



INTERCONTINENTAL.
MIAMI



INTERCONTINENTAL MIAMI WEDDING MENUS



INTERCONTINENTAL[®]
MIAMI

CLUB PACKAGE

\$159++ PER GUEST

COCKTAIL HOUR

Choice of Four Butler Passed Hors D'oeuvres per guest

THREE COURSE PLATED DINNER & WEDDING CAKE

Sample Menu

Spring Mix Tiara, Pyramid of Manchego
and Grilled Pineapple, Edamame
Citrus Wasabi Dressing

Guinness Braised Short Rib of Beef, Demi Glace,
Rosemary Crushed Fingerling Potatoes,
Roasted Asparagus

Freshly Baked Assorted Rolls
Grissini, Lavosh

Custom Designed Wedding Cake
by Ana Paz Cakes,
ET Cakes or Earth and Sugar,
LaVazza Coffee, Decaffeinated Coffee
Selection of Herbal Teas

FOUR HOUR CALL BRAND BAR

Russian Standard Vodka, Vincent Van Gogh Gin, Papa's Pilar Blonde Rum,
Dewar's White Label, Scotch, Maestro Dobel Diamante Tequila,
Four Roses Kentucky Straight Bourbon

Portillo Cabernet Sauvignon, Malbec
Chardonnay & Sauvignon Blanc,
Chic Barcelona NV Sparkling

Imported, Craft and Domestic Beers
Soft Drinks, Mineral Water, Juices

Champagne Toast & Tableside Wine Service
with Dinner



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GOLD PACKAGE

\$189++ PER GUEST

COCKTAIL HOUR

Choice of Six Butler Passed Hors D'oeuvres per guest

THREE COURSE PLATED DINNER & WEDDING CAKE

Sample Menu

Timbale of Grilled Vegetables, Heirloom Tomatoes
Fresh Mozzarella, Basil, Balsamic Syrup

Slow Roasted Filet Mignon, Morel Sauce,
Champagne Risotto, Broccolini, Baby Carrots

Freshly Baked Assorted Rolls, Grissini, Lavosh

Custom Designed Wedding Cake
by Ana Paz Cakes,
ET Cakes or Earth and Sugar,
LaVazza Coffee, Decaffeinated Coffee
Selection of Herbal Teas

FIVE HOUR PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin
Papa's Pilar Dark Rum, Johnnie Walker Black Label Scotch,
Patron Tequila, Maker's Mark Bourbon

St. Francis Cabernet Sauvignon, Pinot Noir,
Chardonnay & Sauvignon Blanc,
Domaine Carneros Brut Vintage Cuvee by Tattinger

Imported, Craft and Domestic Beers
Soft Drinks, Mineral Water, Juices

Champagne Toast & Tableside Wine Service
with Dinner



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PLATINUM PACKAGE

\$211++ PER GUEST

COCKTAIL HOUR

Choice of Six Butler Passed Hors D'oeuvres per guest

SPECIALTY FOOD STATION

Choice of One Station (can be included in Cocktail Hour or as part of Late Night Bites)

THREE COURSE PLATED DINNER & WEDDING CAKE

Sample Menu

Bundle of Baby Greens, Poached Pear,
Candied Walnuts, Blue Cheese Wedge, Champagne Vinaigrette

Slow Roasted Short Rib of Beef and Butter Poached Shrimp
Burgundy Sauce, Saffron Potatoes, Braised Fennel
Tomato & Olive Compote

Freshly Baked Assorted Rolls
Grissini, Lavosh

Custom Designed Wedding Cake
by Ana Paz Cakes,
ET Cakes or Earth and Sugar,
LaVazza Coffee, Decaffeinated Coffee
Selection of Herbal Teas

FIVE HOUR PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin,
Papa's Pilar Dark Rum, Johnnie Walker Black Label Scotch
Patron Tequila, Maker's Mark Bourbon

St. Francis Cabernet Sauvignon, Pinot Noir,
Chardonnay & Sauvignon Blanc,
Domaine Carneros Brut Vintage Cuvee by Tattinger

Imported, Craft and Domestic Beers
Soft Drinks, Mineral Water, Juices

Champagne Toast & Tableside Wine Service
with Dinner



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SPIRE PACKAGE

\$233++ PER GUEST

COCKTAIL HOUR

Choice of Six Butler Passed Hors D'oeuvres per guest

SPECIALTY FOOD STATION

Choice of Two Stations (can be included in Cocktail Hour and/or as part of Late Night Bites)

FOUR COURSE PLATED DINNER & WEDDING CAKE

Sample Menu

Roasted Vegetable & Goat Cheese Tart, Aged Balsamic Vinaigrette, Buttery Puff Pastry,
Mixed Green Bundle, Shaved Carrots, Radish, Drunken Bocconcini, Pomegranate Dressing,
Seared Tenderloin of Beef and Pan Seared Scallops, Orzo Florentine,
Bundled Baby Vegetables, Chasseur Sauce

Freshly Baked Assorted Rolls
Grissini, Lavosh

Custom Designed Wedding Cake
by Ana Paz Cakes,
ET Cakes or Earth and Sugar,
LaVazza Coffee, Decaffeinated Coffee
Selection of Herbal Teas

FIVE HOUR PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin,
Papa's Pilar Dark Rum, Johnnie Walker Black Label Scotch,
Patron Tequila, Maker's Mark Bourbon

St. Francis Cabernet Sauvignon, Pinot Noir,
Chardonnay & Sauvignon Blanc,
Domaine Carneros Brut Vintage Cuvee by Tattinger

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STATIONS PACKAGE

\$265++ PER GUEST

APPETIZERS

(Select Two – based on one hour of service)

