

# LIFT THE VEIL

ON SEASIDE WEDDINGS



LET US BRING YOUR SPECIAL DAY TO LIFE AT THE ARUBA MARRIOTT RESORT & STELLARIS CASINO. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, DREAMS COME UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.

## WEDDING PROFILE

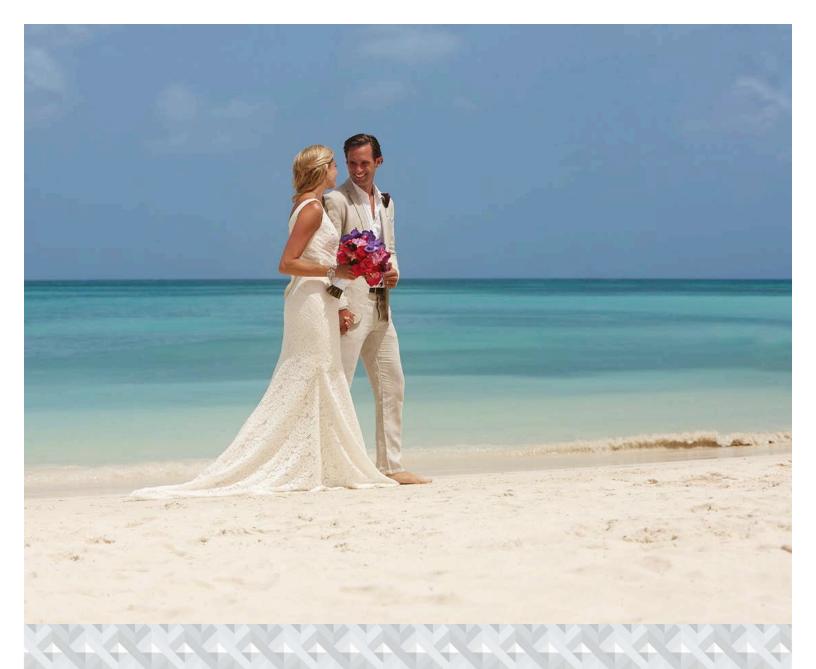
#### **COUPLE INFORMATION**

First Name:	Fi	rst Name:
Last Name:	La	st Name:
Date of Birth:	Da	ate of Birth:
Address:	Ac	ddress:
State:	St	ate:
Zip Code:	Ziį	p Code:
Telephone:	Te	elephone:
E-mail:	En	mail:
Marriott Bonvoy Number: *Marriott Bonvoy Number should match Marriott Bo	nvoy Member Contact Info.	
	WEDDING INFORMA	ATION
Desired Wedding Date:	# of people:	# of Rooms:
Arrival Date:	Departure	Date:
Desired Wedding Date: *Only if applicable.	CIVIL WEDDING INFOR # of people:	MATION

**NOTES** 

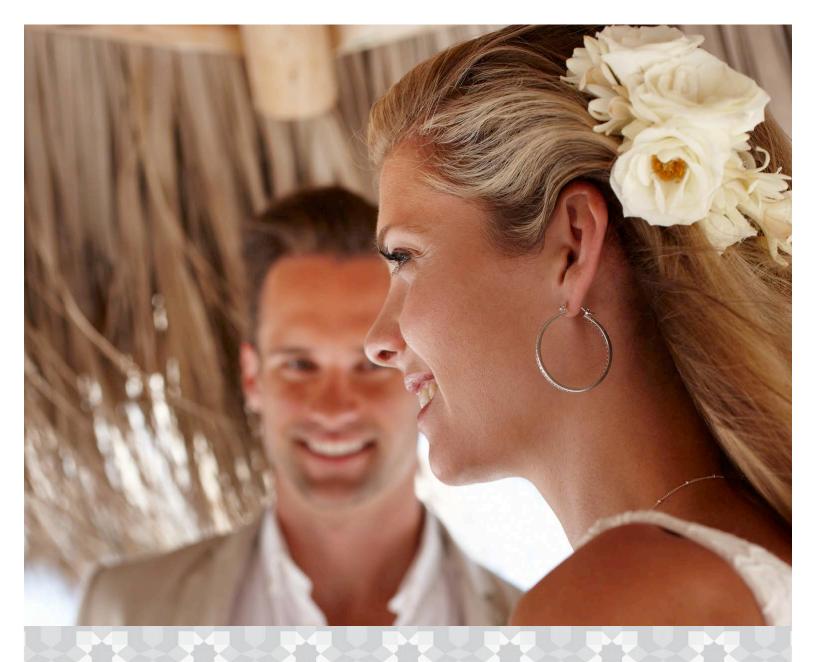






## YOUR RESORT

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
ARUBA MARRIOTT RESORT & STELLARIS CASINO WILL EXCEED EVERY EXPECTATION. FROM
INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED
LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN
AFFAIR TO REMEMBER.



## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES
FOR THE PERFECT BACKDROP TO YOUR "I DOS."

#### WEDDING PALETTES

#### SEASIDE SERENITY

- White bamboo two-pole arch with white drapery
- Non-denominational officiate including wedding certificate as a keepsake
- White folding chairs (\$7.50 per additional chair)
- Signing pedestal
- Bridal bouquet of all white roses or white calla's and matching boutonniere
- One tier white fondant cake
- One hour steel drum player
- One bottle of sparking wine (serves 5 guests)
- Services of the resort's onsite wedding coordinator

Package Starting Price: \$2075

Package is based up to 30 guests (cost applies for additional guests)

#### TOUCH OF ROMANCE

- Natural bamboo or white bamboo two-pole arch with white drapery
  - Non-denominational officiate including wedding certificate as a keepsake
  - White Folding or Natural Light Brown Folding
  - Signing pedestal
  - Bridal bouquet of all white roses, white or orange callas and matching boutonniere
  - One tier white fondant cake
  - · One hour steel drum player
  - One bottle of sparking wine (serves 5 guests)
  - Services of the resort's onsite wedding coordinator

Package Starting Price: \$2650

Package is based up to 30 guests (cost applies for additional guests)

#### RUSTIC ELEGANCE

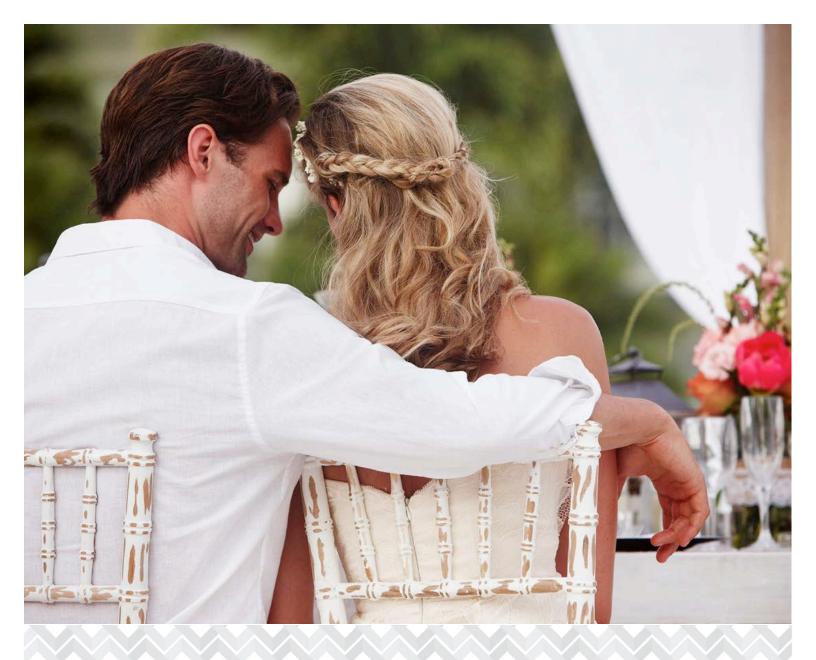
- Wooden brown or brown washed gazebo with complete white drapery
- Non-denominational officiate including wedding certificate as a keepsake
  - Dark Brown Chiavari with Cushions OR Wooden Crossback Chairs
  - Signing pedestal
  - White rose centerpiece for signing pedestal
  - Six lanterns for aisle décor
  - Bridal bouquet of all white roses, white hydrangea and white rose boutonniere
  - One tier white fondant wedding cake
  - One hour steel pan player
  - One bottle of sparking wine (serves 5 guests)
  - Services of the resort's onsite wedding coordinator

Package Starting Price: \$3300

Package is based up to 30 guests (cost applies for additional guests)

Prices include 1.5% BBO tax, 3% BAZV, 1.5% BAVP and subject to 22% service charge.

