



SAGAMORE  
SOUTH BEACH

*Say 'I Do' In The Heart Of South Beach*

1671 Collins Ave  
Miami Beach, FL 33139

# WELCOME TO THE SAGAMORE HOTEL

Thank you for choosing The Sagamore South Beach.

At our iconic, family owned hotel, you will experience personal attention to detail and flexibility to make any event possible at the highest standards.

Our selection of food and beverage and most importantly our commitment to enhanced guest experiences makes The Sagamore Hotel a leader in Miami Beach.

Our 101 -room hotel, with an ample number of suites, boasts some of the largest standard rooms throughout South Beach. Each room offers the comforts of home while drawing decorative inspiration from the Art Deco style that embodies the region.

With over 18,000 sq. ft. of indoor and outdoor event space, equipped with natural lighting, the picturesque iconic boutique property is the perfect setting to make any vision come true!

Let our specialized team take care of you.

We look forward to being your friendly host to the most vibrant city in America.





*LET OUR FAMILY TAKE CARE OF  
YOURS*





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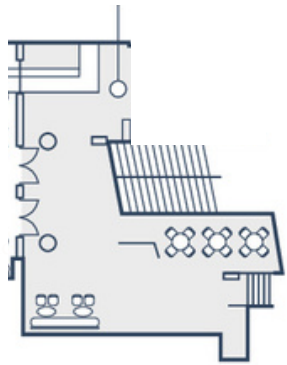
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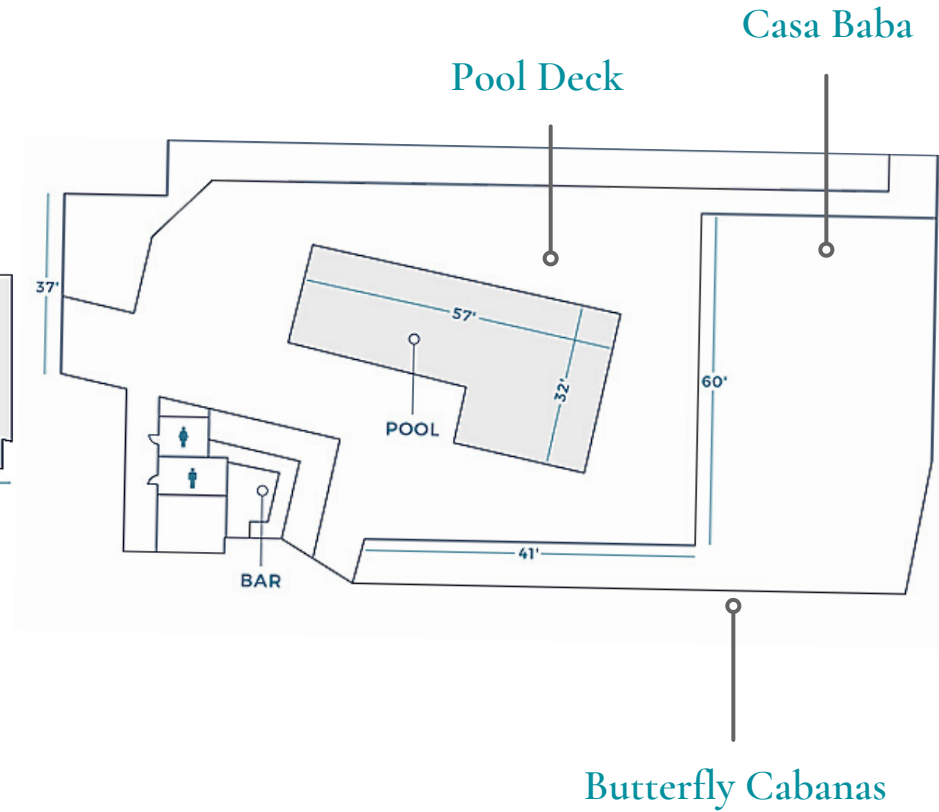
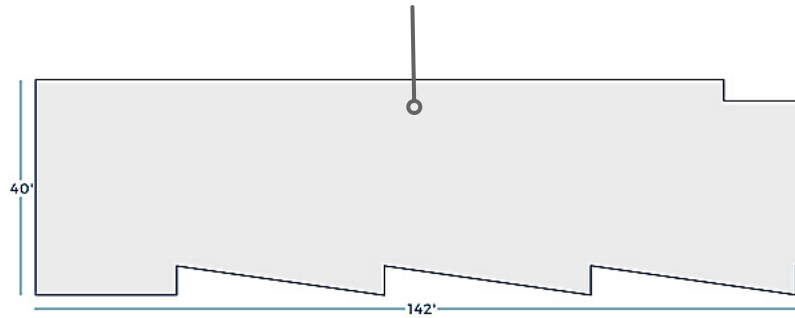
# OUTDOOR VENUES

Celebrate in an environment where you can feel the art and good vibes in every corner of the property. With striking beachfront and city views to intimate or large gatherings on our lush outdoor deck, your perfect venue awaits.

