



# Event Menus

and More • 2019

LOEWS  
HOTELS

# Welcome to Loews Miami Beach Hotel

My Culinary Team and I take great pride in creating a personalized, gourmet experience for guests, sourcing many ingredients locally from experts in their field.

From organic, raw honey producer Bee My Honey and James Beard nominated Zak the Baker, to Winter Park Dairy, locally churned Azucar Ice Cream, Patagonia Empanadas and Ft. McCoy Ranch for organic chicken —just to name a few—we have partnered with some of the area's most beloved and trusted local food purveyors.









By incorporating these local ingredients into our culinary menus and offerings, we are creating a delicious mixture of authentic, Floridian flavors for our guests to savor and remember.

Bon Appétit.

A handwritten signature in black ink, appearing to read 'FD', with a long horizontal line extending to the right.

**Frederic Delaire**  
Executive Chef

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# Breakfast

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All food and beverage pricing is per person and subject to a 24% taxable service charge and 9% state sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

# Breakfast Buffets

Seattle's Best coffee, decaffeinated coffee and Tea Forté teas are included. Priced per person.

## **SoBe Continental** **42**

Freshly squeezed Florida orange juice, grapefruit juice, cranberry juice  
Freshly diced honeydew, cantaloupe, pineapple, papaya, mango  
Assorted bakery items: plain and chocolate croissants, blueberry and cranberry muffins, mini breakfast breads  
Assorted individual yogurts  
Assorted Calle Ocho guava and cheese pastelitos  
Assorted New York bagels with plain and strawberry cream cheese  
Jams, preserves, sweet butter

## **Lummus Park Continental** **58**

Freshly squeezed Florida orange juice, grapefruit juice  
Diced honeydew, watermelon, papaya, mango  
Assorted Kashi cereals, whole and skim milk

### **Build Your Own Yogurt Parfait**

Greek and plain yogurts, wild mixed berries, Bee My Honey organic and raw local honey, homemade granola, sliced toasted almonds

### **Avocado Toast**

Zak the Baker grilled bread, mashed avocado, scrambled eggs

### **Deep Dish Pancake**

Stuffed with apples and cranberries

### **Savory tart**

Applewood smoked bacon and Swiss cheese

Bettersweet Miami vegan assorted muffins

Jams, preserves, sweet butter

## **The All-American Breakfast Buffet** **60**

Freshly squeezed Florida orange juice, apple juice, cranberry juice  
Freshly diced pineapple, honeydew, cantaloupe, watermelon  
Assorted dry cereals, whole and skim milk  
  
Fruit Danish, muffins, mini breakfast breads  
Mini vanilla bean doughnuts  
White and wheat toast  
Assorted New York bagels, plain and strawberry cream cheese  
  
St. James Atlantic smoked salmon, capers, organic tomato, onion

### **Choice of One**

Soft scrambled eggs, green leek and aged gruyere quiche, English muffin sandwich with cracked eggs, ham and cheese

### **Choice of Two**

Applewood smoked bacon, pork sausage, turkey sausage, chicken-apple sausage, country ham

### **Choice of One**

Homemade truffled hash browns, roasted fingerling potatoes, country-style red bliss potatoes

### **Pancake Bar\***

Guava marmalade, chocolate chips, maple syrup, whipped cream, whipped butter

\*Option available to make pancakes to order.  
Chef attendant required if this option is preferred.

# Breakfast Buffets

Seattle's Best coffee, decaffeinated coffee and Tea Forté teas are included. Priced per person.

## Sunrise Breakfast Buffet 58

Freshly squeezed Florida orange juice, passion fruit juice, guava juice  
Diced honeydew, pineapple, cantaloupe, papaya, mango  
Assorted dry cereals, whole and skim milk

Citrus breakfast breads, assorted muffins and croissants  
Calle Ocho guava and cheese pastelitos  
Assorted New York bagels with plain and strawberry cream cheese  
Jams, preserves, butter

### Choice of One

Soft scrambled eggs, green leek and aged gruyere quiche, English muffin sandwich with cracked eggs, ham and cheese

Caribbean coconut toast, agave maple syrup

### Choice of One

Applewood smoked bacon, pork sausage, turkey sausage

### Choice of One

Homemade truffled hash browns, roasted fingerling potatoes, country-style red bliss potatoes

### Yogurt Parfait Bar

Homemade granola, Bee My Honey organic local honey, roasted almonds, assorted berries, homemade orange and guava jam

## Create Your Own Breakfast Buffet 42

Freshly squeezed Florida orange juice, grapefruit juice, cranberry juice  
Freshly diced pineapple, honeydew, cantaloupe, watermelon  
Assorted dry cereals, whole and skim milk

Croissants, banana pecan bread, assorted muffins, Danish  
White and wheat toast

Assorted New York bagels, plain and strawberry cream cheese

St. James Atlantic smoked salmon, capers, organic tomato, onion +17

Soft scrambled eggs +8

Choice of Two Breakfast Meats +9

Applewood smoked bacon, pork sausage, turkey sausage, chicken-apple sausage, country ham

Choice of One Breakfast Potato +8

Homemade truffled hash browns, roasted fingerling potatoes, country-style red bliss potatoes

## Livin' Like a Local Breakfast Buffet 59

Freshly squeezed Florida orange juice, passion fruit juice, guava juice, pineapple juice

Diced pineapple, mango, papaya

Homemade guava yogurt

White and wheat toast

Cuban pressed bread

Mini beignet trio: hazelnut, white, and dark chocolate

Jams, preserves, butter

Guava and cheese pastelitos

Queso blanco tequeños

Choice of Two Argentinean Empanadas (Made by Patagonia)\*

Chicken and mushroom, Spanish chorizo, ham and cheese, four cheese, vegetarian

### Choice of One

Huevos Rancheros Station\*\*: Fried eggs, black bean sauce, corn tortillas, tomato salsa, queso fresco

Cuban Eggs Benedict\*\*: Organic Palmetto Creek Spiral ham, poached egg, Cuban bread, chorizo hollandaise

\*\$7 per guest for each additional selection

\*\*Chef attendant required

# Brunch

Seattle's Best coffee, decaffeinated coffee and Tea Forté teas are included. Priced per person.

## Brunch

101

Freshly squeezed Florida orange juice, guava juice, passion fruit juice  
Freshly diced honeydew, cantaloupe, pineapple, papaya, mango  
Miniature croissants, muffins, pastelitos  
Yogurt parfaits, organic Greek yogurt, mixed berries, homemade granola

### Smoked Salmon and New York Bagel Bar

St James Atlantic smoked salmon  
Assorted New York bagels  
Capers, organic tomato, onion, plain and strawberry cream cheeses  
  
Homestead heirloom tomato salad, local burrata  
Grouper ceviche, leche de tigre, sweet potato, Peruvian corn, peppers, aji amarillo  
  
Mortadella, domestic ham, soppressata  
Brie, manchego, boursin, Irish guinness porter  
Seasonal grilled vegetable platter  
  
Assorted freshly baked country breads by Zak the Baker

\*Chef attendant required

### Traditional Made to Order Omelette Station\*

Eggs any style, tomatoes, spinach, asparagus, Canadian bacon, Black Forest ham, onion, pepper, mushroom, cheddar, mozzarella, goat cheese  
  
Fluffy scrambled eggs  
Crispy applewood smoked bacon, pork sausage  
Roasted fingerling potatoes, Provençal herbs  
Caribbean brioche toast with warm maple syrup, whipped butter

### Carved to Order\*

Slow-roasted prime rib  
Orange whole roasted chicken, marinated in chipotle and citrus  
  
Grilled salmon Provençal, ratatouille, saffron sauce  
Braised short ribs, truffled macaroni and cheese  
Lemongrass basmati rice  
Seasonal vegetables

### Sweet Corner

Apple pie à la mode  
Ugolini gelato soft serve, select three flavors: chocolate, coconut, strawberry, peach, mango, banana, vanilla  
It's All About Cupcakes: assorted cupcakes with seasonal toppings





## Plated Breakfast

Seattle's Best coffee, decaffeinated coffee and Tea Forté teas are included. Priced per person.

### Floridian Breakfast

42

Freshly squeezed Florida orange juice

Mini pastry tower: muffins, croissants, Danish, breakfast breads, assorted sliced country bread from Zak the Baker

Jams, preserves, butter

Fluffy scrambled eggs with chives

#### Choice of One

Crispy applewood smoked bacon, sausage

Roasted fingerling potatoes

Grilled Provençal tomato

### Power Breakfast

47

Freshly squeezed Florida orange juice

Individual tomato toast, macadamia nuts and ricotta cheese, micro basil

Fresh diced fruit

Spinach, asparagus and goat cheese egg white frittata

Grilled Provençal tomato

Chicken sausage

## Breakfast Enhancements

Priced per person.

### Smoothie Station\*

8

Nonfat yogurt, açai, soy milk, pomegranate juice, protein boost, agave syrup

### Cereals

8

Assorted Kashi organic cold cereals, organic whole and skim milk

### Yogurt Station

8.5

Greek nonfat, plain and low fat vanilla yogurt

Bananas, agave nectar, homemade granola, dried fruits, organic nuts

### Smoked Salmon Bagel Bar

17

St James Atlantic smoked salmon

Assorted New York style bagels with plain and strawberry cream cheeses

Capers, onions, organic tomatoes

### Soft Scrambled Eggs

8

### Breakfast Meats (Choice of Two)

9

Applewood smoked bacon, pork sausage, turkey sausage, chicken-apple sausage, country ham

### Breakfast Potatoes (Choice of One)

8

Homemade truffled hash browns, roasted fingerling potatoes, country-style red bliss potatoes

### Avocado Toast

14

Zak the Baker grilled bread, mashed avocado, scrambled eggs

\*Chef attendant required





# Breakfast Enhancements

Priced per person.

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**Belgian Waffle Station\*** 15

Berry salsa, warm maple syrup, whipped cream, whipped butter

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**Pancake Bar\*** 15

Seasonal berries, chocolate chips, whipped butter, nutella, maple syrup, whipped cream

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**Deep Dish Pancake/Savory Tart Station (Choice of Two)\*** 16

Stuffed with cranberries and apples, blueberries and granola, or bananas and walnuts

Green leek with aged gruyere quiche

Savory tart with applewood smoked bacon and Swiss cheese

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**Eggs Benedict Station (Choice of One)\*** 17

Poached egg on homemade chorizo, spicy queso blanco, toasted Cuban bread

Poached egg, braised short ribs, key lime hollandaise sauce, English muffin

Poached egg, sautéed spinach, goat cheese, whole wheat English muffin

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**Traditional Omelette Station\*** 18

Farm fresh eggs any style, tomatoes, spinach, asparagus, Canadian bacon, black forest ham, onion, pepper, mushroom, cheddar, mozzarella and goat cheese

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**Gluten Free Muffins (Per Dozen)** 75

Blueberry, apple cinnamon and chocolate chocolate chip, banana

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**Venezuelan Corn Arepas Station\*** 18

Cheese corn arepas, scrambled eggs, tomato sauce, queso fresco

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**Huevos Rancheros Station\*** 18

Fried cage free egg, black bean sauce, corn tortilla, tomato salsa, queso fresco

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**Cuban Egg Sandwich\*** 15

Scrambled cage free egg sandwich with ham, homemade chorizo and mozzarella cheese pressed on Cuban bread

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**Bloody Mary Bar (Per Person, Per Hour)\*** 19

Spicy and regular bloody Marys with all the fixings

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**Mimosa Station (Per Person, Per Hour)\*** 19

Sparkling wine with fresh squeezed orange juice, mango, peach and raspberry purées

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\*Chef attendant required

# Breakfast Enhancements

Priced per person.

## Cold Press Juicera Station

|                     |    |
|---------------------|----|
| 8 Oz Bottle (Each)  | 8  |
| 12 Oz Bottle (Each) | 14 |

## Green Power I

Organic cucumber, organic apple, organic kale, organic romaine, organic spinach, organic parsley, organic celery, organic lemon

## Green Power II

Organic carrot, organic romaine, organic Swiss chard, organic broccoli, organic bok choy, organic celery, organic lemon

## Metabolic Lemonade

Boost metabolism and reduce inflammation.

Organic lemon, organic cayenne pepper, organic coconut palm nectar, triple filtered reverse osmosis water

## Watermelon X-Press

Restore harmony and balance to your digestive system with naturally cleansing fruit. Jam-packed with vitamin C and other antioxidants.

Organic watermelon, organic apple, organic mint





# Package Breaks

Priced per person.

