

a delray affair...

Five Hour Open Bar

Signature Spirits | Imported and Domestic Beer | House Wine

Passed Champagne during the Cocktail Hour

Wine Service with Dinner (Chardonnay | Cabernet | Merlot)

Cocktail Hour

Chef Attended Station

Cheese Board

Selection of Five Butler Passed Hors D'Oeuvres

Dinner Selection of:

Signature Duet Plate

Chef Attended Stations

Buffet

Family Style

Custom Buttercream Wedding Cake

Hotel Room for the Bride and Groom

Invitation to the Chef's Tasting

Valet Parking

Table Linens and Napkins (selected styles) and Chair Linens or Chivari Chairs are Included with Full Packages

All Cocktail Receptions to Include the Following

Cheese Board

Gourmet Crackers | Spanish Manchego | English Sage Derby | French Brie | Vermont Cheddar | Wisconsin Maytag Bleu

Risotto Station

Saffron Risotto Milanese | Wild Mushroom & Truffle Oil Risotto | Seafood Risotto | Roasted Vegetable & Goat Cheese Risotto
OR

Pasta Bar

Pasta: Orecchiette | Pappardelle | Tortellini

Sauces: Ala Vodka | Saffron Cream | Marinara

Toppings: Peas & Pancetta | Broccoli Rabe & Sausage | Mushroom Ragout | Shrimp | Chicken

Passed Hors D'Oeuvres Selection (Choose Five)

Chilled

Goat Cheese | Pistachio | Strawberry Relish | Crostini

Beef Tenderloin | Boursin | Red Onion Marmalade | Crouton

Gazpacho Shooter | Jumbo Lump Crab

Horseradish Bloody Mary Shrimp Cocktail Shooter

Sushi Grade Tuna Tartare | Chili Salsa | Wasabi Oil

Roasted Garlic Hummus | Spicy Olive | Crisp Pita

Cherry Tomato | Cillegine Mozzarella Skewer

Parma Ham | Melon Salsa | Parmigiano Reggiano

Wild Mushroom | Black Pepper Goat Cheese | Rosemary Bruschetta

Warm

Vegetable Spring Rolls

Caramelized Onion Tart | Tomato Fondue Torte

Mini Sliders | Brioche

Petit Crab Cakes | Grain Mustard Remoulade

Pigs in a Blanket

Macadamia Nut Chicken Skewers | Thai Peanut Sauce

Applewood Bacon Wrapped Scallops

Gold Package

Dinner Service

Salad Selections (Choose One)

- Classic BLT Wedge | Iceberg | Bacon | Tomato | Blue Cheese Crumbles | Cucumber | Blue Cheese Dressing
- Caprese | Beefsteak Tomato | Fresh Mozzarella | Micro Greens | Cracked Pepper | Basil Oil | Balsamic
- Spinach Leaves | Gorgonzola | Spiced Pecans | Strawberries | Poached Pear | Roasted Pear Vinaigrette
- Greek | Baby Greens | Tomato | Cucumber | Kalamata Olives | Feta | Oregano- Lemon Vinaigrette

Entrée Selections (Choose Two for Duet Plate)

- Grilled Filet Mignon | Cabernet Demi Glace
- Garlic & Herb Marinated Grilled Shrimp
- French Chicken Breast Provençal | Lemon & Herb
- Chicken Roulade | Prosciutto | Tomato Voloute
- Potato Crusted Grouper

Dessert

Wedding Cake | Coffee Service

\$160.00++ per person

Additional Pricing

Vendors: \$38.00++

Children (3-12): \$38.00++

Young Adults (13-20): \$15.00++ Less Package Pricing

Platinum Package

Reception to Also Include:

Shrimp Cocktail Display
Presented in a Three Tiered Ice Sculpture
Key Lime Cocktail Sauce | Lemon Wedges

Dinner Service

Salad Selections (Choose One)

- Classic BLT Wedge | Iceberg | Bacon | Tomato | Blue Cheese Crumbles | Cucumber | Blue Cheese Dressing
- Caprese | Beefsteak Tomato | Fresh Mozzarella | Micro Greens | Cracked Pepper | Basil Oil | Balsamic
- Spinach Leaves | Gorgonzola | Spiced Pecans | Strawberries | Poached Pear | Roasted Pear Vinaigrette
- Greek | Baby Greens | Tomato | Cucumber | Kalamata Olives | Feta | Oregano Lemon Vinaigrette

