

**GRAND BEACH HOTEL**  
LUXURY AND COMFORT WITHIN REACH

## 2009 BANQUET & CATERING MENUS

### INTRODUCTION ...

#### GENERAL INFORMATION

The Grand Beach Hotel is proud to offer its elegant Function Rooms along with its professional service and staff to assist with the arrangements for your forthcoming catered affair. Please do not hesitate to ask for assistance at any time. All reservations and agreements are made upon and are subject to, the rules and regulations of the hotel, and the following conditions:

#### MENU SELECTIONS

The enclosed menus are a sampling of the items that we offer. In order to insure the availability of all chosen items, your menu selections should be submitted to the Catering/Convention Services Office no less than four (4) weeks prior to the function date. A surcharge of \$1.00 per person will apply to menus submitted less than two (2) weeks in advance. Final guarantees for all menus are due 72 business hours prior to function. THIS GUARANTEE IS NOT SUBJECT TO REDUCTION. Addition of a meal function within 24 hours is an additional \$5.00 per person.

#### FUNCTION SPACE

Our Function Rooms are assigned based on the number of guests that are expected to attend the function. A significant decrease in the final number of guests to attend a function may result in moving the function to alternate space better suited to the size of the function. Charges for function space will be based on the number of Guest Rooms utilized or the size of the party; charges may be waived. Wedding Ceremony Rooms are available. Charges are based on the number of guests in attendance. Our Pool area is available for outdoor parties and alternate space is always blocked inside the resort. In the event of a thirty percent (30%) or greater forecast of inclement weather, the resort requests a decision no less than four (4) hours prior to the start of the party to utilize the alternate space. All outside functions must end by 10:00 PM. All functions taking place in the Starlight Ballroom must end by 12:30 AM.

#### SERVICE AND LABOR CHARGES

A Service Charge of \$100.00 will apply to all meal functions of 25 guests or less. An Early Morning or Late Night Service Charge of \$2.00 per person will be applied on Meal Functions scheduled before 6:00 AM or after 11:00 PM. Additional labor charges are at a rate of \$25.00 per hour for service beyond the planned time parameters outlined for your event.

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**GUARANTEES**

Please notify the Catering Office by 12 Noon three (3) working days preceding your function with the guaranteed number of guests for your function. THIS GUARANTEE IS NOT SUBJECT TO REDUCTION. The resort will prepare and set-up for 5% over this number. Guarantees for functions on Sunday and Monday must be received by 12 Noon the preceding Thursday. Guarantees for functions held on Tuesday must be received by 12 Noon the preceding Friday. Should your guarantee not be received within the specified time, the approximate number initially submitted by you will then become the guarantee. Your guarantee is the minimum charge, or if there are meals served above the guarantee, this number will be charged.

**FOOD & BEVERAGE**

No food and beverage of any kind will be permitted to be brought into the resort by the patron or any of the patron's guests or invitees. If alcoholic beverages are to be served on the resort premises (or elsewhere under the resort's alcoholic beverage license) the resort will require that beverages be dispensed only by the resort servers and bartenders. The resort's alcoholic beverage license requires the resort to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the resort's judgment, appears intoxicated.

**PROPERTY PROTECTION**

Nothing may be nailed, tacked, taped or otherwise attached to the walls, doors, pillars, furniture, or any other part of the Resort. The Exhibitor or Function Planner will be held liable for any damage incurred by himself, his agents, or guests.

**SIGNS & BANNERS**

The resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guest room levels nor in the elevators and of the hotel or building exterior. Printed signs outside function rooms on the Lobby and Lower Lobby Levels should be free standing or on an easel.

**FLOWERS, MUSIC, PARTY DECORATIONS & SERVICE**

The ambiance of your function can be enhanced with the special touch of flowers and music. We have a wide range of recommendations for various services. Please ask for assistance. Should you elect to make these arrangements yourself, please supply us with a list of vendors so that we may assist them in servicing your needs as well as with load-in and load-out time for the loading dock . All outside vendors are required to supply the resort with a certificate of insurance.

**LINENS**

The resort provides linens to complement your function. We would be more than happy to assist you in renting floor length cloths or specialty colored linens, should you desire.

**METHODS AND CONDITIONS OF PAYMENT**

An initial deposit is required of all social functions, the amount will be determined based on the number of approximate guests. All deposits are non-refundable. A pre-arranged deposit will be included with your signed contract. An additional deposit which will bring the total deposit to 50% of the estimated billing is required no less than one (1) month prior to the function. The estimated balance is due 72 working hours prior to the commencement of the function. Please note all social function deposits must

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be made by cash, certified check or personal check. The final deposit (one week prior) must be cash or certified check. Direct billing is available for corporate clients with prior credit approval. Application for credit must be received by the resort's Credit Manager no less than sixty (60) days prior to arrival.

**SERVICE CHARGES & TAXES**

All food, beverage, audio visual, and meeting room rental charges, unless otherwise specified, are subject to our customary twenty percent (21%) Banquet Service Charge. Food, beverage, audio visual, meeting room rental and banquet service charges are subject to all applicable State of Florida and local taxes. In the event your organization is tax exempt in the State of Florida, we are required to have a copy of your tax exempt status upon signing of the contract.

**SOUND, LIGHTING & AUDIO VISUAL**

Our In-House Audio-Visual Company is available to assist you in providing these services, based on your specific requirements. No smoke machines are permitted.

