

SETTINGS BY US, INSPIRED BY YOU.

HUTCHINSON ISLAND MARRIOTT BEACH RESORT & MARINA

555 NE OCEAN BOULEVARD, STUART, FL 34996
T 772.225.7138 F 772.225.7131
MARRIOTTHUTCHINSONISLAND.COM



LET US BRING YOUR SPECIAL
DAY TO LIFE

AT THE HUTCHINSON ISLAND
MARRIOTT BEACH RESORT &
MARINA. OUR EXPERTS WILL
GO ABOVE AND BEYOND TO
MAKE YOUR VISION, YOUR
TASTES, YOUR DREAMS COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER THAT EXCEEDS
EVERY EXPECTATION.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, HUTCHINSON ISLAND MARRIOTT BEACH RESORT & MARINA WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

ACCOMMODATIONS & RECREATION

ACCOMMODATIONS

Ideally situated on an island oasis, our hotel places you on the marina, approximately a quarter mile from the beach, while our upgraded Sandpiper Tower suites feature a pristine beachfront location, separate from the main hotel grounds. Sleep soundly on our plush beds with custom duvets and fluffy pillows. Our 224 guest rooms and 50 suites, most with private balconies, feature plush bedding, high-speed wireless internet access and plug-in technology, premium cable and 32-inch flat-screen TVs for in-room entertainment.

RESORT POOLS

Our Main Hotel pool deck is the hub of activity, with poolside events, comfortable chaise lounges, Adirondack chairs and communal seating around fire pits. For a more relaxing atmosphere, don't miss our pool at the ocean front Sandpiper Tower, featuring a lower deck nestled in the dunes with swaying hammocks and covered cabanas. Both offer a bar and grill with poolside food and beverage service. The lap pool at The Ocean Club is located at the Fitness Center and Tennis Pro Shop in the center of the resort and offers an extended workout to your fitness routine.

BEACH

Just a quarter mile from the Main Hotel, the aquamarine waters of the Atlantic Ocean welcome you with soft breezes and rolling surf. Stay at the Sandpiper Tower for an ocean front experience or hop the resort's electric buggy for a day filled with sun and sand. Beach chairs and umbrellas are available for rent, as are beach front watersports.

PARKING

The resort offers complimentary self-parking for all drive-in wedding guests.

GOLF

Enjoy a friendly round of golf on an unpretentious, fun course. Play among palm-lined fairways, Florida wildlife's natural habitats and a good bit of water. Don't forget to read the grain on that Bermuda grass. If you are in need of some tips, our resident pro, Joe Ryan, is happy to assist. From junior programs to the aspiring golf professional we offer a range of instruction to assist players of all levels. Don't have the time? Just play the front nine! Don't miss teeing off on holes 2 and 3, offering impressive riverfront views.

TENNIS

What would a vacation be without a little competition among family? Everyone can enjoy the game with our custom Nova'Pro turf courts. The soft surface allows for great traction, excellent ball response and increased player comfort. Learn the game or hone your skills with our on-site tennis pros. With over a dozen courts, we can help you organize a family tennis tournament.

WATERSPORTS & ACTIVITIES

With 200 acres surrounded by miles of water, it's no surprise The Hutchinson Island Marriott Beach Resort & Marina has the best watersport activities in town. From paddle boarding to kayaking the mangroves, Treasure Coast Paddle offers a variety of non-motorized activities the whole family will enjoy. When you are ready to head out and cover more territory, Jet Ski and boat rentals are also available at our resort Marina. Up for adventure? Rent a bike and explore Hutchinson Island. Taste the salty air as you ride along the Treasure Coast, dipping into local eateries and discovering local experiences along the way.



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"
IN THE PERFECT SETTING AT HUTCHINSON ISLAND MARRIOTT BEACH RESORT & MARINA.
WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE
THE FAIRYTALE BEGINNING TO YOUR
HAPPILY EVER AFTER.

BEFORE THE RECEPTION

ITALIAN DINNER

\$47.95++ PER PERSON

Tomato, Red Onion & Mozzarella Platter

Caesar Salad

Grilled Balsamic Vegetable Platter

Warm Rolls and Butter

SELECTION OF THREE ENTRÉES

Sliced of New York Strip Barolo *Price May Increase if Chosen*, Mediterranean Chicken, Chicken Tuscan, Baked Fresh Catch Fish with Sicilian Olives, Roasted Peppers and Tomatoes, Lasagna, Penne Primavera, and Rigatoni with Grilled Italian Sausage, Onions and Roasted Peppers

SERVED WITH

Rosemary & Olive Roasted Potatoes

Green Beans with Shallots and Roasted Red Peppers

DESSERTS

Tiramisu, Italian Cream Layer Cake, Biscotti

Lemonade and Iced Tea

PICNIC ON THE BAY

\$47.95++ PER PERSON

ASSORTMENT OF COLD SALADS

Field Green Salad with Assorted Dressings, Tidewater Coleslaw, Red Bliss Potato Salad, Tortellini Pasta Salad

ENTRÉES

(SELECT THREE)

Shredded Barbequed Pork

Barbecued Pork Ribs

Barbecued Chicken Breast

Chicken or Beef Fajitas

SERVED WITH

Clam Chowder, Corn on the Cob, Bourbon Baked Beans, Rosemary and Parmesan Crusted Potato Wedges, Corn Bread, Warm Rolls and Butter, Sliced Watermelon

DESSERTS

Raspberry Swirl Cheesecake, Deep Dish Apple Tart, Black Forest Cake

Lemonade and Iced Tea

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 30 guests. If the number of guests falls below, additional charges may apply

BEFORE THE RECEPTION (CONTINUED)

