



MARRIOTT
WEST PALM BEACH





MARRIOTT
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Our inspired West Palm Beach Marriott hotel provides ideal spaces for any function. From a small social gathering or board meeting, to a grand wedding or large conference, our staff will assist you with all the details.

We can customize your event with guest room accommodations, event space and hotel amenities. West Palm Beach Marriott is one of the market leaders with an inviting ambience infused with Palm Beach, Florida allure.

Mindful service, distinctive amenities and easy access to Palm Beach offerings, create a relaxing, worry-free experience for all of your guests, and an energizing successful meeting for all of your attendees.

Locally Inspired - Colorful décor, an on-site chef’s garden, locally inspired culinary offerings, tropical pool and engaging outdoor spaces, captures the energy and warmth of Florida.

Welcoming - Courteous, personalized service in a warm and inviting atmosphere allowing for meaningful connections with every guest.

Inclusive – Day and night restaurant, lobby host, complimentary shuttle, meeting capabilities and impeccable service allow for a productive, carefree experience.

Sven Lindemann
Executive Chef

Patrick Davidson
Director of Hotel Operations, Food and Beverage

| | | | | | |
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MARRIOTT
WEST PALM BEACH

BREAKFAST



BREAKFAST BUFFET

*All pricing is based per person and one (1) hour of service
\$150 service fee is applied for guarantees of less than 25 persons.*

Prices are subject to change without notice.

Inquire About Creative Menus and Stations With Your Event Manager

CONTINENTAL BREAKFAST \$21

orange, grapefruit, cranberry and apple juices
sliced melon and berries
assorted individual yogurt
assorted cold cereal
whole banana
whole and skim milk
fruit and cheese Danish
assorted muffins and croissant
butter and fruit preserves
regular and decaf coffee and teas

BREAKFAST BUFFET \$28

orange, grapefruit, cranberry and apple juices
sliced melon and berries
assorted individual yogurt
assorted cold cereal
whole banana
whole and skim milk
fruit and cheese Danish
assorted muffins and croissant
butter and fruit preserves
scrambled eggs
smoked bacon
country pork sausage links
Yukon gold potatoes with onion and peppers
regular and decaf coffee and teas

BREAKFAST MEAT ALTERNATIVES:

or add for \$4.50/pp each item

chicken apple sausage link
turkey sausage
pork sausage patty
grilled ham

BREAKFAST POTATO ALTERNATIVES:

or add for \$4.50/pp each item

smoky potato cheese casserole
cheesy grits with roasted corn
sweet potato hash with spinach and onion

EGG ALTERNATIVE:

or add for \$4.50/pp each

egg whites with broccoli, mushroom and cheddar cheese

EGG TOPPINGS:

or add for \$2.00/pp each

cheddar cheese and scallions
feta and roasted peppers
goat cheese and chives

BREAKFAST ENHANCEMENTS

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Inquire About Creative Menus and Stations With Your Event Manager

ENHANCEMENTS add for \$5.00/pp each

OATMEAL

brown sugar, orange blossom honey, dried banana, golden raisins, chopped walnuts and pecans

WEST PALM BEACH GRITS

shredded cheddar cheese, bacon bits, scallion, chopped jalapeno, fresh avocado, fire roasted corn

YOGURT PARFAIT BAR

dried fruits, fresh berries, Florida orange blossom honey, granola, roasted quinoa

OMELET STATION add for \$14.00/pp

eggs to order: scrambled, fried or omelet
bacon, ham, turkey, diced tomato, onion, mushroom, bell pepper, jalapeno, spinach, salsa, cheddar and jack cheeses

BREAKFAST SANDWICHES

toasted sourdough bread with broken fried egg, ham, provolone cheese and tomato – \$9

egg, ham and cheese croissant - \$9

toasted baguette with egg, corn beef and Swiss - \$10

SMALL PLATES add for \$9.00/pp each plate

CRISPY AREPAS

scrambled eggs, pico de gallo, cojita cheese, avocado crema

SOUTH FLORIDA MIGAS

crunchy tortilla with ranchero sauce, black beans, scrambled eggs and tomato salsa

SHORT RIB HASH

crispy potatoes with braised short rib, spinach, tomato, patched egg, polao sauce

PLATED BREAKFAST & AM BREAKS

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CLASSIC PLATED BREAKFAST \$24

fresh baked muffins & breakfast breads
scrambled eggs
breakfast potatoes with onion and peppers
hickory smoked bacon or sausage (*pork or chicken apple*)
coffee, decaf, tea and orange Juice

HEALTHY PLATED BREAKFAST \$18

honey roasted quinoa granola served alongside plain yogurt, orange blossom honey, seasonal fruit and berries
fresh baked muffins & breakfast breads
coffee, decaf, tea & orange Juice

COFFEE RECESS \$14

assorted coffee flavored syrups
regular and decaf coffee and teas
assorted muffins
basket of seasonal fruit
assorted soft drinks
bottled water

POWER UP BREAK \$16

assorted energy bars
assorted energy drinks
basket of seasonal fruit
assorted soft drinks
bottled water
coffee, decaf and tea

BAGELS AND MORE BREAK \$18

assorted bagels
three choices of cream cheese
assorted breakfast pastries
basket of seasonal fruit
assorted soft drinks
bottled water
coffee, decaf and tea



