



JW MARRIOTT

MARCO ISLAND

CATERING MENU

[CLICK HERE](#)



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Coffee & Tea | 75 - 120 Gallon
Juice | 95 Gallon
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LUNCH

Buffet

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On The Go

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BEVERAGES

Exceptional Package | 8 - 16, 51 - 71
Griffin Package | 8 - 19, 55 - 77
VIP Wine Selection | 70 - 286
Specialty Beverages | 14 - 23

DINNER

Buffet

A Night in Positano | 150
Southern Comfort | 150
Gulf Coast Food Festival | 170
Paradise Luau | 180
Land & Sea | 210
The Taste of JW Marco Island | 230

Plated

Appetizers & Salads | 12 - 16
Entrées | 75 - 190
Desserts | Included

SMALL PRINT / TERMS



BREAKFAST





CONTINENTAL BUFFET

Classic | 40

Orange, Ruby Grapefruit, Pineapple Juices
Sliced Seasonal Fruits
Dry Cereals, Granola, Skim Milk, 2% Milk
Assorted House-made Breakfast Pastries,
Croissants & Muffins (N)
Freshly Brewed Coffee & Tea

Sunrise | 43

Orange, Ruby Grapefruit, Pineapple Juices
Sliced Seasonal Fruits
Assorted House-made Breakfast Pastries,
Croissants & Muffins (N)
Caramel Kouign Amann Signature Pastry
Individual French Style Yogurts
Freshly Brewed Coffee & Tea

Morning Fuel | 46

Orange, Ruby Grapefruit, Pineapple Juices
Sliced Seasonal Fruits
Assorted House-made Breakfast Pastries,
Croissants & Muffins (N)
Assorted Bagels, Cream Cheeses, Jams, Butter
Mixed Berry Energy Shooter
Steel Cut Oatmeal, Brown Sugar, Almonds, Honey
and Blueberries (N)
Individual French Style Yogurts
Freshly Brewed Coffee & Tea



BREAKFAST BUFFET

TO INCLUDE

Orange, Ruby Grapefruit, Pineapple Juices
Assorted House-made Breakfast Pastries,
Croissants & Muffins (N)
Freshly Brewed Coffee & Tea

Fresh Start | 52

Seasonal Fruits & Berries
Cage-Free Scrambled Eggs
Applewood Bacon
Country Style Breakfast Potatoes (V)
Steel Cut Oatmeal, Brown Sugar, Almonds, Honey,
Dried Blueberries (N) (GF)

The Classic Breakfast | 56

Seasonal Fruits & Berries
Dry Cereals, Granola, Skim Milk, 2% Milk (N)
Cage-Free Scrambled Eggs
Applewood Bacon
Chicken Apple Sausage
Golden Hash Brown Potatoes, Chives (V)

Southern Accents | 60

Fresh Cut Seasonal Fruits
Breads, Butter and Assorted Jams
Heirloom Grits, Sharp Cheddar, Mascarpone,
Green Onion
Assorted Greek Yogurt
Cage-Free Scrambled Eggs
Apple Wood Smoked Bacon
Country Style Ham with Red Eye Gravy
Yukon Gold Breakfast Potatoes with Leeks

Indulgent Breakfast | 62

Sliced Seasonal Fruits
Steel Cut Oatmeal (GF)
Brown Sugar, Almonds, Honey and Dried
Blueberries
Assorted Greek Yogurts
Cage-Free Scrambled Eggs
Apple Wood Smoked Bacon
Mango Chicken Sausage Links
Pork Belly Hash, Sweet & Yukon Gold Potatoes,
Scallions

ACTION STATIONS

AVOCADO TOAST | 22

Multigrain, Sourdough
Shaved Radish, Cherry Tomato, Feta Cheese,
Petite Cilantro, Olive Oil, Sea Salt (V)

OMELET | 22

Cage-Free Eggs & Egg Whites
Toppings | Ham, Wild Mushrooms,
Sautéed Onions, Asparagus, Diced Tomatoes,
Scallions, Roasted Red & Yellow Peppers
Cheese | Cheddar, Swiss, Gruyère

FRENCH TOAST STATION | 18

Fruit Toppings | Sliced Bananas,
Mixed Berries, Strawberry Preserves
The Fun Stuff | Whipped Butter,
Chocolate Shavings, Nutella Whipped Cream,
Vanilla Chantilly, Toasted Almonds (N)
Syrup | Maple, Sugar Free

PANCAKE OR WAFFLE STATION | 18

Choice of Pancake or Waffle
Fruit Toppings | Sliced Bananas,
Mixed Berries, Blueberry Preserves
The Fun Stuff | Whipped Butter,
Chocolate Shavings, Vanilla Chantilly,
Tosted Almonds, Maple Syrup (N)

MORNING DISPLAYS

ASSORTED BAGELS | 42 DOZEN

Local Jams
Assorted Cream Cheeses, Vegetable,
Garden Onion & Chives, Plain Whipped

JW LUXURY CROISSANTS | 48 DOZEN (N)

One Dozen Minimum Per Flavor
Almond Croissant, Chocolate, Pistachio & Apricot Mascarpone

SCOTTISH SMOKED SALMON | 20 PER GUEST

Red Onions, Egg Whites, Yolks, Sliced Tomatoes, Capers,
Whipped Cream Cheese, Mini Bagels

BREAKFAST ENHANCEMENTS[†] | 14 PER SANDWICH

McMarco | Cage-Free Egg, Applewood Bacon,
Cheddar Cheese on English Muffin

Breakfast Burrito | Cage-Free Egg, Potatoes,
Chorizo, Pepper Jack, Pico de Gallo

Sausage Biscuit | Cage-Free Egg, County Style Patty,
Cheddar Cheese

Country Brioche | Shaved Ham, Scrambled Eggs,
Gruyère Fondue, Light Dijon

Croissant | Cage-Free Eggs, Hickory Smoked Bacon,
Aged Cheddar Cheese



PLATED BREAKFAST

FOR THE TABLE

Price Included With Main Course

Florida Orange Juice

Bakery Basket | Croissants, Danishes, Muffins (N)

Freshly Brewed Coffee & Tea

FIRST COURSE

One Section Per 100 Guests

Select One From Below

Parfait | Mixed Berry, Granola, Picked Mint (N)

Brûlée Oatmeal | Steel Cut Oats, Brown Sugar (V)

Fruit Cup | Cantaloupe, Watermelon, Pineapple & Berries

MAIN COURSE

Select One From Below

Farm Fresh Scrambled Eggs | 42

Semi-Dried Tomatoes, Crisp Bacon, Chicken Sausage, Home-Style Roasted Potatoes

Pecan Praline French Toast | 32

Thick Cut French Bread, Candied Pecans, Warm Maple Syrup, Pork Sausage Links

Vegetable Egg White Frittata | 42

Grilled Onions, Mushrooms, Peppers, Roasted Tomato, Home-Style Roasted Potatoes

ON THE GO | BOXED BREAKFAST

CONTINENTAL | 30

Choice of Orange or Pineapple Juice

Croissant & Muffin of the Moment (N)

Individual Yogurts

Individual Fruit Salad

Freshly Brewed Coffee & Tea

HANDHELD* | 40

Choice of Orange or Pineapple Juice

Muffin of the Moment (N)

Individual Yogurts

Individual Fruit Salad

McMarco |

Cage-Free Egg, Applewood Bacon, Cheddar Cheese on English Muffin

Breakfast Burrito |

Cage-Free Egg, Potatoes, Chorizo, Pepper Jack, Pico de Gallo

The Parisian |

Country Ham, Gruyère, Béchamel, Brioche

Freshly Brewed Coffee & Tea

BRUNCH

GRIFFIN | 62

Orange, Ruby Grapefruit,
Pineapple Juices

Mixed Berry Energy Shooter

French Style Yogurt

Assorted House-made Breakfast Pastries,
Croissants & Muffins (N)

Freshly Brewed Coffee & Tea

From The Garde Manger

Sliced Seasonal Fruits and
Seasonal Mixed Berries

Traditional Kiln Smoked Salmon,
Sliced Tomatoes, Red Onions, Capers,
Assorted Bagels, Assorted Cream Cheeses

Artisan Cheese & Charcuterie,
Seasonal Preserves, Whole Grain Mustard,
Petite Baguettes

From The Hot Kitchen | Carving Station*

Select One Station From Below

Glazed Country Ham |

Pommery Mustard

Black Pepper & Maple Glazed Pork Belly |

Dijon Mustard, Giardiniera

Herb Roasted Turkey |

Cranberry-Orange Compote, Pan Style Gravy

All Carvings Served With Warm Milk Bread Rolls

Hot Display

Cage-Free Scrambled Eggs

Applewood Bacon

Chicken Apple Sausage

Country Style Breakfast Potatoes (V)

Crafted Batter

Select One Station From Below

Sour Cream Blueberry Pancakes,
Vermont Maple Syrup, Butter

Belgian Waffles, Seasonal Fruit Compote,
Bourbon Maple Syrup, Whipped Butter

BUILD YOUR OWN BRUNCH | 74

Orange, Ruby Grapefruit, Pineapple Juices

Mixed Berry Energy Shooter

French Style Yogurt

Assorted House-made Breakfast Pastries,
Croissants & Muffins (N)

