



MARRIOTT
MIAMI
BISCAYNE BAY



EVENTS MENU

MIAMI MARRIOTT BISCAYNE BAY
1633 North Bayshore Drive Miami, FL33132 T: 305 374 3900

MARRIOTT

ALL DAY PACKAGES

Biscayne Bay Package \$68 per person

Breakfast

Chef's Daily Selection Freshly Baked Breakfast Pastries and Bagels
Cream Cheese, Butter and Preserves
Diced Fresh Fruit
Individual Yogurts
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Morning Break

Granola Bars, Trail Mix, Fresh Bananas
Assorted Soft Drinks, Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Afternoon Break

Fresh Baked Cookies, Kind Bars, Fresh Fruit and Berries
Assorted Soft Drinks, Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Design District Package \$79 per person

Breakfast

Chef's Daily Selection Freshly Baked Breakfast Pastries and Bagels
Cream Cheese, Butter and Preserves
Diced Fresh Fruit
Individual Yogurts
Dry Cereal, Granola
Scrambled Eggs with Chives
Cuban French Toast with Warm Guava Syrup
Breakfast Potatoes with Roasted Peppers and Grilled Onions
Smoked Bacon and Sausage
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Morning Break

Blood Orange Chia Parfait, Key Lime Greek Yogurt w/ House Granola, Orange Scone and Meyer Lemon Danish
Whole Fruit Display, Assorted Soft Drinks, Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Teas

Afternoon Break

Build your Own Trail Mix
Assorted Soft Drinks, Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Groups of 20 persons or less a \$150 buffet fee will apply

Breakfast will be replenished for 60 minutes
Morning and afternoon break will be replenished for 30 minutes

Chef's Daily Selection of Flavored Cream Cheese & Infused Water

All prices are subject to 25% Service Charge and 9% Sales tax



BREAKFAST

Breakfast Buffet

Biscayne Bay Continental \$33 per person

Chef's Daily Selection of Freshly Baked Breakfast Pastries

Butter and Preserves

Seasonal Fresh Fruit

Individual Yogurts (*add Greek Yogurt for \$1 per person*)

Assortment of Fruit Juices

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

All American Breakfast \$46 per person

Scrambled Eggs – Cheddar Cheese, Chives

Hickory Smoked Bacon or Turkey Sausage

Roasted Breakfast Potatoes – Caramelized Onions, fresh herbs

Chef's Daily Selection of Freshly Baked Breakfast Pastries

Butter and Preserves

Seasonal Fresh Fruit

Individual Yogurts (*add Greek Yogurt for \$1 per person*)

Steel Cut Oatmeal – Walnuts, Brown Sugar, Raisins

Assortment of Fruit Juices

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

All Miami Breakfast Buffet \$50 per person

Scrambled Eggs – Cheddar Cheese, Salsa, Hot Sauce

Ham Croquettes or Chicken apple Sausage

Cuban French Toast – Guava Syrup, Whipped Butter

Cheesy Chorizo Hash Brown Casserole

Overnight Oats – Almond Butter, Pecan Pieces, Orange Blossom Honey

Seasonal Fresh Fruit

Chef's Daily Selection of Freshly Baked Breakfast Pastries to Include Cheese & Guava Pastelitos

Assortment of Individual Cereals

Assortment of Fruit Juices Including Guava Nectar

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Want a plated breakfast? Work with the Chef on a custom menu to delight your group starting from only \$41 per person

Groups of 20 persons or less a \$150 buffet fee will apply

Breakfast will be replenished for 60 minutes

Chef's Daily Selection of Flavored Cream Cheese & Infused Water

All prices are subject to 25% Service Charge and 9% Sales tax



meetings imagined

BREAKFAST

Breakfast Enhancements

Build Your Own Parfait \$10 per person

Greek, Strawberry, and Cinnamon-Honey Yogurts, Granola, Fresh Berries, Toasted Almonds, Chocolate Pieces, Chia Seeds

Cuban French Toast \$10 per person

Soft Cuban Bread with Guava Syrup & Butter

Omelets Made To Order \$15 per person + Attendant Fee

Selection of Meats, Vegetables & Cheeses

Waffles Made To Order \$12 per person + Attendant Fee

Whipped Butter, Maple Syrup, Fresh Berries, Whipped Cream

Smoked Salmon \$18 per person

Diced Smoked Salmon, Red Onions, Tomatoes, Cucumbers, Diced Eggs and Capers Fresh Bagels with Cream Cheese

