



EVENTS MENU

TABLE OF CONTENTS

•	Breakfast - Continental	Page 3
•	Breakfast - Buffets	Page 4
•	Breakfast - Plated	Page 5
•	Breaks	Page 6
•	Breaks a la Carte	Page 7
•	Lunch - Buffets	<u>Page 8 - 10</u>
•	Lunch - Boxed	Page 11
•	Lunch - Plated	Page 12
•	Reception	<u>Page 13 – 17</u>
•	Dinner - Plated	<u>Page 18 – 19</u>
•	Dinner – Buffets	<u>Page 20 - 21</u>
•	Beverages	<u>Page 22 - 24</u>
•	Energize	<u>Page 25 – 26</u>
•	Packages	<u>Page 27 – 28</u>
•	Technology	<u>Page 29 – 30</u>
•	General Information	<u>Page 31 - 32</u>



CONTINENTAL BREAKFASTS

Table of Contents

Pompano Beach Continental | \$25 per Person

Seasonal Fruit & Berries

Fresh Baked Croissants & Pastries

Romano's Bagels, Butter, Jams, Herb Cream Cheese, Plain Cream Cheese

Assorted Dannon & Chobani Greek Yoghurt

Kennesaw Orange & Grapefruit Juice

Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas

Sunrise Continental Breakfast | \$28 per Person

Seasonal Tropical Fruits, Berries, & Bananas

Strawberry & Banana Smoothies

Fresh Baked Croissants

Steel Cut Oatmeal, Pecans, Dried Cherries, Honey

House-Made Granola

Romano's Bagels, Butter, Jams, Herb Cream Cheese, Plain Cream Cheese

Assorted Dannon & Chobani Greek Yoghurt

Kennesaw Orange & Grapefruit Juice

Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas

Lighthouse Continental Breakfast | \$30 per Person

Seasonal Fruit, Berries, & Bananas

Fresh Baked Croissants & Sliced Breakfast Bread

Romano's Bagels, Butter, Jams, Herb Cream Cheese, Plain Cream Cheese

House-Made Granola & Honey Yoghurt Parfait

Steel Cut Oatmeal, Pecans, Dried Cherries, Honey

House-Made Granola

Applewood Smoked Bacon, Egg & Cheese Croissant

Assorted Dannon & Chobani Greek Yoghurt

Kennesaw Orange & Grapefruit Juice

Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas

Continental Breakfast Enhancements:

Cage-Free Scrambled Eggs | \$4 per Person

Cage-Free Egg Burrito with Chorizo, Pico de Gallo, Queso Fresco | \$6 Each

Applewood Smoked Bacon, Egg & Cheese Croissants | \$6 Each

Individual Smoked Salmon Plates with Chef's Accoutrements | \$6 Each

Strawberry & Banana Smoothie | \$5 Each

House-Made Granola & Berry Parfait | \$5 Each

Assorted Cereals with Milk | \$5 per Person



BREAKFAST BUFFETS

Table of Contents

Classic Breakfast Buffet | \$30 per Person

Seasonal Fruit & Berries
Fresh Baked Croissants & Pastries
Romano's Bagels
Butter, Jams, Herb Cream Cheese, Plain Cream Cheese
Cage-Free Scrambled Eggs
Applewood Smoked Bacon & Sausage
Roasted Potatoes
House-Made Granola

Assorted Dannon & Chobani Greek Yoghurt Kennesaw Orange & Grapefruit Juice

Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas

Ocean Breakfast Buffet | \$35 per Person

Seasonal Fruit, Berries, Banana
Fresh Baked Croissants & Pastries
Warm Cinnamon Rolls
Romano's Bagels
Butter, Jams, Herb Cream Cheese, Plain Cream Cheese
Cage-Free Scrambled Eggs
Applewood Smoked Bacon & Chicken Apple Sausage
Roasted Potatoes
Strawberry & Banana Smoothies
Steel Cut Oatmeal, Pecans, Dried Cherries, Honey
Assorted Dannon & Chobani Greek Yoghurt
Kennesaw Orange & Grapefruit Juice
Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas

Breakfast Enhancements:

Pork Belly & Mushroom Hash, Poached Farm Egg | \$6 per Person Manchego & Egg Empanada | \$5 per Person Ham and Cheddar Biscuits | \$4 per Person Fresh Baked Biscuits & Sausage Gravy | \$7 per Person Steel Cut Oatmeal, Pecans, Dried Cherries, Honey | \$5 per Person Assorted Individual Cereals and Milk | \$5 Each House-Made Granola & Berry Parfait | \$5 Each Strawberry & Banana Smoothie | \$5 Each Bloody Mary's or Mimosas (Based on One Drink per Person) | \$7 per Person

Smoked Salmon Display | \$12 per Person Sliced Tomato & Onion, Capers, Romano's Bagels, Herb & Plain Cream Cheese

Cage-Free Eggs & Omelets Made to Order Omelet Station | \$12 per Person Applewood Bacon, Chorizo, Chicken Sausage, Ham, Mushrooms, Spinach, Tomato, Peppers, Onions, Cheddar, Swiss, Queso Fresco (Station includes a Chef Attendant – Minimum of 25 Attendees)

A Buffet Fee of \$150 will apply for Groups of 20 or less

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax

MARRIOTT

PLATED BREAKFAST

<u>Table of Contents</u>

All Plated Breakfast are served with Fresh Baked Croissants, Sliced Fruit & Berries, Kennesaw Orange Juice, Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas

Oatmeal & Parfait Plated Breakfast | \$30 per Person

Steal Cut Oatmeal, Toasted Pecans, Dried Cherries & Honey, Tropical Fruit Parfait

American Plated Breakfast | \$32 per Person

Cage-Free Scrambled Eggs & Herbs, Applewood Smoked Bacon or Chicken Apple Sausage, Roasted Potatoes, & Grilled Tomato

Benedict Plated Breakfast | \$35 per Person

Cage-Free Poached Eggs, Canadian Bacon, Toasted English Muffin, Herb Hollandaise, Fingerling Potato, Roasted Tomato with Creamed Spinach



BREAKS

Table of Contents

Milk & Cookies Break | \$14 per Person

Assorted Fresh Baked Cookies
Whole Milk, 2% Milk & Chocolate Milk

Fitness Break | \$15 per Person

Individual Fruit Cups
Kind Bars
Roasted Almond Shooters
Smoothies; Melon & Kale, Pineapple & Coconut,
Blueberry

Island Breeze Break | \$16 per Person

Exotic & Local Fruit Tropical Smoothies Assorted Shooters: Roasted Almonds, Cashews, Pistachios, Dried Blueberries, Apricots, & Cherries Cheese Empanadas

