



Wedding Guide



About Us

A Miami Boutique Hotel Brimming with Art Nouveau Details

Soak up the style and tranquility of the newly renovated Mayfair Hotel & Spa, formerly the Mayfair House Hotel. Located in the heart of Coconut Grove, this artistic masterpiece blends design elements from Europe, Asia, the Caribbean, Mexico, and South America, to pamper guests in an atmosphere that is both intimate and indulgent. Your experience begins in our stunning lobby where a single door set in a hand-carved mahogany frame welcomes you to Coconut Grove. Glide past the Gaudi-inspired façade and into a realm of Old World elegance. From there, rich Amazon Ironwood, sculptured plaster ceilings crafted by artisans from across the globe, and stained glass windows by Louis Comfort Tiffany are the perfect complement to our thoughtful and intuitive service.

Wedding Ceremonies

The Mayfair Hotel & Spa would be delighted to host your wedding ceremony in one of our picturesque venues

The Palm Terrace

Imagine simply escaping into the tranquility of a destination wedding atmosphere. The Palm Terrace offers the best of both worlds. The clear glass ceiling allows you to soak in the beauty of Miami's sunny blue skies and mesmerizing sunsets and the Asian inspired decor and foliage make the Palm Terrace an enchanting setting; perfect for exchanging vows in the most serene of settings.

Ceremony Fee \$1,500
Includes Chiavari Chairs
(Approximately 1,000 square feet and accommodates up to 180 guests)

The Asian Garden

The Mayfair Hotel & Spa's Asian Garden is a compilation of zenlike settings complete with orchids, bamboo, Asian palms and the relaxing sound of flowing water. Simple and inspired, this is the ideal setting for an intimate gathering of family and friends.

Ceremony Fee \$850
Includes Chiavari Chairs
(Approximately 500 Square Feet and Accommodates up to 40 guests)
*Both locations include a ceremony rehearsal prior to the wedding date

Blue Moonstone Wedding Package

The Mayfair Hotel & Spa offers a variety of locations and menu options to ensure the perfect beginning and ending to your wedding weekend. From a casual dinner to an extravagant Champagne brunch, our experienced catering managers will be happy to design the ideal menu package for your Wedding Weekend, enhancing and completing your unforgettable experience.

Wedding Celebration

- Champagne Toast
- Wine Service During Dinner
- Customized Wedding Cake
- Cocktail Reception for Wedding Guests
- Complimentary Tasting for Bride and Groom and two Guests
- Mayfair Hotel & Spa Linens, Napkins and Chairs
- Discounted Services at our Renown **Jurlique Spa** 
- Special Guest Room Rates available (based on availability)

Four Hours Premium Brands Open Bar Featuring:

- Russian Standard Vodka - Bombay Gin - Don Q Cristal Rum - Jack Daniels Whiskey -
- Cutty Sark Scotch - El Charro Tequila - House Red and White Wine Selections - Imported and Domestic Beers - Assorted Soft Drinks - Mixers - Juices and Bottled Water

Butler Passed Hors D'oeuvres

(Please select up to four)

Cold Selection

Spicy Mango Gazpacho Shooters
Belgium Endive and Gorgonzola Mousse
Tiger Milk Macerated Shrimp Ceviche
Pulled Pork and Pineapple Chutney
Steak Tartare on a Spoon
Caprese Skewers with Pesto
Tropical Lobster Salad on Endive spear
Prosciutto Wrapped Asparagus

Hot Selection

Vegetable Spring Rolls with Thai Chili
Guava and Manchego Napoleon
Coconut Crusted Shrimp, Spicy Mango Salsa
Mini Franks in a Blanket, Dijon Cream
Asian Style Meatball, Sesame Crunch
Chicken Satay, Peanut Sauce
Lobster Risotto Cake, Saffron Aioli
Beef or Chicken Empanadas, Chimichurri Sauce



Blue Moonstone Wedding Package

Plated Dinner Service

Salad Selections

(Please select one)

