

Mayfair House

HOTEL & GARDEN

WEDDINGS
2022

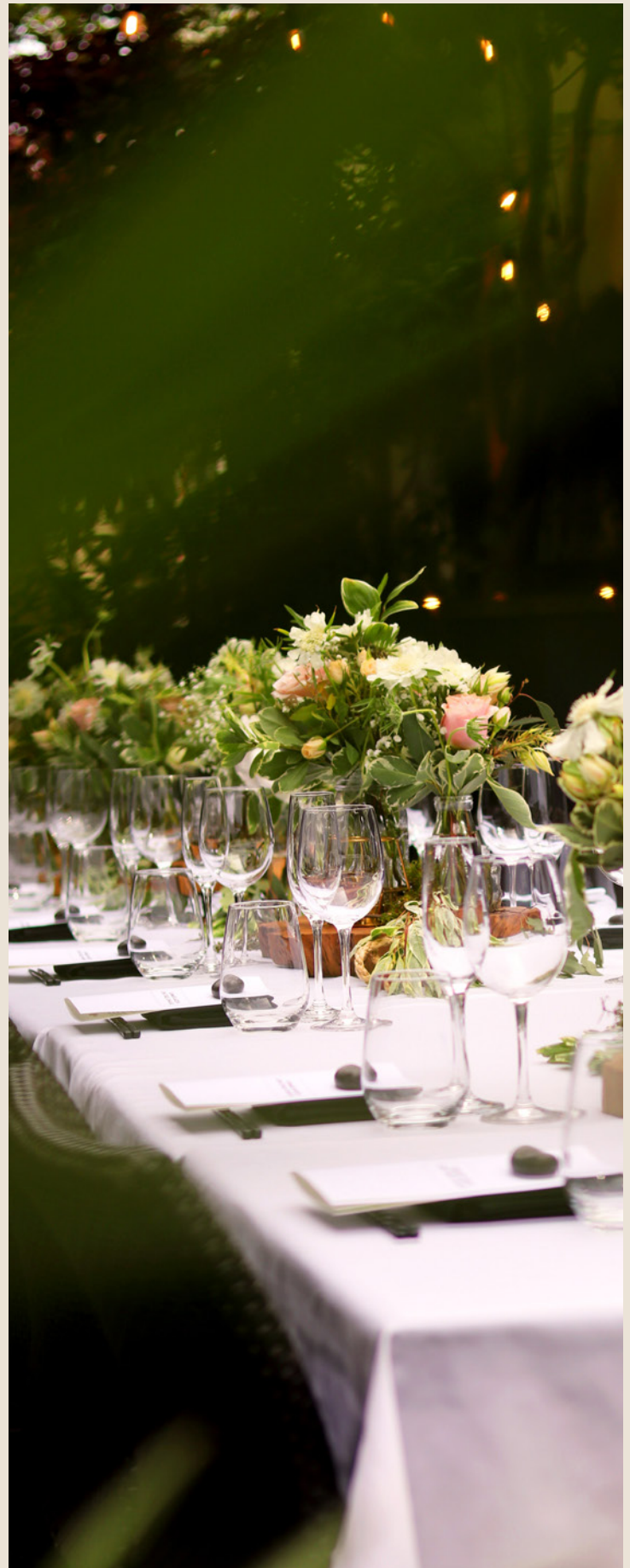
Wedding Package

- Five Trays, Passed Savory Bites
- Celebratory Toast
- Three-Course Dinner
- Tableside Wine Service
- Four-hour Open Bar

PACKAGE PRICE \$190

CEREMONY \$2,500

EXCLUDED OF ADMIN FEE 24%,
7% SALES TAX, 9% FOOD TAX



Cocktail Reception

VEGETARIAN

- Brie + Fig Jam on Ancient Grain Cracker
- Hummus on Charred Pita with Green Tahini
- Gazpacho 'Shots'
- Strawberry + Heirloom Tomato Bruschetta
- Smashed Gold Potato with Truffle Crème Fraîche
- Argentine Spinach Empanada
- Mango + Manchego Tarts
- Moroccan Phyllo Cigars with Plant Based 'Meat'
- Baby Crudite with Green Goddess Vegan
- Sushi Rolls with White Soy + Wasabi

