

THE NATIONAL HOTEL
— south beach —

The National Wedding Packages

*The perfect match for those looking for a grand yet intimate setting
and a classic menu with lots of panache*

Outdoors Venues:

*Public Zee Beach Area is available for Semi-Private use at any time with an approved permit from
The City of Miami Beach, Special Events Permit's Office.*

Our Onsite Beach Area is available for Private use after Sundown

*Our Onsite Pool Area is available for Private use after Sundown
(Buffet Service Only)*

Cake Serving Fee

*Specialty wedding cakes provided by a Bakery other than our Ana Paz
A \$3.50++ per person cake cutting fee will apply.*

Valet Parking Services

*We are pleased to offer a reduced Valet Parking rate for your Event.
\$ 15.00 Inclusive per vehicle*

Charges can be paid by the Host or can be paid by each individual guest.

Additional Fees, Services & Taxes

Location Usage/Set Up/Break Down fees: \$1,000.00 +

Bartenders: \$ 150.00 Each (1 per 50-75 guest)

Chef & Carvers: \$ 150.00 Each (1 per 50-75 guest)

Restroom Attendants: \$ 75.00 Each

Vendors Meals: \$ 35.00++

++ 21% Service Charge & 9% Banquet Sales Tax

Terms of Payment:

A non refundable deposit of \$ 1,000.00 due upon booking

A Second payment of 50% of the Estimated Charges Is due 90 days prior to Wedding.

A Final payment of remaining balance Is due 14 Days prior to Wedding.

THE NATIONAL HOTEL
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The National Wedding Packages

“The Elegant Seated Dinner”

The Tropical Garden Terrace & The Art Deco Oval Room

Package To Include

4 Hours of Name Brand Open Bar featuring:

*Spirits
Red & White Australian Wines
Domestic & Imported Beers
Soft Drinks & Mineral Waters*

Cocktail Reception

Selection of Butler passed Hot and Cold Hors D’oeuvres and One Display

Champagne Toast

Four Course Dinner

*Executive Chef Matthew McDonald’s international Cuisine will indulge your guests’ senses
one course at a time.*

Australian Wine Service during Dinner

The Finale

*Custom made Wedding Cake by Ana Paz
Freshly Brewed “Starbucks” Coffee Service
“Tazo” Herbal Tea Service*

Package Price based on your Main Course Selection

THE NATIONAL HOTEL
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The Cocktail Reception

*Dazzle your guests with exceptional taste and service on our Tropical Garden Terrace
Or overlooking the glamorous “Infinity Pool” with the following:*

One Hour of Name Brand Open Bar

&

Your Selection of Butler Passed Hors d’ Oeuvres & Dazzling Display

(Kindly select a total of six items from the chilled and hot selections below)

Hot Selections

*Artichokes heart stuffed with goat Cheese
Vegetable Spring Rolls
Brie en Croute
Portobello Mushroom in Phyllo triangles
Mushroom Quiche
Mini Chicken Quesadilla Trumpet
Sweet and Sour Chicken Satay
Chicken Dijonnaise Mini Croissant
Baby New Zealand Lamb Chops with Mint Dip
Mini Beef Wellington
Petit Deco Crab Cakes, Mango Mayonnaise
Caribbean Conch Fritters, Cocktail Sauce
Scallop Wrapped in Bacon
Coconut Shrimp*

Chilled Selections

*Tomato Salsa on a Herbed Crostini Spicy
Mini Tomato-Mozzarella Kebobs
Gazpacho Served in a mini Glass
Baked Goat Cheese in a Sourdough Baguette
Roast Duck Canapé
Smoked Salmon Mousse on puff pastry
Seared Tuna on Parmesan Crisp
Mango Ceviche in a Shot Glass
Shrimp Cocktail
Beluga Caviar on Brioche*

Cocktail Displays

(Kindly select One from the selections below)

Vegetable Crudités with Chef’s selection of Dip

Assorted Grilled Vegetable Platter

Sliced Tropical Fruit and Seasonal Berries

Imported and Domestic Cheese with Seasonal Berry Garnish Served with Crackers & French Bread

Mediterranean Platter

Roasted Vegetables, Hummus, Feta Cheese, Kalamata Olives & Pita Breads.

