INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.

SAWGRASS MARRIOTT GOLF RESORT & SPA
1000 Pga Tour Boulevard, Ponte Vedra Beach, FL 32082
904.285.7777, Sawgrassmarriott.com
#onlyatsawgrass
YOUR CEREMONY
THE SAWGRASS MARRIOTT GOLF RESORT & SPA OFFERS MANY SCENIC AND UNIQUE CEREMONY SETTINGS THAT CREATE THE MOST INTIMATE EXPERIENCES FOR MEMORABLE MOMENTS THAT WILL LAST A LIFETIME.

BEACH
For the Bride who has dreamt of her toes in the sand. Our Cabana Beach Club offers our Private Beach with a backdrop that will take your breath away. $3,500

AMERICAN GATOR CLUB DOCK
Surround yourself with sweeping views of the lagoon and the greens of TPC® Sawgrass. Tucked away within the expansive resort landscape and romantic Oak Trees, the American Gator Club Dock embraces all there is to love about Florida. $2,500

GAZEBO
Our gorgeous Gazebo is surrounded by the canopy of Moss draped Oak Trees which have had the pleasure of providing shaded protection as countless families and friends have witnessed their loved ones become one. $1,500

CASCADES
Exchange your vows with the serene sound and gorgeous view of our signature Cascading waterfall and lagoon. The Cascades Deck offers Photographic opportunities like no other. $2,700

CASCADES EVENT LAWN
Gather your closest friends and family to watch you say “I Do” in front of our breathtaking Cascades Waterfall. The Cascades Event Lawn offers yet another picturesque Sawgrass backdrop and pairs seamlessly with the Cascades Deck for a reception following your ceremony. $2,700

SPA LAWN
Allow the Spa Lawn to be a blank canvas for your ceremony. With its vast setting complimented by the resort’s natural beauty, this venue can be customized for any size ceremony. $2,700

All Charges are subject to 25% Service Charge and 6% Sales Tax. *Event time limited to 1.5 hours.

#onlyatsawgrass
WEDDING CEREMONIES INCLUDE:

• Beautiful Outdoor and Indoor Settings
• White Garden Chairs
• Microphone and Sound System for the Ceremony
• Ceremony Coordination Services
• Citrus Infused Water* or Hot Apple Cider Presentation
• Wedding Rehearsal

CEREMONIES WITH 100+ GUESTS ALSO RECEIVE:

• Day-of Bridal Suite (upon availability)

Citrus infused waters to include your choice of the following: Florida Citrus & Ginger, Watermelon & Passion Fruit, Cucumber, Lemongrass & Mint, Blueberry & Pomegranate. Optional Attendant: $150.
YOUR RECEPTION

OUR COCKTAIL AND RECEPTION VENUES WILL CONTINUE TO IMPRESS.
YOUR WEDDING SPECIALIST WILL PRESENT OUR UNIQUE, TRADITIONAL
AND FORMAL OPTIONS TO SUIT YOUR NEEDS.

RECEPTION PACKAGES INCLUDE:

- Complimentary Deluxe Overnight Accommodations For the Couple
- Luxury Guestrooms at Reduced Rates for Your Guests
- Selection of House Linens (White, Sandalwood or Black)
- Chiavari Chairs (colors vary)
- Votive Candles
- Parquet Dance Floor
- Bartender Services
- Four Hour Premium Bar
- Highly accomplished Executive Chef to create a Culinary Experience beyond your Dreams
- Champagne Toast for all Guests
- Amenity for Wedding Couple

MENUS TO FOLLOW...
SIMPLE ROMANCE  |  $130*

FOUR HOUR PREMIUM BAR

PASSED HORS D’OEUVRES
• Lobster macaroni & cheese; pimenton crème fraiche
• Grilled chicken kabobs; Rosemary-roasted garlic glaze
• Shrimp and mango ceviche spoons
• Petite brie en croute; cranberry-pear compote

SALADS
• Caesar; brioche crostini, parmesan tuile (individuals)
• Garbanzo bean salad; ricotta salatta, baby bell peppers, arugula, kalamansi vinaigrette
• Local greens salad; crispy onions, carrots, asparagus, almonds, Ranch

ENTRÉES
• Roasted Salmon; honey Mostarda glaze
• Airline chicken; chicken jus, creamy farro
• NY strip; shallots demi glaze, garlic mashed potatoes (attendant)
• Pasta action station; cheese tortellini, penne rigate, tomato fondue, garlic Alfredo, mushrooms, baby shrimp, bacon lardons, peas, spinach, pesto
• Cruciferous crunch

