



SLS
BRICKELL
HOTEL

Wedding &
Special Event
Menus

Simple *Love* Story

Tray Passed Canapes select five

Meat

- Ham and Manchego *marmalade*
- Croquetas *chicken or ham*
- Chicken or Churrasco Skewers *mojo*
- Chorizo and Queso Fresco Skewers *guava aioli*
- Chicharron *tamarind cream*
- Mini Beef Sliders *lettuce, tomato, smoked aioli*

Vegetarian

- Chilled Cucumber and Orange Soup *extra virgin olive oil*
- Yuca Fritter *dill avocado spread*
- Smoked Beet Tartare *fine herbs, yogurt*
- Pizza Lollipop *mozzarella cheese, tomato, basil*
- Croquetas *fontina*

Seafood

- Crab Cake *chipotle aioli*
- Fried Shrimp Lollipop *sweet chili aioli*
- Ceviche *fresh local catch, leche de tigre, sweet potato, avocado, toasted corn*
- Spicy Crab Salad Tostada *avocado, cilantro, root vegetable chip*
- Smoked Salmon *dill toast*
- SLS Cocktail Shrimp

Plated Dinner

Includes freshly brewed coffee, decaffeinated coffee and a selection of teas.

Assortment of artisan bread, organic butter.

Salads select one

- Arugula Salad *watermelon, cashews, feta cheese, citrus dressing*
- Caprese *heirloom tomato, fresh mozzarella, basil, balsamic crumbs*

SLS Brickell Salad *mixed field greens, papaya, red onion, cucumber, chayote squash, peanuts, house vinaigrette*

Beet Salad *goat cheese, citrus, frisse, candied walnuts, champagne vinaigrette*

Caesar Salad *romaine hearts, anchovies, grated parmesan cheese, brioche croutons*

Entrée select one or two pre-selected in advance

- | | |
|---|-------|
| Organic Chicken Breast <i>yucca puree, ginger, guava sauce</i> | \$175 |
| Pan-Seared Snapper Filet <i>tomato and avocado salad, dill honey dressing</i> | \$179 |
| Mahi-Mahi <i>ginger and coconut rice, crispy root vegetable</i> | \$185 |
| Roasted Salmon <i>cauliflower puree, raisins marmalade, almonds</i> | \$194 |
| BBQ Braised Short Ribs <i>creamy polenta, queso fresco</i> | \$194 |
| Grilled Coffee Rubbed Churrasco <i>smoked mash potatoes, piquillo pepper</i> | \$199 |
| Filet Mignon <i>herb roasted tomatoes, bearnaise sauce</i> | \$204 |

Duo Options

- | | |
|--------------|---------------------------|
| Salmon | additional \$12 per guest |
| Sea Scallops | additional \$15 per guest |
| Lobster Tail | additional \$19 per guest |

Dessert

Custom-designed buttercream wedding cake from hotel's approved cake designers

Wine service with dinner & Celebration toast

Bar Package

5-Hour Deluxe Open Bar

- | | |
|--|--|
| Vodka
<i>Absolut, Tito's</i> | Tequila
<i>818 Blanco, 818 Reposado</i> |
| Gin
<i>Beefeater, Tanqueray</i> | Bourbon
<i>Jim Beam, Wild Turkey</i> |
| Scotch/Whiskey
<i>Johnnie Walker Red, Crown Royal</i> | Rum
<i>Bacardi Superior, Captain Morgan</i> |

House Red Wine *sommelier selection*

House White Wine *sommelier selection*

House Prosecco *sommelier selection*

Imported and Domestic Beers

Mineral Waters, Soft Drinks and Juices



All food and beverage is subject to 25% taxable service charge and present rate of 9% sales tax. Menu prices are subject to change.

Enhancements

Premium Bar Package Upgrade
Additional \$20 per guest

Vodka <i>Ketel One, Grey Goose</i>	Tequila <i>Casamigos Blanco, Casamigos Reposado</i>
Gin <i>Bombay Sapphire, Hendricks</i>	Bourbon <i>Bulleit, Maker’s Mark</i>
Scotch/Whiskey <i>Johnnie Walker Black, Jameson</i>	Rum <i>Bacardi Superior, Zacapa 23</i>
Red Wine <i>sommelier selection</i>	
White Wine <i>sommelier selection</i>	
Prosecco <i>sommelier selection</i>	
Imported and Domestic Beers	
Mineral Waters, Soft Drinks and Juices	

Sweets Display select four
\$35 per guest

Macarons	Spanish Flan Catalan <i>cream</i>
Mini Cupcakes	Key Lime Tarts
Chocolate Mousse	Cheesecake
Tiramisu	Raspberry Tarts
<i>SLS Late Snacks select four</i> <i>\$28 per guest</i>	
Croquetas <i>chicken, ham or fontina</i>	Cheese Pastelitos and Guava Pastelitos
Empanadas <i>picadillo, ham and cheese, or “Cuban sandwich”</i>	Mini PB&J Sandwiches
Crispy Chicken Sliders <i>pickle, mayo</i>	Assorted Cookies
	Assorted Cupcakes

Sophisticated Luxurious Setups
\$20 per guest

<i>Jamon Display</i> <i>\$25 per guest</i>	<i>Cheese Display</i> <i>\$20 per guest</i>	Specialty linens to include a selection from <i>pintuck, galaxy, fortuny or satin</i>	Napkins to include a selection from <i>pintuck, galaxy or satin</i>
Cured Meats	Domestic and Imported Cheeses	Includes banquet round tables, bride & groom table, cake table, and place card table	Clear glass charger plates <i>silver, gold or black trim</i>
Pickled Vegetables	Marinated Olives		Clear ghost chairs
Housemade Ciabatta Bread	Housemade Ciabatta Bread		



Something *Lovely* Starting

Rehearsal Dinner

3 hours | \$135 per guest
Buffet includes freshly brewed coffee, decaffeinated coffee and a selection of teas.
Assortment of artisan bread, organic butter

Soup and Salad

Carrot Ginger Soup *spiced yogurt*

Arugula Salad *hazelnuts, gorgonzola, dry figs, lemon dressing*

Entrees

Slow Roasted Chicken Breast

Red Snapper Filet

Spinach and Ricotta Tortellini *sage cream sauce*

Sides

Potato Puree
Stewed Vegetables

Desserts

Assorted Mini Tarts and Cookies

*Beer and Wine Bar***

House Red Wine *sommelier selection*

House White Wine *sommelier selection*

Imported and Domestic Beers

*** Bartender fee of \$150 required for every fifty (50) guests.*



Very *special* ingredients, masterfully mixed and *baked with love...*

Each SLS is a unique cabinet of curiosities that never ceases to delight. But while each property encourages brand interpretation through the individual lens of carefully selected design and culinary partners, the six special ingredients at the heart of SLS, remain consistent each time.



All food and beverage is subject to 25% taxable service charge and present rate of 9% sales tax. Menu prices are subject to change.

Sweet *Lovely* Send-Off

Post Wedding Brunch

2 hours | \$68 per guest

Buffet includes freshly brewed coffee, decaffeinated coffee and a selection of teas.

Freshly Squeezed Orange and Grapefruit Juices

Sliced Seasonal Fruits

Fresh Butter Croissants and Assorted Pastries *honey, organic butter, fruit preserves*

Organic Farm Fresh Scrambled Eggs

Tomato and Watermelon Salad *pistachios, feta cheese, orange vinaigrette*

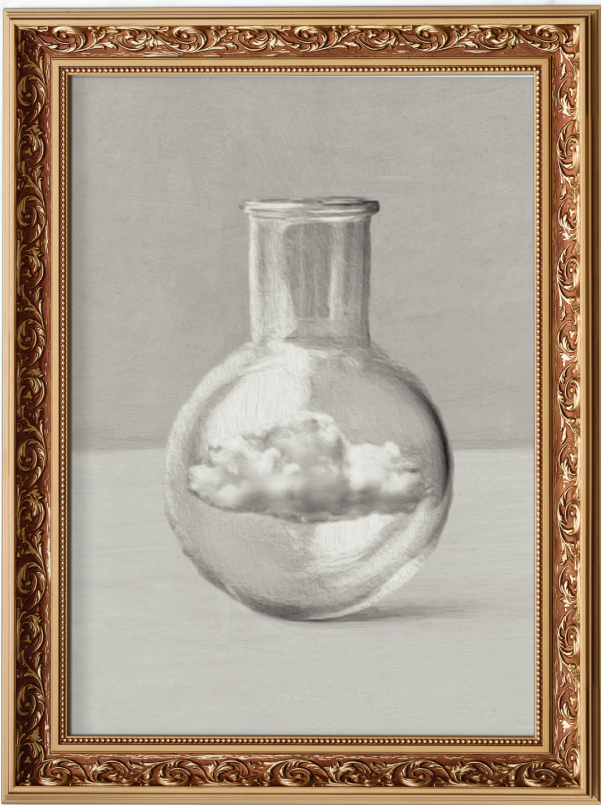
French Toast *honey, maple syrup*

Churrasco *chimichurri*

Assorted Cookies, Mini Muffins and Paletas

Bottomless Mimosa And Bloody Mary Bar**
2 hours | Additional \$25 per guest

*** Bartender fee of \$150 required for every fifty (50) guests.*



Get *Ready*

Before the “*I Do*”

