

Marenas

BEACH RESORT & SPA | MIAMI



Wedding Packages



BENCHMARK
HOSPITALITY
INTERNATIONAL



18683 Collins Ave, Sunny Isles Beach, FL 33160 • 305.503.6051 • www.marenasresortmiami.com



Marenas

BEACH RESORT & SPA | MIAMI

If you admire the style of a boutique hotel, but love the warmth and space of home, Marenas Resort is where you belong. Come together and discover our blend of many arenas (translation: sea + sands) on Sunny Isles Beach soon.

Featuring a mix of 121 suites and 40 guest rooms, Marenas Beach Resort combines the space and ease of luxury suite accommodations with the intimate ambience of a boutique-style hotel. Marenas offers all the amenities of a luxury beach resort. Enjoy the white sand beaches, relax with a soothing spa treatment in The Spa and indulge in the delicious and fresh cuisine of Caracol Restaurant, the perfect vacation is waiting in Sunny Isles.

We are pleased to extend discounted rates to your friends and family with the minimum of 10 rooms blocked for your special day.

Experience a Marenas Resort style wedding with sand between your toes and the romantic sea breeze at your side. We transform occasions with the gorgeous views, delicious food and exceptional service that make Marenas so special. From ceremonies on our beautiful terrace overlooking the ocean, to our intimate Ocean Terrace room, Marenas Resort is one of the most romantic locations in Miami for your elegant wedding.

Whether it is an intimate small group or a more extravagant celebration, Marenas provides a wedding experience you and your guess will always remember. Our experiences staff, attention to details and superb service makes every couple's dream a reality.

Beach Ceremony

You can host a beautiful ceremony right on the sand. The City of Sunny Isles Beach requires the purchase of a permit for all beach events. Prices for permits are based on number of attendees. Your Sales Manager will assist you with attaining the permit.

Complimentary white wooden ceremony chairs

0 - 25 people: \$800	25 - 50 people: \$1,000
50 - 75 people: \$1,200	75 - 110 people: \$1,500

Terrace Ceremony

With breathtaking ocean views our Ocean Terrace is the perfect place for your nuptials.

Complimentary white wooden ceremony chairs

0 - 25 people: \$600	25 - 50 people: \$800
50 - 75 people: \$1,000	75 - 110 people: \$1,200

Cocktail Reception

The Ocean Terrace can also be the site of a spectacular cocktail reception. Open space with no tent. Client is responsible for tenting the Terrace space.

Hotel offers the use of the patio tables and chairs.

Music is permitted until 11:00 PM.

Client is responsible for providing decor.



Two If By Sea



ONE HOUR BUTLER PASSED HORS D'OEUVRES

FOUR HOUR PREMIUM OPEN BAR

FOUR COURSE PLATED DINNER
(UP TO 75 GUESTS)

WINE SERVICE TABLE SIDE WITH DINNER

TRADITIONAL CHAMPAGNE TOAST

EDDA'S BUTTERCREAM WEDDING CAKE

COMPLIMENTARY CHIAVARI CHAIRS WITH CUSHION

COMPLIMENTARY WHITE FLOOR LENGTH LINENS AND WHITE NAPKINS

COMPLIMENTARY SATIN OR CRUSHED SATIN OVERLAYS

COMPLIMENTARY PRINTED MENUS

DISCOUNTED VALET PARKING

SPECIAL GROUP ROOM RATES

SPECIAL BRIDAL SUITE PRICING

4 HOUR PREMIUM OPEN BAR

Beefeater Gin
Absolut Vodka
Smirnoff Vodka
Johnny Walker Red Label
Seagram's 7 Scotch
Sauza Tequila
Mayer's Silver Rum
Jim Beam

*All Bars Include House Red, White and Rose Wine, Domestic and Imported Beers,
Soft Drinks, Bottled Water and Fruit Juices*

Select Red and White Wines Served with Dinner

Champagne Toast





ONE HOUR COCKTAIL RECEPTION

Please Select a Total of Five

Cold Hors d'oeuvres

- Sesame Ahi Tuna with Citrus Sauce and Jalapeno
- Smoked Salmon Roulade with Cream Cheese on a Crustini
- Brie, Fig and House Gastric Canape on a Crustini
- Tomato and Mozzarella Bruschetta
- Hummus on Toasted Pita Chip
- Ceviche del Mar Spoon
- Prosciutto and Grilled Asparagus
- Manchego and Roasted Pepper with Olive Oil on Country Bread
- Chilled Shrimp Shooter
- Roasted Eggplant on a Pita Chip
- Curry Chicken with Eggplant Caponata Crustini

