



JW MARRIOTT

MARCO ISLAND

WEDDING MENUS

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AN ISLAND WEDDING CRAFTED WITH A PERSONAL TOUCH

The journey of a lifetime starts on Southwest Florida's largest private beach in the beautiful Ten Thousand Islands, where you'll be swept up in the moment as you marry barefoot on the white sands with a flamenco guitarist, a string quartet or just the crashing waves as your soundtrack. This is just a taste of what your Marco Island wedding could be like, and inside, you will discover a menu of mouthwatering cuisine that will define the flavor of the day.

We invite you to explore our array of thoughtfully curated wedding dining packages or to meet with our planning experts and caterers to orchestrate your experience, from the first tantalizing hors d'oeuvre to the last toast.

This is Paradise Redefined™.

WEDDING SITE FEE | 5,000 - 7,500

PLATED | 275++ per person

BUFFET | 285++ per person

Five-Hour Premium Open Bar

Tablesides Wine Service

Two JW Signature Cocktails

One Ceremony and Reception Mocktail

Complimentary Celebration Toast

Selection of Four Butler Passed Hors d'oeuvres

Signature Buffet or Plated Selections

Desserts by JW Display Station

Coffee and Tea Service

SITE FEE





WEDDING SITE FEE | 5,000 - 7,500

RESERVES CEREMONY & RECEPTION LOCATIONS

Section of the Beach with Signature Palm Frond Gazebo, Terrace, Lawn, Indoor Ballroom Space

Marco Island Beach Permit for Beach Ceremony at Gazebo

Infused Ice Water Station

Backup Space within the Resort in Case of Inclement Weather

Personalized Layout for All Wedding-Related Events

White Outdoor Garden Folding Chairs or Indoor Banquet Chairs

REDUCED SITE FEE ON ADDITIONAL WEDDING RELATED EVENTS

Beach Welcome Reception, Private Farewell Brunch

Weddings held on site benefit from a reduced site fee for a beach or terrace welcome reception/rehearsal dinner, and farewell brunch

A Reduced Site Fee may apply based on guest attendance and location. Space is based on availability.

RESORT EVENT SET-UP

To Include: Choice of Shoe Valet and Table, Gift Table, Unity Table, Seated and Standing Cocktail Tables, Tables with Chairs

Resort White or Black Linen

Resort White or Black Napkins

All Flatware and Dinnerware

Maplewood-Finished Dance Floor *(Indoor Only)*

Four Votive Candles per Table

One 20-Amp Circuit for Electrical Power at Ceremony
(Additional Power Available for a Fee)

Event Directional Signage

EVENT SPACE

Whether you're dreaming of a barefoot wedding under a gazebo, with the sand between your toes, an elegant ballroom affair, a contemporary lawn celebration beneath a galaxy of stars, in our Presidential Suite, or on one of our palm tree-lined terraces, JW Marriott Marco Island Beach Resort can help realize your vision in vivid living color. Host nuptials for 15 to 500 with superb catering, unique venues and a rich luxurious resort of relaxing and romantic experiences that will ensure your special moment lasts long after you say, I do.

THE BEACH

Located on South Florida's largest private beach, wed where crystal-clear waters and cloudless blue skies conjure up the scenes you've dreamed of. Exchange vows with your feet in the sand or under a palm gazebo, capture photos against an orange sunset and slow dance in the moonlight. Each beach venue is connected for a seamless flow, with indoor locations available in case of inclement weather.

360° TOUR OF SOUTH WEDDING GAZEBO



CALUSA BALLROOM, FOYER & TERRACE

If the moment doesn't render you speechless, the Calusa Terrace certainly will. One of the region's most desirable venues, it is part of the 30,000-square-foot Calusa Ballroom, a spacious, stylish room with 24-foot ceilings and outdoor terrace.

