

2025 MENUS



*Weddings*  
at Faena

FAENA

MIAMI BEACH



## WEDDING MENU PACKAGE



### FAENA DREAM

#### Inclusive of:

Selection of 6 passed Hors d' Oeuvres

#### Four-Course Dinner:

Appetizer

Salad

Entrée

Wedding Cake or Plated Dessert

5-Hour Premium Bar

Celebratory Toast

Faena House Wine Service with Dinner

*Starting at \$345++ Per Person*

*Venues subject to food & beverage minimum*



### Wedding Ceremony

\$5,000.00 – \$10,000.00 Ceremony Fee

### FAENA WEDDING DREAM

#### Wedding Includes:

#### Dinner Set Up

Faena Red Banquet Chairs House

White Linens

60" Or 72" Rounds

Custom Faena Charger Plates

Marble Style Portable Bars

Marble Style Dance Floor

### Additional Considerations at Faena's discretion

(1) Complimentary Menu  
Tasting for up to (4) Guests

(1) Complimentary Accommodation for  
the Couple on the Night of the Wedding

Discounted Group Rate Upon Availability

10% Off on Spa Services for Bridal Party

Welcome Amenity for the Couple

Romantic Turn Down Amenity

Minimum Day-Of Coordination from

Third Party Vendor Required

# COCKTAIL RECEPTION

## Passed Hors d'Oeuvres

### COLD SELECTION

Local Burrata Crisp, Black Truffle, Micro Basil (VG)  
 Mini Lobster Rolls, Kim Chi Aioli, Brioche  
 Poached Gulf Shrimp, Mango Chili Cocktail Sauce (GF)  
 Chipotle Black Bean Hummus, Pita, Chermoula (VE)  
 Osetra Caviar, Herb Potato Cake, Chive Crème Fraîche  
 Spicy Tuna, Yuzu Tobiko, Spicy Aioli, Taro Chip (GF)  
 California Goat Cheese, Lavender Honey, Brioche (VG)  
 Compressed Watermelon, Thai Basil, Cashew Mousse (VE)  
 Chilled Asparagus Velouté, Black Truffle Essence (VG)  
 Pastrami Salmon, Horseradish Mousse, Smoked Trout Roe  
 Prime Beef Tartare, Morel Miso Bavaois, Puffed Pastry  
 Foie Gras Terrine, Raspberry Chamomile Jam, Brioche  
 Strawberry and Tomato Bruschetta, Basil, Balsamic Pearls (VE)

### HOT SELECTION

Truffle Sliders, Angus Beef, Gruyère, Nueskes Bacon  
 Marmalade, Truffle Aioli  
 New Zealand Lamb Chop (GF)  
 Ginger Chicken Satay, Kaffir Lime, Sweet Chili, Cilantro (GF)  
 Short Rib Empanada with Chimichurri Aioli  
 Petite Beef Wellington, Béarnaise Sauce  
 Coconut Shrimp, Spiced Pineapple Sauce  
 Miniature Crab Cakes, Aji Amarillo Aioli  
 Crispy Truffle Mac & Cheese Bites (VG)  
 Mini Arepas, Duck Confit, Pickled Jalapeño  
 Vegetable Spring Roll, Daikon Shoots, Chili Sauce (VE)  
 Black Bean Empanada with Cilantro Sour Cream (VG)  
 Mini Cubanos, Pork Belly, Serrano Ham  
 Causa Croquette, Smoked Aji Panca Aioli (VG)  
 Short Rib Mini Taco, Avocado Salsa Verde, Pickled Red Onion

VG Vegetarian

VE Vegan

GF Gluten Free



## STATION ENHANCMENTS

*Prepared on the full guest guarantee*

### CRUDITÉS

Chef's Selection of Seasonal  
Fresh and Pickled Vegetables

Assorted Dips and Spreads

*\$18.00 per person*

### MEZZE

Roasted Garlic Hummus,  
Matbucha (Roasted Red Peppers),  
Baba Ghanoush, Dolma

Marinated Olives, Grilled & Pickled  
Vegetables, Assorted Nuts  
Warm Pita Bread

