



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

TAMPA AIRPORT MARRIOTT®

4200 GEORGE J. BEAN PARKWAY, TAMPA, FL 33607

T 813.878.6505

TampaAirportWeddings.com



MARRIOTT
TAMPA AIRPORT

LET US BRING YOUR SPECIAL
DAY TO LIFE
AT THE TAMPA AIRPORT
MARRIOTT. OUR EXPERTS
WILL GO ABOVE AND BEYOND
TO MAKE YOUR VISION, YOUR
TASTES, YOUR DREAMS COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER THAT EXCEEDS
EVERY EXPECTATION.

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YOUR HOTEL

DREAM WEDDINGS DON'T JUST HAPPEN, THEY'RE PLANNED. WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, [TAMPA AIRPORT MARRIOTT](#) 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 REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOS”
IN THE PERFECT SETTING AT [TAMPA AIRPORT MARRIOTT](#). WHETHER A SIT-DOWN
DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE
BEGINNING TO YOUR HAPPILY EVER AFTER.



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."



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.



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

EVENING WEDDING RECEPTION PACKAGES

PACKAGES INCLUDE:

- Four Hour Complimentary Use of Event Space
- Dedicated Marriott Certified Wedding Planner to Detail All Aspects of Your Celebration
 - Banquet Tables and Chairs
- White or Black Floor-length Table Linens and Linen Napkins
 - Complimentary House Centerpieces
 - Up Lighting In Your Choice of Color
 - Dance Floor
 - Complimentary Holding Room
 - Upgraded Room on Your Wedding Night
 - Special Group Room Rates for Overnight Guests
- Personalized Reservation Link for Your Guests Reservations
- Complimentary Wedding Menu Tasting for Up to 4 Guests to Finalize Menu Selections
 - Discounted Buttercream Wedding Cake Through Our Preferred Pasty Vendor
 - Earn Up to 50,000 Marriott Bonvoy Points

All Charges are Subject to 25% Service Charge and 7% Sales Tax.

PLATED RECEPTIONS

ALL PLATED SELECTIONS COME WITH ICED TEA AND WATER SERVED TABLESIDE

SELECTION OF 3 BUTLER-PASSED HORS D'OEUVRES

SERVED COLD

- Heirloom Tomato Bruschetta
- Fresh Vegetable Bruschetta
 - Antipasto Skewers
 - Vegetable Crudite
- Chicken Salad in Cucumber Cups

SERVED HOT

- Mini Beef Wellington
- Vegetable Spring Roll
- Chicken Quesadilla
- Coconut Shrimp
- Crab Cake

SELECTION OF SALAD

Field of Greens

Fresh Field of Greens with Cherry Tomatoes, Carrots, Cucumber, Mandarin Oranges and a Citrus Vinaigrette

Classic Caesar

Fresh Romaine Lettuce, Herb Croutons, Parmesan Cheese, Black Olives, Julienne of Red Pepper and a Spicy Caesar Dressing

ENTRÉE SELECTIONS

All Entrees are Served with Herb Whipped Potatoes and Fresh Seasonal Vegetables

Pork Tenderloin | \$56

Cumin Dusted Pork Tenderloin, Cilantro Demi Glaze

Salmon Filet | \$58

Sundried Tomato Parmesan Crusted Salmon, Pesto Cream

Stuffed Chicken | \$60

Roasted Chicken Stuffed with Caramelized Shallots, Spinach and Boursin Cheese

Filet Mignon | \$80

Espresso Black Pepper Crusted Filet, Port Reduction

All Charges are Subject to 25% Service and 7% Sales Tax

BUFFET STYLE RECEPTION

ALL BUFFET SELECTIONS COME WITH ICED TEA AND WATER SERVED TABLESIDE

TUSCANY BUFFET | \$65

Caesar Salad with Romaine Hearts, Parmesan Cheese, Black Olives, Herb Croutons

Tomato-Cucumber Salad with Olive Oil, Basil, Cider Vinegar

Roasted Pork Loin Marsala

Shrimp and Salmon Provencal with Tomato, Olive, Lemon, Garlic

Parmesan Crusted Chicken with Tomato Coulis Sauce

Fresh Seasonal Vegetables

Herb Roasted Potatoes

ISLAND DINNER BUFFET | \$75

Seafood Chowder

Caesar Salad with Toasted Almonds, Navel Oranges, Cilantro, Melon and a Citrus Vinaigrette

Tomatoes, Red Onions and Heart of Palm with a Papaya-Mango Vinaigrette

Grilled Chicken with Cilantro Garlic Lime Sauce

Jerk-Seasoned Pork Loin Au Jus

Chimichurri-Roasted Strip Loin

Sunset Mahi-Mahi with Tropical Fruit Salsa

Black Beans and Rice

Grilled Seasonal Vegetables

Fresh Sliced Tropical Fruit Display

SPANISH BUFFET | \$80

Kale, White Bean and Chorizo Soup

Spanish Style Tomato Salad: Tomatoes, Peppers, Olives, Onions

Green Salad with Tomatoes, Onions, Olives, Roasted Red Peppers

Seafood Paella with Mussels, Clams, Chicken, Shrimp

Roasted Vegetable Paella

Prueba De Cerdo Grilled Marinated Pork Loin

Pan Seared Cod with Roasted Tomatoes, Garlic, Onion, Saffron Oil

MEDITERRANEAN DINNER BUFFET | \$90

Roasted Eggplant and Red Pepper Soup

Rustic Greek Salad: Tomatoes, Cucumbers, Feta Cheese, Kalamata Olives, Pepperoncinis, Greek Vinaigrette

