What sets St. Regis apart is its rich heritage and mythology. The brand did not begin with St. Regis; its origins are with the Astor Family. From its creation in 1904 by John Jacob Astor, the St. Regis was founded upon a heritage of tradition, innovation and luxury. The St. Regis Bal Harbour will build upon this legacy, providing the utmost attentive and bespoke St. Regis service.

The Astors defined the height of American aristocracy during the Gilded Age in New York. Mrs. Caroline Astor hand-selected her exclusive ‘400’ —whom she invited to private teas, midnight suppers and opulent galas— essentially creating the nation’s first social register. The St. Regis became the new social mecca attracting the world's most renowned guests, celebrities, chefs and residents who regarded it as the place to see and be seen in New York.
The St. Regis Bal Harbour brings the ultimate level of luxury to the resort experience. Located in the exclusive island village of Bal Harbour, slightly north of Miami Beach, our world exclusive address on nine beachfront acres offers the St. Regis brand traditions of bespoke butler service, legendary St. Regis Lobby Bar, signature dining and unrivaled amenities. In fact, it’s hard to imagine a more perfect setting for a wedding celebration with the Atlantic ocean at your doorstep.

As South Florida’s glamour and fashion capital, The St. Regis Bal Harbour is across the street from one of the most luxurious shopping venues in the world. A favorite destination for many jet-setting visitors and part-time residents, Bal Harbour hosts an assemblage of nearly 100 prestigious boutiques and shops, on par with shops in New York, Beverly Hills, Paris, London, and Milan.
The St. Regis Bal Harbour offers 216 elegant rooms and suites. The limited accommodations per floor lend itself to exclusivity and privacy. Spacious accommodations in all-glass towers exquisitely showcase a well-balanced vibrant look and feel, taking full advantage of expansive ocean views from every guestroom.

If needed, the hotel would be pleased to reserve a special wedding room block and offer a reduced room rate for your guests. Once contracted, a Group Rooms Coordinator will be assigned to you and serve as the direct reservations contact. The wedding room block will be held until 30 days prior, at which time any remaining rooms will be returned to the hotel for general sale. Check-in time is approximately 4:00pm and check-out time is 12:00 noon. The hotel will make every effort to accommodate requests, but cannot guarantee an early check-in or late departure. Any cancellations must be received by 6:00pm seven days prior to the day of arrival to avoid charges.

Based on the wedding reception proposed, the St. Regis Bal Harbour will provide a complimentary One-Bedroom Suite on the evening of the reception for the Bride and Groom.
Remède Spa will offer a variety of luxurious spa services, including facial, massage and body treatments and nail services, all designed to surpass the discerning tastes of St. Regis guests. Spanning 7,800 square-feet, Remède Spa, Bal Harbour will feature nine treatment rooms, separate men’s and women’s lounges, a romantic VIP/ Couplement’s suite, manicure and pedicure stations, and a spa boutique.

Upon arrival you will be welcomed to the Remède Spa with a glass of champagne, chocolate truffles and a cashmere throw. All of these alluring traditions are the perfect combination for you to relax and unwind before or after your big day. Or, perhaps a well-deserved thank you to the bridal party for all their help and support. Create a special spa package that not only spoils your nearest and dearest, but creates a wonderful pre-wedding memory.
The St. Regis Bal Harbour offers a new level of luxurious indoor event space along with a variety of outdoor venues to accommodate varying sizes that take full advantage of the azure waters of the Atlantic Ocean at our doorstep.

The Astor Ballroom provides 7,800 square feet of the ultimate luxury offering floor to ceiling mirror designed artwork and a hand created mosaic coral ceiling. The Astor Foyer offers an additional 2,395 square feet for cocktails prior to dinner.

The resort’s newest Ballroom exudes contemporary luxury. The double height venue offers dramatic floor to ceiling windows providing a magnificent view of Bal Harbour’s turquoise Atlantic Ocean.

Ocean Palm Court offers an artfully orchestrated atmosphere that is cultivated from our St. Regis brand promise, inspired and choreographed in its naturally beautiful setting in harmony with its palm tree surroundings.
Contemporary epicureans...

Your St. Regis Bal Harbour catering professional will work closely with our Executive Chef throughout your culinary planning to design menus with only the freshest and most seasonable ingredients. Our goal is to nurture relationships with purveyors who are dedicated to organic and natural farming methods to enhance your culinary experience.