SWEET ENDINGS
• Custom Wedding Cake, coffee & tea service

*Prices are per person. Customary 25% administrative fee and 6.5% sales tax applies. Subject to change without notice.
MARRY ME  |  $135*

FOUR HOUR HOSTED PREMIUM BAR

STATIONS
- Antipasto platter; assorted artisanal cheeses and meats, house made jams, pickles, mustards, crostini, grissini, lavash
- Shrimp cocktail
- Smoked salmon tartare; cucumber cup, crème fraîche, capers, tomato

PASSED HORS D’OEUVRES
- Porcini mushrooms-smoked mozzarella arancini
- Spring rolls; sweet chili sauce
- Raspberry almond brie; citrus glaze

SALADS
- Goat cheese frisée slates; spreadable goat cheese, toasted hazelnuts, cranberries
- Heirloom potato salad; tri-color marbled potatoes, bacon lardons, olives, crispy capers, whole grain mustard vinaigrette
- Artichokes and peppers; arugula, olives, oregano, champagne vinaigrette
- Artisan lettuces; crispy onions, carrots, asparagus, almonds, Ranch

ENTRÉES
- Macadamia crusted snapper; mango salsa, jasmine rice
- Sherry glazed chicken breast
- Braised short ribs
- House made porqueta; apple mustarda, datil pepper-pork jus, artisan bread (attendant)
- Paella station; chorizo, chicken, shrimp, scallops, peppers, peas, onions, Saffron broth, sherry wine (attendant)
- Warm fingerling potato salad
- Ratatouille

SWEET ENDINGS
- Custom Wedding Cake, coffee & tea service

*Prices are per person. Customary 25% administrative fee and 6.5% sales tax applies. Subject to change without notice.
SAY I DO | $143*

FOUR HOUR PREMIUM BAR

STATIONS
- Chicken and almond salad tarts
- Beef carpaccio crostini
- Antipasto platter; assorted artisanal cheeses and meats, house made jams, pickles, mustards, crostini, grissini, lavash

PASSED HORS D’OEUVRES
- Crab cakes; avocado-garlic aioli
- Beef empanadas; roasted garlic-cilantro pesto
- Sweet corn-cotija cheese fritters; guava glaze
- Tuna tartar spoons; wakame, ginger, wasabi aioli

SALADS
- Endive boats; walnuts, blue cheese, blue berries, apple vinaigrette
- Root vegetables; spinach, scallions, sweet onion vinaigrette
- Caprese; heirloom tomato, cucumber, bocconcini, basil, white balsamic vinaigrette
- Local greens; crispy onions, carrots, asparagus, almonds, Ranch

ENTRÉES
- Seafood gratin; white wine creamy sauce, basmati rice
- Peach bourbon glazed grilled chicken breast
- Roasted pork loin; cilantro-charred scallion pesto (carving station)
- Pepper crusted prime rib; potato-mushroom gratin, brandy demi glaze (attendant)
- Crepes station; shrimp, creamy sweet corn, wild mushrooms, tenderloin tips, Bacon, chicken (attendant)
- Roasted heirloom carrots; maple glaze

SWEET ENDINGS
- Custom Wedding Cake, coffee & tea service

*Prices are per person. Customary 25% administrative fee and 6.5% sales tax applies. Subject to change without notice.
HAPPILY EVER AFTER | $153*

FOUR HOUR PREMIUM BAR

STATIONS
• Mini lobster rolls
• Dim sum station; dumplings, pork bao, ha gow
• Snow crab claws; lemon-caper aioli
• Bruschetta station; Margherita, BBQ chicken, Primavera

PASSED HORS D’OEUVRES
• Chicken-pistachio pinwheel
• Braised chicken arepas; roasted pepper coulis
• Scallops ceviche; crunchy corn, sweet potato

SALADS
• Beluga lentils; arugula, tomatoes, cucumbers, lemon vinaigrette
• Royal quinoa; crispy corn, cotija cheese, kale, mango-lime vinaigrette
• Roasted vegetable platter
• Local greens; red onions, carrots, asparagus, heirloom tomatoes, almonds, Ranch, raspberry vinaigrette

ENTRÉES
• Seared grouper; Mediterranean couscous, rustic tomato sauce
• Rotisserie chicken; garlic-rosemary crust
• Bone in pork loin; apple- pork au jus (attendant)
• Beef tenderloin; mushrooms beef au jus, roasted marbled potatoes (attendant)
• Roasted cauliflower
• Risotto and farro station; pancetta, shrimp, scallops, peas, spinach, peppers, parmesan, saffron broth, white wine (attendant)

SWEET ENDINGS
• Custom Wedding Cake, coffee & tea service

*Prices are per person. Customary 25% administrative fee and 6.5% sales tax applies. Subject to change without notice.
A NIGHT TO REMEMBER  | FROM $122
Price varies depending on entrée selections; see Dinner Entrée section below for detailed pricing. Dual entrée add $6; higher price prevails.

