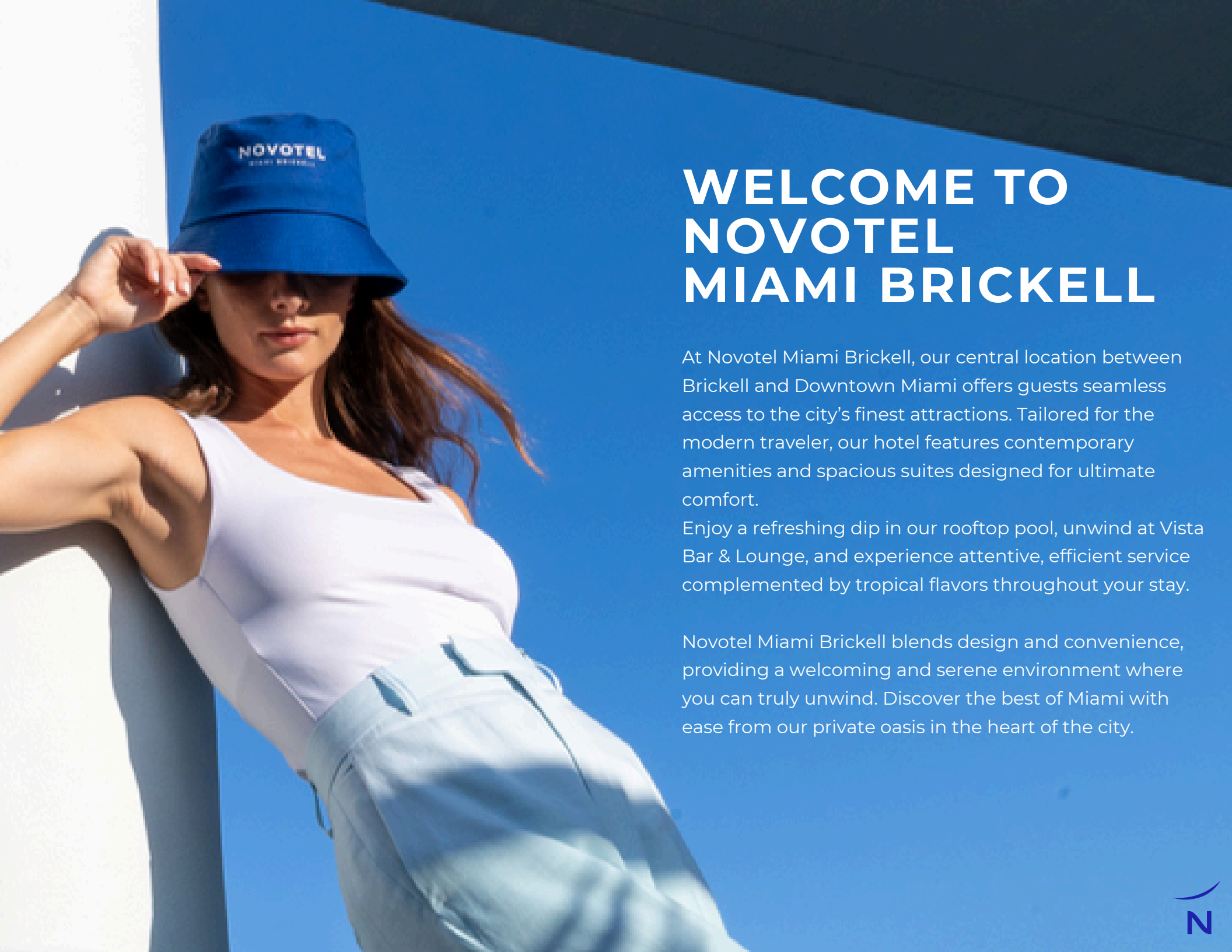


NO VO TEL

MIAMI
BRICKELL





WELCOME TO NOVOTEL MIAMI BRICKELL

At Novotel Miami Brickell, our central location between Brickell and Downtown Miami offers guests seamless access to the city's finest attractions. Tailored for the modern traveler, our hotel features contemporary amenities and spacious suites designed for ultimate comfort.

