



**Hammock Bay or Rookery Club House
Wedding Package**
(Located a short 7 - 10 miles from the resort)

Wedding Site Fee | \$1,000

Wedding Package | \$70 per person

Choice of Hors d' oeuvres
Plated or Upscale Buffet Dining

**Additional \$400 - \$1,200 Furniture Removal and Storage Fee may Apply for Events
not Using the Existing Clubhouse Furnishings*

*All Prices are Subject to 22% Service Charge & Applicable Sales Tax (currently 6%)
JW Marriott Marco Island Beach Resort, 400 S. Collier Blvd., Marco Island, FL 34145 (239) 394-2511*



Wedding Site Fee (\$1,000.00)

Reserves a Private Manicured Lawn for Wedding Ceremony

White Garden Folding Chairs

Table and Chair Set-up to Include: Gift Table, Unity Table, Seated & Standing Cocktail Tables, Buffet
Tables, and Existing Clubhouse Furnishings

Back-up Space within the Clubhouse, with Existing Furniture, in Case of Inclement Weather

Choice of Resort 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)

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

Complimentary Self-Parking at Clubhouse



Consumption or Cash Bar

(Not included with package pricing and additional per person)

Liquors | \$10 per drink

Grey Goose, Bacardi Light, Mount Gay, Bombay Sapphire, Johnny Walker Black, Knob Creek, Crown Royal, Jack Daniels, Patron Silver

Wines | \$10 per glass

Kim Crawford Sauvignon Blanc, Provenance Vineyards Sauvignon Blanc, Newton Chardonnay Red Label, Alamos Malbec, Ferrari Carano Cabernet Sauvignon, Sterling Cabernet Sauvignon

Domestic Beer | \$6 per can

Budweiser, Budweiser Light, Miller Lite, Michelob Ultra

Imported Beer | \$7 per can

Corona, Heineken, Amstel Light, Stella Artois, Landshark, Yuengling

Bar Enhancements:

(Not included with package pricing and additional per person)

Fixed per Person Bar Pricing

Open Bar | \$18 per person the 1st hour and \$15 per person each additional hour

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Passed Hors D' Oeuvres | Please Select Three

Cold

Chili Spiced Watermelon Bites, Chevre Goat Cheese, Chives, Balsamic Reduction
House Cured Salmon in Filo, Citrus Cream Cheese, Dill, Capers
Chicken Gordita, Cilantro, Sour Cream, Fire Roasted Salsa
Caprese Pipette, Grape Tomatoes, Basil Pesto, Fresh Mozzarella, Aged Balsamic
Marinated Fig, English Cracker, Brie, Parsley

Hot

Mini Beef or Chicken Wellingtons, Whole Grain Mustard Aioli
Coconut Shrimp, Orange Chili Sauce
Chicken Pot Stickers, Garlic Chili Sauce
Vegetable Spring Rolls, Sesame Soy Sauce
Mini Crab Cakes, Key Lime Tatar Sauce
Fontina and Prosciutto in Filo
Breaded Artichoke and Boursin Cheese
Bacon Wrapped Dates
Short Rib and Smoked Cheddar Beggars Purse
Conch Fritter, Cajun Tartar Sauce

Hors d' oeuvres Enhancements | \$3 per person each:

(Not included with package pricing and additional per person)

Bloody Mary Shrimp Shooters
Maple Bacon Wrapped Diver Scallops
Shaved Smoked Prime Rib Sliders, Horseradish Sauce, Cheddar, Brioche Roll
Coconut Lobster Tail, Thai Curry Sauce
Lobster Roll, Pickled Onions, Butter Lettuce, Grape Tomatoes
Spicy Tuna Roll, Pickled Ginger, Yuzu, Wasabi Peas

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Plated Selections

Plated Appetizer Enhancements

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Crab and Lobster Cake, Orange Segments, Saffron Aioli, Caramelized Fennel, Frisee Salad | \$12

Braised Pork Belly, Cheddar Grits, Pickled Kale, Cider Vinegar, Bourbon Maple Glaze | \$10

