



WATCH LOVE

grow

2023



SOUTH BEACH

WEDDING PACKAGE OFFERINGS

Let our team customize the dream wedding package for you.



1 LOVE PACKAGE

COCKTAIL RECEPTION

selection of six passed canapes

THREE COURSE DINNER

salad

entrée

wedding cake

five hour house bar

celebratory toast

wine service with dinner

Packages from \$259 per guest, plus service charge and sales tax

1 LIFETIME PACKAGE

COCKTAIL RECEPTION

selection of six passed canapes

charcuterie, texture, or dim sum display

THREE COURSE DINNER

salad

entrée

wedding cake

five hour deluxe bar

celebratory toast

wine service with dinner

Packages from \$305 per guest, plus service charge and sales tax





PACKAGE INCLUDES

complimentary wedding night accommodations for the newlyweds

(food and beverage minimums required)

custom wedding tasting for up to 4 guests

(food and beverage minimum required)

complimentary ceremony rehearsal

preferential guest room block rates, based upon availability

10% off spa services for the bridal party

Reduced valet parking rate of \$15 per car

light grey cushioned oversized banquet chairs (indoor events)

white padded folding ceremony chairs (outdoor events)

house white or radice textured linen

natural colored wooden dance floor

staging

banquet tables, flatware, china and glassware

ceremony fee: \$3,000





CATERING — *menu*

Our food philosophy is simple:
Ingredients first. Then add love.

When you plan a wedding at 1 Hotels,
you'll find catering menus designed for the season.
Full of fresh, local ingredients and dishes that are
both good and good for you, our food will perfectly
complement your wedding celebration.

The culinary department donates all
excess food from banquet functions to
Food Rescue US. They then deliver this
food to the less fortunate in Miami.

Partners include:
Camillus House, Lotus House and Miami Rescue Mission.





