



THE SETAI, MIAMI BEACH
CATERING & EVENTS

JAPÓN
CONTEMPORARY JAPANESE

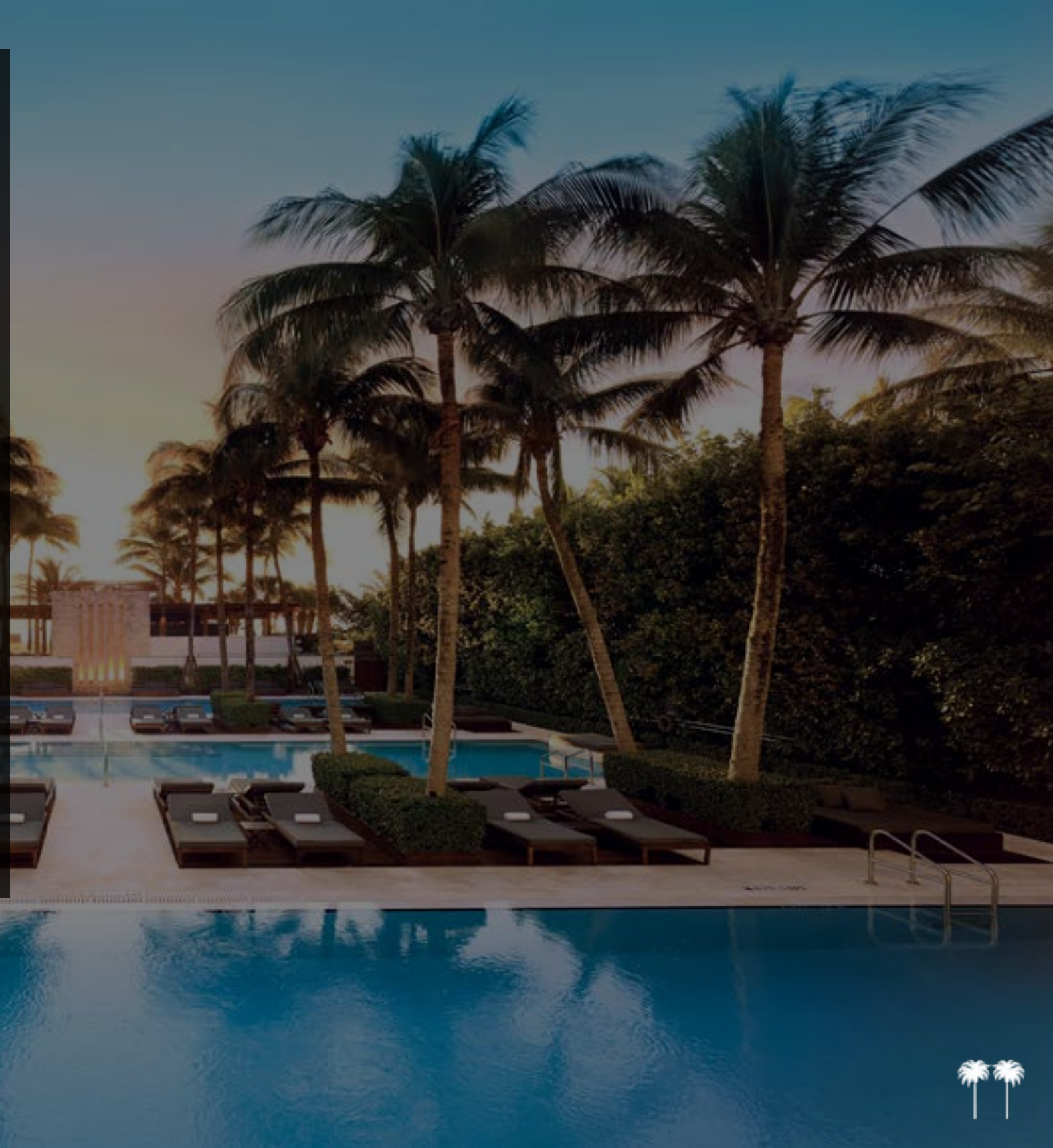
JAYA
SOUTH ASIAN

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 155 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.



