



Delray Beach Marriott  
Your Day. Our Pleasure.  
In any Event.





# Ceremony

Ceremonies 120 guests or more- Oceanfront Terrace or Ballroom \$1500-

Ceremonies 119 guests or less- Atrium or Ballroom \$1200-

*Ceremony Fee includes:*

Ceremony Rehearsal

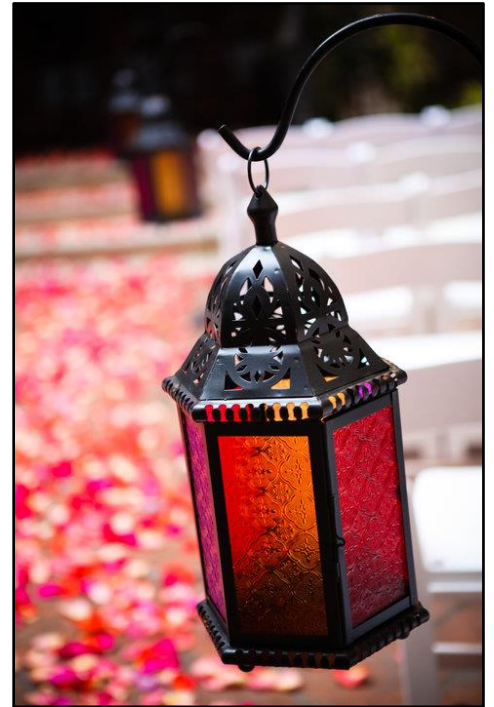
White Resin Chairs for Outdoor Ceremonies

Chiavari Chairs for Indoor Ceremonies

Set up and Break Down of Space

Back Up Space Held

Sound Package- Speaker and Microphone





## All Packages Include-

Custom Wedding Cake with Coffee Service

Invitation to Chef's Tasting

Valet Parking

Upgraded Table Linens and Chiavari Chairs

One Hotel Room Night of Event for Bride & Groom

All Pricing is Subject to 22% Service Charge and 6% Tax

\*Prices are Subject to Change

\*Food Photos are not exact replications



# Gold 125-

## Five Hour Open Bar

Signature Spirits: Svedka, Bombay, Bacardi, Sauza, Jim Beam, CC, E&J, Dewars,  
Imported and Domestic Beers, House Wines, Champagne Toast and Wine Service with Dinner

## Cocktail Hour

Select four passed Hors d'oeuvres

## Display

select one

Baked Brie en Croute, Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini

Cheese & Charcuterie Board, Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads,  
Accoutrements

## First Course

select one

## Floral Field Green Pluge

Tomato, Goat Cheese, Spiced Pecans, Golden Beet Apple Chutney, Pearl Onions, Petit Tomato, Sherry Vinaigrette

## Burrata with Red & Gold Tomatoes

Baby Arugula, Eggplant Caponata, Pickled Red Onion, Basil, Sea Salt, Cracked Pepper, EVOO, Aged Balsamic

## Entrée

select one Duet Plate

## Grilled Rosemary Chicken, Lemon Jus & Atlantic Salmon

Tuscan White Bean Ragout, Mediterranean Vegetables, Tomato Chutney

## Braised Short Rib, Red Wine Demi & Pan Seared Scallop

Cauliflower Puree, Roasted Root Vegetables, Caramelized Onion,

## Grilled Filet Mignon, Porcini Pan Sauce & Gulf Shrimp

Chive Whipped Potato, Squash Duet, Seasonal Vegetable



# Platinum 145~

## Five Hour Open Bar

Premium Spirits: Absolut, Tanqueray, Bacardi, Cuervo Gold, Jack Daniels, E&J, VO, Johnny Walker Red, Captain Morgan, Imported and Domestic Beers, House Wines, Champagne Toast and Wine Service with Dinner