Corned Beef & Hash Made To Order \$15 per person + Attendant Fee

Poached Eggs, Tomato Poblano Hash, Black Pepper Coriander Hollandaise, Hot Sauce

Peeled Hardboiled Eggs \$24 per dozen

Strawberry Banana Smoothies. Blended with Yogurt and Honey

Assorted Bagels, Cream Cheeses & Jams \$72 per dozen

Selection of Cheese & Guava Pastelitos \$48 per dozen

Breakfast Sandwiches and Wraps

Hot Biscuit w/ Canadian Bacon, Egg & Aged Cheddar Cheese \$108 per dozen

Bacon & Cheddar Croissant w/ Egg & Grain Mustard Aioli \$96 per dozen

Egg White Wrap w/ Arugula, Provolone, Pickled Onion \$96 per dozen

Breakfast Burrito w/ Scrambled Eggs, Bacon, Potatoes, Cheddar Cheese \$108 per dozen

All prices are subject to 25% Service Charge and 9% Sales tax



BRUNCH

Add Sparkling Wine to your Brunch for \$12 per person

Brunch \$65 per person

Freshly Baked Breakfast Pastries-Muffins, Croissants, Scones & Bagels

Cream Cheese, Butter and Preserves

Seasonal Fresh Fruit

Smoked Bacon

Breakfast Potatoes

Omelets prepared to order with Smoked Ham, Bell Peppers, Mushrooms, Cheddar Cheese, Tomatoes and Salsa

Eggs Florentine

Sliced Smoked Salmon, Red Onions, Tomatoes, Cucumbers, Diced Eggs and Capers

Peppercorn Crusted Beef served with a Madeira Mushroom Jus

Romaine Heart Caesar Salad

Quinoa Salad

Artisanal Cheese Display

Assorted Miniature Desserts

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

All prices are subject to 25% Service Charge and 9% Sales tax



meetings imagined

Coffee Breaks

Please take part in our signature Cuban Coffee Station for morning or afternoon breaks

Cuban Coffee Station \$26 per person

Iced Café Bustelo Colada

Cuban Espresso Shots

Assorted Soft Drinks

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Add Pastelitos for \$4 per person

Florida Citrus \$21 per person

Chia Parfait – Blood Orange, Pistachio, Orange Blossom Honey

Key Lime Greek Yogurt – House Granola

Orange Scone and Meyer Lemon Danish

Whole Fruit Display

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Calle Ocho \$30 per person + Attendant Fee

Cuban Coffee Made to Order

Ham Croquette – Cilantro Lime Aioli

Pastelitos to Include Cheese, Guava & Coconut

Assorted Juices to Include Guava Nectar

South Beach \$22 per person

House Made Protein Shakes

Fresh Pressed Juice

Coconut Chia Pudding w/ Pineapple

Flourless Peanut Butter Banana Muffins

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Marlins Park \$27 per person

Mini Hot Dogs

Soft Pretzel Sticks

Cracker Jacks

"The Brookie" – A Brownie – Cookie Hybrid

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Fiesta \$29 per person

Fruitas Frescas w/ Tajin & Lime

Spicy Beef Empanada w/ Avocado Crema

Mini Chicken Arepa

Cinnamon Sugar Churro

Topo Chico Sparkling Water

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Morning and afternoon breaks will be replenished for 30 minutes

All prices are subject to 25% Service Charge and 9% Sales tax



Coffee Breaks (Continued)

The Coffee Bar \$23 per person

Sea Salt Spiked Dark Chocolate Bar, Lemon Bar,
Toffee Crunch Blondie Bar, Peanut Butter & Jelly Bar
Assorted soft drinks
Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas
Add Vegan Banana Chocolate Bars \$2 per person

On The Rocks \$25 per person

Caprese w/ Basil Pesto
Seasonal Melon w/ Mint & Prosciutto Crisp
Dulce de Leche Cheesecake Verrine
Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas

Ala Carte

Beverage

Bottled juices \$6 each
Vasa spring bottled water \$5 each
Soft drinks (Pepsi products) \$5 each
Gatorade \$6 each
Red Bull (regular & sugar free) \$7 each
Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and Herbal Teas \$85 per Gallon of each