Create Your Own Parfait Break | \$16 per Person

Mason Jars with Greek Yoghurt
Topping Bar: Sunflower Seeds, Pumpkin Seeds,
Toasted Almonds, Cashews, Pomegranate Seeds,
Raspberries, Orange Segments, Pineapple Chutney,
Sliced Bananas, Local Honey, Toasted Coconut,
Agave, House-Made Granola
Manchego & Chorizo Biscuit
Assorted Bottles of Juice

If Our Trails Mixed | \$16 per Person

Assorted Dried Fruit, Sunflower Seeds, Pistachios Candied Pecans, Toasted Almonds, Homemade Granola, M&M's, Chocolate Chips, Golden Raisins

Afternoon Siesta Break | \$15 per Person

Buttermilk Chicken Sliders, Jalapeno Apple Butter Pompano Snack Mix; Sesame Almonds, Dried Pineapple, Shaved Coconut, Chipotle Bacon Bits Mini Churros, Dulce de Lèche Sauce, Salted Caramel, Chocolate Fondue

Let's Salsa Break | \$16 per Person

House Made Guacamole Black Bean, Corn, and Avocado Salsa Grilled Pineapple Salsa Roasted Tomatillo Salsa Tortilla Chips

All Day Beverage Break | \$32 per Person

Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas Assorted Soft Drinks (Pepsi Products) Bottled Water (Regular and Sparkling) (Up to 8 Hours of Continuous Beverage Service)

Half-Day Beverage Break | \$18 per Person

Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas Assorted Soft Drinks (Pepsi Products) Bottled Water (Regular and Sparkling) (Up to 4 Hours of Continuous Beverage Service)

Classic Coffee Break | \$16 per Person

Assorted Freshly Baked Cookies Starbucks Pike Place Regular & Decaffeinated Coffee, and Tazo Hot Teas Assorted Soft Drinks (Pepsi Products) Bottled Water (Regular and Sparkling)

I 'Donut' Like Meetings Break | \$15 per Person

House-Made Donuts- Maple Bacon Glaze, Blueberry Glaze, Powdered Sugar Mix & Match Self-Serve Starbucks Coffee Bar with Caramel, Hazelnut, White and Chocolate Mocha, Vanilla and Sugar-Free Vanilla Syrups



BREAKS - A LA CARTE

Table of Contents

Beverages

Starbucks Pike Place Regular & Decaffeinated Coffee | \$75 per Gallon

Tazo Hot Teas I \$70 per Gallon

Assorted Soft Drinks (Pepsi Products) I \$5 Each

Bottled Water (Regular and Sparkling) I \$5 Each

Kennesaw Orange or Grapefruit Juice | \$35 per Gallon

Apple, Cranberry, or Tomato Juice | \$32 per Gallon

Freshly Squeezed Lemonade | \$32 per Gallon

Iced Tea | \$32 per Gallon

Red Bull, Vitamin Water, or Gatorade | \$5 Each

Infused Water | \$35 per Gallon

Snacks

Assorted Breakfast Breads, Pastries, Muffins | \$48 per Dozen

Freshly Baked Assorted Cookies | \$48 per Dozen

Blondies, Brownies, or Lemon Bars I \$48 per Dozen

Granola Bars I \$5 Each

Protein or Energy Bars | \$6 Each

Individual Bag of Chips I \$4 Each

Whole Fruit I \$3 Each

Assorted Candy Bars | \$5 Each (Minimum One Dozen)

Assorted Dannon & Chobani Greek Yoghurts | \$5 Each

House-Made Granola & Berry Parfaits | \$5 Each

Jumbo Soft Pretzels, Mustard Dipping Sauce I \$50 per Dozen

Ice Cream & Yogurt Bars | \$5 Each (Minimum One Dozen)

Tortilla Chips with Salsa & Guacamole | \$6 per person

Roasted Peanuts, Almonds, Honey Roasted Nuts, Cashews, | \$20 per Pound



LUNCH - CASUAL BUFFETS

Table of Contents

Lighthouse Salad Bar | \$38 per Person

Ciabatta Bread, Roasted Garlic, Balsamic, EVOO, & Salted Butter

Mushroom & Brie Bisque

Grilled Chicken Sautéed Shrimp

Garden Fresh Greens & Romaine
Tomatoes, Cucumbers, Shredded Carrots, Red Onion,
Roasted Peppers, Grilled Corn, Garbanzo Beans, Quinoa,
Crumbled Bleu Cheese, Feta Cheese, Applewood Bacon,
Boiled Eggs, Almonds, Focaccia Croutons
Green Goddess Dressing, Mustard Balsamic, Lemon Herb Vinaigrette

Tropical Fruit Salad Assorted Macrons

Pompano Deli Lunch Buffet | \$42 per Person

House-made Kettle Chips, Lemon Herb Sea Salt

Chopped Salad Chick Peas, Roasted Red Pepper, Cucumbers, Red Onion, Sweet Tomatoes, Feta Cheese, & Herb Vinaigrette

Heirloom Potato Salad Broccoli Coleslaw

Hot Pastrami Swiss, Russian Dressing, Bakery Rye

Pulled Chicken Salad Bibb Lettuce, Tomatoes, White Cheddar, Croissant

Italian Sub

Ham, Genoa Salami, Capricola, Sharp Provolone, Shredded Lettuce, Tomato, & Onion, Italian Bread

Grilled Portobello Spinach, Brie, Pickled Red Onion, Red Pepper Aioli, Focaccia

Fruit Salad, Spiced Pecans, Toasted Coconut, Honey Lime Dressing Bakery Fresh Blondies & Brownies

All Lunch Buffets are served with Iced Water and Iced Tea, with Coffee and Hot Tea Service upon Request (A Buffet Fee of \$150 will apply for Groups of 20 or less)



LUNCH – CASUAL BUFFETS

Table of Contents

Beachside Grill Lunch Buffet | \$43 per person

Miss Vickies Chips

Iceberg Wedge

Applewood Bacon, Grilled Corn, Avocado, Sweet Tomatoes, Crumbled Bleu Cheese, Smoked Chipotle Ranch

Tomato, Cucumber, and Red Onion Salad Pineapple & Cilantro Coleslaw

Hot Off the Grill: Angus Beef Hamburgers Sabrett's Hot Dogs Lemon Herb Chicken Breast

Crisp Potato Wedges Bourbon Baked Beans

Assorted Miniature Desserts

Enhancement: Grill Station with Chef Attendant | \$150 - Outdoor Events only

Georgia on My Mind Lunch Buffet | \$46 per Person

Cornbread, Honey Bacon Butter

Garden Greens, Candied Pecans, Dried Cherries, Cucumber, Cheddar, Lemon Herb Vinaigrette Coleslaw

