



FOUR SEASONS
HOTEL
MIAMI

EVENT MENUS





BREAKFAST

STRAIGHT TO THE POINT CONTINENTAL \$31

Orange Juice, Grapefruit Juice
Fresh Seasonal Fruit and Berries
Pineapple Papaya Smoothie
Assortment of Cereal and Organic Granola with Sun-Dried Fruit, Tupelo Honey, Yogurt
Whole Butter Croissant, House Baked Muffins, Danishes, Sweet Butter & Preserves
Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotels Selection of Hot Teas

START THE DAY RIGHT \$47

Orange Juice, Grapefruit Juice
Fresh Seasonal Fruit and Berries
Breakfast Breads, Butter and Fruit Preserves
Butter Croissants, Assorted Danishes

EGGS (CHOICE OF TWO)

Scrambled Eggs with Chorizo or Ham & Cheddar Cheese
Scrambled Egg Whites with Mushroom, Spinach and Mozzarella
Poached Egg Benedict, Canadian Bacon, Meyer Lemon Hollandaise
Black Forest Ham & Swiss Quiche
Chorizo Cantimpalo & Sautéed Spinach Quiche
Beefsteak Tomato, Basil & Goat Cheese Quiche
Tomato & Olive Croissant Sandwich
Spinach & Feta Croissant Sandwich
Leek & Parmesan Croissant Sandwich
Quinoa & Corn Frittata, Roasted Tomatillo Chimichurri
Whole Grain Muffin Sandwich, Egg White
Turkey Sausage, Whipped Feta & Sundried Tomato

MEATS (CHOICE OF TWO)

Pork Sausage
Chorizo Sausage
Chicken Apple Sausage
Turkey Breakfast Patty
Applewood Smoked Bacon
Grilled Black Forest Ham
Turkey Bacon

POTATOES (CHOICE OF ONE)

EDGE Rubbed Seasoned Yukon Gold Potatoes with Peppers and Onions
Roasted Chipotle Sweet Potatoes
Crispy Hash Brown Potatoes
Fire Grilled Linguica, Fried Peruvian Potatoes, Maduros, Sofrito

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



BREAKFAST

ADD-ONS

BREAKFAST ENHANCEMENTS MIAMI SPECIALTIES \$7 EACH

Breakfast Empanada, Piquillo Pepper Sauce

Scrambled Egg Burritos, Chorizo, Pico de Gallo, Flour Tortilla

Torrejas, Cuban French Toast with Guava Syrup, Sweet Cream Cheese

Mexican Breakfast Molletes, Toasted White Bread, Chorizo, Black Beans, Eggs, Queso Ranchero, Pico de Gallo

POWER YOUR DAY OMELET BAR \$15

Whole Egg and Egg White Omelets Made To Order with a Selection of Artisan Cheeses To Include: Swiss, Vermont Cheddar, Mozzarella
Black Forest Ham, Chorizo
Seasonal Garden Vegetables

*Station Attendant Required \$150

WAFFLE & PANCAKE SHOP \$14 (SELECTION OF TWO)

Classic Buttermilk Pancakes
Whole Wheat Pancakes
Red Velvet Pancakes
Homemade Waffles

Toppings: Fresh Berries, Chocolate Chips
Roasted Shaved Almonds, Whipped Cream, Maple Syrup

*Station Attendant Required \$150

BAGELS & LOX \$16

Sliced Oak Wood Smoked Salmon
Assorted Bagels, Regular and Low-Fat Cream Cheese
Capers, Onions, Sliced Tomatoes and Chopped Egg



OTHER OPTIONS

BRUNCH \$80

Florida Squeezed Orange Juice, Grapefruit Juice

Parfait in a Jar, Key Lime Yogurt, Tropical Fruits

Three Grain Muesli, Toasted Coconut, Raisins, Grated Apple

Fresh Tropical Fruit Displays

Selection of Danishes and Pastries

Heirloom Tomato Salad, Local Mozzarella, Basil, White Balsamic Vinegar

Green Salad - Arugula, Cooked and Raw Vegetables, Green Goddess Dressing

Smoked Salmon, Hawaiian Bun, Herb Cream Cheese, Arugula, Shaved Onions, Homestead Tomato

Lemon Poached Jumbo Shrimp

Marathon Key Stone Crab (Seasonal)

Maine Lobster Tail, Chipotle Cocktail Sauce, Horseradish Mustard Mayo, Mojo Mignonette

Light and Fluffy Scrambled Eggs

Chicken Apple Sausage, Pork Links, Alder Smoked Bacon

Patatas Bravas - Roasted Potatoes with Spicy Bravas Sauce, Mojo Mayonnaise

Cubano Benedict - Slow Cooked Pork, House Pickles, Achiote Hollandaise, Papas Fritas

Fire Grilled Churrasco, Roasted Maduro, Chimichurri

Tahitian Vanilla Bean Panna Cotta, Passion Fruit Gelee

Classic Tres Leches, Sponge Cake, Meringue

Chocolate Ganache, Sable Tart

Florida Citrus Parfait, Grapefruit Compote, Granola

PLATED BREAKFAST \$38

Family Style Butter Croissants, Mini Muffins and Pastelitos

Orange Juice, Grapefruit Juice

TO START (CHOICE OF ONE)

Assorted Seasonal Fruit Plate

Açaí Bowl with Chia and Flax Seeds, Goji Berries

Tropical Fruit Parfait

Three Grain Bircher Muesli with Fresh Berries

TO FOLLOW (CHOICE OF ONE)

Light and Fluffy Scrambled Eggs, Applewood Smoked Bacon

EDGE Rubbed Seasoned Yukon Gold Potatoes with Peppers and Onions

Quinoa and Corn Egg White Frittata, Roasted Tomatillo Chimichurri

Chicken Sausage, Grilled Homestead Tomato

Poached Eggs Benedict, Lobster Hollandaise, Grilled Asparagus

Crispy Hash Brown Potatoes

DESSERT (CHOICE OF ONE)

