

Wedding Packages





The Aruba Marriott Resort & Stellaris Casino brings your dream wedding to life on Aruba. Anything is possible—from the simplicity of a barefoot beach ceremony underneath a native kunuku gazebo to the extravagance of a wedding reception complete with tropical cocktails served in coconut shells

We are confident that one of our beautiful outdoor settings or elegant ballrooms accommodating up to 500 guests will serve as the perfect backdrop for one of the most special days of your new life together.

The Aruba Marriott Resort & Stellaris Casino proudly offers a variety of wedding packages, featuring gorgeous and romantic open-air settings guaranteed to impress both you and your guests. If you prefer to customize your wedding, you can choose from our expansive a-la-carte menu to satisfy your every whim. Our packages and a-la-carte menu are also applicable to vow renewals.

Weddings at a Glance



Fragrant ginger lilies add a distinct tropical flair to this wedding package. Delicate ginger-lily blossoms are laid out in the shape of a heart on the sugary white sand of our beach where the bride and groom exchange vows. These fresh flowers combine with cool ocean breezes to create a wonderfully sensuous experience. Following the ceremony, photographs are taken of the newlyweds to capture the beginning of their marital journey.

- Non-denominational officiant including wedding certificate as a keepsake
- Fresh flower arrangement for the signage table.
- Bridal bouquet arrangement of tropical flower, roses or calla lilies
- Groom's boutonniere coordinating with the bridal bouquet
- Professional photographer/36 pictures in a mini album and a cd
- One tier wedding cake topped with fresh flowers
- Bottle of house champagne (serves 5 guests)
- Services of the resort's onsite wedding coordinator

Add on any of our a la carte items and build your dream wedding.

The Ginger Lily Ceremony



With this package, a couple's marriage is sealed on the beach underneath a quaint replica of a kunuku house — the traditional dwelling that was common in the Aruban countryside in bygone years. This unique setting symbolizes the importance of tradition as the couple makes the commitment to uphold one of the most special traditions of all.

Photographs are taken of the couple both during and after the blessing on the resort's white-sand beach, either in front of the kunuku house or within the resort's impeccably manicured gardens. Champagne and cake are served after the ceremony amid the sounds of a sweet Caribbean steel-drum rhythm.

- Non-denominational officiant including wedding certificate as a keepsake
- Kunuku house
- Palm fringed walkway to the kunuku house decorated with flowers
- Fresh flower arrangement for the signage table
- Bridal bouquet arrangement of tropical flower, roses or calla lilies
- Groom's boutonniere coordinating with the bridal bouquet
- Professional photographer/36 pictures in a mini album and a cd
- One tier wedding cake topped with fresh flowers
- Bottle of house champagne (serves 5 guests)
- One hour of steel drum music for the ceremony
- Services of the resort's onsite wedding coordinator

Add on any of our a la carte items and build your dream wedding.

Kunuku Traditional Ceremony



The Caribbean Sea has been generous in sprinkling Aruba's beaches with a bounty of beautiful shells. We have creatively used this treasure of shells and flowers to accent the romantic setting of our Aruban Treasured Wedding. An aisle fringed with palm fronds, flowers, and tiki torches leads the couple to a tropical bamboo arch at the water's edge, where the bride and groom can exchange their marriage promises as the sun sets.

- Non-denominational officiant including commemorative wedding certificate as a keep sake
- Bamboo arch
- Palm fringed walkway to the shell arch decorated with flowers and tiki torches
- Fresh flower arrangement for the signage table
- Bridal bouquet arrangement of tropical flower, roses or calla lilies
- Groom's boutonniere coordinating with the bridal bouquet
- Professional photographer/72 pictures in a mini album and a cd
- One tier wedding cake topped with fresh flowers
- Bottle of house champagne (serves 5 guests)
- One hour of steel drum music for the ceremony
- Hair and make-up appointment for the bride at the mandara spa
- Gift Certificate of Mandara spa (value of \$200.00)
- Services of the resort's onsite wedding coordinator

Add on any of our a la carte items and build your dream wedding.

