



1
HOTEL
South beach

WATCH LOVE
grow

2024



WEDDING PACKAGE OFFERINGS

Let our team customize the dream wedding package for you.

1 LOVE PACKAGE

COCKTAIL RECEPTION

selection of six passed canapes

THREE COURSE DINNER

salad

entrée

wedding cake

five hour house bar celebratory toast

wine service with dinner

Packages from \$280 per guest, plus service charge and sales tax

1 LIFETIME PACKAGE

COCKTAIL RECEPTION

selection of six passed canapes

select one antipasto, dim sum, or textures display

THREE COURSE DINNER

salad

entrée

wedding cake

five hour deluxe bar celebratory toast

wine service with dinner

Packages from \$322 per guest, plus service charge and sales tax





PACKAGE INCLUDES

complimentary wedding night accommodations for the newlyweds

(food and beverage minimums required)

custom wedding tasting for up to 4 guests

(food and beverage minimum required)

complimentary ceremony rehearsal

preferential guest room block rates, based upon availability

10% off spa services for the bridal party

Reduced valet parking rate of \$20 per car

light grey cushioned oversized banquet chairs (indoor events)

white padded folding ceremony chairs (outdoor events)

house white or radice textured linen

natural colored wooden dance floor

staging

banquet tables, flatware, china and glassware

ceremony fee: \$3,000





CATERING

menu

Our food philosophy is simple:
Ingredients first. Then add love.

When you plan a wedding at 1 Hotels, you'll find catering menus designed for the season. Full of fresh, local ingredients and dishes that are both good and good for you, our food will perfectly complement your wedding celebration.

The culinary department donates all excess food from banquet functions to Food Rescue US.

They then deliver this food to the less fortunate in Miami.

Partners include:

Camillus House, Lotus House and
Miami Rescue Mission.



COCKTAIL HOUR

PASSED CANAPÉS

COLD

TRIPLE CREAM OF BRIE TARTLET
Apricot V

FLAT BREAD
Fig Jam, Goat Cheese, Parmesan, Pear, Truffle
Salt, Arugula V

BOCATA
Heirloom Tomato, Spanish Ham, Garlic, Olive
Oil, Basil

PURPLE POTATO & CAVIAR
Herb Creme Fraiche

KING SALMON BELLY CRUDO
Seaweed Cone, Charred Pineapple, Yuzu kosho

KING SALMON MISO TACO

BEET TARTARE
Shallot, Smoke Onion, Chive Rice Cracker,
Orange Segment VG

LOBSTER SALAD CROSTINI

WAGYU STEAK TARTARE
Wonton Cup, Avocado Mouse, Pasilla Emulsion,
Mustard Caviar

CORVINA PASSION FRUIT CEVICHE
Peruvian Pepper, Cancha, Onion, Cilantro,
Black Salt

PIQUILLO MUHAMARA ON RED
ENDIVE
Heart of Palm, Persian Cucumber, Sweet
Drop VG

ANDALUCIAN GAZPACHO SHOOTER
Heirloom tomato, Cucumber, Tio Pepe,
Salmorejo Bread V

CRAB MEAT CAUSA MAKI
Avocado, Yellow Pepper, Lime, Cucumber,
Botija Aioli GF

LAVA SALT PROFITEROLE
Harisa Hummus, Piquillo Peppers, Pickled
Cucumber V

CRISPY SANDWICH
Smoked Salmon, Bottarga, Crème Fresh,
Chive blossom

SWEET PEPPER & CABRALES
Caramelized Shallots, Goat Cheese

menus subject to change

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE



COCKTAIL HOUR

PASSED CANAPÉS

HOT

CHICKEN SATAY
Peanut Sauce

CHARRED OCTOPUS
Botija Olive Aioli, Chard Avocado

A5 SLIDER
Wagyu Beef, Brioche Buns, Truffle Lemon Aioli

SHORT RIB TACO
Kimchi Aioli

LAMB CHOP LOLLIPOP
Eggplant tapenade

CHEESE AND JALAPENO MINI AREPA
Smoke Onion Sauce

4 CHEESE ARANCINI
Sundried Tomato Spread VG

VEGETABLE SAMOSA
Mint and Mango Chutney VG

IMPOSABLE MEAT AND QUINOA KEBAB
Turmeric, Lemon Grass, Cilantro Sauce (VG)

