

Mayfair House

HOTEL & GARDEN



WEDDING PACKAGES



SENSATIONAL WEDDINGS

Seductive and timeless, natural and beautiful, our one-of-a-kind wedding destination is impossibly romantic and picture perfect. For brides, grooms, family and treasured guests, discover alluring cuisine and convenient packages to elevate your unforgettable ceremony.

PACKAGES



Say I Do

FOUR BUTLER-PASSED SAVORY BITES
CELEBRATORY TOAST
THREE-COURSE DINNER (TWO ENTRÉE CHOICES)
TABLESIDE WINE SERVICE
FOUR-HOUR DELUXE OPEN BAR
TWO CUSTOM SIGNATURE DRINKS
COMPLIMENTARY OVERNIGHT STAY FOR BRIDE AND GROOM (UPGRADED TO SUITE)
WEDDING CAKE
CHIAVARI CHAIRS, TABLES, LINEN
230/PP



Tying the Knot

FIVE BUTLER-PASSED SAVORY BITES
CELEBRATORY TOAST
THREE-COURSE DINNER (TWO ENTRÉE CHOICES)
TABLESIDE WINE SERVICE
FOUR-HOUR PREMIUM OPEN BAR
TWO CUSTOM SIGNATURE DRINKS
COMPLIMENTARY OVERNIGHT STAY FOR BRIDE AND GROOM (UPGRADED TO SUITE)
WEDDING CAKE
CHIAVARI CHAIRS, TABLES, LINEN
260/PP



Happily Ever After

SIX BUTLER-PASSED SAVORY BITES •
CELEBRATORY TOAST
THREE-COURSE DINNER (THREE ENTRÉE CHOICES,
UPGRADED ENTREES INCLUDED)
TABLESIDE WINE SERVICE
FIVE-HOUR OPEN PREMIUM BAR
TWO CUSTOM SIGNATURE DRINKS
COMPLIMENTARY OVERNIGHT STAY FOR BRIDE AND GROOM (UPGRADED TO SUITE)
WEDDING CAKE
CHIAVARI CHAIRS, TABLES, LINEN
290/PP

All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise



COCKTAIL RECEPTION

VEGETARIAN

Brie & Fig Jam on Wheat Toast
Hummus on Charred Pita with Green Tabini
Heirloom Tomato Bruschetta
Red Potato With Porcini and Truffle Creme Fraiche
Portobello, Spinach & Mozzarella Empanada
Jalapeno Pinto Bean Empanada
Argentine Spinach Empanada
Mango + Manchego Tarts
Moroccan Phyllo Cigars with Plant Based 'Meat'
Baby Crudité with Green Goddess Vegan
Vegetarian Spring Rolls with Chili Garlic Crunch

SEAFOOD

Tuna Tartar Wonton
Bahamian Conch Salad
Lump Crab & Avocado on Wheat Toast
Salmon Gravlax + Caviar on Wheat Toast
Shrimp Ceviche 'Bloody Mary'
Lobster Crostini
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

MEAT

Smoked Beef Tenderloin on Charred Blue Cheese Biscuit
Jamón Ibérico + Sherry Melon
Ground Beef Empanada
Chipotle Chicken Empanada
Jamón Croquetas
Lemon Herb Chicken Satay
Chicken Quesadillas with Poblano Salsa
Mini Cuban Fritas
Miami Pulled Pork Tacos with 'el Heat' Sauce
Cocktail Franks with Spicy Brown Mustard
Chimichurri Beef Skewer with Salsa Rosado