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**THE GRAND BEACH CONTINENTAL**

Fresh Squeezed Orange & Grapefruit Juice,  
V-8, and Cranberry Juice

Freshly Sliced Florida Fruits

Muffin, Croissant, Danish, Coffee Cakes,  
And Bakery Fresh Bagels

Flavored and Plain Cream Cheeses  
Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee,  
A Selection of Herbal Teas

\$22.00 per Person

**ALL AMERICAN BREAKFAST BUFFET**

Orange, Grapefruit and V8 Juices

Sliced Fresh Tropical Fruit

Scrambled Eggs

Roasted Sliced Potatoes and Peppers

Smoked Bacon, Link Sausage

Bakery Basket of:  
Danish, Croissants, Assorted Muffins,  
Served with Butter and Preserves

Freshly Brewed Coffee Decaffeinated Coffee  
A Selection of Herbal Teas

\$27.00 per Person

*Minimum 25 Guests*

*For Fewer than 25 Guests Add \$3.00 per Person*

Add Pancakes or French Toast  
\$3.00 Additional per person

**BUFFET ENHANCEMENTS**

**OMELET STATION**

Whole Eggs, Egg Whites and Egg Beaters  
Smoked Salmon, Bermuda Onions, Scallions, Hickory Smoked Ham, Bacon  
Bell Peppers, Cheddar Cheese, Spinach, Diced Tomatoes and Mushrooms  
\$10.00 per Person  
\$125.00 Chef Fee

**ASSORTED HOT AND COLD CEREALS**

With Dried Fruits and Flavored Yogurts  
\$5.00 per Person

**SMOKED NORWEGIAN SALMON**

Assorted Bagels with Traditional Condiments  
\$11.00 per Person

**CHEESE BLINTZES**

With Blueberry Compote and Sour Cream  
\$6.00 per Person

**WAFFLE STATION**

Freshly Prepared Waffles with Fresh Berry Topping  
Strawberries, Warm Maple Syrup, Whipped Cream and Sweet Butter  
\$9.00 per Person  
\$125.00 Chef Fee

**BUTTERMILK BISCUITS WITH SAUSAGE**

\$50.00 per Dozen

**HAM & CHEESE CROISSANT**

\$50.00 per Dozen

**EGG, CHEESE, CANADIAN BACON ON ENGLISH MUFFIN**

\$52.00 per Dozen

**BREAKFAST BURRITOS WITH CHIPOLTE SALSA**

\$52.00 per Dozen

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**PLATED BREAKFAST**

All Breakfast Entrees are Served with Fresh Florida Orange Juice, Individual Fruit Garnish, Assorted Danish, Muffins and Croissants, Sweet Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

**CRAB CAKE BENEDICT**

Poached Egg, Chive Hollandaise Sauce, Breakfast Potatoes

\$29.00 per Person

**SCRAMBLED EGG PLATE**

Bacon, Link Sausage, or Grilled Ham  
Breakfast Potatoes, Warm Biscuit

\$24.00 per Person

**EGG WHITE & VEGETABLE OMELET**

Tomato Coulis, Turkey Sausage

\$26.00 per Person

**CINNAMON RAISIN FRENCH TOAST**

Warm Maple Syrup, Whipped Pecan Butter  
Bacon, Link Sausage, or Grilled Ham

\$26.00 per Person

**LOBSTER, POTATO & CAVIAR FRITTATTA**

Truffle Fingerling Potatoes

\$35.00 per Person

GRAND BEACH BRUNCH

Chilled Fruit Juices

Freshly Baked Croissants, Danish and Muffins with Preserves and Sweet Butter  
Toasted Bagels with Cream Cheese

Sliced Tropical Fruits  
Garden Salad Bar  
Cheeses of the World, Artisan Breads  
Antipasto Variety  
Artichoke, Roast Tomato, & Basil Salad  
Smoked Salmon Display, Sliced Tomatoes, Onions, Capers  
Garden Fresh Crudités

Omelet Station with Fixings  
(Chef Fee \$125.00)

Pepper Crusted NY Sirloin  
Mushroom Demi-Glaze, Horseradish Cream  
(Chef Fee \$125.00)

Eggs Benedict  
Cheese Blintzes, Fruit Compote  
French Toast, Warm Maple Syrup, Pecan Butter  
Caribbean Spiced Mahi-Mahi, Lime Beurre Blanc  
Herb Brushed Chicken Breast, Mango-Papaya Salsa  
Tri-Colored Roasted Potatoes  
Fresh Seasonal Vegetables

Selection of Miniature Pastries, and Individual Cakes

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$65.00 per Person  
(Minimum 50 Persons)

**MEETING PLANNER'S DREAM BREAKS**

**HENRY FLAGLER BREAK**

Morning Starters  
The Miami Beach Continental

Mid Morning  
Coffee, Tea, Decaffeinated Coffee, Sodas, Mineral Waters, Assorted Bottled Juices

Afternoon Break  
Choice of One of the Signature Refreshment Breaks (see page 9)

\$44.00 Per Person

**JULIA TUTTLE BREAK**

Morning Starters  
The Miami Beach Continental

Mid Morning  
Coffee, Tea, Decaffeinated Coffee, Sodas and Mineral Waters

Afternoon Break  
Cookies, Brownies, Sodas, Mineral Waters, Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$36.00 Per Person

**JOHN COLLINS BREAK**

Morning Starters  
Assorted Pastries, Coffee, Tea and Decaffeinated Coffee

Mid Morning  
Coffee, Tea, Decaffeinated Coffee and Sodas & Mineral Waters

Afternoon Break  
Assorted Cookies  
Coffee, Tea, Decaffeinated Coffee and Sodas & Mineral Waters

\$32.00 Per Person

**ADD THE DELI BUFFET LUNCH FOR \$30.00 PER PERSON  
TO ANY OF THE ABOVE BREAKS**

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**SIGNATURE REFRESHMENT BREAKS**

