

A scenic view of the Trump International Beach Resort in Miami. The image features a large, modern, white high-rise building with a curved facade and many windows, situated on a beach. The building is surrounded by palm trees and other tropical vegetation. In the foreground, there is a sandy beach with several lounge chairs and umbrellas. The ocean is visible in the bottom left corner. The sky is blue with scattered white clouds. The text "TRUMP International BEACH RESORT • MIAMI" is overlaid on the top part of the image.

TRUMP  
*International*  
BEACH RESORT • MIAMI

BANQUET MENU



# BREAKFAST & BRUNCH

# BREAKFAST BUFFETS

## CONTINENTAL

Assorted Freshly Baked Pastries & Croissants  
 Assorted Bagels, Butter, Cream Cheese & Jams (V)  
 Sliced Seasonal Fruits (V) (VG)  
 Greek Yogurt (V) (GF)  
 Homemade Granola (V)

## SUNRISE

Sliced Seasonal Fruits (V) (VG)  
 Greek Yogurt Parfaits with Homemade Granola (V)  
 Scrambled Eggs with Fresh Herbs (V) (GF)  
 Applewood Smoked Bacon & Chicken Sausage (GF)  
 Buttermilk Pancakes with Coconut Syrup & Seasonal Berries (V)  
 Assortment of Rolls (V)

## THE BALANCED BREAKFAST

Sliced Seasonal Fruits (V) (GF) (VG)  
 Assorted Breads (V)  
 Avocado Toast (V) (GF) (VG) (DF)  
 Smoked Salmon, Capers, Red Onion, Dill Cream Cheese (GF)  
 Farm Fresh Scrambled Eggs (V) (GF)  
 Turkey Bacon (GF)  
 Greek Yogurt Parfait, Homemade Granola (V)  
 Oatmeal, Raisins, Mixed Nuts, Chia Seed & Flax Seed Blend (V)

## BIENVENIDO A MIAMI

Assorted Cuban Pastelitos (V)  
 Buttery, Layered Puff Pastries with Tropical Fruit Guava  
 Tequenos (V)  
 Crispy Golden Pastry Sticks Filled with Cheese  
 Arepas (V) (GF)  
 Traditional Corn Cakes, Filled with Cheese  
 Argentinian Chorizo (DF) (GF)  
 Grilled Pork Sausage with Garlic and Smoked Paprika  
 Colombian Scrambled Eggs (V) (GF)  
 Scrambled Eggs with Traditional Tomato Sofrito  
 Sliced Seasonal Fruit (V) (GF) (VG)  
 Herb Roasted Potatoes (V) (GF) (VG)

DAIRY-FREE (DF) VEGETARIAN (V) VEGAN (VG) GLUTEN-FREE (GF)



# BREAKFAST & BRUNCH STATIONS

## CHEF'S OMELET STATION (CR)

**Made-To-Order Omelets**

**Selection of Premium Fillings:** Cheddar Cheese (V) (GF) Feta Cheese (V) (GF)  
Bell Peppers, Onions, Mushrooms (VG) (GF) Spinach, Tomatoes (VG) (GF)  
Ham, Bacon, Smoked Salmon (GF)

## PANCAKE STATION (CR)

**Traditional Gluten-Free Pancakes Prepared Fresh**

**Served with Assortment of Accompaniments:** Sliced Seasonal Fruits (VG) (GF)  
Chocolate Chips (V) Maple Syrup (V) (DF) (GF) Selection of Assorted Nuts (VG) (GF)

## CREPES STATION (CR)

**Delicate Crepes Prepared Fresh**

**Choice of Fillings & Toppings:** Sliced Seasonal Fruits (VG) (GF) Mixed Nuts (VG) (GF)  
Nutella (V) Agave Nectar (VG) (GF) Honey (GF) Pure Maple Syrup (VG) (GF)

