

Mayfair House

HOTEL & GARDEN



WEDDINGS

Wedding Package

- Five Butler-Passed Savory Bites
- Celebratory Toast
- Three-Course Dinner
- Tableside Wine Service
- Four-Hour Open Bar
- Complimentary Overnight Stay for Bride and Groom
- Wedding Cake
- Chivari Chairs



Cocktail Reception

VEGETARIAN

- Brie & Fig Jam on Wheat Toast
- Hummus on Charred Pita with Green Tahini
- Gazpacho 'Shots'
- Heirloom Tomato Bruschetta
- Red Potato With Porcini and Truffle Creme Fraiche
- Argentine Spinach Empanada
- Mango + Manchego Tarts
- Moroccan Phyllo Cigars with Plant Based 'Meat'
- Baby Crudite with Green Goddess Vegan

SEAFOOD

- Tuna Tartar Wonton
- Bahamian Conch Salad
- Lump Crab & Avocado on Plantain Chip
- Caviar + Crackers, American Sturgeon
- Salmon Gravlox + Caviar on Bagel Crisps
- Shrimp Ceviche 'Bloody Mary'
- Mini Lobster Roll
- Crab Cakes with Citrus Tartar Sauce
- Conch Fritter with Spicy Key Lime Mayo
- New Orleans Fried Shrimp with Jalapeno Tartar Sauce
- 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 Biscuit
- Jamón Ibérico + Sherry Melon
- Vegetarian Spring Rolls with Chili Garlic Crunch
- Jamón Croquettes
- Chicken Shashlik with Chermoula
- Chicken Quesadillas with Poblano Salsa
- Mini Cuban Fritas
- Slider Burgers with BBQ Sauce
- Pastrami on Marble Rye with Thousand Island Slaw
- Miami Pulled Pork Tacos with 'el Heat' Sauce
- Cocktail Franks with Spicy Brown Mustard
- Chimichurri Beef Skewer with Salsa Rosado
- Moroccan Lamb Chops with Tzatziki



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 Enhancements

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

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 Enhancements

A minimum of ten (10) guests required.
Action stations are prepared for up to 1.5 hours.
Chef attendant per 50 guests.

TENDERLOIN

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

TOFU PAD THAI

Stir Fried Noodles and Vegetables
with Cashew Tamarind Sauce

MOROCCAN LAMB RACK

Berber Spice, Sesame Tahini, Lentils, and Tzatziki

CAJA CHINA CUBAN PORK

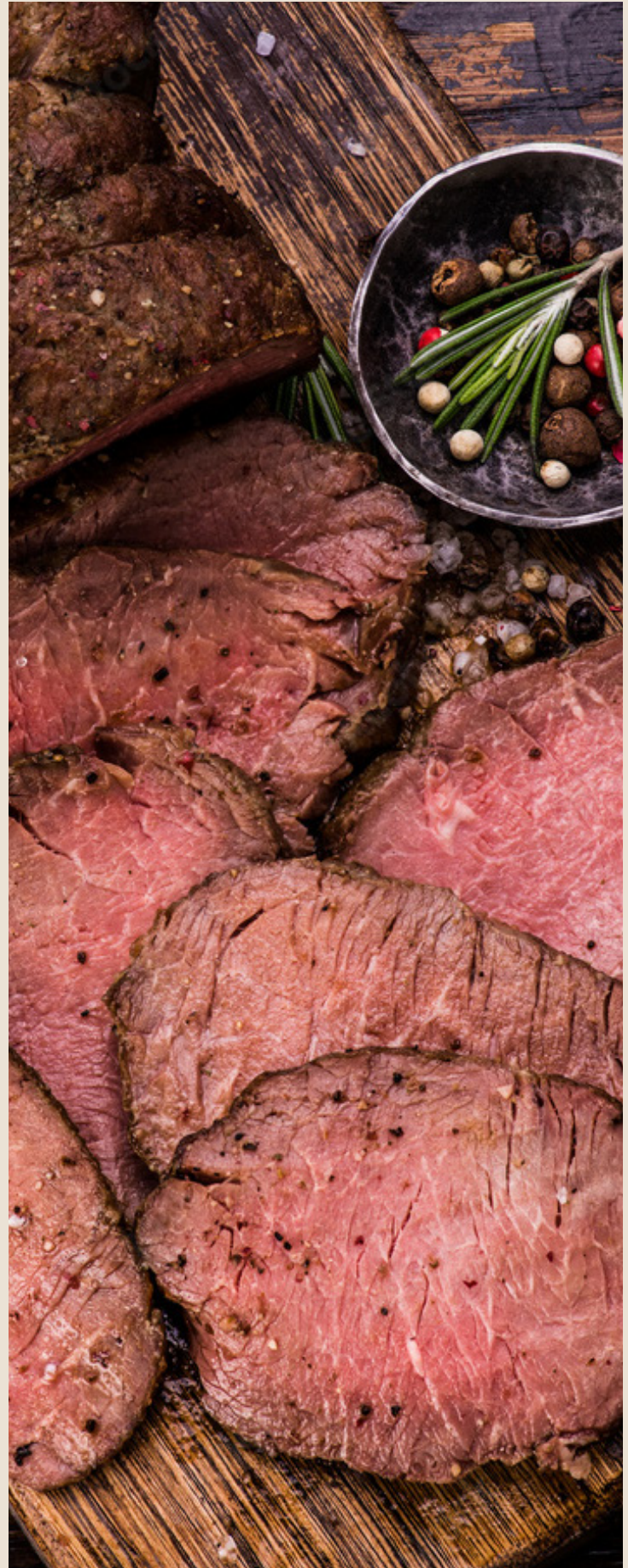
Black Beans, Plantain Mariquitas,
Aji Pepper Salsa, and Garlic Mojo