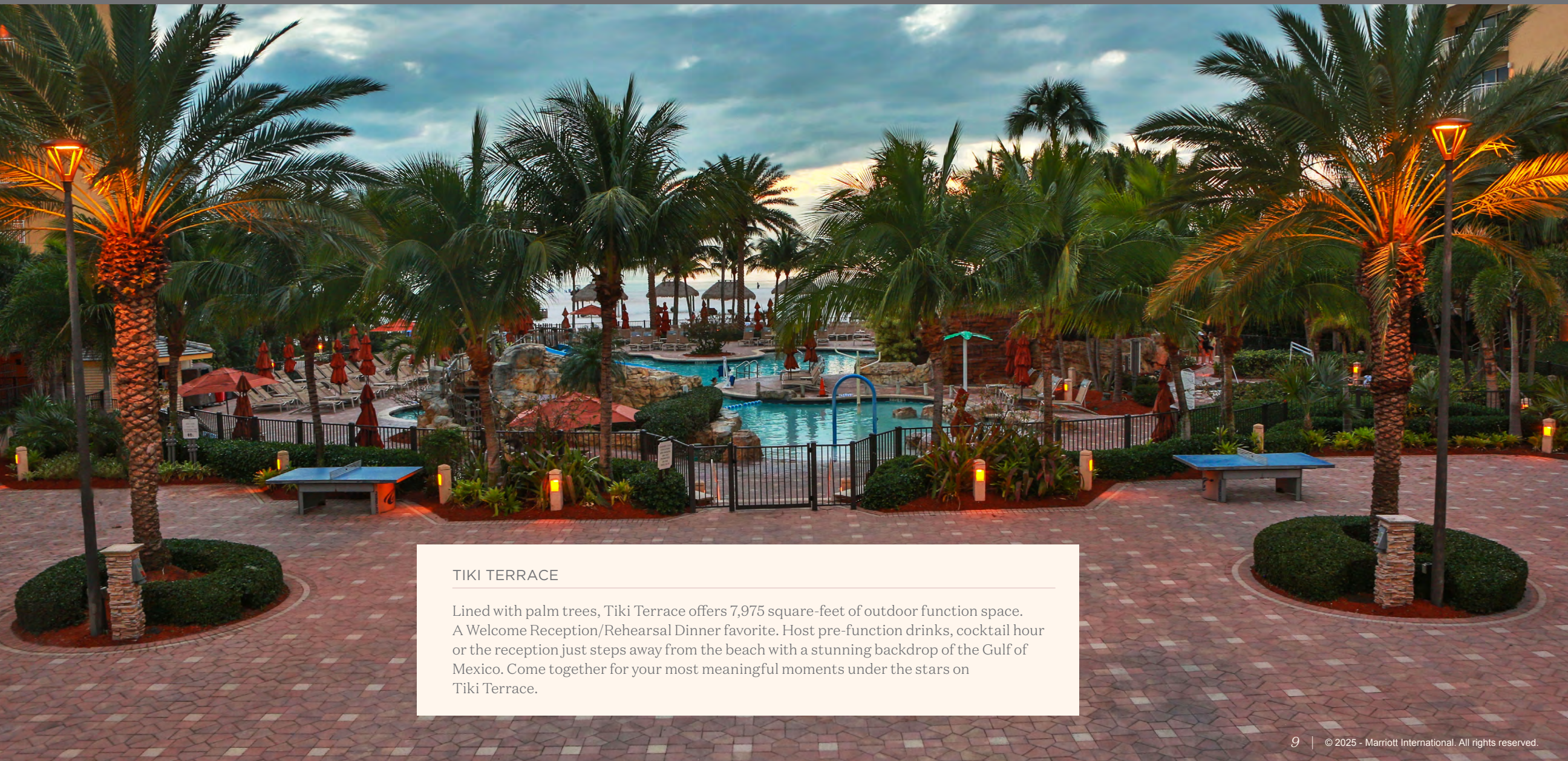
360° TOUR OF CALUSA BALLROOM, FOYER & TERRACE



PALMS BALLROOM & LAWN

The 10,000 square-foot Palms Ballroom offers an ideal blend of location and amenities. Wed in the privacy of Palms Lawn with its unobstructed ocean backdrop and toast your love on the adjoining Palms Terrace, where sweeping views of the Gulf of Mexico at a sunset cocktail hour will set the scene for a special night no one will forget.

[360° TOUR OF PALMS BALLROOM](#) | [PALMS FOYER](#) | [PALMS TERRACE & LAWN](#)



TIKI TERRACE

Lined with palm trees, Tiki Terrace offers 7,975 square-feet of outdoor function space. A Welcome Reception/Rehearsal Dinner favorite. Host pre-function drinks, cocktail hour or the reception just steps away from the beach with a stunning backdrop of the Gulf of Mexico. Come together for your most meaningful moments under the stars on Tiki Terrace.



HAMMOCK BAY GOLF COURSE | THE ROOKERY AT MARCO

With lush, sweeping fairways as your backdrop, our two golf courses offer the perfect setting for golf and nature lovers alike. Host pre-function drinks or cocktail hour at the beautiful clubhouse or on outdoor terraces in the late afternoon breeze before initiating the festivities.

Ceremony must be held off-site (ie: local church). Reception option only, no ceremony space available at these locations. The Rookery at Marco and Hammock Bay Golf Club are a short 10-15 minute drive from the Resort.



COCKTAIL RECEPTION



COCKTAIL RECEPTION

OPEN BAR

Five Hour Premium Brand Open Bar
Each Additional Hour | 16 per Person

Spirits

Wine

Beer

Non-Alcoholic

CELEBRATION TOAST

Sparkling Wine

Mumm Napa Brut Prestige

JW SIGNATURE COCKTAILS

(2) JW Signature Cocktails Included
Selection Menu available from your event manager

SPIRITS

Tito's, Jack Daniels, Captain Morgan,
Wicked Dolphin, Glenlivet Founder's Reserve,
Don Julio, Tanqueray, Crown Royal,
Maker's Mark

WINE

White

Campo di Fiori Pinot Grigio,
Quintara Chardonnay,
Vin 21 Sauvignon Blanc

Rose

Sirena del Mare Rose

Red

Fable Roots Red Blend
Harmony and Soul Cabernet Sauvignon

Sparkling Wine

Mumm Napa Brut Prestige

BEER

Michelob Ultra, Miller Light, Stella Artois,
Corona Extra, High Five IPA, Truly

NON-ALCOHOLIC

Assorted Soft Drinks, Bottled Water

BAR ENHANCEMENTS

Available Upon Request

Inquire with your Event Manager for A La Carte
Signature Cocktails, Champagne, VIP Wine
List, and Bar Enhancements

TABLE SIDE WINE

Table Side Wine Service is included and
available at your request for Resort Selected
Wines (Indoors, Plated Events only)

Table Side Wine Service is included and available at your request for Resort Selected Wines (Indoors, Plated Events only). All food, beverage, and room rental are subject to a taxable 26% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 29%. All events are subject to a sales tax of 6%.



