



WEDDING MENU



SHELBORNE IS SOUTH BEACH'S NEWEST LUXURY LIFESTYLE RESORT,
A HISTORIC ART DECO MASTERPIECE RESTORED TO
IT'S ORIGINAL OPULENT SPLENDOR



Executive Chef James Versfelt is delighted to present the following catering selections for your wedding event. These carefully prepared menus include some of our Chef's favorite dishes. We hope these suggestions are helpful to you in planning your special day. For additional information or to start planning your wedding event please contact:

SHELBORNE WEDDING PLANNER

305.341.1332

SHELBORNESALES@MENINHOSPITALITY.COM

WHEN YOU SAY 'I DO' WITH SHELBORNE,
YOUR DREAM PACKAGE INCLUDES...



- Four (4) Hour Hosted Bar with Premium Brand Liquors, Red & White Wine, Assorted Imported and Domestic Beers, Soft Drinks, Sparkling Waters, Juices and Mixers
 - Complimentary Tasting 60 Days Prior to the Event with the Banquet Chef for Two (2) Guests
- One Night Complimentary Stay for Bride and Groom for the Wedding Night (minimum 75 guests)
 - Special in Room Amenity for Bride and Groom
 - Champagne Toast
 - Upgraded Linens
 - Chiavari Chairs
 - Plate Chargers
 - Outdoor White Folding Chairs for Ceremony
 - Guest Book Table, Gift Table and Card Table
 - Discounted Room Rates for Friends & Family
 - Discounted GUYandGIRL Spa Wedding Packages
- Special Discounts for Rehearsal Dinner and/or Post Wedding Brunch
 - Access to Preferred Vendors who know our Venues Best

COCKTAIL HOUR SAVORY SELECTIONS

COLD CANAPES

Spicy Tuna Tataki, Avocado Wasabi Mousse
Tuna Poke Spoon, Shoyu, Crisp Rice, Cashew, Scallion, Black Sesame
Chilled Watermelon, Feta, Celery Heart Relish, Mint, Xeres (V)
Local Snapper Crudo, Papaya, Roasted Corn, Cilantro
Key West Pink Shrimp Cocktail Shot, Tomato Horseradish Dip
Citrus Salmon Gravlax, Olive Oil Crostini, Scallion Crème Fraiche
Heirloom Tomato, Local Mozzarella, Flatbread, Basil (V)
Curried Golden Crab Waldorf Cup, Green Apple Sheets, Walnuts, Golden Raisin & Red Grape
Triple Cream Brie, Grilled Apple Chip, Black Mission Fig Jam (V)
Baby New Potato Cup, Crème Fraiche, American Caviar
Green Tomato Gazpacho Shooters
Carpaccio Duck Breast, Pickled Asparagus, Pumpernickel, Grained Dijon
Florida Rock Shrimp Ceviche, Chile Panca, Crisp Boniato, Choclo, Red Onion & Cilantro A'mogliia

BUTLER PASSED HORS D'OEUVRES

Sea Scallop Ravioli, Brown Butter, Sage
Sausage Ravioli, Melted Tomato, Shaved Pecorino, Basil
House Smoked Pork Belly & Pineapple Mini Tacos
Crab Cake with Tomato Remoulade
Potato & Pea Samosas, Cucumber Raita, Coconut Chutney (V)
Lamb Meatball Skewer, Piquillo, Smoked Ketchup
Malaysian Chicken Satay, Charred Pineapple Chutney
Jerk Shrimp Satay, Jalapeño Jelly
Japanese Beef Satay, Peanut Sauce
Grilled Portobello Mushroom Satay, Balsamic Mustard
Barbeque Oyster, Adobo Ancho Butter, Scallion
Mini Shrimp Po-Boys, Green Tomato Remoulade
Texas Barbecue "Pigs" in a Blanket
Mini Cubans, Ham, Roast Pork, Pickle, Swiss Cheese, Dijonaise, Pan
Chicken Empanadas, Piquillo Aioli, Mint Chimichurri

(V) = Vegetarian

ADDITIONAL SELECTIONS BASED ON THE FOLLOWING PRICES

Minimum 30-60 pieces | 6.5 per piece 60-90 pieces | 6 per piece 90+ pieces | 5.5 per piece

