

YOUR DREAM (WEDDING





ceremony

evening

bar options

enhancements

afternoon

brunch

our hotel



West Palm Beach Marriott 1001 Okeechobee Boulevard West Palm Beach, FL 33401 561-803-1903 Direct 561-833-1234 Main 561-833-1255 Fax www.westpalmbeachmarriott.com



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it's about tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Dream weddings don't just happen, they're planned

Marriott Certified Wedding Planners are trained to help. After completing demanding coursework, each Marriott Certified Wedding Planner is qualified to coordinate weddings of all types, including ethnic and military weddings. Relying on experience, training, tradition and old-fashioned intuition, Marriott Certified Wedding Planners can help you determine an overall vision for your wedding and help you execute each detail. That includes setting an event budget, deciding on a menu, arranging table settings, and finding florists, photographers, a band and other entertainment for the big day.

Ceremony Spaces are available from \$500 to \$2,000

The Hotel has limited Wedding Ceremony facilities.

Please check with your Catering Sales Executive

for more information.







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relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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Evening Wedding Reception Package Our Gift to You...

Champagne Toast

Four (4) pieces per person Butler-Passed Hors d'Oeuvres during Cocktail Reception (from selected list)

Entrée Selection, prepared by our talented Marriott Chefs (all Entrée Selections include Butler-Passed Hors d'Oeuvres, Salad, Rolls and Butter, Entrée with Vegetable and Starch, Wedding Cake, Iced Tea and Water)

Select Coffee and Hot Tea served Tableside OR Gourmet Coffee Bar (includes Regular and Decaf Coffee, Freshly Whipped Cream, Chocolate Shavings and Cinnamon Sticks)

Ivory or Black Floor-Length Table Linen and Linen Napkins, Ivory Chair Covers with Colored Sashes (Ask about our complimentary linen upgrade for parties of 125 guests or more)

Complimentary House Centerpieces

Complimentary "Get Ready Room" for Bridal Party

Complimentary Suite on your Wedding night, includes Champagne & Chocolate-dipped Strawberries and Complimentary Breakfast for 2 the next morning

Special Group Room Rates for Overnight Guests, based on availability

Personalized Reservation Link and Group Code for your Guests' Reservations

Dedicated Marriott Certified Wedding Planner

Complimentary Wedding Menu Tasting, for up to 4 Guests

Complimentary Shuttle Service to/from Palm Beach International Airport and CityPlace

Earn up to 50,000 Marriott Rewards Points



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HORS D'OEUVRES butler-passed

Premium

Cold Canapés

Heirloom Tomato Bruschetta Chicken Cashew Salad Tartlets Marinated Mushroom Crostini Smoked Salmon Pinwheels

Hot Hors d'Oeuvres
Spinach and Feta Triangles
Vegetable Spring Rolls
Chicken Potstickers
Mini Coney Island Hot Dogs
Andouille Sausage Puffs

Top Shelf

Cold Canapés
Gazpacho Shooter
Mozzarella Caprese Skewers
Marinated Artichokes and Goat Cheese on Crostini
House Ceviche Shots

Hot Hors d'Oeuvres
Mini Beef Wellington
Crab Rangoon
Shrimp Casino
Coconut Chicken
Lobster Quiche

Luxury

Cold Canapés

Prosciutto Wrapped Asparagus
Beef Tenderloin with Caramelized Onions and Aged Bleu Cheese
Lobster with Saffron Aioli on Crostini
Smoked Duck Apricot Tartlet
Tuna Tartare with Crisp Wonton

Hot Hors d'Oeuvres

Chimichurri Beef Kabobs
Mini Crabcakes
Confit Chicken and Goat Cheese on Crostini
Sweet Spicy Chicken Skewer
Coconut Shrimp

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APPETIZER plated

Premium

Cold Appetizer

Heirloom Tomato Gazpacho with Basil Oil

Hot Appetizer

Ricotta Ravioli with Tomato Fondue

Top Shelf

Cold Appetizer

Asparagus Wrapped Prosciutto with Balsamic Vinaigrette and Parmesan Snow

Hot Appetizer

Mushroom Beggar's Purse with Cognac Demi Glace Mushroom Ravioli with Lemon Beurre Blanc

