

rehearsal ceremony afternoon evening enhancements brunch our hotel

2501 N. Ocean Drive, Hollywood, FL 33019
Tel 954.924.2202 Fax 954.925.1411
www.hollywoodbeachmarriott.com

Hollywood Beach Marriott | 2501 N. Ocean Drive, Hollywood, FL 33019 | 954-924-2202



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relax

and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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Rehearsal Dinner

The Grand Occasion Buffet

Minimum 50 People

A \$150.00 Labor Fee will apply to groups of 30 guests or less

Salads

(Choice of Two)

Mixed Garden Greens, Cucumbers, Grated Carrots,
Tomatoes And Garlic Herb Croutons With Choice Of Two

Dressings

Traditional Caesar Salad With Garlic Croutons And Grated

Parmesan

Sunburst Fruit Salad With Toasted Coconut
Rotini Pasta Primavera With Basil Vinaigrette

The Main Assembly

(Choice of Two)

Crab Stuffed Florida Snapper Filet With Lemon Buerre Blanc

Chicken Dijonaise With Whole Grain Mustard

Seared Peppercorn Sirloin With Boursin Cheese And
Brandied Cream Tri Colored Tortellini In An Alfredo Sauce

The Carving Station

Roast Top Round Of Beef With Natural Au Jus And Creamy
Horseradish

\$6.00 Per Person Additional

Oven Roasted Turkey With Natural Pan Gravy And

Cranberry Relish

Honey Glazed Ham

\$4.00 Per Person Additional

Chef's Attendant @\$75.00 Per Station

Vegetables And Potatoes

(Choice of Two)

Wild And Tame Rice

Glazed Baby Carrots

Broccoli Florets With Lemon Butter

Parslied Red Bliss Potatoes

Grand Finale For Dessert

With Chef's Selections Of Assorted Desserts

Selection Of Regular And Decaffeinated Coffee And
Herbal Teas

\$50.00 Per Person



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Blackbeard's Caribbean Adventure

Minimum 50 People

A \$150.00 Labor Fee will apply to groups of 30 guests or less

Soup

West Indian Conch Chowder

Treasure Island Salad Bar

(Choice of Two)

Conch Salad With Peppers, Jalapenos, Onions And Pickled Peppa Sauce

Curried Rice And Seafood Salad

Caribbean Bread Fruit Salad

Rum Marinated Pineapple With Island Spices, Toasted Coconut

Boston Jerk Chicken Salad

Tossed Mixed Greens With Creamy Citrus Dressing

From Silver Chafing Dishes

Caribbean Lobster Tail With Lime And Scotch Bonnet Butter

Sweet Potato Fritters

Callaloo Cakes

Red Beans And Rice

*From The Carvery

Whole Baked Grouper Marinated In A Light Jerk Sauce And Wrapped In Banana Leaves

*From The Grill

Mojo Marinated Pork Chops With Apricot Catsup

Char Broiled New York Strip Steaks

Desserts

(Choice of Two)

Banana Fritters Tossed In Cinnamon Sugar

Pirates Rum Cake

Freshly Sliced Tropical Fruits, Island Rum Flavored Cream

Key Lime Pie

Coconut Cream Pie

Selection Of Regular And Decaffeinated Coffee And Herbal Teas

\$65.00 Per Person

***Served/Chef Required**



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it's about
tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Ceremony

Ceremony Fee is \$500.0 for a section of the Grand Ballroom
\$400.00 for the Atlantic Ballroom.

Ceremony on the Beach

\$6.75 per White Wooden folding chair / \$400.00 Labor Set Up fee.

Additional space will be held in case of rain; an additional Ceremony fee will be charged.

City Permit Fees and Required Police Presence Not Included in Price, Permit to be completed by the host.

Police at \$35.00 per hour for a four hour minimum.

