



MARRIOTT  
HOLLYWOOD BEACH

# A Toast To Remember!

Book your wedding and receive a  
*Complimentary* set of Crystallized  
Champagne  
Flutes to celebrate your first toast!

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.



Nathan Hamler Photography



Scribbled Moments Photography

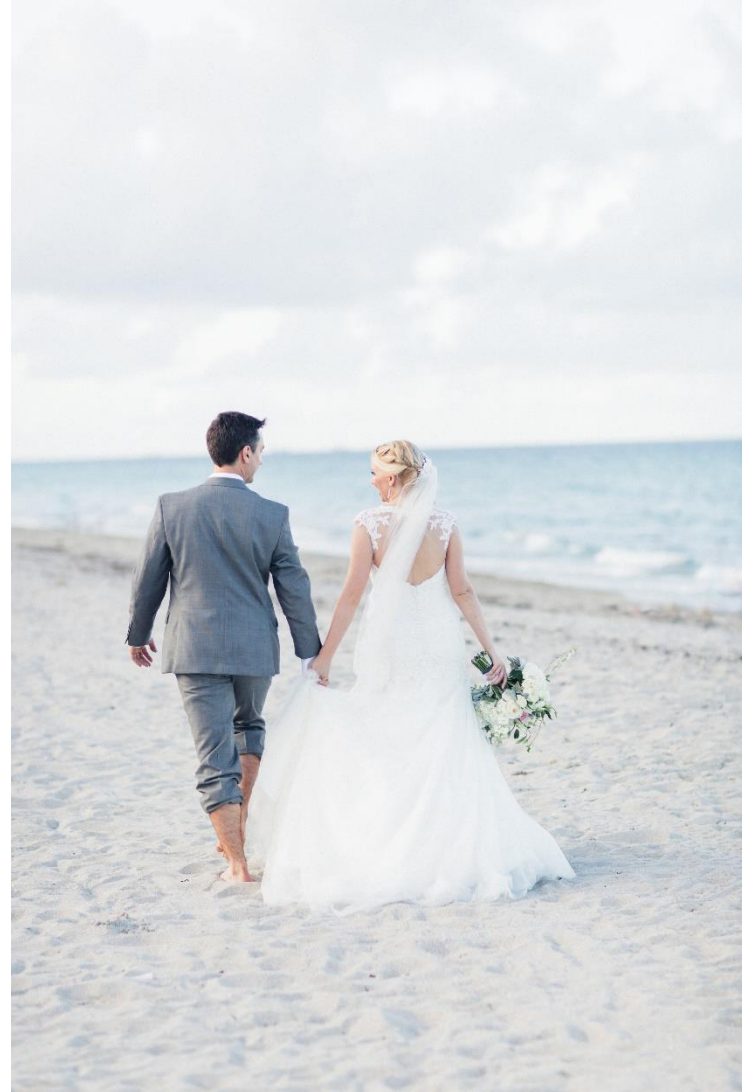


Erika Diaz Photography

Beautiful Elegance in a Rich Tropical  
Setting on the Atlantic Ocean



Erika Diaz Photography



Jessica Bordner Photography

# Your Wedding

## **Open Bar**

Name Brand Liquors to include Beefeater Gin,  
New Amsterdam Vodka, Canadian Club Whisky, Bacardi  
Rum, Jim Beam Bourbon, Dewars Scotch, Sauza Tequila  
Imported and Domestic Beer  
Selection of Fine Wines

