

Kosher Wedding Package One

One Hour Reception to Include:

A Selection of Hors d'oeuvres

Please select a total of 6 of the following:

Cold

Salmon Gravlax on Pumpernickel Bread, Garlic Dill Mustard
Sweet Potato Pancake, Apple Cranberry Sauce
Mini Stuffed Grape Leaf with Lemon Rice
Peruvian Ceviche, Lime, Lemon, Orange, Cilantro Sauce

Hot

Beef Churrasco, Corn Cilantro Salsa
Grilled Chicken Satay, Peanut Chili Sauce
Franks in a Blanket with Mustard Sauce
Mini Falafel with Tahini Sauce
Indian Potato Samosa with Grilled Fennel

Grilled Italian Marinated Vegetables
Cauliflower, Pepper, White Asparagus, Portobello Mushroom and Onion
Mediterranean Display
Hummus, Tahini, Falafel Balls, Israeli Salad, Roasted Tomato and Pita Bread

Cuisine in Motion

Carving Station

Oven Roasted Turkey Breast with Gravy, Cranberry Sauce, Dijon Mustard and Silver Dollar
Rolls

Plated Dinner Service

Ceremonial Challah

First Course

Please select one of the following:

Arugula, Caramelized Fennel and Orange Salad with Smokey Pepper Vinaigrette
Green Goddess Salad with Romaine, Cucumber, Green Beans, Avocado and Herb
Roasted Root Vegetable Salad, Radicchio, Toasted Pumpkin Seeds and Sherry
Vinaigrette

Main Course

Please select one of the following:

Grilled Chicken Breast on Roasted Cauliflower, Spinach, Peppers and Rosemary Potatoes
Grilled Skirt Steak on a Roasted Sweet Corn Risotto with Wild Mushroom Sauce
Garlic Baked Mahi Mahi on a Bed of Arugula, Arabic Megadarra Rice with Lentil and
Fried Onion

All dinners include freshly prepared Rolls and Infused Olive Oil



Dessert

Viennese Display

Pecan Pie, Lemon Pie, Oreo Cheesecake, Chocolate Marquesa, Fruit Tart, Chocolate Praline, Mini Apricot Bar, Mini Brownies, Apple Tart

Coffee, Decaffeinated Coffee and Hot Tea

\$112++per person
24% Service Charge and 9% Tax

*Attendant fees: Chef Attendants- \$150 each
Estimate one attendant per station, per 100 guests

Kosher Wedding Package Two

One Hour Reception to Include:

A Selection of Hors d'oeuvres

Please select a total of 6 of the following:

Cold

Atlantic Salmon Cake, Lemon Dill Caper Sauce
Chilled Avocado Gazpacho
Ceviche with Lime, Orange and Cilantro
Ginger Tuna Tartar with Fresh Chive

Hot

Shitake Mushroom Risotto Cake
Indian Potato Samosa with Dill Fennel
Cilantro Chicken Satay with Chili Sauce
Three Vegetable Krugel
Beef Churrasco with Chimichurri

Mediterranean Display

Hummus, Tabouli Salad, Cous Cous Salad, Roasted Eggplant Salad served with Pita Bread

Smoked Fish Display

Assorted Smoked Fish with Pickled Vegetable, Horseradish and Flat Bread

Pasta Station Prepared to Order

Rigatoni Pasta with Artichoke, White Asparagus, Mushroom, Roasted Tomato with Olive Oil, Lemon, Garlic and Parsley
Spinach Ravioli with Olive Oil, Tomatoes and Capers

Carving Station

Please select one of the following:

Oven Roasted Turkey Breast with Gravy, Cranberry Orange Sauce, Dijon Mustard and Silver Dollar Rolls

Pepper Crusted Skirt Steak with Chimichurri and Cilantro

Plated Dinner Service

Ceremonial Challah

First Course

Please select one of the following:

Green Goddess Salad with Romaine, Cucumber, Green Beans, Avocado and Herbs

Roasted Root Vegetable Salad, Radicchio, Pumpkin Seeds and Sherry Vinaigrette



Main Course

Please select one of the following:

Orange and Parsley Roasted Chicken Breast on Warm Potato Salad, Pepper and White Asparagus

Braised Short Ribs on Three Vegetable Kugel, Fresh Horseradish, Roasted Vegetables and Bordelaise Sauce

