



## 2009 Shower Package

### **Brunch Buffet**

*(Buffet is available for 2 Hours)*

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

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

Oak Smoked Atlantic Salmon with Horseradish Cream  
Pickled Red Onions, Sliced Tomatoes, Cream Cheese and Tiny Capers

Domestic and Imported Cheese Display

Traditional Eggs Benedict **OR** Fluffy Scrambled Eggs

Chilled Fresh Asparagus, Old Fashioned Dressing

Wild Mushroom, Brie Quiche and Prosciutto and Leek Quiche

Cold Herb Crusted Tenderloin, Tarragon Mustard Aioli

Buffalo Mozzarella, Vine Ripe Tomato, Basil Vinaigrette

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

Roasted Rosemary Breakfast Potatoes

Pastry Chef's Selection of Gourmet Desserts and Petit Fours

Freshly Squeezed Juices

Assorted Sodas

Mimosas

Champagne

Freshly Brewed Gourmet Regular and Decaffeinated Coffee

Assorted Dessert Treats

***\$60.00 per person***

*All food and beverage charges shall be subject to an 18% gratuity and a 2% administrative fee and 9% Sales Tax  
Will apply to all food and beverage*

*Events based on 4 Hours, ending no later than 3pm.*

*Minimum 30 Guests, events of less than 30 Guests, an additional labor fee of \$75 will apply*

270 Biscayne Boulevard Way  
Miami, Fl. 33131  
305.424.5226  
[www.epichotel.com](http://www.epichotel.com)



**Your Brunch Package Includes:**

Table Numbers, House Linens & Votive Candles ~ four per table

**Additional Fees:**

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

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

Chef attendant /Carver fees are \$100.00 per attendant, based on three (2) hours of service.

**Optional Fees**

\$2.00 per person Off White Chair Covers & Bows

\$4.00 per person Chiavary Chairs with cushion

Hotel Pin-tuck linens (in assorted Colors) available at \$3.00 per person

**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**

\$9.00 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 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. Charges for consumption bars are computed at actual product 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 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. The remaining balance 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.

2009 Brunch Package is applicable for events taking place (and booked, signed contract & deposit received) in 2009. 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.

*All food and beverage charges shall be subject to an 18% gratuity and a 2% administrative fee and 9% Sales Tax  
Will apply to all food and beverage*



## Optional Upgrades to your Brunch Buffet

### *Specialty Breakfast 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  
per person \$11.00

#### **Belgian Waffle Station**

Chocolate, Blueberry and Traditional Waffles  
Fresh Whipped Cream, Maple Syrup, Whipped Butter and Berry Compote  
per person \$9.00

#### **Smoked Salmon**

Smoked Salmon, Chopped Egg, Capers, Pickled Onions and Sliced Tomato  
Assorted Bagels and Regular and Chive Cream Cheese  
per person \$10.00

#### **Brioche Stuffed French Toast Station**

Mango, Banana and Dulce de Leche French Toast  
Served with Maple Syrup, Berry Compote, Coconut Butter and Whipped Cream  
per person \$9.00

\*All Specialty Breakfast Stations Require a Chef Attendant (1 Attendant per 75 guests) at \$100.00 each



## **Displays**

### **Mediterranean**

An Assortment of Imported Olives, Tapenades, Hummus, Baba Ghanoush and Pita Chips and Flat Breads

\$14.00 per person

### **Vegetable Crudite**

Fresh Market Vegetables with Herb Dip

\$9.00 per person

### **Fruit Display**

Assortment of the Season's Freshest Fruits, Berries, Melons and Yogurt Dip

\$9.00 per person

### **Chips and Dips**

Tricolor Tortilla Chips, Guacamole, Pico de Gallo

\$6.50 per person

### **Baked Brie en Croute**

Sliced Baguette and Crackers, Dried Apricots and Berry Compote

\$7.00 per person

### **Antipasto**

A Display of Assorted Cheeses, Artichoke Hearts, Mushrooms, Peppers, Onions, Tomatoes, Olives and Italian Meats, Artisan Breads, Focaccia and Bread Sticks, Olive Oil and Balsamic Vinegar

\$18.00 per person

### **Empanada Station**

House made Beef, Chicken and Cheese Empanadas, Cilantro Cream Sauce

\$20.00 per person

### **Sushi Station**

Assortment of Sashimi and California Rolls, Wasabi and Tamari

(3 pieces per person)

\$16.00 per person

### **Seafood Display**

Display of Snow Crab Claws, Oysters, and Shrimp, Classic Garnish, Spicy Cocktail Sauce, Traditional Citrus and Oyster Crackers

\$26.00 per person

### **Chilled Shrimp and Oyster Display**

Cocktail Sauce, Champagne Mignonette, Lemons Wedges

\$20.00 per person

### **Stone Crab Station\* (Seasonal)**

Large Stone Crabs, Creamed Spinach, Sweet Potato Fries, Iceberg and Beefsteak Tomato Wedges, Old Fashioned Dressing and Cold Slaw

**Market Price** (\*Chef Attendant Required)



## Carving Stations

*All Carving and Action Stations Require a Chef Attendant (1 per 75 guests) at \$100.00 each  
Carving Station require a minimum of (20) guests*

Honey Glazed Ham  
Dijon Mustard  
Sweet Cornbread

\$12.00 per person

Smoked Turkey Breast  
Cranberry Dressing  
Dinner Rolls

\$12.00 per person

Angus Beef Tenderloin  
Peppercorn Sauce  
Artisan Breads

\$20.00 per person

Guava Glazed Pork Loin  
Traditional Cold Slaw  
Mini Rolls

\$10.00 per person

Roasted Prime Rib of Beef  
Mushroom Ragout  
Horseradish Mayonnaise  
Gourmet Bread Basket

\$16.00 per person

Smoked Norwegian Salmon  
Dill Crème Fraiche  
Bagel Chips, Rye Bread

\$12.00 per person

## Action Stations

### Pasta Station

Cheese Tortellini in a Garlic Parmesan Cream Sauce  
Penne Pasta in a Roasted Tomato-Basil Pomodoro Sauce  
Freshly Grated Parmesan, Basil and Red Pepper Flakes  
Freshly Baked Focaccia

\$17.00 per person

*With Chicken or Shrimp add \$5.00 per person*

### Risotto Station

Caranoli Risotto

Choice of Three Vegetarian Toppings, Asparagus, Corn, Mushroom, Onion, Vegetable  
\$16.00 per person

*With Chicken or Shrimp add \$5.00 person*

### Stir Fry Station

Asian Vegetables Stir-Fried

\$13.00 per person

*With Chicken or Beef add \$5.00 per person*

*With Shrimp add \$7.00 per person*

### Argentinean Mixed Grill

Skirt Steak, Chorizo Sausage and Chicken Breast, Chimichurri Sauce, Garlic Parsley Fries  
\$27.00 per person

### Dessert Station

Chef's Selection of Assorted Miniature Desserts and Specialty Truffles  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Mighty Leaf Teas  
\$20.00 per person

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