Freshly Brewed Coffee & Tea

From The Garde Manger

Sliced Seasonal Fruits and
Seasonal Mixed Berries

Traditional Kiln Smoked Salmon,
Sliced Tomatoes, Red Onions, Capers,
Assorted Bagels, Assorted Cream Cheeses

Artisan Cheese & Charcuterie,
Seasonal Preserves, Whole Grain Mustard,
Petite Baguettes

From The Hot Kitchen | Carving Station

Select One Station From Below

Black Pepper & Maple Glazed Pork Belly |

Dijon Mustard, Giardiniera

Herb Roasted Prime Rib |

Port Wine Jus, Béarnaise

Orange Mojo Marinated Pork Loin |

Dijon Mustard, Tarragon Aioli

All Carvings Served With Warm Milk Bread Rolls

Let's Make an Omelet

Farm Fresh Eggs and Egg Whites Created
with Ham, Wild Mushrooms, Sautéed Onions,
Broccoli Florets, Asparagus, Diced Tomatoes,
Scallions, Roasted Red and Yellow Peppers,
Cheddar, Swiss, Fresh Mozzarella

Hot Display

Cage-Free Scrambled Eggs

Apple Wood Smoked Bacon

Sage Rubbed Turkey Sausage Patties

Three Potato Hash, Cremini Mushrooms,
Roasted Broccoli, Caramelized Onions

Crafted Batter

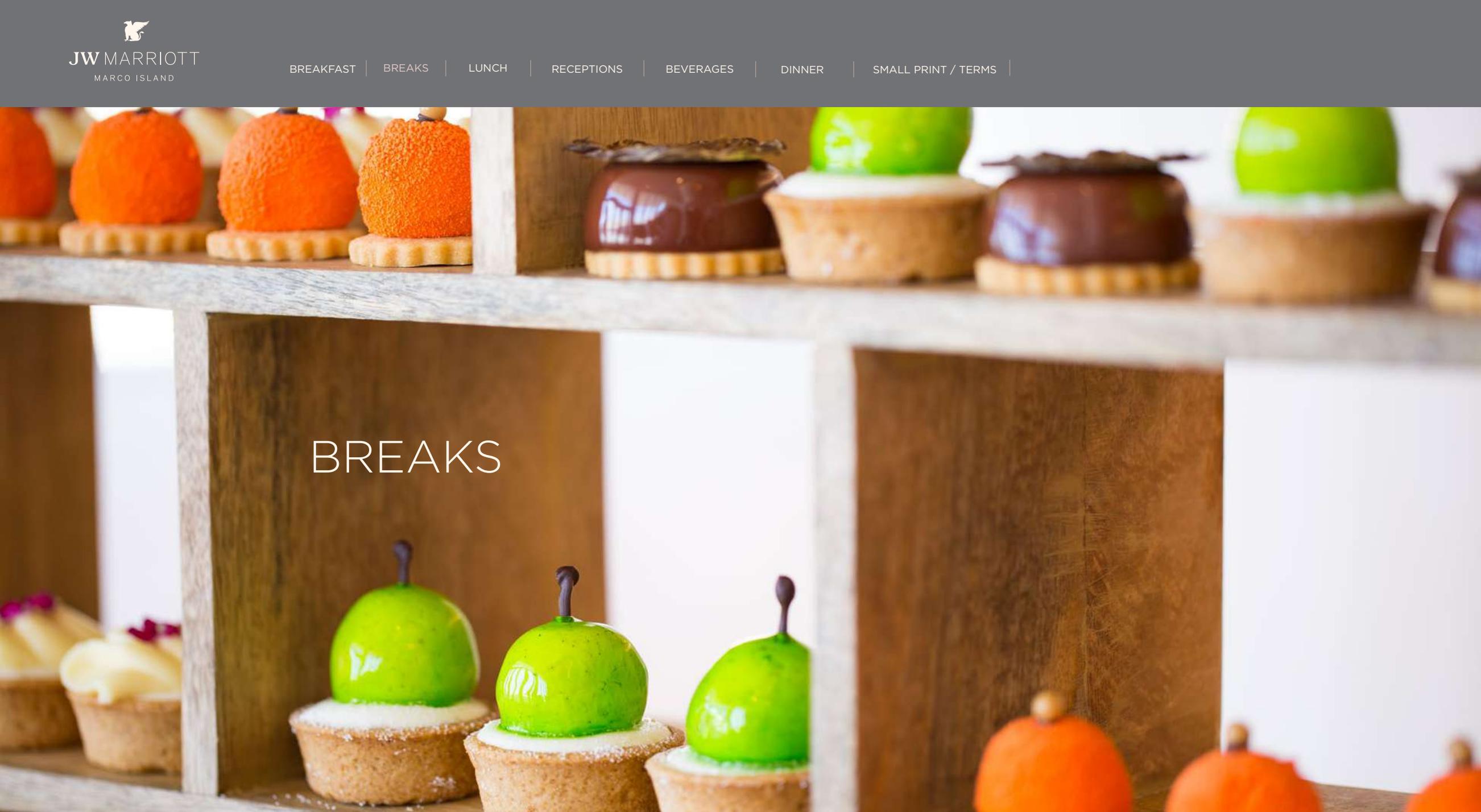
Select One Station From Below

Sour Cream Blueberry Pancakes |

Vermont Maple Syrup, Butter

Belgian Waffles

Seasonal Fruit Compote,
Bourbon Maple Syrup, Whipped Butter



BREAKS

BREAK SELECTIONS

Refreshments Between Meetings / Breaks

Freshly Brewed Coffee, Decaffeinated Coffee & Soft Drinks | 22 Per Person for 30 Minutes

COFFEE & TEA

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea | 120 Gallon

Iced Tea Station | 75 Gallon

Cold Brew Coffee | 135 Gallon

Iced Coffee | 115 Gallon

Hot Chocolate | 90 Gallon

JUICES | 95 GALLON

Locally Sourced Florida Orange, Grapefruit

AQUA FRESCA | 95

Citrus | Lemon, Grapefruit, Limes, Orange

Italian | Strawberry & Basil

Paradise | Pineapple, Pear, Ginger

Refresh | Watermelon & Mint

SOFT DRINKS & WATER | 8 EACH

Assorted Pepsi Soft Drinks, Bottled Water, Coconut Water

BOTTLED BEVERAGES | EACH

Red Bull Energy Drink | 10

Sports Drinks | 9

Naked Juices | 9

Individual Bottled Juices | 6

Orange, Grapefruit, Apple, Grape, Cranberry

BEVERAGE ACTION STATIONS | 12 PER DRINK

Barista Station | Crafted Drinks, Latte, Espresso, Cappuccino, Macchiato, Doppio

Flavored Syrups, Sugared Stir Sticks, Cinnamon Sticks, Whipped Cream, Chocolate Shavings, Ground Cinnamon, Lemon Peel



BREAK SELECTIONS

Between Meetings / Breaks

INDIVIDUALLY BAGGED | EACH

Protein Bars | 7 (N)

Cereal & Candy Bars | 6 (N)

Assorted Novelty Candy, Quaker Chewy, Nature Valley, Nutri Grain Cereal, Kashi Trail Mix

Assorted Bags | 5

Potato Chips, Vegetable Chips, Pretzels and Popcorn

Nuts & Seeds | 7 (N)

Sahale Snacks, Pistachios, Smoked Almonds, Chocolate Covered Almonds, Salted Cashews, Roasted Peanuts, Honey Roasted Peanuts, Trail Mix, Roasted Pumpkin Seeds

BY THE PIECE

Whole Fruit | 5

Honey Crisp, Fuji & Granny Smith Apples, Local Navel Oranges, Mandarin Oranges, Bananas, Pears

Yogurt Parfaits (N) | 9

House-made Honey Almond Granola, Chia Seed, Fresh Berries, Blueberry Lavender Reduction

Individual Flavored Yogurts | 6

Plain & Greek

Locally Sourced Frozen Treats | 9

Frozen Fruit Bars | Assorted Flavors

Gelato Sandwiches | Belgium Chocolate, Vanilla, Strawberry

Gelato Bars | Belgium Chocolate, Vanilla, Key Lime (GF)

KITCHEN CRAFTED

Assorted Tea Sandwiches | 36 Dozen

Ham & Cheese, Chicken Tartine, Cucumber Cream Cheese

Fresh Fruit Skewers | 36 Dozen

Live Popcorn Cart | 12 Per Guest*

CRAFTED BAKERY SNACKS | BY THE DOZEN

JW Pecan Sticky Buns | 60 (N)

Cinnamon Honey Syrup

Aunt Cindy's Warm Cinnamon Rolls | 54

Cream Cheese Icing

Donuts | 42 (N)

Assortment of Cake Donuts

Muffins | 42

Blueberry, Banana, Chocolate

Breakfast Danishes | 54

Flavor of the Month

Financiers | 54 (N)

