



DOUBLETREE
BY HILTON™

OCEAN POINT RESORT & SPA
NORTH MIAMI BEACH

2017

BANQUET MENUS



**DOUBLETREE OCEAN POINT
RESORT & SPA
17375 COLLINS AVENUE
SUNNY ISLES, FL 33160
786-528-2800 / 2583
EVENTS@OCEANPOINTRESORT.COM
WWW.OCEANPOINTRESORT.COM**

Breakfast

BREAKFAST BUFFETS

Each Buffet Includes Freshly Brewed Regular and Decaffeinated Coffee, an Assortment of Hot Teas and Assorted Juices

MERRICK GARDENS CONTINENTAL	\$18	MAGIC CITY CONTINENTAL	\$21
Freshly Baked Pastries		Fresh Fruit Smoothies	
Assorted Muffins		Individual Honey Mint Fruit Cups	
Sliced Breakfast Breads		Blueberry and Bran Muffins	
Sliced Fresh Fruit and Berries		Steel Cut Irish Oatmeal with Raisins, Brown Sugar & Sun Dried	
Assorted Jelly, Jam, Preserves and Butter		Cranberries	

BAYSIDE CONTINENTAL	\$23	MACARTHUR BREAKFAST BUFFET	\$25
Guava and Cheese Pastelitos		Fresh Scrambled Eggs,	
Assorted Bagels with Chive and Smoked Salmon Cream Cheese		Steel Cut Oatmeal and Assorted Toppings,	
Homemade Granola Parfaits		Crisp Apple Bacon, Link Sausage,	
Honey Mint Fruit Cups		Seasoned Breakfast Potatoes,	
Breakfast Cuban Sandwich with Ham, Fried Egg and Cheese		Sliced Fresh Fruit,	
		Freshly Baked Danish, Sliced Breakfast Breads,	
		Assorted Jelly, Jam, Preserves and Butter	

BUFFET ENHANCEMENTS \$4 PER PERSON

Seasonal Whole Fruit	Breakfast Tacos with Home Made Salsa (Bacon, Egg & Cheese or Potato, Egg & Cheese)
Assorted Muffins	French Toast with Maple Syrup
Freshly Baked Pastries	Crisp Bacon
Bagels & Cream Cheese	Sausage Links
Assorted Yogurts	Scrambled Eggs
Granola Parfaits	



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Breakfast

BREAKFAST PLATES

Plated Breakfasts Include Freshly Brewed Regular and Decaffeinated Coffee, an Assortment of Hot Teas and Orange Juice

<p>AVENTURA Scrambled Eggs Assorted Danish served Family Style Seasoned Breakfast Potatoes Sausage Links Or Crisp Bacon</p>	<p>\$19</p>	<p>SAWGRASS Spinach, Mushroom and Feta Frittata Seasoned Breakfast Potatoes Sausage Links Or Crisp Bacon Fresh Fruit Cups with Honey and Mint</p>	<p>\$21</p>
<p>CALLE OCHO 6oz Grilled Sirloin Steak with Chimichurri (Grilled Medium) Fresh Scrambled Eggs Seasoned Breakfast Potatoes Danish Served Family Style</p>	<p>\$26</p>	<p>VIZCAYA GARDENS Fresh Scrambled Eggs French Toast and Warm Maple Syrup Crisp Bacon Seasoned Breakfast Potatoes</p>	<p>\$20</p>
<p>VIVA LA FRANCE Freshly Poached Eggs Seared Canadian Bacon Served Over an English Muffin with Hollandaise Sauce Seasoned Breakfast Potatoes</p>	<p>\$23</p>		
<p>PLATED ENHANCEMENTS \$4 PER PERSON</p>			
<p>Two Silver Dollar Pancakes Family Style Muffins Oatmeal Cup with Raisins and Brown Sugar Assorted Yogurts French Toast with Maple Syrup</p>	<p>Seasonal Fresh Fruit Cup Crisp Bacon Sausage Links Turkey Sausage Patties Ham and Cheese Empanadas Guava and Cheese Pastelitos</p>		



