



MARRIOTT
MIAMI AIRPORT



EVENTS MENU

TABLE OF SUMMARY

Breakfast	3-5
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Breaks & Break Enhancements	6-9
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Lunch	10-14
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meetings imagined

BREAKFAST

BUFFET BREAKFAST

Traditional Continental Breakfast | \$22 per Person

Seasonal Cut Fruits
Assorted Breakfast Pastries, Muffins, Croissants & Danish
Assorted Bagels, Butter, Fruit Preserves, and Cream Cheese
Individual Plain & Greek Yogurts
Florida Orange Juice & Cranberry Juice
Seattle's Best® Coffee, Decaffeinated and Assorted Selection of Teas

Upgraded Continental Breakfast | \$28 per Person

Seasonal Cut Fruits
Assorted Breakfast Pastries, Muffins, Croissants & Danish
Assorted Bagels, Butter, Fruit Preserves, and Cream Cheese
Individual Plain & Greek Yogurts
Hot Breakfast item, Choice of: Breakfast Veggie Burrito OR Egg & Cheese Croissant
Florida Orange Juice & Cranberry Juice
Seattle's Best® Coffee, Decaffeinated and Assorted Selection of Teas

Hot Breakfast Buffet | \$33 per Person

Seasonal Cut Fruits
Assorted Breakfast pastries, Muffins, Croissants & Danish
Assorted Bagels, Butter, Fruit Preserves, and Cream Cheese
Individual Plain & Greek Yogurts
Hot Oatmeal, Brown Sugar, Raisins, Toasted Almonds
Scrambled Eggs
Bacon or Sausage
Breakfast Potatoes
Florida Orange Juice & Cranberry Juice
Seattle's Best® Coffee, Decaffeinated and Assorted Selection of Teas

****For Groups of 20 or less a fee of \$100.00 will apply
25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices***

meetings imagined

PLATED BREAKFAST

Plated Breakfast

All plated breakfasts include:

Seasonal Cut Fruit

Freshly Baked Muffins & Danish

Florida Orange Juice

Seattle's Best® Coffee, Decaffeinated and Assorted Selection of Teas

All American | \$22 per person

Scrambled Eggs, Breakfast Potato Hash, Bacon or Sausage

French Toast | \$22 per person

Sweet Cream Cheese, Maple Syrup, Berries, Bacon or Sausage

Breakfast Burrito | \$24 per person

Scrambled Eggs, Chorizo, Cheddar Cheese, Flour Tortilla, Breakfast Potato Hash, Bacon or Sausage

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meetings imagined

ELEVATE YOUR BREAKFAST

Enhancements

Croissant Sandwich - Bacon, Egg & Cheddar Cheese | \$6 per person
Breakfast Cuban- Ham, Egg, Avocado & Swiss Cheese | \$6 per person
Cuban Eggs Benedict | \$6 per person
Cheese & Egg Arepas | \$6 per person
Biscuits & Gravy | \$5 per person
French Toast, Maple Syrup | \$5 per person
Hot Oatmeal, Brown Sugar, Raisins, Toasted Almonds | \$3 per person
Mini Berry Parfaits | \$3 each
Cuban Pastries | \$36 per dozen
Smoked Lox – Bagels, Cream Cheese, Capers & Red Onions | \$9 per person

Breakfast Stations

Minimum 25 guests required

Omelet Station | \$15 per person
Eggs, Egg Whites, Egg Beaters, Peppers, Onions, Mushrooms, Tomatoes, Spinach, Diced Ham, Bacon and Shredded Cheese

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

* Attendant Fee Included. 1 Station Attendant per 50 People

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meetings imagined

BREAKS

All Breaks include Seattle's Best® Coffee & Decaffeinated Coffee and Assorted Selection of Teas

AM Breaks

***Little Havana* | \$18 per Person**

Assortment of Cuban Pastries (Guava & Cheese)
Croquetas (Ham)
Tostada (Petite Cuban Toast)

***Make Your Own Parfait Station* | \$19 per Person**

Homemade Granola and Dried Fruits (Mango, Papaya, Apricot)
Berries, Sliced Almonds, Chia Seeds, Shredded Coconut
Honey, Greek Yogurt, Plain Yogurt

