



PROVIDING EXCELLENCE IN YACHT CHARTERS & EVENTS

SOUTH BEACH LADY



Private Charters

4 Hour Rate: \$3995

Fuel \$100/per hr.

374 Guest Capacity

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The Collins

Seated Menu \$42.00pp/ Buffet Menu \$39.00pp

Collins Ave. is South Beach Lady's favorite place to be. Our clients will love this menu as much as South Beach Lady loves Collins Ave. This menu is made up of (1) Pasta Entrée, (1) Entrée, (1) Salad, (1) Vegetable and (1) Dessert

Ocean Drive

Seated Menu \$55.00pp/ Buffet Menu \$45.00pp

This South Beach Lady menu is named after one of South Beach residents most favorite streets. This is one of our client's most favorite menus. The menu includes our International Cheese Display, Smoked Salmon Display and (3) Passed Hors d'oeuvres Menu 1, Classic Baby Greens with Lemon Vinaigrette Salad, (1) Pasta Entrée, (2) Entrées, (1) Vegetable, (1) Accompaniment and (1) Dessert

Washington Ave

Menu \$47.00pp

Washington Avenue is one of the best known streets in South Beach most popular for its nightclubs. This menu is made for those late night events or social events where the focus is on the Cocktails and Hors d'oeuvres. Guests will be greeted with the Signature South Beach Lady Cocktail upon boarding. Premium Bar will be available for guests in addition to (1) International Cheese Display, (3) Bruschetta, (3) Passed Hors d'oeuvres Menu 1, (2) Passed Hors d'oeuvres Menu 2 Assorted Pastries

The Alton

Seated Menu Child \$40.00pp \$45.00pp Adult
Buffet Menu Child \$35.00pp \$40.00pp Adult

Alton Road is made up of mostly residential neighborhoods where the kids of Miami play. This menu is for our littlest guests perfect for birthdays, bar mitzvahs, quinces, sweet sixteen's and all those celebrations in between. This menu includes the Tropical Fruit & Cheese Display, Chicken Tenders with Honey Mustard, Mini Gourmet Pizza, and Tortilla Chips with Cheese, Mini Franks in Puff Pastry, Penne Pasta Marinara, Triple Rich Chocolate Brownies and Chocolate Chip Cookies

The Lincoln

Seated Menu \$105.00pp/ Buffet Menu \$95.00pp

*Seafood Bar or Caviar Station Price Subject to change based on Market Price

Indulging in this extravagant menu is like indulging in a day of shopping on Lincoln Road. It feels oh so good to purchase top quality. This menu includes the Seafood Bar or Caviar Station (2) Passed Hors d'oeuvres Menu 1 (3) Passed Menu 2, (2) Gourmet Salads, (1) Pasta Entrée, (2) Entrees, (2) Vegetables, Mashed Potato Martini Station (2) additional accompaniment, (2) Desserts

**All Charges Subject to 20% Labor Charge and 7% Tax
Gratuity Not Included**



Salad Options

Slice Tomatoes with Tarragon Cream
Mixed greens with Pear Vinaigrette
Oriental Pasta Salad with Peanut Dressing
Classic Baby Greens with Lemon Vinaigrette
Spinach Salad with Pears, Walnuts, Blue Cheese and Rice Wine Vinaigrette
Caprese Salad

Hors D'oeuvres Options

Menu 1

Beef Satay with Spicy Peanut Sauce
Conch Fritters with Caribbean Salsa
Bruschetta with Fresh Tomato and Basil
Grouper Fingers with Key Lime Remoulade
Jerk Chicken on Plantain Chip with Tropical Fruit Chutney
Reuben Bites
Vegetarian Triangles
Baked Brie Tartlettes with Caramelized Brown Sugar and Walnut

Menu 2

Filet mignon on Petite Baguettes with Horseradish Cream
Buckwheat Blini, Crème Fraiche and American Caviar
Marinated Lemon Dill Shrimp Wrapped in Snow Pea
Coconut Honey Shrimp with Citrus Sauce
Lobster Medallions with Champagne Truffle Sauce
Escargots in Petite Bouche with Pernod Cream
Mandarin Duck Pancakes with Scallion and Hoisin Sauce
Baby Lamb Chops with Pomegranate Sauce
Seared Sesame Tuna on Crispy Wonton, Wasabi Cream



