INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.
A ROMANTIC BACKDROP.
INSPIRED BY YOU.

START LIFE’S JOURNEY TOGETHER AT THE STUNNING TAMPA MARRIOTT WATER STREET. HOST ELEGANT WEDDINGS AND GRAND SOCIAL AFFAIRS IN A SOPHISTICATED ATMOSPHERE IN OUR NEWLY REIMAGINED VENUES FEATURING ARTFUL DÉCOR AND DELIGHTFUL EMBELLISHMENTS. TAKE IN SWEEPING PANORAMAS FROM ENCHANTING PRIVATE TERRACES AND HOST YOUR RECEPTION IN INTIMATE SALONS OR BEAUTIFULLY APPOINTED BALLROOMS. OUR EVENT PROFESSIONALS OFFER INTUITIVE SERVICE WITH THOUGHTFUL TOUCHES THAT ADD SPARKLE TO YOUR SPECIAL DAY. FROM STROLLING TAMPA RIVERWALK TO TAKING THOSE FIRST STEPS DOWN THE AISLE, WE ARE HERE TO ENSURE AN UNFORGETTABLE HAPPILY EVER AFTER MOMENT THAT EXCEEDS EVERY EXPECTATION.
A PLACE YOU’LL LOVE.
INSPIRED BY YOU.

STAY ON TAMPA’S VIBRANT WATERFRONT IN AN AREA EXPERIENCING AN EXCITING REINVENTION AS A WORLD-CLASS ENTERTAINMENT DESTINATION. FROM YOUR HOTEL, YOU’RE STEPS AWAY FROM WATER STREET TAMPA, A NEIGHBORHOOD OF EXTRAORDINARY SHOPPING, LIVE MUSIC AND OVER 13 ACRES OF PARKS, PUBLIC SPACES AND BIKEWAYS SEAMLESSLY LINKING THE RIVERWALK WITH DOWNTOWN. ENJOY THE REFRESHING BREEZE AND BEAUTIFUL VIEWS WHEN YOU TAKE THE WATER TAXI DOWN TO ARMATURE WORKS AND HEIGHTS PUBLIC MARKET. WITH TAMPA’S BEST ATTRACTIONS AND THE NEW SPARKMAN WHARF EASILY WALKABLE, THIS IS A PLACE YOU AND YOUR GUESTS WILL LOVE.
A MOMENT TOGETHER.
INSPIRED BY YOU.

YOUR WEDDING IS ONE OF THOSE RARE MOMENTS THAT BRING TOGETHER YOUR BEST FRIENDS, LOVED ONES AND FAMILY MEMBERS YOU HAVEN’T SEEN FOR YEARS.
CELEBRATE IT IN ONE OF AMERICA’S FAVORITE DESTINATIONS.
THE PERFECT PLACE TO START.
INSPIRED BY YOU.

PREPARE FOR YOUR SPECIAL DAY IN CONTEMPORARY COMFORT. OUR NEWLY ENHANCED GUEST ROOMS HAVE BEEN REDESIGNED TO REFLECT TAMPA’S ALLURING CHARM, WITH PLUSH BEDDING, REFRESHED BATHROOMS, AND DELUXE AMENITIES.
A LASTING CONNECTION.
INSPIRED BY YOU.

I DO. TWO OF THE SHORTEST WORDS THAT MEAN THE WORLD. WHETHER YOU SAY THEM IN FRONT OF YOUR CLOSEST LOVED ONES IN AN ELEGANTLY INTIMATE GATHERING OR IN A SPECTACULAR BALLROOM FULL OF FAMILY AND FRIENDS, WE CAN CREATE A UNIQUE EXPERIENCE YOU’LL CHERISH FOREVER.
A ROMANTIC UNION OF SETTING & FLAVORS. INSPIRED BY YOU.

FROM THEMED FAIRYTALE BALLROOM RECEPTIONS AND BOUNTIFUL BUFFETS TO INTIMATE REHEARSAL DINNERS AND BRUNCHING IN THE AFTERGLOW OF YOUR DAY, OUR MARRIOTT CERTIFIED WEDDING PLANNERS, AWARD-WINNING CHEFS AND EXCEPTIONAL CATERING TEAM CAN CRAFT A MENU FOR YOU. TRY SAMPLE TASTINGS, CUSTOMIZE MENU ELEMENTS OR CHOOSE YOUR FAVORITE DRINKS FOR YOUR FAMILY AND FRIENDS TO ENJOY. WE WILL HANDLE THE LITTLE THINGS, SO YOU CAN FOCUS ON ABSORBING EVERY SPECIAL MOMENT.
A BLISSFUL START. INSPIRED BY YOU.

