

A photograph of a restaurant interior. The room is filled with lush greenery, including large hanging plants and floral arrangements. Several large, ornate chandeliers hang from the ceiling, casting a warm glow. In the foreground, there are several round tables set with white tablecloths, white chairs, and centerpieces of lit candles in glass holders. The overall atmosphere is elegant and sophisticated.

Emanuel Luxury Venue

PLATED DINNER | CATERING PACKAGE

ELV

PASSED HORS D'OEUVRES

For One Hour – Please Select (8) Eight

(Hors D'oeuvres continue on next page)

Vegetarian Spring Roll Rouleaux De Printemps

Cucumber Gazpacho Shooter, Persian Cucumber, Fresh Dill and Garlic with a Bread Stick

Gazpacho Shooter, Beef Steak Tomatoes, Fresh Basil and Parsley with a Celery Stick

Butternut Squash Gazpacho Shooter, Sweet Onion, Carrots and Butternut Squash with a Bread Stick

Bite Size Beggars Purse Filled with a Butternut Squash Puree and Cashews

Tomato Basil Bruschetta on Toast Points

Tempura Risotto Mushroom Balls

Stuffed Mushroom Caps Topped with Pesto and Breadcrumbs

Vegetable Samosas with Curry Potatoes and Peas

Spicy Tuna Tartare Topped with Caviar

Latin Mahi Mahi Ceviche

Salmon Ceviche with Tropical Fruit Salsa

Pistachio Crusted Salmon on a Skewer with an Asian Glace Sauce

Crostini Bread Topped with Smoked Salmon, Caviar Faux Sour Cream

Bite Size Faux Crab Cakes with Red Pepper Coulis

Seared Tuna on a Tortilla Chip Topped with Mango Black Bean Salsa

Satay Salmon Skewer with Thai Peanut Sauce Skewers

Crunchy Rice with Tuna Topped with Spicy Mayo

Coconut Crusted Faux Scallops Served with Mango Chutney

Coconut Macadamia Crusted Chicken Skewers with Sweet Chile Sauce

Chinese Chicken in Lettuce Cups



PASSED HORS D'OEUVRES

Continued

Grilled Young Chicken on a Skewer Drizzled with Pomegranate and Date Syrup Reduction

Grilled Chicken Satay Accompanied with Sweet Chile Sauce

Grilled Beef Tenderloin Skewers Served with Red Wine Reduction

Meat Empanada Served with Spicy Tomato Salsa

South Beach Franks N Blanket with Deli Mustard with Half Mustard on Top and Half Without

Asian Chicken Nems in Rice Paper Roll

Beef Satay with Thai Peanut Sauce

Traditional Franks N Blanket with Spicy Deli Mustard

Passed Beef Sliders in Mini Buns

Mini Churrasco on Cruet with Chimichurri

Pulled Beef in a Red Wine Reduction on a Brioche

Eggplant Rollatini with Chicken Topped with a Tomato Sauce

Beef and Sweet Potato in a Tempura Rice Roll and Spicy Mayo

Miniature Beef Wellington with Red Wine Reduction and Shallots

Jerk Chicken on a Plantain Chip with Guava Chutney

Caramelized Peking Duck on a Crepe

*Panko Crusted Lamb Chops with Fresh Herbs and Honey Mustard (Market Price)

*Grilled Lamb Chops with Rosemary and Balsamic Reductions (Market price)





FIRST COURSE SALAD

ELV HOUSE SALAD

Crisp Baby Greens
Hearts of Palm, Shredded Beets, Grape Tomatoes, Cucumber, Onions,
Baby Corn and Bread Stick
Balsamic Dressing

ARUGULA

Arugula Leaves, Mandarin Oranges, Cranberries and Candied Pecans
Citrus Vinaigrette

VERDE

Mixed Green Lettuce
Persian Cucumber, Snow Peas, Haricot Vert, Lima Beans and Soy Beans
Creamy Garlic Dressing

CRISP KALE

Kale, Spinach, Shredded White Cabbage, Cranberries and Walnuts
Garnished with strawberries
Poppy Seed Dressing

CAESAR

Crisp Romaine, Homemade Croutons,
Our House Made Caesar Dressing

*CEVICHE

Mahi Mahi Ceviche Served with Arugula, Endives, Radicchio, Craisins and a
Sliced Apple
Presented in a Martini Glass
Lemon Vinaigrette
*Please Add \$7



**PESTO CREAM
GLACE CHICKEN**
Boneless Chicken Topped with a Cream Pesto
Glaze
Served with a Trio of White, Sweet and Beet
Stacked Potatoes
Served with a Miniature Vegetable Medley

YOUNG CHICKEN ROULADE
Boneless Young Chicken with Sweet Potato and
Spinach Glazed with a Sweet and Spicy Chili
Cauliflower Puree and Baby Root Vegetables