## Cocktail Hour

Shrimp Cocktail Display with Custom Ice Piece or One Action Station

Select five passed Hors d'oeuvres

## Display

select one

Baked Brie en Croute

Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini

Cheese & Charcuterie Board

Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

## First Course

select one

## Field Green Pluge

Hydro Bibb, Arugula, Frisee, Vegetable Toasted Farrow, Gorgonzola, Black Figs, Spiced Walnuts, Pancetta Lardons, Grapefruit Vinaigrette

## Baby Romaine Salad

Aged Feta, Beldi Black Olives, Sundried Tomato, Cucumber, Marinated Artichokes, Picked Red Onion, Green Goddess



## Entrée

select one Duet Plate

*Aged New York, Brandy au Poivre & Grilled Basil Shrimp*  
Garlic Whipped Potato, Roasted Baby Vegetables, Charred Onion, Mushroom

*Porcini Dusted Filet Mignon, Port Wine Demi & Atlantic Salmon*  
Truffle Risotto, Roasted Root Vegetable, Asparagus, Exotic Mushrooms, Sundried Tomato Chutney

*Pan Seared Mojo Chicken & Citrus Coriander Mahi*  
Parsnip Puree, Wilted Spinach, Brown Butter Sage Spaghetti Squash, Grilled Asparagus, Mango Papaya Relish, Kaffir Lime Buerre



22% Service Charge and 6% State Tax will apply

## Elite 165~

### Open Bar Luxury Spirits

Luxury Spirits: Grey Goose, Bombay Sapphire, Bacardi, Patron Silver, Knob Creek, Makers Mark, Johnny Walker Black, Crown Royal, Imported and Domestic Beers, House Wines, Champagne Toast and Wine Service with Dinner

### Cocktail Hour

Shrimp Cocktail Display with Custom Ice Piece and One Action Station

Select five passed Hors d'oeuvres

### Display

select one

Baked Brie en Croute

Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini

Cheese & Charcuterie Board

Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

### First Course

select one

### Pan Seared Scallop

Truffle Risotto, Roasted Heirloom Tomato, Scallion, Citrus Buerre Blanc

### Field Green Pluge

Hydro Bibb, Arugula, Frisee, Vegetable Toasted Farrow, Gorgonzola, Black Figs, Spiced Walnuts, Lardons, Grapefruit Vinaigrette

### Maryland Crab Cake

Wilted Spinach, Jicama Corn Relish, Grain Mustard Buerre Blanc

### Baby Romaine

Aged Feta, Beldi Black Olives, Sundried Tomato, Cucumber, Marinated Artichokes, Picked Red Onion, Green Goddess

## Entrée

select one Duet Plate

### Pan Seared Herb Chicken

Tomato Butter & Pine Nut Parsley Prawns, Garlic Roasted Fingerling Potatoes, Asparagus, Butternut Squash, Carrot Batons

### Truffle Crusted Filet Mignon, Pan Demi & Poached Florida Lobster Tail

Olive Oil Crushed Yukon Golds, Spicy Broccolini, Roasted Root Vegetable

### Bacon Blue Cheese NY Strip, Port Demi & Harissa Swordfish

Garlic Whipped Potato, Haricots Verts, Roasted Baby Vegetables

## Dessert

Chocolate Passion Fruit & Pistachio Raspberry Verrines, Almond Biscotti, Petite Cheesecake, Chocolate Marquis, Key Lime Bars, Seasonal Fruit

22% Service Charge and 6% State Tax will apply



# The Buffet 155~

## Five Hour Open Bar

Premium Spirits: Absolut, Tanqueray, Bacardi, Cuervo Gold, Jack Daniels, VO, E&J, Johnny Walker Red, Captain Morgan, Imported and Domestic Beers, House Wines, Champagne Toast and Wine Service with Dinner

