

2022 MENUS



Weddings at Faena

FAENA

HOTEL MIAMI BEACH

WEDDING MENU PACKAGE



FAENA DREAM

Inclusive of:

Selection of 5 passed Hors d' Oeuvres
Choice of 1 Signature Station

Four-Course Dinner:

Appetizer
Soup or Salad
Choice of Two Entrées
Wedding Cake or Plated Dessert
5-Hour Premium Bar
Celebratory Toast
Faena House Wine Service with Dinner

Starting at \$325++ Per Person

Venues subject to food & beverage minimum



Includes:

Wedding Ceremony

\$3,500.00 - \$7,500.00 Ceremony Fee

Dinner Set Up

Faena Red Banquet Chairs House
White Linens
60" Or 72" Rounds
Custom Faena Charger Plates Marble
Style Portable Bars Marble Style
Dance Floor

Additional Considerations at Faena's discretion

(1) Complimentary Menu
Tasting for up to (4) Guests
(1) Complimentary Accommodation for the Couple on the Night of the Wedding
Discounted Group Rate Upon Availability
Reduced Valet Parking Rate at \$30.00 per Car
10% Off on Spa Services for Bridal Party
Welcome Amenity for the Couple
Romantic Turn Down Amenity
Day of Bridal Butler
Minimum Day-Of Coordination from Third Party Vendor Required

COCKTAIL RECEPTION

Passed Hors d'oeuvres

COLD SELECTION

Local Burrata Crisp, Black Truffle, Micro Basil
 Mini Lobster Rolls, Citrus
 Poached Gulf Shrimp, Classic Cocktail Sauce
 Fava Bean & Mint Hummus, Sourdough Crisp
 Cauliflower Panna Cotta & Russian Caviar
 Spicy Tuna, Yuzu Tobiko, Spicy Aioli, Taro Chip
 California Goat Cheese, Lavender Honey, Brioche
 Iced Water Melon, Mint, Vegan Cream Cheese
 Chilled Asparagus Velouté, Local Crab 
 Salad, Black Truffle Essence
 Smoked Wild Salmon, Horseradish Mousse, Meyer Lemon
 Osetra Caviar Herb Potato Cake, Chive Creme Fraiche

HOT SELECTION

Truffle Sliders, Angus Beef, Gruyère, Nueskes
 Bacon Marmalade, Truffle Aioli
 New Zealand Lamb Chop
 Ginger Chicken Satay, Kaffir Lime, Sweet Chili, Cilantro
 Short Rib Empanada with Chimichurri Aioli
 Petite Beef Wellington, Béarnaise Sauce
 Coconut Shrimp, Spiced Pineapple Sauce
 Miniature Crab Cakes, Aji Amarillo Aioli
 Crispy Truffle Mac & Cheese Bites
 Mini Arepas, Duck Confit, Pickled Jalapeño
 Vegetable Spring Roll, Daikon Shoots, Chili Sauce 
 Black Bean Empanada with Cilantro Sour Cream
 Mini Cubanitos, Pork Belly, Serrano Ham

 *Vegetarian*



STATIONS

All reception stations are based on 60 minutes of continuous service

CRUDITÉ

Chef's Selection of Seasonal
Fresh and Pickled Vegetables
Assorted Dips and Spreads

MEZZE

Roasted Garlic Hummus,
Matbucha (Roasted Red Peppers),
Baba Ghanoush, Dolma

Marinated Olives, Grilled & Pickled
Vegetables, Assorted Nuts
Warm Pita Bread

Add Lamb Lollipops *\$12.00 per person*

Add Falafel *\$6.00 per person*

CHEESE & ARTISANAL
CHARCUTERIE DISPLAY

Chef's Selection of 3 International
& Domestic Cheeses

Marcona Almonds, Grapes

Seasonal Fruit Compotes, Truffle Honey

Variety of Charcuteries & Pates

Marinated Olives, House
Pickles, Assorted Mustards

Artisanal Breads, Crackers & Flatbreads

GUACAMOLE BAR

Red Onion, Hearts of Palms,
Cilantro, Roasted Corn,
Sunflower Seeds, Pico de Gallo