GINGER FRIED CHICKEN
Five Spice, Tamari, Yuzu Cucumber Aioli, Potato Starch

CUBAN CIGAR
Mustard, Pork Guava and Espelette Jam

MANCHEGO CROQUETA
Quince and Sage Puree

SHORT RIB POTATO CROQUETA
Carrot, Red wine Gastrique

MINI CRAB CAKE
Chipotle Aioli

TIGER SHRIMP IN PHYLLO
Basil, Unagi Lemon Sauce

MARGHARITA FLAT BREAD
Confit Tomato, Mozzarella, Basil Prosciutto, Arugula V

BUTTER PECAN SHRIMP
Pad Thai Sauce, Green Onions, Basil Oil

INDIAN DAL PURSE
Turmeric, Cardamom, Cashew Ginger Crema VG

BELLY CROCANTE
Bao Bun, Shiso Leaf, Pickled Cucumber, Unagi Sauce GF

STEAK POME FRITES
Skirt Steak, Caramelized Onion, Waffle Fries, Bernese Sauce

GYOZA
Mushrooms, Edamame, Sweet & Chili Sauce, Scallions VG

MINI CALZONE
Peperoni, Mozzarella, Peppers, Onion, Pomodorina

MAC & CHEESE BITE
Bacon & Onion Jam, Chives

GRILLED CHEESE
Bayonne Ham, Sharp Cheddar, Yuzu Marmalade

menus subject to change

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE



SALAD SELECTION

Selection of 1

BABY ARUGULA

Gorgonzola, Red Wine Poached Pears,
Shave Heirloom Carrot, Candied
Walnuts, Champagne Dressing V

KALE CAESAR SALAD

parmesan crisp, petite croutons,
traditional caesar dressing

BURRATA

Roasted Tomatoes, Red Pepper Salad,
Mustard Frill, Extra Virgin Olive Oil
(Additional \$10.00 per person)

BABY ICEBERG WEDGE SALAD

Bacon, Picked Pear Onion, Baby Heirloom
Tomatoes, Ricotta Salata, Spiced Pepitas,
Chipotle Ranch Dressing

COMPRESSED WATERMELON SALAD

Heart of Palm, Floridian Citrus, Watercress,
Grapefruit vinaigrette

SPICY GREEN SALAD

Mustard Frill, Arugula, Mizuna, Dried
Cherries Blistered Tomato, White Asparagus,
Pumpnickel Croutons, Creamy Herb
Dressing

ENTRÉE

Table side choice of two entrée selections (additional \$30 per person)

*“Pre-Selected” choice of entrée is available upon request for (2) single entrée selections
(additional \$20 per person) pricing based upon the highest entrée price*

BRAISED BEEF SHORT RIB

Roasted Carrots, Mascarpone
Creamy Polenta, Red Wine
Reduction

GULF RED SNAPPER

Saffron & Manchego Risotto
Cake, Escabeche Carrots, Leek
Fondue

PORCINI- CRUSTED

CHICKEN BREAST

potato purée, sauteed spinach,
beech mushrooms, chicken jus

SKUNA SALMON

Carrot & Ginger Puree,
Grilled White Asparagus,
Confit Fennel, Saffron
Beurre Blanc

CHILEAN SEA BASS

Chive & Champagne Butter Sauce,
Kabocha Puree, Broccolini
(Additional \$18 per person)

6 OZ. GRILLED FILET MIGNON

King Trumpet Mushroom, Sauteed
Spinach, Parmesan-Crusted
Fingerling Potatoes
(Additional \$25 per person)

