



JW MARRIOTT

MARCO ISLAND

WEDDING PLATED SELECTIONS

[CLICK HERE](#)





AN ISLAND WEDDING CRAFTED WITH A PERSONAL TOUCH

The journey of a lifetime starts on Southwest Florida's largest private beach in the beautiful Ten Thousand Islands, where you'll be swept up in the moment as you marry barefoot on the white sands with a flamenco guitarist, a string quartet or just the crashing waves as your soundtrack. This is just a taste of what your Marco Island wedding could be like, and inside, you will discover a menu of mouthwatering cuisine that will define the flavor of the day.

We invite you to explore our array of thoughtfully curated wedding dining packages or to meet with our planning experts and caterers to orchestrate your experience, from the first tantalizing hors d'oeuvre to the last toast.

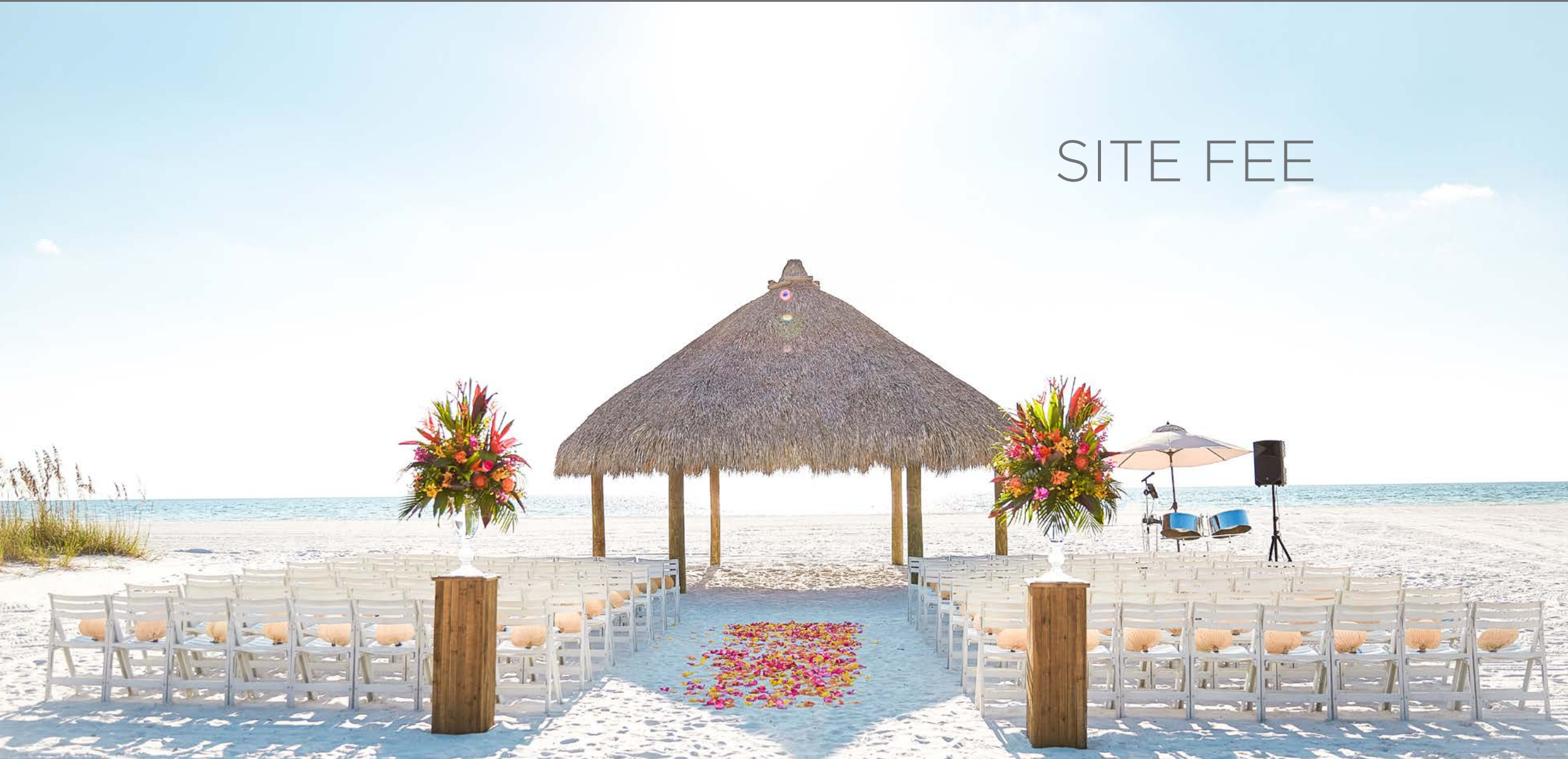
This is Paradise Redefined™.

