

A full-page photograph of a smiling couple embracing outdoors. The woman is wearing a white wedding dress and a floral headband, and the man is wearing a teal suit. They are standing in front of a white tent structure.

INFINITELY YOU

UNFORGETTABLE, INSPIRED BY YOU.

FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT AND SPA

3030 Holiday Drive, Fort Lauderdale, FL 33316

T: 954.766.6128

MarriottHarborBeach.com



LET US BRING YOUR SPECIAL
DAY TO LIFE AT THE FORT
LAUDERDALE MARRIOTT
HARBOR BEACH RESORT AND
SPA. WITH OVER 100,000
SQUARE FEET OF SPECTACULAR
EVENT SPACE, BREATHTAKING
OCEAN VIEWS, CUSTOM
CATERING AND PERSONALIZED
SERVICE, YOUR HAPPILY EVER
AFTER WILL EXCEED YOUR
EXPECTATIONS.



OUR RESORT

DREAM WEDDINGS DON'T JUST HAPPEN, THEY'RE PLANNED. WHETHER YOU'RE ENVISIONING A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, THE FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT & SPA WILL BRING YOUR WEDDING DREAMS TO LIFE. 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.

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YOUR CEREMONY

WHETHER YOU DREAM OF SAYING “I DO” IN FRONT OF A FEW FAMILY MEMBERS OR CAN’T IMAGINE CELEBRATING WITHOUT A FEW HUNDRED OF YOUR CLOSEST FRIENDS, YOU HAVE THE OPTION TO HOST YOUR WEDDING CEREMONY ON OUR PRIVATE BEACH, IN A PRIVATE ROOM OR ON THE OCEANFRONT TERRACE. CEREMONIES SCHEDULED TO BE HELD OUTDOORS WILL HAVE AN INDOOR BACKUP SPACE RESERVED IN THE EVENT OF INCLEMENT WEATHER.

**OCEANFRONT WEDDING CEREMONY PACKAGE:
BANQUET FOOD & BEVERAGE PACKAGE REQUIRED
SETUP WITH WHITE FOLDING CHAIRS
FRUIT-INFUSED WATER STATION**

\$3,000

All Charges are subject to a taxable 26% Service Charge and 7% Sales Tax. * Event time limited to 1.5 hours.

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YOUR RECEPTION

FROM CHAMPAGNE BRUNCHES AND BOUNTIFUL LUNCH BUFFETS TO FORMAL SIT-DOWN AFFAIRS, OUR AWARD-WINNING CHEFS WILL COLLABORATE WITH YOU TO CRAFT A PERSONALIZED MENU YOUR GUESTS WILL LOVE. FROM START TO FINISH, WE'LL TAKE CARE OF EVERY DETAIL SO YOU CAN ENJOY EACH MOMENT OF YOUR SPECIAL DAY WITH FAMILY AND FRIENDS.

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EVENING WEDDING PACKAGES

ALL EVENING WEDDING PACKAGES INCLUDE:

- 5-hour Top-Shelf Brands Open Bar
 - Prosecco Toast
- Floor-Length Linens and Napkins Included For Dinner Reception
 - Buttercream Wedding Cake From Local Designated Bakery
 - Coffee and Hot Tea Service
 - Indoor Dance Floor and Staging For Band or DJ
 - Marriott Bonvoy™ Points
- Discounted Self or Valet Parking For All Non-Overnight Guests: \$15 Per Car

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EVENING PLATED DINNER PACKAGE

BUTLER-PASSED HORS D'OEUVRES

(5) PIECES PER PERSON

- Smoked Salmon, Dill Cream Cheese, Pickled Onion, Caper, Blini
- Rock Shrimp Ceviche Shooter
- Beef Carpaccio, Caramelized Onion, Horseradish Aioli
- Ahi Tuna, Wasabi Aioli, Wonton Crisp
- Caprese Skewer
- Honey Sriracha Chicken Skewer
- Tajin Spiced Watermelon, Goat Cheese, Aged Balsamic, Basil
- Bacon-Wrapped Meatball, Bleu Cheese Stuffed
- Short Rib Manchego Empanada
- Thai Beef Tenderloin Satay
- Tomato Basil Arancini
- Pigs in a Blanket, House Mustard
- Edamame Potsticker
- Chicken and Waffle Skewer
- Crab Cake, Remoulade
- Roasted Vegetable Ratatouille
- Whipped Brie, Pear, Honey, Toasted Crostini
- Strawberry Balsamic Bruschetta