## TWEAKS

**Freshly Brewed Coffee**

**Assorted Teas**

**Assorted Soft Drinks**

**Red Bull Regular or Sugar Free**

**Orange, Grapefruit or Cranberry Juice**

**All-Day Beverage | Half-Day Beverage**

Fresh Brewed Coffee, Assorted Soft Drinks, Juices, Teas & Bottled Water

**Individual:** Yogurt Cups, Trail Mix, Chia Pudding

**Country Pork Sausage (GF)**

**Chicken Apple Sausage (GF)**

**Turkey Bacon (GF)**

**Applewood Smoked Bacon (GF)**

**Scrambled Eggs or Egg Whites (V) (GF)**

**Sliced Seasonal Fruit (GF) (VG)**

**Whole Fruit (GF) (VG)**

**Mini Beef, Chicken or Spinach Empanadas (V)**

**Breakfast Sandwiches:** Ham, Egg + Cheese or Bacon, Egg + Cheese

**Assorted Snacks (Chips, Popcorn, Cracker Jacks) (VG)**

**Chocolate Chip Cookies, Brownies or Blondies (V)**

DAIRY-FREE (DF) VEGETARIAN (V) VEGAN (VG) GLUTEN-FREE (GF) CHEF REQUIRED (CR)

# IN-BETWEENERS

## 305 CAFECITO

### Mini Cuban Sandwich

Cuban Bread, Ham, Cheese & Roasted Pork

### Guava & Cheese Pastelitos

Buttery, Layered Puff Pastries with Guava & Cream Cheese

### Pandebono

Colombian Cheese Roll

### Tequenos

Crispy Golden Pastry Sticks filled with Cheese

### Cafecito Shots

## POPCORN COLLECTION

### Caramel Popcorn

### Buttered Popcorn

### Tajin Salt Popcorn

### Cheddar Popcorn

### Truffle & Pecorino Popcorn

## MEDITERRANEAN

### Grilled Pita & Herbed Focaccia

### Babaganoush

### Hummus (Garlic, Red Pepper & Regular)

### Julianne Seasonal Veggies

### Fresh Mint Lemonade

## CHARCUTERIE

### Chef's Selection of Imported &

### Domestic Cheeses

### Hand-Selected Curated Meat

### Jams & Honey

### Mixed Nuts

### Artisan Crackers

## HEALTH KICK

### Protein Bars

### Mixed Berry Cups with Honey Yogurt

### Fresh Whole Fruits

### Trail Mix Bars

### Pure Green Cold Press Juice

## LA PATISSERIE

### Assorted Croissants

### Assorted Muffins

### Banana Bread

### Danish

### Mini Donuts



LUNCH

# LUNCH BUFFETS

## VITALITY

**Quinoa & Kale Salad with Lemon Vinaigrette** (VG) (GF)  
**Grilled Salmon with Mango Salsa** (GF) (DF)  
**Herb-Roasted Chicken with Garlic Olive Oil & Drizzle** (GF) (DF)  
**Roasted Sweet Potatoes & Brussel Sprouts** (VG) (GF)  
**Brown Rice & Black Bean Pilaf** (VG) (GF)  
**Assorted Rolls**  
**Assorted Dessert** (V)

## GOURMET SANDWICH BAR

**Cuban Sandwich**  
 Roasted Pork, Ham, Swiss Cheese & Pickles on Cuban Bread  
**Smoked Turkey & Brie Sandwich**  
 Cranberry Aioli on Ciabatta  
**Roast Beef Sandwich**  
 Horseradish Cream & Arugula on Baguette  
**Mediterranean Wrap** (VG)  
 Grilled Vegetables, Hummus & Lettuce on Spinach Tortilla  
**Grilled Chicken Club Sandwich**  
 Tomato, Lettuce, Bacon & Garlic Mayonnaise on Multigrain Toast  
**Tuna Salad Sandwich**  
 Mayo, Scallions, Onions & Peppers on Toasted Sourdough  
**Mixed Green Salad** with Citrus Vinaigrette (VG) (GF)  
**Assortment of Chips** (VG)  
**Assorted Cookies & Brownies** (V)

## MEXICAN CANTINA

**Chop Chop Taco Salad** (GF)  
 Romaine Lettuce, Black Beans, Cheddar Cheese,  
 Corn, Tomato & Crispy Tortillas  
**Chicken Fajitas** (GF) (DF)  
 Onions, Peppers & Cilantro  
**Carne Asada** (GF) (DF)  
 Cilantro, Oregano & Red Onions  
**Refried Beans** (V) (GF)  
**Mexican Rice** (VG) (GF)  
**Fresh Guacamole with Tortilla Chips**  
**Lime Crema** (GF) (DF)  
**Pico De Gallo** (VG) (DF)  
**Lettuce**  
**Cotija Cheese**  
**Churros with Chocolate & Caramel Sauce** (V)

DAIRY-FREE (DF) VEGETARIAN (V) VEGAN (VG) GLUTEN-FREE (GF)

## THE MEZZE TABLE—MEDITERRANEAN

**Greek Salad** (V) (GF)  
 Lettuce, Feta Cheese, Cucumber, Pickled Onions,  
 Roasted Red Peppers, Kalamatta Olives & Pepperoncinis  
**Lentil Soup** (V)  
 Celery, Carrots, Oregano & Olive Oil  
**Steak, Chicken and Lamb Kabob**  
 Garlic, Parsley, Zatar & Sumac  
**Mediterranean Rice** (VG) (GF)  
**Herb Roasted Seasonal Vegetables** (VG) (GF)  
**Seasonal Hummus & Herbed Pita** (VG) (GF)  
**Baklava**

## THE AMERICAN TABLE

**Smash Burger**  
 Caramelized Onions, Secret Sauce & Cheddar Cheese  
**Hot Dogs**  
 Sauerkraut, Radish, Ketchup & Dijon Mustard  
**24-Hours Smoked Baby Back Ribs**  
 Traditional BBQ Sauce  
**Coleslaw**  
**Mac and Cheese Chips** (VG)  
**Assorted Cookies** (V)

## STEAK HOUSE SELECTION

**Caesar Salad** (V)  
 Garlic Croutons, Shaved Parmigiano Reggiano & Extra Virgin  
 Olive Oil  
**Herbs Rotisserie Chicken** (GF)  
 House Marinated  
**Grilled Churrasco & Chimichurri** (VG) (DF)  
 House Steak Sauce  
**Roasted Vegetables** (VG) (GF)  
 Peppers, Onions, Squash, Cauliflower, Mushroom & Zucchini  
**Vidalia Onion Rice** (V) (GF)  
 Butter & Chives  
**Rosemary Potatoes** (VG) (GF)  
**Assorted Bread & Butter** (V)  
**Assorted Cookies** (V)

# THE CURATED PLATED LUNCH

## STARTER (SELECT ONE)

**Roasted Tomato Soup** (V)

Gruyère Cheese Mini Sandwich

**Caesar Salad** (V)

Garlic Croutons, Shaved Parmigiano Reggiano & Extra Virgin Olive Oil

**Burrata Salad** (V) (GF)

Cherry Tomatoes, Arugula & Basil Pesto

**Feta, Tomato & Watermelon Salad** (V) (GF)

Aged Balsamic & Pita Chips

**Local Seafood Ceviche** (GF) (DF)

White Fish, Key West Shrimp, Lobster, Fresh Lime, Cilantro & Plantain Chips

**Salmon Carpaccio** (GF)

Lemon Olive Oil Vinaigrette, Fried Capers & Toasted Brioche Points

## MAIN (SELECT TWO)

**Braised Angus Short Ribs** (GF)

Malbec Wine Reduction

**Grilled Churrasco Steak**

Chimichurri Butter & Marinated Tomatoes

**Roasted Cauliflower Steak** (V) (DF)

Yellow Curry, Feta Salsa, Toasted Peanuts & Crispy Shallots

**Spaghetti with Short Rib Ragù**

Aged Parmigiano Reggiano, Olive Oil & Calabrian Chiles

**Grilled Lamb Chops** (GF) (DF)

Eggplant Mint Demi-Glace, Roasted Tomatoes & Za'atar Seasoning

**Roasted Half Jerk Chicken** (GF) (DF)

Spiced Caribbean Grilled Chicken with Smoky Herbaceous Heat

## SIDES (SELECT TWO)

**Garlic Mashed Potatoes**

**Sweet Plantains**

**French Fries**

**Coconut Rice**

**Saffron Rice**

**Roasted Potatoes**

**Sautéed Vegetables**

**Wild Mushrooms**

**Brussels Sprouts**

## DESSERT (SELECT ONE)

**Warm Carrot Cake** (V)

Vanilla Ice Cream & Cream Cheese Icing

**Mixed Berries & Lemon Sorbet** (VG) (GF) (DF)

Balsamic Reduction & Fresh Mint

**Chocolate Brownie** (V)

Caramel Ice Cream

DAIRY-FREE (DF) VEGETARIAN (V) VEGAN (VG) GLUTEN-FREE (GF)





RECEPTION

# PASSED HORS D'OEUVRES

## COLD SELECTIONS

### Grapes & Blue Cheese (V) (GF)

Rolled in Toasted Walnuts

### Nori Cucumber Roll (GF) (VG)

Carrots & Sweet Soy

### Shrimp & Watermelon Skewers (GF) (DF)

Sweet Soy Ponzu

### Local White Fish Ceviche

Leche De Tigre & Avocado (GF) (DF)

### Jamón Serrano & Manchego

Bread Crostini

### Spicy Ahi Tuna Cones

Toasted Sesame & Wasabi

### Smoked Salmon Roulade

Toasted Brioche & Capers

### Cold Crab Martini Salad

Spicy Mayo, Caviar & Wonton Chips

### Prime Beef Tartare

Crispy Rice & Garlic Aioli

### Bellini & Caviar (GF) (DF)

Fresh Chives & Lime

## HOT SELECTIONS

### Vegetable Spring Rolls (VG)

Sweet & Sour Sauce

### Mini Chicken Empanadas

Aji Amarillo Sauce

### Mushroom Duxelles (V)

Puff Pastry Cups & Chives

### Chicken Skewers (GF) (DF)

With Creole Sauce

### Crab Cakes

Tartar Sauce & Cilantro

### Key West Conch Fritters

Remoulade & Lime

### Jamón Serrano & Manchego Croquettes

Garlic Aioli

### Sea Scallops

Smoked Applewood Bacon & Maple Glaze

### Mini Lobster Rolls (GF)

Tarragon Butter-Poached on Sweet Buns

### Churrasco Skewers

Truffle Chimichurri

### Black Angus Beef Sliders (GF) (DF)

American Cheese & Pink House Sauce

### Mini Beef Wellingtons

Mustard & Red Wine Demi-Glace

### Grilled Lamb Chops (GF) (DF)

Za'atar & Mint

# DISPLAY & ACTION STATIONS

## LA CUCINA-ITALIAN LIVE STATION <sup>(CR)</sup>

**Pasta:** Penne, Rigatoni & Linguini

**Traditional Bolognese**

Slow-Simmer Meat Sauce, Pecorino, Fresh Basil

**Basil Pesto** <sup>(V)</sup>

Roasted Vegetables, Shaved Parmigiano-Reggiano

**Alfredo** <sup>(V)</sup>

Butter, Parmesan Cheese, Heavy Cream, Garlic

**Toppings:** Shrimp, Chicken and Vegetables Mushrooms,  
Sun-Dried Tomatoes, Spinach & Parmigiano Reggiano

## PAELLA <sup>(GF) (DF)</sup>

Saffron Rice, Assorted Seafood and Shellfish or  
Valenciana & Baguette

## SUSHI BOAT

Rolls, Nigiris, Asian Tacos, Soy Sauce, Wasabi & Spicy Mayo

## CHARCUTERIE

**Chef's Selection of Imported & Domestic Cheese** <sup>(V) (GF)</sup>

Hand-Selected Curated Meat, Jams & Honey

Mixed Nuts <sup>(VG) (GF)</sup>

Artisan Crackers <sup>(VG)</sup>

## HAVANA NIGHT

Cuban Style Roasted Pork, Steamed Yuca, Mojo Onions,  
Yellow Rice, Black Beans, Sweet Plantain & Cuban Bread

## OCEAN FIRE GRILL <sup>(CR)</sup>

(Outdoor Areas Only)

**Select 3 Proteins:** Black Angus Churrasco, Argentinean  
Chorizo, Roast Chicken, Shrimp, Lamb Chops or Prime Ribeye

**Accompanied with:** Chimichurri Sauce, Fire Roasted Tomato  
Salsa, Grill Roasted Vegetables & Roasted Baby Potatoes

## MEDITERRANEAN SPREAD

**Grilled Vegetables** <sup>(VG) (GF)</sup>

**Lemon & Herbs Olives** <sup>(VG) (GF)</sup>

**Roasted Garlic & Regular Hummus**

**Roasted Red Pepper Dip**

**Kalamata Olives**

**Tabbouleh**

**Babaganoush**

**Pita & Chips**

## SWEET TEMPTATION

Petit Fours

Macarons

Chocolate Mousse

Decadent Chocolate Lava Cake

## PIE LOVERS

Pecan Pie

Apple Pie

Key Lime Pie

## MINI SWEETS

Chocolaté Mousse

Passion Fruit Mousse

Mini Fruit Tarts

Lemon Tart

Strawberry Cups

## LATE NIGHT BITES

**Smash Burger**

American Cheese, Caramelized Onions, Lettuce,  
Tomato, & Secret Sauce

**Chicken Filet**

Fries or Sweet Potato Fries



DINNER

# DINNER BUFFETS

## BEACH OPEN FIRE GRILL

### Mixed Green Salad

Fresh Mixed Green, Tomatoes, Cucumber & Shaved Carrots

### Fresh Latin Coleslaw

Shredded Cabbage, Carrots, Red Onion, Cilantro, Jalapeños & Lime

### Fried Provoleta

Drizzled with Hot Honey

### Jerk Chicken

Caribbean Spice Marinated

### Blackened Florida Mahi-Mahi

Key Lime Sauce

### Key West Lobster Tail

Garlic Butter Sauce

### Argentinean Chorizos

### Churrasco

Chimichurri

### Coconut Rice

### Roasted Seasonal Vegetables

### Crispy Corn Ribs

Cajun Butter & Parsley

### Fried Sweet Plantains

### Chef's Selection of Tropical Sweets

## FESTA ITALIANA

### Caesar Salad

Garlic Croutons, Extra-Virgin Olive Oil & Parmigiano-Reggiano

### Caprese

Mini Burrata, Tri-Color Cherry Tomatoes, Aged Balsamic & Arugula

### Traditional Penne Bolognese

Slow-Simmer Meat Sauce, Pecorino & Fresh Basil

### Rigatoni Al Pesto

Roasted Vegetables & Shaved Parmigiano-Reggiano

### Barolo Braised Short Rib

Slowly Cooked in Red Wine with Carrots & Demi-Glace

### Roasted Branzino

Lemon Butter Sauce

### Roasted Seasonal Vegetables

Oregano Butter

### Roasted Potatoes

Rosemary, Garlic & Olive Oil

### Cannoli

Sweet Ricotta Filling, Chocolate & Pistachios

### Tiramisu

Espresso-Soaked Ladyfingers & Mascarpone Cream

## ALL AMERICAN BBQ

### Coleslaw

Creamy Vinaigrette & Pineapple

### Corn Bread and Honey Butter

### Mixed Greens

Grilled Corn, Tomatoes & Cucumber

### Pork Ribs St Louis Style

Old BBQ Sauce

### Grilled Chicken

Alabama White BBQ Sauce

### Beef Tips

Onions & Peppers

### Mac and Cheese

### Corn on The Cob

### Baked Beans

### Steamed Rice

### Mini Cupcakes

## TASTE OF MIAMI

### Fresh Latin Coleslaw

Shredded Cabbage, Carrots, Red Onion, Cilantro, Jalapeños & Lime

### Local Fish Ceviche

Corn, Cilantro, Red Onion

### Chop Chop Salad

Tomatoes, Cucumber, Carrots & Orange Vinaigrette

### Mojo Roasted Chicken

Garlic, Orange & Lime Marinated

### Local Fried Fish Filets

Jamaica Pickliz Sauce

### Key West Grill Shrimp Cajun

Garlic Butter Sauce

### Macitas De Cerdo

Pork, Lime, Orange Juice, Cumin & Garlic Marinated

### Black Bean and Rice

### Yuca Fries and Mojo

### Sweet Plantains

### Grilled Vegetables

### Coconut Cake

### Key Lime Pie

# PLATED DINNER

Pre-Selected choice of (2) entrées, the higher entrée price prevails for all guests.

## STARTER (SELECT ONE)

### Maine Lobster Bisque

Crème Fraîche & Buttered Pastry Croutons

### Baby Field Greens (V) (GF)

Warm Goat Cheese, Toasted Pistachio & Aged Balsamic Vinaigrette

### Classic Caesar (V)

Hearts of Romaine, Parmigiano Reggiano, Olive Oil & Croutons

### Ahi Tuna Tartare

Avocado Mousse, Edamame, Orange Ponzu & Crisp Wonton

### Burrata (V) (GF)

Heirloom Tomato Medley, Aged Balsamic Reduction & Basil

### Florida Blue Crab Cake

Charred Corn Relish & Key Lime Beurre Blanc

### Watermelon & French Feta (V) (GF)

Compressed Melon, Vine Tomato, English Cucumber & Crisp Pita

## SIDES (SELECT TWO)

### Roasted Sweet Potato

### Mashed Potatoes

### Brown Butter Ginger Carrots

### Creamed Spinach

### Haricots Verts

### Asparagus Gratin

### Wild Mushrooms

### Brussel Sprouts

## DESSERT (SELECT ONE)

### Warm Carrot Cake Vanilla Ice Cream (V)

Cream Cheese Icing

### Mixed Berries & Lemon Sorbet Balsamic Reduction (VG) (GF) (DF)

Fresh Mint

### Chocolate Brownie Caramel Ice Cream (V)

## MAIN (SELECT TWO)

### Surf & Turf (GF)

Prime Filet & Butter-Poached Lobster

### Prime Ribeye (GF)

Demi-Glace

### Center-Cut Filet Mignon (GF)

Red Wine Jus

### Grilled Lamb Chops (GF)

Za'atar Seasoning

### Roasted Atlantic Salmon (GF)

### Prime Beef Short Rib (GF)

24 Hours Braised in Cabernet

### Free-Range Lemon Butter Chicken (GF)

### Eggplant Parmigiana (V)

Wild Mushrooms, Pomodoro & Fresh Mozzarella

### Truffle & Mushroom Risotto (V) (GF)

Parmigiano Reggiano & Basil Oil



# BARS & BEVERAGES

# BAR PACKAGES

## STANDARD

**Selection of Spirits:** Avorza Vodka, Bacardi Silver Rum, Jose Cuervo Tradicional Blanco Tequila, Gordon's Gin, Jim Beam Bourbon, Dewar's White Label Scotch

Trump International Beach Resort House Wine, Domestic, Imported, Craft Beer Assorted, Hard Seltzers, Soft Drinks & Bottled Waters.

*Non-Alcoholic Beer is available upon request.*

## DELUXE BAR

**Selection of Spirits:** Tito's Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Tanqueray Gin, Maker's Mark Bourbon, Jameson Irish Whiskey, Dewar's White Label Scotch, Hennessy VS Cognac

Trump International Beach Resort House Wine, Domestic, Imported, Craft Beer Assorted, Hard Seltzers, Soft Drinks & Bottled Waters

*Non-Alcoholic Beer is available upon request.*

## PREMIUM BAR

**Selection of Spirits:** Grey Goose Vodka, Bacardi Silver Rum, Appleton Estate Rum, Casamigos Blanco Tequila, Don Julio Reposado Tequila, Hendricks Gin, Woodford Reserve Bourbon, Jameson Irish Whiskey, Johnny Walker Black Scotch Hennessy VS Cognac, Aperol, Campari, Grand Marnier, St. Germain, Cordials

Trump International Beach Resort Premium Wine, Domestic, Imported, Craft Beer Assorted, Hard Seltzers, Soft Drinks & Bottled Waters

*Non-Alcoholic Beer is available upon request.*

## BEER & WINE

Trump International Beach Resort House Wine, Domestic, Imported, Craft Beer Assorted, Hard Seltzers, Soft Drinks, Bottled Waters

*Non-Alcoholic Beer is available upon request.*

# BAR PACKAGES

## ON CONSUMPTION & CASH BAR

Standard Cocktails  
Deluxe Cocktails  
Premium Cocktails  
Wine By The Glass  
Assorted Craft & Imported Beers  
Assorted Domestic Beers  
Assorted Hard Seltzers  
Non-Alcoholic Options

## BAR PACKAGE ADD-ONS

**Mojito Bar**  
'A taste of Cuba' right in Sunny Isles Beach.  
Classic and flavored mojitos.

**Frozen Bar**  
Your favorite frozen drinks blended to order.  
Pina Coladas, Daiquiris, Mojitos, and Margaritas

**Margarita Bar**  
Classic, spicy, or flavor margaritas served on the rocks.

**Mimosa Bar**  
Sparkling wine with your choice of juice.

**Bloody Mary Bar**  
Filthy Bloody Mary Mix and all the fixin's!

# INFORMATION

Thank you for selecting Trump International Beach Resort for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

## MEAL GUARANTEES

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, hotel will bill based on the last available estimate or actual attendance, whichever is greater. Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

## OUTSIDE FOOD AND BEVERAGE POLICY

The State of Florida issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on the property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

## SERVICE CHARGES

A 23% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 9% state sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate.

## LABOR CHARGES

Bartenders are available at a charge of \$175 for the first 2 hours & \$25 per hour thereafter. Chefs and culinary attendants are required for some menu items and are charged at \$200 each. Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$5 per person. Buffet Functions with less than 20 guests will incur a \$150 labor charge. Outdoor functions may have an additional service charge/labor fee based on the size and scope of the event.

## AUDIOVISUAL

Trump International Beach Resort has partnered with Miami Sounds. Your Miami Sounds Manager can provide a complete list of audiovisual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audiovisual equipment brought into the hotel by guests. Use of any audiovisual/production companies other than Miami Sounds is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside AV liaison fee may apply to the group.

## SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the Hotel. Please contact your manager for a preferred vendor list.

## PICKUP AND DROPOFF POINT

For groups arriving on buses, mini coaches, coaches or other large vehicles, please use street parking in front of the hotel entrance ramp.

# INFORMATION

## SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your groups arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box and \$75 per pallet. Approval is required for packages over 200lbs. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

**Trump International Beach Resort**  
**18001 Collins Ave, Sunny Isles Beach**  
**FL 33160**

**Attention:** Catering/Convention Service Manager's Name

**Hold For:** Guest Name/Convention Name/Conference Dates

**Vendor Name** (if applicable)

## DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site. Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

## SECURITY

The hotel may require security officers for certain events. Security officer fee is \$150 for the first three (3) hours and \$50 for each hour thereafter. Fee is subject to current rate of 7% tax, (subject to change). Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request. Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.

## CALL TODAY!

(305) 692-5617

SalesRFP@trumpmiami.com