SEAFOOD

- Tuna Tartar Wonton with Wasabi Crunch
- Bahamian Conch Salad
- Mango Crab & Avocado with Plantain Chips
- Caviar + Crackers, American Sturgeon
- Salmon Gravlox + Caviar on Bagel Crisps
- Shrimp Ceviche 'Bloody Mary' Mini Lobster Roll
- Bagna Cauda with Veggie Sticks
- Lump Crab Cakes with Citrus Tartar Sauce
- Conch Fritter with Spicy Key Lime Mayo
- Southern Fried Shrimp, with Jalapeño Remoulade
- Sweet Potato Cakes with Crème fraîche + Caviar
- Avocado Toast with Bangin' Rock Shrimp
- Seasonal Oysters with Sour Orange Mignonette

MEAT

- Smoked Beef Tenderloin on Charred Blue Cheese Crostini
- Jamón Ibérico + Sherry Melon
- Vegetarian Spring Rolls with Chili Garlic Crunch
- Jamón Croquetas Chicken Shashlik with Chermoula
- Chicken Quesadillas with Poblano Salsa
- Pan Cubano Frita Style Lebanese Lamb Chops with Tzatziki
- Slider Smash Burgers with Smoky Special Sauce
- Pastrami on Rye, with 1,000 Island Slaw
- Miami Pulled Pork Tacos with 'el Heat' Sauce
- Cocktail Franks with Spicy Brown Mustard
- Chimichurri Beef Skewer with Salsa Rosado