Tahitian Vanilla Bean Panna Cotta, Passion Fruit Gelee

Classic Tres Leches, Sponge Cake, Meringue

Chocolate Ganache, Sable Tart

Florida Citrus Parfait, Grapefruit Compote, Granola

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



BREAK TIME

CHOCOLATIER BREAK \$18

Satilia Dark Bark: Candied Orange, Roasted Hazelnuts
White Chocolate Bark: Dried Sour Cherries, Toasted Sicilian Pistachios
Powdered Sugar Dusted Dark Chocolate Valrhona Fudge Bars
Assorted Chocolate Truffles & Pralines

NUT YOUR AVERAGE BREAK \$10

EDGE Rubbed Walnuts
Cajun Spiced Cashews
Candied Pecans
Chocolate Covered Almonds

MAKE YOUR OWN PARFAIT STATION \$20

Regular and Low Fat Yogurts
House Granola
Wildflower Honey
Nutty Trail Mix
Sun Dried Fruits
Fresh Berries

STAY FIT \$19

Tropical Juice Shooters
Fresh Seasonal Fruit Skewers
Make Your Own Trail Mix
Açai Yogurt Shots with Flax Seeds

MEDITERRANEAN MEZZE PLATTER \$23

Olive Oil & Lemon Marinated Artichoke Hearts
Marinated Green Olives with
Piquillo Peppers & Capers
Tabbouleh, Hummus
Tzatziki, Babaghanoush
Roasted Pita Wedges with Olive Oil & Spices
Stuffed Vine Leaves

CHIP & DIP \$18

Tortilla, Vegetable and House Kettle Chips Served with:
House Made Guacamole
Pico de Gallo
Roasted Tomatillo Cilantro
Salsa Roja
Caramelized Onion Dip

CONDENSED MILK SNOW CONES STATION, AVAILABLE VIRGIN \$10 OR SPIKED \$14

Traditional Mojito Mint and Lime Syrup
Passion Fruit Margarita, Salt and Lime
Tropical Guava with a Hint of Strawberry
Piña Colada, Pressed Coconut, Mulled Pineapple

*Station Attendant Required \$150

BY THE DOZEN \$60

Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Raisin Cookies
White Chocolate Macadamia Cookies
Plain Fudge Brownies
Citrus Madeleines
Dulce de Leche Alfajores
Walnut Financier
Almond Anise Seed Biscotti
Coconut Shortbread

HEALTHY BREAK \$26

100% Organic Granola Bars
Cold Pressed Expressed Juice
Farmers Market Vegetable Board
Kombucha



BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
Four Seasons Hotels Selection of Hot Teas
\$80 per Gallon

Natural and Sparkling Mineral Waters
\$5.50

Assorted Soft Drinks
\$5.50

Assorted Energy Drinks
\$7

Fresh Juices
\$70 per Gallon

Expressed Juices
\$12

ALL DAY BEVERAGE SERVICE \$24

Freshly Brewed Regular and Decaffeinated Coffee
Four Seasons Hotels Selection of Hot Teas
Natural and Sparkling Mineral Water
Assorted Soft Drinks

CUBAN COFFEE CART \$9

Cortadito, Colada, Cafecito, Cappuccino
Café con Leche, Shaved Chocolate
Whipped Cream & Chocolate Swizzles

*Station attendant required \$150



LUNCH

DELI MADE EASY

SOUPS (CHOICE OF ONE)

Roasted Tomato and Basil
Avocado and Cucumber Gazpacho
Hearty Minestrone Soup

SALADS (CHOICE OF TWO)

Chicken Chop-Chop Salad - Kale, Roasted Kabocha Squash, Pepitas
Golden Raisins, Spelt, Mustard Dressing
Quinoa & Corn Salad - Sweet Baby Tomatoes, Fragrant Herbs, Meyer Lemon Dressing
Green Salad - Arugula, Cooked and Raw Vegetables, Green Goddess Dressing
Wild Rice - Cherry Tomato, Hearts of Palm, Smoky Linguica Salad, Cilantro Mojo Mayo
Caprese Salad - Fresh Mozzarella, Homestead Tomato, Basil Pesto, Aged Balsamic Reduction
Gluten-Free Fusilli Salad - Key West Shrimp, Capers, Fresh Peas, Chipotle Aioli

MAKE YOUR OWN SANDWICH \$6

Black Forest Ham, Smoked Turkey, Roasted Beef, Pastrami
Vermont Cheddar, Provolone, Pepper Jack, Swiss
Sun-Dried Tomato Tapenade, Basil Pesto Mayo
Herb Lemon Aioli, Spicy Mustard Mayo
Sliced Tomato, Boston Bibb Lettuce, Sliced Red Onion, Kosher Dill Pickles
Sliced Sourdough, Rye, Seven Grain, White Bread

PRE-MADE SANDWICHES (CHOICE OF THREE / FOUR)

Fire Roasted Vegetable Sandwich
Queso Fresco, Sun-Dried Tomato, Chimichurri Mayo, Whole Wheat Focaccia

Grilled Churrasco Burrito
Arroz Con Frijoles, Salsa Criolla, Watercress, Cotija Cheese, Flour Tortilla

Roasted Chicken & Portobello Sandwich
Caramelized Onion, Arugula, Goat Cheese
Basil Pesto, Rustic Ciabatta

Muffuletta Sandwich
Shaved Ham, Salami Mortadella, Provolone, Olive Salad, Sesame Seed Roll

Classic Cubano With Sliced Pork Loin
Ham, Melted Swiss And Dijon Mustard

Slow Cooked Turkey Baguette, Lemon Aioli
Boston Bibb Lettuce, Pepper Jack Cheese

EDGE Rubbed Chicken Wrap, Romaine Salad
Queso Fresco, Caesar Dressing, Flour Tortilla