COCKTAIL RECEPTION | CHILLED HORS D'OEUVRES

Wedding Package Includes Four Hors d'oeuvres

Select Four Chilled, Hot or Combination Hors d'oeuvres

MEAT & POULTRY

Smoked Chicken Salad | Apples, Celery, Candied Walnut, Truffle Aioli

Deviled Egg | Wasabi Tobiko, Smoked Paprika

Macaron | Foie Gras Mousse, Raspberry Gastrique

Serrano Ham | Peppadew Chutney, Sourdough Crostini

Vol au Vont | Red Pepper Compote, Bresaola, Balsamic Crema, Micro Basil

FISH & SEAFOOD

Poached Shrimp | Cocktail Sauce, Finger Lime, Lemon (SF)

Salmon | Toasted Brioche, Ikura, Preserved Lemon (GF)

Yellowtail Crudo | Florida Grapefruit, Pickled Chili (GF)

Ahi Tuna | Carrot & Sesame Slaw, Wasabi Foam, Squid Ink Cone, Crushed Nuts (N)

Lobster Eclair | Butter Poached Maine Lobster, Chives, Pate a Choux (SF)

VEGETARIAN

Spiced Watermelon | Manouri Cheese, Balsamic Pearls, Micro Watercress

Herbed Goat Cheese | Roasted Pepper Jam, Basil Tartelette

Roasted Tomato Bruschetta | Aged Parmesan, Garlic Toast

Black Bread Crostini | Olive Oil Whipped Ricotta, Cherry Chutney, Micro Lemon Balm

Brie Cheese | Raisin Cranberry Crostini, Apricot Rosemary Gel

COCKTAIL RECEPTION | Hot Hors d’oeuvres

Wedding Package Includes Four Hors d’oeuvres

Select Four Chilled, Hot or Combination Hors d’oeuvres

MEAT & POULTRY

Polynesian Chicken & Waffle | Gochujang, Sesame Waffle Basket, Peppadew

Katsu Chicken Bite | Sesame, Sweet Soy

Barbacoa Arepa | Cotija Cheese, Pickled Onion, Mezcal Crema

Pork Belly | Bourbon Glazed, Whipped Sweet Potato, Pickled Apple Relish (GF)

Teeny-Tiny JW Burger | Black Angus Beef, Aged Cheddar, BBQ Onions, Pickle

Short Rib Empanadas | Fire Roasted Salsa Verde, Crumbled Cotija, Petite Cilantro

FISH & SEAFOOD

Shrimp Dumpling | Ponzu (SF)

Maryland Crab Cake | Key Lime Tartar (SF)

Coconut Shrimp | Orange Chili Sauce (SF)

Scallop | Applewood Smoked Bacon, Citrus Maple Glaze (SF)

Lobster Fritter | Elbow Pasta, Cheddar Fondue (SF)

VEGETARIAN

Vegetable Spring Roll | Sweet Chili

Breaded Artichoke | Roasted Tomato, Goat Cheese

Wild Mushroom Arancini | Truffle Essence, Parmesan, Lemon Aioli

Vegetable Samosa | Tamarind Chutney

Tomato Tar Tatin | Roasted Tomato, Caramelized Onion, Balsamic Vinegar, Puff Pastry

Brie Encroute | Raspberry Gel, Toasted Almonds (N)

SWEET

Cheesecake Lollipop

Miniature Lemon Tart | Crispy Meringue

Chocolate Cone | Caramel & Praline Cream

Assorted French Macarons

Chocolate Covered Strawberry

House-made Chocolate Praline

PLATED SELECTIONS



SIGNATURE PLATED CHEF SELECTIONS *(Indoors Only)*

Plated Package Includes Four Hors d’oeuvres, Hearth Breads and Butter, Selection of One Soup or One Salad, One Sorbet, One Entrée, Dessert by JW Display, and Freshly Brewed Coffee & Tea

SOUP

- Parsnip Vichyssoise** | Truffle, White Chocolate, Chervil (V)
- Roasted Tomato Bisque** | Mozzarella Croquette, Petite Basil Cress (V)
- Vidalia Onion Soubise** | Caramelized Onions, Madeira, Chervil (V)
- Lobster Bisque** | Lobster Tail, Cognac, Tarragon (SF)

SUPPLEMENTAL APPETIZER | 21 PER PERSON

- Jumbo Lump Crab Cake** | Fried Green Tomato, Corn Salsa, Jalapeño Agave Drizzle
- Gulf Shrimp Scampi** | Purple Grits, Garlic, Beurre Blanc, Dried Chili (SF)
- Crispy Pork Belly** | Toasted Garbanzo, Blackberry Gastrique
- Scallops** | Garlic, Citrus Beurre Blanc, Herb Sourdough Crumble, Micro Salad
- Gulf Shrimp Cocktail** | Marie Rose Sauce

SALAD

- Burrata** | Watercress & Basil Pesto, Dried Olives, Confit Tomato, Seeded Lavash, Citrus Vinaigrette
- Golden Beet** | Baby Greens, Red Endive, Grapefruit, Fromage de Chevre, White Balsamic Dressing
- Poached Pear** | Frisee, Endive, Walnut, Champagne Gastrique, Chive White Balsamic Vinaigrette
- Little Gem Wedge** | Pomegranate Seed, Pistachio, Pecorino, Tahini Dressing
- Classic Caesar** | Baby Romaine Lettuce, Herbed Croutons, Aged Parmesan, Creamy Dressing (V)
- Compressed Watermelon** | Heirloom Baby Tomato, Goat Cheese Sphere, Lime Mint Vinaigrette (V)

SORBET

- Palate Cleanser (GF) (V)*
- Wild Strawberry Sorbet** | Elderflower Consommé
- Key Lime Sorbet** | Raspberry Gelee, Coconut Espuma
- Mango Sorbet** | Passion Fruit Gel, Blackberry Foam

SIGNATURE PLATED CHEF SELECTIONS

Plated Package Includes Four Hors d'oeuvres, Hearth Breads and Butter, Selection of One Soup or One Salad, One Sorbet, One Entrée, One Dessert, and Freshly Brewed Coffee & Tea

You may select up to (2) Entrees for your guests to choose in advance. Selections are Final, Assigned, and due 30 days prior to the event.

