



**BOULUDSUD**  
MÉDITERRANÉE



**PRIVATE DINING**

JW Marriott Marquis Miami | Hotel Beaux Arts Miami  
255 Biscayne Boulevard Way, Miami, FL 33131  
[bouludsud.com/miami](http://bouludsud.com/miami)



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## PRIVATE DINING

Boulud Sud is Chef Daniel Boulud’s vibrant Mediterranean-inspired restaurant featuring flavors that travel the entire Mediterranean region from the shores of Southern France to the coast of North Africa and beyond. There is an emphasis on fish and an abundance of vegetables, as well as regional spices and seasonings. We cater breakfast, lunch, dinner and cocktail receptions, with flexible seating arrangements: private wine rooms, boardroom-style meetings, round table dinners, high-top cocktail receptions and full restaurant buy-outs. Our full wine list is available for your event and special wines and beers can always be arranged with our sommelier.

Boulud Sud’s Special Events Department will collaborate with guests to create customized experiences suited to all private dining needs.

PLEASE CONTACT:  
**Jonathan Galindo**  
(305) 421-8615  
Jonathan.Galindo@mdmusa.com



**MALLORCA**

Our Mallorca Room located on our private second floor is the perfect setting for both social & corporate events.

**Available for:**

- Seated Breakfast, Lunch or Dinner: 60 Guests

**MALLORCA LOUNGE**

Our Mallorca Room, located on our second floor, can accommodate both seated meals and standing receptions.

**Available for:**

- Standing Reception: 20 - 120 Guests (combined with Mallorca)

**SANTORINI**

The Santorini Room features a Downtown Miami view with board-room style seating. This room is privately located on the second floor with sliding panels that close completely to separate from the pre-function area.

**Available for:**

- Seated Breakfast, Lunch or Dinner: 8 Guests

**SALON-DE-PROVENCE**

Guests have the option of this private setting on the first floor of the restaurant for both social & corporate events.

**Available for:**

- Seated Lunch or Dinner: 50 Guests
- Standing Reception: 55 Guests

**OUTSIDE VERANDA**

Guests have the option of this private setting on the first floor patio outside of the restaurant for both social & corporate events.

**Available for:**

- Seated Lunch or Dinner: 20 Guests
- Standing Reception: 60 Guests

**MAIN DINING ROOM**

Our Main Dining Room offers two beautiful rooms and a vibrant bar & lounge space. Limited seating arrangements can be accommodated. Food and beverage minimum will apply.

**Available for:**

- Seated Breakfast, Lunch or Dinner: 80 Guests
- Standing Reception: 200 Guests

**WINE CAVE**

Our Wine Cave offers a semi private dining experience for smaller groups located in the first floor of the restaurant next to our bar lounge. The space is available for special events, private wine dinners & corporate events & meetings. Food and beverage minimums will apply.

**Wine Cave Available for:**

- Seated Breakfast, Lunch or Dinner: 6 - 8 Guests



## CONTINENTAL BUFFET

\$30 PER PERSON

*Continental Breakfast Includes:*

### PASTRY SELECTION

Croissant, Chocolate Croissant, Danish Raisins

### BERRY PARFAIT

Greek Yogurt, Berry Compôte, Almond Granola

### STEEL CUT IRISH OATS

Raisins, Brown Sugar, Pecan, Berries or Banana

### BEVERAGE STATION INCLUDES:

Regular Coffee

Decaf Coffee

Organic Tea Selection

Juices

Milk



## PLATED BREAKFAST

\$40 PER PERSON

*Plated Breakfast Includes:*

### PASTRY SELECTION

Croissant, Chocolate Croissant, Danish raisins

*Choice of Three Entrées:*

### SCRAMBLED EGGS

Petite Salad, Country Potatoes

### STEAK AND EGGS

Hanger Steak, Eggs any Style, Petite Salad, Breakfast Potatoes

### BELGIAN WAFFLE

Maple Syrup

### CLASSIC EGGS BENEDICT

Poached Eggs, Canadian Bacon, Hollandaise  
Served With Breakfast Potatoes & Salad



