EVENTS MENU

Miami Marriott Connection

Breakfast, Breaks, Lunch, Dinner, Reception & Beverage



Miami Airport Marriott

Miami Airport Marriott
1201 NW Le Jeune Road, Building A, Miami, Florida, USA
13056495000 marriott.com/miaap



Breakfast Buffet

All Buffet Breakfasts include Seattle's Best Regular & Decaffeinated Coffee, Assorted Selection of Teas

Traditional Continental Breakfast

Seasonal Cut Fruits
Assorted Breakfast Pastries, Muffins, Croissants & Danishes
Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
Individual Plain & Greek Yogurts
Florida Orange & Cranberry Juice

$30.00 per guest

Upgraded Continental Breakfast

Choice of Hot Item |

Breakfast
Veggie Burrito or Egg & Cheese Croissant
Seasonal Cut Fruits Assorted Breakfast Pastries, Muffins, Croissants & Danishes
Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
Individual Plain & Greek Yogurts
Florida Orange & Cranberry Juice

$37.00 per guest

Hot Breakfast Buffet

Choice of | Bacon or Sausage
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
Breakfast Potatoes
Florida Orange & Cranberry Juice

$41.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.



Plated Breakfast

All Buffet Breakfasts include Seattle's Best Regular & Decaffeinated Coffee, Assorted Selection of Teas

All American

- Choice of | Bacon or Sausage
- Seasonal Cut Fruits
- Freshly Baked Muffins & Danishes
- Florida Orange Juice
- Scrambled Eggs
- Breakfast Potato Hash

$29.00 per guest

French Toast

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

$27.00 per guest

Breakfast Burrito

- Choice of | Bacon or Sausage
- Seasonal Cut Fruits
- Freshly Baked Muffins & Danishes
- Florida Orange Juice
- Scrambled Eggs, Chorizo, Cheddar Cheese, Flour Tortilla
- Breakfast Potato Hash

$29.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event. All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Breakfast Enhancements and Stations

Enhancements

- Croissant Sandwich - Bacon, Egg, Cheddar Cheese |$9.00 each
- Breakfast Sandwich - Ham, Egg, Avocado, Swiss Cheese |$9.00 each
- Biscuits and Gravy |$7.00 each
- French Toast - Maple Syrup |$7.00each
- Hot Oatmeal - Brown Sugar, Raisins, Toasted Almonds |$5.00 each
- Mini Parfaits |$5.00 each
- Cuban Pastries | $41.00 per dozen
- Smoked Lox - Bagels, Cream Cheese, Capers, Red Onions |$13.00 each

Stations

Minimum 25 guests required
Attendant Fee included
One Station Attendant per 50 guests

Omelet Station

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

$25.00 per guest

Arepa Station

- 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

$20.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Coffee Break

Breaks may be refreshed upon request. Minimum of 10 guests required.

Little Havana

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

$27.00 per guest

Make Your Own Parfait Station

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

$25.00 per guest

Tea Time

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

$27.00 per guest

Healthy

- Coconut Chia Pudding & Fruit Garnish
- Hummus Duo | Traditional & Sweet Potato, Pita Bread
- KeVita* Probiotic Beverages

$25.00 per guest

Açai

- Pineapple, Banana, Blueberries, Strawberries, Granola, Shredded Coconut, Chi Seeds, Agave, Honey

$29.00 per guest



For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Coffee Break

Breaks may be refreshed upon request. Minimum of 10 guests required.

Sugar Rush

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

$23.00 per guest

Once Upon A Time In Mexico

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

$27.00 per guest

Welcome To Miami

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

$32.00 per guest

Cinema

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

$25.00 per guest

All Day Beverage Break (up to 8 hours)

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

$40.00 per guest



For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Break Enhancements

Enhancements

Sweet

- Fruit Skewers |$41.00 per dozen
- Whole Fruit |$4.00 each
- Mini Berry Parfaits |$39.00 per dozen
- Glazed Cinnamon Buns |$47.00 per dozen
- Pastries & Muffins |$47.00 per dozen
- Assorted Granola & Fruit Bars |$5.00 each
- Energy Bars |$6.00 each
- Assorted Individual Yogurts |$5.00 each
- Assorted Candy Bars |$5.00 each
- Assorted Cookies |$50.00 per dozen
- Brownies |$39.00 per dozen
- Blondies |$39.00 per dozen
- Cuban Pastries (Cheese & Guava) |$41.00 per dozen