Grilled Yellow Tail Snapper on Roasted Artichokes, Potato and Lemon Parsley Oil

All dinners include freshly prepared Rolls and Infused Olive Oil

Dessert

Please select one of the following displays:

Viennese Display

Pecan Pie, Lemon Pie, Oreo Cheesecake, Chocolate Marquesa, Fruit Tart, Chocolate Praline, Mini Apricot Bar, Mini Brownies, Apple Tart

or

Bonbon Display

Chocolate Hazelnut, Chocolate Coconut Balls, Chocolate Amaretto, Chocolate Walnut, Chocolate Triple Sec, Chocolate Frangelico

and

Action Station

Crepe Flambé Station

With Chocolate, Nuts, Berries, Mango, Banana, Kosher Liquor

Coffee, Decaffeinated Coffee and Hot Tea

\$122++per person

24% Service Charge and 9% Tax

*Attendant fees: Chef Attendants- \$150 each
Estimate one attendant per station, per 100 guests

Kosher Wedding Package Three

One Hour Reception to Include:

A Selection of Hors d'oeuvres

Please select a total of 6 of the following:

Cold

Mini Blintz Caviar with Parve Chive Sour Cream
Smoked White Fish, Plantain Mango Salsa
Tuna Tartar, English Dill Cucumber Sauce
Peruvian Ceviche with Lime, Orange and Cilantro
Chilled Avocado Gazpacho

Hot

Seared Lamb Chops with Mint Rosemary Reduction
Chicken Empanadas with Tomato Salsa
Cuban Jalapeño Potato Croquettes
Mini Kosher Hot Dog with Deli Mustard
Chicken Liver Ragu on Crostini
Beef Churrasco, Corn Cilantro Salsa

Action Stations with Small Plate Offerings

Sushi Display
Assorted Sushi Rolls

Based on 2 pieces per person

Mediterranean Station

Hummus, Tabouli Salad, Cous Cous Salad, Roasted Eggplant Salad served with Pita Bread

Cusine in Motion

Pasta Station

Fusilli Pasta with Artichoke, White Asparagus, Mushroom, Roasted Tomato with Olive Oil, Lemon, Garlic and Parsley
Spinach Ravioli with Olive Oil, Tomatoes and Capers

Grilled Lamb Kabob-

Mini Kabob served with Tabouli Salad and garnished with Cucumber Dill Pickle

Oven Roasted Turkey Breast with Gravy, Cranberry Orange Sauce, Dijon Mustard and Silver Dollar Rolls

Prime Rib with Olive Oil Potato, Horseradish and Mustard

Plated Dinner Service

Ceremonial Challah



Plated Appetizer

Please select one of the following:

Cold

Arugula, Caramelized Fennel and Orange Salad with Smoky Pepper Vinaigrette
Green Goddess Salad with Romaine, Cucumber, Green Beans, Avocado and Herbs
Ahi Tuna Tartar with Ginger, Soy, Avocado and Fried Plantain Chips

Hot

Mushroom Artichoke Strudel with Onion Marmalade
Mini Salmon Wellington with Spinach and Mushroom

Main Course

Please select one of the following:

Grilled Rib Eye Barrel with Carrot and Parsnips, Horseradish Scalloped Potatoes
Grilled Lamb Chops on Curried Ratatouille and Cilantro Rice
Baked Trout with Mushroom Garlic Spinach and Breadcrumbs
Blackened Grouper on Lime Rice, Citrus Mango Salsa
Grilled Veal Chop with Roasted Root Vegetable, Lemon, Parsley and Olive Oil Crushed Potatoes

All dinners include freshly prepared Rolls and Infused Olive Oil

Dessert

Viennese Display
Pecan Pie, Lemon Pie, Oreo Cheesecake, Chocolate Marquesa, Fruit Tart, Chocolate Praline, Mini Apricot Bar, Mini Brownies, Apple Tart
Bonbon Display
Chocolate Hazelnut, Chocolate Coconut Balls, Chocolate Amaretto, Chocolate Walnut, Chocolate Triple Sec, Chocolate Frangelico
Action Station
Crepe Flambé Station
With Chocolate, Nuts, Berries, Mango, Banana, Kosher Liquor
Coffee, Decaffeinated Coffee and Hot Tea

