



WOW VOWS

Welcome to Unforgettable Experiences



SOUTH BEACH



WOW VOW IMPRESSIONS AT W SOUTH BEACH



FOR A LIMITED TIME ONLY

WOW VOW SPECIAL

75 guests minimum | from \$159.00 per person

THE CEREMONY | COCKTAIL RECEPTION | DINNER & DANCE

Our Wedding Package Includes

Indoor Staging | Indoor Dance floor | Black or White Table Linens & Napkins
Votive Candles | W Tables and Chairs Custom Designed Wedding Cake
Celebratory Champagne Toast | Wine Service with Dinner
Discounted Valet Parking | W Coffee and Tea | 4 Hour Hosted Wonderful Bar.



SOUTH BEACH



THE COCKTAIL HOUR

BITES – please select 4 pieces per person

COOL

Poached Florida Gulf Shrimp, Tomato-Horseradish Mojo
 Sesame Salmon Tartare, Grilled Pineapple
 Toasted Bread, Olive Oil, Tomatoes
 Artichoke Hearts, Manchego, Pastry Tart
 Filet Mignon, Toasted Baguette, Wasabi-Horseradish Cream

HOT

Mini Crab Cakes, Chipotle Aioli
 Goat Cheese, Caramelized Onions, Mushroom Tart
 Vegetable Spring Rolls, Sweet Chili Sauce
 Churrasco Pin Wheel, Chimichurri Sauce
 Chicken Empanadas

Additional Bites – \$8.00 each

4 - Hour Wonderful Open Bar

(1 hour for the cocktail and 3 hours for the dinner)

Skyy Vodka – Bacardi Dry Rum – Rum – Jim Beam
 Bourbon – Canadian Club Canadian Whiskey – Sauza Gold
 Tequila – Dewar's White Label Scotch – Tanqueray Gin
 House Bubbly Wine – House Red and White Wine
 Assorted Sodas and Waters

Additional Wonderful Bar Hour - \$15.00 per hour

Upgraded Spectacular Bar for 4 hours - \$10.00 per person

Belvedere Vodka - Grey Goose Vodka - 10 Cane Rum
 Makers Mark Bourbon - Crown Royal Canadian Whiskey
 Patron Blanco Tequila - Chivas Regal 12 yr. Old Scotch
 Bombay Sapphire Gin - Domestic and Imported Beer
 House Red and White Wine - House Champagne
 Assorted Sodas and Waters

Additional Spectacular Bar Hour - \$17.00 per hour



SOUTH BEACH



THE DINNER

SALAD – please select one

Almond Crusted Goat Cheese, Frisee,
Dried Figs, Spiced Balsamic Vinaigrette

Spinach, Crisp Pancetta, Caramelized Onions,
Gorgonzola Cheese, Aged Sherry Vinaigrette

Caesar, Romaine Hearts, Garlic Croutons, Parmesan

ENTRÉE – please select one

Organic Free Range Half Roasted Chicken, Roasted Garlic
Smashed Potatoes, Natural Jus
\$159.00 ++ per person

Grilled Salmon, Piquillo Pepper Sauce, Pesto Cous-Cous Cake
\$169.00 ++ per person

Pan-Seared Branzino, Black Olive Sauce, Asparagus and
Oregano-Jasmine Rice
\$179.00 ++ per person

Grilled Prime Filet Mignon, Pommes Noisette, Porcini &
Pearl Onion Sauce
\$181.00 ++ per person

Grilled New York Steak, Dauphinoise Potatoes,
Balsamic Glaze
\$175.00 ++ per person

Wild Mushroom Ravioli, Truffle Perfume, Sage Broth
\$159.00 ++ per person

Package includes Wedding Cake from Ana Paz

MINGLE TABLES

SAY CHEESE – \$22.00 per person

Imported, Domestic, Artisanal Cheese Display, Grapes, Poached Pears, Dried Fruits, Nuts, Berries, Olives, Sliced Baguettes, Crisp Flat Bread and Crackers

VEGGIE TABLE – \$12.00 per person

Seasonal Crudités, Hummus, Wasabi Ranch Dipping Sauce, Sun-Dried Tomato Cream Cheese