*\$28.00 per person*

Add Lamb Lollipops *\$12.00 per person*  
Add Falafel *\$6.00 per person*

### CHEESE & ARTISANAL CHARCUTERIE DISPLAY

Chef's Selection of 3 International  
& Domestic Cheeses

Marcona Almonds, Grapes

Seasonal Fruit Compotes, Truffle  
Honey

Variety of Charcuteries & Pâtés

Marinated Olives, House Pickles,  
Assorted Mustards

Artisanal Breads, Crackers &  
Flatbreads

*\$40.00 per person*

### HAWAIIAN POKE BOWL

Fresh Ahi, Salmon, Shiitake  
Mushroom & Tofu

Toppings:

Pickled Ginger, Crisp Won Tons,  
Seaweed Salad, Scallions, Carrots.  
Edamame, Spicy Aioli, Sesame Soy  
Dressing

Base: Seasoned Sushi Rice, Quinoa

*\$44.00 per person*

*(Maximum 175 Guests)*

*Two Chef Attendant Required at  
\$275.00*

### PASTA STATION

Choice of Two:

**Penne Pomodoro** – Tomatoes,  
Garlic and Basil

**Porcini Mushroom and Shortrib  
Ravioli** – Porcini Mushroom Jus

**Veal Bolognese** - San Marzano  
Tomatoes, Barolo, Parmesan  
Reggiano

*\$28.00 per person*

*Chef Attendant required at \$275.00*

### DIM SUM & BUNS

Steamed Prawn Dumpling

Soy Pork Belly Bao Bun

Shiitake Mushroom Gyoza

Lemongrass Chicken Shumai

Curry Beef Wontons

Soy Sauce, Sweet Thai Chili, Hoisin

*\$44.00 per person*

*Server Attendant required at \$275.00*

### CEVICHE

**Gulf Shrimp Ceviche** – Pineapple,  
Avocado, Red Onion, Lime-Chili

**Local Snapper Ceviche** – Choclo, Sweet  
Potato, Leche de Tigre

**Jicama Ceviche** – Peanuts, Red Onion,  
Sesame, Lime Dressing

Tropical Chips

*\$44.00 per person*

*Chef Attendant required at \$275.00*

### RAW BAR

Chilled Gulf Shrimps *\$90.00 p/dozen*

Snow Crab *\$96.00 p/dozen*

Oysters *\$75.00 p/dozen*

Poached Lobster Tail ½ *\$170.00 p/dozen*

Mussels *\$30.00 p/dozen*

Stone Crab / Seasonal Oct-May *MP*

Alaskan King Crab-Leg *MP p/pound*

### SUSHI STATION

*Hand Rolled*

*Based on five pieces per person*

Red Dragon - Shrimp Tempura, Spicy  
Tuna, Avocado, Ceviche Mayo

Dancing Eel Roll - California Roll  
topped Unagi

Lemon Drop Roll - Hamachi,  
Cucumber, Lemon Sliced, Kabayaki  
Sauce

Vegetable, Spicy Tuna and Salmon  
Rolls

*\$59.00 per person*

*Two Sushi Chef Attendants*

*Required at \$350.00 each*

### CARVING STATION

**Rosemary Lamb Leg** – Mint & Lemon  
Raita, Tabbouleh *\$34.00 per person*

**Sea Salt Baked Florida Snapper** –  
Cilantro Citrus Salsa *\$38.00 per person*

**Herb & Mustard Rubbed Prime  
Beef Tenderloin** – Port Reduction  
*\$49.00 per person*

**Prime Rib** – Chimichurri Sauce, Malbec  
Jus, Petit Rolls *\$57.00 per person*

**Herb-Roasted Free Range Turkey** –  
Cranberry Apple Compote, Pan Gravy  
*\$26.00 per person*

*Chef Attendant required at \$275.00*

### CAVIAR STATION

Golden Osetra or Classic Osetra

Served on Blini's with Traditional  
Accompaniments

*Market Price*

*Chef Attendant required at \$275.00*

### RISOTTO

Served out of Whole Parmesan Wheel  
with Champagne, Wild Mushrooms,  
Cherry Tomato and  
Basil, finished with Fresh Black Truffle  
Shavings