Entrée Selections (Choose Two for Duet Plate)

- Grilled Filet Mignon | Cabernet Demi Glace
- Garlic & Herb Marinated Grilled Shrimp
- French Chicken Breast Provençal | Lemon & Herb
- Chicken Roulade | Prosciutto | Tomato Voloute
- Potato Crusted Grouper

Dessert

Wedding Cake
Chocolate Dipped Strawberries | Painted Plate
Coffee Service

\$170.00++ per person

Elite Package

Reception to Also Include:

Shrimp Cocktail Display

Presented in a Three Tiered Ice Sculpture | Key Lime Cocktail Sauce | Lemon Wedges

Dim Sum Station

Chicken & Broccoli Stir Fry | Shrimp Pad Thai | Udon Noodles & Beef in Miso Broth

Chinese Spare Ribs | Mongolian Shrimp Potsticker | Pork Sweet Buns

OR

Carving Station

Beef Tenderloin | Petit Mushrooms | Au Jus | Brioche

Lamb Racks | Orange | Mint

Garlic & Toasted Barley | Lemon | Oregano | Feta Salad

Dinner Service

Salad Selections (Choose One)

- Classic BLT Wedge | Iceberg | Bacon | Tomato | Blue Cheese Crumbles | Cucumber | Blue Cheese Dressing
- Caprese | Beefsteak Tomato | Fresh Mozzarella | Micro Greens | Cracked Pepper | Basil Oil | Balsamic
- Spinach Leaves | Gorgonzola | Spiced Pecans | Strawberries | Poached Pear | Roasted Pear Vinaigrette
- Greek Baby Greens | Tomato | Cucumber | Kalamata Olives | Feta | Oregano Lemon Vinaigrette

Entrée Selections (Choose Two for Duet Plate)

- Grilled Filet Mignon | Cabernet Demi Glace
- Garlic & Herb Marinated Grilled Shrimp
- French Chicken Breast Provençal | Lemon & Herb
- Chicken Roulade | Prosciutto | Tomato Voloute
- Potato Crusted Grouper
- Panko Crusted Lobster Tail

Dessert (choose one)

- Cupcake Bar: Red Velvet | Carrot | Chocolate | Lemon Drop
- Small Bites: Almond Cookies | Pastel French Macaroons | Biscotti | Brownies
- Chocolate Affair: White & Milk Chocolate Fondue with Dippables

\$185.00++ per person

The Grand Buffet

Salads (choose two)

- Classic BLT Wedge | Iceberg | Bacon | Tomato | Blue Cheese Crumbles | Cucumber | Blue Cheese Dressing
- Caprese | Beefsteak Tomato | Fresh Mozzarella Micro Greens | Cracked Pepper | Basil Oil | Balsamic
- Spinach Leaves | Gorgonzola | Spiced Pecans Strawberries | Poached Pear | Roasted Pear Vinaigrette
- Greek | Baby Greens | Tomato | Cucumber | Kalamata Olives | Feta | Oregano- Lemon Vinaigrette

Entrees (choose three)

- Grouper Oscar | Asparagus | Bernaise
- Miso Crusted Sea Bass | Teriyaki Bok Choy | Lemongrass Buerre Blanc
- Day Boat Sea Scallops | Pineapple Watermelon Salsa Sticky Black & White Rice
- Bleu Cheese Crusted Petit Filet | Roasted Shallot Mash Au Jus | Asparagus Tips
- Braised Beef Short Ribs | Truffle Jus | Parmesan Risotto
- Duck a L'Orange | Whipped Sweet Potato
- Sautéed Baby Chicken Breast | Yellow & Red Peperonata
- French Chicken Breast Provençal | Rosemary Potato Haricots Vert

Desserts (choose one)

- Cupcake Bar: Red Velvet | Carrot | Chocolate | Lemon Drop
- Small Bites: Almond Cookies | Pastel French Macaroons Biscotti | Brownies
- Chocolate Affair: White & Milk Chocolate Fondue with Dippables

\$170.00++ per person

Family Style

Antipasto: (choose one)

