



SETTINGS BY US, INSPIRED BY YOU.



MIAMI MARRIOTT BISCAYNE BAY

1633 NORTH BAYSHORE DRIVE. MIAMI, FL 33132
T 305.374.3900
MARRIOTTBISCAYNEBAY.COM



WALK DOWN THE AISLE IN
AUTHENTIC MIAMI STYLE AT
**MIAMI MARRIOTT® BISCAYNE
BAY.** OUR EXPERTS WILL GO
ABOVE AND BEYOND, TAKING
YOUR INSPIRATIONS TO
NEW HEIGHTS, FOR AN
**UNFORGETTABLE HAPPILY
EVER AFTER**

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OUR HOTEL

DREAM WEDDINGS DON'T JUST HAPPEN, THEY'RE PLANNED. AT [MIAMI MARRIOTT BISCAYNE BAY](#) WE WILL EXCEED EVERY EXPECTATION FOR YOUR ONE-OF-A-KIND CELEBRATION. OUR INSPIRING VIEWS AND EXTRAORDINARY SPACES PAIRED WITH CREATIVE MENUS AND AN EXCEPTIONAL EVENTS TEAM OFFER EVERYTHING YOU NEED TO MAKE YOUR DAY ONE TO REMEMBER.



YOUR CEREMONY

YOU HAVE THE OPTION TO HOST YOUR WEDDING CEREMONY IN A PRIVATE ROOM OR ONE OF OUR BEAUTIFUL OUTDOOR TERRACES. OUTDOOR CEREMONIES WILL HAVE AN INDOOR BACK-UP SPACE RESERVED. A COMPLIMENTARY REHEARSAL TIME MAY BE COORDINATED WITH YOUR EVENT MANAGER AND BRIDAL PARTY BASED ON AVAILABILITY.

\$750

All prices are subject to a 25% Service Charge and 9% Sales Tax. Ceremonies scheduled to be held outdoors will have an indoor back-up space reserved in the event of inclement weather.



YOUR RECEPTION

WHEN THE I-DO'S ARE DONE, THE CELEBRATION BEGINS - AND YOUR WEDDING RECEPTION SHOULD BE UNIQUELY YOU! WHETHER YOU CHOOSE A FORMAL SIT-DOWN DINNER, A BOUNTIFUL BUFFET OR A FUN RECEPTION WITH INTERACTIVE STATIONS, OUR CULINARY EXPERTS WILL WORK WITH YOU TO CREATE A ONE-OF-A-KIND EVENT. WHATEVER YOUR VISION, ALLOW US TO BRING IT TO LIFE.





WEDDING PACKAGE

We are delighted that you are considering our hotel to celebrate your special day! Our Wedding Package has been designed with your needs in mind.

INCLUSIONS:

- Four Hours Open Bar Silver Brands
- Three Butler Passed Hors d'oeuvres
- One Cold Reception Station
- Champagne Toast
- House Wine Service with Dinner
- Plated Four-Course Dinner or Buffet Dinner
- Classic Wedding Cake by Ana Paz or Todo Dulce
- Complimentary Wedding Night Accommodations in a Suite
- Complimentary Wedding Night Amenity
- Marriott Certified Wedding Specialist
- Marriott Rewards® Points



ONE HOUR COCKTAIL RECEPTION

SIGNATURE HORS D'OEUVRES

(CHOOSE 1)

- Miami Ceviche, Tiger Shrimp, Bay Scallops, Florida Citrus
- Mini "Venezuelan" Arepas, Chicken Avocado Salad
- Empanadas, Pulled Chicken, Miami Spices
- Lump Crab Cake, Jalapeño Mustard Sauce
- Mini Tequeños
- Lobster Deviled Eggs, Caviar

HOT & COLD HORS D'OEUVRES

(CHOOSE 2)

HOT

- Conch Fritters, Mango Cocktail Sauce
- Coconut Shrimp, Key Lime Sauce
- Vegetable Spring Roll, Sweet & Spicy Chili Sauce
- Spanakopita, Tzatziki Sauce
- Lime Pepper Chicken Skewers, Chimi-Churri
- Lemon Grass Scallop, Sea Salt
- Crispy Duck Spring Roll, Asian BBQ

COLD

- Teardrop Tomato & Bocconcini Mozzarella, Balsamic Reduction
- Avocado Toast, Pickled Cucumber
- Shrimp and Crab endive Salad
- Chili Pepper Hummus, Garlic Pita
- Blue Cheese Concord Grapes
- Pineapple Peppered Tuna

