

The Standard

# Miami Beach Catering Menu

THE STANDARD SPA, MIAMI BEACH - 40 ISLAND AVENUE - 33139 - 305.673.1717 - STANDARDHOTELS.COM

## CONFERENCE PACKAGES

### BREAKFAST BUFFET

\$29pp

#### **Beverages**

Coffee, Tea, Juice, Filtered Water

#### **Greek Yogurt Parfait or Chia Pudding**

#### **Continental Baked Goods**

Selection of locally sourced and  
homemade sweet and savory  
pastry and bread

#### **Cage Free Scrambled Eggs**

#### **Crispy Applewood Smoked Bacon**

#### **Pork or Vegan Sausage**

#### **Hash Brown Potatoes**

*\*Ask About Eligible Substitutions*

### LUNCH BUFFET

\$35pp

#### **Beverages**

Coffee, Tea, Canned Soda,  
Filtered Water

#### **Selection of Wraps** (Choice of 2)

Chicken Caesar  
Curry Chickpea  
BLT

#### **Classic American Cheeseburger Sliders**

Mini beef sliders, american  
cheese, tomato, secret sauce,  
brioche bun

#### **Mediterranean Salad**

Cherry Tomatoes, Avocado,  
Cucumber, Red Onion,  
Feta Cheese, Red Wine  
Vinaigrette

#### **French Fries**

*\*Ask About Eligible Substitutions*

### SNACK BREAK \$7pp

assorted chips, nuts, and bars

**The Standard**

## **BREAKFAST BUFFET**

**\$35pp**

**Choice of Three**

Additional options with incur an additional \$10pp

**Tropical Fruit Platter**

**Greek Yogurt Parfait or Chia Pudding**

**Continental Baked Goods**

Selection of locally sourced and homemade sweet and savory pastry and bread

**Cage Free Scrambled Eggs**

**Crispy Applewood Smoked Bacon,  
Chicken/Pork, or Vegan Sausage**

**Hash Brown Potatoes**

**Brioche French Toast**

**Avocado Toast with Feta**

**Pancakes with Toppings**

Maple Syrup, Butter, and Macerated Berries

**Waffles with Toppings**

Maple Syrup, Butter, and Macerated Berries

The Standard

## BRUNCH BUFFET

\$45pp

Choice of Three

Additional options with incur an additional \$12pp

### Continental Baked Goods

Selection of locally sourced and homemade sweet and savory pastry and bread

**Greek Yogurt Parfait or Chia Pudding** (V) (GF)

**Provence Marinated Chicken Skewers** (GF)

**Blackened Jumbo Shrimp Skewers** (GF)

**Smokey Steak Skewers Ahi Panca** (GF)

**Baharat Grilled Vegetable Kebabs** (V) (GF)

**Cage Free Scrambled Eggs**

**Brioche French Toast**

**Crispy Applewood Smoked Bacon, Chicken Sausage, or Vegan Sausage**  
(Inquire regarding combination of options)

**Buttermilk Ranch Wedge Salad**  
Heirloom Cherry Tomatoes, Lardon,  
Chives, Blue Cheese Crumbles

### Seasoned Home Fries

\$2pp for truffled

**Smoked Salmon with Bagels & Cream Cheese**

**Selection of Wraps** (Choice of 2)

**Chicken Caesar**

**Curry Chickpea**

**BLT**

**Classic American Cheeseburger Sliders**

Mini beef sliders, american cheese, tomato, secret sauce, brioche bun

**Grilled Chicken Club Sliders**

Chicken, lettuce, tomato, bacon, kewpie mayo, sourdough bread

**Pancakes with Toppings**

Maple Syrup, Butter, and Macerated Berries

**Waffles with Toppings**

Maple Syrup, Butter, and Macerated Berries

The Standard

## LUNCH BUFFET

\$45pp

Choice of Three

Additional options with incur an additional \$12pp

**Provence Marinated Chicken Skewers** (GF)

**Blackened Jumbo Shrimp Skewers** (GF)

**Smokey Steak Skewers ahi panca**  
**Baharat Grilled Vegetable Kebabs** (V) (GF)

**Buttermilk Ranch Wedge Salad**  
Heirloom Cherry Tomatoes, Lardon,  
Chives, Blue Cheese Crumble

**Mediterranean Salad**  
Cherry Tomatoes, Avocado, Cucumber,  
Red Onion, Feta Cheese,  
Red Wine Vinaigrette

**Vegan Caesar Salad House Madngy**  
Vegan Ceasar Dressing, Romaine, Baby Gem,  
Toasted Ciabatta, Vegan Parmesan (V) (GF)

