EDEN ROC
MIAMI BEACH

NOBU HOTEL
MIAMI BEACH

SPECIAL EVENT DINING

JOIN US FOR A GATHERING OF IMAGINATION.

At Eden Roc, we pair delicious with daringly unexpected. Our two acclaimed restaurants — Japanese-fusion Nobu and field-to-fork Malibu Farm — are themselves a bold pairing of inspired cuisines. Now, this imaginative gathering of taste and talent is available for your special event.

Take your guests on an exhilarating culinary journey. Begin by exploring our menus, grounded in the timeless sophistication of Eden Roc, but spiced with exciting forays led by the creative minds behind Nobu Miami and Malibu Farm.

Perhaps your group will fall under the spell of **Nobu Matsuhisa's** signature black cod saikyo miso or his unparalleled Zensai hors d'oeuvres. A global superstar and culinary trailblazer, Nobu injects a dash of razor-sharp modernity into any culinary event.

Your event may call for dishes from the thoughtful, delicious simplicity of **Helene Henderson's** Malibu Farm. As it did on the Malibu pier where it first gained fame, Malibu Farm will treat your guests to whole-ingredient locally sourced adventures, such as pea and pesto couscous or grass-fed beef sirloin with chili cherry tomatoes.

Chef Thomas joined Nobu in 1998 and has since come a long way, moving through the ranks to become Executive Sous Chef for their London location, and ultimately Corporate Executive Chef at the national level.

Today he is presently settled at Eden Roc Miami Beach, where guests can experience his award-winning cuisine as they please, from the comforts of their oceanfront guest room or at the acclaimed Nobu Miami restaurant.

EDEN ROC MIAMI BEACH | NOBU HOTEL MIAMI BEACH

Breakfast 7
Timeouts 11
Lunch 15
Reception 20
Dinner 28
Plated dinner 31
Libations 34

LET THE CREATIVITY FLY.

Choose the combination of cuisine that suits your event. Whatever you decide, every bite will be presented with signature Eden Roc style and graciousness.

BREAKFAST

EDEN ROC MIAMI BEACH | NOBU HOTEL MIAMI BEACH

SOMETIMES I'VE BELIEVED AS MANY AS SIX IMPOSSIBLE THINGS BEFORE BREAKFAST.

~ LEWIS CARROLL

BREAKFAST

DESIGNED FOR A MINIMUM OF 25 GUESTS

OCEAN DRIVE SIMPLE 38

SELECTION OF FRESH JUICES
Florida Orange - Ruby Grapefruit - Cranberry Apple

FRESHLY BAKED BREAKFAST PASTRIES AND BREADS SELECTION
Butter Croissants, Muffins, Danishes, Assorted Bagels, White and Wheat Bread, Cream Cheese, Butter and Preserves

CHEF'S SELECTION OF SEASONAL FRUITS
Watermelon, Honeydew, Cantaloupe, Pineapple

ALTON ROAD CONTINENTAL 48

SELECTION OF FRESH JUICES
Florida Orange - Ruby Grapefruit - Cranberry Apple

FRESHLY BAKED BREAKFAST PASTRIES AND BREADS SELECTION
Butter Croissants, Muffins, Danishes, Assorted Bagels, White and Wheat Bread, Cream Cheese, Butter and Preserves

CHEF'S SELECTION OF SEASONAL FRUITS
Watermelon, Honeydew, Cantaloupe, Pineapple

BREAKFAST COLD CUTS
Ham, Smoked Turkey, Mortadella, Cheddar, Swiss

EXTRAS
Assorted Cereals, Milks, Granola & Yogurt

ESPAÑOLA WAY 50

SELECTION OF FRESH JUICES
Florida Orange - Ruby Grapefruit - Cranberry Apple

FRESHLY BAKED BREAKFAST PASTRIES AND BREADS SELECTION
Butter Croissants, Muffins, Danishes, Assorted Bagels, White and Wheat Bread, Cream Cheese, Butter and Preserves

CHEF'S SELECTION OF SEASONAL FRUITS
Watermelon, Papaya, Pineapple, Passion Fruit

HOT KITCHEN
Toasted Sweet Corn Bread, Bacon and Cheese Grits
Farm Fresh Egg Enchilada, Chihuahua Cheese, Jalapeño, Roasted Tomato, Cilantro Crema
Smoked Breakfast Sausages, Sweet Peppers, Caramelized Onions
Spiced Sweet Potato Hash

WASHINGTON AVENUE ALL AMERICAN 50

SELECTION OF FRESH JUICES
Florida Orange - Ruby Grapefruit - Cranberry Apple

FRESHLY BAKED BREAKFAST PASTRIES AND BREADS SELECTION
Butter Croissants, Muffins, Danishes, Assorted Bagels, White and Wheat Bread, Cream Cheese, Butter and Preserves

CHEF'S SELECTION OF SEASONAL FRUITS
Watermelon, Honeydew, Cantaloupe, Pineapple, Berries
BREAKFAST
Fresh Farm Scrambled Eggs, Chives, Smoked Cheddar
Breakfast Potatoes, Leeks, Roasted Beets, Sundried Grapes Tomatoes, Parsley, Sweet Pepper
Chicken Apple Sausages, Applewood Smoked Bacon

EXTRAS
Assorted Cereals, Milks, Granola & Yogurt, Steel Cut Oats with Brown Sugar, Raisins and Sliced Toasted Almonds

MALIBU FARM MORNINGS 52

JUICIN'
Malibu Farm Selection of Seasonal Fresh Juices in Jars

TO YOUR HEALTH
Burrata Fruit Salad, Granola, Whole Wheat Pancakes with Organic Maple Syrup

FROM THE OVEN
Baked Pastries, Carrot Muffins, Zucchini Bread

FROM THE STOVE
Breakfast Burrito – Whole Wheat Tortilla, Scrambled Eggs, Chicken Apple Sausages, Black Beans, Cheese, Onion, Peppers, Guacamole
Mix of Oats and Quinoa, Coconut Milk, Maple Syrup, Berries
Potatoes and Arugula

Minimum of 25 guests required. If not met, a fee of $250++ will apply. Prices are quoted on a per - person basis.
All breakfast options are served with Freshly brewed regular and decaf LavAzza Coffee and selection of teas.

ENHANCE

DESIGNED FOR A MINIMUM OF 25 GUESTS

SMOKED SALMON **22**
Locally Smoked St James Salmon, Cream Cheese, Tomato, Capers, Chopped Egg, Red Onion and Assorted Bagels

OATMEAL **10**
Anson Mills Steel Cut Oatmeal with Brown Sugar, Almonds, Dried Fruits

BREAKFAST MEATS **8**
Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage
Farm Fresh Eggs Scrambled or Egg Whites

BREAKFAST CROISSANT SANDWICH **14**
Scrambled Eggs, Cheddar Cheese & Bacon

BISCUIT SANDWICH **16**
Spiced Pork Sausage Patty, Scrambled Egg, Monterey Jack Cheese

CHORIZO WRAP **18**
Roasted Chorizo, Scrambled Egg, Sweet Pepper, Caramelized Onion, Farmer Cheese, Tomatillo Chipotle Salsa, Black Bean Tortilla

FARMER'S MARKET QUICHE **14**
Grape Tomatoes, Spinach, Feta Cheese, Basil, Mornay Sauce

BRICK OVEN BAGELS **56** / per dozen
Cream Cheese, Smoked Salmon Spread, Chive Spread, Sweet Butter and Preserves

CHEF'S PASTRY BASKET **50** / per dozen
Danishes, Croissants, Muffins, Cinnamon Rolls

LATINO PASTRY BASKET **54** / per dozen
Guava and Cheese Pastelitos, Croquetas, Sweet and Savory Empanadas

HOUSE MADE DONUTS **58** / per dozen
Glazed, Cinnamon Sugar, Guava or Dulce de Leche

BRIOCHE FRENCH TOAST **22**
With Bananas Foster Maple Caramel and Whipped Cream

BELGIAN WAFFLES **19**
With Maple Syrup, Sweet Butter, Whipped Cream

Minimum of 25 guests required. If not met, a fee of $250++ will apply. Prices are quoted on a per - person basis.

ACTION

OMELET & EGG STATION 22

MADE TO ORDER
Fresh Farm Eggs, Whites, Egg Beaters

BREAKFAST MEATS
Ham, Bacon, Sausage

ADDITIONS
Cheddar Cheese, Goat Cheese, Feta, Spinach, Mushrooms, Peppers, Onion, Tomato

THE GRIDDLE

OUR FRENCH TOASTS 26

SELECT THREE
Vanilla-Cinnamon, Nutella, Bananas Foster, Lemon Mascarpone, PB & J

FIXINGS
Warm Maple Syrup, Sweet Butter, Whipped Cream, Berry Compote

GOLDEN BUTTERMILK PANCAKES 19

SELECT THREE
Blueberry, Chocolate Chips, Banana, Candy Pecan, Dulce de Leche

FIXINGS
Warm Maple Syrup, Sweet Butter, Whipped Cream, Berry Compote

*ON THE GO**

PASTRY BASKET 22

Whole Fruit, Granola Parfait
Choice of One: Almond Croissant, Chocolate Croissant, Plain Croissant, Blue Berry Muffin Streusel, Lemon Crumb Muffins, Orange Glaze-Cranberry Muffin, Rocky Road Muffin

ESENCIA HEALTH FIT 19

Seasonal Fruit Parfait with House Made Granola, Whole Banana, Zucchini and Raisin Nut Bread

AVOCADO & SMOKED SALMON BAGEL 24

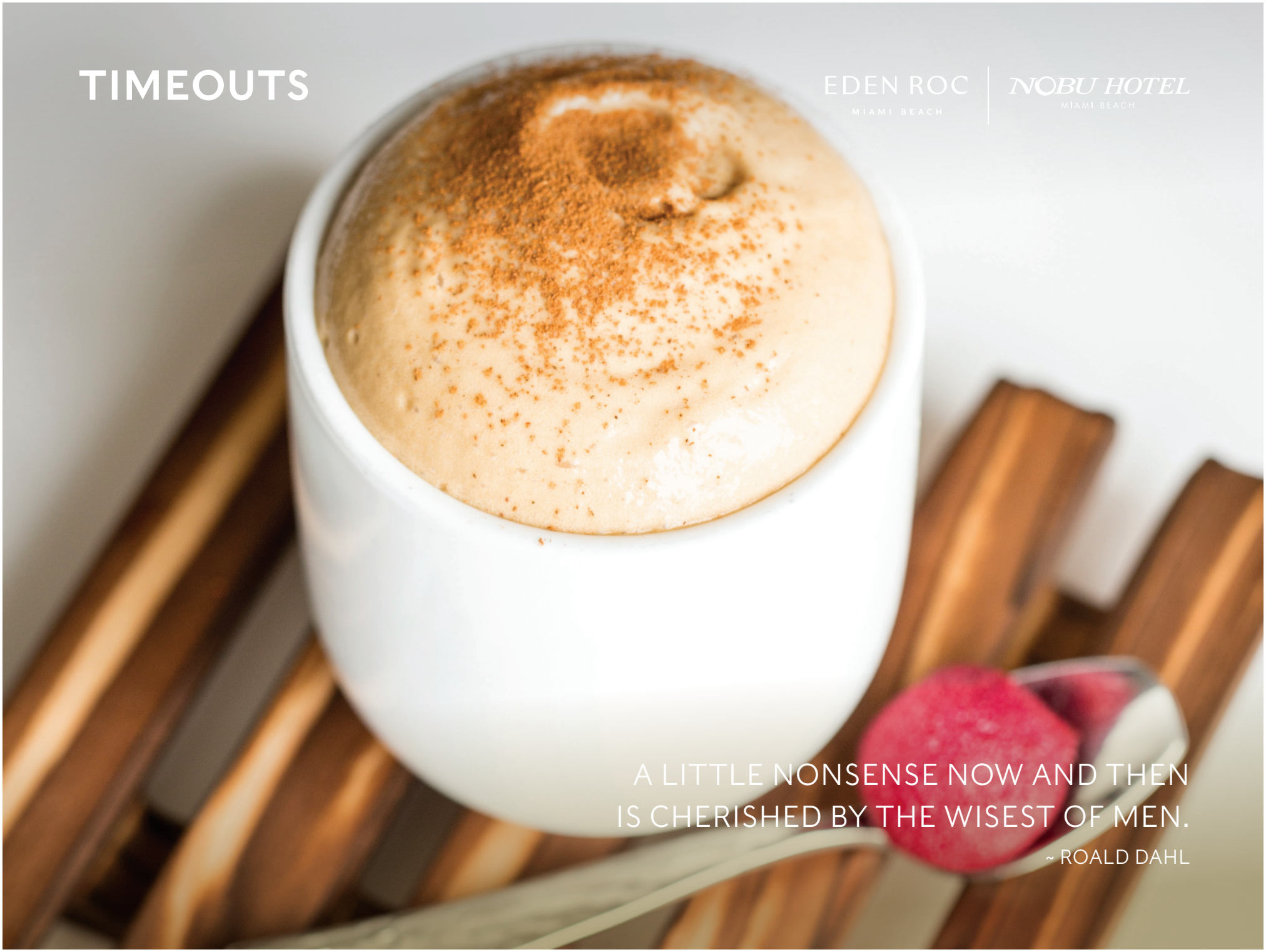
Vine Tomato, Pickled Red Onion, Cucumber, Capers, Cream Cheese, Whole Fruit & Yogurt Fruit Cup

BREAKFAST CROISSANT SANDWICH 22

Scrambled Eggs, Cheddar Cheese & Bacon, Whole Fruit & Yogurt Fruit Cup

Minimum of 25 guests required. If not met, a fee of $250++ will apply. Prices are quoted on a per - person basis.

*Available for small groups of 8 to 50.


TIMEOUTS
EDEN ROC
MIAMI BEACH
NOBU HOTEL
MIAMI BEACH
A LITTLE NONSENSE NOW AND THEN
IS CHERISHED BY THE WISEST OF MEN.
~ ROALD DAHL

TIMEOUTS

DESIGNED FOR A MINIMUM OF 25 GUESTS

BUENOS DIAS MIAMI 36

EMPANADAS
Churrasco with Chimchurri, Chicken Mole with Cilantro Crema, Caribbean Spiced Vegetables with Mango Salsa

PASTELITOS
Queso Fresco with the Guava and Cheese Pastelitos.

ALFAJORES
Dulce de Leche, Chocolate

POWER 28

BUILD YOUR OWN TRAIL MIX
Mixed Nuts, Dried Fruits, Pumpkin Seeds, Granola, Cancha Corn
Assorted Energy and Power Bars

ASSORTED WHOLE FRUITS

ENERGY DRINKS
Red Bull Regular and Sugar Free, Assorted Vitamin Water

SPA AT THE FARM 28

Tropical Fruit Skewers
Crudité - Vegetable Sticks, Pita Crisps, Roasted Red Pepper Hummus, Black Olive Tapenade
Mini Carrot Muffins, Whole Wheat Olive Oil Cake

IT'S HALF TIME 34

WARM PRETZEL
IPA Smoked Cheese Sauce, Dijon and Whole Grain Mustard

FRESH POPCORN
Salty, Sweet, Cheesy

MINI BALLPARK HOTDOGS
Classic Toppings

COCOA CORNER 36

Chocolate Covered Strawberries, Dark Chocolate Coconut Macaroons, Chocolate Truffle Pops, White Chocolate Yuzu Verrine, Salted Chocolate Covered Pretzel Sticks, Mini Triple Chocolate Cookies, Homemade Chocolate Moon Pies

COOKIE MONSTER 26

Chocolate Chip, Oatmeal Raisin, White Chocolate Cranberry, Key Lime Cookie

DIP IT 26

CHIPS
Tortilla, Potato, Root, Bagel Chips

DIPS
Artichoke and Spinach, Sour Cream and Chive, House Guacamole, Roasted Onion Ranch

MEDITERRANEAN 28

SNACKS
Olives, Roasted Almonds, Pita Bread, Flat Bread

SPREADS
Hummus, Baba Ghanoush, Taramasolata, Tzatziki

BARISTA BITES 29

GOURMET DOUGHNUTS
Chocolate, Cinnamon Sugar, Glazed Old Fashion, Churros

HOMEMADE BISCOTTI
Almond – Amaretto, Pistachio – Dark Chocolate, Candied Orange

MINI COFFEE CAKES
Espresso Kalua, Zucchini, Coconut and Pineapple

POP IT 26

Fresh Popcorn, Flavored Salts, Specialty Toppings
Candy Shop I Assorted Sweet Dreams

SMOOTHIE BAR 27

THE LIQUIDS
Almond Milk, Oat Milk, Soy Milk, Yogurt, Low Fat Milk, Coconut Water

THE SOLIDS
Banana, Strawberry, Blueberry, Pineapple, Ginger, Mixed Berry, Spinach, Almonds, Dates, Apple, Carrot

THE POWDER
Protein Blend, Cocoa, Energy, Recharge, Vitamin, Fibre, Supergrains

ANTIOXIDANT SHOOTERS 27

GREEN PIÑA
Pineapple, Kale, Spinach, Ginger, Apple, Celery

ROOTED
Celery, Beet, Apple, Turmeric

MIAMI TROPICS
Mango, Pineapple, Ginger, Local Power 4 Greens

All breaks are served with freshly brewed regular and decaf LavAzza Coffee and selection of teas.
Minimum of 25 guests required. If not met, a fee of $250++ will apply. Prices are quoted on a per - person basis.

BY THE DOZEN

SALTED SOFT PRETZELS, CHEESE SAUCE AND DIJON	56
SAVORY AND SWEET MUFFINS	55
ASSORTED COOKIES	55
BLONDIES OR BROWNIES	55
CHOCOLATE COVERED STRAWBERRIES	60
SEASONAL BISCOTTI	58
JAMAICAN BEEF PATTIES	60
MINI CUBAN SLIDERS	58
MINI CUPCAKES	60
RICE CRISPY TREATS	50
CHURROS	55
HOUSE MADE DOUGHNUTS	60
AFTERNOON TEA SANDWICHES Smoked Salmon, Cucumber, Curry Chicken, Cheese and Ham	35

BY THE ITEM

HIGH ENERGY TRAIL MIX	6
FRESH SEASONAL FRUITS	12 / per person
PROTEIN BARS	8
SALTED PEANUTS, ALMONDS, PISTACHIOS	6
CHIPS, POPCORN, PRETZELS	6
HOUSEMADE GRANOLA BARS	6
CANDY BARS	5
TERRA GOURMET	7

BEVERAGES

LAVAZZA FRESH BREWED COFFEE	**96** / per gallon
COLD PRESSED JUICE IN THE JAR	**12** / per person
STILL AND SPARKLING WATER	**8** / each
SOFT DRINKS	**7** / each
ASSORTED HOT OR COLD TEAS	**96** / per gallon
MIGHTY LEAF TEA SELECTION	**96** / per gallon
HOUSE SEASONAL SMOOTHIES	**10** / per person
ENERGY DRINKS	**9** / each
FLAVORED BOTTLE WATER	**8** / each

LUNCH

EDEN ROC
MIAMI BEACH

NOBU HOTEL
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ONE CANNOT THINK WELL, LOVE WELL,
SLEEP WELL, IF ONE HAS NOT DINED WELL.

~ VIRGINIA WOOLF

COLD BUFFET

DESIGNED FOR A MINIMUM OF 25 GUESTS

EDEN ROC DELICATESSEN 69

SOUP
Roasted Tomato Soup with Garlic Croutons

SALAD COUNTER
Leaves — Artisan Lettuce, Romaine, Spinach
Fixings — Heirloom Cherry Tomato, Cucumber, Pickled Onions, Parmesan, Grilled Heart of Palm, Sweet Potatoes, Crispy Garbanzos, Avocados, Pesto Marinaded Feta, Roasted Corn, Caramelized Walnuts, Crispy Croutons
Dressings — Honey-Balsamic, Citrus Vinaigrette, Caesar Dressing

COMPOSED SALADS
Deli Style Potato Salad, Butcher's Pepper Mayonnaise, Parsley
Country-Style Coleslaw

CARVERY BOARD
Corned Beef, Country Ham, Salami, Turkey
Emmental, Mild Cheddar, Southern Italian Provolone, Classic American

FRESH BAKED BREADS
Brioche Roll, Rosemary Focaccia Roll, Sour Dough and Wheat Bread

CONDIMENTS
Assorted Root Vegetable Chips
House Made Potato Chips
Boston Bibb Lettuce, Sliced Heirloom Tomato, Kosher Pickles, Pepperoncini
Mayonnaise, Dijon Mustard, Ketchup

DESSERTS
Miniature Fruit Tart, Berry Panna Cotta, Double Fudge Chocolate Cake,
New York Cheesecake

THE 'BU FARM LUNCH 70

SOUP
Potato Brocolli Soup

SALADS
Greek Quinoa Salad — Barrel Aged Feta, Florida Heirloom Tomatoes, Lemon, EVOO
Raw Shaved Brussels Sprouts — Mustard, Almonds, Lemon Vinaigrette
BLT Salad — Smoked Bacon, Beefsteak Tomatoes, Parmesan, Romaine, Kale

ENTRÉE
Mama Tran's Vietnamese Chicken Salad
Chilled Salmon and Grainy Mustard Dressing, Saffron Israeli Couscous, Corn, Sugar Snap Peas, Rare Roast Grass Fed Beef Sirloin, Chili Cherry Tomatoes
Israeli Cous Cous 'Paella'

BREADS
Selection of 'True Loaf' Sourdough

FRESH BAKED BREADS
Brioche Roll, Rosemary Focaccia Roll, Sourdough and Wheat Bread

SWEET END
Chocolate Cake with Dulce de Leche, Carrot Cake with Crème Fraîche and Granola,
Berry and Cream Meringue

SANDWICH COUNTER 68

SOUP
Minestrone Soup with Parmesan

SALAD COUNTER
Leaves — Artisan Lettuce, Romaine, Spinach
Fixings — Heirloom Cherry Tomato, Cucumber, Pickled Onions, Parmesan, Grilled Hearts of Palm, Sweet Potatoes, Crispy Garbanzos, Avocado, Pesto Marinaded Feta, Roasted Corn, Marinade Black Beans, Seasonal Dried Fruits, Toasted Almond, Focaccia Croutons
Dressings — Green Goddess, Roasted Shallot Vinaigrette, Caesar Dressing

COMPOSED SALADS
Greek Salad with Feta Cheese
Quinoa Salad, Roasted Butternut Squash, Parsley, Pomegranate-Lemon Dressing

Select a Total of 3 Wraps and/or Sandwiches

WRAPS AND SANDWICHES
Chicken Caesar Wrap, Spinach Tortilla
Roasted Vegetable Sandwich, Herb Focaccia

GRILLED SANDWICHES
Spicy Tuna Melt on Multi-Grain
Classic Reuben On Rye
Ultimate Cuban- Smoked Pork, Ham and Truffle Gruyere, Pickles, Mustard

CONDIMENTS
Assorted Root Vegetable Chips, Homemade Potato Chips, Kosher Pickles, Pepperoncini

DESSERTS
Tiramisu Verrine, Carrot Cake, Caramel Cashew Nut Tart, Passion Fruit Mousse

Minimum of 25 guests required. If not met, a fee of $250++ will apply. Prices are quoted on a per - person basis.
All lunch options are served with selection of bread rolls, sweet butter and Extra Virgin Olive Oil. All lunch options are served with freshly brewed regular and decaff LavAzza Coffee and selection of teas (Excludes Box Lunches)

COLD BUFFET

DESIGNED FOR A MINIMUM OF 25 GUESTS

BOXED LUNCH FAVORITES 65

Select 1 of each | Available to groups of 6 to 200
All Served With Whole Fruit and Potato Chips

SANDWICHES AND WRAPS
Roast Beef Sandwich, Smoked Gouda, Horseradish Cream, Pickled Red Onion, Ciabatta

Smoked Country Ham, Swiss Cheese, Caramelized Onion, Dijon Mustard Aioli, Marble Bread

Roast Turkey and Brie, Cranberry Remoulade, Baguette

Chicken Caesar Wrap, Tomato Tortilla

Chermoula Shrimp Wrap, Sweet Peppers, Onions, Black Bean Tortilla

Roasted Vegetable Sandwich, Boursin Spread, Rosemary Focaccia

SALADS
Loaded Potato Salad — Bacon, Cheddar, Scallions, Sour Cream Dressing

Orzo — Cranberry Salad, Roasted Peppers, Parsley, Lemon Vinaigrette

Tabbouleh — Bulgur, Tomato, Mint, Parsley

DESSERTS
Dark Chocolate Brownie

Macadamia Nut Blondie

Chocolate Chip Cookie

Granola bar

HOT BUFFET

YUCATAN 74

TO START
Sopa De Lima — Lime Marinated Chicken, Tortilla Strips, Cilantro, Avocado
Queso Fundido — Chorizo, Oaxaca Cheese, Roasted Salsa

SALADS
Black Bean Salad — Nopales, Roasted Corn, Roasted Poblano, Avocado, Tomato, Red Onion, Cilantro and Honey Lime Vinaigrette
Mesclun Mix — Creamy Cilantro Dressing
Guacamole — Chicharron, Cilantro, Tomato, Red Onion

MEAT AND FISH - Select 3
Cochinita Pibil
Guajillo Rubbed Skirt Steak
Achiote Snapper
Chicken Mole Enchiladas

THE REST
Warm Nixtamal Corn Tortillas and Flour Tortillas, Tortilla Chips, Sour Cream, Pico de Gallo, Tomatillo Salsa, Habanero Salsa, Pickled Red Onions, Shredded Cabbage, Queso Cotija and Mozzarella, Cilantro, Limes

POSTRES
Arroz con Leche, Mamacita's Flan, Cinnamon Nachos with Chocolate Sauce and Whipped Cream

CABANA 72

Bahamian Seafood Chowder

SALADS
Tropical Caesar Salad — Mango-Caesar Dressing, Parmesan Cheese, Coconut Bread Croutons
Blackened Salmon Salad — Mesclun, Mango, Roasted Peppers, Cherry Tomato, Grilled Corn, Avocado, Plantain Chips and Passion Fruit Dressing
Cabana Salad — Baby Spinach, Red Onion, Candied Walnuts, Strawberries, Goat Cheese Dressing

MAINS - Select 3
Havana Airline Chicken — Sweet and Sour Orange Mojo
Churrasco — Chimichurri Sauce, Baby Tomato Escabeche
Fried Florida Snapper — Coconut Curry Sauce
Mojo Marinated Swordfish — Mango Pineapple Relish

SIDES - Select 3
Sweet Plantains, Congris , Black Beans, Yellow Rice, Green Beans, Yuca al Mojo, Boniato Puree

Coconut Bread and Whipped Sweet Butter

TROPICAL SWEETS
Mango Panna Cotta with Fruit Salsa, Spiced Rum Cake, Caribbean Coconut Mousse

Tropical Juices, Aguas Frescas

Minimum of 25 guests required. If not met, a fee of $250++ will apply. Prices are quoted on a per - person basis.
All lunch options are served with selection of bread rolls, sweet butter and Extra Virgin Olive Oil. All lunch options are served with freshly brewed regular and decaff LavAzza Coffee and selection of teas (Excludes Box Lunches)

HOT BUFFET

DESIGNED FOR A MINIMUM OF 25 GUESTS

BACKYARD GRILL 68

SALADS - Select 3
Wedge Salad With Tomato — Red Onion, Roast Garlic Croutons and Smokey Bacon, Blue Cheese Dressing
Green Bean Salad — with Roasted Hazelnuts, Cranberries, Crispy Panko and Creamy Mustard Ranch
Creole Coleslaw
Potato Salad

THE GRILL - Select 3
Angus Beef Burger, Kosher Hot Dogs, Grilled Beer Bratwurst, Spicy and Sweet Chicken Wings, Pork Ribs with Guava BBQ

SIDES
Cilantro Lime Butter Corn on The Cobb, Marinated and Grilled Portobello Mushrooms

CONDIMENTS
Potato Bread Buns, BLT, Red Onion, Relish, Tomato Ketchup, Mayonnaise, Mustard, Pickles, Sauerkraut, American–Cheddar-Swiss Cheeses

SWEETS
Spiced Apple Tart, Mini Smore's Cupcakes, Sugar Cookies

ITALY VIA SOUTH BEACH 69

SOUP
Farmer's Market Minestrone

SALADS
Watermelon Panzanella Salad — with Sourdough
Caprese Salad — with Local Mozzarella
Arugula with Grapes — Pine Nuts, Aged Pecorino, Endive and Lemon Vinaigrette

ANTIPASTI
Grilled Marinated Seasonal Vegetables, Italian Cured Meats and Cheeses, Homemade Rosemary Focaccia, Breadsticks and Italian Flatbreads

HOT - Select 3
Branzino 'Agrodolce', Capers, Olives, Currants and Red Wine Gastrique
Chicken Picatta with Mushroom Ragout
Meatballs, Tomato Ragout, Ricotta Salata, Spaghetti
Butternut Squash Ravioli with Sage

SWEETS
Tiramisu, Berry Panna Cotta, Cannoli, Ricotta Doughnuts

PLATED LUNCHES

TAILORED LUNCHES 76

Choose one beginning, one middle and one end

BEGINNING
Roasted Tomato Bisque, Smoked Cheddar Beignets, Basil Gremolata

Baby Iceberg, Pancetta, Pickled Onions, Point Reyes Blue, Buttermilk Dressing

Spinach Salad with Goat Cheese, Cranberries, Spice Almonds and Whole Grain Mustard Honey Dressing

Petite Romaine Salad, Shaved Parmesan, Black Garlic Caesar, Tomato Jam, Parmesan Crisp

Local Farmer (Mix Heirloom Tomato, Fresh Burrata, Black Garlic Puree, Basil, Lemon Oil Preserved)

"New Style Ahi Tuna Causa", Avocado Salad, Peruvian Potatoes, Rocoto Pepper Vinaigrette

MIDDLE
Slow Roasted French Chicken, Fresh Corn Grits, Foraged Mushroom Ragout, Natural Jus

Pan Seared Atlantic Salmon with Purple Potato Puree, Lemon and Dill Asparagus, Aji Amarrillo Vinaigrette

Crispy Skin Stone Bass, Chorizo Succotash, Saffron Corn Velouté

Braised Short Rib I Garlic Potato Puree and Seasonal Vegetables

Herb and Lemon Grilled Chicken, Roast Lemon and Rosemary Carrots with Broccolini on a Baked Risotto Cake

6 Oz. Pan Fry Beef Filet, Cauliflower Puree, Asparagus, Confit Tomato Salad, Green Pepper Sauce

Wild Mushroom and Herb Streusel with Shallot Confit and Roasted Tomatoes

END
Yuzu Crème Brulée, Fruit Caviar, Sesame Crumble

Key Lime Pie with Coconut Chantilly Cream

Seasonal Berries And Mango Gelée

Passion Fruit Cheesecake with Macadamia Nut Brittle and Strawberry Guava Sauce

Dark Chocolate Praline Mousse, Milk Chocolate Crumble

Minimum of 25 guests required. If not met, a fee of $250++ will apply. Prices are quoted on a per - person basis.
All lunch options are served with selection of bread rolls, sweet butter and Extra Virgin Olive Oil. All lunch options are served with freshly brewed regular and decaff LavAzza Coffee and selection of teas (Excludes Box Lunches)

BUILD YOUR OWN BUFFET

CHOICE ONE **58**
2 - STARTER
2 - ENTRÉE
1 - SIDE
2 - SWEET

CHOICE TWO **68**
2 - STARTER
2 - ENTRÉE
2 - SIDES
2 - SWEET

CHOICE THREE **78**
3 - STARTER
3 - ENTRÉE
3 - SIDES
3 - SWEET

SALAD BAR *
Assorted Breads Mesclun Mix

Heirloom Baby Tomato, Red Onion

Charred Tomato Vinaigrette, Creamy Honey Balsamic

TO START
Classic Greek Salad

Caprese Salad, Fresh Basil

Huancaina Potato Salad

Vegetable Escabeche

Shrimp and Cucumber Salad, Jicama, Mojito Dressing

Black Beans, Charred Corn and Avocado

Sancocho Soup, Garlic Cuban Bread

Minestrone Soup

Tortilla Soup, Jalapeño Lime Crema, Tortilla

PIZZAS
Roasted Eggplant Spread, Spinach, Feta, Basil, Crème Fraïche

Roasted Onion, Pancetta, Ricotta

Fresh Mozzarella, Prosciutto, Avocado, Arugula, Roasted Garlic Fromage Blanc, Balsamic Reduction

MAIN ENTRÉE
Brick Oven Chicken, Spicy Rosemary Tomato Sauce

Plantain Crusted Mahi-Mahi, Cilantro Lemon Sauce

Roasted Atlantic Salmon, Mango Poblano Salsa

Bacon Wrapped Pork Loin, Rum, Tamarind Glaze

Chipotle Glazed Pork Ribs

Carne Asada, Pico De Gallo, Chimichurri

Baked Shrimp Alfredo Penne Pasta

Honey and Grain Mustard Airline Chicken Breast

SIDES
Congris (Cuban Rice and Black Beans)

Pesto Grilled Vegetables

Yucca Al Mojo

Herb Roasted Fingerling Potatoes

Roasted Parmesan Baked Zucchini

DESSERTS
Limoncello Panna Cotta

Double Fudge Chocolate Cake

Praline Chocolate Mousse

Lemon Ricotta Cake

Banana Rum Raisin Bread Pudding

Tequila-Lime Pie

Salted Caramel Flan

Cuatro Leches

Strawberry Cheese Cake

Papaya Parfait, Tropical Gelée

*All build your own buffets include the Salad Bar.
Minimum of 25 guests required. If minimum is not met, a fee of $250++ will apply.
All lunch options are served with selection of bread rolls, sweet butter and Extra Virgin Olive Oil. All lunch options are served with freshly brewed regular and decaff LavAzza Coffee and selection of teas (Excludes Box Lunches).

RECEPTION

EDEN ROC
MIAMI BEACH

NOBU HOTEL
MIAMI BEACH

CANAPÉS

MINIMUM ORDER 24 PIECES PER ITEM

COLD 10

Lemon-Ricotta Mousse, Tomato Jam, Rosemary Phyllo Tart (V)
Compressed Watermelon, Feta, Mint (V)
Goat Milk Cheese Cake, Onion Jam (V)
Thai Vegetable Summer Roll, Curry Dip (V)
Melon Ceviche Shooter (V)
Ginger Chicken Cashew Lettuce Wrap
Steak Tartar Cone, Horseradish Cream
Prosciutto & Parmesan Bruschetta, Ricotta, Sundried Tomato Tapenade
Smoked Duck, Fig Jam, Waffle Basket
Sweet & Sour Shrimp Cocktail
Lobster BLT
Tuna Tartar Cones, Wasabi Cream
Shrimp Ceviche, Habanero, Honey, Avocado, Cilantro
Smoked Salmon, Blini, Lemon Crème Fraîche, Hackleback Caviar
Mixed Mushroom and Truffle Crostini with Aged Pecorino (V)
Beet, Feta, Mint and Za'atar Spice Crostini (V)
Petite Cones of Salmon Tartare and Avocado

HOT 11

Crispy Vegetable Spring Roll, Sweet Chili Sauce (V)
Vegetable Samosa, Sweet Tamarind Sauce (V)
Filo Wrapped Triple Cream Brie, Honey Raspberry Jam, Walnuts (V)
White Truffle Mushroom Arancini, Tomato Coulis (V)
Black Bean Chihuahua Croquette (V)
Mac & Cheese Bites, Maple Bacon, White Cheddar Fondue
Chorizo, Roasted Garlic Aioli
Bacon Wrapped Dates, Blue Cheese, Balsamic Reduction
Indonesian Chicken Satay, Peanut Sauce
Beef Empanada
Jamaican Patties
Lobster Arancini, Tarragon Aioli
Miniature Crab Cake, Mustard Relish
Coconut Shrimp, Orange Horseradish
Chicken Mole Tart, Queso Fresco, Spiced Sunflower Seed
Beef Short Rib Slider, Aged Cheddar, Shallot Jam
Cabernet Braised Short Rib Gruyere Eclair
Cod Croquette
Lamb Kofta, Mini Pita, Tzatziki
Spanakopita (V)
Quince and Manchego Cheese Tart (V)

SWEETS CANAPÉS 12

Assorted Cake Pops
Petit Key Lime Tarts
Dulce de Leche Cones, Bacon Popcorn
Macaron Skewers
Assorted Brigadeiros
Chocolate Vanilla Cream Cups
Petit Chocolate Mousse with Crunchy Rice
Assorted Roulade
Petit Salty Caramel Tarts
Assorted Bonbons and Truffles

ENHANCEMENTS TO ADD OR BUILD

DESIGNED FOR A MINIMUM OF 25 GUESTS

MALIBU FARM STAND CRUDITÉS AND BRICK OVEN CRISP BREAD **28**
Baby Seasonal Vegetables in Plant Pots
Farm Hummus, Green Dip, Black Olive Aioli, Smoky Eggplant, Yogurt with Cucumber and Mint

EDEN ROC DIPS AND SPREADS **26**
Plantain, Tortillas, Root Vegetables, Sundried Tomato Focaccia, Sliced Baguette, Lavash, Pita Chips
Spinach Artichoke Dip, Guacamole, Roasted Onion Cilantro Lime Dip, Sundried Tomato Tapenade

CHEESE AND CHARCUTERIE DISPLAY **38**
CHEESE
Brie, Manchego, Stilton, Boursin, Aged Cheddar, Port Salut, Sage Derby

CURED MEATS
Salami, Serrano, Capicola, Chorizo,

CONDIMENTS
Fig-Cranberry Marmalade, Spicy Plum, Mango Chutney, Spicy Mixed Nuts, Marinated Olives, Local Honey, Whole Grain Mustard

BREADS
Sliced Baguette, Rosemary Focaccia, Lavash
Everything Crackers

DIP IT MEDITERRANEAN **34**
BREADS
Warm Pita Bread, Turkish Bagel Chips, Crispy Flat Bread

DIPS
Hummus, Baba Ghanoush, Taramasolata, Tzatziki, Roast Beet and Pistachio
Olives, Roasted Almonds

SALAD BAR** **28**
LEAVES
Artisan Lettuce, Romaine, Spinach, Arugula

FIXINGS
Heirloom Cherry Tomato, Cucumber, Pickled Onions, Parmesan, Grilled Heart of Palm, Sweet Potatoes, Crispy Garbanzos, Avocados, Pesto Marinaded Feta, Roasted Corn, Black Beans, Artichoke Hearts, Goat Cheese, Bocconcini, Caramelized Walnuts, Crispy Croutons

DRESSING
Honey-Balsamic, Citrus Vinaigrette, Caesar Dressing

FRUITS OF THE SEA **64** / per person
SHELLFISH
Court Bouillon Shrimp, Oysters, Crab Claws, Clams
Seafood Ceviche 'Mixto'

SAUCES
Cocktail Sauce, Red Wine Mignonette, Mustard Aioli, Lemons and Limes

ENHANCE YOUR SEAFOOD BAR EXPERIENCES

POACHED LOBSTER TAIL WITH DRAWN BUTTER **48**

FLORIDA STONE CRAB - Available October 15 through May 15 **MP**

DIM SUM STATION** **36**
Selection of Steamed and Fried Dim Sum

STEAM BASKETS
Vegetables Pot Stickers, Pork Steam Buns, Shrimp Sui Mei, Chicken Lemongrass Dumplings

CRISPY
Crab Wontons, Vegetable Spring Rolls

SAUCES
Soy, Spicy Chili Sauce, Sweet Chili-Garlic Sauce, Plum Sauce

**Optional Attendant or Display | One Attendant per Every 75 Guests

ENHANCEMENTS TO ADD OR BUILD

DESIGNED FOR A MINIMUM OF 25 GUESTS

SLIDERS **38** / per person
Please select 3

SHORT RIB
Caramelized Red Onion Jam, Pickled Radish, Cheddar

CUBAN
Roast Pork Country Ham, Swiss, Pickles

FRIED FISH
Creole Spice, Grilled Pineapple & Green Papaya Slaw

REUBEN
Corned Beef Pastrami, Thousand Island, Sauerkraut, Swiss

50/50
Chopped Angus and Applewood Smoked Bacon, Pepper Jack Cheese, Mustard, Ketchup

CHIPOTLE FRIED CHICKEN
Buffalo Aioli, Pickles, Apple Butter, Baked Biscuit

THE 'MAC' DADDY **34**
BRAISED SHORT RIBS
Onion Confit, Shiitake, Mahon Cheese

SHRIMP
Lemon Confit, Green Peas, Sweetcorn, Mascarpone and Pecorino

WILD MUSHROOMS
Truffle, Fig, Manchego

'PARILLADA' ** **40**
GRILLED MEATS
Adobo Skirt Steak, Chorizo, Spice Rubbed Chicken

SIDES
Chimichurri, Avocado, Red Onions and Tomato Salad, Grilled Portobello Mushrooms, Roast Peppers, Garlic Butter

**Optional Attendant or Display | One Attendant per Every 75 Guests

ENHANCEMENTS - ACTION STATIONS

DESIGNED FOR A MINIMUM OF 25 GUESTS

CEVICHE BAR** **38** / per person

CLASSICO
Corvina, Red Onion, Lime Juice, Cilantro, Cancha Corn

PUT THE LIME IN THE COCONUT
Coconut Milk, Lime, Chili, Basil, Mint, Peanut, Shrimp