FOUR HOUR PREMIUM BAR

STATIONED HORS D’ŒUVRES
• Floridian crab salad tarts
• Seasonal vegetable crudité; house made crème fraiche, edamame hummus
• Beef empanadas; roasted garlic-cilantro pesto

PASSED HORS D’ŒUVRES
• Crab cakes; avocado aioli
• Plantain baskets; braised pork
• Sweet corn-cotija cheese fritters; guava glaze

SALAD PRESENTATION (CHOICE OF 1)
• Local hydroponic greens, heirloom tomatoes, Rosemary almonds, English cucumber, buttermilk dressing
• Crispy lettuces; crumbled Gorgonzola, poached pears, spicy pepitas, Preserved lemon vinaigrette
• Sweet and bitter greens; bacon lardons, piquillo pepper, grilled sourdough crostini, parmesan vinaigrette
• Artisan lettuces; smeared goat cheese, sundried cranberries, toasted cashews, white balsamic vinaigrette

DINNER ENTRÉES
• SEARED TANGLEWOOD FARM CHICKEN BREAST  | $122
garlic mashed potatoes, wild mushrooms chicken au jus, seasonal heirloom vegetables
• BRAISED SHORT RIBS  | $127
saffron risotto, fresh start Brussel sprouts, Madeira wine reduction
• MOSTARDA GLAZED SALMON  | $130
lemon-butter basmati rice, roasted cauliflower
• FRESH LOCAL FISH  | $135
crispy farro cake, grilled asparagus, peach-Sherry butter sauce
• SEARED BEEF FILET  | $141
fresh herbs heirloom potatoes, broccolini, porcini mushrooms demi glaze
• GRILLED RACK OF LAMB  | $147
tomato and feta quinoa, caramelized tricolor carrots, herbed yogurt sauce

ADDITIONAL DUAL ENTRÉE ENHANCEMENTS
• 6 oz. Lobster Tail  | Market Price
• House Made Crab Cake  | $18
• 3 Jumbo Shrimp  | $16

SWEET ENDINGS
• Custom Wedding Cake, coffee & tea service

*Entrées must be selected in advance with a maximum of two entrée selections offered. Higher price prevail. Prices are per person. Customary 25% administrative fee and 6.5% sales tax applies. Subject to change without notice.
COCKTAIL RECEPTION EMBELLISHMENTS

• BUBBLES BAR  I  $15
Rose, Spumante, Brut, Prosecco. Bartender to pour Chambord, Flavored Bitters & Juices. Top Off Your Bubbles with Fruit Purees,
Infused Strawberries, Orange, Raspberries, Rosemary, Mint, Honeycomb, Lavender, Hibiscus, Swizzle Sticks

• SWEET TEA VODKA BAR  I  $15
Infused Vodka with Variety of Garnishes

• YOURS, MINE, & OURS RECEPTION BAR  I  VARIES
His Cocktail, Her Cocktail, and Honeymoon Cocktail

ADDITIONAL EMBELLISHMENTS

• Specialty Lighting  I  Quote upon request
• Bamboo Chairs  I  $8/chair
• Top Shelf Bar Upgrades  I  $7.50/person
• House Wine Service with Dinner  I  $38/bottle
• Black Folding Chairs  I  $5/chair
• Chair Covers and Sashes  I  $7/chair
• Specialty Linens  I  $10-$28/table
• Customized Printed Menus in Silver Frame  I  $10 each
• Each Additional Hour for Premium Bar  I  $7.50/person
• Display of Gulf Shrimp and Cracked Crab Claws on Ice with Tomato Horseradish Sauce and Chile Lime Aioli  I  $14/person
• Coffee Bar with Starbucks® Coffee & Flavors, Cinnamon, Swizzle Sticks, Whipped Cream, Godiva & Cognacs  I  $12/person
• Late Night Snacks:
  - Cheeseburger Sliders, House-Made Chips with Scallion and Chipotle Dip  I  $8/person
  - Mini Corn Dogs and Soft Pretzels with Mustard Dips  I  $8/person

*Prices are per person unless otherwise noted. Customary 25% administrative fee and 6.5% sales tax applies. Subject to change without notice.
THE CAKE

Sawgrass Marriott Golf Resort & Spa’s cakes are custom-designed exclusively for you.

