



Fort Lauderdale Marriott Harbor Beach Resort & Spa Banquet Menus



continental breakfast | \$37

Orange, Grapefruit and Cranberry Juice

Sliced Sour Dough and Multigrain Breads

Sliced Breakfast Pound Cakes

Bagels with Regular and Flavored Cream Cheeses

Sliced Seasonal Fruit and Berries

Oikos Greek Yogurts, Lite and Fit Yogurts

Steel Cut Oatmeal with Brown Sugar, Raisins,

Dried Cherries, Dried Mango, Pecans

Coffee, Decaffeinated Coffee and Teas

Add \$3 per person for seated Continental Breakfasts



european continental breakfast | \$44

Orange, Grapefruit and Cranberry Juice

St. Andre, Swiss, Manchego and Goat Cheeses

Parma Ham, Turkey and Soppressata

Bircher Muesli

Croissants, Sliced Artisan Rolls, Butter,

House Made Blackberry and Strawberry Preserves

Sliced Seasonal Fruit and Berries

Hard Boiled Eggs

Coffee, Decaffeinated Coffee and Teas

sandwiches

Bagel with Pastrami, Egg and Havarti Cheese | \$11

Egg, Ham and Cheese Croissants | \$9

Toasted Baguette with Egg, Corn Beef and Swiss | \$11

small hot plates display stations

Crispy Arepas | \$9

Scrambled Eggs, Pico de Gallo, Cotija Cheese, Avocado
Crema

South Florida Migas | \$9

Crunchy Tortillas with Ranchero Sauce, Black Beans,
Scrambled Eggs and Tomato Salsa

Short Rib Hash | \$12

Crispy Potatoes with Braised Short Rib, Spinach,
Tomatoes, Poached Egg, Poblano Sauce

Broken Yolk Piadina Sandwich | \$12

Grilled Flat Bread with Scrambled Eggs, Ham, Swiss
Cheese, Spinach

Egg White Frittata | \$9

Spinach, Mushrooms, Tomatoes

South Florida Breakfast Burrito | \$12

Scrambled Eggs, Chorizo, Manchego, Potatoes

a la carte breakfast action stations

Omelet Station** | \$18

Eggs to Order: Scrambled, Fried or Omelet
Bacon, Ham, Turkey, Diced Tomatoes, Onions, Mushrooms,
Bell Peppers, Jalapenos, Spinach, Salsa, Cheddar and Jack
Cheeses

Grilled Banana Nutella French Toast Station** | \$15

Brioche Bread with Bananas and Nutella, Bourbon Maple
Syrup

Blueberry Muffin French Toast Station** | \$17

with Berries, Kiwi and Lemon Fondant

Sweet Potato and Egg Hash Station** | \$18

Sweet Potatoes, Spinach, Onions and Sweet Peppers with
Scrambled Eggs, Poblano Hollandaise

Anson Mills Grits and Porridge Station | \$15

Shrimp and Heirloom Grits, Soffritto
Quinoa Porridge
Chorizo and Grits
Shredded Cheddar, Butter

** Dedicated Culinarian (1 per 50 Guests) at \$175 each

breakfast buffets

sunrise | \$49

- Orange, Grapefruit and Cranberry Juice
- Sliced Sour Dough and Multigrain Breads
- Sliced Breakfast Pound Cakes
- Bagels with Regular and Flavored Cream Cheeses
- Granola and Cold Cereals with Milk and Bananas
- Sliced Seasonal Fruit and Berries
- Oikos Greek Yogurts, Lite and Fit Yogurts
- Scrambled Eggs
- Applewood Smoked Bacon, Country Sausage Links
- Seasoned Breakfast Potatoes
- Coffee, Decaffeinated Coffee and Teas

\$150 service fees are applied for guarantees of less than 30 persons



daybreak | \$59

- Orange, Grapefruit and Cranberry Juice
- Sliced Sour Dough and Multigrain Breads
- Sliced Breakfast Pound Cakes
- Bagels with Regular and Flavored Cream Cheeses
- Assorted Cereals with Berries, Bananas, Milk
- Sliced Seasonal Fruit and Berries
- Coconut Key Lime Parfaits with Toasted Pecans
- Oikos Greek Yogurts, Lite and Fit Yogurts
- Scrambled Eggs
- Peppered Bacon, Chicken Apple Sausages
- Sweet Potato Hash
- Choice of One Action Station and One Display Station on Page 3
- Coffee, Decaffeinated Coffee and Teas

** Dedicated Culinaricians (1 per 50 Guests) at \$175 each

morning breaks

superfoods | \$26

Chef Made Anti-oxidant Juices to Include:

Kale-Green Apple, Mango-Orange, Pomegranate-Acai

Blueberry Salad with Kiwi and Agave

Quinoa Granola Bar with Cinnamon and Dried Apples

Goji Blackberry Muffin Tops

Terra Chips

Pepsi Soft Drinks and Bottled Waters

Coffee, Decaffeinated Coffee and Teas

greek yogurt | \$26

Dannon Greek Yogurt

Toppings to Include: Strawberries, Blueberries, Grapes,
Granola, Banana Chips, Dried Mango, Dried Cherries,
Almonds, Coconut, Flax, Chia, Candied Pecans, Raisins,
Agave, Local Honey, Raspberry Sauce, Mango Sauce

