



Mamey

THesis Hotel Miami | 1305 South Dixie Highway, Coral Gables, Florida
33146 | weddings@thesishotelmiami.com

Welcome Message

You deserve a wedding as unique as you. At THesis Hotel Miami, customize your big day just like you always dreamed with our expert staff, stunning Miami wedding venues, long list of trusted local partners and, of course, a mouthwatering menu by Food and Wine 2020 award-winning & James Beard Nominee Chef Niven Patel.

COMPLIMENTARY DELUXE GUEST ROOM FOR WEDDING COUPLE
THE NIGHT OF THEIR WEDDING

FOUR HOUR THesis SIGNATURE OPEN BAR

PASSED HORS D'OEUVRES FOR COCKTAIL HOUR

COMPLIMENTARY PROSECCO TOAST

CUSTOM WEDDING CAKE

DISCOUNTED EVENT PARKING AVAILABLE FOR DRIVE - IN GUESTS

FLOOR LENGTH CRISP WHITE TABLE LINENS AND NAPKINS

UPGRADED PACKAGES ARE AVAILABLE FOR AN ADDITIONAL FEE

DISCOUNTED ROOM RATES FOR OVERNIGHT GUESTS BASED ON 10 ROOMS OR MORE

*SUBJECT TO AVAILABILITY

MENU TASTING FOR UP TO FOUR GUESTS



PLATED DINNER PACKAGE

\$159 / Per Person

Hors D'oeuvres

Choose Four

CHILLED

- Green Chickpea Hummus, Pita, Zaatar
- Prince Edward Island Mussels, Spicy Tomato broth, Meyer Lemon
- Mini Yellowfin Tuna Tostones
- Tomato Bruschetta, Mozzarella, Maldon Salt
- Herbed Goat Cheese Crostini, Roasted Beets
- Wahoo Crudo, Roasted Chili, Mint, Crema
- Ceviche, Coconut Leche de Tigre, Onions, Avocado
- Ahi Tuna, Crispy Rice, Ponzu, Avocado
- Smoked Fish Dip with Crostini
- Crudit , Loaded Herb Cr me Fraiche
- Caprese Bites
- Raw Oyster, Mignoette

HOT

- Mamey Beef Slider, Aged Cheddar, Onion
- Mini Jamaican Short rib Empanadas
- Seared Octopus, Chili Aioli, Crunchy Potato
- Conch Fritters, Cilantro Sauce, Habanero
- Shishito Peppers, Sweet Soy, Sesame, Toasted Seaweed
- White Truffle & Brie Grilled Cheese Triangle, Florida Guava Jam
- Coconut Shrimp, Pineapple Chili Sauce, Thai Basil
- Roasted Pork Belly, Tamarind, Slaw
- Crispy Mushrooms, Parmesan Dressing, Lemon
- Jerk Plantains, Tamarind Chutney, Cr me Fraiche
- Key West Pink Shrimp Mini Tacos, Malanga, Roasted Jalape o, Avocado, Farm Radish
- Wood Roasted Cauliflower, Goat Cheese Crostini, Harissa

Reception

DINNER

SALADS (CHOOSE ONE)

Hawaiian Heart of Palm Salad

Farm Greens, Avocado, Pumpkin Seeds,
Coconut Green Goddess Dressing

Vietnamese Caesar Salad

Opal Basil, Parmigiano, Crispy Shallots,
Croutons

Ahi Tuna Avocado Salad

Grapefruit, Cucumber Carpaccio, Soft Herb
Nest, Sesame Crisp

Honeycrisp Apple Salad

Goat Cheese, Heirloom Tomatoes, Cucumber,
Tamarind, Peanuts, Mint

Entrees - Choose one (if counts are provided in
advance and indicated at each place setting,
you may choose Two)

Mishima Ranch Churrasco

Yucca, Rainbow Chard, Red Pepper Chimichurri

Lemongrass Glazed Grouper

Bok Choy, Heirloom Carrots, Bamboo Rice, Thai
Curry

Peri Peri Chicken

Okinawa Sweet Potato Mash, Meyer Lemon,
Broccolini, Salsa Verde

Mojo Roasted Pork Belly

Adzuki Bean Congri, Avocado, Pickled Onions

Silent Vegetarian Option:

Trini Spiced Cauliflower Roasted Calabaza,
Chickpeas, Cilantro Pesto, Almonds

An outdoor dining area with several tables and chairs. The tables are covered with blue tablecloths and have gold-colored chairs. There are trees and plants in the background, creating a lush, green environment.