Your rehearsal dinner is an exciting chance to reunite with those closest in your lives as you prepare for your special day. Share the moment with one of these delicious buffet packages.

*Dinner buffet includes freshly baked rolls and butter, iced tea and coffee service.*

HARBOR ISLAND MENU
$83 PER PERSON, 1.5 HOURS OF SERVICE

**START**
- *Corn Chowder* bacon, sweet corn, local potatoes, herbs, cream, Old Bay oyster crackers
- *Baby Wedge Salad* bacon, smoked blue cheese, crispy onions, tomato jam, buttermilk ranch dressing
- *Baby Kale Salad* dried cranberries, smoked cheddar, candied nuts, fresh strawberries, balsamic dressing
- *Grilled Poblano Potato Salad* whole grain mustard, red onion, scallions, creamy garlic dressing (GF)

**MAIN COURSES**
- *Waterside BBQ Spiced Flank Steak* Carolina BBQ, herb-infused cremini mushrooms (GF)
- *Salmon with Dunedin Brewery Apricot Ale BBQ Glaze*
- *Shaved Smoked Pork Sliders* brioche, broccoli lemon slaw, chipotle mango BBQ sauce
- *Pretzel-Crusted Baked Mac & Cheese* parmesan, smoked cheddar, mozzarella
- *Apple Cider Braised Brussels Sprouts* caramelized onions, Nueske's bacon (GF)
- *Grilled Corn on the Cob* cotija, chipotle aioli
- *Sweet Cornbread & Jalapeño Cheddar Cornbread* local honey

**THE SWEET**
- *Fresh-Cut Watermelon* (GF)
- *Pineapple Upside-Down Cake* St. Pete Rum, vanilla essence
- *Banana Pudding Shot* granola streusel, candied pecans
- *S’mores Bar* Graham crackers, burnt marshmallow, dark chocolate
- *Iced Tea*
- *Coffee Service*
LITTLE CUBA MENU
$86 PER PERSON, 1.5 HOURS OF SERVICE

START
Cuban Black Bean Soup crispy plantain chips, cilantro crème fraîche

Farmers Green Salad shaved red onion, sliced cucumbers, fresh tomatoes, carrots, garlic croutons

House-Made Dressings roasted shallot balsamic vinaigrette, guava lime dressing

Cucumber & Jicama Slaw red onion, creamy citrus vinaigrette (GF)

MAIN COURSES
Sofrito-Glazed Airline Free-Ranch Chicken Breast sliced green olives, herb-roasted tomatoes, slivered garlic (GF)

Palomilla Steak caramelized onions, lemon herb oil

Pressed Media Noche Sandwich mojo pork, sliced ham, salami, swiss cheese, Dijonnaise, pickle, challah bread

Grilled Mahi-Mahi coconut butter sauce, cilantro (GF)

Roasted Vegetable Paella saffron Arborio rice, vegetable stock, fresh parsley (GF)

Thyme-Roasted Root Vegetables (GF)

Grilled La Segundo Bakery Cuban Bread

THE SWEET
Plant City Strawberry Cream Tart whipped cream, lemon sabayon

Coconut Flan toasted coconut, caramelized pineapple

Guava Cheesecake Graham cracker, vanilla bean

Iced Tea

Coffee Service
PLATED DINNER ENTRÉE WEDDING PACKAGES

An exceptionally unforgettable wedding brings the best things in life together – family, friends and your love. Our wedding packages unite all the other elements needed to create a seamless event.

