



THE SETAI, MIAMI BEACH
CATERING & EVENTS

JAPÓN
CONTEMPORARY JAPANESE

JAYA
SOUTH ASIAN

OCEAN GRILL
MEDITERRANEAN — ITALIAN

Introduction

An iconic oceanfront destination, The Setai blends 1930s Art Deco elegance with Asian-inspired minimalism to create an atmosphere of refined luxury for world-class events. Recognized with Forbes Five-Star, Two Michelin Keys, and AAA Five Diamond honors, the resort is celebrated globally as one of Florida's top hotels.

Accommodations include 157 suites across three categories: timeless Art Deco Studio Suites and expansive Oceanfront Suites, and ultra-private Pool Villas. Distinctive venues range from the al fresco Courtyard and beachfront Ocean Grill to the vibrant Jaya and Japón, a contemporary Japanese dining venue ideal for elevated private events as well as our exclusive Penthouse. Each space is paired with bespoke service and a sense of timeless sophistication, perfect for everything from intimate gatherings to grand celebrations.



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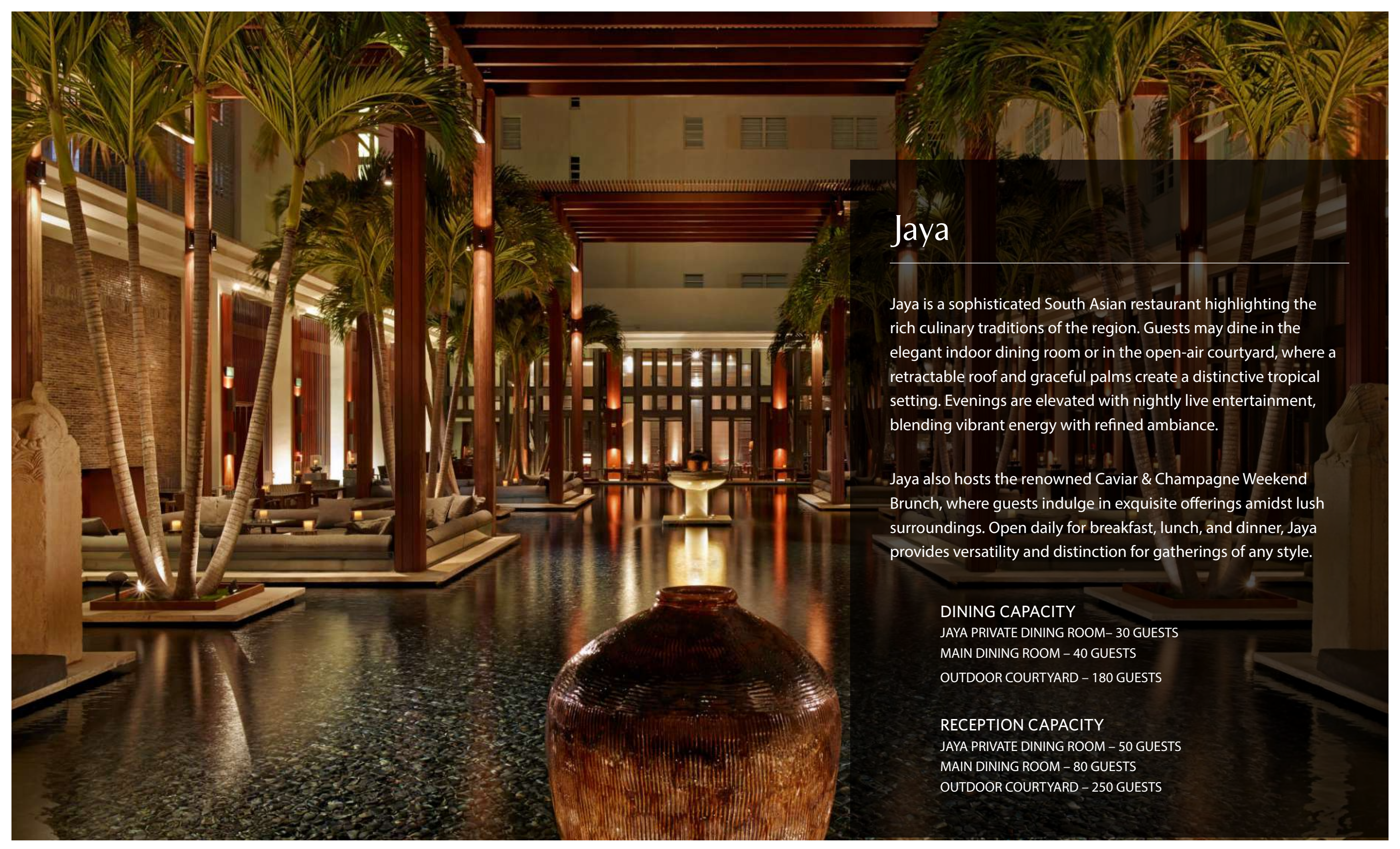
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Jaya

Or



Jaya

Jaya is a sophisticated South Asian restaurant highlighting the rich culinary traditions of the region. Guests may dine in the elegant indoor dining room or in the open-air courtyard, where a retractable roof and graceful palms create a distinctive tropical setting. Evenings are elevated with nightly live entertainment, blending vibrant energy with refined ambiance.

Jaya also hosts the renowned Caviar & Champagne Weekend Brunch, where guests indulge in exquisite offerings amidst lush surroundings. Open daily for breakfast, lunch, and dinner, Jaya provides versatility and distinction for gatherings of any style.