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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



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Luncheon Wedding

Served From 12pm-5pm

Your Luncheon Wedding Package will Include:

Four Hours of Open Bar

Name Brand Liquors to Include: Beefeater Gin, Fris Vodka, Canadian Club Whisky, Bacardi Rum, Jim Beam, Bourbon, Dewars Scotch, Sauza Tequila, Imported & Domestic Beer and a Selection of Fine Wines

Welcome Reception with a Selection of Hot Hors d'Oeuvres & Cold Canapes Passed Butler Style and a Choice of Two Cold Displays expertly Presented by our Garde Mange

Champagne Toast

Your Choice Of:

An Elegant Three Course Lunch Service
Or
Lavish Lunch Buffet

--Traditional Tiered Wedding Cake--
Ana Paz Specialty Cakes

--Elegant Linens with Floor Length Ivory or White Tablecloths and Napkins--

--Complimentary Chair Covers and Sashes in a Variety of Colors--

--Special Room Rates for Your Out-Of-Town Guests--

--Complimentary Sleeping Room for your Wedding Night-- (Based on Minimum of \$10,000.00 Food and Beverage, not Including Service Charge or Tax)

--Special Spa Packages Available for your Bridal Party--



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Welcome Reception

Based on One Hour of Service

A Choice of Any Two Beautifully Garnished Displays:

Seasonal Fresh Fruit Display

Imported and Domestic Cheese with Assorted Crackers & Flatbreads

Antipasto Display with Assorted Meats & Cheeses and Roasted Vegetables

Hot Hors d'Oeuvres Passed Butler Style
(Please select Five Items)

Cold Canapes

Bruschetta Dueta, Tomato Basil, Wild Mushroom and Garlic

Baby Brie with Raspberry Butter on Toasted Crostini

Crispy Potato Chip with Crème Fraiche and Caviar

Strawberry Filled Herb Boursin

Belgium Endive With Boursin and Smoked Salmon

Brie Cheese Crostini with Sundried Tomato and Guacamole

California Rolls

Hot Hors d'Oeuvres

White and Black Sesame Coated Chicken Tenders with Ginger Sate Sauce

Franks en Chemise with Mustard Sauce

Chicken Tempura with Plum Sauce

Egg Rolls with Hot Mustard, Sweet n' Sour Sauce

Mini Beef Wellingtons



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Welcome Reception continued... Based on One Hour of Service

Hot Hors d'Oeuvres continued...

Fresh Springrolls with Sweet Chili Garlic Soy Sauce

Beef Empanada with Fresh Pomodoro Sauce

Mini Oriental Red Ribs

Barbecue Meatballs

Artichoke Fritters with Cajun Remoulade

Lunch

Salad Selection

Tequila Marinated Salmon

Served Sandwiched Between Avocado Blinis Lemon Mustard Dressing

Mixed Baby Greens

Wild Cherry Tomatoes, Strips of Palm Hearts, Roasted Pine Nuts Wrapped in a Cucumber -- Dijon Vinaigrette

Tropical Salad with Florida Oranges

Baby Greens, Seasoned Imitation Crabmeat, Florida Orange Segments, Spicy Marinated Cucumber -- Sweet Chili Dressing

Entree Selection

Supreme of Chicken Americaine | \$107 per person

Pan Seared Golden Breast of Chicken Stuffed with a Pillow of Diced Lobster Tail Served with a Rich Americaine Sauce with a Hint of Tarragon

"Down Island" Baked Grouper | \$107 per person

Nassau Grouper Filet Stuffed with Roasted Corn & Crabmeat Stuffing, Oven Baked, Served with a Tomato And Basil Vinaigrette

Slow Roasted Top Round Of Beef | \$107 per person

Served with Classic White Wine and Shallot Bordelaise Sauce

Poached or Broiled Salmon Filet | \$107 per person

Served with a Light Creamy Dill Sauce Garnished with Glazed Cucumber Barrels



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Entree Selection Continued...

King cut Prime Rib of Beef | \$116 per person
Served with Natural Thickened Pan Juices, Creamy Horseradish

Pan Seared Breast of Chicken "Oscar" | \$116 per person
Golden Chicken Breast Topped with Seasoned Crabmeat Served with a Chardonnay Cream Sauce

Sliced Tenderloin of Herb Marinated Roast Beef | \$116 per person
Served with a Rich Wild Mushroom Ragout

Pan Seared Filet Mignon | \$116 per person
Served with a Classic White Wine & Shallot Bordelaise Sauce