- 4-hour premium open bar to include beer, wine and spirits
- Private holding room for the bridal party (pending availability)
- Butler-passed white glove service
- Bartender fees (one bartender per 75 guests)
- Floor-length table linens: white, French vanilla or imperial stipe black
- Discounted parking rates for family and friends
- Wood parquet dance floor and staging (white dance floor upgrade available)
- Votive candle table accents
- Complimentary cake-cutting (cake to be provided by couple)
- Room rental and wedding reception setup
- Upgraded accommodations for the couple on wedding night
- Discounted sleeping room rates for guests (pending availability)
- Earn up to 60,000 points
PLATED DINNER ENTRÉE WEDDING PACKAGES

SIMPLY PERFECT
$149 PER PERSON
4-hour premium open bar
4 butler-passed hors d’oeuvres
Sparkling wine toast with fresh fruit accent for all guests
2-course dinner – salad and entrée
Cake-cutting service

A MOMENT TO CHERISH
$165 PER PERSON
4-hour premium open bar
4 butler-passed hors d’oeuvres
Sparkling wine toast with fresh fruit accent for all guests
2-course dinner – salad and entrée
Cake-cutting service
Chiavari chairs (choice of white, black, gold, silver and mahogany)

A BLISSFUL CELEBRATION
$176 PER PERSON
4-hour premium open bar
4 butler-passed hors d’oeuvres
Sparkling wine toast with fresh fruit accent for all guests
3-course dinner – appetizer, salad and entrée
Wine service with dinner
Cake-cutting service
Chiavari chairs (choice of white, black, gold, silver and mahogany)
Gold chargers

AN EXQUISITE DUET
$185 PER PERSON
4-hour top-shelf open bar
4 butler-passed hors d’oeuvres
Sparkling wine toast with fresh fruit accent for all guests
3-course dinner – appetizer, salad and entrée
Wine service with dinner
Cake-cutting service
Chiavari chairs (choice of white, black, gold, silver and mahogany)
Gold chargers

AN ELEVATED AFFAIR
$199 PER PERSON
5-hour top-shelf open bar
4 butler-passed hors d’oeuvres
Sparkling wine toast with fresh fruit accent for all guests
3-course dinner – appetizer, salad and entrée
Wine service with dinner
Cake-cutting service
Chiavari chairs (choice of white, black, gold, silver and mahogany)
Enhanced white dance floor
Gold chargers
PLATED DINNER ENTRÉE WEDDING PACKAGES

Dinner entrées include choices of (4) passed hors d’oeuvres, salad, entrée, freshly baked rolls, chef’s selection seasonal starch and vegetable, iced tea and coffee service.

HORS D’OEUVRES
Please select 4
Based on 2 per person

Chilled:
Tomato Basil Bruschetta tomato jam
Smoked Salmon Wheels dill cream cheese, pita crisp
Spicy Blackened Shrimp Skewers grilled pineapple
Scallops Crudo pickled onions, sliced tomatoes, tortilla chips
Jerk Chicken Cups tropical jam
Sesame Tuna Tartare wanton crisp, wasabi cream, finger lime

Hot:
Edamame Pot Stickers sesame soy
Pear Almond Brie phyllo cup
Chicken Macadamia Skewer charred pineapple sauce
Beef Wellington Puff
Petite Lump Crab Cake cranberry compote
Coconut Shrimp orange and mango jam
Three-Cheese Risotto Croquette truffle, fresh herbs (v)
Parmesan Breaded Artichoke with Goat Cheese (v)

APPETIZERS
Please select 1
Included in 3-course dinner
Add $12 per person for 2-course dinner

Lemon Marinated Grilled Octopus fingerling potato confit, Spanish paprika sauce
Pan-Seared Scallop Gratin roasted plum tomato romesco, pickle onions
Slow-Roasted Pork Belly shaved ham, sliced dill pickles, mustard mornay sauce, toasted Cuban crostini
Smoked Mescal Marinated Shrimp Skewers roasted salsa verde, tomato oil

SALAD SELECTIONS
Please select 1

Reconstructed Baby Romaine Wedges shaved aged pecorino, lemon focaccia crisp, caper berries, and house-made parmesan Caesar
Hydro Bib Lettuce Salad chèvre cheese grumble, dried tropical fruit, spiced pecans, grilled endive, honey vinaigrette
Grilled Asparagus Salad shaved fennel, pear tomatoes, roasted salted stone fruit, aged manchego, house white balsamic vinaigrette
Fresh Burrata Salad heirloom tomatoes, grilled heart of palm, marinated golden raisins, baby kale, basil emulsion
Local Field Greens Salad Valdeon blue cheese, sous-vide pears, toasted pepitas, sherry dressing
PLATED DINNER ENTRÉE WEDDING PACKAGES

All entrées are served with starter, fresh baked breads, starch, vegetables, and coffee and tea service.