**SUNRISE BREAK**

Miniature Pastries, Cookies, Donuts  
Apple Strudel, Raspberry Coulis, Whipped Cream  
Assorted Sodas & Mineral Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$18.00 per Person

**SOUTH BEACH BREAK**

Sliced Fruit, Carrot & Bran Muffins  
Smoothies, Energy Drinks  
Yogurt & Berry Parfaits  
Purple (Antioxidant Juice)  
Mineral Waters, Odwalla Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$18.00 per Person

**MID-MORNING OPENER**

Banana Bread, Orange-Cranberry Bread, Strawberry and Honey Butter  
Assorted Sliced Tropical Fresh Fruits  
Juice Bar, Mineral Waters & Assorted Sodas  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$18.00 per Person

**GELATO & SORBET BREAK**

Assorted Gourmet Flavors, Waffle and Sugar Cones,  
Assorted Sodas & Mineral Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$20.00 per Person

**CHOCOHOLIC**

Double Fudge Brownies, Chocolate Éclairs, Chocolate Covered Almonds, Chocolate Sticks  
Assorted Sodas & Mineral Waters, Freshly Brewed Coffee, Decaffeinated Coffee,  
Regular and Chocolate Milk

\$18.00 per Person

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Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea Assortment	\$60.00 <i>Per Gallon</i>
Whole, Skim Milk, and Chocolate Milk	\$4.00 <i>Per Half Pint</i>
Iced Tea	\$60.00 <i>Per Gallon</i>
Soft Drinks	\$5.00 <i>Each</i>
Bottled Waters	\$4.00 <i>Each</i>
Freshly Squeezed Orange and Grapefruit Juice	\$65.00 <i>Per Gallon</i>
Assorted Bottled Juices	\$4.50 <i>Each</i>
Lemonade	\$45.00 <i>Per Gallon</i>
Energy Drinks	\$5.00 <i>Each</i>
Bowl of Whole Fresh Fruit	\$32.00 - 12 <i>Pieces Per Bowl</i>
Sliced Fresh Fruit Display with Assorted Dips	\$8.00 <i>Per Person</i>
Assortment of Individual Yogurts	\$3.50 <i>Each</i>
Assorted Cold Cereals	\$4.50 <i>Each</i>
Assorted Fruit Danish	\$40.00 <i>Per Dozen</i>
Freshly Baked Croissants	\$43.00 <i>Per Dozen</i>
Bagels With Cream Cheese	\$45.00 <i>Per Dozen</i>
Freshly Baked Assorted Muffins	\$40.00 <i>Per Dozen</i>
Sliced Banana Bread, Pound Cake	\$42.00 <i>Per Loaf, Serves 15 Guests</i>
Coffee Cake	\$54.00 <i>Per Cake, Serves 20 Guests</i>
Granola Bars	\$4.00 <i>Each</i>

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A LA CARTE BREAK SELECTIONS

A Variety of Home-Baked Oversize Cookies Including: Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate and Macadamia Nut, Chocolate-Chocolate Chip,	\$45.00 <i>Per Dozen</i>
Double Chocolate Fudge Brownies/Blondies	\$45.00 <i>Per Dozen</i>
French Pastries	\$44.00 <i>Per Dozen</i>
Assorted Fun-Size Candy Bars Including Snickers, Three Musketeers, Milky Way, and Twix Bars	\$32.00 <i>Per Bowl</i> <i>(Serves 10)</i>
Ice Cream Bars and Frozen Fruit Bars	\$5.00 <i>Each</i>
Key Lime Tartlets	\$40.00 <i>Per Dozen</i>
Smoothie Station (with Server \$125.00)	\$7.50 <i>Fruit Only</i> <i>Per Person</i> Add Protein Powder \$2.00 extra

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## LUNCH

All Lunch Menus include Soup or Salad, Entrée, and Dessert.  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas.

### SALADS

#### **GREEK SALAD**

Crispy Pita Chip

#### **GARDEN GREENS**

Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

#### **CAESAR SALAD**

Parmesan Crostini

#### **BABY ARUGULA**

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

#### **CAPRESE SALAD**

Tomato and Mozzarella with Virgin Olive Oil and Fresh Basil

#### **JUMBO LUMP CRAB, AVOCADO, AND TOMATO TOWER**

Red and Yellow Pepper Coulis, Herbal Oils

Additional \$4.00 Per Person

### SOUP

#### **CHICKEN VEGETABLE**

Wild Rice Blend

#### **MINISTRONE**

Orzo Pasta

#### **POTATO LEEK**

Garlic Croutons

#### **BAHAMIAN CONCH CHOWDER**

Sea Salted Plantain Chip

Additional \$4.00 Per Person

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**POULTRY**

**PAN ROASTED BREAST OF CHICKEN**

Garlic Mashed Potato, Jumbo Asparagus, Baby Carrot, Pan Jus  
\$35.00 Per Person

**SHIITAKE MUSHROOM STUFFED CHICKEN**

Wild Rice Blend, Baby Spinach, Madeira Demi  
\$35.00 Per Person

**GRILLED BREAST OF CHICKEN**

Sweet Potato Salad, Broccoli Raab, Mushroom Sauce  
\$35.00 Per Person

**FISH**

**CARIBBEAN MAHI-MAHI**

Whipped Purple Potatoes, Asparagus Tips, Virgin Cilantro Sauce  
\$38.00 Per Person

**SEARED SALMON**

Baby Bok Choy, Soba Noodles, Ponzu Glaze  
\$38.00 Per Person

**GULF RED SNAPPER**

Saffron Potato Puree, Wilted Garlic Greens, Lemongrass Jus  
\$42.00 Per Person

**PAN SEARED BLACK GROUPER**

Basil Risotto, Peruvian Olives, Charred Tomato Broth  
\$42.00 Per Person

**MEATS**

**FILET OF BEEF MEDALLIANS**

Wild Mushroom Potato Cake, Braised Chard, Port Wine Reduction  
\$48.00 Per Person