ENTRÉES

Stuffed Chicken Breast | Spinach, Boursin, Roasted Tomato, Acquerello Risotto, Baby Vegetables, Natural Jus (GF)

Roasted Free Range Chicken | Root Vegetable Hash, Sweet Potato Puree, Heirloom Baby Carrots, Caramelized Pearl Onions, Roasted Jus (GF)

Atlantic Salmon | Quinoa Lentil Pilaf, Seasonal Vegetables, Charred Fennel, Chardonnay Butter (GF)

Miso Sake Sea Bass | Wasabi Parsnip Puree, Maitake Mushroom, Bok Choy, Tamari Soy-Lime Butter

Braised Short Rib | Rosemary Marble Potatoes, Creamed Kale, King Oyster Mushrooms, Balsamic Cipollini Onions, Natural Jus (GF)

New York Strip | Potato Dauphinoise, Heirloom Carrots, Haricot Verts, Crispy Leeks, Sauce Au Poivre (GF)

Filet of Beef (GF) | Roasted Garlic Whipped Potato, Young Vegetables, Vine-ripe Tomato, Port Wine Demi-Glace

DUET ENTRÉES | 30 PER GUEST

Braised Short Rib & Patagonian Sea Bass | Wasabi Parsnip Puree, Maitake Mushroom, Bok Choy, Natural Jus

Filet of Beef & Foie Gras | Potato Dauphinoise, Heirloom Carrots, Haricot Verts, Crispy Leeks, Port Wine Demi-Glace (GF)

Ribeye Filet & Lobster Tail | Roasted Garlic Whipped Potato, Young Vegetables, Vine-ripe Tomato, Sauce Au Poivre (GF)

SILENT VEGAN

Select One From Below

All Options are Gluten Free, Dairy Free, and Nut Free

Thai Red Curry Vegetables | Jasmine Rice, Kaffir Lime, Coconut Milk, Lemon Grass

Corn Fusilli Pomodoro | Spinach, Roasted Vegetable, Fresh Basil

Moroccan Spiced Cauliflower Steak | Salted Mushrooms, Tomato Raisin Chutney

King Trumpet Mushroom “Scallop” | Creamy Polenta, Charred Asparagus, Red Pepper, Radichio, Aged Balsamic

Butternut Squash Risotto | Wild Mushrooms, Caramelized Walnut Relish, Fried Sage



DESSERT

Plated Package Includes Four Hors d'oeuvres, Hearth Breads and Butter, Selection of One Soup or One Salad, One Sorbet, One Entrée, One Dessert, and Freshly Brewed Coffee & Tea

PLATED DESSERTS

Blueberry Cheesecake | Bourbon & Maple Infused Blueberries, Vanilla Chantilly (D.G)

Milk Chocolate Mousse Dome | Caramel Banana Jam, Hazelnut Dacquoise (D.G.N)

Key Lime | Lime Pie Cream, Fromage Blanc Mousse, Crystallized Graham Cracker Crumb, Torched Honey Meringue (D.G)

Caramelia Chocolate & Rubois Tea Tart | Pistachio Biscuit, Strawberry Gel (D.G.N)

ENHANCEMENTS

CHEF CURATED CHOCOLATES & CONFECTIONS | 40

Display of Seasonal Artisan Bon-Bon's, Chocolate Bars, Assorted Smooth French Macaroons (N)

Chocolate Covered Almonds, Glazed Pecans (N)

House-made Pate de Fruit, Miniature Chocolate Tarts, Chocolate Dipped Strawberries

PERSONALIZE YOUR DESSERT PRESENTATION

Add a Chocolate Monogram Identity Logo to Any Dessert

Please Allow 3 Weeks for Special Orders

Prices Minimum of 50 Pieces

Starting at \$9 per guest

LATE NIGHT DESSERT DISPLAY | 22

Artisan Homemade Mini Cookies

Chocolate Fudge Brownie Bites

Mini Key Lime Tarts

Miniature Chocolate Tarts

(N) Contain Nuts (V) Vegetarian (GF) Gluten Free (SF) Shellfish

Plated Dinners Are Designed for Indoor Event Space. All food, beverage and room rental are subject to a taxable 26% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 29%. All events are subject to a sales tax of 6%.



BUFFET SELECTIONS



BUFFET | STARTER STATIONS

Buffet Package Includes Four Hors d'oeuvres, Choice of One Starter Station, Choice of One Buffet Chef Selection, and Freshly Brewed Coffee & Tea

Select One From Below

DOMESTIC CHEESE DISPLAY

Variety of Four Types of Cheese

Accompaniments | Grapes, Fig Jam, Local Honey, Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers (N)

CHARCUTERIE

Prosciutto, Soppressata, Coppa, Mortadella, Olives, Cornichon, Assorted Mustards, Giardiniera, Grilled Artichoke, Sardinian Cracker, Grissini, Grilled Baguette

MOZZARELLA BAR

Burrata, Cilliegine, Strattiacella De Bufala

Extra Virgin Olive Oil, Truffle Olive oil, Basil Pesto, Roasted Peppers

Capicola, Salami, Roasted Garlic, Basil Marinated Heirloom Tomato

Grilled Rustic Ciabatta, Olive Oil Crostini

Buffet menu options note Chef's recommended starter station choice for each menu, however an alternate starter station can be selected.