SIMPLY PERFECT
Fermented Grape Marinated Chicken Breast herb macadamia crusted, red wine emulsion
Grilled Salmon Steak lemongrass vinaigrette
Confit Sherry and Coriander Pork Belly roasted black garlic cream

AN EXQUISITE DUET OR AN ELEVATED AFFAIR
Petite Beef Filet with Dijon Mustard Sauce
Butter-Poached Shrimp with Saffron Cream
Citrus Rub Airline Grilled Chicken Breast and Crab Meat
Ginger and Lemongrass Miso

A MOMENT TO CHERISH
Sous-Vide Muscovy Duck Breast sesame crusted, cherry compote
Crispy Pan-Seared Florida Golden Tile passion fruit pan sauce
Braised Beef Short Rib cocoa rub demi

A BLISSFUL CELEBRATION
Free-Range Chicken Ballotine with Sage and Pancetta porcini volute glaze
Lemon Confit Ocean Bass Veracruz sauce
Grilled Herbed Beef Tenderloin bone marrow demi

VEGETARIAN OPTIONS
Seared King Mushrooms parsnip purée, house-made ricotta spread, grilled corn blocks dehydrated parsnips chips, sage
Sweet Potato Gnocchi creamy cauliflower, cherry tomato jam, shaved baby zucchini, petite greens
Charred Zucchini grilled scallion, potato purée, garlic broccoli, roasted baby carrots, romesco sauce, arugula
Roasted Vegetable Risotto tomato broth, saffron, asparagus, peppers, cipollini onions, squash, parmesan cheese
DINNER BUFFET & RECEPTION WEDDING PACKAGES

As day turns into night, celebrate your first hours together with a truly exceptional reception. These mouthwatering selections offer an array of distinct flavors with services that will allow you to soak up the love and attention of those you care about most.

- Private holding room for the Bridal Party (pending availability)
- Butler-passed white glove service
- Bartender fees (one bartender per 75 guests)
- Floor-length table linens: white, French vanilla or black
- Chiavari chairs (choice of white, black, gold, silver and mahogany)
- Discounted parking rates for family and friends
- Wood parquet dance floor and staging
- Votive candle table accents
- Sparkling wine toast with fresh fruit accent for all guests
- Complimentary cake-cutting (cake to be provided by couple)
- Room rental and wedding reception setup
- Upgraded accommodations for the couple on wedding night
- Discounted sleeping room rates for guests (pending availability)
- Earn up to 60,000 points
THE SAPPHIRE BUFFET  $170 PER PERSON

Buffet is served with fresh baked breads and coffee and tea service. A 4-hour premium bar is included with your wedding package. Selection of (4) hors d’oeuvres, (2) salads, (3) sides, (4) entrées. Pricing based on 1½ hours of dinner service.

HORS D’ŒUVRES
Chilled:
Tomato Basil Bruschetta tomato jam
Smoked Salmon Wheels dill cream cheese, pita crisp
Spicy Blackened Shrimp Skewers grilled pineapple
Scallops Crudo pickled onions, sliced tomatoes, tortilla chips
Jerk Chicken Cups tropical jam
Sesame Tuna Tartare wasabi cream, finger lime

Hot:
Edamame Pot Stickers sesame soy
Pear Almond Brie phyllo cup
Chicken Macadamia Skewer charred pineapple sauce
Beef Wellington Puff
Petite Lump Crab Cake cranberry compote
Coconut Shrimp orange and mango jam
Three-Cheese Risotto Croquette truffle, fresh herbs (v)
Parmesan-Breaded Artichoke with Goat Cheese (v)

SALAD
Field Greens and Frisée Salad shiraz-poached pear, spice walnuts, Maytag blue cheese, vanilla vinaigrette
Israeli Couscous Salad lemon oil, dried cranberries, toasted pistachios, roasted red peppers
Grilled Asparagus blistered cherry tomatoes, crispy shallots, truffle vinaigrette

ENTRÉES
Select 1 in each entrée category

Air:
Chicken Breast three-cheese herb risotto, baby vegetables, green peppercorn sauce
Mesquite Grilled Chicken Breast purple potato purée, baby vegetables, smoked tomato demi