## **Hot Hors d'Oeuvres and Cold Canapés**

Passed Butler Style

## **Choice of Two Cold Displays**

## **Champagne Toast**

## **Traditional Tiered Wedding Cake**

by Enchanting Creations

**Complimentary Self Parking** for your visiting guests

**Elegant Floor Length Ivory or White Linens**

**Complimentary Chair Covers and Sashes**

**Votive Candles** (three per table)

**Marriott Reward Points**

**Special Room Rates** for your guests

Subject to 22% Service Charge and 6% State Tax



# Hors d'Oeuvres

**Beautifully Garnished Displays**  
Select two

**Seasonal Fresh Fruit Display**

**Imported and Domestic Cheese,**  
Assorted Crackers and Flatbreads

**Antipasto Display**  
Assorted Meats, Cheese and Roasted Vegetables

**Select five items**

**Cold Canapés**

**Seared Ahi Tuna Poke** in a Mini Martini Glass

**Fresh Asparagus** Boursin Cheese & Prosciutto

**Belgium Endive** Cream Cheese, Smoked Salmon

**Strawberry** filled with Herb Boursin

**Brie Cheese Crostini** with Sundried Tomato

**Roma Tomato**, Buffalo Mozzarella, Basil Crostini,  
Balsamic Drizzle

**Hot Hors d'Oeuvres**

**Coconut or Tempura Shrimp**

with Horseradish Orange Marmalade Sauce

**Fresh Spring Rolls**, Sweet Chili Garlic Soy Sauce

**Franks en Chemise**, Mustard Sauce

**Bacon Wrapped Brussel Sprouts**

**Egg Rolls** with Hot Mustard, Sweet and Sour Sauce

**Mini Beef Wellington**, Horseradish Cream Sauce

**Stuffed Artichoke Hearts**, Cajun Remoulade

**Spinach and Feta Spanikopitas**

**Assorted Dim Sum**, Hoisin Sauce

**Jamaican Jerk Chicken Skewers**, Mango Chutney



# Additions to your Cocktail Hour or your Dinner Buffet

## Based on One Hour

### **Sushi & Sashimi Display 24- based on three pieces per person**

Assorted Tuna, Salmon, Crab, Assorted Rolls, Wasabi, Pickled Ginger, Soy Sauce

### **The Seafood Raw Bar 22- person, based on five pieces per person**

Queen Crab, Jumbo Shrimp Cocktail, Oysters, Clams on the Half Shell, Crushed Ice, Caribbean Cocktail Sauce, Remoulade Sauce, Crab Shack Mustard, Horseradish, Lemon Wedges  
50 person minimum

### **Baked Whole Brie en Croute 7- person, 50 person minimum**

Large Wheel of Imported Creamy Brie de Meux, Seville Orange Marmalade, Toasted Almonds in a Golden Puff Pastry, Toasted French Bread, Flatbreads

### **Pasta Station 15- person**

Penne, Tortellini, Marinara, Ala Vodka, Alfredo Sauce, Sweet Peas, Spinach, Crimini Mushrooms, Roasted Garlic, Extra Virgin Olive Oil, Parmesan Cheese, Garlic Breadsticks, Sautéed by a Uniformed Chef

### **Viennese Dessert Buffet 15- person**

Cakes, Pies, Miniature Pastries, Fruit Tarts, Cookies, Mousse, Miniature Cheesecakes, Éclairs, Cannolis, Coffee, Tea and Brewed Decaffeinated Coffee, Non-Alcoholic flavorings: Amaretto, Caramel, Vanilla, Hazelnut,

### **Norwegian Salmon Display 12- person**

Display of Sliced Smoked Norwegian Salmon, Chopped Eggs, Capers, Onions, Cream Cheese, Assorted Breads, Pumpnickel, Toast Points



# Package One Plated Dinner

**Five Hour Open Bar**  
**Hors D'Oeuvres** (see selection)

**Appetizer Selection**  
**Additional 5 - person**

**Golden Sautéed Scallops**  
Braised Lentils, Saffron Cream, Crispy Leeks

**Feuillette D' Epinard et Champignons**  
Spinach & Mushroom Baked in a Puff Pastry, Red Pepper Coulis

**Wild Mushroom Ravioli**  
Pan Seared Ravioli, Sautéed Mushrooms, Charred Tomato Salsa,  
Marjoram Cream Sauce

**Assorted Dinner Rolls, Rustic Rolls, Butter**

**Salad Selection - Select One**

**Hollywood Beach Salad**  
Mixed Greens, Shredded Granny Smith Apple, Washington Red Apples, Hearts of Palm, Crumbled Gorgonzola Cheese, Chopped Black Olives, Raisins, Shredded Cucumber, Shredded Carrots, Roasted Shallot, Apple Vinaigrette Dressing

