

AN *d* AZ.

ANDAZ MIAMI BEACH
HYATT WEDDING GUIDE



Amour Package

Based on 100 Guests Reception: \$279 Per Guest Total: \$27,900 **Price estimate is not inclusive of applicable taxes and gratuity

AMOUR PACKAGE

Based on 100 Guests Reception: \$27,900 (100 x \$279) Site Fee Strating at \$2,500 - Varied by venue Estimate is not inclusive of applicable service charge and taxes

Reception

- 4 Hours Premium Open Bar
- 4 Passed Hors D'oeuvres
- Champagne Toast
- Choice of Chicken or Vegan Entree
- Wedding Cake (Provided by Earth & Sugar)

Venue Sites Fee

- Starts at \$2,500

Food and Beverage Minimum

- Based Upon Date and Event Space
- Price is exclusive of applicable service charge and taxes. See menu selections and available enhancement options.

\$279 *Per person*

Food & Beverage pricing does not include taxes and service charges, which are currently 25% service charge, 9% sales tax on food and beverage, and 7% sales tax on non-F&B charges and space rental. Please note that all taxes and service charges are subject to change and will be invoiced based on the prevailing rates at the time of the event. Menu pricing and selections may change based on availability and market conditions. All Menu selections are to be received 14 days prior to the first event.

Eros Package

EROS PACKAGE

Based on 100 Guests Reception: \$30,900 (100 x \$309) Site Fee Strating at \$2,500 - Varied by venue Estimate is not inclusive of applicable service charge and taxes

Reception

- 5 Hours Premium Open Bar
- 4 Passed Hors D'oeuvres
- Champagne Toast
- Chilled Starter

- Choice of 2 Pre-Selected Entrees
- Wedding Cake (Provided by Earth & Sugar)

Venue Sites Fee

- Starts at \$2,500

Food and Beverage Minimum

- Based Upon Date and Event Space

\$309 *Per person*

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Agape Package

AGAPE PACKAGE

Based on 100 Guests Reception: \$32,900 (100 x \$329) Site Fee Strating at \$2,500 - Varied by venue Estimate is not inclusive of applicable service charge and taxes

Reception

- 5 Hours Top Shelf Open Bar
- 5 Passed Hors D'oeuvres
- 1 Food Display
- Champagne Toast
- Choice of 2 pre-selected Entrees or Dual Entree
- Top Tier Wine Service During Dinner
- Wedding Cake (Provided by Earth & Sugar)

Venue Sites Fee

- Starts at \$2,500

Food and Beverage Minimum

- Based Upon Date and Event Space

\$329 *Per person*

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Additional Inclusions

PACKAGE INCLUSIONS

Complimentary Suite for the Wedding Night (additional nights available at a discounted rate)

Complimentary Use of Available Hotel Equipment (Tables, Indoor & Outdoor Chairs, Black/White Linen, Dancefloor)

Discount on Lighting/AV through in-house AV Partner Encore

10% Discount on Spa Services for All Wedding Guests

Preferred Rates for Room Block of 10 Rooms or More

Complimentary Bridal Room on Event Day

Complimentary Menu Tasting for up to 4 Guests

Discounted Valet Parking the Day of The Event

Discount on Food & Beverage for Rehearsal Dinner, Hospitality Room Snacks and Farewell Brunch

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HORS D'OEUVRES

Minimum order of 25 pieces per selection.

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Minimum order of 25 pieces per selection.

WARM SELECTIONS

Chicken Tandoori, Mint Yogurt Sauce

Falafel Bites, Tahini Sauce

Mushroom Arancini, Pomodoro

Mini Spanakopita, Spinach and Feta

Spanish tortilla, Paprika Aioli

Mini Cuban Sandwiches, Roast Pork, Ham, Swiss Cheese

Lamb Meatballs, Mint Yogurt

Mini Cuban Croquettes, Manchego and Serrano Ham

Mini Arepa, Braised Short rib, Micro Greens

Chicken Empanadas, Cilantro Lime Aioli

Spinach and Cheese Empanadas, Cilantro Lime Aioli

Bacon Wrapped Dates, Goat Cheese Stuffing

Mini Tuscan Ratatouille Tarts, Mixed Vegetable

Wagyu Beef Sliders, Onion jam, Jalapeno, Cheddar

Coconut Shrimp, Sweet Chili Sauce

Firecracker Shrimp, Dynamite Sauce

Crispy Tuna, Crispy Rice, Spicy Tuna Mix, Serrano

COLD SELECTIONS

Burrata Crostini, Heirloom Tomatoes and Balsamic Glaze

Tuna Tartare Spoons, Avocado and Ponzu

Ahi Tuna Tartar on Plantain Chips, Jalapeño

Caribbean Chicken Salad in a Tartelette

Blinis, Crème Fraiche, Tabeko

Ceviche Leche de Tigre, Cilantro, Crispy Plantain

Tomato Bruschetta, Crostini, Basil

Compressed Watermelon, Jalapeno, Mint

Charcuterie Cones, Rolled Salami, Sharp Cheese, Olives

Smoked Salmon and Cucumber, Whipped Cream Cheese

Shrimp Cocktail, Cocktail Sauce, Lemon Wedge

Oyster Shooter, House made Cocktail Sauce, Mignonette (Add Vodka \$2)

Tomato Gazpacho, Cucumber Pico, Basil

Smoked Beef Tenderloin, Crostini, Horseradish Cream

Lobster Roll, Tarragon Aioli, Bib Lettuce

Spicy Deviled Eggs, Andouja, Pimento Cheese

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DINNER

SALAD COURSE

Greek Salad, Feta, Kalamata Olives, Cucumber, Red Onion

Arugula & Citrus Salad, Orange & Grapefruit Segments, Shaved Parmesan, Toasted Almonds, Red Onion, Lemon Vinaigrette

Mixed Greens, Fresh Raspberries, Goat Cheese, Candied Pecans, Champagne Vinaigrette

Baby Kale, Winter Squash, Pomegranate, Toasted Almonds, and Lemon Vinaigrette

Little Gem Wedge Salad, Cherry Tomatoes, Pickled Onions, Tahini Ranch

Stracciatella, Heirloom Tomatoes, Seasonal Fruit, Basil, Maldon Sea Salt

Kale Caesar Salad, Crispy Kale, Parmesan Dressing, Housemade Croutons, Anchovies

CHICKEN ENTRÉE

Chicken Breast Stuffed with Spinach, Sun-Dried Tomatoes, and Goat Cheese, Wild Mushroom Risotto, Sautéed Green Beans, Red Wine Reduction

