



Miami Marriott Dadeland Wedding Packages

9090 S. Dadeland Boulevard
Miami, FL 33156
305-671-5038
www.Marriott.com/MIADD

Joy

YOUR DREAM WEDDINGSM

Congratulations on your engagement!

Thank you for considering the Miami Marriott Dadeland as a venue for your special day. We are honored to help plan such a special occasion.

The Miami Marriott Dadeland offers a unique blend of elegance and service. Located in the heart of Kendall, our hotel is easily accessible from 826 & US1, walking distance to Dadeland Mall, Downtown Dadeland, Metrorail and many restaurants. We are minutes away from Coral Gables, Sunset Place Shops, The Falls & Merrick Park making us an extraordinary shopping destination. We are ideally located within short driving distances to Baptist & South Miami hospitals, Univ. of Miami and golf.

Exciting South Beach is 30 minutes away. Newly renovated guest rooms and our elegant lobby provide a welcoming feel with complimentary internet access. You can enjoy lunch or dinner at Whitney's Restaurant or unwind after a long day in the friendly ambience of Le Mirage Lounge. Over 35,000 sq. ft. of meeting space, 24hr Business Center and the latest audiovisual equipment allow you to customize your meeting needs.

Our professional wait staff is trained to anticipate your every need by offering unobtrusive yet attentive service. Our event managers along with banquet personnel are on-site to flawlessly execute your wedding, allowing you to sit back, relax and enjoy your special day.

The Miami Dadeland Marriott has it all! With an area outside the hotel and indoor locations for ceremonies, catered luncheons and receptions for up to 450 guests; the Marriott Dadeland is the perfect location to host your wedding.

Miami Marriott Dadeland
9090 S. Dadeland Boulevard
Miami, Florida 33156 USA
Phone: 1-305-671-5620
Fax: 1-305-670-6552





Rehearsal Dinners

Latin Buffet

- Sancocho Soup
- Shrimp, Mango & Avocado Salad
- Jicama Salad
- Fresh Seasonal Greens Salad
- Grilled Vegetables display
- Roasted Chicken Marinated served with Yucca & Mojo
- Grilled Beef Skirt, Chimichurri sauce served with Fingerling Potatoes
- Fried Snapper served with Coconut Rice
- Complimentary Toast
- Tres leches
- Coconut Flan
- Chocolate Mousse

\$50.00++ per person

Please note that a set-up fee of \$200.00 will be added if attendance is less than 20 guests

Italian Buffet

- Minestrone Soup
- Caesar Salad
- Caprese Salad
- Piedmont Salad with Fresh Arugula, Shaved Fennel, Orange Segments & Black Olives
- Grilled Vegetable Display & Prosciutto Display
- Chicken Saltimbocca with Prosciutto Ham and Fresh Sage Served with Marsala Wine Sauce & Mushroom Risotto
- Bistecca alla Cacciatore Thinly-sliced Beef with Light Tomato Sauce served over Fettuccini
- Pesce all'Oreganato Snapper seasoned with Fresh & Dried Oregano, served with Potato Gnocchi
- Complimentary Toast
- Fruit tartlets
- Italian Cheesecake
- Tiramisu
- Freshly-Brewed Starbucks Coffee, Regular and Decaffeinated
- Selection of Imported Teas with Whole, Reduced and Skim Milk (Soy milk and lactose-free milk available upon request)

\$60.00++ per person

Please note that a set-up fee of \$200.00 will be added if attendance is less than 20 guests



Rehearsal Dinners

French Buffet

- Traditional Onion Soup
- Homemade Salads
- Frisée aux Lardons: Roquefort Cheese and Spinach
- Tuna Niçoise with Roasted Tomatoes, Anchovies & Fresh Herbs
- Poulet à la Marengo: Delicious Sautéed Chicken served with Mushrooms & Shrimp
- Truite aux Amandes et Gratin Dauphinoise: Fresh Trout with Almond Sauce, served with Layered Potato Slices
- Petit Filet Mignon au Poivre et Échalote Confit: Bacon-wrapped Beef Tenderloin with Mild Pepper Sauce & Sweet Shallots
- Confit de Canard aux Poire: Duck Leg cooked in its own fat, served with Sautéed Pears
- Tarte Tatin aux Pommes
- Assorted Éclairs & Cream Puffs
- Baba au Rhum

