

events by Marriott



breakfast



breaks



lunch



dinner



beverage



healthy

technology

info

crafted for you

Marco Island Marriott Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

www.marcoislandmarriott.com

breakfast

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

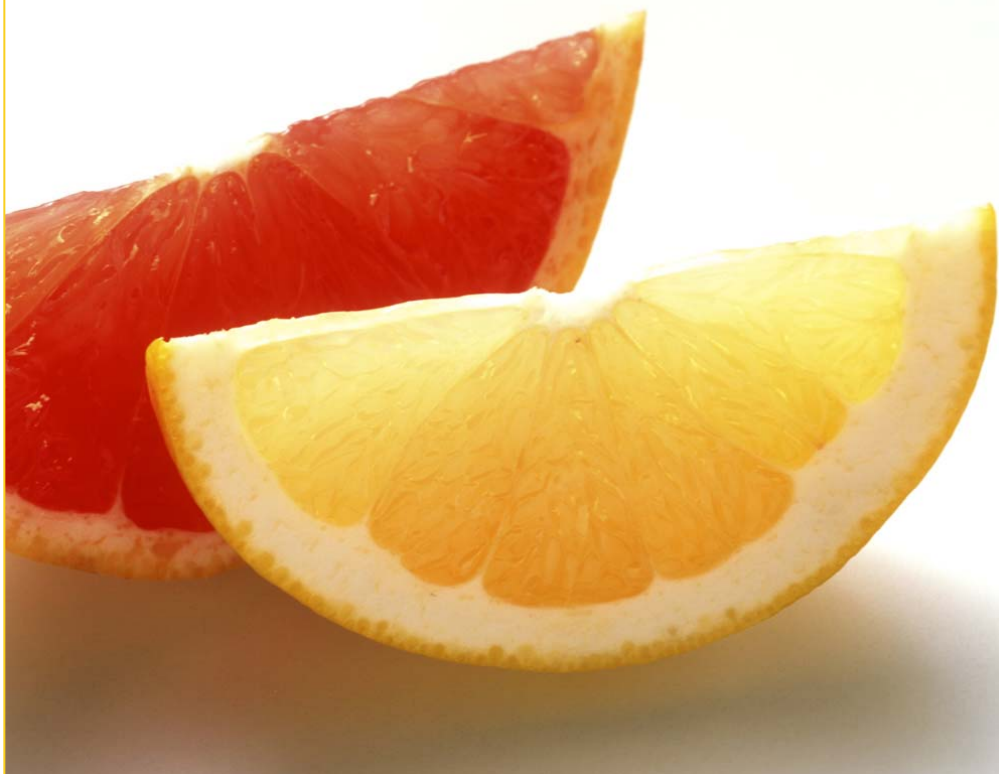
[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#)



SEASON

[cereals](#)
[juices](#)
[coffee](#)
[teas](#)
[pastries](#)
[milk](#)
[yogurt](#)
[eggs](#)

> plated > buffet



continental breakfast

deluxe | \$22

Freshly baked muffins, pastries, breads, croissants

Fresh baked bagels with condiments

Sliced seasonal fruit and berries

Coffee and tea service

Fresh orange and grapefruit juice

enhancements | \$4 each

Boars Head ham and swiss cheese croissant

Egg, sausage and jalapeno cheese burrito

Sausage, american cheese and egg biscuit

Scrambled egg, canadian bacon and cheddar on english muffin

Oatmeal with toppings

Fruit smoothies*

*Attendant fee \$100

full seating continental breakfast

deluxe | \$25

> plated > buffet



full seating continental breakfast

executive | \$29

continental breakfast

executive | \$26

Freshly baked muffins, pastries, breads, croissants

Fresh baked bagel with condiments

Seasonal fruit and berries

Fresh orange, grapefruit, apple and cranberry juices

Assorted cold cereals

House-made granola parfait

Assorted fruit yogurts

Coffee and tea service

enhancement stations | \$9

Omelet*

Waffles with fruit toppings*

Fruit crepe*

Crunchy french toast*

Banana oatmeal brulee

*Chef fee \$100

Marco Island Marriott Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

239-394-2511 | www.marcoislandmarriott.com

events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet



continental breakfast

boxed | \$19

Fresh baked croissant

Banana

Fruit cup

Fresh juice container

Coffee and tea service to go station

enhancements | \$4

Cold ham and swiss cheese croissant

Warm sausage and egg biscuit

Cold cereal with milk

> plated > buffet



breakfast

deluxe | plated | \$26

Scrambled eggs

Choice of two: ham, bacon or sausage

Breakfast potatoes

Freshly baked breads basket

Table platter of seasonal fruits

Fresh orange juice

Coffee and tea service

executive | plated | \$28

Floribbean benedict: poached egg, crabmeat, asparagus and hollandaise

Breakfast potatoes

Table platter of seasonal fruits

Fresh orange juice

Coffee and tea service

(limit to 150 guests)

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet

breakfast

buffet | \$33

Assorted fruit juices

Scrambled eggs

Breakfast potatoes

Choice of two: ham, bacon or sausage

Freshly baked breakfast breads

Muffins, pastries, croissants, bagels

Fresh seasonal fruits

Dannon fruit yogurts

Assorted cereals

House-made granola parfait

Coffee and tea service

enhancements | \$4

Oatmeal with toppings

Carved baked ham*

enhancements | \$8

Eggs Benedict with champagne hollandaise

Smoked salmon presentation

Mimosas*

Bloody Mary's*

enhancement stations | \$9

Omelets*

Waffles with fruit toppings*

Fruit crepes*

Crunchy french toast*

*Chef or attendant fee \$100



Marco Island Marriott Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

239-394-2511 | www.marcoislandmarriott.com

events by Marriott

breaks

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info



DELIGHT

- muffins
- candy
- nuts
- popcorn
- pretzels
- beverages
- Ice cream
- chocolate

