

A romantic wedding photograph of a couple in a lush garden. The groom, wearing a black suit, is kissing the bride on the cheek. The bride is wearing a white wedding dress with a long veil. They are surrounded by dense green foliage, including large tropical leaves and ferns. The lighting is soft and natural, creating a warm and intimate atmosphere.

*Mayfair  
House*  
HOTEL & GARDEN

WEDDINGS  
2022

## Overview

### Wedding Package

- Five Trays, Passed Savory Bites
- Celebratory Toast
- Three-Course Dinner
- Tableside Wine Service
- Four-hour Open Bar



## Cocktail Reception

### VEGETARIAN

- Brie + Fig Jam on Ancient Grain Cracker
- Hummus on Charred Pita with Green Tahini
- Gazpacho 'Shots'
- Strawberry + Heirloom Tomato Bruschetta
- Smashed Gold Potato with Truffle Crème Fraîche
- Argentine Spinach Empanada
- Mango + Manchego Tarts
- Moroccan Phyllo Cigars with Plant Based 'Meat'
- Baby Crudite with Green Goddess Vegan
- Sushi Rolls with White Soy + Wasabi

### SEAFOOD

- Tuna Tartar Wonton with Wasabi Crunch
- Bahamian Conch Salad
- Mango Crab & Avocado with Plantain Chips
- Caviar + Crackers, American Sturgeon
- Salmon Gravlox + Caviar on Bagel Crisps
- Shrimp Ceviche 'Bloody Mary' Mini Lobster Roll
- Bagna Cauda with Veggie Sticks
- Lump Crab Cakes with Citrus Tartar Sauce
- Conch Fritter with Spicy Key Lime Mayo
- Southern Fried Shrimp, with Jalapeño Remoulade
- Sweet Potato Cakes with Crème fraiche + Caviar
- Avocado Toast with Bangin' Rock Shrimp
- Seasonal Oysters with Sour Orange Mignonette

### MEAT

- Smoked Beef Tenderloin on Charred Blue Cheese Crostini
- Jamón Ibérico + Sherry Melon
- Vegetarian Spring Rolls with Chili Garlic Crunch
- Jamón Croquetas Chicken Shashlik with Chermoula
- Chicken Quesadillas with Poblano Salsa
- Pan Cubano Frita Style Lebanese Lamb Chops with Tzatziki
- Slider Smash Burgers with Smoky Special Sauce
- Pastrami on Rye, with 1,000 Island Slaw
- Miami Pulled Pork Tacos with 'el Heat' Sauce
- Cocktail Franks with Spicy Brown Mustard
- Chimichurri Beef Skewer with Salsa Rosado



