



THE GRAND

EB HOTEL MIAMI



*Let's create
unforgettable
memories together.*



Weddings

Save the Date

Elevate your experience
when planning your dream wedding.
Combine sumptuous luxury
with exceptional service
only at the EB Hotel Miami.

Let's make your special day, a perfect day.



Wedding Package

Four hours house brands open bar
Champagne toast
Four butler passed hors d' oeuvres
Three course dinner
Wedding cake
Floor length white linen and napkins
Napkins rings
60" round tables and chairs
12" x 8" stage for live music
Complimentary parking
Complimentary overnight accommodation for the happy couple
Special rates available for your out of town guests
Menu tasting for two guests
Event consultant

Starting price \$ 105

Based on 50 guests minimum
These prices are per guest and subject to 22% service charge and 9% taxes
Prices are subject to change without prior notice



Butler Passed Hors d'Oeuvres

[Choice of four]

HOT

Spanakopita
Sautéed mushrooms vol au vent
Veggie rolls
Yucca bites with mozzarella cheese and picamiel
Venezuelan tequenos
Mini cachapa ball with queso fresco
Fried camembert cheese with strawberry jam
Lebanese fried kibbe with black garlic aioli
Mini beet arepas with reina pipiada
(Shredded chicken with avocado)
Mini arepas with carne mechada (shredded beef)
Mini venezuelan empanadas
Mini crab cakes with chipotle aioli
Assorted quiches (veggies, Loraine, Anne Marie)
Coconut shrimps with rocotto aioli
Beef montaditos with cuban mango chimichurri
Mini beef Wellington
Damas de elche (dates wrapped in bacon)
Chicken skewer southern style
Pork belly chicharron with tonkatzu glaze
Octopus a la gallega shooters
Grilled octopus shooters
Rock shrimps skewer
Bone marrow in black bread toast

COLD

Mini spanish gazpacho andaluz
Hummus on pita with extra virgin olive oil
Watermelon radish carpaccio with mango puree
Mini caprese skewer
Salmon ceviche shooters
Smoked salmon bom bom with goat cheese
and mango salsa
Red tuna tartar shooters with avocado mousse
Shrimp cocktail with tropical fruits
Seafood cocktail shooters
Mahi Mahi fish dip over mexican tortilla chips
Anchovies bruschetta with piquillo pepper
Chorizo roses with pesto oil
Prosciutto wrapped cantaloupe
Duck and apples pate tart
Beef carpaccio in artisan bread
Japanese mushrooms ceviche
Bloody Mary shooters with crispy bacon chips
Berberechos shooters



Enhancements for your reception

Sabering ritual (sabache) 200

Napoleonic ritual of uncorking champagne with vintage saber to offer good fortune to the newlyweds. Bottle of champagne included

Jamon ibérico service (included jam leg) 1100

10 pound ibérico 5 Jotas leg carving station with artisan assorted breads.
100 guests

Extravaganza French table (vintage or modern style) 25*

Extraordinary chef creation including an amazing selection of assorted international cheeses and charcuterie, including cold cuts, Mediterranean fruits and olives, artisan marmalades, assorted fresh breads, crackers and oils

Italian table (decorated with italian porcelain and marble recipient) 19*

Fresh focaccia, artisanal breads and parmesan crackers.
5 italian cheeses, prosciutto, salami, sopressata & pepperoni, marinated olives & marinated vegetables

The cheeses board (for the cheese lovers) 15*

10 assorted cheeses from around the world included. Fresh, cured, marinated, crème, smoked. Assorted breads, crackers, grissini, chips, assorted oils, assorted marmalades

Coastal Mediterranean table (based in market price) MP

Berberechos in escabeche, octopus cocktail, shrimps cocktail, smoked white fish, fish dip, clams on the shell, lobster cocktail, cured vegetables, assorted olives, pita chips, artisan breads, hummus, kibbe, Mediterranean fruits and cheeses







First Course

[Choice of one]

From the farmers

Baby mix greens mesclun, cherry tomatoes, cucumber, radish, fennel, passion fruit vinaigrette.