First Course

Please Select One

COLD APPETIZERS

MAYFAIR SALAD

Hearts of Palm, Arugula, Macadamia,
Mango Vinaigrette

GRILLED LITTLE GEM

Fennel, Watermelon Radish, Basil Vinaigrette,
Charred Sourdough

BABY KALE CAESAR

Balsamic, Parmesan, Ciabatta, Basil Sprouts

BARBECUED HEIRLOOM CARROT

Sea Spice, Hazelnut, Dill + Mint, Lime Crema

ORGANIC BEET

Sherry Vinaigrette, Goat Cheese,
Charred Bread, Orange

ROASTED CORN SALAD

Plant Mayo, Lime Spice, Cilantro, Cashew Cheese

CARROT GINGER SOUP

Sesame Tahini, Lemon

FRESH MOZZARELLA

Panzanella Salad, Pesto, Pine Nuts

OLIVE OIL POACHED LOBSTER

Asparagus, Lemon Tarragon Dressing,
Confit Tomato +\$10

JUMBO SHRIMP

Rose Salsa, Curled Endive, Jicama +\$8

YELLOWFIN TUNA

White Soy Dressing, Caviar, Wasabi Greens,
Crispy Wonton +\$10

WAGYU BEEF CARPACCIO

Mustard Greens, Caper, Manchego Crisp +\$15

HOT APPETIZERS

FIRE ROASTED VEGETABLES IN PHYLLO

Almond Romesco

POTATO + GRILLED LEEK SOUP

Crispy Leek

LOCAL TOMATO TART

Caramelized Onion, Olive Tapenade

WILD MUSHROOM FLAN

Charred Asparagus

TAGLIATELLE

San Marzano Tomato, Basil, Toasted Reggiano

LOBSTER RAVIOLI

Lemon Brown Butter, Sage +\$10

SEA SCALLOP

Sweet Corn Velouté, Pancetta +\$10

GARLIC SHRIMP

Mango Relish, Plantain, Chili Crunch +\$8

OLIVE OIL POACHED MACKEREL

Braised Endive, Black Garlic Aioli +\$8

FAROE SALMON

Fennel, Dill, Sesame +\$5

CHICKEN ROULADE

Serrano + Spinach, Blistered Pepper Sauce

KUROBUTA PORK TENDERLOIN

Bok Choy Kimchi, Korean BBQ Sauce +\$8

Wedding Package

Entrée

Please Select Two

FISH + SEAFOOD

LOCAL GROUPER

Carrot Ginger Curry, Jasmine Rice +\$15

BRANZINO

Arugula Tomato Salad, Garlic Confit,
Chickpea Ragout +\$15

TEQUILA SALMON

Charred Pepper Salsa, Black Beans, Adobe Rice

GARLIC PRAWN + BROCCOLINI

Florida Citrus, Ramen Style Noodle

YELLOWTAIL SNAPPER

Pikliz, Red Peas + Rice, Tostone

BROILED LOBSTER TAIL

Lemon Tarragon Butter, Blackened Brussels,
Confit Potato +\$20

POULTRY

OAKWOOD ROAST CHICKEN

Bourbon Jus, Smashed Gold Potato, French Beans

CHICKEN SCHNITZEL

Snap Pea Salad, Olive Oil Potato Purée, Lemon

SOUTHWEST BRAISED CHICKEN

Peppers + Chiles, Corn Salsa, Black Beans

CITRUS CHICKEN

Rosemary + Pink Peppercorn, Soft Polenta

MEAT

MAYFAIR GRILL FILET MIGNON

Truffle Potato, Lobster Mushroom,
Grilled Spring Onion +\$15

WAGYU SIRLOIN BISTECCA

Over-Fired Vegetable, Steak Potato +\$15

SONORAN BAVETTE STEAK

Coal Roasted Tomato + Chile, Corn Tamale

PRIME RIB

Whipped Potato, Hazelnut, French Beans,
Tobacco Onion, Honey Carrot +\$15

LAMB

LAMB RACK

Mint Gremolata, Natural Jus, Cucumber Raita +\$15

PULLED LAMB SHANK

Pearl Onions, Forage Mushroom, Polenta, Merlot Jus

*VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST

Wedding Package

Dessert

Please Select One

WEDDING CAKE

From Our Preferred Vendor List

COCONUT KEY LIME CAKE

Chantilly, Macadamia Crunch

BERRY CLAFOUTI

Warm Spices, Mascarpone

OLIVE OIL CAKE

Blood Orange, Chocolate Cremoso,
Hazelnut Crumble

FLOURLESS CHOCOLATE

Blackberry, Coco Nib,
Mexican Vanilla Whipped Cream

ANGEL CAKE

Fruit & Berries, Mint Syrup

GATEAU BASQUE

Dark Cherry, Pastry Cream



Wedding Package

Reception Display

TAPAS

Traditional Selection of Spanish Small Plates

\$28

MEZZE

Middle Eastern Spread

\$26

CHINESE BUFFET

Selection of Dim Sum with Sweet and Savory
Dipping Sauces

\$26

SUSHI BOAT

Sushi and Sashimi, Zaru Soba Noodles and
Tempura Vegetables

\$28

SEAFOOD TOWER

Seasonal Delicacies of the Sea Over Ice with
Complimenting Sauces

\$MP

CEVICHE & CRUDO

Worldly Influences of Fresh Seafood

\$28

FRITAS

Calle Ocho Especial

\$24

PINCHOS

Latin Skewers with Cilantro Garlic Sauce
Chimichurri, and Avocado Salsa

\$25

PAELLA VALENCIA

\$21



Wedding Package

Reception Action

A minimum of ten (10) guests required.
Action stations are prepared for up to two (2) hours.
Action man at \$160 per 50 guests.

