



EVENTS MENU



OTT

MARRIOTT

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BREAKFAST

BUFFETS

Traditional Continental Breakfast | 27 per guest

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

Upgraded Continental Breakfast | 33 per guest

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

Hot Breakfast Buffet | 39 per guest

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

ENHANCEMENTS

Croissant Sandwich | 9 per guest

Bacon, Egg, Cheddar Cheese

Breakfast Cuban | 9 per guest

Ham, Egg, Avocado, Swiss Cheese

Cuban Eggs Benedict | 9 per guest

Cheese & Egg Arepas | 10 per guest

Biscuits & Gravy | 7 per guest

French Toast | 7 per guest

Maple Syrup

Hot Oatmeal | 5 per guest

Brown Sugar, Raisins, Toasted Almonds

Mini Berry Parfaits | 5 each

Cuban Pastries | 41 per dozen

Smoked Lox | 13 per guest

Bagels, Cream Cheese, Capers, Red Onions

PLATED

All plated breakfasts include:

Seasonal Cut Fruit, Freshly Baked Muffins & Danishes, Florida Orange Juice, Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

All American | 27 per guest

Scrambled Eggs
Breakfast Potato Hash
Choice of | Bacon or Sausage

French Toast | 27 per guest

Sweet Cream Cheese, Maple Syrup, Berries
Choice of | Bacon or Sausage

Breakfast Burrito | 29 per guest

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

BREAKFAST STATIONS

Minimum 25 guests required

Attendant Fee included, One (1) Station Attendant per 50 guests

Omelet Station | 25 per guest

Eggs, Egg Whites, Egg Beaters
Peppers, Onions, Mushrooms, Tomatoes, Spinach
Diced Ham, Bacon, Shredded Cheese

Arepa Station | 20 per guest

Yellow Corn Arepas
Perico, Scrambled Eggs, Tomatoes, Onions
Queso Fresco
Shredded Beef, Shredded Chicken & Avocado Salad (Reina Pepiada)
Cilantro Sauce & Salsa Rosada
Black Beans, Guacamole, Pico de Gallo, Butter

*For groups of 20 guests or less, a fee of 100 will apply
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices*

1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

MIAMI AIRPORT MARRIOTT | 5



BREAKS

All Breaks include: Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

AM BREAKS

Little Havana | 27 per guest

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

Make Your Own Parfait Station | 25 per guest

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

Tea Time | 27 per guest

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 | 25 per guest

Homemade Coconut Chia Pudding & Caribbean Fruit Garnish
Hummus Duo | Traditional & Sweet Potato, Pita Bread
KeVita® Probiotic Beverages

Açai | 29 per guest

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

PM BREAKS

Sugar Rush | 23 per guest

Freshly Baked Cookies | Chocolate Chip, Oatmeal Raisin, Macadamia Nut
Lemon Bars
Sliced Apples
Caramel, Chocolate, Crushed Nuts

Once Upon A Time In Mexico | 27 per guest

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

Welcome To Miami | 29 per guest

Homemade Cajun Spiced Chicharron
Mariquitas (Plantain Chips) Aji Verde Sauce
Choice of Empanadas | Beef or Spinach

Cinema | 23 per guest

Popcorn Bar
Buttered Popcorn
Assorted Toppings | Chipotle, Cheddar Cheese, Old Bay, Smoked Salt
Assorted Candy Bars | Snickers, Gummy Bears, M&Ms

All Day Beverage Break | 25 per guest (up to 8 hours)

