

2020 MENUS



Weddings
at Faena

FAENA

HOTEL MIAMI BEACH

WEDDING MENU PACKAGE



FAENA DREAM

Inclusive of:

Selection of 6 passed Hors d' Oeuvres
Choice of 1 Signature Station

Four-Course Dinner:

Appetizer
Soup or Salad
Choice of Two Entrées
Wedding Cake or Plated Dessert
5-Hour Premium Bar
Celebratory Toast
Faena House Wine Service with Dinner

Starting at \$325++ Per Person

Venues subject to food & beverage minimum



Includes:

Wedding Ceremony

\$2,000.00 Ceremony Fee

Dinner Set Up

Faena Red Banquet Chairs
House White Linens
60" Or 72" Rounds
Custom Faena Charger Plates
Custom Printed Faena Menus
Table Numbers
Marble Style Portable Bars
Marble Style Dance Floor

Additional Considerations at Faena's discretion

(1) Complimentary Menu
Tasting for up to (4) Guests

(1) Complimentary Accommodation for the Couple on the Night of the Wedding

Discounted Group Rate Upon Availability

Reduced Valet Parking Rate at \$30.00 per Car

10% Off on Spa Services for Bridal Party
Welcome Amenity for the Couple

Romantic Turn Down Amenity
Day of Bridal Butler

Minimum Day-Of Coordination from Third Party Vendor Required

COCKTAIL RECEPTION

Passed Hors d'oeuvres

COLD SELECTION

Local Burrata Crisp, Black Truffle, Micro Basil
 Mini Lobster Rolls, Citrus
 Poached Gulf Shrimp, Classic Cocktail Sauce
 Fava Bean & Mint Hummus, Sourdough Crisp
 Cauliflower Panna Cotta & Russian Caviar
 Spicy Tuna, Yuzu, Mint, Taro Chip
 California Goat Cheese, Lavender Honey, Brioche
 Caramelized Pear, Roquefort Cheese, Walnut, Phyllo Cup
 Iced Water Melon, Mint, Vegan Cream Cheese 🌿
 Chilled Asparagus Velouté, Local Crab
 Salad, Black Truffle Essence
 Smoked Wild Salmon, Horseradish Mousse, Meyer Lemon

HOT SELECTION

Truffle Sliders, Angus Beef, Gruyère, Nueskes
 Bacon Marmalade, Truffle Aioli
 New Zealand Lamb Kefta, Tzatziki
 Ginger Chicken Satay, Kaffir Lime, Sweet Chili, Cilantro
 Short Rib Empanada with Chimichurri Aioli
 Petite Beef Wellington, Béarnaise Sauce
 Coconut Shrimp, Spiced Pineapple Sauce
 Miniature Crab Cakes, Ají Amarillo Aioli
 Crispy Truffle Mac & Cheese Bites
 Mini Arepas, Duck Confit, Pickled Jalapeño
 Vegetable Spring Roll, Daikon Shoots, Chili Sauce 🌿
 Black Bean Empanada with Cilantro Sour Cream
 Mini Cubanos, Pork Belly, Serrano Ham

🌿 *Vegetarian*



STATIONS

All reception stations are based on 60 minutes of continuous service

CRUDITÉ

Chef's Selection of Seasonal
Fresh and Pickled Vegetables
Assorted Dips and Spreads

CHEESE & ARTISANAL CHARCUTERIE DISPLAY

Chef's Selection of 3 International
& Domestic Cheeses
Marcona Almonds, Grapes
Seasonal Fruit Compotes, Truffle Honey
Variety of Charcuteries & Pates
Marinated Olives, House
Pickles, Assorted Mustards
Artisanal Breads, Crackers & Flatbreads

MEZZE

Roasted Garlic Hummus,
Matbucha (Roasted Red Peppers),
Baba Ghanoush, Dolma
Marinated Olives, Grilled & Pickled
Vegetables, Assorted Nuts
Warm Pita Bread
Add Lamb Lollipops *\$12.00 per person*
Add Falafel *\$6.00 per person*

CAVIAR STATION

Golden Osetra, American Sturgeon
Egg White, Yolk, Chives, Crème Fraîche,
Blini, Toasts
Imperial Smoked Salmon, Capers, Red
Onion
Additional Cost Per Person, Market Price

CEVICHE

Local Catch Ceviche, Cancha,
Sweet Potato, Aji Amarillo
Corvina Ceviche, Avocado,
Red Onion, Lime-Chili
Shrimp & Octopus Ceviche, Cucumber,
Tomato, Key Lime, Cilantro
Fruit Ceviche, Passion Fruit, Mint
Crispy Tropical Chips

RAW BAR

Chilled Gulf Shrimps, Snow Crab,
Oysters, Poached Maine Lobster Tails
Accompanied by Citrus Wedges,
Classic Cocktail Sauce, Champagne
Mignonette, Cucumber & Mint
Relish with Ponzu, Horseradish
***Additional Cost Per Person, Market Price*