(N) Contain Nuts (V) Vegetarian (GF) Gluten Free (SF) Shellfish | Buffet Selections are served Indoors or Outdoors. Minimum of 40 Guests. Based on 1.5 Hours of Service.

All food, beverage and room rental are subject to a taxable 26% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 29%. All events are subject to a sales tax of 6%.

BUFFET | ELEVATED STARTER STATION

Add \$24 per Person

Buffet Package Includes Four Hors d’oeuvres, Choice of One Starter Station, Choice of One Buffet Chef Selection, and Freshly Brewed Coffee & Tea

Select One From Below

HAND CRAFTED SUSHI

6 Pieces per Person

Collection of Nigiri, Sashimi and Maki Rolls, Nigiri, BBQ Eel, Tuna, Salmon, Sashimi, Salmon, Maki, Spicy Tuna, California, Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

ICED SEAFOOD DISPLAY MARKET

3 Pieces per Person

Poached Shrimp, Oysters, Middleneck Clams

Condiments | Shallot Vinegar, Tabasco, Cocktail Sauce, Wasabi Mayonnaise, Wrapped Lemons

CLASSIC SHRIMP COCKTAIL DISPLAY (SF)

3 Pieces per Person

Condiments | Cocktail Sauce, Marie Rose Sauce, Wasabi Mayonnaise, Fresh Lemons

SIGNATURE DINNER BUFFET SELECTIONS

Buffet Package Includes Four Hors d’oeuvres, Choice of One Starter Station, Choice of One Buffet Chef Selection, and Freshly Brewed Coffee & Tea

South Florida Comfort

BREADS

Assorted Hearth Baked Dinner Rolls

SALAD

Spinach | Baby Spinach Leaves, Frisée, Macadamia Nuts, Crimini Mushrooms, Roasted Peppers, Champagne Dressing (V)

JW BLTA | Hearts of Romaine, Applewood-Smoked Bacon, Semi Dried Tomatoes, Haas Avocado, Ranch Dressing

MAIN COURSE

Shrimp & Grits | Local Grits, White Cheddar, Tabasco Cream (SF)

Fried Chicken | Country Gravy, Hot Honey

Carved Prime Rib | Pan Au jus, Horseradish Cream

SIDES

Mashed Potatoes | Farm Butter, Chives (V)

Green Bean Casserole | Wild Mushrooms, Creamy Fondue, Crispy Onions (V)

Seasonal Steamed Vegetables | Shallot Butter (V)

DESSERT DISPLAY

Key Lime Pie | Fresh Cream, Raspberry Crunch

Cheesecake | Blueberries, Lemon Curd

Red Velvet Cake | Cream Cheese Icing

Warm Peach Cobbler | Vanilla Anglaise, Whipped Chantilly

Chocolate Pecan Tarts | Bourbon Orange Caramel (N)

SIGNATURE DINNER BUFFET SELECTIONS

Buffet Package Includes Four Hors d’oeuvres, Choice of One Starter Station, Choice of One Buffet Chef Selection, and Freshly Brewed Coffee & Tea

Land and Sea

BREADS

Southern Biscuits & Truffle Brioche, Butter

SALAD

“Classic” Caesar | Romaine Lettuce, Herbed Garlic Croutons, Shaved Parmesan, Caesar Dressing (V)

Roasted Heirloom Carrot | Baby Greens, Toasted Pistachio, Applewood Smoked Bacon, Maple Vinaigrette (N)

LAND

Delmonico Steak | Dry Rubbed, Steakhouse Sauce, Red Chimichurri, Balsamic Cipollini Onions

Marinated Chicken Thighs | Char-Grilled, Garlic & Lemon Butter

SEA

Grilled Lobsters | Drawn Butter, Lemons

Jumbo Shrimp | Jerk Honey Butter Glazed (SF) (GF)

SIDES

Potato Gratin (V)

Crispy Brussels Sprouts (V)

Steamed Lemongrass Rice (V)

DESSERT DISPLAY

Seasonal Fruit Tart

Tres Leche | Caramelized Banana

Carrot Cake | Cream Cheese Icing

SIGNATURE DINNER BUFFET SELECTIONS

Buffet Package Includes Four Hors d’oeuvres, Choice of One Starter Station, Choice of One Buffet Chef Selection, and Freshly Brewed Coffee & Tea

Paradise Luau

ISLAND SALADS

Grilled Pineapple and Papaya | Kale, Shallots, Crushed Macadamia Nuts, Citrus Dressing (N) (V)

Hearts of Palm | Fennel, Cabbage, Green Onions, Sweet Chili Vinaigrette (V)

MEATS

Huli-Huli Chicken | Palm Sugar-Soy-Glaze, Roasted Pineapple

Kalbi Beef Short Rib | Toasted Sesame Seeds, Scallions

Roasted Suckling Pig | Kalua Barbeque, Spicy Rum Sauce, Pickled Vegetables

SIDES

Pineapple Coconut Fried Rice (V)

