



## EVENT MENU

### WELCOME TO AC MIAMI DADELAND HOTEL

We are proud to offer you our event menus.

Our talented team is ready to serve the best creative eats and drinks inspired by the area. You bring the guests and we will focus on the rest.

Keys to Success:

- Free WIFI in meeting space and sleeping rooms
- Elegant and intimate settings with ample space
- Attentive service
- Localized menu
- AC Kitchen
- Lounge and roof top bar



# BREAKFAST

## BREAKFAST BUFFET

### Dadeland Continental

PER PERSON

Assorted Yogurts  
Sliced Seasonal Fruits  
Assorted Cereals  
Milk, Soy Milk, Almond Milk  
Fresh baked Croissants, Muffins, Danishes, Bagels, and Artisan Breads with Nutella, Assorted Jams, Butter and Cream Cheese

24

### American

PER PERSON

Sliced Seasonal Fruits  
Scrambled Eggs  
Homemade Breakfast Potatoes  
Crispy Bacon  
Fresh baked Croissants, Muffins, Danishes, Bagels, and Artisan Breads with Nutella, Assorted Jams, Butter and Cream Cheese  
Assorted Cereals  
Milk, Soy Milk, Almond Milk  
Oatmeal with Assorted Toppings – Brown Sugar, Candied Walnuts, Dried Fruit, Honey

32

### Little Havana

PER PERSON

Sliced Seasonal Fruits  
Scrambled Eggs  
Cuban Toast  
Ham Croquettes  
Guava & Cheese Pastelitos

26

### Omelete Station

30 Person Minimum

PER PERSON

Sliced Seasonal Fruits  
Crispy Bacon  
Homemade Breakfast Potatoes  
Fresh baked Croissants, Muffins, Danishes, Bagels, and Artisan Breads with Nutella, Assorted Jams, Butter and Cream Cheese

34

Add Ons:

-Egg Whites, Gluten Free	-Ham	-Green Onion
-Onions	-Turkey	-Mushroom
-Tomatoes	-Spinach	-Cheese
-Red & Green Peppers	-Arugula	-Bacon

**20 Person Minimum**  
Fresh Juices, Regular and Decaffeinated Coffee & Teas Included with all breakfast packages  
\$150- Chef Fee Omelet Station



# BREAKFAST

## PLATED BREAKFAST

### AC Breakfast

PER PERSON

- Scrambled Eggs
- Fresh Seasonal Fruit Cup
- Homemade Breakfast Potatoes
- Crispy Bacon

24

### Sweet Tooth

PER PERSON

- French Toast topped with Whipped Butter & Maple Syrup
- Fresh Seasonal Fruit Cup
- Crispy Bacon

24

### Croissant Sandwich

PER PERSON

- Sandwich with Scrambled Eggs, Bacon, Cheddar Cheese
- Fresh Seasonal Fruit Cup
- Homemade Breakfast Potatoes

21

### Avocado Heaven

PER PERSON

- Avocado Mash on Multigrain Toast, Poached Egg,
- Watermelon Radish
- Homemade Breakfast Potatoes
- Crispy Bacon

24

### Classic Benedict

PER PERSON

- English Muffin, Canadian Bacon, Poached Egg,
- Hollandaise Sauce
- Homemade Breakfast Potatoes

24

10 Person Minimum  
All Plated Menus include:  
Breakfast Breads with Butter & Assorted Jams, Regular and Decaffeinated Coffee & Tea, Freshly Squeezed Juices



# BREAKFAST

## BREAKFAST ENHANCEMENTS

### AC Breakfast

PER PERSON

Bagels & Cream Cheese (per dozen)	50
Oatmeal with Brown Sugar & Walnuts	5
Croissant Sandwich with Bacon, Egg & Cheddar Cheese	7
Vegetable Frittata with Spinach, Mushroom, Goat Cheese & Herbs	8
Ham Croquettes	4
Yogurt, Berry Granola Parfait	6
French Toast with Whipped Butter & Maple Syrup	6
Scrambled Eggs and Choice of Crispy Bacon	10
Fruit Salad	8
Assorted Whole Fruit	4

Breakfast Enhancements can be added to any of our Breakfast Packages. Enhancement cannot be a la carte and must be for each guest.