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Breaks

BREAKS INCLUDE 1 HOUR OF SERVICE

FRESH START Freshly Brewed Coffee, Decaffeinated Coffee Assorted Hot Teas Sliced Seasonal Fruit Display Assorted Fresh Baked Danishes	\$13	OLETA RIVER TRAIL MIX Create Your Own Trail Mix: House Made Granola, Chex Mix, Mixed Nuts, Peanut M&M's, Goldfish, Pretzels, Asian Mix, Raisins, Sun Dried Cranberries, Assorted Sodas and Fruit Infused Water	\$15
SOUTH BEACH BOOST Yogurt Parfaits, Energy Bars, Fresh Fruit Cups, Mixed Nuts, Red Bull, Monster Energy, Assorted Soft Drinks	\$19	MARLINS PARK Tortilla Chips, Queso, Sliced Jalapenos, Salsa, Guacamole, Cracker Jacks, Mini Franks in a Blanket, White Cheddar Popcorn, Assorted Soda, Lemonade, Fruit Infused Water	\$18
TASTE OF SOUTH FLORIDA Churros, Fruit Skewers, Mini Rum Cake, Mini Key Lime Tarts, Jerk Plantain Chips with Fruit Salsa, Lemonade Fountain, Assorted Sodas and Fruit Infused Water	\$20	CONTINUOUS BEVERAGE SERVICE Half Day up to 4 hours Full Day up to 6 hours Continuous Service of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Assorted Sodas and Fruit Infused Water	\$16 \$20

Breaks A la Carte

BREAKFAST ITEMS Priced Per Person		SNACKS Priced Per Person		BEVERAGE	
Sliced Fruit	\$8	Mixed Nuts	\$4.50	Coffee	\$48 per gallon
Muffins	\$4	Popcorn	\$4.50	Hot Tea	\$35 per gallon
Pastries	\$4	Granola Bars	\$4	Bottled Juices	\$4.50 each
Guava & Cheese Pastelitos	\$5	Brownies	\$4.50	Milk	\$3.50 each
Bagels and Cream Cheese	\$4	Freshly Baked Cookies	\$4.50	Assorted Sodas (Coke Product)	\$3.75 each
Berry and Yogurt Parfaits	\$4	Freshly Made DoubleTree Cookies	\$5	Red Bull	\$6 each
Breakfast Tacos & Salsa	\$4.50	House Made Trail Mix	\$4.50	Rock Star Energy	\$6 each
Granola & Energy Bars	\$4			Bottled Water	\$4 each

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Meeting Packages

EXECUTIVE MEETING PACKAGE \$79

Meeting Packages Include Continuous Beverage Service of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Fruit Infused Water

BREAKFAST BUFFET

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Hot Teas, Orange Juice, Cranberry Juice, and Grapefruit Juice, Pastries, Muffins, Croissants, Eggs, Bacon, Sausage, House Potatoes, Assorted Cereals and Milk, Display of Fresh Fruit and Berries and an Assortment of Yogurts.

BREAKFAST ENHANCEMENTS:

\$4 per person

Bagels and Cream Cheese
Yogurt Homemade Granola Berry Parfaits
Croissant Ham, Egg & Cheese Sandwiches
Breakfast Tacos & Salsa

LUNCH ENHANCEMENTS:

\$4 per person

DoubleTree Spinach Salad
Homemade Potato Salad
Homemade Pasta Salad
Caesar Salad
Sweet Plantains
Tostones with Cilantro Lime Garlic Aioli

LUNCH BUFFET

A Single Entree Buffet including Garden Salad, Two Dressings, Choice of 1 Entree, Accompanied by Two Sides, and an Assortment of Mini Cup Cakes

Select one Entree:

Pan Seared Herb Chicken Breast

House Made Five Herb Marinated Chicken Breast with a Sherry Cream Demi Glaze,
Oven Roasted Fingerling Potatoes
Roasted Vegetables

Jerk Chicken Thighs

Jerk Rubbed and Oven Roasted Chicken Thighs topped with a Fresh Tropical Fruit Salsa and Pineapple Ginger Glaze
Coconut Rice and Pigeon Peas
Fresh Steamed Asparagus