***Tea Time* | \$20 per Person**

Assorted Mini Scones (Caramel Toffee, Orange Cranberry) Jam Fruit Preserves
Assorted Tea Sandwiches (Paprika & Egg Salad, Roasted pepper & Feta Cheese, Strawberry & Chicken Salad)
Orange Segment & Mint Infused Water

***Healthy* | \$20 per Person**

Homemade Coconut Chia Pudding with Caribbean Fruit Garnish
Hummus Duo: Traditional & Sweet Potato, Pita Bread
Kevita Probiotic Beverage

***Acai* | \$20 per Person**

Pineapple, Banana, Blueberries, Strawberries
Granola, Shredded Coconut, Walnuts, Chia Seeds
Agave, Honey

**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.

meetings imagined

All Breaks include Seattle's Best® Coffee & Decaffeinated Coffee and Assorted Selection of Teas

PM Breaks

***Sugar Rush* | \$19 per Person**

Assorted Freshly Baked Cookies (Chocolate Chip, Oatmeal Raisin, Macadamia Nut)
Lemon Bars
Sliced Apples: Caramel, Chocolate, Crushed Nuts

***Once Upon a Time in Mexico* | \$22 per Person**

Guacamole, Fresh Salsa & Cheesy Dip
Tricolor Tortilla Chips
Churros: Dulce de Leche & Chocolate Dipping Sauces

***Welcome to Miami* | \$20 per Person**

Homemade Cajun Spiced Chicharron
Mariquitas (plantain chips) Aji Verde Sauce
Empanadas: Choice of Chorizo or Spinach

***Cinema* | \$19 per Person**

Popcorn Bar including;
Buttered Popcorn, Assorted Toppings: Chipotle, Cheddar Cheese, Old Bay & Smoked Salt
Assorted Candy bars (Snickers, Gummy Bears, M&Ms)

All Day Beverage Break (Up to 8 Hours) | \$20 per Person

Assorted Sodas
Seattle's Best® Coffee & Decaffeinated Coffee and Assorted Selection of Teas

**All Breaks Are Served for 30 Minutes*

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meetings imagined

Sweet Enhancements

Fruit Skewers | \$36 per dozen
Whole Fruit | \$3 each
Mini Berry Parfaits | \$36 per dozen
Glazed Cinnamon Buns | \$36 per dozen
Pastries & Muffins | \$36 per dozen
Assorted Granola & Fruit Bars | \$3 each
Energy Bars | \$5 each
Assorted Individual Yogurts | \$3 each
Assorted Candy Bars | \$4 each
Assorted Cookies | \$36 per dozen
Brownies | \$36 per dozen
Blondies | \$36 per dozen
Cuban Pastries (Cheese & Guava) | \$36 per dozen

Savory Enhancements

Bagged Pretzels & Miss Vickie's® Potato Chips | \$4 each
Salted Soft Pretzel Sticks & Mustard | \$36 per dozen
Cinnamon Sugar Pretzel Sticks | \$36 per dozen
Mini Crudité Vegetables & Ranch Dip | \$4 each
Tortilla Chips & Salsa | \$4 per person
House Herb Roasted Nut Shooters | \$6 each

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meetings imagined

Beverage Enhancements

Seattle's Best® Regular & Decaffeinated Coffee & Assorted Bigelow Hot Tea | \$68 per gallon

Assorted Pepsi® Soft Drinks | \$4 each

Bottled VASA Water | \$4 each

Bottled Aquafina Water | \$6 each

Bottled VOSS 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

Red bull Energy Drink | \$7 each

Probiotic Kevita | \$7 each

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meetings imagined

LUNCH

The Deli Market Buffet | \$34 per Person

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

Chef's Pan con Bistec sandwich

Grilled Vegetable on Focaccia, pesto aioli

House made Kettle Chips

Assorted Cookies & brownies

Freshly Brewed Seattle's Best® Coffee, Decaffeinated and Assorted Selection of Teas

The Everything Salad Buffet | \$32 per Person

Miami Sancocho Soup

Pasta Salad - Spinach, Tomato, Olive, Red Wine Vinaigrette

Loaded Potato Salad – Bacon, Scallion, Cheddar

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 Dressing, Raspberry Dressing, Ranch, Balsamic