## WE DO OFFER STATION BREAKFAST

PLEASE ASK ABOUT OUR OPTIONS

*\*\* Menu is Subject to Seasonal Market Changes \*\**

*Non-alcoholic beverages included/Espresso drinks charged on consumption*



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**BRUNCH PRIX FIXE | \$70 PER PERSON**

Choice of Three Selections Per Course and Bottomless Beverages, Two Hour Limit  
Events More Than Twenty Guets Will Be Served Family Style

**APPETIZERS****MEDITERRANEAN MEZZE**

Hummus, Baba Ganoush, Falafel

**BRIOCHE FRENCH TOAST**

Berry Compote, Chantilly

**BELGIAN WAFFLE**

Mixed Berries, Whipped Cream

**FATTOUSH SALAD**

Romaine, Kale, Tomato, Radish, Mint,  
Scallion, Lemon-Sumac Vinaigrette,  
Crispy Pita

**GREEK PARFAIT**

Yogurt, Berry Compote, Housemade  
Granola

**GAMBAS AL AJILLO**

Florida Shrimp, Spanish Chili, Garlic,  
Focaccia

**MAIN COURSES****BOULUD SUD BURGER**

Bib Lettuce, Tomato onion Compote,  
Cheddar

**WHOLE BRANZINO**

Sauce Vierge, Bravas

**AVOCADO TARTINE**

Toasted Country Bread, Two Poached  
Eggs, Cherry Tomato, Cilantro

**HANGER STEAK AND EGGS**

Country Potatoes, Sunny Side Up Farm Egg

**CLASSIC EGGS BENEDICT**

English Muffin, Canadian Bacon,  
Hollandaise Sauce

**RIGATONI CARBONARA**

Guanciale, Pecorino Cheese, Egg

**DESSERTS****GRAPEFRUIT SUNDAE**

Tangelo Dice, Sauternes Gelee

**GIANDUJA CHOCOLATE BAR**

Hazelnut Sponge, Praline Cremeux

**FIG & ORANGE BAKLAVA TARTE**

Tree Nuts Baklava, Orange Compote,  
Ricotta Cream

**BEVERAGES****BOTTOMLESS****MOJITO ROYALE**

White Rum, Lime, Mint,  
Sparkling Wine

**PISCO PUNCH**

Mango Purée,  
Coconut Water,  
Canton Ginger Liqueur

**GUAVA CAIPIRINHA**

Cachacha, Guava Purée,  
Lime

**ART WALK**

St. Germain Elderflower,  
Lillet Blanc, Hibiscus

**ON THE BOULEVARD**

Rye Bourbon, Campari,  
Carpano Antica

**OTHER BEVERAGES****BLOODY MARY**

Vodka, Horseradish, Tomato

**BLOODY MARIA**

Mezcal, Horseradish,  
Tomato

**MIMOSA**

Orange Juice, Sprakling  
Wine

**ROSÉ SELECTION**

Tavel, France

**COFFEE & TEA**

ILLY coffee  
& Imported Teas

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**DELUXE LUNCH MENU | \$75 PER PERSON**

Choice of Three Selections Per Course  
Events More Than 35 Guests Will Be Served Family Style

**FAMILY STYLE DIPS FOR THE TABLE**

Hummus, Baba Ganoush, and Whipped Ricotta

**APPETIZERS****GREEK SALAD**

Romaine, Cucumber, Feta, Olives

**OCTOPUS A LA PLANCHA**

Almonds, Arugula, Valencia Orange

**FATTOUSH SALAD**

Romaine, Kale, Tomato, Radish, Mint,  
Scallion, Lemon-Sumac Vinaigrette,  
Crispy Pita