Mojo Roasted Pork Loin

Sour Orange and Garlic Roasted Pork Loin, South Florida Traditional Black Beans and Rice(Congri)
Sautéed Baby Carrots

Herb Grilled Salmon:

Cilantro Lime Beurre Blanc
Creamy Roasted Garlic Risotto
Fresh Steamed Broccoli

Grilled Flank Steak

Red Wine Demi Glaze
Roasted Garlic Whipped Potatoes
Buttered Green Beans

ENHANCE YOUR BUFFET WITH AN ADDITIONAL ENTREE FOR \$5 PER PERSON

AFTERNOON BREAK

Select One

Oleta River Trail Mix

Create Your Own Trail Mix with:
House Made Granola, Chex Mix,
Mixed Nuts, Peanut M&M's,
Goldfish, Asian Mix Raisins, Sun Dried Cranberries, Assorted Sodas, Fruit Infused Water

Taste of South Florida

Churros, Fruit Skewers, Mini Rum Cake, Mini Key Lime Tarts, Jerk Plantain Chips with Fruit Salsa, Lemonade Fountain, Assorted Sodas and Fruit Infused Water

Marlins Park

Tortilla Chips, Queso, Sliced Jalapenos, Salsa, Guacamole Cracker Jacks, Mini Franks in a Blanket, White Cheddar Popcorn, Assorted Soda, Lemonade, Fruit Infused Water

Sweet and Salty

Brownies, Assorted Cookies, Mixed Nuts, Home Made Popcorn, Assorted Sodas and Fruit Infused Water



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Meeting Packages

EASY MEETINGS PACKAGE \$63

Meeting Packages Include Continuous Beverage Service of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Fruit Infused Water

CONTINENTAL BREAKFAST

Freshly Brewed Coffee,
Decaffeinated Coffee, Herbal Hot
Teas, Orange Juice, Cranberry Juice,
and Grapefruit Juice

Pastries, Muffins, Croissants Display
of Fresh Fruit and Berries and an
Assortment of Yogurts

ENHANCEMENTS: \$4 per person

Bagels and Cream Cheese
Yogurt Homemade Granola Berry
Parfaits
Breakfast Tacos & Salsa
Assorted Cereals and Milk

LUNCH

Gourmet Sandwich Board

Roast Beef on French Baguette with Balsamic Roasted
Tomatoes, Tobacco Onions, Provolone Cheese and a
Horseradish Spread

Sliced Turkey on Multi Grain Bread with Cranberry
Aioli with Sliced Tomato, Mixed Greens and Swiss
Cheese

Freshly Sliced Ham on Sour Dough Bread with Leaf
Lettuce, Sliced Tomato, Honey Mustard Spread and
Cheddar Cheese

Tuna Salad in a Grilled Spinach Tortilla with Mixed
Greens and Sliced Tomatoes

Chicken Noodle Soup, Garden Salad, Homemade Chips
An Assortment of Freshly Baked Cookies

AFTERNOON BREAK

Sweet and salty

Brownies, Assorted Cookies, Mixed Nuts, Home Made
Popcorn, Assorted Sodas and Fruit Infused Water

Meeting Packages

ATLANTIC MEETING PACKAGE \$69

Meeting Packages Include Continuous Beverage Service of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Fruit Infused Water

CONTINENTAL BREAKFAST

Freshly Brewed Coffee, Herbal Hot Teas, Orange Juice, Cranberry Juice, and Grapefruit Juice

Pastries, Muffins, Croissants, Display of Fresh Fruit and Berries and an Assortment of Yogurts

BREAKFAST ENHANCEMENTS: \$4 per person

Bagels and Cream Cheese
Yogurt Homemade Granola Berry Parfaits
Croissant Ham, Egg, & Cheese Sandwiches
Breakfast Tacos & Salsa
Assorted Cereals and Milk

LUNCH BUFFET

A Single Entree Buffet Including Garden Salad, Two Dressings, Choice of Entree Accompanied by Two Sides and an Assortment of Mini Cup Cakes

Select one Entree:

Balsamic and Herb Grilled Chicken

Balsamic and Herb Marinated Chicken Breasts Grilled and Topped with a Roasted Garlic Sundried Tomato and Artichoke Ragout.

