

Esmé



Esmé

SPECIAL & PRIVATE EVENTS



Welcome to

Esmé

Not your typical hotel. Once a 1920s bohemian artist's colony, Esmé is now dressed up in the cues of modern luxury for an entirely new experience of chic escape.

Situated alongside historic Española Way, it provides a new way to experience Miami Beach for gatherings, parties, and truly special events.



Our Spaces

Our team at Esmé is ready to collaborate with you on hosting the perfect event, meeting, or photoshoot with the best offerings for you and your guests. In the following pages, we have created menus and packages that suit many styles of events and functions, which can be additionally customized.

Bamboo Room



The Roof



Paseo



Meeting Rooms



Casa Matanza Courtyard



The Drexel





The Roof is a charming playground with four connecting sections - Pool, Lounge, Bar & Dining plus a overflow Deck. Whether it's a brunch for 30, a birthday bash for 100, or an exclusive buyout for 250, The Roof offers flexibility to make any event a memorable one.



DECK



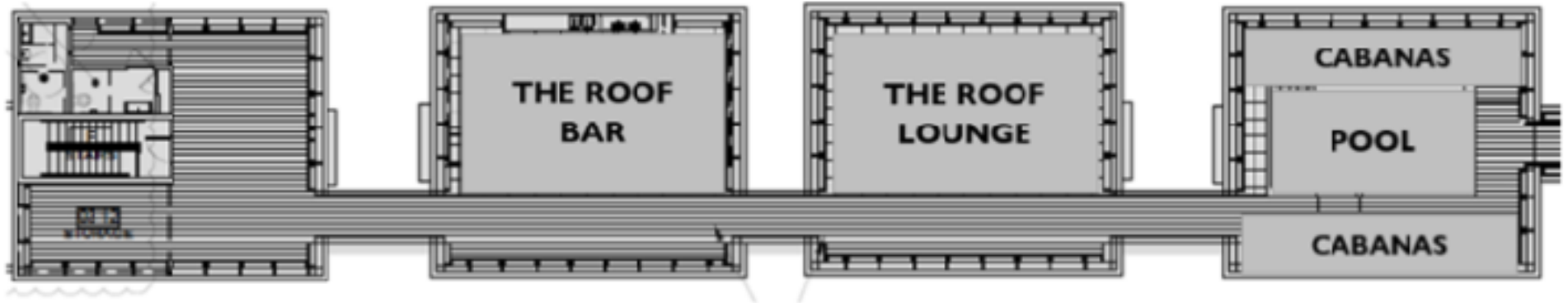
BAR & DINING



LOUNGE



POOL



THE ROOF

DECK:
406 SQ.FT
-RECEPTION
OVERFLOW +30

BAR DINING:
348 SQ. FT
-SEATED: 30
-RECEPTION: 90

LOUNGE:
594 SQ. FT.
-SEATED: 60
-RECEPTION: 70





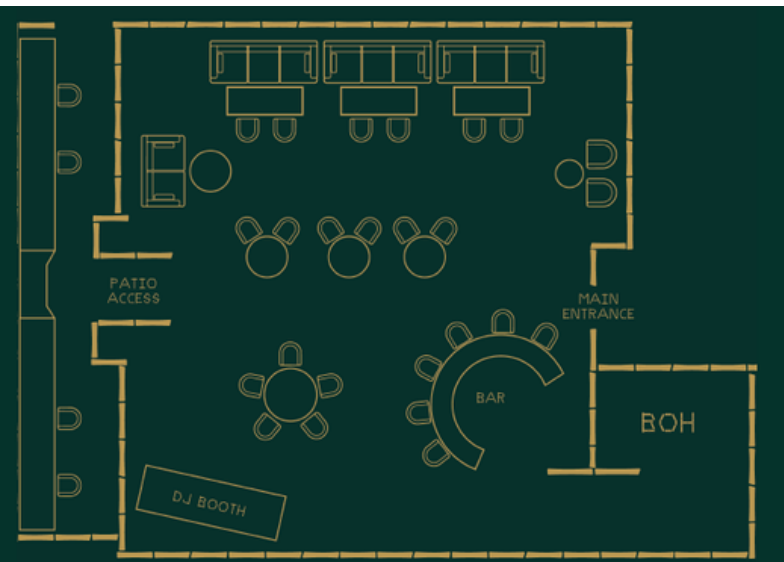
BAMBOO ROOM

by Trader Vic's

Step into Bamboo Room, the ultimate cocktail haven nestled within the chic Esmé Hotel, Miami. Embracing the allure and mystique of the original Trader Vic's Bamboo Room from the 1930s, our lounge offers a seductive blend of vintage tiki culture and contemporary elegance. Here, the spirit of tiki comes alive through our innovative cocktail creations and timeless classics. Our carefully curated cocktail menu features a mix of Trader Vic's legendary tiki drinks and modern concoctions, each a testament to our commitment to quality and creativity. Ensuring that every sip is as delightful as it is unique, Bamboo Room invites you to experience the captivating spirit of tiki in a setting where the past and present collide.

