EVENTS

MENU
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices
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MIAMI AIRPORT MARRIOTT
1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices.
BREAKFAST

BUFFETS

Traditional Continental Breakfast | 27 per guest
Seasonal Cut Fruits
Assorted Breakfast Pastries, Muffins, Croissants & Danishes
Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
Individual Plain & Greek Yogurts
Florida Orange & Cranberry Juice
Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

Upgraded Continental Breakfast | 33 per guest
Seasonal Cut Fruits
Assorted Breakfast Pastries, Muffins, Croissants & Danishes
Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
Individual Plain & Greek Yogurts
Choice of Hot Item | Breakfast Veggie Burrito or Egg & Cheese Croissant
Florida Orange & Cranberry Juice
Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

Hot Breakfast Buffet | 39 per guest
Seasonal Cut Fruits
Assorted Breakfast Pastries, Muffins, Croissants & Danishes
Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
Individual Plain & Greek Yogurts
Hot Oatmeal, Brown Sugar, Raisins, Toasted Almonds
Scrambled Eggs
Choice of | Bacon or Sausage
Breakfast Potatoes
Florida Orange & Cranberry Juice
Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

PLATED

All plated breakfasts include:
Seasonal Cut Fruit, Freshly Baked Muffins & Danishes, Florida Orange Juice,
Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

All American | 27 per guest
Scrambled Eggs
Breakfast Potato Hash
Choice of | Bacon or Sausage

French Toast | 27 per guest
Sweet Cream Cheese, Maple Syrup, Berries
Choice of | Bacon or Sausage

Breakfast Burrito | 29 per guest
Scrambled Eggs, Chorizo, Cheddar Cheese, Flour Tortilla
Breakfast Potato Hash
Choice of | Bacon or Sausage

ENHANCEMENTS

Croissant Sandwich | 9 per guest
Bacon, Egg, Cheddar Cheese

Breakfast Cuban | 9 per guest
Ham, Egg, Avocado, Swiss Cheese

Cuban Eggs Benedict | 9 per guest
Cheese & Egg Arepas | 10 per guest

Biscuits & Gravy | 7 per guest
French Toast | 7 per guest
Maple Syrup

Hot Oatmeal | 5 per guest
Brown Sugar, Raisins, Toasted Almonds

Mini Berry Parfaits | 5 each
Cuban Pastries | 41 per dozen

Smoked Lox | 13 per guest
Bagels, Cream Cheese, Capers, Red Onions

BREAKFAST STATIONS

Minimum 25 guests required
Attendant Fee included, One (1) Station Attendant per 50 guests

Omelet Station | 25 per guest
Eggs, Egg Whites, Egg Beaters
Peppers, Onions, Mushrooms, Tomatoes, Spinach
Diced Ham, Bacon, Shredded Cheese

Arepa Station | 20 per guest
Yellow Corn Arepas
Perico, Scrambled Eggs, Tomatoes, Onions
Queso Fresco
Shredded Beef, Shredded Chicken & Avocado Salad (Reina Pepiada)
Cilantro Sauce & Salsa Rosada
Black Beans, Guacamole, Pico de Gallo, Butter

For groups of 20 guests or less, a fee of 100 will apply
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BREAKS

All Breaks include: Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

AM BREAKS

Little Havana | 27 per guest
Assortment of Cuban Pastries (Guava & Cheese)  
Croquetas (Ham)  
Tostada (Petite Cuban Toast)

Make Your Own Parfait Station | 25 per guest
Homemade Granola & Dried Fruits (Mango, Papaya, Apricot)  
Berries, Sliced Almonds, Chia Seeds, Shredded Coconut  
Honey, Greek Yogurt, Plain Yogurt

Tea Time | 27 per guest
Assorted Mini Scones | Caramel Toffee & Orange Cranberry  
Jamel Fruit Preserves  
Assorted Tea Sandwiches | Paprika & Egg Salad, Roasted Pepper & Feta  
Cheese, Strawberry & Chicken Salad  
Orange Segment & Mint Infused Water

