



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

#### Fort Lauderdale Marriott Coral Springs

11775 Heron Bay Boulevard Coral Springs, Florida 33076 (954) 753-5598 www.marriott.com/fllmc





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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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## Whether Your Dream Wedding

takes place Indoors or Outdoors, look no further than the brilliant Fort Lauderdale Marriott Coral Springs. Our entire staff proudly offers professional service, exceptional food, and creative presentations, which make your special day memorable and unforgettable.

The Breezes Terrace is the perfect location for a picturesque outdoor wedding. Overlooking the elegant landscape of breathtaking greens on a Championship Golf Course, a beautiful backdrop of swaying palms for fabulous picture opportunities.

Our stunning Ballrooms, accented by high ceilings, adjustable lighting, and Crystal Chandeliers, create a romantic & elegant event.

Once you have reviewed our Wedding Packages, I will be most happy to answer questions you may have and put together a personalized package that best fits your needs. Looking forward to meeting with you...

Warmest Regards,

Phyllis Hoynacky
Director of Events
954-227-4122
Phyllis.Hoynacky@marriott.com



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### Rehearsal Dinners

#### **Plated Dinners**

Plated Dinners include a Choice of Salad, Fresh Baked Rolls & Butter, Chef's Starch and Vegetables, Choice of Dessert, Coffee & Tea Service

**Crusted Chicken Breast** | \$44.00 per Person Corn & Balsamic Onion Crusted Chicken with a Port Wine Sauce

**Tuscan Salmon** | \$46.00 per Person Parmesan & Dill Crusted Salmon with Boursin Cream

**Roasted Prime Rib** | \$48.00 per Person Fresh Cut & Roasted to Perfection with a Cabernet Au Jus

**Dinner Buffet** | \$55.00 per Person

#### Salads I Select Three

Seasonal Greens with Dressings Caesar Salad Penne Pasta & Shrimp Salad Mediterranean Salad Corn, Crab & Black Bean Salad Avocado & Crab Salad

#### **Entrees I Select Two**

Chicken Cutlet Parmesan
Chicken Pecan
Chicken Francaise
Roasted Pork Loin
Skirt Steak with Chimi-Churi Sauce
Grilled Sliced Flank Steak
Grilled Flat Iron Steak, Au Poivre
Salmon with Dill Sauce
Coconut Mahi Mahi

#### Pasta Entrees I Select One

Vegetable Lasagna Meat Lasagna Tri Color Ravioli Pasta Primavera Tortellini Alfredo

#### Sides

#### Select One Vegetable, One Starch

Roasted Red Bliss Potatoes Roasted Garlic Mashed Potatoes Wild Rice Pilaf Potatoes Au Gratin Chef's Rice Blend Chef's Grilled Vegetables Seasonal Fresh Vegetable Medley

Fresh Baked Rolls Dessert Display Coffee & Tea





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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.





### Breezes Outdoor Geremony

Outdoor Ceremony Fee \$1000.00

Includes:

Theatre style seating with center aisle Riser with front steps Water Station

Ceremony Chair Covers - Additional \$4.50 per Chair



Indoor Ceremony Fee \$650.00



Theatre style seating with center aisle Riser with front steps Water Station

Ceremony Chair Covers - Additional \$4.50 per Chair







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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.



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# Dreams Afternoon Wedding Package includes the following:

Four Hour Deluxe Bar

One Hour Cocktail Reception with White Glove Passed Hors d'Oeuvres and Gourmet Cheese Display

Champagne Toast

Plated Luncheon

Cut & Serve Bride & Groom's own Wedding Cake At No Charge

Hotel Linens and Napkins (White, Ivory, or Black)

Chair Covers and Sashes

Specialty Linens Available at a Nominal Charge

Complimentary Room for the Bride and Groom on their Wedding Night

Discounted Room Accommodations for your Wedding Guests

Complimentary Self Parking

Discounted Internet at \$175.00 IF

**NEEDED** 

Service from 12:00pm – 4:00pm

(Lunch to be served before 2:00pm)



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### Dreams Afternoon Wedding Package

#### Four Hour Deluxe Bar

Smirnoff, Beefeater, Bacardi, J & B, Seagram's VO, Makers Mark Canadian Club, Jose Cuervo Gold Budweiser, Heineken, Miller Lite, Wines and Sodas Bartender Charge - \$125.00 for Four Hours

#### Passed Hors D'Oeuvres

White Glove Butler Service Based on Four Pieces Per Person (Select Four Choices)



