

GATHER TOGETHER CELEBRATION

INTIMATE GATHERING & BANQUET MENU

When gathering together, food and drink connect people in celebration. We invite you to delight in farm-to-table, locally inspired cuisine, where our chef-driven philosophy reigns, quality is key. We are honored to present the THesis Event Menus.

1350 S. DIXIE HWY / US1, CORAL GABLES, FL 33146

THESISHOTELMIAMI.COM

@THESISHOTELMIAMI

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CAPACITY CHART

At a Glance

Total Guest Rooms:	245
Meeting Rooms:	6
Total Meeting Space:	6,940 sq ft (indoor) 13,000 sq ft (outdoor)
Largest Meeting Space:	Theory + Study Ballroom 2,228 sq ft
Largest Meeting Capacity:	440 in theater 400 in reception (outdoor)



DIMENSIONS	Foyer	Park Terrace	Theory Terrace	Ivy Terrace	Theory Ballroom	Study	Theory	Innovation	Prospect	Ideology	Impact	Paseo Courtyard	Pool Deck
Area (sq. Ft.)	2,123	337	503	1,049	2,228	632	1,596	440	378	561	429	8,232	1,400
Dimension	89x14' - 40'x20'	31'x11'	43'x11'	87'x12'	41'x39'	16'x38'	42'x38'	22'x20'	20'x19'	30'x18'	23'x18'	25'x 202'	33.5'x 27'
Ceiling height	13'	-	-	-	13'	13'	13'	13'	13'	13'	13'	-	-

CAPACITY

	Foyer	Park Terrace	Theory Terrace	Ivy Terrace	Theory Ballroom	Study	Theory	Innovation	Prospect	Ideology	Impact	Paseo Courtyard	Pool Deck
Theatre	60	12	22	100	440	120	320	40	20	40	25	120	200
Classroom	30	5	18	60	112	24	88	18	8	20	12	500	40
Banquet	100	16	30	100	180	40	120	28	20	40	24	200	60
Crescent	28	7	14	35	105	28	84	46	12	24	18	140	40
Conference	28	10	15	40	50	20	26	20	14	20	16	100	25
Hollow square	30	12	16	48	48	20	36	20	16	20	16	120	36
Reception	150	20	50	100	250	50	150	20	21	35	12	400	120
U-shape	18	8	14	22	40	18	32	14	12	22	16	80	16



BREAKFAST & BRUNCH

All breakfast & brunch pricing is listed per 1.5 hours of service.

GOOD START

\$40 / Per Person

- House made Granola, Dried Fruits and Coconut
- Greek Yogurt Parfait, Fruits, Pumpkin Seeds (Deconstructed)
- Seasonal Fresh Fruit Salad
- Artisan Selection of Muffins, Fresh Breads, Croissants served with Whipped Butter, Seasonal Jams
- Soft Scrambled Farm Fresh Eggs
- Thick Smoked Bacon
- Roasted Potatoes, Herbs and Garlic
- Florida Orange and Apple Juices
- Freshly Brewed Coffee and Tea Service

CONTINENTAL

\$32 / Per Person

- Greek Yogurt Parfait, Fruits, Pumpkin Seeds
- House made Granola, Dried Fruits and Coconut
- Seasonal Fresh Fruit Salad
- Artisan Selection of Muffins, Fresh Breads, Croissants served with Whipped Butter, Seasonal Jams
- Florida Orange and Apple Juices
- Fresh Brewed Coffee and Tea Service

** All pricing is subject to a 9% tax, 25% service charge and 7% state tax **



BREAKFAST & BRUNCH

All breakfast & brunch pricing is listed per 1.5 hours of service.