**GRILLED NEWYORK SIRLOIN**

Haricot Vert, Chive Whipped Potato, Roast Shallot Sauce  
\$46.00 Per Person

**ROAST PORKLOIN**

Grilled Baby Carrot, Soft Polenta, Mojo Demi  
\$40.00 Per Person

**VEGETARIAN**

**GRILLED VEGETABLE TOWER (VEGAN)**

Portobello Mushroom, Peppers, Grilled Onion, Zucchini, Squash, Asparagus, Baby Carrot  
White Bean Cassoulet  
\$30.00 Per Person

**FRIED TOFU**

Oven Roast New Potatoes, Broccoli Raab, Tomato-Herb Broth  
\$32.00 Per Person

**ROASTED BABY VEGETABLE FRICASSEE (VEGAN)**

Israeli Couscous Salad, Tomatillo Vinaigrette  
\$32.00 Per Person

**PENNE PASTA (VEGAN)**

Artichokes, Roast Tomato, Savory Herb Broth  
\$32.00 Per Person

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**ENTRÉE SALADS**

Choice of Entrée Salad with Dessert.  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas.

**CHICKEN CAESAR SALAD**

Warm Herb Marinated Chicken Breast, Parmesan Crostini  
\$28.00 Per Person

**ISLAND CHICKEN SALAD**

Marinated Chicken Breast, Three Bean and Yucca Salsa  
\$28.00 Per Person

**PEPPERED PLANKED SALMON**

Field Greens, Artichoke, Tomato and Fennel Slaw  
\$30.00 Per Person

**DESSERT**

**KEY LIME**

Candied Lime Zest

**NEW YORK CHEESECAKE**

Hazelnut Syrup

**CHOCOLATE LAVA CAKE**

Wild Berry Compote

**FRUIT TARTLETTE**

Tropical Fruit Glazes

**TIRAMISU**

Mango, Papaya, & Rock Sugar Salsa

**SUGAR-FREE DESSERTS (BY REQUEST)**

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**BOXED LUNCHES**

**PESTO CHICKEN FOCCACIA SANDWICH**

\$26.00 Per Person

**SHAVED HAM AND PROSCIUTTO SANDWICH**

Olive Rosemary Ciabatta Bread, Fresh Mozzarella

\$26.00 Per Person

**ROAST BEEF ON FRENCH BREAD**

Boursin Cheese, Arugula and Roasted Red Pepper

\$26.00 Per Person

**GRILLED PORTOBELLO & VEGETABLE FOCCACIA SANDWICH**

\$26.00 Per Person

**ALL BOXED SANDWICHES SERVED WITH THE FOLLOWING:**

LETTUCE, TOMATO, PICKLE

DIJON MUSTARD AND MAYONNAISE

RED BLISS POTATO SALAD

WHOLE FRESH FRUIT (APPLE, BANANA, or ORANGE)

KETTLE CHIPS

BROWNIE OR CHOCOLATE CHIP COOKIE

ASSORTED SODAS AND MINERAL WATERS

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LUNCHEON BUFFETS

THE CORNER DELI

Chef's Soup du Jour

Pasta Salad, Tomato Cucumber Salad, Tuna Salad

**Assorted Sandwiches to Include:**

Roast Beef, Ham, Turkey, and Cheese on Assorted Artisan Rolls

Grilled Vegetable and Spicy Hummus Wrap

Pita with Chicken Salad and Shrimp Salad

Lettuce, Sliced Tomatoes, Onions, Pickles, Olives And Cucumbers,

Housemade Cajun Spiced Chips

Fresh Sliced Fruits

Brownies, Cookies, Chocolate Cake, Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal  
Teas

\$32.00 Per Person

*Minimum 25 Guests*

*For Guests under 25 Persons Add \$4.00 Per Person*

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MIAMI FAVORITE BUFFET

Fresh Bocconcini Mozzarella and Tomatoes with Basil and Olive Oil  
Israeli Couscous Salad  
Tossed Green Salad with a Variety of Dressings

Grilled Cajun Mahi-Mahi  
Mojo Chicken with Pineapple Chutney  
Seasonal Baby Vegetables  
Island Rice  
Selection of Rolls and Butter

Tropical Fruit Salad  
Coconut Flan  
Key Lime Pie  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal  
Teas

\$42.00 Per Person

*Minimum 25 Guests  
For Guests under 25 Persons Add \$4.00 Per Person*

ITALIAN

Minestrone Soup, Garlic Croutons

Grilled Calamari Salad

Marinated Artichoke Salad

Pasta Salad with Arugula and Tomatoes

Caesar Salad Station

Traditional Lasagna,

Chicken Scaloppine in Lemon Butter Sauce

Italian Panini Sandwich

Tuscan Breads and Butter,

Fresh Fruit Salad

Homemade Tiramisu

Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal  
Teas

\$42.00 Per Person

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*For Guests Fewer than 25 Persons Add \$4.00 Per Person*

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MEXICAN

Tortilla Soup with Smoked Chicken

Corn & Black Bean Salad

Field Green Salad with Cilantro Lime Vinaigrette

Chicken and Beef Fajitas

Tamales and Quesadillas

Grilled Mahi-Mahi with Chipotle Salsa

Tomato Cilantro Rice

Refried Beans

Tri Color Tortilla Chips with Pico De Gallo, Guacamole & Sour Cream,

Arroz con Leche

Crème Caramel

Fresh Sliced Fruits

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal  
Teas

\$42.00 Per Person

*Minimum 25 Persons*

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**SANDBAR BBQ**

Field Green Salad,  
Sliced Cucumbers, Tomatoes, Shredded Cheddar Cheese  
Mango and Cilantro Vinaigrette  
Coleslaw  
Red Bliss Potato Salad  
Cucumber & Tomato Salad

