



KEY LARGO BAY
RESORT

Marriott



Key Largo...
the Key to your beginning





Gus Marina

Room Accommodations

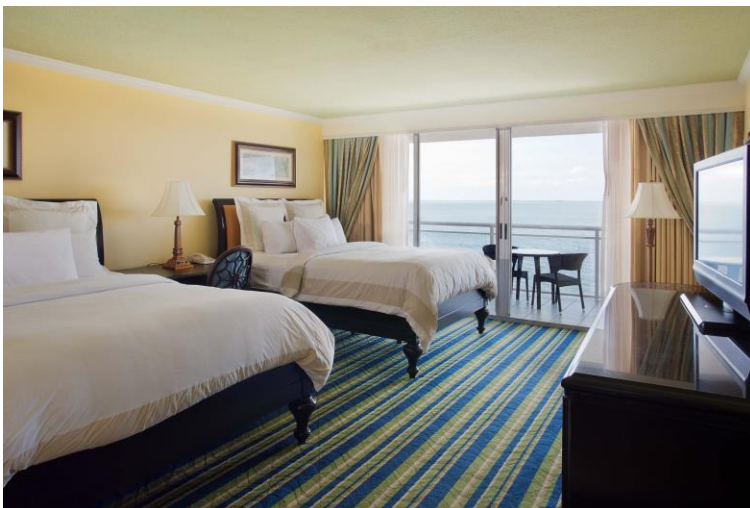
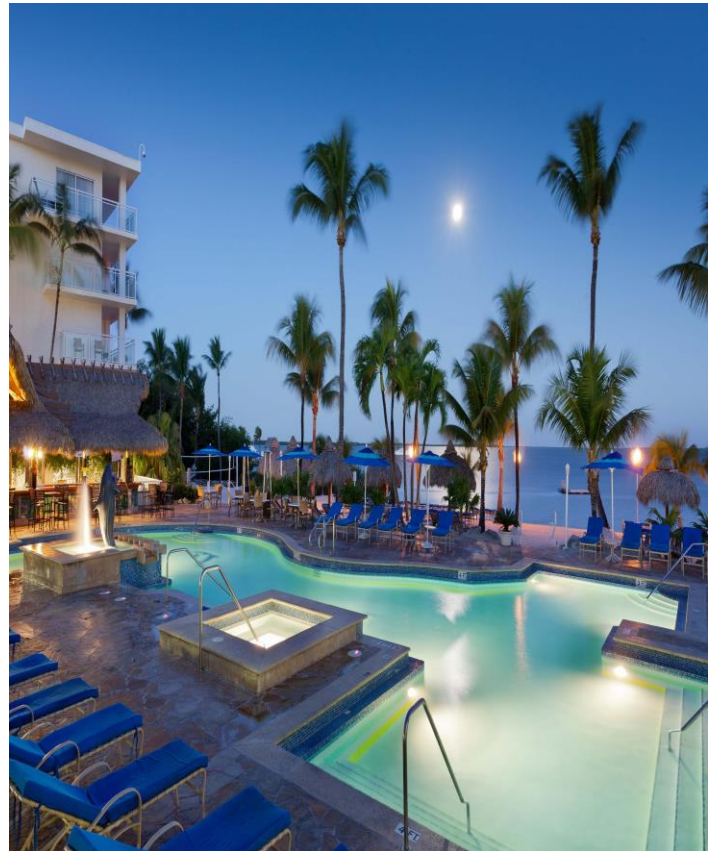
153 oversized rooms, 20 two bedroom suites, waterfront balconies, coffee makers, hair dryers, In-room safes, voice mail, data ports, wireless internet and breathtaking waterfront views. All rooms have Floribbean decor with comfortable wicker chairs, desks, two Queen size beds, Island or Bay View.

The Spa

Pamper yourself in luxury in our beautiful full service Spa. We offer Custom facials, sea salt scrubs, Aromatherapy and therapeutic massages.

Activities and Local Attractions

Theater of the Sea
Dolphins Plus or Dolphin Cove
Pirate Cove Watersports at Key Largo Marriott
John Pennekamp State Park



**This is the day you have been waiting for
Imagine having all your dreams come true**

This day is all about you...

