ALL DAY PACKAGES

**Biscayne Bay Package** $63 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, Diced Fresh Fruit and Berries
Assorted Soft Drinks, Freshly Brewed Seattle’s Best Regular & Decaffeinated Coffee and Herbal Teas

**Design District Package** $74 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**
Vegetable Crudité Shooters with Black Bean Hummus, String Cheese, Vegan Chocolate Banana Brownie Assorted Soft Drinks, Freshly Brewed Seattle’s Best Regular & Decaffeinated Coffee and Herbal 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
Continental Breakfast

*Enhance your breakfast with seasonal local produce*-$8 per person*

**Biscayne Bay Continental** $30 per person
Chef’s Daily Selection of Freshly Baked Breakfast Pastries
Butter and Preserves
Diced Fresh Fruit
Individual Yogurts *(add Greek Yogurt for $1 per person)*
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Seattle’s Best Regular & Decaffeinated Coffee and Herbal Teas

**Biscayne Bay Continental II** $36 per person
Freshly Baked Pastries and Bagels with Cream Cheese
Butter and Preserves
Diced Fresh Fruit
Individual Yogurts *(add Greek Yogurt for $1 per person)*
Chef’s Steel Cut Oatmeal with Caramelized Plantains
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Seattle’s Best Regular & Decaffeinated Coffee and Herbal Teas

**Biscayne Bay Continental III** $40 per person
Freshly Baked Pastries and Bagels
Cream Cheese, Butter and Preserves
Diced Fresh Fruit
Fresh Bananas
Individual Yogurts *(add Greek Yogurt for $1 per person)*
Smoked Salmon with Red Onions, Tomatoes, Capers, and Diced Eggs
Sliced Turkey with Sliced Artisanal Cheeses
Orange, Grapefruit and Cranberry Juices
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

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 Breakfast $38 per person
Freshly Baked Pastries and Bagels
Cream Cheese, Butter and Preserves
Diced Fresh Fruit
Fresh Bananas
Individual Yogurts *(add Greek Yogurt for $1 per person)*
Breakfast Potatoes

*Choose Two*
Stuffed Biscuit with Egg Cheddar
Stuffed Biscuit Sausage, Egg Cheddar
Tofu, Mushroom and Spinach Scramble (Vegan)
Cheesy Scrambled Eggs
Egg White Vegetable Frittata,
Bacon or Sausage (Turkey or Chicken Apple Sausage $2 additional)
Croissant Sandwich-Ham, Egg and Cheese
Breakfast Burrito-Flour Tortillas filled with Eggs, Bell Peppers
Cheese Vegetarian Egg and Cheese Panini (Gluten Free)
Breakfast Quesadilla-Smoked Tomato Salsa, Sausage Egg and Cheese on an English Muffin

Orange, Grapefruit and Cranberry Juices
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

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 (Continued)

All American Buffet $43 per person

- Freshly Baked Pastries Bagels
- Cream Cheese, Butter and Preserves
- Diced Fresh Fruit
- Fresh Bananas
- Individual Yogurts *(add Greek Yogurt for $1 per person)*
- Individual Dry Cereal & Granola with Milk
- Scrambled Eggs with Chives
- Cuban French Toast with Warm Guava Syrup
- Breakfast Potatoes with Roasted Peppers & Grilled Onions
- Smoked Bacon & Sausage (substitute Turkey Sausage or Chicken Apple Sausage for $2/person)
- Orange, Grapefruit and Cranberry Juices
- Freshly Brewed Seattle’s Best Regular & Decaffeinated Coffee and Herbal Teas

Miami Gourmet $46 per person

- Steel Cut & Red Quinoa Oatmeal with Caramelized Plantain Dried Fruit Medley with Agave Syrup Greek Yogurt

- Seasonal Local Produce
  - Smoked Salmon with Accompaniments
  - Fresh Bagels and Cream Cheese
  - Egg White Frittata with Tomato, Goat Cheese and Basil
  - Fingerling Potatoes
  - Chicken Apple Sausage
  - Assorted Scones with Artisanal Jams
  - Orange, Mixed Berry, and Green Machine Juice
  - Freshly Brewed Seattle’s Best Regular & Decaffeinated Coffee and Herbal Teas

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

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

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

Chef’s Oatmeal Brulee $8 per person
Steel Cut and Red Quinoa Oatmeal with Brulee Plantains

Cuban French Toast $10 per person
Soft Cuban Bread with Guava Syrup & Butter

Market Style Greek Yogurt and Granola $9 per person
Chef’s Homemade Granola with Greek Yogurt, Craisins, Toasted Almonds, Dried Mango and Honey

Blueberry Deep Dish Pancakes $11 per person
Fresh Berries, Sweet Cream Cheese, Buttermilk Batter and a Maple Streusel Top

Protein and Eggs $12 per person
Choose two:
Cheesy Scrambled Eggs
Egg White Vegetable Frittata
Tofu w/Mushrooms and Spinach “Scramble” (Vegan)
Bacon or Sausage (Turkey or Chicken Apple Sausage $2 additional)

Smoked Salmon $16 per person
Diced Smoked Salmon, Red Onions, Tomatoes, Cucumbers, Diced Eggs and Capers Fresh Bagels with Cream Cheese

Fresh Fruit Smoothies $10 per person
Strawberry Banana Smoothies. Blended with Yogurt and Honey