VERACRUZANO
Mixed Seafood, Tomato, Oregano, Olives, Lime, Red Onion

PASTA BAR* **36** / per person

Made to order:

PASTAS - Select 3
Gnocchi, Penne, Orecchiette, Garganelle, Spaghetti

SAUCES
Alfredo, Puttanesca, Pomodoro

GARNISH
Sausage, Peppers, Grilled Chicken, Wild Mushroom, Vegetables, Ham, Olives, Capers, Parmesan

PAELLA NIGHT**

PAELLA MIXTA **38**
Saffron Rice with Chorizo, Mussels, Clams, Key West Shrimp, Organic Chicken, Piquillo Peppers

PAELLA 'MARKET' **28**
Saffron Rice, Seasonal Market Vegetables, Piquillo Peppers

TAQUERIA* **36** / per person

Select 4

CARNE ASADA
Grilled Skirt

COCHINITA PIBIL
Achiote Rubbed 8hr Pork Shoulder

POLLO 'PASTOR'
Adobo Roast Chicken with Pineapple
'CARNITAS'
Duck Confit

CAMARON
Chipotle Marinated Shrimp

HONGOS
Grilled Marinated Mushrooms

NOPALES
Grilled Cactus

CONDIMENTS
Guacamole, Cilantro, Sour Cream, Habanero Salsa, Tomatillo Salsa, Pico de Gallo, Cabbage, Pickled Onion, Jalapeños, Queso Fresco and Cotija Cheese

SHAWARMA STATION* **38** / per person

Select one rotisserie

Chermoula Spiced Lamb
Labneh and Spice Marinated Chicken
Middle Eastern Spiced Beef
Served with Warm Pita, Tomato, Onions, Garlic Tahini, Hummus, Chili, Cucumber, Cabbage, Lettuce, Condiments

*Chef Attendant Required | One Attendant per Every 75 Guests
**Optional Attendant or Display

ENHANCEMENTS - ACTION STATIONS

CARVERY*

All served with fresh baked rolls and condiments

SALT AND HERB CRUSTED PRIME RIB WITH HORSERADISH CREAM, NATURAL JUS	48 / per person
BLACK PEPPER SPICED ANGUS TENDERLOIN WITH HORSERADISH AND BEARNAISE	54 / per person
LEMON AND HERB STUFFED PORCHETTA, PAN JUICES	38 / per person
MAPLE CIDER BRINED TURKEY WITH BRIOCHE CHESTNUT STUFFING, CRANBERRY JAM, NATURAL JUS	32 / per person
RAS-EL-HANOUT SPICED LEG OF LAMB, DATE CHUTNEY, HARISSA JUS	37 / per person
WHOLE SALT CRUSTED SNAPPER AND FLORIDA CITRUS BEURRE BLANC	38 / per person
SPICED AND BANANA LEAF WRAPPED WHOLE GROUPER	44 / per person
MOSCOVADO GLAZED HAM ON THE BONE, ROASTED PINEAPPLE	30 / per person
RUM AND PINEAPPLE BRINED PORK AND MANGO RUM RAISIN COMPOTE	36 / per person

SIDES

EXTRA SIDE 19 / per person

Please select one with your carving

Sweet Potato Hash
Coconut and Pineapple Rice
Mushroom Ragout
Roasted Garlic Broccoli Mashed Potatoes
Herb Roasted Potatoes
Root Vegetable Gratin
Braised Black Beans
Dried Fruits Cous-Cous
Creamed Spinach
Lemon Pepper Asparagus

*Chef Attendant Required | One Attendant per Every 75 Guests

DESSERT OPTIONS

DESIGNED FOR A MINIMUM OF 25 GUESTS

'LOLLYPOP' SWEET DIPS **26**
Bananas, Key Lime, Homemade Raspberry Macaron
Toasted Coconut, Crushed Almonds, Mini M&Ms, Croquant, Chocolate Flakes

BUILD YOUR OWN CUPCAKE **27**
Belgian Chocolate, Red Velvet, Carrot, Tahitian Vanilla
Vanilla Butter Cream, Fudge Frosting, Cream Cheese, Grand Marnier
Assorted Candies, Chocolate Flakes, Pearls, Croquants, Crushed Oreos, Candied Nut

THE EDEN ROC FLAMBE* **36**
Bananas Foster – Dark Rum, Cinnamon, Banana Liquor, Butter, Sugar, Vanilla Ice Cream
Crepes – Caramelized Apples, Poached Pears, Butter, Cognac, Bourbon Ice Cream
Caribbean – Mango, Pineapple, Guava, Mango Sorbet
Toppings – Chocolate Sauce, Strawberry Sauce, Dulce De Leche, Toasted Nuts, Whipped Cream

CHOCOLATE FOUNTAIN **34**
FOUNTAINS – Select 1
Dark, Milk, or White Chocolate

TO DIP - Select 4
Marshmallows, Graham Crackers, Fruit Skewers, Strawberries, Bananas, Cake Pops, Pretzels, Chocolate Pearls

TOPPINGS
Chocolate Sauce, Strawberry Sauce, Dulce De Leche, Toasted Nuts, Whipped Cream

SUNDAE CART **28**
ICE CREAM
Vanilla, Chocolate, Strawberry

TOPPINGS
Marshmallows, Graham Crackers, Bananas, Strawberries, Pretzels, Pound Cake, Chocolate Pearls, Brownie Pieces

SAUCES
Chocolate Sauce, Strawberry Sauce, Dulce De Leche, Toasted Nuts, Whipped Cream

LOCALS AT THE ERC

MIMMOS MOZZARELLA BAR* **65** / per person
FRESH BURRATA MADE TO ORDER
Stracciatella, Scamorza Affumicata, Rollatini
Grissini, Marinated Vegetables, Olives, Toasted Baguettes
Artisanal Mixed Greens, Semi Dried Tomatoes, Artichoke Hearts, Asparagus, Balsamic, Extra Virgin Olive Oil

LAS AREPITAS **29** / per person
HAND CRAFTED AREPAS MADE TO ORDER
Cheese & Vegetable, Reina Pepiada (Chicken), Beef & Gouda

CAO CHOCOLATES – FROM BEAN TO BAR**
Miami's own artisan chocolate producer – please enquire for your event

Chocolate Tastings
Chocolate Pairings (Wines, Scotch, Cigars)
Chocolate Demos or Hands-on Classes with Guests

LULU'S LIQUID NITROGEN ICE CREAM **24** / per person
Freshly Made Organic Ice Cream From Our Local Friend Lulu.

2 Flavours, 2 Scoops Per Person

*Chef Attendant Required | One Attendant per Every 75 Guests
**Prices vary depending on season and variety selected

NOBU MIAMI RECEPTION OFFERINGS

LIVE STATIONS AND DISPLAYS

SASHIMI BAR** **65** / per person
12pc of Signature Nobu Items - Select 3

Seared Tuna Wasabi Salsa
Yellowtail Jalapeno
Tiradito 'Nobu Style'
White Fish Dry Miso
Tai With Sweet Jalapeno and Kataifi

MAKI DISPLAY **55** / per person
8pc Cut Rolls

Kappa Maki
California Roll
Shrimp Tempura
Spicy Tuna
Ginger, Wasabi & Soy Sauce

NOBU 'ROBATA'*** **75** / per person
Skewers Grilled Over Japanese Charcoal - Select 2 Meat, 2 Seafood, 3 Vegetable

MEAT
Chicken Scallion, Ribeye Shallot, Tenderloin Mushroom, Pork Belly, Chicken Liver, Lamb Chop

SEAFOOD
Salmon, Shrimp, Sea Bass, Squid, Tender Octopus

VEGETABLES
Corn, Zucchini, Shiitake, Tomato, Asparagus, Sweet Potato, Pumpkin

SAUCES AND SEASONINGS
Anticucho, Teriyaki, Wasabi Pepper, Mustard Miso
Shichimi, Sansho Pepper

NOBU TEMPURA STATION* **65** / per person
SEAFOOD - Select 3
Shrimp, Scallop, White Fish, Squid, Snow Crab

VEGETABLES
Chef's Selection of 4 Seasonal Vegetables

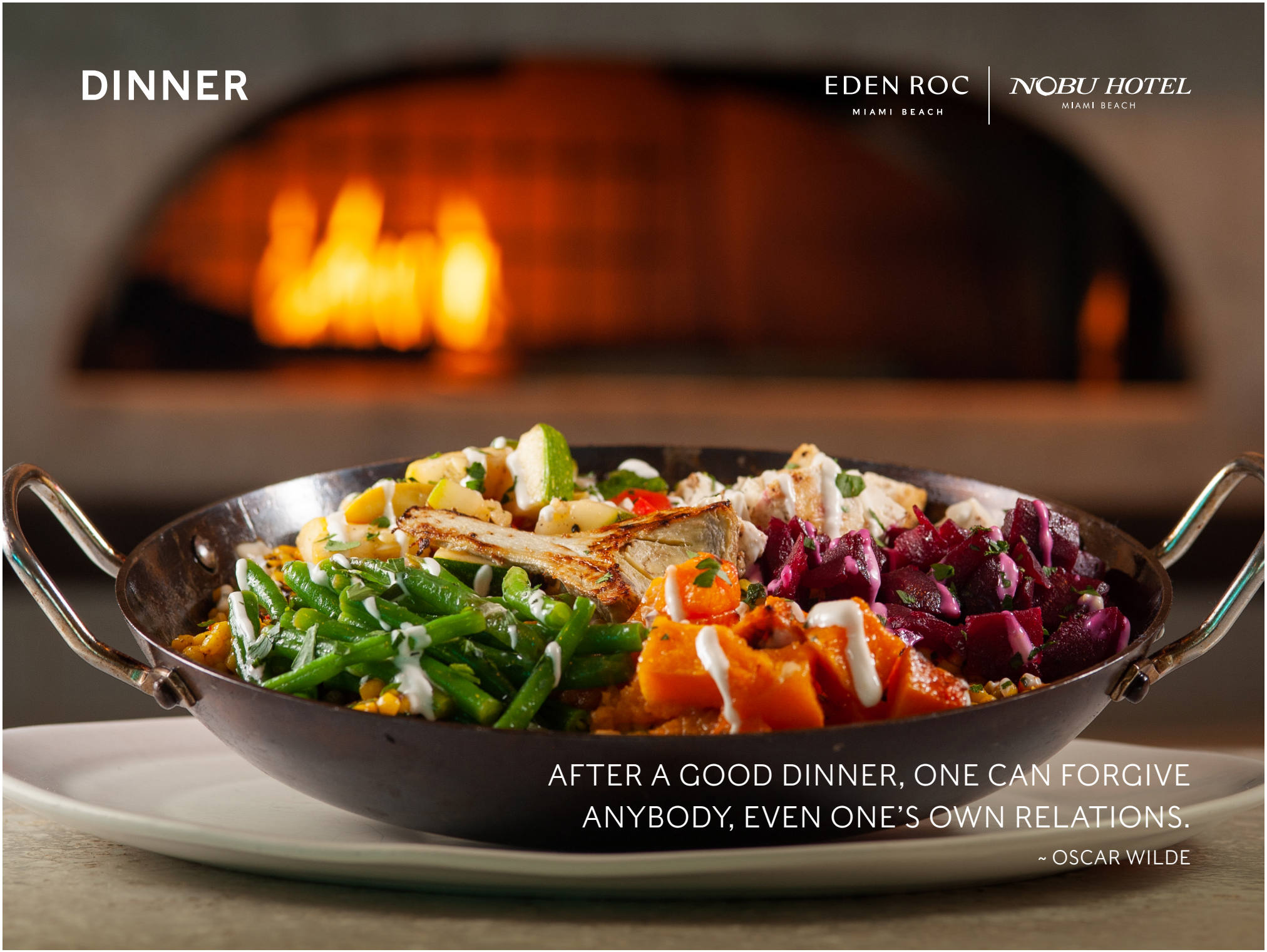
SAUCES AND SEASONING
Tempura Sauce, Butter Ponzu, Creamy Spicy, Curry Salt, Green Tea Salt

