



## 2013-2014 INSPIRED QUINCES/SWEET SIXTEEN

A truly unforgettable event awaits you in the heart of Miami, where the friendly, professional staff of Sofitel will go above and beyond for you and your guests. Indulge within our cherished event destination and enjoy customized menu offerings crafted according to your needs and individual tastes.

Uniquely blending natural colored tones with open views of our Blue Lagoon, The Monte Carlo Ballroom showcases fine dining and personalized service that will truly make your Special Event **"Magnifique"**!

Our Paris Ballroom is the perfect setting for the more intimate affairs and offers an outdoor entrance to the pool deck, giving you the possibility for open-air receptions before dinner.

Allow our Inspired Event Consultants to exceed your expectations by providing a memorable experience through a journey with our culinary delicacies, "Cousu Main" (tailored made) attention and memorable surroundings at the Sofitel Miami.

**Inspired by you, staged by us!**



*Life is Magnifique in Miami!*

## 2013-2014 INSPIRED QUINCES/SWEET SIXTEEN

Allow our inspired event consultants to assist you with creating a memorable experience. We look forward to meeting with you individually and planning your events special details. All of our French Inspired Menus can be customized and designed to meet your specific wants and needs.

### ALL SPECIALTY PACKAGES INCLUDE:

- Inspired Events Consultant
- One Hour of Cocktail Reception
- Five Hours of Dinner and Dancing
- French Inspired Three to Five Course Plated Dinners
- Teenager Buffet or Interactive Stations Available
- Magnifique Four to Five Hours of Open Bar
- French Sparkling Wine Toast
- Custom Designed Tiered Birthday Cake from Todo Dulces
- Specialty Linen Package in various colors and styles from Leyani, Inc.
- Choice of Chair Covers with Sash or Chiavarri Chairs from Elements and Accents
- House Table Numbers and Four Votive Candles per Guest Table
- Complimentary Menu Planning and Tasting Prior to Event Date for Four Guests
- Complimentary Suite and Amenity for Guest of Honor for the Night of the Event
- Special Room Rates for Out of Town Guests
- Special Discounted Rates for Self and Valet Parking with Special Event

We look forward to your Magnifique Event with us!

### UPGRADE POSSIBILITIES INCLUDE:

- Wine Service with Dinner for an additional \$7.00 per adult
- Intermezzo Course for an additional \$5.00 per person if non-alcoholic or \$8.00 per adult if with a pipette of Champagne.

Ask your Inspired Event Consultant for more possible upgrades.



## "MA CHERE" – MY DEAR

### FOUR HOUR NAME BRAND OPEN BAR

Smirnoff, Gordon's Seagram Seven, Bacardi Rum, Jose Cuervo Blanco, Johnny Walker Red, Jim Beam White, Martini Rosso, Martini Extra Dry  
Domestic Beers (Budweiser, Bud Light, Miller Lite)  
Californian's Wine Selection (Merlot, Cabernet Sauvignon, Chardonnay)  
House Sparkling Wine  
Mineral water, assorted sodas and fresh fruit juice

### COCKTAIL RECEPTION

#### BUTLER PASSED HOR D'OEUVRES *(Select four)*

- Caprese salad balsamic and basil pesto
- Fish Ceviche shooters
- Goat cheese melba toast ,pesto drizzling
- Mini Assorted Quiche
- Maryland crab lollipops ,sweet chili sauce
- Greek Spinach Phillo Spanakopita
- Scallops wrapped in bacon
- Roasted Beef Tenderloin & horseradish mousseline, crispy baguette
- Buffalo Mozzarella toast Prosciutto and Crushed Olives
- Chicken or Beef Satay with Peanut Sauce
- Mini Brie with Raspberry Phillo Dough
- Coconut Shrimp with Mango Chutney
- Chicken Potstickers with Plum Sauce
- Beef Wellington

### THREE COURSE PLATED DINNER

#### SALAD COURSE *(Select one)*

- Baby spinach, crumble blue cheese and spicy walnuts, White Balsamic and honey vinaigrette
- Wilted to order Caesar salad, Parmesan cheese, Tangy vinaigrette, herb croutons and parmesan chips
- Baby greens, cucumber ring, feta cheese, Champagne tarragon vinaigrette

#### MAIN COURSE *(Select one)*

- Herb Crusted Chicken Breast with Chardonnay Garlic Veloute **86**
- Mojito Marinated Chicken Breast with Garlic Chimichurri **86**
- Seared Salmon Steak with Dill Mustard Sauce **88**
- Grilled Mahi-Mahi "a la plancha" with Mango peppery pineapple salsa **90**
- Bleu Cheese Encrusted Filet of Beef with Peppered Bacon and Pinot Noir Sauce **98**

Chef's Choice of seasonal vegetables and your choice of: Potatoes au gratin, garlic rosemary mashed potatoes or wild mushroom risotto

#### DESSERT COURSE

Custom Designed Buttercream Cake by Todo Dulces

FRESHLY BREWED LAVAZZA COFFEE, DECAFFEINATED & HOT TAZO TEAS

**TEENAGERS (Select four buffet options) 49** - Special customized buffets are available for teenagers. See your Inspired Event Consultant for options to choose from.