Display Platters

International Cheese Display

Smoked Salmon Display with Assorted Bread Rounds +\$5pp

Tapas-Black Beans and Roasted Corn Salsa, Crab Dip, Guacamole, Marinated Cheese, Mushrooms served with Savory Crisps

Paella-Saffron Rice, Shrimp, Clams, Mussels, Baby Lobster Tail, Chicken and Smoked Chorizo Garnished with Fresh baby Peas, Sweet red Peppers and Cuban Bread +\$8pp

Bruschetta Displays

Tomato, Basil, Garlic
Oven Roasted Artichokes
Classic Hummus
Savory Spinach
Oven Roasted Garlic with Extra Virgin Olive Oil
Marinated Olives
Grilled French Baguette Rounds with Marinated Olives

Accompaniment Options

Caramelized Baby Carrots
Green Beans with cashews
Snow Peas and Baby Carrots
White Corn Soufflé on Bed of Sautéed Spinach
Glazed Baby vegetables
Whipped Truffle Potatoes
White and Sweet Potato Duet
Basmati Rice with Roasted Peppers, Onion and Pine Nuts
Twice Baked Stuffed Potatoes



Entrée Options

Grilled Mahi Mahi with Tropical Fruit Salsa
Soy Ginger Glazed Salmon
Sautéed Breast of Chicken W/Sherry Cream and Mushrooms
Tuscan Grilled Chicken
Carved Sirloin of Beef with Bordelaise and Creamy Horseradish Sauce
Port Glazed Breast of Duck
Rack of lamb with Pomegranate Sauce +\$5
Veal Picatta with Lemon and Capers +\$5
Sautéed Shrimp and Scallops over Linguine
Lobster Ravioli
Lemon Dill Shrimp on Black Linguini

Carving Board Stations +\$7

Carved Sirloin of Beef
Rosemary Scented Leg of Lamb
Maple Glazed Ham

Dessert Options

Florida Key Lime Pie with Chantilly Cream
Tropical Fruit Shortcake with Passion fruit Chantilly Cream
Assorted Mini Pastries
Triple Rich Brownies, Fudge Sauce & Vanilla Ice Cream
Grand Marnier Chocolate Mousse in Bittersweet Chocolate Cups with Raspberry Sauce

Available at market price (additional cost)

Exclusive Sushi Menu Provided by Kone Miami Available Upon Request
Caviar Station
Seafood Bar complete with Oysters, Jumbo Shrimp, Tropical Ceviche, Mussel Provencale White Wine
Lobster Station offering Baked Maine Lobster stuffed with Chopped Scallops, Shrimp, Onion and Butter Seasoned Crackers Shrimp Bar with Spicy Cocktail & Key Lime Remoulade or Sautéed Marinated Shrimp & Salsa Verde

Brunch & Lunch Menus Available Starting Price \$35pp

All Open Bars include beer, wine, mixers, and bottled water

Beer/Wine \$15pp
Corona
Heineken
Guinness
Red Stripe
Miller Lite
Cabernet
Merlot
Chardonnay
Pinot Grigio

\$25pp Call
Smirnoff Vodka
Absolut Vodka
Bacardi Lite Rum
Malibu
Beefeater Gin
Canadian Club
Jack Daniels
Jose Cuervo
Dewars Scotch
Flavored Vodkas

\$28pp Premium
Grey Goose Vodka
Ciroc Vodka
Captain Morgan Rum
Mount Gay, Appleton Rum
Bombay Sapphire Gin
Johnnie Walker Black
Hennessy &
Patron Silver

Cash or Consumption Bar

Beer/Wine \$5

Call Liquors \$7

Premium \$9

Ultra-Premium \$10

Champagne by the Bottle or Glass

(Ask for selections and prices)

Children's Bar \$8-\$12pp

Soda, juice, bottled water, and frozen non-alcoholic Pina Colada and Daiquiri drinks

Specialty Items

Orchid Garnished Greeting Drink / \$7pp
Frozen Drinks at Bar / \$7pp
Champagne Toast / \$8pp
Martini Bar Addition / \$10pp
Mojito Bar Addition / \$10pp
Red Bull / \$100 case

Additional Services and Options (Not Limited to Options Listed)

Candy Table/Bar
Step & Repeat with Red Carpet
Floral Design
Entertainment
Themed Events
DJ/MC
Up lighting
Gaming Stations