- Eggplant Rollatine | Mozzarella Carrozza | Baked Clams | Fried Seafood with Marinara
- Spiedini alla Romana | Fried Mozzarella, Ricotta & Fontina Sandwiches | Marinara

Pasta: (choose one)

- Spaghetti | Broccoli | Sausage | Garlic | Oil
- Rigatoni | Veal Sauce
- Penne alla Vodka

Salad: (choose one)

- Arugula & Red Onion Salad | Prosciutto
- Traditional Ceasar | Grana Padano | Garlic Crouton
- Chopped Salad | Raddichio | Arugula | Romaine | White Beans | Tomato | Vinaigrette

Entrée: (choose two)

- Chicken Scarpariello | Sausage | Potato | Rosemary White Wine | Lemon Butter
- Steak Pizzaiolla | NY Strip | Onions | Peppers | Marinara
- Branzino | Roasted Cherry Tomato | Caper Berries
- Lobster Fra Daivolo | Spicy Tomato Broth

Sides: (choose two)

- Broccoli Rabe
- Sauteed Escarole
- Garlic Spinach
- Rosemary Yukon Gold Potatoes
- Potato Croquette
- Garlic Smashed Potato

Dessert

Wedding Cake | Italian Cookies & Confections
Coffee Service

\$170.00++ per person

Dinner Station Menu

Salad Selections (Choose One)

- Classic BLT Wedge | Iceberg | Bacon | Tomato | Blue Cheese Crumbles | Cucumber | Blue Cheese Dressing
- Caprese | Beefsteak Tomato | Fresh Mozzarella | Micro Greens | Cracked Pepper | Basil Oil | Balsamic
- Spinach Leaves | Gorgonzola | Spiced Pecans | Strawberries | Poached Pear | Roasted Pear Vinaigrette
- Greek | Baby Greens | Tomato | Cucumber | Kalamata Olives | Feta | Oregano- Lemon Vinaigrette

Dinner Stations (Choose Three)

Carving Station | Chef Attendant

Beef Tenderloin | Petit Mushrooms | Pencil Asparagus | Au Jus Brioche
Lamb Racks | Orange | Mint | Garlic
Toasted Barley | Lemon | Oregano | Feta Salad
Grilled Vegetable Kabobs

Risotto Station

Saffron Risotto Milanese | Wild Mushroom & Truffle Oil Risotto
Seafood Risotto | Roasted Vegetable & Goat Cheese Risotto

Soft Taco Station | Chef Attendant

Whole Roasted Seasonal Grouper or Snapper | Guacamole Pico De Gallo | Diced Tomato | Sour Cream | Cheddar | Jack Cheese | Cilantro Lime Slaw | Warm Flour Tortillas | Yellow Rice & Black Beans

Pasta Bar

Pasta: Orecchiette | Pappardelle | Tortellini
Sauces: Ala Vodka | Saffron Cream | Marinara
Toppings: Peas & Pancetta | Broccoli Rabe & Sausage | Mushroom Ragout | Shrimp | Chicken

Slider Bar Station (Choose Three)

Crab Cake | Mini Corn Roll | Caper Aioli
Petit Filet | Bleu Cheese | Horseradish Aioli | Brioche
Lamb Burger | Tzatziki | Mini Pita
Pulled BBQ Pork | Mini Ciabatta
Cheddar Burger | Balsamic Onions | Brioche
Lobster Tail Slider | Challah Roll | Truffle Mayo (add \$6.00++)

Dim Sum

Chicken & Broccoli Stir Fry | Shrimp Pad Thai | Udon Noodles & Beef in Miso Broth | Chinese Spare Ribs
Mongolian Shrimp Potsticker | Pork Sweet Buns

Dessert Station (Choose One)

- Cupcake Bar: Red Velvet | Carrot | Chocolate | Lemon Drop
- Small Bites: Almond Cookies | Pastel French Macaroons | Biscotti | Brownies
- Chocolate Affair: White & Milk Chocolate Fondue with Dippables

Wedding Cake | Coffee Service

\$170.00++ per person

delray beach marriott | wedding package

Signature Collection

Based on One Hour

Add Pasta Course

- Home Made Gnocchi | Sage Butter
- Home Made Butternut Squash Ravioli | Lemon Pepper Butter

