



Brunch Wedding Package

FOUR HOUR BAR SERVICE

Featuring: Mimosas, Bloody Mary's, Bellini's, Champagne, House Red & White Wine, Imported & Domestic Beers, Assorted Sodas, Orange Juice, Tomato Juice, Grapefruit Juice & Water

CELEBRATORY CHAMPAGNE TOAST

SWEET BEGINNINGS

Display of Sliced and Whole Seasonal Fresh Fruit, Melon and Berries

Domestic and Imported Cheese Display

Chilled Shrimp and Oyster Display

Cocktail Sauce, Champagne Mignonette, Lemons Wedges

ON BUFFET

Breakfast Breads, Croissants, Muffins, Danish and Scones
with Creamy Butter and Assorted Preserves

Traditional Eggs Benedict

Roasted Rosemary Breakfast Potatoes

Chicken Apple Sausage

Oak Smoked Atlantic Salmon with Horseradish Cream

Pickled Red Onions, Sliced Tomatoes, Cream Cheese and Tiny Capers

Chilled Fresh Asparagus,
Old Fashioned Dressing

Buffalo Mozzarella, Vine Ripe Tomato,
Basil Vinaigrette

Wild Mushroom, Brie Quiche and
Prosciutto and Leek Quiche

Seared Free Range Chicken,
Saffron Vegetable Couscous, Port Wine Sauce

Cheese Blintz

Berry Compote and Sour Cream

270 Biscayne Boulevard Way Miami, FL 33131
305.424.5226
www.epichotel.com

ACTION STATIONS

Omelet and Egg Station

Swiss and Cheddar Cheeses, Mushrooms, Bell Peppers, Ham, Smoked Salmon and Crisp Apple Wood Smoked Bacon, Onions, Tomatoes, Scallions, Eggs or Egg Whites Prepared to Order
Chef fee, \$75.00 per Chef for Two Hours

&

Carving Station

Herb Crusted Tenderloin, Tarragon Mustard Ailoi
Chef fee, \$75.00 per Chef for Two Hours

OR

Honey Glazed Ham with Dijon Mustard and Sweet Cornbread
Chef fee, \$75.00 per Chef for Two Hours

&

Belgian Waffle Station

Chocolate, Blueberry and Traditional Waffles
Fresh Whipped Cream, Maple Syrup, Whipped Butter and Berry Compote
Chef fee, \$75.00 per Chef for Two Hours

OR

Brioche Stuffed French Toast Station

Mango, Banana and Dulce de Leche French Toast Served with Maple Syrup, Berry Compote, Coconut Butter and Whipped Cream
Chef fee, \$75.00 per Chef for Two Hours

Pastry Chef's Selection of Gourmet Desserts and Petit Fours

OR

A Custom Designed Butter Cream Wedding Cake
From Ana Paz Cakes or Cake Designs by Edda

Freshly Brewed Gourmet Regular and Decaffeinated Coffee & Mighty Leaf Teas

\$110.00 per person

*All food and beverage charges shall be subject to an 15% gratuity and a 7% administrative fee and 9% Sales Tax
Will apply to all food and beverage
(Minimum of 30 Guests)*

Space is reserved for 4 Hours
Buffet & Stations are available for 2 Hours
Brunch Package applies to event ending no later than 4pm

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Our Wedding Packages Include:

Complimentary Overnight Premier Accommodation for the Bride and Groom, Table Numbers, Chiavary Chairs, House Pin Tuck Linens, & Votive Candles ~ four per table

Additional Fees:

Event Set-up Fee is \$250.00 and includes: Tables, Banquet Chairs and Floor Length Linens and Napkins Staging, Handheld Microphone and Dance Floor

Onsite Wedding Ceremony Fee is \$1,500.00 for the Epic Green and includes:

Event Set-up (Hotel Chairs Only), Venue, and Break-Down

Chair covers available at an additional \$2.00 per person or Chiavary Chairs at \$4.00 per person

Outdoor locations as well as appropriate indoor back-up spaces, available for events at an additional cost

Children's Menu

Fruit Cup & Chicken Fingers, Grilled Cheese or Cheeseburger with French Fries or Pasta Dish (Plated). Children will be considered for the chair & cake order, to be coordinated by your Catering Manager.

\$25.00 per Child, 12 years of age & younger (*Subject to service charge & Tax*)

Vendors Menu

Buffet Style (Back of the house) with Assorted Sandwiches, chips and sodas. Final count is required.

\$45.00 per Vendor (*Subject to service charge & Tax*)

Valet Parking

\$14.00 per car, for the duration of the event. Overnight valet is subject to a different fee.

Standard Catering Guidelines and Policies

Please take this opportunity to review the following wedding information and we look forward to the opportunity to showcase Miami's newest luxury landmark – EPIC Miami.

EPIC is solely responsible for the preparation of all food served and consumed on Hotel property. No outside beverages are allowed. All food and beverages must be consumed on hotel property and therefore cannot be removed.

All guests in attendance of your function consuming alcoholic beverages must be at least 21 years old and possess a valid driver's license or Military ID.

In an effort to provide you with the finest, freshest ingredients and the best service possible, we request all menu selections, room sets and other pertinent details be submitted to the hotel 30 days in advance of your event.

A 50% deposit is required with signed contract. That total is based on your food and beverage minimum.

An additional 25% is due 90 days prior to your event. The remaining 25% is due 6 business days prior to your scheduled event and is based on final estimates.

Guarantees are due (7) business days prior to your. Once the guarantee is established, the number can only be adjusted as an increase. If a guarantee is not provided to the hotel, your contracted/expected numbers will be considered the final guarantee. EPIC will set for 5% over the final guarantee.

Bartender fees are \$100.00 per bartender, based on four (4) hours of service.

All prices and menus are subject to change without prior notification unless contracted.

All ballrooms are subject to a minimum food & beverage expenditure; ask you Catering Manager for further details.

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