All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise



WEDDING PACKAGE FIRST COURSE SELECTIONS

COLD APPETIZERS

SAY 'I DO' SELECTIONS

MAYFAIR SALAD

Hearts of Palm, Arugula, Macadamia, Mango Vinaigrette

FRESH MOZZARELLA

Panzanella Salad, Pesto, Pine Nuts

TYING THE KNOT SELECTIONS

GRILLED LITTLE GEM

Fennel, Watermelon Radish, Basil Vinaigrette, Charred Sourdough

BARBECUED HEIRLOOM CARROT

Sea Spice, Hazelnut, Dill + Mint, Lime Crema

ORGANIC BEET

Sherry Vinaigrette, Goat Cheese, Charred Bread, Orange

FRESH MOZZARELLA

Panzanella Salad, Pesto, Pine Nuts

WAGYU BEEF CARPACCIO

Mustard Greens, Caper, Manchego Crisp

HAPPILY EVER AFTER SELECTIONS

JUMBO SHRIMP

Rose Salsa, Curled Endive, Jicama

YELLOWFIN TUNA

White Soy Dressing, Caviar, Wasabi Greens, Crispy Wonton

CHOICE OF ALL COLD APPETIZERS LISTED

HOT APPETIZERS

SAY 'I DO' SELECTIONS

FIRE ROASTED VEGETABLES IN PHYLLO

Almond Romesco

WILD MUSHROOM FLAN

Charred Asparagus

TYING THE KNOT SELECTIONS

POTATO + GRILLED LEEK SOUP

Crispy Leek

TAGLIATELLE

San Marzano Tomato, Basil, Toasted Reggiano

HAPPILY EVER AFTER SELECTIONS

LOCAL TOMATO TART

Caramelized Onion, Olive Tapenade

LOBSTER RAVIOLI

Lemon Brown Butter, Sage

GARLIC SHRIMP

Mango Relish, Plantain, Chili Crunch

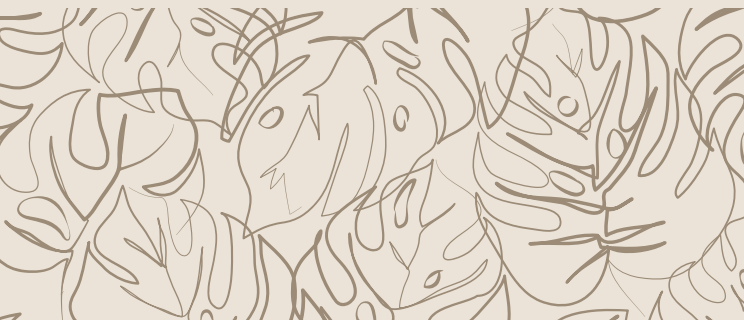
KUROBUTA PORK TENDERLOIN

Bok Choy Kimchi, Korean BBQ Sauce

CHICKEN PATAE CRISTINI

Mango Chutney

CHOICE OF ALL HOT APPETIZERS LISTED



All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise

MAYFAIR HOUSE HOTEL & GARDEN



WEDDING PACKAGE ENTRÉE SELECTIONS

Say 'I Do' CHOICE OF TWO SELECTIONS

Tying the Knot CHOICE OF TWO SELECTIONS

Happily Ever After CHOICE OF THREE SELECTIONS, UPGRADE OPTIONS INCLUDED

FISH + SEAFOOD

LOCAL GROUPER

Carrot Ginger Curry, Jasmine Rice

**Additional \$15 per person – Say 'I Do' & Tying the Knot Wedding Package*

BRANZINO

Arugula Tomato Salad, Garlic Confit, Chickpea Ragout

TEQUILA SALMON

Charred Pepper Salsa, Black Beans, Adobe Rice

YELLOWTAIL SNAPPER

Pikliz, Red Peas + Rice, Tostone

BROILED LOBSTER TAIL

Lemon Tarragon Butter, Blackened Brussels, Confit Potato

**Additional \$15 per person – Say 'I Do' & Tying the Knot Wedding Package*

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

PISTOU CHICKEN

Basil and Garlic, Paella Rice, Tomato Ensalada

**Additional Entrée available at \$40 per person*

MEAT

MAYFAIR GRILL FILET MIGNON

Truffle Potato, Lobster Mushroom, Grilled Spring Onion

**Additional \$15 per person – Say 'I Do' & Tying the Knot Wedding Package*

WAGYU SIRLOIN BISTECCA

Over-Fired Vegetable, Steak Potato

**Additional \$15 per person – Say 'I Do' & Tying the Knot Wedding Package*

SONORAN BAVETTE STEAK

Coal Roasted Tomato + Chile, Corn Tamale

TOP SIRLOIN

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

DUCK CONFIT

Roasted Potatoes, Vegetable Medley