SOUTH BEACH BREEZES MENU



FAMILY STYLE BUFFET

(Minimum 20 People)

COCKTAIL RECEPTION

One Hour Food Service

Chef's Signature Cold Canapes and Butler Passed Hors D'Oeuvres (Select 2 Hot & 2 Cold)

(Based on Two Pieces Per Person)

Refer to cocktail hour savory selections menu

BUFFET STYLE DINNER

STARTERS (Select Two)

Grilled Watermelon & Heirloom Tomato Salad, Turtle Creek Chevre, Micro Mint, Vincotto

Curried Golden Crab Waldorf Cup, Green Apple Sheets, Walnuts, Golden Raisin & Red Grape

Florida Rock Shrimp Ceviche, Chile Panca, Crisp Boniato, Choclo, Red Onion & Cilantro A'moglia

Homestead Tomato, Local Burrata, Torn Mint, Grilled Hearts of Palm, Baby Watercress, Vincotto, Georgia XV Olive Oil
Shelborne High-Dive Salad, Baby Greens, Pear Tomatoes, Citrus, Watermelon Radish, Herb Vinaigrette, Olive Oil Crouton

Classic Caesar Salad, Romaine Hearts, Crostini, Shaved Grana Parmesan, Anchovy Caesar Dressing

(\$15 EACH ADDITIONAL ITEM)

SOUTH BEACH BREEZES MENU

ENTREES (Select Two)

Churrasco Tri-Tip Steak, Mint Chimichurri
Roasted Flounder, Braised Chard, Lemon Aioli, Agrumato
Smoked Bone-In Heirloom Pork Loin, Mustard Greens, Hominy Casserole
Grilled Local Sword Fish, Sunchoke Artichoke Heart Hash, Grilled Lemon &
Rosemary Butter Sauce, Sundried Tomato Balsamic Essenzia
Roasted Lemon & Sage Ft. McCoy Ranch Natural Chicken, Zucchini Carrot Ratatouille,
Toasted Millet, Candy Baby Beets, Green Tops Pesto, Agrumato
Honey Adobo Sugar Cane Shrimp Skewers, Roasted Cippolini Onion, Broccolini,
Cilantro Bagna Cauda, Pearl Couscous Primavera
(\$35 EACH ADDITIONAL ITEM)

ACCOMPANIMENTS (Select Three)

Lemon & Olive Oil Broccolini
Garlic Seared Spinach, Toasted Pinons, Crunchy Shallot, Xeres Sherry Vinegar
Crispy Bacon Brussel Sprout, Roasted Apple & Cider Vinaigrette
Sautéed Rainbow Swiss Chard
Roasted Cauliflower Steaks, Garlic & Caper Fritti
Spaghetti Squash, Lemon, Thyme, Crumbled Feta
Mac N' Cheese- Elbow Pasta, Three Cheeses, Red Pepper
Yucca Fries, Garlic Aioli, Mint Chimichurri
Lobster & Mahon Mashed Potatoes
Rosemary & Caramelized Onion Potato Gratin
Southern Potato Salad, Celery, Red Onion, Eggs, Mustard
Floridian Succotash, Sweet Corn, Butter Beans, Garden Tomatoes, Pimento
Warm Rolls with Butter
(\$12 EACH ADDITIONAL ITEM)

DESSERT

Custom Designed Wedding Cake

Coffee Service

Freshly Brewed Coffee & Select Teas

Wine Service During Dinner

Champagne Toast

\$150.00 Per Person

Subject to 22% Service Charge & Applicable Taxes

(Minimum 35 Guests)

FLORIDA FARMS DINNER MENU

This menu is fun and unique! We are certain it will not only pleasure your guests culinary desires but also entertain them with surprising service and technique.