\$150++per person

24% Service Charge and 9% Tax

*Attendant fees: Chef Attendants- \$150 each
Estimate 1 attendant per station, per 100 guests



Kosher Wedding Package Four

One Hour Reception to Include:

A Selection of Chilled Hors d'oeuvres

Asian Seared Sesame Crust Ahi Tuna on Tabouli Salad
Sliced Smoked Duck Breast on Cinnamon Crisp, Mango Salsa
Peruvian Style Fresh Ceviche with Lime, Orange and Cilantro

A Selection of Hot Hors d'oeuvres

Chicken Empanada with Tomato Salsa
Mini Corn Cachapa, Jalapeño Sauce
Beef Teriyaki Satay
Chicken Liver Ragu on Crostini

Action Stations with Small Plate Offerings

Mediterranean Display

Hummus, Tahini, Falafel Balls, Israeli Salad, Tomato Roasted Pita Bread

Small Plates

Heirloom Tomato Salad with Watermelon, Basil, Red Onion and Red Wine Vinaigrette

Pasta Station Prepared to Order

Linguine Pasta with Artichoke, White Asparagus, Mushroom, Roasted Tomato with Olive Oil, Lemon, Garlic and Parsley
Spinach Ravioli with Olive Oil, Tomatoes and Capers

Buffet Dinner

Ceremonial Challah

Tomato Basil Soup with Rice

Salad Display

Mixed Greens, Tomato, Cucumber, Mushroom, Caramelized Nuts, Blueberry Vinaigrette, Italian Vinaigrette

Carved Salmon

Flakes of Salmon, Teriyaki Glaze, on top of Coconut Rice

Carved Rib Eye Steak, Olive Oil Crushed Potatoes, Horseradish and Mustard

Carved Sliced Turkey Breast on top of Curried Butternut Squash, Apple-Cranberry Sauce

Grilled Mediterranean Vegetables

Three Vegetable Kugel

Arabic Megadarra Rice with Lentil and Fried Onions

All dinners include freshly prepared Rolls and Infused Olive Oil



Dessert

Please select one of the following displays:

Viennese Display

Pecan Pie, Lemon Pie, Oreo Cheesecake, Chocolate Marquessa, Fruit Tart, Chocolate Praline, Mini Apricot Bar, Mini Brownies, Apple Tart

or

Bonbon Display

Chocolate Hazelnut, Chocolate Coconut Balls, Chocolate Amaretto, Chocolate Walnut, Chocolate Triple Sec, Chocolate Frangelico

and

Action Station

Crepe Flambé Station

With Chocolate, Nuts, Berries, Mango, Banana, Kosher Liquor

Coffee, Decaffeinated Coffee, Hot Tea

\$130++per person

24% Service Charge and 9% Tax

*Attendant fees: Chef Attendants- \$150 each
Estimate one attendant per station, per 100 guests

Kosher Wedding Package Five

One Hour Reception to Include:

A Selection of Chilled Hors d'oeuvres

Mini Blintz Caviar with Parve Chive Sour Cream
Tuna Tartar, English Dill Cucumber Sauce
Peruvian Ceviche with Lime, Orange and Cilantro

A Selection of Hot Hors d'oeuvres

Lamb Kafta Kabob with Mint Tahini Sauce
Chicken Empanada with Tomato Salsa
Ginger Fish Balls
Beef Teriyaki Satay
Chicken Liver Ragu on Crostini

Cusine in Motion

Pasta Station
Rigatoni and Penne Pasta with Artichoke, White Asparagus, Mushroom, Roasted Tomato
with Olive Oil, Lemon, Garlic and Parsley
Spinach Ravioli with Olive Oil, Tomatoes and Capers

Grilled Lamb Kabob
Mini Kabob served with Tabouli Salad and garnished with Cucumber Dill Pickle
Oven Roasted Turkey Breast with Gravy, Cranberry Sauce, Dijon Mustard and Silver Dollar
Rolls

Buffet Dinner

Ceremonial Challah
Chicken Noodle Soup with Fresh Vegetable
Mediterranean Station
Hummus, Tabouli Salad, Israeli Salad, Roasted Eggplant Salad served with Pita Bread
Small Plates
Heirloom Tomato Salad with Watermelon, Basil, Red Onion and Red Wine Vinaigrette
Salad Station
Mixed Greens, Tomato, Cucumber, Mushroom, Caramelized Nuts, Blueberry Vinaigrette,
Italian Vinaigrette

