



WEDDING PACKAGES

LOEWS MIAMI BEACH HOTEL

Your Special Day

Custom Wedding Menu for your Perfect day to include:

(4) Hour Premium Bar

(5) Butler Passed Canapés

(2) Course Dinner and Wedding Cake

Wedding Dinner and Cake Tasting for Four

Elegant Floor Length White Linen

Stylish Grey Chairs

Votive Candles

Catering Manager to assist with all hotel logistics

Bridal Room Complimentary on the Night of the Wedding

(\$10,000.00 - \$14,000.00 Food and Beverage Minimum)

Luxury Bridal Suite Complimentary on the Night of the Wedding

(\$15,000.00 - \$45,000.00 Food and Beverage Minimum)

Premium Bridal Suite Complimentary on the Night of the Wedding

(\$46,000.00 or greater Food and Beverage Minimum)

In and Outdoor Ceremony Options starting at \$2,000.00 + tax



Cocktail Hour

Butler Passed Canapés

Hot Canapés

Mediterranean Spinach Pie with Mint Yogurt Sauce
Rock Shrimp Croquette, Romesco Sauce
Roasted Chicken Quesadilla , Chipotle Cream
Mini Spanish Paella Fritters
Traditional Mini Quiche Lorraine with Serrano Ham
Chicken and Three Cheese Empanada
Truffle Fontina Cheese Fritters, Kaffir Lime Emulsion
Shitake and Green Leek Spring Roll, Salsa Verde
Coconut Shrimp on Bamboo Skewers, Thai Coconut Chili Sauce
Assorted Curry, Smoked Paprika, Saffron and Tapoca Chips, Trio of Sauces
Chorizo and Black Bean Empanada
Key West Conch Fritter Lollipop, Mango Chutney
Mini Crab Cakes, Key Lime Aioli

Cold Canapés

Poached Pear and Brie Cheese in Phyllo
Gorgonzola, Marinated Fig and Prosciutto Di Parma Crostini
Chilled Avocado Shooter
Lemon Ginger Ricotta with Spicy Orange Marmalade in Waffle Cone
St. James Smoked Salmon, 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
Baby Mozzarella and Cherry Tomato Skewer, Pesto Mayonnaise
Chipotle Marinated Gulf Shrimp, Cilantro Aioli
Beef Tartar with Heirloom Tomato and Pecorino Cheese on a Baguette
Ahi Tuna Tartar, Asian Spices, Lotus Chips

Enhancements

Coconut Lobster with Mango Chutney, Served with Sugar Cane Sticks
Breaded Lobster Bisque
Lobster Spring Roll with Saffron Rice
Sesame Kobe Beef Yakatori, Soy Paint
Mini Beef Wellington, Truffle Mayonnaise
Duck Liver Mousse, Caramelized Shallot, Crispy Brioche Toast



Plated Dinner

First Course

Select One:

Homestead Heirloom Tomato and Local Burrata, Fig Balsamic Reduction, Micro Basil, Lava Sea Salt

Classic Caesar Salad, Hearts of Romaine, Olive & Za'atar Croutons

Roasted Okra and Baby Kale, Mushrooms, Golden Quinoa, Sherry Maple Vinaigrette Charred Broccoli and Cauliflower, Sorrel, Sunflower Seeds, Tomatoes, Mustard Butter-milk Dressing

Citrus Ricotta Salad with Baby Greens, Tomato, Caramelized Pistachio, Drizzled with Honey and White Champagne Vinaigrette

Red and Golden Beet Ceviche, Leche de Tigre, Orange Segments, Pomegranate, Fresh Mint Golden and Black Quinoa, Baby Kale Salad, Dried Cranberry, Candied Pecan, Mango Vinaigrette

Enhance

Chilled Red Fruit Soup with Poached Lobster, Baby Tomato, Pickled Onion, American Caviar

\$15.00 ++ additional per person

Freshly Baked Rolls and Butter to be Served

Single Entrees

Fine Herb-marinated Florida Snapper

Saffron Chorizo Risotto, Sauteed Catalan Spinach, Shaved Fennel Salad

\$235.00 per person

Free Range Organic Chicken Breast

Stone Ground Soft Polenta, Royal Trumpet Mushrooms, Market Vegetable, Chicken Jus

\$235.00 per person

Slow-Braised Kobe Beef Short Rib

Parsnip Green Apple Mousseline, Green Beans, Heirloom Carrots, Bordeaux Red Wine Reduction