COLD DISPLAY (CHOOSE 1)

- Charcuterie Board & International Cheese Display, Smoked Sausages, Dry Salami, Imported Hard, Soft and Smoked Cheese, Specialty Mustard, Jams and Spreads, Pickled Vegetables, Dried Fruits, Infused Olives, Lavosh, Grilled Naan Bread
- Marinated, Roasted Vegetable Display, Zucchini, Squash, Oven Roasted Tomatoes, Italian Onions, Caper Berries, Grilled Asparagus, Caramelized Cauliflower, Frenched Carrots, Broccoli Florets
- Sushi Display, Spicy Tuna Roll, California Roll, Dragon Roll, Pickled Ginger, Wasabi, Lite Soy Dipping

ENHANCEMENTS

- Florida Local Cheese Board; Assortment of Local Hard Semi-Soft and Soft Cheese, Local Honey & Jam \$8/pp
- Florida Smoked Sausages; with Local Mustard Pickles \$8/p
- Dim Sum Station; Shamai, Har Gow, Cha Siu Bao-Chinese BBQ Pork Bun \$8pp

All prices are subject to a 25% Service Charge and 9% Sales Tax.

PLATED DINNER

APPETIZERS (CHOOSE 1)

- Peruvian Style Ceviche, Gulf Shrimp, Scallops, Grilled Octopus, Shaved Onion, Corn and Florida Citrus
- Braised Florida Beef Short Rib, Smoked Cheddar Stone Ground Grits, Port Wine Reduction
- Mushroom Fontina Empanada, Balsamic Chimichurri, Braised Greens

SIGNATURE APPETIZERS

- Lobster Ravioli, Champagne Butter Sauce, Lemon, Scallions \$9pp
- Lump Crab Cake, Double Stacked, Black Pepper Corn Puree, Lemon \$10pp
- Seared Ahi Tuna, Pickled Vegetable, Ponzu, Wasabi Tobiko \$12pp

SALADS (CHOOSE 1)

- Roasted Tomato Burrata Caprese, Aged Balsamic, Basil Oil, Toasted Pine Nuts
- The Caesar, Romaine Hearts, Olive Oil Croutons, Shaved Parmesan, Roasted Garlic Caesar Dressing
- Spinach Salad, Smoked Local Bacon, Chopped Egg, Shaved Red Onion, Carrots, Crimini Mushroom, Caper Mustard Vinaigrette
- Market Vegetable Salad, Blistered French Carrots, Roasted Tomatoes, Grilled Asparagus, Frisee and Lolla Rosa, Feta Cheese, Honey Balsamic
- Red Quinoa Salad, Arugula, Goat Cheese, Sweet Tomatoes, Lime Pepper Vinaigrette.

ENTRÉE SELECTIONS

All entrées include assorted rolls & butter.

- French Chicken, Brined, Slow Roasted, Lime Pepper Garlic, Fire Roasted Corn Hash, Roasted Shallot Butter Sauce \$98/pp
- Olive Oil Sous Vide King Salmon, Garlic Parmesan Risotto, Charred Brussel Sprouts, Tomato Basil Jus \$100pp
- Local Red Snapper, Smoked Sea Salt, Bamboo Rice, Black Pepper Yellow Tomato Water, Parmesan Roma \$100/pp
- Churrasco Steak, Yuca Mashed, House made Chimichurri Sauce, Roasted Bell Peppers, Grilled Asparagus & Caramelized Onions \$ 110/pp
- Florida Grass Fed Tenderloin of Beef, Mashed Garlic Yuca, Caramelized French Carrots, Swiss Chard, Black Truffle Port Wine Demi \$120/pp
- "Best of Both" Florida Grass Fed Tenderloin of Beef, Seared Foie Gras, Goat Cheese Whipped Potato, Grilled Brandy Infused Lobster Tail, Swiss Chard, Blistered Carrots, Black Truffle Port Wine Demi \$136/pp

ENTRÉE ENHANCEMENTS

- Add 3 Grilled Shrimp: \$12/pp
- Add a 4 oz Fillet of Fresh Salmon or Mahi \$16/pp
- Add a 4 oz Chicken Breast \$9/pp

CUSTOM WEDDING CAKE

By your choice of:

- Ana Paz Cakes (305) 471-5850
 - Todo Dulces (305) 667-6150
- Seattle Best ® Coffee and Hot Tea Selection

All prices are subject to a 25% Service Charge and 9% Sales Tax.