COCKTAIL HOUR

PASSED CANAPÉS

HOT

YUKON GOLD AND
MANCHEGO CHEESE
CROQUETTE VG
fig jam, micro herb

ARTICHOKE BEIGNETS VG
red pepper muhammara

CHARRED OCTOPUS
ANTICUCHO
botija aioli, canchita crumble

MINI CUBAN STYLE
SANDWICH ROLL
honey mustard

STEAK POMME FRITES
salsa verde

BRAISED RABBIT AND
GOAT CHEESE EMPANADAS
guava sauce

BEEF PICADILLO EMPANADA
avocado crema

TEMPURA BATTERED OYSTER
crab salad, cucumber mignonette,
chipotle aioli

MINI CRAB CAKES
tarragon, chipotle sauce

LAMB CHOP LOLLIPOPS
eggplant, tapenade

PIGS IN A BLANKET
dijon aioli

BRAISED SHORT RIB
San Marzano sauce

SALMON CROQUETTE
avocado, dehydrated frozen corn,
micro basil

MEDITERRANEAN
CHICKEN SKEWER
herb labneh

IMPOSSIBLE MEATBALLS V
pomodoro

POTATO AND VEGETABLE
SAMOSA VG
mango chutney

PETITE GRILLED CHEESE VG

MINI RED QUINOA
FALAFEL VG
tzaziki

TANDORI CHICKEN SKEWER
mint yogurt sauce

TOSTONES
coctel de camarones

SHITAKE MUSHROOM GYOZA
soy glaze

CROQUETTES DE
CACIO E PEPE V
guava sauce

BELLY CROCANTE
pork belly, bao bun, pickled
vegetables, sriracha mayo

MINI WAYGU BURGER
A1 aioli, gruyere cheese

PEAR AND LEEK TART



menus subject to change

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN-FREE



PASSED CANAPÉS



COLD

ENDIVE TACO
lobster salad

PAN CON TOMATE
coca de crystal, jamon Iberico,
Arbequina

VEGETARIAN SUSHI
cucumber, asparagus

MINI SHRIMP TOAST
remoulade sauce

WHIPPED CREAM CHEESE
AND HONEY VG
phyllo cracker

WILD MUSHROOM
VEGETABLE CAUSA V
Kalamata aioli, fried shallot

QUINOA TUNA POKE
mango, chili soy sauce, avocado

BEEF TARTARE
shallots, garlic confit, mustard, baguette

KING SALMON MISO MINI TACOS

TUNA TOSTADA
guajillo, mango, jalapeno pepper

GRILLED HALLUMI VG
pita crisp, tabouleh

MINI LOBSTER ROLL

GAZPACHO
arbequina olive oil

CHERRY TOMATO
stracciatella di bufala & pesto stuffed

COMPRESSED WATERMELON
goat cheese, extra virgin olive oil

FLAT BREAD
pear, fig jam, goat cheese,
arugula, parmesan, truffle

MINI COCA CAPRESE VG

MINI TACO
kimchi aioli, pickled vegetables,
corn tortilla shell

menus subject to change

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN-FREE



SALAD SELECTION

Selection of 1

ROASTED BABY BEET SALAD
shiso, citrus, pistachio, arbequina
oil, corn crisp GF

CAESAR KALE SALAD
parmesan crisp, petite croutons,
traditional caesar dressing

FLORIDA HEIRLOOM
TOMATO BURRATA
tomato marmalade, petite greens,
basil vinaigrette (additional \$10)

ROASTED SQUASH
HARVEST SALAD
eggplant, confit piquillo,
arugula puree, sherry vinaigrette,
petite greens

WATERMELON GREEK SALAD
baby heirloom tomatoes,
cucumbers, pickled onions,
grilled halloumi, sumac emulsion



ENTRÉE

Table side choice of two entrée selections (additional \$30 per person)

*“Pre-Selected” choice of entrée is available upon request for (2) single entrée selections
(additional \$20 per person) pricing based upon the highest entrée price*

BRAISED SHORT RIBS
Parsnip puree, balsamic cipollini,
petite squash, parsley oil

PAN SEARED GROUPER
Green pea puree, citrus nage
carrots, spinach raviolini,
kalamata oil

PANCA BRINED CHICKEN
Corn succotash, charred
cauliflower, radishes, piquillo relish

GRILLED SKUNA SALMON
Roasted celeriac, beluga lentils,
saffron braised fennel, orange
beurre blanc

STRIPED SEA BASS
turmeric fregola, seasonal
vegetables, butternut squash
puree, salsa vinaigrette
(Additional \$18 per person)

6 OZ MEYERS FARMS FILET
truffle spaghetti squash,
mash vol au vent, demi
(Additional \$25 per person)

SHORT RIB & SALMON
Preserved lemon risotto, kohlrabi,
asparagus, vierge sauce
(Additional \$35 per person)

5 OZ PETITE FILET & SEABASS
Truffle polenta, broccolini,
confit tomatoes, Au-Jus
(Additional \$50 per person)

menus subject to change

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN-FREE



DESSERT



ANTI-GRIDDLE STATION

POPS WITH YOGURT FOAM
AND DEHYDRATED FRUITS
mango, raspberry, blackberry
\$32 per person
(1 Chef every 75 guests
required, Chef fee \$200 each)

WEDDING CAKE

Custom designed traditional
tiered fondant wedding cake
We proudly partner with:
Sweet Guilt
Earth and Sugar
Ana Paz Cake

SEMI FREDO POPSICLE DIPS

POPSICLES
dark chocolate, hazelnut crunch,
white chocolate, yuzu, raspberry,
mango, passion fruit

dark & white chocolate
assorted candy toppings

\$42 per person
(1 Chef every 75 guests
required, Chef Fee \$200 each)

SWEET DISPLAY

select 3

Organic blueberry handpie
Tiramisu verine

Lemon meringue tarts

Yogurt panna cotta
with fresh berries

Coconut rice pudding
mango chutney

Chocolate fudge cake

Milk chocolate financier

Mini cupcakes - red velvet,
vanilla, citrus, birthday

\$29 per person

S'MORE STATION

CHOCOLATE BARS
milk and dark chocolate,
toasted almond

MARSHMALLOW
vanilla bean, yuzu,
raspberry, caramel

GRAHAM CRACKERS
\$32 per person
(1 Chef every 75 guests
required, Chef Fee \$200 each)

menus subject to change

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN-FREE



1 LIFETIME RECEPTION DISPLAYS

Selection of 1



CHARCUTERIE

selection of artisan cheeses,
sustainable cured meats, house
pickled organic vegetables,
preserves, selection of two
mustards, honeycomb,
marinated olives, roasted nuts,
grissini's, grilled sourdough

DIM SUM DISPLAY

shitake & edamame, chicken
shumai, vegetable spring roll,
scallop dumpling, assorted
dipping sauces

