



EPIC™
MIAMI
A KIMPTON HOTEL

2015 SMALL GROUPS
MEETING PACKAGES

area)
31

Breakfast

Boardroom Continental Breakfast Buffet

Preselected at least 24 in advance

Assorted Fresh Seasonal Sliced Fruit Display

Croissants, Muffins, Danishes

Sweet Cream Butter and Assorted Preserves

Plain, Cinnamon Raisin and Wheat Bagels, Cream Cheese

Fresh Squeezed Orange, Grapefruit and Apple Juices

Freshly Brewed Gourmet Coffee and Mighty Leaf Teas

\$29 Per Person

Boardroom Plated Breakfast

Preselected at least 24 in advance

Plated Breakfast to Include:

Basket of Bakery Goods with Croissants, Muffins, Danishes, Sweet Cream Butter and Assorted Preserves.

Freshly Squeezed Orange or Grapefruit Juices.

Freshly Brewed Gourmet Coffee and Selection of Mighty Leaf Teas

Please Select One

Farm Fresh Egg Frittata with Smoked Ham and Cheese

\$34 Per Person

Traditional Egg Benedict – an English muffin, 2 slices of Canadian bacon, hollandaise sauce

\$34 Per Person

Fluffy Scrambled Eggs

\$32 Per Person

Please Select Two

Roasted Breakfast Potatoes

Bacon or Sausage

Sliced Fresh Fruit

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

Lunch

BISCAYNE PICNIC BUFFET

Preselected at least 24 in advance

Freshly Brewed Gourmet Coffee and
Selection of Mighty Leaf Teas

Wraps - Choice of One

Chicken Caesar Wrap, Chicken, Parmesan, Romaine Lettuce, Spinach Wrap
Grilled Portobello Wrap, Roasted Peppers, Spinach, Basil Tapenade

Sandwiches - Choice of Two

Smoked Turkey Club, Avocado, Roasted Pepper, Water Cress and
Herb Mayonnaise on Focaccia
Shaved Honey Ham, Swiss Cheese Spicy Dijon, Pretzel Roll
Rare Roast Beef Arugula, Horseradish Cream, Ciabatta Roll
Caper Lemon Tuna Salad, Romaine, Focaccia

Salads - Choice of Two

Organic Mixed Greens, Sweet Tomatoes, Shaved Fennel, House-made Croutons,
Honey Balsamic Vinaigrette
Couscous Salad
Red Bliss Potato Salad
Mélange of Fresh Fruits
Assorted Chips

Desserts - Choice of Two

Key Lime Tart, Flan, Chocolate Truffle Cake

\$45 Per Person

EPIC PLATED LUNCH

*Soup/Salad & Dessert must be preselected at least 24 in advance
Entrees can be preselected day of meeting.*

Freshly Brewed Gourmet Coffee Service
Freshly Baked Rolls and Sweet Cream Butter

Soup or Salad - Choice of One

Chef's Soup of the Day

Caesar Salad, House Made Croutons, Shaved Parmesan, Caesar Dressing
Mixed Baby Lettuces, Cucumber, Cherry Tomato, Sliced Apple and Herb Balsamic
Chopped Salad, radish, avocado, tomato, cucumber, green bean, herb vinaigrette
Lunch Entrée – Lunch Entrée selections to be made by 9am each day

Grilled Salmon

Ginger Orange Glaze, Vegetable Basmati Rice, Baby Bok Choy and Carrots

\$45 Per Person

Pan Roasted Chicken

French Beans, Cherry Tomato, Fingerling Potatoes, Basil Oil

\$47 Per Person

Grilled Hangar Steak

Yucca fries, wild greens, chimichurri, confit cherry tomato, beef jus

\$48 Per Person

Seasonal Risotto

Wild Mushroom, Asparagus, Parmesan Cheese

\$42 Per Person

Dessert - Choice of One

Chocolate Mousse Cake, Vanilla Crème Brule, Berry Compote

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Dinner

DINNER BUFFET

Preselected at least 24 in advance

Freshly Baked Rolls and Sweet Cream Butter

Freshly Brewed Gourmet Coffee and Selection of Mighty Leaf Teas

Soup - Choice of One

Cream of Tomato Basil , Five Spice Pumpkin, Heirloom Tomato Gazpacho
Cauliflower Veloute

Salad - Choice of Two

Field Greens, Assorted Dressing & Condiments

Classic Caesar Salad, Anchovy, Boiled Egg, Focaccia Croutons & Shaved Parmesan

Artisanal Greens, Dried Cranberries, Glazed Pecans, Goat Cheese, Apple Cider
Vinaigrette

Kale Salad, Grilled Sweet Corn, Golden Quinoa, Red Beets, Goat Cheese

Sides - Choice of Two

Sweet Potato Puree, Lyonnais Potato, Wild Seasonal Mushroom Risotto, Yucca Fries,
Ratatouille, Roasted Seasonal Vegetables

