

Esmé



Esmé

SPECIAL & PRIVATE EVENTS





Welcome to

Esmé

Not your typical hotel. Once a 1920's bohemian artist's colony, Esmé is now dressed up in the cues of modern luxury for an entirely new experience of chic escape.

Situated alongside historic Española Way, it provides a new way to experience Miami Beach for gatherings, parties, and truly special events.



Our Spaces

Our team at Esmé is ready to collaborate with you on hosting the the perfect event, meeting, or photoshoot with the best offerings for you and your guests.

In the following pages, we have created menus and packages that suit many styles of events and functions which can be additionally customized.

The Roof



Bamboo Room



The Drexel



Paseo



Matanza Courtyard



Meeting Rooms





The Roof is a charming playground with four connecting sections - Pool & Cabanas, Lounge, Bar & Dining, and the Deck. Whether it's a brunch for 30, a birthday bash for 100, or an exclusive buyout for 250. The Roof offers flexibility to make any event a memorable one.



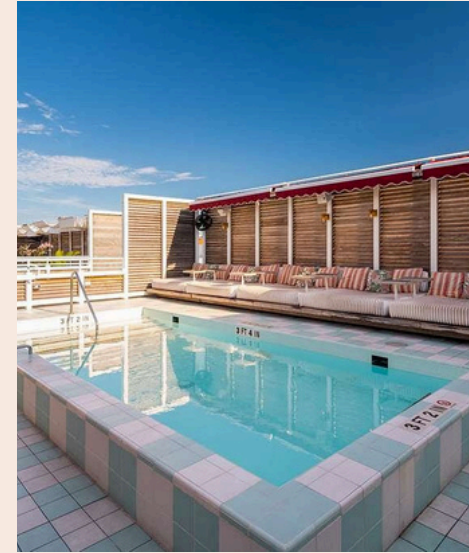
DECK



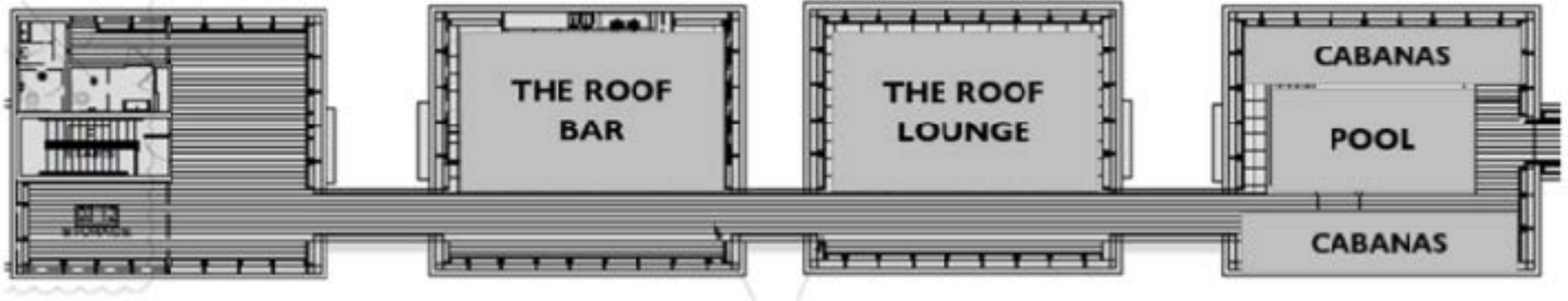
BAR & DINING



LOUNGE



POOL



THE ROOF

DECK:
 -RECEPTION
 OVERFLOW +30

BAR DINING:
 -SEATED: 30
 -RECEPTION: 90

LOUNGE:
 -SEATED: 60
 -RECEPTION: 70





BAMBOO ROOM

by Trader Vic's

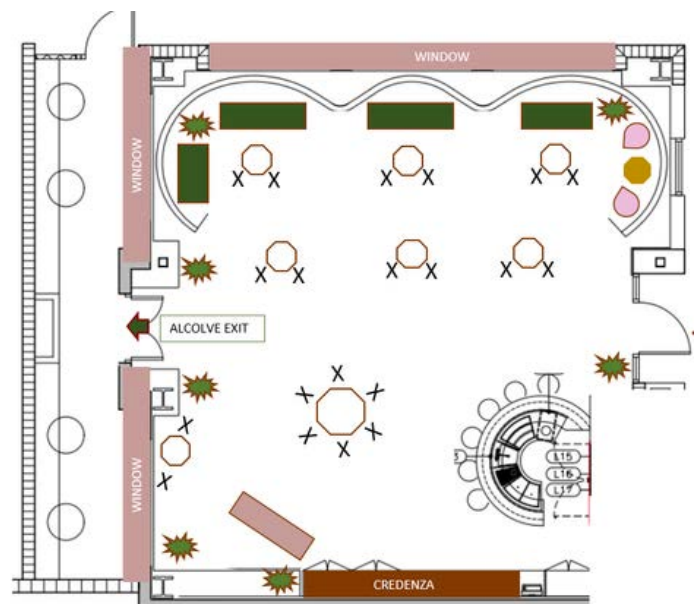
Step into Bamboo Room, the ultimate cocktail haven nestled within the chic Esmé Hotel, Miami. Embracing the allure and mystique of the original Trader Vic's Bamboo Room from the 1930s, our lounge offers a seductive blend of vintage tiki culture and contemporary elegance.

Here, the spirit of tiki comes alive through our innovative cocktail creations and timeless classics. Our carefully curated cocktail menu features a mix of Trader Vic's legendary tiki drinks and modern concoctions, each a testament to our commitment to quality and creativity.

Ensuring that every sip is as delightful as it is unique, Bamboo Room invites you to experience the captivating spirit of tiki in a setting where the past and present collide."

BAMBOO ROOM

CAPACITY
SEATED: 30 GUESTS
RECEPTION: 60+ GUESTS ON A FLOW





MATANZA COURTYARD

Tucked away in the eclectic lobby of Casa Matanza the courtyard is the perfect backdrop for an intimate gathering, here we can host chic cocktail parties or seated private dinners. The courtyard offers dynamic flexibility to make any event a memorable.



CASA MATANZA COURTYARD

CAPACITY

-SEATED: 34 GUESTS

-RECEPTION: 60+ GUESTS ON A FLOW



MEETING ROOMS

