



MARRIOTT  
HOLLYWOOD BEACH





Nathan Hamler Photography

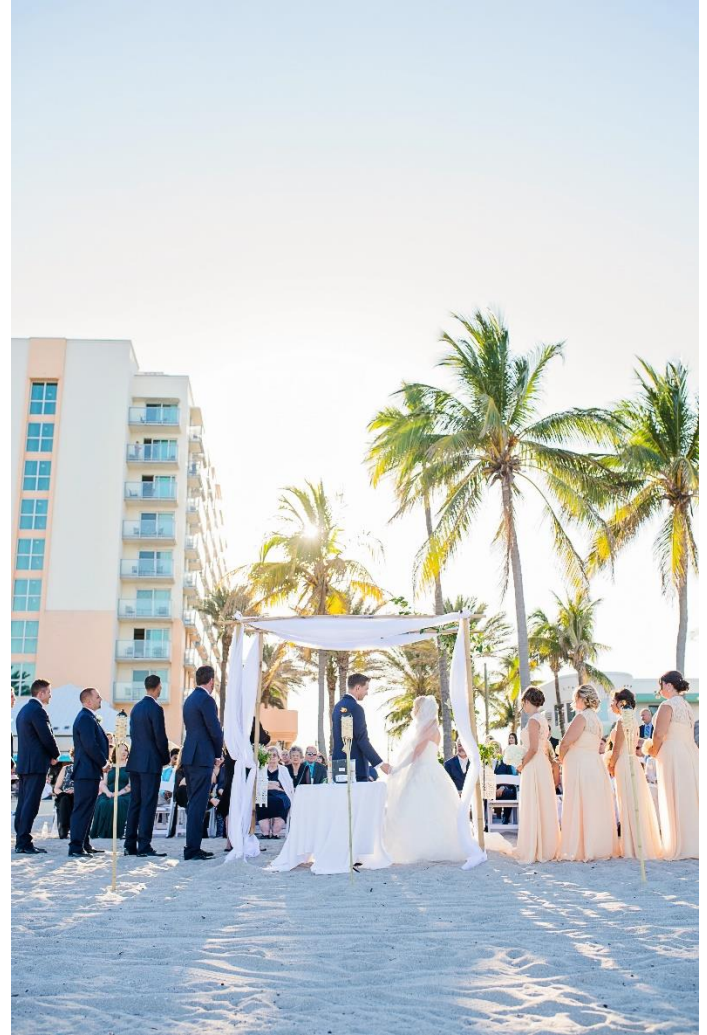


Scribbled Moments Photography



Erika Diaz Photography

Beautiful Elegance in a Rich Tropical  
Setting on the Atlantic Ocean



## All Wedding Packages include

### **Five Hour Open Bar**

New Amsterdam Vodka, Bombay Gin, Canadian Club Whisky, Bacardi Rum, Jim Beam Bourbon, Dewar's Scotch, Milagro Tequila  
Imported and Domestic Beer  
Selection of Fine Wines

### **Hot Hors d'Oeuvres and Cold Canapés**

Passed Butler Style

### **Choice of Two Cold Displays**

### **Champagne Toast**

### **Traditional Buttercream Wedding Cake**

By Elite Cake

**Complimentary Self Parking** for your visiting guests

**Elegant Chiavari Chairs**

**Premium Floor Length Table Linens and Napkins**

**Votive Candles** (three per table)

**Marriott Bonvoy Events**

Subject to 23% Service Charge and 7% State Tax



Courtney Jones Photography

# Hors d'Oeuvres

## Beautifully Garnished Displays

Select two

## Seasonal Fresh Fruit Display

**Imported and Domestic Cheese,**  
Assorted Crackers and Flatbreads

## Antipasto Display

Assorted Meats, Cheese and Roasted Vegetables

Select five items

## Cold Canapés

**Seared Ahi Tuna Poke** in a Mini Martini Glass  
**Fresh Asparagus** Boursin Cheese & Prosciutto  
**Belgium Endive** Cream Cheese, Smoked Salmon  
**Strawberry** filled with Herb Boursin  
**Brie Cheese Crostini** with Sundried Tomato  
**Roma Tomato**, Buffalo Mozzarella, Basil Crostini,  
Balsamic Reduction