Grilled Hamburgers and Hot Dogs  
Sliced Cheese, Lettuce, Tomato, Red Onion and Pickles  
Caribbean Jerk Spiced Chicken  
Herb and Mesquite Seasoned Mahi-Mahi  
Baked Potatoes and Condiments  
Fresh Corn on the Cobb  
Kaiser Rolls and Hot Dog Buns

Assorted Sliced Melons  
Pineapple Upside-down Cake  
Lemon Meringue Pie

Freshly Brewed Coffee, Decaffeinated Coffee,  
And A Selection Of Herbal Teas And Iced Tea

\$45.00 Per Person

*Minimum 25 Persons*

*For Guests Under 25 Persons Add \$4.00 Per Person*

*Chef's Fee \$125.00 (For Outdoor Functions Only)*

**DINNER**

Dinner is Offered with Four Courses: Appetizer, Salad, Entrée, Dessert

**APPETIZERS**

**LOBSTER BISQUE**  
Mascarpone Crostini

**SAFFRON RISOTTO**  
English Peas, Roast Tomato, Parmesan Cookie

**CARIBBEAN CRAB CAKE**  
Jicama, Black Bean, Roasted Corn Slaw

**WILD MUSHROOM RAVIOLI**  
Tomato Concasse, Roast Garlic Cream

**GARLIC SHRIMP**  
Heart of Palm & Papaya Salad, Citrus Dressing

**BEEF SIRLOIN CARPACCIO**  
Asparagus Salad, Truffle Vinaigrette

**PEPPER CRUSTED AHI TUNA**  
Fennel Slaw, Wasabi Oil

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**SALADS**

**BABY ARUGULA**

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

**FLORIDA CITRUS SALAD**

Frisee, Lolla Rosa, Blood Orange  
Toasted Almond Dressing

**CAESAR SALAD**

Parmesan Cheese and Garlic Croutons

**CAPRESE SALAD**

Tomato, Buffalo Mozzarella, Virgin Olive Oil and Fresh Basil

**MESCLUN GREENS**

Caramelized Shallot and Goat Cheese Crostini, Heart of Palm  
Champagne Vinaigrette

**ENTREES**

**POULTRY**

**PAN SEARED FRENCHED CHICKEN BREAST**

Soft Polenta, Haricot Vert Marsala Demi

\$55.00 Per Person

**PAN ROASTED BREAST OF CHICKEN**

Garlic Mashed Potato, Jumbo Asparagus, Baby Carrot, Pan Jus

\$55.00 Per Person

**SHIITAKE MUSHROOM STUFFED CAPON**

Wild Rice Blend, Baby Spinach, Merlot Reduction

\$55.00 Per Person

**PAN SEARED DUCK BREAST**

Braised Chard, English Pea Risotto, Pomegranate Pan Jus

\$58.00 Per Person

**FISH**

**PAN SEARED SALMON**

Baby Bok Choy, Soba Noodles, Ponzu Glaze

\$58.00 Per Person

**CARIBBEAN MAHI-MAHI**

Whipped Purple Potatoes, Asparagus Tips, Virgin Cilantro Vinaigrette

\$58.00.00 Per Person

**GULF RED SNAPPER**

Saffron Potato Puree, Wilted Garlic Greens, Charred Tomato Sauce

\$58.00 Per Person

**PAN SEARED CHILEAN SEA BASS**

Grilled Artichokes, Basil Risotto, Lemongrass-Ginger Consommé

\$65.00 Per Person

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JAN. 09

**GRAND BEACH HOTEL**  
LUXURY AND COMFORT WITHIN REACH

**MEATS**

**FILET OF BEEF**

Wild Mushroom Potato Cake, Braised Chard, Port Wine Reduction  
\$70.00 Per Person

**GRILLED NEW YORK SIRLOIN**

Haricot Vert, Chive Whipped Potato, Roast Shallot Sauce  
\$65.00 Per Person

**LAMB RACK**

Sweet Potato Mash, Spinach, Pinot Noir Reduction  
\$68.00 Per Person

**VEAL SCALOPPINE**

Wilted Arugula, Truffle Mash, Porcini Mushroom Sauce  
\$70.00 Per Person

**VEGETARIAN**

**GRILLED VEGETABLE TOWER (VEGAN)**

Portobello Mushroom, Peppers, Grilled Onion, Zucchini, Squash, Asparagus, Baby Carrot  
White Bean Cassoulet  
\$52.00 Per Person

**FRIED TOFU**

Oven Roast New Potatoes, Broccoli Raab, Tomato-Herb Broth  
\$52.00 Per Person

**ROASTED BABY VEGETABLE FRICASSEE (VEGAN)**

Israeli Couscous Salad, Tomatillo Vinaigrette  
\$52.00 Per Person

**PENNE PASTA (VEGAN)**

Artichokes, Roast Tomato, Savory Herb Broth  
\$52.00 Per Person

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**DUETS**

**FILET MIGNON & CHILEAN SEA BASS**

Wild Mushroom Risotto, Braised Spinach, Port Wine Reduction, Preserved Lemon Butter  
\$92.00 Per Person

**BEEF TENDERLOIN AND SALMON**

Roast Garlic Potatoes, Asparagus, Baby Carrot, Cabernet Reduction, Two Mustard Sauces  
\$85.00 Per Person

