



## 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.

1750 ALTON ROAD, MIAMI BEACH FL 33139  
305.918.1037 | [OSTERIAMORINI.COM](http://OSTERIAMORINI.COM)



# BEVERAGE PACKAGES

1 BARTENDER PER EVERY 40 GUESTS

\$150 FEE PER BARTENDER | *Pricing based on 3 hours*

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## 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**

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

*\*\*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*





# 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*

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## CONTACT US

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