Grilled Caribbean Spiced Snapper Filet | \$116 per person
Served on a Bed of Mango and Black Bean Runner Salsa, Accentuated with a Valencia Orange Scented Buerre Blanc

Filet Mignon & Stuffed Shrimp "Choron" | \$124 per person
Succulent Grilled Beef Tenderloin Accompanied by Crab Stuffed Shrimp, Served with a Tomato & Tarragon Hollandaise Sauce

Sauteed Chicken Breast & Caribbean Lobster Tail | \$124 per person
Golden Caribbean Spiced Chicken Breast Matched with a Tender Grilled Lobster Tail, Served With Tropical Fruit Salsa and a Creamy Mango Sauce

Grilled Beef Tenderloin Oscar & Grilled Chicken Dijon | \$124 per person
Succulent Beef Filet Topped with Seasoned Crabmeat Paired with a Seasoned Chicken Breast Served with a Delicate Dijon Cream Sauce

Tiered Wedding Cake

Displayed, Cut and Served as Dessert

Additional Dessert
Miniature Pastries, Cheesecakes and Fruit Tarts, placed family style on each dinner table
Charge: \$5 per person additional

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas



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Grand Buffet Lunches

\$124 per person



Salads (Choice of Three)

Classic Caesar Salad

Served with Assorted Flatbreads

Marinated Artichokes and Hearts of Palm

Mesculin Field Greens with Champagne Vinaigrette

Grilled Portabello Mushrooms, Beefsteak Tomatoes and Buffalo Mozzarella with Fresh Basil, Balsamic Vinaigrette

Crisp Chilled Haricot Vert and Walnut Vinaigrette

Wild Mushroom Salad

Grilled Seasonal Garden Vegetables

Chilled White and Green Asparagus with Citrus Aioli

Bosc Pear Salad with Candied Pecans and Golden Raisins

Buffet Entrees (Please Choose Three)

Crab Stuffed Florida Snapper Filet with Lemon Buerre Blanc

Pan Fried Breast of Chicken Served With Whole Grain Mustard

Seared Petite Steaks Topped with Boursin Cheese Served with Brandied Cream

Tri Colored Tortellini in a Creamy Alfredo Sauce

Chef's Choice of Starch and Vegetable



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Grand Buffet Lunches

Carving Station Additional \$8 per person (Please Choose

Whole Roasted Tenderloin of Beef
Rolled in Cracked Black Peppercorns, Served with a Moutarde

Whole Oven Roasted Turkey
Brushed with a Chipolte Honey Mustard Glaze, Served with an Relish

Sugar Baked Virginia Cured Ham
Brushed with a Molasses Citrus Glaze, Served with Vidalia

All carvings served with dinner rolls

Desserts (Choice of Two)

Chocolate Mousse Cake

White & Chocolate Truffles

New York Cheese Cake

Chocolate Covered Strawberries

Assorted Fruit Tarts

Variety of Miniature Pastries

Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee, Tea



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experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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Wedding Package

Your Wedding Package will Include:

Five Hours of Open Bar

Name Brand Liquors to Include: Beefeater Gin, Fris Vodka, Canadian Club Whisky, Bacardi Rum, Jim Beam, Bourbon, Dewars Scotch, Sauza Tequila, Imported & Domestic Beer and a Selection of Fine Wines

Welcome Reception with a Selection of Hot Hors d'Oeuvres & Cold Canapes Passed Butler Style and a Choice of Two Cold Displays expertly Presented by our Garde Mange

Champagne Toast

Your Choice Of:

An Elegant Four Course Dinner Service

Or

Lavish Dinner Buffet

~~Traditional Tiered Wedding Cake~~

Ana Paz Specialty Cakes

~~Elegant Linens with Floor Length Ivory or White Tablecloths and Napkins~~

~~Complimentary Chair Covers and Sashes in a Variety of Colors~~

~~Special Room Rates for Your Out-Of-Town Guests~~



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Wedding Package

~~Complimentary Sleeping Room for your Wedding Night~~ (Based on Minimum of \$10,000.00 Food and Beverage, not Including Service Charge or Tax)

