



COURTYARD[®]
BY MARRIOTT

*Wedding
Packages*

4014 Tampa Road
Oldsmar, FL 34677
(813) 925-8887
Marriott.com/TPAOL

Congratulations on your engagement!

Thank you for your interest in the Courtyard and Residence Inn by Marriott Tampa Oldsmar for your Big Day! We are happy to offer a beautiful waterfall terrace, ballroom, overnight guestroom accommodations and all of your catering needs. An exceptional event is our priority. We invite you to step back, relax, treasure the moment, and let our experienced team of wedding professionals partner with you to make all your dreams come true!

Our Courtyard and Residence Inn by Marriott Tampa Oldsmar hotels are conveniently located in the City of Oldsmar. Take the complimentary shuttle from our hotels to destinations within a five-mile radius, including numerous shopping, restaurant and entertainment venues. We are centrally located to all areas of Tampa and close to the award winning beaches.

Unwind in our oversized bedrooms or suites. Our excellent amenities such as King or Double Queen beds, complimentary WiFi, and refrigerators in every room, help make your guest room an Oldsmar home on the road. Our Courtyard's relaxed atmosphere of our onsite Bistro which offers an ideal venue for cooked-to-order breakfasts and dinner. Our Bistro also features Starbucks and a full liquor bar. The 24-hour Market® offers snacks, toiletries and beverages. Keep sodas cool in your refrigerator. Maintain your workout routine in the modern fitness center and refresh under the sun in our heated outdoor pool. Courtyard and Residence Inn by Marriott Tampa Oldsmar makes an elegant venue for events up to 90 guests.

From the first "Yes" to the final "I Do", We will partner with you to make all of your dreams come true!

Warm Regards,,

Megan Garcia

Dual Director of Sales

Wedding Packages

Includes

Champagne Toast

Cheers to the Happy Couple with a complimentary toast for wedding guests.

Please check with our Catering Department for additional Upgraded Champagne options

Dinner

Please refer to our Wedding Package for Buffet Dinner Selections

Complimentary Tasting for up to 4 people

Venue Setup

Will include setup and breakdown of function space, classic white or ivory table linens, white or black napkins, mirror and votive candles to enhance your centerpieces, dance floor, cake table, sweetheart or head table, gift table, professional wait service and on-site wedding coordinator

Complimentary room rental for the reception in our Ballroom, Lobby and Waterfall Terrace with total spending of \$4,000 or more.

Guest Rooms

Complimentary Suite for the Happy Couple on your wedding night is included in all packages with total spending of \$2,000 or more. Personalized webpage for online reservations

Special hotel rates will be available for your guests needing overnight accommodations when 10 rooms or more are reserved. Rates are based on season and availability.

Please contact Megan Garcia at 813-749-1730

Please review with our Bridal Consultant the details for your

Rehearsal Dinners and BBQ's

Welcoming Cocktail Parties

Bridal Breakfast and Brunches

Bridal Shower Buffet

\$22.95 per person

- 2 Hour Service • 20 People Minimum • No Substitutions

Sliced Tropical Fruit and Cheese Platter:

Selection of Sliced Seasonal Fruit Assorted Domestic cubed Cheeses

Garden Vegetable & Relish Display

- Broccoli
- Cauliflower
- Baby Carrots
- Assorted Olives
- Assorted Peppers
- Cucumber
- Zucchini
- Yellow Squash
- Ranch Dipping Sauce

Dip Station:

- Spinach & Artichoke Dip
 - Hummas
- Pita Chips • Tortilla Chips • Soft Baked Pretzels

Finger Sandwich Platter:

- Ham & Swiss
- Turkey & Provolone
- Roast Beef & Cheddar
- Assorted Condiments

Tomato & Mozzarella Crostini:

- Roasted grape Tomato & Fresh Mozzarella Crostini with Balsamic Reduction

Bruschetta:

- Tomato, Fresh Basil & Kalamata Olive Bruschetta with Garlic Aioli

Empanadas:

- Assorted variety served with fresh salsa

Includes Choice of One Beverage Station

Coffee • Ice Tea and Lemonade • Soda
or have all three for \$4.95 per person

Endless Love Buffet

(2) Entrée Selections @ \$29.95 per person

• 1.5 Hour Service • A La Carte Pricing Available • 25 Guest Minimum

Salad *Choose (1) One*

- Garden Salad Served with Italian & Ranch Dressing
- Classic Caesar Served with Homemade Garlic Croutons

Entrée

Choose One from Each Column

First Entrée *Choose (1) One*

- Mojo Marinated Pork Loin
- Honey Glazed Ham
- Oven Roasted Turkey
- Chicken Parmesan
- Chicken Marsala
- Shrimp Carbonara

Second Entrée *Choose (1) One*

- Cheese Ravioli with Marinara
- Baked Ziti with Meat Sauce
- Southern Fried Chicken
- Mom's Meatloaf
- Chicken Alfredo
- Lasagna

Side Dishes *Choose (3) Three*

- Seasonal Vegetable Medley
- Green Bean Almondine
- Sweet Peas with Carrots
- Corn Cobbettes
- Penne Alfredo
- Macaroni & Cheese
- Linguini with Olive Oil, Garlic and Parsley
- Rice Pilaf
- Spanish Rice
- Vegetable Stir-Fried Rice
- Rosemary & Garlic Roasted Red Bliss Potatoes
- Garlic & Red Bliss Potato Mash

Includes

Iced Tea, Water & Coffee Station

Homemade Dinner Rolls & Butter

Love at First Sight Buffet

(2) Entrée Selections @ \$41.95 per person

• 1.5 Hour Service • A La Carte Pricing Available • 30 Guest Minimum

Salad Choose (1) One

- Traditional Garden Salad Served with Italian & Ranch Dressing
- Classic Caesar Served with Homemade Garlic Croutons
- California Spinach with Strawberries Feta Cheese and Raspberry Vinaigrette

Display Platter Cocktail Hour

- Import and Domestic Cheese Platter

Chef's Carving Station Choose One

- Herb Encrusted Round of Beef with Brandy-Peppercorn Glace
- Pepper Seared Pork loin with Shallot & Red Wine Glace
- Garlic Roasted Sirloin of Beef with Mushroom & Red Wine Glace
- Slow Roasted Prime Rib with Rosemary Au Jus *plus \$4.00 per person*
- Oven Roasted Tenderloin of Beef with Dijon Glace *plus \$5.00 per person*

Entrée

Choose One from Each Column

First Entrée Choose (1) One

- Chicken Florentine
- Dijon Chicken with Tarragon Cream
- Boursin & Herb Chicken
- Pork Medallions with Mushroom Compote

Second Entrée Choose (1) One

- Seafood Linguini
- Grilled Tilapia Provencal
- Broiled Mahi Mahi with Mango Salsa
- Pan Seared Salmon Orange Beurre Blanc

Side Dishes Choose (3) Three

- Matchstick Vegetable Blend
- Green Bean Almondine
- Asparagus Spears with Roasted Red Pepper
- Ratatouille
- Creamed Spinach
- Mediterranean Couscous
- Garlic & Red Bliss Potato Mash
- Rosemary & Garlic Roasted Potatoes
- Potatoes Au Gratin

Includes

Homemade Dinner Rolls & Butter
Iced Tea, Water & Coffee Station

Forever Romance Appetizer Buffet

Choose 3 -\$18.95 per person

Choose 5 -\$20.95 per person

Choose 4 -\$19.95 per person

Choose 6 -\$21.95 per person

• Average 3-5 pieces per person • A La Carte Pricing Available • 20 Guest Minimum