DESSERTS (CHOICE OF THREE)

Key Lime Tart, Toasted Meringue
Chocolate Cake in a Jar, Dark Chocolate Ganache, White Chocolate Pearls
Sweet Mango Cheesecake, Strawberry Foam
Lychee Coconut Panna Cotta, Raspberry Geleé
Classic Vanilla Flan, Salted Caramel Popcorn
Passion Fruit Crème Brûlée, Crispy Palmier Cookies
Honey Almond Baklava, Orange Blossom Syrup, Ground Pistachios

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas

3 Pre-Made Sandwiches - \$52 Per Person

4 Pre-Made Sandwiches - \$58 Per Person



LUNCH

LET'S BUILD IT

SOUPS (CHOICE OF ONE)

Spicy Lentil Soup, Crispy Pita Chips
Roasted Homestead Tomato Basil Soup
Country Chicken Noodle, Italian Parsley, Egg Noodles

SALADS (CHOICE OF TWO)

Hearts of Palm and Celery Salad, Cilantro Dressing
Calypso Beans and Pine Nuts

Wild Rice and Cherry Tomato Salad, Corn, Smoky Linguica

Bulgur and Kale Salad, Shaved Cucumber, Tomatoes

Roasted Sweet Potato and Scallion Salad, Fresh Herbs
Shaved Red Onion, Whole Grain Mustard Vinaigrette

DIY Cobb Salad Station, Arcadian Greens
Vermont Cheddar, Crumbled Blue Cheese
Black Forest Ham, Nuts, Grains, Fried Plantain, House Dressing

Charred Corn and Jicama Salad, Shaved Radishes
Hand Picked Herbs, Grilled Stone Fruit, Tangerine

SIDES (CHOICE OF TWO/THREE)

Exotic Mushroom and Farro Risotto with Fresh Herbs
Smoked Nueske's Bacon Mac and Cheese, Crispy Herb Crust
Thyme Roasted Heirloom Carrots, Green Beans, Wildflower Honey
Arroz Con Frijoles
Roasted Asparagus with Shallot Butter
Charred Brussels Sprouts with Nueske's Bacon

MAINS (CHOICE OF TWO/THREE)

EDGE Rubbed Flame Grilled Churrasco, Sweet Plantains, Chimichurri

Fire Roasted Florida Snapper, Mango Red Onion Salsa

Jerk Spiced Free Range Chicken, Papaya Corn Relish

All Natural Chicken Picatta, Lemon Caper Sauce

Marinated Roasted Atlantic Salmon Veracruz Style

Grilled Berkshire Pork Loin
Roasted Sweet Potato, Apple Butter Sauce

Creekstone Farm Butcher's Cut Filet
Roasted Crimini Mushrooms, Malbec Jus

Ricotta Filled Ravioli, Hydro Arugula and Basil Cream

DESSERTS (CHOICE OF THREE)

Tiramisu with Marsala Lavazza Espresso Soaked Lady Fingers
Apple Frangipane Tart, Cinnamon Oat Crumble
Strawberry Parfait, Basil Gelee, Strawberry Salsa
Chocolate Mousse Verrine, Mini Dulce de Leche Alfajores
Cherry Clafoutis, Candied Pistachios
Goat's Milk Cheesecake, Amber Honey Foam, Toasted Almonds
Guava Mousse, Citrus Sable, Lime Zest

Two Entrée Selections - \$66 Per Person
Three Entrée Selections - \$72 Per Person

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



LUNCH

PLATED OPTIONS

FIRST COURSE

- Baby Spinach and Arcadian Green Salad, Crispy Onion Rings, Shaved Manchego, Pine Nuts, Piquillo Pepper Emulsion \$14
- Iceberg Wedge Salad, Sweet Baby Tomatoes, Nueske's Bacon, Crumbled Blue Cheese, Herb Ranch Dressing \$14
- Fattoush Salad, Marinated Feta, Crispy Pita, Sumac Dressing \$12
- Golden Tomato Gazpacho, Mini-Cucumber Relish \$12
- Bahamian Coconut Conch Chowder \$14
- Butternut Squash Soup, Spicy Pepitas \$12

MAIN COURSE

- Black Angus Filet, Whipped Yukon Gold Potatoes, Roasted Carrots, Malbec Jus \$36
- Seared Florida Snapper, Peruvian Purple Potatoes, Corn, Baby Tomato Fricassee \$32
- Pan Seared Corvina, Heirloom Tomato and Chick Pea Escabeche, Aji Amarillo Cilantro Crema \$34
- Flame Grilled Chicken Breast, Quinoa and Corn Salad, Roasted Asparagus, Cilantro Mojo \$30
- Gnocchi, Creekstone Farms Beef Bolognese, Roasted Mushrooms, Shaved Parmesan \$32
- Exotic Mushroom Ravioli, Truffle Salsa, Porcini Crema \$30
- EDGE Rubbed Churrasco, Arroz Verde, Green Beans, Chimichurri \$34
- Grilled Atlantic Salmon, Warm Spelt Salad, Sauce Vierge \$32

DESSERTS

- White Chocolate Mocha Layer Cake, Crunchy Wafer \$16
- Rum Baba, Caribbean Dark Rum, Tahitian Vanilla Chantilly Cream \$14
- Pineapple Upside Down Cake, Mamey, Yoghurt Sponge \$14
- Peanut Butter and Jelly Cake, Raspberry Jelly, Sea Salt Peanut Dust \$14
- German Chocolate Cake, Vanilla Anglaise, Bittersweet Ganache \$16
- Grand Marnier Crème Brulee, Florida Orange Foam, Brown Sugar Cracker \$16
- Ricotta Cheesecake, Blackberry and Blueberry Fruit Salad, House Made Biscotti \$16
- Piña Colada Cake, Pineapple Compote, Coconut Custard \$16