IPSO FACTO ANTIPASTO – \$24.00 per person

Grilled Marinated Vegetables, Olives, Hearts of Palm, Roasted Peppers, Oven-Cured Tomatoes, Sliced Meats, Italian Hot Sausage, Hummus, Olive Tapenade, Baba Ghanoush, Grapes, Dried Figs, Pita, Focaccia, Baguettes, Grissini and Lavash

WOK 'N' ROLL – \$36.00 per person

Assortment of Sushi, Sashimi and Rolls, Wasabi, Ginger, Spicy Chilled Sesame Udon Noodle Salad

DINNER ENHANCEMENTS

Sorbet Intermezzo / Amuse Bouche – \$14.00 per person

DESSERT

Chocolate Sabotage - \$22.00 per person

Tropical Mandarin Charlotte - \$12 per person

Trio of Mousses - \$12.00 per person

Rustic Apple Tart - \$12.00 per person



SOUTH BEACH



ENHANCEMENTS

DESSERTS

Viennese Table - *\$30.00 per person*
Assorted Macarons and Petit Fours
Assorted Miniature Pastries
Dark and White Chocolate Dipped Strawberries
Assorted Miniatures Cakes and Fruit Tarts
Seasonal Fresh Fruit Platter

ADDED ELEGANCE

White Spandex Chair Covers – *\$7.00 each*
Shoe check and foot wash station
\$150.00 per Attendant and \$200.00 set up fee.
One attendant per 25 guests
Bathroom attendant
\$100.00 up to 3 hours. \$25.00 per additional hour.
One Attendant per 100 guests



SOUTH BEACH

THE CELEBRATION

THE CEREMONY | COCKTAIL RECEPTION | DINNER & DANCE

All Our Wedding Packages Include

Staging | Dance floor | Black or White Table Linens & Napkins | Votive Candles
W Tables and Chairs | Custom Designed Wedding Cake | Celebratory Champagne
Toast | Open Wonderful Bar | Discounted Valet Parking | Butler Passed Bites



SOUTH BEACH

WOW PACKAGES

THE CASUAL RECEPTION – *from \$200.00++ per person*

3 - Hour Wonderful Open Bar
Selection of 6 Butler passed bites
3 Mingle tables

THE WONDERFUL – *from \$232.00++ per person*

4 - Hour Wonderful Open Bar
Wine Service with Dinner
Selection of 4 Butler passed bites
3 - Course Plated Dinner
Wedding Cake

THE SPECTACULAR – *from \$270.00++ per person*

5 - Hour Wonderful Open Bar
Wine Service with Dinner
Selection of 6 Butler passed bites
1 Mingle table
3 - Course Plated Dinner
Wedding Cake

THE FABULOUS – *from \$339.00++ per person*

5 - Hour Wonderful Open Bar
Deluxe Wine Service with Dinner
Upgraded Celebratory Champagne toast
Selection of 6 Butler passed bites
2 Mingle tables
4 Course Plated Dinner
Wedding Cake



SOUTH BEACH

WOW SELECTIONS

COOL BITES

Ahi Tuna, Watermelon "Lollipop"
Poached Florida Gulf Shrimp, Tomato-Horseradish Mojo
Sesame Salmon Tartare, Grilled Pineapple
Toasted Bread, Olive Oil, Tomatoes
Vegetable Sushi Roll, Soy, Ginger, Wasabi
Artichoke Hearts, Manchego, Pastry Tart
Tea Smoked Duck Breast, Lavender-Maple Glaze
Filet Mignon, Toasted Baguette, Wasabi-Horseradish Cream
Parma Ham and Robiola wrapped Grissini
Foie Gras Paté Crostini

HOT BITES

Sea Bass, Sugar Cane, Miso
Mini Crab Cakes, Chipotle Aioli
Sea Scallops, Sweet Soy, Bamboo Knot
Vegetable Samosa, Mint Yoghurt
Goat Cheese, Caramelized Onions, Mushroom Tart
Vegetable Spring Rolls, Sweet Chili Sauce
Herb Crusted Pork Loin, Apple Confit
Churrasco Pin Wheel, Chimichurri Sauce
Chicken Empanadas