Citrus Marinated Chicken Breast

Grilled Blackened Salmon

Grilled Shrimp

Teriyaki Tofu

Assorted Cookies & brownies

Seattle's Best® Coffee, Decaffeinated and Assorted Selection of Teas

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meetings imagined

HOT LUNCH BUFFET

All Hot Buffet Lunches are served with Baked Rolls and Seattle's Best® Coffee, Decaffeinated Coffee, Assorted Selection of Teas

Latin Buffet | \$36 per Person

Black Bean Soup
Garden Salad - Mixed Greens, Cucumber, Tomato, Radish, Carrot, Ranch & Balsamic Dressings

Mojo Marinated Pork
Roasted Chicken Fricassee

Fried Sweet Plantains
White Rice

Flan
Tres Leches Cake

Italian Buffet | \$38 per Person

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

meetings imagined

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Mediterranean Buffet | \$40 per Person

Greek Salad - Iceberg, Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette
Harvest Salad - Apple, Arugula, Blue Cheese, Candied Walnuts, Citrus Vinaigrette

Gyro Station: Lamb, Grilled Chicken
Lettuce, Tomato, Cucumbers, Onions
Tzatziki Sauce
Hummus

Falafel
Roasted Vegetables
Potato Wedges

Baklava
Lemon Squares

Mexican Buffet | \$38 per Person

Tortilla Soup

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

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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meetings imagined

PLATED LUNCH

All Plated Lunches are served with Baked Rolls and Seattle's Best® Coffee, Decaffeinated Coffee, Assorted Selection of Teas

Three Course Plated Lunch

Starter

Please select one

Spinach Salad – Baby Spinach, Orange Segments, Queso Fresco, Almonds, Citrus Vinaigrette
Garbanzo Garden Salad – Mezclum Greens, Cucumber, Tomato, Radish, Roasted Sweet Corn, Ranch Dressing
Kale Caesar Salad – Romaine, Parmesan, Hose Croutons, Olives, Sundried Tomato, Caesar Dressing
Chopped Greek Salad – Iceberg, Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

Entrée

Please Select One

Grilled Salmon – Tomato Jam, Bok Choy, Farro | **\$38 per person**
Banana Leave Baked Cod – Tomato, Onion, Roasted Pepper, Green Pea Puree | **\$36 per person**
Grilled Chicken – Plantain Mash, Asparagus, Roasted Garlic Mojo | **\$34 per person**
Pan Seared Chicken Breast – Roasted Garlic Mashed Potato, Grilled Asparagus | **\$34 per person**
Roast Pork Loin – Plantains & Potato Gratin, Cilantro Lime Rice | **\$33 per person**
Braised Short Rib – Polenta, Shaved Brussel Sprout Salad | **\$38 per person**
Grilled 6oz Churrasco – Herb Roasted Potato, Sautéed Mushroom | **\$40 per person**
Vegetarian/Sofrito Vegetable Rice (Paella) | **\$30 per person**

Desserts

Please Select One

Guava Cheesecake
Apple Tart
Chocolate Cake
Tiramisu
Key Lime Tart

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meetings imagined

Boxed Lunch | \$32 per Person

All box lunches include

Fruit Salad
Miss Vickie's® Bag of Chips
Brownie or Cookies

Choice of Sandwich

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

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meetings imagined

DINNER

PLATED DINNER

All Plated Dinners are served with Baked Rolls and Seattle's Best® Coffee, Decaffeinated Coffee and Assorted Selection of Teas

Starter

Please 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, House Croutons, Olives, Sundried Tomato, Caesar Dressing
Quinoa Greek Salad – Plum & Cherry Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

Entrée

Please select one

Pan Seared Salmon – Spinach & Garbanzo, Lemon Cream, Paprika | **\$44 per person**
Seared Snapper – Fingerling Potato, Cherry Tomato, Kale | **\$46 per person**
Grilled Chicken – Cauliflower Rice, Arugula | **\$40 per person**
Roast Chicken – Honey Balsamic, Mushroom, Fork Mashed Potato | **\$40 per person**
Herb Roast Pork Loin – Curry Carrots, Cauliflower Puree | **\$38 per person**
Achiote Braised Short Rib – Polenta, Shaved Brussel Sprout Salad | **\$46 per person**
Grilled Sirloin – Herb Roasted Potato, Sautéed Mushroom, Red Wine Jus | **\$48 per person**
Vegetarian/Sofrito Vegetable Rice (Paella) | **\$32 per person**

