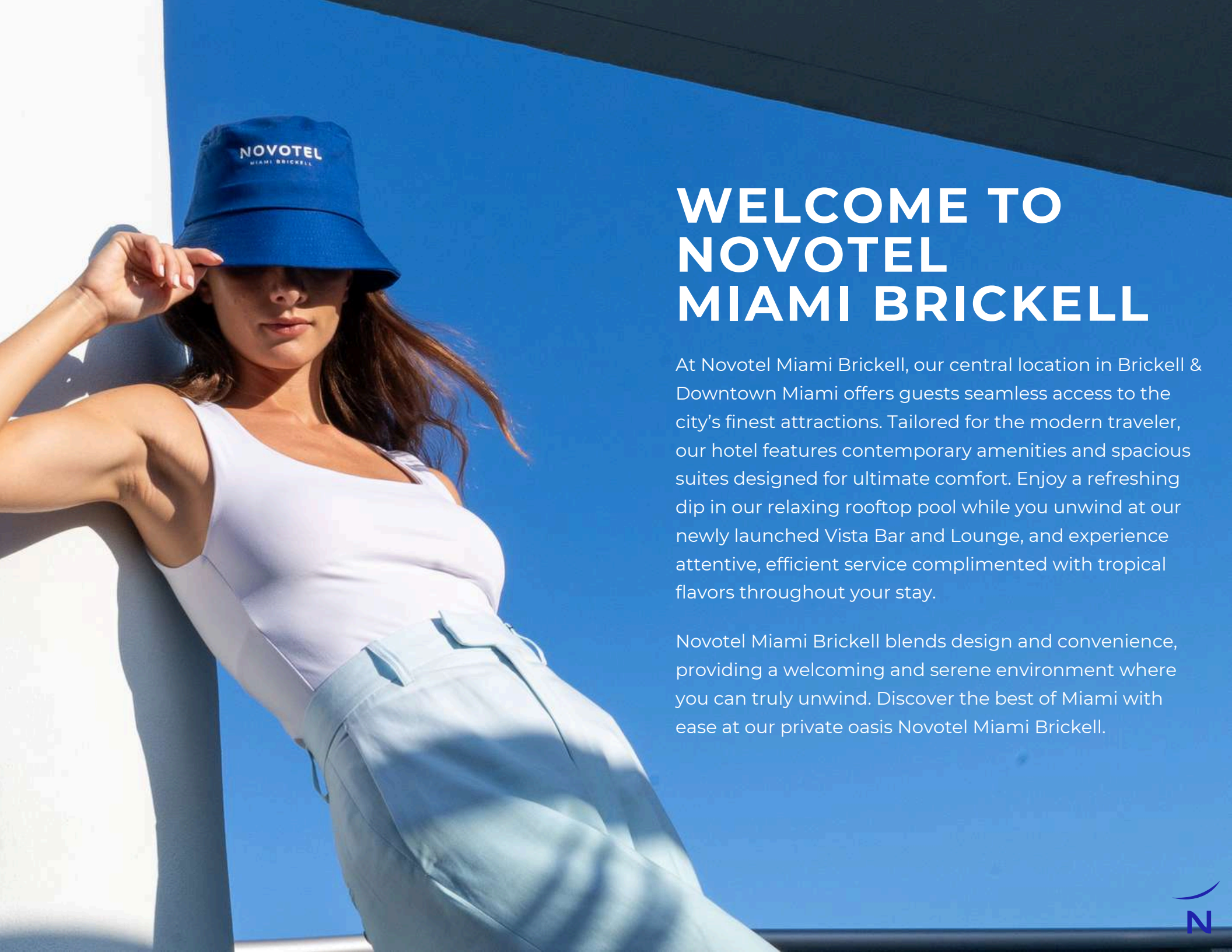


NO VO TEL

MIAMI
BRICKELL





WELCOME TO NOVOTEL MIAMI BRICKELL

At Novotel Miami Brickell, our central location in Brickell & Downtown Miami offers guests seamless access to the city's finest attractions. Tailored for the modern traveler, our hotel features contemporary amenities and spacious suites designed for ultimate comfort. Enjoy a refreshing dip in our relaxing rooftop pool while you unwind at our newly launched Vista Bar and Lounge, and experience attentive, efficient service complimented with tropical flavors throughout your stay.

Novotel Miami Brickell blends design and convenience, providing a welcoming and serene environment where you can truly unwind. Discover the best of Miami with ease at our private oasis Novotel Miami Brickell.



