



MORINI

MIAMI BEACH

MEETINGS & EVENTS

Osteria Morini brings a taste of Emilia-Romagna to Miami Beach. Located in the Kimpton Palmor Hotel along the Collins Canal, Osteria Morini features an exclusive private dining space and a spacious outdoor patio. Between the cuisine and the ambience, Osteria Morini is the perfect setting for business meetings, cocktail parties and all of life's celebrations.

1750 ALTON ROAD, MIAMI BEACH FL 33139
305.918.1037 | OSTERIAMORINI.COM

PRIVATE DINING ROOM

The room is equipped with a built-in 60" plasma television, exclusive audio capabilities and Wi-Fi access for any presentation needs you may have.



CAPACITY

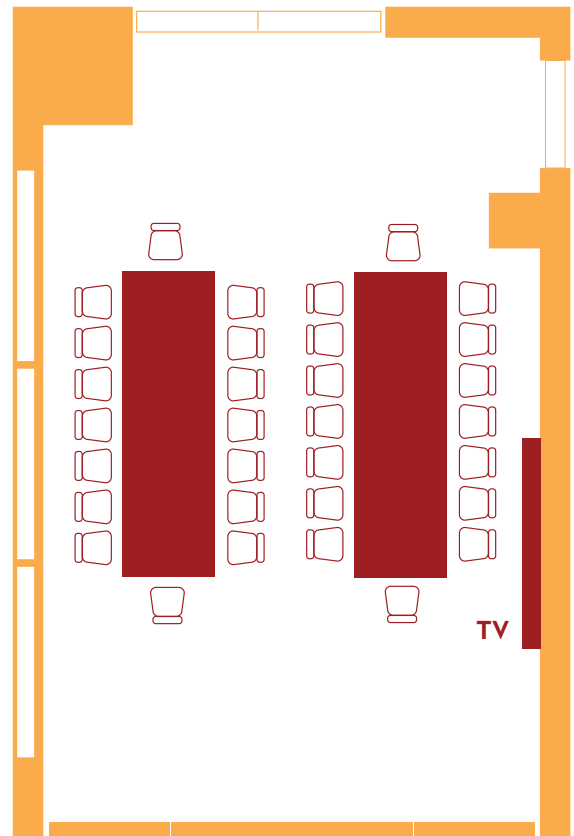
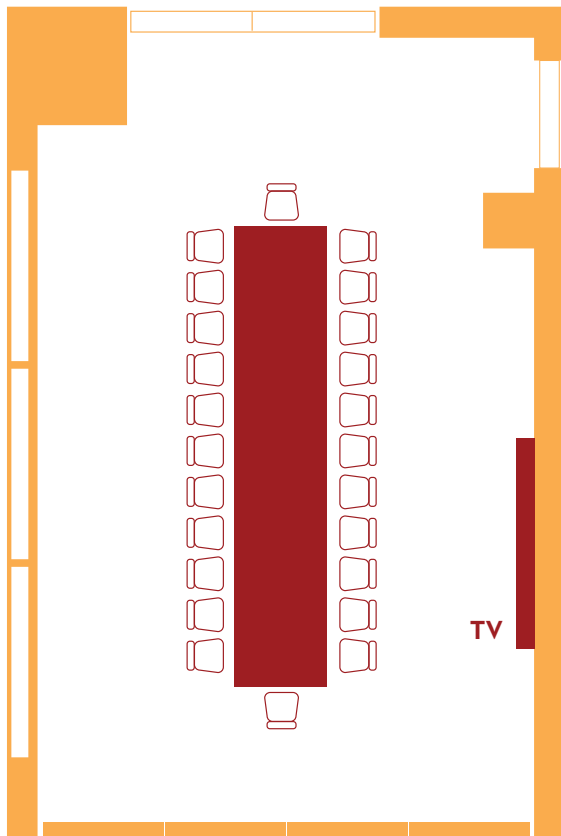
32 GUESTS

FOOD & BEVERAGE MINIMUMS

Breakfast | \$750

Lunch | \$1000

Dinner | \$2500-\$5000



**All pricing is exclusive of 7% Florida sales tax, gratuity and a 5% administrative fee
**Food and beverage minimums are subject to seasonal increases from October through December*

ALL DAY MEETING PACKAGES

All packages inclusive of drip coffee, tea, and soft drinks.