Dessert

Please select one

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

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meetings imagined

DINNER BUFFET

All Buffet Dinners are served with Baked Rolls and Seattle's Best® Coffee, Decaffeinated Coffee and Assorted Selection of Teas

Southern Buffet | \$55 per Person

From the South Salad - Romaine, Red Beans, Grilled Corn, Jalapeno, 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

Grove Buffet | \$57 per Person

Hacienda Salad - Kale, Strawberry, Garbanzo, Tomato, Cucumber, Red Onion, Almond, Carrots, Raspberry Vinaigrette

Couscous – Baby Spinach, Apricot, Tomato, Olive Oil, Raisins

Pan Seared Salmon – Tomato Jam
Potato Gnocchi with Adobo Pork Ragù
Caribbean Chicken Casserole

Escalivada- Sautéed Garlic, Onions, Zucchini, Eggplant, Bell Peppers
Risotto thyme, green beans

Tiramisu
Fruit Tarts
Guava Bread Pudding

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meetings imagined

Little Havana Buffet | \$60 per Person

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

The Gables Buffet | \$62 per Person

Orchard Salad – Artisan Greens, Quinoa, Roasted Pepper, Garbanzo, Dried Cranberry, Candied Pecans, Citrus Balsamic

Ensalada de Garbanzo-Roasted Pepper, Sweet Onion, Sherry Vinegar

Cod Vizcaina –White Wine, Tomato Sofrito
Arroz Caldozo 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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meetings imagined

HORS D'OEUVRES

Butler Passed Hors D'Oeuvres

Hot | \$5 per piece

Pulled Chicken Taco
Beef Skewers, "Lomo Saltado Sauce"
Pork Bacon BLT
Dates with Bacon
Pigs in a Blanket

Hot | \$6 per piece

Short Rib Sliders
Pork Belly BLT
Crab Cakes with Mango Salsa (Seafood)
Blackened Shrimp Skewer (Seafood)

Cold | \$5 per piece

Sundried Tomato Tapenade Crostini
Crudit  Shots, Ranch Dip
Boursin & Caramelized Onion Tart
Pan Con Tomate, Manchego cheese

Cold | \$6 per piece

Antipasto Skewer
Mini Tortilla Espanola, Garlic Aioli
Cocktail Shrimp (Seafood)
Mini Tuna Poke, Sushi Rice, Radish (Seafood)
Ceviche Shooter (Seafood)

****Minimum 25 units per order***

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meetings imagined

RECEPTION DISPLAYS

\$12 per person per Display

Domestic Cheese Display - Cheddar, Swiss, Pepper Jack, Assorted Crackers & Crusty Bread

Vegetable Antipasto– Balsamic Mushroom, Grilled Zucchini & Yellow Squash, Roasted Sweet Baby Pepper, Marinated Artichoke, Greek Olives, Basil Infused Tomato, Artisan Bread

House Made Duo Hummus- Sweet Potato & Original – Grilled Pita, Carrots, Celery

Bruschetta- Multigrain Bread, Baguette, Focaccia, Pita
Greek Salad, Tomato Rallado, Sundried Tomato Tapenade, Roasted Eggplant, Cherry Tomato & Basil,
Mozzarella & Pesto, Hummus, Tzatziki

\$16 per person per Display

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

Dim Sum- Steamed Shrimp, Pork Shumai, Spring Roll, Edamame Pot Sticker, Chicken Pot Stickers, Sweet Fried Wonton in Syrup

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STATIONS

meetings imagined

\$12 per person per Station

From The Farm Salad Bar

Romaine, Red Leaf, Kale Lettuce, Tomato, Cucumber, Carrot, Strawberry, Garbanzo, Black Bean, Quinoa, Fire Roasted Corn, Pecans, Almonds, Dried Cranberry, Green Goddess Dressing, Raspberry Dressing, Ranch, Balsamic

