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# Wedding Menus

Fort Lauderdale Marriott Pompano Beach

Infinitely You. Unforgettable, Inspired by You.



Fort Lauderdale Marriott Pompano Beach Resort & Spa  
1200 North Ocean Boulevard, Pompano Beach, Florida, USA

1-954-782-0100 [marriott.com/fl/pm](http://marriott.com/fl/pm)




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## Ceremony

Your Dream Ceremony Package Selections

### Beach

White Folding Chairs,  
 Ceremony table with Linen,  
 Infused-Water Station,  
 Private Bubbly Toast for the  
 Happy Couple,  
 Wedding Arbor (if desired),  
 Indoor Back Up Space,  
 Beach permit (if applicable)

Rental Fee | \$2,000.00

### Ocean Terrace

White Folding Chairs,  
 Ceremony table with Linen,  
 Infused-Water Station,  
 Private Bubbly Toast for the  
 Happy Couple,  
 Wedding Arbor (if desired),  
 Indoor Back Up Space

Rental Fee | 1,800.00

### Indoor Event Space

Banquet Chairs or White  
 Folding Chairs,  
 Ceremony table with Linen,  
 Infused-Water Station,  
 Private Bubbly Toast for the  
 Happy Couple

Rental Fee | 1,200.00

### Morning Beach Ceremony

Rental Fee | \$1,500.00

### Morning Ocean Terrace Ceremony

Rental Fee | \$1,200.00

### Morning Indoor Event Space Ceremony

Rental Fee | \$800.00

*Ceremony event time limited up to 1.5 hours.*

*Morning Rental Fees are applied for Ceremonies performed up to 11:00am. At 12:00pm or after, Regular Ceremony Fees apply.*

\*Banquet Food & Beverage Package Required for Ceremony.

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax. On January 1, 2024, the Service Charge will increase to 24%.



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## Wedding Reception Packages

Your Evening Dream Reception Package, Priced per Person, includes:

- **4-Hour Signature Brands Open Bar**
- **-- Cocktail Reception, One Hour**
- **-- Dinner Reception, Three Hours**
- **Bubbly Toast for all Guests**
- **One-Hour Butler Passed Hors d'Oeuvres**
- **Buttercream Wedding Cake (Bake a Wish by Walter)**
- **Iced Water, Coffee & Tea Service**
- Banquet Tables with Floor Length Table Linens & Napkins in White, Ivory or Black
- House Banquet Chairs
- Complimentary Upgrade to Chiavari Chairs in Gold, Silver, White, or Black with White, Ivory, or Black Pads, with a minimum of 40 people
- House Centerpieces & Votive Candles (if desired)
- Dance Floor and area for Band or DJ
- Complimentary Ocean View Guestroom for the Bride & Groom on the Night of the Wedding
- Discounted Valet Parking
- Marriott Bonvoy™ points

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax. On January 1, 2024, the Service Charge will increase to 24%.

***Not Included in our Wedding Experiences:***

*Wedding Officiant*

*Photographer*

*Floral Arrangements and Centerpieces*

*DJ or Band for Music*

*Additional Décor and Enhancements*

***Day-Of Wedding Coordinator - Recommended for all Weddings. Required for Weddings with 50 or more people.***

*(Recommendations can be viewed in our Vendor section.)*

**Optional Floral Package by Beautiful Kreations:**

- 1 Bridal Bouquet
- 1 Groom Boutonniere
- 4 Bridesmaid Bouquets
- 4 Groomsmen Boutonnieres
- Wedding Arch Florals
- 10 Dinner Floral Centerpieces

*(Additional Florals or Enhancements will be coordinated directly with Beautiful Kreations)*

\$3,600.00

## Hors d'Oeuvres

Select Four to be served for the Cocktail Hour

**Cold Hors d'Oeuvres:**

- Shrimp Cocktail
- Grilled Portobello & Bleu Cheese Crostini
- Antipasto Skewer
- Local Ceviche
- Deviled Egg, House Bacon, Crème Fraiche
- Cinnamon Apples, Walnut, & Goat Cheese in Filo

**Hot Hors d'Oeuvres:**

- Vegetable Spring Roll, Thai Chili Ginger
- Mushroom Phyllo Purse
- Arancini Wild Mushroom Truffle
- Beef or Chicken Satay, Thai Peanut Sauce
- Mini Beef Wellington
- Coconut Shrimp, Sweet Scotch Bonnet Sauce  
Conch Fritter, Coconut Lime Aioli
- Ginger Chicken Potsticker, Lemongrass Cream
- Crab Cake, Old Bay Remoulade

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## Plated Dinner Entrées

A Maximum of Three Entrées are available. Please note that multiple Plated Entrées will be served the same accompaniments (Rice, Potatoes, or Pasta, and Vegetables). If Entrée prices differ, prices will reflect the higher priced Entrées.

