



MARRIOTT
MIAMI DADELAND



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

PLATED BREAKFAST

All Breakfasts are served with Orange Juice & Grapefruit Juice
Breakfast Bakeries such as Croissants, Muffins, and Danish Pastries
Butter & Preserves
Starbucks Brewed Coffee and Tazo Tea

ALL AMERICAN | \$24

Fresh Seasonal Fruit Cup
Country Scrambled Eggs
Breakfast Potatoes
Choice of Bacon, Ham, or Breakfast Sausage

FARMERS MARKET | \$24

Fresh Seasonal Fruit Cup
Breakfast Potatoes
Choice of:
Ham & Cheese Omelet
Mushroom & Cheese Omelet
Vegetarian Omelet
Choice of Bacon, Ham, or Breakfast Sausage

BACON & PANCAKES | \$24

Fresh Seasonal Fruit Cup
Three Little Buttermilk Pancakes
Bacon on the Side
Served with whipped butter and syrup



MIAMI MARRIOTT DADELAND

9090 S. Dadeland Blvd., Miami, FL 33156 T. (305) 670-1035

BREAKFAST BUFFETS

(Minimum of 20 Guests Required)

All Breakfast Buffets are served with Orange Juice & Grapefruit Juice
Breakfast Bakeries such as Croissants, Muffins, and Danish Pastries
Butter & Preserves
Starbucks Brewed Coffee and Tazo Tea

CONTINENTAL | \$23

Seasonal Fresh Fruit and Berries

LITTLE HAVANA | \$26

Seasonal Tropical Fruit and Berries
Individual Bottled Juices to include: Guava & Mango
Scrambled Eggs
Cuban Toast
Guava & Cheese Pastelitos

DADELAND | \$28

Seasonal Fresh Fruit and Berries
Breakfast Breads
Scrambled Eggs
Choice of Bacon, Ham, or Breakfast Sausage
Sautéed Breakfast Potatoes

HAMMOCK | \$28

Seasonal Fresh Fruit and Berries
Breakfast Breads
Eggs Benedict
Sautéed Breakfast Potatoes

FLAGLER | \$28

Seasonal Fresh Fruit and Berries
Breakfast Breads
Vegetable Eggs Frittata
Choice of Bacon, Ham, or Breakfast Sausage
Sautéed Breakfast Potatoes

MADISON | \$28

Assorted Tea Sandwiches to include:
Ham & Eggs, Chicken & Red Bell Peppers, Salmon & Cucumbers
Assorted Donuts

HEALTHY START BREAKFAST | \$28

Seasonal Fresh Fruit and Berries
Low-fat Yogurt Parfaits
Organic Fruit Smoothies
Homemade Granola
Dried Cranberries and Golden Raisins



ENHANCEMENTS

(Price Per Person)

BAGELS | \$8

Cream Cheese & Nova Spread

THICK FRENCH TOAST | \$8

Cinnamon & Warm Maple Syrup

CEREALS | \$8

Assorted Dry Cereals
Bananas & Strawberries
Whole & Skim Milk

SOUTHERN STYLE GRITS | \$8

Served with Cheese on the side

OATMEAL | \$8

Brown Sugar, Walnuts, and Dried Cranberries on the side

JUICES | \$8

Selection of individual Tropical Juices

BY THE GALLON

Freshly Brewed Starbucks Coffee (Regular) | \$78

Freshly Brewed Starbucks Coffee (Decaf) | \$78

Hot Water for Assorted Tazo Teas | \$78

Selection of Juice | \$78



ACTION STATIONS

(Price Per Person)

Stations Minimum of 20 guests

Chef Attendant is required at a fee of \$150 (Subject to 7% Sales Tax) each station

WAFFLE OR PANCAKE STATION | \$12

Seasonal Berries Warm Maple Syrup

Whipped Cream

Sweet Cream Butter

Strawberry Sauce

OMELET STATION | \$14

Whole Eggs & Egg White Omelet

Tomatoes, Wild Mushrooms, Onions

Grated Cheese, Red & Green Peppers, Fresh Herbs

CREPE STATION | \$12

Fresh Fruit

Dulce de Leche

Chocolate Sauce

Caramel Sauce

Whipped Cream

Sweet Cream Butter



MEETING BREAKS

(Price Per Person, Minimum of 10 Guests Required)

All Meeting Breaks are Served with

Starbucks Brewed Coffee and Tazo Tea Service

COFFEE BREAK | \$12

Freshly Brewed Regular Decaffeinated Coffee
Assortment of Tazo Teas

ALL DAY COFFEE & TEA STATION | \$18

(Maximum of 10 Hours)

Freshly Brewed Regular Decaffeinated Coffee
Assortment of Tazo Teas

ALL DAY BEVERAGE STATION | \$20

(Maximum of 10 Hours)