Lobby Terrace



Garden Deck



GARDEN DECK

Located under the stars among international street art and lush landscape, the Garden Deck, is a 4,000+ sqft venue that can be used with or without a custom tent. The event friendly deck is equipped with 4 large satellite TVs. Speakers and up lights to set the mood.



Dimensions  
142' x 40'



Square Footage  
5,000+ sqft



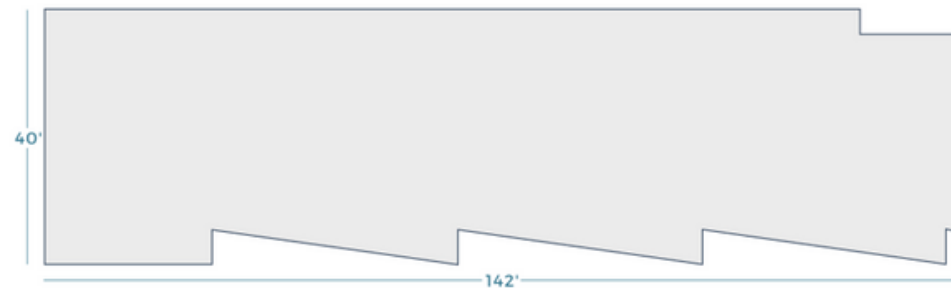
Banquet  
300



Reception  
450



Sagamore Tent  
Full: 115 ft x 26ft



POOL DECK

Our spacious pool is located in-between our lush Garden Deck and the beach. The walk in zero entry pool allows for easy staging and production.



80' x 80'



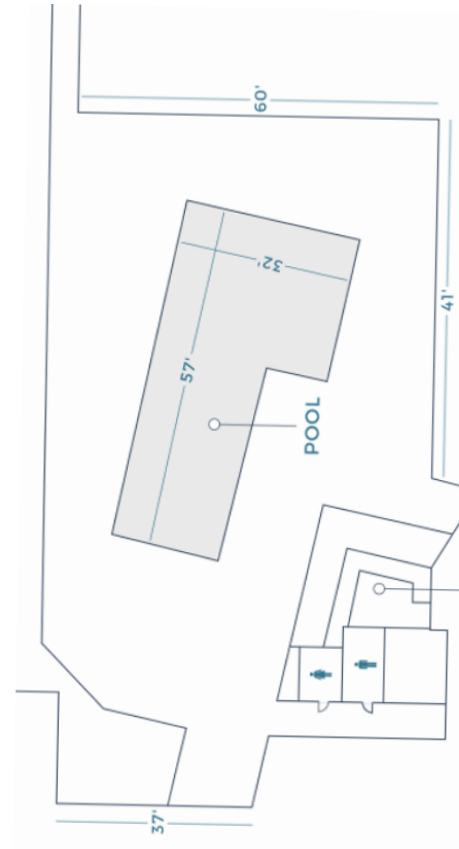
6,000+ sqft



Banquet: 150

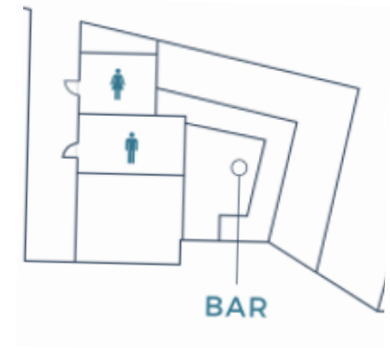


Reception: 400



POOL BAR

Fully equipped, event ready pool bar.



Banquet: 55



Reception: 100

## BUTTERFLY CABANAS

Dressed with commissioned pieces by the Brazilian born Artist Rubem Roberirb, The Butterfly Cabanas set a unique venue for any event/dinner or reception. Your guests will feel the Miami Beach breeze and south beach vibe.