WEDDING SITE FEE | 3,500

WEDDING PACKAGE | 239++* per Person

Five-Hour Premium Open Bar
Complimentary Champagne Toast
Choice of Four Butler Passed Hors d'oeuvres
Sorbet Palate Cleanser Included with Plated Package
Upscale Plated Chef Selections
Dessert
Coffee & Tea Service

SITE FEE





WEDDING SITE FEE | 3,500 - 5,000

RESERVES CEREMONY & RECEPTION LOCATIONS

Beach, Lawn or Signature Palm Frond Gazebo

Marco Island Beach Permit for Beach Ceremony

Infused Ice Water Station

Backup Space within the Resort in Case of Inclement Weather

Personalized Layout for All Wedding-Related Events

White Outdoor Garden Folding Chairs or Indoor Banquet Chairs

WAIVED SITE FEE ON ADDITIONAL WEDDING RELATED EVENTS

Beach Welcome Reception, Private Farewell Brunch

A Reduced Site Fee may apply based on guest attendance and location. Space is based on availability.

RESORT EVENT SET-UP

Choice of Shoe Valet and Table, Gift Table, Unity Table, Seated and Standing Cocktail Tables, Buffet Tables, and Round or Rectangle Tables with Chairs, and Head Table or Sweetheart Table

Choice of Resort's Solid Color Formal Floor-Length Table Linens

Choice of Resort's Solid Color Napkins

All Flatware and Dinnerware

Maplewood-Finished Dance Floor *(Indoor Only)*

Four Votive Candles per Table

One 20-Amp Circuit for Electrical Power *(Additional Fees May Apply)*

Event Directional Signage



ENHANCED SITE FEE

Your guide to the most spectacular event. Enhance your site fee with valuable inclusions to make your event the most memorable. The JW Marriott Marco Island offers the following event enhancements in addition to the Wedding Site Fee:

STARTING RECOMMENDED ENHANCEMENTS | 2,500

Selection of Two Accent Linen for Cake and Sweetheart Table
Selection of Chiavarri Chair Colors (White, Gold, Silver)
Charger Plates

OUTDOOR RECOMMENDED ENHANCEMENT | 4,000

Selection of Two Accent Linen for Cake and Sweetheart Table
Selection of Chiavarri Chair Colors (White, Gold, Silver)
Charger Plates
String Lighting for Outdoor Dinner Reception

INDOOR RECOMMENDED ENHANCEMENTS | 4,000

Selection of Two Accent Linen for Cake and Sweetheart Table
Selection of Chiavarri Chair Colors (White, Gold, Silver)
Charger Plates
Up-lighting and Personalized Gobo with Bride and Groom Initials



COCKTAIL RECEPTION



COCKTAIL RECEPTION

Five Hour Premium Brand Open Bar

OPEN BAR

Spirits
Wine
Beer
Non-Alcoholic

SPIRITS

Grey Goose, Bacardi Light, Captain Morgan, Bombay Sapphire, Johnnie Walker Black, Knob Creek, Crown Royal, Don Julio Blanco, Hennessy V.S.O.P

BEER

Michelob Ultra, Bud Light, Stella Artois, Corona Premier Light, High Five IPA, JW American Wheat

NON-ALCOHOLIC

Assorted Soft Drinks, Bottled Water

CELEBRATION TOAST

Sparkling Wine

WINE

White
Sonoma Curter Chardonnay, Villa Maria Sauvignon Blanc, Santa Margarita Pinot Grigio, Juliet Rosé