Final Dinner Counts are due Seven Days Prior to the Day of the Event. In addition, Place Cards with Final Meal Selections must be provided by the client for multiple Plated Entrées.

*Weddings that fall on a Holiday will be subject to additional Menu Surcharges to cover additional labor costs:*

*50 people or less @ \$30.00 per person; 51 to 75 people @ \$25.00 per person; 76 people and more @ \$20.00 per person*

Roasted French Chicken, Cabernet Demi

160.00

Grilled Caribbean Chicken, Tomato Onion Relish

160.00

Herb Roasted Chicken, Rosemary Jus

150.00

Spinach & Fontina Stuffed Chicken, Lemon Herb Butter

165.00

Grilled Atlantic Salmon, Ginger Soy Reduction

160.00

Herb Crusted Mahi Mahi, Caper Lemon Sauce

165.00

Roasted Black Grouper, Pomegranate Reduction

170.00

Grilled Flat Iron Steak, Sweet Onion Demi

170.00

Braised Short Ribs, Zinfandel Reduction

170.00

Grilled Filet of Beef, Bordelaise Sauce

180.00

Vegetable Risotto

140.00

Vegetarian Bowl with Avocado Crema

140.00

Duet Entrée, Herb Chicken & Salmon

Chef's Housemade Sauces

\$180.00

Duet Entrée, Petite Filet Mignon & Snapper

Chef's Housemade Sauces

\$195.00

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### 1st Accompaniment (Select One):

- Yukon Gold Potato Puree
- Roasted Fingerling Potatoes
- Salt & Pepper Whipped Potatoes
- Parmesan Polenta
- Herbed Risotto
- Basmati Rice
- Coconut Rice
- Rice Pilaf
- Sweet Plantain Mofongo
- White Rice & Black Beans

### 2nd Accompaniment (Select One):

- Grilled Asparagus
- Caramelized Rainbow Carrots
- Roasted Carrots
- Roasted Brussel Sprouts
- Sautéed Spinach
- Sautéed Baby Squash
- Steamed Broccolini
- Roasted Mixed Vegetables

### Starter (Select One):

- Baby Lettuce, Heirloom Tomatoes, Cucumbers, Toasted Almonds & Balsamic Vinaigrette
- Caesar Salad, Sundried Tomatoes, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- Spinach & Raspberry Salad, Goat Cheese, Candied Walnuts, Sherry Vinaigrette
- Garden Greens, Roasted Mushrooms, Fennel, Sweet Tomatoes & Champagne Vinaigrette
- Strawberry & Citrus Salad, Arugula, Hearts of Palm & Citrus Vinaigrette

### Optional Appetizer:

- Heirloom Tomato & Buratta Cheese, Sweet Onion Jam, Opal Basil | \$8
- Wild Mushroom Tortellini, Asparagus, Roasted Peppers, Brie Veloute | \$8
- Shrimp Cocktail, Grilled Lemon, Rum Cocktail Sauce | \$10

## Dinner Buffets

Minimum of 25 Guests for Buffets. A Menu Surcharge of \$15 per Person will apply for Groups of 25 or less for Wedding Buffets. Buffets will remain open for a Maximum of Two Hours of Service.

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## Dinner Buffet

**Salad Station** with Artesian Bread & Butter (Select 2):

- Classic Caesar Salad, Romaine, Focaccia Croutons, Shaved Parmesan, Classic Caesar
- Spinach & Pear Salad, Baby Spinach, Poached Pears, Candied Walnuts, Bleu Cheese, Dijon Vinaigrette
- Iceberg Wedge, Sweet Tomatoes, Grilled Corn, Bacon, Cilantro Ranch
- Kale & Quinoa Salad, Red Onion, Roasted Almonds, Dried Cherries, Goat Cheese, Citrus Vinaigrette
- Baby Green Salad, Sweet Tomatoes, Olives, Cucumbers, Toasted Pine Nuts, Green Goddess Dressing

### **Entrées:**

Roasted Atlantic Salmon, Fennel & Tomato, Saffron Broth  
Herb Grilled Chicken, Parmesan Polenta, Rosemary Jus  
Grilled Flat Iron, House Crafted Steak Sauce, Fried Shallots

### **Accompaniments:**

Salt & Pepper Whipped Potato  
Barley & Rice Pilaf  
Sautéed Bean Medley  
Roasted Baby Carrots  
\$190.00