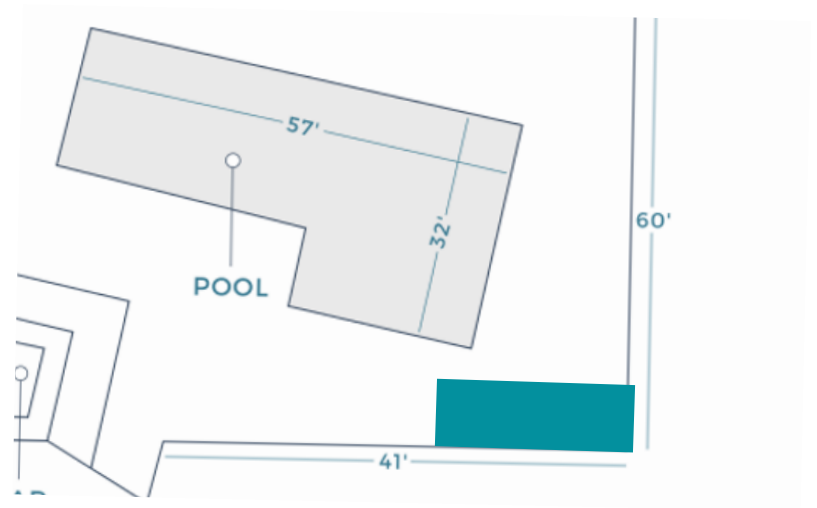
48' x 11' 528 sqft



Banquet: 44



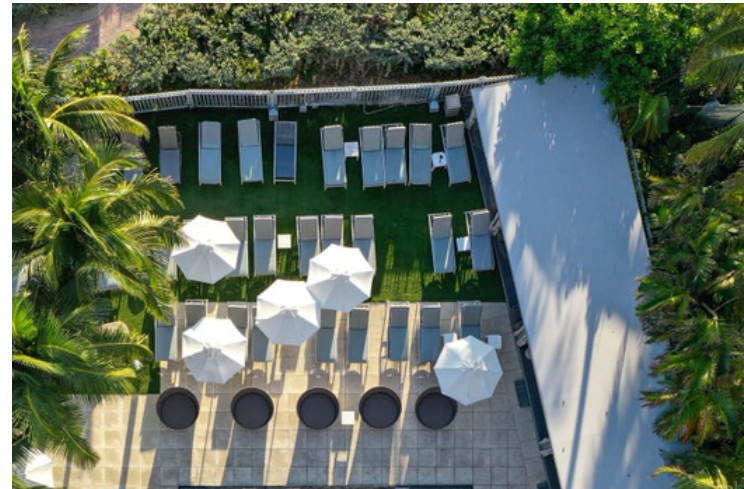
Reception: 100





CASA BABA

In front of the pool adjacent to the Butterfly Cabanas lie our Casa Baba.  
With over 1,000 sqft. Feel the breeze from the beach



60' x 40'



2,000+ sqft

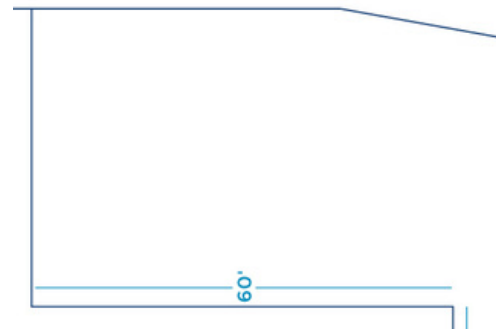


Banquet: 120



Reception: 220

Beach



Pool

CANVAS BEACH TERRACE

Surround yourself with everchanging murals #SagamoreWalls and breathtaking views of the garden and pool deck, as well as the beach.



50' x 24'