Enhancements

Savory

- Bagged Pretzels & Miss Vickie's Potato Chips | $5.00 each
- Salted Soft Pretzel Sticks & Mustard |$39.00 per dozen
- Cinnamon Sugar Pretzel Sticks |$39.00 per dozen
- Mini Crudité Vegetables & Ranch Dip | $5.00 each
- Tortilla Chips & Salsa |$5.00 each
- House Herb Roasted Nut Shooters |$9.00 each

Enhancements

Beverage

- Seattle's Best Regular |$75.00 per gallon
- Decaffeinated Coffee |$75.00 per gallon
- Assorted Selection of Teas |$75.00 per gallon
- Assorted Pepsi Soft Drinks |$5.50 each
- VASA Bottled Water |$4.50 each
- Aquafina Bottled Water |$6.00 each
- Life Water |$7.00 each
- San Pellegrino Sparkling Water |$7.00 each
- Lipton Iced Tea |$6.00 each
- Lipton Lemonade |$6.00 each
- Gatorade |$6.00 each
- Starbucks(TM) Bottled Frappuccino |$7.00 each
- Rockstar Energy Drink |$7.00 each
- Redbull* Energy Drink |$7.00 each
- Celsius Energy Drink |$7.00 each
- KeVita Probiotic |$8.00 each

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Lunch Buffet

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

The Deli Market Buffet

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 - Miltigrain Bread, Sweet Chili Honey Bacon, Roast Turkey, Sundried Tomato Aioli, Artisan Lettuce
Chef's Pan Con Bistec Sandwich - Grilled Vegetables on Focaccia & Pesto Aioli
Housemade Kettle Chips
Assorted Cookies & Brownies

$41.00 per guest

The Everything Salad Buffet

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

$41.00 per guest

Latin Buffet

Black Bean Soup
Garden Salad - Mixed Greens, Cucumber, Tomato, Raddish, Carrot, Ranch & Balsamic Dressings
Mojo Marinated Pork
Roasted Chicken Fricassee
Fried Sweet Plantains
White Rice
Flan & Tres Leches Cake

$48.00 per guest

Italian Buffet

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 - Sauteed Garlic, Onions, Zucchini, Eggplant, Bell Peppers
Citrus Thyme Risotto Tiramisu & Fruit Tarts

$48.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.



Lunch Buffet

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

Mediterranean Buffet

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
Croissant bread pudding
$60.00 per guest

Mexican Buffet

Tortilla Soup
Southwest Salad - Romaine, Black Beans, Pepper, Cotija Cheese, Tomato, Tortilla Chips, Ranch Dressing - Citrus Sauce
Plantain Crusted Mahi Chipotle
Braised Beef Sauteed Tri-Color Peppers & Onions Cilantro Lime Rice
Soft Flour Tortillas Churros & Horchata Arroz Con Leche
$50.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Plated Lunch

3 Course Plated Lunches include: Baked Rolls, Seattle's Best* Regular & Decaffeinated Coffee, Assorted Selection of Teas

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 Caeser Salad

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

Chopped Greek Salad

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

Dessert

Select One
Guava Cheesecake
Apple Tart
Chocolate Cake
Tiramisu
Key Lime Tart

Entrees

Select One

Grilled Salmon

Tomato Jam, Bok Choy, Green Pea Puree
$50.00 per guest

Grilled Chicken

Plantain Mash, Asparagus, Roasted Garlic Mojo
$45.00 per guest

Pan Seared Chicken Breast

Roasted Garlic Mashed Potato & Grilled Asparagus
$45.00 per guest

Roast Pork Loin

Plantains & Potato Gratin, Cilantro Lime Rice
$45.00 per guest

Braised Short Rib

Polenta & Shaved Brussels Sprout Salad
$53.00 per guest

Grilled 6 oz. Churrasco

Herb Roasted Potato & Sauteed Mushroom
$58.00 per guest

Vegetarian/Sofrito Vegetable Rice

Paella
$45.50 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.



Boxed Lunch

All Boxed Lunches include: Fruit Salad, Miss Vickie's Bag of Chips, and choice of Brownies or Cookies

Sandwiches

Select Two Pre-Made Sandwiches
Minimum of 20 guests required. Minimum of 5 Pre-Made Sandwiches per each selection.

Vegetable

Brioche, Lemon Garlic Aioli, Grilled Vegetables
$42.00 per guest

Chicken Salad Wrap

Herb Flour Tortilla, Fuji Apple, Celery, Raisins, Baby Spinach $49.00 per guest

Ham

Focaccia, Raspberry Jam, Caramelized Onions, Brie Cheese, Lettuce $49.00 per guest

Turkey Pita

Pita, Hummus, Cucumber, Mixed Greens, Tomato, Provolone Cheese
$49.00 per guest

Roast Beef

Brioche Roll, Boursin Cheese Spread, Fried Shallots, Lettuce, Tomato $49.00 per guest

Tuna

Capers, Scallions, Avocado, Lettuce, Tomato, Brioche
$49.00 per guest

C u ban

Ham, Roast Pork, Swiss Cheese and Mustard on Cuban Bread $49.00 per guest

Dessert

Select One
Brownies or Cookies

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.



Sandwich Buffet

Sandwich Buffet includes: Three Sandwiches of your choice, Roasted Tomato Bisque, Seasonal Greens Salad, Assorted House made Cookie Platter, Seattle's Best
* Regular & Decaffeinated Coffee, and Assorted Selection of Teas

Vegetable Sandwich

Brioche, Lemon Garlic Aioli, Grilled Vegetables
$49.00 per person

Chicken Salad Wrap

Herb Flour Tortilla, Fuji Apple, Celery, Raisins, Baby Spinach
$49.00 per person

Ham Sandwich

Focaccia, Raspberry Jam, Caramelized Onion, Brie Cheese, Lettuce
$49.00 per person

Turkey Pita

Pita, Hummus, Cucumber, Mixed Greens, Tomato, P rov ol on e
$49.00 per person

Roast Beef Sandwich

Brioche Roll, Boursin Cheese Spread, Fried Shallots, Lettuce, Tomato
$49.00 per person

Mediteranean Tuna Salad

Tender Field Greens Tossed with Grilled Yellow Fin Tuna, French Green Beans, Potatoes, Yellow Peppers, Plum Tomatoes and Lemon Pepper Vinaigrette
$49.00 per person

Cuban Sandwich

Ham, Roast Pork, Swiss Cheese and Mustard on Cuban Bread
$49.00 per person

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Three Course Plated Dinner

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

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, Pamesan 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

Entrees

Select One

Pan Seared Salmon

Spinach & Garbanzo, Lemon Cream, Paprika
$63.00 per guest

Seared Snapper

Fingerling Potato, Cherry Tomato, Kale
$54.00 per guest

Grilled Chicken

Cauliflower Rice & Arugula
$52.00 per guest

Roast Chicken

Honey Balsamic, Mushroom, Mashed Potato
$52.00 per guest

Herb Roast Pork Loin

Curry Carrots & Cauliflower Puree
$50.00 per guest

Achiote Braised Short Rib

Polenta & Shaved Brussels Sprout Salad
$65.00 per guest

New York Strip

Herb Roasted Potato, Sauteed Mushroom, Red Wine Jus
$62.00 per guest

Vegetarian/Sofrito Vegetable Rice

Paella
$48.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event. All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Dinner Buffet

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

Southern Buffet

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 Carrots, Slaw Dressing

Apple Cider Pork Ribs - Caramalized Onions
Blackened Chicken - Pineapple & Mango Salsa
Slow Roasted Beef Brisket - Pan A Jus
Fire Roasted Corn & Broccolini
Cheesy Grits
Apple Pie
Caramel Flan
Cheesecake

$75.00 per guest

Grove Buffet

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 Ragu Caribbean
Chicken Casserole Escalivada - Sauteed Garlic, Onions, Zucchini, Eggplant, Bell Peppers

Thyme Risotto & Green Beans

Tiramisu Fruit Tarts Guava
Bread Pudding

$77.00 per guest

Little Havana Buffet

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, Ci l a ntro
Saffron Yellow Rice & Green Peas
Oven Roasted Sweet Plantains
Churros & Horchata Arroz con Leche
Flan

$79.00 per guest

The Gables Buffet

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 Crisp Brussels Sprouts
Butternut Squash & Arugula - Apple & Soy Caramel sauce

Apple Tart Tatin
Caramel Chocolate Dome
Chocolate Ganache
Key Lime Tart

$95.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.



Hors D'oeuvres

Minimum of 25 hors d'oeuvres per order

Butler Passed Hors D'oeuvres

Hot | Each

- Beef Skewers & "Lomo Saltado Sauce" |$8.00
- Pulled Chicken Taco |$8.00
- Pork Bacon BLT |$8.00
- Dates & Bacon |$8.00
- Pigs In A Blanket |$8.00
- Short Rib Sliders |$11.00
- Pork Belly BLT |$11.00
- Crab Cakes, Mango Salsa |$11.00
- Blackened Shrimp Skewer |$11.00

Butler Passed Hors D'oeuvres

Cold | Each

- Sundried Tomato Tapenade Crostini |$8.00
- Crudite Shots & Ranch Dip |$8.00
- Boursin & Caramalized Onion Tart |$8.00
- Pan Con Tomate & Manchego Cheese |$8.00
- Antipasto Skewer |$9.00
- Mini Tortilla Espanola & Garlic Aioli |$9.00
- Cocktail Shrimp |$9.00
- Mini Tuna Poke, Sushi Rice, Radish |$9.00

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.



Reception Displays

Domestic Cheese Display

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

$19.00 per guest

Vegetable Antipasto

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

$19.00 per guest

Dim Sum

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

$25.00 per guest

Bruscetta

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

$19.00 per guest

Cheese & Charcuterie

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

$25.00 per guest

House Made Duo Hummus

Sweet Potato & Original Hummus
Grilled Pita, Carrots, Celery

$19.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Reception Stations

Minimum of 20 guests per station | One chef attendant for up to 50 guests is included | An additional chef attendant (+$150) is required for each additional set of 75 guests per station

From The Farm Salad Bar

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

$23.00 per guest

Pasta Station (Choose Two)

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

$27.00 per guest

Poke Station

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

$42.00 per guest

Ramen Station

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

$35.00 per guest

Banana Leaf Baked Snapper

Lemon Herb Jus
Charred Cauliflower & Caper Butter

$37.00 per guest

Peruvian Style Brined Turkey Breast Two Ways

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

$24.00 per guest

Guava Honey Glazed Ham

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

$25.00 per guest

Coffee Rub Beef Tenderloin

Cream Sauce & Au Jus
Garlic Mashed Potatoes
Assorted Dinner Rolls

$45.00 per guest

Orange Salt Crusted Pork Loin

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

$27.00 per guest

Roasted Strip Loin

Herb Demi Glaze
Jasmine Rice & Sofrito
Assorted Dinner Rolls

$35.00 per guest

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Premium Hosted Bar

One Bar Attendant (+$175) 1 attendant per 75 guests

Cocktail Brands

16 each

- 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 Whiskey | Crown Royal
- Tequila | Casamigos Blanco
- Cognac | Hennessy Privilege VSOP
- Sweet Vermouth | Martini & Rossi Rosso
- Dry Vermouth | Martini & Rossi Extra Dry
- Triple Sec | Hiram Walker

Imported Beers / Select Two

- Corona Extra
- Heineken

$9.00 each

Domestic Beers / Select Two

- Michelob Ultra
- Bud Light
- Samuel Adams Boston Lager
- Miller Lite

$8.00 each

Craft Beer

- Funky Buddha IPA

$9.00 each

Hard Seltzer

- Truly Wild Berry

$8.00 each

Soft Drinks and Bottled Water

$6.00 each

House Wine

$12.00 each

Upon Request

Coors Light, Budweiser, Blue Moon, Stella, Sam Adams Seasonal, Modelo, Heineken 0.0, Corona Premier, Corona Light, Space Dust IPA

Addition of Sparkling Wine - $4 per guest per hour

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Well Hosted Bar

One Bar Attendant (+$175) 1 per 75 guests

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 | Hennessy VS
- Sweet Vermouth | Martini & Rossi Rosso
- Dry Vermouth | Martini & Rossi Extra Dry
- Triple Sec | Hiram Walker