Southern Shrimp & Egg Salad

Smoked Beef Brisket Carolina Pulled Pork Buttermilk Fried Chicken

Pimento Macaroni & Cheese Green Beans & Onions

Peach Cobbler

All Lunch Buffets are served with Iced Water and Iced Tea, with Coffee and Hot Tea Service upor Request (A Buffet Fee of \$150 will apply for Groups of 20 or less)



LUNCH - BUFFETS

Table of Contents

Mediterranean Isles Lunch Buffet | \$46 per Person

Ciabatta & French Bread, Balsamic, EVOO, & Salted Butter

Chilled Gazpacho

Panzanella Salad

Arugula, Roasted Peppers, Fennel, Tomatoes, Red Onion, Ciabatta, & Herb Vinaigrette

Caesar Salad

Tomato & Mozzarella Platter

Lemon Herb Chicken, Artichoke & Mushroom Ragout Roasted Wild Salmon, Eggplant Caponata

Grilled Vegetables

Five Cheese Tortellini, Spinach, Sundried Tomatoes, & Pesto Cream

Assorted Miniature Desserts and Cannoli

Gulfstream Breeze Lunch Buffet | \$48 per Person

Bimini Bread & Salted Butter

Caribbean Seafood Chowder

Florida Orange & Arugula Salad Hearts of Palm, Spiced Pecans, Jicama, Citrus Vinaigrette

Cuban Roasted Pork, Mojo Sauce Jerk Rubbed Chicken & Sweet Plantains Grilled Local Mahi, Blistered Tomatoes, Cilantro Lime Butter

Spicy Black Beans & Rice Sugar Snap Peas, Squash, & Tomatoes

Tropical Fruit Salad, Toasted Coconut, Mango Dressing Miniature Tropical Desserts

All Lunch Buffets are served with Iced Water and Iced Tea, with Coffee and Hot Tea Service upon Request (A Buffet Fee of \$150 will apply for Groups of 20 or less)

Food & Beverage Functions on the Beach are subject to Beach Set Up Fees, starting at \$500, or \$10 per Person, based on the greater number.

LUNCH - BOXED

Table of Contents

On the Move Lunches | \$37 Each

Box lunches are available as an option for your Guests who are **"On the Move"** to their next destination. Each meal comes with a Sandwich selection, Pasta Salad, Miss Vickies Chips, Apple, Snack Bar, and Soda or Bottled Water.

Groups 30 and under: Select up to Two Sandwiches
Groups over 30: Select up to Three Sandwiches

Pulled Chicken Salad

Bibb Lettuce, Tomato, White Cheddar, Croissant

Pastrami & Swiss

Horseradish Cream, Bib Lettuce, Tomato, Rye

Turkey & Cheddar Wrap

Applewood Bacon, Romaine, Tomatoes, Smoked Chipotle Ranch

Grilled Portobello

Spinach, Brie, Pickled Red Onion, Red Pepper Aioli, Focaccia

Tomato & Mozzarella

Ripe Tomato, Basil, Balsamic, Artichoke Pesto, Demi Baguette



LUNCH - PLATED

Table of Contents

STARTER | Select One:

Local Corn & Sweet Potato Chowder

Lady Moon Farms Kale Salad

Grilled Artichoke, Sweet Peppers, Feta Cheese, & Sundried Tomato Vinaigrette

Local Sliced Tomato & Onion Salad, Oregano Vinaigrette

Classic Caesar Salad

Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Baby Greens Salad

Heirloom Tomatoes, Cucumber, Asparagus, Shaved Onion, Herb Vinaigrette

ENTRÉE | Select One:

Groups over 20 may select Two options. Final Lunch Counts are due a minimum of 3 Business Days Prior to the Start of the Event.

Island Spiced Grilled Chicken Breast | \$32 per Person

Coconut Rice, Sautéed Spinach & Baby Squash, Citrus & Onion Salad

Artichoke & Chicken Ravioli | \$30 per Person

Wild Mushrooms, English Peas, Sundried Tomatoes, Parmesan Herb Cream

Grilled Wild Salmon | \$36 per Person

Braised Leeks, Fingerling Potatoes, Red Onion Marmalade

Pan Seared Local Mahi | \$38 per Person

Anson Mills Grits, Chorizo Ragout, Roasted Cippolini & Tomatoes

Braised Short Rib | \$38 per Person

Mushroom Barley Risotto, Local Vegetable Hash

Spinach & Mushroom Farro | \$28 per Person

Grilled Heirloom Tomato, Yellow Pepper Puree

DESSERT | Select One:

Tropical Fruit Martini, Sabayon Sauce, Tuile Cookie

Key Lime Pie, Hand Whipped Cream

Salted Caramel Cheesecake, Whipped Cream

All Plated Lunch options are served with Fresh Baked Breads, Butter, Iced Tea and Iced Water Coffee and Tea Service upon Request



RECEPTION – HORS D'OEUVRES

Table of Contents

Cold Selections | \$5 Each (Minimum of 25 pieces per item)

Local Ceviche, Plantain Chip

Tomato Gazpacho & Blue Crab Shooter

Shrimp Cocktail, Bourbon Cocktail

Herbed Goat Cheese & Sundried Tomato Filo Cup

Shaved Prosciutto, Crostini, Cherry Marmalade

Ahi Poke on Silver Spoon

Lake Meadow Farm Deviled Egg, House Bacon, Crème Fraiche, Caviar

Antipasto Skewer

Cinnamon Apples, Walnut, & Goat Cheese in Filo

Hot Selections | \$5 Each (Minimum of 25 pieces per item)

Mushroom Toast, Sourdough, Garlic, Val Dosta Fontina

Beef Sate, Thai Peanut Sauce

Chorizo & Bacon Stuffed Date

Sausage Stuffed Mushroom Cap

Conch Fritter, Chipotle Aioli

Cheese Steak Spring Roll

Ginger Chicken Pot Sticker, Lemongrass Cream

Coconut Shrimp, Tamarind Ginger Sauce

Crab Cake, Old Bay Remoulade

Parmesan Artichoke Heart, Roasted Tomato Gravy

Manchego & Chorizo Empanada

Vegetable Spring Roll, Thai Chili



1200 N. Ocean Boulevard, Pompano Beach, FL 33062 ~ (954) 782-0100

RECEPTION - DISPLAYS

Table of Contents

Tropical Fruit Display | \$12 per Person

Toasted Coconut, Lemon Honey Yoghurt

Grilled Vegetable & Hummus Display | \$12 per Person

Marinated Olives, Roasted Peppers, Chick Pea Hummus Lavosh & Pita Crisps

Tortilla Bar | \$15 per Person

House Crafted Guacamole, Charred Tomato Salsa, Pico de Gallo, Tomatillo Salsa, Chorizo Queso, Sour Cream, & Jalapenos