Cucumber and Carrots with Edamame Hummus Shooters

Ham and Cheese Quiches

Pepsi Soft Drinks and Bottled Waters

Coffee, Decaffeinated Coffee and Teas



energize | \$27

Strawberry-Banana and Mango Smoothies

Fruit Kabobs with Honey Yogurt Dip

Flaxseed-Cranberry, Acai-Raspberry Muffin Tops

Pistachio and Dried Cranberry Shooters

South Florida Breakfast Taquito with Scrambled Egg, Sweet
Potato, Asadero Cheese, Avocado Salsa

Pepsi Soft Drinks and Waters

Coffee, Decaffeinated Coffee and Teas

citrus | \$26

Pineapple Citrus Punch

Key Lime Graham Granola Bars

Blood Orange Ricotta Scones

Lemon Rosemary Prosciutto on Focaccia

Pepsi Soft Drinks and Bottled Waters

Coffee, Decaffeinated Coffee and Teas

afternoon breaks

trail mix | \$26

Build Your Own Trail Mix: Spiced Almonds, Pistachios, Sriracha Peas, Candied Pumpkin Seeds, M&Ms, Gummy Bears, Dried Mango, Papaya and Cherries, Banana Chips, House Made Granola, Dark Chocolate Chips, Yogurt Raisins

White Chocolate Cranberry Cookies

Blue Terra Chips

Bottled Flavored Iced Teas, Pepsi Soft Drinks and Waters

Coffee, Decaffeinated Coffee and Teas

tea break | \$26

Tea Sandwiches

Crab Salad with Arugula

English Cucumber, Cilantro, Tomato, Cream Cheese

BLT Deviled Egg

Scones with Strawberries and Devonshire Cream

Lemon Pound Cake with Splash of

Deep Eddy Sweet Tea Vodka

Green Tea Macarons

Mango Breeze and Raspberry Mist Iced Teas

Pepsi Soft Drinks and Bottled Waters

Coffee, Decaffeinated Coffee and Teas



halftime | \$26

Nacho Bar with Tortilla Chips, Chili, Queso, Pickled Jalapenos, Salsa, Sour Cream

Mini Hot Dogs

Soft Pretzel Sticks

Ice Cream Sandwiches

Pepsi Soft Drinks and Waters

Coffee, Decaffeinated Coffee and Teas

popcorn break | \$27

Sea Salt Caramel, Oreo Cheesecake, Sour Patch Kids, Sriracha Lime Cheddar and White Cheddar Popcorns

Popcorn Chicken with Thai Chili Sauce

Toasted Concha Shooters

Sweet Corn Cookies

Pepsi Soft Drinks and Bottled Waters

Coffee, Decaffeinated Coffee and Teas

break enhancements

hydrate

Royal Cup Coffee, Decaffeinated Coffee and Teas

Gallon | \$100 Half Gallon | \$60

Starbucks Coffee, Decaffeinated Coffee and Teas

Gallon | \$112 Half Gallon | \$65

Sparkling, Still Bottled Waters | \$7 each

Pepsi Soft Drinks | \$7 each

Stubborn Sodas | \$8

Naked Juice Smoothies | \$8 each

One Coconut Waters | \$8

Flavored Aquafina Sparkling Waters | \$7 each

Gatorades and G2 | \$7 each

Kickstart Energy Drinks | \$8 each

Red Bull Regular or Sugar Free | \$8.50 each

Lipton Pure Leaf Iced Teas | \$8 Each

Starbucks Beverages

Frappuccino's, Iced Coffee, Refreshers | \$8.50 each

bake shop indulgences

Muffins, Croissants or Scones | \$64 doz

Bagels | \$66 doz

Warm Beignets or Cinnamon Rolls | \$64 doz

Biscotti's, Brownies, Blondies, Rice Krispy Treats | \$64 doz

Fresh Cookies | \$64 doz

Peanut Butter, Macadamia or Chocolate Chip

Jumbo Soft Pretzels | \$64 doz

Served Warm with Grain Mustard and Cheese Dip

Haagen Daz Ice Cream Bars | \$6.50 each

Cake Pops | \$80 doz

little extras

Seasonal Fruits with Berries | \$12 per person

Fresh Popcorn | \$7 per person

Deluxe Mixed Nuts | \$7 per person

Multi Grain, Granola, Candy or Power Bars | \$5.50 each

Whole Fruit | \$5 each

Yogurts | \$5 each

Bags of Trail Mix | \$5.50 each

Bags of Blueberry Yogurt Pretzels | \$8

Bags of Yogurt Raisins | \$5

plated luncheons

option 1 | \$54

South Florida Chopped Salad with Corn, Scallions, Avocado,
Cilantro Cumin Dressing

Bell & Evan's Organic Chicken Breast with Roasted Vegetable
Quinoa, Roasted Pepper Sauce

Key Lime Mojito Cheesecake, Graham Crisps

option 2 | \$64

Boston Bibb Salad with Tomatoes, Buffalo Mozzarella,
Pesto Vinaigrette

Grilled Shrimp with Quinoa, Roasted Tomatoes, Cucumbers,
Avocado, Creamy Raita Sauce

Citrus Mango Torte with Raspberries



option 3 | \$61

Iceberg Wedge with Smoked Bacon, Beefsteak Tomatoes, Blue
Cheese Crumbles, Ranch Dressing

Jackman Ranch Braised Short Rib with Cauliflower Puree,
Florida Farm Vegetables

Chocolate Crème Brulee Tart

option 4 | \$63

Crunchy Asian Salad with Romaine & Bok Choy, Edamame,
Red Onions, Carrots, Cilantro Vinaigrette

