



PROVIDING EXCELLENCE IN YACHT CHARTERS & EVENTS

SOUTH BEACH LADY



PRIVATE CHARTERS

Miami | Ft.Laud | Boca | WPB
374 Guest Capacity

Four Decks
Bridal Suites Plasma TVs
Mermaid Sky Lounge
Sun Deck





SOUTH BEACH LADY





4 DECKS | ELEVATOR | 350 MAX CAPACITY | 2 CLUB ROOMS | PRIVATE SUITES
SouthBeachLady.com | 305.609.5185 | Info@SouthBeachLady.com

SIGNATURE MENUS

Seated menu selections will incur an additional wait staff charge

Washington Avenue

Buffet \$39pp / Seated \$49pp

Display Platter, Choice Salad and Vegetable, Pasta Entrée, Standard Entrée, Dessert Selection.

Lincoln Road

Buffet \$49pp / Seated \$59pp

Display Platter, (3) Passed hors d'oeuvres, Choice Salad, Vegetable and Starch, (2) Standard Entrées, Dessert.

Collins Avenue

Buffet \$59pp / Seated \$69pp

Fruit & Cheese Display, (4) Passed hors d'oeuvres, Choice Salad, (2) Accompaniments, Vegetable, Pasta Entrée, (2) Standard Entrées, Dessert Selection

Ocean Drive

Buffet \$69pp / Seated \$79pp

(2) Display Platters, (4) Passed hors d'oeuvres, Choice Salad, Vegetable and Starch, Pasta Entrée,
(2) Premium Entrées, "The Mermaid's Signature Sweets" Premium Dessert Station

BBQ in Paradise

Buffet \$39pp

(2) Display Platters, (2) Cold Salads, (3) Side Dishes, (2) BBQ or Standard Entrées, (1) Dessert Selection

Seaside Brunch

Buffet \$35pp

Fresh Seasonal Fruit Display, Smoked Salmon Display, Assorted Breakfast Pastries, Omelet Station, Carving Station with Choice of Brown Sugar Glazed Ham or Roast Turkey, Breakfast Potatoes, Bacon and Sausage Links, Orange Juice, Apple Juice, Cranberry Juice, Coffee and Tea.

The Sandbox (Children's Menu)

Buffet \$25pp

Hors d'oeuvres: Chips & Salsa, Mini Franks in Puff Pastry, Mini Egg Rolls, Cheese & Crackers Display
Stationary: Chicken Tenders with Fries, Bow Tie Pasta with Alfredo or Ziti with Marinara, Garden or Caesar Salad
Dessert: Triple Rich Chocolate Brownies and Cookies, or Standard Birthday Cake
Optional: Candy Station, Banana Splits, Gelato Bar, and Sundae Bar

Our Signature Menu's Include:

White China Plates, Flatware, Glassware, Linen Napkins and Table Linens,

Optional Tableside Beverage Service

And

Coffee and Tea Service

20% Crew Fee and 7% Sales Tax are additional.

Gratuity not included on Parties of 75 or less



Hors d'oeuvres Selections:

Bruschetta with Fresh Tomato and Basil
Stuffed Artichoke with Parmesan
Spinach and Cheese Phyllo Cups
Caribbean Meatballs
Conch Fritters with Key Lime Mustard
Asian Spring Rolls with Soy Ginger Dip
Chicken or Veggie Quesadillas w/ Chipotle Mayo
Bacon wrapped Scallops + \$3
Ginger Beef Skewer with Thai Chili Sauce
Chicken Satay with Spicy Peanut Sauce
Island Chicken Kabob with Pineapple and Red Pepper
Calamari Rings with Marinara
Parmesan stuffed Mushroom Caps

Premium Selections:

Lobster and Melon Skewers + \$7
Beef Tenderloin Tips with Béarnaise Sauce + \$2
Bloody Mary Shrimp Ceviche in Lime Cups + \$3
Assorted Dim Sum + \$4
Coconut Shrimp with Mango Sauce + \$2
Cocktail Lump Crab Cakes with Avocado Crème + \$2
Tuna Tartar with Wasabi cream on Wonton Crisp +\$3
Cajun BBQ Shrimp or Shrimp Cocktail + \$3
Lollipop Lamb Chops with Mint Basil Jelly + \$3
Beef or Chicken Wellington + \$3
Mahi Cakes with Cilantro Crème Fraiche + \$4
Marinated Lemon Shrimp in Snow Pea + \$3
Filet Mignon bites wrapped in Bacon + \$5
Shrimp Cocktail + \$4

Display Platters

Assorted Cheese, Fruit, and Cracker Display
Vegetable Crudité with Garden Ranch Dressing
Creamy Spinach and Artichoke Dip with Bagel Chips
Baked Brie Tartlettes with Caramelized Brown Sugar and Walnuts
Assorted Hummus', Stuffed Grape Leaves, Greek Olives, and Pita Bread
Smoked Salmon, Capers, Red Onion, Cream Cheese and Toast Points
Antipasto Platter with assorted Cured Meats, Roasted Vegetables, and Cheeses +\$3
Chicken Wings with Bleu Cheese and Celery
Chilled Jumbo Shrimp Display + \$7
Assorted Sushi Display + \$7

Salads

Classic Caesar with Shaved Parmesan

Garden Fresh Salad with Choice Dressing

Spring Mix with Pears, Walnuts, Blue Cheese and Mango Vinaigrette

Organic Greens with Pine Nuts, Strawberry, Gorgonzola Cheese in Lemon Poppy Vinaigrette + \$3

Traditional Greek Salad with Feta Cheese, Red Onion, Cucumber, Tomatoes, and Olives

Tomato, Mozzarella, Fresh Basil and aged Balsamic Drizzle + \$3

Classic Baby Spinach with Chopped Egg, Fresh Bacon, and Warm Vinaigrette Dressing

All Salads are served with Fresh Baked Rolls & Butter

Cold Salads

Tarragon Potato Salad

Creamy Cole Slaw

Southern Style Macaroni Salad

Garbanzo Bean Salad

Rotini Pasta with Roasted Vegetables in Tomato Vinaigrette

Orzo Salad with Fire Roasted Sweet Peppers

Accompaniments

Soy Glazed Baby Carrots

Green Beans with Cashews

Caribbean Vegetable Medley

White or Yellow Rice and Black Beans

Aromatic Basmati Rice with Julienned Bell Peppers

Truffle Infused Mashed Potatoes

Lyonnais Potatoes

Roasted New Potatoes with Parsley

Whipped Sweet Potatoes Infused with Winter Spices

Cous Cous with Roasted Peppers and Mushroom Crème Sauce

Baby Squash & Zucchini with Garlic Infused Olive Oil

Pasta Selections

Fettuccine Alfredo

5 Cheese Ziti with Marinara

Pasta Primavera

Tortellini with Pesto

Spaghetti Bolognese

Rigatoni with Marinara or Vodka Crème Sauce

Standard Entrees

Tuscan Grilled Chicken
Sautéed Chicken Breast with Pineapple in a Guava Glaze
Chicken Napoleon with Capers, Tomatoes, and Onions in a White Wine Sauce
Chicken Cordon Bleu
Chicken Piccata with Lemons & Capers
Jerk Chicken Quarters
Sweet & Sour Chicken with Pineapple
Grilled Mahi Mahi with Tropical Fruit Salsa
Miso Teriyaki Ginger Glazed Salmon
Tilapia with Pink Grapefruit Beurre Blanc
Flank Steak with Rosemary-Shitake Mushroom Sauce or Chimichurri Sauce
Braised Sirloin Tips with Mushroom Demi-Glace
Beef Brisket with Mango Glaze
Home style Meat Loaf with Grilled Onions
Pepper Steak with Steamed Rice
Beef Stroganoff with Buttered Egg Noodles
Carved Top Round of Beef with Bordelaise and Creamy Horseradish Sauce
Carved Skirt Steak with Argentinian Chimichurri Sauce
Carved Mojo Marinated Pork Loin with Apple Mango Chutney
Carved Turkey Breast with Cranberry Sauce
Carved Hawaiian Ham basted with Honey & Brown Sugar