# COFFEE BREAKS

## BREAKS

### Mid Morning Refresher

PER PERSON

- Mixed Berry Smoothie
- Candied Walnuts and Blueberries
- Assorted Granola Bars
- Assorted Fresh Juices

19

### South Beach Living

PER PERSON

- Seasonal Sliced Fruits
- Assorted Granola Bars & Power Bars
- Crudité's, Hummus, Dips
- Build Your Own Trail Mix: Assorted Nuts, Dried Fruits, and Shredded Coconut
- Fresh Juices

22

### Pinecrest Boost

PER PERSON

- Blueberries and Candied Walnuts
- Individual Bags of Sweet Potato Chips
- Assorted Granola Bars
- Assorted Finger Sandwiches
- Flavored Cold Coffees
- Fresh Juices

24

### Parfait Escape Station

PER PERSON

- Chocolate Chip
- Rasbery
- Blue Berries
- Strawberry
- Granola
- Honey
- Nuts

22

10 Person Minimum for all Break Packages



# COFFEE BREAKS

## BREAKS

### Hydration Station

- Selection of Teas
- Assorted Pepsi Products
- Bottled Water
- Regular and Decaffeinated Starbucks Coffee
- \*Set up up to 8 hours\**

PER PERSON  
19

### On Miami Time

- Beef & Chicken Empanadas
- Ham & Cheese Croquettes
- Plantain Chips, Mojo Dipping Sauce
- Guava & Cheese Pastelitos
- Regular and Decaffeinated Coffee

PER PERSON  
19

### Green Juice Station

- Selection of Leafy Greens
- Selection of Fruits
- Selection of Flavors
- Selection of Juices
- Selection of Veggies
- \*Set up up to 3 hours\**

PER PERSON  
19

### On Consumption

- |                                |      |
|--------------------------------|------|
|                                | EACH |
| Bottled Water                  | 3    |
| Energy Drinks                  | 6    |
| Starbucks Coffee (per gallon)  | 75   |
| Assorted Hot Teas (per gallon) | 75   |
| Sparkling Water                | 6    |
| Assorted Sodas                 | 4    |
| Assorted Fresh Juices          | 7    |
| Sparkling Water                | 6    |

### Enhancements

- |                                 |            |
|---------------------------------|------------|
|                                 | PER PERSON |
| Cookies (per dozen)             | 24         |
| Brownies (per dozen)            | 24         |
| Macarons (per dozen)            | 36         |
| Granola Bars (each)             | 4          |
| Individual Bags of Chips (each) | 4          |
| Apples (each)                   | 4          |
| Bananas (each)                  | 4          |



# LUNCH

## LUNCH BUFFET

### The Coral Way

PER PERSON  
34

- Mixed Greens Salad with Cucumbers, Carrots, Tomatoes, Ranch or Italian dressing
- Pasta Salad, Sundried Tomatoes, Olives with Italian Herb Dressing
- Individual BLT's – Hawaiian Roll, Lettuce, Tomato, Bacon
- Individual Grilled Cheese, Avocado, Tomato, Brioche Bread, and Cheddar Cheese
- Individual Hot Roast Beef, Cheddar Cheese Mustard and Mayo
- Individual Bags of Chips
- Chocolate Chip Cookies

### Viva Mexico

PER PERSON  
38

- Roasted Corn & Black Beach Salad with Chopped Romaine, Avocado, Tomatoes, Shredded Mexican Cheese in a Creamy Cilantro dressing
- Tortilla Chips with Salsa
- Caramel Flan or Cinnamon Churros with Chocolate Sauce
- Make Your Own Tacos or Fajitas
  - Flour Tortillas and Hard Shell
  - Ground Beef or Chicken or Steak
  - Chopped Tomatoes
  - Queso Fresco
  - Sour Cream
  - Onion
  - Limes
  - Refried Beans
  - Shredded Lettuce
  - Shredded Cheese
  - Red & Green Peppers
  - Guacamole
  - Yellow Rice
  - Cilantro