Our Multifunctional meeting spaces that can also be booked for photoshoot prep rooms for Wardrobe, Hair & Make-up.

Complimentary Wi-Fi provided
Meeting Supplies
TV Projection, HDMI Connectivity

CAPACITY

EMERALD CONFERENCE ROOM:
8 ATTENDEES

PINK CONFERENCE ROOM:
13 ATTENDEES (PRESENTERS TABLE FOR 2)





ESME PASEO

Behind the walls of Espanola Way, are our European village inspired Paseos are walkable passage ways that connect Esmé village together. Available for semi-private events, programming and brand activations.



ESMÉ LOBBY

The Esmé hotel lobby is available for programming & event activations. This inviting space is central to all the action of our hotel. With multiple seating options and cozy nooks, the lobby invites guests to relax and mingle, while the artful decor and carefully chosen greenery add a touch of natural beauty to the space

Please note this area is not available to be booked as a private space





MATANZA LOBBY

Our Casa Matanza Lobby is located right across Drexel Ave. This intimate space transports you to a Spanish Villa with its lush velvet curtains, white walls and beautiful decor. This space is available for programming, brand events and pop up stores.





THE DREXEL

From the masterminds behind Mandolin Aegean Bistro, The Drexel is a sophisticated yet quaint, modern Mediterranean restaurant in Miami Beach. Named after the iconic street and built on the corner of a historical 1920's village, The Drexel will transport you to the bygone era of Miami Beach. The Drexel team is comprised of industry veterans who have brought their passion to the table, creating a restaurant for locals, by locals. Chef Nano Crespo has mastered a rustic, straight forward cooking style which he continues at his new home with the founders behind Mandolin. Offering clean flavors from the charcoal grill and wood oven, the menu includes housemade pasta and pizza with a heavy emphasis on locally sourced seafood and an entire section dedicated to vegetable dishes. The menu also pairs well with our well curated cocktail list and rare boutique wines.



THE DREXEL

CAPACITY

-INDOOR SEATED: 68

-OUTDOOR SEATED: 40

-INDOOR RECEPTION: 120

-OUTDOOR RECEPTION: 60





PHOTOSHOOTS

Transport yourself to another era at the enchanting and nostalgic Esme Hotel. Here, we offer the ideal setting for your upcoming photoshoot, whether it's an intimate engagement session or a commercial production. With our exquisite décor, meticulously designed rooms, and charming common areas, every corner of our hotel transforms into a picturesque backdrop.

Whatever your vision entails, we have the perfect space to accommodate your photoshoot needs. Additionally, our versatile meeting spaces are available for backstage preparations, ensuring a seamless and flawless shoot from start to finish.

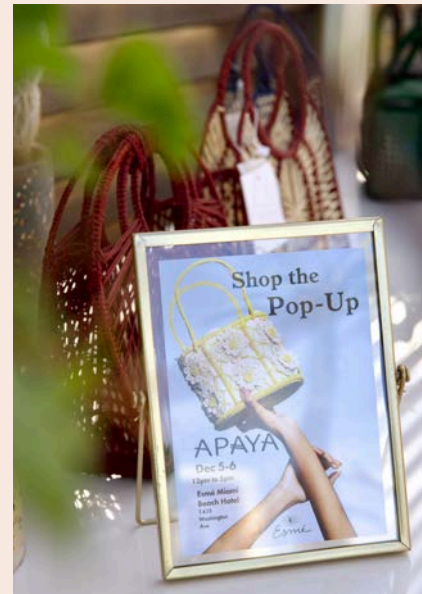




BRAND ACTIVATIONS & POP UPS

Discover the versatility of our exceptional spaces, meticulously designed to accommodate a myriad of purposes. Whether you're envisioning a branded pop-up store, a captivating fashion runway or presentation, or an unforgettable branded event, Esme is here to craft your ideal brand experience with precision and flair.





Sample Menu Options

Our team at Esmé is happy to collaborate with you to create the perfect event with the best offerings for you and your guests.

In the following pages, we have created menus and packages that suit many types of events and functions and all of them can be customized.

A taxable 24% service charge and 9% sales tax will be applied to all food and beverage.



Esmé

BREAKFAST

Display or Family Style

Continental Breakfast | \$25 Display Style

SEASONAL FRUIT SALAD

YOGURT PARFAIT

Greek Yogurt, Fresh Fruit, House Made Granola

BREAKFAST PASTRY

Assortment Chef selection

SLICED BAGELS & TOAST

Fruit preserve, cream cheese and butter

OPTIONAL BEVERAGE PACKAGE

Add-on: +\$10 ++

\$20++ per person / Gallon *2 Refills

Regular Drip Coffee, Assorted Teas, Fresh
Natural Juices, Soft Drinks

Esmé Breakfast | \$35 Family Style

TO START

SEASONAL FRUIT SALAD

BREAKFAST PASTRY

Fruit preserve, cream cheese and butter

ENTREES

AVOCADO TOAST

Smashed Avocado, Heirloom Cherry
Tomato, Cucumber, Watermelon Radish,
Sunflower Seeds, Pumpkin Seeds, Flax
Seeds, on a Sullivan St. Bakery Multigrain
Toast

SEASONAL SCRAMBLE

Three Eggs Scrambled with Seasonal
Vegetables and Crème Fraiche, served
with Sullivan St. Bakery Multigrain Toast

FRENCH TOAST

Served with Fresh berries, Seasonal Jam,
and Maple Syrup

SIDES

Bacon or Chicken Sausage

breakfast

BRUNCH

BRUNCH

Display or Family Style - \$55

SEASONAL FRUIT SALAD

BREAKFAST PASTRY

Fruit preserve, cream cheese and butter

AVOCADO TOAST

Smashed Avocado, Heirloom Cherry Tomato, Cucumber, Watermelon Radish, Sunflower Seeds, Pumpkin Seeds, Flax Seeds, on a Sullivan St. Bakery Multigrain Toast

CLASSIC CAESAR

parmesan, seasoned breadcrumbs, contains anchovies
Grilled Shrimp or Chicken

FRENCH TOAST

Served with Fresh berries, Seasonal Jam, and Maple Syrup

ESMÉ MARKET PLATE

Scrambled Eggs, Avocado, Heirloom Cherry Tomato, Roasted Heirloom Carrot, Salt baked Sweet Potato, Tri-colored Quinoa

NON-ALCOHOLIC

BEVERAGE PACKAGE

Add-on: +\$10 ++

\$20++ per person / Gallon *2 Refills

Regular Drip Coffee, Assorted Teas, Fresh Natural Juices, Soft Drinks

BEVERAGE PACKAGE

Add-on: +\$25 per person

+\$10 for every additional hour

Mimosa, Bellini, White Wine & Rosé

DESSERT

Choose 1

Key Lime Pie

Classic Cheesecake Bites

Homemade Oatmeal Chocolate Chip Cookies

LUNCH

Family Style - \$65

TO START

HUMMUS

served with crudité & crackers

WATERMELON SALAD

Watermelon, arugula, crushed almonds,
mint, evoo, white balsamic, Maldon's

ENTREE

MARKET SALAD

(vg) mixed greens, heirloom cherry tomato,
cucumber, beets, alfalfa sprouts, watermelon
radish, citrus vinaigrette