## Cocktail Hour

Select five passed Hors d'oeuvres

## Display

select one

### Baked Brie en Croute

Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini

### Cheese & Charcuterie Board

Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements



## Dinner Buffet

Fresh Baked Assorted Breads

Floral Field Greens Salad

Tomato, Goat Cheese, Spiced Pecans,  
Golden Beet Apple Chutney, Pearl Onions, Lardons,  
Petit Tomato, Sherry Vinaigrette & Creamy Garden  
Dressing

Fresh Mozzarella with Red and Gold Tomatoes,  
Baby Arugula, Pickled Red Onion,  
Basil, Sea Salt, Cracked Pepper, EVOO, Aged Balsamic

Braised Short Rib, Red Wine Demi

Grilled Rosemary Chicken, Lemon Jus

Cedar Plank Salmon, Grain Mustard Maple Glaze

Roasted Baby Root Vegetables

Haricot Verts

Choice of Starch

Select one

Garlic Whipped Potato

Roasted Fingerling Potato

## Killer Mac & Cheese Station

with Chef Attendant

Peas & Basil, White Cheddar, Mascarpone  
Short Rib, Shrimp, Parmesan Cream, Truffle Crunch  
Asparagus, Mushroom, Roasted Tomato,  
White Jalapeno Cheddar  
Served in Martini Glass





Jeff Kolodny Photography



# Centennial 115~

## Four Hour Event

Signature Spirits: Svedka, Bombay, Bacardi, Sauza Gold, Jim Beam, CC, E&J, Dewars,  
Imported and Domestic Beers, House Wines, Champagne Toast and Wine Service with Dinner

## Cocktail Hour

International Cheese Board Display, Manchego, Vintage Cheddar, Gouda, Spiced Nuts, Dried Fruits, Artisanal Breads

Select three passed Hors d'oeuvres

Franks en Croute

Spanakopita

Vegetable Spring Rolls

Chicken Ceasar Salad Phyllo Cup

Thai Chicken Sate, Sweet Chili Sauce

## First Course

select one

### Baby Greens

Sundried Cherry Tomato, Cucumber, Pickled Red Onion, Manchego, Lemon Vinaigrette

### Iceberg Wedge

Bleu Cheese, Tomato, Lardons, Cucumber, Egg, Scallion, Creamy Herb Vinaigrette

## Entrée

select one Duet plate

### Pan Seared All Natural Tarragon Chicken & Citrus Glazed Mahi Mahi

Roasted Garlic Whipped Potato, Wilted Spinach, Roasted Root Vegetable, Sundried Petit Tomatoes, Pan Jus

### Braised Short Rib, Cabernet Demi & Grilled Atlantic Salmon

Tomato Basil Relish, Citrus Buerre Blanc Herb Truffle Risotto, Brown Butter Sage Spaghetti Squash, Seasonal Vegetable

No discounts or substitutions on Centennial Package. Prices are Subject to Change.

All Pricing is Subject to 22% Service Charge and 6% Tax





# Butler passed Hors d'oeuvres

## Hot

Hawaiian Chicken Satay, Spicy Guava

Short Rib Empanada, Salsa Verde

Grilled Fontina and Tomato Bisque Shooter

Citrus Shrimp Skewer, Wasabi Aioli

Miniature Lump Crab Cakes, Key-Lime Aioli

Pan Seared Scallop Wrapped in Bacon

Pigs in a Blanket

Vegetable Spring Rolls with Hoisin

Spanakopita

Brie & Raspberry Preserve en Croute

Coconut Dipped Shrimp, Jezebel Sauce

Sesame Chicken, Apricot Dip

Prime Sliders

Arancini Truffle Risotto Pearls

Chicken Empanadas, Pico de Gallo

Chorizo Manchego Empanadas, Salsa Verde

Shrimp Tempura, Sweet Chili Sauce



Paul Marino Photography

## Cold Canapés

Smoked Salmon Cucumber Rosette

Bleu Cheese Petit Beef Crostini, Chive Pepper Crème Fraiche, Charred Onion

Bloody Mary Shrimp Shooter

Ciliegine Mozzarella & Cherry Tomato Skewer

Hawaiian Seared Tuna, Japanese Cuke, Wasabi Aioli

Caesar Salad Phyllo Pocket

Curried Chicken Phyllo Pocket

B-L-C Phyllo (Bacon, Lettuce, Crab)

