



## 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 perfect event 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



El Salón



The Drexel



Paseos



Matanza Courtyard



**Meeting Rooms** 







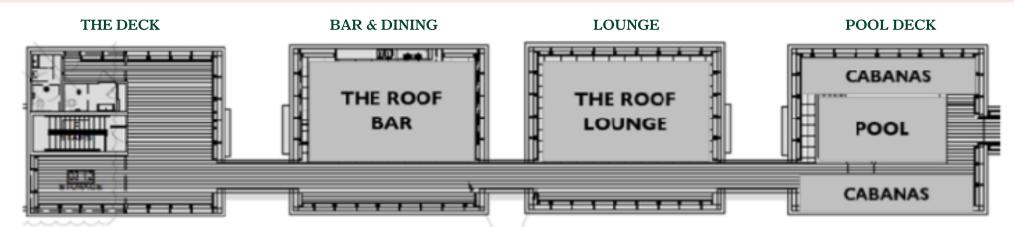
The Roof is a charming playground with four connecting decks - Pool & Cabanas, Lounge, Bar & Dining, and the Deck. Whether it's a brunch for 30, a birthday bash for 100, or an exclusive buyout for 250, The Roof offers flexibility to make any event a memorable one.











### THE ROOF

CAPACITY

SEATED: 30 GUESTS + 10 BAR STOOLS RECEPTION: 150-200 GUESTS ON A FLOW





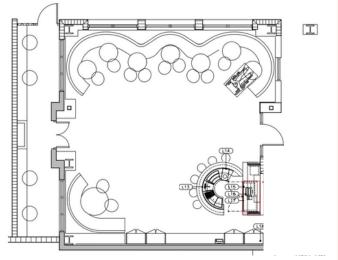
El Salón reveals an intimate approach to the cocktail parlor that is chic, elegant, and sophisticated. Located within the property's main paseo, the space is ideal for cocktail parties, late-night soirees, intimate dinners, product launches, and unique events alike.

### **EL SALON**

CAPACITY

SEATED: 30 GUESTS

RECEPTION: 60-80 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.

### MATANZA COURTYARD

CAPACITY
SEATED: 35 GUESTS

RECEPTION: 50 GUESTS ON A FLOW





## **MEETING ROOMS**

Complimentary Wi-Fi provided

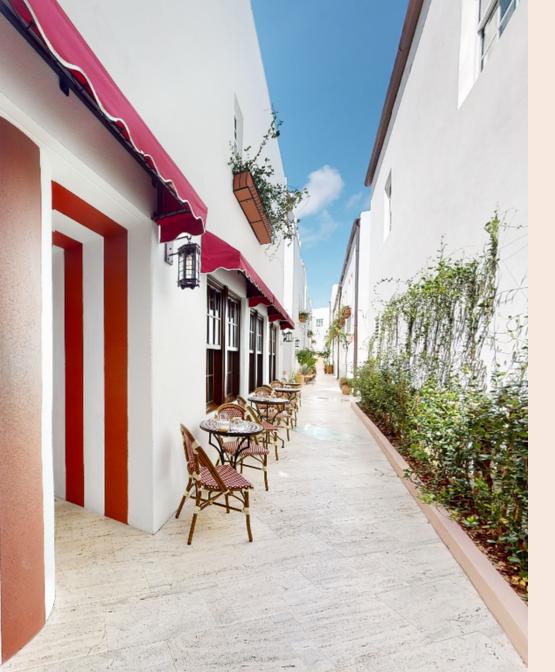
Meeting Supplies

TV Projection, HDMI Connectivity

CAPACITY
EMERALD CONFERENCE ROOM:
8 - 10 ATTENDEES

PINK CONFERENCE ROOM: 14 ATTENDEES (PRESENTERS TABLE FOR 2)





## **ESME PASEOS**

Behind the walls of Espanola Way, are our European village inspired Paseos are walkable passage ways that connect Esme 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





## **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
and brand events





# 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

INDOORS SEATED: 68
OUTDOORS SEATED: 40
INDOORS RECEPTION: 120
OUTDOORS RECEPTION: 60

Please Note: Private events for The Drexel can be coordinated directly with restaurant management.

Please email Tamara@drexelmiami.com











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.