TEXTURES DISPLAY

MEZZE PLATTER GF
baba ghanoush, muhammara,
hummus, tzaziki, grilled pita,
pita chips, organic raw vegetables

HOUSE ROLLED SUSHI & SASHIMI DISPLAY

SELECTION OF
VEGETABLE, SALMON
AND TUNA ROLLS, CHEF'S
SELECTION OF SASHIMI
based on local fish availability,
served with pickled ginger,
wasabi, soy sauce
\$52 per person

price based on (6) pieces
per person

sushi Chef required for freshly
rolled sushi \$300 per Chef

FRITURAS

CARIBBEAN STYLE
FINGER FOOD

Tequeños with salsa rosa,
cheese empanada with
roasted tomato jam, picadillo
(ground beef) empanadas with
chipotle aioli, braised rabbit &
goat cheese empanada with
aji pepper emulsion
\$35 per person

FRUITS OF THE OCEAN

oysters, crab claws, Florida citrus
chilled shrimp, Chef's selection
of ceviche, lemon, cocktail
sauce, rocoto pepper, hot sauce,
cucumber, shallot mignonette GF
\$60 per person

CEVICHE

GUAJILLO SHRIMP
AND OCTOPUS CECICHE

PERUVIAN GROUPER CECICHE

NIKKEI AHI TUNA
CEVICHE GF
served with yuca,
plantain chips V

\$45 per person

CHEESE, CHARCUTERIE & CONSERVES

idiazabal, red wine goat cheese,
cabrales, manchego, quince, picos,
tortas de aceite, grilled butifarra,
chorizo, chistorras en sidra

sliced lomo, fet, salchichon de
vic, jamon serrano, boquerones,
escabeche de mariscos, rustic
bread, alberquina infused oils
\$48 per person

NOODLE & FRIED RICE STATION

Individually served in asian take-out boxes
YAKISOBA NOODLE
peppers, onions, snow peas,
scallions

CHICKEN FRIED BROWN RICE
korean vegan chicken VG

PORK BELLY
bao buns, spicy mayo

\$41 per person



ACTION STATIONS

*Chef attendant required for all action stations
1 Chef every 75 guests, Chef fee \$200 each*



STEAK TARTARE BRUSCHETTA STATION

MADE FOUR WAYS

hand cut waygu strip loin,
tossed a la minute, topped on
rustic gilled sourdough

1SB sustainable caviar, second life
pepperonata rustico, citrus oil

romana, calabrian chilie aioli,
repinin, shaved parmesan

catalan, boqueron's, jamon
Iberico, romanesco

vegan bruschetta, beet tartare,
crispy quinoa

\$42 per person

HARVEST VEGETABLES & MASON JAR SALADS

PICKLE, ROASTED
AND RAW SEASONAL
VEGETABLE DISPLAY
cilantro ranch, hummus,
grilled crostini

OVALINI MOZZARELLA
heirloom tomatoes, basil
vinaigrette

CHOPPED WEDGE SALAD
lardons, iceberg, bleu cheese,
ranch, hard boiled eggs

ESCALIVADA
roasted eggplant, charred onions,
sweet pepper, cherry vinaigrette VG

\$32 per person

SLIDER STATION

SELECT TWO:

GRILLED MAHI MAHI
gribiche sauce, red leaf lettuce,
pickled onion

WAYGU BEEF
cabrales cheese, fig jam,
arugula selvatica

ORGANIC TURKEY
dijonaise, wild mushrooms,
emmental cheese, watercress

VEGETABLE TERRINE
confit piquillo relish, watercress

SIDE OPTIONS:

SELECT 1:

waffle sweet potatoes, truffle fries

fried pickles, homemade
harissa ketchup

\$32 per person

TACO STATION

Protein: chicken, rajas VG,
beef asada, marinated cilantro
fresh catch

Condiments:
guacamole, escabeche de
jalapenos, cotijita cheese,
corn, flour tortilla

Salsas:
tomatillo, avocado, guajillo,
and roasted tomatoes

\$42 per person

RISOTTO AND GNOCCHI STATION

WILD MUSHROOM RISOTTO
with truffle butter emulsified
on Parmesan wheel

SAFFRON SEAFOOD RISOTTO
gulf shrimp, mussels, clams,
calamari

SWEET POTATO GNOCCHI
lacinto kale, pesto infused oils,
parmesan cheese, calabrian
chilies, rustic bread

\$45 per person

AREPA STATION

Build to order:

CHOCLO AND WHITE CORN
Stuffed with shredded chicken,
shrimp, grilled beef al carbon

Hot sauce bar, shredded fresh
farm cheese, avocado sauce,
salsa de quajillo

\$36 per person

LOBSTER ROLL STATION

MIAMI LOBSTER AND
GULF SHRIMP ROLL
mayo, ketchup

TRADITIONAL MAINE
LOBSTER ROLL
tarragon, celery, mayo

LOBSTER REUBEN
thousand island, saurkraut,
swiss cheese

KETTLE POTATO CHIPS

\$49 per person



ACTION STATIONS

Continued



HAND CRAFTED PASTA

CACIO E PEPE:
campanella, black pepper,
parmesan cheese

RIGATONI POMODORO:
baby spinach, wild mushrooms

CREAMY MARSALA FARFALLE
roasted cauliflower,
caramelized onions, kale

SHORT RIB RAGOUT
penne, Aleppo gremolata

\$39 per person

Served with garlic bread
requires 1 chef per 50 guests

Add gulf shrimp + \$10 per person
organic chicken + \$6 per person

THE ORIENT

LEMONGRASS CHICKEN,
SHRIMP AND VEGETABLE
DIM SUM
assorted dipping sauces

ASIAN STEAMED BUNS
pork belly, pickled cucumber
carrot, scallions, hoisin sauce

PEKING DUCK
cucumber, hoisin sauce,
scallions, Moo Shu wraps

\$39 per person

PAELLA

Select 1
VALENCIANA
shrimp, Spanish saffron rice

CATALANA
fideua noodle, calamari, saffron
sofrito, roasted garlic aioli

1 HOTEL
artichoke, asparagus,
tomato, pepper V

\$39 per person

BEACHSIDE SEAFOOD GRILL

Grilled lemon and thyme
branzino, split lobster (half
lobster per guest), shrimp
skewer, grilled corn on the cob,
white bean and arugula salad,
garlic butter, bearnaise, tostones
\$72 per person
(Outdoor events only)

CARVING

ROASTED CAULIFLOWER VG
coconut curry sauce,
citrus petite greens
\$20 per person

SALMON EN CROUTE
puff pastry, spinach,
bechamel, quinoa
\$35 per person

CEDAR PLANKED SEA BASS
thai chili, lemon marinade,
fried yuca
\$44 per person

LEMON AND ROSEMARY
ROTISSERIE ORGANIC
TURKEY BREAST
organic turkey breast, grilled
corn, avocado, tomato, relish,
sweet potato wedges GF
\$29 per person

PARRILLADA
Spanish chorizo, skirt steak,
jerk chicken, roast Peruvian
potato chimichurri, dinner rolls
\$54 per person

TRADITIONAL PRIME RIB
roasted garlic mashed
potatoes, veal demi au jus
\$39 per person

COLORADO LAMB
couscous, herb marinates,
mint au jus
\$41 per person



LATE NIGHT STOP

Based on 60 minutes of consecutive service \$37 per person, per display



MIAMI STOP

MINI CUBAN SANDWICHES
roasted pork, ham, house
mustard, Swiss cheese

PORK CHICHARRONES
AND AIOLI CRIOLLO
fried kurobuta pork rinds,
tomato, ginger aioli

NYC STOP

POUTINE
fries, gravy, cheese curds,
Idaho potato hand-cut fries,
house made gravy, fried cheese

MINI REUBEN SANDWICHES
pastrami, sauerkraut, swiss,
thousand island, rye bread

COMFORT STOP

Chicken fingers, mini cheese
pizza, mini grilled cheese,
mini corn dog, fries

LATIN-AMERICAN STOP

CHIPOTLE CHICKEN TACO
onion, cilantro, radish, lime GF

PERUVIAN SKEWERS
soy and citrus marinated
chicken skewers

CHICAGO STOP

50/50 sliders, beef/bacon
hand-crafted patties, pepper jack
tomato marmalade, fries

CHICAGO STYLE HOT DOG
onions, relish, pickles, warm bun,
served with ketchup and mustard