**Classic Caesar Salad**  
Crispy Romaine Hearts, Garlic & Herb Croutons, Shaved Reggiano, Roasted Red Peppers, Creamy Caesar Dressing

**Tossed Salad**  
Mixed Baby Greens, Cherry Tomatoes, Strips of Palm Hearts, Toasted Almonds, Cucumber Strips, Dijon Vinaigrette

**Addition...**

**Intermezzo Course 5- person**  
Select from Pink Grapefruit, Honey Mint, Lemon, Lime or Blood Orange





## Entree Selections

### **Supreme of Chicken Americaine 105-**

Pan Seared Golden Breast of Chicken with Jumbo Lump Crab, Lobster Tail,  
Rich Americaine Sauce, Hint of Tarragon

### **“Down Island” Baked Grouper 105-**

Stuffed with Roasted Corn, Jumbo Lump Crab Stuffing, Tomato and Basil Vinaigrette

### **Poached or Broiled Salmon Filet 105-**

Creamy Dill Sauce, Glazed Cucumber Barrels

### **Pan Seared Breast of Chicken Oscar 110-**

Topped with Seasoned Jumbo Lump Crab, Asparagus, Hollandaise Sauce

### **Roast Prime Rib of Beef 115-**

Au Jus, Creamy Horseradish Sauce

### **Grilled Caribbean Spiced Snapper Filet 115-**

Mango & Black Bean Runner Salsa, Valencia Orange Scented Buerre Blanc

### **Pan Seared Filet Mignon 120-**

Classic White Wine, Shallot Bordelaise Sauce

### **Filet Mignon and Stuffed Shrimp 130-**

Succulent Grilled Beef Tenderloin, Jumbo Lump Crab Stuffed Shrimp, Tomato and Tarragon Hollandaise Sauce

### **Grilled Beef Tenderloin Oscar & Grilled Chicken Dijon 130-**

Succulent Beef Filet, Seasoned Crabmeat with a Seasoned Chicken Breast, Dijon Cream Sauce

### **Sautéed Chicken Breast & Caribbean Lobster Tail 135-**

Golden Caribbean Spiced Chicken Breast, Tender Grilled Lobster Tail, Tropical Fruit Salsa, Creamy Mango Sauce

### **Tiered Wedding Cake**

Coffee, Tea and Brewed Decaffeinated Coffee

# Package Two Grand Buffet Dinner

**140- person**

**Five Hour Open Bar**

**Hors D'Oeuvres** (see selection)

## **Salads**

### **Hollywood Beach Salad**

Mixed Greens, Shredded Granny Apple Smith, Washington Red Apples, Hearts of Palm, Crumbled Gorgonzola Cheese, Chopped Black Olives, Raisins, Shredded Cucumber, Shredded Carrots, Roasted Shallot, Apple Vinaigrette Dressing

### **Classic Caesar Salad**

Crispy Romaine Hearts, Garlic and Herb Croutons, Shaved Reggiano, Roasted Red Peppers, Homemade Caesar Dressing, Assorted Flatbreads

