

GATHERINGS



DONNA MARE



CADILLAC
HOTEL & BEACH CLUB

BREAKFAST BUFFET

15 GUESTS OR MORE

CONTINENTAL BREAKFAST

\$28 PER PERSON

- + Freshly Squeezed Florida Orange Juice, Fresh Grapefruit Juice and Cranberry Juice
- + Freshly Brewed Vergnano Coffee and Selection of Tazo Tea
- + Sliced Seasonal Fresh Fruit and Fresh Berries
- + Vanilla and Greek Yogurts, Granola, Assorted Berries
- + Assorted Dry Cereals, Whole & Skim Milk

DONNA BREAKFAST

\$34 PER PERSON

- + Freshly Squeezed Florida Orange Juice, Fresh Grapefruit Juice and Cranberry Juice
- + Freshly Brewed Vergnano Coffee and Selection of Tazo Tea
- + Assorted Dry Cereals, Whole & Skim Milk
- + Sliced Seasonal Fresh Fruit and Berries
- + Vanilla and Greek Yogurts, Granola, Assorted Berries
- + Smoked Salmon with Bagels, Cream Cheese, Red Onions, Beefsteak Tomatoes and Capers
- + Assorted House Made Croissants and Pastries with Butter and Preserves

AMERICAN BREAKFAST

\$46 PER PERSON

- + Freshly Squeezed Florida Orange Juice, Fresh Grapefruit Juice and Cranberry Juice
- + Freshly Brewed Vergnano Coffee and Selection of Tazo Tea
- + Fresh Sliced Seasonal Fruits, Whole Berries, and Dried Fruits
- + Assorted Dry Cereals and Toasted House Made Granola, Whole, Skim & Almond Milk
- + Vanilla and Greek Yogurts, Granola, Assorted Berries
- + Assorted House Made Croissants, Pastries and a Selection of Bagels with Butter, Preserves and Cream Cheese
- + Scrambled Eggs
- + Apple Wood Smoked Bacon and Italian Sausage Links
- + Cast Iron Seared Breakfast Potatoes

ENHANCEMENTS SELECT ONE OF THE FOLLOWING

\$8 PER PERSON

- + Buttermilk Pancakes
- + Cuban Ham & Egg Sandwich
- + Oatmeal, Brown Sugar
- + Oatmeal, Brown Sugar

\$10 PER PERSON

- + Traditional Eggs Benedict
- + Florida Breakfast Burritos With Eggs, Bacon, Sausages, Cheddar Cheese
- + Challah French Toast With Warm Strawberry & Nutella, Maple Syrup
- + Smoked Salmon Board, Traditional Condiments, and Bagel

WRAPS \$8 PER PERSON

- + Meat Lover Wrap (Ham, Bacon, Italian Sausage, Cheddar Cheese)
- + Veggie Wrap (Egg Whites, Mozzarella Cheese, Mushroom, Tomato, Pepper, Spinach)

*OMELET STATION \$12 PER PERSON

- + Chef Preparing Eggs And Omelets To Order
- + Includes a Variety of Toppings

* \$200 CHEF ATTENDANT FEE

BREAK SNACKS

10 GUESTS OR MORE BASED ON A SCHEDULED 30 MINUTE BREAK

ENERGIZE BREAK

\$19 PER PERSON

- + Selection of Bars
- + Basket of Whole Fresh Fruit
- + Dried Fruit and Nut Trail Mix
- + Chips

SMOOTHIE BREAK

\$25 PER PERSON

- + Vegan Invigorating Smoothie Bar + Oat Milk, Almond Milk
- + House Made Smoothies From a Variety of Fruits & Low-Fat Yogurts
- + Variety of Dried Island Fruit Chips and Bars
- + Seasonal Whole Exotic Fruits

COSTA BREAK

\$25 PER PERSON

- + Fresh Crudité
- + Basket of Whole Fresh Fruit
- + Salsa and Guacamole with Corn Chips
- + International Cheese Platter with Crackers
- + Hummus and Pita Bread
- + Tapenade
- + Sundried Tomatoes

TROPICAL BREAK

\$35 PER PERSON

- + Miniature Cuban Sandwiches, Ham Croquettes
- + Assorted Empanadas, Plantain Chips
- + Cinnamon Scented Churros with Dulce de Leche, Chocolate Sauce
- + Cuban Coffee Station