ARTISINAL DONUTS

Signature mojito, red velvet,
peach cobbler, cinnamon sugar

LA STOP

KOREAN STYLE BBQ TACOS
BBQ short ribs, kimchi, cucumbers

GRILLED MAHI MINI TACOS
shredded cabbage, cilantro slaw

SOUTHERN STOP

WINGS
housemade buffalo style sauce

CRUDITE BBQ
PULL PORK SLIDER
tobacco onions, brioche



menus subject to change





BEVERAGE SERVICE

OPEN HOUSE BRAND BAR

Sky Vodka
Bacardi Superior Rum
Beefeater Gin
Espolon Tequila Blanco
Wild Turkey Bourbon
Dewars White Label
House White and Red wine
House Prosecco
Assorted Craft Beers
Assorted Soft Drinks and Juices
Sparkling and Still Water

each additional hour
\$17 per person

OPEN DELUXE BRAND BAR

Tito's Vodka
Bacardi Superior Rum
The Botanist Gin
Patron Silver
Makers Mark Bourbon
Dewar's 12 Year Scotch
Del Maguey Vida Mezcal
House White and Red Wine
House Prosecco
Assorted Craft Beers
Assorted Soft Drinks, Juices
Sparkling and Still Waters

bar enhancement
\$12 per person

each additional hour
\$19 per person

OPEN SUPERIOR BRAND BAR

Grey Goose
Absolut Elyx Vodka
Bacardi Superior & 8 Year Rum
Hendricks Gin
Casamigos Tequila Blanco
Knob Creek Bourbon
Macallan 12 Year
Single Malt Scotch
Illegal Mezcal
House White and Red Wines
House Prosecco
Assorted Craft Beers
Assorted Soft Drinks, Juices
Sparkling and Still Waters

bar enhancement
\$18 per person

each additional hour
\$22 per person





ELEVATED
— *extras*



ELEVATED *extras*

Please contact our event planning team for pricing information and further details.

PRE-WEDDING PARTIES

ENGAGEMENT PARTY

Celebrate the start of this exciting time in your life with a special night with your friends and family. Our spaces offer the perfect setting for engagement parties, rehearsal dinners, bridal showers and more.

BACHELOR / BACHELORETTE WEEKEND GETAWAY

Let us customize a weekend getaway for you and your wedding crew! We'll start with your hotel rooms, and the sky's the limit from there. How about a poolside cabana and champagne, maybe a little R&R at the spa and don't forget the adult-only rooftop pool. Heading out on the town? Let our team assist with everything from dinner reservations to transportation to VIP entry at the hottest nightlife spots in Miami.

BRIDAL SHOWER

Get your girls together and have a fun-filled afternoon with a fresh, nature inspired lunch and creative cocktails themed for your upcoming wedding.

WELCOME RECEPTION

Welcome your guests to Miami in style with a reception overlooking the ocean. Choose from a selection of specialty cocktails, including mojitos, craft beers and organic wines paired with delicious Miami inspired bites.



ELEVATED *extras*

PRE-WEDDING MIND & MOVEMENT

BRIDAL PARTY PRIVATE ANATOMY SESSION

Get pumped up for the dance floor! This 30-minute walk/run/sprint experience meets on the treadmills and takes you through a full warm up, various intervals and hills in an intimate group setting set to amazing and motivating music.

SOUL CYCLE

Burn off some energy with a cardio party on the bike before your wedding! Includes shoes and water. Private classes available as well, based upon availability.

YOGA ON THE BEACH

Unwind before the ceremony with a private yoga class, focusing on held poses with deep breath awareness. Learn to clear and relax the mind through meditative movements that challenge and energize the physical body while stimulating and releasing toxins from within.



ELEVATED *extras*

AFTER

LATE NIGHT SNACKS

Dancing needs fuel. Add on your favorite party snacks, from mini-burgers and truffle fries to street tacos and guacamole to keep the party going all night... or until you go up on the rooftop.

ROOFTOP AFTER PARTY PACKAGE

Keep the party going with great beats, drinks and amazing views at our rooftop bar. Reserve our Sky Cabana and customize the experience with premium open bar and late night snacks.

Additional fees apply

FAREWELL BREAKFAST

Say goodbye to your guests with style. Your farewell breakfast menu can include a selection of pastries, fresh fruit, omelet station, bacon, roasted fingerling potatoes, coffee, juice and of course, mimosas, and is always customizable.





— GENERAL
information



GENERAL INFORMATION



GUARANTEE OF ATTENDANCE

To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/ Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this time frame not be observed, we cannot guarantee menu contents or other necessary arrangements. Final Guarantee of Attendance and special meal requests are required by Noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added.