\$235.00 per person

Seared Sea Bass

Purple Mashed Potato, Broccoli Rabe, Saffron Sauce, Mango Chutney

\$250.00 per person

Grilled Filet Mignon

Scalloped Potatoes, Pearl Onion Confit, Green Beans, Calvados Sauce

\$265.00 per person

Porcini Crusted Filet Mignon

Sweet Potato Cake, Oven-dried Tomato, Baby Rainbow Carrot, Pinot Noir Sauce

\$265.00 per person

Herb-crusted Australian Rack of Lamb

Carrot Tahini Puree, White Asparagus, Pomegranate Reduction

\$265.00 per person

Duet Entrees

Organic Chicken Breast and Yellow Tail Snapper

Rainbow Quinoa, Baby Zucchini, Roasted Tomato, Citrus Beurre Blanc

\$252.00 per person

Braised Short Ribs and Miso Glazed Black Cod

Sweet Potato Cake, Oven-dried Tomato, Baby Rainbow Carrots

\$252.00 per person

Petite Filet Mignon and Seared Scallop

Roasted Garlic Mashed Potato, Grilled Asparagus, Champagne Watercress Sauce

\$382.00 per person

Seared Halibut Fillet and Duck Confit

Bleu Cheese Grits, Romanesco Sauce, Smoked Tomato Jam

\$268.00 per person

Australian Lamb Loin and Black Grouper

Fresh Herbed Risotto, Oyster Mushrooms, Broccoli Florets, Rosemary Mint Jus

\$282.00 per person

Seared Sea Bass and Florida Lobster Tail

Purple Mashed Potato, Broccoli Rabe, Saffron Sauce, Mango Chutney

\$282.00 per person

Florida Surf and Turf

Grilled Filet Mignon and Florida Lobster Tail Scalloped Potatoes, Pearl Onion Confit, Green Beans, Saffron Sauce

\$287.00 per person

Choice of entrees

Quantities of each entrée must be given to the hotel 5 business days prior to the event. You will be charged for the highest priced entree for your final guaranteed attendance. No more than 3 choices will be permitted.

Packages

Wedding Cakes

Flavors

Vanilla, Chocolate, Marble, and Custom

Fillings

Vanilla, Passion Fruit, Chocolate, Raspberry, Banana, Lemon, Mocha, Rum

Enhancements

Fondant Icing

\$5.00 ++ additional per person

All wedding cakes are served with Seattle's Best Coffee, Decaffeinated Coffee and Select Tazo Teas

Wedding Cake with Butter Cream Icing are included in Wedding Package, Cake size is determined by the hotel based on the size of your party.

Intricate Designs, sugar flowers, jeweled ribbon, and monograms will incur an Additional Charges

Bar Package

Based on a Four Hour Event

SOBE Premium Bar

Absolut Vodka, Bacardi Superior Rum, Bombay Original Gin, Dewars White Label Scotch, Sauza Blue Tequila, Canadian Club Blended Whiskey, Jack Daniels Whiskey, Stellina Di Notte Prosecco, Natura Chardonnay, Le Rime by Banfi Pinot Grigio, 14 Hands Cabernet Sauvignon, Broken Earth "Pull" Merlot, Bud Light, Miller Lite, Coors Lite, Stella Artois, Heineken, Corona Extra, Sam Adams Boston Lager, Soft Drinks, Fruit Juice and Bottled Water

Champagne Toast with Sparkling Wine

Enhance your bar

SOBE Luxury Bar

Ketel One Vodka, Bacardi 8 Rum, Hendricks Gin, Glenfiddich 12yr Scotch, Patron Silver Tequila, Crown Royal Whiskey, Makers Mark Bourbon Wines by the Glass: Piper Heidsieck Brut, La Crema Chardonnay, Stella Di Notte Pinot Grigio, Justin Cabernet Sauvignon, Lyric by Etude Pinot

\$30.00 ++ additional per person

Enhance Your Champagne Toast

Table Side Wine Service

Please see your catering manager for wine selections and pricing. Any special orders for wine service will be at prevailing rates. Minimum bottle orders may apply.



Enhance Your Cocktail Hour

Domestic Cheese And Cured Meat Display

Assorted Cured Meats

Chorizo, Salami, Mortadella

American Artisanal Cheeses

Aged Cheddar, Vermont Goat Cheese, Hudson Valley Camembert, Maytag Blue, Dry Jack, Swiss Dried Apricot, Figs, Mango and Papaya, Fresh Grapes, Marinated Olives English Water Crackers and sliced French Bread

Bruschetta Bar

Select Three:

Heirloom Tomato, Extra Virgin Olive Oil and Basil Parmesan, Albacore Tuna, Capers, Arugula, White Beans and Roasted Fennel, Wild Mushroom, Oven Dried Tomato, Aged Balsamic Reduction, Heirloom Tomato, Kalamata Olives, Crumbled Feta Cheese and White Anchovies, Herb-Roasted Seasonal Vegetables, Basil Oil and Asiago Cheese