TENDERLOIN

Fire Roasted Tenderloin of Beef, Butter-Whipped Potatoes, Wild Mushroom + Truffle Sauce
EACH TENDERLOIN SERVES 15-20

\$25

TOFU PAD THAI

Stir Fried Noodles and Vegetables with Cashew Tamarind Sauce
SERVES 30

\$18

MOROCCAN LAMB RACK

Berber Spice, Sesame Tahini, Lentils, and Tzatziki
EACH RACK SERVES 8 PORTIONS

\$25

CAHA CHINA CUBAN PORK

Black Beans, Plantain Mariquitas, Aji Pepper Salsa, and Garlic Mojo
SERVES 30

\$18

CHURRASCO

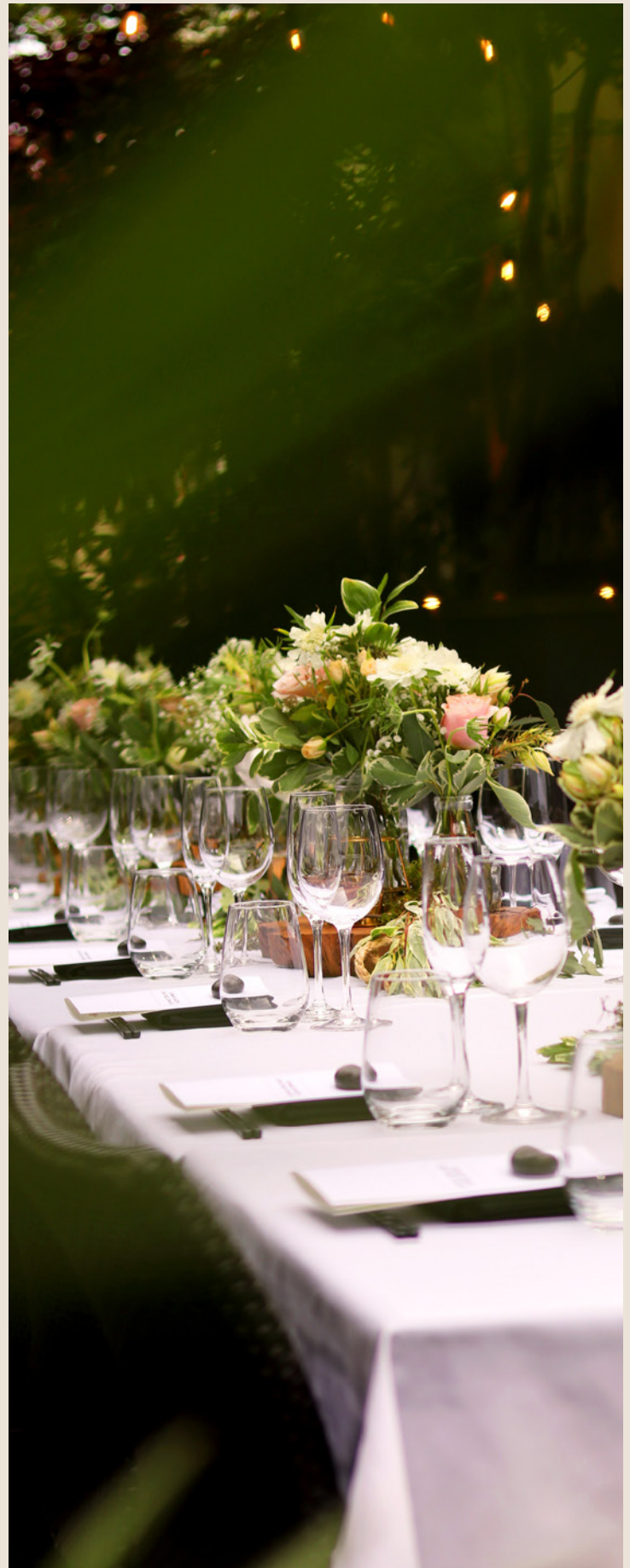
Argentine Chimichurri and Mojo Yucca Fries
SERVES 30 GUESTS

\$18

TUNA POKE

Shoyu, Avocado, Wasabi, and Crispy Wontons
SERVES 30

\$20



Wedding Package

COOKIES & COFFEE

SWEET TOOTH NIGHTCAP

Our selection of nostalgic cookies
served with coffee and tea.

