

Mayfair House

HOTEL & GARDEN



Packages

ALL PACKAGES INCLUDE

- Complimentary Room for the Bride and Groom on the Night of the Wedding
- Special Discounted Room Rate | 10 Rooms or More
- Discounted Valet Parking Services
- Complimentary Menu Tasting for 4 Guests
- Standard Hotel Tables
- Chiavari Chairs | Mahogany, Black or Clear
- Floor Length Linens and Napkins, Votive Candles, Table Numbers
- Two Course Plated Dinner
- Coffee and Tea Service with Dinner
- Bartender/Butler Fees Waived
- Sparkling Wine or Cider Toast

SPECIAL MEALS

KIDS MENU (AGES 3-12) | 50

Please Select One

Includes Fruit and Non-Alcoholic Beverages

- **Roasted Chicken** | Mashed Potatoes, Peas, & Carrots
- **Penne** | Fresh Tomato and Basil

VENDOR MEALS | 50

Chef's Choice of a Hot Meal

PACKAGES

Sapphire | 230

One-Hour Cocktail Reception

- One-Hour Open Traditional Bar
- Choice of Five (5) Passed Hors d'Oeuvres

Three-Hour Dinner Reception

- Three-Hour Open Traditional Bar
- Three Course Plated Dinner
+ Choice of Salad
+ Choice of Two (2) Entrées + Vegetarian Entrée
+ Wedding Cake

Emerald | 270

One-Hour Cocktail Reception

- One-Hour Open Traditional Bar
- Choice of Six (6) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display

Four-Hour Dinner Reception

- Three-Hour Open Traditional Bar
- Three Course Plated Dinner
+ Choice of Starter
+ Choice of Two (2) Entrées + Vegetarian Entrée
+ Wedding Cake
- House Wines with Dinner

Diamond | 290

One-Hour Cocktail Reception

- One Hour Open Premium Bar
- Choice of Six (6) Passed Hors d'Oeuvres
- Choice of One (1) Action Station
- Choice of One (1) Reception Display

Four-Hour Dinner Reception

- Four Course Plated Dinner
+ Choice of Salad
+ Choice of Intermezzo
+ Choice of Two (2) Entrées + Vegetarian Entrée
+ Wedding Cake
- Upgraded House Wines With Dinner

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Receptions

DISPLAY SELECTION

Artisanal Cheese

Chef's Selection of Artisan Domestic and Imported Cheeses
Dried Fruits, Fig Jam, Honey Comb,
Sliced Rustic Bread, Baguettes, Gluten Free Crackers

Garden Crudité

Baby Carrots, Celery, Asparagus, Cherry Tomatoes, Cucumber,
Radishes
Roasted Garlic Hummus, Lemon Honey Whipped Ricotta, and Cilantro
Chive Yogurt Dip

Artisanal Cured Charcuterie

Prosciutto, Salumi, Mortadella
Olives, Cornichons, Whole Grain Mustard, and Honey
Sliced Rustic Bread, Baguettes, and Gluten Free Crackers

Mayfair Sliders

Choice of Three | One of Each per Guest
Served on Brioche Buns and Includes House Made Potato Chips,
House Made Ranch and Condiments

- **Prime Beef** | Cheddar, Lettuce, Tomato, Garlic Mayonnaise
- **House Blend Chorizo & Beef** | Onion, Dijon Mustard
- **Grilled Chicken** | Lettuce, Pickles, Honey Mustard
- **Mini Chorizo Dog** | Brava Sauce, Potato Sticks, Aioli
- **Blackened Salmon** | Baby Arugula, Blistered Tomato, Lemon Aioli
- **Portobello Mushrooms** (VE) | Caponata and Roasted Tomato
- **Mini Crab Cake** | Spicy Aioli and Creamy Old Bay Slaw | Add 9

Mediterranean Table

- **Classic Tomato Basil Bruschetta** | Garlic Crostini
- **Muhammara** | Roasted Red Peppers, Lemon, Hazelnut, Dried Tomato (N)
- **Tomato and Parsley Tabbouleh**
- **Spinach and Feta Spanakopita** (V)
- **Crisp Local Market Crudité** | Tzatziki, Red Pepper Hummus
- **Marinated Feta** | Virgin Oil, Toasted Pine Nuts and Mint
- **Herb Marinated Mediterranean Olives** (V, VE, GF)
- **Grilled Pita**