## Dinner Buffet Enhancements

Priced per Person, unless otherwise noted

- Mac n Cheese Station \$21.00
- Beef Tenderloin Carving Station, Market Price
- Prime Rib Carving Station, Market Price
- Chef Attendant (1 Chef Per 50 Guests) \$150.00



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## Wedding Brunch Package

Your Day Dream Reception Package, Priced per Person, includes:

- **3-Hours Passed Champagne and Mimosas**
- **Bubbly Toast for all Guests**
- **Buttercream Wedding Cake (Bake a Wish by Walter)**
- **Iced Water, Coffee & Tea Service**
- Banquet Tables with Floor Length Table Linens & Napkins in White, Ivory or Black
- House Banquet Chairs
- Complimentary Upgrade to Chiavari Chairs in Gold, Silver, White, or Black with White, Ivory, or Black Pads, with a minimum of 40 people
- House Centerpieces & Votive Candles (if desired)
- Dance Floor and area for Band or DJ
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- Discounted Valet Parking
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Wedding Officiant

Photographer

Floral Arrangements and Centerpieces

DJ or Band for Music

Additional Décor and Enhancements

**Day-Of Wedding Coordinator - Recommended for all Weddings. Required for Weddings with 50 or more people.**

*(Recommendations can be viewed in our Vendor section.)*

**Wedding Day Brunch**

Assorted Fresh Squeezed Juices  
Strawberry Banana Smoothies  
Sliced Tropical Fruit Display  
Fresh Baked Pastries & Sliced Breakfast Bread

Smoked Salmon Display  
Bagels, Dill Cream Cheese, Sliced Tomato, Red  
Onion & Capers

Coconut French Toast, Guava Syrup  
Scrambled Eggs with Herbs  
Applewood Smoked Bacon  
Roasted Breakfast Potatoes

Herb Crusted Mahi, Cherry Tomato & Fennel Sauce  
Roasted Chicken, Artichoke & Caper Lemon Sauce  
\$110.00

**Enhancements**

Priced per Person unless noted otherwise

- Omelet Station with Bacon, Sausage, Ham, Assorted Cheeses, Garden Fresh Vegetables (Includes Omelet Chef Attendant) | \$18.00
- Rum Punch, Priced per Gallon | \$160.00
- Sangria, Priced per Gallon | \$160.00
- Coconut Mojitos, Priced per Gallon | \$160.00
- Classic Margaritas, Priced per Gallon | \$160.00
- Assorted Soft Drinks, Each | \$5.00
- Three-Hour Bloody Mary Bar | \$35.00
- Three-Hour Hosted Signature Bar | \$40.00
- Bartender for Bars, 1 per 75 Guests | \$175.00

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## Enhancements

For Cocktail Hour or After Dinner

### Displays

#### Cheese & Charcuterie Display

Local and Domestic Cheeses, Artisan Cured Meats,  
Fig Jam, Rustic Bread & Crackers  
\$22.00

#### Grilled Vegetable & Hummus Display

Marinated Olives, Roasted Peppers, Chick Pea  
Hummus & Pita Crisps  
\$15.00

#### Slider Station

Beef Slider, Cheddar, Grilled Onions, Garlic Aioli  
Pulled Pork, Barbecue Sauce  
Crispy Chicken, Pimento Cheese, Sweet Pickles  
\$18.00

#### Wings Station

Traditional & Boneless  
Buffalo, Hot & Honey, and BBQ  
Bleu Cheese, Ranch, Celery, and Carrot Stick  
\$20.00

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**Sushi Display**

Assorted Sushi Rolls, Nigiri, Sashimi  
Wasabi, Pickled Ginger, Soy  
(Based on 100 Pieces)  
\$400.00

**Dessert Display (Select Four)**

Chocolate Covered Strawberry, Cream Puff, Key  
Lime Tart, Berry Tart, Chocolate Shooter, Strawberry  
Shortcake Shooter, Individual Cheesecake, Red  
Velvet Shooter, Bourbon Bread Pudding, Rice  
Pudding Shooter  
\$21.00



## Bar Packages

The Signature Brand Drinks are featured in our Wedding Packages.  
Bar upgrades are available with the Autograph and Luxury Bar Packages.

