

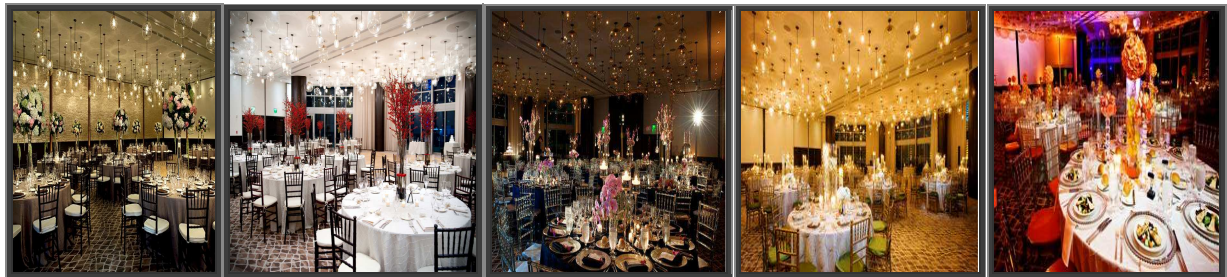
EPIC PROM PACKAGE

2011 / 2012

MIAMI'S LUXURY LANDMARK ENCOMPASSES STYLE IN EPIC PROPORTIONS.

FROM THE MOMENT IT WAS IMAGINED, IT WAS CLEAR THAT EPIC, A KIMPTON HOTEL, WOULD BE THE ULTIMATE LUXURY HOTEL AND A PINNACLE VENUE IN MIAMI.

WITH DEDICATED STAFF, A ONE OF A KIND BALLROOM, STUNNING CITY SKYLINE VIEW, UNSURPASSED HOSPITALITY IN A REMARKABLY DESIGNED HOTEL, EVERY ELEMENT IS IN PLACE AND EVERY DETAIL ATTENDED TO SO THAT YOUR EVENT IS LEGENDARY AND YOUR PROM IS **EPIC...**



METROPOLIS BALLROOM

FRIDAY EVENTS \$15,000 IN FOOD AND BEVERAGE CONSUMPTION
SATURDAY EVENTS \$20,000 IN FOOD AND BEVERAGE CONSUMPTION
SUNDAY EVENTS \$10,000 IN FOOD AND BEVERAGE CONSUMPTION

MINIMUM EXPENDITURE IS NOT INCLUSIVE OF SERVICE CHARGE, TAXES AND/OR FEES

**SOME EVENT DATES WILL BE SUBJECT TO A LOWER OR HIGHER MINIMUM EXPENDITURE, SEE CATERING MANAGER FOR DETAILS*

270 BISCAYNE BOULEVARD WAY MIAMI, FL. 33131

PHONE: 305-967-7305 FAX: 305-967-7341

WWW.EPICHOTEL.COM

KIMPTON® hotels & restaurants

MENU PRICING SUBJECT TO CHANGE.

ALL FOOD AND BEVERAGE CHARGES SHALL BE SUBJECT TO AN 15% GRATUITY AND A 7% ADMINISTRATIVE FEE.

ALL CHARGES SHALL BE SUBJECT TO APPLICABLE TAXES.

WE WILL SET AND PREPARE FOR 5% OVER YOUR FINAL GUARANTEE.

PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT

PROM I

ONE HOUR RECEPTION
THREE HOUR DINNER & DANCE

FOUR HOUR OPEN BEVERAGE SERVICE

FEATURING:

“MOCKTAILS”, ASSORTED SOFT DRINKS AND JUICES

ONE HOUR WELCOME RECEPTION FEATURING
A SELECTION OF *TWO* BUTLER PASSED HORS D'OEUVRES

CHILLED

ROAST BEEF AND GOAT CHEESE ON CROSTINI
AHI-WASABI WONTON
POACHED PRAWN, BLOODY MARY COCKTAIL SAUCE
HONEY-TOMATO AND RICOTTA BRUSCHETTA
CRAB RIATA ON MINI BRIOCHE
HEIRLOOM CHERRY TOMATO TARTLETS
GOAT CHEESE STUFFED MEDJOL DATE