CHURRASCO

Argentine Chimichurri and Mojo Yucca Fries

TUNA POKE

Shoyu, Avocado, Wasabi, and Crispy Wontons



Wedding Package

Cookies & Coffee

SWEET TOOTH NIGHTCAP

Our selection of nostalgic cookies served with coffee and tea.

DONUTS

'You Can't Say No!'

Glazed, Caked, & Jelly Filled

CALLE OCHO

Empanadas, Croquetas, Churros con Chocolate

ICE CREAM TRUCK

Childhood Novelty Ice Cream Bars

ASSORTED MINI DESSERT DISPLAY



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

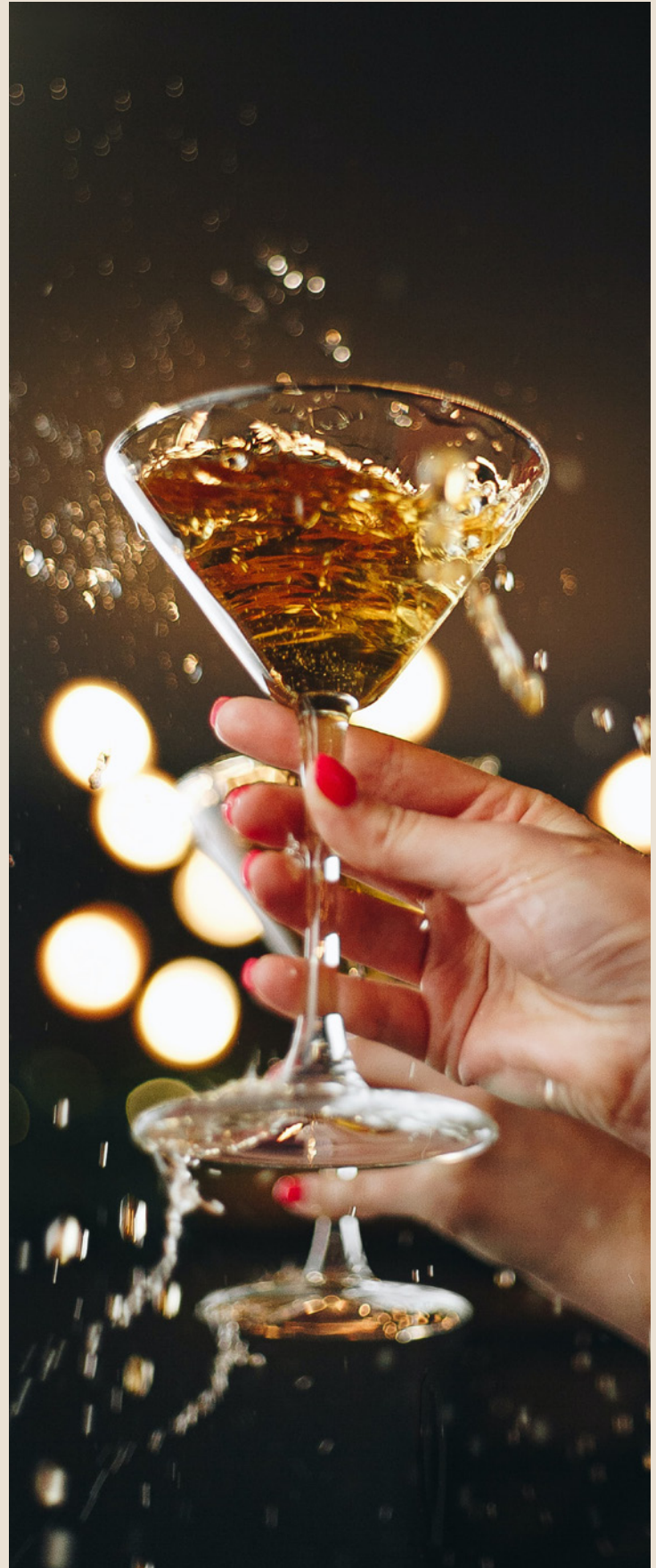
- Sky Vodka
- Bombay Dry Gin
- Bacardi Superior
- Wild Turkey Bourbon
- Cazadores Blanco
- Dewars 12 Year Scotch

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 24% 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 pre-selected entree counts will be charged based on the price of the higher costing entrée. A pre-selected choice between two entrees is permitted with the breakdown for each entrée due 14 days prior to the event. Entree identification is required at the guest table (ie, colored ticket, coded nametag).

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.