



TO HAVE & TO HOLD

WEDDING MENU

270 Biscayne Boulevard Way | Miami, FL 33131
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KIMPTON
EPIC
MIAMI



AS PART OF THEIR PACKAGE, ALL COUPLES RECEIVE:

- ☐ Complimentary Night Stay on Wedding Night
- ☐ Two Getting Ready Meeting Spaces
- ☐ Upgraded Table Linen Options
- ☐ Coordinated Linen Napkins
- ☐ Chiavari Chairs in White, Black, Gold, Silver, Mahogany or Clear
- ☐ Charger Plates*
- ☐ Dance Floor and Stage
- ☐ Wedding Night Amenity
- ☐ Dedicated Event Concierge

* Only available for 'The Diamond' and 'The Story' packages. Cost to add charger plates to The Bond Package is \$4.50++ each.

Space is reserved for 5-6 hours: 1 hour for ceremony, 1 hour cocktail, 3-4 hours for dinner. Menu pricing subject to change. All food and beverage charges shall be subject to a 11.2% gratuity and 11.8% administrative fee and applicable taxes.

THE BOND - A PLATED AFFAIR

FOUR HOUR OPEN BAR

Ketel One Vodka | Bacardi Silver Rum | Dewar's White Label Scotch | Canadian Club Whiskey | Jack Daniels Bourbon | Tanqueray Gin | El Jimador Tequila | House Red, White and Sparkling Wines | Domestic, Imported and Seasonal Craft Local Beers

COCKTAIL RECEPTION

A Selection of Five Tray Passed Hors d'oeuvres

SALAD

Freshly Baked Rolls + Sweet Cream Butter

Choice of One

Epic Caesar | Purple Kale, House Croutons, EPIC Caesar Dressing, Poppy Seeds

Melon and Prosciutto | Mixed Greens, Heirloom Tomatoes, Cantaloupe Melon, Prosciutto Crisps, Balsamic Vinaigrette

Baby Beets and Arugula | Crumbled Goat Cheese, Sherry Shallot Vinaigrette

Endive and Watercress | Sweet Plantain, Cabrales Cheese, Aged Chorizo Vinaigrette

Baby Spinach | Seasonal Fruit, Radish, Yellow Pear Tomatoes, Candied Walnuts, Citrus Vinaigrette

ENTRÉE - Choice of Two and Vegan/Vegetarian Option* (Pre-Selected in Advance)

Frenched Roasted Chicken Breast | Asparagus Whipped Potatoes, Colorful Cauliflower, Herb Jus | \$177.00

Fresh Seasonal Fish | Creamy Risotto with English Peas, Roasted Butternut Squash, Key Lime Beurre Monté | \$177.00

Pan Seared Scottish Salmon | Rosé Cream Orecchiette, Roasted Exotic Mushrooms, Tangerine Beurre Blanc | + \$18

8 oz Filet Mignon | Whipped Potato Purée, Charred Broccolini, Malbec Reduction | + \$25

Glaced Short Rib | Parsnip Mashed Potatoes, Herb Roasted Brussels Sprouts | + \$26

Wagyu Beef and Shrimp Duo | Roasted Fingerling Potatoes, Blistered Global Carrots, Chimichurri & Honey Lime Chipotle Glaze | + \$35

Filet and Lobster Duo | Potato Leek Gratin, Baby Turnips, Champagne Sauce | + Market Price

* Vegan and vegetarian options are available upon request

CELEBRATORY TOAST AND WINE SERVICE WITH DINNER- HOUSE BRAND

DESSERT

☐ **A Custom Buttercream Wedding Cake (choice of baker)**

Elegant Temptations | Ana Paz Cakes | Gee's Cake Creations | Sweet Guilt

☐ **Freshly Brewed Coffee & Selection of Teas**

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THE DIAMOND - A PLATED AFFAIR

FIVE HOUR OPEN BAR

Grey Goose Vodka | Flor de Caña Rum | Johnnie Walker Black Scotch | Crown Royal Whiskey | Maker's Mark Bourbon | Bombay Sapphire Gin | 1800 Silver Tequila | Rodney Strong Cabernet Sauvignon | Cape Mentelle Sauvignon Blanc | Domaine St. Michelle Sparkling Wine | Domestic, Imported and Seasonal Craft Local Beers