**Additional \$15 per person – Say 'I Do' & Tying the Knot Wedding Package*

LAMB

LAMB RACK

Mint Gremolata, Natural Jus, Cucumber Raita, Rosemary

Fingerling Potatoes

**Additional \$15 per person – Say 'I Do' & Tying the Knot Wedding Package*

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

VEGAN PASTA

Impossible Bolognese, Toasted Parmesa

All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise



WEDDING CAKE

From Our Preferred Vendor List

EDDA'S

Visit Website
305-668-1828

SWEET GUILT BY ANGELICA

Visit Website
info@sweetguilt.com
954-597-6496

ELEGANT TEMPTATIONS

Visit Website
305-556-6111



All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise

WEDDING PACKAGE ADD-ONS

RECEPTION ENHANCEMENT

Minimum of 25 Guests

Reception Enhancements must be ordered based on minimum of 75% of the final guarantee.

TAPAS

Traditional Selection of Spanish Small Plates:

Tortilla Espanola, Chorizo, Manchego, Jamon Serrano, Patas Bravas, Olives, Marinated Anchovies

28/PP

MEZZE

Middle Eastern Spread: Hummus, Baba Ghanoush,

Tzatziki, Marinated Chickpeas, Olives, Marinated French

Feta, Tabbouleh, Marinated Anchovies, Grilled Pita, Assorted Pickles

26/PP

SEAFOOD DISPLAY

Shrimp, Oysters, Crab Legs, and Seasonal Delicacies of the Sea Over Ice with Complimenting Sauces

MP

FRITAS

Calle Ocho Especial

House Blend Chorizo & Beef Sliders,

Pik Nik, Fries, Onion

24/PP

PINCHOS

Churrasco, Chicken Thigh, & Shrimp Skewers with

Cilantro Garlic Sauce Chimichurri, and Avocado Salsa

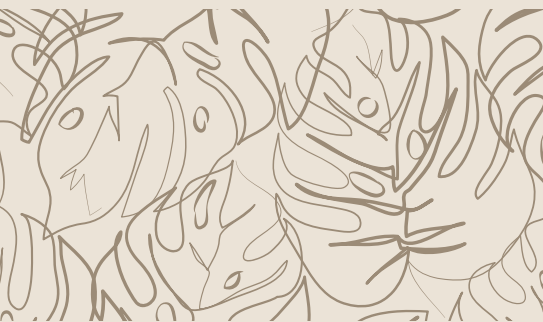
25/PP

PAELLA VALENCIANA

Open-Fire Saffron Rice Smothered with

Chicken, Chorizo, and Aromatic Vegetables

35PP



All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise



WEDDING PACKAGE ADD-ONS

RECEPTION ACTION ENHANCEMENTS

A minimum of twenty-five (25) guests required.
Action Stations must be ordered based on a
minimum of 75% of the final guarantee. The
service is prepared for up to 1.5 hours.
Requires Chef attendant - \$150 Each.

TENDERLOIN

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

40/PP

MOROCCAN LAMB RACK

*Berber Spice, Sesame Tahini, Rosemary Fingerling
Potatoes, and Tzatziki*

30/PP

PORK LOIN

*Black Beans, Plantain Tostones,
Aji Pepper Salsa, and Garlic Mojo*

26/PP

CHURRASCO

Argentine Chimichurri and Mojo Yucca Fries

45/PP

TUNA LOIN

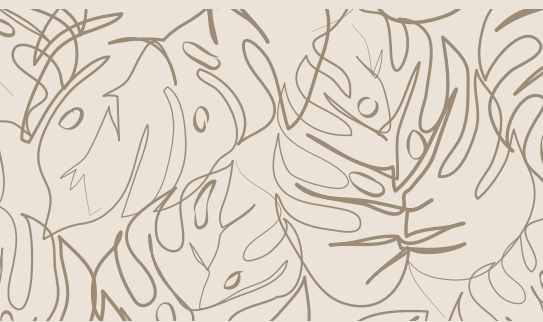
Wasabi Mashed Potatoes

35/PP

PAD THAI

*Stir Fried Noodles and Vegetables
with Cashew Tamarind Sauce*

CHICKEN \$24 | BEEF \$28



All food and beverage is subject to 25% taxable
service charge, 9% taxable food and beverage and
7% present sales tax for miscellaneous/room rental.
Menu prices are subject to change. All breakfast,
break, lunch and dinner menus are based on a 10
person minimum unless stated otherwise



WEDDING PACKAGE ADD-ONS

LATE NIGHT BITES

A minimum of twenty-five (25) guests are required.