Corn Tortillas

PASTA STATION

Choice of Two:

Penne Pomodoro – Tomatoes,
Garlic and Basil

Porcini Mushroom and Roasted
Chicken Ravioli – Porcini Mushroom Jus

Rigatoni – Pine Nuts, Shaved
Parmigiano-Reggiano and Basil
Chiffonade Pesto Cream

DIM SUM & BUNS

Steamed Prawn Dumpling Pork Belly
Bun

Shiitakee, Vegetable Gyoza Chicken

Lemongrass Shumai

Curry Beef Wontons

Additional \$18.00 per person

CEVICHE

Local Catch Ceviche, Cancha,
Sweet Potato, Aji Amarillo

Corvina Ceviche, Avocado,
Red Onion, Lime-Chili

Shrimp & Octopus Ceviche, Cucumber,
Tomato, Key Lime, Cilantro

Fruit Ceviche, Passion Fruit, Mint

Crispy Tropical Chips

Additional \$15.00 per person

RAW BAR

Chilled Gulf Shrimps *\$90.00 per dozen*

Snow Crab *\$96.0 per dozen*

Oysters *\$74.00 per dozen*

Poached Lobster Tail ½ *\$145.00 per
dozen*

Mussels *\$30.00 per dozen*

Stone Crab / Seasonal Oct-May *MP*

Alaskan King Crab-Leg *MP per pound*

SUSHI STATION

Hand Rolled

Based on five pieces per person

Yellow Tail, Rainbow Roll,
Shrimp Tempura, Vegetable
Roll and California Roll

Soy, Pickled Ginger, Wasabi

Additional \$38.00 per person

Sushi Chef Attendant Required at \$350.00

CARVING STATION

Rosemary Lamb Leg - Mint & Lemon
Raita, Tabbouleh *\$34.00 per person*

Sea Salt Baked Florida Snapper,
Cilantro Citrus Salsa *\$38.00 per person*

Herb & Mustard Rubbed Prime
Beef Tenderloin - Port Reduction
\$49.00 per person

Prime Rib - Chimichurri Sauce, Malbec
Jus, Petit Rolls *\$57.00 per person*

Herb-Roasted Free Range Turkey -
Cranberry Apple Compote, Pan Gravy
\$26.00 per person

CAVIAR STATION

Classic Osetra, Served on Blini Egg
White, Yolk, Chives, Crème Fraîche

Additional Cost Per Person, Market Price

DINNER OPTIONS

Plated Dinner Menu

Four course dinner includes an appetizer or soup, salad, entrée and choice of plated dessert or wedding cake. Served with rolls, butter, coffee, decaffeinated coffee and tea service

APPETIZERS

Short Rib Ravioli – Natural Jus, Organic Sylvetta, Toasted Pain de Mie

Italian Porcini Risotto – Aged Parmesan

House-Made Melted Leek & Ricotta Ravioli – Fresh Sage, Brown Butter

Burrata – Baby Greens, Quinoa, Cherry Tomato, Cancha, Aji Amarillo Vinaigrette

Herb Seared Beef Carpaccio – Arugula Pesto, Pickled Pearl Onion, Caesar, Croutons

Roasted Prawns – Sweet Corn Purée, Corn Relish, Popcorn

Crab Cakes – Smoked Corn Puree, Curried Black Bean Salsa, Mustard Greens

Additional \$10.00 per person

Pan Seared Scallop – Cauliflower, Black Trumpet Mushrooms, Chicken Jus

Additional \$10.00 per person

SALADS

Macallan Poached Pear – Organic Greens, Endive and Roquefort, Miller Farms Honey Vinaigrette

Local Farmed Wild Arugula – Strawberries, Marcona Almonds and Organic Parmesan, Meyer Lemon Vinaigrette