Kosher Franks-n-Blanket Mushrooms Florentine Petite Beef Empanadas Sesame Breaded Chicken Spring Rolls with Asian Dip Sweet & Sour Meatballs Brie & Raspberry en Croute Hibachi Chicken Skewers Mini Chicken Quesadillas Spanakopitas Crab Stuffed Mushrooms Coconut Shrimp with Asian Dip

Crab Rangoons Cucumber & Bleu Cheese Canapés Petite Crab Cakes with Remoulade Sauce

Antipasto Skewers Caprese Skewers Smoked Chicken Salad in Phyllo Cups Assorted Petite Sandwiches Shrimp Cocktail Prosciutto & Melons Smoked Salmon & Asparagus Crabmeat Cordial Lobster & Mango Canapés Prosciutto Wrapped Asparagus Mini Beef Wellington Portobello Mushroom Purses Scallops Wrapped in Bacon

Assorted Mini Quiches

#### Gourmet Artisan Cheese Display

served with Crackers, French Bread & Fresh Fruit Garnish

\*Outdoor Cocktail Receptions are Subject to an Additional Set Up Fee of \$200.00



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**Salads** (Select One Choice)

#### **Traditional Caesar Salad**

Greens with Shaved Parmesan Cheese & Garlic Croutons

#### Wedge Salad

Crisp Iceberg Lettuce, Bleu Cheese Crumbles, Fresh Bacon Bits, Candied Walnuts, Bleu Cheese Dressing

#### Garden Salad

Mixed Greens with Tomatoes, Carrots, Cucumbers & Mushrooms with Assorted Dressings

#### Walnut Salad

Field Greens with Poached Pears, Stilton Cheese and Caramelized Walnuts, Sherry Thyme Vinaigrette

#### Mandarin Salad

Greens, Mandarin Oranges, Slivered Almonds, Craisins, Mushrooms & Cucumbers with Ranch Dressing & Balsamic Vinaigrette

#### Bistro Salad

Mixed Greens, Grilled Portobello, Sundried Tomato, Red Roasted Pepper & Feta Cheese with Balsamic Vinaigrette

#### Fresh Baked Rolls and Butter

Champagne Toast





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### Dreams Plated Lunch (Continued)

Plated Entrée (Please Select One)

Macadamia Nut Crusted Grouper with Champagne Roasted Red Pepper Sauce

Grilled Swordfish, Tempura Onion Ring and Mustard Peppercorn Sauce

Pan Seared Miso Salmon with Ponzu Sauce

Grilled Mahi Mahi with Teriyaki Blend

Seared Salmon with Thai Beurre Blanc or Dill Sauce

Coconut Crusted Chicken Apricot / Mango Glaze

**Oven Roasted Chicken Breast** 

with Sundried Tomato, White Wine and Chive Sauce

Breast of Chicken Picatta, Marsala, or Française

Appropriate Starch & Vegetable



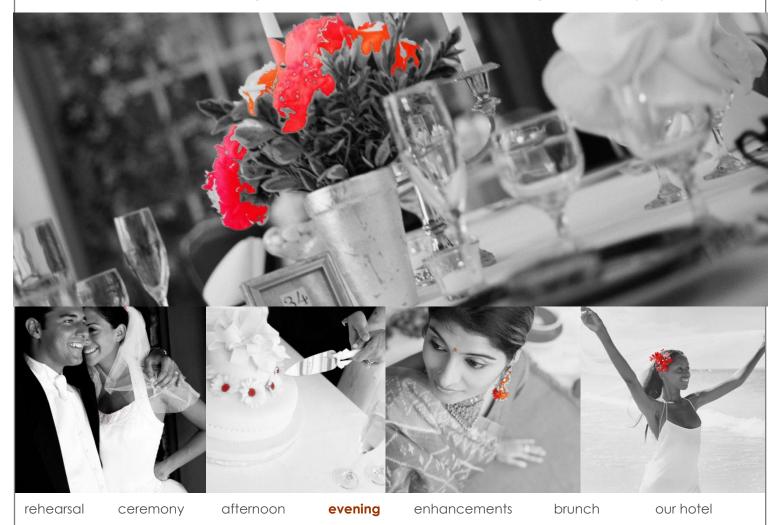


To Add: **Petite Filet Mignon** with Shitake Demi, Bernaise Sauce or Burgundy Gorgonzola Sauce \$14.00 per person

