



### **Wedding Hors d' Oeuvres & Stations Package (Recommended Outdoors)**

Wedding Site Fee

4 Hour Open Bar

Champagne Toast

Hors d' Oeuvres: with Choice of Displays, Specialty Stations, Carving Stations, & Wedding Cake

*All Prices are Subject to 24% Service Charge, 3% Outdoor Labor Fee and Applicable Sales Tax (currently 6%)  
Marco Island Marriott, 400 S. Collier Blvd., Marco Island, FL 34145 (239) 394-2511*



## **Wedding Site Fee (\$3,500.00)**

Marriott Certified Event Manager to Help Coordinate Your Wedding

Reserves a Section of Beach or Lawn for Wedding Ceremony

Marco Island Beach Permit for Beach Ceremony

Personalized Layout for All Wedding Related Events

White Garden Folding Chairs

Shoe Table, Gift Table, and Unity Table, Seated & Standing Cocktail Tables, and Buffet Tables

Event Specific Directional Signage throughout Resort

Back-up Space within the Resort in Case of Inclement Weather

Set-up and Teardown with Choice of Resort Linens for all Wedding Related Events; such as Welcome Reception, Rehearsal Dinner or Day after Breakfast

Choice of Solid Color Formal Floor Length Table Linens

Maple Wood Finished Dance Floor (Indoors Only)

Choice of Headtable or Sweetheart Table

All New York Silver Plated Flatware

Undecorated Royal Rego Dinnerware

Electrical Power (20 Amp Circuits)

Glass Votive Candles to Accent Cocktail Tables and Your Centerpiece

Table Stantions with Numbers

Easels with Black Finish

Food Tasting in the Chef's Office for up to Four

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## **Four Hour Open House Bar**

### Liquor – Please Select One from Each Section

#### *Vodka*

Smirnoff, Gordon's, Ketel One

#### *Rum*

Cruzan Aged Light, Bacardi Superior, Captain Morgan Spiced Rum

#### *Gin*

Gordon's, Beefeater, Tanqueray

#### *Scotch*

Grant's Family Reserve, Dewar's White Label

#### *Bourbon*

Maker's Mark, Jim Beam White Label

#### *Whiskey*

Canadian Club, Crown Royal, Jack Daniels

#### *Tequila or Brandy*

Jose Cuervo Especial Gold or Korbel Brandy

### Wine – Please Select Vineyard

*Chardonnay, Cabernet Sauvignon, Merlot* – Stone Cellars or Beaulieu Vineyard Century Cellars

Included: Stone Cellars Pinto Grigio, Beringer White Zin, and Blanc de Blancs Freixenet

### Domestic Beer – Please Select Two

Budweiser, Budweiser Light, Michelob Ultra, Miller Lite, Yuengling, Blue Moon, Landshark

Included: O'Doul's

### Imported Beer – Please Select Two

Corona, Corona Light, Heineken, Heineken Light, Amstel Light, Stella Artois

## **House Champagne Toast (One per Guest)**

\*Ask Your Event Manager about Specialty Drinks

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## Hors d' Oeuvres & Station Menu

### Display – Please Select Two

Jumbo Shrimp Cocktail, Lemon Wedges, Cocktails Sauce (2 per guest)

Domestic, Imported, and Local Cheese, Crackers & Flat Bread

Antipasto Montage, Buffalo Mozzarella, Vine-Ripe Tomato, Marinated and Roasted Mushrooms, Peppers, Cappicola, Salami, Prosciutto, Provolone, Marinated Artichokes, Tomato Focaccia, Flat Breads

Garden Vegetables, Red Pepper Dip, and Artichoke Dip

Seasonal Sliced Fresh Fruit, Honey Yogurt Sauce

Vine Ripe tomatoes, Mozzarella, Basil, Aged Balsamic Vinaigrette

### Carving Station – Please Select One

\*Pepper Crusted New York Strip Loin: Merlot Reduction, Horseradish, Mini Rolls

\*Honey Glazed Ham: Mango Chutney, Sweet Potato Biscuits

\*"Osso Bucco" Style Beef Shortrib: Wasabi Mashed Potato, Asian Barbecue Glaze

\*Nimah Ranch Organic Pork Rack: Guava Barbecue Glaze, Sweet Potato Biscuits

\*Ceviche: Thinly Sliced Gulf Red Snapper, Red Onion, Serrano Peppers, Lemon and Lime Juice, Cilantro, Mango, Papaya, Rainbow Mixed Greens