HAWAIIAN LUAU

\$42.95++ PER PERSON

ASSORTMENT OF COLD SALADS

Mixed Greens with Raspberry Vinaigrette Dressing

Cole Slaw with Pineapple

Tropical Fruit Salad

ENTRÉES

Chicken Teriyaki

Grilled Mahi Mahi with Tropical Fruit Salsa

SERVED WITH

Vegetable Medley

Polynesian Fried Rice

Freshly Baked Rolls and Butter

DESSERTS

Pineapple Cake, Key Lime Pie, Lemon Mist Cake

Lemonade and Iced Tea

HAVANA NIGHTS

\$40.95++ PER PERSON

BLACK BEANS & CUBAN RICE BAR

Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeño Peppers and Pico de Gallo

HOT SELECTIONS

Mojo Pulled Pork with Accompaniments

Beef Empanadas

Miniature Cuban Sandwiches

SERVED WITH

Fried Plantain Chips with Fresh Fruit Salsa

DESSERTS

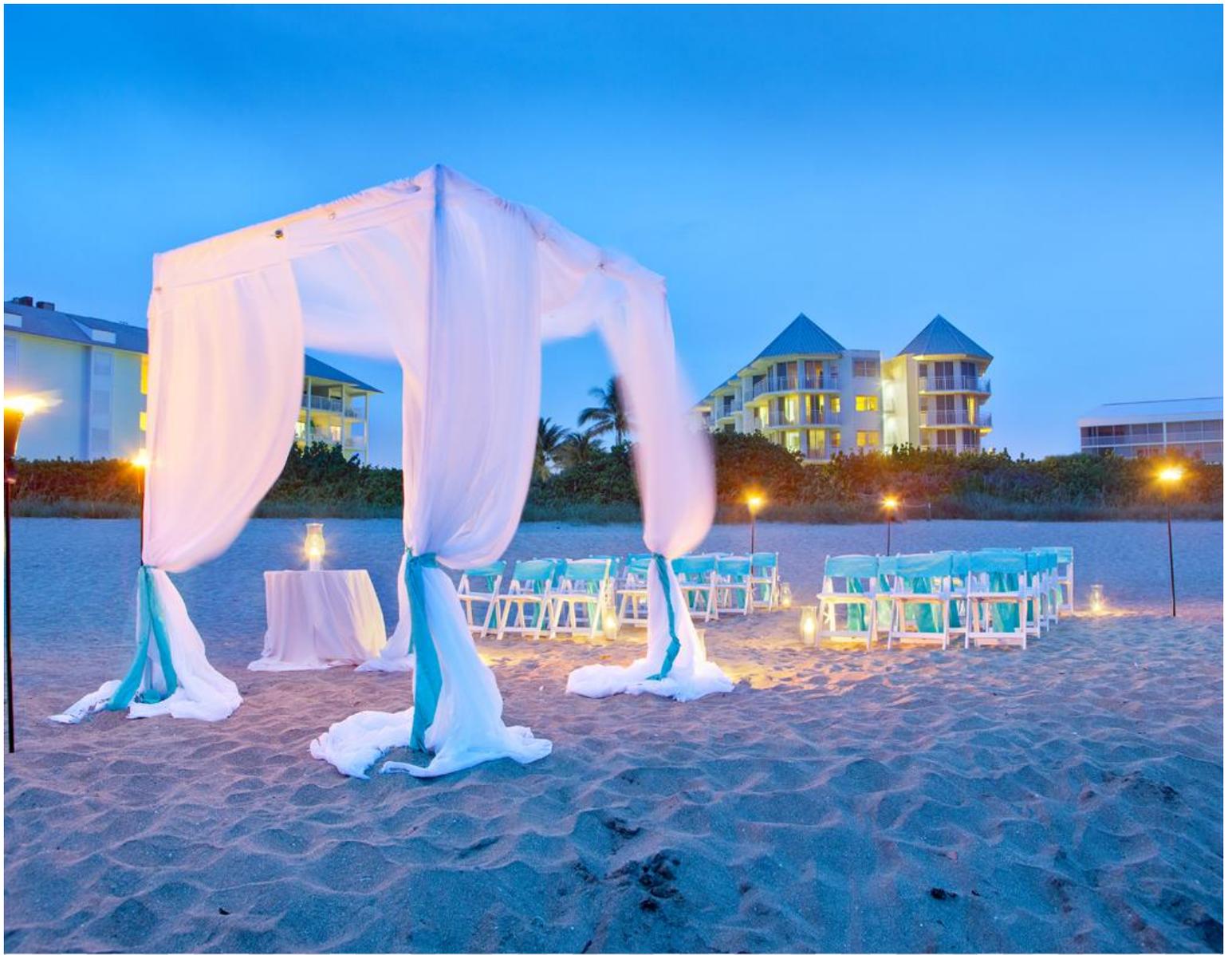
Mini Pastries

Lemonade and Iced Tea

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 30 guests. If the number of guests falls below, additional charges may apply



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES
FOR THE PERFECT BACKDROP TO YOUR "I DOS."

CEREMONY LOCATIONS

COVERED PATIO RENTAL

Accommodate up to 180 Guests

2 – 30 ATTENDEES | \$500

31 – 70 ATTENDEES | \$675

71 – 100 ATTENDEES | \$850

101 – 150 ATTENDEES | \$1,150

151 – 200 ATTENDEES | \$1,450

Ceremony packages fees include:

White Padded Folding Chairs

White Garden Arch or Bamboo Arch

Set Up and Breakdown

Clean Up and Raking of Beach Ceremony Site

Back Up Space – inclement Weather

Water Station

LOWER DECK RENTAL

Accommodate up to 200 Guests

2 – 30 ATTENDEES | \$500

31 – 70 ATTENDEES | \$675

71 – 100 ATTENDEES | \$850

101 – 150 ATTENDEES | \$1,150

151 – 200 ATTENDEES | \$1,450



BEACH CEREMONY RENTAL

No Minimum or Maximum amount of Guests

2 – 30 ATTENDEES | \$600

31 – 70 ATTENDEES | \$775

71 – 100 ATTENDEES | \$950

101 – 150 ATTENDEES | \$1,250

151 – 200 ATTENDEES | \$1,550

OSPREY TERRACE RENTAL

Accommodate up to 60 Guests

2 – 30 ATTENDEES | \$500

31 – 70 ATTENDEES | \$675

71 – 100 ATTENDEES | \$850

101 – 150 ATTENDEES | \$1,150

151 – 200 ATTENDEES | \$1,450

CLUB DECK RENTAL

Accommodate up to 80 Guests

2 – 30 ATTENDEES | \$550

31 – 70 ATTENDEES | \$725

71 – 100 ATTENDEES | \$900

101 – 150 ATTENDEES | \$1,200

151 – 200 ATTENDEES | \$1,500

* Ask the Catering Manager about enhancement options

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

BRIDAL HOLDING ROOM MENU

Banquet Room to be Used for the Bridal Party to Utilize

BREAKFAST

\$15.00 ++ PER PERSON

Muffins, Danishes, Bagels
Regular and Low Fat Cream Cheese
Sliced Fruit
Coffee and Tea
Orange and Apple Juice
Water Bottles

BREAKFAST

\$10.95 ++ PER PERSON

(Choose One)

Entrée

Sausage & Egg Breakfast Burrito
Coffee and Tea
Orange and Apple Juice
Water Bottles

Egg & Cheese Croissant
Served with Fresh fruit Salad and Assorted Muffins
Coffee and Tea
Orange and Apple Juice
Water Bottles

LUNCH

\$21.00++ PER PERSON

Platter of Assorted Wraps
Individual Bagged Chips
Sliced Fruit
Coffee and Iced Tea
Water Bottles



Does not include room charge.

Food service for 1 hour, beverage service up to 4 hours.

No outside food or beverage allowed.

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF
EVERYTHING SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

WEDDING PACKAGE INCLUSIONS

ALL MENU PACKAGES INCLUDE THE FOLLOWING:

Attractive Centerpieces and Linens

A Head Table or Sweetheart Table

Complimentary Gift Table, Place Card Table and Cake Table

White Glove Butler Service

Overnight Stay for the Bride and Groom with Breakfast

Preferred Pricing of Accommodations for Your Guest Rooms

Marriott Rewards Points (3 points per dollar before tax and service charge)



Our Wedding Catering Manager will be pleased to custom design a package to fit your special needs.

RECEPTION BUFFET PACKAGE

MINIMUM OF 50 PEOPLE

Herb Rotini Salad with Sundried Tomato Pesto
Red Onion, Cucumber and Tomato Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmesan
Fresh Field Green Salad with Assorted Dressing

ENTRÉE

(SELECT THREE)

Sliced Roast Strip Sirloin Merlot Demi Glaze
Fresh Catch Fish with Tropical Fruit Salsa
Chicken Piccata
Chicken Rosemary with Red Currant Glaze
Tortellini Alfredo
Penne Primavera Pomodori
Chicken Marsala

Roasted Red Potatoes
Wild and Long Grain Rice
Chef's Choice of Fresh Vegetable

Coffee, Tea, Decaffeinated Coffee and Freshly Brewed Iced Tea



Add an Additional \$10.00++ per person* to any of the Wedding Packages

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests.

SILVER MENU PACKAGE

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION (SELECT THREE)

Assorted Canapés
Spanakopita
Genoa Salami, Dijon Crème
Pear and Brie with Almond
Vegetable Spring Rolls
Bruschetta Pomodoro
Raspberry and Brie in Phyllo
Coconut Shrimp
Chicken & Pineapple Brochettes

Three Pieces Per Person

SALAD (SELECT ONE)

Classic Caesar, Garlic Croutons and Shaved Parmesan
Tossed Garden Salad, with Dressing Selection
Caprese Salad, Mozzarella, Onion, Beefsteak Tomatoes with Bleu Cheese Crumbles

ENTRÉE (SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Chicken Piccata, Chicken Breast Seasoned and Seared, Lemon Beurre Blanc
Chicken Mediterranean, Marinated Boneless Chicken Breast, Sun-Dried Tomato Pesto, Roasted Red and Yellow Peppers, Melted Mozzarella Cheese
Grilled Fresh Catch, Grilled Mahi-Mahi with Lemon Chive Aioli, Tropical Fruit Salsa
Parmesan Crusted Swordfish, Center Cut Swordfish Steak, Shaved Reggiano Parmesan Cheese

\$54.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply.

THE EMERALD

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION (SELECT THREE)

Genoa Salami, Dijon Crème
Bruschetta Pomodoro
Miniature Quiche
Vegetable Spring Rolls
Assorted Cold Canapés
Franks in Puff Pastry
Miniature Sausage Pizza
Chicken Quesadillas

Three Pieces Per Person

SALAD (SELECT ONE)

Mediterranean Salad, Olives, Feta, and Lemon Parsley Vinaigrette
Mesculin Salad, Apples, Goat Cheese
Tossed Garden Salad, with Dressing Selection
Baby Wedge Salad, a Wedge of Iceberg Lettuce with Bleu Cheese Crumbles, Bacon, and Balsamic

ENTRÉE (SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Chicken Marsala, Sautéed Wild Mushrooms, Marsala Wine Sauce
Chicken Milanese, Seasoned Herb-Crusted Chicken, Lemon Cream Sauce
New York Sirloin, Herb and Dejon Crusted with Cabernet Sauce
Scaloppini of Pork Marsala, Sautéed Wild Mushrooms, Marsala Wine Sauce

\$75.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax
Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply.