Orange Gianduja, Pistachio Raspberry, Lemon Almond

Latin Flare | 50

Guava Cheese Pastelito, Tres Leches Cake, Dulce de Leche Flan

Fudge Brownie Bars | 50

Whipped Chocolate Ganache, Chocolate Pearls

Signature Gourmet Cookies | 55 (N)

Double Chocolate, Toasted Macadamia, Premium Chocolate Chunk

JW Crafted Cupcakes | 60

Red Velvet, Vanilla, Chocolate, Lemon

BREAK SELECTIONS

Between Meetings / Breaks

TEA TIME | 24

Sardinian Cracker | Garden Vegetable Dip

Crafted Sandwiches | Ham & Cheese, Chicken Tartine, Cucumber Cream Cheese

Warm Scones | Strawberry Preserves, Clotted Cream, Lemon Curd

Ice Tea | Hibiscus & Mango

WELL-BEING | 24

Vegetable Chips | Garden Herb Dip

Individual Crudit  | Hummus

Dried Fruits & Nuts | Apricots, Blueberries, Mango, Cashews, Peanuts, Pistachios (N)

Sweets | Fig Energy Bites, Gluten Free Macadamia Cookies (N) GF)

Refresh | Coconut Water

FLORIDA CITRUS | 24

Juice | Florida Orange

Individual Fruit Salad | Grapefruit, Orange, Lime Honey Mint Dressing

Parfait | Lemon-Ricotta, Granola, Petite Basil (N)

Orange Creamsicle Smoothie | Citrus, Greek Yogurt, Banana, Honey

Sweets | Lemon Vanilla Cupcake, Orange Madeleine, Grapefruit Pistachio Tart (N)

Infused Water | Citrus & Cucumber

MEDITERRANEAN | 26

Breads | Pita, Lavash, Focaccia

Spreads | Hummus, Baba Ganoush, Tzatziki (V)

Castelvetrano Olives | Citrus, Argan Oil

Cheese | Aged Manchego, Parmesan, Local Honey

Warm | Crispy Artichokes with Boursin Cheese (V)

Baklava | Walnut, Pistachio (N)

Ice Tea | Garden Mint

CARNIVAL | 26

Popcorn | Butter, Caramel (GF)

Pretzel Balls | Warm Cheese Fondue

Pigs in A Blanket | Collection of Mustards

Fun Sweets | Candy Apple Tarts, Fudge

Refresh | Sweet Lemonade

LUNCH



DAILY LUNCH MENU

Daily Lunch Menu Includes Bread, Butter, Coffee & Tea

MONDAY • EATALY | 64

Bread | Assorted Rolls & Butter

Soup

Italian Wedding | Mini Meatballs, Vegetables, Fregola, Asiago

Salads

Caesar | Romaine, Shaved Parmesan, Focaccia Croutons, Creamy Caesar Dressing

Heirloom Tomato Caprese | Fresh Mozzarella, Basil, Cracked Black Pepper (V)

Octopus | Confit Potato, Celery, Shallots, Lemon Vinaigrette

Proteins

Seared Ocean Bass | Lemon Herb & Pistachio Mojo (N)

Chicken Marsala | Wild Mushrooms, Italian Parsley

Pasta Primavera | Seasonal Vegetables, Spinach, Vodka Sauce, Herbs (V)

Sides

Baked Eggplant Ratatouille | Zucchini, Tomato, Onion, Basil (V)

Rosemary Marble Potatoes | Garlic, Shallots, Extra Virgin Olive Oil (V)

Desserts

Tiramisu | Whipped Zabaglione, Coffee Cremoso

Caramel Budino | Vanilla Bean Mascarpone

Biscotti | Pistachios, Candied Orange, White Chocolate

TUESDAY • SOUTHWEST | 64

Soup

Black Bean Tortilla | Cilantro, Cotija Cheese (V)

Salads

Western | Romaine, Queso Fresco, Diced Tomatoes, Black Beans, Roasted Corn, Chipotle Ranch Dressing, Cilantro Lime Vinaigrette (V)

Coleslaw | Carrots, Green Cabbage, Sweet Peppers, Shredded Jicama, Cilantro Leaves, Jalapeño (V)

Nacho Bar

Crispy Tortillas

Guacamole, Poblano Queso, Salsa Roja (V) (GF)

Baja Coastal Tacos Station

Blackened Mahi, Pulled Pork, Hanger Steak

Napa Cabbage, Lime, Hot Sauce Bar, Pickled Fresno, Chipotle Aioli

Pico de Gallo, Cotija Cheese

Warm White Corn & Flour Tortillas

Sides

Tex-Mex Rice | Guajillo Chili, Cilantro, Roasted Corn (V)

Refried Beans | Queso Fresco (V)

Desserts

Warm Apple Cobbler | Caramel Sauce

Morello Cherry Tarts | Kirsch Streusel

Brownies | Almond Rocher

WEDNESDAY • MARCO COOKOUT | 64

Salads

Potato | Bacon, Scallions, Cheddar

Broccoli | Shredded Carrot, Raisins, Walnuts, Honey Mustard (N)

Watermelon | Cucumber, Pickled Red Onions, Feta, Arugula, Balsamic Glaze (V)

From The Grill

JW Marco Burger* | Angus Blend

Beyond Burger | Plant Based Vegan Burger (V)

Blackened Mahi | Spiced Rub

Chicken Wings | Selection of Hot Sauces

Gourmet Toppings

Cheeses | Cheddar, Colby Jack, Provolone, Swiss Lettuce, Tomato, Red Onions

Warm Toppings

Caramelized Onions, Charred Jalapeños, Applewood Bacon

Fancy Spreads | Horseradish Spread, Ketchup, Chipotle Aioli

Buns | Potato, Brioche, Wheat

Desserts

Red Velvet Cupcakes | Cream Cheese Icing

Brookies | 65% Dark Chocolate Chips, Caramel

Key Lime Pie | Italian Meringue

THURSDAY • CRAFTED SANDWICH SHOP | 64

Soup

Roasted Plum Tomato | Pesto Parmesan Crostini (V)

Salads

Young Heirloom Tomatoes | Fresh Mozzarella, Hand-torn Basil, Red Onions, Balsamic Glaze (V)

Oven Roasted Beets | Arugula, Frisée, Pickled Fennel, Goat Cheese, Crispy Shallots, Sherry Vinaigrette (V)

Kale & Farro | Shredded Carrots, Golden Raisins, Cucumber, Lemon Oregano Vinaigrette (V)

Sandwiches

Chicken Tarragon Salad | Toasted Almonds, Dried Cranberries, Whole Grain Croissant

Roast Beef Panini | Balsamic Onions, Arugula, Horseradish Spread, Focaccia

Turkey Reuben | Sauerkraut, Swiss Cheese, Russian Dressing, Marble Rye

Vegan Wrap | Avocado, Carrot Hummus, Arugula, Seasonal Squash, Portobello Mushroom

Accompaniments

House-made Potato Chips, Pickle Spears

Desserts

Assorted Cream Puffs

Chocolate Bavarian | Fresh Raspberries

Pistachio Pot de Crème | Amaretto Chantilly

DAILY LUNCH MENU

Daily Lunch Menu Includes Bread, Butter, Coffee & Tea

FRIDAY • COASTAL | 64

Breads

Pita, French Demi Baguette, Oven Dried Tomato Focaccia Selection of Olive Oils and Balsamic Vinegars

Salad Bar Market (V)

Greens | Romaine, Kale, Spinach, Arugula, Frisée

Vegetables | Tomatoes, Cucumber, Carrot, Radishes, Sprouts, Onions

Cheese | Parmesan, Feta

Vinaigrette | Balsamic, Red Wine, Caesar

Cold Mezzah (V)

Hummus, Baba Ganoush, Tabbouleh, Marinated Olives

Off The Grill

Fish | Branzino, Fresh Herbs & Lemon

Kebabs | Marinated Chicken & Vegetable

Patisserie

Baklava, Garden Honey (N)

Apricot Yogurt Panna Cotta, Sicilian Pistachios (N)

Chocolate Ganache Tart

SATURDAY • SPA BY JW | 64

Soup

Watermelon Gazpacho | English Cucumbers, Garden Mint

Salads

Vegetable Crudit  | Seasonal Baby Veggies, Avocado Dip, Hummus

Greek | Mixed Greens, Cucumbers, Tomatoes, Feta Cheese, Kalamata Olives, Herb Dressing

Rice Noodle | Carrots, Roasted Sesame, Scallions, Shitake Mushrooms, Crunchy Peanuts, Ginger Soy Dressing

Protein

Pan Seared Salmon | Honey Mustard Cream, Cracked Pink Peppercorns

Garden Vegetable Curry | Coconut Milk, Kaffir Lime, Lemon Grass (V)

Chicken Thigh | Yogurt Marinated, Tzatziki Sauce

Sides

Scented Jasmine Rice | Green Cardamom, Cinnamon, Bay Leaf (V)

Charred Bok Choy | Lime Vinaigrette, Sesame Seeds (V)

Light Desserts

Honey Baked Yogurt | Fresh Blueberries, Orange Scented Honey

Green Tea Financier | Farm Raspberries (N)

Vegan Coconut Custard | Passion Fruit

SUNDAY • HEALTHY BOWLS | 64

Grain & Lettuce (V)