CAKE FLAVORS
(SELECT 1)
- Yellow Cake
- Vanilla Chiffon
- Devil’s Food Cake
- White Chocolate Truffle
- Red Velvet
- Carrot Cake (contains nuts)
- Hummingbird Cake (contains nuts)
- Coconut Cake

FILLINGS
(SELECT 1)
- Pastry Cream
- Fresh Berries
- Lemon Curd
- Ganache
- Chocolate Mousse
- Chocolate Hazelnut
- Buttercream
- Apricot Jam
- Raspberry Jam
- Cream Cheese Icing

FROSTING
(SELECT 1)
- Italian
- White Chocolate
- Meringue
- Chocolate
- Traditional Buttercream

ADDITIONAL CAKE EMBELLISHMENTS
(PRICE VARIES)
- Fondant
- Marzipan Flowers
- Sugar Flowers
- White Chocolate Seashells

All of the flavors above are also available as cupcakes. Vegan and gluten-free options are available upon request. Adding more than one flavor of cake, filling and/or frosting will incur additional charges. Additional charges for cake embellishments will depend on the desired cake design.

#onlyatsawgrass
“FROM THIS DAY FORWARD” BRUNCH  I  37

• Fresh Florida Orange & Grapefruit Juices, Apple, Tomato & Cranberry Juices, Skim, 2% and Whole Milk, Coffee, Tea, and Decaffeinated Coffee
• Seasonal Fruits and Berries & Assorted Fruit Parfaits
• Pastry Chef’s Selection of Breakfast Bakeries
• Variety of Fresh Baked Bagels with Fruit Preserves, Honey, Cream Cheese, Sweet Butter
• Oatmeal Bar with Brown Sugar and Pecan Crumble
• Assorted Plain & Fruit Flavored Yogurts with Granola, Raisins and Bananas
• Choose One Embellishment:
  - Cajun Frittata, Andouille, Gruyere, and Tomato
  - Ham and Cheese Croissant
  - Sausage, Egg & Cheese Biscuit
  - Hard Boiled Eggs
• Cold Cereals Bar with Bananas, Strawberries, Dried Fruit Blend, Seasonal Fruits & Berries, Homemade Almond Granola

“WHEN TWO BECOME ONE” BRUNCH  I  42

• Fresh Fruit Display
• Greens from Fresh Start Farms, Black Pepper Buttermilk Dressing
• Chicken, Apple and Walnut Salad
• Smoked Salmon Tarts
• Berry Parfaits with Lemon Crème Fraîche and Toasted Granola
• Gruyere and Gorgonzola Cheese Quiche
• Lemon Ricotta Pancakes, Macerated Strawberry Coulis
• Applewood Smoked Bacon
• Cheese Blintzes With Raspberry Sauce
• Seared Chicken Breast, Sage Brown Butter
• Fingerling Hash
• Assorted Mini Dessert Shooters, Key Lime Cheesecake, Croissants, Fresh Pastries

“WITH THIS RING” BRUNCH  I  42

• Fresh Fruit Display
• Honey Yogurt with Homemade Almond Granola
• Cheese Blintzes, Lemon Berry Sauce
• Applewood Smoked Bacon
• Traditional Eggs Benedict
• Lobster Potato Hash
• Heirloom Tomato Board With Mozzarella, Balsamic Glaze, Fresh Basil and Sea Salts
• Garden Pasta Salad, Citrus Vinaigrette
• Mayport Shrimp & Grits
• Carved Prime Rib, Sea Salt Encrusted, Mushroom and Onion Glaze
• Seasonal Grilled Vegetables
• Fresh Made Pastries & Muffins, Key Lime Cheesecake, Chocolate Crunch Bars & Lemon Almond Tarts

*Prices are per person. Customary 25% administrative fee and 6.5% sales tax applies. Subject to change without notice.
THE REHEARSAL MENUS

