



BANQUET MENU

EXECUTIVE CHEF
ANTONY AWAK



VIBRANT FLAVORS. WARM BREEZES.
A MIAMI CULINARY ESCAPE.

BUFFET BREAKFAST

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BUFFET BREAKFAST

Minimum guarantee for all breakfast buffets is 10 people
a \$300 surcharge will be applied to event if guarantee is less than 10 people

Breakfast displays are served upon arrival. Up to 2 hours.

CONTINENTAL BREAKFAST

\$36 pp

SEASONAL TROPICAL FRUITS (GF, V)

ASSORTED BREAKFAST PASTRY BASKET

ORGANIC BUTTER WITH MALDON SALT
& SEASONAL PRESERVES

MINI EMPANADAS

Chicken, Beef, Spinach and Cheese with Chimichurri

AMERICAN BREAKFAST

\$45 pp

SEASONAL TROPICAL FRUITS (GF, V)

ASSORTED BREAKFAST PASTRY BASKET

ORGANIC BUTTER WITH MALDON SALT
& SEASONAL PRESERVES

HOUSE POTATOES, CARAMELIZED ONIONS

SOFT SCRAMBLED CAGE FREE EGGS (GF)

CHICKEN APPLE SAUSAGE AND SMOKED BACON

BREAKFAST STATIONS

\$25 pp

Chef required, \$200 chef fee will apply.

OMELET STATION

Cage Free Egg or Egg White, Aged Cheddar Cheese,
Ham, Red Onion, Mushroom, Baby Spinach,
Tomato, Bacon

BAGEL STATION

Assorted Bagels, Cream cheese, Red Onion,
Cucumber, Tomato, Capers, Lemon

PANCAKE STATION

Buttermilk Pancake
Toppings: Banana, Toasted Walnuts,
Dark Mexican Chocolate, Guava, Cream Cheese

AVOCADO TOAST STATION

Whole Multigrain & Sourdough, Red onion,
Heirloom Tomato, Feta Cheese, Boiled Egg

ENHANCEMENTS

Per Person

JUST EGG : \$8 (GF, VG)
Plant Based Egg Substitute

EGG WHITE SCRAMBLE : \$6 (GF)

CHORIZO FLAVORED CRISPY POTATOES : \$6

ATLANTIC SMOKED SALMON : \$12 (GF)

MINI EMPANADAS : \$8
Chicken, Beef, Spinach and Cheese

MINI CUBAN SANDWICH : \$12
Ham, Roasted Pork, Swiss Cheese, Pickles,
Yellow Mustard

CHARCUTERIE BOARD : \$16
Artisan Cheeses and Selection of Cured Meats,
Assorted Pickles and Bread

SEASONAL TROPICAL FRUITS : \$12 (GF, V)

SWEET PLANTAINS : \$6 (VG)
Maduros

APPLEWOOD SMOKED BACON : \$8 (GF)

CHICKEN & APPLE SAUSAGE : \$6

TURKEY BACON : \$6 (GF)

OVERNIGHT OATS : \$6 (GF, VG)
With Chia + Almond Milk

BELGIAN WAFFLE : \$6
With Maple Syrup

SELECTION OF COLD PRESS JUICES : \$12 (GF, VG)

BREAKS

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BREAKS

Upon arrival. Up to 1 hour.

AM/PM

Per Person

GUACAMOLE AND CHIPS : \$14 (VG)

SEASONAL WHOLE FRUIT : \$10 (GF, VG)

PROTEIN BAR : \$8

TROPICAL FRUIT SALAD, YOGURT
& HOUSEMADE GRANOLA PARFAIT : \$14 (GF)

POTATO CHIPS : \$6
Add Italian Osetra Caviar +\$5

MINI ASSORTED EMPANADAS : \$12
With Chimichurri Sauce

MINI GUAVA AND CHEESE LATIN PASTRIES : \$12

CHARCUTERIE BOARD : \$28
Artisan Cheeses and Selection of Cured Meats and Bread

MEDITERRANEAN DIPS : \$26
Hummus, Labneh, Zaatar with Olive Oil, Pickles, Olives, Pita Bread