Chilled Sesame Crusted Ahi Tuna with Hunan Noodles,
Chili Garlic Sauce, Baby Bok Choy

Trio of Macaroons

option 5 | \$54

Baby Field Greens, Radishes, Asparagus Tips, Tomato,
Indian River Citrus Vinaigrette

Grilled Ashley Farms Chicken Breast with Polenta, Braised Swiss
Chard, Roasted Red and Yellow Beets, Candied Pecans,
Natural Jus

Red Velvet Torte with White Chocolate

All options include Coffee, Decaffeinated Coffee, Teas and
Iced Tea

lunch buffets

floribbean | \$65

Galician Soup with Swiss Chard and White Beans

Shrimp Salad with Roasted Corn, Peppers, Citrus

Vinaigrette

Purple Potato Causa with Huancaína Sauce

Mini Potato Puree with Peruvian Cheese Sauce, Eggs and

Olives

Island Greens with Papaya Vinaigrette, Key Lime Ranch

Churrasco Skirt Steak, Chimichurri Sauce

Three Citrus Glazed Grouper

Caribbean Jerk Chicken, Roasted Poblano Pan Jus

Sweet Fried Plantains

Black Beans and Rice

Roasted Zucchini, Squash, Red Peppers

Key Lime Bites, Caramel Flan, Coconut Rice Pudding,

Hazelnut Chocolate Crunch Shooters

All lunch buffets are accompanied by Coffee, Decaffeinated

Coffee, Teas and Iced Tea

yucatan | \$65

Chicken Tortilla Soup

Mexican Green Salad

Iceberg, Romaine, Tomato, Cactus, Red Bell Peppers, Red

Onion, Cotija Cheese, Red Tortilla Strips, Honey Chipotle

Lime Vinaigrette

Rice Salad with Roasted Corn, Black Beans

Tomato, Jicama, Red Onions, Cilantro

Watermelon and Mango Salad with Mint, Agave

Nectar

Chili Lime Grilled Mahi Mahi with Shrimp Pico de Gallo

Achiote Rubbed Chicken with Red Bean Puree, Grilled

Scallions, Cilantro, Chopped Onions

Roasted Pork with Crispy Tamale, Roasted Tomato, Avocado

Salsa

Sweet Potato Hash, Poblano Pepper, Vidalia Onion

Mexican Street Corn

Guava Empanadas, Tres Leches Shooters,

Churros with Ibarra Chocolate Sauce, Coconut Flan

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deli | \$63

Soup of the Moment

Garden Greens with Cucumbers and Tomatoes,

Mango Basil Peppercorn Vinaigrette,

Creamy Herb Dressing

Chilled and Grilled Balsamic Vegetables

Albacore Tuna Salad, Lemon Crème Fraiche

Chicken Cashew Salad with Apples

From the Slicer:

Boars Head Meats to Include Roast Beef,

Turkey, Ham, Salami, Pastrami

American, Cheddar and Swiss Cheese

Giant Fontanini Meatballs Marinara

House Made Potato Chips with Sea Salt

Cookies and Cream Shooters, Double Fudge Brownies,

Fruit Tarts

All lunch buffets are accompanied by Coffee, Decaffeinated

Coffee, Teas and Iced Tea

\$150 service fees are applied for guarantees of less than 30 persons

wraps | \$60

Soup of the Moment

Pasta Salad with Tomatoes, Nicoise Olives, Red Wine
Parmesan Dressing

Cracked Wheat Salad with Cucumbers and Mint

Spinach and Frisee Salad, Candied Pecans,

Strawberries, Blue Cheese Crumbles, Fig Balsamic

Vinaigrette and Citrus Vinaigrette

Seafood Wrap

Shrimp, Scallops and Crab with Romaine, Tomato,
Joe's Mustard Sauce in a Spinach Tortilla

Turkey Tortilla Wrap

Boar's Head Turkey, Avocado, Tomatoes, Arugula in a
Whole Wheat Tortilla

Peppered Roast Beef Wrap

Boar's Head Roast Beef, Aged Cheddar, Pickled House
Vegetables, Lettuce, Garlic Mayo in a Sun Dried Tomato
Tortilla

Vegetable Wrap

Falafel, Romaine, Feta Cheese, Tomatoes, Onions,
Cucumber Greek Yogurt Sauce in a Black Bean Tortilla

House Made Potato Chips with Sea Salt

Mango Mousse Shooters, Chocolate Rice Krispy Treats,

White Chocolate Brownies

superfoods | \$66

Spinach and Watercress with Florida Oranges, Olives,
Blackberry Vinaigrette
Pumpkin Lentil Salad Toasted Sunflower Seeds,
Sherry Vinaigrette
Broccoli Slaw with Bok Choy, Apples, Walnuts,
Jalapeno Agave Dressing
Thick Cut Whole Wheat Avocado Toast with Tomatoes, Radish,
Agave Dressing
Almond Crusted Wild Isles Salmon, Barolo Wine Sauce
Oven Roasted Turkey with Tomato Basil Sauce, Braised
Collards, Mustard Green
Carved Grass Fed NY Striploin with Cauliflower Mash, Dried
Tomatoes, Spinach Pesto
Stir Fried Kale, Brussel Sprouts, Asparagus, Roasted Beets,
Watermelon Radish
Sweet Potatoes with Chilies, Spinach, Grape Tomatoes
Strawberry Kiwi Tarts, Greek Yogurt Cheesecake Shooters,
Dark Chocolate Budina