*Two Course Minimum

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



EXECUTIVE LUNCH

DESIGNED FOR PRE-SET WORKING LUNCHEONS

MAIN OPTION

Grilled Shrimp, Quinoa and Fire Roasted Corn Salad, Shaved Fennel
Baby Spinach, Meyer Lemon Dressing \$34

Chicken Chop Chop, Grilled Chicken Breast, Roasted Squash, Ancient Grains
Kale, Golden Raisin, Pepitas, Lemon Mustard Dressing \$30

EDGE Rubbed Grilled Chicken, Green Salad, Arugula, Cooked and Raw Vegetables
Manchego, Green Goddess Dressing \$32

Roasted Chicken and Portobello Sandwich, Caramelized Onion, Arugula, Goat Cheese, Basil Pesto
Rustic Ciabatta with Bulgur and Kale Salad, Shaved Cucumber, Tomatoes \$32

EDGE Rubbed Chicken Wrap, Romaine Salad, Queso Fresco, Caesar Dressing on Flour Tortilla
with Fusilli Salad, Baby Heirloom Tomato, Capers, Fresh Peas, Chipotle Aioli \$32

DESSERT OPTION

Florida Key Lime Pie, Dry Meringue, Grated Lime \$14

Guava Cheesecake, Strawberries, Vanilla Whipped Cream \$14

Flourless Chocolate Cake, Amaretto Glaze \$16

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



LUNCH

STRAIGHT FROM "EDGE"

SOUP

Chickpea and Chorizo Soup

SALAD

Homestead Tomato and Fresh Mozzarella Salad

Green Salad, Arugula, Cooked and Raw Vegetables, Green Goddess Dressing

Roasted Carrot and Spelt Salad, Julienne Red Onion, Fresh Herbs, Spicy Pumpkin Seed

MAINS

Creekstone Farms New York Strip, Charred String Beans, Three Peppercorn Sauce

Pan Seared Corvina, Heirloom Tomato & Chickpea Escabeche, Aji Amarillo Cilantro Crema

Roasted Half Chicken, Sofrito, Yukon Gold Potatoes

SIDES

Blue Crab Macaroni and Cheese

Asparagus with Shallot Butter

DESSERT

Flan - Salted Caramel Crunch, Lemon Confit

Chocolate Mousse - Caramelized White Chocolate, Shortbread Cookie

Pistachio Panna Cotta - Pound Cake

Strawberries & Cream - Fresh Strawberries, Sea Salt, Vanilla Sponge

\$68 Per Person

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



BOXED LUNCH

ON THE MOVE \$44

Complete with Chips
Whole Fruit and Bottled Water

SALAD (CHOICE OF ONE)

Orecchiette Salad, Fresh Peas and
Beans, Sun-Dried Tomatoes, Capers, Basil Pesto

Grilled Vegetable Greek Salad
Penne Pasta, Kalamata Olives
Marinated Feta, Oregano Dressing

Wheat Berries and Chickpea Salad
Blistered Sweet Peppers, Shaved Red Onion
Fresh Herbs, White Balsamic Dressing

Southwest Salad, Arcadian Greens, Roasted Corn
Baby Heirloom Tomatoes, Black Bean, Queso Fresco
Grilled Chicken, Herb Ranch Dressing

SANDWICH (CHOICE OF ONE)

Eggplant Caponata Wrap, Arugula
Herb Goat Cheese Spread, Sun-Dried Tomato

Adobo Rubbed Chicken Wrap, Quinoa Salad
Queso Fresco, Meyer Lemon Dressing, Flour Tortilla

Turkey Club, Crisp Bacon, Beefsteak Tomato
Bibb Lettuce, Lemon Aioli, Whole Wheat Bun

House Roasted Beef Sandwich, Pickles, Shaved Onion
Arugula, Horseradish Mayo, Whole Wheat Bun

Gulf Shrimp Sandwich, Beefsteak Tomato
Bibb Lettuce, Whole Wheat Croissant

SWEET TREAT (CHOICE OF ONE)

Homemade Chocolate Chip Cookie

Valrhona Chocolate Brownie

House Made Coconut Granola Bar



RECEPTIONS

CHILLED HORS D'OEUVRES

Mini Maine Lobster Roll, Profiterole, Avocado Mousse \$8
Marinated Ahi Tuna, Pickled Jicama, Lime Mint Aioli \$7
Shrimp Cocktail, Mango Cocktail Sauce \$7
Corvina Ceviche, Rocoto, Leche de Tigre, Shaved Shallot \$7
West Indian Curried Chicken Salad on Rustic Crostini \$6
Classic Beef Tartare, Brioche Crouton, Sturgeon Caviar \$8
Watermelon and Queso Fresco Skewers, Dark Balsamic Reduction \$6
Piquillo Pepper Hummus Tart, Roasted Tomato Chimichurri \$6
Blue Crab Salad, Endive Leaves, Shaved Radish \$7
Smoked Fish Tostada, Pico de Gallo, Chili-Lime Crema \$7

HOT HORS D'OEUVRES

Tequeño Bites, Guava Dip \$6
Mushroom and Manchego Arancini, Truffle Aioli \$6
Jerk Chicken, Grilled Pineapple Pincho, Papaya Salsa \$7
Mini Short Rib Beef Wellington \$8
Chipotle Beef Empanada, Pico de Gallo \$7
Grilled Baby Lamb Chops Marinated in Chermoula, Tahini Garlic Dip \$8
Shrimp & Grits Fritters with Cajun Aioli \$7
Lump Crab Cakes, Jalapeño Jelly \$7
Caramelized Apple, Warm Brie Tartlets \$6
White Truffle Potato Croquette \$6