BUFFET DINNER

SALAD STATIONS (CHOOSE 3)

- Roasted Tomato Burrata Caprese, Aged Balsamic, Basil Oil, Toasted Pine Nuts
- The Caesar, Romaine Hearts, Olive Oil Croutons, Shaved Parmesan, Roasted Garlic Caesar Dressing
- Spinach Salad, Smoked Local Bacon, Chopped Egg, Shaved Red Onion, Carrots, Crimini Mushroom, Caper Mustard Vinaigrette
- Market Vegetable Salad, Blistered French Carrots, Roasted Tomatoes, Grilled Asparagus, Frisee and Lolla Rosa, Feta Cheese, Honey Balsamic
- Red Quinoa Salad, Arugula, Goat Cheese, Sweet Tomatoes, Lime Pepper Vinaigrette

ENTRÉES (CHOOSE 3)

Includes assorted rolls & butter.

- Grilled Skirt Steak Churrasco Chimichurri
- Roasted Pork Loin, Sour Orange Reduction
- Lemon-Garlic Chicken, Artichoke Ragout
- Roasted Salmon with Basil Chimichurri
- Mahi-Mahi with Mango Habanero Sauce
- Grilled Chicken Sofrito

SIDES (CHOOSE 2)

- Yuca Potato Mash
- Boniato Mash
- Grilled Vegetables
- Roasted Marble Fingerling Potatoes
- Citrus Cilantro Scented Jasmine Rice
- Slow Roasted Local Tubers

CUSTOM WEDDING CAKE

By your choice of:

- Ana Paz Cakes (305) 471-5850
 - Todo Dulces (305) 667-6150
- Seattle Best ® Coffee and Hot Tea Selection

\$136/PP

All prices are subject to a 25% Service Charge and 9% Sales Tax.

CELEBRATIONS STATIONS DINNER

To include 5 hours Silver Brands Bar, four hors d'oeuvres, wedding cake, champagne toast and Marriott Certified Wedding Specialist to assist you with planning.

SALAD STATIONS (CHOOSE 3)

- Market Garden Salad Station, Pickled Peppers, Sweet Italian Onions, Cucumber, Lemon Yogurt, Feta
- Caesar Salad Station, Romaine Hearts, Pulled Chicken, Garlic Shrimp, Chimichurri Beef, Olive Oil, Croutons, Shaved Parmesan, Port Wine Caesar Dressing
- Sun Burst Lentil Salad
- Tabbouleh Salad
- Caribbean Romaine Salad with Banana nuts croutons.
- Seafood Grilled Endive Salad
- Calamari Salad

ENTRÉE STATION (CHOOSE 5)

- Carved Rack of Lamb, Mint Bacon Jam
- Garlic Salted Strip Loin , Roasted Sweet Potato Fig Hash
- Island Spiced Roasted Pork (Caja China), Pineapple Cilantro, Chili Pepper
- Curry Spiced Chicken Skewers, Basmati Rice and Orange Onion Jam
- Roasted Duck, Balsamic Vinegar and Honey Glaze
- Florida Grouper, Sea Salt, Lemon Olive Oil
- Shrimp Fusilli, Tomato, Watercress
- Loch Duart Salmon, Roasted Zucchini, Sweet Peppers, Coconut Spiced Curried Mussels, Grilled Bread
- Ceviche Station, White Fish, Shrimp Scallop, Shaved Onions, Florida Citrus, Sweet Potato
- Whole Fried Snapper Station, Charred Onion Mango Jam, Flour Tortillas, Micro Sprouts
- Wynwood Porter Braised Short Ribs, Jalapeño Biscuit Cotija Cheese, Pop Corn Shoots
- Paella Station, Chicken, Clams, Mussels, Shrimp, Chorizo, Saffron Rice, Sweet Peas
- Lobster Mac and Cheese, Black Truffle Salt
- Blistered Vegetables, French Carrots, Asparagus, Crimini Mushrooms, Haricot Vert

CUSTOM WEDDING CAKE

By your choice of:

- Ana Paz Cakes (305) 471-5850
 - Todo Dulces (305) 667-6150
- Seattle Best ® Coffee and Hot Tea Selection

\$140/PP

All prices are subject to a 25% Service Charge and 9% Sales Tax.
One Uniform Chef per station require \$ 150 each

