



BREAKFAST AND BRUNCH MENU 2015

Dear Valued Guest:

Miami Marriott Dadeland offers a unique blend of elegance and service. Located in the heart of Kendall, our hotel is easily accessible from 826 & US1, walking distance to Dadeland Mall, Downtown Dadeland, Metrorail and many restaurants. We are minutes away from Coral Gables, Sunset Place Shops, The Falls & Merrick Park making us an extraordinary shopping destination. We are ideally located within short driving distances to Baptist & South Miami hospitals, Univ. of Miami and golf. Exciting South Beach is 30 minutes away. Newly renovated guest rooms and our elegant lobby provide a welcoming feel with complimentary internet access. You can enjoy lunch or dinner at Whitney's Restaurant or unwind after a long day in the friendly ambience of Le Mirage Lounge. Over 35,000 sq. ft. of meeting space, 24hr Business Center and the latest audiovisual equipment allow you to customize your meeting needs.

Impeccable Service

Our professional wait staff is trained to anticipate your every need by offering unobtrusive yet attentive service. Our event managers along with banquet personnel are on-site to flawlessly execute your event, allowing you to sit back, relax and enjoy your celebration.

Exceptional Events

The Miami Dadeland Marriott has it all! With an area outside the hotel for the Barat and indoor locations for ceremonies, catered luncheons and receptions for up to 400 guests; the Marriott Dadeland is the perfect location to host your event.

Miami Marriott Dadeland 9090 S. Dadeland Boulevard Miami, Florida 33156 USA Phone: 1-305-671-5048 Fax: 1-305-670-6552 Dear Guest,

Thank you for choosing us to host your event. We are delighted to have you as a guest and look forward to service you and your guest. Please review the following package that I have prepared for you. Schelida Rodrigues

Plated Breakfast

All Breakfast are Served with Orange Juice & Grapefruit Juice Breakfast Bakeries such as Croissants, Muffins and Danish Pastries Butter & Preserves

Starbucks Coffee and Tazo Tea Service Included with Any Breakfast Selection.

All American | \$22.00++ per person

Country Scrambled Eggs Breakfast Potatoes Choice of Bacon, Ham or Breakfast Sausage

Farmers Market | \$22.00++ per person

Fresh Seasonal Fruit Cup Choice of Ham and Cheese Omelet, Mushroom and Cheese Omelet, Spanish Omelet or Vegetarian Omelet Breakfast Potatoes

The Manhattan | \$22.00++ per person

Sliced Seasonal Melon and Fresh Berries Smoked Salmon Platter with Onions and Tomatoes Bagels and Cream Cheese

Breakfast Buffet

All Breakfast are Served with Orange Juice & Grapefruit Juice Breakfast Bakeries such as Croissants, Muffins and Danish Pastries Butter & Preserves

Starbucks Coffee and Tazo Tea Service Included with Any Breakfast Selection.

Continental | \$22.00++ per person

Seasonal Fresh Fruit and Berries

Dadeland | \$26.00++ per person

Seasonal Fresh Fruit and Berries Scrambled Eggs Crispy Bacon Fresh Herb Link Sausage Sautéed Breakfast Potato

Hammock | \$26.00++ per person

Seasonal Fresh Fruit and Berries Scrambled Eggs Burritos Crispy Bacon Fresh Herb Link Sausage Sautéed Breakfast Potato

Flagler | \$26.00++ per person

Seasonal Fresh Fruit and Berries Ham and Cheese Omelets Crispy Bacon Fresh Herb Sausage Sautéed Breakfast Potato

Matheson | \$26.00++ per person

Seasonal Fresh Fruit and Berries Vegetable Frittata Crispy Bacon Fresh Herb Sausage Sautéed Breakfast Potato

Sunset | \$26.00++ per person

Seasonal Fresh Fruit and Berries Eggs Florentine Crispy Bacon Fresh Herb Sausage

Breakfast Action Stations

Stations Minimum of 25 guests A Chef Attendant is required at a Fee of \$150(Subject to 7% Sales Tax)

Waffle or Pancake Station | \$10.00++ per person

Seasonal Berries Warm Maple Syrup, Whipped Cream Sweet Cream Butter, Strawberry Sauce

Omelet Station | \$12.00++ per person

Traditional Eggs & Egg White Omelet Tomatoes, Wild Mushrooms, Onions, Grated Cheese, Red & Green Peppers and Fresh Herbs

Crêpe Station | \$10.00++ per person

Fresh Fruit Chocolate & Caramel Sauce Whipped Cream, Sweet Cream Butter

Breakfast Quesadilla Station | \$10.00++ per person

Create Your Own Breakfast Quesadilla. Choice of Flour or Corn Tortilla, Shredded Cheddar, Pepper Jack or Mozzarella Cheese and Assortment of Condiments

