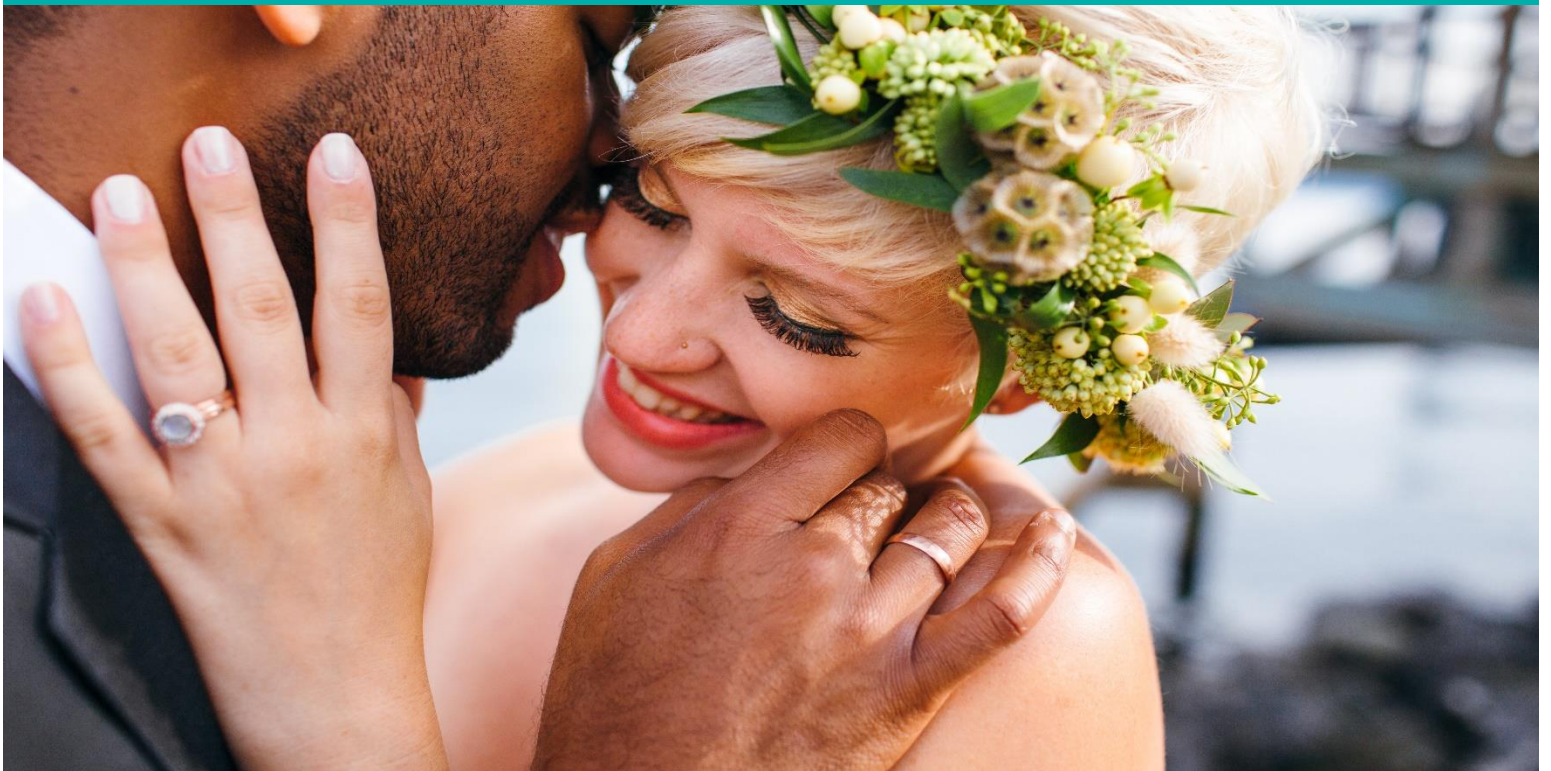




SETTINGS BY US, INSPIRED BY YOU.