### Signature Brand Drinks

Absolut Vodka  
Bombay Gin  
Bacardi Superior Rum  
Casamigos Silver Tequila  
Dewar's White Label Scotch  
Whisky  
Jack Daniels Tennessee  
Whiskey  
Signature Wines: CK Mondavi  
Corona or Modelo  
Heineken or Stella Artois  
Bud Light, Miller Lite, Mich  
Ultra  
Assorted Juices  
Assorted Pepsi Soft Drinks  
Bottled Water

### Autograph Brands Drinks

Tito's Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Captain Morgan Spiced Rum  
Patron Silver Tequila  
Crown Royal Whisky  
Maker's Mark Bourbon  
Autograph Wines  
Corona or Modelo  
Heineken or Stella Artois  
Bud Light, Miller Lite, Mich  
Ultra  
Assorted Juices  
Assorted Pepsi Soft Drinks  
Bottled Water  
**AUTOGRAPH Enhancement**  
**Fee, per Person: \$10.00**

### Luxury Brands Drinks

Grey Goose Vodka  
Hendricks Gin  
Bacardi Superior Rum  
Captain Morgan Spiced Rum  
Herradura Silver Tequila  
Glenfiddich 12-year Scotch  
Whisky  
Woodford Reserve Bourbon  
Disaronno Amaretto  
Hennessy Cognac  
Luxury Wines  
Corona or Modelo  
Heineken or Stella Artois  
Bud Light, Miller Lite, Mich  
Ultra  
Assorted Juices  
Assorted Pepsi Soft Drinks  
Bottled Water  
**LUXURY Enhancement Fee,**  
**per Person: \$15.00**

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### Signature Brands Bar

Open Bar, Priced per Person

- Additional Hour(s): \$10.00

### Autograph Brands Bar

Open Bar, Priced per Person

- Additional Hour(s): \$12.00

### Luxury Brands Bar

Open Bar, Priced per Person

- Additional Hour(s): \$14.00

### Signature Bar Package, A La Carte

Open Bar, Priced per Person

- One-Hour Package  
| \$24.00
- Two-Hour Package  
| \$36.00
- Three-Hour Package  
| \$46.00
- Four-Hour Package  
| \$56.00

### Autograph Bar Package, A La Carte

Open Bar, Priced per Person

- One-Hour Package  
| \$29.00
- Two-Hour Package  
| \$42.00
- Three-Hour Package  
| \$52.00
- Four-Hour Package  
| \$63.00

### Luxury Bar Package, A La Carte

Open Bar, Priced per Person

- One-Hour Package  
| \$30.00
- Two-Hour Package  
| \$46.00
- Three-Hour Package  
| \$58.00
- Four-Hour Package  
| \$72.00

### Beverage Staff

One per 75 Guests

- Bartender(s) | \$175.00
- Beverage Attendant(s)  
| \$100.00

### Four-Hour Non-Alcoholic Bar

Priced per Person

- Custom Mocktails
- Soft Drinks
- Bottled Water
- Assorted Juices
- Fruit-Infused Water
- Priced per Person | \$25.00

### Alcoholic Beverage Stations

Priced per Gallon

- Rum Punch | \$160.00
- Sangria | \$160.00
- Margaritas | \$160.00
- Coconut Mojitos | \$200.00
- Classic Mojitos | \$200.00

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## Before & After

Rehearsal Dinners and Day-After Breakfasts

### Rehearsal Plated Dinners

**Plated Dinners are served with a Starter, Fresh Baked Breads & Salted Butter, and a Dessert**

Selections are to be made in advance. Final Dinner Counts are due Three Business Days Prior to the Day of the Event.

#### Island Spiced Grilled Chicken

Coconut Rice, Roasted Brussel Sprouts, Spicy Bacon  
Glaze, | \$55.00

#### Pan Roasted Wild Salmon

Basmati Rice, Wilted Spinach, Orange Glaze  
| \$60.00

#### Braised Short Ribs

Mushroom Risotto, Local Vegetable Hash | \$65.00

#### Spinach & Mushroom Risotto

Grilled Heirloom Tomato, Yellow Pepper Puree  
| \$50.00

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### Starter: Select One

- Baby Iceberg Wedge: Grilled Corn, Applewood Bacon, Heirloom Tomatoes, Vermont Cheddar, Chipotle Green Goddess
- Mozzarella & Tomato Salad: Olive Oil Poached Tomatoes, Micro Basil, Balsamic Reduction
- Strawberry & Citrus Salad: Baby Arugula, Fennel, Goat Cheese, Citrus Vinaigrette

### Dessert: Select One

- Florida Key Lime Pie, Hand Whipped Cream
- Chocolate Cake, Macerated Berries, Raspberry Sauce
- Dulce de Leche Cheesecake, Chantilly Cream
- Red Velvet Cake, Whipped Cream & Berries
- Carrot Cake, Caramel & Whipped Cream
- New York Cheesecake, Strawberries, Raspberry Coulis

## Rehearsal Dinner Buffets

Minimum of 25 Guests for Buffets. A Menu Surcharge of \$8 per Person will apply for Groups of 25 or less for Dinner Buffets. Buffets will remain open for a Maximum of Two Hours of Service.