*Chef Attendant Required | One Attendant per Every 75 Guests
**Optional Attendant or Display
***Tailored event menus are available upon request
Minimum of 25 guests required. If not met, a fee of $250++ will apply. Prices are quoted on a per - person basis.

DINNER

EDEN ROC
MIAMI BEACH

NOBU HOTEL
MIAMI BEACH



AFTER A GOOD DINNER, ONE CAN FORGIVE
ANYBODY, EVEN ONE'S OWN RELATIONS.

~ OSCAR WILDE

DINNER BUFFET

DESIGNED FOR A MINIMUM OF 25 GUESTS

'ERH STEAK' 195

SOUP
Double Beef Broth Onion Soup with Dry Sack Sherry, Gruyere and Parmesan Crouton

SALADS
Beefsteak Tomato Salad — with Pickled Red Onions, Burrata and Basil, Aged Balsamic Vinaigrette
The Wedge — Baby Iceberg, Rogue Creamery Blue, Diced Poached Pear, Pistachios, Miami Smokers Bacon, Ranch

ICED SEAFOOD DISPLAY
Crab claw — Lemon Mustard Sauce
Key West Pink Shrimp — Bloody Mary
Little Neck Clams — Wasabi Cucumber Salsa
Freshly Shucked Oysters — Mignonette, Lemon
Seafood Ceviche — Lime, Red Onion, Cancha Corn, Cilantro, Sweet Potato

THE BEEF - Select 1*
'Apicius' 7 Pepper Angus Tenderloin
New York Angus Prime Strip
Prime Rib Roast, Kansas Rub

NOT THE BEEF - Select 2
Herb And Mustard Crusted Lamb Chops
Jerk Rotisserie Chicken
Crackling Pork, Apple Chutney
Salt Roasted Grouper, Caponata
Cedar Baked Salmon with Florida Citrus

SAUCES
Beurre Maître D'hotel, Bordelaise Jus, Horseradish, Béarnaise

SIDES - Select 3
Grilled Asparagus with Pecorino and EVOO
Creamed Spinach
Creamed Potato Puree, Extra Butter
Roasted Thyme and Garlic Fingerling Potatoes
Wild Mushroom Ragout
Sautéed Broccolini 'Caesar'
4 Cheese Mac
Truffle Corn with Crispy Breadcrumbs
Crispy Brussel Sprouts with Miso and Ponzu
Yorkshire Puddings

DESSERTS
Strawberry Cheesecake, Mini Guava Filled Donuts, Chocolate Coconut Macaroons, Chocolate Caramel Dome

'SOUTHERN COMFORT' 115

SOUP
Louisiana Gumbo

SALADS - Select 3
Southern 'Caesar' — Golden Raisins, Cornbread Croutons, Romaine, Cranberry, Creamy Apple Dressing
Compressed Watermelon — Heirloom Tomatoes, Arugula, Cider Moonshine Vinaigrette
Roast Beets — Asher Blue, Candied Pecans, Watercress, Grilled Corn, Peach Bourbon Vinaigrette
Fingerling Potato Salad — Country Bacon, Yolk, Charred Scallion, Tarragon

MAINS - Select 3
Chicken and Waffles Served with Maple Butter, Hot Sauce
Shrimp 'N' Grits With Cayenne Lemon Shrimp, Sharp Cheddar Grits, Andouille Sausage Jus
Wet Mop Ribs & Kansas City Peach BBQ
18Hr Smoked Brisket with Roasted Vidalia Onion and Red Eye Gravy
Blackened Snapper with Sweetcorn, Charred Squash, Smoked Tomato Molasses

THE FIXINS' - Select 3
Carolina Gold Rice, Ham Hocks and Beans, Creamed Collard Greens, Buttermilk Biscuits, Skillet Jalapeno Cornbread

SWEET TOOTH
Seasonal Fruit Cobbler, Mississippi Mud Pie, Bananas Foster' Tarts

NOCHE HABANA 125

SALAD COUNTER
Artisan Lettuce
Crispy Garbanzo, Queso Fresco, Tomato, Onion, Cucumber, Guava Vinaigrette, Chipotle Ranch

COMPOSED SALADS
Avocado & Tomato Salad, Plantain Chips
Margarita Dressed Jicama Grapefruit Salad

SLICED CUBAN BREAD, GARLIC HERB BREAD

ENTRÉE – Select 3
Pork Asado, Onion Garlic Mojo
Carne Mechada
Naranja Agria and Achiote
Seared Mahi-Mahi, "Enchilado" Of Mussels & Clams

SIDES – Select 3
Yuca al Mojo, Black Beans, Yellow Rice, White Rice, Sweet Plantains, Green Beans al Ajillo

DESSERTS – Select 3
Guava Tartalette, Caramel Flan, Tres Leches, Señoritas Dulce de Leche, Guanabana Tart, Passion Fruit Cheesecake

All dinner options are served with selection of bread rolls, sweet butter and Extra Virgin Olive Oil. All dinner options are served with freshly brewed regular and decaff LavAzza Coffee and selection of teas.
Minimum of 25 guests required. If minimum is not met, a fee of $250++ will apply.
*Chef Attendant Required | One Attendant per Every 75 Guests

DINNER BUFFET

DESIGNED FOR A MINIMUM OF 25 GUESTS

'EDEN ROC CIRCA 1950' 200

TO START
Crab & Cognac Bisque, Crab Crème, Oyster Crackers

SALADS AND APPETIZERS - Select 3
Tomato Mozzarella Basil
Millionaire's Salad of Artichoke — Truffle and Baby Spinach
Shrimp Cocktail 'Marie Rose' — Smoked Chicken Waldorf Salad with Baked Apple, Walnuts, Celery
Salad 'Russe' — with Roast Beets and Pear

ENTRÉES - Select 2
Tournedos 'Rossini' Sauce Perigord
Roast Lobster Tail 'Americaine'
Chicken a La Crème
Vegetable 'Pithivier', Sauce Tomate

CARVING* - Select 1
Salmon 'Coulibiac' – Salmon Filets Baked in Puff Pastry with Wild Rice and Herbs, Shellfish Sauce and Beurre Blanc
Florida Salt Baked Grouper with Sauce Hollandaise

TO ACCOMPANY - Select 3
Gratin Potatoes
Roast Tomato with Parmesan and Herbs
'Vichy' Baby Vegetables
Sautéed Green Beans with Shallots and Bacon

AFTERS
Sherry 'Trifle', Chocolate Fondant, Apple Tarte 'Fine', Petit Fours

THE GOURMET GRILLE 175

SALAD COUNTER
Artisan Lettuce, Romaine
Tomato, Pickled Onion, Cucumber, Bacon, Crumbled Blue, Parmesan, Crouton, Caesar, Buttermilk Ranch, Herb Balsamic

COMPOSED SALADS - Select 2
Southern Coleslaw
Country Potato Salad, Egg, Smoked Bacon
Antipasti Pasta Salad
Bean and Corn Salad with Herb Dressing

Jalapeño Corn Bread, Cheddar Biscuit

OFF THE GRILL - Select 3
Maine Lobster Tails, Drawn Butter
Rosemary Lamb Chops, Honey Lavender
Dry Spice Rubbed Rib-Eye Steak, Chimichurri
Garlic and Herb Chicken, Bourbon BBQ Sauce
Lemon Pepper Mahi-Mahi, Roasted Corn Relish
Herb Marinaded Vegetable

ON THE SIDE
Truffle Mac-N-Cheese
Confit Fingerling Potatoes

DESSERTS - Select 3
Apple Crumble Pie, Strawberry Shortcake, Caramel Fudge Brownie, Lemon Meringue Pie, Blueberry Cheesecake

'MALIBU FARM FIELD TO FORK' 145

Seasonal offerings from Florida's bounty subject to Mother Nature!

FROM THE TABLE - Select 3
Hummus, Smoked Eggplant Dip, Black Olive Aioli, Crudité, Crackers
Burrata, Nectarine Or Fig, Sesame Seed Crumbles, Arugula, Pomegranate Dressing
Purple Flowering Kale, Grapes, Sunflower Seeds
Chard, Dried Cranberries, Agave Pepitas
Spinach, Bacon, Egg, House Goat Cheese

FROM THE PASTURE - Select 2
Roast Leg Of Lamb, Artichoke, Parmesan
Grass Fed Beef Tenderloin, Garlic, Herbs, Horseradish Crème Fraîche
BBQ Mustard Jidori Chicken, Fennel, Arugula

FROM THE SEA - Select 1
Sea Bass, Ginger, Soy, Honey
Shrimp, Farro, White Beans

FROM THE FIELD
Creamy Potato and Green Tomato Gratin
Black Rice, Black Lentils
Roasted Carrots, Arugula, Lemon

SWEET END
Berry and Cream Meringue, Chocolate Cake, Carrot Cake with Granola and Créme Fraîche

PASSED APPETIZERS 45 / per person

Cauliflower, Goat Cheese, Lavash
Mini Chicken Sliders, Spicy Aioli, Arugula, Tomato
Deviled Egg, Bacon, Arugula
Mini Crab Cakes, Dill, Capers
Potato Pizza Tartlets

All dinner options are served with selection of bread rolls, sweet butter and Extra Virgin Olive Oil. All dinner options are served with freshly brewed regular and decaff LavAzza Coffee and selection of teas.
Minimum of 25 guests required. If minimum is not met, a fee of $250++ will apply.
*Chef Attendant Required | One Attendant per Every 75 Guests

PLATED DINNER

EDEN ROC
MIAMI BEACH

NOBU HOTEL
MIAMI BEACH

MY COOKING IS SIMPLY INGREDIENTS PLUS UMAMI.

