



1

HOTELS
Weddings

WATCH LOVE GROW

1 HOTEL SOUTH BEACH
2026 Wedding Offerings

Wedding Package Offerings

LET OUR TEAM CUSTOMIZE THE DREAM WEDDING PACKAGE FOR YOU

1 LOVE PACKAGE

COCKTAIL RECEPTION

Selection of five passed canapés

THREE-COURSE DINNER

Salad

Entrée

Wedding cake

Five hour deluxe bar

Celebratory toast

Wine service with dinner

*Packages from \$305 per guest,
plus service charge and sales tax*

1 LIFETIME PACKAGE

COCKTAIL RECEPTION

Selection of six passed canapés

Select one antipasto, dim sum, or textures display

THREE-COURSE DINNER

Salad

Entrée

Wedding cake

Five-hour deluxe bar

Celebratory toast

Wine service with dinner

*Packages from \$349 per guest,
plus service charge and sales tax*

Package Includes

Complimentary wedding-night accommodations for the newlyweds
(food and beverage minimums required)

Custom wedding tasting for up to 4 guests
(food and beverage minimum required)

Complimentary ceremony rehearsal

Preferential guest room block rates, based upon availability

10% off spa services for the bridal party

Reduced valet parking rate of \$20 per car

Light grey cushioned oversized banquet chairs (indoor events)

White padded folding ceremony chairs (outdoor events)

House white or Radice-textured linen

Natural-colored wooden dance floor

Staging

Banquet tables, flatware, china, and glassware

Ceremony fee: \$3,000



Catering Menu

OUR FOOD PHILOSOPHY IS SIMPLE: INGREDIENTS FIRST. THEN ADD LOVE

When you plan a wedding at 1 Hotels, you'll discover catering menus designed for the season. Full of fresh, local ingredients and dishes that are both good and good for you, our culinary offerings will perfectly complement your wedding celebration.

Our culinary team donates all excess food from banquet functions to Food Rescue US, which distributes it to communities in need throughout Miami.

PARTNERS INCLUDE:

Camillus House

Lotus House Miami

Rescue Mission



Cocktail Hour

PASSED CANAPÉS (COLD)

TRIPLE CREAM BRIE TARTLET

Apricot

V G D

FLATBREAD

Fig Jam, Goat Cheese, Parmesan
Pear, Truffle Salt, Arugula

V G D

BOCATA

Heirloom Tomato, Spanish
Ham, Garlic, Olive Oil, Basil

G

PURPLE POTATO & CAVIAR*

Herb Crème Fraîche

D

KING SALMON BELLY CRUDO*

Seaweed Cone, Charred
Pineapple, Yuzu Kosho

G

BEET TARTARE

Shallot, Smoked Onion, Chive Rice
Cracker, Orange Segment

VG

LOBSTER SALAD CROSTINI

G D

WAGYU STEAK TARTARE*

Wonton Cup, Avocado Mousse
Pasilla Emulsion, Mustard Caviar

G

CORVINA PASSION FRUIT CEVICHE*

Peruvian Pepper, Cancha, Onion,
Cilantro, Black Salt

KING SALMON MISO TACO*

G

PIQUILLO MUHAMMARA ON RED ENDIVE

Heart of Palm, Persian Cucumber,
Sweet Drop

VG N

ANDALUSIAN GAZPACHO SHOOTER

Heirloom Tomato, Cucumber, Tio
Pepe Sherry, Salmorejo Bread

V G

CRAB MEAT CAUSA MAKI

Avocado, Yellow Pepper, Lime,
Cucumber, Botija Aioli

D

LAVA SALT PROFITEROLE

Harissa Hummus, Piquillo
Peppers, Pickled Cucumber

V G N

CRISPY*

Smoked Salmon, Bottarga,
Crème Fraîche, Chive Blini

D G

SWEET PEPPER & CABRALES

Caramelized Shallots, Goat Cheese

D

Menus subject to change

V - Vegetarian VG - Vegan G - Contains Gluten D - Contains Dairy N - Contains Nuts

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Cocktail Hour

PASSED CANAPÉS (HOT)

