



Wedding Buffet Package (Recommended Outdoors)

Wedding Site Fee | \$3,500

Buffet Wedding Package | \$159 per person

Four Hour Open Bar
Champagne Toast
Choice of Hors d' oeuvres
Upscale Buffet Dining

*All Prices are Subject to 25% Service Charge, 3 % Outdoor Labor Fee & Applicable Sales Tax (currently 7%)
JW Marriott Marco Island Beach Resort, 400 S. Collier Blvd., Marco Island, FL 34145 (239) 394-2511*



Wedding Site Fee (\$3,500.00)

Reserves a Section of Beach, Lawn, or Signature Beach Chickee Hut for Wedding Ceremony with Ice Water Station

Marco Island Beach Permit for Beach Ceremony

Personalized Layout for All Wedding Related Events

White Garden Folding Chairs

Table and Chair Set-Up to Include: Shoe Table, Gift Table, Unity Table, Seated & Standing Cocktail Tables, Buffet Tables,
and Round Tables with Chairs

Event Specific Directional Signage throughout Resort

Back-Up Space within the Resort in Case of Inclement Weather

Ability to Host of all Wedding Related Events; such as Welcome Reception, Rehearsal Dinner, or Day after Brunch, Event

Space is Based upon Availability

Choice of Resort's Solid Color Formal Floor Length Table Linens

Maple Wood Finished Dance Floor (Indoors Only)

Choice of Headtable or Sweetheart Table

All Flatware and Dinnerware

One 20 Amp Circuit for Electrical Power (additional fees may apply)

Easels with Black Finish

Food Tasting in Chef's Tasting Room for Up to Four, Based upon Availability and with Appointment

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Four Hour Open Bar

(Ask Your Event Manager for Specialty Drink Opportunities)

Bartender fees included in package price (based upon 1 bartender per 100 guests)

Liquor

Vodka | Absolut or Titos

Rum | Bacardi Superior or Captain Morgan Original Spiced

Gin | Tanqueray or Beefeater

Scotch | Johnnie Walker Red Label or Dewars

Bourbon | Marker's Mark or Bulliet

Whiskey | Jack Daniels or Seagram's VO

Tequila | 1800 Silver Tequila or Cuervo

Wines

Chardonnay | Rodney Strong

Pinot Grigio | A to Z Wine Works

Cabernet | Carmenet

Pinot Noir | Mark West

Reisling | Snoqualmie

Brut Prestige | Domaine Chandon Rose

Beer – Please Select Three

Domestic - Budweiser, Budweiser Light, Miller Lite

Imported - Corona, Heineken, Amstel Light, Stella Artois

Craft - Beach Blonde, Invasion, Florida Cracker, or Florida IPA

House Champagne Toast (One per Guest)

Additional Bar Hours

Premium | \$15 per Person per Hour

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Passed Hors D' Oeuvres | Please Select Four

Cold

Spiced Watermelon, Chevre Goat Cheese, Chives, Balsamic Reduction
 Tomato Bruschetta, Basil, Garlic, Crostini
 House Cured Salmon, Pumpernickel, Citrus Cream Cheese, Dill, Capers
 Chicken Salad Tea Sandwich, Marcona Almonds, Tarragon, Dried Cranberries
 Sundried Tomato Tapenade, Sourdough Crostini
 Marinated Fig, English Cracker, Brie, Parsley

Hot

Mini Beef Wellington, Horseradish Crema
 Coconut Shrimp, Orange Chile Sauce
 Vegetable Spring Roll, Sesame Soy Sauce
 Mini Crab Cakes, Key Lime Tartar Sauce
 Short Rib Empanada
 Warm Crab Tart, Mango, Jicama, Scotch Bonnet Jam

Display Enhancements

(not included with package pricing and additional per person for above hors d' oeuvres substitutions)

Cheese: Assorted Artisan Cheese Selections Paired with Jams, Nuts, Fruit and Crackers | \$15 per person

Crudite: Assorted Garden Vegetables, Spiced Tortilla Strips, Selection of Dips | \$10 per person

