Esmé SPECIAL & PRIVATE EVENTS



# Welcome to

Esmé

Not your typical hotel. Once a 1920s 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 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.



Bamboo Room



The Roof



Paseo



**Meeting Rooms** 

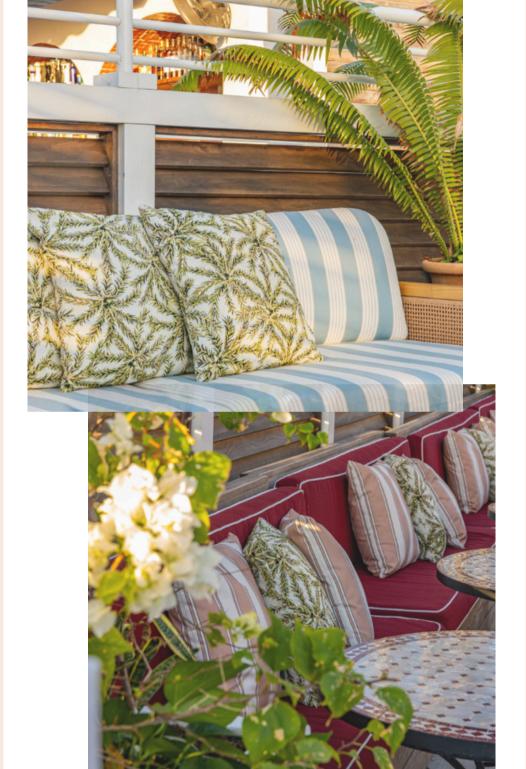


Casa Matanza Courtyard



The Drexel

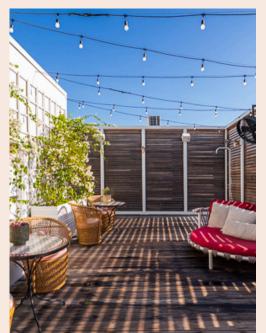






The Roof is a charming playground with four connecting sections - Pool, Lounge, Bar & Dining plus a overflow Deck.

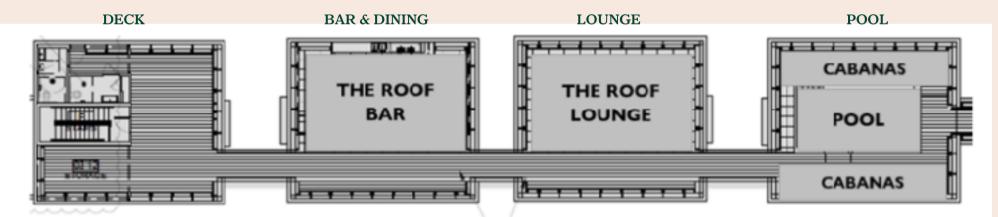
Whether it's a brunch for 30, a birthday bash for 100, or an exclusive buyout for 250, The Roof offers flexibility to make any event a memorable one.







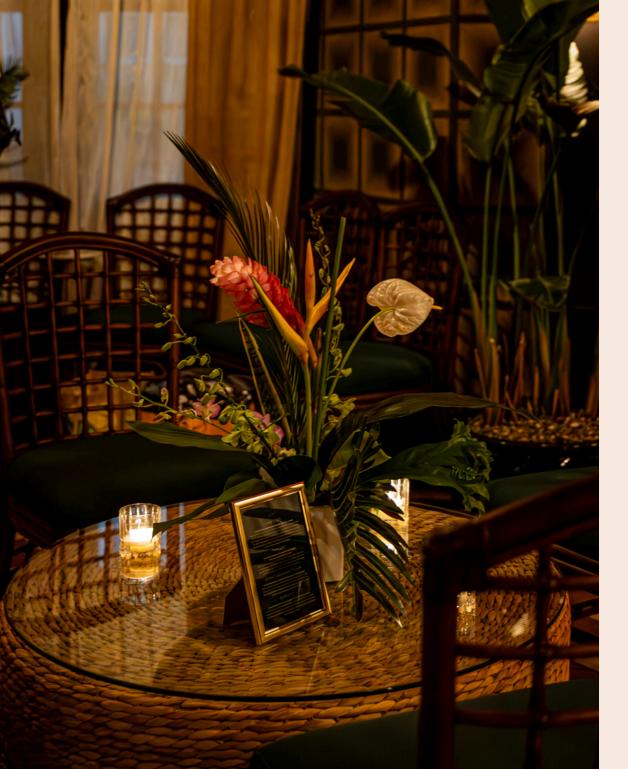




# THE ROOF

DECK: -RECEPTION OVERFLOW +30 BAR DINING: -SEATED: 30 -RECEPTION: 90 LOUNGE: -SEATED: 60 -RECEPTION: 70





# BAMB()() By frader vies

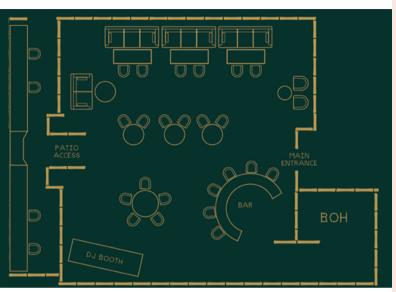
Step into Bamboo Room, the ultimate cocktail haven nestled within the chic Esmé Hotel, Miami. Embracing the allure and mystique of the original Trader Vic's Bamboo Room from the 1930s, our lounge offers a seductive blend of vintage tiki culture and contemporary elegance. Here, the spirit of tiki comes 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: 60-100 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 memorable.



