



BANQUET MENU

DELANO
SOUTH BEACH

the events team at **delano south beach** is delighted to present the following catering selections. we hope that these carefully prepared menus and beverage suggestions are helpful, as you plan your upcoming function.

as always, our international team of culinary professionals are happy to prepare a custom menu, if you so desire.

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breakfast

All breakfast buffets include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Pricing based on 1 hour of service

Continental Breakfast Buffet 30

Croissants and Pastries
Whipped Butter, Preserves

Fruits, Melon and Berry Selections

Low Fat and Greek Yogurts

Breakfast Buffet 40

Freshly Baked Croissants and Pastries
Whipped Cinnamon Butter, Preserves

Assorted Bagels
Cream Cheeses to Include Smoked Salmon and Lemon-Chive,
Sliced Heirloom Tomatoes

Fruits, Melon and Berry Selections

Low Fat and Greek Yogurts

Scrambled Eggs
Hand Cut Chives, Crème Fraiche

Pancakes
Blueberry Compote, Vermont Maple Syrup

Choice of: Bacon or Sausage

Rustic Potatoes

Plated Breakfast 42

Freshly Baked Croissants and Pastries
Whipped Butter

Organic Fruit and Granola Parfait
House Blend Granola, Berries, Greek Yogurt

Mains / Choose One

Oatmeal Brulée
Pecan Compote

Pancakes
Blueberry Compote, Vermont Maple Syrup

Smoked Salmon Benedict
Hand Cut Chives

Cuban Benedict
Braised Short Rib, Hollandaise

Breakfast Enhancements

El Tucumano Egg Benedict 11
Beef Empanada, Chimichurri Hollandaise Sauce

Jumbo Lump Crab Benedict 11
Parsley Aioli, Roasted Tomato

brunch

All breakfast buffets include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Pricing based on 2 hours of service

Leynia Family Style Brunch

65

Croissants and Pastry Basket
Whipped Butter, Preserves

Fruits, Melon and Berry Selections

Brussels
Sweet & Sour

Choclo Empanada
Poblano Chili, Guacamole

Eggplant
Escabeche, Grilled Bread

Pancakes
Blueberry Compote, Vermont Maple Syrup

Bacon, Sausage and Rustic Potatoes

Salads

Kale Caesar Salad
Kale, Crispy Croutons

Feta Cheese Salad
Grilled Pepper, Oregano Vinaigrette

Entrées

Churrasco
Chimichurri Sauce

El Tucumano Egg Benedict
Beef Empanada, Chimichurri Hollandaise Sauce

Sides

Eggplant
Golden Raisins, Scallions

Cauliflower
Roasted Cauliflower

Desserts

Assorted Miniature Desserts

Freshly Pressed Orange and Grapefruit Juices

breaks themed

Pricing based on 30 minutes of service.

Bagel Break 19

Assorted Bagels
Cream Cheeses to Include Smoked Salmon
and Lemon-Chive, Sliced Heirloom Tomatoes

Assorted Coffees and Teas

Classic Coffee Break 22

Assorted French Macrons

Alfajor Dulce de Leche Cookies

Beignet Dusted in Vanilla Sugar

Cuban Churros in Cinnamon Sugar
with a Side of Nutella

Assorted Coffees and Teas

Spa Break 19

Hot Tea and Herbal Teas

Mineral Waters

Platter of Seasonal Sliced Fruit

Individual Yogurts

Assorted Granola Bars and Kashi Cereal Bars

Movie Theater Break 22

Assorted Candy Bars, Mini Candy Varieties,
M&Ms (Plain and Peanut)

Buttered Popcorn

Ultimate Movie Theater Break 47

Twizzlers, Gummy Bears

M&Ms Plain, Peanut and Pretzel

Plain, Buttered and Truffle Popcorn

Nachos with Spicy Fontina Cheese

Pigs in a Blanket with Spicy Mustard Sauce

Still and Sparkling Water, Soft Drinks: Classic Coke, Diet Coke and Sprite

Movie of your choice to complete your package (Media Room Only)

Energy Break 30

Assorted Protein Bars

Mixed Nuts

Energy Drinks and Fresh Pressed Juices

breaks themed

Pricing based on 30 minutes of service.