*\$275.00 each*

*\$36.00 per person*

Enhancements:

Butter Poached Maine Lobster *\$14 per  
person*

Grilled Gulf Shrimp *\$8 per person*

*Two Chef Attendants required at*



## DINNER OPTIONS

### Plated Dinner Menu

*Four course dinner includes an appetizer or soup, salad, entrée and choice of plated dessert or wedding cake. Served with rolls, butter, coffee, decaffeinated coffee and tea service*

#### APPETIZERS

**Short Rib Ravioli** – Natural Jus, Organic Sylvetta, Toasted Pain de Mie

**Italian Porcini Risotto** – Aged Parmesan

**House-Made Melted Leek & Ricotta Ravioli** – Fresh Sage, Brown Butter

**Prosciutto de Parma** – Candied Cantaloupe, Pinenut Cucumber relish, Organic Tomatoes, Aged Balsamic

**Herb Seared Beef Carpaccio** – Arugula Pesto, Pickled Pearl Onion, Caesar, Croutons

**Roasted Prawns** – Sweet Corn Purée, Corn Relish, Popcorn

**Crab Cakes** – Smoked Corn Purée, Curried Black Bean Salsa, Mustard Greens

**Pan Seared Scallop** – Sweet Potato Puree, Pistachio, Coconut - Lemongrass Velouté, Thai Ginger Oil

*Additional \$10.00 per person*

#### SALADS

**Vanilla Riesling Poached Pear** – Organic Greens, Endives, Candied Pecans, Dried Cranberries, Maple Vinaigrette

**Local Farmed Wild Arugula** – Strawberries, Marcona Almonds and Organic Parmesan, Meyer Lemon Vinaigrette

**Heirloom Beets** – Roasted Baby Beets, Endive, Frisée, Candied Walnuts, Pistachio Yogurt, Crispy Quinoa

**Baby Romaine** – Parmigiano Reggiano, Garlic Croutons, White Anchovy Dressing

**Whipped Basil Ricotta** – Heirloom Tomato, Black garlic Cured Olives, Radicchio, Hazelnuts, Farro, White Balsamic

**Florida Citrus** – Grilled Artichokes, Shaved Fennel, Local Citrus, Arugula, Lemon Shallot Vinaigrette

## WEDDINGS

### · DINNER OPTIONS ·

#### MEAT ENTRÉES

**Truffle Stuffed Organic Heritage Chicken** – Wild Mushrooms, Polenta, Natural Jus  
*\$345.00 per person*

**Braised Galbi Short Ribs** – Nori Truffle Whipped Potato, Charred Broccolini, Natural Jus Reduction  
*\$365.00 per person*

**Beef Tenderloin** – Pont Neuf Potato, Roasted Baby Carrot Confit, Pearl Onions, Miso Mustard Sauce  
*\$360 per person*

**Wagyu Tenderloin** - Fondant Potato, Parsnip Veloute, Wild Mushroom Fricassee, Perigord Jus  
*\$375 per person*

#### DUETS

**Slow Braised Short Ribs, Anticucho Prawns** - Toasted Seaweed Truffle Pommes Puree, Grilled Broccolini, Preserved Lemon Chimichurri  
*\$375.00 per person*

**Grilled Prime Filet & Herb Crusted Crab Cake** – Yukon Potato Purée, King Oyster Mushroom, Meyer Lemon Béarnaise  
*\$380.00 per person*

