

Mayfair House

HOTEL & GARDEN



CATERING

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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, weddings, special events, or meetings or brand launches.

Acknowledged with two *Michelin Keys*, Mayfair House Hotel & Garden's approach is flexible and diverse, with a unique touch from our signature beverage and culinary programs.

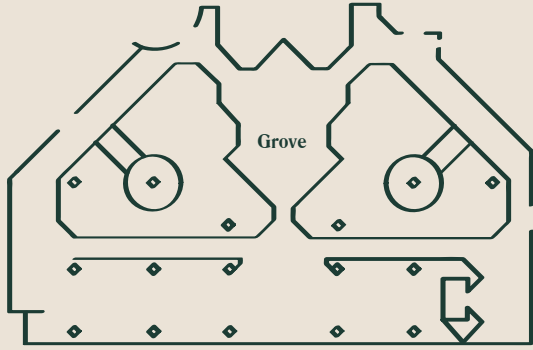
Whether you are enjoying catering classics and straightforward selections or the fire-kissed, Southwestern-inspired cuisine of Mayfair Grill and Caribbean spices of our rooftop Sipsip Calypso Rum Bar, a guiding mantra directs a curated experience we strive to create for each of our guests: we eat with 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,
Mayfair House Hotel & Garden



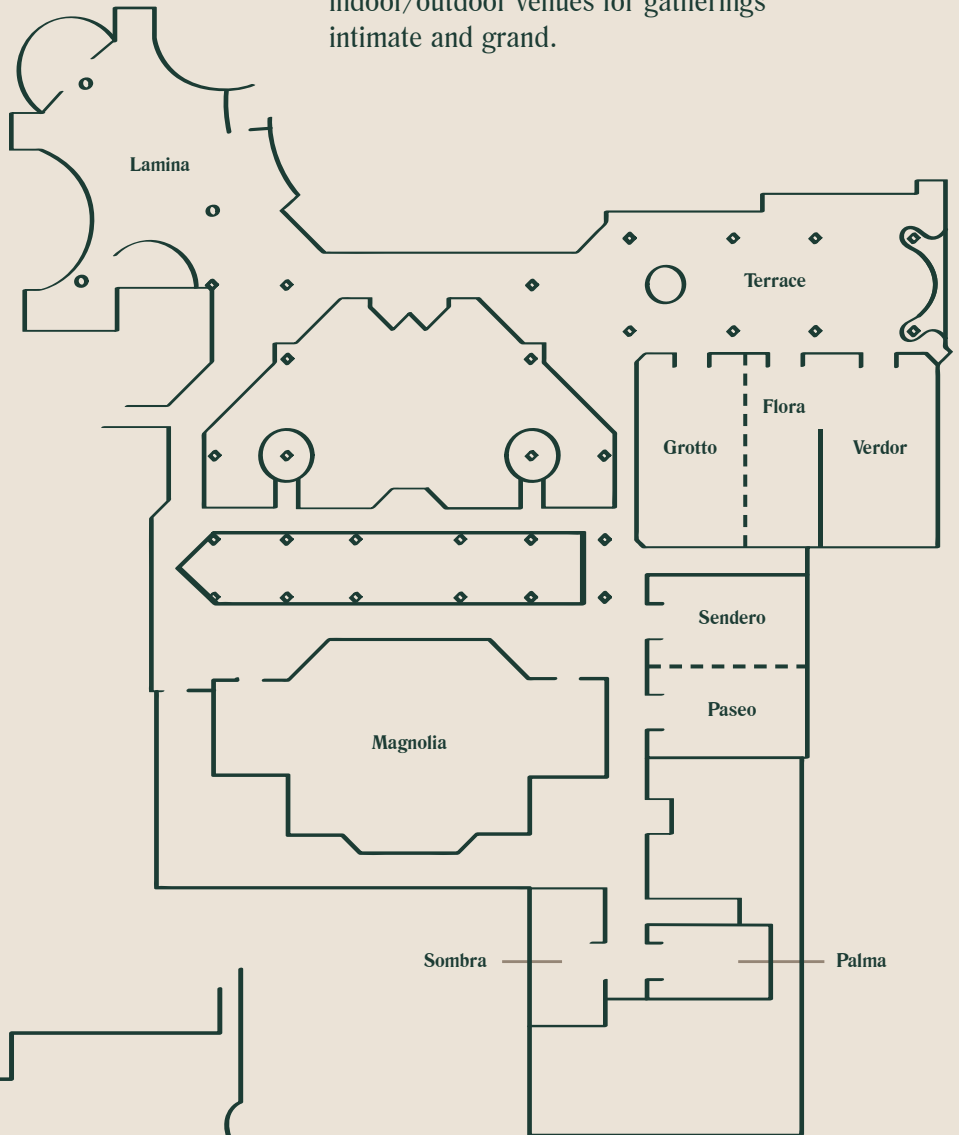
MEETINGS & EVENTS



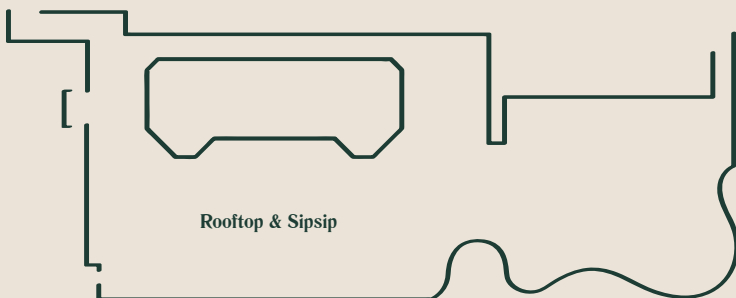
GROUND FLOOR

A architectural icon and local gem, Mayfair House Hotel & Garden is the quintessential location to meet and host.

With over 18,000 SF of private meeting rooms, ballroom space, and lush green backdrops, the hotel offers an array of indoor/outdoor venues for gatherings intimate and grand.



SECOND FLOOR



ROOFTOP

Hotel Features



VENUE	SQ. FT.	CEILING	BANQUET	RECEPTION	THEATER	CLASSROOM	U-SHAPE	HOLLOW SQUARE	CONFERENCE
MAGNOLIA	3,326	9'	220	350	350	200	50	65	72
VERDOR*	1,920	8'	120	140	170	80	25	30	20
FLORA*	609	8'	30	60	70	24	14	20	18
GROTTO & VERDOR	2,889	8'	180	200	250	70	60	70	40
GROTTO	969	8'	60	70	100	40	20	22	30
SENDERO & PASEO	1,440	8'	100	100	120	70	20	23	23
SENDERO	720	8'	60	80	60	35	25	16	20
PASEO	720	8'	60	80	60	35	25	16	20
PALMA	434	8'	20	25	30	20	12	12	12
SOMBRA	434	8'	20	25	30	20	12	12	12
TERRACE	2,607	75'	180	350	200	250	60	75	75
GROVE	600	Atrium	30	50	20	10	10	14	14
LÁMINA	2,000	9'	140	180	100	50	35	40	40
SIPSIP	7,000	Open	N/A	N/A	N/A	N/A	N/A	N/A	N/A

*Both Flora and are required to rent together due to partial privacy wall.



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 Ragù, 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

CAJA CHINA CUBAN PORK