Luxury

Cold Appetizer

Seared Ahi Tuna with Sesame Ginger Vinaigrette Citrus Marinated Shrimp with Mango Salad

Hot Appetizer

Spinach and Goat Cheese in Phyllo Mini Beef Wellington with Port Wine Reduction



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SALADS

Premium

A Field of Greens
Baby Lettuce, Hot House Cucumbers,
Red and Yellow Teardrop Tomatoes
with Guests' Choice of Balsamic Vinaigrette and
Peppercorn Ranch Dressing

Caesar

Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar Dressing

Top Shelf

Caribbean

Mixed Tender Young Field Greens with Sliced Roma Tomatoes, Roasted Peppers, Pumpkin Seeds, Feta Cheese and Mango served with Sesame Citrus Vinaigrette

Tropical

Mesculin Greens with Grilled Pineapple, Citrus Segments, Red and Yellow Teardrop Tomatoes, Candied Walnuts with Citrus Vinaigrette

Luxury

Heirloom Tomato Heirloom Tomatoes, Locally-made Burrata, Pickled Spring Onion, Fresh Basil, Fleur de Sel

Seasonal Walnut Mesculin Greens, Florida Bleu Cheese, Apples, Toasted Walnuts with Walnut Vinaigrette



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ENTRÉES

Grilled Chicken Breast with Sundried Tomatoes and Florida Citrus Beurre Blanc \$65

Free Range Chicken Breast with Local Heirloom Tomato Bruschetta \$68

Seared Florida Local Fish with Homestead Mango Aji Glaze \$77

Seared Sirloin of Beef with Chimichurri and Bermuda Onion \$75

> Grilled Filet Mignon Served Medium with Port Wine Demi Glace \$90

Order Tableside for an additional \$15 per person (only available for parties of 100 guests or less)

Ethnic Menu choices are available upon request



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DESSERT ENHANCEMENTS

Ice Cream Sundae Bar
Premium Ice Cream, served with Hot Fudge, Caramel, Butterscotch,
Chocolate and Sprinkles, Chopped Nuts, Toasted Coconut,
Whipped Cream and Cherries

Vanilla only \$6

Vanilla, Chocolate and Strawberry \$8

Candy Bar Six varieties of Candy, customized to your Wedding Colors, includes Bags and Ties \$6

> Gelato Shop Homemade Gelato in assorted flavors, hand-scooped by Italy's Finest \$8

Assorted Locally-Crafted Miniature Confections

Two pieces per person \$6

Three pieces per person \$9



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PACKAGES

Premium Package

Four (4) Hour Premium Open Bar

Four (4) Pieces per person Butler-Passed Hors d'Oeuvres during Cocktail Reception

from Premium Selection

Champagne Toast

Plated Salad from Premium Selection

Grilled Chicken Breast Plated Entrée, with Choice of Vegetable and Starch

Buttercream Wedding Cake

Select Coffee and Hot Tea served Tableside OR Gourmet Coffee Bar (includes Regular and Decaf Coffee, Freshly Whipped Cream, Chocolate Shavings and Cinnamon Sticks)

\$100 per person







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PACKAGES

Top Shelf Package

Four (4) Hour Top Shelf Open Bar

Four (4) Pieces per person Butler-Passed Hors d'Oeuvres during Cocktail Reception from Top Shelf Selection

Champagne Toast

Plated Salad from Top Shelf Selection

Sorbet Choice of Lemon or Raspberry

Guests' Choice of Chicken, Fresh Local Fish or Sirloin of Beef Plated Entrée, with Choice of Vegetable and Starch

Fondant Wedding Cake

Select Coffee and Hot Tea served Tableside OR Gourmet Coffee Bar (includes Regular and Decaf Coffee, Freshly Whipped Cream, Chocolate Shavings and Cinnamon Sticks)

\$120 per person



6. Marriott International

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PACKAGES

Luxury Package

Four (4) Hour Luxury Open Bar

Four (4) Pieces per person Butler-Passed Hors d'Oeuvres during Cocktail Reception from Luxury Selection