PASSED HORS D'OEUVRES SELECTION

Chilled Specialties

- Heirloom Tomato Bruschetta (VE)
- Caprese Skewer | Mozzarella, Heirloom Cherry Tomato, Balsamic Glaze (V)
- Red Potato | Porcini, Truffle Creme Fraiche
- Baby Crudité Shooter | Green Goddess (VE)
- Mango and Manchego Tarts (V)
- Brie on Wheat Toast | Fig Jam (V)
- Melon Wrapped Prosciutto
- Tuna Tartar on Wonton Chip | Ponzu
- Jumbo Shrimp | Cocktail Sauce
- Salmon Gravlax on Pumpernickel | Caviar
- Scallop Ceviche 'Bloody Mary' Shooter
- Smoked Beef Tenderloin Tartar | Charred Blue Cheese Biscuit
- Jamón Ibérico and Sherry Melon | Add 2
- Sweet Potato Cakes | Crème Fraîche, Caviar | Add 2
- Lump Crab & Avocado | Wheat Toast | Add 3
- Lobster Crostini | Old Bay Aioli | Add 3

Hot Specialties

- Vegetarian Spring Rolls | Sweet Chili Sauce (V)
- Moroccan Phyllo Cigars | Plant Based 'Meat' (VE)
- Sweet Potato Cakes | Crème Fraiche + Caviar
- Chicken Quesadillas | Poblano Salsa
- Mini Ground Beef Empanada
- Mini Chicken Empanada
- Mini Cuban Fritas
- Cocktail Franks | Spicy Brown Mustard
- Per Item | 10
- Mini Beef Wellington | Horseradish Cream Sauce
- Conch Fritter | Spicy Key Lime Mayo
- Chimichurri Beef Skewer
- Cilantro Garlic Chicken Skewer
- Miami Pulled Pork Tacos | 'El Heat' Sauce
- Four Cheese Arancini | Saffron Aioli (V, GF)
- Coconut Shrimp | Malibu Rum and Sweet Chili Sauce (GF)
- Crab Cakes | Citrus Tartar Sauce | Add 3
- Lamb Chop Lollipops | Mint Yogurt Dip | Add 3



Tapas and Pinchos | Add 5

Served with Marinated Olives (V, GF), Toasted Marcona Almonds (N, GF), Avocado Salsa, Goat Cheese

- **Tortilla Española** | Chorizo, Manchego, Jamon Serrano
- **Patatas Bravas** | Olives, Marinated Anchovies
- **Beef Chimichurri** Skewer
- **Cilantro Garlic Chicken Skewers**
- **Rosemary-Lemon Marinated Portobello Mushrooms** |
Whole Grain Mustard
- **Ceviche**

| Add 5

Served with Plantain Chips and Canchitas

- **White Fish** | Red Onion, Tomato, Cilantro, Jalapeño, Leche De Tigre
- **Tuna** | Red Onion, Tomato, Cilantro, Jalapeño, Leche De Tigre
- **Shrimp** | Red Onion, Tomato, Cilantro, Jalapeño, Avocado, Leche De Tigre

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Plated Dinners

FIRST COURSE

Please Select One Starter

- **The Mayfair Salad** | Hearts of Palm, Arugula, Garden Vegetables, Queso Fresco Mango Vinaigrette, Crushed Macadamia
- **Little Gem Caesar** | Parmesan, Garlic Croutons, Creamy Caesar Dressing
- **MG Wedge** | Iceberg Wedge, Bacon, Gorgonzola Crema, Dried Tomato, Balsamic Onions, Toasted Seeds, House Made Ranch
- **Caprese** | Baby Arugula, Heirloom Tomato, Burrata, Torn Basil, Crostini, Balsamic Glaze
- **Fire Roasted Vegetables in Phyllo** | Almond Romesco
- **Wild Mushroom Strudel** | Charred Asparagus
- **Local Tomato Tart** | Caramelized Onion, Olive Tapenade
- **Roasted Tomato Soup** | Mozzarella Espuma, Basil Powder
- **Carrot Ginger Soup** | Spiced Yogurt