### **Beefsteak Tomatoes and Buffalo Mozzarella**

Fresh Basil and Balsamic Drizzle

## **Buffet Entrée Selections**

### **Florida Snapper Filet Stuffed with Jumbo Lump Crab**

Lemon Buerre Blanc

### **Breast of Chicken**

Select Francaise, Picatta or Marsala

### **Slow Roasted Burgundy Marinated Short Rib of Beef**

**Tri Colored Tortellini**, Creamy Alfredo Sauce

**Chef's Choice of Potatoes or Rice and Vegetables**



**Carving Station**  
select one

**All Additional Carvings 6- person**

**Dinner Rolls**

**Whole Roast Tenderloin of Beef**, Rolled in Cracked Black Peppercorns, Creamy Horseradish Sauce

**Whole Oven Roasted Turkey**

Chipotle Honey Mustard Glaze, Orange Cranberry and Pecan Relish

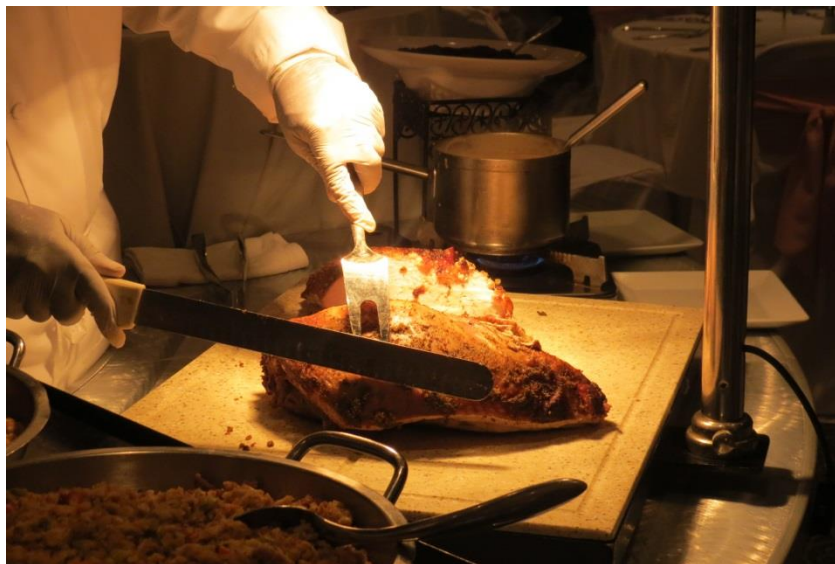
**Sugar Baked Virginia Cured Ham**

Molasses Citrus Glaze, Vidalia Onion Relish

**Desserts**

Assorted Fruit Tarts, Chocolate Covered Strawberries, Variety of Miniature Pastries

**Coffee, Tea and Brewed Decaffeinated Coffee**





Nathan Hamler Photography



Scribbled Moments Photography



Jessica Bordner Photography



Erika Diaz Photography



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# Package Three Reception Dinner

**160- person**

**Five Hour Open Bar**

**Hors D'Oeuvres** (see selection)

**Minimum of 100 guests**

## **Tapas Display**

Imported Cheese, Serrano Ham, Shrimp Ceviche, Roasted Almonds, Roasted Red Peppers, Grilled Chorizo Sausage

## **Sushi Bar**

**Based on three pieces per person**

Elaborate Display of Sushi, Sashimi, Maki Rolls, Assortment of Rolls, Ahi, Salmon, Shrimp and Crab, Pickled Ginger, Wasabi, Sweet Soy Sauce

## **The Pasta Station**

Penne, Tortellini, Marinara, Ala Vodka, Alfredo Sauce Sweet Peas, Spinach, Crimini Mushrooms, Roasted Garlic, Extra Virgin Olive Oil, Parmesan Cheese, Garlic Bread Sticks  
Sautéed by a Uniformed Chef

## **Seafood Stop**

Oysters and Clams on the Half Shell, Gulf Shrimp with Cocktail Sauce, Horseradish, Lemon,

## **Carving Station**

Whole Roast Tenderloin of Beef rolled in Cracked Black Peppercorns, Horseradish Cream Sauce, Garlic Mashed Potatoes, Roasted Baby Vegetables Rustic Dinner Rolls

## **Executive Chef's Deluxe Dessert Buffet**

Cheesecake with Guava Compote, Coconut Flan, Cakes, Pies, Miniature Tarts, Pastries

**Tiered Wedding Cake by Enchanting Creations**  
**Coffee, Tea and Brewed Decaffeinated Coffee**

## **Additions...**

### **International Coffee Cart 15-person**

Professional Barista to serve your guests Espresso, Double Espresso, Cuban Coffee, Cappuccino, Latte, Flavored Latte, Café Con Leche, Assorted Non-Alcoholic flavorings: Amaretto, Caramel Crème de Cacao, Hazelnut, Irish Cream, Vanilla, Traditional Coffee, Tea, Brewed Decaffeinated  
Attendant Fee 100-  
One Attendant per 100 guests