## Hot Hors d'Oeuvres

### Coconut Shrimp

with Horseradish Orange Marmalade

**Fresh Spring Rolls**, Sweet Chili Garlic Soy

**Franks en Chemise**, Spicy Mustard

**Steamed or Fried Pork Pot Stickers**, Sweet Soy Chili

**Egg Rolls**, Sweet and Sour

**Mini Beef Wellington**, Horseradish Cream

**Stuffed Artichoke Hearts**, Cajun Remoulade

**Spinach and Feta Spanikopita**

**Assorted Dim Sum**, Hoisin

**Jamaican Jerk Chicken Skewers**, Mango Chutney



# Enhance your Cocktail Hour or Dinner Buffet

## Based on One Hour

### **Sushi & Sashimi Display 32- based on four pieces per person**

Assorted Tuna, Salmon, Crab, Assorted Rolls, Wasabi, Pickled Ginger, Soy Sauce

### **The Seafood Raw Bar 52- person**

Chilled Shrimp Cocktail, Fresh Shucked Oysters on the Half Shell, Mussels, Crab Claws, Rum Ley Lime Mustard, Cocktail Sauce, Citrus Sections, Assorted Crackers  
50 person minimum

### **Baked Whole Brie en Croute 18- person**

Large Wheel of Imported Creamy Brie de Meux, Seville Orange Marmalade, Toasted Almonds in a Golden Puff Pastry, Toasted French Bread, Flatbreads

### **Pasta Station 24- person**

Penne, Tortellini, Marinara, Ala Vodka, Alfredo Sauce, Sweet Peas, Spinach, Crimini Mushrooms, Roasted Garlic, Extra Virgin Olive Oil, Parmesan Cheese, Garlic Breadsticks, Sautéed by a Uniformed Chef

### **Viennese Dessert Buffet 28- person**

Cakes, Pies, Miniature Pastries, Fruit Tarts, Cookies, Mousse, Miniature Cheesecakes, Éclairs, Cannolis, Coffee, Tea and Brewed Decaffeinated Coffee, Non-Alcoholic flavorings: Amaretto, Caramel, Vanilla, Hazelnut,

### **Norwegian Smoked Salmon Display 26- person**

Display of Sliced Smoked Norwegian Salmon, Chopped Eggs, Capers, Onions, Cream Cheese, Assorted Breads, Pumpnickel, Toast Points



## Package One Plated Dinner

### **Appetizer Selection**

Additional 10- person

### **Golden Sautéed Scallops**

Braised Lentils, Saffron Cream, Crispy Leeks

### **Wild Mushroom Ravioli**

Pan Seared Ravioli, Sautéed Mushrooms,  
Charred Tomato Salsa, Marjoram Cream Sauce

### **Jumbo Shrimp Cocktail 18-**

House Made Cocktail Sauce

### **Salad Selection – Select One**

#### **Wedge Salad**

Iceberg Wedge, Citrus Segments, Toasted Almonds, Bermuda Onion, Melon Salsa, Poppy Seed Dressing

#### **Whole Leaf Caesar**

Garlic & Herb Croutons, Shaved Reggiano, Creamy Caesar Dressing

#### **Tossed Salad**

Mixed Baby Greens, Cherry Tomatoes, Strips of Palm Hearts, Toasted Almonds, Cucumber Strips, Dijon Vinaigrette

#### **Roasted Beet Salad**

Arugula, Marcona Almonds, Goat Cheese, Citrus Vinaigrette

#### **Insalada Caprese**

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil Leaves, Aged Balsamic, Olive Oil, Cracked Pepper

Assorted Fresh Baked Rustic Rolls, Butter





## Entree Selections

### **Supreme of Chicken Americaine 165-**

Airline Chicken with Jumbo Lump Crab, Lobster Tail,  
Rich Americaine Sauce, Hint of Tarragon