Sea:
Grilled Norwegian Salmon roasted heirloom potatoes, snap peas, carrots, leek and fennel ragout
Pan-Seared Mahi mashed Peruvian potato, asparagus, ginger cream sauce

Land:
Smoked Teres Major roasted heirloom cauliflower, roasted cipollini, chimichurri
Grilled Pork Loin yucca steak fries, mojo chimichurri, sautéed peppers and onions

Earth:
Butternut Squash Ravioli sage butter sauce, goat cheese, toasted pecans
Italian Herb Gnocchi wild mushroom ragout, truffle butter, fresh chives
THE RUBY BUFFET  $180 PER PERSON

Buffet is served with fresh baked breads and coffee and tea service. A 4-hour premium bar is included with your wedding package. Selection of (4) hors d’oeuvres, (2) salads, (3) sides, (4) entrees. Pricing based on 1½ hours of dinner service.

HORS D’ŒUVRES

Chilled:
- Tomato Basil Bruschetta tomato jam
- Smoked Salmon Wheels dill cream cheese, pita crisp
- Spicy Blackened Shrimp Skewers grilled pineapple
- Scallops Crudo pickled onions, sliced tomatoes, tortilla chips
- Jerk Chicken Cups tropical jam
- Sesame Tuna Tartare wonton crisp, wasabi cream, finger lime

Hot:
- Edamame Pot Stickers sesame soy
- Pear Almond Brie phyllo cup
- Chicken Macadamia Skewer charred pineapple sauce
- Beef Wellington Puff
- Petite Lump Crab Cake cranberry compote
- Coconut Shrimp orange and mango jam
- Three-Cheese Risotto Croquette truffle, fresh herbs (v)
- Parmesan-Breaded Artichoke with Goat Cheese (v)

SALAD
- Baby Arugula Salad haricot vert, Florida citrus segments, balsamic vinaigrette
- Composed Garbanzo Salad cherry tomatoes, corn, peppers, lemon-Dijon vinaigrette
- Heirloom Tomato Salad fresh buffalo mozzarella, balsamic glaze, basil vinaigrette

ENTRÉES

Select 1 in each entrée category

Air:
- Thyme-Roasted Chicken Breast gold potato Lyonnaise, baby zucchini, herb chicken jus
- Grilled Epaulette Rubbed Chicken chorizo potato hash, stewed tomato, sweet garlic sauce

Sea:
- Roasted Grouper sautéed spinach, corn purée, seasonal vegetables, grilled scallions
- Sautéed Yellow Tile roasted eggplant caponata, roasted fingerling potatoes, grapefruit beurre blanc

Land:
- Mesquite Grilled 6 oz. Beef Tenderloin potato purée, roasted baby vegetables, roasted garlic demi
- Braised Short Ribs saffron risotto, green peas, roasted baby sweet peppers

Earth:
- Sweet Corn & Polenta Ravioli wild mushrooms, leek and escarole, roasted red pepper sauce
- Ricotta Gnocchi primavera vegetables, sautéed spinach, tomato cream, shaved parmesan
**BAR PACKAGES**

4-hour premium open bar is included with your wedding package unless otherwise noted.

**PREMIUM PACKAGE**

**Spirits:** Dewar’s White Label, Beefeater Gin, Jim Beam White Label, Smirnoff Vodka, Cruzan Aged Light Rum, Canadian Club Whisky, Jose Cuervo Especial Gold, Korbel

**Wines:** Sycamore Lane Chardonnay, Merlot and Cabernet

**TOP-SHELF PACKAGE  please add $20 per person**

**Spirits:** Tanqueray Gin, Jack Daniel’s, Seagram’s VO, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Johnnie Walker Red Label, 1800 Silver, Courvoisier VS, Maker’s Mark, Absolut Vodka

**Wines:** J. Lohr Chardonnay, Line 39 Pinot Noir and Avalon Cabernet

**LUXURY PACKAGE  please add $32 per person**

**Spirits:** Bacardi Superior Rum, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Johnnie Walker Black Scotch, Grey Goose Vodka, Hennessy V.S.O.P Privilège, Knob Creek Bourbon, Mount Gay Eclipse Rum, Patrón Silver Tequila