Hot Hors d'oeuvres

- Chicken Satay with Peanut Sauce
- Grilled Adobo Shrimp with Mango Reduction
- Bacon Wrapped Scallops
- Chicken Potstickers with Scallion Soy
- Selection of Mini Quiche
- Mini Crab Cakes with Roasted Red Pepper Aioli
- Cilantro Beef Empanada
- Wild Mushroom Purse
- Coconut Shrimp with Mango Aioli
- Truffle and Potato Beignets with Boursin Cream Cheese
- Mini Beef Wellington with Peppercorn Sauce
- Smoked Shrimp and Lychee with Bacon

PLATED DINNER

*All Dinner Prices are Based On Four Courses to Include
One Appetizer, One Salad, Entrée and Edda's Buttercream Wedding Cake*

Plated Dinners are Served with Freshly Baked Rolls, Regular and Decaffeinated Coffee and Selection of Herbal Teas

Appetizers

Please Select One

- Yellowfin Tuna with Citrus Soy Vinaigrette, Scallions and Jalapeno
- Shrimp Cocktail with Bloody Mary Cocktail Sauce and Lemon
- Fried Ravioli with Pomodoro Sauce and Fresh Basil
- Seafood Ceviche with Fresh Lime, Red Onions and Bell Pepper
- Curry Chicken with Eggplant Caponata Crustini
- Cold Crab Cake with Avocado Fries
- Blackberry Tuna with Wasabi White Chocolate and Orange Sections
- Smoked Shrimp and Lychee with Bacon
- Bilini Topped with Crème Fraiche and Caviar

Salads

Please Select One

- Modern Caprese with On Vine Roma Tomato Stuffed with Burrata Cheese, Balsamic Glaze and Olive Oil
- Grilled Caesar Salad with Ciabatta Cracker and Parmesan Cheese
- Torn Bibb Lettuce Salad with Gorgonzola, Pear, Candied Pecans and Balsamic Vinaigrette
- Mixed Green Salad with Goat Cheese, Candied Pecans, Dried Cranberry and Champagne Vinaigrette
- Grilled Watermelon and Mozzarella Salad
- Braised Octopus and Tangy Potato Salad



PLATED DINNER

Entree

Please Select up to Two - Counts of Each Are Required One Week Before Event

Char Grilled Churrasco Steak with Chimichurri Sauce, Roasted Bell Peppers
Crispy Onions and Fingerling Potatoes

\$115

Grilled Chicken Breast and Orrechiette, Broccoli Florets, Grape Tomatoes and Sundried Tomato Cream Sauce

\$110

Shrimp Scampi with Linguine, Garlic and White Wine Butter Sauce

\$115

Grilled Mahi Mahi with Mango Salsa, Ginger Glazed Carrots and Cardamom
and Clove Jasmine Rice

\$120

8 oz Fire Grilled Filet Mignon with Wild Mushroom Demi Glaze, Truffle Mashed Potatoes
and Grilled Asparagus

\$135

Herb Marinated Airline Breast of Chicken with Boursin Scalloped Potatoes, Lemon Thyme
Jus Lie and Sautéed Broccolini

\$115

Pan Seared Fresh Florida Snapper with Jasmine Rice, Tomato Caper Sauce and Chef's Vegetable

\$120

Rigatoni Pasta with a Parmesan Cream Sauce Topped
with Roasted Summer Squash, Peas and Roasted Grape Tomato

\$105

Tandoori Lamb Marinated with Garlic Yogurt and Served on a Bed of Mint Couscous

\$140

Pan Seared Duck Sautee in Raspberry Vinegar on a Bed of Braised Lentils

\$120

Seared Salmon Filet with Crispy Leeks, Basil Cilantro Sauce and Jasmine Rice

\$133

Seared Mahi Mahi Topped with Muinere Sauce Accompanied with Roasted Cauliflower and
Parsnip Puree and Peruvian Twice Baked