Hot

MINI CUBAN SANDWICH
FIVE SPICE BEEF SATAY
THAI COCONUT CHICKEN SKEWERS
KOREAN BEEF SKEWERS
PORK DUMPLINGS WITH SPICY DIPPING SAUCE
VEGETABLE SPRING ROLLS WITH PLUM DIPPING SAUCE
CRISPY CHICKEN TENDERLOINS, HONEY MUSTARD SAUCE
BLUE CHEESE TARTLETS WITH A FLAKY BUTTER PARMESAN CRUST

A GOURMET DINING EXPERIENCE TO INCLUDE

SALAD SELECTIONS

SELECT ONE

CLASSIC CAESAR SALAD WITH HOUSE MADE CROUTONS AND SHAVED PARMESAN CHEESE
GREEK SALAD WITH FETA, TOMATOES AND PITA CROUTONS
EPIC HOUSE SALAD

ROLLS AND SWEET BUTTER

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PROM I...

ENTRÉE SELECTIONS

SELECT ONE

PAN SEARED SNAPPER

WILD ATLANTIC SALMON

FREE RANGED ORGANIC CHICKEN BREAST

CHEF TO PAIR ALL ENTREE WITH FRESH SEASONAL BABY BUNDLED VEGETABLES

SIDES SELECTIONS

SELECT ONE

PARMESAN POLENTA CAKE

PARMESAN RISOTTO

HERB ROASTED FINGERLING POTATOES

GARLIC MASHED POTATOES

DESSERT SELECTIONS

SELECT ONE

VANILLA BEAN CHEESECAKE NAPOLEON, SOUR CHERRY COULIS

CHOCOLATE DULCE DE LECHE TORTE, COCONUT CREAM

ORANGE PANNA COTTA, ESPRESSO GELEE

FRESHLY BREWED GOURMET COFFEE,
DECAFFEINATED COFFEE AND ASSORTED TEA

EPIC I DÉCOR PACKAGE TO INCLUDE:

OFF-WHITE POLYSATIN NAPKINS & LINENS

\$85.00 PER PERSON

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WE WILL SET AND PREPARE FOR 5% OVER YOUR FINAL GUARANTEE.

PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT

PROM II

ONE HOUR RECEPTION
THREE HOUR DINNER & DANCE

FOUR HOUR OPEN BEVERAGE SERVICE

FEATURING:

“MOCKTAILS”, ASSORTED SOFT DRINKS AND JUICES

ONE HOUR WELCOME RECEPTION FEATURING
A SELECTION OF *TWO* BUTLER PASSED HORS D’OEUVRES

CHILLED

ROAST BEEF AND GOAT CHEESE ON CROSTINI
AHI-WASABI WONTON
POACHED PRAWN, BLOODY MARY COCKTAIL SAUCE
HONEY-TOMATO AND RICOTTA BRUSCHETTA
CRAB RIATA ON MINI BRIOCHE
HEIRLOOM CHERRY TOMATO TARTLETS
GOAT CHEESE STUFFED MEDJOOOL DATE

Hot

MINI CUBAN SANDWICH
FIVE SPICE BEEF SATAY
THAI COCONUT CHICKEN SKEWERS
KOREAN BEEF SKEWERS
PORK DUMPLINGS WITH SPICY DIPPING SAUCE
VEGETABLE SPRING ROLLS WITH PLUM DIPPING SAUCE
CRISPY CHICKEN TENDERLOINS, HONEY MUSTARD SAUCE
BLUE CHEESE TARTLETS WITH A FLAKY BUTTER PARMESAN CRUST

