



JW MARRIOTT
MARCO ISLAND

ARIO
Wedding Menu Selections

AN ISLAND WEDDING CRAFTED WITH A PERSONAL TOUCH

The journey of a lifetime starts on Southwest Florida's largest private beach in the beautiful Ten Thousand Islands, where you'll be swept up in the moment as you marry barefoot on the white sands with a flamenco guitarist, a string quartet or just the crashing waves as your soundtrack. This is just a taste of what your Marco Island wedding could be like, and inside, you will discover a menu of mouthwatering cuisine that will define the flavor of the day.

We invite you to explore our array of thoughtfully curated wedding dining packages or to meet with our planning experts and caterers to orchestrate your experience, from the first tantalizing hors d'oeuvre to the last toast.

This is Paradise Redefined™.

Wedding Site Fee | 3,500

Ario Wedding Package | 95* per Person

Restaurant Private Dining Experience
50 Guest Maximum

Family Style Appetizers
Salad
Entrée
Dessert

Sommelier paired wine suggestions available
Beverages not included and upon consumption

This package is an elegant private dining experience, and does not allow for dancing nor entertainment

All Prices Are Subject to 25% Service Charge, 3% Outdoor Labor Fee & Applicable Sales Tax (currently 7%)

JW Marriott Marco Island Beach Resort, 400 South Collier Boulevard, Marco Island, FL 34145 | 239.394.2511

WEDDING SITE FEE | 3,500

Reserves a Section of Beach, Lawn or Signature Palm Frond Gazebo for Wedding Ceremony

Marco Island Beach Permit for Beach Ceremony

Infused Ice Water Station

Backup Space within the Resort in Case of Inclement Weather

Fully private dining indoor space, or lush semi-private outdoor patio, of fine dining restaurant

White Outdoor Garden Folding Chairs for ceremony

Resort Event Tables: Shoe Valet and Table, Gift Table, Unity Table

Event Directional Signage

Personalized Individual Guest Printed Wedding Menu





MENU

Drinks not included and ordered from dedicated server upon consumption

excite the palate upon arrival...

PETITES I

one piece per person

Poached Shrimp | Cocktail Sauce, Yuzu (GF) Heirloom
Tomato Bruschetta | Basil (V) Roasted Mushroom on
Toast | Herbs (V)

refresh the palate as you continue...

SALAD I

Ario Wedge | Tomato, Bacon, Bleu Cheese, Onion (GF)

satisfy the palate as you dine...

ENTREES I

select one per person

6oz. Prime Black Angus Filet (GF)
Pan Roasted Joyce Farm Chicken
Miso Roasted Black Cod
Cauliflower Steak (V)

SHARED SIDES I

served communal style

Pimenton Potatoes
Macaroni & Cheese
Creamed Spinach

something sweet as you commence...

DESSERT I

select one per group

Yuzu Key Lime Pie | Candied Lemon, Spiced Cookie
Ario Warm Chocolate Cake | Soft Caramel, Cocoa Nib
Nougatine



*\$200 Sushi Chef Fee

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YOUR DAY IN PARADISE, EXQUISITELY ENGAGED

THE MOST MEMORABLE MOMENTS I

Your JW Marriott Marco Island Event Coordinator will:

- Act as the on-site liaison between your wedding coordinator and Hotel operations staff.
- Establish your guest room block and monitor the status of reservations (if applicable).
- Personally oversee the details of the bride and groom's room reservations (if applicable).
- Recommend Special Event Professionals to provide wedding coordination, music, floral, photography, ceremony officiant, invitations, and amenities.
- Act as menu consultant for all food and beverage selections.
- Detail your Banquet Event and Wedding "Resume" outlining all of your special events specifics and overnight accommodations to ensure that all information is communicated successfully to the operational team of the Hotel.
- Create an estimate of charges outlining your financial commitments and deposit schedule.
- Create a floor plan of your function space in order for you to plan and provide the Hotel with your seating arrangements.
- Establish time line for ceremony and reception in conjunction with your wedding coordinator.
- Ensure a seamless transition to the Banquet Captain on the day of your event.
- Review your banquet checks for accuracy, prior to the completion of your final bill.

While it is not required, we recommend you partner with a Wedding Planner or Coordinator for the "day of" execution of your wedding or event.



YOUR GUIDE TO EPICUREAN DELIGHTS

DISCLAIMER FEES I

- All events carry a Site Fee and Catering Minimum. This pricing will be determined via a personal proposal shared by your Catering Sales Executive.
- All Food & Beverage and Site Fee charges are subject to a taxable 25% service charge for indoor events, and outdoor events are subject to a taxable 28% service charge. All events are subject to a sales tax of 7%.
- Chefs at \$225 each and Attendants at \$175 each are designed for a maximum of two (2) hours of service. Additional hours are available at an additional charge of \$175 per Chef, per hour or \$75 per Attendant, per hour.
- Bartender fees are \$225 per Bartender with a maximum of five (5) hours. One Bartender will be staffed for every 75 guests for a hosted bar, or One Bartender will be staffed for every 100 guests for a cash bar.
- Cake Cutting Fee \$5 per person

DISCLAIMER FOOD AND BEVERAGE I

- All Food & Beverage must be purchased exclusively from JW Marriott Marco Island Beach Resort, and consumed in designated function areas. The Department of Health prohibits the Hotel from allowing food to be removed from the function location.
- We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event.
- The guaranteed number of attendees is due at noon, three (3) business days prior to the function date. This count is not subject to reduction.
- The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. JW Marriott Marco Island Beach Resort is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time. For similar liability reasons, no food may be brought into the resort for any catered functions.
- Florida law requires all alcohol service to end at 2:00 AM.
- We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The Hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

DISCLAIMER DESTINATION I

- All outdoor meal functions should either be designed as a buffet or food station. Plated outdoor events may be approved based on size and seasonality.
- For safety reasons, no glass or china is allowed for use at the pool and the beach.
- Open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors.
- All amplified music and entertainment in outdoor locations must conclude by 10:00 PM per Collier County's noise ordinance.
- For outdoor functions, a weather call will be made according to the following schedule: Breakfast Functions: 5:00 PM on the Evening Prior; Dinner Functions: 1:00 PM the Day of the Event; Lunch Functions: 8:00 AM the Day of the Event.
- Each summer, Florida beaches host the largest gathering of nesting sea turtles in the United States, during which female sea turtles emerge from the Gulf of Mexico to lay their eggs. As artificial lighting disrupts the nesting process, a county ordinance has been enacted to protect the turtles: between May 1 and October 31, all beach functions must conclude by 8:30 PM and cannot begin prior to 8:00 AM. Larger functions with extensive setup requiring 90 minutes of tear down must conclude by 7:30 PM (or not begin before 8:30 AM).