Heirloom Beets – Goat Cheese, Frisée & Herb Purée, Sherry Vinaigrette

Baby Romaine – Parmigiano Reggiano, Garlic Croutons, White Anchovy Dressing

Matchstick – Heirloom Root Vegetables, Frisée, Lemon Yogurt Dressing

Florida Citrus – Shaved Fennel, Local Citrus, Arugula

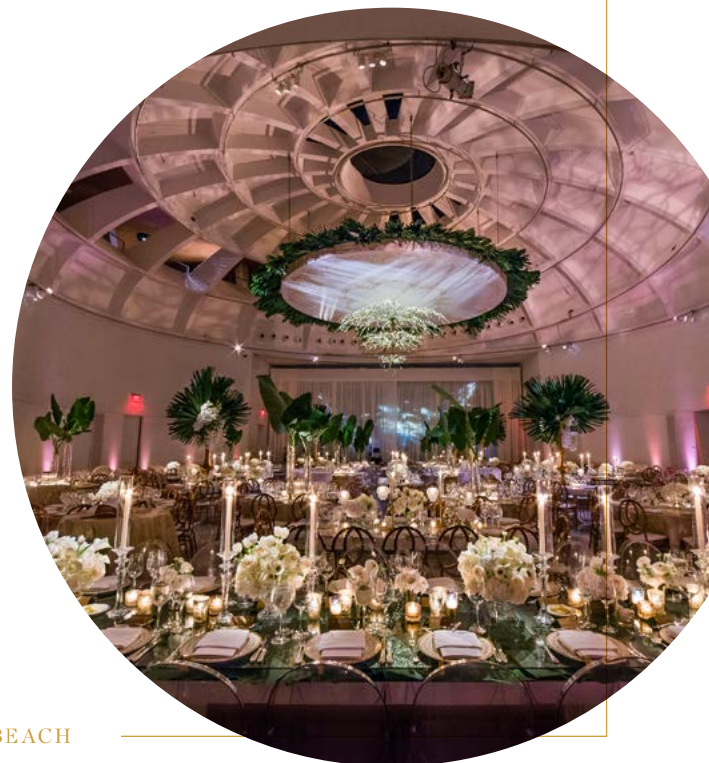
SOUPS

Grape Gazpacho – Smoked Goat Cheese, Avocado

Chilled Asparagus Velouté – Black Truffle Essence

Chilled English Pea Soup – Mint, Pickled Potato

Lobster Bisque – Garden Tarragon, Lobster Meat
Additional \$8.00 per person



WEDDINGS

· DINNER OPTIONS ·

MEAT ENTRÉES

Organic Chicken Breast - Yucca Puree, Black Bean Relish, Cilantro Emulsion

Truffle Stuffed Organic Heritage Chicken – Wild Mushrooms, Polenta, Natural Jus

Braised Galbi Short Ribs – Nori Truffle Whipped Potato, Churned Brocolini, Natural Jus Reduction

Beef Tenderloin – Pont Neuf Potato, Roasted Baby Carrot Confit, Pearl Onions, Miso Mustard Sauce

DUETS

Roasted Organic Airline Chicken & Diver Scallop - Cauliflower Mousseline, Roasted Baby Carrots, Chicken Jus

Additional \$23.00 per person

Braised Galbi Short Ribs & Anticucho Prawns - Sweet Corn, Beach Mushroom, Lemon-Espelette Vinaigrette

Additional \$28.00 per person

Grilled Wagyu Strip & Herb Crusted Crab Cake - Fork Crushed Potatoes, Broccolini, Natural Jus

Additional \$32.00 per person

Seared Prime Filet of Beef & Butter Poached Maine Lobster Tail - Confit Garlic Mashed Potatoes, Heirloom Cauliflower Florets

Additional \$38.00 per person

Pre-Selected Entrees - Additional \$25 per person

Table-side Entree Selection - Additional \$35 per person



VEGETARIAN/VEGAN ENTRÉES

Seasonal Heirloom Vegetable Curry – Steamed Jasmine Rice, Mango Green Curry

Eggplant Parmesan – Herb Polenta, Pomodoro, Basil

Roasted Cauliflower – Quinoa Tabbouleh, Tzatziki, Fresh Herbs

FISH ENTRÉES

Miso Glazed Atlantic Salmon – Local Orange-Coconut Reduction, Forbidden Black Rice, Bok Choy