Enjoy a refreshing dip in our rooftop pool, unwind at Vista Bar & Lounge, and experience attentive, efficient service complemented by tropical flavors throughout your stay.

Novotel Miami Brickell blends design and convenience, providing a welcoming and serene environment where you can truly unwind. Discover the best of Miami with ease from our private oasis in the heart of the city.



PRICING & SERVICE INFORMATION

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.

A minimum of 10 guests is required for all catering services unless otherwise specified.



CATERING MENU



BREAKFAST

Priced per Guest | Based on a 60-Minute Service | Minimum of 10 Guests

Includes: Freshly Brewed Domino® Regular & Decaffeinated Coffee, Hot Cocoa, and a Selection of Specialty Tazo Teas

EXECUTIVE CONTINENTAL BUFFET

\$38 per guest

- Orange & Cranberry Juices
- Assorted Breakfast Breads | Muffins & Croissants, Butter and Preserves
- Seasonal Fresh Fruit & Berries

Choice of Two

- Assorted Breakfast Cereals | Bananas, Assorted Milks (Soy, Oat, and Almond Milk Available Upon Request)
- New York-Style Bagels | Regular and Flavored Cream Cheese
- Individual Vanilla and Fruit Greek Yogurts
- Fruit Yogurt Parfait

HEALTHY START CONTINENTAL

\$35 per guest

Choice of Smoothie:

Strawberry Banana | Mixed Berry | Green

- Seasonal Fresh Fruit & Berries
- Low-Fat Yogurt | Granola, Seasonal Berries
- Muffins & Croissants
- Assorted Breakfast Cereals | Bananas, 2% and Whole Milk (Soy, Oat, and Almond Milk Available Upon Request)

ENHANCEMENTS

Breakfast Sandwiches | \$12 each

Available by the Dozen | \$156 per Dozen

- Scrambled Egg, Ham & Cheese | Croissant
- Bacon, Egg & Cheese | English Muffin
- Chorizo & Scrambled Egg Wrap | Peppers, Monterey Jack Cheese

Scrambled Eggs | \$6 each

Breakfast Meat | \$8 each

Choice of One

- Turkey Bacon
- Pork Sausage Links
- Applewood-Smoked Crisp Bacon
- Chicken Apple Sausage

Fruit Yogurt Parfait | \$10 each

Granola, Seasonal Berries

Steel-Cut Oatmeal | \$9 each

Brown Sugar, Cinnamon, Dried Fruit, Nuts

Fruit Smoothies | \$10 each

Choice of One

- Strawberry Banana
- Banana Mango
- Strawberry & Passion Fruit

Mini Assorted Flavored Quiches | \$35 per Dozen

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



BREAKFAST BUFFET

Priced per Guest | Based on a 90-Minute Service | Minimum of 10 Guests

Includes: Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Hot Cocoa, and a Selection of Specialty Tazo Teas

ALL AMERICAN BREAKFAST

\$45 per person

- Orange & Cranberry Juices
- Seasonal Sliced Fresh Fruit & Berries
- Assorted Breakfast Breads, Muffins & Croissants | Butter and Preserves
- Flavored & Greek Yogurts
- Assorted Breakfast Cereals | Bananas, 2% and Whole Milk (Soy, Oat, and Almond Milk Available Upon Request)
- New York-Style Bagels | Assorted Cream Cheese
- Scrambled Eggs | Fresh Herbs

Substitute Scrambled Eggs:

- Scrambled Eggs | Pepper Jack Cheese
- Scrambled Eggs | Roasted Red Pepper, Spinach, Gruyère
- Denver Scramble | Green Pepper, Onion, Diced Ham, Cheese

Choice of One:

- Applewood-Smoked Crisp Bacon
- Turkey Bacon
- Pork Sausage Links
- Chicken Apple Sausage | Add \$3

Choice of One:

- Breakfast Potatoes | Peppers and Onions
- Hash Browns

Choice of One:

Served with Maple Syrup and Whipped Sweet Cream

- Brioche French Toast
- Golden Buttermilk Pancakes

BREAKFAST BUFFET ENHANCEMENTS

Station Requires Chef Attendant at \$150 per 75 Guest

Eggs to Order | \$22 per person

Whole Eggs, Egg Whites, Omelets
Ham, Applewood-Smoked Bacon, Cheddar, Roma Tomato, Onion,
Sweet Bell Pepper, Sliced Mushrooms, Spinach, Jalapeño