Tuscan Chicken

Herb and Garlic Rubbed Chicken Breast, Oven Roasted and Topped with Fresh Mozzarella Cheese and Tomato Basil Tapenade

Herb Grilled Salmon

with Tropical Fruit Salsa and Cilantro Lime Beurre Blanc.

Grilled Sirloin Steak

Crusted with a Gorgonzola Cheese Crust, Candied Bermuda Onions and Roasted Garlic Demi Glace

LUNCH ENHANCEMENTS: \$4 per person

DoubleTree Spinach Salad
Homemade Potato Salad
Homemade Pasta Salad
Caesar Salad
Sweet Plantains
Tostones with Cilantro Lime Garlic Aioli

AFTERNOON BREAK

Select One

Oleta River Trail Mix

Create Your Own Trail Mix with:

House Made Granola, Chex Mix, Mixed Nuts, Peanut M&M's, Goldfish, Asian Mix Raisins, Sun Dried Cranberries, Assorted Sodas, Fruit Infused Water

Marlins Park

Tortilla Chips, Queso, Sliced Jalapenos, Salsa, Guacamole Cracker Jacks, Mini Franks in a Blanket, White Cheddar Popcorn, Assorted Soda, Lemonade, Fruit Infused Water

Sweet and Salty

Brownies, Assorted Cookies, Mixed Nuts, Home Made Popcorn, Assorted Sodas and Fruit Infused Water



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Lunch

LUNCH PLATES

Plated Lunches Include a Starter Selection, Entree Selection and Dessert Selection. Prices are determined by the Entree Selection Includes Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Bread Rolls and Butter. All Prices are Per Person

STARTER	STARTER UPGRADES	\$2 PER PERSON
<p>Fresh Garden Salad Fresh Garden Greens, Shredded Carrots, Cherry Tomatoes, Cucumber and Shredded Cheese</p> <p>Choice of 2 Dressings: Citrus Ranch, Italian or Balsamic</p> <p>Caesar Salad Fresh Chopped Romaine Lettuce with Crispy Croutons, Shredded Parmesan Cheese and Caesar Dressing</p>	<p>DoubleTree Spinach Salad Fresh Spinach Topped with Mangos, Candied Walnut, Cucumbers, Grape Tomato, Julienne Carrots, Fresh Goat Cheese and Mango Vinaigrette</p> <p>Tomato Caprese Layers of Tomatoes, Basil and Fresh Mozzarella Cheese Balsamic Reduction and Pesto Drizzle</p> <p>Arugula Walnut Salad Fresh Arugula Tossed with Sundried Cranberries, Blue Berries, Candied Walnuts, Chopped Bacon, Goat Cheese and Apple Cider Vinaigrette</p>	

ENTREES

Herb Grilled Salmon	\$36
with Tropical Fruit Salsa and Cilantro Lime Beurre Blanc	
Balsamic and Herb Grilled Chicken	\$30
Balsamic and Herb Marinated Chicken Breasts Grilled and Topped with a Roasted Garlic Sundried Tomato and Artichoke Ragout	
Grilled Sirloin Steak	\$38
Crusted with a Gorgonzola Cheese Crust, Candied Bermuda Onions and Roasted Garlic Demi Glace	
Mojo Roasted Pork Loin	\$30
Served Sliced with Mojo Stewed Spanish Onions	

Tuscan Chicken	\$30
Herb and Garlic Rubbed Chicken Breast, Oven Roasted and Topped with Fresh Mozzarella Cheese and Tomato Basil Tapenade	
Oven Roasted Jerk Chicken Thighs	\$28
Marinated Jerk Chicken Thighs with a Jamaican Jerk Reduction and Grilled Pineapple Slaw	
Blackened Pecan Crusted Snapper	\$38
Pan Seared Blackened Pecan Crusted Snapper with a Tropical Fruit Salsa and Grapefruit Beurre Blanc	

SIDES

Select One
Garlic Whipped Potatoes
Herb Roasted New Potatoes
Coconut Rice and Pigeon Peas
Creamy Garlic Risotto
Rice Pilaf
Dijon Whipped Potato
Our Chef will Pair the Perfect Vegetable for Your Plate.

DESSERT SELECTIONS

Chocolate Layer Cake
Key Lime Pie
Flan (Traditional Custard in Caramel Sauce)
Family Style Cookies, Brownies on Assorted Mini Cup Cakes

DESSERT UPGRADES \$3

Coconut Layer Cake
Sea Salt Caramel Cheesecake

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Lunch

LUNCH BUFFETS

Includes Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas. All Prices are Per Person

CARIBBEAN ISLAND \$40

Spinach Salad with Tomato, Cucumber, Grilled Pineapple and Mandarin Oranges Tossed in a Lime Ginger Dressing
Tropical Fruit Salad with Sweet Corn Bread
Jerk Chicken Thighs with Pineapple Jerk Sauce
Fruit Salsa
Grouper Escabeche
Conch Fritters with Florida Mustard Sauce
Coconut Rice and Pigeon Peas
Sweet Plantains
Assorted Mini Cup Cakes

NEW YORK DELI \$30

Featuring Deli Meats: Smoked Ham, Smoked Turkey, Roast Beef, Salami, Tuna Salad, Cheddar Cheese, Swiss Cheese, Provolone Cheese
Kaiser Rolls, Fresh Baked Focaccia, Whole Grain, White and Sour Dough Breads
Lettuce, Tomatoes, Kosher Deli Pickle Spears, Red Onion, Dijon Mustard, Yellow Mustard and Mayo
Chicken Noodle Soup, Garden Salad, Homemade Chips
An Assortment of Freshly Baked Cookies

TASTE OF ITALY \$29

Caesar Salad
Pasta Salad
Homemade Baked Ziti
Pan Seared Chicken with a Mushroom Marsala Sauce
Mediterranean Roasted Vegetables
Garlic Breadsticks
Tiramisu and Cannoli

TASTE OF SOUTH FLORIDA \$40

Garden Salad
DoubleTree Spinach Salad
Mojo Roasted Pork Loin with Sour Orange
Stewed Spanish Onions
Grilled Flank Steak with Chimichurri
Tostones with Cilantro Garlic Aioli
Congri Rice
Assorted Mini Cup Cakes

MIAMI TAIL GATE \$34

Kaiser Buns , Hot Dog Buns
Mustard, Mayonnaise, Ketchup, Pickle Spears, Pickle Relish
Lettuce ,Tomato , Onions , Cheddar Cheese, Swiss Cheese
Sautéed Mushroom and Onions
Sweet Cole Slaw, Garden Salad
Ranch Dressing and Balsamic Vinaigrette
Grilled Jumbo Hot Dogs and Half Pound Hamburgers,
BBQ Chicken Quarters
Assorted Mini Cup Cakes

BUFFET ENHANCEMENTS

Flank Steak Chimichurri \$6
Salmon with Lime Ginger Rum Glaze \$6
Tostones with Garlic Lime Aioli \$4
Blackened Mahi Mahi with Lemon Beurre Blanc \$6
Sweet Plantains \$4

Boxed Lunch

SANDWICHES \$24

BOXED LUNCHES SERVED WITH A CHOICE OF ONE DESSERT, ASSORTED SOFT DRINKS AND BOTTLE OF WATER

SANDWICH OPTIONS

Ham, Turkey or Roast Beef On A Baguette

with Lettuce, Tomato and Pickle. Choice of Swiss, Cheddar or Provolone Cheese

Grilled Chicken Caesar Wrap

Grilled Chicken with Romaine Lettuce, Parmesan Cheese and Caesar Dressing Wrapped in a Spinach Tortilla

Cranberry Pecan Chicken Salad or Tuna Salad

Rolled in a Spinach Tortilla with Lettuce, Tomato and Dill Pickle

Grilled Veggie Wrap

Grilled Yellow Squash, Zucchini, Bell Peppers, Portobello Mushroom, Mozzarella Cheese and Wrapped in a Spinach Tortilla

ACCOMPANIMENTS (Select two)

- Chips
- Coleslaw
- Pasta Salad
- Home Made Potato Salad
- Fresh Fruit Salad
- Fresh Whole Fruit
(Apple, Orange or Banana)