**GAMBAS AL AJILLO**

Florida Shrimp, Spanish Chili, Garlic, Focaccia

**MAIN COURSES****LAMB BOLOGNESE**

Spaghetti, Mushrooms

**SEAFOOD RISOTTO**

Shrimp, Scallops, Calamari

**CATALAN GRILLED HANGER STEAK**

Carrots, Asparagus, Patatas Bravas, Beef Jus

**WHOLE BRANZINO**

Side of Patatas Bravas, Sauce  
Vierge

**GRILLED LAMB CHOPS**

Hazelnut Picata, Grapefruit Cubes

**BOULUD SUD BURGER**

Bib Lettuce, Tomato onion Compote,  
Cheddar

**DESSERTS****GRAPEFRUIT SUNDAE**

Tangelo Dice, Sauternes Gelee

**FIG & ORANGE BAKLAVA TARTE**

Tree Nuts Baklava, Orange Compote,  
Ricotta Cream

**CLASSIC LUNCH MENU | \$55 PER PERSON**

Choice of Two Selections Per Course  
Events More Than 35 Guests Will Be Served Family Style

**APPETIZERS****GAMBAS AL AJILLO**

Spanish Chili, Garlic

**FATTOUSH SALAD**

Romaine, Kale, Tomato, Radish, Mint,  
Scallion, Lemon-Sumac Vinaigrette,  
Crispy Pita

**GREEK SALAD**

Romaine, Feta, Cucumber,  
Olives

**MAIN COURSES****BOULUD SUD BURGER**

Bib Lettuce, Tomato Onion  
Compote, Cheddar

**LAMB BOLOGNESE**

Spaghetti, Mushrooms

**CATALAN GRILLED  
HANGER STEAK**

Carrots, Asparagus, Patatas Bravas,  
Beef Jus

**WHOLE BRANZINO**

Side of Patatas Bravas, Sauce  
Vierge

**DESSERTS****GRAPEFRUIT SUNDAE**

Tangelo Dice, Sauternes Gelee

**FIG & ORANGE BAKLAVA TARTE**

Tree Nuts Baklava, Orange Compote, Ricotta  
Cream

**SEASONAL SIDES**

\$10 per side

**CHARRED BROCCOLI RABE, GRILLED ASPARAGUS, FRENCH FRIES, SAUTED MUSHROOMS**

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**DELUXE DINNER MENU | \$120 PER PERSON**

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**FAMILY STYLE DIPS FOR THE TABLE**

Hummus, Baba Ganoush, and Muhamarra

**CHOICE OF THREE SELECTIONS PER COURSE  
(CHOICE OF TWO FOR MID-COURSE)****FIRST COURSE****BURRATA DI BUFALA SALAD**

Pine Nuts, Squash Puree, Zucchini &amp; Yellow Squash

**FATTOUSH SALAD**Romaine, Kale, Tomato, Radish, Mint, Scallion, Lemon-Sumac  
Vinaigrette, Crispy Pita**OCTOPUS À LA PLANCHA**

Marcona Almonds, Arugula, Valencia Orange

**GAMBAS AL AJILLO**

Florida Shrimp, Spanish Chili, Garlic, Focaccia

**SECOND COURSE****LAMB RAGU BOLOGNESE**

Saffron Linguini, Portabello Mushrooms

**PASTA A LA PROVENCALE**

Tomatoes, Basil, Olives

**RIGATONI CARBONARA**

Guanciale, Pecorino

**THIRD COURSE****WHOLE BRANZINO**

Side of Patatas Bravas, Sauce Vierge

**CATALAN GRILLED HANGER STEAK**

Carrots, Asparagus, Patatas Bravas, Beef Jus

**CHICKEN TAGINE**

Turnips, Cauliflower, Couscous

**SEAFOOD RISOTTO**

Shrimp, Scallop, Calamari

**GRILLED LAMB CHOP**

Hazelnut Picada, Grapefruit Cubes

**SEARED SCALLOPS**

Lemon Beurre Blanc, Zucchini, Squash

**DESSERTS****GIANDUJA CHOCOLATE BAR**

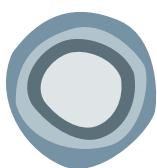
Hazelnut Biscuit &amp; Praline

**FIG & ORANGE BAKLAVA TARTE**Tree Nuts Baklava, Orange Compote,  
Ricotta Cream**GRAPEFRUIT SUNDAE**

Tangelo Dice, Sauternes Gelee

**SEASONAL SIDES**

\$10 per side

**CHARRED BROCCOLI RABE, GRILLED ASPARAGUS, FRENCH FRIES, SAUTED MUSHROOMS***\*\* Menu is Subject to Seasonal Market Changes \*\***Non-alcoholic beverages included/Esspresso drinks charged on consumption***BOULUDSUD**  
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**CLASSIC DINNER MENU | \$100 PER PERSON**