BBQ COOKOUT  I  70

SALADS
• Loaded potato; bacon bits, arugula, cheddar cheese, scallions, sour cream vinaigrette
• Chip’s farm fresh greens; cucumbers, tomatoes, red onions, smoked tomato vinaigrette
• Watermelon and arugula; Gorgonzola cheese, pepitas

ENTREES
• Beer can chicken; beer-molasses glaze
• Apple cider roasted pork; heirloom potatoes, apple butter-pecans reduction
• House smoked brisket; jalapeño and agave corn bread
• Roasted corn on the cob
• Mac & cheese; panko and pepper Jack cheese crust

DESSERTS
• Chef Melanie’s sweet creations

LATIN FLAVORS  I  75

SALADS
• Hearts of palm; tomato, red onion, roasted hominy corn, cilantro, lime vinaigrette
• Eggs and beets; carrot, potato, iceberg lettuce, white balsamic vinaigrette
• Chip’s crispy greens; Romaine, frisee, red cabbage, cashews, papaya chips, pickled baby peppers, guava vinaigrette

ENTREES
• Pineapple pork chops; crispy yucca fries
• Seafood cazuela
• Charred flank steak; chimichurri, grilled red onions
• Cuban black beans and rice
• Roasted baby peppers and green beans

DESSERTS
• Chef Melanie’s sweet creations

OCEAN BREEZE  I  95

SALADS
• Grapes and spinach; toasted almonds, jicama, honey vinaigrette
• Clams and mango ceviche; peppers, red onion, corn, crispy sweet potatoes, limes vinaigrette
• Chips greens bar; heirloom tomatoes, cucumber, croutons, toasted almonds, scallions, feta cheese, bacon bits, buttermilk dressing, balsamic vinaigrette

ENTREES
• Grilled chicken breast; white wine- brown butter sauce
• Lemon roasted snapper; warm quinoa salad, Blistered heirloom tomatoes, preserved lemon vinaigrette
• Shrimp and smoked Gouda grits; peach bourbon sauce
• Pepper crusted New York strip; beef au jus, horseradish cream
• Lemon-butter comfit potatoes
• Roasted honey glazed carrots; wilted greens

DESSERTS
• Chef Melanie’s sweet creations

*Prices are per person. Customary 25% administrative fee and 6.5% sales tax applies. Subject to change without notice.
FROM THE BAR

PREMIUM
Bourbon  Jim Beam
Vodka     Smirnoff
Gin       Beefeater
Scotch    Dewar's
Tequila  José Cuervo Silver
Rum       Cruzan
Whiskey   Canadian Club
Brandy/Cognac  Hennessy VS

TOP SHELF
Bourbon  Knob Creek
Vodka     Grey Goose
Gin       Bombay Sapphire
Scotch    Johnnie Walker Black
Tequila  Patron Silver
Rum       Bacardi
Whiskey   Crown Royal
Brandy/Cognac  Hennessy VSOP

HOST AND CASH BAR

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<th>Host Bars</th>
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<td>PREMIUM BRANDS</td>
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<td>TOP SHELF BRANDS</td>
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<td>Martini</td>
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<td>Craft Beer: Samuel Adams Seasonal</td>
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<tr>
<td>Craft Beer: Bold City Dukes Brown Ale</td>
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<td>Bartenders</td>
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<td>Cashier charge</td>
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PACKAGE BAR

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BEER & WINE PACKAGE BAR

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<td>Each Add'l Hour</td>
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Bartenders $175 each up to three hours

One bartender per 100 guests.

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per person, and are charged based on the guarantee or actual attendance, if higher.

Full bar setups are included in the package and charges are based on the actual number of drinks consumed. All open bars are stocked with scotch, bourbon, gin, vodka, whiskey, rum, beer, wine, soft drinks and bottled water.
Venue Tours: We would love the opportunity to personally take you on a tour of our beautiful Resort to view our breathtaking ceremony and reception locations. Appointments are highly recommended. Please call to schedule an appointment with our Wedding Specialist to ensure the personal attention and dedication we strive to provide. We schedule tours Tuesday-Friday between the hours of 8:30 AM-5:30 PM. We do not do tours on Saturdays or Sundays. This allows us to dedicate ourselves to our Wedding Couple on their Wedding Day.

Tailored Packages: Our packages are created by utilizing an array of local farmers and artisans to support the preservation of our local food supply. Each menu can be tailored to meet your tastes & needs.