## All Day Beverage Break\* 42

Seattle's Best coffee and decaffeinated coffee  
Tea Forté teas

## The Deluxe All Day Beverage Break\* 52

Seattle's Best coffee and decaffeinated coffee  
Tea Forté teas  
Still and sparkling waters  
Assorted soft drinks

\*Designed for up to eight hours

# Morning Breaks

Priced per person.

## The Healthy Market Break 32

Assorted veggie and fruit chips including potatoes, string beans, carrots, zucchini, okra, banana, apple  
Individual crudites with homemade hummus  
Mini oatmeal and carrot muffins  
Assorted homemade granola clusters (bite-size treats rich with healthy nuts and dried fruits)  
Assorted Naked juices

## Espresso "305" Break 32

French macarons  
Assorted biscotti  
Little Orbits doughnuts  
Assorted cake pops  
Cuban coffee

## South Beach Made to Order Smoothie Bar\*\* 32

Variety of Florida-based fruits, low-fat yogurts, protein powder  
Individual bags of Turkish apricots, banana chips, deluxe mixed nuts  
Assorted Balance bars  
Quartered oranges  
Assorted powerade

\*\*Chef attendant required



## Morning Break Snacks

|   |     |
|---|-----|
| Assorted Mini Yogurt Parfaits (Each)  | 8.5 |
| Assorted Fruit Yogurts (Each)   | 8.5 |
| Individual Tropical Fruit Salads (Each)   | 9   |
| Hard Boiled Eggs (Per Dozen)  | 32  |
| Mini Beignet Trio (Per Dozen)   | 45  |
| Hazelnut, mixed red berry, chocolate  |     |
| Mini Filled Muffins (Per Dozen)   | 45  |
| Caramel, hazelnut chocolate, apple cinnamon   |     |
| Mini Crumbles (Per Dozen)   | 45  |
| Rhubarb, peach  |     |
| Mini Assorted Doughnuts (Per Dozen)   | 45  |
| Assorted Homemade Granola Bars (Per Dozen)  | 64  |
| Fresh Whole Fruit (Per Dozen)   | 53  |
| Apples, bananas, oranges, pears   |     |
| Assorted Breakfast Pastries (Per Dozen)   | 64  |
| Croissants, Danish, fruit breads  |     |
| Gluten-Free Muffins (Per Dozen)   | 75  |
| Blueberry, apple cinnamon, chocolate chocolate chip, banana   |     |
| Mixed Nuts or Trail Mix (Per Pound)   | 48  |
| Granola Parfaits Featuring Bittersweet (Per Dozen)  | 96  |
| Vegan and gluten-free granola by Bittersweet, raw local unprocessed honey from Bee My Honey, Homestead papaya |     |

## Afternoon Breaks

Priced per person.

### The Chocoholic 34

Valrhona chocolate pot de crème  
 Chocolate covered pretzel sticks  
 Plain and walnut fudge brownies  
 Mini chocolate raspberry tart  
 Double chocolate cookie  
 Warm chocolate chunk cookie  
 Assorted chocolate pralines  
 Half pints of ice cold skim, whole and chocolate milk

### Tea Break 30

**Mini Tea Sandwiches**  
 Turkey, apple chutney, brie  
 Smoked salmon, cream cheese, cucumber  
 Chicken and cranberry salad, homemade lavender mayonnaise

Lemongrass mini tartlette  
 Italian almond macarons  
 Assorted bundt cakes

### It's All About the Cupcakes 32

Lemon meringue  
 Red velvet  
 Organic carrot  
 Nutella  
 Chocolate  
 Vanilla

# Afternoon Breaks

Priced per person.

## Premium Ice Cream Experience\* 28

Vanilla, chocolate, homemade turtle cheesecake, dulce de leche, sorbet  
Sugar cones, waffle cones, cups  
Crushed Oreo's, M&M's, sprinkles  
Root beer floats

## Loews Snack Shoppe 26

Choose to be healthy...or not!  
Raw almonds, M&M's, dried cranberries, banana chips, sugar free jelly beans, malted milk balls, chocolate covered peanuts

## Namaste Healthy Break 30

Mix your own healthy snack, presented market style with miniature baggies. Non-GMO, organic, gluten-free, fair trade.  
  
Bloody Mary cashews, caramel macchiato almonds, sea salt caramels, dark chocolate-covered blueberries, dried pineapple, dried mango, dark chocolate-covered coconut, aged white cheddar popcorn

## Create Your Own Break

|              |    |
|--------------|----|
| Select Three | 28 |
| Select Four  | 33 |
| Select Five  | 39 |

**Sweet**  
Individual Nutella snacks  
Assorted French macarons  
Apple tarts  
Cake pops  
Mini peanut butter and jelly sandwiches  
Cinnamon sugar churros, caramel and dark chocolate dipping sauces

**Savory**  
Mini chicken quesadillas, salsa, guacamole  
Freshly made popcorn\*\*  
Mini pigs in a blanket  
New York-style warm pretzels, yellow mustard  
Spinach and mozzarella empanada  
Chorizo and black bean empanada

**Healthy**  
Homemade granola bars  
Mini crudité with hummus  
Fresh fruit cups  
Apple slices dipped in dark chocolate  
Pre-packaged trail mix  
Fruit and cheese skewers

\*Chef attendant required  
\*\*Parties above 50 guests require popcorn machine and attendant



## Afternoon Breaks

Priced per person.

### Florida Citrus Break

31

Fresh juice shooters  
 Individual fruit salads  
 Mini key lime tartlette  
 Orange shortbread cookie  
 Ruby red grapefruit verrine  
 Citrus scones  
 Billberry tart

### Enhancements

#### Build-a-Bike Team Building Activity

Add a charity build-a-bike activity to any break. Please reach out to your Conference Manager for more details and a custom quote.

## Afternoon Break Snacks

|   |    |
|---|----|
| Dry Snacks by the Pound   | 42 |
| Pretzels, popcorn, potato chips, serves eight   |    |
| Dips by the Quart   | 56 |
| Tomato salsa, guacamole, baba ghanoush, sour cream onion dip, blue cheese dip, each quart serves five |    |
| Assorted Individual Bags of Chips and Snacks (Per Dozen)  | 64 |
| Individual Mini Crudité (Per Dozen)   | 44 |
| Homemade hummus   |    |
| Mixed Nuts or Trail Mix (Per Pound)   | 48 |
| Serves eight  |    |
| Assorted Homemade Granola Bars (Per Dozen)  | 64 |
| Assorted Cake Pops (Per Dozen)  | 48 |
| Assorted Cupcakes (Per Dozen)   | 68 |
| Homemade Cookies (Per Dozen)  | 65 |
| Chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia nut                          |    |
| Magic Bars (Per Dozen)  | 65 |
| Chocolate Brownies with Walnuts (Per Dozen)   | 65 |
| Rice Krispy Treats, Half Dipped in Chocolate (Per Dozen)  | 65 |



## Afternoon Break Snacks

|   |    |
|---|----|
| French Macarons (Per Dozen)   | 48 |
| Assorted Individually Wrapped Candy Bars (Each)   | 6  |
| Assorted Biscotti (Per Dozen)   | 40 |
| Mini Eclairs (Per Dozen)  | 48 |
| Mini Financiers (Per Dozen)   | 40 |
| Apple Tarts (Per Dozen)   | 48 |
| Individual Nutella Snacks (Per Dozen)   | 48 |
| Mini Peanut Butter and Jelly Sandwiches (Per Dozen)   | 45 |
| Ice Cream Cart (Per Dozen)*   | 89 |
| Häagen-Dazs ice cream bars, frozen fruit bars   |    |
| <br>  |    |
| Pretzels "With a Twist" (Per Dozen)   | 50 |
| Variety of large stick pretzels dipped in white, milk and dark chocolates, rolled in coconut, chopped nuts, and fun cereals |    |
| <br>  |    |
| Cocktail Roll Sandwiches (Per Dozen)  | 72 |
| Turkey, apple chutney, brie   |    |
| Smoked salmon, cream cheese, cucumber   |    |
| Chicken and cranberry salad, homemade lavender mayonnaise   |    |

\*Chef attendant required

|                       |    |
|-----------------------|----|
| Alfajores (Per Dozen) | 85 |
|-----------------------|----|

A local artisanal cookie company providing a little piece of Argentina to Miami.

Soft and crumbly cookie sandwich covered in dark chocolate, dulce de leche spread

Flavors: white chocolate, hazelnut, meringue

|   |     |
|---|-----|
| Ladyfingers 3 oz. Popsicles (Per Dozen) | 108 |
|---|-----|

Made locally from the finest ingredients, inspired by trips to Brazil by two female entrepreneurs.

Vegan, gluten-free, dairy-free: lychee rose water, strawberry n' mint, mango ginger

With dairy: Oreo, dulce de leche

### Get elated™

Founded from the need to make mental-health maintenance part of a daily habit, elated™ brings brain boosting, good mood making desserts. Made using only all natural ingredients, these items combine the power of nutrition and neuroscience to feed your brain while tantalizing your taste buds.

|                                   |    |
|-----------------------------------|----|
| Assorted shot glasses (Per Dozen) | 70 |
|-----------------------------------|----|

Pretty in Pink Chia Pudding  
Chococado Pudding  
Nuttyberry Truffles

## Beverage Breaks

|   |     |
|---|-----|
| Naked Power Juice                                     | 9.5 |
| Vitamin Water   | 9.5 |
| Gatorade or Powerade                                  | 9.5 |
| Red Bull (Regular, Sugar-Free, Tropical)              | 9.5 |
| Assorted Diet and Regular Soft Drinks*                | 8.5 |
| Bottled Still and Sparkling Water                     | 8.5 |
| Cucumber-Mint or Pineapple Infused Water (Per Gallon) | 75  |
| Half Pints of Skim, Regular and Chocolate Milk        | 8.5 |
| Assorted Bottled Welch's Juices                       | 8.5 |
| Lemonade and Fruit Punch (Per Gallon)                 | 118 |
| Seattle's Best Coffee                                 | 118 |
| Seattle's Best Decaffeinated Coffee                   | 118 |
| Selection of Tea Forté Teas                           | 118 |
| Iced Tea with Sliced Lemon                            | 118 |
| Cappuccino, Espresso and Specialty Coffee Drinks      | 10  |

|   |     |
|---|-----|
| Mocktail Station, Select up to Three (Per Gallon)** | 130 |
|---|-----|

### Berry Mockito

Muddled mint, lime juice, simple syrup, strawberry or raspberry, club soda, berry garnish

### Virgin Cucumber Gimlet

Muddled cucumber, lime juice, simple syrup, club soda, cucumber garnish

### Pineapple Cobbler

Pineapple juice, lime juice, club soda, strawberry purée

### Virgin Paloma

Grapefruit juice, lime juice, agave syrup, club soda, lime wedge

### Loews Lemonades

Muddled blackberry, strawberry, raspberry or cucumber, berry purée or cucumber juice, lemonade, berry or cucumber garnish

|                                      |     |
|--------------------------------------|-----|
| South Beach Spritzers (Per Gallon)** | 130 |
|--------------------------------------|-----|

Sparkling water, raspberry, strawberry, mango or watermelon purée

|  |    |
|--|----|
| Juicera® Organic Wellness 2 oz. Shots (Each) | 10 |
|--|----|

Wellness Tonic: E3 Live, moringa, ginger, lemon, orange

Immune Builder: oregano oil, turmeric, ginger, black pepper, lemon

|                              |     |
|------------------------------|-----|
| Panther® Coffee (Per Gallon) | 138 |
|------------------------------|-----|

|                        |     |
|------------------------|-----|
| Jojo Tea® (Per Gallon) | 138 |
|------------------------|-----|

|  |    |
|--|----|
| Juicera® Nitro Cold Brew Black Coffee, 10 oz. Bottles (Each) | 14 |
|--|----|

100% Arabica beans

\*We are happy to provide non-stocked items upon request. Price for non-stocked soft drinks is \$9.50 each.

\*\*Mixed to order. Mixologist required at \$150 per mixologist for the first two hours and \$50 per mixologist for each additional hour.

# Lunch

**Lunch Buffet** ..... **36**

**Plated Lunch** ..... **46**

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# Lunch Buffet

Seattle's Best coffee, decaffeinated coffee, Tea Forté teas and iced tea are included. Priced per person.

