MAYFAIR
HOTEL & SPA

Weddings 2009/10

We are delighted that you are considering the
Mayfair Hotel & Spa for your wedding.
Our Wedding Packages have been designed to suit your needs
and include the following:

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- 4 Hour Open Bar Featuring Premium Brand Liquors plus:
- One Hour Cocktail Reception
- Tableside Wine Service with Dinner
- Coffee Service with Dessert
- Sparkling Champagne Toast
- Mayfair Hotel & Spa White Table Linens and Napkins
- Special Guest Room Rates Available for your out-of-town guests
- Complimentary Bridal Suite for the Night of Your Wedding *

* with 75 guests or more

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Wedding Ceremonies

The Mayfair Hotel & Spa would be delighted to host your Wedding Ceremony in one of our picturesque venues.

The Palm Terrace

Located in the heart of Coconut Grove, imagine simply escaping into the tranquility of the Palm Terrace. Offering the best of both worlds, the Palm Terrace is an enclosed venue with a clear glass ceiling offering the beauty of Miami's sunny blue skies. With Asian inspired ornaments and foliage, the Palm Terrace is an enchanting setting, perfect to exchange vows with your beloved.

(Approximately 1,000 Square Feet and Accommodating from 2 to 160Guests)

Ceremony Fee of $900.00 plus 7% Sales Tax
Includes Ceremony Rehearsal prior to the Wedding Date, Chairs
and Set Up of the Area

The Asian Garden

Imagine a Zen like setting, complete with orchids, bamboo, Asian palms, glorious sunshine, and the relaxing sound of flowing water and you have the Mayfair Hotel & Spa's Asian Garden. Simple and inspired, this is the ideal setting for an intimate gathering of family and friends to marry the one you laugh with, live for and love.

(Approximately 500 Square Feet and Accommodating 2 to 40 Guests)

Ceremony Fee of $600.00 plus 7% Sales Tax
Includes Ceremony Rehearsal prior to the Wedding Date, Chairs
and Set Up of the Area

Rehearsal Dinners and After Wedding Brunches

The Mayfair Hotel & Spa offers a variety of locations and menu options to ensure the perfect beginning and ending to your wedding weekend. From a casual Dinner to an extravagant Champagne Brunch, our Catering Manager would be happy to design the ideal menu package for your Wedding Weekend, enhancing and completing your unforgettable experience.

Wedding Planning Services

We want you to enjoy your wedding day as a guest, without all the stresses of setting up favors, confirming vendors, or even taking care of minor emergencies throughout the day. We allow peace of mind so you can focus on what's *really* important: your family, friends, and the love of your life.

We offer the following services to put your mind at ease:

Rehearsal Direction:
Let us help line up your wedding party and show them how it's done! We practice your ceremony until everyone in your party feels comfortable and ready for the big day. We also direct ushers and cue music for your processional and recessional.

Timeline:
We will help ensure your timeline will be followed by the wedding party and catering staff. This includes ushering your guests into the ballroom after the cocktail hour, lining up the wedding party for the big announcements and alerting the catering staff to pour champagne just before the toasts. We keep things in order and moving so there's never a dull moment on your wedding day!

Ceremony Set-up:
We arrive at the hotel ceremony site as early as possible to display programs, set up a unity candle or other ceremony items, help arrange pew decoration, and give your ushers a last-minute reminder of how to seat guests.

Reception Set-up:
We will help decorate your reception site! This may include placing favors at each setting, putting out table numbers, setting out place cards, displaying a guest book, or an assortment of many other different things!
Please note that we are not responsible for set up and breakdown of any items that are brought in by any of your vendors including flowers, specialty linens and rental chairs or tables. Please refer to the vendors-section above for details.

Event Management:
Our role the day of your wedding is to prevent & fix any problems that may arise during your event while maintaining a cool composure. This will allow you to enjoy quality time at your wedding reception, enjoying the first few hours of marriage among dear family and friends. We will remain easily accessible to you and your new husband from the moment you walk down the aisle until you cut the cake!

