



Bespoke



Uncompromising



Seductive



Address



**ST REGIS**

**BAL HARBOUR**

The information and pricing provide is subject change without notice and should be utilize for guideline purposes only.



## TIMELESS is modern

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What sets St.Regis apart is its rich heritage and mythology. The brand did not begin with St. Regis; its origins are with the Astor Family. From its creation in 1904 by John Jacob Astor, the St. Regis was founded upon a heritage of tradition, innovation and luxury. The St. Regis Atlanta will build upon this legacy, providing the utmost attentive and bespoke St. Regis service.

The Astors defined the height of American aristocracy during the Gilded Age in New York. Mrs. Caroline Astor hand-selected her exclusive '400' —whom she invited to private teas, midnight suppers and opulent galas— essentially creating the nation's first social register. The St. Regis became the new social mecca attracting the world's most renowned guests, celebrities, chefs and residents who regarded it as the place to see and be seen in New York.





## THE ADDRESS is the experience

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Bal Harbour is an exclusive island village of only 3,300 people located on a barrier island between Miami Beach and Sunny Isles Beach. The 'village' is located on the south bank of the only inlet on the barrier island between the Atlantic Ocean and the Intracoastal Waterway just 15 minutes north of Miami Beach's trendy neighborhood of South Beach. Its location and proximity is ideal, allowing for an exclusive village oasis coupled with the ease of access to its neighbors to the north and south as well as the vast and most alluring neighbor to its east door-step, the Atlantic Ocean.

As South Florida's glamour and fashion capital, The St. Regis Bal Harbour is across the street from one of the most luxurious shopping venues in the world. A favorite destination for many jet-setting visitors and part-time residents, Bal Harbour Shops hosts an assemblage of nearly 100 prestigious boutiques and shops, on par with shops in New York, Beverly Hills, Paris, London, and Milan.





## CAPTIVATING by nature

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Remède Spa will offer a variety of luxurious spa services including massage, facial and body treatments and nail services, all designed to surpass the discerning tastes of St. Regis' guests. Spanning 7,800 square-feet, Remède Spa - Bal Harbour will feature nine treatment rooms, separate men's and women's lounges, a romantic VIP Couple's suite, manicure and pedicure stations and a spa boutique.

Upon arrival you will be welcomed to the Remède Spa with a glass of champagne, chocolate truffles and a cashmere throw. All of these alluring traditions are the perfect combination for you to relax and unwind before or after your big day. Or, perhaps a well-deserved thank you to the bridal party for all their help and support. Create a special spa package that not only spoils your nearest and dearest, but creates a wonderful pre-wedding memory.





## INVITING tradition

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The St. Regis Resort, Bal Harbour features 243 elegant rooms and suites, including exquisitely appointed condominium-hotel suites. The hotel's standard guestroom features upscale residential interiors with custom-designed furniture and accents as well as rich textures and thoughtful lighting. Spacious five-fixture marble bathrooms with oversized tubs, separate showers and dual vanities compliment the luxurious setting. A 37" flat screen television in the guestroom, wireless keyboard, sound system with i-Pod docking station, a DVD/CD player and 17" flat screen television in the bathroom will allow our guests to remain engaged and informed.

Should you need overnight accommodations for your guests, the hotel will reserve a special wedding room block. A reduced rate is generally negotiated based on availability. Reservations should be made directly with the hotel and individuals are responsible for providing a guaranteed method of payment. The wedding room block will be held until 30 days prior, at which time any remaining rooms will be returned to the hotel for general sale. Check-in time is 3:00pm and check-out time is 12:00 noon. Any cancellations must be received by 6:00pm prior to the day of arrival to avoid charges. The St. Regis Bal Harbour is pleased to offer a luxurious one-bedroom suite for the bride and groom on the evening of the event.





## BESPOKE becomes you

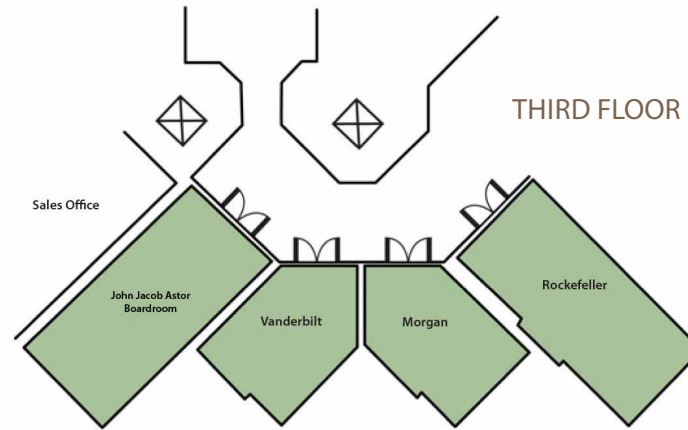
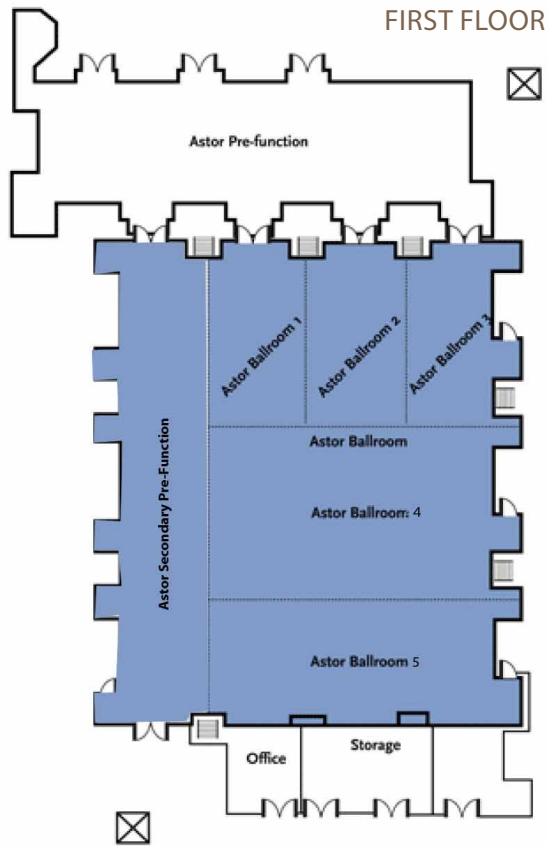
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The St. Regis Bal Harbour will offer approximately 10,000 square feet of indoor meeting and event space along with a wide variety of outdoor venues to accommodate varying sizes that take full advantage of the azure waters of the Atlantic Ocean at our doorstep. The hotel's two distinct indoor meeting areas allow for easy access and privacy.

The 5,264 square-foot Astor ballroom can be adapted for meeting presentations and special events. The premier ballroom offers an operable partition to divide the room into five sections—approximately three equally divisible areas and an end section that is divisible into two additional approximately equal areas.

The primary pre-function area offers 1,872 square feet and the secondary pre-function area is 1,320 square feet, totaling 3,192, which are ideal for receptions or meeting breaks. Additionally, outdoor function space includes select patio pool and beach areas.





**ST REGIS**  
BAL HARBOUR

	DIMENSIONS	TOTAL SQ FT	CEILING HEIGHT	THEATRE	CONFERENCE	CLASS	U-SHAPE	BANQUET	RECEPTION
<b>FIRST FLOOR</b>									
ASTOR BALLROOM	82' x 95'	7,800	15.0'	844	-	432	-	630	800
ASTOR BALLROOM I	20' x 36'	720	15.0'	88	24	45	20	60	84
ASTOR BALLROOM II	20' x 36'	720	15.0'	83	22	42	18	56	79
ASTOR BALLROOM III	20' x 36'	720	15.0'	72	20	36	16	50	68
ASTOR BALLROOM IV	64' x 34'	2,176	15.0'	233	62	120	53	170	210
ASTOR BALLROOM V	64' x 25'	1,600	15.0'	211	45	108	38	150	200
ASTOR BALLROOM I & II	40' x 36'	1,440	15.0'	166	47	84	40	120	158
ASTOR BALLROOM I, II & III	60' x 36'	2,160	15.0'	244	67	126	58	180	232
ASTOR BALLROOM I, II, III & IV	60' x 70'	4,200	15.0'	477	129	246	110	350	453
ASTOR BALLROOM IV & V	60' x 59'	3,540	15.0'	444	106	230	91	330	421
ASTOR BALLROOM PRE-FUNCTION	82' x 24'	1,900	15.0'	255	-	-	-	190	242
ASTOR BALLROOM SECONDARY PRE-FUNCTION	95' x 20'	1,900	15.0'	277	-	-	-	130	168
ASTOR BALLROOM PRIMARY & SECONDARY PRE-FUNCTION	-	3,800	15.0'	-	-	-	-	328	421
<b>THIRD FLOOR</b>									
JOHN JACOB ASTOR BOARDROOM	29' x 12'	348	8.0'	38	12	18	10	24	39
VANDERBILT	21' x 12'	252	8.0'	27	8	12	7	20	26
MORGAN	21' x 12'	252	8.0'	27	8	12	7	20	26
ROCKEFELLER	29' x 12'	348	8.0'	38	12	18	10	24	39



## CONTEMPORARY epicureans

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We will work closely with our Executive Chef to design menus with seasonal ingredients to enhance the culinary experience for your event. We are committed to the very best products from local farms and artisanal producers. Our goal is to nurture relationships with purveyors who are dedicated to organic and natural farming methods.

### HORS D'OEUVRE SELECTION

#### ***Chilled & Warm Passed Butler Style***

Recommended 6-8 pieces per person

Smoked Beef Carpaccio with Arugula and Parmesan Dressing  
Andalusian Gazpacho with Parmesan Tapa  
Humboldt Fog Goat Cheese Mousse with Bresaola and Strawberries  
Baby Shrimp Ceviche Spaghetti with Avocado and Lime  
Organic Salmon Tartare, Wasabi Aioli and Keta Caviar  
Tomato and Mozzarella Pipettes with Balsamic Emulsion  
Fish and Chips cones with Malt Vinegar Dressing  
Mini Kobe Beef Burger, Cherry bacon and Ginger Mayo  
Baby Tandoori marinated Lamb Chops with Raita  
Pan Seared Hudson Valley Foie Gras, Homemade Pain d'Epices and Fig  
Slow cooked Chicken Satay, Spicy Peanut Sauce  
Fried Risotto balls stuffed with Brie Cheese and Romesco Dip  
Maryland Crab Cake, Classic Remoulade Dipping  
Mini Pita Bread with Roasted Lamb and Yogurt Dressing



## PLATED DINNER SELECTIONS

Based on a minimum of three courses

### ***Appetizers***

Porcini and Pine Nut Risotto with Pecorino Romano  
Classic Terrine de Champagne with Pistachio, Brioche and Purple Mustard  
Green Salad with Pears in Different ways, Cabrales Cheese and Candied Nuts  
Sweet Corn Soup with Black Olive Muffin  
Carrot Bisque with Petite Seafood Fritters and Basil Oil

### ***Salads***

Roasted Beet Carpaccio with Chipotle Marinated Rock Shrimp and Baby Lettuces,  
Boston Leaves, Watercress, Tomatoes, Marinated Yellow Beets, Feta Cheese and Smoked Tomato Vinaigrette  
Hearts of Romaine, Homemade Creamy Anchovy Dressing, Shaved Reggiano Parmesan and Focaccia Crisp

### ***Entrées***

Marinated Beef Tenderloin, Porcini and Ciabatta Crust, Garlic Mashed Potato, Seasonal Vegetables and Red Wine Reduction  
Slow braised Veal, Moroccan Couscous, Garbanzo Bean Cumin Puree and Cinnamon Essence  
Roasted Burgundy Marinated Beef Short Rib, Smoked Gouda Potato Mousseline, Glazed Root Vegetables and Mushroom Strudel  
Oven Baked Halibut Filet with Sundried Tomatoes, Lemon Thyme Risotto and Cioppino Emulsion  
Scottish Salmon Loin, Warm Quinoa Salad, Heirloom Tomato and Fennel Tempura  
Grilled mahi Mahi, Smoked Potato Brandade, Haricots Verts and Caramelized Pearl Onions

### ***Sweet Endings***

Cheesecake Lollipops "White and Dark Chocolates", Mini Crème Brulee and Souffles  
Selection of Marshmallows and Sugar Candy Station  
Assorted Tarts (Tiramisu Shooter, Pineapple upside down Cakes, Key Lime, Chocolate in 3 ways)  
Mini French Fruit Tarts, Cream Puffs with Vanilla Cream, Chocolate Éclairs

### ***The Finale***

Our Pastry Chef will create an elegant and traditional wedding cake.  
Exact cake flavor, icing, sauces and decorations will be tailored to your desire.

### ***Coffee Service***

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Imported Teas



## BEVERAGE SELECTIONS

### *The St. Regis Bar Selection*

The aim with our collection of beverages will be to continually source and introduce you to what we feel are some of the finest liquors available to us from around the world. We will always strive to provide you with products emphasizing what we feel are considered localized luxury.

### *The St. Regis Wine Selection*

The focus of our wine collection will be to assure your highest expectations are met. We will always strive to provide wines emphasizing interesting selections from high-quality producers as well as single-vineyard boutique wineries exemplifying the craft at its best.

## WEDDING PACKAGES

Our wedding packages start at \$275 per person with pricing ultimately determined by your personal taste, style and selection. Packages generally consist of 6 passed hors d'oeuvres, 3-course dinner including wedding cake, 5-hour premium open bar and wine service with dinner.

The St. Regis recommends one bartender per 75 guests (\$150 each, plus 7% sales tax). Chef or Attendant fees will be applicable for action stations (\$175 - \$250 per Chef or Attendant, plus 8% sales tax).

All food and beverage is subject to a 24% Service Fee, 8% Sales Tax and 3% Liquor Tax



## BEYOND expectation

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The elegant Rockefeller, John Jacob Astor, Vanderbilt, or Morgan rooms are located on the 3rd floor and provide 1,200 square feet of space for the Hospitality. Either of the rooms would allow for casual seating, cocktail seating and buffet tables. Each room commands a food & beverage minimum of \$3,000, per day for your event. The minimum is exclusive of 24% service charge and 7% sales tax.

It is agreed that the hotel will provide all food and/or beverage service for this event. The hotel does not allow outside food or beverage brought into the hotel.

In addition, if the hospitality suite is required beyond a normal meal period (breakfast, lunch, etc), the hotel requires a minimum of (1) server per 35-50 expected guests to be available for your guest's needs. During this period of time, a labor charge of \$75 per server per hour (plus sales tax) will be applicable with a four hour minimum per day.



## LUXURY enhancements

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The St. Regis Bal Harbour offers Italian floor length ivory linens and napkins for each round dinner table. Each table is eloquently set with Rosenthal Platinum-Band Bone China, Spiegelau Crystal Stemware, "Florenzia" Silver, and complemented with votive candles. In addition, the hotel provides customary tables, tailored upholstered chairs, dance floor, staging, easels, guest book and gift tables on a complimentary basis for your reception.



The St. Regis Bal Harbour is also pleased to assist in arranging specialty linens in a variety of colors, designs and patterns, as well as Chivari chair rental. Additional charges will apply.



The St. Regis Bal Harbour offers several indoor and outdoor venues for your Wedding Ceremony. Outdoor locations command a nominal rental fee. Ceremony fees range from \$500-\$1,000 and include rehearsal time, and weather back-up space if applicable. Audio Visual (for sound system) and Lighting packages are available through the hotel with pricing upon request.



On the day of your event, The St. Regis Bal Harbour will provide valet parking services for a charge of \$15.00 per vehicle. This charge may be paid by each individual guest or posted to your master account. Overnight valet parking for hotel guests is available for \$32.00 per vehicle per night.



Many couples choose The St. Regis Bal Harbour for a "destination" wedding weekend. Rehearsal dinners, Bridal luncheons or teas, as well as farewell brunch can be held at a number of unique settings within the hotel. Please ask your Catering Manager for additional options and details.



## LUXURY continued

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The St. Regis Bal Harbour would be pleased to provide assistance with securing entertainment, photography, floral and décor and ice carvings. The hotel is also available to assist with creating custom menu cards for your event at a nominal fee.



Additional staff may be arranged for your event, including Coat Check and Restroom Attendants at the rate of \$35 per hour per attendant (four hour minimum). Overtime charges may apply for any event longer in duration than five hours.



An advance deposit of 25% is due upon signing of a catering contract. Additional advance deposits of 25% will be due 6 and 3 months prior to the event. The advance deposit structure is based on the combined food & beverage minimum for the event(s), plus service charge and sales tax. An additional deposit(s) may be required once details are finalized. Final payment is required 10 business days prior to the event date along with a completed credit card authorization form so we have a form of payment on file should there be a remaining balance at the conclusion of your event. The final statement will be sent to you one week following your event. Please note all deposits are non-refundable.



The guarantee for the number of guests attending all food functions is required by 12:00 noon three-business days prior to the event. You will be charged for your guaranteed guest count, or your actual guest attendance, whichever is greater. If you do not provide a guarantee by three business days prior, the "Number Expected" as indicated on the Banquet Event Order will be the final guarantee.