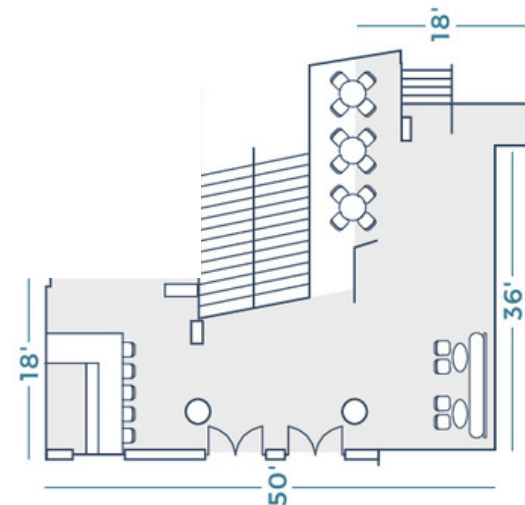
1,200 sqft



Banquet: 35



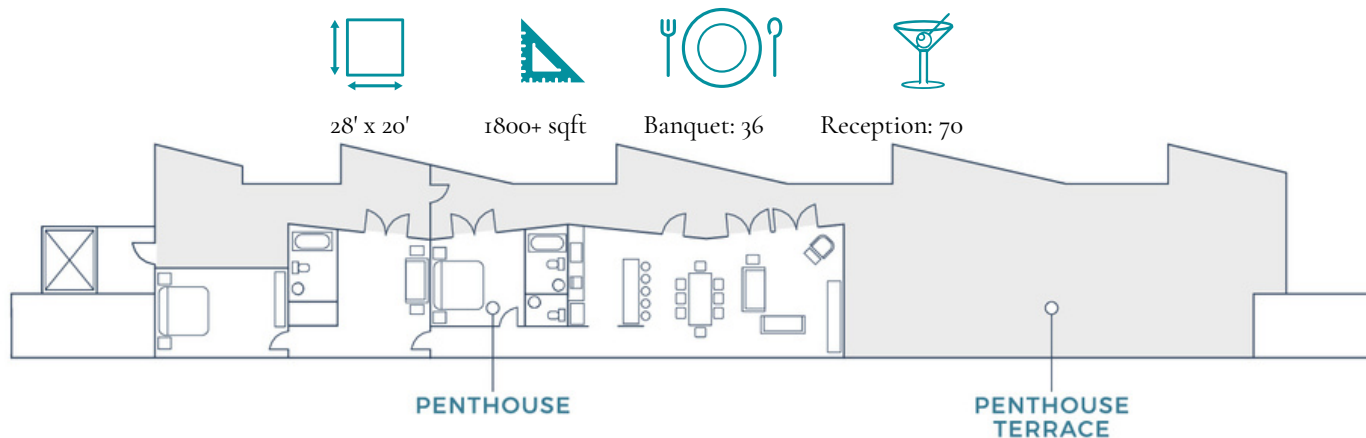
Reception: 60



PENTHOUSE SUITE & TERRACE

Enjoy having private access in the exclusive newly enhanced and revitalized Penthouse Suite, featuring two King Bedrooms, and a Queen Murphy Bed. Also includes a living room for entertaining, complete with a private sound system and 6 person Dining Table, in addition to a smaller living room for relaxation.

The terrace  
is over 1800 Sqft and stretches along the ocean front side of the secluded PH. Giving both the iconic hotel row skyline and beach view.



## OCEAN LANAI SUITE TERRACE

Enjoy our VIP Ocean front suite overlooking the infinity pool south beach and boardwalk. Located on top of the pool bar, with a private staircase and entrance leading to a VIP terrace.



20' x 20'



