



Locations

Your choice of available locations for Ceremonies, Festive Luncheons and Brunches, Grand Receptions or Intimate Dinners.

Ceremony Fee For Wedding or Mitzvah \$500.00

Seating

Seating will be at round tables that accommodate 10 guests, unless otherwise indicated. Gift tables, guest book tables, cake tables and head tables are all available. Diagrams with numbered tables will be available, if there is to be assigned seating at your function. Please have the completed diagram to the Catering Office three business days prior to your wedding. Please note on the diagram the number of each entrée required for each table; in addition, please include a list of each table with the guests' names and choices of entrée.

Decorations

Fresh Floral Centerpieces and décor may be ordered through the hotel. All decorations incorporating candles must meet with the approval of the Fort Lauderdale Fire Department. The hotel must give approval before anything is affixed or attached to the walls, ceilings or floors.

Audio Visual

Complete in-house audio visual equipment and services are available through the hotel's Audio Visual Department. Orders may be placed through your Event Specialist. We can help you make your day memorable by showing family pictures.

Entertainment

Recommendations for any type of entertainment are available through the Catering Office. We can recommend everything from chamber music to 12 piece orchestras. Create an atmosphere of elegance and sophistication and know that the entertainment professionals you contract are just as committed to excellence and service as we are.

Sleeping Room Accommodations

Your Event Specialist will be happy to assist you with the room accommodations for your out-of-town guests. We can put together a special package for your guests and include the sleeping rooms, the rehearsal dinner, and a brunch the day after the wedding. Turn your special day into a special weekend. .

Guarantee

We need your assistance to make you wedding day spectacular. For billing purposes, the number of guests must be specified three business days in advance of your wedding. This will be your minimum guarantee and is not subject to reduction. We will set the room to the exact guarantee and diagram. If you need to increase the guarantee, contact the catering office. Anything over a 5% increase will have to be confirmed with the Chef and the Banquet Manager.

Parking

If you so desire, valet parking can be arranged through your event specialist and included in your banquet charges at \$5.00 Per Car. Our covered garage is complimentary self-parking.



***OUR SPECIAL OCCASION/WEDDING PACKAGE
INCLUDES THE FOLLOWING:***

Five-Hour Open Bar Serving Premium Brand Liquors to Include: Smirnoff Vodka, Tanqueray Gin, J&B Scotch, Bacardi Rum, Canadian Club, Bushmills Irish Whisky, Jim Beam Bourbon, Cuervo Gold Tequila, Martini & Rossi Vermouth, Imported and Domestic Beers, Red, Blush and White Wines, Assorted Soft Drinks, Sour Mixers, Mineral Waters and Fruit Juices,
Tended by a Bartender Trained in the Responsible Service of Alcoholic Drinks

One-Hour Cocktail Reception

*A Selection of Hot Hors d'Oeuvres and One Cold Display
Passed Butler Style by Waiters in White Gloves
(Hot Hors d'Oeuvres Based on 3 Pieces Per Person, up to 5 Selections may be Made)*

Champagne Toast

Four Course Gourmet Dinners

Complimentary Chair Covers and Bows

Starched White Linens and White Lace Skirting

Complimentary Overnight Accommodations for Honored Guests

Special Room Rates for Out of Town Guests

Valet Parking Offered at an Additional Fee

Ceremony Rooms Available at an Additional Fee of \$500.00

All Inclusive Package of 22% Taxable Service Charge and 6% Tax



HOT HORS D'OEUVRES

Passed Butler Style by Waiters in White Gloves

Mushroom Caps with Boursin Cheese

Chicken Cordon Bleu Puffs

Brie en Croute with Spiced Apples

Scallops Wrapped in Bacon

Beef and Mushroom Turnovers

Vegetable Egg Rolls with Sweet and Sour Sauce

Petite Quiche Lorraine

Crab Rangoons with Plum Sauce

Miniature Beef Wellingtons with Horseradish Dipping Sauce

Mozzarella Sticks with Marinara Sauce

Potato Pancakes

Spinach and Feta Phyllo Triangles

Baby Lamb Chops with Roasted Garlic

(Additional \$5.50 Per Person)