Smoked Salmon | \$18 per person

Assorted Bagels, Sliced Tomato, Red Onion, Cucumber, Capers,
Chopped Hard-Boiled Egg, Lemon Wedges, Herb Cream Cheese

Avocado Toast Bar | \$16 per person

Fresh Crushed Avocado and Assorted Toast

Toppings: Cotija Cheese, Toasted Pepitas, Shaved Radish, Grape
Tomatoes, Arugula, Cilantro, Olive Oil, Freshly Cracked Black Pepper,
Sea Salt Flakes

Smoked Salmon | Add \$4

Poached Eggs | Add \$2

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



MORNING BREAKS

Priced per Guest | No Minimum Required

FOOD

\$6 per Item

- Assorted Nutri-Grain Bars
- Assorted Kashi Bars
- Assorted Protein Bars
- Whole Seasonal Apples
- Pears
- Bananas

\$5 per item

- Assorted CLIF Bars
- Salted Mixed Nuts
- Novelty Ice Cream
- Nestlé Crunch
- Klondike Bars
- Chocolate Chip Ice Cream Sandwiches
- Fruit Bars

Morning Baker's Dozen

\$48 per Dozen

Assorted Fresh Breakfast Pastries

\$48 per Dozen

Assorted Bagels with Cream Cheese and Butter

\$48 per Dozen

Fresh-Baked Muffins with Jams and Butter

Afternoon Baker's Dozen

\$52 per Dozen

Freshly Baked Assorted Cookies

\$52 per Dozen

Brownies and Blondies

\$52 per Dozen

Guava and Cheese Pastelitos

BEVERAGES

\$6 per Item

- Bottled Juices
- Cranberry
- Apple
- Orange
- Coca-Cola® Products
- Bottled Water

\$7 per Item

- Evian Water
- Assorted Vitaminwater
- Saratoga Water
- Saratoga Still or Sparkling Water
- Starbucks Frappuccino

\$9 per Item

- Red Bull
- Sugar-Free Red Bull
- SOBE
- Assorted Naked Juices

By the Gallon

\$95 | Gourmet Coffee or Decaffeinated Coffee
\$75 | Iced Tea, Lemonade, or Fruit-Infused Water
\$75 | Assorted ROAR Organic Teas

By the Half Gallon

\$50 | Gourmet Coffee or Decaffeinated Coffee
\$40 | Iced Tea, Lemonade, or Fruit-Infused Water
\$40 | Assorted ROAR Organic Teas

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



PACKAGED BREAKS

Priced per Guest | No Minimum Required

COOKIE IS COOKIES | \$18 per person

- Chocolate Chip
- Red Velvet
- White Chocolate
- Peanut Butter Cookies
- 2% Milk, Skim Milk & Chocolate Milk

RECESS | \$19 per person

- Roasted Mixed Nuts
- Warm Pretzel Bites
- Stadium Mustard
- Crispy Snacks

ENERGY BOOST | \$18 per person

- Assorted Dried Fruits
- Granola Bars & Power Bars
- Fresh Bananas, Apples & Cutie Tangerines
- Red Bull Energy Drinks

CARIBBEAN GARDEN | \$18 per person

- Assorted Fresh-Cut Vegetables
- Fresh Pita Bread & Crisp Breadsticks
- Roasted Garlic Hummus
- Peppercorn-Herb Ranch
- Creamy Blue Cheese Dipping Sauce

FEEL GOOD | \$18 per person

- Kashi Bars & Power Bars
- Pineapple & Strawberry Kabobs
- Banana and Gluten-Free Flaxseed Cranberry Muffins
- Bottled Fruit Smoothies & Water

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



PLATED LUNCH

Priced per Guest | Minimum of 10 Guests

Includes: Three Courses, Artisanal Bread, Sweet Butter, Iced Tea, Freshly Brewed Domino® Regular & Decaffeinated Coffee, and a Selection of Specialty Teas. Lemonade Available Upon Request.

Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

FIRST COURSE

Please Select One

Baby Field Greens Salad

Roasted Zucchini, Yellow Squash, Grape Tomato, English Cucumber, Radish, Red Wine Vinaigrette

Crisp Caesar Salad

Romaine Hearts, Shaved Parmesan, Roasted Garlic Herb Croutons, Caesar Dressing

Tomato & Mozzarella Salad

Baby Arugula, Sliced Tomato, Baby Tomato Confit, Roasted Red Pearl Onion, Balsamic Vinaigrette

Tomato Bisque

Crème Fraîche

Roasted Butternut Squash Cream

Pumpkin Seeds

MAIN COURSE

Includes Chef's Choice of Seasonal Vegetable

Grilled Roasted Garlic Chicken | \$45

Cilantro Rice, Brown Butter Sauce

Pan-Roasted Bone-In Chicken | \$48

Yukon Gold Potato Purée, Poultry Jus

Grilled Salmon | \$52

Potato Gratin, Lemon Beurre Blanc

Blackened Mahi-Mahi | \$50

Rice Pilaf, Mango Relish

Beef Filet Medallions | \$68

Truffle Mashed Potatoes, Red Wine Reduction

VEGETARIAN ENTRÉE SELECTION

Please Select One

Seared Cauliflower Steak

Roasted Garlic White Bean Purée, Roasted Red Pepper Coulis

Chimichurri-Infused Tofu

Fried Saffron Rice, Corn, Peas, Black Beans & Roasted Peppers

FINAL COURSE

Please Select One

Cheesecake

Fresh Fruit Compote

Flourless Chocolate Cake

Raspberry Coulis

Banana Bread Pudding

Crème Anglaise

Decadent Chocolate Mousse Cake

Seasonal Berries, Whipped Sweet Cream

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



BUFFET LUNCH

Priced per Guest | Minimum of 20 Guests

Includes: Freshly Brewed Domino® Regular & Decaffeinated Coffee and a Selection of Specialty Teas. Iced Tea and Lemonade Available Upon Request.

Enjoy Special Pricing on Value Days.

CAPO D'OPERA

\$65 per Guest

Value Days: Monday & Thursday | \$60 per Guest

Minestrone Soup

Caprese Salad

Heirloom Tomato, Bocconcini, Balsamic Glaze, Micro Herbs

Tuscan Salad

Artichoke, Kalamata Olives, Sun-Dried Tomato, Red Onion, Garbanzo Beans, Spinach

Stracotto di Manzo

Chuck Roast, Pancetta, Onion, Carrot, Garlic & Italian Seasoning

Chicken Cacciatore

Chicken Breast, Cacciatore Sauce

Roasted Seasonal Vegetables

Creamy Parmesan Polenta

DESSERT

Tiramisu

Cannoli & Cream

EL CARIBE

\$65 per Guest

Value Days: Tuesday & Friday | \$60 per Guest

Chef's Seasonally Inspired Soup

Local Melon & Mango Salad

Red Onion, Baby Arugula, Goat Cheese & Vinaigrette

Avocado Salad

Pickled Red Onion, Hearts of Palm, Fresh Cilantro, Cucumber, Lime Vinaigrette

Mojo-Marinated Pork

Onion Mojo

Braised Snapper

Garlic-Tomato "Criolla Sauce"

Fried Yucca

Roasted Garlic Aioli

Rice

Pigeon Peas

DESSERT

Cuban Caramel Flan

Tres Leches

MEDITERRANEAN BUFFET

\$72 per Guest

Value Days: Wednesday & Saturday | \$68 per Guest

Tomato Bisque with Basil Cream

Mediterranean Chickpea Salad

Parsley, Red Pepper, Lemon & Olive Oil

Greek Salad

Tomatoes, Red Onion, Kalamata Olives, Cucumber, Green Bell Pepper, Feta Cheese, Dried Oregano, Greek Dressing

Baked Mediterranean Branzino

Capers, Cherry Tomatoes

Greek-Style Roasted Chicken

Lemon, Garlic & Oregano

Roasted Fingerling Potatoes

Oregano, Lemon

Charred Broccolini

Garlic Confit

DESSERT

Baklava

Pistachio, Honey Syrup

Churros

Dark Chocolate Sauce

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



GRAB & GO LUNCH

ALL BOX LUNCHES INCLUDE: Choice of Garden Pasta Salad or Whole-Grain Mustard Potato Salad, Individual Bag of Potato Chips, Whole Fruit, Chocolate Chip Cookie, and Bottled Water.

Coca-Cola® Soft Drinks | Add \$6

Mediterranean Wrap | \$30 per Person

Baby Mixed Greens, Roasted Red Pepper Hummus, Balsamic-Grilled Portobello Mushrooms, Yellow Squash, Zucchini, Red Onions

Minimum of 12 Sandwiches per Order

Roast Beef Multigrain Hoagie | \$36 per Person

Baby Arugula, Onion Marmalade, Horseradish

Minimum of 12 Sandwiches Per Order

Caprese Wrap | \$35 per Person

Mozzarella, Tomato, Arugula, Basil Leaves, Balsamic Syrup

Minimum of 12 Sandwiches Per Order

Chicken Salad on Potato Bun | \$35 per Person

Lettuce, Tomato, Pickles

Minimum of 12 Sandwiches Per Order

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



RECEPTION TABLE

Priced per Guest | Based on 60 to 120 Minutes of Service | Minimum of 20 Guests

TRADITIONAL DISPLAYS

Artisanal Cheese | \$16 per Person

Imported & Domestic Cheeses, Dried Fruits, Nuts, Fresh Berries, Water Crackers, Sliced Baguettes, Focaccia

Crudités | \$10 per Person

Carrots, Baby Tomatoes, Celery, Bell Peppers, Broccoli, Zucchini, Cucumber, Red Pepper Hummus, Assorted Dressings

Charcuterie | \$18 per Person

Salami, Serrano Ham, Fig-Cranberry Relish, Infused Honey, Mixed Nuts, Marinated Olives, Whole-Grain Mustard, Sliced Baguette, Focaccia & Crackers

Dips & Spreads | \$12 per Person

Guacamole, Salsa Fresca, Red Pepper Hummus, Corn Tortilla Chips, Focaccia, Sliced Baguette, Pita Chips