**Wines:** Meiomi Chardonnay, “The Expedition” Merlot and Columbia Crest H3 Cabernet

**ADDITIONAL HOURS OF BAR SERVICE**

$10 per Person for Additional Hour of Premium Package

$15 per Person for Additional Hour of Top-Shelf Package

$18 per Person for Additional Hour of Luxury Package

**ALL PACKAGE BARS INCLUDE THE FOLLOWING BEER SELECTIONS**

**Domestic Premium:** Budweiser

**Domestic Light:** Bud Light, Michelob Ultra, Miller Lite

**Craft:** Sierra Nevada Pale Ale

**Local Craft:** Coppertail Freedive IPA

**Regional Craft:** Cigar City Brewing Jai Alai IPA

**Import Premium:** Corona Extra, Stella Artois

**Import Premium Light:** Corona Light

**Non-Alcoholic:** O’Doul’s
**LATE-NIGHT BITES**

**MAC & CHEESE THREE WAYS**  
$26 PER PERSON  
*Based on 2 oz. per person*

- Shrimp Mac: baby shrimp, fontina cheese sauce, gemelli pasta  
- Steak Mac: diced beef tenderloin, cheddar cheese sauce, elbow pasta  
- Truffles & Mushrooms Mac: mixed mushrooms, madeira truffle Boursin sauce, penne pasta

**FRESHLY BAKED FLATBREAD PIZZAS**  
$24 PER PERSON  
*Based on 2 portions per person  
(All flatbreads will be pre-brushed with butter and roasted garlic)*

- Classic Margarita: oven-dried Roma tomato, fresh mozzarella cheese, fresh basil, balsamic glaze, sun-dried tomato sauce  
- Ropa Vieja: short ribs, caramelized onions, crumbled goat cheese, fresh herbs, demi-glacé

**SOUTH OF THE BORDER STREET TACOS**  
$26 PER PERSON  
*Based on 4 pieces per person*

- "Build Your Own"  
- Chimichurri Carne Asada  
- Pork Al Pastor & Grilled Pineapple  
- Blackened Mahi  
- Roasted Guajillo Bell Red, Green Peppers and Onions  
- Shredded Cabbage, Sliced Radish, Fresh Jalapeño, Queso Fresco  
- Pico de Gallo, Lemon and Lime Wedges, House Guacamole and Roasted Tomato Salsa  
- Corn and Flour Tortillas

**THE BALL GAME À LA CARTE**  
$5.50 EACH

- Fresh Beef Slider: onion jam on a potato bun  
- Black Bean Slider: multi-grain roll, sriracha aioli  
- BBQ Chicken Slider: gorgonzola cream on a pretzel roll  
- Chicken Empanadas: Green tomato salsa  
- Mini Chicken and Waffle: maple glaze  
- Mini Rubens: mustard aioli  
- Mini Grilled Cheese: provolone and tomatoes

**DOUGHNUT DELIGHT**  
$16 PER PERSON  
*Based on 3 pieces per person*

- Homemade Doughnut Holes: Nutella, glaze, cinnamon sugar

**FRENCH FRY BAR**  
$16 PER PERSON  
*Based on 4 oz. per person  
1 attendant per 50 guests required  
$175 each*

- Made-to-Order Tater Tots, Waffle Fries and Seasoned Wedge Fries served with house-made ketchup, truffle aioli, chipotle mayo and sour cream

TAMPA MARRIOTT WATER STREET  
505 Water Street, Tampa, FL 33602  
T 813.221.4900  F 813.204.6342  Tampamarriott.com
A MOMENT TO CONNECT & REFLECT. INSPIRED BY YOU.

Start the first day of the rest of your life together with a Brunch Wedding you and your loved ones will never forget. Our package includes a 2-hour beer and wine bar (bar service starts after 11:00 AM on Sunday only) and all of these additions.

- Private holding room for the Bridal Party (pending availability)
- Bartender fees (one bartender per 75 guests)
- Floor-length table linens: white, French vanilla or black
- Chiavari chairs (choice of white, black, gold, silver and mahogany)
- Discounted parking rates for family and friends
- Wood parquet dance floor and staging
- Complimentary cake-cutting (cake to be provided by couple)
- Room rental and wedding reception setup
- Upgraded accommodations for the couple on wedding night
- Discounted sleeping room rates for guests (pending availability)
- Earn up to 60,000 points
WEDDING BRUNCH PACKAGE

Wedding brunch includes an assortment of freshly baked breakfast breads and flaky croissants, juices and coffee service. A 2-hour beer and wine bar is included with your wedding brunch package (bar service starts after 11:00 AM on Sunday only).