SUSHI STATION

Hand Rolled
Based on five pieces per person
Yellow Tail, Rainbow Roll,
Shrimp Tempura, Vegetable
Roll and California Roll
Soy, Pickled Ginger, Wasabi
Additional \$8.00 per person
Sushi Chef Attendant Required at \$350.00

GUACAMOLE BAR

Red Onion, Hearts of Palms,
Cilantro, Roasted Corn, Sunflower
Seeds, Pico de Gallo
Carne Asada, Pulled Chicken,
Grilled Gulf Shrimps
Corn Tortillas

DIM SUM STATION

Steamed Prawn Dumpling
Steamed BBQ Pork Bun
Edamame Gyoza
Chicken Lemongrass Shumai
Wagyu Beef Cheek Bun,
Hoisin Tamarind Glaze
Additional \$9.00 per person

PASTA STATION

Choice of Two:
Penne Pomodoro – Tomatoes,
Garlic and Basil
Porcini Mushroom and Roasted Chicken
Ravioli – Porcini Mushroom Jus
Rigatoni – Pine Nuts, Shaved
Parmigiano-Reggiano and Basil
Chiffonade Pesto Cream
Add Shrimp or Lobster *Market Price*

CARVING STATION

Carne Asada, Chimichurri
Heritage Turkey, Apple Sage Compote
Sea Salt Baked Florida Snapper, Citrus
Salsa *Additional \$7.00 per person*
Herb & Mustard Rubbed Prime
Beef Tenderloin, Port Reduction
Additional \$15.00 per person



DINNER OPTIONS

Plated Dinner Menu

Four course dinner includes an appetizer or soup, salad, entrée and choice of plated dessert or wedding cake. Served with rolls, butter, coffee, decaffeinated coffee and tea service

APPETIZERS

Pan Seared Scallop – Cauliflower, Black Trumpet Mushrooms, Chicken Jus

Additional \$10.00 per person

Short Rib Ravioli – Natural Jus, Organic Sylvetta, Toasted Pain de Mie

Italian Porcini Risotto – Aged Parmesan

House-Made Melted Leek & Ricotta Ravioli – Fresh Sage, Brown Butter

Campari Tomato & Burrata – Garden Pesto, Roasted Pine Nuts

Beef Carpaccio – Sylvetta, Baby Artichokes, Olive Oil, Parmesan

Local Crab Cakes – Grilled Pineapple Salsa, Aji Marisol Aioli

Additional \$10.00 per person

Roasted Prawns – Sweet Corn Purée, Corn Relish, Popcorn

SALADS

Macallan Poached Pear – Organic Greens, Endive and Roquefort, Miller Farms Honey Vinaigrette

Local Farmed Wild Arugula – Strawberries, Marcona Almonds and Organic Parmesan, Meyer Lemon Vinaigrette

Heirloom Beets – Goat Cheese, Frisée & Herb Purée, Sherry Vinaigrette

Baby Romaine – Parmigiano Reggiano, Garlic Croutons, White Anchovy Dressing

Matchstick – Heirloom Root Vegetables, Frisée, Lemon Yogurt Dressing

Florida Citrus – Shaved Fennel, Local Citrus, Arugula

SOUPS

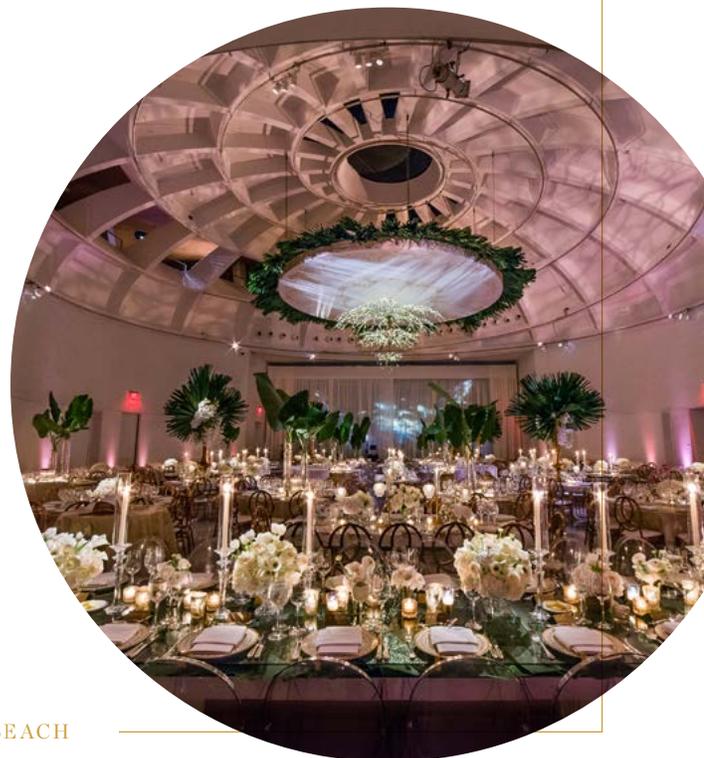
Lobster Bisque – Garden Tarragon, Lobster Meat