SLIDERS

Mini Beef Sliders
Mini Chicken Sandwiches
Mini Chorizo Dog
Served with Potato Chips

32/PP

CALLE OCHO

Meat Empanadas, Ham Croquetas, Cheese Croquetas,
Churros con Chocolate, Colada Shots

20/PP

BONELESS WINGS

Served with Fries, Carrots and Celery
Choice of 3 Sauces: Buffalo Hot, BBQ, Honey Mustard,
Ranch, Blue Cheese Sauce served on the side

28/PP

GRILLED CHEESE

Assorted Gourmet Grilled Cheese
Served with Tomato Shooter

25/PP

PIZZA

Assorted Cheese and Pepperoni Pizza

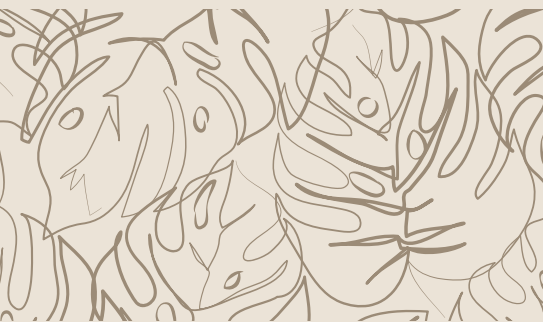
22/PP

ASSORTED MINI DESSERT DISPLAY

Selection of Four (4) Options

Mini Key Lime Pies with Burt Meringue, Mini Blackberry Cheesecake,
White & Dark Chocolate Mousse Parfait, Fernanda's Brownies, Chocolate Covered Strawberries

28/PP



All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise



WEDDING BAR PACKAGE

BEVERAGE PACKAGE

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

*Wedding Package Bar Upgrade Options –
Premium Additional \$18 Per Person
Ultra-Premium Additional \$24 Per Person

DELUXE BRAND

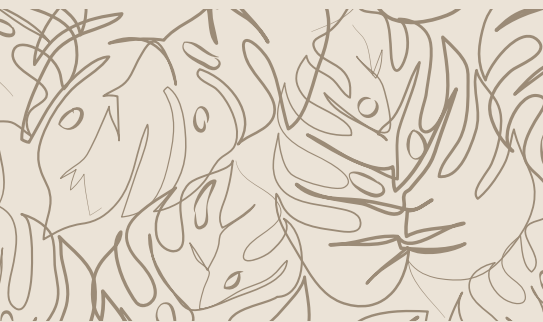
Sky Vodka
New Amsterdam Gin
Don Q Rum
Jim Beam Bourbon
Jose Cuervo Tequila
Dewars White Label
Z Alexander Brown Cabernet Sauvignon
Bonterra Sauvignon Blanc

PREMIUM BRAND

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Bulleit Bourbon
Patron Tequila
Dewars 12 Year Scotch
Coppola Claret Cabernet Sauvignon
San Simeon Sauvignon Blanc

ULTRA PREMIUM BRAND

Grey Goose Vodka
Tanqueray Gin
Appleton 15 year Rum
Angels Anvy Bourbon
Casamigos Reposado
Craigellachie 13 Year Scotch
Coppola Claret Cabernet Sauvignon
San Simeon Sauvignon Blanc
Alta Vista Estate Malbec
Maddalena Chardonnay



All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise



WEDDING SIGNATURE DRINKS

SPECIALTY MENU

Choice of two (2) Signature Drinks
based on selected Bar Package.

