CLEARWATER BEACH MARRIOTT SUITES ON SAND KEY®

1201 GULF BLVD, CLEARWATER BEACH, FL 33767
T. 727.593.6110 ClearwaterBeachMarriottSuites.com

INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.
LET US BRING YOUR SPECIAL DAY TO LIFE AT THE CLEARWATER BEACH MARRIOTT SUITES ON SAND KEY. 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.
YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, CLEARWATER BEACH 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.
PROPERTY INFORMATION

Your exploration of Florida’s pristine gulf coast begins at the Clearwater Beach Marriott Suites on Sand Key, Florida’s only all-suite Marriott hotel.

From the stunning art-deco style lobby to all-suite accommodations and outstanding recreational facilities, we have created an environment that encourages total enjoyment and relaxation for our guests.

GUEST SUITE AMENITIES

- Two-Room Suites with Balcony Overlooking Clearwater Bay
- Mini Refrigerator and Microwave
- Sleeper Sofa in Living Room

HOTEL AMENITIES

- Personalized Service from our Team
- Award Winning Watercolour Grillhouse
- Kokomo’s Poolside Bar & Grill
- Bistro on the Bay featuring Starbucks
- Outdoor Heated Pool with Cascading Waterfall
- Business Center
- Wi-Fi Access in Suites and Public Areas
- Poolside Cabanas
- Whirlpool Jacuzzi
- 24-hour Fitness Center
- Lisa’s Clubhouse and Activity Center
- Complimentary Self-Parking
- Sand Key Park & Beach located within walking distance
- Shops and Restaurants Accessible via our Boardwalk

SAY YES TO SOFT SANDY BEACHES AND WAKE UP WITH THE WATER BEFORE YOUR EYES
START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs” IN THE PERFECT SETTING AT CLEARWATER BEACH MARRIOTT. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.
BEACH COOKOUT $60
Watermelon Salad with Arugula, Feta Cheese
Raspberry Vinaigrette
Shaved Vegetable Coleslaw
BBQ Chicken Breasts
Beef Hotdogs
Certified Angus Beef Burgers
Traditional Relish Tray with American, Swiss, Cheddar
Tomato, Lettuce, Onions, Pickle Spears, Relish
Ketchup, Mustard, Mayonnaise
Corn on the Cob
Herb Roasted Red Skin Potatoes
BBQ Baked Beans
Coconut Cake and Mango Cheese Cake

TASTE OF ITALY | $62
Antipasti Display Cured Meats and Cheeses
Caesar Salad with Seasoned Croutons and Parmesan
Panzanella Salad: Italian Bread and Tomato Salad
Eggplant Parmesan
Traditional Chicken Piccata
Stuffed Flank Steak, Prosciutto, Peppers & Basil
Grilled Asparagus with Gremolata
Creamy Herbed Parmesan Risotto
Assorted Baked Bread Basket
Raspberry Napoleons and Eclairs

SUNSET BBQ | $70
Spring Greens with Charred Corn, Avocado, Cucumbers,
Red Onion, Black Beans and Chili Vinaigrette
Grilled Vegetable Pasta Salad
Loaded Baked Potato Salad
BBQ Chopped Beef
Rum Glazed Baby Back Ribs
Grilled Florida Grouper with Citrus Butter
Haricot Vert with Bacon, Lemon and Garlic
Roasted Fingerling Potatoes
Apple Pie and Peach Pie

PRIME TIME | $73*
Baby Spinach Salad, Candied Walnuts, Red Onions, Goat Cheese,
Dried Cranberries
Lemon Poppy Seed Dressing and Balsamic Vinaigrette
Tuna Nicoise Salad
Herb Crusted Prime Rib, Rosemary Jus, Creamy Horseradish
Molasses Seared Pork Loin, Chorizo Cream Sauce
Grilled Atlantic Salmon with Shrimp Etouffee
Seasonal Fresh Vegetables
Garlic Mascarpone Mashed Potatoes
NY Cheesecake, Strawberries
Carrot Cake, House Made Caramel Sauce
*carver required | $150

