

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Marco Island Marriott Beach Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

<http://www.marcoislandmarriott.com>

Gold Wedding Package

\$150 per person exclusive of taxes and gratuities

\$203 per person inclusive of taxes and gratuities

Marco Island Marriott | 400 S. Collier Blvd., Marco Island, FL 34145 | (239) 394-2511



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it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Beach Ceremony Site Fee | \$3,500

Create lasting memories with a breathtaking sunset ceremony on Southwest Florida's largest private beach

Lawn Ceremony Overlooking the Beach or Sunset

Fountain Site Fee | \$3,500

Enjoy an intimate outdoor ceremony on one of our Pospglum Green Lawns that either overlook the beach or our Sunset Water Feature

Ceremony to include:

- Reserve a piece of paradise
- City of Marco Island Beach Permit
- White Folding Chairs
- Shoe Table, Gift Tables, and Unity Table
- Marriott Certified Wedding Planner

In case of inclement weather space within one of our elegant ballrooms will be reserved as back up.

Reception to include:

- Set-Up and Teardown of all Wedding Related Events; such as a Welcome Reception, Rehearsal Dinner or Brunch
- Cocktail Tables and White Linens
- Dance Floor
- Staging for Head Table
- White Floor Length Table Linens
- Electrical Power (within reason)
- Banquet Captain



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Enhance your site fee and your honeymoon is on us!

Gold Site Fee Enhancement: \$1,850

Enhances the standard ceremony site fee **WITH** 130,000 Marriott Rewards® Points. Examples of awards you can redeem 130,000 points for:

- 7 night stay at any Marriott Hotels, Resorts, & Suites property (Category 1-6)*
- Spa, Golf, or Dining Certificates*
- Airline Miles*

Terms & Conditions: Rewards Certificate redemption based upon availability. Some Black out dates and restrictions may apply.

Platinum Site Fee Enhancement: \$2,850:

Enhances the standard ceremony site fee **WITH** 260,000 Marriott Rewards® Points. Examples of awards you can redeem 260,000 points for:

- 10 Day Caribbean Cruise leaving from Ft. Lauderdale, FL*
- 7 night **Anytime** stay at any Marriott Hotels, Resorts, & Suites property (Category 1-6)
- Orient -Express Rail Passes*
- 7 night stay at any Marriott Hotels, Resorts, & Suites property (Category 1-6) including **AIRFARE***

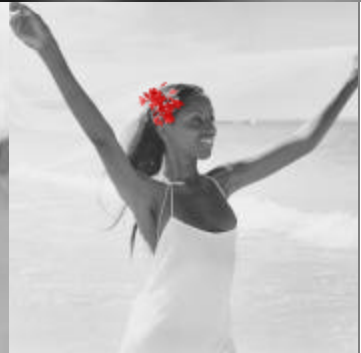
* Terms & Conditions: Rewards Certificate redemption based upon availability. Some Black out dates and restrictions may apply.

See all the possibilities <http://www.marriott.com/rewards/use-points.mi> or call 1-800-450-4442 for more information

If you are not a member and wish to sign up... click here
<http://www.marriott.com/rewards/rewards-program.mi>



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experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



rehearsal ceremony afternoon **evening** enhancements brunch our hotel

package | hors d'oeuvre | dinner | beverage



cocktails

4 hour open bar

Mixed drinks
Domestic beer
Imported beer
Wine
Soft drinks
Bottled water
Champagne Toast

Liquors : Dewars, VO Canadian,
Maker's Mark, Smirnoff,
Beefeater, Bacardi

Wines: Beringer Stone Cellars
Chardonnay, Merlot, Shiraz,
Pinot Grigio and Beringer White
Zinfandel

Passed Hors D'oeuvres cold and hot
Select four items, one of each per guest will be served

Cold

Portabella mushroom, smoked mozzarella, red pepper
Smoked Trout, green apple, horseradish
Brie with raspberry, pumpernickel

Hot

Vegetable spring rolls
Mini beef and chicken wellington
Crab rangoon



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Choice of either Plated or Buffet Meal

plated dinners

starters | Marco Island signature, baby greens, candied walnuts, pear tomatoes, dried fruits, citrus-dijon dressing

entrees | choose one

Osso Buco style short rib, sake seared and braised, wasabi mashed potato, oriental barbecue glaze

Or

Pan seared organic chicken, roasted corn and sweet potato hash, sage-brandy au jus

Or

Pistachio crusted Florida snapper, bonito mash, chili-pineapple relish, coconut-rum beurre blanc

Dessert I

Chef Yves handmade personalized wedding cake

Plated dinners include vegetables and starch, artisan breads and butter presentation, dessert, coffee and hot tea service

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Buffet Dinner

Table basket: plantain bread, cornbread, dinner rolls

Marco signature salad, watercress, lolita rosa, bibb lettuce, jicama, mango, toasted almonds, mandarin orange, citrus vinaigrette

Jamaican jerk rotisserie chicken

Gulf coast red snapper station*: deep fried or baked, red pepper aioli, micro basil and cilantro, sour cucumbers, flour tortillas

Grilled 10oz delmonico steaks*

Roasted fingerling potatoes

Grilled asparagus, aged sherry vinaigrette

Chef Yvies homemade personalized wedding cake

Coffee and hot tea service

*Chef fee \$150



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unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



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Enhancements

Hors d'oeuvres Displays

Garden vegetables, red pepper dip and artichoke dip | **\$8 per person**

Seasonal fruits and berries | **\$8 per person**

Domestic, imported and local cheeses, crackers and flat breads

| **\$10 per person**

Sushi and sashimi (4 pieces per person), assorted Japanese sushi and sashimi, wasabi, pickled ginger, soy sauce

| **\$20 per person **\$175 Sushi attendant**

Plated Dinner Appetizers

Hawaiian ahi tuna, grilled jicama salad, sesame soy glaze

| **\$14 per person**

Lobster and shrimp margarita, citrus-jalapeno cocktail sauce, papaya, mango, micro argula | **\$14 per person**

Pistachio dusted crab cake, wilted greens, roasted corn relish

| **\$12 per person**

Buffet Dinner

Lobster boil (two per person), 1 ¼# lobsters, grilled corn, steamed manilla clams, boiled potatoes, butter broth, lemons, hot sauce and garlic bread | **Market Price**



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Dessert Stations

Chocolate sensations, dark and white chocolate fountain with chocolate pound cake, seasonal fruits, marshmallows, pretzels, brownies, mini chocolate chip cookies, chocolate grand marnier tarts, Truffles, flourless chocolate cake, chocolate flan and double chocolate biscotti | **\$18 per person**

Nightcap, Strawberry Romanoff, mini éclairs and crème puffs, napoleons, assorted mini cheesecakes, pineapple upside down cake, coconut cream pie, rice pudding and assorted crème brûlées | **\$16 per person**

After Hours Snacks

Mini hamburgers, white cheddar, red pepper, ketchup | **\$5 each**

Mini grilled cheese, gruyere sourdough | **\$5 each***

Wood oven specialty pizzas | **\$15 each**

Cubans, mini baguettes, gouda cheese, roast pork, ham, red onion, mustard spread | **\$12 per person***

South of the Border, quesadilla 's, lime-chipotle marinated beef, citrus barbecue marinated chicken, roasted red onions, peppers, white cheddar, monterey jack cheese, yellow tomato salsa, pico de gallo, avocado relish, sour cream | **\$16 per person***

*\$150 Chef Fee