DINING CAPACITY

JAYA PRIVATE DINING ROOM– 30 GUESTS

MAIN DINING ROOM – 40 GUESTS

OUTDOOR COURTYARD – 180 GUESTS

RECEPTION CAPACITY

JAYA PRIVATE DINING ROOM – 50 GUESTS

MAIN DINING ROOM – 80 GUESTS

OUTDOOR COURTYARD – 250 GUESTS

JAYA MENU I

Shared Style

Shared Style

APPETIZERS

SELECT 3

TUNA TARTARE

Yuzu Ponzu, Avocado

DUCK SPRING ROLLS

Cabbage, Carrot, Chinese Five
Spice

THAI CHICKEN DRUMETTES

Sweet Hot Soy Sauce, Asian Slaw

TERIYAKI MUSHROOMS

Seasonal Mushrooms, Soy Leek

JAYA CUCUMBER

Heirloom Tomato, Red Onion, Togarashi

ENTRÉES

SELECT 3

CHICKEN MAKHANI

Tomato Sauce, Fenugreek

PAD THAI

Shrimp Noodles, Peanut, Scallion

SALMON PANANG CURRY

Fragrant Coconut Curry

CHILI GARLIC SHRIMP

Crispy Wok Shrimp, Broccolini,
Pepper, Jasmine Rice

THAI BEEF

Thai Chili, Garlic, Lettuce Wrap

SIDES

SELECT 2

BABY BOK CHOY

WOK VEGETABLES

STEAK FRIES

NAAN BREAD

SHISHITOS

DESSERT

CHEF'S SEASONAL DESSERT SELECTION

JAYA MENU II

Shared Style

Shared Style

CHEF'S SELECTION

SERVED UPON ARRIVAL

APPETIZERS

SELECT 3

TUNA CRISPY RICE
Spicy Mayo, Jalapeño

MISO BURRATA
Miso Marinade, Dashi Vinaigrette

THAI CHICKEN DRUMETTES
Sweet Hot Soy Sauce, Asian Slaw
Truffle Dressing, Crispy Shallot

CRAB DUMPLINGS
Pan Seared Snow Crab

TERIYAKI MUSHROOMS
Seasonal Mushrooms, Soy Leek

ENTRÉES

SELECT 3

CHICKEN TIKKA
Garam Masala, Mustard Oil

MAINE LOBSTER
Singaporean Curry Noodles

PEKING DUCK
Steamed Pancakes, Scallion,
Hoisin Sauce

BONE-IN RIBEYE
20 oz.

CHILEAN SEA BASS TIKKA
Cilantro Mint Marinade,
Tamarind Chutney

SIDES

SELECT 2

GRILLED ASPARAGUS

EDAMAME

BABY CORN

BOK CHOY

NAAN BREAD

DESSERT

CHEF'S SEASONAL DESSERT SELECTION

JAYA EXPERIENCE

Shared Style

Shared Style

COURSE I
COLD & RAW

TUNA TARTARE & CAVIAR
Osetra Caviar, Ginger Yuzu Dressing

HAMACHI JALAPEÑO
Hamachi Sashimi, Yuzu, Shoyu, Jalapeño, Cilantro

JAPANESE LEAF
Baby Gem Lettuce, Avocado, Radish, Campari Tomato,
Aka-Dashi Miso Dressing

COURSE II
DIM SUM

MUSHROOM CHIVES
Garlic, Mushroom, Pan Seared

HAR GAU
Steamed Shrimp Dumplings, Ginger

TRUFFLE DUMPLINGS
Shrimp & Scallop, Shaved Truffle, Black Truffle Emulsion

COURSE III
ENTRÉES

F1 WAGYU STRIPLOIN
Wood Grilled

MAINE LOBSTER
Singaporean Curry Noodles, Scallion, Bean Sprout,
Cilantro

CHILEAN SEA BASS TIKKA

SIDES
SELECT 2

STEAK FRIES

BOK CHOY

GRILLED ASPARAGUS

DESSERT

CHEF'S SEASONAL DESSERT SELECTION

Japón

02

JAPÓN

Japón

Japón offers contemporary Japanese cuisine in a refined and elegant setting. The restaurant blends traditional design with modern luxury, featuring al fresco courtyard centered by a Japanese Torii Gate.

For private occasions, the Kyoto Room provides an intimate space enhanced by its own exclusive Kyoto Bar and adorned with antique artwork, creating a bespoke dining experience.

DINING CAPACITY

KYOTO ROOM & BAR – 16 GUESTS

INDOOR DINING ROOM – 50 GUESTS

OUTDOOR COURTYARD – 80 GUESTS

RECEPTION CAPACITY

INDOOR DINING ROOM – 80 GUESTS

OUTDOOR COURTYARD – 150 GUESTS



JAPÓN MENU I

Shared Style

Shared Style

APPETIZERS

SELECT 3

SALMON SASHIMI
Ponzu, Garlic Chips, Shiso

CHILEAN SEABASS TEMPURA
Creamy Wasabi Sauce

JAPÓN CAESAR
Iceberg Lettuce, Creamy Wasabi
Truffle Dressing, Crispy Shallot

TUNA CRISPY RICE*
Spicy Mayo, Scallion

WAGYU SLIDERS
Cornichon Truffle, Crispy
Shallot, Yuzu Avocado Relish

KYOTO CUCUMBER
Tahini Miso Dressing, Tomato,
Red Onion, Tofu, Ito Togarashi,
Sesame Seeds

