MARRIOTT STANTON SOUTH BEACH 161 Ocean Drive, Miami Beach, Florida 33139 305.536.7700 • StantonSobe.com

STANTON



REHEARSAL CEREMONY

EVENING

ENHANCEMENTS

BREAKFAST

OUR HOTEL

2

RELAX AND enjoy.

Our award winning event team will work with you to create a memorable celebration with family and friends. We'll handle all of the details so you can relax before your special day.

STANTON



REHEARSAL CERE

CEREMONY EV

EVENING ENHANCEMENTS

BREAKFAST O

OUR HOTEL

REHEARSAL DINNER

Salads (Pick One)

• Baby Arugula

Quinoa, Grapefruit, Sweet Potato Confit, Black Berries, Goat Cheese, Toasted Pumpkin Seeds, Cilantro Apple Vinaigrette

• Stanton House Salad

Arcadian Greens, Roasted Cherry Tomatoes, Grilled Sweet Corn, Orange Segments, Candied Walnuts, Shaved Manchego, Red Wine Vinaigrette

Entrees (Pick One)

• Pan Roasted Chicken Breast

sweet potato puree, buttered asparagus, red wine reduction

• Braised Short Rib

Yukon gold potato, buttered broccolini, herb gremolata

• Seared Halibut

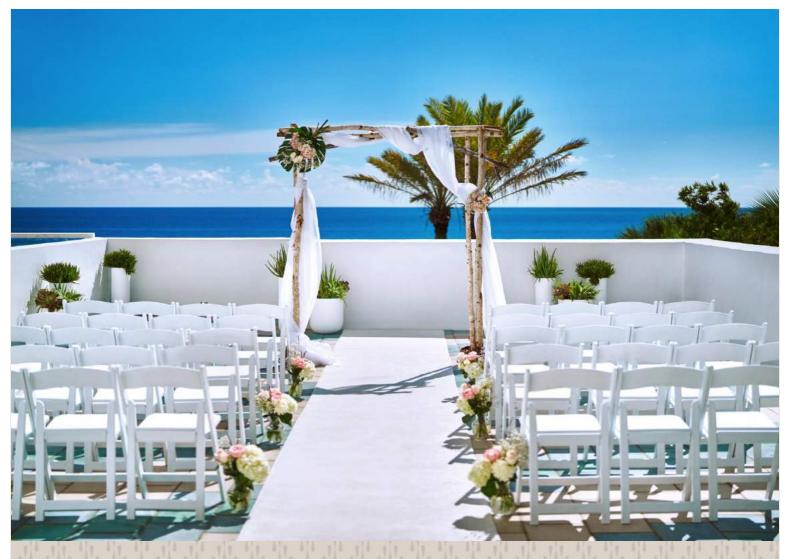
roasted butternut squash, fennel salad, cherry tomato & artichoke fondue

Dessert Station

• Caramel Flan, Key Lime Pie & Flourless Chocolate Cake

\$70.00 per Guest

All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax



REHEARSAL CER

CEREMONY E

EVENING ENHANCEMENTS

S BREAKFAST

OUR HOTEL

4



We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.