Brunch Buffet Menu

Stations Minimum of 25 guests

Assorted Juices Orange, Cranberry, Grapefruit Market Style Seasonal Fruit Display Assorted Fresh Pastries, Breakfast Breads and Bagels With Butter, Fruit Preserves and Cream Cheese Assorted Cereals & Granola with Skim, 2% and Whole Milk Assorted Individual Fruit Yogurts Regular and Decaffeinated Starbucks Coffee and Assorted Tea Service Scrambled Eggs Bacon Sausage Links Seasoned Roasted Potatoes Blackened Grill Mahi Mahi with mango relish Caribbean Jerk Chicken with Jasmine Rice Grilled Beef Skirt, Chimichurri sauce Seasonal Vegetables

\$48.00++ per person

Beverage | Specialty Open Bar Packages

The Miami Marriott Dadeland Hotel is a licensed authority to sell and serve liquor for consumption on premise. Outside liquor cannot be brought into hotel by groups.

<u>4 Hour Mimosa Bar</u>

Classic Mimosa | Guava Mimosa | Passion Fruit Mimosa | Grapefruit Mimosa | Pomegranate Mimosa

> *\$24.00++ per person* Additional Hour \$6.00++ per person

4 Hour Sangria Bar

Classic Red Wine Sangria | White Wine Sangria | Strawberry Sangria | Mixed Berry Limoncello Sangria | Cucumber Mint Sangria

> **\$26.00++ per person** Additional Hour \$7.00++ per person

4 Hour Wine and Beer Bar

Samuel Adams Boston Lager | Heineken | Corona Extra | Amstel Light | Budweiser | Miller Lite | Land Shark Lager | Wine Stone Cellars Wine Selection

> **\$28.00++ per person** Additional Hour \$8.00++ per person

Inclusions

Floor Length White Linen and Black Napkins (Other upgraded Linen Options Available)

Dance Floor and Staging Area for Band or Disc Jockey

Marriott Reward Points

Maitre D' and Banquet Services will be there to Execute a Flawless Event

Discounted Valet Parking at \$8.00 per vehicle

Special Guestroom Rates for Overnight Guests

ADDITIONAL INFORMATION

Guarantee

Your guaranteed guest count is due by 12:00 noon, (4) business days prior to your event's date. This number shall constitute a guarantee and is not subject to reduction. If a guaranteed guest's count is not provided to the hotel by the due date, the expected number of guests as per original contract will be used. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary and price per person may vary.

Food and Beverage Guidelines

All food and beverage items must be purchased exclusively by Marriott Miami Dadeland and consumed in the designated function areas. To Ensure the health and safety of our guests; it is not permitted to bring outside food on hotel property.

Marriott Miami Dadeland prohibits the removal of food and beverage from our premises.

Marriott Miami Dadeland is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on the hotel's property. Florida Liquor Law requires all alcoholic service to end at 2:00am and requires all events serving alcohol to have a bartender present. The Hotel's alcoholic beverage license requires the Hotel to request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. In addition, the Hotel may refuse alcoholic beverage service to any person who in the Hotel's judgment appears intoxicated.

Marriot Miami Dadeland guidelines are 100 guests per bartender. The bartender fee is \$150 for up to 5 hours. Should your event exceed the aforementioned, \$25 per hour will be charged additionally.

Pricing

Food and Beverage is subject to 22% service charge and 9% taxes. 7% tax will be added to any miscellaneous items, including but not limited to, decorations, Room rental fee. Taxes are subject to change.

Staffing

If additional servers and staff members are requested for an event, a fee of \$25 per hour per server of staff member will be applied.

Dietary Restrictions

We will accommodate your special requests due to dietary restrictions. Your requests must be provided at the same time as your guarantee count.

Outdoor Functions

Music and entertainment are not permitted after 10:00pm for all outdoor function areas, unless approved by the General Manager.

Entertainment

Set-up and rental fees will be assessed for lighting, power, and dressing rooms.

Audiovisual Equipment

A detailed list of available services can be obtained by contacting the Catering Sales Manager. Additional Audiovisual equipment is available upon request and priced separately from the Minimum F&B Revenues & package prices and are subject to service charge, plus applicable taxes (7%) will applied to all additional services rendered. Special Events: Lighting, certain sound systems and other electrical equipment may incur additional electrical charges (\$400.00 per 100 Amp 3 Phase Power Drop). Each event and/or function will be considered on a case by case basis.