Emerald Package

RECEPTION STYLE DINNER PACKAGE

\$169 / Per Person

Hors D'oeuvres

Choose Six

CHILLED

Green Chickpea Hummus, Pita, Zaatar

Tomato Bruschetta, Mozzarella, Maldon Salt

Herbed Goat Cheese Crostini, Roasted Beets

Chilled Shrimp, Smoked Tomato Jam, Lemon

Wahoo Crudo, Roasted Chili, Mint, Crema

Ceviche, Coconut Milk, Onions, Thai Basil

Ahi Tuna, Crispy Rice, Ponzu, Avocado

Tuna Poke, Macadamia, Soy and Sesame

Churrasco Tostada, Romesco, Scallions, Sea Salt

Crudit , Loaded Herb Cr me Fraiche

Caprese Bites

Raw Oyster, Mignonette

HOT

Cuban Sandwich Sliders

Yuca and Corn Empanadas, Herb & Garlic Dip

Seared Octopus, Chili Aioli, Crunchy Potato

Conch Fritters, Escabeche, Passionfruit Sambal

Baked Oysters, Caper Butter, Lemon, Shallots

Pork Pot Stickers, Brown Butter Ponzu

Beef Sliders, Mamey BBQ Sauce, Smoked Onion

Chicken Skewers, Sweet Soy

Roasted Pork Belly, Tamarind, Slaw

Crispy Mushrooms, Parmesan Dressing, Lemon

Jerk Plantains, Tamarind Chutney, Cr me Fraiche Grilled Corn Fritter, Beer Cheese Dip

Honey Roasted Carrots, Sesame Seeds

Wood Roasted Cauliflower, Goat Cheese Crostini, Harissa

Emerald Package (continued)

ARTISAN CHEESE & CHARCUTERIE DISPLAY

Assorted Domestic and Imported Cheese and Charcuterie, Grilled and Marinated Vegetables, Mustard, and Local Bread & Crostini's

ARTISAN CARVING & GRILLED STATION

CARVED SELECTIONS

Select One

Charred Tri Tip Beef Sirloin Broiled Ballotine Of Turkey

Roasted Farm Raised Chicken

Braised Jumbo Lamb Shank +\$10 / Per Person

GRILLED SELECTIONS

Select One

Rosemary Grilled Salmon Citrus Dijon Shrimp & Scallops

Chicken Chorizo & Smoked Chicken Apple Sausages Glazed &

Smoked Duck Breast & Confit +\$10 / Per Person

ACCOMPIANENTS

Chimichurri Sauce & Horseradish Mustard Aioli Artisan Breads

SERVED WITH

Roasted Fingerling Potatoes, Fine Herbs, Parmesan

Mixed Greens Salad

Kale, Celery Root, Kohlrabi, Fennel, Broccoli Leaves, Bacon, Crispy Parmigiano,

Cocoa Nibs

Jardiniere Vegetables gf+v

Zucchini, Golden Cauliflower, Baby Carrots, Pepperonata

Emerald Package (continued)

LATE NIGHT SNACKS

Minimum Two Selections

Elote Tater Tots

\$10 / Per Person

Sweet Corn Puree, Shaved Radish, Espelette Pepper, Lime Zest, Cotija Cheese,
Cilantro

Truffle Mushroom Un-crustable

\$8/Per Person

Truffle Mornay, Mushroom Duxelle

Media Noche

\$10 / Per Person

Roasted Pork, Sliced Ham, Swiss, Pickles, Mustard

Classic Sirloin Slider

\$8 / Per Person

Cheddar, Bacon, Onion Jam, Tomato Aioli

Mini Pork Belly Sandwich

\$12 / Per Person

Smoked Mozzarella, Kimchi, Chili Glaze

Margherita Flatbread

\$7 / Per Person

Fresh Mozzarella, San Marzano Tomato Sauce, Basil

Reception

BAR PACKAGES

Includ.