Cheese & Charcuturie | \$18 per Person

Local and Domestic Chesses, Artisan Cured Meats, Fig Jam, Rustic Bread & Crackers

Seafood Display | \$30 per Person

Chilled Shrimp, Local Fish Ceviche, Smoked Fish Dip, Crab Claws, Cocktail Sauce, Mango Mustard, Tabasco

Sushi Boat Display (Based on 100 pieces) | \$600 Each

Wasabi, Pickled Ginger, Soy



1200 N. Ocean Boulevard, Pompano Beach, FL 33062 ~ (954) 782-0100

RECEPTION – CHEF'S STATIONS

Table of Contents

Mac & Cheese Station | \$18 per Person

Campanile Pasta, Fontina Cheese Sauce & Smoked Cheddar Sauce Chicken Apple Sausage, Pulled Beef Short Ribs, Rock Shrimp, Italian Pancetta Roasted Mushrooms, Dehydrated Tomatoes, Crisp Asparagus, Garden Herbs

Risotto Station | \$16 per Person

Pancetta and Pea with Asiago
Poblano and Sweet Corn, Rock Shrimp, Pecorino
Wild Mushroom, Herbs, and Chevre

Cedar Key Clams & Mussels Station | \$25 per Person

Mussels, Fennel, Tomato, Garlic, and Focaccia Toast Clams and Chorizo, and Saffron Broth Hand Cut Fries and Garlic Aioli

Chopped Salad Station | \$15 per Person

Romaine, Kale, and Baby Greens

Grilled Artichokes & Portobello, Olives, Heirloom Tomatoes, Cucumbers, Crisp Pancetta, Feta Cheese,

Poached Egg, Bleu Cheese, Fried Shallots, Croutons

Dressings: Buttermilk Ranch, Roasted Garlic Vinaigrette, Balsamic Dijon

South of the Florida Boarder | \$25 per Person

Cuban Salad
Conch Fritters, Key Lime Sauce
Papas Con Jamon, Chipotle Aioli
Mini Cuban Sandwiches

*All Chefs Stations Require 1 Chef Per 50 Guests: \$150 per Chef Fee – Minimum of 20 Guests



RECEPTION – CARVING STATIONS

Table of Contents

Cashew Crusted Grouper | \$300 Each

Cilantro Basmati Rice, Toasted Coconut Orange Butter | Serves 20

Seared Ahi Tuna | \$300 Each

Edamame Hummus, Pickled Daikon & Carrot Slaw, Ginger-Soy Sauce | Serves 20

Char Crusted Beef Tenderloin | \$500 Each

Crushed Yukon Gold Potatoes, Creamed Spinach | Serves 25

Citrus Brined Pork Loin | \$250 Each

Chipotle Glaze and Tasso Ham Grits | Serves 20

Latin Strip Loin | \$400 Each

Sweet Plantain Mofongo, Grilled Sweet Peppers & Chimi Churri Sauce | Serves 25

Herb Roasted Turkey | \$200 Each

Orange & Cranberry Compote, Cornbread Dressing, Pan Gravy | Serves 20

*All Carving Stations Require 1 Chef Per 50 Guests: \$150 per Chef Fee



1200 N. Ocean Boulevard, Pompano Beach, FL 33062 ~ (954) 782-0100

RECEPTION – DESSERT DISPLAYS

Table of Contents

Dessert Display | \$17 per Person (Select Five)

Chocolate Covered Strawberry

Cream Puff

Key lime tart

Berry Tart

Chocolate Shooter

Strawberry Shortcake Shooter

Individual Cheesecake

Red Velvet Shooter

Bourbon Bread Pudding

Rice Pudding Shooter

Short Cake Display | \$14 per Person

Local Strawberries, Sweet Peaches, Blueberries and Hand Whipped Cream

Chocolate Overload Display | \$12 per Person

Chocolate Shooters, Double Chocolate Brownies, Chocolate Chip Cookies, Chocolate Tarts

S'mores Bar | \$13 per Person

Marshmallows, Chocolate, Graham Crackers, Sprinkles, and Roasting Sticks (S'more Station Set Up at \$75)



DINNER - PLATED

Table of Contents

ENTREES

Selections are to be made in advanced. Groups 20 and under may select Two options. Groups over 20 may select Three. Final Dinner Counts are due a minimum of 3 Business Days Prior to the Start of the Event. Entrée choice at time of seating will incur additional charge of \$20 per person.

Herb Roasted Chicken | \$52 per Person

Fingerling Potato, Spaghetti Squash, Roasted Carrots, & Eggplant Ragout

Tuscan Chicken Breast | \$56 per Person

Stuffed with Prosciutto, Arugula & Sundried Tomato, Herb Veloute & Herbed Polenta & Asparagus

Grilled Wild Salmon | \$58 per Person

Jasmine & Edamame Pilaf, Sautéed Bok Choy and Shiitake Mushrooms, Ginger Reduction

Pan Roasted Wild Salmon | \$58 per Person

Vegetable Cous Cous, Sautéed Spinach, White Wine Butter

Seared Local Mahi | \$60 per Person

Tropical Fruit Salsa, Sugar Snap Peas, Sweet Plantain Mofongo, Coconut Lime Broth

Roasted Corvina | \$62 per Person

Wild Mushroom Barley, Sautéed Baby Squash, Pomegranate Reduction

Cashew Dusted Black Grouper | \$68 per Person

Yucca Mash, Sautéed Greens, Grilled Pineapple Compote & Coconut Curry Sauce

Zinfandel Braised Beef Short Ribs | \$62 per Person

Roasted Carrots, Shallots & Celery, Scallion & Yukon Potato Puree, Zinfandel Reduction

Grilled Waygu Flat Iron | \$62 per Person

Fingerling Potato, Roasted Brussel Sprouts, & Red Wine Shallot Marmalade

Grilled Filet of Beef | \$72 per Person

Blue Crab Risotto, Braised Greens, Blistered Tomatoes, Cipolini Onion, Truffle Demi

Cola & Ginger Braised Short Ribs & Miso Glazed Scallops | \$80 per Person

Pork Belly Fried Rice, Edamame & Mushroom Sauté

Vegetable Farro Risotto | \$50 per Person

Roasted Beets, Crisp Kale, Butternut Squash Puree

All Plated Dinner options are served with a Starter, Dessert, Fresh Baked Breads & Salted Butter, Iced Water, Coffee and Tea Service



All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax

Fort Lauderdale Marriott Pompano Beach Resort & Spa

1200 N. Ocean Boulevard, Pompano Beach, FL 33062 ~ (954) 782-0100

DINNER - PLATED, CONTINUED

Table of Contents

PLATED STARTERS | Select One:

Local Seafood Chowder, Saffron & Coconut Milk

Baby Iceberg Wedge

Grilled Corn, Applewood Bacon, Heirloom Tomatoes, Vermont Cheddar, Chipotle Green Goddess

Caribbean Caesar Salad

Shaved Manchego, Banana Bread Croutons, Mango Caesar

Mozzarella & Tomato Salad

Olive Oil Poached Tomatoes, Micro Basil, Balsamic Reduction

Strawberry & Citrus Salad

Baby Arugula, Fennel, Goat Cheese, Citrus Vinaigrette

Beach Salad

Mixed Greens, Candied Walnuts, Sundried Cherries & Mango, Bleu Cheese & Rice Wine Vinaigrette

PLATED STARTER ENHANCEMENTS

Wild Mushroom & Goat Cheese Strudel, Sweet Pepper Coulis, Frissee (Additional \$4 per Person)

Lump Blue Crab Cake, Mango & Jicama Slaw, Remoulade (Additional \$8 per Person)

Jumbo Shrimp Cocktail, Horseradish Cocktail, Lemon (Additional \$8 per Person)

Beef Carpaccio (Additional \$10 per Person)

PLATED DESSERT | Select One:

Florida Key Lime Pie Hand Whipped Cream

Chocolate Cake Macerated Berries, Raspberry Sauce

Dulce de Leche Cheesecake Salted Caramel, Chantilly Cream

Red Velvet Cake Whipped Cream & Berries

Carrot Cake Caramel & Whipped Cream

New York Cheesecake
Plant City Strawberries, Raspberry Coulis



DINNER - BUFFETS

Table of Contents

Italian Riviera Dinner Buffet | \$65 per Person

White Bean & Escarole Soup Garlic Rolls, Roasted Peppers, EVOO, Aged Balsamic, & Salted Butter

Marinated Tomato & Mozzarella Salad Roasted Mushrooms & Arugula, Red Wine Vinaigrette Garden Greens, Grilled Artichokes, Olives, Red Onion, Feta Cheese, Caper Vinaigrette

Chicken Scaloppini, Parmesan Polenta, Grilled Scallions, Red Wine Reduction Seafood Cioppino, Clams, Mussels, Squid, and Shrimp, Tomato & Wine Broth Braised Meatballs, Charred Tomato Ragout

Summer Squash Gratin Orzo Pilaf

Tiramisu, Profiteroles, Vanilla Pana Cota

FLA Grown Dinner Buffet | \$78 per Person

Local Seafood Chowder Bimini Bread & Salted Butter

Mahi Ceviche Shooters Plant City Strawberry & Citrus Salad, Arugula, Goat Cheese, & Spiced Pecans

Sautéed Shrimp, Cheddar Grits, Chorizo & Leek Ragout Mojito Chicken, Local Corn & Tomato Relish Atlantic Swordfish, Citrus Rum Butter Grilled Flat Iron Steak, Cipolini Onions, Steak Butter

Sunshine Vegetable Hash Boniato Mash

Key Lime Shooters, Passion Fruit Rice Pudding, Rum Cake

Oriental Treasures | \$75 per Person

Curried Carrot & Ginger Soup Naan Bread, Tamarind Peanut Dip

Napa Salad, Carrots, Edamame, Water Chestnuts, Green Onion, & Soy Vinaigrette Fire Roasted Shrimp Salad; Hearts of Palm, Chilies, Miso Dressing

Crispy Pork Dumpling
Pho Tai; Vietnamese Rice Noodle & Shaved Beef
Coconut Chicken, Sweet Potatoes, Peas, Thai Curry Sauce
Grilled Flank Steak. Kimchi

Stir-fried Vegetables Pork Belly Fried Rice

Almond Cookies, Tropical Fruit Salad, Coconut Rice Pudding, Mango Spring Rolls



DINNER - BUFFETS, CONTINUED

Table of Contents

Carolina Low Country Boil | \$82 per Person

Table Platters: Sweet Potato Chips, Corn Bread, Local Honey Butter

Charleston She Crab Soup

Cabbage, Apple, & Vidalia Onion Slaw Garden Greens; Cucumber, Carrots, Tomatoes, Olives, Croutons, Buttermilk Ranch

Boiled Shrimp, Sausage, Potatoes, & Corn Barbecue Chicken Thighs Grilled Strip Steak, Onion Ragout

"Hoppin John" Carolina Rice & Beans Sautéed Green Beans & Carrots

Chocolate Bread Pudding, Peach Cobbler, Banana Pudding Shots

Atlantic Sunset Dinner Buffet | \$105 per Person

Table Platters: Pimento Cheese, Pickled Vegetables, Petite French Rolls

Local Corn & Sweet Potato Chowder

Baby Greens, Pear Tomatoes, Cucumber, Chick Peas, Red Onion, Mustard Balsamic Vinaigrette Heirloom Tomato Salad

Poached Shrimp, Bourbon Cocktail Sauce

Steamed Cedar Key Clams, Fennel & Garlic Butter
Cashew Dusted Black Grouper, Coconut Rum Sauce
Lemon Chicken Breast, Grilled Artichokes & Sundried Tomatoes
Grilled Petite Filet of Beef

Twice Baked Potatoes Coconut Rice Asparagus, Eggplant & Tomato Ragout

Individual Cheesecake, Chocolate Pot De Crème, Cinnamon & Sugar Doughnuts, Salted Caramel

All Dinner Buffets are served with Iced Water. Coffee and Hot Tea Service upon Request (A Buffet Fee of \$150 will apply for Groups of 20 or less)

Food & Beverage Functions on the Beach are subject to Beach Set Up Fees, starting at \$500, or \$10 per Person, based on Event Details.