### Italian Riviera

White Bean & Escarole Soup  
Garlic Rolls, EVOO, Aged Balsamic, & Salted Butter  
Marinated Tomato & Mozzarella Salad  
Roasted Mushrooms & Arugula, Red Wine Vinaigrette  
Garden Greens, Grilled Artichokes, Olives, Red Onion, Feta Cheese, Caper Vinaigrette  
Chicken Scaloppini, Parmesan Polenta, Grilled Scallions, Red Wine Reduction  
Seafood Cioppino, Clams, Mussels, Squid, and Shrimp, Tomato & Wine Broth  
Braised Meatballs, Charred Tomato Ragout  
Summer Squash Gratin  
Orzo Pilaf  
Tiramisu, Profiteroles, Vanilla Pana Cota  
\$67.00

### Flavors of Florida

Local Seafood Chowder  
Cuban Bread & Salted Butter  
Plant City Strawberry & Citrus Salad, Arugula, Goat Cheese, & Spiced Pecans  
Sautéed Shrimp, Cheddar Grits, Chorizo & Leek Ragout  
Mojito Chicken, Local Corn & Tomato Relish  
Atlantic Swordfish, Citrus Rum Butter  
Grilled Flat Iron Steak, Cipolini Onions, Steak Butter  
Sunshine Vegetable Hash  
Roasted Tri-Colored Potatoes  
Key Lime Shooters, Passion Fruit Rice Pudding, Rum Cake  
\$79.00

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## Day-After Breakfast Buffets

Minimum of 25 Guests for Buffets. A Menu Surcharge of \$5 per Person will apply for Groups of 25 or less for Breakfast Buffets. Buffets will remain open for a Maximum of Two Hours of Service.

### Classic Breakfast Buffet

Seasonal Fruit & Berries  
Fresh Baked Croissants & Pastries  
Fresh Bagels Butter, Jam, Cream Cheese  
Cage-Free Scrambled Eggs  
Applewood Smoked Bacon  
Country Sausage Links  
Roasted Potatoes  
House-Made Granola  
Assorted Dannon & Chobani Greek Yogurt  
\$33.00

### Seaside Breakfast Buffet

Strawberry & Banana Smoothies  
Seasonal Fruit, Berries, Bananas  
House-Made Granola & Honey Yogurt Parfait  
Fresh Baked Croissants & Pastries  
Cage-Free Scrambled Eggs  
Classic French Toast, Maple Syrup  
Applewood Smoked Bacon  
Chicken Apple Sausage  
Roasted Breakfast Potatoes

Eggs & Omelets Made to Order: Diced Ham, Sausage, Bacon, Tomatoes, Peppers, Onions, Mushrooms, Spinach, Salsa, Cheddar Cheese, Swiss Cheese, Queso Fresco  
(Station includes a Chef Attendant - Minimum of 25 Guests)  
\$48.00

## Day-After Brunch Buffets

Minimum of 25 Guests for Buffets. A Menu Surcharge of \$5 per Person will apply for Groups of 25 or less for Brunch Buffets. Buffets will remain open for a Maximum of Two Hours of Service.

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### Pompano Pier Brunch

Strawberry & Banana Smoothies  
Sliced Tropical Fruit Display  
Fresh Baked Croissants and Pastries  
Smoked Salmon Display, Bagels, Dill Cream Cheese,  
Sliced Tomato, Red Onion & Capers  
Cage-Free Scrambled Eggs  
Chorizo Benedict, Avocado Hollandaise  
Coconut French Toast, Guava Syrup  
Applewood Smoked Bacon  
Chicken Apple Sausage Roasted  
Breakfast Potatoes

Grilled Chicken Breast, Sweet Potato Hash, Grain  
Mustard Veloute  
Poached Atlantic Salmon, Heirloom & Arugula  
Salad, Pickled Shallots  
\$60.00

### Atlantic Sunrise Brunch

Strawberry & Banana Smoothies  
Sliced Tropical Fruit Display  
House-Made Granola & Honey Yogurt Parfait  
Fresh Baked Croissants and Pastries  
Cage-Free Scrambled Eggs  
Coconut French Toast, Guava Syrup  
Applewood Smoked Bacon  
Country Sausage Links  
Roasted Breakfast Potatoes

Herb Crusted Mahi, Tropical Fruit Salsa, Sugar Snap  
Peas & Coconut Lime Broth  
Mojito Chicken, Local Corn & Tomato Relish