\$6.00++ per person

Add Shaved Black Truffles for \$20.00++ per person

Antipasto

Spicy Mixed Olives | Red and Green Cherry Peppers
Marinated Feta | Roasted Red Peppers | Lemon Fennel Salad
Squash Ribbons | Eggplant | Prosciutto | Salami | Fresh
Mozzarella | Focaccia Bread
Extra Virgin Olive Oil | Balsamic Vinegar
\$16.00++ per person

Mediterranean Display

Artichokes | Lemon Zest | Goat Cheese Salad
White Bean | Pancetta | Roasted Tomato Salad
Balsamic Roasted Cippolini Onions
Grilled Asparagus | Lemon Aioli
Israeli Couscous | Cranberries | Mint | Cherry Peppers | Lemon
Zest
\$16.00++ per person

Sushi Display | Hand Rolled Sushi (4 per person)

California Rolls | Tuna Rolls | Salmon | Shrimp | Eel | Pickled
Ginger | Wasabi | Soy Sauce
\$22.00++ per person

Slider Bar Station (Choose Three)

- Crab Cake | Mini Corn Roll | Caper Aioli
- Pulled BBQ Pork | Mini Ciabatta
- Petit Filet | Bleu Cheese | Horseradish Aioli | Brioche

- Lamb Burger | Tzatziki | Mini Pita
- Cheddar Burger | Balsamic Onions | Brioche
- Lobster Tail Slider | Challah Roll | Truffle Mayo
(add \$6.00++)

Home Made Sweet Potato Fries

\$16.00++ per person

Seafood Martini Bar

Asian Tuna Tartare | Wasabi | Pickled Ginger
Lump Crabmeat Salad | Mango Salsa
Shrimp Ceviche | Cilantro Lime
\$18.00++ per person

The Wharf

Jumbo Cocktail Shrimp | Horseradish Lime Cocktail | Lemon
Split King Crab Legs | Drawn Butter | Oyster Mignonette
\$27.00++ per person

Petit Lamb Chops (passed)

Orange | Mint | Garlic
\$4.75++ per piece

Cupcake Bar (bite size minis- choose 4)

Red Velvet | Carrot | Coconut | Double Chocolate | Key Lime
Vanilla | Lemon Drop | Cinnamon Apple | Strawberry
\$8.00++ per person

Marble Slab Ice Cream/ Gelato Bar

Selection of three flavors of ice cream/ Gelato mixed by hand
with your favorite toppings.
Toppings to include: Oreo Crumbles | Brownie Bits | Reese's
Pieces | Chocolate Chips | Graham Cracker | Strawberries
Bananas | Marshmallows | Cookie Dough | Pecans
\$12.00++ per person
\$125.00++ attendant fee

Signature Drink Collection

Based on One Hour

Luxury Bar Upgrade

Grey Goose | Bombay Sapphire | Mount Gay | Bacardi Patron Silver | Makers Mark | Johnny Walker Black 12 year Crown Royal | Courvoisier VSOP | Grand Marnier
\$16.00++ per person

Martini Bar

Something Old | Something New | Something Borrowed
Something Blue
A Collection of Martinis Customized for Your Event
\$10.00++ per person
\$450.00++ Personalized Ice Luge

The Classics

"Dirty" Goose | Blue Cheese Stuffed Olives
Dry Sapphire Martini | Onions or Olives
Makers Mark Manhattan | Rusty Nail
Citron Cosmopolitan
Hendricks Gimlet / Gibson
\$10.00++ per person

Mohito & Caipirinha (kai-pur-eeen-ya) Station

Fresh Lime | Mint | Leblon Cachaca (Brazilian Rum) | Bacardi Rums | Classic Mint | Pineapple | Berry | Peach
\$10.00++ per person

Bubbly Bar

Kir Royale | Bellini | Champagne Cocktail
Rosa Regale | Prosecco | Korbel Brut
\$10.00++ per person

Ice Carvings for Signature Beverage Stations \$425++

The Crush Bar

Orange Crush | Fresh OJ | Absolut | Triple Sec | Club Soda
Grapefruit Crush | Fresh Grapefruit | Absolut Ruby | Lemon Lime
Peach Crush Absolut | Peach Schnapps | Club Soda
Lemon Lime Crush | Absolut Citron | Fresh Lime | Simple Syrup | Club Soda
All Cocktails Made with Crushed Ice
\$6.00++ per person

