



LIFT THE VEIL



DELRAY BEACH MARRIOTT®

10 N OCEAN BLVD, DELRAY BEACH, FL 33483

T 561.274.3200 F 561.274.3202

DelrayBeachMarriott.com



MARRIOTT
DELRAY BEACH



PLAN FOR THE
UNFORGETTABLE WITH
A WEDDING BESIDE THE
SPARKLING ATLANTIC ON
ICONIC DELRAY BEACH.
MAKE MORE WAVES WITH
OUR UNIQUE BRAND OF
MEDITERRANEAN LUXURY
AND SAY YES TO THE
WEDDING DAY OF YOUR
DREAMS AND ALL THE DAYS
TO FOLLOW.

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AN UNFORGETTABLE CEREMONY

200 GUESTS OR MORE - Oceanfront Terrace or Ballroom - \$1800

120 GUESTS OR MORE - Oceanfront Terrace or Ballroom - \$1500

119 GUESTS OR LESS - Atrium or Ballroom - \$1200

CEREMONY FEE INCLUDES

- Ceremony Rehearsal
- White Resin Chairs for Outdoor Ceremonies
- Chiavari Chairs for Indoor Ceremonies
- Set up and Break Down of Space
- Back Up Space Held
- Sound Package - Speaker and Microphone

ALL WEDDING PACKAGES INCLUDE

- A Custom Wedding Cake with Coffee Service
- An Invitation to Chef's Tasting
- Valet Parking
- Upgraded Table Linens and Chiavari Chairs
- One Hotel Room for the Bride & Groom on the Night of the Event
- Complimentary set of Bride and Groom Crystallized Champagne Flutes worth up to \$250

- All Pricing is Subject to 22% Service Charge and 6% Tax
- Prices are Subject to Change
- Food Photos are not exact replications
- Bridal Suite (Island Breeze) available at discounted rate based on availability
- Centennial Package not inclusive of overnight stay or upgraded linens



ELITE PACKAGE

FIVE HOUR OPEN BAR | LUXURY SPIRITS:

Grey Goose, Bombay Sapphire, Bacardi, Patron Silver, Knob Creek, Makers Mark, Johnny Walker Black, Crown Royal, Imported and Domestic Beers, House Wines, Champagne Toast and Wine Service with Dinner

PRE-RECEPTION

DISPLAY - COCKTAIL HOUR

- Select four passed Hors d'oeuvres
- Shrimp Cocktail Display with Custom Ice Piece
- One Action Station
- Baked Brie en Croute | Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini
- Cheese & Charcuterie Board | Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads

RECEPTION

FIRST COURSE (SELECT ONE)

- Pan Seared Scallop | Truffle Risotto, Roasted Heirloom Tomato, Scallion, Citrus Buerre Blanc
- Field Green Pluge | Hydro Bibb, Arugula, Frisee, Vegetable Toasted Farrow, Gorgonzola, Black Figs, Spiced Walnuts, Pancetta Lardons, Grapefruit Vinaigrette
- Maryland Crab Cake | Wilted Spinach, Jicama Corn Relish, Grain Mustard Buerre Blanc
- Baby Romaine | Aged Feta, Beldi Black Olives, Sundried Tomato, Cucumber, Marinated Artichokes, Picked Red Onion, Green Goddess

ENTRÉE (SELECT ONE DUET PLATE)

- Pan Seared Herb Chicken | Tomato Butter & Pine Nut Parsley Prawns, Garlic Roasted Fingerling Potatoes, Asparagus, Butternut Squash, Carrot Batons
- Truffle Crusted Filet Mignon, Pan Demi & Poached Florida Lobster Tail | Olive Oil Crushed Yukon Golds, Spicy Broccollini, Roasted Root Vegetable
- Bacon Blue Cheese NY Strip, Port Demi & Harissa Swordfish | Garlic Whipped Potato, Haricots Verts, Roasted Baby Vegetables

DESSERT

- Chocolate Passion Fruit
 - Salted Caramel & Pistachio Raspberry Verrines
 - Petite Cheesecake
 - Chocolate Marquis
 - Carrot Cake
 - Key Lime Bars
 - Seasonal Fruit
- 22% Service Charge and 6% State Tax will apply