SHORT RIB & SALMON

Duchess Purple Potato, Jumbo
White Asparagus, Confit Shallot,
Port Wine Ju
(Additional \$35 per person)

4OZ PETITE FILET & SEABASS

Kabocha Squash Puree, Purple
Broccolini, Roasted Wild
Mushrooms, Beef Aju
(Additional \$50 per person)

menus subject to change

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE



1 LIFETIME RECEPTION DISPLAYS

Selection of 1

ANTIPASTO

Italian Meats & Cheeses, including Prosciutto, Salame Calabrese, Coppa, Parmesan, Fontina, Buffalo Mozzarella, Pepperoncini, Italian Black & Green Olives, Roasted Peppers, Marinated Mushrooms, Artichoke Hearts, Roasted Tomatoes, Croccantini, Grissini, Taralli Crackers

HOUSE ROLLED SUSHI & SASHIMI DISPLAY

Rolls: California, Spicy Tuna, Salmon, Vegetable
Sashimi: Tuna, Salmon, Hamachi

Served with pickled ginger, wasabi, Soy, Spicy Aioli
\$52 per person

Price based on (6) Pieces Per Person

(1 Sushi Chef required for every 75 guests for freshly hand rolled sushi, Chef Fee \$300 each)

JAPANESE HAND-ROLL STATION

Spicy Blue Fin Tuna with Takuan Daikon, Sriracha Aioli, and Crunchy Garlic Oil
California Roll with Snow Crab, Cucumbers, and Avocado
Yellowtail with Green Onion, Yuzu Aioli, Cucumber and Avocado
\$52 per person

Served with pickled ginger, wasabi, Soy, Spicy Aioli

(1 Chef required for every 35 guests, Chef Fee \$300 each)

DIM SUM DISPLAY

Vegetable Gyoza
Shrimp Shumai
Chicken Shumai
Vegetable Spring Roll

Served with Chinese Mustard, Garlic Chili Sauce, Soy Sauce, and Ginger Scallion dipping sauce

CHILLED SEAFOOD

Oysters, Crab Claws, Jumbo Poached Shrimp, Peruvian Ceviche,

Lemons, Cocktail Sauce, Rocoto Pepper Hot Sauce, Blood Orange Mignonette
\$60 per person

CEVICHERIA

Peruvian: Yellow Pepper, Grouper, Choclo, Cancha, Lime, Cilantro, Plantain Chips

Seafood Agua Chile: Calamari, Octopus, Pink Shrimp, Pasilla and Guajillo Chile, Tortilla Chips

Nikkei : Tuna, Sesame, Seaweed, Yuzu Ponzu, Avocado, Wanton Chips

\$46 per person

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TEXTURES DISPLAY

MEZZE PLATTER GF

Baba Ghanoush, Muhammara, Hummus, Tzatziki

Grilled Naan, Pita Chips

Organic Raw & House Pickled Vegetables, Marinated Olives

ARTISAN CHEESE

Imported & Domestic Cheeses including Humboldt Fog, Manchego, Camembert, Point Reyes, Aged Cheddar, Dried Fruit, Candied Nuts, Fig Jam, Grape Bunches, Crackers, Lavash, French Bread

\$34 per person





ACTION STATIONS

*Chef attendant required for all action stations
1 Chef every 75 guests, Chef fee \$200 each*

MOZZARELLA AND ITALIAN CHARCUTERIE BAR

Charcuterie Sliced to Order from a Vintage Berkel Slicer

Sliced Prosciutto di Parma, Salami Toscano, and Mortadella

Ovoline Mozzarella with Calabrian Chili, Confit Garlic, and Olive Oil

Burrata with Pistachios, Olive Oil, and Honey

Buffalo Mozzarella with Marinated Campari Tomato, Basil Pesto, Aged Balsamic, Olive Oil