CHICKEN SATAY

Peanut Sauce
N

CHARRED OCTOPUS

Botija Olive Aioli
D

A5 SLIDER

Wagyu Beef, Brioche Buns, Truffle Lemon Aioli
G D

SHORT RIB TACO

Kimchi Aioli
D

LAMB CHOP LOLLIPOP

Eggplant Tapenade

CHEESE AND JALAPEÑO MINI AREPA

Smoked Onion Sauce
D

4 CHEESE ARANCINI

Sundried Tomato Spread
V G D

VEGETABLE SAMOSA

Mint and Mango Chutney
V G

IMPOSSIBLE MEAT AND QUINOA KEBAB

Turmeric, Lemongrass, Cilantro Sauce
V G

GINGER FRIED CHICKEN

Five Spice, Tamari, Yuzu Cucumber Aioli,
Potato Starch
D

CUBAN CIGAR

Mustard, Pork, Guava and Espelette Jam
G

MANCHEGO CROQUETA

Quince and Sage Purée
G D

SHORT RIB POTATO CROQUETA

Carrot, Red wine Gastrique
G D

MINI CRAB CAKE

Chipotle Aioli
G D

TIGER SHRIMP IN PHYLLO

Basil, Unagi Lemon Sauce
G

MARGHERITA FLATBREAD

Confit Tomato, Mozzarella,
Basil, Prosciutto, Arugula
G D

BUTTER PECAN SHRIMP

Pad Thai Sauce, Green Onions, Basil Oil
G

INDIAN DAL PURSE

Turmeric, Cardamom, Cashew Ginger Crema
V G

BELLY CROCANTE

Bao Bun, Shiso Leaf, Pickled Cucumber,
Unagi Sauce

STEAK POMMES FRITES

Skirt Steak, Caramelized Onion, Waffle Fries,
Béarnaise Sauce
G D

GYOZA

Mushrooms, Edamame, Sweet & Chili Sauce,
Scallions
V G G

MINI CALZONE

Pepperoni, Mozzarella, Peppers, Onion, Pomodorina
G D

MAC & CHEESE BITE

Bacon & Onion Jam, Chives
G D

GRILLED CHEESE

Sharp Cheddar, Yuzu Marmalade
V G D

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Salad

SELECTION OF 1

BABY ARUGULA

Gorgonzola, Red Wine-Poached Pears,
Shaved Heirloom Carrot, Candied
Walnuts, Champagne Dressing
V D N

KALE CAESAR SALAD

Parmesan Crisp, Petite Croutons,
Traditional Caesar Dressing
G D

BURRATA

Roasted Tomatoes, Red Pepper Salad,
Mustard Frill, Extra Virgin Olive Oil
V D

Additional \$10.00 per person

BABY ICEBERG WEDGE SALAD

Bacon, Pickled Pear Onion, Baby
Heirloom Tomatoes, Ricotta Salata,
Spiced Pepitas, Chipotle Ranch Dressing
D N

COMPRESSED WATERMELON SALAD

Heart of Palm, Floridian Citrus,
Watercress, Grapefruit Vinaigrette
VG

SPICY GREEN SALAD

Mustard Frill, Arugula, Mizuna, Dried Cherries,
Blistered Tomato, White Asparagus,
Pumpnickel Croutons, Creamy Herb Dressing
V G D



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Entrée

TABLE SIDE CHOICE OF TWO ENTRÉE SELECTIONS (ADDITIONAL \$30 PER PERSON)

"PRE-SELECTED" CHOICE OF ENTRÉE IS AVAILABLE UPON REQUEST FOR (2)
SINGLE ENTRÉE SELECTIONS (ADDITIONAL \$20 PER PERSON)
PRICING BASED UPON THE HIGHEST ENTRÉE PRICE

BRAISED BEEF SHORT RIB

Roasted Carrots, Mascarpone Creamy
Polenta, Red Wine Reduction
D

GULF RED SNAPPER

Saffron & Manchego Risotto Cake,
Escabeche Carrots, Leek Fondue
D

PORCINI-CRUSTED CHICKEN BREAST

Potato Purée, Sautéed Spinach,
Beech Mushrooms, Chicken Jus
D

SKUNA SALMON

Carrot & Ginger Puree, Grilled White Asparagus,
Confit Fennel, Saffron Beurre Blanc
D