\$16/PP



Wedding Package

Beverage Package

4-Hours of Open Bar Service.

All packages feature: house wines,
local + imported beers, a non-alcoholic beer,
assorted soft drinks, and assorted juices + water.

INCLUDED IN YOUR PACKAGE

- Tito's Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Bulleit Bourbon
- Corazon Tequila
- Dewar's Scotch
- Jack Daniel's Whiskey
- Teeling Irish Whiskey

DELUXE BRAND

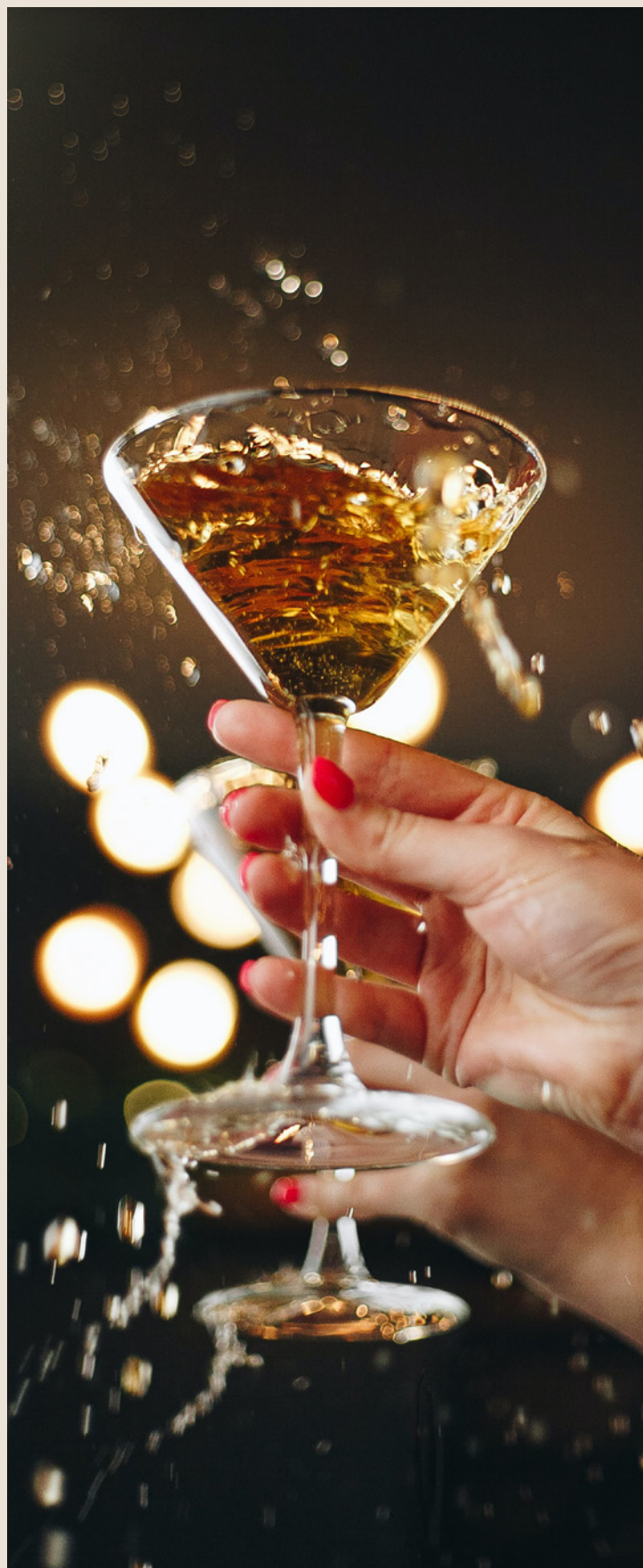
+ \$20/PP

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi 8 Años Rum
- Angel's Envy Bourbon
- Patron Tequila
- Dewar's 12yr Scotch Whiskey
- D'ussé VSOP Cognac
- Illegal Reposado Mezcal
- Martini Bitter