**HALF SLOW ROASTED
CORNISH HEN**
Topped with a Dried Fruit Medley Marmalade
Served with Caramelized Papaya, Basmati Rice
with Almond and Raisins

**SAUTÉED CHICKEN BREAST
IN WILD MUSHROOM SAUCE**
Bundled Haricot Vert
Tower of White Mashed Potatoes Garnished
with Mico Greens

CHICKEN WELLINGTON
Wrapped in a Puff Pastry Dough
Topped with a Cream Wild Mushroom Sauce
Served with Roasted Fingerling Potatoes and Tri
Colored Miniature Carrots



ENTRÉE

**PISTACHIO CRUSTED
SALMON**
Served with an Asian Glace
Wild and White Basmati Rice
Petite Vegetables

**ASIAN STYLE PAN SEARED
MAHI-MAHI**
Served with Chef's Choice of Sauce
Served Over Quinoa with Roasted
Mediterranean Vegetables

**PLANTAIN CRUSTED
MAHI MAHI**
Topped with a Tropical Fruit Salsa
Accompanied with a Yuca Mash and Root
Vegetables

SALMON PESTO
Topped with a Cream Pesto Glace
Served with Caramelized Calabaza Squash
Garnished of Mushroom and Pearl Shallot

*** PAN SEARED CHILEAN
SEA BASS**
MARKET PRICE
Topped with a Champagne Herbed Lemon
Reduction
Served with a Roasted Chestnut Potato Puree

**A SELECTION OF FRESH FISH
UPON AVAILABILITY**
MARKET PRICE
Snapper, Halibut, Trout, Branzino and Corvina



ENTRÉE

Continued

VEGETARIAN

Yellow Pepper, Turnip and a Beet Stuffed with Rice and Quinoa
Tahini Sauce

Beet Leaf Roulade with Basmati Rice, Quinoa and Tofu
Homemade Tomato Sauce

ENTRÉE UPGRADE

CENTER CUT SLOW ROASTED PRIME RIB

Topped with a Red Wine and Rosemary Reduction
Accompanied with Duet Potato Stack and Bouquet of Haricot Vert
\$10 PER PERSON

SHORT RIBS FIG DEMI-GLACE

Served With a Cauliflower Puree and Assorted Root Vegetables
Grilled Rib-Eye Loin with Truffle
Served Beet Puree and Broccoli Rabe
\$10 PER PERSON

DUET ENTRÉE

Prime Rib and Boneless Young Chicken Grilled to Perfection
Topped with a Red Wine Shallot Reduction Sauce
Served with Stacked Beet, White and Sweet Potato
Assorted Baby Vegetables
\$10 PER PERSON

*CLIENT MAY SUBSTITUTE ANY SIDE DISHES
FROM THE ABOVE CHOICES



DESSERT MENU

PLATED HIS & HERS (2)

Chocolate Mousse Cake Drizzled with Chocolate Topped
with a Dollop of Dairy Free Whipped Cream

Hot Apple Strudel Served with Non Dairy Whipped Cream
and Crème Anglaise

Mango Sorbet with Chilled Champagne- Macadamia Wave

*Assorted Trio Petit Fours

COFFEE STATION

Freshly Brewed Coffee, Decaffeinated Coffee and
International Tea's with Lemon

*ESPRESSO AND CAPPUCCINO BARISTA STATION
\$10 PER PERSON





Photo: Flower Bazaar Designs

ELV BAR MENU

PREMIUM BAR

Johnnie Walker Black Scotch, Grey Goose Vodka,
Bacardi Rum, Beefeater Gin,
Crown Royal Whiskey, Makers Mark Bourbon,
Tequila, White Wine, Red Wine,
Heineken, Amstel Light, Corona, Corona Light,
Still Water and Soda Water

WINES

Our Red and White Selections Wines

POPULAR SOFT DRINKS

Offering Coke, Diet Coke, Sprite, Ginger Ale and More.....

ASSORTED JUICES

Orange Juice, Cranberry, Pineapple and Others

CHAMPAGNE TOAST

Our In House Champagne

TABLE SIDE WINE SERVICE

In House Red Wine and In House White Wine
\$8 PER PERSON



PLATED DINNER PRICING

I N C L U D E S : Eight passed hors d' oeuvres during cocktail hour, plated salad, pre-selected entrée of either poultry or fish, plated dessert, premium bar

S T A F F :
Culinary team, bartenders, captain, supervisor, wait staff and servers

A L L I N C L U S I V E :
China, glassware, silverware, 72" round dining room table (seats ten to twelve), in-house white napkins, in-house white satin table linens, white chiavari chairs with white cushions and a perimeter colored light.