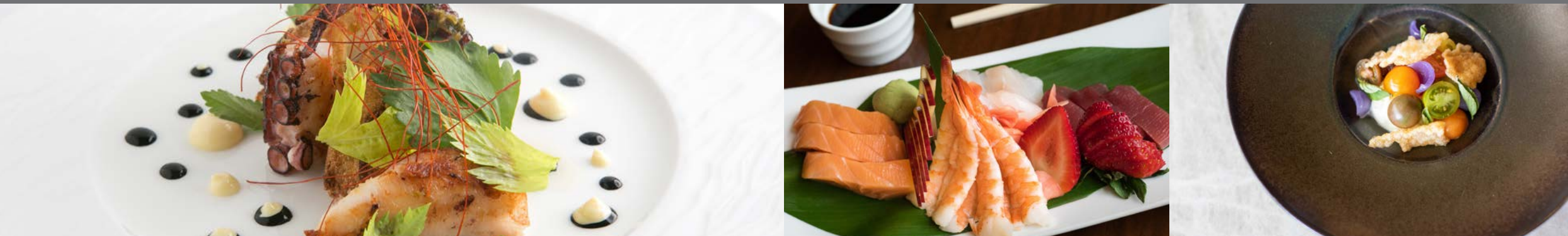
Red
Justin Cabernet Sauvignon, Rutherford Merlot, Meiomi Pinot Noir

Sparkling
La Marca Prosecco

BAR ENHANCEMENTS

Available Upon Request

Inquire with your Event Coordinator for Signature Cocktails and Bar Enhancements



COCKTAIL RECEPTION | CHILLED HORS D'OEUVRES

Plated Package Includes Four Hors D'oeuvres, Hearth Breads and Butter, Selection of One Soup or One Salad, One Sorbet, One Entrée, One Dessert, and Freshly Brewed Coffee & Tea

Select Four Chilled, Hot or Combination Hors D'oeuvres:

MEAT & POULTRY

Country Chicken Salad | Crispy Phyllo Cup

Loaded Deviled Egg | Bacon, Sour Cream, Chives

Beef Tenderloin | Boursin Spread, Olive Oil Crostini

Cured Beef | Parmesan Pillow, Rye Crisp

Prosciutto & Melon | Balsamic Syrup, Micro Watercress

FISH AND SEAFOOD

Poached Shrimp | Cocktail Sauce, Finger Lime, Lemon (SF)

Ahi Tuna Poke | Toasted Macadamia Nuts, Soy Glaze, Radish Cress (N)

Smoked Salmon Mille-Feuille | Chive Cream Cheese, Crispy Capers

Lobster Salad | Savory Tart, Mango, Cilantro-Sweet Chili Dressing (SF)

VEGETARIAN

Tomato Bruschetta | Petit Basil, Garlic, Olive Oil Crostini

Spiced Watermelon | Manouri Cheese, Balsamic Pearls, Micro Watercress

Crispy Sesame Cone | Cauliflower & Truffle Mousseline

Brie Cheese | Raisin Cranberry Crostini, Apricot Rosemary Gel

ENHANCEMENTS

See Page 15 for Details



COCKTAIL RECEPTION | HOT HORS D'OEUVRES

Plated Package Includes Four Hors D'oeuvres, Hearth Breads and Butter, Selection of One Soup or One Salad, One Sorbet, One Entrée, One Dessert, and Freshly Brewed Coffee & Tea

Select Four Chilled, Hot or Combination Hors D'oeuvres:

MEAT & POULTRY

Crispy Chicken Bite | Spiked Honey, Pickled Fresno

Pork Belly | Bourbon Glazed, Whipped Sweet Potato, Pickled Apple Relish

Duck Confit Arancini | Farro & Pickled Cherries, Plum Sauce

Teeny-Tiny JW Burger | Black Angus Beef, Aged Cheddar, BBQ Onions, Pickle

FISH AND SEAFOOD

Tempura Shrimp | Sriracha Aioli (SF)

New England Crab Cake | Citrus Mayonnaise (SF)

Lobster Toast | Cognac Cream, Chives, Toasted Sesame (SF)

Coconut Shrimp | Orange Chili Sauce (SF)