### **BREAKFAST**

Display or Family Style

Continental Breakfast | \$25 DISPLAY STYLE\*

SEASONAL FRUIT SALAD

**YOGURT PARFAIT** 

Greek Yogurt, Fresh Fruit, House Made Granola Freshly Baked Morning Pastry

**BREAKFAST PASTRY** 

SLICED BAGELS & TOAST

Fruit preserve, cream cheese and butter

OPTIONAL BEVERAGE PACKAGE

Add-on: +\$10 ++

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

Regular & Decaf 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

DESSERT

### **BRUNCH**

### Display or Family Style - \$45

### TO START

SEASONAL FRUIT SALAD

#### BREAKFAST PASTRY

Fruit preserve, cream cheese and butter

#### **ENTREE**

#### 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

### OPTIONAL BEVERAGE PACKAGE

Add-on: +\$10 ++ \$20++ per person / Gallon \*2 Refills

#### BRUNCH BEVERAGE PACKAGE

Add-on +\$25 per person +\$10 for every additional hour

Mimosa, Bellini, White Wine & Rosé

#### **DESSERT**

### LUNCH

### Family Style - \$55

#### **TO START**

#### **AVOCADO TOAST**

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

> HUMMUS (vg) served with crudité & crackers

#### ENTREE MARKET SALAD

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

#### **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

#### **OPTIONAL**

#### BEVERAGE PACKAGE

Add-on: +\$10 ++

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

Regular & Decaf Drip Coffee, Assorted Teas,
Soft Drinks

#### DESSERT

### **DINNER**

### Family Style - \$75

#### **TO START**

Gigande Bean Dip Wood oven whole wheat pita, crudité

Tuna Tartare ravigote sauce, taro chips

Heirloom Tomato Salad Feta, kalamata olives, fresh herbs

#### **ENTREE**

Grilled Red Snapper Salsa verde, zucchini, tomato, arugula, pecorino

> Seasonal Orecchiette Garlic, chili, rapini

Steak Frites
Skirt steak, béarnaise sauce & French fries

# OPTIONAL BEVERAGE PACKAGE

Add-on +\$10

Regular & Decaf Drip Coffee, Assorted Teas, Soft Drinks

#### DESSERT

### PREMIUM CANAPES

### Passed or Displayed

#### **SAVORY**

Mini Shrimp, tomato & ginger empanadas

Tuna tartare with mint on taro root chip

Red snapper ceviche, cucumber celery, ginger & lime on shooter

Smoked salmon, crème fraiche, potato latke, dill

Grilled Lamb Chop with Tzatziki Dip

Mushroom Fricassee on Savory Polenta Cakes

Fried cauliflower Skewer, tahini yogurt, mint salsa

Eggplant involtini Skewer, pesto, ricotta

Grilled short rib, horseradish cream, sourdough

Tomato braised meatball with pecorino &fresh herbs

Comte cheese & potato croquette

Porcini mushroom arancini

#### **SWEET**

Homemade Oatmeal Chocolate Chip Cookies

Select (3)

\$30 pp for 1 Hour | \$40 for 2 Hours

Select (6) \$45 pp for 1 Hour | \$55 for 2 Hours

Select (9) \$55 pp for 1 Hour | \$65 for 2 Hours

### **BEVERAGE PACKAGES**

#### BEER & WINE

#### \$35pp for the first hour, \$15 each additional hour

Selected White, Red, and Sparkling Wines & Domestic and Imported Beers Mineral Waters - Assorted Soft Drinks - Assorted Juices

#### **HOUSE SPIRITS**

#### \$45pp for the first hour, \$20 each additional hour

Tito's Vodka, Bombay Gin, Bacardi Superior Rum, Corazon Tequila, Peloton Mezcal, Old Forester Bourbon Whiskey,
Bulleit Bourbon, Wild Turkey 101 Rye, Harleston Green Scotch Whiskey
Selected White, Red, and Sparkling Wines & Domestic and Imported Beers
Assorted Soft Drinks - Assorted Juices

#### **DELUXE SPIRITS**

#### \$55pp for the first hour, \$25 each additional hour

Grey Goose Vodka, Hendrick's Gin, Plantation 3 Star/Original Dark Rum, Don Julio Blanco & Reposado Tequila,
El Silencio Mezcal, Michter's Bourbon Whiskey, Sazerac Rye Whiskey, Dewar's Scotch Whisky,
Michael Collins Irish whisky, D'usse VSOP Cognac, Full Sangria Selection
Selected White, Red, and Sparkling Wines & Domestic and Imported Beers - Mineral Waters - Assorted Soft Drinks - Assorted Juices

All bars feature house wines, local and imported beers, non-alcoholic beer, assorted soft drinks, and assorted juices and mineral water. Premium wine selections are available from our Specialty Wine List. To upgrade any Open-Bar package, we can also customize any experience with unique specialty cocktails, classic cocktails, and custom-designed cocktails from our Master Mixologist.

# 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.

♦ El Salón

♦ Esmé Lobby

♦ The Roof - Bar

♦ The Roof - Pool

♦ Casa Matanza

♦ The Drexel

