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## AN ISLAND WEDDING CRAFTED WITH A PERSONAL TOUCH

The journey of a lifetime starts on Southwest Florida's largest private beach in the beautiful Ten Thousand Islands, where you'll be swept up in the moment as you marry barefoot on the white sands with a flamenco guitarist, a string quartet or just the crashing waves as your soundtrack. This is just a taste of what your Marco Island wedding could be like, and inside, you will discover a menu of mouthwatering cuisine that will define the flavor of the day.

We invite you to explore our array of thoughtfully curated wedding dining packages or to meet with our planning experts and caterers to orchestrate your experience, from the first tantalizing hors d'oeuvre to the last toast.

This is Paradise Redefined™.

**Wedding Site Fee | 3,500**

**Wedding Package | 239\* per Person**

Five-Hour Premium Open Bar  
Complimentary Champagne Toast  
Choice of Four Butler Passed Hors d'oeuvres  
Sorbet Palate Cleanser Included with Plated Package  
Upscale Plated Chef Selections  
Desserts by JW  
Illy Coffee and Tea Service

\*Discounts may be available for weddings held Sunday-Thursday

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All Prices Are Subject to 25% Service Charge, 3% Outdoor Labor Fee & Applicable Sales Tax (currently 7%)

JW Marriott Marco Island Beach Resort, 400 South Collier Boulevard, Marco Island, FL 34145 | 239.394.2511

## WEDDING SITE FEE | 3,500

Reserves a Section of Beach, Lawn or Signature Palm Frond Gazebo for Wedding Ceremony

Marco Island Beach Permit for Beach Ceremony

Infused Ice Water Station

Backup Space within the Resort in Case of Inclement Weather

Personalized Layout for All Wedding-Related Events

White Outdoor Garden Folding Chairs or Indoor Banquet Chairs

Resort Event Tables: Shoe Valet and Table, Gift Table, Unity Table, Seated and Standing Cocktail Tables, Buffet Tables, and Round or Rectangle Tables with Chairs. Choice of Head Table or Sweetheart Table

Choice of Resort's Solid Color Formal Floor-Length Table Linens

Choice of Resort's Solid Color Napkins

All Flatware and Dinnerware

Maplewood-Finished Dance Floor (Indoor Only)

Waived Site Fee on additional wedding related events (Beach Welcome Reception, Private Farewell Brunch). A Reduced Site Fee may apply based on guest attendance and location. Space is based on availability.

Four Votive Candles per Table

One 20-Amp Circuit for Electrical Power (Additional Fees May Apply)

Event Directional Signage

Private Menu Tasting in Chef's Tasting Room for Four Guests. *Available by appointment to confirmed weddings.*

## ENHANCED SITE FEE |

Your guide to the most spectacular event. Enhance your site fee with valuable inclusions to make your event the most memorable. The JW Marriott Marco Island offers the following event enhancements in addition to the Site Fee:

### STARTING RECOMMENDED ENHANCEMENTS I

Selection of two accent linen for cake and sweetheart table

Selection of Chiavarri Chair Colors (White, Gold, Silver)

Charger Plates

### OUTDOOR RECOMMENDED ENHANCEMENTS I

Selection of Two accent linen for cake and sweetheart table

Selection of Chiavarri Chair Colors (White, Gold, Silver)

Charger Plates

String Lighting for Outdoor Dinner Reception

### INDOOR RECOMMENDED ENHANCEMENTS I

Selection of Two accent linen for cake and sweetheart table

Selection of Chiavarri Chair Colors (White, Gold, Silver)

Charger Plates

Up-lighting and Personalized Gobo with Bride and Groom Initials

ENHANCEMENT I | 2,500

ENHANCEMENT I | 4,000

ENHANCEMENT I | 4,000

Based on 100 Guests

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## COCKTAIL RECEPTION

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**Five Hour Premium Brand Open Bar |** A Fee of \$225 per bartender will be applied to package bars up to 5 hours. Generally, one bartender is required per 75 guests. Each additional hour is \$100 per bartender.