DESSERTS (Select one)

- Brownie
- Blondie
- Lemon Bar
- Freshly Baked DoubleTree Cookie



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Lunch Salads

PLATED SALADS \$26

Includes Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Bread Rolls and Butter. All Prices are Per Person

SALAD OPTIONS

DoubleTree Spinach Salad

Fresh Spinach topped with Mangos, Candied Walnut, Cucumbers, Grape Tomato, Julienne Carrots, Fresh Goat Cheese and Mango Vinaigrette

Vegetable Pasta Salad

Penne Pasta with Olives, Artichoke Hearts, Cherry Tomatoes, Red and Green Bell Peppers on a Bed of Fresh Garden Greens

Tri Salad

Homemade Tuna Salad, Chicken Salad and Pasta Salad over a Mixed Greens with Tomato and Cucumber Garnish

YOUR CHOICE OF:

GRILLED CHICKEN

GRILLED SALMON

DRESSINGS

Ranch
Blue Cheese
Italian
Mango Vinaigrette
Honey Mustard
Balsamic Vinaigrette

DESSERTS (Served Family Style)

Select one:

Assorted Mini Cup Cakes
Brownies
Blondies
Lemon Bars
Freshly Baked Cookies



Dinner

DINNER PLATES

Plated Dinners Include a Starter Selection, Entree Selection and Dessert Selection. Prices are determined by the Entree Selection Includes Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Bread Rolls and Butter. All Prices are Per Person

STARTER

Fresh Garden Salad

Fresh Garden Greens with Shredded Carrots, Cherry Tomatoes, Cucumber and Mushrooms

Choice of 2 Dressings

Cilantro Ranch, Italian or Balsamic Vinaigrette

Caesar Salad

Fresh Chopped Romaine Lettuce with Crispy Croutons, Shredded Parmesan Cheese and Caesar Dressing

STARTER UPGRADES

\$2 PER PERSON

Spinach Berry Salad

Fresh Spinach Topped with Strawberries, Blue Berries, Candied Pecans, Fresh Goat Cheese and Balsamic Vinaigrette

Tomato Caprese

Layers of Tomatoes Basil and Fresh Mozzarella Cheese with Balsamic Reduction and Pesto Drizzle

Arugula Walnut

Fresh Arugula Tossed with Sundried Cranberries, Toasted Walnuts, Chopped Bacon and Goat Cheese

ENTREES

Sesame Seared Salmon

\$41

Sesame Seared Salmon with a Pineapple Ginger Glaze on Top of Vegetable Stir Fry

Chicken Provençal

\$38

Marinated and Seared Chicken Breast in a Sauce of Tomatoes, Kalamata Olives, Garlic and Fresh Basil

Grilled Sirloin Steak

\$46

Served with Tobacco Onions, Garlic Herb Spread and Balsamic Demi Glace

Caribbean Roasted Pork Loin

\$32

Citrus Herb Roasted Served Sliced with Caribbean Grilled Pineapple Chutney

Stuffed French Chicken Breast

\$34

French Breast of Chicken Stuffed with Sundried Cranberry and Spinach and a Pan Sauce of White Wine and Herbs

Herb Marinated Pan Seared Grouper

\$42

Pickled Cucumber and Red Pepper Slaw, and a Pineapple Ginger Beurre Blanc

Petit Filet with 3 Jumbo Shrimp

\$58

Served Red Wine Demi and Lemon Garlic Butter

SIDES

Select One

Roasted Garlic Whipped Potatoes
Herb Roasted New Potatoes
Herb Sweet Potatoes
Coconut Rice and Pigeon Peas
Creamy Garlic Risotto
Rice Pilaf
Dijon Whipped Potato
Our Chef will Pair the Perfect Vegetable for Your Plate

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DESSERT SELECTIONS

New York Cheese Cake with Raspberry Sauce

Chocolate Layer Cake

Carrot Cake

Key Lime Pie

Flan (Traditional Custard in Caramel Sauce)