Eggs & Omelets Made to Order: Diced Ham,  
Sausage, Bacon, Tomatoes, Peppers, Onions,  
Mushrooms, Spinach, Salsa, Cheddar Cheese, Swiss  
Cheese, Queso Fresco (Station includes a Chef  
Attendant - Minimum of 25 Guests)  
\$67.00



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## Vendors

### Wedding Planners & Coordinators

Heart2Heart | Christine Barrios

843-670-3025

[heart2heartlovesweddings@gmail.com](mailto:heart2heartlovesweddings@gmail.com)

[heart2hearteventplanning.com](http://heart2hearteventplanning.com)

Ella Events | Gabriella M. Maenza

954-801-8796

[gabriella@ellaeventsbygm.com](mailto:gabriella@ellaeventsbygm.com)

[www.ellaeventsbygm.com](http://www.ellaeventsbygm.com)

DayDream Events | Alyssa Morrow

203.525.6199

[DayDreamFlorida@outlook.com](mailto:DayDreamFlorida@outlook.com)

[DayDreamEventsFlorida.com](http://DayDreamEventsFlorida.com)

Pink Wasabi | Shari Alhashemi

954.998.8463

[shari@pinkwasabilove.com](mailto:shari@pinkwasabilove.com)  
[pinkwasabilove.com](http://pinkwasabilove.com)

Gina Marie Events | Gina Geiler

954.288.6234

[gina@ginamarieevents.com](mailto:gina@ginamarieevents.com)  
[ginamarieevents.com](http://ginamarieevents.com)

AM Event Co Planning & Design | Tina Tsakiris

954.588.7869

[Info@ameventco.com](mailto:Info@ameventco.com)  
[www.ameventco.com](http://www.ameventco.com)

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EventBliss Design | Emily  
954.463.9130  
[Emily@eventblissdesign.com](mailto:Emily@eventblissdesign.com)

Alma Event Planner | Jan  
Martinez  
305.608.7809  
[almaeventplannerfl@gmail.com](mailto:almaeventplannerfl@gmail.com)

## Photography & Videography

Rosina Studios | Rosina  
DiBello

954.254.8033  
[RD@RosinaDiBello.com](mailto:RD@RosinaDiBello.com)

Ron Wood Photo & DJ  
Services

954.303.5768  
[Ronwoodphotography@mac.com](mailto:Ronwoodphotography@mac.com)

Michelle Minerva  
Photography

954.552.1495  
[michelle@minervaphotography.com](mailto:michelle@minervaphotography.com)

Smile! Photography | Tom  
Weber

954.658.4351  
[tom@smilephotography.com](mailto:tom@smilephotography.com)

Jeff Kolodny Photography

561.737.5561  
[jeffkolodny@yahoo.com](mailto:jeffkolodny@yahoo.com)

Flavio de Moura  
Photography

561.929.9919  
[flaviostudios7@gmail.com](mailto:flaviostudios7@gmail.com)

Munoz Photography

954.564.7150  
[info@munozphotography.com](mailto:info@munozphotography.com)

Michael Wright  
Photography

954.543.1616  
[mw@michaelwrightphoto.com](mailto:mw@michaelwrightphoto.com)

Focused on Forever | Ryan  
Zapatka

772.283.6807  
[info@focusedonforever.com](mailto:info@focusedonforever.com)

Kendy Image Studios |  
Marc Lambert

772.233.9725  
<https://kendyimage.com/contact-us>

## Music - DJs & MCs

Ron Wood Photo & DJ  
Services  
954.303.5768  
[Ronwoodphotography@mac.com](mailto:Ronwoodphotography@mac.com)

The House Mixer | Leo D.  
786.457.0151  
[housemix10@aol.com](mailto:housemix10@aol.com)

Elegant Dreams | Brian  
Husband  
754.200.1357  
[contact@elegantdreams.net](mailto:contact@elegantdreams.net)

Epik Entertainment | Stan  
Joseph  
954.296.8851  
[epikentfl@gmail.com](mailto:epikentfl@gmail.com)

Outrageous Productions |  
Brett Mark  
954.214.9870  
[celebrate@outrageousproductions.net](mailto:celebrate@outrageousproductions.net)

## Music - Bands

Greenroom Muzik | Darnell  
Monestime  
305.469.7293  
[darnellmuzik@gmail.com](mailto:darnellmuzik@gmail.com)

Master Musicians  
754.224.1000  
[Julie@mastermusiciansinc.com](mailto:Julie@mastermusiciansinc.com)

Emac Music Productions |  
Eduardo  
561.393.1933  
[info@emacmusic.com](mailto:info@emacmusic.com)

