INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.
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.
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 PAIRED WITH CREATIVE MENUS AND AN EXCEPTIONAL EVENTS TEAM 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 5am-1am daily. Shuttle leaves every 15 minutes from the upper departures level. Look for a red and white bus with the Courtyard/Marriott/Residence Inn logos and 1201MarriottMiamiAirportCampus.com 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.

PARKING

• Daily self-parking: 17/vehicle
• Overnight self-parking: 20/vehicle

HOTEL HIGHLIGHTS

Our hotel offers complimentary transportation to and from Miami International Airport (MIA), which is located less than 2 miles from our hotel. Other nearby points of interest include the Miami Airport Convention Center, Coral Gables, University of Miami, and South Beach. Guest rooms 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

• 9 floors, 361 rooms, 6 suites
• 18 event rooms; 12,500 sq. ft. of total event space
• M Club Lounge

CHECK-IN/OUT

• Check-in: 3 p.m.
• Check-out: 12 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
- Staging
- Set up of White Garden Chairs
- Table for Special Ceremonies
- Tropical location for Beautiful Pictures

Choice of one:
- Ceremony Officiant
- Bouquet, (2) Boutonnieres and Flower girl basket

$750

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.
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 Silver Open Bar
- Champagne or Cider Toast
- Custom Designed Wedding Cake by Ana Paz, Todo Dulces or Mr. Bee’s Cakes
- Specialty Linen Package with Floor-length Linen to Include Pin Tuck, Fortuny, Crush Satin or 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
- Staging
- Dance Floor
- Complimentary Menu Tasting for up to Four Guests
- Complimentary Suite and Amenity for the Night of your Wedding
- Discounted Room Rates
- Marriot Rewards® 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, ALLOW US TO BRING IT TO LIFE.
HORS D’OEUVRES
SERVED CHILLED (CHOOSE 2)
• Veg Crudité & Avocado Ranch Dip
• Tropical Fruit Kabob with Kiwi, Mango and Lychee
• Gazpacho Shots
• Ceviche Shot*
• Blackened Shrimp Skewer*
• Tuna & Guacamole Mini Taco’s*
• Caribbean Chicken Crostini
• Chilled Beef Skewer

SERVED HOT (CHOOSE 2)
• Cumin Grilled Vegetable Arepas
• Shrimp Croquettes*
• Scallop & Chorizo Kabob*
• Chorizo Rolls
• Pulled Pork Croquetta
• Conch Fritter*
• Jerk Chicken Kabob with Red Pepper & Red Onion
• Chicken Saffron Arancini
• Beef Satay, Chimichurri

DINNER SALADS (CHOOSE 1)
• Florida Salad, Bibb Lettuce, Orange Segment, Farmers Cheese, Almonds, Balsamic Vinaigrette
• Garden Salad, Mixed Greens, Cucumber, Tomato, Radish, Carrot, Avocado Ranch Dressing
• Grilled Caesar Salad, Romaine, Aged Parmesan Cheese, Homemade Croutons, Creamy Caesar Dressing
• Heirloom Tomato Salad, Burrata, Balsamic Reduction
• Caribbean Salad, Mango, Roasted Red Pepper, Chayote, Passion Fruit Vinaigrette

ENTRÉE SELECTIONS
All entrées include assorted rolls & butter, coffee & tea service.
• Vegetable Paella (Vegetarian) $75pp
• Grilled Portobella & Vegetable Stack, Spanish Rice $75pp
• Land Shark Lager Brined Roast Chicken, Cilantro & Garlic Glaze, Fingerling Potato Hash $84pp
• Grilled Jerk Chicken, Citrus Mojo, Seasonal Vegetable, Coconut Rice $84pp
• Mango BBQ Grilled Salmon, Seasonal Vegetables, Polenta Cake $88pp
• Seared Mahi, Tropical Fruit Salsa, Grilled Asparagus, Saffron Rice $88pp
• Grilled Flat Iron Steak, Boniato Mash, Seasonal Vegetables $95pp
• Seared Sirloin, Chimichurri Marinated, Root Vegetables, Herb Roasted Red Bliss Potato $95pp

CUSTOM WEDDING CAKE
• By your choice of:
  - Ana Paz Cakes
  - Todo Dulces
  - Mr. Bee’s Cakes

*Additional $2 each. All prices are subject to 25% Service Charge and 9% Sales Tax. Carving Stations require a Chef Attendant; $100 each.
BUFFET DINNER

