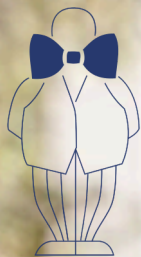


Mr. C



MIAMI
COCONUT GROVE



WEDDING PACKAGE

\$350 PER PERSON

Six Tray Passed of Hors D'oeuvres

Celebratory Toast with Mr. C Prosecco

& Tableside Wine Service

Three Course Plated Dinner

includes one Appetizer, one Entrée and one Dessert

Two Entrée Selection + \$20 Per Person

Four-Hour Deluxe Open Bar Package

Premium Bar Package + \$50 Per Person

Inclusive: Dance Floor, Tables, Fine Ivory Linens, Silver

Chiavari Chairs, Formal Dinnerware, Flatware, & Glassware

CEREMONY

\$2,000 Ceremony Fee

CEREMONY ENHANCEMENTS

Tray Passed Welcome Bellini & Sparkling Water \$18 per person

Mr. C Prosecco & Sparkling Water \$16 per person

ADDITIONAL FEES

Cake Cutting Fee \$8 Per Person

Bartender \$175 - Up to 4 Hours - \$75 Each Additional Hour

(1 Bartender per Every 50 Guests)

Valet Parking \$18 Per Vehicle

Chef Fee \$220 **

Uniformed Attendant Fee \$150 **

Restroom Attendant \$150

**Required with some food stations

WEDDING VENUES

Il Giardino

850 Square Feet
Our Private Little Garden Off-Lobby, Level
10-60 Guests Capacity

Rooftop Pool Deck

1,200 Square Feet
Panoramic Views of the City and The Bay
10-150 Guests Capacity

Presidential Suite

1,750 Square Feet Including Terrace
Intimate Wedding - Big Affair
10-15 Guests Capacity

Starlight Ballroom

2,520 Square Feet
Elegant Rooftop Grand Ballroom
180 Degrees Views of The Bay
Up to 180 Guests Capacity

Bellini Patio

792 Square Feet
Rooftop - Outdoors Covered Patio
with a Prime Bay View
Up to 40 Guests Capacity

Rooftop Buy-Out

7,800 Square Feet
Exclusive Use of Pool Deck, Bellini
Restaurant, Patio, & Grand Ballroom
100-300 Guest Capacity

Porte Cochere

14,700 Square Feet
Magnificently Designed Hotel Grand
Entrance
Exclusive for 50% Hotel Buy-Out
200-500 Guests Capacity



WEDDING PACKAGE ENHANCEMENTS

STATION BRUNCH OPTIONS

CHOICE 1:

Continental Breakfast, Italian Charcuterie and One Pasta Station

\$110 PER PERSON

CHOICE 2:

Continental Breakfast, Italian Charcuterie, One Pasta & One Salad Station

\$145 PER PERSON

LATE NIGHT MENU

Beef Sliders

Pizzetta

Chicken Milanese Sliders

\$50 PER PERSON

COCKTAIL RECEPTION

BUTLER PASSED
HORS D'OEUVRES

PLEASE SELECT SIX

HOT

Chicken Croquettes
Rice Mignons with Saffron Cream
Veal Bitok, Fresh Tomato Sauce and Oregano
Roasted Pumpkin Tartlet with Goat Cheese
Croque Monsieur
Select Mushrooms on Grilled Polenta
Spinach and Cheese in Phyllo Pastry
Cocktail Franks in a Blanket with Mustard
Sundried Tomato and Mozzarella Quiche
Baby Lamb Chops
Crab Croquettes with Honey Mustard
Steak Sandwich with Caramelized Onion
Roasted Shrimp and Mango Skewers
Roasted Scallop with Fresh Tomato and Basil
Polenta Chips with Short Ribs, Watercress and Salt Flakes

COLD

Roasted Yellow Beet with Pistachio Crust and Mascarpone
Prosciutto di Parma wrapped on Seasonal Melon
Grissini Skewers of Tomato and Mozzarella with Basil
American Caviar and Crème Fraiche on Blini
Tuna Tartare on Toasted Baguette
Fresh Crab with Cucumber
Bruschetta with Tomato and Basil
Tartine with Beef Carpaccio
Oven Dried Tomato, Black Olive Baguette with Ricotta di Buffalo
Marinated Salmon Canape
Prosciutto, Asparagus and Goat Cheese

Photo by Miranda Grey Weddings

DINNER MENU



FIRST COURSE

PLEASE SELECT ONE APPETIZER FROM EITHER
COLD OR HOT MENUS LISTED BELOW

COLD APPETIZERS

Classic Mr.C Tuna Tartare **+\$10**

Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese

Mr.C Beef Carpaccio (No Preset) **+\$20**

Mr.C Burrata with Grape Tomatoes and Black Olives

Cold Poached Lobster Salad with Haricots Verts, Tomato, Microgreens, Lemon and Olive Oil **+\$20**

Baby Kale Caesar with Toasted Pine Nuts, Dried Cranberries and Lemon Vinaigrette

Baby Artichokes, Homemade Sun Dried Tomatoes, Arugula, Avocado and Crispy Parmesan

Mozzarella di Bufala "Bocconcini" Salad with Poached Seasonal Vegetables and Pesto Oil

Thinly Sliced Sweet Prosciutto di Parma with Mr. C Buffalo Mozzarella **+\$15**

Baby Arugula and Cherry Tomato Salad with Shaved Parmesan

Chilled Jumbo Shrimp, Julienne of Radicchio, Salsa Rosa and Black Caviar **+\$15**

Cucumber, String Beans, Cherry Tomato and Sweet Corn Salad

Gazpacho Soup

Roasted Vegetable Napoleon with Goat Cheese

HOT APPETIZERS

Homemade Spinach and Cheese Cannelloni with Fresh Tomato and Zucchini

Homemade Veal Cannelloni with Delicate Mr. C Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliardi Bolognese

Seasonal Ravioli Seasonal Risotto **+\$15** - (Pomodoro & Rosemary or Primavera)

MAIN COURSE

PLEASE SELECT ONE

ENTREE

POULTRY

Roasted Breast of Chicken Cacciatore

Roasted Breast of Chicken Romana

Roasted Breast of Chicken Wild Mushroom Sauce

BEEF

Pin Wheeled Braised Boneless Short Ribs **+\$25**

Individual Prime Roast Filet of Beef **+\$25**

Sliced Wagyu Strip Loin Steak **+\$50**

LAMB

Colorado Lamb Loin **+\$30**

Roasted Rack of Colorado Lamb with a Rosemary

Reduction **+\$35**

VEAL

Veal Ossobuco alla Mr.C **+\$25**

Roasted Individual Veal Chop with Butter and

Sage **+\$35**

FISH

Branzino Al Forno Salmon with Leeks Sauce

Chilean Sea Bass "alla Carlina" with Roasted

Artichokes and Potatoes **+\$25**

*A pre-selected choice between two entrees may be offered to your guests. The higher costing entrée price will be applied to all patrons.



ACCOMPANIMENTS

PLEASE SELECT ONE TO ACCOMPANY MAIN COURSE

VEGETABLES

- Bundle of String Beans with Leeks
- Asparagus tied with Leeks
- Multi-Color Cauliflower Florets
- Fresh Seasonal Ratatouille
- Organic Tri Color Baby Carrots
- Roasted Brussels Sprouts
- Baked Cauliflower with Béchamel
- Classic Vegetable Peperonata

STARCH

- Potato Tortino
- Riso al Salto
- Grilled or Fried Yellow Polenta
- Potato Dauphinoise
- Roasted Baby Fingerling Potatoes
- Rosemary Smashed Potatoes

DESSERT

PLEASE SELECT ONE

Bellini Vanilla Crème Meringue Cake
 Zabaglione Cake with Fresh Strawberries
 Mr. C Chocolate Cake with Chantilly Cream
 Classic Ricotta Cheesecake
 Individual Tiramisu
 Individual Lemon Meringue with Mixed Berries
 Apple Pie with Vanilla Ice Cream
 Chocolate Mousse Cake
 Fruit Tart, Chocolate Tart, Lemon Tart,
 Vanilla Cream Puff
 Strawberries dipped in Bittersweet Chocolate
 Assorted Italian Cookies
 Our Homemade Gelato: Vanilla, Chocolate,
 Our Homemade Raspberry, Lemon and Peach
 Sorbets

COFFEE STATION

(TABLE SERVICE AVAILABLE UPON REQUEST)

Freshly Brewed Coffee & Tea



ENHANCEMENTS

RECEPTION DISPLAY

FRESH JUMBO SHRIMP

Pyramid of Fresh Jumbo Shrimp in Iced Silver Bowls

Cocktail Sauce and Lemon Halves in Cheese Cloth

\$30 PER PERSON

*CLAMS & OYSTERS

LITTLE NECK, TOP NECK CLAMS

Selection of East and West Coast Oysters

Served with Mixed Seafood Salad with Bibb Lettuce

Garnitures of Cocktail and Mignonette Sauce, Lemon Halves in Cheese Cloth

\$40 PER PERSON

SALMON, TUNA AND AMERICAN CAVIAR STATION

Gravlax Salmon, Smoked Salmon, Salmon Tartare

Tuna Tartare & Tuna Scottato

American Caviar

Served with Blini, Whole Grain Crackers

Toast Points and Brown Bread Tartines

\$40 PER PERSON

FRUIT, CHARCUTERIE AND CHEESE

An Elaborate Display of Imported and Domestic Cheeses

Sopressatta, Prosciutto Cotto, Bresaola

Served with Mr.C Grissini and Assorted Crackers and Breads

Garnished with Grapes, Walnuts, Dried Cranberries Pistachio, Dried Fruit Compote

\$25 PER PERSON

****ITALIAN FAVORITES**

Italian Charcuterie with Assorted Seasonal Condiments

To include Burrata Cream, Grilled Vegetables, Green Olives, Sun Dried Tomatoes

Cornichons, Onion Marmalade, Dry Cranberries, Dates and Pistachio Nuts

Served with Assorted Homemade Walnut-Raisin Bread,

Piadina Bread and Bread Sticks Porchetta Carved at Buffet

Olive Oil and Aged Balsamic Vinegar

\$22 PER PERSON

***SUSHI DISPLAY**

Assorted Sushi, Sashimi & Maki Rolls

Served with Soy Sauce, Wasabi & Fresh Ginger

\$30 PER PERSON

* Uniformed Attendant Required - \$150 per station

** Chef Attendant Required - \$220 per station



BEVERAGE PACKAGE



BEVERAGE PACKAGES

DELUXE BAR PACKAGE

Tito Vodka
Bombay Sapphire
Avion Tequila
Bacardi 8
Buliet Bourbon Rye
Johnnie Walker Black Label
Mr C Procecco, Red and White Wine
Domestic and Imported Beers

PREMIUM BAR UPGRADE

ADDITIONAL \$50 PER PERSON

Grey Goose Vodka
Hendricks Gin
Don Julio Anejo
Zacapa 23 Rum
Woodford Reserve
Chivas 18
Lanson Brut Champagne
Prosecco, Red and White Wine
Domestic and Imported Beers

Additional Hours: \$45 per person/per hour

GENERAL INFORMATION

SPECIAL REQUESTS

DIETARY RESTRICTIONS CAN BE ACCOMMODATED UPON REQUEST. ADVANCED NOTICE IS REQUIRED.

KID MENU (AGES 4-12)

Chicken Fingers with French Fries, Sliders with Fries, or Penne with Fresh Tomato and Basil
Fruit Bowl, Non-Alcoholic Beverages (Soda, Juice, & Water) \$35 per person

VENDOR HOT MEALS - MUST BE PREORDERED WITH FINAL GUEST COUNT

Chefs Choice \$50 per person

TASTING MENU

A complimentary tasting is included and is scheduled on Chef's selected weekday and hours. All tastings require a minimum of two weeks notice and are held up to 12 weeks prior to the event. Tasting will include (4) Hors, (2) Cold Apps, (2) Hot Apps, (2) Entrees, (1) Vegetable, (1) Starch, & (2) Desserts

REHEARSAL

Rehearsal is contingent upon space availability. Rehearsal will be confirmed one week prior to the event date. Fees may apply according to setup needs.

DEPOSITS AND PAYMENTS

A signed contract and non-refundable deposit is required to secure the date.
Please refer to your deposit schedule in the contract.

FINAL GUEST GUARANTEE

Menu selections are due 30-days prior and final guest count is due 14-days prior to the wedding date. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase more than 5% within 72 hours of the event, there will be a 25% surcharge on the per person food and beverage price. Same day meal guarantee increases will be subject to a 25% menu price increase as contracted per person. Selected menu items may not be available, meal subject to chef's choice.

PARKING

Valet services are offered at \$20 per car. Rate is subject to change by the independent valet company. Stickers will be provided with indicated rate.

ADMINISTRATIVE FEES AND TAXES

All food and beverage is subject to a taxable 25% administrative fee, 7% Sales Tax and a 9% Food Tax.

VENDOR LIST

You will be provided with Mr. C Coconut Grove's preferred list of vendors. However, you are welcome to utilize your own outside vendor. Vendors must provide certificates of insurance naming Mr. C Miami Coconut Grove additional insured. COI is due 14-days prior to wedding date.



Mr. C



MIAMI
COCONUT GROVE

The wedding composition being presented serves as a starting point for the planning of your special day. Should you prefer, we would be delighted to design a custom package based on your interests and needs.

FOR MORE INFORMATION PLEASE CONTACT OUR CATERING SALES TEAM
sales.grove@mrchotels.com | +1. 305.800.6672