### **Roasted Salmon Filet 165-**

Maple Glazed, Almond Crusted

### **Pan Seared Grouper 175-**

Mango Curry Chutney

### **Pan Seared Breast of Chicken Oscar 175-**

Topped with Seasoned Jumbo Lump Crab, Asparagus, Hollandaise Sauce

### **Flame Grilled New York Strip Steak 185-**

Au Jus

### **Grilled Caribbean Spiced Snapper Filet 185-**

Roasted Corn & Black Bean Runner Salsa, Valencia Orange Scented Buerre Blanc

### **Char-Grilled Filet Mignon 185-**

Port Wine Demi

### **Beef Tenderloin and Stuffed Shrimp 185-**

4oz Grilled Beef Tenderloin, Jumbo Lump Crab Stuffed Shrimp, Tomato and Tarragon Hollandaise Sauce

### **Grilled Beef Tenderloin Oscar & Grilled Chicken Dijon 195-**

4oz Beef Filet, Seasoned Crabmeat with a Seasoned Chicken Breast, Dijon Cream Sauce

### **Sautéed Chicken Breast & Caribbean Lobster Tail 185-**

Golden Caribbean Spiced Chicken Breast, Tender Grilled Lobster Tail, Tropical Fruit Salsa, Creamy Mango Sauce

### **Tiered Wedding Cake**

Coffee, Tea and Brewed Decaffeinated Coffee

# Package Two Grand Buffet Dinner

## **175- person**

Minimum of 50 Guests

### **Salads**

#### **Hollywood Beach Salad**

Mixed Greens, Shredded Granny Apple Smith, Washington Red Apples, Hearts of Palm, Crumbled Gorgonzola Cheese, Chopped Black Olives, Raisins, Shredded Cucumber, Shredded Carrots, Roasted Shallot, Apple Vinaigrette Dressing

#### **Classic Caesar Salad**

Crispy Romaine Hearts, Garlic and Herb Croutons, Shaved Reggiano, Roasted Red Peppers, Homemade Caesar Dressing, Assorted Flatbreads

#### **Beefsteak Tomatoes and Buffalo Mozzarella**

Fresh Basil and Balsamic Drizzle

### **Buffet Entrée Selections**

#### **Salmon Oreganata**

Lemon White Wine

#### **Breast of Chicken**

Select Francaise, Picatta or Marsala

#### **Slow Roasted Burgundy Marinated Short Rib of Beef**

**Tri Colored Tortellini**, Creamy Alfredo Sauce

**Chef's Choice of Potatoes or Rice and Vegetables**



## **Carving Station**

Select one

**All Additional Carvings 16- person**

### **Dinner Rolls**

**Whole Roast Tenderloin of Beef**, Rolled in Cracked Black Peppercorns, Creamy Horseradish Sauce

### **Roasted Turkey**

Chipotle Honey Mustard Glaze, Orange Cranberry and Pecan Relish

### **Roast Pork Loin**

Honey Glazed, Sweet Chili, Tomato Soy BBQ Sauce

### **Sugar Baked Virginia Cured Ham**

Molasses Citrus Glaze, Vidalia Onion Relish

### **Dessert**

Assorted Fruit Tarts, Chocolate Covered Strawberries, Variety of Miniature Pastries

Coffee, Tea and Brewed Decaffeinated Coffee





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# Package Three Reception Dinner

## **195- person**

Minimum of 50 guests

### **Sushi Bar**

#### **Based on four pieces per person**

Elaborate Display of Sushi, Sashimi, Maki Rolls, Assortment of Rolls, Ahi, Salmon, Shrimp and Crab, Pickled Ginger, Wasabi, Sweet Soy Sauce

### **The Pasta Station**

Penne, Tortellini, Marinara, Ala Vodka, Alfredo Sauce  
Sweet Peas, Spinach, Crimini Mushrooms, Roasted Garlic, Extra Virgin Olive Oil, Parmesan Cheese, Garlic Bread Sticks  
Sautéed by a Uniformed Chef

### **Seafood Stop**

Oysters and Clams on the Half Shell,  
Gulf Shrimp with Cocktail Sauce, Horseradish, Lemon,