Upgraded Champagne Toast

Plated Hot Appetizer from Luxury Selection

Plated Salad from Luxury Selection

Champagne Sorbet

Guests' Choice of Chicken, Fresh Local Fish or Filet Mignon Plated Entrée, with choice of Vegetable and Starch

Fondant Wedding Cake

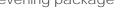
Select Coffee and Hot Tea served Tableside
OR Upgraded Gourmet Coffee Bar
(includes Coffee, Decaffeinated, Herbal Teas, and Hot Chocolate,
served with Freshly Whipped Cream, Chocolate Shavings
and Cinnamon Sticks)

\$145 per person



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STATIONS PACKAGE

Includes

Champagne Toast Fondant Wedding Cake

Select Coffee and Hot Tea served Tableside OR Gourmet Coffee Bar (Regular and Decaf Coffee, Freshly Whipped Cream, Chocolate Shavings and Cinnamon Sticks)



Bruschetta Bar - \$12 Assortment of Fresh-made Bruschetta Toppings, served with Crostini

Fresh Local Ceviche - \$16 Choose Shrimp & Avocado or Snapper & Fennel, Serrano Chile, Lime, Cilantro, Onion

Thai Lettuce Wraps - \$14 Bibb Lettuce, Hoisin Marinated Chicken, Radish, Bean Sprouts, Mushrooms

> Gourmet Grilled Cheese & Tomato Soup - \$12 Aged Cheddar, Artisan Bread, Tomato Bisque

Garden Greens Salad Station - \$12 Assorted Lettuces, Tomato, Cucumbers, Chef's Selection of Two (2) House Dressings

Enhanced Salad Station - \$16 Assorted Lettuces, Assorted Dressings, Tomato, Cucumbers, Carrots, Bell Peppers, Onions, Alfalfa Sprouts, Fresh Beets, Marinated Artichokes, Seeds/Nuts and Croutons





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Entrée Selection

Sliders Assortment - \$16 Buffalo Chicken with Bleu Cheese Slaw, Mahi Mahi with Fennel Salad. Meat Loaf with House BBQ

Gourmet Hot Dogs - \$12 Gourmet Beef Hot Dogs, served with Seasonal Accoutrements

Cuban Sandwiches - \$14 Braised Pork, Smoked Ham, House Pickles, Swiss, served Pressed on Cuban Bread

Fresh Local Fish Tacos - \$16 Fresh Local Fish, Cabbage, Pico de Gallo, Avocado, Chipotle Aioli, Warm Tortilla

Chicken & Steak Quesadillas - \$18 Grilled Skirt Steak, Grilled Chicken, Peppers, Onions, Local Corn, Cheese, Condiments Cheese only - \$14

Stir Fry Wok - \$16 Chicken or Steak Mongolian-style, with Stir Fried Vegetables

Churrasco Station - \$17 Grilled Skirt Steak and Braised Beef, Chimichurri, Crusty Bread

Lobster Mac & Cheese - \$18 Orecchiette Pasta, Fontina Cheese, Fresh Poached Lobster Meat

Pasta Station with Chicken - \$17 Assorted Pastas, Assorted Sauces (Marinara, Alfredo, Pesto and Olive Oil & Garlic), Grilled Chicken Pasta only - \$14

> Seafood Market - \$24 Assorted Fresh Local Seafood (Clams, Mussels, Oysters and Ceviche)





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STATIONS PACKAGE

Dessert Selection

Crepes Bar - \$14
Freshly-made with Assorted Sweet Fillings and Toppings

Ice Cream Sundae Bar - \$14
Vanilla, Chocolate and Seasonal Flavor, served with Fudge, Caramel and Fruit Toppings, with Assorted Sundae Toppings

Bananas Foster Station - \$16
Warm Bananas with Made-to-Order Caramel Sauce,
served over Vanilla Ice Cream