Prices are subject to change.



## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

#### RECEPTION PALETTES

#### SEASIDE SERENITY

- Round tables of 10 guests
- White table cloth and white napkins (dinner setup included)
- Table runner of white damask, taffeta or taffeta crinkle
- Centerpiece consisting of a medium clear square vase with white roses, white hydrangeas and moluccella green flowers
- White folding chairs

Price per table: \$265

#### TOUCH OF ROMANCE

- Round tables of 10 guests
- White table cloth and white napkins (dinner setup included)
- Table runner of white, blue or orange taffeta, crinkle or taffeta crinkle
- Centerpiece consisting of a medium glass vase with white roses, fuchsia or orange flowers and moluccella green flowers
- Brown folding chairs with fuchsia and orange sashes

Price per table: \$320

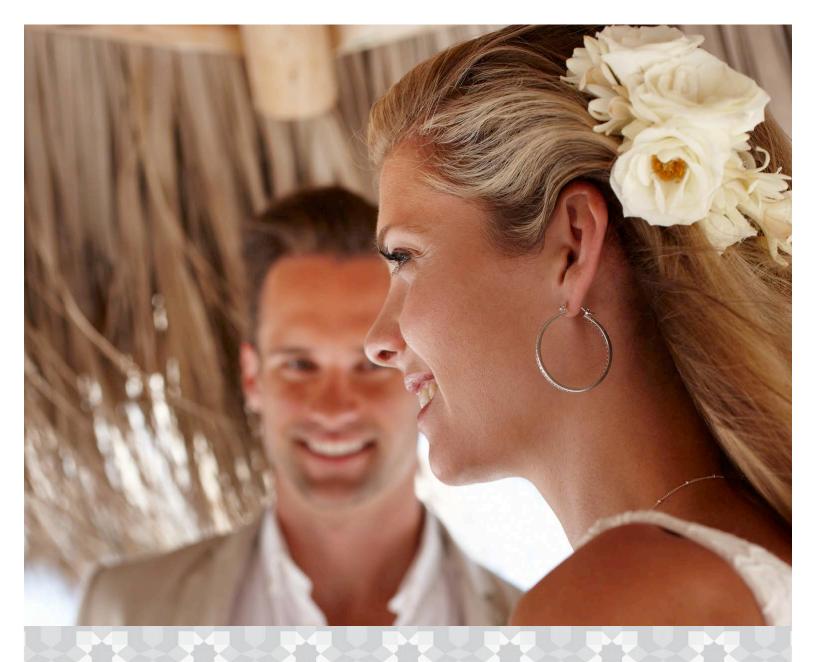
### RUSTIC ELEGANCE

- Round tables of 10 guests
- White table cloth and white napkins (dinner setup included)
- Champagne overlays
- Gold plate and silver plate chargers
- Centerpiece consisting of a dark brown or medium glass vase decorated with green flowers and ribbon
- White washed chiavari chairs or dark wood chairs with ivory cushions

Price per table: \$400







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	RESORT CEREMONY LOCATIONS	COST
	Adult pool rental fee   Exclusive space (6PM – 10PM)	\$2000
	South beach   West beach   Vela beach   La Vista patio	\$0
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-	OFFICIANT	COST
	Non-denominational officiate including commemorative wedding certificate as a keepsake	\$500
	Non-denominational officiate including sand ceremony (excluding sand/vases)	\$575
	Civil ceremony	\$600
		! 
_	ARCH & GAZEBOS	COST
	Arches & Gazebos – Variety of options	\$700 - \$1500
	Mandap	Pricing Quoted upon request
	Upgrade of aisle with rose petals	\$500
	Flowers for aisle chairs	\$150 each
	Plywood Runner	\$1100
	Plywood Runner for Bridal Party	\$1500
	Aisle of Lanterns (brown or white lanterns, 6 pieces)	\$150