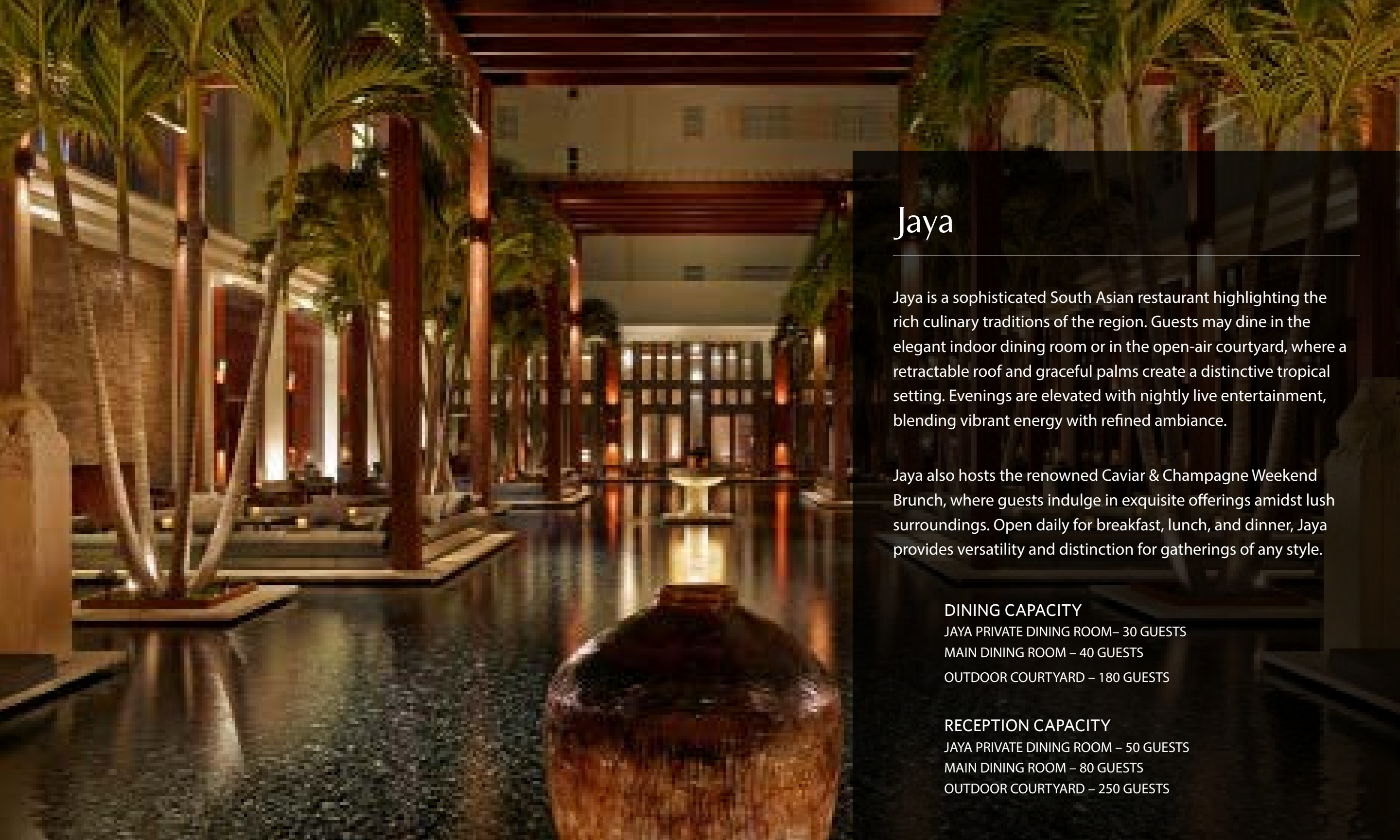
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Jaya

01



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

\$125 per person – Shared Style

\$125 per person - Shared Style

APPETIZERS

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

OCTOPUS
Crispy Octopus, Aji Amarillo, ginger
Yuzu Paste, Confit Potato,
Pickled Cauliflower