WATER STREET BUFFET $70 PER PERSON, 2 HOURS OF SERVICE

Lambeth Groves Fresh Florida Orange Juice and Grapefruit Juice
Cranberry Juice
Apple Juice
Sliced Seasonal Fruit and Fresh Florida Picked Berries
Steel-Cut Oatmeal brown sugar, bananas, dried fruits, chopped walnuts
Cage-Free Scrambled Eggs (GF)
Hickory-Smoked Bacon
Country Apple Sausage Links
Yukon Gold Potato Wedges sautéed peppers, smoked paprika, onion
Fresh Bakery Selection bagels, croissants, Danishes, muffins and sliced breakfast breads, whipped butter, fruit preserves
2% Milk, Almond Milk, Skim Milk, Soy Milk

THE TAMPA BUFFET $74 PER PERSON, 2 HOURS OF SERVICE

Lambeth Groves Fresh Florida Orange Juice and Grapefruit Juice
Cranberry Juice
Apple Juice
Sliced Seasonal Fruit and Fresh Florida Picked Berries
Individual Yogurts and House-Made Granola
Steel-Cut Oatmeal brown sugar, bananas, dried fruits, chopped walnuts
Cocoa Hazelnut Roll French Toast whipped butter, maple syrup, Florida wild berry compote
Cage-Free Scrambled Eggs (GF)
Smoked Cheesy Baked Shredded Hash Brown Casserole
Hickory-Smoked Bacon
Aidells Chicken Mango Sausage Links
Fresh Bakery Selection bagels, croissants, Danishes, muffins and sliced breakfast breads, whipped butter, fruit preserves
2% Milk, Almond Milk, Skim Milk, Soy Milk
Coffee Service
BRUNCH ENHANCEMENTS
1 attendant per 30 guests required $175 each

COOKED-TO-ORDER EGG & OMELET STATION $14 PER PERSON
Cage-Free Eggs, Egg Whites, Egg Beaters
Onions, Peppers, Tomato, Mushroom, Jalapeño Peppers, Spinach
Ham, Chicken Mango Sausage
Shredded Cheddar and Pepper Jack Cheese
House Pico de Gallo and Tomatillo Salsa
Shrimp, Chicken or Chorizo additional $6 per person
Feta, Manchego Cheese, Arugula, Avocado, Salsa Roja, Hollandaise additional $2

SOUS-VIDE EGGS BENEDICT STATION $16 PER PERSON
Sous-Vide To-Order Cage-Free Eggs English muffins, Meyer lemon hollandaise sauce, pecorino cream
Seared Canadian Bacon, House-Cured Salmon, Oven-Roasted Turkey Breast
Sautéed Spinach, Sliced Avocado, Sautéed Wild Mushrooms
Jumbo Lump Crab Cake additional $12 per person

HOUSE-MADE CHALLAH FRENCH TOAST STATION $12 PER PERSON
Based 2 slices per person
Orange-Scented Challah French Toast, Cocoa Hazelnut Stuffed French Toast
Maple Syrup, Raspberry Sauce, Honey, Chocolate Sauce, Candied Pecans
Fresh Strawberries, Fresh Raspberries
Whipped Butter, Whipped Cream, Cinnamon-Powdered Sugar

ESPRESSO-ROASTED STRIP LOIN $510 PER LOIN
(serves 30 to 40 people)
Cigar City Tampa Bay Lager sautéed mushrooms, gorgonzola, creamy horseradish sauce, red wine jus, petite rolls
With your wedding day fast approaching, your bachelor or bachelorette party is a moment to be enjoyed. Allow us to provide the catering.

**BACHELORETTE MENU  $20 PER PERSON**
*Based on 3 oz. per person*

- Sliced Fresh Fruit and Berries
- **Individual Fresh Crudité** avocado ranch
- **Artisan Local Cheeses** gourmet crackers and bread
- **Mini Tea Sandwiches** walnut spread with cucumber, garbanzo purée with manchego and honey
- **Bubbles and Orange Juice** | $42 per bottle

**BACHELOR MENU  $20 PER PERSON**
*Based on 3 oz. per person and 2 per person on the appetizers*

- **Artisan Local Cheeses** gourmet crackers
- **Pig in the Blanket** mustard dipping sauce
- **Mini Reubens**
- **Pretzel Bites** chilled cheese sauce
- **Mini Grilled Cheese** provolone and sundried tomatoes
- **Artisan Tampa Beers** | $7.25 per beer
HOTEL HIGHLIGHTS

GUEST ROOMS
Bring your loved ones together with rooms exclusively located in the one area. The Tampa Marriott Water Street is pleased to offer reduced guest room rates based on availability. Guest room rates do not include breakfast, tax or valet parking.

