TAMBOUR
MIAMI

Breakfast

A part of Tambour's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be $54 per guest.

PREMIUM SPIRITS & SELECT MIXERS **CN SF DF Gluten free VGN V**

Tito's Handmade Vodka **CN SF DF Gluten free VGN V**

Bombay Sapphire Gin

Maker's Mark Bourbon

Lot 40 Rye

Tequila Cazadores Blanco

Cointreau

Fever-Tree Ginger Beer

Tonic

Club Soda

Bloody Mary Mix

Lime Juice

Orange Juice

Cranberry Juice

Assorted Soft Drinks

Red Bull

$60.00 *Per Person*

BEER SELECTION

Domestic Beer: Budweiser, Bud Light

Imported Beer: Corona Light, Heineken, Blue Moon

Craft Beer: Funky Buddha Hop Gun IPA

WINE SELECTION

Red Wine: Diora Pinot Noir, Maddalena Vineyard Cabernet Sauvignon

Sparkling Wine: Francis Coppola Diamond Collection Prosecco

White Wine: Pighin Pinot Grigio, St. Francis Chardonnay **Gluten free**

$0.00 *Full One Hour Packag Per Person*

BAR MENU (PRICE PER DRINK – TAX & SERVICE NOT INCLUDED)

Premium Cocktails | $20.00 Per Drink

Hand Crafted Specialty Cocktails | $22.00 Per Drink

Prosecco | $16.00 Per Drink

Premium Tier Wines | $19.00 Per Drink

Signature Wines | $16.00 Per Drink

Domestic & Imported Beer | $11.00 Per Drink

Local Craft Beers | $13.00 Per Drink

Hard Seltzers | $14.00 Per Drink

Soft Drinks | $8.00 Per Drink

Prices are subject to a twenty-five percent (25%) Taxable service charge; 9% tax on food and beverage or 6.5% tax for nonfood and beverage items

Top Shelf Bar

TOP SHELF SPIRITS & MIXERS

Grey Goose Vodka

Hendrick's Gin

Ten to One White Rum

Maker's Mark Bourbon

Basil Hayden Rye

The Macallan 12 Double Cask Scotch

Tequila Ocho

Cointreau

Aperol

Fever-Tree Ginger Beer

Tonic

Club Soda

Bloody Mary Mix

Lime Juice

Orange Juice

Cranberry Juice

Assorted Soft Drinks

Red Bull

BEER

Domestic Beer: Bud Light

Imported Beer: Corona Light

Imported Beer: Heineken

Imported Beer: Blue Moon

Craft Beer: Funky Buddha Hop Gun IPA

WINE

Bezel from the Cakebread Family Chardonnay

Bezel from the Cakebread Family Cabernet Sauvignon

PRICE PER DRINK

Does NOT include tax and service

Top Shelf Cocktails | $22.00 Per drink

Bezel from the Cakebread Family Pinot Noir

St. Francis Sauvignon Blanc

Santa Margherita Prosecco Superiore

$0.00 *Full One Hour Packag Per Person*

Prosecco | $19.00 Per drink

Hand Crafted Specialty Cocktails | $24.00 Per drink

Signature Series Wines | $19.00 Per drink

Domestic & Imported Beer | $11.00 Per drink

Soft Drinks | $8.00 Per drink

Local Craft Beers | $13.00 Per drink

Red Bull (Regular & Sugar Free) | $10.00 Per drink

Hard Seltzers | $14.00 Per drink

Still & Sparkling Water | $9.00 Per drink

Prices are subject to a twenty-five percent (25%) Taxable service charge; 9% tax on food and beverage or 6.5% tax for nonfood and beverage items

Dinner

HOST-SPONSORED BAR PER PERSON

One Hour | $39.00 Per Guest

Two Hour | $31.00 Per Guest

Each Additional Hour | $27.00 Per Guest

HOST-SPONSORED BAR PER DRINK

Texas Brand Cocktails | $19.00 Per Drink
Cocktail selection includes: Tito's Vodka, Dripping Springs Gin, Balcones Rum, Dos Rios Tequila, Paula's Triple Sec, Herman Marshall Rye Whiskey, Balcones Pot Still Bourbon

Texas Craft Beers | $12.00 Per Drink
Texas Beer selection includes: Shiner Bock, Saint Arnold Brewing Company, Karbach Brewing Company

