

events by Marriott



breakfast



breaks



lunch



reception



dinner

beverage



healthy

technology

info



crafted for you

Marco Island Marriott Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

www.marcoislandmarriott.com

Marco Island Marriott Resort, Golf Club & Spa

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239-394-2511 | www.marcoislandmarriott.com

events by Marriott

breakfast

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

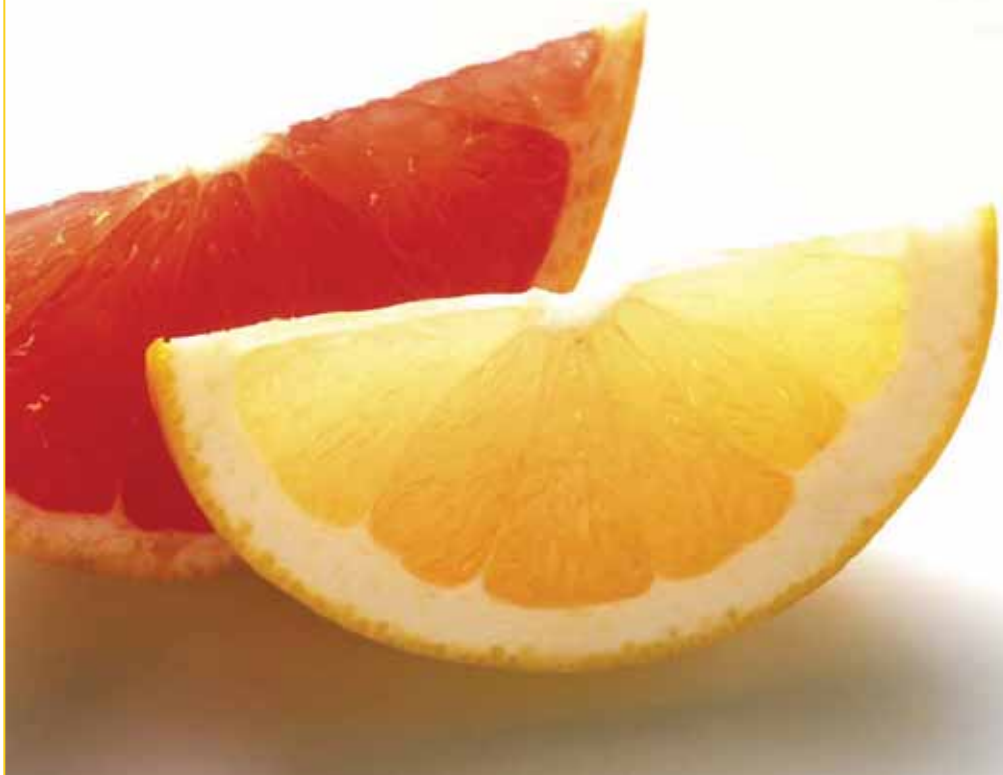
[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#)



SEASON

[cereals](#)

[juices](#)

[coffee](#)

[teas](#)

[pastries](#)

[milk](#)

[yogurt](#)

[eggs](#)

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet



full seating continental breakfast

deluxe | \$29

continental breakfast

deluxe | \$26

Fresh baked bagels with condiments

Blueberry streusel, Bran and muffin of the day

Pastries, Breakfast breads, warm cinnamon buns

Sliced seasonal fruit and berries

Coffee and tea service

Fresh orange and grapefruit juice

enhancements | \$4 each

Hard Boiled Eggs

Fresh Fruit Smoothies *

Fluffy Scrambled Eggs

Cinnamon Raisin French Toast Soufflé

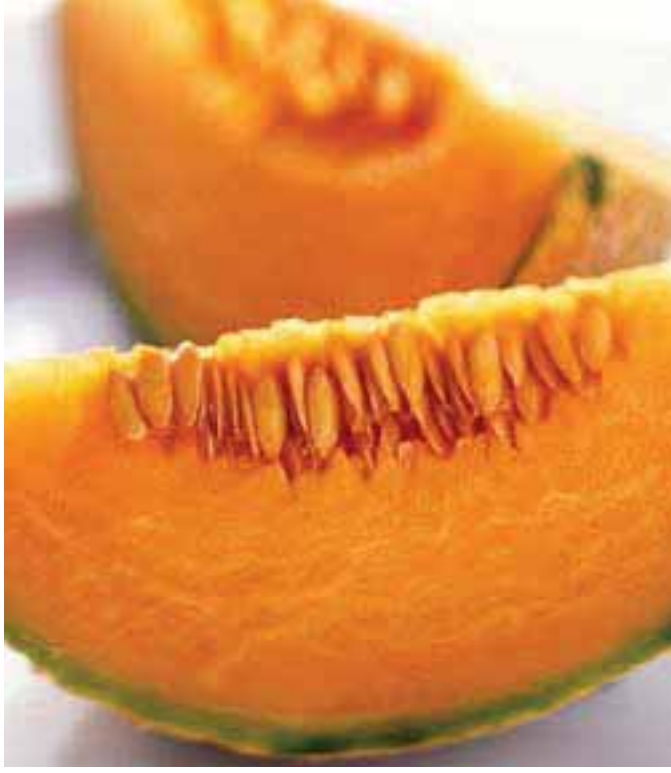
Ham and Cheddar Croissant

Applewood Bacon

Chicken Apple Sausage

*Attendant fee \$125

> plated > buffet



continental breakfast

executive | \$28

Oatmeal with dried apricots, cranberries & papaya

Kellogg's cereals with skim, 2% and whole milk

Seasonal fruit, berries and bananas

Sliced European meats and imported cheeses

Hard boiled eggs

Egg white frittata's with salsa

Zucchini and carrot breads

Fresh orange, grapefruit, apple and cranberry juices

House-made granola parfait

Honey-vanilla yogurt

Coffee and tea service

enhancement stations | \$5 pp each

Egg, sausage and jalapeno burrito

Chicken biscuit

Mini bagels with smoked salmon

Banana oatmeal brulee

Warm sausage, cheese and english muffin

full seating continental breakfast

executive | \$31

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet



continental breakfast

premier | \$33

Kellogg's cereals with skim, 2% and whole milk

Seasonal fruit, berries, bananas, honeydew and melon wedges

Mini bagels with smoked salmon and chopped egg

Sausage, cheese and egg biscuit

Coffee cakes and pastries

Fresh orange, grapefruit, apple and cranberry juices

House-made granola and wild berry parfait

Coffee and tea service

enhancement stations | \$9

Bloody Mary's *

Mimosas*

*Attendant Fee \$ 125

full seating continental breakfast

premier | \$36

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events by Marriott

BREAKFAST

breaks

lunch

reception

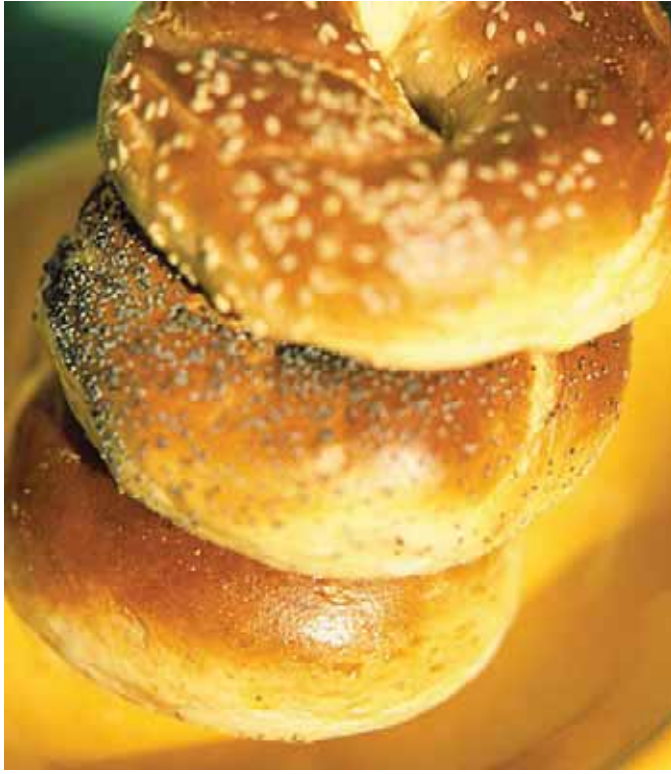
dinner

beverage

healthy

technology

info



[> plated](#) [> buffet](#)

continental breakfast

boxed | \$23

Fresh baked croissant

Banana

Fruit cup

Fresh juice container

Coffee and tea service to go station

enhancements | \$4

Warm or Cold ham and swiss cheese
croissant

Kellogg's cold cereals with milk

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info



breakfast plated

[> plated](#) [> buffet](#)

starter | \$3

Assorted breakfast breads and pastries

Half grapefruit with lavender honey

starter | \$4

House-made granola and wild berry parfait

starter | \$5

Table platter of seasonal fruits

breakfast plated

American | \$26

Scrambled eggs

Hickory Bacon or sausage

Breakfast potatoes

floridian | \$27

Floribbean frittata, crab, roasted tomato, white cheddar and asparagus

Breakfast potatoes

marco | \$26

Country brioche french toast

Applewood bacon

Pecan peach compote

sunrise | \$31

Cajun rubbed ribeye

Scrambled eggs

Baked tomato

Fingerling potato hash

plated breakfast includes:

Fresh orange juice

Coffee and tea service

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events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet

sabal I \$39

Scrambled eggs

Maple bacon and sausage

Egg white frittatas

Hash brown casserole

French Toast Station (to order)** peach compote,
whipped cream, maple syrup and candied almonds

House-made granola and wild berry parfait

palm I \$40

Fruit Yogurts

Applewood bacon

Chicken-apple sausage

Scrambled eggs

Hash brown potatoes

Warm biscuits

Pancake Station (to order)** plain, blueberry and
buckwheat with pure maple syrup, whipped cream
and berry compote

**Chef \$150

breakfast buffets

fresh start I \$36

Scrambled eggs

Breakfast potatoes

Hickory bacon and turkey sausage

Maple-glazed ham (carved to order)*

Oatmeal with dried fruits, raisins and brown
sugar

Cheese blintzes with blueberry compote

breakfast buffets include:

Fresh juices

Seasonal fruit and berries

Fresh pastries and bagels with condiments

Kellogg's cereals with skim, 2% & whole milk

Coffee and tea service

> plated > buffet



breakfast buffets

enhancement stations | \$12

Pan seared tenderloin, yukon gold potatoes, spinach, poached eggs and chipotle hollandaise

| \$4

Fruit Smoothies, mango-peach or strawberry-banana*

| \$8

Country brioche french toast

Belgium waffles, regular or whole wheat, assorted berries and chocolate chips

| \$10

Bloody Mary's *

Mimosas*

Gourmet Omelets**, smoked ham, peppers, onions, mushrooms, tomatoes, jalapeno's, asparagus, spinach, crabmeat and assorted cheeses, baby shrimp

Gulf Grouper Hash, sweet potatoes, roasted peppers, poached eggs and champagne hollandaise

*Attendant Fee \$ 125

**Chef \$150

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events by Marriott

breaks

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info



DELIGHT

- muffins
- candy
- nuts
- popcorn
- pretzels
- beverages
- Ice cream
- chocolate

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

beverages

Gevalia coffee	\$79 per gallon
Assorted specialty teas service	\$79 per gallon
Decaffeinated Gevalia coffee	\$79 per gallon
Fidalgo Bay Coffee (regular and decaf.)	\$85 per gallon
Orange, grapefruit, tomato juice	\$65 per gallon
Pepsi-Cola soft drinks	\$4.50 each
Natural spring water	\$4 each
Sparkling Perrier water	\$5 each
Arizona iced tea	\$5 each
Red Bull and power specialty drinks	\$6 each
Bottled juices	\$5 each
Gatorade	\$5 each
Lemonade	\$60 per gallon
Fruit punch	\$60 per gallon
Fresh brewed iced tea	\$60 per gallon
Fruit smoothies*	\$4 each
Hot chocolate	\$65 per gallon

*Attendant fee \$125



breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

snacks

Breakfast pastries	\$48 per dozen
Bagels	\$48 per dozen
Assorted muffins	\$48 per dozen
Assorted donuts	\$48 per dozen
Giant cookies	\$48 per dozen
Coffee cake slices	\$48 per dozen
Cheesecake brownies	\$48 per dozen
Key Lime bars	\$48 per dozen
Power bars	\$4 each
Granola bars	\$4 each
Whole fruit	\$3 each
Seasonal fruit with dipping sauce	\$6 per person
Cheese display with crackers	\$6 per person
Vegetable garden	\$6 per person
Nutri Grain Bars	\$4 each
Atkins Bars	\$4 each
Hard Boiled Eggs	\$2 each
Granola Parfaits	\$5 each



breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

meeting room starters

healthy savory starts to your meeting

Bottled Water	\$4 each
Candy bars	\$3 each
Bowls of dried fruits	\$4 per person
Whole Fruits	\$3 each
Praline pecans	\$4 per person
Salted cashews	\$4 per person
Dry roasted almonds	\$4 per person
Honey roasted peanuts	\$4 per person
Chocolate covered peanuts	\$4 per person
Cheese and herb bread sticks	\$5 per person
Power Bars	\$4 each
Citrus Water Station	\$3 per person



breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

breaks

bakery basket | \$15

Choice of two:

- Whole fruit
- Bagels
- Pastries
- Muffins
- Giant cookies
- Granola & Power bars
- Sticky pecan buns
- Coffee cake slices

Coffee and tea service

ballpark | \$16

Caramel corn

Roasted peanuts, individual bags

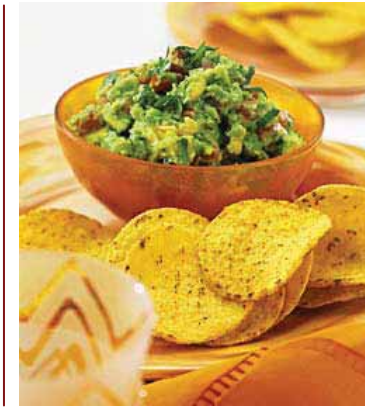
Jumbo pretzels, assorted mustards

Nachos with queso

Mini Italian sausage subs (to order)** , and sweet onions

Bottled juices

Natural spring water



sunshine break | \$16

Key lime tarts

Lemon bars

Creamsicles

Mandarin orange cookies

Orange juice and lemonade

Orange pineapple smoothie*

Pepsi-Cola soft drinks

Natural spring water

*Attendant fee \$125

**Chef fee \$150

cookies and milk | \$17

Fresh baked chocolate chip, oatmeal raisin, white-chocolate macadamia, peanut-butter

Mini milk jugs to include 2%, skim and whole

Chocolate milk

Bottled juices

Natural spring water

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

breaks

> am - morning

> pm - afternoon

marco | \$15

Whole fresh seasonal fruits

Brownies

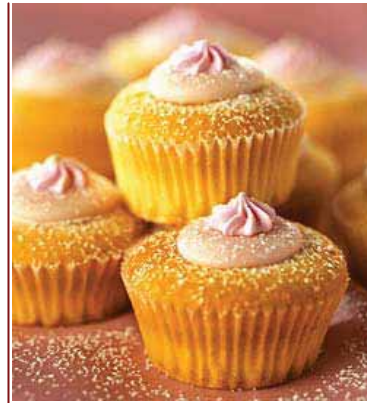
Blondies, Turtle bars

Key lime cheesecake bars

Famous Amos cookies

Oreo cookies, Snackwells

Coffee and tea service



cupcakes and milk | \$16

Freshly baked assortment of

gourmet cupcakes, frostings
and toppings

Mini milk jugs to include 2%, skim
and whole

Chocolate milk

Bottled juices

Natural spring water

*Attendant fee \$125 ***Chef Fee \$150

**Attendant fee and cart \$ 175

ice cream | \$16

Vanilla bean and double-
chocolate

Mini cones

Whipped cream

Nuts

Sprinkles

Haagen Dazs and Edy's ice
cream bars

Pepsi-Cola soft drinks

Natural spring water

gator fan | \$16

Mini corn dogs (to order)***

Assorted mustards

Jumbo pretzels

Cracker Jacks

Assorted candy bars

Chocolate covered peanuts

Freshly popped popcorn**

Bottled juices

Natural spring water

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

breaks

convenience store | \$15

Assorted jelly bellies

Mini Pringles

Snickers

Kit Kats

M & M's

Chips Ahoy cookies

Famous Amos Cookies

Skittles

Good-n-Plenty

Twizzlers

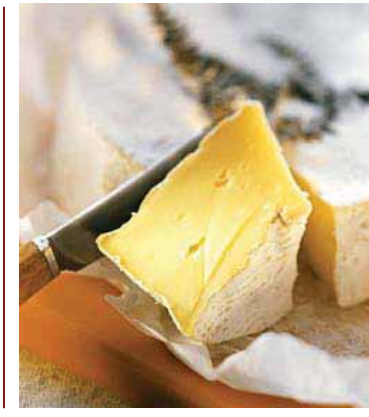
Yoo Hoo

Root beer

Pepsi-Cola soft drinks

Natural spring water

*Attendant fee \$125



canal street | \$16

Beignets (to order)*

Individual chocolate bread pudding with custard sauce

Mini Pecan pies

Sweet potato cheesecake bars

Flavored coffees

Pepsi-Cola soft drinks

Natural spring water

afternoon tea | \$16

Assorted Revolution Teas

Tea cookies

Scones

Homemade jams

European cheeses

Sliced fruits

Cashews

Roasted almonds

Dried fruits

Bottled juices

Natural spring water

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning > pm - afternoon



fun treats

Pretzel bag	\$3 each
Warm soft pretzels	\$5 each
Candy bars	\$4 each
Popcorn**	\$3 per person
Cupcakes	\$48 per dozen
Cheesecake brownies	\$48 per dozen
Key lime bars	\$48 per dozen
Potato chips with onion dip	\$5 per person
Chocolate or vanilla milkshakes*	\$5 each
Ice cream bars & fruit bars	\$6 each
Mixed nuts	\$3 per person
Tortilla chips with salsa	\$6 per person

beverages

Pepsi Cola soft drinks	\$4.50 each
Natural spring water	\$4 each
Sparkling Perrier water	\$5 each
Arizona iced tea	\$5 each
Red Bull and power specialty drinks	\$6 each
Gevalia coffee service	\$79 per gallon
Assorted specialty teas service	\$79 per gallon

*Attendant fee \$125

**Attendant fee and cart \$175

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning > pm - afternoon

REVIVE SPA breaks

trim and slim | \$18

Sliced seasonal fruits

Smoothie shots

Granola parfaits

Granola bars

High energy bars

Yogurt pretzels

Roasted almonds

Bottled juices

Natural Spring water

power break | \$18

Fruit smoothie*:

Power and Atkins bars

Whole fruit

Seasonal berries

House-made trail mix

Baked pita chips with hummus

Red Bull and power energy drinks

Coffee and hot tea service

Natural Spring water

*Attendant fee \$125



ENHANCEMENTS from our Spa

Chair Massage Therapist \$100 for 25 minutes

De-Stress & Re-Energize with a 15 minute stretching session \$100

lunch

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



ESSENCE

salads

chicken

fish

beef

pasta

desserts

beverages

sandwiches

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



Lunch cold plates include:

Iced tea, coffee and hot tea service

Fresh baked bread service

[> plated](#) [> buffet](#) [> box](#)

lunch cold plates

starter | \$5

Mixed baby greens

Black bean soup

starter | \$6

Baby romaine caesar salad

Roasted corn and blue crab chowder

| \$31

Baby romaine caesar, oven-dried tomatoes, shaved pecorino, home-made crostini and herb-marinated chicken

| \$33

Baby romaine caesar, oven-dried tomatoes, shaved pecorino, home-made crostini and jumbo shrimp

| \$33

Baby romaine caesar, oven-dried tomatoes, shaved pecorino, home-made crostini and char-grilled tenderloin

| \$33

Southern cobb salad, shrimp, crab, avocado, grape tomato, roasted corn, olives, creamy peppercorn dressing

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



Lunch hot plates include:

Iced tea, coffee and hot tea service

Fresh baked bread service

[> plated](#) [> buffet](#) [> box](#)

lunch hot plates

starter | \$5

Mixed baby greens

Black bean soup

starter | \$6

Baby romaine caesar salad

Roasted corn and blue crab chowder

| \$30

Pan seared organic chicken, white cheddar risotto cake, wild mushrooms, petite green beans, rosemary au jus

| \$30

Turkey tenderloin medallions, smoked red pepper, barbecue sauce, spinach, yukon gold mashed potatoes, charred corn relish

| \$35

Gulf red snapper, spicy gazpacho salsa, vegetables, garlic-lime sauce

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

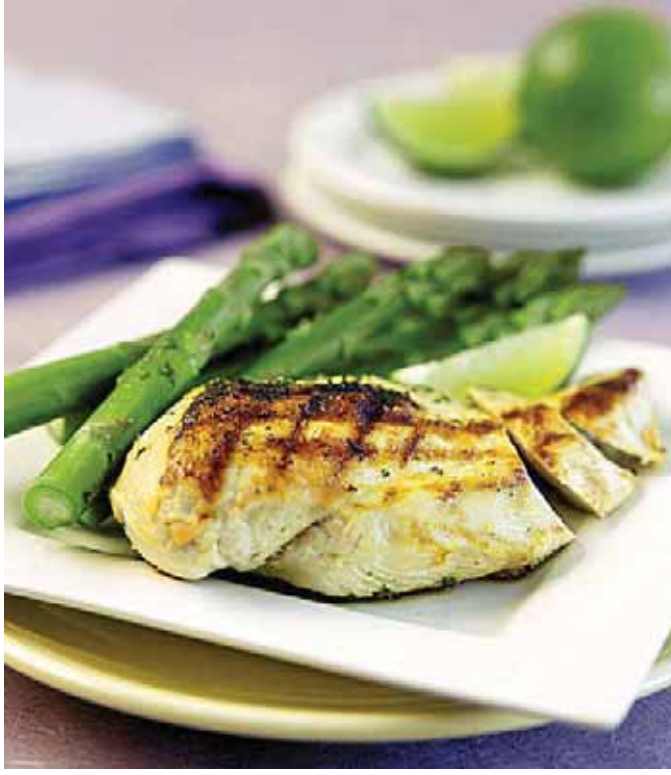
lunch hot plates

| \$35

Georges Bank swordfish, fire-roasted tomato salsa, basil butter

| \$39

Petit filet, honey glazed cippolini onions, baby fingerling potato, cabernet reduction



Lunch hot plates include:

Iced tea, coffee and hot tea service

Fresh baked bread service

desserts | \$6

Key lime pie

Four layer carrot cake

Coconut cream pie

Lemon cheesecake

Wild berry torte

Chocolate Ganache cheesecake

Four layer chocolate cake

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box

lunch buffets

deli | \$42

Table platter: gourmet chips and pickles

Soup of the day

Pasta salad

Cole slaw

Red leaf lettuce, tomatoes, cucumbers, carrots, candied walnuts, grain mustard vinaigrette

Boars Head meats featuring roast beef, turkey, ham, salami & pastrami

Sliced provolone, jarslsberg, American and cheddar cheeses

Lettuce, tomato, bermuda onion

Marinated olives, pepperoncini peppers

Mayonnaise and assorted mustards

Fresh baked white, multi-grain, wheat and rye breads

Pita and pretzel rolls

Whole seasonal fruits

Assorted cakes and pies

Iced tea, coffee and hot tea service

enhancements

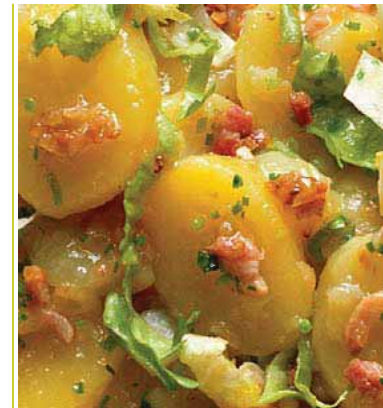
Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5

Arizona iced tea \$5

Power specialty drinks \$5



[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

lunch buffets

sandwiches | \$43

Table platter: gourmet chips and pickles

Soup of the day

Southern cobb salad

Broccoli salad, cashews, golden raisins

Oven roasted potato salad, smoked bacon and scallions

Selection of pre-made sandwiches:

turkey BLT on croissant

chicken caesar wrap

cajun roast beef with horseradish spread *(panini style to order)

grilled portabella with oven-dried tomato spread

Mini pulled pork sandwich, honey-lime bbq sauce, mini brioche rolls

Seasonal sliced fruits

Assorted cakes and pies

Iced tea, coffee and hot tea service

Panini Attendant \$ 150

enhancements

Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5

Arizona iced tea \$5

Power specialty drinks \$5



breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box

lunch buffets

cookout | \$42

Table platter: gourmet chips and pickles

Grilled to order:*

hamburgers

Hebrew National hot dogs and sauerkraut

cajun bbq chicken breast

Italian sausage, peppers and onions

Baked beans

Lettuce, tomato, red onion

Assorted mustards, ketchup and relish

Mixed green salad with herb vinaigrette

Old fashion potato salad

Old fashion macaroni salad

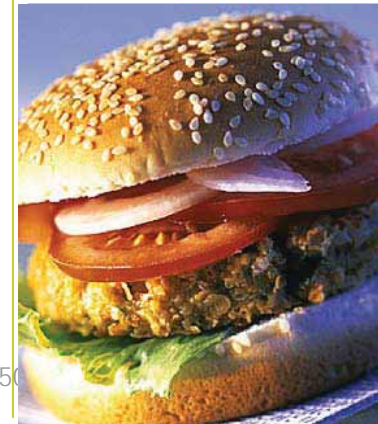
Kaiser rolls and assorted buns

Nestle ice cream and dole fruit bars

Wedges of watermelon, cantaloupe and honeydew

Iced Tea, coffee and hot tea service

*Grill Chef \$ 150



enhancements

Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5

Domestic beer \$6

Imported beer \$7

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



[> plated](#) [> buffet](#) [> box](#)

lunch buffets

italian | \$46

Table platter: foccacia, rolls and flat breads

Roasted tomato and white bean soup

Caesar salad: tossed to order*, home-made croutons, pecorino cheese, roasted tomatoes, baby grilled shrimp, garlic anchovy dressing

Vine ripe tomatoes, mozzarella, basil, aged balsamic vinaigrette

Penne pasta, asparagus, spinach, roasted red peppers, pesto

Chicken marsala, crimini mushrooms, caramelized onions

Georges Bank grilled swordfish, provencal style

Pan seared sirloin, cabernet reduction, gorgonzola crust

Tiramisu, biscotti, crème puffs, éclairs, strawberries with sabayon, amaretto cheesecake

Iced Tea, coffee and hot tea service

enhancements

Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5

Sangria \$7

Chardonnay \$8

*Attendant fee \$ 125

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



[> plated](#) [> buffet](#) [> box](#)

lunch buffets

santa fe | \$45

Table platter: tortilla chips with salsa and guacamole

Chicken tortilla soup* (to order)

Taco salad, shredded lettuce, salsa, sour cream, jalapenos, cheddar cheese, olives, tomatoes, guacamole, ground beef with black beans, hard taco shells and assorted hot sauces

Fajitas featuring tequila-citrus chicken, chipotle-cumin marinated skirt steak, caramelized peppers and onions, soft flour tortillas

Cornmeal crusted red snapper vera cruz

Spanish rice

Grilled corn

Fresh tropical fruits

Flourless chocolate cake with cherry sauce

Rice pudding

Churro's

Mini fruit tarts

Iced Tea, coffee and hot tea service

*Attendant Fee \$ 125

enhancements

Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5

Dos Equis \$7

Corona with lime \$7

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box

lunch buffets

best for under 50 guests'

caesar's | \$42

Table platter: foccacia bread, rolls and flat breads with olive oil

Tomato florentine soup

Roasted eggplant and orzo salad

Fresh romaine

grilled tenderloin

herb-marinated chicken

garlic shrimp

croutons, pecorino cheese, roasted tomatoes

Basil foccacia, rosemary tuscan bread

Amaretto cheesecake

Tiramisu

Biscotti

Fresh seasonal fruits

Iced tea, coffee and hot tea service



enhancements

Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5

Chardonnay \$8

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box

lunch buffets

taste of the south | \$48

Table basket: jalapeno corn muffins and hush puppies

Georgia white shrimp and grits *(to order) stone-ground grits, white cheddar, barbecue peach butter

Spinach salad, applewood bacon, chopped egg, roasted mushrooms, onions, tomato, citrus-dijon vinaigrette

Southern macaroni salad

Country fried chicken

Carolina style honey-lime pulled pork, mini brioche rolls

Seared mountain trout, citrus brown pecan butter

Green beans, roasted white corn, peppers, caramelized onions

Yukon gold mashed potato, chives, sour cream

Caramelized peach cobbler, vanilla bean ice cream, mini red velvet and carrot cakes, bourbon pecan pie, lemon meringue tarts

Iced tea, coffee and hot tea service

*Chef fee \$150



enhancements

Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5

Arizona iced tea \$5

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

lunch buffets (under 50 guests')

club & wrap | \$40

Table platter: gourmet chips and pickles

Roasted corn and crab chowder

Southern cobb salad

Selection of pre-made sandwiches:

Croissant turkey club

Rotisserie chicken wrap

Grilled portabella and roasted pepper

Roast beef and gouda wrap

Assorted condiments

Seasonal whole fruits

Cookies, brownies and key lime bars

Iced tea, coffee and hot tea service

enhancements

Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5



Steak & seafood | \$44

Table platter: foccacia, rolls and flat breads with olive oil

Gulf seafood chowder

Iceberg wedge with cherry tomato, applewood bacon,

goat cheese, dried cranberries, roasted onion-ranch dressing

Pan Seared mahi mahi, smoked corn salsa

Mustard-chili rubbed skirt steak, portabella and cippolini sauce

Rotisserie chicken, lemon, roasted garlic

Petite green beans

Key lime pie, lemon tart

Iced tea, coffee and hot tea service

events by Marriott

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

lunch buffets

[caribbean](#) | \$46

Seafood chowder (to order)* gulf seafood, maui onions,
roasted peppers, tomatoes, sweet potatoes

Black bean and corn salad

Tropical fruit salad

Spinach salad, macadamia nuts, sour orange, red onion, sherry dijon
vinaigrette

Guava BBQ glazed pork loin, chili, pineapple and coconut relish

Pan seared chicken, tequila-lime glaze, roasted elephant garlic

Plantain crusted grouper, coconut rum sauce

Sweet potato hash

Roasted baby root vegetables

Assorted baked bread

Pina colada cheesecake, pineapple upside down cake, chocolate
banana sin cake,

coconut cream pie, cuban coffee brulee, coconut pudding with rum
toffee sauce

Coffee and hot tea service

*Attendant fee \$125



breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

[> plated](#) [> buffet](#) [> box](#)



box lunches | \$32

include pasta salad, whole fresh fruit, gourmet chips and giant cookie

sandwich I choose one

Smoked turkey breast, cranberry spread, brie, sliced pear, multi grain flat bread

Rotisserie chicken wrap, granny smith apples, toasted almonds, green onion

Chicken caesar wrap, baby romaine, oven roasted tomato, garlic-anchovy dressing

Roast beef & gouda wrap, grilled bermuda onions, roasted peppers, horseradish mayonnaise

Grilled portabella, sweet peppers, roasted squash, spinach, oven-roasted tomato spread, spinach flat bread

New York style Italian hoagie, mortadella, prosciutto, salami, cappicola, provolone, garlic herb spread

enhancements

Pepsi Cola soft drinks \$4.50

Natural spring water \$4

Sparkling Perrier water \$5

Arizona Iced Tea \$5

Domestic beer \$6

Transform our sandwich entrees to a plated entrée by adding a starter and dessert.

Marco Island Marriott Resort, Golf Club & Spa

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events by Marriott

reception

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



ESSENCE

- sushi
- shrimp
- lobster
- oysters
- crostini
- snapper
- vegetables
- cheese

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



hors d'oeuvres

[>hors d'oeuvre](#) [> station](#) [> themed](#)

cold | \$4 each

Salmon gravlox with asparagus

Belgium endive, roquefort, micro arugula

Smoked trout, green apple, horseradish

Portabella mushroom, smoked mozzarella, red pepper

Baby red potato, sour cream, chive, applewood bacon

cold | \$5 each

Assorted tea sandwiches

Brie with raspberry, pumpernickel

English cucumber, shrimp, caviar

Beef tenderloin, roast mushrooms, horseradish

Cured pastrami, salmon, bagel chip, pommeray mustard

Prosciutto, mozzarella, fig, arugula, baguette

cold | \$6 each

Bloody Mary shrimp shooter

Shrimp ceviche shooter, mango, papaya

Ginger crusted ahi tuna, fried pickled ginger

Mushroom dusted tenderloin

Crab, avocado, mint, brioche

California rolls, pickled ginger, soy sauce

Basil and garlic rubbed carpaccio

Minimum 50 pieces per item

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



hot | \$7 each

Maple pepper bacon wrapped diver scallop

Prosciutto wrapped jumbo shrimp

Red pepper and corn blini with smoked salmon**

Beef tenderloin and wild mushroom skewers

Tamarind shrimp skewer

hot | \$8 each Coconut lobster tail

hors d'oeuvres

>hors d'oeuvre > station > themed

hot | \$5 each

Mini reubens**

Goat cheese artichoke tart

Smoked chicken chimichanga

Portabella puffs

Mini beef or chicken wellington

Spring rolls

Crab rangoon

Mini grilled cheese, gruyere, sourdough**

Mini hamburgers, white cheddar, red pepper, ketchup**

hot | \$6 each

Quesadilla's** vegetable, smoked chicken or roasted duck

Satay's** Thai Chicken or oriental beef

Pot stickers

Pan seared crab cakes

Coconut chicken

Coconut shrimp

Wild mushroom empanada

Spanikopita

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

>hors d'oeuvre > station > themed

dry snacks | \$6 each item per person

Potato chips with onion dip

Tortilla chips with salsa and guacamole

Mixed nuts and pretzels

displays | \$8 each item per person

Garden vegetables, red pepper dip and artichoke dip

Seasonal fruits and berries



carving stations * | \$13 each item per person

Golden roasted turkey, tarragon mayonnaise, cranberry relish, spiced mustard, mini rolls

Honey glazed ham, mango chutney, sweet potato biscuits

carving stations * | \$17 each item per person

Pepper crusted New York strip loin, merlot reduction, horseradish, mini rolls

Niman Ranch organic pork rack, guava barbecue glaze, sweet potato biscuits

"Osso Bucco" style beef shortrib, wasabi mashed potato, asian barbecue glaze

carving stations* | \$18 each item per person

Ancho chili crusted rack of lamb, roasted tomatilla salsa, citrus glaze

Herb roasted tenderloin, gourmet mustards, wild mushroom ragout, mini baguettes

Rare seared ahi tuna, cilantro-ginger crust, wasabi mayonnaise, soy glaze, fried wontons

*Chef fee \$150

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

>hors d'oeuvre > station > themed

displays | \$5 each item

Jumbo shrimp cocktail, lemon wedges, cocktail sauce

displays | \$10 per person

Domestic, imported and local cheeses, crackers & flat breads

displays | \$12 each item per person

Atlantic smoked salmon, minced egg, onions, capers, crostini, pumpkinnickel breads

Antipasto montage, buffalo mozzarella, vine-ripe tomato, marinated and roasted mushrooms, peppers, cappicola, salami, prosciutto, provolone, marinated artichokes, tomato foccacia, flat breads

displays | \$20 per person

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

*Sushi Attendant \$ 175



>hors d'oeuvre > station > themed

specialty stations*

| \$10 per person

Baby romaine salad, foccacia croutons, pecorino cheese, oven roasted tomatoes, house-made caesar dressing

| \$12 per person

Seafood cobb salad, roasted peppers, papaya, mango, candied almonds, seasonal greens, grape tomatoes, white corn, rock shrimp, bay scallops, creamy citrus ranch dressing, fried sweet potato

| \$12 per person

Taco and chips, guacamole (made to order), white tortillas, black bean chili, pico de gallo, tomatilla-serrano salsa, white cheddar cheese queso, sour cream, shredded lettuce, black olives, tomatoes, fresh jalapeno's

| \$14 per person

Ceviche, thinly sliced gulf red snapper, red onion, serrano peppers, lemon and lime juice, cilantro, mango, papaya, rainbow mixed greens



*Chef Fee per station \$150

>hors d'oeuvre > station > themed

specialty stations*

| \$16 per person

Pasta station, penne and tortellini, tossed with Italian sausage, baby shrimp, spinach, sun-dried tomatoes, roasted mushrooms, olives, roasted peppers served with spicy marinara or basil asiago cream

| \$16 per person

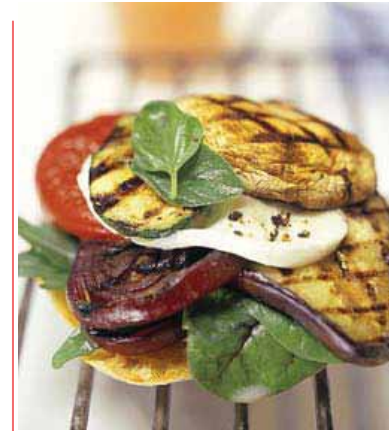
Lobster-corn chowder, spiny lobster, sweet potato, spanish onions, sweet peppers, sautéed to order with jalapeno-corn muffin

| \$13 per person

Hot panini's, grilled chicken, vine-ripe tomatoes, arugula and mozzarella, portabella mushroom, roasted red peppers, pesto, spinach and ricotta

| \$13 per person

Cubans, mini baguettes, gouda cheese, roast pork, ham, red onion, mustard spread



*Chef Fee per station \$150

>hors d'oeuvre > station > themed

specialty stations*

| \$24 per person

Seafood market, jumbo shrimp, crab claws, king crab legs and oysters, cocktail sauce, lemons, assorted tabasco's, jalapeno tartar sauce, mignonette sauce

| market price

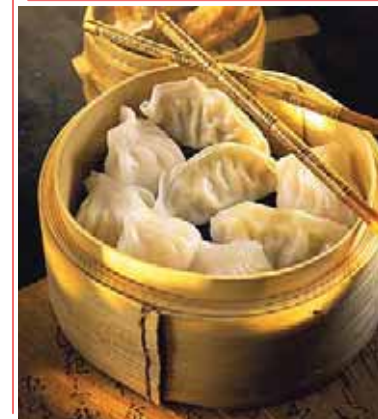
Lobster boil (one per person), 1 ¼# lobsters, grilled corn, steamed manilla clams, boiled potatoes, butter broth, lemons, hot sauce and garlic bread

| \$18 per person

Dim Sum, shrimp, pork and vegetable dim sum, soy sauce vinaigrette, wasabi mayonnaise, chili-hoisin sauce

| \$16 per person

Shaved angus beef sirloin, pommeray mustard, roasted wild mushrooms, caramelized bermuda onions, maytag bleu cheese sauce, horseradish au jus



*Chef Fee per station \$150

>hors d'oeuvre > station > themed

specialty stations*

| \$16 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

| \$18 per person

Korean BBQ, traditional style Korean marinated beef, assorted panchan (side dishes), kimchi, pickled zucchini, sweet vinegar radish, tofu, shitake mushrooms, garlic and green chilies, red leaf lettuce

| \$18 per person

Jumbo gulf shrimp, smoked tomato gravy, monchego stone ground grits, micro-mustard greens

| \$20 per person

Lobster Tempura, lemon aioli, dandelion greens, mango, macadamia nuts, toasted coconut



*Chef Fee per station \$150

>hors d'oeuvre > station > themed

dessert stations*

| \$10 per person

Gourmet waffle station (to order), chocolate grand marnier, amaretto-macadamia nut, vanilla bean ice cream, whipped cream and fresh berries

| \$10 per person

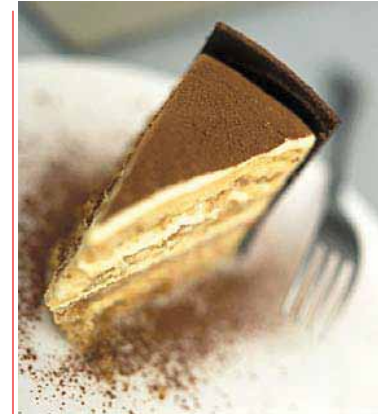
Banana-Walnut Beignets (to order), espresso-chocolate sauce, caramel sauce, cinnamon ice cream, fresh berries, whipped cream

| \$10 per person

Fried Guava Pie's (to order), cinnamon-sugar, coconut rum ice cream, seasonal berries, caramel sauce, whipped cream

| \$14 per person

Carnival Fare, funnel cakes, caramel apples, snow cones, fried fruit pies (to order)



*Chef Fee per station \$150

dessert stations

| \$18 per person

Marco Island bakery, coffee's with flavored syrups*, ice cream with mini cones, flourless chocolate torte, mini coconut cream pies, pineapple upside down cake, assorted crème brûlees, key lime cheesecake

| \$14 per person

Ice cream sundae bar, assorted ice creams, sprinkles, chocolate, caramel, marshmallow and strawberry sauces, nuts, banana's, cherries, whipped cream, served with root beer floats*

| \$18 per person

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

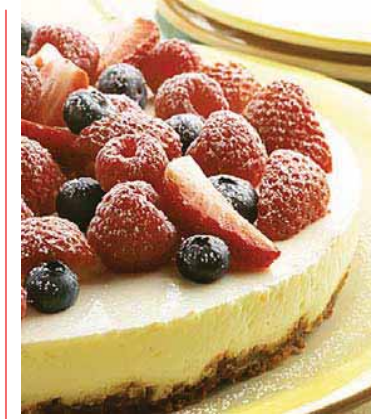
| \$16 per person

Nightcap, Strawberry Romanoff, mini éclairs and crème puffs, napoleons, assorted mini cheesecakes, pineapple upside down cake, coconut cream pie, rice pudding and assorted crème brûlees

| \$14 per person

Sunset, biscotti florentine and amaretto cookies, fresh fruit tarts, key lime tarts, dark chocolate and lemon coconut roulade, seasonal berries with grand marnier and cream, mini fruit cobbles with ice cream

>hors d'oeuvre > station > themed



*Attendant Fee \$125

>hors d'oeuvre > station > themed

sail the seas | a cruise reception | \$90

International and domestic cheese with flat breads and crostinis

Jumbo shrimp cocktail and crab claws, jalapeno cocktail sauce

Seasonal sliced fruits, honey yogurt sauce

Baby romaine caesar, roasted tomatoes, foccacia crouton, garlic anchovy dressing

Chilled platters:

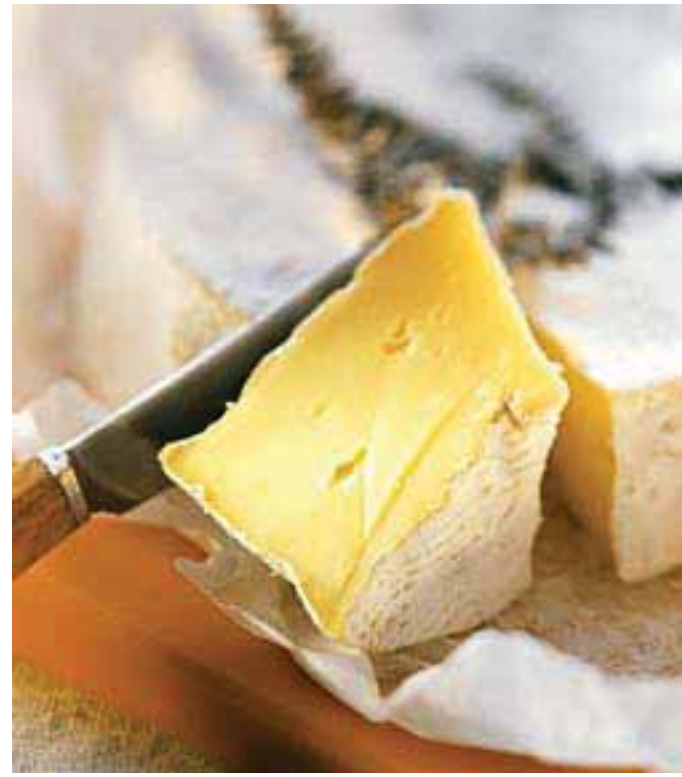
Herb roasted tenderloin with wild mushroom

Basil grilled chicken, lime cilantro dressing

Fruit relish, horseradish sauce, mustards and petite rolls

Gourmet assorted chips

Key lime tarts, pineapple upside down cake, chocolate ganache cake, individual short cakes



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events by Marriott

dinner

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



FLAVOR

[salads](#)

[salmon](#)

[poultry](#)

[soups](#)

[filet](#)

[veal](#)

[desserts](#)

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



plated dinners

appetizers | \$8

Wild mushroom ravioli, grilled leeks, roasted heirloom tomatoes

starters | \$12

Pistachio dusted crab cake, wilted greens, roasted corn relish

Pan seared jumbo shrimp, shitake polenta

Jumbo lump crabmeat cocktail, mustard mayonnaise, grilled lemon

starters | \$14

Hawaiian ahi tuna, grilled jicama salad, sesame soy glaze

Lobster and shrimp margarita, citrus-jalapeno cocktail sauce, papaya, mango, micro arugula

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



plated dinners

salads | \$8

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

Iceberg wedge, applewood bacon, bleu cheese, dried cranberries, sweet onion ranch dressing

salads | \$9

Baby Romaine salad, garlic anchovy dressing, grated pecorino, herb crostini, oven roasted tomatoes

salads | \$10

Vine-ripe tomatoes, jumbo asparagus, gorgonzola cheese, focaccia crisp, olive oil, balsamic syrup, micro basil

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



plated dinners

entree | \$58

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

entree | \$68

Pistachio crusted Florida snapper, wild rice cake, chili-pineapple relish, coconut-rum beurre blanc

entree | \$73

Herb crusted filet mignon, roasted fingerling potato, roasted shitake mushrooms, shallot-cabernet reduction

entree | \$73

Porcini dusted tenderloin, caramelized vidalia onion, yukon gold blintz, wild mushroom compote, carrots, merlot reduction

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

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)



plated dinners

entree | \$75

Mero (Hawaiian sea bass), risotto, bok choy, lemongrass soy glaze

entree | \$63

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

entree | \$83

Prime bone-in 10ounce filet, fingerling potato, onion marmalade, balsamic grilled asparagus, port jus

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

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



plated dinners

entree | \$69

Rosemary grilled organic chicken & jumbo seared gulf shrimp
maui onion barbecue sauce, yellow pepper coulis, fingerling
potato, jumbo asparagus

entree | \$82

Filet & Shrimp

maui onion barbecue sauce, yellow pepper coulis, fingerling
potato, jumbo asparagus

entree | \$68

Spiced rubbed Florida Grouper & cilantro-lime marinated free
range chicken

mango-peanut salsa, roasted baby beets, shitake rice cake

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

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



plated dinners

entree | \$90

Grilled filet and mero (Hawaiian sea bass)

dauphonoise potato, cippolini compote, merlot reduction

entree | \$92

Ancho-chili crusted filet and lobster medallions

jumbo asparagus, dauphinoise potatoes, cognac demi glaze, garlic basil butter

Children's Meals \$ 25 Ask your Event Manager for the selection catered to your young guests'

Upgrade your dinner service to synchronized service

\$50 per table up to 100 guests' \$30 per table for over 100 guests'. Also includes personal server per table.

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

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



desserts | \$8

Chocolate espresso cake

Tiramisu

Crème brulee

Almond candy basket of berries

Key lime cheesecake

Chocolate grand marnier torte

Crème caramel

Cake & shake (7 layer chocolate cake with vanilla shake)

White chocolate key lime tart

Home-made Dutch apple pie

Glazed pear torte

Four layer carrot cake

Ginger molasses flan

Sticky coconut bread pudding

Cuban coffee brulee

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



dinner buffets

ultimate beach bash | \$129

Table basket: garlic bread sticks with oil & balsamic vinegar

New England Clam Chowder

Baby Romaine Caesar Salad, oven roasted tomato, home-made croutons, pecorino cheese, caesar dressing

Cucumber, tomato and sweet onion salad with mustard vinaigrette

Grill Station to include*:

Grilled New York Sirloin

Free Range Chicken, herb butter, cajun bbq sauce

Fresh steamed Maine lobster with drawn butter (one per person)*

Seafood boil of peel and eat shrimps, little neck clams, andouille sausage and bay scallops in a garlic wine broth

Corn on the cob

Boiled red potato

Assorted freshly baked breads

Dessert station of pina colada pie, peanut butter pie, apple spice cake with warm whiskey sauce, sweet potato pie and coconut cream pie

Coffee, lemonade and hot tea service

*Chef fee \$150

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



dinner buffets

key west cookout | \$99

Table basket: gourmet chips to include: plantain, yucca and benito

Seafood chowder station: gulf seafood, maui onion, roasted peppers, tomatoes and sweet potatoes**

Arugula, romaine and red oak salad of candied almonds, cherry tomatoes, orange segments, white balsamic vinaigrette

Grill Station to include**:

Grilled New York strip steak with roasted wild mushrooms and caramelized onions

Grilled organic herb chicken with chili-lime marinade

Pistachio crusted grouper, fried leeks, sweet potato hash, coconut rum sauce

Roasted baby vegetables

Assorted freshly baked breads

Key lime tarts, bread pudding with whiskey sauce, chocolate pecan tarts

Coffee and hot tea service

**Chef fee \$150

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#)

[> buffet](#)

[> a la carte](#)

dinner buffets

[hawaiian luau](#) | \$104

Vegetarian black bean soup

Soba noodle salad, mango, bermuda onions, carrots, peppers, pickled ginger, black sesame vinaigrette

Organic baby spinach, kimchi, bean sprouts, julienne peppers, carrots, sweet & sour vinaigrette

Whole roast pig* (to order) marinated in sour orange, garlic mojo and oregano with white rice and black beans

Organic herb roasted pork rack, cabernet demi-glaze*

Hawaiian sea bass, citrus beurre blanc

Grilled rib eyes* (to order) dark soy, dry sherry, ginger garlic

Stir-fried vegetables

Plantains

Hawaiian bread

Macadamia nut pie, coconut pudding, pineapple crème brulee, banana upside down cake

Coffee and hot tea service



*Chef fee \$150

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)

dinner buffets

florida seafood | \$111

Tables: cheese display with crostini and flat breads

Bibb lettuce, pine nuts, raisins and gorgonzola with champagne vinaigrette

Seafood pasta salad

Paella station*(to order) saffron orzo, spiced chicken, shrimp mussels, clams, chorizo sausage, spicy tomato broth

Fresh steamed lobster with drawn butter (one per person)*

Pistachio crusted grouper, fried leeks, sweet potato hash, coconut rum sauce

Cajun style skirt steak, skillet seared, wild mushrooms, cabernet soy glaze

Macadamia pineapple basmati rice

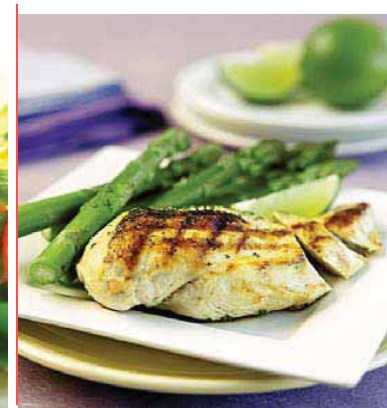
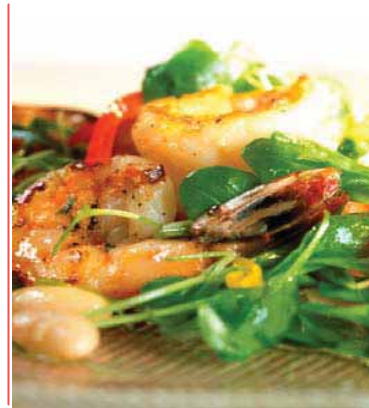
Grilled baby vegetables

Assorted freshly baked breads

Key lime tarts, kiwi tarts, pineapple cake with warm ginger sauce, vanilla bean ice-cream

Coffee and hot tea service

*Chef fee \$150



[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#)

[> buffet](#)

[> a la carte](#)

dinner buffets

new world | \$89

Table basket: plantain bread, cornbread, dinner rolls

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

Jamaican jerk rotisserie chicken

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

Chipotle citrus marinated flank steak

Roasted fingerling potatoes

Grilled asparagus, aged sherry vinaigrette

Papaya-carrot cake, double chocolate coconut cake, old fashioned pear tart with lemon ice cream, pineapple rice pudding

Coffee and hot tea service

Chef Fee \$ 150



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

[> plated](#) [> buffet](#) [> a la carte](#)



tableside selection plated | \$149

Lobster and shrimp margarita

Heirloom tomatoes, arugula, enoki mushrooms and asian pear with ginger-citrus vinaigrette, black truffle

tableside selection of:

10 ounce prime filet of beef with sake roasted fingerling potatoes, jumbo asparagus, wild mushrooms

or

Hawaiian sea bass

Miso marinated with shitake rice cakes, bok choy, oriental bbq drizzle

or

Pan-seared chicken with teriyaki char, jasmine rice pilaf

Freshly baked artesian breads, vermont butter

Trio of crème brulee, lechee, espresso and dahlia coconut

Coffee and hot tea service

beverage

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



ENJOY

- [martinis](#)
- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [beer](#)
- [non-alcoholic](#)

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



[> bars](#) [> wines](#)

cocktails

hosted bar

Call brands	\$8 per drink
Premium brands	\$9 per drink
Domestic beer	\$6 per bottle
Imported beer	\$7 per bottle
Call house wine	\$8 per glass
Premium house wine	\$9 per glass
Soft drinks	\$4.50 per glass
Mineral water	\$4 per glass
Sparkling Perrier water	\$5 per glass
Cordials	\$12 per glass

cash bar

Call brands	\$8 per drink
Premium brands	\$9 per drink
Domestic beer	\$7 per bottle
Imported beer	\$8 per bottle
Call house wine	\$8 per glass
Premium house wine	\$9 per glass

Bartender fees \$150, complimentary with a \$500 minimum.

One bartender per 100 guests.

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> bars](#) [> wines](#)



cocktails

specialty drinks

Pina coladas	\$11 per glass
Margaritas	\$11 per glass
Daiquiris	\$11 per glass
Bloody Mary's	\$10 per glass
Martini's	\$12 per glass
Mimosas	\$10 per glass

SIGNATURE DRINKS

\$11 per glass

Call bar: Dewars, VO Canadian, Jim Beam, Smirnoff, Gordons, Bacardi, Stone Cellars: Chardonnay, Pinot Grigio, Cabernet and Merlot. Beringer White Zinfandel

Premium bar: Chivas Regal, Crown Royal, Jack Daniels, Ketel One, Tanqueray, Captain Morgan, Campanile Pinot Grigio, Beringer Founders Chardonnay, Rosemount Shiraz, Columbia Crest Merlot, Beringer White Zinfandel

Domestic beer: Budweiser, Budweiser Light, Michelob Ultra

Imported beer: Corona, Heineken, Amstel Light

Non-Alcoholic beer: O'Doul's

cocktails per hour

Premium brands \$21 per person 1st hour,

\$18 each additional hour

Call brands \$18 per person 1st hour,

\$ 15 each additional hour

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> bars](#) [> wines](#)

hospitality bars

Domestic beer	\$6
Imported beer	\$7
Soft drinks	\$4.50
Mineral water	\$4
Sparkling Perrier Water	\$5
Jack Daniels	\$125
Makers Mark	\$125
Tanqueray	\$105
Bombay Sapphire	\$110
Captain Morgan	\$90
Myers Dark Rum	\$110
Chivas	\$170
Dewars	\$125
Johnny Walker Gold	\$285
Cuervo Gold	\$100
Absolut	\$120
Greg Goose	\$145
Ketel One	\$135
Crown Royal	\$140

Neither the Client, nor its guests, will be permitted to bring food and/or beverages of any kind into the Resort or onto its premises.



Exceptions to be approved only by Resort Management.
Corkage fees would apply, \$35 per bottle liquor,
\$25 per bottle wine, \$3 per bottle beer,
\$1 each soft drinks or waters

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> bars](#) [> wines](#)



red wines

cabernet sauvignon

Clos du Bois	\$51
Grgich Hills	\$160
Robert Mondavi Coastal	\$44
Franciscan Oakville Estate	\$70
Merryvale Starmount	\$68
Kendall Jackson	\$50
Cakebread	\$175
Estancia	\$48
Mount Veeder	\$91
Nickel & Nickel	\$165
Jordan	\$117
ZD	\$98
Stags Leap	\$106
Robert Mondavi	\$74
Silver Oak Special Reserve	\$210

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



[> bars](#) [> wines](#)

white wines and champagne

chardonnay

Clos du Bois	\$50
Grgich Hills	\$112
Robert Mondavi Coastal	\$44
St. Francis	\$50
Chateau St. Michelle	\$58
Jordan	\$78
Far Niente	\$127
Cakebread	\$102
Stags Leap	\$60
Chalk Hill	\$100
Kendall Jackson	\$48
Nickel & Nickel	\$105

champagne

Dom Perignon	\$340
Louis Roederer	\$425
Moet et Chandon, White Star	\$110
Moet et Chandon, Brut Rose	\$150
Perrier Jouet, Fleur de Fleur	\$250

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



[> bars](#) [> wines](#)

wines

red zinfandel

Seven Deadly Zins \$50

Murphy-Goose Snake Eyes \$85

sauvignon/fume blanc

Kendall Jackson Sauvignon Blanc \$44

Markham Sauvignon Blanc \$45

Ferrar-Carano Fume \$48

pinot noir/syrah

Stags Leap \$84

Estancia \$47

Robert Mondavi \$74

merlot

Rosemount \$44

Columbia Crest \$44

Robert Mondavi Coastal \$44

Chalk Hill \$100

Meeker \$95

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> bars](#)

[> wines](#)



wines

pinot grigio

Santa Margherita \$67

San Angelo \$50

port

Sandeman Reserve \$13 per glass

Taylor Fladgate 30 Year Old \$36 per glass

Sandeman Vintage \$16 per glass

cognac/brandy

Courvoisier V.S.O.P. \$13 per glass

Remy Martin V.S.O.P. \$13 per glass

Courvoisier Napoleon \$45 per glass

Grand Marnier 100 year \$35 per glass

dessert wine/sherry

Far Niente (Dolce) ½ bottle \$150 per glass

Harvey's Bristol Cream \$11 per glass

Marco Island Marriott Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

239-394-2511 | www.marcoislandmarriott.com

events by Marriott

healthy

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[HEALTHY](#)

[technology](#)

[info](#)



SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

healthy continental breakfast

deluxe | \$26

Assortment of cereals

House-made granola parfaits

Assortment of organic yogurts

Seasonal fruit and berries

Coffee and tea service

Fresh orange and grapefruit juice



healthy continental breakfast

executive | \$29

Assortment of cereals

House-made granola parfaits

Assortment of organic yogurts

Oven fresh low carb bakery breads

Power and granola bars

Seasonal fruit and berries

Coffee and tea service

Fresh orange and grapefruit juice

healthy breakfast plated

executive | \$28

Vegetable frittata with parmesan

Asparagus and mushroom omelet

enhancements | \$4 each

Oatmeal with toppings

Fruit smoothies*

*Attendant fee \$125

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

beverages

Assorted specialty teas service	\$79 per gallon
Orange, grapefruit, tomato juice	\$64 per gallon
Pepsi-Cola soft drinks (diet and sugar free)	\$4.50 each
Natural spring water	\$4 each
Sparkling Perrier water	\$5 each
Bottled juices	\$5 each
Gatorade	\$5 each
Lemonade	\$60 per gallon
Fruit punch (sugar free)	\$60 per gallon
Fresh brewed iced tea (decaf)	\$60 per gallon
Fruit smoothies*	\$4 each



fit for you | \$16

Spring gazpacho
Vegetable garden
Fruit kabobs with yogurt sauce
Tortilla chips with salsa
Pepsi-Cola soft drinks
Natural spring water

snacks

Power bars	\$4 each
Granola bars	\$4 each
Whole fruit	\$3 each
Seasonal fruit with dipping sauce	\$6 per person
Cheese display with crackers	\$6 per person
Vegetable garden	\$6 per person
Assorted cereals	\$4 each
Mixed nuts	\$3 per person

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info



plated dinners

starters | \$7

Wedge of iceberg

Hearts of romaine

Hydro bibb lettuce

Mixed greens

(low fat dressing choices available)

entrees | choose one

8 ounce filet of beef \$73

Grilled salmon \$69

Pan seared organic chicken \$58

Florida red snapper \$68

Whole wheat vegetable lasagna \$63

desserts | \$8

Fresh fruit tart

Plated dinners include vegetables, artesian healthful breads and salt free butter presentation, coffee and hot tea service.

technology

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[TECHNOLOGY](#)

[info](#)



FLAWLESS

[lights](#)

[camera](#)

[action](#)

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info

equipment

audio

Cassette player/recorder	\$65
Compact disc player	\$75
CD Recorder	\$125
Small portable sound system	\$150
Large portable sound system	\$250
House sound patch (per room)	\$75
Boombbox	\$35
EAW high end sound system	\$950



breakfast

breaks

lunch

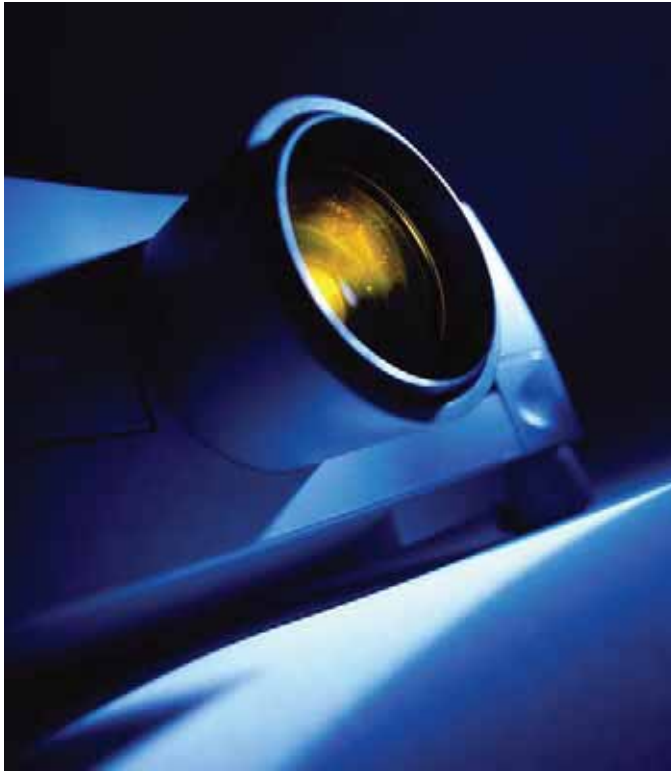
reception

dinner

beverage

healthy

TECHNOLOGY info



LCD accessory package | \$75

Table, power, cables, laser pointer and technical assistance.

projection screens

5'x5' tripod	\$75
6'x6' tripod	\$75
7'x7' tripod	\$75
8'x8' tripod	\$75
6'x8' fastfold	\$150
7.5'x10' fastfold	\$175
9'x12' fastfold	\$200
10'x10' fastfold	\$200
10.5'x14' fastfold	\$225

video/data projectors

LCD XGA 2500 lumens	\$450
LCD XGA 3000 lumens	\$650
LCD XGA 5000 lumens	\$950

Enhancements

wireless mouse	\$50
computer audio feed	\$35
Overhead projector	\$85

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY

info



video

Mini DV camera	\$350
21" LCD monitor	\$200
30" LCD monitor	\$350
42" plasma monitor	\$650
Elmo visual presenter	\$250
Active video switcher	\$95
Sony DSC-1024 scan converter	\$300
Beta SP video recorder/player	\$450
DVD player	\$95
VHS recorder/player	\$80
VGA switcher	\$95
Extron seamless switcher	\$450

VCR/DVD/Monitor package | \$300

video cassette recorder, DVD, monitor

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY

info



lighting

Pin spot lighting (per table)	\$35
Par 64/leko	\$50
Source 4	\$50
Follow spot	\$150
24 channel lighting control	\$225
Houselight remote control	\$50
Starlight balloon	\$550
with logo	\$700
Custom metal gobo	\$125

microphones

Wired	\$50
Wireless	\$175
PZM	\$75
4 channel mixer	\$65
8 channel mixer	\$125
16 channel mixer	\$175
24 channel mixer	\$250

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info



accessories

Flipchart with markers	\$50
Laser pointer	\$45
Wireless mouse	\$50
Pipe and drape	\$20 per foot
Standing podium	\$25
Tabletop podium	\$15
Walkie Talkie	\$50
Fax machine	\$100
Laser printer	\$175
Whiteboard with markers	\$50

enhancements

Music package	\$175
Podium package (podium, wired microphone, 4 channel mixer)	\$140
Podium lighting package	\$225

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info



enhancements

Polycom package \$250
(DID line, Polycom phone)

telecommunications

Speaker phone	\$35
Teleconference phone	\$125
DID phone line installation	\$125
House phone line installation	\$25
High speed internet connection	\$350
additional ports	\$125

labor

Operating technician (4hour minimum)	\$75
Rigging (8hour minimum)	\$125 per hour
Banner hanging	\$50 each banner
Setting client provided equipment	\$55
On-call fee	\$75 per room
Editing, Production Services	pricing on request

Service charge of 24% on all equipment brought into resort based on prices noted.

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events by Marriott

by Marriott

info

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)



[Our commitment to "Green Meetings"](#)

[VIP Sets](#)

[Group Activities](#)

[Our Partners](#)

[Green Meetings](#)

[VIP Sets](#)

[Nightclub](#)

[Themed Events](#)

[Transportation](#)

[Activities](#)

[Exhibitions](#)

[Florals](#)

[Photography](#)

[Catering Policies](#)

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

VIP SETS

VIP Meeting Set Package

Leather chairs, leather blotters, includes fine pen, coasters, VOS water, fresh flowers, nuts and candies.

\$40 per person, per day



"Green Meetings"

Please join and support us as we work towards a "Greener" resort style.

The following procedures have been implemented, should you desire different arrangements, please contact your Event Manager

Water Cooler Stations versus Water/Glass Pitchers/Glasses on meeting room sets

Recyclable cups on coffee break stations

Recyclable trash bins located throughout the resort

No styrofoam products

Consider environment before printing

Heat and Air control 2 degrees different than standard

Recycle name badges

Use local grown foods

On-line menus, not printed

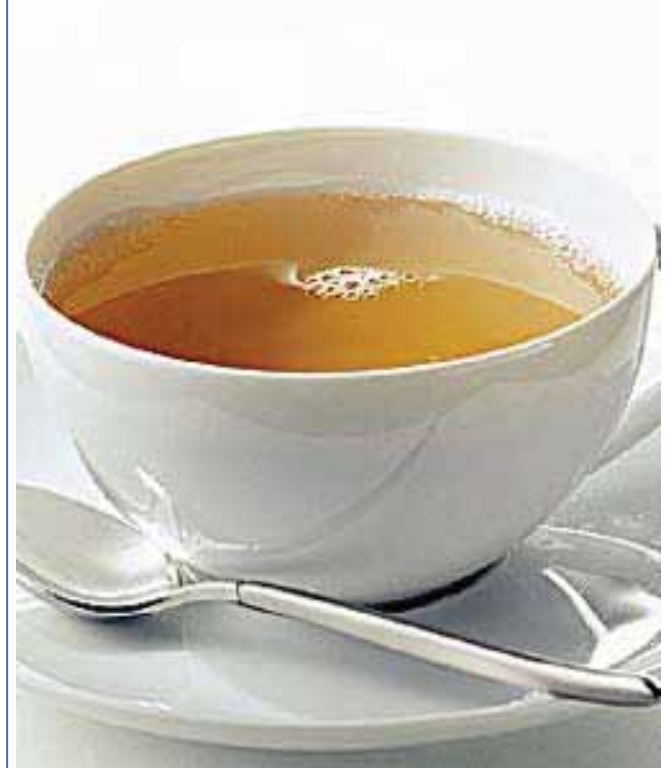
Recycle bins for batteries

Energy Saver light bulbs

Lights off when meetings not in progress

Recycle florals to local hospitals and nursing homes

Double-sided printing



Group Recreation Activities

The Marco Island Marriott Resort, Golf Club & Spa offers many opportunities for your group to relax while on business and our Recreation Department can provide many special activities that your attendees are sure to enjoy!

Let our Recreation staff assist you in offering all group activities to your attendees. Our designated Recreation Group Sales Coordinator will provide a detailed listing of activities and will communicate your needs to our favored and respective providers.

An example of our team building activities include

Beach Olympics, Boat Building, 5K Beach Fun Run, Volleyball, Photo Scavenger Hunt
and Sand Bobsled Races

A Day at the Beach

Sailing and Shelling Cruises

Dolphin Watching Cruises

Waverunner Tours

Everglades Excursions

Backwater and Off-Shore Fishing

Parasailing

Click link below to email our

Recreation Group Sales Coordinator

breakfast

breaks

lunch

reception

dinner

beverage

healthy

technology

INFO

Themed Events

Wizard Connection

Wizard Connection is established as a full service themed event company. But, we are way more than just an event company. We are everyday people, with not so everyday ideas, who truly want you to have the ultimate event experience. And, with over 20 years of experience within the industry, Wizard Connection professionals have provided outstanding service and quality for thousands of functions.

[Wizard Connection](#)



Transportation

Naples Transportation

Naples Transportation, Tours and Event Planning is the leading provider of reliable and full-service corporate transportation and tours servicing Southwest Florida from Sanibel Island to Marco Island. Let our professional chauffeurs get your attendees to and from the meeting in the most efficient, timely and comfortable way possible. We offer enthusiastic meet and greet services along with complimentary bottled water ensuring that your guests arrive refreshed and relaxed. NTT&EP will be delighted to have an opportunity to service your corporate or business account and we'll tailor our services to satisfy all your travel needs at very affordable rates.

Naples Transportation



Water Sports

Sea Excursions, Inc.

If it's fun and on the water, we do it!

Fishing

Sailing

Sunset Cruises

Dinner Cruises

Shelling

Everglade Tours

Airboat Tours

Sight-Seeing

Sailing Regattas

Boat Rallies

Fishing Tournaments

Beach Parties

And Much More!

[Sea Excursions](#)



breakfast

breaks

lunch

reception

dinner

beverage

healthy

technology

INFO

Exhibitions

Encinosa Exhibitions, Inc.

A Full Service Tradeshow Contractor

George Encinosa

5450 Shirley Street # 6

Naples, Florida 34109

239-566-7506

239-596-1869 fax

[George Encinosa](#)

Florals

Gene's Fifth Avenue Florist of Marco

1089 North Collier Boulevard

Suite 407

Marco Island, FL 34145

239-642-0300

[Gene's Florist](#)

China Rose Florist

678 Bald Eagle Drive

Marco Island, FL 34145

239-642-6663

[China Rose Florist](#)

Photography

Stan Lindsey Photography

Corporate Photography Services

Mr. Stan Lindsey

4985 Tallwood Way

Naples, Florida 34116

239-353-8281

stanlindseyphoto@comcast.net

Vacation Portraits

Mr. David Dismuke

400 S. Collier Boulevard

Marco Island, Florida 34145

239-394-2511

ddismuke@vacationportrait.com

catering policy

Catering pricing

Food and Beverage charges are subject to 24% Service Charge and 6% Florida State Sales Tax.

All Outdoor Events are subject to an Additional 3% Service Charge.

Additional servers \$150

Neither the Client, nor its guests, will be permitted to bring food and/or beverages of any kind into the Resort or onto its premises.

Function space

By Collier County Ordinance all outdoor functions must end no later than 10:00pm except May 1 through October 31 of each year, when functions must end by 8:30pm because of Federal Regulations governing Loggerhead Sea Turtles.

The Resort reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Guarantees

In order to make your Banquet a success, please notify our Event Management Department of the guaranteed number of guests attending each function, at least 72 hours in advance. Guarantees are not subject to reduction within the 72-hour period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

For seated functions up to 300 hundred guests, we will provide seating for an additional five percent over the guaranteed number. For seated functions over 300 hundred guests, we will provide seating for an additional three percent over the guaranteed number.

Permit Fees

\$ 550 for vehicles to setup and teardown on beach for an event.

Outdoor Functions

A final decision on location must be made four (4) hours prior to event starting time. All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist:

Wind Gusts in Excess of 20MPH

40% or Higher Chance of Precipitation

Temperature Below 60 Degrees

Heater rental \$ 175 each

All Outdoor Events are subject to an Additional 3% Service Charge.

If Client requests to hold functions outside against the advice of the Resort. The indoor location will also be set. A set-up charge of \$ 5.00 per person, with a minimum charge of \$ 250.00 will be applied to the Master Account.

Only Buffet Menus are available for service outdoors.