# CASA MATANZA COURTYARD

CAPACITY

-SEATED: 40 GUESTS

-RECEPTION: 60-80 GUESTS ON A FLOW





# **MEETING ROOMS**

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

Complimentary Wi-Fi provided

Meeting Supplies

TV Projection, HDMI Connectivity

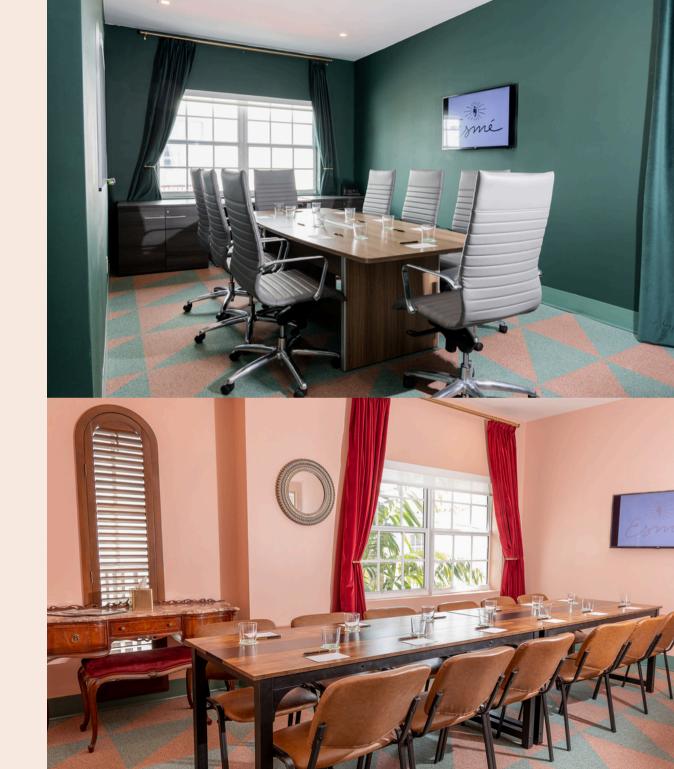
CAPACITY

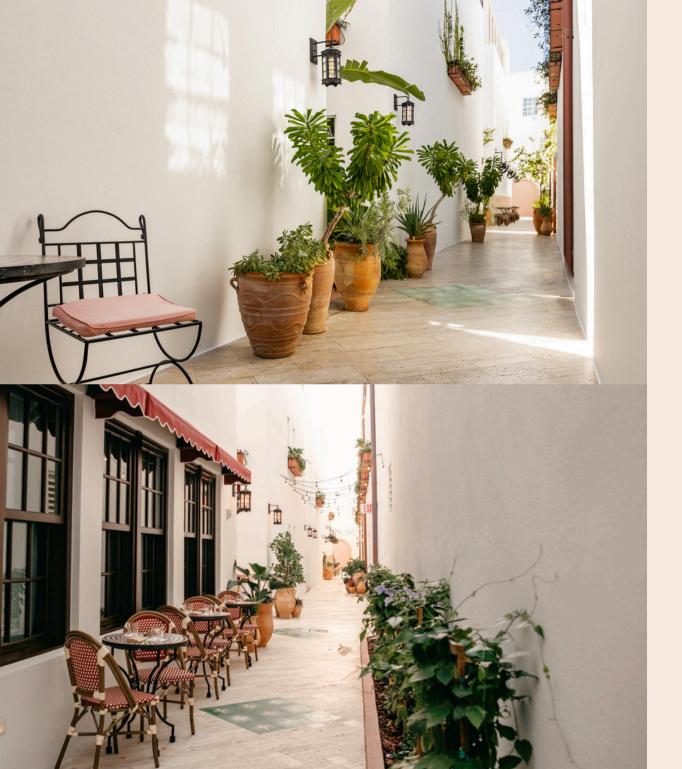
EMERALD CONFERENCE ROOM: 8 ATTENDEES

PINK CONFERENCE ROOM:

13 ATTENDEES (PRESENTERS TABLE FOR 2)







# **ESME PASEO**

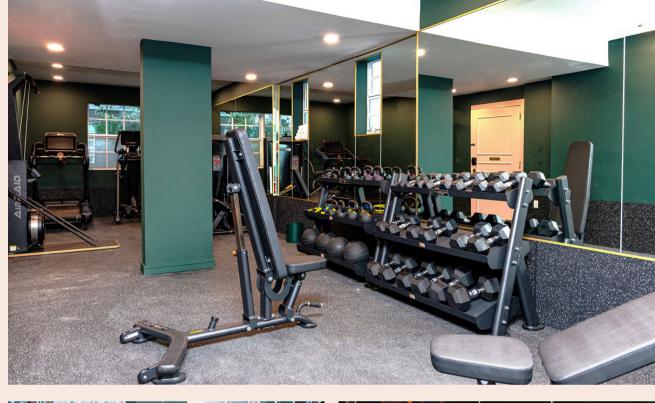
Behind the walls of Espanola Way are our European village-inspired Paseos, which are walkable passageways that connect Esme village together. They are available for semi-private events, programming, and brand activations.

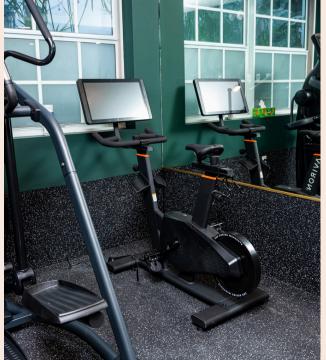


# GYM 24 hours

Take advantage of our gym and continue with your wellness routine during your stay at Esme.









# ESMÉ LOBBY

The Esmé hotel lobby is available for programming and 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.\*







### **CASA 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 1920s 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, straightforward 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 beverages.

### **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

# **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** 0

served with crudité & crackers

WATERMELON SALAD 0

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

### **ENTREE**

MARKET SALAD 0

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

AVOCADO TOAST 0

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



### TO START + PIZZAS

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

Classic Caesar

Gem Lettuce, Classic Caesar Dressing, Garlic

Brioche Croutons, Parmigiano

Esme Salad 

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 **0**Served with Crudité and Flatbread Crackers

Margherita **©** Salsa Pomodoro, Fresh Mozzarella, Basil

White Pie **o**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 (F)
Crispy Pee Wee Potatoes, Salsa Pueblita

\*Pan-seared Mahi-Mahi (F) V
Poblano-Avocado Crema, Rainbow Baby
Carrots, Mango Pico de Gallo

\*Steak Frites **(F)** 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 (1)
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 (F) (O)
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

> Mini Shrimp Empanadas Shrimp, Tomato, Ginger

> Charred Shrimp Skewers Sunflower Romesco

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

\*Bay Scallops (F) +\$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 Skewers 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, ChocolateMarshmallow Frosting

Classic Cheesecake Bites House-made Seasonal Jam, Fresh Fruit

Oatmeal-Chocolate Chip Cookies

### **1.30 Hours**

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

### **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 Giula, 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

# 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

Emé

1438 WASHINGTON AVE.

MIAMI BEACH

Paola Uscategui, Event Sales Manager paola@esmehotel.com (305) 809-8050 | Option 3