Jumbo Shrimp Cocktail | Classic Cocktail Sauce, Celery

ENTRÉE *(Select 2)*

Maine Lobster Tail | Butter Poached Lobster, Lentil Puree, Braised Fennel, Champagne & Caviar Veloute

Five Spice Duck Breast | Sautéed Spinach, Crispy Root Vegetables

Rib-Eye | Truffle Potato and Bacon Dumpling, Caramelized Brussel Sprouts, Port Wine Demi

All-Natural Chicken Breast | Stuffed Under The Skin with Preserved Lemons, Rosemary, and Bread Crumbs. Natural Jus, Herb Roasted Fingerling Potatoes, Tri Colored Carrots

Grass Fed Skirt Steak | Potato Gratin, Grilled Scallions, Chimichurri, Avocado and Sweet Onion Salad

Halibut | Celery Root Puree, English Pea

Beef Tenderloin | Hen of the Woods Mushrooms, Braised Leeks, Peppercorn Demi

DESSERT *(Select 1)*

Molten | Chocolate Cake With Chocolate Truffle and Wild Strawberries

Panna Cotta | Vanilla Beans, Blood Orange Gelée, Citrus Salad

Pot De Crème | Chocolate Custard, Raspberry, Vanilla Chantilly Cream

Crème Brulee | Vanilla Bean Custard, Blistered Strawberries, Grand Mainer



DINNER BUFFETS

WEST AVENUE

79PP

SALADS *(Select 1)*

Hammock Green Salad | Manchego, Toy Box Tomatoes, Avocado, Bacon, Honey-Tarragon Vinaigrette

Caesar Salad | Romaine Hearts, Crostini, Shaved Grana Padano, Anchovy Caesar Dressing

ENTRÉE *(Select 2)*

Line Caught Mahi Mahi | Sumac Pomegranate Vinaigrette

All-Natural Chicken Breast | Green Peppercorn Sauce

Flank Steak | Chimichurri

SIDES *(Select 2)*

Stir Fry Veggies
Broccolini W/ Garlic & Shallots
Mashed Potatoes
Roasted Tri-Colored Fingerlings

DESSERT *(Select 1)*

Molten | Chocolate Cake With Chocolate Truffle and Wild Strawberries

Chef Assorted Petite Fours

COLLINS AVENUE

89PP

SALADS *(Select 1)*

Hammock Green Salad | Manchego, Toy Box Tomatoes, Avocado, Bacon, Honey-Tarragon Vinaigrette

Caesar Salad | Romaine Hearts, Crostini, Shaved Grana Padana, Anchovy Caesar Dressing

Hand Cut Local Greens | Hearts of Palm Salad, Baby Spinach, Toybox Tomatoes, Toasted Almonds, Basil, Sherry Vinaigrette

ENTRÉE *(Select 2)*

Branzino | Champagne Veloute & Creamy Leeks

Golden Jumbo Lump Crab Cake | Fennel Citrus Salad, Lemon Aioli, Micro Salad Mix

Chicken Breast | Green Peppercorn Demi

Short Rib

Penne Pasta Primavera | Tomato Fondue, Peppers, Onions, Zucchini, Yellow Squash

SIDES *(Select 2)*

Stir Fry Veggies
Broccolini W/Roasted Garlic Shallots
Grilled Asparagus W/Preserved Lemon
Mashed Potatoes
Herb Roasted Tri-Colored Fingerlings
Potato Au Gratin

DESSERT *(Select 1)*

Molten | Chocolate Cake With Chocolate Truffle and Wild Strawberries

Panna Cotta | Vanilla Beans, Blood Orange Gelée, Citrus Salad

Chef Assorted Petite Fours



DINNER BUFFETS

OCEAN DRIVE

109PP

SALADS *(Select 2)*

Hammock Green Salad | Manchego, Toy Box Tomatoes, Avocado, Bacon, Honey-Tarragon Vinaigrette

Caesar Salad | Romaine Hearts, Crostini, Shaved Grana Padana, Anchovy Caesar Dressing

Hand Cut Local Greens | Hearts of Palm Salad, Baby Spinach, Toybox Tomatoes, Toasted Almonds, Basil, Sherry Vinaigrette

Roasted Rainbow Beets Salad | Goat Cheese, Baby Arugula, Candied Walnuts, Champagne Vinaigrette

Maine Lobster Salad +6 | Hammock Greens, Caramelized Fennel, Tarragon, Red Peppers, Crispy Shallots, Avocado Mousse