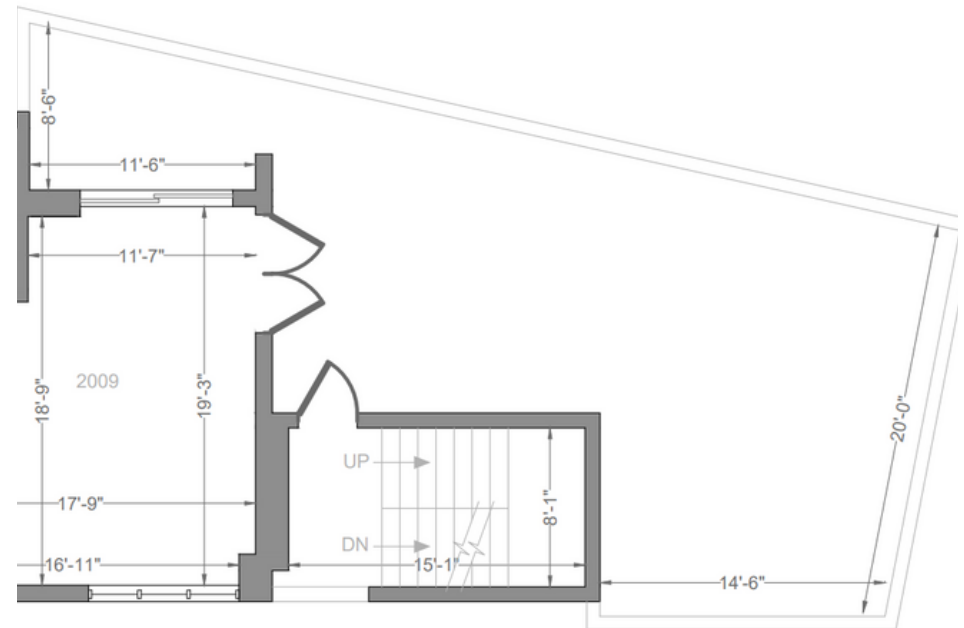
400+ sqft



Banquet: 35

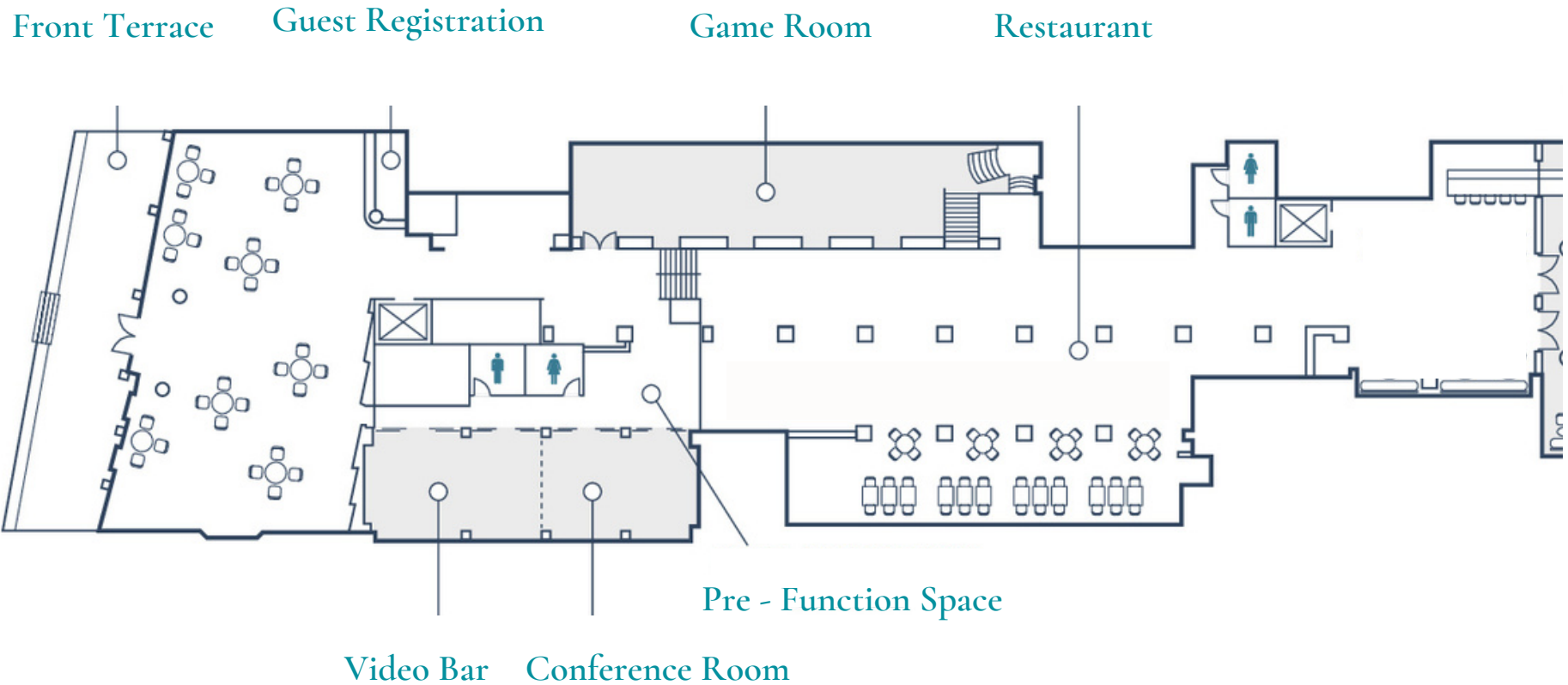


Reception: 70



# INDOOR VENUES

Celebrate in an environment where you can feel the art and good vibes in every corner of the property. With striking beachfront and city views to intimate or large gatherings on our lush outdoor deck, your perfect venue awaits.



## CONFERENCE ROOM

Our main conference room used for meetings/screening purposes. Access to projector is available.



18' x 20'



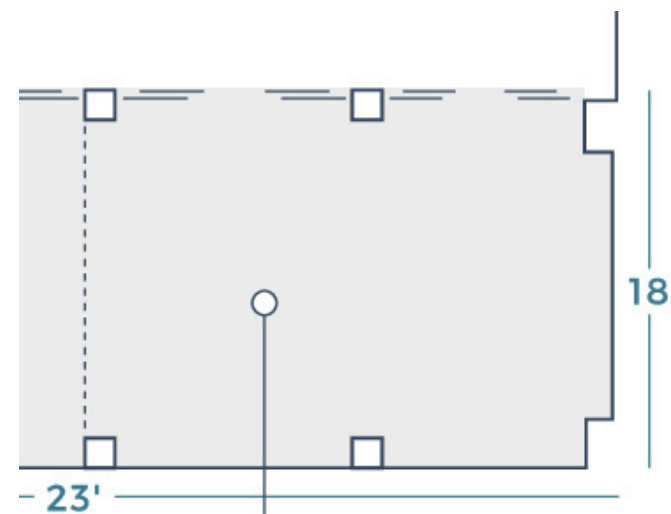
300+ sqft



Banquet: 20



Reception: 40



THE SCREENING ROOM

VIDEO BAR

Hidden jewel on the side of the lobby. The video bar is equipped with screens on all walls and a AV system.