CHILEAN SEA BASS

Chive & Champagne Butter Sauce,
Kabocha Purée, Broccolini
D

Additional \$20 per person

6 OZ. GRILLED FILET MIGNON

King Trumpet Mushroom, Sautéed Spinach,
Parmesan-Crusted Fingerling Potatoes
D

Additional \$25 per person

SHORT RIB & SALMON

Duchess Purple Potato, Jumbo White Asparagus,
Confit Shallot, Port Wine Jus
D

Additional \$35 per person

4OZ PETITE FILET & SEABASS

Kabocha Squash Purée, Purple Broccolini,
Roasted Wild Mushrooms, Beef Au Jus

Additional \$50 per person



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1 Lifetime Reception Displays

SELECTION OF 1

ANTIPASTO

Italian meats & cheeses including Salame Calabrese, Coppa, Parmesan, Fontina, Buffalo Mozzarella, Pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, roasted tomatoes, grissini, crackers
G

MEZZE PLATTER

Baba Ghanoush, Muhammara, Hummus, Tzatziki, Grilled Naan, Pita Chips, Organic Raw & House-Pickled Vegetables, Marinated Olives, Peppadew Sweet Peppers, Stuffed Grape leaves
G

DIM SUM DISPLAY

Vegetable Gyoza, Shrimp Shumai, Chicken Shumai, Vegetable Spring Roll

Served with Chinese mustard, garlic chili sauce, soy sauce, and ginger-scallion dipping sauce
V G

*HOUSE-ROLLED SUSHI & SASHIMI DISPLAY

Rolls: California, Spicy Tuna, Salmon, Vegetable

Sashimi: Tuna, Salmon, Hamachi

Served with pickled ginger, wasabi, soy, spicy aioli

*\$59 per person - price based on (6) pieces per person
1 Sushi Chef required for every 75 guests for
freshly hand-rolled sushi; Chef Fee \$350 each.*

*CEVICHERIA

Peruvian: Yellow Pepper, Grouper, Choclo, Cancha, Lime, Cilantro, Plantain Chips

Seafood Agua Chile: Calamari, Octopus, Pink Shrimp, Pasilla and Guajillo Chile, Tortilla Chips

Nikkei: Tuna, Sesame, Seaweed, Yuzu Ponzu, Avocado, Wonton Chips

\$48 per person

*CHILLED SEAFOOD

Oysters, Crab Claws, Jumbo Poached Shrimp, Peruvian Ceviche, Lemons, Cocktail Sauce, Rocoto Pepper Hot Sauce, Blood Orange Mignonette

\$60 per person

*JAPANESE HAND-ROLL STATION

Pre-made Makis

Spicy Tuna Roll: Bluefin Tuna, Cucumber, Spicy Aioli

Hamachi Roll: Yellowtail, Chili Garlic, Avocado, Green Onions

Vegetable Roll: Asparagus, Tama Gobo, Takuan

Temakis Hand-Rolled at Station

Spicy Tuna Roll: Bluefin Tuna, Cucumber, Spicy Aioli

California Roll: Snow Crab, Cucumber, Avocado

Served with pickled ginger, wasabi, soy, spicy aioli

*\$59 per person - price based on assortment of (5) pieces per person
1 Sushi Chef required for every 35 guests; Chef Fee \$500 each*

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Actions Stations

CHEF ATTENDANT REQUIRED FOR ALL ACTION STATIONS
1 CHEF EVERY 75 GUESTS, CHEF FEE \$200 EACH

MOZZARELLA & ITALIAN CHARCUTERIE BAR

- ***Prosciutto di Parma, Salami Toscano, and Mortadella**
- **Ovoline Mozzarella:** Calabrian Chili, Confit Garlic, and Olive Oil
- **Burrata:** Pistachios, Olive Oil, and Honey
- **Buffalo Mozzarella:** Marinated Campari Tomato, Basil Pesto, Aged Balsamic, and Olive Oil
- Focaccia, Grilled Ciabatta, and Parmesan Breadsticks