~~Special Spa Packages Available for your Bridal Party~~



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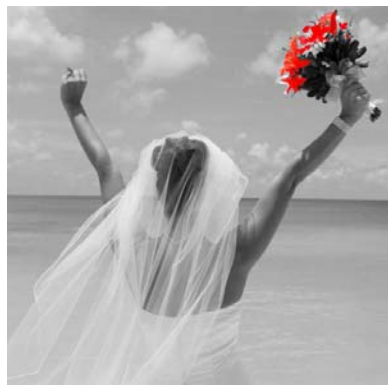
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Welcome Reception

Based on One Hour of Service

A Choice of Any Two Beautifully Garnished Displays:

Seasonal Fresh Fruit Display

Imported and Domestic Cheese with Assorted Crackers & Flatbreads

Antipasto Display with Assorted Meats & Cheeses and Roasted Vegetables

Hot Hors d'Oeuvres Passed Butler Style
(Please select Five Items)

Cold Canapes

Bruschetta Dueta, Tomato Basil, Wild Mushroom and Garlic

Baby Brie with Raspberry Butter on Toasted Crostini

Crispy Potato Chip with Crème Fraiche and Caviar

Strawberry Filled Herb Boursin

Belgium Endive With Boursin and Smoked Salmon

Brie Cheese Crostini with Sundried Tomato and Guacamole

California Rolls

Hot Hors d'Oeuvres

White and Black Sesame Coated Chicken Tenders with Ginger Sate Sauce

Franks en Chemise with Mustard Sauce

Chicken Tempura with Plum Sauce

Egg Rolls with Hot Mustard, Sweet n' Sour Sauce

Mini Beef Wellingtons



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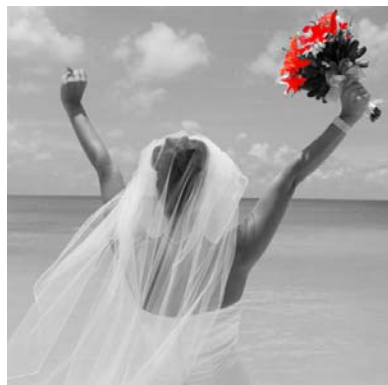
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Welcome Reception continued... Based on One Hour of Service

Hot Hors d'Oeuvres continued...

Fresh Springrolls with Sweet Chili Garlic Soy Sauce
Beef Empanada with Fresh Pomodoro Sauce
Mini Oriental Red Ribs
Barbecue Meatballs
Artichoke Fritters with Cajun Remoulade

Dinner

Appetizer Selection

Golden Sauteed Scallops
On a Bed of Braised Lentils, Served with a Delicate Saffron Cream, Crispy Leeks

Feuillette D' Epinard et Champignons
Spinach & Mushrooms Baked in a Puff Pastry Case Served with a Fresh Red Pepper Coulis

Wild Mushroom Ravioli
Pan Seared Ravioli Served on a Bed of Sauteed Mushrooms, Topped with Charred Tomato Salsa served with Marjoram Cream Sauce

Salad Selection

Tequila Marinated Salmon
Served Sandwiched Between Avocado Blinis Lemon Mustard Dressing

Mixed Baby Greens
Wild Cherry Tomatoes, Strips of Palm Hearts, Roasted Pine Nuts Wrapped in a Cucumber ~~ Dijon Vinaigrette

Tropical Salad with Florida Oranges
Baby Greens, Seasoned Imitation Crabmeat, Florida Orange Segments, Spicy Marinated Cucumber ~~ Sweet Chili Dressing



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Dinner continued...

Entree Selection

Supreme of Chicken Americaine | \$117 per person
Pan Seared Golden Breast of Chicken Stuffed with a Pillow of Diced Lobster Tail Served with a Rich Americaine Sauce with a Hint of Tarragon

"Down Island" Baked Grouper | \$117 per person
Nassau Grouper Filet Stuffed with Roasted Corn & Crabmeat Stuffing, Oven Baked, Served with a Tomato And Basil Vinaigrette

Slow Roasted Top Round Of Beef | \$117 per person
Served with Classic White Wine and Shallot Bordelaise Sauce

Poached or Broiled Salmon Filet | \$117 per person
Served with a Light Creamy Dill Sauce Garnished with Glazed Cucumber Barrels

King cut Prime Rib of Beef | \$127 per person
Served with Natural Thickened Pan Juices, Creamy Horseradish

Pan Seared Breast of Chicken "Oscar" | \$127 per person
Golden Chicken Breast Topped with Seasoned Crabmeat Served with a Chardonnay Cream Sauce

Sliced Tenderloin of Herb Marinated Roast Beef | \$127 per person
Served with a Rich Wild Mushroom Ragout

Pan Seared Filet Mignon | \$127 per person
Served with a Classic White Wine & Shallot Bordelaise Sauce

Grilled Caribbean Spiced Snapper Filet | \$127 per person
Served on a Bed of Mango and Black Bean Runner Salsa, Accentuated with a Valencia Orange Scented Buerre Blanc



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Entrée Selection continued...

Filet Mignon & Stuffed Shrimp "Choron" | \$135 per person
Succulent Grilled Beef Tenderloin Accompanied by Crab Stuffed Shrimp, Served with a Tomato & Tarragon Hollandaise Sauce

Sauteed Chicken Breast & Caribbean Lobster Tail | \$135 per person
Golden Caribbean Spiced Chicken Breast Matched with a Tender Grilled Lobster Tail, Served With Tropical Fruit Salsa and a Creamy Mango Sauce

Grilled Beef Tenderloin Oscar & Grilled Chicken Dijon | \$135 per person
Succulent Beef Filet Topped with Seasoned Crabmeat Paired with a Seasoned Chicken Breast Served with a Delicate Dijon Cream Sauce

Tiered Wedding Cake

Displayed, Cut and Served as Dessert

Additional Dessert

Miniature Pastries, Cheesecakes and Fruit Tarts, placed family style on each dinner table
Charge: \$5 per person additional

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas



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Grand Buffet Dinners

\$135 per person

Salads (Choice of Three)

Classic Caesar Salad

Served with Assorted Flatbreads

Marinated Artichokes and Hearts of Palm

Mesculin Field Greens with Champagne Vinaigrette

Grilled Portabello Mushrooms, Beefsteak Tomatoes and Buffalo Mozzarella with Fresh Basil, Balsamic Vinaigrette

Crisp Chilled Haricot Vert and Walnut Vinaigrette

Wild Mushroom Salad

Grilled Seasonal Garden Vegetables

Chilled White and Green Asparagus with Citrus Aioli

Bosc Pear Salad with Candied Pecans and Golden Raisins

Buffet Entrees (Please Choose Three)

Crab Stuffed Florida Snapper Filet with Lemon Buerre Blanc

Pan Fried Breast of Chicken Served With Whole Grain Mustard

Seared Petite Steaks Topped with Boursin Cheese Served with Brandied Cream

Tri Colored Tortellini in a Creamy Alfredo Sauce

Chef's Choice of Starch and Vegetable



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Grand Buffet Dinners

Carving Station Additional \$8 per person (Please Choose)

Whole Roasted Tenderloin of Beef

Rolled in Cracked Black Peppercorns, Served with a Moutarde De Meux Mayonnaise

Whole Oven Roasted Turkey

Brushed with a Chipolte Honey Mustard Glaze, Served with an Orange Cranberry and Pecan Relish

Sugar Baked Virginia Cured Ham

Brushed with a Molasses Citrus Glaze, Served with Vidalia Onion Relish

All carvings served with dinner rolls

Desserts (Choice of Two)

Chocolate Mousse Cake
White & Chocolate Truffles
New York Cheese Cake
Chocolate Covered Strawberries
Assorted Fruit Tarts
Variety of Miniature Pastries

Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee, Tea



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unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.





Deluxe Presentations

As Additions to an Elegant Lunch or Dinner Event
Pricing is Based on a One Hour Duration during the
Welcome Reception

Elaborate Antipasto Display | \$10 per person

Roasted Red Peppers, Eggplant Caponata, Marinated Wild Mushrooms, Imported Provolone, Pesto Marinated Ciliegine, Prosciutto, Soppresata, Genoa Salami, Marinated Artichoke Hearts, Hearts of Palm, Calamata Olives, and Grilled Zucchini

Tapas Display | \$16 per person

Variety of Tapas to Include:
Imported Cheese, Serrano Ham, Shrimp Ceviche, Roasted Almonds, Roasted Red Peppers, Grilled Chorizo Sausage, Black Bean and Roasted Corn Salsa, House Made Guacamole and Sour Cream, Served with Cuban Bread and Tri-Color Tortilla Chips

Norwegian Salmon Display | \$8 per person

A Display of Sliced Smoked Norwegian Salmon with Chopped Eggs, Capers, Onions, Cream Cheese, Assorted Breads & Pumpernickel Toast Points

The Seafood Raw Bar | \$22 per person

(50 person minimum)
Queen Crab, Jumbo Steamed Shrimp, Oysters and Clams on the Half Shell, Served on Crushed Ice with Caribbean Cocktail Sauce, Remoulade Sauce, Crab Shack Mustard, Horseradish and Lemon Wedges

Baked Whole Brie en Croute | \$5 per person

(50 person minimum)
A Large Wheel of Imported Creamy Brie de Meux, Brushed with Seville Orange Marmalade and Toasted Almonds Wrapped in a Golden Puff Pastry, Served with Toasted French Bread and Assorted Flatbreads

Selection of Pates And Terrines | \$225-Serves 45

To Include Country, Duck Liver, Maison and Truffle Served with Cornichons and French Breads

Pasta Station | \$8 Per Person

Gemelli Pasta in a Fresh Tomato & Basil Pomodoro Sauce
Spinach and Ricotta Tortellini with Prosciutto, Mushrooms and Peas in a Pesto Cream Sauce
Served with Garlic Bread Stick





And Enhancements

Intermezzo Course at an additional \$5.00 Per Person
Choose From: Pink Grapefruit, Honey Mint, Blood Orange
or Calvados

Ice Cream or Mousse Dessert to compliment the
Wedding Cake at an additional \$3.00 per person

Cappuccino Cart, Chocolate Fountain
Ice Sculpture \$450.00

Deluxe Brand Liquors: \$10.00 Per Person Additional
Wine Service with Entrée (Burlwood Chardonnay or
Cabernet Sauvignon) at \$7.00 per person

Martini Bar: \$8.00 Per Drink as Consumed; Attendant at
\$75.00

Vodka Slide

An Attendant Pouring Flavored Vodkas of Raspberry,
Orange and Apple Down an Ice Sculpture
Into a Martini Glass

Attendant \$75.00 Ice Sculpture \$450.00 Specialty
Vodkas \$125.00 Per Bottle

Chef Attendant: \$75.00 Per Attendant

Valet Parking: \$10.00 Per Vehicle added to the Master
Account

Microphone and Power for the Ceremony on the Beach:
\$275.00

Special color napkins at \$2.00 Each

Gold or Silver Charger Plates at \$4.00 Each

Spa Welcome Bags for your overnight attendees starting
at \$35.00 per bag, delivered.

(Please ask your event manager for additional
information)



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distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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The Hollywood Brunch Experience

30 Guest Minimum- A \$100.00 Fee Will Apply To Groups With Less Than 30 Guests

Fresh From The Bakery

Assorted Bagels, Flaky Croissants, Coffee Crumb Cake, Assorted Muffins, Danish Selection
Sweet Butter, Imported Preserves
Plain and Flavored Cream Cheeses

Imported And Domestic Cheese Display

Garnished With Fresh Fruits, Sliced French Bread, Assorted Crackers

Salads

Classic Caesar
Field Greens, Cucumbers, Grated Carrots,
Tomatoes And Garlic Herb Croutons With A Selection Of Dressings

From Silver Dishes

Scrambled Eggs
Applewood Smoked Bacon, Country Link Sausages
Seasoned Breakfast Potatoes With Onions And Peppers
And Chives
Chicken Piccata
Grilled Grouper with Mango Salsa
Tri-Colored Tortellini with Homemade Alfredo Sauce
Chef's Selection Of Seasonal Vegetables and Starch

Egg Options:

Classic Eggs Benedict With Hollandaise Sauce
Chef's Choice of Quiche

Belgian Waffle

Freshly Made Vanilla Scented Waffles, Served With Whipped Cream, Fresh Berries And Warm Pecan Maple Syrup