Premium Entrees

Rack of Lamb with Pomegranate Sauce + \$7 pp
Beef Tenderloin, Prime Rib, or New York Strip + \$7 pp
Osso Buco + \$6 pp
Chilean Sea Bass with Soy Glaze + \$10 pp
Skewered Key West Pink Shrimp + \$10 pp
Seared Diver Scallops in Brown Butter + \$10 pp
Lobster Tails served with Drawn Butter and Lemon +\$MP

Kosher style Menu Options

Kosher style Brunch Menu

Fresh Seasonal Fruit Display
Selection of Freshly Baked Muffins & Bagels with Cream Cheese

Omelet Station

Egg and Egg White Omelet's made with your choice of:
Fresh Spinach with Ricotta, Smoked Salmon with Dill, Herb Boursin Cheese, and/or sautéed Wild Mushrooms

Whole Nova Scotia Salmon Display

Challah French toast
Broccoli & Cheddar Frittata
Cream of Mushroom Soup / Cream of Asparagus Soup
Marinated & Grilled Zucchini, Yellow Squash, & Eggplant Salad
Marinated Artichoke Hearts & Asparagus Tips
Sliced Tomatoes, Cucumbers, and Onions in Balsamic

Kosher style Hors D'oeuvres

Shitake Mushroom Potstickers	Spinach in crisp Phyllo	Vegetable Spring Rolls
Tomato Basil Bruschetta	Potato Latkes with Apple Chutney	Hummus & Pita Squares
Stir Fry Chicken in Lettuce Cups	Whitefish Salad on Flatbread	Chicken Wings
Salmon Mousse on Black Bread	Vegetable Stuffed Mushrooms	Vegetable Crudite

Standard Kosher style Entrees

**Tuscan Chicken with Lemon Parsley Potatoes
**Pan Roasted Chicken with Wild Mushrooms, Spinach, & Potato Puree
**Chicken Kebabs with Saffron Jasmine Rice
**Chicken Marsala with Mushrooms & Potato Puree
Oven Roasted Turkey Breast with Sage Stuffing
Braised Beef Short Ribs with Caramelized Shallots & Mustard Glaze
Traditional Beef Brisket with Vidalia Onions & Tomatoes
**Beef Kebabs with Saffron Jasmine Rice
**Lemongrass Baked Salmon with Black Rice & Pickled Cucumbers
**Broiled Halibut with Rice Pilaf & Blistered Tomato Coulis
**Herb Roasted Salmon with Jasmine Rice & sautéed Baby Vegetables
Pasta Primavera
Ziti with Marinara Sauce
Mushroom Ravioli

Premium Kosher style Entrees

Filet Mignon w/ Peppercorn Sauce+ \$10 pp	Prime Rib w/ Creamy Horseradish+ \$7 pp
Veal Medallions w/ Mushroom Sauce+ \$10 pp	New Zealand Lamb Chops+ \$10 pp
Baked Mahi Mahi w/ Artichokes & Sundried Tomato+ \$5 pp	Herb stuffed Cornish Hens+ \$6 pp