Entree Stations

Carved Salmon
Flakes of Salmon, Teriyaki Glaze on top of Coconut Rice
Leg of Lamb with Mint Cous Cous and Dried Fruit
Chicken Francese
Prime Rib with Olive Oil Potato, Horseradish and Mustard



Starch and Vegetables

Grilled Mediterranean Vegetables

Three Color Vegetable Kugel

Arabic Megadarra Rice with Lentil and Fried Onion

All dinners include freshly prepared Rolls and Infused Olive Oil

Dessert

Viennese Display

Pecan Pie, Lemon Pie, Oreo Cheesecake, Chocolate Marquesa, Fruit Tart, Chocolate Praline, Mini Apricot Bar, Mini Brownies, Apple Tart

Bonbon Display

Chocolate Hazelnut, Chocolate Coconut Balls, Chocolate Amaretto, Chocolate Walnut, Chocolate Triple Sec, Chocolate Frangelico

Action Station

Crepe Flambé Station

With Chocolate, Nuts, Berries, Mango, Banana, Kosher Liquor

Coffee, Decaffeinated Coffee and Hot Tea

\$150++per person

24% Service Charge and Tax

*Attendant fees: Chef Attendants- \$150 each
Bartenders- \$150 each
Estimate 1 attendant per station, per 100 guests



Kosher Bar Packages

Premium Hosted Bar

Absolut Vodka
Bacardi Superior Rum
Gordon's Gin
Grant's Family Reserve
Scotch
Canadian Club Whiskey
Jim Beam White Label
Bourbon
1800 Silver Tequila

3 Hours: \$40

4 Hours: \$60

5 Hours: \$70

Additional Hour: \$8

Deluxe Hosted Bar

Absolut Vodka
Bacardi Superior Rum
Tanqueray Gin
Johnny Walker Red
Label Scotch
Canadian Club Whiskey
Jack Daniels Bourbon
1800 Silver Tequila

3 Hours: \$50

4 Hours: \$70

5 Hours: \$80

Additional Hour: \$10

Luxury Hosted Bar

Grey Goose Vodka
Bacardi Superior Rum
Bombay Sapphire Gin
Johnny Walker Black
Label Scotch
Crown Royal Whiskey
Maker's Mark Bourbon
Patron Silver Tequila

3 Hours: \$60

4 Hours: \$80

5 Hours: \$90

Additional Hour: \$12

All Packages include:

Wine Selections

Baron Herzog
Chardonnay
Baron Herzog Cabernet
Sauvignon

Beer Selections Imported

Heineken, Corona

Domestic

Samuel Adams Boston
Lager, Bud Light

Champagne Toast

Baron Herzog
Champagne

Kosher Mixers

*Attendant fees: Bartenders- \$150 each
Estimate one attendant per station, per 100 guests



Eden Roc Kosher Package Details

Wedding Ceremony Packages

Set-Up Fee of \$1,500.00

Includes Seating & Staging for the Chuppah

Sound System \$350

Includes Microphone and Sound System

Special Concessions

We are pleased to offer the following special concessions with all Kosher Wedding Packages:

- Complimentary room for the Bride and Groom the night of the wedding
- Suite upgrade for parents of the Bride and Groom, based on availability
- Two complimentary, private "day use" dressing rooms for wedding party
- Special sleeping room rates for guests. Please speak with your sales manager for more details

Rabbinical Fees

The Eden Roc Renaissance Miami Beach has a complete Kosher Parve Kitchen which is ORB supervised. Use of the kosher kitchen must be arranged a minimum of 45 days in advance. Kosher menus are special ordered and menu items must be selected 30 days prior to the event date. Kosher event guest guarantees are due no later than 12 noon 2 weeks (14 business days) prior to your event date.

The following charges apply to all kosher events:

Kosher Supervision- \$3.00 per person per meal

Mashgiach Fee- \$25.00 per hour, five hours minimum

Culinary

All of our menus may be customized to further meet your needs and the needs of your guests. A complimentary menu tasting for our plated meal service is available for up to 4 guests. The tasting can be kosher or kosher style.