### GRIFFIN BAR PACKAGE |

#### Spirits |

Grey Goose, Flor de Caña 4 Year, Bombay Sapphire, Johnnie Walker Black, Knob Creek, Crown Royal, Don Julio Blanco, Hennessy V.S.O.P Privilège

#### Wine |

White: Fortant de France Chardonnay, Magnolia Grove Pinot Grigio and Rosé

Red: Fortant de France Cabernet Sauvignon, Magnolia Grove Merlot  
Sparkling: Villa Sandi Prosecco

#### Beer |

Michelob Ultra, Stella Artois, Bud Light, Corona, High Five IPA

#### Non-Alcoholic Beverages |

Assorted Soft Drinks, Bottled Water

### SPARKLING WINE CELEBRATION TOAST |

Complimentary

### ADDITIONAL BAR HOURS |

Premium | 14 per Person per Hour

### BAR ENHANCEMENTS |

Available Upon Request. Inquire with your event coordinator for signature cocktails and bar enhancements



# COCKTAIL RECEPTION

BUFFET PACKAGE INCLUDES FOUR HORS D'OEUVRES, CHOICE OF STARTER STATION, CHOICE OF BUFFET MENU SELECTION, DESSERTS BY JW

## CHILLED HORS D'OEUVRES I

### Meat & Poultry

Country Chicken Salad | Crispy Phyllo Cup  
Loaded Deviled Egg | Bacon, Sour Cream, Chives  
Beef Tenderloin | Boursin Spread, Olive Oil Crostini  
Cured Beef | Parmesan Pillow, Rye Crisp  
Prosciutto & Melon | Balsamic Syrup, Micro Watercress

### Fish and Seafood

Poached Shrimp | Cocktail Sauce, Finger Lime, Lemon (SF)  
Ahi Tuna Poke | Toasted Macadamia Nuts, Soy Glaze, Radish Cress (N)  
Smoked Salmon Mille-Feuille | Chive Cream Cheese, Crispy Capers  
Lobster Salad | Savory Tart, Mango, Cilantro-Sweet Chili Dressing (SF)

### Vegetarian

Tomato Bruschetta | Petit Basil, Garlic, Olive Oil Crostini  
Spiced Watermelon | Manouri Cheese, Balsamic Pearls, Micro Watercress  
Crispy Sesame Cone | Cauliflower & Truffle Mousseline  
Brie Cheese | Raisin Cranberry Crostini, Apricot Rosemary Gel

## HOT HORS D'OEUVRES I

### Meat & Poultry

Crispy Chicken Bite | Spiked Honey, Pickled Fresno  
Pork Belly | Bourbon Glazed, Whipped Sweet Potato, Pickled Apple Relish  
Duck Confit Arancini | Farro & Pickled Cherries, Plum Sauce  
Teeny-Tiny JW Burger | Black Angus Beef, Aged Cheddar, BBQ Onions, Pickle

### Fish and Seafood

Tempura Shrimp | Sriracha Aioli (SF)  
New England Crab Cake | Citrus Mayonnaise (SF)  
Lobster Toast | Cognac Cream, Chives, Toasted Sesame (SF)  
Coconut Shrimp | Orange Chili Sauce (SF)

### Vegetarian

Vegetable Spring Roll | Sweet Chili  
Breaded Artichoke | Boursin Cheese  
Wild Mushroom Arancini | Truffle Essence, Parmesan, Lemon Aioli  
Pine Nut Crusted Mozzarella | Mint & Basil Pesto (N)

\*\$200 Sushi Chef Fee

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# SIGNATURE BUFFET CHEF SELECTIONS

Buffet Selections are served Indoors or Outdoors. Minimum of 40 Guests. Based on 1.5 Hours of Service.

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BUFFET PACKAGE INCLUDES FOUR HORS D'OEUVRES, CHOICE OF STARTER STATION, CHOICE OF BUFFET CHEF SELECTION, DESSERTS BY JW

## ANTIPASTI & CHEESE BOARD STATION

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### Antipasti

Marinated Mushrooms (V) (GF)  
Marinated Zucchini, Yellow Squash, Eggplant, Basil Oil (V) (GF)  
Citrus Marinated Olives, Stuffed Cherry Peppers (V) (GF)  
Red & Yellow Semi Dried Tomatoes (V) (GF)

### Cheese & Cured Meat Display

Soft Pecorino, Aged Parmesan, Marinated Mozzarella  
Prosciutto, Salami  
Truffle Honey, Dried Fruit, Sardinian Cracker