ASSORTED MINI QUICHES : \$16

SWEET TOOTH

Per Dozen

ASSORTED COOKIES : \$38
Chef Selection

DOUBLE CHOCOLATE BROWNIES : \$55

LOCAL MUFFINS : \$42
Blueberry, Chocolate Chip, Dulce de Leche, Walnut

ASSORTED MACARONS : \$45

BEVERAGES

BOTTLED STILL WATER : \$8

BOTTLED SPARKLING WATER : \$8

COKE / DIET COKE / SPRITE : \$6

COLD PRESSED JUICES : \$12

WELLNESS SHOTS : \$6

CHEF FRUIT AND HERB INFUSED
FILTERED WATER : \$42
Per Gallon

FRESHLY SQUEEZED ORANGE JUICE : \$82
Per Gallon

FRESHLY BREWED COFFEE : \$85
Per Gallon

ASSORTMENT OF TEAS : \$85
Per Gallon

GRAB & GO LUNCH

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GRAB & GO LUNCH

on-the-go service
10 to 50 guests, select two sandwiches or wraps
50 or more guests, select three sandwiches or wraps
gluten free options upon request
\$45 per person

MAINS

GRILLED CHICKEN CAESAR WRAP

Romaine Lettuce, Parmesan Cheese, Caesar Dressing

CUBAN SANDWICH

Roasted Pork, Ham, Swiss Cheese, Pickles

TURKEY CLUB SANDWICH

Oven Roasted Turkey, Smoked Bacon, Swiss Cheese,
Garlic Aioli, Lettuce, Tomato

MEDITERRANEAN GARDEN SANDWICH (VG)

Grilled Vegetables, Baby Arugula, Balsamic, Focaccia Bread

ACCOMPANIED WITH

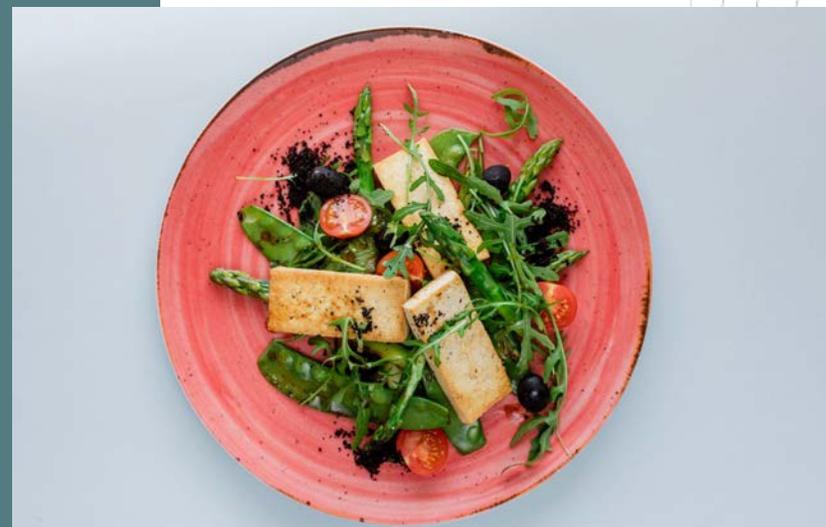
WHOLE FRUIT AND CHOICE OF POTATO CHIPS OR PLANTAIN CHIPS

BEVERAGE

SODA / BOTTLED WATER

BUFFET EVENT

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BUFFET EVENT

\$75 per person: Select 1 Starter, 1 Entrée, 1 Dessert / \$145 per person: Select 2 Starters, 2 Entrées, 2 Sides, 2 Desserts

Minimum guarantee for all buffet events is 10 people
\$300 surcharge will be applied to event if guarantee is less than 10 people
Any additional courses available upon request for +\$25 per person

STARTERS

CAESAR SALAD (V)

Romaine Lettuce, Parmesan Cheese, Croutons

FRITURA MIXTA

Assorted Latin Empanadas, Tequeños, Tostones,
Ham Croquetas, Yuca Frita with Garlic Aioli and Golf Sauce

GARDEN SALAD (GF, VG)

Mix Greens, Heirloom Tomatoes, Grapefruit,
Radish, Walnuts, Lemon Vinaigrette

ARUGULA AND FETA (GF, VG)

Feta, Red Onion, Persian Cucumber,
Watermelon Radish, Red Wine Vinaigrette

CEVICHE TROPICAL

Catch of the day, Leche de Tigre, Red onion,
Canchita Corn, Tortilla Chips

CHARCUTERIE BOARD

Artisan Cheeses and Selection of Cured Meats,
Assorted Pickles and Artisan Bread

SIDES

WHITE RICE

CONGRI RICE (VG)

Basmati Rice and Black Beans, Latin Spices, Garlic

CRISPY BRUSSELS SPROUTS (VG)

Hot Honey, Fresh Herbs, Lime

YUCA AL MOJO (GF, VG)

Poached, Venezuelan Style Mojo

ROSEMARY ROASTED POTATOES (GF)

Garlic, Fresh Herbs

BAKED MAC & CHEESE

Aged Sharp Cheddar, Smoked Bacon, Breadcrumbs

ENTRÉES

ROASTED VEGETABLE RIGATONI PASTA (VG)

Onion, Mushroom, Heirloom Tomato, Basil, Extra Virgin Olive Oil

CRAB CAKE

Sautéed Broccolini, Moroccan Salsa Verde

ROASTED BRANZINO (GF)

Baby Bok Choy, White Balsamic Dressing

ROASTED FREE RANGE CHICKEN BREAST (VG)

Creamy Mash Potatoes, Harissa Spiced Roasted Carrots, Chicken Jus

PERUVIAN LOMO SALTADO

Prime Flank Steak, Tomatoes, Red Onion,
Green Onion, Lomo Saltado Sauce

GRILLED PORK CHOP

Sweet Potato Purée, Crispy Brussels Sprouts, Pomegranate

DESSERTS

ASSORTED MINI CHEESECAKES

TRADITIONAL PETIT FOURS

DOUBLE CHOCOLATE BROWNIES

KEY LIME PIE

MANGO LIME TART (VG)

A taxable 24% service charge and applicable sales tax will be added. Prices are subject to change without notice.

PLATED EVENT

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PLATED EVENT

\$130 per person: Select 1 Starter, 1 Entrée, 1 Dessert

BREAD SERVICE

ASSORTMENT OF BREAD
SERVED WITH EXTRA VIRGIN OLIVE OIL

STARTERS

GARDEN SALAD (V)
Mixed Greens, Heirloom Tomatoes, Grapefruit, Radish, Walnuts, Lemon Vinaigrette

CRAB CAKE
Sautéed Broccolini, Moroccan Salsa Verde

TUNA TIRADITO
Yellowfin Tuna, Meyer Lemon Vinaigrette, Radish, Canchita Corn

CREAMY BURRATA
Arugula, Heirloom Tomatoes, Balsamic, Extra Virgin Olive Oil

ENTRÉES

ROASTED CORN RISOTTO (VG)
Shallots, Sweet Corn, Extra Virgin Olive Oil, Parmigiano Reggiano, Chives

GRILLED OCTOPUS (GF)
Roasted Garlic Aioli, Crispy Potatoes, Chimichurri

ROASTED FREE RANGE CHICKEN BREAST (GF)
Creamy Mash Potatoes, Harissa Spiced Roasted Carrots, Chicken Jus

BRAISED SHORT RIB
Creamy Polenta, Red Wine Sauce, Fresh Herbs

GRILLED FILET
Prime Filet, Tomatoes, Red onion, Green Onion, Lomo Saltado Sauce

Upgrade to Australian Wagyu +55

DESSERTS

DULCE DE LECHE CHEESECAKE
Cookie Crumble

ORANGE OLIVE OIL CAKE
Fresh Berries

KEY LIME PIE

CHOCOLATE MOUSSE CAKE

MANGO LIME TART (VG)

PASSED HORS D'OEUVRES

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PASSED HORS-D'OEUVRES

Priced per piece | Minimum 20 pieces per item

HOT

ASSORTED MINI EMPANADAS : \$6
Chimichurri Sauce

TEQUEÑO : \$6 (VG)
Venezuelan Crispy Cheese Finger with Golf Sauce

CUBAN HAM CROQUETA : \$8
Roasted Garlic Aioli

CRISPY PORK DUMPLING : \$7
Sweet Soy Sauce, Fresh Chives

TRUFFLE WILD MUSHROOM ARANCINI : \$8 (VG)
Parmesan

CRISPY COCONUT SHRIMP : \$8
Mango-Chili Sauce

MINI PAPA RELLENA : \$6
Venezuelan Style Beef, Roasted Garlic Aioli

VIETNAMESE VEGETABLE SUMMER ROLL : \$6 (VG)
Sweet Chili Sauce

POPCORN CHICKEN : \$6
Teriyaki Sauce

COLD

TUNA TARTAR : \$8 (GF)
Avocado Mousse, Balsamic

CEVICHE SHOTS : \$7 (GF)
Leche de Tigre, Red Onion, Cilantro

MINI CAPRESE : \$6 (GF, VG)
Confit Cherry Tomato, Mozzarella, Basil

ASSORTED MINI QUICHES : \$7
Chef Selection

HAMACHI TIRADITO : \$8 (GF)
Lemon Vinaigrette, Jalapeño

SWEETS

MINI CHOCOLATE BROWNIE : \$6

ASSORTED MACARONS : \$5

CHEF SELECTION OF PETIT FOURS : \$6



BANQUET BEVERAGE PACKAGES

Enhance your event with our carefully crafted beverage packages, featuring a selection of fine wines, spirits, and refreshing non-alcoholic options.



A SEAMLESS AND MEMORABLE EXPERIENCE
FOR ALL YOUR GUESTS

DELUXE OPEN BAR

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OPEN DELUXE BAR

\$37 per person: 1 hour / \$12 per person: each additional hour / \$16 per drink on consumption

SPIRITS

ABSOLUT
Vodka

ESPOLÓN
Tequila Blanco

DEL MAGUEY VIDA
Mezcal Clásico

BACARDI SUPERIOR
Rum

BEEFEATER
London Dry Gin

WILD TURKEY
Kentucky Straight Bourbon Whiskey

DEWAR'S WHITE LABEL
Blended Scotch Whisky

BEVERAGES

FEVER-TREE
Club Soda, Tonic, Ginger Beer, Sparkling Pink Grapefruit

RED BULL
Original Sugar Free

STILL / SPARKLING WATER

WINES

SILVER GATE
Cabernet Sauvignon

SILVER GATE
Chardonnay

SILVER GATE
Sauvignon Blanc

SILVER GATE
Rosé

MIONETTO
Prosecco

BEERS

MILLER LIGHT

COORS LIGHT

HEINEKEN

MODELO

PERONI

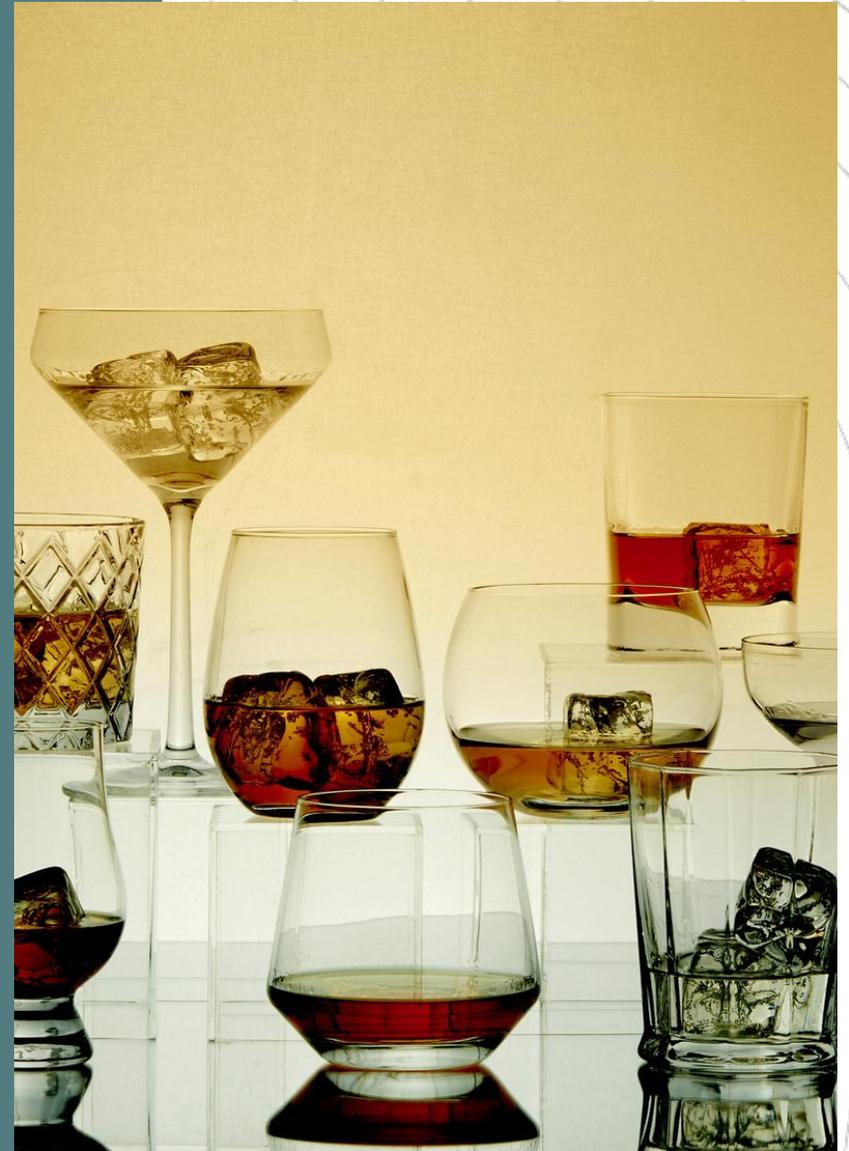
Heineken 0.0
Non-alcoholic

CIGAR CITY BREWING - MADURO
Brown Ale

FUNKY BUDDHA BREWING - CHANT IPA
Repeatable India Pale Ale

PREMIUM OPEN BAR

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OPEN PREMIUM BAR

\$45 per person: 1 hour / \$15 per person: each additional hour / \$18 per drink on consumption

SPIRITS

BELVEDERE
Vodka

PATRÓN AÑEJO
Tequila

PATRÓN REPOSADO
Tequila

DOS HOMBRES
Mezcal

BRUGAL 1888
Rum

ROKU
Gin

BUFFALO TRACE
Kentucky Straight Bourbon Whiskey

MACALLAN 12 YEARS
Single Malt Scotch Whisky

BEVERAGES

FEVER-TREE
Club Soda, Tonic, Ginger Beer, Sparkling Pink Grapefruit

RED BULL
Original Sugar Free

STILL / SPARKLING WATER

WINES

SILVER GATE
Cabernet Sauvignon

SILVER GATE
Chardonnay

SILVER GATE
Sauvignon Blanc

SILVER GATE
Rosé

MIONETTO
Prosecco

BEERS

MILLER LIGHT

COORS LIGHT

HEINEKEN

MODELO

PERONI

Heineken 0.0
Non-alcoholic

CIGAR CITY BREWING - JAI ALAI
India Pale Ale

J WAKEFIELD BREWING - EL JEFE
Wheat Ale with Coconut Added

WINE & BEER BAR

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WINE & BEER BAR

\$30 per person: 1 hour / \$11 per person: each additional hour / \$12 per drink on consumption

WINES

SILVER GATE
Cabernet Sauvignon

SILVER GATE
Chardonnay

SILVER GATE
Sauvignon Blanc

SILVER GATE
Rosé

MIONETTO
Prosecco

BEERS

MILLER LIGHT

COORS LIGHT

HEINEKEN

MODELO

PERONI

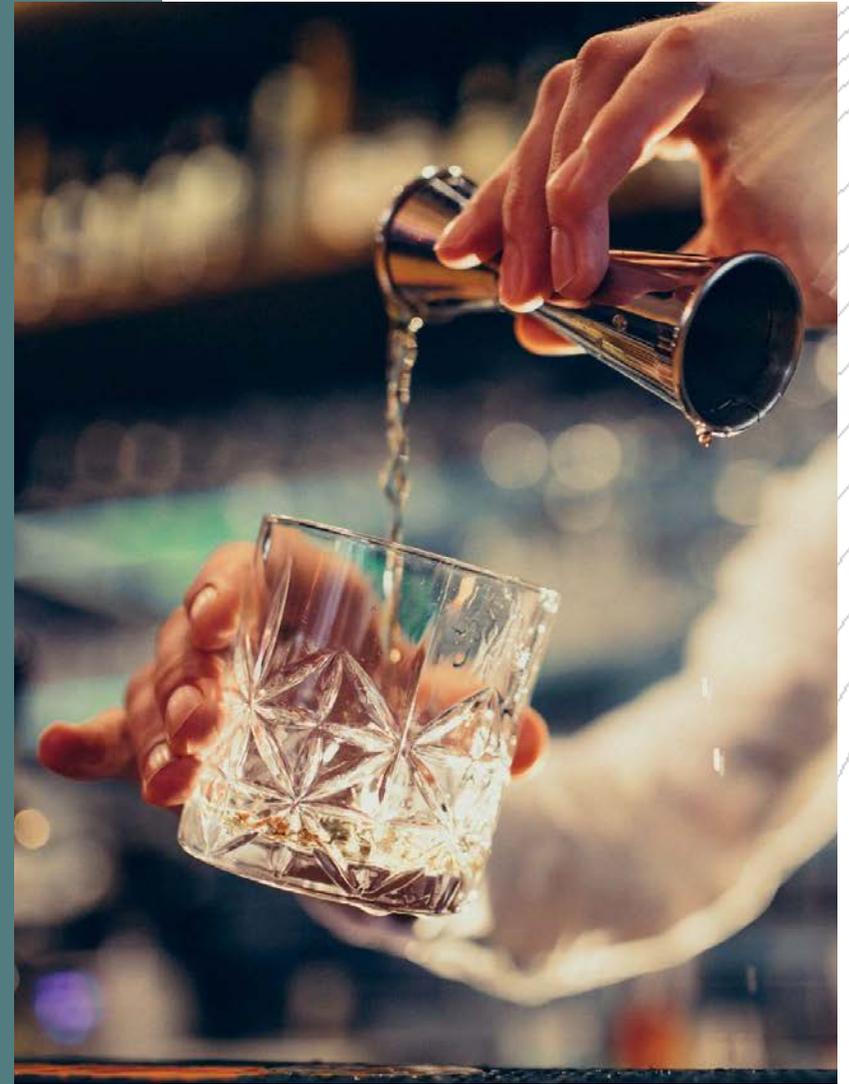
Heineken 0.0
Non-alcoholic

CIGAR CITY BREWING - JAI ALAI
India Pale Ale

J. WAKEFIELD BREWING - EL JEFE
Wheat Ale with Coconut Added

ADDITIONAL INFORMATION

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ADDITIONAL INFORMATION

Bartender Fee & Pricing

BARTENDER FEE

\$150 for 3 hours and \$75 for each additional hour (1 bartender per 75 guests).

Brands are subject to change based on availability.

ON CONSUMPTION

Pricing is based on the number of drinks served during a specified period. There is a minimum charge of \$1500 for a minimum 2-hour duration. Each additional hour incurs a minimum charge of \$300.

Menu Selections

Menu selections are due 14 days prior to the day of the event.

Guarantees

Final guarantees are due 72 hours or three (3) business days prior to the start of the event.

Guarantees may be increased after this date, but may not be reduced. The Hotel will charge based on actual attendance, if greater than the guarantee.

If there is a decrease in the guest count, the hotel will charge the guaranteed number.

Dietary Abbreviations Guide

V – Vegan (no animal products)

VG – Vegetarian (no meat, may include dairy/eggs)

GF – Gluten-Free | **DF** – Dairy-Free | **NF** – Nut-Free

SF – Soy-Free | **K** – Kosher-Friendly

Menu Pricing & Service Charges

All menus and pricing do not include applicable taxes and service charges.

24% service charge, 7% sales tax & 9% F&B tax (if applicable) will be added to final food and beverage charges.

Please note, the 24% service charge, is taxed at 7%.

Labor Fees

BARTENDER

1 bartender required per 75 guests, 1-3 hours
\$150

CASHIER

1 cashier required per 75 guests, 1-4 hours
\$150

CHEF ATTENDANT

1 Chef Attendant required per 50 guests
\$200

Cake Cutting Fee

If a cake has been ordered from an outside company, a \$5.00 per person cake cutting fee will apply.

This fee will include cutting the cake and for plating the slices for attendees.



THE ELSER

HOTEL
MIAMI

Prices are subject to an additional 24% service charge and 9% state sales tax. Service charges and taxes are subject to change.

Prices are per person, based on a minimum of 30 guests for buffet items and 25 guests for all other menu items.