Barley, Quinoa, Brown Rice, Black Lentils

Romaine, Kale, Spinach, Napa Cabbage

Croutons

Wontons, Banana Bread Croutons

Cup of Soup

Yellow Lentil (V)

Add Your Protein

Teriyaki Chicken, Garlic Chili Shrimp, Marinated Tofu

Refreshing Toppings

Radishes, Pickled Onions, Cucumber, Avocado, Edamame, Baby Corn

Fresno Peppers, Broccoli, Mint, Cilantro, Lemon Wedges

Dressings

Green Goddess, Sesame Ginger, Mandarin Orange, Sriracha Yogurt

Light Desserts

Coconut Sticky Rice | Alphonso Mango, Lime

Strawberry Blossom Pudding | Elderflower Crumble

Tropical Fresh Cut Fruits

SMALL LUNCH BUFFET | 58 PER PERSON

Designed For 25 Guests & Below

Daily Menu of the Day with Bread, Butter and Your Choice of Two Salads, Two Proteins, Two Sides & Two Desserts



THREE COURSE PLATED LUNCH

Includes | Hearth Breads Butters, Silent Vegetarian, Freshly Brewed Coffee & Tea Service

SALADS

Select One From Below

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

Baby Gem | Marinated Melon, Fennel Confit, Crispy Prosciutto, Pecorino, Sherry Dressing

Iceberg Wedge | Crispy Pancetta, Cherry Tomato, Pickled Red Onions, Blue Cheese Dressing

Watermelon Salad | Mache, Frisée, Shaved Radish, Blue Cheese, Citrus Vinaigrette

ENTRÉES

Select One From Below

Lemon Herb Roasted Chicken | 60
Lyonnais Potato, Spinach, Leeks, Madeira Jus

Seared Wild Salmon | 62
Roasted Herb Tomato Risotto, Asparagus, Petite Salad, Burre Blanc

Pan-Seared Striped Bass | 66
Smashed Potato, Baby Artichokes, Oven-Roasted Tomato, Broccolini, Dried Kalamata Oil, Meyer Lemon Essence

Seared Filet of Beef | 68
Crisp Fingerling Potatoes, Sautéed Kale, Squash Purée, Roasted Romanesco Port Wine Glaze

Silent Vegetarian Option Available to Select as an Entrée

Vegetarian

Butternut Squash Risotto | Wild Mushrooms, Parmesan, Walnut Pesto

Garden Tart | Goat Cheese, Confit Vegetables, Aged Balsamic, Basil

Chili Relleno | Roasted Poblano, Oaxaca Cheese, Tomato Rice Pilaf, Salsa Verde

Vegan | 52

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

Cauliflower Steak | Corn Purée, King Mushrooms, Chimichurri Sauce

DESSERT

Milk Chocolate Mousse Dome | Banana-Passion Fruit Jam, Hazelnut Dacquoise (N)

Guava Tart | Frangipane, Coconut Meringue, Lime Chantilly

Raspberry “Donut” | Vanilla Bavarian, Poached Raspberries, Chambord Foam

Southern Key Lime | Crystallized Graham Cracker, Raspberry Jam, Coconut Ganache

Tahitian Vanilla Crème Brûlée | Seasonal Citrus Tea Cookie

Vegan Coconut Panna Cotta | Compressed Pineapple, Coconut Tuile (VF)

Personalize Your Dessert Presentation

Add a Chocolate Monogram or Corporate Identity Logo to Any Dessert.

Please Allow 3 Weeks for Special Orders.
Prices Minimum of 50 Pieces. Start at \$9 per guest.

TWO COURSE SALAD LUNCH

Includes | Hearth Breads, Butter, Freshly Brewed Coffee & Tea Service

ENTRÉE SALAD

Select One From Below

Southwest Chicken Caesar | 58

Romaine, Crispy Tortilla Strips,
Black Beans, Tomato Confit,
Shaved Parmesan, Roasted Corn,
Chipotle Caesar Dressing

Smoked Beef Tenderloin Salad | 62

Arugula and Red Endive, Charred Red
Onion, Crows Dairy Goat Cheese, Heirloom
Tomato Roasted Corn, Ranch Dressing

Ahi Tuna | 62

Rice Noodle, Toasted Sesame Seeds,
Bok Choy, Tomato & Bird's Eye Chili,
Thai Basil, Ginger Soy Vinaigrette

DESSERT

Select One From Below

Raspberry “Donut” |

Vanilla Bavarian, Poached Raspberries,
Chambord Foam

Southern Key Lime |

Crystallized Graham Cracker,
Raspberry Jam, Coconut Ganache

Tahitian Vanilla Crème Brûlée |

Seasonal Citrus Tea Cookie

Vegan Coconut Panna Cotta |

Compressed Pineapple, Coconut Tuile

GRAB & GO LUNCH

Includes a Bottle Water, Whole Fruit of the Moment, Side Salad, Crafted Sandwich, Vegetable Chips & Dessert

BUILD YOUR OWN LUNCH BOX | 52

Select One From Below

Potato |

Bacon, Scallions, Cheddar

Broccoli |

Shredded Carrot, Raisins,
Walnuts, Honey Mustard (V) (N)

Watermelon |

Cucumber, Pickled Red Onions,
Feta, Arugula, Balsamic Glaze (V)

Quinoa |

Cranberries, Roasted Butternut
Squash, English Peas, Raspberry
Champagne Vinaigrette (V)

SANDWICHES

*Groups of 150 & Under, Select Two -
For Groups of 151+, Select Three:*

Turkey Club | Bacon, Lettuce,
Tomato, Herb Mayonnaise

Tuna | Kalamata Olives, Haricot Vert,
New Potato, Roasted Tomato,
Watercress

Italian | Salami, Capicola, Ham,
Provolone Cheese, Roasted Peppers,
Pepperoncini, Oil & Vinegar

Roast Beef | Horseradish Mayonnaise,
Aged Cheddar, Caramelized Onions,
Arugula, Roasted Tomatoes

Caprese | Fresh Mozzarella,
Heirloom Tomatoes, Pesto Spread,
Balsamic Reduction (V)

Veggie Wrap | Carrot Hummus,
Baby Spinach, Feta Cheese,
Grilled Zucchini, Eggplant,
Portobello Mushroom (V)

DESSERT

Select One From Below

Chocolate Smore’s Cookie

Assorted Filled Donut

Fruit Cup

RECEPTIONS





RECEPTION | CHILLED HOR D'OEUVRES

MEAT & POULTRY | 9 EACH

Smoked Chicken Salad | Apples, Celery, Candied Walnut, Truffle Aioli

Deviled Egg | Wasabi Tobiko, Smoked Paprika (GF)

Seared Beef Tenderloin | Potato Cake, Foie Gras, Lingonberry Glaze

Maple Glazed Duck Breast | Peppered Ricotta, Rosemary Crostini

FISH & SEAFOOD | 9 EACH

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

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

Lobster Gazpacho Shooter | Chive Oil, Micro Chervil (GF)

Tuna Poke | Mango, Seaweed, Soya, Crushed Nuts (N)

VEGETARIAN | 9 EACH

Spiced Watermelon | Manouri Cheese, Balsamic Pearls, Micro Watercress

Herbed Goat Cheese | Roasted Pepper Jam, Basil Tartelette

Brie Cheese | Raisin Cranberry Crostini, Apricot Rosemary Gel

Roasted Tomato Bruschetta | Aged Parmesan, Garlic Toast



RECEPTION | HOT HOR D'OEUVRES

MEAT & POULTRY | 9 EACH

Crispy Chicken Bite | Spiked Honey, Pickled Fresno

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

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

Tandoori Marinated Chicken Satay | Cilantro Lime Yogurt

FISH & SEAFOOD | 9 EACH

Tempura Shrimp | Sriracha Aioli (SF)

New England Crab Cake | Citrus Mayonnaise (SF)

Coconut Shrimp | Orange Chili Sauce (SF)

Seared Scallop | Bacon, Foie Gras Supreme Sauce, Chervil (SF) (GF)

VEGETARIAN | 9 EACH

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)

RECEPTION | CHILLED STATIONS

DOMESTIC CHEESE DISPLAY | 34

Variety of Four Types of Cheese

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

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

MOZZARELLA BAR | 28

Burrata, Ciliegine, Stracciatella Di Bufala

Extra Virgin Olive Oil, Truffle Olive Oil,
Basil Pesto, Roasted Peppers

Capicola, Salami, Roasted Garlic,
Basil Marinated Heirloom Tomato

Grilled Rustic Ciabatta, Olive Oil Crostini

ANTIPASTI | 36

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

VEGETABLE CRUDITÉ | 16

Selection of Raw Vegetables

Dips | Roasted Tomato, Ranch, Hummus

CRAFTED POTATO CHIPS | 16 (V)

Sea Salt, Salt & Vinegar, Ranch

Dips | Sour Cream, Onion, Boursin

GUACAMOLE BAR | 26

Smokey & Charred | Roasted Corn, Smoked Onion, Cilantro,
Pico De Gallo, Fresh Chiles (V)

