

Mayfair House

HOTEL & GARDEN



CATERING
2022

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Culinary & Beverage Team's Note

Dear friends,

In a time where memories have become our most valuable commodity, we place no mistaken weight on the careful consideration and genuine gratefulness to have the ability to gather together for milestone celebrations, tyings of the knot, special festivities, or meetings of the minds.

At Mayfair House, our approach is flexible, diverse, and with the unique touch from our signature beverage and culinary programs.

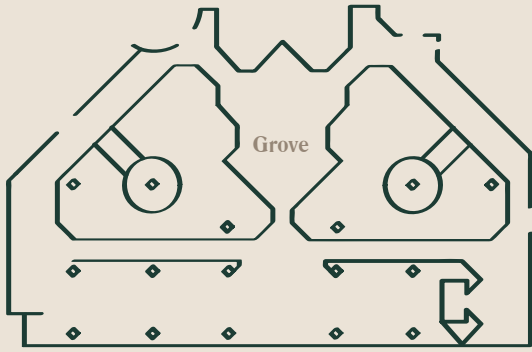
Whether you are enjoying catering classics and straightforward selections or the Sonoran-cuisine of Mayfair Grill and Caribbean spices of our rooftop Sipsip Calypso Rum Bar, a guiding mantra directs a curated experience we strive to create for each of our guests: we eat with our eyes, our favorite drink is the one that is coldest, and the devil is always in the details.

We look forward to collaborating with you and bringing your vision to life.

Sincerely,
Lost Boy & Co.