## Wedding Package

### First Course

Please Select One

#### COLD APPETIZERS

##### MAYFAIR SALAD

Hearts of Palm, Arugula, Macadamia,  
Mango Vinaigrette

##### GRILLED LITTLE GEM

Fennel, Watermelon Radish, Basil Vinaigrette,  
Charred Sourdough

##### BABY KALE CAESAR

Balsamic, Parmesan, Ciabatta, Basil Sprouts

##### BARBECUED HEIRLOOM CARROT

Sea Spice, Hazelnut, Dill + Mint, Lime Crema

##### ORGANIC BEET

Sherry Vinaigrette, Goat Cheese,  
Charred Bread, Orange

##### ROASTED CORN SALAD

Plant Mayo, Lime Spice, Cilantro, Cashew Cheese

##### CARROT GINGER SOUP

Sesame Tahini, Lemon

##### FRESH MOZZARELLA

Panzanella Salad, Pesto, Pine Nuts

##### OLIVE OIL POACHED LOBSTER

Asparagus, Lemon Tarragon Dressing,  
Confit Tomato

##### JUMBO SHRIMP

Rose Salsa, Curled Endive, Jicama

##### YELLOWFIN TUNA

White Soy Dressing, Caviar, Wasabi Greens,  
Crispy Wonton

##### WAGYU BEEF CARPACCIO

Mustard Greens, Caper, Manchego Crisp

#### HOT APPETIZERS

##### FIRE ROASTED VEGETABLES IN PHYLLO

Almond Romesco

##### POTATO + GRILLED LEEK SOUP

Crispy Leek

##### LOCAL TOMATO TART

Caramelized Onion, Olive Tapenade

##### WILD MUSHROOM FLAN

Charred Asparagus

##### TAGLIATELLE

San Marzano Tomato, Basil, Toasted Reggiano

##### LOBSTER RAVIOLI

Lemon Brown Butter, Sage

##### SEA SCALLOP

Sweet Corn Velouté, Pancetta

##### GARLIC SHRIMP

Mango Relish, Plantain, Chili Crunch

##### OLIVE OIL POACHED MACKEREL

Braised Endive, Black Garlic Aioli

##### FAROE SALMON

Fennel, Dill, Sesame

##### CHICKEN ROULADE

Serrano + Spinach, Blistered Pepper Sauce

##### KUROBUTA PORK TENDERLOIN

Bok Choy Kimchi, Korean BBQ Sauce

## Wedding Package

### Entrée

Please Select Two

#### FISH + SEAFOOD

##### LOCAL GROUPER

Carrot Ginger Curry, Jasmine Rice

##### BRANZINO

Arugula Tomato Salad, Garlic Confit,  
Chickpea Ragout

##### TEQUILA SALMON

Charred Pepper Salsa, Black Beans, Adobe Rice

##### GARLIC PRAWN + BROCCOLINI

Florida Citrus, Ramen Style Noodle

##### YELLOWTAIL SNAPPER

Pikliz, Red Peas + Rice, Tostone

##### BROILED LOBSTER TAIL

Lemon Tarragon Butter, Blackened Brussels,  
Confit Potato

#### POULTRY

##### OAKWOOD ROAST CHICKEN

Bourbon Jus, Smashed Gold Potato, French Beans

##### CHICKEN SCHNITZEL

Snap Pea Salad, Olive Oil Potato Purée, Lemon

##### SOUTHWEST BRAISED CHICKEN

Peppers + Chiles, Corn Salsa, Black Beans

##### CITRUS CHICKEN

Rosemary + Pink Peppercorn, Soft Polenta