Bride will provide her own Wedding Cake - We Will Cut & Serve At No Charge Served with Coffee, Decaffeinated Coffee and Specialty Teas

\$76.95 Per Person





# experience with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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## Dreams Evening Wedding Package

#### Includes the following:

Five Hour Deluxe Bar

One Hour Cocktail Reception

with White Glove Passed Hors d'Oeuvres and Gourmet Cheese Display

Champagne Toast

Plated Duet Dinner

Cut & Serve Bride & Groom's own Wedding Cake At No Charge

House Linens and Napkins (White, Ivory, or Black)

Chair Covers and Sashes

Specialty Linens Available at a Nominal Charge

Complimentary Room for the Bride and Groom on their Wedding Night

Discounted Room Accommodations for your Wedding Guests

Complimentary Self Parking

Discounted Internet at \$175.00 if needed



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# Dreams Evening Wedding Package

#### Five Hour Deluxe Bar

Smirnoff, Beefeater, Bacardi, J & B, Seagram's VO, Makers Mark Canadian Club, Jose Cuervo Gold Budweiser, Heineken, Miller Lite, Wines and Sodas Bartender Charge - \$125.00 for Five Hours

#### Passed Hors D'Oeuvres

White Glove Butler Service Based on Six Pieces Per Person Select Four Choices:



Kosher Franks-n-Blanket Mushrooms Florentine Petite Beef Empanadas Sesame Breaded Chicken Spring Rolls with Asian Dip Sweet & Sour Meatballs Brie & Raspberry en Croute Hibachi Chicken Skewers Mini Chicken Quesadillas Spanakopitas Crab Stuffed Mushrooms Coconut Shrimp with Asian Dip

Crab Rangoons Cucumber & Bleu Cheese Canapés Petite Crab Cakes with Remoulade Sauce

Antipasto Skewers Caprese Skewers Smoked Chicken Salad in Phyllo Cups Assorted Petite Sandwiches Shrimp Cocktail Prosciutto & Melons Smoked Salmon & Asparagus Crabmeat Cordial Lobster & Mango Canapés Prosciutto Wrapped Asparagus Mini Beef Wellington Portobello Mushroom Purses Scallops Wrapped in Bacon

Assorted Mini Quiches

#### Gourmet Artisan Cheese Display

served with Crackers, French Bread & Fresh Fruit Garnish

\*Outdoor Cocktail Receptions are Subject to an Additional Set Up Fee of \$200.00



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### Dreams Plated Dinner

**Salads** (Select One Choice)

#### Traditional Caesar Salad

Greens with Shaved Parmesan Cheese & Garlic Croutons

#### Wedge Salad

Crisp Iceberg Lettuce, Bleu Cheese Crumbles, Fresh Bacon Bits, Candied Walnuts, Bleu Cheese Dressing

#### Garden Salad

Mixed Greens with Tomatoes, Carrots, Cucumbers & Mushrooms with Assorted Dressings

#### **Walnut Salad**

Field Greens with Poached Pears, Stilton Cheese and Caramelized Walnuts, Sherry Thyme Vinaigrette

#### **Mandarin Salad**

Greens, Mandarin Oranges, Slivered Almonds, Craisins, Mushrooms & Cucumbers with Ranch Dressing & Balsamic Vinaigrette

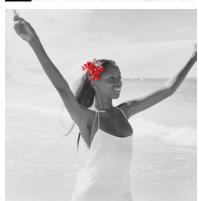
#### Bistro Salad

Mixed Greens, Grilled Portobello, Sundried Tomato, Red Roasted Pepper & Feta Cheese with Balsamic Vinaigrette

#### Fresh Baked Rolls and Butter

**Champagne Toast** 







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### Dreams Plated Dinner (Continued)

**Duet Entrée** (Please Select Two)

#### Macadamia Nut Crusted Grouper

with Champagne Roasted Red Pepper Sauce

**Grilled Swordfish**, Tempura Onion Ring and Mustard Peppercorn Sauce

Pan Seared Miso Salmon with Ponzu Sauce

Grilled Mahi Mahi with Teriyaki Blend

Seared Salmon with Thai Beurre Blanc or Dill Sauce

Coconut Crusted Chicken Apricot / Mango Glaze

Oven Roasted Chicken Breast

with Sundried Tomato, White Wine and Chive Sauce

Breast of Chicken Picatta, Marsala, or Française

Appropriate Starch & Vegetable





To Add: **Petite Filet Mignon** with Shitake Demi, Bernaise Sauce or Burgundy Gorgonzola Sauce \$14.00 per person