G D N

\$48 per person

SLIDER STATION

- **Grilled Mahi:** Gribiche Sauce, Red Leaf Lettuce, Pickled Onion
- **Wagyu Beef:** Bacon Onion Jam, Gruyere Cheese, Garlic Aioli
- **Spicy Crispy Chicken:** Chow Chow Relish, Piquillo Smoked Paprika Aioli
- **Impossible:** Caramelized Onion, Vegan Cheese *VG G*

Served with Waffle Sweet Potatoes, Truffle Fries, Harissa Ketchup, Beer Mustard

G D

\$45 per person

RISOTTO & GNOCCHI STATION

- **Wild Mushroom Risotto:** Truffle Butter in Parmesan wheel *D*
- **Saffron Seafood Risotto:** Lobster, Gulf Shrimp, Calamari *D*
- **Spinach Potato Gnocchi:** Pesto-Infused Oils, Parmesan Cheese, Calabrian Chilies, Rustic Bread *D G*

\$45 per person

MASON JAR SALADS

- **Wedge Salad:** Bacon Lardon, Cherry Tomatoes, Red Onions, Hard-Boiled Egg, Blue Cheese Dressing *D*
- **Mediterranean Salad:** Cucumbers, Tomatoes, Olives, Artichokes, Red Onions, Feta, Oregano Vinaigrette *V D*
- **Kale and Quinoa Salad:** Apricots, Carrots, Cucumber, Radish, Ginger Vinaigrette *V*

\$29 per person

TACO STATION

- **Al Pastor:** Achiote-Marinated Pork
- **Spiced Carne Asada**
- **Chili-Spiced White Fish**
- **Mushroom and Rajas** *V*

G D

Served with Corn and Flour Tortillas, Guacamole, Escabeche de Jalapeños, Cotija Cheese, Salsa Verde, Guajillo, Roasted Tomato Salsa, Pico de Gallo, Lime

\$47 per person

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Actions Stations

CONTINUED

HAND-CRAFTED PASTA

- **Cacio E Pepe:** Bucatini, Black Pepper, Parmesan Cheese *G D*
- **Rigatoni Pomodoro:** Baby Spinach, Wild Mushrooms *G*
- **Creamy Marsala Gemelli:** Roasted Cauliflower, Caramelized Onions, Kale *G D*
- **Short Rib Ragout:** Penne, Aleppo Gremolata *G*

Served with Artisan Breads, Extra Virgin Olive Oil, Crushed Red Pepper Flakes, and Freshly Grated Parmigiano-Reggiano
\$39 per person

PAELLA

Select one:

- **Valenciana:** Shrimp, Chicken, Lima Beans, Tomatoes, Peppers, Saffron
- **Fideuá:** Calamari, Shrimp, Mussels, White Fish, Roasted Garlic Aioli
- **1 Hotel:** Artichoke, Asparagus, Tomato, Peppers

\$41 per person

SHAWARMA STATION

- **Spiced Moroccan Organic Chicken**
- **Ras el Hanout Lamb**
- **Hara Masala Beef Tenderloin**

Served with Warm Grilled Naan Bread, Turkish Tomato Salad, Pickled Cabbage, Tzatziki Sauce, Harissa
\$50 per person

CARVING

VEGAN WELLINGTON

Plant-Based Protein, Mushrooms, Spinach, Garlic, Shallots, Caramelized Vegetable Glaze, Roasted Asparagus
\$42 per person

WHOLE BAKED SALMON EN CROUTE

Lemon Beurre Blanc Sauce, Roasted Broccolini
\$39 per person

CEDAR PLANKED SEA BASS

Thai Chili & Lemon Marinade, Lemon & Thyme Asparagus
\$48 per person

SLOW-ROASTED TURKEY BREAST

Roasted Root Vegetables, Turkey Gravy
\$29 per person

PARRILLADA

Grilled Skirt Steak, Pan-Roasted Chicken, Argentinian Chorizo, Roasted Peruvian Potato, Chimichurri, Dinner Rolls
\$62 per person

PRIME RIB

Black Angus, Sautéed Wild Mushrooms, Red Wine Demi, Creamy Horseradish
\$48 per person