Payment Schedule: In order to confirm your date, time and space on a definite basis, a Non-Refundable deposit of $2500 along with a Signed Wedding Agreement is required. Forty-five days prior to the event, 80% of the estimated charges are due. All deposits will be applied to your final balance. The remainder of the balance is due three business days prior to your event by cash or cashier’s check. All events must have a valid credit card on file.

Resort Accommodations: Your package includes discounted guestroom accommodations for your wedding guests. Terms and pricing vary based on dates and total room night needs.

Menu Tastings: Menu Tastings are offered for Wedding Receptions for weddings of a minimum $10,000 in food and beverage. (exclusive of Administrative Fee and Tax) They are upon request only. They are scheduled via your Wedding Specialist and are strictly based on Resort business levels. Menu Tastings are not offered on Holidays and/or Weekends. There are no exceptions.

Welcome Bag/Gift Deliveries: We offer the service of “Welcome Bag” deliveries to your guests’ rooms on the day of arrival for $10 per Room. The fee will be charged to the group master account. This service requires additional staff and is not a negotiable fee. If time sensitive information such as Agendas or Maps are included in the gift, it is recommended that copies are left at the Front Desk as we cannot guarantee delivery times.

Request for Multiple Entrées: You may offer your guests a maximum of two entrée choices; however, please keep in mind the following: If there is a price difference between the two entrees, the higher price will prevail. All other courses must be the same for all guests, i.e. salad and dessert. A guarantee of the breakdown of each entrée selected is due five days prior to the event. Place cards must be provided for each setting to signify entrée selection to the wait staff.

Young Adult/Vendor Meals: Young Adults between the ages of 5-11 years old will be offered a meal to include Chicken Fingers, French Fries, Fruit Cup, and Beverage for $24.95 per child. At your request, Vendor Meals will be offered a “To Go Box” Meal to include a Gourmet Deli Sandwich, Chips, Cookie, and a Beverage for $24.95 per person. A guarantee of attendance for both meal types is due five days prior to the event.

Open Bar Procedure: Banquet bars must not exceed a five-hour time frame. Cash bars are required to have at least (1) bartender and (1) cashier, which are subject to a $150 charge per bartender and $100 charge per cashier. Signature drinks are permitted, however, the recipe cannot exceed more than (1) liquor. Open Bar charges will reflect ALL guests 21 and over based on the guarantee of event. Each guest ages 12-20 years will be charged $15 for “Non-Spirit” beverages.

Outside Catering: Outside catering is prohibited. All food and beverage (i.e. food, liquor, beer, wine, etc.) must be purchased from the resort.

Outdoor Catered Events: For outdoor venues where Food & Beverage is served, a $10 per person additional fee will be applied.

Reception Location Fee: Your reception package includes rental of the reception location for up to five hours; however, food and beverage minimums must be observed. Food and Beverage Minimum requirements are based on the reception location, not the number of guests.

Noise Ordinance: Cascades Deck, American Gator Club, Resort & Lagoon Pools, and the Cabana Beach Club are subject to a St. Johns County noise ordinance, which states that live music must cease after 10 p.m.

Fire Ordinance: A permit must be obtained by St. Johns County for the use of any open flame to include Tiki Torches and Sparklers. For more information please call (904) 209-0344.

Beach Events: St. Johns County requires all special events occurring on the beaches to apply for a special Event Permit. The fee and application process associated with the permit are the responsibility of the client and not the hotel. A copy of the permit must be presented to the Event Manager prior to the event date. Scheduled/contracted events will not take place without the appropriate permit. For more information please call (904) 209-0344.

Inclement Weather: The Resort will provide an alternate indoor banquet room in the event of inclement weather. Please keep this in mind when planning your wedding ceremony décor. A decision must be made six hours prior to the event. A Double set may take place for a fee of $10 per person based on the guarantee.

Vendors: Vendors must be appropriately licensed, insured, and approved by the Sawgrass Marriott.

Administrative Fee: An administrative fee of 25% of the total food and beverage revenue, fees and applicable taxes, will be added to the final bill. The administrative fee, and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, delivery fee, carving fee, AV fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee and are not the property of the employee(s) providing service to you.

*The Hotel will not close sidewalks and pathway areas situated on the hotel grounds for space that is considered “semi-private.” These spaces include but are not limited to Cabana Beach Club areas, Resort & Lagoon Pool, Spa Pool, Cascades Event Lawn, Cascades Deck, Gazebo and Spa Lawn.
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 THEN 2,500 RESORTS AND RESORTS WORLDWIDE FOR A UNIQUE DESTINATION WEDDING.