PERUVIAN CEVICHE \$36

Key West Pink Shrimp Marinated with Tomato, Lime, Cilantro, Tajin
Costa Rican Snapper Ceviche, Onion, Passion Fruit, Avocado, Bell Peppers, Cilantro & Ginger
Corvina with Leche de Tigre, Corn, Sweet Potato, Shallots, Cilantro
Plantain, Vegetable and Tortilla Chips

ESSENCE OF ITALY \$32

Traditional Arborio Rice Risotto Made to Order with
Exotic Mushrooms, Truffles, Mascarpone
Gnocchi Made to Order with Roasted Butternut Squash
and Parmesan Cream Sauce

*Station Attendant Required \$150

BAY SIDE TACOS \$32

Chipotle Braised Short Rib
Achiote Rubbed Chicken
Cilantro-Lime Marinated Mahi Mahi
Salsa Verde, Pico de Gallo, Sour Cream, Guacamole
Queso Fresco, Lime and Lemon Wedges
Authentic Masa Tortillas

*Station Attendant Required \$150

ON ICE \$45

(Based on One Piece per Item, Per Person)

Lemon Poached Jumbo Shrimp
Marathon Key Stone Crab (Seasonal)
Snapper Ceviche with Coconut, Corn and Sweet Potato
Maine Lobster Tail, Connecticut Blue Point Oysters
Chipotle Cocktail Sauce, Horseradish Mustard Mayo, Mojo Mignonette

ANTIPASTO \$28

Herb Marinated Seasonal Vegetables, Grilled Zucchini
Squash, Roasted Asparagus, Portabello Mushroom
Assorted Country Olives, Marinated with Oregano, Aleppo Peppers
Pork and Duck Pate with Orange Peel
Prosciutto di Parma, La Coppa Piacentina, Genoa Salami
Mortadella di Bologna, Chorizo Iberico
House Made Butter Pickles, Basil Pesto
Rustic Breads and Grissini

IMPORTED AND DOMESTIC CHEESE DISPLAY \$22

Selection of Artisanal Imported and Domestic Cheeses
Oven Baked Breads, Homemade Papaya Orange Jam
Tupelo Honey, Dried Fruits and Nuts



RECEPTION STATIONS

SUSHI (BASED ON FIVE PIECES PER PERSON) \$32

Sushi Maki To Include Spicy Tuna, Lemon Snapper
Vegetarian Roll, Dynamite Shrimp, Classic California Roll
Octopus Nigiri, Salmon Nigiri
Assorted Sashimi
Pickled Ginger, Wasabi and Soy Sauce

FROM THE EDGE GRILL \$36

Flame Grilled Creekstone Farms Tomahawk Chops
Cutting EDGE Rub, Classic Béarnaise, Tamarind BBQ and Malbec Jus
Brioche Cheddar Pull-Aparts
Fire Roasted Black Angus Churrasco
Cuban Bread
Chimichurri and Cilantro Marinated Tomatoes

*Station Attendant Required \$150

WHOLE PIG COOKED IN 'LA CAJA CHINA' \$28

All Natural Palmetto Creek Farms Heritage Crispy Skin Pork
Cooked in True Cuban Way Served with Mojo Onions
House Made Pickles, Flour Tortillas

*Minimum of 50 Guests

*One Pig Feeds 60 Guests

*Station Attendant Required \$150

TRADITIONAL PAELLA \$32

Bomba Rice, Vegetables, Chicken, Little Neck Clams
PEI Mussels, Key West Pink Shrimp, Saffron Aioli

*Station Attendant Required \$150

MAKE YOUR OWN POKE STATION \$28

Yellow Fin Tuna, Hamachi, Mahi Mahi
Spicy Sriracha Mayonnaise, Soy Sauce, Ponzu Sauce, Sesame Oil, Wasabi Aioli
Red Onion, Green Onion, Edamame, Chopped Nori Seaweed
Black Sesame Seeds, Tobiko, Crispy Shallots

*Station Attendant Required \$150

FOR THE AFTER PARTY \$28

Miniature Cheese Burgers, Truffle Parmesan Fries
Chili Cheese Dogs, Homemade Relish
Grilled Cheese and Tomato Soup Shooters
Orange and Honey Glazed Fried Chicken Waffles

SWEET BITES \$4 PER SELECTION

Your Choice of any Buffet Lunch and Buffet Dinner Options

*Minimum of Four Selections



DINNER

PLATED OPTIONS

A LA CARTE PRICING WITH A MINIMUM OF THREE COURSE SELECTION

STARTERS

Farm Greens Salad, Honey-Caraway Carrots, Point Reyes Blue Cheese, Cider Dressing \$14
Red Salad, Baby Candy Beets, Endive, Roasted Grapes, Goat Cheese and Walnuts \$16
Tri Color Baby Heirloom Tomato Caprese, Fresh Mozzarella, Local Arugula, Basil Pesto \$16
Bitter Greens Salad, Caramelized Pear, Toasted Pistachio, Pecorino Romano, Fig Balsamic Vinaigrette \$17
New England Lobster Bisque, Mascarpone, Cognac \$20
Creamy Sweet Potato and Butternut Squash Soup with All Spice, Coconut Milk, Curry \$18
Hamachi Tiradito Crudo, Leche de Tigre, Basil Oil, Crispy Yucca, Micro Cilantro \$22
Aji Amarillo Marinated Corvina Ceviche, Mango, Jicama, Pickled Shallot, Crispy Yuca \$22
Maine Lobster Ravioli, Creamy Bisque, Hearts of Palm, Celery, Corn Salad \$24
Ahi Tuna Poke, Tobiko, Pickled Red Onion, Cilantro, Sesame Seeds \$24

