

A decorative border with a mosaic pattern of various geometric and organic shapes in shades of blue, yellow, and white, surrounding the central text.

MOSAICO

KITCHEN + BAR

Meetings and Events
Banquet Menu



Beverage Stations

Coffee Station

\$150 (allotted 3 refills)

- Hot Coffee
- Milk
- Creamer
- Hot Water
- A Selection of Teas
- Assorted Bottled Sodas
- Water

Decaf Coffee is available upon request

**** Group may replace assorted bottle sodas for seasonal juices upon request**



9% tax and 20% gratuity will be added to the final invoice

Breakfast

Continental Breakfast

\$25 per person

- Assorted pastelitos
- Guava and cheese pastelitos
- Toast-white and whole wheat bread
- Croissants
- Assorted muffins
- Seasonal jams and spreads, cream cheese, butter, honey
- Serrano & Manchego
- Yogurt variety
- Seasonal fruits

Healthy Breakfast

\$30 per person

- Orange and Apple juice
- Fruit Salad
- Low fat yogurt parfait
- Banana Bread
- Hummus with pita bread
- Whole wheat toast
- Seasonal Jams, spreads and honey
- Your choice of eggs

Miami Classic Breakfast

\$30 per person

- Florida orange and seasonal fruit juices
- Sliced seasonal fruit and berries
- Guava and cheese pastelitos
- Assorted empanadas
- Cuban toast
- Spanish tortilla
- Your choice of eggs

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Group Breakfast Voucher

\$25 per person

Select One Main:

- Pastelitos
- Croissant or Pain au Chocolate
- Tequeños
- Vegan Oats 'Tres Leches'
- Avocado Toast
- Fruit Continental Platter
- French Toast Croissant
- Buttermilk or Blueberry Pancakes
- Spanish Eggs
- Croissanwich
- American Mosaico
- Three Eggs Omelette
- Turkey Club Sandwich

Select One Side:

- Fruit
- 1 egg
- Breakfast potatoes
- Nutella

Select One Beverage:

- Fresh orange juice
- Apple juice
- Cranberry juice
- American coffee



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Downtown Brunch

\$55 per person 9% tax and 20% gratuity will be added to the final invoice

Main

Mosaico Americano

- Eggs any style, choice of protein, breakfast potatoes, artisan bread

Bistec a Caballo

- 4 ounce grilled skirt steak, fried farm egg, with a side of calabsa hash or breakfast potatoes

Eggs Benedicto

- Poached eggs, serrano ham, bearnaise, chives, artisan bread

Avocado Toast

- 2 eggs any style, asparagus, avocado, artisan toast

Salmon Ahumado Bagel

- Sliced smoked salmon, dill cream cheese, fried capers, avocado

Buttermilk Pancakes

- Your choice of blueberry, nutella, or berries

Vegan 'Tres Leches' Oats

- Cinnamon, grated panela

Croissant French Toast

- Maplewood marmalade

Continental Platter

- Fresh fruit, yogurt, granola

Beverages

- Fresh Orange Juice
- Apple Juice
- Cranberry Juice
- Coffee & Tea

Alcoholic Beverages

-additional \$12 per person –

- Mimosa
- Sangria
- Bellini

Dessert

- Flan
- Chocolate Mousse
- Tiramisu Cake
- Guava & Cheese Pastelitos

Our Downtown Brunch Menu is available for a la carte and buffet dining.
For buffet dining; please select 5 main options, 3 standard beverage options, and 2 dessert options to be served for the group

Breaks

Morning Break – AM Break \$15 per person

- Ham Croquettes
- Variety of Muffins
- Chocolate Croissants
- Guava & Cheese Pastelitos
- Seasonal Jams and butter

Afternoon Break – PM Break \$15 per person

- Grilled Cheese Sandwich
- Ham Croquettes
- Tequeños
- Beef Pastelitos (empanadas)

Healthy Break \$17 per person

- Seasonal Fruit Basket
- Mini Avocado Toast
- Granola Bars
- Vegetable Chips
- Banana Bread

Sweet Bar \$17 per person

- Mini French Toast
- Croissants
- House Baked Cookies
- Ice Cream
- Guava and Cheese Pastelitos

Mediterranean Break \$20 per person

- Hummus
- Baba Ganoush
- Pita Chips
- Baked Feta Cheese with Cherry Tomatoes
- Sliced Serrano Ham

Brickell Break \$22 per person

- Smoked Salmon Tartar
- Olive oil Baquette, Mozzarella, Tomato Basil Jam
- Assorted House Baked Cookies
- Tiramisu Cake

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Express Corporate Lunch

\$35 per person

Served in our Meeting Rooms

Salad Station (select 1 option)

- Mix Greens Salad
- Caprese Salad

Main (select 3 options)

- Avocado Toast with Serrano Ham
- Turkey Club Sandwich
- Smoked Salmon Bagel with pickled onion & cream cheese
- Mosaico Chicken Melt Sandwich
- Prosciutto, Mozzarella, Arugula, Pesto on a Toasted Baguette