BEVERAGE OPTIONS

MARRIOTT BRANDS:
- Jack Daniels
- Crown Royal
- Dewar’s
- Tanqueray
- Absolut
- Jose Cuervo
- Bacardi Silver
- Captain Morgan
- Courvoisier VS

IMPORTED BEER:
- Heineken
- Corona Extra

OPEN BAR
PER/PERSON, PER/HOUR

MARRIOTT BRANDS:
1 Hour of Service | $18
2 Hours of Service | $28
3 Hours of Service | $34
Each Additional Hour | $9

PREMIUM BRANDS:
1 Hour of Service | $20
2 Hours of Service | $32
3 Hours of Service | $42
Each Additional Hour | $10

BEER & WINE ONLY:
1 Hour of Service | $14
2 Hours of Service | $22
3 Hours of Service | $29
Each Additional Hour | $6

*Bartender Fee $150 flat fee, 1 bartender per 100 guests
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.”

CEREMONY PACKAGE | $1,500++
TO INCLUDE UP TO 80 WHITE GARDEN CHAIRS, AISLE RUNNER & ARCH
ADDITIONAL CHAIRS $2++ EACH
YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF CREATING THE PERFECT MENU, SO THAT YOU CAN TAKE CARE OF THE MEMORIES.
## EVENING WEDDING
### PLATED RECEPTION PACKAGE

**PACKAGE INCLUDES:**
- Choice of 4 Butler-Passed Hors d’oeuvres during Cocktail Hour
- Choice of Salad
- Choice of Entrée
- 4-Hour Marriott Brand Open Bar
- Cake-Cutting Service Accompanied with Chocolate Covered Strawberries
- Freshly Brewed Coffee and Selection of Hot Teas
- White or Black Table Linens and Linen Napkins
- Complimentary Floating Candle or Beach Centerpieces with Votive Candles
- Dance Floor
- Complimentary Holding Room (based on availability)
- Complimentary Suite on your Wedding Night
- Special Group Room Rates for Overnight Guests
- Personalized Reservation Link for your Guests’ Reservations
- Complimentary Menu Tasting for up to Four Guests
- Complimentary Self-Parking
- Marriott Rewards Points

## BUTLER-PASSED HORS D’OEUVRES

**Served Hot:**
- Spanakopita
- Vegetable Spring Roll
- Brie and Fig Jam Phyllo
- Chicken Satay and Thai Chili
- Buffalo Chicken Spring Roll
- Chicken Quesadilla and Chive Sour Cream
- Beef Satay and Signature Steak Oil
- Watercolour Crab Cake
- Conch Fritters and Key Lime Mustard
- Bacon Wrapped Scallops
- Shrimp Potstickers
- Citrus BBQ Shrimp
- Tempura Shrimp
- Peking Duck Spring Roll

**Served Cold:**
- Caprese Skewer with Sweet Basil
- Heirloom Tomato Bruschetta Crostini
- Poached Pear and Goat Cheese with Crispy Pancetta
- BLT Stuffed Tomato
- Avocado Deviled Egg with Bacon
- Prosciutto Wrapped Melon Skewer
- Shaved Beef Tenderloin Crostini with Balsamic Onions and Peppercorn Aioli
- Sesame Seared Tuna Skewer with Wasabi Ginger Aioli
- Curry Crab Salad Stuffed Cucumber

