



JW MARRIOTT®
MIAMI

1109 Brickell Avenue, Miami, Florida 33131
Tel.: (305)-329-3508 • Fax: (305)-371-2684
www.marriott.com/miaiw

2012 Wedding Package

Five Hour Open Bar Featuring Well Brand Liquors

Butler Passed Hors D'Oeuvres

Antipasto Display

3-Course Gourmet Plated Dinner

Champagne Toast

Wine Service during Dinner

Designer Wedding Cake

White Floor Length Linen, White Chair Covers, Charger Plates

Parquet Dance Floor and Votive Candles

Complimentary Luxurious Suite

Breakfast in Bed as Husband and Wife



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2012 Wedding Menu

Cocktail Reception

(Please select six butler-passed hors d'oeuvres)

Cold Hors D'oeuvres

Panzanella Bruschetta
Mini Caprese Kabob
Shrimp Ceviche Shot
Sea Bass Ceviche Shot
Duck Prosciutto Canapé
Cucumber Stuffed with Crab Salad
Seared Tuna Canapé
Smoked Salmon Gravlax on Pumpnickel Bread
Black Pepper Crusted Beef Tenderloin, Blue Cheese Cream, Garlic Crostini
Tuna Tartar on Tortilla Chip
Duck Pate Canapé

Hot Hors D'oeuvres

Smoked Bacon-Wrapped Scallop
Wild Mushroom Vol au Vent
Smoked Mozzarella Profiterole
Malibu Coconut Shrimp
Assorted Quiche
Vegetable Spring Roll
Raspberry & Almond Brie in Phyllo
Beef Wellington
Spanakopita
Shrimp Tempura
Beef Satay Kebob

Signature Specialties

(Please select one)

Domestic Cheese Display

With dried fruit, fresh grapes,
decorative artisan breads and freshly-baked bread

Seasonal Crudités

Delicious seasonal vegetables served
with creamy dipping sauces

Antipasti Tray

Taste the flavor of the Mediterranean in this presentation of grilled vegetables,
Italian cold cuts and cheeses, served with focaccia, ciabatta bread and crispy grissini



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Dinner Menu

Appetizers

(Please select a Salad or an Appetizer)

**Yellow Fin Tuna Carpaccio with Kelp Wakame Salad and
Sesame Oil–Ponzu Sauce Dressing - Carb conscious -**



Your Choice of Scottish Smoked Salmon

or

Norwegian Smoked Salmon

or

Alaskan Smoked Salmon

Served with radicchio rosso and arugula bouquet, cumin toast and light wasabi mayonnaise

Warm Sea Urchin with Poached Quail Egg

Served on a bed of sea salt with Parmesan sticks

Cold Cod Brandade Mille Feuille

Served with orange segments, green olives and roasted red pepper and accompanied by a bouquet of tiny greens with balsamic syrup and Chili oil

Warm Lamb Confit Strudel

Served with mushroom ragout and rosemary demy-glaze

Crispy Purple Potato Layers with Goat Cheese Mousse

Served with micro greens and lemon vinaigrette

Salmon Compote with Cauliflower and Brie Cheese Mousse

Served with lime and dill dressing

Cold Seared Yellow Fin Tuna with Wakame Salad

Served with white-and-black sesame dressing



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Venison Carpaccio - Carb conscious - 

Served with slowly-cooked shallots and presented with mango coulis and rice vinegar and walnut oil vinaigrette

Coarse Country-Style Pâté

Served with sweet red cabbage, endive, Amontillado-sherry jelly, Pommery mustard and maple-syrup coulis

Smoked Salmon with Pistachio and Truffles Terrine

Accompanied with aged port wine jelly, fresh greens and balsamic reduction

Salads

(Please select a Salad or an Appetizer)

Our Delicious Niçoise Salad

Enjoy this French Riviera Classic with Fresh Greens selected by the Chef, Marinated Black Olives, Spanish Capers, Oven Roasted Red Peppers, Seared Tuna, dressed with Aged Balsamic & Rosemary Olive Oil

Mesclun Greens with Brie Cheese and Marinated Dried Tomato - Carb conscious 
Classic Balsamic & Olive Oil Dressing

Caesar's Salad

with Baby Romaine, Garlic Croutons, Shredded Parmesan and Roasted Shrimp

Piedmont Salad

with Arugula, Orange Segments, Marinated Black Olives, Red Onion Julienne and Shaved