Dessert (select 1 option)

- Tiramisu cake
- Cookies
- Fruit Salad Cup



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Lunch a la Carte

Served at Mosaico Kitchen and Bar

\$48 per person

L'Entrée (select 2 options)

- Croquetas Serrano
- Tequenos
- Burrata
- Crab Cake
- Ceviche
- Grilled Octopus
- Caesar Salad
with chicken or shrimp

Main (select 3 options)

- Chicken Marsala
- Medallion Beef with Red
Wine Reduction Sauce
- Corvina with Lemon Butter
Sauce
- Roasted Salmon
- Lobster Ravioli
- Pietro Pasta al Salmon
- Mushroom Risotto
- Quinoa with Vegetables (V)

Dessert (select 2 options)

- Chocolate Mousse
- Tiramisu Cake
- Torta la Nonna - lemon and
almond pie
- Flan

Our Group Lunch a la Carte Menu offers a range of dining options, however when contracting this menu, we ask for the group /planner to reduce the menu and pre-select 2 L'Entrées, 3 Mains, and 2 Desserts

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Dinner a la Carte

Served at Mosaico Kitchen and Bar

\$50 per person

L'Entrée (select 2 options)

- Margeherita Flatbread
- Tostones with Shrimp and avocado
- Crab Cakes
- Mixed Greens Salad

Main (select 3 options)

- Caesar salad with chicken or shrimp
- Pietro Pasta Salmon
- Roasted Chicken
- Pasta del Giorno
- Churrasco
- Tagliatelle Pomodoro
- Indigo Burger with fries

Served with Mashed Potatoes and vegetables

Dessert (select 2 options)

- Flan
- Tiramisu cake
- Torta La Nonna- Lemon and almond tart

Our Group Dinner a la Carte Menu offers a range of dining options, however when contracting this menu, we ask for the group /planner to reduce the menu and pre-select 2 L'Entrées, 3 Mains, and 2 Desserts

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Dinner a la Carte

Served at Mosaico Kitchen and Bar

\$72 per person

L'Entrée (select 2 options)

- Burrata with prosciutto and figs
- Green goddess Salads with champagne
- Tabla Mary Brickell
- Tuna Tartare
- Ceviche
- Grilled Octopus

Main (select 3 options)

- Corvina Medallion of Filet Mignon 6 oz
- Roasted Lamb Chops
- Lobster Ravioli
- Champagne sauce Salmon with asparagus
- Filet Mignon with Brie roasted potatoes
- Chicken breast with apricot glazed roasted vegetables
- Whole wheat pasta with roasted vegetables (V)

Served with Mashed Potatoes and vegetables or asparagus

Dessert (select 2 options)

- Crème Brulee
- Chocolate Mousse
- Tiramisu Cake
- Lava Cake with Berries

Our Group Dinner a la Carte Menu offers a range of dining options, however when contracting this menu, we ask for the group /planner to reduce the menu and pre-select 2 L'Entrées, 3 Mains, and 2 Desserts

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Seafood Dinner Special

Served at Mosaico Kitchen and Bar

\$60 per person

L'Entrée (select 2 options)

- Tuna Tartare
- Lobster Bisque
- Crab Cake
- Ceviche
- Grilled Octopus
- Fish and Chips
- Shrimp Aguachile

Main (select 2 - 3 options)

- Grilled langoustine
- Roasted Salmon
- Lobster ravioli
- Pietro pasta al salmon
- Scallops pan seared
- Branzino Meunier

Dessert (select 2 options)

- Chocolate Mousse
- Tiramisu Cake
- Flan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

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Vegan and Vegetarian Dining Options

All vegan and vegetarian option can replace items offered on our Lunch a la Carte, Lunch Buffet, or Dinner a la Carte Menus

L'Entrée

- Mixed Green Salad (V)
- Quinoa, Heart of Palm, Avocado, Lemon Herb Vinaigrette (V)
- Whole Roasted Cauliflower (V)
- Caprese Salad

Main

- Tagliatelle pomodoro (V)
- Roasted Sweet Potatoes, Grilled Red Onions, Chimichurri (V)
- Vegetable Fried rice (V)
- Ricotta Filled Ravioli, Basil Cream, Roasted Tomatoes, Padano Crumble
- Mushroom Risotto (V)
- Impossible Burger with fries (V)

Dessert (select 2 options)

- Fruit Salad
- Sorbet - Mango, lemon, raspberry





Kids Menu

\$15 per person

Main

- Mac'n'Cheese
- Fettuccini Alfredo
- Mini Cheese Pizza
- Cheeseburger
with French Fries
- Chicken Tenders
with French Fries

Dessert

- Vanilla Ice Cream
- Chocolate Ice Cream

If you would prefer to serve this menu in a buffet style, we kindly ask for the group /planner to reduce the menu and pre-select 3 Mains, 3 Drinks, and 1 Dessert

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The Welcome Party Package

\$30 per person

Appetizers (select 6 options)