Wedding Coordination Package

$ 475.00

Plated Wedding Dinner

Price determined by entrée selection; multiple choice of entrée results in highest priced choice
(Includes 5 Hour Open Bar; Champagne Toast and Wine Service with Dinner)

Cocktail Hour

Butler Passed Hot and Cold Hors D'Oeuvres
(Choice of five pieces per person)

Cold Hors D'Oeuvres

- Parmesan Crostini, Olive Tapenade, Whipped Gorgonzola,
- Stuffed Zucchini with Vegetable Caviar
- Tomato Basil Bruschetta
- Olive Tapenade Bruschetta
- Thinly Sliced Pepper Crusted Beef, on Garlic Toast , Horseradish Crème
- Smoked Salmon-Avocado Rolls
- Pork Tenderloin on Crispy Wonton with Crystallized Ginger

Hot Hors D' Oeuvres

- Spiced Beef Empanada, Avocado Relish
- Mini Franks in Blanket with Mustard
- Spanakopita- Spinach and Feta Cheese in Phyllo
- Key West Conch Fritters, Creole Tartar Sauce
- Goat Cheese Stuffed Crimini Mushrooms
- Coconut Shrimp with Thai Chili Sauce
- Maryland Crab Cake, Avocado Salsa, Chipotle Crème

Dinner

Appetizer Selections

Fresh Chilled Shrimp Cocktail
Maryland Lump Crabcakes with Sauce Remoulade
Coffee-Braised Shortribs with Red Pepper-Jicama Salad
Bacon-Wrapped Sea Scallops with grilled Artichoke & Asparagus Salad

Salad Selections

Mixed Greens, Tomatoes, Roasted Peppers, Queso Blanco, Crispy Onions and Dijon Vinaigrette
Classic Caesar Salad with Parmesan Crisp
Arugula, Spicy Cashews, Orange, Crispy Wontons and Ginger-Miso Dressing

Entrée Selections

Grilled Filet Mignon, Gorgonzola Popover, Garlic Port Wine Sauce $139
Herb-Crusted Salmon, Wild Mushroom Hash, sautéed Spinach and Sauce Beurre Blanc $119
Grilled Mahi-Mahi, Sundried Tomato and Eggplant, Pignoli Nuts, Lemon-Lime Butter $119
Chilean Sea Bass, Grilled Pineapple, Mango Salsa and Sofrito Rice $139
Pork Medallions with Whole Grain Mustard Sauce, Potato Bacon Timbale $119
Pesto Rubbed Roasted Chicken, sauteed Mushrooms, Roasted Corn and Red Pepper Salsa, Natural Juices $109

Duo Plates

Filet Mignon with Cold Water Lobster Tail served with Drawn Butter,
Sauce Béarnaise and Château Potato $159
Roast Prime Rib of Beef Aujus Lemon-Pepper Shrimp served with Yorkshire Pudding,
Aujus and Dauphinoise Potatoes $159

Dessert

Custom Butter Cream Wedding Cake
(upgrades available)
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

All prices are subject to a 21% taxable service charge and 9% F&B sales tax

Embellishments

Upgrade your Wedding Reception with these Sumptuous Treats:

Additional Hors D'Oeuvres

$4.50 per piece

Cold Selections

- Spicy Tuna on Crispy Wonton, Pickled Ginger, Soy Glaze
- Lobster-Mango Salad in Belgian Endive
- Steak Tartar on Crostini
- Sliced Filet Mignon Au Poivre
- Smoked Salmon Caviar

Hot Selections

- Assorted Satays (Beef, Chicken or Shrimp), Tamarind Glaze
- Bacon-Wrapped Sea Scallops/Sweet Pepper Vinaigrette
- Mini Crabcakes
- Coffee Short Rib on Crostini
- Filet Mignon Bites

Reception Displays

Tempura

Assorted Vegetables, Baby Shrimp and Chicken with Sauce Ponzu
$12 per person

Raw Bar

(4pieces per person)
Shrimp, Clams, Crab-Claws (Stone Crab in Season) with Cocktail Sauce, Mignonette, Horseradish, Lemon Wedges and Tabasco
$15 per person

