



SONESTA[™]
HOTELS, RESORTS & CRUISES

Sonesta Nautilus Miami Beach
BANQUETS & CATERING MENU



TABLE OF CONTENTS

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BARS & BEVERAGE

INFORMATION





BREAKFAST

BREAKFAST

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Specialty Teas and Freshly Squeezed Orange Juice & Grapefruit Juice.

CONTINENTAL BREAKFAST

42 per person | 10 people minimum

Sliced Seasonal Fruit and Berries

Croissants, Muffins, Pastries and Bagels

Whipped Butter, Jam and Cream Cheese

Greek Yogurt, Granola, Dried Fruit and Local Honey

EUROPEAN CONTINENTAL BREAKFAST

48 per person | 10 people minimum

Sliced Seasonal Fruit and Berries

Freshly Baked Croissants and Pastries

Whipped Butter, Jam and Cream Cheese

Charcuterie & Domestic & Imported Cheese Board

Hard-Boiled Eggs (V) (GF)

BREAKFAST BUFFET

58 per person | 20 people minimum

Sliced Seasonal Fruit and Berries

Freshly Baked Croissants and Pastries

Breads and Bagels

Whipped Butter, Jam and Cream Cheese

Yogurt Parfaits with Seasonal Compotes

Scrambled Eggs with Chive (V) (GF)

Applewood Smoked Bacon (GF)

Pork Sausage

Breakfast Potatoes (VG) (GF)

(GF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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All prices are subject to a 25% service charge and 9% state sales tax. Menu pricing subject to change.

BREAKFAST ENHANCEMENTS

Chefs and culinary attendants are required for some menu items and are charged at \$150 each.

OMELET STATION

25 per person | 20 people minimum

Toppings: Spinach, Tomatoes, Ham, Mushrooms,
Peppers, Onions, Cheddar Cheese and Feta Cheese [Ⓥ]

^{ⓄF}

Chef required

WAFFLE STATION

25 per person | 20 people minimum

Mixed Berries, Farm Maple Syrup, Chocolate Syrup,
Whipped Cream and Whipped Butter

Chef required | \$150 Chef Attendant Fee

AVOCADO TOAST BAR

15 per person | 20 people minimum

Grilled Sourdough, Avocado, Cotija Cheese, Grape
Tomatoes, Toasted Pepita, Red Onion

Add Poached Eggs* 3 per person

Add Smoked Salmon 5 per person

CHARCUTERIE & CHEESE BOARD

25 per person | 10 people minimum

Grilled Bread, Assorted Meats, Imported & Domestic
Cheeses and Mixed Olives

SALMON*

18 per person | 10 people minimum

Cream Cheese, Capers, Onion, Tomato, Boiled Eggs and
Lemons

Add Bagels 5 per person

CROISSANT BREAKFAST SANDWICHES

10 per person | 10 people minimum

Scrambled Egg, Cheddar Cheese & Smoked Bacon

STEEL CUT OATMEAL

9 per person

Brown Sugar, Cinnamon, Raisins and Dried Fruit

ASSORTED QUICHE

10 per person | 10 people minimum

Spinach & Gruyère and Lorraine

BREAKFAST BURRITO

10 per person | 10 people minimum

Egg, Chorizo and Cheese with Fresh Tomato Salsa

ASSORTED GREEK YOGURTS

6 per person

ASSORTED BREAKFAST CEREAL

6 per person

Skim and Hot Milk

ESPRESSO STATION

6 per person

Regular and Decaffeinated Coffee Pods

WATERMELON, TANGERINE OR

PINEAPPLE BOTTLED JUICE

12 per person

^{ⓄF} DAIRY-FREE [Ⓥ] VEGETARIAN ^{ⓋG} VEGAN ^{ⓄF} GLUTEN-FREE

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PLATED BREAKFAST

PLATED BREAKFAST INCLUDES

53 per person | 10 people minimum

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Specialty Teas and Freshly Squeezed Orange Juice & Grapefruit Juice

STARTER | CHOOSE ONE

Seasonal Fruits and Berries

Yogurt Parfait

BOULANGERIE BASKET

Croissants, Muffins and Pastries

MAIN COURSE | CHOOSE ONE

Scrambled Eggs with Cheese, Chives, Bacon, Roasted Tomato, Breakfast Potatoes

Scrambled Eggs over Chorizo & Potato Hash, Asparagus ^{GF}



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BRUNCH

BRUNCH INCLUDES

78 per person | 20 people minimum

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Specialty Teas and Freshly squeezed orange juice & grapefruit juice

