

BOULUDSUD

MÉDITERRANÉE



PRIVATE DINING: Holiday 2018

Private Dining Director Margarita Vasallo
Margarita.Vasallo@mdmusa.com | (305) 421-8805

JW Marriott Marquis Miami | Hotel Beau Arts Miami
255 Biscayne Boulevard Way, Miami, FL 33131
bouludsud.com/miami

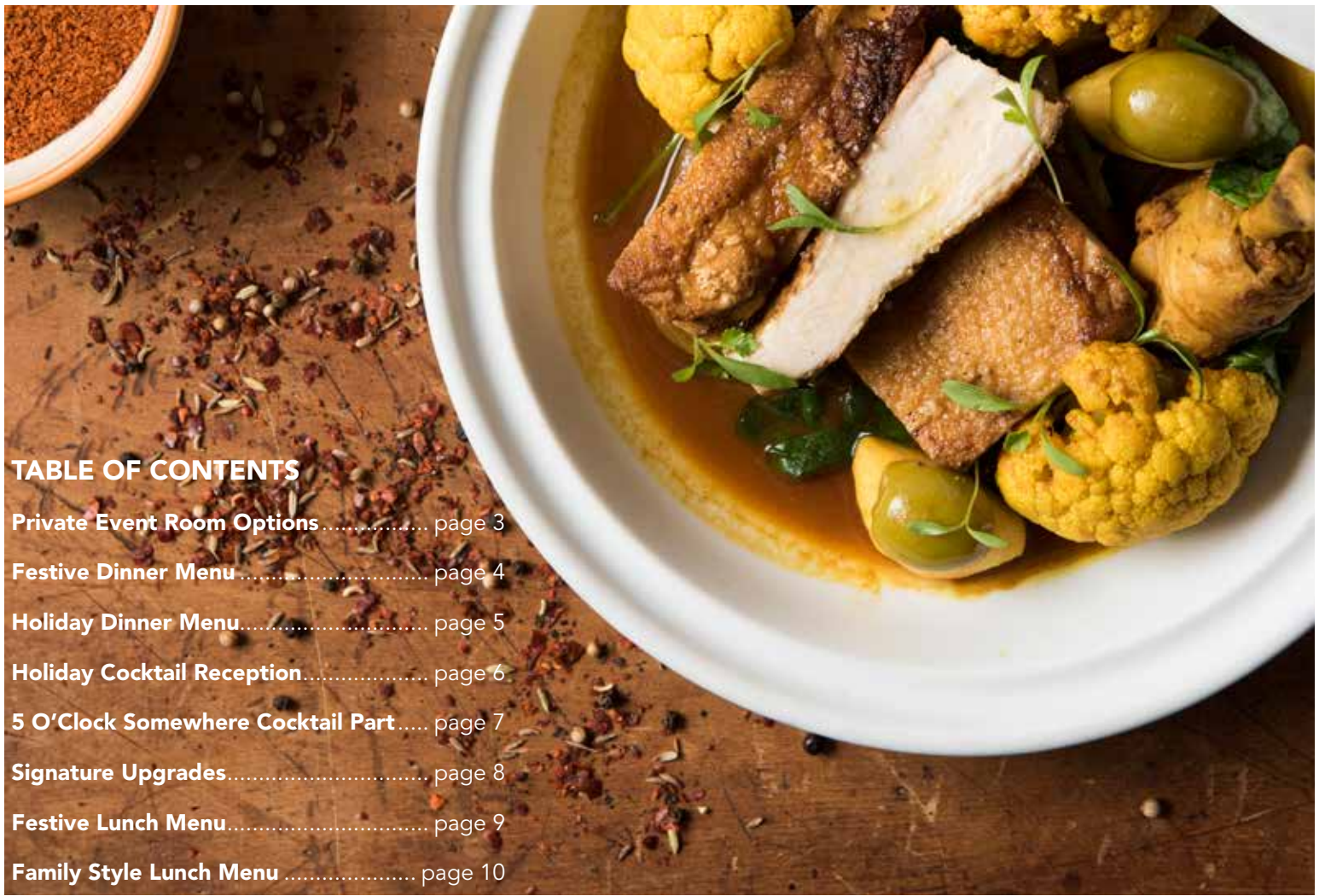


TABLE OF CONTENTS

Private Event Room Options.....	page 3
Festive Dinner Menu.....	page 4
Holiday Dinner Menu.....	page 5
Holiday Cocktail Reception.....	page 6
5 O’Clock Somewhere Cocktail Part.....	page 7
Signature Upgrades.....	page 8
Festive Lunch Menu.....	page 9
Family Style Lunch Menu.....	page 10