Additional \$8.00 per person

Grape Gazpacho – Smoked Goat Cheese, Avocado

Chilled Asparagus Velouté – Black Truffle Essence

Chilled English Pea Soup – Mint, Pickled Potato



WEDDINGS

· DINNER OPTIONS ·

MEAT ENTRÉES

Grilled Tenderloin of Beef –
Potato Cauliflower Purée, Heirloom
Vegetables, Truffle Jus

Organic Chicken Breast – Yucca Purée,
Black Bean Relish, Cilantro Emulsion

Braised Sarsaparilla Short Ribs –
Horseradish Whipped Potato, Balsamic
Grilled Red Onions, Blackberries

Sous Vide Australian Lamb Loin
– English Pea Purée, Organic Baby
Carrots, Fig Jus, Mint
Additional \$10.00 per person

DUETS

**Roasted Organic Airline Chicken &
Diver Scallop** – Cauliflower Mousseline,
Roasted Baby Carrots, Chicken Jus

Braised Short Rib & Roasted Prawns
– Sweet Corn, Beech Mushroom,
Lemon-Espelette Vinaigrette

**Grilled Wagyu Strip & Herb Crusted
Crab Cake** – Fork Crushed Potatoes,
Broccolini, Natural Jus
Additional \$23.00 per person

**Seared Prime Filet of Beef & Butter
Poached Maine Lobster Tail** – Confit
Garlic Mashed Potatoes, Heirloom
Cauliflower Florets
Additional \$25.00 per person



VEGETARIAN/VEGAN ENTRÉES

**Seasonal Heirloom Vegetable
Curry** – Steamed Jasmine
Rice, Mango Green Curry

Eggplant Parmesan – Herb
Polenta, Pomodoro, Basil

Roasted Cauliflower – Quinoa
Tabbouleh, Tzatziki, Fresh Herbs

FISH ENTRÉES

Miso Glazed Atlantic Salmon –
Local Orange-Coconut Reduction,
Forbidden Black Rice, Bok Choy

Grilled Local Mahi – Corn Purée,
Roasted Baby Shitake Mushrooms,
Edamame, Cilantro Pesto

Snapper Escabeche– Herb
Potatoes, Pickled Vegetables

Chilean Seabass – Passion Fruit
Scented Jasmine Rice, Green Papaya
Slaw, Mango Lime Gastrique
Additional \$17.00 per person

Branzino a la Plancha– White
Bean Purée, Pickled Fennel,
Hazelnut Agrodolce



SWEET ENDING

Plated Desserts

Chocolate Hazelnut Dome – Praline Cremeux, Poached Pear, Caramel Glaze

Apple Crostata – Mascarpone Gelato, Vanilla Toffee

Coffee Cocoa Nib Crumble – Chocolate Cremeux, Espresso Ice Cream

Sour Cream Cheesecake – Blackberry Jam Swirl and Lemon Meringue Sticks

Chocolate Crème Brulee – White Chocolate Chantilly, Caramel Cocoa Nibs Tuile, Fresh Raspberries

Coconut Toasted Meringue – Pineapple Ginger Coulis, Lime Ladyfinger

Snickerdoo – Caramel Mousse, Crispy Peanut, Milk Chocolate Whipped Ganache

Passion Fruit & Mango Panna Cotta – Coconut Whipped Cream, Exotic Fruits



Wedding Cake

Custom Designed by Our Talented Pastry Team

Vanilla Bean Dream – Vanilla Cake and Diplomat Cream, Vanilla Bean Buttercream

Cookies and Cream – Blackout Chocolate Cake, White Chocolate Mousse, Cookie Crumble