The Roman's

Whole baby romaine lettuce leaf, ciabatta chips, shaved parmesan, artisan Caesar dressing.

The Capri salad

Heirloom tomatoes, mozzarella di buffalo, basil pesto pureé, arugula, extra virgin olive oil & aged balsamic vinaigrette.

The perfect lovers

Beet and baby kale salad tossed in soy vinaigrette with dried cranberries & roasted pumpkin seeds.

The Asian heritage in Florida

Rice paper basket with baby greens, cured red cabbage, cilantro leaves, sesame seeds, green tomatoes & truffle, soy vinaigrette.

Endless love

Baby spinach, goat cheese dip, smoked salmon, croutons, sesame seeds & mango vinaigrette.

Enhancements

Octopus a la plancha 10

Lemon butter shrimps 8

Smoked salmon 8

Crispy pancetta 5

Parmesan shaved 6

Grilled chicken 8



Entrées

[Choice of one]

Our airline chicken breast / Brined for 24 hours with Mediterranean herbs & cooked 2 hours at 180 degrees 105

Our pan roasted pork tomahawk / Braised with butter, Rosemary and black garlic 105

Our grilled Atlantic salmon / Fresh salmon fillet marinated and grilled 110

Our Japanese style salmon / Fried in white panko with garlic, ginger & soy glaze 110

Our au gratin mahi filet / Cooked for 2 hours at 200 degrees mozzarella di buffalo & truffles 115

Our Atlantic glaze mahi filet / Slow temperature glazed with butter, lemon & lebanese capers 119

Our baby lamb chops / Roasted with herbs and covered with choco fondue and himalayan sea salt 125

Our lamb shank Spanish style / Brined in red wine for 24 hours and cooked 4 hours in oven at 180 degrees 130

Our petit filet mignon / Black Angus tenderloin grilled and nappe with green peppercorn & flowers 140

Our tournedos rossini / Black Angus tenderloin roasted with foie grass and basil 155

Our prime rib / Cured black Angus prime rib quick fire cooked with garlic butter & pink pepper 155

Our lobster / Southern europe baked lobster with himalayan sea salt & black garlic aioli 175



Sides

[Choice of two]

Spanish potatoes
Potatoes tart
Roasted fingerling potatoes
Parmesan colombian potatoes au gratin
Green asparagus a la salt
Ratatouille
Caramelized baby carrots
Roasted beets with rosemary & cilantro
Sautéed veggies with butter and ginger
Grilled veggies
Saffron spanish rice (jasmine)
Green cilantro rice (mexican style)
Mushrooms barley risotto
Polenta cake
Spinach polenta cake
Mozzarella mashed potatoes

Enhancements

Grilled salmon fillet 10
Grilled shrimps 12
Grilled scallops 19
½ maine lobster tail 20



Beverage Packages

HOUSE BRANDS

[4hrs included]

Each additional hour 12

Tequila. Topaz Cristalino

Gin. Georgie

Vodka. Georgie

Rum. Caribaya Silver,
Caribaya Gold

Scotch. Dewars White Label

Bourbon. Old Forester
Canadian Whiskey,
Canadian Club

PREMIUM

Bar Upgrade 14

Each additional hour 14

Tequila. Casa Noble Crystal

Gin. Tanqueray.