A GOURMET DINING EXPERIENCE TO INCLUDE

SALAD SELECTIONS

SELECT ONE

CLASSIC CAESAR SALAD WITH HOUSE MADE CROUTONS AND SHAVED PARMESAN CHEESE
GREEK SALAD WITH FETA, TOMATOES AND PITA CROUTONS
EPIC HOUSE SALAD
MARINATED TOMATOES, ARUGULA AND BUFFALO MOZZARELLA, BASIL VINAIGRETTE
ASIAN PEAR AND WATERCRESS SALAD WITH MISO-SESAME DRESSING
ARUGULA-ENDIVE SALAD WITH BLUE CHEESE AND CANDIED WALNUTS
BABY SPINACH SALAD WITH BACON, GOAT CHEESE AND CHERRY DRESSING

ROLLS AND SWEET BUTTER

MENU PRICING SUBJECT TO CHANGE.
ALL FOOD AND BEVERAGE CHARGES SHALL BE SUBJECT TO AN 15% GRATUITY AND A 7% ADMINISTRATIVE FEE.
ALL CHARGES SHALL BE SUBJECT TO APPLICABLE TAXES.
WE WILL SET AND PREPARE FOR 5% OVER YOUR FINAL GUARANTEE.
PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT

PROM II...

ENTRÉE SELECTIONS

SELECT ONE

PORCINI AND FOIE GRAS STUFFED FREE RANGE CHICKEN BREAST
CHICKEN BREAST STUFFED SUN-DRIED TOMATO AND PISTACHIO
CHICKEN BREAST STUFFED WILD MUSHROOM AND PARMESAN
MISO GLAZED SALMON
PEPPERCORN CRUSTED BEEF TENDERLOIN
BRAISED BONELESS BEEF SHORT RIB

CHEF TO PAIR ALL ENTREE WITH FRESH SEASONAL BABY BUNDLED VEGETABLES

SIDES SELECTIONS

SELECT ONE

PARMESAN POLENTA CAKE
POTATO AND LEEK GRATIN, TRUFFLE ESSENCE
POTATO CAKE
HERB ROASTED FINGERLING POTATOES
PRESERVED LEMON RISOTTO
ROASTED GARLIC MASHED POTATOES

DESSERT SELECTIONS

SELECT ONE

VANILLA BEAN CHEESECAKE NAPOLEON, SOUR CHERRY COULIS
CHOCOLATE DULCE DE LECHE TORTE, COCONUT CREAM
ORANGE PANNA COTTA, ESPRESSO GELEE
CHOCOLATE CARAMEL MOUSSE, CARIBBEAN RUM ANGLAISE

FRESHLY BREWED GOURMET COFFEE,
DECAFFEINATED COFFEE AND ASSORTED TEA

PROM II DÉCOR PACKAGE TO INCLUDE

CHIAVARY CHAIRS (*AVAILABLE IN ASSORTED COLORS*) WITH A WHITE OR IVORY CUSHION,
GLASS BEADED CHARGER PLATES (*AVAILABLE IN GOLD OR SILVER BEADING*), OFF-WHITE POLYSATIN NAPKINS
& YOUR CHOICE OF PIN TUCK OR SATIN LINENS (*AVAILABLE IN ASSORTED COLORS*)

\$100.00 PER PERSON

MENU PRICING SUBJECT TO CHANGE.
ALL FOOD AND BEVERAGE CHARGES SHALL BE SUBJECT TO AN 15% GRATUITY AND A 7% ADMINISTRATIVE FEE.
ALL CHARGES SHALL BE SUBJECT TO APPLICABLE TAXES.
WE WILL SET AND PREPARE FOR 5% OVER YOUR FINAL GUARANTEE.
PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT

PROM III

ONE HOUR RECEPTION
FOUR HOUR DINNER & DANCE

FIVE HOUR OPEN BEVERAGE SERVICE

FEATURING:

“MOCKTAILS”, ASSORTED SOFT DRINKS AND JUICES

ONE HOUR WELCOME RECEPTION FEATURING
A SELECTION OF *TWO* BUTLER PASSED HORS D'OEUVRES

CHILLED

ROAST BEEF AND GOAT CHEESE ON CROSTINI
AHI-WASABI WONTON
POACHED PRAWN, BLOODY MARY COCKTAIL SAUCE
HONEY-TOMATO AND RICOTTA BRUSCHETTA
CRAB RIATA ON MINI BRIOCHE
HEIRLOOM CHERRY TOMATO TARTLETS
GOAT CHEESE STUFFED MEDJOOOL DATE