Coconut Shrimp with Apricot Sauce

(Additional \$3.50 Per Person)

(Above Based on Three Pieces Per Person, No More than Five Selections Please)

COLD DISPLAY

(Please Choose One)

International and Domestic Cheese Display

Garnished with Fresh Fruit, served with Water Crackers, Rosarios Garlic Bread

And Sliced French Bread

Crudite Display

Array of Fresh Vegetables served with a Selection of Dips



SAUTE OR CARVING STATIONS

*Additional \$7.00 Per Person, Per Station
All Stations Accompanied by a Uniformed Chef or Carver*

CARVING STATIONS

All Carving Stations served during the Cocktail Hour

WHOLE OVEN-GLAZED TURKEY

*Oven Roasted and Served with Orange-Cranberry, Pommeray Mustard Sauces
And Petite Silver Dollar Rolls*

WHOLE ROASTED STRIP LOIN AU POIVRE - \$11.00 Per Person

*Served with Creamy Horseradish Sauce, Spicy Mustard Sauce
And Petite Silver Dollar Rolls*

PASTRAMI OR CORNED BEEF

*Served with Spicy Mustard Sauces
And Miniature Rye Breads*

SAUTE STATIONS

All Sauté Stations served During the Cocktail Hour

PASTA SAUTE

Bowtie and Penne Pasta Sautéed in the Room

*With your Choice of Two Sauces and Two Toppings
Alfredo, Marinara and Pesto Sauces*

Julienne Vegetables, Sun-Dried Tomatoes, Roasted Garlic and Wild Mushrooms

STIR-FRY - \$9.00 Per Person

*Your Choice of Marinated Chicken or Beef
Served with Oriental Vegetables in Teriyaki Sauce
Accompanied by Chef's Special Stir-Fried Rice*

SIZZLE STATION - \$9.00 Per Person

*Mahi Mahi Medallions, Dry Barbecue Rubbed Seared On A Griddle and Accompanied
By A Mango Papaya Relish with Island Rice*



APPETIZERS

(Please Choose One)

Wild Mushroom Strudel with Demi Glaze
Vegetable Crepes Drizzled with Mornay Sauce
Tropical Fruit Martini
Tri-Colored Tortellini and Sun-Dried Tomato
Tossed with Roasted Garlic, Asiago Cheese, Pine nuts and Cream
Jumbo Shrimp Cocktail
(Additional \$8.00 Per Person, for 5 Jumbo Shrimp)

SALADS

(Please Choose One)

Traditional Caesar Salad with Grated Parmesan Cheese and Toasted Croutons
Sliced Beefsteak Tomatoes and Fresh Mozzarella with Balsamic Vinaigrette Dressing
Fresh Baby Greens with Radicchio, Toasted Walnuts and Crumbled Bleu Cheese,
Served with a Sherry Vinaigrette Dressing (Additional \$3.00 Per Person)

ENTREES

(Please Choose One)

Breast of Chicken Marsala, Francaise or Dijon \$ 110.00
Breast of Chicken Stuffed with Sun-Dried Tomatoes, Wild Mushrooms,
Spinach and Roasted Garlic Cream Sauce \$ 115.00
Prime Rib of Beef au Jus with Horseradish Sauce \$ 120.00
Sliced Roast Tenderloin with Pinot Noir Sauce \$ 125.00
Filet Mignon with Triple Peppercorn Sauce \$ 125.00
Floribbean Snapper with Pineapple Mango Salsa \$ 125.00
Grilled Salmon with Lemon Caper Sauce \$ 120.00
Petite Filet Mignon with Béarnaise Sauce and Baked Stuffed Shrimp \$ 135.00

***THESE PRICES INCLUDE TAX AND SERVICE CHARGE, CHAIR COVERS
WITH BOWS, CHAMPAGNE TOAST FOR ALL GUESTS, LINENS, 5 HOUR
OPEN BAR SERVING PREMIUM BRANDS AND A COMPLIMENTARY SUITE
FOR THE BRIDE AND GROOM***

Chocolate Covered Strawberries for Each Table
Coffee, Decaffeinated Coffee and Tea Service With Cake
(There is no Additional Cake Cutting Fee)