**The Beach Ceremony
Walking down the aisle**

**Ceremony Fees with
the Wedding Package 2000++
Outdoor Dinner Reception \$2500++**

**Ceremony without the Wedding Package,
2500++ based on availability**

Includes

**Ceremony Location, Padded White Wooden
Folding Chairs, Bamboo Arch White Fabric,
Electrical Outlets, Setup, and Rehearsal
(upon availability) Back-up Location**





Gus Marina

a Wedding in the Keys

Five Hours of Open Bar

Premium Brands, Imported and Domestic Beer
Selection of Fine Wines

One Hour of Hot and Cold Hors D'Oeuvres

Display of Imported and Domestic Cheese,
Crackers and Fresh Seasonal Fruit
Crisp Raw Vegetable Crudité, Hummus, Dips

Five Butler Passed Hors D'Oeuvres

Sparkling Champagne Toast

Wine Service with Dinner

Choice of

Elegant Plated Dinner
Chef Attended Stations
Lavish Dinner Buffet

Wedding Cake by Award Winning Baker

(Fondant not included)

Chair Covers & Sashes or Chivari Chairs, White Floor Length Linens

Complimentary Tasting- three months
before the Wedding Date, Maximum four guests

One Complimentary Upgrade- to a

Two Bedroom Suite for the Bride and Groom,
based on availability Minimum guests 50

Preferred Room Rates for your Guests

\$15.00 Parking Fee will apply

Complimentary Wireless Internet Access

No Resort Fees

Our Wedding Specialists can recommend
Vendors who will compliment your day

Packages starting from 149- per person

**Prices are Subject to a 22% Taxable Service
Charge and applicable 7.5% Sales Tax**





Largo Key Ballroom



Upper Gus

The Bar



Let's make it Special...
with a fabulous Cocktail Reception
Premium Bars include
New Amsterdam Vodka, Dewar's Scotch,
Bombay Gin, Bacardi Rum, Jim Beam,
Canadian Club, Sauza Tequila EJ Brandy
Domestic Beer: Bud, Bud Light, Coors Light,
Miller Light, Sam Adams
Imported Beer: Corona, Corona Light,
Key West Sunset Ale
Cabernet, Merlot, Chardonnay Pinot Noir
Pnot Grigio



Gus Beach



Hors d'Oeuvres

Select five

Served Warm

Miniature Crab Cakes, Mango Creole Aioli
Blackened Dolphin Fingers, Remoulade
Conch Fritters, Key Lime Sauce
Broiled Scallops wrapped with Bacon
Franks En Croute, Spicy Mustard
Vegetarian Spring Roll
Miniature Cuban Panini
Spanakopita
Coconut Dusted Shrimp
Chicken Brochettes
Mini Pizza
Smoked Chicken Quesadillas

Served Chilled

Beef Tenderloin, Boursin on a Crostini
Italian Mini Wraps
Jamaican Jerk Seared Tuna on Wonton Chip
with Banana Lime Chutney
Brie with Raspberry



the Salad Course

Select one

Iceberg Bayside Salad of Wedge

Citrus Segments, Toasted Almonds,
Bermuda Onion, Melon Salsa,
Coconut Lime Vinaigrette

Baby Greens with Hearts of Palm

Sugared Walnuts, Julienne Carrots,
Raspberry Vinaigrette

Mixed Garden Greens Salad

Cucumbers, Tomatoes, Carrots,
Specialty Dressing

Baby Arugula Salad

Seared Goat Cheese, Shaved Fennel,
Citrus Segments, Macadamia Brittle,
Black Pepper Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Garlic Croutons,
Parmesan Cheese, Creamy Caesar Dressing



Entrée Selections

Silver Package

152- person

Entrees to be preordered

Duet Plate: 5oz Filet Mignon with Demi Glace and Yellowtail Snapper Mantacumbe

Duet Plate: 5 oz Filet Mignon with Demi Glace and Mojo Marinated Breast of Chicken

Gold Package

165- person

Select Two Pre-ordered Entrees

Duet Plate:

Sugar Cane Skewered Key West Shrimp with 7 oz. Filet Mignon, Demi Glace

Duet Plate: 7oz. Filet Mignon and Herb Crusted Mahi Mahi, Key Lime Butter Sauce

Macadamia Crusted Snapper, Vanilla Rum Butter

Seared Florida Grouper, Meyer Lemon Buerre Blanc

Grilled Filet Mignon,
Cabernet Sauvignon Demi-Glace

Chicken Rollatine,
Stuffed with Spinach, Sun-Dried Tomatoes



Diamond Package

175- person

Select Two Pre-ordered Entrees

Grilled Filet Mignon and Butter Poached Lobster Tail, Tangerine Chive Buerre Blanc

Island Spiced Coffee Rubbed Filet Mignon, Guava Scented Sauce

Bacon Wrapped Filet Mignon, Sauce Au Poivre

Sea Bass with Jumbo Lump Crab, Yellow Tomato Coulis

Filet Mignon (7oz) and Colossal Shrimp Stuffed with Jumbo Lump Crab





Stations Buffet

165- person
40 Guests Minimum

Salads
select two

Crispy Iceberg Wedge, Diced Mango, Florida
Citrus, Toasted Almond,
Blue Cheese, Papaya Ranch
Classic Caesar Salad
Fresh Roma Tomatoes, Mozzarella, Baby
Greens, Creamy Pesto Dressing
Baby Spinach, Dried Cranberries, Red Onions,
candied walnuts Goat Cheese, Strawberry
Dressing
Watermelon Salad, Feta Cheese, Red Onion,
Arugula, Raspberry Vinaigrette

Carving Station
Select One

Roast Breast of Turkey
Herb Crusted New York Strip Loin, Horseradish
Sauce
Herb Crusted Prime Rib, Horseradish Sauce
Each Station in place of an Entrée Selection
125- Chef Attendant fee

Hot Station
Select One Item

Pistachio Boursin Stuffed Chicken Breast
Blackened Mahi Mahi with Heirloom Tomato
Beurre Blanc
Or Macadamia Crusted Spanner with Citrus
Butter Sauce
Cumin Scented Pork Tenderloin, Roasted
Tomatillo Sauce

Side Station
Select Two Items

Au Gratin Tomatoes
Seasonal Grilled Vegetables
Roasted Asparagus & Bay Carrots
Broccoli
Coconut Jasmin Rice
Roasted Fingerling Potatoes
Garlic Mashed Potatoes

Wedding Cake
Coffee, Decaffeinated, Tea, Iced Tea





Upper Gus



McLaughlin Photo & Video

Gus Marina

the Sweet Finale

Based on one hour

Candy Bar Station 12- person

Choose between: Gummy Bears, Candy Buttons,

Hot Tamales, Jelly Beans, Rock Candy, Haribo Raspberries, Spice Drops, Good N' Plenty, Vanilla Bull's-eyes, Smarties, Whoppers, Peppermint Puffs and Bite Size Licorice (Select six- includes Glass Jars, Scoops and Bags)

Cupcake Display 12- person

(Bite size minis- select four)

Red Velvet with Cream Cheese Icing, Coconut Butter Cream with Toasted Coconut, Double Chocolate Cake with Peanut Butter Icing, Carrot Cake, Guava with Cream Cheese Icing

Chocolate Affair 14- person

Milk Chocolate Fondue

Skewered Fruit, Oreo Cookies, Rice Krispie Bars, Pound Cake, Biscotti and Pretzels



Reception Enhancements

All Enhancements based on one hour

Minimum Guarantee 25

Mac and Cheese Station \$14

Chipotle Mac and Cheese Station with Shells Four Cheese, Chicken, Broccoli, Bacon with Rotelli Pasta

Wharf Side Chilled Seafood Display 28- person

Jumbo Steamed Shrimp, Oysters, Clams on the Half Shell, Crushed Ice, Caribbean Cocktail Sauce, Remoulade Sauce, Dijon Mustard, Horseradish, Lemon Based on (5) pieces per person

Fajita Station 14- person

Marinated Beef, Chicken Strips, Flour Tortillas, Sour Cream, Guacamole, Pico de Gallo, Cheddar Cheese