**Enhance your festive cocktail hour with an additional display above:*

THE NATIONAL HOTEL

— south beach —

The Dinner

Thank your guests for sharing in your special day with the Oval Room's intimate and unique setting enhanced by Executive Chef Matthew McDonald's delectable cuisine featuring a plated three or four-course dinner with Coffee and Tea Service

Appetizers

(Kindly select One from the selections below)

Seared Blue Crab Cake with a Pommery Mustard Sauce and Locally Grown Micro Greens

Wild Mushroom and Spinach Strudel with Herb Cream Sauce

Sautéed Scallops, Orange Sauce, Bean Sprout

Roasted Duck, Shallots Fondue on Wild Mushroom Pancake, Olive Oil and Balsamic Reduction

Sautéed Jumbo Shrimp with Saffron Risotto, Mussels Beurre Blanc

Refreshing Salads

(Kindly select One from the selections below)

Baby Greens with European Cucumber & Teardrop Tomatoes in Sherry Vinaigrette

The National's Caesar Salad with Sun-Dried Tomato, Focaccia Croutons and Fresh Parmesan

Tomato and Mozzarella with Herb Oil and Aged Balsamic Vinegar

Crispy Katafi Wrapped Goat Cheese, Sherry Vinaigrette and Mixed Greens

Main Course

(Kindly select One from the selections below)

(Choice of Main Course Selection made in Advance at an additional \$10.00 per guest)

Double Chicken Breast with Black Truffle Cream sauce

Grilled Fresh Salmon with a Key Lime Butter Sauce

Black Grouper with Saffron Sauce

Seared Corvina with a Yellow Tomato Coulis

Porcini Dusted Beef Tenderloin with a Port Wine Sherry Sauce

Medallions of Beef Tenderloin with Half Florida Lobster Tail

Combination Plate Main Course available. Price based on selections.

THE NATIONAL HOTEL
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The Dinner (Continued)

Main Course Accompaniments

(Kindly select one vegetable and one side dish from the selections below)

Grilled Vegetables Stacks
Asparagus Bundles
Medley of Baby Vegetables
Snow Peas Fricassee

Potato Muffin
Black Truffle Mash
Saffron Risotto Cakes
Wild Grain Medley

Sweet Goodnights

(Kindly select One from the selections below)

Café Con Leche

Nutty espresso sponge with a hint of cinnamon, Cuban coffee syrup, brandy white chocolate mousse, topped with whipped cream and chocolate shavings

Tropical Mandarin Charlotte

Zesty orange cake, mandarin orange Bavarian, topped with crunchy lady finger and glazed mandarin slices.

The Last Lime

Heavenly Key Lime white chocolate Bavarian, over key lime sponge base.

Chocolate Mojito

Dark chocolate rum panache, Crispy chocolate pepper cookie, Minted lime and mint mousse.

The Finale

A Mumm Cuvee M Champagne Toast to celebrate

The Traditional Wedding Cake

Custom Made Butter Cream Wedding Cake
Freshly Brewed “Starbucks” Coffee & “Tazo” Herbal Tea Service

The National Hotel is proud to announce special Up-grade discounts for brides and grooms at the following cake designer:

Ana Paz Cakes

(305) 471-5850

www.anapazcakes.com

All cakes must be ordered directly by the bride and groom.

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The National Wedding Packages

“The Lavish Stations Buffet Dinner”

The Tropical Garden Terrace & The Art Deco Oval Room or The One of a Kind Aqua Pool Area

Buffet Package To Include

4 Hours of Name Brand Open Bar featuring:

*Spirits
Red & White Australian Wines
Domestic & Imported Beers
Soft Drinks & Mineral Waters*

Cocktail Reception

Selection of Butler passed Hot and Cold Hors D’oeuvres and One Display

Champagne Toast

Enhanced Buffet Dinner

*Executive Chef Matthew McDonald’s international Cuisine will provide your guests with that
“Wow” experience.*

*Refreshing Salad Display
Fabulous Entrees Carved to Order or served from Chafers
Hearty Pasta Stations
Accompanied by your selection of side items*

Australian Wine Service during Dinner

The Finale

*Custom made Wedding Cake by Ana Paz
Freshly Brewed “Starbucks” Coffee Service
“Tazo” Herbal Tea Service*

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The Cocktail Reception

*Dazzle your guests with exceptional taste and service on our Tropical Garden Terrace
with the following:*

One Hour of Name Brand Open Bar

&

Your Selection of Butler Passed Hors d' Oeuvres & Dazzling Display

(Kindly select a total of six items from the chilled and hot selections below)