Breakfast Sandwiches and Wraps

Stuffed Biscuit with Egg Cheddar $8 each Stuffed
Biscuit Sausage, Egg Cheddar $8 each Gluten Free
Egg and Cheese Panini $9 each Croissant
Sandwich-Ham, Egg and Cheese $9 each
Breakfast Burrito-Flour Tortillas filled with Eggs, Bell Peppers and Cheese $9 each
Breakfast Quesadilla-Smoked Tomato Salsa, $8 each
Sausage Egg and Cheese on an English Muffin $8 each
Vegan Bagel Breakfast Sandwich- “Sausage” Garden Patty and Soy Cheese $9 each

Stay Fit $15 per Person
Cottage Cheese, Hard Boiled Eggs, Greek Yogurt, Artisanal Cheeses

Waffle Station $14 per Person
Fresh Fruit, Whipped Butter, Warm Maple Syrup and Whipped Cream

Omelet Station $13 per Person
Omelets prepared to order with Smoked Ham, Bacon, Bell Peppers, Mushrooms, Mozzarella and Cheddar Cheese, Tomatoes and Salsa

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

**Breakfast Frittata** $31 per person
Mushrooms and Spinach, Tri Colored Peppers, Red Onions and Cheese, Salsa Fresca Grill Bacon & Fingerling Breakfast Potatoes

**Biscayne Bay** $33 per person
Scrambled Eggs with Chives, Choice of Bacon, Sausage or Ham *(substitute Turkey Sausage for $2 per person)*
Grilled Red Potatoes with Bell Peppers and Red Onions

**Traditional Eggs Benedict** $35 per person
Two Poached Eggs with Canadian Bacon on a Toasted English Muffin with Hollandaise Sauce
Griddled Red Potatoes with Bell Peppers and Red Onions

All Plated Breakfast Entrees Include
Fresh Seasonal Fruit or Breakfast Pastries with Butter and Preserves
Choice of Orange, Grapefruit or Cranberry Juice
Freshly Brewed Seattle’s Best Regular & Decaffeinated Coffee and Herbal Teas

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

Add Champagne to your Brunch for $44 per bottle or $12 per person

Brunch $61 per person
Freshly Baked Breakfast Pastries-Muffins, Croissants, Scones Bagels
Cream Cheese, Butter and Preserves
Diced Fresh Fruit
Smoked Bacon
Red Skinned 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
Herb Crusted Halibut
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
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
Seattle’s Best Coffee & assorted teas

**Add Pastelitos for $4 per person**

Morning Breaks

**Pastelito** $18 per person
Cheese, Meat & Fruit Pastelitos
Assorted soft drinks
Seattle’s Best Coffee & assorted teas

**The Donut Shop** $18 per person
Assortment of Donuts displayed: Chocolate Chip, Sour Cream, Powdered Sugar and Glazed Southern Chocolate
Assorted soft drinks
Seattle’s Best Coffee & assorted teas

**Add Gluten Friendly Rice Crispy Pops** $2 per person

**Fresh and Easy** $19 per person
Whole Fruit Display
Orange Pound Cake, Marble Pound Cake
Vegan Banana Chocolate Bar
Assorted soft drinks
Seattle’s Best Coffee & assorted teas

**Do It or Diet** $21 per person
Miami Black Bean Humus & Vegetable Crudité Shooters (GF,V)
Assorted Sun Chips
Guava Cheesecake Bites
Chocolate Pistolets
Assorted soft drinks
Seattle’s Best Coffee & assorted teas

**Healthy Energy Break** $25 per person
String Cheese
Variety of Seasonal Whole Fruits
Build Your Own Trail Mix Bar
Dried Guava Fruit, M&M’s, Diced Almonds, Pumpkin Seeds, Toasted Coconut, Peanuts and Granola
Assorted soft drinks
Seattle’s Best Coffee & assorted 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)

Afternoon Breaks

**Crispy Creamy Cool $19 per person**
Corn Tortilla Chips (GF,V)
House Potato Chip (GF, V)
Pita Chips (V)
Caramelized Onion Dip (GF), Pico De Gallo Salsa (GF, V) Traditional Hummus (GF,V)
Mocktail Mojito Station & Iced Café Bustelo Coffee
Seattle’s Best Coffee & assorted teas

**The Coffee Bar $22 per person**
Sea Salt Spiked Dark Chocolate Bar, Lemon Bar,
Toffee Crunch Blondie Bar, Peanut Butter & Jelly Bar
Assorted soft drinks
 Seattle’s Best Coffee & assorted teas

**Add Vegan Banana Chocolate Bars $2 per person**

**Calle Ocho $22 per person**
Chilled Black Bean, Mango Cups with Mariquitas (GF,V)
Pressed Cuban Sandwich Bites
Sweet Caramelized Maduros (plantains) (GF,V)
Assorted soft drinks
 Seattle’s Best Coffee & assorted teas

**On the Rocks $23 per person**
Caprese-Grape Tomatoes and Fresh Mozzarella Balls with Pesto (GF)
Noodle-Rice Noodles with Julienne Vegetables and Sambal (GF, V)
Melon and Peas Shoots with Mint and Honey (GF)
Assorted soft drinks
 Seattle’s Best Coffee & assorted teas

