

Surfcomber

Catering Menu



“My goal is to combine the freshest local ingredients with creative techniques and bold flavors to create a memorable culinary experience for all Surfcomber events.”

-Executive Chef Blair Wilson



Surfcomber | A Kimpton Hotel

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www.surfcomber.com

Surfcomber Lunch

LITTLE BROWN BAG (Boxed To-Go, For Off-Site Only)

- Individual Bag of Potato Chips
- Whole Apple
- Freshly Baked Cookie

Choice of Two Wraps Below

- **Smoked Turkey and Swiss** *Red Pepper Aioli, Tomatoes, Arugula*
- **Roast Beef** *Horseradish Mayo, Mixed Greens, Cheddar*
- **Grilled Chicken Salad** *Apples, Butter Lettuce*
- **Portobello Wrap** *Baby Spinach, Grilled Onion, Heirloom Tomato Jam*

Final Menu Selection Due 3 Days in Advance

\$30 Per Person

DELICATESSEN

- **Baby Greens, Red Onion, Sunflower Seeds, Goat Cheese**
Honey Balsamic Vinaigrette
- **Pesto Pasta Salad**
- **Herb Roasted Beef, Smoked Turkey Breast, Honey Ham, Sliced Salami**
- **Pepper Jack, Swiss, Sharp Cheddar**
- **Lettuce, Tomatoes, House Made Pickles, Red Pepper Aioli, Horseradish Mayo, Whole Grain Mustard**
- **Assorted Breads**
- **Chef's Selection of Dessert Bars**
- **Freshly Brewed Coffee and Mighty Leaf Teas**

\$41 Per Person

ALL WRAPPED UP

- **Dirty Caesar** *Blue Cheese, Cherry Tomato, Garlic Crouton, Sriracha, Anchovy*
- **Seasonal Pasta Salad**
- **Grilled Chicken Wrap** *Spinach Pesto, Carrot, Tomato, Red Pepper Aioli*
- **Roast Beef Wrap** *Baby Greens, Cheddar, Horseradish Mayo*
- **Portobello Wrap** *Baby Spinach, Grilled Onion, Heirloom Tomato Jam*
- **Chilled Asparagus** *Olive Oil and Lemon*
- **Kosher Dill Pickles**
- **Individual Bags of Potato Chips**
- **Assorted Cookies and Brownies**
- **Freshly Brewed Coffee and Mighty Leaf Teas**

\$41 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a taxable 18% gratuity and a 4% administrative fee. For lunch events of less than (20) guests, an additional labor fee of \$15.00 per person will apply. Please advise catering of any food allergies prior to event.

TOSSED SALAD BAR

- Grilled Pita
 - Mixed Greens, Romaine and Baby Kale
 - Roasted Corn Salad
 - Sliced Grilled Chicken and Garlic Shrimp
 - Roasted Vegetables
 - Salt Roasted Beets
 - Crumbled Blue Cheese and Goat Cheese
 - Dried Cherries
 - Candied Pecans
 - Honey Balsamic Vinaigrette and Jalapeno Ranch
 - Coconut Macaroons
 - Freshly Brewed Coffee and Mighty Leaf Teas
- \$47 Per Person

MIAMI VICE

- "Havana Nights" *Mixed Greens, Cherry Tomato, Cucumber, Grilled Pineapple, Plantains, Honey Ginger Vinaigrette*
- **Herb Mahi Mahi** *Mango Salsa*
- **Roasted Pork Shoulder** *Mojo*
- **Arroz Con Pollo**
- **Grilled Asparagus**
- **Braised Yucca and Onions**
- **Mango Cheesecake**
- **Tres Leches Cake**
- **Freshly Brewed Coffee and Mighty Leaf Teas**