Sliced Seasonal Fruit and Berries

Freshly Baked Croissants and Pastries

Breads and Bagels

Whipped Butter, Jam and Cream Cheese

Yogurt Parfaits with Seasonal Compotes

Scrambled Eggs with Chive (V) (GF)

Applewood Smoked Bacon (GF)

Pork Sausage

Crispy Potatoes (remove GF) (V) (GF)

SALADS | CHOOSE TWO

Mixed Green Salad | Grape Tomatoes, Cucumber, Radish, Corn and Citrus Vinaigrette (V)

Caesar Salad | Romaine Hearts, Shaved Parmesan, Roasted Garlic Herb Croutons and Caesar Dressing

Watermelon Salad | Feta Cheese, Basil, Mint and Balsamic Vinaigrette

ENTRÉE | CHOOSE ONE

Pan Roasted Bone-In Chicken | Au Jus (DF)

Grilled Salmon* | Lemon and Capers Beurre Blanc

Grilled Skirt Steak* | Chimichurri Sauce (GF) (DF)

Pork Loin | Guava Barbeque Glaze (DF)

PETIT DESSERTS | CHOOSE TWO

Tiramisu

Chocolate Cake

Tres Leches

Key Lime

Carrot Cake

Oreo Cheesecake

VEGAN & GLUTEN-FREE OPTIONS

AVAILABLE UPON REQUEST (V) (GF)

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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BREAKS

BREAKS

BAKERY AND FRUIT LOVERS

23 per person, based on 30 minutes, 10 person minimum

Freshly Baked Croissants and Pastries, Seasonal Jams and Whipped Butter, Seasonal Fresh Fruit Selections

BAGEL STATION

23 per person, based on 30 minutes, 10 person minimum

Smoked Salmon, Avocado, Bacon, Tomatoes, Onions, Cucumbers, Sliced Lemons, Whipped Cream Cheese

BEACH BREAK

25 per person, based on 30 minutes, 10 person minimum

Guacamole, Mango Salsa, Plantain Chips, Tortilla Chips

TAPAS BREAK

34 per person, based on 30 minutes, 10 person minimum

Pan Con Tomate, Mixed Olives, Salami, Tomato & Mozzarella, Skewers, Domestic Cheeses

CRUDITÉ VEGETABLES & RANCH DISPLAY

20 per person

CHARCUTERIE BOARD DISPLAY

25 per person

INDIVIDUAL ICE CREAM NOVELTIES DISPLAY

22 per person

COCONUTS

30 per person, per hour | 10 person minimum

Iced Coconuts with Coconut Water, Coconut Macaroons, Coconut Chocolate Pecan Bars

Upgrade with Branded Coconut 10 per person

CUBA MEETS MIAMI

25 per person, per hour | 10 person minimum

Mango Fruit Smoothies, Cafecito Shots, Guava and Cheese Pastelitos, Croquetas and Tequeños

PINEAPPLE FARM

25 per person, per hour | 10 person minimum

Pineapple Fritters with Powdered Sugar, Grilled Pineapple with Cinnamon and Honey, Pineapple Energy Bites

COOKIE JAR

25 per person, per hour | 10 person minimum

Peanut Butter, Chocolate Chip Oatmeal Raisin, Sugar, Chilled Milk

DARK AND STORMY

25 per person, per hour | 10 person minimum

Dark, White and Milk Chocolate Bark, Almonds, Pecans, Walnuts, Cashews, Chocolate Truffles

