



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

MIAMI AIRPORT MARRIOTT®

1201 NW LE JEUNE ROAD, MIAMI, FL 33126
305.649.5000, MiamiAirportMarriott.com  


MARRIOTT
MIAMI AIRPORT

WALK DOWN THE
AISLE IN AUTHENTIC
MIAMI STYLE AT
MIAMI AIRPORT MARRIOTT®.
OUR EXPERTS WILL GO
ABOVE AND BEYOND,
TAKING YOUR INSPIRATIONS
TO NEW HEIGHTS, FOR
AN **UNFORGETTABLE**
HAPPILY EVER AFTER.

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YOUR HOTEL

DREAM WEDDINGS DON'T JUST HAPPEN, THEY'RE PLANNED.
AT MIAMI AIRPORT MARRIOTT® WE WILL EXCEED EVERY EXPECTATION
FOR YOUR ONE-OF-A-KIND CELEBRATION. OUR INSPIRING VIEWS
AND EXTRAORDINARY SPACES ARE PAIRED WITH CREATIVE MENUS
AND AN EXCEPTIONAL EVENTS TEAM TO OFFER EVERYTHING YOU NEED
TO MAKE YOUR DAY ONE TO REMEMBER.

MIAMI AIRPORT MARRIOTT® HIGHLIGHTS

AIRPORTS

- **Miami International Airport - MIA**

305-876-7000, Hotel direction: 1.9 miles SE

- Driving Directions: Exit the airport onto LeJeune Road South/NW 42nd Street. Travel approximately 1/4 mile passing under the highway overpass and the hotel entrance will be on the left. The Courtyard and Residence Inn hotels are located behind the Marriott. Complimentary airport shuttle which leaves every 15 minutes from 5:00 a.m. – 1:00 a.m. daily from the designated pick up/drop off locations on 1st floor. Look for a black and red bus with the Courtyard/Marriott/Residence Inn logos and Marriott Connection on the side. For accurate directions using GPS systems, use 1201 NW 42nd Avenue as the hotel address.

- **Fort Lauderdale - FLL**

954-359-1200, Hotel direction: 26.4 miles SW

- Driving Directions: Follow signs for Interstate 595 West. Take Interstate 595 West for 3 miles staying in the right lanes and exit onto Interstate 95 South. Continue on Interstate 95 South to Route 836 West. From Route 836 West exit at LeJeune Road South/NW 42nd Avenue and proceed to 9th Street. Make a legal U-turn and travel back past 11th Street. The hotel entrance will be on the right. The Courtyard and Residence Inn hotels are located behind the Marriott.

HOTEL HIGHLIGHTS

Our hotel offers complimentary transportation to and from the Miami International Airport (MIA), which we are located less than 2 miles away. Other nearby points of interest include the Miami Airport Convention Center, Coral Gables, Wynwood, Little Havana, and South Beach. Guest rooms here at our Miami airport hotel feature contemporary decor, plush bedding, high-speed Internet access and flat-panel cable TVs. After an exhilarating day of wedding festivities, relax by our sparkling outdoor pool or enjoy a brisk workout in our state-of-the-art fitness center. Visit Cane Fire Grille for delectable American cuisine with a Miami twist, or stop by Champions Sports Bar for a mouthwatering burger and ice-cold beer.

PROPERTY INFORMATION

- 10 floors, 371 rooms, 6 suites
- 16 event rooms; 17,000 sq. ft. of total event space
- M Club Lounge

CHECK-IN/OUT

- Check-in: 3:00 p.m.
- Check-out: 12:00 p.m.



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 IN A PRIVATE ROOM OR THE TROPICAL CABANA OUTDOOR TERRACE.

CEREMONY PACKAGE INCLUDES:

- Room Rental
- Wedding Rehearsal
- Set up of White Garden Chairs
- Table for Special Ceremonies
- Tropical location for Beautiful Pictures

\$700

All prices are subject to 25% Service Charge and 9% Sales Tax. Ceremonies scheduled to be held outdoors will have an indoor back-up space reserved in the event of inclement weather. Ceremony pricing is contingent upon contracting reception & dinner. Stand alone ceremony pricing may vary.