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CATERING MENU



BREAKFAST

For all events less than 20 guests, a 20% surcharge will automatically apply. All prices are based on 60 minutes of continuous service.

All breakfast packages include freshly brewed coffee, decaffeinated coffee, and selection of teas.

CONTINENTAL BUFFET

\$29 per person

- ◇ sliced seasonal fresh fruit and berries, plain or strawberry yogurt, house made granola
- ◇ freshly baked breakfast pastries
- ◇ sliced white & whole wheat bread
- ◇ cultured butter, marmalades & preserves
- ◇ local orange juice

THE 305 BREAKFAST

\$29 per person

- ◇ local seasonal tropical sliced fruit and berries
- ◇ guava pastelitos, beef empanada, ham and cheese Spanish tortilla
- ◇ toasted Cuban bread and butter
- ◇ local orange juice

HEALTHY BREAKFAST

\$35 per person

- ◇ sliced fruit and berries
- ◇ low fat yogurt & house made granola
- ◇ seasonal roasted vegetable egg white soufflé, oven roasted turkey sausage
- ◇ multigrain bread, banana muffin
- ◇ local honey and orange marmalade
- ◇ local orange juice.

AMERICAN BUFFET

\$41 per person

- ◇ sliced seasonal fresh fruit & berries, yogurt & house granola
- ◇ freshly baked breakfast pastries
- ◇ sliced white bread, whole-wheat bread & mini bagels with cream cheese
- ◇ cultured butter, marmalades & preserves
- ◇ scrambled eggs, applewood smoked bacon, pork breakfast sausage, herb roasted home fries
- ◇ french toast with warm syrup
- ◇ local orange juice

ENHANCEMENTS

Home Fries \$7

Seasonal Whole Fruit \$8

Apple Smoked Bacon \$9

Hash Brown \$9

Turkey Sausage \$9

Steel Cut Oatmeal \$9
brown sugar, honey cinnamon

French Toast \$12
organic berries, warm syrup

Buttermilk Pancakes \$14
cultured butter, warm syrup, blueberries

Sliced North Atlantic Salmon \$18
pickled onions, capers, sliced tomatoes

Price per person

BREAKS

For all events less than 20 guests, a 20% surcharge will automatically apply. All prices are based on 45 minutes of continuous service.

All break packages include freshly brewed coffee, decaffeinated coffee, and selection of teas.

POWER BREAK

\$29 Per Person

- ◇ Seasonal fruit salad
- ◇ Assorted granola
- ◇ House blend trail mix

HEALTHY BITES

\$29 Per Person

- ◇ Vegetables crudité
- ◇ Homemade hummus and tzatziki
- ◇ Low fat yogurt parfait

MIAMI BREAK

\$25 Per Person

- ◇ Guava pastelitos
- ◇ Empanadas
- ◇ Croquetas

ARTISAN CHEESE & CHARCUTERIES

\$37 Per Person

- ◇ Domestic artisanal cheese
- ◇ Assorted imported cured meats
- ◇ Dry fruits, local honey, grained mustard, cornichon, crackers

ADD ONS

FOOD A LA CARTE

Price Per Each

SAVORY

Cheese Tequenos \$5

Melon Prosciutto \$6

Mini Grill Cheese \$6

Mini Egg Salad Sandwich \$7

Mini Caprese Sandwich \$7

SWEET

Assorted Muffins \$7

Lemon Bar \$7

Assorted Cookies \$6

Assorted Macarons \$6

Dark Chocolate Brownies \$7

BEVERAGE A LA CARTE

Freshly Brewed Regular and Decaffeinated Coffees | \$86 per gallon

served with whole milk, half and half, almond and soy milk

750 ml Evian Water | \$10 per bottle

330 ml Sparkling Water | \$7 per bottle

Assorted Soft Drinks | \$7 per bottle

BUFFET LUNCH

For all events less than 20 guests, a 20% surcharge increase will automatically apply. All prices are based on 60 minutes of continuous service.

All lunch buffet packages include freshly brewed coffee, decaffeinated coffee, and selection of teas.