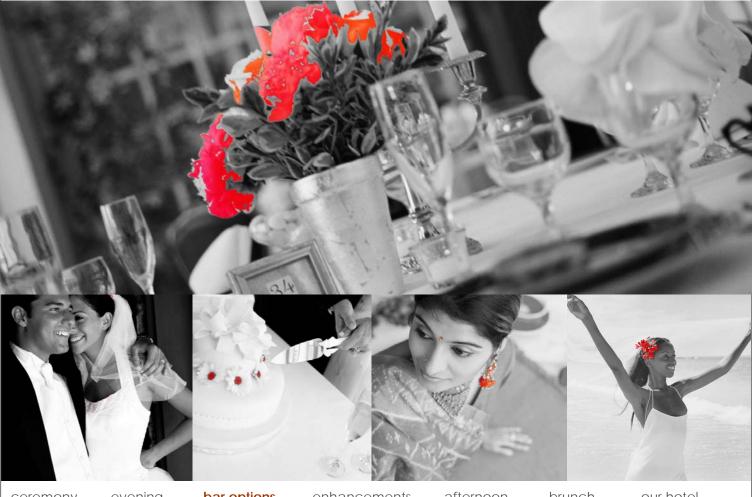
French Toast Station - \$14
Freshly-made with Assorted Sweet Toppings

Cheesecake Station - \$16 Assorted Seasonal Cheesecakes, served with Freshly-Made Sweet Toppings

Fried Dessert Station - \$16
Twinkies, Candy Bars, Oreos and Funnelcake, served with
Freshly-Made Sweet Toppings

Milk & Cookies Sendoff - \$12 Assorted Freshly-made Cookies, served with Ice Cold Milk





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divine spirits

We'll manage the set-up and service, you create the memories. Our Marriott Certified Wedding Planners know how to celebrate, offering numerous bar options for your individual needs. From premium to luxury liquors, you are sure to have a ball during your blissful wedding celebration.



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BAR OPTIONS

Open Bar

Non-alcoholic Open Bar \$3 per person per hour

Beer & Wine only

1-hour, priced at \$15 per person 2-hour, priced at \$23 per person 3-hour, priced at \$30 per person 4-hour, priced at \$37 per person

Premium Liquors

1-hour, priced at \$18 per person 2-hour, priced at \$26 per person 3-hour, priced at \$33 per person 4-hour, priced at \$40 per person

Top Shelf Liquors

1-hour, priced at \$23 per person 2-hour, priced at \$31 per person 3-hour, priced at \$38 per person 4-hour, priced at \$45 per person

Luxury Liquors

1-hour, priced at \$33 per person 2-hour, priced at \$41 per person 3-hour, priced at \$48 per person 4-hour, priced at \$55 per person

Consumption Bar

Charges based on number of consumed drinks

Premium	Top Shelf
Cocktails\$8.00	Cocktails\$9.00
House Wines\$8.00	House Wines\$9.00
Domestic Beer\$6.00	Domestic Beer\$6.00
Imported Beer\$6.00	Imported Beer\$6.00
Soft Drinks\$5.00	Soft Drinks\$5.00
<i>Juice\$5.00</i>	Juice\$5.00
Spring Water\$4.00	Spring Water\$4.00
Martini\$11.00	Martini\$12.00
Cordials\$11.00	Cordials\$12.00
Cognac\$11.00	Cognac\$12.00

Luxury

Cocktails\$12.00
House Wines\$9.00
Domestic Beer\$6.00
Imported Beer\$6.00
Soft Drinks\$5.00
Juice\$5.00
Spring Water\$4.00
Martini\$15.00
Cordials\$15.00
Cognac\$15.00

Cash Bar

Premium\$8.00	
<i>Top Shelf\$9.00</i>	
Luxury\$12.00	
Premium Martini\$11.00	
Top Shelf Martini\$12.00	
Luxury Martini\$15.00	
House Wine\$8.00	
Domestic Beer\$6.00	
Imported Beer\$6.00	
Soft Drinks\$5.00	
<i>Juice\$5.00</i>	
Spring Water \$4.00	

PREMIUM – Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Maker's Mark Bourbon, Dewar's Scotch, Canadian Club Blended Whisky, Jose Cuervo Tequila, Stone Cellars Wines (two Reds, two Whites, one Zinfandel), Budweiser, Bud Light, Amstel Light, Heineken, Coors Light and O'Doul's Non-Alcoholic