**Seared Prime Filet of Beef & Butter Poached Maine Lobster Tail** – Celeriac Mousseline, Butter Poached Asparagus, Heirloom Cauliflower, Foie Gras Bordelaise  
*\$400.00 per person*

#### VEGETARIAN/VEGAN ENTRÉES

**Seasonal Heirloom Vegetable Curry** – Steamed Jasmine Rice, Mango Green Curry  
*\$345.00 per person*

**Eggplant Parmesan** – Herb Polenta, Pomodoro, Basil  
*\$345.00 per person*

**Roasted Carrots and Cauliflower** – Cauliflower Couscous, Golden Raisins, Ginger Carrot Purée, Crispy Vadouvan Wild Rice  
*\$345.00 per person*

#### FISH ENTRÉES

**Miso Glazed Atlantic Salmon** – Edamame-Corn Succotash, Forbidden Black Rice, Citrus- Soy Beurre Blanc  
*\$360.00 per person*

**Local Snapper** – Roasted Peruvian Purple Potatoes, Ají Amarillo Sauce, Mango Relish  
*\$345.00 per person*

**Branzino** - Loup De Mer, Cannellini Beans, Artichoke, Baby Fennel, Chorizo, Bouillabaisse  
*\$365.00 per person*

**Ginger Crusted Seabass** – Purple Sweet Potatoes, Baby Bok Choy, Maltake Mushroom, Green Curry Broth  
*\$365 per person*



**Pre-Selected Entrées** – *Additional \$25.00 per person*  
**Tableside Entrée Selection** – *Additional \$40.00 per person*  
*Up to 3 selections including a vegetarian option*  
*Up to 200 Guests*

## SWEET ENDING

### Plated Desserts

**Chocolate Guianduja Dome** – Coffee Crèmeux, Asian Pear, Hazelnut Crunch (Dairy, Nuts, Gluten)

**Apple Crostata** – Almond Cream, Mascarpone, Vanilla Toffee (Dairy, Gluten, Nuts)

**Dark Chocolate Tart** – Guanaja Chiboust, Espresso Whipped Ganache (Dairy, Gluten)

**Vanilla Bean Crème Brûlée** – Mango Financier, Passion Fruit Cream (Dairy, Gluten, Nuts)

**White Chocolate Panna Cotta** – Cherry Coulis, Seasonal Berries (Vegan, Nut Free, Gluten Free)

**Toasted Coconut Meringue** – Mango Confit, Exotic Fruit (Dairy, Gluten)

**Blueberry Cheese Cake** – Cream Cheese Mousse, Blood Orange Marmalade (Dairy, Gluten, Nuts)

**Raspberry Charlotte** – Diplomat Cream, Sicilian Pistachio Cake (Gluten, Nuts, Dairy)



### Wedding Cake

*Custom Designed by our Talented Pastry Team*

- 3 tiers white stacked fondant / under 100 guests
- 4 tiers white stacked fondant / 100-200 guests
- 5 tiers white stacked fondant / 200-300 guests
- Additional tiers / \$150 per tier
- 2 or more cake flavors / \$5.00++ additional per guest

**Vanilla Bean Dream** – Vanilla Cake and Mousseline Cream, Vanilla Bean Buttercream

**Cookies and Cream** – Blackout Chocolate Cake, White Chocolate Mousse, Cookie Crumble

**All Chocolate** – Devil's Food Cake and Chocolate Ganache

**Coco Passion** – Coconut Cake, Mango-Passion Custard Cream

**Very Berry Cheesecake** – Lemon Sponge Cake, Cream Cheese Mousse, Seasonal Berries

**Strawberry & Cream** – Vanilla Sponge Cake, Diplomat Cream, Fresh Strawberries

**Espresso Tiramisu** – Lady Finger, Mascarpone Mousse, Chocolate Shaving

**Caramel Dulce** – Caramelized White Chocolate Cake, Dulce De Leche Mousse, Crunchy Pearls

**Traditional Red Velvet** – Red Velvet Cake with Cream Cheese Icing

*Prices dependent upon the design, with an Average of \$18.00-\$30.00 per person  
Should a cake be brought from an outside bakery a \$15.00 per person cutting / plating fee will apply  
Insurance and identification will be required*