18' x 12'



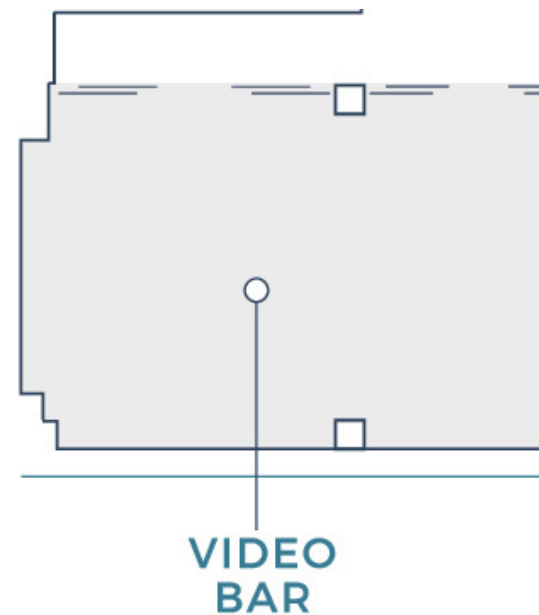
220 sqft



Banquet: 20



Reception: 50+



PRE - FUNCTION HISTORICAL BAR

Perfect for an intimate gathering, and used as a pre function area for meetings and galleries.



20' x 16'



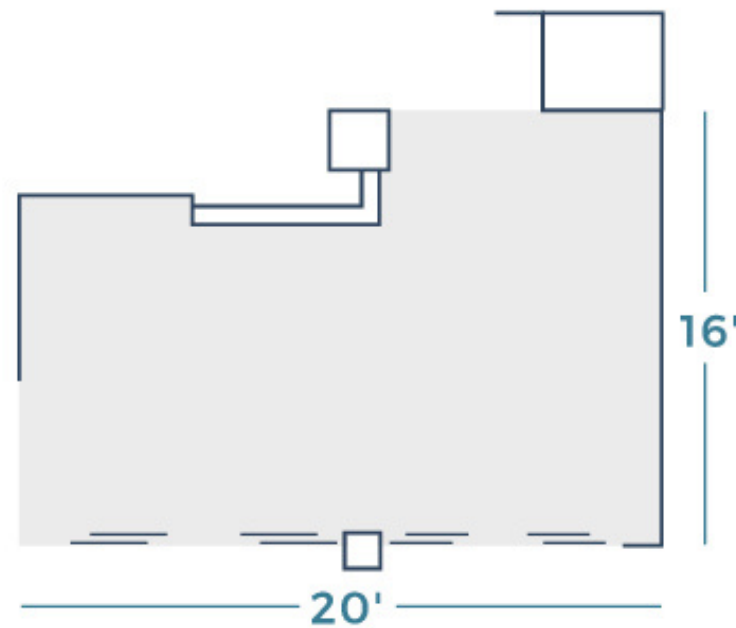
390 sqft



Banquet: 20



Reception: 90+





## GALLERY ROOM

The perfect spot for your rehearsal dinner, reception, or cocktail hour. The Gallery's art rotates year-round giving guests a unique experience.



16' x 60'



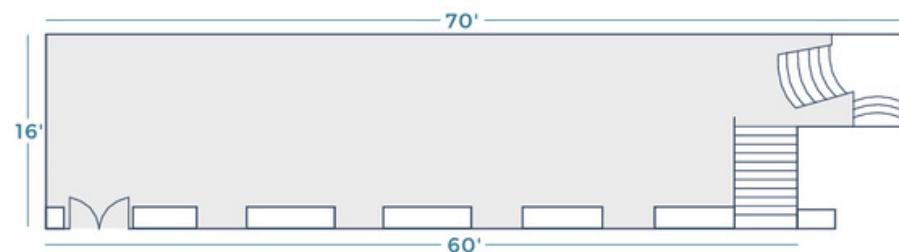
1,040 sqft



Banquet: 150



Reception: 400



## GALLERY DINING ROOM

The Gallery Dining Room is located across the dining room. This area is used for breakfasts, lunches, and dinners. The area can be tailored to your preferences.



64' x 14'



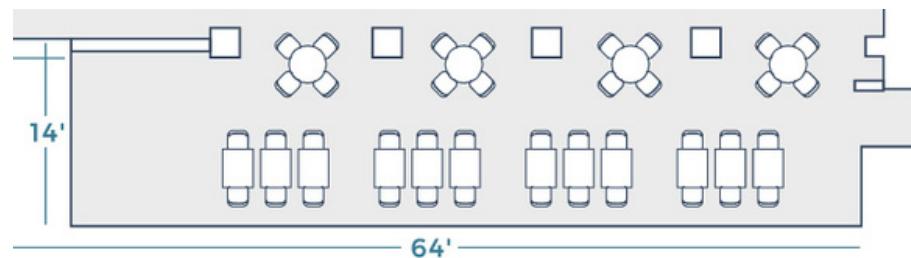
896 sqft



Banquet: 40



Reception: 70





## THE SAGAMORE SIGNATURE WEDDING PACKAGE

Includes :

Venue fee

Butler passed hors d'oeuvres

Three-course plated dinner

Five-hour luxury level open bar and tableside wine service  
(three different packages available)

White folding chairs, white linens, glassware, flatware,  
banquet rounds, royal tables, and low/high cocktail tables