**20 Person Minimum**  
**Freshly Baked Bread & Butter**  
**Regular and Decaffeinated Coffee & Iced Tea Included with all lunch packages**  
**Chef Labor for Viva Mexi Chef \$150**



# LUNCH

## LUNCH BUFFET

### Taste of Dadeland

Caprese Salad, Mozzarella, Roma Tomatoes, Arugula, Aged Balsamic  
 Baby Greens, Dried Cranberries, Candy Walnuts, Goat Cheese, Vinaigrette  
 Choice of Grilled Chicken OR Pan Seared Salmon  
 Roasted Sweet Potato Diced  
 Green Beans with Olive Oil, Chili Flakes, and Citrus  
 Mini Cupcakes: Chocolate, Red Velvet & Carrot Cake

PER PERSON  
39

### Sabor a Buena Vista

Cherry Tomatoes, Avocado, Pickled Red Onions, Raspberry Vinaigrette  
 Grilled Chicken Breast Pineapple Salsa  
 Marinated Flat Iron Steak, Herb Chimichurri  
 Black Beans, Rice, Cilantro  
 Cinnamon Churros Warm Chocolate, Salted Caramel Sauces  
 Tres Leches Cake

PER PERSON  
51

### Little Italy

Caprese Salad, Mozzarella, Roma Tomatoes, Basil, Aged Balsamic  
 Bruschetta, Garlic-rubbed Toast  
 Mushroom Rigatoni  
 Chicken Piccata, a Lemon Caper Sauce  
 Cheese Tortellini in an Alfredo Sauce  
 Tiramisu

PER PERSON  
41

### Miami 305

Rotisserie Chicken: Thigh & Drumstick  
 Station Salad  
 Yellow or White Rice  
 Black or Red Beans  
 Sweet Plantains  
 Plantain Chips  
 Arroz con Leche or Tres Leches

PER PERSON  
41

**20 Person Minimum  
 Freshly Baked Bread & Butter**

**Regular and Decaffeinated Coffee & Iced Tea Included with all lunch packages**



## PLATED LUNCH

Choose one from each category

### Salad

Mixed Field Greens Salad

-Cucumbers, Carrots, Tomatoes, Crumbled Blue Cheese, Champagne Vinaigrette

Caprese Salad

-Roma Tomato, Mozzarella, Basil, Balsamic Reduction

Cesar Salad

-Romain Lettuce Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing

Italian Chopped Salad

-Romain Lettuce, Chickpeas, Chopped Artichoke, Green Peppers, Sliced Olives, Sliced Ham, Sliced Salami, Sliced Pepperoni, Provolone Cheese, Chopped Green Onions, Italian Dressing

### Dessert

New York Cheesecake, & Berries

Chocolate Cake

Carrot Cake, Cream Cheese Frosting

Assorted Cupcakes

-Tiramisu

-Flan

-Arroz con Leche

-Assorted Cookies

### Entree

PER PERSON

Chicken Piccata, Lemon Caper Sauce  
Cheese Tortellini, Alfredo Sauce

35

Grilled Chicken Breast

Mushroom Compote, Season Diced Potatoes, Asparagus, Natural Pan Jus

35

Pan Roasted Salmon

White Rice, Broccolini with Cherry Tomatoes, Mustard Tamarind Sauce

38

Marinated Skirt Steak, Herb Chimichurri

Black Beans, Rice, Cilantro

40

Seared Herb Marinated Flat Iron Steak

Season Diced Potatoes, Haricot Vert, Bell Peppers, Creamy Chimichurri

42

**10 Person Minimum  
All Plated Menus Include:**

**Freshly Baked Bread & Butter, Regular and Decaffeinated Coffee & Iced Tea**



## BOX LUNCH

### Sandwiches

Choose up to 3 options

Ham & Provolone on Baguette

Turkey & Cheese on a Croissant

Roast Beef & Cheddar on a Kaiser Roll

Pesto Chicken & Provolone on Ciabatta

BLT on Rye

Apple Chicken Salad on a Croissant

Chicken Caesar on Spinach Wrap

Roasted Vegetables on a Whole Wheat Wrap

### Salads

Choose 1 option

Potato Salad

Pasta Salad

Caesar Salad

PER PERSON

30

**10 Person Minimum**  
Includes potato chips, whole fruit, a chocolate chip cookie bottled water or soda



# DINNER

## DINNER BUFFET

### OPTION 1

Choice of Soup  
 Mixed Greens, Cucumbers, Carrots, Tomatoes, Parmesan, Croutons, Ranch, Balsamic  
 Seared Chicken, Roasted Mushrooms, Lemon Rosemary  
 Herb Roasted Diced Potatoes  
 Roasted Asparagus  
 Choice of Dessert