ENHANCEMENTS APPETIZER COURSE

- Shrimp and Grits: Prawns, Sweet Corn, Andouille Sausage, Pickled Okra, Tomato Cream
\$18 per person
- Gnocchi, Wild Mushroom, Squash, Brown Butter
\$15 per person
- Lamb Lollipop, Blistered Tomato, House Bearnaise
\$22 per person
- Ahi Tuna Tataki, Sesame Crusted, Compressed Cucumber, Eel Sauce, Kimchi
\$20 per person

PLATED SALADS

- Caribbean Caesar Salad, Banana Nut Crouton, Mango Caesar Dressing
- Butter Lettuce Salad, Heirloom Tomato, Buffalo Mozzarella, Pesto Vinaigrette
- Spinach Salad, Frisée, Radicchio, Dried Apples, Poached Pears, Dried Cherries, Walnuts, Citrus Vinaigrette
- Mixed Greens Salad, Hearts of Palm, Pepitas, Watermelon Radish, Blistered Grape Tomato, Avocado Ranch
- Arugula Salad, Roasted Beets, Goat Cheese, Spiced Pecans, Pickled Fennel, Pomegranate Vinaigrette

PLATED DINNER ENTRÉES

- Sundried Tomato and Fennel Crusted Chicken, Pommery Demi, Boniato Mashed Potato, Seasonal Vegetable **\$229 per person**
- Honey Roasted Chicken Breast, Honey Thyme Jus, Roasted Fingerling Potatoes, Seasonal Vegetable **\$229 per person**
- Braised Beef Short Rib, Garlic Mashed Potato, Seasonal Vegetable **\$229 per person**
- Grilled Cobia, Papaya Relish, Poblano Emulsion, Sweet Corn Polenta, Seasonal Vegetable **\$229 per person**
- Pan-Seared Grouper, Green Pea Risotto, Citrus Beurre Blanc, Seasonal Vegetable **\$244 per person**
- Grilled Filet Mignon, Red Wine Demi, Smoked Shallot Mashed Potato, Seasonal Vegetable **\$244 per person**

PLATED COMBINATION ENTRÉES

- Citrus Herb Marinated Chicken Breast with Mahi, Polenta, Seasonal Vegetable **\$249 per person**
- Braised Beef Short Rib with Chicken, Garlic Mashed Potato, Seasonal Vegetable **\$249 per person**
- Grilled Filet Mignon with Cobia, Stone Ground Grits and Roasted Tomatoes, Florida Farm Vegetables **\$260 per person**
- Grilled Filet Mignon and Butter Poached Lobster with Bordelaise Demi, Fingerling Potato Trio Hash, Fresh Vegetables **\$269 per person**

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EVENING STATIONS DINNER PACKAGE

HORS D'OEUVRES

(5) PIECES PER PERSON

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- Rock Shrimp Ceviche Shooter
- Beef Carpaccio, Caramelized Onion, Horseradish Aioli
- Ahi Tuna, Wasabi Aioli, Wonton Crisp
- Caprese Skewer
- Honey Sriracha Chicken Skewer
- Tajin Spiced Watermelon, Goat Cheese, Aged Balsamic, Basil
- Bacon-Wrapped Meatball, Bleu Cheese Stuffed
- Short Rib Manchego Empanada
- Thai Beef Tenderloin Satay
- Tomato Basil Arancini
- Pigs in a Blanket, House Mustard
- Edamame Potsticker
- Chicken and Waffle Skewer
- Crab Cake, Remoulade
- Roasted Vegetable Ratatouille
- Whipped Brie, Pear, Honey, Toasted Crostini
- Strawberry Balsamic Bruschetta

SALAD STATIONS

(CHOOSE 3)