### **Chocolate Fondue 15- person**

Delicious Belgian Chocolate  
The Chocolate Fondue is available in Dark, Milk and White Chocolate. The Dipping items are endless- Strawberries, Bananas, Marshmallows, Cream Puffs, Rice Crispy Treats, Pretzel Rods







Erika Diaz Photography

Jessica Bordner Photography



# Cocktail Enhancements

**Based on one hour**

## **Deluxe Brand Liquors 10- person**

Luxury Bar Upgrade

## **Wine Service with Entrée**

Charged on Consumption per bottle

Talk to your wedding specialist for options

## **Martini Bar 8- per drink as consumed**

Attendant Fee 100- each

One Attendant per 50 guests

## **Vodka Slide**

Flavored Vodkas: Raspberry, Orange, Apple

Flows down an Ice Sculpture into a Martini glass

Attendant Fee 100-

Ice Sculpture 450-

Specialty Vodkas 125- per Bottle

## **The Classics 12- person**

“Dirty” Goose, Blue Cheese Stuffed Olives, Dry Sapphire Martini,

Onions, Olives, Makers Mark, Manhattan, Rusty Nail,

Citron Cosmopolitan, Hendricks Gimlet Gibson

Attendant Fee 100-



**Based on one hour**  
**Bartender fees will apply**

**Martini Bar 10- person**

Something Old, Something New  
Something Borrowed, Something Blue  
Martinis Customized for your Event  
450- Personalized Ice Luge

**Mohito & Caipirinha 10- person**

Fresh Lime, Mint, Leblon Cachaca (Brazilian Rum)  
Bacardi Rums, Classic Mint, Pineapple, Berry, Peach

**Bubbly Bar 10- person**

Kir Royale, Bellini, Champagne Cocktail,  
Prosecco, Korbel Brut

**Liquid Dessert Bar 10- person**

**German Chocolate Martini:** Stoli Vanilla,  
Kahlua, Frangelico

**Peaches & Cream:** Grey Goose, Peach Puree, Cream

**Key Lime Pie:** Ke Ke Lime Liqueur, Coconut Rum,  
Coconut Cream, Lime Juice

**Espresso Martini:** Van Gogh Espresso, Kahlua,  
Crème de Cacao

**Local Craft Beer**

\$ Market price



# Luau Rehearsal Dinner Buffet

**78- per person**

**Minimum of 20 guests and no more than 100 guests**

**Welcome Pina Colada or Rum Runner**

## **Treasure Island Salad Bar**

Soup of West Indian Conch Chowder  
Rum Marinated Pineapple, Island Spices, Toasted Coconut  
Tossed Mixed Greens, Sliced Cucumbers, Grated Carrots,  
Cherry Tomatoes, Orange Segments,  
Creamy Citrus Dressing

## **Silver Chafing Dishes**

Caribbean Lobster Tail, Lime, Drawn Butter  
Fried Yucca with Mojo  
Sautéed Plantains  
Red Beans and Rice

## **The Carvery**

Uniformed Chef Attendant  
Whole Baked Grouper Marinated in a light Jerk Sauce  
Wrapped in Banana Leaves

## **The Grill**

**Mojo Marinated Chicken Breasts, Jerk Aioli**  
**Char Broiled New York Strip Steaks**  
**Caribbean Style Pork Tenderloin**

## **Desserts**

Coconut Cream Pie, Key Lime Pie  
Coffee, Tea and Brewed Decaffeinated Coffee

**Served/Chef Required 100- Chef Fee Required**

Served adjacent to the Hollywood Beach Broadwalk,  
Only steps to the Atlantic Ocean



## Snacks and Sweets

Pricing Based on per person

### After Party Snack

#### **Slider Station 18-**

Mini Gourmet Hamburgers, Pulled Pork, Crab Cakes  
Sweet Potato Fries and All the Fixings

#### **Gourmet Grilled Cheese 27-**

French Fries

#### **The Ballpark 20-**

Miniature Kosher Hot Dogs, Hot Soft Pretzels, Dijon  
Mustard, Warm Cinnamon Sugar Funnel Cake Sticks,  
Cracker Jacks