Healthy | 25 per guest
Homemade Coconut Chia Pudding & Caribbean Fruit Garnish  
Hummus Duo | Traditional & Sweet Potato, Pita Bread  
KeVita® Probiotic Beverages

 Açai | 29 per guest
Pineapple, Banana, Blueberries, Strawberries, Granola, Shredded Coconut, Chia Seeds, Agave, Honey

PM BREAKS

Sugar Rush | 23 per guest
Freshly Baked Cookies | Chocolate Chip, Oatmeal Raisin, Macadamia Nut  
Lemon Bars  
Sliced Apples  
Caramel, Chocolate, Crushed Nuts

Once Upon A Time In Mexico | 27 per guest
Guacamole, Fresh Salsa, Cheesy Dip  
Tricolor Tortilla Chips  
Churros, Dulce de Leche, Chocolate Dipping Sauces

Welcome To Miami | 29 per guest
Homemade Cajun Spiced Chicharron  
Mariquitas (Plantain Chips) Aji Verde Sauce  
Choice of Empanadas | Beef or Spinach

Cinema | 23 per guest
Popcorn Bar  
Buttered Popcorn  
Assorted Toppings | Chipotle, Cheddar Cheese, Old Bay, Smoked Salt  
Assorted Candy Bars | Snickers, Gummy Bears, M&Ms

All Day Beverage Break | 25 per guest (up to 8 hours)
Assorted Sodas  
Seattle's Best® Regular & Decaffeinated Coffee  
Assorted Selection of Teas

SWEET ENHANCEMENTS

Fruit Skewers | 41 per dozen
Whole Fruit | 4 each
Mini Berry Parfaits | 39 per dozen
Glazed Cinnamon Buns | 41 per dozen
Pastries & Muffins | 41 per dozen
Assorted Granola & Fruit Bars | 5 each
Energy Bars | 6 each
Assorted Individual Yogurts | 5 each
Assorted Candy Bars | 5 each
Assorted Cookies | 41 per dozen
Brownies | 39 per dozen
Blondies | 39 per dozen
Cuban Pastries (Cheese & Guava) | 41 per dozen

SAVORY ENHANCEMENTS

Bagged Pretzels & Miss Vickie’s® Potato Chips | 5 each
Salted Soft Pretzel Sticks & Mustard | 39 per dozen
Cinnamon Sugar Pretzel Sticks | 39 per dozen
Mini Crudité Vegetables & Ranch Dip | 5 each
Tortilla Chips & Salsa | 5 per guest
House Herb Roasted Nut Shooters | 9 each

BEVERAGE ENHANCEMENTS

Seattle's Best® Coffee & Assorted Selection of Teas | 75 per gallon
Assorted Pepsi® Soft Drinks | 4 each
VASA® Bottled Water | 4 each
Aquafina® Bottled Water | 6 each
VOSS® Bottled Water | 7 each
San Pellegrino® Sparkling Water | 7 each
Lipton® Iced Tea | 6 each
Lipton® Lemonade | 6 each
Gatorade® | 6 each
Starbucks™ Bottled Frappuccino | 7 each
Rockstar® Energy Drink | 7 each
Redbull® Energy Drink | 7 each
KeVita® Probiotic | 7 each

All breaks are served for 30 minutes
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices

1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

MIAMI AIRPORT MARriott | 7
LUNCH

All lunch buffets include: Baked Rolls, Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

THE DELI MARKET BUFFET | 41 PER GUEST

Soup of the Day

Garden Salad
Tomato, Cucumber, Lettuce, Radish, Ranch & Balsamic Dressings

Chickpea Salad
Roma Tomato, Cucumber, Avocado, Red Onion, Parsley, Bell Pepper, Lemon Vinaigrette

Turkey BLT
Multigrain Bread, Sweet Chili Honey Bacon, Roast Turkey, Sundried Tomato Aioli, Artisan Lettuce

