



# *The Perfect Setting*

FOR AN UNFORGETTABLE EVENT

MARRIOTT JACKSONVILLE HOTEL





Congratulations on your engagement, and thank you for considering The Marriott Jacksonville for your special day!

When you plan your wedding at The Marriott Jacksonville, our Certified Wedding Planner will help you with every aspect of your reception. From the first time you see our elegant ballroom until the moment you throw your bouquet... we are with you every step of the way. We personally attend your event so that you have the peace of mind to enjoy your wedding day and are comfortable in the thought that everything will be as you planned.

The warm, friendly atmosphere of our beautiful hotel sets the tone for your guests when they arrive and our outstanding service continues this overall theme throughout the occasion.

To make your reception an event to remember, the food must be carefully chosen to suit your tastes as well as your guests. Whether you prefer a delicious selection of hot and cold hors d'oeuvres, a casual buffet or an elegant formal dinner, we will guide you with the wonderfully creative menu selections we offer. Our Chef has combined the latest culinary trends with traditional accompaniments to provide unique menu selections that are memorable to your guests.

Enclosed is all the information you need to plan your magical day! At The Marriott Jacksonville, we are confident that we can design your wedding day to make it everything you ever imagined. When you have reviewed the information enclosed, please feel free to contact us for further assistance and availability.

*We look forward to meeting you and making  
Your first memories together last a lifetime!*

# Helpful Guidelines for Planning Your Special Day

## Holding Space

Typically, reservations may not be made more than 9 months out. Once availability is confirmed, at your request, the date will be put on a complimentary hold for one (1) week.

## Deposit

Should you choose to hold your event at The Marriott Jacksonville, the following deposits will be required:

With contract signed	20% of contracted cost
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3 Months Prior	50% of estimated cost
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14 Days Prior	100% of estimated cost
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A credit card authorization will be required to cover items purchased on consumption.

## Reception Space Options

1. Southpoint Ballroom: Up to 350 Guests; Food & Beverage Minimum spend of \$20,000++
2. Florida Room: Up to 100 Guests; Food & Beverage Minimum spend of \$12,500++
3. Mayport & St. John's Room: Up to 75 Guests; Food & Beverage Minimum spend of \$7,500++

\*++ = 25% service charge & 7.5% sales tax

## Banquet Room Fee

Marriott Jacksonville does not charge a rental fee for ballrooms. However, food & beverage minimums must be observed. The hotel provides for a maximum of five (5) hours. Each additional hour will be charged at \$550.00 per hour. Please ask your Sales Manager for details.

## Food & Beverage

No food & beverage, including liquor, may be brought inside the hotel with the exception of your Wedding Cake. Our staff will provide complimentary cake service.

## Menu Tasting

A complimentary menu tasting is offered for up to 4 people

## Overnight Accommodations

Marriott Jacksonville provides a complimentary deluxe sleeping room for the Bride & Groom. We also offer discounted sleeping rooms for out-of-town guests based on availability.

## Parking

Guest parking is complimentary

# Candlelight Wedding Entrée Selections

## One Hour Hors d'oeuvres Reception

International Cheese Display served with Gourmet Crackers

Mirror Display of Sliced Seasonal Fresh Fruit

### Plated Entrée Selections

#### Chicken Tuscany

Tender Chicken Breast layered with Roma Tomatoes,  
White Cheese Medley with Mushroom Pesto Sauce

*\$73.00++*

#### Chicken Marsala

Sautéed Breast of Chicken with Marsala Wine Sauce

*\$73.00++*

#### Chicken Milanese

Seasoned Herb Crusted Breast of Chicken with Lemon Cream Sauce

*\$76.00++*

#### Chicken Wellington

Boneless Breast of Chicken topped with Mushroom Duxelle  
Wrapped in Puff Pastry and baked until Golden Brown

*\$82.00++*

#### Roast Pork Loin

Center Cut Pork Loin slow roasted and served with Rosemary Mustard Glaze

*\$73.75++*

#### Grilled Filet of Salmon

Farm Raised Salmon with Sun Dried Tomato Butter Sauce

*\$75.50++*

#### Chilean Sea Bass

Cornmeal encrusted Sea Bass with Pineapple Melon Salsa

*\$91.50++*

#### Prime Rib Au Jus

Savory Cut of Roasted Prime Rib cooked to perfection and ladled with Natural Jus

*\$93.00++*

#### Roast Striploin

Slow Roasted New York Striploin cooked to perfection with Red Wine Demiglace

*\$93.50++*

#### Center Cut Filet Mignon

Hand cut Filet with Merlot Enhanced Demiglace

*\$97.50++*

#### Filet Mignon and Shrimp Scampi

*Two Jumbo Shrimp prepared Scampi Style atop A*

Hand cut Filet with Merlot Enhanced Demiglace

*\$108.00++*

All Entrees Include Garden Salad, Chef's Selection of Vegetable and Starch, Dinner Rolls and Butter  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