STANDING RECEPTION FOR ONE HOUR

OPTION TO CHOOSE ONE FIRST COURSE & ONE ENTRÉE FOR DINNER.
OR TWO FIRST COURSES & TWO ENTREES (FAMILY STYLE) FOR AN ADDITIONAL \$25 PER PERSON

COCKTAIL RECEPTION

One Hour Food Service

Passed Hors d' Oeuvres 1 Hour (Select 2 Hot & 2 Cold)

Refer to the Cocktail Hour Savory Selections Menu

AMUSE BOUCHE

CHEF'S GIFT

Specifically tailored to the brides favorite bites

FLORIDA FARMS DINNER MENU



DINNER

(Select 1)

First Course

Homestead Heirloom Tomato, Local Fresh Burrata, Saffron Tomato Consommé, Mint Oil, Sea Salt Flakes

OR

Keys “Cracked” Conch Salad, Red Onion, Toasted Coconut, Cilantro, Florida Avocado,
Key Lime, Baby Watercress, Zoe XVOO

ENTRÉE

(Select 1)

Ft. McCoy Pan Roasted Chicken Breast, Local Field Beans, Lemon Rosemary Pan Dressing, Brown Jus’

OR

Banana Leaf Steamed Line Caught Red Grouper, Basmati Rice, Charred Corn Flan, Pickled Rainbow Pepper Salad

OR

“Ocean & Field” Blue Crab Crusted, Grilled Grass Fed Jackman Ranch Filet, Herb Roasted Fingerling Potatoes,
Espresso Demi Glaze, Asparagus, Torched Lemon
Warm Rolls with Butter

DESSERT

Custom Designed Wedding Cake

Coffee Service

Freshly Brewed Coffee & Select Teas

Wine Service During Dinner

Champagne Toast

\$150.00 Per Person

Subject to 22% Service Charge & Applicable Taxes

(Minimum 35 Guests)

(V) = Vegetarian

ATLÁNTICO DINNER MENU

Here you will celebrate all the local Florida waters have to offer with fresh seafood and more.

Enjoy a custom ice bar display with chilled seafood and ceviche.



OPTION TO CHOOSE ONE FIRST COURSE & ONE ENTRÉE FOR DINNER. OR TWO FIRST COURSES & TWO ENTREES (FAMILY STYLE) FOR AN ADDITIONAL \$25 PER PERSON

COCKTAIL RECEPTION

One Hour Food Service

Ice Seafood Bar (two chef attendants or more depending on size of wedding)

Shucked to Order Raw Eastern Oysters, Fresh Shaved Horseradish, Sherry Shallot Mignonette,
Grilled Tomato Cocktail Sauce, Lavosh, House Crackers

Key West Pink Shrimp Ceviche, Aji Amarillo, Boniato, Blistered Corn, Red Onion, Cilantro
Smoked Fish Dip, Salty Crackers, Pickled Vegetables

Grilled & Chilled Local Florida Fruit & Vegetables: Mango, Pineapple, Plantain, Carambola, Tomatoes
Cheese, Charcuterie, Seasonal Fruit, Sweet Grapes, Whole Wheat Crackers
Heirloom Bean Hummus, Assorted Pickles, Hot Sauce, Seasonal Chutney

Chef's Signature Cold Canapes and Butler Passed Hors d'Oeuvres (Select 2 Hot & 2 Cold)

(Based on Two Pieces Per Person)

Refer to Cocktail Hour Savory Selections Menu

ATLÁNTICO DINNER MENU

AMUSE BOUCHE

CHEF'S GIFT

Specifically tailored to the brides favorite bites

DINNER

(Select 1)

First Course

Gulf Blue Crab & Corn Chowder, Celery Hearts, Pimenton, Aged Sherry, Lemon-Manchego Crouton

OR

Keys "Cracked" Conch Salad, Red Onion, Toasted Coconut, Cilantro, Florida Avocado, Key Lime,
Baby Watercress, Zoe' XVOO

ENTRÉE

(Select 1)

Dual Platter

Butter Poached Florida Spiny Lobster, Cedar Key "Butter" Clams, Tasso Ham Broth,
Magnolia Potato Croquettes, Callaloo Greens

OR

Steamed "En Papillote" Golden Tilefish, Pink Shrimp Calasparra Rice, Pickled Ramps, Citrus Velouté

OR

"Ocean & Field" Blue Crab Crusted, Grilled Grass Fed Jackman Ranch Bone-In Filet Mignon,
Herb Roasted Fingerling Potatoes, Espresso Demi Glace, Asparagus, Torched Lemon
Warm Rolls with Butter