BAMBOO ROOM

CAPACITY
SEATED: 30 GUESTS
RECEPTION: 60-100 GUESTS ON A FLOW





MATANZA COURTYARD

Tucked away in the eclectic lobby of Casa Matanza, the courtyard is the perfect backdrop for an intimate gathering. Here we can host chic cocktail parties or seated private dinners. The courtyard offers dynamic flexibility to make any event memorable.



CASA MATANZA COURTYARD

CAPACITY

-SEATED: 40 GUESTS

-RECEPTION: 60-80 GUESTS ON A FLOW





CASA MATANZA LOBBY

Our Casa Matanza Lobby is located right across Drexel Ave. This intimate space transports you to a Spanish Villa with its lush velvet curtains, white walls, and beautiful decor. This space is available for programming, brand events, and pop-up stores.



MEETING ROOMS

Our Multifunctional meeting spaces can also be booked for photoshoot prep rooms for Wardrobe, Hair & Make-up.

Complimentary Wi-Fi provided
Meeting Supplies
TV Projection, HDMI Connectivity

CAPACITY

EMERALD CONFERENCE ROOM:
8 ATTENDEES

PINK CONFERENCE ROOM:
13 ATTENDEES (PRESENTERS TABLE FOR 2)





ESME PASEO

Behind the walls of Espanola Way are our European village-inspired Paseos, which are walkable passageways that connect Esme village together. They are available for semi-private events, programming, and brand activations.



GYM

24 hours

Take advantage of our gym and continue with your wellness routine during your stay at Esme.



ESMÉ LOBBY

The Esmé hotel lobby is available for programming and event activations. This inviting space is central to all the action of our hotel. With multiple seating options and cozy nooks, the lobby invites guests to relax and mingle, while the artful decor and carefully chosen greenery add a touch of natural beauty to the space.

Please note this area is not available to be booked as a private space.*





THE DREXEL

From the masterminds behind Mandolin Aegean Bistro, The Drexel is a sophisticated yet quaint, modern Mediterranean restaurant in Miami Beach. Named after the iconic street and built on the corner of a historical 1920s village, The Drexel will transport you to the bygone era of Miami Beach. The Drexel team is comprised of industry veterans who have brought their passion to the table, creating a restaurant for locals, by locals. Chef Nano Crespo has mastered a rustic, straightforward cooking style which he continues at his new home with the founders behind Mandolin. Offering clean flavors from the charcoal grill and wood oven, the menu includes housemade pasta and pizza with a heavy emphasis on locally sourced seafood and an entire section dedicated to vegetable dishes. The menu also pairs well with our well-curated cocktail list and rare boutique wines.



THE DREXEL

CAPACITY

- INDOOR SEATED: 68
- OUTDOOR SEATED: 40
- INDOOR RECEPTION: 120
- OUTDOOR RECEPTION: 60





PHOTOSHOOTS

Transport yourself to another era at the enchanting and nostalgic Esme Hotel. Here, we offer the ideal setting for your upcoming photoshoot, whether it's an intimate engagement session or a commercial production. With our exquisite décor, meticulously designed rooms, and charming common areas, every corner of our hotel transforms into a picturesque backdrop.

Whatever your vision entails, we have the perfect space to accommodate your photoshoot needs. Additionally, our versatile meeting spaces are available for backstage preparations, ensuring a seamless and flawless shoot from start to finish.

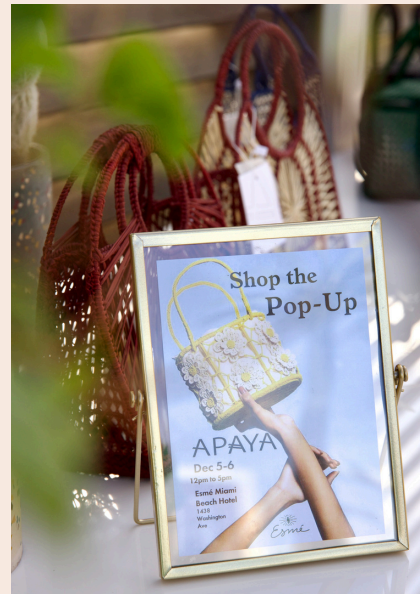




BRAND ACTIVATIONS & POP UPS

Discover the versatility of our exceptional spaces, meticulously designed to accommodate a myriad of purposes. Whether you're envisioning a branded pop-up store, a captivating fashion runway or presentation, or an unforgettable branded event, Esme is here to craft your ideal brand experience with precision and flair.





