



Weddings











the Ceremony

This is the day you've been waiting for all your life...

The Ceremony Courtyard

Walking down the aisle...waiting to start your new life

Ceremony Fee - Please ask for Pricing

White Wedding Folding Chairs included

Wedding Runner provided by Client

Reservation of a Back up location based on availability



Wedding on the River

Four Hour Event to include

Four Hours of Open Bar
Resort Brands, Unlimited Consumption
Selection of Fine Wines

Champagne Toast

Cocktail Reception
Display of Domestic and Imported Cheese,
Choice of Three Butler Passed Hors D'Oeuvres

Choice of
Elegant Three Course Dinner
Lavish Dinner Buffet

Wedding Cake, Cutting and Service
Coffee Service

Hotel's Centerpieces, Beveled Mirrors, Votive Candles
Floor Length White and Ivory Table Linens, Napkins, Ivory Chair Covers, Colored Sashes

Service Charge of 21% and applicable State Tax will apply





the Reception

Select three items

Sliced Beef Canapés: French Rounds
Horseradish Aioli

Mushroom Caps, Crabmeat Stuffing

Scallops Wrapped in Bacon

Chicken Tenders, Honey-Mustard Sauce

Chicken Satay, Thai Peanut Sauce

Oriental Spring Rolls, Chinese Duck Sauce

California Rolls, Ginger, Wasabi Sauce

Mini Quiche

Gondolas Stuffed with Spinach, Feta Cheese

Cocktail Franks in Puff Pastry

Tempura Battered Portabella Mushrooms, Citrus Ponzu

Mini Crab Cakes, Remoulade Sauce

Coconut Shrimp, Mango Chutney

Seared Sea Scallops,

Mandarin Orange Segment, Spicy Mustard Soy

Crab Rangoon

Antipasto Skewers

Mac and Cheese Bites with Truffle Oil

Mini Beef Wellington



Dinner is served...

Appetizers

10- additional per person

select one

Panko-Crusted Crab Cake, Smoked Tomato Aioli

Chilled Gulf Shrimp, Citrus Cocktail Sauce

Coconut Shrimp, Mango Chutney

Tortellini and Smoked Chicken, Basil Crème

Mini Brie, Orange-Cranberry Compote

Trio of Tapenade: Olive, Artichoke,
Sun-Dried Tomato

Salads

select one

Classic Caesar Salad, Herbed Croutons,
Parmesan Cheese, House made Dressing

Spinach Salad, Gorgonzola Cheese,
Spiced Pecans, Poached Pears,
Strawberry Vinaigrette

Caprese Salad, fresh Mozzarella Cheese,
Roma Tomatoes, Balsamic Glaze Drizzle



Entrée Selection

Select up to Two Entrees
Please provide Place Cards
Per person Pricing

Fire Roasted Salmon 115-
Lemon Pepper Butter, Wilted Spinach

Caribbean Pork Loin 125-
Mango, Mint Compote

Tropical Teriyaki Chicken 110-
Ginger Glaze

Chicken Marsala 115-
Marsala Wine, Herbed Demi-glace,
Wild Mushrooms

Spanish Marinated Flank Steak 120-
with Salada

Almond-Coconut Crusted Grouper 115-
Orange Crème

Petite Filet Mignon 125-
Béarnaise Sauce

Includes
Selection of fresh Vegetables,
Seasoned Rice or Potato

Freshly Baked Artisan Rolls, Butter

Service Charge of 21%
and applicable State Tax will apply



the Royal Palm Buffet

**125- per guest
minimum 20 guests**

Beginnings

Traditional Garden Salad, Assorted Dressings

Grilled Seasonal Vegetables, Herbed Dressing

Classic Caesar Salad, Herbed Croutons, Parmesan Cheese

Pasta Salad, Grilled Vegetables, Balsamic Vinaigrette

Entrée Selections

Spanish Marinated Flank Steak with Salada

Macadamia Crusted Gulf Grouper, Papaya Basil Butter

Teriyaki Glazed Ginger Chicken

Vegetarian Entrée available upon request

Vegetables and Starches

Selection of Fresh Seasonal Vegetables,

Garlic Smashed Potatoes,

Saffron Island Rice

Fresh Baked Artisan Rolls and Butter

Service Charge of 21% and applicable State Tax will apply

Chocolate Affair 12-per person

Based on One Hour

Milk Chocolate Fondue,
Skewered Fruit Oreo Cookies,
Rice Krispy Bars, Pretzels,
Marshmallows



Slider Station 12- per person

Based on One Hour

Beef Sliders, Cherry Tomato Relish,
Blue Cheese Crumbles, Pulled Pork,
Sweet Potato Fries Rolls,
and all the fixings

Mojito and Caipirinha Station 12- per person

Based on One Hour

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



The Brewery Tour 20- per person

Based on Two Hours

Blue Moon, Belgian White,
Samuel Adams Seasonal,
Sierra Nevada Pale Ale,
Stella Artois Lager