\$120

Macadamia Nut Crusted Fresh Catch with Coconut Curry Sauce, Steamed Jasmine Rice and Chef's Vegetable

\$125

Black Truffle Risotto with Asparagus Topped with Parmesan Reggiano

\$105

WEDDING CAKES BY EDDA'S CAKES

Cake Flavors Included in Package

Vanilla-Rum
Chocolate
Marble
Amaretto
Keylime
Lemon
Orange
Pina Colada

Additional Flavors and Fillings Available for Additional Charge

Tiered Cake Sizes

2 Tiers = minimum 40
3 Tiers = minimum 70
4 Tiers = Minimum 140



Side By Side



ONE HOUR BUTLER PASSED HORS D'OEUVRES

FOUR HOUR PREMIUM OPEN BAR

BUFFET DINNER

WINE SERVICE TABLE SIDE WITH DINNER

TRADITIONAL CHAMPAGNE TOAST

EDDA'S BUTTERCREAM WEDDING CAKE

COMPLIMENTARY CHIAVARI CHAIRS WITH CUSHION

COMPLIMENTARY WHITE FLOOR LENGTH LINENS AND WHITE NAPKINS

COMPLIMENTARY SATIN OR CRUSHED SATIN OVERLAYS

COMPLIMENTARY PRINTED MENUS

DISCOUNTED VALET PARKING

SPECIAL GROUP ROOM RATES

SPECIAL BRIDAL SUITE PRICING

\$125

4 HOUR PREMIUM OPEN BAR

Beefeater Gin
Absolut Vodka
Smirnoff Vodka
Johnny Walker Red Label
Seagram's 7 Scotch
Sauza Tequila
Mayer's Silver Rum
Jim Beam

*All Bars Include House Red, White and Rose Wine, Domestic and Imported Beers,
Soft Drinks, Bottled Water and Fruit Juices*

Select Red and White Wines Served with Dinner

Champagne Toast



ONE HOUR COCKTAIL RECEPTION

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- Hummus on Toasted Pita Chip
- Ceviche del Mar Spoon
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- Roasted Eggplant on a Pita Chip
- Curry Chicken with Eggplant Caponata Crustini

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- Chicken Potstickers with Scallion Soy
- Selection of Mini Quiche
- Mini Crab Cakes with Roasted Red Pepper Aioli
- Cilantro Beef Empanada
- Wild Mushroom Purse
- Coconut Shrimp with Mango Aioli
- Truffle and Potato Beignets with Boursin Cream Cheese
- Mini Beef Wellington with P



BUFFET DINNER

Buffet Dinners are Served with Freshly Baked Rolls, Regular and Decaffeinated Coffee and Selection of Herbal Teas

Please Select 2 Salads, 2 Entrées, 2 Sides

Salad

Mixed Green Salad with Goat Cheese, Candied Pecans, Apple and Aged Balsamic

Mixed Green Salad with Grape Tomato, Cucumber, Red Onions and Italian Dressing

Greek Salad with Vine Ripe Tomato, Cucumber, Red Onion, Feta Cheese, Kalamata Olives and Crispy Garbanzo

Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese

Tomato Mozzarella Caprese with Vine Ripe Tomato, Garden Basil and Pesto Aioli

Waldorf Roasted Chicken Salad with Green Apples, Roasted Pecans, Golden Raisins and Celery

Torn Bibb Salad, Crumbled Bacon, Radishes, Tomatoes with Pink Peppercorn Dressing