All lunch buffets are accompanied by Coffee, Decaffeinated
Coffee, Teas and Iced Tea

between slices | \$60

Soup of the Moment
Florida Farm Salad with Tomatoes, Cucumbers, Carrots,
Raspberry Vinaigrette, House Made Ranch Dressing
Grilled Vegetables and Pasta Salad, Balsamic Vinaigrette
Greek Salad with Quinoa
Marinated Artichoke and Heirloom Tomato Salad, Vidalia
Onions
Deli Turkey Sandwich with Heirloom Tomatoes, Garlic Aioli,
Multi Grain Bread
Grilled Eggplant, Roasted Tomato, Buffalo Mozzarella,
Focaccia Bread
Shaved Roast Beef, Caramelized Onions, Horseradish on
French Baguette
Ham, Brie Cheese, Apple Jam on Pretzel Roll
Pickles and Olives
House Made Potato Chips with Sea Salt
Carrot Cake Bites, NY Cheesecake Bites, Reese's Chocolate
Shooters

**\$150 service fees are applied for guarantees of less than 30
persons**

northern Italy | \$67

Tuscan Soup

Red and Yellow Tomatoes with Mozzarella Salad

Arugula Salad with Pears, Prosciutto, Gorgonzola

Ancient Grains, Chick Pea Salad with Cucumbers, Tomatoes,
Olives, Farmers Cheese, Basil Vinaigrette

Chicken Cacciatore with Wild Mushrooms, Red Wine Sauce

Tuscan Short Ribs with Milanese, Gremolata

Roasted Red Snapper with Spinach, Heirloom Tomatoes

Penne Pasta with Tomatoes and Fire Roasted Artichokes

Herb Roasted Fingerling Potatoes

Brussel Sprouts, Lemon, Parmesan

Vanilla Panna Cotta with Pear Jam, Chocolate Almond Cake,

Wild Berry Zabaglione

All lunch buffets are accompanied by Coffee, Decaffeinated
Coffee, Teas and Iced Tea

**\$150 service fees are applied for guarantees of less than 30
persons**

beachside barbecue | \$62

Watermelon Salad with White Balsamic, Basil

Fingerling Potato Salad with Eggs, Mustard, Sweet Peppers

Cucumber Tomato Salad with Cilantro, Red Onions

Green Salad with House Made Ranch, Creamy Papaya
Dressings

Black Bean Burgers

Black Angus Burgers

American, Cheddar and Swiss Cheese, Lettuce, Tomato,
Onion, Pickles

Beer Braised Bratwurst with Peppers, Onions, Brown Mustard

Mango BBQ Chicken

Mojo Roasted Pork with Jalapeno Slaw

Whole Roasted Zucchini, Carrots, Squash, Mushrooms, Peppers

Creamy Baked Macaroni and Cheese

Mango Blueberry Cobbler, M&M Blondies, S'mores Tarts

Suggested dedicated culinarian for outdoor events at \$175
each

lunch to go | \$48

build your own lunch | \$56

Choose three sandwiches from below. All options will be displayed market style so that guests can build their own bagged lunch. A 30 person minimum is required.

Choice of Sandwich

Turkey Club

Boars Head Roasted Turkey, Tomatoes, Lettuce, Bacon, Cheddar Cheese, Avocado Ranch Sauce, on Wheat Wrap

Roasted Chicken

Roasted Chicken, Poblano Cole Slaw, Tomatoes on Ciabatta

Vegetable Wrap

Falafel with Romaine, Feta Cheese, Tomatoes, Onions and Cucumber Greek Yogurt Sauce in a Spinach Tortilla Wrap

Beef Sirloin Bahn-mi

Boar's Head Roast Beef with Cucumbers, Cilantro, Pickled Carrots and Chili Garlic Sauce on a Baguette

Italian

Ham, Mortadella, Salami, Soppresatta, Lettuce, Tomatoes, Olive Tapenade on Baguette



Choice of Salad

Tabbouleh Salad

Wild Rice, Dried Mango, Papaya Sherry Vinaigrette

Asian Crunchy Salad with Bok Choy, Edamame and Soy Vinaigrette

Choice of Chips or Popcorn

Miss Vicky's Potato Chips

Terra Chips

White Cheddar Cheese Popcorn

Choice of Fruit

Banana

Pear

Gala Apple

Choice of Dessert

Chocolate Chip Cookie

Chocolate Rice Krispy Treat

Fudge Brownie

Pepsi Soft Drinks and Bottled Waters based on consumption | \$7

plated dinner

first course options

Shrimp and Grits with Tasso Ham, Garlic Butter | \$12

Wild Mushroom and Manchego Strudel | \$9

Giant Diver Scallop with Smoked Short Rib Ragout | \$12

Butternut Squash Ravioli with Sage Butter, 24 Hour

Tomatoes | \$9

Maryland Style Crab Cake Chesapeake Beurre Blanc | \$12

option 1 | \$102

Spinach, Frisee, Roasted Beets, Candied Walnuts, Goat

Cheese, Indian River Citrus Vinaigrette

Seared Black Grouper

Red Wine Butter, Sweet Corn Pudding, Fennel Tomato Slaw

Chocolate Ganache Cake with Candied Pecans,

Cinnamon Bourbon Crema

Recommended Wine: Chardonnay, Smoke Tree | \$65

option 2 | \$100

Kale, Quinoa, Almonds, Oranges, Cranberry Beans and

Pumpkin, Blackberry Vinaigrette

Pan Seared Snapper

Creole Shrimp Ragout, White Corn Polenta, Florida Farm

Vegetables

Caramelized Banana Tres Leches

Recommended Wine: Riesling, Chateau Ste. Michelle, | \$50

option 3 | \$112

Tomato and Buffalo Mozzarella with Pesto and Balsamic

Vinaigrette

8oz Filet Mignon

Cabernet Sauce, Herb Roasted Fingerling Potatoes, Florida

Farm Vegetables

Sponge Cake with Sweet Peaches, Whipped Cream

and Crispy Meringue

Recommended Wine: Cabernet Sauvignon, Justin

Vineyards | \$66

option 4 | \$95

Mixed Greens, Hearts of Palm, Pepitas, Watermelon
Radish, Blistered Grape Tomatoes with Mango Basil
Peppercorn