### **Carving Station**

Whole Roast Tenderloin of Beef rolled in Cracked Black Peppercorns, Horseradish Cream Sauce, Garlic Mashed Potatoes, Roasted Baby Vegetables  
Rustic Dinner Rolls

### **Dessert Buffet**

Assorted Mini Desserts

### **Butter Cream Wedding Cake**

Coffee, Tea and Brewed Decaffeinated Coffee

## **Additions...**

### **International Coffee Cart 24-person**

Professional Barista to serve your guests  
Espresso, Double Espresso, Cuban Coffee, Cappuccino, Latte, Flavored Latte, Café Con Leche,  
Assorted Non-Alcoholic flavorings: Amaretto, Caramel Crème de Cacao, Hazelnut, Irish Cream, Vanilla, Traditional Coffee, Tea, Brewed Decaffeinated  
Attendant Fee 200-  
One Attendant per 100 guests

### **Chocolate Fondue 24- person**

Delicious Belgian Chocolate  
The Chocolate Fondue is available in Dark, Milk and White Chocolate. The Dipping items are endless- Strawberries, Bananas, Marshmallows, Cream Puffs, Rice Crispy Treats, Pretzel Rods





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## Cocktail Enhancements

Based on one hour

### **Premium Bar Upgrade 24- person**

Tito's Handmade Vodka, Tanqueray Gin,  
Bacardi Superior Rum, Captain Morgan Rum,  
Dewar's, Jack Daniels, Patron Silver Tequila  
Kendall-Jackson " Vintner's Reserve Wines  
Imported and Domestic Beers

### **Wine Service with Entrée**

Charged on Consumption per bottle  
Talk to your Wedding Specialist for options



### **Vodka Slide 28-per person**

Flavored Vodkas: Raspberry, Orange, Black Cherry  
Flows down an Ice Sculpture into a Martini glass  
Attendant Fee 200-  
Ice Sculpture- Ask for Pricing  
Specialty Vodkas- Ask for Pricing

### **The Classics 20- person**

"Dirty" Goose, Blue Cheese Stuffed Olives, Dry Sapphire Martini,  
Onions, Olives, Makers Mark, Manhattan, Rusty Nail,  
Citron Cosmopolitan, Hendricks Gimlet Gibson  
Attendant Fee 200-



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## Based on One hour

Bartender fees will apply 200-

### **Martini Bar 24- person**

Something Old, Something New  
Something Borrowed, Something Blue  
Martinis Customized for your Event  
Personalized Ice Luge- Ask for Pricing

### **Mohito & Caipirinha 18- person**

Fresh Lime, Mint, Leblon Cachaca (Brazilian Rum)  
Bacardi Rums, Classic Mint, Pineapple, Berry, Peach

### **Bubbly Bar 18- person**

Kir Royale, Bellini, Champagne Cocktail,  
Prosecco, Korbel Brut

### **Liquid Dessert Bar 28- person**

**German Chocolate Martini:** Stoli Vanilla,  
Kahlua, Frangelico

**Peaches & Cream:** Grey Goose, Peach Puree, Cream

**Key Lime Pie:** Ke Ke Lime Liqueur, Coconut Rum,  
Coconut Cream, Lime Juice

**Espresso Martini:** Van Gogh Espresso, Kahlua,  
Crème de Cacao

### **Local Craft Beer**

\$ Market price



# Luau Rehearsal Dinner Buffet

## **108- per person**

Minimum of 20 guests and no more than 100 guests

## **Welcome Pina Colada or Rum Runner**

### **Treasure Island Salad Bar**

Soup of West Indian Conch Chowder  
Rum Marinated Pineapple, Island Spices, Toasted Coconut  
Tossed Mixed Greens, Sliced Cucumbers, Grated Carrots,  
Cherry Tomatoes, Orange Segments,  
Creamy Citrus Dressing

Caribbean Lobster Tail, Lime, Drawn Butter  
Fried Yucca with Mojo  
Sautéed Plantains  
Red Beans and Rice