#### MEAT

##### MAYFAIR GRILL FILET MIGNON

Truffle Potato, Lobster Mushroom,  
Grilled Spring Onion

##### WAGYU SIRLOIN BISTECCA

Over-Fired Vegetable, Steak Potato

##### SONORAN BAVETTE STEAK

Coal Roasted Tomato + Chile, Corn Tamale

##### PRIME RIB

Whipped Potato, Hazelnut, French Beans,  
Tobacco Onion, Honey Carrot

#### LAMB

##### LAMB RACK

Mint Gremolata, Natural Jus, Cucumber Raita

##### PULLED LAMB SHANK

Pearl Onions, Forage Mushroom, Polenta, Merlot Jus

#### VEGETARIAN

##### WOOD FIRED CAULIFLOWER STEAK

Adzuki Bean, Chermoula Tomato Salad

##### ARTICHOKES A LA PLANCHA

Wild Mushroom Polenta, Mint

##### SESAME GLASS NOODLES

Japchae, Charred Broccoli, Miso, Korean Chili

##### ZUCCHINI PAPPARDELLE

Impossible Bolognese, Toasted Parmesan

## Wedding Package

### Dessert

Please Select One

#### WEDDING CAKE

From Our Preferred Vendor List

#### COCONUT KEY LIME CAKE

Chantilly, Macadamia Crunch

#### BERRY CLAFOUTI

Warm Spices, Mascarpone

#### OLIVE OIL CAKE

Blood Orange, Chocolate Cremoso,  
Hazelnut Crumble

#### FLOURLESS CHOCOLATE

Blackberry, Coco Nib,  
Mexican Vanilla Whipped Cream

#### ANGEL CAKE

Fruit & Berries, Mint Syrup

#### GATEAU BASQUE

Dark Cherry, Pastry Cream



Wedding Package

## Reception Display

### TAPAS

Traditional Selection of Spanish Small Plates

### MEZZE

Middle Eastern Spread

### CHINESE BUFFET

Selection of Dim Sum with Sweet and Savory Dipping Sauces

### SUSHI BOAT

Sushi and Sashimi, Zaru Soba Noodles and Tempura Vegetables

### SEAFOOD TOWER

Seasonal Delicacies of the Sea Over Ice with Complimenting Sauces

### CEVICHE & CRUDO

Worldly Influences of Fresh Seafood

### FRITAS

Calle Ocho Especial

### PINCHOS

Latin Skewers with Cilantro Garlic Sauce Chimichurri, and Avocado Salsa

### PAELLA VALENCIA



## Wedding Package

### Reception Action

A minimum of ten (10) guests required.  
Action stations are prepared for up to two (2) hours.  
Action man at \$160 per 50 guests.

### TENDERLOIN

Fire Roasted Tenderloin of Beef, Butter-Whipped Potatoes, Wild Mushroom + Truffle Sauce  
EACH TENDERLOIN SERVES 15-20

### TOFU PAD THAI

Stir Fried Noodles and Vegetables with Cashew Tamarind Sauce  
SERVES 30

### MOROCCAN LAMB RACK

Berber Spice, Sesame Tahini, Lentils, and Tzatziki  
EACH RACK SERVES 8 PORTIONS

### CAHA CHINA CUBAN PORK

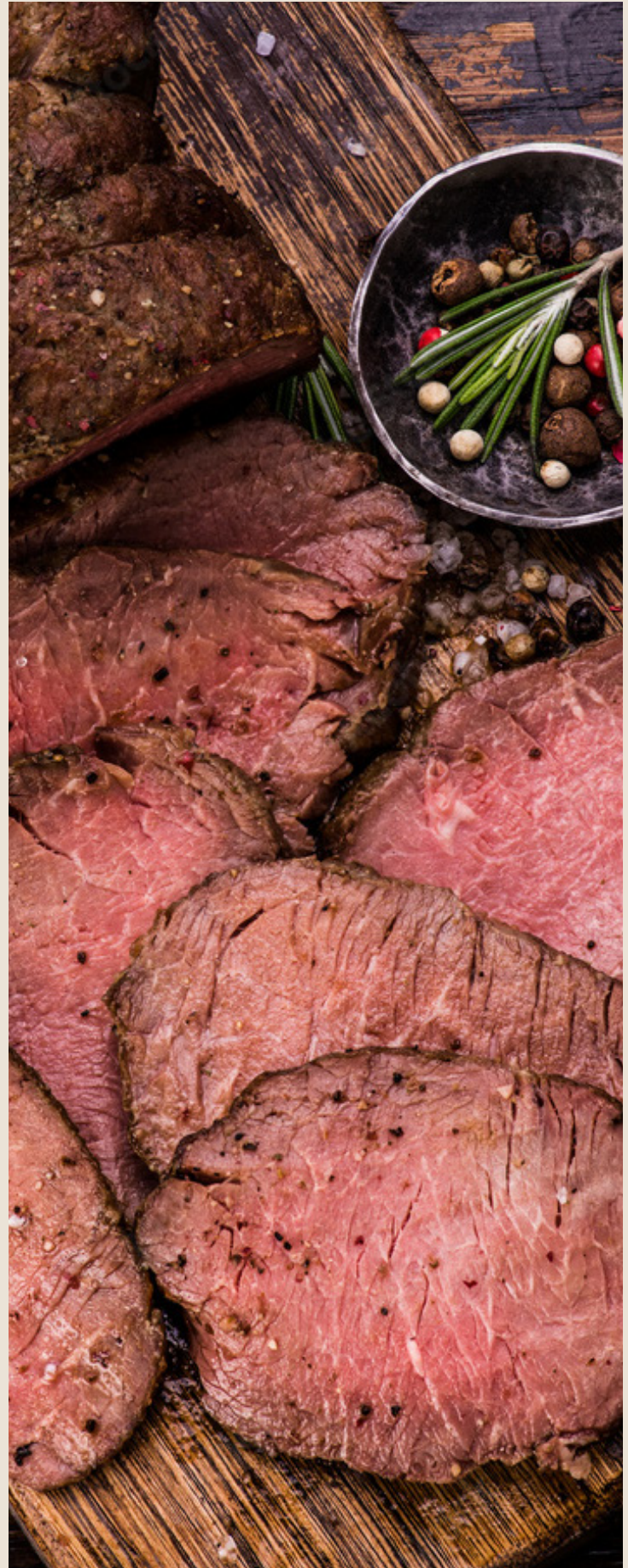
Black Beans, Plantain Mariquitas, Aji Pepper Salsa, and Garlic Mojo  
SERVES 30