**BEEF SIRLOIN AND HERB ROASTED BREAST OF CHICKEN**

Haricot Vert, Roasted Fingerlings Potatoes, Green Peppercorn Sauce  
\$80.00 Per Person

**DESSERTS**

**CHOCOLATE TRUFFLE MARQUISE**

Raspberry Glaze

**RUSTIC APPLE TART**

Hazelnut Syrup, Whipped Cream

**CAPPACCINO MOUSSE**

Amaretto Reduction

**WARM CHOCOLOATE LAVA CAKE**

Cinnamon Ice Cream

**KEY LIME**

Candied Lime Zest

**MANDARIN CHARLOTTE**

Ginger Glaze, Mint Oil

**MOJITO TART**

Vanilla Bean Anglaise

**TRIO DESSERT: (CHOICE OF)**

Miniature Key Lime

Fruit Tartlet

Chocolate Lava Cake

Crème Caramel

Chocolate Mousse Tulip Cup

Apple Crisp

Crème Brulee

Pomegranate Sorbet Shooter

Add \$3.00 Additional Per Person for Trio Desserts

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DINNER BUFFETS

CLAM & LOBSTER BAKE

New England Clam Chowder  
Steamed Clams & Mussels  
Cajun Cole Slaw  
Pasta & Roasted Pepper Salad  
Caesar Salad  
Trio of Potato Salad  
Spiced Shrimp in the Rough

Charcoal Grilled New York Strip Steak – Chef to Prepare,  
Steamed Maine Lobster with Drawn Butter (One Per Person),

Grilled Vegetables  
Corn on the Cob  
Baked Potato with Fixings  
Jalapeno Biscuits, Rolls & Butter

Viennese Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$82.00 Per Person

*Chef Fee \$125.00*

*Minimum 50 Guests*

KEG BEERS

Samuel Adams	325.00
Budweiser	325.00

**NEW ORLEANS BASH**

Fresh Shucked Oysters  
Chicken and Seafood Gumbo  
Wild Field Greens with Crawfish Toppings

Crawfish Etouffee  
Chef prepared Cajun Prime Rib-eye Steak  
Cornmeal Breaded & Fried Catfish  
Jambalaya with Spicy Andouille Sausage  
Eggplant Casserole

Hushpuppies, Fresh Baked Cornbread,

Bourbon Pecan Pie, Rich Praline Chocolate Torte,  
Vanilla Scented Bread Pudding and Crisp French Apple Torte

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$65.00 Per Person  
*Minimum 50 Guests*  
*Chef Fee \$125.00*

RANCH HOUSE BARBECUE

Tossed Greens with Toppings and Assorted Dressings  
Cole Slaw  
Potato Salad

Texas Chili with Cheddar Cheese and Red Onion, Sour Cream  
Smoked and Fresh Sausages

Barbecued Chicken  
Barbecued Ribs  
Chef to prepare Hamburgers and Hot Dogs  
Tamales with Green Tomato Corn Salsa

Jalapeno Onion Jam  
Corn on the Cob  
Baked Potato Station with all the Fixings  
Barbecued Baked Beans

Freshly Baked Cornbread, Rolls and Butter

Peach Cobbler, Pecan Pie, and Assorted Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$68.00 Per Person  
*Chef Fee \$125.00*  
*Minimum is 50 Guests*

## ISLAND HOPPER

Baby Field Greens with Assorted Dressings  
Tomato Cucumber Salad

Florida Keys: Fried Yellowtail Snapper with Mango & Papaya Salsa  
Bahamas: Conch Fritter with Key Lime Aioli  
Puerto Rico: Mofongo & Tostones  
Jamaica: Spicy Beef Patties  
Cuba: Tamarind Sugarcane Glazed Pork Loin  
St. Thomas: Banana Leaf Wrapped Dorado (Mahi-Mahi)  
Curacao: Chick Pea & Coconut Rice, and Grilled Fresh  
Vegetables

Cuban Breads & Butter

Rum Cake  
Caramel Flan  
Tres Leches  
Key Lime Pie  
Tropical Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$65.00 Per Person  
*Minimum is 50 Guests*

## HOT HORS D' OEUVRES

*Priced Per 100 Pieces. Minimum Order 50 Pieces*

Beef Empanadas With Salsa	\$400.00
Spinach and Goat Cheese Meze	\$400.00
Spring Rolls, Tiger Sauce	\$400.00
Vegetarian Potstickers, Ponzu Glaze	\$400.00
Baked Brie Pocket, Raspberry Sauce	\$400.00
Miniature Chicken Quesadillas, Pico De Gallo	\$400.00
Chicken Sate, Soy-Peanut Sauce	\$400.00
Scallops Wrapped In Bacon	\$400.00
Parmesan Artichoke Heart	\$400.00
Franks in Puff Pastry	\$400.00
Lollypop Lamb Chop, Curry Lime Aioli (2 Oz.)	\$450.00
Crab Cakes, Mustard Creole Sauce	\$450.00
Coconut Shrimp, Plum Sauce	\$450.00
Mini Lobster Wellington	\$450.00
Mini Beef Wellington	\$450.00
Hibachi Beef Skewers, Sweet Chili Glaze	\$450.00

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## COLD CANAPES

*Priced Per 100 Pieces. Minimum Order 50 Pieces*

Antipasto Skewers	\$400.00
Salmon Tartare on Sweet Polenta Cakes	\$400.00
Olive & Goat Cheese Tapanade on Crostini	\$400.00
Vegetable Summer Roll	\$400.00
Tomato & Mozzarella Crostini	\$400.00
Prosciutto Breadsticks in Boulé Bread	\$400.00
Shrimp Cocktail With Chunky Tomato Lime Coulis	\$400.00
Caviar on Buckwheat Blinis	\$450.00
Lobster Salad on Belgian Endive	\$450.00
Ahi Tuna and Wakame Salad on Wonton Crisp	\$450.00
Herb Crusted Tenderloin Crostini With Goat Cheese And Sundried Tomatoes	\$450.00

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JAN. 09

RECEPTIONS ...