Fennel paired with White Balsamic Vinegar and Olive Oil - Carb conscious 

Roasted Beets with Arugula & Spinach,
Crumbled Feta Cheese, Tomato Confit and

Fresh Herbs Oil and Sherry Vinegar Dressing - Low Cholesterol 

Baby Fresh Spinach

Tossed with Blue Cheese and Toasted Almonds, paired with Soy Sauce & Olive Oil Dressing



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Entrees

(Please select one)

Dried-Tomato-and-Olive-Crusted Chicken Breast – Low Cholesterol - 
Served with Portobello polenta, sautéed roasted peppers and warm vinaigrette sauce
\$125.00

Almond-Crusted Breast of Chicken
Served with shiitake wild mushroom risotto and Pommery mustard sauce
\$125.00

Honey-Ginger Glazed Chicken Breast – Low Fat - 
With cilantro-scented mashed carrots, roasted red peppers and fresh asparagus
\$125.00


Grilled Half Cornish Hen - Carb conscious - 
Served in a balsamic and demi-glaze sauce with black pudding risotto, crunchy Serrano ham
and grilled asparagus
\$129.00

Farm-Raised Alaskan Arctic Char
Served with salt cod brandade, roasted garlic and red pepper coulis
\$129.00

Rack of Lamb (4 Ribs)
Served with thyme fettuccine, preserved lemon wedge and sautéed eggplant
\$139.00

Parmesan Crusted Swordfish Steak
Served with tiny seafood paella, shrimp bisque sauce and fresh asparagus
\$139.00

Honey-Roasted Duck Magret
Served over baby bok choy, toasted almonds and black mission figs with orange gastrique
\$139.00

Certified Angus Tenderloin Medallion - Carb conscious - 
Grilled to perfection and served with fresh wasabi butter and seasonal vegetables
\$144.00



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Duet Options

Tenderloin & Salmon

Served with shiitake polenta, tomato and asparagus confit and crunchy leeks, with pancetta demi-glaze

\$144.00

Tenderloin Medallion & Farm-Raised Arctic Char

Paired with bacon mashed potato, stout beer onions, roasted peppers and dried-tomato relish

\$149.00

Tenderloin & Roasted Jumbo Shrimp

Served with shiitake polenta, tomato and asparagus confit and crunchy leeks, with pancetta demi-glaze

\$149.00

Tenderloin Medallion & Sea Bass

Paired with bacon mashed potato, stout beer onions, roasted peppers and dried-tomato relish

\$149.00

Buffalo Osso Bucco

Served with barley risotto, crunchy gruyere deco and Jack Daniels-scented demi-glaze

\$149.00

Half Maine Lobster & Filet Mignon

Served with Hawaiian papaya, shaved Manchego cheese and crunchy cumin carrot in aged-balsamic glaze

\$149.00

Dessert

Designer Wedding Cake

Freshly-Brewed Coffee, Regular and Decaffeinated
Selection of Imported Teas



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Well Bar

Smirnoff Vodka, Beefeater Gin
Johnny Walker Red, Canadian Club
Jose Cuervo Especial, Bacardi Superior Rum
Baileys, Amaretto, Tia Maria, Kahlua & Sambuca Cordials
Brut by Cristalino Sparkling Wine
Chardonnay by BV Coastal Estates,
Cabernet Sauvignon by BV Coastal Estates
Imported and Domestic Beers
Chilled Juices and Soft Drinks



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Additional Information

Tasting

We offer a food tasting four to six weeks prior to your wedding.
Menu Tasting is schedule Tuesday through Thursday from 1.00pm to 4.00pm.

Deposit and Payment

To secure a date, a signed contract and non –refundable deposit is required.
The deposits are: 20% of the estimated value of the wedding at the moment the contract is signed and
30% due 90 days after. The final payment is due 72 hours / 3 days prior to the wedding.
A credit card will need to be on file to accommodate any overages on the day of the wedding.

Ceremony

Ceremony Fee from \$500.00 to \$1,000.00
Chair Covers \$3.00 each – Chiavari Chairs \$5.00 each

Table Linen

Package includes Table Cloth for dinner tables and Chair Covers in White
Tassel or Bow can be any color
Upgrade to Chiavari Chairs \$5.00 each

Parking

Only Valet Parking available \$10.00 per vehicle
Overnight Valet Parking \$29.00 per vehicle

Open Bar

Upgrade to Premium Brand (\$5.00) and Top Brand (\$10.00) per adult is available
Extend the wedding night for \$8.00 per person

Service Charge & Tax

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax (9%)

Guest Room Rates for Friends and Family

We will offer Special Rates for your guests

Special Discounts

10% discount will be offered to Weddings on Fridays and Sundays