TOP SHELF – Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniel's Bourbon, Dewar's Scotch, Seagram's VO Canadian Whisky, Jose Cuervo 1800 Tequila, Hennessy VSOP, Beaulieu Vineyard Wines (two Reds, two Whites, one Zinfandel), Budweiser, Bud Light, Amstel Light, Heineken, Coors Light and O'Doul's Non-Alcoholic

LUXURY – Grey Goose Vodka, Bombay Sapphire, 10 Cane Rum, Woodford Reserve Bourbon, Johnnie Walker Black Label Scotch, Jameson Whiskey, Patron Silver Tequila, Beaulieu Vineyard Wines (two Reds, two Whites, one Zinfandel), Budwess Bud Light, Amstel Light, Heineken, Coors Light and O'Doul's Non-Alcoholic



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distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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ENHANCEMENTS

Priced Per Person, unless otherwise noted

Food

Vegetable Crudité \$5

International Cheese Display \$6

Add Plated Appetizer to your Package Premium \$5 Top Shelf \$6

op Shelf \$6 Luxury \$8

Intermezzo Lemon or Raspberry Sorbet \$4

Add Shrimp to your Entrée \$15

Add Lobster to your Entrée \$20 Add Two Medium Stone Crab Claws to your Entrée (seasonal, October-May only) \$25

Create Your Own Custom Ice Cream \$5

Chocolate Dipped Strawberries \$3.50 each

Milk & Cookies Sendoff Assorted Freshly-made Cookies, served with Ice Cold Milk \$8

Fondant Upgrade on Wedding Cake \$2

Beverage

Gourmet Coffee Bar Upgrade Includes Hot Tea and Hot Chocolate \$2

> Upgrade to Starbucks Coffee \$5

Non-Alcoholic Frozen Drinks \$4 per person per hour

Add Local Draft Beer to Open Bar \$3 per person per hour

Add Alcoholic Frozen Drinks to Open Bar \$5 per person per hour

Add Custom Infused Cocktail to Bar Package \$325 per Apothecary Jar





YOUR DREAM WEDDIN

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ENHANCEMENTS

Priced Each, unless otherwise noted

Décor

White Lattice Arch, undecorated \$225

Chuppah, draped \$350

White Aisle Columns, undecorated \$25

Black Pipe & Drape \$13 per foot

White Pipe & Drape \$18 per foot

Colored Uplights \$45

Lighted Monogram \$300

Ice Carving Starting at \$350 (see Event Manager for details)

Ice Liquor Luge Starting at \$300 (see Event Manager for details)









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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



afternoon

afternoon package | hors d'oeuvres | salad | lunch

Afternoon Wedding Reception Package Our Gift to You... afternoon packages available for events with end time of 3pm or before

Champagne Toast

Entrée Selection, prepared by our talented Marriott Chefs (all Entrée Selections include Salad, Rolls and Butter, Entrée with Vegetable and Starch [excluding pasta], Wedding Cake, Iced Tea and Water)

Select Coffee and Hot Tea served Tableside OR Gourmet Coffee Bar (includes Regular and Decaf Coffee, Freshly Whipped Cream, Chocolate Shavings and Cinnamon Sticks)

Ivory or Black Floor-Length Table Linen and Linen Napkins (upgraded linen choices are available for an additional fee)

Complimentary House Centerpieces

Complimentary "Get Ready Room" for Bridal Party

Complimentary Suite on your Wedding night, includes Champagne & Chocolate-dipped Strawberries and Complimentary Breakfast for 2 the next morning

Special Group Room Rates for Overnight Guests, based on availability

Personalized Reservation Link and Group Code for your Guests' Reservations

Custom Wedding Web Page

Dedicated Marriott Certified Wedding Planner

Complimentary Wedding Menu Tasting, for up to 4 Guests

Complimentary Shuttle Service to/from Palm Beach International Airport and CityPlace

Earn up to 50,000 Marriott Rewards Points

Enhancements

Three (3) pieces per person Premium Butler-Passed Hors d'Oeuvres, priced at \$12 per person (select from Top Shelf or Luxury Hors d'oeuvres for additional cost)

Ivory Chair Covers and Colored Sashes, starting at \$6 per chair (upgraded choices are available for an additional fee)





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HORS D'OEUVRES butler-passed