Seafood Ceviche with Fresh Lime, Red Onions and Bell Pepper

Fiesta Salad with Mixed Greens, Black Olives, Cheese and Avocado

Entrée

Chicken

Grilled Chicken Breast with Guava Glaze and Papaya Relish

Chicken Parmesan with Pomodoro, Fresh Basil and Mozzarella Cheese

Roast Chicken Breast Saltimbocca, Stuffed with Prosciutto and Fresh Sage

Chicken in Homemade Curry, Carrots, Sweet Potato and Coriander

Free Range Airline Chicken Breast with Moroccan Lemon Sauce

Ancho Grilled Chicken with Peppers and Onions

Beef

Veal Scaloppini with Sage, Pine Nuts, Italian Parsley and Caper Sauce

Seared Beef and Scallions with Dry Chilies, Water Chestnuts and Bean Sprouts

Sautéed Beef with Tomatoes, Onions and Garlic

Grilled Flank Steak with Bleu Cheese Fondue

Pork

Roast Pork with Cilantro, Onions and Mojo

Lemon Grass Pork Chops with Caramelized Onion and Cracked Pepper

Balsamic and Molasses Marinated Pork Chops

Ginger Apple Sauce Pork Chops

Pecan Stuffed Frenched Pork Chops with Brown Butter Sauce

Seafood

Risotto di Mare with Scallops, Clams, Shrimp and Calamari
Baked Salmon with Cherry Tomato Ragout and Lemon Basil Pesto
Grilled Florida Snapper with Cilantro Marinade
Mahi Mahi with Salsa Verde
Steamed Snapper with Sizzled Ginger, Scallions and Soy Glaze
Pad Thai Noodles with Peanuts, Shrimp, Egg and Bean Sprouts
Paella del Mar, Chicken, Clams, Shrimp and Calamari
Lemon Grass Skewered Salmon and Scallops

Vegetarian

White Truffle Risotto with Wild Mushrooms, Green Peas and Shaved Parmesan
Baked Penne Alfredo with Nutmeg and Parmesan
Grilled Portobello Stacks with Truffle Balsamic Glaze

Sides

Truffle Macaroni and Cheese
Lobster Macaroni and Cheese
Rosemary Mashed Potatoes
Couscous
Steamed Jasmine Rice
Sweet Fried Plantains
Black Beans and Rice
Fried Yucca with Garlic Mayo
Basmati Rice with Cloves
Roasted Fingerling Potatoes with Fresh Herbs
Braised Lentils

Grilled Asparagus with Preserved Lemon
Poached Asparagus with Citrus Bagna Cauda
Sautéed Baby Bok Choy Deglazed with Soy Sauce and Topped with Sesame Seeds
Sautéed Seasonal Vegetables
Sautéed Broccoli Rabe with Toasted Garlic and Olive Oil
Crispy Artichoke Hearts and Zucchini with Roma Tomato and Gremalada
Roasted Summer Squash and New Potatoes



WEDDING CAKES BY EDDA'S CAKES

Cake Flavors Included in Package

- Vanilla-Rum
- Chocolate
- Marble
- Amaretto
- Keylime
- Lemon
- Orange
- Pina Colada

Additional Flavors and Fillings Available for Additional Charge

Tiered Cake Sizes

- 2 Tiers = minimum 40
- 3 Tiers = minimum 70
- 4 Tiers = Minimum 140



ENHANCEMENTS

*All Reception Displays are Per Person and Based
on a One Hour Reception*

Crudités Display

Selection of Fresh Raw Garden Vegetables
Hummus Dip, Buttermilk Ranch Dressing, Blue Cheese
\$12

Antipasto

Imported Cured Meats with Roasted Peppers and Olives
Domestic and Imported Artisanal Cheeses
Dried Fruits
Breads and Crackers
\$8

Dips

Assorted Rustic Breads
Roasted Eggplant
Hummus Topped with Sun-Dried Tomato
Spinach and Artichoke Dip
\$10

Cheese Display

Array of Imported and Domestic Cheeses
Assorted Breads and Crackers
Fresh Red Grapes
\$14

Caracol Display

Ceviche Del Mar
Shrimp Cocktail
Seared Scallops
\$28

Traditional Tapas Display

Garlicky Chicken with Country Bread
Sautéed Shrimp, Preserved Lemon
Beef Empanadas with Picante Vinegar
Chorizo and Manchego on Crusty Toast
Roasted Red Pepper and Olive Oil
Potato and Truffle Beignets, Boursin Cream
Mushrooms in Garlic Sauce
Boquerones on a Crustini
Marinated White Anchovies
\$23

CARVING STATIONS

All Reception Stations are Per Person and Based on a One Hour Reception

\$100 Chef Attendant Fee Applied to All Stations

Traditional Roasted Turkey

\$12

Cuban Pork Roast

\$11

Prime Rib

\$18

Sirloin Steak

\$15

Beef Tenderloin

\$20

Baked Honey Ham

\$11

Leg of Lamb

\$16

Whole Suckling Pig with Mojo

\$14

(Minimum of 30 people)

