

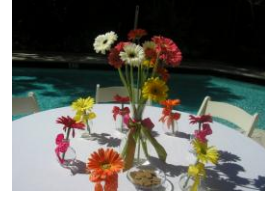


THE MUTINY HOTEL
ON THE BAY IN COCONUT GROVE

SPECIAL EVENTS

Catered exclusively by





ATCHANA'S EAST/WEST KITCHEN

The Mutiny Hotel's signature restaurant, Atchana's East/West Kitchen, located on just off the main lobby, offers a perfect culinary fit for guests and local residents alike. Atchana Capellini, chef/owner, oversees all hotel food & beverage operations including room service, banquet service for meetings, groups and special events by providing a uniquely enjoyable dining experience both indoors and poolside.

Expanding not only on sought after Thai favorites such as Satay, Thai Curries, and Pad Thai, Atchana's menu reflects world cultures and Western classics such as Steak and Salmon fillets. Even breakfast features some Asian alternatives, such as Thai Donuts and Breakfast Rice Soup, which is featured alongside traditional items. Poolside, guests can Thai Beef Jerky, or a Spicy Beef Salad. For the less adventurous a full selection of traditional burgers, sandwiches and salads are also available.

WEDDINGS

Regardless of budgetary limitations (or not), there simply is no better location to host an intimate wedding-ceremony of up to 100 guests. Our multi-terraced tropical courtyard and waterfall lends itself perfectly for the ceremony. With just one call connect to our Catering and Events Department and rest assured every detail will be executed to perfection. Whatever the item or need, our team of professionals has the connections to make any special occasion one to be cherished.

MEETINGS OVERVIEW

The Mutiny Hotel is an ideal setting for Board Meetings and other small groups. Our team of event specialists will ensure a smooth program utilizing the latest in audio/visual technology, superb catering and impeccable service. Group activities such as team building exercises such as scavenger hunts are easily arranged.

The 900 square foot Bounty Room serves as our primary meeting space and is conveniently located on the main lobby level. Natural light pours in from one side of the room and attendees can easily access the poolside through French doors. Many groups prefer to have food & beverage functions served outdoors, poolside.

<u>Meeting Rooms</u>	<u>Bounty Room/Poolside</u>
Total Square Footage	900/1200
Outdoor Function Space	Poolside Patio
Maximum Group Block	30 rooms
Theater Capacity	40 / 100 Poolside
U-Shape / Hollow Square	34/0
Banquet / Reception	50/80



TROPICAL EXTRAVAGANZA

- 1160 square feet of stunning outdoor courtyard, surrounded by a melodic waterfall and lush tropical gardens
- 60" round tables with white linen with ballroom chairs
- Cocktail Tables
- Buffet Tables as needed
- All gift tables, place card table, cake table and DJ Table
- Discounted valet parking
- Dedicated event manager

\$750 Space Rental

\$200 Set up Fee

THE "BOUNTY" EXPERIENCE

- 900 square feet of ballroom space inspired by views of the lush green garden and brilliant blue sky just outside the French glass doors
- 60" round tables with white linen with ballroom chairs
- Cocktail Tables
- Buffet Tables as needed
- All gift tables, place card table, cake table and DJ Table
- Discounted valet parking
- Dedicated event manager

\$500 Space Rental

\$200 Set up Fee

Space rental is for 5 hours with 2 hours set-up time prior to the event. All events must end by time specified in the contract or by 10:00 PM, whichever is earlier. Requests to exceed the 10:00 PM time limit must be approved in advance and will be moved to the Bounty Room. A fee of \$150 per hour will apply.

