

Banquet Policies

Guarantee

Final confirmation of the guaranteed number of guests attending your event is required by noon three business days prior to the event. You will be charged for the guaranteed number of guests or actual number of guests, whichever is greater.

Deposit

We require a deposit of \$500.00 to hold the Hemingway Room and Wine Room, and \$1000.00 for the Malecon. All deposits will be deducted from your final bill at the conclusion of your event. **All deposits are non-refundable and non-negotiable** unless pre-arranged with the Event Planner.

Additional Charges

All applicable state & local taxes and a service charge of 20% will be added to the final bill. A room set-up fee & bartender fee will be added to the final bill depending on the space rented.

Cancellations

Should the event cancel, and we are able to resell the date/space, the deposit amount can be used toward a future private event within one year of the date of the canceled event. If the canceled date/space is not resold, all deposits will be forfeited.

Alcohol Policies

Only guests 21 years and above will be served alcoholic beverages at Miramar with proper identification. We also adhere to all state and local policies regarding the responsible dispensing of alcohol. Miramar reserves the right to suspend beverage service to any guest at any time.

Parking

Valet parking is \$7 per car after 4:30 p.m. Wednesday-Saturday and \$300 plus \$7 per car Sunday, Monday and Tuesday. The parking can be sponsored by the host or left to the discretion of the guests. Any additional attendants may be procured at the expense of the host for \$50 per attendant in addition to the valet rate.

Custom Amenities

We will be glad to arrange any additional amenities you desire including: floral arrangements, table linens, entertainment, photography, customized menu cards, audio visual aids, etc. at an additional charge.

- Miramar does not allow any outside food or beverage.
- Miramar reserves the right to change banquet room assignments due to party size and room availability.

*** COCKTAIL PACKAGES ***

SILVER PACKAGE

Imported and Domestic Bottled Beers * House Wines * Sodas * Juices
One Hour
Each Additional Hour

\$30.00 PER PERSON
\$15.00 PER PERSON

GOLD PACKAGE

House Liquors * Imported and Domestic Bottled Beers * House Wines * Sodas * Juices
One Hour
Each Additional Hour

\$32.00 PER PERSON
\$16.00 PER PERSON

PLATINUM PACKAGE

Stoli/Absolut * Bombay/Tanqueray * Bacardi/Captain Morgan * Jim Beam/Seagrams 7 * Jose Cuervo*
Dewars/Johnny Walker Red * Import/Domestic Draught & Bottled Beers * House Wines * Sodas * Juices
One Hour
Each Additional Hour

\$34.00 PER PERSON
\$17.00 PER PERSON

BLACK PACKAGE

Ketel One/Grey Goose * Bombay Sapphire * Bacardi/Captain Morgan * Jack Daniels/Knob Creek * Johnny Walker
Black/Glenlivet 12 * Tequila Reposado * Import/Domestic Draught & Bottled Beers * House Wines * Sodas * Juices
One Hour
Each Additional Hour

\$36.00 PER PERSON
\$18.00 PER PERSON

EXECUTIVE PACKAGE

Includes Everything from our Black Package plus Stoli/Tito's * Hendricks Gin * Maker's Mark * Macallan 12yr *
Glenfiddich 12 * Don Julio Reposado or Casamigos reposado *
First Hour
Each Additional Hour

\$40.00 PER PERSON
\$20.00 PER PERSON

ADDITIONAL BEVERAGES

St. Pellegrino or Aqua Pana
Specialty Coffee, Espresso, and Cappuccino
Unlimited Soft Drinks

\$8.00 PER BOTTLE
\$6.50 PER DRINK
\$9.00 PER PERSON

CASH BAR

Cash Bar Prices Available Upon Request

LABOR FEES

\$100 Bartender Fee, Per Bartender | One Bartender per 50 Guests

*** SPECIALTY PLATTERS ***

FRESH SEAFOOD PLATTERS

CHILLED

Medium- Serves 25

\$285.00 PER PLATTER

12 Oysters * 25 Crab Claws * 25 Shrimp

Large- Serves 50

\$570.00 PER PLATTER

25 Oysters * 50 Crab Claws * 50 Shrimp

*Served with Cocktail Sauce * Mignonette * Mustard Sauce*

INTERNATIONAL CHEESE PLATTER

Serves 10

\$90.00 PER PLATTER

Brie * Camembert * Gorgonzola * Goat * Petit Basque

CRUDITE PLATTER

Serves 10

\$70.00 PER PLATTER

Seasonal Vegetables * Carrots * Celery * Seasonal Tomatoes * Sweet Bell Peppers * Dip