Healthy Kick 22

Mediterranean Hummus
Grilled Pita Bread, Harissa Spiced

Grilled Vegetable Platter
Assorted Seasonal Vegetables
Served with Dill Yogurt Sauce

Iced Tea and Fruit infused Water

A Bit of Spice 38

Chips and Smashed Avocado
House Made Tortilla Chips and Fresh Guacamole

Nachos with Spicy Cheese

Soft Drinks: Classic Coke, Diet Coke and Sprite

Leynia Happy Hour Break 35

*Requires a Mixologist \$100

Create Your Own Mixed Drink – Select one

Mojito, Caipirinha or Mixologist choice

Add light bar bites for an additional \$20.00 per person

Break Enhancements

Make your own Fresh Juice Station 18
Pineapple, Green Apple, Carrot, Ginger Shot, Watermelon, Papaya, Cantaloupe

Make Your Own Granola 18
Greek Yogurt, Plain Non-Fat Yogurt, House-Made Granola, Honey or Agave, Fresh Berries

Paleta Cart 12
Ice Cream Cart with assorted Ice Creams and Popsicles

breaks a la carte

Pricing based on 30 minutes of service.

Buttered Popcorn 4/ per Person
Chefs Selection of French Macarons and Cookies 28/ per Dozen
Individual Yogurts 4.50/ Each
Potato Chips 5/ per Bag
Assorted Seasoned Nuts 6/ per Bag
Sliced Seasonal Fruit Platter 10/ per Person
Whole Fruit 3/ Each
Croissants and Pastries 48/ per Dozen
Assorted Cereal and Energy Bars 4/ Each
M&Ms (Plain & Peanut) 4/ per Bag
Trail Mix 5/ per Bag
Assorted Dried Fruits 8/ per Bag

Desserts

Based on 20 piece minimum; priced per piece

Financier Green Apple	3
Financier Orange	3
Lemon Drop Cookies	2
Alfajor Dulce de Leche Cookies	2
Coconut Macaron French	4
Green Apple Macaron	4
Lavender Macaron	7
Nutella Bonbon	3
Caramel Crunch Bonbon	3

Beverages

Freshly Brewed Regular and Decaffeinated Coffee 65 / per Gallon
Selection of Hot Tea and Herbal Teas 60 / per Gallon
Hot Chocolate 6 / per Packet
Iced Chocolate Milk 30 / per Gallon
Iced Tea 60 / per Gallon
Lemonade, Orange, Cranberry, Pineapple 50 / per Gallon
Assorted Juices (Orange, Lemonade, Cranberry, Pineapple) 8 / each
Assorted Soft Drinks 6 / Each
Mineral Waters (Large, Still and Sparkling) 10.50 / per Bottle
Energy Drinks (Red Bull) 8 / Each
Espresso 6 / Each
Cappuccino 6 / Each
Mineral Waters (Small, Still and Sparkling) 6.50 / per Bottle

Lunch buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Pricing based on 1.5 hours of service

Lunch Buffet Selections

*Choice of two (2) salads, one (1) entrée, two (2) sides, dessert
\$45 per person*

*Choice of two (2) salads, two (2) entrées, two (2) sides, dessert
\$55 per person*

Lunch Additions

Additional salad \$6 per person
Additional entrée \$10 per person
Additional side \$6 per person

Salads

Kale Caesar Salad
Kale, Crispy Croutons

Chopped Salad
Grilled Vegetables, Meyer Lemon Vinaigrette

Feta Cheese Salad
Grilled Pepper, Oregano Vinaigrette

Kabocha Salad
Goat Cheese, Baby Arugula

Entrées

Corvina Casserole
Braised Fennel

Short Ribs
Salsa Criolla

Matambre a la Pizza
Aged Mozzarella

Grilled Chicken
Romesco Sauce

Churrasco
Chimichurri Sauce

Sides

Florida Mushrooms
Herb Aioli

Eggplant
Golden Raisins, Scallions

Roasted Cauliflower

Chard Carrots
Honey Glaze

Desserts

Selection of Seasonal Pastries

Lunch buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Pricing based on 1.5 hours of service