Focaccia, Grilled Ciabatta, and Parmesan Breadsticks

\$45 per person

MASON JAR SALADS

Wedge Salad, Bacon Lardon, Cherry Tomatoes, Red Onions, Blue Cheese Dressing

Mediterranean Salad, Cucumbers, Tomatoes, Olives, Artichokes, Red Onions, Feta, Oregano Vinaigrette

Kale and Quinoa Salad, Apricots, Carrots, Cucumber, Radish, Ginger Vinaigrette

\$26 per person

SLIDER STATION

GRILLED MAHI
Gribiche Sauce, Red Leaf Lettuce, Pickled Onion

WAGYU BEEF
Bacon Onion Jam, Gruyere Cheese, Garlic Aioli

ORGANIC CHICKEN
Chow Chow Relish, Piquillo Smoked Paprika Aioli

IMPOSSIBLE
Caramelized Onion, Vegan Cheese

Waffle Sweet Potatoes, Truffle Fries

Harissa Ketchup, Beer Mustard

\$ 42 per person

TACO STATION

Al Pastor (Achiote Marinated Pork)
Spiced Carne Asada
Chili Spiced White Fish
Mushroom and Rajas

Guacamole, Escabeche de Jalapeños, Cotija Cheese, Corn and Flour Tortilla

Salsa Verde, Guajillo, Roasted Tomato Salsa, Pico de Gallo, lime

\$47 per person

RISOTTO AND GNOCCHI STATION

Wild Mushroom Risotto with Truffle Butter in Parmesan wheel

Saffron Seafood Risotto
Lobster, Gulf Shrimp, Calamari

Spinach Potato Gnocchi
Pesto Infused Oils, Parmesan Cheese, Calabrian Chilies, Rustic Bread

\$45 per person

SHAWARMA STATION

Spiced Moroccan Organic Chicken
Ras el Hanout Lamb
Hara Masala Beef Tenderloin

Warm Grilled Naan Bread

Turkish Tomato Salad, Pickled Cabbage, Tzatziki Sauce, Harissa

\$50 per person

menus subject to change

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE



ACTION STATIONS

Continued

HAND CRAFTED PASTA

CACIO E PEPE

Bucatini, Black Pepper, Parmesan Cheese

RIGATONI POMODORO

Baby Spinach, Wild Mushrooms

CREAMY MARSALA GEMELLI

Roasted Cauliflower, Caramelized, Onions, Kale

SHORT RIB RAGOUT

Penne, Aleppo Gremolata

Artisan Breads, Extra Virgin Olive Oil, Crushed Red Pepper Flakes, and Freshly Grated Parmigiano-Reggiano

\$39 per person

PAELLA

SELECT ONE:

Valenciana, Shrimp, Chicken, Lima Beans, Tomatoes, Peppers, Saffron

Fideuá, Calamari, Shrimp, Mussels, White Fish, Roasted Garlic Aioli

1 Hotel Artichoke, Asparagus, Tomato, Peppers VG

\$39 per person

CARVING

VEGAN WELLINGTON

Plant-Base Protein, Mushrooms, Spinach, Garlic, Shallots
Caramelized Vegetable Glaze
Roasted Asparagus \$42

WHOLE BAKED SALMON EN CROUTE

Lemon Beurre Blanc Sauce
Roasted Broccolini
\$37 per person

CEDAR PLANKED SEA BASS

Thai Chili & Lemon Marinade
Lemon & Thyme Asparagus
\$46 per person

SLOW ROASTED TURKEY BREAST

Roasted Root Vegetables,
Turkey Gravy
\$29 per person

PARRILLADA

Grilled Skirt Steak
Pan Roasted Chicken
Argentinian Chorizo
Roasted Peruvian Potato,
Chimichurri, Dinner Rolls
\$57 per person

PRIME RIB

Black Angus, Sauteed Wild
Mushrooms, Red Wine Demi,
Creamy Horseradish
\$45 per person