**BUILD YOUR OWN FAJITA STATION**

Marinated Chicken and Beef Sautéed  
with Onions and Peppers  
Accompanied by Flour Tortillas, Pico De Gallo, and Sour Cream,  
Guacamole and Condiments

\$17.00 Per Person  
*Minimum 30 Guests*

**PAELLA STATION**

Shrimp, Lobster, Clams, Mussels, Chicken, Pork and Chorizo  
Combined with Saffron Rice

\$20.00 Per Person  
*Minimum 30 Guest*

**CHINESE WOK STIR FRY STATION**

Gulf Shrimp, Scallops, Strips of Chicken Breast  
Snow Peas, Chinese Vegetables,  
Ginger and Cashew Nuts with  
Stir Fried Oriental Vegetables and Fried Rice  
Our Chef Will Sauté the Combinations and  
Serve Them to Your Guests

\$20.00 Per Person  
*Minimum 30 Guests*  
*Chef Fees \$125.00*

**ACTIVE PASTA STATION**

Prepared to Your Liking by Our Chef  
Penne Pasta, Bowtie Pasta, and Tortellini Served with  
Assorted Toppings to Include Bay Shrimp, Diced Chicken, Italian Sausage  
Mushrooms, Tomatoes and Peppers  
Topped with Marinara or Pesto Sauce with Fresh Grated Reggiano Cheese,  
Homemade Fresh Garlic Bread & Rosemary Focaccia

\$16.00 Per Person  
*Chef Fees \$125.00*

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**RECEPTION PRESENTATIONS**

**NORWEGIAN SMOKED SALMON**

With Black Bread, Cocktail Rye and Classic Condiments

\$125.00

*Serves 25 Guests*

*Chef Available to Carve \$125.00*

**SUSHI AND SASHIMI AND CALIFORNIA ROLLS**

Served with Soy, Ginger and Wasabi

\$500.00

*Per 100 Pieces*

**ANTIPASTO**

Marinated Bocconcini, Mortadella, Salami, Capicola, Pepperoni, Roasted Peppers

Marinated Artichokes and Plum Tomatoes

Served with Italian Bread and Basil Olive Oil

\$11.00 Per Person

*Minimum 25 Persons*

**TROPICAL FLORIDA FRESH FRUITS**

Served Sliced and Garnished with Fresh Seasonal Berries and Yogurt Dip

\$8.00 Per Person

*Minimum 25 Persons*

*Chocolate Fountain For Dipping \$6.00 Extra Per Person*

**INTERNATIONAL AND DOMESTIC CHEESES OF THE WORLD**

Wheels and Blocks Served with Gourmet Crackers, French Bread and Assorted Dips

\$11.00 Per Person

*Minimum 25 Persons*

**FRESH VEGETABLE CRUDITE WITH DIP**

\$8.00 Per Person

*Minimum 25 Persons*

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## SEAFOOD BAR

Served with Cocktail Sauce,  
Brandy Sauce, Key Lime Mustard Sauce,  
Vinaigrette Sauce, Tabasco, Lemons

*100 Pieces*

Little Neck Clams	\$225.00
Oysters	\$325.00
Jumbo Gulf Shrimp	\$500.00
Crab Claws	\$500.00
Stone Crab Claws (In Season)	Market Price

## CAVIAR AND VODKA

Assortment Of Domestic Caviars And Flavored Absolut Vodkas  
Array Of Blinis And Melba Toast

\$22.00 Per Person (*Two Hours*)

*Minimum 50 Persons*

Vodka Slide \$500.00

*Attendant Fee \$125.00*

## ICE CARVINGS

*1 Block*

Weddings	\$350.00
Company Logos	\$475.00
Liquor Slides	\$500.00

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## CARVING STATIONS

*Chef Fee \$125.00*

<b>STEAMSHIP ROUND OF BEEF</b>	\$725.00
Beef Au Jus, Creamy Horseradish, Assorted Mustards, Mayonnaise, Silver Dollar Rolls <i>Serves 150 People</i>	
<b>BEEF TENDERLOIN</b>	\$350.00
Wild Mushroom Bordelaise Sauce, Silver Dollar Rolls <i>Serves 20 People</i>	
<b>HONEY GLAZED HAM</b>	\$250.00
Pineapple-Raisin Chutney, Spicy Mustard, Silver Dollar Rolls <i>Serves 75 People</i>	
<b>WHOLE ROASTED TURKEY</b>	\$250.00
Giblet Gravy Scented with Lingonberry Sauce, Orange Cranberry Relish, Mayonnaise Mustards, Silver Dollar Rolls <i>Serves 30 People</i>	
<b>CUMIN RUBBED PORK LOIN</b>	\$275.00
Mojo Demi Glace, and Silver Dollar Rolls <i>Serves 40 People</i>	
<b>WHOLE ROASTED SUCKLING PIG</b>	\$350.00
Mojo Criollo Style, and Silver Dollar Rolls <i>Serves 45 People</i>	
<b>BANANA LEAF WRAPPED WHOLE MAHI-MAHI</b>	\$300.00
Tequila and Cilantro Butter Sauce, Silver Dollar Rolls <i>Serves 40 People</i>	
<b>LEG OF LAMB WITH POLENTA CAKES</b>	\$300.00
Mint Scented Demi Glaze <i>Serves 30 people</i>	
<b>HERB CRUSTED NEW YORK STRIP SIRLOIN</b>	\$375.00
Peppercorn Sauce, Silver Dollar Rolls <i>Serves 30 people</i>	
<b>SALMON EN CROUTE</b>	\$350.00
Champagne Dill Cream, Caviar Sauce <i>Serves 40 people</i>	

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RECEPTIONS ...

