

GRAND BEACH HOTEL
LUXURY AND COMFORT WITHIN REACH

“SOMETHING OLD” PACKAGE

ONE HOUR OPEN BAR

Serving Name Brand Liquors,
House Wines, Assorted Beers,
Soft Drinks, Juices, Mineral Water,
And Champagne Toast

Cheese and Fruit Display
Served With Gourmet Crackers,
Sliced French Bread and Yogurt Dip

Choice of One of the Following Appetizers

CAPRESE SALAD

Tomato and Mozzarella with Virgin Olive Oil and Fresh Basil

GARDEN GREENS

Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

CAESAR SALAD

Parmesan Crostini

GREEK SALAD

Crispy Pita Chip

Choice Of One Of The Following Entrées

PAN ROASTED BREAST OF CHICKEN

Garlic Mashed Potato, Jumbo Asparagus, Baby Carrot, Pan Jus
\$88.00 per Person

PAN SEARED FRENCHED CHICKEN BREAST

Soft Polenta, Haricot Vert Marsala Demi
\$88.00 per Person

CARIBBEAN MAHI-MAHI

Whipped Purple Potatoes, Asparagus Tips, Virgin Cilantro Sauce
\$90.00 per Person

SEARED SALMON

Baby Bok Choy, Soba Noodles, Ponzu Glaze
\$92.00 per Person

FILET OF BEEF

Wild Mushroom Potato Cake, Braised Chard, Port Wine Reduction
\$105.00 per Person

Custom Wedding Cake

All Prices are Subject to 21% Taxable Service Charge and 9% Sales Tax

“SOMETHING NEW” PACKAGE

FOUR HOUR OPEN BAR

Serving Name Brand Liquors,
House Wine, Assorted Beers,
Soft Drinks, Juices, Mineral Water,
And Champagne Toast

Upgrade Wine Service at an Additional Charge
Of \$5.00 Per Person

BUFFET PRESENTATIONS

International Cheese Tray with Fruits and Crackers,

Antipasto Display

Choice Of Five Of The Following Hors D'Oeuvres Or Cold Canapés

HOT HORS D'OEUVRES

Beef Empanadas with Salsa
Spinach and Goat Cheese Meze
Spring Rolls Tiger Sauce
Baked Brie Pocket, Raspberry Sauce
Miniature Chicken Quesadilla Pico De Gallo
Scallops Wrapped in Bacon
Parmesan Artichoke Hearts
Franks in Puff Pastry
Crab Cakes Mustard Creole Sauce

COLD CANAPES

Tomato & Mozzarella Crostini
Proscuitto Breadsticks in Boule Bread
Ahi Tuna and Wakame Salad on Wonton Crisp
Herb Crusted Tenderloin Crostini with Goat Cheese and Sun-dried Tomato
Antipasto Skewers
Smoked Salmon Tartar on Sweet Polenta Cake

PLATED DINNER

Choice of One of the Following Appetizers

CAPRESE SALAD

Tomato and Mozzarella with Virgin Olive Oil and Fresh Basil

BABY ARUGULA

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

MESCLUN GREENS

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

FLORIDA CITRUS SALAD

Frisee, Lolla Rosa, Blood Orange
Toasted Almond Dressing

LOBSTER BISQUE

Add \$3.00 per Person

Choice of One of the Following Entrées

PAN SEARED FRENCHED CHICKEN BREAST

Soft Polenta, Haricot Vert Marsala Demi
\$110.00 per Person

PAN ROASTED BREAST OF CHICKEN

Garlic Mashed Potato, Jumbo Asparagus, Baby Carrot, Pan Jus
\$110.00 per Person

SHIITAKE MUSHROOM STUFFED CAPON

Wild Rice Blend, Baby Spinach, Merlot Reduction
\$110.00 per Person

PAN SEARED SALMON

Baby Bok Choy, Soba Noodles, Ponzu Glaze
\$115.00 per Person

CARIBBEAN MAHI-MAHI

Whipped Purple Potatoes, Asparagus Tips, Virgin Cilantro Vinaigrette
\$110.00 per Person

GULF RED SNAPPER

Saffron Potato Puree, Wilted Garlic Greens, Charred Tomato Sauce
\$125.00 per Person

FILET OF BEEF

Wild Mushroom Potato Cake, Braised Chard, Port Wine Reduction
\$140.00 per Person

GRILLED NEW YORK SIRLOIN

Haricot Vert, Chive Whipped Potato, Roast Shallot Sauce
\$135.00 per Person

Custom Wedding Cake

All Prices are Subject to 21% Taxable Service Charge and 9% Sales Tax

“SOMETHING BORROWED” PACKAGE

FIVE HOUR OPEN BAR

Serving Name Brand Liquor,
Assorted Beers, House Wine,
Soft Drinks, Juices, Mineral Water,
After Dinner Cordials and Champagne Toast

