

Le Meridien Dania Beach Ft Lauderdale Airport
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GROUP DINING MENU

THE LIBRARY & LOUNGE



OVERVIEW

SECTION



MEALS

Served With Freshly Brewed Regular/Decaf Illy Coffee, Assorted Fine Teas, Whole, 2%, Skim, Almond Milk, Cream.

Dinners Served With Freshly Baked Pan De Bono Rolls

FEES

All Menu Items are subject to 24% Taxable Service Charge and 7% Tax.

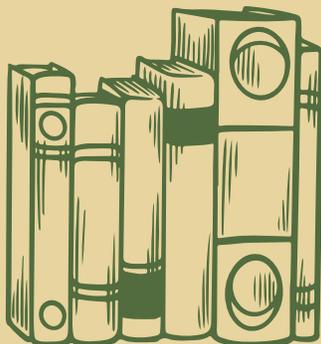
Small Group Fee of \$200 Applies to Groups of Less Than 25 Guests (excluding Breakfast & Breaks)

Bartender Fee is \$150, Ratio Requirement 1:50 Guests
Attendant Fee is \$150, Required for Receptions.

Prices are subject to change without notice.



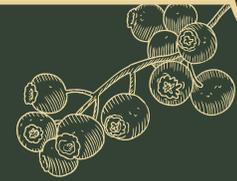
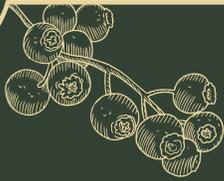
ALLERGENS



Menu items may contain or come into contact with common allergens including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Please notify our team of any dietary restrictions.

(D) Dairy | (SF) Shellfish | (N) Nuts | (G) Gluten |
(V) Vegetarian | (G) Gluten



BREAKFAST

\$46PP

Freshly Squeezed Juices
Strawberry Basil Agua Fresca
Selection of Fresh Sliced Tropical Fruit
Coconut Muffins and Dulce de Leche Croissants (D)(G)(N)
Whipped Butter, Guava Marmalade (D)
Scrambled Eggs, Pasture Raised (D)
Achiote Spiced Bacon
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Fine Teas,
Served with Whole, 2%, Skim, Cream, Honey and Lemon

BRUNCH

\$58PP

FAMILY-STYLE STARTERS

Freshly Sliced Tropical Fruit
Tropical fruit, vine-ripened berries, mint, citrus salt
Pork Belly Tacos
House-made corn tortillas, crispy pork belly, aji verde, pickled onion (G)(D)
Mini Waffles
Cinnamon sugar-dusted waffle cubes with dulce de leche drizzle (G)(D)

PLATED ENTRÉE (SELECT ONE)

Chicken & Waffles
Achiote fried chicken, bacon-chive waffle, maple guajillo syrup (G)(D)
Brunch Bowl
Choice of chicken, salmon, or skirt steak with jasmine rice, black beans, sweet potato nikkei, and guacamole
Chilaquiles Verdes
Crispy tortillas simmered in tomatillo salsa, crema, red onion, avocado, queso fresco, sunny egg (G)(D)(V)

FAMILY-STYLE BRUNCH SIDES

Roasted Sweet Plantains (V)
Papas Bravas with Ají Amarillo Aioli (G)(D)

BRUNCH CONT.

DESSERT

Churros & Chocolate Sauce
Crisp cinnamon churros with Mexican spiced chocolate (G)(D)
Mini Choco Flan
Toasted Meringue (D)

ADD-ONS

Bottomless Mimosas & Micheladas +\$25pp
Margarita & Paloma Upgrade +\$35pp

LUNCH 'A'

\$55PP

FAMILY-STYLE APPETIZERS

Sweet Corn Empanadas (G)(D)
Manchego, ají amarillo, yuzu avocado, chimichurri
Guacamole (V)

SALAD

Ensalada de Mercado (V)
Mixed greens, avocado, hearts of palm, citrus vinaigrette

PLATED ENTRÉE (SELECT ONE)

Salmon Nikkei (G)
Achiote ponzu, morita jam, crispy mushroom
Lomo Saltado (G)
Beef tenderloin stir-fry, peppers, creamy bomba rice, crispy potato
Pollo a la Brasa
Peruvian-style roasted thighs, salsa criolla, ají verde

FAMILY-STYLE SIDES

Pura Vida
Cilantro rice, black beans, sweet plantains, cotija
Peruvian Potato Salad
Ají Amarillo mayo

DESSERT

Mini Tres Leches Cake (G)(D)





LUNCH 'B'

\$68PP

FAMILY-STYLE APPETIZERS

Classic Ceviche Amarillo
Hamachi, mango, cucumber, leche de tigre
Smoked Swordfish Dip
Lemon aioli, radish, tortilla chips

LUNCH SALAD

Charred Romaine Caesar (D)
Cotija, crispy garlic, lime-Caesar dressing, pepitas

PLATED ENTREE (SELECT ONE)

Zarandeado Snapper
Red adobo, grilled avocado, cabbage slaw
6oz Prime Churrasco
Chimichurri
Pollo a la Brasa
Fire-roasted, charred lemon, aji verde

FAMILY-STYLE SIDES

Grilled Broccolini with Garlic Mojo (N)
Potato 3 Way (N)

DESSERT

Churros with Dulce de Leche (G)(D)
Yellow Corn Cake with Mezcal-Hibiscus Gel

DINNER 'A'

\$72PP

FAMILY-STYLE APPETIZERS

Tuna Nikkei Ceviche
Bluefin, white ponzu, sweet potato, avocado
Sweet Corn Empanadas (G)(D)
Manchego, ají amarillo, yuzu avocado, chimichurri

DINNER SALAD

Quinoa & Beet Salad (V)(N)
Roasted beets, red quinoa, arugula, spiced pecans, orange vinaigrette

All Menu Items: Are subject to a 24% Taxable Service Charge, 7% Tax.

— DINNER 'A' CONT. —

PLATED ENTREE (SELECT ONE)

Cusco Free-Range Chicken
Achiote adobo, salsa criolla
Salmon Nikkei
Achiote ponzu, morita jam, crispy mushroom
8oz Hanger Steak
Chimichurri

FAMILY-STYLE SIDES

Potato 3 Way (V)
Grilled Asparagus (V)
Pura Vida
Cilantro rice, black beans, sweet plantains, cotija

DESSERT

Honey Cheesecake (G)(D)
Berry salsa, honeycomb, candied orange

— DINNER 'B' —

\$89PP

FAMILY-STYLE APPETIZERS

Grilled Octopus (SF)
Beef Anticucho Skewers
Ají amarillo, mango pico, yuca
Guacamole (V)

DINNER SALAD

Watermelon & Tomato Salad (V)
Heirloom tomatoes, chili-lime watermelon, honey chipotle dressing, balsamic reduction

PLATED ENTREE (SELECT ONE)

10oz Prime Churrasco
Chimichurri
Zarandeado Snapper
Grilled avocado, red adobo
Cusco Free-Range Chicken
Achiote adobo, salsa criolla



— DINNER 'B' CONT. —

FAMILY-STYLE SIDES

Grilled Street Corn with Tajín Aioli (D)

Pura Vida

Cilantro rice, black beans, sweet plantains, cotija

Potato 3 Ways (V)

DESSERT DUO

Churros (G)

Tres Leches (G)(D)

— **RECEPTION** —

Reception Stations Based on 60 Minutes of Service

COLD CANAPES / PER PIECE

Minimum order of 25 pieces per selection

Caprese Skewers, Cherry Tomato, Pesto Marinated Mozzarella, Balsamic
Drizzle (D)(V) / \$7/piece

Ceviche aji Amarillo, Leche de Tigre / \$9/piece

Pan Con Tomato, Grilled Bread, Ripe Tomato, Olive Oil, Sea Salt with Jamon
Serrano (G) / \$8/piece

Beef Tartare Crostini (G) / \$10/piece

HOT CANAPES / PER PIECE

Minimum order of 25 pieces per selection

Beef or Chicken Mini Empanadas, Chipotle Sauce (G) / \$9/piece

Beef or Chicken Anticucho / \$9/piece

Sweet Corn Empanadas (G)(D) / \$8/piece

Mini Crab Cake, Aji Verde (D)(G)(SF) / \$9/piece

CARVING STATIONS

Serves Approximately 15 Guests

Chimi-Marinated Flank Steak

Crispy Mushroom and Grape Demi, Pan De Bono (G)

\$530.00



— RECEPTION STATIONS CONT. —

Tomato Fennel Crusted Catch of the Day
Kimchi Slaw, Cucumber Yuzu
\$475.00

Roasted Whole Turkey A La Brasa
Pura Vida, Aji Verde, Citrus Ancho Gravy (D)(G)
\$425.00

Pork Belly A La Brasa
Corn & Flour Tortilla (G), Huancaína, Chimichurri, Salsa Rosada
\$450.00

— RECEPTION
DISPLAY —

*Small group fee of \$200 applies for groups less than 25 guests
Attendant Fee of \$150 applies*

Charcuterie & Cheese Bar
Assorted Cured Meats, Imported Cheese Selection, House Pickled Vegetables, Mustard
Seed Relish, Assorted Crostini, Crackers (D)(G)
\$27.00pp

Roasted & Raw Vegetable Bar
Heirloom Carrots, Grilled Asparagus, Heirloom Cherry Tomatoes, Oil Cured Tomatoes,
Grilled Mushrooms, Marinated Cauliflower, Roasted Red Pepper Hummus, Achiote Onion
Dip, Pita Chips, Naan Bread (D)(G)(V)
\$19.00pp

Raw Bar
Snow Crab Cocktail Claws, Gulf Shrimp Cocktail, Mezcal Cocktail Sauce, Aji Verde,
Chipotle Mustard and Epazote Mignonette, Saltines & Oyster Crackers (D)(G)(SF)
MKT



BEVERAGES

HOUSE

New Amsterdam Vodka
New Amsterdam Gin
Jim Beam White Whiskey
El Tequileño
Monkey Shoulder Scotch
Cruzan Light Rum

Wycliff Sparkling Wine
Proverb White Wines:
Pinot Grigio, Sauvignon Blanc, Chardonnay
Proverb Red Wines:
Pinot Noir, Cabernet Sauvignon

Bud Light, Sam Adams, Angry Orchard
Modelo & Heineken

PREMIUM

Tito's Vodka
Bombay Sapphire Gin
JW Black Scotch
Espolon Blanco Tequila
Bulleit Whiskey
Bacardi Rum

La Marca Sparkling Wine
Joel Gott White Wines:
Sauvignon Blanc, Chardonnay
Sea Glass Red Wines:
Pinot Noir, Cabernet Sauvignon

Bud Light, Sam Adams, Angry Orchard
Modelo, Heineken, Stella Artois, Lagunitas

BAR PACKAGES

*Bartender Fee of \$150 Applies
1 Bartender Per 50 Guests*

Beer & Wine / First Hour \$20.00pp
Each additional hour is \$13.00pp

Premium Package / First Hour \$35.00pp
Each additional hour is \$18.00pp

House Package / First Hour \$28.00pp
Each additional hour is \$15.00pp



SIGNATURE COCKTAILS

Priced Per Person

Aji Margarita / \$16.00

*Blanco tequila, fresh lime,
agave, aji amarillo, orange liqueur,
tajin salt rim*

Tokyo Paloma / \$17.00

*Reposado tequila, yuzu, grapefruit soda,
white ponzu mist,, smoked sea salt rim*

La Guayaba Mezcalita / \$16.00

*Mezcal, guava puree, lime, agave,
chili-lime sugar rim*

Sol y Mar Spritz / \$16.00

*Passionfruit, prosecco, elderflower
liqueur, fresh mint*

Flor de Cusco / \$17.00

*Pisco, lime, hibiscus syrup, egg white,
angostura bitters*

Smoked Pineapple Old Fashioned / \$18.00

*Aged rum or reposado tequila,
grilled pineapple syrup, orange bitters,
expressed orange peel*

BATCHED COCKTAILS

Serves Up to 20 Guests

Choose Your House Liquor and Flavor Profile

Sunset Maracuya

Passionfruit purée, fresh lime, elderflower, agave nectar, mint, citrus.

Berry Hibiscus

Hibiscus, mixed berries, pomegranate, cinnamon, star anise, with lightly sparkling finish.

Isla Refresher

Watermelon, cucumber, fresh mint, lime, agave nectar, soda water.

\$250.00/batch



All Menu Items: Are subject to a 24% Taxable Service Charge, 7% Tax.

SIGNATURE EXPERIENCE

Tequila Library Tastings

Curated flights, citrus salts, agave pairings

Vertical Tasting / \$35pp

Compare the flavors imparted by different aging techniques by sampling three different tequilas produced by the same family.

Horizontal Tasting

Compare and contrast three tequilas produced by different distilling families.

Blanco / \$35pp

Reposado / \$40pp

Añejo / \$45pp

Premium Tasting / \$85pp

Try a pre-fixe selection of three high end tequilas.

Mezcal Tasting / \$25pp

Made with smoked green agave, mezcals are a bold alternative to traditional tequilas.

