

2011 BRIDAL & BABY SHOWER CATERING MENUS



270 BISCAYNE BOULEVARD WAY
MIAMI, FL 33131
T: 305.424.5226 F: 305.967.7341

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.
FOR EVENTS OF LESS THAN (30) GUESTS, AN ADDITIONAL LABOR FEE OF \$75.00 WILL APPLY.
PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT.



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SHOWER PACKAGE I

EVENT BASED ON 3 HOURS

UNLIMITED SOFT DRINKS

SWEET ROLLS AND BUTTER

ENTRÉE SELECTION *SELECT ONE*

CHICKEN CEASAR SALAD

PASTA PRIMAVERA

A CUSTOM DESIGNED BUTTER CREAM WEDDING CAKE

FROM ANA PAZ CAKES, DIVINE DELICACIES OR CAKE DESIGNS BY EDDA

FRESHLY BREWED GOURMET COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEA

\$35.00 PER PERSON

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SHOWER PACKAGE II

EVENT BASED ON 3 HOURS

UNLIMITED SOFT DRINKS

SWEET ROLLS AND BUTTER

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

ENTRÉE SELECTIONS *SELECT ONE*

FREE RANGED ORGANIC CHICKEN BREAST
PORCINI AND FOIE GRAS STUFFED FREE RANGE CHICKEN BREAST
CHICKEN BREAST STUFFED WITH SERRANO HAM AND BOURSIN CHEESE
CHICKEN BREAST STUFFED SUN-DRIED TOMATO AND PISTACHIO
CHICKEN BREAST STUFFED CHORIZO AND MANCHEGO
CHICKEN BREAST STUFFED ASPARAGUS, FONTINA AND PARMA HAM
CHICKEN BREAST STUFFED WILD MUSHROOM AND PARMESAN

CHEF TO PAIR ALL ENTREE WITH FRESH SEASONAL BABY BUNDLED VEGETABLES

SIDES SELECTIONS

SELECT ONE

PARMESAN POLENTA CAKE
POTATO CAKE
GARLIC MASHED POTATOE
EDAMAME RICE
HERB ROASTED FINGERLING POTATOES

A CUSTOM DESIGNED BUTTER CREAM WEDDING CAKE

FROM ANA PAZ CAKES, DIVINE DELICACIES OR CAKE DESIGNS BY EDDA

FRESHLY BREWED GOURMET COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEA

\$45.00 PER PERSON

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SHOWER PACKAGE III

EVENT BASED ON 3 HOURS

BRUNCH BUFFET

(BUFFET IS AVAILABLE FOR 2 HOURS)

AVAILABLE FOR THREE HOURS: FRESHLY SQUEEZED JUICES, ASSORTED SODAS, MIMOSAS

DISPLAY OF SLICED AND WHOLE SEASONAL FRESH FRUIT, MELON AND BERRIES

BREAKFAST BREADS, CROISSANTS, MUFFINS, DANISH AND SCONES
CREAMY BUTTER AND ASSORTED PRESERVES

BUFFALO MOZZARELLA, VINE RIPE TOMATO, BASIL VINAIGRETTE

OAK SMOKED ATLANTIC SALMON WITH HORSERADISH CREAM
PICKLED RED ONIONS, SLICED TOMATOES, CREAM CHEESE AND TINY CAPERS

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 AILOI

SEARED FREE RANGE CHICKEN, SAFFRON VEGETABLE COUSCOUS, PORT WINE SAUCE

ROASTED ROSEMARY BREAKFAST POTATOES

A CUSTOM DESIGNED BUTTER CREAM WEDDING CAKE

FROM ANA PAZ CAKES, DIVINE DELICACIES OR CAKE DESIGNS BY EDDA

FRESHLY BREWED GOURMET COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEA

\$60.00 PER PERSON

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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 \$11.00 PER PERSON

BELGIAN WAFFLE STATION

CHOCOLATE, BLUEBERRY AND TRADITIONAL WAFFLES
FRESH WHIPPED CREAM, MAPLE SYRUP, WHIPPED BUTTER AND BERRY COMPOTE \$9.00 PER PERSON

SMOKED SALMON

SMOKED SALMON, CHOPPED EGG, CAPERS, PICKLED ONIONS AND SLICED TOMATO
ASSORTED BAGELS AND REGULAR AND CHIVE CREAM CHEESE \$10.00 PER PERSON

BRIOCHE STUFFED FRENCH TOAST STATION

MANGO, BANANA AND DULCE DE LECHE FRENCH TOAST
SERVED WITH MAPLE SYRUP, BERRY COMPOTE, COCONUT BUTTER AND WHIPPED CREAM \$9.00 PER PERSON

*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

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DISPLAYS...

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)

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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

GUAVA GLAZED PORK LOIN
TRADITIONAL COLD SLAW
MINI ROLLS
\$10.00 PER PERSON

SMOKED TURKEY BREAST
CRANBERRY DRESSING
DINNER ROLLS
\$12.00 PER PERSON

PRIME RIB OF BEEF
MUSHROOM RAGOUT
HORSERADISH MAYONNAISE
GOURMET BREAD BASKET
\$16.00 PER PERSON

ANGUS BEEF TENDERLOIN
PEPPERCORN SAUCE
ARTISAN BREADS
\$20.00 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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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

\$3.00 PER PERSON OFF WHITE CHAIR COVERS & BOWS

\$5.00 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

\$12.00 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

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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.

2011 BRUNCH PACKAGE IS APPLICABLE FOR EVENTS TAKING PLACE (AND BOOKED, SIGNED CONTRACT & DEPOSIT RECEIVED) IN 2011. ALL PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTIFICATION UNLESS CONTRACTED. ALL BALLROOMS ARE SUBJECT TO A MINIMUM FOOD & BEVERAGE EXPENDITURE; ASK YOUR CATERING MANAGER FOR FURTHER DETAILS.

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