CHECK-IN/OUT
• Check-in: 4:00 PM
• Checkout: 12:00 PM

AIRPORTS
TAMPA INTERNATIONAL AIRPORT - TPA
813.870.8700, Hotel direction: 8 miles SE
Driving Directions: Follow Interstate 275 North for six miles to downtown exit 44. Take the Ashley Drive ramp toward Tampa Street. Make a slight right turn merging onto North Ashley Drive. Turn left onto East Whiting Street, right onto South Franklin Street and left onto Water Street. The hotel is immediately on the right.

This hotel does not provide shuttle service. Alternate transportation:
Blue One Transportation | 813.282.7351 | blueonetransportation.com

ST. PETE-CLEARWATER INTERNATIONAL AIRPORT - PIE
727.453.7800, Hotel direction: 22 miles E
Driving Directions: Follow Interstate 275 North for six miles to downtown exit 44. Take the Ashley Drive ramp toward Tampa Street. Make a slight right turn merging onto North Ashley Drive. Turn left onto East Whiting Street, right onto South Franklin Street and left onto Water Street. The hotel is immediately on the right.

This hotel does not provide shuttle service. Estimated taxi fare: $45 USD (one way)

MENUS
Our menus include a wide variety of delectable choices to appeal to your guests. We have included suggested packages for your reception dinner, with customized menus also available. All menu prices are subject to a 25% taxable service charge and a 8.5% sales tax. All food and beverage must be supplied and prepared by the hotel and consumed on the premises. Menu pricing is subject to an annual increase.
MENU TASTING
Sample the delicious cuisine at a menu tasting. Once a contract is signed, we will be delighted to set a time for you. This usually occurs three (3) to four (4) months prior to the event for receptions of 100 guests or more. Menu tastings take place Monday through Thursday, between the hours of 1:00 PM and 4:00 PM. Please consult with your Event Manager for availability.

DELIGHTFUL DETAILS
We know it’s the details that elevate your special day to the unforgettable, which is why we offer an extensive array of services. Private pre-reception areas, stylish linens and expertly designed place cards are just a few of the items that are carefully considered, leaving nothing to chance.

GUEST COUNT
Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

SERVICE CHARGE AND SALES TAX
A 25% taxable service charge and an applicable 8.5% state sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room setup/rental fees.

MINIMUM REVENUE
A food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package priced per person. This minimum may vary based upon the day of the week and the date of interest. Only food and beverage ordered through the hotel will apply.

DEPOSITS
A 25% non-refundable deposit will be required to reserve function space for all social functions at the time of contract signature. Additional deposits leading up to your special day will be considered non-refundable.

FUNCTION GUARANTEES
Food guarantees are due three (3) working days prior to the scheduled function. If no guarantee is given, the expected attendance will be considered the guarantee. Our chef will prepare for 3% over the quoted guarantee.
WEEKEND WEDDING EVENTS
With a hosted wedding reception here at the Tampa Marriott Water Street, we are happy to extend a 10% discount off our published banquet menus for any welcome receptions, rehearsal dinners and farewell brunches you would like to host onsite for family and friends. Discount is not applicable to alcoholic beverages.

MARRIOTT BONVOY™ POINTS
Your wedding can contribute to an unforgettable honeymoon. You will receive three (3) points for every dollar spent on hotel food and beverage, and if ten (10) or more rooms are utilized during your guests’ stay. (Earn up to 60,000 points per event. Platinum Elite Members can earn up to 105,000 points per event.) Points are rewarded ten (10) business days after the conclusion of the event.

VENDORS
All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require the vendor to provide the hotel with an indemnification agreement and proof of insurance.

PARKING
As part of the wedding package, guests receive a discounted valet rate for event parking. Parking charges may be added to the master account if desired. Vendors are responsible for their own parking fees.