MIAMI MARRIOTT BISCAYNE BAY

1633 NORTH BAYSHORE DRIVE. MIAMI, FL 33132
T 305.374.3900
MARRIOTTBISCAYNEBAY.COM



WALK DOWN THE AISLE IN
AUTHENTIC MIAMI STYLE AT
MIAMI MARRIOTT® BISCAYNE BAY.

SURROUND YOURSELF WITH 360
DEGREE VIEWS WHICH SET THE
PERFECT BACKDROP FOR THE
PERFECT NIGHT.

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OUR HOTEL

DREAM WEDDINGS DON'T JUST HAPPEN, THEY'RE PLANNED. AT [MIAMI MARRIOTT BISCAYNE BAY](#) WE WILL EXCEED EVERY EXPECTATION FOR YOUR ONE-OF-A-KIND CELEBRATION. OUR INSPIRING VIEWS AND EXTRAORDINARY SPACES PAIRED WITH CREATIVE MENUS AND AN EXCEPTIONAL EVENTS TEAM OFFER EVERYTHING YOU NEED TO MAKE YOUR DAY ONE TO REMEMBER.



YOUR CEREMONY

YOU HAVE THE OPTION TO HOST YOUR WEDDING CEREMONY IN A PRIVATE ROOM OR ONE OF OUR BEAUTIFUL OUTDOOR TERRACES. OUTDOOR CEREMONIES WILL HAVE AN INDOOR BACK-UP SPACE RESERVED. A COMPLIMENTARY REHEARSAL TIME MAY BE COORDINATED WITH YOUR EVENT MANAGER AND BRIDAL PARTY BASED ON AVAILABILITY.

\$1,800 ++

Ceremony Fee Includes:
Venue for One Hour
White Outdoor Chairs
Water Station

All prices are subject to a 25% Service Charge and 9% Sales Tax.

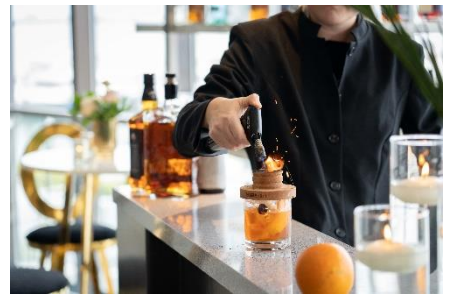


YOUR RECEPTION

WHEN THE I-DO'S ARE DONE, THE CELEBRATION BEGINS - AND YOUR WEDDING RECEPTION SHOULD BE UNIQUELY YOU! WHETHER YOU CHOOSE A FORMAL SIT-DOWN DINNER, A BOUNTIFUL BUFFET OR A FUN RECEPTION WITH INTERACTIVE STATIONS, OUR CULINARY EXPERTS WILL WORK WITH YOU TO CREATE A ONE-OF-A-KIND EVENT.

WHATEVER YOUR VISION, ALLOW US TO BRING IT TO LIFE.

HOTEL GALLERY





WEDDING PACKAGE

Reception

4 Hours Open Bar – Call Brands
House Wine during Dinner Service
One Glass of Prosecco for Toast

One Hour Cocktail Reception with
3 Passed Hors d'oeuvres
&

International + Domestic Cheeses
Gourmet Crackers, French Bread, and Assorted Dips

Four Hours Dinner Dance
Elegant Three-Course Plated Dinner **or** Dinner Buffet
Wedding Cake

Artisan Bread Service with Guava Butter
Coffee and Hot Tea Service

Décor Package to Include:

Hotel Dance Floor & Staging
Cake Table, Head Table & Place card Table

Chivari Chairs with Cushion
Acrylic Gold or Silver Charger Plates
Floor length tablecloth & napkins, color of choice
Linen for the Guest Tables, Cake Table, Bride & Groom Table,
Sign In Table & Gift Table