Bride will provide her own Wedding Cake - We Will Cut & Serve At No Charge Served with Coffee, Decaffeinated Coffee and Specialty Teas

\$89.95 Per Person



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# Joy Evening Wedding Packages

#### Include the following:

Five Hour Deluxe Bar

One Hour Cocktail Reception

with White Glove Passed Hors d'Oeuvres and Farmer's Market Display

Champagne Toast

Plated Dinner, Dinner Buffet, or Buffet Action Stations

Cut & Serve Bride & Groom's own Wedding Cake At No Charge

House Linen and Napkins (White, Ivory, or Black)

Chair Covers and Sashes

Specialty Linens Available at a Nominal Charge

Complimentary Room for the Bride and Groom on their Wedding Night

Discounted Room Accommodations for your Wedding Guests

Complimentary Self Parking

Discounted Internet at \$175.00 if needed





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# Joy Evening Wedding Packages

#### Five Hour Deluxe Bar & Champagne Toast

Smirnoff, Beefeater, Bacardi, J & B, Seagram's VO, Makers Mark Canadian Club, Jose Cuervo Gold Budweiser, Heineken, Miller Lite, Wines and Sodas Bartender Charge - \$125.00 for Four Hours

Premium Upgrade ~ Additional \$15.00 Per Person Featuring Grey Goose Vodka, Captain Morgan, Johnnie Walker Black, Crown Royal, Jack Daniels, & Tanqueray

#### One Hour Unlimited Hors D'Oeuvres

White Glove Butler Service (Select Six Choices)



Kosher Franks-n-Blanket Mushrooms Florentine Petite Beef Empanadas Sesame Breaded Chicken Spring Rolls with Asian Dip Sweet & Sour Meatballs Brie & Raspberry en Croute Hibachi Chicken Skewers Mini Chicken Quesadillas Spanakopitas Crab Stuffed Mushrooms Coconut Shrimp with Asian Dip Crab Rangoons

Cucumber & Bleu Cheese Canapés

Assorted Mini Quiches **Antipasto Skewers** Caprese Skewers Smoked Chicken Salad in Phyllo Cups Assorted Petite Sandwiches Shrimp Cocktail Prosciutto & Melons Smoked Salmon & Asparagus Crabmeat Cordial Lobster & Mango Canapés Prosciutto Wrapped Asparagus Mini Beef Wellington Portobello Mushroom Purses Scallops Wrapped in Bacon Petite Crab Cakes with Remoulade Sauce

#### Farmer's Market Display

Fresh Sliced Tropical Fruit with Assorted Artisan Cheese Display and Vegetable Crudités with Dips and an Assortment of Crackers

\*Outdoor Cocktail Receptions are Subject to an Additional Set Up/Fee of \$200.00

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**Salads** (Select One Choice)

#### **Traditional Caesar Salad**

Greens with Shaved Parmesan Cheese & Garlic Croutons

#### Wedge Salad

Crisp Iceberg Lettuce, Bleu Cheese Crumbles, Fresh Bacon Bits, Candied Walnuts, Bleu Cheese Dressing

#### Garden Salad

Mixed Greens with Tomatoes, Carrots, Cucumbers & Mushrooms with Assorted Dressings

#### Walnut Salad

Field Greens with Poached Pears, Stilton Cheese and Caramelized Walnuts, Sherry Thyme Vinaigrette

#### Mandarin Salad

Greens, Mandarin Oranges, Slivered Almonds, Craisins, Mushrooms & Cucumbers with Ranch Dressing & Balsamic Vinaigrette

#### Bistro Salad

Mixed Greens, Grilled Portobello, Sundried Tomato, Red Roasted Pepper & Feta Cheese with Balsamic Vinaigrette

#### Fresh Baked Rolls and Butter

Champagne Toast







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### Joy Plated Dinner (Continued)

#### **Entrees**

(Select One Choice)

Corn & Balsamic Onion Crusted Chicken with a Port Wine Sauce \$95.95

Chicken Wellington with a Cabernet Wine Sauce \$95.95

Herb Seared Chicken with Oven Dried Tomato and Chive White Wine Sauce \$95.95

Breast of Chicken Oscar with Fresh Crabmeat, Asparagus Spears and Hollandaise \$97.95