\*Whole Roast Pig: (to order) Marinated in Sour Orange Garlic Mojo and Oregano with White Rice and Black Beans

\*Carved Slow Roasted Prime Rib

**\*\$150 Chef Fee**

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## Hors d' Oeuvres & Station Menu (Continued)

### Actions Stations – Please Select Three

- \*\*Sushi and Sashimi: (Four Pieces per Person), Assorted Japanese Sushi and Sashimi, Wasabi, Pickled Ginger, Soy Sauce
- \*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
- \*Paella Station: (to order) Saffron Orzo, Spiced Chicken, Shrimp, Mussels, Clams, Chorizo Sausage, Spicy Tomato Broth
- \*Hot Panini's: Grilled Chicken, Vine-Ripe Tomatoes, Arugula and Mozzarella, Portabella Mushrooms, Roasted Red Peppers, Pesto, Spinach and Ricotta
- \*Cubans: Mini Baguettes, Gouda Cheese, Roast Pork, Ham, Red Onion, Mustard Spread
- Seafood Market, Jumbo Shrimp, Crab Claws, King Crab legs and Oysters, Cocktail Sauce, Lemons, Assorted Tabasco's, Jalapeno Tarter Sauce, Mignonette Sauce  
(Not Recommend Outdoors)
- \*Dim Sum, Shrimp, Pork and Vegetables Dim Sum, Soy Sauce Vinaigrette, Wasabi Mayonnaise, Chili-Hoisin Sauce
- \*Shaved Angus Beef Sirloin: Pommeray Mustard, Roasted Wild Mushrooms, Caramelized Bermuda Onions, Maytag Bleu Cheese Sauce, Horseradish Au Jus
- \*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
- \*Caesar Salad: Tossed to Order, Home-made Croutons, Pecorino Cheese, Roasted Tomatoes, Baby Grilled Shrimp, Garlic Anchovy Dressing
- \*Mini Burgers, White Cheddar, Red Pepper, Ketchup
- \*Mini Grilled Cheese, Gruyere, Sourdough
- \*Gulf Coast Red Snapper Station: Deep Fried, Red Peppers Aioli Micro Basil and Cilantro, Sour Cucumbers, Flour Tortillas
- \*Seafood Chowder Station: Gulf Seafood, Maui Onion, Roasted Peppers, Tomatoes, and Sweet Potatoes

**\*\$150 Chef Fee \*\*\$175 Sushi Chef**

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## Hors d' Oeuvres & Station Menu (Continued)

Dessert – Please Select One

### Pastry Chef Todd's Handmade Wedding Cake\*

#### *Red Velvet*

Red Velvet Cake with Cream Cheese Filling

#### *Blue Crush*

Blue Velvet Cake with Cream Cheese Filling

#### *Cookies & Cream*

White Vanilla Cake with Cookies and Cream Filling

#### *Chocolate Decadence*

Old Fashioned Chocolate Cake with Chocolate Ganache Filling

#### *Grandioso*

Strawberry Grand Marnier Cake (Vanilla Sponge Cake with Hint of Grand Marnier, Fresh Sliced Strawberries & a Vanilla Cream Filling)

#### *Sweet Moments*

Lemon Sponge Cake with Key Lime Custard Filling

#### *Shared Desires*

Vanilla Sponge Cake with Key Lime Custard Filling

#### *Delectable Endings*

Chocolate Sponge Cake, Chocolate Hazelnut Filling with a Hint of Frangelica

#### *Pastry Chef Todd's Wedding Cupcakes*

### Dessert Station

Night Cap: Strawberry Romanoff, Mini Eclairs and Crème Puffs, Napoleons, Assorted Mini Cheesecakes, Pineapple Upside Down Cake, Coconut Cream Pie, Rice Pudding, and Assorted Crème Brulees

Ice Cream Sundae Bar: Assorted Ice Creams, Sprinkles, Chocolate, Caramel, Marshmallow, Strawberry Sauces, Nuts, Banana, Cherries, Whipped Cream served with Root Beer Floats  
(Not Recommend Outdoors)

**\$150.00 per person**

\*Fondant Icing - \$2.50 per person

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### **Children's Menu (Twelve and Under)**

Please select one per child

Deep-Fried Chicken Fingers with Honey Dipping Sauce and Macaroni and Cheese

Mini Pizzas with Once Choice of Sausage, Pepperoni, Vegetarian, or Cheese served with soft breadsticks

Hamburger and Hot Dog served with French Fries

\$25 per child