Tuna Tartare Spoon, Pickled Vegetable



# Action Stations

Enhancements to the Cocktail Hour 15- each station

## Deli Panini and Sandwich Station

Basil Tomato Bisque, Ciabatta Crouton

Hot Short Rib Panini, Pepper Jack Cheese, Caramelized Onion, Arugula, Garlic Aioli

Hot Turkey Panini, Swiss Cheese, Roasted Tomato, Avocado Aioli

Portabella and Smoked Gouda Sandwich

Italian Ciabatta Sandwich, Lettuce, Tomato, Pickled Onion, Cherry Pepper Relish

Cornichon, Roasted Pepper, Imported Olives and Chees

## Meatball & Mozzarella Station

Lamb Meatballs, Tzatziki Lemon Yogurt, Signature Blend Meatballs of Veal, Pork, Prime Beef,

Spicy Pomodoro Sauce, Turkey Meatballs, Light Parmesan Reggiano Sauce,

Teardrop Tomato Celigine Mozzarella Salad, Heirloom Tomato, Arugula, Burrata Mozzarella, EVVO,

Cracked Pepper, Lemon Whipped Ricotta, Eggplant Caponata, Roasted Red Peppers, Herb Garlic, Crostini, Artisan Rolls

## Dim Sum Bar

Shrimp Shumai, Chicken Shumai, Pork Pot sticker, Chicken Satay, Vegetable Spring Roll, Beef Satay, Assorted Sauces

## Tapas Bar

Spinach & Artichoke Dip, Hummus & Tabouleh, Pita Chips, Crudit , Imported Olives, Parmesan & Roasted Peppers, Eggplant, Chicken & Artichoke Pinchos, Fresh Made Guacamole

## Killer Mac & Cheese

Peas & Basil, White Cheddar, Mascarpone, Shrimp, Parmesan Cream, Truffle Crunch, Asparagus, Mushroom, Roasted Tomato, White Jalapeno Cheddar, Short Rib

Add Lobster Additional 6- Per Person



## Carving Board

select two

Porcini Dusted Tenderloin, Port Demi, Creamed Horseradish

Brown Sugar Mustard Glazed Ham, Cranberry Compote

Cedar Plank Salmon, Grain Mustard Maple Glaze

Roasted Turkey, Dijonaise, Cranberry Compote

Baby Lamb Racks, Minted Au Jus, Grain Mustard

Mojo Pork, Sour Orange Aioli

## Noodle Station

Lo Mein Noodle, Vietnamese Rice, Noodle and Chinese Fried Rice

Sauces: Ginger Garlic, Hoisin Oyster, Pad Thai

The Toppings: Beef, Chicken, Shrimp, Broccoli, Carrots, Mushrooms, Onions, Peppers, Peanuts, Bamboo Shooters, Water Chestnuts, Scallions, Snow Peas, Basil, Ginger, Garlic

## Pasta Station

Tortellini, Orecchiette, Gluten Free Penne

Sauce: Garlic Parmesan, Marinara, Pesto

Toppings: Fresh Peas, Wild Mushrooms, Onion, Spinach, Squash, Zucchini, Sausage, Shrimp, Tomato, Parmesan, Crushed Pepper, EVOO

## Seafood Risotto Station

Shrimp, Scallop, Lump Crab, Spinach, Spinach, Asparagus, Portobello, Truffle Parmesan