# Emerald Wedding Package

## *One Hour Hors d'oeuvres Reception*

International Cheese Display served with Gourmet Crackers

Mirror Display of Sliced Seasonal Fresh Fruit

### **Butler Style Hors d'oeuvres**

(Select Any Three (3) Items)

Smoked Chicken Quesadillas

Brie with Raspberry Phyllo

Asparagus with Asiago

Vegetable Spring Rolls

Assorted Cold Canapés

Bruschetta Pomodora

Sonoran Chicken

Coconut Chicken

### ***Dinner***

#### **Entrees**

(Select One (1) item)

~Chicken Milanese~

Seasoned Herb Crusted with Lemon Cream Sauce

*\$88.00++per person*

~Chicken Marsala~

Sautéed Wild Mushrooms served with Marsala Wine Sauce

*\$88.00++per person*

~Sliced Roast Strip Sirloin~

Presented with a Red Wine Glaze

*\$106.00++per person*

~Roast Pork Loin~

Accompanied by a Rosemary Mustard Glaze

*\$86.00++per person*

All Entrees Include Tossed Garden Salad with Dressing Selection,  
Chef's Selection of Vegetable and Starch, Dinner Rolls and Butter,  
Coffee, Tea, and Decaffeinated Coffee

# ***Tuxedo Buffet Package***

International Cheese Display served with Gourmet Crackers

Mirror Display of Sliced Seasonal Fresh Fruit

## **Butler Style Hors d'oeuvres**

*(Select any Three (3) Items)*

Brie and Raspberry Phyllo

Mini Beef Wellington

Scallops Wrapped in Bacon

Spanakopita

## **Dinner**

### **~Salads~**

Red Onion, Cucumber and Tomato Vinaigrette

Herb Rotini Salad with Sun Dried Tomato Pesto

Fresh Field Green Salad, Assorted Dressings

Spicy Potato Salad

Caesar Salad

### **~Entrees~**

*(Select any Three (3) Items)*

Sliced Roast Strip Loin, Merlot Demi Glace

Baked Boston Scrod with Provencale Sauce

Chicken with sautéed Mushrooms and Mozzarella

Chicken Rosemary with Red Currant Glaze

Roast Breast of Turkey, Sage Dressing

Penne Primavera Pomodori

Beef Bourguignonne

Chicken Milanese

Chicken Florentine

Parisian Potatoes, Wild & Long Grain Rice

Fresh Vegetable Bouquet

Freshly Baked Rolls & Creamery Butter

Coffee, Tea, Decaffeinated Coffee

*\$117.00++ per Person*

# Black Tie Buffet Package

International Cheese Display served with Gourmet Crackers

Mirror Display of Sliced Seasonal Fresh Fruit

## Butler Style Hors d'oeuvres

(Select any Three (3) Items)

Teriyaki Beef Skewers  
Vegetable Spring Rolls

Seafood Crepe Bundle  
Coconut Chicken

## Dinner

### ~Salads~

Field Green Salad with Assorted Dressings  
Sliced Cucumber, Onion & Tomato Vinaigrette  
Rotini Salad with Pesto Mayonnaise  
Roasted Balsamic Vegetable Platter  
Caesar Salad

### ~Entrees~

Chef's Carved Prime Rib of Beef with Horseradish Cream and Bordelaise Sauce  
(\$150.00 Chef Attendant Fee Applies)

(Select Any Two (2) Items)

Seared Salmon with Whole Grain Mustard Sauce  
Roasted Herb Encrusted Pork Tenderloin  
Baked Grouper with Lemon Caper Sauce  
Tri-Colored Tortellini Alfredo  
Shrimp Provencale  
Penne Primavera  
Chicken Monterey  
Chicken Romano  
Chicken Marsala

Fresh Vegetable Medley  
Potatoes Au Gratin  
Roasted Pepper Rice

Freshly Baked Rolls & Creamery Butter  
Coffee, Tea, Decaffeinated Coffee

*\$126.50++ per person*

# The Sapphire

## One Hour Hors d'oeuvres Reception

International Cheese Display served with Gourmet Crackers

Mirror Display of Sliced Seasonal Fresh Fruit

## Butler Style Hors d'oeuvres Service

(Select Any Four (4) Items)