Sample Menu Options

Our team at Esmé is happy to collaborate with you to create the perfect event with the best offerings for you and your guests.

In the following pages, we have created menus and packages that suit many types of events and functions, and all of them can be customized.

A taxable 24% service charge and 9% sales tax will be applied to all food and beverages.



BREAKFAST

Buffet - \$55

SEASONAL FRUIT SALAD

BREAKFAST PASTRY

Fruit preserve, cream cheese and butter

AVOCADO TOAST

seasonal accompaniments

FRENCH TOAST

Fresh berries, seasonal jam & maple syrup

ESMÉ MARKET PLATE

Scrambled Eggs, Avocado, Heirloom Cherry
Tomato, Roasted Heirloom Carrot, Salt baked
Sweet Potato, Tri-colored Quinoa

DESSERT

Choose 1

Dessert

Homemade cookies

Strawberry pavlova with vanilla Chantilly

NON-ALCOHOLIC

BEVERAGE PACKAGE

Add-on: +\$15 ++

\$20++ per person / Gallon *2 Refills

Regular Drip Coffee, Assorted Teas, Fresh
Natural Juices, Soft Drinks

BEVERAGE PACKAGE

Add-on: +\$40 per person

+\$20 for every additional hour

Mimosa, Bellini, White Wine & Rosé

LUNCH

Buffet- \$65

APPETIZERS

(choice of two)

HUMMUS

Chilled vegetable crudité & pita bread

TZATZIKI

Chilled vegetable crudité & pita bread

PADELLINO

Whipped ricotta & truffle honey

FALAFEL

Harissa & labneh

CAESAR SALAD

Hearts of romaine, sourdough croutons &
Parmigiano Reggiano

CHOPPED SALAD

Heirloom radicchio, red onion,
pepperoncini, shaved vegetables, ricotta salata
& red wine vinaigrette

DESSERT

(choice of one)

Homemade cookies

Strawberry pavlova with vanilla Chantilly

ENTRÉES

(choice of three)

FALAFEL PITA

Tahini sauce, red onion, shredded lettuce &
sliced tomato

GRILLED CHICKEN MELT

Fresh mozzarella, heirloom tomato, basil &
roasted red pepper aioli

WAGYU SMASHBURGER

Potato roll, New School American cheese,
copycat sauce & grilled onion

MARGHERITA PIZZA

Fior di latte, salsa di pomodoro & basil

NON-ALCOHOLIC BEVERAGE PACKAGE

Add-on: +\$10 ++

\$20++ per person / Gallon *2 Refills

Regular Drip Coffee, Assorted Teas, Fresh
Natural Juices, Soft Drinks

BEVERAGE PACKAGES

WINE & BEER

\$35pp per hour, \$15 each additional hour

WHITE

- Assorted house whites
- Gavi del Comune di Gavi DOCG, Scrimaglio, Barolo, Piemonte, 2021 +\$3
- Castel de Fornos, Albarino D.O., Rias Baixas, Val do Salnes +\$3
- Sancerre Sauvignon Domaine Philippe Raimbault "Les Godons" +\$3

RED

- Assorted house reds
- Merlot Stags' Leap +\$5
- Pinot Noir Liquid Farm, Santa Barbara, USA, 2019 +\$5

ROSÉ

- House rosé
- Whispering Angel, Cote du Provence, France +\$3

SPARKLING

- Assorted sparkling wines
- Champagne Perrier Jouet Grand Brut, France +\$10
- Champagne Veuve Clicquot Brut, France +\$10

BEER

- Assorted beers
- Special Request: Domestic or Local Beer+\$3
- Assorted Soft Drinks

HOUSE/UPGRADED OPEN BAR + SIGNATURE COCKTAIL(S)

\$45pp for the first hour, \$25 each additional hour

VODKA

- House vodka
- Grey Goose +\$5

TEQUILA

- House tequila
- Don Julio Blanco +\$5
- Don Julio Reposado +\$5
- Don Julio Anejo +\$6

MEZCAL

- House Mezcal
- Dos Hombres +\$5

GIN

- House Gin
- Hendricks +\$5

RUM

- House Rum

BOURBON

- House Bourbon
- Basil Hayden +\$5

WHISKEY

- House Whiskey
- Macallan +\$5

*All Wines and Beers included



EVENT PACKAGES



Esme

3-COURSE FAMILY STYLE DINNER

\$135/pp

APPETIZER

(Choice of Three)

- Yuzu Cured Kanpachi, hidden rose apple, Thai basil, extra virgin olive oil
 - Lettuces from Homestead, breadcrumbs, Italian vinaigrette
 - Grilled Octopus, Natascha gold potatoes, pimentón aioli
 - Crispy Polenta, sauce arrabbiata, pecorino Romano
 - Pizza Margherita, fior di latte, basil
-

ENTRÉE

(Choice of Two) Served with Family Style Sides

- Wood & Charcoal Roasted Branzino, charred lemon, salmoriglio
 - Whole Roasted Organic Chicken, espelette salt, chicken jus
 - Casarecce, pork sugo, Fiore Sardo, crème fraîche
 - Risotto Cacio e Pepe Meyer lemon, chives
 - Australian Wagyu Hanger Steak, salsa verde (\$15++ Per person supplemental charge)
 - Lamb Chops, piperade, Moroccan olives (\$15++ Per person supplemental charge)
-

FAMILY STYLE SIDES

(Choice of Two)

- Italian broccoli
 - Roasted mushrooms
 - Natascha gold potatoes
 - Olive oil whipped potatoes
-

DESSERT

- Labneh Panna Cotta with raspberry coulis
- Strawberry Pavlova with Chantilly cream

4-COURSE FAMILY STYLE DINNER

\$165/pp

APPETIZER

(Choice of Three)

- Yuzu Cured Kanpachi, hidden rose apple, Thai basil, extra virgin olive oil
- Lettuces from Homestead, breadcrumbs, Italian vinaigrette
- Grilled Octopus, Natascha gold potatoes, pimentón aioli
- Crispy Polenta, sauce arrabbiata, pecorino Romano
- Pizza Margherita, fior di latte, basil, olive oil

PASTA

(Choice of One)

- Risotto Cacio e Pepe, Meyer lemon, chives
- Casarecce, pork sugo, Fiore Sardo, crème fraîche
- Margherita Pizza, fior di latte, basil
- Mushroom Bianca, ender herbs, pecorino Romano
- 'Nduja Stracciatella, vodka sauce, Sicilian oregano

ENTRÉE

(Choice of Two) Served with Family Style Sides

- Wood & Charcoal Roasted Branzino
- Whole Roasted Organic Chicken
- Green Cabbage charcoal roasted Florida Green Cabbage, Parsnip cream, crispy potato, fresh horseradish
- Australian Wagyu Hanger Steak (\$15++ Per person supplemental charge)
- Lamb Chops (\$15++ Per person supplemental charge)

FAMILY STYLE SIDES

(Choice of TWO)

- Italian broccoli
- Roasted mushrooms
- Natascha gold potatoes
- Olive oil whipped potatoes

DESSERT

- Labneh Panna Cotta with Raspberry Coulis
- Strawberry Pavlova with Chantilly Cream

HAPPY HOUR

(5pm-7pm on Sunday through Wednesday) \$55/pp

SHARED STATIONARY PLATES

(Choice of Three)

Yuzu Cured Kanpachi Hidden Rose Apple,
Thai basil, Extra Virgin Olive Oil

Green Salad with Pan Gratta and Orange-Sage vinaigrette

cacio e pepe arancini, pecorino mousse, chive

Grilled Octopus Natascha gold potatoes, pimentón aioli

Grilled Italian Fennel Sausage with Whole Grain Mustard

crispy polenta sauce arrabbiata, pecorino Romano

Pizza Margherita with Fior di Latte and Basil

Mushroom Pizza with Salsa Bianca and Gorgonzola

PADELLINO whipped ricotta, truffle honey

CANAPE RECEPTION

CANAPES

(Choice of Three) (\$40/pp per hour)

Grilled Octopus natascha gold potatoes, pimentón aioli

Italian Fennel Sausage with Whole Grain Mustard

Crispy Polenta with Nduja and Pecorino

Roasted Mushroom Arancini

Lamb Kebab with Piperade

Eggplant Oreganata with Confit Tomato and Parmesan

Kanpachi with Green Apple and Citrus

Warm Gougère with Aged Comte

Want to explore more?

Our virtual links provide a comprehensive 360-degree view of our spaces, allowing you to immerse yourself in every corner and detail.

◆ [Esmé Lobby](#)

◆ [The Roof - Lounge & Bar](#)

◆ [The Roof - Pool](#)

◆ [Casa Matanza](#)

◆ [The Drexel](#)



1438 WASHINGTON AVE.
MIAMI BEACH

Contact information:
events@esmehotel.com

Esme