Butter-Basted Roast Chicken, Crispy Chicken Breast, Garlic Herb Butter, Parmesan Polenta, Charred Broccolini, Rich Pan Jus

Chicken Milanese, Arugula, Lemon Confit, Shaved Parmesan, Potato Wedges

Roasted Airline Chicken, Herb Fingerling Potatoes, French Beans, Lemon Beurre Blanc

Grilled Za'atar Chicken, Couscous, Harissa, Preserved Lemon

SEAFOOD ENTRÉE

Miso Black Cod, Braised Daikon, Bok Choy, Sticky Rice

Seared Scallops, Pearled Couscous, Sautéed Spinach, Celery Root Puree

Scottish Roasted Salmon, Sweet Potato Mash, Garlic Broccolini

Lobster Risotto, Saffron and Parmesan

Grilled Branzino, Olive Tapenade, Charred Vegetables, Creamy Mashed Potatoes

DUAL ENTRÉE

Scallop Risotto & Wagyu Beef, Beef Jus

Wagyu Beef & Giant Prawns, Truffle Mashed Potatoes, Grilled Broccolini

Lobster Risotto & Filet Mignon, Parmesan Cream

Roasted Salmon & Filet Mignon, Garlic Mashed Potatoes, Grilled Asparagus

Grilled Prawns & Lamb Chops, Mushroom Risotto, Gremolata

Lobster Tail & Filet Mignon, Truffle Mashed Potatoes, Grilled Broccolini

MEAT ENTRÉE

Roasted Pork Tenderloin, Creamy Garlic Polenta, Roasted Brussel Sprouts, Pickled Onions Peruvian Lomo Saltado, Cilantro Lime Rice, Peppers, Sweet Plantains

Braised Beef Short Ribs, Madeira Reduction, Potato Purée

Filet Mignon, Truffle Mashed Potatoes, Crispy Brussel Sprouts, Red Wine Jus

Herb-Crusted Lamb Chops, Garlic Yogurt and Roasted Potatoes

VEGAN ENTRÉE

Stuffed Eggplant, Tomatoes, Pine Nuts, and Mint Yogurt

Thick slices of Roasted Cauliflower, Tahini Sauce, Pomegranate Seeds, Couscous

Wild Mushroom Risotto, Black Truffle Oil and Vegan Parmesan

Vegetable Paella, Saffron, Bell Peppers, Peas, Artichokes, Tomatoes, Vegetable Broth, Lemon Wedges

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DISPLAY OPTIONS - Agape Package

CROQUETTAS ETC

House made Croquettes, Ham, Cheese, Bacalhau, Chicken

Mariquitas, Plantain Chips, Cilantro Dipping Sauce

Papa Rellena, Fried Mashed Potato Balls stuffed with Picadillo

Chicken, and Spinach Empanadas

MEDITERRANEAN TABLE

Hummus (Classic, Roasted Red Pepper, Garlic)

Baba Ganoush, Tabbouleh

Dolmas (Stuffed Grape Leaves)

Roasted Red Peppers, Artichoke Hearts

SLIDER STATION

Mini Cuban Sandwiches, Roast Pork, Ham, Swiss Cheese, Pickles, and Mustard

Wagyu Beef Sliders, Caramelized Onions, Aged Cheddar, Garlic Aioli

Fried Chicken, Pepperjack Cheese, Housemade Slaw

Fried Cod Sliders, Tartar Sauce, Coleslaw

SUSHI DISPLAY

California Roll

Spicy Tuna Roll

Dragon Roll (Eel, Avocado, and Cucumber)

Rainbow Roll (Tuna, Salmon, Shrimp, and Avocado)

Vegetable Roll (Cucumber, Avocado, and Carrot)

Shrimp Tempura Roll

Philadelphia Roll (Salmon, Cream Cheese, and Cucumber)

Crunchy Roll (Tempura Shrimp, Avocado, and Crispy Toppings)

Caterpillar Roll (Eel, Cucumber, and Avocado)

Nigiri (Tuna, Salmon, and Shrimp)

Sashimi (Assorted Tuna, Salmon, and Yellowtail)

\$15 Additional

Falafel

Tzatziki, Feta Cheese

Pita Bread, Pita Chips, Lavash Crackers

Cucumber Slices, Cherry Tomatoes, Pickled Vegetables

CHILLED SEAFOOD DISPLAY

Oysters on the Half Shell, Shrimp Cocktail, Lobster Tail

Smoked Salmon, Ceviche (Shrimp, Scallops, Citrus)

Tuna Tartare, Clams, Mussels

Lemon Wedges, Cocktail Sauce, Mignonette Sauce, Horseradish, Hot Sauce

Seaweed Salad

\$30 Additional

CHEESE & CHARCUTERIE

Artisanal Cheese Display

Assorted Imported and Domestic Hard, Semi Soft and Soft Cheeses

Artisan Crackers, Assorted Crusty Breads, Rustic

Sourdough Crostini

Fig Preserves, Apricot Jam, Honeycomb

Fresh Grapes, Dried Apricots

Candied Pecans, Assorted Nuts

Cured Meats including Prosciutto, Soppressata, Salami, Chorizo

Marinated Olives, Pickled Guindilla Peppers

Romesco Sauce

Sliced Baguette, Artisan Crackers

Quince Paste, Fresh Figs, and Spiced Marcona Almonds

CARVING STATION (PICK ONE)

Peruvian Roasted Chicken, Marinated in Aji Amarillo, Spicy Rocoto Cream Sauce

Cedar-Planked Atlantic Salmon, Honey Dijon Glaze, Lemon Dill Cream, Charred Lemon Wedges

Whole Roasted Cauliflower, Glazed with Tahini, Pomegranate Molasses, Herbed Couscous

Guava-Glazed Spiral Ham, Pineapple-Habanero Relish, Sweet Hawaiian Rolls

Beef Wellington, Truffle Demi-Glace

Herb-Crusted Prime Rib, Horseradish Cream, Cabernet Reduction

Citrus-Marinated Mojo Pork Shoulder, Pickled Red Onions, Warm Cuban Bread

Modern Day Pig in a Blanket, All Beef Hot Dog in Puff Pastry Assortment of Mustards, Regular and Curry