All Chocolate – Devil's Food Cake and Chocolate Ganache

Coco Caramel – Coconut Cake and Dulce de Leche Mousse

Citrus Punch – Orange Sponge Cake, Lemon Custard, Fresh Raspberries

Strawberry Shortcake – Vanilla Sponge Cake, Light Cream, Fresh Strawberries

Tiramisu – Vanilla Sponge Cake, Mascarpone Mousse, Espresso Syrup

Traditional Red Velvet – Red Velvet Cake with Cream Cheese Icing



Dessert Enhancements

DOUGHNUT STATION

Warm Fluffy Donuts

Nutella Ganache, Lemon Custard,
Cinnamon Sugar, Powdered
Sugar, Strawberry Sugar

\$14.00 per person

S'MORES STATION

Melted Marshmallow Dipped
In Graham Cracker

Cookies and Cream Marshmallow,
Brownie, Fresh Strawberries

Cinnamon Marshmallow,
Brownie, Fresh Pineapple

Vanilla Marshmallow, Brownie

\$15.00 per person

CRÊPE STATION

Chef Attendant required at \$200.00

Bananas Foster

Cherries Jubilee and Dark
Chocolate Sauce

Vanilla Ice Cream

Whipped Cream and Chocolate Sauce

Grand Marnier Macerated Berries

\$22.00 per person

ICE CREAM STATION

Vanilla, Chocolate and
Strawberry Ice Cream

House-Made Hot Fudge
and Caramel Sauce

Toppings: Mini M&M, Crushed
Oreos, Toasted Nuts, Fresh
Berries, Whipped Cream

\$22.00 per person

CUPCAKE + CAKE POPS STATION

House-Made Miniature Cupcakes

Cake Flavors – Select Four

Banana, Dark Chocolate, Red Velvet,
Vanilla, Strawberry, Milk Chocolate,
Lemon, Black and White

Frosting Flavors – Select Four

Milk Chocolate, Dark Chocolate, Cream
Cheese, Vanilla, Strawberry and Lemon

\$18.00 per person

CHOCOLATE DIPPING STATION

White, Milk and Dark Milted Chocolate

Strawberry, Pretzels Stick, Assorted
Marshmallows, Rice Crispy Treat,
Brownies and Blondies,

Toppings: Chocolate Pearls, Hazelnut
Croquant, Toasted Coconut,
Freeze Dried Strawberry Yogurt

\$18.00 per person

DUNK, DRIZZLE & DUST DONUT BAR

Dunks: Spiced Chocolate, Salted
Caramel and Mocha Glazes

Drizzles: White Chocolate Pistachio,
Nutella, Caramel bourbon, Mango
Passion.

Dusts: Coconut, Cookie Crumbs,
Praline, Freeze Dried Mango, Sprinkles

\$35.00 per person

CARAMEL POPCORN & CRUSH CANDY BAR

Sweet and Salty Caramel Popcorn

Drizzles: Milk Chocolate, White
Chocolate, Dark Chocolate

Topping: Praline Pecan, Crush Candy
Bar, Mini M&M's, Crunchy Chocolate
Pearls

\$28.00 per person

VIENNESE TABLE

Tartlets – Select Three:

Seasonal Fruits

Dark Chocolate Cream,
Whipped Ganache

Lemon Meringue White
Chocolate Passion Fruit

Pineapple and Lime Zest
Coconut Cream Breton

Apple Almond Crostata,
Mascarpone Cream

Petits Gâteaux – Select Three:

Opera (Chocolate and Coffee)

Espresso Tiramisu

Pistachio Strawberry Bar,
Raspberry Glaze

Miniature Cheesecakes (New
York Style and Chocolate)

Carrot Cake with Cream Cheese Mousse

Dark Chocolate Hazelnut Crunch

Peanut Brownies Dulce de Leche Cake

\$32.00 per person

Assorted Petit Fours and Cookies:

French Macaroons Coconut
Macaroons, Financier, Chocolate
Strawberries, Truffles and Pralines

\$32.00 per person



LATE NIGHT SNACKS



SAVORY

- Mozzarella Sticks** – San Marzano Marinara *\$8.00*
- Onion Rings** – Chipotle Ranch *\$8.00*
- Grilled Cheese Bites** – Cheddar & Gouda *\$8.00*
- Vegetarian Egg Roll** – Sweet & Sour Sauce *\$8.00*
- Hummus & Baba Ghanoush** – Crispy Pita *\$8.00*
- Truffle Fries** – Parmesan, Garlic Aioli *\$9.00*
- Mini Hot Dogs** – Whole Grain Mustard *\$9.00*
- Chicken Wings** – Choice of Buffalo Style
or Barbecue, Crudité *\$10.00*
- Chicken & Waffles** – Bourbon Maple Syrup Vinaigrette *\$11.00*
- Flat Breads** – Margherita, Truffle Mushroom *\$11.00*
- Beef Sliders** – House Special Sauce *\$11.00*
- Crispy Baby Back Ribs** – Hoisin Sauce *\$11.00*



SWEET

- Cookies & Cream Milkshake Shot** *\$9.00*
- Cuban Pastelitos** *\$9.00*
- Choco Taco** *\$9.00*
- NYC Cheese Cake Rolls** *\$9.00*
- Custard Filled Glazed Donuts** *\$9.00*

BRUNCH BUFFETS

Includes Daily Squeezed Florida Fruit Juices, Bakery Basket, Butter, Honey and Preserves, Sliced Seasonal Fruits and Berries, Assorted Flavored Individual Yogurts, Assorted Dry Cereals, House-Made Granola, Low-Fat And Skim Milk, Coffee, Decaffeinated Coffee and Deluxe Teas