SPECIALTY ENHANCEMENTS

Items available only when added to a good start or continental package

OMELET STATION

\$20 / Per Person

Chef Fee of \$150 / Based on one hour of service & one Chef per 50 guests

- Farms Eggs & Farm Egg Whites
- Selection of Fresh Farm Vegetables
- Thick Smoked Bacon, Sausage and Ham
- Cheddar, Swiss Cheese and Goat Cheese

RAW BAR & SEAFOOD

\$40 / Per Person

(pricing based on
(3) pieces per
person)

- Oysters - East & West Coast Selections with Mignonette
SEASONAL / MARKET PRICE/ADD ON
- Shrimp Cocktail
- Local Fish Ceviche, Coconut Milk, Lemon, Onions, Thai Basil
- Stone Crab Claws SEASONAL - OCTOBER THROUGH MAY / MARKET PRICE/ADD ON

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LUNCH BUFFET

\$65/ Per Person

PRICING BASED ON BUFFET STYLED STATIONS FOR 1.5 HOURS OF SERVICE

ENTREES CHOICE OF TWO:

- Mojo Roasted Chicken, Adzuki Bean Congri, Pickled Onions, Spinach
- Lemongrass Glazed Grouper, Heirloom Carrots, Coconut Curry
- Mishima Ranch Churrasco, Yucca, Rainbow Chard, Red Pepper, Chimichurri
- Duck Fried Rice, Duck Egg, Brussels Sprouts, Heirloom Carrots, Thai Basil
- Crispy Mapo Tofu Doubanjiang, Shitake, Cauliflower, Szechuan Peppercorn

Please select a starch and vegetable from one of the protein selections

SIDES CHOICE OF 2

- Heirloom Tomato and Mozzarella with Pesto
- Ghee Roasted Plantains
- Island Spiced Fries
- Mixed Farm Greens Salad
- Soy Glazed Brussels Sprouts
- Caesar Salad

DESSERTS

- Chef's Choice of Desserts



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SALADS & SANDWICHES BUFFET

\$50 / Per Person

PRICING BASED ON BUFFET STYLED STATIONS FOR 1.5 HOURS
OF SERVICE

LETTUCES (select one): Mixed Farm Greens, Tuscan Kale and Romaine

RAW VEGETABLES (select two): Farm Tomatoes, Florida Cucumbers, Heirloom Carrots, Avocado, Pickled Shallots, Sliced Radishes

TOPPINGS (select two): Ancient Grains, Sunflower Seeds, Dried Fruits, Croutons

DRESSINGS (select two): Creamy Parmesan, Lemon Tahini, Korean BBQ Vinaigrette, Balsamic Vinaigrette

SUPPLEMENTAL PROTEIN OPTIONS PROTEIN:

- Grilled Niman Ranch Churrasco + \$10 per person
- Mojo Marinated Grilled Chicken + 10 per person
- Soy Miso Marinated Tofu + \$5 per person
- Citrus Poached Shrimp + \$10 per person

SANDWICHES CHOICE OF 3

- Jerk Chicken Breast, Date Mango Chutney, Grilled Pineapple, Pickled Red Onion, Cilantro Lime Aioli, Baguette
- House Brined Turkey, Smashed Avocado, Sprouts, Tomato, 7 Grain Bread
- Black Forest Ham, Preserved Orange Jam, Fennel Coleslaw, Mint Pesto
- Steakhouse Roast Beef, Herb Roasted Tomatoes, Upland Cress, Wasabi Horseradish Cream, Baguette
- Pork Belly Sandwich, Chili Glaze, Kimchi, Smoked Mozzarella
- Roasted Seasonal Vegetable Spinach Wrap, Green Goddess Dressing

DESSERTS CHOICE OF 1

- Rum Cake, Seasonal Fruits
- Chef's Choice Dessert



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BREAK TIME

All lunch pricing is listed per hour of service. One hour minimum. Barista fee of \$150. 1 per 25 guests.

COFFEE AND TEA \$80.00/ gallon

PORTABLE CAFE SERVING ARTISAN COFFEE & TEA \$25 PER PERSON

- Lavazza Machine: Espresso, Lattes, Cappuccino, Cortado, Drip Coffee, Cold Brew
- Selection of Organic Teas, Loose Leaf and Bagged, Iced Tea
- Organic Cream and Milk, Almond Milk, Oat Milk with Sweeteners & Garnishes

SWEET AFTERNOON \$20 PER PERSON

House Made Cookies, Biscotti, Fresh Baked Brownies

HEALTHY BREAK \$20 PER PERSON

Seasonal Fruit Platter, Yogurt Parfait, Granola Bar, Fruit Infused Water.