## ASSORTED SNACKS

*Served By The Pound*

Pretzels	\$17.00
Popcorn	\$17.00
Plantain Chips	\$17.00
Potato Chips	\$17.00
Mixed Nuts	\$17.00
Trail Mix	\$17.00
Regular and Spicy Snack Mix	\$17.00
Toasted Pita Triangles	\$17.00
Crisp Tortilla Chips	\$17.00

## ASSORTED DIPS

*Served By The Quart*

Florida Smoked Fish Dip	\$30.00
Tomato Salsa	\$25.00
Avocado Guacamole	\$25.00
Roasted Eggplant and Garlic	\$25.00
Onion Dip	\$25.00
Bleu Cheese Dip	\$25.00

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**GRAND BEACH HOTEL**  
LUXURY AND COMFORT WITHIN REACH

**RECEPTIONS ...**

	<b>HOST BARS</b> <i>Beverage Service on a Per Drink Basis</i>	<b>CASH BARS</b> <i>Guest Purchase Their Own Drinks***</i>
CALL BRANDS	\$7.00	\$9.25
PREMIUM BRANDS	\$8.00	\$10.50
SUPER PREMIUM	\$9.00	\$12.00
DOMESTIC BOTTLED BEER	\$6.00	\$8.00
IMPORTED BOTTLED BEER	\$7.00	\$9.25
DOMESTIC DRAFT BEER (Keg)	\$325.00	Not Available
IMPORTED DRAFT BEER (Keg)	\$400.00	Not Available
HOUSE WINE (Glass)	\$7.00	\$9.25
CORDIALS	\$8.50	\$11.25

\*\*\*Cash Bar Pricing is Inclusive of Tax and Service Charge

There will be a Charge of \$125.00 Per Bartender, One Bartender per 100 People (Minimum Four Hours)  
Cash Bars require a Cashier at a Charge of \$125.00 Per Cashier, One Cashier per 100 People  
(Minimum Four Hours)

**OPEN BAR**

All Open Bars are stocked with Scotch, Bourbon,  
Gin, Vodka, Whiskey, Rum, Beer and Wine

**CALL BRANDS**

\$18.00 Per Person, first hour; \$8.00 Per Person for each additional hour  
Charges to be based on a guarantee, not subject to reduction

**PREMIUM BRANDS**

\$22.00 Per Person, first hour; \$11.00 Per Person for each additional hour  
Charges to be based on a guarantee, not subject to reduction

**LIGHT & NON-ALCOHOLIC**

Mineral Waters & Sodas	\$4.00
Perrier	\$4.00
O'Doul's (Non-Alcoholic)	\$5.50
Non- Alcoholic Sutter Home Chardonnay (Bottle)	\$24.00

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**GRAND BEACH HOTEL**  
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RECEPTIONS ...

**PUNCH**

*Priced per Gallon*

Fruit Punch	\$30.00
Whiskey Sour, Daiquiri, or Mai Tai	\$85.00
Champagne, Mimosa, Bloody Mary, Pina Colada or Rum Punch	\$90.00

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**WINE LIST**

Champagne	Moet et Chandon, Dom Perignon, France	\$240.00
Champagne	Veuve Clicquot, Yellow Label, France	\$120.00
Champagne	Moet et Chandon, Whit Star Brut, France	\$95.00
Sparkling Wine	Kenwood Brut Sonoma, California	\$26.00
Sparkling Wine	Château Ste Michelle Blanc de Blanc, Washington State	\$30.00
Sparkling Wine	Chandon Brut, Napa, California	\$40.00
White Zinfandel	Salmon Creek, California	\$26.00
Pinot Grigio	Salmon Creek, California	\$26.00
Pinot Grigio	Sartori, Veneto, Italy	\$32.00
Sauvignon Blanc	Whitehaven, New Zealand	\$46.00
Chardonnay	Salmon Creek, California	\$26.00
Chardonnay	Distant Bay, California	\$28.00
Chardonnay	Beaulieu Vineyards, Signet Collection, Napa, California	\$30.00
Chardonnay	Merryvale, Starmont, Napa, California	\$38.00
Chardonnay	Sonoma-Cutrer, Russian River, California	\$40.00
Chardonnay	La Crema, Sonoma, California	\$42.00
Pinot Noir	La Crema, Sonoma, California	\$42.00
Chianti Classico	Banfi Cellars, Tuscany, Italy	\$32.00
Merlot	Salmon Creek, California	\$26.00
Merlot	Valley One California	\$28.00
Merlot	Beaulieu Vineyards, Signet Collection, Napa, California	\$30.00
Merlot	Columbia Crest, Grand Estates, Washington State	\$36.00
Merlot	Kendall Jackson, Grand Reserve, Napa, California	\$52.00
Cabernet Sauvignon	Salmon Creek, California	\$26.00
Cabernet Sauvignon	Tesoro Valley, California	\$28.00
Cabernet Sauvignon	Beaulieu Vineyards, Signet Collection, Napa, California	\$30.00
Cabernet Sauvignon	Louis Martini, California	\$38.00
Cabernet Sauvignon	Merryvale, Starmont, Napa, California	\$38.00
Cabernet Sauvignon	Casa Lapostolle, Chile	\$45.00
Cabernet Sauvignon	Robert Mondavi, Napa, California	\$46.00

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