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**FAMILY STYLE DIPS FOR THE TABLE**

Hummus, Baba Ganoush, and Muhammara

**CHOICE OF THREE SELECTIONS PER COURSE****APPETIZERS****OCTOPUS A LA PLANCHA**

Almonds, Arugula, Valencia Orange

**FATTOUSH SALAD**Romaine, Kale, Tomato, Radish, Mint, Scallion,  
Lemon-Sumac Vinaigrette, Crispy Pita**BURRATA DI BUFALA SALAD**

Pine Nuts, Compressed Squash, Zucchini

**GAMBAS AL AJILLO**

Florida Shrimp, Spanish Chili, Garlic, Focaccia

**MAIN COURSES****LAMB RAGU BOLOGNESE**

Saffron Linguini, Portabello Mushrooms

**WHOLE BRANZINO**

Side of Patatas Bravas, Sauce Vierge

**CHICKEN TAGINE**

Turnips, Cauliflower, Couscous

**CATALAN GRILLED HANGER STEAK**

Carrots, Asparagus, Patatas Bravas, Beef Jus

**GRILLED LAMB CHOP**

Hazelnut Picada &amp; Grapefruit Cubes

**DESSERTS****GIANDUJA CHOCOLATE BAR**

Hazelnut Biscuit &amp; Praline

**FIG & ORANGE BAKLAVA TARTE**Tree Nuts Baklava, Orange Compote,  
Ricotta Cream**GRAPEFRUIT SUNDAE**

Tangelo Dice, Sauternes Gelee

**SEASONAL SIDES**

\$10 per side

**CHARRED BROCCOLI RABE, GRILLED ASPARAGUS, FRENCH FRIES, SUTED MUSHROOMS***\*\* Menu is Subject to Seasonal Market Changes \*\***Non-alcoholic beverages included/Esspresso drinks charged on consumption***BOULUDSUD**  
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**STANDARD DINNER MENU | \$90 PER PERSON**

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CHOICE OF TWO SELECTIONS PER COURSE

**APPETIZER**

**IBERICO HAM CROQUETTES**

Aioli, Bechamel

**FATTOUSH SALAD**

Romaine, Kale, Tomato, Radish, Mint, Scallion, Lemon-Sumac Vinaigrette, Crispy Pita

**BURRATA DI BUFALA SALAD**

Pine Nuts, Compressed Squash, Zucchini

**GAMBAS AL AJILLO**

Florida Shrimp, Spanish Chili, Garlic, Focaccia

**MAIN COURSES**

**LAMB RAGU BOLOGNESE**

Saffran Linguini, Mushrooms

**CHICKEN TAGINE**

Cauliflower, Turnip, Couscous

**WHOLE BRANZINO**

Side of Patatas Bravas, Sauce Vierge

**CATALAN GRILLED HANGER STEAK**

Carrots, Asparagus, Patatas Bravas, Beef Jus

**SEASONAL SIDES**

\$10 per side

CHARRED BROCCOLI RABE, GRILLED ASPARAGUS, FRENCH FRIES, SAUTED MUSHROOMS

**DESSERTS**

**GIANDUJA CHOCOLATE BAR**

Hazelnut Biscuit & Praline

**FIG & ORANGE BAKLAVA TARTE**

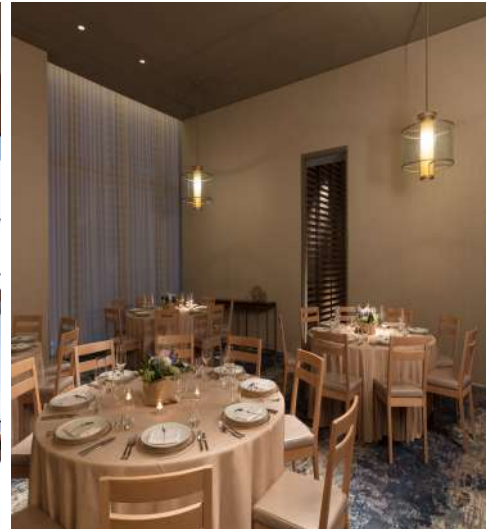
Tree Nuts Baklava, Orange Compote, Ricotta Cream