Hot Selections

*Artichokes heart stuffed with goat Cheese
Vegetable Spring Rolls
Brie en Croute
Portobello Mushroom in Phyllo triangles
Mushroom Quiche
Mini Chicken Quesadilla Trumpet
Sweet and Sour Chicken Satay
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Baby New Zealand Lamb Chops with Mint Dip
Mini Beef Wellington
Petit Deco Crab Cakes, Mango Mayonnaise
Caribbean Conch Fritters, Cocktail Sauce
Scallop Wrapped in Bacon
Coconut Shrimp*

Chilled Selections

*Tomato Salsa on a Herbed Crostini Spicy
Mini Tomato-Mozzarella Kebobs
Gazpacho Served in a mini Glass
Baked Goat Cheese in a Sourdough Baguette
Roast Duck Canapé
Smoked Salmon Mousse on puff pastry
Seared Tuna on Parmesan Crisp
Mango Ceviche in a Shot Glass
Shrimp Cocktail
Beluga Caviar on Brioche*

Cocktail Displays

(Kindly select One from selections below)

Vegetable Crudités with Chef's selection of Dip

Assorted Grilled Vegetable Platter

Sliced tropical fruit and seasonal berries

Imported and Domestic Cheese with Seasonal Berry Garnish with Crackers & French Bread

Mediterranean Platter

Roasted Vegetables, Hummus, Feta Cheese, Kalamata Olives & Pita Breads.

**Enhance your festive cocktail hour with an additional display above:*

THE NATIONAL HOTEL
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A Mumm Cuvee M Champagne Toast to celebrate

The Dinner

Thank your guests for sharing your special day with Executive Chef Matthew McDonald's sumptuous buffet offerings served with home baked Artisan breads and sweet cream butter, Coffee and Tea Service at our blissful poolside setting or our classic Art Deco Oval Room

The Salad Station

(Kindly select Five from the selections below)

Baby Greens with European Cucumber & Teardrop Tomatoes in Sherry Vinaigrette

The National's Caesar Salad with Sun-Dried Tomato, Focaccia Croutons and Fresh Parmesan

Tomato and Mozzarella with Herb Oil and Aged Balsamic Vinegar

Mediterranean Salad

Shrimp and Cannelini Bean Salad

Curried Caponata

Andalusia Salad: Manchego Cheese and Spaniard Chorizo

Macedonian Salad: Corn, Diced Ham, Snow Peas in a light Mayonnaise dressing

Live Pasta Station

Penne Pasta & Bowtie Pasta

(Kindly Select Two sauces from the following selections below)

Sun Dried Tomato Cream Sauce

Wild Mushroom Sauce

Pesto Cream Sauce

Zesty Marinara Sauce

The above Station is accompanied by Garlic, Basil & Parmesan Cheese Bread

Enhance your Pasta Station with the following Ingredients:

Chicken

Shrimp

Sea Scallops

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The Dinner (Continued)

Live Carving Station

A chef's fee of \$150 will be applied per chef for carving station and/or pasta station per the client

*(Selection of two items)
Roasted Beef Tenderloin, Red Wine Jus
Prime Rib with Jus
Mojo Pork Loin, Garlic Lime Sauce
Beef Churrasco with Fresh Chimichurri*

Oven Roasted Salmon en Croute with Citrus Beurre Blanc

*Salmon, Dolphin or Grouper Served in Silver Chafing Dishes:
Served with either Beurre Blanc, Lemon Pepper or Coconut Lime Sauces*

**Indulge your guests with an additional carving station from the selections below:*

Cumin & sour orange marinated pork loin with cilantro jus

Roast sirloin with Demi glaze

Beef tenderloin with red wine jus

Rack of lamb with rosemary jus

Salmon en Croute

Accompaniments

(Kindly select two side dishes from the selections below)

Grilled Vegetable Medley or Garlic Mash or Wild Rice or Couscous

The Finale

The Traditional Wedding Cake

*Custom Made Butter Cream Wedding Cake
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Banquet Beverage Selections

*A bartender's fee of \$150 will be applied per bartender on all bars
 (1-Bartender Per 50-75 guest)*

<u>Package Name Brands*</u>	<u>Premium Brands*</u>	<u>Super Premium Brands*</u>
Skyy Vodka	Absolut Vodka	Kettle One Vodka
Johnny Walker Red Scotch	Johnny Walker Black Scotch	Chivas Regal Scotch
Bacardi Rum	Bacardi Select Rum	Anejo Rum
Sauza Tequila	Tequila Patron	Tequila Patron Anejo
Jim Beam Bourbon	Jack Daniels Bourbon	Bacardi Light Rum
Bombay Gin	Bombay Gin	Bombay Sapphire Gin
Seagram's 7 Whisky	Seagram's VO Whisky	Crown Royal Whisky
Budweiser and Heineken	Heineken, Bud Light	Budweiser, Bud Light
House Red & White Wines	Budweiser	Heineken, & Corona
	House Red & White Wines	House Red & White Wines