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

beverages

Gevalia coffee	\$70 per gallon
Assorted specialty teas service	\$70 per gallon
Decaffeinated Gevalia coffee	\$70 per gallon
Orange, grapefruit, tomato juice	\$60 per gallon
Pepsi-Cola soft drinks	\$4 each
Mineral water	\$4 each
Sparkling Perrier water	\$5 each
Arizona iced tea	\$5 each
Elements specialty drinks	\$5 each
Bottled juices	\$5 each
Gatorade	\$5 each
Lemonade	\$60 per gallon
Fruit punch	\$60 per gallon
Fresh brewed iced tea	\$60 per gallon
Fruit smoothies*	\$4 each
Hot chocolate	\$60 per gallon

*Attendant fee \$100



breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

snacks

Breakfast pastries	\$48 per dozen
Bagels	\$48 per dozen
Assorted muffins	\$48 per dozen
Assorted donuts	\$48 per dozen
Giant cookies	\$42 per dozen
Pecan bars	\$36 per dozen
Sticky pecan buns	\$48 per dozen
Coffee cake slices	\$48 per dozen
Cheesecake brownies	\$42 per dozen
Key Lime bars	\$42 per dozen
Power bars	\$4 each
Granola bars	\$4 each
Whole fruit	\$3 each
Seasonal fruit with dipping sauce	\$6 per person
Cheese display with crackers	\$6 per person
Vegetable garden	\$6 per person



breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

breaks

bakery basket | \$14

Choice of two:

- Whole fruit
- Bagels
- Pastries
- Muffins
- Giant cookies
- Granola & Power bars
- Sticky pecan buns
- Coffee cake slices

Coffee and tea service

*Attendant fee \$100



sunshine break | \$15

- Orange cookies
- Sliced Oranges
- Orange pound cake
- Orange juice and lemonade
- Orange pineapple smoothie*
- Pepsi-Cola soft drinks
- Mineral water

fit for you | \$16

- Spring gazpacho
- Vegetable garden
- Fruit kabobs with yogurt sauce
- Tortilla chips with salsa
- Bottled juices
- Mineral water

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon



fun treats

Pretzel bag	\$3 each
Warm soft pretzels with dijon	\$5 each
Candy bars	\$4 each
Popcorn**	\$3 per person
House-made twinkies	\$42 per dozen
Cheesecake brownies	\$48 per dozen
Key lime bars	\$42 per dozen
Potato chips bag with	\$4
with onion dip	\$5 each
Sno-cones*	\$5 each
Chocolate or vanilla milkshakes*	\$5 each
Candy jars	\$3 per person
Ice cream bars & fruit bars	\$5 each
Mixed nuts	\$3 per person
Tortilla chips with salsa	\$5 per person

*Attendant fee \$100

**Attendant fee and cart \$175

beverages

Pepsi Cola soft drinks	\$4 each
Mineral water	\$4 each
Sparkling Perrier water	\$5 each
Arizona iced tea	\$5 each
Elements specialty drinks	\$5 each
Gevalia coffee service	\$70 per gallon
Assorted specialty teas service	\$70 per gallon

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info



> am - morning > pm - afternoon

breaks

sweet shoppe | \$15

Choice of two:

Giant cookies

Twinkies

Brownies

Power & Granola bars

Seasonal fruit

Warm pretzels

Nestle ice cream

Dole fruit bars

Candy bars

Pepsi Cola soft drinks

Mineral water

ice cream* | \$16

Chocolate, strawberry and hot fudge sauces

Bananas, cherries, crushed pineapple

Fresh whipped cream, chopped nuts, sprinkles

Haagan Dazs vanilla and chocolate ice cream

Waffle cones

Mineral water Pepsi Cola soft drinks *Attendant fee *100

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info



> am - morning > pm - afternoon

breaks

fountains of chocolate | \$16

White & dark chocolate fountains

Sliced strawberries

Pound cake

Marshmallows

Bananas

Jumbo cookies

Pepsi Cola soft drinks

Mineral water

(indoors only)

sports time | \$16

Fresh popped popcorn with cart*

Root beer floats*

Tortilla chips with nacho cheese

Soft pretzels with dijon

Candy bars

Cracker Jacks

Pepsi Cola soft drinks

Mineral water

**Attendant fee and cart \$175

*Attendant fee \$100

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

> am - morning

> pm - afternoon

REVIVE SPA breaks

trim and slim | \$17

Fruit smoothie*:

Fresh orange and lime juice with low fat yogurt, fresh strawberries and bananas

Protein high energy bars

Fresh fruit with yogurt dipping sauce

House-made granola parfaits

Coffee and hot tea service

Mineral and spring water

jump start | \$17

Fruit smoothie*:

Fresh pineapple and orange juice with low fat yogurt and fresh bananas

Protein high energy bars

Fresh fruit with yogurt dipping sauce

House-made granola parfaits

Coffee and hot tea service

Mineral and spring water

*Attendant fee \$100



ENHANCEMENTS from our Spa

Chair Massage Therapist \$100 for 25 minutes

De-Stress & Re-Energize with a 15 minute stretching session
\$100

lunch

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



ESSENCE

salads

chicken

fish

beef

pasta

desserts

beverages

sandwiches

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

[> plated](#) [> buffet](#) [> box](#)



lunch cold plates

deluxe | \$33

Southern cobb salad

One-half rotisserie chicken cashew salad wrap &

One-half bay shrimp salad wrap

executive | \$36

Chicken caesar salad

Sliced char-grilled sirloin & sliced chicken roulades

Lunch cold plates include:

Iced tea, coffee and hot tea service

Fresh baked bread service

Choice of dessert

dessert choices

Key lime pie

Lemon cheesecake with raspberry sauce

Carrot cake

Fruit torte

Fresh berries and cream

Chocolate ganache cheesecake

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box



lunch hot plates

starters I choose one

House salad

Caesar salad

Soup of the day

deluxe | \$35

Pan seared organic chicken

Mango-stuffed chicken roulade

Miso glazed salmon

executive | \$39

Petit filet of beef

Snapper provencale

Lunch hot plates include:

Choice of starter

Iced tea, coffee and hot tea service

Fresh baked bread service

Choice of dessert

dessert I choose one

Key lime pie

Carrot cake

Fresh berries and cream

Lemon cheesecake with raspberry sauce

Fruit torte

Chocolate ganache cheesecake

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

lunch buffets

deli | \$38

Soup of the day

Cole slaw

Mediterranean pasta salad

Red leaf lettuce with mustard vinaigrette

Jarlsberg, cheddar and swiss cheese

Roast beef

Whole breast of turkey

Maple glazed ham

Dill pickle slices, vine-ripened tomatoes

Marinated olives, pepperoncini peppers

Sliced red onion

Gourmet potato chips

Pita, multi grain and pretzel bread

Whole fresh fruit

Key lime bars, cheesecake squares

Iced tea, coffee and hot tea service

enhancements

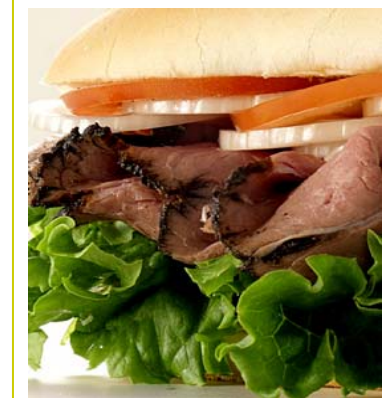
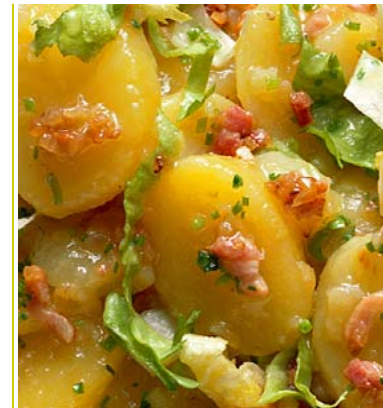
Pepsi Cola soft drinks \$4

Mineral water \$4

Sparkling Perrier water \$5

Arizona iced tea \$5

Elements specialty drinks \$5



breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box

lunch buffets

cookout | \$38

Fresh tomatoes and red onions

Romaine and herb vinaigrette

Cole slaw

Broccoli salad with cashews

Oven roasted potato salad with smoked bacon and scallions

Grilled hamburgers and cheeseburgers*

Hebrew National All beef hot dogs

Grilled chicken breast

Italian Sausage

Kaiser rolls and french breads

Gourmet potato chips

Nestle ice cream and dole fruit bars

Red watermelon with mint

Iced Tea, coffee and hot tea service

enhancements

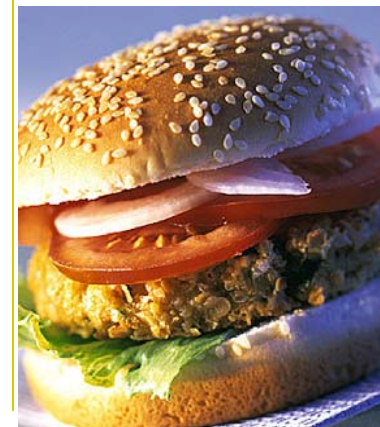
Pepsi Cola soft drinks \$4

Mineral water \$4

Sparkling Perrier water \$5

Domestic beer \$6

Imported beer \$7



breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box



lunch buffets

italian | \$38

Mixed greens with romaine, arugula, radicchio with toasted pine nuts and basil vinaigrette

Vine-ripened tomatoes, mozzarella, basil and aged balsamic vinegar

Roasted crimini mushrooms and peppers

Penne with asparagus, sun-dried tomatoes and pesto

Chicken marsala

Snapper provencale

Freshly baked artesian breads

Rosemary foccacia

Amaretto cookies

Cappuccino brownies

Cannoli

Iced Tea, coffee and hot tea service

enhancements

Pepsi Cola soft drinks \$4

Mineral water \$4

Sparkling Perrier water \$5

Sangria \$7

Chardonnay \$8

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



lunch buffets

santa fe | \$38

Chicken tortilla soup

Julienne of jicama, chayote, red pepper and mixed greens with cilantro vinaigrette

