



Wedding Buffet Package (Recommended Outdoors)

Wedding Site Fee

4 Hour Open Bar

Champagne Toast

Choice of Hors d' oeuvres

Buffet: with Choice of Table Bread Basket, Salad, Entrées, Sides, & 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 Chef's Office for up to Four

*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*



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

*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*



Passed Hors D' Oeuvres Hot and Cold

Hors d' oeuvres – Please Select Four

Cold

Portabella Mushroom, Smoked Mozzarella, Red Pepper

Watermelon with Aged Balsamic Vinaigrette

Baby Red Potato, Sour Cream, Chive, Applewood Bacon

Belgium Endive, Ropuefort, Micro Arugula

Brie with Raspberry, Pumpernickel

Beef Tenderloin, Roasted Mushrooms, Horseradish

Hot

Vegetable Spring Rolls

Mini Beef or Chicken Wellington

Crab Rangoon

Goat Cheese Artichoke Tart

Smoked Chicken Chimichanga

Portabella Puffs

Pot Stickers

Pan Seared Crab Cakes

Coconut Chicken

Spanikopita

*Mini Hamburgers, White Cheddar, Red Peppers, Ketchup

***\$150 Chef Fee**



Buffet Selections

Table Bread Basket - Please Select One

Garlic Bread Sticks with Oil & Balsamic Vinegar

Gourmet Chips to Include: Plantain, Yucca and Benito

Plantain Bread, Cornbread, Dinner Rolls

Foccacia Bread, Rolls and Flat Breads with Olive Oil

Salad – Please Select One

Marco Signature Salad, Watercress, Lolla Rosa, Bibb Lettuce, Jicama, Mango, Toasted Almond, Mandarin Orange, with a Citrus Vinaigrette

Bibb Lettuce, Pine Nuts, Raisins and Gorgonzola with Champagne Vinaigrette

Organic Baby Spinach, Kimchi, Bean Sprouts, Julienne Peppers, Carrots, Sweet & Sour Vinaigrette

Cucumber, Tomato and Sweet Onion Salad with Mustard Vinaigrette

Arugula, Romaine, and Red Oak Salad of Candied Almonds, Cherry Tomatoes, Orange Segments with White Balsamic Vinaigrette

Baby Romaine Caesar Salad, Oven Roasted Tomato, Home-made Croutons, Pecorino Cheese with Caesar Dressing

Vine Ripe, Tomatoes, Mozzarella, Basil, Aged Balsamic Vinaigrette



Buffet Selections (Continued)

Entrées – Please Select Three

Chicken

Jamaican Jerk Rotisserie Chicken

Free Range Chicken, Herb Butter, Cajun BBQ Sauce

Chicken Marsala, Crimini Mushrooms, Caramelized Onions

Pork

Guava BBQ Glazed Pork Loin, Chili, Pineapple and Coconut Relish

*Organic Herb Roasted Pork Rack, Cabernet Demi-Glaze

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

Fish

Pistachio Crusted Grouper, Fried Leeks, Sweet Potato Hash, Coconut Rum Sauce

Seafood Boil of Peel and Eat Shrimps, Little Neck Clams, Andouille Sausage and Bay Scallops in a Garlic Wine Broth

*Gulf Coast Red Snapper Station: Deep Fried, Red Pepper Aioli, Micro Basil and Cilantro, Sour Cucumbers, Flour Tortillas

Pan Seared Mahi Mahi, Smoked Corn Salsa

George Bank Grilled Swordfish, Provencal Style

Meat

*Chef Grilled Rib Eyes (to order) Dark Soy, Dry Sherry, Ginger Garlic

Chipotle Citrus Marinated Flank Steak

Cajun Style Skirt Steak, Skillet Seared, Wild Mushroom, Cabernet Soy Glaze

Pan Seared Sirloin, Cabernet Reduction, Gorgonzola Crust

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

*Carved Slow Roasted Prime Rib

***\$150 Chef Fee**

*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*



Buffet Selections (Continued)

Sides – Please Select Two

Vegetables

Grilled Asparagus, Aged Sherry Vinaigrette

Roasted Seasonal Vegetables

Stir Fried Vegetables

Plantains

Corn on the Cob

Green Beans, Roasted White Corn, Peppers, Caramelized Onions

Starch

Roasted Fingerling Potatoes

Boiled Red Potatoes

Old Fashion Potato Salad

Penne Pasta, Asparagus, Spinach, roasted Red Peppers, Pesto

Yukon Gold Mashed Potato, Chives

Macadamia Pineapple Basmati Rice

Spanish Rice

*Ask Your Event Manager for Menu Enhancements



Buffet Selections (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

\$150.00 per person

*Fondant Icing - \$2.50 per person

*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*



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