Baked Snapper with Artichokes and Mushrooms \$97.95

Calypso Grouper with Pineapple Butter Sauce \$97.95

Feta & Spinach Crusted Salmon with Kalamata Olive Lemon Sauce \$97.95

Mixed Nut Crusted Snapper with an Orange Beurre Blanc \$97.95

Mahi Mahi Marinated in Lime with a Tropical Fruit Salsa \$94.95

Roast Prime Rib of Beef with Cabernet Au Jus and Fresh Horseradish \$99.95

Filet Mignon with a Shiitake Demi Glace \$111.95

Grilled New York Strip Steak with Gorgonzola Crust & Bourbon Mushroom Sauce \$111.95

Rack of Lamb with Fresh Rosemary Mint Sauce \$111.95

Vegetarian, Vegan, and Gluten-Free Available Upon Request All Dinners are Served with Seasonal Vegetables, Potato, Rice or Pasta & Freshly Baked Rolls with Butter, Served with Coffee, Decaffeinated Coffee and Specialty Teas

> Bride Will Provide Her Own Wedding Cake We Will Cut & Serve At No Charge







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## Joy Plated Dinner (Continued)

#### **Duet Entrees**

Chicken Breast Topped with Creamy Spinach & Melted Provolone Cheese & Mahi Mahi with Key Lime Herb Aioli \$97.95

Corn & Balsamic Onion Crusted Chicken with Port Wine Sauce & Petite Filet Mignon with Shiitake Demi Glace \$111.95

Petite Filet Mignon with Roasted Shallot Sauce & Seared Salmon Fillet with Red Pepper Coulis \$111.95

Petite Filet Mignon & Coconut Crusted Mahi Mahi with Tropical Salsa \$111.95

Petite Filet Mignon with Cabernet Peppercorn Sauce & Garlic Shrimp Scampi with Lemon Beurre Blanc \$115.95

Petite Filet Mignon with Shiitake Demi Glace & Crab Stuffed Shrimp \$115.95

Petite Filet Mignon & Chilean Sea Bass with Champagne Citrus Beurre Blanc \$125.95

Vegetarian, Vegan, and Gluten-Free Available Upon Request All Dinners are Served with Seasonal Vegetables, Potato, Rice or Pasta & Freshly Baked Rolls with Butter, Served with Coffee, Decaffeinated Coffee and Specialty Teas

> Bride Will Provide Her Own Wedding Cake We Will Cut & Serve At No Charge







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#### Salad Station (Select Two)

Traditional Caesar Salad Grilled Vegetable & Mozzarella Antipasto
Avocado & Crab Salad Marinated Tomatoes, Cucumbers & Onions
Seafood Salad Mixed Field of Greens with Assorted Dressings
Greek Salad with Feta Cheese & Oregano-Mint Vinaigrette

#### Carving Station (Select One Choice)

Roast Baron of Beef Whole Tom Turkey with Cranberry Chutney
Roast Pork Tenderloin Prime Rib of Beef Au Jus with Horseradish Sauce
Steamed Ship - Round Beef (Min. 100ppl)
NY Strip Additional \$5.00 per person
Tenderloin of Filet \$18.95.00 per person
Chef Charge - \$100.00

#### Entrees (Select Two Choices)

Chicken Marsala
Chicken Francaise
Chicken Wellington
Chicken Cordon Bleu
Corn Crusted Chicken

Chicken Marsala
Snapper Francaise
Pan Seared Tilapia
Stuffed Fillet of Sole
Coconut Crusted Mahi Mahi

#### Pasta (Select One Choice)

Penne Pasta, Pasta Primavera, Tortellini Alfredo, Vegetable Lasagna, Cashew Stir Fry (Vegan)

Includes Wild Rice Pilaf, Parslied Red Roasted New Potatoes & Vegetable Du Jour, Freshly Baked Rolls & Creamy Butter Coffee, Decaffeinated Coffee and Specialty Teas

> Bride Will Provide Her Own Wedding Cake We Will Cut & Serve At No Charge

#### Dessert Enhancements (Select One Choice)

Trio Sorbet Almond Basket with Fresh Berry \$5.00

Tuxedo Ice Cream Tartuffo with Whipped Cream & Berry Garnish \$5.95

Sampler Plate of Mini Éclair, Fruit Tart & Napoleon \$6.95

\$109.95 Per Person





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## Joy Action Stations Buffet

#### Salads

(Pre-Set with Fresh Baked Rolls & Butter, Select One Choice)

Mandarin Salad with Greens, Mandarin Oranges, Slivered Almonds, Craisins, Mushrooms & Cucumbers with Raspberry & Balsamic Vinaigrettes