Food

Granola bars, multi-grain bars or kind bars \$5 each
Whole fruit \$4 each
Seasonal fruit & berries \$12 per person
Breakfast breads, muffins, croissants or pastries \$48 per dozen
Bagels & cream cheeses \$72 per dozen
Assorted pastelitos \$48 per dozen
Cookies or brownies \$45 per dozen
Assorted donuts \$48 per dozen
Warm pretzels: salt or cinnamon sugar \$60 per dozen
Haagen dazs ice cream bars \$8 each
International cheese board, lavosh & spreads \$20 per person
Chocolate dipped strawberries \$48 per dozen

Morning and afternoon breaks will be replenished for 30 minutes
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LUNCH BUFFET

Our chef has created thoughtful menus that correspond with the days of your events to provide a variety of cuisines during your stay

- The "Deluxe Soup and Sandwich" buffet may be substituted for any of the days at no additional charge
- Any of the day's menus are \$62 per person and may be substituted for another day for only \$3 extra per person

Monday: Taste of Asia

Miso soup

Green Papaya Salad w/ Cilantro, Lime & Peanut

Mandarin Salad w/ Snow Peas, Cucumber, Scallion, Soy Nut, Mung Bean & Yuzu Ginger Dressing

Vegetable Spring Rolls

Mongolian Beef and Broccoli

General Tso Chicken

Kung Pao Pork

Chinese Five Spice Chocolate Cake

Almond Cookies

Tuesday: Taco Fiesta

Pozole Rojo – Pulled Pork, Hominy, Red Chilies, Lime

Taco Salad – Black Beans, Roasted Corn, Tomato, Cheddar Cheese, Tortilla Crisps, Avocado Vinaigrette

Watermelon Salad – Cucumber, Mint, Cotija Cheese, Tajin & Lime

Build Your Own Taco:

Carne Asada, Fresh Catch Fish, Sauteed Mushroom

Poblano Rice

La Rubia Borracho Beans

Tres Leches Cake

Churro Cream Puff w/ Mexican Chocolate Cream

Groups of 20 persons or less a \$150 buffet fee will apply

Lunch Menus are available from 11:00am-2:00pm and are replenished for 60 minutes

All prices are subject to 25% Service Charge and 9% Sales tax



meetings imagined

LUNCH BUFFET

Wednesday: Biscayne Bay

Manhattan Conch Chowder
Kale Caesar Salad w/ Banana Nut Croutons, Parmesan Cheese, Mango Caesar Dressing
Ceviche – Whitefish, Shrimp, Chile, Cilantro, Onion, Lime
Fish & Grits – Chili Cheddar Grits, Cornmeal Crusted Whitefish
Lemon Chicken – Sweet Potato Hash, Chimichurri
Parmesan Roasted Cauliflower – Crispy Smoked Paprika Chickpea
Key Lime Pie
Pina Colada Cheesecake

Thursday: Southern Style

Broccoli & Cheddar Cheese Soup
Bean Salad w/ Provolone, Lemon, Red Pepper Flake
Creamy Cole Slaw
Southern Salad – Black Eyed Peas, Cornbread Crouton, Bacon, Piquant Peppers,
Smoked Cheddar, Ranch
Chicken Pot Pie
Classic Meatloaf w/ Braised Southern Greens
Cheddar Mac & Cheese
Carrot Cake
Peach Cobbler Cheesecake

Friday: La Centrale (Mediterranean)

Tomato Basil Bisque
Antipasti Salad – Pepperoncini, Salami, Manchego, Tomato, Kalamata
Caesar Salad
Chicken Piccata w/ Lemon Polenta
Mahi Mahi Veracruz w/ Olive, tomato & Cous Cous Pilaf
Gemelli Saltati – Olive Oil, Mushroom, Tomato & Kale
Tiramisu
Cannoli Cream Cake w/ Chocolate Chips

Groups of 20 persons or less a \$150 buffet fee will apply

Lunch Menus are available from 11:00am-2:00pm and are replenished for 60 minutes

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meetings imagined

LUNCH BUFFET

Saturday: Calle Ocho

Caldo Gallego
Ensalada Mixto – Mixed Greens, Red Peppers, Diced Mango, Toasted Almonds, Pumpkin Seeds,
Chipotle Vinaigrette
Elote Salad – Charred Corn, Queso Cotija, Lime Cilantro
Pressed Cuban Sandwich – Mojo Pork, Ham, Swiss, Mustard, Pickle
Ropa Vieja – Braised Flank Steak, Tomato, Steamed White Rice
Cuban Black Beans
Fried Sweet Plantains
Café Con Leche – Tres Leches & Espresso
Brazo Gitano – Spanish Cake Roll & Guava