Salmon Mousse in Snow Peas

Chicken & Vegetable Kabob

Bruschetta Pomodora

Assorted Dim Sum

Celery with Boursin Cheese

Teriyaki Beef Skewers

Thai Spring Rolls

Chicken Sate'

## Dinner

### Appetizers

(Select One (1) Item)

Jumbo Prawn Cocktail ~ Rose Marie Sauce

Penne Pasta ~ Prosciutto & Asiago Cheese

Chilled Melon & Prosciutto

### Entrees

(Please Select One (1) Entree)

~Chilean Sea Bass~

Presented with Cornmeal Crust and Pineapple Melon Salsa

~Grilled Filet of Salmon~

Accompanied by a Sun Dried Tomato Butter Sauce

~Chicken Wellington~

Boneless Breast of Chicken, Topped with a Mushroom

Duxell, Wrapped in Puff Pastry and Baked until Golden Brown

~Chicken Mediterranean~

Boneless Breast of Chicken, Sun Dried Tomato Pesto,

Roasted Red and Yellow Peppers, Melted Asaigo Cheese

All Entrees Include Traditional Caesar Salad,  
Chef's Selection of Vegetable and Starch, Dinner Rolls and Butter,  
Coffee, Tea, and Decaffeinated Coffee

*\$132.00++ per person*



# The Diamond

## One Hour Hors d'oeuvres Reception

International Cheese Display served with Gourmet Crackers

Mirror Display of Sliced Seasonal Fresh Fruit

## Butler Style Hors d'oeuvres Service

(Select any Three (3) Items)

Smoked Salmon Pinwheels  
Chicken & Vegetable Kabobs  
Vegetable Spring Rolls  
Teriyaki Beef Skewers  
Bruschetta Pomodora

Belgian Endive with Crab Mousse  
Smoked Chicken Quesadilla  
Pear and Brie with Almond  
Jerk Chicken Brochettes  
Assorted Dim Sum

## Dinner

### Appetizers

(Select One (1) Item)

Grilled Portobello Mushroom ~ Roasted Red Pepper Salsa  
Smoked Salmon with Mixed Field Greens  
Crab Cakes ~ Cajun Remoulade

### Salad

Bibb, Red Oak, Frisee, Radicchio and Mache Lettuces topped with Grape Tomatoes,  
Served with Balsamic Vinaigrette Dressing

### Entrees

(Select One (1) Item)

Center Cut Filet Mignon with a Merlot Enhanced Demi Glaze  
Filet Mignon and Grilled Chicken with a Rosemary Glaze  
Grilled Filet Mignon and Mahi Mahi with Mango Salsa  
Filet Mignon and Shrimp Scampi

French and Italian Pastries & Chocolate Covered Strawberries for each table

All Entrees Include Chef's Selection of Vegetable and Starch, Rolls and Butter,  
Coffee, Tea and Decaffeinated Coffee

*\$150.50++ per person*

# Hors d'oeuvres Selections

The Following Hors d'oeuvres can be substituted as Part of Your Wedding Package

## Chicken and Pineapple Brochettes

Tender Chicken Breast and Juicy Pineapple glazed with Sweet and Sour Sauce on a Four Inch Skewer.

## Beef Sate'

Beef Tenderloin Glazed with a Light Teriyaki Sauce on a Four-Inch Skewer

## Chicken Sate'

Chicken Breast Glazed with a Light Teriyaki Sauce on a Four-Inch Skewer

## Assorted Petite Quiche

Custard Made with Heavy Cream and Swiss Cheese Fills a Cream Cheese Pastry Crust.

A Variety to Include Lorraine, Cajun Shrimp, Herb Cheese and Spinach

## Franks in a Blanket

All Beef Vienna Cocktail Frank Wrapped in Cream Cheese Pastry

## Assorted Dim Sum

A Variety of Asian Delights to Include Vegetable Spring Rolls,

Pork Potsticker, Shrimp Shu Mai and Vegetable Samosa

## Vegetable Egg Roll

Contains a Variety of Julienne Vegetables with a Touch of Soy Sauce.