- Caribbean Caesar Romaine, Shaved Parmesan, Banana Bread Crouton
- Plant City Tomatoes, Basil, Red Onion, Crouton
- Tomato, Avocado, Queso Fresco, Cilantro Oil
- Kale and Quinoa, Florida Citrus, Almonds, Currants, Chickpea, Red Onion, Citrus Vinaigrette
- Baby Wedge, Benton's Bacon, Gorgonzola, Heirloom Tomato, Ranch
- Toasted Couscous, Heirloom Tomato, Crispy Chickpea, Cucumber, Feta, Lemon Thyme Vinaigrette

ACTION STATIONS

(CHOOSE 3)

- Sage Roasted Turkey Breast, Cranberry Aioli, Cornbread Dressing
- Crusted Prime Rib, Garlic Jus, Horseradish Cream, Whipped Mash
- Beef Churrasco, Mashed Boniato, Mariquitas, Chimichurri
- Roasted Mushroom Ravioli, Smoked Garlic Cream, Shaved Asparagus Salad
- Salt Baked Grouper, Lemon Beurre Blanc, Scented Rice
- Bacon Wrapped Pork Loin, Bacon-Apple Chutney, Sweet Potato Hash

DISPLAYED SMALL PLATES

(CHOOSE 3)

- Jerk Chicken, Sweet Potato Hash, Mango Pico de Gallo
- Red Snapper, Charred Corn Succotash
- Mojo Chicken, Boniato Garlic, Olive Oil
- Grouper, Andouille Risotto, Beurre Blanc
- Funky Buddha Braised Beef Short Rib, Cauliflower Purée
- Petite Filet, Poblano Hollandaise, Fingerling Potato, Tomato Hash
- Vegetarian Paella, Saffron Scented Bomba Rice, Artichoke, Peppers, Peas
- Roasted Brussel Sprouts, Goat Cheese, Pomegranate Molasses, Zatar

SWEET TABLE

(5) PIECES PER PERSON (CHOOSE 5)

- Hazelnut & Bailey's Flourless Torte, Light Mascarpone Cream
- Butterscotch Budino, Chocolate Biscotti
- Rice Pudding, Streusel Crunch
- Fireball Caramel Bread Pudding
- Peaches & Cream Shooter
- Fried Mini Cream Filled Donuts
- Key Lime Margarita Cheesecake
- Chocolate Pecan Bourbon Bread Pudding, Vanilla Sauce
- Alfajores, Dulce de Leche (Shortbread Cookies)
- Peach Cobbler, Whipped Cream
- Tres Leches

\$260 per person

Food stations available for a maximum of 2 hours

*Attendant required for each station: \$275 per attendant

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ENHANCEMENTS

SEAFOOD PAELLA: Saffron Scented Bomba Rice, Shrimp, Mussels, Chicken, Chorizo **\$40 per person**

MEDITERRANEAN: Smoked Fish Dip, Baba Ganoush, Hummus, Olive Tapenade, Vegetable Crudit , Pita Chips, Flatbread, Crostini **\$25 per person**

DIM SUM DISPLAY:

(ONE PIECE PER PERSON OF EACH ITEM)

Fried Pork Potstickers, Shrimp Shao Mai, Edamame Dumpling, Sriracha Aioli, Sweet Chili, Ponzu **\$18 per person**

CHEESE DISPLAY: Aged Cheddar, Smoked Gouda, Manchego, Strawberries, Grapes, Fig Jam, Sweet and Spicy Nuts, Sliced Baguette, Crostini, Crackers **\$25 per person**

ANTIPASTO: Salume, Soppressatta, Prosciutto, Manchego, Brie, Fig Jam, Apricot Chutney, Zucchini, Asparagus, Portobello Mushroom, Artichoke, Roasted Red Pepper, Lemon Basil Aioli, Sliced Baguettes **\$25 per person**

SUSHI AND SASHIMI STATION:

Assorted Sushi and Sashimi (3 PIECES PER PERSON)

Pickled Ginger, Wasabi, Soy Sauce

\$40 per person

SEAFOOD RAW BAR (GF):