PLATINUM PACKAGE

FIVE HOUR OPEN BAR | PREMIUM SPIRITS:

Absolut, Tanqueray, Bacardi, Cuervo Gold, Jack Daniels,
VO, E&J, Johnny Walker Red, Captain Morgan,
Imported and Domestic Beers, House Wines,
Champagne Toast and Wine Service with Dinner

PRE-RECEPTION

DISPLAY - COCKTAIL HOUR

- Select five passed Hors d'oeuvres
- Shrimp Cocktail Display with Custom Ice Piece OR One Action Station
- Baked Brie en Croute | Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini
- Cheese & Charcuterie Board | Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads

RECEPTION

FIRST COURSE (SELECT ONE)

- Field Green Pluge | Hydro Bibb, Arugula, Frisee, Vegetable Toasted Farrow, Gorgonzola, Black Figs, Spiced Walnuts, Pancetta Lardons, Grapefruit Vinaigrette
- Baby Romaine Salad | Aged Feta, Beldi Black Olives, Sundried Tomato, Cucumber, Marinated Artichokes, Picked Red Onion, Green Goddess

ENTRÉE (SELECT ONE DUET PLATE)

- 24 Hour Braised Short Rib, Jumbo Pan Seared Scallop | Parsnip Puree, Buttered Haricot Vert, Baby Carrot, Roasted Mushrooms
- Porcini Dusted Filet Mignon, Port Wine Demi & Atlantic Salmon | Truffle Risotto, Roasted Root Vegetable, Asparagus, Exotic Mushrooms, Sundried Tomato Chutney
- Pan Seared Herb Marinated Chicken & Citrus Glazed Mahi | Garlic Whipped Potato, Buttered Haricot Vert, Baby Carrot, Mango Pineapple relish

GOLD PACKAGE

FIVE HOUR OPEN BAR | SIGNATURE SPIRITS:

New Amsterdam, Bombay, Bacardi, Sauza, Jim Beam, CC, E&J, Dewars, Imported and Domestic Beers, House Wines, Champagne Toast and Wine Service with Dinner

PRE-RECEPTION

DISPLAY - COCKTAIL HOUR

- Select four passed Hors d'oeuvres
- Baked Brie En Croute | Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini
- Cheese & Charcuterie Board | Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads

RECEPTION

FIRST COURSE (SELECT ONE)

- Floral Field Green Pluge | Tomato, Goat Cheese, Spiced Pecans, Golden Beet Apple Chutney, Pearl Onions, Petit Tomato, Sherry Vinaigrette
- Burrata with Red & Gold Tomatoes | Baby Arugula, Eggplant Caponata, Pickled Red Onion, Basil, Sea Salt, Cracked Pepper, EVOO, Aged Balsamic

ENTRÉE (SELECT ONE DUET PLATE)

- Grilled Rosemary Chicken, Lemon Jus & Atlantic Salmon | Fingerling Potato, Mediterranean Vegetables, Tomato Chutney
- 24 Hour Braised Short Rib, Porcini Pan Sauce & Gulf Shrimp | Chive Whipped Potato, Buttered Haricot Vert, Spaghetti Squash, Baby Carrot



CENTENNIAL PACKAGE

FOUR HOUR OPEN BAR | SIGNATURE SPIRITS:

Svedka, Bombay, Bacardi, Sauza Gold, Jim Beam, CC, E&J,
Dewars, Imported and Domestic Beers, House Wines,
Champagne Toast and Wine Service with Dinner

PRE-RECEPTION

DISPLAY - COCKTAIL HOUR

- Select three passed Hors d'oeuvres
- International Cheese Board Display | Manchego, Vintage Cheddar, Gouda, Spiced Nuts, Dried Fruits, Artisanal Breads
- Franks en Croute
- Spanakopita
- Vegetable Spring Rolls
- Chicken Caesar Salad Phyllo Cup

RECEPTION

FIRST COURSE (SELECT ONE)

- Baby Greens | Sundried Cherry Tomato, Cucumber, Pickled Red Onion, Manchego, Lemon Vinaigrette
- Iceberg Wedge | Bleu Cheese, Tomato, Lardons, Cucumber, Egg, Scallion, Creamy Herb Vinaigrette