Slider Station 15- person

Miniature Hamburgers, Pulled Pork, Sweet Potato Fries, Rolls, all the Fixing's

Pasta Station 15- person

Penne, Bowtie, Cheese Tortellini, Chunky Tomato Basil Sauce, Pesto Sauce, Alfredo Sauce, Choice of Grilled Asparagus, Parmesan Cheese, Roasted Red Peppers, Mushrooms, Spicy Sausage, Chef Attendant fee 100-

Martini Mashed Potato Bar 15- person

Roasted Garlic Mashed Redskin Potatoes, Tenderloin Tips, Mushroom Demi-Glace, Tobacco Onions, Mashed Boniato, Mojo Pork Loin Tip, Mango Salsa, Plantain Chip



Let's Celebrate

Top Shelf Upgrade 12- person

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold, Jack Daniels, Dewar's 12 Scotch, Jameson Irish Whiskey, Jose Cuervo Gold Tequila Domestic and Imported Beer
William Hill Chardonnay Merlot & Cabernet, Pinot Grigio, Pinot Noir



Luxury Bar Upgrade 16- person

Grey Goose, Bombsy Sapphire Gin, Mount Gay Rum, Captain Morgan Spiced Rum, Patron Silver Tequila Jameson Irish Whiskey Markers Mark Bourbon, Johnnie Walker Black 12 year, Crown Royal, Remy Martin VSOP, Grand Marnier

Stations Based on One Hour Minimum 25 guests

Martini Bar 15- person

Flavored Martinis Customized for your Event
450- Personalized Ice Luge



The Classics 15- person

"Dirty" Goose, Blue Cheese Stuffed Olives, Dry Sapphire Martini, Onions or Olives, Makers Mark Manhattan, Rusty Nail, Citron Cosmopolitan, Hendricks Gimlet, Gibson

Mojito & Caipirinha Station 18- person

Fresh Lime, Mint, Leblon Cachaca (Brazilian Rum) Bacardi Rums, Classic Mint, Pineapple, Berry, Peach



Based on One Hour Minimum 25 guests

Liquid Dessert Bar 15- person

German Chocolate Martini, Stoli Vanilla,
Kahlua, Frangelico

Peaches and Cream, Grey Goose,
Peach Puree, Cream

Key Lime Pie, Ke Ke Lime Liqueur

Coconut Rum, Coconut Cream, Lime Juice

Espresso Martini, Van Gogh Espresso,
Kahlua, Crème de Cacao

Bartender fee 125-

Bloody Mary Bar 15- person

First: New Amsterdam Vodka

Next: Tomato Juice, Clamato, Hot Sauce,
Horseradish

The Rim: Old Bay, Celery Salt, Sea Salt,
Cracked Pepper

Shake & Garnish: Pickled Green Beans,
Celery, Carrot Shavings, Shrimp Cocktail,
Scallions, Olives, Pickle Spear

Bartender fee 125-

The Crush Bar 15- person

Orange Crush, Fresh OJ, Vodka, Triple Sec,
Club Soda, Grapefruit Crush, Fresh
Grapefruit,

Absolut Ruby, Lemon Lime, Lemon Lime
Crush,

Absolut Citron, Fresh Lime, Simple Syrup,
Club Soda

Cocktails made with Crushed Ice

Ice Carvings for Beverage Stations

Start at 425- each





Rehearsal Dinner

305-453-9794 Skippersdockside.com

528 Caribbean Drive
Key Largo, Florida 33037



The Night before

60- per person

The Brewery Tour

Based on two hours

Domestic and Imported Beer, Sodas,
Bottled Water

House Red and White Wine

BBQ Dinner

Salads

Macaroni Salad,
Southern Potato Salad,
Mixed Garden Salad, Assorted Dressings

The Main Course

Grill Chef

Chef Attendant fee 100-

Hamburgers and Hot Dogs
Chefs Choice of Fish Sandwich
Grilled Chicken Breasts (Barbecue or Lemon Pepper)
Corn on the Cob and Baked Beans

Accompaniments

Appropriate Condiments, Tray of Tomato, Onions,
Crisp Lettuce, Fresh Baked Rolls and Breads

Chefs Choice Dessert

Coffee Decafinated Coffee Ice Tea & Soda





Good Morning!