Sautéed Green Beans | Ginger, Cashews, Sweet Soy (N) (V)

Bok Choy | Steamed (V)

DESSERT BUFFET

Coconut Haupia | Roasted Pineapple

Kaffir Lime Coconut Tapioca Verrine

Strawberry Timut Pepper Geauteux | Strawberry Gel, Vanilla Mousse

Sliced Tropical Fruit

Baba au Rum Verrine | Polynesian Vanilla Rum Syrup

ENHANCEMENTS



COCKTAIL HOUR ENHANCEMENTS | Chilled Displays & Stations

Add to Reception or Dinner, Prices Based on Per Guest

DOMESTIC CHEESE DISPLAY | 40

Variety of Four Types of Cheese

Accompaniments | Grapes, Fig Jam, Local Honey, Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers (N)

CHARCUTERIE | 40

Prosciutto, Soppressata, Coppa, Mortadella, Olives, Cornichon, Assorted Mustards, Giardiniera, Grilled Artichoke, Sardinian Cracker, Grissini, Grilled Baguette

MOZZARELLA BAR | 38

Burrata, Cilliegine, Strattiacella De Bufala
Extra Virgin Olive Oil, Truffle Olive Oil, Basil Pesto, Roasted Peppers
Capicola, Salami, Roasted Garlic, Basil Marinated Heirloom Tomato
Grilled Rustic Ciabatta, Olive Oil Crostini

GRAND ANTIPASTI | 48

Selection of Italian Cheeses, Marinated Olives and Pickles, Sliced Salami & Cured Ham, Grilled
Artichokes in Extra Virgin Olive Oil, Marinated Mushrooms, Confit Tomatoes, Green Zucchini and
Yellow Squash with Pesto, Roasted Red and Yellow Peppers
Sliced Baguette, Green Olive Bread, Sardinian Crackers

HAND CRAFTED SUSHI | 54

6 Pieces per Person

Collection of Nigiri, Sashimi and Maki Rolls, Nigiri, BBQ Eel, Tuna, Salmon, Sashimi, Maki, Spicy Tuna, California, Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

ICED SEAFOOD DISPLAY MARKET | 69

5 Pieces per Person

Poached Shrimp, Oysters, Middleneck Clams

Condiments | Shallot Vinegar, Tabasco, Cocktail Sauce, Wasabi Mayonnaise, Wrapped Lemons

CLASSIC SHRIMP COCKTAIL DISPLAY (SF) | 52

3 Pieces per Person

Condiments | Cocktail Sauce, Marie Rose Sauce, Wasabi Mayonnaise, Fresh Lemons

Add on Options

Stone Crabs | Market Price

Alaskan King Crab Leg | Market Price

AFTER HOUR ENHANCEMENTS

Add to Reception or Dinner, Prices Based on Per Guest

DIM SUM | CLASSIC CHINESE DUMPLINGS | 49

Select Three From Below

Gyoza | Pork, Chicken, Vegetable, Shrimp

Shumai | Shrimp, Pork (SF)

Accompaniments | Sweet Chili, Sambal,
Sweet Soya, Soy Ginger Vinaigrette

MARCO GRILLED CHEESE | 42

Short Rib | Pimento Cheese, Peppadew Peppers

Traditional | Cheddar, Provolone,
Asiago Cheeses (V)

Turkey & Bacon | Gruyere Cheese, Tomato, Dijonaise

BAJA FIESTA BAR | 36

Tacos | Blackened Mahi, Beef Fajitas

Warm Corn & Flour Tortillas

Poblano Queso, Salsa Roja, Salsa Verde, Hot Sauce, Chipotle
Crèma, Shredded Cabbage, Cotija Cheese, Lime, Cilantro,
Blue & White Corn Tortilla Chips

SLIDER STATION | 44

Select Two From Below

Beef | Aged Cheddar, Applewood Smoked Bacon, Chipotle
Aioli, Brioche

Chicken & Biscuit | Buttermilk Fried, Hot Honey, Cheddar
Biscuits

Pulled Pork | BBQ Sauce, Coleslaw, Pickle,
Hawaiian Roll

Chicken Parmesan | Mozzarella Cheese, Pomodoro, Basil,
Ciabattini Roll

Beyond Burger | “Vegan” Caramelized Onions, Tomato Jam,
Wheat Roll (VG)

Portobello | Fresh Mozzarella, Zucchini Squash, Roasted
Tomatoes, Balsamic Glaze, Brioche (V)

HAND CRAFTED SUSHI | 54
6 Pieces per Person

Collection of Nigiri, Sashimi and Maki Rolls

Nigiri, BBQ Eel, Tuna, Salmon, Sashimi, Salmon, Tuna

Maki, Spicy Tuna, California, Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

FINGER AND TOTS | 28

Crispy Buttermilk Chicken Tenders

Idaho & Sweet Potato Tots

Sriracha Ketchup, Ranch, Gold BBQ Sauce

PASSED SWEET CANAPÉS | 10 EACH

Cheesecake Lollipop

Miniature Lemon Tart | **Crispy Meringue**

Chocolate Cone | **Caramel & Praline Cream**

Assorted French Macarons

Chocolate Covered Strawberry

House-made Chocolate Praline

Price Based per Piece (Minimum of 30 Pieces)

BRIDE AND GROOM SUITE ENHANCEMENTS

TEA SANDWICHES | 28

BLT | Candied Bacon, Baby Lettuce, Cherry Tomato, Herb Aioli

Chicken Tartine | Cranberry, Almond (N)

