

W MIAMI

HOLIDAY PACKAGES

**DARE TO REDEFINE REVELRY WITH OUR
2016 HOLIDAY PACKAGES**

W
MIAMI

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LOCATION PACKAGE TO INCLUDE

Holiday Candle and Décor Package | Linens & Tables | White China, Flatware and Glassware
Acrylic Ghost Chairs | All Delivery and Set Up Fees | All Server & Bartender Labor Fees

\$1,500

BOOK BEFORE OCTOBER 31ST, 2016 AND RECEIVE

Complimentary Champagne Toast | (8) LED Up-Lights for Effect
VIP table reservation at Whisper Cocktail Lounge with Complimentary bottle of Champagne

For additional information please contact:

SHANNON MCKENNA

shannon.mckenna@whotels.com

305 503 4409

DIAMOND RECEPTION

\$115/pp

Inclusive of 3 hour

Beer and wine open bar

PASSED HORS D'OEUVRES - please choose five

Eggplant cannelloni, mango and crème cheese, tomato and basil vinaigrette
Goat cheese, pink peppercorn, quince jelly, walnut bread
Feta cheese, cucumber and mint, Kalamata olives skewer
Pork belly slider, Korean BBQ sauce, Asian slaw
Lamb albondigas, coconut red Thai curry, crispy vermicelli
Cheddar beignet with sesame dressing
Garden pea and arugula soup with pesto
Florida crab cake, tartare sauce
Cod croquettes, aioli

SIDES STATION - please choose three

Kale and Brussel sprouts salad, toasted almonds cranberries
Lentils and buckwheat salad, Florida oranges, fennel shavings
Yucca con Mojo
Grilled Asparagus and wild mushrooms, toasted hazelnuts
Three Cheese Mac and Cheese Gratin
Seared chicory and fennel, strawberries, balsamic
Roasted baby marble potatoes, rosemary and garlic

CARVING STATION - please choose two

Roasted Turkey Breast // Southern Seasonings, Seasonal Fruit Chutney
Fennel pork loin/ apple chutney crackling
Roasted Beef Tenderloin // Herbs and Garlic Butter, Olive Rolls
Whole Roasted Salmon // Dill Mustard, Rye Rolls +\$10/pp
Slow Roasted Prime Rib // Natural Jus, Garlic Confit, Fresh Focaccia +\$10/pp

PETIT FOUR DISPLAY

One Chef required for every 70 guest.
A Chef fee of \$150 will apply.
A 22% taxable service charge and 9% sales tax will be added to all prices.

BRILLIANT RECEPTION

\$130/pp

Inclusive of 3 hour
Full open bar

BRILLIANT RECEPTION - please choose five

Eggplant cannelloni, mango and crème cheese, tomato and basil vinaigrette
Goat cheese, pink peppercorn, quince jelly, walnut bread
Feta cheese, cucumber and mint, Kalamata olives skewer
Duck and pistachio terrine, cardamom and pear, walnut bread
Pork belly slider, Korean BBQ sauce, Asian slaw
Lamb albondigas, coconut red Thai curry, crispy vermicelli
Cheddar beignet with sesame dressing
Garden pea and arugula soup with pesto
Florida crab cake, tartare sauce
Cod croquettes, aioli
Smoked mozzarella, sage and pumpkin arancini

ONE ACTION TABLE OF YOUR CHOICE

PASTA STATION - please choose two of the following dishes

Three Cheese Mac & cheese, garlic breadcrumbs
Potato Gnocchi, wild mushrooms, parmesan cheese
Penne Pasta, Olives, Sundried Tomato, Basil with Wine Sauce
Tagliatelle Pasta, Braised Short Rib, garden peas

All are accompanied with Pecorino Cheese and Fresh Basil

RISOTTO STATION - please choose two of the following dishes

Wild Mushroom and Pecorino
Spanish Chorizo with Sundried Tomato, garden peas
Risotto Milanese with Green Peas