Freshly Brewed Regular Decaffeinated Coffee
Assortment of Tazo Teas
Assorted Sodas
Bottled Water

FASHIONED CUPCAKES | \$18

An Assortment of Tasty Cupcakes to include:
Old Fashioned Vanilla
Double Chocolate
Lemon-Berry

COOKIES & BROWNIE SIGNATURE | \$16

Fresh Home Baked Cookies and Brownies
Assortment to include Chocolate Chip,
Peanut Butter, Macadamia Nut, Sugar Cookies,
and Oatmeal

REVITALIZATION BREAK | \$20

Smoothies Blended Fresh for You:
Blueberry, Raspberry, Orange Strawberry,
Banana and Pineapple - Kiwi
blended with Yogurt and Trail Mix Energy Bar

HEALTHY BREAK | \$18

Yogurt Parfaits to include:
Fruit, Granola, Raisins,
Dried Cranberries, Nuts

SEASONAL CROSTINI BREAK | \$18

Assortment of open-face Crostini's to include
seasonal ingredients and flavors

SNACK ATTACK BREAK | \$18

Miniature Pretzels, Buttered Popcorn,
Assortment of Mixed Nuts and Crispy Lay's Potato Chips

THE CANDY STATION BREAK | \$18

Hershey's Chocolate Bar, M&M Peanut, Kit-Kat, Reese's
Chocolate

SOUTH OF THE BORDER | \$18

Corn Tortilla Chips, Guacamole Dip and Salsa
Cheese and Bean Dip

THE POLAR BREAK | \$18

Assortment of Haagen-Dazs Ice Cream cups and
Frozen Fruit cups

THE AFTERNOON TEA BREAK | \$20

Assortment of Finger Sandwiches to include Smoked
Salmon & Cucumber, Egg Salad

MEDITERRANEAN BREAK | \$20

Assorted Hummus with Pita Petals

A TASTE OF MIAMI COFFEE BREAK | \$20

Assorted Guava and Cheese Pastelitos
Ham Croquettes
Mini Media Luna Sandwiches
Colada and Cortadito Coffee
*Substitutes Starbucks Coffee and Tazo Tea

SLIDER BREAK | \$25

(Choose 3)
Pulled Pork
Crab Salad & Brioche
Mini Cuban Sandwiches
Mini Burgers

Served with Assorted Chips



MEETING BREAK ENHANCEMENTS

(Price Per Person)

Assorted Cookies | \$ 5

Fudge Brownies | \$ 5

Scones | \$ 5

Assorted donuts | \$6

Biscotti | \$ 6

Assorted Macaroon | \$ 8

Alfajores | \$ 8

Lemon Square | \$ 8

Nature Valley Granola Bars | \$ 6

Assorted Guava and Cheese Pastelitos | \$ 8

Fruit Skewers | \$ 8

Assorted Power Drinks | \$ 8

Popcorn | \$ 5

Pretzels | \$ 5

Chips | \$ 5

Candy Bars, Snickers, M&M, Crunch Bars | \$ 6

Nachos, Guacamole and Pico de Gallo | \$ 7

Meat Pastelitos and Salsa | \$ 8

Assorted Frozen Fruit Cups or Ice Cream Cups | \$ 8

Variety of Finger Sandwiches | \$ 8
(Eggs salad, smoked salmon, ham artichoke)

Assorted Sodas on Consumption | \$ 4.50

Bottled Water on Consumption | \$ 5

Bottled Juices on Consumption | \$ 6



Plated Light Lunch

Plated Light Lunch Selections

(Price is Per Person, Minimum of 10 Guests Required)

Two Courses Plated Lunch: Cold Entrée and Dessert, warm rolls and Butter Starbucks Coffee and Tazo Tea service included with any Lunch Selection

ROASTED CHICKEN AIRLINE | \$32

Served with Crisp Romaine Leaves and Radicchio, Parmesan Cheese and Toasted Sourdough Croutons, and Caesar Dressing

FINE HERB CRUSTED SALMON | \$36

Served with Baby Mixed Greens, Roasted Grape Tomatoes, European Cucumbers, Poached Asparagus, Artichoke Hearts, Olives, and Sherry Wine Vinaigrette

FLAT IRON STEAK | \$38

Served with Black Bean Salad, Diced Tomato, Onion, Corn, Parsley, Cilantro, and Wine Vinaigrette Dressing

DESSERT SELECTION (Select one)

Carrot Cake

Chocolate Cake

Key Lime Pie

Tiramisu

New York Cheese Cake

Spanish Flan with Caramel Sauce

Apple Crumb Tart

Red Velvet Cake

Tres Leches Cake

Fruit Tart



Plated Lunch

Three Course Plated Lunch

(Price is Per Person, Minimum of 10 Guests Required)