The Aruban Treasured Ceremony



CEREMONY

Minister

Non-denominational ceremony

Flowers

Large tropical centerpiece with candles
Bridal bouquet of tropical flowers or roses
or calla lilies
Groom's boutonniere to match bridal bouquet
Tropical bamboo arch for ceremony

Photographer

One-hour of service plus (36) photos
in a mini album and on a cd

DINNER RECEPTION

Three course menu (plated)

Tossed caribbean caesar

Crisp romaine tossed with a savory caesar dressing,
tomatoes, roasted corn kernels, spicy croutons
and freshly grated parmesan
fresh resort baked rolls & savory butter

Caribbean combination platter

Grilled marinated filet mignonette
Glazed with barolo red wine sauce
& baked jumbo shrimp with tropical fruit salsa
Served with seasonal vegetables and garlic-herb mashed
potatoes

Tropical depression

Rich cheesecake filled with chocolate chunks and cured
papaya and presented with mango coulis
Fresh brewed regular and decaffeinated coffee
& specialty teas

Caribbean Sunset Wedding - Package 1

30 to 50 guests Ceremony & 2 hour dinner reception



Wine with dinner

Santa margharetha pinot grigio
Robert mondavi coastal cabernet sauvignon

Champagne toast (one glass per person)

Freixenet cordon negro brut

Wedding cake

One-tier with white icing & tropical flower decorations
flavor to be determined

Entertainment

Steelpan player
to play soft dinner music

Decorations

Chair covers and sashes
Foorlength tablecloths and table overlays

Choice of entree required 3 weeks in advance

Caribbean Sunset Wedding - Package 1



CEREMONY

Minister

Non-denominational ceremony

Flowers

Large tropical centerpiece with candles
Bridal bouquet of tropical flowers or roses
or calla lilies

Groom's boutonniere to match bridal bouquet
Tropical flower arch for ceremony

Photographer

One-hour of service plus (36) photos
in a mini album and on a cd

RECEPTION

International cheese montage

Elegantly presented with an array of flavorful imports
Enhanced with fresh fruit garnish, sliced breads and
deluxe crackers

(50) Pieces poached jumbo shrimp cocktail

Garnished with american cocktail sauce and lemon mist

Hot hors d'oeuvres (to be passed butler-style)

(50) Pineapple coconut crusted shrimp

(50) Pieces mini indonesian chicken sate with peanut butter
sauce

(50) Pieces sautéed scallops and pancetta with saffron sauce

One hour open standard bar during reception

DINNER RECEPTION

Three course dinner menu (plated)

Tossed caribbean caesar

Crisp romaine tossed with a savory caesar dressing,
tomatoes,

Roasted corn kernels, spicy croutons and freshly grated
parmesan

Fresh resort baked rolls & savory butter

Caribbean Sunset Wedding - Package 2

30 to 50 guests Ceremony, 1 hour reception & 2 hour dinner reception



Choice of one of the following entrees:

Honey-orange chicken breast
Grilled with aromatic herbs basted with a
honey-orange glaze

-Or-

Braised salmon filet

Over stone ground mustard sauce

-Or-

Caribbean combination platter

Grilled marinated filet mignonette glazed with barolo red wine
sauce

*Any of the above served with seasonal vegetables and garlic-
herb mashed potatoes*

Tropical depression

Rich cheesecake filled with chocolate chunks and cured papaya
and presented with mango coulis
Fresh brewed regular and decaffeinated coffee
& specialty teas

Wine with dinner

Santa margharetha pinot grigio, Robert mondavi coastal
cabernet sauvignon

Champagne toast (one glass per person)

Freixenet cordon negro brut

Wedding cake

One-tier with white icing & tropical flower decorations
Flavor to be determined

Entertainment to play soft dinner music

Steelpan player

Decorations

Chair covers and sashes
Foorlength tablecloths and table overlays

Choice of entree required 3 weeks in advance

Caribbean Sunset Wedding - Package 2



As proud winner of the 2008 Gold Platter Award, our excellent culinary team complements inspiring ambiance with superb catering and banquet service. Our esteemed culinary team delivers an excellent presentation that will stand out and will be cherished for years to come.

Choose from intimate wedding receptions with Caribbean flavored hors d'oeuvres to a sumptuous tropical dinner buffet or a plated dinner event on the beach.

Our wedding delights are sure to make your special day all the more memorable.

Wedding Delights



Select Premium Resort Hors D'oeuvres

CHILLED

- Tequila poached shrimp on a cucumber chip with mango chutney
- Smoked salmon rosette served on rye
- Grilled artichoke filled with anti-pasti and fresh herbs
- Pan bati with cream cheese and grilled beef tenderloin with mango chow
- Vegetarian sushi roll with wasabe soy
- Sesame crab sushi with avocado & egg with wasabe-soy sauce
- Smoked salmon cream cheese sushi with chives & horseradish
- Aruban cured salmon with local rum and basil on banana bread.
- Avocado shrimp tempura sushi roll with wasabe soy
- Seared spiced tuna on herb lavosh with mango salsa
- Lump crab meat and guacamole layered shots
- Chilled prawn and arugula cocktails with honey and jalapeno dressing
- Tuna sashimi and citrus segments with a vanilla and orange emulsion