LA "VENTANITA" \$27 PER PERSON

Jamaican short rib Empanadas, Ham and Cheese Croquetas, Cheese Tequenos, Cuban Sliders

MEXICAN BREAK \$15 PER PERSON

Housemade Salsa, Guacamole, Tortilla chips

CHEESE AND CHARCUTERIE \$28 PER PERSON

Assorted Domestic and Imported Cheese and Charcuterie, Grilled and Marinated Vegetables, Chutneys and Crostini

A LA CARTE SNACKS

MIN. OF 12 PER ITEM

ASSORTED YOGURTS

\$3 EA.

TRAIL MIX BAGS \$4 EA.

COOKIES \$38 /dozen

CROISSANTS \$6 EA.

BAGS OF CHIPS \$4 EA

GRANOLA BARS \$4 EA

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ALL DAY MEETINGS

All pricing is listed per hour of service. One hour minimum.

UNO

\$115 / Per Person

- Continental Breakfast
- 1 AM Break Selection with Coffee and Tea Service
- Base Lunch Package
- 1 PM Break Selection with Coffee and Tea Service

DOS

\$130 / Per Person

- Base Breakfast Package
- 1 AM Break Selection with Coffee and Tea Service
- Base Lunch Package
- 2 PM Break Selections with Coffee and Tea Service

TRES

\$170 / Per Person

- Base Breakfast Package
- 1 AM Break Selection with Coffee and Tea Service
- Base Lunch Package
- 2 PM Break Selections with Coffee and Tea Service
- Happy Hour Reception

CUATRO

\$250 / Per Person

- Base Breakfast Package
- 1 AM Break Selection with Coffee and Tea Service
- Base Lunch Package
- 2 PM Break Selections with Coffee and Tea Service
- Dinner Base Package

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HORS D'OEUVRES

SELECT ANY OF THE ITEMS BELOW AT \$6.00 PER SELECTION PER PERSON WITH A MINIMUM SELECTION OF 50 PER PIECE.

PRICING BASED ON BUFFET STYLED STATIONS. BUTLER PASSED OPTION AVAILABLE AT \$150.00 PER SERVER. 1 PER 20 GUESTS.

CHILLED

- Green Chickpea Hummus, Pita, Zaatar
- Tomato Bruschetta, Mozzarella, Maldon Salt
- Ceviche, Coconut Leche de Tigre, Onions, Avocado
- Smoked Fish Dip with Crostini
- Crudité, Loaded Herb Crème Fraiche
- Caprese Bites
- Chilled Shrimp

HOT

- Mini Mamey Beef Slider, Aged Cheddar, Onion
- Mini Jamaican Short rib Empanadas
- Conch Fritters, Cilantro Sauce, Habanero
- Lump Crab Cakes, Mango Salsa, Brioche round
- White Truffle & Brie Grilled Cheese Triangle, Florida Guava Jam
- Grilled Shrimp Skewers, Garlic Chili Sauce
- Roasted Pork Belly
- Crispy Mushrooms
- Jerk Plantains, Tamarind Chutney, Crème Fraiche
- Key West Pink Shrimp Mini Tacos, Malanga, Roasted Jalapeño, Avocado, Farm Radish
- Wood Roasted Cauliflower, Goat Cheese Crostini, Harissa

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DINNER BUFFET

\$110 PER GUEST. All PRICING IS LISTED PER HOUR OF SERVICE. SERVED WITH ARTISAN BREAD AND WHIPPED BUTTER

SALAD

CHOICE OF 2

- Vietnamese Caesar Salad
- Hawaiian Heart of Palm Salad, Farm Greens, Avocado, Pumpkin Seeds, Green Goddess Dressing
- Florida Watermelon Salad, Goat Cheese, Heirloom Tomatoes, Cucumber, Radish, Pickled Fresno, Tamarind, Peanuts, Mint
- Caprese Salad, vine tomatoes, mozzarella, basil, olive oil, balsamic vinegar

