



INTRODUCTION | GENERAL INFORMATION | BREAKFAST | COFFEE BREAKS | LUNCH | RECEPTIONS | DINNER | BARS

## INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

## KEY



### Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



### World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



### Light



### Vegetarian



## BANQUET INFORMATION AND REQUIREMENTS

### Menu Planning

The InterContinental Miami is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your future events. Our international team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Catering/Conference Services Department four weeks prior to your scheduled event.

### Wine and Beverage

The InterContinental Miami is required to abide by the regulations enforced by the Florida State Liquor Commission, and as such it is the policy of the Hotel that any outside beverage **may not be brought on to the premises**. Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

### Linens

The InterContinental Miami provides floor length white linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

### Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Conference Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.

### Audio Visual

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment and providing professional technical support.

### Valet Parking

We offer discounted valet parking of \$15.00 daily for your guests' convenience. Standard overnight charges apply.

### Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set **no more than 5%** over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested **within 24 hours prior to functions will incur a minimum \$75.00 reset fee.** Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

### Guarantees

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Catering/ Conference Services Department by 12:00 noon, **72 business hours prior to the function date.** This number will be considered a guarantee and **is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. Guarantees may not fall below 80% of the expected number of attendees.** After the 72 hour period, guarantees may only be increased by 5%; please note that an additional 5% oversight will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee.

### Service Charge and Taxes

All food and beverage and room rental charges, unless otherwise specified, are subject to our customary twenty-three (23%) percent taxable banquet service charge. Food and beverage is subject to a 2% Tourist Development Tax and a 7% Florida Sales Tax. In the event that your organization is tax exempt, we are required by law to have a copy of your current Florida Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

### Methods and Conditions of Payment

Review your contract for deposit and payment schedules. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

### Outdoor Functions

The Hotel **reserves the right to make the final decision** to use outdoor facilities in case of inclement weather by 5:00pm the day prior to the event. Outdoor entertainment must be pre-approved. **A set-up fee of \$3.00 per person will be applied to all outdoor events.**

### Signs and Displays

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are **not** allowed on the guest room levels, elevators, lobby or building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply.

### Lost and Found

The InterContinental Miami does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during or following patron's event.



## Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as an additional insured on any certificate of insurance.

## Additional Service Staff

Additional service staff can be made available for your specific needs at the following rates: Server at \$115.00 each; and Captains at \$165.00 each per every four (4) hour shift.

## Security

The InterContinental Miami will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Conference Services Manager can assist you in arranging for hotel security officers. To maintain hotel service standards and for the safety & comfort of your attendees, no outside security agencies are permitted. All events that include 25 minors or more must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke machines are not permitted on hotel premises.

**Note:** No armed security is allowed in the hotel, excluding law enforcement and federal officers.

## Shipments

Up to five (5) boxes may be sent two (2) business days prior to the event and held at no charge. For more than five (5) boxes, the following charges will apply: \$15.00 per box under 75 lbs., \$25.00 per box over 75 lbs. and \$150 per pallet. Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to a storage fee of \$6.25 per box and \$25.00 per pallet per day. Boxes are to be addressed as follows: Client Name, Group Name & Date of Conference, # of Boxes (1 of 5, 2 of 5, etc) with the hotel address. Package return procedures and rates are available upon request.

## Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

## Food and Beverage Items

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. **Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplies and/or prepared by a party without the hotel's written approval.**

## Late Night Staff Surcharge

An additional charge for staff applies for functions that continue past the contracted times at the following rates: Servers \$30.00 per hour each; Captains \$45.00 per hour each.



## CONTINENTAL BREAKFAST

All Continental Breakfasts are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas, Sweet Cream Butter and Fruit Preserves.



### Fit and Healthy

Chilled Fruit and Vegetable Juices  
Sliced Tropical Fruit Display with Seasonal Berries  
Homemade Granola with Skim Milk and Cinnamon Sugar  
Assorted Plain and Fruit Yogurts  
Assorted Dry Cereals with 2% and Skim Milk  
Freshly Baked Assorted Low Fat and Bran Muffins  
Cranberry Bread, Banana Nut Bread and Zucchini Bread  
**\$29.00**

### Deluxe

Chilled Fruit and Vegetable Juices  
Sliced Tropical Fruit Display with Seasonal Berries  
Assorted Dry Cereals with 2% and Skim Milk  
Freshly Baked Pastries, Danish, Bagels and Cream Cheese Croissants and Assorted Muffins  
**\$27.00**

Pricing Based On One Hour of Service. A Minimum of (10) Guests Required for Continental Breakfasts