STANTON



REHEARSAL CEREMONY EVENING ENHANCEMENTS BREAKFAST OUR HOTEL

CEREMONY

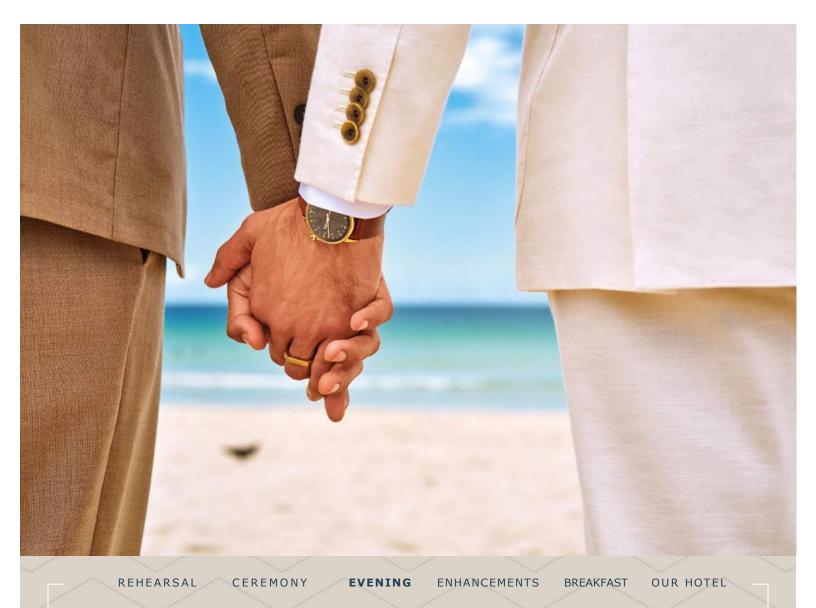
The Marriott Stanton South Beach is a chic, contemporary retreat in the heart of it all! The hotel's own Oceanview Terrace or beach location is perfectly fitted for breathtaking ceremonies.

The Marriott Stanton South Beach Hotel will provide set up, breakdown, folding ceremony chairs and indoor backup space for all ceremonies.

Please keep in mind that South Beach is public property and therefore, events conducted on the beach require a permit from the city of Miami Beach. www.eventsmiamibeach.com

> Ceremony fee for Ocean View Terrace: Up to \$2,000++* Ceremony fee for Beach: Up to \$2,500++*

*Please note above fees are subject to a 25% taxable service charge and 9% tax





When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.

STANTON



CEREMONY

EVENING ENHANCEMENTS

OUR HOTEL

BREAKFAST

WEDDING EVENING

South Beach Plated Dinner

Four Hour Open Bar

Well Liquor Brands and Champagne Toast Bartender Fee of \$175.00 per bartender

Choice of Four (4) Butler Passed Hors D'oeuvres

HOT

 Vegetable Spring Roll, Sweet Chile Sauce • Brie & Roasted Pear Wrapped in Phyllo • French Onion & Fig Cheese Tart • Coconut Crusted Shrimp, Sweet Chili Aioli • Miniature Crab Cakes, Avocado Puree • Miniature Chicken or Beef Empanada, Cilantro Aioli • Angus Beef Slider, Caramelized Onion & Bacon, Pepper Jack • Cuban Pork Spring Roll, House Dijon
 • Duck Pot Sticker, Blood Orange Glaze

COLD

 Honey-Tomato & Ricotta Bruschetta • House Snapper Ceviche, Citrus & Sweet Potato • Citrus Marinated Shrimp Ceviche • Poached Key West Shrimp, Bloody Mary Cocktail Sauce
 Goat Cheese, Bacon & Mango Crostini

Choice of Salad

Stanton House Salad

Arcadian Greens, Roasted Cherry Tomatoes, Grilled Sweet Corn, Orange Segments, Candied Walnuts, Shaved Manchego, Red Wine Vinaigrette

Greek Salad

Feta, Tomato, Cucumber, Red Onion, Romaine, Black Olives, Pita Croutons Inside a Cucumber Ring, Balsamic Vinaigrette

Red Oak Caesar

Focaccia Croutons and Shaved Parmesan Cheese, Egg, Creamy Caesar Dressing, Sliced Cherry Tomato

Baby Arugula

Quinoa, Grapefruit, Sweet Potato Confit, Black Berries, Goat Cheese, Toasted Pumpkin Seeds, Cilantro Apple Vinaigrette

All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax



CEREMONY

EVENING ENHANCEMENTS

BREAKFAST C

OUR HOTEL

CHOICE OF ENTRÉE

Florida Farm Chicken Roasted Garlic Potato Puree, Buttered Broccolini, Red Wine & Thyme Reduction \$130 per Guest

> Chorizo & Manchego Stuffed Chicken Citrus Risotto, Charred Baby Zucchini & Carrot & Beurre Blanc \$138 per Guest