Entrees - Choice of Three

Herb Rotisserie Roasted Chicken Morel, Sherry Cream

Beef Tenderloin, Cabernet Jus

Filet of Snapper, Buerre Blanc

Pork Loin, sweet & Spicy glaze

Oven Roasted pumpkin risotto, asparagus, peas, parmesan

Dessert- Choice of Two

Caramel Flan, Key Lime Mousse, Chocolate Hazelnut Tart , Vanilla Cheesecake

\$105 Per Person

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PLATED DINNER

*Soup/Salad & Dessert must be preselected at least 24 in advance
Entrees can be preselected day of meeting.*

Freshly Brewed Gourmet Coffee Service
Freshly Baked Rolls and Sweet Cream Butter

Soup or Salad - Choice of One

Pumpkin Veloute, Spice marshmallow, parsley oil
Cauliflower soup, roasted cauliflower, black truffle

Arugula, Endive, Pickled Pears, Dried Cherries, Shallot Bleu Cheese dressing

Classic Caesar Salad, Anchovy, Boiled Egg, Focaccia Croutons & Shaved Parmesan

Greek Salad, Feta, Tomato, Cucumber, Red Onion, Romaine, Black Olives, Pita Croutons

Spinach Salad, smoked bacon, dried cranberries, goat cheese, pickled red onions

Entrée

Selections to be made by 9am each day

Pan roasted chicken breast, Sweet Potato Gnocchi and Asparagus

\$65 Per Person

Florida Snapper, Ratatouille, Caramelized Salsify, Buerre Blanc

\$75 Per Person

Certified Angus Beef, Caramelized Pearl Onions, Lyonnaise Potato, Cabernet jus

\$78 Per Person

Grilled Pork Chop, compressed melon, truffle/parmesan polenta, pea shoots, pork jus

Wild Mushroom Risotto with Ragout of Mushrooms and Shallots

\$80 Per Person

Dessert- Choice of One

New York Style Cheesecake, Raspberry Coulis

Duo of Chocolate Mousse Crunchy Pearls

Chocolate Feuilletine

Enhancements

Low Fat Milk, Almond Milk or Soy Milk	4 Per Person
Nespresso Station (Self Service)	6 Per Person
Freshly Brewed Sweet Tea	45 Per Gallon
Freshly Brewed Gourmet Regular/Decaf Coffee and selection of Mighty Leaf Teas	70 Per Gallon
Saratoga Bottled Water (Sparkling & Flat)	5 Each
SoBe Life Waters®	5 Each
Propel Flavored Waters	5 Each
Gatorade®, G2	5 Each
Coconut Water	5 Each
Fruit Infused Water	5 Per Person
Assorted Pepsi Soft Drinks	5 Each
Regular & Sugar Free Red Bull	5 Each
Bottled Juices	5 Each
Whole Seasonal Fruit	3 Per Piece
Granola Bars	4 Each
Assorted Individually Wrapped Candy Bars	4 Each
Individual Bags of Gourmet Chips	4 Each
Individual Bags of Assorted Popcorn	4 Each
Protein Bars	4 Each
Assorted Yogurts	5 Each
Dried Fruit	6 Per Person
Gourmet Mixed Nuts	6 Per Person
Julienne Vegetables and Hummus	7 Per Person
Sliced Fresh Fruit and Berries	7 Per Person
Morning Pastries	48 Per Dozen
Gourmet Cookies and Fudge Brownies	48 Per Dozen
Assorted Chocolate Truffles	52 Per Dozen
Fruit Skewers with Citrus Yogurt Dip	54 Per Dozen

Wine List

	Price Per Bottle
CHAMPAGNE/SPARKLING	
Domaine St. Michelle Brut, CA	\$40
Banfi "Rosa Regale" Sparkling Acqui 2012	\$50
Col de' salici Prosecco, Valdobbiadene NV	\$65
JM Gobillard & Fils Tradicional Brut, Champagne France	\$82
Veuve Clicquot Brut Yellow Label, Champagne	\$120
WHITES	
Thorny Rose Pinot Grigio, CA	\$40
La Terre Chardonnay, CA	\$40
Mark West Chardonnay, CA	\$45
Hogue Riesling, CA	\$45
Chateau St. Michelle Sauvignon Blanc, CA	\$55
Pighin Pinot Grigio, Friuli-Grave 2013	\$50
Poet's Leap Riesling, Columbia Valley 2011	\$60
Domain Du-Somele Sauvignon Blanc	\$70
REDS	
Cadet d'Oc Cabernet Sauvignon, CA	\$40
Hogue Pinot Noir, CA	\$45
La Terre Merlot, CA	\$45
Cadet d'Oc Merlot, CA	\$50
Roth Estate Cabernet Sauvignon, Anderson Valley 2010	\$55
Cloudline Pinot Noir, Willamette Valley 2012	\$60
Kuleto "Native Son" Cabernet Blend, Napa 2009	\$98
Travieso, Dry Creek, California	\$120

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event. Corkage fee of \$25 per ml bottle will apply for outside wine or champagne.