ENTRÉE (SELECT ONE DUET PLATE)

- Pan Seared All Natural Tarragon Chicken & Citrus Glazed Mahi Mahi | Roasted Garlic Whipped Potato, Wilted Spinach, Roasted Root Vegetable, Sundried Petit Tomatoes, Pan Jus
- Braised Short Rib, Cabernet Demi & Grilled Atlantic Salmon | Tomato Basil Relish, Citrus Buerre Blanc Herb Truffle Risotto, Brown Butter Sage Spaghetti Squash, Seasonal Vegetable

- No discounts or substitutions on Centennial Package
- Prices are Subject to Change
- All Pricing is Subject to 22% Service Charge and 6% Tax



BUFFET PACKAGE

FIVE HOUR OPEN BAR | PREMIUM SPIRITS:

Absolut, Tanqueray, Bacardi, Cuervo Gold, Jack Daniels,
VO, E&J, Johnny Walker Red, Captain Morgan,
Imported and Domestic Beers, House Wines,
Champagne Toast and Wine Service with Dinner

PRE-RECEPTION

DISPLAY - COCKTAIL HOUR

- Select four passed Hors d'oeuvres
- Baked Brie en Croute | Preserves, Toasted Walnuts, Berries, Honey, Roasted Apples, Herb Crostini
- Cheese & Charcuterie Board | Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

RECEPTION

BUFFET DINNER

Start with an assortment of Freshly Baked Breads

- Floral Field Greens Salad | Tomato, Goat Cheese, Spiced Pecans, Golden Beet Apple Chutney, Pearl Onions, Lardons, Petit Tomato, Sherry Vinaigrette & Creamy Garden Dressing
- Fresh Mozzarella with Red & Gold Tomatoes | Baby Arugula, Pickled Red Onion, Basil, Sea Salt, Cracked Pepper, EVOO, Aged Balsamic

ENTRÉES

- Braised Short Rib | Red Wine Demi
- Grilled Rosemary Chicken | Lemon Jus
- Cedar Plank Salmon | Grain Mustard Maple Glaze
- Roasted Baby Root Vegetables
- Haricot Verts
- Garlic Whipped Potatoes

KILLER MAC & CHEESE STATION (WITH CHEF ATTENDANT)

Served in Martini Glass

- Orriechiette Pasta, Short Rib, Rock Shrimp, Peas, Asparagus
- Mushroom, Roasted Tomato, Truffle Crunch
- White Cheddar Sauce
- Add Lobster (Additional \$6/Person)

- 22% Service Charge and 6% State Tax will apply

OCEAN AVENUE BRUNCH**\$105/PERSON**

30 Guest Minimum

\$125 Fee for Groups less under 30

FOUR HOUR OPEN BAR | SIGNATURE SPIRITS:

Svedka, Bombay, Bacardi, Sauza Gold, Jim Beam, CC, E&J, Dewars, Imported and Domestic Beers, House Wines, Champagne Toast and Mimosa Service with Brunch

BRUNCH

- Chilled Fruit Juices - Orange Juice, Cranberry Juice, Grapefruit Juice
- Seasonal Fruit Display
- Selection of Chef's Home-style Muffins, Danish and Croissant
- Granola Parfait Bar with Greek Yogurt, Berries and Honey
- Assorted Bagels, Cream Cheese, Preserves and Butter
- Smoked Salmon Platter, Sliced Tomato, Red Onions, Capers
- Oatmeal, Brown Sugar, Golden Raisins
- Scrambled Eggs with Cheddar
- Cheddar Chive Hash Browns
- Challah French Toast with Maple Syrup
- Applewood Smoked Bacon and Breakfast Sausage
- Marinated Skirt Steak, Roasted Onion
- Seafood Ciopino, Mussels, Clams, Market Fish, Calamari,
- Toasted Faro, Pecan, Dried Cherry Salad
- Parmesan Risotto
- Grilled Garden Vegetables, White Balsamic Drizzle

THE CHEF'S OMELET STATION

Whole Eggs or Egg White Omelets, Country Ham, Cheddar, Jack Cheese, Spinach, Mushrooms, Onions, Tomato, Fresh Salsa