\$70.00++ per person

Please note that a set-up fee of \$200.00 will be added if attendance is less than 20 guests

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Silver Wedding Package

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Silver Package

One Hour Cocktail Reception

With a Choice of **Four**, Butler-Passed Hors d'oeuvres

4 Hour Open Bar Service—Silver Brands

(Including one hour of cocktail reception)

Smirnoff Vodka, Gordon's Gin, Johnny Walker Red,
Canadian Club Whiskey, Jose Cuervo Especial, Bacardi Superior Rum,
House Champagne Brut, House White Wine, House Red,
Domestic & Imported beers,
Chilled juices, Assorted soft drinks,

3 Course Gourmet Plated Dinner

With a Choice of:

Starter

Main Entrée

Wedding Cake as Dessert

Traditional Buttercream Wedding Cake

Upgrades available at additional cost

Champagne Toast

Chair Covers with Choice of Colored Sash

Choice of One Specialty Linen or Overlay and Choice of Colored Napkins

Three Votive Candles per Table

Starbucks Coffee and Tazo Tea Service

Plated Chicken \$94.00++ per person

Plated Fish \$100.00++ per person

Plated Beef \$106.00++ per person

Service Charge & Tax

All prices are subject to 22% service charge and 9% tax

Please see menu options on page 8

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Gold Wedding Package



Gold Package

One Hour Cocktail Reception

With a Choice of **Five**, Butler-Passed Hors d'oeuvres

Choice of One Display

5 Hour Open Bar Service—Gold Brands (Including one hour of cocktail reception)

Absolut Vodka, Bombay Gin, Dewar's White Label,
Seagram's Seven, Jose Cuervo Especial, Bacardi Superior Rum
House Champagne Brut, House White Wine, House Red,
Domestic & Imported beers,
Chilled juices, Assorted Soft Drinks

3 Course Gourmet Plated Dinner

With a Choice of:

Starter

Main Entrée

Wedding Cake as Dessert

Traditional Buttercream Wedding Cake

Upgrades available at additional cost

Champagne Toast

Wine Service with Dinner

Chiavarri Chairs with Choice of Colored Cushion

Choice of Gold or Silver Acrylic Chargers

Choice of One Specialty Linen or Overlay and Choice of Colored Napkins

Three Votive Candles per Table

Starbucks Coffee and Tazo Tea Service

Plated Chicken \$110.00++ per person

Plated Fish \$116.00++ per person

Plated Beef \$122.00++ per person

Service Charge & Tax

All prices are subject to 22% service charge and 9% tax

Please see menu options on page 8

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Platinum Wedding Package



Platinum Package

One Hour Cocktail Reception

With a Choice of **Six**, Butler-Passed Hors d'oeuvres

Choice of Two Displays

Signature Drink for Cocktail Reception

5 Hour Open Bar Service—Platinum Brands (Including one hour of cocktail reception)

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Black,
Jack Daniels, Jose Cuervo Gold, Bacardi Silver
House Champagne Brut, House White Wine, House Red,
Domestic & Imported beers,
Chilled Juices, Assorted Soft Drinks

3 Course Gourmet Plated Dinner

With a Choice of:

Starter

Main Entrée

Wedding Cake as Dessert

Upgraded Fondant Wedding Cake

Champagne Toast

Wine Service with Dinner

Chiavari Chairs with Choice of Colored Cushion

Choice of Gold or Silver Acrylic Chargers

Choice of One Specialty Linen or Overlay and Choice of Colored Napkins

Three Votive Candles per Table

Starbucks Coffee and Tazo Tea Service

Plated Chicken \$126.00++ per person

Plated Fish \$132.00++ per person

Plated Beef \$138.00++ per person

Service Charge & Tax

All prices are subject to 22% service charge and 9% tax

Please see menu options on page 8



Menu Options

Hors D'oeuvres

Hot Canapés

- Chicken Quesadillas, the Real Mexican Flavor
- Argentinean Style Meat Empanadas
- Miniature Quiches, Chefs Choice of Ham & Cheese or Artichokes & Bacon or Shrimp
- Vegetables Spring Rolls, Sweet & Sour
- Chicken Satay with Sesame Ginger Sauce
- Beef Teriyaki
- Marinated Scallops Wrapped In Bacon
- Beef Wellington
- Miniature Crab Cakes with Sweet Pepper Aioli
- Coconut Shrimp with Horseradish Marmalade
- Wild Mushroom Vol Au Vent
- Spanakopita
- Raspberry & Almond Brie in Filo
- Beef Satay Kabob
- Shrimp Tempura
- Assorted Chinese Dumpling with Soy Sauce