MEETINGS & EVENTS

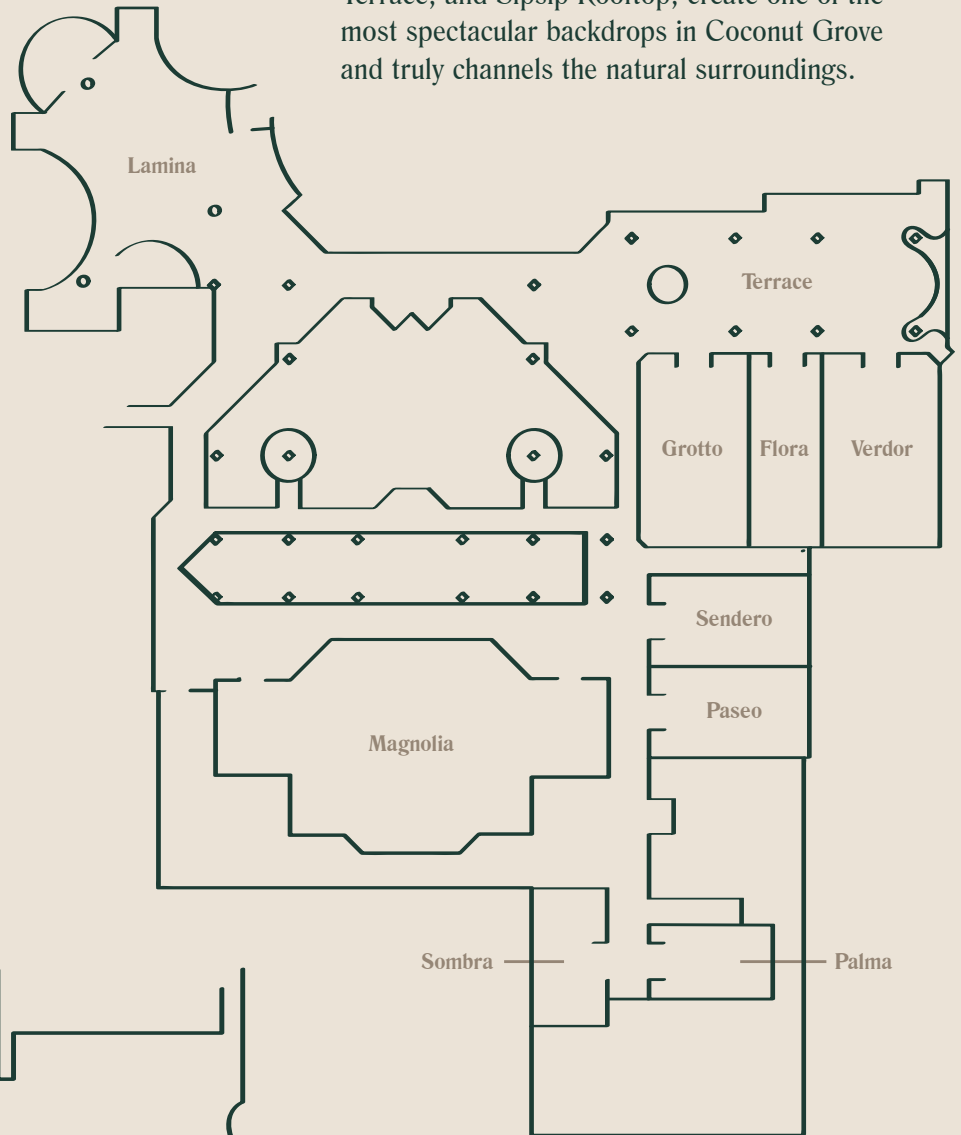


GROUND FLOOR

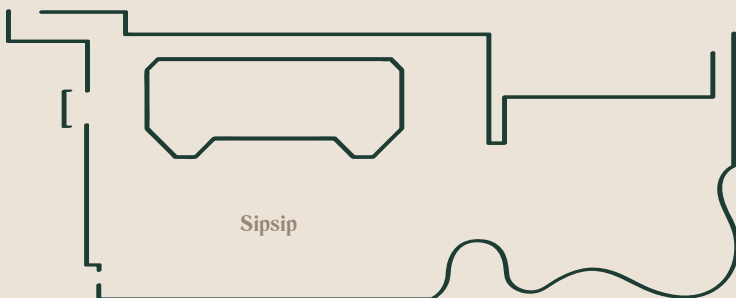
All meeting spaces are located on the same floor of the hotel to facilitate ease of movement between venues and flexible floor plans offer a versatile array of options for conferences, seminars, product presentations, exhibitions, banquets, cocktail parties, and more. Mayfair House's garden and outdoor venues, The Palm Terrace, and Sipsip Rooftop, create one of the most spectacular backdrops in Coconut Grove and truly channels the natural surroundings.



The unique personality of the Mayfair House allows you to find the perfect backdrop amongst our different venues.



SECOND FLOOR



ROOFTOP

Hotel Features



	Sq. Ft	Ceiling	Banquet	Reception	Theater	Classroom	U-shape	Hollow Square	Conference
MAGNOLIA	3326	15'	200	300	300	150	50	65	72
GROTTO & FLORA	1689	9'	110	90	150	60	n/a	n/a	n/a
GROTTO	969	9'	60	40	100	40	20	22	30
FLORA	720	9'	40	30	50	20	n/a	16	20
VERDOR	1200	9'	50	100	120	55	35	34	35
SENDERO & PASEO	1440	9'	100	100	120	70	n/a	38	n/a
SENDERO	720	9'	60	80	60	35	25	16	20
PASEO	720	9'	40	40	60	35	25	16	20
PALMA	434	10'	20	25	20	15	12	12	12
SOMBRA	434	10'	n/a	n/a	n/a	n/a	n/a	n/a	14
TERRACE	2607	75'	180	350	160	n/a	n/a	n/a	n/a
GROVE	600	Atrium	30	50	n/a	n/a	n/a	n/a	n/a
LAMINA	2000	9'	140	180	100	n/a	n/a	n/a	n/a
SIPSIP	7000	Open	120	240	n/a	n/a	n/a	n/a	n/a



Choose one of our continental breakfasts and customize it to your taste buds with our selection of enhancements.

CYPRESS

- Fresh Squeezed Juices
- Fresh Fruit & Berries
- Breakfast Pastries, & Butter Fruit Jams
- Assorted Greek Yogurts & House Granola

MANGROVE

- Fresh Squeezed Juices
- Fresh Fruit & Berries
- Assorted Greek Yogurts & House Granola
- Breakfast Pastries, Butter, & Fruit Jams
- Waffles or Pancakes, & Homemade Nut Butters
- Local Bagels, Cream Cheese, & Butter
- Scrambled Eggs, Sausage, or Bacon

ENHANCEMENTS

- Pastelitos & Croquettes
- Cage Free Eggs | Scrambled
- Ham or Turkey | Aged Cheddar Croissants
- Avocado Toast | Sprout Bread, Goat Cheese, Tomato, and Spiced honey
- Acai Bowl | Honey, Berries, 7-Seeds, and Granola
- Eggs Benedict | Classic
- Smoked Salmon Benedict
- Frittata | Gold Potato and Vegetables
- Breakfast Burritos | Chorizo, Queso Fresco and Pico de Gallo
- Quiche | Vegetarian or Lorraine
- Vegan Chickpea Omelet | Roasted Vegetables
- Plant 'Cakes' | Oats + Flax Seed Pancakes, Bananas, and Coconut Syrup
- Shrimp & Polenta | Aged Cheddar and 'Hot Spring' Poached Eggs
- French Toast or Waffles | Nutella, Berries and Bananas
- Chicken Sausage and Applewood Smoked Bacon
- Sweet Potato Hash Browns

