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## 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.

## 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 Event 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. As such it is the policy of the Hotel that any outside beverage **may not be brought onto the premises**. Your Event 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 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. 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 Event 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 Event Services Department in writing or by e-mail 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% overset 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 Florida State 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. **Set-up fee applies.**

### 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.

## 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 Event 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

Boxes may be sent two (2) business days prior to the event, 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 .

## Approval

Client signature: \_\_\_\_\_

By signing this agreement, I acknowledge that I read and understood the Banquet Information and Requirements Information.



## CONTINENTAL BREAKFAST

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



### Caribbean

Passion Fruit, Mango & Orange Juices | Fruit Skewers with Pineapple and Cantaloupe Melon | Assorted Dry Cereals with 2% and Skim Milk | Wild Berry Smoothies | Assorted Homemade Breads to Include Banana Nut, Fruitcake & Date Nut Bread | Guava Pastelitos | Cheese Pastelitos



### European

Chilled Orange, Grapefruit and Tomato Juices | Sliced Fruit Display | Display of Imported Cured Meats and Cheeses to Include Prosciutto, Coppacola, Sopressata, Brie de Meaux, Gouda, Manchego | Homemade Granola with Skim Milk and Cinnamon Sugar | Assorted Plain and Fruit Yogurts | Assorted Dry Cereals with 2% and Skim Milk | Freshly Baked Brioche | Danish | Pain au Chocolat | Croissants

### Fit and Healthy



Chilled Ruby Grapefruit & Orange Juices | V8 Vegetable Juice | Sliced Fruit Display | Homemade Granola | Blueberry and Low Fat Yogurt Parfait | Assorted Dry Cereals with 2% and Skim Milk | Freshly Baked Assorted Low Fat and Bran Muffins | Cranberry Bread | Banana Nut Bread | Zucchini Bread

### Deluxe

Orange, Grapefruit and Cranberry Juices | Sliced Fruit Display | Assorted Dry Cereals with 2% and Skim Milk | Freshly Baked Pastries | Croissants | Assorted Muffins | Danish | Bagels and Cream Cheese

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

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## BREAKFAST BUFFET

### The “All American”

Florida Orange and Grapefruit Juices | Cranberry Juice | Premium Gourmet Coffee | Decaffeinated Coffee | Assorted Specialty Teas | Sweet Cream Butter | Fruit Preserves

### Pick One

Assorted Sliced Fruit Display | Fruit Skewers with Cantaloupe, Honeydew and Strawberry | Tropical Fruit Salad | Fruit Skewers with Mango, Pineapple and Strawberry

Add to Your Choice: Individual Bowls of Assorted Berries (Additional Charge)

### Pick Four

Assorted Danish | Assorted Muffins | Croissants | Pain au Chocolat | Banana Nut Bread | Zucchini Bread | Poppy Seed Bread | Cranberry Bread | Iced Cinnamon Rolls | Brioche | Ciabatta Rolls | Assorted Bagels with Cream Cheese | Assorted Cereals with 2% and Skim Milk | Home Made Granola | Assorted Yogurts | Assorted Sliced Breads & English Muffins for Toasting

### Pick One

Scrambled Eggs Plain or with Choice of One Topping: Cheese, Scallions, Mushrooms or Chives | Vegetable Frittata | Quiche Lorraine (Additional Charge) | Brie and Vegetables (Additional Charge) | Eggs Benedict (Additional Charge)

### Pick One

French Toast with Maple Syrup | Buttermilk Pancakes with Maple Syrup | Hash Brown Potatoes | Home Style Potato Wedges | Breakfast Potatoes with Onions & Peppers | Traditional Cheddar Cheese Grits | Rissole Potatoes with Garden Herbs and Caramelized Onions | Traditional **or** Steel Cut Oatmeal with Brown Sugar and Golden Raisins

### Pick Two

Spiced Sausage Patties | Chicken Apple Sausage | Traditional Sausage Links | Applewood Smoked Bacon | Thick Sliced Country Style Ham | Chorizo Sausage | Turkey Link Sausage | Canadian Bacon | Roasted Tomatoes | Baked Beans | Mini Steak (Additional Charge)

