

W MIAMI

EVENTS & RECEPTIONS

CHOOSE FROM EXCLUSIVE BEVERAGE
AND FOOD PACKAGES, SPECIALLY
DESIGNED FOR YOUR EVENT

W
MIAMI

W MIAMI RECEPTION PACKAGES

VENUE PACKAGE TO INCLUDE

Candle and Décor Package | Linen | White China, Flatware and Glassware
Acrylic Ghost Chairs | All Delivery and Set Up Fees

\$1,500

WITH COMPLIMENTS OF W MIAMI*

Complimentary Champagne Toast | 25% off Venue Package

\$150 Spa Gift Certificate for event planners personal use or as event giveaway

*minimum spend of US \$10,000 +

For additional information please contact:

SHANNON MCKENNA

shannon.mckenna@whotels.com

305 503 4409

DIAMOND RECEPTION

\$120/pp

inclusive of 3 hour
beer and wine open bar

PASSED HORS D'OEUVRES - please choose five

Prosciutto Melon Aged Balsamic
Gazpacho Shooter, Chipotle Salt Rim
Spanish Tortilla, Lemon Aioli
Confit Potato, Smoked Cheddar Fondue
Escalivada Croquette, Seasonal Roasted Vegetable, Truffle Pinenut Puree
Baked Brie Tartlet, Rum Roasted Pineapple
Chicken Brochette- Jerk Remoulade
Duck Confit Crepe, Bacon Marmalade
Osso Bucco Chicken Wing, Sweet and Sour Glaze
Bacon Wrapped Date, Marcona Almond, Blue Cheese Fondue
Churrasco Brochette-Salsa Verde

SIDES STATION - please choose three

Kale Salad with Cranberries, Apples, Walnuts, Pomegranate Dressing
Yucca con Mojo
Grilled Asparagus, Truffle Vinaigrette
Three Cheese Mac and Cheese Gratin
Catalan Spinach, Apple, Sherry Reduction
Braised Brussel Sprouts with Bacon and Apple
Brown Butter Mashed Potatoes

CARVING STATION - please choose two

Roasted Turkey Breast // Southern Seasonings, Seasonal Fruit Chutney, Natural Jus
Roasted Beef Tenderloin // Herbs and Garlic Butter, Olive Rolls
Bacon and Fig Stuffed Pork Loin // Brandy Jus
Whole Roasted Salmon // Dill Mustard, Rye Rolls +\$20/pp
Slow Roasted Prime Rib // Natural Jus, Garlic Confit, Fresh Foccacia +\$20/pp

PETIT FOUR DISPLAY

Selection of seasonal miniature delights

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

\$160/pp

Includes 3 hour full open bar inclusive of Absolut, Bacardi, Jack Daniels, Bombay, J&B Scotch, Domestic Beers, House Red and White Wine

PASSED HORS D'OEUVRES - *please choose five*

Prosciutto Melon Aged Balsamic
Gazpacho Shooter, Chipotle Salt Rim
Spanish Tortilla, Lemon Aioli
Confit Potato, Smoked Cheddar Fondue
Escalivada Croquette, Seasonal Roasted Vegetable, Truffle Pinenut Puree
Baked Brie Tartlet, Rum Roasted Pineapple
Chicken Brochette- Jerk Remoulade
Duck Confit Crepe, Bacon Marmalade
Osso Bucco Chicken Wing, Sweet and Sour Glaze
Bacon Wrapped Date, Marcona Almond, Blue Cheese Fondue
Churrasco Brochette-Salsa Verde

ONE ACTION TABLE OF YOUR CHOICE

PASTA STATION - *please choose two of the following dishes*

Three Cheese Ravioli, Tomato Basil Sauce
Sweet Potato Gnocchi, Sweet Peas, Truffled Parmesan Cream
Penne Pasta, Olives, Sundried Tomato, Basil with Wine Sauce
Tagliatelle Pasta, Braised Short Rib, Demi Glace

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 - Jalapeño, Red Onion, Cilantro
Mahi Mahi - Corn, Aji Amarillo, Celery, Lime
Shrimp - Tequila, Diced Tomatoes, Scallions, Lime

SIDES STATION - *please choose three*

Kale Salad with Cranberries, Apples, Walnuts, Pomegranate Dressing
Yucca con Mojo
Grilled Asparagus, Truffle Vinaigrette
Three Cheese Mac and Cheese Gratin
Catalan Spinach, Apple, Sherry Reduction
Braised Brussel Sprouts with Bacon and Apple
Brown Butter Mashed Potatoes

CARVING STATION - *please choose two*

Roasted Turkey Breast // Southern Seasonings, Seasonal Fruit Chutney, Natural Jus
Roasted Beef Tenderloin // Herbs and Garlic Butter, Olive Rolls
Bacon and Fig Stuffed Pork Loin // Brandy Jus
Whole Roasted Salmon // Dill Mustard, Rye Rolls +\$20/pp
Slow Roasted Prime Rib // Natural Jus, Garlic Confit, Fresh Foccacia +\$20/pp

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SAPPHIRE RECEPTION

\$200/pp

Includes 3 hour deluxe open bar inclusive of Ketel One, Makers Mark, Johnny Walker Black, Patron, Bombay Sapphire, Bacardi Select, Domestic and Imported Beers, Premium Red and White Wine

PASSED HORS D'OEUVRES - *please choose five*

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Spanish Tortilla, Lemon Aioli
Confit Potato, Smoked Cheddar Fondue
Escalivada Croquette, Seasonal Roasted Vegetable, Truffle Pinenut Puree
Baked Brie Tartlet, Rum Roasted Pineapple
Chicken Brochette- Jerk Remoulade
Duck Confit Crepe, Bacon Marmalade
Osso Bucco Chicken Wing, Sweet and Sour Glaze
Bacon Wrapped Date, Marcona Almond, Blue Cheese Fondue
Churrasco Brochette-Salsa Verde

MEDITERRANEAN CHEESE PLATTER

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

TWO ACTION TABLES OF YOUR CHOICE

PASTA TABLE - *please choose two of the following dishes*

Three Cheese Ravioli, Tomato Basil Sauce
Sweet Potato Gnocchi, Sweet Peas, Truffled Parmesan Cream
Penne Pasta, Olives, Sundried Tomato, Basil with Wine Sauce
Tagliatelle Pasta, Braised Short Rib, Demi Glace

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 - Jalapeño, Red Onion, Cilantro
Mahi Mahi - Corn, Aji Amarillo, Celery, Lime
Shrimp - Tequila, Diced Tomatoes, Scallions, Lime

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Yucca con Mojo
Grilled Asparagus, Truffle Vinaigrette
Three Cheese Mac and Cheese Gratin
Catalan Spinach, Apple, Sherry Reduction
Braised Brussel Sprouts with Bacon and Apple
Brown Butter Mashed Potatoes

CARVING STATION - *please choose two*

Roasted Turkey Breast // Southern Seasonings, Seasonal Fruit Chutney, Natural Jus
Roasted Beef Tenderloin // Herbs and Garlic Butter, Olive Rolls
Bacon and Fig Stuffed Pork Loin // Brandy Jus
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