DECOR	COST
Brown wooden rectangular tables (fits 8 guests)	\$150 each
White resin chairs	\$7.50 each
Chiavari chairs (gold, silver, white, clear)	\$12.50 each
Brown folding chairs	\$9.50 each
Bamboo folding chairs	\$9.50 each
Tablecloths (variety)	\$55 each
Table runners (variety)	\$35 each
Napkins	\$5 each
Tiki torches	\$10 each
Lanterns	Starting at \$35 each
Votive candles (5)	\$5
Wireless LED lights to place underneath tables	\$75 each
Envelope box (rental)	\$35
Cake knife (rental)	\$10
Shoe rack with sign	\$200
Beach signs	\$35 each

D E C O R	COST
GOBO creation with initials (initials 3 months in advance)	\$850
Canopy (fits table of 10)	\$600 each
Twinkle string lights per tree	\$65
Lounge area (seats 10 guests)	Starting at \$1000



C A K E	COST
One tier wedding cake (serves 25) – topped with fresh flowers at additional cost	\$180
Two tier wedding cake (serves 40) – topped with fresh flowers at additional cost	\$380
Three tier wedding cake (serves 50) – topped with fresh flowers at additional cost	\$475
Each added tier after three tier	\$100
WELCOME DRINK TOAST	COST
Bottle of sparkling wine for wedding toast (serves up to 5 guests)	\$45
Signature cocktails	\$12 per person
Coconut man chopping open ice cold coconuts offered to guests (minimum 50 coconuts per event)	\$10 each + \$150 / hour
Cigar roller	\$250/hour + \$10 per cigar





	PHOTOGRAPHY (DIGITAL ONLY)	COST
	1 hour	\$750
	Each additional hour	\$700
_	VIDEOGRAPHY	COST
	1 hour	\$1470
	2 hours	\$2500
	3 hours	\$3800
	Each additional hour	TBD by event Manager directly with client
	LIVE STREAM SERVICE	COST
	<ul> <li>Video Ceremony Livestream Package</li> <li>Package includes: <ul> <li>1 Cinematographer covering the ceremony for an hour (2 camera angles)</li> <li>1 Webcaster</li> <li>Private (pre-shared) link to Share with family back home before the big day.</li> <li>10-20 minutes edited recording video (livestream recording) delivered through a Dropbox link.</li> </ul> </li> </ul>	\$2450
	Additional hours could be booked in order to cover for example: - First Dance - Cake Cutting - Speeches	\$1050

	BRIDAL SERVICES APPOINTMENT UPON REQUEST	COST
	Bridal make-up	\$175
	Make-up trial	\$175
	Bridal hair styling	Starting at \$225
	Guest make-up	\$150
	Guest hair styling	Starting at \$200
_	ENTERTAINMENT	COST
	1 sound system, 1 speaker, 1 microphone	\$475
	Steel pan music (1 hour, one player) Additional hour	\$800 \$300
	DJ entertainment (minimum 3 hours, includes MC for one hour) Additional hour for DJ	\$1150 \$350
	Additional DJ setup fee	\$300
	Instrumental Delight – Saxophonist (one hour) Additional hour	\$800 \$480
	Instrumental Delight – Guitarist (one hour) Additional hour	\$800 \$490
	Instrumental Delight – Violinist (one hour) Additional hour	\$800 \$480

Note: Live bands are available. Request more information from your Wedding Planner.

F L O W E R S	COST
Bridal bouquet arrangement of roses, calla lilies or hydrangeas	\$195
Upgrade of flower bouquet to orchids	\$250
Upgrade of tropical flowers	\$250
Boutonniere to match bridal bouquet	\$35
Maid of Honor bouquet in coordination of bridal bouquet	\$135
Bridesmaid bouquet in coordination with bridal bouquet	\$125
Wrist corsage to match bridal bouquet	\$65
Jr. boutonniere to match bridal bouquet	\$25
Single tropical, rose, or calla lily wrapped with satin ribbon	\$35
1 bag of rose petals	\$50
Decorative centerpieces	Starting at \$125/piece
Flowers for hair	Starting at \$65
Flower crown	Starting at \$100