### Something Sweet

#### **S'more's Bar 16-**

Assorted Graham Crackers, Chocolates, Marshmallows

#### **Ice Cream Bar 18-**

Ice Cream, Oreo Crumbles, Brownie Bits, Assorted Candies,  
Strawberries, Bananas Marshmallows, Nuts

#### **Chocolate Fondue 18-**

White and Milk Chocolate Fondue, Skewered Fruit, Oreo  
Cookies, Rice Krispy Bars, Pound Cake, Biscotti, Pretzels



## Send off Breakfast

20 guest minimum/ 100- fee will be added if under

### Breakfast Buffet 30-

Fresh Squeezed Orange Juice, Grapefruit Juice,  
Cranberry Juice  
Assorted Seasonal Fruits  
Baked Assorted Fruit Muffins  
Hearth Baked Bagel Assortment  
Fruit Preserves and Jams, Cream Cheese, Butter  
Farm Fresh Scrambled Eggs  
Breakfast Potatoes  
Crisp Smoked Bacon  
Country Sausage Links  
Coffee, Assorted Black and Herbal Teas

## Enhancements

### The Chef's Omelet Station 11-

Hand Tossed Omelets, Diced Tomato, Sweet Bell Peppers,  
Red Onion, Fresh Mushrooms, Fresh Spinach, Crisp Bacon,  
Virginia Ham, Select Cheeses

### Krispy Kreme French Toast Station 11-

Warm Maple Syrup

### Belgium Waffle Station 11-

Fresh Belgium Waffles, Sliced and Whole Berries, Whipped  
Chantilly Cream, Warm Maple Syrup

### Bloody Mary and Mimosa Bar 12-

100- Bartender Fee will apply







Jessica Bordner Photography



Erika Diaz Photography

# Lighting Effects

**Southern Audio Visual**, the onsite provider of Audio and Video at the Hollywood Beach Marriott, is pleased to offer:

## **Ceremony Sound Packages**

Wireless Lavalier Microphone (for Officiant), Wired Microphone on stand (for Bride and Groom), Two Speaker Sound System, Mic Mixer to ensure everyone can be heard and iPod Audio feed (Processional/Recessional music). Packages Starting at \$290

## **Atmospheric Up Lighting**

Up Lights available in a wide range of colors to add ambience to your space, Pin Spot Lighting to make Cake Table, Guest Tables, etc. Creating Focal Points throughout the room. Starting at \$95 per unit

## **Designer Gobo Light Packages**

Custom "Mr. & Mrs." Monogram Lighting Display, Lighting Truss, Spandex Truss Cover (black or white), Leko Light and Gobo Holder. Gobo not included. Packages Starting at \$95. Custom Gobo Designs available starting at \$160

All packages are per event, per day and include standard onsite service support. Any additional equipment or operating labor will be added at standard rates. A 6% service tax and 22% Service Charge will be applied to all orders.

**Please contact SAV at 954.924.2202**





# Preferred Vendors

**All entertainment vendors are required to provide a COI- Certificate of Liability Insurance**

## ***Music***

FJM Productions 954-753-8591

[fred@fjmproductions.com](mailto:fred@fjmproductions.com)

Red Elephant Entertainment 305-720-6828

[www.redelephantentertainment.com](http://www.redelephantentertainment.com)

Eddie B & Company 954-721-9911

[www.eddieb.com](http://www.eddieb.com)

## ***Florists***

Events by Tony 954-471-6044

[Tony@tonyoevents.com](mailto:Tony@tonyoevents.com)

Forget Me Not Flower Shop 954-349-7114

[www.forgetmenotflowershop.net](http://www.forgetmenotflowershop.net)

Pink Pussy Cat 954-584-7045

[www.pinkpussycatflowers.com](http://www.pinkpussycatflowers.com)

## ***Photographers***

Ericka Diaz Photography 786- 693-3761

[www.erikadiazphoto.com](http://www.erikadiazphoto.com)

Jessica Bordner Photography 561.758.5131

[www.jessicabordnerphotography.com](http://www.jessicabordnerphotography.com)

Nathan Hamler Photography 561-676-5933

[www.nathanhamlerphotography.com](http://www.nathanhamlerphotography.com)

Scribbled Moments Photography, Inc.

