



INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.



WEST PALM BEACH MARRIOTT

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WestPalmBeachMarriott.com





YOUR CEREMONY

RELYING ON EXPERIENCE, TRAINING, TRADITION AND OLD-FASHIONED INTUITION, MARRIOTT CERTIFIED EVENT PLANNERS CAN HELP YOU DETERMINE AN OVERALL VISION FOR YOUR WEDDING AND HELP YOU EXECUTE EACH DETAIL.

INDOOR CEREMONY

- White garden chairs

Indoor ceremony package pricing starts at \$500

OUTDOOR CEREMONY

- White garden chairs
- Backup space for inclement weather

Outdoor ceremony package pricing starts at \$750

All Charges are subject to 24% Service Charge and 7% Sales Tax.

FOREVER PACKAGE

\$125

BUTLER-PASSED HORS D'OEUVRES (CHOOSE 4)

VEGETARIAN HORS D'OEUVRES

- Traditional Bruschetta
- Spanakopita
- Vegetable Spring Rolls
- Kale Dumpling
- Vegetable Pakora
- Risotto and Asparagus Croquette
- Fig and Goat Cheese Flatbread

HORS D'OEUVRES

- Chicken and Lemongrass Pot Stickers
- Mini Chicken Wellingtons
- Pork Dumpling
- Chicken Parmesan Puff
- Mini Beef Wellingtons

SEAFOOD HORS D'OEUVRES

- Bacon-Wrapped Scallops
- Coconut Shrimp
- Shrimp Dumpling
- Mini Lump Crab Cakes
- Pork and Shrimp Wonton
- Shrimp Tempura

GLUTEN-FRIENDLY HORS D'OEUVRES

- Chorizo-Stuffed Dates
- Lamb Kabobs with Figs, Apricots
- Chicken Satay
- Mini Stuffed Potato Skin

CHAMPAGNE TOAST

SALAD SELECTIONS (CHOOSE 1)

HOUSE CAESAR SALAD

Baby Romaine Lettuce, Shaved Manchego, Garlic Croutons, Caesar Dressing

LOCAL ORGANIC GREENS

Mix Greens, Cherry Tomatoes, Cucumber, Red Onion, White Balsamic Dressing

CITRUS SALAD

Spinach, Mandarin Oranges, Red Onions, Kalamata Olives, Ricotta, Raspberry Dressing

PLATED ENTRÉE SELECTIONS (CHOOSE 1)

SEARED CHICKEN BREAST

Grilled Asparagus, Yukon Gold Mash Potatoes, Chicken Jus

GRILLED PORK TENDERLOIN

Grilled Broccolini, Sweet Potato Purée, Lemongrass and Mango Chutney

RED SNAPPER

Baby Carrots, Confit Fingerling Potatoes, Roasted Tomato Butter Sauce

HANGER STEAK

Bourbon-Caramelized Brussels Sprouts, Creamy Corn Polenta, Wild Mushroom Ragout

VEGETABLE SUBSTITUTE (CHOOSE 1)

- Baby Carrots
- Roasted Vegetable Medley
- Tomatoes and Confit Cipollini Onions
- Cauliflower with Roasted Shallots

DESSERT

- Custom-Designed Buttercream Wedding Cake
- Coffee Service Served Tableside

4-HOUR PREMIUM

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

All Charges are subject to 24% Service Charge and 7% Sales Tax.

TRULY EVERLASTING PACKAGE

\$140

BUTLER-PASSED HORS D'OEUVRES (CHOOSE 4)

VEGETARIAN HORS D'OEUVRES

- Traditional Bruschetta
- Spanakopita
- Vegetable Spring Rolls
- Kale Dumpling
- Vegetable Pakora
- Risotto and Asparagus Croquette
- Fig and Goat Cheese Flatbread

HORS D'OEUVRES

- Chicken and Lemongrass Pot Stickers
- Mini Chicken Wellingtons
- Pork Dumpling
- Chicken Parmesan Puff
- Mini Beef Wellingtons

SEAFOOD HORS D'OEUVRES

- Bacon-Wrapped Scallops
- Coconut Shrimp
- Shrimp Dumpling
- Mini Lump Crab Cakes
- Pork and Shrimp Wonton
- Shrimp Tempura

GLUTEN-FRIENDLY HORS D'OEUVRES

- Chorizo-Stuffed Dates
- Lamb Kabobs with Figs, Apricots
- Chicken Satay
- Mini Stuffed Potato Skin

DISPLAYS SELECTIONS (CHOOSE 1)

HUMMUS

Pita Chips, Carrots, Celery

ARTISANAL CHEESES

Fresh Fruit with Baguettes

MARKET VEGETABLES

Buttermilk Ranch Dip

ANTIPASTO

Marinated Vegetables, Olives, Artisan Prosciutto, Salami, Capocollo, Parmigiano-Reggiano

ASSORTED FLATBREAD DISPLAY

Vegetable / Pepperoni / Mushrooms

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CHAMPAGNE TOAST

SALAD SELECTIONS (CHOOSE 1)

HOUSE CAESAR SALAD

Baby Romaine Lettuce, Shaved Manchego, Garlic Croutons, Caesar Dressing

LOCAL ORGANIC GREENS

Mix Greens, Cherry Tomatoes, Cucumber, Red Onion, White Balsamic Dressing

CITRUS SALAD

Spinach, Mandarin Oranges, Red Onions, Kalamata Olives, Ricotta, Raspberry Dressing

PLATED ENTRÉE SELECTIONS (CHOOSE 1)

SEARED CHICKEN BREAST

Grilled Asparagus, Yukon Gold Mash Potatoes, Chicken Jus

GRILLED PORK CHOPS

Grilled Broccoli, Sweet Potato Purée, Lemongrass and Mango Chutney

GROUPEL

Baby Carrots, Confit Fingerling Potatoes, Roasted Tomato Butter Sauce

SKIRT STEAK

Bourbon-Caramelized Brussels Sprouts, Creamy Corn Polenta, Wild Mushroom Ragout

VEGETABLE SUBSTITUTE (CHOOSE 1)

- Baby Carrots
- Roasted Vegetable Medley
- Tomatoes and Confit Cipollini Onions
- Cauliflower with Roasted Shallots

DESSERT

- Custom-Designed Buttercream Wedding Cake
- Coffee Service Served Tableside

4-HOUR PREMIUM

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

EVER AFTER PACKAGE

\$160

BUTLER-PASSED HORS D'OEUVRES (CHOOSE 4)

VEGETARIAN HORS D'OEUVRES

- Traditional Bruschetta
- Spanakopita
- Vegetable Spring Rolls
- Kale Dumpling
- Vegetable Pakora
- Risotto and Asparagus Croquette
- Fig and Goat Cheese Flatbread

HORS D'OEUVRES

- Chicken and Lemongrass Pot Stickers
- Mini Chicken Wellingtons
- Pork Dumpling
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SEAFOOD HORS D'OEUVRES

- Bacon-Wrapped Scallops
- Coconut Shrimp
- Shrimp Dumpling
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- Pork and Shrimp Wonton
- Shrimp Tempura

GLUTEN-FRIENDLY HORS D'OEUVRES

- Chorizo-Stuffed Dates
- Lamb Kabobs with Figs, Apricots
- Chicken Satay
- Mini Stuffed Potato Skin

DISPLAYS SELECTIONS (CHOOSE 1)

HUMMUS

Pita Chips, Carrots, Celery

ARTISANAL CHEESES

Fresh Fruit with Baguettes

MARKET VEGETABLES

Buttermilk Ranch Dip

ANTIPASTO

Marinated Vegetables, Olives, Artisan Prosciutto, Salami, Capocollo, Parmigiano-Reggiano

ASSORTED FLATBREAD DISPLAY

Vegetable / Pepperoni / Mushrooms

CHAMPAGNE TOAST

SALAD SELECTIONS (CHOOSE 2)

COBB SALAD

Iceberg Lettuce, Blue Cheese, Tomatoes, Egg, Avocado, Maple Bacon

FRESH MOZZARELLA AND TOMATO SALAD

Basil, Balsamic Glaze

CLASSIC TOSSED SALAD

Tomato, Carrots, Onions, Field Greens

HOUSE CAESAR SALAD

Baby Romaine Lettuce, Shaved Manchego, Garlic Croutons, Caesar Dressing

BABY SPINACH SALAD

Hard-Boiled Egg, Pancetta, Mushrooms, Maple Vinaigrette

QUINOA SALAD

Quinoa Blend, Roasted Peppers, Tomatoes, Almonds, Goat Cheese



All Charges are subject to 24% Service Charge and 7% Sales Tax.

CONTINUED EVER AFTER PACKAGE

ACTION STATION (CHOOSE 2)

Action stations require chef's attendant at \$175 each

ROASTED BREAST OF TURKEY

With Herbed Gravy, Whole Grain Rolls

TOP ROUND OF BEEF

Horseradish Sour Cream Demi, Soft Rolls

PRIME RIB

Horseradish Sour Cream Demi, Soft Rolls

WHOLE ROSEMARY ROASTED CHICKEN

Chicken jus, Slider Rolls

LEG OF LAMB

Mint Jelly, Cucumber Yogurt Sauce

RIGATONI

(Ask about other types of pasta)

Mushroom, Spinach, Tomato, Short Rib, Grilled Chicken,
Parmesan, Tomato Sauce, Alfredo Sauce

STIR FRY

Choose 1: Vegetable / Rice / Lo Mein

Choose 1: Beef / Chicken / Shrimp

SEAFOOD STATIONS ADDITIONAL \$8 PER PERSON

PAN-SEARED SHRIMP

with Garlic, Herbs Sauce

PAN-SEARED MINI SALMON

with Capers, Olive Sauce

CRAB CAKES

with Spicy Aioli

ACCOMPANIMENTS (CHOOSE 3)

- Yukon Gold Whipped Potatoes
- Whipped Sweet Potatoes
- White Rice
- Brown Rice and Beans
- Herb-Roasted Potatoes
- Asparagus
- Roasted Cauliflower
- Chefs Choice of Vegetables
- Brussels Sprouts with Bacon
- Green Beans
- Roasted Root Vegetable

4-HOUR PREMIUM

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



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OUR GIFT TO YOU

- Custom-Designed Buttercream Wedding Cake
- Four-Hour Open Premium Bar
- Chiavari Chairs with Colored Cushions
- Ivory or Black Floor-Length Table Linens and Napkins (upgraded linen choices are available for an additional fee)
- Complimentary Dance Floor
- Complimentary Staging
- Table Numbers and Three Votive Candles per Table
- Complimentary House Centerpieces
- Complimentary Suite on Your Wedding Night, Includes Champagne and Chocolate-Dipped Strawberries, and Complimentary Breakfast for Two the Next Morning
- Special Group Room Rates for Overnight Guests
- Personalized Reservation Link for Your Guests' Room Reservations
- Dedicated Marriott Certified Event Planner
- Complimentary Wedding Menu Tasting, for up to Four Guests
- Earn up to 50,000 points



CONTACT

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