Signature Bar Package (4 Hours)

(1) Custom Mamey Cocktail

Tito's Vodka

Bacardi

Tanqueray Gin

Jack Daniels

Tullamore Dew

Compass Box Great King Street Scotch

Tapatio Blanco Tequila

(4) Craft and Local Beers

(1) House Red Wine

(1) House White Wine

(1) Bubbly

Additional Hours \$16/per person

Upgrade:

Premium Bar Package (+25 per person)

(1) Custom Mamey Cocktail

Grey Goose Vodka

Mount Gay Black Barrel

The Botanist Gin

Jack Daniel's Gentleman Jack

Four Roses Whiskey

Dewars 12 Year

Patron Silver

(4) Craft and Local Beers

((1) House Red Wine

(1) House White Wine

(1) Bubbly

Additional Hours \$20/ per person



GENERAL INFORMATION

ALL PRICES QUOTED ARE SUBJECT TO 9% SALES TAX PLUS 24% SERVICE CHARGE

DÉCOR ENHANCEMENTS

Mamey is the Exclusive provider for Food and Beverage Services at the THesis in Miami. Our Catering Manager will be happy to discuss Event Design, Floral Arrangements, Décor, Lighting, Tenting, Staging and any other Décor and Event Services that may be needed for your event.

GUARANTEES

Variable prices will be based upon your guaranteed number of guests (which is the minimum) or the actual number of guests, whichever is greater. You must provide your final guarantee at least seventy-two (72) working hours prior to the commencement of your event. Initial guarantees are indicated on approved BEO's. Your initial guarantee may be reduced by up to twenty percent (20%) at any time prior to the deadline for your final guarantee. Reductions by greater than twenty percent (20%) may be granted in our sole discretion and will require a change order with modifications to the original pricing. Your initial guarantee may be increased by any amount that does not exceed the capacity of the event premises at any time prior to the deadline for your final guarantee.

BANQUET CHECKS

At the conclusion of your event, you will be presented with a banquet check which will set forth the number of guests, any separately billed consumption items, and any damage occurring during your event. You will be requested to acknowledge your receipt of the banquet check with your signature. Please be certain that you do not leave the event without reviewing the banquet check. As it would be difficult to prove any inaccuracies contained in the banquet check after the event has concluded, any disputes must be indicated on the banquet check and evidence of the dispute requested during the event, such as a count of bottles, count of plates served or inspection of damage. Following the conclusion of the event (whether your signature was obtained or not), the banquet check will be deemed to be final and no disputes may be raised thereafter.

TIMELINES

Start and end times will be indicated on the BEOs. An additional per hour beverage fee/per guest is also applicable. Other Charges and General Fees include:

One cook per each Station **\$150**

Security Officer **\$200.00 PER OFFICER / PER HOUR**

Rates based on rental equipment may apply

Valet Parking **\$10 PER CAR**



GENERAL INFORMATION (CONT.)

ALCOHOL

As per law, service of alcohol is limited to persons twenty-one years of age or older. We reserve the right to request proof of age and will refuse service to anyone without proof of age and to refuse service to anyone whom, in our sole determination, appears to be intoxicated or otherwise impaired. Donated alcohol requires special arrangements in advance. Corkage fees and bartender fees may apply. If donated alcohol will be served, you must make arrangements for delivery, removal and storage of the donated alcohol. We are not responsible for any missing donated alcohol.

PAYMENT TERMS

Upon signing the contract 25% of the total estimated costs are due; the remaining amount is due 14 days before the group arrival date. All payment (deposits and cancellations) terms and conditions will be detailed in your contract. Service charges are 22% and taxable and a standard 9% sales tax applies to all food and beverage prices. Service charge and tax rates are subject to change.

OVERAGES AND INCIDENTALS

Any last minute change orders, overages in the number of guests or consumption, or any incidentals indicated on a banquet check will be billed to your credit card on file.

PARKING Valet parking is available on property for all of your event guests at \$10.00 per car (does not apply to overnight hotel guests).

ENTERTAINMENT In our commitment to provide exceptional service to all of our guests and residents, we reserve the right to limit the volume of entertainment. It may become necessary for hotel staff to direct the performers to lower the volume. All music is subject to the Noise Ordinances of the City of Miami.

VENUE RENTAL AND SET-UP FEES Venue rental and set-up fees may be applicable. Our catering manager will advise you of these rates. Outdoor functions or areas requiring excessive furniture removal may incur additional fees.



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FOR MORE INFORMATION

Email: weddings@thesishotelmiami.com

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