ENTRÉES

SELECT 3

SALMON AVOCADO ROLL
Faroe Island Salmon, Hass
Avocado, Sesame Seeds

JAPÓN CHICKEN KARAAGE
Fried Chicken, Asian Slaw,
Creamy Wasabi Sauce

SPICY TUNA ROLL
Tuna, Shallot, Kimchee, Cilantro,
Scallion, Jalapeño, Sambal

SALMON TERIYAKI
Chives, Sesame,
Wasabi Rice, Nori

SHRIMP TEMPURA ROLL
Wasabi Cress, Scallion,
Wasabi Aioli

TUNA CRISPY RICE*
Sushi Rice, Tuna,
Spicy Mayo, Scallion

FILET MIGNON
8oz, Yuzu Truffle Ponzu, Shishito

SIDES

SELECT 2

EDAMAME
GRILLED ASPARAGUS
WOK VEGETABLES
STEAK FRIES

DESSERT

CHEF'S SEASONAL DESSERT SELECTION



JAPÓN MENU II

Shared Style



Shared Style

CHEF'S SELECTION

SERVED UPON ARRIVAL

APPETIZERS

SELECT 3

HAMACHI SERRANO
Yuzu Shoyu, Serrano, Cilantro

SHRIMP TEMPURA
Ponzu

TUNA PIZZA
Thinly Sliced Tuna, Creamy
Ponzu, Red Onion, Truffle Oil

WAGYU SLIDERS
Cornichon Truffle, Crispy Shallot,
Yuzu Avocado Relish

BABY SPINACH
Avocado, Yuzu Miso Dressing

ENTRÉES

SELECT 3

SETAI WAGYU ROLL
Asparagus, Red Onion,
Kizami Wasabi, Tare Sauce

JAPÓN CHICKEN KARAAGE
Fried Chicken, Asian Slaw,
Creamy Wasabi Sauce

SHRIMP TEMPURA ROLL
Wasabi Cress, Scallion,
Wasabi Aioli

BONE-IN RIBEYE
Shiitake, Shishito, Teriyaki, Yuzu
Truffle Ponzu, Sea Salt, Wasabi

MISO BLACK COD
Miso Marinated, Pickled Ginger

TRUFFLE HOTPOT
Sushi Rice, Wild Mushrooms,
Shaved Truffle, Poached Egg,
Kimchee Miso

SIDES

SELECT 2

BABY BOK CHOY

BABY CORN

WOK VEGETABLES

GRILLED ASPARAGUS

DESSERT

CHEF'S SEASONAL DESSERT SELECTION

KYOTO EXPERIENCE

Shared Style

Shared Style

COURSE I COLD & RAW

TRIO OF NIGIRI & CAVIAR
Tuna Toro, Uni, Salmon, Osetra Caviar

COURSE II STARTERS

BABY SPINACH
Avocado, Yuzu Miso Dressing

HAMACHI SERRANO
Hamachi Sashimi, Yuzu Shoyu, Serrano, Cilantro

MISO BLACK COD LETTUCE
Miso Glaze, Ginger, Bibb Lettuce Cups, Kataifi

COURSE III ENTRÉES

KING CRAB ROLL
Soy Paper, Sesame, Cucumber, Avocado,
Scallion, Spicy Mayo, Tempura Flakes

CHILEAN SEABASS
Charred Tomato Miso, Red Onion, Lime

TRUFFLE HOTPOT
Sushi Rice, Wild Mushrooms, Shaved Truffle,
Poached Egg, Kimchee Miso

F1 WAGYU STRIPLOIN
Tare Sauce, Pickled Cucumber, Shishito

SIDES SELECT 2

STEAK FRIES

BABY CORN

GRILLED ASPARAGUS

DESSERT

CHEF'S SEASONAL DESSERT SELECTION

Ocean Grill

03

A photograph of the Ocean Grill restaurant interior. The space is filled with guests seated at round tables with white tablecloths. The room is elegantly decorated with several large, ornate chandeliers hanging from the ceiling. Large windows in the background offer a view of the ocean and palm trees at night. The overall atmosphere is warm and sophisticated.

OCEAN GRILL

Where the warm Atlantic breeze meets the charm of the Italian Riviera. Ocean Grill offers an idyllic beachfront setting with sweeping views of the shoreline and a relaxed yet refined atmosphere. Guests enjoy Mediterranean-Italian cuisine featuring fresh seafood, grilled specialties, and seasonal dishes that highlight the flavors of the coast. A full-service bar rounds out the experience, offering curated cocktails, wines, and spirits to complement every meal.

With its open-air design, tropical ambiance, and unparalleled ocean backdrop, Ocean Grill is the perfect venue for long lunches, sunset dinners, and unforgettable private events by the sea.