ADDITIONAL ITEMS

- Custom Wedding Cake
 - Valet Parking – Day Guests Only
 - Upgraded Table Linens and Chiavari Chairs
 - One Hotel Room Night of Event for Bride & Groom
- 22% Service Charge and 6% Tax will apply and Prices are Subject to Change



SEACREST SEND-OFF BREAKFAST**\$34/PERSON****BRUNCH**

- Seasonal Fruit Display
- Mini Croissants
- Assorted Muffins and Danish
- Granola Parfait with Greek Yogurt
- Challah French Toast
- Hearth Bagels, Cream Cheese, Preserves, Butter
- Scrambled Farm Fresh Eggs
- Applewood Smoked Bacon, Breakfast Sausage
- Red Skin Skillet Potatoes with Peppers, Onions
- Chilled Fruit Juices, Coffee & Hot Tea

**OMELETS TO ORDER \$10/PERSON
(\$125 CHEF ATTENDANT FEE)**

Country Ham, Cheese, Tomatoes, Onions,
Spinach, Sausage, Green Pepper, Mushrooms

**BLOODY MARY \$12/PERSON
(\$125 BARTENDER FEE)**

- Premium Vodka
- Tomato Juice, Clamato, Assorted Hot Sauces,
Horseradish Old Bay, Celery Salt, Sea Salt, Cracked Pepper
- Pickled Green Beans, Celery, Carrot Shavings
- Shrimp Cocktail, Scallion, Olives, Pickle Spear

**MIMOSAS \$8/PERSON
(\$125 BARTENDER FEE)**

Fresh Orange Juice and Champagne



THE NIGHT BEFORE**\$62/PERSON**

- Yukon German Potato Salad, Honey Vinaigrette
- Fresh Oregano Salad, Heirloom Tomato, Red Onion
- Cole Slaw and House Made Chips

DELI PANINI AND SANDWICH STATION
(\$125 CHEF ATTENDANT FEE)
(SELECT THREE)

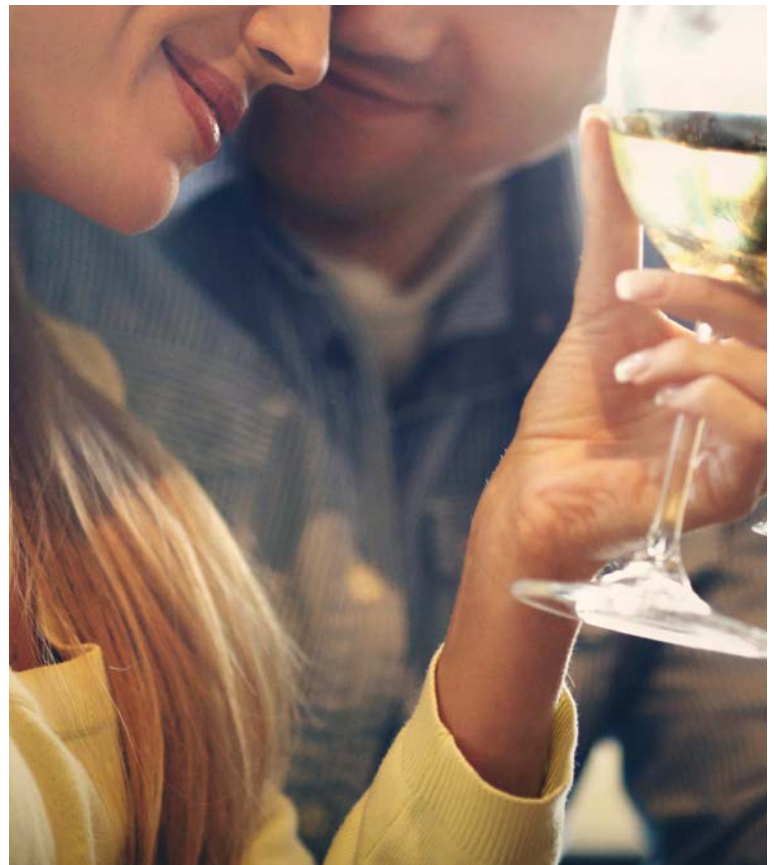
- Basil Tomato Bisque | Ciabatta Crouton
- Hot Short Rib Panini | Pepper Jack Cheese, Caramelized Onion, Arugula, Garlic Aioli
- Hot Turkey Panini | Swiss Cheese, Roasted Tomato, Avocado Aioli
- Portobello and Smoked Gouda Sandwich
- Italian Ciabatta Sandwich | Lettuce, Tomato, Pickled Onion, Cherry Pepper Relish, Cornichon, Roasted Pepper
- Imported Olives and Cheese