Japanese Sushi Station

California Rolls, Nigiri and Tekka Maki
Soy Sauce, Pickled Ginger, Wasabi
$15 per person

Cheese & Fruit Board

Imported and Domestic Cheeses,
Crusty French Baguette, Water Crackers
$8 per person

Rib Station

Dry Rub Baby Back Ribs,
Asian Style Pork Ribs,
Coffee and Traditional Style Short Ribs,
Lamb Ribs. Served with Smoky BBQ, House Steak Sauce, Hot and Sour Miso
$12 per person

Dim Sum

Pork Ribs, Assorted Dumplings,
Springs Rolls (both steamed and fried),
Pot Stickers, Black Bean Shrimp,
Chinese BBQ, Hot Mustard, Soy Sauces
$10 per person

Mediterranean Platter

Assorted Cured Meats to include
Prosciutto, Mortadella and Sopressata
Herb Marinated Olives and Grilled
Vegetables, Feta Cheese & Hummus
Accompanied by Lavosh, Pita Wedges
And Toasted Focaccia
$12 per person

Sweets

Chocolate Dipped Strawberries

$2.50 per piece

Viennese Table

A Selection of Pastries and Confections to include Tortes, Mousses, Truffles and Fresh Fruit
$10 per person

Friandise Plates

A Variety of Cookies, Truffles and Chocolate-Covered Strawberries
$45 per table

All prices are subject to a 21% taxable service charge and 9% F&B sales tax

Wedding Buffet Reception

(Includes 5 Hour Open Bar; Champagne Toast and Wine Service with Dinner)

Cocktail Hour

Butler Passed Hot and Cold Hors D'Oeuvres
(Choice of five pieces per person)

Cold Selections

- Eggplant Caponata on Crostini
- Smoked Salmon Rolls
- Stuffed Zucchini/Vegetable Caviar
- Pork Tenderloin Sofrito with Chutney on a Crostini
- Pork Tenderloin on Crispy Wonton with Crystallized Ginger
- Grilled Asparagus wrapped with Prosciutto
- Bruschetta (Tapenade, Tomato-Basil)

Hot Selections

- Conch Fritters
- Empanadas
- Asian-Style Meatballs
- Skewered Chicken Pesto
- Chicken Curry, Wonton/Potato Raisin
- Feuilletee Fromage/Red Pepper Vinaigrette
- Plantain with Curried Beef, Olive, Egg, Capers
- Stuffed-Crimini Mushrooms

Main Reception Stations

(Choice of 2)

Cheese & Fruit Board
Imported and Domestic Cheeses,
Crusty French Baguette, Water Crackers

Raw Bar
(4pieces per person)
Cocktail Sauce, Mignonette,
Lemon Wedges and Tabasco
Caviar Service ($charge)

Japanese Sushi Station
California Rolls, Nigiri and Tekka Maki
Soy Sauce, Pickled Ginger, Wasabi

Dim Sum*
Pork Ribs, Assorted Dumplings,
Springs Rolls (both steamed and fried),
Pot Stickers, Black Bean Shrimp,
Chinese BBQ, Hot Mustard, Soy Sauces

Mediterranean Platter
Assorted Cured Meats to include
Prosciutto, Mortadella and Sopressata
Herb Marinated Olives and Grilled
Vegetables, Feta Cheese & Hummus
Accompanied by Lavosh, Pita Wedges
And Toasted Focaccia

Tempura
Assorted Vegetables, Baby Shrimp,
Chicken with Sauce Ponzu

Rib Station
Day Rub Baby Back Ribs,
Asian Style Pork Ribs,
Coffee and Traditional Style Short Ribs,
Lamb Ribs, Smoky BBQ, House Steak Sauce,
Hot and Sour Miso

Baked Potato Bar*
Load up your potato with these toppings:
Cheddar and Blue Cheese, Crispy Bacon,
Caramelized Onions, Chives, Sour Cream
and Guacamole
Grilled Chicken $4 or Sirloin Strips $6