## SUSHI STARTER STATION

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### Hand Crafted Sushi Display\*

Collection of Nigiri & Maki Rolls  
Nigiri, BBQ Eel, Salmon  
Maki, Spicy Tuna, California, Pickled Vegetable  
Condiments  
Pickled Ginger, Wasabi, Soy Sauce

## SHRIMP STARTER STATION

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### Shrimp Cocktail Display (SF)

Condiments  
Cocktail Sauce, Marie Rose Sauce, Wasabi  
Mayonnaise, Fresh Lemons

NOTE: Buffet Menu Options note chef's recommended starter station choice for each menu, however an alternate starter station can be selected.

\*\$250 Chef Fee

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## PLUMERIA BUFFET I

### BREAD DISPLAY

Collection of Artisan Bread Rolls, Lavash, Grissini, Warm Focaccia

Olive Oil, Balsamic, Whipped Salted & Honey Butter

### SALAD I

Spinach | Baby Spinach Leaves, Frisée, Pine Nuts, Crimini Mushrooms, Roasted Peppers, Champagne Dressing (V)

JW BLTA | Hearts of Romaine, Applewood-Smoked Bacon, Semi Dried Tomatoes, Haas Avocado, Ranch Dressing

Citrus | Quinoa, Beetroot, Oranges, Arugula, Feta Cheese, Candied Walnuts (V) (N)

### CHEF'S RECOMMENDATION STARTER STATION I

Hand Crafted Sushi Display\*

### MAIN COURSE I

Shrimp & Grits | Local Grits, White Cheddar (SF)

Fried Chicken | Country Gravy, Hot Honey

Prime Rib Station | Pan Au jus, Horseradish Cream

### SIDES I

Mashed Potatoes | Farm Butter, Chives (V)

Green Bean Casserole | Wild Mushrooms, Creamy Fond Crispy Onions (V)

Seasonal Steamed Vegetables | Shallot Butter (V)



\*\$250 Chef Fee

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## SIGNATURE BUFFET CHEF SELECTIONS

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### ORCHID BUFFET I

#### BREAD DISPLAY

Collection of Artisan Bread Rolls, Lavash, Grissini, Warm Focaccia

Olive Oil, Balsamic, Whipped Salted & Honey Butter

#### SALAD I

Caesar | Romaine Lettuce, Herbed Garlic Croutons, Shaved Parmesan, Caesar Dressing (V)

Ancient Grains | Charred Vegetables, Fresh Herbs, Raspberry Champagne Vinaigrette (V)

Watermelon | Cucumber, Pickled Red Onions, Feta, Arugula, Balsamic Glaze (V)

#### CHEF'S RECOMMENDATION STARTER STATION I

Shrimp Cocktail Display (SF)

#### MAIN COURSE I

Grilled Delmonico Steak | Dry Rubbed, Steakhouse Sauce, Balsamic Cipollini Onions

Roasted Chicken Thighs | Garlic & Lemon Butter

Seared Grouper | Jerk Honey Butter Glaze (SF)

#### SIDES I

Potato Gratin (V)

Grilled Asparagus (V)

Steamed Lemongrass Rice (V)



# SIGNATURE BUFFET CHEF SELECTIONS

Buffet Selections are served Indoors or Outdoors. Minimum of 40 Guests. Based on 1.5 Hours of Service.

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BUFFET PACKAGE INCLUDES FOUR HORS D'OEUVRES, CHOICE OF STARTER STATION, CHOICE OF BUFFET CHEF SELECTION, DESSERTS BY JW

## GARDENIA BUFFET I

### BREAD DISPLAY

Collection of Artisan Bread Rolls, Lavash, Grissini, Warm Focaccia

Olive Oil, Balsamic, Whipped Salted & Honey Butter

### SALAD I

Market Greens | Romaine, Spinach, Radicchio Salad, Arugula, Focaccia Croutons, Barolo Dressing (V)

Caprese | Fresh Sliced Tomatoes, Mozzarella, Aged Balsamic, Torn Basil

### CHEF'S RECOMMENDATION STARTER STATION I

AntiPasti

Cheese & Cured Meat Display

### MAIN COURSE I

Chicken Saltimboca | Fresh Mozzarella, Sage, Madiera Jus

Branzino | Tomato-Olive & Caper, Olive Oil & Fresh Herbs

Braised Short Rib | Creamy White Polenta, Mushroom Ragù, Sangiovese Reduction

### SIDES I

Red Potatoes | Smashed & Roasted with Herbs

Garlic Broccoli Rabe | Sautéed with Garlic & Fresh Parsley (V)

Bucatini Pasta | Tomato & Cream Fondue, Dried Chili (V)



## SIGNATURE BUFFET CHEF SELECTIONS

Buffet Selections are served Indoors or Outdoors. Minimum of 40 Guests. Based on 1.5 Hours of Service.