Upgrade to Premium Brands at \$10.00 Per Person
Upgrade Wine Service at an Additional Charge
Of \$5.00 Per Person

BUFFET PRESENTATION

NORWEGIAN SMOKED SALMON

Black Bread, Cocktail Rye and Classic Condiments

INTERNATIONAL CHEESES OF THE WORLD

Wheels and Blocks Served with Gourmet Crackers, Artisan Breads

SUSHI, SASHIMI AND CALIFORNIA ROLLS

Served with Soy, Ginger and Wasabi
Add \$12.00 per Person
Add a Chef for \$200.00

Choice of Six of the Following Hors D'oeuvres

Passed Butler Style – White Glove

HOT HORS D'OEUVRES

Beef Empanadas with Salsa
Spinach and Goat Cheese Meze
Spring Rolls Tiger Sauce
Baked Brie Pocket, Raspberry Sauce
Miniature Chicken Quesadilla Pico De Gallo
Scallops Wrapped in Bacon
Parmesan Artichoke Hearts
Franks in Puff Pastry
Crab Cakes Mustard Creole Sauce

COLD CANAPES

Tomato & Mozzarella Crostini
Prosciutto Breadsticks in Boule Bread
Ahi Tuna and Wakame Salad on Wonton Crisp
Herb Crusted Tenderloin Crostini with Goat Cheese and Sun-dried Tomato
Antipasto Skewers
Salmon Tartar on Sweet Polenta Cake

Please Select Two Stations

Any Additional Stations at \$18.00++ Extra Per Person

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
\$125.00 Chef Attendant Fee

ACTIVE PASTA STATION

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
\$125.00 Chef Attendant Fee

MARTINI MASHED POTATO BAR

Sweet Mashed, Roasted Garlic, Purple Peruvian and Scallion Potatoes
Shrimp, Bay Scallops, Prosciutto, Smoked Salmon, Grilled Chicken, Mushrooms, Tomatoes,
Bleu Cheese, Roasted Garlic, Fresh Herbs, Cheddar Cheese, Marinated Olives and Parmesan Cheese.
\$125.00 Chef Attendant Fee

WHOLE ROASTED TURKEY

Giblet Gravy Scented, Orange Cranberry Relish, Mayonnaise Mustards, Silver Dollar Rolls
\$125.00 Chef Attendant Fee

HERB CRUSTED NEW YORK STRIP SIRLOIN

Peppercorn Sauce, Silver Dollar Rolls
\$125.00 Chef Attendant Fee

SALMON EN CROUTE

Champagne Dill Cream, Caviar Sauce
\$125.00 Chef Attendant Fee

BEEF TENDERLOIN

Wild Mushroom Bordelaise Sauce, Silver Dollar Rolls
Add \$4.00 per Person
\$125.00 Chef Attendant Fee

Appetizers, Soups or Salads

Choice of One

(Additional Appetizer @\$8.00++ Per Person)

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

PEPPER CRUSTED AHI TUNA

Fennel Slaw, Wasabi Oil

FLORIDA CITRUS SALAD

Frisee, Lolla Rosa, Blood Orange

Toasted Almond Dressing

BABY ARUGULA

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

MESCLUN GREENS

Caramelized Shallot and Goat Cheese Crostini, Heart of Palm

Champagne Vinaigrette

ENTREES

PAN SEARED FRENCHED CHICKEN BREAST

Soft Polenta, Haricot Vert Marsala Demi

\$165.00 Per Person

SHIITAKE MUSHROOM STUFFED CAPON

Wild Rice Blend, Baby Spinach, Merlot Reduction

\$165.00 Per Person

PAN SEARED DUCK BREAST

Braised Chard, English Pea Risotto, Pomegranate Pan Jus

\$170.00 Per Person

PAN SEARED SALMON

Baby Bok Choy, Soba Noodles, Ponzu Glaze

\$170.00 Per Person

GULF RED SNAPPER

Saffron Potato Puree, Wilted Garlic Greens, Charred Tomato Sauce

\$175.00 Per Person

PAN SEARED CHILEAN SEA BASS

Grilled Artichokes, Basil Risotto, Lemongrass-Ginger Consommé

\$180.00 Per Person

FILET OF BEEF

Wild Mushroom Potato Cake, Braised Chard, Port Wine Reduction

\$190.00 Per Person

GRILLED NEW YORK SIRLOIN

Haricot Vert, Chive Whipped Potato, Roast Shallot Sauce

\$180.00 Per Person

LAMB RACK

Sweet Potato Mash, Spinach, Pinot Noir Reduction

\$190.00 Per Person

VEAL SCALOPPINE

Wilted Arugula, Truffle Mash, Porcini Mushroom Sauce

\$190.00 Per Person

DESSERTS

CHOCOLATE TRUFFLE MARQUISE

Raspberry Glaze

CAPPUCCINO MOUSSE

Amaretto Reduction

WARM CHOCOLOATE LAVA CAKE

Cinnamon Ice Cream

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

Custom Wedding Cake

All Prices are Subject to 21% Taxable Service Charge and 9% Sales Tax

"SOMETHING BLUE" PACKAGE

(Lunch Menu must be served before 3pm)