- Tomato, Fresh Basil and Kalamata Olive Bruschetta
- Broccoli and Cheddar Bites
- Fried Mozzarella Triangles
- Mac and Cheese Wedges
- Veggie Spring Roll
- Spinach Artichoke Rangoon
- Spanakopita
- Asparagus and Cheese Phyllo
- Mini Chicken Cordon Bleu Bites
- Chicken Tenders
- Thai Chicken Spring roll
- Chicken Pot sticker
- Southwestern Chicken Empanadas
- Thai Chicken Satay
- Buffalo Chicken Wings
- Pigs in a Blanket
- Pork Pot sticker
- Pork Eggroll
- Homemade Meatballs
- Philly Cheese Steak Spring Roll
- Beef Sliders
- Ground Beef Empanadas
- Beer Battered Cod Fillets
- Crab Rangoon
- Coconut Shrimp

Includes Choice of One Beverage Station:

Coffee • Ice Tea and Lemonade • Soda • or have all three for \$4.95 per person

Display Platters

Small 15-20 people

Medium 21-30 people

Large 31-45 people

Tropical Fruit

Selection of Fresh Seasonal Fruit

Served with Strawberry Yogurt

Small-\$75 Medium-\$100 Large-\$125

Garden Vegetable

Assortment of Fresh Seasonal

Vegetables Served with Ranch Dressing

Small-\$40 Medium-\$55 Large-\$70

Iced Jumbo Shrimp

100 pcs. - \$250 200 pcs. - \$400

International Cheese and Cracker

Domestic and imported Cheeses

Garnished with Fresh Vine Fruits

Small-\$100 Medium-\$125 Large-\$150

All prices are subject to market conditions. 22% service charge and 7% sales tax added to all charges.

4014 Tampa Road Oldsmar, FL 34677 Phone: (813) 925-8887 Marriott/TPAOL 12/18

PAGE 7

Happily Ever After Brunch Buffet

(1) Entrée Selection @ \$24.95 per person

• 1.5 Hour Service • 25 People Minimum • No Substitutions

Breakfast Buffet *includes*

Assorted pastries. Traditional scrambled eggs, home fries, sausage patties and bacon. All breakfast buffets are served with orange juice, apple juice, freshly brewed regular coffee, decaffeinated coffee, & herbal teas

Brunch Selection

Salad – Choose (1) One

- Traditional Garden Salad Served with Italian & Ranch Dressing
- Classic Caesar Served with Homemade Garlic Croutons

Entrée A -Choose (1) One

Chicken Marsala

Fried Chicken

Lasagna

Shrimp Fettuccini

Chicken Piccata

Side- Choose (2) Two

Yukon Gold Mashed Potatoes

Garlic & Rosemary Roasted Potatoes

Tortellini Alfredo

Mac & Cheese

Rice Pilaf

Vegetable Medley

Green Beans

Pasta Primavera

Dessert

Chef's Sweet Table

Breakfast Stations

Omelet Station-\$7.95 per person

Made to order omelets with assorted toppings to include: green peppers, red peppers, spinach, mushrooms, onions, diced tomatoes and cheese

Waffle Station-\$6.95 per person

Made to order Belgium waffles served with warm maple syrup, fresh blueberries, strawberries and whipped cream topping

Crepe Station-\$8.95 per person

With the following toppings:

Fresh sliced fruit, whipped cream, jam, hazelnut spread, chocolate sauce, powdered sugar, sweet ricotta cheese

***Chef fee of \$50.00 will be applied. Stations must be added to a breakfast buffet. If purchased alone, please add an additional \$6.00 per person**

BAR STATIONS

Build your OWN BLOODY MARY BAR

Featuring premium vodka and our special Bloody Mary mix with hot sauce, pickles, olives, asparagus, peppers, Worcestershire, horseradish