MENU ENHANCEMENTS

ENHANCEMENTS

- Artisan Bread Service: Artisan Breads, Goat Cheese-Sweet Butter Blend, Sun-dried Tomato & Extra Virgin Olive Oil or Guava Butter
- Pan de Bono- Colombian Cheese Bread (Based on 2 pieces per person) \$5/pp
- Signature Cold Display Station: Leg of San Daniele Prosciutto and Half a Wheel of Grana Padano Parmesan Cheese Carved to Order by a Uniformed Chef, Served with a Balsamic Reduction and Rustic Breads. \$18/pp*
- Dessert Station: Selections include Banana Tiramisu, Classic Tiramisu, Classic Key Lime Upside Down Pie, Mango Key Lime Upside Down Pie, Black Forest Cake, Pina Colada Cream Shooters, Triple Chocolate Praline Mousse, Red Velvet Cake with Mascarpone Cheese, Strawberry Basil Panna Cotta, Blood Orange Panna Cotta, Green Tea Panna Cotta, Guanábana Merengue Crispé, Mini Apple Tartlet, Mini Apricot Tartlet, Wild Berry Tartlet, Oreo Cheesecake, S'more Chocolate Tartlet, Tres Leches, Passion Fruit Chocolate Covered Strawberry, or Mini Cannolis. Choice of Three: \$12/pp; Choice of Four: \$15/pp; Choice of Five: \$17/pp; Choice of Six: \$20/pp

"BEFORE YOU GO" STATION

- Milk & Cookies \$5/pp
- Mini Slider & Truffle Parmesan Fries \$10/pp
- Pulled BBQ Pork Slider & Sea Salt Sweet Potato Fries \$10/pp
- Cuban Sandwich & Plantain Chips \$8/pp

AFTER PARTY STAND (CHOOSE 3)

- Black Angus Cheddar Sliders
- Wings! Buffalo, Lemon Pepper and Jamaican Jerk
- Cuban Nachos Boats
- Lime Pepper Chicken Quesadilla
- Chicken Taco Stand \$22/pp

All prices are subject to a 25% Service Charge and 9% Sales Tax.
* Chef Attendant Fee required \$ 150.

BEVERAGE SERVICE

BEVERAGE SERVICE INCLUSIONS

- One Glass of House Champagne for the Toast
- Four Hour Silver Open Bar featuring:
 - 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
- House Wine: Servers will offer your guests their choice of wine tableside during the entrée service. Wine service includes B.V. Century Cellars Chardonnay or Cabernet Sauvignon
- Imported & Domestic Beer: Corona Extra, Heineken, Budweiser, Miller Lite, Samuel Adams Boston Lager, Amstel Light, Funky Buddha featuring Floridian & Hefeweizen
- Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist & Bottled Waters

ENHANCEMENTS

- Upgrade Open Bar to Gold Brands \$5/pp - Absolut Vodka, Bacardi Superior Light Rum, Captain, Morgan Original Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whisky, Seagram's VO, 1800 Silver Tequila, Courvoisier VS
- Upgrade Open Bar to Platinum Brands \$8/pp - Grey Goose Vodka, Bacardi Superior Light Rum, Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniels Tennessee Whisky, Crown Royal Whisky, Patron Silver Tequila, Hennessy Privilege VSOP

ADDITIONAL HOURS OF OPEN BAR:

- Silver Brands \$12/pp
- Gold Brands \$13/pp
- Platinum Brands \$14/pp
- Cruzan Rum Interactive Mojito Bar during Cocktail Reception \$12/pp

INTERACTIVE MOJITO BAR- ONE HOUR OF SERVICE

Cruzan Rum

Flavors: Key Lime, Passion Fruit, Mango and Pineapple. Assorted Cubed Fruits: Pineapple, Strawberry, Mango, Raspberry, Blueberry, Watermelon, Orange

All prices are subject to a 25% Service Charge and 9% Sales Tax. Hotel suggested 1 bartender per every 75 Guests for a 5 Hour Event - \$150 ++ per Bartender Charge Applies



REHEARSAL DINNERS

OPTION 1

- Charred Corn & Bean Salad, Arugula, Tomato, Cojita Cheese, Citrus Vinaigrette
- Individual Guacamole, Lime Salted Tortilla Chips
- Roasted Chicken Quesadilla, Smoked Cheddar, Caramelized Onion
- Mini Cuban Sandwiches
- Fish Tacos, Spiced Florida Grouper, Pickled Cabbage Slaw
- Avocado Cream
- Key Lime Pops
- Tropical Fruit Salad

\$52/pp

OPTION 2

- Caribbean Caesar, Romaine Hearts, Banana Bread Croutons, shaved Parmesan Cheese, Caesar Mango Dressing
- Gemelli Pasta Salad, Grilled Asparagus, Roasted Carrots, Tear Dropt Tomatoes, Garlic Olive Oil
- Italian Wedge Panini, Salami, Spinach, Provolone and Mozzarella
- Mini Cold Italian Subs
- Gnocchi, Black Pepper Garlic Cream
- Panna Cotta, Raspberry Streak
- Tiramisu Shooters, Espresso Dust

\$60/pp

All prices are subject to a 25% Service Charge and 9% Sales Tax.