Chilled Canapés

- Goat Cheese & Orange Marmalade
- Oyster Ceviche Shot
- Smoked Duck Magret with Plum Chutney
- Salmon Gravlax with Confited Fennel on Pumpnickel Bread
- Roquefort-Stuffed Black Mission Figs
- Crepe Roulade with Smoked Salmon
- Red Bliss Baby Potatoes with Sour Cream & Salmon Roe
- Mini Caprese Kabob
- Deviled Eggs with Caviar
- Belgian endive with Roquefort Mousse
- Classic Ceviche
- Campari Tomato & Mozzarella Bruschetta
- Prosciutto Wrapped Gorgonzola Stuffed Figs



Displays

- **Hummus Platter**
Hummus, Babaganoush, Marinated Olives, Pita Chips, Crostinis,
- **Antipasto**
Assorted Grilled Vegetable, Italian Meats & Marinated Olives, Focaccia Bread
- **Artisan Cheese Display**
Assorted Cheese, Dried & Fresh Fruit, Local Jams & Water Crackers
- **Sushi Display**
Sushi Assorted Rolls & Sashimi with Pickled Ginger, Wasabi & Soy Sauce (Upgrade is \$3.00++ per person)

Salads

- **Caesar Salad**
Romaine Spears, Roasted Tomato, Focaccia Crouton, Classic Caesar Dressing
- **Spinach Salad**
Sliced Mushrooms, Chopped Bacon, Purple Onions, Orange Segments & Pecans Served with a Citrus Vinaigrette
- **Jardinière Salad**
Mesclun Greens Topped with Hearts of Palms, Shredded Carrots, Cucumbers & Plum Tomatoes Served with Balsamic Vinaigrette
- **Roasted Beet Salad**
Red and Gold Beets, Fresh Mixed Greens, Feta Cheese, & Walnuts with Sherry Vinaigrette
- **Mixed Greens Salad**
Topped with Shredded Carrots, Cucumbers, Plum Tomatoes & Balsamic Vinaigrette
- **Classic Spinach and Chicory lettuce Salad**
Crusted Goat Cheese with Golden Beets, Black Olives, Sliced Radish, Chicory Lettuce, Spinach & Lemon Basil Vinaigrette
- **The Rainforest Salad**
Fresh Organic Mixed Green Salad with Pears, Toasted Almonds, Wild Raspberries & Guava Vinaigrette Dressing



Main Entrees

Include: Assorted Bread Rolls with Butter and Chef's choice of seasonal vegetables

Poultry

- **Chicken Française**
Boneless Breast of Chicken served with Lemon Butter Sauce
- **Chicken Marsala**
Boneless Breast of Chicken, Marsala Wine Sauce with Mushrooms
- **Chicken Florentine** (Included in Platinum Package. For other packages, upgrade is \$4.00++ pp)
Stuffed with Spinach, Pine Nuts, Boursin Cheese with a Champagne Sauce
- **Chicken Saltimbocca** (Included in Platinum Package. Upgrade is \$6.00++ pp)
Baked Boneless Breast of Chicken Wrapped with Prosciutto Ham

From the Sea

- **Seared Mahi Mahi**
Tangerine chili sauce
- **Grilled Salmon**
Served with Riesling Lobster Sauce
- **Glazed Chilean Sea Bass** (Included in Platinum Package. Upgrade is \$8.00++ pp)
Charmoulade Glazed Sea Bass in Lemon Vinaigrette

Beef

- **Grilled Churrasco**
Served with Chimichurri Sauce
- **Grilled Age Beef Tenderloin**
Served with Cipollini Onions server with Béarnaise Sauce or Port Wine Sauce