**3M’s Miami $23 per person**
Mini Chicken Arepa
Mojo Sweet Potato Fries (GF,V)
Mango Cheese Cake Bites
Assorted soft drinks
 Seattle’s Best Coffee & assorted teas

**Stadium Break $25 per person**
Warm Mixed Nuts (GF, V)
Cracker Jacks,
Jumbo Pretzel & Traditional Cinnamon Churros
Assorted soft drinks
 Seattle’s Best Coffee & assorted teas

**Add local craft beer for $14 per person**

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)

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
Seattle’s Best Coffee & assorted 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 $46 per dozen
Assorted pastelitos $48 per dozen
Cookies or brownies $45 per dozen
Assorted donuts $45 per dozen
Warm pretzels: salt or cinnamon sugar $46 per dozen
Haagen dazs ice cream bars $8 each
International cheese board, lavosh & spreads $17 per person
Chocolate dipped strawberries $48 per dozen

Morning and afternoon breaks will be replenished for 30 minutes
All prices are subject to 25% Service Charge and 9% Sales tax
LUNCH
Plated Lunch

Salad Starters (choose one for the group)

Farmers Greens
mixed baby greens, cucumber, tomatoes, shredded carrot, pickled onion
orange cumin vinaigrette (VG, V, GF)

Classic Caesar Salad
romaine lettuce, herb croutons, parmesan cheese
Caesar dressing (V)

Mixed Organic Baby Beets Salad
arugula, frisee, goat cheese,
honey sherry vinaigrette (V) (GF)

Bibb Lettuce Salad
feta cheese, roasted peppers, olives, cucumber,
oregano vinaigrette (V) (GF)

Poached Pear Salad
arugula, lollo rosso, watercress, blue cheese,
lemon vinaigrette (V) (GF)

Entrée Selections (choose one for the group)

Caribbean Chicken Breast (GF) $46 per person
jerk roasted carrots, basmati rice, coconut curry sauce

Chicken Breast Piccata (GF) $48 per person
ratatouille, orzo “risotto”, lemon caper sauce

Five Spice Salmon $49 per person
jasmine rice, baby bok choy, roasted tomatoes, shredded carrots, shiitake mushroom miso sauce

Citrus Baked Mahi Mahi (GF) $50 per person
avocado, tomato & corn relish,
Cuban rice, ginger citrus emulsion

Grilled Hanger Steak (GF) $52 per person
roasted fingerling potatoes, parsley chimichurri, roasted squash & cauliflower

Mojo Pork (GF) $48 per person
black bean rice, roasted carrots, red bell peppers, citrus mojo sauce

Roasted Portobello (VG, V, GF) $45 per person
vegetable risotto, farmers market ratatouille, blistered tomato caper relish garnished with cashew “Parmigiana”

All prices are subject to 25% Service Charge and 9% Sales tax
LUNCH
Plated Lunch (Continued)  Lunch Menus are available from 11:00am-2:00pm

Dessert (Choose one for the group)
Chocolate mousse cake
Dulce de leche cheese cake
Cheese cake
Tiramisu cake
Carrot cake

Upgrade for $4.00 per person
Red velvet bar
Turtle cheese cake
Fruit tart
Passion fruit tart

All prices are subject to 25% Service Charge and 9% Sales tax
LUNCH
Cold Lunch Buffet

Deli $49 per person

Endive and Baby Romaine Spears, Grape Tomatoes, Plantain Chips with Caesar Dressing
Orzo Feta Salad with Kalamata Olives
Israeli Salad-Cucumbers, Tomatoes, Onions, Parsley and Lemon (Vegan and Gluten Free)

Premade Sandwiches (Choose 3)

  Roast Beef on Cuban Bread, Pickled Onions, Swiss Cheese and Dijonaisse
  Vegetable Hoagie with Grilled Asparagus, Cucumbers, Tomatoes, Sprouts and Red Bell Pepper Hummus
  Roasted Turkey Breast, Havarti Cheese, Pea Tendrils and Avocado Cream on a Whole Grain Roll
  Roasted Vegetable Wrap with Spinach, Spring Mix, Squash & Roasted Peppers,
  Curry Chicken Salad with Napa Grapes Croissants
  Caesar Chicken Wrap with Crisp Romaine & Parmigiana Cheese

House Made Kettle Chips

Chocolate Chip Cookies
Oatmeal Raisin Cookies

Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

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
LUNCH
Hot Lunch Buffets

**Taste of Asia $58 per person**
- Egg Drop Soup
- Seasonal Mixed Greens with Daikon, Carrot and Cilantro -Sweet and Sour Vinaigrette
- Chinese Cole Slaw with Crisp Wontons
- Pineapple Rice Salad with Toasted Almonds

**Choice of Two Entrees**
- Thai Chicken Curry
- Stir Fry Beef with Green Beans and Garlic Sauce
- Five Spice Salmon with Shiitake Mushrooms
- Grilled Sweet Chili ToFu with Baby Corn & Water chestnuts

Ginger Steamed Veggie Delight with Miso Sauce
Steamed Jasmine Rice

Fortune Cookies, Chocolate Banana Bars, Mango Mousse Cake
Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

**Border $54 per person**
- Spinach, Shredded Cabbage, Tomatoes, Carrots & Jicama Salad
- Lime Orange Vinaigrette & Peppercorn Ranch