THE PALM

\$55 Per Person

choice of two

Salad

Novotel Tropical Salad

arugula, carrots, heirloom tomatoes, heart of palms, honey tarragon dressing

Artisan Lettuce Salad

grilled pineapple, pickled onions, cherry tomatoes, cucumber, roasted Florida sweet corn, poppy seed dressing

Entree

Oven Roasted Chicken Airlines

served with orange demi

Fish - Chef Choice

orange demi

Sides

Crispy Brussels

lemon maple

Long Grain Rice

saffron sazon

Dessert

Key Lime Pie

Chef's Choice

VEGAN & VEGETARIAN ADD ONS

\$12+ Per Person

Chermoula Marinated Eggplant
romesco sauce

Grained Mustard Braised Cauliflower
herb paste

Miso Tofu
lemon grass marinated

Grilled Mushroom Steak
vegan demi

THE POINCIANA

\$63 Per Person

choice of two

Salad

Greek Salad

marinated feta, onions, cucumber, country olives, romaine heart, cherry tomato Mediterranean oregano vinaigrette

House salad

our ever-changing seasonal salad
(check with your sales rep)

Entree

Seared Salmon

orange glaze

Marinated pork tenderloin

caramelized onions

Sides

Mediterranean Lemon Rice

Haricot Almandine

Rice Pilaf

Roasted Seasonal Vegetables

Penne Marinara

Rigatoni Mezzi Cacio e Pepe

Dessert

Tiramisu

Chef's Choice

THE BANYAN

\$75 Per Person

choice of two

Salad

Chopped Iceberg

cherry tomato, apples, bleu cheese crumble, crispy bacon, house made creamy ranch dressing

Kennebec Potato Salad

chopped red onions, diced celery, Dijon mustard, celery salt aioli

Entree

Crispy Southern Chicken

BBQ Baby Back Ribs

Country Fries Steak

Braised Beef Short Ribs

Sides

Jalapenos Corn Bread

Creamy Coleslaw

Aged Gouda Mac and Cheese

Corn on the Cobb

Dessert

Florida Strawberry Short Cake

Chef's Choice

BUFFET LUNCH



For all events less than 20 guests, a 20% surcharge increase will automatically apply. All prices are based on 60 minutes of continuous service.

All lunch buffet packages include freshly brewed coffee, decaffeinated coffee, and selection of teas.

THE CYPRESS

\$86 Per Person

Soup

Tomato Bisque

basil, garlic, parmesan
crostini

Salad

choice of two

Build Your Own Salad

chef's selection of artisanal lettuce
variety of fresh seasonal vegetables and
garnishes
Ranch or balsamic dressing on the side

Caesar Salad

romaine hearts, grated parmesan, crotons,
zesty Caesar dressing

Incident Grains Bowl

choice of farro or quinoa
served with, tomatoes, avocado, carrots,
cucumber, black beans, garbanzo topped
with soy ginger dressing

House Salad

tomato, spring mix, onions, carrots, lemon
oil vinaigrette

Entree

choice of three

Pan Roasted Branzino

lemon butter capers

Grilled Petite Filet Mignon

confit garlic

Roasted Chicken Airlines

lemon beurre blanc

Sesame Encrusted Tuna

papaya syrup

Blackened Grouper

Grilled Churrasco

chimichurri

Sides

choice of three

Aged Gouda Mac And Cheese

Roasted Seasonal Vegetables

Kennebec Potato Salad

Forest Mushroom Risotto

Robuchon Pomme Puree

Saffron Rice Pilaf

Dessert

choice of two

Upside Down Pineapple Cake

Chocolate Mousse

Passion Fruit Panna Cotta

Chef's Choice

FOOD RESTRICTIONS MENU

STARTERS

Choice of One

Roasted Butternut Squash Soup

(v,vg,df,gf,cf)

Tomato & Basil Soup

(v,vg,df,gf,cf)

Mediterranean Couscous Salad

Red pepper, sun dried tomato, red onion, cilantro,
lime vinaigrette

(v,vg,df,gf,cf)

Tuscan Salad

Heirloom tomato, artichoke, garbanzo, cucumber,
Kalamata, red onion & red wine vinaigrette

(v,vg,df,gf,cf)

Quinoa Vegetable Blend

Carrot, heirloom tomatoes, raisin,
cucumber, Kalamata

(v,vg,df,gf,cf)

Green Salad

Cucumber, heart of palm, heirloom tomatoes, carrot,
cranberries, celery

(v,vg,df,gf,cf)

Entrees

Choice of One

Crispy Baked Tofu

Sesame seeds, quinoa, sofrito sauce.

(v,vg,df,gf,cf)

Impossible Meatballs & Spaghetti

Tomato sauce

(v,vg,df,gf,cf)

Vegan Beef Stew

White rice with, sweet plantains.

(v,vg,df,gf,cf)

Cauliflower Steak

Romesco sauce, sunflower seeds.