Roasted Salmon Roasted Garlic Whipped Potato, Baby Bok Choy, Citrus Baby Carrots, Fennel Grapefruit Salad & White Wine Reduction \$145 per Guest

Pan Seared Sea Bass Sauté Quinoa, Crushed Tomatoes & Shallot Confit, Basil, Honey Glazed Baby Carrots & Champagne Butter Sauce \$160 per Guest

Horseradish Crusted Beef Tenderloin Sweet Potato & Gruyere Onion Gratin, Thyme Roasted Tomatoes, Buttered Broccolini & Bordelaise Sauce \$170 per Guest

Duo Beef Tenderloin & Pan Roasted Shrimp Truffle & Garlic Potato Puree and Smoked Bacon Wrapped Asparagus, Caramelized Pearl Onions & Bordelaise Sauce \$190 per Guest

> Wedding Cake Included from Hotel's Preferred Vendors All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax



REHEARSAL CE

CEREMONY EVENING

ENHANCEMENTS

BREAKFAST OUR HOTEL

WEDDING EVENING

Dinner Buffet

\$175 per person

Four Hour Open Bar

Well Liquor Brands and Champagne Toast

Bartender Fee of \$175 each

Choose Four (4) Butler Passed Hors D'oeuvres

HOT

 Vegetable Spring Roll, Sweet Chile Sauce • Brie & Roasted Pear Wrapped in Phyllo • French Onion & Fig Cheese Tart • Coconut Crusted Shrimp, Sweet Chili Aioli • Miniature Crab Cakes, Avocado Puree • Miniature Chicken or Beef Empanada, Cilantro Aioli • Angus Beef Slider, Caramelized Onion & Bacon, Pepper Jack • Cuban Pork Spring Roll, House Dijon
 • Duck Pot Sticker, Blood Orange Glaze

COLD

 Honey-Tomato & Ricotta Bruschetta • House Snapper Ceviche, Citrus & Sweet Potato • Citrus Marinated Shrimp Ceviche • Poached Key West Shrimp, Bloody Mary Cocktail Sauce
 Goat Cheese, Bacon & Mango Crostini

Salad Station

Arcadian Greens, Romaine, Shaved Fennel, Roasted Beets, Fresh Orange, Toasted Pumpkin Seeds, Dried Cranberries, Carrots, Cucumbers, Tomatoes, Chickpeas, Croutons, Shaved Parmesan, Ranch, Red Wine Vinaigrette & Balsamic Dressing

Wedding Cake Included From Hotel's Preferred Vendors

All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax



REHEARSAL C

CEREMONY

EVENING ENHANCEMENTS

BREAKFAST OUR HOTEL

Entrée Action Stations

Choice of Three (3) \$150.00 attendant fee per station

Pasta Station

 Cheese Tortellini in a Garlic Parmesan Cream Sauce • Mushrooms, Onions, Sun-Dried Tomatoes and Artichokes • Penne Pasta in a Roasted Tomato-Basil Sauce, Red Pepper Flakes, Parmesan • Freshly Baked Focaccia

Risotto Station

 Wild Mushroom Risotto with Truffle • Tomato and Spinach Risotto • Freshly Baked Gourmet Breads

Miss Saigon

Fried Pork Dumplings
 Steamed Chicken Dumplings
 Assorted Dipping Sauces
 Chicken Pad Thai, Pistachio, Cilantro Spicy Sauce

Cilantro Rubbed Pork Loin

Dijon White Wine Sauce, Yucca Fries, Warm Artisanal Rolls

Prime Rib of Beef

Bordelaise, Horseradish Crème, Sautéed Mushrooms, Brioche Rolls

Herb Roasted Leg of Lamb

Rosemary Red Wine Jus, Crispy Fingerling Potato, Parker House Rolls

Seafood Display

Chilled Jumbo Gulf Shrimp, Cocktail Sauce & Lemons
Fresh Snapper & Mahi Ceviche
Yellow Fin Tuna Poke & Crispy Won-Ton
Salmon Sashimi, Soy Sauce & Wasabi

