



INFINITELY YOU  
UNFORGETTABLE. INSPIRED BY YOU.

FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT & SPA

3030 HOLIDAY DRIVE, FORT LAUDERDALE, FL 33316  
T 954.766.6128, [MarriottHarborbeach.com](http://MarriottHarborbeach.com) @ f



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LET US BRING YOUR  
SPECIAL DAY TO LIFE AT THE  
**FORT LAUDERDALE MARRIOTT  
HARBOR BEACH RESORT & SPA.**  
WITH OVER 100,000 SQUARE  
FEET OF SPECTACULAR EVENT  
SPACE, BREATHTAKING OCEAN  
VIEWS, CUSTOM CATERING  
AND PERSONALIZED SERVICE,  
YOUR HAPPILY EVER AFTER WILL  
**EXCEED EVERY EXPECTATION.**

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# YOUR RESORT

DREAM WEDDINGS DON'T JUST HAPPEN, THEY'RE PLANNED. WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT & SPA WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

# FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT & SPA

## AIRPORTS

- Fort Lauderdale - FLL  
954.359.1200, Resort direction: 5 miles N  
- Town car, limousine, van; reservation required. Estimated taxi fare: \$20 (one way).
- Miami - MIA  
Resort direction: 31.9 miles NE  
- Estimated taxi fare: \$75 (one way).
- Palm Beach - PBI  
Resort direction: 50 miles S  
- Estimated taxi fare: \$85 (one way).

## PARKING

- Event self-parking or valet: \$10/vehicle (non-overnight, price is subject to change)
- Overnight self-parking and valet parking available, prevailing rates apply

## RESORT HIGHLIGHTS

Reflect and reconnect when you experience Fort Lauderdale Marriott Harbor Beach Resort & Spa. Highlighted by a pristine, oceanfront location and close proximity to the airport, our modern Fort Lauderdale beach resort is an ideal getaway from the pressures of life. Enjoy an idyllic private beach with 16 waterfront acres, located near the area's most popular attractions. Our 22,000-square-foot spa offers a variety of relaxing treatments, a private spa pool and fitness center with ocean views. Three restaurants span our resort, including the upscale 3030 Ocean Restaurant with modern American seafood. Dive into our tropical lagoon pool, sip a cocktail under swaying palm trees, or make memories with a variety of water sports and children's activities at our Fort Lauderdale beach resort.

## GUEST ROOMS

650 guest rooms, including 31 spacious oceanfront suites from intimate to grand. Discounted room rates available for 10 or more rooms. For individual reservations, please call 800.222.6543 or visit [marriotttharborbeach.com](http://marriotttharborbeach.com).

## THE SPA AT FORT LAUDERDALE MARRIOTT HARBOR BEACH

Our full-service spa will let you indulge your senses and put your on-the-go lifestyle temporarily on pause, to remind you that a little pampering goes a long way in restoring the body, mind and spirit. For information and reservations, call the spa concierge at 954.765.3032.





## YOUR CEREMONY

WHETHER YOU DREAM OF SAYING "I DO" IN FRONT OF A FEW FAMILY MEMBERS OR CAN'T IMAGINE CELEBRATING WITHOUT A FEW HUNDRED OF YOUR CLOSEST FRIENDS, YOU HAVE THE OPTION TO HOST YOUR WEDDING CEREMONY ON OUR PRIVATE BEACH, IN A PRIVATE ROOM OR ON THE OCEANFRONT TERRACE. CEREMONIES SCHEDULED TO BE HELD OUTDOORS WILL HAVE AN INDOOR BACKUP SPACE RESERVED IN THE EVENT OF INCLEMENT WEATHER.

### OCEANFRONT WEDDING CEREMONY PACKAGE:

- Banquet food & beverage package required
- Setup with white folding chairs
- Quality sound system and recorded music for procession
- Fruit-infused water station

\$2,000

All Charges are subject to 25% Service Charge and 7% Sales Tax. \* Event time limited to 1.5 hours.