Includes Parmesan Cheese and Fine Herbs

CEVICHE STATION - An eclectic variety of Ceviche including

Snapper Ceviche - lime, coconut, jalapeno, plantain
Mahi Mahi - Corn, Aji Amarillo, Celery, Lime
Tuna, poke, soy, cherry tomatoes, cucumber

SIDES STATION - please choose three

Kale and Brussel sprouts salad, toasted almonds cranberries
Lentils and buckwheat salad, Florida oranges, fennel shavings
Yucca con Mojo
Grilled Asparagus and wild mushrooms, toasted hazelnuts
Three Cheese Mac and Cheese Gratin
Seared chicory and fennel, strawberries, balsamic
Roasted baby marble potatoes, rosemary and garlic

CARVING STATION - please choose two

Roasted Turkey Breast // Southern Seasonings, Seasonal Fruit Chutney
Fennel pork loin/ apple chutney crackling
Roasted Beef Tenderloin // Herbs and Garlic Butter, Olive Rolls
Whole Roasted Salmon // Dill Mustard, Rye Rolls +\$10/pp
Slow Roasted Prime Rib // Natural Jus, Garlic Confit, Fresh Focaccia +\$10/pp

PETIT FOUR DISPLAY

Selection of Seasonal Miniature Delights

One Chef required for every 70 guest.
A Chef fee of \$150 will apply.

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sales tax will be added to all prices.

SAPPHIRE RECEPTION

\$160/pp

Includes 3 hour
Premium open bar

PASSED HORS D'OEUVRES - please choose five

Eggplant cannelloni, mango and crème cheese, tomato and basil vinaigrette
Goat cheese, pink peppercorn, quince jelly, walnut bread
Feta cheese, cucumber and mint, Kalamata olives skewer
Duck and pistachio terrine, cardamom and pear, walnut bread
Pork belly slider, Korean BBQ sauce, Asian slaw
Lamb albondigas, coconut red Thai curry, crispy vermicelli
Cheddar beignet with sesame dressing
Garden pea and arugula soup with pesto
Florida crab cake, tartare sauce
Cod croquettes, aioli
Smoked mozzarella, sage and pumpkin arancini

MEDITERRANEAN CHEESE PLATTER

Artisanal Cheeses, Seasonal Fruit and Berries, House Made
Accompaniments, Assorted Rustic Bread

TWO ACTION TABLES OF YOUR CHOICE

PASTA STATION - please choose two of the following dishes

Three Cheese Mac & cheese, garlic breadcrumbs
Potato Gnocchi, wild mushrooms, parmesan cheese
Penne Pasta, Olives, Sundried Tomato, Basil with Wine Sauce
Tagliatelle Pasta, Braised Short Rib, garden peas

All are accompanied with Pecorino Cheese and Fresh Basil

RISOTTO STATION - please choose two of the following dishes

Wild Mushroom and Pecorino
Spanish Chorizo with Sundried Tomato
Risotto Milanese with Green Peas

Includes Parmesan Cheese and Fine Herbs

CEVICHE STATION - An eclectic variety of Ceviche including

Snapper Ceviche - lime, coconut, jalapeno, plantain
Mahi Mahi - Corn, Aji Amarillo, Celery, Lime
Tuna, poke, soy, cherry tomatoes, cucumber

SIDES STATION - please choose three

Kale and Brussel sprouts salad, toasted almonds cranberries
Lentils and buckwheat salad, Florida oranges, fennel shavings
Yucca con Mojo
Grilled Asparagus and wild mushrooms, toasted hazelnuts
Three Cheese Mac and Cheese Gratin
Seared chicory and fennel, strawberries, balsamic
Roasted baby marble potatoes, rosemary and garlic

CARVING STATION - please choose two

Roasted Turkey Breast // Southern Seasonings, Seasonal Fruit Chutney
Fennel pork loin/ apple chutney crackling
Roasted Beef Tenderloin // Herbs and Garlic Butter, Olive Rolls
Whole Roasted Salmon // Dill Mustard, Rye Rolls +\$10/pp
Slow Roasted Prime Rib // Natural Jus, Garlic Confit, Fresh Focaccia +\$10/pp

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Selection of Seasonal Miniature Delights

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