Gale
MIAMI
HOTEL & RESIDENCES

HOLIDAY CATERING & EVENTS 2026 SEASON

Gather, toast, and celebrate in the heart of downtown Miami.

CORPORATE CELEBRATIONS

PRIVATE DINING

FESTIVE GATHERINGS

A complimentary signature welcome cocktail is included with all holiday events.



Holiday Celebrations

MAKE IT A SEASON TO REMEMBER

HOLIDAY EVENT ENHANCEMENT

Confirm by November 30, 2026 and choose one complimentary enhancement for groups of 25 or more:

One-night stay giveaway at Gale Miami

Chef's holiday treat station

Late-night bites

Sparkling toast for all guests

Upgraded holiday cocktail reception

Interactive chef station experience

TAILORED EXPERIENCES

Elegant seated dinners • Interactive chef stations • Passed gourmet canapés
Cocktail-style receptions • Customized holiday menus • Live entertainment options

ADDITIONAL PERKS

Special pricing for valet parking and group blocks, with preferred room rates available.

LET'S PLAN YOUR EVENT

Catering & Events Team

sales@galehotels.com

305-768-4253 | 786-894-3051





PASSED CANAPÉ RECEPTION

Minimum food and beverage spend:

$1,750 • From $70++ per person

Minimum 25 guests

Includes a two-hour beer and wine open bar with passed canapé reception.

COLD SELECTIONS

$8 EACH

BLUEFIN TUNA TARTARE CONE
sesame, chive, yuzu aioli

HAMACHI CRUDO SPOON
pear ponzu, fresno chili

CORVINA CEVICHE
serrano lime broth, avocado, cucumber

BURRATA CROSTINI
fig mostarda, attiki honey

WAGYU CARPACCIO CRISP
truffle crema, parmigiano reggiano

KING CRAB TARTLET
yuzu aioli, chive

HOT SELECTIONS

$9 EACH

SPICY TUNA CRISPY RICE
crispy shallot, yuzu kosho

CHICKEN YAKITORI
sweet soy glaze

WAGYU KUSHIYAKI
black pepper tare

ROCK SHRIMP TEMPURA
spicy aioli

TRUFFLE MUSHROOM ARANCINI
pecorino romano, truffle aioli

LOBSTER THERMIDOR BITE
shiso hollandaise

PREMIUM CANAPÉS $10-$12 EACH

KING CRAB • LOBSTER • WAGYU

PETIT DESSERTS $6 EACH

MINI TIRAMISU • DARK CHOCOLATE TRUFFLES • YUZU PANNA COTTA

Minimum order: 4 pieces per guest for a one-hour reception.

A 20% service charge will be included in your bill to support fair wages for our staff & to offset restaurant administrative & operational expenses.

Must be ages 21+ to consume alcohol.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

CHOOSE YOUR PLATED EXPERIENCE

Minimum 25 guests. Menu selections are subject to confirmation.

GALE FESTIVE CLASSIC

TIER 1 | $110 PP

STARTERS select one

BURRATA
roasted peppers and basil oil

DEVILED EGGS
smoked salmon, paprika, dill and capers

BRUSSELS SPROUTS SALAD
pomegranate, candied walnuts, toasted almonds, cherry vinaigrette

MAIN COURSE select one

SLOW-BRAISED BEEF
juniper and red wine sauce

CHICKEN BREAST TAGINE
apricots and almonds

SIDES

Buttered baby potatoes with dill • Roasted root vegetables with caraway
Green beans with almonds and cranberries • Cranberry stuffing

DESSERTS

PANNA COTTA
PANETTONE

GALE FESTIVE PRESTIGE

TIER 2 | $145 PP

STARTERS select one

ROASTED CAULIFLOWER SOUP
herb oil

BEET AND GOAT CHEESE SALAD
toasted hazelnuts

BURRATA
roasted peppers and basil oil

MAIN COURSE select one

PRIME RIB
red wine jus

RACK OF LAMB
rosemary and garlic jus

SEA BASS
saffron-tomato sauce

SIDES

Parmesan-herb roasted acorn squash • Lemon-roasted potaotes
Grilled vegetables with olive oil and thyme • Sweet potato mash with brown sugar and pecans

DESSERTS select two

PANNA COTTA • POMEGRANATE CHIA PARFAIT
CHAMPAGNE MOUSSE CAKE (+$5 pp if selected)

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ELEVATED HOLIDAY DINING

Tiers 3–5 offer additional premium selections and enhancements.