35- person Minimum 25 guests

Based on a two hours

Fresh Florida Orange Juice
Seasonal and Tropical Fruit Display
Select Assorted Breakfast Bakeries
House Baked Bran and Fruit Muffins
Hearth Baked Bagel Assortment

Scrambled Farm Fresh Eggs
Crisp Smoked Bacon
Savory Breakfast Sausage
Golden Hashed Brown Potatoes
Fresh Brewed Gourmet Coffee, Decaffeinated

Enhancements

The Chef's Omelet Station 10- person

Hand Tossed Omelet's, Fresh Ingredients:
Diced Fresh Tomato, Sweet Bell Peppers,
Sliced Mushrooms, Fresh Spinach, Red Onion,
Diced Virginia Ham, Bacon, Savory Sausage,
Cheddar Cheese, Swiss Cheese

Chef Attendant fee 100-

Belgium Waffle Station 8- person

Sliced and Whole Seasonal Berries
Whipped Chantilly Cream
Warm Vermont Maple Syrup
Chef Attendant fee 100-

Smoked Salmon Platter 8- person

Capers, Red Onion, Egg Whites, Egg Yolk,
Preserves, Cream Cheese and Butter

**Bartender Attendant fee 100-
Based on One Hour of Service**

Build your own Bloody Mary's 12- person

New Amsterdam Vodka, Blood Mary Mix,
Green Pepper, Celery, Asparagus,
Carrots, Olives, Tomato, Tabasco,
Worcestershire, Pepper

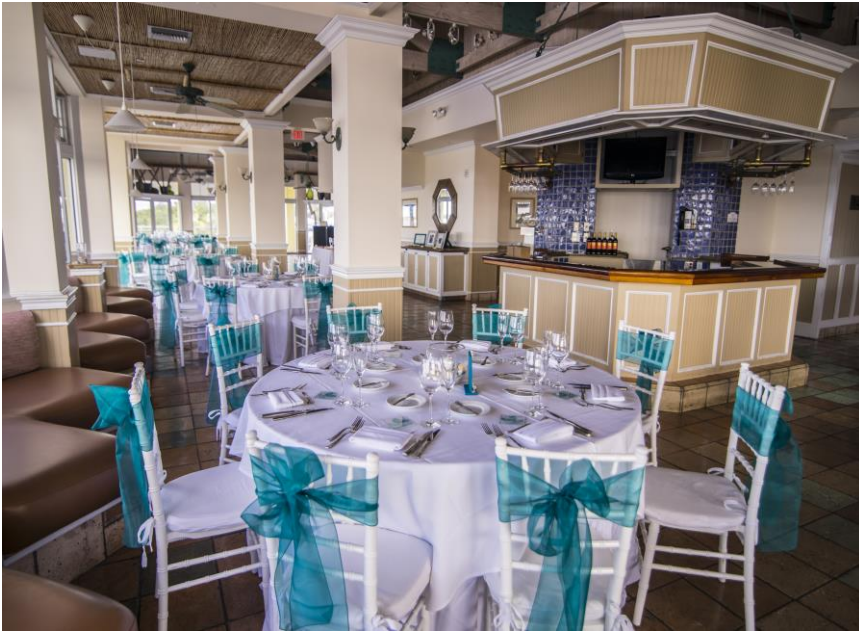
The Champagne Bar 12- person

Bellini's and Mimosas











Client Information

Key Largo Marriott suggests hiring a Wedding Planner for the day of your wedding to ensure that all personal details are handled.

Site Fee

Ceremony Site fees will include the setup of our white outdoor chairs, setup of our banquet tables, banquet chairs, basic white linens plateware, glassware and flatware

Food and Beverage Minimums

The Key Largo Marriott Bay Resort offers the most premier wedding location in the Florida Keys. Food and Beverage minimums, represent the “minimum” financial requirement we will propose to you according to your date and time of year. **Food and Beverage minimums do not include the site fees or rental items and are subject to 22% taxable service charge and a 7.5% Florida Sales Tax.**

Confirmation of Space

Deposits are based on the hotel space reserved and are non refundable. Your event space will be held on a definite basis upon receipt of your **first deposit (\$3,000) and signed Event Agreement.** Other Deposit will be determined by the Catering Team and be clearly stated in the Catering Contract. The estimated final balance for your event, based on the actual food and beverage selections and all related costs is required 5 business days prior to your event. All Checks must be sent to corporate office 14 days prior to Event.