COCKTAIL RECEPTION

Selection of Six Tray Passed Hors D'oeuvres

Assorted Domestic and Imported Cheeses, Dried Fruits and Grapes, Artisan Breads

SALAD

Freshly Baked Rolls + Sweet Cream Butter

Choice of One

Epic Caesar | Purple Kale, House Croutons, EPIC Caesar Dressing, Poppy Seeds

Melon and Prosciutto | Mixed Greens, Heirloom Tomatoes, Cantaloupe Melon, Prosciutto Crisps, Balsamic Vinaigrette

Baby Beets and Arugula | Crumbled Goat Cheese, Sherry Shallot Vinaigrette

Endive and Watercress | Sweet Plantain, Cabrales Cheese, Aged Chorizo Vinaigrette

Baby Spinach | Seasonal Fruit, Radish, Yellow Pear Tomatoes, Candied Walnuts, Citrus Vinaigrette

ENTRÉE - Choice of Two and Vegan/Vegetarian Option* (Pre-Selected in Advance)

Frenched Roasted Chicken Breast | Asparagus Whipped Potatoes, Colorful Cauliflower, Herb Jus | \$197.00

Fresh Seasonal Fish | Creamy Risotto with English Peas, Roasted Butternut Squash, Key Lime Beurre Monté | \$197.00

Pan Seared Scottish Salmon | Rosé Cream Orecchiette, Roasted Exotic Mushrooms, Tangerine Beurre Blanc | + \$18

8 oz Filet Mignon | Whipped Potato Purée, Charred Broccolini, Malbec Reduction | + \$25

Glaced Short Rib | Parsnip Mashed Potatoes, Herb Roasted Brussels Sprouts | + \$26

Wagyu Beef and Shrimp Duo | Roasted Fingerling Potatoes, Blistered Global Carrots, Chimichurri & Honey Lime Chipotle Glaze | + \$35

Filet and Lobster Duo | Potato Leek Gratin, Baby Turnips, Champagne Sauce | + Market Price

* Vegan and vegetarian options are available upon request

CELEBRATORY TOAST AND WINE SERVICE
WITH DINNER- HOUSE BRAND

DESSERT

☐ **A Custom Buttercream Wedding Cake (choice of baker)**

Elegant Temptations | Ana Paz Cakes | Gee's Cake Creations | Sweet Guilt

☐ **Freshly Brewed Coffee & Selection of Teas**

Space is reserved for 5-6 hours: 1 hour for ceremony, 1 hour cocktail, 3-4 hours for dinner. Menu pricing subject to change. All food and beverage charges shall be subject to a 11.2% gratuity and 11.8% administrative fee and applicable taxes.

THE STORY - INTERACTIVE STATIONS \$225 PER GUEST

FIVE HOUR OPEN BAR

Grey Goose Vodka | Flor de Caña Rum | Johnnie Walker
Black Scotch | Crown Royal Whiskey | Maker's Mark
Bourbon | Bombay Sapphire Gin | 1800 Silver Tequila |
Rodney Strong Cabernet Sauvignon | Cape Mentelle
Sauvignon Blanc | Domaine St. Michelle Sparkling Wine |
Domestic, Imported and Seasonal Craft Local Beers

COCKTAIL RECEPTION

Selection of Six Butler Passed Hors D'oeuvres

Assorted Domestic and Imported Cheeses, Dried Fruits
and Grapes, Artisan Breads

SALAD STATION

Arcadian Greens, Romaine, Shaved Fennel, Roasted Beets,
Fresh Orange Segments, Toasted Pumpkin Seeds, Dried
Cranberries, Carrots, Cucumbers, Tomatoes, Chickpeas,
Croutons, Shaved Parmesan Cheese, Assorted Dressings

STATIONS* – Choice of Three

***Requires a Chef Attendant (1 per 75 Guests)
at \$150.00 each**

Antipasto Display | A Display of Assorted Cheeses,
Artichoke Hearts, Tomatoes on the Vine, Country
Olives and Cured Meats, Artisanal Flat Breads

Olive Oil and Balsamic Vinegar

Flatbread Station Displayed - Select Three | Accompanied
by Red Pepper Flakes, Parmesan

Bianca - Parmesan Bechamel, Ricotta, Mozzarella

Pepperoni and Spicy Sausage - Pomodoro, Pepperoni,
Spicy Italian Sausage, Mozzarella