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

TRUFFLE DUMPLINGS
Scallop, Shrimp, Truffle Emulsion

ENTRÉES

CHICKEN MAKHANI
Chicken Thighs, Tomato Sauce

THAI BEEF
Thai Chili, Garlic, Lettuce Wrap

SALMON PANANG CURRY
Fragrant Coconut Curry,
Fresh Herb, Jasmine Rice

SIDES

WOK VEGETABLES
Stir-Fried Seasonal Vegetables

FRIED RICE
Vegetables, Onion, Scallion

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

JAYA MENU II

\$185 per person – Shared Style

\$185 per person - Shared Style

APPETIZERS

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

DUCK SPRING ROLLS
Peking Duck, Celery, Cabbage,
Carrot, Sweet Chili Sauce

CRAB DUMPLINGS
Pan Seared Snow Crab

TUNA TARTARE
Ginger Yuzu Dressing, Avocado,
Papadam

ENTRÉES

PEKING DUCK
Steamed Pancakes, Scallion,
Hoisin Sauce

CHILEAN SEA BASS TIKKA
Cilantro Mint Marinade,
Tamarind Chutney

SALMON PANANG CURRY
Fragrant Coconut Curry,
Fresh Herb, Jasmine Rice

BONE-IN RIBEYE
20 oz.

SIDES

WOK VEGETABLES
Stir-Fried Seasonal Vegetables

FRIED RICE
Vegetables, Onion, Scallion

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

JAYA EXPERIENCE

\$285 per person – Shared Style

\$285 per person - 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

CRAB
Pan Seared Snow Crab Dumplings

HAR GAU
Steamed Shrimp Dumplings, Ginger

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

COURSE III ENTRÉES

BONE-IN RIBEYE
20 oz.