English Cucumber | Chive, Cream Cheese

Smoked Salmon Pinwheel | Dill Cream Cheese, Lemon Zest, Pickled Onion

CRAFTED SANDWICH SHOP | 36

Turkey Club | Bacon, Lettuce, Tomato, Herb Mayonnaise

Italian | Salami, Capicola, Ham, Provolone Cheese, Roasted Peppers, Pepperoncini, Oil & Vinegar

Roast Beef | Horseradish Mayonnaise, Aged Cheddar, Caramelized Onions, Arugula, Roasted Tomatoes

Caprese | Fresh Mozzarella, Heirloom Tomatoes, Pesto Spread, Balsamic Reduction (V)

House Kettle Chips

CHARCUTERIE | 40

Prosciutto, Soppressata, Coppa, Mortadella, Olives, Cornichon, Assorted Mustards, Giardiniera, Grilled Artichoke, Sardinian Cracker, Grissini, Grilled Baguette

DOMESTIC CHEESE DISPLAY | 36

Variety of Four Types of Cheese

Accompaniments | Grapes, Fig Jam, Local Honey, Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers (N)

GRAND ANTIPASTI | 48

Selection of Italian Cheeses, Marinated Olives and Pickles, Sliced Salami & Cured Ham, Grilled

Artichokes in Extra Virgin Olive Oil, Marinated Mushrooms, Confit Tomatoes, Green Zucchini and

Yellow Squash with Pesto, Roasted Red and Yellow Peppers

Sliced Baguette, Green Olive Bread, Sardinian Crackers

HAND CRAFTED SUSHI | 54

6 Pieces per Person

Collection of Nigiri, Sashimi and Maki Rolls, Nigiri, BBQ Eel, Tuna, Salmon, Sashimi, Maki, Spicy Tuna, California,

Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

CLASSIC SHRIMP COCKTAIL DISPLAY (SF) | 52

5 Pieces per Person

Condiments | Cocktail Sauce, Marie Rose Sauce, Wasabi Mayonnaise, Fresh Lemons

Add on Options:

Stone Crabs | Market Price

Alaskan King Crab Leg | Market Price

SWEETS BY THE DOZEN

Cake Donuts | 84

Muffins of the Moment | 84

Breakfast Danishes | 84

Madeleines | 72

Fudge Brownie Bars | 72

Signature Gourmet Cookies | 84

JW Crafted Cupcakes | 84

CHILDREN'S MENU | 52 PLATED

Includes One Entrée & Two Sides, One Dessert, and Unlimited Soda, Apple Juice, and Bottled Water

ENTRÉE | SELECT ONE FROM BELOW

Crispy Chicken Tenders | Honey Mustard, BBQ Sauce

Cheese Burger | Cheddar, Ketchup, Yellow Mustard

Hamburger | Ketchup, Yellow Mustard

Hot Dog | Ketchup, Yellow Mustard

Mini Corn Dogs | Ketchup, Yellow Mustard

Peanut Butter & Jelly

Ham & Cheese Sandwich

SIDES | SELECT TWO FROM BELOW

French Fries

Macaroni & Cheese

Steamed Broccoli

Carrot and Celery Sticks | Ranch

DESSERTS | SELECT ONE FROM BELOW

Fresh Cut Fruit

Chocolate Chip Cookie, Chocolate Ganache and Chocolate Shavings



SIGNATURE BRUNCH BUFFET | 79

Minimum of 50 Guests

BEVERAGES

Juice | Orange, Ruby Grapefruit, Pineapple

Freshly Brewed Coffee & Tea

BRUNCH SELECTION

Tropical Sunrise Shooter | Pineapple, Mango, Banana, Coconut Water

Greek Style Yogurt

Assorted House-made Breakfast Pastries | Croissants, Muffins and Danishes (N)

From Garde Manger

Fresh Cut Seasonal Fruits

Traditional Alderwood & Hickory Smoked Atlantic Salmon | Sliced Tomatoes, Red Onions, Capers, Mini Bagels, Assorted Cream Cheeses

Artisan Cheese & Charcuterie | Florida Preserves, Whole Grain Mustard, Petite Baguettes

Select One Station From Below

Slow-Smoked Bone-In Country Ham | Agave & Grilled Pineapple Glaze

Black Pepper & Maple Glazed Pork Belly | Dijon Mustard, Giardiniera

Apple Cider Brined Turkey | Golden Raisin Chutney, Vidallia Onion Soubise

1855 Black Angus Beef Tenderloin | Chianti Reduction, Lemon Zest, Maldon

All Carvings Served With Warm Bread Rolls

Cage-Free Scrambled Eggs

Applewood Bacon

Chicken Apple Sausage

Country-Style Breakfast Potatoes (V)

Select One Station From Below

Lemon Ricotta Pancakes | Peruvian Blueberry Compote, Zested Lemon, Maple Drizzle, Whipped Chantilly (V)

Croissant Waffle | Cinnamon Sugar, Vanilla Sugar, Pineapple Mango Chutney,

Raspberry Lime Compote, Whipped Chocolate Cream, Chocolate Shavings, Sprinkles (V, E)



BRUNCH

THE SMALL PRINT



YOUR EVENT MANAGER

At JW Marriott Marco Island

• Once your event is confirmed, you will be assigned a resort event manager. Your resort event manager does not replace a wedding planner and/or designer.

• On-site liaison between your Wedding Planner and Hotel operations staff.

• Establish your guest room block and monitor the status of reservations (if applicable).