Signage

The hotel will provide proper signage for events and functions. Should you desire to bring your own signage, those needs to be approved by Catering Sales Manager. Marriott Miami Dadeland reserves the right to remove unauthorized or inappropriate signage.

Security

Marriott Miami Dadeland will not be responsible for the damage or loss of any articles or equipment left on premises prior to, during, or after a private event. It is the responsibility of the event organizer to secure equipment, valuables, or any other articles associated with the event. All security personnel to be utilized during the event are subject to hotel approval. If additional security is needed, the hotel will assist in making these arrangements. A charge of \$50 per security guard per hour will apply.

Storage and Delivery of Packages

Packages for the function may be delivered to the Hotel (2) days prior to the function date with notification in writing given to the Catering Sales Manager. Prior approval from the Hotel is Required, when packages, boxes and/or equipment exceed 200 pounds. Off-premise storage and transportation at the client's expense may be required. Should shipment exceed five (5) boxes at 40 pounds each, additional charges may apply. Your shipping label should feature the following

Marriott Miami Dadeland Attn: Catering Sales Manager HOLD for Group/ Event Name and Function Event's Date 9090 S. Dadeland Boulevard Miami, FL 33156 Tel: (305) 670-1035

Due to fire regulations, customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment. Per Florida law, all fire regulations must be adhered to. The Hotel is not responsible for items left in the function room.

Payment Policy

An initial, non-refundable deposit will be necessary to confirm all bookings. Marriott Miami Dadeland reserves the right to set payment requirements for all or part of your estimated charges prior to your function. Deposit and payment may be in the form of cash, credit card, check or wire transfer with proper I.D. A credit card authorization form is required for each credit card payments to guarantee your event. Checks will not be an accepted form of payment 5 business days prior to your event. Final payment is due 3 business days prior to your event; otherwise, hotel reserves the right to cancel the event. A Credit Card on file will be necessary for any incidentals.

Cancellation

If any such function is cancelled (with a signed Event Cancellation Request Sheet), **you agree** to pay Marriott Miami Dadeland within thirty (30) days, as follows:

- Date of Agreement to 330 days prior: 25% of Minimum Food & Beverage Revenue (subject to tax)
- From 329 days to 211 days prior 50% of Minimum Food & Beverage Revenue (subject to tax)
- From 210 days to 46 days prior 80% of Minimum Food & Beverage Revenue (subject to tax)
- From 45 days to 1 day prior 100% of Minimum Food & Beverage Revenue (subject to tax)

Use of Outside vendors

If guest wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement/proof of adequate insurance.

Performance of Licenses

Guest will be solely responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including, without limitation, music, audio, or video recordings, art, etc.) that **Guest** may use or request to be used at the Hotel.

Impossibility

The performance of the Agreement is subject to termination without liability upon the occurrence of any circumstance beyond the control of either party such as acts of God, war, terrorism, government regulations, disaster, strikes (except those involving the employees or agents of the party seeking the protection of this clause), civil disorder, or curtailment of transportation facilities to the extent that such circumstance makes it illegal or impossible to provide or use the Hotel facilities. The ability to terminate this Agreement without liability pursuant to this paragraph is conditioned upon delivery of written notice to the other party setting forth the basis for such termination as soon as reasonably practical but in no event longer than (10) days after learning of such basis.

Decorations

All decorations incorporating candles must meet with the Hotel's approval. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape or any other adhesive or substance unless the Catering Manager gives the approval. Fog machines, Dry Ice Machines and open flames are prohibited. Rice, Birdseeds, Potpourri, Confetti are not allowed. If used, Hotel will charge a \$500 Clean-up fee

Seating Arrangement

Hotel offers 2 size tables: 66" table (can accommodate between 8-10 people) and 72" table (can accommodate between 10-12 people). A Customized diagram of the ballroom will be done approx. 2 weeks before the event if needed.

Supervision of Event

The day of the event you will be assigned a Maitre D' solely dedicated to your event, who will supervise the function and attend to all of your needs.

Linen / Napkin Colors

White or Ivory Floor Length Linen with Color Organza Overlay or Color Taffeta Floor Length Linen with White or Ivory Napkins . Other selection of colors and styles are available upon request for an additional charge.

Luxury Accommodation

One Complimentary Concierge Room is Included in Wedding Packages (75 Adults Minimum Required). Reservation will be made by Catering Manager upon the Receipt of the Signed Contract. Additional Nights that may be needed are Available at a Special Rate. Check in Time is 4:00pm and Check out Time is 12:00 Noon. Early check in and late Check Out is requested but not guaranteed. In order to guarantee early Check in, you must reserve the Previous Night.

Guest

Hotel

Date

Date