BEVERAGE STATION

ALL-DAY \$35 HALF-DAY \$19 PER PERSON

Includes Still and Sparkling Waters, Regular and Decaf Vergnano Coffee, Selection of Tazo Teas, and Assorted Sodas

ADD ONS

- + Sliced Fruit Display \$11
- + Selection of Domestic and Imported Cheeses with Crackers \$18
- + Crudité Display with Selection of Dips, Tapanade & Sundried Tomatoes \$16
- + Hummus, with Grilled Pita Bread \$12
- + House Made Tortilla Chips, Fresh Guacamole, Fresh Pico De Gallo \$15
- + Pizza With Truffle Paste, Mozzarella Cheese, Arugula \$16
- + Pizza Margherita with Mozzarella, Tomato Sauce \$12
- + Pizza Prosciutto, Baby Arugula \$16
- + Fresh Tropical Fruit Kebabs \$32 PER DOZEN
- + Assorted Homemade Cookies \$24 PER DOZEN
- + Cold Pressed Juices \$12/EA
- + Ginger Shots \$9/EA
- + Coffee \$75/1 GALLON

LUNCH BEACH BAG

\$57 PER PERSON - CHOOSE ONE OF EACH

- + **Salad** - Caesar / Caprese / Mixed Greens.
- + **Sandwich** - Turkey Club / Caesar Chicken Wrap / Tuna Melt / Veggie Wrap
- + **Snack** - Mortadella Pistachio / Prosciutto / Hummus with Crackers.
- + **Dessert** - Key Lime Pie / Cheesecake/ Fruit Tart / Whole Fruit / Apple / Banana.

SWEET ENDINGS

MAKE YOUR OWN GELATO

\$18 PER PERSON

- + Gelato Cart - Variety of Flavors

DOLCE \$21 PER PERSON

- + Chef Petit Fours, Cheesecakes, Chocolate Crunch, Primavera, Lemon Tart.

LUNCH STATIONS

15 GUESTS OR MORE ALL LUNCH STATIONS INCLUDE Freshly Brewed Vergnano Coffee and Selection of Tazo Tea

SALUMERIA

\$55 PER PERSON

- + Caesar Salad - Asiago Cheese, Sicilian Anchovies, Baked Croutons
- + Mesclun Salad - Fresh Herbs, Extra Virgin Olive Oil, Balsamic Vinegar
- + Italian Potato Salad - Fingerling Potatoes, Tomato, Salami, Pepperoncini
- + Selection of Sliced Meats & Cheeses:
Roast Beef, Honey Roasted Ham, Oven Roasted Turkey, and Genoa Salami
Aged White Cheddar, Swiss and Pepper Jack Cheese Slices
- + Sliced Breads and Ciabatta Bread
- + Condiments to Include: Dijon Mustard, Mayonnaise, Sliced Tomatoes, Onion and Lettuce
- + Key-Lime Raspberry Cheesecake, Tiramisu, Chocolate Mousse

COSTA

\$57 PER PERSON

- + Beef Filet Carpaccio, Sautéed Artichokes, Parmesan Cheese
- + Mesclun Salad - Fresh Herbs, Extra Virgin Olive Oil, Red Wine Vinaigrette
- + Caesar Salad - Sicilian Anchovies, Baked Croutons, Parmesan Cheese
- + Tomato and Fresh Buffalo Mozzarella with Aged Modena Drizzle
- + Selection of Gourmet Wraps and Grilled Panini:
Grilled Tuna, Avocado, Tomato, Remoulade
Roast Turkey with Camembert and Roasted Cranberry Mayonnaise
Wrap with Grilled Vegetables, Kalamata Olives and Feta Cheese
Shaved Peppercorn Crusted Beef, Arugula with Whole Grain Mustard on a Crisp Baguette
- + Diced Fruit Cocktail
- + Raspberry Key Lime Cheesecake, Opera Coffee Cake