SOUTH BEACH

MINGLE TABLES

FAR EAST FAR OUT

Fried Chicken Wontons
Steamed Shrimp Shumai
Steamed Vegetable Pot Stickers
Pork Goyza
Crab Ragoon
Thai Sweet Chili Ribs, Orange Sauce
Fried Vegetable Spring Rolls
Sesame & Peanut Noodles "Take-Out Style"
Soy-Cilantro, Hoisin, Sweet Chili & Duck Sauces

SAY CHEESE

Imported, Domestic and Artisanal Cheese Display
Grapes and Poached Pears
Dried Fruits, Nuts, Berries, Olives
Sliced Baguette, Crisp Flat Bread & Crackers

VEGGIE TABLE

Seasonal Crudités
Hummus
Wasabi ranch Dipping Sauce
Sun-Dried Tomato Cream Cheese

IPSO FACTO ANTIPASTO

Grilled Marinated Vegetables
Olives, Hearts of Palm, Roasted Peppers
Oven-Cured Tomatoes
Sliced Meats
Italian Hot Sausages
Hummus, Olive Tapenade, Babaghanoush
Grapes, Dried Figs
Pita, Focaccia, Baguette, Grissini & Lavash



SOUTH BEACH

PLATED DINNER

TEASERS - *select one*

Sea Scallops, Roasted Fennel
Mandarin Orange & Red Pepper Coulis

Goat Cheese Tart, Caramelized Figs

Baked Crab Cakes
Grilled Corn, Chives, Peppers, Chipotle Aioli

Peking Duck Crepe, Scallions, Hoisin Sauce

Ahi Tuna Tataki, Jicama-Mint Salad, Yuzu-Miso Dressing

SOUP OR SALAD - *select one*

Tomato Gazpacho, Smoked Shrimp

Lobster Bisque

Oriental Rock Shrimp, Miso, Ginger-Lemongrass Infusion

Almond Crusted Goat Cheese
Frisee, Dried Figs, Spiced Balsamic Vinaigrette

Spinach, Crisp Pancetta, Caramelized Onions
Gorgonzola Cheese, Aged Sherry Vinaigrette

Caesar, Romaine Hearts, Garlic Croutons, Parmesan

Mozzarella, Beefsteak Tomatoes, Basil, Balsamic Vinaigrette

SORBET INTERMEZZO / AMUSE BOUCHE

Additional \$14.00++ per person



SOUTH BEACH

PLATED DINNER

THE MAIN EVENT - *select one*

Wild Mushroom Ravioli, Truffle Perfume, Sage Broth

Pecan Crusted Chicken Breast, Vanilla Bean Whipped
Sweet Potato, Orange-Honey Sauce

Pan-Seared Salmon, Sweet Pea Veloute
Lentil-Couscous Medley, Peperonata

Grilled New York Steak, Smashed-Fried Fingerling Potatoes
Asparagus wrapped Leek, homemade Worcestershire
Sauce

ENHANCEMENTS

Orange and Basil Seared Branzino
Mango-Papaya Salsa, Red Curry Sauce and Jasmine Rice
\$14.00++ per person

Oven-Roasted Rack of Lamb, Potato-Goat Cheese Tart
Sun-Dried Cherry-Merlot Sauce, Caramelized Shallots
\$14.00++ per person

Grilled Filet Mignon, Asparagus, Dauphine Potatoes, Wild
Mushroom-Truffle Essence
\$16.00++ per person

Duo of Grilled Filet Mignon and Mahi-Mahi
\$19.00++ per person

Duo of Grilled Filet Mignon and Roasted Grouper
\$31.00++ per person

INDULGE - *select one*

Pina Colada Icebox Cheese Cake

Trio of Mousses - Bittersweet Chocolate,
Hazelnut & Milk Chocolate & White Chocolate