Sandwich Lunch Buffet

*Choice of two (2) salads, two (2) sandwiches, dessert
\$45 per person*

*Choice of two (2) salads, three (3) sandwiches, dessert
\$55 per person*

Lunch Additions

Additional salad \$6 per person
Additional sandwich \$10 per person

Salads

Beet Salad
Greek Yogurt Sauce, Brûlée Orange

Kale Caesar Salad
Kale, Crispy Croutons

Chopped Salad
Grilled Vegetables, Meyer Lemon Vinaigrette

Feta Cheese Salad
Grilled Pepper, Oregano Vinaigrette

Sandwiches & Empanadas

Grilled Chicken Wrap
Arugula, Heirloom Tomatoes, Lemon Aioli

Chicken Caesar Wrap
Grilled Chicken, Chopped Romaine Lettuce, Caesar Dressing

Market Vegetable Wrap
Grilled Eggplant, Roasted Red Peppers, Herb Aioli

Wagyu Sliders
Pickled Onions, Herb Aioli

Choripán
French Baguette, Criolla Sauce

Cuban Empanada
Spicy Mustard, Swiss Cheese

Pollo Empanada
Chipotle Braised Chicken, Avocado

Choclo Empanada
Poblano Chili, Guacamole

Desserts

Selection of Seasonal Pastries

lunch **family style**

All lunches include
freshly brewed coffee, decaffeinated
coffee, hot teas and herbal infusions.

Family Style Lunch Menu 55

Starters

Eggplant
Escabeche, Grilled Bread

Rabas Fritas
Pepperoncini, Fresh Basil

Chopped Salad
Grilled Vegetables, Meyer Lemon Vinaigrette

Choclo Empanadas
Poblano Chili, Guacamole

Entrées

Branzino Al Disco
Crushed Potatoes, Caramelized Onion

Churrasco
Skirt Steak, Chimichurri Sauce

Chorizo
Fennel Salad

Sides for the Table

Crispy New Potato
Fresh Parmesan, Truffle Essence

Roasted Cauliflower

Dessert

Selection of Seasonal Pastries

receptions

hors d'oeuvres

Hors d'oeuvres are priced on a per piece basis. A minimum of six (6) pieces per person, per hour is required.

Leynia Passed Hors d' Oeuvres

Tomato Mozzarella Empanada Fresh Mozzarella, Aioli	6
Choclo Empanada Poblano Chili, Guacamole	6
Waygu Slider Pickled Red Onion, Herb Aioli	6
Short Rib Empanada Herb Aioli, Pickled Apple	6
Eggplant Escabeche, Grilled Bread	5
Ceviche Mixed Fish, Florida Citrus	7
Oysters Sweet Asian Pear, Japanese Mignonette	8
Tuna Taco Scallions, Masago	7
Smoked Salmon Cone Wasabi, Caviar	7
Spicy Yellowtail Crunch Spicy Mayo, Crispy Cone	7
Beet Lollipop with Yogurt	6
Lobster Taco Malanga Yuzu Kosho Aioli	7
Rock Shrimp Tempura Spicy Mayo	6

receptions displays and stations

Priced per person, based on two hours of service

Action Stations

Each Action Station Requires one (1) Chef Attendant per 30 guests at \$100 per hour, per Chef

Risotto Station 25
Truffle-Wild Mushroom, Roasted Vegetables, Lobster

Pasta Station 20
Bolognese, Tomato Basil, Truffle Cream
Selection of Handmade Pastas:
Pappardelle, Linguini