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BUFFET PACKAGE INCLUDES FOUR HORS D'OEUVRES, CHOICE OF STARTER STATION, CHOICE OF BUFFET CHEF SELECTION, DESSERTS BY JW

### DESSERTS BY JW |

- Amalfi Coast Lemon Mousse | Almond Sable (N)
- Miniature Cupcakes
- Tropics Verrine | Alphonso Mango, Coconut Custard
- Milk Chocolate Lollipops | Freeze Dried Fruits
- Cream Puff | Exotic Citrus
- Tropical Fresh Cut Fruits
- Warm Display
- Bread Pudding – Bourbon Anglaise Sauce – Vanilla Gelato



## ENHANCEMENT DISPLAYS AND STATIONS

Add to enhance your Cocktail Reception or Dinner Reception.  
**Not included with package pricing. Additional charges are per person.**

### CHILLED ENHANCEMENTS I

#### Domestic Cheese Display I 28

Variety of Four Types of Cheese

Accompaniments: Grapes, Fig Jam, Local Honey, Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers (N)

#### Aged & Artisanal Cheese I 30

Variety of Four Types of Cheese

Accompaniments: Grapes, Fig Jam, Local Honey, Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers (N)

#### Antipasti I 30

Selection of Italian Cheeses, Marinated Olives and Pickles, Sliced Salami & Cured Ham, Grilled Artichokes in Extra Virgin Olive Oil, Marinated Mushrooms, Sun-Dried Tomatoes and Herbs, Green Zucchini and Yellow Squash with Pesto, Roasted Red and Yellow Peppers

Sliced Baguette, Green Olive Bread, Sardinian Crackers

#### Poke Station I 20 \*

Choice of One

Salmon Poke | Chopped Romaine, Edamame, Pickled Cucumbers, Shaved Carrots, Sesame Seeds, Spicy Mayonnaise

Ahi Tuna Poke | Chopped Romaine, Avocado, Wakame Salad, Red Onions, Mangos, Macadamia Nuts, Sweet Soy (N)

#### Hand Crafted Sushi I 38 \*

Collection Of Nigiri, Sashimi And Maki Rolls

Nigiri, BBQ Eel, Tuna, Salmon

Sashimi, Salmon, Tuna

Maki, Spicy Tuna, California, Pickled Vegetable

Condiments

Pickled Ginger, Wasabi, Soy Sauce

#### Shrimp Cocktail Display I 30 (SF)

Condiments

Cocktail Sauce, Marie Rose Sauce, Wasabi Mayonnaise, Fresh Lemons

#### Iced Seafood Display Market I 45 (SF)

Poached Shrimp, Alaskan King Crab Legs, Oysters, Clams

Condiments

Shallot Vinegar, Tabasco, Cocktail Sauce, Wasabi Mayonnaise, Wrapped Lemons

Add On Options

Stone Crabs \*Seasonal Market Price

Poached Lobster Medallion Market Price

\* Chef Required

\*\$225 Chef Fee | \*\*\$250 Sushi Chef Fee

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## ENHANCEMENTS DISPLAYS AND STATIONS

Add to enhance your Cocktail Reception or Dinner Reception.