Sushi: Assorted Hand Rolled Maki, Nigiri, Wasabi, Pickled Ginger, Soy Sauce
 (4 pieces per person) | \$28 per person***

Seafood Market: Poached Shrimp, Crab Claws, Oysters (shucked to order), Lobster Tails, Cocktail Sauce,
 Mustards, Lemons, Hot Sauce, Crackers | \$32 per person

***\$200 Sushi Chef Fee

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Buffet Selections

Table Bread Basket

Artesian Breads and Herb Butter Presentation

Salad | Please Select One

Tomato & Grilled Artichokes, Arugula, Olive Oil, Fried Garlic, # 9 Sherry Vinegar

Marco Island Signature Salad | Chopped Lettuces, Peppers, Mango, Banana Bread Croutons, Papaya Vinaigrette

Caesar Salad | Chopped Romaine, Sourdough Croutons, Parmesan, Roasted Garlic Caesar Dressing

Watermelon Feta Salad | Cucumbers, Garden Arugula, Mint, Red Onion, Lime Vinaigrette

Spinach Salad | Kale, Citrus, Pickled Shallots, Avocado, Mint, Queso Cotija,
Cracked Tellicherry Peppercorn, Lime Oil

Pre-Set Plated Farmers Salad | Organic Bibb Lettuce, Shaved Vegetables, Burrata Cheese,
Grilled Knob Onions, Tomato Vinegar, Olive Oil



Buffet Selections (continued)

Entrées | Please Select a Total of Three Entrees from the Next Two Pages

Poultry

Honey BBQ Chicken | Grilled with Local Honey & Spiced BBQ Sauce, Sweet Corn Bread

Carved Sage Rubbed Turkey | Veloute Sauce, Buttered Yeast Rolls

Chicken & Waffles | Southern Fried Chicken Cutlet, White Pepper Gravy, Bourbon Maple, Cole Slaw***

Pollo Guisado | Braised Whole Chicken, Sofrito, Tomatoes, Garlic, Herbs

Cherry Wood Jerk Chicken | All Spice, Scotch Bonnet Peppers, Ginger, Thyme, Mango Salsa

Pork

Carne Adovada | Braised Pork Shoulder with Ancho and Pasilla Chiles, Citrus, Oregano,
Served with Corn Tortillas and Limes

Gauche Grilled Pork Shoulder | Sofrito Sauce, Torta Bread, Marinated Tomatoes***

Pork Chops and Cabbage | Beer Braised Pasture Pork, Sweet Braised Cabbage

Pan Fried Pork Chops | Bourbon Apples

Mojo Roasted Pork Loin | Scotch Bonnet Jam, Brown Rum Butter Sauce, Fried Plantains ***

*****\$150 Chef Fee**

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Buffet Selections (Continued)

Fish

Blackened Mahi Mahi | Mango Butter sauce, Vanilla Roasted Pineapple

Seafood Paella | Shrimp, Clams, Mussels, Cuttle Fish, Chorizo Sausage, Roasted Peppers, Annatto Rice

Smoked Salmon | Farm Raised Cold Water Salmon, Grain Mustard Sauce

Seared Atlantic Swordfish | Mango Poblano Relish, Brown Rum Butter

Seared Gulf Grouper | Papaya-Chayote Salsa, Passion Fruit Butter Sauce

Meat

Chimichurri Steak | Grilled and Cut to Order, Fried Tostones***

Carved Salt & Pepper Prime Rib | Herb Roasted, Pan au jus, Horseradish Cream, Buttered Yeast Rolls***

Grilled Delmonico Steaks | Roasted Wild Mushrooms and Caramelized Onions***

Horseradish Encrusted New York Striploin | Green Peppercorn Bordelaise***

Beer Braised Short Ribs | Stout Braised

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Buffet Selections (Continued)

Vegetable Sides | Please Select One

Roasted Mojo Vegetables | Chayote, Squash, Carrots, Red Onion, Celeriac, Sweet Yams

Grilled Vegetables | Zucchini, Yellow Squash, Portobello Mushrooms, Carrots, Parsnips, Onion, Jamaican Curry Sauce

Roasted Vegetable Salad | Jicama, Chayote, Sweet Potato, Hearts of Palm, Sweet Onion, Chili Vinaigrette