Served with Cocktail Sauce, Hot Sauce, Marie Rose Sauce, Lemon

- Atlantic Boutique Oysters, Champagne Mignonette **\$110 per dozen**
- Spiced Prawns **\$95 per dozen**
- Ceviche Shooters **\$90 per dozen**
- Snow Crab Claws **\$155 per dozen**

SHRIMP COCKTAIL DISPLAY

(4) PIECES TOTAL PER PERSON

Served with Cocktail Sauce, Hot Sauce, Marie Rose Sauce, Lemon

\$40 per person

PASTA STATION:

- Orecchiette Pasta, Italian Sausage, Kale, Parmesan Sauce
- Bucatini Pasta, Roasted Vegetables, Basil, Tomato Vodka Sauce

\$25 per person

*Attendant required for each station: \$275 per attendant

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DESSERT ENHANCEMENTS

ICE CREAM STATION* \$25 per person

Chocolate and Vanilla Ice Cream, Whipped Cream, Jimmies, Chocolate Syrup, Caramel Sauce, Blueberry Compote, Strawberries, Bananas, Cherries, M&M's, Crushed Oreos, Chocolate Chips

- Add Waffles **\$3 per person**

SWEET TABLE \$25 per person

(CHOOSE 5)

Assorted Miniature Desserts:

S'mores Bars, Mini Cheesecake Bites, Key Lime Squares, Tres Leches Shooters, Rum Cake, Mini Fruit Tarts, Mini Flan, Hazelnut Chocolate Crunch, Rice Pudding, Red Velvet, Pineapple Upside Down, Opera Torte

(TOTAL OF 3 PIECES PER PERSON)

LATE-NIGHT ENHANCEMENTS

*Adding a late-night food station is required if bar is extending past 5 hours

SLIDER STATION \$20 per person

(BASED ON 2 PIECES PER PERSON)

- Beef Sliders, Chipotle BBQ Sauce, Cheddar, Crispy Fried Onion
- Pulled Pork, Poblano Slaw
- Grilled Vegetable and Mushroom Slider

SNACK PACK \$20 per person

(CHOICE OF 3, ONE PORTION OR PIECE OF EACH PER PERSON)

- Mozzarella Sticks, Marinara Sauce
- Pigs in a Blanket, Spicy Mustard
- Tater Tots, Ketchup
- Chicken Tenders, Honey Mustard, BBQ
- Jalapeño Poppers
- Sweet Potato Fries, Spicy Honey
- Soft Pretzels, Mustard, Warm Queso

CHICKEN WINGS \$20 per person

- Buffalo, BBQ, Cajun
- Bleu Cheese, Ranch, Celery, Carrots

NACHO BAR \$20 per person

- Tortilla Chips, Asado Shredded Chicken, Warm Queso, Pico de Gallo, Black Olives, Guacamole

ARTISAN GRILLED CHEESE* \$20 per person

- 3 Cheese, Aged Cheddar, Swiss, Pepper Jack, Brioche
- Beef Short Ribs, Tomato Jam, Brie, Sourdough
- Garlic Roasted Mushroom, Havarti, Caramelized Onion, Whole Wheat

PIZZA \$20 per person

- Margarita
- BBQ Chicken, Red Onion, Bacon
- Pepperoni

*Attendant required for each station: \$275 per attendant
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BAR PACKAGES:

\$275 PER BARTENDER, ONE BARTENDER PER 75 GUESTS*

Additional Bartenders above one per 75 guests are \$400 each

***Adding a late-night food station is required if bar is extending past 5 hours**

TOP- SHELF BRANDS

Tito's Vodka, Bacardi Superior Rum, Captain Morgan Rum, Tanqueray Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Maker's Mark Bourbon, Patron Silver Tequila, Courvoisier VS, Michelob Ultra, Miller Lite, Blue Moon Belgian White, Corona Extra, Engine Room IPA, Harbor Beach Seaside Sunrise WIT, Truly Hard Seltzer, High Noon Seltzer, Heineken 0.0, La Marca Prosecco, Private Label Rosé, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Red Blend

\$10 PER PERSON PER ADDITIONAL HOUR**

LUXURY LIQUOR UPGRADE

\$12 PER PERSON UPGRADE FEE

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Rum, Bombay Sapphire Gin, Jack Daniel's Whiskey, Knob Creek Bourbon, Johnnie Walker Black Scotch, Crown Royal Whisky, Casamigos Blanco Tequila, Hennessy Privilege V.S.O.P.