Margherita - San Marzano Tomato, Mozzarella and Basil

Garden Veggie - Mushroom, Bell Peppers, Red Onions,
Country Olives, Mozzarella, Pomodoro

BBQ Chicken- BBQ Sauce, Chicken, Red Onions, Mozzarella,
Cilantro

Thai Sweet Chili Pork- Pulled Pork, Sweet Chili, Mozzarella,
Cilantro

Sushi Display- Based on 4 pcs per person | Assortment of Rolls
and Nigiri, Wasabi and Tamari

Served in Custom Sushi Boats

Make it an Action Station:

70 person minimum

Requires Two Sushi Chefs at \$150 Each

Slide On Station

Wagyu Beef Sliders, Aged Vermont Cheddar, Shallot Jam
Secreto Ibérico Sliders, Grilled Piquillo Peppers, Guindilla
Chicken Char-Siu Sliders, Spicy Kimchi, Japanese Mayo
Seasoned French Fries

Ho Chi Minh Display | Chicken Pad Thai, Cilantro and Spicy
Sauce, Vegetable Spring Rolls, Fried Prawn Summer Rolls,
Steamed Char Siu Bao-Pork, Steamed Chicken Lemongrass
Dumplings, Assorted Dipping Sauces: Soy, Sweet Chili, Plum

Fresh Mex* | Al Pastor Pork, White Onion and Pineapple
Chicken Tinga Served with Petite Flour Tortillas, Pico de Gallo,
Crema Fresca, Guacamole

Add Grilled Wagyu Beef Marinated in Chimichurri \$12.00++ per
person

*Vegetarian option available

Risotto Station | Creamy Parmesan Risotto

Mix in: Grilled Chicken, Sautéed Exotic Mushrooms, Roasted
Red Peppers, Grilled Asparagus, Diced Broccolini, Truffle Oil
Add Shrimp or Steak | 12.00 Per Person

\$150 Attendant fee to apply

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Please advise catering of any food allergies prior to event.

THE STORY Continued

PASTA STATION

Pastas - Select Two
Cheese Tortellini, Penne, Homemade Tricolor Gnocchi, Cavatelli
Sauces - Select Two
Garlic Parmesan Cream Sauce, Tomato-Basil Sauce, House Made Beef Bolognese or A la Vodka
Mix in: Grilled Chicken, Sliced Crimini Mushrooms, Sun-Dried Tomatoes, Marinated Artichokes, English Peas, Roasted Red Peppers
Freshly Baked Focaccia
Add Shrimp or Wagyu Steak I 12.00 Per Person

\$150 Attendant fee to apply

Guacamole Station

On demand made guacamole in a traditional molcajete
Fresh avocados, Red Onions, Diced Cilantro, Limes, Diced tomatoes, Sliced Jalapeño Peppers
Served with House Made Crisp Tortilla Chips
\$150 Attendant fee to apply

Loaded Potato Station

Roasted Cowboy Potatoes
Crisp bacon, Green Onion, Fire Roasted Red Peppers, Aged Cheddar Sauce and Sour Cream
Add Spicy Pulled Chicken \$7.00++ per Person
\$150 Attendant fee to apply

*More stations available upon request and online



CELEBRATORY TOAST AND WINE SERVICE WITH DINNER- HOUSE BRAND

DESSERT

- ☐ **A Custom Fondant Wedding Cake (choice of baker)**
Elegant Temptations | Ana Paz Cakes | Gee's
Cake Creations | Sweet Guilt
- ☐ **Freshly Brewed Coffee & Selection of Herbal Teas**

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ADDITIONAL FEES

☐ Valet Parking

Special Rate of \$16 Per Car Paid by Individuals or by Host. Rate does not Apply for Overnight Parking

☐ Power Box

\$650.00 Fee- Required if Band is Performing or if extensive lighting will be used.

☐ Bartender or Chef Fees

\$150 Per Bartender or Chef Applies.