## **Mojo Marinated Chicken Breasts, Jerk Aioli**

## **Char Broiled New York Strip Steaks**

## **Caribbean Style Pork Tenderloin**

### **The Carvery**

Uniformed Chef Attendant  
Whole Baked Grouper Marinated in a light Jerk Sauce  
Wrapped in Banana Leaves

### **Dessert**

Coconut Cream Pie, Key Lime Pie  
Coffee, Tea and Brewed Decaffeinated Coffee

## **Served/Chef Required 200- Chef Fee Required**

Served adjacent to the Hollywood Beach Broadwalk,  
Only steps to the Atlantic Ocean



# Snacks and Sweets

Pricing Based on per person

## Something Salty

### Slider Station 28-

Mini Gourmet Hamburgers, Pulled Pork, Crab Cakes  
Sweet Potato Fries and All the Fixings

### Gourmet Grilled Cheese 26-

Yellow American, White Cheddar, Bacon  
Mozzarella Cheese, Tomato, Basil, Garlic Butter  
Ham, Monterey Jack, Goat Cheese  
Fresh Seasoned French Fries

### Hot Dog Heaven 22-

Miniature Chicago Dogs, Chili Cheese Dogs, Fresh Seasoned  
French Fries, Appropriate Condiments

## Something Sweet

### S'more's Bar 18-

Assorted Graham Crackers, Chocolates, Marshmallows

### Ice Cream Bar 22-

Ice Cream, Oreo Crumbles, Brownie Bits, Assorted Candies,  
Strawberries, Bananas Marshmallows, Nuts

### Chocolate Fondue 26-

White and Milk Chocolate Fondue, Skewered Fruit, Oreo  
Cookies, Rice Krispy Bars, Pound Cake, Biscotti, Pretzels



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## Send off Breakfast

20 guest minimum/ 200- fee will be added if under

### **Breakfast Buffet 36-**

Fresh Squeezed Orange Juice, Grapefruit Juice,  
Cranberry Juice  
Assorted Seasonal Fruits  
Assorted Muffins  
Hearth Baked Bagel Assortment  
Fruit Preserves and Jams, Cream Cheese, Butter  
Farm Fresh Scrambled Eggs  
Breakfast Potatoes  
Crisp Smoked Bacon  
Country Sausage Links  
Coffee, Assorted Black and Herbal Teas

## Enhancements

### **The Chef's Omelet Station 22-**

Hand Tossed Omelets, Diced Tomato, Sweet Bell Peppers,  
Red Onion, Fresh Mushrooms, Fresh Spinach, Crisp Bacon,  
Virginia Ham, Select Cheeses

### **Krispy Kreme French Toast Station 16-**

Warm Maple Syrup

### **Belgium Waffle Station 18-**

Fresh Belgium Waffles, Sliced and Whole Berries,  
Whipped Chantilly Cream, Warm Maple Syrup

### **Bloody Mary and Mimosa Bar 18-**

200- Bartender Fee will apply







# Plan your wedding in style...

## Décor Packages

### Included in Wedding Packages

Premium Floor Length Table linen in your choice of:  
Pintuck, Galaxy, Fortuny, Satin, Satin Crush or Dupioni

OR

Premium Overlay in your choice of:  
Organza, Vintage Veil, Stream, Stream Organza, or Brook

Chiavari Chairs in your choice of Gold, Silver, Lucite, Rose Gold,  
White, Black, White Wash, and Mahogany

Matching Napkins

( Table linens, Napkins, & Chair Pads available in any color in  
stock)

Choice of (3) Additional Linens for the Cake Table,  
Place Card Table, and Sweet Heart Table

Upgraded packages to include specialty tables and chairs  
and charger plates are available upon request.

Delivery Fee will apply.  
Prices are subject to tax and taxable service charge





# Lighting Effects

PSAV, the onsite provider of Audio and Video at the Hollywood Beach Marriott, is pleased to offer:

## **Ceremony Sound Packages**

Wireless Lavalier Microphone (for Officiant), Wired Microphone on stand (for Bride and Groom), Two Speaker Sound System, Mic Mixer to ensure everyone can be heard and iPod Audio feed (Processional/Recessional music).