GALE WINTER PLATED DINNER

TIER 3 | $125 PP

STARTERS select one

LOBSTER BISQUE
cognac cream

WINTER BEET SALAD
goat cheese

ENTRÉES select one

LAMB CHOP
mint au jus, farro with winter vegetables

GRILLED BRANZINO PICCATA
fennel and capers

DESSERTS select one

BASQUE CHEESECAKE

PANNA COTTA WITH CITRUS

GALE GRAND FEAST

TIER 4 | $155 PP

STARTERS select one

SALMON CRUDO
citrus caviar

CITRUS GARDEN SALAD
walnuts, cranberries, candied pecans, citrus vinaigrette

ENTRÉES select one

SURF AND TURF
filet mignon and prawns, champagne butter

BRAISED SHORT RIBS
creamy polenta, demi-glace

DESSERTS select one

CHAMPAGNE MOUSSE CAKE
with gold leaf

TIRAMISU
with mocha ganache

GALE SIGNATURE RESERVE

TIER 5 | $175 PP

Includes hamachi crudo, bluefin tuna tartare, roasted lobster bisque, choice of one entrée, and choice of one dessert.

ENTRÉES

SAIKYO MISO SALMON

PRIME FILET MIGNON

PAN-ROASTED GULF REDFISH

DESSERTS select two

CLASSIC TIRAMISU • YUZU PANNA COTTA

DARK CHOCOLATE GANACHE TART

ENHANCEMENTS

OSETRA CAVIAR SERVICE - MARKET PRICE

SUSHI AND SASHIMI DISPLAY +$35 PP

A5 JAPANESE WAGYU STATION +$75 PP

CHEF-ATTENDED RAW BAR +$32 PP

LOBSTER THERMIDOR STATION +$28 PP

HAND-ROLLED SUSHI BAR +$30 PP

PREMIUM WINE PAIRING +$45 PP

CRAFT COCKTAIL RECEPTION FROM $38 PP

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A FEAST FOR THE WHOLE TABLE

Buffet options for festive gatherings, corporate celebrations, and larger groups.

ITALIAN HOLIDAY BUFFET

$95 PP | MINIMUM 25 GUESTS

STARTERS

ANTIPASTO DISPLAY
with meats and cheeses

CAESAR SALAD
with parmigiano

ENTRÉES & SIDES

CHICKEN MARSALA WITH MUSHROOMS

SPINACH AND RICOTTA LASAGNA

ROASTED ROOT VEGETABLES

SAFFRON RICE PILAF

DESSERTS

CLASSIC TIRAMISU

PANNA COTTA WITH CRANBERRY COMPOTE

CLASSIC BUFFET CELEBRATION

$100 PP | MINIMUM 25 GUESTS

STARTERS

CITRUS GARDEN SALAD
with walnuts, cranberries, candied pecans and citrus vinaigrette

GREEK SALAD
with heirloom tomato, oregano, olives and feta

CARVING STATION

PRIME RIB
with red wine jus

BRANZINO
with lemon-caper olive oil

SIDES

GOLDEN MASHED POTATOES

ROASTED WINTER VEGETABLES

DESSERTS

CHOCOLATE MOUSSE

PISTACHIO BAKLAVA

COASTAL GRANDEUR BUFFET

$195 PP | MINIMUM 40 GUESTS

DISPLAYED ANTIPASTI select two

IMPORTED BURRATA • IBERICO AND ITALIAN CHARCUTERIE
EAST AND WEST COAST OYSTER BAR

SEAFOOD DISPLAY select three

HAMACHI CRUDO • CORVINA CEVICHE
BLUEFIN TUNA TARTARE • SUSHI BOAT

CHEF-ATTENDED ENTRÉES select two

SAIKYO MISO SALMON • PRIME BEEF TENDERLOIN
PAN-ROASTED GULF REDFISH • WILD MUSHROOM RISOTTO

ACCOMPANIMENTS select four

GARLIC YUKON GOLD MASHED POTATOES
SWEET POTATO CASSEROLE • CORNBREAD AND SAGE STUFFING
GREEN BEAN ALMONDINE • BRUSSELS SPROUTS • MAC AND CHEESE
CRANBERRY SAUCE • PARKER HOUSE ROLLS