## 1601 Deli Buffet

69

### Soups (Select One)

Vegetarian tortilla soup  
Lemon chicken soup, orzo pasta  
Vegetarian Tuscan minestrone, fregola pasta  
Roasted Homestead heirloom tomato soup  
Cream of wild mushroom soup  
Spanish gazpacho soup  
Lentil soup with parsley cream  
Vegan black bean soup

### Salads (Select Three)

Jicama salad, red onion, cactus leaves, jalapeño dressing  
Classic Caesar salad, romaine hearts, parmesan, croutons  
Golden quinoa salad, arugula, cucumber, dried cranberries, sherry vinaigrette  
Macaroni pasta salad with celery and red onion, pineapple, honey mustard dressing  
Collard greens and kale slaw, preserved lemons, green goddess dressing  
Orzo pasta salad, rock shrimp, sundried tomato, feta cheese  
Peruvian purple potato salad, Huancaína cheese sauce  
Baby mozzarella and heirloom tomato salad, basil oil, balsamic pearls  
Curried chicken salad, mango, bell pepper, cilantro, sweet chili dressing  
Greek salad, feta cheese, tomatoes, cucumber, Kalamata olives  
Traditional coleslaw, apples, golden raisins  
Fingerling potato salad, applewood smoked bacon, shallot vinaigrette

### Cold Sandwiches (Select Two)

Organic turkey, bacon, aged cheddar, tomato, raisin-walnut bread  
Grilled chicken sandwich, boursin cheese spread, buttered brioche  
Shaved prime rib sandwich, black diamond cheddar, marble rye  
Albacore tuna sandwich, mayonnaise, multigrain country bread  
Boar's Head salami, artichoke cream cheese, pumpernickel-raisin bread  
Tomato, mozzarella, arugula, basil pesto, rosemary focaccia  
Grilled vegetables, arugula, hummus, spinach wrap  
Open-faced flatbread, brie, prosciutto, sundried tomato mayonnaise  
Grilled chicken caesar wrap, whole wheat tortilla

### Hot Sandwiches (Select One)

Cuban sandwich, roasted pork, ham, Swiss cheese, pickled cucumber, yellow mustard, Cuban bread  
Free range rotisserie chicken, romesco spread, sourdough bread  
Slow-roasted BBQ pulled pork, coleslaw, pickles, slider bun  
Reuben sandwich, corned beef, Swiss cheese, sauerkraut, Thousand Island dressing  
Panini caprese, heirloom tomato, fresh mozzarella, pesto  
Pastrami, whole rye, aged cheddar, sauerkraut  
Croque monsieur, Gruyère cheese, Madrange ham, brioche bread  
Grass fed homemade beef meatballs, tomato sauce, mozzarella, baguette  
  
Mayonnaise, mustard, horseradish cream  
Kettle potato chips

# Lunch Buffet

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## Desserts (Select Three)

Traditional key lime tart  
Citrus crème brûlée  
Banana rum pudding  
Caramel flan  
New York cheesecake  
Dessert tacos  
Organic carrot cake  
Pecan pie  
Chocolate chip bread pudding  
Strawberry cheesecake  
Blueberry crumb tart  
Tiramisu  
Cannoli  
Cherry crisp  
Caramel cheesecake  
Strawberry cake  
German chocolate bar  
Key lime pot de crème  
Granny Smith apple tart  
Chocolate marshmallow bar  
Lemon meringue tart

## Mexican Lunch Buffet\*

89

Vegetarian tortilla soup, tortilla strips, sour cream, queso fresco  
Rock shrimp ceviche, tomato, onion, cilantro, lime  
Cancun salad, romaine hearts, roasted corn, black beans, tomatoes, peppers, jalapeño vinaigrette  
Wild rice and artichokes, tomatoes, cilantro, cactus leaves, charred corn, cumin-chili dressing  
  
Yellow tail snapper, Veracruzana sauce  
Arrachera grilled hanger steak\*  
Chicken "mole," spicy chili-chocolate sauce  
Pork tamales, salsa verde  
Mexican street corn succotash, queso fresco  
Mexican cilantro rice  
  
Jalapeño cornbread  
  
Chocolate chili cake  
Coconut cream tart  
Nutella tres leches  
Caramel flan  
Mango cake

\*Chef attendant required



# Lunch Buffet

Seattle's Best coffee, decaffeinated coffee, Tea Forté teas and iced tea are included. Priced per person.

## Beach BBQ

82

Caribbean apple Waldorf salad

Baby iceberg, cherry tomato, crispy bacon, Maytag blue cheese, chipotle ranch

Warm rainbow potato salad, celery, green onion, grain mustard, shallot vinaigrette

All American grass fed beef burgers, caramelized onions and mushrooms

BBQ rubbed grilled Atlantic salmon, roasted pepper cilantro remoulade

Organic grilled chicken breast, with smoked tomato rub, southern BBQ sauce

Mustard, ketchup, mayonnaise, relish

Lettuce, tomato, red onion, pickles

Swiss, American, cheddar and blue cheeses

Brioche buns, country bread

### Sides (Select Two)

Farm sweet corn on the cobb

Sweet potato purée

Homemade baked beans

Charred roasted broccoli and cauliflower, crispy kale

Green bean casserole, rustic butter, toasted almonds

Pineapple tart

Lemon lime tart

Dark chocolate cake

Caramelized banana cake

Blueberry lemon custard

## Flavors of Italy

84

Vegetarian Tuscan minestrone soup, fregola pasta

Homestead tomato, local burrata, basil, olive oil, balsamic reduction

Arugula and baby kale salad, European cucumbers, focaccia croutons, roasted fennel, marinated olives, candied walnuts, parmesan cheese

White cannellini bean salad, oregano Italian sausage, white balsamic dressing

Organic chicken breast, sundried tomatoes, lemon caper sauce

Traditional osso bucco, braised with seasonal root vegetables

Crispy skin striped bass, infused lemon oil, tomato jam

Stone ground creamy polenta, creamy goat cheese, heirloom tomato

Trio cheese tortellini, heirloom tomato sauce, asparagus, ricotta cheese

Balsamic glazed roasted mushrooms, brussels sprouts, campari tomato

Focaccia, ciabatta

Ricotta custard

Sicilian orange verrine

Seasonal panna cotta

Traditional tiramisu

Frangelica tart

Cannoli

# Lunch Buffet

Seattle's Best coffee, decaffeinated coffee, Tea Forté teas and iced tea are included. Priced per person.

## Healthy Market Buffet (GF, LF)

94

Vegan homestead tomato soup

Baby kale, dried cranberries, walnuts, grape tomatoes, lemon-oregano vinaigrette

Golden and black quinoa, roasted seasonal vegetables

Organic beet "ceviche" salad

Ft. McCoy Ranch USDA approved organic chicken breast, citrus sauce

Grass fed petite filet mignon, grilled asparagus

Grilled Atlantic wild salmon, cucumber, mint papaya salsa

Green bean and shiitake mushroom casserole

Roasted sweet potato, lavender honey

Lemon grass and ginger jasmine rice

Tropical fruit salad

Green tea custard

Gluten-free granola dipped in dark chocolate

Selection of gluten and dairy-free pastries

## Welcome to the Florida Keys

99

Sunrise tomato gazpacho, infused basil oil

Key West pink shrimp and coconut ceviche

Homestead tomato and cucumber salad, avocado, onions, cilantro, extra virgin olive oil

Grilled conch salad, pickled mango and papaya

Watermelon crab salad, passion fruit vinaigrette

Blackened mahi-mahi, young coconut, pickled green tomato salsa

Grilled Florida lobster tail, citrus beurre blanc

Key lime marinated and roasted quartered chicken, chipotle crema

Coconut rice, kidney beans

Seasonal roasted baby vegetables

Assorted rolls, butter

Traditional key lime tart

Lemon cheesecake

Florida orange verrine

Chocolate Krocco tart

GF: Gluten Free | LF: Lactose Free



## Lunch Buffet

Seattle's Best coffee, decaffeinated coffee, Tea Forté teas and iced tea are included. Priced per person.

### Calle Ocho

82

Vegan black bean soup

Chayote salad with roasted garlic and citrus, jalapeño infused cumin oil

Cuban black bean salad, tomato, peppers, roasted corn, cumin vinaigrette

Grilled chorizo and manchego cheese salad

Cucumber and roasted pepper salad

Arroz con pollo served in cast iron pan

Fresh herb-marinated black grouper, cilantro-lime aioli

Roast quartered chicken, sweet potato plantain salsa

Palmetto Creek Farm organic grilled pork chop, Creole sauce

Seasonal vegetables, calabaza, okra

Yucca, Cuban mojo

Cuban bread

Traditional flan

Arroz con leche

Panetela borracha

Masa real de guava

### Buffet "Lunch of the Day"

80

Chef's Choice, Including Hot and Cold Items

Three salads

Two proteins

Starch

Vegetable

Assorted rolls, butter

Three desserts



# Plated Lunch

Rolls and butter, Seattle's Best coffee, decaffeinated coffee, Tea Forté teas and iced tea are included. Priced per person.

## Power Lunch

70

All of your lunch components served in one compartmentalized plate, designed to be a flavorful meal with efficient service.

Zak the Baker grilled bread  
Baby romaine salad, chipotle caesar dressing  
Patagonia chicken empanada  
Braised short ribs, creamy polenta  
Key lime pie verrine

## Two Course Cold Lunch

55

### Salad (Select One)

Grilled romaine, Caesar dressing, parmesan, croutons  
Greek salad, Kalamata olives, feta cheese, grape leaves, tomatoes  
Arugula, golden quinoa, dried cranberries, sherry vinaigrette  
Baby greens, roasted peppers, black olives, organic hard boiled egg, fingerling potato  
Heirloom tomato salad, local burrata, aged balsamic olive oil

### Protein (Select One)

Grilled airline chicken breast  
Seared snapper  
Poached Atlantic salmon  
Grilled shrimp skewers  
Grilled ahi tuna

### Dessert (Select One)

Hazelnut praline stone, fruits of the forest  
Organic carrot cake  
Tiramisu  
New York Cheesecake

## Two Course Hot Lunch

67

### First Course (Select One)

Mixed baby greens, cherry tomatoes, baby heirloom carrot, rainbow radish, blue cheese drizzle, sherry vinaigrette

Grilled baby romaine, grana padano, olives, cherry tomato, focaccia crouton, chipotle Caesar dressing

Butter leaf lettuce, cherry tomatoes, shaved watermelon radish, goat cheese, curly carrots, white balsamic vinaigrette

### Second Course (Select One)

Herb-crusted organic chicken breast, cauliflower purée, herbed polenta, pancetta, brussel sprouts confit, Madeira wine sauce

Duo ravioli: Wagyu beef with truffles, lemon ricotta with creamy mushroom sauce

Crispy skin Atlantic salmon, garlic yucca purée, heirloom tomato confit

## Plated Lunch

Rolls and butter, Seattle's Best coffee, decaffeinated coffee, Tea Forté teas and iced tea are included. Priced per person.

### Three Course Lunch

79

#### First Course (Select One)

Mixed baby greens, cherry tomatoes, baby heirloom carrot, rainbow radish, blue cheese drizzle, sherry vinaigrette

Grilled baby romaine, grana padano, olives, cherry tomato, focaccia crouton, chipotle caesar dressing

Butter leaf lettuce, cherry tomatoes, shaved watermelon radish, goat cheese, white balsamic vinaigrette

Ahi tuna, hearts of fire greens, watercress, micro greens, red pepper coulis, pineapple-avocado-ginger dressing

Mozzarella "split," homemade mozzarella, spicy caramelized banana, tomato marmalade

#### Second Course (Select One)

Herb-crusted organic chicken breast, cauliflower purée, herbed polenta, pancetta, brussel sprouts confit, Madeira wine sauce

Caramelized petite tenderloin, rosemary roasted fingerling potatoes, baby peppers, bordelaise sauce

Duo ravioli: Wagyu beef with truffles, lemon ricotta with creamy mushroom sauce

Florida red snapper, spinach mousseline, golden quinoa, white asparagus, ginger-mango chutney

Crispy skin Atlantic salmon, garlic yucca purée, heirloom tomato confit, watercress salad

#### Third Course (Select One)

Key lime tart

Guanaja chocolate tarte, amarena cherries

Florida lemon and lime pillow, strawberry essence

Homestead fresh berry tart, Madagascar vanilla pastry cream

Red velvet, vanilla, milk chocolate or strawberry cheesecake

Semi sweet chocolate layer cake, malted milk sauce

### Plated "Lunch of the Day"

70

#### Chef's Choice of Three Course Menu





# Enhancements

Priced per person.