Premium

Cold Canapés

Heirloom Tomato Bruschetta Chicken Cashew Salad Tartlets Marinated Mushroom Crostini Smoked Salmon Pinwheels

Hot Hors d'Oeuvres

Spinach and Feta Triangles Vegetable Spring Rolls Chicken Potstickers Mini Coney Island Hot Dogs Andouille Sausage Puffs

Top Shelf

Cold Canapés

Gazpacho Shooter Mozzarella Caprese Skewers Marinated Artichokes and Goat Cheese on Crostini House Ceviche Shots

Hot Hors d'Oeuvres
Mini Beef Wellington
Crab Rangoon
Shrimp Casino
Coconut Chicken
Lobster Quiche

Luxury

Cold Canapés

Prosciutto Wrapped Asparagus
Beef Tenderloin with Caramelized Onions and Aged Bleu Cheese
Lobster with Saffron Aioli on Crostini
Smoked Duck Apricot Tartlet
Tuna Tartare with Crisp Wonton

Hot Hors d'Oeuvres Chimichurri Beef Kabobs Mini Crabcakes Confit Chicken and Goat Cheese on Cr

Confit Chicken and Goat Cheese on Crostini
Sweet Spicy Chicken Skewer
Coconut Shrimp





afternoon

afternoon package | hors d'oeuvres | salad | lunch

SALADS

Premium

A Field of Greens Baby Lettuce, Hot House Cucumbers, Red and Yellow Teardrop Tomatoes with Guests' Choice of Balsamic Vinaigrette and Peppercorn Ranch Dressing

Caesar

Crisp Romaine topped with Grated Parmesan Cheese and Herb Croutons with Caesar Dressing

Top Shelf

Caribbean

Mixed Tender Young Field Greens with Sliced Roma Tomatoes, Roasted Peppers, Pumpkin Seeds, Feta Cheese and Mango served with Sesame Citrus Vinaigrette

Tropical

Mesculin Greens with Grilled Pineapple, Citrus Segments, Red and Yellow Teardrop Tomatoes, Candied Walnuts with Citrus Vinaigrette

Luxury

Heirloom Tomato Heirloom Tomatoes, Locally-made Burrata, Pickled Spring Onion, Fresh Basil, Fleur de Sel

Seasonal Walnut Mesculin Greens, Florida Bleu Cheese, Apples, Toasted Walnuts with Walnut Vinaigrette







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ENTRÉES

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Herb Marinated Grilled Chicken Breast with Tomato Bruschetta \$40

Grilled Free Range Chicken Breast with Fennel, Feta and Oregano \$42

Grilled Mahi Mahi with Sundried Tomatoes, Mushrooms, Garlic and White Wine \$48

> Sautéed Salmon with Key Lime Butter Sauce and Mango Salsa \$48

Oven Roasted Fresh Local Fish with Lemon Caper Sauce, Fresh Herbs, Parmesan \$50

Sirloin of Beef with Mushroom Cippolini Hash \$60

Roasted Portobello Ravioli with Roasted Garlic Cream Sauce \$40

Four Cheese Ravioli with Tomato Fondue and Basil Cream \$40

Spinach Ricotta Gnocchi with Herb Seared Chicken and Vodka Sauce \$42

Enhancements

Upgrade to Top Shelf Hors d'oeuvres, add \$4 per person Upgrade to Luxury Hors d'oeuvres, add \$5 per person

Upgrade to Top Shelf Salad, add \$3 per person Upgrade to Luxury Salad, add \$4 per person

Upgrade to Fondant Wedding Cake, add \$2 per person a



celebrate

uniquely

Brunch isn't only for Sundays anymore. Celebrate while the sun shines in a stylish and romantic way with this new trendy twist for your wedding reception.



brunch





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Brunch Wedding Reception Package Our Gift to You... brunch packages available for events with end time of 1pm or before

Champagne Toast

Brunch Selection, prepared by our talented Marriott Chefs (Brunch includes Wedding Cake, Iced Tea and Water)

Select Coffee and Hot Tea served Tableside OR Gourmet Coffee Bar (includes Regular and Decaf Coffee, Freshly Whipped Cream, Chocolate Shavings and Cinnamon Sticks)