## SALAD SELECTIONS

**House**, Wild Greens, Cucumbers, Tomato, Red Onion, Local Goat Cheese and Apple Cider Vinaigrette

**Classic Caesar**, Crisp Romaine Lettuce, Seasoned Croutons, Shaved Parmesan and Caesar Dressing

**Spinach**, Applewood Bacon, Kalamata Olives, Tomato, Feta Cheese and Balsamic Vinaigrette

**Arugula**, Watermelon, Feta, Sunflower Seeds, Pickled Red Onions and White Balsamic Vinaigrette

## ENTRÉE SELECTIONS* 

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pear and Brie Pasta</td>
<td>$100</td>
</tr>
<tr>
<td>Ratatouille Stuffed Eggplant</td>
<td>$100</td>
</tr>
<tr>
<td>Grilled Vegetable Stack</td>
<td>$105</td>
</tr>
<tr>
<td>Lemon Oregano Chicken</td>
<td>$110</td>
</tr>
<tr>
<td>Pecan Crusted Salmon</td>
<td>$115</td>
</tr>
<tr>
<td>Pan Seared Grouper</td>
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</tr>
<tr>
<td>Grilled Sirloin</td>
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<tr>
<td>Roasted Sea Bass</td>
<td>$130</td>
</tr>
<tr>
<td>Grilled Filet Mignon</td>
<td>$140</td>
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<tr>
<td>Petite Filet Mignon Paired with</td>
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</tbody>
</table>

*if more than one entree selection, higher price prevails and place-cards are required  
*no more than three entrée selections

## DUET ENTRÉE SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Breast</td>
<td>$130</td>
</tr>
<tr>
<td>Pan Seared Salmon</td>
<td>$135</td>
</tr>
<tr>
<td>Herb Grilled Shrimp</td>
<td>$140</td>
</tr>
<tr>
<td>Butter Poached Lobster Tail</td>
<td>$160</td>
</tr>
</tbody>
</table>
EVENING WEDDING
BUFFET RECEPTION PACKAGE  |  $145

PACKAGE INCLUDES:
Choice of 4 Butler-Passed Hors d’oeuvres during Cocktail Hour
Grilled Vegetable Display, Napa Salad, Watermelon Salad
Choice of 3 Entrees
Chef’s Choice of Starch and Vegetable
4-Hour Marriott Brand Open Bar

Cake-Cutting Service Accompanied with Chocolate Covered Strawberries
Freshly Brewed Coffee and Selection of Hot Teas
White or Black Table Linens and Linen Napkins
Complimentary Floating Candle or Beach Centerpieces with Votive Candles
Dance Floor
Complimentary Holding Room (based on availability)
Complimentary Suite on your Wedding Night
Special Group Room Rates for Overnight Guests
Personalized Reservation Link for your Guests’ Reservations
Complimentary Menu Tasting for up to Four Guests
Complimentary Self-Parking
Marriott Rewards Points

BUTLER-PASSED HORS D’ŒUVRES

Served Hot:
- Spanakopita
- Vegetable Spring Roll
- Brie and Fig Jam Phyllo
- Chicken Satay and Thai Chili
- Buffalo Chicken Spring Roll
- Chicken Quesadilla and Chive Sour Cream
- Beef Satay and Signature Steak Oil
- Watercolour Crab Cake
- Conch Fritters and Key Lime Mustard
- Bacon Wrapped Scallops
- Shrimp Potsticker
- Citrus BBQ Shrimp
- Tempura Shrimp
- Peking Duck Spring Roll

Served Cold:
- Caprese Skewer with Sweet Basil
- Heirloom Tomato Bruschetta Crostini
- Poached Pear and Goat Cheese with Crispy Pancetta
- BLT Stuffed Tomato
- Avocado Deviled Egg with Bacon
- Prosciutto Wrapped Melon Skewer
- Shaved Beef Tenderloin Crostini with Balsamic Onions and Peppercorn Aioli
- Sesame Seared Tuna Skewer with Wasabi Ginger Aioli
- Curry Crab Salad Stuffed Cucumber
- Jumbo Shrimp Citrus Cocktail

SALAD

Grilled Vegetable Display, Balsamic Glaze
Napa Salad, Baby Spinach, Haricot Vert, Almonds, Avocado, Red Grapes, Dried Cranberries, Sunflower Seeds and Lemon Poppy Seed Dressing
Arugula, Watermelon, Feta, Sunflower Seeds, Pickled Red Onions and White Balsamic Vinaigrette