DESSERT DISPLAY

- Cookies & Milk, Key Lime Bar, Brownie Bar
- Iced Tea, Coffee and Tea

IDEAL ADDITIONS

- Sangria
- Red Wine, Fresh Seasonal Fruit and Juices
- Specialty Beers
- Fresh Fruit Infused Water Stations
- Mint, Lemon and Cucumber
- Vodka Lemonade, Lemon Slices
- Mango Iced Tea Station
- Full Bars available



ACTION STATIONS

ENHANCE YOUR COCKTAIL HOUR – Add \$15/Station

DELI PANINI AND SANDWICH STATION (SELECT THREE)

- Short Rib Panini | Pepper Jack Cheese, Caramelized Onion, Arugula, Garlic Aioli
- Turkey Panini | Swiss Cheese, Roasted Tomato, Avocado Aioli
- Portobello & Gouda Cheese Panini
- Italian Ciabatta Sandwich | Lettuce, Tomato, Pickled Onion, Cherry Pepper Relish Cornichons, Roasted Pepper
- Imported Olives and Cheese

MEATBALL & MOZZARELLA STATION

- Signature Blend Meatballs
- Veal, Pork, Prime Beef, Spicy Pomodoro Sauce
- Lamb Meatballs, Tzatziki Lemon Yogurt
- Turkey Meatballs, Light Parmesan Reggiano Sauce
- Teardrop Tomato Celigine Mozzarella Salad
- Heirloom Tomato, Arugula, Burrata Mozzarella, EVOO, Cracked Pepper
- Lemon Whipped Ricotta, Imported Olives & Cheese
- Herb Garlic Crostini, Artisan Rolls

DIM SUM BAR

- Shrimp Shumai, Chicken Shumai, Pork Pot Sticker, Chicken Satay, Beef Satay, Vegetable Spring Roll
- Assorted Sauces for dipping

KILLER MAC & CHEESE

- Orriechiette Pasta, Short Rib, Rock Shrimp, Peas, Asparagus
- Mushroom, Roasted Tomato, Truffle Crunch
- White Cheddar Sauce
- Add Lobster (Additional \$6/Person)

TAPAS & MOLKAJETE GUACAMOLE BAR

- Spinach & Artichoke Dip, Hummus, & Tabouleh Pita Chips, Crudit , Imported Olives, Parmesan & Roasted Peppers
- Stone Eggplant, Chicken & Artichoke Pinchos
- Ground Guacamole Prepared to Order
- Served with Queso Fresco, Pico de Gallo, Salsa Verde, Plantain & Island Chips, Chorizo & Vegetable Empanadas

CARVING BOARD (SELECT TWO)

- Porcini Dusted Tenderloin | Port Demi, Creamed Horseradish
- Brown Sugar Mustard Glazed Ham | Cranberry Compote
- Cedar Plank Salmon | Grain Mustard Maple Glaze
- Roasted Turkey | Dijonaise, Cranberry Compote
- Baby Lamb Racks | Minted Au Jus, Grain Mustard
- Orange Mojo Pork | Mojo Aioli

NOODLE STATION

- The Noodle: Lo Mein Noodle, Vietnamese Rice, Noodle and Chinese Fried Rice
- Sauces: Ginger Garlic, Hoisin Oyster, Pad Thai
- Toppings: Beef, Chicken, Shrimp, Broccoli, Carrots, Mushrooms, Onions Peppers, Peanuts, Bamboo Shooters, Scallions, Basil, Ginger, Garlic