## BREAKFAST BUFFET

### The “All American”

Chilled Fruit and Vegetable Juices Sliced Tropical Fruit Display with Fresh Berries  
Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas,  
Sweet Cream Butter and Fruit Preserves

### Pick Four

Assorted Danish - Assorted Muffins - Croissants - Pain au Chocolat - Banana Nut Bread -  
Zucchini Bread - Poppy Seed Bread - Cranberry Bread - Cinnamon Rolls - Brioche -  
Seven Grain Rolls - Sour Dough Rolls - Bagels with Cream Cheese - Assorted Cereals -  
Home Made Granola - Assorted Yogurts - Greek Yogurt

### Pick One

Fluffy Scrambled Eggs - Fluffy Scrambled Eggs with Cheese -  
Fluffy Scrambled Eggs with Scallions - Fluffy Scrambled Eggs with Mushrooms -  
Fluffy Scrambled Eggs with Chives - Vegetable Frittata  
Eggs Benedict (\$5.00 Additional) - Assorted Mini Quiche (\$2.00 Additional)

### Pick One

French Toast with Maple Syrup - Hash Brown Potatoes - Homestyle Potato Wedges -  
Breakfast Potatoes with Onions & Peppers - Herb Roasted Potatoes -  
Cheese Blintzes with Peach Compote

### Pick Two

Spiced Sausage Patties - Chicken Apple Sausage - Traditional Sausage Links -  
Applewood Smoked Bacon - Country Style Ham - Chorizo Sausage -  
Turkey Bacon - Canadian Bacon - Oatmeal with Brown Sugar and Dried Fruits

**\$38.00**

Minimum of 40 Guests Required for Breakfast Buffets, Pricing Based On One Hour of Service



## COFFEE BREAKS

All Coffee Breaks are Served with Premium Gourmet Coffee, Decaffeinated Coffee and Assorted Specialty Teas

Ask Your Service Manager About Upgrading Any Break Experience with Services From mySpa

### Ice Cream Break

Selection of Specialty Ice Cream, Yogurt & Fruit Bars

**\$20.00**



### Caribbean

Tropical Fruit Skewers with Mango Dip - Jamaican Meat Patties - Assorted Tropical Fruit Juices - Blue Mountain Coffee Cake

**\$19.00**



### The Health Bar

Chocolate Granola Bars - Rice Crispy Bars - Nature Valley Fruit Bars - Assorted Crudités with Buttermilk Ranch Dressing

**\$18.00**

### High Tea

Assorted Miniature Open Face Sandwiches on Assorted Breads to Include: Smoked Salmon & Watercress - Turkey Salad with Organic Cranberry Relish - English Cucumber & Dill - Shortbread Cookies - Strawberry Tarts

**\$24.00**

### Ball Park

Baby Candied & Caramel Apples - Cotton Candy - Cracker Jacks - Miniature Hot Dogs and Sliders - Freshly Popped Popcorn from a Popcorn Machine - Snapple Iced Teas - Lemonade

**\$19.00**

All Coffee Breaks Have a Maximum Duration of 30 minutes, Minimum of 10 guests required



## INSIDER BREAKS

### Café Cubano Experience

Miamians start their day with a Cortadito, which in Spanish literally means "small cut", an espresso topped with steamed milk. Perk up your attendees and offer these action stations in addition to our gourmet coffee with guides to the various styles of Cuban coffee; Cortadito, Café con Leche, Cafecito and Colada. Stations also offer traditional cappuccino and espresso with six flavors of syrups and rock candy. This station is also an excellent addition to any evening event

**\$24.50 Per Person for (4) Hours of Service**

**One Cart Provided for Every 100 Attendees**

**\$8.00 Per Person for Each Additional Hour of Service**

(Fifty Person and Four Hour Minimum Required)

### Ceviche Demonstration

Ceviche is "hot" in Miami Cuisine. Order our Ceviche Station for your reception and during your morning break our expert Chefs will have interactive stations demonstrating how to make this simple and flavourful dish. Stations will have recipe cards for your guests to take home and delight their friends and families with their new found culinary skills

**\$150.00 Chef Fee Per Demonstration Station when Ordering Ceviche Station for an Evening Event**

**\$15.00 for every 100 recipe cards**



## LUNCH BUFFET

All Lunch Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas & Iced Tea, Freshly Baked Assorted Rolls with Sweet Cream Butter



### Lincoln Road

Island Greens with Papaya-Mango Dressing and Cilantro Lime Vinaigrette  
Avocado, Tomato and Red Onion Salad with Fresh Cilantro  
Corn and Black Bean Salad with Grilled Spanish Chorizo  
Marinated Artichokes and Hearts of Palm Salad