DF DAIRY-FREE
 V VEGETARIAN
 VG VEGAN
 GF GLUTEN-FREE

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BREAKS À LA CARTE

CANDY BARS

6 each

GREEK YOGURT

6 each

BAGS OF CHIPS

6 each

GRANOLA BARS

7 each

TRAIL MIX

8 each

CHOCOLATE CHIP COOKIES

52 per dozen

FUDGE BROWNIES

52 per dozen

FRUIT SKEWERS

52 per dozen

WHOLE FRUIT

42 per dozen

MUFFINS

52 per dozen

ⓁⓁ DAIRY-FREE ⓁⓁ VEGETARIAN ⓁⓁ VEGAN ⓁⓁ GLUTEN-FREE

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À LA CARTE BEVERAGES

FRESHLY BREWED COFFEE

100 per gallon

Regular and Decaffeinated

HOT TEA AND HERBAL TEAS

85 per gallon

ICED TEA

50 per gallon

LEMONADE

50 per gallon

RED BULL

8 each

STILL & SPARKLING

8 each

SODA

8 each

HOT CHOCOLATE

4 each

HALF DAY COFFEE & TEA STATION

25 per person

ALL DAY COFFEE & TEA STATION

35 per person

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LUNCH

LUNCH BUFFET

25 person minimum

LUNCH BUFFET

Choose from (1) Firsts, (1) Mains, (2) Sides, (1) Dessert 65 per person
Choose from (2) Firsts, (2) Mains, (2) Sides, (1) Dessert 75 per person

FIRSTS

Accompanied by Bread Rolls and Butter

Baby Field Greens Salad | Spring Mix, Cherry Tomato, Radish, Cucumber, Spiral Carrots, Balsamic & Ranch Dressing

Classic Caesar | Parmesan, Sourdough Croutons

Baby Spinach Salad | Ranch Beets, Caramelized Walnuts, Goat Cheese, Maple Vinaigrette

MAINS

Rotisserie Chicken | Au Jus ^{DF}

Mojo Marinated Skirt Steak* | Chimichurri ^{GF} ^{DF}

Seared Salmon* | Caper, Beurre Blanc Sauce

Wild Mushroom Cavatappi | Sautéed Local Mushrooms, Roasted Red Peppers & Tomatoes, Lemon Oil ^V

SIDES

Roasted Brussels Sprouts, Spiced Honey Vinaigrette

Sweet Potato Mash ^V

Grilled Asparagus ^{VG} ^{GF}

Mashed Potato ^V

Roasted Potato ^{VG} ^{GF}

Roasted Mixed Veggies ^{VG} ^{GF}

DESSERT

Chocolate Cake

Tiramisu

Tres Teches

Oreo Cheesecake

Key Lime Pie

SANDWICH LUNCH BUFFET

Choose from (2) Firsts, (2) Mains, Dessert 55 per person
Choose from (3) Firsts, (3) Mains, Dessert 65 per person

FIRSTS

Kale & Collins Salad | Romaine, Corn Radish, Tomato, Carrot, Cumin Ranch Dressing

Quinoa Salad | Fresh Melon, Mint, Honey Lime Vinaigrette

Tomato Mozzarella Salad | Balsamic Glaze, Pesto

Spicy Tomatillo Gazpacho

Apple Jicama Coleslaw

MAINS

Accompanied by Kettle Chips

Roast Beef | Gruyere Cheese, Garlic Mayo, Carrot Ribbon Focaccia Roll

Market Vegetable Wrap |

Arugula, Black Bean Hummus, Seasonal Vegetable ^V ^{VG}

Chicken Panini | Peppers, Cheddar, Sourdough, Cilantro Mayo

Cubanito | Pulled Pork, Pickled Mustard Remoulade, Ham

DESSERT

Cookies and Whole Fruits

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THEMED LUNCH BUFFETS

25 person minimum

DELI

65 per person

Sweet Potato Salad

Green Salad | Cherry Tomatoes, Cucumber, Fresh Corn, Radish, Cumin Ranch

Sliced Seasonal Fresh Fruit

Deli Platter | Roasted Turkey, Smoked Ham, Roast Beef, Aged Cheddar, Provolone, Pepper Jack, Swiss, Tomato, Onion, Bibb Lettuce, Pickle, Assorted Breads

Key Lime Pie and Oreo Cheesecake

TACOS

65 per person

Tortilla Soup | Pasilla Chicken Broth, Cilantro, Red Onion, Avocado

Salad of Romaine and Arugula | Heirloom Cherry Tomatoes, Cotija Cheese, Key Lime vinaigrette

Proteins - Choose Three: Beef | Mahi-Mahi | Chicken | Carnitas | Mixed Vegetables