## YOUR RECEPTION

YOUR CELEBRATION MAY INCLUDE A CHAMPAGNE BRUNCH, A BOUNTIFUL LUNCH BUFFET OR A MORE FORMAL SIT-DOWN AFFAIR. WHICHEVER YOU CHOOSE, OUR AWARD-WINNING CHEFS WILL WORK WITH YOU TO CREATE A WONDERFUL MEAL FOR FAMILY AND FRIENDS. WE'LL HANDLE ALL OF THE DETAILS SO YOU CAN RELAX ON YOUR SPECIAL DAY.





## EVENING WEDDING PACKAGES

### ALL EVENING WEDDING PACKAGES INCLUDE:

- 5-Hour Top-Shelf Brands Open Bar
- Prosecco Toast
- Wine service with dinner
- (3) Complimentary votive candles per table
- Floor-length linens included, variety of colors and upgrades available
- Chiavari chairs, variety of colors and upgrades available
- Buttercream wedding cake from:
  - Earth and Sugar Bakery
  - Susie's Scrumptious Sweets
  - Edible Creations
- Coffee and an assortment of hot teas
- Indoor dance floor and staging for band/DJ
- Marriott Bonvoy™ points
- Discounted self or valet parking for all non-overnight guests: \$10/car

GUEST ROOM POLICY FOR BRIDAL ROOM: Under \$10,000: 20% off current rate; \$10,000-\$25,000: Complimentary Ocean View King Room; \$25,000 or more: Complimentary Suite. All Charges are subject to 25% Service Charge and 7% Sales Tax.

# EVENING PLATED DINNER PACKAGE

## BUTLER-PASSED HORS D'OEUVRES

### (6) PIECES/PERSON

- Smoked salmon, dill cream cheese, pickled onion, caper, blini
- Rock shrimp ceviche shooter
- Beef carpaccio, caramelized onion, horseradish aioli
- Ahi tuna, wasabi aioli, wonton crisp
- Caprese skewer
- Honey sriracha chicken skewer
- Tajin spiced watermelon, goat cheese, aged balsamic, basil
- Bacon-wrapped meatball, bleu cheese stuffed
- Tuscan chicken fontina bites
- Chicken empanada, black bean dip
- Teriyaki beef tenderloin satay
- Tomato basil arancini
- Lamb lollipop, béarnaise
- Edamame potsticker
- Chicken and waffle skewer
- Crab cake, remoulade

## PLATED SALADS

- **Caribbean Caesar salad**, banana nut crouton, mango Caesar dressing
- **Butter lettuce salad**, heirloom tomato, buffalo mozzarella, pesto vinaigrette
- **Spinach salad**, frisée, radicchio, dried apples, poached pears, dried cherries, walnuts, citrus vinaigrette
- **Mixed greens salad**, hearts of palm, pepitas, watermelon radish, blistered grape tomato, avocado ranch
- **Arugula salad**, roasted beets, goat cheese, spiced pecans, pickled fennel, pomegranate vinaigrette

## PLATED DINNER ENTRÉES

- **Sundried tomato and fennel crusted chicken**, pommery demi, boniato mashed potato, seasonal vegetable \$175/p
- **Braised beef short rib**, garlic mashed potato, seasonal vegetable \$180/p
- **Grilled mahi-mahi**, papaya relish, poblano emulsion, sweet corn polenta, seasonal vegetable \$190/p
- **Pan-seared grouper**, green pea risotto, citrus beurre blanc, seasonal vegetable \$195/p
- **Grilled filet mignon**, red wine demi, smoked shallot mashed potato, seasonal vegetable \$200/p

## PLATED COMBINATION ENTRÉES

- **Citrus herb marinated chicken breast with jumbo prawns**, polenta, seasonal vegetable \$185/p
- **Braised beef short rib with jumbo prawns**, garlic mashed potato, seasonal vegetable \$190/p
- **Braised short rib with grilled mahi-mahi**, stone ground grits and roasted tomatoes, Florida farm vegetables \$195/p
- **Grilled filet mignon and butter poached lobster** with a bordelaise butter demi, fingerling potato trio hash, fresh vegetables \$225/p

\* \$20 per person to upgrade combination entrées from braised short rib to filet mignon



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# EVENING STATIONS DINNER PACKAGE