## Dessert Enhancements

### S'MORES STATION

Toasted Marshmallow Dipped In  
Caramelia Chocolate

Cookies and Cream Marshmallow  
with Brownie and Fresh Mango

Coconut Marshmallow with  
Blondie and Fresh Pineapple

Classic Vanilla Marshmallow with  
Graham Cracker

*\$20.00 per person*

### CRÊPE STATION

*Chef Attendant required at \$275.00*

Vanilla Ice Cream

Whipped Cream and Chocolate Sauce

Grand Marnier Macerated Berries

*\$26.00 per person*

### ICE CREAM STATION

Vanilla, Chocolate and  
Strawberry Ice Cream

House-Made Hot Fudge  
and Caramel Sauce

Toppings: Mini M&M's,  
Crushed Oreos, Toasted Nuts,  
Fresh Berries, Whipped  
Cream

*\$24.00 per person*

### CUPCAKE + CAKE POPS STATION

House-Made Miniature Cupcakes

**Cake Flavors – Select Four**

Banana, Dark Chocolate, Red Velvet,  
Vanilla, Lemon, Black and White

**Frosting Flavors – Select Four**

Milk Chocolate, Dark Chocolate,  
Cream Cheese, Vanilla, Lemon

*\$20.00 per person*

### CHOCOLATE DIPPING STATION

White and Dark Melted Chocolate

Strawberry, Pretzel Sticks, Assorted  
Marshmallows, Rice Crispy Treat,  
Brownies and Blondies,

**Toppings:** Chocolate Pearls,  
Hazelnut Croquant, Toasted  
Coconut, Freeze Dried Strawberry  
Yogurt

*\$22.00 per person*

### DUNK, DRIZZLE & DUST DONUT BAR

**Dunks** – Spiced Chocolate, Salted  
Caramel and Mocha Glazes

**Drizzles** – White Chocolate, Nutella,  
Caramel Bourbon, Mango Passion.

**Dusts** – Coconut, Cookie Crumbs,  
Praline, Freeze Dried Mango,  
Sprinkles

*\$35.00 per person*

### CARAMEL POPCORN & CRUSH CANDY BAR

Sweet and Salty Caramel Popcorn

**Drizzles** – Milk Chocolate, White  
Chocolate, Dark Chocolate

**Toppings** – Praline Pecan, Crush  
Candy Bar, Mini M&M's, Crunchy  
Chocolate Pearls

*\$28.00 per person*

### VIENNESE TABLE

**Tartlets- Select Three:**

Seasonal Fruits

Dark Chocolate Cream,  
Whipped Ganache

Lemon Meringue, White  
Chocolate, Passion Fruit

Pineapple and Lime Zest  
Coconut Cream Breton

Apple Almond Crostata,  
Mascarpone Cream

**Petits Gâteaux – Select Three:**

Opera (Chocolate and Coffee)

Espresso Tiramisu

Pistachio Strawberry Bar,  
Raspberry Glaze

Miniature Cheesecakes (New  
York Style and Chocolate)

Carrot Cake with Cream Cheese  
Mousse

Dark Chocolate Hazelnut Crunch

Peanut Brownies Dulce de Leche Cake

**Assorted Petit Fours and Cookies:**

French Macarons, Coconut

Macarons, Financier, Chocolate

Strawberries, Truffles and Pralines

*\$40.00 per person*





## LATE NIGHT SNACKS



### SAVORY

**The All American:** Angus Beef Sliders, American Cheese, Russian Dressing, Brioche

Mini Grilled Cheese, Provolone, Aged Cheddar  
Seasoned Fries, Onion Rings, Buttermilk Ranch