**Polyester, Fortuny, Triple Pintuck, Galaxy & Taffeta Included*

**Upgrades available at additional charge*

Perks:

Complimentary King Suite for the Wedding Night*

**Based on a minimum of 100 guest count*

Complimentary Wedding Night Amenity
Personalized Menu Tasting, 4 Guests Max

Get Ready Room for Hair & Makeup

Discounted Vendor Meals

Young Adults Price, Age 12-20

Children's Menu, Age 3-11

Discounted Event Parking Rate

Group Rates Based on 10+ Rooms

Marriott Bonvoy Points

Cocktail Hour

Select Three Butler Passed Hors d'oeuvres

HOT

Short Rib Empanadas, Caramelized Onion Cream

Braised Chicken Empanadas, Cilantro-Lime Cream

Goat Cheese Croquette, Romesco Sauce

Wild Mushroom Tart

Jerk Chicken Skewers

Mojo Pork Arancini

Miniature Cuban Sandwiches

Fried Chicken + Waffle, Hot Honey

BBQ Pulled Pork, Cornbread Cake

Cozy Shrimp

Coconut Crusted Scallop Lollipops

Churrasco Steak Skewers

Lollipop Lamb Chop, Mint Chimichurri

COLD

Antipasto Skewers

Jerk Spiced Vegetable Ratatouille in Corn Tortilla Cup

Chicken + Cilantro Arepas

Tuna Poke, Wonton Crisps

Tomato & Mozzarella Crostini

Traditional Fish Ceviche

Shrimp Cocktail, Tomatillo Salsa Verde

Bay Scallop Ceviche Shooter

Grilled Steak & Portobello Mushroom Crostini

DISPLAY

International and Domestic Cheeses

Gourmet Crackers, French Bread, and Assorted Dips

All prices are subject to a 25% Service Charge and 9% Sales Tax.

PLATED DINNER

SALADS

Please select one

GARDEN GREENS

Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

BABY GEM CAESAR SALAD

Grilled Heart of Palm, Crouton Dust, Cotija Cheese

BABY ARUGULA

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

CAPRESE SALAD

Tomato and Mozzarella with Virgin Olive Oil and Fresh Basil

ROMAINE WEDGE

Crisp Bacon, Bleu Cheese, Baby Heirloom Tomatoes, Bleu Cheese Dressing

ENTRÉE

Please select one

PAN ROASTED CHICKEN BREAST (GF)

Roasted Butter Potatoes, Broccolini, Pan Jus

\$150 PER PERSON

GRILLED BREAST OF CHICKEN (GF, DF)

Saffron Rice, Asparagus, Sherry Wine Reduction

\$150 PER PERSON

CORVINA (GF)

Spinach, Saffron Rice, Romesco Sauce

\$150 PER PERSON

SALMON (DF, GF)

Cannelloni Beans, Chorizo, Spinach, Charred Tomato Broth

\$150 PER PERSON

GULF RED SNAPPER (GF)

Aji Amarillo Potatoes, Roasted Cauliflower, Saffron

\$150 PER PERSON

All prices are subject to a 25% Service Charge and 9% Sales Tax.

PLATED DINNER

GRILLED NEW YORK SIRLOIN (GF, DF)
Roasted Butter Potatoes, Brussel Sprouts, Roast Shallot Sauce
\$168 PER PERSON

GRILLED CHURRASCO (GF)
Aji Amarillo Potatoes, Roasted Cauliflower, Chimichurri
\$164 PER PERSON

SHORT RIBS (GF)
Parsnip Puree, Heirloom Carrots
\$178 PER PERSON

LAMB RACK (GF, DF)
Spaghetti Squash, Rosemary Potatoes, Mint Chimichurri
\$182 PER PERSON

FILET OF BEEF (GF)
Sunchoke, Braised Chard, Port Wine Reduction
\$192 PER PERSON

SWEET + SPICY ROASTED CAULIFLOWER (GF)
Baby Beets, Wilted Arugula, Goat Cheese, Mango + Habanero Glaze, Toasted Sesame Seeds
\$150 PER PERSON

BAKED EGGPLANT (DF, GF)
Saffron Potatoes, Broccoli Raab, Romesco Sauce
\$150 PER PERSON

ROASTED BABY VEGETABLE FRICCASSEE (VEGAN)
Toasted Farro Salad, Tomatillo Salsa Verde
\$150 PER PERSON

PENNE PASTA (VEGAN)
Artichokes, Mushroom, Roasted Tomato, Herb Broth
\$150 PER PERSON

All prices are subject to a 25% Service Charge and 9% Sales Tax.