We recommend 1 Bartender or Chef per 75 Guests

☐ Ceremony Fee

\$1,800 (Available After Sunset)

Includes Specialty White Garden Chairs, Location for (1) Hour, Event Set-up and Breakdown

☐ Pool Deck Cocktail Reception

\$1,800 (Available After Sunset)

Includes High and Low Cocktail Tables with Chairs and Breakdown

☐ Children's Meal

\$45 Per child (13 Years of Age or Younger)

Chicken Fingers & French Fries, Pasta Marinara, OR Chicken Alfredo, Assorted Soft Drinks/Water

☐ Vendor's Meal

\$65 Per Person for Chef's Selection Hot Entrée and Assorted Beverages

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HORS D'OEUVRES

HOT HORS D'OEUVRES

- Spinach and Boursin Phyllo
- Grilled Mushroom Caps | Parsley Crunch, Garlic Oil
- Cheese Tequeño | Guava Dipping Sauce
- Cabrales Cheese Croquette | Guava Aioli
- Truffle and Manchego Arancini | Basil Mayo
- Thai Vegetable Samosa | Curry Aioli
- Mini Crab Cake | Old Bay Tartar Sauce
- Lobster Empanada | Espelette Crema
- Coconut Crusted Shrimp | Sweet Chili Sauce
- Fish and Chips | Lemon Tartar Sauce
- Beef Sliders | Caramelized Onion, Gorgonzola Spread, Baby Arugula
- Beef Picadillo Empanadas | Cilantro Lime Crema
- Cod Fish Croquette | Garlic Aioli
- Indian Butter Chicken Bite
- BBQ Pork Sliders | Pickled Red Onions, House Slaw

COLD HORS D'OEUVRES

- Sourdough Mini Avocado Toast | Pomegranate Seeds, Cotija Cheese, Micro Cilantro
- Gazpacho Shooter | Parmesan Cheese Cloud
- Watermelon, Feta and Basil Skewer | Balsamic Reduction
- Ahi Tuna Poke | Spicy Aioli, Crispy Wonton Chips
- Traditional Seasonal Fish Ceviche | Leche de Tigre
- Smoked Salmon in Savory Cone | Lemon Crème Fraiche, Tobiko
- Chilled Jumbo Gulf Shrimp | Cocktail Sauce
- Miniature Maine Lobster Roll on Brioche
- BLT Tartine | Garlic Aioli
- Prosciutto Wrapped Asparagus, Boursin Cream | Balsamic reduction

BEVERAGE ENHANCEMENTS

- Upgrade your bar from Second Tier to First Tier
- \$16 Per Guest
- Additional Hour of First Tier Bar
- \$16 Per Guest / Per Hour
- Additional Hour of Standard Tier Bar
- \$13 Per Guest / Per Hour
- Welcome Signature Drink: Mojito / Martini / Margarita / Sparkling Wine with Berries | \$13 Per Drink

FOOD ENHANCEMENTS

Late Night Snacks - Choice of Three | \$23 Per Guest

Mini Grilled Cheese Sandwich, Buffalo Chicken Wings, Mini Cuban Sandwiches, Chicken Quesadilla, Beef Empanada, Chicken Empanada, Ham Croquettes and Tequeños

Antipasto Display | \$26 Per Guest

A Display of Assorted Cheeses, Artichoke Hearts, Tomatoes on the Vine, Country Olives and Cured Meats, Artisanal Flat Breads

Olive Oil and Balsamic Vinegar

Seafood Display | \$79 Per Guest

Chilled Jumbo Gulf Shrimp, Cocktail Sauce and Lemons, Crab Salad, Oysters on the ½ Shell, Yellow Fin Tuna Poke and Crispy Won-Ton

*More stations available upon request and online

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BEFORE THE “I DO”

WHILE YOU ARE GETTING READY

(Minimum of 10 guests)

GOOD MORNING | \$25 Per Guest

Fresh Sliced Fruit with Berries, Warm Breakfast Pastries, Assorted Greek Yogurts, Fresh Orange Juice

EXHALE & RECHARGE | \$32 Per Guest

Grilled Vegetable & Chicken Wraps, Crudité, Hummus, Guacamole, Dips, Tortilla Chips, Fresh Orange Juice

FOUND IN MIAMI | \$28 Per Guest

Fresh Sliced Tropical Fruit, Guava and Cheese Pastelitos, Ham Croquettes, Pastelitos de Carne, Fresh Orange Juice