Pasta Station - Choose Two

Tortellini Alfredo – Garlic & Parmesan Cream Sauce
Penne Bolognese – Tomato Meat Sauce
Rigatoni Pesto – Basil, Pine Nut, Parmesan, Olive Oil
Mac & Cheese – Bacon Bits

\$20 per person per Station

Poke Station - Poke Tuna, Seared Salmon, Mahi Ceviche

Sushi Rice, Brown Rice, Quinoa

Edamame, Radish, Cucumber, Mango, Cabbage, Carrots, Artisan Lettuce

Wakame, Nori, Pickled Ginger, Lime Emulsion

Ramen Station - Soba Noodle, Egg Noodle

Mushroom, Broccoli, Soy Marinated Egg, Soy Bean, Tofu, Scallion, Bok Choy, Edamame, Jalapeños, Vegetable Broth (Kombu, Mirin, Dried Mushroom)

****Minimum 20 guests per Station, 1 Attendant per 50 guests included***

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Carving Stations:

meetings imagined

Banana Leaf Baked Snapper

Lemon Herb Jus
Charred Cauliflower, Caper Butter
\$16 Per Person

Peruvian Style Brined Turkey Breast Two Ways,

Aji Verde Sauce
Traditional Gravy
Papa a la Huancaína (Miami Style with Aji Amarillo)
Assorted Dinner Rolls
\$18 Per Person

Guava Honey Glazed Ham

Chayote, Apple & Plantain Chutney
Potato Au Gratin
Assorted Dinner Rolls
\$17 Per Person

Coffee Rub Beef Tenderloin

Cream Sauce, Au jus
Garlic Mashed Potatoes
Assorted Dinner Rolls
\$25 Per Person

Orange Salt Crusted Pork Loin

Apricot, Dates, Mushroom Ragout
Fried Yucca, Cilantro Aioli
Assorted Dinner Rolls
\$16 Per Person

Roasted Strip Loin

Herb Demi Glaze
Jasmine Rice, Sofrito
Assorted Dinner Rolls
\$20 Per Person

***(1) Chef Attendant Required for every 50 Guests / \$150 Each
Minimum 30 guests required per Station***

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meetings imagined

BEVERAGES

PREMIUM HOSTED BAR

Premium Cocktail | \$9 Each

** Beverage Charge Based Upon Consumption*

Canadian Club Whiskey
Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Jose Cuervo Especial Gold Tequila
Korbel Brandy

Imported Beers | \$8 Each

Corona, Corona Light, Heineken, Stella Artois Lager, Guinness Draught, Modelo Especial

Domestic Beers | \$7 Each

Michelob Ultra, Budweiser, Bud Light, Coors Light, Miller Lite

Regional Craft Beers | \$8 Each

Channel Marker IPA, Sola IPA, Concrete Beach Havana Lager, Samuel Adams Boston Lager, Samuel Adams Seasonal, Blue Moon Belgium White, Truly Hard Seltzer

House Wine | \$9 Each

Soft Drinks & Bottled Waters | \$4 Each

Bartender Fee | \$150

The Miami Airport Marriott is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. Liquor cannot be brought into hotel by groups.

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TOP SHELF

meetings imagined

Top Shelf Cocktail | \$12 per Drink

** Beverage Charge Based Upon Consumption*

Jack Daniels Tennessee Whiskey
Canadian Club Whiskey
Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Dewar's White Label Scotch
Maker's Mark Bourbon
Don Julio Blanco Tequila
Courvoisier VS Cognac
Hiram Walker Triple Sec
Martini & Rossi Extra Dry Vermouth
Martini & Rossi Rosso Vermouth

Imported Beers | \$8.00 Each

Corona, Corona Light, Heineken, Stella Artois Lager, Guinness Draught, Modelo Especial

Domestic Beers | \$7 Each

Michelob Ultra, Bud Light, Coors Light, Miller Lite, Budweiser

Regional Craft Beers | \$8 Each

Channel Marker IPA, Sola IPA, Concrete Beach Havana Lager, Samuel Adams Boston Lager, Samuel Adams Seasonal, Blue Moon Belgium White, Truly Hard Seltzer

House Wine | \$9 Each

Soft Drinks & Bottled Waters | \$4 Each

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OPEN BAR

Well Package Bar

\$19 per person for the first hour

\$10 per person for each additional hour

Canadian Club Whiskey, Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Jose Cuervo Tradicional Silver House Red and White Wine