MAINS

Slow Cooked Short Rib, Crushed and Creamed Potatoes, Roasted Carrot and Sweet Pea Ragout \$64
EDGE Rubbed Grilled Beef Tenderloin, Roasted Asparagus, Tortilla Espanola, Malbec Jus \$72
Seared Florida Snapper, Marinated Key West Pink Shrimp, Hearts of Palm, Heirloom Tomatoes \$66
Pan Seared Corvina, Heirloom Tomato Chickpea Escabeche, Aji Amarillo Cilantro Crema \$64
Free Range Chicken, Truffle Trofie Pasta, Haricot Vert, Mustard Sauce \$58
Herb Crusted Lamb Rack, Chickpea Bulgur Pilaf, Grilled Rapini, Mint Cucumber Yogurt \$72
Pan Seared Chilean Sea Bass, Herb Melange of Vegetables, Foraged Mushroom and Tarragon Butter \$70
EDGE Rubbed Grilled Tenderloin and Roasted Halibut, Broccolini, Butternut Squash Risotto, Malbec Jus & Chive Beurre Blanc \$88
Grilled New York Strip and Roasted Shrimp, Fingerling Potatoes, Asparagus, Chimichurri \$68
Grilled Beef Tenderloin and Butter Poached Lobster, Roasted Asparagus, Artichoke Risotto, Citrus Butter Sauce & Peppercorn Jus \$90

DESSERTS

Molten Chocolate Lava Cake, Salted Caramel Shot, Chocolate Crumble \$18
Mango Rice Pudding, Passion Fruit Foam, Pineapple Salsa \$14
Citrus Tres Leches Cake, Steamed Meringue, Candied Citrus Peel \$14
Ganache Bar, Chocolate Sauce, Raspberry Sorbet \$16
Hazelnut Mousse, Dulce Chocolate Sheet, Strawberry \$16
Crunchy Milk Chocolate Cube, Lemon Jelly, Mandarin Sorbet \$18
Honey Panna Cotta, Ginger Diplomat Cream, Sesame Seed Cake \$16

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



DINNER

BUFFET OPTIONS

SALADS (CHOICE OF TWO)

DIY Cobb Salad Station, Arcadian Greens, Vermont Cheddar, Crumbled Blue Cheese
Black Forest Ham, Nuts, Grains, Fried Plantains, House Dressing
Chicken Chop Chop, Kale, Roasted Kabocha Squash, Pepitas, Golden Raisin, Spelt
Quinoa and Corn Salad, Sweet Baby Tomatoes, Fragrant Herbs
Green Salad, Arugula, Cooked and Raw Vegetables, Green Goddess Dressing
Chilled Seafood Salad, Haricots Verts, Pickled Red Onion, Baby Heirloom Tomatoes, Hearts of Palm
Roasted Cauliflower Salad, Sun-Dried Tomatoes, Black Olives, Baby Artichoke
Conchiglie Pasta Salad, Guanciale, Green Peas, Olives, Cilantro Pesto

MAINS (CHOICE OF TWO / THREE / FOUR)

Flame Grilled Jerk Chicken, Mango Papaya Relish
Local Snapper, Corn, Baby Tomato Herb Fricassee, Mango Butter
Blackened Mahi Mahi, Sweet Pea Tomato Ragout, Caper Butter Sauce
Grilled Churrasco, Fried Plantains, Roasted Tomato Chimichurri
EDGE Rubbed Grilled Tenderloin Medallion, Roasted Mushroom, Peppercorn Sauce
Berkshire Pork Loin, Roasted Sweet Potato, Whole Grain Mustard Jus
Pan Seared Atlantic Salmon, Chorizo Corn Succotash, Pesto Beurre Blanc
Roasted Vegetable and Lentil Moussaka, Crumbled Feta, Fresh Herbs
Meyer Lemon Ricotta Ravioli with Wild Arugula, Parmesan Cream Sauce, Olive Migas

SIDES (CHOICE OF TWO / THREE / FOUR)

Thyme Roasted Heirloom Baby Carrots, Green Beans, Wildflower Honey Butter
Blue Crab Mac and Cheese, Crispy Herb Crust
Roasted Baby Yukon Gold Potatoes with Rosemary Lemon Zest
Shallot Buttered Asparagus, Crispy Fried Onion
Exotic Mushroom Risotto, Shaved Truffles, Mascarpone Cheese
Roasted Brussels Sprouts, Nueske's Bacon, Caramelized Onion

DESSERTS (CHOICE OF THREE)

Chocolate Caramel Tart, Dulce de Leche
Vanilla Cheesecake, Orange Confit, Bittersweet Chocolate
Strawberry Parfait, Cabernet Foam, Madeleine
Apple Cobbler, Cinnamon, Pie Dough Crumble
Mascarpone Mousse, Raspberry Foam, Chocolate Sable
Mango Pound Cake, Guava Gel, Passion Fruit Coulis

Two Entrée Selections - \$105 Per Person
Three Entrée Selections - \$120 Per Person
Four Entrée Selections - \$135 Per Person

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



DINNER THEME

SABOR LATINO

SALADS

Nopal Cactus Salad, Jicama, Baby Heirloom Tomatoes, Grilled Pineapple, Chili-Lemon Dressing
Roasted Garbanzo Beans, Olives, Chorizo, Avocado, Jalapeño-Lime Vinaigrette
Jicama and Watermelon Salad, Hand Picked Baby Greens, Queso Fresco, Tajin Vinaigrette

MAINS

BAY SIDE TACOS

Chipotle Braised Short Rib, Achiote Rubbed Chicken, Cilantro-Lime Marinated Mahi Mahi
Accompaniments: Salsa Verde, Pico de Gallo, Sour Cream, Guacamole, Queso Fresco
Pickled Onions, Radish, Authentic Masa Tortillas

YUCATAN RED SNAPPER

Cooked Whole in Banana Leaves With Chipotle, Spices, Cilantro, Lime, Coriander Chimichurri