Corn, beans and peppers with salsa

Spicy chicken with onions and peppers

Marinated beef and peppers

Cornmeal encrusted snapper vera cruz

Soft flour tortillas

Refried beans with toasted monterey cheese

Spanish rice

Tri-color corn tortilla chips with fresh salsa and guacamole

Jalapeno chilies, lettuce, tomatoes, onions, sour cream

Fresh tropical fruits

Flourless chocolate cake with cherry sauce

Mango mousse

Churro's

enhancements

Pepsi Cola soft drinks \$4

Mineral water \$4

Sparkling Perrier water \$5

Dos Equis \$7

Corona with lime \$7

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

lunch buffets

caesar's | \$40

Tomato florentine soup

Chilled tortellini salad

Roasted eggplant and orzo salad

Fresh romaine salad with dressing

Grilled flank steak

Marinated chicken

Garlic shrimp

Extra virgin olive oil, balsamic vinegar

Shaved parmesan

Crostini with olive tapenade or tomato basil relish

Basil focaccia, rosemary tuscan bread, semolina bread sticks

Crème brulee

Amaretto cheesecake with strawberry sauce

Fresh seasonal fruits

Iced tea, coffee and hot tea service



enhancements

Pepsi Cola soft drinks \$4

Mineral water \$4

Sparkling Perrier water \$5

Chardonnay \$8

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

lunch buffets

caribbean | \$42

Seafood chowder

Tropical fruit salad

Calamari with cilantro

Garden green salad with choice of dressings

Citrus marinated pork mojo carved*

Pan-seared chicken with lime and tequila

Macadamia encrusted grouper with coconut rum sauce

Sweet potato hash

Calypso rice

Roasted root vegetables

Sweet corn bread

Key lime brulee spoons

Pineapple upside down cake

Bacardi rum cake

Iced tea, coffee and hot tea service

*Chef fee \$100



enhancements

Pepsi Cola soft drinks \$4

Mineral water \$4

Sparkling Perrier water \$5

Domestic beer \$6

Pina coladas \$9

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



[> plated](#) [> buffet](#) [> box](#)

box lunches | \$28

choice of starter and sandwich

choice of fruit and dry snack

choice of dessert

fruit | choose one

Pear, apple or banana

dry snack | choose one

Sun chips, specialty kettle chips or pretzels

dessert | choose one

Oatmeal cookie, power bar or snackwell cookies

starters | choose one

Sweet cole slaw

Tomato and cucumber salad

Potato salad

Vegetable crudite

sandwich | choose one

Smoked turkey on french roll

Pesto mozzarella wrap

Boars Head ham and provolone on pretzel roll

Ham, salami, cheese hoagie

Chicken caesar wrap

enhancements

Pepsi Cola soft drinks \$4

Mineral water \$4

Sparkling Perrier water \$5

Domestic beer \$6

Marco Island Marriott Resort, Golf Club & Spa
400 South Collier Boulevard | Marco Island | Florida 34145
239-394-2511 | www.marcoislandmarriott.com

events by Marriott

reception

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



ESSENCE

- risotto
- shrimp
- lobster
- oysters
- crostini
- snapper
- vegetables
- cheese

[>hors d'oeuvre](#) > [station](#) > [themed](#)



hors d'oeuvres

cold and hot | \$4 each

Prosciutto and melon

Vegetable spring roll with plum sauce

Buffalo wings with bleu cheese

Quiche lorraine

Portabella puffs

Vegetable quesadillas with salsa

Smoked chicken quesadillas with salsa

Bruschetta with pesto and red peppers

Baby red potatoes with sour cream and chives

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

[>hors d'oeuvre](#) [> station](#) [> themed](#)



hors d'oeuvres

cold and hot | \$4.50 each

Carpaccio and asparagus

Conch fritters with key lime dipping sauce

Beef satay

Vegetable pot stickers with oriental dipping sauce

Chicken satay

Salmon and peppered cream cheese toast points

Mozzarella crostini, pesto, sundried tomatoes

Coconut chicken with mango sauce

cold and hot | \$4.75 each

Crab cakes with key lime aioli

Scallops in bacon

Sweet and sour chicken sesame

Mushroom caps of crabmeat

Marinated shrimp and dill tarts



[>hors d'oeuvre](#) [> station](#) [> themed](#)

hors d'oeuvres

cold and hot | \$5 each

Jumbo shrimp with cocktail sauce and lemons

Oysters rockefeller

Coconut shrimp with banana chipotle

Miniature beef wellingtons

Artichokes and gorgonzola in phyllo

Bay shrimp and dill

Salmon mousse with red onion and caper

spoons | \$6 each

Seared scallop with garlic aioli

Tuna tartar

Lollipop lamb chops

Coconut lobster tails

Cucumber and blackened shrimp

Seared tuna with wasabi cream

Basil and garlic rubbed carpaccio

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

>hors d'oeuvre > station > themed

dry snacks | \$5 each item

Potato chips with onion dip

Tortilla chips with salsa and guacamole

Mixed nuts and pretzels

displays | \$6 each item

Vegetable garden

Domestic cheeses and crackers

Seasonal fruits



carving stations * | \$8 each item

Golden roasted turkey with tarragon mayonnaise

Honey glazed ham and sweet potato biscuits

Whole fried snapper

carving stations * | \$12 each item

Herb encrusted strip loin

Organic pork loin

carving stations* | \$16 each item

Roasted tenderloin with a cabernet demi glace

Rosemary and dijon crusted rack of lamb

*Chef fee \$100

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

[>hors d'oeuvre](#) [> station](#) [> themed](#)

action stations* | \$13 each item

Dim sum

Risotto

Tortellini and farfalle with pesto cream and carbonara



action stations* | \$18 each item

Shrimp scampi

Hawaiian ahi tuna with wasabi and soy

wood oven pizza | \$15 each

Barbecued chicken

Tomato and fresh basil

Portabella and sausage

self-serve stations | \$12 each item

Caesar with grilled shrimp

Quesadillas

Antipasto

Mixed greens

Taco bar

dessert stations | \$9 each item

Chocolate waffles*

Bananas foster*

Chocolate fountains (indoors only)

*Chef fee \$100

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



[>hors d'oeuvre](#) [> station](#) [> themed](#)

marco* | \$55

Mushroom caps of crabmeat

Smoked chicken quesadillas

Carpaccio and asparagus

Mozzarella crostini

Beef Satay

Vegetable spring rolls

sunset* | \$58

Sea scallops in bacon

Coconut lobster tails

Beef mignonettes

Lollipop lamb chops

Sweet and sour chicken sesame

Proscuitto and melon

islands* | \$65

Lobster tails

Crab claws

Garlic clams

Jumbo shrimp

Mussels

Domestic cheeses and crackers

*(based on 10 pieces per person)