~ NOBU MATSUHISA

PLATED OFFERINGS

MINIMUM THREE COURSES

SALADS 22

Baby Spinach Salad With Caramelized Pecans, Humboldt Fog Goat Cheese, Poached Pear and Fig Balsamic Vinaigrette

Caprese, Heirloom Tomato, Homemade Mozzarella, Saba

Roasted Heirloom Beet, Goat Cheese Mousse, Arugula, Spiced Hazelnuts, Beet Balsamic

Heart Of Palm And Heirloom Tomato, Avocado Mint Puree, Feta, Watercress

Baby Romaine, Creamy Roasted Garlic Dressing, Parmesan, Crostini

Market Greens, Cucumber and Carrot Ribbons, Onion, Tomato, Yellow Tomato Vinaigrette

Baby Wedge, Truffle Blue Cheese Dressing, Pickled Onion, Candied Bacon Crisp

CHILLED APPETIZERS 19

Five Spice Seared Tuna, Avocado Mousse, Citrus Salsa

Hamachi Crudo, Preserved Lemon, Radish, Lemon Salt

Mixed Seafood Ceviche with Red Onion, Cilantro, Rocoto

Peppered Beef Carpaccio With Watercress and Arugula, Lemon Aioli and Balsamic Gelée

SOUPS 19

Double Beef Broth Onion Soup With Gruyere and Parmesan Crouton

Cream of Wild Mushroom, Porcini Biscotti

Roasted Corn and Crab Chowder with Herb Gremolata

Classic Tomato Soup with Basil Pistou

Curried Butternut Squash Soup Sweet Chili and Crème Fraîche

HOT APPETIZERS 28

Pan seared Crab Cakes with Green Apple Slaw, Aji Amarillo Aioli

Seared Scallops, Sweetcorn Succotash, Bone Marrow 'Boat'

Braised Short-Rib Ravioli, Wild Mushroom Ragout, Cabernet Glaze

Slow Roasted Carrot Risotto, Truffle Oil, Grilled Artichoke

Lobster and Charred Corn Bisque, Crispy Lobster Ravioli

FEATHER 54

French Chicken Stuffed with Confit Leg, Roasted Root Vegetables, Olive Jus

Roast Duck Leg Confit with Garlic Mash, Red Wine Citrus Jus,

Mojo Marinated Spring Chicken, Rice And Beans, Yucca Bacon Hash, Sweet Plantains

Chicken Parmigiana, Tomato, Olives, Capers, Arugula

Herb Crusted Pheasant Breast, Parsnip Puree, Poached Leek and Mushroom, Madeira Jus

HOOF 70

Roast Herb and Lemon Porchetta with Garlic Braised White Beans, Sautéed Spinach and Pan Juices

Angus Tenderloin with a Porcini Crust, Gratin Potato, Marsala Demi and Baby Vegetables

Korean Braised Short Rib with Edamame Scallion Puree and Hon Shimeji Mushrooms

Seared Filet of Beef, Cabernet Shallot Marmalade, Broccoli Mashed, Seasonal Vegetables

Fennel Crusted Rack of Lamb, Apricot Mint Couscous, Rosemary – Merlot Jus

All dinner options are served with selection of bread rolls, sweet butter and Extra Virgin Olive Oil. All dinner options are served with freshly brewed regular and decaff LavAzza Coffee and selection of teas.
Minimum of 25 guests required. If minimum is not met, a fee of $250++ will apply.
Prices are quoted on a per-person basis.

PLATED OFFERINGS

MINIMUM THREE COURSES

FROM THE OCEAN 62

Seared Branzino with Olives, Capers, Tomato Olive Oil Emulsion, Carrot Puree and Roast Farro

Pan Seared Salmon, Marbled Potatoes, Shaved Fennel and Spinach, Tomato Fumet

Porcini Dusted Snapper, Farro Risotto, Romesco

Pan Seared Grouper, Cauliflower Three Ways: Pureed, Pickled and Roasted Served with a Sherry Gastrique

DUETS 110

Eden Classic - Herb Crusted Roast Lobster Tail and Filet of Beef with Horesradish Gratin Potatoes, Garden Vegetables, Red Wine Demi

14hr Braised Short Rib and Seared Snapper, Celery Root Puree, Market Vegetables, Red Wine Jus

Grilled Jumbo Shrimp & Roasted Herb Chicken, Sweet Potato Puree, Braised Greens, Madeira Chicken Jus

VEGETARIAN 38

Wild Mushroom and Herb Streusel with Shallot Confit

Coconut Curry Tofu with Diced Root Vegetable

Seasonal Vegetable Wellington, Guindilla Romesco

DESSERTS 19

Chocolate Fondant Cake in Phyllo Dough, Vanilla Ice Cream and Dulce de Leche

Black Forest Gateau, Cherry Cremoso

Key Lime Dome, Coconut Meringue, Berries, Mango Coulis

Vanilla Bean Brulée, Citrus Compote, Compressed Strawberry

Banana Baileys Tiramisu, Coffee Pearls, Espresso Cremoso

Tropical Fruit Tart, Almond Cream, Raspberry Sorbet

Coconut and Raspberry Panna Cotta Cubes, Almond Crumbs, Berries (Vegan)

Tropical Trio - Kalamansi Tart, Coconut Sponge, Strawberry Guava Cheesecake

Chocolate Trio, Dark Chocolate Fudge Torte, Chocolate Chili Ice Cream, Chocolate Salted Caramel Tart

You may select up to 2 entrées for your guests to pre-select. Entrée price will equal to the highest priced entrée selection.
All dinner options are served with selection of bread rolls, sweet butter and Extra Virgin Olive Oil. All dinner options are served with freshly brewed regular and decaff LavAzza Coffee and selection of teas.
Minimum of 25 guests required. If minimum is not met, a fee of $250++ will apply.
Prices are quoted on a per-person basis.

LIBATIONS

EDEN ROC
MIAMI BEACH

NOBU HOTEL
MIAMI BEACH

AS ONE'S FORTUNES ARE REDUCED, ONE'S SPIRIT MUST EXPAND TO FILL THE VOID.

~ WINSTON S. CHURCHILL

LIBATIONS

DESIGNED FOR A MINIMUM OF 25 GUESTS

BAR ADDITIONS

BAR ADDITIONS TO BE SET AS OWN BAR WITH BARTENDER

MOJITO STATION

CLASSIC MOJITO BAR

White Rum, Simple Syrup, Fresh Mint Leaves, Fresh Limes, Lime Juice, Carbonated Water

ADD SOME SWEETNESS (CHOOSE 2)

Juices: Black Cherry, Blackberry, Mango, Passion Fruit, Pomegranate, Raspberry, Strawberry, Watermelon

One Hour	30
Two Hours	34
Three Hours	38
Four Hours	42

BLOODY MARY BAR

Salts | Sea, Garlic, Ancho Chili, Chinese 7 Spice, Smoked Paprika

Juices | Tomato, Clamato, Spicy Mary Mix

Wet & Dry Spice | Olive Brine, Pickle Brine, Tabasco, Garlic Powder, Wasabi, Horseradish, Black Pepper, Cholula, Worcestershire, Teriyaki

Mary or Maria | Tito's Handmake Vodka, Tanteo Jalepeno Tequila

Before the Final Straw | Lemons, Limes, Celery, Pickle Spears, Green Olives, Picked Jalapeño, Pickled Beets, Bacon, Shrimp, Jerky

One Hour	30
Two Hours	34
Three Hours	38
Four Hours	42

MIMOSA BAR

Beyond the Bubbles | Orange Juice, Cranberry Juice, Grapefruit Juice

Additional Juices (select 3) | Black Cherry, Blackberry, Mango, Passion Fruit, Pomegranate, Raspberry, Strawberry, Watermelon

The Bubbles | Nicolas Feuillatte Brut, Nicolas Feuillatte Rose

One Hour	30
Two Hours	34
Three Hours	38
Four Hours	42

COCKTAIL MENU

TIMELESS CLASSICS **17** / each

Caipirinha | Leblon Cachaça, Lime, Simple Syrup

Margarita | Sauza Blue Tequila, Lime Juice, Simple Syrup

Miami Mango Mojito | Miami Club Rum, Fresh Mint, Lime, Mango, Simple Syrup, Club Soda

Moscow Mule | Tito's Vodka, Ginger Beer, Lime

Red Sangria | Sangre de Toro Garnacha, Torres Orange Liquor

SPECIALTY COCKTAILS **17** / each

Cucumber Martini | Bombay Sapphire Gin, Fresh Lemon Juice, Cucumber

Lychee Martini | Hangar 1 Vodka, Lychee Liquor, Lychee Puree

SoBe Sunrise | Appleton Rum, Triple Sec, Cranberry, Orange Juice, Pineapple Juice

Strawberry Caipiroska | Tito's Vodka, Strawberries, Fresh Lime Juice, Simple Syrup

*Prices are quoted on a per person basis.
*Bartender fee is $150 per bartender (1 bartender required per 75 guests; up to 4 hours)
*Bar addition added to Hosted Bar | 16 per drink
*Bar addition added to Bar Package | 12pp
Minimum bar revenue of $750 required.