#### *From Chafing Dishes:*

Grilled Marinated Skirt Steaks with Spiced Chimichurri  
Oregano and Lime Marinated Chicken Breast  
Oven Roasted Mahi-Mahi with Tropical Fruit Relish



Yellow Rice with Peas and Red Peppers



Caramelized Sweet Plantains

Coconut Flan - Tres Leches - Rice Pudding

**\$56.00**



### Little Italy

Mixed Greens with Arugula, Basil Shallot Dressing - Chilled Grilled Vegetables to Include Eggplant, Mushrooms, Zucchini, Squash, Fennel, Roasted Peppers and Assorted Olives  
Vine Ripened Tomatoes, Baby Buffalo Mozzarella with Balsamic Vinaigrette

#### *From Chafing Dishes:*

Chicken Rollatini with Prosciutto, Fontina Served with an Asparagus Polenta Cake,  
Marsala Sauce - Black Olive Tapanade Crusted Grouper, Grilled Fennel, Saffron Sauce -  
Spinach Cannelloni, Roasted Tomato and Mushroom Sauce - Baby Vegetables

Wine Poached Pears with Zabaglione - Ricotta & Chocolate Cake - Strawberry Tiramisu

**\$52.00**

Minimum of 40 Guests Required for Buffets Lunch. Buffets Have a Maximum Duration of 1 1/2 Hours



## RECEPTIONS

### Hors d'oeuvres

#### Chilled Selections

- Asparagus Wrapped with Parma Ham
  - Cherry Tomato and Baby Mozzarella Bite with Basil
  - Focaccia Point with Boursin and Portobello Mushroom
  - Serrano Ham and Manchego Pyramid
  - Smoked Salmon Rosette on Pumpnickel with Crème Fraîche and Capers
  - Bruschetta "Two Ways" on Brie Toast
  - California Rolls with Spicy Wasabi
  - Vietnamese Summer Roll
  - Wild Mushroom Pate Mousse on Savory Spoon
  - Endive Point with Bleu Cheese Mousse with Pistachio
  - Chilled Mojito Pork Tenderloin, Red Onion Marmalade
  - Cajun Beef Tenderloin Crostini with Creole Mustard
  - Tuna Tartar, Wonton Crisp
  - Chilled Jumbo Shrimp with Cocktail Sauce
  - Spoon of Fruit Tartar with Caviar
  - Tequila Marinated Shrimp with Mojito Shooter
  - Spoon of Bloody Mary Ceviche with Baby Rock Shrimp
- \$5.50 each**

#### Warm Selections

- Pancetta Wrapped Shrimp with Garlic Butter Dip
  - Sesame Chicken with Teriyaki Dip
  - Tex-Mex Black Bean Spring Roll with Pico de Gallo
  - Vegetable Spring Roll with Sweet Chili Sauce
  - Grilled Lamb Chops with Provençal Seasoning, Mint Sauce
  - Mini Blue Cheese Beef Wellington
  - Mojito Marinated Chicken Sate on Sugar Cane Skewer with Cilantro Lime Chile
  - Mini Burgers with Remoulade
  - Shiitake and Goat Cheese Pizza with White Truffle Oil
  - Coconut Shrimp with Mango Chutney
  - Grilled Mini Lobster Tail with Apricot Relish
  - Petit Quiche Lorraine
  - Panko Crusted Crab Cakes with Creole Remoulade
  - Wonton Wrapped Shrimp with Sweet and Sour Dip
  - Mini Margarita Pizza
- \$5.50 each**

A minimum of 50 pieces of each hors d'oeuvre is required, orders in multiples of 25. We suggest eight pieces per person for a one-hour reception. Hors d'oeuvres may be Served Butler Passed or Buffet Style



## DINNER BUFFET

All Dinner Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas & Freshly Baked Assorted Rolls with Sweet Cream Butter

### **Miami Spice**

Seafood Chowder  
Organic Field Greens with Jalapeno Herb Vinaigrette  
Hearts of Artichoke and Asparagus Salad  
Shrimp, Citrus and Pink Peppercorn Salad  
Jicama and Green Papaya Slaw  
Grilled South Florida Vegetables with Pesto Vinaigrette

### **From Chafing Dishes:**

Mojo Pork Tenderloin with Grilled Pineapple Glaze  
Key West Shrimp Brochettes Brushed with Peruvian Pepper Butter  
Marinated Breast of Chicken with Green Apple Chipotle Chutney  
Grilled Corn and Sweet Potatoes