Ketchup

WE ARE ALSO HAPPY TO CUSTOMIZE A STATION FOR YOU BASED ON YOUR PARTICULAR PREFERENCES AND STYLE

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RECEPTION DISPLAYS

ARTISANAL CHEESE DISPLAY

Assorted Imported and Domestic Hard, Semi Soft and Soft Cheeses

Artisan Crackers, Assorted Crusty Breads, Rustic Sourdough Crostini

Fig Preserves, Apricot Jam, Honeycomb

CHEESE & CHARCUTERIE

Artisanal Cheese Display

Cured Meats including Prosciutto, Soppressata, Salami, Chorizo

Marinated Olives, Pickled Guindilla Peppers

Romesco Sauce

Fresh Grapes, Dried Apricots

Candied Pecans, Assorted Nuts

\$28 *per person*

VEGETABLE GARDEN

Broccoli, Cauliflower, Celery, Grape Tomatoes, Radishes, Snap Peas, Jicama, Carrots, Bell Peppers, Cucumber

Hummus

Tzatziki

Ranch

Blue Cheese

\$24 *per person*

TACO STATION

Wagyu Ground Beef

Citrus-Marinaded Grilled Chicken Tinga

Slow-Braised Carnitas with Achiote

Chipotle-Lime Shrimp

Caramelized Heirloom Sweet Potatoes with Black Beans

Guacamole, Sour Cream

Shredded Manchego, Crumbled Cotija

Heirloom Lettuce, Vine-Ripened Tomatoes, Pickled Red Onions, Pico de Gallo, Roasted Corn Salsa with Smoked Paprika

Warm Flour Tortillas, Hand-Pressed Blue Corn Tortillas, Crispy Taco Shells

\$34 *per person*

TASTE OF ASIA

Sliced Baguette, Artisan Crackers

Quince Paste, Fresh Figs, and Spiced Marcona Almonds

\$38 *per person*

MASON JARS SALADS

Vegan Buddha Bowl Salad Jar, Tahini dressing, roasted sweet potato cubes, quinoa, kale, avocado slices, pumpkin seeds

Asian Salad, Sesame ginger dressing, shredded carrots, red cabbage, edamame, mandarin orange slices, grilled chicken or tofu, baby spinach

Southwest Salad, Chipotle lime dressing, black beans, roasted corn, diced bell peppers, shredded cheese, romaine lettuce, tortilla strips

\$22 *per person*

POWE BOWL STATION

White Rice, Cauliflower Rice or Mixed Greens

Ahi Tuna, Cooked Shrimp

Marinated Tofu, Diced Cucumber, Julienne Vegetables, Edamame, Avocado

Seaweed Salad

Shredded Cabbage

Toasted Sesame Seeds, Crispy Onions

Pickled Ginger

Wasabi Aioli

Classic Soy

Sriracha, Eel Sauce or spicy Mayo

\$38 *per person*

RAMEN BAR

Steamed Dumplings (Pork, Vegetable, Shiitake Mushroom)

Bao Buns with Braised Pork Belly, Pickled Daikon

Vietnamese Vegetable Spring Rolls, Peanut Dipping Sauce

Assorted Crispy Spring Rolls (Vegetable, Shrimp, Tofu)

Gluten-Free Sesame Balls filled with Sweet Red Bean Paste

Crispy Tuna Bites, Wasabi Aioli

Vegan Sushi Rolls (Avocado, Cucumber, Pickled Radish)

\$40 *per person*

CHILLED SEAFOOD DISPLAY

Oysters on the Half Shell

Shrimp Cocktail

Lobster Tail

Seared Scallops

Smoked Salmon

Ceviche (Shrimp, Scallops, Citrus)

Clams

Mussels

Lemon Wedges, Cocktail Sauce, Mignonette Sauce, Horseradish

Tuna Tartare

Seaweed Salad

Hot Sauce

\$60 *per person*

Miso Broth

Tonkotsu Broth

Vegan Miso Broth

Traditional Ramen Noodles, Gluten-Free Soba Noodles, Udon Noodles

Braised Wagyu Beef, Seared Ahi Tuna, Chicken Chashu

Soft-Boiled Marinated Eggs, Marinated Tofu

Charred Corn with Miso Butter, Pickled Bamboo Shoots, Fresh Scallions, Baby Bok Choy, Sautéed Shiitake Mushrooms

Crispy Garlic Chips, Spicy Chili Paste, Sesame Oil, Fresh Cilantro, Lime Wedges

\$38 *per person*

FLATBREADS

Mediterranean, Hummus, olives, feta, cherry tomatoes, cucumber, and tzatziki

Margherita, Fresh mozzarella, basil, and tomato sauce

Roasted Vegetable, Zucchini, bell peppers, red onion, and goat cheese

Prosciutto and arugula flatbread

Smoked salmon and dill cream cheese flatbread

BBQ chicken flatbread (caramelized onions, cilantro, and smoked cheddar)

Truffle mushroom flatbread (wild mushrooms, ricotta, and truffle oil)

Balsamic Fig, Gorgonzola, Prosciutto

\$32 *per person*

MEDITERRANEAN TABLE

Hummus (Classic, Roasted Red Pepper, and Garlic)

Baba Ganoush

Tzatziki

Tabbouleh

Marinated Olives

Dolmas (Stuffed Grape Leaves)

Roasted Red Peppers, Artichoke Hearts

Falafel

Feta Cheese

Halloumi Skewers

Cucumber Slices, Cherry Tomatoes, Pickled Vegetables

Pita Bread, Pita Chips, Lavash Crackers

Za'atar-Spiced Flatbreads

Spiced Nuts

\$38 *per person*

SUSHI DISPLAY

California Roll

Spicy Tuna Roll

Dragon Roll (Eel, Avocado, and Cucumber)

Rainbow Roll (Tuna, Salmon, Shrimp, and Avocado)

Vegetable Roll (Cucumber, Avocado, and Carrot)

Shrimp Tempura Roll

Philadelphia Roll (Salmon, Cream Cheese, and Cucumber)

Crunchy Roll (Tempura Shrimp, Avocado, and Crispy Toppings)

Caterpillar Roll (Eel, Cucumber, and Avocado)

CROQUETTAS ETC

House made Croquettes, Ham, Cheese, Bacalhau, Chicken

Mariquitas Plantain Chips, Cilantro Dipping Sauce

Papa Rellena, Fried Mashed Potato Balls stuffed with Picadillo

Chicken, and Spinach Empanadas

\$26 *per person*

CEVICHE STATION

Classic Shrimp Ceviche, Lime, Red Onion, Cilantro, Tomato

Peruvian Ceviche, White Fish, Leche de Tigre, Red Onion, Sweet Potato, Corn

Tropical Ceviche, Scallops, Mango, Pineapple, Coconut Milk, Chili

Tortilla Chips, Plantain Chips, Sliced Avocado, Pickled Red Onions, Cilantro, Lime Wedges, Hot Sauce