OVEN ROASTED PERNIL

Slow Cooked to Tender Perfection Pork Shoulder with Mojo Jalapeño Sauce

*Station Attendant Required \$150

SIDES

Frijoles Rancheros
Patatas Bravas, Fire Roasted Peppers and Tomatoes
Arroz Verde, Cilantro, Grilled Hearts of Palm

RECOMMENDED ADD-ON PERUVIAN CEVICHE \$36

Key West Pink Shrimp Marinated with Tomato, Lime, Cilantro, Tajin
Costa Rican Snapper Ceviche, Onion, Passion Fruit,
Avocado, Bell Peppers, Cilantro & Ginger
Corvina with Leche de Tigre, Corn, Sweet Potato, Shallots, Cilantro
Plantain, Vegetable and Tortilla Chips

DESSERTS

Flan Parfait, Caramel Jelly, White Chocolate Curl
Caramel Tres Leches, Ganache, Soft Meringue
Guava Napoleon, Puff Pastry, Diplomat Cream
Coconut Mousse, Vanilla Sable, Dry Meringue

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas

\$120 Per Person



DINNER THEME

EASTERN FLAIR

SALADS

Fattoush Salad of Marinated Tomatoes, Cucumbers and Sweet Onions
Crisp Pita, Sumac Dressing
Kale Tabbouleh, Bulgur, Italian Parsley, Tomatoes, Roasted Chili Paste
Moroccan Roasted Carrot and Chickpea Salad with Dates, Plums
Torn Mint and Dill, Toasted Cumin and Honey Dressing

MEZZE

Roasted Pepper and Chickpea Hummus
Charred Eggplant Baba Ghanoush with Sumac
Carrot Yogurt Dip with Walnuts
Isot Seasoned Country Olives
Stuffed Grape Leaves
Marinated Feta with Oregano and Parsley
Baked Pita, Crispy Lavash

MAINS

Lamb Shanks Braised with Apricot, Chickpeas, Olives, Coriander and Cumin
Fire Roasted Free Range Whole Chicken Seasoned with Tunisian Chermoula Sauce
Chargrilled Swordfish with Olives, Capers, Baby Tomato and Fresh Herbs

SIDES

Curry Spiced Vegetable Tagine with Fresh Peas
Fragrant Couscous with Dried Fruits and Toasted Almonds
Grilled Mediterranean Vegetables, Crumbled Feta, Pomegranate Molasses

DESSERTS

Pistachio Pound Cake, Vanilla Custard, Candied Nuts
Cardamom Panna Cotta, Raspberry Marmalade, Sugar Snaps
Ricotta Cheesecake, Sautéed Fig, Brown Sugar Glaze
Almond Semolina Pudding, Dry Fruit Compote, Orange Blossom Foam
Gianduja Mousse, Candied Orange, Roasted Hazelnut

\$140 Per Person

Freshly Brewed Regular and Decaffeinated Coffee, Four Seasons Hotel Selection of Hot Teas



BEVERAGES

PRIME BAR

\$27 per First Hour, \$13 Each Additional Hour
\$11 per Drink on Consumption

- Smirnoff
- Flor de Caña (4yrs)
- Beefeaters
- Cuervo Tradicional
- Jim Beam
- Dewars White Label

Upgrade One Spirit from the Next Level Bar - \$3

Upgrade One Spirit from the Out of the Box Bar - \$6

NEXT LEVEL BAR

\$32 per First Hour, \$16 Each Additional Hour
\$13 per Drink on Consumption

- Titos
- Bacardi Superior
- Tanqueray 10
- Don Julio Blanco
- Johnnie Walker Black
- Maker's Mark

Upgrade One Spirit from the Out of the Box Bar - \$3

OUT OF THE BOX BAR

\$38 per First Hour, \$19 Each Additional Hour
\$15 per Drink on Consumption

- Bulliet
- Don Julio Respado
- Zacapa
- Macallan 12yr
- Ketel One OR Grey Goose
- Botanist OR Hendricks

DESSERT BAR

\$15 per Hour (Select Three):
\$13 per Drink on Consumption

- Amaretto Disaronno
- Baileys
- Sambuca Black
- Godiva Chocolate
- Cointreau
- Frangelico

BEER AND WINE BAR

\$22 per First Hour, \$11 each Additional Hour

ON CONSUMPTION

- Remi Martin VSOP - \$15
- Henessey VS - \$20
- Henessey XO - \$25
- Fonseca Porto - \$13
- Dows Tawny 20yr - \$15
- Dows 1985 - \$20
- House Wine - \$11
- Craft Beer - \$8
- Imported Beer - \$7
- Domestic Beer - \$6
- Assorted Soft Drinks - \$5.50
- Mineral Waters - \$5.50

* Bartender \$100

1 Per 50 - 100 Guests



BEVERAGES

CUSTOM BUBBLES & FRUIT BAR

START WITH BUBBLES

Louis Roederer Brut \$21

Veuve Clicquot Rosé \$35

ADD FRUIT GARNISH (Select Three)

Raspberries

Peach

Florida Orange

Strawberries

TOP WITH JUICE OF YOUR CHOICE (Select Three)

Guava

Peach

Orange

Pomegranate

Seasonal Juice

BLOODY MARY CORNER

CHOOSE YOUR RIM

Chili Powder, Salt, Bacon, Creole

PICK YOUR "SECRET STASH"

Grey Goose, Patron Blanco, Dark Corner Moonshine \$14

Cuervo Tradicional, Titos, The Botanist \$12

Belvedere, Hendricks, Patron Anejo \$16

DROP IN YOUR GARNISHES

Pickles, Chiles Serrano, Cucumber, Celery, Rosemary,

Olives, Basil, Carrot, Jicama, Bacon, Mango, Pineapple

FILL WITH JUICE + SPICE IT UP!