\$TBD (Based on Vodka Selection) per pitcher

MIMOSA OR BELLINI-\$15 per bottle

Assorted sparkling wine and champagne with strawberry garnish

SANGRIA-\$30 per gallon

Red or white wine sangria with fresh fruit

****Please note that \$25.00 per hour bartender fee is applicable***

Bar Packages

Bar Service \$25.00 per hour bartender fee is applicable

Hosted & Cash Bar

	<u>Premium/Import Beer</u>	<u>Well/Domestic Beer</u>
Mixed Drinks	\$7.00	\$5.00 per drink
Wine	\$8.00	\$5.00 per drink
Beer	\$6.00	\$5.00 per bottle
Assorted Soft Drinks and Juices		\$2.00 per drink

OPEN BAR

Premium Brands

1 hour \$18.00 per person
 2 hours \$20.00 per person
 3 hours \$22.00 per person
 4 hours \$24.00 per person

Liquors:

Absolut
 Tanqueray
 Captain Morgan
 Bacardi Superior
 Dewar's Scotch
 Jim Bean
 Jack Daniels

Premium Choose-(2) Two

Samuel Adam's
 Corona Extra
 Corona Light
 Heineken
 Stella Artois
 O'Doul's

Mixers:

Club Soda
 Tonic Water
 Ginger Ale

Beers:

Budweiser
 Bud Light
 Miller Light

Sodas:

Pepsi
 Diet Pepsi
 Sierra
 Mist

Juices:

Orange
 Cranberry
 Pineapple

Wines: Choose (3) Three

Beringer White Zinfandel
 Meridian Pinot Grigio
 Brancott Sauvignon Blanc
 Clos Du Bois Chardonnay
 Estancia Pinot Noir
 Clos Du Bois Merlot
 Estancia Cabernet
 Sauvignon

House Brands

1 hour \$14.00 per person
 2 hours \$16.00 per person
 3 hours \$18.00 per person
 4 hours \$20.00 per person

Well Liquors:

Vodka
 Gin
 Rum
 Scotch
 Bourbon
 Whiskey

Beers:

Budweiser
 Bud Light
 Miller Light

Wines:

Sutter Home White
 Zinfandel
 Sutter Home Chardonnay
 Sutter Home Merlot

Includes Above Sodas, Mixers & Juices

CONSIDERATIONS

BEVERAGE SERVICE

The hotel is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Florida State Liquor Commission's regulations. Therefore, in compliance with state law, all liquor, wine and beer must be supplied and served by the Hotel.

MENU SELECTION

All food and beverage items served at the hotel must be supplied by the hotel. No banquet food is allowed to leave the area it is served in. The enclosed menus for your consideration are our standard suggested menus. Our Chef welcomes the opportunity to design a menu to suit your particular needs or budget. Must schedule menu tasting two weeks in advance with Sales Team. The only outside food that is allowed is a bakery cake for weddings, birthdays or anniversaries.

EVENT ROOM ASSIGNMENT & RENTAL

Event rooms are assigned in accordance with the anticipated attendance and set-up agreements. Revisions in attendance and/or set-up requirements may necessitate reassignment to a more suitable function room. Our schedule of room rental fees is contingent upon factors pertaining to total food and beverage purchased. All functions require \$250.00 non-refundable advance deposit. No reservation is firm until the deposit is received. A 20% service charge & applicable sales tax will be added to all food and beverage ordered through the Sales and Catering Department. All items must be picked up within 48 hours after the event.

GUARANTEES

Confirm your expected number of guests fourteen (14) days prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received at least three (3) business days prior to the event. Your expected guarantee serves as the minimum number billed for your event.

CANCELLATIONS

Cancellations of any event less than thirty (30) days prior to the event will be subject to a cancellation fee

PAYMENT

All functions are to be paid with cash or credit card 72 hours prior to event

The Courtyard Tampa Oldsmar reserves the right to inspect and control any event being held on the premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Sales Department for assistance in displaying of all materials.



VENDORS WE LOVE

Vendors on this list are ones which we have worked with in the past. We are confident in their abilities and professionalism. They can only add a tremendous amount of value to your special event! You are not bound to use these vendors, nor do these vendors receive/provide incentives to use them.

List of Vendors will be sent separately