



CONTENTS

SERVED WITH STYLE	1
BREAKFAST	2
BREAKS & SNACKS	7
LUNCH	10
DINNER	18
RECEPTIONS	25
STATIONS	28
BEVERAGES	32
GUIDELINES	37





www.miamidadeland.hilton.com | hilton.com

Served with Style...

The Hilton Miami Dadeland strives to be on the cutting-edge of taste, presentation and nutrition.

Our culinary team lead by Executive Chef Andrew Edwards has incorporated superfoods high in omega 3's and antioxidants alongside foods that are sustainable, all natural, Organic and locally sourced reducing our carbon footprint as a company while supporting our local community.

Let us provide 4-diamond service and a memorable experience for your catered events.











CONTINENTAL BREAKFAST

MINIMUM OF 20 PEOPLE

INCLUDES: Fresh Florida Orange Juice, Rainforest Alliance Certified Vulcan Bold Coffee and Roar Organic Teas.

Kendall Continental......\$22 Per Person

Seasonal Sliced Fruits and Berries

Fresh Pastries, Muffins and Buttery Croissants

Marmalades, Jams and Butter

Assorted Greek Nonfat Yogurts

Healthy Continental\$28 Per Person

Antioxidant Morning Juice Shot, a Blend of Watermelon,

Pineapple and Fresh Berries

Seasonal Sliced Fruits and Berries

Fresh Baked Muffins, Jams and Butter

Homemade Granola Cereal Station with Low Fat Milk and Almond Silk

Pecans, Dried Cranberries, Apricots, Pineapple, Papaya, and Cherries

Steel-Cut Oatmeal with Honey, Golden Raisins and Brown Sugar

Yogurt Parfaits with Berries and Granola

Grand Continental.....

.\$32 Per Person

Seasonal Fresh Fruit and Berries

Whole Seasonal Fruits and Bananas

Strawberry-Banana Yogurt Smoothie Shots

Bagel Toaster Station with Cream Cheese Smears

Sun-Dried Tomato, Smoked Salmon, Dill and Plain Cream Cheese

Warm Chocolate Filled and Plain Croissants, Butter Marmalades and Jams

Charcuterie of Capicola Salami and Prosciutto,

Artisan Cheeses; Georgia's Green Hill, English Cheese, White Stilton with Apricot and Buttered Chef's Toasties

CONTINENTAL BREAKFAST ENHANCEMENTS

Add a Hot Breakfast item to your Continental \$6 Per Person

MINIMUM OF 12 PEOPLE EACH

Egg, Bacon and Cheese Biscuit

Ham and Cheese Croissant

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Chorizo Egg and Cheese Burrito with Salsa

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax



PLATED BREAKFAST

MINIMUM OF 12 PEOPLE

INCLUDES: Freshly Baked Croissants, Fresh Florida Orange Juice, Rainforest Alliance Certified Vulcan Bold Coffee and Roar Organic Teas.

Trilogy of Roasted Potatoes, Grilled Asparagus and Roasted Overnight tomato.

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax





BREAKFAST BUFFETS

MINIMUM OF 40 PEOPLE

INCLUDES: Freshly Baked Pastries, Muffins, Fresh Florida Orange Juice, Rainforest Alliance Certified Vulcan Bold Coffee and Roar Organic Teas.

\$28 Per Person The Kendall Breakfast Buffet

Sliced Seasonal Fresh Fruits and Berries

Cage Free Scrambled Eggs

Crispy Applewood Smoked Bacon

Sausage Links

Roasted Yukon Gold Potatoes

The Key West Breakfast Buffet\$39 Per Person

Sliced Seasonal Fresh Fruits

Deconstructed Greek Yogurt Parfait Station with Homemade Granola, Seasonal Berries,

Popping Boba

Cage Free Scrambled Eggs

Eggs Benedict with Lump Crab Cake,

Meyer Lemon Hollandaise

Crispy Applewood Smoked Bacon

Chicken Apple Sausage Links

Trilogy of Roasted Potatoes

Southern Breakfast Buffet..... \$32 Per Person

Sliced Seasonal Fresh Fruit Display

Bagel Toaster Station with Cream Cheese Smears of Sun-Dried Tomato and Plain Cream Cheese

Scrambled Eggs Florentine with Roasted Overnight Tomatoes

Cheese Grits

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Crisp Applewood Smoked Bacon

Roasted Sweet Potato Hash

Buttermilk Biscuits and Sausage Gravy





BREAKFAST BUFFET ENHANCEMENTS

MINIMUM OF 40 PEOPLE

Additional Breakfast Buffet Enhancements available with purchase of a breakfast buffet.

Uniformed Chefs Required for Each Station at \$150 | Server Attendant Required for Each Station at \$100

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Belgium Waffles	\$7 Per Person
Choice of Red Velvet with Cream Cheese Icing or Plain wir Either Choice Comes with Whipped Butter, Strawberry Ja And Warm Maple Syrup Uniformed Chefs Required for Each Station at \$150	
Deconstructed Greek Yogurt Parfait Station Homemade Granola, Seasonal Berries, Popping Boba	\$7 Per Person
Cold Smoked Salmon	\$9 Per Person
Caper Berries, Poached Egg Whites and Yolks, Red Onions, Cream Cheese, Toasted Bagel Crisp	
Steel Cut Oatmeal and Quinoa Porridge	\$7 Per Person
Almond Silk and Florida Honey, Golden Raisins,	

Dried Cranberries, Sliced Almonds, Toasted Coconut

Egg Strudel	\$9 Per Person
Enclosed in Puff Pastry, Fresh Cracked Eggs, Baby Spinach, Goat Cheese Black Truffles Wrapped in Puff Pastry, Maltase Orange Hollandaise	
Uniformed Server Attendant Required for Each Station at \$	5100
Gourmet Omelet Station	\$12 Dar Darson
Fresh Cracked Eggs, Egg Whites, Cheddar, Feta Cheese, Goat Cheese, Pepper Jack Cheese, Red and Green Peppers Mushrooms, Asparagus, Jalapenos, Tomatoes, Onions, Spinach, Ham, Bacon	·
Ancho Sugar Cured Nueskes Bacon	\$12 Per Person
Grand Marnier Chocolate Fondue Uniformed Server Attendant Required for Each Station at \$	5100