Duo

- **Combination Chicken Paillard & Jerk Caribbean Shrimp**
(For all packages, upgrade of \$4.00++ pp)
- **Combination Grilled Salmon & Sirloin Beef Brochette**
(For all packages, upgrade of \$6.00++ pp)
- **Combination Grilled Age Beef Tenderloin & Garlic Shrimp Scampi**
(For all packages, upgrade of \$8.00++ pp)

Starch

(Choice of One)

- Jasmine Rice
- Mashed Potato
- Garlic and Cheese Mashed Potatoes
- Butternut Squash Potato Puree
- Orzo Mushroom Risotto
- Fingerling Rosemary Potatoes
- Potato Soufflé
- Polenta Cake
- Quinoa Casserole
- Farro Casserole



Enhancements

The Following Items can be added to any of our Packages with a 25 person minimum Attendant Fee \$150 Each (1 Attendant per 100 Guests)

Action Stations

- **Pasta Station | \$14.00++ per person**
Served with Focaccia, Fresh Garlic Bread & Grated Parmesan, Penne Rigate & Vodka Sauce, Tri Color Cheese Tortellini & Alfredo Sauce Porcini Ravioli & Tomato Basil sauce
- **Risotto Station | \$14.00++ per person**
Wild Mushroom, Asparagus, Seafood & more
- **Seafood Paella Station | \$16.00++ per person**
Traditional Spanish recipe with Arborio Rice & Seafood Mix
- **Mandarin Chicken Stir-fry Station | \$14.00++ per person**
Steamed Jasmine Rice and Rice Noodles
- **Taco Station | \$16.00++ per person**
Grill Fish, Smoked Brisket, Mesquite Grilled Chicken, Soft Tortillas, Shredded Cabbage, Pico De Gallo, Guacamole, Red Pepper Aioli

Carving Stations

- **Herbs Crusted Turkey Breast | \$14.00++ per person**
Served with Sweet Potato, Giblet Gravy, Cranberry Sauce & Corn Bread
- **Mojo Pork Loin | \$16.00++ per person**
Served with Tostones, Mango Salsa, Yuca & Mojo Sauce
- **Rosemary Lamb Chops | \$18.00++ per person**
Served with Garlic Mashed Potatoes, Truffle Demi Glaze, Mint Jelly & Artisan Assorted Bread
- **Herb Roasted NY Strip Loin | \$20.00++ per person**
Server with Roasted Fingerling Potatoes, Chimichurri Sauce & Dinner Rolls
- **Black Peppercorn Crusted Tenderloin | \$22.00++ per person**
Server with Gratin Potatoes, Au Jus, Whole Grain Mustard, Horseradish Cream, & Petite Artisan bread



Wedding Enhancements

Gourmet Wedding Brunch

Includes Complementary Mimosas

- Assorted Juices
- Orange, Cranberry, & Grapefruit Juices
- Market Style Seasonal Fruit Display
- Assorted Fresh Pastries, Breakfast Breads and Bagels with Butter, Fruit Preserves & Cream Cheese
- Assorted Cereals & Granola with Skim, 2% and Whole Milk
- Assorted Individual Fruit Yogurts
- Regular and Decaffeinated Starbucks Coffee and Assorted Tea Service
- Scrambled Eggs
- Bacon Sausage Links
- Seasoned Roasted Potatoes
- Blackened Grilled Mahi-Mahi with Mango Relish
- Caribbean Jerk Chicken with Jasmine Rice
- Grilled Beef Skirt, Chimi-Churri sauce
- Seasonal Vegetables

\$48.00++ per Person

A Labor Charge of \$100 will be applied if minimum number of 20 Guests for the Buffet are not reached
 Attendant Fee \$150 Each (1 Attendant required per 100 guests)

Additional Time

Extra hour of event, room rental only, contracted prior to event day	\$850 Per Hour
Extra hour of event, room rental only, contracted same day of the event	\$1,250 Per Hour
Cocktail hour by the pool area, back up room included in case of poor weather	\$450 Per Hour

Ceremonies

Ceremony area, one hour	\$850 Per Hour
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Kids Menu

Kids Plate for 12 Years of Age and under	\$75.00++ Per Child
Kids Plate for 5 Years of Age and under	\$45.00++ Per Child