COLORADO RACK OF LAMB

Herb Marinade, Mint Au Jus, Rosemary New Potatoes
\$54 per person

40-OUNCE TOMAHAWK

Grilled Tomahawk Steak, Sliced to Order, Classic Béarnaise, Red Wine Demi, Beef Tallow Crispy Potatoes
\$65 per person

HOUSE-SMOKED BARBECUE BRISKET

Mac & Cheese, Cornbread, Bourbon BBQ Sauce
\$35 per person

PORCHETTA

Rainbow Carrots with Citrus Honey Glaze, Verjus Grain Mustard Sauce
\$38 per person

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Dessert

WEDDING CAKE

Custom-designed traditional tiered fondant wedding cake. We proudly partner with Sweet Guilt Earth and Sugar

HOT AND FRESH MINI CAKE DONUTS

V G D N

- **Ice Cream:** Dulce de Leche, Vanilla, Pistachio, and Flamingo Sorbet

Served with Chocolate Ganache, Strawberry Frosting, Vanilla Bean Glaze, and Candy Toppings

\$36 per person

1 Chef every 75 guests; Chef Fee \$200 each

ICE CREAM PANINI

V G

Select three:

- Vanilla
- Nutella
- Pistachio
- Chocolate
- Raspberry Sorbet
- Mango Sorbet

Served with Chocolate sauce, Caramel Sauce, Raspberry Sauce, Assorted Candy Toppings

\$44 per person

1 Chef every 75 guests; Chef Fee \$200 each

SWEETS DISPLAY

Select three:

- Organic Blueberry Hand Pies *D G*
- Tiramisu Verrine *D G*
- Lemon Meringue Tarts *D G*
- Yogurt Panna Cotta with Fresh Berries *D*
- Coconut Rice Pudding with Mango Chutney *D*
- Chocolate Fudge Cake *D G*
- Milk Chocolate Financier *D G N*
- Mini Cupcakes: Red Velvet, Vanilla, Citrus, Birthday Cake *D G*

\$33 per person

S'MORES STATION

V G

- Vanilla, Dulce de Leche, Passion Fruit, Hibiscus Marshmallows
- Dark and Milk Chocolate Squares
- Traditional and Chocolate Graham Crackers

\$32 per person

NITROGEN DIPS

V D N

- Hazelnut Crunch, Mango Passion, White Chocolate Key Lime
- Dark, Milk, and White Chocolate
- Assorted Candy Toppings

\$42 per person

1 Chef every 75 guests; Chef Fee \$200 each

NITROGEN ICE CREAM STATION

V D N

Select three:

- Vanilla
- Chocolate
- Dulce de Leche
- Nutella
- Strawberry Sorbet
- Mango Sorbet
- Mojito Sorbet

Served with Chocolate Sauce, Carmel Sauce, Raspberry Sauce, Mango Sauce, Assorted Candy Toppings

\$44 per person

1 Chef every 75 guests; Chef Fee \$200 each

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Late Night Stop

BASED ON 90 MINUTES OF CONSECUTIVE SERVICE \$39 PER PERSON, PER DISPLAY
SELECT THREE

MINI CUBAN SANDWICH
Roasted Pork, Mustard, Swiss Cheese,
Dill Pickles, Sweet Ham
G D