Seared Cilantro Lime Chicken Breast

Sweet Potato, Chorizo Hash, Florida Farm Vegetables
Chocolate Bailey's Hazelnut Crunch with Mascarpone
Cream

Recommended Wine: Sauvignon Blanc, Kim Crawford | \$62

dual options

option 5 | \$125

Baby Wedge Salad with Benton's Bacon, Gorgonzola,
Heirloom Tomatoes, Chives, Ranch Dressing

Filet Mignon and Lobster Tail

Caramelized Onion Butter, Whipped Yukon Potatoes, Florida
Farm Vegetables

Rum Scented Dulce de Leche Pyramid with Coconut Flan

Recommended Wine: Cabernet Sauvignon, Aquinas | \$58

option 6 | \$110

Butter Lettuce with Charred Tomatoes Marinated Red Onions,
Avocado, Orange Dressing

Grilled Chicken and Shrimp

Cheddar Grits, Chicken Reduction, Bacon, Chives,
Florida Farm Fresh Vegetables

White Chocolate Bread Pudding with Wild Berry Compote

Recommended Wine: Pinot Noir, King Estate | \$60

option 7 | \$116

Baby Spinach Salad, Grape Tomatoes, Candied Pecans,
Fig Balsamic Dressing

Funky Buddha Braised Short Rib and Garlic Shrimp

Stone Ground Grits and Roasted Tomatoes, Florida
Farm Vegetables

Coconut Key Lime Tart and Milk Chocolate Hazelnut Crunch

*Recommended Wine: Cabernet Sauvignon, Ferrari-
Carano* | \$94

* All options are accompanied with dinner rolls and butter,
Coffee, Decaffeinated Coffee, Teas

casa de la playa | \$134

Spanish Experience Served Family Style

Charcuterie and Spanish Artisan Cheese Display with Breads and Extra Virgin Olive Oil as Centerpiece

Waves of Tapas:

Shaved Summer Ham with Melons

Fingerling Garlic Potato Salad

Roasted Garlic Mushrooms

Catalan Tomato Bread with Burrata

Grilled Octopus with Tomatoes, Basil and Arugula

Seared Mini Chorizo Sausages

Patatas Bravas, Tomato Aioli

Chicken and Sirloin Skewers
Horseradish Cream, Pickled Red Onions

Spanish Tortilla with Potatoes, Onions, Basil, Parsley

Beef Tenderloin, Blue Cheese Crumbles, Caramelized Onions



Traditional Paella Valencia with Shrimp, Clams and Mussels with Chorizo, Chicken in Saffron Rice

Spanish Fritters with Valencia Orange Marmalade

Dark Chocolate Crema

Marcona Almond and Caramel Bites,

Mini Berry Tarts

Coffee, Decaffeinated Coffee and Teas

Recommended Pitchers of Sangria at \$70 each:

Papaya Hibiscus Sparkling Sangria

Summer Melon Sangria

Three Berry Basil Rose Sangria

Ginger Pear Sangria

\$150 service fees are applied for guarantees of less than 30 persons

dinner buffets

seaside reception | \$142

Chilled Small Plates Displayed:

Mini Superfood Broccoli Slaw, Shaved Broccoli, Toasted Walnuts, Heirloom Tomatoes, Orange Segments, Red Quinoa, Roasted Pumpkins Lemon Vinaigrette
New Age Shrimp Ceviche with Choclo
Sesame Tuna with Vegetable Spaghetti, White Balsamic

Seafood Display:

Jumbo Prawns, King Crabs, Gulf Oysters
(Totaling Five Pieces per Person)
Cocktail Sauce, Joes Mustard Sauce, Mignonette

Antipasto and Cheese Display:

Coppa, Genoa Salami, Chorizo, Mortadella
Hand-label Artisan Cheese
Smoked Fish Dip with Croutons
Pickled Vegetables, Gherkins, Olives
Marcona Almonds and Dried Cranberries Honeycomb

Small Hot Plates Displayed:

Jerk Chicken Thighs with Sweet Potato Corn Hash
Short Ribs with Boniato Mashers, Chimichurri
Florida Black Grouper, Sweet Corn Pudding,
Fennel Tomato Slaw
Roasted Mini Vegetables with Smashed Creamer Potatoes

Macaroon Sandwiches:

Raspberries, Pistachio Cream,
Chocolate with Peanut Butter Filling

Dessert Shots:

Snickers, Creamsicle, Reese's Peanut Butter,
Strawberry Shortcake

taste of florida | \$132

Homestead Farms Salad Buffet to Include

Mesclun Mixed Greens, Roasted Corn, Watermelon Radish,
Roasted Yellow and Red Beets, Heirloom Cherry Tomatoes,
Roasted Mushrooms, Kohlrabi, Shaved Manchego Cheese,
Spiced Sunflower Seeds with Buttermilk Avocado Ranch
Dressing and Orange Poppy Seed Vinaigrette