[www.ScribbledMomentsPhotography.com](http://www.ScribbledMomentsPhotography.com)

## ***Makeup & Hair***

Audrey Ann 954-558-7429

[Audry.A629@gmail.com](mailto:Audry.A629@gmail.com)

## ***Wedding Coordinator***

Staged Right Events 954-404-8252

[www.stagedrightevents.com](http://www.stagedrightevents.com)

## ***Cakes***

Enchanting Creations 305-978-2828

<http://enchantingcreations.net>

## ***Production & Events***

FJM Productions 954-753-8591

[fred@fjmproductions.com](mailto:fred@fjmproductions.com)

Red Elephant Entertainment 305-720-6828

[www.redelephantentertainment.com](http://www.redelephantentertainment.com)

## ***Transportation***

Sun Island Transportation 954-274-7988

[www.sunislandtoursflorida.com](http://www.sunislandtoursflorida.com)

## ***Officiants***

Rabbi Frank 305-335-3335 rabbionline.com

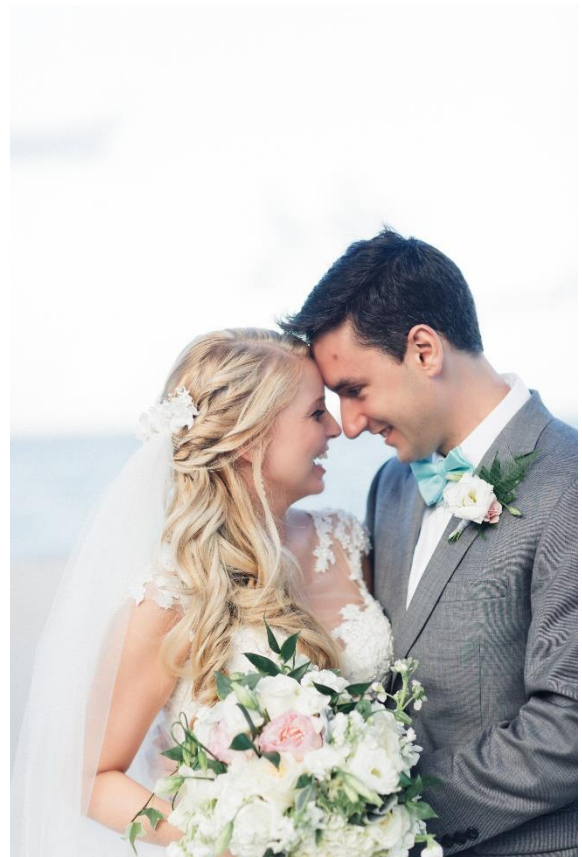
Father Frank 954-993-1020

[www.weddingsbyfatherfrank.com](http://www.weddingsbyfatherfrank.com)

**The Hotel is not liable nor responsible for the actions of these or any Vendors**



Erika Diaz Photography



Jessica Bordner Photography

It's time to get sand between your toes

Perfectly nestled between the Intracoastal Waterway and the Atlantic Ocean on **Hollywood's famous Oceanfront Broadwalk**, this tranquil beach town offers you upscale amenities and legendary Marriott service in a breathtaking tropical setting.

Our polished business and leisure-friendly hotel is conveniently located five miles from Fort Lauderdale/ Hollywood International Airport, with a variety of exciting recreational activities. At the Hollywood Beach Marriott, we present an inviting atmosphere that inspires guests to return again and again, as we offer a casual atmosphere with 4 Diamond service.