Customized floor plan

Onsite Event Manager

Onsite Engineering

Starting at \$245/per person

*Additional options to follow with pricing*

*Prices exclude 22% service charge and 9% sales tax on food and beverage*





BAR PACKAGES



FIVE-HOUR LUXURY  
BAR PACKAGES & TABLESIDE WINE SERVICE

Curated

Tito's Vodka, Bacardi Rum, Chivas 12,  
Bombay Dry Gin, Cazadores Tequila,  
Prosecco, A selection of Sagamore's  
Wine and Beer

*Included*

Premium

Tito's Vodka, Bacardi Rum, Jameson  
Whiskey/ Johnny Walker Black Label,  
Bombay Sapphire Gin, Patron Tequila,  
Prosecco, A selection of Sagamore's  
Wine and Beer

*Additional \$20/per person*

Elite

Grey Goose or Kettle One Vodka, Santa  
Tereza Rum/ Zacapa 23, Johnny Walker  
Black Label, Hendricks Gin, Casamigos  
Blanco/Reposado/Anajo, Moet, A  
selection of Sagamore's Wine and Beer

*Additional \$40/per person*

*Subject to 22% service charge and 9% sales tax*



## COCKTAIL HOUR

*Selection of six white glove  
butler-passed hors d'oeuvres*



## Vegetarian

Gnocchetti Skewers  
*with wild mushrooms, crispy sage, and truffle oil*

Mushroom Empanadas

Grilled Vegetable Skewer  
*basil pesto*

Spring rolls & Egg rolls  
*Vietnamese Summer Roll with Peanut Sriracha Sauce*  
*Avocado Eggroll with guajillo chili vinaigrette*  
*Pumpkin Eggroll with maple orange gastrique coulis*  
*Vegetarian Szechuan Eggroll with dried apricot*

Steamed Vegetable Dumpling  
*Scallion, ginger, ponzu*

Spinach & Artichoke Triangles

Green Chili Cornbread Poppers  
*truffle honey dip*

Caramelized Onion Potato Puffs  
*with roasted elephant garlic aioli*

## Fish

Salmon Poke Served Cosmo Glass  
*cranberry chutney, cranberry crystals*

Black Sesame Encrusted Loin of Tuna  
*wasabi, ginger aioli, wonton crisp*

Classic Ceviche  
*pineapple, jalapeno, micro cilantro, plantain chip*

Peruvian Ceviche  
*corn shoots garnish*

Tuna Tartar Served in an Edible Spoon  
*dried apricot coulis, cilantro crystals*

Tuna Carpaccio  
*wasabi ginger aioli, crushed wasabi peas, wonton cracker*

Guava Glazed Seared Salmon  
*sweet plantain pave, crispy leeks*

Grilled Mahi Mahi Fish Tacos  
*citrus flaw, pico de gallo, cilantro crystals*

*All menus can be customized and/or modified according to your preferences.*

*Any additional hors d'oeuvres option will be subject to \$10/per person*

## Poultry

Pan Seared Chicken Dumpling  
*scallion, ginger, wasabi*

Pineapple Lacquered Chicken Satay  
*sriracha peanut sauce*

Smokey Pulled Chicken  
*served on flaky biscuit, tangy slaw, smoked chipotle aioli*

Wacky Teriyaki Drumette  
*sticky honey teriyaki & toasted sesame seeds*

Pomegranate Turkey Skewer on Rosemary Sprig  
*cherry balsamic reduction*

Mole Rubbed Turkey Brochette  
*pinot cocoa sauce*

Phuket Thai Drumette  
*sriracha peanut sauce, chopped peanuts*

Tijuana Tequila Drumette  
*tequila, lime & ginger honey syrup*

## Meat

Grilled Beef Skewers  
*cherry balsamic reduction*

The Midtown Slider  
*roasted garlic cloves folded into prime beef slider, roasted garlic aioli, brioche bun with merlot salt*

The Parisienne Slider  
*chopped merguez folding into burger, arugula, truffle aioli, brioche bun with truffle salt*

Sticky Glazed Short Rib  
*coconut risotto cake, cherry balsamic reduction*

Lamb Lollipops  
*stuffed with prunes on a cinnamon stick*

The Havana Beef Slider  
*Cuban-guava pulled barbeque beef, smoked chipotle aioli, brioche bun with smoked chipotle salt*

Coffee and Chili Rubbed Pastrami Slider  
*espresso salt topped brioche, guacamole, picked radish*

Guava Glazed Pastrami Slider  
*apricot studded brioche, apricot mustard, fennel slaw*

*All menus can be customized and/or modified according to your preferences.*

*Any additional hors d'oeuvres option will be subject to \$10/per person*





DINNER/  
RECEPTION

אכילת שבת  
מפגש  
**NE**  
Wedding of  
Natalie and Eyal  
July 27, 2014  
Crown Heights, Florida