## **Quesadilla Station (Select Two)\* 18**

Rock shrimp, chicken or flank steak  
Refried beans, Chihuahua cheese, onions and peppers, flour tortilla  
Sour cream, guacamole, chunky salsa

## **Reuben Sandwich\* 14**

Slowly cooked corned beef, Swiss cheese, sauerkraut,  
Thousand Island dressing, rye bread

## **Prime Beef Brisket\* 16**

Hickory smoked brisket, chipotle BBQ sauce, jalapeño corn bread

## **St. Louis BBQ Ribs\* 18**

Fall-off-the-bone tender ribs, guava BBQ sauce, jalapeño corn bread

## **Brick Oven Pizzas\* 16**

Margherita: homemade tomato sauce, fresh buffalo mozzarella,  
sliced tomatoes, torn basil

Vegetable: roasted peppers, Kalamata olives, sundried tomato

Meat lover: pepperoni, sausage, chicken, mozzarella

This enhancement is not suitable for outdoor functions.

## **Cuban Sandwiches\* 14**

Roasted pork loin, sliced ham, Swiss cheese, pickled cucumber,  
yellow mustard, Cuban bread

## **Ugolini Gelato Soft Serve\* 14**

Select Three Flavors

Chocolate, coconut, strawberry, peach, mango, banana, vanilla

## **The Roadie\* (Per Bottle) 17**

Red or white wine split, travel wine cup



\*Chef attendant required



# Receptions

|                              |           |
|------------------------------|-----------|
| <b>Passed Hors d'Oeuvres</b> | <b>54</b> |
| <b>Reception Packages</b>    | <b>56</b> |
| <b>Reception Stations</b>    | <b>58</b> |
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All food and beverage pricing is per person and subject to a 24% taxable service charge and 9% state sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

# Passed Hors d'Oeuvres

Minimum order two dozen (24 pieces) per selection.

## Cold Hors d'Oeuvres

Per Piece 9.5

Poached pear, brie, phyllo  
Gorgonzola, marinated fig and prosciutto di parma crostini  
Chilled avocado soup shooter  
Potato soufflé, mascarpone ricotta mousse, American caviar  
Lemon-ginger ricotta, spicy orange marmalade, waffle cone  
St. James smoked salmon mousse, fried capers, cone crust  
Braised venison pate, red wine marmalade, brioche crouton  
Chicken and dried cranberry spread, curried waffle cone  
Red and golden beet ceviche, micro cilantro  
Mini blue cheese tart, dried fruit compote  
Baby mozzarella and cherry tomato skewer, pesto mayonnaise

Per Piece 10.5

Beef tartare, heirloom tomato, pecorino cheese, baguette  
Ahi tuna tartare, Asian spices, lotus chip  
Chipotle marinated gulf shrimp, cilantro aioli

Per Piece 12

Sea salt macaron, foie gras mousse, brandied cherries  
Mini lobster rolls

## Hot Hors d'Oeuvres

Per Piece 9.5

Mediterranean spinach pie, mint yogurt sauce  
Rock shrimp croquette, romesco sauce  
Tandoori marinated chicken satay, tamarind sauce  
Mini arancini with lobster, pepper coulis  
Traditional mini quiche Lorraine, serrano ham  
Truffled fontina cheese fritters, kaffir lime emulsion  
Shitake and green leek spring roll, salsa verde  
Coconut shrimp skewers, thai coconut chili sauce  
Chorizo and Swiss cheese empanada, avocado emulsion  
Short rib empanada, cilantro aioli  
Key West conch fritter lollipop, ginger emulsion

Per Piece 10.5

New Zealand lamb mini slider, aged cheddar cheese, yogurt  
mint sauce  
All American grass fed beef mini slider, Swiss cheese, truffle aioli

Per Piece 11

Coconut lobster, chipotle remoulade, sugar cane sticks  
Mini crab cakes, key lime aioli

Per Piece 12

Open-faced ahi tuna burger, shishito pepper-ginger emulsion  
Sesame kobe beef yakitori, soy paint  
Mini beef Wellington, truffle mayonnaise

# Reception Packages

50 guest minimum, priced per person.

## Reception Package

89

### Cold Hor d'Oeuvres (Butler-Passed or Buffet)

St. James smoked salmon mousse, fried capers, cone crust  
Red and golden beet ceviche, micro cilantro

### Hot Hor d'Oeuvres (Butler-Passed or Buffet)

Tandoori marinated chicken satay, tamarind sauce  
Mini beef Wellington, truffle mayonnaise

### Winter Park Dairy Cheese Display

Chipotle cheddar, Florida tomme, sunshine blue, aged cheddar  
from Winter Park Dairy

Local organic raw honey from Bee My Honey

Grilled country bread from Zak the Baker

### Loews Miami Beach's Famous Giant Paella Station\*

Authentic Spanish paella, fresh clams, mussels, shrimp, chicken,  
chorizo, snow crab

### Grilled Churrasco Station\*

Chimichurri, guacamole, cotija cheese, warm flour tortillas

\*Chef attendant required



# Reception Stations

50 guest minimum, priced per person.

## **The Argentinean Churrascaria (Select Three)\* 36**

Churrasco steak  
Grilled short ribs  
Argentinean chorizo  
Pork sausage  
Whole chicken

Chimichurri sauce, salsa picante

## **Slider Station (Select Two)\* 29**

Grass fed beef  
Braised short ribs  
Free range turkey  
Vegetarian  
Pork belly  
Mahi-mahi

Applewood smoked bacon  
Cheddar, Swiss and American cheeses  
Sliced plum tomatoes, pickles  
Ketchup, mustard, remoulade sauce, relish, caramelized onions  
Freshly baked brioche buns

## **Enhancements +12**

Ahi tuna  
Blue crab cake

## **Pasta Station (Select Two)\* 29**

Vegetable mélange ravioli, ricotta, heirloom tomatoes, fresh basil  
Three cheese tortellini, wild mushrooms, alfredo sauce  
Fusilli pasta, Florida gulf shrimp, pesto, asparagus, tomatoes  
Orecchiette pasta, braised short ribs, English peas

## **Carnaroli Risotto Station (Select Two)\* 32**

Wild mushroom risotto, porcini butter, shaved pecorino cheese  
Saffron rock shrimp risotto, preserved lemon and asparagus  
Short rib risotto, gremolata, grana padano, beef jus  
Gorgonzola cheese risotto, Modena aged balsamic

## **Loews Miami Beach's Famous Giant Paella\* 36**

Authentic Spanish paella, fresh clams, mussels, shrimp, chicken, chorizo, snow crab

## **The "Paella Pan" Experience (Select One) 32**

Traditional Spanish fideua, Florida seafood, paprika, aioli  
Arroz con pollo chicken, chorizo, peppers, peas, yellow rice  
Mediterranean couscous, merguez sausage, chicken

\*Chef attendant required

# Reception Stations

50 guest minimum, priced per person.

## **Quesadilla Station (Select Two)\* 32**

Rotisserie chicken, cheddar cheese  
Marinated skirt steak, bell peppers  
Slow-cooked pork shoulder, caramelized onion  
Florida shrimp, chipotle marinade, Mexican cheeses  
Peppers, mushrooms, spinach  
  
Guacamole, sour cream, pico de gallo, green tomato salsa, jalapeños, pickled onions

## **The Taco Bar (Select Two)\* 29**

Palmetto Creek Farm chipotle pulled pork  
Organic roasted chicken al pastor  
Carne asada  
Florida black grouper  
  
Soft flour tortillas, crispy corn taco shells  
Fresh guacamole, sour cream, chunky salsa, cotija cheese

## **Patagonia Empanadas Station (Select Three) 29**

Chicken, mushroom  
Spicy chicken  
Beef picadillo  
Tomato, mozzarella, sweet basil  
Chicken, fresh herbs  
Rum curried beef  
Ham, cheese  
Spanish chorizo, sweet onion  
Spinach, mozzarella  
Six cheese  
Guava, cheese

## **Arepas Bar (Made to Order)\* 31**

Select Two  
Chipotle pulled pork  
Pulled chicken mojo  
Thinly sliced roasted flank steak  
Florida cilantro shrimp  
  
Fresh guacamole, sour cream, green tomatillo salsa, pico de gallo

## **Ceviche Station (Select Two) 32**

Traditional Peruvian Ceviche  
Mahi-mahi, cilantro, lime, onion, Peruvian corn, sweet potato, aji Amarillo  
  
Spicy Octopus  
Marinated octopus, fresh lime juice, rocoto pepper, onion, cilantro, avocado, teriyaki  
  
Crema de Pisco  
Snapper, lime juice, orange, onion, tomato, cilantro, touch of pisco  
  
Tropical Gulf Shrimp Ceviche  
Fresh gulf shrimp marinated in orange and Madagascar vanilla, peppers, lime, onion, diced mango

\*Chef attendant required

## Reception Stations

50 guest minimum.

### **South Beach Raw Bar** **49**

Three eastern shucked oysters  
Three Florida gulf shrimp  
Two snow crab claws  
Three New Zealand mussels  
One shot glass corvina fish ceviche

Mignonette, cocktail sauce, fresh lemon, horseradish sauce,  
honey mustard

#### Enhancements

|  |     |
|--|-----|
| Medium, large or jumbo Florida stone crab claws<br>(October 15–May 15) | +MP |
| Maine Lobster Tail (Half)  | +MP |
| Freshly Shucked Kumamoto Oysters                                       | +MP |
| King Crab Leg  | +MP |
| Jumbo Shrimp Cocktail (Per Piece)                                      | +11 |
| Ice Carving with Your Logo (Price Quote Available Upon Request)        |     |

## Carving Stations

### **Grilled Churrasco\*** **375**

Chimichurri, guacamole, cotija cheese, warm flour tortillas  
Serves 25

### **Honey Glazed Bone-In Pork Loin\*** **270**

Pickled onion, chimichurri sauce, mini Cuban roll  
Serves 15

### **Salt-Crusted Atlantic Salmon\*** **485**

Rainbow quinoa with edamame  
Lemon-dill crème fraîche  
Serves 25

### **Steamship of Beef\*** **1,500**

Beef jus, horseradish cream sauce, brioche rolls  
Serves 150

### **Provençal Herb-Marinated Beef Tenderloin\*** **510**

Truffled mashed potato, Bordeaux wine reduction  
Serves 15

### **Whole Organic Chicken Al Pastor\*** **125**

Mango slaw, warm cheddar biscuits  
Serves 8

\*Chef attendant required

## Carving Stations

### **BBQ Beef Brisket\*** **240**

Hickory smoked brisket, sliced pickled cucumber, chipotle BBQ sauce, jalapeño corn bread

Serves 25

### **Organic Roasted Turkey Breast\*** **465**

Grass fed organic turkey breast, cranberry sauce, sage gravy, corn bread

Serves 25 people

### **Prime Rib of Beef\*** **570**

Caramelized onion jam, rosemary red wine jus, homemade brioche bun

Serves 25 people

### **Cedar Plank King Salmon\*** **485**

Roasted salmon fillet, roasted fingerling potatoes, rosemary mustard glaze

Serves 20

### **Florida Whole Black Grouper\*** **520**

Cajun seasoning, crispy tostones, pineapple key lime aioli

Serves 20

\*Chef attendant required

## Dessert Stations

50 guest minimum, priced per person.

