



### **Wedding Plated Package (Recommended Indoors)**

Wedding Site Fee

4 Hour Open Bar

Champagne Toast

Choice of Hors d' oeuvres

Four Courses: with Choice of Table Bread Basket, Salad, Intermezzo, Entrées, & 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

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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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## **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**



## **Plated Selections**

### Table Bread Basket - Please Select One

Garlic Bread Sticks with Oil & Balsamic Vinegar

Plantain Bread, Cornbread, Dinner Rolls

Focaccia Bread, Rolls and Flat Breads with Olive Oil

Artesian Breaks and Butter Presentation

### Salad – Please Select One

Marco Island Signature Salad, Baby Greens, Candied Walnuts, Pear Tomatoes, Dried Fruits, Citrus-Dijon Dressing

Iceberg Wedge, Applewood Bacon, Bleu Cheese, Dried Cranberries, Sweet Onion Ranch Dressing

Baby Romaine Salad, Grated Pecorino Cheese, Herb Crostini, Oven Roasted Tomatoes with Garlic Anchovy Dressing

### Intermezzo – Please Select One

Lemon Sorbet

Raspberry Sorbet

Seasonal Tropical Sorbet



## **Plated Selections (Continued)**

Entrées – Please Select One Per Person (Maximum of Three Choices)

### ***Chicken***

Pan Seared Organic Chicken, Roasted Corn and Sweet Potato Hash, Sage-Brandy Au Jus

Cilantro-Lime Marinated Free Range Chicken with Mango-Peanut Salsa

Rosemary Grilled Organic Chicken with Maui Onion Barbecue Sauce, Yellow Pepper Coulis,

### ***Fish***

Pistachio Crusted Florida Snapper, Wild Rice Cake, Chili-Pineapple Relish, Coconut-Rum Beurre Blanc

George Bank Swordfish, Fire-Roasted Tomato Salsa, Basil Butter

Spice Rubbed Florida Grouper

### ***Meat***

Petite Beef Filet, Honey Glazed Cippolini Onions, Baby Cabernet Reduction

Herb Crusted Beef Filet Mignon, Roasted Shitake Mushrooms, Shallot-Cabernet Reduction

Porcini Dusted Beef Tenderloin, Caramelized Vidalia Onion, Wild Mushroom Compote, Merlot Reduction

### ***Vegetarian***

Teriyaki Tofu and Grilled Portabella Tower

Wild Mushroom Ravioli with Heirloom Tomato and Grilled Leek with White Wine Sauce

Timbales of Grilled Vegetables accompanied with Arborio Risotto Cake

Stuffed Pepper with Rice Pilaf and Stuffed Zucchini with Goat Cheese and Carmel Cippolini Onions

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## Plated 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

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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