Sunday: Marlins Park

Beer & Cheddar Cheese Soup w/ Popcorn
Baby Kale Salad – Spinach, Chickpeas, Quinoa, Tomato, Onion, Feta, Lemon Vinaigrette
Roasted Fingerling Potato Salad – Grain Mustard, Apple Cider Vinegar, Bacon, Parsley
Mini Beef Hotdogs – Caraway Sauerkraut
Cheeseburger Sliders w/ Black Pepper Ketchup
Nachos – Ale Cheddar Sauce, Jalapeno, Onion, Cilantro Lime Crema, Pico de Gallo
Guinness Chocolate Cupcake
Churro Eclair w/ Dulce de Leche Cream

Want a plated lunch? Work with the Chef on a custom 2 course menu to delight your group starting from only \$50 per person

Groups of 20 persons or less a \$150 buffet fee will apply

Lunch Menus are available from 11:00am-2:00pm and are replenished for 60 minutes

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meetings imagined

LUNCH

Hot Lunch Buffets (Continued)

Alternative Option Executive Soup & Sandwich Buffet – Can be substituted for any day's menu

Chef's Daily Soup Selection

Salads - Choose One:

Caesar Salad

Bibb Lettuce Salad – Bacon, Bleu Cheese, Heirloom Tomatoes, Buttermilk Dressing

Arugula & Frisee Salad – Crumbled Goat Cheese, Tomatoes, Kalamata Olives, Blackberries, Almonds, Lemon & Olive Oil

Sides - Choose Two:

German Style Potato Salad

Farro Salad – Ancient Grain, Dried Cranberries, Gorgonzola, Toasted Walnuts, Upland Cress, Herb Oil & Red Wine Vinaigrette

Bean Salad – Green & Wax Beans, Asparagus, Edamame, Ricotta Salata, Olive Oil, Lemon Zest

Chips - Choose One:

Rosemary Potato Chips

Ranch Potato Chips

Baked Zaatar Pita

Sea Salt Pretzels

Sandwiches/Wraps - Choose Three:

Corned Beef w/ Coleslaw on Rye

Black Forest Ham w/ Muenster & Ale Mustard on a Pretzel Bun

Caprese Sandwich w/ Toybox Tomatoes, Fresh Mozzarella, Balsamic, Basil Oil, Sourdough

Turkey & Brie w/ Cranberry Compote, Watercress, Pickled Red Onion, Wheat Ciabatta

Italian Hoagie w/ Capicola, Sopressata, Mortadella, Salami, Provolone, Oil & Vinegar, Hoagie Roll

Curry Chicken Salad w/ Cashew, Green Apple, Bibb Lettuce, Tomato Wrap

Hummus Wrap w/ Roasted Cauliflower, Asparagus, Paprika, Pistachio, Chickpea, Spinach Wrap

Tuna Salad Sandwich w/ Lettuce, Tomato, Herb Mayo, Wheat Hoagie

Dessert – Choose Two:

Carrot Cake

Chocolate Cake

Key Lime Pie

Cheesecake

Sugar Cookies

Groups of 20 persons or less a \$150 buffet fee will apply

Lunch Menus are available from 11:00am-2:00pm and are replenished for 60 minutes

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meetings imagined

LUNCH

Box Lunch Selections

Boxed Lunch \$49 Each

All Box Lunches include 1 Salad Selection (see below), 1 Cookie Selection (see below), 1 Piece of Whole Fruit, 1 Bag of Potato Chips, Choice of Sandwich (see below)

Salad (Choose one for the group):

- Potato Salad (GF)
- Red Quinoa Salad (GF)
- Creamy Cole Slaw (GF)

Cookie (Choose one for the group):

- Chocolate Chip
- Macadamia Nut
- Oatmeal Raisin

- (1) Whole Fruit
- (1) Potato Chips

Sandwiches

2 Groups of less than 50 guests may make 2 choices (including vegetarian)

Groups of 50 or more guests may make 3 choices (including vegetarian)

- Black Forest Ham w/ Muenster & Ale Mustard on a Pretzel Bun
- Caprese Sandwich w/ Toybox Tomatoes, Fresh Mozzarella, Balsamic, Basil Oil, Sourdough
- Turkey & Brie w/ Cranberry Compote, Watercress, Pickled Red Onion, Wheat Ciabatta
- Italian Hoagie w/ Capicola, Sopressata, Mortadella, Salami, Provolone, Oil & Vinegar, Hoagie Roll
- Curry Chicken Salad w/ Cashew, Green Apple, Bibb Lettuce, Tomato Wrap
- Hummus Wrap w/ Roasted Cauliflower, Asparagus, Paprika, Pistachio, Chickpea, Spinach Wrap
- Tuna Salad Sandwich w/ Lettuce, Tomato, Herb Mayo, Wheat Hoagie