**Paella Valenciana**  
Arborio Rice, Mussels, Calamari,  
Jumbo Shrimp, Chorizo

**Shaved Turkey Sandwich**  
Sliced Pear, Mango Chutney Butter,  
Creamy Brie, Sullivan Street Ciabatta

**Pan Roasted Snapper Filet**

Corn Succotash, Herbed Beurre Blanc (GF)

**Pan Roasted Atlantic Salmon**

Truffle Yukon Mash, Sautéed Baby Carrots,  
Roasted Tomato Coulis (GF)

**Mushroom Risotto**

Arborio Rice, Vegan Cheese,  
Exotic Tri-Mushrooms (V)

**Chicken Lollipops**

Thai chili glaze, ranch dressing

**Selection of Wraps**

(Choice of 2)

**Chicken Caesar**

**Curry Chickpea**

**BLT**

**Classic American Cheeseburger Sliders**

Mini beef sliders, american cheese,  
tomato, secret sauce, brioche bun

**Grilled Chicken Club Sliders**

Chicken, lettuce, tomato, bacon,  
kewpie mayo, sourdough bread

**The Standard**

## **DESSERT**

**\$13pp**

Choice of Two

**Strawberry Shortcake**

**Nutella Cheesecake**

**Passionfruit Panna Cotta (GF)**

**Fruit Tart**

**Fresh Berries with Chantilly Cream**

**Cinnamon Apple Crumble**

Optional add on to any buffet packages only. Additional dessert selections will incur an additional \$8pp

The Standard

## BUILD YOUR OWN GRAB & GO LUNCH BOX

\$26pp

### Main

Choice of up to Three

#### Shaved Turkey Havarti

Butter Bibb Lettuce, Dijonaise, Ciabatta

#### Caprese Sandwich

Strawberry Balsamic Glaze

#### BLT

Maple Glazed Applewood Smoked Bacon,  
Bacon Aioli, Frisee, Heirloom Tomato,  
Sullivan Street Sourdough

#### Choice of Wrap (White Flour Tortilla):

**Chicken Caesar**

**Curry Chickpea**

**BLT Wrap**

#### Classic Chicken Caesar

Herbed Chargrilled Organic Chicken  
Breast, Creamy Caesar, Romaine Lettuce,  
Shaved Parmesan

#### The Rachel

Sliced Corned Beef, Cole Slaw, Thousand  
Island, Swiss Cheese, Marbled Rye  
Served with Pickle Spear and Fries

### Savory Side

Choice of One

#### Kettle Chips

#### Classic Coleslaw

#### Crudités

with Ranch dip

#### Pasta Salad

Orzo, Sundried  
Tomatoes, Basil Pesto

#### Mediterranean Salad

Heirloom Cherry Tomato,  
Cucumber, Red Onion,  
Red Wine Vinaigrette

#### Mixed Greens Salad

Mesclun, Cherry Tomatoes,  
Cucumber, Orange Vinaigrette

### Sweet Side

Choice of One

#### Mixed Nuts

#### Fresh Fruit

#### Sugar Cookies

#### Granola Bites

## PASSED APPETIZERS

\$26pp

Choice of four \$30.00/person\* | Choice of six \$35.00/person | Choice of eight \$40.00/person

\*Quantity of servings will be 1.5x the total number of quoted guests

### Poultry & Pork

**Prosciutto Wrapped Maduro**  
Balsamic Guava Reduction

**Prosciutto or Ham & Cheese Croquette**

**Peri Peri Chicken Meatball (Spicy)**

**Mini Chicken Empanada**

**Mini Chicken Taco**

**Shawarma Skewer**

**Club Sandwich Slider**

### Vegetarian

**Pea and Potato Samosa**  
Mint Cilantro Chutney

**Spring Roll Sweet Chili Sauce**

**Baharat Spiced Vegetable Skewers** Vegan Sour  
Cream Dip

**Thai Vegetable Pot Sticker**

**Bruschetta**

### Beef

**American Sliders**  
Secret sauce, Pickles, Havarti Cheese,  
Caramelized Onions, Butter Bibb

**Mini Ropa Vieja Empanadas**

**Skewered Meatballs**  
Basil Marinara, Parmesan

### Sea

**Blackened Shrimp Skewer**

**Tuna Tartare Shooter**  
Avocado Crema, Corn Tortilla Crisp

**Ceviche Shooter**  
Local White Fish, Aji Amarillo Aguachile

**Mini Crab Cakes**  
Cajun Seasoned, Sundried  
Tomato Remoulade

**Shrimp Cocktail Shooter**  
Cocktail Sauce

**East Coast Oyster Mignonette**



The Standard

## PLATED LUNCH

\$58pp

- Ask about our family style options -

### Appetizers

Choice of up to Two

#### Buttermilk Ranch Wedge Salad

Cherry Tomatoes, Lardons, Chives,  
Blue Cheese Crumbles

#### Mediterranean Salad

Cherry Tomatoes, Avocado, Cucumber,  
Red Onion, Feta Cheese, Red Wine Vinaigrette

#### Vegan Caesar Salad House

Made Tangy Vegan Caesar Dressing, Romaine,  
Baby Gem, Toasted Ciabatta, Vegan Parmesan (V) (GF)

#### Caprese Salad

Heirloom Cherry Tomato, Bocconcini,  
Fresh Basil, Strawberry Balsamic Glaze

### Dessert

Choice of up to Two

#### Strawberry Shortcake

#### Nutella Cheesecake

#### Passionfruit Panna Cotta (GF)

#### Fruit Tart

#### Fresh Berries with Chantilly Cream

#### Cinnamon Apple Crumble

### Entrees

Choice of up to Two

#### Herb Crusted Chicken Breast

Gingered Basmati Rice, Carrot Ribbons,  
Broccoli Florets, Sweet Corn, Rosemary Jus

#### Chargrilled Churrasco

Crispy Herbed Potatoes, Chimichurri, Garlic Haricot Vert (GF)

#### Pan Roasted Snapper Filet

Corn Succotash, Herbed Beurre Blanc (GF)

#### Pan Roasted Atlantic Salmon

Truffle Yukon Mash, Sautéed Baby Carrots,  
Roasted Tomato Coulis (GF)

#### Mushroom Risotto

Arborio Rice, Vegan Cheese, Exotic Tri-Mushrooms (V)

#### Paella Valenciana

Arborio Rice, Mussels, Calamari, Jumbo Shrimp, Chorizo

#### Shaved Turkey Sandwich

Sliced Pear, Mango Chutney Butter,  
Creamy Brie, Sullivan Street Ciabatta

#### BLT

Maple Glazed Bacon, Bacon Aioli, Heirloom Tomato,  
Frisee, Sullivan Street Sourdough

#### Curry Chickpea Wrap

Curry Chickpeas, Shaved Romaine, Cherry Tomatoes (V)

#### Pressed Caprese Sandwich

Roma Tomatoes, Fresh Mozzarella,  
Ciabatta Roll, Strawberry Balsamic Glaze

The Standard

## PLATED DINNER

\$125pp

### Introductory Course

Choice of One

#### Chilled Spicy Gazpacho

#### Chilled Cucumber Soup

#### Caprese Salad

Heirloom Cherry Tomato, Bocconcini, Fresh Basil,  
Strawberry Balsamic Glaze

#### Vegan Cesar Salad House

Made Tangy Vegan Cesar Dressing, Romaine,  
Baby Gem, Toasted Ciabatta, Vegan Parmesan (V) (GF)

#### Buttermilk Ranch Wedge Salad

Cherry Tomatoes, Lardons, Chives, Blue Cheese Crumbles

#### Shaved Brussel Sprouts

Tangerine Segments, Crispy Tri Color Quinoa,

### Appetizer

Choice of One

#### Seared Ahi Tuna Sesame

Crusted Ahi Tuna, Lemon Infused Quinoa, Honey Pickled Red  
Onions and Jalapenos, Sesame Ginger Glaze

#### Lido Crab Cake

Roasted Red Pepper Pistou,  
Lemony Salsa Verde, Fennel Salad

#### Lamb Tartare House

Smoked New Zealand Lamb, Mint Aioli,  
Honey Pickled Radish, Quail Egg,  
Spicy Ciabatta Toast Points (Substitute Beef Tartare)

#### Crispy Confit Pork Belly

Sweet Soy Glaze, Sweet Pickled Carrots

#### Pan Roasted Cauliflower

### Entrees

(Inquire regarding recommended number of options)

#### Stuffed Air-Chilled Breast of Chicken

Truffle Herbed Marinade, Wild Rice Pilaf,  
Garlicy Hari Coverts, Rosemary Jus

#### Pan Roasted Local Snapper Filet

Lemon Cilantro Infused Basmati Rice,  
Pineapple Salsa, Avocado Crema

#### Seared Atlantic Salmon

Lemony Quinoa, Sautéed Broccolini, Crunchy Garlic Sauce

#### Bacon Wrapped Center Cut Pork Chop

Charred Broccolini, Lardon, Roasted and  
Herbed Fingerling Potatoes, Honey Dijon

#### Braised New Zealand Lamb Shank

Mint Chutney, Basmati Rice, Citrus Herbed Yogurt

#### Shrimp and Scallop Scampi

Bay Scallops, Sun Dried Tomatoes, Garlic Herb Sauce

#### Surf n' Turf Petit Filet

Blackened Tiger Prawns, Truffle Sweet Potato Puree,  
Charred White Asparagus, Mushroom Duxelle Sauce

#### Signature Burger

6oz Short Rib-Brisket Blend, Thick Cut Lardon,  
Pickles, Brioche Bun (Served with Fries)

### Dessert

Fresh Berries with Chantilly Cream

Cinnamon Apple Crumble

Passionfruit Panna Cotta (GF)

Strawberry Shortcake

Nutella Cheesecake

Fruit Tart

## STATIONS

### Charcuterie \$17pp

**Cured and Smoked Meats:**  
Spanish Chorizo, Prosciutto,  
Soppressata, Black Speck

#### Cheeses

Brie, Goat Cheese Log, Smoked Gouda,  
Caved Aged Blue Cheese, Mild and Sharp Cheddars

#### Marinated Olives

#### House Pickles

Pickled Kirby Cucumbers, Peppers,  
onions, cornichons, Caper berries

**Fresh Seasonal Fruit Selection, Local Honey,  
Whipped Butter, Mustards, Jams, Berries,  
Sullivan Street Sourdough Toast,  
Ciabatta Toast Points,  
Assorted Crackers**

### Ceviche \$22pp

#### Tuna

Ginger, Soy, Sesame Marinade,  
Pickled Red Onions, Avocado, Cilantro

#### Grouper

Aji Amarillo Aguachile, Cherry Tomato,  
Avocado, Shallots, Cilantro

#### Shrimp Ceviche

Lime Cilantro Aguachile, Avocado,  
Pickled Red Onions, Jalapenos

### Crudites \$12pp

**Selection of Fresh Vegetables and Fruits**  
Baby Heirloom Carrots, Cherry Tomatoes, Radishes,  
Tri Color Cauliflower, Celery, Mini Sweet Peppers

**Strawberries, Mango Slices, Granny Smith Apples**

**Seasonal Hummus Dip, Green Goddess Dip,  
Tahini Fruit Dip, Yogurt Ranch Dip,  
Vegan Sour Cream Dip**

### Sweets

A la Carte

**Lil Donuts \$49 Per Dozen (GF)**

**Warm Cinnamon Buns \$52 Per Dozen**

**Warm Baked Treats \$60 Per Dozen**  
**White Chocolate Macadamia Nut, Chocolate Chunk,  
Peanut Butter, Oatmeal Raisin,  
Fudge Brownies**

**Petit Fours \$56 Per Dozen**

**Fresh Fruit \$14pp**

## BEVERAGES

### Conference Beverage \$18pp

American Coffee, Assorted Teas, Variety of Soft Drinks, Filtered Water

*\*\*Depending on the time of day, beverage offerings may vary.*

### Standard Brand Open Bar

**Wodka Vodka**  
**Bombay Gin**  
**Castillo Rum**  
**Dewars Scotch**  
**Jim Beam Whiskey**  
**Arette Tequila**  
**Illegal Mezcal**

**House:**

1 Red, 1 White, 1 Rosé, 1 Prosecco  
1 Imported + 1 Domestic Beer  
Assorted Sodas + Juices

*First Hour Open Bar: \$40pp*

*Each Additional Hour: \$28pp*

### Wine + Beer Bar

**Hotel Selection of:**

White, Red + Rosé Prosecco,  
Selection of Imported + Domestic  
Beers,  
Assorted Sodas + Juices

*First Hour: \$30pp*

*Each Additional Hour: \$21pp*

### Standard Premium Open Bar

**Grey Goose Vodka**  
**Hendricks Gin**  
**Bacardi 8 Rum**  
**Johnny Walker Black Scotch**  
**Four Roses Bourbon**  
**Don Fulano Blanco Tequila**  
**Illegal Mezcal**

**Premium:**

1 Red, 1 White, 1 Rosé  
Moët & Chandon Brut,  
1 Imported + 1 Domestic Beer  
Assorted Sodas + Juices

*First Hour Open Bar: \$50pp*

*Each Additional Hour: \$28pp*

### Premium Wine + Beer Bar

**Hotel Selection of:**

White, Red + French Rosé Champagne,  
Selection of Imported + Domestic Beers,  
Assorted Sodas + Juices

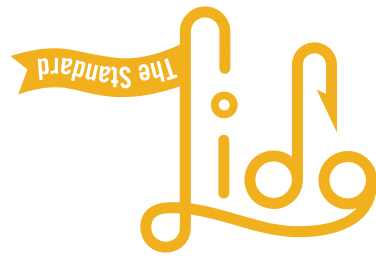
*First Hour: \$35pp*

*Each Additional Hour: \$25pp*

### Signature Cocktail Add-Ons

*First Hour: \$10pp*

*Each Additional Hour: \$5pp*



Healthy, sun-kissed and natural, Lido Bayside takes its inspiration from coastal cuisines and global lifestyle. A gathering place for friends to share drinks and bayside bites, the menu is guided by locally sourced seafood and seasonal produce. Plays on citrus and fermentation are woven throughout the menu, including chilled dishes, fried options, and expertly-grilled offerings. And yes, there will be plenty of frosé. Come and stay awhile.



# THE GARDENS



## DIMENSIONS:

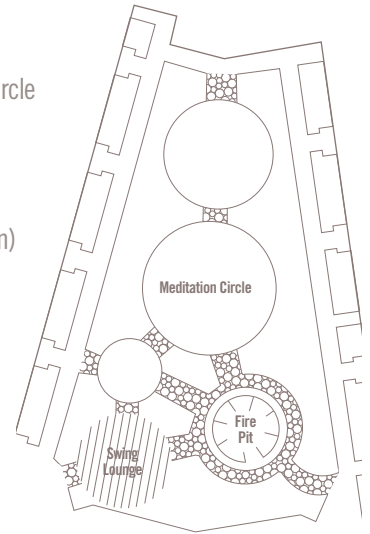
1017 SQ FT (36' dia) - Meditation circle  
530 SQ FT (26' dia) - Swing lounge

## CAPACITY:

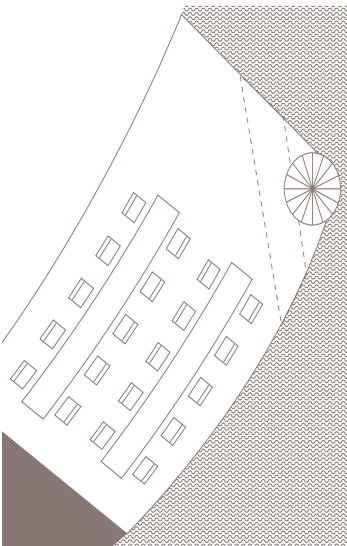
50 Seated / 75 Standing (Meditation)  
40 Seated / 65 Standing (Swing)

## FEATURES:

Adjacent fire pit with seating  
Lush garden surroundings  
AV Capabilities  
Full catering



# LIDO DOCK



## DIMENSIONS:

836 SQ FT (22' X 38')

## CAPACITY:

70 Standing cocktail  
40 Seated dinner

## FEATURES:

Bayside seating and view  
Full catering  
Customized event planning  
AV Capabilities

# BAYSIDE DOCK



## DIMENSIONS:

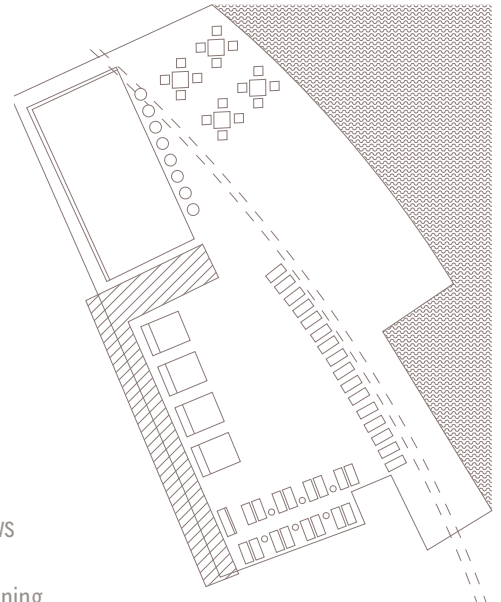
1500 SQ FT (23' X 82')