SAUCISSON PLATTER

Serves 10

\$90.00 PER PLATTER

Sliced French Hard Sausage * Prosciutto * Parmesan * Gherkins * Pickled Onions

CALAMARI PLATTER

Serves 10

\$90.00 PER PLATTER

Served crispy with Marinara sauce

*** HORS D' OEUVRES ***

CREATE YOUR OWN PLATTER

HOT

Shrimp Tempura **\$ 4.75 EACH**

Coconut Shrimp **\$ 4.75 EACH**

Mini Crab Cakes **\$ 5.50 EACH**

Oysters Rockefeller **\$ 7.50 EACH**

COLD

Shrimp Cocktail **\$ 4.75 EACH**

Snow Crab Claws **\$ 4.75 EACH**

Oysters **\$ 4.75 EACH**

*** HORS D' OEUVRES PACKAGES ***

All of the Below Hors d' oeuvres Packages will be Passed

CHEF'S CHOICE

Chef will choose 4 Hors d' Oeuvres

Half Hour

\$25.00 PER PERSON

One Hour

\$50.00 PER PERSON

BISTRO PACKAGE

Choose Four

Baked Stuffed Mushrooms * Prosciutto & Melon * Brie & Grape Brochettes * Shrimp Tempura * Smoked Salmon Pate
a Choux * Tomato & Mozzarella & Basil Skewers * Tortilla Chips & Guacamole * Bruschetta

Half Hour

\$28.00 PER PERSON

One Hour

\$56.00 PER PERSON

*** DESSERT DISPLAYS ***

FRESH FRUIT PLATTER

Serves 10

Seasonal Melons * Berries * Other Fresh Fruit

\$95.00

ASSORTED DESSERT PLATTER

Serves 10

Brownies * Cookies * Macaroons

\$80.00

SUNDAE BAR

Choice of Vanilla or Chocolate Ice Cream * Raspberry Sauce * Carmel Sauce * Chocolate Sauce * Chopped Nuts *
Whipped Cream * Sprinkles * Chocolate Shavings * Crumbled Oreos

\$26.50 PER PERSON

SWEET TABLE

Mini Cheesecake * Mini Chocolate Mousse * Mini Pecan Tarte * Assorted Cookies * Brownies * Macaroons * Fresh
Fruit

\$25.00 PER PERSON

*** BREAKFAST BUFFETS ***

Available seven days a week, 11:30 am to 4:00 pm.

THE CONTINENTAL(Minimum 45 people)

Sliced Seasonal Fresh Fruit * Assorted Yogurts * Toasted Bagels with Whipped Cream Cheese * Assorted Muffins * Croissants, Assorted Jams and Butter * Cinnamon Rolls * Orange Juice * Cranberry Juice * Apple Juice * Freshly Brewed Regular and Decaffeinated Coffee * Hot Tea Selection * Milk

\$46.50 PER PERSON

BRUNCH BUFFET(Minimum 45 people)

Sliced Seasonal Fresh Fruit * Toasted Bagels with Whipped Cream Cheese * Smoked Salmon, Capers, Tomato, Red Onion, and Crème Fraiche * Assorted Muffins * Croissants, Assorted Jams and Butter * Cinnamon Rolls * Potatoes * Breakfast Sausage * Applewood Smoked Bacon * Bistro Salad * Fresh fish of the day* Roasted Chicken* Chef's Selection of Assorted Desserts * Orange Juice * Cranberry Juice * Apple Juice * Freshly Brewed Regular and Decaffeinated Coffee * Hot Tea Selection * Milk * All guest will be able to visit the kitchen to order their egg dishes from the chefs(Eggs Benedict, Eggs Florentine, Eggs Norwegian and Omelettes)

\$49.50 PER PERSON

* FAMILY STYLE LUNCH *

First Course *(choose one soup)*

Soups

Onion Soup Gratinée * Cream of Mushroom * Gazpacho

Second Course *(choose two)*

Salads & Sandwiches

Classic Caesar * Bistro * Endive (Seasonal) * Tomato, Basil & Mozzarella (Seasonal) * Salad Lyonnaise * Goat Cheese Salad * Cuban Ham & Cheese Sandwich * Pressed Chicken Pesto with Fontina & Peppers

Third Course *(Choose one)*

Desserts

Profiteroles * Chocolate Terrine * Fresh Fruit

Above Served with Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

\$39.50 PER PERSON

* FAMILY STYLE LUNCH *

First Course *(Choose one soup or salad)*

Soups

Onion Soup Gratinée * Cream of Mushroom * Gazpacho * Tomato Basil*

Salads

Classic Caesar * Bistro * Endive (Seasonal) * Tomato, Basil & Mozzarella (Seasonal) * Salad Lyonnaise * Goat Cheese Salad

Second Course *(Choose two)*

Entrées

Cuban Ham & Cheese Sandwich * Pressed Chicken Pesto with Fontina & Peppers * Rigatoni with Tomato or Pesto Sauce * Chicken Breast Chasseur Style * Roasted Chicken * Tilapia with Buerre Blanc Sauce (\$10.00 per person extra) * Steak Frites (\$10.00 per person extra) * Steak Au Poivre (\$10.00 per person extra) * Salmon (\$10.00 per person extra)