Santa Fe Salad- Red Beans, Roasted Corn and Red Peppers

**Choice of Two Entrees**
- Sliced Carne Asada with Warm Charred Tomatoes and Roasted Garlic Cilantro Salsa
- Mesquite Honey Glazed Pollo Asado with Pineapple and Ancho Chile Sauce
- Atlantic White Fish with Garlic and Lemon
- Vegetable Enchilada Corn Casserole

Fresh House Corn Chips
Salsa Fresca
Warm Flour Tortillas
Spanish Rice
Vegetarian Cumin Spiked Black Beans

Tres Leches Cake,
Cinnamon Churros
Tropical Fruit Salad

Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

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
LUNCH
Hot Lunch Buffets (Continued)

South Beach $53 per person
Lemon & Roasted Veggie Rice  Soup
Mediterranean Salad with Tomatoes, Cucumbers, Onions, Olives-Herb Vinaigrette

Red Quinoa “Tabbouleh” Salad

Choice of Two Entrees
  Oregano Honey Chicken
  Traditional Braised Ropa Vieja Shredded Beef
  Marinated Crispy Cuban Pork with Mojo Sauce
  Falafel with Cucumber Sauce

Grilled Squash, Tomatoes & Baby Carrots
Basmati Rice with Almonds & Golden Raisins
Fresh Warm Pita & Cuban Bread
Black Bean Hummus

Guava Mouse
Fresh Fruit with Drizzled Honey
Dark Chocolate Ganache Cake
Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

Shores $50 per person
Italian Chopped Salad with Arugula, Radicchio, Endives, Pancetta, Mozzarella, Tomatoes, Eggs and Balsamic Vinaigrette

Marinated Vine Ripe Tomatoes with Basil
Grilled Eggplant and Squash Salad with Ditalini Pasta

Chicken Picatta Vesuvio Potatoes
Grilled Salmon with Olive Oil, Lemon and Oregano

Sundried Tomato and Goat Cheese Ravioli with Vegetable Ratatouille

Tiramisu,
Berry Cheesecake
Fresh Fruit Salad

Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

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
LUNCH
Hot Lunch Buffets (Continued)

Southern Hospitality $53 per person
Iceberg Wedges with Blue Cheese, Fried Onions, Tomatoes and Bacon
Tri Colored Fingerling Potato Salad with a French Vinaigrette
Roasted Corn Succotash with Lima Beans, Diced Tomatoes and Red Onions

Choice of Two Entrees
  - Lemon and Herb White Fish with a Lemon Butter
  - Oven Roasted Herb Chicken
  - Barbecue Ribs
  - Crispy Fried White Fish

Macaroni and Cheese
Sautéed Kale and Assorted Squash Medley
Cornbread and Parker House Rolls

Red Velvet
Coconut Cake
Fresh Diced Melon Salad
Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

All American $52 per person
Crisp Romaine & Spinach with Shredded Cheddar, Fried Onions, Tomatoes and Bacon
Potato Salad with Tarragon Vinaigrette
Pasilla Pepper Cole Slaw

Choice of Three Entrees
Burgers
Italian Sausage
BBQ Chicken
Quarter Pound Grilled Beef Franks
Grilled Portobello Mushrooms

Lettuce, Tomato, Cheddar Cheese, Ketchup, Mustard, Mayonnaise, Pickles

Vegetarian Baked Beans
Roasted Green Beans with Sweet Corn and Caramelized Onions

Assorted Cupcakes
Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

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
LUNCH
Box Lunch Selections

Boxed Lunch $42 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)
- caribbean slaw (GF)

Cookie (Choose one for the group):
- chocolate chip
- macadamia nut
- oatmeal raisin

(1) piece of 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)

- Roast Beef on Cuban Bread, Pickled Onions, Swiss Cheese and Dijonaisse
- Vegetable Hoagie with Grilled Asparagus, Cucumbers, Tomatoes, Sprouts and Red Bell Pepper Hummus
- Roasted Turkey Breast, Havarti Cheese, Pea Tendrils and Avocado Cream on a Whole Grain Roll
- Roasted Vegetable Wrap with Spinach, Spring Mix, Squash & Roasted Peppers
- Curry Chicken Salad with Napa Grapes Croissants
- Caesar Chicken Wrap with Crisp Romaine & Parmigiana Cheese

enhancements
soft drinks (pepsi products) $5 each
vasa bottled water $5 each
red bull $7 each

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

Salad Starters (choose one for the group)

*Baby Spinach, Bibb Lettuce & Radicchio*
blueberries, shaved goat cheese
balsamic strawberry peppercorn vinaigrette

*Romaine & Baby Spring Mix*
grape tomatoes, crispy onions, shredded carrot
bacon vinaigrette

*Baby Arugula & Endive*
strawberries, walnuts, asiago cheese,
balsamic glaze
sherry shallot vinaigrette

All prices are subject to 25% Service Charge and 9% Sales tax
DINNER
Plated (Continued)

Entrée Selections (choose one for the group)

Roasted Chermoula Salmon (GF) $63 per person
yellow pepper quinoa, grilled endive, roasted tomatoes & white sesame spinach

Lemon Cilantro Baked Florida Snapper (GF) $68 per person
red quinoa, sautéed kale, bell peppers, lemon emulsion

Pan-Seared Florida Mahi (GF) $69 per person
cauliflower risotto, chorizo & blistered tomato jus, grilled asparagus