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### HOT ENHANCEMENTS I

#### Risotto I 26 \*

Select Two From Below

Truffle | Forest Mushrooms, Madeira Wine, Aged Parmesan, Chives (V) (GF)

Gulf Shrimp | Saffron Rice, Sherry Reduction, Sweet Peas, Tomato Confit, Aged Parmesan (SF) (GF)

Vegetarian | Asparagus, Cremini Mushrooms, Semi Dried Tomatoes, Butternut Squash, Aged Parmesan (V) (GF)

Baja Coastal Tacos 26

Blackened Mahi, Pulled Pork, Hanger Steak

Napa Cabbage, Lime, Hot Sauce Bar, Pickled Fresno, Chipotle Aioli

Guacamole, Pico de Gallo, Cotija Cheese

Warm Flour & Corn Tortillas to Order

#### Valencia Style Paella I 28 (SF) \* Outdoor Events Only

Shrimp, Chorizo, Chicken, Calamari, Clams, Mussels, Scallops

Roasted Red Peppers, Onions, Tomato, Saffron Rice

#### Gaucho Brazilian Rotisserie Grill | 28 \* Outdoor Events Only

\*Up to 400 People, Combined with other Stations – Available Outdoors Only

Select Two From Below

Black Angus Picanha | Popular Brazilian Cut With Sea Salt & Chimichurri,

Dry Rubbed Chicken Thighs | Lemon Garlic Butter

Sausage | Brazilian Style Calbresa

Served with

Feijoada Beans, Spanish Rice, Charred Peppers, Cheesy Bread

#### Pizza Station I 26 \* Outdoor Events Only

\*Up to 200 People, Combined with other Stations – Available Outdoors Only

Neapolitan Style Crust –

Choose two from below

Margarita | Fresh Mozzarella, Basil, Roasted Tomatoes (V)

Pepperoni | Mozzarella, Tomato Sauce

White Pizza | Fresh Mozzarella, Herbed Ricotta, Garlic, Chives (V)

Mushroom Truffle | Wild Mushrooms, Truffle Herb Mascarpone, Chives (V)

Hawaiian | Roasted Pineapple, Ham

#### Barista Station | 12 per Person \*\*

Latte, Espresso, Cappuccino, Macchiato, Doppio

Flavored Syrups, Sugared Stir Sticks, Cinnamon Sticks, Whipped Cream

Chocolate Shavings, Ground Cinnamon, Lemon Peel

\* Chef Required

\*\* Attendants Required; One per 50 Guests

# LATE NIGHT BITES

Based on One Hour of Service. **Not included with package pricing and additional charges are per person**

## AFTER HOUR SNACKS I

### **Dim Sum** Classic Chinese Dumplings | 28

Select Three From Below

Gyoza | Pork & Chicken, Vegetable, Shrimp, Beef (SF)

Shumai | Shrimp, Pork (SF)

Accompaniments | Sweet Chili, Sambal, Sweet Soya, Soy  
Ginger Vinaigrette

### **Artisan Grilled Cheese** | 26 \*

Ham & Cheese | Provolone, Tomato Jam, Giardiniera Relish

Cheesy Madness | Cheddar, Provolone, Asiago Cheeses (V)

Turkey & Bacon | Gruyere Cheese, Tomato, Dijonnaise

Served on Sourdough Bread

### **Slider Station** | 22 \* Outdoor Events Only

Select Two From Below

Wagyu Beef | Aged Cheddar, Applewood Smoked Bacon,  
Chipotle Aioli, Brioche

Pulled Pork | BBQ Sauce, Coleslaw, Pickle, Soft Roll

BeyondBurger|“Vegan”CaramelizedOnions,TomatoJam,  
Russian Dressing, Wheat Bun (V)

Portobello | Fresh Mozzarella, Zucchini Squash, Roasted  
Tomatoes, Balsamic Glaze, Brioche Bun (V)

### **Fries & Milk Shake Shooters** | 12

Fries Outdoor Events Only. For Indoor events Fries will  
be substituted with homemade Potato Chips

Parmesan Herb | Truffle Mayonnaise

Sweet Potato | Maple Chipotle Aioli

Shakes

Strawberry, Chocolate, Vanilla

### **Barista Station** | 12 per Person \*\*

Latte, Espresso, Cappuccino, Macchiato, Doppio

Flavored Syrups, Sugared Stir Sticks, Cinnamon Sticks,  
Whipped Cream

Chocolate Shavings, Ground Cinnamon, Lemon Peel

\* Chef Required

\*\* Attendant Required One per 50 Guest



\*\$225 Chef Fee | \*\*\$175 Attendant Fee

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# CHILDREN'S MENU

Children Ages 6-12\*

**Please Select One per Child | 52 per Child**

Deep-Fried Chicken Fingers with Honey Dipping Sauce  
and Macaroni and Cheese

Hamburger and Hot Dog Served with French Fries

Unlimited Sodas and Bottled Waters

Children 5 and Under are Complimentary



\*Children 5 and Under Complimentary

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# YOUR DAY IN PARADISE, EXQUISITELY ENGAGED

