

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

# 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  
Bulliet 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.



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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  
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