## **Atmospheric Up Lighting**

Up Lights available in a wide range of colors to add ambience to your space, Pin Spot Lighting to make Cake Table, Guest Tables, etc. Creating Focal Points throughout the room.

## **Designer Gobo Light Packages**

Custom "Mr. & Mrs." Monogram Lighting Display, Lighting Truss, Spandex Truss Cover (black or white), Leko Light and Gobo Holder. Gobo not included.

All packages are per event, per day and include standard onsite service support. Any additional equipment or operating labor will be added at standard rates. A 7% service tax and 23% Service Charge will be applied to all orders. Please contact PSAV at 954.924.2202



## Preferred Vendors

**All entertainment vendors are required to provide a COI- Certificate of Liability Insurance**

### ***Music***

FJM Productions 954-753-8591  
[fred@fjmproductions.com](mailto:fred@fjmproductions.com)

Red Elephant Entertainment 305-720-6828  
[www.redelephantentertainment.com](http://www.redelephantentertainment.com)

Eddie B & Company 954-721-9911  
[www.eddieb.com](http://www.eddieb.com)

### ***Florists***

De La Flor Florist & Gardens 954-434-1717  
[ddelaflor@aol.com](mailto:ddelaflor@aol.com)

Forget Me Not Flower Shop 954-349-7114  
[www.forgetmenotflowershop.net](http://www.forgetmenotflowershop.net)

Pink Pussy Cat 954-584-7045  
[www.pinkpussycatflowers.com](http://www.pinkpussycatflowers.com)

### ***Photographers***

Courtney Jones Photography 305-209-0799  
[www.courtneyjonesphoto.com](http://www.courtneyjonesphoto.com)

Ericka Diaz Photography 786-693-3761  
[www.erikadiazphoto.com](http://www.erikadiazphoto.com)

Jessica Bordner Photography 561.758.5131  
[www.jessicabordnerphotography.com](http://www.jessicabordnerphotography.com)

Leo Photographer 305-255-1125  
[www.leophotographer.com](http://www.leophotographer.com)

Nathan Hamler Photography 561-676-5933  
[www.nathanhamlerphotography.com](http://www.nathanhamlerphotography.com)

Scribbled Moments Photography, Inc.  
[www.ScribbledMomentsPhotography.com](http://www.ScribbledMomentsPhotography.com)

Stephanie Hickerty 561-308-7984  
[www.emindeeimages.com](http://www.emindeeimages.com)

### ***Makeup & Hair***

Audrey Ann 954-558-7429  
[Audry.A629@gmail.com](mailto:Audry.A629@gmail.com)

### ***Cake***

Elite Cake 954-450-2685  
[www.elitecake.com](http://www.elitecake.com)

### ***Production & Events***

FJM Productions 954-753-8591  
[fred@fjmproductions.com](mailto:fred@fjmproductions.com)

Red Elephant Entertainment 305-720-6828  
[www.redelephantentertainment.com](http://www.redelephantentertainment.com)