• Personally oversee the details of the bride and groom's room reservations (if applicable).

• Recommend Special Event Professionals to provide wedding coordination, music, floral, photography, ceremony officiant, invitations, and amenities.

• Menu consultant for all food and beverage selections.

• Detail your Banquet Event and Wedding "Resume" outlining all of your special events specifics and overnight accommodations to ensure that all information is communicated successfully to the operational team of the Hotel.

• Create an estimate of charges outlining your financial commitments and deposit schedule.

• Create a floor plan of your function space in order for you to plan and provide the Hotel with your seating arrangements.

• Establish time line for ceremony and reception in conjunction with your Wedding Planner.

• Ensure a seamless transition to the Banquet Captain on the day of your event.

• Review your banquet checks for accuracy, prior to the completion of your final bill.

It is required to partner with a wedding planner/designer to assist you with vendor selections and contracting, wedding management guidance and advice, design/decor, escort cards, timeline, wedding favors, and day of execution.



TERMS & CONDITIONS

DISCLAIMER | FEES

All Pricing and Inclusions are subject to change and may not be guaranteed for a specific year until contracted with your Catering Sales Executive.

All events carry a Site Fee and Catering Minimum. This pricing will be determined via a personal proposal shared by your Catering Sales Executive.

All Food & Beverage and Site Fee charges are subject to a taxable 26% service charge for indoor events, and outdoor events are subject to a taxable 29% service charge. All events are subject to a sales tax of 6%. Bartender fees are \$300 per Bartender with a maximum of five (5) hours. One Bartender will be staffed for every 75 guests. Gift Bag Deliver Fee \$6 per room.

DISCLAIMER | FOOD & BEVERAGE

All Food & Beverage must be purchased exclusively from JW Marriott Marco Island Beach Resort, and consumed in designated function areas. The Department of Health prohibits the Hotel from allowing food to be removed from the function location.

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. JW Marriott Marco Island Beach Resort is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time. For similar liability reasons, no food may be brought into the resort for any catered functions.

Florida law requires all alcohol service to end at 2:00 AM. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The Hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

DISCLAIMER | DESTINATION

All outdoor meal functions should either be designed as a buffet or food station. For safety reasons, no glass or china is allowed for use at the pool and the beach.

Open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors.

All amplified music and entertainment in outdoor locations must conclude by 10:00 PM per Collier County's noise ordinance.

Each summer, Florida beaches host the largest gathering of nesting sea turtles in the United States, during which female sea turtles emerge from the Gulf of Mexico to lay their eggs. As artificial lighting disrupts the nesting process, a county ordinance has been enacted to protect the turtles: between May 1 and October 31, all beach functions must conclude by 8:30 PM and terrace lighting by 9:00 PM; functions cannot begin prior to 8:00 AM.

Larger functions with extensive setup requiring 90 minutes of tear down must conclude by 7:30 PM (or not begin before 8:30 AM).

For outdoor functions, a weather call will be made according to the following schedule: Breakfast Functions: 5:00 PM on the Evening Prior; Dinner Functions: 1:00 PM the Day of the Event; Lunch Functions: 8:00 AM the Day of the Event.

Weather calls will be made by the Client upon the recommendation of the Hotel. Should you be unavailable, the decision will be made on your behalf.

If there is a possibility of adverse weather (lightning, wind in excess of 15MPH, and temperatures with RealFeel Index below 60°F or above 90°F) that could result in any harm to guests or employees, the function will necessarily be moved indoors.

The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to \$10 per person will be incurred for a double set of the weather backup location.

TERMS & CONDITIONS

MENU TASTING

A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of \$35,000 or more. Based on availability prior to the event for up to four persons. Additional attendees can be accommodated at \$100++ per person.

FOOD & BEVERAGE

We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 10 days prior to the event.

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof. Our buffets and food stations are all priced as per the following meal durations:

Breakfast Buffet – One and a Half Hours
Lunch, Dinner Buffets & Reception / Stations – Two Hours
Coffee Breaks – Thirty Minutes

Should you require additional time, this can be arranged for an additional fee. Please coordinate with your Meetings and Special Events Manager for a personalized proposal.

FOOD ALLERGY | SPECIAL MENU

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food. The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

SPLIT MENUS

If multiple entrées are requested, the salad, entrées sides, and dessert will be the same for all guests. You may choose up to three entrée proteins for your function.

TERMS & CONDITIONS

FEES

Bartender Fees are \$300.00 per Bartender with a maximum of five (5) Hours. One Bartender will be staffed for every 75 guests. Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$10.00 per person, per hour. Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

GUARANTEES

The guaranteed number of attendees is due three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products. This guarantee will apply to all aspects of your event (Food, Beverage, and Destination Service). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater. Should your guaranteed final attendance be significantly less than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests. Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

SIGNAGE & LITERATURE

Signage is to be used outside reserved rooms only. The Resort reserves the right to remove signage which is considered to be inappropriate and must be professional printed. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Rental arrangements can be made for easels or cork boards. Banner displays will incur an additional set-up charge.

ALCOHOL

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time. For similar liability reasons, no food may be brought into the resort for any catered functions. Florida law requires all alcohol service to end at 2:00 am. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

SECURITY

The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function. Dedicated security staff is available and the charge begins at \$65.00 per officer, per hour (4 hour consecutive minimum). Arrangements must be made in advance for Loss Prevention officers to be present.



JW MARRIOTT MARCO ISLAND
BEACH RESORT

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