"WE'RE MARRIED" BRUNCH

- Craft Bloody Mary Station, Bacon, Pickled Asparagus
- Fresh Squeezed OJ, Artisan Water
- Cage Free Scrambled Eggs
- House Made Corn Beef Hash
- Smoked Bacon
- Bagels and Assorted Flavored Cream Cheese
- Seasonal Cubed Fruit and Berries
- Smoked Salmon, Capers, Onion, Tomatoes, Chopped Egg, Sliced Bagels
- Mojo Pork
- Egg Benedict, Champagne Hollandaise
- Strawberry Breakfast Pie
- Hazelnut Pudding

\$60/PP

All prices are subject to a 25% Service Charge and 9% Sales Tax.

THE DETAILS

MENUS: The plated dinner package includes warm rolls and butter, the entrée is accompanied by your choice of starch and vegetables, wedding cake is for dessert and is served with coffee and tea service. Choice of entrée at time of service will incur a \$10pp surcharge based on the highest priced entrée selected; a maximum of 3 choices will be offered. Couples are required to provide printed menus at each place setting. Choice of entrée in advance is based on the price of the highest priced entrée being offered, a maximum of 3 choices will be offered. Buffet Dinner Package includes warm rolls and butter, wedding cake for dessert and is served with coffee and tea service. Buffet stations will be open for two hours of food service. Children's Menus: Fruit Cup, Chicken Fingers, French Fries and a Cup Cake. The price is \$26 per child ages 12 and under. Young Adults: Guests will be served the same adult menu, without the bar package. The price will be a \$25 reduction from the adult price; this applies for all guests ages 13-20. We offer all couples the opportunity to experience our Chef's unique food tasting 4-6 weeks prior to the wedding. Menu Tasting is scheduled Monday thru Thursday from 1 - 4 p.m. for a maximum of 4 guests.

GUARANTEES: Final Attendance with the detailed seating chart will be finalized with your Event Manager 72-hours/3 business days prior to the wedding.

FOOD & BEVERAGE PROVISIONS: The hotel must provide and serve all food and beverage items consumed on our property. The sale and service of alcoholic beverages is regulated by the Florida State Liquor Commission and the Miami Marriott Biscayne Bay is responsible for the administration of those regulations therefore it is the hotel's policy that all alcoholic beverages must be provided by and served by the hotel. Additional menu selections and customized proposals are available through your Event Manager. We will be delighted to custom design your menu and special order any food or beverage item that is not currently available on our printed food and beverage menus. Please ask your Event Manager for details and pricing.

DEPOSIT AND PAYMENT: To secure a date, a signed contract and non-refundable deposit is required. The deposit is 30% of the estimated value of the event. A second deposit of 50% is due 90-days prior to the wedding. A full estimated pre-payment of the event is due 72 hours/3 business days prior to the event. A credit card will need to be on file to accommodate any overages on the day of the wedding. No personal checks are accepted 72-hours/3 business days prior to the event.

SERVICE CHARGE & SALES TAX: A 25% taxable service charge and 9% sales tax will apply to all food and beverage items.

EVENT PARKING: The hotel offers a discounted event parking rate of \$15 per car and is valid for both self-parking and valet parking. Parking is available on a first come first serve basis. Additional overflow parking is available across the street at the Omni Parking Garage at their prevailing rates.

WEDDING COORDINATOR: While our Event Manager will assist you in planning every aspect of your wedding reception, many couples choose to hire a wedding coordinator to assist with the many details associated with planning a wedding. Designing your event, selecting photographers, florist, musicians, invitations, dresses, transportation and a myriad of other details are all important elements with which a coordinator can assist you during the planning process. The day of your wedding, your Event Manager will work with your wedding coordinator to bring together all individual details to ensure the vision of your special day is realized, from your wedding ceremony to your last dance.