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

CHILEAN SEA BASS TIKKA
Cilantro Mint Marinade, Tamarind Chutney

SIDES

BOK CHOY

WOK VEGETABLES
Stir-Fried Seasonal Vegetables

FRIED RICE
Vegetables, Onion, Scallion

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

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

\$125 per person – Shared Style



\$125 per person - Shared Style

APPETIZERS

GRILLED SHISHITO PEPPER

Poblano Ranch, Almond,
Tamarind Chutney

SALMON SASHIMI

Aji Yuzu Sauce, Pickled Apple,
Togarashi

KYOTO CUCUMBER

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

SHRIMP TEMPURA

Ponzu

ENTRÉES

SALMON TERIYAKI

Chives, Sesame,
Wasabi Rice, Nori

JAPÓN CHICKEN KARAAGE

Fried Chicken, Asian Slaw,
Creamy Wasabi Sauce

JAYA FRIED RICE

Vegetables, Iceberg Lettuce,
Crispy Egg

FILET MIGNON

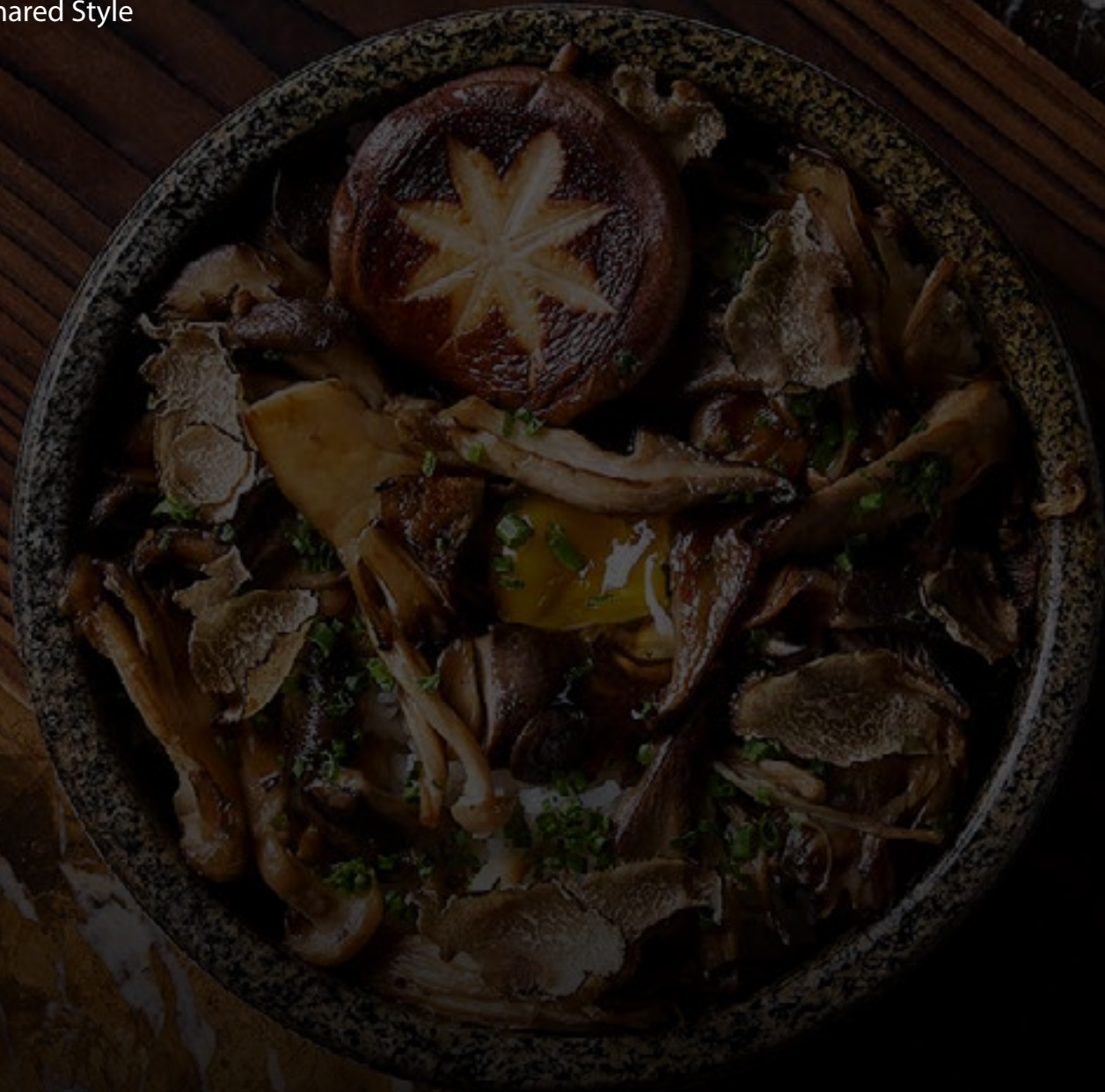
8oz, Yuzu Truffle Ponzu, Shishito

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

JAPÓN MENU II

\$185 per person – Shared Style



\$185 per person - Shared Style

APPETIZERS

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

TUNA CRISPY RICE
Sushi Rice, Tuna, Spicy Mayo, Serrano

HAMACHI SERRANO
Yuzu Shoyu, Serrano, Cilantro

CHILEAN SEA BASS TEMPURA
Creamy Wasabi Sauce

CHEF'S SELECTION OF SUSHI
Maki Rolls, Sashimi & Nigiri Selection *

ENTRÉES

MISO BLACK COD
Miso Marinated, Pickled Ginger

BONE-IN RIBEYE 20 OZ
Shiitake, Shishito, Teriyaki,
Yuzu Truffle Ponzu, Sea Salt, Wasabi