Southern Lightly Smoked Pork Loin (GF) $58 per person
cheddar grits, braised kale, baby carrots, apple cider gastrique

Herb Marinated Chicken Breast $55 per person
orzo risotto, roasted carrots, capers, tomato, caramelized shallots jus

Adobo Chicken (GF) $56 per person
Spanish rice cake, sweet plantains, grilled squash, roasted tomato adobo sauce

Truffle Honey Chicken (GF) $58 per person
yellow rice, red bell peppers, English peas, charred green onions

Bistro Teres Major Steak $69 per person
fingerling potatoes, roasted citrus carrots, crispy onions, shiitake mushroom demi glaze

Churrasco Steak(GF) $71 per person
yucca mashed, chimichurri, roasted bell pepper, grilled asparagus & caramelized onions

Pan-Seared Beef Tenderloin (GF) $89 person
gratin potatoes, cipollini onions, mushrooms, grilled asparagus, brandy peppercorn demi

Gnocchi & Mushrooms (V) $58 per person
browned in EVOO finished with caramelized shallots & herbs

Cauliflower Steak $58 per person
mushroom quinoa, roasted bell pepper, grilled farmers market vegetables, charred tomato caper relish

Roasted Chermoula Portobello (GF) $59 per person
yellow pepper quinoa, grilled endive, roasted tomatoes & white sesame spinach

All prices are subject to 25% Service Charge and 9% Sales tax
DINNER
Plated (Continued)

Duo Entrée Selections

Roasted Jerk Chicken & Sweetheart Shrimp (GF) $92 per person
potato purée, bell peppers, baby squash, garlic herb butter

Beef Short Ribs & Mahi Mahi (GF) $98 per person
potato & corn succotash, roasted mushrooms, cilantro pepper demi

Beef Filet & Crab Cake $112 per person
mac & cheese gratin, citrus cauliflower, roasted red pepper relish & shallot jus

Beef Filet & Butter Poached Lobster (GF) $118 per person
gratin potatoes, roasted brussel sprouts, carrot purée, brandy peppercorn

All prices are subject to 25% Service Charge and 9% Sales tax
DINNER
Plated (Continued)

Dessert Selections (Choose one per group)

Chocolate Mousse Cake
dark chocolate mousse, chocolate sponge, chocolate macaroon and gold leaf

Banana Chocolate Foster Cake
banana cake filled with chocolate and banana foster mousse center

Margarita Mousse
sea salt sponge, triplesec syrup, margarita mousse topped with lime glaze

Mojito Mousse
Chocolate cake with rum syrup and rum ganache topped with mojito mousse

Bahama Mama
coconut sponge, passion fruit syrup, passion fruit mousse and mango chunks

Tropico Cheesecake
coconut crust, mango cheesecake topped with guava gelee

Key Lime Duo
1/2 key lime cheesecake, 1/2 key lime pie topped with fresh whip cream

Upgraded Desserts $5 per person

Chocolate Sea Salt Caramel Hazelnut Brulee with a Tart Shell

S'more Chocolate Bar
graham crust, flourless chocolate cake topped with marshmallows and ganache

Chocolate Crunch Bar
chocolate ganache, feuilletine crunch, caramel topped with chocolate mousse

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

Farmer $78 per person
Baby Romaine & Frisee (V) (GF)
 feta cheese, cucumber, cherry tomatoes, toasted pepita seeds,
 peppercorn ranch & caramelized orange vinaigrette

Butter Lettuce & Arugula Salad (V) (GF)
 olives, peppers, shredded carrots, garbanzo beans

Roasted Vegetable Salad with Red Quinoa (VN) (GF)
 farmers market veggie medley

Grilled Flat Iron Loin (GF)
 Cipollini onions,

Fresh Herb Seared Salmon (GF)
 artichoke, tomato confit, citrus barigoule emulsion

Gnocchi & Mushrooms (V)
 browned in EVOO finished with caramelized shallots & herbs

Broccolini, Baby Carrots, Bell Pepper tossed in a herb cilantro pesto (VN) (GF)

Chive Smash Potatoes (VN) (GF)
 roasted garlic, extra virgin olive oil

Sweet Endings:
 raspberry swirl cheesecake
 coconut cake
 Florida pineapple exotic fruit salad (VN) (GF)

Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

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
DINNER
Buffet (Continued)

Coast $84 per person
Baby Lettuce & Spinach Mix (VN) (GF)
assorted heirloom tomatoes, Persian cucumber,
green goddess dressing

Shaved Beet Salad (V) (GF)
jicama, shaved beets, Boston lettuce,
passion mango vinaigrette

Chilled Pasta Salad (VN)
mixed mushrooms, cashew "parmesan"

South Florida Fish (GF)
roasted fennel, tomato, mojo jus

Churrasco Steak (GF)
chimichurri, roasted pepper & caramelized onions

Market Style Bean Ragout (GF) (VN)
green beans, roasted eggplant, tomatoes, white beans, herb coulis

Quinoa Roasted Vegetable “Paella” (VN) (GF)
English peas, red bell pepper, onions & squash

Sweet Endings:
Mojito Dessert Shooter
Key Lime Bites
Chocolate Fudge Cake

Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

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
**DINNER**
Buffet (Continued)

**Nourish $89 per person**

Sweet and Smokey Grilled Tomato Basil Bisque (VN) (GF)