DESSERT

Custom Designed Wedding Cake

Coffee Service

Freshly Brewed Coffee & Select Teas

Wine Service During Dinner

Champagne Toast

\$200.00 Per Person

Subject to 22% Service Charge & Applicable Taxes

(Minimum 35 Guests)

SHELBORNE DINNER MENU



COCKTAIL RECEPTION

One Hour Food Service

Ice Seafood Bar (Two Chef Attendants Required)

Shucked to Order Raw Eastern Oysters, Fresh Shaved Horseradish, Sherry Shallot Mignonette,
Grilled Tomato Cocktail Sauce, Lavosh, House Crackers

Key West Pink Shrimp Ceviche, Aji Amarillo, Boniato, Blistered Corn, Red Onion, Cilantro
Smoked Fish Dip, Salty Crackers, Pickled Vegetables

Grilled & Chilled Local Florida Fruit & Vegetables: Mango, Pineapple, Plantain, Carambola, Tomatoes
Cheese, Charcuterie, Seasonal Fruit, Sweet Grapes, Whole Wheat Crackers
Heirloom Bean Hummus, Assorted Pickles, Hot Sauce, Seasonal Chutney

Chef's Signature Cold Canapes and Butler Passed Hors d'Oeuvres (Select 2 Hot & 2 Cold)
(Based on Two Pieces Per Person)

Refer to Cocktail Hour Savory Selections Menu

SHELBORNE DINNER MENU

AMUSE BOUCHE

CHEF'S GIFT

Specifically tailored to the brides favorite bites

DINNER

(Select 1)

First Course

Lemongrass & Coconut Curry Steamed Cedar Key Clams & Key West Pink Shrimp, Bok Choy,
Baby Corn, Shiitake Mushroom, Crisp Bean Noodle

OR

Homestead Heirloom Tomato, Local Fresh Burrata, Saffron Tomato Consommé, Mint Oil, Sea Salt Flake

ENTRÉE

(Select 1)

Flamed Maine Lobster Tail, Seared Sonoma Foie Gras, Organic Veal Tournedos, Soufflé' Potatoes,
Swiss Chard, Truffled Brandy Demi Glace

OR

Garnacha Braised Boneless Short-Rib, Fava Bean & Salsify Puree', Chinese Long Beans, Melted Cippolini Onions

OR

Tamarindo Grilled Texas "Giant" Blue Prawns Shrimp, Three Bean Cassoulet,
Anson Mills Cheddar Jalapeno Polenta Cake
Warm Butter with Rolls

DESSERT

Custom Designed Wedding Cake

Assorted Truffles & Petit Fours

Coffee Service

Freshly Brewed Coffee & Selected Teas

Wine Service During Dinner

Champagne Toast

\$215.00 Per Person

Subject to 22% Service Charge & Applicable Taxes

(Minimum 35 Guests)

BRUNCH MENU



JUICE BAR

Florida's Finest Fresh Squeezed Orange Juice, Ruby Grapefruit Juice, Watermelon Juice

Display of Chilled Ripe Fruits, Lemon Poppy Seed Yogurt Dressing (On the Side)

Smoked Salmon with Chopped Eggs, Red Onion, Creme Fraiche Toasted Bagels

Thick Sliced Heirloom Tomatoes, Sliced Watermelon, Feta Cheese, Basil, Extra Virgin Olive Oil

Blue Crab, Spinach, Manchego Quiche, Local Eggs, Flakey Pie Crust

Custom Egg Scrambles

Thick Cut Applewood Smoked Bacon

Aidell's Chicken & Apple Sausage

Gatton Farms Kentucky Country Ham

Thyme & Shallot Roasted Fingerling Potatoes

Soft Cheddar Anson Mills Grits

Belgian Waffles, Vermont Maple Syrup, Sweet Butter

SHELBORNE BAKERY

Fresh Baked Breads, Muffins

Sea Salted Butter, Olive Oil, Jams, Jellies

COFFEE SERVICE

Freshly Brewed Coffee – Regular, Decaffeinated

Select Teas

Upgrade to Signature Barista Station with Cappuccinos, Latte, Espresso for \$12

BRUNCH MENU



Omelet Station (Chef Required)