APPETIZER COURSE

Sapphire and Emerald Package | Price per guest

Diamond Package | Included

- **Local Tomato Tart** | Caramelized Onion, Olive Tapenade | 8
- **Lobster Ravioli** | Lemon Brown Butter, Sage | 10
- **Garlic Shrimp** | Mango Relish, Plantain, Chili Crunch | 10
- **Kurobuta Pork Tenderloin** | Bok Choy Kimchi, Korean BBQ Sauce | 10
- **Local Burrata** | Eggplant Panzanella, Aged Balsamic, Basil & Lingurian Olive Oil | 12
- **Shrimp Tiradito** | Poached Shrimp, Chili Pepper, Yuzu Leche De Tigre, Sweet Potato | 12
- **Tuna Tartare** | Passionfruit Ponzu, Fresno Chili, Cilantro, House Chips 12

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MAIN COURSE SELECTION

Includes Chef's Selection of Seasonal Vegetable

- **Chicken Schnitzel** | Olive Oil Potato Purée, Lemon Jus
- **Pistou Chicken** | Orzo, Basil, Garlic, Tomato Ensalada
- **Duck Confit** | Roasted Potatoes, Vegetable Medley | Add 12
- **Braised Short Rib** | Garlic Mash Potatoes, Roasted Mushroom Demiglace
- **Sonoran Bavette Steak** | Coal Roasted Tomato, Chile, Corn Tamale
- **Top Sirloin** | Whipped Potato, Hazelnut, Tobacco Onion
- **Mayfair Grill Filet Mignon** | Truffle Potato, Lobster Mushroom, Grilled Spring Onion | Add 15
- **Wagyu Sirloin Bistecca** | Over-Fired Vegetable, Steak Potato | Add 15
- **Faroe Salmon** | Parmesan Risotto, Lemon Cream Sause
- **Local Grouper** | Polenta Cake, Spanish Romesco
- **Branzino** | Arugula Tomato Salad, Garlic Confit, Chickpea Ragout
- **Yellowtail Snapper** | Pikliz, Red Peas, Rice, Tostones

Vegetarian Entrée Selection | Please Select One

- **Impossible Bolognese** | Vegan Pasta, Micro Greens (VE)
- **Vegetarian Risotto** | Butternut Squash, Onion, Garlic, Parmesan
- **Wood Fired Cauliflower Steak** | Adzuki Bean, Chermoula Tomato Salad (VE)

Duet Enhancement | Add to Any Entrée

- Seared Scottish Salmon (GF) | 12
- Grilled Jumbo Prawns (3) (GF) | 12
- Petite Tenderloin (GF) | MP
- Jumbo Lump Crab Cake | MP
- Lobster Tail (4oz) | MP



Bars

TRADITIONAL BRANDS

- **Spirits** | Wheatley Vodka, New Amsterdam Stratusphere, Bacardi Superior, Mi Campo Blanco Tequila, Jim Beam, Famous Grouse Scotch, Bols Triple Sec, Carpano Dry & Carpano Classico Vermouth
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | Please Select Five | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Lagunitas IPA, Athletic Brewing Non-Alcoholic, High Noon Hard Seltzer

TRADITIONAL BARS

Package Bar | Priced Per Guest

- First Hour | 36
- Additional Hours | 18

Hosted Bar | Priced Per Drink

- Mixed Drinks | 14
- Premium Drinks | 17
- Imported and Craft Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 14
- Soft Drinks, Flat and Sparkling Waters | 6

Beer, Wine, Soft Drinks Bar | Priced per Guest

- First Hour | 21
- Additional Hours | 9

PREMIUM SPIRIT UPGRADE

Select Any (3) Premium Spirits to Enhance Your Traditional Bar. Add \$3 / Per Cocktail or Each Package Bar Hour