HOLIDAY DINING

Boulud Sud wants to be part of your holiday celebration! Hosting your event in one of our private dining rooms will leave a lasting impression on you and your guests. The following Holiday Packages are a guide to what we offer; we can customize any party to your exact wishes, from unique culinary experiences, craft cocktails, wines and beers, to entertainment packages and festive holiday décor.

All our rooms offer flexible seating arrangements. With three private dining rooms, a reception space, and the option for a buyout of our bar and lounge, we’re well-equipped to host your cocktail party, seated dinner or interactive event for 12 to 200 guests.

Our Private Dining Director Margarita Vasallo and our team of professionals will work with you to create an event that reflects Chef Daniel Boulud’s spirit of hospitality and attention to detail.

PLEASE CONTACT:
Margarita Vasallo
Margarita.Vasallo@mdmusa.com
(305) 421-8805



BOULUDSUD
MÉDITERRANÉE

JW Marriott Marquis Miami | Hotel Beaux Arts Miami
255 Biscayne Boulevard Way, Miami, FL 33131
bouludsud.com/miami



MALLORCA ROOM

The Mallorca Room, located on our second floor, can accommodate both seated meals and standing receptions.

Available for:

- Seated Breakfast, Lunch or Dinner: 60 Guests
- Standing Reception: 120 Guests

MALLORCA LOUNGE

A private pre-function space located on the second floor boasts elegant decor and intimate seating areas.

Available for:

- Standing Reception: 80 Guests
- Standing Reception including Verdure Room: 120 guests



SALON-DE-PROVENCE

Private dining on the first floor of the restaurant for both social & corporate events.

Available for:

- Seated Lunch or Dinner: 20-50 Guests
- Standing Reception: 75 Guests

SANTORINI ROOM

The Santorini Room features a Downtown Miami view with board-room style seating. Located on the second floor, this room offers complete privacy.

Available for:

- Seated Breakfast, Lunch or Dinner: Up to 12 Guests

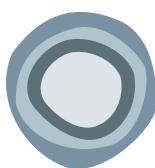


MAIN DINING ROOM AND BAR

Our Main Dining Room offers a vibrant bar and lounge space may be reserved separately or together. Food and beverage minimums will apply.

Available for:

- Seated Breakfast, Lunch or Dinner: 140 Guests
- Standing Reception: 50-200 Guests





RECEPTION *One Hour*

BUTLER PASSED CANAPÉS

Choose Four from List on Page 6

MEZZE PLATTER

Hummus, Babaghanoush, Whipped Ricotta

SPANISH BOARD

Jamon Serrano, Manchego, Marinated Olives

FIRST COURSE *Choice of Three*

SALADE TROPÉZIENNE

Frisée, Arugula, Avocado, Grapefruit

OCTOPUS À LA PLANCHA

Arugula, Marcona Almond, Orange Segments

OPEN BAR

Selected Wines and Beers & Signature Welcome Cocktail

UPGRADE TO FULL OPEN BAR

\$20

PUMPKIN SOUP

Crème Fraîche, Pomegranate, Pumpkin Seeds

YELLOWFIN TUNA CRUDO

Lemon Confit, Fresh Herbs, Radish

SECOND COURSE *Choice of Three*

CHICKEN TAGINE

Couscous, Cauliflower, Turnips

SEARED MEDITERRANEAN BRANZINO

Confit Fennel, Figs, Toasted Almonds

HARISSA-SPICED COLORADO LAMB LOIN

Eggplant, M'Hamsa Couscous, Chermoula

GRILLED FILET MIGNON

Patatas Bravas, Hazelnut Romanesco

DESSERTS *Choice of Two*

CLASSIC BÛCHE DE NOËL

Chocolate Biscuit, Roasted Hazelnut, Vanilla Ice Cream

TROPICAL BÛCHE DE NOËL

Passion Fruit Mousse, Mango Sauce, Coconut Sorbet

BOURBON FONDANT CHOCOLATE

Caramel Bourbon Sauce, Candied Pecan Crumble, Gingerbread Ice Cream

PEAR ZALABIA

Pomegranate Sauce, Caramel Ice Cream, Tunisienne Doughnut

SIDES FOR TABLE *Choice of Three*

PATATAS BRAVAS

Crispy Potatoes, Garlic Aioli

FRENCH FRIES

Parmesan, Garlic, Herbs

ORGANIC FARROTTO

Wild Mushrooms, Parmesan

CAULIFLOWER TABBOULEH

Za'atar, Mint, Fig

CHARRED BROCCOLI RABE

Peperoncini, Shallots

MAJADRA

Basmati Rice, Lentils, Onions





RECEPTION *One Hour*

BUTLER PASSED CANAPÉS

Choose Four from List on Page 6

MEZZE PLATTER

Hummus, Babaghanoush, Whipped Ricotta

OPEN BAR

Selected Wines and Beers & Signature Welcome Cocktail

UPGRADE TO FULL OPEN BAR

\$20

FIRST COURSE *Choice of Three*

BURRATINA

Panzanella, Tomato, Barolo Wine Vinegar

LEBANESE MANAKEESH FLATBREAD

Za'atar, Feta, Parsley

HORIATIKI CLASSIC GREEK SALAD

Cucumber, Tomato, Olive, Feta Cheese, Red Onion

SHRIMP AL AJILLO

Spanish Chili, Garlic, Focaccia

SECOND COURSE *Choice of Three*

SLOW-BAKED SALMON

Gnocchi Verde, Oyster Mushroom, Za'atar Nage

AGNOLOTTI

Sage, Guanciaie, Amaretti Crumble

CHICKEN TAGINE

Couscous, Cauliflower, urnips

GRILLED SKIRT STEAK

Braised Carrots, Yogurt, Lemon, Chermoula

DESSERTS *Choice of Two*

CLASSIC BÛCHE DE NOËL

Chocolate Biscuit, Roasted Hazelnut, Vanilla Ice Cream

TROPICAL BÛCHE DE NOËL

Passion Fruit Mousse, Mango Sauce, Coconut Sorbet

BOURBON FONDANT CHOCOLATE

Caramel Bourbon Sauce, Candied Pecan Crumble, Gingerbread Ice Cream

PEAR ZALABIA

Pomegranate Sauce, Caramel Ice Cream, Tunisienne Doughnut

SIDES FOR TABLE *10 Each, Serves Four*

PATATAS BRAVAS

Crispy Potatoes, Garlic Aioli

FRENCH FRIES

Parmesan, Garlic, Herbs

ORGANIC FARROTTO

Wild Mushrooms, Parmesan

CAULIFLOWER TABBOULEH

Za'atar, Mint, Fig

CHARRED BROCCOLI RABE

Peperoncini, Shallots

MAJADRA

Basmati Rice, Lentils, Onions





RECEPTION

THREE HOUR OPEN BAR

Premium Liquor, Wine and Beer, Non-Alcoholic Beverages

MEZZE STATION

Babaghanoush, Spicy Moroccan Hummus, Tzatziki, Muhammara, Whipped Ricotta Served with Crispy Chickpea Socca, Lavash and Marinated Olives

CARVING STATION

Roast Sirloin of Beef, Carved to Order in Front of Your Guests

CHEESE AND CHARCUTERIE BOARD

Selection of artisanal meats and cheeses

TWO HOUR BUTLER PASSED CANAPÉS *Choice of Six*

CRISPY PARMESAN BASKET

Goat Cheese, Chervil, Pine Nuts

FOIE GRAS MOUSSE

Candied Walnuts, Grapes, Shaved Radishes

AVOCADO TARTELETTE

Chia Seeds, Grapefruit, Radish

CRISPY ARANCINI

Tomato, Smoked Mozzarella

HERB FALAFEL

Mint Yogurt

SHORTRIB BARBAJUANS

Swiss Chard, Black Pepper, Parmesan

SPANISH TORTILLA

Potato & Onion Tart, Chorizo

SMOKED SALMON ROULADE

Crème Fraîche, Pumpernickel Toast, Capers

TUNA TARTARE

Sesame, Harissa, Mint

BACALAO CROQUETTES

Romesco

SAVORY PANELLA

Chickpea Croquettes, Piquillo Coulis

ROCK SHRIMP TEMPURA

Spicy Sauce Rémoulade

ONE HOUR BUTLER PASSED MEDITERRANEAN DESSERTS

MADELEINES

Fresh-Baked French Cookies

BAKLAVA

Walnuts, Honey

LOUKOUM

Turkish Delights

CITRUS PISTACHIO TARTS

COFFEE AND TEA STATION



BOULUDSUD
MÉDITERRANÉE

JW Marriott Marquis Miami | Hotel Beaux Arts Miami
255 Biscayne Boulevard Way, Miami, FL 33131
bouludsud.com/miami

Anytime is a Good Time for a Cocktail Reception



RECEPTION

MEZZE STATION

Babaghanoush, Spicy Moroccan Hummus, Tzatziki, Muhammara, Whipped Ricotta Served with Crispy Chickpea Socca, Lavash and Marinated Olives

CHEESE AND CHARCUTERIE BOARD

Selection of artisanal meats and cheeses

TWO HOUR OPEN BAR

Wine and Beer, Signature Cocktail, Non-Alcoholic Beverages

UPGRADE TO FULL OPEN BAR

\$30

TWO HOUR BUTLER PASSED CANAPÉS *Choice of Four*

CRISPY PARMESAN BASKET

Goat Cheese, Chervil, Pine Nuts

FOIE GRAS MOUSSE

Candied Walnuts, Grapes, Shaved Radishes

AVOCADO TARTELETTE

Chia Seeds, Grapefruit, Radish

CRISPY ARANCINI

Tomato, Smoked Mozzarella

HERB FALAFEL

Mint Yogurt

SHORTRIB BARBAJUANS

Swiss Chard, Black Pepper, Parmesan

SPANISH TORTILLA

Potato & Onion Tart, Chorizo

SMOKED SALMON ROULADE

Crème Fraîche, Pumpernickel Toast, Capers

TUNA TARTARE

Sesame, Harissa, Mint

BACALAO CROQUETTES

Romesco

SAVORY PANELLA

Chickpea Croquettes, Piquillo Coulis

ROCK SHRIMP TEMPURA

Spicy Sauce Rémooulade



BOULUDSUD
MÉDITERRANÉE

JW Marriott Marquis Miami | Hotel Beaux Arts Miami
255 Biscayne Boulevard Way, Miami, FL 33131
bouludsud.com/miami



PRIVATE MIXOLOGIST

10 per person

SPECIALTY COCKTAIL MENU

Choice of three seasonal craft cocktails

PRINTED RECIPE CARDS

Recreate the cocktails for friends and family at home



CARVING STATION

Starting at 25 per person

BEEF TENDERLOIN

SEARED PORK LOIN

LEG OF LAMB

ROASTED TURKEY



RAW BAR

Starting at 35 per person

EAST AND WEST COAST OYSTERS

CHILLED POACHED SHRIMP

TUNA TARTARE

SEASONAL SPECIALTIES



SLIDER STATION

20 per person

Two hour slider station

DBGB FRENCHIE BURGER SLIDERS

Crispy Pork Belly, Raclette Cheese
Caramelized Onions

LAMB FRITA SLIDERS

Crispy Potatoes, Harissa Mayonnaise
Petite Salad

PORTOBELLO MUSHROOM SLIDERS

Tomato Compote, Goat Cheese, Arugula

HAND-CUT FRENCH FRIES

Rosemary, Garlic, Parmesan



**DESSERT STATION
OR PASSED DESSERTS**

15 per person

MADELEINES

Fresh-Baked French Cookies

BAKLAVA

Walnuts, Honey

LOUKOUM

Turkish Delights

CITRUS PISTACHIO TARTS



SWEET TREAT TAKE-AWAYS

MACARONS

\$6 for 2 macarons
with a personalized box

BONBONS

\$10 for 4 macarons
with a personalized box





RECEPTION

MEZZE STATION

Babaghanoush, Spicy Moroccan Hummus, Tzatziki, Muhammara, Whipped Ricotta Served with Crispy Chickpea Socca, Lavash and Marinated Olives

ADD BUTLER PASSED CANAPÉS

Choose Three from List on Page 6 | \$25

WELCOME DRINK OR SIGNATURE COCKTAIL

Premium Liquor, Wine and Beer, Non-Alcoholic Beverages

UPGRADE TO FULL OPEN BAR

\$20

APPETIZERS *Served Family Style*

SALADE TROPÉZIENNE

Frisée, Arugula, Avocado, Grapefruit

YELLOWFIN TUNA CRUDO

Lemon Confit, Fresh Herbs, Radish

BURRATINA

Panzanella, Tomato, Barolo Wine Vinegar

MAIN COURSES *Choice of Three*

CHICKEN TAGINE

Couscous, Cauliflower, Turnips

SEARED MEDITERRANEAN BRANZINO

Confit Fennel, Figs, Toasted Almonds

GRILLED LAMB CHOPS

Tzatziki, Thyme, Lemon

AGNOLOTTI

Sage, Guanciale, Amaretti Crumble

DESSERTS *Choice of Two*

CLASSIC BÛCHE DE NOËL

Chocolate Biscuit, Roasted Hazelnut, Vanilla Ice Cream

TROPICAL BÛCHE DE NOËL

Passion Fruit Mousse, Mango Sauce, Coconut Sorbet

BOURBON FONDANT CHOCOLATE

Caramel Bourbon Sauce, Candied Pecan Crumble, Gingerbread Ice Cream

PEAR ZALABIA

Pomegranate Sauce, Caramel Ice Cream, Tunisienne Doughnut

SIDES FOR TABLE *10 Each, Serves Four*

PATATAS BRAVAS

Crispy Potatoes, Garlic Aioli

FRENCH FRIES

Parmesan, Garlic, Herbs

ORGANIC FARROTTO

Wild Mushrooms, Parmesan

CAULIFLOWER TABBOULEH

Za'atar, Mint, Fig

CHARRED BROCCOLI RABE

Pepperoncini, Shallots

MAJADRA

Basmati Rice, Lentils, Onions





APPETIZERS *Served Family Style*

SHORTRIB BARBAJUANS

Swiss Chard, Cracked Pepper, Parmesan

HORIATIKI CLASSIC GREEK SALAD

Cucumber, Olive, Feta Cheese, Red Onion

SHRIMP AL AJILLO

Spanish Chili, Garlic, Focaccia

MAIN COURSES *Choice of Three*

CHICKEN PAILLARD

Arugula & Tomato, Parmesan, Lemon Vinaigrette

SLOW-BAKED SALMON

Gnocchi Verde, Oyster Mushroom, Za'atar Nage

ORECCHIETTE

Lamb Ragu, Ricotta, Basil

SKIRT STEAK \$5 Supplement

Braised Carrots, Yogurt, Lemon, Chermoula

DESSERTS *Choice of Two*

CLASSIC BÛCHE DE NOËL

Chocolate Biscuit, Roasted Hazelnut, Vanilla Ice Cream

BOURBON FONDANT CHOCOLATE

Caramel Bourbon Sauce, Candied Pecan Crumble, Gingerbread Ice Cream

PEAR ZALABIA

Pomegranate Sauce, Caramel Ice Cream, Tunisienne Doughnut

SIDES FOR TABLE *10 Each, Serves Four*

PATATAS BRAVAS

Crispy Potatoes, Garlic Aioli

FRENCH FRIES

Parmesan, Garlic, Herbs

ORGANIC FARROTTO

Wild Mushrooms, Parmesan

CAULIFLOWER TABBOULEH

Za'atar, Mint, Fig

CHARRED BROCCOLI RABE

Pepperoncini, Shallots

MAJADRA

Basmati Rice, Lentils, Onions

ADD A RECEPTION

One Hour House Signature Cocktail and Wine and Beer And Three Passed Canapés \$25

Coffee, Tea and Non-Alcoholic Beverages Included
Espresso Drinks Charged on wConsumption