A LA CARTE

BEVERAGES

\$5 Per Item

Pepsi, Diet Pepsi, Sierra Mist, Bottled Waters Bottle Juices, Cranberry, Apple, Orange Coke, Diet Coke and other Coke Products

\$7 Per Item

Fiji Water, Assorted Vitamin Water, Perrier Water, Saratoga Flat or Sparkling Water Starbucks Frappuccino

\$9 Per Item

Assorted Naked Power Juices, Strawberry Banana, Green Machine, Orange Mango, Blueberry Machine

Red Bull, Sugar Free Red Bull, Sobe, Monster

By Gallon

\$65 Rainforest Alliance Certified Vulcan Bold Coffee \$55 Iced Tea, Lemonade or Fruit Infuse Waters \$55 Assorted Roar Organic Teas

By Half Gallon

\$35 Rainforest Alliance Certified Vulcan Bold Coffee \$35 Iced Tea, Lemonade or Fruit Infuse Waters \$25 Assorted Roar Organic Teas

FOOD

\$5 Per Item

Assorted Nutri-Grain Bars, Assorted Kashi Bars, Assorted Protein Bars,

Whole Seasonal Apples, Pears and Bananas

\$6 Per Person

Warm Tortilla Chips and Salsa Fresh Popped Popcorn

\$5 Per Item

Assorted Cliff Bars, Salted Mixed Nuts, Novelty Ice-Cream, Nestle Crunch, Klondike Bars, Chocolate Chip Ice Cream Sandwich Cookies, Strawberry Shortcake, Fruit Bars

\$8 Per Item

Haagen-Dazs Ice Cream Bars

Morning Baker's Dozen

Assortment of Fresh Breakfast Pastries \$48 per dozen

Assorted Bagels with Cream Cheese and Butter \$48 per dozen

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Fresh Baked Muffins, Jams and Butter \$48 per dozen

Afternoon Baker's Dozen

Freshly Baked Assorted Cookies \$52 per dozen

Brownies and Blondies \$52 per dozen

Assorted Mini Cupcakes \$52 per dozen

Soft Pretzels with Whole Grain and Yellow Mustard \$52 per dozen

Guava and Cheese Pastelitos \$52 per dozen

Ham & Cheese Empanadas \$52 per dozen





PACKAGED BREAKS

BASED ON 30 MINUTES OF SERVICE

THERE IS A MINIMUM GUARANTEE OF 20 GUESTS

BREAKS INCLUDE: Bottled water, Rainforest Alliance Certified Vulcan Bold Coffee and Roar Organic Teas. Uniformed Chefs Required for Each Station at \$150 Server Attendant Required for Each Station at \$100

Apple a Day	\$14 Per Person
Fresh Spun Apples with Caramel Sauce, Display of Seasonal A Fresh Squeezed Apple Juice Shots Uniformed Server Attendant Required for Each Station at \$10	
Strawberry Fields	\$18 Per Person
Make-Your-Own Miniature Strawberry Shortcakes, Strawberr Whipped Cream and Brown Sugar, Pound Cake, Marinated Fre Strawberries, Chocolate Dipped Strawberries, Strawberry Yogurt Smoothies	
Tailgate Party	\$18 Per Person
Popcorn Cones, Warm tortilla Chips and Salsa, Warm Soft Pretzels, Melted Cheddar, Whole Grain Mustard Add Hot Cajun Peanut Action Station \$5	
Pretty in Pink	\$18 Per Person
Pink Lemonade, Miniature Red Velvet Cupcakes, Sliced Water Strawberry Cheese Cake Bites, Cranberry Red Bull Yogurt Sm	
Add Pink Cotton Candy Action Station \$5 Uniformed Chefs Required for Each Station at \$150	
Chocolate Lovers	\$18 Per Person
Chocolate Chip Cookies, Chocolate Pretzels, Chocolate Cover Blueberries, Hot Chocolate, Chocolate Biscotti	red

Habibi Break	\$16 Per Person
Red Pepper Hummus, Baba Ghanoush, South Florida Raw and Pickled Veggies, Garlic Naan Bread, Chilled Hibiscus Tea Shot	
Cookie Jar	\$18 Per Person
Cookie Jars of Freshly Baked Cookies to include Chocolate C Peanut Butter, White Chocolate Macadamia and Oatmeal Rai Individual Whole and 2% Milk	•
Feel Good	¢10 5 5
1 661 6004	\$10 Per Person
Kashi Bars and Power Bars, Pineapple and Strawberry Kabobs Bananas, Gluten Free Flaxseed Cranberry Muffins, Bottled Fru Smoothies and Fiji Waters	,
Kashi Bars and Power Bars, Pineapple and Strawberry Kabobs Bananas, Gluten Free Flaxseed Cranberry Muffins, Bottled Fru	iit

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax







PLATED LUNCH

MINIMUM OF 12 GUESTS

INCLUDES: A Choice of One Starter, One Entrée, One Dessert, Chef's Seasonal Vegetables, Warm Rolls and Creamy Butter, Iced Water with Limes, Rainforest Alliance Certified Vulcan Bold Coffee and Roar Organic Teas.

STARTER OPTION (Select One)

The Kendall Salad

Young Mixed Greens, Euro Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Spiced Walnuts, Champagne Orange Honey Blossom Vinaigrette

Manchester Salad

Crisp Romaine Hearts, Overnight Plum Tomato, Garlic Croustades, Parmesan and Dijon Dressing

Hydro Bibb Salad

Plum Tomatoes, Strawberries, Hearts of Palm, Crumbled Goat Cheese, Pickled Red Onions, Candied Pecans, Raspberry Basil Vinaigrette

Tomato Basil Soup

Ripe Tomato, Vegetable Stok, Fresh Basil

Squash Bisque

Roasted Butternut Squash with Vanilla Bean



Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax





MAIN COURSE (Select One)

Grilled Beef Outside Skirt Steak and Rice.

