

KIMPTON

Angler's

SOUTH BEACH

CATERING MENU





BREAKFAST

“Expect problems and eat them for breakfast.”

- Alfred A. Montapert

THE COFFEE SHOP | 19 Per Person

Assorted Breakfast Pastries

muffins, croissants, danish, whipped butter, preserves

Fresh Fruit Juices

Seasonal Fruit + Berries

La Colombe Coffee, Assorted In Pursuit of Teas

ANGLER'S CONTINENTAL | 25 Per Person

Assorted Breakfast Pastries

muffins, croissants, danish, whipped butter, preserves

Fresh Fruit Juices

Seasonal Fruit + Berries

Skim, Soy, and Almond Milks

La Colombe Coffee, Assorted In Pursuit of Teas

Cheese & Charcuterie Board

imported cheeses, cured meats, dried fruits, nuts, preserves, rustic breads, hard boiled eggs, crackers

ADD-ON ENHANCEMENTS | Priced Per Person

Steel Cut Oatmeal | 6

apple pie crumble

Lemon Yogurt Parfait | 7

blueberries, granola

Assorted Bagels & Cream Cheese | 6

Farm-Fresh Hard Boiled Eggs | 6

Smoked Scottish Salmon | 12

cream cheese, capers, onions, tomato, chives, bagels

Breakfast Sammy | 10

scrambled eggs, cheddar, bacon, English muffin

Avocado & Egg Toast | 10

pecorino, radish, mint

Belgian Waffle Chef's Station | 12

bananas, berries, bourbon cream, Nutella, maple syrup

*chef attendant 150 (per 30 guests)

Incredible, Edible Egg Station | 15

eggs, egg whites, bacon, ham, turkey sausage, onions, mushrooms, peppers, jalapeño, spinach, assorted cheeses

*chef attendant 150 (per 30 guests)

Menu pricing subject to change. All food and beverage charges shall be subject to a 22% gratuity and administrative fee. For events of less than (20) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

KIMPTON

Angler's

SOUTH BEACH



BREAKS

“I don’t know about everyone else, but I really loved recess because it was an opportunity to get carried away with your imagination.”

-Dichen Lachman

SPA BREAK | 19 Per Person

Yogurt & Berries

Coconut Chia Pudding

Seasonal Fruits & Berries

Seasonal Fruit Smoothies

ENERGY BREAK | 17 Per Person

Mixed Nuts & Candies

House-made Trail Mix

Protein & Granola Bars

Assorted Whole Fruit

Fresh Fruit Juice

MILK & COOKIES BREAK | 17 Per Person

Chocolate Chunk Cookies

Shortbread and Caramel Cookies

Black & White Cookies

Pretzel Chocolate Chip Cookies

Snickerdoodles

Milks

regular, strawberry, chocolate

ADD-ON ENHANCEMENTS

Cold-Brew Coffee Station | 150

self serve craft keg of cold-brew - 80 servings

Kombucha Station | 150

self serve craft keg of kombucha - 80 servings

Menu pricing subject to change. All food and beverage charges shall be subject to a 22% gratuity and administrative fee. For events of less than (20) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

KIMPTON

Angler's

SOUTH BEACH



LUNCH (Family Style)

"The only place success comes before work is in the dictionary."

-Vince Lombardi

A LITE LUNCH | 29 Per Person

Greens & Watermelon Salad

blistered tomatoes, feta, mint, serrano, chimichurri

Turkey Wrap

pesto, avocado, Swiss cheese, spinach, tomato, green goddess dressing

Chicken Caesar

kale, radish, pecorino, poppy seed Caesar dressing

Seasonal Fruits & Berries

Assorted Dessert Bars

TARTINE PICNIC LUNCH | 39 Per Person

White Almond Gazpacho

Pedro Ximénez Sherry, grapes, croutons

Greens

tomatoes, cucumber, red onions, avocado, cheddar, cider vinaigrette, pistachios

Burrata

heirloom tomato, speck, ciabatta

Avocado & Egg

pecorino, radish, frisée, sourdough

Herbed Ricotta

pine nut relish, roasted broccoli, sesame bread

Assorted Seasonal Pies

SOUTHPOINT LUNCH | 32 Per Person

Seasonal Soup

Jicama Salad

quinoa, black beans, scallions, avocado, jalapeño, lime

Bahn Mi Cubano

roast pork, ham, Swiss, cilantro, Asian slaw

Yellowfin Tuna BLT

bacon, remoulade, avocado, ciabatta

Coquito Cuatro Leches

MARKET DELI LUNCH | 45 Per Person

Clam Chowder

Beet Harvest Salad

oriental kale, quinoa, goat cheese, pickled onions, hazelnut brittle

A Proper Caesar

romaine, pecorino, egg yolk, lobster roll croutons

Muffuletta Sandwich

olive salad, provolone, mortadella, coppa, salami, sesame roll

Smoked Turkey Panini

brie, caramelized apple butter, arugula, ciabatta

Yellowfin Tuna BLT

bacon, remoulade, avocado, ciabatta

Chefs Dessert Table

Menu pricing subject to change. All food and beverage charges shall be subject to a 22% gratuity and administrative fee. For events of less than (20) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

KIMPTON

Angler's

SOUTH BEACH

SOUTH BEACH



RECEPTIONS (Minimum 12 People)