Crudite Station

Carrots, Celery Sticks, Broccoli, Radishes and Cherry Tomatoes with Assorted Dips

Ceviche Station

Select One:

Traditional Peruvian Ceviche

Mahi-Mahi, Cilantro, Lime, Onion, Peruvian Corn, Sweet Potato, Aji Amarillo

Crema de Pisco

Snapper, Lime Juice, Orange, Onion, Tomato, Cilantro and a touch of Pisco

Tropical Shrimp Ceviche

Fresh Shrimp Marinated in Orange and Madagascar Vanilla, Peppers, Lime, Onion, Diced Mango



Enhance Your Cocktail Hour

Assorted Empanada Station

Select Four:

Chicken and Mushroom
Spicy Chicken
Beef Picadillo
Tomato, Mozzarella, Sweet Basil
Six Cheeses
Rum Curried Beef
Ham and Cheese
Spanish Chorizo and Sweet Onion
Spinach and Mozzarella
Guava and Cheese
Chicken with Fresh Herbs

Slider Station

Select Two:

Grass Fed Beef
Braised Short Ribs
Free Range Turkey
Vegetarian
Mahi Mahi

Accompanied with

Applewood Smoked Bacon, Caramelized Onions
Sliced Plum Tomatoes, Sliced Pickles,
Cheddar, Swiss and American Cheese
Ketchup, Mustard, Relish and Remoulade Sauce
Freshly Baked Brioche Buns

Pasta Station

Select Two:

Potato Gnocchi

Ricotta Cheese, Heirloom Tomatoes, Fresh Basil,
Olive Oil

Three Cheese Tortellini

Seasonal Mushroom Sauce, Crispy Pancetta

Cavatappi Pasta

Florida Gulf Shrimp, Asparagus, Garlic and
Tomatoes

Orecchiette Pasta, Braised Short Ribs, English Peas

Carnaroli Risotto Station

Select Two:

Wild Mushroom Risotto

Porcini Butter, Shaved Pecorino Cheese

Saffron Rock Shrimp Risotto

Preserved Lemon and Asparagus

Short Rib Risotto

Gremolata, Grana Padano and Beef Jus

Gorgonzola Cheese Risotto

Modena Aged Balsamic

\$150.00 ++ attendant required

Carving Station

Select One:

Grilled Churrasco
Salt-Crusted Atlantic Salmon
Whole Organic Chicken Al Pastor

\$150.00 ++ attendant required



Enhance Your Evening With Dessert

Desserts

Alpaco Chocolate Sea Salt Torte, Red Currant Sauce

Chocolate Cake layered with Valrhona Alpaco
Chocolate Mousse, Sea Salt Essence

\$13.00 per person

Red Berry Dacquoise Gateaux, Passion Fruit Coulis

Almond Meringue layered with Florida
Strawberries and Raspberry Cream

\$13.00 per person

Tart au Citron

Vanilla Tart Shell, Meyer Lemon Cream and
Lemon Cookie Crunch

\$13.00 per person

Florida Key Lime Custard

Almond Financier, Seasonal Berries

\$13.00 per person

Turrone and Hazelnut Cake

Vanilla Cake, Hazelnut Praline Cream with
Classic Turrone

\$13.00 per person

Loews Miami Beach Melting Chocolate Dome

Chocolate Sphere with Warm Caramel or
Chocolate Sauce

Choice of:

Semi-Sweet Chocolate Torte, Flourless
Chocolate Torte, Monzanno Banana Cake

\$16.00 per person

Dessert Duo

Bittersweet Chocolate Stone and Satsuma Verrine

Crystal Berry Sauce

\$16.00 per person

Dessert Trio

Dulce de Leche Pillow, Coconut Limoncello Torte, Milk Chocolate Tart with Amaretto Crunch

\$18.00 per person

All American Short Cake Station

Assorted Short Cakes and Bundt Cakes with
Fresh Berry Toppings, Warm Sauces and
Flavored Whipped Creams

*Requires Attendant - \$150.00

\$27.00 per person

Ice Cream Parlor

Assorted Ice Cream, Toppings and Sauces
(Not offered outdoors)

*Requires Attendant - \$150.00

\$29.00 per person

So Good I Want S'More

A Variety of S'Mores, Torched to order

*Requires Attendant - \$150.00

\$29.00 per person

Chocolate Dipping Station

Strawberries, Pineapple, Marshmallow, Rice
Krispy Treats, Raspberry Twists, Biscotti

*Requires Attendant - \$150.00

\$33.00 per person



Let's, Jump the Broom!

Contact

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