- Caprese, Sliced Mozzarella, Vine Ripe Tomatoes, Fresh Basil, Baby Field Greens, EVOO and Balsamic Glaze
- Fresca, Mixed Greens, Charred Tomatoes, Mandarin Segments, Feta cheese, Strawberry, Figs and Lemon Vinaigrette
- Asian, Baby Arugula, Spicy Cashews, Orange Segments, Crispy Wontons, Sesame Seed and Ginger Miso Dressing
- Rustica, Baby Spinach, Sliced Cremini Mushrooms, Bell Pepper Julienne, Roasted Corn and Balsamic Dressing
- Chicori, Cucumber Vase, Baby Field Greens, Endive Spears, Cherry Tomatoes, Caramelized Walnuts and Raspberry Vinaigrette
- Caesar, Romaine Hearts, Home-made Focaccia Croutons, Grated grana Padano, and Caesar Dressing
- Napoleon, Watermelon and Feta, Micro Greens, White Balsamic and EVOO

Entrée Selections

- Lemon Pepper Crusted, Petaluma Airline Chicken Breast, Natural Jus, Garlic Braised Asparagus and Herbed Polenta Cake
Or Grilled Flat Iron Steak, Rustic Italian Potatoes, Charred Asparagus and Chimichurri Emulsion

\$100 per Guest

- Red Quinoa Crusted Atlantic Salmon, Spinach and Rustic Potato Timbal, Grilled Asparagus and Orange-Saffron Burre Blanc
Or Rosemary and Lemon Marinated Pork Chop, Bacon Mashed Potato, Steamed Asparagus and Soy and Garlic Glaze

\$110 per Guest

- Macadamia Crusted Mahi-Mahi Filet, Lemon Infused Jasmin Rice, Sautee Asparagus and Spicy Mango Salsa
Or Airline Chicken Filled with Goat Cheese, Sundried Tomato, Prosciutto and Arugula, Corn and Potato Cake, and Asparagus with Pesto

\$130 per Guest

- Grilled Filet Mignon, Tomato Confit, Rustic Potato Wedge, and Madeira Wine Reduction
Or Almond Crusted Branzino, Orange Ginger Scented Fennel Puree, and Braised Asparagus

\$140 per Guest



Plated Dinner Service (continued)

Wedding Cake

- Your Customized choice from our preferred Vendor Ana Paz or Edda's

Miscellaneous

Price is based on your Entrée Selection and includes:

- Table Service Regular and Decaffeinated Coffee and Selection of Mighty Leaf Tea
- Gourmet Dinner Rolls and Butter Rosettes
- Vegetarian Choice available upon 72 Hours in advanced Request
- Kosher Meal Available upon 72 Hours request in advanced

- Children's Menu \$ 35

Fresh Fruit, Chicken Fingers, soft Drink and Wedding cake

- Vendor Meal \$ 45

Price Does not include access to bars during or after the event

Notes:

- Duration of the event should be no longer than 5 hours
- All prices are subject to a 22%taxable service charge and 9% F&B sales tax
- Fee for Relocating Chiavari Chairs \$ 300
- Upgrades and enhancements for F&B package available
- Crystal Ballroom Available Sunday Thru Friday
Saturdays Minimum Food and Beverage Required



Bar Upgrades

Premium Brands Open Bar Featuring:

- Russian Standard Vodka - Bombay Dry Gin - Don Q Cristal Rum - Jack Daniels Whiskey - Cutty Sark Scotch - El Charro Tequila
- House Red and White Wine Selections - Imported and Domestic Beers
- Assorted Soft Drinks - Mixers - Juices and Bottled Water

Additional hour \$10 per Guest

Deluxe Brands Open Bar Featuring:

- Ketel One or Belvedere Vodka - St George Gin - Bacardi Superior Rum - Johnnie Walker Black Scotch Buffalo Rare Bourbon Crown Royale Whiskey - Patron Silver Tequila
- House Red, White and Sparkling Wine Selections - Imported and Domestic Beers
- Assorted Soft Drinks - Mixers - Juices and Bottled Water

**Add \$5 per Guest
Additional hour \$12 per Guest**

Superior Open Bar Featuring:

- Grey Goose Vodka - Bombay Sapphire Gin - Zacapa Solera 23 Rum - Woodford Reserve Bourbon - Macallan 12 Years Scotch Don Julio Blanco Tequila - Crown Royale Special Reserve Whiskey - Domaine Chandon Champagne
- House Red and White Wine Selections - Imported and Domestic Beers
- Specialty Cocktails - "Watermelon Cosmo", "Key Lime Martini", Raspberry Passion Margarita", "The Island Mojito"
- Assorted Soft Drinks - Mixers - Juices and Bottled Water