## Florists

Honey Bunches  
954.571.7888  
[honeybunchcompany@hotmail.com](mailto:honeybunchcompany@hotmail.com)  
[www.honeybunch.us](http://www.honeybunch.us)

Beautiful Kreations  
954.933.7530  
[Marcia@beautifulkreations.com](mailto:Marcia@beautifulkreations.com)  
[www.BeautifulKreations.com](http://www.BeautifulKreations.com)

Things and Occasions by  
J&J Flowers  
954-399-9967  
[jjflowers016@gmail.com](mailto:jjflowers016@gmail.com)  
[www.thingsandoccasions.com](http://www.thingsandoccasions.com)

Flower Fanatic  
786.859.2588  
[flowerfanaticmiami@gmail.com](mailto:flowerfanaticmiami@gmail.com)  
[www.flowerfanaticevents.com](http://www.flowerfanaticevents.com)

Why Not Wildflowers  
954.923.9555  
[whynotwildflowers@gmail.com](mailto:whynotwildflowers@gmail.com)  
[www.whynotwildflowers.com](http://www.whynotwildflowers.com)

Flormosura by Marcela  
305.203.4918  
[oi@flormosura.com](mailto:oi@flormosura.com)  
[www.flormosura.com](http://www.flormosura.com)

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax. On January 1, 2024, the Service Charge will increase to 24%.

JM Event Productions  
954.755.8688  
[gisela@myjmevents.com](mailto:gisela@myjmevents.com)

Wild Flowers of Parkland  
954.752.6999  
[cliff.wildflowersofparkland@gmail.com](mailto:cliff.wildflowersofparkland@gmail.com)

## Officiants

Heart2Heart | Christine Barrios  
843.670.3025  
[heart2heartlovesweddings@gmail.com](mailto:heart2heartlovesweddings@gmail.com)

Affordable Beach Weddings | Armando Rodriguez  
305.281.1692  
[beachweddingsnmore@gmail.com](mailto:beachweddingsnmore@gmail.com)

From Engaged to Married | Allen & Mary Guerra  
954.951.2070  
[FromEngagedToMarried@gmail.com](mailto:FromEngagedToMarried@gmail.com)

Gracefully Wed Events | Anissa Leavell  
843.518.3318  
[gracefullywedevents@gmail.com](mailto:gracefullywedevents@gmail.com)

Judge Rob | Judge Robert Gould  
646.342.7738  
[FTLRobby@gmail.com](mailto:FTLRobby@gmail.com)

Sensational Ceremonies | Reverend Brody Howell  
954.275.5487  
[revbrody@sensationalceremonies.com](mailto:revbrody@sensationalceremonies.com)

Ft. Lauderdale Ceremonies | Diana Marchand  
954.260.2330  
[marchandd@bellsouth.net](mailto:marchandd@bellsouth.net)

## Make Up

Kiss This Make Up  
305.792.8102  
[Info@kissthismakeup.com](mailto:Info@kissthismakeup.com)

Skinthusiast by Stefani Petrillo  
561.865.6623  
[stefanipetrillo@gmail.com](mailto:stefanipetrillo@gmail.com)

Ultimate Bridal Beauty  
954.254.9617  
[jaye@ultimatebridalbeauty.com](mailto:jaye@ultimatebridalbeauty.com)

Before you confirm any outside vendors, please be sure to share documentation with the Resort to ensure that they are licensed and insured, and that their insurance coverage meets the Resort's requirements. The Resort will not be responsible for any cancellation fees with your vendors incurred as a result of failure to confirm these details in advance.

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax. On January 1, 2024, the Service Charge will increase to 24%.

## Sweets & Treats

### Bake a Wish by Walter

954.588.6240

bakeawishbywalter@gmail.com

### Chocolate Fountains of South Florida

954.452.2005

bonnie@cfosf.com

### Café a la Carte

954.349.1030

Bonnie@CafeAlaCarte.com

### Gelato Barista

305.918.2316

mritzer@gelatobarista.com

## Party Rentals

### Panache / Event Source

954.971.8484

allisongilchrest@panacheevents.com

### Better Party Rentals

954.429.2880

office@betterrentals.net

### Over the Top Linens

954.424.0076

Julie@overthetopinc.com

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# General Information

**Planning:** All couples will partner with an experienced Marriott Certified Event Planner to assist with your Event planning needs as they pertain to menu selection, set-up, timing and guestrooms. For additional support and coordination, the Resort recommends considering the hiring of an outside Wedding Planner. Please consult with your Sales/Event Manager to review your specific support needs in greater detail.