Service Charge of 21% and applicable State Tax will apply

The Evening before

38- per person

Sliced Chilled Watermelon

Garden Salad, Assorted Dressings

Brown Sugar Baked Beans

Grilled Corn on the Cob, Honey Butter

Old Fashioned Cole Slaw

Red Bliss Potato Salad, Brown Sugar,
Grain Mustard, Scallions, Chopped Bacon



the Main Course

Country-Fried Chicken

Italian Sausage, Griddled Onions,
Peppers, Hoagie Rolls

Beef Sliders

Beer Braised Frankfurters, Sauerkraut

Appropriate Condiments

Fresh Baked Artisan Rolls and Bread

Chef's Selection of Desserts



Iced Tea with Lemon and Sugar

Service Charge of 21% and applicable State Tax will apply

The Rehearsal Dinner Buffet

46- per person

Starters and Salads

Plantain Chips, Cilantro

Tropical House Salad, Mixed Greens, Pineapple,
Dried Berries, Toasted Pine Nuts, Mojo Vinaigrette

Ambrosia Salad, Seasonal Fruits

Fresh Baked Artisan Rolls and Breads

Entrees

select three

Caribbean Jerked Pork Loin, Tropical Fruit Salsa

Grilled Chicken Breast, Pineapple Black Bean Sauce

Spanish Marinated Flank Steak topped with Salada

Almond Coconut Crusted Baked Grouper,
Citrus Beurre Blanc

Starches and Sides

Pineapple Rice

Caribbean Sweet Mashed Potatoes

Key Lime Pie, Mini Assorted Cheesecake

Iced Tea Service



Service Charge of 21% and applicable State Tax will apply

The Send-off Breakfast

22- per person

Chilled Fruit Juices,
Fresh Seasonal Fruit, Berries
Assorted Cold Cereals, Fresh Milk
Creamy Scrambled Eggs
Golden Brown Breakfast Potatoes
Grilled Golden Sausage
Crispy Applewood Bacon
Sweet Breakfast Pastries
Muffins, Flaky Croissants, Bagel Assortment
Coffee Service



Chef's Omelet's Station 10- per person

Hand Tossed Omelet's
Diced fresh Tomato, Sweet Bell Peppers, Red Onion,
Sliced Mushrooms, Fresh Spinach, Diced Virginia Ham,
Bacon, Sausage, Cheddar, Swiss Cheese
Chef Attendant fee 125- per Chef

The Champagne Bar 12- per person

Bellini's and Mimosas

Build your own Bloody Mary 14- person

Vodka, Bloody Mary Mix, ,Green Pepper,
Celery, Asparagus, Carrot, Olives, Tomato,
Tabasco, Worcestershire, Pepper

Attendant fee 125- each Service Charge of 21% and applicable State Tax will apply



The Bar

Resort Bar

New Amsterdam Vodka, Bombay Gin, Bacardi Superior, Sauza Signature Blue 100% Agave Tequila, Jim Beam, Dewar's, Canadian Club, E&J Brandy, Beer (listed below), Canyon Road Pinot Grigio, Merlot, Chardonnay, Pinot Grigio

Premium Bar additional pricing

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold, Jack Daniels, Dewar's 12 Scotch, Jameson Irish Whiskey, Beer (listed below), Kendall-Jackson "Vintners Reserve" Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir

Domestic Beer Brands

Bud, Miller, Coors, Michelob Ultra, O'Doul's Import Beer: Heineken, Amstel, Corona, Samuel Adams

Cash Bar

125- Bartender Fee will apply

The Hotel is the only Licensed Authority to sell and serve Alcoholic Beverages for consumption on premises. Alcoholic Beverages are not permitted to be brought into any function.



Hotel Accommodations

153 Spacious rooms

Coffee Maker/Tea Service

Iron and Ironing Board

Luxury Bedding, Crisp Linens

Thicker Mattresses

Custom Comforters, Fluffier Pillows

Hairdryer

Data Ports , Wireless Internet

Breathtaking River Views

Reduced Sleeping room rates are offered through our Sales Department.



Local Attractions

John and Mabel Ringling Museum

Prime Outlets at Ellenton

St Armand's Circle

Anna Maria Island Beach

Manatee Art Center







Planning Guide and Policies

Special and theme menus are available upon request.

No food or beverage (alcoholic or otherwise) from outside sources may be brought into any hotel function room by the patron or attendees.

No food or beverage items are to be removed from any banquet/meeting room.

At the hotel's discretion, an off duty law enforcement officer will be assigned to a bar setup for security purposes.

All bars close at MIDNIGHT.

A 21% service charge and applicable sales tax will be added to all food and beverage (except cash bar)

Sit-down menus are limited to no more than two (2) entrée selections.

Guarantee & Payment

The final payment is due one (1) week prior to your function and final guarantee five days before your function. This will be the minimum guarantee not subject to reduction. We will be prepared to serve 5% over your guaranteed number.

If a guarantee is not received by this office, we will use the guarantee of the number originally agreed.

Decorations

The hotel will not permit the affixing of anything to the walls, floors or ceilings of the room.

Responsibility will fall to the person(s) hosting the event during which the damage occurred. The hotel does not permit the use of fog, confetti, glitter, silly string, bird seed or open-flamed candles in any of the Banquet rooms.

Security

The hotel will not assume responsibility for the damage, loss of any merchandise or articles left in the hotel or Banquet room.

Parquet portable dance floor, microphone's and additional audiovisual are available upon request.









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