**Add \$8 per Guest
Additional hour \$14 per Guest**



Mayfair Wedding Enhancement

Ultimate After Party Snack Displays

Choose from a Variety of Specialty Designed Snacks for a Luxurious End to Your Magical Night

Water Station

Assortment of Homemade Flavored Iced Waters

Select up to three:

Lemon, Strawberry, Pineapple, Cucumber, Orange, Kiwi and Ginger

\$3 per guest

Viennese Table

Mini Selection of Customized Sweet Treats:

Cupcakes, Chocolate Truffles, Fruit Tarts, Profiteroles, Key Lime Pie, Assorted Cookies, Chocolate Covered Strawberries, Cake Pops, Berries and Sabayon Shooters and Fruit Skewers

\$18 per guest (Minimum 30 required, six count per guest)

Friandise Tower

Array of Sweet Treats displayed on a Three Tier Platter:

Display Platter Delivered to your Table after Dinner

Service to Include:

Cupcakes, Chocolate Truffles, Fruit Tarts, Profiteroles, Key Lime Pie, Assorted Cookies, Chocolate Covered Strawberries, Cake Pops, Berries and Sabayon Shooters and Fruit Skewers

\$65 each

Wedding Candy Shop

Assortment of Specialty Candies presented in Customized Glass Vase Display alongside Wedding Cake Table

(Color palette and theme must be provided in advance.)

\$3.50 per guest (Minimum 60 required)



Mayfair Wedding Enhancement

Jumbo Shrimp Cocktail Presented in Giant Martini Glass, Served with Cocktail Sauce and Lemon Wedges
\$12 based on three pieces per guest

Sushi Display Assortment of Nigiri-zushi and Makizushi, Served with Traditional Condiments and Sauces
\$18 based on four pieces per guest

Cheese and Dried Fruit Display Imported and Domestic Cheeses, Water Crackers, Grapes and Berries
\$14 per guest

Mediterranean Tapas Display

See Tapas Menu and Select Three Warm Hors d'Oeuvres and Three Cold Hors d'Oeuvres
\$16 based on six pieces per guest

Popcorn Three Ways Jalapeño Spiced, Truffle Flavored Parmesan Cheese and Paprika, Served in Giant Bowls with Individual Popcorn Mini Buckets
\$10 per guest



Beverages

Enhance your beverage selection by choosing any of the cocktails below

Cocktails \$12 each

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|------------------|----------------------|
| Tequila Sunrise | Long Island Iced Tea |
| Cosmopolitan | Cape Cod |
| Sea Breeze | Sex on the Beach |
| Margaritas | Apple Martini |
| Lemon Drop | Vodka Martini |
| Washington Apple | Blue Lagoon |

Additional Beverage Items

Cordials and Nightcap Station

Kahlua, Grand Marnier, Baileys Irish Cream,
Disaronno Amaretto, Frangelico, Sambuca and Jameson
Freshly Brewed Regular and Decaffeinated Coffees,
Whipped Cream, Cinnamon and Chocolate Shavings
\$18 per guest, per hour

Non-Alcoholic Open Bar

Includes a variety of tropical frozen specialties and
soft drinks such as:

Mint Infused Lemonade, Root Beer Floats,
Soft Drinks, Assorted Juices and Bottled Waters
Freshly Brewed Regular and Decaffeinated Coffees and
Assorted Herbal Teas
\$18 per guest



Beverages

Also Available

- | | |
|---|-----------------------|
| Specialty Chair Covers | starting at \$3 each |
| Specialty Chair Sashes or Tassels | starting at \$2 each |
| Overlays | starting at \$20 each |
| (Please inquire for fabric selections) | |
| Floor Length Tablecloths | starting at \$30 each |
| (Please inquire for fabric selections) | |
| White Wood Folding Chairs | \$3 each |
| Wood Chiavari Chairs | \$5 each |
| (Includes seat cushion; available in white, silver, gold, mahogany and natural) | |
| Acrylic Chiavari Chairs | \$9 each |
| (Includes seat cushion) | |





The perfect romantic setting for your special day



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For reservations, please call 800.433.4555 | Miami Ph: 305.441.0000 | Miami Fax: 305.447.9173

All prices are subject to a 9% food & beverage tax and a 22% taxable service charge