MARRIOT

BEVERAGE - BAR Proudly Featuring Marriott's Gold Standard Brands

Table of Contents

House Brand Drinks

Smirnoff Vodka, Bombay Gin, Bacardi Superior Rum, Jose Cuervo Tequila Silver, Canadian Club Whiskey, Jim Beam Bourbon

House Wines

Imported Beer (Corona, Stella Artois)

Domestic Beer (Bud Light, Miller Lite, Michelob Ultra)

Assorted Juices, Assorted Sodas, & Bottled Water

Premium Brand Drinks

Stoli Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Tequila Gold, Dewars White Label Scotch, Jack Daniels Whiskey, Disaronno Amaretto

Premium Wines

Imported Beer (Corona, Stella Artois)

Domestic Beer (Bud Light, Miller Lite, Michelob Ultra)

Assorted Juices, Assorted Sodas, & Bottled Water

Deluxe Brand Drinks

Grey Goose Vodka, Hendricks Gin, Bacardi Superior Rum, Patron Tequila, Dewars 12 year old Scotch, Glenfiddich 12 year ScotchWhisky, Crown Royal Whiskey, Woodford Reserve Bourbon, Disaronno Amaretto, Hennessy Cognac

Deluxe Wines

Imported Beer (Corona, Stella Artois)

Domestic Beer (Bud Light, Miller Lite, Michelob Ultra)

Assorted Juices, Assorted Sodas, & Bottled Water

Open Bar Packages | House Brand Drinks

1-Hour Package | \$24 per person 2-Hour Package | \$36 per person 3-Hour Package | \$46 per person 4-Hour Package | \$56 per person

Open Bar Packages | Premium Brand Drinks

1-Hour Package | \$29 per person 2-Hour Package | \$41 per person 3-Hour Package | \$52 per person 4-Hour Package | \$63 per person

Open Bar Packages | Deluxe Brand Drinks

1-Hour Package | \$30 per person 2-Hour Package | \$46 per person 3-Hour Package | \$58 per person 4-Hour Package | \$72 per person

Open Bar Package | Beer & House Wine

1-Hour Package | \$17 per person 2-Hour Package | \$26 per person 3-Hour Package | \$35 per person 4-Hour Package | \$44 per person

Bartender Fee: \$150 (1 per 75 Guests)

Hosted Bar on Consumption OR Cash Bar

Deluxe Brand Drinks | \$14 Each

Deluxe Wines | \$14 Each

Premium Brand Drinks | \$12 Each

Premium Wines | \$12 Each

House Brand Drinks | \$10 Each

House Brand Wines | \$10 Each

Domestic Beer | \$7 Each

Imported Beer | \$8 Each

Assorted Soda (Pepsi Products) | \$5 Each

Bottle Water (Regular or Sparkling) | \$5 Each

Assorted Juices | \$5 Each

*Cash Bar prices are inclusive of Service Charge & Tax

ARRIOTT

BEVERAGE - BAR Proudly Featuring Marriott's Gold Standard Brands

Table of Contents

Sparkling Wines and Champagn	Sparklina	Wines	and	Cham	paan
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*Freixenet, Blanc de Blancs, Brut, Cava, "Aria", Catalonia, Spain, NV...... \$44 La Marca, Extra Dry, Prosecco, Veneto, Italy, NV...... \$36 Mumm Napa, Brut, "Prestige", Napa Valley, California, NV..... \$63 Moet & Chandon, Brut, "Imperial", Champagne, France, NV...... \$90

Blush/Sweet White Wines

*Beringer, White Zinfandel, California, 2010......\$20 Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2011...... \$30

Lighter Intensity White/Rose Wines

*Stone Cellars by Beringer, Pinot Grigio, California, 2014...... \$32 Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2014...... \$30 Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy, 2015...... \$40 Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand, 2015..... \$36 Provence Vineyards, Sauvignon Blanc, Rutherford, California, 2015..... \$56 J Vineyards & Winery, Vin Gris, Russian River Valley, California, 2013...... \$67

Fuller Intensity White Wines

*Stone Cellars by Beringer, Chardonnay, California, 2014..... \$32 Century Cellars, Chardonnay, California, 2014..... \$32 Chateau St. Jean, Chardonnay, North Coast, California, 2012..... \$36 Francis Ford Coppola, Chardonnay, "Directors Cut", Russian River Valley, California, 2011...... \$48 Chateau St. Michelle, Chardonnay, "Canoe Ridge Estate", Horse Heaven Hills, Washington, 2014.....\$60 Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California, 2012..... \$63 Rombauer, Chardonnay, Carneros, California, 2011...... \$111 Cakebread Cellars, Chardonnay, Napa Valley, California, 2011...... \$120

Lighter Intensity Red Wines

*Stone Cellars by Beringer, Cabernet Sauvignon, California, 2014...... \$32 *Stone Cellars by Beringer, Merlot, California, 2014...... \$32 Century Cellars, Cabernet Sauvignon, California, 2013...... \$32 Century Cellars, Merlot, California, 2013.....\$32 Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California, 2009...... \$36 St. Francis Vineyards, Merlot, Sonoma Valley, California, 2010...... \$52 Rutherford Hill, Merlot, Napa Valley, California, 2010...... \$68 Mark West, Pinot Noir, California, 2010..... \$39 Kim Crawford, Pinot Noir, Marlborough, New Zealand, 2011..... \$54 La Crema, Pinot Noir, Sonoma Coast, California, 2011...... \$72

Fuller Intensity Red Wines

Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington, 2013.....\$40 Aguinas, Cabernet Sauvignon, Napa Valley, California, 2010...... \$40 Franciscan, Cabernet Sauvignon, "Estate", Napa Valley, California, 2010...... \$66 Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California, 2011...... \$96 Jordan, Cabernet Sauvignon, Alexander Valley, California, 2012...... \$164

*Denotes House Brands

Corkage Fee per Bottle \$25 (Pre-Approved Wines not listed or Wines that are unattainable)



BEVERAGE - SPECIALTY

Table of Contents

Proudly Featuring Marriott's Gold Standard Brands

A La Carte

Rum Punch | \$160 per Gallon

Sangria | \$160 per Gallon

Mimosa's | \$160 per Gallon

Margaritas | \$160 per Gallon

Bloody Mary Bar | \$14 per Person

Smirnoff Vodka, with Scratch-Made Mary Mixes of Tomato Juice and other Fresh Ingredients (Based on 1-Hour of Service)

Mojito Bar | \$14 per Person

Bacardi Rum Classic Mojitos, or Fruit Flavored with Blueberries, Strawberries, Raspberries, or Brandied Cherries (Based on 1-Hour of Service)

Martini Bar | \$14 per Person

Classic Martini, Dirty Martini, or Cosmopolitan (Based on 1-Hour of Service)

Bartender Fee: \$150 (1 per 75 Guests)



ENERGIZE - PERFORMANCE FOOD

Table of Contents

Keep your Attendees Energized with these Performance Foods:

Anti-oxidant rich blueberries, sun-dried raisins and orchard apples Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Natural yogurt and whole grain granola For sustained focus all day.