Drunken Nut | Don Julio Tequila Spiked, Lime, Sea Salt,
Pomegranate, Smoked Almonds (N)

Plain Jane | No Frills, Just Good Old' Fashioned, Freshly
Made Avocado Goodness (V)

Served With Fresh Fried Tortillas

HAND CRAFTED SUSHI | 38

Collection of Nigiri, Sashimi and Maki Rolls

Nigiri, BBQ Eel, Tuna, Salmon, Sashimi, Spicy Tuna,
California, Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

ICED SEAFOOD DISPLAY MARKET | 65 (SF)

Poached Shrimp, Oysters, Cherry Stone Clams

Condiments | Shallot Vinegar, Tabasco, Cocktail Sauce,
Wasabi Mayonnaise, Wrapped Lemon

Enhancements | Seasonal Market Price

Stone Crabs

Alaskan King Crab Leg

SHRIMP COCKTAIL DISPLAY | 35 (SF)

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

RECEPTION | HOT STATIONS

ARTISAN GRILLED CHEESE | 26

Ham & Cheese | Provolone, Tomato Jam, Giardiniera Relish
Cheesy Madness | Cheddar, Provolone, Asiago Cheeses (V)
Turkey & Bacon | Gruyère Cheese, Tomato, Dijonnaise

MAC & CHEESE | 26

Select Two From Below

Traditional | Velvety Cheese Sauce (V)
Short Rib & Gouda | 36 Hour Slow Braised Beef, Gremolata Crumb, Pickled Shimeji Mushrooms
Atlantic Lobster | Aged Vermont White Cheddar, Cognac, Chives, English Peas (SF)
Jalapeño | Applewood Smoked Bacon, Smoked Cheddar Cheese, Herb Crumb

Sliced Baguette, Green Olive Bread, Sardinian Crackers

PASTA | 28

Select Two From Below

Garganelle | Chicken, White Wine, Fresh Mozzarella, San Marzano Tomato, Basil
Gnocchi | Brown Butter, Grilled Vegetables, Crisp Sage, Roasted Zucchini
Gemelli | Shrimp, Toasted Bread Crumbs, Fontina Cream Sauce

BAJA COASTAL TACOS | 26

Blackened Mahi, Pulled Pork

Napa Cabbage, Lime, Hot Sauce Bar, Pickled Fresno, Chipotle Aioli
Guacamole, Pico de Gallo, Cotija Cheese
Warm Flour & Corn Tortillas

VALENCIA STYLE PAELLA* | 28 (SF)

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

Roasted Red Peppers, Onions, Tomato, Saffron Rice

Minimum of 50 Guests

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

SLIDER STATION* | 22

Select Two From Below

Wagyu Beef | Aged Cheddar, Applewood Smoked Bacon, Chipotle Aioli, Brioche
Pulled Pork | BBQ Sauce, Coleslaw, Pickle, Soft Roll
Mojo Pork Belly | Pickled Vegetable, Relish, Crispy Chicharrone, Fermented Soy, Bao Bun
Chicken Parmesan | Mozzarella Cheese, Pomodoro, Basil, Ciabattini Roll
Beyond Burger | “Vegan” Caramelized Onions, Tomato Jam, Russian Dressing, Wheat Roll (V)
Portobello | Fresh Mozzarella, Zucchini Squash, Roasted Tomatoes, Balsamic Glaze, Brioche (V)

Enhancement | Add Fries & Milk Shake Shooters | 16

Fries* | *Can Be Substituted With Potato Chips*

Parmesan Herb | Truffle Mayonnaise | **Sweet Potato** | Maple Chipotle Aioli
Shakes | Strawberry, Chocolate, Vanilla

PIZZA STATION* | NEAPOLITAN STYLE CRUST | 26

Select Two From Below

Margherita | Tomato Sauce, Mozzarella Cheese, Basil
Carne | Pepperoni, Soppresata, Mozzarella Cheese
New York | House-made Meatballs, Mozzarella, Basil, Crushed Tomatoes
Wild Mushrooms | Parmesan Cream, Spinach, Fontina, Ricotta Cheese, Pesto
Italian Sausage | Caramelized Onions, Oregano
Up to 200 People, Combined with other Stations

RECEPTION | CARVING STATIONS

All Carving Selections Served With Warm Silver Dollar Rolls

POULTRY

Oven-Roasted Turkey Breast | 22

Sage, Brioche Stuffing, Turkey Gravy, Cranberry Jam

Spatchcock Grilled Chicken | 20

Mushroom, Bacon and Pearl Onion Ragout, Natural Chicken Jus, Chicken Veloute, Apricot and White Sultana Chutney

Crispy Peking Duck | 24

Moo Shu Pancake, Julienne Cucumber, Spring Onion, Hoisin Sauce, Sambal, Pickled Stone Fruit

BEEF

New York Striploin | 26

Parmesan Fingerling Potatoes, Red Onion Marmalade, Green Peppercorn Cream, Mushroom Sauce

Beef Tenderloin | 42

Truffle Mashed Potatoes, Rosemary Balsamic Beurre Blanc, Pinot Noir Reduction, Collection of Mustards

Herbed Prime Rib of Beef | 34

Yukon Gold Pomme Purée, Horseradish Cream, Red Wine Sauce, Assorted Dinner Rolls

Skirt Steak | 22

Yucca Mash, Green Chimichurri, Pickled Red Onions

LAMB

Dijon Herb Crusted Rack of Lamb | 32

Goat Cheese Polenta, Roasted Garlic Sauce, Natural Jus

Spiced Marinated Leg of Lamb | 30

Carrot Purée, Basmati Rice, Mint Chutney, Lamb Jus

PORK

Orange Mojo Pork Tenderloin | 24

Yukon Mashed Potatoes, Caramelized Onions, Spicy Mustard

Bourbon Maple Glazed Ham | 20

Crushed Red Bliss Potatoes, Grain Mustard Sauce, Herbed Biscuits

FISH

Whole Florida Snapper | 29

Mango-Papaya & Cabbage Slaw, Chipotle Cream, Lime Wedges, Warm Corn Tortillas

Miso Glazed Pacific Sea Bass | 38

Steamed Lemongrass Rice, Grilled Bok Choy, Soy-Lime Butter Sauce, Sesame

Cedar Baked Salmon Fillet with Dill Cream Sauce | 26

Green Peas and Mint Risotto, Grilled Asparagus



ACTION DESSERT STATIONS

NITRO "COCO" RICE PUDDING | 18

Nitrogen Flash Frozen Coconut,
Poached Guava Shells, Lime Espuma,
Puffed Crispy Rice

CHOCOLATE DRAGONS BREATH | 18

Dark Chocolate Mousse Dome,
Spiced Caramel Sauce,
Roasted Hazelnut Praline,
Frozen Popcorn (N)

WARM MINI DONUT STAND | 18

Selection of Warm Donuts Made to Order
Infused Sugars | Cinnamon, Maple, Lemonade
Funky Cake Donuts (N)

S'MORES CAMPFIRE ON THE BEACH* | 18

Milk Chocolate Bar,
Dark Chocolate Bourbon Fudge,
Honey Graham Cracker,
Torched Marshmallow

CHURROS & SOFT SERVE ICE CREAM* | 18

Served with Authentic Cajeta Caramel Dipping
Sauces, Assorted Spiced Sugars

Horchata Soft Serve
"Cinnamon Infused Ice Cream
Made From Tiger Nuts and Vanilla Bean"

**Up to 200 People, Combined with other
Stations – Available Outdoors Only*

ITALIAN STYLE GELATO & SORBETTO | 18

Select Three Flavors From Below

Gelato | Dulce de Leche, Tahitian Vanilla,
Pistachio (N), Dark Chocolate, Hazelnut (N),
Salted Caramel, Rocky Road (N)

Sorbetto | Mango, Passion Fruit, Raspberry,
Lemon, Coconut, Banana, Strawberry

Waffle Cones, Sugar Cones

Assorted Toppings & Candies,
Toasted Nuts (N),
Whipped Vanilla Chantilly,
Bourbon Caramel, Dark Chocolate Fudge

JW SUNDAE STATION | 14

Select One From Below

Grilled Pineapple Sundae | Tahitian Vanilla
Gelato, Toasted Coconut, Rum Caramel,
Grilled Pineapple

Dark Chocolate Night | Rocky Road Gelato,
Warm Brownies, Dark Chocolate Fudge,
Toasted Marshmallow, Candied Almonds (N)

Pecan Pie Sundae | Sweet Cream Gelato,
Bourbon Pecan Sauce, Pie Crust Pieces, Honey
Whipped Cream (N)

CHOCOLATE & CANDY DESSERT DISPLAY | 22

Chocolate & Confections

Display of Seasonal Artisan Bon-Bons,
Chocolate Bars, Crafted Marshmallows,
Chocolate Covered Nuts (N)

Requires 5 Days Notice

BEVERAGES



EXCEPTIONAL PACKAGE

OPEN BAR | PER PERSON

One Hour | 51
Two Hours | 60
Three Hours | 65
Four Hours | 71
Each Additional Hour | 14