Catering & Banquet Policies

Thank you for your interest in EPIC, A Kimpton Hotel and Area 31 Restaurant private dining services. Considered one of the best hotels in Miami and impressive on every level, EPIC, a Kimpton Hotel, offers the kind of cohesive Miami event venue that helps create meetings of lasting influence. Please take the time to review our policies and procedures. These are in place to ensure your event runs as smooth as possible.

FOOD AND BEVERAGE

EPIC and Area 31 Restaurant is the sole provider of all food and beverages. All food & beverage prices are subject to a 15% gratuity, 7% administrative fee for a total fee of 22% and applicable state sales tax (currently 9%). Wine only may be provided at a corkage fee of \$25.00 per bottle. Please note a 15% gratuity, 7% administrative fee, and applicable sales tax per 750 ML bottle will apply. Removal of food and beverages from the hotel is prohibited. All prices are subject to change due to market fluctuations. Confirmed prices will be quoted thirty (30) days prior to the function.

All food and beverage must be purchased through Area31 Restaurant/Catering. After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code leftover food or beverage may not be packaged or removed from the function area.

ROOM RENTAL

Food & beverage minimums will apply for all banquet space reserved. Rates are determined by the length of the event, the estimated attendance, day of the week and season.

RE-KEYING OF MEETING ROOM LOCKS

Should your meeting/event require additional security measures such as re-keying of meeting room locks a fee in the amount of \$350 per lock/per occurrence will be applied to the master bill. Includes 1 set of door keys. Additional keys available at \$5 each.

DECORATIONS, MUSIC, AND ENTERTAINMENT

Our catering staff will be happy to assist with the arrangements for your music and entertainment requirements, as well as advise on appropriate floral and theme decorations. Due to the detail in décor, we do require nothing is affixed to the walls, floors or ceilings with nails, staples, tape, etc.

GUARANTEES

Final guaranteed attendance is due three (3) business days prior to any event. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. However, should your number of attendee's decrease we will charge for your guaranteed number of guests. You will be charged for the Final Count or the Guaranteed Number, whichever is greater.

CANCELLATIONS

Cancellations must be made only with the Catering Office between the hours of 9:00 a.m. and 5:00 p.m., Monday through Friday. Please check your Banquet Event Contract for cancellation charges. Should your confirmed reservation be canceled at any time prior to your event, any deposit will be applied towards your cancellation and is non-refundable.

AUDIO-VISUAL

Please notify your conference coordinator or catering manager of any audio-visual needs. A complete line of audio/visual equipment is available through our in-house vendor PSAV® Presentation Services. To ensure availability of equipment, all orders must be received (5) business days prior to each function. Please contact Byron Castrillon, Director of Event Technology at (305) 967-7350 or at bcastrillon@PSAV.COM

Catering & Banquet Policies Continued

PACKAGE AND DELIVERY HANDLING

Package deliveries will be accepted 5 business days prior to your event. Please ensure proper labeling of all delivery items. Clearly mark the name of the group, group contact person, catering and convention service manager name and date of event. Delivery times should be coordinated with the catering manager and a handling fee will occur. Handling fee is \$5.00 per box per day. Prices subject to change based on size and weight. At the conclusion of your event, all packages must be removed within 24 hours, or they will be discarded.

All incoming packages should be addressed with the name of the Catering/Conference Service Manager handling your account, the name of the group/event and the dates of the program/event.

Additionally please provide tracking #'s and the amount of boxes sent. Hours of operation for shipping and receiving:

Mon: 7am – 3:30pm

Tue – Fri: 7am-5:30pm

Sat: 7am -3:30pm

Sun: Closed

We do not have a forklift in our Shipping and Receiving Department. If you have heavy boxes that need a forklift please schedule this through your selected carrier.

DEPOSITS, PAYMENTS, BILLING & SERVICE CHARGES

All Banquet prices are subject to a 15% gratuity, 7% administrative fee for a total fee of 22% and 9% state sales tax.

General Meeting & Events time allocation: Daytime is considered 8am to 5pm; Evening is considered 6pm to 11pm. Additional time is charged \$250 per hour.

EPIC – A Kimpton Hotel/Area31 does require a valid Credit Card on file for all groups and events. Social functions require a deposit based on your food and beverage minimum. This deposit is non-refundable and is applied to the total charges for your event.

All Final Payments are due (1) business days prior to the group event. If payment is being handled by a check, then payment must be received (7) business days prior. Final Payment will reflect estimated charges based on final count or food and beverage minimum, whichever is higher. A master account may be established by the group subject to a credit application being filed, processed, and credit approval being granted. Please allow for 30 working days in order to receive a direct bill approval.

Final billing invoices will be provided no later than 72 hours for catering only events or within 5 business days for events with catering and guest rooms.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display. The hotel will not be responsible for items left unattended in any function room or perfection/foyer area.

2014 Catering Menus Effective Until 12.31.14