Your indelible culinary experience will begin with a selection of the following Alluring Butler Passed Hors d’oeuvre items
(Please select six)

**Chilled Selections**

- Smoked Beef Carpaccio with Arugula and Parmesan
- Andalusian Gazpacho with Idiazabal Cheese Tapa
- Ahi Tuna Poke Cone
- Tomato Mozzarella Caprese Pipette
- Cuban Sushi with Mojo Kobe, Pulled Pork Aioli and Plantain
- Deviled Eggs with Carrot Slaw and Pop Rocks
- Hudson Valley Foie Gras Macaron
- Farmers Cheese, Preserved Guava and Sea Salt
- Organic Carrot Tartare with Gruyere Cheese Cracker and Quinoa Granola

**Hot Selections**

- Mint and Rosemary Marinated Lamb Chops
- Bacon wrapped Scallop with Yucca, Black Garlic Apple Salsa and Molasses
- Chicken Mole Popsicle with Chile Nut Granola Lime Aioli
- Korean BBQ Short Rib Taco
- Kobe Micro Slider with Arugula, Tomato Jam and Truffle Aioli
- Vegetable Spring Rolls
- Crispy Rock Shrimp with Creamy Spicy Sauce
- Slow Cooked Chicken Satay with Spicy Peanut Sauce
- Peking Duck, Spring Pancakes and Hoisin Sauce
The following menu elements are presented as options for the design of your bespoke dinner service

**Appetizer Selections**

- Pan Roasted Scallops with Cauliflower Puree and Rosemary Beurre Blanc
- Lightly Seared Tuna Salmorejo with Fennel and Pine Nuts
- Roasted Butternut Squash Ravioli with Quince and Hazelnut

**Salad Selections**

- Artisan Lettuces, Peach, Avocado, Candied Pecan, Blackberry Vinaigrette
- Kale Caesar, Smoked Yolk, Brioche, Parmesan
- Truffle Salad, Black Truffle, Little Gem, Buratta, Heirloom Tomato, Truffle Dressing
- Belgian Endive Salad, Arugula, Manchego, Fuji Apple, Jerk Cashew, Sherry Dressing

**Entrée Selections**

- Grass Fed Filet Mignon Grilled to Perfection
- Fine Herb Marinated Wild Florida Snapper
- Slow Braised Kobe Beef Short Ribs
- Herb Crusted Lamb Rack and Braised Shoulder

All entrées will be accompanied with Chef’s Signature presentation of Starch and Seasonal Vegetable

*The option of a choice of entrée being presented tableside will incur an additional charge of $30.00++ per person

**St. Regis Exquisite Wedding Cakes**

Our award winning pastry chef Antonio Bachour will prepare a customized wedding cake created based on the number of guests and tailored to your preferences in stacked fondant manner.

*Additional fees may apply in accordance to your customized design

Traditional Coffee and Tea Service
St. Regis Luxury Bar


Dinner Wine Service

Magnolia Grove Cabernet & Chardonnay

Celebratory Toast

Chandon Brut Classic Champagne

Wedding Package Pricing

Alluring Butler Passed Hors d’oeuvres, Distinctive Three Course Dinner, Exquisite Wedding Cake, Five Hour Luxury Bar Service, Dinner Wine Service and Champagne Toast

$275.00++ per person plus applicable tax and service
All food and beverage is subject to a taxable 25% Service Charge

Bar Enhancements

You may enhance your bar selection with one of these premier offerings
Veuve Clicquot $35 pp · Dom Perignon $55 pp · Krug $58 pp

The St. Regis Mixologist will create a Signature Cocktail to be Passed During the Cocktail Reception $14-$16 pp

Bespoke wine selection tailored for the connoisseur (price based on selection by the bottle)
The following enrichments may be added to your wedding package
Additional Stations may be customized upon request

Street Taco Station
Short Rib, Asian Slaw, Korean BBQ
Grilled Mahi, Cabbage Slaw, Pickled Onion, Lime Aioli, Pico
Pork Carnitas, Black Mole, Cotija, Avocado Salsa
Lobster, Pico de Gallo, Avocado, Lime Aioli
Salsa Bar, Salsa Roja, Salsa Verde, Pico de Gallo, Guacamole
Select Two  ·  $27 per person  ·  Select Two

Slider Station
Seared Rare Ahi Tuna, Arugula, Shiitake, Pickled Onion, Tomato, Sambal Aioli
Kobe Beef, Tomato Jam, Watercress, Truffle Aioli
BBQ Pulled Pork, Cabbage Slaw, House Mustard, Onion Rings
Short Rib ‘French Dip’, Gruyère, Caramelized Onions, Truffle Scented and Sweet Potato Fries
Select Three  ·  $28 per person  ·  Select Three

Carving Station
Herb Roasted Sirloin with Cabernet Reduction
$32 per person

Pasta Station
Potato Gnocchi with Basil Pesto, Baby Arugula and Toasted Pine Nuts
Three Cheese Ravioli with Seasonal Mushroom Sauce
Fettuccini with Shrimp, Asparagus, Garlic, Diced Tomatoes, Lemon Zest and Extra Virgin Olive Oil
$28 per person

Rice in the Box
Grilled Rare Ahi Tuna, Chuka Salad, Avocado Grilled Romaine, Spicy Soy, Sambal Aioli
Korean BBQ Short Rib, Sweet & Sour Cucumber, Endive Kimchi, Sweet Soy
Hot Smoked Chicken, Poached Egg, Nappa Kimchi, Korean BBQ
Duck ‘Red Roast’, Kholrabi Kimchi, Sweet & Sour Mango, Pickled Peach BBQ
Select Two  ·  $28 per person  ·  Select Two

Artwork of Sweet Endings
Our award winning Pastry Chef Antonio Bachour’s
Petit Fours, Pastry Cakes, Assorted Verrines, Chocolate Lollipops,
House-made Truffles and Chocolate Bon Bons, and French Macarons
$36 per person
Audio Visual - The Hotel has an exclusive agreement for full service, on-site audio-visual rigging and production with Presentation Services (PSAV), and we are confident that PSAV will provide exceptional service for your events as well as making every effort to meet your budgetary requirements.

Ceremony Fee - On site ceremonies incur a fee of $2,000, plus service charge and sales tax. The ceremony fee includes white folding chairs (outdoor events) or banquet chairs (indoor events), standing microphone and sound system for the exchange of vows.

Confirm Event - A non-refundable deposit in the amount of 30% of the estimated event total is required together with a signed catering agreement. Further deposits will be outlined in your catering agreement. In order to guarantee an event date, both parties must have agreed upon and fully executed a Catering Agreement, which will be submitted upon request following this proposal. Should another customer request the event date and function spaces and be in a position to sign an agreement immediately with Hotel, Hotel will advise Client and Client will have two (2) business days to sign the Catering Agreement and confirm the arrangements on a definite basis or Hotel may at its option enter into an agreement with another client.

Dedicated Labor - If your menu requires a Culinary Attendant, one (1) attendant per every 50 guests is required at $150 per station per hour and $100 each additional hour. If a Sushi Chef is required for your event, a fee of $350 per Chef will be applicable. The labor total is subject to 7% sales tax.

Extended Hour Events - Beyond the contractual five hours your bar service may be extended at a charge of $30.00++ per person (based on event guest guarantee) per additional hour for up to seven hours. Beyond seven hours, overtime and server fee charges will be applicable.

Guarantee - The guarantee for the number of guests attending all food functions is required by 12:00 noon three-business days prior to the event. You will be charged for your guaranteed guest count, or your actual guest attendance, whichever is greater. If you do not provide a guarantee by three business days prior, the “Number Expected” as indicated on the Banquet Event Order will be the final guarantee.

Payment - Final payment is required (10) business days prior to the event date along with a completed credit card authorization form so we have a form of payment on file should there be a remaining balance at the conclusion of your event. The final statement will be sent to you one week following your event. Please note all deposits are non-refundable.

Service Charge and Sales Taxes - The food and beverage arrangements are subject to a taxable 25% service charge. All charges are subject to applicable sales tax (currently 9% on food and beverage arrangements and 7% on all other sales). Service Charge is subject to change.

Starwood Preferred Guest Signing Bonus (SPG) - Upon signing the contract, earn one Starpoint for every dollar of your wedding event contract, up to 100,000 Starpoints. Starpoints are awarded when you sign your contract and can be used at more than 1,050 hotels and resorts worldwide. Host your wedding guests in style with preferred room rates at Starwood hotels and resorts. Plus, you'll earn 5,000 Starpoints for every 10 nights consumed under your contract.

Valet Parking - On the day of your event, The St. Regis Bal Harbour will provide valet parking services at a reduced rate of $25 per vehicle to the hotel main entrance. These charges may be posted to the master account or will be billed to the individual guest upon arrival. Overnight parking is provided for hotel guests at prevailing rate and billed to the individual guest room account.

Wedding Menu Tasting - A complimentary tasting will be extended for up to 4 guests. Tastings are limited to Tuesday, Wednesday or Thursday between the hours of 2pm – 5pm to ensure a bespoke experience by our culinary team. Your tasting will be scheduled a maximum of 2 months in advance of your wedding and feature “tasting” portions of your pre-selected/contracted menu. Should your menu consist of stations, tasting presentation selections will be at the discretion of our chef.

Wedding Planner - Your St. Regis Bal Harbour catering professional will handle all aspects of the food and beverage coordination for your event. The hotel requires a certified wedding planner is hired to coordinate logistics and planning of your wedding and will provide a list of our St. Regis approved wedding planners.