ENTRÉE

CHOICE OF 3

- Mishima Ranch Churrasco , Yucca, Rainbow Chard, Red Pepper Chimichurri
- Braised short ribs, five Spices BBQ
- Roasted Local Fish, Curry Sauce, Bok Choy
- Mojo Roasted Chicken, Adzuki Bean Congri, Pickled Onions, Spinach
- Jerk Spiced Pork Belly, Plátanos Maduros, Jerk Crema, Pikliz
- Tofu, Chickpeas, Cilantro Pesto, Almonds, Mapo Tofu

SIDES

CHOICE OF 2

- Brussels Sprouts, Sweet Soy, Sesame, Toasted Seaweed, Sea Salt
- Roasted Sweet Potatoes, Rosemary
- Brown Butter Honey Glazed Heirloom Carrots and Seasonal Vegetables

Dessert

CHOICE OF 1

- Chocolate Mousse Bar
- Mango Custard
- Rum Cake, Local Bruleed Banana

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PLATED DINNER

\$97 PER PERSON

Two entrée choices are available with counts given in advance and indicated at each place setting

FIRST COURSE

CHOICE OF 1

- Florida Key Wahoo Ceviche, Coconut Leche de Tigre, Red Onion, Avocado, Cachucha Peppers, Cilantro
- Honeycrisp Apple Salad Goat Cheese, Heirloom Tomatoes, Cucumber, Tamarind, Peanuts, Mint
- Vietnamese Caesar Salad, Opal Basil, Parmigiano, Crispy Shallots, Croutons

ENTRÉE

CHOICE OF 1

- Lemon Grass Glazed Local Fish, Boy Choy, Heirloom Carrots, Bamboo Rice, Thai Curry
- Mishima Ranch Churrasco, Yucca, Rainbow Chard, Red Pepper Chimichurri
- Mojo Roasted Chicken, Adzuki Bean Congri, Pickled onions Spinach
- Jerk Spiced Pork Belly, Platanos Maduros, Jerk Crema
- Duck Fried Rice, Duck Egg, Brussel Sprouts, Heirloom Carrots, Thai Basil

DESSERT

CHOICE OF 1

- Chef's Choice Dessert

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STATIONS

CEVICHE CART

\$24 / Per Person

- Citrus Marinated Local Fish and Pink Shrimp
- Cachucha Peppers Leche de Tigre
- Onions, Cilantro, Sweet Potato, Corn

ARTISAN CHEESE & CHARCUTERIE

\$26 / Per Person

- Assorted Domestic and Imported Cheese and Charcuterie
Grilled & Marinated Vegetables
- Mustard
 - Local Bread & Crostini

RAW BAR & SEAFOOD

\$55 / Per Person

(pricing based on (3) pieces per person)

- Oysters - East & West Coast Selections with Mignonette
SEASONAL / MARKET PRICE/ADD ON
- Shrimp Cocktail
- Local Fish Ceviche, Coconut Milk, Lemon, Onions, Thai Basil
- Stone Crab Claws
SEASONAL - OCTOBER THROUGH MAY / MARKET PRICE/ADD ON

SLIDE INTO COMFORT DISPLAY

\$45 / Per Person

(based on 2 sliders per person)

- CHOICE OF 3 SLIDERS
- Classic Sirloin Slider, *Cheddar, Bacon, Onion Jam, Ketchup*
 - Southern Grilled Chicken Slider *Veggie Slaw, Sweet-n-Spicy Pepper Jam, Remoulade*
 - *Portabella Mushroom Sliders*
 - *Comes with: Island Spiced French Fries*

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STATIONS

TEX-MEX STATION

\$60 / Per Person

(Based on (2) Tacos per person)

CHOICE OF 2 MEATS

- Mojo Marinated Pork Tacos
- Al Pastor Mahi Mahi Taco, Citrus Jalapeno Aioli
- Crispy Avocado Taco, Black Bean Puree, Charred Corn Salsa
- Charred Flank Steak Asada Taco, Roasted Chili Sauce
- Adobo Chili Lime Chicken, Pico de Gallo, Cotija Cheese
- Comes with Pico de Gallo, Assorted Hot Sauces, Lime Wedges & Locally Sourced Tortillas Chips.
- In addition: Grilled Vegetable Quesadilla , Sweet & Spicy Slaw and Picked Jicama & Pineapple