DESSERT OPTIONS (Select One)

Coconut Tart

Passion Fruit Custard, Mango Coulis, Candied Ginger

Sweet Plantains, Chimichurri

Chocolate Hazelnut Brulee

Vanilla Cake, Pastry Cream, Ganache, Nutella Crème Anglaise Flan Cheese Cake

Caramelized Cajeta, Fresh Berries

Key Lime Tart

Graham Cracker Crust, Crumbed Meringue, Fruit Coulis Pear Almond Tart

Roasted Fingerling Potatoes

Baked Pears, Frangipane, Amaretto Crème Anglaise

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Red Velvet Cheese Cake

Cream Cheese Icing, Seasonal Berries, Raspberry Coulis

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax



GOURMET BOXED LUNCH

ALL BOX LUNCHES INCLUDE: Tomato Mozzarella Salad or Whole-Grain Mustard Potato Salad, Dessert will include a Cliff Bar, Whole Fruit, Oreo Cookies, Soft Drinks and Bottled Waters Served on the Side

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

STARTER OPTION (Select One)

Multi Grain Chicken Croissant Sandwich	\$29 Per Person
MINIMUM OF 12 SANDWICHES PER ORDER	
Chicken Salad with Sundried Cranberries, Green Apples, Walnuts, Butter Lettuce, Tarragon Aioli	
Roast Beef Multigrain Hoagie	\$31 Per Person
MINIMUM OF 12 SANDWICHES PER ORDER	
Baby Arugula, Gouda Cheese, Burgundy Onion Marmalade, Whole Grain Mustard Mayo	

Mediterranean Wrap	\$27 Per Person
MINIMUM OF 12 SANDWICHES PER ORDER	
Baby Mixed Greens, Roasted Red Pepper Hummus, Balsan Grilled Portobello Mushrooms, Yellow Squash, Zucchini, Re	
Multi Grain Turkey Croissant Sandwich	\$29 Per Person
MINIMUM OF 12 SANDWICHES PER ORDER	
Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese and Cranberry Mayo	





CHILLED ENTRÉE SALADS

INCLUDES: A Soup, Choice of Dessert, Fresh Rolls, Iced Water with Limes, Organic Rainforest Alliance Certified Vulcan Bold Coffee and Roar Organic Teas

Mandarin Chicken Salad......\$32 Per Person

MINIMUM OF 12 SALADS PER ORDER

Crisp Mixed Greens, Chilled Roasted Chicken, Scallions, Heirloom Cherry Tomatoes, Mandarin Oranges, Crispy Wontons and Ginger Soy Dressing

Shrimp Cobb Salad\$31 Per Person

MINIMUM OF 12 SALADS PER ORDER

Chardonnay Poached Shrimp, Apple Smoked Bacon, Goat Cheese, Red Onion, Tomato, Avocados, Strawberries, Hydro Bib Lettuce, Chipotle Ranch Dressing

Churrasco Salad......\$34 Per Person

MINIMUM OF 12 SALADS PER ORDER

Churrasco Style Beef, Roasted Peppers, Caramelized Onion Marmalade, Arugula, Hydro Bib Lettuce, Chipotle Ranch Dressing

Chicken Mango Manchester.....\$32 Per Person

MINIMUM OF 12 SALADS PER ORDER

Grilled Chicken Breast with Hearts of Romaine. Pesto Croustades, Sliced Mangos, Pecorino Romano Cheese and Creamy Caesar Dressing

DESSERT OPTIONS (Select One)

Coconut Tart

Passion Fruit Custard, Mango Coulis, Candied Ginger

Chocolate Hazelnut Brulee

Vanilla Cake, Pastry Cream, Ganache, Nutella Crème Anglaise Flan Cheese Cake

Caramelized Cajeta. Fresh Berries

Key Lime Tart

Graham Cracker Crust. Crumbed Meringue, Fruit Coulis Pear Almond Tart

Baked Pears, Frangipane. Amaretto Crème Anglaise Red Velvet Cheese Cake

Cream Cheese Icing, Seasonal Berries, Raspberry Coulis

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax

13



LUNCH BUFFET

MINIMUM OF 40 PEOPLE

INCLUDES: A Selection of Salads, Desserts, Iced Water with Limes, Rainforest Alliance Certified Vulcan Bold Coffee and Roar Organic Teas.

* Uniformed Chefs Required for Each Station at \$150

\$42 Per Person

Dagwood Deli\$37 Per Person

Roasted Butternut Squash Soup

Seasonal Mixed Greens with Cherry Tomatoes, Cucumbers, Dried Cranberries, Julienne Carrots, Balsamic Rosemary Vinaigrette and Raspberry Basil Vinaigrette

Whole Grain Mustard Potato Salad, Pineapple Cole Slaw Shots

Smoked Turkey Breast, Roast Beef, Ham

Dijon and Whole Grain Mustards, Pesto and Sun-Dried Tomato Aioli's

Artisan Breads, Marble Rye, Brioche, Cranberry, Multi Grain Croissant

Cheddar, Swiss and Provolone Cheese Slices

Bib Lettuce, Sliced Tomatoes, Red Onions,

Dill Pickle Spears

Assorted Kettle Chips and Assorted Fresh Baked Cookies

Add-Hot Grilled Chicken Breast \$5 Per Person

Southwestern Fare.....

Chicken Tortilla Tomatillo Soup.

Beef and Chicken Fajita, Warm Flour Tortillas

Cheese and Avocado on the Side Ancho Red Pepper Rice

Cilantro Grilled Squash and Red onions

Warm Cinnamon Churros, Dulce De Leche Cake

Add Guacamole Station with Warm Chips to Your Salsa Bar for \$6 Per Person

Uniformed Chefs Required for Each Station at \$150

Cilantro Lime Vinaigrette

Roasted Corn and Black Bean Salad

Roasted Red Pepper Vinaigrette and

Spring Mix, Plum Tomatoes, Pickled Red

Onions, Crumbled Feta, English Cucumbers,

Salad Bar and Toppings, Pico de Gallo, Sour Cream, Shredded Cheddar Cheese, House-Made Roja and Tomatillo Salsa