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

SWEET ENHANCEMENTS

Fruit Skewers | 41 per dozen

Whole Fruit | 4 each

Mini Berry Parfaits | 39 per dozen

Glazed Cinnamon Buns | 41 per dozen

Pastries & Muffins | 41 per dozen

Assorted Granola & Fruit Bars | 5 each

Energy Bars | 6 each

Assorted Individual Yogurts | 5 each

Assorted Candy Bars | 5 each

Assorted Cookies | 41 per dozen

Brownies | 39 per dozen

Blondies | 39 per dozen

Cuban Pastries (Cheese & Guava) | 41 per dozen

SAVORY ENHANCEMENTS

Bagged Pretzels & Miss Vickie's® Potato Chips | 5 each

Salted Soft Pretzel Sticks & Mustard | 39 per dozen

Cinnamon Sugar Pretzel Sticks | 39 per dozen

Mini Crudité Vegetables & Ranch Dip | 5 each

Tortilla Chips & Salsa | 5 per guest

House Herb Roasted Nut Shooters | 9 each

BEVERAGE ENHANCEMENTS

Seattle's Best® Coffee & Assorted Selection of Teas | 75 per gallon

Assorted Pepsi® Soft Drinks | 4 each

VASA® Bottled Water | 4 each

Aquafina® Bottled Water | 6 each

VOSS® Bottled 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

Redbull® Energy Drink | 7 each

KeVita® Probiotic | 7 each

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

1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

MIAMI AIRPORT MARRIOTT | 7



LUNCH

All lunch buffets include: Baked Rolls, Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

THE DELI MARKET BUFFET | 41 PER GUEST

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

Multigrain Bread, Sweet Chili Honey Bacon, Roast Turkey, Sundried Tomato Aioli, Artisan Lettuce

Chef's Pan Con Bistec Sandwich

Grilled Vegetable On Focaccia & Pesto Aioli

Housemade Kettle Chips

Assorted Cookies & Brownies

THE EVERYTHING SALAD BUFFET | 41 PER GUEST

Miami Sancocho Soup

Pasta Salad

Spinach, Tomato, Olive, Red Wine Vinaigrette

Loaded Potato Salad

Bacon, Scallion, Cheddar Cheese

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, Raspberry, Ranch & Balsamic Dressings

Citrus Marinated Chicken Breast

Grilled Blackened Salmon

Grilled Shrimp

Teriyaki Tofu

Assorted Cookies & Brownies

LATIN BUFFET | 43 PER GUEST

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 | 47 PER GUEST

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

MEDITERRANEAN BUFFET | 51 PER GUEST

Greek Salad

Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

Harvest Salad

Apple, Arugula, Blue Cheese, Candied Walnuts, Citrus Vinaigrette

Lamb & Grilled Chicken Gyro Station

Lettuce, Tomato, Cucumbers, Onions, Tzatziki Sauce, Hummus

Falafel

Roasted Vegetables & Potato Wedges

Baklava & Lemon Squares

MEXICAN BUFFET | 47 PER GUEST

Tortilla Soup

Southwest Salad

Romaine, Black Beans, Pepper, Cotija Cheese, Tomato, Tortilla Chips, Ranch Dressing

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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1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

MIAMI AIRPORT MARRIOTT | 9

LUNCH

All plated lunches include: Baked Rolls, Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

THREE COURSE PLATED LUNCH

STARTERS | SELECT ONE

Spinach Salad

Baby Spinach, Orange Segments, Queso Fresco, Almonds, Citrus Vinaigrette

Garbanzo Garden Salad

Mesclun Greens, Cucumber, Tomato, Radish, Roasted Sweet Corn, Ranch Dressing

Kale Caesar Salad

Romaine, Parmesan Cheese, House Croutons, Olives, Sundried Tomato, Caesar Dressing

Chopped Greek Salad

Iceberg, Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

DESSERTS | SELECT ONE

Guava Cheesecake

Apple Tart

Chocolate Cake

Tiramisu

Key Lime Tart

ENTRÉES | SELECT ONE

Grilled Salmon | 47 per guest

Tomato Jam, Bok Choy, Farro

Banana Leaf Baked Cod | 45 per guest

Tomato, Onion, Roasted Pepper, Green Pea Puree

Grilled Chicken | 41 per guest

Plantain Mash, Asparagus, Roasted Garlic Mojo

Pan Seared Chicken Breast | 41 per guest

Roasted Garlic Mashed Potato & Grilled Asparagus

Roast Pork Loin | 39 per guest

Plantains & Potato Gratin, Cilantro Lime Rice

Braised Short Rib | 51 per guest

Polenta & Shaved Brussels Sprout Salad

Grilled 6 oz. Churrasco | 53 per guest

Herb Roasted Potato & Sautéed Mushroom

Vegetarian/Sofrito Vegetable Rice | 39 per guest

Paella

25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices

LUNCH



BOXED LUNCH | 39 PER GUEST

SANDWICHES | 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 Cheese

Roast Beef

Brioche Roll, Boursin Cheese Spread, Fried Shallots, Lettuce, Tomato

SIDES

Fruit Salad

Miss Vickie's® Bag of Chips

Brownie or Cookies

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1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

