



THE
BETSY
SOUTH BEACH

Wedding Collections



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.



...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,
Castelvetro 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
mashed 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

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

**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, soppressata, 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

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 25% 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 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 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.