DINING CAPACITY

RESTAURANT – 120 GUESTS

TERRACE – 20 GUESTS

RECEPTION CAPACITY

RESTAURANT – 200 GUESTS

TERRACE – 50 GUESTS

OCEAN GRILL MENU I

Shared Style

Shared Style

APPETIZERS
SELECT 3

SALMON CARPACCIO
Golden Boiled Egg, Capers,
Crème Fraîche

CAULIFLOWER
Charred Cauliflower,
Toasted Almond, Green Tahini
Sauce

BURRATA
Burrata di Bufala, Tomato, Basil,
Extra Virgin Olive Oil

GREEK SAMPLER
Garden Vegetables, Hummus,

OCTOPUS
Fingerling Potato, Capers,
Romesco Sauce

ENTRÉES
SELECT 3

NEW YORK STRIP
10oz., Wood Grilled

TUNA STEAK
Wood Grilled

FAROE ISLAND SALMON
Wood Grilled

WHOLE BRANZINO
Wood Grilled

GRILLED CHICKEN
Gem Lettuce, Campari Tomato,
Chimichurri

AGNOLOTTI ALLA PIEMONTESE
Mozzarella di Bufala, Braised Short
Ribs, Beef Jus, Parmesan Cream,
Thyme

SIDES
SELECT 2

GRILLED VEGETABLES

STEAK FRIES

GARLIC ZUCCHINI

CHARRED BROCCOLINI

FINGERLING POTATO

DESSERT

CHEF’S SEASONAL DESSERT SELECTION

OCEAN GRILL MENU II

Shared Style

Shared Style

APPETIZERS

SELECT 3

BURRATA
Burrata di Bufala, Tomato, Basil

WAGYU BEEF CARPACCIO
Truffle Aioli, Arugula, Parmesan

GREEK SALAD
Tomato, Olive, Onion, Green Bell
Pepper, Feta Cheese, Cucumber,
Extra Virgin Olive Oil

CAULIFLOWER
Charred Cauliflower, Green Tahini
Sauce

FRIED SHRIMP, CALAMARI
AND ZUCCHINI
Served with Marinara & Tartar Sauce

ENTRÉES

SELECT 3

CHILEAN SEA BASS
Wood Grilled

WHOLE BRANZINO
Wood Grilled

FILET MIGNON
8oz., Wood Grilled

WAGYU SKIRT STEAK
10 oz., Wood Grilled

GRILLED CHICKEN
Gem Lettuce, Campari Tomato,
Chimichurri

SPICY RIGATONI
Vodka Sauce

SIDES

SELECT 2

CHARRED BROCCOLINI
GARLIC ZUCCHINI
FINGERLING POTATO
GRILLED VEGETABLES
MASHED POTATO

DESSERT

CHEF'S SEASONAL DESSERT SELECTION

OCEAN GRILL EXPERIENCE

Shared Style

Shared Style

COURSE I COLD & RAW

SEAFOOD TOWER
Chef's Selection of Oysters, Tuna Tartare and Caviar,
Maine Lobster, Ceviche, Shrimp Cocktail

COURSE II APPETIZERS

GREEK SALAD
Tomato, Olive, Onion, Green Bell Pepper, Feta Cheese,
Cucumber, Extra Virgin Olive Oil