OMELET & SOFT SCRAMBLE

- Selection of meats, smoked salmon, cheeses, and vegetables
- Add Shrimp & Crabmeat, Add Shaved Truffle

Signature Breaks

SIGNATURE BREAKS

DONUTS

'You Can't Say No!'
Glazed, Caked, & Jelly Filled

FLORIDIAN CITRUS

Key Lime Flan, Orange Blossom Bundt Cake,
& Grapefruit Shortbread Cookies

HIIT

Energy Pumped! | Fresh Fruit, Chia,
Power Bars, Ginger Shots, & Almonds

ICE CREAM TRUCK

Childhood Novelty Ice Cream Bars

HEALTH & WELLNESS

Selection of Kombuchas, Coconut Water,
Seasonal Fruit, Berries, & Gluten-Free Snacks

CALLE OCHO

Empanadas, Croquetas, Churros con
Chocolate, & Colada Shots



A-LA-CARTE

The offerings below may be ordered by a set quantity or on consumption.

Breakfast Pastries
New York Style Bagels
Cookies & Brownies
Banana & Pumpkin Bread
'Miami-Style' Pastelitos
Seasonal Fruit
Candy Bars or Energy Bars
Popcorn, Chips, or Pretzels
Crudité, Hummus + Ranch Dip
Artisan Cheese Board
Coffee and Tea

Iced Tea & Arnold Palmer's
Juices or Lemonade
Hot Chocolate
Iced Coffees
Bottled Waters | Sparkling & Still
Assorted Soft Drinks
Assorted Bottled Juices & Gatorade
Energy Drinks

Executive Lunch

GRAB'N'GO LUNCHEONS

Our Grab'n'Go lunches include choices of sandwiches and salads including Vegan and Vegetarian options. Served with soda or water, fresh fruit, chips, and energy bars.

- Smoked Turkey Club
- Pastrami on Rye
- Italian Hoagie
- Hummus + Feta Wrap
- Israeli Salad + Olives
- Medianoche
- Chicken Caesar
- Tuna on Sprouted Wheat



PLATED LUNCH

Plated lunches include choice of soup or salad, entrée, and dessert.

FIRST COURSE

SOUP

- Roasted Tomato Basil
- Cuban Black Bean
- Classic Chicken Noodle

SALAD

THE MAYFAIR

Hearts of Palm, Arugula, Garden Vegetables, Queso Fresco Mango Vinaigrette, Crushed Macadamia

CAESAR BALSAMICO

Parmesan Frico, Ciabatta Crouton, Basil Sprouts

SPINACH & ARTICHOKE

Heirloom Tomato, Pickled Onion, Lemon Panko, Creamy Italian

PANZANELLA

Classic Italian 'Stale Bread,' Tuscan Olive Oil

ENTRÉE

CHICKEN COUSCOUS

Lemon Chicken, Mint, Dill, Israeli Salad Dressing

SHRIMP NOODLES

Coconut Curry, Vegetable Rice Noodles

CHURRASCO CHIMICHURRI

Plantain Tostones, Tomato + Cilantro Ensalada

YELLOW TAIL

Cornmeal Crust, Haitian Pikliz, Peas n' Rice

PETITE FILET

Truffled Potatoes, Asparagus, Tomato Maitre d' Butter and Crispy Leeks

VEGGIE BOLOGNESE

Smoked Tomato + Vegetable Ragu, Bucatini, Parmesan Reggiano

DESSERT

- Key Lime Parfait
- Blackberry Cheesecake
- Tres Leches Rice Pudding
- Nutella Flourless Chocolate
- Chocolate Mint 'Girl Scout' Ice Cream Sandwich
- Dulce de Leche Alfajores



NEW YORK DELI

- Hot or Cold Soup
- Market Salads & Fresh Fruit
- Deli Meats, Tuna Salad, & Grilled Vegetables
- Artisan Breads, Carrot Cake, Cheesecake, & 'Big Apple' Pie

COCO COBB SALAD

- Chopped Salad with all the Toppings & Homemade Dressings
- Strawberry Blueberry Shortcake and Chocolate Chess Pie