Arroz Con Mariscos 28
Shrimp & Clams

Carving Stations – From the Parilla

Each Carving Station Requires one (1) Chef Attendant per 30 guests at \$100 per hour, per Chef

New York Steak 33
Strip Steak 28
Rack of Lamb 38
Organic Chicken 28

Sauces – Select one (1)
Chimichurri
Provençal
Salsa Criolla
Beef Jus
Smoked Paprika Chimichurri

Sides – 7 each
Chard Carrots, Honey Glaze
Truffle New Potato, Fresh Parmesan
Florida Mushroom, Herb Aioli
Roasted Cauliflower

Cold Stations

Chilled Shellfish Raw Bar *price per piece*
Snow Crab 16
Oysters 4
Shrimp 6
Alaskan King Crab Market Price
Florida Stone Crab Market Price (Seasonal)
Whole Lobster 30

Delano Sushi Station 25
Chef Attended Station with Selection of three (3) Classic Rolls and Delano Specialties
Selection of (4) four for \$30/ Selection of (5) five for \$35

Spicy Tuna Roll – Cucumber, Seaweed
California Roll – Cucumber, Avocado
Spicy Yellowtail Roll – Serrano, Kizami Wasabi
Rainbow Roll – Chef Selection Sashimi
Baked Crab Hand Roll – Snow Crab, Soy Paper, Dynamite Sauce

Cheese Board 15
Selection of Domestic and Imported Cheese
Seasoned Mixed Nuts, Assorted Crackers, Lavash & Almond Flat Breads

dinner

All dinner menus include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Pricing per person, based on 2 hours of service.

Family Style Dinner

Choice of two (2) starters, one (1) entrée, one (1) side, dessert *\$75 per person*

Choice of three (3) starters, three (3) entrées, three (3) sides, dessert *\$85 per person*

Choice of three (3) starters, four (4) entrées, three (3) sides, dessert *\$95 per person*

Starters – for the table

Caesar Salad
Kale, Crispy Croutons

Chopped Salad
Grilled Vegetables, Meyer Lemon

Eggplant
Escabeche, Grilled Bread

Brussels
Sweet & Sour

Ceviche
Fresh Florida Citrus, Cilantro

Beef Empanada
Cantimpalo Sausage, Pickled Apple

Corn Empanada
Poblano Chili, Avocado

Entrées – for the table

Matambre a la Pizza
Aged Mozzarella

Corvina Casserole
Braised Fennel

Short Rib Ravioli
Truffle Essence, Fresh Basil

Skirt Steak
Chimichurri

Grilled Chicken
Romesco Sauce

Branzino al Disco
Crushed Potatoes, Caramelized Onion

Chorizo
Fennel Salad

Sides – for the table

Florida Mushrooms, Herb Aioli

Kabocha, Watercress, Ricotta Calamachi Honey

Chard Carrots, Honey Glaze

Truffle New Potato, Fresh Parmesan

Eggplant, Golden Raisins, Scallions

Baby Beets, White Balsamic Honey

Desserts

Selection of Seasonal Pastries

dinner

Family Style Gaucho Dinner 115

All dinner menus include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Pricing per person, based on 2 hours of service.

Starters for the table

Chorizo
Fennel Salad

Grilled Octopus
Harissa Aioli, Smoked Paprika

Provoleta
Melted Aged Provolone Cheese

Golden Beet Salad
Yogurt, White Balsamic

Cuban Empanada
Spicy Mustard, Swiss Cheese

Smoked Salmon Cone
Wasabi, Caviar

Entrées for the table

Branzino al Disco
Crushed Potatoes

NY Steak
Provenzal

Sweetbread
Pickled Vegetables, Almond Salsa Criolla

Prawns
Herb Butter, Smoked Paprika

Sides for the Table

Roasted Cauliflower

Chard Carrots
Honey Glaze

Risotto de Hongos
Florida Mushrooms, Pecorino Romano Cheese

Dessert - Shared for the Table

Cabra y Guava
Honey Goat Cheese Panna Cotta, Guava Pasta, Buttered Brioche Toast,
Honey Roasted Grapes
&
Beignet Crème Anglaise
Tossed in Pabana Caramel Sauce

dinner

plated pre-set

All pre-set dinner menus include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Plated Dinner 85