VEGETARIAN

Vegetable Spring Roll | Sweet Chili

Breaded Artichoke | Boursin Cheese

Wild Mushroom Arancini | Truffle Essence, Parmesan, Lemon Aioli

Pine Nut Crusted Mozzarella | Mint & Basil Pesto (N)

ENHANCEMENTS

See Page 16 for Details

PLATED SELECTIONS



SIGNATURE PLATED CHEF SELECTIONS

Plated Package Includes Four Hors D'oeuvres, Hearth Breads and Butter, Selection of One Soup or One Salad, One Sorbet, One Entrée, One Dessert, and Freshly Brewed Coffee & Tea

TABLE BREAD BASKET

Artesian Breads & Herb Butter Presentation

APPETIZER & SALADS

Classic Caesar | Baby Romaine Lettuce, Herbed Croutons, Aged Parmesan, Creamy Dressing (V)

Compressed Watermelon | Heirloom Baby Tomato, Goat Cheese Sphere, Lime Mint Vinaigrette (V)

Paradise | Pink Grapefruit, Golden Beet, Frisee, Arugula, Watermelon Radish, Mustard Vinaigrette (V)

Burrata | Watercress & Basil Pesto, Dried Olives, Confit Tomato, Black Bread Crisp (V)

Bouquet of Young Field Greens | Candy Stripe Beets, Strawberries, Mango, Crispy Leeks, Candied Pecans, Tomato-Truffle Vinaigrette (N) (V)

Savita Garden | Watermelon Radish, Artichoke, Cranberries, Quinoa, Banana Crouton, Raspberry-Champagne Vinaigrette (V)

SOUPS

Cream of Asparagus | Brioche Croutons, Truffle Oil (V)

Roasted Tomato Bisque | Mozzarella Croquette, Petite Basil Cress (V)

Vidalia Onion Soubise | Caramelized Onions, Madeira, Chervil (V)

Lobster Bisque | Lobster Tail, Cognac, Tarragon (SF)

SORBETS

Palate Cleanser (GF) (V)

Wild Strawberry Sorbet | Elderflower Consommé

Key Lime Sorbet | Raspberry Gelee, Coconut Espuma

Mango Sorbet | Passion Fruit Gel, Blackberry Foam

** Plated Dinners Are Designed For Indoor Event Space. Outdoor plated events may be subject to additional fee. Minimum of 40 guests.*

SIGNATURE PLATED CHEF SELECTIONS

Plated Package Includes Four Hors D'oeuvres, Hearth Breads and Butter, Selection of One Soup or One Salad, One Sorbet, One Entrée, One Dessert, and Freshly Brewed Coffee & Tea

ENTRÉES

Dijon and Herb Crusted Chicken | Sweet Potato, Dauphinoise , Parsnip Puree, Asparagus, Natural Chicken Jus

Miso Glazed Sea Bass | Parsnip Puree, King Mushroom, Bok Choy, Soy Soy-Lime Butter

Crab Crusted Red Snapper (SF) | Horseradish Whipped Potatoes, Zucchini, Pinot Noir Reduction

Filet of Beef | Cauliflower Puree , Truffle Bread Pudding, Young Vegetables, Port Wine Sauce

Braised Short Rib | Herbed Polenta, Asparagus, Pickled Cipollini, Shimeji Mushrooms, Natural Jus

SILENT VEGETARIAN OR VEGAN

Butternut Squash Risotto | Wild Mushrooms, Parmesan, Walnut Pesto (N)

Grilled Sweet Potato | Ricotta, Broccoli, Pomegranate, Young Mache, Ras Al Hanout

Buddha Bowl | Roasted Sweet Potato, Red Onion, Kale, Broccolini , Chick Peas Rice & Barley, Tahini Sauce

Cauliflower Steak | Corn Puree, King Mushrooms, ChimiChimiChuri Sauce

DUET ENTRÉES | ENHANCEMENT

Braised Short Rib & Scallop (SF) | 15
Corn Puree, Charred Carrot, Pickled Cipollini, Shimeji Mushrooms, Natural Jus

Filet of Beef & Shrimp Scampi (SF) | 15
Cauliflower Puree, Truffle Bread Pudding, Young Vegetables, Port Wine Sauce