Paul Marino Photography



Munoz Photography



# Ocean Avenue Brunch 105-

30 Guest Minimum/ 125- Fee will apply to Groups less than 30 people

## Four Hour Open Bar

Signature Spirits: Svedka, Bombay, Bacardi, Sauza Gold, Jim Beam, CC, E&J, Dewars, Imported and Domestic Beers, House Wines, Champagne Toast and Mimosa Service with Brunch

## Ocean Avenue Brunch

Chilled Fruit Juices- Orange Juice, Cranberry Juice, Grapefruit Juice  
Seasonal Fruit Display

Selection of Chef's Home-style Muffins, Danish and Croissant

Granola Parfait Bar with Greek Yogurt, Berries and Honey

Assorted Bagels, Cream Cheese, Preserves and Butter

Smoked Salmon Platter, Sliced Tomato, Red Onions, Capers

Oatmeal, Brown Sugar, Golden Raisins

Scrambled Eggs with Cheddar

Cheddar Chive Hash Browns

Challah French Toast, Maple Syrup

Applewood Smoked Bacon and Breakfast Sausage

Marinated Skirt Steak, Roasted Onion

Seafood Ciopino, Mussels, Clams, Market Fish, Calamari,

Toasted Faro, Pecan, Dried Cherry Salad

Parmesan Risotto

Grilled Garden Vegetables, White Balsamic Drizzle

## The Chef's Omelet Station

Whole Eggs or Egg White Omelets, Country Ham, Cheddar,

Jack Cheese, Spinach, Mushrooms, Onions, Tomato, Fresh Salsa

## Custom Wedding Cake

**Valet Parking** – Day Guests Only

**Upgraded Table Linens and Chiavari Chairs**

**One Hotel Room Night of Event for Bride & Groom**

All Pricing is Subject to 22% Service Charge and 6% Tax. Prices are Subject to Change





# The Beachcomber 26-

Send off Breakfast

Fresh Squeezed Orange, Grapefruit Juice,  
Cranberry Juice

Seasonal Fruit Display

Assorted Pound Cakes with House Made Jellies  
Hearth Bagels, Cream Cheese, Preserves, Butter

Scrambled Farm Fresh Eggs

Red Skin Skillet Potatoes with Peppers, Onions

Applewood Smoked Bacon

Breakfast Sausage

Coffee and Hot Tea

## Bloody Mary 12- per person

Premium Vodka

Tomato Juice, Clamato, Assorted Hot Sauces,  
Horseradish, Old Bay, Celery Salt, Sea Salt,  
Cracked Pepper

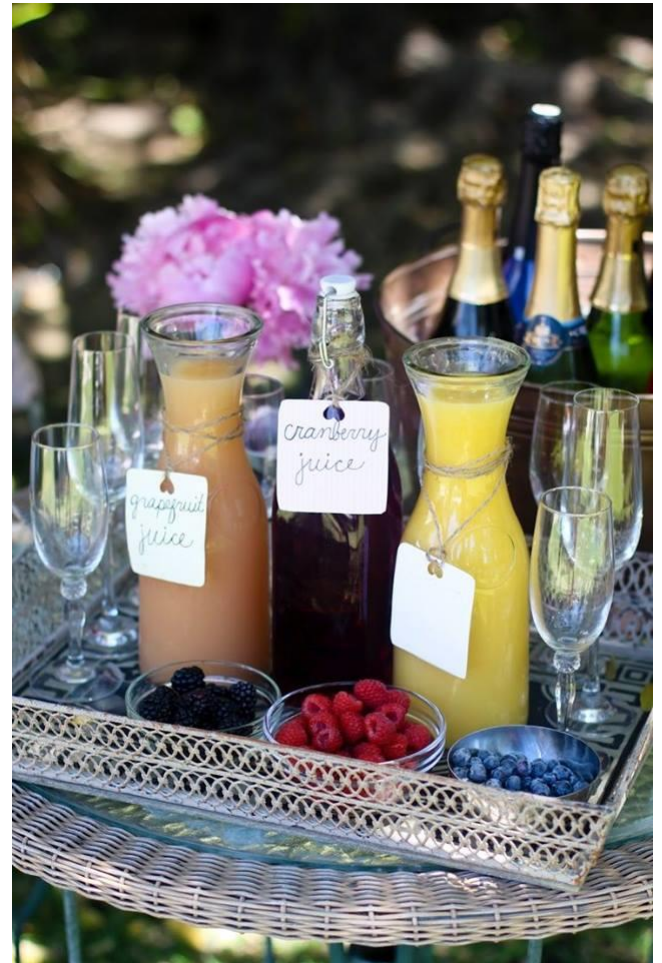
Pickled Green Beans, Celery, Carrot Shavings,  
Shrimp Cocktail, Scallion, Olives, Pickle Spear  
Bartender Fee 125-