**GRAPEFRUIT SUNDAE**

Tangelo Dice, Sauternes Gelee

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RECEPTIONS

Boulud Sud offers both private and semi-private spaces for corporate and social receptions. Whether you prefer a lively atmosphere of our main Bar and Lounge or a more personal setting in our private second floor space, Boulud Sud offers vibrant coastal cuisine and sophisticated service sure to impress any guests.

PASSED CANAPÉS

Per Person per Hour

ONE HOUR

- 4 Passed Canapés \$25
- 6 Passed Canapés \$28
- 8 Passed Canapés \$40

TWO HOURS

- 4 Passed Canapés \$40
- 6 Passed Canapés \$45
- 8 Passed Canapés \$50

CHOICE OF CANAPÉS  
COLD

**BABA GANOUSH**  
Served on Lavash Bread

**CHICKPEA HUMMUS**  
Served on Herb Toast

**MUHAMMARA**

**CHILLED KEY WEST PINK SHRIMP**  
Spicy Cocktail Sauce

**TUNA TARTARE**  
Crispy Pita

**CHILLED GAZPACHO SHOT**  
Cucumber, Croûtons

HOT

**CRISPY ARANCINI**  
Seasonal

**CROQUETA DE JAMON**

**MINI BURGER**

**SEARED BEEF SKEWER**  
Chermoulah Sauce

**DUCK EMPANADAS**

**FALAFEL**  
Spicy Yogurt Sauce

**PATATAS BRAVAS**  
Confit Potato, Aioli, Pimenton

**FLATBREAD**  
Tomato, Cheese, Pesto



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**OPEN BAR STAND-UP RECEPTION**

Per Person Per Hour

**CLASSIC BRANDS**

- One Hour \$26
- Two Hours \$37
- Three Hours \$48
- Four Hours \$59

**DELUXE BRANDS**

- One Hour \$37
- Two Hours \$55
- Three Hours \$72
- Four Hours \$85

**CLASSIC BAR BRANDS**

Absolut Vodka, Bombay Gin, Bacardi Silver Rum, Avion Silver Tequila, JW Rel Label Scotch Whiskey, Jim Beam Bourbon, Selected Beers & House Wines

**DELUXE BAR BRANDS**

Ketel One Vodka, Hendrick's Gin, Afrohead 7yr Rum, Patrón Tequila, Johnnie Walker Black Label Scotch Whiskey, Maker's Mark Bourbon, Selected Beers, Red, White and Sparkling Wines

**BEER & WINE**

Per Person per Hour

- One Hour \$21
- Two Hours \$32
- Three Hours \$38
- Four Hours \$49

**SOMMELIER WINE PAIRING**

Per Person per Hour

- One Hour \$31
- Two Hours \$42
- Three Hours \$52
- Four Hours \$59

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## SPARKLING

<b>Brut Sparkling</b> Domaine Carneros Brut Carneros California	69
<b>Brut Sprkling Rosé</b> Domaine Carneros Brut Rosé Carneros California	69
<b>Brut Champagne</b> Taittinger Brut France (90pts WS)	96
<b>Brut Champagne</b> Clicquot 'Yellow Label' Brut France (90pt WS)	148

## WHITE

<b>Pinot Grigio</b> 'Dessimis' Vie di Romans Fruli Isonzo Italy Pinot Grigio (92pts WS)	77
<b>Pinot Grigio</b> 'Les Baronnes' Herni Bourgeois Sancerre France Sauvignon Blanc (90pts WS)	69
<b>Sauvignon Blanc</b> Merry Edwards Russian River Valley California (94pts WS)	99
<b>Sauvignon Blanc</b> Cloudy Bay Marlborough New Zealand (93pts WS)	61
<b>Chardonnay (Low-Oak)</b> 'Vallions' Premiere Cru Simonnet-Fevre Chablis France (92pts WS)	89
<b>Chardonnay</b> 'Saralee's Vineyard' (Black Label) La Crema Russian River Valley CA (92pts WS)	61
<b>Chardonnay</b> Rombauer Carneros Napa Valley CA (91pts WS)	98