SIGNATURE DISPLAYS

Sliders | \$36 per Person

Select Three | One of Each Slider per Guest

American Cheeseburger

Cheddar, Ketchup, Pickle

Pulled Pork BBQ

Pickles

Impossible Burger

Sautéed Spinach, Tomato, Onion, Aioli

Cajun Alligator

Remoulade Rouge, Spicy Slaw

Crab Cake

Remoulade, Brioche Bun | Add \$6

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



RECEPTION TABLE

HOT PASSED HORS D'OEUVRES

Based on 60 to 120 Minutes of Service | Minimum of 25 Pieces per Selection

\$12 PER PIECE

Conch Fritter

Scotch Bonnet Aioli

Vegetable Spring Roll

Tamarind Remoulade

Chicken Satay

Mango Barbecue

Jerk Chicken

Fried Plantain, Mango Chutney

\$14 PER PIECE

Sugar Cane Shrimp

Coconut Cream

Blue Crab Cakes

Creole Smoked Bacon Aioli

Tuna Escabeche Crisp Wonton

Sweet Chili

Coconut Lobster Mini Taco

Spiced Mango Relish

Beef Skewer

Chimichurri

Caribbean Curry Lamb Skewer

Pineapple

RECEPTION TABLE

COLD PASSED HORS D'OEUVRES

Based on 60 to 120 Minutes of Service | Minimum of 25 Pieces per Selection

\$12 PER PIECE

Smoked Salmon & Dill Cream Cheese Roulade

Salmon Roe, Baguette Crouton

Caribbean Shrimp Salad

Cilantro, Lime Juice, Snow Pea

Bruschetta

Fresh Mozzarella & Basil

Prosciutto-Wrapped Melon

Prosciutto Ham

Jumbo Gulf Shrimp

Cocktail Sauce & Lemon

Tuna Tartare

Ginger Citrus

\$14 PER PIECE

Scallop Ceviche, Parsnip Foam

Preserved Lemon, Cashew Gremolata

Ginger Crab Salad

Cucumber Cup

Roast Beef & Goat Cheese

Crostini

Fresh Seafood Ceviche Spoons

Avocado, Red Onion, Cilantro, Leche de Tigre

Deviled Eggs

Olive & Pimento

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



CARVING STATIONS

Priced per Item | 3–4 oz. Portions | Includes Silver Dollar Rolls

Attendant Required | \$200

One Station per 50 Guests

CARVING STATIONS

Rib Eye of Beef | \$500

Slow-Roasted, Dry-Spice-Rubbed Rib Eye, Horseradish Cream, Natural Jus

Serves 25 Guests

Whole Steamship Round of Beef | Market Price

Served with Silver Dollar Rolls, Horseradish Cream, Dijon Mustard & Mayonnaise

Serves 150 Guests

Roasted Rack of Lamb | TB

Panko-Crusted, Dijon Mustard, Fresh Herbs

Per 6 Racks Serves 25 Guests

Must be served in conjunction with other hors d'oeuvres

Herb-Roasted Beef Tenderloin | \$510

Red Wine Jus, Steak Diane Mustard Sauce

Serves 12 Guests

Salmon Anticuchero | \$250

Caper Aioli

Serves 15 Guest

CARVERY ENHANCEMENTS

\$7 per Guest

Garlic Mashed Potatoes

Manchego Polenta

Corn on the Cob with Butter

Herb-Roasted Fingerling Potatoes

Grilled Mixed Vegetables

Steamed Seasonal Vegetables

Yucca Fries

Saffron Rice

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



PLATED DINNER

Priced per Guest | Minimum of 10 Guests

Includes: Three Courses, Artisanal Rolls, Sweet Butter, Freshly Brewed Domino® Regular & Decaffeinated Coffee, a Selection of Specialty Tazo Teas, and Iced Tea.

Split Menu | Chef's Choice of Vegetable and Starch | Higher Price Prevails

FIRST COURSE

Please Select One

Baby Field Greens Salad

Roasted Zucchini, Yellow Squash, Grape Tomatoes, English Cucumber, Radish, Red Wine Vinaigrette

Wedge of Iceberg

Diced Tomato, Smoked Bacon, Blue Cheese Crumbles, Scallions, Ranch Dressing

Caprese

Heirloom Tomato, Bocconcini, Balsamic Glaze, Micro Herbs

Beetroot Salad

Braised in Harissa, Heirloom Tomato, Goat Cheese, Pickled Onions

Truffled Cauliflower Soup

Roasted Garlic Torn Croutons

Tomato & Parmesan Soup

Parmesan Baguette, Fresh Herbs

MAIN COURSE

Please Select One

Horseradish-Crusted Beef Tenderloin | \$102

Crushed Fingerling Potatoes, Pinot Reduction

Braised Short Rib | \$92

Soft Manchego Polenta, Pan Au Jus

Atlantic Salmon | \$89

Pistachio-Crusted, Chardonnay Orange Vin Blanc, Basmati Rice, Quinoa, Apricots

Pan-Seared Snapper | \$94

Saffron Rice, Creole Sauce

Paulet Rouge Airline Chicken | \$78

Robuchon Pomme Purée, Sweet Corn Succotash, Chicken Demi

FINAL COURSE

Please Select One

Florida Key Lime Pie

Classic Tiramisu

Chocolate Mousse

Dulce de Leche Cheesecake

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



DINNER BUFFET

Priced per Guest | Minimum of 20 Guests

Includes: Three Courses, Artisanal Rolls, Sweet Butter, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, and a Selection of Specialty Tazo Teas.