Enhancements

- Pepsi Products) \$5 each
- Bottled Water \$5 each
- Red Bull Products \$7 each

All prices are subject to 25% Service Charge and 9% Sales tax



meetings imagined

PLATED DINNER

Work with the Chef to create your custom plated 3 course dinner menu.
Choose your favorite seasonal vegetable and starch and then pair it with:

Vegetarian - \$60
Roasted Chicken - \$75
Seasonal Fresh Catch - \$83
Braised Short Rib - \$95
Seared Filet Mignon - \$105

All plated dinners come with your choice of mixed green or Caesar salad, dinner rolls and dessert.

Desserts:

Carrot Cake
Chocolate Cake
Key Lime Pie
Cheesecake

All prices are subject to 25% Service Charge and 9% Sales tax



meetings imagined

BUFFET DINNER

The Crowd Pleaser \$85 per person

Classic Caesar Salad

Mini Wedge Salad w/ Bacon, Bleu Cheese, Tomato Jam & Buttermilk Dressing

Ham Hock Orzo Salad w/ Pickled Mustard Seed, Sundried Tomato, Chives

Braised Short Rib w/ Horseradish Smashed Potato, Blistered Carrots & Asparagus

Seared Seasonal Fish w/ Chili Cheddar Grits, Pineapple Pico de Gallo

Cavatappi w/ Roasted Mushroom, Black Kale, Cherry Tomato, Pickled Onion & Parmesan

A Selection of Our Pastry Chef's Seasonal Desserts

Magic City \$87 per person

Baby Kale & Arugula Salad w/ Fresh Citrus Segments, Shaved Fennel, Pistachio, Pomegranate Vinaigrette

Coctel de Camaron w/ Agua Chile, tomato, La Rubia Ale & Lime

Tri-colored Fingerling Potato Salad w/ Grain Mustard & Green Onion

Churrasco Steak w/ Cilantro Chimichurri & Smashed Yucca

Macadamia Crusted Fresh Catch w/ Chorizo Potato Hash & Key Lime Beurre Blanc

Chili Lime Tostones w/ Garlic Mojo

Key Lime Pie

Guava Cheesecake

The Custom Buffet – Starting @ \$90 per person

Work with the Chef to pick:

Three Seasonal Salads

Three Hot Main Courses Including Side Dishes

Two Seasonal Desserts Made In-House

Groups of 20 persons or less a \$150 buffet fee will apply

Dinner Menus are replenished for 60 minutes

All prices are subject to 25% Service Charge and 9% Sales tax



meetings imagined

Reception

Chilled Hors d'oeuvres

- Shrimp cocktail - bloody mary cocktail sauce 8
- Miami ceviche – shrimp, whitefish, chile, lime, cilantro 7
- Smoked salmon profiterole – everything bagel seasoning 7
- Chicken arepas – avocado, lime, cilantro 6
- Fresh mozzarella – grape tomato, sea salt, balsamic, basil 6
- Deviled eggs – smoked bacon lardon, mustard caviar, cornichon 6
- Antipasti skewer – genoa salami, manchego, pepperoncini, Kalamata olive 7
- Loaded baked potato minis – cheddar, smoked salt, chives 6

Hot Hors d'oeuvres

- Pulled chicken empanada – spicy remoulade 7
- Crab cake minis – lump crab, old bay dijon 8
- Ham croquette – cilantro lime aioli 7
- Jerk chicken skewer – fresh crema 7
- Coconut shrimp – orange, sambal dipping sauce
- Grilled cheese & tomato soup shooter – sharp cheddar, brioche 7
- Buffalo chicken spring roll – blue cheese honey 7
- Short rib empanada – manchengo cheese 8

Minimum of 25 hors d'oeuvres per selection
All prices are subject to 25% Service Charge and 9% Sales tax



meetings imagined

Reception (Continued)

Chilled Reception Displays

Cantina Snacks \$16 per person

House made Potato Chips, Pretzels, Sea Salted & Roasted Mixed Nuts

Charcuterie Display \$20 per person

Assorted cured meats, house mustard, jam & pickles with baguette
(pair with Artisanal Cheese Display for \$38 total)