DINNER BUFFET

\$180 Per Person

SALADS

Garden Greens, Cucumber, Tomatoes, Red Onion Balsamic Vinaigrette
Caprese Salad, Tomato and Mozzarella with Extra Virgin Olive Oil and Fresh Basil

Warm Rolls & Butter

ENTRÉE

Roasted Chicken, Sherry Pan Jus
Salmon, Roasted Tomato Broth
Sliced Ny Sirloin, Shallot Demi
Roasted Butter Potatoes
Brussel Sprouts, Caramelized Onions

DESSERT

Buttercream Wedding Cake

CHILDREN'S MENU

Age 3-11

\$40 Per Person

FIRST COURSE

Fruit Cup

ENTRÉE

Select one

Chicken Fingers & French Fries

Cheeseburger & French Fries

DESSERT

Wedding Cake

All prices are subject to a 25% Service Charge and 9% Sales Tax.
Carving Stations require a Chef Attendant; \$100 each.

ENHANCEMENTS

ACTION STATIONS

PAELLA STATION | \$22 PER PERSON

Shrimp, Clams, Mussels, Chicken, Pork, and Chorizo, Saffron Rice

WOK FRY NOODLE & POTSTICKER STATION | \$32 PER PERSON

Variety of Pork, Chicken, and Vegetable Potstickers

Udon, Soba, and Rice Noodles

Shrimp, Scallops, Chicken Breast, Beef Strips

Snow Peas, Mushrooms, Bok Choy, Ginger, and Cashew Nuts

Lemongrass Broth, Siracha, Sesame Glaze

PASTA STATION | \$30 PER PERSON

Penne Pasta, Fettuccini, and Cheese Ravioli Served with

Bay Shrimp, Diced Chicken, Italian Sausage

Mushrooms, Tomatoes and Peppers

Marinara, Alfredo, Pesto Cream

Fresh Grated Reggiano Cheese, Garlic Bread & Rosemary Focaccia

CARVING STATIONS

WHOLE ROASTED TURKEY (GF) | \$20 PER PERSON

Gravy, Orange Cranberry Relish, Mayonnaise, Mustards, Rolls

BROWN SUGAR GLAZED HAM (GF, DF) | \$25 PER PERSON

Spicy Mustard, Rolls

BANANA LEAF WRAPPED FISH (GF, DF) | \$20 PER PERSON

Tequila and Cilantro Sauce

HERB ROASTED LEG OF LAMB (GF, DF) | \$30 PER PERSON

Mint Chimichurri, Rolls

HERB CRUSTED NEW YORK STRIP SIRLOIN (GF) | \$30 PER PERSON

Horseradish Cream, Port Wine Demi, Rolls

All prices are subject to a 25% Service Charge and 9% Sales Tax.
Action Station & Carving Station Requires Uniformed Chef - 1 per 75 Guests \$175 each

ENHANCEMENTS

SEAFOOD BAR

Served with Cocktail Sauce, Mignonette, Tabasco, and Lemons
Priced Per 100 Pieces. Minimum Order 50 Pieces

East + West Coast Oysters	\$600
Jumbo Gulf Shrimp	\$600
Ceviche	\$600
Snow Crab Claws	Market Price
Stone Crab Claws (Based Upon Seasonality)	Market Price

DISPLAYS

INTERNATIONAL AND DOMESTIC CHEESES | \$25 PER PERSON
Gourmet Crackers, French Bread, and Assorted Dips