PASTA STATION

- Tortellini, Orecchiette, Gluten Free Penne
- Sauce: Garlic Parmesan, Marinara
- Toppings: Fresh Peas, Wild Mushrooms, Onion, Spinach, Squash, Zucchini Sausage, Shrimp, Tomato, Parmesan, Crushed Pepper, EVOO

RISOTTO STATION (SELECT TWO)

- Short Rib, Shrimp, Scallop, Lump Crab
- Accompaniments: Spinach, Asparagus, Portobello, Truffle Parmesan Crunch

BUTLER PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES

- Short Rib Empanada, Salsa Verde
- Grilled Fontina and Tomato Bisque Shooter
- Coconut Shrimp, Orange Marmalade
- Miniature Lump Crab Cakes, Key-Lime Aioli
- Pan Seared Scallop Wrapped in Bacon
- Pigs in a Blanket
- Vegetable Spring Rolls with Hoisin
- Spanakopita
- Brie & Raspberry Preserve en Croute
- Sesame Chicken, Apricot Dip
- Chorizo Manchego Empanadas, Salsa Verde
- Shrimp Tempura, Sweet Chili Sauce
- Sweet and Sour Sugar Cane Pork
- Almond Stuffed Date wrapped in Bacon

COLD CANAPÉS

- Smoked Salmon Cucumber Rosette
- Beef Filet Crostini, Crème Fraiche, Charred Onion
- Bloody Mary Shrimp Shooter
- Ciliegine Mozzarella & Cherry Tomato Skewer
- Hawaiian Seared Tuna, Japanese Cuke, Wasabi Aioli
- Caesar Salad Phyllo Pocket
- Curried Chicken Phyllo Pocket
- Tuna Tartare Spoon, Pickled Vegetable
- Scallop Ceviche, Cucumber Cup
- Grilled Chicken Wraps, Sesame Aioli, Tangy Slaw
- Shrimp Roll on Spoon



DRINKS, DESSERTS AND SNACKS

MARTINI BAR

Premium Selections

Absolut, Tito's Vodka Beefeater, Bombay Gin

Luxury Selections

Ketel One, Grey Goose Bombay Sapphire, Tanqueray

CORDIALS

Baileys Irish Cream, Kahlua, Sambuca,

Amaretto Di Serrano, Frangelico, Drambuie

BLOODY MARY STATION

Vodka, Tomato Juice, Hot Sauce, Horseradish

The Rim: Old Bay, Sea Salt, Cracked Pepper

Garnish: Celery, Pepper, Olives, Pickle Spear, Bacon Strip

MIMOSA STATION

Champagne by the Bottle

Carafes of Orange, Grapefruit, Mango and Peach Juices,

Strawberries, Orange Slices, Sliced Peaches, Raspberries

SANGRIA

White Wine, Bacardi O Orange Rum,

Fresh Squeezed Lemon and Orange Juices,

100% Organic Agave

INFUSED WATER FLAVORS

Strawberry & Mint, Cucumber, Lemon & Mint

Orange, Lime, Lemon

CRAFT BEER

Ask for Pricing and Brands

AFTER PARTY SNACK

Mini Adult Grilled Cheese

Truffle Parmesan Fries

Mini Sliders

Mini Bowls of Mac and Cheese

SOMETHING SWEET

Milk & Cookies

Chocolate Dipped Pretzels

Mini Dessert Shooters

STRAWBERRIES

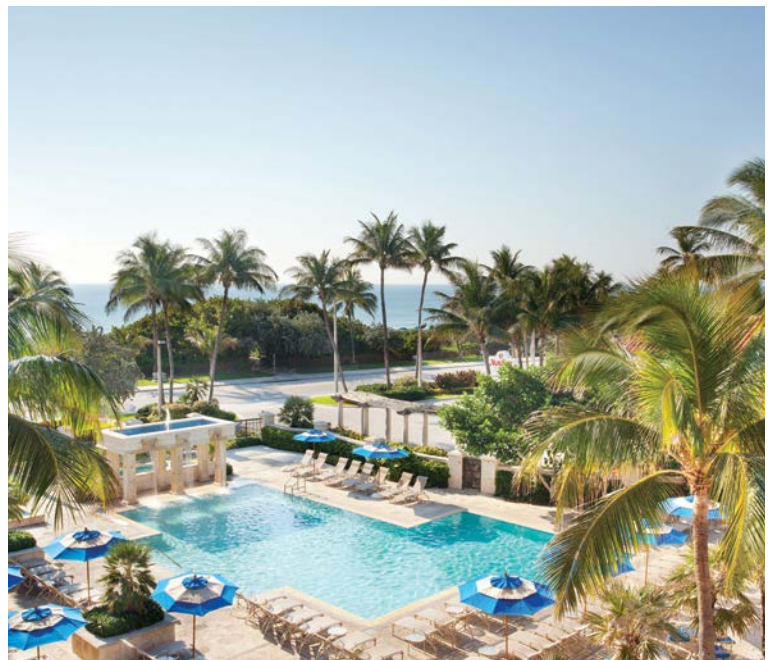
Chocolate Covered Strawberries (One/Person)