SALMON CARPACCIO
Golden Boiled Egg, Caper, Crème Fraîche

OCTOPUS
Fingerling Potato, Capers, Romesco Sauce

COURSE III ENTRÉES

CHILEAN SEA BASS
Wood Grilled

BONE-IN RIB EYE
Wood Grilled

TRUFFLE RISOTTO
Wild Mushroom, Fresh Black Truffle, White Truffle Oil

SIDES SELECT 2

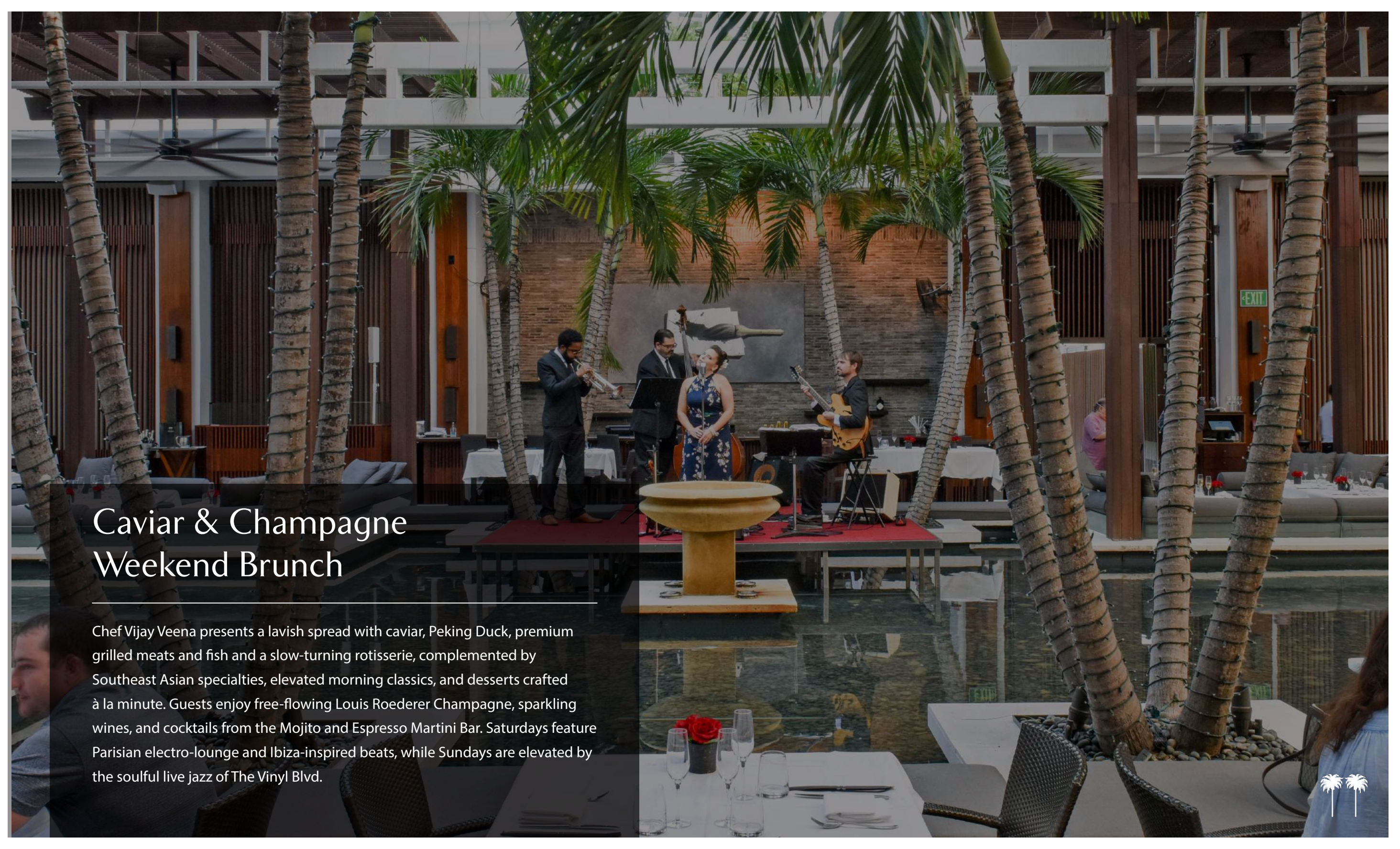
GARLIC ZUCCHINI
CHARRED BROCCOLINI
FINGERLING POTATO

DESSERT

CHEF'S SEASONAL DESSERT SELECTION

Caviar & Champagne Weekend Brunch

04



Caviar & Champagne Weekend Brunch

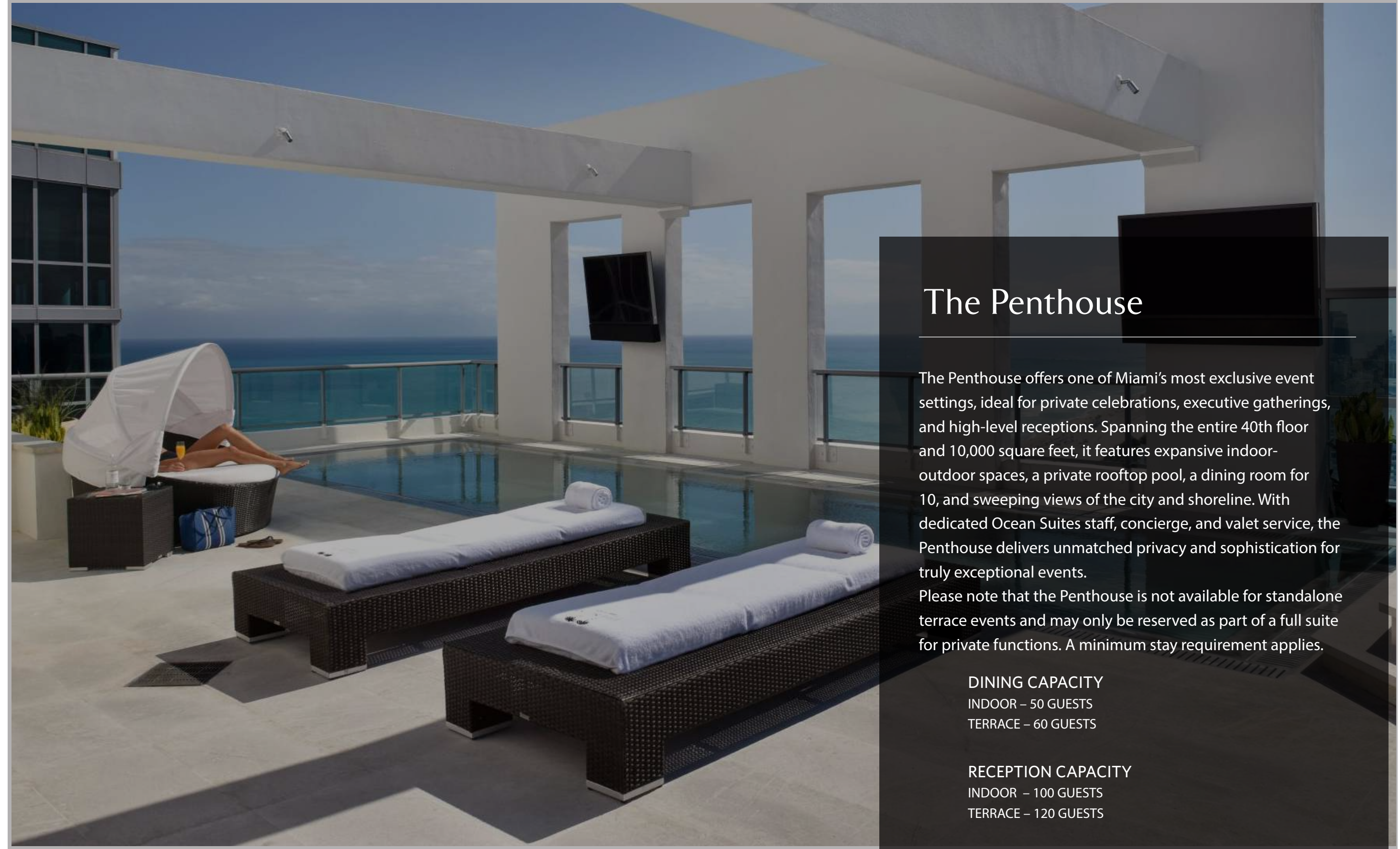
Chef Vijay Veena presents a lavish spread with caviar, Peking Duck, premium grilled meats and fish and a slow-turning rotisserie, complemented by Southeast Asian specialties, elevated morning classics, and desserts crafted à la minute. Guests enjoy free-flowing Louis Roederer Champagne, sparkling wines, and cocktails from the Mojito and Espresso Martini Bar. Saturdays feature Parisian electro-lounge and Ibiza-inspired beats, while Sundays are elevated by the soulful live jazz of The Vinyl Blvd.