PER PERSON

51

### OPTION 2

Choice of Soup  
 Caprese, Tomato, Mozzarella, Olive Oil, Balsamic Reduction  
 Arugula Salad, Tomato, Cucumber, Red Onion, Croutons, Ranch, Balsamic  
 Roasted Salmon, Tarragon Citrus Beurre Blanc  
 Seared Chicken, Caramelized Onion Gravy  
 Roasted Sweet Potato Wedges  
 Broccolini  
 Choice of Dessert

PER PERSON

56

### OPTION 3

Choice of Soup  
 Spring Salad, Mixed Greens, Red Onion, Radishes, Cherry Tomatoes, Champagne Vinaigrette  
 Skirt Steak, Rosemary Au Jus, Horseradish Cream  
 Chicken Breasts, Tomato Relish  
 Roasted Peas, Carrots, Olive Oil, Thyme  
 Mac N Cheese, Gouda, Parmesan Cheese  
 Herb Roasted Diced Potatoes  
 Choice of Dessert

PER PERSON

60

**20 Person Minimum**  
**All Dinner Buffet Menu Include:**  
**Freshly Baked Bread & Butter & Regular and Decaffeinated Coffee & Iced Tea**



# DINNER

## DINNER BUFFET

### CHOICE OF SOUP

- Tomato Bisque
- Vegetarian Minestrone
- Chicken Tortilla
- Broccoli Cheddar
- Sancocho
- Chili Soup

### CHOICE OF DESSERT

- New York Cheesecake with Berries
- Tiramisu
- Chocolate Cake
- Flan
- Arroz con Leche
- Carrot Cake, Cream Cheese Frosting
- Assorted Cupcakes
- Assorted Cookies
- Brownies

20 Person Minimum  
All Buffet Menu Includes:

Freshly Baked Bread & Butter & Regular and Decaffeinated Coffee & Iced Tea



# DINNER

## PLATED DINNER

Choose one from each category

### Salad

#### Mixed Salad

-Mixed Baby Greens, Candied Pecans, Cucumbers, Cherry Tomatoes, Goat Cheese, Raspberry Vinaigrette

#### Berry Salad

-Arugula, Almonds, Strawberries, Feta, Citrus Vinaigrette

#### Caprese Salad

-Tomato Caprese Heirloom Tomatoes, Fresh Mozzarella, Balsamic Drizzle

#### Cobb Salad

Mixed Greens, Cherry Tomatoes, Cucumber, Boiled Egg, Avocado, Bacon, Blue Cheese, Dijon Dressing

### Dessert

New York Cheesecake, & Berries

-Tiramisu

Chocolate Cake

-Flan

Carrot Cake Cream Cheese Frosting

-Arroz con Leche

### Entree

PER PERSON

Pan Seared Chicken

55

Seasonal Vegetables, Coconut Rice, Onion Fennel Jus

Chicken Cordon Bleu

55

Filled with Ha, Cheese & Bacon, Baby Vegetables, Roasted Fingerling Potatoes

Glazed Salmon

58

Quinoa, Broccoli, Mashed Potatoes

Pan Seared Catch of The Day

MP

Garlic Whipped Mash, Grilled Asparagus

Marinated Skirt Steak

62

Roasted Garlic Potato Puree, Grilled Peppers, Herb Chimichurri

Filet Mignon

76

Green Beans, Mushroom Risotto, Peppercorn Demi Glace

10 Person Minimum  
All Pated Menus Include:

Freshly Baked Bread & Butter Included & Regular and Decaffeinated Coffee & Iced Tea

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE (TAXABLE AT 7%) AND 9% FOOD & BEVERAGE TAX