- **Vodka** | Tito's Handmade, Absolut, Belvedere, Ketel One, Suntory Haku, Grey Goose, Grey Goose L'Orange, Grey Goose Le Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Fords, AMASS Dry, Aviation, Bombay Sapphire, Gray Whale, Hendrick's, Lighthouse, Monkey 47, Suntory Roku, The Botanist
- **Rum** | Bacardi Aged, Rhum Clément, Diplomatico Reserva Exclusiva, Planteray 3 Stars, Rumhaven, Ten to One Caribbean White or Dark, Sailor Jerry Spiced, Malibu
- **Tequila and Mezcal** | Casamigos, Casa Noble, Don Julio Silver, Don Julio Reposado, LALO Blanco, Clase Azul, Espolón Blanco, Flecha Azul, Fortaleza, Ghost, Herradura Reposado, Maestro Dobel Blanco, Mijenta, Pantalones, Patrón, Siete Leguas, Tequila Ocho Blanco, Del Maguey Vida Mezcal, Dos Hombres Mezcal, Illegal Joven Mezcal, 400 Conejos Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Bardstown Kentucky Straight, Basil Hayden, Bulleit, Buffalo Trace, Old Forester 86, Crown Royal 12 Year, Four Roses Single Barrel, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Jameson Irish, Maker's Mark, Michter's US*1 Small Batch Bourbon, Nikka Coffey Grain, Nelson Brothers Classic, Woodford Reserve, Uncle Nearest Premium, Michter's Single Barrel Rye, Bulleit Rye, PiggyBack by WhistlePig 6-Year Rye, Sagamore Rye
- **Scotch and Cognac** | Johnnie Walker Red or Black, Monkey Shoulder, Bruichladdich, Laphroaig 10, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy
- **Cordials** | Amaro Averna, Amaro Montenegro, Amaro Nonino, Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Chinola Passion Fruit, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, Luxardo Maraschino, St. Germain



WINE UPGRADE

Included with Diamond Package

Add \$3 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- Orin Swift Advice From John Merlot
- MacMurray Estate Central Coast Pinot Noir

Add \$6 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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Late Night Snacks

LATE NIGHT SNACKS

Priced per Piece

Minimum Order of 25 Pieces

Prime Beef Slider | Cheddar, Lettuce, Tomato, Garlic Mayonnaise | 10

Mini Chorizo Dog | Brava Sauce, Potato Sticks, Aioli | 10

Vegetarian Spring Rolls | Sweet Chili Sauce (V) | 8

Mini Ground Beef Empanada | 8

Mini Chicken Empanada | 8

Chicken Tenderloins | BBQ and Honey Mustard Dipping Sauce | 8

Warm Churros | Caramel and Chocolate Sauce | 7

LATE NIGHT STATIONS

Priced per Guest

Minimum order of 25 Guests

SLIDERS | 22

Choice of Two / One of Each per Guest

Served on Brioche Buns and Includes House Made Potato Chips, House Made Ranch and Condiments

- **Prime Beef** | Cheddar, Lettuce, Tomato, Garlic Mayonnaise
- **House Blend Chorizo & Beef** | Onion, Dijon Mustard
- **Grilled Chicken** | Lettuce, Pickles, Honey Mustard
- **Mini Chorizo Dog** | Brava Sauce, Potato Sticks, Aioli
- **Blackened Salmon** | Baby Arugula, Blistered Tomato, Lemon Aioli
- **Portobello Mushrooms (VE)** | Caponata and Roasted Tomato

CALLE OCHO | 20

Meat Empanadas
Ham Croquetas
Cheese Croquetas
Churros con Chocolate

BONELESS WINGS | 28

Choice of Buffalo or BBQ
French Fries
Carrots & Celery
Ranch, Blue Cheese, Honey Mustard Dips

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Hospitality Suites

DELIGHTFUL SNACKS

Priced per Platter

Serves up to 12 Guests

- **Locally Sourced Crudité** | Cucumber Dill and Caramelized Onion Dips | 84
- **Miniature Pastries, Tarts and Tea Cakes** | 120
- **Seasonal Fruit Salad** | 96
- **Assorted Sandwich Platter** | 120
- **Scones** | Raspberry Preserves, Crème Fraiche | 84

Priced per Person

Based on 90 Minutes of Service / Minimum 10 Guests

Garden Party | 22

Assorted Domestic and Imported Cheeses
Fresh Garden Vegetables | Ranch and Cucumber Dill Dips
Seasonal Sliced Fruits and Berries | Yogurt Dip
Crispy Wafers, French Baguettes
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Sweet and Savory | 22

Assorted House Made Pastries
Quiche Lorraine and Frittata Bites
Seasonal Sliced Fruits and Berries | Yogurt Dip
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Fingerlicious | 26

Smoked Salmon and Cucumber Dill Finger Sandwiches
Charcuterie Board | Imported and Domestic Meats and Cheeses
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Snack Pack | 18