Roaring 20's

\$110.00 per person

SALADS

Marinated Tomato, Mozzarella and Basil, Lemon-Oil Dressing

Orzo Pasta, Grilled Vegetables, Olives, Feta Cheese and Italian Parsley

Baby Spring Field Greens and Classic Vinaigrette

SMOKED SALMON

House-cured Smoked Salmon, Toasted Bagels, Cream Cheese, Chopped Egg Yolks

Egg Whites, Shaved Onions, Tomatoes, Avocado, Capers and Dill

EGGS AND OMELET STATION

Chef Attendant required at \$200.00

Chorizo, Bacon and Ham

Roasted Bell Peppers, Fricassee of Wild Mushrooms, Onions, Tomatoes, Spinach, Chives, Sharp White Cheddar, Pepper Jack, Gruyere

BELGIAN WAFFLE STATION

Florida Fruit Compote, Seasonal Berries, Toasted Macadamia Nuts & Pecans

Vermont Maple Syrup, Whipped Cream, Powdered Sugar

CARVING STATION

Herbs de Provence-Roasted Turkey Breast, Mashed Potatoes, Natural Jus

Roasted Beef Tenderloin, Wild Mushrooms, Chimichurri

FINALE

Bountiful Selection of Dessert

Assortment of French-Style Pastries, Cakes and Tarts from our Sweet Decadence Menu

Imported and Domestic Cheeses

Jams, Fruit Compotes and Local Organic Honey Comb Selection of Assorted Crackers & Sliced Breads



Big Swing

\$145.00 per person

SALADS

Caesar Salad, Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons

Marinated Tomato, Mozzarella and Basil, Lemon-Oil Dressing

Bibb Lettuce, Benton's Bacon, Avocado Purée, Vine-Ripened Tomato

ARTISANAL CHARCUTERIE

Selection of Air Dried, Cured Argentinian Meats and Terrines, Tapenade and Antipasti of Olives

Pickled and Grilled Marinated Vegetables Cornichons, Horseradish Cream, Whole Grain and Dijon Mustard, Heirloom Melons, Baguettes, Parmesan Ciabatta Toast

CRAB BENEDICT

Poached Eggs, Avocado, Mustard Caper Hollandaise

Scrambled Eggs with Fine Herbs

CHALLAH FRENCH TOAST

Local Stone Fruit Compote, Berries, Whipped Butter, Powdered Sugar, Vermont Maple Syrup

CARVING STATION

Herbs de Provence-Roasted Whole Snapper, Local Citrus Sauce

Roasted Prime Rib, Mashed Potatoes, Au Jus

FINALE

Bountiful Selection of Dessert

Assortment of French-Style Pastries, Cakes, Tarts from our Decadence Menu

House-made Sweet Confections

Imported and Domestic Cheeses

Jams, Fruit Compotes, Local Organic Honey Comb

Selection of Assorted Crackers & Sliced Breads

Magic City

\$185.00 per person

SALADS

Local Citrus Salad Baby Fennel, Mache, Toasted Pistachios, Local Honey Vinaigrette

Beef Carpaccio Crispy Cauliflower, Tarragon, Candied Lemon

Warm German Potato Salad, Bacon, Shallots, Whole Grain Mustard, Chives

RAW BAR

Poached Gulf Shrimp, Stone Crab Claws, King Crab Legs, Mussels, Manilla Clams, Maine Lobster

Oysters on the Half Shell

Conch (subject to availability)

Accompanied by Lemon Wedges, Classic Cocktail Sauce, Remoulade, Horseradish, Hot Sauce

Seafood Enhancements – Smoked Sturgeon, Gravlox Salmon, Caviar, Rock Shrimp, Local Crab / *Market Price*

DELUXE OMELET STATION

Chef Attendant required at \$200.00

Organic Eggs, Seasonal Organic Vegetables

Smoked Turkey, Applewood Smoked Turkey Bacon, Chorizo

Sharp White Cheddar, Peppered Monterey Jack, Crumbled Maytag Blue, Gruyère Roasted Red and Yellow Peppers, Fricassee of Wild Mushrooms

Onions, Tomatoes, Spinach, Chives

BELGIAN WAFFLE

Florida Fruit Compote, Seasonal Berries, Toasted Macadamia Nuts & Pecans

Vermont Maple Syrup, Whipped Cream, Powdered Sugar

ASADO MIXED GRILL CARVING STATION | Chef Attendant required at \$200.00

Argentinian Sausage, Whole Roasted Baby Lamb, Roasted Chicken

Traditional Argentinian Sauce

FINALE

Bountiful Selection of Dessert

Assortment of French-Style Pastries, Cakes, Tarts from our Decadence Menu

House-made Sweet Confections & Chocolates

Imported and Domestic Cheeses

Jams, Fruit Compotes, Local Organic Honey Comb

Selection of Assorted Crackers & Sliced Breads



BEVERAGES SELECTIONS

Hosted Bar Package Options

All bars have a 2 hour minimum. Prices are quoted on a per person basis. A fee of \$200 dollars per bartender will be applied to package bars up to two hours. One bartender is required per 75 guests.

