EVENTS MENU
# TABLE OF SUMMARY

<table>
<thead>
<tr>
<th></th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>3-5</td>
</tr>
<tr>
<td>Breaks &amp; Break Enhancements</td>
<td>6-9</td>
</tr>
<tr>
<td>Lunch</td>
<td>10-14</td>
</tr>
<tr>
<td>Dinner</td>
<td>15-17</td>
</tr>
<tr>
<td>Hors D ’Oeuvres</td>
<td>18</td>
</tr>
<tr>
<td>Reception Displays</td>
<td>19</td>
</tr>
<tr>
<td>Stations</td>
<td>20-21</td>
</tr>
<tr>
<td>Beverages</td>
<td>22-25</td>
</tr>
<tr>
<td>Technology &amp; Audio Visual</td>
<td>26-28</td>
</tr>
</tbody>
</table>
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
**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*

*25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices*
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

25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices
BREACKS

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.
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

25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices.
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

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

25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices
**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

*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
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
*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

**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

*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
**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

*25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices*
**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

25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices
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, Hose 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

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

*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
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

*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
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
Crudité 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

25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices
**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, Tomate 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

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

---

**STATIONS**
$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
25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices

Carving Stations:
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

25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices
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.

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

TOP SHELF
**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**

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._*

*25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices*
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

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

25% Service Charge and 9% Sales Tax will be added to all listed Food and Beverage Menu Prices
## 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
**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 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*
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.


* 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