Vendor Meal

Vendor meal, Sandwich & Sodas	\$22.00++ Per Person
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YOUR DREAM WEDDINGSM

All Packages Include:

- Certified Marriott Wedding Specialist
- Open Bar
- Butler Passed Hors D'oeuvres
- Champagne Toast
- Traditional Buttercream Wedding Cake (Upgrades available)
- Votive Candles(3 per table)
- Parquet Dance Floor & Staging Area for Band or Disc Jockey
- Floor Length Linens & Napkins.
- Chiavari Chairs with Choice of Color Chair and Cushion (Not included in Silver Package)
- Marriott Rewards Points
- Maitre D' & Banquet Services will be there to execute a flawless event
- Discounted Valet Parking at \$8.00 per vehicle
- Complimentary Concierge Room for the night of the Wedding for the Bride & Groom
- Complimentary Menu Tasting for up to 4 guests
- Special Guestroom Rates for Overnight Guests
- Complimentary Amenity for Bride & Groom



Wedding Perks:

Bride & Groom may choose **one** perk from the following list when booking their wedding reception at the Miami Marriott Dadeland:

- Breakfast in bed for the newlyweds or Breakfast at Whitney's Restaurant for 2
- Hospitality Suite to get ready for the Bride
- Signature Drink for the Bride & Groom for the cocktail hour

Additional Information

Guarantee

Your guaranteed guest count is due by 12:00 noon, (4) business days prior to your event's date. This number shall constitute a guarantee and is not subject to reduction. If a guaranteed guest's count is not provided to the hotel by the due date, the expected number of guests as per original contract will be used. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary and price per person may vary.

Food and Beverage Guidelines

All food and beverage items must be purchased exclusively by Marriott Miami Dadeland and consumed in the designated function areas. To ensure the health and safety of our guests; it is not permitted to bring outside food on hotel property.

Marriott Miami Dadeland prohibits the removal of food and beverage from our premises. Marriott Miami Dadeland is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on the hotel's property. Florida Liquor Law requires all alcoholic service to end at 2:00am and requires all events serving alcohol to have a bartender present. The Hotel's alcoholic beverage license requires the Hotel to request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. In addition, the Hotel may refuse alcoholic beverage service to any person who in the Hotel's judgment appears intoxicated.

Marriott Miami Dadeland guidelines are 100 guests per bartender. The bartender fee is \$150 for up to 5 hours. Should your event exceed the aforementioned, \$25 per hour will be charged additionally.

Pricing

Food and Beverage is subject to 22% service charge and 9% taxes. 7% tax will be added to any miscellaneous items, including but not limited to, decorations contracted through the hotel, room rental fee, etc. Taxes are subject to change.

Staffing

If additional servers and staff members are requested for an event, a fee of \$25 per hour per server or staff member will be applied.

Dietary Restrictions

We will accommodate your special requests due to dietary restrictions. Your requests must be provided 4 days before, at the same time as your guarantee count is due.

Outdoor Functions

Music and entertainment are not permitted after 10:00pm for all outdoor function areas, unless approved by the General Manager.

Entertainment

Set-up and rental fees will be assessed for lighting, power, and dressing rooms.

Audiovisual Equipment

A detailed list of available services can be obtained by contacting the Catering Sales Manager. Additional Audiovisual equipment is available upon request and priced separately from the Minimum F&B Revenues & package prices. Audio Visual is subject to service charge, plus applicable taxes (7%) will be applied to all additional services rendered.

Special Events: Lighting, certain sound systems and other electrical equipment may incur additional electrical charges (\$400.00 per 100 Amp 3 Phase Power Drop). Each event and/or function will be considered on a case by case basis.

Signage

The hotel will provide proper signage for events and functions. Should you desire to bring your own signage, it will need to be approved by Catering Sales Manager. Marriott Miami Dadeland reserves the right to remove unauthorized or inappropriate signage.

Security

Marriott Miami Dadeland will not be responsible for the damage or loss of any articles or equipment left on premises prior to, during, or after a private event. It is the responsibility of the event organizer to secure equipment, valuables, and any other articles associated with the event. All security personnel to be utilized during the event are subject to hotel approval. If additional security is needed, the hotel will assist in making these arrangements. A charge of \$50 per security guard per hour will apply.