Traditional Caesar Salad with Greens with Parmesan Cheese & Garlic Croutons

Garden Salad with Mixed Greens with Mushrooms, Tomatoes, Carrots, Cucumbers, and Assorted Dressings

#### Carving Station (Select One Choice)

Carved to Order Roast Baron of Beef, Whole Tom Turkey, Pastrami, Corned Beef, Roasted Baron of Beef, or London Broil Served with Silver Dollar Rolls and Condiments, Garlic Mashed Potatoes and Assorted Grilled Vegetables

#### **Enhancements:**

Salmon en Croûte \$14.95 per person

Tenderloin of Beef \$18.95 per person

#### **Seafood Station**

Assorted Grilled Fish of Salmon, Grouper, Mahi Mahi Served with Tropical Salsa, Dill, & Maple Glace

#### Taste of Italy Station \*

Bowtie & Penne Pastas with Alfredo & Marinara Sauce, Julienne of Vegetables, Mushrooms, Olive Oil, Parmesan Cheese & Fresh Baked Garlic Sticks

#### Stir-Fry Station\*

Marinated Beef & Chicken Cooked to Order with Fresh Asian Vegetables, Lo Mein Noodles & Fried Rice, Take-Out Cartons and Chopsticks

Coffee, Decaffeinated Coffee and Specialty Teas

Bride Will Provide Her Own Wedding Cake We Will Cut & Serve At No Charge

> \$125.00 Per Person \*Chef Charge - \$100.00





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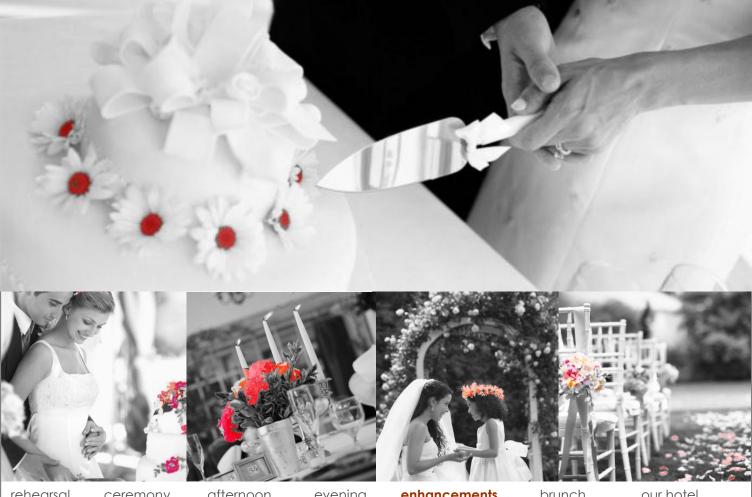
# Ethnic Weddings

The Fort Lauderdale Marriott Coral Springs has hosted countless Ethnic Weddings with intimate settings to majestic celebrations of up to 600 guests. Needless to say, our staff is highly experienced with the customs, traditions, and the needs of an Ethnic Wedding.

Please contact Phyllis Hoynacky, Director of Events, at (954) 227-4122 or Phyllis. Hoynacky@Marriott.com for more details and to set up an appointment.







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# unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.







### Enhancements

Flat Bread Pizza Display | \$14.00 Per Person Tomato, Mozzarella and Fresh Basil, Caramelized Onions, Cilantro, Goat Cheese, Asian Pesto, Thai Grilled Chicken, Scallions, and Lemongrass with Barbeque Sauce

New York, New York | \$14.00 Per Person Smoked Salmon, White Fish Salad, Gefilte Fish, Mini Rubens, Stuffed Cabbage, Chopped Liver, & Cream Cheese with Mini Bagels & Rye Breads

Sushi | \$14.00 Per Person A Variety of Hand Rolled Sushi and Sashimi with Soy Sauce, Ginger & Wasabi (4pcs per person)

Raw Bar | Market Price
Oysters, Clams, Shrimps & Crab Claws
Served with Cocktail Sauce & Lemons

Sliders & Fries Station | \$16.00 Per Person Beef Sliders with Lettuce, Tomato, & Cheddar Cheese Buffalo Chicken Sliders with Bleu Cheese Crumbles Mini Crab Cake BLT's Fries with Seasoned Salt & Sweet Potato Fries

Cheese Fondue Fountain | Market Price Broccoli, Carrots, Celery, Cauliflower, Bell Peppers Mushrooms, Sliced Apples, Bunches of Grapes, Strawberries, Pear Slices, and Crusty Bread Pieces (Station Attendant required)