Starters for the table, Choice of One (1) Salad, Two (2) Entrées and, One (1) Dessert

Starters for the table

Choclo Empanada
Poblano Chili, Guacamole
&
Ceviche
Fresh Florida Citrus, Cilantro

Salads – Select one (1)

Greek Salad
Feta Cheese, Oregano
or
Caesar Salad
Kale, Crispy Crouton

Entrées – Select two (2)

Corvina Casserole
Braised Fennel, Pee Wee Potatoes, Pickled Onions, Lime Garlic Aioli
or
Short Ribs
Winter Roasted Vegetables, Salsa Criolla
or
Grilled Chicken
Grilled Asparagus, Romesco Sauce

Dessert – Select one (1)

Chocolate Dulce
Dulce de Leche Melted Heart, Seasonal Berry Basket
or
Passion Fruit Cheesecake
Coconut Whipped Cream, Ginger Cardamom Crumble, Turbinado Dentelle

dinner

plated pre-set

All pre-set dinner menus include freshly brewed coffee, decaffeinated coffee, hot teas and herbal infusions.

Plated Dinner 115

Starters for the table (3), Choice of One (1) Salad, Two (2) Entrées and, One (1) Dessert

Starters for the table – Select three (3)

Grilled Octopus
Harissa Aioli

Hamachi Tiradito
Aji Amarillo, Fresh Shiso Leaf

Brussels
Sweet & Sour, Crispy Bacon

Beef Empanadas
Cantimpalo Sausage, Pickled Apple

Salads – Select one (1)

Greek Salad
Feta Cheese, Oregano

or

Caesar Salad
Kale, Crispy Crouton

Entrées – Select two (2)

NY Steak
Provenzal, Truffle New Potato, Fresh Parmesan

Patagonian Mero
Sea Bass, Miso Marinade, Cauliflower

Branzino al Disco
Crushed Potatoes, Caramelized Onions

Matambre a la Pizza
Aged Mozzarella

Dessert – Select one (1)

Chocolate Dulce
Dulce de Leche Melted Heart, Seasonal Berry Basket

or

Passion Fruit Cheesecake
Coconut Whipped Cream, Ginger Cardamom Crumble, Turbinado Dentelle

beverages bars

Hosted Bar - *packaged by the hour*

DELUXE BRANDS

Scotch & Whiskey Dewar's White Label and Jameson
Vodka Absolut and Tito's, Belvedere
Tequila Cazadores Tequila Blanco
Bourbon Knob Creek Single Barrel and Makers Mark 46
Rum Bacardi and Havana Club
Gin Beefeater and Bombay Dry Gin
House Red Wine
House White Wine
Imported and Domestic Beers Bud Light, Corona, Amstel Light, Heineken
Mineral Waters, Soft Drinks and Juices

One Hour 32 per person
Two Hours 50 per person
Three Hours 68 per person
Each additional hour - 15 per person

PREMIUM BRANDS

Scotch & Whiskey Crown Royal
Bourbon Knob Creek Single Barrel and Makers Mark 46
Tequila: Avion Silver
Vodka Belvedere, Tito's, Absolut Elyx, Grey Goose
Rum Havana Club, Bacardi
Gin Bombay Sapphire, Tanqueray and Beefeater
House Red Wine
House White Wine
Imported and Domestic Beers Bud Light, Corona, Amstel Light, Heineken
Mineral Waters, Soft Drinks and Juices

One Hour 34 per person
Two Hours 54 per person
Three Hours 74 per person
Each additional hour - 17 per person

BEER AND WINE

House Red Wine
House White Wine
Imported and Domestic Beers Bud Light, Corona, Amstel Light, Heineken
Mineral Waters, Soft Drinks and Juices