\$40 *per person*

Nigiri (Tuna, Salmon, and Shrimp)

Sashimi (Assorted Tuna, Salmon, and Yellowtail)

Seaweed Salad, Pickled Ginger, Wasabi, Soy Sauce

\$50 *per person*

CARVING STATION

Herb-Crusted Lamb with Mint Chimichurri | \$32 per person

Beef Tenderloin with Red Wine Reduction | \$40 per person

Salt Crusted Picanha | \$38 per person

Slow-Roasted Prime Rib, Horseradish Cream, Au Jus | \$36 per person

Whole Snapper with Citrus Herb Butter | \$42 per person

SLIDER STATION

Mini Cuban Sandwiches, Roast Pork, Ham, Swiss Cheese, Pickles, and Mustard

Wagyu Beef Sliders, Caramelized Onions, Aged Cheddar, Garlic Aioli

Fried Chicken, Pepper jack Cheese, House made Slaw

Fried Cod Sliders, Tartar Sauce, Coleslaw

\$34 *per person*

ASADO EXPERIENCE

Whole Marinated Chicken, Premium Meats, Chorizo, Morcilla, Lamb Chops, Prawns

Grilled Artichokes, Heirloom Tomatoes, Charred Eggplant, Crispy Potatoes

Assorted Empanadas, Roasted Beet Salad, Pee Wee Potato Salad

AREPAS

Shredded Grilled Chicken, Grilled Shrimp, Shredded Beef

Avocado, Cilantro-Lime Crema, Mango Salsa

Queso Blanco, Guacamole, Salsa Verde, Sour Cream

Black Beans, Shredded Lettuce, Pickled Red Onions, Jalapeños, Cilantro, Lime Wedges

\$39 *per person*

GRILLED SOUVLAKI (KABOBS)

Chicken Souvlaki, Lemon Herb Marinade

Beef Souvlaki, Garlic and Oregano

Lamb Souvlaki, Rosemary and Mint

Vegetable Souvlaki, Zucchini, Bell Peppers, Red Onions

Lemon Herb Rice Pilaf with Fresh Dill, Parsley, and Toasted Pine Nuts

Warm Pita Bread, Tzatziki Sauce, Hummus, Pickled Red Onions

\$42 *per person*

CAJA CHINA

Whole Suckling Pig, Mojo Marinated Snapper

Sweet Plantains, Ham Croquetas, Cuban Bread

Black Beans & White Rice, Mojo Yuca, House Salad

\$42 *per person*

\$52 *per person*

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**Based on 90 minutes of service*

DESSERT DISPLAYS

MINI TART STATION

Choice of Chocolate, Graham Cookies, and Gluten Free Crust

Choice of Filling, Key Lime, Passionfruit, Chocolate Ganache, Coconut

Choice of Toppings, Whipped Crema, Merengue, Fresh Berries

\$32 *per person*

BAKLAVA & TURKISH DELIGHT STATION

Assorted Baklava (Pistachio, Walnut, Almond, Chocolate)

Turkish Delight (Rose, Lemon, Pistachio, Orange Blossom)

Kataifi (Shredded Phyllo with Nuts and Syrup)

\$28 *per person*

DESSERT AREPAS

Sweet Corn Arepas, Coconut Arepas

Whipped Cream, Nutella, Dulce de Leche

Fresh Berries, Mango Slices, Bananas

Chocolate Chips, Cinnamon Sugar, Chopped Nuts

\$28 *per person*

CHURROS AND PALETAS

LIQUID NITROGEN ICE CREAM COOKIE STATION

Coconut, Dark Chocolate, Guava Ice Cream

Chocolate Chunk Cookies, Sugar Cookies, Double Chocolate Cookies, Vegan Oatmeal Cookies

Sprinkles, Crushed Candy, Melted Chocolate

\$40 *per person*

DONUT BAR

Freshly Made Donuts, Toppings

Chocolate Sauce, Dulce de Leche, Raspberry Coulis

Crushed Pistachios, Rainbow and Chocolate Sprinkles

\$28 *per person*

ARTISANAL CHEESECAKE STATION

Traditional Cheesecake Bites

Fresh Berries, Guava Coulis, Passionfruit Sauce, Chocolate Ganache, Salted Caramel

Whipped Cream, Crushed Pistachios

\$24 *per person*

BUILD YOUR OWN CUPCAKE

Traditional Churros, Filled Churros (Dulce de Leche, Chocolate)

Cinnamon Sugar Rainbow Sprinkles, Chocolate Sprinkles,
Chopped Nuts

Chocolate Sauce, Caramel Sauce, Whipped Cream

\$26 per person

Choice of Cupcake, Vanilla, Chocolate or Red Velvet

Choice of Frosting, Vanilla, Chocolate, Cream Cheese Frosting

Sprinkles, Crushed Oreos, Mini Chocolate Chips, Crushed Nuts,
Candy Pieces, Miniature Candy Bars

Caramel Drizzle, Whipped Cream, Caramel Sauce, Strawberry
Puree, Chocolate Syrup, Raspberry Coulis.

\$26 per person

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PLATED DINNER

APPETIZERS

Cuban Style Pork Belly, Sour Orange glaze, Yuca Mash, Mojo
Onions | \$22 per person

Grilled Octopus Carpaccio, Olive Oil, Lemon Zest, Capers | \$22 per
person

White Fish Ceviche, Leche de Tigre, Plantain Chips | \$22 per
person

Pan Seared Crab Cake, Roasted Pepper Aioli, Citrus-Fennel Salad
| \$22 per person

Tuna Tartare, Ponzu Dressing, Avocado, Crispy Wontons | \$20 per
person

Roasted Cauliflower Steak, Green Goddess dressing,
Pomegranate Seeds | \$20 per person

Roasted Baby Beets, Pistachio Yogurt, Citrus Segments, Micro
Greens | \$20 per person

SALADS

Greek Salad, Feta, Kalamata Olives, Cucumber, Red Onion | \$22

SOUPS

Lemon Chicken Orzo Soup, Dill and Feta | \$14 per person

Tomato Bisque, Grilled Cheese Croutons | \$12 per person

Butternut Squash Bisque, Crème Fraiche, Candied Pepita Seeds |
\$12 per person

Cucumber Gazpacho, Sliced Cucumber, Toasted Pine Nuts, Olive
oil | \$12 per person