WEDDING PACKAGE

We are delighted that you are considering our hotel to celebrate your special day!

Our Wedding Package has been designed with your needs in mind and includes:

- Five Hour Event
- Three Course Plated Dinner, Buffet Dinner or Stations Dinner (Menus to follow)
- Four Hours of Well Open Bar
- Sparkling Wine
- Naked Wedding Cake by Pastry is Art or Todo Dulces
- Specialty Linen Package with Floor-length Linen to Include Pin Tuck, Fortuny, Crush Satin and Polyester, Polyester Napkins
- Specialty Linen for Sweetheart Table and Cake Table
- Charger Plate (Silver, Gold, Black, Navy Blue or Red)
- Chiavari Chair (Gold, Black, Silver, White, Mahogany or Acrylic) with Colored Cushion
- Votive Candles and House Table Numbers
- Dance Floor
- Complimentary Menu Tasting for couple and one guest. Any additional guest is \$25 per person.
- Complimentary Suite and Amenity for the Night of your Wedding
- Discounted Room Rates
- Marriot Bonvoy™ Points
- Personal Marriott Wedding Certified Professional



YOUR RECEPTION

WHEN THE I-DO'S ARE DONE, THE CELEBRATION BEGINS -
AND YOUR WEDDING RECEPTION SHOULD BE UNIQUELY YOU!
WHETHER YOU CHOOSE A FORMAL SIT-DOWN DINNER, A BOUNTIFUL
THEMED BUFFET OR A FUN RECEPTION WITH INTERACTIVE STATIONS -
OUR CULINARY EXPERTS WILL WORK WITH YOU TO CREATE
A ONE-OF-A-KIND EVENT. WHATEVER YOUR VISION IS,
ALLOW US TO BRING IT TO LIFE.

PLATED DINNER

HORS D'OEUVRES

SERVED CHILLED (CHOOSE 2)

- Watermelon & Feta
- Prosciutto & Melon
- Shrimp Mini Roll
- Sundried Tomato, Mozzarella Bruschetta
- Quinoa & Roasted Vegetable Mini Bowl
- Goat Cheese & Fig Jam Crostini
- Vegetable Summer Roll with Lime and Sweet Chili Sauce
- Gazpacho Shots
- Ceviche Shot*
- "Recadito" Deviled Egg
- Tuna Poke Mini Taco, Siracha Mayo*
- Chicken Salad Crostini
- Hummus and Pita Chips with Olives

SERVED HOT (CHOOSE 2)

- Mini Cheese Arepas with Chicharron or Roasted Vegetables
- Albondigas con Tomate Frito
- Sliders: mojo pork or beef or chicken
- Stuffed Mushroom with Spinach & Artichoke
- Pollo Asado Mini Tacos
- Mac & Cheese Lollipops
- Chicharrones
- Pinchos de Gambas al Ajillo (Garlic Shrimp Skewers)*
- Chorizo a la Sidra
- Datiles con Bacon
- Conch Fritter*
- Jerk Chicken Kabob with Red Pepper & Red Onion
- Mushroom Saffron Arancini
- Beef Satay, Chimichurri

DINNER SALADS (CHOOSE 1)

- **Heirloom Tomato Salad with Mozzarella Cheese**, Basil, Balsamic Reduction, Olive Oil
- **Garden Salad**, Mixed Greens, Cucumber, Tomato, Radish, Carrot, Avocado Ranch Dressing
- **Heart of Romaine Caesar Salad with Garlic Croutons**, Shaved Parmesan and Traditional Caesar Dressing
- **Miami Salad**, Artisan Greens, Mango, Plantain Chips, Corn, Roasted Pepper, Queso Fresco, Vinagreta de la Pasion

ENTRÉE SELECTIONS (CHOOSE 2)

All entrées include assorted rolls & butter, coffee & tea service.