## CAPACITY:

300 Standing cocktail  
100 Seated dinner  
150 Theater

## FEATURES:

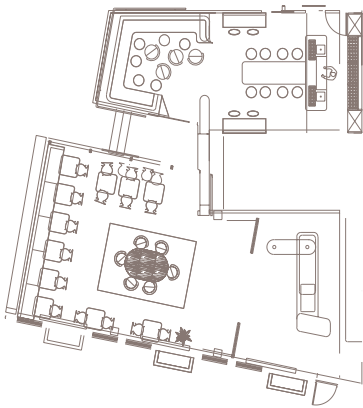
Panoramic sunset views  
Full catering  
Customized event planning



# MONTERREY BAR



Monterrey Bar celebrates twists on classic cocktails and elevated bites. The T-shaped bar with Amazonite stone is a dramatic focal point and provides an intimate place to gather. Afrosomia paneling and plush carpet emulating the ocean are tied together beneath a Murano glass chandelier. The shelves are lined with a pop-art collection of 1980s 'Frozen Moments' by artist Geoffrey Rose.



## DIMENSIONS:

1050 SQ FT - Monterrey Bar & Café Standard

## CAPACITY:

100 Standing (Café)

50 Standing (Bar)

25 Seated (Bar)

80 Seated (Café)

40 Classroom (Café)

## CAFE FEATURES:

Floor to ceiling windows (Café)

Private entrance

AV capabilities

Wireless internet

# CAFÉ STANDARD

Adjacent to the Lobby, the warm and woody Café Standard is a casual neighborhood spot perfect for après-spa or sun. Its wellness focused menu offers vegetarian, vegan and gluten free options. The bright fare is complemented by a Scandinavian aesthetic with tropical flourishes and artistic accents.

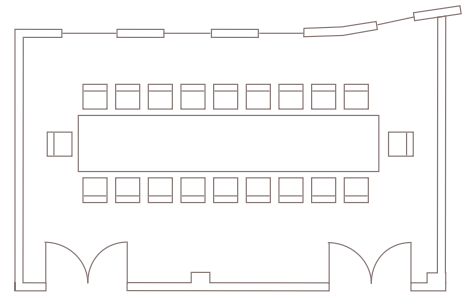
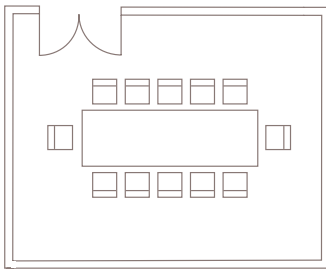


# SMALL STUDIO

**DIMENSIONS:**  
288 SQ FT (24' X 12')

**CAPACITY:**  
12 Classroom  
16 Theater  
12 U shaped  
16 Conference

**FEATURES:**  
Wireless internet  
Customized catering service  
56" Smart TV  
Whiteboard  
Upon request:  
Conference phone



# LARGE STUDIO



**DIMENSIONS:**  
756 SQ FT (42' X 18')

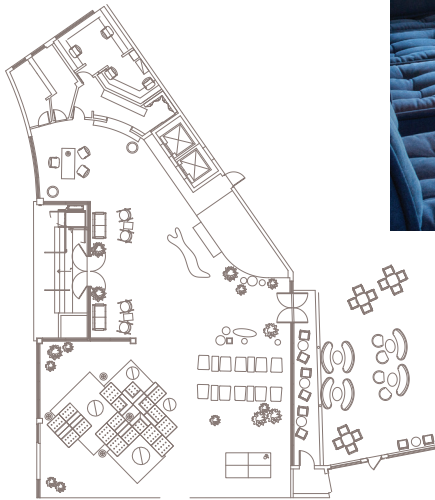
**CAPACITY:**  
50 Theater  
24 Classroom  
30 U shaped  
30 Conference

**FEATURES:**  
Natural daylight  
Wireless internet  
74" Smart TV  
Customized catering service  
Upon request:  
Conference phone



# THE LOBBY

An oasis of calm, the Lobby lounge is a perfect place to escape the heat and enjoy a cocktail. It also plays host to events, such as talks, readings, and screenings.



## DIMENSIONS:

1350 SQ FT (25' X 54')

1116 SQ FT (31' X 36')

## CAPACITY:

60 Seated / 100 Standing (Lobby)

30 Seated / 60 Standing (Terrace)

## FEATURES:

Creative seating options

Casual breakout spaces

Natural light

Wireless internet

AV capabilities

# THE TERRACE



Extending from the Lobby into a courtyard garden, The Terrace is the go-to spot for an afternoon meeting, to relax in your robe, or to wind down after shopping in our carefully curated boutique or rotating pop-up shops.