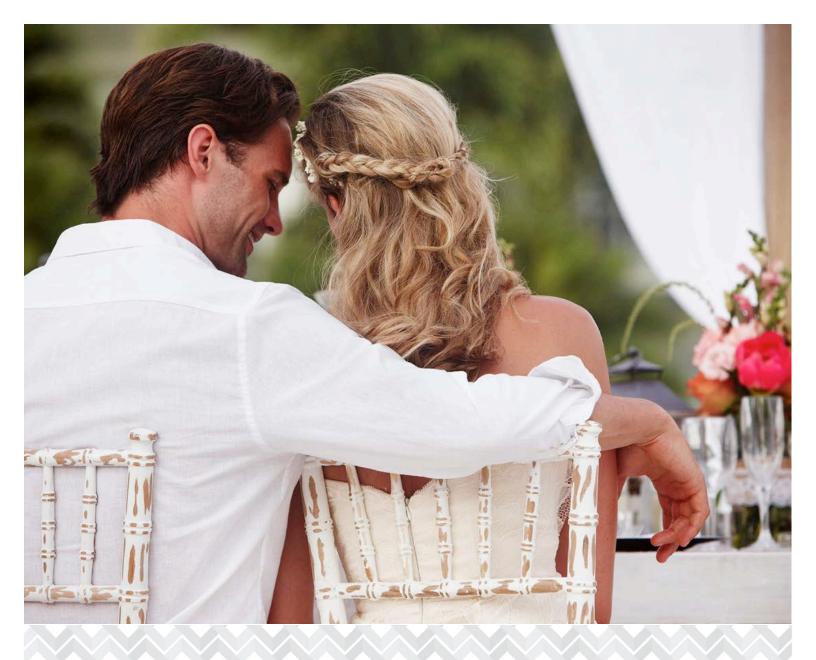
Note: Prices are based on roses or calla lilies.
For any other type of flower we would be pleased to send you a quote.





ADDITIONAL FEES	COST
Setup Fee for up to 25 people per setup	\$250
Setup Fee for 25 people and more per setup	\$10 per person
Wedding Coordinator Fee	\$250
SATURDAY/SUNDAY ADDITIONAL FEES	COST
Non-denominational officiate including commemorative wedding certificate	\$150
Photographer	\$200
Videographer	\$200
Florist will charge additional fee for flowers on Sundays	\$150





## YOUR RECEPTION

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#### RECEPTION TEMPTATIONS

#### CHILLED PREMIUM HORS D'OEUVRES

- Cucumber cups filled with smoked salmon and aji amarillo aioli
- Crispy polenta with beef tenderloin, pica di papaya aioli and mango relish
- ☐ Wonton filled seared tuna, pineapple soy sesame seeds relish
- ☐ Plantain cups filled spicy tuna, coconut lime aioli
- Petite choux filled Caribbean crabmeat salad
- ☐ Crispy toast topped with brie cheese grape compote and walnut brittle
- ☐ Crispy zucchini topped with grilled artichoke fresh herb cream cheese
- □ Rice flour spring roll with Caribbean peanut sauce

Minimum order of 35 pieces of any one item | \$8 per guest

#### HOT PREMIUM HORS D'OEUVRES

- ☐ Wonton filled pulled pork shoulder and mango chutney
- Crispy shrimp taquitos with Caribbean coleslaw and chipotle mayo
- Arepitas filled with pulled beef, Gouda cheese and avocado salsa verde
- Rosemary tartlet filled scallop, caramelized onion & pancetta
- Mushroom filled Italian sausage herb gouda cheese
- Crispy fish cakes with kalamata olive mayo and mango relish
- Pineapple coconut crusted shrimp with lime apple chutney
- Chicken in peanut sauce, sesame rice, spicy bok choy