*\$36.00 per person*

**The Miami:** Mini Cuban Sandwiches,  
Black bean and Corn Empanadas,  
Spicy Beef Empanadas, Cilantro Lime Aioli

*\$34.00 Per Person*

**The Late Night:** Mini Cheese Pizza Breaded Chicken Wings,  
Buffalo Barbecue, Chipotle Ranch Sauce  
Parmesan Truffle Fries

*\$34.00 Per Person*



### SWEET

Cookie and Chocolate Milkshake Shot *\$10.00*

Glazed Mini Donuts *\$10.00*

NYC Cheese Cake Rolls *\$10.00*

Cinnamon Caramel Churros *\$10.00*

## BEVERAGES SELECTIONS

### Hosted Bar Package

*One bartender is required per 40 guests*



<b>Vodka</b>	Grey Goose Vodka
<b>Tequila</b>	Patron Reposado Tequila
<b>Gin</b>	Hendrick's Gin
<b>Rum</b>	Havana Club, Brugal 1888
<b>Scotch</b>	Johnnie Walker Black
<b>Whiskey</b>	Bulleit Bourbon
<b>Cognac</b>	Martell Blue Swift
<b>White Wine</b>	Chardonnay, Vista Flores, Valle de Uco
<b>Red Wine</b>	Grand Malbec, Vista Flores, Valle de Uco
<b>Sparkling Wine</b>	Louis Pommery, Prosecco Bisol Jeio
<b>Rosé Wine</b>	Chateau La Gordonne, La Chapelle, Provence, France
<b>Beer</b>	Imported and Domestic Beer
<b>Water</b>	Still and Sparkling
<b>Soft Drinks</b>	Assorted Coke
<b>Toast</b>	Perrier Jouet, Grand Brut, Epernay

#### WELCOME SIGNATURE COCKTAILS

*In addition to the Premium or Ultra-Premium bar package  
\$28 per person | 25 Guests Minimum*

Faena Spritz, Smoke & Sparks

*First hour \$42*

*Each additional hour \$20*

## CORDIAL AND LIQUORS

*Prices à la carte on consumption  
Selection of Eight Brands  
25 Guest Minimum*

Knob Creek Bourbon, Maker's Mark Bourbon, Heaven's Door Tennessee Rye Whiskey, Smooth Ambler Faena Special Blend Whiskey, Maker's Mark Faena Private Barrel Select, Jameson Irish Whisky, Crown Royal, Woodford Reserve, Angel's Envy Rye, Buffalo Trace, Glenlivet 12, Glenlivet 18, Macallan Single Malt 12, Macallan Fine Oak 15, Glenmorangie 10 Yr, Glenmorangie Quinta Ruban, Courvoisier XO, Remy Martin XO, Remy Martin Louis XIII, Hennessy VSOP, Hennessy XO, D'Usse, Martell Cordon Blue, Calvados Boulard 'Grand Solage' VSOP, Fernet Branca, Avera.





## PRIVATE EVENT GUIDELINES

General Catering Information to help you plan your exquisite event.

Wedding Planner required – at least a day of event planner  
Minimum day of coordination from third party vendor required

### FACTS

Airport Proximity	10.7 Miles
Accommodation Taxes	14%
State and City Tax	7% and 2%
Occupancy Tax	3% per room per
Porterage	night \$18 per room
Catering Taxes	9%
Housekeeping fee	\$8.00 per night, per
Catering Service Charge	room 25% plus tax

### MISCELLANEOUS

Valet Parking	Day - \$46.00 per vehicle   Overnight - \$65.00 per vehicle/24 hour access
Bartender Fee   75 guests	\$250.00 each   5 hours   \$50 additional hour
Chef, Carvers   75 guests	\$275.00 each   2 hours   \$50 additional hour
Sushi Chef	\$350.00 each   2 hours   \$50 additional hour
Security	\$100.00 per officer per hour   min 4 hours
Cake Cutting Fee for Cakes Not Provided by Faena	\$5.00 per person
Labor Fee   for less than 25 guests	\$250.00 each
Bathroom Attendant Fee	\$250.00 each
Audio Visual Equipment	Pricing available upon request

### SERVICE STAFF LEVELS

Plated Dinner	1 Server per 15 Guests
Buffet Dinner	1 Server per 25 Guests

**Menu Details:** Please review the menus above and make your selections no later than three weeks prior to the event. If the selections have not been returned to us at least twenty-one (21) business days before the event, the FAENA Hotel Miami Beach will automatically select a menu for you for each function.