MANCHEGO CROQUETA
Tomato Jam
V G D

MINI BEEF HOT DOGS
G

MINI BEEF SLIDERS
G

CHICKEN TENDERS
G

SHORT RIB AREPA WITH CHEESE
D

4-CHEESE EMPANADA
Cilantro and Jalapeño Cream
V G D

VEGETABLE FRIED RICE
VG

VEGETABLE SPRING ROLLS
Sweet & Sour Sauce
V G

BIRRIA TACOS
Shredded Beef

CHICKEN FLAUTAS
Salsa Verde, Smoked Crema
D

FRENCH FRIES
VG

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Beverage Service

OPEN DELUXE BRAND BAR

Tito's Vodka

Bacardi Superior Rum

The Botanist Gin

Patrón Silver, Espolón Blanco

Maker's Mark Bourbon

Dewar's 12

Brother's Bond Straight Bourbon Whiskey

Illegal Joven Mezcal

House White and Red Wine

House Prosecco

Assorted Craft Beers

Assorted Soft Drinks and Juices Sparkling
and Still Waters

Each additional hour \$21 per person

OPEN SUPERIOR BRAND BAR

Grey Goose, Belvedere

Bacardi Superior, Appleton Estate

Hendrick's Gin

Casamigos Tequila Blanco, Lalo Blanco

Angel's Envy

Macallan 12 Year Single Malt Scotch

Brother's Bond Straight Bourbon Whiskey

Del Maguey Vida Mezcal

House White and Red Wines

House Prosecco

Assorted Craft Beers

Assorted Soft Drinks and Juices
Sparkling and Still Waters

Bar enhancement \$19 per person

Each additional hour \$23 per person



Menus subject to change

Elevated Extras



Elevated Extras

PLEASE CONTACT OUR EVENT PLANNING TEAM FOR
PRICING INFORMATION AND FURTHER DETAILS

PRE-WEDDING PARTIES

ENGAGEMENT PARTY

Celebrate the start of this exciting chapter with a special night surrounded by friends and family. Our thoughtfully designed spaces provide the perfect backdrop for engagement parties, rehearsal dinners, bridal showers, and more.

BACHELOR / BACHELORETTE WEEKEND GETAWAY

Curate a weekend escape for you and your wedding crew. Begin with your hotel accommodations, then let the weekend unfold: poolside cabanas with champagne, rejuvenating spa moments, rooftop pool access, and curated experiences. Our team assists with everything from dinner reservations to transportation and VIP entry at the hottest nightlife spots in Miami.

BRIDAL SHOWER

Host an intimate, nature-inspired gathering with curated seasonal cuisine and inventive cocktails that reflect your wedding vision. Every detail is designed to create a relaxed, celebratory experience for you and your guests.

WELCOME RECEPTION

Welcome your guests in true Miami style with a reception overlooking the ocean. Choose from a selection of specialty cocktails, Mojitos, craft beers, and organic wines, paired with Miami-inspired bites that celebrate the city's vibrant flavors.



Elevated Extras

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PRE-WEDDING MIND & MOVEMENT

BRIDAL PARTY PRIVATE ANATOMY SESSION

Get energized for the dance floor! This 30-minute treadmill session leads you through a full warm-up, dynamic intervals, and hill sprints in an intimate group setting, all set to an energizing soundtrack that keeps you moving.

SOUL CYCLE

Turn up the energy with a high-intensity cardio ride designed to get hearts racing and spirits lifted. Includes shoes and water; private classes are available, based on availability.

YOGA ON THE BEACH

Unwind before the ceremony with a private yoga class, focusing on held poses and deep breath awareness. Learn to clear and relax the mind through meditative movements that challenge and energize the body while stimulating circulation and supporting toxin release.

Elevated Extras

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AFTER

LATE NIGHT SNACKS

Dancing needs fuel. Add on your favorite party snacks, from mini-burgers, truffle fries, street tacos, guacamole, and more to keep the party going all night.

ROOFTOP AFTER-PARTY PACKAGE

Keep the celebration going with music, drinks, and amazing views at our rooftop bar. Reserve Rooftop-East End and customize the experience with a premium open bar and late-night bites.

Additional fees apply.

FAREWELL BREAKFAST

Send off your guests in style with a thoughtfully curated breakfast. Options include a selection of pastries, fresh seasonal fruit, made-to-order omelets, bacon, roasted fingerling potatoes, coffee, juice, and of course, mimosas. Menus are fully customizable to suit your celebration.



General Information



General Information

GUARANTEE OF ATTENDANCE

To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/ Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this time frame not be observed, we cannot guarantee menu contents or other necessary arrangements. Final Guarantee of Attendance and special meal requests are required by Noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added.

FOOD

All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

ALCOHOLIC BEVERAGES

Florida State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel South Beach is responsible for the administration of these regulations held on its premises. It is Hotel policy, therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel South Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.

SERVICE CHARGE & TAXES

All food and beverage is subject to a taxable 24% service charge. The tax rate on food and beverage is 9%, service charge is taxable at 7%; while the tax rate on all other goods and services is 7%. Please see below the breakdown of the 24% service charge: A mandatory service charge equal to 18% and a separate administrative fee in the amount of 6% of the total food and beverage charge will be added to your bill.

