



JW MARRIOTT

MIAMI

PROPOSAL

JW MARRIOTT WEDDING PROPOSAL
CEREMONY
COCKTAIL RECEPTION
DINNER AND DANCE

1109 Brickell Avenue, Miami, FL 33131

Tel.: (305) 329 3500

<http://www.marriott.com/miajw>



ORCHID PACKAGE

Four Hour Open Bar Service- Call Brands

1800 Silver Tequila, Absolut 80 Vodka , Bacardi Superior Rum, Seagram's Vodka
Captain Morgan Original Spiced Rum , Jack Daniels Tennessee Whiskey, Courvoisier Vs , Johnnie
Walker Red Label Scotch, Maker's Mark Bourbon, Tanqueray Gin , House Red, White, And Sparkling
Wine, Imported & Domestic Beers, Soft Drinks & Mixers

Champagne Toast

Wine Service with Dinner

One Hour Welcome Reception Featuring

A Selection of Four Butler Passed Hors D'oeuvres

Dinner Reception

3 Course Plated Dinner OR Buffet

Designer Buttercream Wedding Cake

Coffee & Tea Service

\$175++ per person

(\$236.53 per person, inclusive of 24% service charge & 9% sales tax)

COMPLIMENTARY CONCESSIONS

Signature Welcome Drink

Complimentary Luxurious Suite for the Bride & Groom on the Wedding Night

Complimentary additional meeting room for vendors/storage

Champagne & Chocolate Covered Strawberries Amenity

Breakfast in Bed as Newlyweds

All Ballroom rental fees

White Cotton Linens & Napkins, Votive Candles (3 per Table)

Dance Floor & Band Staging

Rounds or King Guest Tables with Banquet Chairs

Exclusive use of LED Wall in welcome area.

Complimentary Menu Tasting for 4 Guests for Plated Dinners

Marriott Bonvoy Points up to 100,000 points

SIGNATURE ORCHID PACKAGE

Five Hour Open Bar Service- Premium Brands

Patron Silver, Grey Goose , Bacardi Superior Rum, Mt. Gay Eclipse Gold Bombay Sapphire, Johnnie Walker Black Label , Knob Creek, Jack Daniel's Crown Royal, Hennessy Privilege VSOP, House Red, White, and Sparkling Wine, Imported & Domestic Beers

Champagne Toast

Wine Service with Dinner

One Hour Welcome Reception Featuring

A Selection of Four Butler Passed Hors d' oeuvres

Culinary Signature Display Station

Dinner Reception

3 Course Plated Dinner OR Buffet

Designer Fondant Wedding Cake

Coffee & Tea Service

\$205++ per person

(\$277.07 per person, inclusive of 24% service charge & 9% sales tax)

COMPLIMENTARY CONCESSIONS

Signature Welcome Drink

Complimentary Luxurious Suite for the Bride & Groom on the Wedding Night

Complimentary additional meeting room for vendors/storage

Champagne & Chocolate Covered Strawberries Amenity

Breakfast in Bed as Newlyweds

All Ballroom rental fees

White Cotton Linens & Napkins, Votive Candles (3 per Table)

Dance Floor & Band Staging

Rounds or King Guest Tables with Banquet Chairs

Exclusive use of LED Wall in welcome area.

Complimentary Menu Tasting for 4 Guests for Plated Dinners

Marriott Bonvoy Points up to 100,000 points

HORS D'OEUVRES

Cold

Smoked Salmon Crepe with Herbed Cheese
Crostini with Pesto, Roasted Tomato and Prosciutto
Crostini with Goat Cheese, Pancetta and Fresh Basil
Crostini with Strawberry Jalapeno Marmalade, Shaved Lobster
Toasted Brioche with Foie Gras Mousse and Blueberry Shallot Marmalade
Tomato Mozzarella Skewer with Fresh Basil and Pesto Oil
Grilled Vegetable Skewer with Balsamic Glaze
Grilled Chorizo and Manchego Cheese Skewer
Modern Shrimp Cocktail Skewer
Tomato and Avocado Ceviche with Shrimp
Miami Style Ceviche