MIAMI AIRPORT MARRIOTT | 11



DINNER

All plated dinners include: Baked Rolls, Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

THREE COURSE PLATED DINNER

STARTERS | 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 Cheese, House Croutons, Olives, Sundried Tomato, Caesar Dressing

Quinoa Greek Salad

Plum & Cherry Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

DESSERTS | SELECT ONE

Coconut Crema Catalana

Chocolate Mousse, Raspberry

Apple Tart Tatin

Key Lime Tart, Burnt Meringue

ENTRÉES | SELECT ONE

Pan Seared Salmon | 51 per guest

Spinach & Garbanzo, Lemon Cream, Paprika

Seared Snapper | 54 per guest

Fingerling Potato, Cherry Tomato, Kale

Grilled Chicken | 47 per guest

Cauliflower Rice & Arugula

Roast Chicken | 47 per guest

Honey Balsamic, Mushroom, Fork Mashed Potato

Herb Roast Pork Loin | 45 per guest

Curry Carrots & Cauliflower Puree

Achiote Braised Short Rib | 59 per guest

Polenta & Shaved Brussels Sprout Salad

Grilled Sirloin | 48 per guest

Herb Roasted Potato, Sautéed Mushroom, Red Wine Jus

Vegetarian/Sofrito Vegetable Rice | 41 per guest

Paella

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1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

MIAMI AIRPORT MARRIOTT | 13

DINNER

All buffet dinners include: Baked Rolls, Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

SOUTHERN BUFFET | 73 PER GUEST

From The South Salad

Romaine, Red Beans, Grilled Corn, Jalapeño, 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 | 73 PER GUEST

Hacienda Salad

Kale, Strawberry, Garbanzo Beans, Tomato, Cucumber, Red Onion, Almond, Carrots, Raspberry Vinaigrette

Couscous

Baby Spinach, Apricot, Tomato, Olive Oil, Raisins

Pan Seared Salmon

Tomato Jam

Potato Gnocchi

Adobo Pork Ragù

Caribbean Chicken Casserole

Escalivada

Sautéed Garlic, Onions, Zucchini, Eggplant, Bell Peppers

Thyme Risotto & Green Beans

Tiramisu

Fruit Tarts

Guava Bread Pudding

LITTLE HAVANA BUFFET | 75 PER GUEST

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 | 85 PER GUEST

Orchard Salad

Artisan Greens, Quinoa, Roasted Pepper, Garbanzo Beans, 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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RECEPTION

BUTLER PASSED HORS D'OEUVRES

HOT | 8 PER PIECE

Pulled Chicken Taco

Beef Skewers & "Lomo Saltado Sauce"

Pork Bacon BLT

Dates & Bacon

Pigs In A Blanket

HOT | 11 PER PIECE

Short Rib Sliders

Pork Belly BLT

Crab Cakes & Mango Salsa (Seafood)

Blackened Shrimp Skewer (Seafood)

COLD | 8 PER PIECE

Sundried Tomato Tapenade Crostini

Crudit  Shots & Ranch Dip

Boursin & Caramelized Onion Tart

Pan Con Tomato & Manchego Cheese

COLD | 9 PER PIECE

Antipasto Skewer

Mini Tortilla Espanola & Garlic Aioli

Cocktail Shrimp (Seafood)

Mini Tuna Poke, Sushi Rice, Radish

RECEPTION DISPLAYS

Domestic Cheese Display | 19 per guest

Cheddar, Swiss & Pepper Jack Cheese
Assorted Crackers & Crusty Bread

Vegetable Antipasto | 19 per guest

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

House Made Duo Hummus | 19 per guest

Sweet Potato & Original Hummus
Grilled Pita, Carrots, Celery

Bruschetta | 19 per guest

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

Cheese & Charcuterie | 25 per guest

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

Dim Sum | 25 per guest

Steamed Shrimp, Pork Shumai, Edamame & Chicken Pot Stickers
Sweet Fried Wonton in Syrup
Spring Roll