Filet of Beef & Atlantic Lobster Tail (SF) | MP
Cauliflower Puree, Truffle Bread Pudding, Young Vegetables, Port Wine Sauce

** Plated Dinners Are Designed For Indoor Event Space. Outdoor plated events may be subject to additional fee. Minimum of 40 guests.*



SIGNATURE PLATED CHEF SELECTIONS

Plated Package Includes Four Hors D'oeuvres, Hearth Breads and Butter, Selection of One Soup or One Salad, One Sorbet, One Entrée, One Dessert, and Freshly Brewed Coffee & Tea

DESSERT | Select One From Below

DARK CHOCOLATE MOUSSE DOME

Maracaibo Chocolate, Soft Caramel Center, Crunchy Praline, Gianduja Gelato

WARM CHOCOLATE CAKE

Morello Cherry Confit, Pistachio Gelato (N)

HAZELNUT DACQUOISE TERRINE

Lemon Confiture, Milk Chocolate Bavarian, Almond Financier (N)

EXOTIC FRUITS VACHERIN

Mango Sauce, Passion Fruit Cremoso, Vanilla Whipped Ganache (N)

N Contain Nuts V Vegetarian GF Gluten Free SF Shellfish

All food, beverage, and room rental are subject to a taxable 25% Service Charge. Indoor and outdoor events are subject to a taxable Service Charge of 28%. All events are subject to a sales tax of 7%.

ENHANCEMENTS

A romantic wedding scene at night. A bride in a white gown and a groom in a black tuxedo are kissing. They are surrounded by guests who are holding up long, lit sparklers, creating a bright, festive atmosphere. The background is a dark, cloudy night sky.

ENHANCEMENT DISPLAYS | CHILLED STATIONS

Add to enhance your Cocktail Reception or Dinner Reception.

DOMESTIC CHEESE DISPLAY | 28

Variety of Four Types of Cheese

Accompaniments: Grapes, Fig Jam, Local Honey, Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers (N)

AGED & ARTISANAL CHEESE | 30

Variety of Four Types of Cheese

Accompaniments: Grapes, Fig Jam, Local Honey, Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers (N)

ANTIPASTI | 30

Selection of Italian Cheeses, Marinated Olives and Pickles, Sliced Salami & Cured Ham, Grilled Artichokes in Extra Virgin Olive Oil, Marinated Mushrooms, Sun-Dried Tomatoes and Herbs, Green Zucchini and Yellow Squash with Pesto, Roasted Red and Yellow Peppers

Sliced Baguette, Green Olive Bread, Sardinian Crackers

POKE STATION | 20 **

Choice of One Below

Salmon Poke | Chopped Romaine, Edamame, Pickled Cucumbers, Shaved Carrots, Sesame Seeds, Spicy Mayonnaise

Ahi Tuna Poke | Chopped Romaine, Avocado, Wakame Salad, Red Onions, Mangos, Macadamia Nuts, Sweet Soy (N)

*** Chef Required*

HAND CRAFTED SUSHI | 38 **

Collection of Nigiri, Sashimi And Maki Rolls

Nigiri, BBQ Eel, Tuna, Salmon

Sashimi, Salmon, Tuna

Maki, Spicy Tuna, California, Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

*** Chef Required*

SHRIMP COCKTAIL DISPLAY | 30 (SF)

Condiments | Cocktail Sauce, Marie Rose Sauce, Wasabi Mayonnaise, Fresh Lemons

ICED SEAFOOD DISPLAY MARKET | 45 * (SF)

Poached Shrimp, Alaskan King Crab Legs, Oysters, Clams

Condiments | Shallot vinegar, Tabasco, Cocktail Sauce, Wasabi Mayonnaise, Wrapped Lemons

Add on Options

Stone Crabs *Seasonal Market Price

Poached Lobster Medallion *Market Price

** Chef Required*

ENHANCEMENT DISPLAYS | HOT STATIONS

Add to enhance your Cocktail Reception or Dinner Reception.