VENDOR SERVICES: To stay within the Marriott traditions of excellence, your Event Manager can assist in arranging entertainment, florals, photographers and more by recommending one of our preferred vendors. All vendors listed on our preferred vendor list are licensed and insured in the State of Florida. If you choose to hire a vendor from outside of our vendors list, please ensure that they carry liability insurance. Our team will be contacting them to provide a copy of their State of Florida issued Insurance Liability Certificate to approve their work at our hotel.

AUDIO VISUAL: Our preferred in-house audio-visual provider is Encore. Ask your Event Manager for pricing details.

WEATHER: If an outdoor event must be moved indoors due to inclement weather, the decision will be made 4 hours before the event scheduled start time.

GUESTROOM RESERVATIONS: Complimentary wedding night accommodations in a suite are provided for all couples on the evening of their wedding. (Minimum of 100 guests required.) Additional nights in the suite are available; please check with your Event Manager for the rate. Should guestrooms be required for out-of-town family and friends, a discounted group rate may be negotiated, based on 10 rooms or more.

MIAMI MARRIOTT BISCAYNE BAY HIGHLIGHTS

AIRPORTS

Miami International Airport – MIA, 305-876-7000 Hotel direction: 7.5 miles West

Driving Directions: Take 836 E. to 395 (Miami Beach) Exit. Exit to Biscayne Blvd, turn left onto Biscayne Blvd. Turn right on NE 14th Street. Go 1 block, turn left onto North Bayshore Drive. Hotel is on the right side of street at 1633 North Bayshore Drive.

Fort Lauderdale – FLL, 954-359-1200

Hotel direction: 25 miles North

Take I-95 South to 395 East to Biscayne Blvd exit. Turn left onto Biscayne Blvd. Take a right turn on NE 14th Street. Go 1 block, turn left onto North Bayshore Drive. Hotel is on the right side of street at 1633 North Bayshore Drive.



PARKING

- On-site parking: \$29/day
- Valet parking: \$34/day
- Oversized Vehicle parking: \$40/day

HOTEL HIGHLIGHTS

Rising 31 stories over Miami's glamorous waterfront, the Miami Marriott Biscayne Bay has a lofty perspective on weddings. As a premier Miami wedding hotel, we strive to make your wedding distinctly yours. Located in the heart of downtown Miami's Arts and Entertainment District, the Miami Marriott Biscayne Bay offers an atmosphere of casual elegance and refinement. From an intimate waterfront ceremony to an elaborate multi-day event featuring creatively customized menus, Certified Event Planners ensure that every detail reflects your individual style. With 12,000 square feet of flexible indoor and outdoor event space with breathtaking views of Biscayne Bay and the Miami skyline, Miami Marriott Biscayne Bay is the ideal location to begin your journey together.

PROPERTY INFORMATION

- 31 floors, 600 rooms, 19 suites
- 25 event rooms; 20,846 sq. ft. of total event space

CHECK-IN / OUT

- Check-in: 4 p.m.
- Check-out: 12 p.m.

FUN FOR ALL



LOCAL ATTRACTIONS

- Design District
- South Beach/Art Deco District
- Bayside Marketplace
- American Airlines Arena (Home of the Miami Heat)
- Port of Miami
- Coconut Grove
- Miami Seaquarium
- Hard Rock Stadium (Home of the Miami Dolphins)
- Vizcaya Museum & Gardens
- Crandon Park Beach

ACTIVITIES

- Bike rentals 0.3 miles
- Biking trail 0.5 miles
- Bowling 3 miles
- Jet-skiing 0.5 miles
- Kayaking 5 miles
- Miniature golf 15 miles
- Nature preserve, trail 15 miles
- Snorkeling 0.5 miles
- Sport Court® 0.2 miles
- Volleyball 0.2 miles
- Tennis 0.3 miles

SHOPPING

- Aventura Mall
- Sawgrass Mills Outlets
- Bayside Marketplace
- Lincoln Road
- Bal Harbour Shops
- Dadeland Mall
- South Beach



NEAR BY GOLF

- Crandon Golf At Key Biscayne, 8.6 miles, 305-361-9129
- Miami Beach Golf Club, 3.6 miles, 305-532-3350
- The Blue Monster
- The Golden Palm
- The Red Tiger
- The Silver Fox

SIGHTSEEING

- Big Bus Miami- 800-336-8233
- Everglades Airboat Tour- 305-754-2206
- Miami City Tour, Miami Tours- 800-303-1503
- Duck Tours- 786-276-8300