AVOCADO TOAST

Smashed Avocado, Heirloom Cherry Tomato,
Cucumber, Watermelon Radish, Sunflower Seeds,
Pumpkin Seeds, Flax Seeds, on a Sullivan St.
Bakery Multigrain Toast

CHICKEN GRAIN BOWL

barley, kale, pickled shallot, sweet potato,
sunflower & pumpkin seeds, queso fresco, walnut
pesto

FISH TACO

charred scallion marinated mahi mahi tacos,
mixed cabbage slaw, mango pico, guac, pickled
onions

NON-ALCOHOLIC BEVERAGE PACKAGE

Add-on: +\$10 ++

\$20++ per person / Gallon *2 Refills

Regular Drip Coffee, Assorted Teas, Fresh
Natural Juices, Soft Drinks

DESSERT

Key Lime Pie

Classic Cheesecake Bites

Homemade Oatmeal Chocolate Chip Cookies

SOLO

SHIRAZ

TO START + PIZZAS

*Ahi Tuna Crudo **GF** **V**

Cold-Pickled Cucumbers, Honeycrisp Apple,
Pink Peppercorn, Fresno Chile, Basil Oil

Classic Caesar

Gem Lettuce, Classic Caesar Dressing, Garlic
Brioche Croutons, Parmigiano

Esme Salad **V**

Lolla Rosso, Palmitos, Heirloom Cherry
Tomato, Cucumber, Fresh Citrus, Toasted
Hazelnuts, Extra Virgin Olive Oil, White
Balsamic Vinegar

Crispy Cauliflower

Tri-color Cauliflower, Tahini, Walnut Pesto,
Charred Lemon

White Bean Hummus **V**

Served with Crudité and Flatbread Crackers

Margherita **V**

Salsa Pomodoro, Fresh Mozzarella, Basil

White Pie **V**

Whipped Garlic Ricotta, Fresh Mozzarella,
Roasted Mushrooms, Baby Kale, Calabrian
Chile Oil

+As our Pizza pies are made fresh out the oven,
please allow appropriate time to accommodate
accordingly.

NON-ALCOHOLIC

BEVERAGE PACKAGE

Add-on: +\$10 ++

\$20++ per person / Gallon *2 Refills

Regular Drip Coffee, Assorted Teas, Fresh
Natural Juices, Soft Drinks

DINNER

Family Style

Choose: (2) Starters, (3) Mains, (1) Dessert \$75pp
or

(3) Starters, (3) Mains, (2) Desserts for \$95pp

ENTREE

Slow-roasted Chicken **GF**

Crispy Pee Wee Potatoes, Salsa Pueblita

*Pan-seared Mahi-Mahi **GF** **V**

Poblano-Avocado Crema, Rainbow Baby
Carrots, Mango Pico de Gallo

*Steak Frites **GF**

10 oz. NY Strip, Chimichurri Sauce, Frites

*Lamb Chops +\$5 Supplement

Israeli Couscous, Sundried Tomato,
Artichoke, Fennel, Black Olive, Graffiti
Eggplant, Turmeric Tzatziki

Charred Graffiti Eggplant **V**

Tricolor Quinoa, Zucchini, Fennel, Red
Pepper, Heirloom Baby Carrots, Sunflower
Romesco

DESSERTS

Classic Key Lime Pie

Oatmeal-Chocolate Chip Cookies

Triple-Layer Brownies

Fudge Brownie, Peanut Butter,
Chocolate- Marshmallow Frosting

Classic Cheesecake Bites

PREMIUM PASSED CANAPES

SEA

***Ahi Tuna Crudo** (GF) (V)
Cold-Pickled Cucumbers, Honeycrisp Apple,
Pink Peppercorn, Fresno Chile, Basil Oil

***Mahi-Mahi Tartare**
Mango, Watermelon Radish, Shallot, Ginger,
Scallion, Sesame Seeds, House Soy, Sambal,
Cucumber Cup