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

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## COFFEE BREAKS

All Served with Premium Gourmet Coffee, Decaffeinated Coffee & Assorted Specialty Teas  
**Ask Your Service Manager About Upgrading Any Break Experience with Services From mySpa**

### Ice Cream Break

Chocolate & Dark Chocolate | Coffee & Almond Crunch |  
 Vanilla & Almonds | Vanilla & Milk Chocolate



### Caribbean



Seasonal Fruit Skewers with Local Honey and Lime Yogurt Dip | Jamaican Meat Patties | Blue Mountain Coffee Cake | Assorted Tropical Fruit Juices

### The Health Bar



Assorted Granola & Nature Valley Fruit Bars | Assorted Crudités with Low Fat Ranch Dressing

### High Tea

Assorted Miniature Open Face Sandwiches to Include: Smoked Salmon on Pumpernickel | Egg Salad on Hearty White Bread | English Cucumber on Whole Wheat | Assorted French Pastries | Scones with Devonshire Cream and Strawberry Jam

### Starbucks Coffee Break

Assorted Scones and Pound Cakes | Assorted Chilled Frappuccinos | Starbucks Brewed Coffees with Assorted Syrups | Selections of Tazo Teas

### Little Havana

Media Noches | Ham Croquetas | Guava Pastelitos | Plantain Chips with Salsa Casera



All Coffee Breaks have a maximum duration of 30 minutes, Minimum of 10 guests required

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## 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

#### **(4) Hours of Service**

**One Cart Provided for Every 100 Attendees**

**Additional Charge for Each Additional Hour of Service**

(Fifty Person and Four Hour Minimum Required)



### Ceviche Demonstration

Ceviche is "hot" for 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

**Additional Chef Fee Per Demonstration Station when Ordering Ceviche Station for an Evening Event**

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## 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

### Add Soup to Any buffet

Southwestern Tortilla with Shredded Chicken and Green Onion | Cuban Green Plantain Bisque with Sofrito | Sancocho, Traditional Style Caribbean Soup with Vegetables | Biscayne Bay Style Clam Chowder | Chilled Golden Gazpacho with Bay Scallops | Yukon Gold Potato Vichyssoise with Crab Meat and Avocado | Chicken and Rice Noodle | Black Bean and Chorizo

### Lincoln Road



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

### From Chafing Dishes:

Grilled Marinated Skirt Steak with Spiced Chimichurri | Oregano and Lime Marinated Chicken Breast | Vichy Carrots with Italian Parsley | Paella with Grilled Vegetables, Peas and Red Peppers

Coconut Flan | Tres Leches | Rice Pudding

### Little Italy



Mixed Greens with Arugula and Shallot Dressing | Marinated Local Vegetables garnished with Assorted Olives | Vine Ripened Tomatoes, Baby Buffalo Mozzarella with Balsamico

### From Chafing Dishes:

Chicken Scallopini with Fennel and Tomato Ragout, Served with Asparagus Polenta and Marsala Sauce | Seared Swordfish Lime and Caper Berries | Spinach Cannelloni with Four Cheese Alfredo, Wild Forest Mushrooms

Wine Poached Pears with Zabaglione | Ricotta Cheese Cake | Strawberry Tiramisu

Minimum of 40 Guests Required for Lunch Buffets, Buffets have a maximum duration of 1 1/2 Hours





## RECEPTIONS

### Hors D'Oeuvres

#### Chilled Selections

- ✓ Asparagus Wrapped with Serrano Ham
- ✓ Cherry Tomato and Baby Mozzarella Bite with Basil
- ✓ Focaccia Point with Boursin and Portobello Mushroom
- ✓ Pepper Crusted Sirloin with Onion Marmalade on Parmesan Crostini
- ✓ Tomato Bruschetta with Fresh Basil on Baguette
- ✓ California Rolls with Spicy Mayo
- ✓ Grilled Eggplant Tapenade on Pita Chip
- ✓ Grilled Chorico on Avocado Puree
- ✓ Belgian Endive with Bleu Cheese Mousse and Pistachio
- ✓ Chilled Mojito Pork Tenderloin on Plantain Scoop
- ✓ Cajun Beef Tenderloin Crostini with Creole Mustard
- ✓ Sesame Crusted Ahi Tuna on Wonton Crisp with Wasabi and Asian Slaw
- ✓ Chilled Black Tiger Shrimp with Cocktail Sauce and English Cucumber
- ✓ Farm Fresh Deviled Egg with Caviar and Chive
- ✓ Smoked Chicken on Corn Bread with Chipotle Mayo
- ✓ Tequila Marinated Shrimp with Mojito Shooter
- ✓ Spoon of Bloody Mary Ceviche with Baby Rock Shrimp