## HORS D'OEUVRES

### (6)PIECES/PERSON

- Smoked salmon, dill cream cheese, pickled onion, caper, blini
- Rock shrimp ceviche shooter
- Beef carpaccio, caramelized onion, horseradish aioli
- Ahi tuna, wasabi aioli, wonton crisp
- Caprese skewer
- Honey sriracha chicken skewer
- Tajin spiced watermelon, goat cheese, aged balsamic, basil
- Bacon-wrapped meatball, bleu cheese stuffed
- Tuscan chicken fontina bites
- Chicken empanada, black bean dip
- Teriyaki beef tenderloin satay
- Tomato basil arancini
- Lamb lollipop, béarnaise
- Edamame potsticker
- Chicken and waffles
- Crab cake, remoulade

## SALAD STATIONS (CHOOSE 3)

- Vertical Caribbean Caesar
- Plant city tomatoes, basil, red onion, crouton
- Tomato, avocado, queso fresco, cilantro oil
- Kale and quinoa, ruby red grapefruit, almonds, currants, chick pea, red onion, citrus vinaigrette
- Baby wedge, Benton's bacon, gorgonzola, heirloom tomato, ranch
- Roasted beets, goat cheese, arugula pesto
- Compressed watermelon, tomato, feta, balsamic onion, cucumber

**\$230/PP**

\*Attendant required for each station; \$150/attendant  
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## ACTION STATIONS\* (CHOOSE 3)

- South Florida cioppino, lobster, shrimp, clams, fennel, tomato, cilantro, grilled crostini, saffron aioli
- Shrimp and grits, rock shrimp, garlic & chorizo grits, poblano
- Beef churrasco, mashed boniato, mariquitas, chimichurri
- Roasted mushroom ravioli, smoked garlic cream, shaved asparagus salad
- Chorizo-cruste grouper, jasmine rice, lemon butter sauce
- Gyro, flatbread, lamb, onion, tomato, tzatziki sauce

## DISPLAYED SMALL PLATES

### (CHOOSE 3)

- Jerk chicken, sweet potato, roasted corn, mango pico de gallo
- Red snapper, charred corn succotash
- Mojo chicken, yucca, garlic, olive oil
- Grouper, andouille risotto, beurre blanc
- Pork belly, kimchi, wonton taco
- Funky Buddha braised beef short rib, cauliflower purée
- Petite filet, poblano hollandaise, fingerling potato, tomato hash
- Vegetarian paella
- Petite roasted vegetables, white corn polenta, basil aioli
- Grilled vegetable cake, roasted tomato sauce

## SWEET TABLE

### (5)PIECES/PERSON (CHOOSE 5)

- Hazelnut and Baileys flourless torte, light mascarpone cream
- Butterscotch budino, chocolate biscotti
- Rice pudding, streusel crunch
- Fireball caramel bread pudding
- Peaches & cream shooter
- Fried mini cream filled donuts
- Key lime margarita cheesecake
- Chocolate pecan bourbon bread pudding, vanilla sauce
- Alfajores, dulce de leche (small shortbread cookies)
- Peach cobbler, whipped cream
- Tres leches