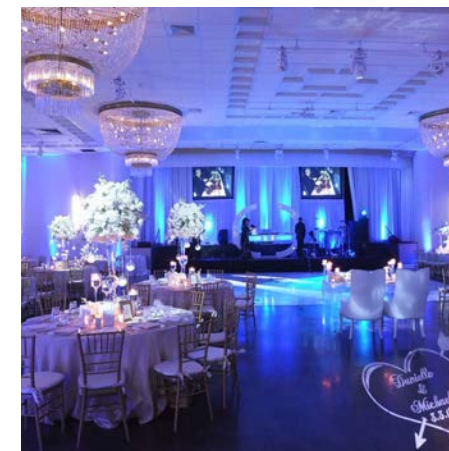
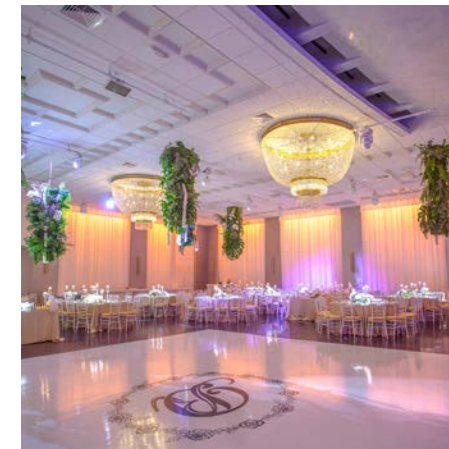
Price based on a minimum guarantee of 125 guests:

\$118 per person
+ 23% service charge
+ 2% food & beverage Miami Tax
+ 7% Florida Sales Tax

A D D I T I O N A L :
\$4500 (Venue fee, security guard, fire marshall, dressing room, bathroom attendants .)
*valet parking to be arranged by client with first class valet

F U L L S E R V I C E L I G H T I N G P A C K A G E S :
\$2150 + 7% Florida Sales Tax
I N C L U D E S : Intelligent lights, various perimeter lights, pin spots on some dining room tables & lighting technician.

Menu selections vary due to availability | Prices are subject to change



FAQ FOR ELV EVENTS

CEREMONY

ELV is conveniently located next to TEMPLE EMANUEL, one of the oldest and most magnificent synagogues in America. To reserve the historic sanctuary, a fee of \$2,500 is required. The cost of Emanuel's modern lower ball room is \$975. All prices are subject to service charges and sales tax. The client's vendor is responsible for any décor and sound.

CHINA, LINEN & CHAIRS

China, glassware, silverware, 72" round dining tables (seats ten to twelve guests), in house white napkins, in house white satin table linens, white chiavari chairs with white cushions are included in the package.

FOOD TASTINGS

Enjoy a complimentary food tasting for you and three of your guests. Your menu tasting will be scheduled within a couple of months prior to your wedding date.

DRESSING ROOM

We provide a dressing room for your personal use before and during your function.

A FULL SERVICE OPEN BAR

Your package includes Grey Goose, Beefeaters, Bacardi, Crown Royal, Johnnie Walker Black, Milagro, Maker's Mark, House Wine, Domestic Beer, Imported Beer, Juices, Popular Soft Drinks and Bottled Water.

CAKE

You are responsible for contracting your own cake through ELV'S preferred vendor list.

PARKING

Valet Parking to arranged by client with First Class Valet.

CHILDREN'S MEALS

Children's plated meals include chicken fingers, french fries and fruit and are available for children 12 or younger. Prices to be determined.



1723 Washington Ave, Miami Beach, FL 33139
www.emanuelluxuryvenue.com | 305-407-2266

FAQ FOR ELV EVENTS

CONTINUED

VENDOR MEALS

Meals are available to offer to your vendors. Prices to be determined.

OVERTIME

All food and beverage packages are based on 5 hours. Each additional hour is a minimum \$2500 plus tax.

DEPOSITS AND FINAL PAYMENT INFORMATION

A total food and beverage minimum will apply to your event. This minimum is determined upon the event space and a minimum package price per person price may vary upon the season and date of interest.

A deposit is required to secure your event space. Your initial deposit will be equal to 20% of your minimum contract value. A second deposit equal to 50% of your minimum contract value is due mid-way to your event date. Deposits may be made with a personal check, cash, credit card, cashier's or certified check

Your final guest guarantee, entrée selection counts, and the final payment based on the estimated charges is due no later than (10-14) business days prior to event. No personal checks will be accepted for the final payment.

LIGHTING

Perimeter colored lighting is included in your package. Full service lighting package to include intelligent lighting, perimeter lights, spots lots, pin lights and lighting technician is available for \$2,150 + 7% Florida Sales Tax

SERVICE CHARGE AND FLORIDA SALES TAX

All Prices include a 23% service charge 2% food and beverage Miami tax and 7% Florida sales tax.



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