Artisanal Cheese Display \$22 per person

Three Local & imported cheeses, house mustard, jam & pickles with baguette

Breads & Spreads Display \$22 per person

Lemon hummus, (GF,V) Beet
Baba ganoush (GF,V)
Black peppercorn parmesan dip (GF)
Warm cheddar cheese dip
Garden vegetables
Toasted garlic naan, lavash cracker, house made rosemary sea salt chips

Garden Display \$18 per person

Gem lettuce with watermelon radish, toybox tomato, sunflower seeds, green goddess
Caesar salad with baby romaine, parmesan, herb crouton, house caesar dressing
Bean salad with green beans, asparagus, edamame, ricotta salata, chive, pepper flake & lemon

Mac & Cheese Display \$28 per person

Lobster macaroni & cheese fritters
Seashells with classic aged cheddar
Gemelli with smoked gouda, bacon lardons, roasted broccoli, pickled onion
Cavatappi with gruyere fondue, shredded chicken, caramelized onion, green peas

Raw Bar Display (per piece)

Shucked oysters – mignonette, horseradish, lemon \$8
Shrimp cocktail – guava cocktail sauce \$8
Snow crab claws – dijon mustard sauce \$8
Miami ceviche – shrimp, whitefish, lime, chile, cilantro \$8

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meetings imagined

Reception (Continued)

Hot Reception Displays

Noodles Station \$30 per person

Soba noodle salad with water chestnuts, baby corn, straw mushroom & hoisin
Udon & ramen noodle bar with hot chicken & miso broth, pork belly, shredded chicken, pickled mushroom, scallion, fresno chile, bamboo shoots, purple cabbage, sesame, sriracha, cilantro

Little Italy Display \$28 per person

Penne a la vodka – grilled chicken, green peas, pepper flakes, oregano
Potato gnocchi – pesto, wilted arugula, edamame, asparagus, pumpkin seed, sharp provolone
Cheese tortellini – carbonara, guanciale, fresh basil
Parmesan garlic knots

Handhelds Display \$30 per person

“Mighty Mo” slider – cheddar, tomato, onion, housemade sauce
Buffalo chicken slider – blue cheese, shaved celery & carrot slaw
Meatball slider – pomodoro, aged provolone, arugula
Banh mi hot dog – pickled daikon, jalapeno, cilantro mayo

Sweet Display \$22 per person

Eclairs
Cheesecake mousse
Chocolate cake
Key lime shooter
Strawberry fraiser
Mille Feuille
Chocolate mousse

Ice Cream Shop \$22 per Person

Vanilla & chocolate ice cream, hot fudge, mixed berries, caramel sauce, crushes oreos, m&ms, chocolate chips, cherries, whipped cream, chopped nuts



Reception (Continued)

Reception Action & Carving Stations

Herb Rubbed Turkey Breast (served 30) \$500
Cranberry remoulade, natural gravy, house rolls

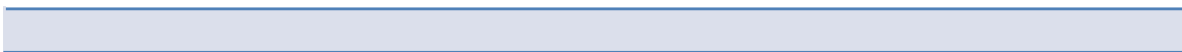
Beer Brined Pork Loin (serves 30) \$540
Grain mustard jus, potato rolls

Banana Leaf Wrapped Whitefish (serves 20) \$480
Pineapple chutney, sweet plantains

Black Pepper Beed Tenderloin (serves 20) \$540
Red wine demi sauce, rosemary sea salt chips

Mojo Marinated Skirt Steak (serves 20) \$420
Fried yucca, chimichurri

All prices are subject to 25% Service Charge and 9% Sales tax



BEVERAGE

Host Bar

Premium Cocktails \$12 each
Top Shelf Cocktails \$13 each
Luxury Cocktails \$14 each
Premium Beers \$8 each
Domestic Beers \$7 each
Wine \$12 each
Soft Drinks / Bottled Water \$5 each

Bartender \$175 each for up to 4 hours
\$25 fee will be charged per bartender for each additional hour

Premium Brands Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Hennessy VSOP

Top Shelf Brands Absolut 80 Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, 1800 Silver Tequila, Courvoisier VS Brandy, Hennessy Privilege VSOP, Dewar's White Label, Canada Club

Luxury Brands Grey Goose Vodka, Bacardi Superior Rum, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Jack Daniel's, Knob Creek Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP

Domestic Premium Blue Moon Belgium White, Budweiser, Michelob Ultra, Samuel Adams Boston Lager, Samuel Adams Seasonal
Domestic Light Bud Light, Coors Light, Miller Light
Import Premium/Light Corona Extra, Corona Light, Guinness Draught, Heineken, Modelo Especial, Stella Artois
Wine Magnolia Grove by Chateau St. Jean

25% Service Charge and 9% Sales tax will be added.