>hors d'oeuvre > station > themed

sail the seas | a cruise reception | \$75

- Tri-Color chips with fresh salsa
- Imported cheeses and crackers
- Sugar snap peas and baby carrots with roquefort dill dip
- Jumbo shrimp with jack daniels cocktail sauce
- Chilled roast tenderloin of beef with herb coating
- Sliced chicken roulade
- Selection of miniature rolls
- Cold oriental noodle salad
- Onion, tomato and cucumber salad
- Pecan and key lime tarts
- (all food served chilled)

a nightcap | a dessert reception | \$24

- Almond cake
- Strawberries romanoff
- Miniature éclairs and napoleons
- New York cheesecake
- Chocolate truffles
- Grapes, cheeses and crackers
- Coffee and hot tea service



Marco Island Marriott Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

239-394-2511 | www.marcoislandmarriott.com

events by Marriott

dinner

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



FLAVOR

[salads](#)

[salmon](#)

[poultry](#)

[soups](#)

[filet](#)

[veal](#)

[desserts](#)

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



plated dinners

starters | choose one

Wedge of iceberg and bleu cheese

Hearts of romaine and garlic caesar

Hydro bibb lettuce with orange basil vinaigrette

Lola rosa and frisee, shitake mushrooms, raspberry vinaigrette

Mixed greens with apple vinaigrette

Mesclun baby greens, candied walnuts, plum tomatoes with balsamic vinaigrette

entrees | choose one

8 ounce filet of beef \$82

Double silverado lamb chops \$82

Grilled swordfish \$74

Rack of veal \$79

Bone-In 10 ounce filet of beef \$91

Pan seared organic chicken \$62

Hawaiian sea bass \$80

Short ribs \$65

enhancements | \$5

French onion soup

Roasted corn and clam chowder

Lobster bisque

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



plated dinners

dual entrees | choose one

Rosemary organic chicken and shrimp scampi \$73

6 ounce filet of beef and hawaiian sea bass \$90

6 ounce filet of beef and wild salmon \$ 83

Lobster medallions and 6 ounce filet of beef \$94

Plated dinners include vegetables and starch, artesian breads and butter presentation, dessert, coffee and hot tea service.

enhancements | \$8

Hawaiian ahi tuna

Goat cheese fondue

Crispy calamari cocktail

Lobster and shrimp margarita

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



desserts | choose one

Chocolate espresso cake

Tiramisu

Crème brulee

Almond candy basket of berries

Key lime cheesecake

Tuscan trio of apple strudel, fruit tart and chocolate torte

Chocolate grand marnier torte

Crème caramel

Cake & shake (7 layer chocolate cake with vanilla shake)

Berries romanoff

enhancements | \$8

Bananas foster*

Cherries jubilee*

Seasonal grapes, imported cheeses, crackers and petit fours

*Chef fee \$100

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)



dinner buffets

ultimate beach bash | \$115

New england clam chowder

Caesar salad with garlic croutons

Fresh baby spinach with oranges and sweet and sour dressing

Cucumber, tomato and sweet onion with mustard vinaigrette

Grilled New York strip steak with herb butter*

Marinated grilled chicken over oven-roasted corn salsa

Fresh steamed maine lobster with drawn butter (one per person)*

Old fashioned seafood boil of peel and eat shrimps, little neck clams, andouille sausage and sea scallops in garlic broth

Corn on the cob

Boiled red potatoes

Assorted freshly baked breads

Dessert station of pina colada and peanut butter pie, apple spice cake with warm whiskey sauce and iced watermelon

Coffee, lemonade and hot tea service

*Chef fee \$100

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



dinner buffets

key west cookout | \$85

Seafood chowder

Arugula, romaine and almond caesar

Cucumber, tomato and vidalia onion with toasted cumin vinaigrette

Grilled New York strip steak with tamarind and shitake mushroom sauce and three onion relish*

Grilled chicken marinated in fresh herbs and garlic with spicy sage and pineapple mojo

Pistachio crusted grouper with leeks and coconut rum sauce

Fresh tropical vegetables

Roasted sweet potato hash

Assorted freshly baked breads

Key lime pie, bread pudding with coconut rum sauce and chocolate pecan pie

Coffee and hot tea service

*Chef fee \$100

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#)

[> buffet](#)

[> a la carte](#)

dinner buffets

[hawaiian luau](#) | \$92

Vegetarian black bean soup

Ribbon salad of carrots, cucumbers, radishes, beets, tomatoes and peppercorn dressing

Fresh baby spinach with mushrooms, orange sections and sweet and sour vinaigrette

Whole roasted pig*

Sliced pork organic rack

Hawaiian sea bass

Grilled rib eyes*

Stir-fried vegetables

Fried plantains

Hawaiian bread

Macadamia nut pie

Coconut pudding

Pineapple cake with warm ginger-pineapple sauce

Coffee and hot tea service

*Chef fee \$100



[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)

dinner buffets

florida seafood | \$98

Bibb lettuce, pine nuts, raisins and gorgonzola with vinaigrette

Ribbon salad of carrots, cucumbers, radishes, beets, tomatoes and peppercorn dressing

Tequila marinated shrimp with scallions and chilies

Chicken criollo with fresh cilantro marinade

Fresh steamed lobster with drawn butter (one per person)*

Sautéed snapper with fresh florida orange salsa (Fit For You)