$12.00 each

Imported Beers / Select Two

- Corona Extra
- Heineken

$9.00 each

Domestic Beers / Select Two

- Michelob Ultra
- Bud Light
- Samuel Adams Boston Lager
- Miller Lite

$8.00 each

Craft Beers / Select One

- Funky Buddha IPA

$9.00 each

Hard Seltzer

- Truly Wild Berry

$8.00 each

Soft Drinks and Bottled Water

$6.00 each

House Wine

$12.00 each

Upon Request

Coors Light, Budweiser, Blue Moon, Stella, Sam Adams Seasonal, Modelo, Heineken 0.0, Corona Premier, Corona Light, Space Dust IPA

Addition of Sparkling Wine - $4 per guest per hour

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Premium Open Bar

One Bar Attendant (+$175) 1 per 75 guests

Cocktail Brands

First Hour | 30 per guest
Additional Hour | 18 per guest

- 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 Whiskey | Crown Royal
- Tequila | Casamigo Blanco
- Cognac | Hennessy VS
- Sweet Vermouth | Martini & Rossi Rosso
- Dry Vermouth | Martini & Rossi Extra Dry
- Triple Sec | Hiram Walker

Wine Enhancements

Pricing Upon Request
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

Mixer Upgrades

Pricing Upon Request
Fever Tree Tonic Water, Fever Tree Soda, Fever Tree Ginger Beer, Redbull

Beers & Hard Seltzer / Choose Five Options

Corona
Heineken
Michelob Ultra
Bud Light
Samuel Adams Boston Lager
Miller Lite
Funky Buddha IPA
Truly Wild Berry

House Red & White Wine
Soft Drinks & Bottled Water

Upgrades Upon Request

Additional offer of beer - $2 per guest per hour

Cash Bar

One Bar Attendant (+$175) 1 attendant per 75 guests

- Cashier | 175 each - 1 every $75.00
- Premium Cocktail |$16.00 each
- Domestic Beer |$8.00 each
- Imported Beer |$9.00 each
- House Wine |$12.00 each
- Pepsi Soft Drinks or Juice |$6.00 each

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

Well Open Bar

One Bar Attendant (+$175) 1 per 75 guests

Cocktail Brands

First Hour | 25 per guest
Additional Hour | 13 per guest

- 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 | Hennessy VS
- Sweet Vermouth | Martini & Rossi Rosso
- Dry Vermouth | Martini & Rossi Extra Dry
- Triple Sec | Hiram Walker

Beers & Hard Seltzer | Choose Five Options

Corona Extra
Heineken
Bud Light
Samuel Adams Boston Lager
Michelob Ultra
Miller Lite
Funky Buddha IPA
Truly Wild Berry

House Red & White Wine
Soft Drinks & Bottled Water

Upgrades

Additional offer of beer - $2 per guest per hour

Wine Enhancements

Pricing Upon Request

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

Cash Bar

One Bartender for Every 75 Guests

- Cashier or Bartender |$175.00 each
- Premium Cocktail |$15.00 each
- Domestic Beer |$8.00 each
- Imported Beer |$9.00 each
- House Wine |$12.00 each
- Pepsi Soft Drinks or Juice |$6.00 each

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.



Wine and Beer Bar

One Bar Attendant (+$175) 1 per 75 guests

Wine and Beer Bar Package

First Hour | $22 per guest
Additional Hour | $11 per guest

House Wine Red and White
House Sparkling Wine
Beer & Seltzers

- Michelob Ultra
- Miller Lite
- Bud Light
- Samuel Adams Boston Lager
- Corona Extra
- Heineken
- Funky Buddha IPA
- Truly Wild Berry

Soft Drink and Bottled Water

For groups of 20 or less, a fee of $150 will apply

All food and beverage prices are subject to a Staff Service Charge, currently 16.5 %, and a House Service Charge, currently 9.5%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.
All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 9%.

MIAMI AIRPORT MARRIOTT

1201 NW Le Jeune Road, Building A, Miami, Florida, USA

13056495000

2026 .Marriott International.
All Rights Reserved.