## RECEPTION

### HORS D' OEUVRES

Mini Beef Empanadas  
Mini Chicken Empanadas  
Crab Cakes, Lemon Aioli  
Coconut Fried Shrimp, Sweet Marmalade  
Mozzarella & Tomato Skewers, Balsamic Glaze  
Bacon Wrapped Dates  
Bar-B-Q Beer Meatballs with Rosemary Bread  
Cheese Croquettes, Guava Sauce  
Roasted Vegetable Skewers  
Beef Slider, Melted Cheddar  
Skewered Churrasco Skirt Steak, Chimichurri  
Vegetable Spring Roll, Sweet Chili Dipping Sauce  
Ahi Tuna on Crispy Wonton, Sweet Chili Vinaigrette  
Hummus & Crudité with Carrots, Celery

PER PIECE

7

Minimum order 50 pieces per selection.



# RECEPTION

## DISPLAYS

### Cold Displays

PER PERSON

#### Artisan Cheese Display

17

Freshly sliced Imported & Domestic Cheeses, Fresh Dried Fruits, Artisan Bread & Assorted Crackers

#### Crudités Display

15

Assortment of Fresh Raw Veggies, Chef's Dipping Sauces

#### Antipasto Display

19

Olives, Marinated Artichokes, Tomato Bruschetta, Roasted Eggplant, Artisan Breads & Crisps

### Hot Displays

PER PERSON

#### Slider Display

26

Pulled Pork, Beef, Crab Cake Assorted Sauces & Condiments to include: Roasted Red Pepper Sauce, AC Remoulade, Ketchup, Mayonnaise, Spicy Mustard, Caramelized Onions, Cabbage Slaw, Lettuce, Tomato Assorted Potato Chips

#### Calle Ocho Display

22

Mini Cuban Sandwiches, Ham and Beef Empanadas, Chicken Croquettes, Fried Yucca, Sweet Plantains, Plantain Chips, Cilantro Sauce

Minimum order 50 pieces per selection.



# BEVERAGES

## OPEN BAR PACKAGES

### Platinum Package

\$10 per person for each additional hour

FIRST HOUR PER PERSON

26

- Hotel Selection of Red & White Wine
- Local Craft Beers
- Selection Imported & Domestic Beers
- Absolut Vodka
- Bacardi Rum
- Tanqueray Gin
- Patron Tequila
- Johnnie Walker
- Jack Daniels Whiskey
- Assorted Pepsi Soft Drinks & Hotel Mixers

### Deluxe Package

\$12 per person for each additional hour

FIRST HOUR PER PERSON

30

- Hotel Selection of Red & White Wine
- Local Craft Beers
- Selection Imported & Domestic Beers
- Tito's
- Bacardi Añejo
- Bombay Sapphire Gin
- Don Julio Tequila
- Hennessy
- Crown Royal Whiskey
- Assorted Pepsi Soft Drinks & Hotel Mixers

**Bartender Fee \$150 each -up to 4 hours  
\$50 for each Additional Hour  
1 per 50 guests required**



# BEVERAGES

## OPEN BAR PACKAGES

**Wine and Beer Package**  
 \$6 per person for each additional hour

- Hotel Selection Red & White Wine
- Selection of Imported & Domestic Beers
- Assorted Pepsi Soft Drinks

FIRST HOUR PER PERSON  
 22

### Cash Bar

	PRICES PER DRINK
Deluxe Platinum	19
Platinum	17
House Wine	9
Imported, Domestic, or Craft Beer	9
Sodas	4
Juices	4
Bottled Water	4

**Mimosa Package**  
 \$6 per person for each additional hour

- Champagne Bar
- Choice of Three Fruit Juices:
- Orange Juice
- Passionfruit
- Guava
- Peach

FIRST HOUR PER PERSON  
 22

**Bartender Fee \$150 each -up to 4 hours**  
**\$50 for each Additional Hour**  
**1 per 50 guests required**



# AUDIO VISUAL

## EQUIPMENT

Easel	30
Screen 6ft x 8ft	100
LCD Projector	300
Wireless Clicker	40
Flipchart Package	80
Post it Flipchart Package	85
Power Strip and Extension Cord	15
Wireless Polycom Speaker Phone	275
Wireless microphone	150
Podium	0
Uplighting	350

## Internet & Networking

We offer complimentary high speed wireless internet service in all meeting and public spaces. Please let us know how we can best serve your internet needs.