*Pricing listed is per guests unless otherwise noted. All prices subject to 20% service charge and all applicable taxes. Non contracted prices, Service charge and taxes are subject to change.*



SOFITEL  
LUXURY HOTELS

# "MON ANGE" - MY ANGEL

## FOUR HOUR PREMIUM OPEN BAR

Kettle One, Absolute, Gordon's Gin, Seagram Seven, Bacardi Rum, Jose Cuervo Blanco, Johnny Walker Black, Jim Beam White, Martini Rosso, Martini Extra Dry, Domestic Beers (Budweiser, Bud Light, Miller Lite), Californian's Wine Selection (Merlot, Cabernet Sauvignon, Chardonnay), House Sparkling Wine, Mineral Water, Assorted Sodas and Fresh Fruit Juice.

## COCKTAIL RECEPTION

### BUTLER PASSED HOR D'OEUVRES(Select four)

- Caprese salad balsamic and basil pesto
- Fish Ceviche shooters
- Goat cheese melba toast ,pesto drizzling
- Mini Assorted Quiche
- Maryland crab lollipops ,sweet chili sauce
- Greek Spinach Phillo Spanakopita
- Scallops wrapped in bacon
- Roasted Beef Tenderloin & horseradish mousseline, crispy baguette
- Buffalo Mozzarella toast Prosciutto and Crushed Olives
- Chicken or Beef Satay with Peanut Sauce
- Mini Brie with Raspberry Phillo Dough
- Coconut Shrimp with Mango Chutney
- Chicken Potstickers with Plum Sauce
- Beef Wellington

### On Display (Select one)

- **Garden Crudité** - Baby and Organic Vegetables served with Ranch Chipotle, Lemon Chive Sour Cream & Curry Mayonnaise
- **Domestic Cheese Display** - Domestic cheeses, French baguette and sun-dried fruits
- **Mediterranean Display** -Hummus, Tzatziki, Turkish Tomato Salad, Mixed Olive Relish Garlic oregano Croutons and Pita chips

## THREE COURSE PLATED DINNER

### SALAD COURSE(Select one)

- Baby spinach, crumble blue cheese and spicy walnuts, White Balsamic and honey vinaigrette
- Wilted to order Caesar salad, Parmesan cheese, Tangy vinaigrette, herb croutons and parmesan chips
- Baby greens, cucumber ring, feta cheese, Champagne tarragon vinaigrette

### MAIN COURSE(Select one)

- Seared Ricotta and Goat Cheese Chicken Breast with fire roasted red pepper coulis **98**
- Grilled Salmon Steak with Newburg Shrimp Cognac Sauce **102**
- Grilled Mahi-Mahi "a la plancha" with Mango peppery pineapple salsa **104**
- Bleu Cheese Encrusted Filet of Beef with Peppered Bacon and Pinot Noir Sauce **109**
- Filet Mignon "a la plancha" with porcini dusted, red port and Foie Gras jus **119**

Chef's Choice of seasonal vegetables and your choice of: Potatoes au gratin, garlic rosemary mashed potatoes or wild mushroom risotto

## DESSERT COURSE

Custom Designed Buttercream Cake by Todo Dulces

FRESHLY BREWED LAVAZZA COFFEE, DECAFFEINATED & HOT TAZO TEAS

**TEENAGERS (Select five buffet options) 59** - Special customized buffets are available for teenagers. See your Inspired Event Consultant for options to choose from.

*Pricing listed is per guests unless otherwise noted. All prices subject to 20% service charge and all applicable taxes. Non contracted prices, Service charge and taxes are subject to change.*



**SOFITEL**  
LUXURY HOTELS

## "MA FIFILLE" – MY LITTLE GIRL

### FOUR HOUR PREMIUM OPEN BAR

Kettle One, Absolut, Gordon's Gin, Seagram Seven, Bacardi Rum, Jose Cuervo Blanco, Johnny Walker Black, Jim Beam White, Martini Rosso, Martini Extra Dry, Domestic Beers (Budweiser, Bud Light, Miller Lite), Californian's Wine Selection (Merlot, Cabernet Sauvignon, Chardonnay), House Sparkling Wine, Mineral Water, Assorted Sodas and Fresh Fruit Juice.