Vodka. Titos, Ciroc

Rum. Bacardi Superior
Bacardi Oakheat

Scotch. JW Black Label,
Old Par, American Whiskey,
Jack Daniels

Bourbon. Canadian Whiskey,
Seagrams Vo

PLATINUM

Bar Upgrade 15

Each additional hour 15

Tequila. Casa Noble Reposado,
Casa Noble Cristalino

Gin. Bombay Sappfire, Tanqueray

Vodka. Titos, Ciroc, Georgie

Rum. Bacardi Superior,
Bacardi 10 years

Scotch. JW Black, Old Par,
Buchanan's 12

Bourbon. Canadian Whiskey,
Seagrams Vo, Canadian Old

Domestic and Imported Beer

Californian Wine | Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Merlot

All bar garnish included



Capacity Chart

	TABLES + CHAIRS ONLY	STAGE	STAGE + DANCE FLOOR	LENGTH X WIDTH	AREA SQ FT	CEILING HEIGHT
Orchid Foyer	-	-	-	12x37	440	9
Orchid Room	80	60	50	43x28	1200	11
The Grand 1	100	80	60	44x34	1,514	20
The Grand 2	80	60	40	44x25	1,125	20
The Grand 3	100	80	60	44x35	1,542	20
The Grand 1&2	190	170	150	60x44	2,641	20
The Grand 2&3	190	170	150	61x44	2,670	20
The Grand	250	230	200	96x44	4,220	20
The Grand Plus	300	280	260	115x44	5,067	20
Pre-function	Reception - 70			55x24	1,320	8
Side Room	Reception - 50			42x20	840	8
Outdoor Ceremony Pool View	80				775	
Pool Reception	Cocktail 200				910	

Orchid

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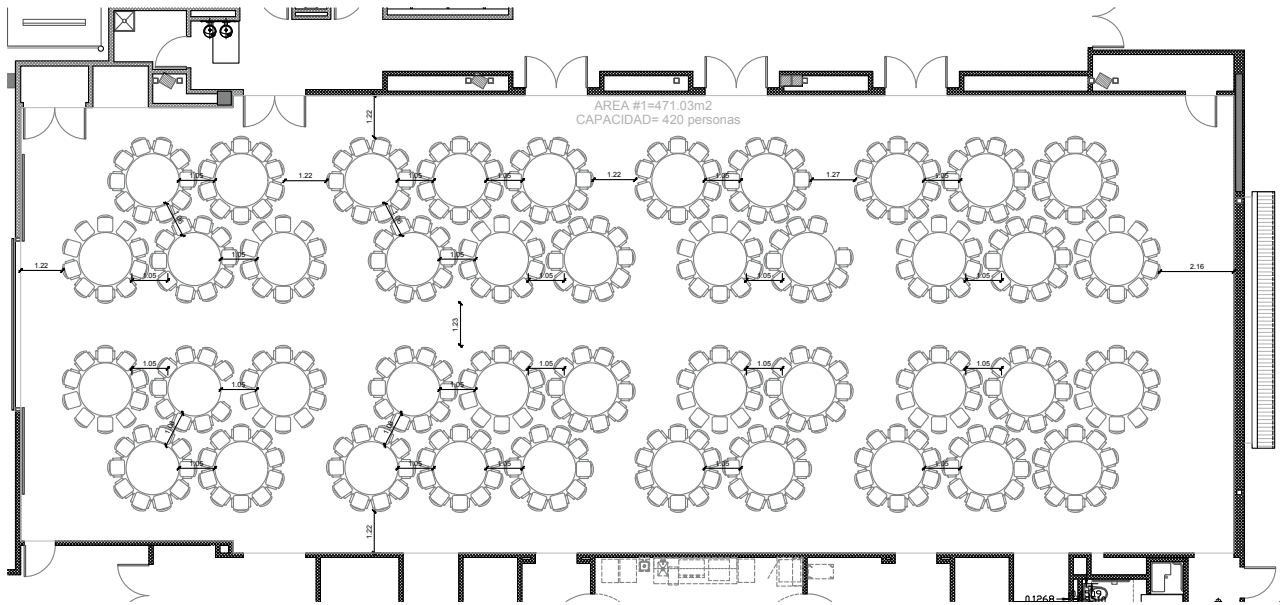
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*We create
Signature
events!*

Floorplan



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4299 NW 36th St, Miami Springs, FL 33166
305 EB HOTEL (324 6835)
miami@ebhotels.com | bsolano@ebhotels.com

ebhotelmiami.com

  [ebmiamievents](#) | [ebhotelmiami](#)