RISOTTO | 26 *

Select Two From Below

Truffle | Forest Mushrooms, Madeira Wine, Aged Parmesan, Chives (V) (GF)

Gulf Shrimp | Saffron Rice, Sherry Reduction, Sweet Peas, Tomato Confit, Aged Parmesan (SF) (GF)

Vegetarian | Asparagus, Cremini Mushrooms, Semi Dried Tomatoes, Butternut Squash, Aged Parmesan (V) (GF)

BAJA COASTAL TACOS | 26

Blackened Mahi, Pulled Pork, Hanger Steak | Napa Cabbage, Lime, Hot Sauce Bar, Pickled Fresno, Chipotle Aioli

Served with Guacamole, Pico de Gallo, Cotija Cheese, Warm Flour & Corn Tortillas to Order

VALENCIA STYLE PAELLA | 28 *

Shrimp, Chorizo, Chicken, Calamari, Clams, Mussels, Scallops

Roasted Red Peppers, Onions, Tomato, Saffron Rice

** Chef Required , Outdoor Events Only*

GAUCHO BRAZILIAN ROTISSERIE GRILL | 28 *

Select Two From Below

Black Angus Picanha | Popular Brazilian Cut With Sea Salt & Chimichurri,

Dry Rubbed Chicken Thighs | Lemon Garlic Butter

Sausage | Brazilian Style Calbresa

Served with Feijoada Beans, Spanish Rice, Charred Peppers, Cheesy Bread

** Chef Required , Outdoor Events Only - Excluding Calusa Terrace;
Up to 400 People, Combined With Other Stations*

PIZZA STATION - NEAPOLITAN STYLE CRUST | 26*

Select Two From Below

Margarita | Fresh Mozzarella, Basil, Roasted Tomatoes (V) Pepperoni | Mozzarella, Tomato Sauce

White Pizza | Fresh Mozzarella, Herbed Ricotta, Garlic, Chives (V)

Mushroom Truffle | Wild Mushrooms, Truffle Herb Mascarpone, Chives (V)

Hawaiian | Roasted Pineapple, Ham

** Chef Required, Outdoor Events Only - Excluding Calusa Terrace;
Up to 200 People, Combined With Other Stations*

BARISTA STATION | 12 **

Latte, Espresso, Cappuccino, Macchiato, Doppio

Flavored Syrups, Sugared Stir Sticks, Cinnamon Sticks, Whipped Cream

Chocolate Shavings, Ground Cinnamon, Lemon Peel

*** Attendants Required; One per 50 Guests*



ENHANCEMENT DISPLAYS | LATE NIGHT BITES

Add to enhance your Cocktail Reception or Dinner Reception.

DIM SUM | CLASSIC CHINESE DUMPLINGS | 28

Select Three From Below

Gyoza | Pork & Chicken, Vegetable, Shrimp, Beef (SF)

Shumai | Shrimp, Pork (SF)

Accompaniments | Sweet Chili, Sambal, Sweet Soya, Soy Ginger Vinaigrette

ARTISAN GRILLED CHEESE | 26 *

Ham & Cheese | Provolone, Tomato Jam, Giardiniera Relish

Cheesy Madness | Cheddar, Provolone, Asiago Cheeses (V)

Turkey & Bacon | Gruyere Cheese, Tomato, Dijonnaise Served on Sourdough Bread

** Chef Required*

SLIDER STATION | 26 *

Select Two From Below

Wagyu Beef | Aged Cheddar, Applewood Smoked Bacon, Chipotle Aioli, Brioche

Pulled Pork | BBQ Sauce, Coleslaw, Pickle, Soft Roll

Beyond Burger | “Vegan” Caramelized Onions, Tomato Jam, Russian Dressing, Wheat Bun (V)

Portobello | Fresh Mozzarella, Zucchini Squash, Roasted Tomatoes, Balsamic Glaze, Brioche Bun (V)

** Chef Required*

FRIES & MILK SHAKE SHOOTERS | 12

Parmesan Herb | Truffle Mayonnaise

Sweet Potato | Maple Chipotle Aioli

Shakes | Strawberry, Chocolate, Vanilla

Fries Outdoor Events Only; For Indoor events Fries will be substituted with homemade Potato Chips

BARISTA STATION | 12 **

Latte, Espresso, Cappuccino, Macchiato, Doppio

Flavored Syrups, Sugared Stir Sticks, Cinnamon Sticks, Whipped Cream

Chocolate Shavings, Ground Cinnamon, Lemon Peel

*** Attendants Required; One per 50 Guests*

Based on One Hour of Service. Not included with package pricing and additional charges are per person