## Mimosas 8- per person

Fresh Orange Juice and Champagne

## Omelets to order 10- per person

Country Ham, Cheese, Tomatoes, Onions, Spinach,  
Sausage, Green Pepper, Mushrooms  
Chef Attendant Fee 125-



# The Night before 58-

Yukon German Potato Salad, Honey Vinaigrette  
Fresh Oregano Salad, Heirloom Tomato, Red Onion  
Cole Slaw and House Made Chips

## Deli Panini and Sandwich Station

Chef Attendant Fee 125-

select three

Basil Tomato Bisque, Ciabatta Crouton  
Hot Short Rib Panini, Pepper Jack Cheese, Caramelized Onion,  
Arugula, Garlic Aioli  
Hot Turkey Panini, Swiss Cheese, Roasted Tomato, Avocado Aioli  
Portabella and Smoked Gouda Sandwich  
Italian Ciabatta Sandwich, Lettuce, Tomato, Pickled Onion,  
Cherry Pepper Relish  
Cornichon, Roasted Pepper, Imported Olives and Chees

## Dessert Display

French Macaroon Lollipops, Key Lime Bar, Brownie Bar  
Iced Tea, Coffee and Tea

## Ideas

Sangria  
Red Wine, Fresh Seasonal Fruit and Juices

Specialty Beers

Fresh Fruit Infused Water Stations  
Mint, Lemon and Cucumber

Vodka Lemonade, Lemon Slices

Mango Iced Tea Station

Full Bars available



# Drinks, Desserts and Snacks

## Martini Bar

-Gold Selections

Absolut, Tito's Vodka

Beefeater, Bombay Gin

-Luxury Selections

Ketel One, Grey Goose

Bombay Sapphire, Tanqueray

## Cordials

Baileys Irish Cream, Kahlua, Sambuca,

Amaretto Di Serrano, Frangelico, Drambuie

## Bloody Mary Station

Vodka, Tomato Juice, Hot Sauce, Horseradish

The Rim: Old Bay, Sea Salt, Cracked Pepper

Garnish: Celery, Pepper, Olives, Pickle Spear, Bacon Strip

## Mimosa Station

Champagne by the Bottle

Carafes of Orange, Grapefruit, Mango and Peach Juices,

Strawberries, Orange Slices, Sliced Peaches, Raspberries

## Sangria

White Wine, Bacardi O Orange Rum,

Fresh Squeezed Lemon and Orange Juices,

100% Organic Agave

## Infused Water Flavors

Strawberry & Mint, Cucumber, Lemon & Mint

Citrus: Orange, Lime, Lemon

## Craft Beer

Ask for Pricing and Brands



## After Party Snack

Something Salty

Mini Adult Grilled Cheese

Truffle Parmesan Fries

Mini Sliders

Mini Bowls of Mac and Cheese

## Something Sweet

Milk & Cookies

Chocolate Dipped Pretzels

Mini Dessert Shooters

## Strawberries

Chocolate Covered, one per person





Décor by Dalsimer Atlas Events





## Oceanfront Terrace



# Wake up to spectacular views of the beach and crystal blue water

All rooms have individual climate control, flat-screen TVs, complimentary high-speed wireless Internet, and a mini-bar. Our fitness center features cardiovascular equipment and free weights.