Third Course *(Choose one)*

Desserts

Profiteroles * Chocolate Terrine * Fresh Fruit

Above Served with Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

\$44.50 PER PERSON

*** FAMILY STYLE DINNER ***

Add Chef's Selection of Passed Hors d' Oeuvres to Below Package

HALF HOUR

\$25.00 EXTRA PER PERSON

ONE HOUR

\$50.00 EXTRA PER PERSON

First Course *(Choose one soup or salad)*

Soups

Onion Soup Gratinée * Cream of Mushroom * Gazpacho * Tomato Basil*

Salads

Classic Caesar * Salad Lyonnaise * Bistro * Endive (Seasonal) * Tomato, Basil & Mozzarella (Seasonal) * Goat Cheese Salad

Second Course *(Choose two)*

Entrées

Gratin de Macaroni * Rigatoni with Tomato or Pesto Sauce * Chicken Breast Chasseur Style * Roasted Chicken * Steak Frites * Tilapia with Buerre Blanc Sauce * Salmon * White Fish * Filet Mignon *(\$25.00 per person extra)*

Sides *(Choose two)*

Roasted Mushrooms * Asparagus * French Green Beans * Vegetable Medley * Pommes Frites * Mashed Potatoes * Gratin Dauphinoise * Ratatouille

Third Course *(Choose one)*

Desserts

* Profiteroles * Chocolaté Terrine * Crème Brulee*

Above Served with Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

\$56.50 PER PERSON

* FAMILY STYLE DINNER *

Add Chef's Selection of Passed Hors d' Oeuvres to Below Package

HALF HOUR

\$25.00 EXTRA PER PERSON

ONE HOUR

\$50.00 EXTRA PER PERSON

First Course *(Choose one)*

Appetizers

Platter of Saucisson, Prosciutto and Cheese * Fried Calamari * Fruit & Cheese Plate * Herb Marinated Olives * Steamed Mussels in Garlic and White Wine Sauce * Chilled Artichoke With Mustard Vinaigrette * Country Pate and Chicken Liver Mousse * Crab Cakes *

Second Course *(Choose one soup or salad)*

Soups

Onion Soup Gratinée * Cream of Mushroom * Tomato Basil * Gazpacho

Salads

Classic Caesar * Salad Lyonnaise * Bistro * Endive (Seasonal) * Tomato, Basil & Mozzarella (Seasonal) * Goat Cheese Salad

Third Course *(Choose two)*

Entrées

Gratin de Macaroni * Rigatoni with Tomato or Pesto Sauce * Chicken Breast Chasseur Style * Roasted Chicken * Steak Frites * Tilapia with Buerre Blanc Sauce * Salmon * White Fish * Filet Mignon *(\$25.00 per person extra)*

Sides *(Choose two)*

Roasted Mushrooms * Asparagus * French Green Beans * Vegetable Medley * Pommes Frites * Mashed Potatoes * Gratin Dauphinoise * Ratatouille

Fourth Course *(Choose one)*

Desserts

* Profiteroles * Chocolaté Terrine * Crème Brulee *

Above Served with Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

\$62.50 PER PERSON

* FAMILY STYLE DINNER *

Add Chef's Selection of Passed Hors d' Oeuvres to Below Package

HALF HOUR

\$25.00 EXTRA PER PERSON

ONE HOUR

\$50.00 EXTRA PER PERSON

First Course

Appetizers *(Choose two)*

Platter of Saucisson, Prosciutto and Cheese * Fried Calamari * Fruit & Cheese Plate * Herb Marinated Olives * Steamed Mussels in Garlic and White Wine Sauce* Crab Cakes*Chilled Artichoke With Mustard Vinaigrette *Country Pate and Chicken Liver Mousse* Crab Cakes*

Second Course *(Choose one soup or salad)*

Soups

Onion Soup Gratinée * Cream of Mushroom * Gazpacho

Salads

Classic Caesar * Salad Lyonnaise * Bistro * Endive (Seasonal) * Tomato, Basil & Mozzarella (Seasonal) * Goat Cheese Salad

Third Course

Entrées *(Choose two)*

Gratin de Macaroni * Rigatoni with Tomato or Pesto Sauce * Chicken Breast Chasseur Style * Roasted Chicken * Steak Frites * Tilapia with Buerre Blanc Sauce * Salmon * White Fish * Filet Mignon *(\$25.00 per person extra)*

Sides *(Choose two)*

Roasted Mushrooms * Asparagus * French Green Beans * Vegetable Medley * Pommes Frites * Mashed Potatoes * Gratin Dauphinoise * Ratatouille

Fourth Course *(Choose one)*

Desserts

* Profiteroles * Mousse au Chocolate * Crème Brulee *

Above Served with Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

\$66.50 PER PERSON

Custom size menus for any size party are available! Call 847-433-1078