Crispy Duck Ravioli, Sour Orange Jam, Watercress, Hoisin Sauce | \$10

Bacon Wrapped Sea Scallop, White Bean Ragu, Sage, Arugula, Key Lime, Frisee | \$14

Table Bread Basket

Table Bread Basket | Artesian Breads and Sea Salt Butter

Salad | Please Select One

Marco Island Salad - Bibb, Watercress, Lolla Rosa, Pickled Mango, Crispy Yucca, Candied Almonds, Mandarin Orange, Citrus Vinaigrette

Bibb Salad - Shaved Carrots, Celery, Herbs, Parsley, Champagne Vinaigrette

Caesar Salad - Baby Romaine, Shaved Parmesan Cheese, Roasted Tomatoes, Sour Dough Croutons, House Made Salad Dressing

Farmer's Salad - Arugula, Lolla Rosa, Spinach, Goat Cheese, Tomato Jam, Candied Pecans

Tomato Salad - Arugula, Burrata Cheese, Olive Oil, Pickled Red Onions



Plated Selections (Continued)

Entrees | Please Select Three Entrees for your Guests to Pre Select

Vegetarian

Butternut Squash Ravioli, Sage Brown Butter, Caramelized Onions, Roasted Butternut, Gorgonzola, Walnuts, Mushrooms

Eggplant Pave, Tomato Sauce, Zucchini, Summer Squash, Garlic, Frisee, Shaved Parmesan

Poultry

Herb Marinated Grilled Tanglewood Farms Chicken Breast, Sweet Potato Hash, Roasted Brussels, Peppered Bacon, Pan Sauce

Merlot Brined Tanglewood Farms Chicken, Potato Puree, Roasted Baby Vegetables, Charred Cherry Tomatoes, Merlot Reduction

Tuscan Chicken, Lemon, Basil, Parmesan Polenta, Braised Greens, Garlic, Marsala Sauce

Seafood

Seared Wild King Salmon, Parsnip Puree, Rye Dumpling, Mushroom Fricassee, Charred Tomatoes, Frisee, Lemon-Caper Butter Sauce

Macadamia Nut Encrusted Florida Snapper, Purple Potato Croquette, Pineapple Salsa, Haricot Verts

Grilled Grouper, Sweet & Sour Mango Jam, Mashed Boniato, Sugar Snap Peas, Citrus Vinaigrette



Plated Selections (Continued)

Beef

Seared Sirloin Filet Cut Steak, Parmesan Dauphinoise Potatoes, Roasted Carrots, Brussels, Red Wine Reduction

Grilled 8 oz. Hanger Steak, Asparagus, Cipollini Onions, Mushroom Risotto, Truffle, Peppercorn Dami Glaze

Entrée Enhancements

(Not included with package pricing and additional per person)

Beef Short Rib, Smoked Cheddar Grits, Grilled Scallion, Brussels, Pan Sauce | \$10 per person

Grilled 8 oz. Fillet Mignon, Asiago Frico, Trumpet Mushroom, Fricassee, Charred Scallions, Thyme Tomato Jam, Merlot Demi | \$10 per person

Veal Osso Bucco, Saffron and Green Pea Risotto, Gremolata | \$15 per person

Crispy Pork Shank, Roasted Garlic Smashed Local Potatoes, Braised Swiss Chard, Pecan - Citrus, Gremolata, Pork Reduction | \$5 per person

Seared Halibut, Baby Fennel, Sunchoke Puree, Saffron Braised Leeks, Orange Butter Bur Blanc | \$8 per person

Add Three Seared Jumbo Gulf Shrimp to any Entree | \$8 per Person

Add a Fresh Main Lobster to any Entree | \$20 per Person



Dinner Buffets

Buffets | Please Choose One from the Next Two Pages

Tuscan Buffet

Table Bread Basket | Artesian Breads and Sea Salt Butter

Caesar Salad | Baby Romaine, Shaved Parmesan Cheese, Roasted Tomatoes,
Sour Dough Croutons, House Made Salad Dressing

or

Farmer's Salad | Arugula, Lolla Rosa, Spinach, Goat Cheese, Tomato Jam, Candied Pecans