SHINE BRIGHT LIKE A DIAMOND | \$29 Per Guest

Grilled Vegetable Wrap, Smoked Turkey on Brioche, EPIC Chicken Salad Wrap, Fresh Sliced Fruit with Berries, Potato Chips, Freshly Baked Brownies, Fresh Orange Juice

House Champagne \$45.00 Per Bottle

Freshly Brewed Coffee \$84.00 Per Gallon - Serves 10 Guests

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AFTER THE “I DO”

SUNDAY FUNDAY BRUNCH \$87 Per Guest

- Sliced Seasonal Fresh Fruit and Berries
- Croissants, Bagels & Danishes- Sweet Cream Butter and Assorted Preserves
- Smoked Scottish Salmon with Horseradish Cream, Pickled Red Onions, Sliced Tomatoes, Cream Cheese, Diced Eggs, Capers, Lemon Wedges
- Selection of Fish and Shrimp Ceviche, Crispy Plantain Chips

Salad Station | Chef's Choice of Mixed Greens, Assorted Toppings, Balsamic Vinaigrette & Ranch Dressing

Roasted Vegetable Scrambled Eggs | Spinach, Roasted Peppers, Onion, Mushrooms, Aged Cheddar

Argentinean Mixed Grill | Skirt Steak, Chorizo Sausage, Chimichurri sauce, Yuca Fries

Omelet Station *Chef Attendant Fee Required at \$150 each

Swiss and Cheddar Cheese, Mushrooms, Bell Peppers, Ham, Smoked Salmon, Crisp Apple Wood Smoked Bacon, Onions, Tomatoes, Scallions,

Regular Eggs or Egg Whites Prepared to Order

Choice of One

- ☐ **Brioche French Toast** | Caramel apples, Cinnamon, Maple Syrup
- ☐ **Buttermilk Pancakes** | Berry Compote & Maple Syrup

Choice of One

- ☐ **Golden Hash-browns**
- ☐ **Breakfast Potatoes** | Bell Peppers, Onions, Parsley

- Chef's Selection of Gourmet Desserts and Petit Fours
- Freshly Squeezed Orange and Apple Juice
- Freshly Brewed Gourmet Coffee and Selection of Herbal Teas

HASTA LUEGO BRUNCH BUFFET \$47 Per Guest

- Assorted Fresh Seasonal Sliced Fruit
- Croissants, Muffins, & Danishes - Sweet Cream, Butter and Assorted Preserves
- House Made Granola
- Assorted Individual Greek Yogurts
- Fresh Squeezed Orange and Apple Juices
- Freshly Brewed Gourmet Coffee and Mighty Leaf Teas

Choice of Two

- ☐ **Crispy Apple Wood Bacon**
- ☐ **Traditional Pork Sausage Links**
- ☐ **Buttermilk Pancakes** | Berry Compote & Maple Syrup
- ☐ **Brioche French Toast** | Caramel apples, Cinnamon, Maple Syrup
- ☐ **Breakfast Potatoes** | Bell Peppers, Onions, Parsley