Marble Cheesecake with Strawberry Compote  
Guava Cake - Key Lime Tartlets - Seasonal Fresh Fruits and Berries  
**\$76.00**

### **Havana Nights**

Three Bean Chorizo Salad  
Mixed Greens with Fresh Vegetable and Cilantro Lime Vinaigrette  
Avocado, Tomato and Red Onion Salad with Fresh Cilantro  
Plantain Strips

### **From Chafing Dishes:**

Chicken Fricassee Havana Style  
Braised Beef Stuffed with Spanish Chorizo  
Pan Fried Mahi with Mango Rum Glazed  
Traditional Moros y Cristianos  
Caramelized Sweet Plantains

Banana Chocolate Tart - Pistachio Crème Brûlée  
Tres Leche Bread Pudding with Cinnamon Cream  
**\$75.00**

Minimum of 40 Guests Required for Buffets. A Maximum of Two Hour Service for Dinner Buffets



## WELCOME DRINKS

### Butler Passed on Arrival

#### Lady Godiva

Smirnoff Vanilla, Godiva White Chocolate Liqueur With a Splash of Cream

#### Key Lime Martini

Smirnoff Vanilla, Triple Sec, Liquor 43, Fresh Squeezed Lime & a Drop of Cream

#### Miami Mystique Martini

Stolichnaya Vodka, Malibu Rum & Peach Schnapps Topped with Pineapple Juice

#### Don't Take Me for Granate-tini

Stolichnaya Vodka, Pomegranate, Apple Schnapps, Lemon Juice, with a Splash of Cranberry

#### Passionate Caipirinha

Sagatiba Cachaca, Passion Fruit Syrup, Fresh Squeezed Lime & Sugar

#### Partida Margarita

Partida Silver Tequila, Agave Nectar with Fresh Squeezed Lime

#### Raspberry Old Fashioned

Muddled Raspberries and Orange Slice with Sugar & Jim Beam Bourbon

#### Kiwi Sour

VeeV, Acai Spirit, Monin Kiwi Syrup, Fresh Lemon Juice

#### Flavored Mojitos with Bacardi Superior

Passion Fruit, Pomegranate or Kiwi

#### Champagne Mojito

Bacardi Superior Rum with Muddled Mint, Sugar & Lime Topped with Champagne

#### Ginger Lemonade

Stolichnaya Vodka, Domaine de Canton Ginger Liqueur, Topped with Lemonade

**\$15.00** Per Drink



## BAR

### Hosted Bar

Unlimited Service of Liquors, Imported and Domestic Beers Soft Drinks, Mineral Waters and Juices per Hour

### Call Brands

Imported Vodka (Svedka)  
8 Year Old Standard Scotch (Johnnie Walker Red Label)  
English Gin (Beefeater)  
Caribbean Rum (Bacardi Light)  
Mexican Tequila (Sauza Gold)  
Bourbon (Jim Beam)  
Canadian Rye Whiskey (Canadian Club Whiskey)  
House Selection of Wines  
**\$23.00** per person for first hour  
**\$11.00** per additional hour

### Premium Brands

Imported Vodka (Absolut)  
12 Year Old Scotch (Johnnie Walker Black Label)  
English Gin (Bombay Sapphire)  
Caribbean Rum (Bacardi 8)  
Mexican Tequila (Sauza Commemorativo)  
Bourbon (Maker's Mark)  
Canadian Rye Whiskey (Crown Royal)  
Premium Selection of Wines  
**\$27.00** per person for first hour  
**\$13.00** per additional hour

A \$150.00 bartender fee will be incurred per bar for up to four hours of service  
A \$25.00 fee will be charged per cashier or bartender for each additional hour



## BAR

### Hosted Bar by the Drink

Tax and Gratuity Excluded

Call Brands \$10.00  
Premium Brands \$11.00  
Martini \$14.00  
Assorted Cordials \$12.00 & Up  
House Wines \$8.00  
Premium Wines \$11.00  
Imported Beers \$7.00  
Domestic Beers \$6.00  
Soft Drinks \$5.00  
Mineral Waters \$5.25

### Premium Brands

Cash Bar by the Drink  
Tax and Gratuity Included  
Call Brands \$11.00  
Premium Brands \$12.00  
Martini \$14.00  
Assorted Cordials \$12.00 & Up  
House Wines \$9.00  
Imported Beers \$8.00  
Domestic Beers \$7.00  
Soft Drinks \$5.75  
Mineral Waters \$6.25