- Tostones with Shrimp
- Tequenos with Pink sauce
- Flat bread with serrano Ham
- Crab cakes
- Ceviche
- Beef Empanadas
- Serrano Croquettes
- Flat Bread
- Charcuterie and Cheese Board



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Beverage Packages

Wine & Beer

Standard Wine Package

\$12.00 per glass | \$40 per bottle

White Wine:

- Three Thieves *Chardonnay*
- Three Thieves *Pinot Grigio*

Red Wine:

- Three Thieves *Cabernet Sauvignon*
- Three Thieves *Pinot Noir*

Beer Package \$7 per bottle

Domestic:

- Bud Light
- Budweiser
- Veza Sur

Import:

- Hoegaarden
- Heineken
- Stella Artois

Corkage Fee

\$35 per bottle of wine

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Premium Wine Package

\$16.00 per glass | \$59 per bottle

White Wine:

- Quilt *Chardonnay*
- Sant'Anna *Pinot Grigio*

Red Wine:

- Bonanza *Cabernet Sauvignon*
- Meiomini *Pinot Noir*
- SkySide *Red Blend*
- Finca Nueva *Rioja Crianza*
- Marcelo Pelleriti *Malbec, Argentina*



Open Bar Packages

Standard Package

- Tito's vodka
- Ashby's Gin
- Aristocrat white rum
- Tijuana Silver Tequila
- Tijuana Resposado Tequila
- Dewar's Scotch
- Wild turkey bourbon.
- Standard house wine and beer (4 choices)

One hour - \$26 per person
Two hours - \$40 per person
Three hours - \$54 per person
Each additional hour \$12 per person

Premium Package

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Patron Tequila Silver
- Montelobos Mezcal
- Old Parr Scotch
- Wild Turkey Bourbon
- Standard house wine and beer (4 choices)

One hour - \$32 per person
Two hours - \$48 per person
Three hours - \$64 per person
Each additional hour \$14 per person

Signature Cocktails:

- Mojito
- Margarita

- Old Fashion
- Rum Runner
- Dirty Martini

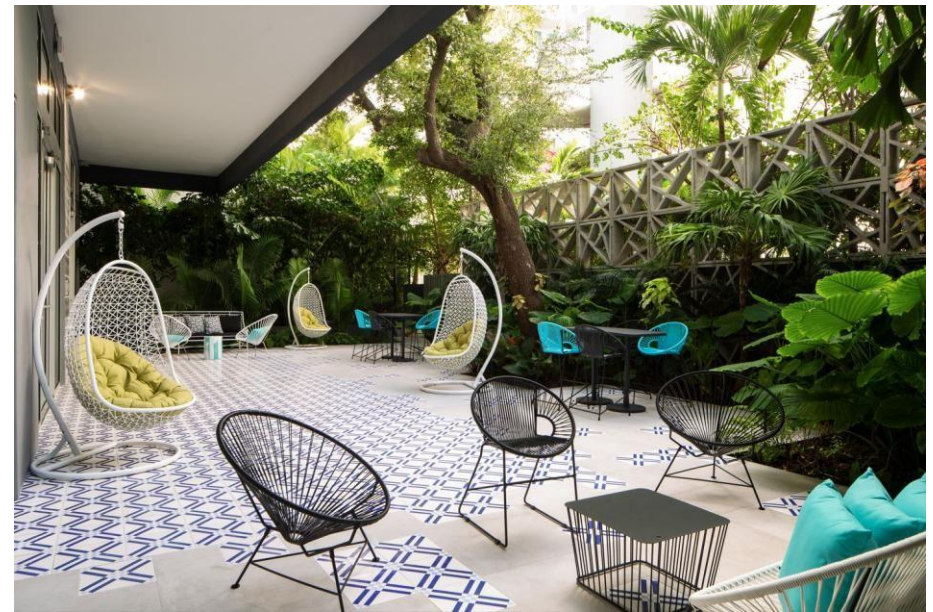
- Cosmopolitan
- Moscow Mule

Standard Signature Cocktails | \$14

Premium Signature Cocktails | \$18

Two hour minimum for all open bar packages If one hour, required up-charge of \$10 per person
Bartender required - one per 50 guests - \$150 per bartender

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Information

Service Charge & Tax Fee

All food and beverage prices are subject to a 20% service charge and 9% sales tax. Florida State Tax will be added to all food, beverage, labor, service charge and miscellaneous charges

Outdoor Functions

Hotel Indigo Miami & Mosaico Kitchen and Bar reserve the right to make a decision to move any outdoor function to an inside location due to weather Conditions. To ensure a timely setup of all outdoor events, we will advise you of the necessary time that a weather/wind call must be made.

Minimum Guarantee

A guaranteed guest count is required, 4 business days prior to the function date. This number is not subject to reduction. If the attending number of guests exceeds this count, a menu substitution may be necessary.

Miscellaneous Fees

Bartender required, one per 75 guests. Bartender fee are \$150 each, subject to service charges.





MOSAICO
KITCHEN + BAR

Hotel Indigo & Atwell Suites Miami Brickell

145 SW 11th Street, Miami Florida 33130

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