ONE HOUR OPEN BAR

One-Hour Open Bar Serving Name Brands, House Wine, Assorted Beers, Champagne, Soft Drinks, Juices, Mineral Waters, Champagne Toast, Service of White and Red Wine with Lunch

BUFFET PRESENTATION

International Cheese Tray with Fruits and Crackers

Fresh Vegetable Crudite with Dip

PLATED LUNCH

Choice of One of the Following Appetizers

GREEK SALAD

Crispy Pita Chip

GARDEN GREENS

Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

BABY ARUGULA

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

CAPRESE SALAD

Tomato and Mozzarella with Virgin Olive Oil and Fresh Basil

Entrees

PAN ROASTED BREAST OF CHICKEN

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

\$65.00++ Per Person

SHIITAKE MUSHROOM STUFFED CHICKEN

Wild Rice Blend, Baby Spinach, Madeira Demi

\$65.00++ Per Person

CARIBBEAN MAHI-MAHI

Whipped Purple Potatoes, Asparagus Tips, Virgin Cilantro Sauce

\$65.00 per Person

SEARED SALMON

Baby Bok Choy, Soba Noodles, Ponzu Glaze

\$68.00 ++ Per Person

GULF RED SNAPPER

Saffron Potato Puree, Wilted Garlic Greens, Lemongrass Jus

\$72.00++ Per Person

FILET OF BEEF MEDALLIANS

Wild Mushroom Potato Cake, Braised Chard, Port Wine Reduction

\$78.00++ Per Person

GRILLED NEW YORK SIRLOIN

Haricot Vert, Chive Whipped Potato, Roast Shallot Sauce

\$75.00 ++ Per Person

Custom Wedding Cake

All Prices are Subject to 21% Taxable Service Charge and 9% Sales Tax

“SOMETHING REHEARSED”

BEACHSIDE BBQ

Tossed Greens with Toppings and Assorted Dressings
Cole Slaw
Potato Salad

Barbecued Chicken
Barbecued Ribs OR Chef's Choice of Fish
Hamburgers and Hot Dogs

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

\$45.00 Per Person With Other Events at Miami Beach Resort & Spa
\$50.00 Per Person Without Any Other Events at Miami Beach Resort & Spa
Chef Fee \$125.00

Margaritas and/Or Piña Coladas
For An Additional \$90 per Gallon
All Prices are Subject to 21% Taxable Service Charge and 9% Sales Tax

“SOMETHING MEMORABLE”

WEDDING BRUNCH

Orange, Grapefruit and V8 Juices

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

Sliced Fresh Tropical Fruit

Scrambled Eggs

Roasted Sliced Potatoes and Peppers

French Toast

Smoked Salmon Display
With Sliced Tomatoes, Capers, Sliced Onions
Bagels and Cream Cheese

Omelet Station

Whole Eggs, Egg Whites, Egg Beaters
Smoked Salmon, Bermuda Onions, Scallions, Hickory Smoked Ham, Bacon
Bell Peppers, Cheddar Cheese, Spinach, Diced Tomatoes and Mushrooms

Freshly Brewed Coffee Decaffeinated Coffee
A Selection of Herbal Teas

\$32.00++ Per Person
Minimum 25 Guests

For Fewer than 25 Guests Add \$3.00 per Person

\$125.00 Chef Fee

MAY WE ALSO SUGGEST

Bloody Mary's And/Or Mimosas
For An Additional \$4 per Person
All Prices are Subject to 21% Taxable Service Charge and 9% Sales Tax

RECEPTION ENHANCEMENTS

ICE CARVINGS

1 Block

Weddings	\$350.00
Liquor Slides	\$500.00

SPECIALTY INTERMEZZO'S

Add an Additional \$3.00 per Person

Menu COSMOPOLITAN

Pink Champagne Sorbet

MOJITO

Sugared Rim, Mint Garnish

BLACKBERRY CABERNET

Sugared Frozen Raspberry

PEPPERED WATERMELON

Mint Sprig

TRIO

Raspberry, Lemon, Mango

LINEN ENHANCEMENTS

Color Napkins	\$2
Chair Covers With Sash	\$4
Enhanced Linens	\$28
Enhanced Overlays	\$20
Gold or Silver Chargers	\$3

All Prices are Subject to 21% Taxable Service Charge and 9% Sales Tax