Fresh Mex

 Served with Flour Tortillas, Pico de Gallo, Crema Fresca, Guacamole, & Bacon Re-fried Black Beans
 Marinated Grilled Chicken Breast with Slow Cooked Peppers, Onions
 Grilled Skirt Steak Marinated in Guajillo Chile & Tequila with Poblano Peppers
 Slow Braised Pork with Cilantro, White Onion and Pineapple
 Tortilla Chips

All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax



REHEARSAL CEREMONY EVENING ENHANCEMENTS BREAKFAST OUR HOTEL

Unique DETAILS.

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. The Stanton can create a day that's special for everyone.

STANTON

11



REHEARSAL CEREMONY EVENING ENHANCEMENTS BREAKFAST OUR HOTEL

SIPS AND SAVORS

Well Bar Liquor Brands

Smirnoff Vodka • Cruzan Aged Light Rum • Beefeater Gin • Dewar's White Label Jim Beam White Label • Canadian Club • Jose Cuervo Especial Gold • Korbel Brandy

Premium Bar Liquor Brands

(\$10.00 per Guest Upgrade)

Grey Goose Vodka • Bacardi Superior Rum • Mt. Gay Eclipse Gold Rum • Bombay Sapphire Gin Johnnie Walker Black Label • Knob Creek, Jack Daniels • Crown Royal • Patron Silver Tequila Hennessy Privilege VSOP

Additional Bar Hours

\$10.00 per Hour per Guest

All above bars include Imported and Domestic Beers, Beaulieu Vineyards Cabernet and Chardonnay Wine by The Glass, Juices, Assorted Pepsi Soft Drinks, Bottled Water, & Juices

Bartender Fee | \$175.00 per Bartender

The Marriott Stanton South Beach is the only licensed authority to sell and serve liquor for consumption on hotel premises. Therefore, liquor cannot be brought into the Hotel by groups.

All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax

161 Ocean Drive, Miami Beach, Florida 33139 • 305.536.7700 • StantonSobe.com

12



CEREMONY

EVENING

ENHANCEMENTS

BREAKFAST O

OUR HOTEL

ENHANCEMENTS

(Based on a Two Hour Event)

Raw Bar

Citrus Poached Shrimp • Snow Crab Claws Scallop Gazpacho Shooters • Ceviche Shooters Clams Cocktail Sauce • Lemon & Lime Wedges Champagne Mignonette • Whole Grain Mustard Dip \$32.00 per Guest

Create your own Fish Taco Bar

Blackened Mahi-Mahi • Fried Shrimp Pico de Gallo • Guacamole Cilantro-Lime Sour Cream Shredded Cheddar • Corn or Flour Tortillas \$26.00 per Guest

Late Night Additions

Choose Three (3) Mini Grilled Cheese Sandwich, Buffalo Chicken Slider, Mini Beef Slider, Mini Cuban Sandwiches, Chicken Quesadilla, Beef Empanada, Chicken Empanada, Ham Croquette, Tequeños, Truffle French Fries \$22 Per Person

Slider Station

Cheese Burgers Sliders with Crispy Bacon Cuban Sliders with Ham, Cheese and Mustard Pulled Pork Sliders with Brie Cheese and Slaw \$22.00 per Guest

Mix and Match Pasta Station

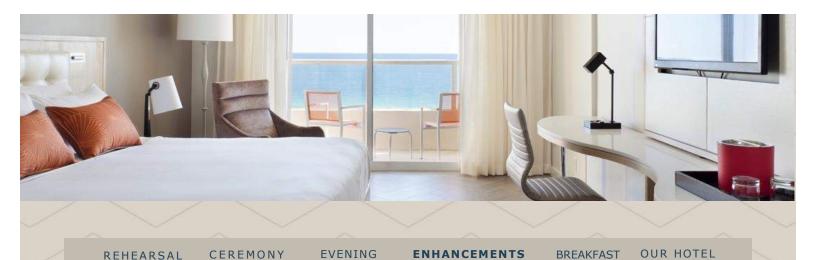
Penne Alfredo and Cheese Tortellini Pomodoro Additions: Shaved Parmesan Cheese, Spinach, Roast Peppers, Artichokes, Kalamata Olives, Shrimp, Chicken, Garlic Bread \$24.00 per Guest + \$150.00 attendant fee