### **So Good I Want S'more\*** **29**

A variety of s'mores, torched to order

### **All American Short Cake Station\*** **29**

Assorted short cakes and Bundt cakes, fresh berry toppings, warm sauces, flavored whipped creams

### **Ice Cream Parlor\*** **29**

Assorted ice creams, toppings, sauces (not offered outdoors)

### **Chocolate Dipping Station\*** **33**

Bananas, strawberries, pineapples, marshmallow, Rice Krispy Treats, raspberry twists, biscotti, shortbread, doughnut holes, banana bread

### **Azucar Local Ice Cream Station\*** **33**

Includes assorted toppings and sauces (not offered outdoors)

#### Select Four Signature Miami Flavors

Abuela Maria (guava, cream cheese and Maria galletas)

Cafe con leche (Cuban coffee and Oreo)

Domino (Oreo cookies 'n cream)

El mani loco (crazy peanut)

Mantecado (Cuban vanilla)

Platano maduro (sweet plantain)

Dulce de leche (caramel)

Roasted marshmallow s'mores

Key lime pie

Cuatro leches (four milks cake)

Caramel flan

Coconut flan

Rum cake with walnuts

# Reception Displays

## Assorted Sushi and Sashimi (Price Per Roll)

Specialty rolls cut into six pieces  
Minimum order four rolls per selection

|  |           |
|--|-----------|
| <b>Dragon Roll</b>   | <b>25</b> |
| Shrimp tempura, avocado, spicy mayo, eel sauce                             |           |
| <b>Coral Reef</b>  | <b>26</b> |
| Tuna, salmon white fish, cucumber, cream cheese, fish tempura, eel sauce   |           |
| <b>Calle Ocho</b>  | <b>26</b> |
| Crab, plantain, mango-guava-ginger purée                                   |           |
| <b>Spicy Tuna</b>  | <b>24</b> |
| Cucumber, scallion, tobiko, green chili                                    |           |
| <b>Rainbow Roll</b>  | <b>26</b> |
| Tuna, salmon, hamachi, shrimp, crab, avocado, cucumber                     |           |
| <b>Veggie Roll</b>   | <b>19</b> |
| Zucchini tempura, roasted red peppers, avocado                             |           |
| <b>Salmon Tempura</b>  | <b>24</b> |
| Salmon, cream cheese, scallions, eel sauce, delicately fried               |           |
| <b>Spider Roll</b>   | <b>25</b> |
| Soft shell crab, scallions, cucumber, orange tobiko, spicy mayo, eel sauce |           |
| <b>California</b>  | <b>24</b> |
| Crab, avocado, cream cheese, spicy mayo, eel sauce                         |           |

## Nigiri and Sashimi (Price Per Piece. Minimum order 24 pieces)\*

|                      |   |
|----------------------|---|
| Big Eye Tuna         | 7 |
| Yellowtail (Hamachi) | 7 |
| Salmon               | 5 |
| Shrimp               | 4 |
| Octopus              | 5 |
| Eel                  | 7 |
| King Crab            | 7 |
| Mackerel             | 5 |

## Crudite Display **18**

Priced per person, 25 guest minimum

Carrots, celery, broccoli, radishes, cherry tomatoes, assorted dips  
Sliced watermelon, assorted diced fruit and berries, yogurt dip

## Imported Cheese and Cured Meat Display **30**

Priced per person, 25 guest minimum

Assorted cured meats including prosciutto, rosette de Lyon, duck rillettes, soppressata  
Imported cheeses including brie, boursin, manchego, Dorset drum cheddar, jarlsberg, port salut  
Dried apricots, figs, mango, papaya  
Marinated olives  
Hummus, baba ghanoush  
English water crackers, sliced French bread, grissini dolmades, pita chips

\*Minimum of 48 hour notice required



# Reception Displays

25 guest minimum, priced per person.

## **Domestic Cheese and Cured Meat Display** 26

Assorted cured meats including chorizo, salami, mortadella  
American artisanal cheeses including aged cheddar, Vermont goat cheese, Hudson valley camembert, Maytag blue cheese, dry jack, Swiss  
Dried apricot, figs, mango, papaya  
Fresh grapes  
Marinated olives  
English water crackers, sliced French bread

## **Bruschetta Bar** 24

Select Three  
Heirloom tomato, extra virgin olive oil, basil parmesan  
Albacore tuna, capers, arugula, white beans, roasted fennel  
Wild mushroom, oven-dried tomato, aged balsamic reduction  
Heirloom tomato, Kalamata olives, crumbled feta cheese, white anchovies  
Herb-roasted seasonal vegetables, basil oil, asiago cheese

## **Winter Park Dairy Cheese Display** 32

Local cheese selection including chipotle cheddar, Florida tomme, sunshine blue and aged cheddar from Winter Park Dairy  
Local organic raw honey from Bee My Honey  
Grilled country bread from Zak the Baker

## **Fruit Display** 17

Sliced watermelon, assorted diced fruit and berries, yogurt dip



# Dinner

**Dinner Buffets** ..... **72**

**Plated Dinners** ..... **80**

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# Dinner Buffets

Seattle's Best coffee, decaffeinated coffee, and Tea Forté teas are included. Priced per person.

## Caribbean Buffet

142

Caribbean seafood chowder

Baby greens, cucumbers, cherry tomatoes, papaya, shaved coconut, mango vinaigrette

Jicama salad, citrus vinaigrette

Shrimp, mango, avocado and papaya salad

Grilled marinated skirt steak, guava BBQ sauce\*

The breaded "big fish" fillet, coconut lime sauce\*

Spicy grilled jerk chicken breast, grilled pineapple, mini peppers, cilantro

Caribbean-marinated Palmetto Creek Farm pork tenderloin, pineapple chutney

Steamed yucca, mojo

Coconut rice, island beans

Baby roasted vegetables

Assorted breads and rolls

Jamaican coconut cake

Appleton rum chocolate torte

Warm chocolate chip croissant bread pudding

Dulce de leche tart

\*Chef attendant required

## Latin Street Fare

145

### Peruvian station

Peruvian potato salad (Papa a la Hauncaina)

Papa rellena

Beef churrasco anticuchos, cilantro purée

### Cuban station

Cuban pork chuleta, rubbed with smoked cumin, Spanish onion marmalade

Ham and chicken croquettas, chipotle crema

Roasted poblano black bean salad

### Mexican station

Pork and chicken tamales, salsa verde

Rock shrimp and flank steak quesadillas\*

Refried beans, chihuahua cheese, onions, peppers, flour tortilla

Sour cream, guacamole, chunky salsa

Spicy tomato and shrimp ceviche

### Argentinean station

Assorted empanada display: spicy chicken, short rib, ham and cheese, Spanish chorizo with sweet onion, garlic aioli

### Latin dessert station

Alfajores

Key lime cookies

Guava cheesecake

Rum pineapple cake

Churros

# Dinner Buffets

Seattle's Best coffee, decaffeinated coffee, and Tea Forté teas are included. Priced per person.

## Night Beach BBQ 139

- Green bean salad, pecans, tomatoes, baby peppers, Dijon mustard vinaigrette
- Baby iceberg, cherry tomatoes, crispy bacon, Maytag blue cheese, chipotle ranch
- Warm potato salad, celery, green onion, grain mustard and shallot vinaigrette
- Spicy macaroni salad, grilled pineapple
  
- Prime hickory smoked beef brisket, chipotle BBQ sauce, jalapeño corn bread\*
- St. Louis BBQ ribs, guava BBQ sauce, cheddar biscuits
- Blackened and grilled mahi-mahi, curried coconut sauce
- Grilled Florida lobster tail, key lime sauce
- Farm sweet corn on the cobb
- Baked mac and cheese, taleggio
- Grilled asparagus, lemon zest
  
- Rolls and butter
  
- Magic coconut bar
- Seasonal berry crumb tart
- Toffee blondie
- Chef Rene's s'more station\*

### Slider Station Enhancement (Select Two)

- Grass fed beef, braised short rib, free range turkey, vegetarian, pork belly, mahi-mahi +4

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- Ahi tuna, blue crab cake +12

Applewood smoked bacon, sliced plum tomatoes, sliced pickles, cheddar, Swiss and American cheeses, remoulade sauce, ketchup, mustard, relish, caramelized onions, freshly baked brioche buns

## Flavors of Mexico 131

- Sopa Azteca, Mexican-style chicken soup, chipotle, corn, garbanzo beans
- Taco salad, shredded cabbage, red onion, black beans, roasted corn, tomato, crispy tortilla strips, jalapeño vinaigrette
- Grilled cactus salad, cherry tomatoes, grilled poblano peppers, pickled red onion, lime-serrano dressing
- Ceviche de pescado, fresh orange juice, avocado, chipotle
  
- Pollo pipian de la abuela, green sauce, calabasas, green tomatillo
- Seared yellow tail snapper, pistachio-jalapeño-epazote crust, salsa verde
- Roasted pork loin, sweet corn succotash
- Papas a la diablo, roasted marinated baby potatoes
- Mexican cilantro rice, English peas
  
- Warm flour tortillas
  
- Assorted churros
- Tres leches
- Coconut flan
- Rice pudding

### Quesadilla Station Enhancement (Select Two)\* +18

- Rotisserie chicken, cheddar cheese
- Marinated skirt steak, bell peppers
- Slow cooked pork shoulder, caramelized onion
- Florida shrimp, chipotle marinade, Mexican cheese
  
- Guacamole, sour cream, pico de gallo, green tomato salsa, jalapeño, pickled onions

\*Chef attendant required

# Dinner Buffets

Seattle's Best coffee, decaffeinated coffee, and Tea Forté teas are included.

## Flavors of Italy

146

Caesar salad tossed to order, focaccia croutons, parmesan cheese\*  
Baby heirloom tomato, mini burrata mozzarella, arugula pesto  
Roasted fennel and cannellini bean salad, crispy pancetta

Seared branzino, seafood cioppino, grilled bread  
Chicken piccata, seared chicken breast, fontina cheese  
Veal saltimbocca, mushroom sauce  
Ricotta ravioli, pomodoro sauce  
Roasted root vegetables

Focaccia and grissini dolmades

Traditional tiramisu  
Cannoli  
Fried zeppolis (mini Italian doughnuts)  
Ricotta fruit tart

### Ugolini Gelato Soft Serve Enhancement (Select Three)

+13

Chocolate  
Coconut  
Strawberry  
Peach  
Mango  
Banana  
Vanilla

## Flavors of Havana

128

Plantain salad, peppers, capers, cherry wine vinegar  
Hearts of palm, roasted cherry tomatoes  
Grilled conch, pickled mango and papaya

Carved Palmetto Creek pork loin, orange mojo\*  
Citrus cured organic chicken breast, black beans, roasted corn salsa  
Grouper baked in banana leaves, mango salsa  
White rice, black bean stew  
Fried plantains  
Fresh seasonal vegetables

Assorted rolls and butter  
Warm garlic Cuban bread  
Cafe con leche custard

Arroz con leche  
Caramel flan  
Chocolate rum cake

\*Chef attendant required

# Dinner Buffets

Seattle's Best coffee, decaffeinated coffee, and Tea Forté teas are included.

## Welcome to Miami

167

### Salad Station (Served Individually)

Blue crab and watermelon salad, mango vinaigrette

Chipotle Caesar salad, focaccia croutons

Arugula salad, roasted golden quinoa, dried cranberries, key lime vinaigrette

### Ceviche Bar

Traditional Peruvian ceviche: mahi-mahi, cilantro, lime, onion, Peruvian corn, sweet potato, aji amarillo

Spicy octopus ceviche: octopus marinated in fresh lime juice, rocoto pepper, onion, cilantro, avocado, teriyaki

Tropical shrimp ceviche: fresh shrimp marinated in orange and Madagascar vanilla, peppers, lime, onions, diced mango

### Cuban Sandwich Station\*

Roasted pork, ham, Cuban mayonnaise, sliced pickle, Swiss cheese

### Florida Whole Black Grouper\*

Cajun-seasoned grouper, pineapple key lime aioli

### The Churrascaria (Select Three)\*

Churrasco steak

Grilled short ribs

Argentinean chorizo

Whole chicken

Red and green chimichurri sauces

Garlic mojo yucca

### Loews Miami Beach's famous giant paella

Authentic Spanish paella, fresh clams, mussels, shrimp, chicken, chorizo, snow crab

### Dessert station

Nutella and banana empanada

Key lime tart

Tres leche

Coconut cake

Caramel flan

Cinnamon rice pudding

### Coffecito Station Enhancement (Pricing Available Upon Request)

Cigar roller

Welcome mojitos

Salsa band/dancer

\*Chef attendant required

# Plated Dinners

Rolls and butter, Seattle's Best coffee, decaffeinated coffee, and Tea Forté teas are included.

## Four Course Dinner

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### Amuse Bouche (Select One, Pre-Set)

Tropical gazpacho: mango, heirloom tomato, cucumber, sherry

Patagonia empanada: saffron aioli, choice of beef, chicken, chorizo or vegetable

Florida local cheeses: chipotle cheddar, Florida tome, local honey drizzle, "raincoast" cracker

Served as a mignardises with coffee:

Sweet Armoire alfajores mini tasting of dulce de leche, hazelnut and white chocolate

### First Course (Select One)

Homestead heirloom tomato with local burrata: fig balsamic pearls, micro basil, sea salt

Fancy caesar salad: little gem lettuce, olive za'atar crouton, creamy Caesar dressing

Palmito and watercress salad: fresh hearts of palm, farro, green peas, watercress, candied beets

Jumbo lump crabmeat salad: endive, honeydew carpaccio, baby field greens, radish, grapefruit segments, meyer lemon vinaigrette

Citrus ricotta salad: baby greens, tomato, caramelized pistachio, drizzled with honey, white champagne vinaigrette

Golden and black quinoa: seared queso fresco, baby kale salad, dried cranberries, candied pecans, red wine vinaigrette

Red and golden beet salad: baby arugula, orange segments, Humboldt Fog goat cheese, pomegranate dressing

Trio baby greens salad: roasted marcona almonds glazed with raspberries, baby heirloom tomatoes, pecorino cheese, creamy strawberry dressing

Chilled red fruit soup: poached lobster, baby tomato, pickled onion, American caviar

Coconut mango salad: golden quinoa, shaved mango, cauliflower confetti, toasted coconut, baby arugula, curried mango vinaigrette

Fresh Florida berries and brie: "Florida fresh" berries, dried cranberries, brie, house greens, maple granola cluster, citrus poppy seed vinaigrette



## Plated Dinners

Rolls and butter, Seattle's Best coffee, decaffeinated coffee, and Tea Forté teas are included. Priced per person.