ANTIPASTO

- Classic 'Grazing Table' of Italian Flavors
- Tiramisu, Cannoli, & Almond Amaretti Cookies

MIAMI STYLE BBQ

- Chopped Salad & Picnic Salads
- Grilled Burgers, Sausages, Portobellos, & Plant Based Burgers
- Puerco n' Beans, Roasted Corn, & Charred Brussels
- Jalapeño Cornbread & Watermelon Fruit Cocktail
- Coconut Cream Pie, Smores in a Glass, & Red Velvet Brownies

TACOS Y TORTAS

- Carne Machada, Carnitas, Chicken al Pastor, with Tortillas + Sesame Buns
- Corn Esquitas, Jicama Slaw, & Mexican Caesar Salad
- Salsas, Chips, & Guacamole
- Vanilla Flan, Polvorones, & Churros con Cajeta

Receptions

HORS D' OEUVRES

Gourmet Bites Displayed or Passed

COLD SELECTIONS

Brie & Fig Jam on Wheat Toast
Tuna Tartar Wonton
Hummus + Pita
Gazpacho 'Shots'
Bahamian Conch Salad
Smoked Beef Tenderloin on Blue Cheese Biscuits
Curried Chicken Salad on Spice Bread
Serrano & Sherry Melon
Lump Crab & Avocado on Plantain Chips
Salmon Gravlox + Caviar on Bagel Crips
Shrimp Ceviche 'Bloody Mary' with Pickled Green Bean
Heirloom Tomato Bruschetta
Red Potato with Porcini + Truffle Crème Fraiche
Mini Lobster Roll

HOT SELECTIONS

Vegetarian Spring Rolls with Chili-Garlic Sauce
Pork Shumei with XO Sauce
Lemon Herb Chicken Satay
Chicken Quesadillas
Crab Cakes with Citrus Tartar Sauce
Conch Fritter and Key Lime Mayo
Chimichurri Beef Skewer with Salsa Rosado
Pan Cubano
Moroccan Lamb Chops with Tzatziki
Slider Burgers with BBQ Sauce
Pastrami on Marble Rye with Thousand Island Slaw
Miami Pulled Pork Tacos con 'el Heat' Sauce
New Orleans Fried Shrimp with Jalapeño Tartar Sauce
Argentine Spinach Empanada



SPECIALTY DISPLAYS



ACTION

Add to your Special Event with our Action Stations.



TAPAS

Traditional Selection of Spanish Small Plates

MEZZE

Middle Eastern Spread

CHINESE BUFFET

Selection of Dim Sum with Sweet and Savory Dipping Sauces

SEAFOOD TOWER

Seasonal Delicacies of the Sea Over Ice with Complimenting Sauces

CEVICHE & CRUDO

Worldly Influences of Fresh Seafood

TENDERLOIN

Fire Roasted Tenderloin of Beef, Butter-Whipped Potatoes, and Wild Mushroom + Truffle Sauce

(Each tenderloin serves 15-20 guests)

TOFU PAD THAI

Stir Fried Noodles and Vegetables with Cashew Tamarind Sauce

(Serves 30 guests)

MOROCCAN LAMB RACK

Berber Spice, Sesame Tahini, Lentils, and Tzatziki

(Each rack serves 8 portions)

SUSHI BOAT

Sushi and Sashimi, Zaru Soba Noodles, and Tempura Vegetables

FRITAS

Calle Ocho Especial

PINCHOS

Latin Skewers with Cilantro Garlic Sauce, Chimichurri, and Avocado Salsa

PAELLA VALENCIA

Open-Fire Saffron Rice Smothered with Chicken, Chorizo, and Aromatic Vegetables

CAHA CHINA CUBAN PORK

Black Beans, Plantain Maraquitas, Aji Pepper Salsa, and Garlic Mojo
(Serves 30 guests)

CHURRASCO

Argentine Chimichurri, and Mojo Yucca Fries
(Serves 30 guests)

TUNA POKE

Shoyu, Avocado, Wasabi, and Crispy Wontons
(Serves 30 guests)

Plated Dinner

Plated dinner includes choice of soup or salad, entrée, and dessert.