Ivory or Black Floor-Length Table Linen and Linen Napkins (upgraded linen choices are available for an additional fee)

Complimentary House Centerpieces

Complimentary "Get Ready Room" for Bridal Party

Complimentary Suite on your Wedding night, includes Champagne & Chocolate-dipped Strawberries and Complimentary Breakfast for 2 the next morning

Special Group Room Rates for Overnight Guests, based on availability

Personalized Reservation Link and Group Code for your Guests' Reservations

Dedicated Marriott Certified Wedding Planner

Complimentary Shuttle Service to/from Palm Beach International Airport and CityPlace

Earn up to 50,000 Marriott Rewards Points

Enhancements

Ivory Chair Covers and Colored Sashes, starting at \$6 per chair (upgraded choices are available for an additional fee)



brunch





BRUNCH

brunch package | brunch | enhancements

Sliced Seasonal Fruit Assorted Cold Cereals and Milk Oatmeal with Strawberries and Bananas Bagels and Cream Cheese Scrambled Eggs OR Chef's Selection of Frittatas Bacon

> Pork Sausage **Breakfast Potatoes** Freshly-baked Croissants and Muffins Fruit Preserves, Butter and Margarine Prime Rib Carving Station*

Your Choice of One (1) of the Following Stations: Turkey Carving Station* Ham Carving Station* Omelet Station* Belgian Waffle Station*

Chilled Apple, Orange, Cranberry and Grapefruit Juices Select Coffee and Hot Tea served Tableside OR Gourmet Coffee Bar (includes Regular and Decaf Coffee, Freshly Whipped Cream, Chocolate Shavings and Cinnamon Sticks)

\$40

*Action Stations

(require Chef Attendant for each station, \$100 per attendant

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ENHANCEMENTS

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Priced Per Person, unless otherwise noted

Bloody Mary Bar* \$12

> Mimosa Bar* \$8

Fresh Fruit Smoothie Bar* \$15

> Yogurt Parfait Bar \$12

Smoothie Shots \$2

French Toast or Waffles

Croissant, Egg, Ham and Cheddar Sandwiches \$5

Smoked Salmon Display \$12

> Omelet Station* \$15

Belgian Waffle Station* \$13

Turkey Carving Station* \$300 per Turkey

Ham Carving Station* \$300 per Ham

YOUR DREAM WEDDING

*Action Stations (require Chef Attendant for each station, \$100 per attendant



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Celebrate

on

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate dipped strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination experience.



our hotel





Our Hotel

Area Airports

Palm Beach - PBI

Hotel direction: 2 mi NE

Driving Directions: Take Australian Avenue to

Okeechobee Boulevard East. Hotel entrance will be the

1st left.

Fort Lauderdale - FLL

954-359-1200

Hotel direction: 35 mi N

Driving Directions: I-95 North, exit 70. East on Okeechobee

Boulevard. Hotel is on left.

Parking

Complimentary on-site parking

Hotel Highlights

Our luxury hotel accommodations in West Palm Beach, FL are designed for business and leisure travelers.

Enjoy being near CityPlace, Kravis Center for the Performing Arts, and the Palm Beach International Airport.

West Palm Beach Marriott offers complimentary Shuttle Service to and from Palm Beach International Airport and CityPlace.

Property Information

10 floors, 342 rooms, 10 suites

13 event rooms; 18,000 sq ft of total meeting space 2 concierge levels

Check-in and Check-out

Check-in: 4:00pm Check-out: 11:00am



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Complimentary Service

Coffee/tea in-room Phone calls: toll-free In-room safe

Nearby Activities

Golf
Beaches
Spa Services
Shopping
Biking trail
Fishing
Horseback riding
Jet-skiing
Jogging/fitness trail
Kayaking
Sailing
Scuba diving
Snorkeling
Water-skiing

Outdoor Pool, heated

Towels provided Jacuzzi Hot tub

Guest Services

Concierge desk
Evening turndown service
Housekeeping service daily
Laundry on-site
Local restaurant dinner delivery
Newspaper in lobby
Room Service 6am-midnight
Sundry Shop
Cash machine/ATM
Valet dry-cleaning
ADA Equipment available