The Standard

## DOCKS

### Private & Semi-Private Events

With wrap-around Bayfront views from the Lido/Bayside Dock, this space is ideal for intimate private dinners, as well as social receptions. Enjoy unobstructed views of the sun setting over the Miami skyline, dine and mingle under the twinkle of our understated bistro lighting.

#### Bayside Dock

50 Guest Minimum - 150 Guest Maximum  
*Seated or Standing*

Venue Fee \$2000 + Rental Tax

\$10,000 Minimum Food & Beverage Spend  
Weekend, *Fri-Sun* & Evening, *after 4pm*  
*Seated*

\$7,000 Minimum Food & Beverage Spend  
Weekday, Mon-Thurs and Daytime, *9am-3pm*  
*Seated*

\$5,500 Minimum Food & Beverage Spend  
Reception – Anytime

*Additional fees apply*

#### Lido Dock

20 Guest Minimum – 45 Guest Maximum  
*Seated*

75 Guest Maximum  
*Standing*

Venue Fee \$1200 + Rental Tax

\$3,750 Minimum Food & Beverage Spend  
Weekend, *Fri-Sun* & Evening, *after 4pm*  
*Seated*

\$2,200 Minimum Food & Beverage Spend  
Weekday, *Mon-Thurs* and Daytime, *9am-3pm*  
*Seated*

\$2,000 Minimum Food & Beverage Spend  
Reception – Anytime

*Additional fees apply*

Earliest commencement for Dock events is 7pm due to conflicting daytime activities.

The Standard

## GARDENS

### Private & Semi-Private Events

You've got to be seen in green while surrounded by nature in our Meditation Garden. This space is ideal for small to medium sized private Dinners, as well as Social Receptions. Transport yourself to the privacy and intimacy under the lush canopy of indigenous nature and twinkling bistro lighting.

#### Meditation Garden

20 Guest Minimum – 40 Guest Maximum  
*Seated*

70 Guest  
*Standing*

Venue Fee \$1200 + Rental Tax

\$3,500 Minimum Food & Beverage Spend  
*Fri-Sun, after 4pm*  
*Seated*

\$2,200 Minimum Food & Beverage Spend  
*Mon-Thurs, 9am-3pm*  
*Seated*

\$2,000 Minimum Food & Beverage Spend  
*Reception – Anytime*

*Additional fees apply*

#### Swing Garden

20 Guest Minimum – 45 Guest Maximum  
*Seated*

75 Guest Maximum  
*Standing*

Venue Fee \$1000 + Rental Tax

\$3,750 Minimum Food & Beverage Spend  
*Fri-Sun, after 4pm*  
*Seated*

\$2,200 Minimum Food & Beverage Spend  
*Mon-Thurs, 9am-3pm*  
*Seated*

\$2,000 Minimum Food & Beverage Spend  
*Reception – Anytime*

*Additional fees apply*  
*Swing removal fee of \$150*

Ask about combining our gardens for larger social gatherings.

## Private & Semi-Private Events

### Monterrey Bar

Venue Buyout

Shhh! Have you heard about our hidden cocktail lounge just off the lobby? We're serving up some of the best handcrafted cocktails in Miami Beach...just don't tell anyone!

12 Guest Minimum – 25 Guest Maximum

\$2500 - 3 Hour Minimum Buyout  
between 5pm-12am

\$600/hr minimum added for every  
additional hour requested

*Additional fees apply*

### Belle

You will be obsessed with the wrap-around Bayfront views from the Belle Dock. This space is ideal for intimate private dinners, as well as social receptions. Enjoy unobstructed views of the sun setting over the Miami skyline, and dine/socialize under the twinkle of our understated bistro lighting.

**Cocktail Social**

15 guest minimum – 60 guest maximum

\$75/pp Minimum Food & Beverage Spend

*Additional fees apply*

### Lido Bayside

A gathering place for friends to share drinks and bayside bites, Lido Bayside is guided by locally sourced ingredients, sustainable seafood, and seasonal produce. The evolving menu is meant to be light but shareable so you can enjoy a variety of flavors. The culinary concept is influenced by global cuisines with a flavor profile that exudes the essence of Miami Beach. Plays on citrus and fermentation are woven throughout, including expertly-grilled dishes, fried options, and chilled dishes. And yes, there will be plenty of rosé.