Station Attendant Chef Charge | \$125.00 Each







### Enhancements

#### Pasta Action Station | \$15.00 Per Person

Bowtie & Penne Pastas with Grilled Chicken, Alfredo & Marinara Sauce, Roasted Garlic, & Julienne of Vegetables, Mushrooms, Olive Oil, Parmesan Cheese & Fresh Baked Garlic Sticks

#### Fajita Action Station | \$15.00 Per Person

Marinated Flank Steak or Chicken with Guacamole, Shredded Cheese, Onions, Sautéed Peppers, Tomatoes, Chiles, Salsa & Flour Tortillas

#### **Stir-Fry Action Station** | \$16.00 Per Person

Marinated Beef & Chicken Cooked to Order with Asian Vegetables Accompanied by White Rice, Lo Mein Noodles, Spring Rolls & Fortune Cookies

Yukon Mashed Potato & Sweet Potato Martini Bar | \$11.00 Per

Person Warm Creamed Potatoes served with Bacon Bits, Sour Cream and Assorted Grated Cheese, Sautéed Mushrooms & Onions

Mashed Yams prepared with Chipotle Butter, Brown Sugar & Marshmallows served in Martini Glass

Classic Steak Diane Station | \$20.00 Per Person

Beef Tenderloin Sautéed with Shallots & Mushroom Cream Sauce

#### Carving Station | \$14.00 Per Person

(Please Select One)

Roasted Turkey Breasts, Pastrami, Corned Beef, Roast Baron of Beef, London Broil, or Roast Pork Tender Loin
Carved to Order with Silver Dollar Rolls & Condiments

#### **Enhancement Stations:**

Salmon en Croûte | \$16.00 per person Tenderloin of Beef | \$20.00 per person Action & Carving Stations Chef Charge | \$125.00 Each







### Dessert Enhancements

Viennese Table | \$15.95 Per Person A Lavish Assortment of Cakes, Pies, Tortes, Miniature Italian Pastries, Petit Fours & Sliced Fruit Display Chocolate Fountain with Accompaniments

Bananas Foster & Cherries Jubilee | \$8.95 Per Person Choice of Sliced Bananas Delicately Sautéed or Bing Cherries Delicately Flambéed in Grand Marnier & Rum Served Over Haagen-Dazs Vanilla Bean Ice Cream Attendant Charge – \$125.00

**Sundae Bar** | \$7.95 Per Person Vanilla and Chocolate Haagen-Dazs Ice Cream with Coconut, Jimmies, Crushed Heath Bar, Mini M&M's, Mini Marshmallows, Coated with Hot Fudge, Caramel or Strawberry Syrups, Topped with Whipped Cream and Cherries

Café ala Carte | Market Price
Flavored Coffee, Cappuccino & Espresso
Made to Order Topped with Whipped Cream, Cinnamon
and Sweetened with Sugar Swizzle Sticks

Chocolate Fondue Fountain | Market Price
Dip a Sumptuous & Delectable Array of Treats such as
Strawberries, Pineapple, Bananas, Marshmallows, Cream Puffs,
Pretzel Sticks, & Rice Krispie Treats into a Warm Curtain of
Absolutely Decadent Dark, Milk or White Chocolate

#### **Additional Desserts:**

Sampler Plate of Mini Éclair, Fruit Tart & Napoleon | \$8.95 Per Person Tuxedo Ice Cream Tartuffo on Painted Plate with a Dollop of Whipped Cream & Berry Garnish | \$8.95 Per Person Trio Sorbet Martini with Fresh Berries | \$8.95 Per Person





# 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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# Wedding Brunch Package

#### **PACKAGE INCLUDES:**

LIMITED FOUR HOUR BAR WITH CHAMPAGNE TOAST Unlimited Mimosas, Bloody Mary's, Screwdrivers, Wine and Assorted Soft Drinks (Bartender Charge - \$125.00)

Champagne Toast

A Delectable Brunch Buffet

Cut & Serve Bride & Groom's own Wedding Cake At No Charge

Hotel Linens and Napkins (White, Ivory, or Black)

Chair Covers and Sashes

Specialty Linens Available at a Nominal Charge

Complimentary Room for the Bride and Groom on their Wedding Night

Discounted Room Accommodations for your Wedding Guests







### Wedding Brunch Buffet

#### **OMELET STATION**

Eggs/Egg Whites Made to Order with Choice of Ham, Cheese, Spinach, Peppers, Onions, Tomatoes, Mushrooms, Bacon Bits & Smoked Salmon