Prices are subject to 7% sales tax



Continental Breakfast Buffets

(Minimum of 10 guests)

Continental I

Chilled Fresh Orange Juice
Chef's Selection of Breakfast Pastries to Include:
Muffins, Danish & Croissants
Butter & Fruit Preserves
Regular & Decaffeinated Coffee, Herbal Teas

\$15.00++ per person

Continental II

*Chilled Fresh Orange , Grapefruit
& Cranberry Juices*
Sliced Seasonal Fruits
Chef's Selection of Breakfast Pastries to Include:
Muffins, Danish & Croissants
Butter & Fruit Preserves
Regular & Decaffeinated Coffee, Herbal Teas

\$18.00++ per person

Full Breakfast Buffets

(Minimum of 10 guests)

Breakfast I

Assorted Chilled Juices
Country Fresh Scrambled Eggs
Breakfast Potatoes
Breakfast Sausage Links & Crisp Bacon
Chef's Selection of Breakfast Pastries to Include:
Muffins, Danish & Croissants
Butter & Fruit Preserves
Regular & Decaffeinated Coffee, Herbal Teas

\$20.00++ per person

Breakfast II

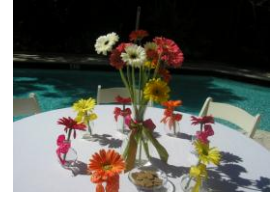
Assorted Chilled Juices
Sliced Seasonal Fruits
Country Fresh Scrambled Eggs
Breakfast Potatoes
Breakfast Sausage Links & Crisp Bacon
French Toast with Maple Syrup
Chef's Selection of Breakfast Pastries to Include:
Muffins, Danish & Croissants
Butter & Fruit Preserves
Regular & Decaffeinated Coffee, Herbal Teas

\$30.00++ per person

Additional Items

- Mimosas* \$6.00 each
- Bloody Mary's* \$6.00 each
- Eggs Benedict* \$4.00 each
- Bagels with Cream Cheese* \$3.00 each
- Individual Low-Fat Yogurt* \$2.00 each
- Sliced Fresh Fruit* \$4.00 each

Prices Above Based on 60 Minutes Service and Subject to 20% Service Charge and 9% Banquet Sales Tax



Brunch Buffet

(Minimum of 20 guests)

Assorted Breakfast Bakeries

Mini Croissants, Assorted Muffins & Danish

Served with Butter and Fruit Preserves

Cold Selections

Yogurts and Individual Fresh Fruit Cups

An assortment of flavored yogurts with a tempting display of fresh seasonal fruit

Pasta Salad

Savory pasta salad with fresh vegetables

Sliced Cold Meats

*Delicious Baked Ham and Roast Turkey Breast,
sliced and ready to serve*

Hot Selections

French Toast

with Maple Syrup

Fluffy Scrambled Eggs

Farm-fresh scrambled eggs – a breakfast tradition

Chicken Marsala

Served over a bed of Pasta

Home-style Breakfast Potatoes

Warm and savory seasoned breakfast potatoes

Crispy Bacon & Sausage Links

Desserts

Thai Donuts

Delicate Thai Donuts served with Sweet Glaze Dipping Sauce

Key Lime Pie

Tangy Florida favorite - fresh Key Lime pie in graham cracker crust

Includes

Chilled Bottled Juices

Assortment of Orange, Grapefruit and Mixed Juices

Freshly brewed Regular & Decaffeinated Coffee

Selection of Assorted Hot Teas or Iced Tea

\$50.00++ per person

Prices Above Based on 60 Minutes Service and Subject to 20% Service Charge and 9% Banquet Sales Tax



Lunch Buffets

(Minimum of 25 guests)

It's A Wrap

*Mixed Greens with Assorted Dressings
Home Made Potato Salad*

*Assorted Wraps:
Grilled Vegetarian Wrap
Honey Baked Ham Wrap
Smoked Turkey Wrap*

*Chef's Selection of Desserts
Freshly Brewed Coffee and Iced Tea*

\$27.00++ per person

New York Deli

*Choice of
Home Made Cole Slaw
or
Home Made Pasta Salad*

*Assorted Sliced Meats to Include:
Turkey & Ham
Sliced Ripe Tomato, Onion, Lettuce & Pickles
Assorted Sliced Cheeses
Assorted Sandwich Breads*

*Chef's Selection of Desserts
Freshly Brewed Coffee and Iced Tea*

\$27.00++ per person

Atchana's Buffet

*Cold Sesame Noodle Salad
OR
Special Fried Rice*

*Entrée Selections (choose 2):
Pad Thai Shrimp & Vegetable
Chicken Pumpkin Curry
Volcano Fish
Chicken Teriyaki
Garlic Beef*