Our Egg Rolls are Hand Rolled and Do Not Contain MSG

## Mini Deep Dish Sausage Pizza

Bite Size Deep Dish Pizza with a Zesty Pizza Sauce, Spicy Italian Sausage and Mozzarella Cheese

## Spanikopita

A Delicate Phyllo Triangle Filled with Spinach, Feta Cheese, Cream Cheese and a Touch of Garlic

## Brie with Raspberry and Almonds in Phyllo

Buttery Soft Brie Cheese with Sweet Raspberry Sauce and Chopped Almonds Wrapped in Flaky Phyllo Dough

## Crispy Asparagus with Asiago

Asparagus Tips Combined with a Seasoned Blend of Asiago Cheese and

a Hint of Fontina Cheese are Wrapped in a Flaky Phyllo Dough Wrapper

## Coconut Chicken

Medallions of Chicken Breast with Light, Creamy Coconut Milk and a Hint of Tangy Pineapple Juice

Sprinkled with Sweet Shredded Coconut

## Smoked Chicken Quesadilla

A Delicious Combination of Julienne Chicken, Mild Cheddar and Jack Cheese,  
Jalapeno Pepper, Diced Tomatoes, Peppers and Onions, Rolled in a Flour Tortilla

# Hors d'oeuvres Selections

Add on Hors d'oeuvres available for all Wedding Packages  
For an Additional Charge of \$8.50 per Person/Per Item

## Beef Wellington

Beef Tenderloin Medallions with a Shiitake and Oyster Mushroom Cream Duxelle,  
Seasoned and Nestled in a Flaky Puff Pastry

## Chicken Wellington

Chicken Breast Medallions with a Shiitake and Oyster Mushroom Cream Duxelle,  
Seasoned and Nestled in a Flaky Puff Pastry

## Beef Tenderloin Brochette

Beef Tenderloin are Skewered with Vegetable Accents and Topped with a Light Teriyaki Glaze

## Scallops in Bacon

Moist Tender Sea Scallops Lightly Dusted with Breadcrumbs and Wrapped in Lean Bacon

## Crab Rangoon

Delicate Won Ton Pockets of Snow Crabmeat, Cream Cheese and a Hint of Spices, Deep Fried to Perfection

## Thai Chicken Spring Rolls

A Delicious Combination of Julienne Chicken, Slices of Cashews Seasoned with  
Tangy Traditional Thai Spices and Rolled into a Crispy Spring Roll Wrapper

## Crab Stuffed Mushroom Caps

Whole Destemmed Mushroom Caps Stuffed with Snow Crabmeat, Finely Chopped Bell Peppers, Onions and Celery

# Wedding Brunch Menu

(Minimum of 50 guests)

## Breakfast

Assortment of Chilled Juices  
Mirror Display of Fresh Fruits and Berries with Chantilly Crème  
Cold Cereal Selection with 2% and Skim Milk  
A Selection of Muffins, Danish and  
New York Style Bagels with Cream Cheese,  
Selected Preserves and Dairy Butter  
Fluffy Scrambled Eggs with Chives  
Maple Cured Bacon  
Breakfast Sausage Links  
Sautéed Home Fries  
Belgium Waffles with Fresh Fruit Toppings and Whipped Cream

## Omelettes Made to Order from Our Bountiful Omelette Bar

## Salads

Mixed Field Green Salad with French, Thousand Island, and Balsamic Vinaigrette Dressing  
Traditional Caesar Salad with Toppings to Include Garlic Croutons and Parmesan Cheese  
Grilled Marinated Vegetable Platter  
Roma Tomato, Onion Basil Salad  
*Herbed Rotini Salad*

## Entrees

(Select any Two (2) items)

Roasted Pork Loin with Sauce Chasseur  
Crab Stuffed Filet of Sole Bonne Femme  
Grilled Herb Crusted Breast of Lemon Chicken  
Penne Pasta with Spring Vegetables in a Light Alfredo Sauce  
Roast Prime Rib of Beef Served with Bordelaise Sauce & Horseradish Cream,  
Expertly carved by one of Our Talented Chefs,  
(Add \$5.00 per Person for Prime Rib)

Seasonal Fresh Vegetables  
Oven Roasted Red Bliss Potatoes

## Dessert Selection to Include

Chocolate Raspberry Torte, Chocolate Mousse Torte  
Tiramisu, Key Lime Torte  
Coffee, Tea, Decaffeinated Coffee

Marwood Champagne available at \$30.00 Per Bottle

*\$83.50++ per person*  
*\$150.00 Chef Attendant Fee Applies*

# Additional Wedding Upgrades

## Chocolate Covered Strawberries

*\$15.00 per person*

## Chocolate Fountain

(Minimum of 100 people)

Complete with Fresh Strawberries, Bananas, Pound Cake,  
Marshmallows, Pineapple Chunks and Pretzel Sticks

*\$17.50 per person*

## Viennese Dessert Table

*Miniature Dessert Selections to Include Apple Strudel with Vanilla Sauce,  
Eclairs, Cream Puffs, Chocolate Dipped Strawberries, Cheesecakes,  
Fruit Tarts, French Pastries and Petit Fours*

*\$25.50 per person*

## European Coffee Bar

Flavored Syrups, Chocolate Shavings, Orange and Lemon Zest,  
Rock Candy Swizzle Sticks, Cinnamon and a Variety of Sweeteners