Storage and Delivery of Packages

Packages for the function may be delivered to the Hotel (2) days prior to the function date with notification in writing given to the Catering Sales Manager. Prior approval from the Hotel is Required, when packages, boxes and/or equipment exceed 200 pounds. Off-premise storage and transportation at the client's expense may be required. Should shipment exceed five (5) boxes at 40 pounds each, additional charges may apply. Your shipping label should feature the following:

Marriott Miami Dadeland

Attn: Catering Sales Manager

HOLD for Group/ Event Name and Function Event's Date

9090 S. Dadeland Boulevard

Miami, FL 33156

Tel: (305) 670-1035

Due to fire regulations, customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment. Per Florida law, all fire regulations must be adhered to. The Hotel is not responsible for items left in the function room.

Payment Policy

An initial, non-refundable deposit will be necessary to confirm all bookings. Marriott Miami Dadeland reserves the right to set payment requirements for all or part of your estimated charges prior to your function. Deposit and payment may be in the form of cash, credit card, check or wire transfer with proper I.D. A credit card authorization form is required for each credit card payment to guarantee your event. Checks will not be an accepted form of payment 5 business days prior to your event. Final payment is due 3 business days prior to your event; otherwise, hotel reserves the right to cancel the event. **A Credit Card on file will be necessary for any incidentals.**

Cancellation

If any such function is cancelled (with a signed Event Cancellation Request Sheet), you agree to pay Marriott Miami Dadeland within thirty (30) days, as follows:

- Date of Agreement to 330 days prior: 25% of Minimum Food & Beverage Revenue (subject to tax)
- From 329 days to 211 days prior: 50% of Minimum Food & Beverage Revenue (subject to tax)
- From 210 days to 46 days prior: 80% of Minimum Food & Beverage Revenue (subject to tax)
- From 45 days to 1 day prior: 100% of Minimum Food & Beverage Revenue (subject to tax)

Use of Outside vendors

If guest wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide the Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement/proof of adequate insurance.

Performance of Licenses

Guest will be solely responsible for obtaining any necessary licenses or permission to perform, broadcast, transmit, or display any copyrighted works (including, without limitation, music, audio, or video recordings, art, etc.) that Guest may use or request to be used at the Hotel.

Impossibility

The performance of the Agreement is subject to termination without liability upon the occurrence of any circumstance beyond the control of either party such as acts of God, war, terrorism, government regulations, disaster, strikes (except those involving the employees or agents of the party seeking the protection of this clause), civil disorder, or curtailment of transportation facilities to the extent that such circumstance makes it illegal or impossible to provide or use the Hotel facilities. The ability to terminate this Agreement without liability pursuant to this paragraph is conditioned upon delivery of written notice to the other party setting forth the basis for such termination as soon as reasonably practical but in no event longer than (10) days after learning of such basis.

Decorations

All decorations incorporating candles must meet with the Hotel's approval. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape or any other adhesive or substance unless the Catering Manager gives the approval. Fog machines, dry ice machines and open flames are prohibited. Rice, Birdseeds, Potpourri, Confetti are not allowed. If used, Hotel will charge a \$500 Clean-up fee

Seating Arrangement

Hotel offers 2 size tables: 66" table (which can accommodate between 8-10 people) and 72" table (which can accommodate between 10-12 people). A Customized diagram of the ballroom will be done approx. 2 weeks before the event if needed.

Supervision of Event

The day of the event you will be assigned a Maitre D' solely dedicated to your event, who will supervise the function and attend to all of your needs.

Linen / Napkin Colors

Choice of one specialty linen or overlay and choice of colored napkins are included in the package price stated above.

Luxury Accommodation

One Complimentary Concierge Room is Included in Wedding Packages (75 Adults Minimum Required). Reservation will be made by Catering Sales Manager upon the Receipt of the Signed Contract. Additional Nights that may be needed are Available at a Special Rate. Check in Time is 4:00pm and Check out Time is 12:00 Noon. Early check in and late Check Out may be requested but not guaranteed. In order to guarantee early Check in, you must reserve the Previous Night.

Print Name

Print Name

Guest Signature

Catering Sales Manager

Date

Date