The Penthouse

05

The background image shows a high-end rooftop terrace. In the foreground, there are two long, dark wicker lounge chairs with white cushions and rolled-up white towels. To the left, a person is relaxing under a white cabana. A swimming pool is visible in the middle ground, reflecting the sky. The terrace is enclosed by a white wall with large glass windows and doors, offering a panoramic view of the ocean and city skyline under a clear blue sky.

The Penthouse

The Penthouse offers one of Miami's most exclusive event settings, ideal for private celebrations, executive gatherings, and high-level receptions. Spanning the entire 40th floor and 10,000 square feet, it features expansive indoor-outdoor spaces, a private rooftop pool, a dining room for 10, and sweeping views of the city and shoreline. With dedicated Ocean Suites staff, concierge, and valet service, the Penthouse delivers unmatched privacy and sophistication for truly exceptional events.

Please note that the Penthouse is not available for standalone terrace events and may only be reserved as part of a full suite for private functions. A minimum stay requirement applies.

DINING CAPACITY

INDOOR – 50 GUESTS

TERRACE – 60 GUESTS

RECEPTION CAPACITY

INDOOR – 100 GUESTS

TERRACE – 120 GUESTS

Signature Experiences



PASSED HORS D'OEUVRES

Butler Passed Hors D'Oeuvres are based on 60 minutes of Continuous Service for a minimum of 20 guests.

PRICING PER PERSON

6 SELECTIONS | 8 SELECTIONS | 12 SELECTIONS

OSETRA CAVIAR BLINIS
Crème Fraîche, Buckwheat Blinis

HAMACHI SERRANO SPOONS
Yuzu Shoyu, Serrano, Cilantro (GF)

YELLOWFIN TUNA
TARTARE CONES
Avocado Mousse, Sesame Cone

TUNA CRISPY RICE
Spicy Mayo, Serrano

MINI LOBSTER ROLLS
Brioche

SMOKED SALMON
WITH GOAT CHEESE
Chive Vacherin, Blinis

TARTAR OF BLACK
ANGUS BEEF
Truffle, Egg Yolk, Parmesan (GF)

GRILLED VEGETABLE
BRUSCHETTA
Feta Cheese, Basil (Veg)

CUCUMBER CUPS
Hummus, Slivered Almonds
(Veg, Vgn, GF)

TRUFFLE DUMPLING
Scallop and Shrimp, Truffle Cream,
Shaved Truffle

CHILEAN SEA BASS TEMPURA
Wasabi Cream

SHRIMP TEMPURA SKEWERS
Ponzu Dipping Sauce

PETIT GULF CRAB
CROQUETTES
Sauce Rémoûlade

WAGYU SLIDERS
Cornichon Truffle, Crispy Shallot,
Yuzu Avocado Relish

VEGETABLE SPRING ROLLS
Sweet Chili Sauce (Veg, Vgn)

MISO BLACK COD
LETTUCE CUPS
Bibb Lettuce, Kataifi, Ginger (GF)

SINGAPOREAN CHICKEN
“SETAI” SKEWERS
Peanut Sauce (GF)

PEKING DUCK SPRING ROLLS
Celery, Cabbage, Carrot,
Five Spice, Sweet Chili Sauce

TRUFFLE PIZZA SQUARES
Mozzarella Di Bufala, Robiola,
Truffle Oil (Veg)

BOMBAY SAMOSA
Potatoes And Green Peas, Mint
Chutney (Veg, Vgn)

VEG - VEGETARIAN | VGN - VEGAN | GF - GLUTEN-FREE

FOOD STATIONS & DISPLAYS

Each station includes chef attendants & two-hour service for a minimum of 40 guests

PER PERSON

SUSHI & SASHIMI BAR
Assorted nigiri, tuna tartare, signature rolls, with pickled ginger, wasabi, and soy.

ROBATA GRILL
Live grilling of filet mignon, lamb chops, chilean sea bass, tiger prawns and seasonal vegetables with yakitori sauces.
F1 wagyu filet + 85 per person

FLAVORS OF INDIA
Chef's seasonal selection

SEAFOOD & RAW BAR
Display of oysters, alaskan king crab, maine lobster, ceviche, crudo, and shrimp cocktail on ice.

DIM SUM
Steamed baskets of har gau, scallop dumplings, crab dumplings, and mushroom-chive dumplings with dipping sauces.

MEDITERRANEAN MEZZE
Selection of hummus, baba ganoush, tzatziki, marinated olives, and grilled flatbreads.

SETAI SALAD BAR
Greek salad, quinoa avocado salad, tuna niçoise salad, caesar salad, caprese salad.