*\$15.50 per person*

## Spectacular Hand Carved Ice Sculptures

*Starting at \$425.00 per block; based on carving pricing*

## Table Linens, Napkins & Chair Covers

*Pricing Varies*



***CHILDREN'S MENU***  
*Under the age of 10 years old*

***CHOOSE FROM ONE (1) OF THE FOLLOWING ENTREES:***

*Chicken Fingers with French Fries*

*Hot Dog Plate with Individual Bags of Potato Chips*

*Pasta with Marinara Sauce Served with Garlic Bread*

*Miniature Cheese Pizza ~or~ Miniature Pepperoni Pizza*

*All Entrees Include Assorted Cookies and Choice of Lemonade, Soda or Milk*

*\$24.95 per person*

# Banquet Beverage

## Premium Spirits

### Liquor

Deep Eddy Vodka, Deep Eddy Vodka Red Grapefruit, Deep Eddy Vodka Red Lemon, Beefeater Gin, Cruzan Aged Light Rum, Jim Beam Bourbon, Dewar's Scotch, Sauza Silver Tequila, E&J Brandy, Seagram's 7 Whiskey, Hiram Walker Peach Schnapps

### Domestic Bottled Beer

Bud Light, Budweiser, Miller Lite

### Imported & Specialty Bottled Beer

Michelob Ultra  
Blue Moon Belgian White

### Non-Alcoholic Beer

O'Doul's

### Wine

Canyon Road



## Super Premium Spirits

### Liquor

Tito's Vodka, Grey Goose Vodka, Grey Goose Le Citron, Grey Goose L' Orange, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan's Original Spiced Rum, Maker's Mark Bourbon, Johnnie Walker Red Label Scotch, Camarena Silver Tequila, E&J Brandy, Jack Daniel's Old No. 7 Whiskey, Crown Royal Whiskey, Baileys Irish Cream, Hiram Walker Peach Schnapps, DISARONNO

### Domestic Bottled Beer

Bud Light, Budweiser, Miller Lite

### Imported Bottled Beer

Corona Extra, Stella Artois

### Specialty Bottled Beer

Blue Moon Belgian White, Samuel Adams New England IPA, Local Brew

### Spiked Seltzers

Truly Hard Seltzer Lime, Truly Hard Seltzer Wild Berry

### Non-Alcoholic Beer

O'Doul's

### Wine

E&J Gallo-Canyon Road, CA

## HOST BAR

Premium Liquor	\$11.00	Domestic Beer	\$7.00
Super Premium Liquor	\$13.00	Imported Beer	\$8.00
Juice & Soda	\$5.00	Specialty Beer	\$8.00
Bottled Mineral Water	\$6.00	Spike Seltzers	\$8.00
Wine by the Glass	\$9.00	Non-Alcoholic Beer	\$6.00

## CASH BAR

Premium Liquor	\$11.50	Domestic Beer	\$7.50
Super Premium Liquor	\$13.50	Imported Beer	\$8.50
Juice & Soda	\$5.50	Specialty Beer	\$8.50
Bottled Mineral Water	\$6.50	Spike Seltzers	\$8.50
Wine by the Glass	\$9.50	Non-Alcoholic Beer	\$6.50

## Complete Bar Package

Unlimited beverage charges are based on a Per Person Basis for the Number of Hours listed

	Premium	Super Premium
One Hour	\$25.00	\$27.00
Two Hour	\$34.00	\$36.00
Three Hour	\$43.00	\$45.00
Four Hour	\$52.00	\$54.00
Five Hour	\$61.00	\$63.00

Bartender Fee - One bartender per 100 guests: \$100.00 Each

Cashier Fee required for all Cash Bars: \$50.00 Each



# Banquet Wine Selections

## HOUSE POUR RED WINES

	Bottle
<i>Canyon Road Cabernet Sauvignon; California</i>	<i>\$40.00</i>
<i>Canyon Road Merlot; California</i>	<i>\$40.00</i>

## HOUSE POUR WHITE WINES

	Bottle
<i>Sutter Home White Zinfandel; California</i>	<i>\$30.00</i>
<i>Canyon Road Chardonnay; California</i>	<i>\$40.00</i>
<i>Canyon Road Pinot Grigio; California</i>	<i>\$40.00</i>
<i>Canyon Road Sauvignon Blanc; California</i>	<i>\$40.00</i>

## BUBBLES

	Bottle
<i>J. Roget Champagne; California</i>	<i>\$32.00</i>

*Advanced notice required to ensure product availability*

*All prices are subject to change*