### COCKTAIL RECEPTION

#### BUTLER PASSED HOR D'OEUVRES *(Select four)*

- Caprese salad balsamic and basil pesto
- Fish Ceviche shooters
- Goat cheese melba toast ,pesto drizzling
- Mini Assorted Quiche
- Maryland crab lollipops ,sweet chili sauce
- Greek Spinach Phillo Spanakopita
- Scallops wrapped in bacon
- Roasted Beef Tenderloin & horseradish mousseline, crispy baguette
- Buffalo Mozzarella toast Prosciutto and Crushed Olives
- Chicken or Beef Satay with Peanut Sauce
- Mini Brie with Raspberry Phillo Dough
- Coconut Shrimp with Mango Chutney
- Chicken Potstickers with Plum Sauce
- Beef Wellington

#### On Display *(Select two)*

- **Garden Crudité** - Baby and Organic Vegetables served with Ranch Chipotle, Lemon Chive Sour Cream & Curry Mayonnaise
- **Domestic Cheese Display** - Domestic cheeses, French baguette and sun-dried fruits
- **Mediterranean Display** -Hummus, Tzatziki, Turkish Tomato Salad, Mixed Olive Relish Garlic oregano Croutons and Pita chips

### FOUR COURSE PLATED DINNER

#### APPETIZER COURSE *(Select one)*

- Seared Maryland Crab Cake with peppery pineapple salsa
- Jumbo lobster Ravioli over spicy Arrabiata tomato sauce
- Alligator Fennel Chowder with Almond foam and cilantro oil drizzling

#### SALAD COURSE *(Select one)*

- Baby spinach, crumble blue cheese and spicy walnuts, White Balsamic and honey vinaigrette
- Wilted to order Caesar salad, Parmesan cheese, Tangy vinaigrette, herb croutons and parmesan chips
- Baby greens, cucumber ring, feta cheese, Champagne tarragon vinaigrette

#### MAIN COURSE *(Select one)*

- **Combination of Chicken breast and Salmon steak** with Country Mustard Sauce and key lime beurre blanc **128**
- **Petit Filet Mignon porcini dusted and Jumbo Grilled Shrimp** with Red port and Foie Gras Jus and Provencal Chardonnay glaze **138**
- **Petit Filet Mignon and Lobster Tail** with Red port and Foie Gras Jus and Provencal Chardonnay glaze **148**

Chef's Choice of seasonal vegetables and your choice of: Potatoes au gratin, garlic rosemary mashed potatoes or wild mushroom risotto

#### DESSERT COURSE

Custom Designed Buttercream Cake by Todo Dulces

FRESHLY BREWED LAVAZZA COFFEE, DECAFFEINATED & HOT TAZO TEAS

**TEENAGERS (Select Six buffet options) 65** - Special customized buffets are available for teenagers. See your Inspired Event Consultant for options to choose from.

*Pricing listed is per guests unless otherwise noted. All prices subject to 20% service charge and all applicable taxes. Non contracted prices, Service charge and taxes are subject to change.*



**SOFITEL**  
LUXURY HOTELS

### **Standard Inspired Event Guidelines and Policies**

Please take this opportunity to review the following wedding information, we look forward to the opportunity to create a MAGNIFIQUE affair at the Sofitel Miami. Sofitel Miami is solely responsible for the preparation of all food served and consumed on Hotel property. No outside food or beverage is allowed.

All food and beverage must be consumed on hotel property and therefore cannot be removed. All guests in attendance of your function consuming alcoholic beverages must be at least 21 years old and possess a valid driver's license or Military ID. Sofitel Miami reserves the right to request proof of age.

In an effort to provide you with the finest, freshest ingredients and the best service possible, we request that all menu selections, room sets and other pertinent details be submitted to the hotel no later than 20 days in advance of your event.

Sofitel Miami welcomes discussing alternative menus in order to provide you with a personalized event coordinated by your *Inspired Event Consultant*. Your wedding package includes a complimentary Suite for the Bride & Groom the night of the event, we can provide you with day use Complimentary Bride & Groom Champagne Flutes, Cake Knife & Server, House Table Numbers and (4) Votive Candles per table.

### **Deposit Requirements**

An initial deposit of 25% deposit, based on your established minimum food & beverage expenditure, is required with the signed contract. An additional 25% deposit will be requested three months after the receipt of the initial deposit. A 50% deposit will be required if the event be contracted is within 6 months of the event date. Final Guarantees are due 9-10 business days prior to your event. Once the guarantee is established, the final guaranteed can only be adjusted as an increase. If a guarantee is not provided to the hotel, your contracted/expected numbers will be considered the final guarantee. The remaining balance is due 6-7 business days prior to your scheduled event and is based on final estimates. Final payment must be in the form of a credit card, cashiers check or cash (no personal checks accepted).