(v,vg,df,gf,cf)

Impossible Burger

Gf bun, arugula, tomato, bourbon onion,
sweet potato fries.

(v,gf,df,vg)

Desserts

Choice of One

Chocolate Cake Flourless (gf)

Rice Crispy (gf)

GRAB & GO LUNCH

For all events less than 20 guests, a 20% surcharge increase will automatically apply.

All lunch packages include one whole fruit, one bag of kettle chips, and a chocolate chip cookie.

SANDWICHES

Chicken Caesar Wrap | grilled chicken, romaine heart, grated parmesan, flour tortilla

Turkey Club Wrap | hickory smoked turkey, spring mix, tomato, bacon, wheat tortilla, house made ranch

Mortadella Sandwich | ciabatta roll, pistachio mortadella, fresh mozzarella, arugula, sweet basil pesto

The Philly Cheesesteak | thin sliced roast beef, onion, pepper, mushroom, swiss cheese, hoagie roll

El Cubano | braised pork shoulder, sliced ham, Dill pickle, swiss cheese, yellow mustard

Caprese | marinated mozzarella, tomato, olive tapenade, pesto

The NV Burger | short rib, brisket blend, lettuce, cheddar cheese, sriracha aioli

VEGETARIAN & VEGAN OPTIONS

Roasted Mediterranean Vegetable Sub^V | ciabatta roll, eggplant, zucchini, yellow squash, roasted bell pepper, hummus

Caprese Sub^{VG} | hoagie roll, heirloom tomato, fresh mozzarella, basil, olive oil, aged balsamic reduction

OPTIONS PER GROUP

Select One \$46

Select Two \$52

Select Three \$58

PRICING IS PER PERSON

Pre-Counts Required

BUFFET DINNER

For all events less than 20 guests, a 20% surcharge increase will automatically apply. All prices are based on 60 minutes of continuous service.

All of our dinner buffet packages include artisanal bread, cultured table butter, freshly brewed regular and decaffeinated coffee, and assorted teas

LITTLE HAVANA

\$98 Per Person

STARTER

Black Bean Soup

tortilla crisps

Tropical Salad

shaved iceberg lettuce, tomato, cucumber, carrot,
heart of palm, florida key lime dressing

ENTRÉE

Pollo Fricassee

pearl onion, olives, carrots, herbs,
chicken demi

Braised Pork Con Mojo

caramelized onions

SIDES

Cuban Yellow Rice

Maduros

Garlic Yucca Fries

DESSERT

Vanilla Flan

Tres Leches Cake

BISCAYNE

\$121 Per Person

SALAD

Burrata Du Buffalo

compressed watermelon, heirloom tomato, focaccia
crisps, aged balsamic vinaigrette

Cesar Salad

garlic croutons, romaine heart, zesty cesar dressing

ENTRÉE

Pan Roasted Branzino

lemon capers sauce

Grilled Manhattan Steak

peppercorn sauce

SIDES

Sumac Rice Pilaf

Herb Potatoes

Harissa Spiced Cauliflower

DESSERT

Petite Chocolate Gateau

Apple Tart Tatin

COCONUT GROVE

\$144 Per Person

SALAD

Red Wine Braised Pear Salad

artisan lettuce, tomatoes, pickled onions, candied walnuts
poppy seed vinaigrette

Wedge Salad

Asher bleu cheese, onions, cherry tomatoes, buttermilk ranch

ENTRÉE

Blackened Black Grouper

tomato essence

Braised Beef Short Ribs

stout beer reduction

Rotisserie Chicken

SIDES

Pomme Robuchon

chives

Confit Forest Mushrooms

Crispy Brussel Sprouts

lemon Amish maple syrup

DESSERT

Coconut Cake

Chocolate Hazelnut Tart

PLATED DINNER

For all events less than 20 guests, a 20% surcharge increase will automatically apply. All prices are based on 90 minutes of continuous service.

All plated dinners include artisanal bread, cultured table butter, freshly brewed regular and decaffeinated coffee, and assorted teas.
Price includes starter, entree, and dessert.