TIER ONE \$95 PER PERSON

CONTINENTAL BREAKFAST

Scrambled Eggs, Bacon, Fresh Fruit, Bagels & Toast
Yogurt & Granola

REFRESHMENTS

Granola Bars & Trail Mix

BUFFET LUNCH

1 ANTIPASTI | 2 PIEZANTE | CONTORNI | DOLCI

Choice of 1 Antipasti:

- **MISTACANZA** mixed greens, market vegetables
crostino con robiola, morini vinaigrette
- **ROMANA** romaine lettuce, anchovy vinaigrette
parmigiano, garlic bread crumbs

Choice of 2 Piezante:

- **SALMONE** lemon piccata
- **POLLETTO** roasted chicken, chicken jus
- **RIGATONI** choice of pomodoro or wild mushroom

Contorni | Chef's Selection of Seasonal Vegetables

Dolci | Tiramisu & House-Made Chocolate Chip Cookies

AFTERNOON BREAK

BATTILARDO Chef's selection of cured meats, cheeses
marinated olives & seasonal accompaniments

TIER TWO \$115 PER PERSON

Available for 20 guests or fewer

CONTINENTAL BREAKFAST

Scrambled Eggs, Bacon, Fresh Fruit, Bagels & Toast
Yogurt & Granola

REFRESHMENTS

Granola Bars & Trail Mix

PLATED LUNCH

Choice of Antipasti:

- **MISTACANZA** mixed greens, market vegetables
crostino con robiola, morini vinaigrette
- **ROMANA** romaine lettuce, anchovy vinaigrette
parmigiano, garlic bread crumbs
- **BURRATA** creamy mozzarella, seasonal accompaniments

Choice of Entrée:

- **RIGATONI** wild mushroom ragu, rosemary
black truffle moliterno
- **BRANZINO** mediterranean sea bass, seasonal greens
salsa verde
- **POLLETTO** roasted half-chicken, marble potatoes
castelvetrano olives, chicken sugo
- **BISTECCA** grilled ny strip steak, balsamic onions
pomme purée, sugo d'arrosto

Dolci | Tiramisu & House-Made Chocolate Chip Cookies

AFTERNOON BREAK

BATTILARDO Chef's selection of cured meats, cheeses
marinated olives & seasonal accompaniments



BREAKFAST PACKAGE

All breakfast packages inclusive of drip coffee, tea, and juices.

EXPRESS | \$18 PER PERSON

Includes Hard Boiled Eggs, Fresh Fruit, Bagels & Toast, Yogurt & Granola

CONTINENTAL | \$25 PER PERSON

Includes Scrambled Eggs, Bacon, Breakfast Potatoes, Fresh Fruit, Bagels & Toast, Yogurt & Granola

ENHANCEMENTS | \$5 PER PERSON, PER SELECTION

- Smoked Salmon, Tomato, Red Onion
- Chicken Apple Sausage
- French Toast, Seasonal Compote

COMPOSED BREAKFAST MENU | \$35 PER PERSON

Available for groups of 20 guests or fewer.

Choice of 3 for your guests selection:

- **AMERICANA** scrambled eggs, bacon, house potatoes, seasonal greens
- **OMELETTE ALL'ITALIANA** frittata, mushroom, spinach, truffle pecorino
- **MUESLI E YOGURT** granola, greek yogurt, seasonal fruit
- **SALMONE AFFUMICATO** smoked salmon plate, lettuce, tomato, red onion cream cheese, plain bagel
- **FRENCH TOAST** cornflake-crust challa bread, crème fraîche seasonal compote, crispy bacon

SPECIALTY JUICE BAR

+\$8 PER PERSON

Includes selection of 3 juices from Pure Green





LUNCH PACKAGES

BUFFET | \$40 PER PERSON

1 ANTIPASTI | 2 PIEZANTE | CONTORNI | DOLCI

Choice of 1 Antipasti:

- **MISTACANZA** mixed greens, market vegetables
crostino con robiola, morini vinaigrette
- **ROMANA** romaine lettuce, anchovy vinaigrette
parmigiano, garlic bread crumbs

Choice of 2 Piezante:

- **SALMONE** lemon piccata
- **POLLETTO** roasted chicken, chicken jus
- **RIGATONI** choice of pomodoro or wild mushroom

Contorni | Chef's Selection of Seasonal Vegetables

Dolci | Tiramisu & House-Made Chocolate Chip Cookies

3-COURSE LUNCH MENU | \$50 PER PERSON

ANTIPASTI | PIETANZE | DOLCI

Choice of Antipasti:

- **MISTACANZA** mixed greens, market vegetables
crostino con robiola, morini vinaigrette
- **ROMANA** romaine lettuce, anchovy vinaigrette
parmigiano, garlic bread crumbs
- **BURRATA** creamy mozzarella, seasonal accompaniments

Choice of Entrée:

- **RIGATONI** wild mushroom ragu, rosemary, black truffle moliterno
- **BRANZINO** mediterranean sea bass, seasonal greens, salsa verde
- **POLLETTO** roasted half-chicken, marble potatoes, castelvetro olives
chicken sugo
- **BISTECCA** grilled ny strip steak, balsamic onions, pomme purée
sugo d'arrosto

Family-Style Dolci:

- **TIRAMISU** espresso-soaked ladyfingers, vanilla mascarpone mousse, cocoa
- **HOUSE-MADE CHOCOLATE CHIP COOKIES**

NON-ALCOHOLIC BEVERAGE PACKAGE

+\$15 PER PERSON

Includes drip coffee, tea and soft drinks

CONTACT US

OMMBEVENTS@ALTAMAREAGROUP.COM | 305.918.1037