SAPORI D'ITALIA

\$124 Per Guest

Italian Wedding Soup

Tuscan Salad

Arugula-Romaine Mix, Artichoke, Cherry Tomato, Red Onion, Olives, Shaved Parmesan, House-Made Croutons, Italian Dressing

Antipasto Display

Italian Sausages, Salami, Capicola, Roasted Mushrooms, Roasted Red Peppers, Pepperoncini, Olives, Seasonal Vegetables

Parmesan-Crusted Boneless Chicken Breast

Roared Garlic Tomato Sauce

Grilled Salmon Puttanesca

Chopped Tomatoes, Olives, Capers

Grilled Flank Steak

Balsamic Glaze, Fresh Herbs, Tomato Confit

Herb-Roasted Potatoes

Marinated & Grilled Vegetables

Focaccia & EVOO

DESSERT

Classic Tiramisu

Panna Cotta

HAVANA

\$114 per Guest

Chef's Seasonally Inspired Soup

Salad Bar

Local Greens, Garbanzo Beans, Feta, Parmesan, Tomato, Onion, Cucumber, Olives, Croutons, Shredded Carrot, Red Wine Vinaigrette, Ranch, Classic Caesar & Balsamic Vinaigrette

Avocado & Roma Tomato Salad

Shredded Marinated Pork

Mojo

Chipotle-Glazed Chicken Breast

Seared Mahi-Mahi

Caramelized Fennel & Tomato

Black Bean & Rice

Yucca Fries

Roasted Garlic Aioli

Warm Assorted Roll & Butter

DESSERT

Caramel Flan

Tres Leches

SAIL AWAY

\$190 per Guest

Caribbean Lobster Bisque

Grilled Octopus Carpaccio

Mango Vinaigrette

Baby Lettuces

Passion Fruit Vinaigrette

Pigeon Pea Salad

Roasted Prime Rib Carving Station

Truffle Jus, Horseradish

Grilled Whole Snapper

Escovitch

Shrimp Mignon

Mango Chili Compote

Honey Lime Glazed Chicken Breast

Pumpkin Spinach Rice

Sweet Potato Mash

Roasted Root Vegetables

DESSERT

Tropical Fruit Tart

Flourless Chocolate Cake

Guava Cheesecake

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



BAR PACKAGES

One bartender is required for every 50 guests at \$220 for a 2 hour minimum, \$55 for each additional hour.

PREMIUM

First hour \$35 | Additional hours \$18 pp

- ◇ **Scotch/ Whiskey** | Johnnie Walker's, The Glenlivet 12
- ◇ **Vodka** | Belvedere, grey goose
- ◇ **Bourbon** | Markers mark, Bulleit
- ◇ **Rum** | Bacardi 8 years, Ron Zacapa
- ◇ **Tequila** | Don Julio Blanco, Don Julio reposado
- ◇ **Gin** | Bombay sapphire, Tanqueray
- ◇ **House Red Wine**
- ◇ **House White Wine**
- ◇ **House Sparkling Water**
- ◇ **Imported & Domestic Beers**
- ◇ **Soft Drinks & Juices**

DELUXE

First hour \$30 | Additional hours \$16 pp

- ◇ **Scotch/ Whiskey** | Dewars, Chivas
- ◇ **Vodka** | Absolut, Tito's vodka
- ◇ **Bourbon** | Jack Daniels, Jim Beam
- ◇ **Rum** | Bacardi Silver Rum, Captain Morgan
- ◇ **Tequila** | Hornitos silver, Cazadores silver
- ◇ **Gin** | Beefeater, SipSmith
- ◇ **House Red Wine**
- ◇ **House White Wine**
- ◇ **House Sparkling Water**
- ◇ **Imported & Domestic Beers**
- ◇ **Soft Drinks & Juices**

BEER & WINE

First hour \$25 | Additional hours \$13 pp

- ◇ **House Red Wine**
- ◇ **House White Wine**
- ◇ **House Sparkling Water**
- ◇ **Imported & Domestic Beers**
- ◇ **Soft Drinks & Juices**

CASH BAR

- ◇ **House Liquor \$17**
- ◇ **House Red Wine and White Wine \$13**
- ◇ **Imported Beers \$10**
- ◇ **Domestic Beers \$9**
- ◇ **Juices \$6**
- ◇ **Soft Drinks \$6**
- ◇ **Mineral Water \$10**

All food and beverage prices are subject to a 23% administrative service charge, 9% food and beverage tax, and 7% tax on the administrative charge.



NOVOTEL

MIAMI BRICKELL



1500 SW 1ST AVENUE MIAMI, FL 33129

+1 786-600-2600

WWW.NOVOTELMIAMI.COM | WWW.ACCORHOTELS.COM