Chef’s Pan Con Bistec Sandwich
Grilled Vegetable On Focaccia & Pesto Aioli

Housemade Kettle Chips

Assorted Cookies & Brownies

THE EVERYTHING SALAD BUFFET | 41 PER GUEST

Miami Sancocho Soup

Past Salad
Spinach, Tomato, Olive, Red Wine Vinaigrette

Loaded Potato Salad
Bacon, Scallion, Cheddar Cheese

Salad Station
Romaine, Red Leaf, Kale, Lettuce, Tomato, Cucumber, Strawberry, Queso Fresco, Garbanzo Beans, Black Beans, Sundried Tomatoes, Quinoa, Fire Roasted Corn, Pecans, Almonds, Dried Cranberry, Green Goddess, Raspberry, Ranch & Balsamic Dressings

Citrus Marinated Chicken Breast

Grilled Blackened Salmon

Grilled Shrimp

Teriyaki Tofu

Assorted Cookies & Brownies

ITALIAN BUFFET | 47 PER GUEST

Caprese Salad
Basil, Grape Tomato, Mozzarella Cheese, Virgin Olive Oil

Caesar Salad
Romaine, Aged Parmesan Cheese, Homemade Croutons, Creamy Caesar Dressing

Braised Beef
Wild Mushroom Ragout

Lemon Caper Chicken

Ratatouille
Sautéed Garlic, Onions, Zucchini, Eggplant, Bell Peppers

Citrus Thyme Risotto

Tiramisu & Fruit Tarts

MEXICAN BUFFET | 47 PER GUEST

Tortilla Soup

Southwest Salad
Romaine, Black Beans, Pepper, Cotija Cheese, Tomato, Tortilla Chips, Ranch Dressing

Plantain Crusted Mahi
Citrus Sauce

Chipotle Braised Beef

Sautéed Tri-Color Peppers & Onions

Cilantro Lime Rice

Soft Flour Tortillas

Churros & Horchata Arroz Con Leche

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## LUNCH

All plated lunches include: Baked Rolls, Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

### THREE COURSE PLATED LUNCH

<table>
<thead>
<tr>
<th>SHEETS</th>
<th>SELECT ONE</th>
<th>ENTREES</th>
<th>SELECT ONE</th>
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</thead>
<tbody>
<tr>
<td><strong>STARTERS</strong></td>
<td><strong>Spinach Salad</strong>&lt;br&gt;Baby Spinach, Orange Segments, Queso Fresco, Almonds, Citrus Vinaigrette</td>
<td><strong>Grilled Salmon</strong></td>
<td>47 per guest</td>
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<tr>
<td></td>
<td><strong>Garbanzo Garden Salad</strong>&lt;br&gt;Mesclun Greens, Cucumber, Tomato, Radish, Roasted Sweet Corn, Ranch Dressing</td>
<td><strong>Tomato Jam</strong>, <strong>Bok Choy</strong>, <strong>Farro</strong></td>
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<tr>
<td></td>
<td><strong>Kale Caesar Salad</strong>&lt;br&gt;Romaine, Parmesan Cheese, House Croutons, Olives, Sundried Tomato, Caesar Dressing</td>
<td><strong>Grilled Chicken</strong></td>
<td>41 per guest</td>
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<tr>
<td></td>
<td><strong>Chopped Greek Salad</strong>&lt;br&gt;Iceberg, Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette</td>
<td><strong>Pan Seared Chicken Breast</strong></td>
<td>41 per guest</td>
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<tr>
<td><strong>DESSERTS</strong></td>
<td><strong>Guava Cheesecake</strong></td>
<td><strong>Roast Pork Loin</strong></td>
<td>39 per guest</td>
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<tr>
<td></td>
<td><strong>Apple Tart</strong></td>
<td><strong>Braised Short Rib</strong></td>
<td>51 per guest</td>
</tr>
<tr>
<td></td>
<td><strong>Chocolate Cake</strong></td>
<td><strong>Grilled 6 oz. Churrasco</strong></td>
<td>53 per guest</td>
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<tr>
<td></td>
<td><strong>Tiramisu</strong></td>
<td><strong>Vegetarian/Sofrito Vegetable Rice</strong></td>
<td>39 per guest</td>
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<tr>
<td></td>
<td><strong>Key Lime Tart</strong></td>
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</tbody>
</table>