Choice of One

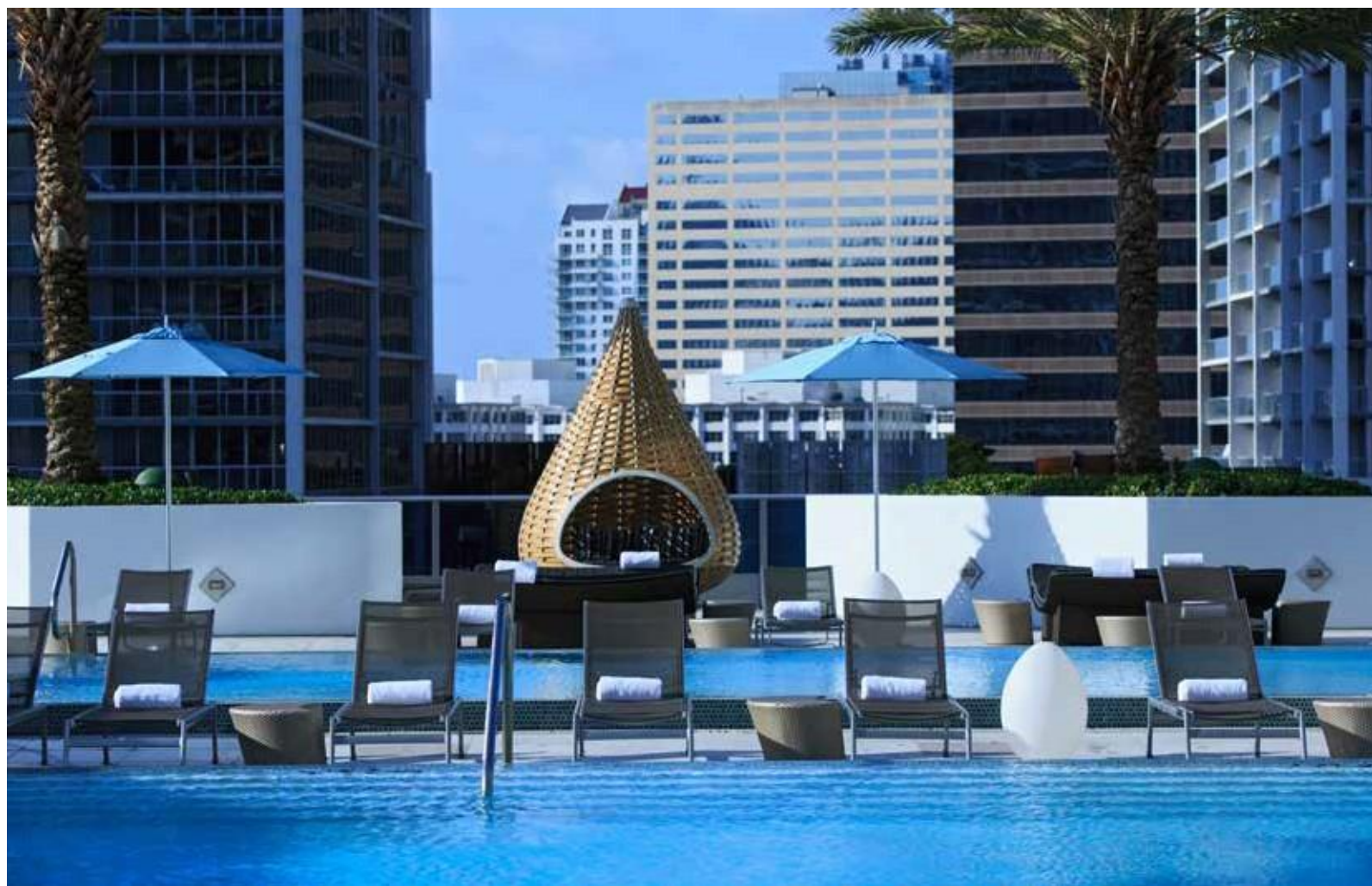
- ☐ **Egg Scramble** | Spinach, Mushrooms, Bell Peppers, and Feta
- ☐ **Croissant with Scrambled Eggs** | Cheddar Cheese and Smoked Bacon
- ☐ **Chorizo & Egg Burrito** | Cheddar Cheese, Tomato Salsa

BOTTOMLESS MIMOSAS & BLOODY MARY'S

\$15 Per Hour / Per Guest

*Menus are based on 120 minutes of service & require a minimum of 30 guests

Space is reserved for 6 hours: 1 hour for ceremony, 1 hour cocktail, 4 hours for dinner. Menu pricing subject to change. All food and beverage charges shall be subject to a 11.2% gratuity and 11.8% administrative fee and applicable taxes. Please advise catering of any food allergies prior to event.



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All food and beverage charges shall be subject to a 11.2% gratuity and 11.8% administrative fee and applicable taxes.
Please advise catering of any food allergies prior to event.

FAQ

1. What does the wedding package include?

- ☐ Reception Event Space for the duration of your event.
- ☐ Food and Beverage as listed/selected in menus.
- ☐ Décor: Specialty Chiavari Chairs, Charger Plates, Napkins, Specialty Linen (1 per every 10 guests guaranteed, Sweet Heart Table, Welcome Table & Cake Table) High and Low Cocktail Tables for Cocktail Reception with Hotel Banquet Chairs and Pintuck House Linen for Indoors and White Spandex with White Patio Chairs for Outdoors, Acrylic Table Numbers, Cake Knife/Server Set, Dance Floor, Staging, China, Flatware, Champagne Flutes, Water Glasses, and Wine Glasses.
- ☐ Menu Tasting for up to 4 guests 1–2 months prior to event date. Details online and in your contract
- ☐ Two Getting Ready Rooms for the Day Of Event (Meeting Space)

2. Is there a minimum number of guests we have to guarantee or a minimum in food and beverage spend?

There is no minimum number of guests required but there are food and beverage minimums required to reserve our spaces, which vary according to the ballroom, season, and day of the week.