Texas Premium Wines | $19.00 Per Drink
Wine selection includes: Pur Elevation Pinot Gris by Pur Noire, Pur Epiphany by Pur Noire, Pur Euphoria Rose by Pur Noire (select 3)

Cordials | $19.00 Per Drink
Cordials selection includes: Paulas TX Orange, Paulas TX Lime, Cafecito Coffee Liqueur

Mineral Water/Juice | $7.50 Per Drink

Soft Drinks | $6.50 Per Drink

NON-HOSTED BAR

Texas Brand Cocktails | $20.00 Per Drink
Cocktail selection includes: Tito's Vodka, Dripping Springs Gin, Balcones Rum, Dos Rios Tequila, Paula's Triple Sec, Herman

Marshall Rye Whiskey, Balcones Pot Still Bourbon

Texas Craft Beers | $12.00 Per Drink
Texas Beer selection includes: Shiner Bock, Saint Arnold Brewing Company, Karbach Brewing Company

Texas Premium Wines | $20.00 Per Drink
Wine selection includes: Pur Elevation Pinot Gris by Pur Noire, Pur Epiphany by Pur Noire, Pur Euphoria Rose by Pur Noire (select 3)

Cordials | $20.00 Per Drink
Cordials selection includes: Paulas TX Orange, Paulas TX Lime, Cafecito Coffee Liqueur

Mineral Water/Juice | $7.50 Per Drink

Soft Drinks | $6.50 Per Drink

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022 - March 31, 2023.Menu pricing may change based on availability and market conditions.

Reception

CHARGES

Additional Hours for Bartenders or Servers | $50.00 Each /Per Hour

Bartenders, each | $200.00 Each

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022 - March 31, 2023.Menu pricing may change based on availability and market conditions.

Hors d’oeuvres and Cold Canapes

25 piece minimum

HOT HORS D’OEUVRES

Chicken Tandoori, Mint Yogurt Sauce | $12.00 Per piece

Falafel Bites, Tahini Sauce | $11.00 Per piece

Mushroom Arancini, Pomodoro | $11.00 Per piece

Mini Spanakopita, Spinach and Feta | $11.00 Per piece

Spanish Tortilla, Paprika Aioli | $11.00 Per piece

Mini Cuban Sandwiches, Roast Pork, Ham, Swiss Cheese | $11.00 Per piece

COLD CANAPéS

Burrata Crostini, Heirloom Tomatoes, Balsamic Glaze | $12.00 Per piece

Tuna Tartare Spoons, Avocado, Ponzu | $12.00 Per piece

Ahi Tuna Tartar, Plantain Chips, Jalapeño | $12.00 Per piece

Caribbean Chicken Salad, Butter Tartelette | $12.00 Per piece

Blinis, Crème Fraiche, Tabeko | $12.00 Per piece

Ceviche Leche de Tigre, Cilantro, Crispy Plantain | $12.00 Per

Lamb Meatballs, Mint Yogurt | $11.00 Per piece

Mini Cuban Croquettes, Manchego & Serrano Ham | $11.00 Per piece

Mini Arepa, Braised Short Rib, Micro Greens | $11.00 Per piece

Chicken Empanadas, Cilantro Lime Aioli | $11.00 Per piece

Spinach & Cheese Empanadas, Cilantro Lime Aioli | $11.00 Per piece

Bacon Wrapped Dates, Goat Cheese Filling | $11.00 Per piece

Mini Tuscan Ratatouille Tarts, Zucchini, Eggplant, Bell Peppers, Tomatoes, Fresh Herbs | $11.00 Per piece

Wagyu Beef Sliders, Onion Jam, Jalapeno, Cheddar | $11.00 Per piece

Coconut Shrimp, Sweet Chili Sauce | $11.00 Per piece

Firecracker Shrimp, Dynamite Sauce | $11.00 Per piece

Spicy Tuna, Crispy Rice, Serrano Peppers | $11.00 Per piece

Mini Lobster Tacos, Mango Salsa and Avocado (+$2 per piece) | $11.00 Per piece

piece

Tomato Bruschetta, Crostini, Basil | $12.00 Per piece

Compressed Watermelon, Jalapeno, Mint | $12.00 Per piece

Charcuterie Cones, Rolled Salami, Sharp Cheese, Olives | $12.00 Per piece

Smoked Salmon, Cucumber, Whipped Cream Cheese | $12.00 Per piece

Crudité Shooter, Hummus | $12.00 Per piece

Shrimp Cocktail, Cocktail Sauce, Lemon | $12.00 Per piece

Oyster Shooter, Housemade Cocktail Sauce, Mignonette | $12.00 Per piece
Add Vodka $2)