*Minimum of 25 hors d'oeuvres per order
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1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

MIAMI AIRPORT MARRIOTT | 17

RECEPTION

STATIONS

From The Farm Salad Bar | 23 per guest

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

Pasta Station (Choose Two) | 23 per guest

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

Poke Station | 35 per guest

Proteins | Poke Tuna, Seared Salmon, Mahi Ceviche
Grains | Sushi Rice, Brown Rice, Quinoa
Toppings | Edamame, Radish, Cucumber, Mango, Cabbage, Carrots, Artisan
Lettuce Wakame, Nori, Pickled Ginger, Lime Emulsion

Ramen Station | 35 per guest

Noodles | Soba Noodle & Egg Noodle
Toppings | Mushroom, Broccoli, Soy Marinated Egg, Soy Bean, Tofu,
Scallion, Bok Choy, Edamame, Jalapeños, Vegetable Broth (Kombu, Mirin,
Dried Mushroom)

CARVING STATIONS

Banana Leaf Baked Snapper | 31 per guest

Lemon Herb Jus
Charred Cauliflower & Caper Butter

Peruvian Style Brined Turkey Breast Two Ways | 23 per guest

Aji Verde Sauce
Traditional Gravy
Papa a la Huancaína (Miami Style with Aji Amarillo)
Assorted Dinner Rolls

Guava Honey Glazed Ham | 25 per guest

Chayote, Apple & Plantain Chutney
Potato Au Gratin
Assorted Dinner Rolls

Coffee Rub Beef Tenderloin | 41 per guest

Cream Sauce & Au Jus
Garlic Mashed Potatoes
Assorted Dinner Rolls

Orange Salt Crusted Pork Loin | 25 per guest

Apricot, Dates, Mushroom Ragout
Fried Yucca & Cilantro Aioli
Assorted Dinner Rolls

Roasted Strip Loin | 30 per guest

Herb Demi Glaze
Jasmine Rice & Sofrito
Assorted Dinner Rolls

*Minimum of 20 guests per Station, 1 Attendant per 50 guests included
One Chef Attendant (+150) per Action Station per 50 guests required
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices*

BEVERAGES

PREMIUM HOSTED BAR

Bartender | 175 per bartender

Cocktail Brands | 15 each

Vodka
Light Rum
Spiced Rum
Gin
Scotch
Bourbon Whiskey
Tennessee Whiskey
Canadian Whisky
Tequila
Cognac
Sweet Vermouth
Dry Vermouth
Triple Sec

Grey Goose
Bacardi Superior
Captain Morgan Original
Bombay Sapphire
Johnnie Walker Black Label
Knob Creek
Jack Daniel's
Crown Royal
Patrón Silver
Hennessy Privilege VSOP
Martini & Rossi Extra Dry
Martini & Rossi Rosso
Hiram Walker

Imported Beers | 8 each

Corona
Modelo
Heineken
Heineken 0.0

Domestic Beers | 7 each

Michelob Ultra
Bud Light
Samuel Adams Boston Lager
Coors Light
Miller Lite
Budweiser

Craft Beers | 8 each

Channel Marker IPA
Concrete Beach Havana Lager

Hard Seltzer | 7 each

Truly
Onda

House Wine | 10 each

Soft Drinks & Bottled Water | 4 each

WELL HOSTED BAR

Bartender | 175 per bartender

Cocktail Brands | 9 each

Vodka
Light Rum
Spiced Rum
Gin
Scotch
Bourbon Whiskey
Tequila
Cognac
Sweet Vermouth
Dry Vermouth
Triple Sec

Smirnoff Red
Cruzan Aged
Captain Morgan Original
Beefeater
Dewar's White Label
Jim Beam White Label
Jose Cuervo Tradicional Plata
Courvoisier VS or Hennessy VS
Martini & Rossi Extra Dry
Martini & Rossi Rosso
Hiram Walker

Imported Beers | 8 each

Corona
Modelo
Heineken
Heineken 0.0

Domestic Beers | 7 each

Michelob Ultra
Bud Light
Samuel Adams Boston Lager
Coors Light
Miller Lite
Budweiser