AWAKEN SPECTACULAR SCENERY

Say yes to soft sandy beaches from our Mediterranean-style hotel and wake up with the water before your eyes. All rooms have individual climate control, flat-screen TVs, complimentary high-speed wireless Internet and a mini-bar.

In our new Villas, guests will enjoy their own private balcony, executive concierge service, nightly VIP turndown service and private access to the Serenity Pool.



GO BEYOND RELAXATION

Release your tension with a tranquil day at our nSpa. Whether you're refreshing solo or as a couple, you'll enjoy soothing, individualized service in a sleek and refined environment outfitted for rejuvenation and wellness. And after a day of relaxation, continue the pampering at the salon for premium services that will make you feel radiant.

NSPA BRIDAL PACKAGES

THE BACHELORETTE PARTY

Swedish Massage or custom Facial Classic

Manicure & Pedicure

\$190/ Person (3 Hours)

THE BRIDAL TRIAL

Hair Style/Updo: \$100/hour

Make-up Airbrush: \$85

Regular Foundation: \$75

BRIDAL DAY HAIR STYLING

Bridal Day Make-Up

\$200 w/Airbrush Makeup

ALL THE BRIDESMAIDS

Special Occasion Hair Styling

Make-up Application

\$125/guest (2 hours)

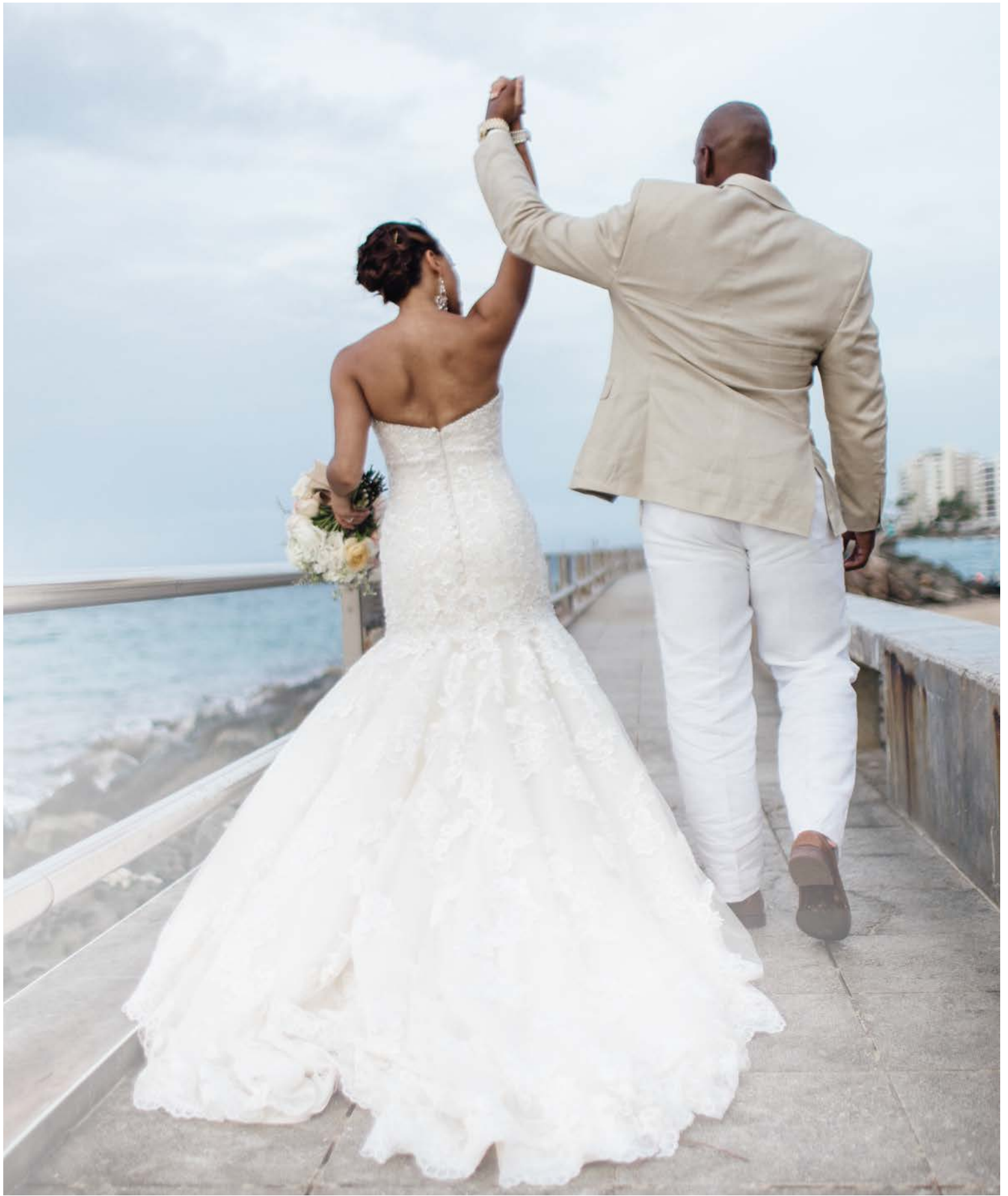
THE GROOM & ALL THE GROOMSMEN

Swedish Massage

Gentleman's Manicure

\$135/guest (1½ hours)





VENDORS

BAKERIES

Creative Cake Factory
by Nancy
954.368.4888

The Diva-licious
Cake House
561.460.6306

FLORALS

Daniel Events
561.393.1432

Dalsimer | Atlas
800.423.2622