****Choose (1) Accompaniment with this Entrée Selection**

Kosher style Salads

Spinach Salad with Candied Walnuts, Cranberries, & Raspberry Vinaigrette

Chopped Salad with Balsamic Vinaigrette

Caesar Salad with Rosemary Croutons

Thai Noodle Salad with Peanut Vinaigrette

Spring Mix Salad with Citrus Vinaigrette

Grilled Vegetable Salad with Basil Vinaigrette

Kosher style Accompaniments

French Green Beans with Pine Nuts

Rosemary Roasted Potato Wedges

Mediterranean Orzo

Red Pepper Cous Cous

Potato Puree

Jasmine Saffron Rice

Orange glazed Baby Carrots

Sautéed Zucchini & Yellow Squash

Children's Kosher style Menu

Ages 13 and under

Appetizers

Franks in a Blanket with Mustard

Fruit Kabobs with Pina Colada Sauce

Potato Skins

Warm Pretzels with Mustard

Vegetable Wontons with Plum Sauce

Tortilla Chips & Salsa

Chicken Wings

Mini Pizza Bagels

Entrees

Chicken Fingers

Ziti with Marinara Sauce

Chicken Stir Fry with Rice

Mini Steak Sandwiches

Cheese Pizza

Vegetable Fried Rice

Mini Burgers & Fries

Taco Bar

Vegetable Lasagna

Kosher style Dessert Selections

Challah Bread Pudding with Rum Sauce

Cookies & Brownies

Fresh Fruit Cobbler

Baklava

Carrot Cake

Mini Cupcakes

Premium Kosher style Desserts

Chocolate covered Strawberries + \$6 pp

Flourless Chocolate Torte w/ Raspberry Zabaglione + \$4 pp

Stemmed Martini Glass with Pineapple Sorbet + \$5 pp

Dessert Options

Chocolate Cake with Fresh Raspberries

Florida Key Lime Pie with Chantilly Cream

Tropical Fruit Shortcake with Passion Fruit Creme

Grand Marnier Chocolate Mousse in Chocolate Cups with Raspberry Coulis + \$5 pp

Island Bread Pudding drizzled with Strawberry Crème Rum Sauce

Assorted Mini Pastries and Tartlettes

Assorted Cheese Cakes

Chocolate Fondue or Fountain + \$MP

Gelato Bar + \$5 pp

Premium Dessert Station

“Mermaid’s Signature Sweets”

Chocolate Fountain

Marshmallows, Strawberries, Pretzels, Cookies, & Angel Food Cake

Dessert Shooters

Key Lime, Rice Pudding, Chocolate Mousse



A La Carte Stations

Caribbean Gem

Empanadas and Croquettes
Sweet Plantains
Black Beans and Spanish Rice
Cilantro Lime Marinated Chicken
Mojo Pulled Pork or Churrasco Steak

Asian Fusion

Fried Spring Rolls
Pork or Shrimp Dumplings
Pad Thai Salad
Chicken and Vegetable Stir Fry
Beef and Broccoli Stir

Paella Station

Chicken & Chorizo Paella
Seafood Paella
Valencian Paella
Mixed Paella
Green Salad & Cuban Bread

King of the Sea

Iced Jumbo Shrimp
Steamed Mussels
Littleneck Clams
Alaskan Snow Crab Clusters
New England Clam Chowder

Pommes Frites

Gourmet French Fries
Choice Sauces:
Garlic Aioli
Spicy Chili Aioli
Truffle Oil
Sesame Ginger Sauce

Crepe's Station

Assorted Crepes
Topped with Choice of:
Fresh Berries
Nutella
Sweet Ricotta Cheese
Apple Cinnamon

Little Italy

Caesar Salad & Garlic Toast
Tortellini with Cream Sauce
Rigatoni with sweet Marinara
Fettuccini Alfredo with Chicken
Sweet Sautéed Sausage and Peppers

SoBe Fiesta

Tortilla Chips, Salsa, Queso
Yellow Rice, Refried Beans
Grilled Chicken Fajitas
Seasoned Ground Beef
Soft Tortillas

Sliders Station

Kobe Beef Sliders
Ground Turkey Sliders
Ground Chicken Breast Sliders
French Fries
Assorted Toppings

Gourmet Flatbreads

Grilled Vegetables
Southwestern Chicken
Grilled Shrimp
Skirt Steak & Grilled Onions
Goat Cheese & Caramelized Onions

Soup Shots

Chilled Gazpacho
Creamy Tomato Soup
Roasted Red Pepper Soup
Chilled Cucumber Soup
Watercress Soup
Chilled Melon Soup

Doughnut Station

Old Fashioned Mini Doughnuts
Topped with Choice of:
Powdered Sugar
Condensed Milk
Cinnamon Sugar
Chocolate Ganache