BREAKFAST:

All American | \$32 per Person

Cage-Free Scrambled Eggs & Herbs, Chicken Apple Sausage, Roasted Potatoes, & Grilled Tomato

Egg White Substitute | \$3 per Person Soy Milk | \$3 Each Bran Muffins | \$3 Each Steel Cut Oatmeal, Pecans, Dried Cherries, Honey | \$5 per Person Assorted Individual Cereals and Milk | \$5 Each House-Made Granola & Berry Parfait | \$5 Each Strawberry & Banana Smoothie | \$5 Each

LUNCH:

Island Spiced Grilled Chicken Breast | \$32 per Person

Coconut Rice, Sautéed Spinach & Baby Squash, Citrus & Onion Salad

Grilled Wild Salmon | \$36 per Person

Braised Leeks, Fingerling Potatoes, Red Onion Marmalade

Spinach & Mushroom Farro | \$28 per Person

Grilled Heirloom Tomato, Yellow Pepper Puree

- *All Meals Include Gluten-Friendly Menu Options
- *Vegan and Vegetarian Options Available upon Request
- *Whole Wheat and Multi Grain Bread Substitutions Available upon Request*



ENERGIZE – PERFORMANCE FOOD

Table of Contents

Keep your Attendees Energized with these Performance Foods:

Anti-oxidant rich blueberries, sun-dried raisins and orchard apples Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Natural yogurt and whole grain granola For sustained focus all day.

BREAKS:

Fitness Break | \$15 per Person

Individual Fruit Cups
Kind Bars
Roasted Almond Shooters
Smoothies; Melon & Kale, Pineapple & Coconut, Blueberry

If Our Trails Mixed | \$16 per Person

Assorted Dried Fruit, Sunflower Seeds, Pistachios Candied Pecans, Toasted Almonds, Homemade Granola, M&M's, Chocolate Chips, Golden Raisins

Granola Bars | \$5 Each
Energy Bars | \$6 Each
Whole Fruit | \$3 Each
Assorted Dannon & Chobani Greek Yoghurt | \$5 Each
Yogurt and Granola Parfaits | \$5 Each
Strawberry-Banana Smoothie | \$5 Each
Roasted Almonds, Peanuts, Honey Roasted Nuts, Cashews | \$20 per Pound

RECEPTION:

Chopped Salad Station | \$15 per Person

Romaine, Kale, and Baby Greens
Grilled Artichokes & Portobello, Olives, Heirloom Tomatoes, Cucumbers, Crisp Pancetta, Feta Cheese,
Poached Egg, Bleu Cheese, Fried Shallots, Croutons
Dressings: Buttermilk Ranch, Roasted Garlic Vinaigrette, Balsamic Dijon
(Chef Attendant Required – Minimum of 20 Guests)

Tropical Fruit Display | \$12 per Person

Toasted Coconut, Lemon Honey Yoghurt

Grilled Vegetable & Hummus Display | \$12 per Person

Marinated Olives, Roasted Peppers, Chick Pea Hummus Lavosh & Pita Crisps

- *All Meals Include Gluten-Friendly Menu Options
- *Vegan and Vegetarian Options Available upon Request
- *Whole Wheat and Multi Grain Bread Substitutions Available upon Request*



PACKAGES: MEETING PACKAGE

Table of Contents

Packages are available for groups of 25 or more

All Day Meeting Package | \$99 per Person

- LCD Projection Package
- Flip Chart Package
- Wi-Fi In Meeting Room
- Pompano Beach Continental Breakfast
- Morning Beverage Break with Coffee, Tea, Bottled Water, and Soft Drinks
- Afternoon Break with Coffee, Tea, Bottled Water, Soft Drinks, and Snack (Cookies, Brownies, Lemon Bars, or Pretzels)
- Plated Lunch or Lunch Buffet (Lighthouse Salad Bar, Pompano Deli, or Beachside Grill Lunch Buffet)

Menu Enhancements:

- Add \$10 per person for an All Day Beverage Break
- Add \$5 per person for Classic Breakfast Buffet or \$10 per person for Ocean Breakfast Buffet
- Add \$10 per person for Georgia on My Mind, Mediterranean Isles, or Gulfstream Breeze Lunch Buffet

Enhanced All Day Meeting Package | \$114 per Person

- LCD Projection Package
- Flip Chart Package
- Wi-Fi In Meeting Room
- Classic (Full) Breakfast Buffet
- Morning Beverage Break with Coffee, Tea, Bottled Water, and Soft Drinks
- Afternoon Break with Coffee, Tea, Bottled Water, Soft Drinks, and Snack (Cookies, Brownies, Lemon Bars, or Pretzels)
- Georgia on My Mind, Mediterranean Isles, or Gulfstream Breeze Lunch Buffet

Menu Enhancement:

Add \$10 per person for an All Day Beverage Break

Optional Enhancements:

- Add \$32 per person for unlimited use of non-motorized water sports equipment
- Add \$75 per person for Beach Olympics Team Building Fun (2 hrs Minimum of 25 attendees)



PACKAGES: COCKTAIL RECEPTION

Table of Contents

Oceanside Cocktail Reception Package | \$80 per Person

(Minimum of 25 Guests)

Two-Hour Premium Brands Open Bar

Stoli Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Tequila Gold, Dewars White Label Scotch, Jack Daniels Whiskey, Disaronno Amaretto Premium Red & White Wine Options Domestic & Imported Beer Bottled Water, Assorted Juices & Sodas

One-Hour Butler Passed Hors d'Oeuvres (Select Five)

(Based on 5 Pieces per Person)

Hot Selections

Mushroom Toast, Sourdough, Garlic, Val Dosta Fontina
Beef Sate, Thai Peanut Sauce
Chorizo & Bacon Stuffed Date
Sausage Stuffed Mushroom Cap
Conch Fritter, Chipotle Aioli
Cheese Steak Spring Roll
Ginger Chicken Pot Sticker, Lemongrass Cream
Coconut Shrimp, Tamarind Ginger Sauce
Crab Cake, Old Bay Remoulade
Parmesan Artichoke Heart, Roasted Tomato Gravy
Manchego & Chorizo Empanada
Vegetable Spring Roll, Thai Chili

Grilled Vegetable & Humus Display

Marinated Olives, Roasted Peppers, Chick Pea Hummus Lavosh & Pita Crisps

Tropical Fruit Display

Toasted Coconut, Lemon Honey Yoghurt

Suggested Enhancements:

Mac & Cheese Station | \$18 per Person (Chef Attendant | \$150 Each)

Campanile Pasta, Fontina Cheese Sauce & Smoked Cheddar Sauce Chicken Apple Sausage, Pulled Beef Short Ribs, Rock Shrimp, Italian Pancetta Roasted Mushrooms, Dehydrated Tomatoes, Crisp Asparagus, Garden Herbs

Risotto Station | \$16 per Person (Chef Attendant | \$150 Each)

Pancetta and Pea with Asiago Poblano and Sweet Corn, Rock Shrimp, Pecorino Wild Mushroom, Herbs, and Chevre

Tortilla Bar | \$15 per Person

House Crafted Guacamole, Charred Tomato Salsa, Pico de Gallo, Tomatillo Salsa, Chorizo Queso, Sour Cream, & Jalapenos