Strawberry Guava Brulèe Cheesecake

Café Con Leche

Rustic Apple Tart

ENHANCEMENTS

Chocolate Sabotage
\$8.00++ per person

W COFFEE AND TEA



SOUTH BEACH

ADDED ELEGANCE

VIENNESE TABLE - \$25.00++ *per person*

Assorted Macaroons and Petit Fours
Assorted Miniature Pastries
Dark and White Chocolate Dipped Strawberries
Assorted Miniatures Cakes and Fruit Tarts
Seasonal Fresh Fruit Platter

OCEAN DRIVE - \$65.00++ *per person*

Seasonal Oysters on the Half Shell
Chilled Poached Shrimp
Cold Display of Steamed Mussels, Manilla Clams
Cocktail Crab Claws, Yellowtail Snapper Ceviche, Chilled
Spicy Calamari Salad, Tomato-Horseradish-Ginger Mojo
Lemons, Capers, Tabasco and Crackers

WOK 'N' ROLL - \$36.00++ *per person*

Assortment of Sushi, Sashimi & Rolls, Wasabi, Ginger, Soy
Spicy Chilled Sesame Udon Noodle Salad*

TABLE LINEN UPGRADE PACKAGE

White Spandex Chair Covers – \$10.00 *each*

SHOE CHECK AND FOOT WASH STATION

\$150.00 per Attendant and \$200.00 set up fee.
One attendant per 25 guests

BATHROOM ATTENDANTS

\$100.00 up to 3 hours. \$25.00 per additional hour.
One Attendant per 100 guests



SOUTH BEACH

BEVERAGES

WONDERFUL LIQUOR SELECTIONS

Skyy Vodka – Bacardi Dry Rum - Rum - Jim Beam Bourbon
Canadian Club Canadian Whiskey - Sauza Gold Tequila
Dewar's White Label Scotch - Tanqueray Gin

SPECTACULAR LIQUOR SELECTIONS

Belvedere Vodka - Grey Goose Vodka - 10 Cane Rum
Makers Mark Bourbon - Crown Royal Canadian Whiskey
Patron Blanco Tequila - Chivas Regal 12 yr. Old Scotch
Bombay Sapphire Gin

*upgrade for \$8.00++ for the first hour
and \$2.00++ per additional hour*

ALL BAR PACKAGES INCLUDE

Select Red and White Wines, Imported and Domestic Beer
House Bubbly Wine, Freshly Squeezed Juices, Assorted Soft
Drinks and Water.



SOUTH BEACH

QUESTIONS

HOW CAN I SECURE MY DATE AND RESERVE MY SPACE?

A non-refundable deposit of 25% of the total estimated value as well as the signed contract agreement secures your date and space. Once this is received and posted, an account is setup.

WHAT IS THE CEREMONY FEE?

\$3,500.00 for ceremony on the beach or \$2,500.00 for the lawn or indoor ceremony plus service charge and tax

Ceremony fee includes: W white garden chairs, mineral water, ice tea and lemonade.

HOW MUCH IS VALET PARKING?

A special discounted valet parking rate of \$15.00 per vehicle is offered. You can either pay this charge for your guests or your guests will be given this rate to pay individually. This rate is subject to change. Overnight rate does not apply.

WHAT IS THE MAXIMUM NUMBER OF GUESTS THAT CAN BE ACCOMMODATED?

Up to 200 guests. Restrictions apply.

DO YOU PROVIDE A MICROPHONE FOR MY OFFICIANT?

No, but we can arrange it for you for an additional cost.

DO YOU PROVIDE A CHUPPAH FOR JEWISH CEREMONIES?

No - This is to be provided by your decorator/florist.



SOUTH BEACH

QUESTIONS

DOES THE HOTEL PROVIDE CHALLAH BREAD AND KOSHER WINE FOR CEREMONIES?

Yes. The Hotel will provide challah bread and a glass of kosher wine for your ceremony.

Challah bread - \$60.00++

Kosher wine - \$42.00++ per bottle

WHAT BRAND OF LIQUORS IS PROVIDED AT THE BAR?

Please find the list of current liquor in our bar menu

ARE MARTINIS INCLUDED IN THE WONDERFUL BAR?

Basic gin or vodka martinis are included in the bar only.