Tomato Juice / V8 Juice

Cholula, Tabasco, Louisiana, Edge, Chile de Arbol, Jamaican

*Bartender \$100

1 Per 50 - 100 Guests



BEVERAGES

EL MARTINI

\$15 per Drink

COSMOPOLITAN

Ketel One, Cranberry Juice, Cointreau

CUBAN MARTINI

Absolut Vanilla, Crème de Cacao, Cortadito, Whipped Cream

CHOCOLATE MARTINI

Ketel One, Godiva Liqueur, Crème de Cacao, Hershey's Chocolate Shaving

GIN DIRTY

Bombay, Vermouth, Olive Jus

LEMON DROP

Grey Goose, Cointreau, Sugar, Lemon Juice

EL TEQUILA

\$13 per Drink

SPRING FORWARD

Mezcal, Fresh Basil, Cucumber, St. Germain Infusion

GINGER & PEACH MARGARITA

Blue Agave Tequila, Agave Nectar, Ginger, Peach, Cointreau

BLUEBERRY MAGARITA

100% Blue Agave Tequila, Agave Nectar, Blue Curacao, Fresh Blueberries

LA PALOMA

Silver Tequila, Grapefruit Soda, Salt Rim

EL RUM

\$13 per Drink

POMEGRANATE DAIQUIRI

White Rum, Crème de Cassis, Pomegranate and Lime Juice

CUBA LIBRE

White Rum, Coke, Lime

WATERMELON & BASIL MOJITO

Dark Rum, Fresh Lime, Watermelon, Basil

BERRY GOOD MOJITO

Razz Rum, Chambord, Blue Curacao, Berries

EL PISCO Y LA CAIPIRINHA

\$13 per Drink

KEY LIME PISCO SOUR

Pisco, Key Lime Juice, Egg White, Angostura, Syrup

PASSION FRUIT & STRAWBERRY CAIPIRINHA

Cachaca, Strawberries, Passion Fruit, Refined Sugar, Lime

PISCO SOUR SANGRIA

White Wine, Pisco, Egg White, Angostura, Orange Juice, Diced Seasonal Fruit

ORANGE & SPICE

Cachaca, Campari, Orange Juice, Sugar

INFORMATION

FOOD AND BEVERAGE GUIDELINES

All food and beverage items must be purchased exclusively from the Four Seasons Hotel Miami 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. The Four Seasons Hotel Miami 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 (Hotel guidelines are 75 guests per bartender). All specialty banquet wines must be sold by the case. All wine orders must be received no later than the final guarantee. Additional fees will be assessed for any rush orders. All events held in food and beverage outlets are subject to approval and may be subject to restrictions and/or buy-out fees.

SERVICE CHARGE, ADMINISTRATIVE FEE AND TAX

All food and beverage prices are subject to a 16% service charge and 8% administrative fee. Florida State Tax will be added to all food, beverage, labor, service charge and miscellaneous charges. Additional labor fees will apply for Audio Visual services.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the necessary time that a weather/wind call must be made. Music and/or entertainment are not permitted before 10:30am or after 10:00pm for all outdoor function areas. For the safety of our guests, dance floors are limited to indoor locations.

MINIMUM GUARANTEE

A guaranteed guest count is required by noon, (3) business days prior to the function date. This number shall constitute a minimum guarantee, not subject to reduction. If the attending number of guests exceeds this count, every effort will be made to serve these guests, however a menu substitution may be necessary. A 15% menu price increase will automatically apply if guarantee increases after the minimum guarantee is given. If the Hotel is not advised of a guaranteed count, the expected number of guests will become the guaranteed count. Should the guaranteed count be significantly less than the expected guest count, the Hotel reserves the right to reassign the function to a more suitable location. The Hotel will set and prepare for up to 5% over guaranteed guest count for buffet service events. The final charge will be the guarantee or actual guest attendance, whichever is greater. There will be a minimum labor charge of \$150.00, plus tax for all meal functions with a guarantee of 20 persons or less. Bartender, Chef, Culinary Attendant, Restroom Attendant, Cashier, Security and Concierge Attendant fees will be assessed to all events requiring specific staffing.

EVENT SPACE ASSIGNMENT

Events are assigned space according to the original agreement of the contract. Should there be a request to make changes to the original agreement of the contract; the Hotel reserves the right to move the event to a more appropriate space. Event space is subject to availability.

STORAGE/PACKAGES

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/drayage fee, pending the availability of storage space. After the event, packages must be removed within 24 hours, or they will be discarded. All incoming packages should be addressed with the name of the Catering/Conference Service Manager handling your account, the name of the group/event and the dates of the program/event. Please advise us of large shipments in advance, as it may be necessary to arrange drayage at the client's expense. Boxes or freight over 75 lbs. will not be accepted. A service charge of \$5.00 per box will be assessed to your group for movement of more than (10) boxes. A packaging fee of \$10.00 and up per box will also be assessed. These charges are in addition to any shipping charges. The charges will be applied to the group / event master account.

All food and beverage items must be purchased exclusively

SHIPPING ADDRESS

Packages should be sent no more than 1 week prior to the group arrival.

The shipping label should read:

Four Seasons Hotel Miami

Attn: Your Conference Service Manager

HOLD for Group Name and function dates

1435 Brickell Avenue. Miami, FL 33131

SIGNAGE

Signs and registration tables in the public areas, the lobby or on the guest room floors are prohibited. Signs outside hospitality suites or function space are to be professionally printed no larger than 30"x24", approved by Hotel management and hung by Hotel staff. Banners can only be hung from designated rigging points inside the function rooms. Set Up Fees Apply. The posting of any items (poster, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels or corkboards.

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. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display. The hotel will not be responsible for items left unattended in any function room or function foyer area.