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax







Iceberg Wedges, Tomatoes, Sliced Red Onions, Cheddar, Swiss and Blue Cheese Slices. Bacon, Avocado Balsamic Vinaigrette and Bib Lettuce, Sliced Tomatoes, Red Onions, Dijon Mustard Vinaigrette Dill Pickle Spears Sliced Watermelon, Macaroni Salad. Ketchup, Dijon and Yellow Mustard, Mayo, Brioche Buns and Ciabatta Bread House Made Burgers, Grilled Chicken Breast. Grilled Summer Sausage with Caramelized Onions Homemade Brownies and Blondies with Guava Ranch Style Beans with Bacon, Fried Pickles Add Seared Moio Mahi-Mahi for \$6 Per Person Cones with Chipotle Ranch, Uniformed Chefs Required for Each Station at \$150 Italian Wedding Soup Pesto Grilled Chicken with Basil Cream Hearts of Romaine, Garlic Croutons. Homemade Beef Lasagna Parmesan Cheese and Cherry Tomatoes, Baked Italian Ratatouille Roasted Shallot and Garlic Vinaigrette Warm Garlic Bread Sticks and Tomato Basil Vinaigrette Chocolate Dipped Mini Cannoli's & Tiramisu Cake Antipasto Salad with Pepperoni, Salami, Roasted Peppers and Italian Cheeses, Add Flatbread with Tuscan Grilled Vegetables Red Wine Vinaigrette and Mozzarella for \$5 Per Person Grilled Chicken Breast with Pineapple Salsa Mixed Greens with Plum Tomato. Cucumbers. Hearts of Palm, Mojito Vinaigrette and Warm Cuban Sandwiches with Pulled Pork. Mango Vinaigrette Sliced Ham, Pickles and Wholegrain Mustard Island Bay Shrimp and Mango Salad Shots, Cilantro Lime Black Beans Rice and Tomato. Cucumber and Red Onion Salad Island Plantains

Guava Cake & Mini Caramel Flan

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax

www.miamidadeland.hilton.com | hilton.com





Chimichurri Sauce

with Cilantro Lime Vinaigrette

Bacon Wrapped Mojo Pork Tenderloin with

HORS D'OEUVRES

MINIMUM OF 50 PIECES EACH

HOT

\$5 per Item

Brie & Pear Phyllo Triangles
Tomato Basil Arancini
Bacon & Leek Quiche
Chicken Croquette
Cheese Taquitos
Cheese & Plantain Empanadas
Vegetable Spring Rolls, Plum-Dipping Sauce

\$6 per Item

Gorgonzola Risotto Arancini, Tomato Bacon Jam Coconut Shrimp-Thai Chili Dipping Sauce Chili Lime Glazed Chicken Skewers Mini Beef Wellingtons, Rosemary Marsala Demi-Glace Conch Fritters, Spicy Aioli Churrasco Steak Skewers. Chimichurri Sauce

\$7 per Item

Short Rib Pot Pie Quiche

Lobster Shrimp Mango Empanadas Lamb Sautés, Blackberry Sage Demi Lobster Spring Roll Bacon Wrapped White Tiger Shrimp Lamb & Mint Wellington, Port Demi

COLD

\$5 per Item

Camembert & Caramelized Onion Crostini Vegetable Skewer Brie Caramelized Pear & Almond Belgium Endive, Blue Cheese & Pecan Glaze Olive Tapenade, Goat Cheese Bruschetta

\$6 per Item

Asparagus Green, Prosciutto Wrap Smoked Salmon Pretzel Lollipop Seared Pineapple, Manchego Skewer California Roll, Crab, Cucumber, Avocado, Soy Sriracha Aioli Fig Wrapped in Prosciutto

\$7 per Item

Watermelon Cup with Feta Apple Grand Marnier & Goat Cheese Strawberry Filled with Triple Brie Cream Apricot Dried, Camembert & Prosciutto Chicken & Grilled Avocado



Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax











PLATED DINNER

MINIMUM OF 30 GUESTS

INCLUDES: A Choice of one Starter, One Entrée, One Dessert, Chef's Seasonal Vegetables, Warm Rolls and Butter, Rainforest Alliance Certified Vulcan Bold Coffee and Roar Organic Teas, Iced Water with Limes.

CHOICE OF STARTER

Kendall Salad

English Cucumber Tied Young Baby Greens, Heirloom Tomatoes, Candied Pecans, Sun-Dried Cherries, Feta Cheese, White Balsamic Pomegranate Dressing

Manchester Salad

Hearts of Crisp Romaine, Hearts of Palm, Overnight Roma Tomato, Roasted Garlic Croustade, Creamy Dijon and Tarragon Dressing

Spinach Salad

Young Spinach, Watercress, Endive, Crumbled Goat Cheese, Heirloom Tomato, Popcorn Shoots, Orange Blossom Champagne Dressing

Lobster Bisque En Croute

Laced with Courvoisier, Domed with Puff Pastry

Butternut Squash Bisque

Roasted Butternut Squash with Vanilla Bean

Tomato Bocconcini Martinis

Ripe Tomatoes, Mozzarella, EVO, Balsamic Reduction, Chiffonade of Basil

Guacamole Action Station

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines





CHOICE OF ENTRÉE

Atlantic Salmon

Atlantic Saimon \$32 Per Person	
Pistachio-Crusted, Chardonnay Orange Vin Blanc,	
Basmati Rice, Red Quinoa, Leeks and Dried Apricots	
Line Caught Mahi Mahi\$52 Per Person	
Wasabi Aioli-Crusted Mahi Mahi, Soy Citrus Butter Sauce,	
Jasmine Coconut Rice, Nori Chiffonade	
Chicken Key Lime and Brie Cheese\$48 Per Person	
All Natural Frenched Chicken Breast, Brie Cheese,	
Key Lime Beurre Blanc, Peruvian Mash	
Chicken Saltimbocca\$49 Per Person	
All Natural Frenched Chicken Breast, Prosciutto,	
Provolone Cheese, Tomato Coulis, Sage Lemon Gnocchi	
Florida Red Grouper	
and Shrimp\$58 Per Person	
Blackened Madeira Beach Grouper and Shrimp,	
Mango Chili Tapenade, Fried Caribbean Plantains	
Mango Chiii Tapenade, Fried Caribbean Flantains	
Beef Tenderloin and Shrimp\$74 Per Person	
Tenderloin of Beef, Peppercorn Demi-Glace,	
Scampi-Style Shrimp, Port Braised Cipollini Onions,	
Duet of Peruvian Blue and Yukon Gold Potatoes	
Zasta. Salamana in anon ona rotatos	



Beef Tenderloin and Maine Lobster Tail......\$88 Per Person

Grille Tenderloin of Beef, Rosemary Marsala Demi, Champagne Poached 4 oz. Main Lobster Tail, Sweet Potato Royal