Salad, Entrée, and Dessert,

Warm Rolls and Butter

Starbucks Coffee and Tazo Tea service included with any Lunch Selection

Price is determined by Your Entrée Selection

SALAD SELECTION

(Select one)

CAESAR SALAD

Crisp Romaine Leaves and Radicchio, Parmesan Cheese and Toasted Sourdough Croutons, and Caesar Dressing

SPINACH SALAD

Frisée, Poached Baby Pears, Candied Walnuts, Coach Farm Goat Cheese, Sherry Vinaigrette

MEDITERRANEAN SALAD

Assorted Baby Lettuce, Tear Drop Tomatoes, Marinated Artichoke Hearts, Citrus Scented Chick Peas, Feta Cheese and Pine Nuts, Red Wine-Oregano Vinaigrette

ENTRÉE

(Select one)

ROASTED CHICKEN WITH PEPIAN DE CHOCLO | \$36

Roasted Chicken Airline served with Pepian de Choclo – Native South American Corn, Chili, and Cilantro stew

LEMON HERB ROASTED CHICKEN BREAST | \$36

Spaghetti Squash, Haricot Verts, Roasted Pear Tomatoes, and Lemon-Capers Sauce

GRILLED BLACKENED MAHI-MAHI AND LENTIL STIR FRY | \$38

Grilled Blackened Mahi – Mahi and Lentil Stir fry

SAUTEED SNAPPER WITH FIDEUA | \$40

Sautéed Snapper with Orzo Seafood Paella

ROASTED PORK SHANK WITH TACU TACU | \$40

Roasted Baby Pork Shank served with Tacu Tacu, a native Peruvian Rice Medley with Beans and Lentils

CHURRASCO CALLE OCHO | \$40

Skirt Steak served with White Rice, Black Beans and Sweet Plantains



Plated Light Lunch

Dessert Selection

(Included in Plated Lunch)

DESSERT SELECTION

(Select one)

Carrot Cake

Chocolate Cake

Key Lime Pie

Tiramisu

New York Cheese Cake

Spanish Flan with Caramel Sauce

Apple Crumb Tart

Red Velvet Cake

Tres Leches Cake

Fruit Tart



Lunch Buffet

(Price is Per Person, Minimum of 20 Guests Required)

All Lunch Buffets are Served with Freshly Brewed Iced Tea,
Starbucks Coffee and Tazo Tea

ITALIAN BUFFET | \$44

Caesar Salad
Crisp Romaine Leaves and Radicchio, Parmesan
Cheese and Toasted Sourdough Croutons,
and Caesar Dressing

Garden Chopped Salad
Mixed Field Greens & Romaine Lettuce with
Carrots, Cucumber, Julienne-Roma Olives,
Pepperoncini, Shaved Parmesan Cheese and
Croutons with Italian Dressing

Cherry Tomato Mozzarella Salad
Local Cherry Tomato, Baby Arugula,
Fresh Mozzarella Cheese and House Balsamic
Dressing

Chicken Picatta
Airline Chicken Breast Sautéed with Butter, Lemon,
Basil, and White Wine

Pesce al'Oreganato

Roasted Pork Shank

Gnocchi Tomato Basil Sauce and
Grana Padano Cheese

Mushroom Tortellini
Ricotta filled Tortellini, Roasted Mushroom Confetti
with Fresh Basil, Mushroom Cream Sauce

Roasted Broccolini with Mushrooms

Fruit tartlet
Tiramisu

AMERICAN BUFFET | \$42

Creamy Coleslaw Salad
Finely Shredded Raw Cabbage and House Coleslaw
Vinaigrette Dressing

Cobb Salad
Chopped Local Baby Romaine Lettuce, Tomato, Crisp
Bacon, Hard-Boiled Egg, Avocado, Chives, Roquefort
Cheese, and Red-Wine Vinaigrette.

Kale Caesar Salad
Shaved Brussels Sprouts, Broccoli, Roasted Diced
Sweet Potato, Baby Kale, Pancetta Croutons, Parmesan
Cheese and Caesar dressing.

