



## ***WEDDINGS AT THE MARRIOTT MIAMI AIRPORT***

*You've dreamed of it for years. You've pictured every detail and imagined the perfect setting to celebrate one of the most momentous occasions in your life. You don't want perfect—you want magic! At the Marriott Miami Airport, we take pride in our quality of food and exceptional level of service. I assure you, your friends and family will have nothing but praise about their experience at our Hotel.*

- *Our Ballrooms can accommodate a small intimate reception for a few close friends and family members to a grand affair of three hundred.*
- *Spacious **Grand Ballroom** and our **Skyline Junior Ballroom with spectacular panoramic views of the City Skyline.***
- *Our culinary professionals create each meal with artistic expertise and no detail is overlooked by our banquet staff*
- *Special Group discounted rates on overnight rooms for your out-of town guests.*
- ***Marriott has been ranked #1 in Overall Customer Service by event planner surveys throughout all of Marriott's hotels, suites and resorts two years in a row.***

*Our Certified Wedding Professionals takes pride in offering creative planning for your occasion that meets the Marriott standards of excellence in service and quality. The atmosphere, staff, menus and service provide great opportunities for creating a **once in a lifetime experience** for your special day. More importantly, we feel that you and your family should be guests at your own function. Our trained staff will coordinate every aspect of your day to make it as enjoyable as we can for you.*

*We, at the **Miami Airport Marriott**, thank you for inquiring about our facilities and services.*

*Best Wishes!*

***The Catering Staff at the Miami Airport Marriott!***



### ***Service Charge and Sales Tax***

*The Miami Airport Marriott will apply a 24% taxable service charge and 9% sales tax to all food and beverage items.*

### ***Deposit and Payment***

*To secure a date, a signed contract and non-refundable deposit is required. The initial deposit is 25% of the estimated value of the event. A Secondary Deposit of 50% is due 90 days prior to event. A Final Balance is due 10 days prior to the event.*

### ***Ceremony Arrangements***

*Select Weddings may arrange the ceremony in a private room. A complimentary rehearsal time may be coordinated with your event manager. Ceremony Fee \$500*

### ***Guest Room Reservations***

*A Complimentary Bridal Suite is provided for the bride and groom the evening of their wedding. Should guestrooms be required for your out of town guests, a number of rooms may be reserved with the sales office. Special rate may be negotiated.*

### ***Marriott Rewards***

*Not a Member? Join Now!  
As a member you will earn three points for every catering dollar you spend up to 50,000 points*

### ***Package Inclusions***

*Floor Length Linen, Sweetheart Table, Votive Candles and Parquet Dance Floor  
Chair Covers with your Choice of Bow and Tassel*

### ***Miami Airport Marriott Parking Arrangements***

*The Miami Airport Marriott Complex offers parking to our hotel guests. Currently, the following parking charges are in effect:*

- \* 0 - 1 hour Free, \$6.00 (plus tax)*
- \* 1 - 4 hours, \$8.00 (plus tax)*
- \* Long-term parking \$13.00 (plus tax).*

*4 hours and overnight parking with in and out privileges*

***Please note: a discounted parking rate of \$7.00 per vehicle will be honored if your Event is to take place at our location.***



## **CLASSIC WEDDING PACKAGE**



### **COCKTAIL HOUR**

#### **Butler Passed Hors D'oeuvres**

*( Please Select 3 )*

*Brie en Croute  
Sesame Chicken  
Smoked Chicken Quesadillas  
Black Bean Spring Rolls  
Mini Chicago Pizza  
Spanakopita  
Chicken Duxelle en Croute  
Beef Duxelles en Croute  
Spicy Mini Crab Cakes*

#### **A Trip Through the Vineyard Display**

*Featuring Emmental Swiss aged Cheddar, Boursin, Manchego,  
Smoked Gouda Served with Sliced Bread and a Selection of Crackers*

### **BEVERAGE SERVICE**

*Champagne Toast*

...