FIRST COURSE

Soup or Salad

SOUP

- Roasted Corn + Crab
- Zuppa Minestrone
- Carrot Ginger

SALAD

THE MAYFAIR

Hearts of Palm, Arugula, Garden Vegetables, Queso Fresco, Mango Vinaigrette, Crushed Macadamia

CAESAR BALSAMICO

Parmesan Frico, Ciabatta Crouton, Basil Sprouts

SPINACH & ARTICHOKE

Heirloom Tomato, Pickled Onion, Lemon Panko, Creamy Italian

PANZANELLA

Classic Italian 'Stale Bread' with Tuscan Olive Oil

ENTRÉE

FAROE SALMON

Sweet Chili, Brown Rice, Baby Bok Choy, Edamame with Miso Butter

VEGAN BOLOGNESE

Plant Based Meat Ragu, Rigatoni, Shaved Cashew 'Cheese'

VEGETABLE BIRYANI

Charred Cauliflower Steak, Roasted Carrot Sauce

BLACK GROUPER

Spanish Romesco, Braised Greens, Polenta Cake, Charred Carrot

PISTOU CHICKEN

Basil and Garlic, Paella Rice, Tomato Ensalada

PERUVIAN POLLO A LA' BRASSA

Steak Fries, Green Beans, Natural Jus

FILET MIGNON

Truffle Butter, Potato Purée, Young Vegetables, Black Pepper Glacé, Tobacco Onions

FILET AND SHRIMP

Smashed Potato, Sweet Corn + Tomato Relish

LAMB CHOPS

Yogurt Basted, Olive + Feta Israeli Couscous, Grilled Artichokes

PALATE CLEANSER

Choose from Italian Sorbet, Shaved Ice, or Natural Juice Shots

DESSERT

- Chocolate Gianduja Torte with Blackberry
- Banana Bread French Toast with Cinnamon Butter
- Coconut Grove Flan
- Key Lime Cheesecake
- Giant Cupcake with Grown-Up Sprinkles
- Piña Colada Parfait





TURF + SURF

- Mixed Grill of Churrasco Steak, Maine Lobster, & Heirloom Vegetables
- Garden Salads & Shrimp Cocktail
- Steamer Potatoes, Corn on the Cob, & Lemon Garlic Broccolini
- Berry Cobbler, Lemon Poundcake, & Vanilla Ice Cream

LA FONDA

- Latin Parillada of Skirt Steak, Chicken, & Sausages
- Cuban Shrimp Ceviche, Black Beans + Rice, Yucca, & Authentic Salads
- Seafood Sancocho, Croquettes, & Empanadas
- Passion Fruit Cheesecake, Argentine Alfajores, & Arroz con Leche

CARNIVAL

- A Parade of Jerk Chicken, Pork, & Creole Seafood Dishes
- Caribbean Slaws + Salads, Bahamian Mac'n'Cheese, Conch Fritters, & Ceviche
- Plantains, Pigeon Peas + Rice, & Collard Greens
- 'Cruise Ship' Spiced Rum Cake, Key Lime Pie, & Coconut Flan

MEDITERRANEAN

- Fresh Flavors from the Coastal Countries
- Tapas + Mezze Specialties & Vegetable Shakshuka
- Falafel, Kebabs, & Pinchos, Lemon Oil Bronzino, & Moroccan Stew
- Baklava, Apple + Olive Oil Cake, & Tahini Cookies

Mayfair House

HOTEL & GARDEN



BEVERAGE
2022

All packages feature house wines, local + imported beers, a non-alcoholic beer, assorted soft drinks, and assorted juices + water. Upgraded wine selections are available from the Specialty Wine List. Enhance your experience with any number of our unique specialty cocktails, cordials, or aperitifs.

PREMIUM BRANDS

- Tito's Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Bulleit Bourbon
- Corazon Tequila
- Dewar's Scotch
- Jack Daniel's Whiskey
- Teeling Irish Whiskey

DELUXE BRANDS

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi 8 Años Rum
- Angel's Envy Bourbon Whiskey
- Patron Tequila
- Dewar's 12yr Scotch Whiskey
- D'ussé VSOP Cognac
- Illegal Reposado Mezcal
- Martini Bitter

ULTRA PREMIUM BRANDS

- Carbonardi Vodka
- Tanqueray No.10
- Macallan 18yr Scotch Whiskey
- Don Julio 1942 Tequila
- Clase Azul Durango Mezcal
- Yamasaki 12yr Whiskey
- Redbreast 12yr Irish Whiskey
- 1792 Bottled In Bond Bourbon Whiskey
- Sazerac 18yr Rye
- Hennessy XO Cognac
- Appleton Estate 21yr Rum

All bars require (1) Bartender for every 50 guests.