Baby Back Ribs

Southern Fried Chicken

Blackened Mahi-Mahi

Baked Macaroni and Cheese
Idaho Mashed Potato

Country Style Seasonal Vegetables

Apple Pie
Key Lime



Lunch Buffet

(Price is Per Person, Minimum of 20 Guests Required)

All Lunch Buffets are Served with Freshly Brewed Iced Tea,
Starbucks Coffee and Tazo Tea

LATIN BUFFET | \$42

Black Bean Salad
Black Beans, Diced Tomato, Onion, Corn Parsley,
Cilantro and Wine Vinaigrette Dressing

Shrimp, Mango and Avocado Salad

Roasted Beet Salad
Baby Mix Lettuce, Roasted Beet, Goat Cheese,
Cherry Tomato, Olives and Chanty Dressing

Roasted Airline Chicken
Roasted Airline Chicken Breast with a Lemon, Garlic,
Caper and Cilantro sauce

Pescado a lo Macho
Crispy Fish in a Spectacular Seafood Sauce
and a touch of aji panca infused with Pisco

Grilled Steak with Chimichurri Sauce

Charquican Criollo
Stew that is slow-cooked with Squash, Potatoes, Diced
Onions, Carrots, French Beans, Corn and Green Peas

Arroz Chaufa (Rice Chaufa)
Fried Rice with Oriental Sauces
Peruvian Cantones Style

Suspiro Limeño
Mango Pudding

ASIAN BUFFET | \$42

Assorted Sushi

Thai Salad
Shaved Napa Cabbage, Carrot, Purple Cabbage,
Bamboo Shoots, and Thai dressing

Asian Chop salad
Romaine Lettuce, Baby Corn, Orange Segment,
Radicchio, Red Peppers, Dried Cranberry, Toasted
Almonds and Sesame Dressing

Honk Kong Style Pork belly
Served with Ginger, Scallions, Teriyaki sauce

Sautéed Chicken with Green Curry and Coconut Sauce

Crispy Fish in Oyster Sauce with Jasmine Bamboo Rice

Sautéed Chinese Pasta with Vegetables

Oriental Fortune Cookies
Leeches Fruit Salad
Chocolate Pudding



Deli Buffets

(Price is Per Person, Minimum of 20 Guests Required)

All Lunch Buffets are Served with Freshly Brewed Iced Tea,
Starbucks Coffee and Tazo Tea

DELI BUFFET | \$34

Garden Chopped Salad
Mixed Field Greens & Romaine Lettuce with
Carrots, Cucumber, Julienne-Roma, Olives,
Pepperoncini, Shaved Parmesan Cheese and
Croutons with Italian Dressing

Spinach Salad:
Frisée, Poached Baby Pears, Candied Walnuts, Coach
Farm Goat Cheese, Sherry Vinaigrette

Red Bliss Potato Salad

Assorted Selection of Bread

Sliced Deli Meats include Roast Beef, Baked Ham, and
Roasted Breast of Turkey & Salami
Sliced Cheese Selection Cheddar, American, Provolone
Sliced Beefsteak Tomatoes, Bermuda Onions & Red
Leaf Lettuce, Pickled Olives, and Condiments

Dulce de Leche Cheese Cake
Key Lime Pie

DELI SANDWICH BUFFET | \$36

Quinoa Salad
Roasted Eggplant, Sundried Tomatoes and Kale

County Line Farm Kale Caesar Salad
Kale, Blistered Tomatoes, Homemade Croutons,
Parmesan, Caesar dressing

Homemade Sea Salt Potato Chips

Roasted Pork Sandwich
Sliced Roasted Pork Loin, Avocado, Tomato, Garlic
Mayonnaise on a French baguette

Lomo Saltado Sandwich
Sautéed Beef Peruvian style, Sriracha Mayonnaise
On Ciabatta Bread

Smoked Turkey Croissant Club
Sliced Turkey and Bacon with Shredded Lettuce
and Sliced Tomato on a Croissant with Cranberry
Mayonnaise

Muffaletta
Grilled Vegetables with fresh Mozzarella and Pesto
in pita bread

Spanish Flan
Fruit Tart



Deli Buffets

(Price is Per Person, Minimum of 20 Guests Required)

All Lunch Buffets are Served with Freshly Brewed Iced Tea,
Starbucks Coffee and Tazo Tea

FRESH MARKET DELI CHOP SALAD BUFFET | \$34

Green Lettuce

Romaine
Iceberg
Spinach

Proteins

Diced Chicken
Grill Shrimps
Tofu

Toppings

Diced tomato
Kalamata
Shredded Carrots
Cucumbers
Dried cranberry
Toast Almond

Cheese

Shaved Parmesan
Crumbled blue cheese
Feta Cheese

Dressings

Caesar
Italian
Balsamic

Sides

Rustic Bread
Root Vegetables Chips

Desserts

Fruit Tart
Chocolate Mousse



Lunch in a Box

(Price is Per Person, Minimum of 10 Guests)

TO GO Box for you to eat on THE RUN.