Black Beans, Plantain Mariquitas, 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 Parrillada 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 Branzino, & Moroccan Stew
- Baklava, Apple & Olive Oil Cake, & Tahini Cookies

Mayfair
House
HOTEL & GARDEN



BEVERAGE

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

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

DELUXE BRANDS

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

ULTRA PREMIUM BRANDS

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

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

OPEN WINE & BEER PACKAGE

Selected white, red, and sparkling wines & local beers

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 Dry 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.

HEMINGWAY DAIQUIRI

Bacardi Superior Rum, Lime,
Maraschino Cherry, Grapefruit

MAI TAI

Appleton Estate Rum, Wrey & Nephew
Overproof Rum, Orange Curaçao,
Orgeat, Lime

PIÑA COLADA

Coconut Cartel Rum, Spiced Coconut,
Pineapple, Lime

ZOMBIE

Bacardi 4yr rum, falernum, lime,
grapefruit, absinthe, grenadine

GOOMBAY SMASH

Bacardi Coconut Rum, Santa Teresa Rum,
Apricot Brandy

FOOL'S GOLD RUM PUNCH

Banks 5 island rum, coconut,
raspberry, guava, sparkling rose

MAYFAIR GRILL BAR

GUAVA

Montelobos Tobala Mezcal, Cazadores Repo
Tequila, Guava Ponche, Apricot Chamoy,
Citrus

APPLE & SAGE

Grey Goose Vodka, Lemon, Apple Shrub,
Sage, Terra Madi

CUCUMBER

Bombay Sapphire Gin, Cucumber,
Mint, Aloe Vera, Yellow Chartreuse,
Fever Tree Tonic

CHARRED GRAPEFRUIT

La Luna Cupreata Mezcal, Aperol,
Charred Grapefruit Shrub, Dolin Rouge

GRILLED PEACH

Cazadores Blanco Tequila, Cocchi Americano,
Campari, Peach Cordial



Specialty Bars, cont'd

FROZEN COCKTAILS

FROZÉ

Rosé, Chinola Passion Fruit,
Strawberry, Peach

PIÑA COLADA

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

MARGARITA

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

PALOMA

Cazadores, Grapefruit, Lime, Agave

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

MARGARITAS

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

CHAMPAGNE BAR

MIMOSA

Champagne, Freshly Squeezed Orange Juice

KIR ROYALE

Champagne with Crème de Cassis

BELLINI

Champagne and Peach Brandy