ALLA MIAMI

\$63 PER PERSON

- + Bibb Lettuce & Friséé, Avocado, Tomato, Cucumber, Pink Peppercorn Vinaigrette
- + Arroz Morro
- + Tostones
- + Grilled Skirt Steak, Chimmichurri Sauce
- + Rotisserie Chicken
- + Mojo Pork
- + Chef's Flan, Churros, Tres Leches Cake

BAROLO

\$69 PER PERSON

- + Rocket Salad - Arugula, Red Wine Poached Pear, Parmesan, Lemon Vinaigrette
- + Seafood Salad
- + Rotisserie Chicken
- + Braised Short Rib with Polenta
- + Gratin Four Cheese Radiatori Pasta
- + Grilled Asparagus
- + Italian Breads
- + Artisanal Canolis, Tiramisu, Primavera, Maccarons

MARE

\$72 PER PERSON

- + Penne Primavera, Seasonal Veggies, Light Tomato Sauce
- + Caesar Salad - Parmesan Cheese, Anchovies, Baked Croutons
- + Paella Valenciana - Chorizo, Shrimp, Calamari, Lobster, Clams, Mussels
- + Sliced Heirloom Tomatoes and Fresh Buffalo Mozzarella
- + Rosemary-lemon Marinated Organic Cage-Free Chicken
- + Local Catch of the Day
- + Grilled Seasonal Vegetables
- + Lemon Tart
- + Primavera, Macaron

DINNER STATIONS

15 GUESTS OR MORE ALL DINNER STATIONS INCLUDE Freshly Brewed Vergnano Coffee and Selection of Tazo Tea

POSITANO

\$71 PER PERSON

SALAD

- + Mediterranean Salad with Romaine, Feta, Ruby Tomatoes, Red Onion, Cucumber, Oregano
- + Kale Caesar with Parmesan Croutons
- + Antipasto of Olives, Charcuterie and Artisan Cheeses

ENTREES

- + Pan Seared Branzino, "Siciliano" with Roasted Pepper, Capers, Olives, Farrotto
- + Braised Short Rib with Polenta
- + Sautéed Chicken Breast, Lemon, Capers Piccata Style
- + Baked Penne Pasta, Bolognese Sauce, Parmesan Cheese
- + Focaccia and Italian Breads

DESSERTS

- + Artisanal Opera Canolins, French Macarons, Chocolate Mousse

PANAREA

\$81 PER PERSON

SALAD

- + Caesar Salad - Parmesan Cheese, Sicilian Anchovies, Baked Croutons
- + Rocket Salad - Arugula, Red Wine Poached Pear, Parmesan, Lemon Vinaigrette

ENTREES

- + Chicken Thighs "Alla Cacciatore", Olives Tomato Sauce served with Brussel Sprouts with Honey and Applewood Bacon
- + Grilled Beef Filet, Truffle Fonduta, Sauteéd Potatoes, Cipollini Onions, Red Wine Reduction
- + Roasted Snapper, Fresh Tomato, Basil Sauce

DESSERTS

- + Key Lime Pie, Chocolate Crunch

NOCHE LATINA

\$93 PER PERSON

SALAD

- + Bibb Lettuce & Friséé, Avocado, Tomato, Cucumber, Pink Peppercorn Vinaigrette
- + Empanada Station with Ham Croquettes

ENTREES

- + Grilled Skirt Steak with Chimmichurri
- + Roasted Pork Mojo
- + Seared Snapper with Creole Sauce
- + Paella Valenciana - Shrimp, Calamari, Lobster, Clams, Mussels
- + Fried Tostones with Mojo
- + Grilled Corn Mesquite
- + Stuffed Bell Pepper (Quinoa, Vegetables, Pomodoro Sauce)

DESSERTS

- + Chef's Flan, Tres Leche Cake, Churros

DINNER STATIONS

15 GUESTS OR MORE ALL DINNER STATIONS INCLUDE Freshly Brewed Vergnano Coffee and Selection of Tazo Tea

CADILLAC GRILL

\$165 PER PERSON

CHILLED SEAFOOD DISPLAY

- + Seasonal Crab (Add on Item - MP)
- + Poached Gulf Shrimp with Basil Laced Cocktail Sauce and Lemon Wedges
- + Tuna Tartare
- + Oysters on the Half Shell
- + Poached Lobster Tail