Each box lunch is packed in a disposable container with plastic, utensil, napkin, salt and peppers)

Served with salad, sandwich, potato chips, granola bars whole fruit and Assorted soft drink

Salad

(Please select one)

Potato Salad
Cold Fussily
Coleslaw

Sandwiches

(Please select one)

CLASSIC TUNA SALAD SANDWICH | \$30

Served on Whole Wheat French baguette

CURRIED CHICKEN CROISSANT| \$30

Diced Chicken Breast with Mild Curry Mayonnaise and Fresh Greens on a Freshly-Baked Croissant

GRILLED FLANK STEAK | \$32

Steak with Marinated Tomatoes on French Baguette

MUFFALETTA | \$30

Grilled Vegetables with fresh Mozzarella and Pesto in pita bread

Fruit

(Please select one)

Apple
Banana
Pears
Orange



Hors D'oeuvres

(Price is Per Piece, Minimum order of 100 per selection)



COLD HORS D'OEUVRES | \$6 per piece **Minimum 100 Pieces**

Butler Pass and Displayed

Goat Cheese & Orange Marmalade

Oyster Ceviche Shot

Smoked Duck Magret with Plum Chutney

Salmon Gravlax with Confited Fennel on
Pumpernickel Bread

Roquefort-Stuffed Figs

Crepe Roulade with Smoked Salmon

Red Bliss Baby Potatoes with
Sour Cream & Salmon Roe

Duck Prosciutto Canapé

Mini Caprese Kabob

Deviled Eggs with Caviar

HOT HORS D'OEUVRES | \$6 per piece **Minimum 100 Pieces**

Butler Pass and Displayed

Smoked Bacon Wrapped Scallop

Wild Mushroom Vol au vent

Assorted Quiche

Vegetable Spring Roll

Spanakopita

Raspberry & Almond Brie in Phyllo

Chicken Satay Skewer (peanut based sauce)

Beef Wellington

Beef Satay Kabob

Chicken & Cheese Quesadilla

Shrimp Tempura

Miniature Crab Cake with Lemon Aioli

Assorted Chinese Dumpling with Soy Sauce

Mini Beef Empanada



One Hour Reception Specialty Displays

(Price is Per Person, Minimum of 10 Guests)

VEGETABLE CRUDITE DISPLAY | \$14

Assorted Fresh Vegetables Served with Ranch and Blue Cheese Dressing

SPECIALITIES FROM THE FROMAGIER | \$16

Artisan Cheese Display Dried Fruits, Rustic Slice Bread and Crackers

ANTIPASTO DISPLAY | \$16

Grilled Vegetables, Artichokes, Green & Kalamata Olives, Assorted Cheeses, Italian Cold Cuts served with Artisan Breads & Grissini

CEVICHE BAR | \$18

Freshly made Ceviche of Shrimp, Octopus & Snapper Presented with Plantain Chips & Tostones

SUSHI DISPLAY | \$18

Assorted Selection of Sushi to include; California, Salmon, Tuna & Shrimp, Wasabi, Soy & Ginger



Stations

\$150.00 per Chef Attendant; 1 per 100 guests
Minimum of 20 guests
(Price is Per Person)

ACTIVE STATIONS

PASTA STATION | \$18

(Select two)

Served with fresh Garlic Bread and Parmesan Cheese

Penne Alla Vodka with Sun-dried Tomatoes

Tri Color Cheese Tortellini Primavera

Rigatoni in a Bolognese Sauce

RISOTTO STATION | \$20

(Select two)

Wild Mushroom

Asparagus

Seafood

SEAFOOD PAELLA STATION | \$20

Traditional Spanish recipe with Arborio rice,
Seafood Mix and much more

Carving station

ROASTED BEEF TENDERLOIN | \$300 EACH

Serves 15

Server with Gratin potato, Au Jus, Whole Grain Mustard,
Horseradish Cream, Petite Rolls

HERB ROASTED STRIP LOIN | \$280 EACH

Serves 20

Server with Roasted Fingerling Potato,
Chimichurri Sauce and Dinner Rolls

BONELESS LEG OF LAMB | \$250 EACH

Serves 20

Served with Garlic Mashed Potato, Truffle Demi Glaze,
Mint Jelly and Artesian Assorted Breads

HERBS CRUSTED TURKEY BREAST | \$200 EACH

Serves 20

Served with Sweet Potato, Giblet Gravy & Cranberry
Sauce, and Corn Bread

MOJO PORK LOIN | \$200 EACH

Serves 20

Served with Tostones, Mango Salsa and Sweet Potato
Bread

CRUSTED SALMON | \$180 EACH

Serves 20

Served with Coconut Ginger Rice and a Mango Aioli



Dessert Stations

(Price is Per Person)