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LUNCH

BOXED LUNCH | 39 PER GUEST

SANDWICHES | SELECT ONE

**Vegetable**
Brioche, Lemon Garlic Aioli, Grilled Vegetables

**Chicken Salad**
Herb Flour Tortilla, Fuji Apple, Celery, Raisins, Baby Spinach

**Ham**
Focaccia, Raspberry Jam, Caramelized Onion, Brie Cheese, Lettuce

**Turkey**
Pita, Hummus, Cucumber, Mixed Greens, Tomato, Provolone Cheese

**Roast Beef**
Brioche Roll, Boursin Cheese Spread, Fried Shallots, Lettuce, Tomato

SIDES

**Fruit Salad**

**Miss Vickie’s® Bag of Chips**

**Brownie or Cookies**

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DINNER

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THREE COURSE PLATED DINNER

STARTERS I SELECT ONE

Spinach & Arugula
Seasonal Berries, Brule Farmers Cheese, Apricot, Pecans, Champagne Vinaigrette

Miami Artisan Green Salad
Mixed Greens, Plantain, Mango, Cucumber, Tomato, Radish, Ranch Dressing

Kale Caesar Salad
Romaine, Parmesan Cheese, House Croutons, Olives, Sundried Tomato, Caesar Dressing

Quinoa Greek Salad
Plum & Cherry Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

DESSERTS I SELECT ONE

Coconut Crema Catalana
Chocolate Mousse, Raspberry
Apple Tart Tatin
Key Lime Tart, Burnt Meringue

ENTRÉES I SELECT ONE

Pan Seared Salmon | 51 per guest
Spinach & Garbanzo, Lemon Cream, Paprika

Seared Snapper | 54 per guest
Fingerling Potato, Cherry Tomato, Kale

Grilled Chicken | 47 per guest
Cauliflower Rice & Arugula

Roast Chicken | 47 per guest
Honey Balsamic, Mushroom, Fork Mashed Potato

Herb Roast Pork Loin | 45 per guest
Curry Carrots & Cauliflower Puree

Achiote Braised Short Rib | 59 per guest
Polenta & Shaved Brussels Sprout Salad

Grilled Sirloin | 48 per guest
Herb Roasted Potato, Sautéed Mushroom, Red Wine Jus

Vegetarian/Sofrito Vegetable Rice | 41 per guest
Paella

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DINNER

All buffet dinners include: Baked Rolls, Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

**SOUTHERN BUFFET | 73 PER GUEST**

- From The South Salad
  - Romaine, Red Beans, Grilled Corn, Jalapeño, Boiled Egg, Green Peas, Tomato, Red Onion, Carrot, Queso Fresco, Herb Vinaigrette
- Quinoa Cole Slaw
  - Cabbage, Shredded Carrot, Slaw Dressing
- Apple Cider Pork Ribs
  - Caramelized Onions
- Blackened Chicken
  - Pineapple & Mango Salsa
- Slow Roasted Beef Brisket
  - Pan A Jus
- Fire Roasted Corn & Broccolini
- Cheesy Grits
- Apple Pie
- Caramel Flan
- Cheesecake

**LITTLE HAVANA BUFFET | 75 PER GUEST**

- La Granja Salad
  - Red Leaf, Green Plantain Chips, Corn, Tomato, Cucumber, Blackbean, Queso Fresco, Carrot, Mojo Vinaigrette
- Ensalada Rusa
  - Garlic Aioli, Sweet Peas, Boiled Egg, Carrots, Apple
- Roasted Pork Fricassee
  - Pollo al Ajillo, Roasted Garlic, White Wine
- Aji Panka Braised Beef
  - Red Onion, Tomato, Cilantro
- Saffron Yellow Rice & Green Peas
- Oven Roasted Sweet Plantains
- Churros & Horchata Arroz Con Leche
- Flan