CHOICE OF 3 ENTRÉES

Pear and Brie Pasta
Sautéed Greens, Toasted Walnuts

Chicken Piccata
Lemon Caper Sauce

Pan Seared Salmon
Citrus Butter

Grilled Grouper
Pineapple Salsa, Key Lime Glaze

Grilled Sirloin (Enhance to Filet  |  $10)
Signature Steak Oil

Molasses Pork Loin
Chorizo Cream

Stuffed Flank Steak
Mozzarella, Bell Peppers, Pesto
EVENING WEDDING STATIONS RECEPTION PACKAGE | $155

PACKAGE INCLUDES:
Choice of 4 Butler-Passed Hors d’oeuvres during Cocktail Hour
Vegetable and Cheese Display
Cobb Salad Station
Choice of 2 Carving Stations
Choice of 1 Themed Station
4-Hour Marriott Brand Open Bar

Cake-Cutting Service Accompanied with Chocolate Covered Strawberries
Freshly Brewed Coffee and Selection of Hot Teas
White or Black Table Linens and Linen Napkins
Complimentary Floating Candle or Beach Centerpieces with Votive Candles
Dance Floor
Complimentary Holding Room (based on availability)
Complimentary Suite on your Wedding Night
Special Group Room Rates for Overnight Guests
Personalized Reservation Link for your Guests’ Reservations
Complimentary Menu Tasting for up to Four Guests
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Marriott Rewards Points

BUTLER-PASSED HORS D’OEUVRES

Served Hot:
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- Chicken Satay and Thai Chili
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- Tempura Shrimp
- Peking Duck Spring Roll

Served Cold:
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- Sesame Seared Tuna Skewer with Wasabi Ginger Aioli
- Curry Crab Salad Stuffed Cucumber
- Jumbo Shrimp Citrus Cocktail

DISPLAYS

Domestic Cheese Display
Assortment of Artisan Domestic Cheeses
Crackers, French Bread, Honey Comb, Fig Jam, Fresh Berries, Marcona Almonds

Vegetable Crudité
Assortment of Fresh Vegetables, House Ranch Dressing
White Bean Hummus, Red Pepper Hummus, Warm Pita Bread

Salad
Grilled Chicken and Shrimp, Romaine, Mixed Greens, Spinach, Pecans, Eggs
Croutons, Cherry Tomato, Shredded Carrots, Cucumber, Black Olives, Cranberries
Bacon Bits, Shaved Parmesan, Cheddar Cheese, Pepperoncini
Assorted Dressings, Fresh Rolls and Butter

CHOICE OF 2 CARVING STATIONS

Butter Roasted Turkey*
Cranberry Orange Chutney, Sage Gravy and Artisan Rolls

Herb Crusted Prime Rib*
Horseradish Cream Sauce, Rosemary Jus, Balsamic Caramelized Onions and Artisan Rolls

Seared Beef Tenderloin*
Chorizo Cream Sauce, Molasses BBQ and Artisan Rolls

Citrus Poached Salmon*
Key Lime Aioli, Thai Chili, Mango Salsa

* Chef Required | $150 Flat Fee Per Station

CHOICE OF 1 THEMED STATION

Mashed Potato Bar
Red Skin, Sweet, Yukon Gold Potatoes, Bacon, Cheddar Cheese, Chives, Onion, Whipped Butter, Marshmallow, Brown Sugar and Candied Pecans

Pasta Bar*
Cheese Tortellini, Penne, Bowtie Pasta
Marinara, Bolognese, Alfredo
Grilled Chicken and Shrimp, Spinach, Onion, Garlic, Mushrooms, Onions, Sun Dried Tomato, Shredded Parmesan, Roasted Red Peppers, Broccoli, Squash, Black Olives and Pesto

* Chef Required | $150 Flat Fee Per Station

Fajita Station
Beef and Chicken Fajitas, Flour Tortilla, Peppers and Onions, Tortilla Chips and Queso, House Guacamole and Salsa, Shredded Lettuce, Shredded Cheddar, Pickled Jalapeños, Pico de Gallo, Black Olives, Mexican Crema
Assorted Hot Sauces
SUNRISE WEDDING
BRUNCH RECEPTION PACKAGE | $65