** 225 Chef Fee | ** \$175 Attendant Fee*

*N Contain Nuts V Vegetarian GF Gluten Free SF Shellfish
All food, beverage, and room rental are subject to a taxable 25% Service Charge. Indoor and outdoor events are subject to a taxable Service Charge of 28%. All events are subject to a sales tax of 7%.*

CHILDREN'S MENU | 52

Please Select One per Child

Deep-Fried Chicken Fingers with Honey Dipping Sauce
& Macaroni and Cheese

Hamburger & Hot Dog Served with French Fries

Unlimited Sodas and Bottled Waters



CHILDREN'S MENU

** Menu for Children Ages 6-12; Children 5 and Under are Complimentary
All food, beverage, and room rental are subject to a taxable 25% Service Charge. Indoor and outdoor
events are subject to a taxable Service Charge of 28%. All events are subject to a sales tax of 7%.*

THE SMALL PRINT



YOUR JW MARRIOTT MARCO ISLAND EVENT COORDINATOR

- Act as the on-site liaison between your Wedding Planner and Hotel operations staff.
- Establish your guest room block and monitor the status of reservations (if applicable).
- Personally oversee the details of the bride and groom's room reservations (if applicable).
- Recommend Special Event Professionals to provide wedding coordination, music, floral, photography, ceremony officiant, invitations, and amenities.
- Act as menu consultant for all food and beverage selections.
- Detail your Banquet Event and Wedding "Resume" outlining all of your special events specifics and overnight accommodations to ensure that all information is communicated successfully to the operational team of the Hotel.
- Create an estimate of charges outlining your financial commitments and deposit schedule.
- Create a floor plan of your function space in order for you to plan and provide the Hotel with your seating arrangements.
- Establish time line for ceremony and reception in conjunction with your Wedding Planner.
- Ensure a seamless transition to the Banquet Captain on the day of your event.
- Review your banquet checks for accuracy, prior to the completion of your final bill.

While it is not required, we recommend you partner with a Wedding Planner or Coordinator for the "day of" execution of your wedding or event.



TERMS & CONDITIONS

DISCLAIMER | FEES

All events carry a Site Fee and Catering Minimum. This pricing will be determined via a personal proposal shared by your Catering Sales Executive.

All Food & Beverage and Site Fee charges are subject to a taxable 25% service charge for indoor events, and outdoor events are subject to a taxable 28% service charge. All events are subject to a sales tax of 7%.

Chefs at \$225 each and Attendants at \$175 each are designed for a maximum of two (2) hours of service. Additional hours are available at an additional charge of \$175 per Chef, per hour or \$75 per Attendant, per hour

Bartender fees are \$225 per Bartender with a maximum of five (5) hours. One Bartender will be staffed for every 75 guests for a hosted bar, or One Bartender will be staffed for every 100 guests for a cash bar.

Gift Bag Deliver Fee \$6 per room, Cake Cutting Fee \$5 per person.

DISCLAIMER | FOOD & BEVERAGE

All Food & Beverage must be purchased exclusively from JW Marriott Marco Island Beach Resort, and consumed in designated function areas. The Department of Health prohibits the Hotel from allowing food to be removed from the function location.

We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event.

The guaranteed number of attendees is due at noon, three (3) business days prior to the function date. This count is not subject to reduction.

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. JW Marriott Marco Island Beach Resort is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time. For similar liability reasons, no food may be brought into the resort for any catered functions.

Florida law requires all alcohol service to end at 2:00 AM. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The Hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

DISCLAIMER | DESTINATION

All outdoor meal functions should either be designed as a buffet or food station. Plated outdoor events may be approved based on size and seasonality. For safety reasons, no glass or china is allowed for use at the pool and the beach. Open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors. All amplified music and entertainment in outdoor locations must conclude by 10:00 PM per Collier County's noise ordinance. For outdoor functions, a weather call will be made according to the following schedule: Breakfast Functions: 5:00 PM on the Evening Prior; Dinner Functions: 1:00 PM the Day of the Event; Lunch Functions: 8:00 AM the Day of the Event. Each summer, Florida beaches host the largest gathering of nesting sea turtles in the United States, during which female sea turtles emerge from the Gulf of Mexico to lay their eggs. As artificial lighting disrupts the nesting process, a county ordinance has been enacted to protect the turtles: between May 1 and October 31, all beach functions must conclude by 8:30 PM and terrace lighting by 9:00 PM; functions cannot begin prior to 8:00 AM.