Minimum order of 35 pieces of any one item | \$8 per guest





## CHEF'S SIGNATURE DISPLAYS ANTI PASTI Marinated and grilled Italian vegetables sliced | imported meats and cheeses laced with basil oil Focaccia | garlic-herb baguettes Min 25 guests | \$15 per guest CHEESE MONTAGE Elegantly presented with an array of flavorful imports enhanced with fresh and dry fruit, nut, honey and marmalade | sliced breads and deluxe crackers Min 25 guests | \$19 per guest CHIPS & DIPS Potato chips | crispy tortilla | corn and flour chips | guacamole | sour cream | French onion dip | Pico de Gallo Min 25 guests | \$12 per guest VEGETABLE CRUDITÉS Colorfully displayed with marinated vegetables with savory dips, pumpkin hummus Min 25 guests | \$10 per guest DESSERT STATIONS CHURRO STATION Fresh churros with cinnamon sugar | Toppings include warm fudge, vanilla crème anglaise, dulce de leche sauce, cookie crumbs, sprinkles, toasted shredded coconut Min 30 guests | \$14 per guest CHEESECAKE POPSICLES Toppings include Oreo, toasted almonds, melted chocolate (white, dark, milk chocolate), M&M bits, sprinkles, crispy mango, crispy raspberry, salted caramel, strawberry sauce, chocolate sauce Min 30 guests | \$20 per guest DOUGHNUT STATION Mini doughnut cooked in orange syrup. Toppings include dalgona candy crunch, almond crumble, sprinkles, chocolate pearls, toasted shredded coconut, mini marshmallow, M&M bits. Min 30 guests | \$18 per guest **GELATO CART** Six assorted gelato flavors with cones, assorted toppings and sauces Min 30 guests | \$18 per guest Prices include 1.5% BBO tax, 3% BAZV, 1.5% BAVP and subject to 22% service



ARUBA MARRIOTT

charge. Prices are subject to change.

#### THREE COURSE PLATED MENUS

MENU 1 - \$84 per guest

#### **APPETIZER**

Mixed Salad – white beans | spinach | arugula | tossed with pesto dressing and sundried tomato

#### **ENTRÉE, CHOICE OF:**

- Pan Roasted Chicken Breast potato parmesan purée | leeks | confit tomato | peppercorn sauce
- Blackened Mahi Mahi cassava purée | roasted vegetable | red pepper sauce

#### **DESSERT**

Limoncello Meringue Cake Crumble - lemon crumbles | toasted meringue | lemon compote & lemon supreme

MENU 2 - \$95 per guest

#### **APPETIZER**

Garden Fresh Salad – watermelon cubes | radishes | cherry tomatoes | cucumber | lemon miso vinaigrette | crispy quinoa

#### **ENTRÉE, CHOICE OF:**

Bacon Filet Mignon – roasted garlic mashed potatoes | market vegetables | mushroom sauce

- Red Snapper Filet Spicy vegetable crusted on garlic | mascarpone mashed potatoes with saffron cream
- Macadamia Nut Crusted Red Snapper roasted cauliflower purée | roasted baby carrots | red curry coconut sauce

#### **DESSERT**

Chocolate Baileys Mousse - cake brownie crumble | cacao nibs tuille & white chocolate Quenelle

MENU 3 - \$123 per guest

#### **APPETIZER**

Crisp Romaine – tossed with grilled green asparagus | slow roasted tomato | parmesan cheese

#### COMBO ENTRÉE

Grilled Filet Mignon & Seared Caribbean Lobster Tail – potato au gratin | grilled asparagus | tarragon reduction | lobster sauce

#### **DESSERT**

Caribbean Mango Mousse - passion fruit coulis | sable cookie | spice tuille & smoky roasted coconut

Plated menus are based on a minimum of 12 people. Choice of entrée required 3 weeks in advance. Prices include 1.5% BBO tax, 3% BAZV, 1.5% BAVP and subject to 22% service charge. Prices are subject to change.

#### DINNER BUFFET MENUS

#### MENU 1 - CARIBBEAN TASTE

#### **SALAD BAR**

Seasonal mixed greens | cherry tomato | romaine lettuce |
baby spinach | arugula | wedge tomatoes | shredded carrots |
beets | corn kernel | red radish | pumpkin seeds | pineapple |
sliced almond | croutons

#### **DRESSING**

Citrus vinaigrette | thousand island | coconut curry dressing
 | balsamic vinaigrette | olive oil | peppercorn dressing

#### **COMPOSED SALADS**

 Roasted pineapple & jerk pork salad | corn & bean salad | sweet potato jalapenos & cilantro | Cajun shrimp & funchi citrus salad

#### **HOT ITEMS**

 Red snapper with coconut curry sauce | jerk chicken with mango chutney | five spices short ribs | coconut rice | roasted pumpkin | green beans and cashew butter

#### **SWEAT TREATS**

 Caribbean coconut and piña colada cake | caramel orange custard and caramel tuille | chocolate cake with dulce de leche

Buffet is a minimum of 50 people | \$88 per guest Prices include 1.5% BBO tax, 3% BAZV, 1.5% BAVP and subject to 22% service charge. Prices are subject to change.