Guests staying in our new Villas will enjoy their own private balcony, executive concierge services, nightly VIP turndown service, and private access to the Serenity Pool and convenient access to Delray Beach and Atlantic Avenue.

With its soft sandy beaches, our luxurious Mediterranean-style hotel welcomes families, business travelers, or anyone who needs a dose of seashore, serenity and service.



## Relax

Allow us to ease your tension as we go above and beyond to provide soothing, individualized services to meet your needs and wants.

N Spa offers a refined environment of contemporary elegance brimming with the essences of tranquility, rejuvenation and wellness

Plan a day of pampering at N Spa and cap it off with a visit to our salon where you will leave feeling ravishing and radiant.

Our couple's treatment room is the perfect place to relax and unwind.



nspa

DELRAY BEACH MARRIOTT



# NSpa Bridal Packages

The Bachelorette Party  
Swedish Massage or custom Facial  
Classic Manicure & Pedicure  
190- per guest (3 Hours)

The Bridal Trial  
Hair Style/Updo: 100-/hour  
Make-up Airbrush: 85-  
Regular Foundation: 75-

Bridal Day Hair Styling  
Bridal Day Make-Up  
200- w/Airbrush Makeup

All The Bride's Maids  
Special Occasion Hair Styling  
Make-up Application  
125- per guest (2 hours)

The Groom & All the Grooms Men  
Swedish Massage  
Gentleman's Manicure  
135- per guest (1 – ½ hours)



nsa  
DELRAY BEACH MARRIOTT

## Vendors

### Bakers

Shea's Bakery : 561-375-9591

Creative Cake Factory by Nancy: 954-368-4888

### Design/Florals

Dalsimer I Atlas: 800-423-2622

Simply Flowers: 561-630-4478

Lina Portnoy Event Design: 561-306-9626

### Photographers/Videographer

Munoz: 954-564-7150

Paul Marino: 561-630-1594

Jeff Kolodny: 561-965-9582

Creative Focus: 954-753-3686

### Bands

VoxBlu - 954 240 3076

Marcia Mitchell Band- #561-963-5056

Libido Band -

<http://www.tropicsentertainment.com/>

### DJ's/Musicians

Elite Entertainment: 561-483-4888

Mike Sipe Entertainment: 954-782-9118

Liquid DJs: 786.597.3705

### Local Bridal Boutique

Mariolkas #561-735-8633

### Transportation

A1A Limo 561-278-4064

Molly's Trolleys: 561-838-9511

### Bakers

Creative Cake Factory by Nancy: 954-368-4555

### Spa/Hair & Make Up

nSpa: 561-278-8111

### Linens

Over the Top: 954-424-0076

### Lighting Specialist

Southern Audio Visual: 561-274-3269

### Officiants/Rabbi

Michael Calderin: 954-868-2957

Frank Nunez: 305-484-4383

Cantor Ellari Mirabel: 561-715-7188

Rabbi Kaplan: 954-346-5030

All Vendors must provide a Certificate of Insurance to the hotel before the event.

The hotel is not liable nor responsible for the actions of any Vendors.

## Champagne Glasses

Book your wedding and receive a *Complimentary* set of Bride and Groom Crystallized Champagne Flutes for your first Toast as husband and wife.

These exquisite Isabella Adams' Champagne Flutes, valued at \$250 are designed with clear Swarovski® crystals and crystallized Starfish.

Other restrictions and minimums may apply.  
Non-transferable.



Please contact our Wedding Specialist for details.



10 North Ocean Boulevard  
Delray Beach, Florida 33483  
561-274-3211  
[www.marriottdelraybeach.com](http://www.marriottdelraybeach.com)