### **Minimum Food/Beverage Expenditure**

	Jan - May			June - Sept			Oct - Dec		
	Fri	Sat	Sun	Fri	Sat	Sun	Fri	Sat	Sun
Monte Carlo	\$8,000	\$12,000	\$5,000	\$8,000	\$12,000	\$6,000	\$10,000	\$15,000	\$8,000
Paris	\$3,000	\$3,000	\$3,000	\$3,000	\$3,000	\$3,000	\$3,000	\$3,000	\$3,000

*Please discuss with your Inspired Event Consultant any off season or special event dates that may be subject to a higher or lower minimum food/beverage expenditure. Food/Beverage Expenditure is considered Food & Beverage only, not applicable with service charge, taxes and/or fees.*

### **Parking**

Special rates are available for Parking, Self Parking \$5.00 and Contracted Valet Service at \$10.00 per car in conjunction with \$15.00 per hour/per runner (your *Inspired Event Consultant* can provide you with suggested staffing requirements). The applicable fees can be individually paid by your guest or applied to your master account, paid by host.

### **Security**

Sofitel Miami does not assume responsibility for the damage or loss of any merchandise Or articles left in the Hotel or for items left unattended. The Hotel can refer private Security Services. Sofitel Miami reserves The right to require additional Security as it deems necessary.

### **Ordinances**

Events must finish in the Monte Carlo and Paris Ballroom by 2:00am  
(*Liquor service to finish at 1:00am*)

### **Pricing**

Menus are subject to 20% service charge and 9% tax. Prices are current and subject to change. A **\$250 Event Setup** fee (tables, dance floor, staging, etc) will apply for all events.

### **Additional Cost ~ Décor Package**

Specialty Linens, White or Ivory napkins & Chair Covers with Bow \$6pp  
Specialty Linens, White or Ivory napkins & Chiavari Chairs w/Cushion \$8pp

### **Food and Beverage**

Sofitel Miami does not permit any food or beverage to be brought into the hotel.  
All bars require a bartender, **\$125.00 bartender fee**/per bartender  
(Hotel Staffs 1 bartender for every 75 guests).

### **Audio Visual**

Your *Inspired Event Consultant* in conjunction with our in-house audio visual department, PSAV Audiovisuals, will coordinate audio-visual equipment required for your event, subject to additional fees.

### **PowerBox**

Some vendors may require the rental of a Powerbox placed in your event space due to additional power needs. Additional Fee of \$500.00 for the use of the Powerbox, speak with you Inspired Event Consultant for further details.

### **Weather Call**

Weather call decision are made (3) hours prior to the event start time by your Inspired Event Consultant and/or Banquet Manager. In the Event of inclement weather, the hotel reserves the right to relocate your event to its assigned indoor backup. Applicable venue fees apply Regardless of final location due to setup requirements.

### **Decorators, Musicians, Photographers and Vendors**

Your *Inspired Event Consultant* can provide suggestions and recommendations to further assist you. All vendors must provide a copy of their liability insurance with a minimum coverage of \$1,000,000.

### **Optional Fees**

**Onsite Wedding Ceremony Fee** is \$500.00

Includes: Venue, Assigned Indoor Backup (*if required*), Event Set-up, Breakdown & Staging  
*Also available Off White Chair covers & Sash at an additional \$3.00 per person or Chiavary Chairs & Cushions at an additional \$5.00 per person*

**Pool Deck Cocktail Reception** \$500.00

*Optional Fees are subject to 7% tax*

### **Additional Hours of Event, Fees:**

*Must be contracted and confirmed by Inspired Event Consultant  
no less than 3 business days prior to the event.*

### **Hour(s) of Open Bar**

*(based on the guaranteed number of guests)* \$10.00 per person, per hour(s)

**Bartender Fees** \$50.00 per bartender, per hour

**Hour of Event** \$350.00 (not to exceed 2:00am)

### **Tastings**

A personalized tasting can be scheduled 30-60 days prior to the event on Tuesday, Wednesday or Thursday at 5:00pm, hosted by your Inspired Event Consultant, bride & groom plus 2 guests are invited, Menu & Dates provided by your Inspired Event Consultant.

### **Children's Meals (12 years of age or younger)**

\$30.00 per child (*subject to taxes & service charge*) Children will be included in the guest count for hors d'oeuvres, wedding cake, chairs and will be served a Fruit Cup, Chicken Fingers and French Fries.

### **Vendor Meals**

*Separate Meeting Room*

**\$35.00 per vendor**

Chef Selection of Sandwich accompanied with Chips & Assorted Soft Drinks

**\$50.00 per vendor**

Same Entrée as Guests & Assorted Soft Drink

*\*Duet Entrée are an additional \$10.00 per vendor*

### **Enhancements**

Inspired by you, staged by us! Sofitel views each affair as unique and tailor-made, transforming it into a stimulating, memorable encounter for your friends, family, colleagues, and guest of honor (bride & groom). Allow your Inspired Event Consultant to transform any of our wedding packages into a one of a kind lavish affair with enhanced food and beverage selections.