**Menus:** We are at your service to create custom menus and accommodate any special requests or dietary needs to ensure the success of your event. **Complete menus are to be submitted to your Event Manager at least 30 days prior to your event** so that our entire staff may prepare to accommodate your needs.

**Outside Food & Beverage Policy:** All Food and Beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises. To-Go Containers are not allowed to be used to remove Food off of Hotel premises.

**Menu Tastings:** For parties of 50 guests or more, the Resort will provide one Complimentary Menu Tasting for up to 4 people. For parties of 25—49 guests, the Resort will provide one Complimentary Menu Tasting for up to 2 people. All Menu Tastings must be pre-confirmed in advance with your Event Manager. Should your party be more intimate in size, a Tasting can still be arranged for a nominal cost. Please inquire with your Event Manager.

**Guarantees:** Guarantees are required for all catered food and beverage events. Final attendance must be confirmed seven (7) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. We will set and prepare food for 3% over the guarantee. The Resort reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

**Service Charge & Tax:** All Prices (Food and Beverage, Audio Visual, Room Rental, Labor, and Miscellaneous charges) are subject to 23% Service Charge and 7% Florida State Sales Tax. Note that Service Charge is Taxable.

**Labor Charges:** Carvers, Station Attendants, Bartenders (Host & Cash Bars), additional Food and Cocktail Servers are available at a minimum fee per attendant for each four hour time period.

**Outdoor Events:** Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location. 40% or higher chance of precipitation; temperatures below 60 degrees; or wind gusts in excess of 20mph. Decisions will be made no less than 1 hour prior to the scheduled start time. Local City Noise Ordinance requires that all outdoor events must end no later than 10:00pm.

**Turtle Season:** The Loggerhead Sea Turtle is a species that is protected by the laws of the State of Florida and Broward County. Some of their primary nesting ground is located on the resort's beach. The Fort Lauderdale Marriott Pompano Beach Resort & Spa is committed to doing its part to assist with efforts to protect these turtles during their nesting season. In conjunction with the Florida Department of Environmental Protection for loggerhead turtles, all non-compliant lighting associated with outdoor events must be turned off no later than 30 minutes after the officially published sunset time during the dates of March 1st – October 31st.

**Set Up and Tear Down Times:** The Hotel will allow a two-hour set up time prior to the start time of your event. The tear down allowance time after the conclusion of a Ceremony is thirty minutes, and the tear down allowance time after the conclusion of the Wedding Reception is up to one hour. Extended set up times and tear down times are based upon the Hotel's availability to accommodate requested extended times.

**Decorations:** All decorations must meet with the approval of the Pompano Beach Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by your Event Manager.

**Decor Items NOT allowed:** Confetti, Silly String, loose Glitter, Fireworks, and Sparklers. Additional items that need to be Glued, Nailed, or Stapled onto Floors & Grounds and Hotel Furniture are also prohibited. Damage and Clean Up Fees will be applied.

**Unattended Items:** The Hotel will not assume any responsibility for the damage or loss of items if the items were left unattended in Event Spaces or Public Areas.

**Discarded Items:** For discarded items left in event spaces that have not been cleaned up by the wedding party, the Hotel has the right to charge Disposal Fees ranging from \$150.00 - \$250.00, with Clean Up Fees ranging from \$250.00 - \$500.00.

**Damage to Event Space or Hotel Furniture:** Client agrees to pay for any damage to the function space that occurs while Client is using it. Client will not be responsible, however, for ordinary wear and tear or for damage that it can show was caused by persons other than Client and its attendees.

**Outside Vendors:** If Client wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Client must notify Hotel of the specific goods or services to be provided and provide sufficient advance notice to the Hotel so that the Hotel can (i) determine, in Hotel's sole discretion, whether such vendor must provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance, and (ii) approve, using reasonable judgment, the selection of the outside vendor and the goods or services to be provided by such outside vendor to Client, taking into consideration: (a) whether Hotel offers such goods and services; (b) the risk level posed by certain activities; and (c) the safety and well-being of guests at Hotel. Before you confirm any outside vendors, please be sure to share documentation with your Event Manager to ensure that they are licensed and insured, and that their insurance coverage meets the Resort's requirements. The Resort will not be responsible for any cancellation fees with your vendors incurred as a result of failure to confirm these details in advance.

**Shipping:** The Resort will not accept packages more than five days prior to your function date and notification of deliveries must be in writing. Shipments must include: Name of Wedding, your Event Manager's name, Return Address and Date of Function. The Resort will not assume any responsibility for the damage or loss of merchandise sent to the Resort for storage. Handling charges will be assessed based on volume.

**Signage:** In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

**Electric:** Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly.