

BAR AND BAT MITZVAH PACKAGES



**As you plan your Bar/Bat Mitzvah,
may we invite you to consider**

InterContinental Miami

Conveniently located in downtown Miami, overlooking Biscayne Bay, the InterContinental Miami offers a variety of settings that will make your Bar/Bat Mitzvah a truly memorable occasion. The Bayfront Room, with its panoramic view of Biscayne Bay, lends a sumptuous atmosphere to parties of up to three hundred guests. The Grand Ballroom with its high ceilings and its impressively elegant ambiance for events up to eight hundred guests. Our Atrium, located on the Mezzanine level overlooking the famed Sir Henry Moore sculpture, is ideal for a welcoming reception. The Chopin Ballroom is quickly becoming one of our most sought after ballrooms, accommodating comfortably parties of up to two hundred and fifty guests.

Your guests will certainly enjoy our polished service and superior cuisine. Our enclosed package offer contains suggestions for a complete and unique dining experience. We will be glad to tailor a menu to your specific taste and to create an affair that will reflect your personal preferences.

We look forward to the pleasure of discussing your Bar/Bat Mitzvah plans and would consider it a privilege to host your important event here at the InterContinental Miami.



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Bar/Bat Mitzvah Package Includes:

White Glove Service throughout the Occasion

Five Hour Open Bar Serving Call Brand Liquors For Adults
*You may choose to Upgrade your Bar to Premium Brands
Unlimited Soft Drinks, Fruit Juices and Fruit Smoothies for Teens.

One Hour Cocktail Reception to Include:

Choice of Three Hot and Three Cold Hors D'oeuvre
*You may chose to enhance your Cocktail Reception from a Selection of
live Stations or Lavish Food Displays

Adult Four Course Dinner:

Teen Buffet or Sit Down Dinner

Champagne and Non-Alcoholic Cider for Teen Toast

Custom Designed Mitzvah Cake

Californian Red and White Wine Served Throughout Dinner

Special Valet Parking Rate for your Guests

One Complimentary Suite for one Evening

Special Room Rate extended for your guests Based Upon Availability

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One Hour Reception

(Please choose Three Hot and Three Cold Hors D'oeuvres)

Hot Hors D'oeuvre

Mojito Marinated Chicken Satay on Sugar Cane Skewer
Baby Shrimp and Tropical Fruit Quesadilla
Individual Beef Wellington
Mini Goat Cheese and Artichoke Quiche
Crispy Duck with Pancetta Skewer and Spiced Apricot Relish
Coconut Fried Shrimp with Mango Chile Sauce

Cold Hors D'oeuvre

Red and Green Gazpacho with Marinated Baby Shrimp and Scallop Confit
Tuna Tartar with Wasabi Cream
Cherry Tomato and Bancaccini Skewer with Basil Oil
Fingerling Potato Mousseline with Osetra Caviar
Pencil Asparagus and Goat Cheese Cream on Herb Crostini
Tomato Basil Bruschetta on a Camembert Baguette Point

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Reception Enhancements

Add any of the Following to your Bar/Bat Mitzvah Reception for an additional charge

Asian Station:

(Chef Attendant Required- \$150 per chef)

Peking Duck with Traditional Condiments
Assorted Sushi and Rolls Presented in Boats with Soy Sauce, Wasabi and Picked Ginger
\$28 per person

Pasta Station:

(Chef Attendant Required- \$150 per chef)

Penne Pasta with Gulf Shrimp, Tomatoes and Fennel
Wild Mushroom Ravioli with Roasted Garlic Cream
Served with an Assortment of Garlic Rolls, Baked Breads and Mini Ciabatta
Shaved Parmesan Cheese, Red Pepper Flakes and Extra Virgin Olive Oil
\$22 per person

Florida Ceviche Station:

Bloody Mary Snapper Ceviche, Tequila and Lime Scented Rock Shrimp Ceviche
and Cuban Mojito Ceviche with Mahi Mahi
All Served in Individual Martini Glasses, Shot Glasses and Spoons
Fried Green Plantains and Cassava Chips
\$24 per person

Seafood On Ice:

(Ice Sculpture available at an Additional Charge.
Please consult with your Catering Representative for more information.)

Chilled Key West Shrimps @ **\$5.00 per piece**
Alaskan Snow Crab Claws @ **\$6.00 per piece**
Oyster on Half Shell @ **\$4.50 per piece**
Florida Stone Crabs (seasonal) @ **Market Price**
Poached Maine Lobster Tails @ **Market Price**

Served with Cocktail Sauce, Mustard Sauce, Tabasco Sauce, fresh Horseradish and Lemon Wedges

Upgrade Five Hour Package Bar to Premium Brands:

Grey Goose Vodka or Kettle One Vodka
Johnnie Walker Black Label
Bombay Sapphire
Bacardi 8 Rum
Sauza Commemorativo Tequila
Jack Daniels's
Crown Royal

\$12.00 per person

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Dinner

Appetizers

(Please Choose One)

Trio of Salmon Terrine with Vodka Crème Fraîche,
Salmon Roe, Red and Yellow Tomato Coulis

Tequila and Lime Marinated Shrimp with
Cucumber Jicama Slaw, Mache Lettuce and Charred Cherry Tomatoes

Roasted Portobello Mushroom and Herb Goat Tower with Micro Greens
and Fresh Pesto Compote

Florida Red Snapper Ceviche “Martini” with Fried Green Plantains

Yellow Fin Tuna Tartar on English Cucumber Carpaccio,
Yellow Peashoot and a Chive Oil Drizzle

Napoleon of Grilled Vegetables, Red and Yellow Tomatoes
and Fresh Mozzarella with Basil Balsamic Vinaigrette

Salads

(Please Choose One)

Bundle of Baby Greens,
Poached Baby Pear, Blue Cheese and Candied Walnuts
Served with a Champagne Vinaigrette

Homestead Field Greens, Marinated Red and Yellow Teardrop Tomatoes and
a Passion Fruit Vinaigrette

Arugula with Shaved Fennel, Grilled Asparagus Tips
and Caramelized Mango with Lemon Oil

Red and Green Romaine Leaves, Horseradish and Wholegrain Mustard Dressing,
Shaved Parmesan and a Ciabatta Crouton

Frisee, Belgium Endives and Fresh Herb Salad with Charred Montrachet Chevre, Cherry Tomatoes
and a Fire Roasted Red Pepper Vinaigrette



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Entree

(Please Choose One)

Pan Roasted French Cut Chicken Breast on Champagne Risotto
Served with Grilled Asparagus and a Morel Sauce
\$120 per person

Char Grilled Supreme of Chicken, White Truffle Sweet Potatoes,
Roasted Bay Vegetables and Thyme Scented Jus
\$125 per person

Pan Seared North Atlantic Salmon
Sautéed of Cremini Mushrooms, Asparagus and Broccolini
served with Roasted Fingerling Potatoes and Leek Puree
\$128 per person

Black Strip Sea Bass "Pil-Pil", Tomato and Olive Compote and
Braised Fennel with Saffron
\$130 per person

Grilled Filet Mignon, Gorgonzola Potato Gratin
White Asparagus, French Green Beans and a Port Wine Reduction
\$138 per person

Pan Roasted Tenderloin of Beef with Ragout of Shitake Mushrooms,
Asparagus, Fingerling Potatoes and a Cognac Scented Peppercorn Sauce
\$140 per person

Petite Filet Mignon and Oven Roasted Sea Bass,
Sour Cream and Dill Potato Casserole
Served with a Pinot Noir Wine Reduction
\$145 per person

Grilled Filet Mignon with Marinated Shrimps,
Trio of Potato Puree and a Black Truffle Sauce
\$145 per person

Herb Marinated Rack of Colorado Lamb with Goat Cheese Potato Gratin,
Moroccan Cous Cous and a Rosemary Glaze
\$150 per person

Tapenade Crusted Veal Loin
Served with Herb Roasted Potatoes and Fire Roasted Bay Peppers
\$155 per person

Prices do not Include 23% Taxable Service Charge and 9% Tax



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Teen Dinner Buffet Option #1

Floridian Greens with cherry Tomatoes and Assorted Dressings
Fettuccine Alfredo and Penne Pastas with Tomato Basil sauce
Sirloin Burgers and Kosher Hot Dogs with Buns and Condiments
Chicken Tenders with Assorted Dipping Sauces
Seasoned French Fries
Garlic Bread

Make Your own Sundae Bar with 3 Flavor of Haagen-Dazs Ice Cream
And 8 Assorted Toppings

\$80.00 per Teen Including Reception, Dinner and Smoothie Bar

Teen Dinner Buffet Option #1

Crisp Leaves of Romaine Lettuce Served with Shaved Parmesan
Garlic Croutons and Classic Caesar Dressing
Fresh Sliced Tropical Fruits and Berries

Penne Carbonara Style and Spaghetti Bolognese
Served with:
Parmesan, Red Pepper Flakes and Olive Oil
Basket of Garlic Bread

\$70.00 per Teen Including Reception, Dinner and Smoothie Bar

Prices do not Include 23% Taxable Service Charge and 9% Tax