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## THE MOST MEMORABLE MOMENTS I

Your JW Marriott Marco Island Event Coordinator will:

- Act as the on-site liaison between your wedding coordinator and Hotel operations staff.
- Establish your guest room block and monitor the status of reservations (if applicable).
- Personally oversee the details of the bride and groom's room reservations (if applicable).
- Recommend Special Event Professionals to provide wedding coordination, music, floral, photography, ceremony officiant, invitations, and amenities.
- Act as menu consultant for all food and beverage selections.
- Detail your Banquet Event and Wedding "Resume" outlining all of your special events specifics and overnight accommodations to ensure that all information is communicated successfully to the operational team of the Hotel.
- Create an estimate of charges outlining your financial commitments and deposit schedule.
- Create a floor plan of your function space in order for you to plan and provide the Hotel with your seating arrangements.
- Establish time line for ceremony and reception in conjunction with your wedding coordinator.
- Ensure a seamless transition to the Banquet Captain on the day of your event.
- Review your banquet checks for accuracy, prior to the completion of your final bill.

While it is not required, we recommend you partner with a Wedding Planner or Coordinator for the "day of" execution of your wedding or event.

## TASTING I

Tastings are based on availability and by appointment only. We invite you to schedule your tasting six to four months prior to your confirmed event. An event with a minimum of 50 guests is eligible for this experience for up to four guests.



# YOUR GUIDE TO EPICUREAN DELIGHTS

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## DISCLAIMER FEES I

- All events carry a Site Fee and Catering Minimum. This pricing will be determined via a personal proposal shared by your Catering Sales Executive.
- All Food & Beverage and Site Fee charges are subject to a taxable 25% service charge for indoor events, and outdoor events are subject to a taxable 28% service charge. All events are subject to a sales tax of 7%.
- Chefs at \$225 each and Attendants at \$175 each are designed for a maximum of two (2) hours of service. Additional hours are available at an additional charge of \$175 per Chef, per hour or \$75 per Attendant, per hour.
- Bartender fees are \$225 per Bartender with a maximum of three (3) hours. One Bartender will be staffed for every 75 guests for a hosted bar, or One Bartender will be staffed for every 100 guests for a cash bar.
- Cake Cutting Fee \$5 per person

## DISCLAIMER FOOD AND BEVERAGE I

- All Food & Beverage must be purchased exclusively from JW Marriott Marco Island Beach Resort, and consumed in designated function areas. The Department of Health prohibits the Hotel from allowing food to be removed from the function location.
- We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event.
- The guaranteed number of attendees is due at noon, three (3) business days prior to the function date. This count is not subject to reduction.
- The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. JW Marriott Marco Island Beach Resort is responsible for the administration of those regulations. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time. For similar liability reasons, no food may be brought into the resort for any catered functions.
- Florida law requires all alcohol service to end at 2:00 AM.
- We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The Hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

## DISCLAIMER DESTINATION I

- All outdoor meal functions should either be designed as a buffet or food station. Plated outdoor events may be approved based on size and seasonality.
- For safety reasons, no glass or china is allowed for use at the pool and the beach.
- Open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors.
- All amplified music and entertainment in outdoor locations must conclude by 10:00 PM per Collier County's noise ordinance.
- For outdoor functions, a weather call will be made according to the following schedule: Breakfast Functions: 5:00 PM on the Evening Prior; Dinner Functions: 1:00 PM the Day of the Event; Lunch Functions: 8:00 AM the Day of the Event.
- Each summer, Florida beaches host the largest gathering of nesting sea turtles in the United States, during which female sea turtles emerge from the Gulf of Mexico to lay their eggs. As artificial lighting disrupts the nesting process, a county ordinance has been enacted to protect the turtles: between May 1 and October 31, all beach functions must conclude by 8:30 PM and cannot begin prior to 8:00 AM. Larger functions with extensive setup requiring 90 minutes of tear down must conclude by 7:30 PM (or not begin before 8:30 AM).