Grilled NY Strip Steaks **

House Smoked St Louis Ribs **

Ashley Farms Roasted Chicken with Cilantro Lime

Grilled Florida Black Grouper, Braised Fennel and
Mussels

Garlic Boniato Mashers

Roasted Homestead Farms Vegetables

Mango Shortcake, Passion Fruit Rice Pudding, Blueberry

Cobbler, Orange Chocolate Pistachio Fudge Bites

** Suggested dedicated culinarians at \$175 each

*All dinner buffets are accompanied by Coffee,

Decaffeinated Coffee and Teas

\$150 service fees are applied for less than 30 persons

old havana | \$126

Avocado and Farmhouse Tomatoes with Cilantro
Vinaigrette

Jicama Slaw with Peppers, Sweet Onions and Citrus
Vinaigrette

Marinated Olives with Cuban Crostini

Mixed Greens with Red Onion, Roasted Calabaza,
Toasted Pumpkin Seeds, Cotija Cheese, Lime
Vinaigrette

Mojo Roasted Chicken with Yuca and Maduros

Churrasco Skirt Steak with Chimichurri Sauce

Sugar Cane Shrimp Skewer, Lemon Garlic Butter

Slow Roasted Pork Loin with Onions and Cilantro

Yellow Rice

Havana Tamarind Vegetables

Tres Leches Cake with Meyers Rum, Mango Flan,

Guava Tarts, Dulce de Leche Shooters

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sundown grill | \$154

Yellow and Red Tomatoes with Red Onions and Basil
Vinaigrette

Mesclun Greens with Tomatoes and Cucumbers,
Jicama Avocado Ranch Dressing and Champagne
Vinaigrette

Loaded Fingerling Potato Salad with Cheese, Bacon, Chives

Jamaican Jerk Chicken

Peruvian Seafood Stew with Split Crab, Clams, Striped Bass,
Mussels, Aji Panca, Cilantro

Garlic Yukon Mashers

Roasted Homestead Farm Vegetables

Jalapeno Corn Bread, Buttermilk Biscuits

Off the Grill:

House Cut Angus Striploin Steaks**

Split Lobster Tails with Drawn Butter** (1.5 tails per person)

Mini Peach Cobbler, Cookies and Cream Cheesecake

Squares, Butterscotch Pudding Shooters,

Coconut Macaroons

**Suggested two Dedicated Culinaricians per 75 Guests at \$175
each

edge of atlantic | \$169

Fresh Greens with Mushrooms, Carrots, Tomatoes,
Green Peppers, Cucumbers and Croutons, Mango
Cilantro Vinaigrette and Peppercream Dressing
Mango Papaya Salad with Lime
Broccoli Slaw
Seafood Raw Bar to Include:
Jumbo Gulf Coast Shrimp, Gulf Coast Oysters on the Half
Shell (Totaling Six Pieces per Person)
Bourbon Cocktail Sauce, Mignonette, Lemon
Captain Morgan's Spiced Chicken Breast
Yellowtail Snapper with Lemon Butter
Boiled Creamers
Grilled Jumbo Asparagus
Grilled Corn Cobbs
Off the Grill:
Filet Mignons with Herb Butter**
Whole Lobster (1 ¼ lb Lobster per person) with Drawn
Butter and Lemon **
Wild Berry Rice Pudding, Key Lime Tartlets, Dulce
de Leche Cheesecake, Flourless Chocolate Cake with
Caramelized Bananas

caja china luau | \$139

Island Greens, Cherry Tomatoes, Radishes, Papaya Dressing
Charred Pineapple Salad with Sugar Cane Nectar
Cucumber and Tomatoes with Cilantro
Spanish Meats and Cheeses with Almonds
Jambon, Chorizo, Sopressata, Morcilla Manchego, Mahon
Cabrales Cheese
Grilled Sirloin "Palomilla" with Onions and Lime**
Whole Roasted Mojo Pig in Caja China**
Whole Roasted Grouper, Vegetable Spaghetti,
Argentinian Crema**
Grilled Garlic Chicken Thighs, Chimichurri
Ham Croquettes
Black Beans with Rice
Sweet Plantains
Farm Fresh Vegetables
Cuban Bread and Butter
Dulce de Leche Cheesecake, Fruit Tarts, Caramel Flan,
Quesitos with Guava

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each

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hors d'oeuvres**

passed chilled bites

Season's Melon, Shaved Serrano Jambon, Agave Drizzle | \$9

Chilled Lobster Medallion with Caviar Garnish | \$9

Peppered Boursin in Crispy Shell with Tomato | \$8

Crab Taco, Mango Aioli | \$9

Beef Carpaccio, Caramelized Onions, Horseradish Aioli | \$9

Ahi Tuna with Wasabi Aioli, Wonton Crisp | \$9

Caribbean Curry Chicken, Scallions, Tart Crisp | \$8

Smoked Pork Belly Deviled Eggs | \$8

Olive Tapenade, Goat Cheese Bruschetta | \$8

Caprese Skewer, Basil, Balsamic and Olive Oil Drizzle | \$8



passed hot bites

Honey Sriracha Chicken Meatball Skewer | \$8

Chicken Falafel Fritters, Cucumber Greek Yogurt Sauce | \$8

Thai Shrimp Roll, Chili Garlic Sauce | \$8

Chorizo Manchego Empanadas | \$8

Beef and Blue Cheese Wrapped in Bacon | \$8

Peppadew Goat Cheese Popper, Cajun Mustard Sauce | \$8

Crispy Pork Pot Sticker, Yuzu Sauce | \$8

Crab Cakes, Remoulade | \$9

Coconut Lobster Skewer | \$10

Corn Arepa, Roasted Short Rib, Cotija Cheese | \$9

Classic Sicilian Arancini | \$8

Asian Shrimp Dumpling, Red Pepper Sauce | \$9

Rock Shrimp Fritter, Key Lime Aioli | \$9

*Minimum 50 pieces per item

chilled reception options displays

Salad Station | \$22

Choose three salads from below to be displayed in individual small plates.

