

THE  
**BETSY**  
SOUTH BEACH

Wedding Collections





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## Memorable Miami Weddings Begin at The Betsy...

The Betsy is a boutique beach-side haven in the heart of South Beach. Anchoring world-famous Ocean Drive, The Betsy is the culmination of timeless style, attentive service, and charming event spaces.

Boasting ocean and city views, chef-driven catering by Laurent Tourondel, dedicated staff and an atmosphere of vintage glamour, The Betsy welcomes wedding and commitment events ranging from intimate to extravagant.



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## ...where the start of your journey is a destination.

An historic property in a vibrant city, The Betsy boasts over 25,000 square feet of event and dining spaces, including rooftop decks with sweeping ocean and city views.

Our architecturally striking indoor spaces surprise and delight, showcasing two diverse styles: Florida-Georgian Revival in one wing, Miami's famed Art Deco in the other.

With historic Ocean Drive and Miami Beach at your doorstep, there's never a dull moment – venture out to explore the city, or enjoy our many on-site amenities, including:

- › Beach Access
- › Lobby Bar
- › Two restaurant options
- › Two pools, one on the roof
- › Gym featuring Peloton Bikes
- › Library
- › Live Jazz every night
- › Dedicated wedding staff
- › Concierge
- › Coffee Bar & Café
- › Property-wide WiFi



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## Inclusions

- › One hour of passed hors d'oeuvres
- › Dinner service with a plated or buffet menu
- › Four hours of Super Premium Open Bar Package
- › Sparkling wine toast
- › Coffee & tea service with dessert
- › Your choice of solid colored linens, napkins, & chairs
- › Classic hotel china, silverware, & glassware
- › Menu tasting for up to four people
- › Complimentary 1 night suite for the wedding couple



## Passed Hors D'oeuvres

### Choice of four (4) items

#### SEAFOOD CEVICHE

*coconut milk, citrus, chili*

#### TUNA TARTARE

*avocado, soy ginger dressing*

#### SPICY SALMON TAQUITOS

*avocado, cilantro*

#### FRIED ROCK SHRIMP

*yuzu Sriracha mayonnaise*

#### LEMON PEEKYTOE CRAB CROSTINI

*smashed peas & avocado*

#### THE BETSY CRAB CAKE

*Sriracha piquillos aioli*

#### CUBAN EMPANADITAS

*beef, chorizo, peppers, cumin, paprika*

#### MOLETTE

*confit pork, black bean spread,  
culantro mojo, sweet plantain*

#### CHICKEN SKEWER A LA PLANCHA

*tamarind panca*

#### CUMIN MARINATED LAMB CHOPS

*ginger tomato chutney, feta +\$10pp*

#### VEAL & PORK MEATBALL

*fresh tomato, grilled filone, pecorino*

#### CHURRASCO STEAK CROSTINI

*tomatillo green chimichurri, pickled jalapeño*

#### SHORT RIB CUMIN TAQUITOS

*radish, cilantro, avocado, pico de gallo*

#### BURRATA & PROSCIUTTO

*balsamic vinegar & basil pesto*

#### FILET MIGNON

*caramelized onions, peppercorn sauce,  
watercress*

#### PARMESAN RISOTTO ARANCINI

*oregano-tomato compote*

#### DATE & GORGONZOLA CROSTINI

*aged balsamic, truffle honey, arugula*

#### LOCAL BURRATA

*arugula, romesco, grilled bread*

#### WILD MUSHROOM QUESADILLA

*fresh goat cheese, jalapeño*

#### AVOCADO MONTADITO

*heirloom tomato, fresh oregano*

#### MINT-PARSLEY FALAFEL

*roasted pepper and paprika hummus*

#### EGGPLANT CAPONATA CROSTINI

*chickpeas, tapenade*



## Plated Dinner Reception | Starters

Choice of one (1) starter and two (2) entrée. Price based on selected entrée.  
Additional entrée option \$15 per person, additional course \$15 per person.  
Choice of entrée at the time of seating, additional \$25 per person.