Spinach & Frisee (GF) (VN)
  tomato, cucumber, pickled onions & pepita seeds
  red bell pepper vinaigrette & raspberry balsamic vinaigrette

Bean and Artichoke Salad (VN) (GF)
  haricot vert, white bean, sundried tomatoes, roasted garlic, capers,
  basil and pine nuts

Traditional & Black Bean Hummus Platter (VN) (GF)
  crisp asparagus, carrots, bell peppers
  grilled herb marinated squash,

Pita & Garlic Naan Breads (VN)

Grilled Breast of Chicken Oregano (GF)
  roasted minted heirloom tomatoes

Toasted Cumin Roasted Salmon (GF)
  braised fennel & basil almond pesto

Wild Mushroom Pasta (VN)
  olive oil roasted garlic sauce, peas and spring onions

Grilled Eggplant & Asparagus (VN) (GF)
  house roasted pomodoro sauce

Sautéed Seasonal Baby Vegetables (VN) (GF)
  lemon herb sun-dried tomato marinade

Sweet Endings:
  fruit salad with mint & honey (V) (GF)
  guava cake
  dark chocolate cake

Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

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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
DINNER
Buffet (Continued)

Fiesta $98 per person
Tossed Green Salad (VN) (GF)
heirloom tomatoes, cucumbers, carrots & radish
Chipotle Vinaigrette & Creamy Cilantro Dressing

Corn Chips (VN) (GF)
Salsa Fresca and Guacamole

Shrimp Ceviche Salad (GF)

Choice of Two Entrees:
- Margarita Chicken (GF)
- Pepita Crusted South Florida Fish with Cilantro Cream (GF)
- Vegetarian Corn Enchiladas (V) (GF)
- Chicken Fajitas or Beef Fajitas
  sautéed sweet peppers & red onions, salsa fresca and soft tortillas

Choice of One Carving Station* (carving fees apply)
- Chile-Rubbed Skirt Steak Carne Asada
- pico de gallo and tortillas

  Tournedos of Striploin
  cilantro herb crust

  Grilled Pork Loin
  roasted adobo sauce

Sides:
- Vegetarian Pinto Beans with soy chorizo (VN)
- Anaheim Chili “Pueblo Style” Rice (VN) (GF)
- Deep Fried Jalapenos stuffed with jack cheese (V)

Sweet Endings:
- Mexican bunuelos (VN)
- tres leches
- mango mousse cake

Seattle’s Best Coffee, Decaffeinated Coffee, Hot Tea

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
Reception

Chilled Hors d’oeuvres

$5 each
Cucumber with Blackberry Mousse
Mango Cilantro Shooter
Avocado Mango Toast
Chicken Arepas Bite
Lemon Hummus & Crisp Pita
Tomato Red Onion “Poke” Tart
Pimento Cheese Brioche
Mushroom Tart

$6 each
Shrimp Ceviche Shooter
Mango Avocado on Endive
Beet Root Deviled Egg
Arepas with Chicken Avocado
Avocado Egg Mimosa Toast
Tuna Poke Black Sesame Seed Tart
Bella Flora Goat Cheese Mushroom Puff

Hot Hors d’oeuvres

$5 each
Onion Rosemary Marmalade with Chevre Crostini
Thai Curry Samosas
Parisian Mushroom Pastry Pillow
Cheese & Serrano with Chili & Olive Pocket
Fig & Goat Cheese Phyllo Flower
Edamame Corn Quesadilla
Vegetable Empanada
Nassau Sesame Chicken
BBQ Chicken Biscuit
Roasted Root Vegetable Kabob (GF,V)
Spicy Pork Empanada
Roasted Chicken, Prosciutto & Spinach Meatball

$6 each
Crab Cake
Spicy Crab & Coconut Roll
Beef Empanada
Jerk Chicken Sweet Pot Biscuit
Cuban Lamb Cigars
Lobster Empanada
Gluten Free Vegetable Spring Roll
Gluten Free Chicken Spring Roll

Minimum of 25 hors d’oeuvres per selection
All prices are subject to 25% Service Charge and 9% Sales tax
Reception (Continued)

Chilled Reception Displays

Cantina Snacks $12 per person
House made Potato Chips, Pretzels, Sea Salted & Roasted Mixed Nuts

Market Style Crudité $14 per person
Carrots, Celery, Broccolini, Peppers, Cucumber, Asparagus, Squash
Lemon Paprika Hummus (GF,V), Peppercorn Ranch Yogurt (GF)

Artisanal Cheese $18 per person
American and European Artisanal Cheeses
Fruit Compote, Sliced Bread, Cracker & Gluten Friendly Crackers

Mezze $20 per person
Black Bean Hummus, (GF,V)
Baba Ganoush (GF,V)
Spinach Artichoke Spread (GF)
Tabbouleh "Style" Quinoa Salad (GF,V), Turkish Tomato and Cucumber Salad(GF,V)
Toasted Pita

Antipasto $20 per person
Aged Salami, Peperoni & Prosciutto
Tuscan Olive Salad, Artichokes with Fresh Herbs
Aged Provolone
Eggplant, Zucchini, Squash, Sweet Peppers
Flat Bread & Sliced French Bread

Ceviche Station $24 per person
Tiradito Traditional
South Florida Fish & Scallop tossed with Aji Amarillo, Lime Juice, Fresh Garlic & Minced Chili Pepper