#### DINNER BUFFET MENUS

MENU 2 - OCEAN B
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#### SALAD BAR

Seasonal mixed greens | cherry tomato | romaine lettuce | baby spinach | arugula | wedge tomatoes | cucumber | shredded carrots | beets | corn kernel | croutons | red radish | pumpkin seeds | pineapple | sliced almond | croutons

#### **DRESSING**

 Lemon vinaigrette | thousand Island | balsamic vinaigrette | olive oil |peppercorn dressing | raspberry vinaigrette

#### **COMPOSED SALADS**

Corn salad | sweet & spicy potato salad | roasted pineapple salad | tomato & cucumber salad | quinoa & peppers salad

#### **HOT ITEMS**

 Old bay marinated shrimps with sweet chili pineapple BBQ sauce | jerk BBQ ribs | skirt steak with chimichurri sauce | grilled chicken with mango | jalapeños sauce | roasted yellow potatoes | crispy tostones | corn on the cobb | glazed coriander carrots

#### **SWEET TREATS**

 Banana bread pudding with vanilla sauce | coconut caramel flan | chocolate cinnamon brownie | Caribbean cream pots

Buffet is a minimum of 50 people | \$78 per guest Prices include 1.5% BBO tax, 3% BAZV, 1.5% BAVP and subject to 22% service charge. Prices are subject to change.

#### DINNER BUFFET MENUS

■ MENU 3 - TASTE OF ITALY

#### **BREADS**

- Rock salt and rosemary lavosh
- Grilled pesto rubbed ciabatta
- Caramelized onion focaccia

#### **SALAD BAR**

Seasonal mixed greens | cherry tomato | romaine lettuce | baby spinach | arugula | wedge tomatoes | cucumber | shredded carrots | beets | corn kernel | croutons | red radish | pumpkin seeds | pineapple | sliced almond | croutons

#### **DRESSING**

 Lemon vinaigrette | Italian | balsamic vinaigrette | olive oil | creamy Italian | raspberry oregano | pesto

#### **COMPOSED SALADS**

 Fried polenta | panzanella salad | prosciutto & melon salad | bocconcini & tomato balsamic salad | caprese salad | antipasto salad | scampi salad | roasted artichokes salad | melanzane & basil salad | arugula & apple quinoa salad

#### CHEESE & CHARCUTERIE DISPLAY

Gouda | cambozola | taleggio, fontina | smoked cheese | salami | copa | chorizo | prosciutto, capicola | fruits and dry nuts

#### **SOUP**

Creamy tomato soup

#### **HOT ITEMS**

 Beef medallions | sautéed mushrooms in Vino Rosso | seafood stew | chicken cacciatore | homemade meatballs in tomato basil sauce | mixed vegetables | gnocchi casserole, creamy polenta, spinache malfatti

#### **SWEET TREATS**

Tiramisu | vanilla bean panna cotta | Amaretto layer cake | apple crostata |
 Italian coffee crème caramel | fresh fruit tarts | chocolate cake with Amaretto mousse

Buffet is a minimum of 50 people | \$105 per guest Prices include 1.5% BBO tax, 3% BAZV, 1.5% BAVP and subject to 22% service charge. Prices are subject to change.

## □ BEVERAGES - OPEN BAR

	S T A N D A R D P R E M I U M	TOP SHELF PREMIUM
FIRST HOUR	\$30	\$32
E A C H A D D I T I O N A L H O U R	\$22	\$26

### □ BEVERAGES - BAR ON CONSUMPTION

DRINK	COST PER DRINK
Standard Bar	\$11
Top Shelf Bar	\$14
Cocktails	\$15
Local Beer	\$9
Imported Beer	\$10
House Wine	\$11
Cordials	\$13
Soft Drinks	\$5
AWA Bottled Water	\$5
Juices	\$5
Bar setup fee per bar	\$80
Bartender fee for 3 hours per bar	\$135
Bartender fee for additional hour	\$55

#### BEVERAGES - SPECIALTY BAR

S P E C I A L T Y B A R	F I R S T H O U R	EACH ADDITIONAL HOURS
Bloody Mary Station	\$18	\$12
Mimosa Station	\$14	\$9
Margarita Station	\$24	\$18
Mojito Station	\$22	\$16
Bourbon Station	\$22	\$16
Sangria Station	\$26	\$20
Beer Station	\$18	\$12