\$12 PER PERSON PER ADDITIONAL HOUR**

LUXURY WINE UPGRADE

\$10 PER PERSON UPGRADE FEE

Mumm Brut Prestige, Estancia Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Brancot Sauvignon Blanc

\$10 PER PERSON PER ADDITIONAL HOUR**

ENHANCEMENT

CORDIALS BAR: \$20 PER PERSON FOR 1.5 HOURS OF SERVICE

Chambord, Baileys Irish Cream, Grand Marnier, Amaretto, Crème de Menthe, Kahlúa, Frangelico

RESORT BEVERAGE POLICY

- Wedding Package includes a 5-hour open bar.
- One additional hour may be added if late night after party food is added. Bar may not exceed 6 hours.
- The hotel does not permit any outside alcohol to be brought in.
- Special order items may be available, entire case must be purchased.
- All products are based on availability and subject to change.
- For the safety of our guests, it is the Resort's policy that shots and martinis cannot be served at banquet functions. Alcoholic beverage service may be denied at the event to those guests who appear to be intoxicated or are underage.

All charges are subject to taxable 26% service charge and 7% sales tax



SAILORS DELIGHT BREAKFAST

\$60 per person

- Orange & Grapefruit Juices
- Bagels with Regular, Vegetable, and Guava Cream Cheese (D)
- Mini Muffins, Daily Breads and Pastries
- Sliced Fruit & Berries
- Oikos Greek Yogurts, Light and Fit Yogurts (GF,D)
- Scrambled Eggs
- Applewood Smoked Bacon
- Country Sausage Links
- Seasoned Red Skin Potatoes
- Coffee, Decaffeinated Coffee and Assorted Hot Teas

BREAKFAST ENHANCEMENTS

- **LOX STATION:** Onions, Cucumbers, Tomatoes, Capers **\$28 per person**
- **PANCAKE OR FRENCH TOAST STATION*:** Whipped Cream, Blueberry Compote, Toasted Pecans, Chocolate Chips, Bourbon Maple Syrup **\$20 per person**
- **OMELET STATION*:** Scrambled Eggs, Fried, Omelet – Bacon, Ham, Turkey, Diced Tomato, Onions, Mushrooms, Bell Peppers, Jalapenos, Spinach, Salsa, Cheddar, Jack Cheese **\$25 per person**
- **TITO'S BLOODY MARY BAR*:** Tomato Juice, Clamato Juice, Bacon Strips, Blue Cheese Olives, Pickles, Fresh Jalapeno, Celery Sticks, Horseradish, Tabasco, Worcestershire, Sea Salt, Black Pepper, Old Bay Seasoning, Celery Salt **\$15 Each**
- **BUBBLES BAR*:** Prosecco, Orange Juice, Pineapple Juice, Strawberries, Blackberries, Blueberries **\$15 Each**

*Attendant required for each station: \$275 per attendant

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THE REHEARSAL DINNER

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REHEARSAL DINNER

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FLORIBBEAN NIGHTS \$98 per person

- Hammock Greens Farm Baby Greens
Citrus Segments, Roasted Fennel, Grape Tomatoes, Shaved Radish, Candied Pecans, Peppercorn Ranch and Pomelo Vinaigrette
- Black Eye Pea Salad
Country Ham, Peppers, Curley Parsley, Cider Vinaigrette
- Watermelon, Mango, Papaya and Honeydew Salad
Toasted Coconut
- Three Citrus Glazed Mahi
- Blackened Chicken Thighs with Charred Tomatillos, Cilantro
- Churrasco Skirt Steak, Chimichurri Sauce
- Sweet Potato and Plantain Hash
- Roasted Zucchini, Squash, Red Peppers
- Cuban Smoked Chocolate Tarts, Cream Cheese Flan, Mini Tres Leches Cake
- Coffee, Tea, Decaffeinated Coffee