WILL THERE BE A BAR IN THE BALLROOM?

Yes. For events under 100 guests, the Hotel will provide a single bar set up. For groups over 100 guests, the Hotel will provide a double bar set up and additional bartender fees will be required.

WHAT IS THE CHARGE FOR A BARTENDER?

Each bartender is \$150.00 for 4 hours and \$25.00 for every hour afterwards. We suggest one bartender per every 50 guests.

HOW EARLY CAN I HAVE MY VENDORS COME TO DECORATE AND SET UP FOR MY RECEPTION?

Typically two (2) hours prior to the start of your event. One week prior to your event, please provide a contact list of vendors to your Catering Manager who will arrange load in and set up times directly with your vendors.



SOUTH BEACH

QUESTIONS

WHAT IS THE SIZE OF THE DANCE FLOOR?

The Normal size is 20' x 20'. Smaller sizes are available with a maximum size of 32X32. The size of the dance floor may also vary based on the number of guests and space in the room.

WHAT IS THE SIZE OF THE STAGE?

Each piece is 6X8 with a maximum of 8 pieces based upon availability.

DO I HAVE A CHOICE OF LINENS?

The W Hotel South Beach provides the selection of white or black spandex linens or white floor length linens and napkins for your event. Other linens selections are available would be provided by your florist or specialty linen company.

WHAT ARE THE SIZES OF THE TABLES?

66" Round tables, maximum seating for 8-10 guests

CAN I USE MY OWN VENDORS SUCH AS FLORIST, ENTERTAINMENT, PHOTOGRAPHER?

We are happy to provide you with a Preferred List of Vendors who are familiar with events and standards at W Hotel South Beach.

CAN MY VENDORS COME TO THE HOTEL AT ANY TIMES?

No. Vendors are allowed to come and set up 2 hours prior to the event unless arranged otherwise with the Catering Manager.



SOUTH BEACH

QUESTIONS

CAN WE CHOOSE TWO ENTRÉE SELECTIONS?

Yes. For a sit down dinner, you may give your guests a choice of 2 entrées. You will need to have your guests pre-select and supply the Hotel with the count 5 days prior to the dinner, as well as place cards indicating the entrée selection for each guest

DO YOU HAVE A KOSHER KITCHEN?

No. W Hotel South Beach does not have a kosher kitchen but an outside kosher catering can use our loading dock for Glatt Kosher events. W Hotel South Beach has a \$60.00 plate fee plus all beverages must be provided by the hotel.

CAN I EXTEND MY OPEN BAR?

Yes, you have the option of extending your open bar at the rate of \$18.00 ++ per guest per additional hour based on the guaranteed number attending and for the Wonderful bar package.

IS THERE A CAKE CUTTING FEE?

No, if your cake comes through our wedding package. If you provide your cake, the cake cutting fee will be \$5.00 per person

CAN I TASTE THE FOOD?

Yes. For all confirmed events, over 75 guests. Complimentary tasting for the bride and groom only with a signed contract. Additional guests will be charged \$150.00++ per person.



SOUTH BEACH

QUESTIONS

DO I NEED A PERMIT FOR A BEACH CEREMONY?

Yes. Beach permits must be processed at least one month prior to the event. Fees may vary depending on the sounds and set up requirements.

IS THE SOUND SYSTEM INCLUDED FOR THE CEREMONY ON THE BEACH?

No. Battery generated sounds system can be provided for an additional cost. If a generator or amplifier is needed, additional permits will be required. See Catering Manager for details.

DO YOU PROVIDE VENDOR MEALS?

Yes, options are available.

DO YOU PROVIDE PARKING FOR VENDORS?

No. The hotel does not provide parking for the vendors.

DO YOU PROVIDE KIDS MEALS?

Yes. We have menus available. Please see your Catering Manager for details.

all pricing is per person unless otherwise noted. a 22% service charge of the total food and beverage revenue (plus 9% applicable taxes) will be added. this includes a 16% gratuity for banquet employees. the remainder of the service charge is retained by the hotel. no other fee or charge is a tip, gratuity, or service charge for any employee. service charge is taxable at 7%



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