SALAD

- + Seafood Salad, Marinated Octopus, Calamari, Shrimp, Fish of The Day, Olive Oil, Vinegar, Lemon Juice
- + Garden Salad, Quinoa, Mix Green, Micro Cilantro, Parsley, Cucumber

SIMPLE GRILL

- + New York Strip Steak with Green Peppercorn Sauce
- + Cacciatore Style Braised Chicken Thighs With Olives, Bell Peppers, Onions, Tomato Sauce.
- + Pan Seared Branzino
- + Roasted Fingerling Potatoes
- + Grilled Vegetables with Fresh Herbs and Virgin Olive Oil
- + Assorted Breads

DESSERTS

- + Chocolate Trio Mousse
- + Macarons, Chocolate Covered Strawberries, Lemon Tart

PLATED DINNER

PLEASE CHOOSE SALAD OR SOUP, MAIN COURSE AND DESSERT

APPETIZERS

SELECT ONE

- + CRAB CAKE Avocado, Spicy Mayo \$23
- + BURRATA Baby Heirloom Tomatoes, EVOO \$23
- + SHRIMP COCKTAIL Cocktail Sauce, Horseradish, Lemon \$23
- + TUNA TARTARE* Malanga Chips \$25
- + BEEF CARPACCIO* Baby Arugula Salad, Baby Artichokes, Cappers, EVOO, Black Truffle \$27
- + SALUMERIA Olives, San Danielle Prosciutto, Mortadella, Asiago, Parmesan \$29

SALADS AND SOUPS

SELECT ONE

- + BABY KALE & ROMAINE CAESAR* Croutons, Parmesan, Caesar Dressing \$15
- + GARDEN SALAD Romaine, Onions, Cucumber, Roasted Red Pepper, Black Olives, Ham, Herb Dressing \$15
- + BEET SALAD Spring Mix, Endive, Goat Cheese, Pecans, House Dressing \$15
- + POTATO LEEK SOUP Crispy Shallots \$13
- + CIOPPINO SOUP \$29
- + BUTTER NUT Squash Soup \$13

ENTREES

FINAL COUNTS
ARE DUE 72 HOURS
PRIOR TO EVENT

Once given, this number
cannot change for
preparation purposes.

Choice of entrée requires
personalize place cards
for each guest clearly
indicating their entrée
selection alerting the
service staff to know the
guest's entrée preference.

- + RISOTTO WILD MUSHROOM Black Truffle Pate \$31
- + RAVIOLI SHORT RIB Gorgonzola Sauce, Black Grape Reduction \$39
- + SALMON* Farro, Grilled Asparagus, Tomato, Beurre Blanc \$41
- + SURF & TURF* 6oz Grilled Lobster, 7oz New York Steak, Mashed Potatoes, Vegetables \$75
- + BRANZINO Lemon Sauce, Tomato Confit, Spinach, Cipollini Onion, Parsley Puree \$37
- + 8 OZ BEEF TENDERLOIN* Aligot Potatoes, Red Wine Sauce, Green Peppercorn Sauce \$43
- + 22 OZ BONE-IN RIBEYE* Tricolor Fingerling Potatoes Confit \$59
- + AIRLINE CHICKEN Mashed Potato, Vegetables, Cacciatora Style \$29
- + STUFFED BELL PEPPER Quinoa, Vegetables, Pomodoro Sauce \$29

DESSERT

SELECT ONE

- + FRUIT TARTS \$15
- + MIXED BERRY CHEESECAKE \$15
- + SELECTION OF MOUSSES \$15
Chocolate Trio / Mango - Passion Fruit

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PASSED HORS D'OEUVRES

VEGETARIANO

\$8 PER PIECE

- + Flatbread with Wild Mushrooms, Fontina Cheese, Truffle Oil
- + Mini Caprese Skewer, Pesto Sauce
- + Crispy Stuffed Zucchini Blossom, Ricotta
- + Vegetarian Spring Roll, Sweet Chili Sauce
- + Mini Avocado Toast with Marinated Cherry Tomatoes
- + Traditional Tomato Bruschetta