DESSERTS select two

PUMPKIN PIE • SOUTHERN PECAN PIE • APPLE CRUMBLE TART
NEW YORK CHEESECAKE • ITALIAN COOKIES

ADD-ONS

ENTRÉE +$18 PP | SEAFOOD DISPLAY +$12 PP | DESSERT +$5 PP

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GATHER AROUND THE TABLE

Communal menus designed for a warm, relaxed holiday atmosphere.

GALE HOLIDAY FEAST

$70 PP

Family-style buffet designed for casual gatherings, company lunches, and larger holiday parties.

INCLUDES

ONE SALAD

TWO PROTEINS

THREE SIDES

ONE DESSERT

OPTIONAL ADD-ONS

BOURBON-GLAZED HAM

WITH PINEAPPLE RELISH

SHARP CHEDDAR

MAC AND CHEESE

ADDITIONAL APPETIZER OR SIDE COURSE UPON REQUEST

GALE FESTIVE GATHERING

$90 PP

Family-style menu. Sharing dishes can create a more communal feel.

STARTERS select two

BURRATA
with roasted peppers and basil oil

DEVILED EGGS
with smoked salmon, paprika, dill and capers

BRUSSELS SPROUTS SALAD
with pomegranate, candied walnuts, almonds and cherry vinaigrette

ENTRÉES select two proteins

SLOW-BRAISED BEEF
with juniper and red wine sauce

CHICKEN BREAST TAGINE
with apricots and almonds

SIDES

Buttered baby potatoes with dill • Roasted root vegetables with caraway
Green beans with almonds and cranberries • Cranberry stuffing

DESSERTS select two

PANNA COTTA | PANETTONE

GALE HOLIDAY PRESTIGE

2 PROTEINS | $115 PP • 3 PROTEINS | $125 PP

STARTERS select two

ROASTED CAULIFLOWER SOUP

BEET AND GOAT CHEESE SALAD
with toasted hazelnuts

BURRATA
with roasted peppers and basil oil

PROTEINS select two or three

PRIME RIB
with red wine jus

RACK OF LAMB
with rosemary and garlic jus

SEA BASS
with saffron-tomato sauce

SIDES select four

Parmesan-herb roasted acorn squash • Lemon-roasted potaotes
Grilled vegetables with olive oil and thyme • Sweet potato mash with brown sugar and pecans

DESSERTS select two

PANNA COTTA | POMEGRANATE CHIA PARFAIT
CHAMPAGNE MOUSSE CAKE (+$5 pp if selected)

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NEW YEAR'S EVE BANQUET GALA DINNER

$225++ PP | MINIMUM 25 GUESTS | INCLUDES A CHAMPAGNE TOAST AT MIDNIGHT.

AMUSE-BOUCHE & APPETIZERS

AMUSE-BOUCHE
burrata mousse tart whipped burrata, amalfi lemon zest, sicilian wildflower honey, osetra caviar

BRAISED SHORT RIB AND WHITE TRUFFLE ARANCINI
crispy risotto, Fontina fondue, fresh white truffle

VEAL WITH TUNA-CAPER SAUCE
thinly sliced veal loin, tuna-caper emulsion, fried capers, lemon zest, micro herbs, toast points

BURRATA WITH ROASTED FIGS
black mission figs, chestnut honey, toasted pistachios, aged balsamic

ENTRÉES & DESSERT

MAINE LOBSTER SPAGHETTI
house-made spaghetti, butter-poached lobster, roasted garlic, white wine, cherry tomato confit, calabrian chili, basil, amalfi lemon zest, salmon trout roe

PRIME FILET MIGNON WITH BLACK TRUFFLE
8 oz filet, black truffle butter, parmigiano reggiano risotto, roasted cipollini onions, natural jus

PAN-ROASTED DUCK BREAST
carrot-ginger purée, roasted baby carrots, limoncello gastrique, duck jus

PAN-SEARED YELLOWTAIL SNAPPER
saffron potato pavé, prosecco beurre blanc, grilled asparagus, aromatic herbs

DESSERT

CHOCOLATE AND GOLD CAKE
valrhona dark chocolate mousse, salted caramel crémeux, hazelnut praline crunch, 24K gold leaf

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Beverage Bar Packages

RAISE A GLASS

MINIMUM BEVERAGE CONSUMPTION MAY APPLY.

Cocktail-party-only events require a two-hour package | One-hour packages are available for lunch or dinner events.

PREMIUM OPEN BAR

1 HR | $40 PP • 2 HRS | $55 PP • 3 HRS | $70 PP
ADDITIONAL HOUR $15PP

VODKA
Wheatley • New Amsterdam • Stolichnaya

GIN
Beefeater • London Dry • Tanqueray Dry

TEQUILA
José Cuervo Traditional Blanco
Herradura Blanco • Hornitos Blanco

SCOTCH
Dewar's White Label • J&B • Chivas

BOURBON
Four Roses • Benchmark No. 8 • Jim Beam

RUM
Bacardi Superior • Sonrisa Platino • Captain Morgan Spiced

Sommelier-selected premium red and white wine,
Prosecco, imported beer, mineral water, soft drinks and juices

BEER & WINE OPEN BAR

1 HR | $26 PP • 2 HRS | $36 PP • 3 HRS | $46 PP
ADDITIONAL HOUR $10PP

House red and white wine, house Prosecco, imported and domestic beer, mineral water, soft drinks and juices.

LUXURY OPEN BAR

1 HR | $50 PP • 2 HRS | $65 PP • 3 HRS | $80 PP
ADDITIONAL HOUR $XXPP

VODKA
Ketel One • Grey Goose • Tito's

GIN
Bombay Sapphire • Hendrick's • Tanqueray 10

TEQUILA
Patrón Silver • Don Julio Blanco • Casamigos Blanco

SCOTCH
Glenlivet 12 • Macallan 12 • Glenfiddich 12

BOURBON
Bulleit • Woodford Reserve • Blanton's

RUM
Ron Zacapa 23 • Bacardi 8 • Santa Teresa

Sommelier-selected luxury red and white wine,
Prosecco, imported beer, mineral water, soft drinks and juices

BAR SERVICE ON CONSUMPTION

PREMIUM LIQUOR $14 per drink • **LUXURY LIQUOR** $16 per drink
HOUSE WINE $12 per glass / $40 per bottle
HOUSE PROSECCO $12 per glass / $40 per bottle
CHAMPAGNE $120 per bottle (confirm selection)
RED SANGRIA $60 per gallon • **HOUSE COCKTAILS** $18
HOUSE SPRITZ $16 • Beer $8 • **BOTTLED WATER** $6

Bartender fee: $150 required for every 50 guests. Confirm all beverage package inclusions and additional-hour pricing with the events team.

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Must be ages 21+ to consume alcohol.





ADD A MEMORABLE FINISHING TOUCH

Optional stations and displays can complement your selected menu.

CHEF ACTION STATIONS

PASTA STATION $55 PP

CARVING STATION $20–$52 PP

SLIDER STATION $35 PP

PAELLA STATION $50 PP

TACO STATION $52 PP

THE ORIENT STATION $35 PP

ARTISAN CHEESE & CHARCUTERIE

ARTISAN CHEESES $150
manchego, aged gouda, red wine goat cheese, can de cabra, crackers, grissini, grapes, berries and nuts

CHARCUTERIE BOARD — $180
prosciutto, spicy soppressata, mortadella, salami, marinated olives, crackers, grissini, grapes, berries and nuts

DISPLAY PLATTERS

SEASONAL FRESH FRUIT $150
watermelon, honeydew, cantaloupe, pineapple and mixed berries

SEASONAL VEGETABLE CRUDITÉ $150
hummus, tzatziki, muhammara, marinated olives and pita bread

SWEET DISPLAYS

DESSERT DISPLAY — $28 PP
selection of four desserts from the banquet menu

CHOCOLATE FOUNTAIN — $25 PP
belgian dark and milk chocolate with seasonal fruit and sweets.
Choose Three:
strawberries, banana, apple, marshmallows, pound cake cubes or mini doughnuts

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CHRISTMAS AT CASA GIANNA

$155++ pp • Minimum 40 guests

Includes one salad, two antipasti, lobster bisque, two carving station selections, five holiday accompaniments, and two desserts.