CHOICE OF TWO | \$10
CHOICE OF THREE | \$12
CHOICE OF FOUR | \$14

Carrot Cake

Chocolate Cake

Key Lime Pie

Tiramisu

New York Cheese Cake

Apple Crumb Tart

Red Velvet Cake

Chocolate Mousse Cake

Profiteroles

Lemon square

Apple tarts

Coconut cream cake

Linzer tarts

Pear Tart

Citron Tart

Cranberry Almond

Chocolate Pecan

Assorted Macaroons

Éclairs

Creampuff



Plated Dinner

Three Course Plated Dinner

(Price is Per Person, Minimum of 10 Guests Required)

Salad, Entrée, and Dessert,

Warm Rolls and Butter

Starbucks Coffee and Tazo Tea service included with any Dinner Selection

Price is determined by Your Entrée Selection

SALAD SELECTION

(Select one)

CAESAR SALAD

Crisp Romaine Leaves and Radicchio, Parmesan Cheese and Toasted Sourdough Croutons, and Caesar Dressing

KALE CAESAR SALAD

Shaved Brussels Sprouts, Broccoli, Roasted Diced Sweet potato, Baby Kale, Pancetta, Croutons, Parmesan Cheese, and Caesar dressing

GARDEN CHOPPED SALAD

Mixed Field Greens & Romaine Lettuce with Carrots, Cucumber, Julienne-Roma Tomatoes, Olivas, pepperoncini, shaved Parmesan Cheese, and Croutons with Italian Dressing

SPINACH SALAD

Frisée, Poached Baby Pears, Candied Walnuts, Coach Farm Goat Cheese, Sherry Vinaigrette

ENTRÉE

(Select one)

GRILLED FREE RANGE AIRLINE

CHICKEN BREAST | \$48

Served with Truffle Mushroom Risotto, Grilled Vegetables and Natural Chicken Jus Reduction.

STEAMED SNAPPER | \$54

Caramelized Fennel, Baby Carrots, Fingerling Potatoes, Champagne Nage

FINE HERBS CRUSTED SEA BASS | \$56

Served with Wild Mushrooms Farro Risotto and Vegetables Ratatouille

GRILLED ANGUS BEEF TENDERLOIN | \$58

Roasted Heirloom Potatoes, Baby Carrots, Asparagus And Gorgonzola Horseradish Butters

DESSERT SELECTION

(Select one)

Amaretto Tiramisu

Apple Strudel and Vanilla Ice Cream

Wild Berries Panna Cotta



Dinner Buffet

(Price is Per Person, Minimum of 20 Guests Required)

All Dinner Buffets are Served with Starbucks Coffee and Tazo Tea

ITALIAN BUFFET | \$65

Caesar Salad

Crisp Romaine Leaves and Radicchio, Parmesan Cheese and Toasted Sourdough Croutons, and Caesar Dressing

Garden Chopped Salad

Mixed Field Greens & Romaine Lettuce with Carrots, Cucumber, Julienne-Roma Olives, Pepperoncini, Shaved Parmesan Cheese and Croutons with Italian Dressing

Cherry Tomato Mozzarella Salad

Local Cherry Tomato, Baby Arugula, Fresh Mozzarella Cheese and House Balsamic Dressing

Prosciutto Display with Grana Padano Cheese

Chicken Saltimbocca

Fish Picatta in Lemon Butter Sauce

Slow Braised Sage Short Ribs with Gorgonzola Cream Sauce

Roasted Pork Shank

Creamy Polenta Cake with Caramelized Onions and Sundried Tomatoes

Gnocchi with Tomato Basil Sauce and Grana Padano Cheese

Mushroom Tortellini

Ricotta filled Tortellini, Roasted Mushroom Confetti with Fresh Basil

Roasted Brocolinni with Mushrooms

Amaretto Tiramisu

Forest Fruit Panacotta

Ricotta Cheesecake

Chocolate Cake with Pistachio Praline

BBQ BUFFET | \$65

Black Bean Salad

Black Beans, Diced Tomato, Onion, Corn, Parsley, and Cilantro and Wine Vinaigrette Dressing

Shrimp, Mango and Avocado Salad

Roasted Beet Salad

Baby Mix Lettuce, Roasted Beet, Goat Cheese, Cherry Tomato, Olives and Chanty dressing

Three Color Tomato Salad

Diced Tomato, Onion, Green Chile, Cilantro and Olive Oil

From Our Grill

Mini New York Steaks

BBQ Pork Ribs

Grill Chicken Paillard

Atlantic salmon

Argentinean Sausage

Roasted red bliss potato

Corn on the Cob

Cream Spinach

Season Vegetables

Spanish Flan

Tres Leche

Supiro Limeño

Apple Tart



Beverage | Bar on Consumption

CASH BAR

Platinum | \$ 12
Top Shelf | \$ 11
Premium | \$ 10

Domestic Beer | \$ 6
Imported Beer | \$ 7

House Wines | \$ 8

Soft Drinks | \$ 4
Juices | \$ 4
Mineral Water | \$ 5

Liqueurs &
Cognacs | \$ 10

BARTENDER/CASHIER FEES

Bartender | \$ 150 for 4 Hours
Cashier | \$ 150 for 4 Hours
Additional Hours | \$ 25