Lime Roasted Corn and Coriander | Grilled Squashes, Garlic Herb Butter

Balsamic Glazed Asparagus & Carrots

Starch Sides | Please Select One

Boiled Red Potatoes

Roasted Fingerling Potatoes

Rice & Beans | Annatto Yellow Rice, Stewed Black Beans, Fried Maduro

Yukon Gold Mashed Potatoes | Chives, Sour Cream

Sweet Potato Hash



Buffet Enhancements

(Not included with package pricing and additional per person)

Lobsters on the Grill, Mesquite Grilled Lobster Tails, Lemons, Chive Butter | \$23 per person

Upgrade Grilled Delmonico Steak to Grilled Filet | \$15 per person

Pasta Bar (Creative Chef Crafted Pasta Selections, - Choose Two Pastas) | \$20 per person***

Potato Gnocchi, Caramelized Butternut, Gorgonzola, Madeira Cream Sauce, Sage, Brown Butter
Cheese Tortellini, Roasted Tomato Pomodoro, Garden Herbs Portobello Ravioli, Asiago Cream Sauce, Sundried Tomatoes, Organic Spinach Lumache Bolognese, Crushed Tomatoes, Ground Beef, Grated Parmesan, Chile Flakes

Oyster Bar (selections based on seasonality) | \$23 per person

Two East Coast & Two West Cost Options

Cocktail Sauce, Horseradish, Mignonette, House Crackers, Hot Sauce Bar

Guac Bar (four versions of this classic guacamole delight) | \$15 per person Smokey & Charred,

Roasted Corn, Smoked Onion, Cilantro, Pico de Gallo, Fresh Chiles

Sweet & Spicy, Roasted Pineapple, Mango, Jalapenos

Drunken Nut, Don Julio Tequila Spiked, Lime, Sea Salt, Pomegranate, Smoked Almonds

Plain Jane, no frills, Just Good ol' Fashioned, Freshly made Avocado Goodness

Tokyo to Beijing (Asian delicacies expertly prepared) | \$30 per person

Hand Rolled Sushi**, Chef inspired Assorted Maki Rolls, Nigiri, Traditional Accompaniment

Char Siu Bao, Cantonese Barbecue-Pork Filled Bun, Sweet and Sour Sauce

Yaki Onigiri, Japanese Fried Rice Ball Stuffed with Miso Salmon

***\$150 Chef Fee/ ** \$200 Sushi Chef Fee

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After Hours Enhancements

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Griddled Patty Melt: Colby Jack, Beer Braised Onions, Marble Rye | \$12 per person***
(2 per person)

Holy Cheeses!: Grilled Cheese of Munster, Provolone, Gruyere, Parmesan
| \$12 per person*** (2 per person)

Frito Pie, Smoked Brisket Chili, Corn Fritos, Shredded Cheese, Sour Cream, Served in Bag
| \$12 per person ***

Poutine French Fries with Elk Ragu and Cheese Curd | \$10 per person***

Dessert Station: Key Lime Pie, Tropical Fruit Tarts, Bananas Foster, Rice Pudding, Chocolate
Samoa Cheesecake Bites | \$14 per person

Pub: Bavarian Pretzels, Brown Butter, Smoked Gouda Fondue, Specialty Mustards, Salt &
Vinegar Chips, Horseradish Dip, Mini Smoked Brisket Shepherd's Pie with White Cheddar,
Beer Battered Onion Rings, Sriracha Aioli | \$20 per person

Milk & Cookies: Freshly Baked Chocolate Chip, Oatmeal Raisin, White Chocolate - Macadamia,
Peanut Butter, Soy Milk, Almond Milk, 2%, Skim, Chocolate Milk and
Strawberry milk | \$18 per person

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Children's Menu
(Children 12 and Under)

Please select One per Child | \$28 per Child

Deep-Fried Chicken Fingers with Honey Dipping Sauce and Macaroni and Cheese

Hamburger and Hot Dog served with French Fries

Children's Bar | \$5 per Child per Hour
Unlimited Sodas and Bottled Waters

*Children 5 and Under Complimentary