Corn and Crab Chowder, Tarragon Oil | \$16 per person

CHICKEN ENTRÉE

Grilled Za'atar Chicken, Couscous, Harissa, and Preserved Lemon

per person

.....
Mixed Greens, Fresh Raspberries, Goat Cheese, Candied Pecans,
Champagne Vinaigrette | \$22 per person

.....
Baby Kale, Winter Squash, Pomegranate, Toasted Almonds, and
Lemon Vinaigrette | \$22 per person

.....
Little Gem Wedge Salad, Cherry Tomatoes, Pickled Onions, Tahini
Ranch | \$22 per person

.....
Kale Caesar Salad, Crispy Kale, Parmesan Dressing, Housemade
Croutons, Anchovies | \$22 per person

.....
Arugula & Citrus Salad, Orange, Avocado, and Fennel | \$23 per
person

.....
Stracciatella, Heirloom Tomatoes, Seasonal Fruit, Basil, Maldon
Sea Salt | \$24 per person

SEAFOOD ENTRÉE

.....
Grilled Branzino, Olive Tapenade, Charred Vegetables, Creamy
Mashed Potatoes | \$90 per person

.....
Lobster Risotto, Saffron and Parmesan | \$98 per person

.....
Scottish Roasted Salmon, Sweet Potato Mash, Garlic Broccolini |
\$92 per person

.....
Seared Scallops, Pearled Couscous, Sautéed Spinach, Celery
Root Puree | \$94 per person

.....
Miso Black Cod, Braised Daikon, Bok Choy, Sticky Rice | \$94 per
person

DUAL ENTRÉE

.....
Lobster Tail & Filet Mignon, Truffle Mashed Potatoes, Grilled
Broccolini | \$110 per person

.....
Grilled Prawns & Lamb Chops, Mushroom Risotto, Gremolata |
\$108 per person

.....
Roasted Salmon & Filet Mignon, Garlic Mashed Potatoes, Grilled
Asparagus | \$108 per person

| \$80 per person

.....
Roasted Airline Chicken, Herb Fingerling Potatoes, French Beans,
Lemon Beurre Blanc | \$80 per person

.....
Chicken Milanese, Arugula, Lemon Confit, Shaved Parmesan,
Potato Wedges | \$82 per person

.....
Butter-Basted Roast Chicken, Crispy Chicken Breast, Garlic Herb
Butter, Parmesan Polenta, Charred Broccolini, Rich Pan Jus | \$85
per person

.....
Chicken Breast Stuffed with Spinach, Sun-Dried Tomatoes, and
Goat Cheese, Wild Mushroom Risotto, Sautéed Green Beans, Red
Wine Reduction | \$86 per person

MEAT ENTRÉE

.....
Herb-Crusted Lamb Chops, Garlic Yogurt and Roasted Potatoes |
\$94 per person

.....
Filet Mignon, Truffle Mashed Potatoes, Crispy Brussel Sprouts,
Red Wine Jus | \$96 per person

.....
Braised Beef Short Ribs, Madeira Reduction, Potato Purée | \$92
per person

.....
Roasted Pork Tenderloin, Creamy Garlic Polenta, Roasted Brussel
Sprouts, Pickled Onions | \$92 per person

.....
Peruvian Lomo Saltado, Cilantro Lime Rice, Peppers, Sweet
Plantains | \$92 per person

VEGAN ENTRÉE

.....
Stuffed Eggplant, Tomatoes, Pine Nuts, and Mint Yogurt | \$75 per
person

.....
Wild Mushroom Risotto, Black Truffle Oil and Vegan Parmesan |
\$78 per person

.....
Thick slices of Roasted Cauliflower, Tahini Sauce, Pomegranate
Seeds, Couscous | \$74 per person

Lobster Risotto & Filet Mignon, Parmesan Cream | \$109 per person

Wagyu Beef & Giant Prawns, Truffle Mashed Potatoes, Grilled Broccolini | \$110 per person

Scallop Risotto & Wagyu Beef, Beef Jus | \$108 per person

Vegetable Paella, Saffron, Bell Peppers, Peas, Artichokes, Tomatoes, Vegetable Broth, Lemon Wedges

DESSERTS

Tres Leches, Dulce de Leche, Fresh Berries | \$45 per person

Key Lime Tarte, Whipped Crema, Fresh Raspberries | \$50 per person

Chocolate Bombe, Chocolate Mousse, Raspberry Coulis | \$40 per person

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Dinner Buffet

LATIN FLARE

Tropical Salad: Mixed Greens, Frisee, Citrus Segments, Shaved Red Onion, Hazelnuts, Passionfruit Vinaigrette

Avocado and Tomato Salad with Red Onion, Lime, and Cilantro

Hearts of Palm, Cucumbers, Roma Tomatoes, Red Onion, Mixed Greens, Olives, Cilantro, Olive Oil, Lemon Juice

Pão de Queijo (cheese bread), Pan de Bono, Assorted Rolls

Grilled Picahna Carving Station, Sauce Selection

Paella Valenciana, Saffron Infused Rice, Mussels, Prawns, Chorizo, Green Beans, Bell Peppers, Peas, Artichokes

Puerto Rican Pernil, Arroz con Gandules, Maduros

Vegetarian Paella, Artichokes, Tomatoes, Saffron Rice

Yuca con Mojo

Tostones con Aji

A TURKISH DELIGHT

Tomato Salad: Cucumber, Pepper, Onion, Capers, Feta, Mint

Cucumber, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese, Oregano, Olive Oil, Lemon Juice

Roasted Beets, Arugula, Goat Cheese, Pine Nuts, Red Onion, Balsamic Glaze, Olive Oil

Turkish Pide (Flat Breads): Kasseri Cheese with Truffle, Lamb & Mint, Mushroom & Truffle

“Kebabs” Lamb, Chicken, Beef, Hummus, Pita, Tzatziki, Pickled Vegetables

Manti (Dumplings), Red Pepper, Tomato Sauce, Yogurt

Roasted Eggplant, Tahini, Pine Nuts, Aegean Herbs

Fisherman’s Seafood Stew, Tomato, Mussels, Shrimp, Branzino

Crispy Brussels, Garlic Yogurt, Date Reduction

Patatas Brava

Tres Leches Shot

Mango Tart

Dulce de Leche Flan

\$175 *per person*

LOCAL FLAVORS

Florida Avocado Salad: Baby Greens, Roasted Corn, Avocado, Tomato, Queso Fresco, Cilantro-Lime Dressing

Mixed Greens, Cucumber, Cherry Tomatoes, Red Onion, Radishes, Fennel, Olives, Shaved Parmesan, Toasted Pumpkin Seeds, Passionfruit Vinaigrette