SETAI BAR EXPERIENCES

Bar packages are priced per person and include full service of mixed drinks and bartenders.

Signature Cocktails available at additional fees.



WELL BAR

FLOR DE CAÑA BLANCO RUM
BROKERS GIN
CORAZON BLANCO TEQUILA
BULLEIT BOURBON
ALB VODKA
FAMOUS GROUSE SCOTCH
HOUSE WHITE, RED & SPARKLING WINES,
IMPORTED & DOMESTIC BEER,
ASSORTED SOFT DRINKS,
BOTTLED STILL & SPARKLING WATER



PREMIUM BAR

FLOR DE CAÑA AÑEJO RUM
BEEFEATER GIN
JAJA BLANCO TEQUILA
MAKERS MARK BOURBON
TITO'S VODKA
CHIVAS REGAL 12 YEAR SCOTCH
EXPANDED MIXERS & PREMIUM GARNISHES
HOUSE WHITE, RED & SPARKLING WINES,
IMPORTED & DOMESTIC BEER,
ASSORTED SOFT DRINKS,
BOTTLED STILL & SPARKLING WATER



DELUXE BAR

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
DON JULIO BLANCO TEQUILA
FLOR DE CAÑA 12 YEAR RUM
BASIL HAYDEN'S BOURBON
JOHNNIE WALKER BLACK LABEL SCOTCH
SIGNATURE MIXERS & LUXURY GARNISHES
HOUSE WHITE, RED & SPARKLING WINES,
IMPORTED & DOMESTIC BEER,
ASSORTED SOFT DRINKS,
BOTTLED STILL & SPARKLING WATER



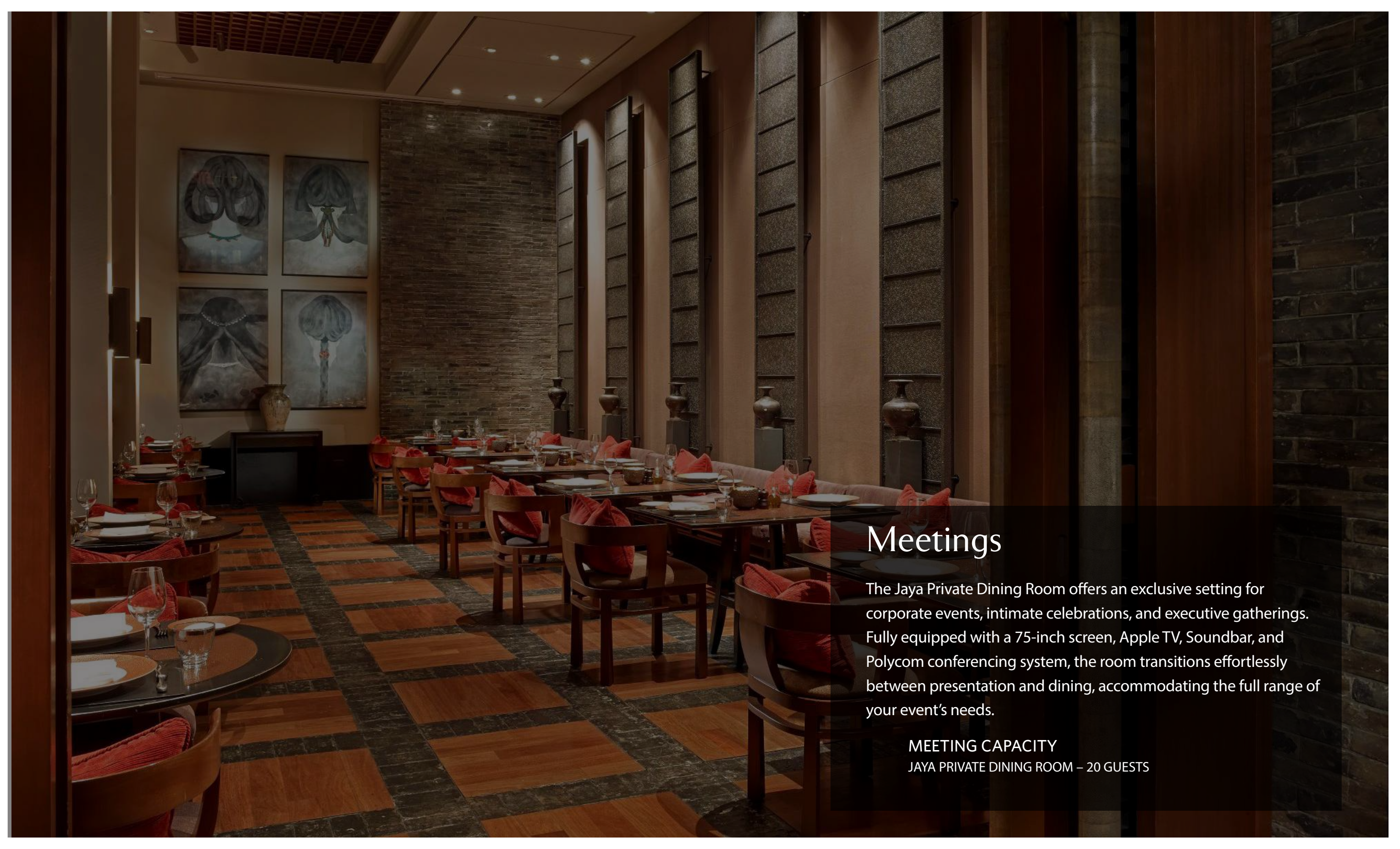
BEER & WINE BAR

HOUSE WHITE, RED & SPARKLING WINES,
IMPORTED & DOMESTIC BEER,
ASSORTED SOFT DRINKS,
BOTTLED STILL & SPARKLING WATER



Meetings

07



Meetings

The Jaya Private Dining Room offers an exclusive setting for corporate events, intimate celebrations, and executive gatherings. Fully equipped with a 75-inch screen, Apple TV, Soundbar, and Polycom conferencing system, the room transitions effortlessly between presentation and dining, accommodating the full range of your event's needs.

