



THE MUTINY HOTEL
ON THE BAY IN COCONUT GROVE

WEDDING PACKAGES

Catered exclusively by



ATCHANA'S EAST/WEST KITCHEN





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



Simple Wedding Ceremony

Performed in front of the Waterfall
Theater seating for up to 100 guests
Lasting approximately 40 minutes

\$750 Space Rental
\$200 Set Up Fee

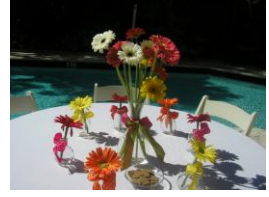
Deluxe Wedding Ceremony

Performed in front of the Waterfall
Theater seating for up to 100 guests
Lasting approximately 60 minutes
One welcome drink per guest

\$1250 Space Rental
\$200 Set Up Fee

Valet Parking at \$12 per car
Additional charges may apply for chairs, covers and other décor.

Prices are subject to 7% sales tax



TROPICAL EXTRAVAGANZA

- 1160 square feet of stunning outdoor courtyard, surrounded by a melodic waterfall and lush tropical gardens
- 60" round tables 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 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



Simply Elegant (Minimum of 40)

Ceremony

Performed in front of the Waterfall
Theater seating for up to 100 guests
Lasting approximately 30 minutes

Light Reception

90 minute Reception Immediately Follows Ceremony
By the Pool or in the Bounty Room

Cold Station

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

Champagne

Flute of Champagne on arrival for each guest

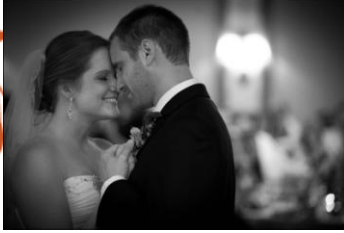
Passed Hors d'Oeuvres

Select Three Items from attached menu
Priced per piece, four pieces per guest

\$65.00++ per person
(Children up to 12 yrs. - \$25.00++ each)

Valet Parking at \$12 per car
Additional charges may apply for space rental, chairs, covers and other décor.

Prices are subject to a 20% service tax and 9% food and beverage sales tax



Wedding in the Grove (Minimum of 30)

Ceremony

Performed in front of the Waterfall or in the Bounty Room
Theater Seating for up to 120 guests
Approximately 45 minutes

Reception and Dinner Buffet

Two Hour Reception and Dinner Immediately Follows Ceremony
By the Pool or in the Bounty Room
Seating for up to 50 guests

Total of Three Hour 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

Pass Hors d'oeuvres

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

Sparkling Champagne Toast

Valet Parking at \$12 per car
Additional charges may apply for space rental, chairs, covers and other décor.

Prices are subject to a 20% service tax and 9% food and beverage sales tax



Wedding in the Grove (Continued)

Dinner 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

\$95.00++ per person

Children 12 and under, \$45.00++ each

Valet Parking at \$12 per car

Additional charges may apply for space rental, chairs, covers and other décor.

Prices are subject to a 20% service tax and 9% food and beverage sales tax



Brunch Buffet

(Maximum of 60 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

Valet Parking at \$12 per car
Additional charges may apply for space rental, chairs, covers and other décor.

Prices are subject to a 20% service tax and 9% food and beverage sales tax



Brunch Buffet (Continued)

Desserts

Chef's Choice

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

Valet Parking at \$12 per car

Additional charges may apply for space rental, chairs, covers and other décor.

Valet Parking at \$10 per car

Additional charges may apply for space rental, chairs, covers and other

Prices are subject to a 20% service tax and 9% food and beverage sales tax



Reception Package

Three-Hour 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

\$85++ per person (Two Entrées)

\$95++ per person (Three Entrées)

Valet Parking at \$12 per car

Additional charges may apply for space rental, chairs, covers and other décor.

Prices are subject to a 20% service tax and 9% food and beverage 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

Valet Parking at \$12 per car
Additional charges may apply for space rental, chairs, covers and other décor.

Prices are subject to a 20% service tax and 9% food and beverage sales tax



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

Valet Parking at \$12 per car

Additional charges may apply for space rental, chairs, covers and other décor.

Prices are subject to a 20% service tax and 9% food and beverage sales tax