### Main Course (Select One)

Free Range Organic Chipotle-Rubbed Chicken Breast 98

Citrus stone ground soft polenta, green bean trio, rainbow cauliflower, campari tomato, chicken jus

Fresh Herb-Marinated Florida Snapper 102

Saffron chorizo risotto, sautéed Catalan spinach, shaved fennel salad

Slow-Braised Short Rib 110

Parsnip and green apple mousseline, trumpet mushrooms, asparagus, heirloom carrots, braising essence

Slow-Braised Domestic Short Rib 110

Sweet potato puree, choclo succotash, citrus broccolini, "Be My Honey" citrus glaze

Grilled Filet Mignon 112

Scalloped potatoes, onion confit, green beans, oven-roasted tomato, maitake mushroom, calvados sauce

Seared Sea Bass 112

Peruvian purple mashed potato, broccolini, saffron sauce, mango chutney

Porcini Crusted Filet Mignon 114

Sweet potato cake, oven-dried tomato, asparagus, baby rainbow carrots, braised turnips, pinot noir sauce

Pistachio Crusted Beef Tenderloin 114

Ahi Panca roasted rainbow potatoes, braised cipollini onions, orange-infused asparagus, Florida honey-glazed baby carrots, romesco sauce

Petite Filet Mignon and Seared Scallop Duet 130

Roasted garlic mashed potato, grilled asparagus, pinot noir reduction, champagne watercress sauce

Braised Short Ribs and Yellow Tail Snapper Duet 130

Sweet potato cake, creamy corn, oven-dried tomato, zucchini, white asparagus, braising jus, saffron beurre blanc

Petite Sirloin and Black Grouper Duet 130

Fresh herbed risotto, trumpet mushrooms, broccoli florets, malbec jus

Seared Sea Bass and Petite Sirloin Duet 132

Spinach mousseline, tomato confit, heirloom carrot, yuzu beurre blanc

Florida Surf and Turf Duet 136

Grilled filet mignon, Florida lobster tail, scalloped potatoes, pearl onion confit, green beans, champagne sauce

# Plated Dinners

Seattle's Best coffee, decaffeinated coffee, and Tea Forté teas are included. Priced per person

## Dessert Course (Select One)

Melted dome: chocolate sphere, warm caramel or chocolate sauce, choice of semi-sweet chocolate torte, flourless chocolate torte or Monzanno banana cake

Passionata: hazelnut sponge cake, mango, passion fruit and dulce de leche cream

Caribbean: chocolate cake, caramelized bananas, milk chocolate mousse

Yuzu: vanilla cake tart shell, light yuzu curd, meringue

Morello: coconut sponge cake, strawberry cake, Morello cherry, white chocolate mousse

Tainori: chocolate biscuit, crunchy chocolate pearls, Tainori dark chocolate mousse

## Additional Course Enhancement (Select One)

Optional course to be served prior to the salad course.

Chilled Soups +12

Chilled red seasonal fruit soup, fruit skewers

Sunrise gazpacho, heirloom tomatoes, basil oil

Chilled avocado soup, micro cilantro

Starter +16

Maine lobster ravioli, creamy cognac sauce

Wagyu beef ravioli, truffle sauce

Small duo empanada, arugula aioli

Amuse +18

Gulf shrimp cocktail, passion fruit sauce

Jumbo lump crab cake, cognac sauce

Ahi tuna sashimi, wakame salad, soy glaze

\*Maximum attendance 300 guests. Not suitable where a service time line or programmed agenda accompanies dinner.

### Alternate Vegetarian and Vegan Options

Pricing based on price of main entrée selected above.

#### First Course

Red and golden beet salad, baby arugula, orange segments, pomegranate dressing

Trio baby greens salad, roasted marcona almonds glazed with raspberries, baby heirloom tomatoes, pecorino cheese, creamy strawberry dressing

Heirloom tomato carpaccio, olive tapenade, watercress and micro greens, balsamic pearls

Palmito salad, green peas, farro, watermelon radish, grape tomatoes, caramelized cocktail onions, maple vinaigrette

#### Entrée

Trio of bean cakes, sweet plantains, tostones, roasted mini peppers, tomatillo salsa

Roasted eggplant, emulsion of charred cauliflower, trumpet mushrooms, asparagus

Ricotta ravioli, pomodoro sauce, heirloom tomatoes, grana padano cheese (not vegan)

Wild mushroom risotto, porcini butter, asiago cheese (not vegan)

Plantain quinoa cake, sweet potato coins, grilled corn salsa

Beluga lentils and portobello mushroom, heirloom carrot mousseline, baby market vegetables

#### Alternate Gluten-Free Options

Vanilla custard, almond cookie, fresh berries

Flourless chocolate cake, caramel and chocolate sauces

Billberry verrine

#### Alternate Sugar-Free Options

Lemon cake

Chocolate chip cookie

Apple cinnamon cake

### The Restaurant Style Dinner\*

219

Signature à la carte plated four course dinner experience

Select one first course, one starter and one dessert course.

Select up to three options for the entrée course, to be offered to your guests to order from the night of your event

Menus will be provided by the hotel.

# Beverages

**Bar Packages** ..... **90**

**Wines** ..... **98**

All food and beverage pricing is per person and subject to a 24% taxable service charge and 9% state sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

# Bar Packages

## Select Bar Package

---

Bartender charge of \$150 for the first two hours, \$50 for each additional hour, per bartender, will apply.

|             |    |
|-------------|----|
| One Hour    | 34 |
| Two Hours   | 48 |
| Three Hours | 58 |
| Four Hours  | 68 |
| Five Hours  | 78 |

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## Select Liquors

New Amsterdam vodka  
Seagram's gin  
Castillo rum  
Sauza Gold tequila  
Jim Beam White Label bourbon  
Seagram's 7 whiskey  
Cutty Sark scotch

## Select Wines

Michelle Brut sparkling wine  
Invitation sauvignon blanc  
Chateau Ste Michelle rosé  
Invitation chardonnay  
Invitation pinot noir  
Invitation cabernet sauvignon

## Select Beers

Budweiser  
Bud Light  
Miller Lite  
Stella Artois  
Corona Extra  
Voodoo Ranger IPA  
Blue Moon Belgian White

## Non-Alcoholic Beverages

Assorted soft drinks  
Still and sparkling waters

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# Bar Packages

## Premium Bar Package

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Bartender charge of \$150 for the first two hours, \$50 for each additional hour, per bartender, will apply.

|             |    |
|-------------|----|
| One Hour    | 38 |
| Two Hours   | 55 |
| Three Hours | 67 |
| Four Hours  | 79 |
| Five Hours  | 88 |

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### Premium Liquors

Absolut Vodka  
Bombay Original Gin  
Jack Daniel's Whiskey  
Dewar's White Label Scotch  
Canadian Club Blend  
Bacardi Superior Rum  
Sauza Blue Tequila

### Premium Wines

Lunetta Prosecco  
Banfi Le Rime pinot grigio  
Benziger sauvignon blanc (sustainable)  
Natura Emiliana chardonnay (organic)  
Chateau Ste. Michelle rosé  
Mark West pinot noir  
Justin cabernet sauvignon  
Trivento Reserve malbec

### Premium Beers

Budweiser  
Bud Light  
Miller Lite  
Stella Artois  
Corona Extra  
Voodoo Ranger IPA  
Blue Moon Belgian White

### Non-Alcoholic Beverages

Assorted soft drinks  
Still and sparkling waters  
Juices

# Bar Packages

Priced per person.

## Luxury Bar Package

---

Bartender charge of \$150 for the first two hours, \$50 for each additional hour, per bartender, will apply.

|             |     |
|-------------|-----|
| One Hour    | 43  |
| Two Hours   | 62  |
| Three Hours | 75  |
| Four Hours  | 91  |
| Five Hours  | 105 |

### Luxury Liquors

Ketel One vodka  
Hendrick's gin  
Bacardi 8 rum  
Patrón Silver tequila  
Crown Royal whiskey  
Glenfiddich 12-Year scotch  
Maker's Mark bourbon

### Luxury Wines

Piper-Heidsieck brut  
Craggy Range sauvignon blanc  
Stellina di Notte pinot grigio  
Chateau Ste. Michelle rosé  
La Crema chardonnay  
La Crema pinot noir  
Benziger merlot (sustainable)  
Legends by Lafite Rothschild bordeaux

### Luxury Beers

Budweiser, Bud Light, Miller Lite, Stella Artois, Corona Extra, Voodoo Ranger IPA, Blue Moon Belgian White

### Non-Alcoholic Beverages

Assorted soft drinks, still and sparkling waters, juices

## Wine and Beer Bar

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|  |    |
|--|----|
| First Hour   | 36 |
| Each Additional Hour                                 | 12 |
| Upgrade to Include Miami Local Craft Beer (Per Hour) | 5  |

Lunetta Prosecco  
Banfi Le Rime pinot grigio  
Benziger sauvignon blanc (sustainable)  
Natura Emiliana chardonnay (organic)  
Chateau Ste. Michelle rosé  
Mark West pinot noir  
Justin cabernet sauvignon  
Trivento Reserve malbec

Budweiser  
Bud Light  
Miller Lite  
Stella Artois  
Corona Extra  
Voodoo Ranger IPA  
Blue Moon



## Bar Package Enhancements

Enhancements are only available at prices shown when accompanying a package bar.

### **Bottled Cocktails (Each) 19**

Pre-batched cocktails made by our expert mixologists.  
Cuban rum punch, old fashioned, barrel aged negroni

### **Mojito Bar (Each) 18**

Classic, muddled berry, pink grapefruit

### **Mule Bar (Each) 19**

Moscow: vodka, ginger beer, lime juice  
Kentucky: bourbon, ginger beer, lime juice  
Gin Gin: gin, ginger beer, lime juice, mint

### **Collins Bar (Each) 19**

Tom: gin, lemon juice, carbonated water  
Vodka: vodka, lemon juice, carbonated water  
Cucumber Ron: Flor de Cana rum, cucumber, lime juice, carbonated water

### **Miami Local Craft Beer Experience (Each) 13**

Set up a local beer station with an experienced brewmaster who can discuss the beers with your guests.

Funky Buddha Hope Gun IPA\*  
Funky Buddha Floridian\*  
MIA Miami Weiss  
MIA Mega Mix Pale Ale

### **Ladyfingers Boozy 3 oz. Popsicles (Per Dozen) 132**

Lychee martini, mango mojito, strawberry mojito

### **Mocktail Station, Select up to Three (Per Gallon)\*\* 130**

Berry Mockito: muddled mint, lime juice, simple syrup, strawberries or raspberries, club soda, berry garnish

Virgin Cucumber Gimlet: muddled cucumber, lime juice, simple syrup, club soda, cucumber garnish

Pineapple Cobbler: pineapple juice, lime juice, club soda, strawberry purée

Virgin Paloma: grapefruit juice, lime juice, agave syrup, club soda, lime wedge

Loews Lemonades: muddled blackberry, strawberry, raspberry or cucumber, berry purée or cucumber juice, lemonade, berry or cucumber garnish

### **South Beach Spritzers (Per Gallon)\*\* 130**

Sparkling water with raspberry, strawberry, mango or watermelon purée

### **Mojito Teambuilding (per person) 38**

Our experienced mixologist will demonstrate making two mojitos— one classic, one flavored. After a quick demonstration, guests will be divided into teams to create and name their own version within a specified time frame. Guests chop, mix, muddle and garnish their drinks. Upon completion, teams will be judged on creativity, taste and presentation.

Additional mojitos available, on consumption (each) 18

\*Bottles only and cannot be served outside.

\*\*Bartender charge of \$150 for the first two hours, \$50 for each additional hour, per bartender, will apply.

# Wines

Priced per bottle.