All Inclusive Package of 22% Taxable Service Charge and 6% Tax



**OUR SPECIAL OCCASION EVENING BUFFET PACKAGE
INCLUDES THE FOLLOWING:**

Five Hour Open Bar Serving Premium Brand Cocktails, Imported and Domestic Beers,
a Selection of House Wines, Assorted Soft Drinks, Sour Mixers and Fruit Juices
Champagne Toast

One Hour Cocktail Reception Serving a Selection of Hot Hors d'Oeuvres
Passed Butler style by Waiters in White Gloves and One Cold Display Station
(Hot Hors d'Oeuvres Based on Five Pieces Per Person)

BUFFET DINNER

Assortment of Freshly Baked Dinner Rolls with Butter and Margarine

*Tomato, Asparagus and Mozzarella Salad, Grilled Vegetable Salad
Freshly Tossed Garden Greens with Chef's Selection of Five Toppings and Two
Dressings,*

*Grilled Mahi Mahi with a Fresh fruit and Cilantro Salsa
Breast of Chicken Marsala, Francaise or Dijon
Penne Pasta Tossed with Garlic, Sun-Dried Tomatoes and Creamy Asiago Cheese Sauce
Chef's Selection of Special Potatoes or Rice
Chef's Selection of Two Fresh, Seasonal Vegetables*

CARVING STATION

*Carved Strip Loin of Beef with Creamy Horseradish Sauce
Served with Silver-Dollar Rolls and Rye Tartines*

VEGETABLES

(Please Choose One)

*Sauteed Seasonal Vegetable Medley
Green Bean Amandine
Marinated Grilled Zucchini, Summer Squash and Eggplant
Broccoli Rabe with Garlic and Olive Oil
Sauteed Spinach
Steamed Broccoli and Carrots*



STARCHES

(Please Choose One)

*Roasted Baby Red Skins with Fresh Rosemary
Garlic Mashed Potatoes
Saffron Rice with Black Beans and Diced Red Peppers
Couscous with Sun-Dried Tomatoes and Mushrooms
Grilled Herbed Polenta
Three Cheese Risotto*

DESSERT BUFFET

*Custom Designed Dessert Buffet to Include Cakes, Pies, Tortes, Fresh Fruit and
Chocolate Fondues
Freshly Brewed Coffee, Tea and Brewed Decaffeinated Coffee*

*INCLUDED IN YOUR PACKAGE
Complimentary Chair Covers and Bows
Complimentary Overnight Accommodation for Honored Guests*

\$130.00 Per Person Inclusive of 22% Taxable Service Charge and 6% Tax

FORT LAUDERDALE MARRIOTT NORTH

VIENNESE DISPLAY

*Feast Your Eyes and Stomach on our Scrumptious Delights
Make Your Own Sundae Bar with All The Toppings
Miniature Italian Pastries, Fruit Tarts and Petite Fours
Chocolate Outrage
Miniature Tiramisu
New York Cheesecake with Fruit Topping
Deep-Dish Apple Pie with Caramel Topping
Key Lime Pie
Cappuccino Silk Pie
\$13.00 Per Person*



INTERNATIONAL COFFEE AND CORDIAL CART

Rolled into your Package:

Regular, Decaffeinated and Espresso Coffee

Bailey's, Amaretto Di Soronno

Molinari Sambucca, Kahlua

Courvoisier

Grande Marnier

Accompanied by Whipped Cream, Cinnamon Sticks and Brown Sugar

Served in Sugar Rimmed Glasses and Coffee Mugs

\$11.00 Per Person

DECORATIVE LINENS

Specialty Tablecloths and Napkins Available at a Per Person Charge

Of \$1.00 to \$7.00 Per Person

***ABOVE PRICES ARE INCLUSIVE OF SERVICE CHARGE AND TAX
BUFFETS PROVIDED FOR TWO HOURS***

***THE ABOVE PRICES ARE INCLUSIVE OF 22% TAXABLE
SERVICE CHARGE AND 6% TAX.***

***THEY APPLY TO THE HOURS OF 12NOON THROUGH 5:00PM ON SATURDAYS
AND ALL DAY ON SUNDAY***