**Cocktail Social**

15 guest minimum – 50 guest maximum

\$75/pp Minimum Food & Beverage Spend

**Pre-Fixe Brunch/Dinner**

15 Guest Minimum – 20 Guest Maximum

\$60pp Minimum Brunch/Lunch,  
\$90pp Minimum/Dinner

*Create your custom menu based on seasonal offerings featured on the Lido Bayside menu*

## CONFERENCE ROOMS

### Large Studio

Available 7am-10pm, Sun-Sat

Venue Fee \$650 + Rental Tax + Admin Fee

80" TV with Streaming Capability

IT Assistance upon request

Owl Conference Solution upon request

Catering Service upon request

Stunning views of Biscayne Bay & Standard Gardens

### Small Studio

Available 7am-10pm, Sun-Sat

Venue Fee \$500 + Rental Tax + Admin Fee

80" TV with Streaming Capability

IT Assistance upon request

Owl Conference Solution upon request

Catering Service upon request

## The Standard

### ATTRITION/GUARANTEE

A meal guarantee is required no later than 12PM noon, fourteen (14) business days prior to your event. If the number of guests falls below the guarantee, the host is responsible for the confirmed.

### AUDIO/PHOTOGRAPHY

All music is played through house speakers. As we are located on a residential island, we do not permit music louder than conversational levels. DJ's and dancefloor are not permitted. A/V capabilities are available with additional fee. Special events permit may be required for additional entertainment. Photography is only permitted within your designated event space. Additional areas on property require approval and have associated location fees.

### CHILDREN

We are an adults-only property; children under the age of 18 are only permitted under supervision within the event area.

### DECOR

Up to 50 blue banquet chairs, 6-foot tables, white linens, printed menus and tableware are included with your private event. If more than 50 guests, outside rentals must be secured by an approved vendor.

### DEPOSITS/CANCELLATION

A 50% deposit is required to confirm your event. Due to availability, reservations are only confirmed upon receipt of signed contract and authorization form. 25% of deposit is nonrefundable from signature to 90 days. An estimated prepayment of the balance will be due and payable thirty (30) days prior to the event date by credit card, cashier's check or wire transfer. A credit card is required on file to cover any overages on the day of your event. Any outstanding invoices must be paid within 72 hours of the event. Cancellation deadline is 14 days prior to the event. Should your organization cancel prior to this date, you will be responsible for the initial 50% deposit and it will not be refunded. If booking is canceled less than 14 days prior to the event, Client will be responsible for 100% Food & Beverage.

### FOOD & BEVERAGE

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. The Hotel is responsible for the administration of these regulations. It is Hotel policy that liquor cannot be brought from outside sources. Additionally, we do not allow food or beverage to be brought into the Hotel, whether purchased or catered from outside source. Any special meal orders (vegetarian, allergies, etc) should be included with the final meal guarantee.

### OUTDOOR EVENTS

A back up space will be provided if needed based on the scope and size of your event. The Hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather two (2) days prior to your event. Once a mutual decision is reached and accommodations have been made, the venue cannot change.

### ROOM BLOCKS

Special room rates can be arranged for your guests. Group discounts are offered based on availability.

### SERVICE CHARGE & TAX

A 20% taxable service charge and present rate of 9% sales tax are added to all food and beverage charges. Actualized food & beverage revenue is subject to 5% administrative fee which is not distributed as gratuity but is the property of the Hotel to cover administrative and operational costs of your event. Actualized venue rental is subject to 9% State Tax, 4% administrative fee which discussed above is not distributed to staff as gratuity. All taxes and food and beverage prices are subject to change without notice. In accordance with the State of Florida Department of Revenue, Sales and Use Tax, Florida Administrative code, 12A-1.011, the service charge is taxable at a current rate of 9%. This rate is subject to change. In the event that your organization is tax exempt, we are required by law to have a copy of your Florida State Tax Exemption certificate on file prior to the event. Additional staffing fees may be required dependent on the size of the event. One time \$150 set-up and breakdown fee applied to all events. This will be outlined on the formal estimate.

### VALET

Discounted Valet Rate of \$25 Rate per Vehicle will be extended to events exceeding \$1500 in goods & services.

### VENDORS

A suggested vendor list is available upon request. All vendors must meet insurance requirements set forth by the Hotel. Vendors may access the property two (2) hours prior to the event start time through loading dock area. Please consult with Event Manager if additional set-up items are required. The Hotel cannot be held responsible for no shows and/or delays incurred by an outside vendor.

### FEES

Bayside Dock: \$2,000; Lido Dock: \$1,200;  
Swing Garden: \$1,000; Meditation Garden: \$1,200  
Staff: \$150 per team, member is added for all events.  
Excludes tax.