## Champagne/Sparkling Wine

|                            |     |
|----------------------------|-----|
| Michelle Brut              | 58  |
| Lunetta Prosecco           | 62  |
| Santa Margherita Rosé      | 92  |
| Piper Heidsieck Brut       | 115 |
| Perrier Jouët Grand Brut   | 135 |
| Taittinger Brut            | 142 |
| Moët & Chandon Imperial    | 145 |
| Veuve Cliquot Yellow Label | 160 |

## White Wine

|  |     |
|--|-----|
| White Zinfandel, Beringer                | 51  |
| Riesling, Saint M                        | 62  |
| Pinot Grigio, Le Rime by Banfi           | 58  |
| Pinot Grigio, Stellina di Notte          | 68  |
| Pinot Grigio, Santa Margherita           | 80  |
| Sauvignon Blanc, Invitation•             | 53  |
| Sauvignon Blanc, Sterling Vineyards      | 54  |
| Sauvignon Blanc, Brancott Estate         | 58  |
| Sauvignon Blanc, Kim Crawford            | 60  |
| Sauvignon Blanc, Craggy Range            | 78  |
| Sauvignon Blanc, Blank Stare, Orin Swift | 118 |
| Pinot Gris, A to Z                       | 72  |
| Rose, Jean-Luc Colombo La Dame Du Rouet  | 58  |
| Rose, Chateau Ste. Michelle              | 72  |
| White Blend, tenshen                     | 75  |
| Chardonnay, Invitation•                  | 53  |
| Chardonnay, Z Alexander Uncaged          | 58  |
| Chardonnay, Joel Gott “Unoaked”          | 62  |
| Chardonnay, Wente                        | 65  |
| Chardonnay, La Crema                     | 72  |
| Chardonnay, Sonoma Cutrer                | 72  |
| Chardonnay, Landmark Overlook            | 72  |
| Chardonnay, Mannequin, Orin Swift        | 98  |
| Chardonnay, Cakebread                    | 115 |

\*Loews private label

## Red Wine

|  |     |
|--|-----|
| Pinot Noir, Invitation*                      | 53  |
| Pinot Noir, Seaglass                         | 60  |
| Pinot Noir, Mark West                        | 64  |
| Pinot Noir, Lyric by Etude                   | 72  |
| Pinot Noir, La Crème                         | 76  |
| Pinot Noir, Meiomi                           | 76  |
| Pinot Noir, Domaine Carneros                 | 95  |
| Malbec, Kaiken                               | 58  |
| Malbec, Trivento Reserve                     | 62  |
| Merlot, 14 Hands                             | 58  |
| Merlot, Duckhorn                             | 140 |
| Chianti, Classico Banfi                      | 60  |
| Cabernet Sauvignon, Invitation*              | 53  |
| Cabernet Sauvignon, 14 Hands                 | 60  |
| Cabernet Sauvignon, Imagery                  | 60  |
| Cabernet Sauvignon, Silver Palm              | 67  |
| Cabernet Sauvignon, Fortress                 | 72  |
| Cabernet Sauvignon, Penfolds Max's           | 72  |
| Cabernet Sauvignon, Justin                   | 75  |
| Cabernet Sauvignon, Simi Landslide           | 108 |
| Cabernet Blend, Abstract by Orin Swift       | 110 |
| Cabernet Blend, Paraduxx                     | 150 |
| Bordeaux Blend, Legends by Lafite Rothschild | 73  |
| Meritage, Franciscan Magnificat              | 168 |
| Blend, Z Alexander Uncaged                   | 58  |
| Blend, Stags Leap Hands of Time              | 90  |
| Blend, The Prisoner                          | 110 |
| Blend, Machete by Orin Swift                 | 145 |

|                                     |     |
|-------------------------------------|-----|
| Blend, Maestro by Robert Mondavi    | 165 |
| Blend, Purple Angel by Montes Alpha | 170 |
| Brunello Di Montalcino, Banfi       | 195 |
| Zinfandel, Rancho Zabaco            | 58  |

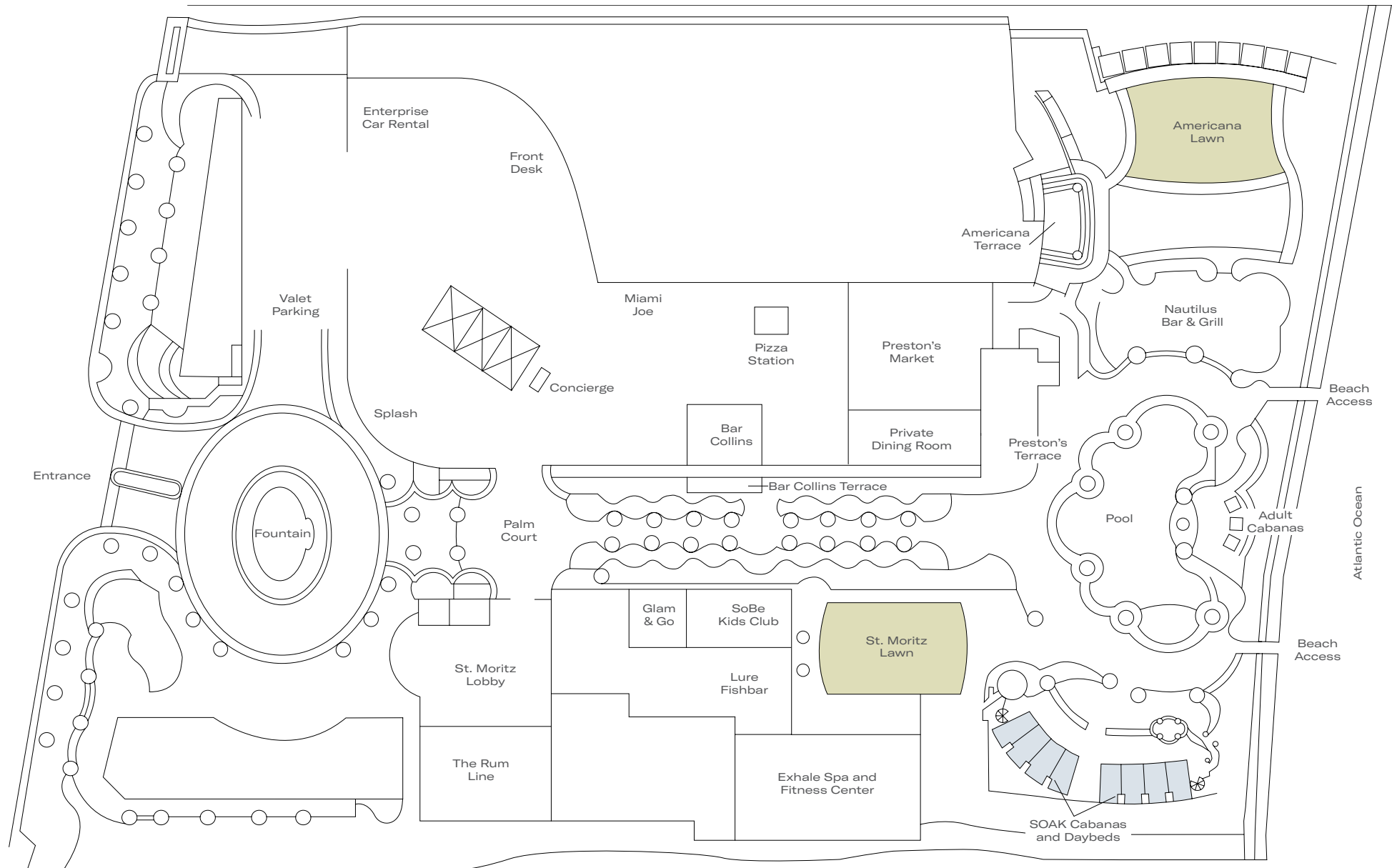
## Organic/Sustainable Wine

|                                     |    |
|-------------------------------------|----|
| Sauvignon Blanc, Benziger           | 60 |
| Chardonnay, Natura Emiliana         | 60 |
| Merlot, Benziger                    | 72 |
| Cabernet Sauvignon, Natura Emiliana | 68 |