Reception Temptations



Select Premium Resort Hors D'oeuvres

HOT

- Sautéed crab medallion with oregano ginger remoulade
- Curried pumpkin seed crusted shrimp with papaya relish
- Pan roasted crab claws with sweet chili and garlic glaze
- Steamed pork and shrimp dumplings spicy peanut sauce
- Mini thai marinated beef kebabs with teriyaki sauce
- Chicken quesadilla with cilantro-monterey and avocado spread
- Seafood skewers with mango- pineapple chutney
- Wild mushroom cream filled croustades with confied tomato and basil
- Lollipop lamb chops with mint pesto
- Seared beef medallions with pineapple relish and red thai curry
- Sautéed scallops and pancetta with solfrino sauce

Minimum order of (35) pieces of any one item



Chef's Signature Displays

Poached jumbo shrimp cocktail
Garnished with american cocktail sauce and lemon mist
Per 100 pieces

Crab claw cascade

Crab claw cascade

Per 100 pieces

Smoked salmon montage

Served with mini bagels egg & capers
(Serves 50 guests)

International cheese montage

Elegantly presented with an array of flavorful imports
Enhanced with fresh fruit garni, sliced breads and
deluxe crackers

Small	(Serves 25 guests)
Medium	(Serves 50 guests)
Large	(Serves 100 guests)

Vegetable crudites

Colorfully displayed with marinated and raw crudités with
savory dips
(Serves 50 guests)

Sunsational dry snacks

Sunsational dry snacks potato chips with french onion dip
Crispy tortilla chips with chunky guacamole and
pico de gallo

Tropical fruit montage

A selection of fresh sliced fruit and yogurt dipping sauce

Chef's Signature Displays



Sizzling center-cuts stations

Suckling pig roast

Cajun and garlic rub served with mango and papaya relish with grilled flat bread

Whole roasted N.Y. striploin

With homemade rolls
Creamy horseradish and béarnaise sauce

USDA beef tenderloin

With chimichuri sauce and assorted mini rolls

Chef's fee added to each action station



THREE COURSE PLATED

MENU 1

Appetizer

Mixed salad

White beans, spinach leaves, arugula salad tossed with pesto dressing and sun dried tomato

Entrée choice of:

Grilled chicken

Slow roast tomato and white bean casserole, sweet garlic reduction, tapenade and crisp pancetta

Or

Mahi-mahi filet

Grilled and marinated with saffron grilled vegetables, slow roast tomatoes and ratatouille cream

Dessert

Tropical mango delice with fruit salsa and cinnamon tuille

THREE COURSE PLATED

MENU 2

Appetizer

Mixed salad

White beans, spinach leaves, arugula salad tossed with pesto dressing and sun dried tomato

Entrée choice of:

Filet mignon

Grilled and marinated served with sweet mashed potatoes, sautéed mushrooms and green beans, drizzled with a herb reduction

Or

Red snapper filet

Spicy vegetable crusted on garlic and mascarpone mashed potatoes with saffron cream

Dessert

Chocolate devil's cake with pistachio anglaise

THREE COURSE PLATED

COMBO MENU

Appetizer

Crisp romaine

Lettuce tossed with grilled green asparagus, slow roast tomato and parmesan cheese

Combo entrée

Roast marinated filet mignon and seared Caribbean lobster tail

With a tarragon reduction and caramelized ginger lobster sauce, soufflé potatoes

Dessert

Coconut and mango charlotte topped with saved chocolate and passion fruit coulis

Set Plated Menus

*Plated menus are based on a minimum of 12 people
Choice of entree required 3 weeks in advance*



ARUBAN SURF BARBEQUE

Raw Salad Bar

Tomato wedges, sliced cucumber
Roquette salad, shredded red and green cabbage
Lolo rosso, ice berg, shredded carrot
Spring onions, cherry tomatoes
Romaine hearts lemon wedges
Croutons
Resort baked rolls & grilled ciabatta

Composed Salads

Lemon marinated pumpkin and sweet potato salad
Italian parsley with tomato, cracked wheat and lemon
Water melon with raspberry essence
Grilled chili peppers and balsamic glazed onion
Pineapple Cole slaw

From the Grill

Broiled Chilean Salmon with lemon and garlic Cajun rub
Marinated Filet Mignon
Lamb Chops with pesto
BBQ Baby Back ribs

Jerk Chicken with sweet chili and mango
Grilled sweet corn
Cajun dusted potato skins with sour cream
Maple Brown Sugar BBQ Beans
Appropriate condiments