**The National Hotel may change any Bar's product for a similar one, within the Brand Tier.*

<u>OPEN BAR</u>	<u>Upgrade your Bar to:</u>	<u>Each additional hour</u>
Name Brand*	4 Hrs Included in Package	\$12.00++ per guest
Premium Brand*	4 Hrs Additional \$14.00++ per guest	\$14.00++ per guest
Super Premium Brand*	4Hrs Additional \$16.00++ per guest	\$16.00++ per guest

**All open bars include unlimited bar service for a the specified period of time per package and will include assorted soft drinks, mineral waters and juices.*

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Wedding Enhancements

Antipasto Station

A tempting display of chilled favorites

Grilled marinated vegetables

Shrimp & cannellini beans

Caponata

Balsamic mushrooms

Tomato & Mozzarella

Sushi Station

A Savory display of hand rolled Sushi

Served with Pickled Ginger, Wasabi, Soy Sauce and chopsticks

*****Live** Sushi Station (100 guest minimum)***

Two Live Chefs

A sophisticated display of hand rolled Sushi, Nigiri and Sashimi

Served with pickled ginger, Wasabi, Soy Sauce and chopsticks

*****Live** Paella Station***

Oversized Paella Pan will feature

A traditional Spanish saffron seasoned rice combined with a variety of meats to include:

Chicken, fish, assorted seafood, pork, ham and chorizo.

Also dressed with onions, peas, tomatoes, spanish spices and red peppers.

*****Live** Argentinean Parrilla Station***

Beef short ribs, Spanish Sausage, BBQ Chicken,

Chicken Brochettes with onions and peppers

Beef Brochettes with onions and peppers

**Free standing Grill is required at \$ 250.00+*

Finger Food Station

Chicken Fingers

Served with Honey Mustard, BBQ and Sweet & Sour Dipping Sauces

Mini Cheese Quesadillas

Served with Sour Cream, Guacamole and Tomato Salsa

Mini Hamburgers

Served with mini condiments

Assorted Mini Sandwiches

Mini Cheese Pizzas

Raw Bar Station

(Minimum 50 guests)

A display of the freshest seafood served on ice featuring:

Shucked oysters

Fresh Clams

Traditional Ceviche

Shrimp Cocktail

Served with Limes, Lemons, Cocktail & Hot Spicy Sauces

Complement your display with Stone crab claws, mustard sauce

\$ \$ Market Price

Mashed Potato Bar

Served Martini Style

Regular Mashed Potato

Sweet Potato

Garlic Mashed Potato

Served with selection of toppings:

Bacon, chives, sour cream, tomatoes and mushrooms

Grated Cheese and Chef's Gravy

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Wedding Enhancements (Continued)

Sweet Goodnight
(Minimum of 35 guests)

Assorted gourmet miniature desserts, pastries and tartlets

Sweet Dreams
(Minimum of 35 guests)

Chef's Selection of Assorted full size cakes or pies

Iced Cream Bar
(Minimum of 35 guests)

*Chocolate, Vanilla & Strawberry flavored Ice Cream
Assorted Toppings to include:
Hot Chocolate Fudge, Peanuts, Chocolate Sprinkles. Chocolate Shavings
Cherries, Diced Fruits, Whipped Cream, Coconut Flakes*

Chocolate Lollipop Station

Our Homemade Assorted Chocolate Truffled Lollipops

*With your Selection of 2 dips:
Belgian Chocolate, Cinnamon Yogurt, Dulce de leche, Strawberry Yogurt*

SMORES Bar
Featuring a Live Fire Pit
(Minimum of 35 guests)

*Jumbo Marshmallows
Graham Crackers
Hot Chocolate Sauce*

**Chocolate Fountains available*
Please see Catering Manager for details

Specialty Linens, Signature Chairs & Additional Decorations

Hotel will provide the following:

60" Tables

Floor length White Linens with a White Imperial Stripe Overlay

White linen Napkins

Votive candles.

Square tables, Chiavari Chairs, Specialty Floor Length Linens, Overlays, Chair Covers, Sashes,

Table Runners and Napkins, Floral and Additional decor

Would need to be contracted separately with the Catering Manager

Live Music, DJ's, Photography, Video and other services

Would need to be contracted separately with the Catering Manager

Let the National Hotel seduce your senses