# THREE - COURSE PLATED DINNER

*Ciabatta with Olive Tapenade will be pre set per each guest*

## First Course

### Duet of Salmon and Tuile Salad

*Grilled Herb Salmon Filet, Baby Mixed Greens, Frisee Lettuce, Tear Drop  
Tomatoes Wrapped in Dramatic Pistachio Tuile, Pineapple Salsa, Dried  
Apricot Coulis & Finished with Passionfruit Vinaigrette*

## Main Course

### Boneless Braised Short Rib

*With Red Wine Shallots, Truffle Mashed Potato, Grilled Baby Zucchini,  
Authentic Rubbed Grilled Multi Colored Cauliflower*

## Palate Cleanser

### Fresh Sorbet

*Passing of Sorbet, Mango & Passionfruit*

## Dessert

### Le Pavlova

*Meringue Pavlova Sitting on Chocolate Mousse, with Chocolate  
Syrup Garnished with Strawberries*

*All menus can be customized and/or modified according to your preferences.*



POST WEDDING  
BREAKFAST



*Please select a minimum of 6 choices*

### Artisan Bread Display

Miniature bagels, French rolls, sesame twist, gluten free walnut raisin flatbread, olive and multigrain ciabatta. Served with sweet butter preserves and assorted cream cheese.

\$9/per person

### Smoked Salmon Platter

Classic, pastrami rub, dill and caper infused smoked salmon, served with cherry tomatoes, diced red onions, capers and torched lemon

\$10/per person

### Home-made Viennoiserie Platter

Chocolate, French and multigrain croissants, assorted danish, rugelach and mini muffins.

\$8/ per person

### Healthy Start

Seasonal whole and sliced fruit display, carrot cake overnight oats, avocado toast two ways.

\$9/ per person

### Interactive Omelet Station

Choice of diced tomatoes, spinach, onions, mushrooms, roasted peppers, feta, mozzarella and cheddar cheese. Whole eggs or egg whites. The Omelet station is served with roasted potato hash and chafing dish of shakshuka.

\$12/ per person

### Yogurt Parfait Bar

Plain Greek yogurt, strawberry yogurt, assorted berries, dried fruits, homemade granola, artisanal honey

\$9/per person

### Salad Corner

Roasted sweet potato and kale salad, blood orange vinaigrette; Quinoa and edamame salad, lime vinaigrette; Greek salad, roasted garlic vinaigrette.

\$9/ per person

### Choice of Assorted Quiches

Mushroom and caramelized onions, feta cheese and spinach, mixed vegetables.

\$9/per person

*All menus can be customized and/or modified according to your preferences.*

### Preferred rate

Wedding Room Blocks are available upon request. Guest room rates are dependent upon the selected dates, and based upon availability,

### Venue Fee

All venues can be privatized for your event. If an *additional* venue is needed, a \$1,500 charge will apply per location. The venue fee is subject to 22% service charge and 7% sales tax inclusive of white folding chairs, white table linens, banquet rounds and royals, and high and low cocktail tables.

### Beach Ceremony

A portion of the beach may be privatized for your event for \$2,000.

All outdoor venues are subject to a 11:00 PM noise ordinance of Miami Beach

*Subject to 22% service charge and 7% sales tax*

\*\*\* Client will be solely responsibly for obtaining any necessary licenses or permission from the City of Miami Beach for all beach events.

### Bartenders

The Sagamore South Beach provides one bartender per 75 guests at a fee of \$150 per bartender

### Servers

The Sagamore South Beach provides one server per 15 guests at a fee of \$150 per server

*Subject to 7% sales tax*

### Chef Attendant

The Sagamore South Beach provides one chef attendant per 50 guests at fee of \$150 per attendant

*Subject to 7% sales tax*

### Service Charge & Sales Tax

The final balance will be subject to 22% service charge and 9% state tax on all food and beverage.

### Event Extension

Option to extend event is available by the hour. A fee of \$30 per guest per hour to apply.

*Subject to 22% service charge and 7% sales tax*

### Guest Parking

Valet parking is available for all events at a rate of \$25 per car for an event and \$45 for overnight. We can arrange for each guest to pay for their parking, or charge these fees to a master account.

### Guarantees

In arranging for events, the attendance must be specified in writing 72 hours in advance. This number will be considered a guarantee, and charges will be assessed based on this final guarantee.

# THANK YOU

Thank you again for your consideration of The Sagamore South Beach. We look forward to creating a memorable experience for you and your friends & family in our magical sanctuary.

It will be our pleasure to hold your preferred date upon your request.

Warm regards,

Eden Houri  
Sales & Events Manager  
The Sagamore South Beach  
Direct: (954)-850-8586  
Email: [Ehouri@sagamorehotel.com](mailto:Ehouri@sagamorehotel.com)

**S**SAGAMORE  
SOUTH BEACH

