

Mr. C



MIAMI
COCONUT GROVE



OUR WEDDING PACKAGE

Four Trays Passed of Hors D'Oeuvres

Celebratory Toast with Mr.C Prosecco

Three Course Dinner with Appetizer, Entrée and Dessert

Tablesides Wine Service

Four Hour Open Bar - Selected Bar Package

Inclusive: Dance Floor, Tables, Fine Ivory Linens, Silver Chiavari Chairs, Servers

Formal Dinnerware, Flatware and Glassware

Package Pricing Begins at \$250

CEREMONY ENHANCEMENTS

Tray Passed Welcome Bellini & Sparkling Water \$18 pp

Mr. C Prosecco & Sparkling Water \$16 pp

\$2000 Ceremony Fee

Chairs, Set Up, & Tear Down

OTHER FEES

\$18 per Car Valet Parking

\$150 per Restroom Attendant

\$175 Bartender Fee (1 per 50 Guests)

\$220 Chef Fee

\$150 Uniformed Attendant

*** ALL PRICING IS SUBJECT TO 25% ADMINISTRATIVE FEE, 7% SALES TAX & 9% FOOD TAX**

OUR WEDDING PACKAGE

Six Trays Passed of Hors D'Oeuvres

Celebratory Toast with Mr.C Prosecco

Three Course Dinner with Appetizer, Entrée and Dessert

Tablesides Wine Service

Four Hour Open Bar - Selected Bar Package

Inclusive: Dance Floor, Tables, Fine Ivory Linens, Silver Chiavari Chairs, Servers

Formal Dinnerware, Flatware and Glassware

Package Pricing Begins at \$350

CEREMONY ENHANCEMENTS

Tray Passed Welcome Bellini & Sparkling Water \$18 pp

Mr. C Prosecco & Sparkling Water \$16 pp

\$2000 Ceremony Fee

Chairs, Set Up, & Tear Down

OTHER FEES

\$18 per Car Valet Parking

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OUR WEDDING PACKAGE

STATION BRUNCH OPTIONS

CHOICE 1:

Continental Breakfast, Italian Charcuterie and One Pasta Station \$110 pp

CHOICE 2:

Classic Breakfast, Italian Charcuterie, One Pasta & One Salad Station \$145 pp

LATE NIGHT MENU

Beef Sliders

Pizzetta

Chicken Milanese Sliders

\$35 pp

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COCKTAIL RECEPTION

PACKAGES INCLUDE YOUR SELECTION OF SIX BUTLER PASSED HORS D'OEUVRES

HOT

Chicken Croquettes
Rice Mignons with Saffron Cream
Veal Bitok, Fresh Tomato Sauce and Oregano
Roasted Pumpkin Tartlet with Goat Cheese
Croque Monsieur
Select Mushrooms on Grilled Polenta
Spinach and Cheese in Phyllo Pastry
Cocktail Franks in a Blanket with Mustard
Sundried Tomato and Mozzarella Quiche
Baby Lamb Chops
Crab Croquettes with Honey Mustard
Steak Sandwich with Caramelized Onion
Roasted Shrimp and Mango Skewers
Roasted Scallop with Fresh Tomato and Basil
Polenta Chips with Short Ribs, Watercress and Salt Flakes

COLD

Roasted Yellow Beet with Pistachio Crust and Mascarpone
Prosciutto di Parma wrapped Grissini
Skewers of Tomato and Mozzarella with Basil
American Caviar and Crème Fraiche on Blini
Tuna Tartare on Toasted Baguette
Fresh Crab with Cucumber
Bruschetta with Tomato and Basil
Tartine with Beef Carpaccio
Oven Dried Tomato, Black Olive Baguette with Ricotta di Buffalo
Marinated Salmon Canape
Prosciutto, Asparagus and Goat Cheese



DINNER MENU

3

FIRST COURSE

PLEASE SELECT ONE

COLD APPETIZERS

Classic Mr.C Tuna Tartare +\$10

Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese

Mr.C Beef Carpaccio (No Preset) +\$10

Mr.C Burrata with Grape Tomatoes and Black Olives

Cold Poached Lobster Salad with Haricots Verts, Tomato, Microgreens, Lemon and Olive Oil +\$10

Baby Kale Caesar with Toasted Pine Nuts, Dried Cranberries and Lemon Vinaigrette

Baby Artichokes, Homemade Sun Dried Tomatoes, Arugula, Avocado and Crispy Parmesan