Basmati rice pilaf

Grilled fresh vegetables

Assorted freshly baked breads

Key lime pie, strawberry tarts

Pineapple cake with warm ginger-pineapple sauce

Coffee and hot tea service

*Chef fee \$100



[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

dinner buffets

[> plated](#) [> buffet](#) [> a la carte](#)

[new world](#) | \$72

Vegetarian black bean soup

Jicama, mango and watercress with pecan vinaigrette

Hearts of palm ceviche with tomatoes and red onions

Jamaican jerk chicken

Roast loin of pork with lime, garlic and oregano mojo

Plantain crusted mahi mahi with spicy red onion chutney

Saffron rice with green peas and olives

Zucchini with red onions

Baskets of cuban breads

Sweet onion flatbread

Plantain bread

Papaya-carrot cake

Double chocolate coconut cake

Pineapple rice pudding

Coffee and hot tea service



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



dinner buffets

piazza navonna | \$68

Antipasto display

Sliced tomato and mozzarella and red onion

Caesar salad with garlic croutons

Steak pizzola

Breast of chicken picatta

Sausage and ground beef lasagna

Ratatouille

Sun-dried tomato risotto

Rosemary tuscan bread

Basil focaccia

Chocolate grappa torte with frangelico sauce anglaise

Biscotti

Coffee and hot tea service

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



tableside selection plated | \$145

Lobster and shrimp margarita

Heirloom tomatoes, arugula, enoki mushrooms and asian pear with ginger-citrus vinaigrette, black truffle

tableside selection of:

10 ounce prime filet of beef with sake roasted fingerling potatoes, jumbo asparagus, buttered chanterelles

or

Hawaiian sea bass

Miso marinated with shrimp rice cakes, bok choy, oriental bbq drizzle

or

Organic chicken with teriyaki char, jasmine rice pilaf, broccolini

Freshly baked artesian breads, vermont butter

Trio of crème brulee, lechee, espresso and dahlia coconut

Coffee and hot tea service

Marco Island Marriott Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

239-394-2511 | www.marcoislandmarriott.com

events by Marriott

beverage

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



ENJOY

- [martinis](#)
- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [beer](#)
- [non-alcoholic](#)

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> bars](#) [> wines](#)



cocktails

hosted bar

Call brands	\$7 per drink
Premium brands	\$8 per drink
Domestic beer	\$6 per bottle
Imported beer	\$7 per bottle
Call house wine	\$8 per glass
Premium house wine	\$9 per glass
Soft drinks	\$4 per glass
Mineral water	\$4 per glass
Sparkling Perrier water	\$5 per glass
Cordials	\$9 per glass

cash bar

Call brands	\$8 per drink
Premium brands	\$9 per drink
Domestic beer	\$7 per bottle
Imported beer	\$8 per bottle
Call house wine	\$8 per glass
Premium house wine	\$9 per glass

Bartender fees \$100, complimentary with a \$500 minimum.

One bartender per 100 guests.

breakfast

breaks

lunch

reception

dinner

BEVERAGE

healthy

technology

info



[> bars](#) [> wines](#)

cocktails

specialty drinks

Pina coladas	\$9 per glass
Margaritas	\$9 per glass
Daiquiris	\$9 per glass
Bloody Mary's	\$8 per glass
Martini's	\$9 per glass
Mimosas	\$8 per glass

Call bar: Dewars, VO Canadian, Maker's Mark, Smirnoff, Beefeater, Bacardi

Premium bar: Chivas Regal, Crown Royal, Jack Daniels, Ketel One, Tanqueray, Captain Morgan

Domestic beer: Budweiser, Budweiser Light, Michelob Ultra

Imported beer: Corona, Heineken, Amstel Light

Non-Alcoholic beer: O'Doul's

Call house wine: Penfolds: Chardonnay, Shiraz Cabernet and Merlot, Bolla Pinot Grigio, Beringer White Zinfandel,

Premium house wine: Beringer Chardonnay, Columbia Crest Merlot, Rosemount Shiraz Cabernet, Campanile Pinot Grigio, Beringer White Zinfandel

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> bars](#) [> wines](#)



red wines

cabernet sauvignon

Clos du Bois	\$51
Grgich Hills	\$160
Robert Mondavi Coastal	\$44
Raymond Burr	\$108
Franciscan Oakville Estate	\$68
Merryvale Napa	\$73
Kendall Jackson	\$46
Cakebread	\$155
Estancia	\$48
Mount Veeder	\$91
Nickel & Nickel	\$165
Jordan	\$112
ZD	\$80
Stags Leap	\$106
Robert Mondavi	\$74
Silver Oak Special Reserve	\$200

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



[> bars](#) [> wines](#)

white wines and champagne

chardonnay

Clos du Bois	\$50
Grgich Hills	\$107
Robert Mondavi Coastal	\$44
St. Francis	\$50
Chateau St. Michelle	\$58
Jordan	\$78
Far Niente	\$127
Cakebread	\$97
Stags Leap	\$65
Chalk Hill	\$100
Kendall Jackson	\$46
Nickel & Nickel	\$100

champagne

Dom Perignon	\$265
Louis Roederer	\$350
Moet et Chandon, White Star	\$85
Moet et Chandon, Brut Rose	\$115
Perrier Jouet, Fleur de Fleur	\$225

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



[> bars](#) [> wines](#)

wines

red zinfandel

Seven Deadly Zins \$50

Murphy-Goose Snake Eyes \$82

sauvignon/fume blanc

Kendall Jackson Sauvignon Blanc \$44

Markham Sauvignon Blanc \$45

Ferrar-Carano Fume \$48

pinot noir/syrah

Stags Leap \$80

Estancia \$44

Robert Mondavi \$67

merlot

Rosemount \$44

Columbia Crest \$44

Robert Mondavi Coastal \$44

Chalk Hill \$122

Meeker \$90

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)