THE KING OF MIAMI

Tequila, JF Haden's Mango Liqueur, Lime, Salt

MAYFAIR SPRITZ

Ramazotti Aperitivo Rosato, Gin, Strawberry, Prosecco Rose', Soda Water

CLASSIC MOJITO

Rum, Lime Juice, Soda Water, Mint

ESPRESSO MARTINI

Vodka, Espresso, JF Hayden Espresso Liqueur, Simple Syrup

LIGHT & LYCHEE SPRITZ

JF Haden's Lychee Liqueur, Lime, Prosecco, Mint

OLD FASHIONED

Bourbon, Angostura Bitters, Simple Syrup

APEROL SPRITZ

Aperol, Prosecco, Club Soda

NEGRONI

Gin, Campari, Martini Rosso

PALOMA

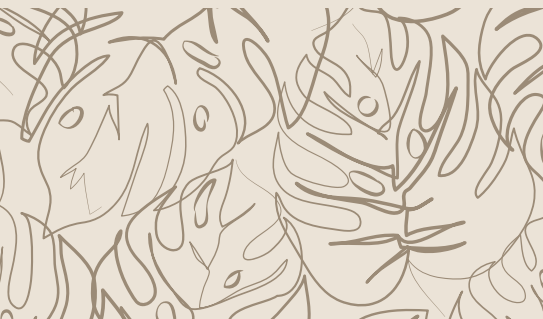
Tequila, Lime Juice, Grapefruit Juice

LEMON DROP

Vodka, Lemon, Triple Sec, Simply Syrup

SPICY MARGARITA

Tequila, Lime Juice, Agave, Spicy Tincture



All food and beverage is subject to 25% taxable service charge, 9% taxable food and beverage and 7% present sales tax for miscellaneous/room rental. Menu prices are subject to change. All breakfast, break, lunch and dinner menus are based on a 10 person minimum unless stated otherwise



GENERAL INFORMATION

SPECIAL REQUESTS

Dietary Restrictions and vegetarian options can be accommodated upon request.

Fourteen (14) Days advanced notice is required.

KIDS MENU (AGES 3-12)

Roasted Chicken, Mashed Potatoes, Peas, & Carrots or Penne with Fresh Tomato and Basil, Fruit, Non-Alcoholic Beverages cost at \$50 each + tax and service fee.

VENDOR MEALS

Chef's Choice of a Hot Meal at a cost of \$50 each + tax and service fee.

TASTING INFORMATION

Maximum of 4 Guests

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 available exclusively for plated entrée selections and are offered for events with a food and beverage minimum of \$15,000 or more.

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. An Additional rental fee of \$500 per hour will be added to the event. Noise Restriction of 12am for event end time.

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 are required to secure the date. Please refer to your deposit schedule in the reservation agreement for more information.

CAKE VENDOR DETAILS

The wedding packages allocate \$3.50 per guest towards the cost of the wedding cake. Any additional charge or add-ons will be the responsibility of the client.

FINAL GUEST GUARANTEE

Menu selections are due thirty (30) days prior to the event date. Final guest count is due fourteen (14) days prior to the wedding date. At this time, the 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 at a discounted fee per 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 25% administrative fee, 7% Sales Tax and a 9% Food Tax.

VENDOR LIST & VENDOR SETUP

Client and Vendors have access to event space four (4) hours prior to the event for setup. You will be provided with Mayfair House & Garden's preferred list of vendors. Vendors are required to provide a certificate of insurance thirty (30) days prior to events date.

FOOD AND BEVERAGE GUIDELINES

All pre-selected entree counts will be charged based on the price of the higher costing entrée. A meal chart between two or more entrees is permitted with the breakdown for each entrée due 14 days prior to the event. Entree place cards are required at the guest table with guest name and entrée selection.

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

The bar service requires one (1) bartender for every fifty (50) guests. A maximum of two (2) Bartenders are included in the Wedding Package at no additional cost. The fee for each additional bartender is \$150, +tax and service fee. Chef attendants are required for all action stations at a rate of \$150 each + tax and service fee.

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 is not responsible for any packages sent, received, or left behind by group, group attendees, vendors affiliated with the group or ICW partners of group. Group will solely be responsible for fees assessed with missing, misplaced or left material. All shipments should be sent no sooner than three (3) days prior to the event, and your event planning manager should be notified in advance. Fees will be added accordingly to your Master Account. Please advise your hotel contact of any special arrangements or requirements concerning your materials. The Hotel is not responsible for perishable items. A labor charge will be assessed if the Hotel's assistance is required in unloading vehicles and/or moving items to storage areas.

WEDDING PLANNERS

A successful event requires collaboration between wedding planners and the venue coordinators, and most importantly, the client. Working with the hotel planner is crucial for a seamless event.

The onsite venue coordinator is focused on selling the venue and managing all onsite arrangements, from room bookings to event logistics. The wedding planner is the primary contact for the couple and their guests regarding anything related to the venue and their specific celebration.