Mozzarella di Bufala "Bocconcini" Salad with Poached Seasonal Vegetables and Pesto Oil

Thinly Sliced Sweet Prosciutto di Parma with Mr.C Buffalo Mozzarella +\$5

Baby Arugula and Cherry Tomato Salad with Shaved Parmesan

Chilled Jumbo Shrimp, Julienne of Radicchio, Salsa Rosa and Black Caviar +\$10

Cucumber, String Beans, Cherry Tomato and Sweet Corn Salad

Gazpacho Soup

Roasted Vegetable Napoleon with Goat Cheese

HOT APPETIZERS

PASTA

Homemade Spinach and Cheese Cannelloni with Fresh Tomato and Zucchini

Homemade Veal Cannelloni with Delicate Mr.C Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliardi Bolognese

Seasonal Ravioli

Seasonal Risotto +\$8

Subject to seasonal availability.

MAIN COURSE

PLEASE SELECT TWO

MEAT

POULTRY

Roasted Breast of Chicken Cacciatora

Roasted Breast of Chicken Romana

Roasted Breast of Chicken Wild Mushroom Sauce

BEEF

Pin Wheeled Braised Boneless Short Ribs +\$15

Individual Prime Roast Filet of Beef with a

Wine Sauce +\$20

Sliced Wagyu Strip Loin Steak +\$20

Beef entrees come with choice of sauce: Classic Mr.C

Reduction, Barolo Sauce or Amarone +50

LAMB

Colorado Lamb Loin +\$30

Roasted Rack of Colorado Lamb with a Rosemary

Reduction +\$35

VEAL

Veal Ossobuco alla Mr.C +\$20

Roasted Individual Veal Chop with Butter and Sage +\$35

FISH

Branzino Al Forno

Salmon with Leeks Sauce

Chilean Sea Bass "alla Carlina" with Roasted

Artichokes and Potatoes +\$15

*A pre selected choice between two entrees may be offered to your guests. The higher costing entrée price will be applied to all patrons.

*Tablesides choice between two entrees may be offered to your guests for an additional \$25 per person. Maximum capacity is 60 guests.



ACCOMPANIMENTS

PLEASE SELECT ONE TO ACCOMPANY MAIN COURSE

VEGETABLES

Bundle of String Beans or Asparagus tied with Leeks

Multi-Color Cauliflower Florets

Fresh Seasonal Ratatouille

Organic Tri Color Baby Carrots

Roasted Brussels Sprouts

Baked Cauliflower with Béchamel

Classic Vegetable Peperonata

STARCH

Potato Tortino

Riso al Salto

Grilled or Fried Yellow Polenta

Potato Dauphinoise

Roasted Baby Fingerling Potatoes

Rosemary Smashed Potatoes



DESSERT

PLEASE SELECT ONE

Bellini Vanilla Crème Meringue Cake
Zabaglione Cake with Fresh Strawberries
Mr.C Chocolate Cake with Chantilly Cream
Classic Ricotta Cheesecake
Individual Tiramisu
Individual Lemon Meringue with Mixed Berries
Apple Pie with Vanilla Ice Cream
Chocolate Mousse Cake
Our Homemade Gelato: Vanilla, Chocolate, Coffee
Our Homemade Raspberry, Lemon and Peach Sorbets
with Fresh Berries in a Chocolate Shell

SERVED ON EACH TABLE OR BUTLER PASSED ON DEPARTURE

Fruit Tart, Chocolate Tart, Lemon Tart,
Vanilla Cream Puff
Strawberries dipped in Bittersweet
Chocolate
Assorted Italian Cookies
Freshly Brewed Coffee and Tea