GOLD MENU PACKAGE

1-HOUR UNLIMITED OPEN BAR

SERVING PREMIUM MIXED DRINKS, DOMESTIC BEER AND WINE AND ASSORTED FOUNTAIN BEVERAGES

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION

(SELECT FOUR)

Asparagus Wrapped in Prosciutto

Smoked Salmon Pinwheels

Belgian Endive with Crab Mousse

Pear and Brie with Almond

Vegetable Spring Rolls

Bruschetta Pomodoro

Raspberry & Brie in Phyllo

Crab Rangoon

Coconut Shrimp

Four Pieces Per Person

DISPLAY

(SELECT ONE)

Domestic & International Cheese Display

Fresh Cut and Whole Fruit Display

SALADS

(SELECT ONE)

Classic Caesar Salad, Garlic Croutons and Shaved Parmesan

Strawberry Fields, Pecans, Bleu Cheese, Oranges, Raspberry Vinaigrette

Caprese Salad, Mozzarella, Onion, Beefsteak Tomatoe, Crumbled Bleu Cheese

ENTRÉE

(SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Chicken Mediterranean, Sun-Dried Tomato Pesto, Roasted Red & Yellow Peppers, Melted Mozzarella Cheese

Steak au Poivre, Pan Seared Tournedos of Filet Mignon, Cracked Black Pepper, Cognac Cream Sauce

Chicken Oscar, Seasoned Chicken Breast, Lump Crab, Crowned with Asparagus & Béarnaise Sauce

Chicken Rosemary & Local Fresh Catch, Grilled Breast Chicken Infused with Rosemary and Red Currant Glaze & Local Fresh Catch

Filet Mignon, Center Cut Filet Mignon with Merlot Enhanced Demi-Glaze

\$82.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply

THE SAPPHIRE

1/2-HOUR UNLIMITED OPEN BAR

SERVING PREMIUM MIXED DRINKS, DOMESTIC BEER AND WINE AND ASSORTED FOUNTAIN BEVERAGES

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION (SELECT FOUR)

Smoked Salmon Pinwheels
Bruschetta Pomodoro
Chicken and Pineapple Brochette
Assorted Dim Sum
Coconut Shrimp
Chicken Sate
Teriyaki Beef Skewers
Thai Spring Rolls

Four Pieces Per Person

APPETIZER (SELECT ONE)

Jumbo Prawn Cocktail, Rose Marie Sauce
Penne Pasta, Prosciutto and Asiago Cheese
Chilled Melon and Prosciutto

SALAD (SELECT ONE)

Traditional Caesar salad
Mediterranean Salad, Olives, Feta and Lemon Parsley Vinaigrette
Mesculin Salad, Apples, Goat Cheese

ENTRÉE (SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Chilean Sea Bass, Cornmeal Crust and Pineapple Melon Salsa
Grilled Filet of Salmon, Emulsified Butter and Sundried Tomatoes
Chicken Wellington, Mushroom Duxell, Wrapped in Puff Pastry and Baked Until Golden Brown
Chicken Mediterranean, Sun Dried Tomato Pesto, Roasted Red and Yellow Peppers, Melted Asiago Cheese
Roast Prime Rib of Beef, Natural Au Jus

\$95.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply.

PLATINUM MENU PACKAGE

4-HOUR UNLIMITED OPEN BAR

SERVING PREMIUM MIXED DRINKS, DOMESTIC BEER AND WINE AND ASSORTED FOUNTAIN BEVERAGES

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION

(SELECT FOUR)

Asparagus Wrapped in Prosciutto

Smoked Salmon Pinwheels

Belgian Endive with Crab Mousse

Pear and Brie with Almond

Vegetable Spring Rolls

Bruschetta Pomodoro

Raspberry & Brie in Phyllo

Crab Rangoon

Coconut Shrimp

Four Pieces Per Person

DISPLAY

(SELECT ONE)

Domestic & International Cheese Display

Fresh Cut and Whole Fruit Display

Antipasto Display

SALADS

(SELECT ONE)

Classic Caesar Salad, Garlic Croutons and Shaved Parmesan

Strawberry Fields, Pecans, Bleu Cheese, Oranges, Raspberry Vinaigrette

Caprese Salad, Mozzarella, Onion, Beefsteak Tomatoes, Crumbled Bleu Cheese

ENTRÉE

(SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Chicken Wellington, Boneless Breast of Chicken, Mushroom Duxelles, Wrapped in Puff Pastry and Baked

Filet and Jumbo Crab Cake, Filet Mignon in Cabernet Roasted Shallot Sauce, Jumbo Lump Crab Cake with Dijonnaise Cream

Filet and Jumbo Shrimp, Filet Mignon in Bordelaise Sauce with Shrimp, Scampi Style

Herb & Dijon Crusted NY Strip Steak, Grilled Center Cut New York Strip

Gulf Grouper, Pan Seared Gulf Grouper, Lemon Beurre Blanc

\$100.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply

THE DIAMOND

1-HOUR UNLIMITED OPEN BAR

SERVING PREMIUM MIXED DRINKS, DOMESTIC BEER AND WINE AND ASSORTED FOUNTAIN BEVERAGES

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION (SELECT FIVE)

Smoked Salmon Pinwheels
Bruschetta Pomodoro
Teriyaki Beef Skewers
Chicken Sate
Vegetable Spring Rolls
Belgian Endive with Crab Mousse
Pear and Brie with Almond
Chicken and Pineapple Brochette
Chicken Quesadillas
Assorted Dim Sum

Five Pieces Per Person

APPETIZER (SELECT ONE)

Grilled Portobello Mushroom, Roasted Red Pepper Salsa
Smoked Salmon, Mixed Field Greens
N'awlins Crab Cakes, Cajun Remoulade

SALAD (SELECT ONE)

Fresh Baby Field Greens, Grape Tomatoes, Balsamic Vinaigrette
Mediterranean Salad, Olives, Feta and Lemon Parsley Vinaigrette
Mesculin Salad, Apples, Goat Cheese

ENTRÉE (SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Center Cut Filet Mignon, Merlot Enhanced Demi Glaze
Grilled Filet Mignon and Mahi Mahi, Tomato Basil Vinaigrette
Filet and Grilled Chicken, Rosemary Glaze
Petite Filet with Crab Stuffed Shrimp

Assorted Pastries and Chocolate Covered Strawberries for Each Table

\$115.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax. Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply.