DESSERT UPGRADES \$3

Coconut Layer Cake

Sea Salt Caramel Cheesecake



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Dinner

DINNER BUFFETS

Includes Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas. All Prices are Per Person

BISCAYNE BAY

\$44

Locally Grown Garden Salad
 Atlantic Coast Caught Seafood Medley Salad
 Herb Grilled Flank Steak with Chimichurri
 Blackened Mahi Mahi with Tropical Fruit Salsa and Cilantro Lime Beurre Blanc
 Rice Pilaf
 Sweet Plantains
 Seasonal Vegetables
 Rum Cake

MAMA MIA

\$42

Antipasto Display of Marinated Vegetables Olives and Smoked Meats
 Caesar Salad
 Ensalata Caprese with Pesto, Fresh Basil and a Balsamic Reduction Drizzle
 Grilled Italian Sausage and Red Peppers in a Roasted Tomato Sauce Accompanied by Penne Pasta
 Oven Roasted Salmon Accompanied by Steamed Mussels in a Roasted Garlic and Butter Wine Sauce
 Mediterranean Roasted Vegetables
 Garlic Bread Sticks
 Kahlua Tiramisu

DOWN SOUTH BBQ

\$45

Sweet Corn Bread
 Potato Salad
 Cole Slaw
 Buttered Corn
 Macaroni and Cheese
 Smoked Beef Brisket
 Dry Rubbed Chicken Quarters
 Kielbasa Sausage
 Warm Peach Cobbler

COLLINS AVENUE

\$42

Locally Grown Garden Salad
 Oven Roasted Potato Salad, Jicama Slaw
 Sour Orange Grilled Chicken Breast with Pico de Gallo
 Thinly Sliced Guava BBQ Pork Loin
 Lime Rum Glazed Pan Seared Snapper
 Tostones with a Cilantro Garlic Lime Aioli
 Black Beans and White Rice
 Seasonal Vegetables
 Key Lime Pie

LITTLE HAVANA

\$40

Sliced Cuban Bread and Butter
 Locally Grown Garden Salad
 Pork Lechón with Mojo Roasted Onions
 Arroz con Pollo
 Grilled Grouper with Lime Cilantro Beurre Blanc
 Garlic Lime Tossed Tostones
 Seasonal Vegetables
 Warm Banana Bread Pudding with a Caramel Rum Glaze

BUFFET ENHANCEMENTS

Flank Steak Chimichurri	\$6
Salmon with Lime Ginger Rum Glaze	\$6
Tostones with Garlic Lime Aioli	\$4
Blackened Mahi Mahi with Lemon Beurre Blanc	\$6
Sweet Plantains	\$4

Receptions

GOLD RECEPTION PACKAGE \$40

Includes 2 Hours of Service with a Selection of 3 Chilled Bites, 3 Hot Bites, 2 Displays, One Carving Station* and Continuous Beverage Service of Iced Tea, Coffee and Water Station

DIAMOND RECEPTION PACKAGE \$46

Includes 2 Hours of Service with a Selection of 4 Chilled Bites, 5 Hot Bites, 3 Displays, One Carving Station* and Continuous Beverage Service of Iced Tea, Coffee and Water Station

HOT BITES

\$85 Per 25 Pieces

- Mini Quiche
- Spanikopita
- Vegetable Egg Rolls
- Santa Fe Chicken Egg Rolls
- Stuffed Mushroom Caps
- Pork or Chicken Pot Stickers
- Beef Empanadas
- Chicken or Vegetable Quesadilla

\$125 Per 25 Pieces

- Mini Beef Wellington
- Bacon Wrapped Scallops
- Mini Crab Cakes
- Apple Walnut and Bleu Cheese Puff Pastry
- Brie and Pear Phyllo Roll
- Beef Satay
- Chicken Satay
- Coconut Shrimp

CHILLED BITES

\$85 Per 25 Pieces

- Mango Brie Tarts
- Assorted Finger Sandwiches
- Assorted Gourmet Canapés
- Goat Cheese Sundried Tomato Baguette
- Tomato Basil Bruschetta
- Caprese Skewers
- Smoked Salmon Mousse Bites
- Cucumber Cup Gorgonzola Candied Walnut