FRESH VEGETABLE CRUDITE WITH DIPS | \$18 PER PERSON

ANTIPASTO DISPLAY | \$26 PER PERSON
Bocconcini, Mortadela, Salami, Capicola, Pepperoni,
Roasted Peppers, Marinated Artichokes, and Plum Tomatoes
Served with Italian Bread and Basil Olive Oil

TROPICAL FLORIDA FRESH FRUIT DISPLAY | \$10 PER PERSON
Fresh Seasonal Berries and Yogurt Dip

SUSHI AND SASHIMI SUSHI BOAT
\$800 PER 100 PIECES
Soy Sauce, Ginger, and Wasabi

NORWEGIAN SMOKED SALMON | \$26 PER PERSON
Cocktail Breads and Classic Condiments

BREADS & SPREADS DISPLAY | \$22 PER PERSON
Black Bean Hummus, Baba Ghanoush, Caramelized Onion Dip, Warm Artichoke + Spinach Dip
Grilled Flatbreads, Crispy Breads, Breadsticks, Sea Salted Chips

All prices are subject to a 25% Service Charge and 9% Sales Tax.
Action Station & Carving Station Requires Uniformed Chef - 1 per 75 Guests \$175 each

ENHANCEMENTS

ADD APPETIZER COURSE

\$21 PER PERSON

CRUDO

Green Apple + Cucumber + Lemon, Seaweed Ash,
Micro Cress, Pink Peppercorn

CRAB CAKE

Jícama, Mango, Green Papaya Salad

COCKTAIL SHRIMP

Tomatillo Salsa Verde, Charred Lemon

WILD MUSHROOM RAVIOLI

Tomato Concasse, Roast Garlic Cream

GARLIC SHRIMP

Heart of Palm & Papaya Salad, Citrus Dressing

BEEF SIRLOIN CARPACCIO

Shaved Asparagus Salad, Truffle Vinaigrette

PORK BELLY

Sweet Corn Puree, Pickled Red Onions

LOBSTER BISQUE

Mascarpone Crostini | + \$8 per person

ADD DESSERT COURSE

\$18 PER PERSON

KEY LIME

Candied Lime Zest

CHOCOLATE GANACHE

Toasted Pecan Gelato

CHEESECAKE

Marinated Berries

TRES LECHE

Blueberry Compote

BREAD PUDDING

Cranberry & Rock Sugar

COCONUT FLAN

APPLE CRISP

Cinnamon Ice Cream

MOJITO TART

Blackberry + Ginger

All prices are subject to a 25% Service Charge and 9% Sales Tax.

ENHANCEMENTS

AFTER HOURS NOSH STATION | \$32 PER PERSON

Choice of 3

Sliders (Beef, Chicken, Meatball, Hotdog, or BBQ Pulled Pork)

Mini Cuban Sandwiches

Empanadas (Beef, Chicken, or Spinach)

Croquettes (Ham, Chicken, or Vegetarian)

Chicken Wings (Buffalo, BBQ, or Lemon Pepper)

Margherita Flatbreads

Grilled Cheese + Tomato Soup

Tacos (Fish, Chicken, or Steak + \$5)

All prices are subject to a 25% Service Charge and 9% Sales Tax.

BEVERAGE SERVICE

BEVERAGE PACKAGE INCLUSIONS:

One Glass of Prosecco for the Toast

Four Hour Open Bar Featuring Call Brands:
Tito's Vodka, Bacardi Superior, Captain Morgan,
Tanqueray Gin, Dewar's White Label, Maker's Mark, Jack
Daniel, Patron Silver, Hennessy VS, Martini & Rossi Sweet
Vermouth, Martin & Rossi Dry Vermouth, Hiram Walker
Triple Sec

Red & White House Wine – *select two*
Chardonnay: Quintara, California
Pinot Grigio: Campo di Fiori, Italy
Cabernet Sauvignon: Harmony and Soul
Red Blend Light: Fable Roots, Italy