Mac & Cheese Station

Smoked Gouda • Prosciutto • Aged Cheddar, Boursin Shrimp • Herb Chicken with Cheddar \$24.00 per Guest

> **Cheese & Fruit Display** \$10.00 per Guest

All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax



OUR GIFT TO YOU

Complimentary Oceanview Bridal Guestroom for the Wedding Couple

Complimentary reception space rental with commitment of food and beverage minimum

Complimentary champagne toast

Discounted event parking available for drive-in guests

Floor length crisp white table linens and napkins (upgraded linen, chair and chair cover packages are available for an additional fee)

Dance floor and staging area for Band or DJ

Discounted room rates for overnight guests, based on availability

Custom web page for guest reservations

One wedding menu taste panel for up to four guests

Earn Marriott Rewards points



CEREMONY

EVENING EI

ENHANCEMENTS

BREAKFAST (

OUR HOTEL

NEWLYWED MORNING BUFFET

Fresh Squeezed Orange & Apple Juice Butter Croissants, Assorted Muffins, Danishes, Banana Nut Bread Whipped Sweet Butter & Preserves Seasonal Fruits & Berries Scrambled Eggs Choice of Bacon or Sausage Red Bliss Breakfast Potato Hash Regular & Decaffeinated Coffee & Assorted Teas Bottomless Mimosas

> \$42 per Guest *Pricing based on a two hour event*

All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax



CEREMONY

EVENING E

ENHANCEMENTS

BREAKFAST OUR HOTEL

BREAKFAST ENHANCEMENTS

Omelet Bar Egg and Egg Whites Served to Order with Guest's Choice of Additions: Shrimp, Ham, Bacon, Onions, Tomatoes, Peppers, Spinach, Cheddar, Mozzarella, and Feta \$15 per Guest + \$150 attendant fee Add Shrimp - \$4 per Guest

> Individual Butter Sautéed Shrimp & Creamy Grits \$8 per Guest

Bacon & Egg Croissant Sandwiches \$7 per Guest Charcuterie and Cheese Display Salami, Prosciutto, Turkey, Ham, Aged Cheddar, Gruyere, House Made Citrus Cheese, Dried Fruits, Nuts, Sliced Baguette \$18 per Guest

Smoked Salmon Display Assorted Bagels with Red Onion, Capers, Tomato, Chopped Egg, Cucumber, Lemon \$17 per Guest

> Yogurt Berry Parfaits \$6 per Guest

One Attendant per 50 people | \$150

All Food and Beverage Pricing is Subject to a 25% Taxable Service Charge and 9% Tax

161 Ocean Drive, Miami Beach, Florida 33139 • 305.536.7700 • StantonSobe.com

16



CEREMONY

EVENING

ENHANCEMENTS

BREAKFAST O

OUR HOTEL

PROVISIONS

The hotel must provide all food and beverage items. The sale and service of alcoholic beverages is regulated by the Florida State Liquor Commission and The Marriott Stanton South Beach Hotel is responsible for the administration of those regulations.

SERVICE CHARGE & SALES TAX

The Marriott Stanton South Beach will apply a 25% taxable service charge and 9% sales tax to all food, beverage and rental fees.

DEPOSIT & PAYMENT

To secure and confirm your wedding at the Marriott Stanton South Beach, a signed contract will be confirmed, a credit card authorization will be received and an initial deposit will be collected. Shortly after receipt of everything your Marriott Certified Wedding Specialist will be in contact to discuss the wedding plans, menu tasting and review the finest details of your perfect day.

GUARANTEES

Final attendance with the detailed seating chart will be completed 7 business days prior to your wedding.