- **Vegetable Paella** (Vegetarian) \$95pp
- **Grilled Vegetable Napoleon**, Spanish Rice \$97pp
- **Aji Amarillo & Beer Roasted Chicken**, Cilantro Rice, Broccolini, Salsa Fresca \$98pp
- **Grilled Jerk Chicken**, Coconut Rice, Mango Cilantro Salsa, Broccolini \$97pp
- **Salmon "a la Plancha,"** Cous Cous, Champagne Vinegar & Tomato Jam, Asparagus \$115pp
- **Seared Mahi**, Tropical Fruit Salsa, Charred Grilled Asparagus, FuFu de Platano \$110pp
- **Grilled Churrasco Steak**, Potato "Causa," Broccolini, Olive Tapenade \$115pp
- **Seared Sirloin**, Chimichurri Marinated, Herb Roasted Root Vegetables, Broccolini \$120pp

NAKED WEDDING CAKE

- By your choice of:
 - Pastry is Art
 - Todo Dulces

*Additional \$2 each. More than two Entrees are subject to an additional charge. All prices are subject to 25% Service Charge and 9% Sales Tax.

BUFFET DINNER

HORS D'OEUVRES

SERVED CHILLED (CHOOSE 2)

- Watermelon & Feta
- Prosciutto & Melon
- Shrimp Mini Roll
- Sundried Tomato, Mozzarella Bruschetta
- Quinoa & Roasted Vegetable Mini Bowl
- Goat Cheese & Fig Jam Crostini
- Vegetable Summer Roll with Lime and Sweet Chili Sauce
- Gazpacho Shots
- Ceviche Shot*
- "Recadito" Deviled Egg
- Tuna Poke Mini Taco, Siracha Mayo*
- Chicken Salad Crostini
- Hummus and Pita Chips with Olives

SERVED HOT (CHOOSE 2)

- Mini Cheese Arepas with Chicharron or Roasted Vegetables
- Albondigas con Tomate Frito
- Sliders: mojo pork or beef or chicken
- Stuffed Mushroom with Spinach & Artichoke
- Pollo Asado Mini Tacos
- Mac & Cheese Lollipops
- Chicharrones
- Pinchos de Gambas al Ajillo (Garlic Shrimp Skewers)*
- Chorizo a la Sidra
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- Conch Fritter*
- Jerk Chicken Kabob with Red Pepper & Red Onion
- Mushroom Saffron Arancini
- Beef Satay, Chimichurri

SALAD STATIONS (CHOOSE 2)

- **Garden Salad**, Mixed Greens, Cucumber, Tomato, Red Onion, Radishes Avocado Ranch Dressing
- **Caesar Salad**, Romaine, Aged Parmesan Cheese, Homemade Croutons, Creamy Caesar Dressing
- **Mediterranean Chicken Salad**, Wilted Spinach, Cherry Tomatoes, Citrus Vinaigrette
- **Greek Salad with Heirloom Tomatoes**, Spinach, Roasted Peppers, Cucumber, Feta Cheese, Oregano and Olive Oil
- **Antipasto Salad**, Herb Roasted Vegetables, Salami, Parmesan, Balsamic Dressing
- **Jicama Slaw**, Red Pepper, Red Onion, Cilantro, Citrus Vinaigrette

ENTRÉES (CHOOSE 2)

Include assorted rolls & butter, coffee & tea service.

- **Mahi Veracruz**, Spicy Pepper, Onion, Tomato
- **Salmon**, Champagne Vinegar & Tomato Jam
- **Seared Chicken**, Jamaican Rum and Honey Glazew
- **Grilled Chicken**, Spanish Olive Tomato Ragout
- **Guava Glazed Pork Loin**
- **Ropa Vieja**, Pulled Beef, Peppers, Onion

SIDES (CHOOSE 3)

- Garbanzo Stew, Sofrito, Kale
- Cilantro Rice (Peruvian Style)
- Creamy Mashed Potatoes
- Grilled Asparagus
- Charred Broccolini and Garlic

NAKED WEDDING CAKE

- By your choice of:
 - Pastry is Art
 - Todo Dulces

TWO ENTRÉES **\$100pp**

THREE ENTRÉES **\$106pp**

*All prices are subject to 25% Service Charge and 9% Sales Tax.