TECHNOLOGY: AUDIO VISUAL

Table of Contents

Tripod Screen Support Package | \$150.00

Tripod Screen with Bottom Skirting, Projector Stand, Extension Cord, and Power Strip

LCD Projector and Tripod Screen Package | \$600.00

3000 Lumens LCD Projector, VGA/HDMI Cable, Tripod Screen with Bottom Skirting, Projector Stand, Extension Cord, and Power Strip

Meeting Accessories

Flip Chart Stand with Post-It Pads & Markers | \$75.00

Flip Chart Stand with Pad & Markers | \$60.00

White Board with Markers | \$50.00

Display Easel | \$10.00

Power Strip | \$10.00

Extension Cord | \$10.00

Power-Run (up to 5 people) | \$20.00

Polycom Speakerphone with Phone Line | \$150.00

Data Projection and Accessories

LCD Projector 3000 Lumens | \$500.00

Wireless Remote with Laser Pointer | \$40.00

LCD Monitors

42" LCD Widescreen Monitor | \$400.00

55" LCD Widescreen Monitor with Rolling Stand | \$500.00

65" LCD Widescreen Monitor with Rolling Stand | \$600.00

Includes built-in sound with VGA/HDMI cords

High Speed Internet

HSIA - WiFi (1-50 Users) (up to 5 Mbps) | \$10.00 per Person

HSIA - WiFi (51-100 Users) (up to 8 Mbps) | \$10.00 per Person

HSIA – WiFi (101 or more Users) | *Contact your Event Manager for Pricing

HSIA - WiFi Superior (1-50 Users) (up to 12 Mbps) | \$16.00 per Person

HSIA – WiFi Superior (51-100 Users) (up to 22 Mbps) | \$14.00 per Person

HSIA – WiFi Superior(101 or more Users) | *Contact your Event Manager for Pricing

HSIA - Wired (per computer) | \$100.00

**Delivery & Pick Up | \$150 (May apply towards some Audio Visual Items)
Emergency Delivery (Less than 12 Hours before Event) | \$150



TECHNOLOGY: AUDIO VISUAL

Table of Contents

Audio Equipment

Wired Handheld Microphone | \$50.00 Each/Day
Wireless Handheld Microphone | \$175.00 Each/Day
Wireless Lavaliere Microphone | \$175.00 Each/Day
4-Channel Mixer | \$70.00/Day
Direct Box for Computer Sound | \$55.00/Day
Computer Speakers / Sound Bar | \$20.00/Day
Powered Speaker with Stand | \$125 Each/Day
Patch into House Sound System | \$50.00/Day

Lighting Equipment

LED Up-Lighting Package (Set of 4) | \$300.00/Day LED Up-Lighting Package (Set of 6) | \$450.00/Day LED Up-Lighting Package (Set of 8) | \$600.00/Day Source 4-Par Light Tree | \$50.00 Each/Day

PSAV Fast Fold Screens with Dress Kits

6' x 8' Front Screen (4:3) | \$380 6' x 10.5' Front Screen (16:9) | \$425 *There is an Additional Labor Charge for Set Up/Strike of Screens

PSAV Standard Labor & Delivery Rates

Delivery & Pick Up | \$150

Emergency Delivery (within 12 hours of Event) | \$150

Set Up/Strike for Wireless Sound Systems | \$65 / Hour (Minimum of 2 Hours)

Set Up/Strike Technicians | \$65 / Hour

Operating Technicians | \$85 / Hour

Request for Quote

Saturday – Sunday, 5pm – 7am, & All Holidays | Double time Rates

*All technicians require a 5-Hour minimum, over 8 hours will be 1 ½ Times the rate in effect.

Additional labor rates may apply based on applicable technical requirements.



GENERAL INFORMATION

Table of Contents

We are at your service to create custom menus and accommodate any special requests or dietary needs to ensure the success of your event.

Complete menus are to be submitted to your event manager at least 14 days prior before your event so that our entire staff may prepare to accommodate your needs.

Guarantees

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. We will set and prepare food for 3% over the guarantee.

The Resort reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Service Charge & Tax

All Prices (Food and Beverage, Audio Visual, Room Rental, Labor, and Miscellaneous charges) are subject to 23% Service Charge and 7% Florida State Sales Tax. Note that Service Charge is Taxable.

Labor Charges

Carvers, Station Attendants, Bartenders (Host & Cash Bars), additional Food and Cocktail Servers are available at a minimum fee of \$150.00 per attendant for each four hour time period. A \$150.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 25 guests.

Outdoor Events

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location.

40% or higher chance of precipitation; temperatures below 60 degrees; or wind gusts in excess of 20mph. Decisions will be made no less than 1 hour prior to the scheduled start time.

Local City Noise Ordinance requires that all outdoor events must end no later than 10:00pm.

Gas Fire Pits are available to rent at \$150 each day. Outdoor Heaters are available to rent at \$75 each.

Beach Events

In addition to the Outdoor Events Policy, Beach Events are subject to the following additions:

Catered Food & Beverage Functions on the Beach are subject to Beach Set Up Fees, starting at \$500, or \$10 per Person, based on Event Details.

Beach Permits through the City of Pompano Beach are required for certain events, such as Bonfires. Permit Application fees of \$500 will be applied, and filing of Permit Applications require a minimum of 45 Days to process.

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax

MARRIOTT

GENERAL INFORMATION

Table of Contents

Turtle Season

The Loggerhead Sea Turtle is a species that is protected by the laws of the State of Florida and Broward County. Some of their primary nesting ground is located on the resort's beach. The Fort Lauderdale Marriott Pompano Beach Resort & Spa is committed to doing its part to assist with efforts to protect these turtles during their nesting season. In conjunction with the Florida Department of Environmental Protection for loggerhead turtles, all non-compliant lighting associated with outdoor events must be turned off no later than 30 minutes after the officially published sunset time during the dates of March 1 – October 31.

Shipping

The Resort will not accept packages more than five days prior to your function date and notification of deliveries must be in writing.

Shipments must include: Company/Group Name, your Event Managers name, Return Address and Date of Function. The Resort will not assume any responsibility for the damage or loss of merchandise sent to the Resort for storage. Handling charges will be accessed based on volume.

Decorations

All decorations must meet with the approval of the Pompano Beach Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by your Event Manager.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be accessed. All equipment must have UL listing.

Information outlining power capabilities as well as appropriate engineering charges is available through your Event Manager.

Parkina

Valet Parking is available for \$27 per day for overnight guests.

Valet is reduced to \$15 per car for daily guests.

Payment of parking charges may be billed to Master Account, or paid on an Individual Basis.