EMERALD ELITE WEDDING PACKAGE

Our staff of distinguished professionals has designed all inclusive packages to suit your reception needs. The warm interior of our elegant meeting rooms, exceptional menu and professional, attentive staff will meet and exceed your every wish.

Allow us to make your wedding affordable!

Complete bar package with four hours of unlimited open bar

One hour of white glove butler style hors d'oeuvres reception

Mirrored display during cocktail reception (choice of one)

Italian Antipasta

Domestic or International cheeses

Fresh sliced seasonal fruit

Champagne toast

Salad selection

Entrée selection with vegetable and starch, dinner rolls and butter (select one or add second entrée choice for \$5.00 per person additional)

Wine sommelier: Canyon Road Chardonnay and Cabernet Sauvignon served with dinner entrée

Tea and coffee service

Candy Bar: table, vessels, scoops, bags and 6 different, individually wrapped candy varieties (chosen by the Hutchinson Island Marriott Beach Resort & Marina)

Parquet dance floor, raised head table, attractive linens

Champagne and chocolate covered strawberries waiting for the couple in their guest room

Overnight stay for the couple with breakfast

Preferred pricing of accommodations for your guest rooms

Complete package for \$140.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply

THE EMERALD ELITE WEDDING PACKAGE

4-HOUR UNLIMITED OPEN BAR

SERVING PREMIUM MIXED DRINKS, DOMESTIC BEER AND WINE AND ASSORTED FOUNTAIN BEVERAGES

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION

(SELECT THREE)

Genoa Salami with Dijon Cream

Bruschetta Pomodora

Miniature Quiche

Vegetable Spring Rolls

Assorted Cold Canapés

Franks in Puff Pastry

Miniature Sausage Pizza

Chicken Quesadillas

Three pieces Per Person

DISPLAY STATION

(SELECT ONE)

Domestic & International Cheese Display

Fresh Cut and Whole Fruit Display

Antipasto Display

SALADS

(SELECT ONE)

Mediterranean Salad, Olives, Feta and Lemon Parsley Vinaigrette

Mesculin Salad, Apples, Goat Cheese

Tossed Garden Salad, with Dressing Selection

ENTRÉE

(SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Chicken Marsala, Sauteéd Wild Mushrooms, Marsala Wine Sauce

Chicken Milanese, Seasoned Herb Crusted Chicken with Lemon Cream Sauce

Herb & Dijon crusted New York Sirloin Steak, with Cabernet Sauce

Scaloppini of Pork Marsala, Sautéed Wild Mushrooms, Marsala Wine Sauce

WINE SOMMELIER

Canyon Road Chardonnay & Cabernet Sauvignon Served During Dinner

\$140.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply

SAPPHIRE ELITE WEDDING PACKAGE

Our staff of distinguished professionals has designed all inclusive packages to suit your reception needs. The warm interior of our elegant meeting rooms, exceptional menu and professional, attentive staff will meet and exceed your every wish.

A fantastic package for any wedding!

Complete bar package with four and a half hours of unlimited open bar

One hour of white glove butler style hors d'oeuvres reception

Mirrored display during cocktail reception (choice of one)

Italian Antipasta

Domestic or international cheeses

Fresh sliced seasonal fruit

Champagne toast

Salad selection

Entrée selection with vegetable and starch, dinner rolls and butter (select one or add second entrée choice for \$5.00 per person additional)

Wine Sommelier: Canyon Road Chardonnay and Cabernet Sauvignon served with dinner entrée

Tea and coffee service

Candy Bar: table, vessels, scoops, bags and 6 different, individually wrapped candy varieties (chosen by the Hutchinson Island Marriott Beach Resort & Marina)

Parquet dance floor, raised head table, attractive linens

Champagne and chocolate covered strawberries waiting for the couple in their guest room

Overnight stay for the couple with breakfast

Preferred pricing of accommodations for your guest rooms

Complete package for \$160.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply

THE SAPPHIRE ELITE WEDDING PACKAGE

4 1/2-HOUR UNLIMITED OPEN BAR

SERVING PREMIUM MIXED DRINKS, DOMESTIC BEER AND WINE AND ASSORTED FOUNTAIN BEVERAGES

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION

(SELECT FOUR)

Smoked Salmon Spinwheels

Bruschetta Pomodora

Chicken and Pineapple Brochette

Assorted Dim Sum

Chicken Sate

Teriyaki Beef Skewers

Thai Spring Rolls

Four Pieces Per Person

APPETIZER

(SELECT ONE)

Jumbo Prawn Cocktail, Rose Marie Sauce

Penne Pasta, Prosciutto and Asiago Cheese

Chilled Melon and Prosciutto

SALAD

(SELECT ONE)

Traditional Caesar salad

Mediterranean Salad, Olives, Feta and Lemon Parsley Vinaigrette

Mesculin Salad, Apples, Goat Cheese

ENTRÉE

(SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Chilean Sea Bass, Cornmeal Crust and Pineapple Melon Salsa

Grilled Filet of Salmon, Emulsified Butter and Sundried Tomatoes

Chicken Wellington, Mushroom Duxell, Wrapped in Puff Pastry and Baked Until Golden Brown

Chicken Mediterranean, Sun Dried Tomato Pesto, Roasted Red and Yellow Peppers, Melted Asiago Cheese

Roast Prime Rib of Beef, Natural Au Jus

WINE SOMMELIER

Canyon Road Chardonnay & Cabernet Sauvignon Served During Dinner

\$160.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply

DIAMOND ELITE WEDDING PACKAGE

Our staff of distinguished professionals has designed all inclusive packages to suit your reception needs. The warm interior of our elegant meeting rooms, exceptional menu and professional, attentive staff will meet and exceed your every wish.

A complete package for your perfect wedding!