Liquid Dessert Bar

German Chocolate Martini | Stoli Vanilla | Kahlua | Frangelico
Peaches & Cream | Grey Goose | Peach Puree | Cream
Key Lime Pie | Ke Ke Lime Liqueur | Coconut Rum | Coconut Cream | Lime Juice
Espresso Martini | Van Gogh Espresso | Kahlua | Crème de Cacao
\$10.00++ per person

Bloody Mary Bar

First: Choose your Absolut Flavor
Next: Tomato Juice | Clamato | Hot Sauce | Horseradish
The Rim: Old Bay | Celery Salt | Sea Salt | Cracked Pepper
Shake & Garnish: Pickled Green Beans | Celery | Carrot Shavings | Shrimp Cocktail | Scallion | Olives | Pickle Spear
\$12.00++ per person
\$125.00 bartender fee

Wine Upgrades

Canyon Road, California, Pinot Grigio & Pinot Noir
\$5.00++ per person
Kendal- Jackson, California, Chardonnay & Cabernet or Merlot
\$10.00++ per person
Franciscan Estates, Napa Valley, Chardonnay & Cabernet
\$14.00++ per person

Before....

Family Style Welcome Dinner

- Antipasto: Fritto Misto (Fried Shrimp | Scallops | Calamari)
- Salad: Ceasar | Romaine Hearts | Grana Padano | Garlic Crouton
- Entrée: Chicken Milanese | Arugula | Tomato | Red Onion | Balsamic
- Entrée: Snapper Sicilian
- Sides: Garlic Spinach | Smashed Potato
- Dessert: Cannolis | Tiramisu | Biscotti

Iced Tea | Coffee

\$52.00++ per person

add two hours open bar \$24.00++ per person

The Cookout

Horseradish Cole Slaw

Crisp Garden Salad

Slider Bar:

Crab Cake | Mini Corn Roll | Caper Aioli

Pulled BBQ Pork | Mini Ciabatta

Petit Filet | Bleu Cheese | Horseradish Aioli | Brioche

Cheddar Burger | Balsamic Onions | Brioche

Lobster Tail Slider | Challah Roll | Truffle Mayo (add \$6.00++)

Home Made Sweet Potato Fries

Corn on the Cob

Cupcake Bar (bite size minis- choose 4)

Red Velvet | Carrot | Coconut | Double Chocolate | Key Lime

Vanilla | Lemon Drop | Cinnamon Apple | Strawberry

Iced Tea | Coffee

\$52.00++ per person (add grill for \$125.00++)

add two hours open bar \$24.00++ per person

...and After

Farewell Breakfast

Fresh Squeezed Orange Juice | Coffee | Tea

Nova | Onion | Capers | Tomato | Cream Cheese | Toast Points

Seasonal Fruit Display

Low Fat Yogurt | Granola

Muffins | Bagels | Danish | Preserves | Butter

Scrambled Eggs

Skillet Potatoes

Breakfast Sausage | Applewood Smoked Bacon

\$26.00++ per person

The Chef's Omelet Station

Whole Eggs or Egg White Omelets

Southwest: Jack Cheese | Scallion | Fresh Salsa

American: Ham | Cheddar | Onion

Greek: Feta | Spinach | Mushroom | Tomato

BLT: Bacon | Spinach Leaves | Tomato

\$10.00++ per person

Bloody Mary Bar

First: Choose your Premium Vodka- Assorted Flavors

Next: Tomato Juice | Clamato | Assorted Hot Sauces |

Horseradish

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

Shake & Garnish: Pickled Green Beans | Celery | Carrot

Shavings | Shrimp Cocktail | Scallion | Olives | Pickle Spear

\$12.00++ per person

\$125.00 bartender fee

delray beach marriott | wedding package

The Wish...