Hot

Deviled Mini Potatoes Coconut Shrimp with Sweet Chili Sauce
Thai Grilled Chicken, Beef, or Shrimp Skewer with Sweet Soy Glaze (select one)
Mini Chicken OR Beef Empanada (select one)
Shrimp Spring Rolls
Stuffed Mushrooms with Spinach, Mushrooms, Onions
Artichoke Hearts stuffed with Goat Cheese Mousse
Bacon Wrapped Dates Stuffed with Soft Cheese
Bacon Wrapped Scallops
Brie with Sweet Pears and Toasted Almonds Fig and Mascarpone in Phyllo
Roasted Garden Vegetable Puffs
House Made Conch Fritters with Creole Sauce
Miami Style Crab Cakes with Mango and Cilantro

Signature Display Station

Cheese & Cured Meat Display
Traditional Tapas Display
Vegetables Display
JW Sushi and Sashimi Display
Asian Display
Desserts Station

DINNER

Salads & Staters *(select 1)*

- JW House Salad with Organic Baby Greens, Dried Papaya, Toasted Almonds, Tear Drop Tomatoes and Citrus Vinaigrette
- Romaine Spears with Shaved Parmesan, White Anchovies and Baguette, Crostini House Made Caesar
- Brickell Chopped Salad with Varied Lettuces, Roasted Hazelnuts, Grilled Shrimp, Red Olives, Cucumbers, Olive Oil Croutons, Sweet Red Pepper Vinaigrette
- Local Tuna Tartare, Palmetto Lychees, Green Onion, Jalapeno, Florida Tomato, Ginger Vinaigrette
- Slow Cooked Pork Belly, Cherries, Bleu Sunshine
- Miami Style Ceviche, Swordfish, Red Onion, Lime, Garlic, Peppers
- Butternut Squash Ravioli, Port Poached Pears, Brie and Parmesan Cream
- Beef Negamaki Glazed with Sweet Soy, Asparagus, Carrot, Onion, Red Pepper served with Sesame Rice
- Local Crab Timbale served with Local Avocado, Coconut, Candied Brazil Nut, Baby Spinach

Entrées

Chicken:

- Roasted Airline Chicken Breast served with Seasoned Hash Brown, and Fresh Corn Salsa
- Roasted Free Range Chicken with Mushrooms & Caramelized Pearl Onion served with Baked Boursin Potato Soufflé and Seasoned Baby Vegetables
- Roasted Free Range Chicken with Pineapple Jasmine Rice and Sautéed Haricot Vert

Fish:

- Grilled Chinook Salmon with Black Lentil Yukon Potato Ragout, Baby Zucchini and Roasted Cherry Tomato with Lemon Butter Sauce
- Grilled Sword Fish Steak with Spinach Puree, Pickled Onion , Tri Colored Carrots and Mango Relish

Beef:

- Slow Braised Short Ribs With Roasted Cauliflower, Tomato , Fava Beans, Diced Fingerling Potatoes
- Colorado Lamb Loin With A Roasted Campari Tomato, White Polenta, Blueberry Gastrique
- Roasted Creek Stone Farms Filet, Roasted Garlic Potatoes, Seasonal Vegetables (+\$12++ per person)

Dessert

Designer Buttercream Cake

Guest Choice of Entrée: You may select up to (2) entrees (plus a silent vegetarian option) with a guarantee of each selection 1 week prior to the event. Entrée cards are required for servers to determine each guests' selection. **\$7 per person**

Kids Under 12: Chicken Parmesan, French Fries and Soft Drinks **\$30.00++**

BUFFET

Soup (*Select One*)

Chicken Tortilla Soup

Minestrone Soup

Italian Potato Soup with Pancetta

Hearty Vegetable Soup

Caribbean Chicken Noodle Soup

Pumpkin and Summer Squash Soup

Salads (*Select Three*)