Pasta Station*
Pastas: Penne, Spinach and Ricotta Ravioli,
Tri-Color Tortellini
Sauces: Bolognese, Fresh Crushed Tomatoes
and Basil, Herb Olive Oil and Butter,
Freshly Grated Reggiano Parmesan,
Bread Sticks, Garlic Parmesan Rolls
Grilled Chicken $4 or Sirloin Strips $6

*Stations require a Chef or Attendant at $100.00 each plus applicable tax.
(1) Attendant per every 75 guests.

Wedding Buffet Reception
Continued:

Carving Stations
(Choice of 2)

Roasted Whole Salmon with Herb and Lemon Crust
Citrus Beurre Blanc

Jamaican Jerk Rubbed Loin of Pork
Natural Jus, Papaya Chutney

Chili Spiced Rubbed Rack of Lamb
Fresh Mint Jelly

Roasted Whole Suckling Pig
Cuban Bread

Pepper Crusted Tenderloin of Beef
Béarnaise Sauce, Horseradish Cream, Cracked Mustard

Char Grilled New York Strip Loin
Wild Mushroom Sauce

*Stations require a Chef or Attendant at $100.00 each plus applicable tax.
(1) Attendant per every 75 guests.

Salads & Sides
(Choice of 3)
Served with Fresh Baked Dinner Rolls

Mixed Greens, Tomatoes, Roasted Peppers, Queso Blanco, Crispy Onions and Dijon Vinaigrette

Arugula, Spicy Cashews, Orange, Crispy Wontons and Ginger-Miso Dressing

Sliced Beefsteak Tomatoes, Sweet Vidalia Onions and Bleu Cheese Dressing

Garlic Mashed Potatoes with Caramelized Onions

Oven Roasted Potatoes

Sofrito Rice

Wild Rice

Sautéed Seasonal Vegetables

Dessert

Custom Cream Wedding Cake
Chocolate Dipped Strawberries
Miniature Cup Cakes

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

$169 per person

All prices are subject to a 21% taxable service charge and 9% F&B sales tax

Beverages

All Bars include the following (additional to the spirits below):

House Wine – Merlot & Chardonnay
House Champagne
Domestic Beer (Choice of 2) –
Budweiser, Bud Light, Miller Lite, or Sam Adams
Imported Beer (Choice of 2) –
Heineken, Corona, Amstel Light, or Tiger Beer
Assorted Bottled Waters
Soft Drinks and Juices

Premium Brand Bar

(Included in the Wedding Package)

Ketel One Vodka
Tanqueray Gin
Bacardi Light
Jack Daniels
Dewars
Canadian Club
Cuervo Gold
Captain Morgan

Each additional Hour of Premium Open Bar
$11.00 Per Person

Deluxe Brand Bar

(Add $14.00 Per Person to package)

Grey Goose
Bombay Sapphire
Bacardi Anejo
Bacardi Light
Knob Creek
Johnnie Walker Black
Crown Royal
Patron Silver

Each additional Hour of Deluxe Open Bar
***$17.00* Per Person**

All prices are subject to a 21% taxable service charge and 9% F&B sales tax

Upgrade Suggestion

Specialty Cocktail
In Honor of the Bride & Groom
$7.00 per Glass

Lychee-Tini
Absolut Vodka, Soho Liqueur and Lychee Puree

Pomegranate Martini
Level Vodka, Pama Liqueur and Pomegranate Juice

The Ginger Kiss
Ginger Infused Ketel One Vodka, Cointreau, and Cranberry Juice

Pear-adise
Ginger Infused Ketel One Vodka, Sake, Pear Liqueur, and Pear Nectar

Additional Beverage Items

Cordials and Night Cap Station
Enjoyed Neat or with Freshly Brewed Coffee
To Include Kahlua, Grand Marnier, Bailey's Irish Cream,
Amaretto Di Saronno,
Frangelico, Sambucca, and Jameson
Freshly Brewed Coffee and Decaffeinated Coffee
Whipped Cream, Cinnamon, and Chocolate Shavings
$16.00 Per Person, Per Hour