Complete bar package with five hours of unlimited open bar

One hour of white glove butler style hors d'oeuvres reception

Mirrored display during cocktail reception (choice of one)

Italian antipasta

Domestic or international cheeses

Fresh sliced seasonal fruit

Champagne toast

Salad selection

Entrée selection with vegetable and starch, dinner rolls and butter (select one or add second entrée choice for \$5.00 per person additional)

Wine Sommelier: Canyon Road Chardonnay and Cabernet Sauvignon served with dinner entrée

Tea and coffee service

Candy Bar: table, vessels, scoops, bags and 6 different, individually wrapped candy varieties (chosen by the Hutchinson Island Marriott Beach Resort & Marina)

Parquet dance floor, raised head table, attractive linens

Champagne and chocolate covered strawberries waiting for the couple in their guest room

Overnight stay for the couple with breakfast

Preferred pricing of accommodations for your guest rooms

Complete package for \$180.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply

THE DIAMOND ELITE WEDDING PACKAGE

5-HOUR UNLIMITED OPEN BAR

SERVING PREMIUM MIXED DRINKS, DOMESTIC BEER AND WINE AND ASSORTED FOUNTAIN BEVERAGES

ONE HOUR WHITE GLOVE BUTLER-PASSED HORS D'OEUVRES RECEPTION

(SELECT FOUR)

Smoked Salmon Spinwheels

Bruschetta Pomodora

Teriyaki Beef Skewers

Chicken Sate

Vegetable Spring Rolls

Belgian Endive with Crab Mousse

Pear and Brie with Almond

Chicken and Pineapple Brochette

Chicken Quesadillas

Assorted Dim Sum

Five Pieces Per Person

APPETIZER

(SELECT ONE)

Grilled Portobello Mushroom, Roasted Red Pepper Salsa

Smoked Salmon, Mixed Field Greens

N'awlins Crab Cakes, Cajun Remoulade

SALAD

(SELECT ONE)

Fresh Baby Field Greens, Grape Tomatoes, Balsamic Vinaigrette

Mediterranean Salad, Olives, Feta and Lemon Parsley Vinaigrette

Mesculin Salad, Apples, Goat Cheese

ENTRÉE

(SELECT ONE)

All dinners are served with appropriate vegetable and starch selection, dinner rolls & butter, and freshly brewed regular and decaffeinated coffee and hot tea.

Center Cut Filet Mignon, Merlot Enhanced Demi Glaze

Grilled Filet Mignon and Mahi Mahi, Tomato Basil Vinaigrette

Filet and Grilled Chicken, Rosemary Glaze

Petite Filet with Crab Stuffed Shrimp

WINE SOMMELIER

Canyon Road Chardonnay & Cabernet Sauvignon Served During Dinner

French and Italian Pastries and Chocolate Covered Strawberries for Each Table

\$180.00++ per person*

All prices are subject to a 22% taxable service charge & applicable sales tax; Prices subject to change

*Prices applicable for a minimum of 50 guests. If the number of guests falls below, additional charges may apply

SPECIALTY STATION MENU PACKAGE

Minimum 3 Stations to be Chosen Unless Adding to an Existing Package

SLIDER STATION

(SELECT TWO)

\$15.00++ PER PERSON

Cheeseburger

Pulled Pork

BBQ Chicken

Served on Slider Buns with Ketchup and Pickles

PASTA STATION

(SELECT THREE PASTAS AND THREE SAUCES)

\$12.50++ PER PERSON

Rigatoni, Tortellini, Penne, Farfalle, Gemelli

Marinara, Bolognese, Primavera, Alfredo, Vodka Sauce

MASHED POTATO BAR

\$12.50++ PER PERSON

Mashed Potato and Mashed Potatoes

Accompaniments:

Cheese, Sour Cream, Bacon Bites, Scallions, Mini Marshmallows, Frizzled Onions

MAC AND CHEESE STATION

(SELECT TWO)

\$13.50++ PER PERSON

Traditional with Seasoned Bread Crumbs

Wild Mushrooms, Truffle Oil and Brie

Jalapeno Bacon and Cheddar

CARVING STATION

(SELECT ONE MEAT)

MARKET PRICE

NY Strip

Pork Loin

Turkey

Salmon

Ham

Creamed Spinach or Green Beans in Garlic and Oil

Roasted Potatoes

CHOPPED SALAD STATION

\$8.95++ PER PERSON

Romaine and Field Greens

Assorted Accompaniments

All prices are subject to a 22% taxable service charge & applicable sales tax. Prices subject to change

SPECIALTY STATION MENU PACKAGE (CONTINUED)

TACO FAJITA STATION

\$22.95++ PER PERSON

Chicken and Beef Fajitas

Three Cheese Quesadillas

Mahi Fish Tacos

Accompaniments: Pico de Gallo, Guacamole, Sour Cream, Lettuce, Tomato, Onion, Jalapeno, Monterey Jack and Cheddar Cheese

ITALIAN STATION

\$21.95++ PER PERSON

Caesar Salad

Balsamic Grilled Vegetables

(SELECT THREE)

Chicken Parmesan

Grilled Italian Sausage and Roasted Red Peppers

Fried Calamari

Seafood Fra Diavolo

Eggplant Rollantini

Hard and Soft Italian Breads and Oil

FRESH MARKET SEAFOOD STATION *Market Price*

(Choose 3 Items)

Jumbo Shrimp (3 Per Person)

Fresh Oysters (2 Per Person)

Fresh Clams (2 Per Person)

Assorted Sushi Rolls (2 Per Person)

Smoked Salmon with Accompaniments and Crackers

Served over a Bed of Ice

With Appropriate Sauces and Lemons

WOK & ROLL STATION

\$18.95++ PER PERSON

General Tso's Crispy Chicken with Sweet and Sour Sauce

Egg rolls with Hot Mustard and Sesame Garlic Sauce

Pork Fried Rice

Stir Fry Vegetables

Dim Sum

All prices are subject to a 22% taxable service charge & applicable sales tax. Prices subject to change

WEDDING RECEPTION ENHANCEMENTS

CHOICE OF 2 ENTREES | \$5.00 PER PERSON
CHAMPAGNE TOAST | \$4.00 PER PERSON
WIRELESS UPLIGHTING | \$25.00 PER LIGHT
UPLIGHTING | \$15.00 PER LIGHT
DANCE FLOOR | \$350.00
WHITE OR BLACK SPANDEX CHAIR COVERS | \$4.00 PER CHAIR
WHITE PADDED FOLDING CHAIRS | \$5.00 PER CHAIR
CANDELABRA CENTERPIECES | \$10.00 EACH

CANDY BAR

\$8.95++ PER PERSON

Candy Bar Table, Mixed Variety of Vessels Chosen by the Hutchinson Island Marriott Beach Resort. Ask our Catering Manager for details.