MENU ENHANCEMENTS

ENHANCEMENTS

- **Appetizers**
 - Grilled Watermelon, Heirloom Tomatoes & Feta Cheese \$6pp
 - Cobia Ceviche, Leche de Tigre, Corn, Sweet Potato \$10pp
- **Assorted Mini Dessert Station \$12pp**
 - Mini Key Lime Tartlets, Tres Leches Shots, Chocolate Mousse & Coconut Shots
- **Late Night Bites**
 - Mini Pan con Bistec \$4pp
 - Pulled Chicken Taco \$4pp
 - Vegetable Crudite Shots, Celery, Carrot, Red Pepper, Cucumber, Ranch \$3pp
 - Domestic Cheeses, Cheddar, Swiss, Dill Havarti, Crackers \$8pp



BEVERAGE SERVICE INCLUSIONS

BEVERAGE SERVICE

- **Mixed Drinks, Four Hour Well Package Open Bar** featuring:
 - Canadian Club Whiskey
 - Smirnoff Vodka
 - Cruzan Aged Light Rum
 - Beefeater Gin
 - Dewar's White Label Scotch
 - Jim Beam White Label Bourbon
 - Jose Cuervo Tradicional Silver
 - Korbel Brandy
 - Harim Walker Triple Sec
 - Martini & Rossi Rosso
 - Martini & Rossi Extra-Dry
- **House Wine:** Red & White Wine
- **Imported & Domestic Beer:** Corona, Heineken, Miller Lite, Budweiser, Concrete Beach Havana Lager, Soft Drinks and Bottled Waters.

ENHANCEMENTS

- **Wine Service at Dinner** \$8pp
- **Upgrade to Premium Brands** \$8pp
 - Jack Daniels Tennessee Whiskey
 - Crown Royal Whiskey
 - Grey Goose Vodka
 - Bacardi Superior Rum
 - Captain Morgan Original Spiced Rum
 - Bombay Sapphire Gin
 - Johnnie Walker Black Label Scotch
 - Knob Creek Bourbon
 - Patron Silver Tequila
 - Hennessy VSOP
 - Harim Walker Triple Sec
 - Martini & Rossi Rosso
 - Martini & Rossi Extra-Dry
- **Additional Hours of Open Bar:**
 - Well Brands \$9pp
 - Premium Brands \$10pp

All prices are subject to 25% Service Charge and 9% Sales Tax. Bartender Fee required at \$175+tax - based on 1 bartender for every 75 guests.



SUNRISE BREAKFAST

BREAKFAST BUFFET \$28pp

- Seasonal Cut Fruits
- Assorted Breakfast Pastries, Muffins, Croissants, Danish
- Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
- Hot Oatmeal, Brown Sugar, Raisins, Toasted Almonds
- Scrambled Eggs
- Bacon or Sausage
- Breakfast Potatoes
- Florida Orange Juice & Cranberry Juice
- Seattle's Best® Coffee, Decaffeinated and Assorted Selection of Teas

BUFFET ENHANCEMENTS

- Mini Berry Parfaits \$3pp
- Cuban Eggs Benedict \$6pp
- Cheese & Egg Arepas \$6pp
- French Toast, Maple Syrup \$5pp
- Smoked Lox, Bagels, Cream Cheese, Capers & Red Onions \$9pp

ACTION STATIONS*

- **Belgian Waffles**, Whipped Cream, Maple Syrup, Butter, Berries \$10pp
- **Omelet Station**, Traditional Accompaniments \$15pp

*Attendant required; \$150/attendant. All prices are subject to 25% Service Charge and 9% Sales Tax

THE DETAILS

FOOD AND BEVERAGE PROVISIONS

The hotel must provide all food and beverage items. The sale and service of alcoholic beverages is regulated by the Florida State Liquor Commission and the Marriott Connection is responsible for the administration of those regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additional menu selections and customized proposals are available through your Event Manager. We will be glad to customize your menu and special order any food or beverage items that are not currently available on our printed food and beverage menus.

MENU TASTING

We will offer all our couples the opportunity to experience our Chef's unique food tastings 4-6 weeks prior to your wedding. Menu tastings are scheduled on Monday through Thursday from 2:00 p.m. – 4:00 p.m., Fridays - Sundays are based upon availability.

CHILDREN'S MENU

Chicken Fingers, French Fries, Fruit Cup and Cupcake. The price is \$25/child ages 8 and under.

YOUNG ADULTS

Guests will be served the same adult menu, without the bar package. The price will be a \$25 reduction from the adult price, this applies for all guests ages 9 to 20.

GUESTROOM RESERVATIONS

A Complimentary Bridal Suite is provided for the Couple the evening of their wedding. Should guestrooms be required for your out-of-town guests, a number of rooms may be reserved at a negotiated special rate. Check-in is at 3:00 p.m. and Check-out is at 12:00 p.m.

GUARANTEES

Final attendance with the detailed seating chart will be completed with your Event Manager 72 hours prior to wedding.

WEDDING PLANNING SERVICES

To stay within the Marriott Connection traditions of excellence, your Marriott Wedding Certified Professional can assist you in arranging entertainment, floral arrangements, ice carvings, photographers and videographers.

AUDIO/VISUAL

We conveniently have available in-house state-of-the-art audio/visual equipment. Prices are available upon request.

EVENT PARKING

The hotel offers a discounted event parking rate of \$7/Self Parked car; \$12/Valet Parked car; and \$27/Vehicle for Overnight Parking.

DEPOSIT AND PAYMENT

To secure a date, a signed contract and non-refundable deposit is required. The deposit is 30% of the estimated value of the event. A full estimated pre-payment of the event is due 72 hours / 3 days prior to the event. A credit card will need to be on file to accommodate any overages on the day of the event. No personal checks are accepted 72 hours / 3 days prior to the event.

SERVICE CHARGE AND SALES TAX

The Marriott Connection at Miami Airport will apply a 25% taxable service charge and 9% sales tax to all food and beverage items.

HOTEL GALLERY





YOUR MIAMI

BASK IN THE SUN ON OUR BEAUTIFUL BEACHES. PLAN A GOLF OUTING
FOR YOUR NEWLY MERGED FAMILIES. SEE AN EXHILARATING MIAMI HEAT
OR MIAMI DOLPHINS GAME, OR ENJOY AN EXCITING NIGHT
ON THE TOWN IN SOBE. WHATEVER YOUR DESIRE,
YOU'LL BE SURE TO FIND IT - AND MORE - IN MIAMI.



FUN FOR ALL

ACTIVITIES

- Golf
- Sailing
- Waterskiing
- Bowling
- Jet Skiing
- Kayaking
- Snorkeling
- Squash
- Horseback Riding

LOCAL ATTRACTIONS

- Coral Gables
- Venetian Pool
- Coconut Grove
- Adrienne Arsnt Center for the Performing Arts
- Wynwood
- Jungle Island
- South Beach
- Miami Seaquarium
- Frost Museum
- Everglades

SHOPPING

- Shops at Merrick Park
- Bayside Marketplace
- Brickell City Center
- International Mall
- Dolphin Mall
- Lincoln Road
- Aventura Mall



YOUR MEMORIES

THE CEREMONY AND RECEPTION ARE JUST THE BEGINNING.
LET THE ROMANCE CONTINUE. IMAGINE A GORGEOUS HONEYMOON SUITE
WITH CHAMPAGNE, CHOCOLATE COVERED STRAWBERRIES AND
BREAKFAST IN BED. CHOOSE FROM OUR ROMANTIC HONEYMOON PACKAGES,
AVAILABLE AT MORE THAN 2,500 HOTELS AND RESORTS WORLDWIDE.