Sweet Treats

Papaya carrot cake with vanilla glaze
Chocolate chip nut cake with a Vanilla Crème Anglaise
Chocolate Coconut Mousse
Freshly brewed regular, decaffeinated coffee and specialty teas

Buffet is a minimum of 50 people

Dinner Buffets



TASTE OF TUSCANY

Italian Breads

Rock salt and rosemary grissini
 Grilled pesto rubbed ciabatta
 Sage and onion focaccia, margarita pizza

Raw Salad Bar

Roquette salad, picked spinach leaves
 Romaine heart, lolo rosso, iceberg, shredded carrot
 Spring onions, croutons, cherry tomatoes, sliced cucumber
 Pesto, roasted tomatoes, pesto caesar dressing, balsamic dressing
 Olive tapenade extra virgin olive oil

Composed Salads, Cold Cuts and Italian Cheese

Slow roast tomatoes with rosemary and ground black pepper
 Grilled saffron, marinated egg plant, zucchini and bell peppers
 Mixed seafood salad with lime and olive oil
 Caesar salad station and dressing
 Caprese salad with balsamic glaze
 Melon with prosciutto di parma
 Asparagus drizzled with pesto
 Genoa salamis, cappicola
 Gouda and cheddar cheese

Soup

Minestrone soup

Entrees

Roast marinated chicken supreme with lemon and rosemary
 Seared salmon with basil and saffron potatoes
 Beef medallions with sautéed mushroom, garlic and parsley
 Sea bass wrapped in prosciutto di Parma thyme cream
 Farfalle with wild mushroom cream and roasted tomatoes
 Bean and vegetable casserole with tomato sauce
 Roast potato with rosemary and roasted garlic

Desserts

Tiramisu, panacotta, ricotta and strawberry cheese cake
 Torta di Nona, Italian coffee crème caramel, pear honey and amaretto flan
 Fresh fruit tarts, apple and plum flan, fresh fruit display of sliced tropical fruits
 Freshly brewed regular, decaffeinated coffee and specialty teas

Buffet is a minimum of 50 people

Enhancement:

Veal medallions with grilled vegetables in chianti demi glaze



STANDARD BRANDS

Vodka	Smirnoff
Rum	Bacardi rum
Tequila	Cuervo Gold
Bourbon	Jim Beam
Whiskey	Canadian Club
Gin	Beefeater
Scotch	Red label, J&B
Beer	Balashi
Wine	Walnut Crest Chardonnay, Walnut Crest Merlot
Juices	Crane juice, Pineapple juice, Cranberry juice, Fruit punch

PREMIUM BAR

Vodka	Smirnoff, Stolichnaya, Absolut
Rum	Bacardi Light, Bacardi Dark, Captain Morgan, Myer's rum
Tequila	Cuervo Gold, Cuervo 1800
Bourbon	Jim Beam, Jack Daniels
Whiskey	Canadian Club, Seagram's V.O., Seagram' 7
Gin	Beefeater, Bombay Sapphire, Tanqueray
Scotch	Johnny Walker red & black label, J&B, Dewars, Old Parr, Chivas

Beer	Balashi, Amstel, Miller Lite, Heineken
Wine	Walnut Crest Chardonnay, Walnut Crest Merlot
Juices	Orange juice, Pineapple juice, Cranberry juice, Fruit punch

TOP SHELF BAR

Vodka	Smirnoff, Stolichnaya, Absolut, Skyy, Ketel One
Rum	Bacardi Light, Bacardi Gold, Bacardi Coco, Captain Morgan, Myer's rum Cuervo Gold, Cuervo 1800
Tequila	Jim Beam, Jack Daniels, Wild Turkey
Bourbon	Canadian Club, Seagram's v.o., Seagram' 7, Crown Royal
Whiskey	Beefeater, Bombay Sapphire, Tanqueray
Gin	Johnny Walker red & black label, J&B, Dewars, Old Parr, Chivas, Glenn Fiddich
Scotch	Balashi, Amstel, Miller Lite, Heineken, Corona
Beer	Walnut Crest Chardonnay, Walnut Crest Merlot
Wine	Orange juice, Pineapple juice, Cranberry juice, Fruit punch
Juices	

Beverages

ARUBA MARRIOTT RESORT & STELLARIS CASINO

L.G. Smith Blvd. #101, Palm Beach, Aruba

Tel: 011-297-520-6646 - Fax: 011-297-520-6674

www.arubamarriott.com

www.weddings.arubamarriott.com

Abigail van der Linden

abigail.vanderlinden@marriotthotels.com