Beef Tenderloin and Pesto Chicken......\$72 Per Person

Tenderloin of Beef, Peppercorn Demi-Pesto Crusted All Natural Chicken Sun-Dried Tomato Coulis, Smokey Bleu Cheese Yukon Whipped Potatoes

> Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax

www.miamidadeland.hilton.com | hilton.com



Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

\$52 Per Person



CHOICE OF DESSERTS

Miami Mojito

Chocolate Rum Cake, Ganache Key Lime Mint Mousse

Grand Marnier Strawberry Bar

Strawberry Gelee with Citrus Cookie, Kiwi Coulis

Chocolate Hazelnut Praline Bombe

Chocolate Fudge Cake, Dark Chocolate Mousse, Hazelnut Praline Filling, Chocolate Ganache

Café Con Leche

Rich Chocolate Mocha Mousse, Brownie Cake, Cinnamon Cream Froth, Kahlua Crème Anglaise

Mango Colada

Mango Mousse, Coconut and Passion Fruit Sponge, Raspberry Rum

Chocolate Crunch Bar

Dark Chocolate Toffee, Ganache, Crispy Feuillentine, Raspberry Chambord Coulis

Key Lime Tart

Graham Cracker Crust, Crumbed Meringue, Fruit Coulis



Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax





DINNER BUFFETS

MINIMUM OF 50 GUESTS

Uniformed Chefs Required for Each Station at \$150 Server Attendant Required for Each Station at \$100 **ALL DINNER BUFFETS INCLUDE: Rainforest Alliance** Certified Vulcan Bold Coffee and Roar Organic Teas, Iced Water with Limes.

That's Amore \$64 Per Person

Gulf Coast Creole \$78 Per Person

Tuscan White Bean Soup

Hearts of Baby Romaine, Garlic Croutons and Parmesan Cheese, Roasted Shallot and Garlic Vinaigrette and Tomato Basil Vinaigrette

Bocconcini Mozzarella Martini, Heirloom Cherry Tomatoes, Balsamic Reduction Basil

Chicken Piccatta with Caper Berry Cream and Basil Oil

Chianti Wine Braised Beef Short Ribs with Caramelized Cipollini Onions and Natural Jus

Penne Pasta, Young Spinach, Sun-Dried Tomatoes, White Truffle Cream and Parmesan

Sautéed Tuscan Vegetables, Grilled Asparagus and Oven Dried Tomatoes

Italian Rum Cake

Chocolate Dipped-Mini Cannoli's

Seafood Gumbo, White Rice. Louisiana Hot Sauce and Garlic Bread

Young Greens and Spinach, Sun-Dried Tomatoes, Artichokes, Apple Wood Smoked Bacon, Garlic Croutons, Whole Grain Mustard Vinaigrette

Orzo Pasta and Shrimp Salad Shots with Tasso Ham and Cajun Dressing

Blackened Snapper and Crawfish Etouffee

Chicken and Andouille Jambalaya

Old Bay Red Potatoes

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Fried Green Tomatoes and Sweet Corn Succotash

Bananas Foster with Vanilla Bean Ice Cream Uniformed Chefs Required for Each Station at \$150 or Server Attendant Required for Each Station at \$100

Croissant Bread Pudding with Rum Crème Anglaise

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax



Tropical Buffet

....\$62 Per Person

Spiced Pumpkin Soup

Island Mixed Greens with Mango, Tomatoes, Red Onions and heart of Palm, Passion Fruit Vinaigrette and Mango Vinaigrette

Shrimp, Mango and Avocado Salad

Conch Fritters with Spicy Dipping Sauce

Kingston Grilled Chicken, Mango Mint Salsa

Creole Mahi Mahi, Tomato, Pepper and Onion Sofrito

Warm Johnny Cakes

Island Peas and Rice

Caribbean Vegetables

Island Bunt Cakes, Rum Raisin & Chocolate Carmel with Sea Salt

Baby Iceberg Wedges, Plum Tomatoes, Crumbled Bleu Cheese, Applewood Smoked Bacon and

Candied Pecans, Avocado Balsamic Vinaigrette and Dijon Mustard Vinaigrette

Macaroni Salad with Black Truffle Dijon Dressing

Tri Color Potato Salad, Whole Grain

Mustard Sherry Dressing

Grilled Chicken Breast, Bourbon BBQ Sauce

Summer Sausages with Caramelized Onion

BBQ Brisket with Tobacco Onions

Roasted Corn on the Cob with Manchego Cheese

Warm Jalapeno Corn Bread Muffins with Honey Butter

Red Velvet Cake, Cream Cheese Icing

Bread Pudding with Amaretto Crème Anglaise

Add Texas BBQ Ribs for \$9 per person

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Server Attendant Required for Each Station at \$100

Ancho Cured Baby Back Ribs, Ancho Honey BBQ





The Floridian..... \$74 Per Person Young Romaine Hearts and Iceberg, Sliced Strawberries, Dried Cranberries, Crumbled Blue Cheese, Spiced Pecans, with a Lime Vinaigrette Honey Orange Blossom Vinaigrette and Pineapple Three Bean Chorizo Salad Rosemary Vinaigrette Key Lime Shrimp and Scallop Ceviche Onion, lime, Ají Amarillo, Leche de Tigre Local Cucumber. Plum Tomato and Red Onion Salad Shots

Jerk Rubbed NY Strip, Fried Plantains and Chimichurri Uniformed Chefs Required for Each Station at \$150

Grilled Chicken Thighs, Coconut Ginger Key Lime Cream

Conch Fritters with Spicy Aioli

Rum-Infused Sliced Watermelon

Grilled Florida Prawns with Mango Chili Salsa (2 per Person)