CARIBBEAN STATION

\$78 / Per Person

- Filleted Florida Snapper *with Fresh Citrus & Herbed*
- Mojo Roasted "Caja China" Pork, *Sour Orange, Garlic, Marinated Onion*
- Vegetable Paella *Sweet Peas, Piquillo Pepper, Artichokes, Grilled Lemon*
- White Rice/Black Bean, *Grilled Vegetables*
- *Heirloom Tomatoes, Butter Lettuce, Upland Cress, Orange Segments, Orange Saffron vinaigrette Salad*
- Crispy Plantain Strips *Cilantro Lime Aioli*

ANTIPASTI STATION

\$40 / Per Person

- Assorted of grilled zucchini, grilled asparagus, portobello mushrooms
- Abruzzese dry cured Sausages, Soppressata Salami, Parmigiano-Reggiano
- Marinated fresh Mozzarella and Tomato
- Roasted Onions
- Assorted of black and green olives

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THESIS BAR
ALCOHOLIC
MIN OF 15 GUESTS

NON

PORTABLE CAFE
SERVING ARTISAN
COFFEE & TEA

\$18 per person for first hour.

- Lavazza Machine, Espresso, Lattes, Cappuccino, Cortado, Drip Coffee, Cold Brew
- Selection on of Organic Teas, Loose Leaf and Bagged, Iced Tea Selections
- Selection of Biscuits and Biscotti
- Organic Cream and Milk, Almond Milk, Oat Milk with Sweeteners & Garnishes

ALL DAY AVERAGE
PACKAGE

\$25 per person for first hour &
\$12 for every additional hour

- Coffee/tea
- Soft Drinks & Bottled Waters

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THESIS BAR

All Bar packages include Soda and Filtered Water

BEER & WINE PACKAGE

\$22 per person per hour.

Each additional hour \$12 per person

Bartender fee of \$150 per 25 guests.

- (2) Selections of Craft and Local Beers
- (1) Champagne or Sparkling Wine
- (1) White Wine
- (1) Red Wine

FIRST TIER BAR

\$28 per person per hour.

Each additional hour \$14 per person

Bartender fee of \$150 per 25 guests.

- Wheatley Vodka
- Matusalem Rum
- Atian Gin
- Roses Bourbon
- Glenmorangie
- Corazon Tequila
- (1) White Wines
- (1) Red Wines
- 2 Beers
- Standard mixers and juices and sodas

PREMIUM OPEN BAR

\$34 per person per hour.

Each additional hour \$17 per person

Bartender fee of \$150 per 25 guests.

- Ketel One Vodka
- Bacardi Rum
- Atiam Gin
- Russel's
- Glenmorangie
- Maestro Dobel
- (1) Champagne, Sparkling Wine
- 2 White Wines
- 2 Red Wines
- 2 Craft Beers
- Specialty and standard mixers and juices and sodas.

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THESIS BAR

All Bar packages include Soda and Filtered Water

SPECIALTY PACKAGES

Packages below may be subject to a \$150 bartender fee.

MOJITO BAR

\$30 per person / per hour

THE ART OF THE MUDDLE.

- Bacardi
- Options: Classic Mojito, Rum, Mint and Lime, Mango Mojito, Strawberry Mojito, Guava Mojito Champagne Mojito and Basil and Lemon Mojito

BUBBLE BAR

\$28 per person / per hour

GREAT FOR RECEPTIONS, BRUNCH, AFTER HOUR AND LOVING LIFE.

- Champagne and Sparkling Options
- Champagne Cocktails Classics Options of Mimosa, Bellini, Or Kir Royale
- Housemade Options: Strawberry Shrub and Basil, Mango Mimosa, Pineapple and Coconut Sparkling Cocktail
- Sparkling Punch

Bar on Consumption

Based on consumption

First Tier Spirits: \$14
Premium Spirits: \$18
Wines: \$13 per glass
Beer: \$8 each

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