

**ALWAYS
AND FOR
EVER**

W
MIAMI

From cherished ceremony's to romantic receptions, W Miami is the perfect location for your wedding day. Leave it to us, to plan, design and host your special day. Whether you're planning a wedding reception for 160 people or a dinner for 20 guests. From the moment you arrive until the last guest leaves and everything in between, W Miami will truly make it the happiest day in your life!

THE W MIAMI WEDDING VENUES

15th & Vine Kitchen and Bar
- for up to 120 guests -

The Great Room
- for up to 175 guests -

*With your choice of Louis Armless Ghost Chairs (up to 100 guests)
Location Fee - \$2,000*

COMPLIMENTARY EVENT FEATURES

W Miami banquet chairs

Satin pewter linens

China, crystal and sterling silver flatware

Table-side wine service with dinner

Table-side coffee and tea service

Complimentary menu tasting for up to four guests

Discounted spa services for bridal party

Complimentary guest room for night of the wedding

DREAM PACKAGE

HORS D'OEUVRES

Five butler passed canapés to be selected from the following cold and hot offerings. Based on one hour of service

COLD HORS D'OEUVRE

Tuna Tartare, Crispy Rice, Wasabi
Grouper Ceviche, Chipotle, Puffed Corn
Paddlefish Roe, Crispy Pita, Chive Yogurt
Bloody Mary Gazpacho, Boquerones, Olives
Black Mussels, Piquillo Escabeche, Herbs
Goat Cheese Panna Cotta, Balsamic Gelée

SERVED HOT

Braised Pork Belly, Mango
"Toston", Avocado Relish, Cilantro
Hummus "Croqueta", Smoked Cumin Aioli
Curried Short Rib Empanada, Coconut-Lime
Florida Conch Fritter, Jerk Remoulade
Crispy Crab Cake, Basil Aioli

SALADS - please select one of the following

Heirloom Tomato Salad, Feta, Crispy Cassava, Basil
Local Field Greens, Shaved Pecorino Romano, Heart of Palm, Citrus Vinaigrette
Burrata, Local Fruits, Red Onion, Aged Balsamic
Catalan Salad, Serrano, Poached Apricots, Blue Cheese, Bacon Sherry Vinaigrette
Nicoise Salad, Frisee, Asparagus, Artichoke, Cherry Tomato, Kalamata Vinaigrette

ENTRÉES - please select one* of the following

Pan-seared Chicken <i>Truffle Barley Risotto, Cardamom Glazed Baby Carrots, Picatta Jus</i>	\$130.00
Salmon a la Plancha <i>Bravas Style Potatoes, Saffron Lobster Broth</i>	\$145.00
Roasted Duck Breast <i>Savory Carrot Cake, Poached Rhubarb, Florida Citrus Jus</i>	\$155.00
Grilled center-cut Ribeye <i>Smoked Boniato Puree, Chimichurri Relish, Red Wine Reduction</i>	\$160.00
Petit Filet and Gulf Shrimp Sofrito <i>Grilled Leeks, Yukon Potato Confit, Bordelaise</i>	\$165.00

ADDITIONS

Warm Rolls with Sweet Cream Butter
Wedding Cake

Two entrée options may be offered. Selections and amounts of each needs to be submitted in advance.
All charges are subject to 22% taxable service charge and 9% food and other applicable taxes.

DREAM PACKAGE

COCKTAIL RECEPTION OPEN BAR

Sobieski Vodka
Bacardi Rum
Tanqueray Gin
Jack Daniels
J&B Scotch
Sauza Silver Tequila
Signature Red and White Wines
Domestic and Imported Beers
Assorted Soft Drinks, Juices and Bottled Waters

DINNER RECEPTION OPEN BAR (3 hours)

Sobieski Vodka
Bacardi Rum
Tanqueray Gin
Jack Daniels
J&B Scotch
Sauza Silver Tequila
Signature Red and White Wines
Domestic and Imported Beers
Assorted Soft Drinks, Juices and Bottled Waters

CORDIALS AND NIGHT CAP STATION

Kahlua
Grand Marnier
Bailey's Irish Cream
Amaretto Di Saronno
Frangelico
Sambuca
Jameson Irish Whiskey

HOT BEVERAGES

Freshly brewed Coffee and decaffeinated Coffee
Whipped Cream, Cinnamon, and Chocolate Shavings

\$18 per person, per hour

Each additional hour will be charged at \$12.00 per person. Upgrade to Premium Brand bar is available at an additional \$16.00 per person. Our open bar packages do not offer shots.

All charges are subject to 22% taxable service charge and 9% food and other applicable taxes.



ULTIMATE PACKAGE

HORS D'OEUVRES

Six butler passed canapés to be selected from the following cold and hot offerings. Based on one hour of service

SERVED COLD

Tuna Tartare, Crispy Rice, Wasabi
Grouper Ceviche, Chipotle, Puffed Corn
Paddlefish Roe, Crispy Pita, Chive Yogurt
Bloody Mary Gazpacho, Boquerones, Olives
Black Mussels, Piquillo Escabeche, Herbs
Goat Cheese Panna Cotta, Balsamic Gelée

SERVED HOT

Braised Pork Belly: Mango
"Toston", Avocado Relish, Cilantro
Hummus "Croqueta", Smoked Cumin Aioli
Curried Short Rib Empanada, Coconut-Lime
Florida Conch Fritter, Jerk Remoulade
Crispy Crab Cake, Basil Aioli

SALADS - please select one of the following

Heirloom Tomato Salad, Feta, Crispy Cassava, Basil
Local Field Greens, Shaved Pecorino Romano, Heart of Palm, Citrus Vinaigrette
Burrata, Local Fruits, Red Onion, Aged Balsamic
Catalan Salad, Serrano, Poached Apricots, Blue Cheese, Bacon Sherry Vinaigrette
Nicoise Salad, Frisee, Asparagus, Artichoke, Cherry Tomato, Kalamata Vinaigrette

INTERMEZZO - please select one of the following

Tomato Sorbet, Crispy Basil, Balsamic
Ginger-Mint, Sorbet
Lemon Sorbet, Sugared Rosemary
Lychee-Lime Sorbet, Cilantro

ENTRÉES - please select one* of the following

Pan Seared Chicken <i>Truffle Barley Risotto, Cardamom Glazed Baby Carrots, Picatta Jus</i>	\$145.00
Roasted Duck Breast <i>Savory Carrot Cake, Poached Rhubarb, Florida Citrus Jus</i>	\$155.00
Roasted Halibut <i>Caramelized Fennel, Tomato Sofrito, Vichyssoise</i>	\$170.00
Grilled Center Cut Ribeye <i>Smoked Boniato, Chimichurri Relish, Red Wine Reduction</i>	\$180.00
Ossobuco <i>Risotto, Milanese, Gremolata</i>	\$180.00
Petit Filet and Gulf Shrimp Sofrito <i>Grilled Leeks, Yukon Potato Confit, Bordelaise</i>	\$195.00

ADDITIONS

Warm Rolls with Sweet Cream Butter
Wedding Cake

Two entrée options may be offered. Selections and amounts of each needs to be submitted in advance.
All charges are subject to 22% taxable service charge and 9% food and other applicable taxes.

ULTIMATE PACKAGE

COCKTAIL RECEPTION OPEN BAR

Grey Goose
Ketel One
Bombay Sapphire
Bacardi Rum
Don Julio Tequila
Johnny Walker Black
Jack Daniels
Signature Red and White Wines
Domestic and Imported Beers
Assorted Soft Drinks, Juices and Bottled Waters

DINNER RECEPTION OPEN BAR (3 hours)

Grey Goose
Ketel One
Bombay Sapphire
Bacardi Rum
Don Julio Tequila
Johnny Walker Black
Jack Daniels
Signature Red and White Wines
Domestic and Imported Beers
Assorted Soft Drinks, Juices and Bottled Waters

TABLE SIDE SERVICE

Coffee, Decaffeinated Coffee and Hot Teas
Wine Service with Dinner
Champagne Toast

CORDIALS AND NIGHT CAP STATION

Kahlua
Grand Marnier
Bailey's Irish Cream
Amaretto Di Saronno
Frangelico
Sambuca
Jameson Irish Whiskey

HOT BEVERAGES

Freshly brewed Coffee and decaffeinated Coffee
Whipped Cream, Cinnamon, and Chocolate Shavings

\$18 per person, per hour

Each additional hour will be charged at \$16.00 per person. Our open bar packages do not offer shots.

All charges are subject to 22% taxable service charge and 9% food and other applicable taxes.

TERMS AND CONDITIONS



GENERAL INFORMATION

Whether planning a Wedding Reception for 160 people or a Rehearsal Dinner for 20 guests, the Catering Staff of W Miami is committed to ensuring a successful event with unparalleled service and gourmet cuisine. Your Catering Manager will be happy to further discuss and assist with your menu arrangements and event details. Please note, menu pieces are subject to change up to (90) days prior to your event. Following are some guidelines for your consideration.

GUARANTEE AGREEMENT

A guarantee attendance is due 7 business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The hotel will be prepared to serve 5% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to attention of your Catering Manager when placing your guarantee. Last minute requests will be honored to the best of our ability.

REQUEST FOR MULTIPLE ENTRÉES

Multiple entrée selections are permitted with proper notice. You may choose up to (2) entrées (plus silent vegetarian option) with a guarantee of each selection one (1) week prior to the event. You must also provide a method by which our wait staff can determine each guests' selection at the table. Choice of on the day of will be \$25 per person in addition to the higher priced entrée selected.

CHEF ATTENDED STATIONS

When selecting a Chef-attended Station, we require one chef for every (75) guests. A Chef's Fee of \$150.00 is applicable per station.

MENU SUBSTITUTIONS

All menu substitutions are subject to review by the Executive Chef and additional charges may apply.

CHILDREN

The Hotel will be happy to provide a special menu and pricing for children, ages 3 -12 (\$45.00), attending your wedding. In addition, pricing consideration is made for your young adults that will be attending the event and will not be of the legal age to consume alcohol.

BEVERAGE SERVICE

We recommend one (1) bar and bartender for every (75) guests. A bartender fee of \$150.00 is waived as part of the W Miami Wedding Package.

BEVERAGES

All alcoholic beverages to be served on the Hotel's premises (or elsewhere under the Hotel's alcoholic beverage license) for the function must be provided by and dispensed only by Hotel servers and bartenders. Proper identification (i.e. photo ID) of any person to verify their age may be required. We reserve the right to refuse alcoholic beverage service if the person is either under-age or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated.

VENDORS & ROOM SET UP

It is the responsibility of the client to notify all vendors that set up may not commence until three (3) hours prior to the event. Any additional time will need to be requested through your Catering Manager thirty (30) days before the event. In addition, all vendor and personal items must be removed from the banquet space within one (1) hour of the conclusion of the event. The Hotel is unable to supply storage space and is not responsible for any items left in the Hotel outside of these time restrictions. Should your vendor leave without cleaning up properly, the client will be responsible for any additional labor charges to restore the room to its prior condition. The Hotel will not validate parking for any vendor whatsoever. There is parking adjacent to the hotel or street parking. Vendors may access the loading dock for loading and unloading only with prior consent of the W Miami Security Department. The Hotel does not permit affixing of anything to walls, floors, or ceilings without prior written approval and supervision of the Hotel. In the event that this is done without the Hotel's authorization and any damage is sustained, the cost of the repair and/or replacement will be charged to the client. The client will be responsible for any damages done to the facilities during the period of time they under your control, or the control of the contacts hired by your organization. The Hotel is not responsible for lost or stolen items.

LIABILITY

The Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto the premises. Prices are subject to change up to ninety (90) days prior to your event in accordance with fluctuating costs on some menu items.

SECURITY

If, in the sole judgment of the Hotel, security is required in order to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, non-uniformed security personnel. Any and all provisions for security must be arranged through the Hotel. The Hotel shall have final approval on any and all security personnel to be utilized during your function.

INSURANCE AND INDEMNIFICATION

Insurance: Each party will maintain insurance sufficient to cover any claims or liabilities which may reasonably arise out of or relate to its obligations under this agreement and will provide evidence of such insurance upon request.

Indemnification: Each party will indemnify, defend and hold the other harmless from any loss, liability, costs or damages arising from actual or threatened claims resulting from its breach of this agreement or the negligence, gross negligence or intentional misconduct of such party or its officers, directors, employees, agents, contractors, members, or participants. Neither party will be liable for punitive damages.



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