Imported & Domestic Beers:
Budweiser, Bud Light, Miller Lite
Corona, Heineken, Blue Moon
Locals Beers
Truly Wild Berry

Assorted Pepsi Soft Drinks, Bottled Waters, Red Bull, Fever
Tree Ginger Beer, Heineken 0.0 (Non-Alcoholic)

ENHANCEMENTS

Upgrade Bar to Premium Brands: \$27 per person
Grey Goose, Bacardi Superior, Captain Morgan,
Bombay Sapphire, Johnnie Walker Black Label, Knob
Creek, Jack Daniel's, Crown Royal, Casamigos Blanco,
Hennessy Privilege VSOP, Martini & Rossi Sweet
Vermouth, Martin & Rossi Dry Vermouth, Hiram
Walker Triple Sec

ADDITIONAL HOURS OF OPEN BAR:

- Call Brands \$13 per person
- Premium Brands \$15 per person

INTERACTIVE MOJITO BAR - ONE HOUR OF SERVICE

Bacardi Rum
Flavors (select 3): Key Lime, Passion Fruit,
Mango and Pineapple. Assorted Cubed
Fruits: Pineapple, Strawberry, Mango,
Raspberry, Blueberry, Watermelon, Orange
\$30 PER PERSON

SOUTHERN FLORIDIA LOCAL CRAFT BEERS

Cerveceria La Tropical
Wynwood Brewing
Company Biscayne Bay
Brewing
Funky Budda Brewery
\$15 PER PERSON

UPGRADE PROSECCO WINE TOAST TO CHAMPAGNE

Mumm Napa Brut Napa Valley \$12 PER PERSON

ENHANCE YOUR BAR WITH PROSECCO ALL NIGHT

La Marca \$52 PER BOTTLE

ENHANCE YOUR BAR WITH CHAMPAGNE ALL NIGHT

Mumm Napa Brut Napa Valley \$195 PER BOTTLE

All prices are subject to a 25% Service Charge and 9% Sales Tax.
\$175 PER BARTENDER FEE is Required per Bar Setup.

WE'RE MARRIED BRUNCH

\$85 PER PERSON

Chilled Assorted Fruit Juices

Croissants, Danish and Muffins with Preserves and Sweet Butter
Bagels with Cream Cheese

Sliced Tropical Fruits
Garden Salad Bar
Baby Gem Caesar Salad
Cheeses of the World, Artisan Breads, Garden Fresh Crudité's
Antipasto Variety

Smoked Salmon Display, Sliced Tomatoes, Onions, Capers

Omelet Station with Fixings*

Pepper Crusted NY Sirloin Carved to Order*
Port Wine Demi, Horseradish Cream

Eggs Benedict
French Toast, Warm Maple Syrup, Sweet Butter
Banana Leaf Wrapped Caribbean Spiced Fish
Herb Brushed Chicken Breast
Roasted Potatoes with Rosemary + Crispy Garlic
Fresh Seasonal Vegetables

Selection of Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

Add On:
Bottomless Bloody Mary, Prosecco and Mimosa Station
\$25 PER PERSON / PER HOUR

All prices are subject to a 25% Service Charge and 9% Sales Tax.
Action Station & Carving Station Requires Uniformed Chef - 1 per 75 Guests \$175 each

THE DETAILS

MENUS: The plated dinner package includes warm rolls and butter, the entrée is accompanied by your choice of starch and vegetables, buttercream wedding cake is for dessert and is served with coffee and tea service.

Choice of entrée at time of service will incur a \$15 per person surcharge based on the highest priced entrée selected; a maximum of 2 choices will be offered. Couples are required to provide printed menus at each place setting.

Choice of entrée in advance is based on the price of the highest priced entrée being offered, a maximum of 3 choices will be offered.

Buffet Dinner Package includes warm rolls and butter, buttercream wedding cake for dessert and is served with coffee and tea service. Buffet stations will be open for two hours of food service.