[> bars](#) [> wines](#)



wines

pinot grigio

Santa Margherita \$60

San Angelo \$48

port

Sandeman Reserve \$12 per glass

Taylor Fladgate 30 Year Old \$35 per glass

Sandeman Vintage \$15 per glass

cognac/brandy

Courvoisier V.S.O.P. \$12 per glass

Remy Martin V.S.O.P. \$12 per glass

Courvoisier Napoleon \$40 per glass

Grand Marnier 100 year \$32 per glass

dessert wine/sherry

Freemark Abbey Edelwein Gold \$20 per glass

Harvey's Bristol Cream \$10 per glass

healthy

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[HEALTHY](#)

[technology](#)

[info](#)

SMART

[granola](#)

[yogurt](#)

[nuts](#)

[salad](#)

[fruit](#)

[salmon](#)



breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

healthy continental breakfast

deluxe | \$25

Assortment of cereals

House-made granola parfaits

Assortment of organic yogurts

Seasonal fruit and berries

Coffee and tea service

Fresh orange and grapefruit juice



healthy continental breakfast

executive | \$29

Assortment of cereals

House-made granola parfaits

Assortment of organic yogurts

Oven fresh low carb bakery breads

Power and granola bars

Seasonal fruit and berries

Coffee and tea service

Fresh orange and grapefruit juice

healthy breakfast plated

executive | \$28

Vegetable frittata with parmesan

Asparagus and mushroom omelet

enhancements | \$4 each

Oatmeal with toppings

Fruit smoothies*

*Attendant fee \$100

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

beverages

Assorted specialty teas service	\$70 per gallon
Orange, grapefruit, tomato juice	\$60 per gallon
Pepsi-Cola soft drinks (diet and sugar free)	\$4 each
Mineral water	\$4 each
Sparkling Perrier water	\$5 each
Bottled juices	\$5 each
Gatorade	\$5 each
Lemonade	\$60 per gallon
Fruit punch (sugar free)	\$60 per gallon
Fresh brewed iced tea (decaf)	\$60 per gallon
Fruit smoothies*	\$4 each



fit for you | \$16

- Spring gazpacho
- Vegetable garden
- Fruit kabobs with yogurt sauce
- Tortilla chips with salsa
- Pepsi-Cola soft drinks
- Mineral water

snacks

Power bars	\$4 each
Granola bars	\$4 each
Whole fruit	\$3 each
Seasonal fruit with dipping sauce	\$5 per person
Cheese display with crackers	\$5 per person
Vegetable garden	\$5 per person
Assorted cereals	\$4 each
Mixed nuts	\$3 per person

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

lunch cold plates

deluxe | \$33

Chicken caesar salad

Beef and pepper salad

executive | \$35

Pan-seared organic chicken

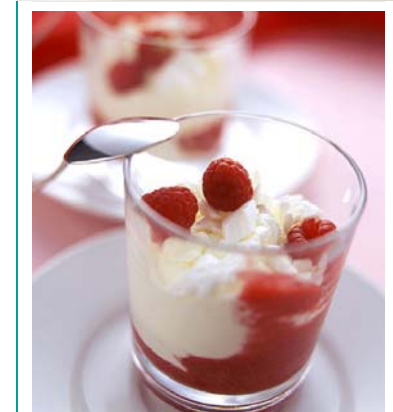
Wild salmon with fresh greens

Lunch plates include:

Iced tea, coffee and hot tea service

Fresh baked healthful bread service

Cottage cheese with fresh fruit



box lunch | \$28

Mozzarella and Pesto Wrap

Chicken caesar salad Wrap

Whole grain crackers, low fat dressing

Granola bar, whole fruit

technology

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[TECHNOLOGY](#)

[info](#)



FLAWLESS

lights
camera
action

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info

equipment

audio

Cassette player/recorder	\$65
Compact disc player	\$75
CD Recorder	\$125
Small portable sound system (2 speakers)	\$150
Large portable sound system (2 speakers)	\$250
House sound patch (per room)	\$75
BOSE Sound System	\$500
Boombox	\$35
EAW high end sound system	Request quote
Large 4 speaker sound system	\$500



breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info



LCD accessory package | \$65

Table, power, cables, and technical assistance.

projection screens

5'x5' tripod	\$75
6'x6' tripod	\$75
7'x7' tripod	\$75
8'x8' tripod	\$75
6'x8' fastfold	\$150
7.5'x10' fastfold	\$175
9'x12' fastfold	\$200
10.5'x14' fastfold	\$225

video/data projectors

LCD XGA 2500 lumens	\$450
LCD XGA 3000 lumens	\$650
LCD XGA 5000 lumens	\$950

Enhancements

wireless mouse	\$50
computer audio feed	\$35
Overhead projector	\$85

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info



video

Mini DV camera	\$350
21" LCD monitor	\$200
30" LCD monitor	\$350
42" plasma monitor	\$650
Elmo visual presenter	\$250
Active video switcher	\$95
Sony DSC-1024 scan converter	\$300
Beta SP video recorder/player	\$450
DVD player	\$95
VHS recorder/player	\$80
VGA switcher	\$95
Extron seamless switcher	\$450

DVD/Monitor package | \$300

VCR/Monitor package | \$300

enhancements

42" plasma monitor \$650

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info



lighting

Pin spot lighting (per table)	\$35
Par 64/leko	\$50
Source 4	\$50
Follow spot	\$150
24 channel lighting control	\$225
Color scroller	\$75
Intelligent light controller	Request quote
Houselight remote control	\$50
Starlight balloon	\$550
with logo	\$700
Custom metal gobo	\$125

microphones

Wired	\$50
Wireless	\$175
PZM	\$75
4 channel mixer	\$65
8 channel mixer	\$125
16 channel mixer	\$175
24 channel mixer	\$250