MEETING CAPACITY

JAYA PRIVATE DINING ROOM – 20 GUESTS



MORNING & AFTERNOON BREAK EXPERIENCES

AVAILABLE FOR A MINIMUM OF 15 GUESTS

THE SUNRISE SENSE

ARTISAN BAKERY BASKET WITH FARMHOUSE
BUTTER, PRESERVES & MARMALADES

FRESH SEASONAL FRUIT SKEWERS WITH MINT

LOW-FAT YOGURT & MIXED BERRY PARFAITS

BLUEBERRY-BANANA SMOOTHIES

ASSORTED STILL & SPARKLING MINERAL WATERS

FRESHLY BREWED ORGANIC COFFEE,
& FINE TEA SELECTION

THE WELLNESS ESCAPE

FRESH SQUEEZED JUICES
(GREEN, CARROT-GINGER, ORANGE, GRAPEFRUIT)

COCONUT WATER

GRANOLA BARS WITH DRIED FRUIT

COCONUT-CHIA PUDDING WITH PASSION FRUIT

ASSORTED STILL & SPARKLING MINERAL WATERS

FRESHLY BREWED ORGANIC COFFEE,
& FINE TEA SELECTION





MORNING & AFTERNOON BREAK EXPERIENCES

AVAILABLE FOR A MINIMUM OF 15 GUESTS

THE MEDITERRANEAN BREAK

HUMMUS, BABAGANOUSH, AND TZATZIKI

MARKET VEGETABLE CRUDITÉS & PITA CHIPS

SPARKLING BASIL & LEMON ELIXIR

WATERMELON-MINT SKEWERS

ASSORTED STILL & SPARKLING MINERAL WATERS

FRESHLY BREWED ORGANIC COFFEE,
& FINE TEA SELECTION

THE ARTISAN FROMAGE EXPERIENCE

A CURATED SELECTION OF PREMIUM
CHEESES, INCLUDING BRIE, VERMONT

CHEDDAR, GRUYÈRE, SPANISH MANCHEGO,
AND BABY MOZARELLA

SERVED WITH GRAPES, DRIED FRUITS,
ROASTED NUTS, AND HOUSE-MADE

CITRUS MARMALADE

ACCOMPANIED BY CRACKERS &
FRESHLY BAKED FRENCH BAGUETTE

ASSORTED STILL & SPARKLING MINERAL WATERS

FRESHLY BREWED ORGANIC COFFEE,
& FINE TEA SELECTION

ALL-DAY BEVERAGE STATION

FRESHLY BREWED ORGANIC COFFEE,
& FINE TEA SELECTION

OPTIONAL ADD-ON: BOTTLED STILL & SPARKLING WATERS | \$10 PER BOTTLE



JAYA LUNCH BUFFET

Minimum 25 guests | Guests select 3 items per category | Includes still & sparkling waters and fine teas.

RAW & CHILLED

SELECT 3

JAYA CUCUMBER SALAD
Tomato, Togarashi, Sesame

CHILLED SHRIMP COCKTAIL
Copy Placement

JAPANESE LEAF SALAD
Avocado, Radish, Aka-Dashi
Miso Dressing

MISO BURRATA
Tomato, Burrata Cheese,
Miso Marinade, Shiso Leaves

TUNA TARTARE
Avocado, Ginger Soy & Yuzu

APPETIZERS & DIM SUM

SELECT 3

DUCK SPRING ROLLS
Plum Sauce

THAI CHICKEN DRUMETTES
Lemongrass & Mango

TERIYAKI MUSHROOMS
Brussels Sprouts

HAR GAU
Steamed Shrimp Dumplings, Ginger

MUSHROOM CHIVE
DUMPLINGS
Chinese Chives, Garlic,
Mushrooms, Pan Seared

MAIN COURSES

SELECT 3

CHICKEN TIKKA
Garam Masala & Mint Yogurt

PAD THAI
Shrimp, Rice Noodles & Scallion

SALMON PANANG CURRY
Coconut Jasmine Rice

WAGYU SKIRT STEAK
Tamarind Jus

THAI BEEF
Stir-Fried Tenderloin, Hoisin
Sauce, Thai Chilies, Garlic,

SIDES

SELECT 2

BOK CHOY | NAAN BREAD | STEAK FRIES

WOK VEGETABLES | GRILLED ASPARAGUS

DESSERT

CHEF'S SELECTION OF MINIATURE DESSERTS

Contact & Booking Information





Elevate Your Next Event

Have something remarkable in mind? At The Setai, Miami Beach, you'll find exceptional event venues, inspired gathering spaces, and premier accommodations designed to bring your vision to life—and exceed every expectation.

For additional details, simply scan the QR code below or contact our events team at events@thesetaihotel.com and 305-520-6234.