BBQ NIGHTS \$90 per person

- Mixed Greens with Tomatoes, Radish, Shaved Carrots, Herb Ranch and Sun-Dried Tomato Vinaigrette
- Loaded Fingerling Potato Salad
Bacon, Green Onions, Cheddar Cheese, Sour Cream Dressing
- Southern Cole Slaw
Napa Cabbage, Carrots, Creamy Cider Dressing
- Grilled All Beef Burgers and Hot Dogs
- Chipotle Black Bean Burgers
- Grilled BBQ Chicken
- Roasted Zucchini, Carrots, Squash, Portobello Mushrooms, Peppers
- Baked Mac & Cheese, Campanelle Pasta, Herb Breadcrumbs
- Accompaniments
Provolone, Cheddar, Swiss Cheese
Bibb Lettuce, Sliced Tomatoes, Shaved Red Onion, Sweet and Spicy Pickle Chips, Ketchup, Mustard, Mayonnaise
Brioche and Sesame Seed Buns
- Tropical Fruit Shooter, M&M Blondies, S'mores Tarts
- Coffee, Tea, Decaffeinated Coffee

TOP SHELF BAR OPTIONS:

2 Hour Package \$59 per person

3 Hour Package \$68 per person

\$275 per bartender / one bartender required per every 75 guests

*Attendant required for each station: \$275 per attendant

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REHEARSAL DINNER

AMALFI COAST \$95 per person

- Local Leafy Greens
Pears, Prosciutto, Shaved Parmesan, Roasted Shallot Balsamic Vinaigrette
- Pearl Pasta Salad
Cucumbers, Kalamata Olives, Red Onions, Red Wine Dressing
- Panzanella Salad
Heirloom Tomatoes, Mozzarella, Arugula, Balsamic
- Chicken Cacciatore
Wild Mushrooms, Grilled Artichokes, Red Wine Sauce
- Braised Tuscan Short Ribs
Garlic Mashed Potatoes, Braising Jus
- Roasted Florida Cobia
Tomato Butter Sauce, Fine Herbs
- Rosemary Parmesan Polenta
- Farm Vegetable Ratatouille
- Pistachio Panna Cotta, Tiramisu Shooter, Wild Berry Zabaglione, Italian Creme Puffs with Ricotta Filling
- Coffee, Tea, Decaffeinated Coffee, Iced Tea

TOP SHELF BAR OPTIONS:

2 Hour Package \$59 per person

3 Hour Package \$68 per person

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REHEARSAL DINNER STATIONS

THE NIGHT BEFORE \$120 per person

(CHOOSE 3 STATIONS FROM THE SELECTIONS BELOW. DESSERT IS INCLUDED)

SALAD STATION:

- Superfood Chopped Salad, Kale, Toasted Walnuts, Orange Segments, Beans, Lemon Vinaigrette
- Yellow Beet Salad, Arugula, Goat Cheese
- Baby Wedge Salad, Benton's Bacon, Gorgonzola, Heirloom Tomatoes, Ranch Dressing

BLACKENED TACO STATION:

Blackened Fish, Blackened Chicken, Smashed Avocado, Shaved Cabbage, Cilantro Slaw, Escabeche Vegetables, Charred Pineapple, Mango Papaya Slaw, Chipotle Cream, Warm Tortillas

PASTA STATION:

- Anelloni Pasta, Rock Shrimp, Bay Scallops, Baby Clams, Smoked Tomato Sauce
- Campanelle Pasta, Benton's Bacon, Poblano Peppers, Smoked Garlic, Cheddar Cheese Sauce
- Sesame Chicken Stir Fry, Udon Noodles, Fire Roasted Red Bell Peppers, Broccoli, Cultivated Mushrooms, Edamame, Ginger Garlic Hoisin Sauce

FLATBREAD STATION:

- WHITE: Spinach, Grilled Artichokes, Cultivated Mushrooms, Four Cheese Blend
- RED: Chorizo Sausage, Caramelized Onions, Goat Cheese, Baby Arugula
- MARGHERITA: Sliced Mozzarella, Roma Tomatoes, Basil Pesto