Tuscan Chicken, Lemon, Basil, Parmesan Polenta, Braised Greens, Garlic, Marsala Sauce

Grilled 8 oz. Hanger Steak, Asparagus, Cipollini Onions, Mushroom Risotto, Truffle,
Peppercorn Dami Glaze

Butternut Squash Ravioli, Sage Brown Butter, Caramelized Onions, Roasted Butternut,
Gorgonzola, Walnuts, Mushrooms

Crispy Red Potatoes, Truffle, Chives, Parmesan Cheese

Rookery Bay Honey Glazed Baby Carrots



Dinner Buffets (continued)

Marco Buffet

Table Bread Basket | Artesian Breads and Sea Salt Butter

Bibb Salad | Shaved Carrots, Celery, Herbs, Parsley, Champagne Vinaigrette Roasted Boniato Salad | Arugula,
Candied Pecans, Feta Cheese, Sherry Vinaigrette

Chili and Lime Marinated Grilled Free Range Chicken Breasts, Chorizo Potato Hash, Caramelized Onions
Grille Skirt Steak, Chimichurri Sauce

Agave Marinated Mahi Mahi, Smoked Corn and Black Bean Salsa
Sweet Potato and Chorizo Hash

Grilled Asparagus Blis g Sherry, Garlic

Farmer's Buffet

Table Bread Basket | Artesian Breads and Sea Salt Butter

Wedge Salad | Tomato Jam, Gorgonzola, Fried Onions, Chopped Bacon, Sweet Onion Ranch

Farmer's Salad | Arugula, Lolla Rosa, Spinach, Goat Cheese, Tomato Jam, Candied Pecans

Jamaican Jerk Tanglewood Farms Chicken Breasts, Fried Plantain, Mango Salsa

Grilled Irish Salmon, Lemon Bur Blanc, Preserved Lemons, Wilted Arugula, Charred Cherry Tomatoes

BBQ Spiced Flank Steak, Sautéed Red and White Onions, Mushroom Ragout, Au Jus

Yukon Gold Mashed Potatoes, Chives, Buttermilk

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Children's Menu

(Children 12 and Under)

Please Select One per Child (maximum 3 choices) | \$18 per Child

All Choices Come with Fries and Fruit

Chicken Fingers | (4) BBQ Sauce and Honey Mustard

3oz. Grilled Chicken

Penne and Tomato Sauce

Kid's Burger

Hot Dog

Children's Bar | \$5 per Child per Hour

Unlimited Sodas and Bottled Water

*Children 5 and Under Complimentary



Afterhour Enhancements

(Not included with package pricing and additional per person)

Sweet Table – Please Choose Eight Items | \$15 per person

Macaroons (Vanilla, Pistachio, Hazelnut, Chocolate)

Lemon Bar

Double Chocolate Cookies

Milk Chocolate Crème Brule Torte

Malted Milk Cookie

Cherry Almond Florentine Brownie

Caramel Snicker Doodle Sandwich Cookie

Salted Caramel Tart

Peanut Butter Pop

Fruit Tart

Raspberry Champagne Verrine

Red Velvet Cupcake

Cinnamon Sugar Beignets

Chocolate Grand Marnier Cupcake Triple Berry Panna Cotta

Chocolate Hazelnut Verrine

Candy Table | \$10 per Person

Pate de Fruit

Lemon Drop

Chocolate Espresso Beans

Candied Cashews

Chocolate Covered Almonds

Twizzlers

M&M's Assorted

Jelly Bellies

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Afterhour Enhancements

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Angus Beef Sliders | Cheddar, Broche Roll | \$8 per person
(2 per person)

Mini Grilled Cheese | Gruyere, Cheddar, Tomato Jam, Sour Dough Bread | \$8 per person
(2 per person)

Mini Cubans | \$8 per person
(2 per person)

Flat Breads (Please Choose One) | \$8 per person
Margarita, Three Pig Flat Bread, Mushroom & Goat Cheese Flat Bread