**GROVE BUFFET | 73 PER GUEST**

- Hacienda Salad
  - Kale, Strawberry, Garbanzo Beans, Tomato, Cucumber, Red Onion, Almond, Carrots, Raspberry Vinaigrette
- Couscous
  - Baby Spinach, Apricot, Tomato, Olive Oil, Raisins
- Pan Seared Salmon
  - Tomato Jam
- Potato Gnocchi
  - Adobo Pork Ragù
- Caribbean Chicken Casserole
- Escalivada
  - Sautéed Garlic, Onions, Zucchini, Eggplant, Bell Peppers
- Thyme Risotto & Green Beans
- Tiramisu
- Fruit Tarts
- Guava Bread Pudding

**THE GABLES BUFFET | 85 PER GUEST**

- Orchard Salad
  - Artisan Greens, Quinoa, Roasted Pepper, Garbanzo Beans, Dried Cranberry, Candied Pecans, Citrus Balsamic
- Ensalada de Garbanzo
  - Roasted Pepper, Sweet Onion, Sherry Vinegar
- Cod Vizcaina
  - White Wine & Tomato Sofrito
- Arroz Caldoso de Pollo
  - White Wine (Soupy Chicken Rice)
- Estofado de Res
  - Baby Carrots, Shallots, Rosemary
- Harvest Farro
  - Butternut Squash & Arugula
- Crisp Brussels Sprouts
  - Apple & Soy Caramel Sauce
- Apple Tart Tatin, Caramel
- Chocolate Dome, Chocolate Ganache
- Key Lime Tart

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## BUTLER PASSED HORS D’OEUVRES

### HOT | 8 PER PIECE
- Pullled Chicken Taco
- Beef Skewers & “Lomo Saltado Sauce”
- Pork Bacon BLT
- Dates & Bacon
- Pigs In A Blanket

### HOT | 11 PER PIECE
- Short Rib Sliders
- Pork Belly BLT
- Crab Cakes & Mango Salsa (Seafood)
- Blackened Shrimp Skewer (Seafood)

### COLD | 8 PER PIECE
- Sundried Tomato Tapenade Crostini
- Crudité Shots & Ranch Dip
- Boursin & Caramelized Onion Tart
- Pan Con Tomate & Manchego Cheese

### COLD | 9 PER PIECE
- Antipasto Skewer
- Mini Tortilla Española & Garlic Aioli
- Cocktail Shrimp (Seafood)
- Mini Tuna Poke, Sushi Rice, Radish

## RECEPTION DISPLAYS

### Domestic Cheese Display | 19 per guest
- Cheddar, Swiss & Pepper Jack Cheese
- Assorted Crackers & Crusty Bread

### Vegetable Antipasto | 19 per guest
- Balsamic Mushroom, Grilled Zucchini & Yellow Squash, Basil Infused Tomato
- Roasted Sweet Baby Pepper, Marinated Artichoke, Greek Olives
- Artisan Bread

### House Made Duo Hummus | 19 per guest
- Sweet Potato & Original Hummus
- Grilled Pita, Carrots, Celery

### Bruschetta | 19 per guest
- Greek Salad, Tomate Rallado, Sundried Tomato Tapenade
- Roasted Eggplant, Cherry Tomato & Basil, Mozzarella Cheese & Pesto
- Multigrain Bread, Baguette, Focaccia, Pita

### Cheese & Charcuterie | 25 per guest
- Brie, Pepper & Herb Goat Cheese, Mozzarella Cheese
- Prosciutto, Chorizo, Salami
- Assorted Crackers & Artisan Breads, Dried Fruits, Honey

### Dim Sum | 25 per guest
- Steamed Shrimp, Pork Shumai, Edamame & Chicken Pot Stickers
- Sweet Fried Wonton in Syrup
- Spring Roll

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Minimum of 25 hors d’oeuvres per order
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RECEPTION

STATIONS

From The Farm Salad Bar | 23 per guest
Greens | Romaine, Red Leaf, Kale, Lettuce
Sides | Tomato, Cucumber, Carrot, Strawberry, Garbanzo Beans, Black Bean, Quinoa, Fire Roasted Corn, Pecans, Almonds, Dried Cranberry Dressing | Green Goddess, Raspberry, Ranch, Balsamic