OPEN WINE & BEER PACKAGE

Selected white, red, and sparkling wines + local beers

COFFEE SERVICE

All coffee is served using our signature Mayfair Grill blend. Dairy and milk alternatives available.

- Espresso
- Flat White
- Cappuccino
- Latte
- Matcha
- Americano
- Cold Brew
- House brew

'CASH' BAR SERVICE

- Craft Cocktails
- Selected Wines, Local Beer + Imported Beer
- Selection of Premium Spirits
- Non-Alcoholic Beer, Mineral Waters, Assorted Soft Drinks, Assorted Juices

Specialty Bars

APERITIVO BAR

NEGRONI

Bombay Sapphire Gin, Campari, Martini Rosso

AMERICANO

Campari, Vermouth, Club soda

APEROL SPRITZ

Aperol, Prosecco, Club soda

VERMOUTH & TONIC

Choose from a selection of Vermouths, Tonic Water

BOULEVARDIER

Wild Turkey Rye, Campari, Mancino Rosso

AGAVONI

Corazon Blanco Tequila, Campari, Mancino Rosso

NEGRONI SBAGLIATO

Martini Rosso, Campari, Prosecco

SIPSIP CALYPSO RUM BAR

Let us bring the essence of Miami with cane spirit cocktails.

MOJITO

Bacardi Superior Rum, Lime, Mint, Club soda

DAIQUIRI

Banks 5 Island Rum, Lime, Can sugar

MAI TAI

Appleton Estate Rum, Goslings Black Seal Rum, Orange Curaçao, Orgeat, Lime

PIÑA COLADA

Plantation 3 Stars Rum, Bacardi Gold Rum, Spiced Coconut, Pineapple, Lime

ZOMBIE

Appleton Estate Gold Rum, Plantation 3 Stars Rum, Falernum, Grapefruit, Grenadine, Wray & Nephew Overproof Rum, Cinnamon, Absinthe

JUNGLE BIRD

Havana Club 7 Años Rum, Campari, Pineapple, Lime

HURRICANE

Bacardi Superior Rum, Santa Teresa 1796 Rum, Chinola Passion Fruit Liqueur, Orange, Grenadine, Lime

MAYFAIR GRILL BAR

CANELA POMEGRANITE DAISY

Pomegranate-Infused Siete Leguas Blanco Tequila, Canela-Spiced Agave, Lime, House Orange Liqueur

MAYFAIR PALOMA

Dos Hombres Mezcal, East Imperial Grapefruit Soda, Lime, Oaxaca Honey, Guajillo Cordial, Grapefruit Salt

WHISKEY CON GAS

Watermelon-Infused Harleston Green Blended Whiskey, Ginger-Lime Tincture, Topo-Chico Soda Water

THE GROVE MARTINI

Mahón Gin, Coriander-Infused Mancino Dry Vermouth, Bergamot Cordial, Pickled Dwarf Peach

PAINTED DESERT

Florida Citrus-Infused Dolin Bianco Vermouth, Martini Bitter, Elderflower, Rosé Sparkling Wine



Specialty Bars, cont'd

FROZEN COCKTAILS

FROZE

Rosé, Chinola Passion Fruit, Strawberry, Peach

PIÑA COLADA

Coconut Cartel Coconut Rum, Pineapple, Coconut, Lime, Angostura

MARGARITA

Corazon Blanco Tequila, Agave, Lime
Add Your Flavor – Passion Fruit, Strawberry, Cucumber, Watermelon

PALOMA

Corazon Blanco, Grapefruit, Lime, Agave

ESPRESSO MARTINI

Svedka Vodka, Kahlúa, Espresso

MARGARITAS

Choose from a variety of Tequilas and Mezcal to create your own Margaritas.

BLOODY MARY BAR

Choose from a selection of Bloody Mary's

BUILD YOUR OWN BLOODY EXPERIENCE

CHOOSE YOUR SPIRIT

- Vodka
- Gin
- Tequila

CHOOSE YOUR BLOODY EXPERIENCE

- Classic
- Caesar
- Beet & Cucumber
- Verde Mary
- Michelada

FINISHING CART

Add your favorite garnishes from our DIY station with a selection of Peppers, Pickles, Herbs & Spices, Hot Sauces & Salts

CHAMPAGNE BAR

MIMOSA

Champagne with freshly squeeze orange juice

KIR ROYALE

A mimosa with a hint of blackberry brandy

CHAMBOURD ROYALE

Champagne mixed with a touch of Chambord

BELLINI

Champagne and peach brandy