BEVERAGE | PACKAGE BARS

PREMIUM PACKAGE
Pinnacle Vodka, Bombay Dry Gin, Sauza Blue Tequila, Bacardi Rum, Evan Williams Whiskey, Dewars White Label Scotch, Imported & Domestic Beers, Red & White House Wine

One Hour	34
Two Hours	44
Three Hours	52
Four Hours	58

DELUXE PACKAGE
Tito's Vodka, Beefeater Gin, Cazadores Tequila, Bacardi Rum, Jim Beam White Label, Glenlivet Scotch, Imported & Domestic Beers, Red & White House Wine

One Hour	40
Two Hours	50
Three Hours	58
Four Hours	66

LUXURY PACKAGE
Grey Goose Vodka, Bombay Sapphire, Patron Silver Tequila, Appleton Rum, Patron Silver Tequila, JW Black Scotch, Imported & Domestic Beers, Red & White House Wine

One Hour	46
Two Hours	56
Three Hours	64
Four Hours	70

HOUSE WINE
Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon

CASH BAR | HOSTED BAR

Premium Cocktails	11
Deluxe Cocktails	13
Luxury Cocktails	15
House Wine	12
Imported Beers	9
Domestic Beer	8
Cognac, Cordials	15
Juice, Soft Drinks, Bottled Water	7

BEER, WINE & SOFT DRINK PACKAGE
Imported & Domestic Beers, Red & White House Wine, Assorted Soft Drinks, Juices and Bottled Water

One Hour	30
Two Hours	34
Three Hours	38
Four Hours	42

BEER SELECTIONS
Imported: Heineken, Corona, Amstel Light
Domestic: Bud, Bud Light, Sam Adams, O'Douls Non Alcoholic

Prices are quoted on a per person basis.
Bartender fee $150.00 per bartender; 1 bartender per 75 Guests (Up to 4 hours)
Cashier fee $150.00 per cashier; required for all cash bars

WINES

BELOW WINES ARE AVAILABLE BY THE BOTTLE ONLY.

CHAMPAGNE & SPARKLING WINE

Avissi, Prosecco	40
Mumm Cuvée Napa Sparkling Wine	63
Moët Chandon Imperial Brut	85
Nicolas Feuillatte, Champagne	85
Perrier - Jouët, Champagne	105
Veuve Cliquot, Champagne	115

RIESLING

Chateau St. Michelle, Columbia Valley	38
Kung Fu Girl, Washington State	42

PINOT GRIGIO

Hogue, Columbia Valley	40
Graffigna, Centenario	42

SAUVIGNON BLANC

Chateau St. Michelle, Columbia Valley	40
Kim Crawford, Marlborough, New Zealand	48
Napa Cellars, Napa Valley	54
Cloudy Bay, New Zealand	72

PINOT NOIR

Carmel Road, Monterey, California	44
Coppola Diamond, Napa Valley	54
La Crema, Monterey	62
Liberated, Monterey	65

CHARDONNAY

Hogue, Columbia Valley	40
Silver Palm, Central Coast, CA.	44
Napa Cellars, Napa Valley	56
Chalk Hill, Sonoma	60
Toad Hollow, Sonoma	64
Stags' Leap, Napa Valley	90
Cakebread, Napa Valley	98

MERLOT

Hogue, Columbia Valley	38
Estancia, Paso Robles	40
Napa Cellars, Napa Valley	60

SYRAH/RED BLEND

Troublemaker, California	42
Smoking Loon Loonatic, California	44
Penfolds Syrah, Koonunga Hill, Australia	80

ZINFANDEL

Ravenswood, Sonoma County	50

CABERNET SAUVIGNON

Graffigna Centerario, Argentina	42
St. Francis, Sonoma	50
Joel Gott, Napa Valley	54
Franciscan, Napa Valley	65
Napa Cellars, Napa Valley	72

MALBEC

Graffigna Centenario, Argentina	42

USE OF OUTSIDE VENDORS

If an outside vendor(s) is hired by you (The Customer) to provide any goods and/or services at the Eden Roc Miami Beach during the Event the hotel may, in its sole discretion, require that such vendors provide the Hotel, in form and amount reasonably satisfactory to the Hotel, an indemnification agreement and proof of adequate insurance.

BANQUET MENUS

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring outside food or beverage into the Hotel. We are at your Service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. Food and/or Beverage items remaining from a banquet meal may not be re-plated or saved for service during a subsequent planned break or meal period for a group. Similarly, leftover food and/or beverage items may not be taken off-premises or donated to another party. Break offerings are intended for a maximum duration of 30 minutes and buffet meals are designed to last no more than 90 minutes to preserve and ensure food quality. Requests for special Food & Beverage items are welcomed. Special order items will likely be charged in their entirely per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of meal service. Special meals will be charged at market prices. Buffets and reception stations are designed for 25 guests and above. A $250++ fee will apply for less than 25 guests. Information contained in this document is subject to change, without notice, at any time. Prices and offers subject to change.

FOOD AND BEVERAGE

Early morning and late night service charges—$2.00 per person will be applied for events before 6am and after 11pm. Food and Beverage Menu pricing cannot be guaranteed more than 6 months in advance of the scheduled event date. Food and beverage pricing is subject to change without notice.

GUARANTEES & MINIMUM ATTENDANCE REQUIREMENTS

Final Meal Guarantee ["Guarantee"] of attendance is required for all private meal functions. Guarantees are required by 11 am 10 business days prior the first scheduled meal function.

During the event, if the number of guests served is less than the Guarantee, the host is responsible for the number guaranteed. If the number of guests served is greater than the Guarantee, the host is responsible for the total number of guests served.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final Meal Guarantee. Special pricing applies.

PRICING

Food & Beverage menu prices cannot be guaranteed more than six (6) months in advance of the scheduled event date. All Food & Beverage prices are subject to change without notice. Menus are subject to changed based on seasonality and product availability.

BANQUET CHECKS

The function sponsor, host, or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

CHEF, CHEF ATTENDANTS, CARVERS FOR FOOD STATIONS

$250 per attendant, up to 3 hours | $50 each additional hour | one (1) attendant per 75 guests.

BARTENDER FEE

$150 each, up to 4 hours | $50 each additional hour | one (1) Bartender per 75 guests.

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following use of glitter, confetti or similar items.

OUTDOOR EVENTS

Outdoor events may incur additional setup fees. Please refer to your contract for details.

Weather Calls: In the event that we are faced with inclement weather, a "weather call" is made together between the meeting planner, banquet manager and their event manager.

Breakfast: By 5:00 pm the day prior to the event
Lunch: By 8:00 am the day of the event
Reception/ Dinner: By 2:00 pm the day of the event the hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will do everything possible to advise you of any potential move. All outdoor events in the late afternoon or evening will need a lighting package. The need for the lighting will vary depending on the time of the year and the time of the day. Please consult with PSAV for lighting options and fees.

SERVICE EQUIPMENT

No Glassware is permitted in any outdoor event space.

NOISE ORDINANCE & PERMITTING

The City of Miami Beach has enforced a 11pm noise ordinance on all outdoor functions. All events with sound must conclude by this time. The hosts of such events must also apply for a permit with the City of Miami Beach. Please see your event manager for more information. Beach events require a permit from the City of Miami Beach. Please be aware there are many restriction from the city on using the beach for private events.

DOUBLE SET

Should the meeting planner choose not to make a weather call at the specified time, and the banquet team is forced to set up both the outdoor space and the indoor weather back up, a "Double Set" fee of $2,500.00 will be imposed.

SERVICE CHARGES

A taxable 24% service charge is added to the quoted prices, 7% Florida Sales Tax is applied to all service charges. A 9% Food and Beverage Tax is applied to the food and beverage.

OUTDOOR SERVICE CHARGE

A taxable 27% service charge will be applied to the banquet event order for all outdoor events. 7% Florida Sales Tax is applied to all service charges . A 9% Food & Beverage Tax is applied to the food and beverage.

PAYMENT POLICY

Unless credit has been established with the Eden Roc Miami Beach, payment must be received Seven business days before your function, based on the guaranteed number of guests. Your sales manager will be happy to provide you with further details on establishing credit.

CANCELLATION

If you should find it necessary to cancel your event within three (3) business days of the event, you will be held responsible for expenses incurred by the hotel in preparation for your event.

SPECIAL SERVICES

Our Staff will be pleased to assist you with any décor and will gladly recommend photographers, transportation and entertainment through our Preferred DMCs. All displays, exhibits, decorations, equipment, musician and entertainers must enter the hotel via the loading dock (back of the hotel) and must be picked up immediately following event. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements apply in the case of events with décor, sets, special lighting or special sound. Please consult with your Conference Services Manager prior to finalizing such arrangements. Glassware centerpieces, vases, etc. are strictly prohibited near any pools or on lawns at outdoor events. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designed responsible party and hotel representative after the dismantling. All applicable Fire Marshall approvals and permits are required in advance. Client is responsible for obtaining required ASCAP or BMI licenses for planned entertainment or music performances at event(s).

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings. At the Eden Roc Miami Beach, we understand this importance and we will work with you to achieve the overall experience you desire. We offer twenty four function rooms and four ballrooms to accommodate a wide range of events. The attendance you anticipate and the set up your event requires are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group's program. Revisions in factors such as group counts, times, dates, meal functions or set up may necessitate a version of the rental fee.

AUDIO VISUAL

Your Event Manager and our in-house exclusive Audio Visual company (PSAV) will be delighted to assist you with your audio visual needs. PSAV is the sole provider of rigging electrical needs , labor, and services at the Eden Roc Miami Beach. For safety and consistency, all chain motors and necessary accessories above truss must be provide through PSAV. Groups may use other AV providers, however, these specific items as well as; load-in and load out services, will be provided by PSAV at prevailing rates.

SECURITY

The Eden Roc does not assume responsibility for the damages of loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your event manager for the cost of this service.

SHIPPING AND RECEIVING

All shipments and packages are handled by the UPS store at prevailing rates. Packages may be delivered to the hotel two business days before your event. To ensure that your materials are stored and delivered properly, Please include the following information on all packages: Eden Roc Miami Beach 4525 Collins Ave Miami Beach, Fl. 33140 Attention: (Name of Event Manager) (Name of Group) (First Date of Event) No. of Boxes (i.e 1 of 2, etc). Please refer to your contract to see fees for shipping in addition the information sheet provided by your conference manager for more detail.

LIABILITIES

You can be sure that the Eden Roc team will do everything possible to ensure that your event is a success. Occasionally, situations do occur beyond our control such as accidents, government regulations, labor difficulties and food and beverage supplies, which prevent or interfere with our performance. We will keep you informed should these situations occur and we will arrange an alternate solution.

DAMAGES

It is the responsibility of the patron to assume full responsibility for any damages to hotel property cause by the patron, their guests or the agents of the patron, i.e. bands, display companies, etc.

PARKING

Day and Overnight valet parking is available at prevailing or contracted rates. Spaces are limited, please discuss arrangements with your Event Manager prior to arrival.

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