# ENHANCEMENTS

- **Tapas** (one piece per person of each item) \$20/p
  - Pollo y carne a la plancha: chicken and sirloin skewers, horseradish cream, caramelized onion jam
  - Solomillo con cabrales: beef tenderloin, bleu cheese
  - Pulpo a la parrilla: grilled octopus, tomato, basil, oregano
- **Mediterranean:** smoked fish dip, baba ganoush, hummus, olive tapenade, vegetable crudité, pita chips, flatbread, crostini \$14/p
- **Dim sum display** (one piece per person of each item): fried pork potstickers, shrimp shao mai, vegetable spring rolls, sriracha aioli, sweet chili, ponzu \$16/p
- **Cheese display:** aged cheddar, smoked gouda, manchego, strawberries, grapes, fig jam, sweet and spicy nuts, sliced baguette, crostini, crackers \$18/p
- **Antipasto:** salume, soppressatta, prosciutto, manchego, brie, fig jam, apricot chutney, zucchini, asparagus, portobello mushroom, artichoke, roasted red pepper, lemon basil aioli, sliced baguette \$20/p
- **Sushi and sashimi station:** assorted sushi and sashimi (3 pieces/person), pickled ginger, wasabi and soy sauce \$20/p
- **Hot plated appetizer course**
  - Pork belly, white corn grits, maple bourbon cream \$15/p
  - Gnocchi, wild mushroom, squash, brown butter \$10/p
  - Crab cake, stone ground mustard cream, corn salsa \$16/p
- **Cold plated appetizer course**
  - Seared ahi tuna, charred tomato and avocado relish \$15/p
  - Beef carpaccio, capers, petite greens, olive oil aioli \$10/p
- **Intermezzo**
  - Sorbet, Veuve Clicquot \$10/p
  - Sorbet, lemon or strawberry \$5/p
- **Chef-attended dessert stations\***
  - S'mores, graham crackers, toasted marshmallows, chocolate \$10/p
  - Ice cream and liqueurs, vanilla ice cream, Chambord, Baileys Irish cream, Grand Marnier, amaretto, crème de menthe, Kahlúa, Frangelico \$25/p
- **Sweet table** \$15/p assorted miniature desserts (choose 5):  
S'mores bars, mini cheesecake bites, key lime squares, tres leches shooters, rum cake, mini fruit tarts, mini flan, hazelnut chocolate crunch, rice pudding, red velvet, pineapple upside down, opera torte (total of 3 pieces per person)

\*Attendant required for each station; \$150/attendant

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# LATE-NIGHT ENHANCEMENTS

- **Ice cream station\*** \$12/p  
(additional \$3/p to add waffles)  
Chocolate and vanilla ice cream, whipped cream, jimmies, chocolate syrup, caramel sauce, blueberry compote, strawberries, bananas, cherries, M&M's, crushed Oreos, chocolate chips
- **Slider station** \$16/p  
(Based on 2 pieces per person)
  - Beef sliders, chipotle BBQ sauce, cheddar, crispy fried onion
  - Pulled pork, poblano slaw
  - Grilled vegetable and mushroom slider
- **Snack pack** \$15/p  
(choice of 3)
  - Mozzarella sticks, marinara sauce
  - Pigs in a blanket, spicy mustard
  - Tater tots, ketchup
  - Chicken tenders, honey mustard, BBQ
  - Jalapeño poppers
  - French fries, ketchup
  - Pretzels, mustard, warm queso
- **Chicken wings** \$15/p
  - Buffalo, BBQ, Cajun, bleu cheese, ranch, celery, carrots
- **Nacho bar** \$14/p
  - Tortilla chips, warm queso, pico de gallo, black olives, guacamole
- **Street taco** \$16/p
  - Shredded beef, pulled chicken, pico de gallo, guacamole, onion and cilantro, queso fresco
- **Artisan grilled cheese\*** \$16/p
  - 3 cheese, brioche
  - Beef short ribs, tomato jam, brie, sourdough
  - Garlic roasted mushroom, Havarti, caramelized onion, whole wheat
- **Pizza** \$12/p
  - Margarita
  - BBQ chicken, red onion, bacon
  - Pepperoni
- **Hip pop station\*** \$18/p
  - Dipped pop to include: vanilla bean gelato, Belgian chocolate gelato
  - Flavored dipping sauces to include: dark chocolate, white chocolate, caramel
  - Toppings to include: crushed Oreos, rainbow sprinkles, shredded coconut, caramelized pecans

\*Attendant required for each station; \$150/attendant  
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# BAR PACKAGES:

ONE BARTENDER INCLUDED PER 75 GUESTS\*

## TOP-SHELF BRANDS

Tito's Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Maker's Mark Bourbon, Canadian Club Whisky, 1800 Silver Tequila, Courvoisier VS, Truly Hard Seltzer, Miller Lite, Bud Light, O'Doul's, Blue Moon Belgium White, Heineken, Corona Extra, Engine Room IPA, Harbor Beach Seaside Sunrise WIT, Mionetto Prosecco, Sea Glass Rosé and Beaulieu Vineyard Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

\$10 per person per additional hour\*\*

## LUXURY TIER PACKAGES

(\$7 PER PERSON UPGRADE FEE)