The Miami Marriott Biscayne Bay is the only licensed authority to sell and serve liquor for consumption on premises. Therefore, liquor cannot be brought into hotel by groups.



BEVERAGE

Open Bar Packages

Premium Brands Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Hennessy VS, Jose Cuervo Tradicional Silver

\$28 per person First Hour Open Bar

\$14 per person per additional hour

Top Shelf Brands Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, 1800 Silver Tequila, Courvoisier VS Brandy, Dewar's White Label, Canadian Club

\$30 per person First Hour Top Shelf Bar

\$15 per person per additional hour

Luxury Brands Grey Goose Vodka, Bacardi Superior Rum, Jack Daniel's Tennessee Whiskey, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Knob Creek Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP

\$32 per person First Hour Luxury Bar

\$16 per person per additional hour

Domestic Premium Blue Moon Belgium White, Budweiser, Michelob Ultra, Samuel Adams Boston Lager, Samuel Adams Seasonal

Domestic Light Bud Light, Coors Light, Miller Light

Import Premium/Light Corona Extra, Corona Light, Guinness Draught, Heineken, Modelo Especial, Stella Artois Wine Magnolia Grove by Chateau St. Jean

Bartender \$175 each for up to 4 hours

\$25 fee will be charged per bartender for each additional hour

25% Service Charge and 9% Sales tax will be added.

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1633 North Bayshore Drive Miami, FL 33132 T: 305 374 3900

meetings  imagined

BEVERAGE

Specialty Bars

Craft Bottled Beer Bar \$9 each

funkybuddha, hop gun ipa

holymackeral, golden ale

monk in the trunk, organic amber ale

lagunitas, ipa

fat tire, amber ale

Biscayne Bay Brewing Company Draft Beer Bar

\$19 per person First Hour, \$12 per person per additional hour

made in miami, florida

(100 people minimum)

1513 mdx III golden ale (similar to a german helles)

miami pale ale (brewed in the tradition of a european-style pale ale)

biscayne bay saison (our combination of pilsner, pale & wheat malts along with french hops & saison yeast)

double nine double india pale ale (intense malty foundation built on scotch malt)

Interactive Mojito Bar

\$20 per person First Hour, \$10 per person per additional hour

build your own mojito

cruzan rums: keylime, passion fruit, mango, pineapple

fruits: pineapple, strawberry, mango, raspberry, watermelon, orange

Welcome Drinks, butler passed upon arrival \$14 each

select one:

coconut mojito

spiced punch

watermelon margarita

tropical solution

Bartender \$175 each for up to 4 hours

25% Service Charge and 9% Sales tax will be added.

The Miami Marriott Biscayne Bay is the only licensed authority to sell and serve liquor for consumption on premises.

Therefore, liquor cannot be brought into hotel by groups.



BEVERAGE

Wines

Sparkling Wines

LaMarca, Prosecco, Extra Dry, Veneto, Italy, NV \$50

Mumm Napa "Brut Prestige" NV I \$70

Moet & Chandon White Star NV I \$150

Rose

Magnolia Grove by Chateau St. Jean, Rose, California I \$50

White Wines

Brancott Estate Sauvignon Blanc, New Zealand I \$50

Chateau Ste. Michelle Riesling, Washington I \$50

Chateau Ste. Jean Chardonnay, California I \$60

J.Lohr Estates, Chardonnay, 11 Riverstone, Arroyo Seco, Monterey, California, USA I \$65

Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA I \$50

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA I \$50

Sea Pearl Sauvignon Blanc I \$55

Sonoma Cutrer, Chardonnay, "Russian River Ranches", California I \$75

Provenance Vineyards, Sauvignon Blanc, California I \$60

25% Service Charge and 9% Sales tax will be added.



