



THE
BETSY
SOUTHBEACH

Expect no more. This is happiness.

Wedding Collections

1440 Ocean Drive, Miami Beach, FL 33139

THE
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Memorable Miami Weddings Begin at The Betsy...

The Betsy – South Beach is a refined beach-side haven where weddings and commitment ceremonies unfold with effortless ease.

Unique venues, stunning views, world-class catering by Laurent Tourondel, a dedicated team and an atmosphere of vintage glamour make The Betsy the perfect place for your special day.

Included with your collection

One hour of Passed Hors D'oeuvres

Dinner service for a plated or buffet menu

Custom Wedding Cake

Four hours of Super Premium Open Bar

Wine Service with Dinner

Champagne Toast

Coffee & Tea Service with Dessert

Your choice of solid colored Linen, Napkin, & Chairs

Silver or Gold Charger Plates

Classic Hotel China, Silverware, & Glassware

Menu tasting for up to four (4) people

Complimentary 1 night suite for the wedding couple



Prices are subject to 23% service charge and 9% sales tax

THE
B E T S Y
SOUTH BEACH

Passed Hors D'oeuvres

Choice of four (4) items

SEAFOOD CEVICHE

octopus, snapper, shrimp, scallops,
coconut milk, citrus, chili

BACALAO FRITTERS

piquillos crema

AHI TUNA TARTARE

avocado, soy-ginger dressing

SPICY SALMON TAQUITOS

sushi rice, avocado, cilantro

FRIED ROCK SHRIMP

tossed in 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, crispy polenta, pecorino

CHURRASCO STEAK CROSTINI

tomatillo green chimichurri, pickled jalapeño

SHORT RIB CUMIN TAQUITOS

radish, cilantro, avocado, pico de galo

BURRATA & PROSCIUTO

balsamic vinegar & basil pesto

FILET MIGNON

caramelized onions, peppercorn sauce,
watercress

PARMESAN RISOTTO ARANCINI

oregano-tomato compote

GRILLED FIGS & GORGONZOLA CROSTINI

aged balsamic, truffle honey, arugula

LOCAL BURRATA

spicy arugula, romesco, grilled bread

WILD MUSHROOM QUESADILLA

fresh goat cheese, jalapeno

AVOCADO MONTADITO

heirloom tomato, fresh oregano

MINT-PARSLEY FALAFEL

roasted peppers-paprika hummus

EGGPLANT CAPONATA CROSTINI

chick peas, tapenade

THE
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Plated Dinner Reception

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

STARTERS

APPETIZERS & SALADS

LOCAL BURRATA, spicy arugula, romesco, filone grilled bread

WATERMELON & HEIRLOOM TOMATO, feta, serrano peppers, mint, pomegranate

RED & GOLDEN BEETS SALAD, thumbelina carrots, cumin whipped ricotta, grapefruit

KALE CAESAR, radicchio, fennel, anchovy lemon dressing, pine nuts, oregano crust

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

MARKET GREENS, shaved vegetables, heirloom tomatoes, lemon herb vinaigrette

CHOPPED VEGETABLE SALAD, iceberg lettuce, radicchio, cucumber, grape, tomato, avocado, asparagus, yellow corn, wax beans, scallion, olives, radishes, ginger balsamic dressing

LEMON POACHED LOBSTER SALAD, Crispy kale, mache, asparagus, grapefruit oil
+\$5 supplement

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

SOUP

WHITE MUSHROOM SOUP,
truffle-cheese mouillete

LOBSTER BISQUE,
crispy rice

COLD GINGER-CARROT SOUP,
dried black olive

CHICKEN SOUP,
coconut milk & lemongrass

CHILLED TOMATO-CUCUMBER GAZPACHO

CRUDO

SEAFOOD CEVICHE
octopus, snapper, shrimp, scallops,
coconut milk, yuzu, chilies

SOY-WASABI AHI TUNA TARTAR +\$5 supplement
smashed sweet peas & avocado,
potato gaufrette

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

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

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Plated Dinner Reception

ENTRÉES

POULTRY - \$ 250

ROASTED ORGANIC CHICKEN, lemon & rosemary stuffing, caramelized endives, mashed potato

TAJINE STYLE CHICKEN, raisin lemon confit, harissa couscous, Castelvetranos olives, cauliflower

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

TRUFFLED-MUSHROOMS STUFFED CHICKEN, garlic spinach parmesan risotto

THAI COCONUT CURRIED CHICKEN, eggplant, jasmine rice galette, lemongrass

ROASTED MAPLE LEAF DUCK, seared foie gras, pear mostarda crostini, farro & braised red cabbage
+\$10 supplement

SEAFOOD - \$255

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

CHERMOLA CRUSTED ORA KING SALMON, summer beans salad, cerignola olive, fingerling potatoes, confit lemon aioli

GRILLED SWORDFISH, tomato-puntanesca, sautéed spinach, garlic mashed potato

MISO BLACK COD celery root mousseline, pickled ginger baby spinach

JUMBO PRAWNS, saffron risotto, Thai basil, tomato beurre blanc

MEAT - \$270

GRILLED FILET MIGNON, gorgonzola butter, bouchon fondant potato, charred baby carrot & bulb onion

GRILLED NEW YORK STRIP, jalapeno mashed potato, roasted Brussels sprouts, shallots-red wine sauce

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

BLACK GARLIC CHARRED SHORT RIBS, jalapeno chimichurri, horseradish mashed potato

ROASTED AUSTRALIAN RACK OF LAMB, smashed yucca with truffle, trumpet mushrooms mojo
+\$10 supplement

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Plated Dinner Reception

ENTRÉES CONTINUED

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 sauce

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

VEGETARIAN / VEGAN - \$250

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

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

CHERMOULA SPICED BULGAR & WHEAT BERRY, quinoa, couscous, kale, roasted root vegetable

CURRY VEGETABLE STEW, red lentils, jasmine rice, silk yogurt

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Buffet Dinner Reception

\$270 Per person

Choice of two (2) salads, three (3) sides, and two (2) 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 FUSSILI
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
CHARRED BABY CARROTS & BULB ONIONS
BRUSSELS SPROUT, CIPOLLINI ONION
GOAT CHEESE TARO ROOT MASH
GOUDA MAC & CHEESE
POTATO GRATIN "SOUBISE"

PARMESAN RISOTTO
SMASHED YUCA WITH TRUFFLE
GREEN WILTED SPINACH
GARLIC MASHED POTATOES
JASMINE RICE
POACHED GREEN BEANS
GRILLED LOCAL VEGETABLES

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ENTREES

HERBS DE PROVENCE ROASTED TURKEY ROULADE*
orange-cranberry relish, caper-Meyer lemon stuffing, turkey jus

ROASTED PRIME RIB OF BEEF*
St. Blue, peppercorn sauce

MORROCAN MARINATED LEG OF LAMB*
confit lemon chimichurri

CEDAR PLANK ATLANTIC SALMON
jalapeno aioli

STEAMED RED SNAPPER WRAPPED IN BANANA LEAF
green papaya, all spices & mango salsa

SEARED SESAME CRUSTED AHI TUNA LOIN
crispy wontons, sweet soy, ponzu and wasabi cream

BLACK GARLIC SHORT RIB
jalapeno chimichurri, grated horseradish

7 PEPPERCORN CRUSTED BEEF TENDERLOIN* + \$5 per person
Béarnaise sauce, shallots-red wine

NEW YORK STRIP STEAK + \$10 per person

ROSEMARY & GARLIC ROASTED RACK OF LAMB + \$12 per person
lamb jus, herb butter

*Chef Fee Required - \$150 per 25 guests

THE
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DESSERT INCLUDED

CUSTOM BUTTERCREAM WEDDING CAKE

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

DESSERT STATION

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

TIRAMISU

la colombe nizza 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

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

DESSERT ADDITIONS

NITROGEN ICE CREAM BAR - \$24 per person

Choice of four (4) flavors and toppings

One hour of serve time

FRESH FRUIT SKEWERS - \$24 per dozen

Seasonal selection of fruit and berries

SWEET ACCENT - \$36 per dozen

Choice of one (1), served with cake slice

Chocolate Covered Strawberry | Dark Chocolate Truffle |

Raspberry Tart | Mint Merengue

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Reception Enhancements

ORGANIC CRUDITES – \$18 per person

Baskets of vegetables - selection of dips: Maytag blue cheese, guacamole and French onion dip

BREADS, SPREADS & DIPS - \$19 per person

Baba ganoush, hummus, romaine spears, grilled pita, carrots, celery, cucumber and mint tzatziki, selection of cured, brined, and marinated olives

ARTISAN CHEESE DISPLAY - \$22 per person

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

ANTIPASTO - \$24 per person

Salumi display, soppressata, coppacolla, prosciutto, assorted olives, roasted peppers, sweet n sour cippolini, marinated artichoke hearts, crushed red potatoes with anchovy, focaccia with olive tapenade and extra virgin olive oil

DIM SUM STATION* - \$55 per person

Served with: julienne Asian salad, assorted dipping sauces

DUMPLINGS, shrimp & scallop; edamame

SPRING ROLLS, Peking duck; vegetable

WONTONS, curry beef, crab meat

POTSTICKERS, pork, shitake & vegetable

SHUMAI, shrimp, chicken & lemongrass

PAELLA VALENCIA STATION* - \$39 per person

Paella Rental Fee - \$300

Saffron infused rice with fish, shrimp, mussels, calamari, chicken, chorizo

Served with: marinated peppers, tortilla Espanola, hearts of palm salad, rolls

ASADO STATION* - \$65 per person

Grill Rental Fee - \$200

CHURRASCO SKIRT STEAK

MARINATED MAHI MAHI

PORK CAJA CHINA

GRILLED CORN

Served with: plantain chips, tortilla chips, rice, beans

Toppings: guacamole, pico de gallo, spicy-lime salsa verde, salsa picante, jalapenos, shredded lettuce, cilantro, scallion, cilantro, onion, queso fresco

*Chef Fee Required - \$150 per 25 guests

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THE
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Reception Enhancements

SEAFOOD & RAW BAR SELECTION

CLAM'S ON THE HALF SHELL - \$35 per dozen
Mignonette, lemon, cocktail sauce

FRESHLY SHUCKED OYSTERS - \$60 per dozen
Mignonette, cocktail sauce, lemon

SEAFOOD CEVICHE - \$60 per dozen
Octopus, snapper, shrimp, scallops,
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

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

THE
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Beverage Menu

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

Four hours begins with cocktail hour

Each additional hour \$25 per person

Grey Goose Vodka, Tito's Vodka, Ketel One Citroen Vodka,
Diplomatico Reserva Rum, Bacardi Silver Rum, Patron Tequila,
Bombay Sapphire Gin, Johnnie Walker Black Scotch Whisky,
Crown Royal Whiskey, Basil Hayden Bourbon

Sommelier's Choice Red & White Wine, Prosecco
Imported & Domestic Beer
Assorted Soft Drinks & Juices

**Wine upgrades available upon request*

CHAMPAGNE TOAST

Included in wedding package

“PANTHER” REGULAR & DECAFFEINATED COFFEE & TEA SERVICE

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

Upgrade to Specialty Coffee Station

\$10 per person

Professional Barista, freshly ground espresso beans on site
espresso – cappuccino – macchiato – Cuban coffees – flavored coffees
hot chocolate – assorted teas
assorted sugars and creams

THE BETSY SOUTH BEACH

Wedding Frequently Asked Questions

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

Yes! There is a fee of \$2,500 plus 7% tax and 23% 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 decor?

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-South Beach. 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 honored to host a block of rooms for your guests! Our Group Sales Manager can connect with you to establish a discounted group rate valid up to 60 days prior to arrival. Any rooms requested thereafter will be taken based on availability.

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.



Wedding Frequently Asked Questions

Can we bring in our own food or alcohol?

LT Steak & Seafood caters all events at The Betsy-South Beach. 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 is 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 Events 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 11pm 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-South Beach 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.