#### BEVERAGES - WINE LIST

	1
CHAMPAGNE / SPARKLING	COST PER BOTTLE
Col de Salici Prosecco Superiore Extra Dry   Valdobbiadene, Italy	\$55
Domaine Carneros by Taittinger Brut   Napa Valley, California	\$87
Moet & Chandon Imperial   Epernay Champagne, France	\$145
Dom Perginon Brut   Epernay Champagne, France	\$385
WHITE WINE	COST PER BOTTLE
Moscato, Deakin Estate   Victoria, Australia	\$54
Pinot Grigio, Santa Margherita   Alto Adige, Italy	\$63
Sauvignon Blanc, Sileni   Marlborough, New Zealand	\$67
Riesling, Grans Fassian   Mosel Valley, German	\$67
Chardonnay, Cakebread Cellars   Napa Valley, California	\$135
RED WINE	COST PER BOTTLE
Shiraz, Y Series   Yalumba, South Africa	\$59
Malbec, Bodega Catena Zapata   Mendoza, Argent	\$67
Red Blend, Conundrum   California	\$67
Pinot Noir, La Crema   Sonoma Coast, California	\$74
Merlot, Rust & Vrede   Stellenbosch, South Africa	\$75
Cabernet Sauvignon, Honig Vineyard & Winery   Napa Valley, California	\$105
Chianti Classico Riserva, Marchese Antinori   Tuscany, Italy	\$85
ROSÉ	COST PER BOTTLE
The Palm by Whispering Angel   Provence, France	\$64

#### BEVERAGES

S T A N D A R D P R E M I U M	CHOICES	
Vodka	Absolut   Absolut Citron   Eristoff	
Rum	Bacardi   Bacardi Black   Bacardi Pineapple   Malibu	
Tequila	Jose Cuervo Gold   Don Julio Silver	
Bourbon	Jack Daniels   Jim Beam	
Gin	Tanqueray	
Scotch	Dewar's   Old Parr	
Cordial	Amaretto   Baileys	
Liqueurs	Triple Sec   Peach Schnapps   Banana liqueur   Blue Curaçao	
Red Wine (choose 1)	Merlot   Cabernet Sauvignon	
White Wine (choose 1)	Chardonnay   Sauvignon Blanc	
Local Beer	Balashi   Balashi Chill	
Imported Beer (choose 2)	Amstel Bright   Heineken   Miller Light   Bud Light	
Mixers	Tropical juices (orange, pineapple, cranberry, apple, grapefruit, mango) and purée   fresh lemon and lime juice   simple syrup (flavors optional)   water bottles   assorted sodas.	



#### BEVERAGES

TOP SHELF PREMIUM	CHOICES
Vodka	Ketel One   Grey Goose   Tito's   Ciroc   Absolut Raspberry   Absolut Citron
Rum	Bacardi   Bacardi Pineapple   Bacardi Limon   Malibu   Capt. Morgan Spiced   Diplomatico Mantuano
Tequila	Jose Cuervo Gold   Don Julio Silver   Patron Silver
Bourbon	Jack Daniels   Knob Creek   Makers Mark
Gin	Bombay Sapphire   Hendricks
Scotch	Dewar's 15   Glenlivet
Canadian	Crown Royal
Cognac	Hennessey VS
Vermouth	Martini Dry   Martini Rosso
Cordial	Disaronno Amaretto   Cointreau   Baileys
Liqueurs	Triple Sec   Peach Schnapps   Banana liqueur   Blue Curaçao
Red Wine (choose 2)	Merlot   Cabernet   Pinot Noir
White Wine (choose 2)	Chardonnay   Sauvignon Blanc   Pinot Grigio
Local Beer	Balashi   Balashi Chill
Imported Beer (choose 3)	Amstel Bright   Heineken   Miller Light   Bud Light   Budweiser   Corona
Mixers	Tropical Juices   Fresh Lemon   Lime Juice   Gum   Assorted Sodas



## SETTINGS BY US, INSPIRED BY YOU.



ARUBA MARRIOTT® RESORT & STELLARIS CASINO

L.G. SMITH BLVD 101, PALM BEACH, ARUBA T 297.586.9000 F 297.520.6674 www.Weddings.ArubaMarriott.com