PACKAGE INCLUDES:
Choice of 2 Butler-Passed Hors d’oeuvres during Cocktail Hour
1-Hour Bloody Mary and Mimosa Bar
Selection of Chilled Juices
Cake-Cutting Service Accompanied with Chocolate Covered Strawberries
Freshly Brewed Coffee and Selection of Hot Teas
White or Black Table Linens and Linen Napkins
Complimentary Floating Candle or Beach Centerpieces with Votive Candles
Dance Floor
Complimentary Suite on your Wedding Night
Special Group Room Rates for Overnight Guests
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Complimentary Menu Tasting for up to Two Guests
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Marriott Rewards Points

BUTLER-PASSED HORS D’ŒUVRES

Served Hot:
• Spanakopita
• Vegetable Spring Roll
• Brie and Fig Jam Phyllo
• Chicken Satay and Thai Chili
• Buffalo Chicken Spring Roll
• Chicken Quesadilla and Chive Sour Cream
• Beef Satay and Signature Steak Oil
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• Conch Fritters and Key Lime Mustard
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• Shrimp Potsticker
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Served Cold:
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• BLT Stuffed Tomato
• Avocado Deviled Egg with Bacon
• Prosciutto Wrapped Melon Skewer
• Shaved Beef Tenderloin Crostini with Balsamic Onions and Peppercorn Aioli
• Sesame Seared Tuna Skewer with Wasabi Ginger Aioli
• Curry Crab Salad Stuffed Cucumber
• Jumbo Shrimp Citrus Cocktail

BUFFET

Assorted Seasonal Fresh Sliced Fruit
Parfait Station
Assorted Cereals with Berries and Milk
Assorted Breakfast Pastries and Fruit Preserves
Smoked Salmon Display with Bagels, Assorted Toppings
Scrambled Eggs, Chives, Salsa, Shredded Cheddar Cheese
Bacon and Sausage Links
Caprese Salad with Arugula, Fresh Mozzarella and Tomato
Grilled Florida Grouper with Orange Citrus Butter and Seasonal Fruit Salsa
Chef's Selection of Fresh Vegetables
Roasted Breakfast Potatoes
Artisan Bread Basket
Chef's Selection of Desserts
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

Selection of 1 Entrée:
Grilled Breast of Chicken and Wild Mushroom Demi-Glace
Roasted Flank Steak and House Chimichurri
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 RECEPTION AREAS TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.
GENERAL INFORMATION
We look forward to assisting you in planning your wedding of a lifetime! To ensure a smooth flow for everyone involved, please consider the following property policies.

FINAL ATTENDANCE GUARANTEES
Your final guarantee of attendance is due 3 business days prior to the event. At that point, it is possible to increase the guest count but not reduce it. If guests exceed the guarantee, appropriate charges will be incurred. If a guarantee is not received, the hotel will consider your original expected number of guests to be the guarantee. All charges will be based on the guaranteed number or actual number served, whichever is greater. Full prepayment is required at the time of guarantee.

FOOD AND BEVERAGE SERVICE
In the event the number of guests exceeds the final guarantee by more than 5%, the hotel will make every reasonable effort to accommodate the extra number of guests with the same or comparable arrangement. Buffet and Station Packages require a minimum of 25 guests or a $150 fee will apply.

SERVICE FEES AND TAXES
A 22% taxable service charge and applicable sales tax will be added to all food and beverage charges as well as any audio visual equipment, ceremony and function room set-up/rental fees. Sales tax will be added in accordance with the state of Florida. A $150 bartender fee applies to all Packages.

MENU TASTING
Once a contract is signed, we will be delighted to set up a time for a menu tasting. This usually occurs 3 months prior to the event. Please consult your Wedding Coordinator for availability.

SETTINGS BY US, INSPIRED BY YOU.