Local Snapper – Roasted Peruvian Purple Potatoes, Aji Amarillo Sauce, Mango Relish

Branzino a la Plancha – White Bean Ragout, Artichoke Olive Barigoule, Chorizo, Roasted Tomato Vinaigrette

Ginger Crusted Seabass – Purple Sweet Potatoes, Baby Bok Choy, Maltake Mushroom, Green Curry Broth

Additional \$20.00 per person



SWEET ENDING

Plated Desserts

Chocolate Hazelnut Dome – Praline Cremeux, Asian Pear, Caramel Glaze

Apple Crostata – Mascarpone Cream, Vanilla Toffee

Coffee Cocoa Nib Crumble – Chocolate Cremeux, Espresso Whipped Ganache

Vanilla Crème Brulee – White Chocolate Chantilly, Caramel Cocoa Nibs Tuile, Fresh Raspberries

Snickerdoo – Caramel Mousse, Crispy Peanut, Milk Chocolate Whipped Ganache

Passion Fruit & Mango Panna Cotta – Coconut Whipped Cream, Exotic Fruits

Blueberry Cheese Cake - Meyer's Lemon, Red Berries

Strawberry and Cream - Pistachio Madeleine, Blood Orange Coulis



Wedding Cake

Custom Designed by Our Talented Pastry Team

Vanilla Bean Dream – Vanilla Cake and Mousseline Cream, Vanilla Bean Buttercream

Cookies and Cream – Blackout Chocolate Cake, White Chocolate Mousse, Cookie Crumble

All Chocolate – Devil's Food Cake and Chocolate Ganache

Coco Caramel – Coconut Cake and Dulce de Leche Mousse

Citrus Punch – Orange Sponge Cake, Lemon Custard, Fresh Raspberries

Strawberry Shortcake – Vanilla Sponge Cake, Light Cream, Fresh Strawberries

Tiramisu – Vanilla Sponge Cake, Mascarpone Mousse, Espresso Syrup

Traditional Red Velvet – Red Velvet Cake with Cream Cheese Icing



Dessert Enhancements

S'MORES STATION

Toasted Marshmallow Dipped In Caramelia Chocolate

Cookies and Cream Marshmallow with Brownie and Fresh Mango

Coconut Marshmallow with Blondie and Fresh Pineapple

Classic Vanilla Marshmallow with Graham Cracker

\$20.00 per person

CRÊPE STATION

Chef Attendant required at \$275.00

Vanilla Ice Cream

Whipped Cream and Chocolate Sauce

Grand Marnier Macerated Berries

\$26.00 per person

ICE CREAM STATION

Vanilla, Chocolate and Strawberry Ice Cream

House-Made Hot Fudge and Caramel Sauce

Toppings: Mini M&M, Crushed Oreos, Toasted Nuts, Fresh Berries, Whipped Cream

\$24.00 per person

CUPCAKE + CAKE POPS STATION

House-Made Miniature Cupcakes

Cake Flavors – Select Four

Banana, Dark Chocolate, Red Velvet, Vanilla, Lemon, Black and White

Frosting Flavors – Select Four

Milk Chocolate, Dark Chocolate, Cream Cheese, Vanilla, Lemon

\$20.00 per person

CHOCOLATE DIPPING STATION

White and Dark Melted Chocolate

Strawberry, Pretzels Stick, Assorted Marshmallows, Rice Crispy Treat, Brownies and Blondies,

Toppings: Chocolate Pearls, Hazelnut Croquant, Toasted Coconut, Freeze Dried Strawberry Yogurt

\$22.00 per person

DUNK, DRIZZLE & DUST DONUT BAR

Dunks: Spiced Chocolate, Salted Caramel and Mocha Glazes

Drizzles: White Chocolate, Nutella, Caramel bourbon, Mango Passion.