Key Lime Bunt Cake, Grand Marnier Marinated Berries

Mini Mojito Cupcakes

Mixed Green, Avocado-Tomato-Red Onion Salad-Cilantro

Peruvian Ceviche Shots- Mahi Mahi, Shaved Purple

Honey Garlic Chicken Thighs, Sour Orange Butter Sauce

Roasted "Mojo" Pork

Churrasco with Chimichurri Sauce

Traditional Moros y Cristiano's

Sweet Plantains

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Chefs Seasonal Vegetables

Dulce de leche Mini Cup Cakes,

Coconut Flan's & Guava Cheese Cake









RECEPTION PACKAGES

ONE HOUR OF SERVICE. MINIMUM OF 30 PEOPLE REQUIRED

South Pacific Reception..... Tomato and Mozzarella Bocconcini Martini. Soba Noodle, Edamame Salad in Box, Dragon Fruit a nd Pineapple Presentation Balsamic Reduction EVO Fresh Basil Belgium Endive, Blue Cheese & Pecan Glaze Hawaiian Tuna Poke on Eatable Spoon Gourmet Cheese Presentation with Chef's Buttered Toasties Oysters on the Half Shell, Key Lime Mignonette, Horse Radish Cocktail Sauce. Tabasco Champagne Vanilla-Poached Shrimp with Cocktail Sauce and Lemon (2 Pieces Per Person) Seasonal Fruit and Berries Shots, Port Wine Pipettes Gorgonzola Risotto Arancini, Tomato Bacon Jam Homemade Assorted Sushi Maki, with Wasabi, Pickled Gingers, Lite Soy Sauce (2 Pieces Per Person) Churrasco Steak Skewers with Chimichurri Dipping Sauce The Dadeland Reception......\$42 Per Person Chicken & Grilled Avocado Lobster Shrimp Mango Empanadas Asparagus Green, Prosciutto Wrap Vegetable Skewer International Cheese Presentation with Crusty Breads and Crackers Gourmet Cheese Presentation with Chef's Butter Toasties Coconut Shrimp-Thai Chili Dipping Sauce Grilled Vegetable Martinis with Gorgonzola and Balsamic Vegetable Spring Rolls, Plum-Dipping Sauce Bacon & Leek Quiche Young Vegetable Crudites with Black Bean Hemp Seed Hummus. Chili Lime Glazed Chicken Skewers

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax



\$41 Per Person



INSPIRING PRESENTATIONS

MINIMUM OF 30 GUESTS

Uniformed Chefs Required for Each Station at \$150

Sliced Serrano Ham, Burgundy Onion Marmalade, Roasted Garlic Croustade Goat Cheese Montaditos with Caramelized Onions, House Bacon Jam Garlic Croustade

Uniformed Chefs Required for Each Station at \$150

Deep Blue Sushi\$18 Per Person

Homemade Assorted Sushi Maki, Wasabi, Pickled Gingers, Lite Soy Sauce (3 Pieces Per Person)

Champagne Vanilla
Poached Shrimp Shots......\$16 Per Person

Cocktails Sauce, Lemon, Tabasco (2 Pieces Per Person)

Gourmet Cheese Presentation......\$16 Per Person

English Cheddar, Georgia Cheese, Marinated Feta, Caramelized Onion Cheddar, Winsor Cheddar with Port, Apricot White Stilton, Manchego, Quince Paste, Fig Cake, Local Honeycomb, Whole Grain Mustard, Chef's Buttered Toasties



Seasonal Fruit and Berries, Reduced Port Wine Pipettes

Vegetable Raw Bar\$8 Per Person

Broccolini, Asparagus, Crimini Mushrooms, Baby Carrots, Sunburst Squash, Zucchini, Radish Red Pepper Hummus, Caramelized Onion Dip and Lavhosh Crackers

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax









ACTION STATIONS

MINIMUM OF 30 GUESTS

Uniformed Chefs Required for Each Station at \$150 Server Attendant Required for Each Station at \$100

Ceviche Shooters Contest\$26 Per Person

Who makes the best Ceviche; please Vote and the results will be announced later that evening.

PERUVIAN

Mahi Mahi, Shaved Purple Onion, Lime, Habanero, Golden Potato, Ají Amarillo Air, Leche de Tigre

ECUADORIAN

Compressed Shrimp, Tomato, Cilantro, Lime, Purple Onion, Plantain Chips, Roasted Corn

Uniformed Chefs Required for Each Station at \$150

Potato-Tini Station......\$17 Per Person

Duet of Scallion and Horseradish Whipped Potatoes Apple Smoked Bacon, Cheddar Cheese, Scallions, Sour Cream, Black Olive Caviar

Server Attendant Required for Each Station at \$100

Pastabilities Station......\$19 Per Person

Whole Wheat Penne Pasta, Caramelized Onions, Peppers, Pomodoro Sauce Potato Gnocchi, Young Spinach, Sun-Dried Tomato, White Truffle Cream, Parmesan Cheese

Add Italian Grilled Sausage or Grilled Chicken for \$6 per person

Uniformed Chefs Required for Each Station at \$150

Quesadilla Station.....\$24 Per Person

Grilled Chicken, Balsamic Crimini Mushrooms and Brie Cheese Duck Confit with Sun-dried Cherries and Gouda Cheese House Made Roasted Tomato Salsa, Tomatillo Salsa, Sour Cream, Warm Tortilla Chips

Guacamole Action Station

Uniformed Chefs Required for Each Station at \$150

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax





CARVING STATIONS

MINIMUM OF GUESTS

Uniformed Chefs Required for Each Station at \$150 Server Attendant Required for Each Station at \$100



Cool Mango Relish and Fried Plantains Minimum 30 Guests

Server Attendant Required for Each Station at \$100

Candied Nuskies Spiral Ham.....\$14 Per Person

Pineapple Bourbon Sauce and Hawaiian Sweet Rolls Minimum 30 Guests

Server Attendant Required for Each Station at \$100

Roast Top Round of Beef......\$9 Per Person

Slow Roasted with Horseradish Cream, Whole Grain Mustard, Soft Rolls *Minimum 100 Guests*

Server Attendant Required for Each Station at \$100



Deep Fried Turkey Breast......\$14 Per Person

Sage Gravy, Cranberry Relish, Mini Cornbread Muffins, Honey Butter *Minimum 25 Guests*

Server Attendant Required for Each Station at \$100

Adobo Rubbed Pork Tenderloins\$14 Per Person

Wrapped in Bacon and Served with Chimichurri Sauce Four Tenderloins per Order

Minimum 30 Guests

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Server Attendant Required for Each Station at \$100





DESSERT ACTION STATION

MINIMUM OF 30 GUESTS

Uniformed Chefs Required for Each Station at \$150 Server Attendant Required for Each Station at \$100

Nitrogen Wine Sorbet Station
Bananas Foster Station
Chocolate Fondue Station
Champagne Bellini Station
Dessert Reception



Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax

30

Uniformed Chefs Required for Each Station at \$150







BAR

ONE BARTENDER PER 100 GUESTS IS REQUIRED. \$100 for Host Bar up to Four Hours, Per Bar \$50 Each Additional Hour, Per Bar \$150 for Cash Bar for Up to Four Hours, Per Bar **ALL BARS INCLUDE:** Imported and Domestic Beers, O'Doul's Non-alcoholic Malt Beverage, Soft Drinks, Juice, Water

WELL ESSENTIALS BAR PACKAGES

ONE HOUR \$18 PER PERSON - ADDITIONAL HOUR \$7

Chardonnay	House
Cabernet Sauvignon	House
Beer	Bud Light Budweiser Heineken Corona Miller Lite
Vodka	. Kamchatka
Gin	. Gilays
Rum	.Rum Rico
Tequila	. Montezuma
Bourbon	Old Crown

EXCEPTIONAL CALL BAR PACKAGES

ONE HOUR \$22 PER GUEST - ADDITIONAL HOUR \$7

Chardonnay	House
Cabernet Sauvignon	House
Beer	Bud Light Budweiser Heineken Corona Extra Miller Lite
Vodka	Absolute
Gin	Tanqueray
Rum	Bacardi
Tequila	Sauza Hornitos Reposado
American Whiskey	Jack Danieľs
Scotch	Dewar's White Label

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax

32



BAR

ONE BARTENDER PER 100 GUESTS IS REQUIRED. \$100 for Host Bar up to Four Hours, Per Bar \$50 Each Additional Hour, Per Bar

\$150 for Cash Bar for Up to Four Hours, Per Bar

ALL BARS INCLUDE: Imported and Domestic Beers, O'Doul's Non-alcoholic Malt Beverage, Soft Drinks, Juice, Water

PREMIUM EXTRAORDINARY BAR PACKAGES

ONE HOUR \$27 PER GUEST- ADDITIONAL HOUR \$9

Chardonnay	House
Cabernet Sauvignon	House
Beer	Bud Light Budweiser Corona Extra Heineken Miller Lite
Vodka	Ketel One
Gin	Bombay Sapphire
Rum	Bacardi
Tequila	Patrón Silver
Bourbon	Makers Mark
Scotch	Johnnie Walker Black

BEVERAGES

NON-ALCOHOLIC BAR

ONE HOUR \$7

EACH ADDITIONAL HOUR \$4

BEER, WINE AND SODA BAR

ONE HOUR \$16

EACH ADDITIONAL HOUR \$6

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax



BARS & SPIRITS

HOSTED BAR

Call Brands	\$9
Call Wines by the Glass	\$9
Premium Brands	\$10
Premium Wines by the Glass	\$10
Ultra-Premium Brand	\$11
Ultra-Premium Wines by the Glass	\$11
Imported Beer	\$7
Domestic Beer	\$6
Soft Drinks	\$4
Fruit Juice	\$4
Bottled Water	\$4

CASH BAR

Call Wines by the Glass	Call Brands	\$12
Premium Wines by the Glass		\$12
by the Glass	Premium Brands	\$13
Ultra-Premium Wines by the Glass		\$13
by the Glass	Ultra-Premium Brands	\$14
Domestic BeerSoft DrinksFruit Juice		\$14
Soft DrinksFruit Juice	Imported Beer	\$9
Fruit Juice	Domestic Beer	\$7
	Soft Drinks	\$5
Bottled Water	Fruit Juice	\$5
Boccioaaco.	Bottled Water	\$5





WATER MENU

THE FINEST WATERS FROM AROUND THE WORLD

PRICES ARE PER BOTTLE

WHAT'S YOUR (PH)

Premium water has a pH that ranges from 5 to 10. Acidic Waters (pH below 6.7) will taste somewhat tart. Alkaline waters (pH 7.3-7.8) may taste slightly sweet.

Speyside Glenlivet\$12

Country of Origin: Scotland, United Kingdom Source: Slochd and Clash Type: Spring Water-Still or Sparkling Hardness: Slightly Hard Orientation: Hint of Sweet pH: 7.7 TDS: 58

Saratoga.....\$9

Country of Origin: United States Source: Adirondack Foothills Saratoga Springs, NY Type: Spring Water-Still or Sparkling Orientation: Slightly Sweet pH: 7 TDS: 73

Tau......\$12

Country of Origin: Wales Source: Llanon Type: Artesian Water–Still or Sparkling Hardness: Hard Orientation: Neutral pH: 7.2 TDS: 208

Vichy Catalan.....\$13

pH: 6.8 TDS: 3052

Country of Origin: Spain Source: Caldes de Malavella Type: Mineral Water-Sparkling Hardness: Hard Orientation: Alkaline

Gerolsteiner......\$12

Country of Origin: Germany Source: Volcanic Eifel, Gerolstein Type: Mineral Water-Sparkling Hardness: Very Hard *Orientation: Acidic* pH: 5.9 TDS: 2,527

WHAT IS YOUR (TDS)

TDS-Total Dissolved Solids is the sum of all the minerals in the water. Low TDS in water will have a Sharp Crisp Taste. Higher TDS in water provides more 'Mouth feel' or 'Taste.

Speyside Glenlivet\$12

Country of Origin: Scotland, United Kingdom Source: Slochd and Clash Type: Spring Water-Still or Sparkling Hardness: Slightly Hard Orientation: Hint of Sweet

pH: 7.7 TDS: 58

Saratoga.....\$9

Country of Origin: United States Source: Adirondack Foothills Saratoga Springs, NY Type: Spring Water-Still or Sparkling Orientation: Slightly Sweet pH: 7 TDS: 73

Tau......\$12

Country of Origin: Wales Source: Llanon Type: Artesian Water–Still or Sparkling Hardness: Hard Orientation: Neutral pH: 7.2 TDS: 208

Vichy Catalan.....\$13

Country of Origin: Spain Source: Caldes de Malavella Type: Mineral Water-Sparkling Hardness: Hard Orientation: Alkaline pH: 6.8 TDS: 3052

Gerolsteiner......\$12

Country of Origin: Germany Source: Volcanic Eifel, Gerolstein Type: Mineral Water-Sparkling Hardness: Very Hard Orientation: Acidic pH: 5.9 TDS: 2,527

35







CATERING MENU GUIDELINES

General Information

The Hilton Miami Dadeland is proud to offer its elegant Function Rooms along with its professional service and staff to assist with the arrangements for your forthcoming catered affair. Please do not hesitate to ask for assistance at any time. All reservations and agreements are made upon and are subject to, the rules and regulations of the hotel and the following conditions:

Food and Beverage

All food and beverage items must be purchased exclusively by the Hilton Miami Dadeland Hotel and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. The Hilton Miami Dadeland prohibits the removal of food and beverage from our premises or functions. The Hilton Miami Dadeland Hotel is the only licensed authority to serve and sell alcoholic beverages on premises. The hotel will require appropriate ID for anyone who appears to be under the age of 21. Florida Liquor Law requires all alcoholic service to end at 2:00am.