#### Warm Selections

- ✓ Mushroom Stuffed with Sausage
- ✓ Pecan Chicken with Herb Aioli
- ✓ Caprese Empanada with Balsamico
- ✓ Gorgonzola Risotto Croquette with Tomato Jam
- ✓ Grilled Lamb Chops with Provencal Seasoning and Tarragon Hollandaise
- ✓ Duck a la Orange Crown with Jus
- ✓ Sausage and Cheese Mini Pizza
- ✓ Mojito Marinated Chicken Sate on Sugar Cane Skewer with Cilantro Lime Chile
- ✓ Reuben Puff with Thousand Island Sauce
- ✓ Coconut Shrimp with Mango Chutney
- ✓ Scallops in Bacon
- ✓ Chicken Wellington with Choron Sauce
- ✓ Panko Crusted Crab Cakes with Creole Remoulade
- ✓ Crab Rangoon with Sweet Chili Sauce
- ✓ Dates Stuffed with Chorico

A minimum of 50 pieces of each hors d'oeuvre is required, order in multiples of 25 after first 50.  
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 Jalapeño Herb Vinaigrette |
- ✓ Hearts of Artichoke and Asparagus 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

### **Havana Nights**



Three Bean Chorizo Salad |  
Mixed Greens with Fresh Vegetable and Cilantro Lime Vinaigrette |

- ✓ Mojito Marinated Shrimp Salad |
- Avocado, Tomato and Red Onion Salad with Fresh Cilantro, Plantain Strips |

- ✓ *From Chafing Dishes:*

Chicken Fricassee Havana Style |  
Grilled Flank Steak Marinated with Sour Oranges |  
Pan Fried Mahi with Mango Rum Glazed |  
Traditional Moros y Cristianos |  
Caramelized Sweet Plantains |

- ✓ Banana Chocolate Tart | Pistachio Crème Brûlée | Tres Leches Bread Pudding with Cinnamon Cream

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



## WELCOME DRINKS

### **Butler Passed on Arrival**

#### **Lady Godiva**

Vanilla Vodka, Godiva White Chocolate Liqueur with a Splash of Cream

#### **Key Lime Martini**

Vanilla Vodka , 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**

Leblon 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**

Kettle One Vodka, Domaine de Canton Ginger Liqueur, Topped with Lemonade

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HOSTED BAR PER HOUR

BY THE DRINK - CASH BAR



## BAR

### Hosted Bars

Unlimited Service of Liquor Selection, Wine, Imported and Domestic Beers, Soft Drinks, Mineral Waters and Juices

### 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)  
Selections of Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon Wines

### 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

**The brands listed above are subject to change, please consult with your Event Services Manager for specific requests**

A bartender fee will be incurred per bar for up to four hours of service  
An additional fee will be charged per bartender for each additional hour

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## BAR

### **Hosted Bar Charged on Consumption**

Tax and Gratuity Excluded

Call Brands  
Premium Brands  
Martini  
Assorted Cordials  
Imported Beers  
Domestic Beers  
Selection of House Wines  
Soft Drinks  
Mineral Waters

### **Cash Bar by the Drink**

Tax and Gratuity Included

Call Brands  
Premium Brands  
Martini  
Assorted Cordials  
House Wines  
Imported Beers  
Domestic Beers  
Soft Drinks  
Mineral Waters

A bartender fee will be incurred per bar for up to four hours of service  
A fee will be charged per cashier for cash bars, up to four hours of service  
An additional fee will be charged per cashier or bartender for each additional hour  
For our wine selection, please refer to the Wine List

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