HORS D’OEUVRES
SERVED CHILLED (CHOOSE 2)
• Veg Crudité & Avocado Ranch Dip
• Tropical Fruit Kabob with Kiwi, Mango and Lychee
• Gazpacho Shots
• Ceviche Shot*
• Blackened Shrimp Skewer*
• Tuna & Guacamole Mini Taco’s*
• Caribbean Chicken Crostini
• Chilled Beef Skewer

SERVED HOT (CHOOSE 2)
• Cumin Grilled Vegetable Arepas
• Shrimp Croquettes*
• Scallop & Chorizo Kabob*
• Chorizo Rolls
• Pulled Pork Croquetta
• Conch Fritter*
• Jerk Chicken Kabob with Red Pepper & Red Onion
• Chicken 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
• 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, Citrus Mojo Sauce
• Seared Chicken, Jamaican Rum and Honey Glaze
• Grilled Chicken, Spanish Olive Tomato Ragout
• Guava Glazed Pork Loin
• Ropa Vieja, Pulled Beef, Peppers, Onion

SIDES (CHOOSE 3)
• Cilantro & Lime Black Beans
• Spanish Rice
• Boniato Mash
• Honey Glazed Carrots
• Roast Vegetable Medley

CUSTOM WEDDING CAKE
• By your choice of:
  - Ana Paz Cakes
  - Todo Dulces
  - Mr. Bee’s Cakes

TWO ENTREES $90pp
THREE ENTREES $96pp

All prices are subject to 25% Service Charge and 9% Sales Tax. Carving Stations require a Chef Attendant; $100 each.
STATIONS DINNER

HORS D’OEUVRES
SERVED CHILLED (CHOOSE 2)
• Veg Crudité & Avocado Ranch Dip
• Tropical Fruit Kabob with Kiwi, Mango and Lychee
• Gazpacho Shots
• Ceviche Shot*
• Blackened Shrimp Skewer*
• Tuna & Guacamole Mini Taco’s*
• Caribbean Chicken Crostini
• Chilled Beef Skewer

SERVED HOT (CHOOSE 2)
• Cumin Grilled Vegetable Arepas
• Shrimp Croquettes*
• Scallop & Chorizo Kabob*
• Chorizo Rolls
• Pulled Pork Croquetta
• Conch Fritter*
• Jerk Chicken Kabob with Red Pepper & Red Onion
• Chicken Saffron Arancini
• Beef Satay, Chimichurri

SALAD STATION
• Mixed Greens, Romaine, Asiago Cheese, Blue Cheese Crumbles, Cotija Cheese, Garbanzo Beans, Toasted Nuts Cucumber, Tomato, Shaved Red Onion, Olives, Croutons, Choice of Two Dressings
• Antipasto Display

CHAUFA STATION
• Vegetable, Chicken & Seafood Peruvian Style Fried Rice

CARVING STATIONS (CHOOSE 1)
Include assorted rolls & butter, coffee & tea service.
• Jerk Rubbed Turkey
• Mustard Glazed Ham, House Made Pickles
• Grilled Pork Loin, Mojo Sauce
• Seared Mahi, Mango Chutney

CUSTOM WEDDING CAKE
• By your choice of:
  - Ana Paz Cakes
  - Todo Dulces
  - Mr. Bee’s Cakes

$86pp

*Additional $2 each. All prices are subject to 25% Service Charge and 9% Sales Tax. Carving Stations require a Chef Attendant; $100 each.
MENU ENHANCEMENTS

ENHANCEMENTS

• Appetizers
  - Grilled Watermelon, Heirloom Tomatoes & Feta Cheese   $6pp
  - Serrano Ham & Melon Ribbons   $9pp
  - Citrus Boiled Shrimp Cocktail, Cucumber, Tomato, Red Onion Relish   $12pp

• Assorted Mini Dessert Station   $12pp
  - Mini Key Lime Tartlets, Tres Leches Shots, Chocolate Mousse & Coconut Shots

• Late Night Bites
  - Cuban Sliders, Mini Cuban Panini   $4pp
  - Jerk Chicken Sliders, Spicy Chicken, Citrus Spread   $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 Silver 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 Especial Gold Tequila
  - Korbel Brandy
• House Wine: Red & White Wine
• Imported & Domestic Beer: Corona, Heineken, Amstel Light, Key West Lager, Michelob Ultra, Bud Light, Samuel Adams Boston Lager, Coors Light, Miller Lite, Budweiser, Soft Drinks and Bottled Water.