Your Catering Manager will provide:

- ~Provide you and your fiancé with personalized tour of the Venue
- ~Execute all contractual agreements between you and the Resort
- ~Act as your primary hotel contact, available to answer all of your questions and communicate with other departments to ensure a seamless event
- ~Provide you an outline of your financial commitments and prepayment schedule
- ~Detail your Banquet Event orders outlying your entire event
- ~Create a floor plan of your functions space, in order for you to provide specific seating arrangements
- ~Act as a menu consultant for all food and beverage selections to create your Dream Menu

Review your Banquet Checks for accuracy prior to the completion of your final payment
Communicate all setup requirements of the ceremony and reception spaces, food preparation and other hotel operations to appropriate departments for execution.

Weather Policy on Outdoor Functions

Key Largo Marriott Bay Resort reserves the right to make the final decision to relocate an outdoor function to the designated indoor backup area reserved by the client if weather conditions are expected in the vicinity that may adversely affect the ability to properly service the function and/or endanger the safety of guests and staff members. The decision will be made no less the 4 hours prior to the scheduled start time of the event.

Noise Ordinance

The Key Largo Marriott Resort abides by the city of Key Largo Noise ordinance. This requires that all noise including, but not limited to all forms of music and events ceases by 10:00pm for outdoor functions and 1:00am for indoor functions.

Extending your Event

If you extend your function the evening of the event past the contract time on your Banquet Event order a \$500 additional site fee will be applicable as well as any additional bar charges and added to your final bill. If you decide to add time to your event prior to the date there will not be a site fee, only applicable bar charges.

Vendor and Children's Meals

We are happy to provide a discounted rate for our vendors and children attending your wedding. Children's meals are \$35.00 per child plus service charges and tax and include a Fruit cup, Chicken Finger and French Fries. Vendor meals will be provided at \$45.00 per person subject to service charge and tax. And will be our Chef's choice of an entrée with unlimited soft drinks.

Welcome Bags and Amenities

Any gifts, welcome bags or amenities received by the front desk for guests of the wedding party are subject to \$3.00 service charge per room. Welcome bags can be handed out at the Front desk at no charge.

Guarantee and Plated Dinner Selections The final attendance for Events and final meal counts for plated diners must be received no later than (5) business days prior to your function. This number will be considered your guarantee, not subject to reduction. For plated dinners, each entrée selection must be clearly identified on the placecard and an entrée breakdown with the floor plan per table.

Menu Tasting

We are happy to provide a menu tasting for the bride and groom after the event has become definite with our Resort. We require that you have your complete menu selected and recommend a tasting no sooner than 90 days. The tasting must be booked with the Catering Department a minimum of 30 days in advance and dates are based on the availability of the catering and culinary teams. Menus are subject to availability. If buffet or station menu is being served, the items provided at the menu tasting will be a sampling of what will be service at the actual wedding reception. Not all Buffet items can be recreated in a tasting setting. We will provide a tasting up to Four at no charge.

Florida Marriage License Requirements

Couples wishing to be married in Florida must obtain a license at any County Clerk's Office within the State. NO blood test is required. A waiting period of three days applies to Florida resident, but no waiting period is required for out of state guests. Proper identification is necessary, such as a valid driver's license with photograph, or a passport. Copies of applicable divorce decrees are required. Both bride and groom must be present to obtain the license. The Fee for the Marriage License is \$93.50. Hours and Monday through Friday 8:30am to 4:30pm, excluding holidays. The license will be issued immediately and must be used within 60 days. Information may be obtained from the Monroe County Clerk's Office on Plantation Key at 305-852-7145 or at the County's website at <https://gov.propertyinfo.com/fl-monroe/other/MarriageLic.html>



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www.marriottkeylargo.com