Pasta Station (Choose Two) | 23 per guest
Tortellini Alfredo | Garlic & Parmesan Cream Sauce
Penne Bolognese | Tomato Meat Sauce
Rigatoni Pesto | Basil, Pine Nut, Parmesan Cheese, Olive Oil
Mac & Cheese | Bacon Bits

Poke Station | 35 per guest
Proteins | Poke Tuna, Seared Salmon, Mahi Ceviche
Grains | Sushi Rice, Brown Rice, Quinoa
Toppings | Edamame, Radish, Cucumber, Mango, Cabbage, Carrots, Artisan Lettuce Wakame, Nori, Pickled Ginger, Lime Emulsion

Ramen Station | 35 per guest
Noodles | Soba Noodle & Egg Noodle
Toppings | Mushroom, Broccolini, Soy Marinated Egg, Soy Bean, Tofu, Scallion, Bok Choy, Edamame, Jalapeños, Vegetable Broth (Kombu, Mirin, Dried Mushroom)

CARVING STATIONS

Banana Leaf Baked Snapper | 31 per guest
Lemon Herb Jus
Charred Cauliflower & Caper Butter

Peruvian Style Brined Turkey Breast Two Ways | 23 per guest
Aji Verde Sauce
Traditional Gravy
Papa a la Huancaina (Miami Style with Aji Amarillo)
Assorted Dinner Rolls

Guava Honey Glazed Ham | 25 per guest
Chayote, Apple & Plantain Chutney
Potato Au Gratin
Assorted Dinner Rolls

Coffee Rub Beef Tenderloin | 41 per guest
Cream Sauce & Au Jus
Garlic Mashed Potatoes
Assorted Dinner Rolls

Orange Salt Crusted Pork Loin | 25 per guest
Apricot, Dates, Mushroom Ragout
Fried Yucca & Cilantro Aioli
Assorted Dinner Rolls

Roasted Strip Loin | 30 per guest
Herb Demi Glaze
Jasmine Rice & Sofrito
Assorted Dinner Rolls

Minimum of 20 guests per Station, 1 Attendant per 50 guests included
One Chef Attendant (+$150) per Action Station per 50 guests required
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices
### Beverages

#### Premium Hosted Bar

<table>
<thead>
<tr>
<th>Bartender</th>
<th>175 per bartender</th>
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<tbody>
<tr>
<td>Cocktail Brands</td>
<td>15 each</td>
</tr>
<tr>
<td>Vodka</td>
<td>Grey Goose</td>
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<tr>
<td>Light Rum</td>
<td>Bacardi Superior</td>
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<tr>
<td>Spiced Rum</td>
<td>Captain Morgan Original</td>
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<tr>
<td>Gin</td>
<td>Bombay Sapphire</td>
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<tr>
<td>Scotch</td>
<td>Johnnie Walker Black Label</td>
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<tr>
<td>Bourbon Whiskey</td>
<td>Knob Creek</td>
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<tr>
<td>Tennessee Whiskey</td>
<td>Crown Royal</td>
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<tr>
<td>Canadian Whisky</td>
<td>Patrón Silver</td>
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<tr>
<td>Tequila</td>
<td>Hennessy Privilege VSOP</td>
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<tr>
<td>Cognac</td>
<td>Martini &amp; Rossi Extra Dry</td>
</tr>
<tr>
<td>Sweet Vermouth</td>
<td>Martini &amp; Rossi Rosso</td>
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<tr>
<td>Dry Vermouth</td>
<td>Hiram Walker</td>
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#### Well Hosted Bar

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<th>175 per bartender</th>
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<tr>
<td>Cocktail Brands</td>
<td>9 each</td>
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<tr>
<td>Vodka</td>
<td>Smirnoff Red</td>
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<tr>
<td>Light Rum</td>
<td>Cruzan Aged</td>
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<tr>
<td>Spiced Rum</td>
<td>Captain Morgan Original</td>
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<td>Gin</td>
<td>Beefeater</td>
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<tr>
<td>Scotch</td>
<td>Dewar’s White Label</td>
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<tr>
<td>Bourbon Whiskey</td>
<td>Jim Beam White Label</td>
</tr>
<tr>
<td>Tequila</td>
<td>Jose Cuervo Tradicional Plata</td>
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<tr>
<td>Cognac</td>
<td>Courvoisier VS or Hennessy VS</td>
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<tr>
<td>Sweet Vermouth</td>
<td>Martini &amp; Rossi Extra Dry</td>
</tr>
<tr>
<td>Dry Vermouth</td>
<td>Martini &amp; Rossi Rosso</td>
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<tr>
<td>Triple Sec</td>
<td>Hiram Walker</td>
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#### Imported Beers

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<tbody>
<tr>
<td>Corona</td>
</tr>
<tr>
<td>Modelo</td>
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<tr>
<td>Heineken</td>
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<tr>
<td>Heineken 0.0</td>
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#### Domestic Beers

<table>
<thead>
<tr>
<th>7 each</th>
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<tbody>
<tr>
<td>Michelob Ultra</td>
</tr>
<tr>
<td>Bud Light</td>
</tr>
<tr>
<td>Samuel Adams Boston Lager</td>
</tr>
<tr>
<td>Coors Light</td>
</tr>
<tr>
<td>Miller Lite</td>
</tr>
<tr>
<td>Budweiser</td>
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</table>

#### Craft Beers

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<th>8 each</th>
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</thead>
<tbody>
<tr>
<td>Channel Marker IPA</td>
</tr>
<tr>
<td>Concrete Beach Havana Lager</td>
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#### Hard Seltzer

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<tr>
<th>7 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Truly</td>
</tr>
<tr>
<td>Onda</td>
</tr>
</tbody>
</table>

#### House Wine

<table>
<thead>
<tr>
<th>10 each</th>
</tr>
</thead>
</table>

#### Soft Drinks & Bottled Water

| 4 each |

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Beverage charge based upon consumption

The Hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on premises, liquor cannot be brought into Hotel by groups

25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu price
BEVERAGES

PREMIUM OPEN BAR
First Hour | 25 per guest
Additional Hour | 15 per guest

Cocktail Brands
- Vodka
- Light Rum
- Spiced Rum
- Gin
- Scotch
- Bourbon Whiskey
- Tennessee Whiskey
- Canadian Whisky
- Tequila
- Cognac
- Sweet Vermouth
- Dry Vermouth
- Triple Sec

Grey Goose
Bacardi Superior
Captain Morgan Original
Bombay Sapphire
Johnnie Walker Black Label
Knob Creek
Jack Daniel’s
Crown Royal
Patrón Silver
Hennessy Privilege VSOP
Martini & Rossi Extra Dry
Martini & Rossi Rosso
Hiram Walker

Beers & Hard Seltzer
- Corona
- Heineken
- Heineken 0.0
- Michelob Ultra
- Bud Light
- Samuel Adams Boston Lager
- Coors Light
- Miller Lite
- Budweiser
- Channel Marker IPA
- Concrete Beach Havana Lager
- Truly Hard Seltzer
- Onda Tequila Seltzer

House Red & White Wine
Soft Drinks & Bottled Water

WELL OPEN BAR
First Hour | 22 per guest
Additional Hour | 12 per guest

Cocktail Brands
- Vodka
- Light Rum
- Spiced Rum
- Gin
- Scotch
- Bourbon Whiskey
- Tequila
- Cognac
- Sweet Vermouth
- Dry Vermouth
- Triple Sec

Grey Goose
Bacardi Superior
Captain Morgan Original
Bombay Sapphire
Johnnie Walker Black Label
Knob Creek
Jack Daniel’s
Crown Royal
Patrón Silver
Hennessy Privilege VSOP
Martini & Rossi Extra Dry
Martini & Rossi Rosso
Hiram Walker

Smirnoff Red
Cruzan Aged
Captain Morgan Original
Beefeater
Dewar’s White Label
Jim Beam White Label
Jose Cuervo Tradicional Plata
Courvoisier VS or Hennessy VS
Martini & Rossi Extra Dry
Martini & Rossi Rosso
Hiram Walker

Beers & Hard Seltzer
- Corona Extra
- Heineken 0.0
- Bud Light
- Budweiser
- Blue Moon Belgian
- Concrete Beach Havana Lager
- Truly Hard Seltzer
- Onda Tequila Seltzer

House Red & White Wine
Soft Drinks & Bottled Water

WINES

Sparkling
- La Marca, Extra Dry Prosecco, Veneto
- Mumm, Brut, Napa Valley, California

Red
- Fable Roots, Red Blend, Italy
- Harmony and Soul, Cabernet Sauvignon, California

White
- Campo di Fiori, Pinot Grigio, Italy
- Quintara, Chardonnay, California
- Vin 21, Sauvignon Blanc, California

Rosé
- Sirena del Mare, Rosé, Italy

CASH BAR

Bartender | 175 per bartender
Cashier | 175 per cashier
Premium Cocktail | 10 each
Domestic Beer | 7 each
Imported Beer | 8 each
House Wine | 10 each
Soda or Juice | 4 each

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20 | MIAMI AIRPORT MARRIOTT

1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices.
AUDIO A LA CARTE

SCREENS
6 x 6 Tripod | 65 each
8 x 8 Tripod  | 75 each
7 x 10 Fast Fold (Front Projection) | 175 each

AUDIO EQUIPMENT
Sound Patch With One (1) Speaker  | 100 each
Sound Patch With Two (2) Speakers  | 175 each

VIDEO EQUIPMENT
42” Flat Screen Monitor | 250 each
60” Flat Screen Monitor  | 350 each
Seamless Switcher With 9” Preview Monitor | 350 each

PROJECTORS
LCD 4000 | 450 each
LCD 4500 | 550 each
LCD 5000 | 650 each
LCD 7000 | 1,000 each

MICROPHONES
Wired Microphone | 75 each
Wireless Microphone Lavaliere | 175 each
Wireless Microphone Handheld | 150 each
Push To Talk Microphone  | 120 each
Getner Phone (Phone Line Required) | 175 each
4 Channel Mixer | 65 each
8 Channel Mixer | 120 each
16 Channel Mixer | 250 each
Power Drop | 320 each

MEETING ACCESSORIES
Flipchart & Markers | 50
Post It Flipchart & Markers | 65
Whiteboard & Markers | 50
Power Strip & Extension Cord | 20
Wireless Advancer/Laser Pointer | 50
Laptop Computer | 250
Up Lights | 25

COMMUNICATIONS
Polycom Speaker Phone (Includes Phone & Phone Line) | 150
Phone Line | 45
Long Distance Charges May Apply

AUDIO VISUAL PACKAGES
LCD Projector Package | 600
LCD 4000 Projector for Computer Projection
6 x 6 or 8 x 8 Screen
Power Strip & Extension Cords Safely Taped
A/V Technician Setup Assistance
Bring Your Own Projector Package | 120
6 x 6 or 8 x 8 Screen
Projector Table
Power Strip & Extension Cord

STANDARD AUDIO VISUAL TECHNICIAN
Monday through Thursday (7am to 5pm) | 100 per hour
Friday through Sunday (7am to 5pm) | 125 per hour
All Other Times & Holidays | 150 per hour
Specialized Audio Visual Technician | 150 per hour (4 hour minimum)

WI-FI SIMPLIFIED
Wi-Fi Simplified is an industry-leading approach for presenting Wi-Fi to our customers. This new standardized process, found at the Marriott portfolio of full-service brands, provides greater clarity on pricing and bandwidth options so meeting experiences can be planned with confidence. Please refer to the Wi-Fi Quick Guide located on the hotel website under meetings tab.

All audio visual rentals are based on a daily charge for each room
25% Service Charge and 9% Sales Tax will be added to all listed audio visual equipment rental prices