MIAMI MARRIOTT BISCAYNE BAY

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meetings  imagined

BEVERAGE

Wines

Red Wines

Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", California | \$55

Magnolia Grove by Chateau St. Jean, Merlot, California, USA | \$50

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA | \$50

Line 39, Pinot Noir, California, USA | \$52

Columbia Crest, Cabernet Sauvignon, "H3", Washington | \$55

Ferrari-Carano, Cabernet Sauvignon, California | \$85

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BEVERAGE

Cash Bar Packages

Premium Mixed Drinks \$12 each
Top Shelf Mixed Drinks \$13 each
Luxury Mixed Drinks \$15 each
Premium Beer \$8 each
Domestic Beer \$7 each
Wine \$12 each
Mineral Water \$5 each
Soft Drinks \$5 each

Bartender \$175 for up to 4 hours
Cashier \$175 for up to 4 hours
\$25 fee will be charged per bartender/cashier for each additional hour

Service Charge and Sales Tax included.

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Premium Brands Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Hennessy VS

Top Shelf Brands Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, 1800 Silver Tequila, Courvoisier VS Brandy

Luxury Brands Grey Goose Vodka, Bacardi Superior Rum, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Knob Creek Whiskey, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP

Domestic Premium Blue Moon Belgium White, Budweiser, Michelob Ultra, Samuel Adams Boston Lager, Samuel Adams Seasonal
Domestic Light Bud Light, Coors Light, Miller Light
Import Premium/Light Corona Extra, Corona Light, Guinness Draught, Heineken, Modelo Especial, Stella Artois
Wine Magnolia Grove by Chateau St. Jean



TECHNOLOGY

PSAV

Basic Audio Visual Equipment

DID Telephone Line \$150

Polycom Conference Phone \$170

Flipchart Package \$70

Post it Flipchart Package \$90

LCD Projector 3000 \$480

Screen 6'-8' - \$90

Meeting Room Projector Package \$670

Projector Support Package \$190 (Screen 6'-8', VGA cable, extension cord & power strip)

DVD Player \$110

LCD TV Monitor 46" \$ 535

Laptop \$240

Power Strip \$20

Extension Cord \$20

4-Channel Mixer \$70

Wired Microphone \$65

Wireless Microphone \$200

General Labor Business Day \$100 per hour

Operating Labor Business Day- \$115 per hour

Please contact PSAV for after hours, weekend and holiday rates



GENERAL INFORMATION

Information

Service Charge and Taxes

A 25% taxable service charge and a 9% sales tax will be added to all Food and Beverage, Event Technology and Room Rental Setup Fee Prices

Guarantees

A final guarantee with the number of people anticipated is required 72 business hours in advance of all meal functions or the expected number will be used. This number will be your guarantee and it is not subject to reduction. We will be prepared to serve 3% over the guarantee number.

Smoking

The Miami Marriott Biscayne Bay is a smoke free environment. This includes all guest rooms, meeting rooms, public areas, pool, bars and restaurant / lounges

Payment

Terms for payment will be established in your confirmation/contract agreement. Advance deposits and or payment in full is required. Payments by cashier check must be received prior to your event. Payment by company or personal check must be received 10 business days prior to your event.

Signage

All signage to be placed in the hotel must be professionally printed and approved in advance with your Event Manager. The use of push pins, tacks, nails, putty, duct tape and other forms to attach posters, banners and signage on any hotel wall, doors, and public areas is strictly prohibited.

Banners or posters will be hung by hotel staff and applicable fee to apply.

Shipping

Please have boxes addressed to your event manager and marked properly with the name and date of event. Packages received/send out are subject to handling fees.

Meeting Space

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel. All meeting rooms are setup in accordance to the approved event orders. Requests for change in room setup after the room has been fully set will result in a \$250 room re-set fee.

Electrical/Engineering

Electrical needs will be assessed and charges will vary based on specific needs. Electrical Charges in conjunction with decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless other billing arrangements are made in advance.



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meetings imagined

GENERAL INFORMATION

Information

Outside Food and Beverage

Food and Beverage may not be brought into the hotel by any patron or attendee from an outside source.

Additional Security

The hotel will not assume liability or responsibility for damage or loss of personal property or equipment left in any function room. Arrangement can be made with your event manager. All outside security personnel are subject to hotel approval prior to event.

Parking

The hotel offers valet and self-parking. Spaces are limited and are available on first come basis to all hotel guests. Please contact your event manager for details and rates.

Damages & Cleaning Fees

All organizations and individuals will be liable for any damages, other than normal wear and tear to equipment, furniture, meeting rooms, exhibit areas and suites by employees, delegates and/ or decorators and suppliers hire directly by your organization. Additional Cleaning fees may apply for excessive trash product left behind décor. Use of Confetti & Glitter is prohibited. In the event that glitter, confetti or other extensive décor is used a \$500 Cleaning Fee will be applied to Master.