COLORADO RACK OF LAMB

Herb Marinade, Mint Au Jus
Rosemary New Potatoes
\$52 per person

40-OUNCE TOMAHAWK

Grilled Tomahawk Steak
sliced to order
Classic Béarnaise and
Red Wine Demi
Beef Tallow Crispy Potatoes
\$65 per person

HOUSE-SMOKED

BARBECUE BRISKET
Mac & Cheese, Cornbread
Bourbon BBQ Sauce
\$32 per person

PORCHETTA

Rainbow Carrots with Citrus
Honey Glaze, Verjus Grain
Mustard Sauce
\$35 per person

menus subject to change

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DESSERT

HOT AND FRESH MINI CAKE DOUGHNUTS

Dulce de leche, Vanilla,
Pistachio ice cream, Flamingo
sorbet

Chocolate Ganache, Strawberry
frosting, Vanilla bean Glaze

Candy topping

\$36 per person
(1 Chef every 75 guests,
Chef Fee \$200 each)

WEDDING CAKE

Custom designed traditional
tiered fondant wedding cake
We proudly partner with:
Sweet Guilt
Earth and Sugar

ICE CREAM PANINI

Select three

Vanilla, Nutella, Pistachio,
Chocolate, Raspberry Sorbet,
Mango Sorbet

Chocolate sauce, Carmel sauce,
Raspberry sauce

Assorted candy toppings

\$44 per person
(1 Chef every 75 guests,
Chef Fee \$200 each)

NITROGEN DIPS

Hazelnut Crunch, Mango
Passion, White Chocolate
Key Lime

Dark, Milk and White
Chocolate

Assorted Candy Toppings

\$42 per person
(1 Chef every 75 guests,
Chef Fee \$200 each)

S'MORE STATION

Vanilla, Dulce de leche, Passion
Fruit, Hibiscus marshmallows

Dark and Milk Chocolate squares

Traditional and Chocolate
Graham Crackers

NITROGEN ICE CREAM STATION

Select three

Vanilla, Chocolate, Dulce de
Leche, Nutella Ice creams
Strawberry, Mango, Mojito
Sorbets

Chocolate, caramel, raspberry and
mango sauces

Assorted candy toppings

\$44 per person
(1 Chef every 75 guests, Chef Fee
\$200 each)

menus subject to change

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE



LATE NIGHT STOP

Based on 90 minutes of consecutive service \$39 per person, per display

SELECT 3

MINI CUBAN SANDWICH
Roasted Pig, Mustard, Swiss Cheese, Dill
Pickles, Sweet Ham.

MANCHEGO CROQUETA
Tomato Jam

MINI BEEF HOT DOG

MINI BEEF SLIDERS

CHICKEN TENDERS

SHORT RIB AREPA WITH CHEESE

4 CHEESE EMPANADA
Cilantro and Jalapeno Cream

VEGETABLE FRIED RICE

VEGETABLE SPRING ROLLS
Sweet & Sour Sauce

BIRRIA TACOS (SHREDDED BEEF)

CHICKEN FLAUTAS
Salsa Verde, Smoked Crema

FRENCH FRIES

menus subject to change

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE



BEVERAGE SERVICE

OPEN HOUSE BRAND BAR

Sky Vodka
 Bacardi Superior Rum
 Beefeater Gin
 Espolon Tequila Blanco
 Wild Turkey Bourbon
 Dewars White Label
 House White and Red wine
 House Prosecco
 Assorted Craft Beers
 Assorted Soft Drinks and Juices
 Sparkling and Still Water

each additional hour \$17 per
 person

OPEN DELUXE BRAND BAR

Tito's Vodka
 Bacardi Superior Rum
 The Botanist Gin
 Patron Silver
 Makers Mark Bourbon
 Dewar's 12 Year Scotch
 Del Maguey Vida Mezcal
 House White and Red Wine
 House Prosecco
 Assorted Craft Beers
 Assorted Soft Drinks, Juices
 Sparkling and Still Waters