Maracuya Camaron
Shrimp & Passion Fruit tossed with Cucumber, Local Passion Fruit, Coconut Cream, Corn, Onions & Fresh Herbs

Mango y Aguacate (GF, V)
Avocado & Mango tossed with Tomato, Shallots, Florida Orange Juice & Cilantro
served with Crispy Plantain Chips, Corn Chips and Local Hot Sauce

Anata Nashidewa Sushi Display $23 per person
(3 pieces per person)
California, Spicy Tuna, Salmon
Wasabi, Pickled Ginger & Soy

Jumbo Shrimp on Ice 50 Pieces at $275
Lemons, Cocktail and Mari Rose Sauces

Cracked Crab Claws on Ice 50 Pieces at $275
Remoulade Sauce, Lemons

Chilled Oysters on the Half Shell 50 Pieces at $250
Lemons, Mignonette and Cocktail Sauce

All prices are subject to 25% Service Charge and 9% Sales tax
Reception (Continued)

Hot Reception Displays

Steamed Dim Sum Station $18 per person
Please Select Three:
- Pork & Shrimp Sui Mei
- Vegetable Sui Mei
- Chicken Teriyaki Dumpling
- Spicy Pork & Cabbage Dumpling
- Chicken Lemongrass Dumpling
- Spinach & Vegetable Dumpling (Vegan)
- Edamame Dumpling (Vegan)
- Kale Dumpling (Vegan)
- Mini Char Sui Bao (BBQ pork buns)
Served with Scallion Soy, Sriracha Aioli and Sweet Chili Dipping Sauce

Filling Station $21 per person
Always includes Cuban Pressed Sandwich our 24 hour pork shoulder braised
with yellow mustard, swiss cheese, ham on Cuban bread

– And Choice of two Sliders from below –

- Dynamite
  Beef Patty, Chipotle Ranch, Cheddar
- Southern Cheese
  Pimento Cheese, Caramelized Onion, Pickle, Mustard BBQ
- Sticky Mango Shrimp
  Shrimp, Shredded Romaine, Mango BBQ
- Texan
  Beef Patty, Crispy Onion, Shredded Lettuce, Cool Ranch
- Free Bird
  Buttermilk Crispy Chicken, Maple Buffalo Sauce, Cole Slaw
- Cajun Fish
  Blackened Catch of the Day, Pickled Mayo & Shredded Lettuce
- Umami (V)
  Shiitake Mushroom, Tomato Jam, Pickled Shredded Carrot Cilantro

Paella Station $23 per person
Traditional Seafood & Sausage
Local Catch of the Day, Scallops, Shrimp, Mussels, Chorizo Sausage
- Chicken & Vegetable (GF)
  Grilled Chicken, Red Bell Peppers, English Peas
- Veggie (GF,V)
  Grilled Asparagus, Farmers Market Squash, English Peas, Bell Pepper Trinity
Served with Fried Plantain slices (GF,V)
In Spanish, they call these Plantanos Fritos. These are delicious, plantain slices which were fried to perfection. Many Spaniards say this is the best side dish to be served with paella.

All prices are subject to 25% Service Charge and 9% Sales tax
Reception (Continued)

Reception Action & Carving Stations

Mac the Cheese $18 per person
Prepared to Order
Our Classic Southern Cheddar Sauce
Tossed two different styles
Chicken with Crispy Onion
Roasted Spring Vegetable with Fava Bean
Add-ons (price per person):
Bacon $4
Shrimp $5
Lobster $8

Mojo Seared Turkey Breast $16 per person
Roasted Citrus Cauliflower & Shiitake Mushroom, Mango Relish & Rolls

Lechon Asado $18 per person
Roasted Pork Shoulder
Cuban Rolls, Pickles & Mustard

Caribbean Whole Snapper $19 per person
Jasmine Rice, Mango Relish
Cilantro Green Coconut Sauce

Churrasco $19 per person
Marinated & Grilled Skirt Steak
Yucca Mash, Cuban Rolls
Chimi Churri Sauce

Tournedos of Strip Loin $22 per person
Smashed Potato, Crispy Onions
Brioche Rolls
Cabernet Demi-Glace

Bustillo Beef Tenderloin $27 per person
Fingerling Potatoes, Hawaiian Rolls
Smoked BBQ Demi-Glace

Miami Arroz Cubano (GF) $19 per person
Ropa Vieja - Slow Roasted Shredded Beef
Pollo Asado Cubano - Chicken Braised in Cuban Spices
Black Bens & Fluffy White Rice (V,GF)
Toppings: Peppers, Onion, Cilantro, Mango Chutney

Asian Taco Truck $22 per person
Carved Korean BBQ Brisket
Served in Bao Buns
Toppings: Pickled Sliced Cucumber, Shredded Carrot & Cabbage Slaw
Sriricha Aioli & Sweet Chili Sauce

Pasta Station $25 per person
Cavatappi Pasta & Three Cheese Tortellini
Tossed to Order with choices of
Shrimp, Grilled Chicken, Italian Sausage, Wild Mushrooms, Tricolor Peppers, Roasted Garlic, Fresh Tomatoes,
Vodka Marinara Sauce, Alfredo Sauce, Pesto Sauce
Parmesan Cheese & Dried Pepper Flakes

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

Sweet Farwell’s
Minimum 25 people. Service time 90 minutes unless otherwise noted. Chef attendant fees apply to action stations.