ENHANCEMENTS
• Wine Service at Dinner $6pp
• Upgrade to Gold Brands $6pp
  - Jack Daniels Tennessee Whiskey
  - Seagrams VO Whiskey
  - Absolut Vodka
  - Bacardi Superior Rum
  - Captain Morgan Original Spiced Rum
  - Tanqueray Gin
  - Johnnie Walker Red Label Scotch
  - Maker’s Mark Bourbon
  - 1800 Silver Tequila
  - Courvoisier VS
• Additional Hours of Open Bar:
  - Silver Brands $8pp
  - Gold Grands $9pp

All prices are subject to 25% Service Charge and 9% Sales Tax.
THE MORNING AFTER

BREAKFAST BUFFET    $18pp
• Freshly Baked Muffins & Danish
• White & Wheat Bread, Butter, Preserves
• Sliced Seasonal Fruit & Berries
• Fresh Scrambled Eggs
• Crisp Bacon or Sausage
• Breakfast Potatoes
• Hot Oatmeal, Brown Sugar, Raisins
• Orange Juice
• Coffee & Tea

BUFFET ENHANCEMENTS
• Mini Berry Parfaits    $3pp
• Biscuits & Gravy    $4pp
• Assorted Bagels, Cream Cheese, Butter, & Preserves    $4pp
• Thick Cut French Toast    $4pp
• Grilled Ham Steak    $4pp

ACTION STATIONS*
• Belgian Waffles, Whipped Cream, Maple Syrup, Butter, Berries    $6pp
• Omelet Station, Traditional Accompaniments    $6pp

*Attendant required; $100/attendant. All prices are subject to 25% Service Charge and 9% Sales Tax.
THE DETAILS

MENU TASTING
We will offer all our couples the opportunity to experience our Chef’s unique food tasting 4-6 weeks prior to your wedding. Menu Tasting are scheduled on Monday through Thursday from 2 - 4 p.m.

FOOD & 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 Miami Airport Campus 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 custom design your menu and special order any food or beverage item that is not currently available on our printed food and beverage menus.

SERVICE CHARGE & SALES TAX
Miami Marriott Airport Campus will apply a 25% taxable service charge and 9% sales tax to all food and beverage items.

EVENT PARKING
The hotel offers a discounted event parking rate of $7/ Self Parked car and $10/Valet Parked car.

DEPOSIT AND PAYMENT
To secure a date, a signed contract and non-refundable deposit is required. The deposit is 20% 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 the event.

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

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 p.m. and Check-out is at 12 p.m.

FLORAL ARRANGEMENTS, PHOTOGRAPHY, ENTERTAINMENT
To stay within the Miami Airport Campus traditions of xcellence, 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.

CHILDREN’S MENU
Chicken Fingers, French Fries, Fruit Cup and Wedding Cake. The price is $25/child ages 10 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 11 to 20.
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'RE SURE TO FIND IT - AND MORE - IN MIAMI.
FUN FOR ALL

LOCAL ATTRACTIONS
- South Beach
- Everglades
- Coral Gables
- Jai Alai
- Coconut Grove
- Miami Seaquarium
- Vizcaya
- Jungle Island
- Venetian Pool
- Adrienne Arsht Center for the Performing Arts

ACTIVITIES
- Bowling 8 miles
- Horseback riding 10 miles
- Jet-skiing 8 miles
- Kayaking 8 miles
- Sailing 4 miles
- Snorkeling 8 miles
- Squash 8 miles
- Waterskiing 4 miles

NEARBY GOLF
- Biltmore Golf Course, 4 miles
  305-460-5364
- Miami International Links/Melreese Country Club, 1.2 miles
  305-633-4583
- Granada Golf Club, 3 miles
  305-460-5367
- Trump National Doral Miami, 8.4 miles
  - The Blue Monster
  - The Golden Palm
  - The Red Tiger
  - The Silver Fox

SHOPPING
- Aventura Mall
- Sawgrass Mills Outlets
- Bayside Marketplace
- Lincoln Road
- Bal Harbour Shops
- Dadeland Mall
- South Beach

SIGHTSEEING
- Biscayne Bay by Boat
  Miami Jet Tours, Inc.
  877-698-6878
- Duck Tours South Beach
  305-673-2217
- Miami City Tour, Miami Tours
  800-303-1503
- Miami Cultural Community and Eco Tours, The Urban Tour Host
  305-416-6868
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.