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits,
Yogurt Covered Pretzels, Banana Chips (V, GF, DF)
Assorted Granola and Energy Bars (V, GF, DF)
House made Chips and Dip
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

Beverages:

Coffee, Tea and a Selection of Specialty Teas | 12 per Guest
Assorted Soft Drinks and Bottled Still and Sparkling Water | 6 per Guest

DELIGHTFUL BARS

Ultimate Bloody Mary Bar | 300

Priced for Up To 10 Guests

Additional Guests | 17

Based on 90 Minutes of Service

Base Bloody Mary Mix will be Served in Pitchers

- **Poison** | Please Select One | Bols, Absolut, Tito's Handmade
- **Salad** | Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions
- **Protein** | Bacon, Cooked Shrimp
- **Flavor** | Lemons, Limes, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce
- **Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

Build Your Own Mimosas | 250

Priced for Up To 10 Guests

Additional Guests | 14

Based on 90 Minutes of Service

- **Veuve du Vernay Brut**
- **Flavors** | Please Select Three | Watermelon, Strawberry, Pineapple, Grapefruit, Orange, Mango, Cranberry
- Seasonal Fruits and Berries for Garnish

Sangria | 250

Priced for Up To 10 Guests

Additional Guests | 15

Based on 90 Minutes of Service

Served in Pitchers | Select Two

- **White Sangria #1** | Silver Gate Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Silver Gate Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Mixers Soda Water, Mint
- **White Sangria #3** | Silver Gate Chardonnay, Absolut Citron, Kiwi, Watermelon Balls, Q Mixers Soda Water
- **Red Sangria #1** | Viña Cobos Felino Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Mixers Ginger Beer
- **Red Sangria #2** | Silver Gate Cabernet, Absolut Mandrin, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Mixers Soda Water



Rehearsal Dinners

BUILD YOUR OWN BUFFET

\$80.00 Per Guest

Price with Purchase of a Wedding Package / 75

Requires a 20 Guest Minimum

Includes Seasonally Inspired Soup, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea

Choice of One Leaf Salad

- **House Salad** (VE, GF, DF) | Mixed Greens, Heirloom Tomatoes, Cucumber, Edamame, Citrus Vinaigrette
- **Mayfair Salad** | Hearts of Palm, Arugula, Garden Vegetables, Queso Fresco Mango Vinaigrette, Crushed Macadamia

Choice of One Composed Salad

- **Cucumber and Heirloom Tomato Salad** (V, GF) | Red Onion
- **Vegetable Pasta Salad** (V) | Sweet Pepper, Green Onion, Seasonal Vegetables, Herb Aioli Dressing
- **Pearl Couscous Salad** (VE) | Diced Tomatoes, Diced Cucumber, Mint, Lemon Dressing
- **Yukon Gold Potato Salad** (VE, GF, DF)

Choice of Two Hot Entrées

- **Grilled Chicken** (GF, DF) | Artichoke Hearts, Peppadews, Garlic, Lemon and White Wine Sauce
- **Cilantro Lime Marinated Chicken Fajitas** | Soft Flour and Corn Tortillas, Roasted Peppers and Onions, Cheddar, Guacamole, Pico De Gallo, Jalapeno, Sour Cream, Salsa Tomatillo and Roja
- **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- **Coriander White Fish** (GF) | Eggplant Caponata, Caper Oreganata Sauce
- **Grilled Salmon** (GF) | Herbed Garlic Butter
- **Grilled Flank Steak** (GF, DF) | Peppers, Green Onion, Balsamic Jus
- **Cheese Enchilada Casserole** | Verde Sauce (V)
- **Pasta al Limón** (V) | Linguini, Pecorino Romano, Lemon Zest, Cream

Chef's Selection of Desserts

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PLATED DINNER

\$70.00 Per Guest

Price with Purchase of a Wedding Package / 65

Requires a 10 Guest Minimum

Three Course Meal Includes Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

First Course

Please Select One Salad or Soup

Select Salad and Soup / Add 5

- **House Salad** (VE, GF, DF) | Mixed Greens, Heirloom Tomatoes, Cucumber, Edamame, Citrus Vinaigrette
- **Mayfair Salad** | Hearts of Palm, Arugula, Garden Vegetables, Queso Fresco Mango Vinaigrette, Crushed Macadamia
- **Little Gem Caesar** | Parmesan, Garlic Croutons, Creamy Caesar Dressing
- **Spinach & Artichoke** | Mixed Greens, Heirloom Tomato, Pickled Onion, Lemon Panko, Creamy Italian
- **Zuppa Minestrone** (V)
- **Roasted Tomato Soup** | Mozzarella Espuma, Basil Powder
- **Butternut Squash Soup** | Crema, Roasted Pecans
- **Classic Chicken Noodle**