Wine | 16 per glass

Spirits | 16 per drink

Beer | 9 per drink

Non-Alcoholic | 8 per drink

WINE | 16 PER GLASS

White

Kim Crawford Sauvignon Blanc,
Sonoma Cutrer Chardonnay,
Santa Margherita Pinot Grigio,
Pink Flamingo Rosé

Red

Justin Cabernet Sauvignon,
Rutherford Merlot,
Meiomi Pinot Noir

Sparkling

La Marca Prosecco

SPIRITS | 16 PER DRINK

Tito's, Jack Daniels
Captain Morgan
Bacardi Light
Dewar's White
Don Julio Blanco
Tanqueray
Crown Royal
Makers Mark

BEER | 9 PER DRINK

Michelob Ultra, Bud Light,
Stella Artois, Corona Extra,
High Five IPA, White Claw

NON-ALCOHOLIC

8 PER DRINK

Assorted Soft Drinks,
Bottled Water

GRIFFIN PACKAGE

OPEN BAR | PER PERSON

One Hour | 57
Two Hours | 65
Three Hours | 71
Four Hours | 77
Each Additional Hour | 16

Wine | 19 per glass

Spirits | 19 per drink

Beer | 9 per drink

Non-Alcoholic | 8 per drink

WINE | 19 PER GLASS

White

Villa Maria Sauvignon Blanc,
Stags' Leap Chardonnay,
Pighin Pinot Grigio,
Whispering Angel Rosé

Red

Unshackled Cabernet,
Prisoner Red Blend,
La Crema Pinot Noir

Sparkling

Mumm Napa Brut Prestige

SPIRITS | 19 PER DRINK

Grey Goose
Captain Morgan
Bacardi Light
Glenfiddich 12 Year
Angel's Envy
Woodford Reserve JW
Hennessy VS
Don Julio 70
Bombay Sapphire
Basil Hayden

BEER | 9 PER DRINK

Michelob Ultra, Bud Light,
Stella Artois, Corona Extra,
High Five IPA, White Claw

NON-ALCOHOLIC

8 PER DRINK

Assorted Soft Drinks,
Bottled Water

TWENTY-FIVE & UNDER BAR PACKAGE

OPEN BAR | PER HOUR

One Hour | 36
Two Hours | 44
Three Hours | 50
Four Hours | 56
Each Additional Hour | 12

Wine | 16 per glass

Beer | 9 per drink

Non-Alcoholic | 8 per drink

WINE | *Select Three*

White

Kim Crawford Sauvignon Blanc,
Sonoma Cutrer Chardonnay,
Santa Margherita Pinot Grigio,
Pink Flamingo Rosé

Red

Justin Cabernet Sauvignon,
Rutherford Merlot,
Meiomi Pinot Noir

Sparkling | *Included*

La Marca Prosecco

SPIRITS | *Select Three*

Grey Goose
Bacardi Light
Captain Morgan
Bombay Sapphire
Maker's Mark
Crown Royal
Don Julio Blanco

ENHANCEMENTS PER PERSON

Woodford Reserve JW | 10
Hennessy VS | 18
Don Julio 70 | 10

BEER | *Select Three*

Michelob Ultra, Bud Light,
Stella Artois, Corona Extra,
High Five IPA, White Claw,
High Noon

NON-ALCOHOLIC

8 PER DRINK

Assorted Soft Drinks,
Bottled Water



VIP Wine Selection | Per Bottle

WHITE

Chardonnay Stag's Leap | 77

Chardonnay Prisoner | 80

Chardonnay Jordan,
Russian River Valley, CA | 94

Chardonnay Grgich Hill Estate,
Napa Valley, CA | 90

Viognier, Stags Leap Winery,
Napa Valley, CA | 105

RED

Red Blend,
Paraduxx Z, Napa Valley, CA | 140

Red Blend,
Quilceda Creek, CVR,
Columbia Valley, WA | 220

Red Blend,
Stag's Leap 'Investor' | 114

Red Blend,
Stag's Leap Hands of Time | 90

Pinot Noir,
Joseph Swan, Cuvée de Trois,
Russian River Valley, CA | 174

Merlot,
Duckhorn, Napa, CA | 165

Cabernet Sauvignon,
Caymus, Napa Valley, CA | 220

Cabernet Sauvignon,
Stag's Leap Cellars,
Artemis, Napa Valley, CA | 155

Cabernet Sauvignon,
Simi Landslide Vineyard,
Alexander Valley, CA | 122

Cabernet Sauvignon,
Cakebread, Napa Valley, CA | 193

Cabernet Sauvignon,
Nickel & Nickel,
Oakville Napa Valley, CA | 286

SPARKLING WINE

Chandon Brut | 70

CHAMPAGNE

Moet & Chandon | 110

Veuve Clicquot | 150



Specialty Beverages | Per Drink

COCKTAILS | 23

French 75

Gin, Lemon Juice, Prosecco, Simple & Dark Cherry Syrup, Lemon Twist

Green Tea Triple

Kettle One Botanical, Cucumber & Mint Vodka, St. Germain Elderflower, Lime Juice, Green Tea, Simple Syrup

Island Margarita

Tequila, Triple Sec, Simple Syrup, Grenadine | Add: Spicy Jalapeño Tequila

Marco Island Summer

Gin, Ginger Syrup, Soda Water, Mint, Blue Curacao, Cherry

South Beach

Gin, Fresh Mint Leaves, Fresh Lemon Juice, Club Soda, Simple Syrup

About Thyme

Hendricks Gin, St. Germain Elderflower, Fresh Lime & Thyme

Rum & Coconut Iced Coffee

Rum, Coffee, Sugar, Coconut, Toasted Coconut

Blue Latitude

Rum, Blue Curacao, Orange Juice, Lemon-Lime Soda

Peach Mango Rum Splash

Silver Rum, Grand Marnier, Peach Mango Juice, Grenadine, Fresh Lime Squeeze

Atlantic Breeze

Bacardi Light Rum, Orange Juice, Pineapple Juice, Mango Juice, Passion Fruit Juice, Grenadine

Sweet Poison

Coconut Rum, White Rum, Pineapple Juice, Blue Curacao

Bushwacker

Kahlua, Dark Rum, Cream of Coconut, Dark Crème de Cacao, Milk

Electric Iced Tea

Vodka, Light Rum, Tequila, Gin, Blue Curacao, Sour Mix, Lemon-Lime Soda

Cucumber Cooler

Kettle One Botanical Cucumber, Simple Syrup, Coconut Water, Sliced Cucumber, Fresh Mint & Lime

Yaax' HA

Tequila Blanco, Cucumber, Ginger, Mint, Lime Juice

Honey Crush

Grapefruit Vodka, Lemon Juice, Wildflower Honey Water, Grapefruit Juice, Fresh Lemon Wedge

La Dolce Vida

Kettle One Botanical, Cucumber & Mint Vodka, Pineapple Juice, Lemon Juice, Triple Sec, Simple Syrup

Specialty Beverages | Per Drink

REFRESHERS | 17

Low Alcohol by Volume

Bushwacker

Cream of Coconut, Kahlua, Dark Crème de Cacao, Milk

Rosé Spritzer

Sparkling Rosé, Peychaud's Bitters, St. Germain Elderflower, Fresh Lemon

522 North Pinckney Cocktail

Chilled Sparkling Wine, Campari, St. Germain Elderflower, Fresh Pink Grapefruit Juice,

Mystically Mint

Elderflower Liqueur, Fever Tree Soda Water, Cucumber Juice, Fresh Lime, Mint & Basil

Apparent Sour

Aperol, Elderflower Liqueur, Lime Juice

MOCKTAILS | 14

Non-Alcoholic

Chocolate Grasshopper Mocha

Sweetened Condensed Milk, Heavy Cream, Mint Extract, Chocolate Syrup, Strong Coffee, Whipped Cream

White Bee

Fresh Blackberries, Squeezed Lemon Juice, Vanilla Extract, Honey, Club Soda

Caramel Apple

House-made Caramel Sauce & Brown Sugar Rim, Apple Cider, Ginger Beer

Yaax' HA

Cucumber, Ginger, Mint, Lime Juice

Honey Crush

Grapefruit Juice, Lemon Juice, Wildflower Honey Water, Fresh Lemon

Spicy Pineapple

Agave Syrup, Pineapple Juice, Fresh Lime Juice, Jalapeño

Siren

Apple Juice, Cranberry Juice, Orange Juice, Fresh Orange

Kiwi Mojito

Kiwi Purée, Coconut Water, Simple Syrup, Club Soda, Fresh Mint Leaves & Lime Wedges

Pineapple Peach Agua Fresca

Kiwi & Peach Purée, Coconut Water, Simple Syrup, Club Soda, Fresh Mint Leaves & Lime Wedges

PG-13 Singapore Sling

Pomegranate Juice, Mango Juice, Pineapple Juice, Tonic Water, Fresh Mint & Lime Juice

Rainbow Coconut Water Spritzers

Raspberries, Strawberries, Cherry, Peach, Pineapple, Blueberries, Blackberries, Fresh Mint & Lime, Coconut Water, Vanilla Seltzer