### ***Officiants***

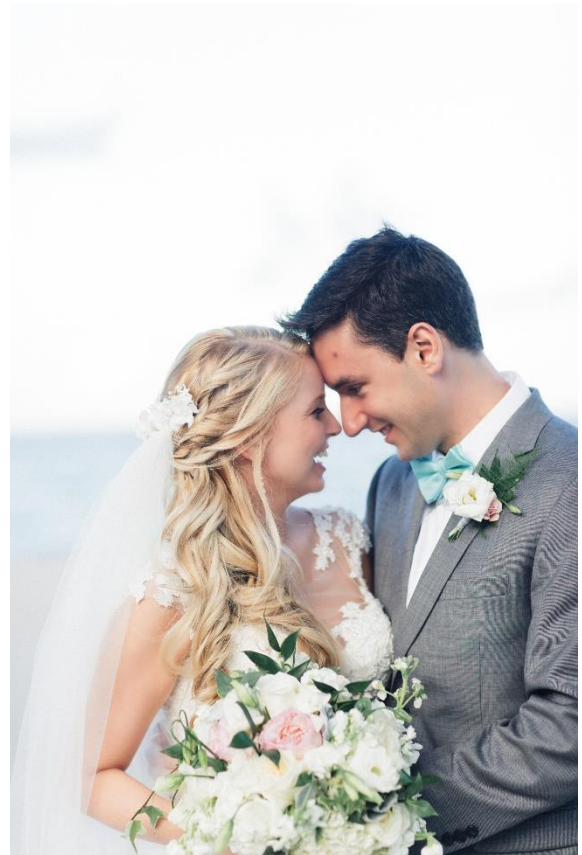
Rabbi Robert Silverman 305-439-1990

Father Frank 954-993-1020  
[www.weddingsbyfatherfrank.com](http://www.weddingsbyfatherfrank.com)

**The Hotel is not liable nor responsible for the actions of these or any Vendors**



Erika Diaz Photography



Jessica Bordner Photography

It's time to get sand between your toes

Perfectly nestled between the Intracoastal Waterway and the Atlantic Ocean on **Hollywood's famous Oceanfront Boardwalk**, this tranquil beach town offers you upscale amenities and legendary Marriott service in a breathtaking tropical setting.

Our polished business and leisure-friendly hotel is conveniently located five miles from Fort Lauderdale/ Hollywood International Airport, with a variety of exciting recreational activities. At the Hollywood Beach Marriott, we present an inviting atmosphere that inspires guests to return again and again, as we offer a casual atmosphere with 4 Diamond service.

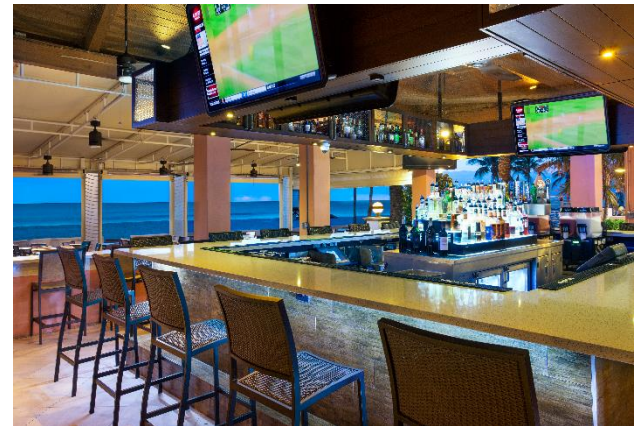
### **Hollywood Beach is the only Oceanfront Promenade in Florida!**

Inside, our function space is even more beautiful; with coffered ceilings and hand-hewn mahogany paneling, our Grand Ballroom exudes British Colonial warmth and style.

When it's time to relax, enjoy an invigorating swim in our outdoor beachfront pool or maintain your workout routine at our state-of-the-art fitness facility.

Hit **Latitudes & Ocean front Tiki Bar** for an exciting dose of Continental cuisine and cocktails and an unforgettable culinary experience.

As the sun begins to set, head to the lounge for a cocktail, explore South Florida's renowned entertainment, or set sail on a Las Vegas-style casino cruise.





Jessica Bordner Photography

# Policies

You may select up to two Entrées for your dinner. You will be billed at the higher price for the entire package. Choices must be made in advance and exact numbers of each entrée given to hotel staff five business days before.

**Children Packages** (4 to 12 years of Age) \$35 per Child

**Young Adult Packages** (12 to 20 Years of Age) \$15 less the Adult pricing

**Vendor Meals** \$40 Per Person

Buffet Dinner and Reception Dinner Packages require a minimum of 50 people

Plated Dinner Package requires a minimum of 50 people

**\*\*Customized Packages are Available\*\***

**All charges are subject to a 23% Taxable Service Charge and a 7% Tax**

**Ceremony Fee** is \$500 this includes the setup of the white ceremony chairs and the weather backup

City Permit Fees not included in price. Permit to be completed by the Bride and Groom





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From Today until Your Day, We Do



**MARRIOTT**  
**HOLLYWOOD BEACH**

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Hollywood, FL 33019  
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[www.hollywoodbeachweddings.com](http://www.hollywoodbeachweddings.com)