MUSHROOM KIMCHEE NOODLES
Mushrooms, Aji Sauce, Negi, Chili Oil,
Sesame

SIDE

BABY CORN

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

JAPÓN EXPERIENCE

\$285 per person – Shared Style

\$285 per person - Shared Style

APPETIZERS

TUNA TARTARE
Ginger Yuzu Dressing, Avocado, Papadam

BABY SPINACH
Avocado, Yuzu Miso Dressing

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

WAGYU SLIDERS
Cornichon Truffle Sauce, Crispy Shallot, Yuzu Avocado Relish

CHEF'S SELECTION OF SUSHI
Maki Rolls, Sashimi & Nigiri Selection

ENTRÉES

CHILEAN SEA BASS
Charred Tomato Miso, Red Onion, Lime

F1 WAGYU STRIPLOIN
Charred Tomato Miso, Red Onion, Lime

TRUFFLE RICE HOTPOT
Mushrooms, Truffle, Kimchee Miso,
Poached Egg

SIDE

STEAK FRIES

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

Ocean Grill

03

A photograph of the Ocean Grill restaurant interior. The space is filled with guests seated at round tables, illuminated by warm, ornate chandeliers. Large windows in the background offer a view of the ocean and palm trees at night. The atmosphere is elegant 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

\$125 per person – Shared Style

\$125 per person - Shared Style

APPETIZERS

SALMON CARPACCIO

Golden Boiled Egg, Capers,
Crème Fraîche

MEDITERRANEAN SALAD

Avocado, Arugula, Cucumber,
Green Pepper, Tomato, Olive, Red Onion,
Red Wine Vinaigrette, Shaved Parmesan

OCTOPUS

Fingerling Potato, Capers,
Romesco Sauce

MARGHERITA PIZZA

Basil, Mozzarella Cheese, Olive Oil

ENTRÉES

FILET MIGNON 8 OZ.

Charred Broccolini, Beef Jus

TUNA STEAK

Israeli Couscous, Wasabi Sauce

SPICY RIGATONI

Vodka Sauce

SIDE

STEAK FRIES

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

OCEAN GRILL MENU II

\$185 per person – Shared Style

\$185 per person - Shared Style

APPETIZERS

TUNA TARTARE
Yellowfin Tuna, Avocado, Olive Oil,
Lemon Zest, Chives, Crostini

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

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

SMOKED SALMON ON
PIZZA CRUST
Crème Fraîche, House Smoked
Salmon, Caviar, Red Onion, Chives

ENTRÉES

FAROE ISLAND SALMON
Israeli Couscous, Sauce Vierge

NEW YORK STRIPLOIN 10 OZ.
Charred Broccolini, Beef Jus

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

SIDE

POTATO GRATIN

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

OCEAN GRILL EXPERIENCE

\$285 per person – Shared Style

\$285 per person - Shared Style

APPETIZERS

WAGYU BEEF CARPACCIO
Thinly Sliced Wagyu Tenderloin, Truffle Aioli, Arugula,
Parmesan, Fresh Shaved Truffle

CAESAR SALAD
Romaine Heart, Grated Parmesan, Croûton, Anchovies,
Caesar Salad Dressing

YELLOWFIN TUNA CRUDO
Sliced Tuna, Extra Virgin Olive Oil, Lemon Zest,
Jalapeño, Sea Salt