Tomato Gazpacho, Cucumber Pico, Basil | $12.00 Per piece

Caviar Blinis, Herb Crème Fraiche, Dill (+3pp) | $12.00 Per piece

Smoked Beef Tenderloin, Crostini, Horseradish Cream | $12.00 Per piece

Lobster Roll, Tarragon Aioli, Bib Lettuce | $12.00 Per piece

Spicy Deviled Eggs, Andouja, Pimento Cheese | $12.00 Per piece

Prices are subject to a twenty-five percent (25%) Taxable service charge; 9% tax on food and beverage or 6.5% tax for nonfood and beverage items

Reception Displays

Based on 90 minutes of service

ARTISANAL CHEESE DISPLAY

Assorted Imported and Domestic Hard, Semi Soft and Soft Cheeses

Artisan Crackers, Assorted Crusty Breads, Rustic Sourdough Crostini

Fig Preserves, Apricot Jam, Honeycomb

Fresh Grapes, Dried Apricots

Candied Pecans, Assorted Nuts

$28.00 *Per person*

CHEESE & CHARCUTERIE

Artisanal Cheese Display

Cured Meats including Prosciutto, Soppressata, Salami, Chorizo

Marinated Olives, Pickled Guindilla Peppers

Romesco Sauce

Sliced Baguette, Artisan Crackers

Quince Paste, Fresh Figs, and Spiced Marcona Almonds

$38.00 *Per person*

VEGETABLE GARDEN

Broccoli, Cauliflower, Celery, Grape Tomatoes, Radishes, Snap Peas, Jicama, Carrots, Bell

Cucumber, Hummus, Tzatziki, Ranch, Blue Cheese

$24.00 *Per person*

MASON JAR SALADS

Vegan Buddha Bowl Salad Jar, Tahini Dressing, Roasted Sweet Potato, Quinoa, Kale, Avocado,

Asian Salad, Sesame Ginger Dressing, Carrots, Cabbage, Edamame, Mandarin Orange, Chicken o

Southwest Salad, Chipotle Lime Dressing, Black Beans, Corn, Peppers, Cheese, Romaine, Tort

$27.00 *Per person*

TACO STATION

Wagyu Ground Beef

Citrus-Marinated Grilled Chicken Tinga

Slow-Braised Carnitas, Achiote

Chipotle-Lime Shrimp

Caramelized Heirloom Sweet Potatoes, Black Beans

Warm Flour Tortillas, Hand-Pressed Blue Corn Tortillas, Crispy Taco Shells

Heirloom Lettuce, Tomatoes, Pickled Onions, Pico, Corn Salsa

Guacamole, Sour Cream

Shredded Manchego, Crumbled Cotija

$34.00 *Per person*

POKE BOWL STATION

White Rice, Cauliflower Rice or Mixed Greens

Ahi Tuna, Cooked Shrimp

Marinated Tofu, Cucumber, Julienne Veggies, Edamame, Avocado

Seaweed Salad, Shredded Cabbage, Pickled Ginger

Toasted Sesame Seeds, Crispy Onions

Wasabi Aioli, Soy, Sriracha, Eel Sauce, Spicy Mayo

$38.00 *Per person*

TASTE OF ASIA

Steamed Dumplings (Pork, Vegetable, Shiitake Mushroom)

Bao Buns, Braised Pork Belly, Pickled Daikon

Vietnamese Veggie Spring Rolls, Peanut Sauce

Crispy Spring Rolls (Vegetable, Shrimp, Tofu)

Gluten-Free Sesame Balls, Sweet Red Bean Paste

Crispy Tuna Bites, Wasabi Aioli

Vegan Sushi Rolls (Avocado, Cucumber, Pickled Radish)

$40.00 *Per person*

RAMEN BAR

Miso Broth, Tonkotsu Broth, Vegan Miso Broth

Ramen, Soba, Udon Noodles

Braised Wagyu Beef, Seared Ahi Tuna, Chicken Chashu

Soft-Boiled Eggs, Marinated Tofu

Charred Corn, Pickled Bamboo, Scallions, Bok Choy, Shiitake

Garlic Chips, Chili Paste, Sesame Oil, Cilantro, Lime

$38.00 *Per person*

CHILLED SEAFOOD DISPLAY

Oysters, Shrimp, Lobster Tail, Seared Scallops

Smoked Salmon, Ceviche (Shrimp, Scallops, Citrus)

