

THE BETSY AMENITIES



March 2026



CHOCOLATE COVERED STRAWBERRIES

Serves 2

La Florida strawberries dipped in premium dark chocolate with a natural sweetness and intense cocoa aroma balanced by a crunchy bed of artisanal cocoa nibs.

4 hr notice

\$48



VG – Vegan V – Vegetarian GF – Gluten Free N- Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An automatic \$5 delivery fee and a mandatory service charge equal to 20% of the total food and beverage will be added to your bill and will be distributed in full to Hotel service employees who performed service in connection with your dining experience.



ALFAJORES WITH DULCE DE LECHE

Serves 2

Irresistible artisanal alfajor filled with creamy and soft dulce de leche which melts delicately with each bite. On its base is a mattress of crispy pearls of premium white chocolate.

4 hr notice

\$35



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CELEBRATION CAKE

Serves 4

Our 4" round celebration cake offers a choice of 3 exceptional flavors:

- Vanilla Cake with Dulce de Leche
- Flourless Chocolate Cake with dulce de leche
- Flourless Cake with Dark Chocolate Ganache and Raspberry Fudge *For more information, please see the cake form linked on our website.*

24 hr notice

\$76



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THE BETSY TRIO

Serves 2

Hazelnut Chocolate Marshmallow
French Macaroons / Coconut Roches
Orange Blossom Madeline & White Chocolate Pearls

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FRESH BAKED COOKIES

Serves 2

Homemade chocolate chip cookies with valhrona chip center.

4 hr notice

\$35



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SOFT AMARETTI COOKIES

Serves 2

Almond and Orange flavored cookies, tender on the inside,
accompanied by crisp pearls of white chocolate.

4hr notice

\$38



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CHARCUTERIE DISPLAY

Serves 2

Spanish cured chorizo, mortadella, prosciutto san danielle, Italian dried salami, dried apricot fig jam, castelvatrano olive, grapes.

24hr notice

\$75



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CHEESE BOARD

Serves 2

Gorgonzola blue cheese, fontina, parmesan reggiano, manchego, dried apricots, grapes, dried nuts rosemary sprig, fig marmalade.

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WHOLE FRUIT BOWL

Serves 2

Fresh, organic seasonal whole fruits.

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BEER BUCKET

Serves 6 (choice of)

Handcrafted beer bucket featuring local and international brews:

Wynwood La Rubia Blonde
Betsy Rosa Lager
Lagunitas IPA
Corona
Amstel Light
Stella Artois (0.0 Non-Alcoholic)

2hr notice

\$50



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COLD PRESSED JUICE

Serves 4

Green Juice x 2
Watermelon Juice x2
Ginger Shots x 2

2hr notice

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WHITE & ROSÉ WINE OFFERINGS

White:

Jayson Pahlmeyer, Sauvignon Blanc, CA \$128

Far Niente, Chardonnay, CA \$160

Rose:

La Fete du Rose Provence, France \$89

Domaine Ott "Chateau de Selle", Provence \$170

2hr notice



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RED WINE OFFERINGS

Signature Wine List:

Te PA, Pinot Noir, Marlborough, NZ \$84
Martis, Alexander Valley, Sonoma, CA \$104

Reserve Selection

Merry Edwards, Pinot Noir, Russian River, CA \$170
Duckhorn, Merlot, Napa Valley, CA \$145
Silver Oak, Cabernet Sauvignon, Alexander Valley, CA 2019 \$210

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SPARKLING WINE OFFERINGS

Gruet Blanc de Blanc, New Mexico \$76

Brut Rose, Louis Pommery, California \$96

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CHAMPAGNE OFFERINGS

Perrier Jouet, Brut NV \$230

Pommery Brut Royal, NV \$159

Veuve Clicquot "Yellow Label", Brut, NV \$240

Dom Perignon, Brut \$720

Krug "Grand Cuvee", Brut, NV \$640

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