*Four Hour Premium Open Bar will feature the following:*

*Smirnoff, Bacardi, Tangueray, Johnny Walker Black, Jack Daniels Bourbon,  
Jose Cuervo Tequila, Jim Bean White Label, Grant's Whiskey, Courvoisier VS*

*BV Century Cellars Cabernet Sauvignon and Chardonnay  
Beringer White Zinfandel*

*Corona Extra, Heineken, Amstel Light, Budweiser, Bud Light, O'Douls  
Assorted Sodas, Juices and Mixers*

*A \$100 Bartender Fee Applies  
1 bartender for every 75 guests*

**☞** *Wine and Champagne may be upgraded at an additional fee per person*

**☞** *Martini Mixer Package to Include: Cosmopolitans, Chocolate Kiss, Appletini and Watermeloninis  
may also be upgraded at an additional fee per person*



## **DINNER SERVICE**

### **Salad Course**

*( Please Select One )*

#### ***Traditional Caesar Salad***

*Creamy Caesar Dressing, Parmesan Cheese & Herbed Croutons*

#### ***Field Green Salad***

*Cherry Tomatoes, Cucumbers and Shredded Carrots served with Balsamic Vinaigrette*

### **Entrée Selections**

*( Please Select One )*

#### ***Sobe Style Chicken Breast***

*With a Sangria Drizzle*

*\$70.00 per person*

#### ***Seared Mahi Mahi***

*Red Onion Mango Chutney*

*\$72.00 per person*

#### ***Seared Grouper***

*Capers, Charred Cherry Tomatoes, White Wine Butter Sauce*

*\$75.00 per person*

#### ***Churrasco Chimichurri***

*\$78.00 per person*

#### ***Filet Mignon***

*\$80.00 per person*

## **DESSERT**

*Custom Wedding Cake*

*Tablesides Coffee and Tea Service*

### ***Taste Panel***

*We will offer all our Brides the opportunity to experience our  
Chef's unique food tasting 6 – 8 weeks prior to your wedding.*

*Menu Tasting are scheduled on Monday through Friday (up to 4 guests can attend)*



## Wedding Package Enhancements

### COCKTAIL HOUR

#### Hors d'oeuvres

\$3.00 per item per person

Salmon Wellington  
Shrimp Scallop Brochette  
Coconut Shrimp

Beef Wellington  
Risotto & Croquet Gorgonzola  
Portabella Purse

#### Cold Displays

Roasted Vegetable Crudités with Assorted Dipping Sauces

\$3.00 per person

Grilled Scallops with Sweet Corn Puree

\$4.50 per person

Iced Jumbo Shrimp

\$4.50 per person

Assorted Sushi and Sashimi Display

\$12 per person

Mediterranean Display

\$7 per person

#### Chef Attended Station

Additional \$90.00 per Chef Attendant Fee

Oven Roasted Turkey Breast Carving

\$9 per person

Maple Glazed Ham Carving

\$9 per person

Pork Tenderloin Carving

\$9 per person

Top Round Carving

\$ 10 per person

Paella Station

\$11 per person

Pasta Station

\$11 per person

Chef's Selection of Seasonal Tapas Station

\$11 per person



**Wedding Package Enhancements Ctd.**

DINNER

**Appetizers**

\$5 per person

*Bermuda Fish Chowder*

*Tomato Bisque En Croute*

*Mahi Mahi Ceviche*

*Gazpacho Shooters*

**Salad**

\$2.00 per person

**Oasis Trio Salad**

*Goat Cheese, Roasted Beets, Citrus Supremes, Bibb lettuce, Fresh Pressed Sugarcane Vinaigrette*

**Intermezzo**

\$3 per person

*Lemon Cup Sorbet*

**Dessert**

*Viennese Table*

*Chef's Selection of Assorted Cakes, Pies, Tortes and Pastries*

\$12 per person

*Chocolate Fondue*

*Choice of White, Milk or Dark Chocolate*

*With assorted Dipping items*

\$10 per person