We offer all couples the opportunity to experience our Chef's unique food tasting (plated menus only). Menu Tastings can be scheduled Monday thru Friday from 1 - 4 p.m. for a maximum of 4 guests.

GUARANTEES: Final Attendance with the detailed seating chart will be finalized with your Event Manager 72-hours/3 business days prior to the wedding.

FOOD & BEVERAGE PROVISIONS: The hotel must provide and serve all food and beverage items consumed on our property. The sale and service of alcoholic beverages is regulated by the Florida State Liquor Commission and the Miami Marriott Biscayne Bay is responsible for the administration of those regulations therefore it is the hotel's policy that all alcoholic beverages must be provided by and served by the hotel. Additional menu selections and customized proposals are available through your Event Manager. We will be delighted to custom design your menu and special order any food or beverage item that is not currently available on our printed food and beverage menus. Please ask your Event Manager for details and pricing.

DEPOSIT AND PAYMENT: To secure a date, a signed contract and non-refundable deposit is required. The deposit is 30% of the estimated value of the event. A second deposit of 50% is due 90-days prior to the wedding. A full estimated pre-payment of the event is due 5 business days prior to the event. A credit card will need to be on file to accommodate any overages on the day of the wedding. No personal checks are accepted for final payment.

SERVICE CHARGE & SALES TAX: A 25% taxable service charge and 9% sales tax will apply to all food and beverage items.

EVENT PARKING: The hotel offers a discounted event parking rate of \$25 per car and is valid for both self-parking and valet parking for all non-overnight guests of the wedding. Parking is available on a first come first serve basis. Additional overflow parking is available across the street at the Omni Parking Garage at their prevailing rates.

WEDDING COORDINATOR: While our Event Manager will assist you in planning every aspect of your wedding reception, many couples choose to hire a wedding coordinator to assist with the many details associated with planning a wedding. Designing your event, selecting photographers, florist, musicians, invitations, dresses, transportation and a myriad of other details are all important elements with which a coordinator can assist you during the planning process. The day of your wedding, your Event Manager will work with your wedding coordinator to bring together all individual details to ensure the vision of your special day is realized, from your wedding ceremony to your last dance.

VENDOR SERVICES: To stay within the Marriott traditions of excellence, your Event Manager can assist in arranging entertainment, florals, photographers and more by recommending one of our preferred vendors. All vendors listed on our preferred vendor list are licensed and insured in the State of Florida. If you choose to hire a vendor from outside of our vendors list, please ensure that they carry liability insurance. Your Event Manager will be contacting them to request a copy of their State of Florida issued Insurance Liability Certificate to approve their work at our hotel. All decorations, equipment, musicians, entertainers must enter the hotel via the loading dock and must be picked up immediately following the event. A \$1,000.00 cleaning fee will be charged to the master account if confetti or glitter is used as part of the wedding décor.

AUDIO VISUAL: Our preferred in-house audio-visual provider is Encore. Ask your Event Manager for pricing details.

OUTDOOR POLICIES: Any outdoor catered event is subject to an additional \$15++ per person fee in conjunction with standard catering price. Indoor weather back-up space will be held for all outdoor functions and event spaces.

Due to the City of Miami noise ordinance, any events held outdoors MUST conclude by 10:59pm. The hotel banquet manager will control the volume level of all amplified sounds and / or music. No live bands are permitted in our outdoor venues without the approval of the hotel. The group will assume and be charged any fines or penalties assessed by the city for any violation of the ordinance.

If an outdoor event must be moved indoors due to weather (rain, wind, etc.), the decision must be made four (4) hours before the event in conjunction with the event planner.

GUESTROOM RESERVATIONS: Complimentary wedding night accommodations in a junior suite are provided for all couples on the evening of their wedding. (Minimum of 100 guests required.) Additional nights in the suite are available; please check with your Event Manager for the rate. Should guestrooms be required for out-of-town family and friends, a discounted group rate may be negotiated, based on 10 rooms or more.