PREMIUM BAR

First Hour \$48 | Each additional hour \$18

Vodka	Absolut Elyx
Tequila	Avión Silver
Gin	Plymouth Gin
Rum	Bacardi 8
Scotch	The Glenlivet 12
Bourbon	Smooth Ambler Faena Special Blend, Michter's US*1 Small Batch
White Wine	<i>Choice of one:</i> Chardonnay, Kenwood Six Ridges, Sonoma Coast, CA Sauvignon Blanc, Honig, Napa Valley, CA
Red Wine	<i>Choice of one:</i> Malbec, Faena, Mendoza, Argentina Pinot Noir, Kenwood, Sonoma Coast.
Sparkling Wine	Louis Pommery, CA
Rosé	Château La Gordonne, La Chapelle Gordonne, Provence, France
Beer	Domestic and Imported Beers
Water	Still and Sparkling
Soft Drinks	Assorted Pepsi
Tonics & Soda Water	East Imperial Old World Tonic, Yuzu Tonic, Grapefruit Soda, Ginger Beer, Superior Soda Water

BEER, WINE, BOTTLED WATER AND SOFT DRINK PACKAGE

First hour \$40 | Each additional hour \$10

Wine	Faena House Red, White and Rosé
Beer	Domestic and Imported Beers
Water	Still and Sparkling
Soft Drinks	Assorted Pepsi
Tonics & Soda Water	East Imperial Old World Tonic, Yuzu Tonic, Grapefruit Soda, Ginger Beer, Superior Soda Water

ULTRA PREMIUM

First Hour \$56 | Each additional hour \$19

Vodka	Absolut Elyx, Grey Goose, Belvedere
Tequila	Avión Silver, Avión Faena Blend Barrel Select Reposado
Gin	Plymouth Gin, Bombay Sapphire, Sipsmith
Rum	Bacardi 8, Bacardi Maestro, Brugal 1888
Scotch	Johnnie Walker Black, Chivas 12
Whiskey	Smooth Ambler Faena Special Blend, Bulleit Bourbon
Rye	Angel's Envy Rye, Michter's Straight Rye
White Wine	<i>Choice of one:</i> Sauvignon Blanc, Groth, Napa Valley Chardonnay, Ramey, Sonoma Coast
Red Wine	Pinot Noir, Patricia Green Cellars, Willamette Valley Cabernet Sauvignon, Kenwood 'Jack London', Sonoma Mt.
Champagne	<i>Choice of one:</i> G.H. Mumm, Reims, NV Pommery Brut Royal, Reims, NV Perrier-Jouët, Grand Brut, Épernay
Rosé	Château La Gordonne, La Chapelle Gordonne, Provence, France
Beer	Domestic and Imported Beers
Water	Still and Sparkling
Soft Drinks	Assorted Pepsi
Tonics & Soda Water	East Imperial Old World Tonic, Yuzu Tonic, Grapefruit Soda, Ginger Beer, Superior Soda Water

KOSHER WINE PACKAGE

First Hour \$50 | Each additional hour \$18

- Sparkling** Freixenet Cava, Spain
- Rosé** Saint Beatrice, Provence, France
- White** (Select One Prior to Event Date):
Segal Fusion White Blend, Israel
Goose Bay Sauvignon Blanc, New Zealand
- Red** (Select One Prior to Event Date):
Segal Fusion Red Blend, Israel
Binyamina Reserve, Cabernet Sauvignon, Israel
- Water** Still and Sparkling
- Soft Drinks:** Assorted Pepsi
- Tonics & Soda Water** East Imperial Old World Tonic, Yuzu Tonic, Grapefruit Soda, Ginger Beer, Superior Soda Water

A La Carte Premium Options – Per Bottle Pricing:

- Sparkling** Drappier Carte D’Or Champagne \$180
Baron Rothschild Rosé Brut Champagne \$375



SPECIALTY SIGNATURE COCKTAILS

In addition to the Premium or Ultra-Premium bar package

*\$25 per person per hour
25 Guests Minimum*

Old Fashioned, Negroni, Hemingway’s Daiquiri, Mojito, Margarita

BRUNCH BAR PACKAGE

First hour - \$35 | Each additional hour - \$10

Bloody Mary, Bellini, Mimosa, Faena Red and White Wine

CORDIAL AND LIQUORS

*Prices à la carte
Selection of Eight Brands
25 Guest Minimum*

Knob Creek Bourbon, Maker’s Mark Bourbon, Heaven’s Door Tennessee Rye Whiskey, Smooth Ambler Faena Special Blend Whiskey, Maker’s Mark Faena Private Barrel Select, Jameson Irish Whisky, Crown Royal, Woodford Reserve, Angel’s Envy Rye, Buffalo Trace, Glenlivet 12, Glenlivet 18, Macallan Single Malt 12, Macallan Fine Oak 15, Glenmorangie 10 Yr, Glenmorangie Quinta Ruban, Courvoisier XO, Remy Martin XO, Remy Martin Louis XIII, Hennessy VSOP, Hennessy XO, D’Usse, Martell Cordon Blue, Calvados Boulard ‘Grand Solage’ VSOP, Fernet Branca, Avena.