Non-Alcoholic Open Bar
to Include A Variety of Tropical and Soda Shop Flavors
And Frozen Specialties Such as:

Mint Infused Lemonade, Root Beer Floats
Strawberry Daiquiris, Piña Coladas and Banana Daiquiris
Soft Drinks, Assorted Juices, and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas
$16.00 Per Person
~Based on (3) Hours~

All Charges Subject to 21% Taxable Service Charge and 9% Food and Beverage Tax

General Information

Whether planning a Wedding Reception for 180 people or a Rehearsal Dinner for 20 guests, the Catering Staff of the Mayfair Hotel & Spa is committed to ensuring a successful event with unparallel service and gourmet cuisine. Your Catering Manager will be happy to further discuss and assist with your menu arrangements and event details. Please note, menu prices are subject to change up to (90) days prior to your event. Following are some guidelines for your consideration.

Guarantee Agreement

A guarantee attendance is due **3 business days prior** to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The hotel will be prepared to serve 5% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to attention of your Catering Manager when placing your guarantee. Last minute requests will be honored to the best of our ability.

Request for Multiple Entrées

Multiple entrée selections are permitted with proper notice. You may choose up to two (2) entrées (plus vegetarian options) with a guarantee of each one (1) week prior to the event. **The highest priced selection determines the price of all selections.** You must provide a method by which our wait staff can determine each guest's selection.

Chef Attended Stations

When selecting a Chef-attended Station, we require one chef for every (100) guests. A Chef's Fee of $100.00 is applicable.

Menu Substitutions

All menu substitutions are subject to review by the Executive Chef and additional charges may apply.

Children

The Hotel will be happy to provide a special menu and pricing for children, ages 3 – 10, attending your wedding. In addition, pricing consideration is made for young adults that will be attending the event and will not be of the legal age to consume alcohol.

Beverage Service

We recommend one (1) bar and bartender for every (75) guests. A bartender fee of $100.00 is waived as part of the Mayfair Hotel & Spa Wedding Package.

Beverages

All alcoholic beverages to be served on the Hotel's premises (or elsewhere under the Hotel's alcoholic beverage license) for the function must be provided by and dispensed only by Hotel server and bartenders. Proper identification (i.e. photo ID) of any person to verify their age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated.

Vendors & Room Set Up

It is the responsibility of the client to notify all vendors that set up may not commence until three (3) hours prior to the event. Any additional time will need to be requested through your Catering Manager thirty (30) days before the event.
In addition, all vendor and personal items must be removed from the banquet space within one (1) hour of the conclusion of the event. The Hotel is unable to supply storage space and is not responsible for any items left in the Hotel outside of these time restrictions. Should your vendor leave without cleaning up properly, the client will be responsible for any additional labor charges to restore the room to its prior condition.

The Hotel will not validate valet parking for any vendor whatsoever. There is parking adjacent to the hotel or street parking. Vendors may access the loading dock for loading and unloading only with prior consent of the Mayfair Hotel & Spa Security Department.

The Hotel does not permit affixing of anything to walls, floors, or ceilings without prior written approval and supervision of the Hotel. In the event that this is done without the Hotel's authorization and any damage is sustained, the cost of the repair and/or replacement will be charged to the client. The client will be responsible for any damages done to the facilities during the period of time they under your control, or the control of the contacts hired by your organization.
The Hotel is not responsible for lost or stolen items.

Liability

The Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto the premises. Prices are subject to change up to ninety (90) days prior to your event in accordance with fluctuating costs on some menu items.

Security

If, in the sole judgment of the Hotel, security is required in order to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, non-uniformed security personnel. Any and all provisions for security must be arranged through the Hotel. The Hotel shall have final approval on any and all security personnel to be utilized during your function.

Insurance and Indemnification

Guests shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages, and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any Hotel property by guest or any attendee of the function on the Hotel's premises.