TRUFFLE PIZZA
Mozzarella and Robiola Cheese, Mascarpone,
White Truffle Oil

ENTRÉES

WHOLE BRANZINO
Caper Sauce

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

BONE-IN RIBEYE 20 OZ.
Charred Broccolini, Beef Jus

SIDE

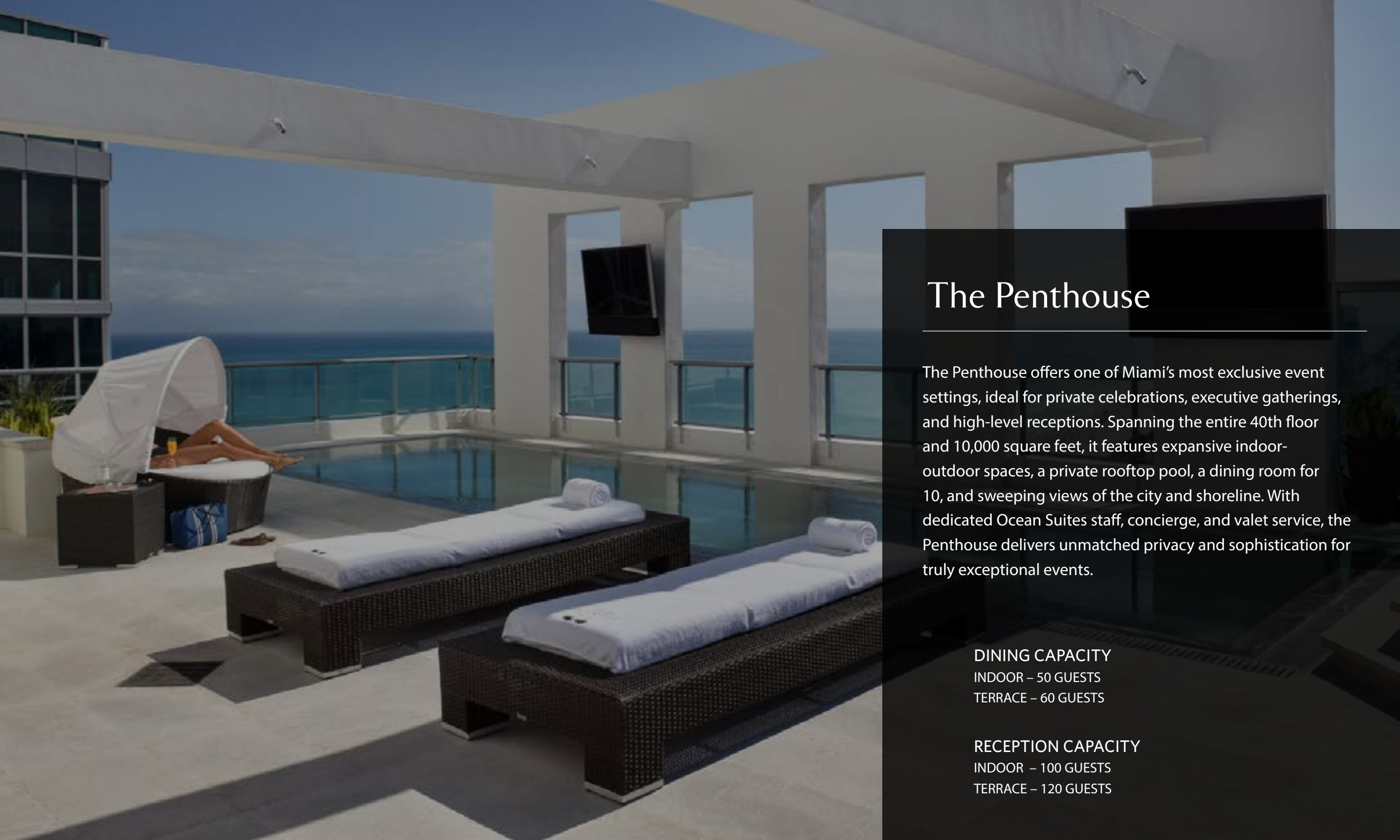
FINGERLING POTATO

DESSERT

CHEF'S SELECTION OF SIGNATURE DESSERTS

The Penthouse

04



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.

DINING CAPACITY

INDOOR – 50 GUESTS

TERRACE – 60 GUESTS

RECEPTION CAPACITY

INDOOR – 100 GUESTS

TERRACE – 120 GUESTS

Signature
Experiences

05

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

HAMACHI TARTAR 11
Taro Shell, Avocado, Micro Cilantro

SESAME CRUSTED TUNA
SKEWERS 12
Seared, Jalapeño, Cilantro Aioli

GRILLED VEGETABLE
BRUSCHETTA 8
Feta Cheese, Basil (Veg)

CUCUMBER CUPS 8
Avocado Mousse, Slivered Almonds
(Veg, Vgn, GF)

TARTAR OF BLACK
ANGUS BEEF 11
Truffle, Egg Yolk, Parmesan (GF)

BAKED MINI POTATO 14
Crème Fraîche, American Caviar

SMOKED SALMON 11
Goat Cheese, Chive Vacherin, Toast

SINGAPOREAN CHICKEN
“SETAI” SKEWERS 9
Peanut Sauce (GF)