Assorted Rolls

Whole Fried Snapper, Orange Chimichurri

Grilled Churrasco, Red Chimichurri

Lechon Asado, Mojo Onions

Stuffed Peppers, Vegan Picadillo, Quinoa

Crispy Polenta

Arroz Moro (Rice, Black Beans)

Heirloom Vegetables

Key Lime Tarts

Passionfruit Mousse

Dulce de Leche Churros

\$150 *per person*

Roasted Root Vegetables

Baked Feta, Fig Jam

Kofte, Grilled Turkish Meatballs, Buttered Rice

Selection of Baklava

Rice Pudding

Aegean Tart

\$160 *per person*

TASTE OF ANDAZ MIAMI BEACH

Watermelon Salad, Marinated Feta, Arugula, Mint

Seafood Tower: Fresh Oysters, Shrimp Cocktail, Stone Crab Claws, Catch of the day Ceviche

Mixed Greens, Roasted Beets, Blood Orange Segments, Grapefruit Segments, Candied Walnuts, Goat Cheese, Shaved Fennel, Pomegranate Seeds, Champagne Vinaigrette

Octopus Santorini, Fava, Marinated Onions, Lemon

Herb Crusted Lamb Chops, Mint Yogurt Sauce

Florida Wagyu Beef Sliders

Butternut Squash Risotto, Caramelized Onions, Thyme, Parmesan Cheese, Truffle Oil

Grilled Chicken Shawarma, Pita, Hummus, Pickles

Stuffed Avocado, Quinoa Salad

Roasted Fingerling Potatoes

Truffle Fries

Charred Eggplant

Seasonal Vegetables

Tres Leches Shot

Dulce de Leche Churros

Chocolate Torte

Olive Oil Cake

\$200 *per person*

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PREMIUM BAR

PREMIUM SPIRITS & SELECT MIXERS

Bombay Sapphire Gin

Tito's Handmade Vodka

Ten to One White Rum

Maker's Mark Bourbon

Lot 40 Rye

Johnnie Walker Black Scotch

Tequila Cazadores Blanco

Cointreau

Fever-Tree Ginger Beer

Tonic

Club Soda

Bloody Mary Mix

Lime Juice

Orange Juice

Cranberry Juice

Assorted Soft Drinks

Red Bull

BEER SELECTION

Domestic Beer: Budweiser, Bud Light

Imported Beer: Corona Light, Heineken, Blue Moon

Craft Beer: Funky Buddha Hop Gun IPA

WINE SELECTION

White Wine: Pighin Pinot Grigio, St. Francis Chardonnay

~~\$44~~ Full One Hour Package Per Person

~~\$18~~ Additional Hour

PRICE PER DRINK

Premium Cocktails | \$20 Per Drink

Hand Crafted Specialty Cocktails | \$22 Per Drink

Prosecco | \$16 Per Drink

Premium Tier Wines | \$19 Per Drink

Hard Seltzers | \$14 Per Drink

Signature Wines | \$16 Per Drink

Local Craft Beers | \$13 Per Drink

Domestic & Imported Beer | \$11 Per Drink

Soft Drinks | \$8 Per Drink

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TOP SHELF BAR

TOP SHELF SPIRITS & MIXERS

Grey Goose Vodka

Hendrick's Gin

Ten to One White Rum

Maker's Mark Bourbon

Basil Hayden Rye

Tequila Ocho

The Macallan 12 Double Cask Scotch

Cointreau

Aperol

Fever-Tree Ginger Beer

BEER SELECTIONS

Domestic Beer: Bud Light

Imported Beer: Corona Light

Imported Beer: Heineken

Imported Beer: Blue Moon

Craft Beer: Funky Buddha Hop Gun IPA

- Tonic
-
- Club Soda
-
- Bloody Mary Mix
-
- Lime Juice
-
- Cranberry Juice
-
- Orange Juice
-
- Assorted Soft Drinks
-
- Red Bull
-

WINE SELECTIONS

- Bezel from the Cakebread Family Chardonnay
-
- Bezel from the Cakebread Family Cabernet Sauvignon
-
- Bezel from the Cakebread Family Pinot Noir
-
- St. Francis Sauvignon Blanc
-
- Santa Margherita Prosecco Superiore
-

\$48 Full Bar One Hour Package Per Person

\$20 Additional Hour

PRICE PER DRINK

- Top Shelf Cocktails | \$22 Per drink
-
- Prosecco | \$19 Per drink
-
- Hand Crafted Specialty Cocktails | \$24 Per drink
-
- Signature Series Wines | \$19 Per drink
-
- Domestic & Imported Beer | \$11 Per drink
-
- Soft Drinks | \$8 Per drink
-
- Local Craft Beers | \$13 Per drink
-
- Red Bull (Regular & Sugar Free) | \$10 Per drink
-
- Hard Seltzers | \$14 Per drink
-
- Still & Sparkling Water | \$9 Per drink
-

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RECEPTION DISPLAYS

ARTISANAL CHEESE DISPLAY

Assorted Imported and Domestic Hard, Semi Soft and Soft Cheeses

Artisan Crackers, Assorted Crusty Breads, Rustic Sourdough
Crostoni

Fig Preserves, Apricot Jam, Honeycomb

Fresh Grapes, Dried Apricots

Candied Pecans, Assorted Nuts

\$28 per person

VEGETABLE GARDEN

Broccoli, Cauliflower, Celery, Grape Tomatoes, Radishes, Snap
Peas, Jicama, Carrots, Bell Peppers, Cucumber

Hummus

Tzatziki

Ranch

Blue Cheese

\$24 per person

TACO STATION

Wagyu Ground Beef

Citrus-Marinated Grilled Chicken Tinga

Slow-Braised Carnitas with Achiote

Chipotle-Lime Shrimp

Caramelized Heirloom Sweet Potatoes with Black Beans

Guacamole, Sour Cream

Shredded Manchego, Crumbled Cotija

Heirloom Lettuce, Vine-Ripened Tomatoes, Pickled Red Onions,
Pico de Gallo, Roasted Corn Salsa with Smoked Paprika

CHEESE & CHARCUTERIE

Artisanal Cheese Display

Cured Meats including Prosciutto, Soppressata, Salami, Chorizo

Marinated Olives, Pickled Guindilla Peppers

Romesco Sauce

Sliced Baguette, Artisan Crackers

Quince Paste, Fresh Figs, and Spiced Marcona Almonds

\$38 per person

MASON JARS SALADS

Vegan Buddha Bowl Salad Jar, Tahini dressing, roasted sweet
potato cubes, quinoa, kale, avocado slices, pumpkin seeds