DINNER



Dinner Buffet Selection

Includes | Bread, Butter, Freshly Brewed Coffee & Tea Station

A Night in Positano | 150

SALADS

Market Greens | Romaine, Spinach, Radicchio Salad, Arugula, Focaccia Croutons, Barolo Dressing (V)

Panzanella | Croutons, Cappicola, Tomatoes, Cucumber, Asiago Cheese, Aged Balsamic Vinaigrette

ANTIPASTI

Marinated Mushrooms (V)

Grilled Asparagus | Shaved Parmesan, Lemon Zest (V)

Marinated Zucchini | Yellow Squash, Eggplant, Basil Oil (V)

Roasted Red & Yellow Peppers | Sweet Garlic (V)

Citrus Marinated Olives | Stuffed Cherry Peppers (V)

Red & Yellow Semi-Dried Tomatoes (V)

CHEESE & CURED MEAT STATION

Soft Pecorino, Aged Parmesan, Marinated Mozzarella

Prosciutto, Salami

Truffle Honey, Dried Fruit, Sardinian Crackers

PASTA

Orecchiette | Rock Shrimp and Crab, Green Peas, Mint Pesto (SF)

Bucatini | Tomato & Cream Fondue, Dried Chile (V)

MAIN COURSE

Chicken Saltimbocca | Fresh Mozzarella, Sage, Madeira Jus

Branzino | Tomato-Olive & Caper, Olive Oil & Fresh Herbs

Braised Short Rib | Creamy White Polenta, Mushroom Ragu, Sangiovese Reduction

SIDES

Creamy White Polenta

Broccoli | Sautéed Garlic & Fresh Parsley

DESSERTS

Amalfi Coast Lemon Mousse | Almond Sable (N)

Sicilian Pistachio Cake | Blood Orange (N)

Hazelnut Rocher | Soft Caramel (N)

Crostata | Roasted Balsamic Strawberries

Panna Cotta | Macedonia di Frutta

Dinner Buffet Selection

Includes | Bread, Butter, Freshly Brewed Coffee & Tea Station

Southern Comfort | 150

SALADS

Spinach | Baby Spinach Leaves, Frisée, Pine Nuts, Crimini Mushrooms, Roasted Peppers, Champagne Dressing (V)

JW BLTA | Hearts of Romaine, Applewood Smoked Bacon, Semi-Dried Tomatoes, Haas Avocado, Ranch Dressing

SMALL PLATE

Ceviche | Red Snapper | Lime, Aji Amarillo, Avocado, Shaved Onion (GF)

MAIN COURSE

Shrimp & Grits | Local Grits, White Cheddar, Tabasco Cream (SF)

Fried Chicken | Country Gravy, Hot Honey

Florida Grouper | Mango-Papaya Relish, Champagne Butter Sauce, Lime Wedges

Carved Prime Rib* | Pan Au jus, Horseradish Cream

Served With Warm Silver Dollar Rolls

SIDES

Mashed Potatoes | Farm Butter, Chives (V)

Green Bean Casserole | Wild Mushrooms, Creamy Fondue, Crispy Onions (V)

Seasonal Steamed Vegetables | Shallot Butter (V)

DESSERT

Key Lime Pie | Fresh Cream, Raspberry Crunch

Cheesecake | Blueberries, Lemon Jam

Carrot Cake | Mascarpone Icing

6 Layer Chocolate Trifle | Whipped Chocolate Ganache

Warm Apple Cobbler | Vanilla Gelato

Dinner Buffet Selection

Includes | Bread, Butter, Freshly Brewed Coffee & Tea Station

Gulf Coast Food Festival | 170

BREAD

Warm Corn Bread Muffins

Plain & Jalapeño, Whipped Honey Butter

SOUP

Clam Chowder | Spiced Oyster Crackers

SALADS

Baby Greens | Cucumbers, Carrots, Spiced Pecans, Orange-Honey Vinaigrette (GF) (N)

Little Gem Greens | Hard-Boiled Egg, Bacon, Oven-Roasted Tomatoes, Cilantro Vinaigrette (GF)

MAIN COURSE

Key West Pink Shrimp | Grilled Corn, Cilantro, Tabasco Cream

Diver Scallops | Cooked In Cast Iron Skillet, Citrus Butter

Vegetarian Paella | Saffron Rice, Black Beans, Peas, Asparagus, Peppers, Olives (VF)

CARVING

Cajun Black Grouper | Shaved Cabbage-Cilantro, Grilled Mango-Papaya Slaw, Chipotle Cream, Lime Wedges, Warm Corn Tortillas

Santa Maria Grilled Tri-Tip | Dry Rubbed & Lightly Smoked, Pickled Onions, Chimichurri

SIDES

Charred Brussels Sprouts | Maple Bacon Butter (GF)

Celery Root-Potato Purée (V) (GF)

Jasmine Rice | Green Onion, Fried Garlic (V) (GF)

DESSERT

Pistachio Bar |

Farm Raspberries, Milk Chocolate Ganache (N)

Mango Tropics Verrine |

Coconut Custard, Crispy White Chocolate, Passion Fruit

Chocolate Delice |

Velvet Mousse, Hazelnut Crisp (N)

Yuzu Vacherin |

Speculoos Cookie, Mandarin Jam

Warm Blueberry Cobbler |

Whipped Crème Fraiche, Lemon Zest

Dinner Buffet Selection

Includes | Bread, Butter, Freshly Brewed Coffee & Tea Station

Paradise Luau | 180

ISLAND SALADS

Grilled Pineapple & Papaya | Kale, Shallots,
Crushed Macadamia Nuts, Citrus Dressing (N) (V)

Hearts of Palm | Fennel, Cabbage, Green Onions,
Sweet Chili Vinaigrette (V)

Macaroni | Shredded Carrots, Creamy Dressing,
Cider Vinegar (V)

SMALL PLATE

Mango Ceviche | Mango Lime Purée, Fresno Chili,
Coconut Flakes, Petite Cilantro (N)

MEATS

Huli-Huli Chicken | Palm Sugar-Soy-Glaze, Roasted Pineapple

Kalbi Beef Short Rib⁺ | Toasted Sesame Seeds, Scallions

Roasted Suckling Pig | Kalua Barbeque, Spicy Rum Sauce,
Pickled Vegetables

Served With Hawaiian Sweet Rolls

SIDES

Pineapple Coconut Fried Rice (V)

Sautéed Green Beans | Ginger, Cashews, Sweet Soy (N) (V)

Bok Choy | Steamed (V)

DESSERT

Coconut Haupia | Roasted Pineapple

Polynesian Brownies | Almond Rocher (N)

Rum Cake | Orange Scented Raisins

Sliced Tropical Fruit

Dinner Buffet Selection

Includes | Bread, Butter, Freshly Brewed Coffee & Tea Station

Land & Sea | 210 (50 Guest Minimum)

SALAD

Caesar | Romaine Lettuce, Herbed Garlic Croutons, Shaved Parmesan, Caesar Dressing (V)

Roasted Heirloom Carrots | Baby Greens, Toasted Pistachio, Bacon-Maple Vinaigrette (N)

Oven Roasted Beets | Arugula, Frisée, Pickled Fennel, Goat Cheese, Crispy Shallots, Sherry Vinaigrette (V)

MAIN COURSE

LAND

Grilled Delmonico Steak | Dry Rubbed, Steakhouse Sauce, Red Chimichurri, Balsamic Cipollini Onions

Chicken Thighs | Garlic & Lemon Butter

SEA

Grilled Lobsters, Drawn Butter | Served with Cheddar Biscuits (SF)

Carved Miso Glazed Pacific Sea Bass | Soy-Lime Butter Sauce, Sesame Teriyaki Glaze

Grilled Jumbo Shrimp | Jerk Honey Butter Glazed (SF) (GF)

SIDES

Truffle Mashed Potatoes

Creamed Corn (V)

Crispy Brussels Sprouts

Grilled Asparagus (V)

Steamed Lemongrass Rice (V)

DESSERTS

Seasonal Fruit Tart

Tres Leche | Compressed Pineapple

Carrot Cake | Cream Cheese Icing

S'mores Campfire on the Beach⁺ | A Dynamic Experience of Open Flame Torched Marshmallows & Chocolate

Milk Chocolate, Dark Chocolate, Bourbon Fudge Sauce, Marshmallow Fluff, Honey Graham Cracker, Cookie Cylinders of Marshmallow, Rocky Road Ice Cream (N)

Dinner Buffet Selection

Includes | Bread, Butter, Freshly Brewed Coffee & Tea Station

The Taste of JW Marco Island | 230 (100 Guest Minimum)

KORALS ASIAN FLARE

Hand Crafted Sushi

Collection of Nigiri & Maki Rolls

Nigiri | BBQ Eel, Tomago, Salmon, Hamachi

Maki | Tempura Shrimp (SF), California,
Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

TESORO MEDITERRANEAN COASTAL

Cold Mezzah | Hummus, Baba Ganoush,
Tabbouleh, Warm Pita (V)

Platters | European Cured Meats & Cheeses

Wood Fired Flat Breads⁺

Fungi | Wild Mushroom, Truffle, Parmesan (V)

Caprese | Burrata, Basil, Tomato (V)