### APPETIZERS & SALADS

#### LOCAL BURRATA

tomato, arugula, pesto, grilled filone

#### WATERMELON & HEIRLOOM TOMATO

feta, serrano peppers, mint, pomegranate

#### KALE CAESAR

anchovy lemon dressing, pine nuts, garlic croutons

#### BABY SPINACH

granny smith apples, bacon, candied walnuts, blue cheese dressing

#### MARKET GREENS

shaved vegetables, heirloom tomatoes, lemon herb vinaigrette

#### CHOPPED VEGETABLE SALAD

seasonal vegetables, ginger balsamic dressing

#### THE BETSY CRAB CAKE

+\$5 supplement  
smoked piquillo-paprika, market greens

### SOUP

#### WHITE MUSHROOM SOUP

truffle cheese toast

#### LOBSTER BISQUE

crispy rice

#### CHILLED GINGER CARROT SOUP

lime coconut cream

#### CHICKEN SOUP

coconut milk, lemongrass

#### GAZPACHO

tomato, cucumber, pepper

### CRUDO

#### SEAFOOD CEVICHE

coconut milk, yuzu, chili

#### SOY-WASABI TUNA TARTARE

+\$5 supplement  
smashed sweet peas, avocado, potato gaufrette

#### HAMACHI

+\$5 supplement  
yuzu, kosho, Thai chili, lime zest, chile powder

#### YELLOWFIN TORO

+\$5 supplement  
yuzu-dashi, nori salt, avocado, red shiso



## Plated Dinner Reception | Entrées

Choice of one (1) starter and two (2) entrée. Price based on selected entrée.  
Additional entrée option \$15 per person, additional course \$15 per person.  
Choice of entrée at the time of seating, additional \$25 per person.

### POULTRY - \$240

**ROASTED ORGANIC CHICKEN**  
*lemon & rosemary stuffing,  
caramelized endive, mashed potato*

**TAGINE STYLE CHICKEN**  
*raisin lemon confit, harissa couscous,  
Castelvetrano olives, cauliflower*

**PROVENÇAL CHICKEN**  
*tomato, onion, garlic, capers,  
oregano olives, peppers, soft polenta*

**STUFFED CHICKEN**  
*truffle, mushroom, risotto*

**THAI COCONUT CURRIED CHICKEN**  
*eggplant, rice, lemongrass*

**ROASTED DUCK**  
*+\$10 supplement  
foie gras, farro, red cabbage*

### VEGETARIAN / VEGAN - \$180

**KABOCHA SQUASH RISOTTO**  
*fall spices, aged pecorino,  
garlic-sage brown butter*

**BROKEN JASMINE RICE**  
*silken tofu, ma po eggplant, black garlic*

**CAULIFLOWER STEAK**  
*romanesco, almonds*

**CURRY VEGETABLE STEW**  
*red lentils, jasmine rice, coconut yogurt*

### SEAFOOD - \$260

**GRILLED RED SNAPPER**  
*smashed fresh peas, jasmine rice,  
lime-ginger shiitake vinaigrette*

**CHERMOULA CRUSTED SALMON**  
*bean salad, fingerling potatoes, lemon aioli*

**GRILLED SWORDFISH**  
*tomato-puttanesca, sautéed spinach,  
garlic mashed potato*

**MISO BLACK COD**  
*bok choy, sweet potato, pickled ginger*

### SURF & TURF - \$300

**CHICKEN FRICASSEE  
& GARLIC ROCK SHRIMP**  
*sugar snap peas, fingerling potatoes,  
meyer lemon butter*

**GRILLED FILET MIGNON  
& MAINE LOBSTER TAIL**  
*artichoke puree, grilled asparagus,  
shallots red wine sauce*

**VEAL FILET & KING  
CRAB LEGS "OSCAR"**  
*yuzu hollandaise, grilled asparagus*

### MEAT - \$280

**GRILLED FILET MIGNON**  
*bouchon fondant potato,  
charred vegetables, beef jus*

**GRILLED NEW YORK STRIP**  
*jmashed potato, Brussels sprouts,  
shallots red wine sauce*

**ROASTED RIB EYE**  
*wilted spinach, Parisian gnocchi,  
green-peppercorn Armagnac sauce*

**BLACK GARLIC  
CHARRED SHORT RIBS**  
*jalapeño chimichurri, horseradish mashed potato*

**RACK OF LAMB**  
*+\$10 supplement  
yucca, truffle, trumpet mushrooms, mojo*



## Buffet Dinner Reception

\$300 Per person Choice of two (3) salads, three (4) sides, and two (3) entrees served with black pepper popovers and creamery butter

### SALADS

#### KALE CAESAR

*radicchio, fennel, pine nuts, oregano crust, anchovy lemon dressing*

#### BABY SPINACH

*granny smith apples, bacon, candied walnuts, blue cheese dressing*

#### MARKET GREENS

*shaved vegetables, heirloom tomatoes, lemon herb vinaigrette*

#### EGGPLANT SICILIANA FUSILLI

*sundried tomato pesto*

#### WATERMELON & HEIRLOOM TOMATO

*feta, serrano peppers, mint, pomegranate*

#### MEDITERRANEAN ORZO SALAD

*tomato, olives, feta, fine herbs*

#### ROASTED SWEET POTATO & CAULIFLOWER

*honey mustard vinaigrette*

#### LOTS OF GRAINS

*flax seed, sunflower seed, avocado, grapefruit, tamarind-guava*

#### GREEK

*romaine cucumber, Kalamata olives, peppers, feta, tomato, red onion*

#### STEAKHOUSE

*baby spinach, tomato, red onion, bacon, blue cheese dressing*

#### CURRIED RED BLISS POTATO SALAD

### SIDES

#### GRILLED ASPARAGUS, LEMON OIL

#### LOCAL HEIRLOOM TOMATO SALAD

#### YUCA WITH TRUFFLE

#### CHARRED ROOT VEGETABLES

#### SAUTÉED SPINACH

#### BRUSSELS SPROUTS

#### GARLIC MASHED POTATOES

#### JASMINE RICE

#### GOUDA MAC & CHEESE

#### GREEN BEANS

#### POTATO GRATIN

#### GRILLED LOCAL VEGETABLES

#### ROASTED MUSHROOMS

#### CONFIT FINGERLING POTATOES

### ENTRÉES

*\*Chef Fee Required - \$150 per 25 guests*

#### ROASTED PRIME RIB OF BEEF\* *peppercorn sauce*

#### MORROCAN MARINATED LEG OF LAMB\* *harissa, yogurt*

#### CEDAR PLANK ATLANTIC SALMON *jalapeño aioli*

#### STEAMED RED SNAPPER *green papaya, mango salsa*

#### BLACK GARLIC SHORT RIB *jalapeno chimichurri, grated horseradish*

#### PEPPERCORN CRUSTED BEEF TENDERLOIN\* *+ \$5 per person shallot red wine sauce*

#### NEW YORK STRIP STEAK *+ \$10 per person*

#### ROSEMARY & GARLIC ROASTED RACK OF LAMB *+ \$12 per person lamb jus*





## Dessert Included

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### DESSERT STATION

\$22 per person, choice of four (4)

#### TIRAMISU

*espresso biscuit*

#### CARAMEL BUDINO

*whipped mascarpone*

#### TARTLETA CITRON

*Meyer lemon tropical fruit*

#### TORTICA DE MORON

*guava paste, tropical fruit*

#### CUBAN FLAN HAVANA

*orange Cointreau fool, coffee crumbs*

#### TRES LECHES

*San Lino rum-raisin cream,  
chili-confit pineapple*

#### MILK CHOCOLATE PEANUT BUTTER CROQUANT

*caramelized banana*

#### NEW YORK STYLE CHEESECAKE

#### CARROT CAKE

*cream cheese frosting, butterscotch sauce*

#### PASSION FRUIT GUAVA MACARON

#### COCONUT-BANANA "ONDULE"

*white chocolate*

#### KEY LIME PANNA COTTA

*soft-coconut meringue, lime sauce*

#### WARM CHOCOLATE CAKE

*candied hazelnut, Frangelico whipped cream*

### CUSTOM BUTTERCREAM WEDDING CAKE

Crafted by Edda's Cake Design,  
Ana Paz, or Earth & Sugar



## Reception Enhancements

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*\*Chef Fee Required - \$150 per 25 guests*

### **ORGANIC CRUDITES**

*\$18 per person*

*Baskets of vegetables & selection of dips*

### **BREADS, SPREADS & DIPS**

*\$19 per person*

*Baba ganoush, hummus, romaine spears, grilled pita, cucumber and mint tzatziki, olives*

### **ARTISANAL CHEESE DISPLAY**

*\$22 per person*

*Selection of imported and domestic cheese served with grapes, berries, dried fruit & nuts, sliced baguette, crackers, preserves & honey*

### **ANTIPASTI**

*\$24 per person*

*Salumi display, sopresata, coppacolla, prosciutto, assorted olives, roasted peppers, sweet n sour cippolini, marinated artichoke hearts, crushed red potatoes with anchovy, focaccia with olive tapenade, EVOO*

### **ASADO STATION\***

*\$65 per person, \*Grill Rental Fee - \$200*

LAMB BARBACOA

CHICKEN "TINGA DE POLLO"

HERITAGE PORK CARNITAS

GRILLED CORN

*Served with fresh corn tortillas, plantain chips, tortilla chips, rice, beans, guacamole, pico de gallo, spicy-lime salsa verde, salsa picante, jalapeños, shredded lettuce, cilantro, scallion, onion, queso fresco*



## Reception Enhancements

\*Chef Fee Required - \$150 per 25 guests

### SUSHI ROLLS

\$150 per 48 piece platter  
Choose three (3)

#### SPICY TUNA ROLL

yuzu guacamole, Sriracha, puffed rice

#### YELLOWTAIL & JALAPENO

grated ginger, avocado, soy glaze

#### SPICY-CRISPY ROCK SHRIMP

chili-lime mayo, cucumber, sesame

#### KING SALMON

fresh & smoked salmon, avocado, cucumber, daikon sprouts

#### AHI TUNA & SALMON POKE

pickled ginger, asparagus, wasabi tobiko, hijiki

#### COCONUT-MACADAMIA SHRIMP

yuzu ginger-kempi

#### SOBE VEGGIE (VEGAN)

yams, cucumber, avocado, yuzu, hoisin, shiso

#### CALIFORNIA

crab, cucumber, avocado

### NIGIRI

\$72 per dozen

### SASHIMI

\$96 per dozen  
salmon, ahi tuna, spicy tuna, yellowtail, hamachi, cobia, shrimp, teriyaki eel

### SEAFOOD & RAW BAR

#### CLAM'S ON THE HALF SHELL

\$35 per dozen  
mignonette, lemon, gin cocktail sauce

#### FRESHLY SHUCKED OYSTERS

\$60 per dozen  
mignonette, cocktail sauce, lemon

#### SEAFOOD CEVICHE

\$60 per dozen  
coconut milk, cilantro, onion, yuzu  
Served with plantain & yuca chips

#### TIGER SHRIMP COCKTAIL

\$72 per dozen  
Gin cocktail sauce, Dijonnaise sauce, lemon

#### CHILLED MAINE LOBSTER TAILS

\$175 per dozen  
Gin cocktail sauce, Dijonnaise sauce, lemon

#### STONE CRAB CLAW

Seasonal - MP  
Gin cocktail sauce, Dijonnaise sauce, lemon

### PAELLA VALENCIA STATION\*

\$39 per person, \*Paella Rental Fee - \$300  
Saffron infused rice with fish, shrimp, mussels, calamari, chicken, and chorizo. Served with marinated peppers, tortilla Espanola, hearts of palm salad, rolls.

### DIM SUM STATION\*

\$55 per person  
Served with black vinegar, soy sauce, chopped garlic

#### DUMPLINGS

shrimp, scallop, edamame

#### SPRING ROLLS

Peking duck, vegetable

#### WONTONS

curry beef, crab meat

#### POTSTICKERS

pork, shitake, vegetable

#### SHUMAI

shrimp, chicken, lemongrass



## Beverages

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### INFUSED HYDRATION STATION

*Served at ceremony as guests arrive*

### ADD ON WELCOME COCKTAIL

*Passed as guests arrive to ceremony,  
\$16 per person*

### SUPER PREMIUM OPEN BAR

*Included in wedding package for four (4) hours,  
beginning with cocktail hour (each additional  
hour \$25 per person).*

#### LIQUOR

- › Tito's Vodka
- › Grey Goose Vodka
- › Diplomatico Reserva Rum
- › Bacardi Silver Rum
- › Patron Tequila
- › Bombay Sapphire Gin
- › Johnnie Walker Black Label Scotch Whiskey
- › Bulleit Rye
- › Basil Hayden Bourbon

#### SOMMELIER'S CHOICE

- › Red & White Wine
- › Prosecco

Imported & Domestic Beer  
Assorted Soft Drinks & Juices  
\*Wine upgrades available upon request

### SPARKLING WINE TOAST

**Included in wedding package**

### PANTHER COFFEE & JOJO TEA SERVICE

*Included with wedding collection served  
tableside or as a station with dessert*

#### UPGRADE TO SPECIALTY COFFEE STATION

*\$10 per person*

- › Professional Barista
- › Espresso
- › Cappuccino
- › Macchiato
- › Cuban coffee
- › Flavored coffees
- › Hot chocolate
- › Assorted teas
- › Assorted sugars and creams

# Frequently Asked Questions

## Can we have our ceremony on property or on the beach?

Yes! There is a ceremony fee depending on the venue plus 7% tax and 24% service charge for ceremonies on property. This includes set up, your choice of ceremony chairs, a table for the officiant, microphone, speaker and audio visual technician.

The beach is public property and a proper permit must be secured through the City of Miami Beach. Your Event Specialist can assist with the rental of white folding chairs on the beach for your ceremony and a small round table for your officiant. You are responsible for any additional decor. No electrical equipment is allowed per the City of Miami Beach.

## Do you include any décor?

Your Event Specialist can provide a list of preferred vendors to help with any décor needs. Should you choose to make these arrangements yourself, kindly supply us with a list of your vendors so that we may assist them in servicing your event.

All vendors must provide a Certificate of Liability Insurance listing The Betsy as additionally insured.

## Are there any venue fees?

When meeting the minimum spend requirement for your date, venue fees are waived.

## What happens in case of rain?

In case of inclement weather, an indoor option is discussed in advance or tenting for the Atrium will be coordinated through the Catering Department. For all events taking place in the Atrium, a 50% non-refundable deposit is required at signing for the tent. The final tent call must be arranged 3 days prior to the event when the remaining tent deposit is due.

The final weather call for indoor spaces must be made 5 hours before the event start time, depending on the extent of setup needed.

## Do we need a wedding planner?

Yes, a wedding planner/coordinator is required to handle all weddings booked at The Betsy. This person will serve as the on-site contact and personal liaison between you, all vendors, and the hotel staff. The catering department has a list of preferred planners or you may choose your own. Planners must provide a Certificate of Liability.

## Do you offer special rates for guests that want to stay at the hotel?

Yes, we'd be pleased to host a block of rooms for your guests! Our Group Sales Manager can connect with you to establish our best available group rate.

Guests will be able to call the hotel directly and reference the wedding name to reserve and guarantee their rooms.

## Does the couple get a guestroom?

Couples receive a complimentary suite on the night of the event. If you would like to stay with us longer, we will honor the suite upgrade for the duration of your stay when booking at the standard room rate for additional nights.

## Can we bring in our own food or alcohol?

LT Steak & Seafood caters all events at The Betsy. We do not allow outside food and beverage to be served. \*Menus can be customized as requested and special dietary needs (such as allergies, vegan, gluten-free, and kosher) are handled through the Catering Department.

All Federal, State and Local Laws with regard to food & beverage purchases and consumption are strictly adhered to and enforced.

## What is the charge for children?

The adult menu for children under 12 years of age will be charged at 50% the adult menu price. We can also arrange for a special children's menu at \$18 per child.

## When is the deposit and final payment due?

The first deposit of 25% is due upon signing. The remaining balance is due no less than one week prior to the event date along with the final guest count. A payment schedule will be created with your Event Specialist.

## Can we bring in our own music?

Yes! All Musicians and DJs must provide all their own equipment and speakers. If they require any equipment to be provided by the hotel, additional rentals fees would apply. All vendors must provide a Certificate of Liability Insurance listing The Betsy as additionally insured.

All music is subject to the Noise Ordinances of The City of Miami Beach.

## What are the noise restrictions?

All outdoor events must end by 11 pm to comply with the City of Miami Beach Noise Ordinance. Events can move indoors to continue the festivities as the noise and volume are confined. The hotel reserves the right to monitor and control the music volume throughout the event. Atrium events can host moderate music levels during receptions. All "party music" must take place indoors.

## How much is parking?

Valet parking is available at a rate of \$20 per car for up to 4 hours and will increase by \$5 for each additional hour until it reaches \$45. Overnight parking is \$45 per car. The valet charges may be applied to your master account or your guests may be responsible for their own parking charges.

If you wish to cover valet parking for vendors, it would be \$20 flat rate per car on the event date and advance notice must be provided to the Catering Department. The Betsy is not responsible for vendor parking.

## When can we schedule the rehearsal?

Rehearsals are usually done one or two nights before the wedding. Your preferred date and time can be scheduled, however, the space will be confirmed the week of the event as the hotel reserves the right to book the space for another event.