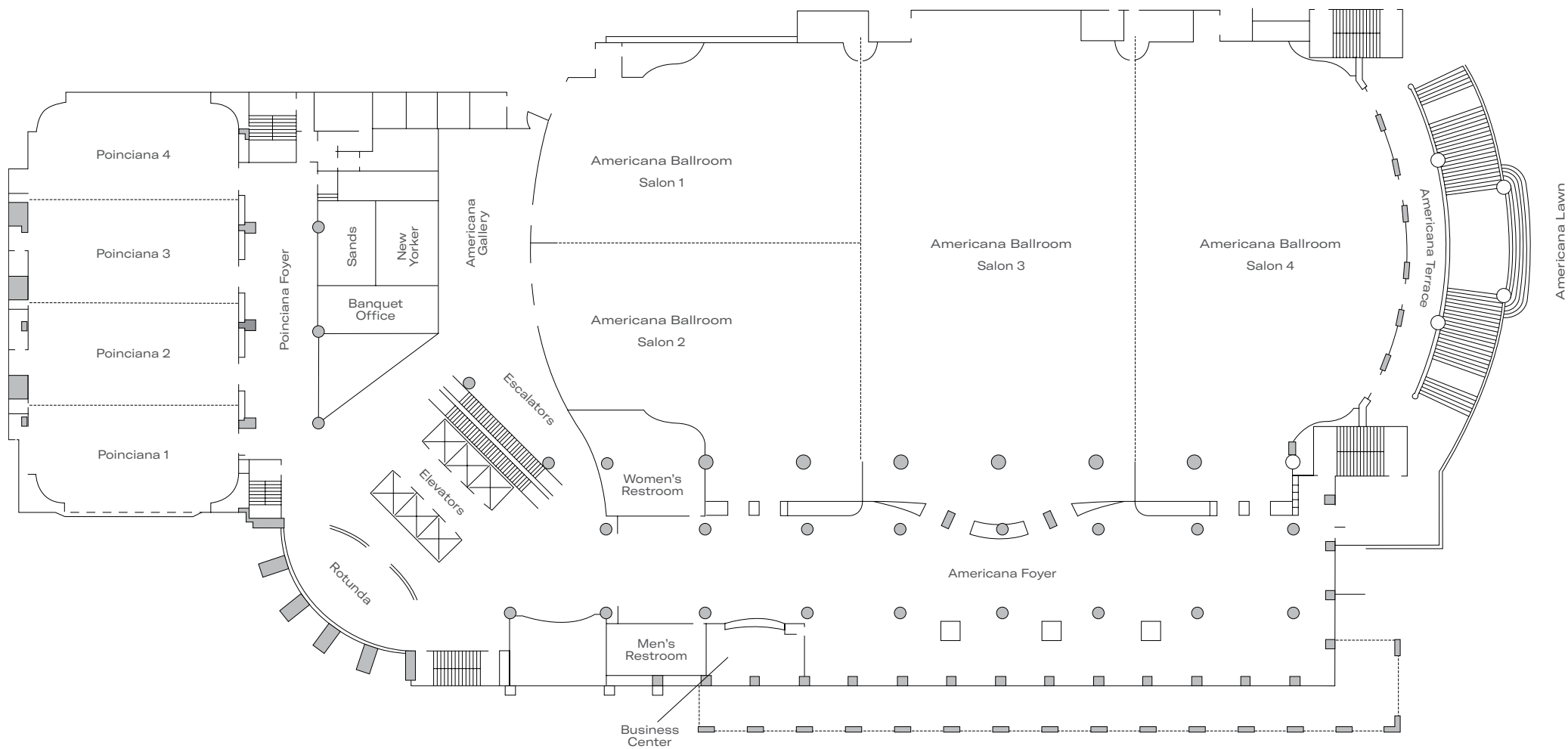
\*Loews private label



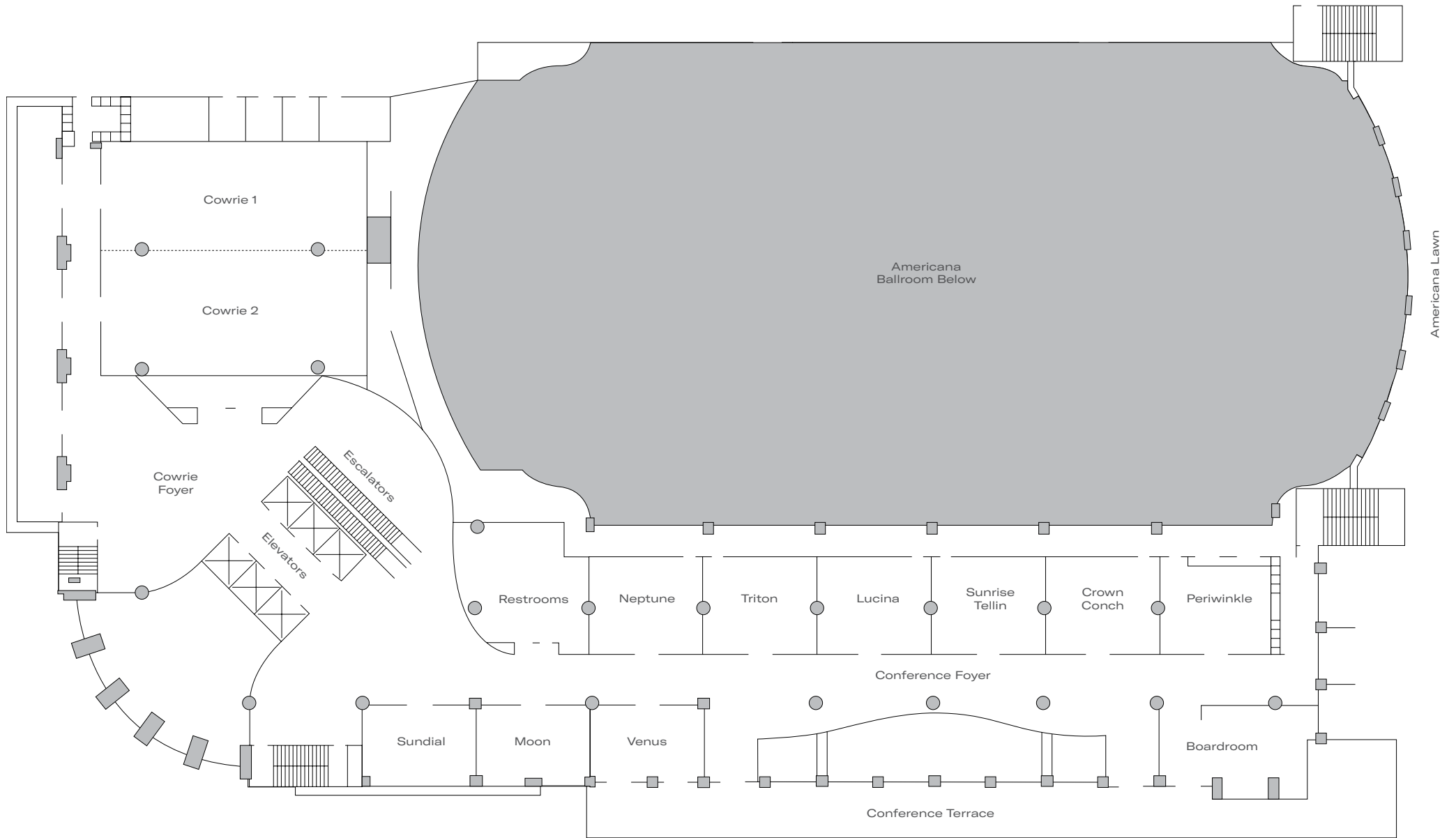
# Outdoors



# Second Floor



# Third Floor











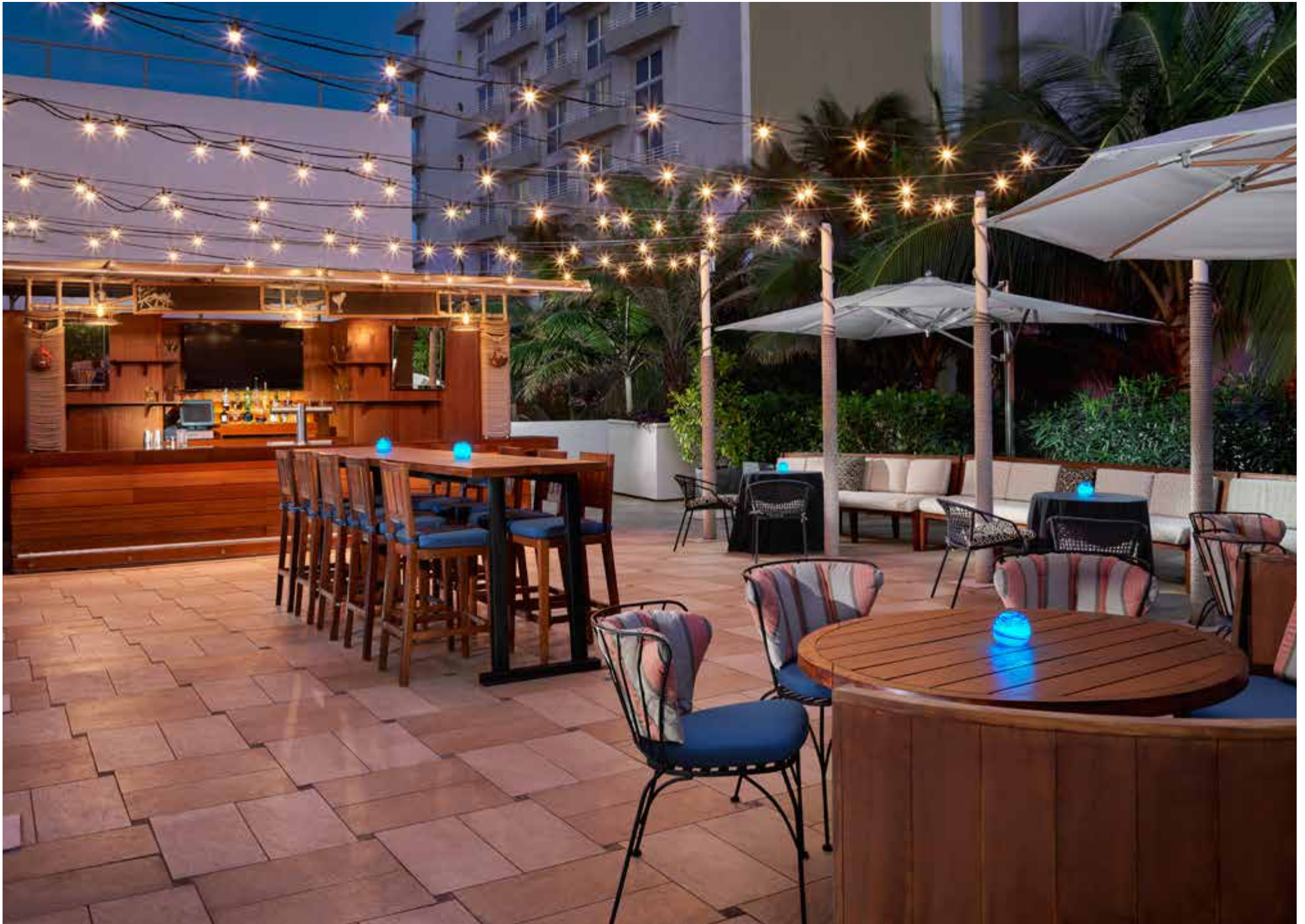












## Capacities: Second Level

| Venue                     | Rounds | Reception | Classroom | Conference | Theater | U-Shape |
|---------------------------|--------|-----------|-----------|------------|---------|---------|
| <b>Americana Ballroom</b> |        |           |           |            |         |         |
| Salons 1, 2, 3, 4         | 1,530  | 2,630     | 1,500     |            | 2,500   |         |
| Salons 1 or 2             | 270    | 450       | 215       | 60         | 400     | 57      |
| Salons 3                  | 540    | 800       | 600       |            | 900     |         |
| Salons 4                  | 450    | 750       | 450       |            | 750     |         |
| Americana Foyer           |        | 600       |           |            |         |         |
| Americana Gallery         |        | 100       |           |            |         |         |
| <b>Poinciana</b>          |        |           |           |            |         |         |
| Poinciana 1, 2, 3, 4      | 360    | 500       | 400       |            | 640     |         |
| Poinciana 1, 4            | 80     | 150       | 85        | 32         | 150     | 28      |
| Poinciana 2, 3            | 80     | 150       | 85        | 32         | 150     | 28      |
| Poinciana Foyer           |        | 125       |           |            |         |         |
| <b>Other</b>              |        |           |           |            |         |         |
| New Yorker, Sands         | 50     | 60        | 40        | 24         | 90      | 26      |
| New Yorker                | 20     | 30        | 20        | 18         | 30      | 15      |
| Sands                     | 20     | 30        | 20        | 18         | 30      | 15      |
| Rotunda                   | 70     | 150       |           |            |         |         |

## Capacities: Third Level and Outdoors

| Venue              | Rounds | Reception | Classroom                                 | Conference | Theater | U-Shape |
|--------------------|--------|-----------|---|------------|---------|---------|
| <b>Third Level</b> |        |           |   |            |         |         |
| Boardroom          |        |           | Permanent boardroom table, seating for 16 |            |         |         |
| Periwinkle         | 30     | 40        | 27  | 20         | 50      | 20      |
| Crown Conch        | 30     | 40        | 27  | 20         | 50      | 20      |
| Sunrise Tellin     | 30     | 40        | 25  | 20         | 40      | 18      |
| Lucina             | 30     | 40        | 26  | 20         | 40      | 18      |
| Triton             | 30     | 40        | 30  | 20         | 40      | 18      |
| Neptune            | 30     | 40        | 28  | 20         | 50      | 18      |
| Sundial            | 30     | 40        | 26  | 20         | 50      | 18      |
| Moon               | 30     | 40        | 26  | 20         | 50      | 18      |
| Venus              | 30     | 40        | 26  | 20         | 50      | 18      |
| Cowrie             | 180    | 250       | 150                                       | 48         | 374     | 57      |
| Cowrie 1           | 80     | 100       | 70  | 36         | 150     | 40      |
| Cowrie 2           | 96     | 150       | 80  | 36         | 225     | 40      |
| Cowrie Foyer       |        | 200       |   |            |         |         |
| <b>Outdoors</b>    |        |           |   |            |         |         |
| Americana Lawn     | 350    | 600       |   |            |         |         |
| St. Moritz Lawn    | 120    | 400       |   |            |         |         |
| Americana Terrace  | 100    | 150       |   |            |         |         |
| SOAK               |        | 175       |   |            |         |         |





# Meeting Planner Guide

Welcome to Loews Hotels. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

## Audio-Visual Services

The Hotel's technology partner, PSAV, is available to assist you with any audio, video, electrical and internet needs. Please contact your Conference or Catering Manager for additional information and requests.

## Beverage Service

The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requires that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

## Corkage and Bottle Handling

In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (subject to service charge and tax) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function.

## Taxes and Service Charges

The Hotel will add a [24%] taxable service charge ([7%] tax) and [9%] state sales tax on food and beverage. Such taxes and service charges are subject to change without notice.

## Guarantee

The Hotel requires the final guarantee of attendance no later than 12:00 p.m. (noon) [72] business hours prior to the function. The group will be charged for the food and beverage guarantee or actual attendance, whichever is greater.

## Destination Management

The Hotel's Destination Services preferred partner is available to assist you with any entertainment and decor needs in order to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

## Food Preparation

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food and beverage may not be removed from any function by the client or any of the invitees.

## Chef Attendants/Bartenders

Where an attendant is indicated as required for the item marked on the buffet, an attendant fee of [\$150] per attendant will be added.

Bartender fees are [\$150] per bartender for the first two [2] hours and [\$50] per bartender for each additional hour. Cashier charges are [\$100] per cashier for the first two [2] hours and [\$35] per cashier for each additional hour.

# Meeting Planner Guide

## Food Service

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Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

**Breakfast:** [1] Hour

**Brunch:** [1.5] Hours

**Morning and afternoon breaks:** [0.5] Hour

**Lunch and dinner:** [1.5] Hours

**Stationary receptions:** [1] Hour

**Package receptions (tray pass and stationary):** [2] Hours

Due to costs associated with preparation, additional charges per person will apply for buffet or plated service of [50] guests or less ([\$9] for breakfast and lunch and [\$13] for dinner). Plated service for less than [35] guests is subject to a [\$100] labor fee. For any menu supplements or à la carte additions, selections must be for [100%] of the event guarantee. The Hotel will assist in sourcing any of your special food and beverage needs, however please note that [100%] of the cost of the product will be charged. Labor fees will apply for all services where additional personnel are required or requested.

## Kosher/Halal Meals

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Should you require kosher or halal meals, the Hotel can accommodate upon advance notice of five [5] business days from your event. Meal types and components are subject to change based on the vendor's availability. The Hotel will source all kosher meals from a preferred vendor with applicable pricing.

## Beach Events

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There is a [15%] surcharge for buffet dinners served on the beach. Beach functions require permitting and have state imposed exclusion periods—please ask your Conference or Catering Manager for details.

## Menu Printing

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Professional and custom menu printing for your function(s) is available with advance notice to your Conference or Catering Manager. Based on the quantity and specifications requested, charges may apply.

## Signage, Displays and Damages

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The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel requests that any additional locations requesting signage or displays—including the Hotel's lobby—be approved in advance by your Conference or Catering Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

## Smoking Policy

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We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.



**Loews Miami Beach Hotel**  
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