- ☐ Metropolis Ballroom: Fridays \$18,000 | Saturdays \$30,000 | Sundays \$20,000
- ☐ Prime Ballroom: Fridays \$10,000 | Saturdays \$15,000 | Sundays \$12,000
- ☐ Please note, minimums above do not include taxes and fees.

3. Can I arrange to have my ceremony at the hotel?

Yes, we offer outdoor and indoor ceremony spaces for an additional fee in conjunction with your reception. A complimentary rehearsal time may be coordinated with your catering manager based on availability of date and space.

4. Are the wedding package options flexible if I want to make changes?

We would be more than happy to work with you to customize a culinary experience that is unique for your event.

5. Can I provide my own alcohol for the wedding reception?

No, the hotel must provide all food and alcoholic beverages for your event. All food and beverage must be consumed on hotel property and therefore cannot be removed. All guests in attendance of your event consuming alcoholic beverages must be at least 21 years old and possess a valid ID. EPIC Hotel reserves the right to request proof of age.

6. Is there a cancellation policy?

Yes, your deposit is nonrefundable and cancellation fees apply based on the date of cancellation. Please refer to your contract.

7. Will the catering manager personally handle our hotel wedding details?

The catering manager will guide you through the planning process, menu selection, set up details and will be available through the start of your reception. Once your catering manager departs your designated banquet captain will oversee your event until the conclusion of your celebration.

8. How do I reserve the date?

An initial nonrefundable deposit in the amount of 25% of the contracted food and beverage minimum along with a signed contract is required to secure the space. This deposit, along with all future deposits, will be applied to the final bill for your event.

FAQ

9. When is the final payment due?

EPIC Hotel requires a valid Credit Card on file for all groups and events. Final Payment is due (7) business days prior to the group event. Final Payment will reflect estimated charges based on final count or food and beverage minimum, whichever is higher. Final payment must be in the form of a credit card or cashier's check.

10. When do I provide you with the final guest count?

Final guaranteed attendance is due five (5) business days prior to any event. If the guarantee is not provided by the designated due date and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. You will be charged for the Final Count or the Guaranteed Attendance Number, whichever is greater.

11. When do I select the menu?

Final menu selection is due at least three weeks prior to your event. All food and beverage must be provided by EPIC Hotel. Final menu entrée selection on all plated banquet menu items is limited to two choices + a silent vegetarian/vegan option. If more than 1 entrée is offered, the client is responsible for providing entrée selection indicators for each guest. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department with proper notice of at least 15 business days. The exact number of special meals must be specified with the guaranteed attendance. After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code leftover food or beverage may not be packaged or removed from the function area. Once event menus are finalized, should you require menu modifications a "change fee" in the amount of \$75 will apply for each change.

12. Are menu tastings available?

We require that you schedule your tasting with a maximum of 1–2 months prior to your event date. All tastings require at least 15 business days prior notice and are available for a maximum of 4 guests. Additional guests may attend at an additional tasting fee based on the menu selected. Tastings are scheduled Tuesday – Thursday at 12pm until 5pm. Tastings are complimentary for events with a food and beverage minimum commitment of 30K or more before taxes and service charges.

13. Do I get to arrange the seating chart for the reception?

Yes, based on your requirements, a seating diagram will be designed by your catering manager. Guest counts per table and specific entrée counts per table are to be given to your catering manager at least 5 days prior to your wedding date.

14. If I book my ceremony and/or cocktail hour outdoors, is there a back up room in case of inclement weather?

Yes, the Hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the weather/wind call made no later than 4 hours prior to your event.

15. Is there a music ordinance for outdoor spaces and are there any additional regulations/rules?

Music and/or entertainment are not permitted after 10:00pm for all outdoor function areas. For the safety of our guests, dance floors are limited to indoor location only. When reserving the pool deck, your reservation is limited to the specific section of the pool that is contracted. The entire pool deck is not private and is accessible to hotel guests before the sun sets, unless otherwise noted on your contract.