PASTA *(Select 1)*

Maine Lobster Mac & Cheese

Penne Pasta Primavera | Tomato Fondue, Peppers, Onions, Zucchini, Yellow Squash

Braised Short Rib Mac & Cheese | White Cheddar Sauce, Crispy Shallots

SIDES *(Select 2)*

Stir Fry Veggies

Broccolini W/Roasted Garlic Shallots

Grilled Asparagus W/Preserved Lemon

Braised Swiss Chard

Mashed Potatoes

Herb Roasted Tri-Colored Fingerlings

Potato Au Gratin

Caramelized Brussel Sprouts +6

Maytag Blue Cheese Potato +6

ENTRÉE *(Select 3)*

Branzino | Champagne Veloute & Creamy Leeks

Halibut | Key Lime

Chicken Breast | Green Peppercorn Demi

Braised Short Ribs | Port Wine Sauce

Beef Tenderloin | Red Wine Demi

DESSERT *(Select 2)*

Molten | Chocolate Cake With Chocolate Truffle and Wild Strawberries

Panna Cotta | Vanilla Beans, Blood Orange Gelée, Citrus Salad

Chocolate Pot de Crème | Chantilly Cream, Micro Mint, Raspberries

Chef Assorted Petite Fours



BUFFET ADD-ONS

PASTA STATION

24PP

(Select 2 Pastas)

Penne, Bowtie, Spaghettini, or Linguini

Includes Three Sauces

Alfredo, Marinara, and Pesto

Meats Included

Roasted Chicken Breast, Italian Sausage, Shrimp, and Bacon.

(Lobster +5 additional per person)

Includes a Variety of Additions

Fresh Mushrooms, Zucchini, Tomatoes, Spinach, Yellow Squash, Kalamata Olives, Garlic, Onion, Bell Peppers, Sundried Tomatoes, Basil, Parmesan Cheese

(Chef Required +185 per 40 guests)

GRILL STATION

26PP

(Select 3)

Brochettes | Top Sirloin, Amish Chicken, Pork Tenderloin, Large Shrimp. Paired Local Vegetables, Paired Sauces

(Chef Required, \$+185 per 40 guests)

TACO STATION

24PP

(Select 3)

Mains | Beef Chorizo, Portobello Mushroom, Poblano, Chicken Adobo, Pork Carnitas, Fried Mahi

Flour Tortillas, Corn Tortillas, Salsa Roja, Tomatillo Salsa Verde, Avocado Smash, Lime Crème, Cilantro Onion Relish

(Chef Required +185 per 40 guests)

DESSERT STATION

20PP

(Select 2)

Lemon Tartlets | Whipped Cream

Flourless Chocolate Cake

Molten Fudge Cake Wild Strawberry

Vanilla Bean Panna Cotta | Espresso Crema

Chocolate Pot de Crème



BUFFET ADD-ONS

RAW BAR

(Chef required +185 per 40 guests)

Oysters | (2) East Coast, (2) West Coast
Florida Littleneck Clams, Florida Pink Shrimp Cocktail
Alaskan King Crab Legs
Jumbo Lump Blue Crab
Chef's Yellowtail Snapper Ceviche
Maine Lobster
Florida Stone Crabs (Seasonal Availability)

MP

CHEESE / MEAT

Artisan Charcuterie | Prosciutto di Parma, Serrano Ham, Salami, Chorizo, Marcona Almonds, Pepper Jelly, Cornichons, Kalamata Olives **58**

Local and Imported Cheeses | Aged Manchego, Triple Cream Brie, Aged Gouda, Point Reyes Toma, Midnight Moon, Grapes, Strawberry, Manzanilla Olives Stone Ground Mustard, Dried Figs, Assorted Crackers **54**

WHOLE MEAT / FISH

(Chef required +185 per 40 guests)

3 Pepper Spiced Seared Beef Tenderloin | Parker House Rolls, Horseradish Cream, Garlic Aioli
380 (Serves 20)

Mojo Whole Roasted Turkey | Artisan Rolls, Cranberry Scotch Bonnet Relish | **150** (Serves 20)

Bone In Whole Beef Prime Rib Roast | Au Jus and Creamy Horseradish | **400** (Serves 30)

VEGETABLE BITES & DIPS 24PP

(Select 3)

Grilled and Raw Vegetables | Mixed Greek and American Olives

Dips | Buttermilk Blue Herb Dip, Tahini Hummus, Roasted Baba Ghanoush

Chips | Vegetable, Pita, Fried Kennebec

Plantain Chips | Avocado Smash, Pineapple Chimichurri

White Corn Tortilla Chips | Salsa Fresca de Casa



LIBATIONS

ONE BARTENDER IS REQUIRED FOR EACH 50 GUESTS.