\$51 Per Person

AMERICAN BBQ

- **Buttermilk Biscuits and Sweet Butter**
- **Texas Style Chili** *Sour Cream, Shredded Cheddar*
- **Red Bliss Potato Salad**
- **Finger Lickin' BBQ Chicken**
- **Adobe Marinated Skirt Steak**
- **Saint Louis Ribs** *Tamarind-Chili Glaze, Jicama Slaw*
- **Corn on the Cob**
- **House Made Cole Slaw**
- **Fresh Seasonal Pie, Whipped Cream**
- **Freshly Brewed Coffee and Mighty Leaf Teas**

\$52 Per Person

MEDITERRANEAN

- **Avgolemono Soup** *Lemony Chicken Soup*
- **Country Salad** *Feta, Tomato, Cucumber, Greek Vinaigrette*
- **Roasted Cauliflower** *Pine Nuts, Capers, Golden Raisins*
- **Hummus and Spicy Feta Dip** *Pita Chips, Marinated Olives, Lebaneh*
- **Lemon Garlic Grilled Snapper**
- **Za'atar Roasted Chicken** *Tzatziki*
- **Garlic and Herb Roasted Fingerling Potatoes**
- **Baklava**
- **Freshly Brewed Coffee and Mighty Leaf Teas**

\$52 Per Person

SOCIAL CLUB

- **Caribbean Sweet Potato Soup** *Toasted Pepitas*
- **Baby Kale** *Dried Cherries, Parmesan, Pecans, Champagne Vinaigrette*
- **Blue Crab and Corn Fritters** *Jalapeño Ranch*
- **Ancho Garlic Shrimp** *Avocado Gazpacho, Gold Tomato, Pistachio*
- **Local Cobia** *Roasted Garlic Beurre Blanc*
- **Pan Roasted Chicken** *Natural Jus*
- **Brussels Sprout Hash**
- **Farro Antica Risotto**
- **Fresh Doughnuts** *Dulce de Leche*
- **Freshly Brewed Coffee and Mighty Leaf Teas**

\$54 Per Person

COMPLEMENT YOUR BUFFET LUNCH

- **Seasonal Soup**
\$7 Per Person
- **Dirty Caesar**
Blue Cheese, Cherry Tomato, Garlic Crouton, Sriracha, Anchovy
\$7 Per Person
- **Grilled and Chilled Asparagus**
Olive Oil, Lemon
\$7 Per Person
- **Red Bliss Potato Salad**
\$7 Per Person
- **Penne Pasta**
Wild Mushroom, Garlic Confit, Pecorino, Baby Spinach Pesto
\$8 Per Person
- **Roasted Cauliflower**
Pine Nuts, Capers, Golden Raisins
\$8 Per Person
- **Saint Louis Ribs**
Tamarind-Chili Glaze, Jicama Slaw
\$9 Per Person
- **Grilled Flank Steak**
Red Wine Onions, Chimichurri
\$12 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 18% gratuity and a 4% administrative fee. For lunch events of less than (20) guests, an additional labor fee of \$15.00 per person will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

PLATED LUNCH

- Assorted Rolls and Sweet Butter
- Freshly Brewed Coffee and Mighty Leaf Teas

STARTER

Choose One

- **Seasonal Soup**
Chef's Daily Selection
- **Baby Kale**
Dried Cherries, Parmesan, Candied Pecans, Champagne Vinaigrette
- **"Social" Caesar**
Garlic Crouton, Parmesan, White Anchovy
- **Havana Nights**
Mixed Greens, Local Mango, Tomato, Queso Fresco, Plantain, Cilantro Lime Vinaigrette
- **Simple Greens**
Carrot, Red Onion, Sunflower Seeds, Honey Balsamic Vinaigrette

Add Second Starter Course
\$7 Per Person

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ENTRÉE

Choose One*

- **Pan Roasted Organic Bone-In Chicken Breast**
Caramelized Onion Jus
\$42 Per Person
- **Grilled Local Cobia**
Garlic Beurre Blanc
\$47 Per Person
- **Grilled Local Ribeye**
Cabrales Butter
\$49 Per Person
- **Lemon Roasted Salmon**
Dijon Cream Sauce
\$49 Per Person
- **6oz Filet Mignon**
Black Truffle Demi-Glace
\$52 Per Person
- **Wild Mushroom Ravioli**
Parmesan Cream Sauce
\$42 Per Person

*For choice of up to 2 entrees plus a vegetarian option, higher price prevails for all. Exact counts for each entrée must be provided no later than 3 business days prior to event start date.