SIGNATURE COCKTAILS

We would be happy to serve a signature cocktail personalized for your wedding. Please ask our Catering Manager for pricing and suggestions.

WINE SOMMELIER

\$10.00++ PER PERSON

Canyon Road Chardonnay and Cabernet Sauvignon served during dinner service. Upgraded wines available. Ask our Catering Manager for available wines.

EUROPEAN COFFEE BAR

\$6.50++ PER PERSON

Fresh Orange, Lemon Zest, Shaved Dark Chocolate, Whole Cinnamon Sticks, Rock Candy Stirrers, Grand Marnier Flavored Whipped Cream, Coffee, Decaffeinated Coffee, Revolution Teas

ENHANCE YOUR COFFEE BAR WITH CORDIALS

\$10.00++ PER PERSON FOR ½ HOUR

\$18.00++ PER PERSON FOR ONE HOUR

Bailey's Irish Cream, Kahlúa, Grand Marnier, Franglico, Disaronno Amaretto, Chambord, B&B, Tuaca, Tia Maria

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change

*Prices applicable for a minimum of 30 guests. If the number of guests falls below, additional charges may apply

ENHANCEMENTS (CONTINUED)

Late Night Snacks

Ask our Wedding Sales Manager About Customizing a Late Night Station Menu!

ICE CREAM SUNDAE STATION

(SELECT TWO)

\$9.95++ PER PERSON

Vanilla, Chocolate, Strawberry

Accompaniments

TOUCH OF VIENNA

\$12.95++ PER PERSON

Platter Per Table:

Cookies, Pastries and Chocolate Dipped Fruit

COOKIE MONSTER STATION

\$14.50++ PER PERSON

White Chocolate Macadamia Nut

Chocolate Chip

M&M

Peanut Butter

Oatmeal Raisin

FONDUE STATION

\$15.00++ PER PERSON

Melted Milk Chocolate

Accompaniments: Strawberries, Pineapple, Pretzel Rods, Oreos, Marshmallows, Sponge Cake

All prices are subject to a 22% taxable service charge & applicable sales tax. Prices subject to change

BRUNCH WEDDING PACKAGES

4 Hour Brunch Bar

Serving Mimosa's, Premium Brand Blood Mary's & Screwdrivers

EGGS & POTATOES BREAKFAST PLATE

Serving Fresh Fruit, Granola Parfait & Fresh Fruit Smoothies

ENTRÉE:

Scrambled Eggs & Breakfast Potatoes with a Choice of Bacon (3) or Sausage Links (2)

ACCOMPANIED WITH:

Coffee & Teas

Assorted Breakfast Breads

Muffins & Danish Croissants

\$57.00++ PER PERSON

STEAK AND EGGS BREAKFAST PLATE

Serving Fresh Fruit, Granola Parfait & Fresh Fruit Smoothies

ENTRÉE:

Scrambled Eggs, Breakfast Potatoes and a 4 oz Mignon

ACCOMPANIED WITH:

Coffee & Teas

Assorted Breakfast Breads

Muffins & Danish Croissants

\$65.00++ PER PERSON

All prices are subject to a 22% taxable service charge & applicable sales tax. Prices subject to change

BAR PACKAGES

HOSTED BAR*

Fully stocked bar serving super premium or premium liquors, domestic beer, imported beer, wine and soda.

SUPER PREMIUM LIQUORS	\$10.00
PREMIUM LIQUORS	\$9.00
DOMESTIC BEER	\$5.50
IMPORTED BEER	\$6.00
WINE BY THE GLASS	\$8.00
MINERAL WATER	\$5.50
JUICE & SODA	\$4.25

SOFT OPEN BAR PACKAGE*

Serving unlimited domestic beer, imported beer, wine and soda.

ONE HOUR	\$17.00
TWO HOURS	\$21.00
THREE HOURS	\$27.00
FOUR HOURS	\$31.00

OPEN BAR PACKAGE*

Unlimited cocktail hour charges are based on a per person basis for each hour.

PREMIUM BEVERAGES ONLY

ONE HOUR	\$19.00
TWO HOURS	\$23.00
THREE HOURS	\$29.00
FOUR HOURS	\$33.00

SUPER PREMIUM BEVERAGES ONLY

ONE HOUR	\$23.00
TWO HOURS	\$27.00
THREE HOURS	\$31.00
FOUR HOURS	\$35.00

*Bartender Fee | \$75.00 each **Cashier Fee | \$50.00 each

All prices are subject to a 22% Service Charge & Sales Tax

All prices subject to change

OPEN BRUNCH BAR

Bloody Mary's, Mimosa's & Screwdrivers

ONE HOUR	\$16.00
TWO HOURS	\$19.00
THREE HOURS	\$22.00
FOUR HOURS	\$25.00

CASH BAR*/**

PREMIUM BRANDS | \$9.00 per drink

Smirnoff Vodka, Svedka Vodka, Three Olives Cherry Vodka, Absolut Mandarin Vodka, Beefeater, Seagram's Gin, Cruzan Light Rum, Bacardi, Captain Morgan Spiced, Jim Beam, Jack Daniels, J&B Scotch, Sauza Silver Tequila, Cuervo Gold Tequila, E&J Gallo, Seagram's 7, Canadian Club, Courvoisier V.S., Baileys Irish Cream, Disaronno Amaretto, Hiram Walker Peach Schnapps, Kahlua