Superfood Chopped Salad, Kale, Toasted Walnuts, Orange Segments, Cranberry Beans, Roasted, Pumpkin Lemon Vinaigrette

Yellow Beet Salad, Arugula, Goat Cheese

Tabbouleh Salad, Parsley, Cucumbers, Tomatoes, Cracked Wheat

Plant City Tomatoes, Basil, Red Onions

Baby Wedge Salad, Benton's Bacon, Gorgonzola, Heirloom Tomatoes, Ranch Dressing

Roasted Vegetable Salad, Carrots, Brussel Sprouts, Swiss Chard and Pumpkin Seeds

Crudité | \$18

Carrots, Bell Peppers, Cucumbers, Watermelon Radish, Romanesco Broccoli, Purple Cauliflower, Jicama, Pepper Cream Dip, Kale Avocado Dip

Artisan Cheese Display | \$25

Tillamook Aged Cheddar, Humboldt Fog Goat, Midnight Moon Gouda, Don Juan Manchego, Mt Tam Cowgirl, Roasted Garlic Ricotta, Grapes, Figs Jam, Apple Butter, Artisan Breads

Antipasto | \$24

Soppressata, Salume, Prosciutto, Rosemary Cured Ham, Smoked Provolone, Cheddar, Marinated Mozzarella, Grilled Marinated Vegetables and Olives

Raw Bar

Citrus Prawns, King Crab, Blue Point Oysters | \$9 per piece
Split Lobster Tails | \$12 per piece
Bloody Mary Cocktail Sauce, Joes Mustard Sauce

Assorted Nigiri and Maki Sushi Boats | \$8 per piece

Breads, Spreads and Dips | \$20

Roasted Artichoke and Boursin Cheese Fondue
Warm White Pizza Dip
Yellow Lentil Hummus
Baba Ghanoush
Crostini's, Pita Bread & Rustic Bakery Crackers

hot reception options

hot small plates

Shrimp and Grits** | \$20

Rock Shrimp, Andouille Sausage, Cheesy Grits, Vegetable Ragout

Braised Short Rib** | \$21

Boniato Mash, Plantain Chip

Chicken** | \$18

Corn Polenta, Garlic Butter, Roasted Tomatoes

Seared Diver Scallops** | \$20

Cauliflower Puree, Apple-Jicama Slaw

Pork Belly Tacos** | \$18

Pork Belly Cut, Fried Wontons, Kimchee Salad, Lime Aioli, Cilantro

Seared Red Snapper** | \$25

Yellow Pepper Grits, Poblano Emulsion

stations

Wings Station | \$20

Thai Chili, Jamaican Jerk, and Mango Habanero Ranch and Blue Cheese Dressing

Giant Paella Station | \$28

Saffron Scented Short Grain Rice, Shrimp, Mussels, Clams, Crab, Chorizo, Chicken, Sweet Peas

** Dedicated culinarians at \$175 each

Mac 'n' Cheese Station | \$24 per person

Baked Radaitorre, Tillamook Cheddar Sauce

Farro, Crab, Sweet Corn, Poblano Pepper Cilantro Queso

Campanelle, Benton's Bacon, Pimento Cheese Sauce

Slider Station** | \$26

Lobster Rolls, Tarragon Aioli

Buffalo Chicken, Celery Slaw, Blue Cheese Aioli

Bacon Cheese Slider, Lettuce, Roma Tomatoes, Mighty Mo's Sauce

Blackened Grouper Tacos** | \$26

Smashed Avocado, Shaved Cabbage-Cilantro Slaw,

Roasted Squash, Charred Pineapple, Mango-Papaya Slaw, Chipotle Crème, Corn Tortillas

Poke Bowl Station** | \$26

Tuna, Salmon, Pickled Radishes and Carrots, Cucumbers,

Dried Jalapenos, Short Grain Rice, Scallions, Macadamia

Nuts, Light Soy Sauce, Lime Juice, Sriracha, Sesame Oil, Mirin



carvings

Steakhouse Crusted Tenderloin** | \$600
Silver Dollar Rolls, Stoneground Mustard, Horseradish Cream (Serves 20 Persons)

Roasted Turkey Breast** | \$575
Southwest Spiced with Mini Jalapeno Corn Bread, Jalapeno Cranberry Chutney (Serves 35 Persons)