BUTLER PASSED HORS D'OEUVRES

*Choice of four Butler Passed Hors D'oeuvres
per guest*

CEVICHE STATION

Mahi Mahi with Pineapple, Mango &
Cilantro Red Snapper, Tequila & Lime
Ceviche Garnished with Plantain Strips

CHEESE DISPLAY

Imported and Domestic Cheese
Display with Assorted Crackers and
Artisanal Breads

GRILLED CHEESE & TOMATO SOUP

Hearty wheat Bread with Swiss,
Provolone and Aged Cheddar Cheeses
Seared Crisp and Golden Brown
Creamy Tomato Soup

DINNER STATIONS

(Select Three – based on two hours of service)

PALMA DE MALLORCA TAPAS

Garlic Gambas
Spicy Meatballs with Tomato and Peppers
Potato and Onion “Tortilla Española”
with Garlic Aioli
Spanish Sausage Poached in Red Wine
Rustic Bread Basket
Aged Manchego Cheese
Marinated Olives & Vegetables

RISOTTO STATION

(Choice of Two)

Risotto with Caramelized Onions
and Balsamic Vinegar Reduction or
Champagne Risotto with Wild
Mushrooms or Saffron Risotto with
Asparagus Tips and Grilled Radicchio

Served with Mini Assorted Ciabatta and
Shaved Parmesan Presented in a Carved
Parmesan Wheel

Chef to Prepare at \$200 per Chef

VALENCIA STATION

Vegetarian Paella
Paella Marinera
Saffron Infused Rice with Shrimp, Clams,
Mussels, Calamari, Green Peas, Roasted
Peppers



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STATIONS PACKAGE

CONTINUED

BURGER BABY

Wagyu Beef Slider
Caramelized Shallots, Provolone Cheese,
Dijonnaise

Chicken & Waffle Slider
Pickle, Maple Aioli

Portobello and Chickpea Slider
Avocado Coulis

Truffled Fries

Topping Choices:

Baby Greens, Alfalfa, Arugula, Pickles,
Ketchup, Dijon Mustard, Mayonnaise

MAC & CHEESE

WITH ASSORTED TOPPINGS

Lobster, Applewood Bacon Crumbles,
Caramelized Onions, Mushrooms,
Roasted Cauliflower

Chef to Prepare at \$200 per Chef

MASHED POTATO BAR

Sweet Potato, Peruvian Purple,
Country Style Roasted Garlic Idaho

Topping Choices:

Creole Shrimp Ragout, Tenderloin Beef
Tips Stroganoff, Brandy & Crème Fraiche
Sauce, Sautéed Wild Mushrooms,
Shredded Parmesan & Cheddar Cheese,
Crispy Pancetta, Chive Sour Cream

Chef to Prepare at \$200 per Chef

CARVING STATION

Lemon Marinated Beef Strip Loin
Adobo Roasted Chicken
Chimichurri
Salsa Casera
Traditional Mojo
Sweet Plantains
Garlic & Rosemary Knots

Chef to Carve at \$200 per Chef

WEDDING CAKE

Custom Designed Wedding Cake
by Ana Paz Cakes
ET Cakes or
Earth and Sugar

LaVazza Coffee
Decaffeinated Coffee
Selection of Herbal Teas

FIVE HOUR PREMIUM BAR

Grey Goose Vodka
Bombay Sapphire Gin
Papa's Pilar Dark Rum
Johnnie Walker Black Label Scotch
Patron Tequila
Maker's Mark Bourbon

St. Francis Cabernet Sauvignon,
Pinot Noir, Chardonnay & Sauvignon
Blanc, Domaine Carneros Brut Vintage
Cuvee by Tattinger

Imported, Craft and Domestic Beers
Soft Drinks, Mineral Water, Juices

Champagne Toast & Tableside Wine
Service with Dinner



WEDDING PACKAGE INCLUDES

InterContinental Suite for Bride & Groom on the Wedding Night with Amenity
Guestroom for Parents of the Bride on the Wedding Night
Discounted Guestroom Rates for Out of Town Wedding Guests
Upgraded Floor Length Linens with Coordinated Napkins
Choice of Charger Plate
Chiavari Chairs for Reception with Choice of Color for Chair and Cushion
Votive Candles for Cocktail Tables, Cocktail Stations, Bars and Dinner Tables
Stage and Dance Floor Set-up

Bride & Bridal Party Prep Room for Hair and Make-up

Bridal Holding Room
Tasting for 4 guests – 2 months prior to event date

Ceremony

Various Indoor and Outdoor Venues Available
Ceremony Fees starting at \$1,500++
Fee includes Chiavari Chairs for the Ceremony with Choice of Color for Chair and Cushion

Parking

Valet Parking is Available at a Discounted Event Rate of \$18 per car for the Duration of the Event

Special Meals

Children's Meals are Available at \$25++ per child
Special Meals prepared upon request for guests with Food Allergies, Vegetarian, and Gluten Free

Kosher Catering

Please inquire with your Event Sales Manager for a Personalized Proposal

Vendors

Vendor Meals are Available at \$40++ per Meal.
Meal consists of a Buffet with Salad, Hot Entree, Dessert, Coffee, Decaffeinated Coffee, Iced Tea.
All Vendors must sign Hotel Load-in Guidelines and current Certificate of Insurance naming the hotel as an additional insured. All decorations, equipment, musicians, entertainers must enter the hotel via the loading dock and must be picked up immediately following the event.

Additional Fees

Based on specific menu selections, the following fees may apply:
CHEF ATTENDANTS, CARVERS FOR FOOD STATIONS: \$200 per Station for two hours
BAR SET-UP FEE: \$150 Per Bar up to five hours | Additional Hours: \$50 per Bartender per Hour

Additional labor charges may apply for special services requested or for extraordinary cleaning required following the use of confetti, glitter or similar items.