*Cash Bar Prices include Sales Taxes and Service Charges Bartender and Cashier Fees Apply
Open Bar Unlimited Service
Based per Person/Per Hour*



Beverage | Open Bar Packages

(Price is Per Person)

PREMIUM BAR | \$20 per person

\$9 per person per additional hour

Smirnoff Vodka - Cruzan Aged Light Rum - Beefeater Gin
Dewar's White Label Scotch - Jim Beam White Label Bourbon - Canadian Club Whiskey
Jose Cuervo Traditional Silver Tequila - Korbel Brandy - Voli Vodka
Premium Beers – Domestic Beers – House Wine

TOP SHELF BAR | \$22 per person

\$11 per person per additional hour

Absolut Vodka - Bacardi Superior Rum - Captain Morgan Original Spiced Rum
Tanqueray Gin - Johnny Walker Red Label Scotch - Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey - Seagram's VO Whiskey - 1800 Silver Tequila
Courvoisier VS Brandy - Voli Vodka - Baron Platinum Tequila - Bull Dog Gin
Premium Beers – Domestic Beers – House Wine

LUXURY BAR | \$24 per person

\$12 per person per additional hour

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
Baron Platinum Tequila - Bull Dog Gin
Premium Beers – Domestic Beers – House Wine

WINE AND BEER OPEN BAR | \$16 per person

\$6 per person per additional hour

PREMIUM BEERS INCLUDED IN OPEN BAR

Amstel Light - Corona Extra - Corona Light - Guinness Draught
Heineken - Heineken Premium Light - Stella Artois - Blue Moon Belgian White
Samuel Adams Boston Lager - Samuel Adams Seasonals
Sierra Nevada Pale Ale - Assorted Local Craft Beers

DOMESTIC BEERS INCLUDED IN OPEN BAR

Budweiser - Michelob Ultra - Coors Light - Miller Lite

WINE INCLUDED IN OPEN BAR

Stone Cellars Wine Selection

24% Service Charge and 9% Sales Tax will be added

*The Miami Marriott Dadeland Hotel is a licensed authority to sell and serve liquor for consumption on premise.
Outside liquor cannot be brought into the hotel by groups.*



Beverage | Wine List

SPARKLING WINES

Freixenet Blanc de Blancs, San Sadurni d'Anoia, Spain
Mumm Napa Brut Prestige, Napa Valley, California
Moet & Chandon Imperial, Epernay, France

ROSE / BLUSH WINES

Beringer Vineyards, White Zinfandel, California

WHITE WINES

Stone Cellars Pinot Grigio, California
Pighin Pinot Grigio, Grave del Friuli, Italy
Stone Cellars Chardonnay, California Brancott
Sauvignon Blanc, Marlborough, New Zealand
Century Cellars Chardonnay, California
Chateau St. Jean Chardonnay, North Coast

RED WINES

La Crema Pinot Noir, Sonoma Coast, California
Stone Cellars Merlot, California
Century Cellars Merlot, California
Stone Cellars Cabernet Sauvignon, California
Century Cellars Cabernet Sauvignon, California
St Francis Vineyards Merlot, Sonoma County, California
Aquinas Cabernet Sauvignon, Napa Valley, California
Estancia Cabernet Sauvignon, Monterey, California



General Information

GUARANTEE

Your guaranteed guest count is due by 12:00 noon, (4) business days prior to your event's start date. This number shall constitute a guarantee and is not subject to reduction. If a guarantee guest count is not provided to the hotel by the due date, the expected number of guests as per original contract will be used. If the attending number of guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary and price per person may vary. If minimum amount of required guests is not met for buffet packages, a sub charge of \$150 additional will apply.

FOOD AND BEVERAGE GUIDELINES

All food and beverage items must be purchased exclusively by Miami Marriott Dadeland and consumed in the designated function areas. To ensure the health and safety of our guests, it is not permitted to bring outside food on hotel property. Miami Marriott Dadeland is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on the hotel's property. Florida Liquor Law requires all alcoholic service to end at 2:00am and requires all events serving alcohol to have a bartender present. The hotel's alcoholic beverage license requires the hotel to request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. In addition, the hotel may refuse alcoholic beverage service to any person who in the hotel's judgment appears intoxicated. Miami Marriott Dadeland guidelines are 100 guests per bartender. The bartender fee is \$150.00 for up to 5 hours. Should your event exceed the aforementioned, \$25 per hour will be charged additionally.