MINI WAGYU CHEESE
BURGER 12
Ponzu Dipping Sauce

BOMBAY SAMOSA 8
Potatoes And Green Peas, Mint
Chutney (Veg, Vgn)

SHRIMP SKEWERS 9
Sweet Chili Sauce, Cilantro

MINI PIZZA ROBIOLA AND
MASCARPONE CHEESE 10
Truffle Oil, Chives

MISO BLACK COD
LETTUCE CUPS 12
Bibb Lettuce, Kataifi, Ginger (GF)

CRISPY RICE TUNA 12
Spicy Mayo, Serrano Pepper

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 95	
Assorted nigiri and sashimi, signature rolls, with pickled ginger, wasabi, and soy.	
ROBATA GRILL 115	
Live grilling of filet mignon, lamb chops, faroe island salmon, tiger prawns and seasonal vegetables, roasted potatoes with yakitori sauces.	
SEAFOOD & RAW BAR 185	
Display of oysters, alaskan king crab, maine lobster, ceviche, crudo, and shrimp cocktail on ice.	
PEKING DUCK AND SIGNATURE ASIAN SECTION..... 145	
Peking duck, singaporean noodles, vegetable fried rice, stir fried spicy thai beef, stir fried vegetables, chicken makhani, naan bread.	
DIM SUM 60	
Steamed baskets of har gau, scallop dumplings, crab dumplings, and mushroom-chive dumplings with dipping sauces.	
MEDITERRANEAN MEZZE 55	
Selection of hummus, baba ganoush, tzatziki, guacamole, marinated olives, and grilled flatbreads.	
SETAI SALAD BAR 50	
Greek salad, quinoa avocado salad, caesar salad, caprese salad.	
DESSERT STATION 45	
Chef's selection of miniature desserts and liquid nitrogen ice cream station with toppings.	



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

1 HOUR \$40 – 2 HOUR \$70
ADDITIONAL HOUR: \$20

FLOR DE CAÑA BLANCO RUM
BROKERS GIN
CORAZON BLANCO TEQUILA
BULLEIT BOURBON
ALB VODKA
FAMOUS GROUSE SCOTCH
ASSORTED MIXERS, SODA,
JUICES, AND GARNISHES



DELUXE BAR

1 HOUR \$60 – 2 HOUR \$100
ADDITIONAL HOUR: \$30

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



PREMIUM BAR

1 HOUR \$50 – 2 HOUR \$90
ADDITIONAL HOUR: \$25

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



BEER & WINE BAR

1 HOUR \$35 – 2 HOUR \$60
ADDITIONAL HOUR: \$15

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



Meetings

06



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 BREAK
EXPERIENCES

AVAILABLE FOR A MINIMUM OF 15 GUESTS

THE SUNRISE SENSE

\$65 PER GUEST

ARTISAN BAKERY BASKET WITH FARMHOUSE
BUTTER, PRESERVES & MARMALADES

FRESH SEASONAL FRUIT

LOW-FAT YOGURT & MIXED BERRY PARFAITS

COCONUT-CHIA PUDDING

ASSORTED STILL & SPARKLING MINERAL WATERS

FRESHLY BREWED ORGANIC COFFEE,
& FINE TEA SELECTION

THE WELLNESS ESCAPE

\$85 PER GUEST

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

COCONUT WATER

GRANOLA BARS WITH DRIED FRUIT

FRESH SEASONAL FRUIT

LOW-FAT YOGURT & MIXED BERRY PARFAITS

COCONUT-CHIA PUDDING

ASSORTED STILL & SPARKLING MINERAL WATERS

FRESHLY BREWED ORGANIC COFFEE,
& FINE TEA SELECTION

ALL-DAY BEVERAGE STATION

\$24 PER GUEST

FRESHLY BREWED ORGANIC COFFEE,
& FINE TEA SELECTION

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



Contact & Booking Information

07



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 events@thesetaihotel.com.