Chef Charge - \$125.00

#### **ENTRÉES**

Fresh Sliced Seasonal Fruit Display Sliced Nova Scotia Salmon Platter with Sliced Tomatoes, Onions & Capers White Fish Salad

Fresh Bagels and Assorted Cream Cheeses
Mini Danish, Muffins, Croissants and Coffee Cakes
Cheese Blintzes with Hot Blueberry Sauce
Potato Pancakes with Apple Sauce and Sour Cream on the Side
Breast of Chicken with Banana Rum Sauce
Rice & Vegetable Du Jour

#### **PASTA STATION**

Bowtie and Penne Pastas with Alfredo and Marinara Sauce, Roasted Garlic & Julienne Vegetables, Mushrooms, Olive Oil, Parmesan Cheese & Bread Sticks Caesar Salad with Toasted Croutons Chef Charge - \$125.00

DESSERT (Served to Guests)
Tuxedo Ice Cream Tartuffo on Painted Plate,
with a Dollop of Whipped Cream & Berry Garnish
Served with Coffee, Decaffeinated Coffee and Specialty Teas

\$78.95 Per Person

(Minimum Of 40 Guests. If Less than 40 Guests, a \$5.00 Per Person Surcharge will be Added)



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### Thank You Breakfast & Brunch

#### Sunshine Breakfast Buffet | \$28.00

Florida Fresh Orange Juice
Assorted Breakfast Juices
Sliced Fresh Fruit Display
Scrambled Eggs
Crisp Bacon Strips & Sausage Links
Golden Brown Breakfast Potatoes
Assortment of White, Wheat, Cinnamon-Raisin, & Banana Breads
Coffee & Hot Teas

#### Lox, Stock & Bagel Brunch | \$40.00

Florida Fresh Orange Juice & Assorted Juices

Assorted Breakfast Pastries, Muffins & Coffee Cakes
Fresh Sliced Seasonal Fruit Display
Sliced Nova Scotia Salmon Platter with Sliced Tomatoes & Onions
Fresh Bagels with Cream Cheese
White Fish Salad
Cheese Blintzes with Warm Blueberry Sauce
Potato Pancakes with Apple Sauce & Sour Cream on the Side
Omelet Station: Eggs/Egg Whites Made to Order by a Chef, with Spinach,
Mushrooms, Peppers, Onions, & Cheese Fillings
Coffee & Hot Tea



#### **Enhancements:**

Mimosas, Bloody Mary's & Screwdrivers | \$85.00 per Gallon Shrimp Cocktail Display \$ Market Price Pasta Station | \$15.00 per Person Omelet Station | \$8.00 per Person Waffle Station/Pancake Station | \$12.00 per Person \*\$125.00 Attendant Fee Required for Stations

(Minimum Of 30 Guests. If Less than 30 Guests, a \$5.00 Per Person Surcharge will be Added) Buffet prices are based on 2-hour service. There is an additional Set up Fee of \$200.00 for Outdoor Functions.

All Pricing is subject to a 24% Service Charge and 6% Sales Tax (Subject to change without notice)

(Station Attendant required at \$125.00)



#### rehearsal afternoon enhancements brunch ceremony evening

#### our hotel

### romance

### and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered 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 wedding.



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## Group Rate for Wedding Guest s

If you have a number of Wedding Guests who are attending your special occasion, we offer discounted room rates for blocks of 10 rooms or more. Our Sales Department will be delighted to set up a group block of guestrooms for your Out-of-Town Guests. For individual reservations, please call 800-311-8018.

### Heron Bay Golf Club

You do not need to be a member of the Heron Bay Golf Club to hit the driving range or play on 18 holes of championship greens. During their stay with us, your Wedding Guests can take advantage of preferred Greens Fees at the Heron Bay Golf Club, just steps away from the hotel. To make Tee Off Times and to find out about rates, call 954-796-2000.



# Hward Winning Staff

The Fort Lauderdale Marriott Coral Springs Sales Team was awarded as Marriott's #1 Sales Team in the USA for two consecutive years in 2011 and 2012. Since 2010, our entire Event Staff has consistently ranked among the top 20 out of more than 300 Marriott Hotels, Resorts & Suites in Event Satisfaction. Rest assured, our Award Winning Team is here to assist you with making your special day a

Brilliant Event