## AV Terms & Conditions

It is required that AC Hotels set up, operate and strike all equipment unless requirements dictate otherwise. All equipment prices are listed per day. Equipment pricing does not include an applicable service charge or sales tax. Any additional audio visual needs not listed can be arranged by the AC Hotel through our preferred vendors.



# CONSIDERATIONS & POLICIES

## Service Charge & Taxes

A taxable Service Charge and Sales Tax will be added to all Event Technology and Room Rental Setup Fee Prices. State and local taxes can change without notice.

## Guarantees

A final guarantee with the number of people anticipated is required up to 7 business day in advance of all meal functions or the contracted number will be used. The guaranteed number is not subject to reduction.

## Payment

Terms for payment will be established in your contract agreement. A mode of payment is required at the time of contract.

## Smoking

The AC Hotel Miami Dadeland is a smoke free environment.

## Meeting Space

All meeting rooms are setup in accordance to the approved event orders. Requests for change in room setup after the room has been fully set will result in a \$275 room re-set fee.

## Signage

All signage to be placed in the hotel must be professionally printed and approved in advance with your Event Manager. The use of push pins, tacks, nails, putty, duct tape and other forms to attach posters, banners and signage on any hotel wall, doors, and public areas is strictly prohibited. Banners or posters will be hung by hotel staff and applicable fee to apply.

## Outside Food & Beverage

Food and Beverage may not be brought into the hotel by any patron or attendee from an outside source.

## Security

The hotel will not assume liability or responsibility for damage or loss of personal property or equipment left in any function room. All outside security personnel are subject to hotel approval prior to event. If additional security is needed, the hotel will assist in making these arrangements. A charge of \$150 per security guard per hour will apply.



# CONSIDERATIONS & POLICIES

## Seating Arrangements

Hotel offers 72" tables (can accommodate between 10-12 people). A customized diagram of the ballroom will be done approximately two weeks before the event if needed.

## Parking

AC Hotel Miami Dadeland is located adjacent to Dadeland Mall which features complimentary self parking. The third floor of the parking garage connects directly to our second floor AC Lounge and meeting space.

Oversized vehicles can enjoy complimentary parking on the first floor with an entrance through our main lobby. Please take the elevators to the Marbella Ballroom on our second floor.

## Decor & Music

All Lounge furniture will remain unchanged during semi-private events unless discussed and agreed upon in writing prior to your event. Decorations such as confetti, glitter, etc. are strictly prohibited. Outside DJs and Music only permitted in private meeting space with prior approval with your Event Manager. AC Hotel reserves the right to charge for damages or clean up that may occur during events, pertaining to these restrictions.

## Shipping & Storage

Packages for the function may be delivered to the hotel (3) days pre and post to the function date with notification in writing given to the Event Manager. A \$5 per package fee applies to all group related boxes, packages, and pallets.

Your shipping label should feature the following:

AC Marriott Miami Dadeland  
Attn: Catering Manager  
HOLD for Group/Event Name and Function's Date  
7695 N. Kendall Drive  
Miami, Fl. 33156  
Tel: (305) 668-4490

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



# CAPACITY CHART

<u>Meeting Room</u>	<u>Dimensions (LxWxH)</u>	<u>Area (Sq. Ft.)</u>	<u>Theater</u>	<u>Schoolroom</u>	<u>Conference</u>	<u>U-Shape</u>	<u>Reception</u>	<u>Banquet</u>
Marbella Ballroom	27x100x10	2809	200	120	60	80	170	170
Marbella Room A	33x27x10	973	60	40	20	25	50	50
Marbella Room B	33x26x10	869	60	40	20	25	50	50
Marbella Room C	33x27x10	967	60	40	20	25	50	50
Granada Boardroom/ Private Dining Room	28x17x10	491	-	-	8	18	30	-
Valencia Business Suite	28x11x13	310	-	-	6	-	-	-