Asian Salad, Sesame ginger dressing, shredded carrots, red
cabbage, edamame, mandarin orange slices, grilled chicken or
tofu, baby spinach

Southwest Salad, Chipotle lime dressing, black beans, roasted
corn, diced bell peppers, shredded cheese, romaine lettuce,
tortilla strips

\$22 per person

POWE BOWL STATION

White Rice, Cauliflower Rice or Mixed Greens

Ahi Tuna, Cooked Shrimp

Marinated Tofu, Diced Cucumber, Julienne Vegetables,
Edamame, Avocado

Seaweed Salad

Shredded Cabbage

Toasted Sesame Seeds, Crispy Onions

Pickled Ginger

Wasabi Aioli

Warm Flour Tortillas, Hand-Pressed Blue Corn Tortillas, Crispy Taco Shells

\$34 *per person*

TASTE OF ASIA

Steamed Dumplings (Pork, Vegetable, Shiitake Mushroom)

Bao Buns with Braised Pork Belly, Pickled Daikon

Vietnamese Vegetable Spring Rolls, Peanut Dipping Sauce

Assorted Crispy Spring Rolls (Vegetable, Shrimp, Tofu)

Gluten-Free Sesame Balls filled with Sweet Red Bean Paste

Crispy Tuna Bites, Wasabi Aioli

Vegan Sushi Rolls (Avocado, Cucumber, Pickled Radish)

\$40 *per person*

CHILLED SEAFOOD DISPLAY

Oysters on the Half Shell

Shrimp Cocktail

Lobster Tail

Seared Scallops

Smoked Salmon

Ceviche (Shrimp, Scallops, Citrus)

Clams

Mussels

Lemon Wedges, Cocktail Sauce, Mignonette Sauce, Horseradish

Classic Soy

Sriracha, Eel Sauce or spicy Mayo

\$38 *per person*

RAMEN BAR

Miso Broth

Tonkotsu Broth

Vegan Miso Broth

Traditional Ramen Noodles, Gluten-Free Soba Noodles, Udon Noodles

Braised Wagyu Beef, Seared Ahi Tuna, Chicken Chashu

Soft-Boiled Marinated Eggs, Marinated Tofu

Charred Corn with Miso Butter, Pickled Bamboo Shoots, Fresh Scallions, Baby Bok Choy, Sautéed Shiitake Mushrooms

Crispy Garlic Chips, Spicy Chili Paste, Sesame Oil, Fresh Cilantro, Lime Wedges

\$38 *per person*

FLATBREADS

Mediterranean, Hummus, olives, feta, cherry tomatoes, cucumber, and tzatziki

Margherita, Fresh mozzarella, basil, and tomato sauce

Roasted Vegetable, Zucchini, bell peppers, red onion, and goat cheese

Prosciutto and arugula flatbread

Smoked salmon and dill cream cheese flatbread

BBQ chicken flatbread (caramelized onions, cilantro, and smoked cheddar)

Truffle mushroom flatbread (wild mushrooms, ricotta, and truffle oil)

Tuna Tartare

Seaweed Salad

Hot Sauce

\$60 *per person*

MEDITERRANEAN TABLE

Hummus (Classic, Roasted Red Pepper, and Garlic)

Baba Ganoush

Tzatziki

Tabbouleh

Marinated Olives

Dolmas (Stuffed Grape Leaves)

Roasted Red Peppers, Artichoke Hearts

Falafel

Feta Cheese

Halloumi Skewers

Cucumber Slices, Cherry Tomatoes, Pickled Vegetables

Pita Bread, Pita Chips, Lavash Crackers

Za'atar-Spiced Flatbreads

Spiced Nuts

\$38 *per person*

SUSHI DISPLAY

California Roll

Spicy Tuna Roll

Dragon Roll (Eel, Avocado, and Cucumber)

Balsamic Fig, Gorgonzola, Prosciutto

\$32 *per person*

CROQUETTAS ETC

House made Croquettes, Ham, Cheese, Bacalhau, Chicken

Mariquitas Plantain Chips, Cilantro Dipping Sauce

Papa Rellena, Fried Mashed Potato Balls stuffed with Picadillo

Chicken, and Spinach Empanadas

\$26 *per person*

CEVICHE STATION

Classic Shrimp Ceviche, Lime, Red Onion, Cilantro, Tomato

Peruvian Ceviche, White Fish, Leche de Tigre, Red Onion, Sweet Potato, Corn

Tropical Ceviche, Scallops, Mango, Pineapple, Coconut Milk, Chili

Rainbow Roll (Tuna, Salmon, Shrimp, and Avocado)
.....
Vegetable Roll (Cucumber, Avocado, and Carrot)
.....
Shrimp Tempura Roll
.....
Philadelphia Roll (Salmon, Cream Cheese, and Cucumber)
.....
Crunchy Roll (Tempura Shrimp, Avocado, and Crispy Toppings)
.....
Caterpillar Roll (Eel, Cucumber, and Avocado)
.....
Nigiri (Tuna, Salmon, and Shrimp)
.....
Sashimi (Assorted Tuna, Salmon, and Yellowtail)
.....
Seaweed Salad, Pickled Ginger, Wasabi, Soy Sauce
.....

\$50 *per person*

CARVING STATION

Herb-Crusted Lamb with Mint Chimichurri | \$32 per person
.....
Beef Tenderloin with Red Wine Reduction | \$40 per person
.....
Salt Crusted Picanha | \$38 per person
.....
Slow-Roasted Prime Rib, Horseradish Cream, Au Jus | \$36 per person
.....
Whole Snapper with Citrus Herb Butter | \$42 per person
.....

SLIDER STATION

Mini Cuban Sandwiches, Roast Pork, Ham, Swiss Cheese, Pickles, and Mustard
.....
Wagyu Beef Sliders, Caramelized Onions, Aged Cheddar, Garlic Aioli
.....
Fried Chicken, Pepper jack Cheese, House made Slaw
.....
Fried Cod Sliders, Tartar Sauce, Coleslaw
.....

\$34 *per person*

Tortilla Chips, Plantain Chips, Sliced Avocado, Pickled Red Onions, Cilantro, Lime Wedges, Hot Sauce
.....

\$40 *per person*

AREPAS

Shredded Grilled Chicken, Grilled Shrimp, Shredded Beef
.....
Avocado, Cilantro-Lime Crema, Mango Salsa
.....
Queso Blanco, Guacamole, Salsa Verde, Sour Cream
.....
Black Beans, Shredded Lettuce, Pickled Red Onions, Jalapeños, Cilantro, Lime Wedges
.....