## ROSÉ

<b>Rhône Valley</b> Prieuré de Montézargues Tavel France Grenache (90pts WS)	64
<b>Provence</b> Château Romassan' Domaine Ott Bandol France Mourvèdre (92pts WS)	108

## RED

<b>Pinot Noir</b> Domaine Drouhin Dundee Hills Oregon Pinot Noir (93pts WS)	99
<b>Rioja</b> Bodegas Beronia Gran Reserva Rioja Spain (93pts WS)	79
<b>Malbec</b> Luca Uco Valley Mendoza Argentina Malbec (93pts WS)	74
<b>Châteauneuf-du-Pape</b> Château La Nerthe (93pts WS)	119
<b>Bordeaux</b> Château Carbonnieux Pessac-Leógnan (94pts WS)	138
<b>Cabernet Sauvignon</b> Duckhorn Napa Valley California Cabernet Sauvignon (93pts WS)	90
<b>Cabernet Sauvignon</b> Caymus Napa Valley California I Liter Bottles(93pts WS)	174

*(While we do strive for accuracy, at times vintages may change.)  
All Prices are Subject to a 22% Service Charge and Applicable Sales Taxes*

*\*\* Our Full Wine List is Available upon Request \*\**

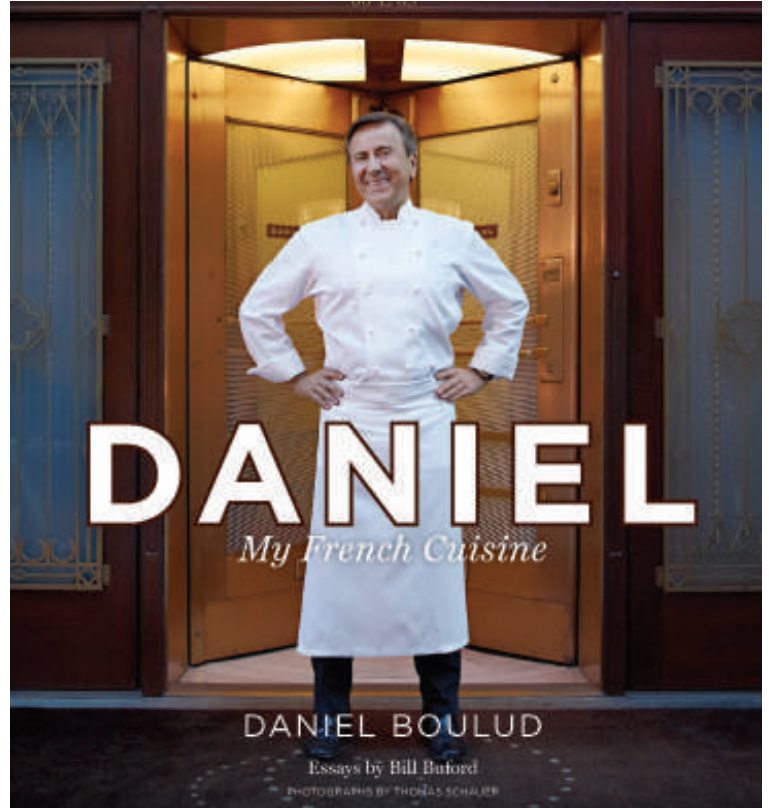




**CHEF'S SELECTION OF MACARONS, BON BONS,  
or BAKLAVA**

(SELECTION OF 3 PIECES)

*\*One Week Advance Order Required\**



**SIGNATURE CHEF DANIEL BOULUD  
BOOK**

(INQUIRE FROM OUR LIST)

*\*Two Week Advance Order Required\**



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