One Hour 20 per person
Two Hours 32 per person
Three Hours 44 per person
Each additional hour - 12 per person

One bartender is required for every 75 guests at \$75 for the first 3 hours and \$25 for each additional hour

beverages bars

Hosted Bar — *service based on consumption*

DELUXE BRANDS 16

Scotch/Whiskey	Dewar's White Label, Jameson
Vodka	Absolut and Tito's, Belvedere
Bourbon	Knob Creek Single Barrel, Makers Mark 46
Rum	Bacardi, Havana Club
Gin	Beefeater and Bombay Dry Gin
Tequila	Cazadores Tequila Blanco
House Red Wine	Cabernet Sauvignon or Merlot
House White Wine	Chardonnay or Pinot Grigio
Champagne:	Perrier Jouet Brut \$125/ bottle
Wine List Available Upon Request	
Imported/ Domestic Beers	Bud Light, Corona, Amstel, Heineken 8 / each

Mineral Waters	10.5 / bottle
Assorted Soft Drinks	6 / each
Juices	6 / each

PREMIUM BRANDS 18

Scotch/Whiskey	Jack Daniels, Crown Royal
Bourbon	Knob Creek Single Barrel, Makers Mark 46
Vodka	Grey Goose, Tito's, Belvedere
Rum	Mount Gay Eclipse, Bacardi, Havana Club
Gin	Bombay Sapphire, Tanqueray & Hendricks
Tequila:	Maestro Doblé Diamante
House Red Wine	Cabernet Sauvignon or Merlot
House White Wine	Chardonnay or Pinot Grigio
Champagne:	Perrier Jouet Brut \$125/ bottle
Wine List Available Upon Request	
Imported/ Domestic Beers	Bud Light, Corona, Amstel, Heineken 8/ each

Mineral Waters	10.5 / bottle
Assorted Soft Drinks	6 / each
Juices	6 / each

One bartender is required for every 75 guests at \$75 for the first 3 hours and \$25 for each additional hour

organization is tax exempt, we are required by law to have a copy of your Florida State Tax Exemption certificate on file prior to the event.

general information

Room Rentals / Set up Fees / Outdoor Functions and Back Up Space

Your Catering Manager will confirm to you the applicable charges for venues. Outdoor functions have an additional service charge based on the size and scope of the event.

Back up space will be provided for your event if needed based on the scope and size of your event. In some cases a tent will need to be erected at a cost to you of \$5,000. The Hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather three days prior to your event. Once a mutual decision has been reached and indoor accommodations have been made the venue cannot change. Movement of Entertainment and Production elements to the backup space are at the sole discretion of the Hotel.

All amplified music and entertainment in outdoor locations must conclude by 11:00 p.m. For safety reasons no glass or china is allowed for use at Beach or Poolside functions.

Non-refundable Deposits / Prepayment (Social Functions)

An initial non-refundable deposit of approximately 50% of the estimated cost of the function will be required to hold the Banquet space and will be due and payable as stipulated in the Letter of Agreement. An estimated prepayment of the balance of the function will be due and payable, fourteen (14) business days prior to the date of the function, by cashier's check or valid credit card. A credit card will be required before the day of your function to cover any overages you may accrue on the day of your event.

Valet Parking

The Hotel is pleased to provide Valet parking at a discounted rate of \$15 per car (subject to change) for all guests present at a catered function (discounted rate does not apply to in house, overnight guests). The charges may be applied to your banquet check or your guests may be responsible for their own parking charges.

Restroom Attendants

For functions at the Delano Beach Club over 75 guests, restroom attendants are suggested at a charge of \$160 per attendant. Fee is subject to current rate of 7% tax, (subject to change).

Security

For certain events, the Hotel will require that security officers be provided at the client's expense at a charge of \$160 for the first three (3) hours and \$50 for each hour thereafter. Fee is subject to current rate of 7% tax, (subject to change).

We appreciate your consideration of Delano and we look forward to providing you with a most memorable event.

DELANO
SOUTH BEACH