Simply Flowers
561.630.4478

J. Adan Event
561.531.8052

Party Perfect
561.994.8833

PHOTOGRAPHERS/
VIDEOGRAPHERS

Munoz
954.564.7150

Paul Marino
561.630.1594

Jeff Kolodny
561.965.9582

Jay/Creative Focus
954.753.3686

Nicole Marie Photography
561.302.7768

BANDS

VoxBlu
954.240.3076

Marcia Mitchell Band
561.963.5056

Libido Band
Tropicsentertainment.com

DJS & MUSICIANS

Celebrity Entertainment
954.200.7777

Elite Entertainment
561.483.4888

Mike Sipe Entertainment
954.782.9118

Liquid DJs
786.597.3705

Rock with You
Entertainment
954.404.6547

LIGHTING
SPECIALIST

Southern Audio Visual
561.274.3269

LINENS

Over the Top
954.424.0076

TRANSPORTATION

A1A Limo
561.278.4064

Molly's Trolleys
561.838.9511

LOCAL BRIDAL
BOUTIQUE

Mariolkas
561.735.8633

SPA/HAIR & MAKE UP

nSpa
561.278.8111

OFFICIANTS

Rabbi Silverman
305.439.1990

Priest Joe Gallant
954.806.0798

Michael Calderin
954.868.2957

Frank Nunez
305.484.4383

Cantor Ellari Mirabel
561.715.7188

Rabbi Kaplan
954.346.5030

WEDDING PLANNERS

Jenn Milich
561.445.6829

Brittany Hanslip
215.262.8803

Joni Scalzo
561.756.6760

Jackie Bressler
561.922.5776

**All Wedding Planners must be approved by DBM. Day of assistance from DBM may require up to \$200 assistant fee, please for detailed information from your Event Manager.

All Vendors must provide a Certificate of Insurance to the hotel before the event. The hotel is not liable nor responsible for the actions of any Vendors.



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