DESSERT

Choose One

- **Chocolate Tuxedo Bombe**
Mexican Chocolate Sauce, Black Cherry
- **Mango Cheesecake**
Raspberry Sauce
- **Key Lime Pie**
Key Lime Curd, Macadamia Nut
- **Milk Chocolate Mousse**
Chocolate Shavings, Slivered Almonds

CATERING AND BANQUET POLICIES

Thank you for your interest in Surfcomber, A Kimpton Hotel and Social Club Restaurant private dining services. Surfcomber offers an ideal South Beach location, ocean views and effortless style for your next Miami meeting, teambuilding retreat or social event. Our meeting and event planning staff offers the dedication and professionalism you need, ensuring that your event will exceed your expectations and those of your guests. Please take the time to review our policies and procedures. These are in place to ensure your event runs as smooth as possible.

FOOD AND BEVERAGE

Surfcomber and Social Club Restaurant is the sole provider of all food and beverages. All food & beverage prices are subject to a 18% gratuity, 4% administrative fee for a total fee of 22% and applicable state sales tax (currently 9%). Removal of food and beverages from the hotel is prohibited. Children's meals are available upon request for. All prices are subject to change due to market fluctuations. Confirmed prices will be quoted thirty (30) days prior to the function.

We will need a final menu selection at least **three weeks prior to your event. All food and beverage must be purchased through Social Club Restaurant/Catering.**

Food tastings can be conducted at the request of the contact or client. We recommend scheduling tastings at least 3 months prior to your event date. Please contact your catering representative for scheduling and guidelines regarding food tastings. All tastings require at least 2 weeks prior notice. Applicable tasting charges will apply.

Final menu entrée selection on all plated banquet menu items is limited to **three choices. If more than 1 entrée is offered, the client is responsible for providing entrée selection indicators for each guest.**

A private bar can be provided for groups of 20 or more. A fee of \$200 per bartender will apply to each 50 guests.

Please advise your catering representative of any food allergies prior to the event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department. The exact number of special meals must be specified with the guaranteed attendance.

After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code leftover food or beverage may not be packaged or removed from the function area.

ROOM RENTAL

Food & beverage minimums and room rental will apply for all event space reserved. Rates are determined by the length of the event, the estimated attendance, day of the week and season. Should additional time be required for the event after contracting, an additional fee of \$250.00 per hour will apply.

RE-KEYING OF MEETING ROOM LOCKS

Should your meeting/event require additional security measures such as re-keying of meeting room locks a fee in the amount of \$350 per lock/per occurrence will be applied to the master bill. Includes 1 set of door keys. Additional keys available at \$5 each. An additional fee of \$500.00 will apply if all keys are not returned at the conclusion of the meeting.

DECORATIONS, MUSIC, AND ENTERTAINMENT

House linen is provided at no charge for your catered event. Our catering staff will be happy to assist with the arrangements for upgraded linens and other enhancement elements such as music and entertainment requirements, as well as advise on appropriate floral and theme decorations. Permitting may be required for outdoor events with entertainment. Due to the detail in décor, we do require nothing is affixed to the walls, floors or ceilings with nails, staples, tape, etc.

GUARANTEES

Final guaranteed attendance is due three (3) business days (72 business hours) prior to any event. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. However, should your number of attendee's decrease we will charge for your guaranteed number of guests. You will be charged for the Final Count or the Guaranteed Number, whichever is greater.