ENHANCEMENTS

RECEPTION DISPLAY

FRESH JUMBO SHRIMP

Pyramid of Fresh Jumbo Shrimp

in Iced Silver Bowls

Cocktail Sauce and Lemon Halves in Cheese Cloth

\$25 per person

* CLAMS & OYSTERS

LITTLE NECK, TOP NECK CLAMS

Selection of East and West Coast Oysters

Served with Mixed Seafood Salad with Bibb Lettuce

Garnitures of Cocktail and Mignonette Sauce,

Lemon Halves in Cheese Cloth

\$30 per person

SALMON, TUNA AND AMERICAN CAVIAR STATION

Gravlax Salmon, Smoked Salmon, Salmon Tartare

Tuna Tartare & Tuna Scottato

American Caviar

Served with Blini, Whole Grain Crackers

Toast Points and Brown Bread Tartines

\$30 per person

FRUIT, CHARCUTERIE AND CHEESE

An Elaborate Display of Imported and Domestic Cheeses

Sopressatta, Prosciutto Cotto, Bresaola

Served with Mr.C Grissini and Assorted Crackers and Breads

Garnished with Grapes, Walnuts, Dried Cranberries

Pistachio, Dried Fruit Compote

\$19 per person

**** ITALIAN FAVORITES**

Italian Charcuterie with Assorted Seasonal Condiments

To include Burrata Cream, Grilled Vegetables, Green Olives, Sun Dried Tomatoes

Cornichons, Onion Marmalade, Dry Cranberries, Dates and Pistachio Nuts

Served with Assorted Homemade Walnut-Raisin Bread,

Piadena Bread and Bread Sticks

Porchetta Carved at Buffet

Olive Oil and Aged Balsamic Vinegar

\$22 per person

**** PEKING DUCK AND DIM SUM DISPLAY**

Roasted Peking Duck

Served with Hoisin Sauce, Scallions, Mu Shu Pancakes

Assorted Vegetable, Pork & Shrimp Dim Sum, Wontons & Egg Rolls

\$25 per person

*** SUSHI DISPLAY**

Assorted Sushi, Sashimi & Maki Rolls

Served with Soy Sauce, Wasabi & Fresh Ginger

\$30 per person

* Uniformed Attendant required - \$150 per station

** Chef Attendant Required - \$220 per station



BEVERAGE PACKAGE



BEVERAGE PACKAGES

INCLUSIVE BAR SELECTIONS

Tito Vodka
Bombay Sapphire
Avion Tequila
Bacardi 8
Buliet Bourbon Rye
Johnnie Walker Black Label
Processo, Red and White Wine
Domestic and Imported Beers

PREMIUM BAR SELECTIONS

Grey Goose Vodka
Hendricks Gin
Don Julio Anejo
Zacapa 23 Rum
Woodford Reserve
Chivas 18
Lanson Brut Champagne
Prosecco, Red and White Wine
Domestic and Imported Beers

Additional - \$50 per person

GENERAL INFORMATION

SPECIAL REQUESTS

Dietary restrictions can be accommodated upon request. Advanced notice is required.

KIDS MENU (AGES 4-12)

Chicken Fingers and French Fries or Penne with Fresh Tomato and Basil

Fruit, Non-Alcoholic Beverages

\$35 per person

VENDOR HOT MEALS

Chefs Choice \$50 per person

TASTING INFORMATION

A complimentary tasting is included with our Executive Chef for the bride and groom. Tastings are scheduled on Chef's selected weekday and hours. All tastings require a minimum of two weeks notice and are held 12 weeks prior to the event. Tastings are for plated entrée selections only.

REHEARSALS

Rehearsals are contingent upon space availability. Rehearsals are confirmed one week prior to the event date. Fees may apply according to setup needs.

DEPOSITS AND PAYMENTS

A signed contract and non-refundable deposit is required to secure the date. Please refer to your deposit schedule in the reservation agreement for more information.

FINAL GUEST GUARANTEE

Menu selections are due 30 days prior to the event date. Final guest count is due two weeks prior to the wedding date. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase more than 5% within 72 hours of the event, there will be a 25% surcharge on the per person food and beverage price. Same day meal guarantee increases will be subject to a 25% menu price increase as contracted menu items may not be available for additional guests added.

PARKING ARRANGEMENTS

Valet services are offered at \$18 per car. Rate subject to change by independent valet company.

ADMINISTRATIVE FEE AND TAXES

All food and beverage is subject to a taxable 25% administrative fee, 7% Sales Tax and a 9% Food Tax.

VENDOR LIST

You will be provided with Mr. C Coconut Grove's preferred list of vendors. However, you are welcome to utilize your own outside vendor. Vendors must provide certificates of insurance naming Mr. C Miami Coconut Grove as additional insured.



Mr. C



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The wedding composition being presented serves as a starting point for the planning of your special day. Should you prefer, we would be delighted to design a custom package based on your interests and needs.

FOR MORE INFORMATION PLEASE CONTACT OUR CATERING SALES TEAM
sales.grove@mrchotels.com | +1. 305.800.6672