STARTERS

One per function

Organic Artisan Lettuce Bouquet

mozzarella, candied walnuts, cherry tomato, Florida oranges, mustard vinaigrette

Tomato Burrata

heirloom tomatoes, burrata de buffalo, compressed watermelon, pecan pesto

Baby Iceberg Lettuce

blue cheese crumble, apple smoked bacon, onions, tomato, buttermilk ranch

Beet Root Salad

braised in harissa, heirloom tomato, goat cheese, pickled onions, mango habanero sauce

Lobster Bisque

Maine lobster, smoked paprika, crème fraîche

ENTRÉE

One per function

Paulet Rouge Airline Chicken | \$75

Robuchon pomme puree, sweet corn succotash, chicken demi

Novotel Signature Miso Glazed Salmon | \$81

coconut rice, grilled asparagus, pepper coulis

Macadamia Encrusted Mahi-Mahi | \$81

goat cheese polenta haricot, mango relish, papaya beurre blanc

Mushroom Encrusted Filet Of Beef | \$81

potato gratin, asparagus, bordelaise

Surf And Turf | \$109

petite filet, florida keys prawns, cauliflower puree, burnt onions demi

Surf And Surf | \$109

a duet of salmon and mahi mahi, served with eggplant mousse, grilled broccolini, Florida oranges demi glaze.

Vegan options available upon request

A 23% service charge, 7% sales and a 2% city tax will be added to all food and beverage prices. Catering is not available for less than 10 guests.

DESSERT

one per function

Key Lime Pie

Tiramisu

Cream Brulee Cheese Cake

Chocolate Mousse

Passion Fruit Panna Cotta



PASSED HORS D'OEUVRES

For all events less than 20 guests, a 20% surcharge increase will automatically apply. Prices are per piece.

Minimum order per item is 15 pieces. Only available for tray pass.

\$10 each piece

HOT SELECTIONS

Coconut Shrimp, Dynamite Aioli
Mini Crab Cake, Smoked Remoulade
Mini Empanadas (Chicken or Beef)
Buffalo Chicken Spring Roll
Chicken Coconut Skewers
Bacon Wrapped Beef Gorgonzola
Beef Kabobs
Parmesan Arancini, Tomato Sauce
Jalapenos Poppers
Mini Tequeneos
Phyllo Wrapped Brie, Raspberry Coulis
Asparagus Roll-Ups
Peking Duck Spring Rolls
Mini Quesadilla Cone
Spanakopita, Pepper Aioli

COLD SELECTIONS

Tuna tartare, ginger citrus
Seasonal ceviche, aji Amarillo
Tomato gazpacho shooters, avocado mousse
Chilled crab and shrimp salad
Devilled eggs, tobiko
Whipped feta crostini, sweet corn
Caprese skewers
Compressed melon and prosciutto

BAR PACKAGES

PREMIUM

First hour \$35 | Additional hours \$18 pp

- ◇ **Scotch/ Whiskey** | Johnnie Walker's, The Glenlivet 12
- ◇ **Vodka** | Belvedere, grey goose
- ◇ **Bourbon** | Markers mark, Bulleit
- ◇ **Rum** | Bacardi 8 years, Ron Zacapa
- ◇ **Tequila** | Don Julio Blanco, Don Julio reposado
- ◇ **Gin** | Bombay sapphire, Tanqueray
- ◇ **House Red Wine**
- ◇ **House White Wine**
- ◇ **House Sparkling Water**
- ◇ **Imported & Domestic Beers**
- ◇ **Soft Drinks & Juices**

DELUXE

First hour \$30 | Additional hours \$16 pp

- ◇ **Scotch/ Whiskey** | Dewars, Chivas
- ◇ **Vodka** | Absolut, Tito's vodka
- ◇ **Bourbon** | Jack Daniels, Jim Beam
- ◇ **Rum** | Bacardi Silver Rum, Captain Morgan
- ◇ **Tequila** | Hornitos silver, Cazadores silver
- ◇ **Gin** | Beefeater, SipSmith
- ◇ **House Red Wine**
- ◇ **House White Wine**
- ◇ **House Sparkling Water**
- ◇ **Imported & Domestic Beers**
- ◇ **Soft Drinks & Juices**
- ◇

BEER & WINE

First hour \$25 | Additional hours \$13 pp

- ◇ **House Red Wine**
- ◇ **House White Wine**
- ◇ **House Sparkling Water**
- ◇ **Imported & Domestic Beers**
- ◇ **Soft Drinks & Juices**

CASH BAR

- ◇ **House Liquor \$17**
- ◇ **House Red Wine and White Wine \$13**
- ◇ **Imported Beers \$10**
- ◇ **Domestic Beers \$9**
- ◇ **Juices \$6**
- ◇ **Soft Drinks \$7**
- ◇ **Mineral Water \$10**

NOVOTEL

MIAMI BRICKELL



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