Hot

MINI CUBAN SANDWICH
FIVE SPICE BEEF SATAY
THAI COCONUT CHICKEN SKEWERS
KOREAN BEEF SKEWERS
PORK DUMPLINGS WITH SPICY DIPPING SAUCE
VEGETABLE SPRING ROLLS WITH PLUM DIPPING SAUCE
CRISPY CHICKEN TENDERLOINS, HONEY MUSTARD SAUCE
BLUE CHEESE TARTLETS WITH A FLAKY BUTTER PARMESAN CRUST

A GOURMET DINING EXPERIENCE TO INCLUDE

SALAD SELECTIONS

SELECT ONE

CLASSIC CAESAR SALAD WITH HOUSE MADE CROUTONS AND SHAVED PARMESAN CHEESE
GREEK SALAD WITH FETA, TOMATOES AND PITA CROUTONS
EPIC HOUSE SALAD
MARINATED TOMATOES, ARUGULA AND BUFFALO MOZZARELLA, BASIL VINAIGRETTE
ASIAN PEAR AND WATERCRESS SALAD WITH MISO-SESAME DRESSING
ARUGULA-ENDIVE SALAD WITH BLUE CHEESE AND CANDIED WALNUTS
BABY SPINACH SALAD WITH BACON, GOAT CHEESE AND CHERRY DRESSING

ROLLS AND SWEET BUTTER

MENU PRICING SUBJECT TO CHANGE.
ALL FOOD AND BEVERAGE CHARGES SHALL BE SUBJECT TO AN 15% GRATUITY AND A 7% ADMINISTRATIVE FEE.
ALL CHARGES SHALL BE SUBJECT TO APPLICABLE TAXES.
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PROM III...

ENTRÉE SELECTIONS

SELECT ONE

FREE RANGED ORGANIC CHICKEN BREAST
PORCINI AND FOIE GRAS STUFFED FREE RANGE CHICKEN BREAST
CHICKEN BREAST STUFFED WITH SERRANO HAM, ASPARAGUS AND BOURSIN CHEESE
CHICKEN BREAST STUFFED SUN-DRIED TOMATO AND PISTACHIO
CHICKEN BREAST STUFFED WILD MUSHROOM AND PARMESAN
MISO GLAZED SALMON
GRILLED OR SEARED FILET MIGNON, CABERNET SAUCE
GRILLED OR SEARED PEPPERCORN CRUSTED FILET MIGNON
BRAISED BONELESS BEEF SHORT RIB

DUET ENTRÉE OPTION

SELECT ANY TWO ENTRÉES ABOVE

CHEF TO PAIR ALL ENTREE WITH FRESH SEASONAL BABY BUNDLED VEGETABLES

SIDES SELECTIONS

SELECT ONE

PARMESAN POLENTA CAKE
POTATO AND LEEK GRATIN, TRUFFLE ESSENCE
POTATO CAKE
HERB ROASTED FINGERLING POTATOES
PRESERVED LEMON RISOTTO
ROASTED GARLIC MASHED POTATOES
HONEY ROASTED SWEET POTATOES CAKES
EDAMAME FRIED RICE
WHIPPED VANILLA YAMS

DESSERT SELECTIONS

SELECT ONE

VANILLA BEAN CHEESECAKE NAPOLEON, SOUR CHERRY COULIS
CHOCOLATE DULCE DE LECHE TORTE, COCONUT CREAM
ORANGE PANNA COTTA, ESPRESSO GELEE
CHOCOLATE CARAMEL MOUSSE, CARIBBEAN RUM ANGLAISE
YUZU POTS-DE-CREME, SESAME TUILE
CHOCOLATE HAZELNUT TART, SALTED CARAMEL WHIPPED CREAM