Island Delight

Jamaican Patties
Jerk Chicken
Oxtail Stew
Rice & Peas
Yams

South American

Shrimp/Scallop Ceviche
Assorted Soft Tamales
Aji Pulled Chicken
Sweet Potato and Cream
Yucca Chips, Mango Salsa

Martini Mash

Redskin Mash Potato
Truffle Mash Potato
Yukon Gold Mash Potato
Sweet Potato Mash
Assorted Toppings

Mac & Cheese

Cavatoppi & Gruyere
Home style Mac & Cheese
Truffle Mac & Cheese
Shells & Cheese
Assorted Toppings

Gelato Station

Chocolate Gelato
Caramel Gelato
Vanilla Bean Gelato
Strawberry Gelato
Pistachio Gelato
Assorted Toppings

Popcorn Station

Freshly Popped Corn
Topped with Choice of:
Seasoned Salt
Caramel
White Cheddar Seasoning
Chocolate Drizzle

Custom Candy Stations and Ice Cream Bars Also Available.....

BEVERAGE SERVICE

Beer / Wine \$17pp

Corona
Heineken
Bud Light
Budweiser

Cabernet
Merlot
Chardonnay
Pinot Grigio

Top Shelf \$27pp

Sky Vodka
Absolut Vodka
House Lite/Dark Rum
Malibu Rum
Beefeaters Gin
Jim Beam
Dewar's Scotch
Johnny Walker Red
House Tequila

Premium \$32pp

Grey Goose Vodka
Ciroc Vodka
Captain Morgan Rum
Flor de Cana Light/Dark Rum
Tanqueray Gin
Johnnie Walker Black
Jack Daniels
Hennessy
Patron Silver

All Open Bars include beer, wine, mixers, Coke products, juices, and water

Optional Cordials Menu: Baileys, Kahlua, Grand Marnier, Amaretto, Sambuca \$5pp

MERMAID LOUNGE

Tropical Open Bar/ \$20pp:

Specialty Rum drinks, frozen drinks, beer, wine, and soft drinks

Cash or Consumption Bar

Beer/Wine \$6 Top Shelf \$10 Premium \$12

Champagne by the Bottle

(Ask for selections and prices)

Children's Bar

\$10 - \$15pp

Coke products, Juices, Water

Optional: Strawberry Daiquiri's and/or Pina Coladas

Additions

Espresso Station / \$5pp
Greeting Drink / \$3pp
Frozen Drinks at Bar / \$5pp
Champagne Toast / \$5pp
Martini Bar / \$7pp
Mojito Bar / \$7pp
Red Bull / \$100 case





ADDITIONAL SERVICES

(CALL FOR PRICES)

Step & Repeat, Red Carpet

Custom Decor

Custom Cake Designs

Day Planners

Photography

Transportation

Gaming Stations

Themed Events

LED Dance floors

Professional Dancers

Candy Table/Bar

Pipe and Drape

Branding Displays

LED Dance floors

Laser Shows

Casino Night

Wire Bending Party Favors

LED Interactive Dancers

Custom Chuppahs

DJ/ Emcee/ Live Bands

Floral Design

Wedding Arches

Full Service Event Planners

Party Buses

Hotel Assistance

Photo Booth / Green Screen

LED Custom Up Lighting

LED Glow Furniture

Cigar Rollers with Custom Labels

Chocolate Fountain / Fondue

Event Furniture Rentals

Team Building Activities

Corporate Group Meetings

Airbrush Hats & T-shirt's

Laser Engraving

Roaming Table

Steel Drums Band

Candle Lighting Ceremonies

PRICES BELOW ARE SEASONALLY ADJUSTED

Charter Rate: \$995 per hour

Fuel Fee: \$125 per hour

Crew Salary: 20% - Gratuity is Optional

Dockage: Varies depending on location

Delivery: Varies depending on location

Entertainment: Packages starting at \$500

Flowers: Packages starting at \$300

Photograph: Packages starting at \$500

Video: Packages starting at \$700

Transportation: Varies depending on location