EVENT SPACE

Events are assigned a space according to the original agreement of the contract. If a request is made to change the event space originally assigned, Miami Marriott Dadeland reserves the right to move the event to a more appropriate space. Event space is subject to availability.

PRICING

Food and beverage is subject to 24% service and 9% taxes. 7% tax will be added to any miscellaneous items, including but not limited to, decorations, room rental fee, and bartender fees. Taxes are subject to change.

STAFFING

If additional servers and staff members are requested for an event, a fee of \$25 per hour/ per server or staff member will be applied.

RECEPTION STATIONS

Receptions with food stations require a minimum of 2 stations. Reception stations are on a flow basis with plates and silverware at each station. A chef fee of \$150 per station will apply.

DIETARY RESTRICTIONS

We will accommodate your special requests due to dietary restrictions. Your requests must be provided at the same time as your guarantee count.

ENTERTAINMENT

Set up and rental fees will be assessed for lighting, power, and dressing rooms.



General Information

OUTDOOR FUNCTIONS

Music and entertainment are not permitted after 10:00pm for all outdoor function areas, unless approved by the General Manager.

AUDIOVISUAL EQUIPMENT

PSAV is the official full service Production Company located on site. PSAV provides a complete line of audio visual and production services for association conventions, corporate meetings, conferences, and special events. The Hotel recommends its customers request a competitive bid from PSAV. PSAV's knowledge and access within the Hotel will enable a seamless experience. A full list of services and a custom quote can be provided by your PSAV representative. A 23% service charge plus applicable taxes (7%) will be applied to all Audio Visual services and equipment.

SIGNAGE

The hotel will provide proper signage for events and functions, should you desire to bring your own signage, thus needs to be approved by Catering Manager. Marriott Miami Dadeland reserves the right to remove in lieu, unauthorized or inappropriate signage.

SECURITY

Miami Marriott Dadeland will not be responsible for the damage or loss of any articles or equipment left on premises prior to, during, or after private event. It is the responsibility of the event organizer to secure equipment, valuables, or any other articles associated with the event. All security personnel to be utilized during the event are subject to the hotel approval. If additional security is needed, the hotel will assist in making these arrangements. A charge of \$50 per security guard per hour will apply.

STORAGE AND DELIVERY OF PACKAGES

Packages for the function may be delivered to the hotel (3) days pre and post to the function date with notification in writing given to the Event Manager. Fees apply to all group related boxes, packages, and pallets.

Your shipping label should feature the following:

Marriott Miami Dadeland

Attn: Catering Manager

HOLD for Group/Event Name and Function's Date

9090 S. Dadeland Boulevard

Miami, Fl. 33156, Tel: (305) 670-1035

Due to fire regulations, customers or contractors cannot use hotel public areas and service hallways for storage of supplies or equipment. Per Florida law, all fire regulations must be adhered to. The hotel is not responsible for items left in the function room.



General Information

PAYMENT POLICY

An initial non-refundable deposit will be necessary to confirm all bookings. Miami Marriott Dadeland reserves the right to set payment requirements for all or part of your estimated charges prior to your function. Deposit and payment may be in the form of cash, credit card, check or wire transfer with proper I.D. A credit card authorization form is required for each credit card payment to guarantee your event. Otherwise, hotel reserves the right to cancel the event.

USE OF OUTSIDE VENDORS

If guest wishes to hire outside vendors to provide any goods or services at the hotel during the event, hotel may, in its sole discretion, require that such provide hotel, in form and amount reasonably satisfactory to hotel, an indemnification agreement/proof of adequate insurance.

PERFORMANCE LICENSES

Guest will be solely responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including, without limitation, music, audio, or video recordings, art, etc.) that guest may use or request to be used at the hotel.

DECORATIONS

All decorations incorporating candles must meet with the hotel's approval. The hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other adhesive or substance unless the Catering Manager gives approval. Fog machines, dry ice machines and open flames are prohibited. Rice, birdseeds, potpourri, confetti are not allowed. If used, hotel will charge a \$500.00 clean up fee.

SEATING ARRANGMENTS

Hotel offers two size tables: 66" table (can accommodate between 8-10 people) and 72" table (can accommodate between 10-12 people). A customized diagram of the ballroom will be done approximately two weeks before the event if needed.

SUPERVISION OF EVENT

The day of the event you will be assigned a Maître D' solely dedicated to your event, who will supervise the function and attend to all of your needs.

VALET PARKING

Valet parking is the only option available for all events at a charge of \$13.00 per vehicle. Overnight parking for hotel guests is \$25.00 per vehicle. Rates are subject to change without a prior notice.