Your menu tasting will be scheduled within the 2 months prior to your event and based upon chef's availability and business demands. Tastings are conducted Monday-Thursday between 2 & 4 pm.

Special Service

Our staff will be pleased to assist you with any floral arrangement and will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us as all signs, displays or decorations, and their set-up, shall be subject to the prior approval of the hotel in accordance with local fire codes and to prevent damage to the hotel.



Banquet Menus

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event.

The final details of your event are to be submitted to your event manager at least three weeks before your event so that our entire staff may prepare to accommodate your needs.

Pricing

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

A 24% service charge is added to the quoted prices, and the 9% Florida sales tax is applied after the service charge has been added to the food and beverage total. For outdoor events, a \$5 per person service fee will apply.

Advance Payment/Schedule

To confirm event space on a particular date, an advance payment equivalent to 25% of the total minimum Food and Beverage Catering Revenue will be required at the time of returning a signed event agreement. All advance payments will be credited toward the Master Account. All payments received by Hotel are non-refundable. A schedule of additional advance payments will be required as follows:

- Six (6) months prior to the event date, an advance payment equivalent to 50% of the total minimum Food & Beverage Catering Revenue, will be due (in addition to payments already received).
- Three (3) months prior to the event date, a payment equivalent to 75% of the total minimum Food & Beverage Catering Revenue will be due (in addition to payments already received).

Full pre-payment (less payments received) based on estimated guarantee and final menu plans, plus reasonable estimates of any item purchased on a per unit basis will be due seven (7) business days prior to the event date. The final payment should be made in cash, cashiers check, credit card or money order. No personal or private business checks will be accepted.

Use of Outside Vendors

If an outside vendor(s) is hired by you (the customer) to provide any goods and/or services at the Eden Roc Renaissance Miami Beach during the Event the Hotel may, in its sole discretion, require that such vendors provide the Hotel, in form and amount reasonably satisfactory to the Hotel, an indemnification agreement and proof of adequate insurance. Contractor shall indemnify Client and the Hotel for any and all costs or expenses pertaining to its performance under this agreement.



Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At the Eden Roc Renaissance Miami Beach, we understand this importance and we will work with you to achieve the overall experience you desire. We offer four ballrooms and several outdoor spaces to accommodate a wide range of events. The number of guests you anticipate and the set-up requirements of your event are the primary factors in your event's room assignment. Revisions of these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group's program. Revisions in factors such as group counts, times, dates, meal functions or set-up may necessitate a revision of the rental fee.

A 24% service charge is added to room rental fees. Room rental tax of 7% is applied to the room rental fee after the service charge is added.

Cancellation

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in preparation for your event. Please refer to the cancellation terms of your contract.

Diagrams

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two weeks before your event.

Audio Visual

Your event manager and the Swank Audio Visual Department will be delighted to assist you with your audio visual needs. Price lists are available upon request.

Hotel Parking

The Eden Roc Renaissance Miami Beach has ample parking available. Valet Service is available at covered carriage entrance on Collins Ave. at \$17.00 per vehicle, or guests may self-park at conveniently located parking near the hotel.

Security

The Eden Roc does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your event manager for the cost of this service.

Liabilities

You may be sure that the Eden Roc team will do everything to see that your event is a success. Occasionally situations do occur beyond our control, such as accidents, government regulations, labor difficulties and food and beverage supplies, which prevent or interfere with our performance. We will keep you informed should these situations occur and we will arrange an alternate solution.



Damages

It is the responsibility of the patron to assume full responsibility for any damages to the hotel property caused by the patron, their guests or the agents of the patron, i.e. bands, display companies, etc.

Shipping and Receiving

Packages may be delivered to the hotel two business days before your event. To ensure that your materials are stored and delivered properly, please include the following information on all packages:

Eden Roc,
A Renaissance Beach Resort
4525 Collins Avenue
Miami Beach, FL 33140
Attention:
(Name of Event Mgr.)
(Name of Group or Event)
(First Date of Event)
No. Boxes (i.e. 1 of 2, 2 of 2, etc.)

Our UPS Store will be delighted to assist you with the return shipment of your packages. Please discuss with your event manager how you would like this charged to your event.

Communications

Telephone services may be arranged through the Renaissance IT Department.

Smoking Policy

Eden Roc Renaissance Miami Beach is a smoke-free facility.