### CHURRASCO

Argentine Chimichurri and Mojo Yucca Fries  
SERVES 30 GUESTS

### TUNA POKE

Shoyu, Avocado, Wasabi, and Crispy Wontons  
SERVES 30





Wedding Package

## COOKIES & COFFEE

### SWEET TOOTH NIGHTCAP

Our selection of nostalgic cookies served with coffee and tea.



## Wedding Package

### Beverage Package

4-Hours of Open Bar Service.

All packages feature: house wines, local + imported beers, a non-alcoholic beer, assorted soft drinks, and assorted juices + water.

### INCLUDED IN YOUR PACKAGE

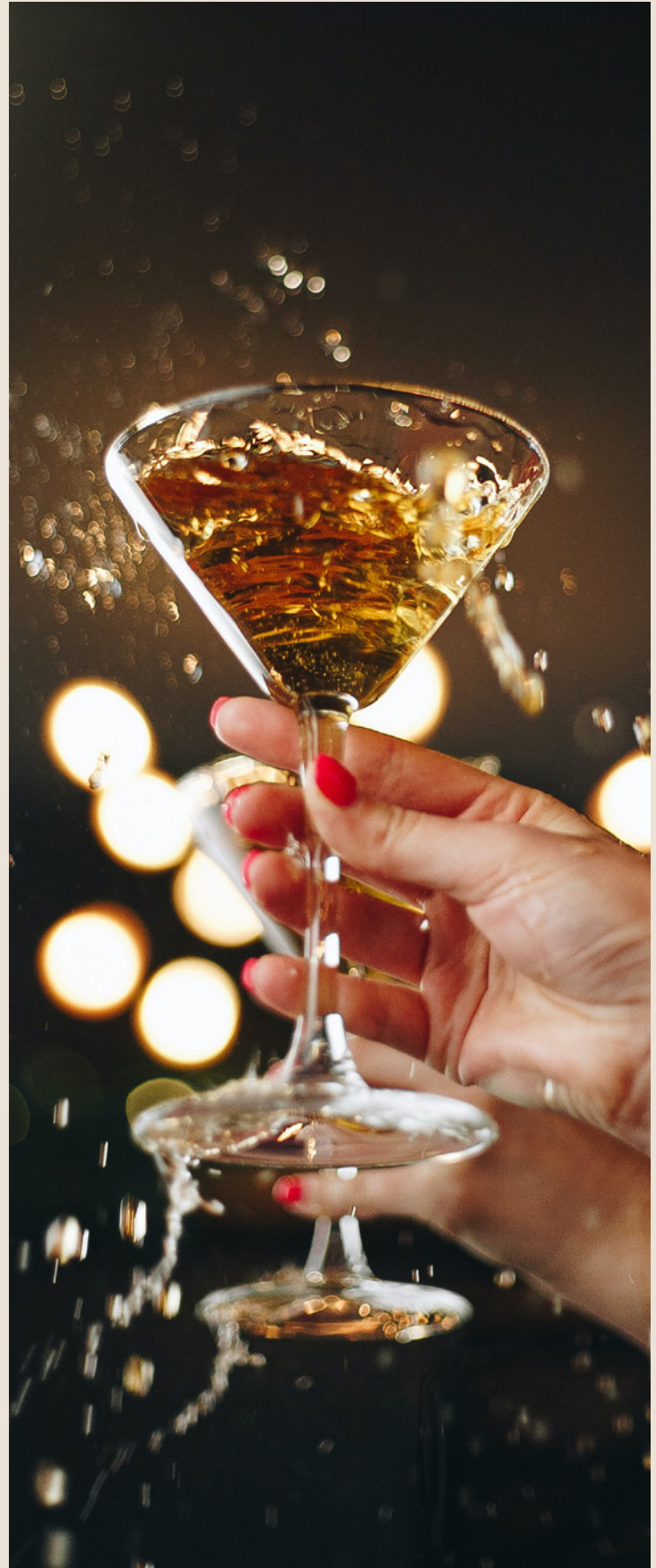
- Sky Vodka
- Bombay Dry Gin
- Bacardi Superior
- Wild Turkey Bourbon
- Cazadores Blanco
- Dewars 12 Year Scotch