SUPER PREMIUM BRANDS | \$10.00 per drink

Ketel One Vodka, Ketel One Citron, Tanqueray, Bacardi, Captain Morgan Spiced, Maker's Mark, Johnnie Walker Red Label, 1800 Reposado, E&J Gallo, Crown Royal, Courvoisier V.S.O.P., Baileys Irish Cream, Disaronno Amaretto, Hiram Walker Peach Schnapps, Kahlua

DOMESTIC BEER | \$5.50 each

Bud Light, Miller Lite, Budweiser

PREMIUM BEER | \$6.00 each

Samuel Adams Boston Lager, Corona Extra, Amstel Light, Rebel IPA, Kalibur N/A

HOUSE WINE | \$8.50 per glass

Canyon Road Chardonnay, Merlot and Cabernet Sauvignon, Sutter Home White Zinfandel, Cavit Pinot Grigio

MINERAL WATER \$5.50 each

SOFT DRINKS & JUICE \$4.25 per glass

RED BULL \$5.00 each

AFTER THE RECEPTION- SEND OFF BREAKFAST

BRUNCH BUFFET

\$37.95++ PER PERSON

MINIMUM OF 50 PEOPLE

OMELET STATION

(ADDITIONAL \$75 CHEF FEE APPLIES)

Eggs, Egg Beaters

Smoked Applewood Bacon, Diced Ham, Sausage, Grilled

Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions,

Cheddar Cheese, Monterey Jack Cheese, Bleu Cheese,

Guacamole, Salsa

CARVING STATION

(ADDITIONAL \$75 CARVER FEE APPLIES)

Roasted Turkey Breast with Cranberry Sauce and Mustard

Sauce

ACCOMPANIMENTS

Fresh Garden Salad with Dressing Assortments

Caesar Salad

Green Beans with Shallots and Bacon

Garlic Mashed Potatoes

Crispy Bacon and Sausage Links

Biscuits and Gravy

Fresh Fruit Salad

Breads, Pastries and Muffins

Individual mini desserts

Coffee, Decaffeinated Coffee, Hot and Iced Tea

BREAKFAST ENHANCEMENTS

OMELET STATION

\$11.00++ PER PERSON

(ADDITIONAL \$75 CHEF FEE APPLIES)

Eggs, Egg Beaters

Smoked Applewood Bacon, Diced Ham, Sausage, Grilled

Chicken, Mushrooms, Peppers, Tomatoes, Scallions, Onions

Cheddar Cheese, Monterey Cheese, Bleu Cheese,

Guacamole, Salsa

BELGIAN WAFFLE STATION

\$7.50++ PER PERSON

(ADDITIONAL \$75 CHEF FEE APPLIES)

Seasonal Fresh Berries

Pecans, Macadamia Nuts

Whipped Cream, Chocolate Chips

Maple Syrup and Strawberry Compote

THE AMERICAN BUFFET

\$24.95++ PER PERSON

MINIMUM OF 40 PEOPLE

ASSORTMENT OF JUICES

Orange, Grapefruit, Tomato, Apple

HOT SELECTIONS

Scrambled Eggs with Peppers and Onions

Breakfast Sausage Links

Bacon

Breakfast Potatoes

ACCOMPANIMENTS

Seasonal Fruits

Cold Cereals, 2% and Skim Milk

Danish, Muffins, Croissants

Coffee, Decaffeinated Coffee, Revolution Teas

THE SOUTHEAST BUFFET

\$25.95++ PER PERSON

MINIMUM OF 40 PEOPLE

ASSORTMENT OF JUICES

Orange, Grapefruit, Tomato, Apple

HOT SELECTIONS

Scrambled Eggs with Peppers and Onions

Eggs Benedict

Vanilla Infused French toast

Breakfast Sausage Links

Bacon

Breakfast Potatoes

ACCOMPANIMENTS

Seasonal Fruits

Danish, Muffins, Croissants

Coffee, Decaffeinated Coffee, Revolution Teas

All prices are subject to a 22% taxable service charge & applicable sales tax

Prices subject to change



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

WEDDING PARTY GOLF PACKAGES

The Ocean Club Golf Course at Hutchinson Island Marriott Beach Resort & Marina is the perfect venue for hosting wedding groups of all sizes and our exciting par 61 has been ranked in *Golf Digest* as one of the top executive courses in the country. The course stretches from the Intracoastal Waterway to the Atlantic Ocean and measures 4,408 yards from the longest tee. The newly renovated greens have enhanced the island golf experience and players can expect a projected 3-hour round that fits perfectly into your busy week's timeframe.

PUTTING SHOOTOUT

This unique event requires as much skill as it does luck! Players are drawn randomly and compete in pairs; the first to sink one of five balls in 20 seconds advances to the next round. Fun for all ages!

GOLF SCRAMBLE

Designate your teams of four any way you like, providing the perfect setting for old friends and new family to mix and mingle.

MOONLIGHT MADNESS

Once the sun sets, follow the tiki torches to the 5th green where players will be drawn randomly and go head to head in a faster-paced version of the daytime shootout. The first to sink one of five balls in 20 seconds advances to the next round.

CUSTOMIZED PACKAGES

Call 772.225.6819 to plan a unique golf outing, creative especially for your families!



HOTEL GALLERY



SANDPIPER TOWER-BEACHFRONT



MAIN HOTEL



FIREPITS



MAIN HOTEL LOBBY



MAIN HOTEL - GUEST ROOM



MAIN HOTEL - JUNIOR SUITE



SANDPIPER TOWER – 1 BEDROOM SUITE



SANDPIPER TOWER - STUDIO



SANDPIPER TOWER – 2 BEDROOM SUITE

HOTEL GALLERY



BEACHFRONT CEREMONY



PLANTATION BALLROOM



OUTDOOR TERRACE



BAHA GRILLE



LATITUDES TIKI BAR



MAIN HOTEL POOL DECK



RESORT RECREATION



CABANAS & HAMMOCKS



OCEAN CLUB GOLF COURSE