Main Course

- **Chicken Picatta** | Herb Orzo, Lemon Beurre Blanc
- **Pan Roasted Bone in Chicken** | Yukon Gold Potato Puree, Poultry Jus
- **Grilled Salmon** | Tri Colored Couscous, Lemon Beurre Blanc
- **Blackened Mahi Mahi** | Rice Pilaf, Mango Relish
- **Beef Filet Medallions** | Truffle Mash Potato, Red Wine Reduction

Vegetarian Entrée Selection | Please Select One

- **Veggie Bolognese** | Bucatini, Smoked Tomato and Vegetable Ragu, Parmesan-Reggiano
- **Asparagus Risotto** | Parmigiano-Reggiano, Parsley (GF)
- **Napoleon** | Grilled Portabella Mushroom, Grilled Squash, Red Onion, Tomato Coulis (VE)

Chef's Selection Miniature Desserts Platter for the Table



Farewell Breakfast

FAREWELL CONTINENTAL

\$46.00 Per Guest

Price with Purchase of a Wedding Package | 41

Requires No Minimum

- **Freshly Squeezed Orange Juice and Grapefruit Juices**
- **Seasonal Whole and Sliced Fruit** | Fresh Berries
- **Assortment of Freshly Baked Pastries** | Preserves
- **Assorted Artisan Bagels** | Regular and Flavored Cream Cheese
+ Sliced Smoked Salmon | Add 5
- **Individual Flavored Greek Yogurts**

FAREWELL BREAKFAST

\$55.00 Per Guest

Price with Purchase of a Wedding Package | 50

Requires a 20 Guest Minimum

- **Freshly Squeezed Orange Juice and Grapefruit Juices**
- **Seasonal Sliced Fruit** | Fresh Berries
- **Assortment of Freshly Baked Pastries** | Preserves
- **Artisan Bagels** | Spreads, Fruit Preserves and Butter
- **Individual Flavored Greek Yogurts** | **Granola**
- **Cage Free Scrambled Eggs**
- **Mini Cage-Free Egg Frittatas** | Cherry Tomatoes, Zucchini, Basil, Mozzarella (GF, V) | Add 5
- **Applewood Smoked Bacon and Pork Sausage Links**
- **Brioche French Toast** | Vermont Maple Syrup and Honeys

BRUNCH ENHANCEMENT

\$20.00 Per Guest

Only Available with the Purchase of Continental or Breakfast Buffet

Choice of Two Salads:

- **House Salad** | Mixed Greens, Heirloom Tomatoes, Cucumber, Edamame, Citrus Vinaigrette (VE, V, GF, DF)
- **Mayfair Salad** | Hearts of Palm, Arugula, Garden Vegetables, Queso Fresco Mango Vinaigrette, Crushed Macadamia
- **Little Gem Caesar** | Parmesan, Garlic Croutons, Creamy Caesar Dressing
- **Pearl Couscous Salad** | Diced Tomatoes, Diced Cucumber, Mint, Lemon Dressing (VE, V)
- **Caprese Salad** | Baby Greens, Ciliegine, Grape Tomatoes, Basil, Balsamic Vinaigrette (V)
- **Tomato and Watermelon Salad** | Pistachios, Feta Cheese, Orange Vinaigrette
- **Heirloom Tomato Salad** | Saba, Basil (V, GF)
- **Smoked Salmon Display** (GF, DF) | Assorted Bagels, Dill Cream Cheese, Capers, Red Onions, Sliced Tomatoes
- **Antipasti Display** (V, GF) | Grilled and Marinated Mushrooms Vegetables Oven Dried Tomatoes, Olives

Choice of One Entrée:

- **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- **Coriander White Fish** | Eggplant Caponata, Caper Oreganata Sauce (GF)
- **Grilled Salmon** (GF) | Herbed Garlic Butter
- **Grilled Sirloin Steak** (GF) | Port Jus, Piquillo Pepper Confit Add Carver | 200
- **Pasta al Limón** | Linguini, Pecorino Romano, Lemon Zest, Cream (V)
- **Cheese Enchilada Casserole** | Verde Sauce (V)

Chefs Selection Miniature Desserts

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free, N = Contains Nuts

All Prices are Per Guest Unless Otherwise Indicated. PRICES ARE EXCLUSIVE OF 25% TAXABLE HOUSE CHARGE, 8% TAXABLE EVENT FEE ON FOOD AND BEVERAGE ONLY, AND APPLICABLE STATE TAXES. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.



Information

SPECIAL REQUESTS

Dietary Restrictions and vegetarian options can be accommodated upon request. Fourteen (14) Days advanced notice is required.

TASTING INFORMATION

Maximum of 4 Guests

A complimentary tasting is included with our Executive Chef for the bride and groom. Tastings are scheduled on Chef's selected weekday and hours. All tastings require a minimum of two weeks notice and are held twelve (12) weeks prior to the event. Tastings are available exclusively for plated entrée selections and are offered for events with a food and beverage minimum of \$15,000 or more.

EXTENDING YOUR EVENT NIGHT OF

Client may choose to extend their event night of by advising the Banquet Manager assigned to their event, as long as the space is available, extensions will be granted but are based on the full guarantee amount. An Additional rental fee of \$500 per hour will be added to the event. Noise Restriction of 12am for event end time.

REHEARSALS

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

DEPOSITS AND PAYMENTS

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

CAKE VENDOR DETAILS

The wedding packages allocate \$3.50 per guest towards the cost of the wedding cake. Any additional charge or add-ons will be the responsibility of the client.

FOOD AND BEVERAGE GUIDELINES

All pre-selected entree counts will be charged based on the price of the higher costing entrée. A meal chart between two or more entrees is permitted with the breakdown for each entrée due 14 days prior to the event. Entree place card stable with guest name and entrée selection. All food and beverage items must be purchased exclusively from Mayfair House & Garden and consumed in the designated function areas. To ensure the health and safety of our guests, it is not permitted to bring outside food on hotel property. The Hotel also prohibits the removal of food and beverage from the Hotel premises or functions.

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

MISCELLANEOUS FEES

The bar service requires one (1) bartender for every fifty (50) guests. A maximum of two (2) Bartenders are included in the Wedding Package at no additional cost. The fee for each additional bartender is \$150, +tax and service fee. Chef attendants are required for all action stations at a rate of \$150 each + tax and service fee.

SHIPPING AND HANDLING

The Hotel is not responsible for any packages sent, received, or left behind by group, group attendees, vendors affiliated with the group or ICW partners of group. Group will solely be responsible for fees assessed with missing, misplaced or left material. All shipments should be sent no sooner than three (3) days prior to the event, and your event planning manager should be notified in advance. Fees will be added accordingly to your Master Account. Please advise your hotel contact of any special arrangements or requirements concerning your materials. The Hotel is not responsible for perishable items. A labor charge will be assessed if the Hotel's assistance is required in unloading vehicles and/or moving items to storage areas.



FINAL GUEST GUARANTEE

Menu selections are due thirty (30) days prior to the event date. Final guest count is due fourteen (14) days prior to the wedding date. At this time, the guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase within seventy-two (72) hours of the event, there will be a 25% surcharge on the per person food and beverage price.

ADMINISTRATIVE FEE AND TAXES

All food and beverage is subject to a taxable 25% administrative fee, 8% Event Fee, 7% Sales Tax and a 9% Food Tax.

VENDOR LIST & VENDOR SETUP

Client and Vendors have access to event space four (4) hours prior to the event for setup. You will be provided with Mayfair House & Garden's preferred list of vendors. Vendors are required to provide a certificate of insurance thirty (30) days prior to events date.

SECURITY

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

WEDDING PLANNERS

A successful event requires collaboration between wedding planners and the venue coordinators, and most importantly, the client. Working with the hotel planner is crucial for a seamless event. The onsite venue coordinator is focused on selling the venue and managing all onsite arrangements, from room bookings to event logistics. The wedding planner is the primary contact for the couple and their guests regarding anything related to the venue and their specific celebration