BELOW PACKAGES ARE INCLUSIVE OF SOFT DRINKS, JUICES, MINERAL WATERS AND MIXERS.

PREMIUM

20 PER PERSON EACH ADDITIONAL HOUR

Absolut Vodka

Fords Gin

Bacardi Silver Rum

Chivas 12 Scotch

Old Forester Bourbon

El Jimador Tequila

House Red & White Wine

Assorted Beers

36PP

EXCLUSIVE

26 PER PERSON EACH ADDITIONAL HOUR

Elyx Vodka

Beef Eater Gin

Flor de Caña Rum Glenlivet 12 Scotch Jameson Irish Whiskey

Jack Daniels Tennessee Whiskey

Avion Silver Tequila House Red & White Wine Assorted Beers

44PP

BEER, WINE & SODA

14 PER PERSON EACH ADDITIONAL HOUR

House Red & White Wine

Assorted Beers

Assorted Soft Drinks & Waters

24PP



BAR ENHANCEMENTS

ONE BARTENDER IS REQUIRED FOR EACH 35 GUESTS EXCEPT FOR MIAMI MORNINGS AFTER 35 GUESTS.

MUDDLE ME THIS

Mojito Bar
+ 14pp Each Additional Hour

Create your own Mojito using locally fresh, seasonal and unique ingredients

- Light, Dark & Coconut Rums
- Fresh Mint Sprigs, Limes, Lemons, Strawberries, Raspberries, Blackberries, Sugar Cubes
- Purees - Strawberry, Passionfruit, Mango, Peach, Coconut

24PP MIAMI MORNINGS

Smoothie Bar
+ 14pp Each Additional Hour

Assorted Individual 100% Juice Smoothies

- Strawberry Banana
- Mango Tango
- Blueberry Protein
- Cocolate Protein Monster

10PP

LET'S GET BUBBLY

Mimosa Bar
+ 12pp Each Additional Hour

Build your own Mimosa Bar with fresh seasonal offerings

- Prosecco
- Fresh Fruit - Strawberries, Raspberries, Blueberries, Blackberries
- Purees - Strawberry, Passionfruit, Mango, Peach
- Juices - Orange, Blood Orange, Grapefruit, Pineapple

20PP IT'S ABOUT BLOODY TIME

Bloody Mary Bar
+ 14pp Each Additional Hour

Build Your Own Bloody Mary Bar

- Assorted Premium Vodkas
- House-made Spicy and Traditional Bloody Mary Mix
- Stuffed Olives, Pepperoncini, Celery, Bacon, Horseradish, Cherry Tomatoes, Assorted Hot Sauces, Multiple Seasonings, Assorted Seasonal Offerings

24PP

CATERING GUIDELINES

FOOD AND BEVERAGE MINIMUM GUARANTEE

The food and beverage minimum for catered events is 20 guests. However, some menus will require higher minimums or surcharge will apply to groups under 20.

COVER COUNT ATTRITION / MEAL GUARANTEE

A guest guarantee is required by noon, 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 7% sales tax charged to the service charge plus present rate of sales tax 9% are added to all food and beverage charges. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by the law to have a copy of your Florida state tax exemption certificate on file prior to the event.

AUDIO VISUAL, ENTERTAINMENT AND DECORATIONS

Black linen is provided at no charge for your catered event. Your catering representative is able to assist with any upgrades such as additional linen, floral arrangements, lighting, audio visual, entertainment, ice sculpting, production needs and more to execute a successful event. Permitting 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.

LABOR CHARGES

Bartenders | One (1) bartender fee of \$150.00 will apply to each fifty (50) guests.

Chefs | Chefs are required for some menu items, and are detailed next to each menu selection. One (1) Chef will be required for each forty (40) guests being served.

Corkage Fee | \$40.00 per bottle, plus 22% service charge based on the hotel retail value of the bottle and applicable taxes.

Set-up Labor Fee Minimum | \$10.00 per guest, plus tax will apply to all outside functions. For groups less than 10 guests, an additional service charge will apply: \$200.00 full day (8-hours), \$100.00 for half day (events under 4 hours).

Restroom Attendants | For events over 100 guests, the Resort suggests an additional restroom attendant at a fee of \$100.00 per each. Security | For certain events additional security may be required at a fee of \$40.00 per hour with a four hour minimum.

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 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.

- The Resort can accept no more than 10 packages for storage
 - The following charges will apply for each package received by the Resort
- \$15.00 per Package per Day | 100+ pounds: Must be pre-approved

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 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 \$25.00. Overnight valet parking charge is currently \$44.00. \$25 for Special Events. 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.

MENIN | HOSPITALITY

HOTEL COLLECTION