A LA CARTE ITEMS

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Inquire About Creative Menus and Stations With Your Event Manager

| | | | |
|---|-----------------|---|------------|
| Regular & decaf coffee | \$70 per gallon | Fresh whole fruit | \$4 each |
| Starbucks regular & decaf coffee | \$85 per gallon | Greek yogurt parfaits with granola and assorted berries | \$6 each |
| Tazo teas | \$70 per gallon | Assorted seasonal scones with honey whipped butter | \$48 dozen |
| Lemonade, iced tea (sweetened or Unsweetened) fruit punch | \$60 per gallon | Granola & multi-grain bars | \$3 each |
| Starbucks Frappuccino or double shots | \$9 each | Kind bars | \$6 each |
| Assorted Pepsi soft drinks | \$5 each | Hardboiled eggs | \$18 dozen |
| Bottled water | \$5 each | Individual bags of chips | \$4 each |
| Naked juices | \$8 each | Rosemary sea salt mixed nut "shots" | \$8 each |
| Gatorade | \$8 each | Jumbo soft pretzels, spicy mustard & beer cheese dip | \$60 dozen |
| Coconut water | \$7 each | Frozen juice bars & novelty ice cream bars | \$5 each |
| Regular and sugar free Red Bull | \$9 each | Fudge walnut brownies, mini blondies or mini cupcakes | \$38 dozen |
| Assorted Bagels with cream cheese | \$48 dozen | Freshly baked gourmet cookies | \$38 dozen |
| Assorted Danish | \$48 dozen | Assorted cheesecake bars | \$5 each |
| Assorted Muffins | \$42 dozen | | |

Service charge and applicable taxes are not included

PM BREAKS

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Inquire About Creative Menus and Stations With Your Event Manager

CHIPS & DIP \$16

house made kettle chips & baked pita chips
a selection of hummus dips
celery & carrots , ranch & blue cheese dips
bottled iced tea
assorted soft drinks
bottled water
coffee, decaf and tea

7th INNING STRETCH \$22

nacho bar with tortilla chips, chili, queso, pickled
jalapenos, salsa, sour cream
mini hot dogs, mustard
soft pretzel sticks
ice cream sandwiches
assorted Pepsi soft drinks
bottled water
coffee, decaf, and tea

SOFT PRETZEL BAR \$17

sweet & salty soft baked pretzels
cheddar cheese, jalapenos & bacon bits
bourbon cream dip & cinnamon sugar
bottled iced tea
assorted soft drinks
bottled water
coffee, decaf and tea

POPCORN BREAK \$23

sea salt caramel, Oreo cheesecake, sour patch kids,
Siracha lime cheddar and white cheddar popcorns
popcorn chicken with Thai chili sauce
toasted concha shooters
sweet corn cookies
assorted Pepsi soft drinks
bottled water
coffee, decaf, and tea





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LUNCH



LUNCH BUFFET

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Inquire About Creative Menus and Stations With Your Event Manager

SOUTH OF THE BORDER - \$42

Mexican chopped salad, cilantro lime dressing
orange fennel salad, cilantro, radicchio
beef barbacoa
seasonal fish
adobo grilled chicken
black beans and Spanish rice
green chili salsa, red chili salsa, pico de gallo, corn salsa
sour cream, guacamole, cheddar jack blend
fried tortilla chips, soft taco shells, hard taco shells
churros, flan
coffee, decaf and tea

THE FLORIBBEAN - \$50

Galician soup with Swiss chard and white bean
shrimp salad with roasted corn, peppers, citrus vinaigrette
island greens with papaya vinaigrette, key lime ranch
churrasco skirt steak, chimichurri sauce
three citrus glazed grouper
Caribbean jerk chicken, roasted Poblano pan jus
sweet fried plantains
black beans and rice
roasted zucchini, squash, red peppers
key lime bites, fudge walnut brownies, mini blondies and
freshly baked gourmet cookies
coffee, decaf and tea

LUNCH BUFFET

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ALL AMERICAN BARBEQUE - \$43

watermelon salad with white balsamic, basil
fingerling potato salad with egg, mustard
green salad with house made ranch, creamy papaya dressings
black bean burgers
black angus burgers
American, cheddar and Swiss cheese, lettuce, tomato, onion
and pickles
mango BBQ chicken
whole roasted zucchini, squash, mushrooms, onions
creamy baked mac & cheese
jalapeno cheddar corn bread
apple and cherry pies
sweet tea
coffee, decaf and tea

*****Suggested dedicated culinarian attendant for outdoor
events at \$175 each**

DELI - \$33

soup of the day
fresh garden salad with mixed greens, tomatoes, cucumbers,
carrots, onions, house-made white balsamic vinaigrette and
ranch dressing
house made potato salad with eggs, paprika, fresh herbs house
aioli
fresh house made potato chips
artisanal variety of breads and rolls
cured deli meats & cheese –
roasted turkey, black forest ham, genoa salami, roast beef, tuna
salad, cheddar, Swiss, American & provolone cheeses
mustard, mayonnaise, horseradish sauce & olive oil
lettuce, tomato, onion, pickles & olives
gourmet cookies and brownies
coffee, decaf and tea



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LUNCH TO GO

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BOX LUNCH - \$34

lunch box includes: choice of pasta or potato salad, apple, chocolate chip cookie, chips and bottled beverage (choice of 2 protein & one vegetable)

veggie sandwich

with grilled portabella mushrooms, mozzarella, arugula, sun-dried tomato puree on a ciabatta

roasted turkey & Swiss

with green leaf lettuce, tomato, honey mustard on multigrain bread

turkey club

roasted turkey, tomato, lettuce, bacon, cheddar cheese, mayo, on white bread

ham & cheese

black forest ham & muenster cheese with green leaf lettuce, tomato, grainy mustard on a multigrain roll

classic tuna salad

with green leaf lettuce, tomato on a ciabatta bun

gluten free

turkey with green leaf lettuce, tomato on a gluten free wrap

grilled chicken caesar wrap

with creamy caesar dressing, romaine lettuce on a garlic pesto wrap

Italian combo

with prosciutto, genoa salami, capicola, provolone cheese, green leaf lettuce, tomato, sun-dried tomato puree on a semolina baguette