bar enhancement \$12 per person

each additional hour \$19 per
 person

OPEN SUPERIOR BRAND BAR

Grey Goose
 Absolut Elyx Vodka
 Bacardi Superior & 8 Year Rum
 Hendricks Gin
 Casamigos Tequila Blanco
 Knob Creek Bourbon
 Macallan 12 Year
 Single Malt Scotch
 Illegal Mezcal
 House White and Red Wines
 House Prosecco
 Assorted Craft Beers
 Assorted Soft Drinks, Juices
 Sparkling and Still Waters

bar enhancement \$18 per person

each additional hour \$22 per person





ELEVATED
extras



ELEVATED

extras

Please contact our event planning team for pricing information and further details.

PRE-WEDDING PARTIES

ENGAGEMENT PARTY

Celebrate the start of this exciting time in your life with a special night with your friends and family. Our spaces offer the perfect setting for engagement parties, rehearsal dinners, bridal showers and more.

BACHELOR / BACHELORETTE WEEKEND GETAWAY

Let us customize a weekend getaway for you and your wedding crew! We'll start with your hotel rooms, and the sky's the limit from there. How about a poolside cabana and champagne, maybe a little R&R at the spa and don't forget the adult-only rooftop pool. Heading out on the town? Let our team assist with everything from dinner reservations to transportation to VIP entry at the hottest nightlife spots in Miami.

BRIDAL SHOWER

Get your girls together and have a fun-filled afternoon with a fresh, nature inspired lunch and creative cocktails themed for your upcoming wedding.

WELCOME RECEPTION

Welcome your guests to Miami in style with a reception overlooking the ocean. Choose from a selection of specialty cocktails, including mojitos, craft beers and organic wines paired with delicious Miami inspired bites.



ELEVATED

extras

PRE-WEDDING MIND & MOVEMENT

BRIDAL PARTY PRIVATE ANATOMY SESSION

Get pumped up for the dance floor! This 30-minute walk/run/sprint experience meets on the treadmills and takes you through a full warm up, various intervals and hills in an intimate group setting set to amazing and motivating music.

SOUL CYCLE

Burn off some energy with a cardio party on the bike before your wedding! Includes shoes and water. Private classes available as well, based upon availability.

YOGA ON THE BEACH

Unwind before the ceremony with a private yoga class, focusing on held poses with deep breath awareness. Learn to clear and relax the mind through meditative movements that challenge and energize the physical body while stimulating and releasing toxins from within.



ELEVATED

extras

AFTER

LATE NIGHT SNACKS

Dancing needs fuel. Add on your favorite party snacks, from mini-burgers and truffle fries to street tacos and guacamole to keep the party going all night... or until you go up on the rooftop.

ROOFTOP AFTER PARTY PACKAGE

Keep the party going with great beats, drinks and amazing views at our rooftop bar. Reserve our Sky Cabana and customize the experience with premium open bar and late night snacks.

Additional fees apply

FAREWELL BREAKFAST

Say goodbye to your guests with style. Your farewell breakfast menu can include a selection of pastries, fresh fruit, omelet station, bacon, roasted fingerling potatoes, coffee, juice and of course, mimosas, and is always customizable.





GENERAL
information



GENERAL INFORMATION

GUARANTEE OF ATTENDANCE

To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this time frame not be observed, we cannot guarantee menu contents or other necessary arrangements. Final Guarantee of Attendance and special meal requests are required by Noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added.

FOOD

All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

ALCOHOLIC BEVERAGES

Florida State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel South Beach is responsible for the administration of these regulations held on its premises. It is Hotel policy, therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel South Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.

SERVICE CHARGE AND TAXES

All food and beverage is subject to a taxable 24% service charge. The tax rate on food and beverage is 9%, service charge is taxable at 7%; while the tax rate on all other goods and services is 7%. Please see below the breakdown of the 24% service charge: A mandatory service charge equal to 18% and a separate administrative fee in the amount of 6% of the total food and beverage charge will be added to your bill.