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info



accessories

Flipchart with markers	\$50
Laser pointer	\$45
Wireless mouse	\$50
Pipe and drape	\$20 per foot
Standing podium	\$25
Tabletop podium	\$15
Walkie Talkie	\$50
Fax machine	\$100
Laser printer	\$125
Whiteboard with markers	\$50

enhancements

Music package \$175

(2 speakers, CD player, mixer)

Podium lighting package \$225

breakfast

breaks

lunch

reception

dinner

beverage

healthy

TECHNOLOGY info



enhancements

Polycom package \$250
(DID line, Polycom phone)

telecommunications

Speaker phone (5 participants or less)	\$35
Teleconference phone	\$125
DID phone line	\$125
House phone line	\$25
High speed internet connection	\$350
additional ports	\$125

labor

Operating technician (4 hour minimum)	\$65
Rigging (6hour minimum)	\$125 per hour
Banner hanging	\$50 per banner
Setting client provided equipment	\$65 per hour
On-call fee	\$75 per room
Editing, Production Services	Request quote

Service charge of 22% on all equipment brought into resort based on prices noted.

Marco Island Marriott Resort, Golf Club & Spa

400 South Collier Boulevard | Marco Island | Florida 34145

239-394-2511 | www.marcoislandmarriott.com

events by Marriott

by Marriott

info

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)



Our partners

- Themed Events
- Transportation
- Water Sports
- Exhibitions
- Florals
- Photography
- Catering Policies

breakfast

breaks

lunch

reception

dinner

beverage

healthy

technology

INFO

Themed Events

Wizard Connection

Wizard Connection is established as a full service themed event company. But, we are way more than just an event company. We are everyday people, with not so everyday ideas, who truly want you to have the ultimate event experience. And, with over 20 years of experience within the industry, Wizard Connection professionals have provided outstanding service and quality for thousands of functions.

[Wizard Connection](#)



Transportation

NT & T Transportation

NT&T is Southwest Florida's proprietary DMC owning and operating a complete fleet of luxury vehicles including sedans, vans, mini-coaches, limousines and trolleys, the largest collection in SW Florida! We have been partnering with the area resorts since 1984 providing the highest level of service to each client. Our ownership of vehicles allows us the greatest efficiency in terms of service, reliability, and flexibility for our clients. It also gives us a unique advantage over the competition by providing you with piece of mind in knowing that NT&T has total control over these very important logistical components.

In addition to transportation, NT&T specializes in supportive staffing, exclusive tours, off-site event production and design. NT&T Destination Services – Your Partner in Planning wants to collaborate with you to create the perfect program elements.

[NTT Destination](#)

Water Sports

Sea Excursions, Inc.

[If it's fun and on the water, we do it!](#)

Fishing

Sailing

Sunset Cruises

Dinner Cruises

Shelling

Everglade Tours

Airboat Tours

Sight-Seeing

Sailing Regattas

Boat Rallies

Fishing Tournaments

Beach Parties

And Much More!

[Sea Excursions](#)



breakfast

breaks

lunch

reception

dinner

beverage

healthy

technology

INFO

Exhibitions

Encinosa Exhibitions, Inc.

A Full Service Tradeshow Contractor

George Encinosa

5450 Shirley Street # 6

Naples, Florida 34109

239-566-7506

239-596-1869 fax

[George Encinosa](#)

Florals

Gene's Fifth Avenue Florist of Marco

1089 North Collier Boulevard

Suite 407

Marco Island, FL 34145

239-642-0300

[Gene's Florist](#)

China Rose Florist

678 Bald Eagle Drive

Marco Island, FL 34145

239-642-6663

[China Rose Florist](#)

Marco Island Florist

178 S. Barfield Drive

Marco Island, FL 34145

239-394-8141

[Marco Island Florist](#)

Photography

Stan Lindsey Photography

Corporate Photography Services

Mr. Stan Lindsey

4985 Tallwood Way

Naples, Florida 34116

239-353-8281

Stan Lindsey

catering policy

Catering pricing

Food and Beverage charges are subject to 22% Service Charge and 6% Florida State Sales Tax.

All Outdoor Events are subject to an Additional 3% Service Charge.

Neither the Client, nor its guests, will be permitted to bring food and/or beverages of any kind into the Resort or onto its premises.

Function space

By Collier County Ordinance all outdoor functions must end no later than 10:00pm except May 1 through October 31 of each year, when functions must end by 8:30pm because of Federal Regulations governing Loggerhead Sea Turtles.

The Resort reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Guarantees

In order to make your Banquet a success, please notify our Event Management Department of the guaranteed number of guests attending each function, at least 72 hours in advance. Guarantees are not subject to reduction within the 72-hour period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

For seated functions up to 300 hundred guests, we will provide seating for an additional five percent over the guaranteed number. For seated functions over 300 hundred guests, we will provide seating for an additional three percent over the guaranteed number.

Outdoor Functions

A final decision on location must be made four (4) hours prior to event starting time. All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist:

Wind Gusts in Excess of 20MPH

40% or Higher Chance of Precipitation

Temperature Below 60 Degrees

All Outdoor Events are subject to an Additional 3% Service Charge.

If Client requests to hold functions outside against the advice of the Resort. The indoor location will also be set. A set-up charge of \$ 5.00 per person, with a minimum charge of \$ 250.00 will be applied to the Master Account.

Only Buffet Menus are available for service outdoors.