### DELUXE BRAND

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi 8 Rum
- Angels Envy Bourbon
- Patron Tequila
- Dewars 12 Year Scotch

### ULTRA PREMIUM BRAND

- Absolute Elyx Vodka
- Oxley Gin
- Dewars 18 Year
- Patron Extra Anejo
- Craigellachie 13 Year Scotch
- Russel's Reserve Bourbon
- Appleton 15 Year Rum



## Information

### SPECIAL REQUESTS

Dietary Restrictions and vegetarian options can be accommodated upon request. Advanced notice is required.

### KIDS MENU (AGES 4-12)

Roast Chicken, Mashed Potatoes, Peas, & Carrots or Penne with Fresh Tomato and Basil, Fruit, Non-Alcoholic Beverages.

### VENDOR HOT MEALS

Chef's Choice

### TASTING INFORMATION

A complimentary tasting is included with our Executive Chef for the bride and groom. Tastings are scheduled on Chef's selected weekday and hours. All tastings require a minimum of two weeks notice and are held twelve (12) weeks prior to the event. Tastings are for plated entrée selections only.

### EXTENDING YOUR EVENT NIGHT OF

Client may choose to extend their event night of by advising the Banquet Manager assigned to their event, as long as the space is available extensions will be granted but are based on the full guarantee amount.

### REHEARSALS

Rehearsals are contingent upon space availability. Rehearsals are confirmed one week prior to the event date. Fees may apply according to setup needs.

### DEPOSITS AND PAYMENTS

A signed contract and non-refundable deposit is required to secure the date. Please refer to your deposit schedule in the reservation agreement for more information.

### FINAL GUEST GUARANTEE

Menu selections are due thirty (30) days prior to the event date. Final guest count is due two weeks prior to the wedding date. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase within seventy-two (72) hours of the event, there will be a 25% surcharge on the per person food and beverage price.

### PARKING ARRANGEMENTS

Valet services are offered for \$15 / vehicle. This fee can be covered by the client or paid on own by each guest.

### ADMINISTRATIVE FEE AND TAXES

All food and beverage is subject to a taxable 24% administrative fee, 7% Sales Tax and a 9% Food Tax.

### VENDOR LIST

You will be provided with Mayfair House & Garden's preferred list of vendors.

### FOOD AND BEVERAGE GUIDELINES

All food and beverage items must be purchased exclusively from Mayfair House & Garden and consumed in the designated function areas. To ensure the health and safety of our guests, it is not permitted to bring outside food on hotel property. The Hotel also prohibits the removal of food and beverage from the Hotel premises or functions. Mayfair House & Garden is the only licensed authority to serve and sell alcoholic beverages on premises; therefore, outside alcoholic beverages are not permitted on the Hotel property. Florida Liquor Law requires all functions serving alcohol to have a bartender present.

### MISCELLANEOUS FEES

Bar package require one (1) bartender per sixty-five (65) guests. Bartender fees are \$160 each, subject to tax (additional bartender \$250 each). Chef Attendants are required for all action stations. One (1) bartender is required per fifty (50) guests at \$160 per chef, subject to tax.

### SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. The hotel will not be responsible for items left unattended in any function room.

### SHIPPING AND HANDLING

The Hotel will accept packages four working days prior to the scheduled events. Packages that are sent prior to that may be subject to a storage fee, pending the availability of storage space. After the event, packages must be removed within twenty-four (24) hours, or they will be discarded. Boxes or freight over seventy-five (75) lbs. will not be accepted. A maximum of ten (10) total packages will be accepted at no charge. All groups / events shipping more than ten (10) packages will automatically be charged a \$10.00 handling fee, per additional package. The charges will be applied to the event master account.