Should this offer be authorized within fourteen (14) business days of your first event, menu selections are due at time of return of this offer.

Should you require a "choice of main course" a charge of \$40 per person will be added to your menu price and final guarantees are due five (5) business days prior to the event to ensure availability of food items.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final Meal Guarantee. Special pricing applies.

**Food & Beverage:** All food and beverage items served in public meeting rooms must be supplied and prepared by the FAENA Hotel Miami Beach. Absolutely no food and beverage items may be removed from the Hotel banquet premise. Client will spend a minimum on food and beverage. Menu prices will be confirmed on the BEO's.

A service charge, currently at 25% of the total food and beverage revenue (9% sales tax and 9% service charge) will be added to all food and beverage charges.

**Guaranteed Attendance:** To ensure a quality experience for all of your attendees, we will send you Banquet Event Orders ("BEO's") confirming the estimated number of attendees, menu, room set up and other details of your event. We ask for a final guarantee of the number of attendees no later than 5 business days prior to the event.

Please note that once the guarantee has been provided, the numbers may increase but not decrease. The Hotel will set up to 5% over and above the guarantee up to a maximum of 20 seats. The Hotel will prepare additional meals for up to 5% above the guaranteed number of guests; these meals also include any substitute meals. If guaranteed attendance increases by more than 5% within five (5) business days prior to a scheduled meal function, the hotel reserves the right to charge 10% surcharge on menu prices due to increased costs incurred (15% for same day Meal Guarantee increases). The contracted menu items may not be available for additional guests added. The hotel cannot promise that the same menu items will be served to guests above the overset.

**Payment Procedures:** The Hotel requires a non-refundable deposit of estimated master charges with the signed contract.

Full payment of estimated master charges is due 30 days prior to event date. The deposit may be payable in U.S. dollars, by certified check, cashier's check, or credit card. Payment via American Express, Master Card and VISA will be accepted with credit card authorization form completed and returned with a copy of the front and back of card. Due to regulations with PCI compliance credit card authorization forms can only be received via secure fax. When submitting payment by check, please include the "event name" and date of event on the check.

**Assignment of Function Space:** The room(s) designated for your event requires a minimum revenue guarantee for rental. Hotel reserves the right to relocate your event to a different room or to charge additional function space rental fees based upon the final Guarantee received. We will discuss with you and confirm in writing whether you would prefer to pay additional function space fees or move to a smaller function room. You will still be responsible for meeting the applicable Minimum Revenue Guarantee if your function location is changed or increased function space charges are incurred.

**Use of Event and Function Space:** To protect the safety and security of all Hotel guests and property, Client will obtain Hotel's advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Client will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs. Hotel does not provide security in the event and function space and all personal property left in the event or function space is at the sole risk of the owner.

**Outdoor Functions:** All outdoor functions scheduled at Faena Miami Beach are subject to a final weather decision a minimum of 6 hours prior to the function start time on the day of the event. Breakfast weather calls must be made the evening prior by 8 PM. A comparable indoor back up space is required for all contracted outdoor functions. Once the weather call has been made indoor back up space will be released.

**Valet:** The Hotel provides daily valet parking at a rate of \$43 for events. Overnight valet parking is available at a rate of \$58 with 24-hour access. These prices are subject to change without prior notice.