FRESHLY BREWED GOURMET COFFEE,
DECAFFEINATED COFFEE AND ASSORTED TEA

EPIC III DÉCOR PACKAGE TO INCLUDE:

CHIAVARY CHAIRS (*AVAILABLE IN ASSORTED COLORS*) WITH A WHITE OR IVORY CUSHION,
GLASS BEADED CHARGER PLATES (*AVAILABLE IN GOLD OR SILVER BEADING*), OFF-WHITE POLYSATIN NAPKINS
& YOUR CHOICE OF PIN TUCK, SATIN, FORTUNI, TAFETTA OR CRUSHED LINENS (*AVAILABLE IN ASSORTED COLORS*)

\$115.00 PER PERSON

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ALL FOOD AND BEVERAGE CHARGES SHALL BE SUBJECT TO AN 15% GRATUITY AND A 7% ADMINISTRATIVE FEE.

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A KIMPTON HOTEL

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OUR PROM PACKAGES INCLUDE

DÉCOR PACKAGE (LISTED ON EACH PACKAGE), HOUSE TABLE NUMBERS, AND FOUR VOTIVE CANDLES PER TABLE

STANDARD CATERING GUIDELINES AND POLICIES

PLEASE TAKE THIS OPPORTUNITY TO REVIEW THE FOLLOWING WEDDING INFORMATION, WE LOOK FORWARD TO THE OPPORTUNITY TO SHOWCASE MIAMI'S LUXURY LANDMARK – EPIC, A KIMPTON HOTEL. EPIC IS SOLELY RESPONSIBLE FOR THE PREPARATION OF ALL FOOD SERVED AND CONSUMED ON HOTEL PROPERTY. NO OUTSIDE FOOD OR BEVERAGE IS ALLOWED. ALL FOOD AND BEVERAGE 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. EPIC RESERVES THE RIGHT TO REQUEST PROOF OF AGE.

CHARGES FOR CONSUMPTION BARS ARE COMPUTED AS ACTUAL PRODUCT IS SERVED. UPON WRITTEN REQUEST, YOU MAY PARTICIPATE IN THE OPENING AND CLOSING INVENTORIES. SHOULD YOU DECLINE; THE HOTEL'S INVENTORY WILL BE CONSIDERED ACCURATE AND FINAL.

IN AN EFFORT TO PROVIDE YOU WITH THE FINEST, FRESHEST INGREDIENTS AND THE BEST SERVICE POSSIBLE, WE REQUEST THAT ALL MENU SELECTIONS, ROOM SETS AND OTHER PERTINENT DETAILS BE SUBMITTED TO THE HOTEL NO LATER THAN 20 DAYS IN ADVANCE OF YOUR EVENT.

AN INITIAL DEPOSIT OF 25% DEPOSIT, BASED ON YOUR ESTABLISHED MINIMUM FOOD & BEVERAGE EXPENDITURE, IS REQUIRED WITH THE SIGNED CONTRACT. AN ADDITIONAL 25% DEPOSIT WILL BE REQUESTED THREE MONTHS AFTER THE RECEIPT OF THE INITIAL DEPOSIT, FOLLOWED BY AN ADDITIONAL 25% DUE 3 MONTHS PRIOR TO YOUR EVENT DATE. A 50% DEPOSIT WILL BE REQUIRED IF THE EVENT BE CONTRACTED WITHIN 6 MONTHS OF THE EVENT DATE, FOLLOWED BY AN ADDITIONAL 25% DEPOSIT RECEIVED THREE MONTHS AFTER THE RECEIPT OF THE INITIAL DEPOSIT. FINAL GUARANTEES ARE DUE 9-10 BUSINESS DAYS PRIOR TO YOUR EVENT. ONCE THE GUARANTEE IS ESTABLISHED, THE FINAL GUARANTEED 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. THE REMAINING BALANCE IS DUE 7 BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT AND IS BASED ON FINAL ESTIMATES. FINAL PAYMENT MUST BE IN THE FORM OF A CREDIT CARD, CASHIERS CHECK OR CASH (NO PERSONAL CHECKS ACCEPTED).