Consultation | Co-Ordination

Complimentary Consultation | Marriott's Certified Wedding Planners

Wedding Coordinator to Oversee Details

Wine & Cheese Reception for Family

Bridal Tasting

A private invitation to the Chef's tasting to sample & select the wedding menu

Nspa

Spa Service for the Bride Prior to the Wedding

Hair | Make Up on the Wedding Day for the Bride & Mother of the Bride

The Bridal Party

Bridal Luncheon the Day of the Wedding on our Spa Terrace

Happy Hour for the Guys in O'Grady's Lounge

Wine | Spirits

Top Shelf Spirits | Passed Champagne during Cocktail

Reception (Veuve Cliquot) | Imported Beer Selection |

Upgraded Wines

Our Signature Martini Bar

Something Old | Something New | Something Borrowed |

Something Blue | Design Your Signature Martini Bar with

Monogrammed Ice Sculpture

Custom Dinner Menu Designed by Chef

White Glove Presidential Service

Personal Maitre D for the Bride and Groom

Designer Wedding Cake | Cappuccino Station

The Day After

A Farewell breakfast the following morning before your guests depart

The Design

Your Choice of Specialty Table Linens | Napkins

Chivari Chairs

Base Plates or Chargers

Your Stay

Complimentary Ocean Front Suite for Two Nights

Champagne | Strawberries the Night of the Wedding

Breakfast in Bed

\$275.00++ per person

All Pricing Subject to a 21% Service Charge and 6.5% Tax

Suggested Vendors

Bakers

Cake Originals by Diane: 561-272-0248
Sugar Chef: 954-571-2253

Design | Florals

Dalsimer | Atlas: 800-423-2622
Dream Makers: 561-369-3100
Creations: 561-833-6787
Lina Portnoy: 561-306-9626
Xquisite Events: 561-988-9798

Photographers

Alexi Shields: 561-460-8434
Creative Focus: 954-753-3686
Jeff Kolodny: 561-965-9582
Munoz: 954-567-7150
Paul Marino: 561-630-1594
Santa Barbara: 561-998-8568

Videographer

Robert Doyle: 954-341-8139

Linens

Over the Top: 954-424-0076

Bands

Heatwave: 888-748-855
Marcia Mitchell: 561-963-5056

DJ's/ Musicians

Elite Entertainment: 561-483-4888
Kenny Mondo: 561-790-5555
Master Musicians: 866-561-6874
FJM Productions: 954-753-8591

Transportation

A1A Limo 561-278-4064
Molly's Trolleys: 561-838-9511

Wedding Planner

Event Jolie: 561-603-5721

Invitations

Sincerely Yours, Diane: 954-421-9779

Spa | Hair & Make Up

nSpa: 561-278-8111

Coffee Cart/ Chocolate Fountains

Lisa Cossgrove: 954-695-3750
Café Ala Carte: 954-452-2005

Lighting Specialist

Southern Audio Visual: 561-274-3269

Officiants

Michael Calderon: 954-868-2957
Pastor Nancy: 561-276-5796
Rabbi Kaplan: 954-346-5030

Southern Audio Visual

Ceremony Sound Packages

Don't risk your guests missing a word of the vows you'll speak only once! Wireless Lavalier Microphone (for Officiant), Wired Microphone on Stand (for Bride & Groom), 2 speaker sound system, Mic mixer to ensure everyone can be evenly heard and iPod Audio Feed (to play your processional/recessional music)

Packages starting at \$199*

Atmospheric Up Lighting

Up lights available in a wide range of colors to add ambience to your space, plus pin spot lighting to make cake table, guest tables, etc, focal points throughout the room.

Packages starting at \$70*

Designer Gobo Light Packages

Custom "Mr. & Mrs." Monogram Lighting Display

Lighting Truss, Spandex Truss cover (black or white), Leko light and gobo holder. Gobo not included

Packages starting at \$95*

Custom gobo designs available separately starting at \$160*

Sweetheart Video/Drape Packages

For your video presentations - Tripod Screen (up to 8') , LCD Projector w/ skirted cart, DVD Player, House Sound System with Mixer and all Cabling

(Add 20' or more of White Drape with all hardware to frame your screen)

***All packages are per event per day and include standard onsite service support. Any additional equipment or operating labor will be added at standard rates. A 21% Service Charge will be applied to all orders as well as any additional labor needed due to special circumstances.**

Please contact our Director at 561.274.3269 or email at jparra@southernav.com