Stuffed Grape Leaves, Citrus Gremolata

Moroccan Green Pepper and Tomato Salad

Baked Flounder, Harissa Beurre Blanc

Lemon Thyme Garlic Chicken, Charred Tomatoes

Seafood Bouillabaisse

Herb Marinated Beef Tenderloin, Black Cherry Demi-Glace

Cous Cous with Sundried Tomatoes, Chickpeas, Preserved Lemons, Fresh Herbs

Grilled Baby Vegetables

All Charges are Subject to 25% Service Charge and 7% Sales Tax.

ACTION STATIONS

ALL ACTION STATION SELECTIONS COME WITH ICED TEA AND WATER SERVED TABLESIDE

CARVING STATIONS

- Roasted Tenderloin of Beef** | \$350 Served with Caramelized Onion and Shallots, Demi Glaze, Horseradish Cream and Assorted Miniature Rolls (Serves 15 Guests)
- Peppercorn Strip Loin** | \$320 Served with Whole Grain Mustard, Demi Glaze and Assorted Miniature Rolls (Serves 25 Guests)
- Apple and Walnut Stuffed Pork Loin** | \$300 Served with Brie Cream Sauce and Assorted Miniature Rolls (Serves 25 Guests)
- Roasted Turkey** | \$300 Served with Cranberry Gravy and Assorted Miniature Rolls (Serves 25 Guests)

**All Carving Stations require an Attendant or Chef at a charge of \$125 Each

ACTION STATIONS | PRICED PER PERSON

Gourmet Taco Stand | \$14

- Crispy Pork Belly Tacos, Jicama Cilantro Slaw, Sriracha Aioli
- Ahi Tacos, Togarashi Crusted Ahi Tuna, Asian Slaw, Seaweed Salad, Wasabi Aioli

Sliders Station | \$14 (Pick Two)

- House Roasted Beef, Bourbon BBQ Sauce, Caramelized Onions, Toasted Onion Roll
- Grouper Sliders with Citrus Remoulade, Jicama Slaw, Brioche Bun
- BBQ Pulled Pork, Crispy Onions, Sweet Roll

Nacho Bar | \$20

- Tricolor Tortilla Chips, Roasted Duck, Spicy Tuna, Homemade Salsa, Queso, Queso Fresco, Guacamole, Cilantro, Diced Onions, Green Onions, Jalapenos, Black Beans, Pico de Gallo

Pasta Station | \$18

- Rigatoni Pasta with Italian Sausage, Garlic, Fresh Tomatoes, Onions and Vodka Sauce
- Lobster Ravioli with Lobster Cream Sauce
- Farfalle Pasta with Spinach Tomato, Wild Mushrooms and Garlic Jus

Chicken Wing Station | \$17

- Thai Chili Wings, Bourbon BBQ Wings, Buffalo Wings
- Celery, Carrots
- Blue Cheese Dressing, Ranch Dressing

Dim Sum | \$28

- Shrimp Shumai
- Pork Pot-Stickers
- Orange Duck Dumpling
- Chicken Cashew Spring Rolls
- BBQ Pork Buns
- Salt and Pepper Squid

All Charges are Subject to 25% Service Charge and 7%

Sales Tax

BAR PACKAGES

- Wine and Beer Package: \$19 First Hour, \$9 Each Additional Hour

Premium Chardonnay, Merlot, Cabernet, White Zinfandel and Bottled Domestic & Imported Beers

- Premium Brand Open Bar Package: \$19 First Hour, \$10 Each Additional Hour

Premium Wine, Domestic and Imported Beer, Smirnoff Vodka, Beefeater's Gin, Cruzan Rum, Jose Cuervo Gold Tequila, Canadian Club Whiskey, Jim Beam Bourbon, Dewar's Scotch, Korbel Brandy

- Top Shelf Open Bar Package: \$21 First Hour, \$11 Each Additional Hour

Top Shelf Wine, Domestic and Imported Beer, Absolut Vodka, Tanqueray Gin, Bacardi and Captain Morgan Spiced Rum, Cuervo 1800 Silver, Seagrams CO, Jack Daniels, Maker's Mark Bourbon, Johnnie Walker Red Scotch, Courvoisier VS, Bailey's and Amaretto

- Luxury Brand Open Bar Package: \$25 First Hour, \$12 Each Additional Hour

Luxury Wines, Domestic and Imported Beer, Grey Goose Vodka, Bacardi Rum, Mt Gay Eclipse Rum, Bombay Sapphire Gin, Johnnie Walker Black, Knob Creek Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP, Jack Daniels Tennessee Whiskey

All Charges are Subject to 25% Service Charge and 7% Sales Tax.

HOTEL GALLERY



THE VIEW WEDDING RECEPTION SETUP



DUVAL BALLROOM



HILLSBOROUGH BALLROOM



CATERING PRESENTATION



PATIO COCKTAIL RECEPTION



HILLSBOROUGH BALLROOM PRE-FUNCTION SPACE RECEPTION



OUTDOOR CEREMONY



THE VIEW RECEPTION



THE VIEW RECEPTION SETUP