Corn & Flour Tortillas, Tortilla Chips

Queso Fresco, Cilantro, Pico de Gallo & Guacamole

Churros, Dulce de Leche Shot

GLUTEN FREE AVAILABLE UPON REQUEST ^{GF}

CUBAN

75 per person

Cuban Bread

Black Bean Soup

Avocado Salad

Romaine & Hearts of Palm | Tomatoes, Cucumber, Vinaigrette

Grilled Skirt Steak* | Chimichurri

Mojo Marinated Roasted Pork

White Rice ^{VG} ^{GF}

Maduros ^{VG}

Coconut Flan

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BOXED LUNCH

TO GO | INCLUDES

49 per person

Pasta Salad or Coleslaw

Whole Fruit

Cookie

CHOICE OF WRAP OR SANDWICH | SELECT THREE

Grilled Chicken Caesar Wrap

Ham & Cheese on Baguette

Spicy Italian on Sub

Roast Beef and Cheddar on Potato Bun

Market Vegetable Wrap ^{VG}

BLT



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RECEPTION

HOT HORS D'OEUVRES

Minimum of 25 pieces per selection

TEQUEÑO

8 each

Baked breaded Cheese Stick with Cilantro Aioli

ARANCINI

9 each

Arborio Rice, Roasted Garlic, served with Lemon Aioli

MINI BEEF SLIDERS*

9 each

Gruyère Cheese, Caramelized Onions, on a Brioche Bun

MINI CUBAN SANDWICHES

9 each

Roast Pork, Swiss, Mustard with Pickle

MINI LAMB CHOPS

12 each

Herb Spicy Gremolata, Garlic Aioli

CHICKEN SKEWERS

9 each

Ají Amarillo Chicken, Cumin Crema

CHORIZO OR GRILLED SHRIMP

TOSTONES

11 each

Avocado Mash on a Crispy Tostone

SHISHITO & TOFU SKEWER

8 each

Vegan (VG)

CHICKEN LEMONGRASS DUMPLING

8 each

Toasted sesame sweet chili

APPLEWOOD BACON WRAPPED

SCALLOP

12 each

Togarashi dust

VEGETABLE SPRING ROLLS

8 each

Spicy peanut sauce (V)

COCONUT SHRIMP

9 each

Mango horseradish chutney

CONCH FRITTERS

12 each

Habanero honey aioli

MINI BEEF WELLINGTONS

11 each

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COLD HORS D'OEUVRES

Minimum of 25 pieces per selection

MINI CRAB CAKES

12 each

Crab, Chili Lemon Aioli

TUNA TARTARE*

11 each

Ahi Tuna, Soy, Citrus, Cilantro, Served on a Spoon

SNAPPER CEVICHE*

11 each

Citrus, Cilantro, Bermuda Onion, Corn

TOMATO MOZZARELLA SKEWERS

9 each

Heirloom Tomato, Basil Pesto (V)

GAZPACHO SHOT

8 each

Cucumber, Tabasco, Olive Oil (VG)

BRUSCHETTA

8 each

Mozzarella, Heirloom Tomatoes, White Balsamic (V)

TUNA POKE SPOON*

11 each

CRUDITÉ SHOT

9 each

Celery & Carrots with Cumin Ranch (V)

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DISPLAYS & ACTION STATIONS

Minimum (25) People

VEGETABLE CRUDITE

20 per person

Broccoli, Carrot, Zucchini,
Seasonal Selection with Spiced Dip ^{ⓋⓌ}

MEDITERRANEAN

28 per person

Hummus, Pita, Marinated Olives, Roasted Red Peppers, Assorted Cheese, Tzatziki, Eggplant [Ⓥ]

CHEESE & CHARCUTERIE STATION

38 per person

Soppressata, Prosciutto di Parma, Capicola, Assorted Domestic Imported Cheeses, Fig Jam, Assorted Olives, Mixed Nuts, Baguette and Crackers

TACO STATION*

46 per person

Choose (2) Proteins:

Carne Asada, Grilled Fish, Grilled Chicken, Carnitas (Pork)
Guacamole, Pico de Gallo, Crema, Chopped Lettuce, Sliced Jalapenos,
Queso Fresco, Flour Tortillas and Tortilla Chips