FIRST COURSE AND ANTIPASTI

FIRST COURSE *select one*

WINTER CITRUS SALAD
baby arugula, Cara Cara orange, pomegranate, pistachio, citrus vinaigrette

CLASSIC CAESAR SALAD
romaine, Parmigiano Reggiano, garlic croutons, traditional Caesar dressing

ANTIPASTI *select two*

IMPORTED BURRATA
winter fig mostarda, Attiki honey, extra-virgin olive oil

IBERICO AND ITALIAN CHARCUTERIE
Iberico cured meats, prosciutto di Parma, imported cheeses, seasonal accompaniments, artisan sourdough toast points

SEASONAL SOUP

ROASTED LOBSTER BISQUE
sherry cream, chives

CARVING, SIDES & DESSERTS
CHEF-ATTENDED CARVING *select two*

HERB-CRUSTED PRIME RIB
natural jus, horseradish cream

HONEY-GLAZED BERKSHIRE HAM
bourbon-pineapple glaze

ROASTED ATLANTIC SALMON
brown butter, grilled lemon, fresh herbses

CHEF'S HOLIDAY ACCOMPANIMENTS *select five*

TRUFFLE YUKON GOLD POTATO PUREE

WILD MUSHROOM RISOTTO

ROASTED BRUSSELS

SPROUTS WITH APPLEWOOD-SMOKED BACON AND BALSAMIC GLAZE

HARICOTS VERTS ALMONDINE

HONEY-ROASTED BABY CARROTS

SAUSAGE AND CHESTNUT STUFFING

CRANBERRY-ORANGE COMPOTE

WARM PARKER HOUSE ROLLS

PASTRY CHEF'S HOLIDAY COLLECTION *select two*

BUCHE DE NOEL

TRADITIONAL TIRAMISU

EGGNOG CHEESECAKE

APPLE-CRANBERRY TART

ASSORTED ITALIAN COOKIES

FRESH WHIPPED CREAM

HOLIDAY CHOCOLATE TRUFFLE

Service charge and food-safety notice: A 20% service charge applies to event bills.
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For guests with specific medical risks, consult a physician. Confirm the final legally approved notice and wording before publication.



NEW YEAR'S EVE CELEBRATION

Enjoy a complimentary midnight champagne toast.

STARTERS & SPECIALTIES

WHITE TRUFFLE PIZZA BIANCA $28
Fior di latte mozzarella, Fontina, roasted wild mushrooms, Parmigiano Reggiano, fresh herbs, shaved white truffle

BURRATA AND ROASTED FIG $24
Hand-pulled burrata, roasted Black Mission figs, chestnut honey, toasted pistachios, aged balsamic, grilled sourdough

BLACK TRUFFLE ARANCINI $19
Three crispy saffron risotto arancini, Fontina fonduta, Parmigiano Reggiano, black truffle

FLORIDA STONE CRAB CLAWS (SEASONAL) MARKET PRICE
Served chilled with traditional mustard sauce

MAINE LOBSTER SPAGHETTI MARKET PRICE
House-made spaghetti, butter-poached Maine lobster, roasted garlic, white wine, cherry tomato confit, Calabrian chili, basil, Amalfi lemon zest, salmon trout roe

CHEF'S SEASONAL FISH MARKET PRICE
Fresh market fish, winter vegetables, citrus beurre blanc

SIGNATURE ENTRÉES

SLOW-ROASTED PRIME RIB PETITE CUT (12 OZ) $58
Yukon Gold potato purée, roasted broccolini, natural jus, creamy horseradish

SLOW-ROASTED PRIME RIB PETITE CUT (18 OZ) $58
Yukon Gold potato purée, roasted broccolini, natural jus, creamy horseradish

PRIME RIB FOR TWO $148
Approximately 32 oz, carved tableside with Yukon Gold potato purée, roasted broccolini, roasted wild mushrooms, glazed cipollini onions, natural jus, creamy horseradish

PLAN YOUR HOLIDAY EVENT

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