Dessert Station

Viennese pastries
Selection Of Regular And Decaffeinated Coffee
Herbal Teas
Fresh Florida Orange And Grapefruit Juices

\$50.00 Per Person



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our hotel



Brunch

The Chef's Omelet Station

\$75.00 Per Chef

Freshly "Made To Order" Omelets, Filled With Your Choice
Of

Diced Fresh Tomato, Sweet Bell Peppers, Red Onion,
Sliced Fresh Mushrooms, Fresh Spinach, Crispy
Applewood Smoked Bacon, Diced Virginia Country Ham,
Cheddar And Swiss Cheeses

30 Guest Minimum

\$8.00 Per Person

The Belgian Waffle And Blintz Station

\$75.00 Per Chef

Fresh "Off The Iron": Vanilla Belgian Waffles Served With
Fresh Seasonal Berries, Whipped Chantilly Cream And
Warm Vermont Maple Syrup

30 Guest Minimum

\$8.00 Per Person

Fresh "Off The Griddle": Cottage Cheese Filled Blintzes,
Topped With Fresh Berry Compote And Powdered Sugar,
Selection Of Fresh Berries

30 Guest Minimum

\$8.00 Per Person

Additional Enhancements

French Toast with Warm Maple Syrup \$3.50 Per Person

Egg, Ham and Cheese Croissants \$4.00 Per Person

Breakfast Burritos \$4.00 Per Person

Biscuits with Sausage Patties and Egg \$4.00 Per Person

Smoked Fish Display with Condiments and Miniature
Bagels \$9.00 Per Person



Hollywood Beach Marriott | 2501 N. Ocean Drive, Hollywood, FL 33019 | 954.924.2202



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.





Information

You can select up to two Entrées for your lunch/dinner choices. You will be billed at the higher priced Entrée for the entire package.

Children Packages (4 to 12 years of Age) \$32.00 per Child.

Young Adult Packages (12 to 20 Years of Age) \$15.00 Less than the Adult Pricing.

Vendor Meals \$32.00 Per Person.

Each Bartender necessitates a \$75.00 fee.

Buffet Lunch/Dinner Packages require a minimum of 75 people as a guarantee. Served Lunch/Dinner Packages require a minimum of 50 people as a guarantee. If your Wedding is under 50 guests, then a custom menu will be created for you.

All incurred charges are subject to a 21% Taxable Service Charge and a 6% Tax.

Bridal Changing Room - \$250.00 from 8am – 8pm.

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Our Vendor List

Music

- Mike Sipe Entertainment (DJ's) – 954-782-9118 (Mike Sipe)
- Private Stock Band – 954-922-5448 (Erik Debach)
- Elegant Occasions (DJ's or Band) – 954-722-2223 (Wayne LaBush), videography and invitations!

Florists

- Dalsimer, Floral & Event Decorators – 954-418-0608 x209 (Joel)
- Art of Flowers – 954-384-9859
- Feel the Flowers – 305-471-6100
- Café in Bloom – 954-987-3569 (Michelle Platt)

Wedding Coordinator

- M&L Occasions, Inc. – 305-968-0833 (Martina Comey)
- Dream Concierge – 561-797-6219 (April Villanti)

www.dreamconcierge.com

Invitations

- Life's Occasion – 954-796-1880 or www.lifesoccasions.com (Trish)
- Affairs to Remember – 954-382-1234 (Marilyn Green)

Photographers

- Bella Pictures – 888-556-7590 (Joanna Tagert) or www.bellapictures.com/marriott
- LaMarche Photography – 954-802-7613 (Jonathan Marche) or www.lamarchephotography.com

Butterfly Release

- Amazing Butterflies – 954-721-6161 or www.amazingbutterflies.com

Cakes

- Ana Paz Specialty Cakes (Kosher Pareve) – 305-471-5850 or www.anapazcakes.com (Included in Wedding Package)

Production & Events

- ME Productions – 954-458-4000 (Ted Boyd)
- Visuals Event Productions – 954-969-9727 (Debi Kieserman)
- Premier Event Productions – 954-234-3325 (Yvan Baumeige)

Transportation

- Dolphin Limousine Service – 954-989-5466 (Barry Alipour)
- Choice Limousine Service – 954-253-2081 (Chuck Jados)