Tuna Tartare, Clams, Mussels

Lemon Wedges, Cocktail Sauce, Mignonette, Horseradish, Hot Sauce

Seaweed Salad

$80.00 *Per person*

FLATBREADS

Mediterranean: Hummus, Olives, Feta, Tomatoes, Cucumber, Tzatziki

Margherita: Mozzarella, Basil, Tomato Sauce

Roasted Vegetable: Zucchini, Peppers, Onion, Goat Cheese

Prosciutto Arugula

Smoked Salmon Dill Cream Cheese

BBQ Chicken: Caramelized Onion, Cilantro, Smoked Cheddar

Truffle Mushroom: Mushrooms, Ricotta, Truffle Oil

Balsamic Fig: Gorgonzola, Prosciutto

$32.00 *Per person*

MEDITERRANEAN TABLE

Hummus (Classic, Red Pepper, Garlic), Baba Ganoush, Tabbouleh

Olives, Dolmas, Roasted Peppers, Artichokes, Falafel, Halloumi Skewers

Tzatziki, Feta Cheese

Pita, Pita Chips, Lavash Crackers, Cucumber, Tomatoes, Pickled Veg

Za'atar Flatbreads, Spiced Nuts

$38.00 *Per person*

CROQUETTAS ETC

Housemade Croquettes (Ham, Cheese, Bacalhau, Chicken)

Mariquitas, Cilantro Dipping Sauce

Papa Rellena (Fried Potato Balls with Picadillo)

Chicken and Spinach Empanadas

$26.00 *Per person*

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Reception Stations

Based on 90 minutes of service

SUSHI DISPLAY (BASED ON 6 PIECES PP, PICK 4):

California Roll

Spicy Tuna Roll

Dragon Roll (Eel, Avocado, and Cucumber)

Rainbow Roll (Tuna, Salmon, Shrimp, and Avocado)

CEVICHE STATION:

Classic Shrimp Ceviche, Lime, Red Onion, Cilantro, Tomato

Peruvian Ceviche, White Fish, Leche de Tigre, Red Onion, Sweet Potato, Corn

Tropical Ceviche, Scallops, Mango, Pineapple, Coconut Milk, Chili

Tortilla Chips, Plantain Chips, Sliced Avocado, Pickled Red

Vegetable Roll (Cucumber, Avocado, and Carrot)

Shrimp Tempura Roll

Philadelphia Roll (Salmon, Cream Cheese, and Cucumber)

Crunchy Roll (Tempura Shrimp, Avocado, and Crispy Toppings)

Caterpillar Roll (Eel, Cucumber, and Avocado)

Nigiri (Tuna, Salmon, and Shrimp)

Sashimi (Assorted Tuna, Salmon, and Yellowtail)

Seaweed Salad, Pickled Ginger, Wasabi, Soy Sauce

$50.00 *Per Person*

CARVING STATION (MINIMUM 25 PEOPLE)

Peruvian Roasted Chicken, Marinated in Aji Amarillo, Spicy Rocoto Cream Sauce | $42.00 Per Piece

Cedar-Planked Atlantic Salmon, Honey Dijon Glaze, Lemon Dill Cream, Charred Lemon Wedges | $34.00 Per Piece

Whole Roasted Cauliflower, Glazed with Tahini, Pomegranate Molasses, Herbed Couscous | $40.00 Per Piece

Guava-Glazed Spiral Ham, Pineapple-Habanero Relish, Sweet Hawaiian Rolls | $44.00 Per Piece

Beef Wellington, Truffle Demi-Glace | $46.00 Per Piece

Herb-Crusted Prime Rib, Horseradish Cream, Cabernet Reduction | $42.00 Per Piece

Citrus-Marinated Mojo Pork Shoulder, Pickled Red Onions, Warm Cuban Bread | $36.00 Per Piece

SLIDER STATION

Mini Cuban Sandwiches, Roast Pork, Ham, Swiss Cheese, Pickles, and Mustard

Wagyu Beef Sliders, Caramelized Onions, Aged Cheddar, Garlic Aioli

Fried Chicken, Pepperjack Cheese, Housemade Slaw

Fried Cod Sliders, Tartar Sauce, Coleslaw

$34.00 *Per Person*

AREPAS

Shredded Grilled Chicken, Grilled Shrimp, Shredded Beef

Avocado, Cilantro-Lime Crema, Mango Salsa

Queso Blanco, Guacamole, Salsa Verde, Sour Cream

Black Beans, Shredded Lettuce, Pickled Red Onions, Jalapeños, Cilantro, Lime Wedges