MENU OFFERINGS, PACKAGE PRICES, TAXES, SERVICE CHARGE AND/OR FEE ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTIFICATION UNLESS CONTRACTED. ONCE EVENT IS CONTRACTED THEN ONLY TAXES & SERVICE CHARGE IS SUBJECT TO CHANGE WITHOUT PRIOR NOTIFICATION.

EPIC HOTEL IS NOT RESPONSIBLE FOR ANY BOATS, YACHTS OR VESSELS STATIONED / CONTRACTED BY THE EPIC MARINA (***IN FRONT OF THE EPIC LAWN***)

PROM PACKAGE CAN BE USED FOR 2011 & 2012 PROM'S, PLEASE CONTACT CATERING MANAGER FOR PRICE INFORMATION FOR 2013 EVENT INQUIRIES.

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WE WILL SET AND PREPARE FOR 5% OVER YOUR FINAL GUARANTEE.
PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT



A KIMPTON HOTEL

area)
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ADDITIONAL FEES

EVENT SET-UP FEE IS \$275.00 (SUBJECT TO TAX) INCLUDES ROUND TABLES (72"), COCKTAIL ROUNDS, DJ TABLE, DANCE FLOOR, STAGING (BASED ON AVAILABILITY – MAX. INVENTORY SEVEN 6X8 RISERS)

BARTENDER FEE \$125.00 (SUBJECT TO TAX) PER BARTENDER HOTEL STAFFS (1) BARTENDER PER 75 GUESTS

SECURITY

ONE (1) GUARD IS REQUIRED FOR EVERY 100 GUESTS AT THE RATE OF \$40.00 PER HOUR.

VALET PARKING

\$12.00 PER CAR PAID BY INDIVIDUALS OR HOST. OVERNIGHT VALET PARKING IS NOT APPLICABLE

BARTENDER FEE \$125.00 (SUBJECT TO TAX) PER BARTENDER HOTEL STAFFS (1) BARTENDER PER 75 GUESTS

ADDITIONAL HOURS OF EVENT, FEES:

AN ADDITIONAL HOUR OF EVENT (BEFORE 12AM) \$375.00 (SUBJECT TO TAX) / (AFTER 12AM) \$575.00 (SUBJECT TO TAX) MUST BE CONTRACTED AND CONFIRMED BY CATERING MANAGER NO LESS THAN 3 BUSINESS DAYS PRIOR TO THE EVENT.

POWER BOX

FEE \$575.00 (SUBJECT TO TAX) - THE RENTAL OF THE HOTEL POWER BOX IS REQUIRED IF CLIENT CONTRACTS A BAND ANY MAY BE REQUIRED PENDING CLIENTS OTHER CONTRACTED VENDORS.

SEE CATERING MANAGER FOR FURTHER SPECIFIC DETAILS.

WEATHER CALL

WEATHER CALL DECISION ARE MADE (4) HOURS PRIOR TO THE EVENT START TIME BY YOUR CATERING MANAGER AND BANQUET MANAGER. IN THE EVENT OF INCLEMENT WEATHER, THE HOTEL RESERVES THE RIGHT TO RELOCATE YOUR EVENT TO ITS ASSIGNED INDOOR BACKUP. APPLICABLE VENUE FEES APPLY REGARDLESS OF FINAL LOCATION DUE TO SETUP REQUIREMENTS.

VENDOR MEALS SEPARATE MEETING ROOM

\$35.00 PER VENDOR ~ CHEF SELECTION OF SANDWICH ACCOMPANIED WITH CHIPS & ASSORTED SOFT DRINKS

\$50.00 PER VENDOR ~ SAME ENTRÉE AS GUESTS & ASSORTED SOFT DRINK *DUET ENTRÉE ARE AN ADDITIONAL \$10.00 PER VENDOR

WE LOOK FORWARD TO MAKING YOUR AFFAIR EPIC...

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