AVAILABLE UPON REQUEST ^{Ⓥ ⓌⓌ}

SEAFOOD MARKET

65 per person

Seared Tuna, Smoked Fish Dip, Octopus Salad, Shrimp, Snapper
Ceviche, Oysters, Cocktail Sauce, Horseradish Sauce, Key Lime
Mustard Crackers

ADD: Lobster MKP

Stone Crabs (Seasonal) MKP

[Ⓧ] DAIRY-FREE [Ⓥ] VEGETARIAN ^{ⓌⓌ} VEGAN [Ⓧ] GLUTEN-FREE

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DISPLAYS & ACTION STATIONS

Minimum 25 people

PAELLA STATION

60 per person | \$150 chef attendant fee

Saffron Rice

Assorted Seafood & Shellfish

Baguette

Chef Required

GAUCHO ASADO STATION

80 per person | \$150 chef attendant fee

Choose (3) Proteins: Chorizo (pork) | Skirt Steak* | Grilled Shrimps | Roasted Chicken

Assorted Grilled Vegetables

Palm of Hearts Salad | Tomatoes, Olive Oil, and Citrus Vinaigrette

Chimichurri Sauce

Baguette

Outside Events Only | Chef required

HAVANA NIGHT STATION

95 per person | \$150 chef attendant fee

Caja China Suckling Pig

Steamed Yuca

Mojo Onions

Yellow Rice

Black Beans

Sweet Plantain

Avocado Salad

Cuban Bread

Outside Events Only | Chef Required

TENDERLOIN CARVING

41 per person

Horseradish, Rolls

SUCKLING PIG

30 per person

Maduros, Rolls

DESSERT STATION

25 per person

Assorted Petit Fours & Mini Dessert

CHOOSE FOUR

Key Lime Pie

Chocolate Cake

Carrot Cake

Tres Leches

Tiramisu

Oreo Cheesecake

Macaroons

Truffles

AVAILABLE UPON REQUEST    

 DAIRY-FREE  VEGETARIAN  VEGAN  GLUTEN-FREE

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LATE NIGHT SNACKS

One hour and 25 people minimum

MINI SLIDERS*

40 per person

BUFFALO WINGS & DIP

35 per person

Celery, carrots, blue cheese dip, avocado ranch, pita chips

EMPANADA STATION

22 per person

Chicken, beef, cheese & spinach, mayo ketchup, pico de gallo

GUACAMOLE & SALSA STATION

22 per person

Fresh guacamole, roasted tomato salsa, tortilla chips, white queso, mango & pineapple salsa verde

AVAILABLE UPON REQUEST [Ⓞ]



[Ⓞ] DAIRY-FREE [Ⓥ] VEGETARIAN ^{ⓋⓄ} VEGAN [Ⓞ] GLUTEN-FREE

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DINNER

DINNER

Plated or Buffet. Includes Bread Rolls and Butter.

DINNER BUFFET

Choose from (2) Firsts, (2) Mains, (2) Sides, (2) Dessert
98 per person

Choose from (3) Firsts, (3) Mains, (3) Sides, (3) Dessert
108 per person

FIRSTS

Baby Wedge Salad | Pickled Red Onion, Grilled Corn,
Radish, Tomato, Cumin Ranch

Burrata Caprese | Tomatoes, Burrata, with Balsamic
Glaze & Basil Oil

Watermelon Salad | Tomatoes, Feta, Mint, Puffed Quinoa
& Jalapeño Pepper

Shrimp & Chorizo | Tomato White Wine Sauce, served
with Crispy Bread

Tuna Tataki* | Togarashi, Crusted Ahi Tuna, Wakame,
Gochujang Aioli

Seared Shrimp | Roasted Apple Salsa Verde, Polenta
Cake

Seared Tofu & Blistered Shishito Peppers | Coconut
Saffron Cream

MAINS

French Cut Chicken | Au Jus ^{DF}

Seared Salmon* | Caper, Beurre Blanc Sauce

Grilled Filet Mignon 6oz* | Red Wine Demi-Glace | +10
per person ^{DF}

Seared Cauliflower Steak | Cauliflower Purée, Roasted
Tomatoes, Grilled Corn, Chimichurri, Edamame ^{VG}

REQUEST SAUCE ON THE SIDE ^{GF}

DESSERT

Tres Leches

Tiramisu

Chocolate Cake

Cheesecake

AVAILABLE UPON REQUEST ^V ^{GF} SIDES

Manchego Polenta ^V

Roasted Fingerling Potatoes ^{VG} ^{GF}

Roasted Rainbow Carrots ^{VG} ^{GF}

Grilled Asparagus ^{VG} ^{GF}

Roasted Garlic Yukon Mashed Potatoes ^V

Brussels Sprouts, Spiced Honey Vinaigrette ^{VG} ^{GF}

Roasted Wild Mushrooms ^{VG}

Roasted Potatoes ^{VG} ^{GF}

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BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 50 guests at \$150 per bartender for 3 hours of service, \$75 each additional hour. Each bar package includes soft drinks and Evian water.