CAPPUCCINO & COFFEE BAR

*Per person – Per hour \$15
Barista Required \$150*

Espresso, Cappuccino, Mochaccino and Café Latte Café Ole, Americano, Macchiato and Café Mocha

BEVERAGE ON CONSUMPTION

Energy Drinks | \$9 Each
Red Bull, Sugar Free Red Bull and assorted flavor Red Bulls
Corkage Fee | \$50 per bottle of 750 ml plus tax and service charge based on retail value. Two bottles maximum.



PRIVATE EVENT GUIDELINES

General Catering Information to help you plan your exquisite event

Wedding Planner required – at least a day of event planner
Minimum Day-Of Coordination from Third Party Vendor Required

FACTS

Airport Proximity	10.7 Miles
Accommodation Taxes	13%
State and City Tax	7% and 3%
Occupancy Tax	3% per room per night
Porterage	\$6.50 in and \$6.50 out = \$13.00
Catering Taxes	9%
Housekeeping fee	\$3.00 per night
Catering Service Charge	24%

MISCELLANEOUS

Valet Parking	\$30.00 per vehicle
Coat Check Attendant	\$200.00 each
Bartender Fee 75 guests	\$200.00 each 4 hours \$50 additional hour
Chef, Carvers 75 guests	\$200.00 each 2 hours \$50 additional hour
Sushi Chef	\$350.00 each
Security	\$70.00 per officer per hour min 4 hours
Cake Cutting Fee	\$5.00 per person
Labor Fee for less than 25 guests	\$150.00
Bathroom Attendant Fee	\$200.00 each
Audio Visual Equipment	Pricing available upon request

SERVICE STAFF LEVELS

Plated dinner	1 Server per 15 Guests
Buffet Dinner	1 Server per 25 Guests

Menu Details: Please review the menus above and make your selections no later than two weeks prior to the event. If the selections have not been returned to us at least seven (7) business days before the event, the FAENA Hotel Miami Beach will automatically select a menu for you for each function. Should this offer be authorized within fourteen (14) business days of your first event, menu selections are due at time of return of this offer.

Should you require a "choice of main course" a charge of \$35 per person will be added to your menu price and final guarantees are due five (5) business days prior to the event to ensure availability of food items.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final Meal Guarantee. Special pricing applies.

Food & Beverage: All food and beverage items served in public meeting rooms must be supplied and prepared by the FAENA Hotel Miami Beach. Absolutely no food and beverage items may be removed from the Hotel banquet premise. Client will spend a minimum on food and beverage. Menu prices will be confirmed on the BEO's.

A service charge, currently at 24% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges.

Food & Beverage is subject to a 24% Service Charge taxable at 7%, a 7% Sales Tax & a 2% City Tax

Guaranteed Attendance: To ensure a quality experience for all of your attendees, we will send you Banquet Event Orders ("BEO's") confirming the estimated number of attendees, menu, room set up and other details of your event. We ask for a final guarantee of the number of attendees no later than 72 business hours prior to the event.

Please note that once the guarantee has been provided, the numbers may increase but not decrease. The Hotel will set up to 5% over and above the guarantee up to a maximum of 20 seats. The Hotel will prepare additional meals for up to 5% above the guaranteed number of guests; these meals also include any substitute meals. If guaranteed attendance increases by more than 5% within three (3) business days prior to a scheduled meal function, the hotel reserves the right to charge 10% surcharge on menu prices due to increased costs incurred (15% for same day Meal Guarantee increases). The contracted menu items may not be available for additional guests added. The hotel cannot promise that the same menu items will be served to guests above the overset.

Payment Procedures: The Hotel requires a non-refundable deposit of estimated master charges with the signed contract.

Full payment of estimated master charges is due 30 days prior to event date. The deposit may be payable in U.S. dollars, by certified check, cashier's check, or credit card. Payment via American Express, Master Card and VISA will be accepted with credit card authorization form completed and returned with a copy of the front and back of card. Due to regulations with PCI compliance credit card authorization forms can only be received via secure fax. When submitting payment by check, please include the "event name" and date of event on the check.