\$39 *per person*

GRILLED SOUVLAKI (KABOBS)

Chicken Souvlaki, Lemon Herb Marinade
.....
Beef Souvlaki, Garlic and Oregano
.....
Lamb Souvlaki, Rosemary and Mint
.....
Vegetable Souvlaki, Zucchini, Bell Peppers, Red Onions
.....
Lemon Herb Rice Pilaf with Fresh Dill, Parsley, and Toasted Pine Nuts
.....
Warm Pita Bread, Tzatziki Sauce, Hummus, Pickled Red Onions
.....

\$42 *per person*

ASADO EXPERIENCE

Whole Marinated Chicken, Premium Meats, Chorizo, Morcilla,
Lamb Chops, Prawns

Grilled Artichokes, Heirloom Tomatoes, Charred Eggplant, Crispy
Potatoes

Assorted Empanadas, Roasted Beet Salad, Pee Wee Potato Salad

\$52 *per person*

CAJA CHINA

Whole Suckling Pig, Mojo Marinated Snapper

Sweet Plantains, Ham Croquetas, Cuban Bread

Black Beans & White Rice, Mojo Yuca, House Salad

\$42 *per person*

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DESSERT DISPLAYS

MINI TART STATION

Choice of Chocolate, Graham Cookies, and Gluten Free Crust

Choice of Filling, Key Lime, Passionfruit, Chocolate Ganache,
Coconut

Choice of Toppings, Whipped Crema, Merengue, Fresh Berries

\$32 *per person*

LIQUID NITROGEN ICE CREAM COOKIE STATION

Coconut, Dark Chocolate, Guava Ice Cream

Chocolate Chunk Cookies, Sugar Cookies, Double Chocolate
Cookies, Vegan Oatmeal Cookies

Sprinkles, Crushed Candy, Melted Chocolate

\$40 *per person*

BAKLAVA & TURKISH DELIGHT STATION

Assorted Baklava (Pistachio, Walnut, Almond, Chocolate)

Turkish Delight (Rose, Lemon, Pistachio, Orange Blossom)

Kataifi (Shredded Phyllo with Nuts and Syrup)

\$28 *per person*

DONUT BAR

Freshly Made Donuts, Toppings

Chocolate Sauce, Dulce de Leche, Raspberry Coulis

Crushed Pistachios, Rainbow and Chocolate Sprinkles

\$28 *per person*

DESSERT AREPAS

ARTISANAL CHEESECAKE STATION

Sweet Corn Arepas, Coconut Arepas

Whipped Cream, Nutella, Dulce de Leche

Fresh Berries, Mango Slices, Bananas

Chocolate Chips, Cinnamon Sugar, Chopped Nuts

\$28 per person

CHURROS AND PALETAS

Traditional Churros, Filled Churros (Dulce de Leche, Chocolate)

Cinnamon Sugar Rainbow Sprinkles, Chocolate Sprinkles, Chopped Nuts

Chocolate Sauce, Caramel Sauce, Whipped Cream

\$26 per person

Traditional Cheesecake Bites

Fresh Berries, Guava Coulis, Passionfruit Sauce, Chocolate Ganache, Salted Caramel

Whipped Cream, Crushed Pistachios

\$24 per person

BUILD YOUR OWN CUPCAKE

Choice of Cupcake, Vanilla, Chocolate or Red Velvet

Choice of Frosting, Vanilla, Chocolate, Cream Cheese Frosting

Sprinkles, Crushed Oreos, Mini Chocolate Chips, Crushed Nuts, Candy Pieces, Miniature Candy Bars

Caramel Drizzle, Whipped Cream, Caramel Sauce, Strawberry Puree, Chocolate Syrup, Raspberry Coulis.

\$26 per person

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PREMIUM BAR PACKAGE

PREMIUM BAR PACKAGE

Prices are subject to a twenty-five percent (25%) Taxable service charge; 9% tax on food and beverage or 6.5% tax for nonfood and beverage items

PREMIUM SPIRITS & SELECT MIXERS

Tito's Handmade Vodka

Bombay Sapphire Gin

Ten to One White Rum

Maker's Mark Bourbon

Lot 40 Rye

Johnnie Walker Black Scotch

Tequila Cazadores Blanco

Cointreau

Fever-Tree Ginger Beer

Tonic

Club Soda

Bloody Mary Mix

Lime Juice

Orange Juice

Cranberry Juice

Assorted Soft Drinks

Red Bull

BEER SELECTION

Domestic Beer: Budweiser, Bud Light

Imported Beer: Corona Light, Heineken, Blue Moon

Craft Beer: Funky Buddha Hop Gun IPA

WINE SELECTION

White Wine: Pighin Pinot Grigio, St. Francis Chardonnay

Red Wine: Diora Pinot Noir, Maddalena Vineyard Cabernet Sauvignon

Sparkling Wine: Francis Coppola Diamond Collection Prosecco

Prices are subject to a twenty-five percent (25%) Taxable service charge; 9% tax on food and beverage or 6.5% tax for nonfood and beverage items

TOP SHELF PACKAGE

Featuring a curated selection of top shelf spirits, handcrafted specialty cocktails, premium wines from the Cakebread family, sparkling Prosecco, and a wide range of domestic, imported, and craft beers. Includes mixers, soft drinks, and specialty options for an elevated bar experience.

TOP SHELF PACKAGE

TOP SHELF SPIRITS & MIXERS

Grey Goose Vodka

Hendrick's Gin

Ten to One White Rum

Maker's Mark Bourbon

Basil Hayden Rye

The Macallan 12 Double Cask Scotch

Tequila Ocho

Cointreau

Aperol

Fever-Tree Ginger Beer

Club Soda

Tonic

Tonic

Bloody Mary Mix

Lime Juice

Orange Juice

Cranberry Juice

Assorted Soft Drinks

Red Bull

BEER

Domestic Beer: Bud Light

Imported Beer: Corona Light

Imported Beer: Heineken

Imported Beer: Blue Moon

Craft Beer: Funky Buddha Hop Gun IPA

WINE

Bezel from the Cakebread Family Chardonnay

Bezel from the Cakebread Family Cabernet Sauvignon

Bezel from the Cakebread Family Pinot Noir

St. Francis Sauvignon Blanc

Santa Margherita Prosecco Superiore

Prices are subject to a twenty-five percent (25%) Taxable service charge; 9% tax on food and beverage or 6.5% tax for nonfood and beverage items



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian