



BOULUDSUD
MÉDITERRANÉE



PRIVATE DINING

JW Marriott Marquis Miami | Hotel Beaux Arts Miami
255 Biscayne Boulevard Way, Miami, FL 33131



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PRIVATE DINING

Boulud Sud is Chef Daniel Boulud’s vibrant Mediterranean-inspired restaurant featuring flavors that travel the entire Mediterranean region from the shores of Southern France to the coast of North Africa and beyond. There is an emphasis on fish and an abundance of vegetables, as well as regional spices and seasonings. We cater breakfast, lunch, dinner and cocktail receptions, with flexible seating arrangements: private wine rooms, boardroom-style meetings, round table dinners, high-top cocktail receptions and full restaurant buy-outs. Our full wine list is available for your event and special wines and beers can always be arranged with our sommelier.

Boulud Sud’s Special Events Department will collaborate with guests to create customized experiences suited to all private dining needs.

PLEASE CONTACT:
Jonathan Galindo
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MALLORCA

Our Mallorca Room located on our private second floor is the perfect setting for both social & corporate events. This room can accommodate both seated meals and standing receptions.

Available for:

- Seated Breakfast, Lunch or Dinner: 60 Guests
- Standing Reception: 20 - 120 Guests



SANTORINI

The Santorini Room features a Downtown Miami view with board-room style seating. This room is privately located on the second floor with sliding panels that close completely to separate from the pre-function area.

Available for:

- Seated Breakfast, Lunch or Dinner: 10 Guests

SALON-DE-PROVENCE

Guests have the option of this private setting on the first floor of the restaurant for both social & corporate events.

Available for:

- Seated Lunch or Dinner: 50 Guests
- Standing Reception: 55 Guests



OUTSIDE VERANDA

Guests have the option of this private setting on the first floor patio outside of the restaurant for both social & corporate events.

Available for:

- Seated Lunch or Dinner: 20 Guests
- Standing Reception: 60 Guests



MAIN DINING ROOM

Our Main Dining Room offers two beautiful rooms and a vibrant bar & lounge space. Limited seating arrangements can be accommodated. Food and beverage minimum will apply.

Available for:

- Seated Breakfast, Lunch or Dinner: 80 Guests
- Standing Reception: 200 Guests

WINE CAVE

Our Wine Cave offers a semi private dining experience for smaller groups located in the first floor of the restaurant next to our bar lounge. The space is available for special events, private wine dinners & corporate events & meetings. Food and beverage minimums will apply.

Available for:

- Seated Breakfast, Lunch or Dinner: 6 - 8 Guests



CONTINENTAL BUFFET \$40 PER PERSON

Continental Breakfast Includes:

PASTRY SELECTION

Croissant, Chocolate Croissant, Danish

BERRY PARFAIT

Greek Yogurt, Berry Compote, Almond Granola

STEEL CUT IRISH OATS

Raisins, Brown Sugar, Pecan, Berries or Banana

BEVERAGE STATION INCLUDES:

Regular Coffee
Decaffeinated Coffee
Organic Tea Selection
Juices
Milk



PLATED BREAKFAST \$60 PER PERSON

Plated Breakfast Includes:

PASTRY SELECTION

Croissant, Chocolate Croissant, Danish

Choice of Three Entrées:

SCRAMBLED EGGS

Petite Salad, Breakfast Potatoes

STEAK AND EGGS

Hanger Steak, Eggs any Style, Petite Salad, Breakfast Potatoes

FRENCH TOAST

Maple Syrup, Berry Compote

CLASSIC EGGS BENEDICT

Poached Eggs, Canadian Bacon, Hollandaise Sauce Served with Breakfast Potatoes & Salad



WE DO OFFER STATION BREAKFAST PLEASE ASK ABOUT OUR OPTIONS

*** Menu is Subject to Seasonal Market Changes ***

BRUNCH PRIX FIXE | \$75 PER PERSON

Choice of Two Selections Per Course and Bottomless Beverages, Two Hour Limit.
 Events More Than 45 Guets Will Be Served Family Style.
 +\$5 Per Additional Selection Per Course Per Person

APPETIZERS

BRIOCHE FRENCH TOAST

Berry Compôte, Chantilly

MEDITERRANEAN MEZZE

Hummus, Baba Ganoush, Falafel

BELGIAN WAFFLE

Berry Compote, Whipped Cream,
Maple Syrup

FATTOUSH SALAD

Romaine, Kale, Tomato, Radish,
Mint, Scallion, Lemon-Sumac
Vinaigrette, Crispy Pita

GREEK PARFAIT

Yogurt, Berry Compote,
Housemade Granola

GAMBAS AL AJILLO

Florida Shrimp, Spanish Chili,
Garlic, Focaccia

MAIN COURSES

BOULUD SUD BURGER

Bibb Lettuce, Tomato Onion
Compote, White Cheddar

HANGER STEAK AND EGGS

Breakfast Potatoes, Sunny Side Up Farm Egg

BRANZINO FILET

Bulgur Wheat Tabbouleh,
Mint, Citrus Reduction

CLASSIC EGGS BENEDICT

English Muffin, Canadian Bacon,
Hollandaise Sauce

AVOCADO TARTINE

Toasted Country Bread,
Cherry Tomato, Cilantro

CAVATELLI BOLOGNESE

Lamb Ragú, Mushroom, Basil

DESSERTS

GRAPEFRUIT SUNDAE

Sesame Foam, Rose Loukoum

GIANDUJA CHOCOLATE BAR

Hazelnut Sponge, Praline Cremeux

SEASONAL FRUIT BAKLAVA TARTE

Tree Nuts Baklava, Ricotta Cream

BEVERAGES

BOTTOMLESS

MOJITO ROYALE

White Rum, Lime,
Mint, Sparkling Wine

BLOODY MARY

Vodka, Horseradish,
Tomato

MIMOSA

Orange Juice,
Sparkling Wine

ROSÉ SELECTION

Côtes de Provence

ON THE BOULEVARD

Rye Bourbon, Campari,
Carpano Antica

*** Menu is Subject to Seasonal Market Changes ***



LUNCH MENU | \$75 PER PERSON

Choice of Two Selections Per Course
 Events More Than 45 Guests Will Be Served Family Style
 \$8 Per Additional Selection Per Course Per Person

FAMILY STYLE DIPS FOR THE TABLE

Hummus, Baba Ganoush, and Whipped Ricotta
 +\$10 PER PERSON

FIRST COURSE

GREEK SALAD

Romaine, Marinated Feta,
 Oregano Vinaigrette

FATTOUSH SALAD

Kale, Lemon-Sumac Vinaigrette,
 Pita Chips

GAMBAS AL AJILLO

Florida Shrimp, Spanish Chili,
 Garlic, Focaccia

OCTOPUS A LA PLANCHA

Almonds, Arugula,
 Orange

HAMACHI CRUDO

Pomegranate, Grapefruit
 +\$5 Per Order

MAIN COURSE

BRANZINO FILET

Bulgur Wheat Tabbouleh, Mint,
 Citrus Reduction

MARINATED HANGER STEAK

Swiss Chard, Confit Potato,
 Brava Sauce, Garlic Aioli

CHICKEN TAGINE

Cauliflower, Tomato, Couscous

HOUSE MADE CAVATELLI

Roasted Mushrooms,
 Brown Butter, Lemon

PAN SEARED SCALLOPS

Orange, Fennel, Almond
 Gremolata
 +\$10 Per Order

FILET MIGNON

"STEAK FRITES"
 Beef Jus, Chermoula
 +\$10 Per Order

SEASONAL SIDES

\$12 per side

BROCCOLI RABE, ROASTED BRUSSEL SPROUTS, BULGUR WHEAT TABBOULEH,
 SAUTED MUSHROOMS, COUSCOUS, PATATAS BRAVAS, ISREALI SALAD

DESSERTS

GIANDUJA CHOCOLATE BAR

Hazelnut Sponge, Praline Cremeux

GRAPEFRUIT SUNDAE

Rose Lokum, Sesame Foam

SEASONAL FRUIT BAKLAVA TARTE

Tree Nuts Baklava, Ricotta Cream

** Menu is Subject to Seasonal Market Changes **



BOULUDSUD
 MEDITERRANEE

DINNER MENU | \$100 PER PERSON

Choice of Three Selections Per Course
 Events More Than 45 Guests Will Be Served Family Style
 \$10 Per Additional Selection Per Course Per Person
 \$25 For Additional Course Per Person (Pasta / Risotto)

FAMILY STYLE DIPS FOR THE TABLE

Hummus, Baba Ganoush, and Muhammara
 +\$10 PER PERSON

FIRST COURSE

GREEK SALAD
 Romaine, Marinated Feta,
 Oregano Vinaigrette

OCTOPUS A LA PLANCHA
 Almonds, Arugula,
 Orange

FATTOUSH SALAD
 Kale, Lemon-Sumac
 Vinaigrette, Pita Chips

HAMACHI CRUDO
 Pomegranate, Grapefruit
 +\$5 Per Order

GAMBAS AL AJILLO
 Florida Shrimp, Spanish Chili,
 Garlic, Focaccia

BEETS & BURRATA
 Red & Yellow Beets,
 Balsamic Reduction

MAIN COURSE

HOUSE MADE CAVATELLI
 Roasted Mushrooms,
 Brown Butter, Lemon

RIGATONI PROVENCIALE
 Roasted Tomatoes,
 Olives, Basil

SPAGHETTI BOLOGNESE
 Mushrooms, Basil

SEAFOOD RISOTTO
 Seafood Stew,
 Calabrian Chili, Parsley

SEASONAL RISOTTO
 Seasonal Accouterments

**MARINATED
 HANGER STEAK**
 Swiss Chard, Confit Potato,
 Brava Sauce, Garlic Aioli

SNAPPER FILET
 Braised Chickpeas,
 Chorizo, Kale

CHICKEN TAGINE
 Cauliflower, Tomato,
 Couscous

BRANZINO FILET
 Bulgur Wheat
 Tabbouleh, Mint,
 Citrus Reduction

**FILET MIGNON
 "STEAK FRITES"**
 Beef Jus, Chermoula
 +\$10 Per Order

BERKSHIRE PORK CHOP
 Balsamic Glazed Cippolini
 Onions, Apples,
 Roasted Turnips
 +\$10 Per Order

PAN SEARED SCALLOPS
 Orange, Fennel,
 Almond Gremolata
 +\$10 Per Order

SEASONAL SIDES
 \$12 per side

**BROCCOLI RABE, ROASTED BRUSSEL SPROUTS, BULGUR WHEAT TABBOULEH,
 SAUTED MUSHROOMS, COUSCOUS, PATATAS BRAVAS, ISREALI SALAD**

DESSERTS

GIANDUJA CHOCOLATE BAR
 Hazelnut Sponge, Praline Cremeux

SEASONAL FRUIT BAKLAVA TARTE
 Tree Nuts Baklava, Ricotta Cream

TARTE AU CITRON
 Lemon Mousse, Sponge Cake

** Menu is Subject to Seasonal Market Changes **



RECEPTIONS

Boulud Sud offers both private and semi-private spaces for corporate and social receptions. Whether you prefer a lively atmosphere of our main Bar and Lounge or a more personal setting in our private second floor space, Boulud Sud offers vibrant coastal cuisine and sophisticated service sure to impress any guests.

PASSED CANAPÉS

Per Person Per Hour

ONE HOUR

5 Passed Canapés \$45
10 Passed Canapés \$75

TWO HOURS

5 Passed Canapés \$55
10 Passed Canapés \$85

CHOICE OF CANAPÉS

COLD

BABA GANOUSH
Served on Lavash Bread

CHICKPEA HUMMUS
Served on Herb Toast

MUHAMMARA

TATZIKI

BEET TARTARE
Served on Lavash Bread

FIG & BLUE CHEESE CROSTINI
Baguette, Honey, Sherry Vinegar

MELON WRAPPED IN PROSCUITTO

CAPRESE SKEWER
Tomato, Mozzarella, Basil

HAMACHI CRUDO
Grapefruit, Pomegranate

CHILLED KEY WEST PINK SHRIMP
Spicy Cocktail Sauce

TUNA TARTARE
Crispy Pita

SMOKED SALMON
Brioche, Salmon Roe
Lemon Crème Fraîche

HOT

CRISPY ARANCINI
Seasonal

CROQUETA DE JAMON

MINI CHEESE BURGER

SEARED BEEF SKEWER
Chermoulah Sauce

CHICKEN SHWARMA SKEWER
Garlic Yogurt Sauce

LAMB CHOPS
Tatziki Sauce

LAMB MEATBALLS
Spicy Tomato Sauce

DUCK EMPANADAS

FALAFEL
Spicy Yogurt Sauce

PATATAS BRAVAS
Confit Potato, Aioli, Pimenton

FLATBREAD
Tomato, Cheese, Pesto

SHORT RIB BARBAJUAN



** Menu is Subject to Seasonal Market Changes **



OPEN BAR STAND-UP RECEPTION

Per Person Per Hour

CLASSIC BRANDS

- One Hour \$32
- Two Hours \$42
- Three Hours \$55
- Four Hours \$65

DELUXE BRANDS

- One Hour \$45
- Two Hours \$65
- Three Hours \$85
- Four Hours \$95

CLASSIC BAR BRANDS

Absolut Vodka, Bombay Gin, Bacardi Silver Rum, Avion Silver Tequila, JW Rel Label Scotch Whiskey, Jim Beam Bourbon, Selected Beers & House Wines

DELUXE BAR BRANDS

Ketel One Vodka, Hendrick's Gin, Afrohead 7yr Rum, Patrón Tequila, Johnnie Walker Black Label Scotch Whiskey, Maker's Mark Bourbon, Selected Beers, Red, White and Sparkling Wines

BEER & WINE

Per Person Per Hour

- One Hour \$27
- Two Hours \$38
- Three Hours \$49
- Four Hours \$60

*** Menu is Subject to Seasonal Market Changes **
Espresso drinks charged on consumption*

SPARKLING

Prosecco Valdo Vino Spumante Extra Dry 'Numero 1' Italy	70
Cava Brut Segura Viudas 'Heredad' Reserva Spain NV	80
Brut Champagne Telmont Brut Reserve NV	110
Brut Champagne Clicquot 'Yellow Label' Brut France NV (90pt WS)	175
Brut Sparkling Rosé Domaine Carneros Brut Rose Carneros California NV	115

WHITE

Pinot Grigio Livio Felluga Collio Italy	85
Torrontes Anko Salta Argentina	70
Sancerre Jean Bojour Loire Valley France	100
Sauvignon Blanc Merry Edwards Russian River Valley	132
Chablis Domaine des Malandes Burgundy France	100
Chardonnay Nicoletto Podernuovo Tuscany Italy	80
Chardonnay Rombauer Carneros Napa-Sonoma	100

ROSÉ

Cotes de Provence Chateau Vignelaure France	64
Provence Château Romassan' Domaine Ott Bandol France Mourvèdre (92pts WS)	120

RED

Pinot Noir Domaine Drouhin Dundee Hills Oregon Pinot Noir (93pts WS)	120
Rioja Bodegas Beronia Gran Reserva Rioja Spain (93pts WS)	79
Malbec Luca Uco Valley Mendoza Argentina Malbec (93pts WS)	110
Châteauneuf-du-Pape Château La Nerthe (93pts WS)	119
Bordeaux Château Carbonnieux Pessac-Leógnan (94pts WS)	160
Cabernet Sauvignon Duckhorn Napa Valley California Cabernet Sauvignon (93pts WS)	120
Cabernet Sauvignon Caymus Napa Valley California I Liter Bottles(93pts WS)	230

While we do strive for accuracy, at times vintages may change.
 All Prices are Subject to a 22% Service Charge and Applicable Sales Taxes
 ** Our Full Wine List is Available upon Request **Chablis Domaine des Malandes Burgundy France

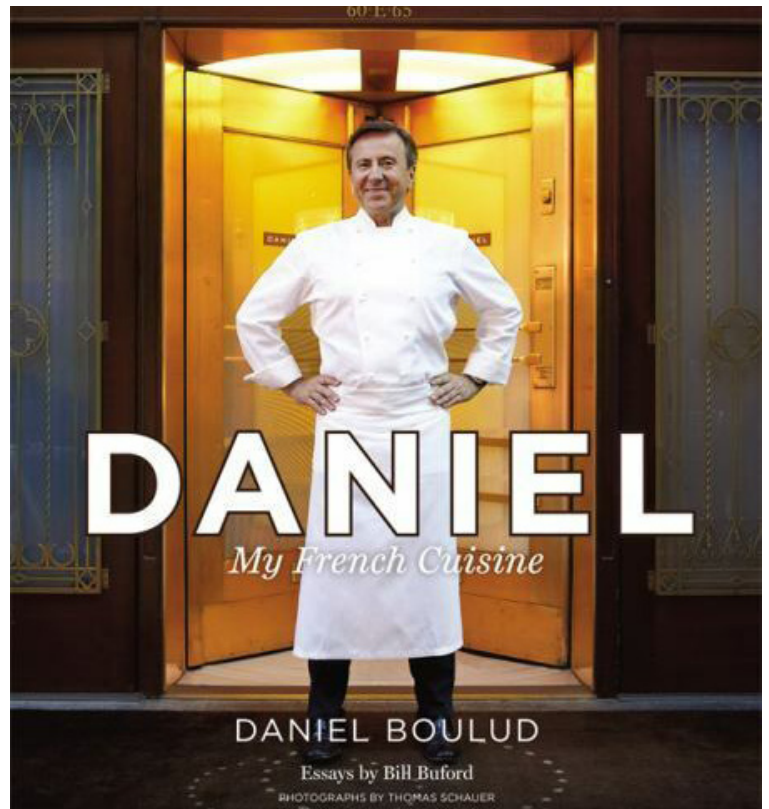




**CHEF'S SELECTION OF MACARONS, BON BONS,
or BAKLAVA**

(SELECTION OF 3 PIECES)

One Week Advance Order Required



**SIGNATURE CHEF DANIEL BOULUD
BOOK**

(INQUIRE FROM OUR LIST)

Two Week Advance Order Required