Craft Beers | 8 each

Channel Marker IPA
Concrete Beach Havana Lager

Hard Seltzer | 7 each

Truly
Onda

House Wine | 10 each

Soft Drinks & Bottled Water | 4 each

Beverage charge based upon consumption

*The Hotel 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 price*

BEVERAGES

PREMIUM OPEN BAR

First Hour | 25 per guest
Additional Hour | 15 per guest

Cocktail Brands

| | |
|-------------------|----------------------------|
| Vodka | Grey Goose |
| Light Rum | Bacardi Superior |
| Spiced Rum | Captain Morgan Original |
| Gin | Bombay Sapphire |
| Scotch | Johnnie Walker Black Label |
| Bourbon Whiskey | Knob Creek |
| Tennessee Whiskey | Jack Daniel's |
| Canadian Whisky | Crown Royal |
| Tequila | Patrón Silver |
| Cognac | Hennessy Privilege VSOP |
| Sweet Vermouth | Martini & Rossi Extra Dry |
| Dry Vermouth | Martini & Rossi Rosso |
| Triple Sec | Hiram Walker |

Beers & Hard Seltzer

Corona
Heineken
Heineken 0.0
Michelob Ultra
Bud Light
Samuel Adams Boston Lager
Coors Light
Miller Lite
Budweiser
Channel Marker IPA
Concrete Beach Havana Lager
Truly Hard Seltzer
Onda Tequila Seltzer

House Red & White Wine

Soft Drinks & Bottled Water

CASH BAR

Bartender | 175 per bartender

Cashier | 175 per cashier

Premium Cocktail | 10 each

Domestic Beer | 7 each

Imported Beer | 8 each

House Wine | 10 each

Soda or Juice | 4 each

WELL OPEN BAR

First Hour | 22 per guest
Additional Hour | 12 per guest

Cocktail Brands

| | |
|-----------------|-------------------------------|
| Vodka | Smirnoff Red |
| Light Rum | Cruzan Aged |
| Spiced Rum | Captain Morgan Original |
| Gin | Beefeater |
| Scotch | Dewar's White Label |
| Bourbon Whiskey | Jim Beam White Label |
| Tequila | Jose Cuervo Tradicional Plata |
| Cognac | Courvoisier VS or Hennessy VS |
| Sweet Vermouth | Martini & Rossi Extra Dry |
| Dry Vermouth | Martini & Rossi Rosso |
| Triple Sec | Hiram Walker |

Beers & Hard Seltzer

Corona Extra
Heineken 0.0
Bud Light
Budweiser
Blue Moon Belgian
Concrete Beach Havana Lager
Truly Hard Seltzer
Onda Tequila Seltzer

House Red & White Wine

Soft Drinks & Bottled Water

WINES

Sparkling

La Marca, Extra Dry Prosecco, Veneto
Mumm, Brut, Napa Valley, California

Red

Fable Roots, Red Blend, Italy
Harmony and Soul, Cabernet Sauvignon, California

White

Campo di Fiori, Pinot Grigio, Italy
Quintara, Chardonnay, California
Vin 21, Sauvignon Blanc, California

Rosé

Sirena del Mare, Rosé, Italy

Beverage charge based upon consumption

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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 One (1) Speaker | 100 each
Sound Patch With Two (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 7000 | 1,000 each

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 & 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

AUDIO VISUAL PACKAGES

LCD Projector Package | 600
LCD 4000 Projector for Computer Projection
6 x 6 or 8 x 8 Screen
Power Strip & Extension Cords Safely Taped
A/V Technician Setup Assistance

Bring Your Own Projector Package | 120
6 x 6 or 8 x 8 Screen
Projector Table
Power Strip & Extension Cord

STANDARD AUDIO VISUAL TECHNICIAN

Monday through Thursday (7am to 5pm) | 100 per hour
Friday through Sunday (7am to 5pm) | 125 per hour
All Other Times & Holidays | 150 per hour
Specialized Audio Visual Technician | 150 per hour (4 hour minimum)

WI- FI SIMPLIFIED

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.

*All audio visual rentals are based on a daily charge for each room
25% Service Charge and 9% Sales Tax will be added to all listed audio visual equipment rental prices*

1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126

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