WELCOME BAG DELIVERIES

In-room deliveries start at \$5 per room, guest must be checked in prior to delivery. Gift bags handed out upon guest check in at front desk start at \$3.00 per room. Deliveries must be communicated at least (10 days) prior to arrival for staffing purposes. Customized gift bags will incur additional cost.

SIGNAGE

Digital signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces. Please speak with your Catering/Conference Service Manager to arrange for display easels to use in your contracted event spaces, if needed.



GENERAL INFORMATION

VENDOR LIST

our Catering/Conference Service Manager will provide you with 1 Hotel South Beach's preferred list of vendors, however, you are welcome to utilize your own outside vendor. Each vendor must provide certificate of insurance, naming 1 SB Lessee LLC as certified holder. In addition, hotel's affiliates and agents must be included as additional insured. Your Catering/ Conference Service Manager will provide additional details.

- General liability coverage minimum requirements are \$1 million per occurrence and \$2 million in aggregate, including products and completed operations.
- Coverage for workers compensation in statutory amounts, including employer's liability with a minimum limit of \$1,000,000, should be shown covering all of your employees.
- Auto coverage, for all owned, hired and non-owned autos, in the minimum amount of \$1 million. Applies for all vendors utilizing loading dock area for load in and load out.

WEDDING PLANNER

Minimum Day-of coordination from wedding planner required.

Your catering and conference services manager will handle all aspects of the food & beverage coordination for your event.

PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

WEDDING MENU TASTING

A complimentary tasting will be extended for up to 4 guests (minimum expenditure of \$60,000 required). Tastings are limited to Monday - Thursday between the hours of 10am - 4pm. Tastings can be scheduled a maximum of 3 months in advance of the wedding date and will feature "tasting" portions of your pre-selected/contracted menu. Should your menus consist of stations, tastings will be at the discretion of our Chef.

LABOR

Staffing ratio is 1 per every 15 guests for plated meal functions, 1 per 30 guests for buffet meal functions.

Additional labor fees are as follows: Additional servers at \$250.00 each for a max of 4 hours. \$50.00 each additional hour.

Bartenders* \$200.00 each (one (1) bartender is required for every 65 guests) for 3 hours. \$50.00 each additional hour.

Chef Attendant* *Maximum of 4 hours \$200.00 each (one (1) chef attendant is required for every 75 guests) +\$50.00 per additional hour

AUDIO VISUAL AND POWER

Hotel's in-house audio/visual provider, Encore, maintains a full-time staff as well audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.



GENERAL INFORMATION

DÉCOR

All décor must be approved with your Catering/Conference Service Manager prior to the event date.

Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance. Delivery Times: 9:00 am – 6:00 pm Monday-Sunday. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to hotel as a result of not having prior approval will be billed to the client. Confetti, glitter, smoke machines and open flame are prohibited in our event spaces.

SHIPPING

1 Hotel South Beach will accept packages up to one (1) week prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

SECURITY

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of \$55 per hour with a four (4) hour minimum. All security personnel to be utilized during the Event are subject to Hotel approval.

OUTDOOR EVENTS

Outdoor events require a set-up fee of \$15 per person, taxable at 7%. All outdoor events will have suitable indoor areas reserved if inclement weather occurs. Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.

PARKING

Valet parking is available for your guests at the rate of \$20 per vehicle. The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of \$55 per vehicle per night.

PERMITS

Special outdoor events require a permit through the City of Miami Beach with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of Miami Beach. Additional fees will apply.

NOISE ORDINANCE

All outdoor music is subject to the City of Miami Beach noise ordinances. Outdoor music must end by 10:00 pm. Live entertainment such as bands, instrumental, vocal, use of microphone equipment, etc. is not permitted outdoors. Only DJ music at a conversational level, piped through the existing house sound system is permitted. We reserve the right to control the decibel levels in all areas of the hotel.