FOOD

All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

ALCOHOLIC BEVERAGES

Florida State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel South Beach is responsible for the administration of these regulations held on its premises. It is Hotel policy, therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel South Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.

SERVICE CHARGE AND TAXES

All food and beverage is subject to a taxable 24% service charge. The tax rate on food and beverage is 9%, service charge is taxable at 7%; while the tax rate on all other goods and services is 7%. Please see below the breakdown of the 24% service charge: A mandatory service charge equal to 18% and a separate administrative fee in the amount of 6% of the total food and beverage charge will be added to your bill.

WELCOME BAG DELIVERIES

In-room deliveries start at \$5 per room, guest must be checked in prior to delivery. Gift bags handed out upon guest check in at front desk start at \$3.00 per room. Deliveries must be communicated at least (10 days) prior to arrival for staffing purposes. Customized gift bags will incur additional cost.

SIGNAGE

Digital signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces. Please speak with your Catering/ Conference Service Manager to arrange for display easels to use in your contracted event spaces, if needed.



GENERAL INFORMATION



VENDOR LIST

our Catering/Conference Service Manager will provide you with 1 Hotel South Beach's preferred list of vendors, however, you are welcome to utilize your own outside vendor. Each vendor must provide certificate of insurance, naming 1 SB Lessee LLC as certified holder. In addition, hotel's affiliates and agents must be included as additional insured. Your Catering/Conference Service Manager will provide additional details.

- General liability coverage minimum requirements are \$1 million per occurrence and \$2 million in aggregate, including products and completed operations.
- Coverage for workers compensation in statutory amounts, including employer's liability with a minimum limit of \$1,000,000, should be shown covering all of your employees.
- Auto coverage, for all owned, hired and non-owned autos, in the minimum amount of \$1 million. Applies for all vendors utilizing loading dock area for load in and load out.

WEDDING PLANNER

Minimum Day-of coordination from wedding planner required.

Your catering and conference services manager will handle all aspects of the food & beverage coordination for your event.

PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

WEDDING MENU TASTING

A complimentary tasting will be extended for up to 4 guests (minimum expenditure of \$60,000 required). Tastings are limited to Monday - Thursday between the hours of 10am - 4pm. Tastings can be scheduled a maximum of 3 months in advance of the wedding date and will feature "tasting" portions of your pre-selected/contracted menu. Should your menus consist of stations, tastings will be at the discretion of our Chef.

LABOR

Staffing ratio is 1 per every 15 guests for plated meal functions, 1 per 30 guests for buffet meal functions.

Additional labor fees are as follows: Additional servers at \$250.00 each for a max of 4 hours. \$50.00 each additional hour.

Bartenders*

\$200.00 each (one (1) bartender is required for every 65 guests) for 3 hours. \$50.00 each additional hour.

Chef Attendant*

*Maximum of 4 hours
\$200.00 each (one (1) chef attendant is required for every 75 guests)
+\$50.00 per additional hour

AUDIO VISUAL AND POWER

Hotel's in-house audio/visual provider, Encore, maintains a full-time staff as well audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.



GENERAL INFORMATION



DÉCOR

All décor must be approved with your Catering/Conference Service Manager prior to the event date.

Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance. Delivery Times: 9:00 am – 6:00 pm Monday- Sunday. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to hotel as a result of not having prior approval will be billed to the client. Confetti, glitter, smoke machines and open flame are prohibited in our event spaces.

SHIPPING

1 Hotel South Beach will accept packages up to one (1) week prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

SECURITY

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of \$55 per hour with a four (4) hour minimum. All security personnel to be utilized during the Event are subject to Hotel approval.

OUTDOOR EVENTS

Outdoor events require a set-up fee of \$15 per person, taxable at 7%.

All outdoor events will have suitable indoor areas reserved if inclement weather occurs. Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.

PARKING

Valet parking is available for your guests at the rate of \$15 per vehicle. The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of \$55 per vehicle per night.

PERMITS

Special outdoor events require a permit through the City of Miami Beach with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of Miami Beach. Additional fees will apply.

NOISE ORDINANCE

All outdoor music is subject to the City of Miami Beach noise ordinances. Outdoor music must end by 10:00 pm. Live entertainment such as bands, instrumental, vocal, use of microphone equipment, etc. is not permitted outdoors. Only DJ music at a conversational level, piped through the existing house sound system is permitted. We reserve the right to control the decibel levels in all areas of the hotel.