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Jack Daniel's Whiskey, Knob Creek Bourbon, Johnnie Walker Black Scotch, Crown Royal Whisky, Patrón Silver Tequila, Hennessy V.S.O.P. , Truly Hard Seltzer, Privilège, Miller Lite, Bud Light, O'Doul's, Blue Moon Belgium White, Heineken, Corona Extra, Engine Room IPA, Harbor Beach Seaside Sunrise WIT, Mionetto Prosecco, Meiomi Rosé and Estancia Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

\$12 per person per additional hour\*\*

\*Package includes a 5-hour open bar. One additional hour may be added. Hotel policy requires food to be served at the last hour if bar extends beyond 5 hours.

*For the safety of our guests, it is the Resort's policy that shots cannot be served at banquet functions.*

\*Additional Bartenders available at \$300 each.

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## MORNING-AFTER BREAKFAST

- Fresh squeezed orange and grapefruit juice
- Chilled bottled juices to include tomato, cranberry, apple
- Breakfast breads, bagels with regular and flavored cream cheeses
- Granola and cold cereals with milk and bananas
- French toast
- Sliced seasonal fruit and berries
- Oikos Greek yogurts, Light & Fit yogurts
- Omelet station\*: scrambled, fried or omelet; bacon, ham, turkey, diced tomatoes, onions, mushrooms, bell peppers, jalapeños, spinach, salsa, cheddar and jack cheeses
- Peppered bacon
- Chicken apple sausage
- Breakfast potatoes
- Coffee, decaffeinated coffee and assorted hot teas

**\$54**

\*Attendant required for each station; \$150/attendant  
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# RESORT GALLERY







# YOUR FORT LAUDERDALE

BASK IN THE SUN ON OUR BEAUTIFUL BEACHES. PLAN A GOLF OUTING FOR YOUR NEWLY MERGED FAMILIES. CATCH A SHOW AT THE BROWARD CENTER FOR THE PERFORMING ARTS. ENJOY AN EXCITING NIGHT ON THE TOWN ON LAS OLAS BOULEVARD. WHATEVER YOUR DESIRE, YOU'RE SURE TO FIND IT IN FORT LAUDERDALE.

# FUN FOR ALL

## LOCAL ATTRACTIONS

- Las Olas Riverfront
- Las Olas Boulevard
- Museum of Discovery & Science
- Broward Center for the Performing Arts & Downtown
- The Galleria
- Sawgrass Mills Outlets
- Bass Pro Shops Outdoor World & IGFA Museum and Hall of Fame
- Everglades Safari Park
- Port Everglades (cruise ship)
- Hard Rock Stadium

## ACTIVITIES

- Bike rentals: 2 miles
- Biking trail: 2 miles
- Bowling: 5.7 miles
- Fishing: 0.5 miles
- Jogging/fitness trail: 2 miles
- Miniature golf: 6.8 miles
- Sailing: 3 miles
- Water Sports on site

## NEARBY GOLF

- Jacaranda Golf Club  
15 Miles, 877.700.2471
- The Club at Emerald Hills  
10 Miles, 954.961.4000
- Grande Oaks Golf Club  
12.7 Miles, 954.916.2900
- Plantation Preserve  
Golf Course & Club  
13 Miles, 954.585.5020
- Hillcrest Golf & Country Club  
13 Miles, 954.987.5000

## SIGHTSEEING

- Deep Sea Sport Fishing Trips  
754.214.7863
- Everglades Day Safari  
888.321.3652
- Aloha Watersports  
954.462.7245
- Anticipation Yacht Tours  
954.463.3440
- Boat Tours  
954.462.5596
- Water Taxi  
954.467.6677



## YOUR MEMORIES

THE CEREMONY AND RECEPTION ARE JUST THE BEGINNING. LET THE ROMANCE CONTINUE. IMAGINE A GORGEOUS HONEYMOON SUITE WITH CHAMPAGNE, CHOCOLATE-COVERED STRAWBERRIES AND BREAKFAST IN BED. CHOOSE FROM OUR ROMANTIC HONEYMOON PACKAGES, AVAILABLE AT MORE THAN 2,500 RESORTS WORLDWIDE FOR A UNIQUE DESTINATION WEDDING.