PASSED HORS D' OEUVRES | Priced Per Person

Deviled Crab Eggs | 11

caramelized fennel, chives

Chilled White Gazpacho | 9

grapes, almonds, cucumber, px sherry

Mini Lobster Rolls | 12

warm butter, lemon, brioche

Fancy Empanada | 10

Spanish chorizo, sweet onions, mozzarella

Rock Shrimp Ceviche | 9

jalapeño, tomato, cilantro, lime

Tuna Tartare | 11

ponzu, cucumber, caviar, nori

Bruschetta | 10

country ham, figs, balsamic

Short Rib | 14

autumn vegetables and farro

Chinatown Pork Belly | 9

crispy rice, chives

Chicken & Waffles | 8

Sriracha honey

Shack Burger Slider | 9

cheddar, bbq onions, secret sauce

Muffuletta Slider | 9

mortadella, coppa, provolone, giardiniera

Bacon Scallop | 12

brown butter, serrano, pistachio, sage

Mini Lobster Corn Dogs | 14

Meyer lemon aioli, jalapeno, cilantro

BBQ Beef Korean Spring Roll | 11

cabbage, basil, mint, cilantro

Chicken Little Slider | 10

corn dog batter, momo pickles, truffle mayo

Menu pricing subject to change. All food and beverage charges shall be subject to a 22% gratuity and administrative fee. For events of less than (20) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

KIMPTON

Angler's

SOUTH BEACH

BEVERAGE

“Let us celebrate the occasion with wine and sweet words.”

-Plautus

CONSUMPTION BARS

Requires (1) Bartender Per 75–100 Guests
150 Per Bartender

PREMIUM BRANDS | 10 Per Drink

Smirnoff Vodka
Beefeater Gin
Jim Beam Bourbon
Bacardi Light Rum
Crown Royal Whisky
El Jimador Tequila
Pierre Ferrand
Johnnie Walker Red Scotch

SUPER PREMIUM BRANDS | 14 Per Drink

Absolut Vodka
Tanqueray Gin
Maker's Mark Bourbon
Plantation #3
1800 Silver Tequila
Courvoisier VSOP Cognac
Johnnie Walker Black Scotch
Glenlivet 12 yr.
Single Malt Scotch

HOSTED BARS

Requires (1) Bartender Per 75–100 Guests
150 Per Bartender

2-HOUR HOSTED PREMIUM PACKAGE | 35 Per Person 49 Third Hour | 14 Each Additional Hour

Smirnoff Vodka
Beefeater Gin
Jim Beam Bourbon
Bacardi Light Rum
Crown Royal Whisky
El Jimador Tequila
Courvoisier VS Cognac
Johnnie Walker Red Scotch
Domestic and Imported Beer
House Wines
Assorted Soft Drinks

2-HOUR HOSTED SUPER PREMIUM PACKAGE | 49 Per Person 59 Third Hour | 16 Each Additional Hour

Absolut Vodka
Tanqueray Gin
Maker's Mark Bourbon
Flor de Cana Rum
1800 Silver Tequila
Courvoisier VSOP Cognac
Johnnie Walker Black Scotch
Glenlivet 12 yr.
Single Malt Scotch
Domestic and Imported Beer
Premium Wines
Assorted Soft Drinks

GIVE YOUR BAR A SIGNATURE

MINNOW BAR MIXED DRINKS

Rey Mambo | 14 Per Drink
El Jimador, mango, black pepper, lime, basil

Sea Level | 14 Per Drink
Smirnoff vodka, Banane du Brésil, pineapple, grapefruit, soda

Planters Punch | 14 Per Drink
Bacardi Rum, pineapple, orange, lime, grenadine, bitters

SEAWORTHY SLINGS

Old Fashion | 14 Per Drink
Evan Williams bourbon, demerara, bitters

Margarita | 14 Per Drink
El Jimador tequila, Cointreau, lime

Mojito | 14 Per Drink
Bacardi, lime, soda, mint

Menu pricing subject to change. All food and beverage charges shall be subject to a 22% gratuity and administrative fee. For events of less than (20) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.



BEER + WINE*

Beer | 8 Per Bottle/Can

In-house assorted domestic, craft and imported beers

House Wine | 30 Per Bottle

Chardonnay & Cabernet Sauvignon

Premium Wines | 49 Per Bottle

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Super Premium Wines | 69 Per Bottle

Chardonnay, Sauvignon Blanc,
Pinot Grigio, Cabernet Sauvignon, Pinot Noir

House Sparkling Wine | 39 Per Bottle

*All bars require bartender - 150 Per Bartender

“SPIKE IT” STATIONS AND THE CLASSICS

Gin & Tonics | 14 Per Person (2 hours)

Beefeater gin, Fever-Tree tonic, lime

Kombucha | 25 Per Person (2 hours)

juices and purées, assorted herbs,
Sparkling wine, liqueurs

Coffee Cart | 25 Per Person (2 hours)

fresh brewed coffee and decaf coffee, house-made syrups,
flavored whipped cream, sprinkles, little cookies,
Bailey's, Frangelico, Irish coffee setup, Kahlúa

Bloody Mary Bar | 30 Per Person (2 hours)

tomato juice, hot sauces, horseradish, Worcestershire, pepper,
salt, spices, Smirnoff vodka, Beefeater gin

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks | 5 Each

Bottled Domestic Still + Sparkling Water | 8 Each

HOLIDAY LIBATIONS

Pricing base on two-hour time frame

Moonshine State | 20 Per Person

a tasting experience of white whiskey and other clear spirits
on the rocks and crafted cocktails created to showcase the
uniqueness of the spirit

Mull It Over | 15 Per Person

traditional winter drink of red wine fortified with mulling spices
and raisins

Coquito | 25 Per Person

traditional Latin-style eggnog served during the holidays.
Made with Ron del Barrilito

Menu pricing subject to change. All food and beverage charges shall be subject to a 22% gratuity and administrative fee. For events of less than (20) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

KIMPTON

Angler's

SOUTH BEACH

KIMPTON

Angler's

SOUTH BEACH

660 Washington Avenue | Miami Beach, FL 33139 | (305) 534-9600
Anglershotelmiami.com | #AnglersHotel