Pre-Order Required | Serves 10 Guests

Seasonal Whole Fruit	\$60 per platter
Seasonal Sliced Fresh Fruit	\$80 per platter
Fresh Butter Croissants and Assorted Pastries	\$100 per platter
Empanadas or Pastelitos Platter (Choice of) Chicken Empanadas, Spinach and Cheese Empanadas, Cheese Pastelitos and Guava Pastelitos	\$120 per platter
Sandwiches Platter (Choice of) Turkey Avocado Sandwich, Manchego and Serrano Ham Sandwich, Grilled Veggie Wrap, Chips	\$150 per platter
Freshly Brewed Coffee	\$85 per gallon
Freshly Squeezed Orange Juice	\$30 per pitcher
House Prosecco	\$52 per bottle

All food and beverage is subject to 25% taxable service charge and present rate of 9% sales tax. Menu prices are subject to change.

Lovely Compliments

Access to property for photos

Included Decor : Ashlar silver padded chairs, round banquet tables, white dupioni linens and white polycotton napkins, SLS dance floor, SLS bars, china, glassware, flatware, Meetings rooms for wedding day preparations

Non-refundable deposits/prepayment

An initial non-refundable deposit of approximately 25% of the estimated cost of the function will be required to hold the event space and will be due and payable as stipulated in the Letter of Agreement. An estimated prepayment of the balance of the function will be due and payable, five (5) business days prior to the date of the function, by cashier’s check, wire transfer or valid credit card. A credit card will be required on file to cover any overages you may accrue on the day of your event.

Service charge and tax

A 25% taxable service charge and present rate of 9% sales tax are added to all food and beverage charges. In accordance with the State of Florida Department of Revenue, sales and use tax, Florida Administrative code, 12A- 1.011 the service charge is taxable at a current rate of 9%. This rate is subject to change. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by law to have a copy of your Florida State Tax Exemption certificate on file prior to the event.

Ceremony fee

Outdoor and Indoor options available. Ceremony fee varies based on location selected. Ceremony fee to include venue, set-up, white garden chairs and cocktail ceremony table if needed. Ceremony rehearsals may be scheduled based on availability.

Wedding menu tastings

Complimentary wedding tastings are offered for up to 4 guests based on Contracts of \$15,000 Food and Beverage Minimum spend, prior to applicable service charge and sales tax. They can be scheduled 2-3 months prior to your wedding date and must be scheduled (10) days in advance based on availability. Tastings are limited to Wednesday-Thursday between 12:00pm-4:00pm. Reception canapes and Food Stations are not available for tastings. Additional fees may apply for additional guests.

Food and Beverage

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. SLS Brickell is responsible for the administration of these regulations. It is Hotel policy therefore, that liquor cannot be brought into the Hotel from outside sources. Additionally, the Hotel does not allow any food to be brought into the Hotel, whether purchased or catered from outside sources.

Special Meals

Special meals for vegetarians, gluten free, kosher, food allergies and other dietary restrictions can be prepared upon request within a (5) day notice and may be subject to additional cost.

Kids Meals \$35++ per child (ages 4-12)

Hot Vendor Meals \$50++ per person

Vendors

Recommended vendor list available upon request. Vendors must meet insurance requirements set forth by the hotel to provide services on property. Vendors may access the property (2 hours prior to the event start time) through the hotel’s loading dock area and report to security.

Please consult with your Catering Manager if additional set-up items are required. The SLS Brickell Hotel cannot be held responsible for no shows and/or set-up delays incurred by an outside vendor contracted by the client.

Room Blocks

Special room rates for your guests may be arranged by contacting your Catering Manager. Group discounts are offered based on availability.

Outdoor Functions and Backup Space

Back up space will be provided for your event if needed based on the scope and size of your event. The Hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather two (2) days prior to your event. Once a mutual decision has been reached and indoor accommodations have been made the venue cannot change. Movement of Entertainment and Production elements to the backup space are at the sole discretion of the Hotel. All amplified music and entertainment in outdoor locations must conclude by 10:00 p.m. For safety reasons, no glass is allowed for use during poolside functions.

Cover Count Attrition / Meal Guarantee

A meal guarantee is required to be provided no later than noon, ten (10) business days prior to your function. The Hotel will prepare to service up to five percent (5%) over and above the guarantee. If the number of guests falls below the meal guarantee, the host is responsible for the guaranteed confirmed.

Security

For certain events, the Hotel will require that security officers be provided at the client’s expense at a charge of \$200 for the first four (4) hours and \$50 for each hour thereafter. Fee is subject to current tax rate of 9%, (subject to change).

Valet Parking

A special discounted rate is available for the evening of your wedding at \$20 per vehicle. Discounted rate does not apply to overnight parking.