WELCOME BAG DELIVERIES

In-room deliveries start at \$5 per room, guest must be checked in prior to delivery. Gift bags handed out upon guest check in at front desk start at \$3.00 per room. Deliveries must be communicated at least (10 days) prior to arrival for staffing purposes. Customized gift bags will incur additional cost.

SIGNAGE

Digital signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces. Please speak with your Catering/ Conference Service Manager to arrange for display easels to use in your contracted event spaces, if needed.

WEDDING PLANNER

Minimum Day-of coordination from wedding planner required. Your catering and conference services manager will handle all aspects of the food & beverage coordination for your event

General Information

CONTINUED

VENDOR LIST

Our Catering/Conference Service Manager will provide you with 1 Hotel South Beach's preferred list of vendors, however, you are welcome to utilize your own outside vendor. Each vendor must provide certificate of insurance, naming 1 SB Lessee LLC as certified holder. In addition, hotel's affiliates and agents must be included as additional insured. Your Catering/ Conference Service Manager will provide additional details.

- General liability coverage minimum requirements are \$1 million per occurrence and \$2 million in aggregate, including products and completed operations.
- Coverage for workers compensation instatutory amounts, including employer's liability with a minimum limit of \$1,000,000, should be shown covering all of your employees.
- Auto coverage, for all owned, hired and non-owned autos, in the minimum amount of \$1 million. Applies for all vendors utilizing loading dock area for load in and load out.

PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

WEDDING MENU TASTING

A complimentary tasting will be extended for up to 4 guests (minimum expenditure of \$70,000 required). Tastings are limited to Monday -Thursday between the hours of 10am - 4pm. Tastings can be scheduled a maximum of 3 months in advance of the wedding date and will feature "tasting" portions of your pre-selected/contracted menu. Should your menus consist of stations, tastings will be at the discretion of our Chef.

LABOR

Staffing ratio is 1 per every 15 guests for plated meal functions, 1 per 30 guests for buffet meal functions.

Additional labor fees are as follows: Additional servers at \$250.00 each for a max of 4 hours. \$50.00 each additional hour.

Bartenders: \$300.00 each (one (1) bartender is required for every 65 guests) for 5 hours. \$50.00 each additional hour.

Chef Attendant: \$200.00 each (one (1) chef attendant is required for every 75 guests) +\$50.00 per additional hour

AUDIO, VISUAL, & POWER

Hotel's in-house audio/visual provider, Encore, maintains a full-time staff as well audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.

DECOR

All décor must be approved with your Catering/ Conference Service Manager prior to the event date. Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance. Delivery Times: 9:00 am – 6:00 pm Monday- Sunday. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to hotel as a result of not having prior approval will be billed to the client. Confetti, glitter, smoke machines and open flame are prohibited in our event spaces.

General Information

CONTINUED

SHIPPING

1 Hotel South Beach will accept packages up to one (1) week prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

SECURITY

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of \$55 per hour with a four (4) hour minimum. All security personnel to be utilized during the Event are subject to Hotel approval.

OUTDOOR EVENTS

Outdoor events require a set-up fee of \$15 per person, taxable at 7%. All outdoor events will have suitable indoor areas reserved if inclement weather occurs. Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.

PARKING

Valet parking is available for your guests at the rate of \$20 per vehicle. The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of \$65 per vehicle per night.

PERMITS

Special outdoor events require a permit through the City of Miami Beach with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of Miami Beach. Additional fees will apply.

NOISE ORDINANCE

All outdoor music is subject to the City of Miami Beach noise ordinances. Outdoor music must end by 10:00 pm. Live entertainment such as bands, instrumental, vocal, use of microphone equipment, etc. is not permitted outdoors. Only DJ music at a conversational level, piped through the existing house sound system is permitted. We reserve the right to control the decibel levels in all areas of the hotel.

Encore AV will provide quotes for the following services:

- Outdoor sound connection, supervision, and labor.
- A microphone for the ceremony (permitted for the ceremony only).
- Power drops for both indoor and outdoor setups.