Gaucho Carving Station

Choose 2 Proteins (1 carver) \$29 per person

Choose 3 Proteins (2 carvers) \$39 per person

Parsley Lemon Marinated Beef Strip Loin

Picanha Steak, Chimichurri

Garlic and Rosemary Leg of Lamb

Achiote Rubbed Pork Loin

Bacon Wrapped Chicken Thighs, Garlic Butter

Linguica Sausages

** Dedicated Culinarian at \$175 each

sweet stations

Pastries and Coffee (choose five) | \$18

S'more Bars, Mini Cheesecake Bites, Key Lime Squares, Tres Leches Shots, Rum Cake, Mini Fruit Tarts, Mini Flan, Hazelnut Chocolate Crunch, Rice Pudding, Red Velvet, Pineapple Upside Down, Opera Torte (total of 3 pieces per person)

Hip Pops** | \$18

Dipped Pops to Include:

Vanilla Bean Gelato, Belgium Chocolate Gelato

Flavored Dippings to Include:

Dark Chocolate, White Chocolate, Caramel

Toppings to Include:

Crushed Oreos, Rainbow Sprinkles, Shredded Coconut, Caramelized Pecans



beverage packages

hosted consumption bars (priced per drink)

Top Shelf Cocktails \$12	Top Shelf Wine \$13
Luxury Tier Cocktails \$13	Luxury Tier Wine \$14
Premium Beers \$10	Domestic Beers \$9
Soft Drinks or Water \$7	

top shelf packages (priced per person)

1-Hour Package \$35	2-Hour Package \$48
3-Hour Package \$61	4-Hour Package \$74

Absolut Vodka, Tito's Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Maker's Mark Bourbon, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS, Miller Lite, Bud Light, O'Doul's, Blue Moon Belgium White, Heineken, Funky Buddha Hop Gun IPA, Funky Buddah Floridian, Corona Extra, LaMarca Prosecco, Sea Glass Rose and Beaulieu Vineyard Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

luxury tier packages (priced per person)

1-Hour Package \$39	2-Hour Package \$53
3-Hour Package \$67	4-Hour Package \$81

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Jack Daniel's Whiskey, Knob Creek Bourbon, Johnnie Walker Black Scotch, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP, Miller Lite, Bud Light, O'Doul's, Blue Moon Belgium White, Heineken, Funky Buddha Hop Gun IPA, Funky Buddah Floridian, Corona Extra, LaMarca Prosecco, Meiomi Rose and Estancia Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Labor Charge: \$150 Per Bartender for up to 3 Hours

wine List

fuller intensity white wines

- Smoke Tree, Chardonnay \$65
- J. Lohr Estates, Chardonnay \$58
- Magnolia Grove, Chardonnay \$50
- Ferrari-Carano, Chardonnay \$68
- Sonoma-Cutrer "Russian River Ranches", Chardonnay \$68
- Stag's Leap Wine Cellars, Chardonnay \$81

sweet and off-dry white/blush wine

- Chateau Ste. Michelle, Riesling \$50
- Mulderbosch, Cabernet Sauvignon Rose \$50
- Sea Pearl, Sauvignon Blanc \$57
- Magnolia Grove, Rose \$50

lighter intensity white wines

- Pighin Pinot Grigio, Grave del Friuli \$50
- Kim Crawford, Sauvignon Blanc \$62
- Magnolia Grove, Pinot Grigio \$50
- Provenance Vineyards, Sauvignon Blanc \$60

lighter intensity red wines

- Line 39, Pinot Noir \$51
- Magnolia Grove, Merlot \$50
- Smoke Tree, Pinot Noir \$64
- Hall, Merlot \$94
- King's Estate, Pinot Noir \$60
- Magnolia Grove, Cabernet Sauvignon \$50

fuller intensity red wines

- Aquinas, Cabernet Sauvignon \$58
- Ferrari-Carano, Cabernet Sauvignon \$94
- Avalon, Cabernet Sauvignon \$50
- Pine Ridge, Cabernet Sauvignon \$93
- Aquinas, Cabernet Sauvignon \$58

sparkling wines and champagnes

- La Marca, Prosecco \$52
- Moet & Chandon, Brut Imperial \$155
- Chandon, Brut Classic \$68

general information

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

Guarantee

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. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. 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.

Labor Charges

Carvers, station attendants, bartenders, 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 30 guests. A 25% service charge (30% on beach and pool events due to extensive set-ups and tear downs) will be added to all food and beverage, meeting room rental and audio visual equipment charges. A 6% sales tax will be added to all food and beverage, meeting room rental, audio visual equipment charges, labor, miscellaneous and service charges.

Decorations

All decorations must meet with the approval of the Fort Lauderdale Fire Department, i.e. smoke machines, candles, etc. The hotel will not permit the affixing of any items to the walls or ceilings of rooms unless written approval is given by the Catering Department.

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 Resort's beach. Harbor Beach 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 sea 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.

Guest Packages

The Hotel 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 Representative's name, Return Address and Date of Function. The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Handling charges will be assessed based on volume.

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 assessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

Outdoor Events

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of precipitation; temperatures below 65 degrees; or wind gusts in excess of 15mph.

Decisions will be made no less than 4 hours prior to the scheduled start time. A client-requested delay resulting in a double set-up will be assessed a service charge of \$7.00 per guaranteed guest.

All entertainment related to outdoor events must end no later than 10:00pm.

Only Buffet Menus are available for service outdoors.

Liquor Laws and Regulations

The Fort Lauderdale Marriott Harbor Beach Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification.

We encourage the adoption by Banquet Groups of a designated driver program whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Leaders will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function.

Audio Visual

A complete line of audio visual aids is available through our in-house audio visual company, PSAV Presentation Services. Your Event Manager can arrange equipment suited to your needs.

Security

The hotel may require security officers for certain events. Only hotel-approved security firms may be used. A list is available upon request.

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.