SLIDER STATION:

- Lobster Rolls, Leaf Lettuce, Tarragon Aioli
- Buffalo Chicken, Sweet and Spicy Pickle Chips, Blue Cheese Spread, Petite Buns
- Beef Bacon & Cheese, Roma Tomatoes, Mighty Mo's Sauce, Brioche Bun

FLORIDA FRESH DESSERTS:

Mini Key Lime Pie, Tres Leches Cake with Meyer's Rum, Chocolate Cake with Caramelized Bananas
Coffee, Tea, Decaffeinated Coffee

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FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT AND SPA

WEDDING COORDINATION

The Marriott Harbor Beach Resort & Spa requires all weddings to have a certified wedding coordinator to assist in all month, week and day of details. Client can choose from the Hotel's approved list of trusted wedding coordinators or may select a certified wedding coordinator outside of the list. In the event that the client has not hired a Day of Wedding coordinator to assist within 30 days prior to the event date, a minimum of \$3,500.00 will be placed on the master account for the resort to coordinate this service on your behalf. Fee charged will be based on available coordinator's pricing.

VENDORS

The hotel has an extensive list of recommended vendors to assist you with Planning, Entertainment, Photographers, Florists, Decorators, and more. The hotel requires a certificate of Liability Insurance for any vendor you hire. Vendor meals are available upon request at \$45 per person.

MENU TASTINGS

The tasting schedule will be coordinated with your Event Manager and should be scheduled no more than 90 days prior to your event date. Tastings are held on Tuesdays through Fridays based on availability. The Hotel hosts only one tasting per day. Menu tasting selections should be submitted to the Event Manager no later than two weeks prior to the date of the tasting. Tastings are not offered for buffet menus. Stations package will include up to (2) salads and (3) items from the small plate selections. Included tastings are limited to maximum of 4 guests. Additional fees may apply should tasting requests deviate from the contract.

ENCORE

The hotel partners with Encore for all audio visual, lighting, rigging, and power needs. A power drop may be necessary for some entertainment and decor. Pricing will be determined based on the power requirements needed.

OUTDOOR EVENTS

A weather call will be made 4 hours prior to event start time. If the wind speed exceeds 20 mph, or the precipitation exceeds a 30% chance, or the heat index feels like 95 degrees, the hotel will require the function to be moved inside to the back-up location.

TURTLE SEASON

March 1 to October 31 is known as Turtle Season. There are six species of sea turtle that nest on our beach that are protected by Florida laws and Harbor Beach Marriott Resort is committed to follow them. Excessive lighting is believed to contribute to the disturbance of nesting female turtles and disorientation of hatchlings. To comply with state ordinances, window shades for the Ocean Ballroom will be closed by 9pm each evening. All terrace events must have lights off by 9pm. All beach events must end by 8:30pm to allow the Resort Event Operations time to move staff and equipment off the beach by 9pm.

BEACH EVENTS

LIGHTING: Evening events taking place after dark will require lighting which can be purchased and ordered through Encore or a DMC.

POWER: Power will be required for events on the beach (including lighting) and can be purchased and ordered through Encore.

SERVICE CHARGE: All events on the beach are subject to a 31% service charge on all food and beverage items.

WEATHER CALLS: Weather calls for beach events must be made no later than 8 hours prior to the start of the event. If rain is forecasted at any point in time on the day of the event, there will most likely be an impossibility to operate vehicles on the beach due to the soft wet sand and the inability to drive vehicles through it. Under these circumstances, the resort reserves the right to move the event to a non-beach location that would not pose event set up challenges.

RESORT GALLERY



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YOUR FORT LAUDERDALE

**BASK IN THE SUN ON OUR BEAUTIFUL BEACHES.
PLAN A GOLF OUTING FOR YOUR NEWLY MERGED FAMILIES.
CATCH A SHOW AT THE BROWARD CENTER FOR THE PERFORMING ARTS.
ENJOY AN EXCITING NIGHT ON THE TOWN OF LAS OLAS BOULEVARD.
WHATEVER YOU DESIRE YOU ARE SURE TO FIND IT IN FORT LAUDERDALE.**

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