Guarantees

Your guaranteed guest count is due by 12:00 pm noon, four (4) business days prior to your event date. In the event that this update is not received as scheduled, the anticipated attendance number will be used as the guarantee.

All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater. This number shall constitute a guarantee and is not subject to reduction. 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. The Hilton Miami Dadeland Hotel will prepare three percent (3%) above your food guarantee for functions up to 250 guests and two percent (2%) for functions over 250 guests. The Hilton Miami Dadeland Hotel is not responsible for any meals exceeding the three (3%) overage; however, we will accommodate such occurrences to the best of our ability. Hilton Miami Dadeland Hotel catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements The hotel reserves the right to provide a vegan meal to a number not greater than 5% of the actual guarantee.

Buffet Stations

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

Food preparation for banquet buffets is based on (1) serving person. The minimum number of people required for a buffet is outlined in our catering menus. The time limit for buffets and reception is outlined under duration of meals. Food can be refreshed for extensions on this time limit at a cost per person.

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax



Duration of Meals

Our Buffets and Food Stations are all priced as per the below maximum meal duration:

- · Breakfast Buffet 1.5 Hours
- · Lunch Buffet 1.5 Hours
- Dinner Buffet 2 Hours
- Coffee Breaks 30 Minutes
- Reception Stations added to a Dinner Buffet 2 Hours
- Reception Stations (No Dinner) 1 Hour

Should you require additional time for your food presentation this can be arranged. Please speak with your catering/ Conference Manager for a personalized proposal and pricing.

Special Menus

Hilton Miami Dadeland is proud to accommodate any special dietary meal request. Please note certain requests will incur additional fees depending on market prices (i.e. Kosher, Halal, etc.)

Outdoor Functions

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation provided by weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

A decision will be made by 8:00pm the evening prior for breakfast, by 7:00am the day of the event for lunch and by 12:00pm for evening functions. The hotel reserves the right to make the final decision on event location.

Please note that china or glassware will not be allowed for outdoor events by the pool.





Service Charges and Tax

All food, beverage, audio visual, and meeting room rental charges, unless otherwise specified are subject to our customary twenty- four (24%) service charge and 9% sales tax (note: service charge is taxable). In the event your organization is tax exempt in the State of Florida, we are required to have a copy of your tax-exempt status upon signing of the contract.

Additional Fees

Chef Attendants are provided at a charge of \$150.00 per Chef, per event.

A minimum of (1) Bartender is required for every 100 guests. Bartenders are provided at a charge of \$150.00 per event based upon three (3) hours of service.

All Buffet Menus require a minimum of 40 guests unless otherwise specified.

A bartender fee will be applied to any consumption or cash bar if the sales per bartender do not exceed \$500.00

If additional servers and staff members are required for an event, \$65.00 per hour per server for each staff member will apply. If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge 15 percent surcharge added to the bill.

Decor and Entertainment

The ambiance of your event can be enhanced by specialty linens, theme decor packages and entertainment. We have a wide range of recommended resources available. Your Catering/Conference Manager would be happy to make suggestions for you. Decorations or displays which are brought into the Hotel from an outside source must have prior approval. Please consult with your Convention Services Manager regarding our policies. No items may be affixed to doors, walls, windows or ceilings. Confetti Cannons are never permitted at any event.

Meeting Materials

Served with Style | Breakfast | Breaks & Snacks | Lunch | Dinner | Receptions | Stations | Beverages | Guidelines

The Hotel will not be held responsible for the damage or loss of any merchandise or meeting materials brought into the hotel or for any items left unattended. Meeting collateral or documents that are left after the close of the meeting or conference will be retained for five (5) days. If not claimed, they will be securely disposed of.

Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices subject to 24% Taxable Service Charge and 9% Sales Tax



Registration Desks, Signage and Literature

No signage of any kind is permitted in the Hotel's Lobby. Signage is only permitted on the Ballroom Level. The Hotel has a reader board screen outside each meeting room so that your event schedule may be publicized. The Hotel reserves the right to remove any signage which is deemed to be inappropriate.

To ensure the comfort and of our Hotel Guests and ambiance of our facilities, registration tables, hospitality desks or information desks are not permitted in the Hotel's Lobby.

The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A \$75.00 charge per banner will apply.

Outside Vendors

The Hotel will permit outside vendors offering services not provided by the Hotel or our in - house audio/visual partner. Please obtain approval from your Catering/Conference Services Manager prior to contracting these services. Liability Insurance is required before any outside vendor is permitted to enter the Hotel facilities. It is expected that these individual conduct themselves as professionals and work effectively with our team. It is also expected that all individuals be appropriately attired if they are working in any front of the house areas. Vendors must use Hotel employee restrooms and are not permitted access to the Employee Dining Room. Load in or unload through

the Hotel's main entrance is strictly prohibited. Vendors must use our loading and unloading area. Any vendor who does not abide by Hilton Miami Dadeland policies and procedures will be asked to leave the premises.

Payment

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

Audio Visual

For your convenience, Presentation Services Audio Visual (PSAV) is our inhouse professionals providing a knowledgeable, on-site team and state of the art equipment.

Room Assignment and Seating

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of eight or ten (8-10) guests each. If a lower ratio is required, additional labor charges will apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability.







Shipping and Packages

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery;

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Package handling fee of \$10 per box will be assessed.

Special mailing services are done through the Front Desk at a nominal fee.

For all your business needs, including copying, faxing, creative services, and video duplication please speak to your Event Manager. Our Business Center is in the lobby and is open 24 hours to all in-house guests.

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through.

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.



RETURN TO START