Carnivore Delight | Spicy Salami

ARIO STEAKHOUSE

Individual Salad

Caesar | Parmesan Cheese, Anchovies,
Creamy Dressing (V)

Carved Prime Beef Tenderloin | Au Poivre Sauce,
Horseradish Cream

Sides

Mashed Potatoes (V)

Maple-Bacon Brussels Sprouts

Parker House Rolls

KANE POLYNESIAN DELIGHT

Wonton Chips | Pineapple Jam

Vegetable Spring Rolls | Sweet Chili Sauce (V)

Chicken Skewer⁺ | Teriyaki Glaze

Pork Belly Bao | Steambun, Cucumber,
Green Onion, Hoisin

QUINN'S CLASSIC BEACH CUISINE

Iced Seafood Display Market (SF)

Poached Shrimp, Crab Claws, Oysters, Clams

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

Carved Whole Florida Snapper (GF)

Smashed Avocado, Shaved Cabbage-Cilantro,
Grilled Mango-Papaya Slaw, Chipotle Cream,
Warm Corn Tortillas

CAFÈ SAN MARCO DESSERTS

Strawberry Cream Puff | Whipped Mascarpone

Key Lime Bar | Finger Lime, Farm Raspberries

Tropics Verrine | Alphonso Mango, Coconut
Custard

Chocolate Delice | Velvet Mousse, Hazelnut Crisp

ITALIAN STYLE GELATO & SORBETTO STATION

**Dulce de Leche, Tahitian Vanilla,
Strawberry Sorbet**

Waffle Cones, Sugar Cones

Assorted Toppings & Candies, Toasted Nuts,
Whipped Vanilla Chantilly, Bourbon Caramel,
Dark Chocolate Fudge



THREE COURSE PLATED DINNER SELECTIONS

Includes | Hearth Breads, Butter, Salad, Entrée, Silent Vegetarian, Dessert, Freshly Brewed Coffee & Tea Service

CHILLED APPETIZERS & 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)

Iceberg Wedge | Crisp Bacon, Cherry Tomato, Pickled Red Onions, Blue Cheese Dressing

Burrata | Watercress & Basil Pesto, Dried Olives, Confit Tomato, Black Bread Crisp (V), Golden Beets, Baby Greens, Red Endive

Grapefruit | Fromage de Chevre, White Balsamic Dressing

Poached Pear | Arugula, Frisée, Candied Walnuts, Aged Sherry Vinaigrette (V) (N)

Gulf Shrimp Cocktail | Marie Rose Sauce *\$10 Supplement (SF)

(N) Contain Nuts (V) Vegetarian (GF) Gluten Free (SF) Shellfish | Enhancements may be added for an additional cost. 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%.

THREE COURSE PLATED DINNER SELECTIONS

Includes | Hearth Breads, Butter, Salad, Entrée, Silent Vegetarian, Dessert, Freshly Brewed Coffee & Tea Service

ENTRÉE

Chicken Milanese | 120

Roasted Garlic Whipped Potato,
Delta Asparagus,
Lemon-Caper Sauce

Roasted Free Range Chicken | 120

Asparagus, Root Vegetable Hash,
Sweet Potato Purée,
Caramelized Pearl Onions,
Roasted Jus

Atlantic Seared Salmon | 120

Beluga Lentils, Cauliflower Purée,
King Mushrooms, Roasted Romanesco,
Tomato- Chardonnay Butter

Miso Glazed Sea Bass | 145

Parsnip Purée, King Mushroom, Bok Choy,
Soy-Lime Butter

Soz. Filet of Beef | 175

Cauliflower Purée, Truffle Bread Pudding,
Young Vegetables, Port Wine Sauce

Braised Short Rib | 150

Herbed Polenta, Asparagus, Pickled Cipollini,
Shimeji Mushrooms, Natural Jus

New York Strip | 150

Roasted Fingerling Potatoes, Charred Carrots,
Baked Onion Jam, Sauce Au Poivre

SILENT VEGETARIAN | VEGAN OPTION

Select One From Below

Vegetarian

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

Garden Tart | Goat Cheese, Confit Vegetables,
Aged Balsamic, Basil

Chile Relleno | Roasted Poblano, Oaxaca
Cheese,
Tomato Rice Pilaf, Salsa Verde

Vegan

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

Cauliflower Steak | Corn Purée,
King Mushrooms, Chimichurri Sauce

PLATED DINNER DESSERTS

Select One From Below

Dark Chocolate Mousse Dome | Maracaibo
Chocolate, Soft Caramel Center, Crunchy
Praline, Gianduja Gelato

Hazelnut Dacquoise Terrine | Lemon
Confiture,
Milk Chocolate Bavarian, Almond Financier (N)

Warm Chocolate Cake | Morello Cherry Confit,
Pistachio Gelato (N)

Florida Key Lime Pie | Raspberry Confit,
Crystallized Graham Cracker

Warm Apple Crisp | Calvados Streusel,
Spiced Vanilla Gelato

Tres Leches | Roasted Pineapple, Rum Soaked
Cake, Caramelized Coconut

Exotic Fruits Vacherin | Mango Sauce,
Passion Fruit Cremoso,
Vanilla Whipped Ganache (N)

Personalize Your Dessert Presentation

Add a Chocolate Monogram or
Corporate Identity Logo to Any Dessert.

Please Allow 3 Weeks for Special Orders.
Prices Minimum of 50 Pieces.
Start at \$9 per guest.

SOUP | 12

Loaded Baked Potato | Bacon,
Aged Cheddar Cheese, Chives, Truffle Oil

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

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

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

HOT APPETIZERS | 16

Jumbo Lump Crab Cake | Fried Green
Tomato, Corn Salsa, Jalapeño Agave Drizzle

Gulf Shrimp Scampi | Purple Grits, Garlic,
Buerre Blanc, Dried Chiles (SF)

Crispy Pork Belly | Toasted Garbanzo,
Blackberry Gastrique

Scallops | Garlic, Citrus Buerre Blanc,
Herb Sourdough Crumble, Micro Salad

SORBETS | 8 (GF) (V)

Wild Strawberry Sorbet | Elderflower
Consommé

Key Lime Sorbet | Raspberry Gelée,
Coconut Espuma

Mango Sorbet | Passion Fruit Gel,
Blackberry Foam

ENTRÉE DUET

Beef Filet & Butter-Poached Maine Lobster Tail | 190

Chive Lemon Ricotta Ravioli, Pencil Asparagus,
Pommes Mousseline, Chanterelles,
Black Truffle Demi

Barolo-Braised Short Rib & Miso Sea Bass | 185

Roasted Heirloom Carrot, Bloomsdale Spinach,
Potato Dauphinoise, Barolo Demi

Filet of Beef & Shrimp Scampi | 185 (SF)

Cauliflower Purée, Truffle Bread Pudding,
Young Vegetables, Port Wine Sauce

THE SMALL PRINT



TERMS & CONDITIONS

MENU TASTING

A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of \$45,000 or more. Based on availability prior to the event for up to four persons. Additional attendees can be accommodated at 50% of the menu price.

SPLIT MENUS

If multiple entrées are requested, the salad, entrées sides, and dessert will be the same for all guests. You may choose up to three entrée proteins for your function. The cost for the higher price entrée will be charged for all choices.

DISCLAIMER | BREAKFAST

Breakfast and Enhancements are charged on a guarantee or actual attendance if greater than guarantee. Breakfast is designed for a maximum of one and one-half hours of service. Additional hours are available at an additional charge of \$10 per person, per hour. Food items are NOT transferable to other function rooms. 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.

DISCLAIMER | LUNCH BUFFET

Buffet Luncheons are charged on guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of two hours of service.

Additional hours are available at an additional charge of \$10 per person, per hour. Food items are NOT transferable to other function rooms.

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.

Guests may select another menu other than the Daily Lunch Menu with a surcharge of \$20 per guest.

DISCLAIMER | RECEPTION

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 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.

BUFFET MEALS

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 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.

TERMS & CONDITIONS

PRICES & 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.

FEES

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 75 guests.

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.

BEVERAGE PACKAGES

Prices are quoted on a per person basis. A fee of \$225 per bartender will be applied to package bars up to 4 hours. Generally, one bartender is required per 75 guests. Each additional hour is \$100 per bartender. Table side wine service is not included in package bars. Please refer to the wine list for bottle pricing. Consumption Bars require a minimum of 25 people for service. Bar service under 25 people will be based on a package/per person price, with a minimum revenue required of \$500.

FOOD & 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.

TERMS & CONDITIONS

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.

OUTDOOR FUNCTIONS & WEATHER CALL

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 (such as lightning) 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.

SIGNAGE & LITERATURE

Signage is to be used outside meeting 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 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.

BEACH EVENTS

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 1st and October 31st, all Beach functions must conclude by 8:00 pm and cannot begin prior to 8:00 am. Larger functions with extensive setup requiring 1½ hours of tear down must conclude by 8:30 pm.

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 per officer, per hour (4 hour consecutive minimum). Arrangements must be made in advance for Loss Prevention officers to be present.



JW MARRIOTT
MARCO ISLAND BEACH RESORT

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