White and/or Brown Rice

*Chef's Selection of Desserts
Freshly Brewed Coffee and Iced Tea*

\$35.00++ per person

Classic Buffet

Classic Caesar Salad & Fresh Bread w/ Butter

*Entrée Selections (choose 2):
Grilled Breast of Chicken atop Fettuccini Alfredo
Chicken Marsala Topped with Mushrooms
Fresh Catch Grilled in Citrus Beurre Blanc Sauce
Eggplant Parmesan in Basil Tomato Sauce
Medallions of Pork in Chef's Gravy
London Broil in Red Wine Reduction Sauce*

*Chef's Selections of Rice or Potatoes and
Vegetables*

*Chef's Selection of Desserts
Freshly Brewed Coffee and Iced Tea*

\$35.00++ per person

Prices Above Based on 60 Minutes Service and Subject to 20% Service Charge and 9% Banquet Sales Tax



Meeting Breaks

(Minimum of 10 guests)

Atchana's Signature Break

*Mixed Asian Rice Snacks
Edamame Sprinkled with Sea Salt
Almond Cookies*

*Iced Green Tea
Freshly Brewed Coffee and Assortment of Teas*

\$13.00++ per person

Healthy Break

*Fresh Vegetable Crudité's with Assorted Dips
Assorted Roasted Nuts
Assorted Whole Fruits*

Fresh Orange, Grapefruit & Cranberry Juices

Freshly Brewed Coffee and Assortment of Teas

\$14.00++ per person

Sweet Nothings

*Home Made Cookies & Brownies
Chocolate-Dipped Fresh Strawberries*

Assorted Sodas & Bottled Water

Freshly Brewed Coffee and Assortment of Teas

\$14.00++ per person

Miami Spice

Corn Chips and Fresh Pico de Gallo Salsa

Plantain Chips Drizzled with Garlic Sauce

Mint-Infused Lemonade

Freshly Brewed Coffee and Assortment of Teas

\$14.00++ per person

<i>Whole Fruit</i>	\$1.50 per piece
<i>Homemade Cookies & Brownies</i>	\$1.50 each
<i>Bowls of Fresh Popped Popcorn</i>	\$3 per person
<i>Mixed Asian Rice Snacks</i>	\$5 per person
<i>Assorted Roasted Nuts</i>	\$5 per person
<i>Fresh Brewed Coffee</i>	\$35 per gallon
<i>Iced Tea or Lemonade</i>	\$30 per gallon
<i>Assorted Soft Drinks</i>	\$2.50 each
<i>Bottled Still or Sparkling Water</i>	\$6 large/\$3 individual
<i>Orange, Grapefruit or Cranberry Juice</i>	\$35 per gallon

Prices Above Based on 60 Minutes Service and Subject to 20% Service Charge and 9% Banquet Sales Tax



Half-Day Meeting Packages

(Minimum of 10 guests)

Breakfast Package

Continental Breakfast

Sliced Seasonal Fresh Fruits

Assortment of Breakfast Breads

Including Croissants, Muffins, Danish

Served with Butter & Fruit Preserves

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

Mid-Morning Coffee Refresh

Refresh of Regular and Decaffeinated Coffee
Assorted Hot Teas

Afternoon Break

Selection of Fresh Baked Cookies
Freshly Brewed Regular & Decaffeinated Coffee
with a variety of Regular and Flavored Creams

\$35.00 ++ per person

Lunch Package

AM Eye-Opener

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

Executive Deli Buffet

Choice of
Fresh Homemade Cole Slaw
OR
Potato Salad

Smoked Turkey, Ham
Lettuce, Tomato, Onions,
Swiss & American Cheeses

Basket of Assorted Breads
Appropriate Condiments

Homemade Brownies

Afternoon Break

Freshly Brewed Regular & Decaffeinated Coffee
with a variety of Regular & Flavored Creams

\$40.00 ++ per person

<i>Whole Fruit</i>	\$1.50 per piece
<i>Homemade Cookies & Brownies</i>	\$1.50 each
<i>Bowls of Fresh Popped Popcorn</i>	\$3 per person
<i>Mixed Asian Rice Snacks</i>	\$5 per person
<i>Assorted Roasted Nuts</i>	\$5 per person
<i>Fresh Brewed Coffee</i>	\$35 per gallon
<i>Iced Tea or Lemonade</i>	\$30 per gallon
<i>Assorted Soft Drinks</i>	\$2.50 each
<i>Bottled Still or Sparkling Water</i>	\$6 large/\$3 individual
<i>Orange, Grapefruit or Cranberry Juice</i>	\$35 per gallon

Prices Above Based on 60 Minutes Service and Subject to 20% Service Charge and 9% Banquet Sales Tax



Full Day Meeting Packages

(Minimum of 10 guests)

Full Day Meeting Package I

Continental Breakfast

Fresh Orange Juice
Assortment of Breakfast Bakeries Including;
Croissants, Muffins & Danish
Butter & Fruit Preserves
Fresh Brewed regular & Decaffeinated Coffee
& a selection of Herbal Teas

Mid-Morning Break

Fresh Brewed Regular & Decaffeinated Coffee
& a selection of Herbal Teas

Lunch Buffet

“New York Deli”

Home Made Cole Slaw

OR

Home Made Pasta Salad

Assorted Sliced Meats to Include:

Turkey and Ham

Sliced Ripe Tomato, Onion, Lettuce & Pickles

Assorted Sliced Cheeses

Assorted Sandwich Breads

Chef’s Selection of Desserts

Freshly Brewed Coffee and Iced Tea

Afternoon Break

Home Made Cookies & Brownies

Freshly Brewed Coffee and Assortment of Teas

\$60.00++ per person

Assorted Sodas & Bottled Water

Charged based on consumption

\$2.50++ each

Full Day Meeting Package II

Continental Breakfast

Freshly Squeezed Orange Juice
Assortment of Breakfast Bakeries;
Croissants, Muffins & Danish
Fruit Preserves & Butter
Fresh Brewed Regular & Decaffeinated Coffee
Selection of Herbal Teas

Mid-Morning Break

Fresh Brewed Regular & Decaffeinated Coffee
& a selection of Herbal Teas

Lunch Buffet

“It’s A Wrap”

Mixed Greens with Assorted Dressings

Home Made Potato Salad

Assorted Wraps:

Grilled Vegetarian Wrap

Smoked Turkey Wrap

Chef’s Selection of Desserts

Freshly Brewed Coffee and Iced Tea

Afternoon Break

Chocolate-Dipped Fresh Strawberries

Freshly Brewed Coffee and Assortment of Teas

\$65.00++ per person

Assorted Sodas & Bottled Water

Charged based on consumption

\$2.50++ each



Dinner Buffets

(Maximum of 60 guests)

The Italian Buffet

*Traditional Caesar Salad with Garlic Croutons
and Parmesan Cheese*

*Pastas including Vegetable Lasagna, Spaghetti
with Meatballs, & Bowtie Pesto*

*Tuscan Grilled Chicken Breast with Caramelized
Onion, Basil and Baked Garlic*

Rosemary Red Bliss Potatoes

Seasonal Vegetable Medley

Tiramisu

Freshly Brewed Regular or Decaffeinated Coffee

\$65.00++ per person

Atchana's Buffet

*Mixed Green Salad
with Peanut or Ginger Dressing*

Teriyaki Chicken

Ginger Grouper

Vegetable Fried Rice

Stir Fried Vegetable Medley

Coconut Cake

Green or Jasmine Tea

Freshly Brewed Regular or Decaffeinated Coffee

\$67.00++ per person

The International Buffet

*Traditional Caesar Salad with Garlic Croutons
and Parmesan Cheese*

Pepper Crusted Sirloin with Red Wine Reduction

Grilled Salmon with Pomegranate Sauce

Sweet Mashed Potatoes

Seasonal Vegetable Medley

Chocolate Cake

Freshly Brewed Regular or Decaffeinated Coffee

\$69.00++ per person

The Miami Buffet

Mixed Green Salad

Seafood Paella

Ropa Vieja

Fried Sweet Plantains

Moros Rice

Flan

Freshly Brewed Regular or Decaffeinated Coffee

\$53.00++ per person

Prices Above Based on 60 Minutes Service and Subject to 20% Service Charge and 9% Banquet Sales Tax



Reception Package

Total of Four Hours Open Bar

Jim Beam Whiskey, Fris Vodka, Bacardi Rum, Bombay Gin, Cuervo Tequila, Johnny Walker Red, Heineken and Singha Beers, Red & White Wine, Soft Drinks & Juices
Open Bar Premium Upgrade \$5 per person

Cocktail Reception Cold Station

International and Domestic Cheese Display
Fresh Seasonal Fruits and Table Water Crackers
Garden Crudités Platter with Assorted Dips

Passed Hors d'Oeuvres

Select Four from Hors d'Oeuvres Menu, Four Pieces Per Guest

Sparkling Champagne Toast

Buffet

Fresh Garden Salad with Assorted Dressings

Choose 2 from the Following Entrée Selections:

Seafood Pad Thai

Salmon Teriyaki

Chicken Pumpkin Curry

Beef Massaman Curry

Chicken Marsala

Eggplant Parmesan

Churasco Beef with Chimichurri Sauce

Mahi Mahi in Garlic Cream Sauce

Sliced Pork Loin with Caramelized Apples

Traditional London broil in a Cabernet Wine Sauce

All Entrées will be Served with Chef's Selection of Vegetables and Rice or Potato

Chef's Selection of Dessert and Coffee Service

\$75++ per person (Two Entrées)

\$79++ per person (Three Entrées)

Prices Above Based on 60 Minutes Service and Subject to 20% Service Charge and 9% Banquet Sales Tax



Hors d'Oeuvres

Hot Selections

Beef Satay with Peanut Dipping Sauce
Chicken Satay with Peanut Dipping Sauce
Vegetable Egg Rolls with Plum Sauce
Baked Panko-Crusted Shrimp
Chicken Dumpling with Tangy Soy Dipping Sauce
Brie Tartlets
Spanakopita
Skewered Chicken with Teriyaki Glaze
Assorted Miniature Quiche
Miniature Crab Cakes with Aioli Sauce
Beef Empanadas
Conch Fritters with Bahamian Hot Sauce

Cold Selections

Spicy Ahi Tuna on Cucumber Rounds
California Rolls with Pickled Ginger
Curried Sweet Potatoes on Wonton Chips
Fresh Spring Rolls with Sweet Peanut Sauce
Bruschetta
Prosciutto with Rosemary Bread Sticks
Red Bliss Potatoes with Crème Fraiche and Caviar
Chilled Shrimp with Cocktail Sauce
Ginger Chicken in Lettuce Cup



Beverage Service

For your guests' satisfaction, we serve only premium brands.

Hosted Open Bar

Price per Person

First Hour \$15.00++

Each additional hour at \$10.00++

Hosted Open Bar includes:

All Premium brands, red and white house wine, assorted soft drinks, appropriate juices, bottled water, mixers and fruit garnishes.

Bar on Consumption / Cash Bar

Price per item consumed

Mixed Cocktail	\$10 ea
Domestic Beer	\$7 ea
Imported Beer	\$8 ea
Wine (House, Red or White)	\$25/bottle
Cordials	\$12 ea
Cognacs	\$15 ea
Soft Drinks, Juices and Bottled Water	\$2.50 ea
Assorted Juice Mixers, by the Pitcher	\$12 ea

Champagne Bar

Prosecco, Italian Sparkling Wine

Dry, lemony, and bubbly, Prosecco is Italy's answer to refreshing, well-made, sparkling wine. Created from predominately Prosecco grapes in the northern Veneto region of Italy in the foothills of the Alps, Prosecco is light, affordable, and fun.

\$25.00++ per bottle

Charged on Consumption

Classic Brunch Cocktails

Add the classic choice of Bloody Mary or Mimosa

\$5.00++ on consumption

\$15.00++ open bar

Premium: Absolute- Regular & flavored, Bacardi, Cuervo, Tanqueray, Johnnie Walker Black, Chivas Regal

Domestic Beer: Budweiser, Budweiser Lite

Imported Beer: Corona, Heineken, Becks, Amstel Light

Cordials and Cognacs: Amaretto, Bailey's, Kahlua, Frangelico, Grand Marnier, Sambuca, Hennessy