**Hollywood Beach is the only Oceanfront Promenade in Florida!**

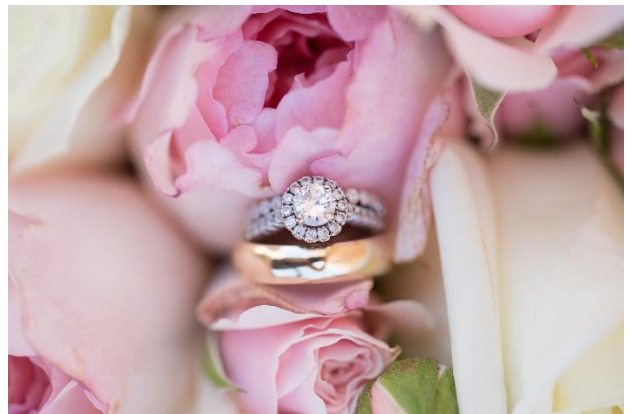
Inside, our function space is even more beautiful; with coffered ceilings and hand-hewn mahogany paneling, our Grand Ballroom exudes British Colonial warmth and style.

When it's time to relax, enjoy an invigorating swim in our outdoor beachfront pool or maintain your workout routine at our state-of-the-art fitness facility.

Hit **Latitudes Beach Cafe & Ocean front Tiki Bar** for an exciting dose of Continental cuisine and cocktails and an unforgettable culinary experience.

As the sun begins to set, head to the lounge for a cocktail, explore South Florida's renowned entertainment, or set sail on a Las Vegas-style casino cruise.





Jessica Bordner Photography

# Policies

You may select up to two Entrées for your dinner. You will be billed at the higher price for the entire package. Choices must be made in advance and exact numbers of each entrée given to hotel staff five business days before.

**Children Packages** (4 to 12 years of Age) \$32 per Child

**Young Adult Packages** (12 to 20 Years of Age) \$15 less the Adult pricing

**Vendor Meals** \$32 Per Person

Buffet Dinner Package requires a minimum of 100 people as a guarantee

Dinner Package requires a minimum of 50 people as a guarantee

**All charges are subject to a 22% Taxable Service Charge and a 6% Tax**

**Ceremony Fee** is \$500 for a section of the Grand Ballroom

Atlantic Ballroom is \$400. Beach Ceremony \$8.75 per White Folding chair / \$400 Labor Set Up fee

Additional space will be held in case of rain; an additional fee will be charged

City Permit Fees not included in price. Permit to be completed by the Bride and Groom





Nathan Hamler Photography

## A few things...

The Hollywood Beach Marriott is located beachfront on Hollywood's famous 2 ½ mile oceanfront Boardwalk (just named one of the nation's top 10 beach boardwalks by Travelers. There are cafes, restaurants, entertainment and an amphitheater up and down the Boardwalk.

We are minutes away from sport fishing, scuba diving, boat rentals and sunset cruises; our concierge can help your guests plan their adventures!

We are just 5 miles from Ft. Lauderdale/Hollywood International Airport.

**Take a walk down the Boardwalk and stop in some of our favorite places.**

### **The Area**

The Hollywood Beach Marriott is home to **Latitudes on the Beach**. Friday's Seafood Buffet is a wonderful Florida experience and great value. Latitude's Saturday and Sunday Breakfast Buffet is the local hotspot for people watching; a full breakfast buffet with Chefs making Omelets and Waffles.

The next stop is the new Hollywood Charnow Park, which begins the vast array of eateries and souvenir shops. Next is the Boardwalk Ice Cream. Cone of soft serve is just \$1.50! Further down is another ice cream shop called Surf & Spray that sells both hard and soft ice cream. Dahan Food Market has mini-mart food selection and is right in front of the Hollywood Beach Theatre. It is an outdoor Amphitheater with benches and presents free local concerts and performances.

The Hollywood Trolley is a scenic, air-conditioned ride to and from the Marriott and the Historic Downtown District. The Trolley is designed to provide convenient and inexpensive transportation for hotel guest and residents eager to explore the Central Beach Business District and the Historic Downtown. The Hollywood Trolley runs five days a week; Wednesday through Sunday, 10 a.m. to 10 p.m. Trolley maps & schedules are available in the hotel lobby.



From Today until Your Day, We Do



**MARRIOTT**  
**HOLLYWOOD BEACH**

2501 North Ocean Drive  
Hollywood, FL 33019  
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[www.hollywoodbeachweddings.com](http://www.hollywoodbeachweddings.com)