**Ice Cream Shop** $18 per person
vanilla | chocolate |
hot fudge | mixed berries | caramel sauce | crushed Oreo’s | M&M’s | chocolate chips | cherries | whipped cream | chopped nuts

**S’mores & More Action Station** $19 per person, $175 per chef attendant
homemade raspberry & plain marshmallows | original Hershey’s chocolate | graham crackers | assorted raspberry shooters & s’mores Nutella shooters

**Mini Desserts & Shooters** $22 per person
mini cheesecakes | Miami guava mousse | eclairs & cream puffs | petite fours | cake pops | assorted shooters

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

Premium Cocktails $11 each
Top Shelf Cocktails $12 each
Luxury Cocktails $13 each
Premium Beers $7 each
Domestic Beers $6 each
Wine $10 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

$23 per person First Hour Open Bar
$12 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

$25 per person First Hour Top Shelf Bar
$13 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

$27 per person First Hour Luxury Bar
$14 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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BEVERAGE
Specialty Bars

Craft Bottled Beer Bar $8 each
funkybuddha, hop gun ipa
holymackerel, golden ale
monk in the trunk, organic amber ale
lagunitas, ipa
fat tire, amber ale

Biscayne Bay Brewing Company Draft Beer Bar
$17 per person First Hour, $10 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
$18 per person First Hour, $10 per person per additional hour
build your own mojito
cruzan rums: key lime, passion fruit, mango, pineapple
fruits: pineapple, strawberry, mango, raspberry, watermelon, orange

Welcome Drinks, butler passed upon arrival $12 each
select one:
coconutmojito
spicedpunch
watermelon margarita
tropical solution

Bartender $175 each for up to 4 hours

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BEVERAGE
Wines

Sparkling Wines
LaMarca, Prosecco, Extra Dry, Veneto, Italy, NV $44
Mumm Napa “Brut Prestige” NV $60
Moet & Chandon White Star NV $150

Rose
Magnolia Grove by Chateau St, Jean, Rose, California $50

White Wines
Brancott Estate Sauvignon Blanc, New Zealand $42
Chateau Ste. Michelle Riesling, Washington $44
Chateau Ste. Jean Chardonnay, California $45
J.Lohr Estates, Chardonnay, 11 Riverstone, Arroyo Seco, Monterey, California, USA $48
Line 39, Pinot Noir, California, USA $52
Magnolia Grove by Chateau St, Jean, Chardonnay, California, USA $46
Magnolia Grove by Chateau St, Jean, Pinot Grigio, California, USA $46
Sea Pearl Sauvignon Blanc, Winesellers, Ltd $50
Sonoma Cutrer, Chardonnay, “Russian River Ranches”, California $75
Provenance Vineyards, Sauvignon Blanc, California $60

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

Red Wines

Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", California $55
Magnolia Grove by Chateau St.Jean, Merlot, California, USA $48
Magnolia Grove by Chateau St.Jean, Cabernet Sauvignon, California, USA $46
Columbia Crest, Cabernet Sauvignon, "H3", Washington $50
Ferrari-Carano, Cabernet Sauvignon, California $85

25% Service Charge and 9% Sales tax will be added.
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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 $11 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.

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.

- 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

MIAMI MARRIOTT BISCAYNE BAY
1633 North Bayshore Drive Miami, FL 33132 T: 305 374 3900
ENERGIZE
Performance Foods-Breaks

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Snacking vegetables, low glycemic indexed legumes Natural yogurt and whole grain granola For sustained focus all day
ENERGIZE
Dietary Lunch Options

**gluten free plated**
rosemary & garlic flat iron steak $43
vegetables, grilled fingerling potatoes, garlic aioli

spicy crispy tofu $36
roasted brussel sprouts, honey sesame glaze

**vegan & vegetarian plated**
herb grilled vegetables $36
brown rice, balsamic drizzle

falafel sandwich $12
pita, shaved onion, shoots, lemon yogurt

**vegan & vegetarian lunch buffet $42**
sweet potato, cauliflower soup
bibil lettuce, hearts of palm, curried pecans, bermuda onions, passion fruit vinaigrette
papaya & jicama salad, orange segments, cashews, cilantro lime vinaigrette
basil penne pasta, tomato sauce
tofu fried rice
curried eggplant, tomatoes & basil
mojo tossed yuca sticks
tropical fruit shooters
Seattle’s Best Coffee & assorted teas
ENERGIZE
Dietary Dinner Options

- gluten free plated roasted atlantic salmon $55
  lemon grass couscous, baby carrots, lemon garlic butter

- roasted chicken $49
  spicy kale & coconut stir fry

- vegan & vegetarian plated ricotta spinach pasta $45

- miso glazed tofu $48
  sobanoodles, vegetables

- red quinoa $45
  leeks & shiitake mushrooms
ENERGIZE
Performance Foods-Lunch

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Organic natural vegetables and leafy greens For sustained focus all day
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

MIAMI MARRIOTT BISCAYNE BAY
1633 North Bayshore Drive Miami, FL 33132 T: 305 374 3900
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.

MIAMI MARRIOTT BISCAYNE BAY
1633 North Bayshore Drive Miami, FL 33132 T: 305 374 3900
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.