MACELLERIA

\$12 PER PIECE

- + Bruschetta with Beef Tenderloin Tartare, Arugula, Parmesan Cheese, Lemon Dressing and Truffle
- + Baby Beef Empanadas, Chimichurri Aioli
- + Sunday Meatball, Pomodoro Salsa
- + Wagyu Beef Sliders with Aged White Cheddar, "Secret Sauce" and Onion Jam
- + Skirt Steak Skewers, Chimichurri Sauce

PESCHERIA

\$12 PER PIECE

- + Grouper Ceviche, Cucumber, Spicy Tomato Gazpacho Shooter
- + Crab Cake with Spicy Avocado Aioli
- + Mini Warm Lobster Roll, Spicy Lobster Bisque, Fig Jam, and Spicy Aioli
- + Spicy Salmon Tartare on Mini Avocado Toast
- + Tuna Tartare, Avocado, Plantain Tostada

RECEPTION STATIONS

CRUDITÉS

\$12 PER PERSON

- + Crisp Seasonal Fresh Vegetables
- + Creamy Blue Cheese and Ranch

CHEESE AND FRUIT

\$21 PER PERSON

- + Imported and Domestic Cheese Display
- + Garnished with Fresh Fruit and Nuts
- + Served with Assorted Crackers and House made Focaccia

BREADS & SPREADS

\$16 PER PERSON

- + Hummus • Black Olive Tapanade
- + Accompanied by Homemade Focaccia • Pita Crisps • Tortilla Chips

TUSCAN TABLE

\$29 PER PERSON

- + Beef Carpaccio with Arugula, Artichoke, Grape Tomatoes, Truffle Shavings
- + Salami, San Daniele Prosciutto, Mortadella
- + Parmigiano Reggiano, Asiago, Pecorino
- + Roasted Peppers, Marinated Olives, Roasted Mushrooms
- + Pizza with Champignons, Basil, Mozzarella Cheese
- + Homemade Focaccia

BEEF CARPACCIO

\$21 PER PERSON

- + Sliced Angus Beef
- + Garnished with Arugula, Artichokes
- + Accompanied by Virgin Olive Oil, Truffle Oil, Parmesan Cheese, Pistacchio Crumbles

TACOS

\$28 PER PERSON

- + Charcoal Grilled Beef • Asado Chicken • A La Plancha Shrimp • Grilled Mahi Mahi
- + Accompanied by Corn or Flour Tortillas, Rice, Pico De Gallo, Guacamole, Rancheros Salsas, Diced Onions, Chopped Cilantro, Lime, Elote

FAR EAST

\$35 PER PERSON

- + Chef's Sushi Roll Display Served with Soy, Pickled Ginger, Wasabi and Chop Sticks
California • Spicy Tuna • Dragon • Salmon Avocado • Veggie Roll
- + Tuna and Salmon Sashimi

SEA BAR

MARKET PRICE

- + Ceviche with Plantain Chips
- + Chilled Seafood on Ice Served with Cocktail Sauce,
- + Creamy Dijon Mustard Sauce and Lemon Wedges
Poached Shrimp • Seasonal Crab • Oysters on the Half Shell

RECEPTION STATIONS

CARVING STATIONS*

- + Churrasco with Chimichurri \$27 PER PERSON
- + Rosemary Roasted Baby Lamb Rack \$27 PER PERSON
- + Oven Roasted Prime Rib with Red Wine Reduction and Horseradish Cream \$33 PER PERSON
- + Rosemary Angus Beef Tenderloin With Green Peppercorn or Red Wine Sauce \$37 PER PERSON
- + Rosemary Roasted Turkey Breast \$21 PER PERSON

PASTA STATION* \$20 PER PERSON

PLEASE SELECT TWO PASTAS AND TWO SAUCES

- + Penne • Bow Tie • Fusilli • Rigatoni
- + Vero Pomodoro • Pesto • Bolognese • Alfredo
- + Add Asado Chicken \$5 PER PERSON
- + Add Sun Dried Tomato and Grilled Vegetables \$3 PER PERSON
- + Add Grilled Shrimp \$8 PER PERSON
- + Add Broiled Maine Lobster \$25 PER PERSON