HOUSE

Selection of spirits: Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Whiskey, Dos Santos Tequila, DeKuyper Triple Sec

Selection of beer: Imported and Domestic

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Imported and Domestic

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Imported and Domestic

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Parducci Small Lot Pinot Noir and Cabernet Sauvignon

HOUSE BAR

Two Hours 64 per person

Three Hours 78 per person

Additional Hour 14 per person

SIGNATURE BAR

Two Hours 76 per person

Three Hours 91 per person

Additional Hour 15 per person

PREMIUM BAR

Two Hours 90 per person

Three Hours 106 per person

Additional Hour 16 per person

WINE & BEER

WINE & BEER HOSTED BAR

Two Hours 52 per person

Three Hours 63 per person

Additional Hour 11 per person

Selection of beer: Imported and Domestic

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon



BEVERAGES

One bartender required for every 50 guests at \$150 per bartender for 3 hours of service, \$75 each additional hour.

A 20% automatic gratuity will be applied to all cash bar purchases.

HOST BAR

Spirits

| | |
|-----------|--------------|
| House | 19 per drink |
| Signature | 24 per drink |
| Premium | 29 per drink |

Wine by the Glass

| | |
|-----------|--------------|
| House | 15 per glass |
| Signature | 18 per glass |
| Premium | 21 per glass |

Beer

| | |
|----------|---------------|
| Imported | 12 per bottle |
| Domestic | 11 per bottle |

Non-Alcoholic

| | |
|-------------|--------|
| Evian Water | 8 each |
| Soft Drinks | 8 each |

CASH BAR

Spirits

| | |
|-----------|--------------|
| House | 19 per drink |
| Signature | 24 per drink |
| Premium | 29 per drink |

Wine by the Glass

| | |
|-----------|--------------|
| House | 15 per glass |
| Signature | 18 per glass |
| Premium | 21 per glass |

Beer

| | |
|----------|---------------|
| Imported | 12 per bottle |
| Domestic | 11 per bottle |

Non-Alcoholic

| | |
|-------------|--------|
| Evian Water | 8 each |
| Soft Drinks | 8 each |



INFORMATION

INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

MEAL GUARANTEES

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of Florida issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on the property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

SERVICE CHARGES

A 25% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 9% state sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of \$150 for the first three hours & \$75 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$150 each.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$5 per person. Buffet Functions with less than 25 guests will incur a \$150 labor charge.

Outdoor functions may have an additional service charge/labor fee based on the size and scope of the event.

AUDIOVISUAL

Nautilus Sonesta Miami Beach has partnered with Superior AV. Your Superior AV Manager can provide a complete list of audiovisual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audiovisual equipment brought into the hotel by guests. Use of any audiovisual/production companies other than Superior AV is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside AV liaison fee will be charged to the group.

SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the Hotel. Please contact your manager for a preferred vendor list.

PICKUP AND DROPOFF POINT

For groups arriving on buses, mini coaches, coaches or other large vehicles, please use street parking in front of the hotel entrance ramp.

INFORMATION

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your groups arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box and \$45 per pallet. Approval is required for packages over 200lbs. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

Nautilus Sonesta Miami Beach

1825 Collins Ave

Miami Beach, FL 33139

Attention: Catering/Convention Service Manager's Name

Hold For: Guest Name/Convention Name/Conference Dates

Vendor Name (if applicable)

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

SECURITY

The hotel may require security officers for certain events. Security officer fee is \$135 for the first three (3) hours and \$50 for each hour thereafter. Fee is subject to current rate of 7% tax, (subject to change).

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.

CALL TODAY!

(786) 483-2605

nautilusales@sonesta.com