Larger functions with extensive setup requiring 90 minutes of tear down must conclude by 7:30 PM (or not begin before 8:30 AM). Weather calls will be made by the Client upon the recommendation of the Hotel. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (lightning, wind in excess of 13MPH, temperature above 90°F) that could result in any harm to guests or employees, the function will necessarily be moved indoors. The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to \$10 per person will be incurred for a double set of the weather backup location

TERMS & CONDITIONS

MENU TASTING

Recommended for larger gatherings. Resort will provide a complimentary menu tasting for up to 4 people if the event is expected to be in excess of \$18,000 in Food and Beverage - (complimentary for 2 people if the Food and Beverage is expected to be in excess of \$12,000). The service can be either buffet or plated. You may select a choice of 3 Hors d'oeuvres, 2 Salads, 2 Entrées, 2 Side dishes, and 2 Desserts. Tastings are offered every other Friday of each month. Please contact your Event Coordinator to arrange a date.

PRICES AND PAYMENT

All food, beverage and room rental are subject to a taxable 25% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 28%. All events are subject to a sales tax of 7%. Prices are subject to change and will be guaranteed 90 days prior to your function.

FOOD AND BEVERAGE

All food and beverage must be purchased exclusively from JW Marriott Marco Island, and consumed in designated function areas. The Department of Health prohibits the hotel from allowing food to be removed from the function location. We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof. Our buffets and food stations are all priced as per the following meal durations:

Breakfast Buffet – One and a Half Hours Lunch, Dinner *Buffets, and Reception / Stations* – Two Hours
Coffee Breaks – Thirty Minutes

Should you require additional time, this can be arranged for an additional fee. Please coordinate with your Meetings and Special Events Manager for a personalized proposal.

FOOD ALLERGY | SPECIAL MENU

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food. The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

SPLIT MENUS

If entrées are requested, the salad, entrée sides, and dessert will be the same for all guests. You may choose up to three entrée proteins for your function, at no additional cost. The cost of the higher price entrée will be charged, if the options are not all the same price. Parties of 50 guests or less are subject to an additional fee of \$32 per guest to cover the spread.

TERMS & CONDITIONS

FEES

For all buffets of fewer than 30 guests, a \$250.00 set up fee will be charged. Chefs at \$225.00 each and Attendants at \$175.00 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$175.00 per chef, per hour or \$75.00 per attendant per hour. Bartender fees are \$225.00 per Bartender with a maximum of five (5) hours. One Bartender will be staffed for every 75 guests. Cashier fees are \$150.00 per hour, per Cashier with a two hour minimum, and \$45 for each additional hour. One Cashier will be staffed for every 100 guests. Chefs at \$225.00 each and Attendants at \$175.00 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$175.00 per chef, per hour or \$75.00 per attendant per hour. Reception Stations are charged on guarantee or actual attendance if greater than guarantee, reception stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$9.00 per person, per hour. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$10.00 per person, per hour. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

GUARANTEES

The guaranteed number of attendees is due at noon, three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products. This guarantee will apply to all aspects of your event (Food, Beverage, and Destination Service). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater. Should your guaranteed final attendance be significantly less than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests. Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

SIGNAGE AND LITERATURE

Signage is to be used outside reserved rooms only. The Resort reserves the right to remove signage which is considered to be inappropriate and must be professional printed. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Rental arrangements can be made for easels or cork boards. Banner displays will incur an additional set-up charge.

ALCOHOL

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time. For similar liability reasons, no food may be brought into the resort for any catered functions. Florida law requires all alcohol service to end at 2:00 am. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

SECURITY

The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function. Dedicated security staff is available and the charge begins at \$65.00 per officer, per hour (4 hour consecutive minimum). Arrangements must be made in advance for Loss Prevention officers to be present.



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