PLATED LUNCH

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all plated lunch entrees include:

choice of one salad, one dessert, bread service, iced tea, regular, decaf coffee and tea service

CHIPOTLE SEARED CHICKEN \$31

with saffron risotto, grilled asparagus, tomatillo salsa, tomato jus

ORGANIC CHICKEN BREAST \$32

with roasted vegetable, quinoa, roasted pepper sauce

GRILLED MAHI-MAHI \$33

creamy polenta, seared baby zucchini, sunburst squash, cherry tomatoes and orange beurre blanc sauce

PAN-SEARED SALMON \$33

soy sauce, orange blossom honey glaze with lime zest, black rice vegetable stir fry

LIME MARINATED FLAT IRON STEAK \$42

andouille & black eyed peas, cassoulet, roasted zucchini

BEEF SHORT RIB \$52

port wine reduction sauce, creamy truffle mashed potatoes, roasted shallots and asparagus

PAPARADELLE PASTA \$28

Wild mushrooms, roasted eggplant, spinach and goat cheese



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PLATED LUNCH ACCOMPANIMENTS

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All Plated Lunch Entrees Include:

Choice of One Salad, One Dessert, Bread Service, Iced Tea, Regular, Decaf Coffee and Tea Service

SALAD SELECTION

CAESAR SALAD

hearts of romaine lettuce with herb croutons, shaved parmesan and caesar dressing

GARDEN SALAD

mixed greens with red onion, cucumber, cherry tomato, shredded carrots and white balsamic dressing

ROMAINE SALAD

romaine hearts, bacon pieces, gorgonzola, heirloom tomato, chives and ranch dressing

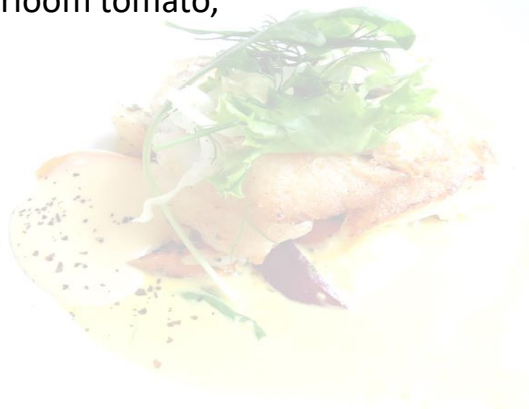
DESSERT SELECTION

carrot cake

chocolate layer cake

key lime tart

cheese cake



COLD PLATED LUNCH

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Inquire About Creative Menus and Stations With Your Event Manager

All Plated Lunch Entrees Include:

Choice of One Protein, One Dessert, Bread Service, Iced Tea, Regular, Decaf Coffee and Tea Service

SALAD

HOUSE CAESAR

romaine lettuce, parmesan cheese crisp, focaccia croutons with house caesar dressing

SOUTHERN CHARM

crispy iceberg lettuce, black bean and corn salsa, queso fresco and crispy tortilla with honey jalapeño dressing

GREEK MEDLEY

romaine lettuce, black olives, feta cheese, bell peppers, cucumbers, tomato with white balsamic vinaigrette

PANZINELLA

heirloom tomatoes, cigielini mozzarella, fresh focaccia bread, basil with balsamic vinaigrette

PROTEIN *(Select One)*

sliced grilled chicken breast \$32

sautéed shrimp \$34

grilled skirt steak \$36

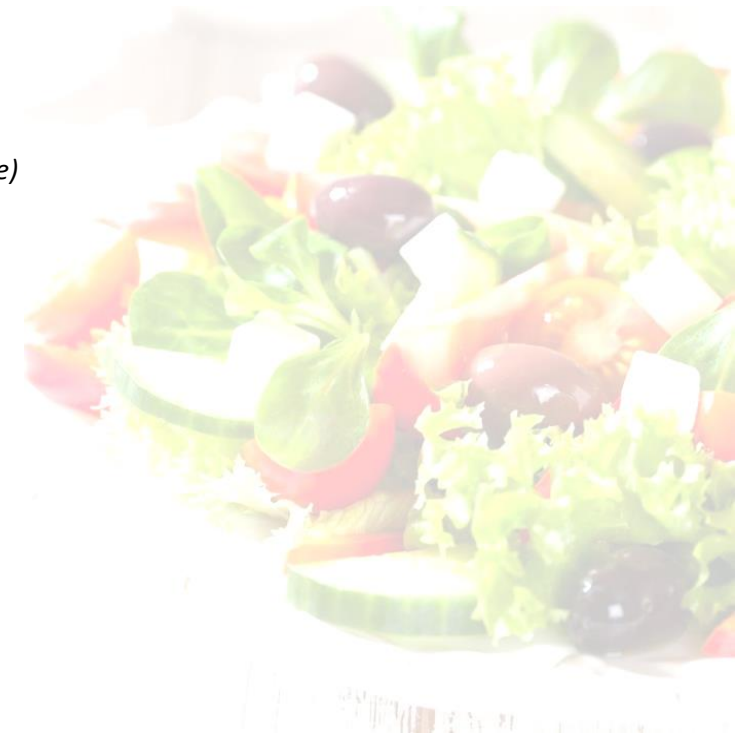
DESSERT *(Select One)*

carrot cake

chocolate layer cake

key lime tart

cheese cake





MARRIOTT
WEST PALM BEACH

DINNER



PLATED DINNER

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ALL PLATED DINNERS INCLUDE:

- Artisan Bread Service
- Choice of One Salad
- Choice of Two Entrees
- Choice of One Dessert
- Regular Coffee
- Decaf Coffee
- Hot Tea

PLATED DINNER DESSERT

Choice of One

- Tiramisu
- Classic Cheesecake
- Carrot Cake with Cream Cheese Icing
- Red Velvet Cake
- Decadence Chocolate Cake

**DINNER DESSERT ENHANCEMENTS

Choice of One \$3

Choice of Two \$5

- Assorted Mini Italian Pastries*
- Assorted Whole or Sliced Fruit*
- Mini Cheesecake Assortment*
- Mini Fruit Tarts*
- Bread Pudding*

* Buffet Style Meal Only



PLATED DINNER ACCOMPANIMENTS

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SALAD SELECTION

CAESAR SALAD

hearts of romaine lettuce with herb croutons, shaved parmesan and Caesar dressing

PALM BEACH SALAD

hydro mesclun greens, mango drunken goat cheese, candied almonds, banana nut croutons, passion fruit dressing

BUTTER LETTUCE SALAD

mixed greens with red onion, cucumber, cherry tomato, shredded carrots and white balsamic dressing

SUPERFOOD SALAD

arugula, baby spinach, roasted cauliflower, quinoa, pepitas, toasted almonds, dried cranberries and cilantro dressing



PLATED DINNER

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Inquire About Creative Menus and Stations With Your Event Manager

All dinners are Gluten Free (GF)

SEARED CILANTRO LIME CHICKEN BREAST \$43

sweet potato, chorizo hash, Florida farm vegetables

8oz FILET MIGNON \$85

Cabernet sauce, herb roasted fingerling potatoes, Florida farm vegetables

HERB SEARED CHICKEN \$43

Cauliflower risotto, roasted baby carrots, parsley and thyme oil

RED WINE BRAISED SHORT RIBS \$57

Polenta, roasted asparagus, thyme gremolata

GRILLED SALMON FILET \$47

Oven roasted fingerling potatoes, grilled asparagus, topped with grain mustard butter sauce

GRILLED FILET MIGNON \$86

rainbow baby carrots, parmesan oven dried tomatoes, sour cream mashed potato topped with bacon, chives and cheddar

PAN SEARED SNAPPER \$49

grilled asparagus, blistered tomatoes, black rice, fennel slaw, herbed lime butter sauce

GULF SNAPPER \$51

Rock shrimp paella, fennel salad, seafood pepper broth



DINNER BUFFET

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FLAGLER'S FOLLY \$52

smoked bacon & corn chowder, gold potatoes, fresh parsley

classic roasted potato salad, red bliss potatoes, dijonnaise, parsley, onion, celery (GF)

chopped salad, baby gem lettuce, tomato jam, bleu cheese crumbles, chopped bacon, black pepper bleu cheese dressing

slow cooked pork BBQ, chef's dry rub, honey BBQ sauce

New York steak, gold coffee espresso rub, house rolls, (1 attendant per 50 guests required, \$175 each)

seared Brussel sprouts, sweet onions, herb vinaigrette

smoked cheddar scalloped potatoes, Yukon gold potatoes, fontina, cream, fresh cut chive

S'mores brownies, burnt marshmallow, dark & milk chocolate

blueberry tart, rosemary, lemon ricotta

banana pie verrine, banana pudding, vanilla wafers, sweet cream

MACARTHUR'S TABLE \$85

Sweet potato chipotle soup

mixed greens, queso fresco, tomatillos, roasted peppers, green olives, blood orange vinaigrette

hearts of palm, oranges, red onion, heirloom tomatoes, avocado, paprika vinaigrette

watermelon, caperberries, heirloom tomatoes, cumin oil

cornmeal seared snapper, roasted tomatoes and pepper salsa

pollo en pina, chili dusted grilled chicken, pineapple relish

sobrebarriga, grilled steak, herb bread crumbs, vegetable ragout

picadinho de porco, pork hash with fried plantains

arroz con coco y pasas, rice with raisins and coconut

cilantro yucca fries

Cuban bread, sea salt whipped butter, cinnamon honey butter

DINNER BUFFET

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THE OKEEHOLEE \$46

avocado and farmhouse tomatoes with cilantro vinaigrette

jicama slaw with peppers, sweet onions and citrus vinaigrette

mixed greens with red onions, roasted Calabaza, toasted pumpkin seeds, cojita cheese, lime vinaigrette

mojo roasted chicken with yucca and maduros

churrasco skirt steak with chimichurri sauce

yellow rice

Havana tamarind vegetables

tres leches cake with Meyers rum

all dinner buffets are accompanied by coffee, decaf and tea

THE WEST PALM \$125

chilled small plates displayed:

mini superfood broccoli slaw, shaved broccoli, toasted walnuts, heirloom tomatoes, orange segments, red quinoa, roasted pumpkin lemon vinaigrette

new age shrimp ceviche with choclo

sesame tuna with vegetable spaghetti, white balsamic

seafood display:

jumbo prawns, king crabs, gulf oysters (totaling five pieces per person) cocktail sauce, joes mustard sauce, mignonette

antipasto and cheese display:

coppa, genoa salami, chorizo, mortadella, hand-label artisan cheese, smoked fish dip with croutons

pickled vegetables, gherkins, olives, marcona almonds and dried cranberries, honeycomb

small hot plates displayed:

jerk chicken thighs with sweet potato corn hash, short ribs with boniato mashers, chimichurri, Florida black grouper, sweet corn pudding, fennel tomato slaw, roasted mini vegetables with smashed creamer potatoes

macaroon sandwiches, raspberries, pistachio cream, chocolate with peanut butter filling

dessert shots, snickers, creamsicle, Reese's peanut butter, strawberry shortcake



RECEPTION



RECEPTION PACKAGE

Prices are based by the piece. Minimum 25 pieces per hors d'oeuvre selected in increments of 25. Prices are subject to change with out notice. Inquire About Creative Menus and Stations With Your Event Manager

\$25 Per Person | Choice of Three (3) Hors D'Oeuvres – Three (3) Pieces Per Person

Package Includes a Choice of Vegetable Crudit  or Domestic Cheese Display

Each Additional Hors D'Oeuvre Selected \$5 Per Person

COLD CANAPES

Avocado Toast
Bruschetta
Antipasto Kabobs
Smoked Salmon Canap s
Shrimp Cocktail Shooters
Assorted Cold Canap s

ENHANCE - \$6 Per Person

Tuna Poke Mini Taquito
Pulled Pork with Mango Papaya Compote Mini Taquito
Tempura Shrimp with Ponzu Sauce
Angus Slider Brie Cheese

HOT HORS D'OEUVRES

Spanakopita
Vegetable Spring Rolls
Risotto & Asparagus Croquette
Chicken & Lemon Grass Pot Stickers
Fried Chicken Shooters (with Ranch Dip)
Mini Chicken Wellington
Chicken Parmesan Puff
Mini Beef Wellington
Mini Coney Island Hot Dogs
Braised Short Ribs Pierogi
Reuben Puff
Pimento Mac N Cheese Fritter
Goat Cheese & Honey phyllo Triangle



HORS D'OEUVRES

HOT HORS D'OEUVRES \$5.50 each item

- Spanakopita
- Vegetable Spring Rolls
- Risotto & Asparagus Croquette
- Chicken & Lemon Grass Pot Stickers
- Fried Chicken Shooters (with Ranch Dip)
- Mini Chicken Wellington
- Chicken Parmesan Puff
- Mini Beef Wellington
- Mini Coney Island Hot Dogs
- Braised Short Ribs Pierogi
- Reuben Puff
- Pimento Mac N Cheese Fritter
- Goat Cheese & Honey phyllo Triangle

HOT HORS D'OEUVRES \$7 each item

- Scallops & Bacon
- Coconut Shrimp
- Shrimp Penang
- Shrimp Dumpling
- Maine Lobster Puff
- Mini Lump Crab Cake
- Pork & Shrimp Wonton
- Shrimp Tempura
- Chicken Guajillo Mole & Plantain Skewer
- Barbacoa Beef Taco
- Chicken Ropa Vieja Empanada

COLD CANAPES \$6.50 each item

- Avocado Toast
- Bruschetta
- Antipasto Kabobs
- Smoked Salmon Canapés
- Shrimp Cocktail Shooters
- Assorted Cold Canapés

GLUTEN FRIENDLY OPTIONS \$6.50 each item

- Chorizo Stuffed Dates
- Lamb Kabobs with Figs & Apricots
- Chicken Satay
- Mini Stuffed Potatoes Skins



STATIONS

*All pricing is based per person and one (1) hour of service
Culinary Attendant Fee: \$150 Per Station, One (1) Attendant Per Fifty (50) Guests*

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Inquire About Creative Menus and Stations With Your Event Manager

ROSEMARY & GARLIC CRUSTED BONE-IN PRIME RIB \$600 EACH

(serves 30 people)

horseradish sour cream, demi, soft rolls

ESPRESSO CRUSTED BEEF TENDERLOIN \$500 EACH

(serves 25 people)

caramelized onion, au jus, horseradish crema, soft rolls

HOUSE ROASTED TURKEY BREAST \$300 EACH

(serves 25 people)

herbed gravy & whole grain rolls

CEDAR PLANK SMOKED ROASTED SALMON \$510 EACH

(serves 30 people)

cucumber dill relish, paprika sour cream, tomato jam, herb focaccia roll

CHIMICHURRI RUBBED BAKED FLORIDA RED SNAPPER FILET \$515 EACH

(serves 30 people)

Salsa Verde, salsa roja, lemon broccoli slaw, cilantro cream, corn & flour tortillas

CHERRY & MAPLE GLAZED BONELESS PIT HAM \$495 EACH

(serves 50 people)

Honey mustard seed relish, fresh baked buttermilk biscuits

CUBAN STYLE WHOLE PIG ROAST \$725 EACH

(serves 50 guests)

Crisp yucca fries & herb oil, sweet plantains, sliced pickles, mustard, sofrito mayo, house-made Cuban rolls

ACTION STATIONS

MAC & CHEESE STATION \$20 PER PERSON

Elbow pasta, rotini pasta, campanelle pasta

Sharp white cheddar, gruyere, smoked gouda

Florida rock shrimp, grilled chicken breast, smoked bacon
broccoli florets, chopped jalapeno

WINGS STATION \$20 PER PERSON

Thai chili, Jamaican jerk, sweet & tangy

Ranch and blue cheese dressing, celery and carrot sticks

GIANT PAELLA STATION \$26 PER PERSON

Saffron scented short grain rice, shrimp, mussels, clams, crab, chorizo, chicken, sweet peas

RECEPTION ENHANCEMENTS

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DISPLAYS

Hummus \$9.50

Edamame, roasted red pepper, white bean hummus
Pita Chips, Carrots & Celery

Artisan Cheese Board \$15

Fresh Fruit & sliced Baguettes

Market Vegetables \$12

Buttermilk Ranch Dip

Seasonal Fruit Display \$9

Antipasto \$17

Marinated Vegetables, Olives, Artisan Cured & Sliced Prosciutto, Salami,
Capicola, Parmigiana Reggiano & Crostini

Sushi Display (3 per guest) market price based on three pieces per person

Seafood Display

Shrimp \$4/ Clams \$4/ Crab Claws \$3.5/ Oysters \$5/ Half Lobster Tail \$12
Lemon, Cocktail Sauce, Seaweed Salad & Mignonette





MARRIOTT
WEST PALM BEACH

BEVERAGE



BEVERAGE

*\$150 bartender fee up to 4 hours
Each additional hour \$25*

Inquire About Creative Menus and Stations With Your Event Manager

PACKAGE BAR

All Pricing Is Based Per Person

Premium Liquors

| | |
|--------|------|
| 1-hour | \$18 |
| 2-hour | \$26 |
| 3-hour | \$32 |
| 4-hour | \$40 |

Top Shelf Liquors

| | |
|--------|------|
| 1-hour | \$22 |
| 2-hour | \$30 |
| 3-hour | \$38 |
| 4-hour | \$46 |

Luxury Liquors

| | |
|--------|------|
| 1-hour | \$28 |
| 2-hour | \$35 |
| 3-hour | \$43 |
| 4-hour | \$52 |

Beer & Wine Only

Domestic / Import Beer & House Wines

| | |
|--------|------|
| 1-hour | \$15 |
| 2-hour | \$20 |
| 3-hour | \$25 |
| 4-hour | \$32 |

Premium

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy, Svedka, Courvoisier VS Cognac, Stone Cellars Wine, Domestic and Imported Beers.

Top shelf

Absolute Vodka Tanqueray Gin, Dewar's White Label, Bacardi Superior Rum, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, Johnnie Walker Red Label Scotch, Seagram's VO Whiskey, Captain Morgan Original Spiced Rum, 1800 Silver Tequila, Courvoisier VS Cognac, Maker's Mark Bourbon, Beaulieu Vineyards wine, Domestic and Imported Beers.

Luxury

Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Gold Rum, Knob Creek Bourbon, Johnnie Walker Black Label Scotch, Bacardi Superior Rum, Crown Royal Whiskey, Hennessy Privilege VSOP Cognac, Jack Daniels Tennessee Whiskey, Patron Silver Tequila, Beaulieu Vineyard Wine, Domestic and Imported Beers.

Beer

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Samuel Adams Lager, Amstel Light, Florida Lager, Funky Buddha, Corona Extra, Corona Light, Heineken and O'Douls non-alcoholic

BEVERAGE

*\$150 bartender fee up to 4 hours
Each additional hour \$25*

Inquire About Creative Menus and Stations With Your Event Manager

CONSUMPTION BAR

All Pricing Is Based Per Drink

| | Premium | Top Shelf | Luxury |
|---------------|---------|-----------|--------|
| Cocktails | \$10 | \$11 | \$12 |
| House Wines | \$8 | \$9 | \$11 |
| Domestic Beer | \$6 | \$6 | \$6 |
| Imported Beer | \$7 | \$7 | \$7 |
| Soft Drinks | \$5 | \$5 | \$5 |
| Juice | \$5 | \$5 | \$5 |
| Bottled Water | \$4 | \$4 | \$4 |
| Martini | \$12 | \$13 | \$14 |
| Cordials | \$12 | \$13 | \$14 |
| Cognac | \$12 | \$13 | \$14 |

CASH BAR

Cash Bar Pricing Includes Gratuity & Tax Per Drink

| | |
|-------------------|------|
| Premium | \$11 |
| Top Shelf | \$13 |
| Luxury | \$15 |
| Premium Martini | \$14 |
| Top Shelf Martini | \$16 |
| Luxury Martini | \$18 |
| House Wine | \$11 |
| Domestic Beer | \$8 |
| Imported Beer | \$9 |
| Soft Drinks | \$5 |
| Juice | \$5 |
| Bottled Water | \$4 |



WINE LIST

\$150 bartender fee with bar set up only
All pricing is based per bottle

Champagne and Sparkling Wine

| | |
|---|-------|
| Segura Viudas, Brut, Cava, "Aria", Spain | \$32 |
| LaMarca, Extra Dry, Prosecco, Italy | \$36 |
| Mumm Napa, Brut, "Prestige, Chefs de Caves", California | \$60 |
| Veuve Clicquot, "Yellow Label", France | \$120 |
| Moët & Chandon, Brut, "Imperial", France | \$150 |

Light and Refreshing

| | |
|--|------|
| Beringer, White Zinfandel, California | |
| Magnolia Grove by Chateau St. Jean, Rose, California | \$32 |
| J. Vinyards Russian River", Rose, California | \$45 |
| Biagio, Moscato, Italy | \$44 |

| | |
|--|------|
| Chateau St. Michelle, Riesling, Washington | \$32 |
| Schloss Vollards, Riesling, Germany | \$48 |

White Wines In Progressive Order

Pinot Grigio

| | |
|--|------|
| Meridian, California | |
| Magnolia Grove by Chateau St. Jean, California | \$32 |
| Hahn, California | \$36 |
| Pighin, Italy | \$40 |

Sauvignon Blanc

| | |
|----------------------------------|------|
| Provenance Vineyards, California | \$40 |
| Roth, California | \$39 |
| Sea Pearl, New Zealand | \$42 |

Chardonnay

| | |
|--|------|
| Montpellier, California | \$32 |
| J. Lohr Estates, "Riverstone", Arroyo Seco, California | \$36 |
| Magnolia Grove by Chateau St. Jean, California | \$36 |
| Sterling "Vintner's Collection", California | \$36 |
| Taken Wine Co "Complicated", California | \$46 |
| Sonoma-Cutrer "Russian River", California | \$56 |
| Rombauer Vinyards, Caneros, California | \$75 |
| Cakebread Cellars, Napa, California | \$90 |

Other Wonderful Whites

| | |
|--|------|
| Albariño, Raimat, Spain | \$32 |
| Dreaming Tree White "Everyday", California | \$36 |

WINE LIST

\$150 bartender fee with bar set up only
All pricing is based per bottle

Red Wines

In Progressive Order

Pinot Noir

| | |
|--|------|
| Mark West, <i>California</i> | \$40 |
| Line 39, <i>California</i> | \$40 |
| Cline Cellars, <i>California</i> | \$48 |
| Kim Crawford, <i>New Zealand</i> | \$52 |
| La Crema, <i>California</i> | \$68 |
| Ponzi "Tavola", <i>Willamette Valley, Oregon</i> | \$49 |

Chianti/Sauvignese

| | |
|---------------------------|------|
| La Maialina, <i>Italy</i> | \$36 |
|---------------------------|------|

Rioja/Tempranillo

| | |
|-------------------------------|------|
| Rivarey Crianza, <i>Spain</i> | \$32 |
| Ergo, <i>Spain</i> | \$36 |

Malbec

| | |
|--------------------------|------|
| Alamos, <i>Argentina</i> | \$36 |
|--------------------------|------|

Merlot

| | |
|---|------|
| St. Francis, <i>California</i> | \$58 |
| Roots run Deep "Educated Guess", <i>California</i> | \$39 |
| Magnolia Grove by Chateau St. Jean, <i>California</i> | \$40 |
| Benziger, <i>California</i> | \$44 |
| Sawson Vineyards, <i>Oakville, California</i> | \$50 |

Red Wines

In Progressive Order

Cabernet Sauvignon

| | |
|---|-------|
| Montpellier, <i>California</i> | \$32 |
| Avalon, <i>California</i> | \$36 |
| Columbia Crest, "H3", <i>Washington</i> | \$40 |
| Magnolia Grove by Chateau St. Jean, <i>California</i> | \$42 |
| Aquinas, <i>California</i> | \$48 |
| Montes "Alpha", <i>Colchauga Valley, Chile</i> | \$45 |
| Franciscan, <i>California</i> | \$60 |
| Ferrari-Carano, <i>Alexander Valley, California</i> | \$75 |
| Jordan, <i>Alexander Valley, California</i> | \$120 |

Syrah/Shiraz

| | |
|------------------------------------|------|
| Rosemont Estates, <i>Australia</i> | \$36 |
| Carmen, <i>Chile</i> | \$36 |

Other Delightful Reds

| | |
|--|------|
| Beaujolais– Villages, <i>Louis Jadot, France</i> | \$36 |
| Red Blend "Troublemaker", <i>California</i> | \$38 |
| Dreaming Tree, "Crush", <i>California</i> | \$36 |





AUDIO/VISUAL



EVENT TECHNOLOGY

PROJECTION

PACKAGES

8x8 tripod screen, 4,000 lumens LCD projector, power strip/extension cord @ \$575

9x12 fast-fold screen, 4,000 lumens LCD projector, power strip/extension cord @ \$875

LCD PROJECTORS

| | |
|--------------|-------|
| 5,000 Lumens | \$800 |
| 4,000 Lumens | \$550 |

SCREENS

| | |
|--|-------|
| 9 x 12 Fast-fold Front Screen (with dress kit) | \$325 |
| 7.5 x 10 Fast-fold Screen (with dress kit) | \$175 |
| 8 x 8 Tripod Screen | \$50 |
| 6 x 6 Tripod Screen | \$45 |

ACCESSORIES

| | |
|------------------------|-------|
| Power Strips | \$10 |
| Extension Cord | \$10 |
| Wireless Clicker | \$40 |
| Distribution Amplifier | \$150 |

All pricing is based per day

Service charge and applicable taxes not included

EVENT TECHNOLOGY

AUDIO

MICROPHONES

| | |
|--------------------------------------|-------|
| Wired Microphone | \$50 |
| Wireless Handheld Microphone | \$160 |
| Lavaliere Wireless Microphone | \$160 |
| Microphone Floor Stand / Table Stand | \$10 |

AUDIO MIXERS

| | |
|------------|-------|
| 24 Channel | \$225 |
| 16 Channel | \$175 |
| 12 Channel | \$120 |
| 4 channel | \$45 |

PORTABLE SPEAKER SYSTEM

| | |
|--------------------------------|-------|
| JBL EON 15" Speaker with Stand | \$150 |
|--------------------------------|-------|

CD PLAYER

| | |
|-------------|-------|
| CD Player | \$75 |
| CD Recorder | \$150 |

VIDEO

VIDEO PLAYERS

| | |
|------------|------|
| DVD Player | \$90 |
| VHS Player | \$75 |

VIDEO MONITORS

| | |
|-----------------------------------|-------|
| 46" LCD Monitor with Cart | \$550 |
| 42" LCD Monitor with Cart | \$450 |
| 42" Confidence Monitor with Stand | \$475 |

VIDEO CAMERA

| | |
|-----------------------|-------|
| DV Camera with Tripod | \$350 |
|-----------------------|-------|

LIGHTING

| | |
|------------------------|------------------------------|
| Podium Light Package | \$300 |
| LED Up-lights | \$80 each |
| Gel Up-lights | \$50 each |
| Custom Gobos Available | – Consult with Event Manager |

All pricing is based per day

Service charge and applicable taxes not included

EVENT TECHNOLOGY

MEETING ACCESSORIES

| | |
|--------------------------------|----------------------|
| Pipe and Drape- Black | \$18 per linear foot |
| Flip Chart with Markers & Tape | \$50 |
| Whiteboard with Markers | \$50 |
| Laser Pointer | \$50 |
| Easel | \$10 |
| Power Strip | \$10 |
| Extension Cord | \$10 |

TELEPHONE

| | |
|--|-------|
| Polycom Speaker Phone with DID Phone Line | \$185 |
| Polycom Speaker Phone with Extension Microphones | \$200 |
| Analog Phone Line | \$50 |
| DID Analog Phone Line | \$125 |

OFFICE EQUIPMENT

| | |
|---|-------|
| Fax Machine | \$200 |
| Black and White Laser Printer | \$450 |
| Copiers & Desktop/Laptop Computers – Consult with Event Manager | |

LABOR FEES/TECH ASSISTANCE

Monday – Friday

| | |
|-------------------|----------------|
| 4 hours minimum | |
| 7:00 AM – 5:00 PM | \$90 per hour |
| 6:00 PM – 7:00 AM | \$110 per hour |

Weekend and Holidays

| | |
|-------------------|----------------|
| 4 hours minimum | |
| 7:00 AM – 5:00 PM | \$110 per hour |
| 6:00 PM – 7:00 AM | \$120 per hour |

A/V PATCH FEES

| | |
|-------------------|------|
| Audio Sound Patch | \$90 |
| Cable TV Patch | \$65 |

All pricing is based per day

Service charge and applicable taxes not included

Daily Wireless Internet Usage

Number of Participants

(estimated bandwidth)

SUPERIOR*

SIMPLE*

Media streaming, media rich mobile apps and large file downloads

Email and simple web browsing

<25

\$25/person
(up to 8 Mbps)

\$15/person
(up to 3 Mbps)

26 – 50

\$21/person
(up to 12 Mbps)

\$12/person
(up to 5 Mbps)

51 – 100

\$15/person
(up to 22 Mbps)

\$10/person
(up to 8 Mbps)

101+

We are happy to assess your large meetings to develop a customized solution.

- Bandwidth ranges are for the entire group and are not per person
- All pricing is exclusive of Service Charge
- Wired access priced separately



GENERAL INFORMATION



HOTEL INFORMATION

General Information

Our printed menus are for general reference. Our Catering staff will be more than happy to propose customized menus to meet your specific needs. All menu items and prices are listed are subject to change without notice. Menu pricing will be confirmed by your Event Manager.

Service Charge and Taxes

A 24% service charge and 7% sales tax will be added to all Food and Beverage, Event Technology (AV) and Room Rental fee/prices as noted on your contract agreement and Event Orders.

Parking

All organizations and guests will be responsible for the following self-parking fees: 1/2 -2 hours \$4; 2-4 hours \$6; 4-12 hours \$10 (plus 7% tax) for non-hotel guests and/or event attendees; \$14 (plus 7% tax) per 24 hours for overnight hotel guests.

Final Guarantee/Attendance

We need your assistance in making your event a success. Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used.

Increases in guarantees may be accepted up to 24-hours in advance, but is subject to product availability.

Audio Visual/Event Technology

A complete line of audio visual equipment is available through our MVP audio visual department. Your Event Manager can arrange equipment suited to your needs based on your event space or room set up.

Meeting Space/Room Setup

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel. Final menu items, room arrangements and all other details pertaining to your event(s) are outlined on the Event Orders. All meeting rooms are setup in accordance to the approved Event Orders. Requests for a change in the room setup after the room has been fully set will result in an additional service charge of 5%.

Labor Charges

Carvers, station attendants, bartenders, additional food and cocktail servers are available at a minimum fee of \$150 per attendant for a 2-hour minimum time period, 4-hour minimum for bartenders.. A \$200 labor charge will be applied to any buffet that does not reach a minimum guarantee of 25 guests.

Outdoor Events

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of precipitation; temperatures below 65 degrees; or wind gusts in excess of 15mph. Decisions will be made no less than 4 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$5 per person (based on the final guarantee).

HOTEL INFORMATION

Electrical Charges

Electrical needs exceeding existing 120 volt/20 amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be accessed. All equipment must have UL listing information outlining power capabilities. Any charges in conjunction with decorators, entertainers, production, audio visual companies, etc. will be charged to the group unless otherwise specified in advance. Any additional requirements/pricing needs to be discussed with your Event Manager.

Guest Packages/Shipping

The Hotel will not accept any packages more than 3-days prior to your event and notification of deliveries is required in writing. Shipments must include: Company/Group name; Event Manager name; return address and date of function. The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Any shipping/handling charges will be charged to the group unless noted otherwise in advance.

Signage

All signage to be placed in the Hotel must be professionally printed and approved in advance with your Event Manager. The use of push pins, tacks, nails, putty, duct tape and other forms to attach posters, banners and other signage on any Hotel wall, door, public area is strictly prohibited. Banners or posters will be hung by the Hotel and any applicable fees will apply. The Hotel prohibits any signage of any kind in the main lobby unless approved by the General Manager.

Liquor Laws and Regulations

The Hotel is committed to a policy of providing legal, proper and responsible hospitality. The Hotel requires that all beverages be dispensed by the Hotel staff. Alcohol will not be served to guests under 21 or unable to produce acceptable identification.

Food and Beverage

Food and beverage may not be brought into the Hotel by any patron or attendee from an outside source. The Hotel reserves the right to serve all food and beverage and will be consumed within the timeframe of the event as stated on the Event Order. The Hotel also reserves the right to remove any food/beverage that is brought into the Hotel in violation to this policy without prior approval of the Catering Department which may also require a fee to be charged to the group. Due to health risks, no food or beverage from a function may be removed from the Hotel.

Damages and Cleaning Fees

All organizations and guests will be held liable for any damages, other than normal wear and tear to equipment, furniture, meeting rooms, exhibit areas and suites by employees, delegates and/or decorators and suppliers hired directly by your organization.

Additional cleaning fees may apply for excessive trash product left behind (i.e decor). Use of confetti and glitter are prohibited. In the event that glitter, confetti or other extensive decor is used a \$750 cleaning fee will be charged to the group.

Tax Exempt Status

The State of Florida requires a completed tax exemption form from the tax exempt organization you will be providing the final payment prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Florida in order to receive a refund.