Corona, Corona Light, Heineken, Stella Artois Lager, Guinness Draught, Modelo Especial, Michelob Ultra, Bud Light, Coors Light, Miller Lite, Budweiser, Channel Marker IPA, Sola IPA, Concrete Beach Havana Lager, Samuel Adams Boston Lager, Samuel Adams Boston Lager Seasonal, Blue Moon Belgium White, Truly Hard Seltzer

Soft Drinks & Bottle Waters

Premium Package Bar

\$22 per person for the first hour

\$12 per person for each additional hour

Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Patron Silver Tequila, Hennessy VSOP, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Rosso Vermouth House Red and White Wine

Corona, Corona Light, Heineken, Stella Artois Lager, Guinness Draught, Modelo Especial, Michelob Ultra, Bud Light, Coors Light, Miller Lite, Budweiser, Channel Marker IPA, Sola IPA, Concrete Beach Havana Lager, Samuel Adams Boston Lager, Samuel Adams Boston Lager Seasonal, Blue Moon Belgium White, Truly Hard Seltzer

Soft Drinks & Bottle Waters

CASH BAR

Premium Brands | **\$10 Each**

Top Shelf Brands | **\$12 Each**

Domestic Beer | **\$7 Each**

Imported Beer | **\$8 Each**

House Wine | **\$9 Each**

Soda or Juice | **\$4 Each**

Bartender Fee | **\$150**

Cashier Fee | **\$150**

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meetings imagined

Banquet Wine List

Sparkling

Chandon Brut
Veuve-Clicquot Brut
Mionetto Prosecco

Red

Line 39 Pinot Noir, California
Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California
Magnolia Grove by Chateau St. Jean Merlot, California
Alamos Malbec, Mendoza
Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills

White

Magnolia Grove by Chateau St. Jean Chardonnay, California
Magnolia Grove by Chateau St. Jean Pinot Grigio, California
Sea Pearl Sauvignon Blanc, Marlborough
Dashwood Sauvignon Blanc, Marlborough
Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma Coast

Rose

Magnolia Grove by Chateau St. Jean Rose, California

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meetings imagined

TECHNOLOGY

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 1 Speaker | **\$100 Each**

Sound Patch with 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 7,000 | **\$1,000 Each**

** Service Setup Fee of 25% and 9% Tax is charged on all Audio Visual Equipment Rentals*

** All Audio Visual Rentals are based on a Daily Charge for each Room*

meetings imagined

Microphones

Wired Microphone | **\$75 Each**
Wireless Microphone Lavalier | **\$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 and 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***

**** Service Setup Fee of 25% and 9% Tax is charged on all Audio Visual Equipment Rentals***
**** All Audio Visual Rentals are based on a Daily Charge for each Room***

meetings imagined

Wi- Fi

*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.

https://www.marriott.com/hotelwebsites/us/m/miaap/miaap_pdf/MIAAP-WIFI.pdf

*** Service Setup Fee of 25% and 9% Tax is charged on all Audio Visual Equipment Rentals**

*** All Audio Visual Rentals are based on a Daily Charge for each Room**

AUDIO/VISUAL PACKAGES

LCD Projector Package | \$600

LCD 4000 Projector for Computer Projection any Size Screen 6 X 6 – 8 x 8, Power Strip, Extension Cord, A/V Technician Assistance to setup. All extension cords safely taped.

Bring Your Own Projector Package | \$120

6 X 6 – 8 x 8 Screen, Projector Table, Power Strip, and Extension Cord.

Standard Audio Visual Technician:

Monday - Thursday: 7 a.m. - 5 p.m. | **\$100 per Hour**

Friday - Sunday: 7 a.m. - 5 p.m. | **\$125 per Hour**

All other Times and Holidays | **\$150 per Hour**

Specialized Audio Visual Technician | \$150 per Hour

***Requires 4 hour minimum**

25% Service Charge and 9% Sales Tax will be added to all listed Audio Visual Menu Prices

*** Service Setup Fee of 25% is charged on all Audio Visual Equipment Rentals**

*** All Audio Visual Packages are based on a Daily Charge per Item for each Room**

meetings imagined