DISPLAYS

Gourmet Cheese Display

\$10

A Selection of Local and Imported Artisan Cheeses with Crackers, Sliced Baguettes, Toast Points and Fruit Chutney

Fruit and Berry Display

\$8

Fresh Seasonal Fruits and Berries

Mediterranean Display

\$8

Grilled Pita Bread and Flat Bread Crackers with Baba Ganoush Roasted Garlic Hummus Roasted Red Pepper Hummus and Olive Tapenade

Build Your Own Bruschetta:

\$8

Fresh Tomatoes, Mozzarella, Kalamata Olives, and Fresh Basil Marinated in Balsamic Vinegar and Olive Oil. Served with Toast Points

Antipasto Display:

\$10

An Assortment of Marinated Vegetables and Smoked Meats Served with Crackers and Toasted Focaccia

Brie En Crouete:

\$10

Brie Wrapped in Puff Pastry with Cranberry, Raspberry, Blackberry or Dijon. Served with Crackers and Toast Points

Mini Desserts & S'mores Station:

\$12

Assortment of Mini Cakes, Cheesecakes, Cannolies, Roast Your Own S'mores with Marshmallows, Hershey Chocolate Bars, Sliced Banana, Sliced Strawberry & Graham Crackers

STATIONS

***All Stations Require a \$75 Attendant Fee**

CARVING STATIONS

Accompanied by Sliced Demi Rolls, Whole Grain Mustard, Garlic Herb Aioli and Horseradish Sauce.

Carved Roast Beef

\$300 each

(Serves 75)

Carved Turkey Breast

\$250 each

(Serves 25)

Carved Pork Loin

\$275 each

(Serves 30)

ENHANCEMENTS AT AN ADDITIONAL COST

- Shrimp Cocktail** **\$45 per pound**
- French Onion Dip** **\$8 per person**
- Spinach Artichoke Dip** **\$8 per person**
- Chips, Salsa and Queso** **\$8 per person**

STATION ENHANCEMENTS AT AN ADDITIONAL COST

CARVED BLACKENED BEEF TENDERLOIN

(Serves 25)

\$500 each

PASTA STATION

\$22 per person

(Must be purchased in conjunction with one additional station)

Choice of 2 pastas:

Penne, Farfalle, Rigatoni, Tortellini

Choice of 2 Sauces:

Marinara, Alfredo, Creamy Pesto

Bell Peppers, Onion, Garlic, Black Olives, Diced Tomatoes, Mushrooms, Diced Chicken, Italian Sausage, Meatballs

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Libations

Bar Packages

Bar Packages Require a \$100++ bartender fee

Premium Bar

Includes Premium, Call and Well Brands, Domestic and Imported Beers, House Wines, and Soft Drinks

First hour \$26 per person

Each additional hour \$14 per person

Call and Well Bar

Includes Call and Well Brands, Domestic and Premium Beers, House Wines and Soft Drinks

First hour \$20 per person

Each additional hour \$13 per person

Host and Cash Bars

Host Bar (Consumption Bar) Requires a \$100++ Bartender Fee

Cash Bar Requires a \$100++ Bartender Fee, \$85++ Cashier Fee and a \$250 Beverage Consumption Minimum

Domestic Beer	\$7.00	Premium Beer	\$8.00	House Wine	\$8.00
Bud light		Heineken,		Chardonnay	
Miller Lite		Samuel Adams		Merlot	
Budweiser		Amstel Light		Cabernet Sauvignon	
Coors light		Blue Moon			
Michelob Ultra		Corona			
Becks non alcoholic					

	Well Cocktails	\$8.00	Call Cocktails	\$9.00	Premium Cocktails	\$10.00
Rum	Cruzan		Bacardi Superior		Bacardi Gold	
Gin	New Amsterdam		Bombay		Bombay Sapphire	
Vodka	Fris		Absolut		Grey Goose	
Tequila	Arandas		Sauza Blue		Sauza Hornitos Reposado	
Scotch	J & B		Dewar's		Johnny Black	
Bourbon	Jim Beam		Jack Daniels		Makers Mark	
Whiskey	Seagram's 7		Canadian Club		Crown Royal	



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