



Hilton

AVENTURA MIAMI

HOLIDAY CELEBRATION

MENUS

2025

RECEPTION-STYLE MENU



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\$75

RECEPTION STATIONS

Choice of (1) Station

*Includes Fresh Garden Greens Station Chef
Attendant Fee \$195 per 75 people*

FRESH GARDEN GREENS

Arcadia Blend, Romaine, Arugula
Cherry Tomato, Cucumber, Red Onion Crisp
Bacon, Parmesan, Croutons
Ranch, Blue Cheese Dressing, Olive Oil,
Red Wine Vinegar

TURKEY CARVING STATION

Roasted Mojo Turkey, Cranberry Chutney,
Sage Pan Gravy,
Petite Potato Slider Buns
Sweet Potato Mash,
Black Garlic Green Beans

SALMON CARVING STATION

Maple Glazed Wood Smoked Salmon
Charred Corn Salsa, Saffron Cilantro Aioli,
Jalapeno Manchego Cornbread Asparagus,
Wild Mushroom Risotto

STRIP LOIN CARVING STATION

Brown Sugar Rubbed Beef Strip Loin
Espresso Demi Glaze, Horseradish, Crusty
French Bread
Roasted Garlic Whipped Potatoes, Roasted
Onions, Seasonal Mushrooms

PASTA BAR

Penne, Grilled Chicken, Pesto Cream Sauce
Bucatini, Braised Beef Ragu,
San Marzano Tomatoes, Basil
Cavatappi, Florida Citrus Shrimp, Chipotle
Garlic Butter, Parmesan
House Made Rosemary Sea Salt Focaccia
and Bread Sticks

DISPLAY STATION

Choice of (1) Station

ARTISAN

Marinated & Grilled Vegetables, Fruit
Chutney, Roasted Peppers, Wood Fire
Roasted Cauliflower, Ancho Chile Hummus,
Cheddar, Smoked Gouda, Assorted Oil and
Vinegar, Herb Grape Tomatoes, Marinated
Olive Escabeche, Ciabatta, Lavash

MOLCAJETE TABLE

Crushed Avocado, Cilantro, Lime, Chili,
Queso Fundido, Pico De Gallo, Salsa Verde,
Roasted Corn Salsa, Assorted Corn Chips,
Plantain Chips

AREPAS

Fried Corn Cakes, Mozzarella, Shredded
Smoked Gouda, Avocado Salad, Black Bean
Puree, Roasted Tomatoes, Roasted Corn
Salsa, Garlic Crème,
Achiote Aioli, Chimichurri



HOLIDAY LUNCH



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3 – Course Plated Lunch \$55 (select one option per course)

Buffet Style \$75 (Includes all the items)

**Both options include Butter Bread Service*

FIRST COURSE

SOUP

Spiced Butternut Squash Soup, Toasted Pepitas, Crema Fresca, Chives, Chile Dust

SALAD

Arcadian Greens, Avocado, Tomato, Toasted Pumpkin Seeds & Ruby Red
Grapefruit Vinaigrette

ENTREES

Atlantic Salmon Filet & Sundried Tomato Tapenade, Rosemary Roasted Fingerling
Potatoes, Grilled Asparagus

Roasted Chicken Breast & Lemon Pan Jus, Tajin & Citrus Kale, Squash and
Zucchini Hash

Vegan/Vegetarian/Gluten – free options are available

DESSERTS

Pumpkin Pie
Tres Leches Cake
Chocolate Truffle Torte

Freshly Brewed Iced Tea

Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Selection of Hot Teas



A 26% Service Charge and 9% Sales Tax will be applied to all Food & Beverage
Prices subject to change without notice. Prices are per guest, and are exclusive of tax and gratuity.

DINNER BUFFET



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\$95 (Includes all the items below, and choice of one Display Station, and 2 Desserts)

SALAD

Baby Kale, Pumpkin Seeds, Roasted Butternut Squash,
Dried Cranberries, Maple Balsamic

Roasted Heirloom Tomatoes, Candied Pecans, Organic
Greens, Florida Citrus, Goat Cheese, Cilantro Vinaigrette

ENTREES

Citrus Mojo Marinated Spring Mountain Farms Chicken
Mojo Marinade Skirt Steak, Smoked Chimichurri

DISPLAY STATION

PICK ONE

OVEN ROASTED TURKEY

Stone fruit & Orange Compote & Pan Gravy

WHOLE ROASTED ATLANTIC SALMON

Achiote Rub & Key Lime Beurre Blanc

SIDES

PICK TWO

Mashed Sweet Potatoes & Candied Pecans
Charred Brussels Sprouts

Butternut Squash, Cranberries & Red Onions
Garlic Parmesan Roasted Potatoes

DESSERTS

PICK TWO

Dulce De Leche Cheesecake
Chocolate Truffle Torte
Mocha Crème Brûlée
Traditional Coconut Flan
Florida Key Lime Pie
Tres Leches Cake

Freshly Brewed Iced Tea

Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Selection of Hot Teas

PROMOTION



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Exclusive Perks for Groups of 25+ Guests

Book by December 1, 2025, to unlock an indulgent experience from our curated holiday offerings:








Hot Cocoa Bar

- Fluffy marshmallows
- Crunchy peppermint bits
- Creamy white chocolate chips
- Whipped cream
- Shaved coconut
- Salted caramel drizzle

Latin Egg Nog – “Coquito”

- Velvety shaved coconut
- Whipped cream
- Cinnamon sticks
- Gingerbread crumb garnish

Additional Benefits

-  Welcome Cocktail & Complimentary Toast – Includes an extra hour of open bar (with purchase of a 2-hour package)
-  Exclusive Menu Discounts – Enjoy reduced pricing on our gourmet selections
-  Planner Rewards – Earn Hilton Honors points or a gift card for the event planner
-  Holiday Gift Certificate – A luxurious 2-night stay with a gourmet dinner included
-  Free Cabana Day + Lunch for Four – Available on select dates — relax and dine in style
-  Complimentary Self-Parking – Hassle-free access for all your guests
-  Holiday-Themed Centerpieces – Elegant, festive décor to elevate your event ambiance



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