***Smoked Salmon** (GF)
Potato Latke, Crème Fraiche, Salmon Roe,
Dill

Mini Shrimp Empanadas
Shrimp, Tomato, Ginger

Charred Shrimp Skewers
Sunflower Romesco

Crispy Mahi Bites
Avocado-Poblano Puree, Mango Pico de
Gallo

***Bay Scallops** (GF) +\$5/pp
Butternut Squash Puree, Crispy Lentils

Crab Cakes +\$5/pp
Alabama White Sauce

Maine-style Mini Lobster Rolls +\$5/pp
Lobster Meat, Celery, Capers, Mayo

LAND

Braised Meatball Sliders
Salsa Pomodoro, Mozzarella, Basil, Martin's
Mini

***Beef Slider**
Cheddar Cheese, Bacon Jam, Martin's Mini

***Skirt Steak Skewer**
Chimichurri

Pollo Asado Skewers
Charred Chicken Thigh, Salsa Pueblita

***Lamb Loin Crostini** +\$5/pp
Turmeric Tzatziki, Sullivan St. Bakery
Stirato

VEGETARIAN

Crispy Cauliflower Skewer
Tri-color Cauliflower, Tahini, Walnut Pesto

Pan con Tomate y Queso
Sullivan St. Bakery Sesamo, Whipped Garlic
Ricotta, Heirloom Tomato

Porcini Mushroom Arancini

Comte Cheese & Potato Croquettes
Spicy Aioli

SWEET

Triple-Layer Brownies
Fudge Brownie, Peanut Butter, Chocolate-
Marshmallow Frosting

Classic Cheesecake Bites
House-made Seasonal Jam, Fresh Fruit

Oatmeal-Chocolate Chip Cookies

1.30 Hours

Select (3) \$45 pp	Select (6) \$60 pp	Select (9) \$75 pp
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BEVERAGE PACKAGES

WINE & BEER

\$35pp per hour, \$15 each additional hour

WHITE

- Sauvignon Blanc Zorzettig Coli Orientali del Friuli, Italy, 2021
- Chardonnay Livius Blanco Reserva F, Rioja Alta, Spain
- Pinot Grigio Bennati, Friuli-Venezia Giulia, Italy
- Gavi del Comune di Gavi DOCG, Scrimaglio, Barolo, Piemonte, 2021 +\$3
- Castel de Fornos, Albarino D.O., Rias Baixas, Val do Salnes +\$3
- Sancerre Sauvignon Domaine Philippe Raimbault "Les Godons" +\$3

RED

- Pinot Noir Screaming Eagle "The Pairing", Santa Barbara, California, 2021
- Cabernet Sauvignon La Puerta Reserva, La Roja, Argentina
- Merlot Stags' Leap +\$5
- Pinot Noir Liquid Farm, Santa Barbara, USA, 2019 +\$5

ROSÉ

- Rumor, Cote du Provence, France
- Whispering Angel, Cote du Provence, France +\$3

SPARKLING

- Sparkling Wine Brut / Rose , Ducado de Hoja, Spain
- Prosecco Treviso, D.O.C., Treviso, Italy
- Champagne Perrier Jouet Grand Brut, France +\$10
- Champagne Veuve Clicquot Brut, France +\$10

BEER

- Estrella
- Local Assorted "Tripping Animals"
- Special Request: Domestic or Local Beer+\$3
- Assorted Soft Drinks

HOUSE/UPGRADED OPEN BAR + SIGNATURE COCKTAIL(S)

\$45pp for the first hour, \$25 each additional hour

VODKA

- Helix
- Titos
- Grey Goose +\$5

TEQUILA

- Hornitos Blanco
- Hornitos Reposado
- Don Julio Blanco +\$5
- Don Julio Reposado +\$5
- Don Julio Anejo +\$6

MEZCAL

- 400 Conejos
- Dos Hombres +\$5

GIN

- No. 3
- Hendricks +\$5

RUM

- Bacardi
- Brugal 1888

BOURBON

- Maker's Mark
- Basil Hayden +\$5

WHISKEY

- Black Label
- Macallan +\$5

*All Wines and Beers included

St. John's

Want to explore more?

Our virtual links provide a comprehensive 360-degree view of our spaces, allowing you to immerse yourself in every corner and detail.

◆ [Esmé Lobby](#)

◆ [The Roof - Lounge & Bar](#)

◆ [The Roof - Pool](#)

◆ [Casa Matanza](#)

◆ [The Drexel](#)



Esme

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MIAMI BEACH

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Esme