$39.00 *Per Person*

GRILLED SOUVLAKI (KABOBS)

Chicken Souvlaki, Lemon Herb Marinade

Beef Souvlaki, Garlic and Oregano

Lamb Souvlaki, Rosemary, Mint

Vegetable Souvlaki, Zucchini, Bell Peppers, Red Onions

Warm Pita Bread, Tzatziki, Hummus, Pickled Red Onions, Lemon Herb Rice Pilaf, Fresh Dill,

$42.00 *Per Person*

ASADO EXPERIENCE (30 PERSON MINIMUM)

Whole Marinated Chicken, Premium Meats, Chorizo, Morcilla, Lamb Chops, Prawns

Grilled Artichokes, Heirloom Tomatoes, Charred Eggplant, Crispy Potatoes

Assorted Empanadas, Roasted Beet Salad, Pee Wee Potato Salad

$52.00 *Per Person*

CAJA CHINA (25 PERSON MINIMUM)

Whole Suckling Pig, Mojo Marinated Snapper

Sweet Plantains, Ham Croquetas, Cuban Bread

Black Beans & White Rice, Mojo Yuca, House Salad

$42.00 *Per Person*

Prices are subject to a twenty-five percent (25%) Taxable service charge; 9% tax on food and beverage or 6.5% tax for nonfood and beverage items

Dessert Stations

Based on 90 minutes of service

MINI TART STATION

Choice of Chocolate, Graham Cookies, and Gluten Free Crust

Choice of Filling: Key Lime, Passionfruit, Chocolate Ganache, Coconut

Choice of Toppings: Whipped Crema, Meringue, Fresh Berries

$32.00 *Per Person*

LIQUID NITROGEN ICE CREAM COOKIE STATION

Coconut, Dark Chocolate, Guava Ice Cream

Chocolate Chunk Cookies, Sugar Cookies, Double Chocolate Cookies, Vegan Oatmeal Cookies

Sprinkles, Crushed Candy, Melted Chocolate

$40.00 *Per Person*

BAKLAVA & TURKISH DELIGHT STATION

Assorted Baklava (Pistachio, Walnut, Almond, Chocolate)

Turkish Delight (Rose, Lemon, Pistachio, Orange Blossom)

Kataifi (Shredded Phyllo with Nuts and Syrup)

$28.00 *Per Person*

DONUT BAR

Freshly Made Donuts, Traditional & Chocolate

Chocolate Sauce, Dulce de Leche, Raspberry Coulis

Crushed Pistachios, Rainbow & Chocolate Sprinkles

$28.00 *Per Person*

DESSERT AREPAS

Sweet Corn Arepas, Coconut Arepas

Whipped Cream, Nutella, Dulce de Leche

Fresh Berries, Mango Slices, Bananas

Chocolate Chips, Cinnamon Sugar, Chopped Nuts

$28.00 *Per Person*

ARTISANAL CHEESECAKE STATION

Traditional or Salted Dulce de Leche Cheesecake Bites

Fresh Berries, Guava Coulis, Passionfruit Sauce, Chocolate Ganache, Salted Caramel

Whipped Cream, Crushed Pistachios

$24.00 *Per Person*

CHURROS AND PALETAS

Traditional Churros, Filled Churros (Dulce de Leche, Chocolate)

Vanilla, Chocolate or Mango Paletas (ask for Other Flavors)

Toasted Coconut, Crushed Oreos, Rainbow Sprinkles, Chocolate Sprinkles, Chopped Nuts

Chocolate Sauce, Condensed Milk, Caramel Sauce, Whipped Cream

$26.00 *Per Person*

BUILD YOUR OWN CUPCAKE

Choice of Cupcake: Vanilla, Chocolate or Red Velvet

Choice of Frosting: Vanilla, Chocolate, Cream Cheese Frosting

Sprinkles, Crushed Oreos, Mini Chocolate Chips, Crushed Nuts, Candy Pieces, Miniature Cand

Caramel Drizzle, Whipped Cream, Caramel Sauce, Strawberry Puree, Chocolate Syrup, Raspberr

$26.00 *Per Person*

Prices are subject to a twenty-five percent (25%) Taxable service charge; 9% tax on food and beverage or 6.5% tax for nonfood and beverage items

DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian