

east
MIAMI

Weddings at EAST



With a distinctive style that breaks with convention, the EAST, Miami wedding is original and effortlessly sophisticated. From our venues on the 38th & 39th floors, featuring 270 degree views of the Miami skyline, to our expansive Pool & Deck, EAST, Miami offers 20,000 square feet of versatile event space.

Paired with customized menus and personalized luxury service, weddings at EAST bring soul, character and one-of-a-kind experiences to make you feel totally at EAST on your special day.

From EAST to Wed

PACKAGE INCLUDES

- ✦ A signature welcome drink
- ✦ One hour cocktail reception with open bar and passed canapés
- ✦ Four hour reception with dinner and dancing
- ✦ Three course plated dinner
- ✦ Tableside wine service
- ✦ Prosecco Toast
- ✦ Custom buttercream wedding cake from one of our preferred vendors
- ✦ Complimentary 2 night stay in a suite the weekend of the wedding for the Bride and Groom





Tray Passed Canapes

SELECTION OF FIVE.
BASED ON ONE PIECE OF EACH CANAPE PER GUEST

SEAFOOD

Long Island fluke crudo, avocado, ginger, kaffir emulsion
Smoked Scottish salmon, potato blini, caviar
Chilled prawn dumpling, ginger, scallions
Bluefin tuna tartar, krupuc, crisp quinoa
Mini lobster roll, citrus
Diver scallops and shrimp spring roll, cilantro, thai chili sauce
Grilled octopus, pomegranate raita

MEAT

Chorizo, spicy tomato, pecorino
Spanish ham croquettes, chipotle crème
Indian chicken makhanwala satay, cashew, lime
Beef satay, thyme, garlic, saffron aioli
Foie gras bonbon, sweet cherries, Sicilian pistachios
New Zealand baby lamb lollipop, garlic, tzatziki
Truffle sliders, gruyere, onion marmalade, truffle aioli

VEGETARIAN

Local burrata crostini, black truffle, micro basil
Goat cheese tart, sun dried tomato
Crisp truffle mac and cheese bites
Wild mushroom crisp, farm bread, aged parmesan
Organic crudités, white bean hummus
Iced watermelon, mint, raw vegan cream cheese cucumber tapenade



Plated Dinner

SELECT ONE ITEM PER CATEGORY

FIRST COURSE

Butter lettuce, toy box tomato, hearts of palm, white balsamic
Young kale, spiced walnuts, lemon, mint, mustard Caesar dressing
Burrata, tomatoes, watermelon, mint, basil
Sea salt roasted baby beets, farm yoghurt, figs
Shaved raw Florida snapper, crisp apple, ginger, mint, kaffir lime emulsion
Organic baby gem, pomelo, crisp bacon, avocado dressing

ENTRÉE

Roasted organic chicken, ginger risotto, mizuna, poppy seed dressing	\$151
Wild salmon, petit ratatouille, saffron aioli, whipped potato	\$158
Catch of the day, heirloom cherry tomato, white wine, Meyer lemon, basil	\$168
Malbec braised Kobe short rib, crisp shallots, crushed Yukon, gremolata	\$169
French baby lamb rack, herb mustard, green beans with cherry wood smoked bacon, gratin potato	\$176
Aged beef tenderloin, royal trumpet mushrooms, patty pan squash, black truffle salt	\$184
Miso glazed sea bass, grilled bok choy, yucca	\$186
Duet of aged beef tenderloin, and butter poached half Maine lobster tail, Italian truffle jus, grilled asparagus, virgin gold potato	\$199

**As a courtesy, a chef's selection vegetarian alternative is available.*

DESSERT

Wedding cake from hotel's preferred vendor list
Chocolate ganache tart, dulce de leche, almond crunch, sea salt
Passion fruit cheese cake, fresh berries, raspberry coulis
Tiramisu, mascarpone, mousse, coffee jaconde, espresso chocolate sauce
Lemon - yuzu napoleon, yuzu cream, raspberry mousse, aged rum
Key lime napoleon, key lime cream, mint mousse, aged rum

Price listed is per guest



Dinner Buffet

\$186 per guest

SALADS

Butter Lettuce, chopped farm egg, asparagus spears,
heirloom teardrop tomato, champagne vinaigrette
Burrata, tomatoes, watermelon, mint basil
Watermelon gazpacho, lobster pico

SIDES

Virgin gold potatoes
Charred green asparagus with sun dried tomato
vinaigrette
Mediterranean vegetable quinoa pilaf

ENTRÉES

Oven roasted airline chicken, mustard tarragon jus
Local catch of the day, roasted tomato marmalade
Barolo braised Kobe short rib, red wine demi

DESSERTS

Chefs selection of two



Bar Package

FIVE HOUR STANDARD BRAND OPEN BAR

Russian Standard
Brugal Rum
Jose Cuervo
Plymouth Gin
Jim Beam
Dewars Scotch
Prosecco
House Red Wine
House White Wine
Tableside Wine Service with Dinner
Champagne Toast

PREMIUM BAR PACKAGE UPGRADE

Additional \$15 Per Guest

Kettle One
Hendricks Gin
Don Julio Blanco Tequila
Zacapa 23 Rum
Johnnie Walker Black Whiskey
Makers Mark Bourbon
Prosecco
House Red Wine
House White Wine
Tableside Wine Service with Dinner
Champagne Toast



Optional Enhancements

PRE WEDDING REHEARSAL DINNER BUFFET

\$85 per guest

SALADS

Classic Caesar, herb croutons, parmesan shavings
American Style new potato salad

ENTREES

Bourbon glazed BBQ Chicken
Grilled European and South American Sausage, mustards
Florida Swordfish and vegetable skewer, saffron aioli

SIDES

Corn on the cob, truffle mac & cheese, tri color coleslaw
Selection of bread and rolls

DESSERT

Chef's selection of two

2.5 HOUR OPEN BEER AND WINE BAR*

BARTENDER REQUIRED *\$150*

Includes House Red and White Wine,
Imported and Domestic Beer





Optional Enhancements

POST WEDDING BRUNCH

\$60 per guest

Florida orange juice and seasonal juices

Artisan breads, croissants and assorted bagels

Smoked salmon, sable, classical garnish

Heirloom tomatoes, burrata, watermelon, grape syrup

Eggs benedict, Canadian bacon, Meyer lemon hollandaise

Bananas Foster French toast

Truffle Sliders, gruyere, onion marmalade, truffle aioli

Fresh fruit display & assorted mini cupcakes

Regular and decaffeinated coffee, Herbal Teas

Gnocchi de semola, mushrooms, orgonzola, sage

2 HOUR MIMOSA BAR

Additional \$20 per guest



Reception Stations

BASED ON ONE HOUR OF SERVICE

CHARCUTERIE

\$22 per guest

Selection of cured meats and imported cheeses
Cornichon, marinated olives and pepper
Grissini, crispy breads

BURGER BASH

\$20 per guest

Wagyu burger, butter lettuce, tomato jam, mustard aioli, parker roll
Portobello and raclette slider, pretzel bun, Japanese mayo with lemon
Sweet potato chips

LATE NIGHT BITES

\$18 per guest

Select 3

Spanish ham croquettes
Crisp truffle mac & cheese bites
Truffle sliders, gruyere, onion marmalade, truffle aioli
Churro bites, spiced chocolate
Beef, Chicken or Corn Empanadas

SUSHI

\$21 per guest

Based on four pieces per guest

Assortment of sashimi and rolls
Wasabi, ginger and soy



Information

SHIPPING & STORAGE

The Hotel will accept packages four working days prior to the scheduled events. Packages that are sent prior to that may be subject to a storage/drayage fee, pending the availability of storage space. After the event, packages must be removed within 24 hours, or they will be discarded. Boxes or freight over 75 lbs. will not be accepted. A maximum of ten (10) total packages will be accepted at no charge. All groups / events shipping more than ten (10) packages will automatically be charged a \$10.00 handling fee, per additional package. The charges will be applied to the event master account.

The shipping label should read:

EAST, Miami

Attn: Your Event Manager (HOLD for Function Name)
788 Brickell Plaza
Miami, FL 33131 USA

SIGNAGE

Signs and registration tables in public areas, the lobby or on the guest room floors are prohibited. Arrangements can be made for easels.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. The hotel will not be responsible for items left unattended in any function room or function foyer area.

VALET PARKING

Event valet parking is \$15 per vehicle. This fee can be covered by the client or paid on own by each guest.

PHOTO POLICY

As an EAST, Miami bride you have access to the property for your engagement photo session, shoot date must be shared with a two-week minimum notice to your Event Manager. Access to locations on property are based on availability and are not guaranteed.

EXTENDING YOUR EVENT NIGHT OF

Client may choose to extend their event night of by advising the Banquet Manager assigned to their event, as long as the space is available extensions will be granted but are based on the full guarantee amount.

SERVICE CHARGE, ADMINISTRATIVE FEE AND TAX

All food and beverage prices are subject to a 22% service charge and 9% sales tax, service charge is taxed at 7%. Florida State Tax will be added to all food, beverage, labor, service charge and miscellaneous charges. Additional labor fees will apply for Audio Visual services.

Information

FOOD AND BEVERAGE GUIDELINES

All food and beverage items must be purchased exclusively from EAST, Miami and consumed in the designated function areas. To ensure the health and safety of our guests, it is not permitted to bring outside food on hotel property. The Hotel also prohibits the removal of food and beverage from the Hotel premises or functions. EAST, Miami is the only licensed authority to serve and sell alcoholic beverages on premises; therefore, outside alcoholic beverages are not permitted on the Hotel property. Florida Liquor Law requires all functions serving alcohol to have a bartender present (Hotel guidelines are 75 guests per bartender). All specialty banquet wines must be sold by the case. All wine orders must be received no later than the final guarantee. Additional fees will be assessed for any rush orders. All events held in food and beverage outlets are subject to approval and may be subject to restrictions and/or buy-out fees.

MISCELLANEOUS FEES

Bar packages require 1 bartender per 75 guests. Bartender fees are \$150 each, subject to tax. Chef Attendants are required for all action stations. One is required per 50 guests at \$125 per chef, subject to tax.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the necessary time that a weather/wind call must be made. Music and/or entertainment are not permitted before 10:00am or after 10:00pm for all outdoor function areas. For the safety of our guests, dance floors are limited to indoor locations.

MINIMUM GUARANTEE

A guaranteed guest count is required by noon, (3) business days prior to the function date. This number shall constitute a minimum guarantee and is not subject to reduction. If the attending number of guests exceeds this count, every effort will be made to serve these guests, however a menu substitution may be necessary. A 15% menu price increase will automatically apply if guarantee increases after the minimum guarantee is given. If the Hotel is not advised of a guaranteed count, the expected number of guests will become the guaranteed count. The Hotel will set and prepare for up to 5% over guaranteed guest count for buffet service events. The final charge will be the guarantee or actual guest attendance, whichever is greater.

EVENT SPACE ASSIGNMENT

Events are assigned space according to the original agreement of the contract. Should there be a request to make changes to the original agreement of the contract; the Hotel reserves the right to move the event to a more appropriate space. Should the guaranteed count be significantly less than the expected guest count, the Hotel reserves the right to reassign the function to a more suitable location.