Dusts: Coconut, Cookie Crumbs, Praline, Freeze Dried Mango, Sprinkles

\$35.00 per person

CARAMEL POPCORN & CRUSH CANDY BAR

Sweet and Salty Caramel Popcorn

Drizzles: Milk Chocolate, White Chocolate, Dark Chocolate

Topping: Praline Pecan, Crush Candy Bar, Mini M&M's, Crunchy Chocolate Pearls

\$28.00 per person

VIENNESE TABLE

Tartlets – Select Three:

Seasonal Fruits

Dark Chocolate Cream, Whipped Ganache

Lemon Meringue White
Chocolate Passion Fruit

Pineapple and Lime Zest
Coconut Cream Breton

Apple Almond Crostata,
Mascarpone Cream

Petits Gâteaux – Select Three:

Opera (Chocolate and Coffee)

Espresso Tiramisu

Pistachio Strawberry Bar,
Raspberry Glaze

Miniature Cheesecakes (New York Style and Chocolate)

Carrot Cake with Cream Cheese Mousse

Dark Chocolate Hazelnut Crunch

Peanut Brownies Dulce de Leche Cake

\$36.00 per person

Assorted Petit Fours and Cookies:

French Macaroons Coconut Macaroons, Financier, Chocolate Strawberries, Truffles and Pralines

\$32.00 per person



LATE NIGHT SNACKS



SAVORY

Mozzarella Sticks – San Marzano Marinara *\$9.00*

Onion Rings – Chipotle Ranch *\$9.00*

Grilled Cheese Bites – Cheddar & Gouda *\$9.00*

Vegetarian Egg Roll – Sweet & Sour Sauce *\$9.00*

Hummus & Baba Ghanoush – Crispy Pita *\$9.00*

Truffle Fries – Parmesan, Garlic Aioli *\$10.00*

Mini Hot Dogs – Whole Grain Mustard *\$10.00*

Chicken Wings – Choice of Buffalo Style

or Barbecue, Crudité *\$11.00*

Chicken & Waffles – Bourbon Maple Syrup Vinaigrette *\$12.00*

Flat Breads – Margherita, Truffle Mushroom *\$12.00*

Beef Sliders – House Special Sauce *\$12.00*

Truffle Chips *\$11.00*

SWEET

Kaluha Milkshake Shot * *\$10.00*

Choco Taco *\$10.00*

NYC Cheese Cake Rolls *\$10.00*

Custard Filled Glazed Donuts *\$10.00*



BEVERAGES SELECTIONS

PREMIUM BAR

Five Hours included | Each additional hour \$16

| | |
|--------------------------------|---|
| Vodka | Absolut Elyx |
| Tequila | Avión Silver |
| Gin | Plymouth Gin |
| Rum | Bacardi 8 |
| Scotch | The Glenlivet 12 |
| Bourbon | Smooth Ambler Faena Special Blend, Michter's US*1 Small Batch |
| White Wine | <i>Choice of one:</i> Chardonnay, Kenwood Six Ridges, Sonoma Coast, CA Sauvignon Blanc, Honig, Napa Valley, CA |
| Red Wine | <i>Choice of one:</i> Malbec, Faena, Mendoza, Argentina Pinot Noir, Kenwood, Sonoma Coast. |
| Sparkling Wine | Louis Pommery, CA |
| Rosé | Château La Gordonne, La Chapelle Gordonne, Provence, France |
| Beer | Domestic and Imported Beers |
| Water | Still and Sparkling |
| Soft Drinks | Assorted Pepsi |
| Tonics & Soda Water | East Imperial Old World Tonic, Yuzu Tonic, Grapefruit Soda, Ginger Beer, Superior Soda Water |

ULTRA PREMIUM

Upgrade to Ultra Premium Bar \$25 | Each additional hour \$18

| | |
|--------------------------------|--|
| Vodka | Absolut Elyx, Grey Goose, Belvedere |
| Tequila | Avión Silver, Avión Faena Blend Barrel Select Reposado |
| Gin | Plymouth Gin, Bombay Sapphire, Sipsmith |
| Rum | Bacardi 8, Bacardi Maestro, Brugal 1888 |
| Scotch | Johnnie Walker Black, Chivas 12 |
| Whiskey | Smooth Ambler Faena Special Blend, Bulleit Bourbon |
| Rye | Angel's Envy Rye, Michter's Straight Rye |
| White Wine | <i>Choice of one:</i> Sauvignon Blanc, Groth, Napa Valley Chardonnay, Ramey, Sonoma Coast |
| Red Wine | Pinot Noir, Patricia Green Cellars, Willamette Valley Cabernet Sauvignon, Kenwood 'Jack London', Sonoma Mt. |
| Champagne | <i>Choice of one:</i> G.H. Mumm, Reims, NV Pommery Brut Royal, Reims, NV Perrier-Jouët, Grand Brut, Épernay |
| Rosé | Château La Gordonne, La Chapelle Gordonne, Provence, France |
| Beer | Domestic and Imported Beers |
| Water | Still and Sparkling |
| Soft Drinks | Assorted Pepsi |
| Tonics & Soda Water | East Imperial Old World Tonic, Yuzu Tonic, Grapefruit Soda, Ginger Beer, Superior Soda Water |

SPECIALTY SIGNATURE COCKTAILS

In addition to the Premium or Ultra-Premium bar package

*\$25 per person per hour
25 Guests Minimum*

Old Fashioned, Negroni, Hemingway's Daiquiri, Mojito, Margarita

A La Carte Premium Options – Per Bottle Pricing:

Sparkling Drappier Carte D'Or Champagne \$180
 Baron Rothschild Rosé Brut
 Champagne \$375

Corkage Fee - \$50 per bottle, plus tax and service charge based on retail value



CORDIAL AND LIQUORS

*Prices à la carte
Selection of Eight Brands
25 Guest Minimum*

Knob Creek Bourbon, Maker's Mark Bourbon, Heaven's Door Tennessee Rye Whiskey, Smooth Ambler Faena Special Blend Whiskey, Maker's Mark Faena Private Barrel Select, Jameson Irish Whisky, Crown Royal, Woodford Reserve, Angel's Envy Rye, Buffalo Trace, Glenlivet 12, Glenlivet 18, Macallan Single Malt 12, Macallan Fine Oak 15, Glenmorangie 10 Yr, Glenmorangie Quinta Ruban, Courvoisier XO, Remy Martin XO, Remy Martin Louis XIII, Hennessy VSOP, Hennessy XO, D'Usse, Martell Cordon Blue, Calvados Boulard 'Grand Solage' VSOP, Fernet Branca, Avena.

CAPPUCCINO & COFFEE BAR

*Per person – Per hour \$15
Barista Required \$150*

Espresso, Cappuccino, Mochaccino and Café Latte Café Ole, Americano, Macchiato and Café Mocha

BEVERAGE ON CONSUMPTION

Energy Drinks | \$9 Each
Red Bull, Sugar Free Red Bull and assorted flavor Red Bulls

Corkage Fee | \$50 per bottle of 750 ml plus tax and service charge based on retail value. Two bottles maximum.

PRIVATE EVENT GUIDELINES

General Catering Information to help you plan your exquisite event

Wedding Planner required – at least a day of event planner
Minimum Day-Of Coordination from Third Party Vendor Required

FACTS

| | |
|-------------------------|------------------------------------|
| Airport Proximity | 10.7 Miles |
| Accommodation Taxes | 13% |
| State and City Tax | 7% and 2% |
| Occupancy Tax | 3% per room per night |
| Porterage | \$6.50 in and \$6.50 out = \$13.00 |
| Catering Taxes | 9% |
| Housekeeping fee | \$3.00 per night |
| Catering Service Charge | 25% |

MISCELLANEOUS

| | |
|--|--|
| Valet Parking | \$30.00 per vehicle |
| Coat Check Attendant Bartender Fee 75 guests | \$200.00 each |
| Chef, Carvers 75 guests | \$250.00 each 5 hours \$50 additional hour |
| Sushi Chef | \$275.00 each 2 hours \$50 additional hour |
| Security | \$350.00 each |
| Cake Cutting Fee for Cakes Not Provided by Faena | \$70.00 per officer per hour min 4 hours |
| Labor Fee for less than 25 guests Bathroom Attendant | \$5.00 per person |
| Fee | \$150.00 |
| Audio Visual Equipment | \$200.00 each |
| | Pricing available upon request |

SERVICE STAFF LEVELS

| | |
|---------------|------------------------|
| Plated dinner | 1 Server per 15 Guests |
| Buffet Dinner | 1 Server per 25 Guests |

Menu Details: Please review the menus above and make your selections no later than two weeks prior to the event. If the selections have not been returned to us at least seven (7) business days before the event, the FAENA Hotel Miami Beach will automatically select a menu for you for each function. Should this offer be authorized within fourteen (14) business days of your first event, menu selections are due at time of return of this offer.

Should you require a "choice of main course" a charge of \$35 per person will be added to your menu price and final guarantees are due five (5) business days prior to the event to ensure availability of food items.

Any special meal orders (Vegetarian, Kosher, etc.) should be included within the final Meal Guarantee. Special pricing applies.

Food & Beverage: All food and beverage items served in public meeting rooms must be supplied and prepared by the FAENA Hotel Miami Beach. Absolutely no food and beverage items may be removed from the Hotel banquet premise. Client will spend a minimum on food and beverage. Menu prices will be confirmed on the BEO's.

A service charge, currently at 25% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges.

Food & Beverage is subject to a 25% Service Charge taxable at 7%, a 7% Sales Tax & a 2% City Tax

Guaranteed Attendance: To ensure a quality experience for all of your attendees, we will send you Banquet Event Orders ("BEO's") confirming the estimated number of attendees, menu, room set up and other details of your event. We ask for a final guarantee of the number of attendees no later than 72 business hours prior to the event.

Please note that once the guarantee has been provided, the numbers may increase but not decrease. The Hotel will set up to 5% over and above the guarantee up to a maximum of 20 seats. The Hotel will prepare additional meals for up to 5% above the guaranteed number of guests; these meals also include any substitute meals. If guaranteed attendance increases by more than 5% within three (3) business days prior to a scheduled meal function, the hotel reserves the right to charge 10% surcharge on menu prices due to increased costs incurred (15% for same day Meal Guarantee increases). The contracted menu items may not be available for additional guests added. The hotel cannot promise that the same menu items will be served to guests above the overset.

Payment Procedures: The Hotel requires a non-refundable deposit of estimated master charges with the signed contract.

Full payment of estimated master charges is due 30 days prior to event date. The deposit may be payable in U.S. dollars, by certified check, cashier's check, or credit card. Payment via American Express, Master Card and VISA will be accepted with credit card authorization form completed and returned with a copy of the front and back of card. Due to regulations with PCI compliance credit card authorization forms can only be received via secure fax. When submitting payment by check, please include the "event name" and date of event on the check.

Assignment of Function Space: The room(s) designated for your event requires a minimum revenue guarantee for rental. Hotel reserves the right to relocate your event to a different room or to charge additional function space rental fees based upon the final Guarantee received. We will discuss with you and confirm in writing whether you would prefer to pay additional function space fees or move to a smaller function room. You will still be responsible for meeting the applicable Minimum Revenue Guarantee if your function location is changed or increased function space charges are incurred.

Use of Event and Function Space: To protect the safety and security of all Hotel guests and property, Client will obtain Hotel's advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Client will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs. Hotel does not provide security in the event and function space and all personal property left in the event or function space is at the sole risk of the owner.

Outdoor Functions: All outdoor functions scheduled at Faena Miami Beach are subject to a final weather decision a minimum of 4 prior to the function start time on the day of the event. Breakfast weather calls must be made the evening prior by 8 PM. A comparable indoor back up space is required for all contracted outdoor functions.

Once the weather call has been made indoor back up space will be released.

Valet: The Hotel provides daily valet parking at a rate of \$30 for events. Overnight valet parking is available at a rate of \$55 with 24-hour access. These prices are subject to change without prior notice.

Wedding Tastings: Menu Tastings are conducted up to 60 days in advance of the event date. Catering Manager will advise on the number of items to be tasted during tasting based on your menu selection.

Noise ordinance: All outdoor music is subject to the City of Miami Beach noise ordinances and must conclude by 11:00PM.

Signage: Signage is not permitted in any public areas. Signage is allowed inside private spaces.

Permits: The City of Miami Beach requires a special event permit for outdoor events that require tenting, truss, fencing generator or separate building required through the City of Miami Beach. Additional fees apply and the City requires up to 60 days advanced notice.

Banquet Labor Fees:

- Chef, Chef Attendants, Carvers for food stations: \$275 per station, up to 2 hours | \$50 each additional hour | one (1) attendant per 50 guests
- Sushi Chef: \$350 up to 2 hours | \$50 each additional hour
- Bartender Fee: \$250 each, up to 5 hours | \$50 each additional hour | one (1) Bartender per 75 guests
- Staffing for Bars | one (1) Bartender & one (1) Cashier per 200 guests

Vendors: All outside vendor sources, i.e. Florist, Bakery, Entertainment, Photography, Decorator, etc. must be approved in advance. A listing of potential vendors must be submitted to the Faena Hotel Miami Beach prior to contracting these outside services. The Hotel assumes no liability or responsibility of any items, nor the actions of outside vendors.

Not later than thirty (30) days prior to your Event, all non-preferred outside vendors are required to (1) execute agreements to indemnify, defend and hold the Hotel harmless from any act or omission committed by the vendor while the vendor is on Hotel property; and (2) provide proof of insurance, with a carrier and with limits acceptable to the Hotel, and identify the Hotel as an additional named insured on said insurance policies. Client agrees that if the outside vendor fails to provide items (1) and (2) above, the Hotel, acting reasonably, may refuse access of the outside vendor to the Hotel property.

*** Faena not to be held liable for misplaced items left behind by vendors**

Security: If required, at the sole judgment of Hotel, in order to maintain adequate security measures in light of the size and nature of the event, Client shall provide, at its expense, secu-

urity personnel for the event supplied by a reputable licensed guard or security agency, which shall be subject to the prior approval of the Hotel. Security personnel provided by Client shall not carry weapons and are to coordinate with the Hotel's security department and will concern themselves only with access to the space reserved in this agreement, restricting their presence to those areas of the Hotel premises.

Audio Visual Standards: The Hotel has an exclusive agreement for full service, on-site audio-visual production, including Rigging Services and Meeting Room Internet Requirements, with Encore.

Should you elect to use a third-party supplier of audio-visual services ("Third-Party Supplier), an outside AV supplier fee of \$1,500.00 will be charged to the master. This does not pertain to Disc Jockeys or Bands contracted for weddings or social events.

Décor, Displays & Entertainment: All displays and/or decorations proposed by Client will be subject to the prior written approval of the Hotel for every event. Any personal property of Client or Client's guests or invitees brought onto the Hotel premises and left thereon, either prior to or following the event, will be at sole risk of Client and the Hotel will not be liable for any loss of damage to the property for any reason. Client acknowledges that the Hotel does not maintain insurance covering Client's interruption, and property damage, and other potentially applicable, insurance covering such losses by Client.

Flowers, décor, specialty linens, and entertainment can be ordered with your Event Coordinator. Please be advised that all props and items contracted through outside vendors must be removed at the conclusion of your event, unless special arrangements have been made through your Hotel representative.

*** Any and all confetti cannons or balloon release will be subject to a cleanup fee.**

*** NO fog or smoke is permitted in the Faena Forum without the prior authorization or knowledge of your dedicated event manager. Any vendor that found in violation of this policy will be subject to a fine.**