PASTA SERVED WITH

HOUSE MADE
FOCACCIA

GRATED
PARMESAN CHEESE

CHILI FLAKES

PIZZA STATION \$28 PER PERSON

- + **MARGHERITA** Tomato Sauce, Mozzarella, Basil
- + **GENOVESE** Pesto, Mozzarella, Arugula, Parmesan
- + **BLACK TRUFFLE** Wild Mushrooms, Truffle Oil, Mozzarella
- + **LOBSTER** Spicy Sauce, Mozzarella, Cilantro, Fresh Tomato, Green Onion (Add \$7)

POKE STATION \$25 PER PERSON

- + Salmon
- + Tuna
- + Poke Sauce, Avocado

SLIDER STATION \$30 PER PERSON • CHOOSE THREE

- + Wagyu Beef, Aged White Cheddar, "Secret Sauce", Onion Jam
- + Cuban- Pork, Ham, Swiss, Mustard, Pickles
- + Veggie Burger, Bibb Lettuce "Bun"
- + Chicken Sliders, Brie, Truffle, Mayo

SLIDERS SERVED
WITH ROOT CHIPS

* \$200 CHEF ATTENDANT FEE REQUIRED

BEVERAGE SELECTIONS

HOSTED OPEN BAR

PREMIUM BRANDS AND PARTY PACKAGE

ALL BAR SELECTIONS INCLUDE
HOUSE WINES • DOMESTIC & IMPORTED BEER
FRESH JUICES • SOFT DRINKS • MINERAL WATERS

+ Per Person + Minimum of 3 hours

BEER AND WINE

HOUSE WINES • DOMESTIC & IMPORTED BEER
FRESH JUICES • SOFT DRINKS • MINERAL WATERS

- + 3 hours of open bar \$45 PER PERSON
- + 4 hours of open bar \$55 PER PERSON
- + 5 hours of open bar \$65 PER PERSON
- + Each additional hour \$15 PER PERSON

PREMIUM BRANDS

TITO'S VODKA • BOMBAY GIN • PLANTATION RUM
MAKERS MARK BOURBON • LUNA AZUL TEQUILA •
IMPORTED AND DOMESTIC BEER • WATER • ASSORTED SOFT DRINKS

- + 3 hours of open bar \$68 PER PERSON
- + 4 hours of open bar \$83 PER PERSON
- + 5 hours of open bar \$98 PER PERSON
- + Each additional hour \$17 PER PERSON
- + ADD ROSÉ BAR \$8 PER PERSON
THE BEACH ROSÉ • SCALABRONE ROSÉ • PINK FLAMINGO ROSÉ

DELUXE BRANDS

GREY GOOSE VODKA • TANQUERAY GIN • BACARDI SILVER LIGHT
JAMESON IRISH WHISKEY • JOHNNIE WALKER BLACK SCOTCH
DON JULIO TEQUILA • BULLEIT BOURBON • IMPORTED AND DOMESTIC
BEER • WATER • ASSORTED SOFT DRINKS

- + 3 hours of open bar \$79 PER PERSON
- + 4 hours of open bar \$89 PER PERSON
- + 5 hours of open bar \$107 PER PERSON
- + Each additional hour \$19 PER PERSON
- + ADD ROSÉ BAR \$10 PER PERSON
THE BEACH ROSÉ • LA CREMA ROSÉ •
CAPELLE LA GORRONE ROSÉ

* \$200 BARTENDER ATTENDANT FEE REQUIRED

GENERAL INFORMATION

ALL PRICES QUOTED ARE SUBJECT TO 9% SALES TAX PLUS 24% SERVICE CHARGE.

OFF PREMISE CATERING IS SUBJECT TO 15% SURCHARGE

Menu content and pricing is subject to change without a notice based on availability and market conditions.

CURRENT MENU CONTENT & PRICING, VALID THROUGH SEPTEMBER 1, 2024

DÉCOR ENHANCEMENTS

Donna Mare is the Exclusive provider for Food and Beverage Services at the Cadillac Hotel in Miami Beach. Our Catering Manager will be happy to discuss Event Design, Floral Arrangements, Décor, Lighting, Tenting, Staging and any other Décor and Event Services that may be needed for your event.