Eggs, Egg Whites, Egg Beaters

Add ons: Fresh Spinach, Shiitake Mushrooms, Tomato, Cheese, Rock Shrimp, Smoked Applewood Bacon

Additional \$12 Charge

Waffle Station (Chef Required)

Vermont Maple Syrup, Sweet Butter, Brown Sugar and Orange Zest, Fresh Fruit, Whipped Cream

Additional \$12 Charge

Herb Crusted Prime Rib with Sauce Béarnaise (Chef Required)

Additional \$20 Charge

BRUNCH BEVERAGE PACKAGE ENHANCEMENTS

Mimosas

Bellinis

Bloody Marys

Kir Royale

\$25.00 Per Person

Subject to 22% Service Charge & Applicable Taxes

\$60.00 Per Person

Subject to 22% Service Charge & Applicable Taxes

(Minimum of 35 Guests)

Upgrade to Full Stations Menu for \$100, Chef Required at \$150 for each station

DIM SUM DINNER MENU

Top Chef's Jeff McInnis and Janine Booth proudly showcase signature dishes and favorites from their restaurant, The Sarsaparilla Club, at the Shelborne South Beach. Here you'll see their worldly approach to a marriage of Asian and Local flavors. The restaurant has been awarded many accolades for its unique Dim Sum dishes and Cantonese style cart service. This menu is fun and unique! We are certain it will not only please your guests culinary desires but also entertain them with surprising service and technique.



STANDING RECEPTION FOR ONE HOUR

OPTION TO CHOOSE ONE FIRST COURSE & ONE ENTRÉE FOR DINNER.
OR TWO FIRST COURSES & TWO ENTREES (FAMILY STYLE) FOR AN ADDITIONAL \$25 PER PERSON

COCKTAIL RECEPTION

One Hour Food Service

Passed Hors D'Oeuvres 1 Hour (Select 2 Hot 2 Cold)

Refer to the Cocktail Hour Savory Selections Menu

The Action Dim Sum Cart Station (Select Two)

Pork Belly Bacon Steamed Bun, House Made Bun, Fish Sauce Caramel & Cilantro Peanut Slaw

Beet & Goat Cheese Dumpling, Lemon, Hazelnut Brown Butter (V)

Carrot & Beet Tartare, Rainbow Roots, Black Garlic, Mustard Capers, Root Chips (V)

Fried Chicken Bun, Yuzu Aioli, House Made Pickles

Short Rib Dumpling, Salsify Purée, Chinese Black Vinegar

Shrimp Dim Sum Dumpling, Miso, Basil

DIM SUM DINNER MENU



AMUSE BOUSHE

CHEF'S GIFT

Specifically tailored to the brides favorite bites

DINNER

(Select 1)

First Course

Spiced Honey Carrots, Farro Salad, Labne, Green Harissa, Asian Greens, Marcona Almonds (V)
Almost Classic Caesar Salad, Romaine Hearts, Wonton Croutons, Nori, Sesame Sambal Caesar Dressing (V)
Marinated Cucumber, Organic Greens, Local Mango, Heirloom Tomatoes, Miso Honey Dressing (V)

ENTRÉE

(Select 1)

Sarsaparilla's Green Curry Fried Chicken, Kaffir Lime Powder, Toasted Coconut, Cilantro
OR
Steamed Local Yellow Tail Snapper, Jasmine Rice, Chimichurri, Spicy Miso Beans, Grilled Lemon, Chili
OR
Vegetarian Spiced Loved Rice, Saffron Basmati, Rose Petals, Pomegranate, FL Citrus, Pistachio (V)
Warm Rolls with Butter

DESSERT

Custom Designed Wedding Cake

Coffee Service

Freshly Brewed Coffee & Select Teas

Wine Service during Dinner

Champagne Toast

\$150.00 Per Person

Subject to 22% Service Charge & Applicable Taxes

(Minimum 35 Guests)

(V) = Vegetarian

CATERING GUIDELINES

FOOD AND BEVERAGE MINIMUM GUARANTEE

The food and beverage minimum for catered events is 35 guests. However, some menus will require higher minimums. Chef will gladly alter and customize any menu for guests under 35 people.