Wedge Salad with Blue Cheese Vinaigrette and Fresh Tomatoes

Caprese Salad with a Balsamic Glaze and Sweet Basil

Tossed Salad with Gorgonzola Cheese, Tomatoes, Pancetta and a Fresh Herb Vinaigrette

Arugula Salad with Prosciutto, Figs and Walnuts, Raspberry Vinaigrette

Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons, and White Anchovies

Quinoa with Arugula, Avocado, Green Tomato, Red Onion, Lump Crab

Cavatapi Pasta Salad with Grilled Eggplant and Zucchini, Vidalia Onion

Spinach Salad with Dried Cranberries, Goat Cheese, and Walnuts

Entrée (*Select Four*)

Roasted Chicken with Porcini Mushrooms and Caramelized Pearl Onions

Chicken Saltimbocca in Barolo Sauce

Coconut and Lemongrass Red Snapper Wrapped in Banana Leaf

Pan-seared Branzino with Tuscan Butter Sauce

Pan Seared Grouper with Mango Salsa

Slow Braised Boneless Short Ribs and Pan Gravy

Smoked Brisket with Peppercorn Demi

Grilled Skirt Steak with Chimichurri Sauce

Marinated Pork Loin Served with a Mango and Papaya Relish

Veal Scallopine Alla Marsala

Spice Roasted Gulf Shrimp

Sides (*Select Three*)

Grilled or Steamed Seasonal Vegetables

Steamed Jasmine Rice

Basil and Thyme Risotto

Herb and Roasted Garlic

Baked Fingerling Potatoes

Baked Macaroni and Cheese

Maduros (Fried Sweet Plantains)

Potato and Cheddar Casserole

Roasted Brussels Sprouts Tossed in Sweet Soy Garlic Sauce

ENHANCEMENTS

Cost to Extend the Bar **\$15.00++** Taxes and Service Charge per person

Additional Hours of event without bar: **\$920.00++** per hour

Cost to Upgrade Vodka or Whiskey or Tequila Only **\$6.00++** Taxes and Service Charge per person

Add Action Stations *(+\$25++ per person)*

Pasta Bar

Gnocchi Bar

Argentina Station

Mexico Station

Spain Station

Cuba Station

Vegetables Display

Carving station

***Chef Attendant Required \$150 Each (1 Per Every 75 Guests)*

**Based On Two Hours of Service*

Dessert Stations *(+\$18++ per person)*

Cuban Coffee Station

Brownies and Ice Cream

Cupcakes

JW Ice Cream Shop

Fresh Doughnuts

ADDITIONAL FEES

Confetti Cleaning Fee: \$600+ taxes and Service charge if needed.

Alarm Fee (Haze, Fog, Lasers or Cold Pyro) \$3,000 flat rate for up to 6 hours if needed.

Encore Rigging services if needed.

Vendor Meals: Boxed Lunch **\$28.00**/Hot Meal **\$50.00++**

Band or DJ Power Drop (Price TBD by Encore)

SERVICE CHARGE & TAX

All Prices are Subject to 24% Service Charge and 9% Applicable Sales Tax

PARKING FEES

Valet Parking- Special price of \$23++ per car for Events.

Overnight Valet Parking- \$44.69++ per car.

DÉCOR

Special price available for:

Chiavari Chairs with Cushion

Specialty Colored Linens & Napkins for Round Guests Tables

Elegant Glass Charger Selection

Delivery Fee applies.

Guest Room Rates for Friends and Family

We will offer Special Rates for your guests,

please contact 305-329-3505 or csomialeads@mdmusa.com

Ceremony Fee

1/3rd of Ballroom: **\$1,100.00+**

Pool Deck: **\$1,100.00+**

EVENT SPACE

Grand Ballroom

Specifications

L x W x H: 87' x 115' x 16'

SQ FT: 10,005

Max Capacity: 400

F&B Minimum \$20,000

Please keep in mind ballroom can be divided.

F&B minimum can be negotiated.



Pool Deck

Specifications

SQ FT: 4,500

Max Capacity: 400 Reception



Prepared by
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