Assignment of Function Space: The room(s) designated for your event requires a minimum revenue guarantee for rental. Hotel reserves the right to relocate your event to a different room or to charge additional function space rental fees based upon the final Guarantee received. We will discuss with you and confirm in writing whether you would prefer to pay additional function space fees or move to a smaller function room. You will still be responsible for meeting the applicable Minimum Revenue Guarantee if your function location is changed or increased function space charges are incurred.

Use of Event and Function Space: To protect the safety and security of all Hotel guests and property, Client will obtain Hotel's advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Client will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs. Hotel does not provide security in the event and function space and all personal property left in the event or function space is at the sole risk of the owner.

Outdoor Functions: All outdoor functions scheduled at Faena Miami Beach are subject to a final weather decision a minimum of 4 prior to the function start time on the day of the event. Breakfast weather calls must be made the evening prior by 8 PM. A comparable indoor back up space is required for all contracted outdoor functions.

Once the weather call has been made indoor back up space will be released.

Valet: The Hotel provides daily valet parking at a rate of \$30 for events. Overnight valet parking is available at a rate of \$55 with 24-hour access. These prices are subject to change without prior notice.

Wedding Tastings: Menu Tastings are conducted up to 60 days in advance of the event date. Catering Manager will advise on the number of items to be tasted during tasting based on your menu selection.

Noise ordinance: All outdoor music is subject to the City of Miami Beach noise ordinances and must conclude by 11:00PM.

Signage: Signage is not permitted in any public areas. Signage is allowed inside private spaces.

Permits: The City of Miami Beach requires a special event permit for outdoor events that require tenting, truss, fencing generator or separate building required through the City of Miami Beach. Additional fees apply and the City requires up to 60 days advanced notice.

Banquet Labor Fees:

- Chef, Chef Attendants, Carvers for food stations: \$200 per station, up to 2 hours | \$50 each additional hour | one (1) attendant per 50 guests
- Sushi Chef: \$250 up to 2 hours | \$50 each additional hour
- Bartender Fee: \$200 each, up to 4 hours | \$50 each additional hour | one (1) Bartender per 75 guests
- Staffing for Bars | one (1) Bartender & one (1) Cashier per 200 guests

Vendors: All outside vendor sources, i.e. Florist, Bakery, Entertainment, Photography, Decorator, etc. must be approved in advance. A listing of potential vendors must be submitted to the Faena Hotel Miami Beach prior to contracting these outside services. The Hotel assumes no liability or responsibility of any items, nor the actions of outside vendors.

Not later than thirty (30) days prior to your Event, all non-preferred outside vendors are required to (1) execute agreements to indemnify, defend and hold the Hotel harmless from any act or omission committed by the vendor while the vendor is on Hotel property; and (2) provide proof of insurance, with a carrier and with limits acceptable to the Hotel, and identify the Hotel as an additional named insured on said insurance policies. Client agrees that if the outside vendor fails to provide items (1) and (2) above, the Hotel, acting reasonably, may refuse access of the outside vendor to the Hotel property.

*** Faena not to be held liable for misplaced items left behind by vendors**

Security: If required, at the sole judgment of Hotel, in order to maintain adequate security measures in light of the size and nature of the event, Client shall provide, at its expense, secu-

urity personnel for the event supplied by a reputable licensed guard or security agency, which shall be subject to the prior approval of the Hotel. Security personnel provided by Client shall not carry weapons and are to coordinate with the Hotel's security department and will concern themselves only with access to the space reserved in this agreement, restricting their presence to those areas of the Hotel premises.

Audio Visual Standards: The Hotel has an exclusive agreement for full service, on-site audio-visual production, including Rigging Services and Meeting Room Internet Requirements, with Southern Audio Visual.

Should you elect to use a third-party supplier of audio-visual services ("Third-Party Supplier), an outside AV supplier fee of \$1,500.00 will be charged to the master. This does not pertain to Disc Jockeys or Bands contracted for weddings or social events.

Décor, Displays & Entertainment: All displays and/or decorations proposed by Client will be subject to the prior written approval of the Hotel for every event. Any personal property of Client or Client's guests or invitees brought onto the Hotel premises and left thereon, either prior to or following the event, will be at sole risk of Client and the Hotel will not be liable for any loss of damage to the property for any reason. Client acknowledges that the Hotel does not maintain insurance covering Client's interruption, and property damage, and other potentially applicable, insurance covering such losses by Client.

Flowers, décor, specialty linens, and entertainment can be ordered with your Event Coordinator. Please be advised that all props and items contracted through outside vendors must be removed at the conclusion of your event, unless special arrangements have been made through your Hotel representative.

*** Any and all confetti cannons or balloon release will be subject to a cleanup fee.**

*** NO fog or smoke is permitted in the Faena Forum without the prior authorization or knowledge of your dedicated event manager. Any vendor that found in violation of this policy will be subject to a fine.**