COVER COUNT ATTRITION / MEAL GUARANTEE

A guest guarantee is required by noon of 72 business hours prior to your event. The hotel services up to 5% over the guarantee. If the guaranteed number of guests falls below the original count, the host is responsible for the confirmed number of guests.

SERVICE CHARGE AND TAX

A 22% service charge and 7% sales tax charged to the service charge plus present rate of 9% sales tax are added to all food and beverage charges. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by the law to have a copy of your Florida state tax exemption certificate on file prior to the event.

AUDIO VISUAL, ENTERTAINMENT & DECORATIONS

White linen is provided at no charge for your catered event. Your catering representative is able to assist with any upgrades such as additional linen, floral arrangements, lighting, audio visual, entertainment, ice sculpting, production needs and more to execute a successful event. Permits may be required for outdoor events with entertainment.

NON-REFUNDABLE DEPOSITS/PREPAYMENT

A non-refundable deposit of 50% of the estimated charges will be required with the signed contract. The estimated full balance will be due 30 days prior to the start of the scheduled event date.

LABOR CHARGES

Bartenders | One bartender fee of \$150.00 will apply to each 50 guests for the first three hours. Each additional hour will be subject to an extra \$50.00 per hour fee.

Chefs | Chefs are required for some menu items which are detailed next to each menu selection.

Banquet Staff | One server per 20 guests shall be allotted for plated dinners. One server per 30 guests shall be allotted for reception or banquet style events.

Corkage Fee | \$40.00 per bottle, plus 22% service charge based on the hotel retail value of the bottle and applicable taxes.

Set-up Labor Fee Minimum | \$10.00 per guest plus tax will apply to all outside functions. For groups less than ten (10) guests, an additional service charge will apply: \$200.00 full day - eight (8) hours, \$100.00 for half day - events under four (4) hours.

CATERING GUIDELINES

Restroom Attendants | For events over 100 guests, the Resort suggests an additional restroom attendant at a fee of \$100.00 per each.

Security | For certain events additional security may be required at a fee of \$40.00 per hour with a four (4) hour minimum.

SIGNS AND DISPLAYS

No signs and displays are permitted without prior consent from your catering representative. Nothing shall be posted on, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building.

SHIPMENTS

Shelborne South Beach will not accept materials delivered prior to three (3) days before event. Any packages sent to the Resort will be the sole responsibility of the Group, meeting planner, or the designated representative.

- The Resort can accept no more than ten (10) packages for storage
- The following charges will apply for each package received by the Resort 1-10 pounds: \$6.00 per Package | 11-50 pounds: \$9.00 per Package | 100+ pounds: Must be pre-approved

ROOM RENTALS/ OUTDOOR FUNCTIONS

Venue rental charges will be provided by your catering representative. Due to the demands of scheduling staff and equipment movement, the hotel will decide on the day of your function at 2:00pm - or four (4) hours prior to your event - whether the function will be held inside or outside. If the weather forecasts a 40% chance of rain or higher, the party will automatically be inside to ensure the safety of our guests and staff. For all functions at beachfront, beach bar and pool area, acrylic glassware will be used.

VALET PARKING

Daily valet parking charges are currently \$25.00 for the first four hours and \$5.00 each additional hour. Overnight valet parking charge is currently \$40.00. These charges are subject to change at any time without notice.

FOOD AND BEVERAGE

All food and beverage items served must be supplied and prepared by the Resort. Absolutely no food and beverage items may be removed from the Resort banquet premise. If alcoholic beverages are to be served on the Resort premises - or elsewhere under the Resort's alcoholic beverage license - the Resort will require that only Resort servers and bartenders dispense beverages. In accordance with the state and local law, it is the Resort's policy to (a) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under age of 21 or proper identification cannot be produced, and (b) refuse alcoholic beverage service to any who, in the Resort's sole judgment, appears intoxicated. In addition, the Resort cannot allow anyone under 21 years of age to obtain, be given, be in possession of, or appear to be consuming alcohol, regardless of where or how said alcohol was obtained.