GUARANTEES

Variable prices will be based upon your guaranteed number of guests (which is the minimum) or the actual number of guests, whichever is greater. You must provide your final guarantee at least seventy-two (72) working hours prior to the commencement of your event. Initial guarantees are indicated on approved BEO's. Your initial guarantee may be reduced by up to twenty percent (20%) at any time prior to the deadline for your final guarantee. Reductions by greater than twenty percent (20%) may be granted in our sole discretion and will require a change order with modifications to the original pricing. Your initial guarantee may be increased by any amount that does not exceed the capacity of the event premises at any time prior to the deadline for your final guarantee.

BANQUET CHECKS

At the conclusion of your event, you will be presented with a banquet check which will set forth the number of guests, any separately billed consumption items, and any damage occurring during your event. You will be requested to acknowledge your receipt of the banquet check with your signature. Please be certain that you do not leave the event without reviewing the banquet check. As it would be difficult to prove any inaccuracies contained in the banquet check after the event has concluded, any disputes must be indicated on the banquet check and evidence of the dispute requested during the event, such as a count of bottles, count of plates served or inspection of damage. Following the conclusion of the event (whether your signature was obtained or not), the banquet check will be deemed to be final and no disputes may be raised thereafter.

TIMELINES

Start and end times will be indicated on the BEOs. An additional per hour beverage fee/per guest is also applicable.

Other Charges and General Fees include:

- + One cook per each Station \$200
 - + Security Officer \$200.00 PER OFFICER / PER HOUR // Up to 400 guests, 400 or more guests additional
 - + Rates based on rental equipment may apply
 - + Valet Parking \$20 PER CAR
 - + Bartender Fee \$200
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GENERAL INFORMATION

MENU SELECTION

To insure the availability of menu items, your selections should be completed at least two weeks prior to your event. For parties of 50 or more, buffet dinners are recommended. Open buffets will be limited to three (3) hours to ensure freshness. All food that is not consumed during an event will be removed. You are not permitted to remove food items from the event premises.

ALCOHOL

As per law, service of alcohol is limited to persons twenty-one years of age or older. We reserve the right to request proof of age and will refuse service to anyone without proof of age and to refuse service to anyone whom, in our sole determination, appears to be intoxicated or otherwise impaired. Donated alcohol requires special arrangements in advance. Corkage fees and bartender fees may apply. If donated alcohol will be served, you must make arrangements for delivery, removal and storage of the donated alcohol. We are not responsible for any missing donated alcohol.

PAYMENT TERMS

For all event clients, 25% of total estimated costs are due upon signing of the contract. 50% of the remaining estimated balance is due 60 days prior to the event or group arrival date. Final estimated balance is due 7 days prior to the event or group arrival. All payments (deposits and cancellations) terms and conditions will be detailed in your contract. A 22% Taxable Service Charge and a 9% Sales Tax apply to all Food and Beverage Prices. Service Charge and Tax rates are subject to change.

OVERAGES AND INCIDENTALS

Any last minute change orders, overages in the number of guests or consumption, or any incidentals indicated on a banquet check will be billed to your credit card on file.

PERMITS Any activities occurring on the beach or which would interfere with beach activities will require a special event permit. Catering Manager will provide more details and pricing for permits. We will assist with the permit application process; however, we cannot guarantee that the permit will be granted. Please allow at least Sixty (60) days for processing.

PACKAGES Shipments may be delivered to the Resort a maximum of five business days prior to the date of the function. Approval is required when packages, boxes and/or equipment exceeds 300 pounds. Storage fees may be incurred if shipment is not picked up the next day after the event or after the group's main departure.

PARKING Valet parking is available on property for all of your event guests at \$20.00 per car (does not apply to overnight hotel guests).

ENTERTAINMENT In our commitment to provide exceptional service to all of our guests and residents, we reserve the right to limit the volume of entertainment. It may become necessary for hotel staff to direct the performers to lower the volume. All music is subject to the Noise Ordinances of the City of Miami Beach.

VENUE RENTAL AND SET-UP FEES Venue rental and set-up fees may be applicable. Our catering manager will advise you of these rates. Outdoor functions or areas requiring excessive furniture removal may incur additional fees.



GET IN TOUCH FOR MORE INFORMATION

VISIT DONNAMARE.COM



CADILLAC
HOTEL & BEACH CLUB

3925 COLLINS AVENUE, MIAMI BEACH, FL 33140