ULTRA PREMIUM BRAND

+ \$45/PP

- Carbonardi Vodka
- Tanqueray No.10
- Macallan 18yr Scotch Whiskey
- Don Julio 1942 Tequila
- Clase Azul Durango Mezcal
- Yamasaki 12yr Whiskey
- Redbreast 12yr Irish Whiskey
- 1792 Bottled In Bond Bourbon
- Sazerac 18yr Rye
- Hennessy XO Cognac
- Appleton Estate 21yr Rum
- Champagne Delamotte



Information

SPECIAL REQUESTS

Dietary Restrictions and vegetarian options can be accommodated upon request.

Advanced notice is required.

KIDS MENU (AGES 4-12)

Roast Chicken, Mashed Potatoes, Peas, & Carrots or Penne with Fresh Tomato and Basil, Fruit, Non-Alcoholic Beverages.

\$35 PER PERSON

VENDOR HOT MEALS

Chef's Choice

\$50 PER PERSON

TASTING INFORMATION

A complimentary tasting is included with our Executive Chef for the bride and groom. Tastings are scheduled on Chef's selected weekday and hours. All tastings require a minimum of two weeks notice and are held twelve (12) weeks prior to the event. Tastings are for plated entrée selections only.

EXTENDING YOUR EVENT NIGHT OF

Client may choose to extend their event night of by advising the Banquet Manager assigned to their event, as long as the space is available extensions will be granted but are based on the full guarantee amount.

REHEARSALS

Rehearsals are contingent upon space availability. Rehearsals are confirmed one week prior to the event date. Fees may apply according to setup needs.

DEPOSITS AND PAYMENTS

A signed contract and non-refundable deposit is required to secure the date. Please refer to your deposit schedule in the reservation agreement for more information.

FINAL GUEST GUARANTEE

Menu selections are due thirty (30) days prior to the event date. Final guest count is due two weeks prior to the wedding date. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase within seventy-two (72) hours of the event, there will be a 25% surcharge on the per person food and beverage price.

PARKING ARRANGEMENTS

Valet services are offered at **TBD** per car.

This fee can be covered by the client or paid on own by each guest.

ADMINISTRATIVE FEE AND TAXES

All food and beverage is subject to a taxable 25% administrative fee, 7% Sales Tax and a 9% Food Tax.

VENDOR LIST

You will be provided with Mayfair House & Garden's preferred list of vendors.

FOOD AND BEVERAGE GUIDELINES

All food and beverage items must be purchased exclusively from Mayfair House & Garden and consumed in the designated function areas. To ensure the health and safety of our guests, it is not permitted to bring outside food on hotel property. The Hotel also prohibits the removal of food and beverage from the Hotel premises or functions.

Mayfair House & Garden is the only licensed authority to serve and sell alcoholic beverages on premises; therefore, outside alcoholic beverages are not permitted on the Hotel property. Florida Liquor Law requires all functions serving alcohol to have a bartender present.

MISCELLANEOUS FEES

Bar package require one (1) bartender per sixty-five (65) guests. Bartender fees are \$160 each, subject to tax (additional bartender \$250 each). Chef Attendants are required for all action stations. One (1) bartender is required per fifty (50) guests at \$160 per chef, subject to tax.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. The hotel will not be responsible for items left unattended in any function room.

SHIPPING AND HANDLING

The Hotel will accept packages four working days prior to the scheduled events. Packages that are sent prior to that may be subject to a storage fee, pending the availability of storage space. After the event, packages must be removed within twenty-four (24) hours, or they will be discarded. Boxes or freight over seventy-five (75) lbs. will not be accepted. A maximum of ten (10) total packages will be accepted at no charge. All groups / events shipping more than ten (10) packages will automatically be charged a \$10.00 handling fee, per additional package. The charges will be applied to the event master account.