VALET PARKING

Daily Valet Parking charges are \$25.00 per car for the first (4) four hours and \$5 per additional hour up to \$39.00 per car. Overnight valet parking rate is currently \$39.00 per car. Rates are subject to change without notice.

SIGNS AND DISPLAYS

No signs, banners or displays are permitted in any part of the Hotel without prior written approval of the Hotel.

CANCELLATIONS

Cancellations must be made only with the Catering Office between the hours of 9:00 a.m. and 5:00 p.m., Monday through Friday. Please check your Event Contract for cancellation charges. Should your confirmed reservation be canceled at any time prior to your event, any deposit will be applied towards your cancellation and is non-refundable.

AUDIO-VISUAL

Please notify your conference coordinator or catering manager of any audio-visual needs. A complete line of audio/visual equipment is available through our in-house vendor STR Miami, Multimedia and Staging Services. To ensure availability of equipment, all orders must be received (5) business days prior to each function.

PACKAGE AND DELIVERY HANDLING

Package deliveries will be accepted 5 business days prior to your event. Please ensure proper labeling of all delivery items. Clearly mark the name of the group, group contact person, catering and convention service manager name and date of event. Delivery times should be coordinated with the catering manager and a handling fee will occur. Handling fee is \$5.00 per box per day. Prices subject to change based on size and weight. At the conclusion of your event, all packages must be removed within 24 hours, or they will be discarded. All incoming packages should be addressed with the name of the Catering/Conference Service Manager handling your account, the name of the group/event and the dates of the program/event.

Surfcomber is a historic building and does not have a loading dock or forklift. If you have heavy boxes that need a forklift please schedule this through your selected carrier.

DEPOSITS, PAYMENTS, BILLING & SERVICE CHARGES

All Banquet prices are subject to a 18% gratuity, 4% administrative fee for a total fee of taxable 22% and 9% state sales tax.

General Meeting & Events time allocation: Daytime is considered 8am to 5pm; Evening is considered 6pm to 11pm. Additional time is charged \$250 per hour.

Surfcomber – A Kimpton Hotel/Social Club does require a valid Credit Card on file for all groups and events. Social functions require a deposit based on your food and beverage minimum. This deposit is non-refundable and is applied to the total charges for your event.

All Final Payments are due (5) business days prior to the group event. If payment is being handled by a check, then payment must be received (10) business days prior. Final Payment will reflect estimated charges based on final count or food and beverage minimum, whichever is higher. A master account may be established by the group subject to a credit application being filed, processed, and credit approval being granted. Please allow for 30 working days in order to receive a direct bill approval.

Final billing invoices will be provided no later than 72 hours for catering only events or within 5 business days for events with catering and guest rooms.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the weather/wind call made no later than 4 hours prior to your event. If the weather forecasts 40% chance of rain or higher, event will be moved to assigned rain back up. No glass is permitted for all outdoor functions unless otherwise noted. Music and/or entertainment are not permitted before 9:00am or after 11:00pm for all outdoor function areas. For the safety of our guests, dance floors are limited to indoor locations. When reserving the pool deck or pool area, your reservation is limited to the specifications determined in contracting. Entire backyard is not private and accessible to hotel guests.

LABOR CHARGES

Chef attendants are required for certain Food Stations. A fee of \$200.00 per attendant will apply. One attendant per 50 guests is required.

Restroom attendants are required for events over 150 guests at a rate of \$150.00 each.

For events for less than (10) guests, a labor fee of \$100.00 will apply. All Labor Charges are subject to 7% tax.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display. The hotel will not be responsible for items left unattended in any event space or pre-function / foyer area. For certain events, security may be required. Security fee of \$40.00 per hour per guard with a 4 hour minimum applies. Rates are subject to change without notice and subject to taxes.

PHOTOGRAPHY, VIDEOGRAPHY AND PRESS

All photography, videography, audio recording and internet broadcasting are prohibited without written consent and permission from Hotel's Sales and Marketing team. Waiver must be signed and fees may apply.

2015 Catering Menus effective until December 31st 2015.