**Wedding Tastings:** Menu Tastings are conducted up to 60 days in advance of the event date. Catering Manager will advise on the number of items to be tasted during tasting based on your menu selection. A maximum of 4 guests are included with a minimum expenditure of \$40,000.

**Noise ordinance:** All outdoor music is subject to the City of Miami Beach noise ordinances and must conclude by 11:00PM.

**Signage:** Signage is not permitted in any public areas. Signage is allowed inside private spaces.

**Permits:** The City of Miami Beach requires a special event permit for outdoor events that require tenting, truss, fencing generator or separate building required through the City of Miami Beach. Additional fees apply and the City requires up to 60 days advanced notice.

**Banquet Labor Fees:**

- Chef, Chef Attendants, Carvers for food stations: \$275 per station, up to 2 hours | \$50 each additional hour | one (1) attendant per 50 guests
- Sushi Chef: \$350 up to 2 hours | \$50 each additional hour
- Bartender Fee: \$250 each, up to 5 hours | \$50 each additional hour | one (1) Bartender per 75 guests
- Staffing for Bars | one (1) Bartender & one (1) Cashier per 200 guests

**Vendors:** All outside vendor sources, i.e. Florist, Bakery, Entertainment, Photography, Decorator, etc. must be approved in advance. A listing of potential vendors must be submitted to the Faena Hotel Miami Beach prior to contracting these outside services. The Hotel assumes no liability or responsibility of any items, nor the actions of outside vendors. Not later than thirty (30) days prior to your Event, all non-preferred outside vendors are required to (1) execute agreements to indemnify, defend and hold the Hotel harmless from any act or omission committed by the vendor while the vendor is on Hotel property; and (2) provide proof of insurance, with a carrier and with limits acceptable to the Hotel, and identify the Hotel as an additional named insured on said insurance policies.

Client agrees that if the outside vendor fails to provide items (1) and (2) above, the Hotel, acting reasonably, may refuse access of the outside vendor to the Hotel property.

**\* Faena not to be held liable for misplaced items left behind by vendors**

**Security:** If required, at the sole judgment of Hotel, in order to maintain adequate security measures in light of the size and nature of the event, Client shall provide, at its expense, security personnel for the event supplied by a reputable licensed guard or security agency, which shall be subject to the prior approval of the Hotel. Security personnel provided by Client shall not carry weapons and are to coordinate with the Hotel's security department and will concern themselves only with access to the space reserved in this agreement, restricting their presence to those areas of the Hotel premises.

**Traffic Control:** All events taking place at the Faena Forum and Faena Hotel require police presence to assist with guests crossing Collins Avenue.

**Audio Visual Standards:** The Hotel has an exclusive agreement for full service, on-site audio-visual production, including Rigging Services and power with Encore.

Should you elect to use a third-party supplier of audio-visual services ("Third-Party Supplier"), an outside AV supplier fee of \$1,500.00 will be charged to the master. This does not pertain to Disc Jockeys or Bands contracted for weddings or social events.

**Décor, Displays & Entertainment:** All displays and/or decorations proposed by Client will be subject to the prior written approval of the Hotel for every event. Any personal property of Client or Client's guests or invitees brought onto the Hotel premises and left thereon, either prior to or following the event, will be at sole risk of Client and the Hotel will not be liable for any loss of damage to the property for any reason. Client acknowledges that the Hotel does not maintain insurance covering Client's interruption, and property damage, and other potentially applicable, insurance covering such losses by Client.

Flowers, décor, specialty linens, and entertainment can be ordered with your Event Coordinator. Please be advised that all props and items contracted through outside vendors must be removed at the conclusion of your event, unless special arrangements have been made through your Hotel representative.

**\* Any and all confetti cannons or balloon release will be subject to a cleanup fee of \$1,500.00.**

**\* Confetti in the Faena Theater is not permitted.**

**\* NO fog or smoke is permitted in the Faena Forum without the prior authorization or knowledge of your dedicated event manager. Any vendor that found in violation of this policy will be subject to a fine.**