

EVENTS ON THE ROOFTOP

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.





BEVERAGE PACKAGES

1 BARTENDER PER EVERY 40 GUESTS \$150 FEE PER BARTENDER | Pricing based on 3 hours

WINE & BEER PACKAGE

\$55 PER PERSON, ADDITIONAL \$8PP FOR EXTRA 30 MINS

Includes non-alcoholic beverages. Choice of one white wine and one red one.

Sparkling Wine:

PROSECCO

White Wine

PINOT GRIGIO • SAUVIGNON BLANC • CHARDONNAY

Red Wine:

CHIANTI • CABERNET • PINOT NOIR

Beer

PERONI • CORONA • BISCAYNE BAY IPA

HOUSE BAR PACKAGE

\$65 PER PERSON, ADDITIONAL \$10PP FOR EXTRA 30 MINS

Includes sparkling, choice of one white and one red wine, draft beer, all house spirits and non-alcoholic beverages.

House Spirits:

SKYY • SKYY CITRUS • BULLDOG • BACARDI • ESPOLON BLANCO EVAN WILLIAMS BOURBON • DEWARS WHITE LABEL • APEROL

PREMIUM BAR PACKAGE

\$80 PER PERSON, ADDITIONAL \$10PP FOR EXTRA 30 MINS

Includes sparkling, choice of one white and one red wine, draft beer, all premium spirits and non-alcoholic beverages.

Premium Spirits:

TITO'S • HENDRICKS • SAPPHIRE • ESPOLON REPOSADO DON JULIO • BLANCO PELOTON MEZCAL • CAPTAIN MORGAN RUM RUSSELL'S RESERVE BOURBON • WILD TURKEY RYE JOHNNIE BLACK • CAMPARI

NON-ALCOHOLIC DRINK PACKAGE

\$20 PER PERSON, ADDITIONAL \$5PP FOR EXTRA 30 MINS

**Items/brands are subject to change

CANAPÉS

PASSED CANAPÉS

SAVORY

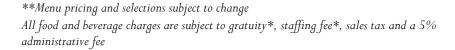
\$45 PER PERSON PER HOUR | SELECTION OF 5 ADDITIONAL SELECTIONS | +\$4 PER PERSON/PER SELECTION

- ARACINI seasonal fried risotto balls
- PARMIGIANO "GELATO" whipped parmigiano, aged balsamic
- CRUDO chef's seasonal selection
- ROMANA romaine points, anchovy vinaigrette
- TROTA CROSTINI smoked trout, olives, sour cream
- FEGATINI CROSTINI duck liver mousse, passito wine
- POLPETTINE SLIDER prosciutto & mortadella meatballs
- PROSCIUTTO PANINI prosciutto di parma
- CRUDITÉ green goddess dressing
- TAGLIATA CROSTINI seared steak, horseradish crema

SWEET

\$18 PER PERSON PER HOUR | SELECTION OF 2
ADDITIONAL SELECTIONS | +\$3 PER PERSON/PER SELECTION

- \bullet TIRAMISU espresso soaked ladyfingers, vanilla mascarpone mousse, cocoa
- TORTA DI FORMAGGI cheesecake, seasonal compote
- HOUSE-MADE CHOCOLATE CHIP COOKIES
- BROWNIES















STATIONS

Pricing based on 2 hours

COLD STATIONS

RAW BAR | \$60 PER PERSON

2 types of Oysters, Shrimp Cocktail, Seafood Salad +ADD ONS | MP

Caviar, Stone Crab (seasonal)

BATTILARDO | \$25 PER PERSON

ADDITIONAL SELECTIONS | +\$4 PER PERSON/PER SELECTION 3 meats, 3 cheeses, crostini and seasonal accompaniments

HOT STATIONS

PASTA | \$45 PER PERSON, +\$200 CHEF FEE FOR AN ACTIVE STATION

- GNOCCHETTI sardinian gnocchi, black kale pesto, tomato conserva smoked ricotta salata
- RIGATONI choice of pomodoro & basil or wild mushroom ragù
- CAPPELLETTI truffled ricotta ravioli, prosciutto, melted butter
- TORCIA NERA squid ink pasta, seppia & shrimp ragù, pomodoro

PROTEINS & SIDES | \$50 PER PERSON, +\$200 CHEF FEE FOR AN ACTIVE STATION

Chocie of 2 Proteins

- NEW YORK STRIP
- PORCHETTA
- ROASTED CHICKEN
- SALMON
- BRANZINO

Chocie of 2 Sides

- CRISPY ROSEMARY POTATOES
- SEASONAL MARKET VEGETABLES
- FREGOLA SALAD
- MISTA SALAD

DESSERT STATION

\$5 PER PERSON, PER SELECTION

- TIRAMISU espresso soaked ladyfingers, vanilla mascarpone mousse, cocoa
- TORTA DI FORMAGGI cheesecake, seasonal compote
- HOUSE-MADE CHOCOLATE CHIP COOKIES
- BROWNIES

All stations are subject to associated rental fees

**Menu pricing and selections subject to change All food and beverage charges are subject to gratuity*, staffing fee*, sales tax and a 5% administrative fee

CONTACT US

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