



Wedding Menus

Fort Lauderdale Marriott Pompano Beach

Infinitely You. Unforgettable. Inspired by You.



Fort Lauderdale Marriott Pompano Beach Resort & Spa
1200 North Ocean Boulevard, Pompano Beach, Florida, USA

1-954-782-0100 marriott.com/fl/pm



Ceremony

Your Dream Ceremony Package Selections

Beach

White Folding Chairs,
 Ceremony table with Linen,
 Infused-Water Station,
 Private Bubbly Toast for the
 Happy Couple,
 Wedding Arbor (if desired),
 Indoor Back Up Space,
 Beach permit (if applicable)

Rental Fee | \$2,000.00

Morning Beach Ceremony

Rental Fee | \$1,500.00

Ocean Terrace

White Folding Chairs,
 Ceremony table with Linen,
 Infused-Water Station,
 Private Bubbly Toast for the
 Happy Couple,
 Wedding Arbor (if desired),
 Indoor Back Up Space

Rental Fee | 1,800.00

Morning Ocean Terrace Ceremony

Rental Fee | \$1,200.00

Indoor Event Space

Banquet Chairs or White
 Folding Chairs,
 Ceremony table with Linen,
 Infused-Water Station,
 Private Bubbly Toast for the
 Happy Couple

Rental Fee | 1,200.00

Morning Indoor Event Space Ceremony

Rental Fee | \$800.00

Ceremony event time limited up to 1.5 hours.

Morning Rental Fees are applied for Ceremonies performed up to 11:00am. At 12:00pm or after, Regular Ceremony Fees apply.

*Banquet Food & Beverage Package Required for Ceremony.

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax. On January 1, 2024, the Service Charge will increase to 24%.



Wedding Reception Packages

Your Evening Dream Reception Package, Priced per Person, includes:

- **4-Hour Signature Brands Open Bar**
- -- **Cocktail Reception, One Hour**
- -- **Dinner Reception, Three Hours**
- **Bubbly Toast for all Guests**
- **One-Hour Butler Passed Hors d'Oeuvres**
- **Buttercream Wedding Cake (Bake a Wish by Walter)**
- **Iced Water, Coffee & Tea Service**
- Banquet Tables with Floor Length Table Linens & Napkins in White, Ivory or Black
- House Banquet Chairs
- Complimentary Upgrade to Chiavari Chairs in Gold, Silver, White, or Black with White, Ivory, or Black Pads, with a minimum of 40 people
- House Centerpieces & Votive Candles (if desired)
- Dance Floor and area for Band or DJ
- Complimentary Ocean View Guestroom for the Bride & Groom on the Night of the Wedding
- Discounted Valet Parking
- Marriott Bonvoy™ points

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Not Included in our Wedding Experiences:

Wedding Officiant

Photographer

Floral Arrangements and Centerpieces

DJ or Band for Music

Additional Décor and Enhancements

Day-Of Wedding Coordinator - Recommended for all Weddings. Required for Weddings with 50 or more people.

(Recommendations can be viewed in our Vendor section.)

Optional Floral Package by Beautiful Kreations:

- 1 Bridal Bouquet
- 1 Groom Boutonniere
- 4 Bridesmaid Bouquets
- 4 Groomsmen Boutonnieres
- Wedding Arch Florals
- 10 Dinner Floral Centerpieces

(Additional Florals or Enhancements will be coordinated directly with Beautiful Kreations)

\$3,600.00

Hors d'Oeuvres

Select Four to be served for the Cocktail Hour

Cold Hors d'Oeuvres:

- Shrimp Cocktail
- Grilled Portobello & Bleu Cheese Crostini
- Antipasto Skewer
- Local Ceviche
- Deviled Egg, House Bacon, Crème Fraiche
- Cinnamon Apples, Walnut, & Goat Cheese in Filo

Hot Hors d'Oeuvres:

- Vegetable Spring Roll, Thai Chili Ginger
- Mushroom Phyllo Purse
- Arancini Wild Mushroom Truffle
- Beef or Chicken Satay, Thai Peanut Sauce
- Mini Beef Wellington
- Coconut Shrimp, Sweet Scotch Bonnet Sauce
Conch Fritter, Coconut Lime Aioli
- Ginger Chicken Potsticker, Lemongrass Cream
- Crab Cake, Old Bay Remoulade

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Plated Dinner Entrées

A Maximum of Three Entrées are available. Please note that multiple Plated Entrées will be served the same accompaniments (Rice, Potatoes, or Pasta, and Vegetables). If Entrée prices differ, prices will reflect the higher priced Entrées.

Final Dinner Counts are due Seven Days Prior to the Day of the Event. In addition, Place Cards with Final Meal Selections must be provided by the client for multiple Plated Entrées.

Weddings that fall on a Holiday will be subject to additional Menu Surcharges to cover additional labor costs:

50 people or less @ \$30.00 per person; 51 to 75 people @ \$25.00 per person; 76 people and more @ \$20.00 per person

Roasted French Chicken

Rosemary Pan Gravy | \$160.00

Spinach & Fontina Stuffed Chicken

Lemon Herb Beurre Blanc | \$165.00

Herb Crusted Mahi Mahi

Local Corn & Tomato Relish | \$160.00

Roasted Black Grouper

Pomegranate Reduction | \$170.00

Braised Short Ribs

Zinfandel Reduction | \$170.00

Vegetable/Vegan Risotto

Choice of 2nd Accompaniment | \$140.00

Duet Entrée, Herb Chicken & Salmon

Chef's Housemade Sauces | \$180.00

Grilled Mojito Chicken

Lime & Mint Beurre Blanc | \$160.00

Poached Atlantic Salmon

Maple & Brown Sugar Glaze | \$165.00

Oven Roasted Snapper

Citrus Beurre Blanc | \$165.00

Grilled Flat Iron Steak

Sweet Onion Demi | \$170.00

Grilled Filet of Beef

Bordelaise Sauce | \$180.00

Vegetarian Bowl with Avocado Crema

Choice of 2nd Accompaniment | \$140.00

Duet Entrée, Petite Filet Mignon & Snapper

Chef's Housemade Sauces | \$195.00

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1st Accompaniment (Select One):

- Yukon Gold Potato Puree
- Roasted Fingerling Potatoes
- Salt & Pepper Whipped Potatoes
- Parmesan Polenta
- Herbed Risotto
- Basmati Rice
- Coconut Rice
- Rice Pilaf
- Sweet Plantain Mofongo
- White Rice & Black Beans

2nd Accompaniment (Select One):

- Grilled Asparagus
- Caramelized Rainbow Carrots
- Roasted Carrots
- Roasted Brussel Sprouts
- Sautéed Spinach
- Sautéed Baby Squash
- Steamed Broccolini
- Roasted Mixed Vegetables

Starter (Select One):

- Baby Lettuce Salad, Heirloom Tomatoes, Cucumbers, Toasted Almonds & Balsamic Vinaigrette
- Classic Caesar Salad, Romaine, Croutons, Shaved Parmesan, Classic Caesar Dressing
- Baby Spinach Salad, Candied Pecans, Strawberries, Goat Cheese, Raspberry Vinaigrette
- Gem Iceberg Wedge Salad, Bleu Cheese, Applewood Bacon, Tomatoes, Red Onion, Bleu Cheese Dressing
- Garden Greens Salad, Roasted Mushrooms, Fennel, Sweet Tomatoes & Champagne Vinaigrette

Optional Appetizer:

- Heirloom Tomato & Buratta Cheese, Sweet Onion Jam, Opal Basil | \$8
- Wild Mushroom Tortellini, Asparagus, Roasted Peppers, Brie Veloute | \$8
- Shrimp Cocktail, Grilled Lemon, Rum Cocktail Sauce | \$10

Children's Plated Dinner (3 - 12 years)

Fruit Cup
Chicken Tenders & French Fries
Same Dessert as Adults
Assorted Soft Drinks or Juice
\$60.00

Vendor Meals (DJ, Photographers, Coordinators)

Chef's Choice of Entrée
Non-Alcoholic Beverages
\$39.00

Dinner Buffets

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax. On January 1, 2024, the Service Charge will increase to 24%.

Minimum of 30 Guests for Buffets. A Menu Surcharge of \$15 per Person will apply for Wedding Buffets with less than 30 Guests. Buffets will remain open for a Maximum of Two Hours of Service.

Dinner Buffet

Salad Station with Artesian Bread & Butter (Select 2):

- Classic Caesar Salad, Romaine, Croutons, Shaved Parmesan, Classic Caesar
- Baby Spinach Salad, Candied Pecans, Strawberries, Goat Cheese, Raspberry Vinaigrette
- Gem Iceberg Wedge Salad, Bleu Cheese, Applewood Bacon, Tomatoes, Red Onion, Bleu Cheese Dressing
- Baby Green Salad, Sweet Tomatoes, Olives, Cucumbers, Toasted Pine Nuts, Green Goddess Dressing

Entrées:

- Grilled Chicken with Tomato, Onion & Fennel Chutney
- Grilled Snapper with Papaya Orange Sauce
- Cabernet Braised Short Rib

Accompaniments:

- Salt & Pepper Whipped Potatoes
 - Coconut Rice
 - Sautéed Bean Medley
 - Roasted Baby Carrots
- \$190.00

Children's Dinner Buffet Price (3 - 12 years)

- Same Dinner Buffet Menu as Adults
 - Same Dessert as Adults
 - Assorted Soft Drinks & Juice
- \$65.00

Dinner Buffet Enhancements

Priced per Person, unless otherwise noted

- Mac n Cheese Station | \$21.00
- Italian Pasta Station | \$21.00
- Beef Tenderloin Carving Station, Market Price / \$25.00
- Prime Rib Carving Station, Market Price / \$20.00
- Pork Tenderloin Carving Station | \$15.00
- Chef Attendant (1 Chef Per 50 Guests) \$150.00

Vendor Meals (DJ, Photographers, Coordinators)

- Same Dinner Buffet Menu AFTER all Wedding Guests have been served
 - Non-Alcoholic Beverages
- \$39.00

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Wedding Brunch Package

Your Day Dream Reception Package, Priced per Person, includes:

- **3-Hours Passed Champagne and Mimosas**
- **Bubbly Toast for all Guests**
- **Buttercream Wedding Cake (Bake a Wish by Walter)**
- **Iced Water, Coffee & Tea Service**
- Banquet Tables with Floor Length Table Linens & Napkins in White, Ivory or Black
- House Banquet Chairs
- Complimentary Upgrade to Chiavari Chairs in Gold, Silver, White, or Black with White, Ivory, or Black Pads, with a minimum of 40 people
- House Centerpieces & Votive Candles (if desired)
- Dance Floor and area for Band or DJ
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- Marriott Bonvoy™ points

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Wedding Officiant

Photographer

Floral Arrangements and Centerpieces

DJ or Band for Music

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(Recommendations can be viewed in our Vendor section.)

Wedding Day Brunch

Assorted Fresh Squeezed Juices

Sliced Seasonal Fresh Fruit

Fresh Baked Croissants, Muffins and Pastries

Cage-Free Scrambled Eggs

Brioche French Toast, Maple Syrup

Applewood Smoked Bacon

Chicken Apple Sausage Links

Breakfast Potatoes

Smoked Salmon Display: Assorted Bagels, Dill
Cream Cheese, Sliced Tomato, Red Onions &
Capers

Garlic & Herb Chicken Breast, Pan Gravy
Oven Roasted Snapper, Citrus Beurre Blanc
Roasted Rainbow Carrots
\$110.00

Enhancements

Priced per Person unless noted otherwise

- Omelet Station with Bacon, Sausage, Ham, Assorted Cheeses, Garden Fresh Vegetables (Requires Omelet Chef Attendant @ 150) | \$15.00
- Three-Hour Bloody Mary Bar | \$45.00
- Three-Hour Hosted Signature Bar | \$54.00
- Rum Punch, Priced per Gallon | \$200.00
- Sangria, Priced per Gallon | \$200.00
- Coconut Mojitos, Priced per Gallon | \$250.00
- Classic Margaritas, Priced per Gallon | \$250.00
- Assorted Soft Drinks, Each | \$5.00
- Bartender for Bars, 1 per 75 Guests | \$175.00

Weddings that fall on a Holiday will be subject to additional Menu Surcharges to cover additional labor costs:

50 people or less @ \$30.00 per person; 51 to 75 people @ \$25.00 per person; 76 people and more @ \$20.00 per person.



Enhancements

For Cocktail Hour or After Dinner

Displays

Cheese & Charcuterie Display

Local and Domestic Cheeses, Artisan Cured Meats,
Fig Jam, Rustic Bread & Crackers
\$25.00

Grilled Vegetable & Hummus Display

Marinated Olives, Roasted Peppers, Chick Pea
Hummus & Pita Crisps
\$15.00

Slider Station

Beef Slider, Cheddar, Grilled Onions, Garlic Aioli
Pulled Pork, Barbecue Sauce
Crispy Chicken, Pimento Cheese, Sweet Pickles
\$21.00

Wings Station

Traditional & Boneless
Buffalo, Hot & Honey, and BBQ
Bleu Cheese, Ranch, Celery, and Carrot Stick
\$20.00

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Sushi Display

Assorted Sushi Rolls, Nigiri, Sashimi
Wasabi, Pickled Ginger, Soy
(Based on 100 Pieces)
\$400.00

Dessert Display (Select Four)

Chocolate Covered Strawberry, Cream Puff, Key
Lime Tart, Berry Tart, Chocolate Shooter, Strawberry
Shortcake Shooter, Individual Cheesecake, Red
Velvet Shooter, Bourbon Bread Pudding, Rice
Pudding Shooter
\$24.00



Bar Packages

The Signature Brand Drinks are featured in our Wedding Packages.
 Bar upgrades are available with the Autograph and Luxury Bar Packages.

Signature Brand Drinks

Absolut Vodka
 Bombay Gin
 Bacardi Superior Rum
 Casamigos Silver Tequila
 Dewar's White Label Scotch
 Whisky
 Jack Daniels Tennessee
 Whiskey
 Signature Wines: CK Mondavi
 Corona or Modelo
 Heineken or Stella Artois
 Bud Light, Miller Lite, Mich
 Ultra
 Assorted Juices
 Assorted Pepsi Soft Drinks
 Bottled Water

Autograph Brands Drinks

Tito's Vodka
 Tanqueray Gin
 Bacardi Superior Rum
 Captain Morgan Spiced Rum
 Patron Silver Tequila
 Crown Royal Whisky
 Maker's Mark Bourbon
 Autograph Wines
 Corona or Modelo
 Heineken or Stella Artois
 Bud Light, Miller Lite, Mich
 Ultra
 Assorted Juices
 Assorted Pepsi Soft Drinks
 Bottled Water
AUTOGRAPH Enhancement
Fee, per Person: \$10.00

Luxury Brands Drinks

Grey Goose Vodka
 Hendricks Gin
 Bacardi Superior Rum
 Captain Morgan Spiced Rum
 Herradura Silver Tequila
 Glenfiddich 12-year Scotch
 Whisky
 Woodford Reserve Bourbon
 Disaronno Amaretto
 Hennessy Cognac
 Luxury Wines
 Corona or Modelo
 Heineken or Stella Artois
 Bud Light, Miller Lite, Mich
 Ultra
 Assorted Juices
 Assorted Pepsi Soft Drinks
 Bottled Water
LUXURY Enhancement Fee,
per Person: \$20.00

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Signature Brands Bar

Open Bar, Priced per Person

- Additional Hour(s): \$12.00

Autograph Brands Bar

Open Bar, Priced per Person

- Additional Hour(s): \$14.00

Luxury Brands Bar

Open Bar, Priced per Person

- Additional Hour(s): \$16.00

Signature Bar Package, A La Carte

Open Bar, Priced per Person

- One-Hour Package
| \$30.00
- Two-Hour Package
| \$42.00
- Three-Hour Package
| \$54.00
- Four-Hour Package
| \$60.00

Autograph Bar Package, A La Carte

Open Bar, Priced per Person

- One-Hour Package
| \$35.00
- Two-Hour Package
| \$49.00
- Three-Hour Package
| \$63.00
- Four-Hour Package
| \$70.00

Luxury Bar Package, A La Carte

Open Bar, Priced per Person

- One-Hour Package
| \$40.00
- Two-Hour Package
| \$56.00
- Three-Hour Package
| \$72.00
- Four-Hour Package
| \$80.00

Beer & House Wine Packages

Priced per Person

- One-Hour Package
| \$25.00
- Two-Hour Package
| \$35.00
- Three-Hour Package
| \$45.00
- Four-Hour Package
| \$55.00

Four-Hour Non-Alcoholic Bar

Priced per Person

- Custom Mocktails
- Soft Drinks
- Bottled Water
- Assorted Juices
- Fruit-Infused Water
- Priced per Person | \$30.00

Alcoholic Beverage Stations

Priced per Gallon

- Rum Punch | \$175.00
- Sangria | \$175.00
- Margaritas | \$200.00
- Coconut Mojitos | \$200.00
- Classic Mojitos | \$200.00

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Beverage Staff

One per 75 Guests

- Bartender(s) | \$175.00
- Beverage Attendant(s),
Non-Alcoholic Bar
| \$100.00



Before & After

Rehearsal Dinners and Day-After Breakfasts

Rehearsal Plated Dinners

Plated Dinners are served with a Starter, Fresh Baked Breads & Salted Butter, and a Dessert

Select up to Two Entree selections are to be made in advanced. Please note that multiple Plated Entrées will be served the same accompaniments (Rice, Potatoes, or Pasta, and Vegetables). Final Dinner Counts are due a minimum of Three Business Days Prior to the Start of the Event. Placecards and indicators for multiple plated entrees would be required.

Island Spiced Chicken

Coconut Rice, Grilled Asparagus, Pan Gravy
| \$62.00

Pan Roasted Wild Salmon

Basmati Rice, Sauteed Spinach, Orange Glaze
| \$70.00

Braised Short Ribs

Mushroom Risotto, Local Vegetable Hash | \$75.00

Spinach & Mushroom Risotto

Yellow Pepper Puree | \$55.00

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Starter: Select One

- Baby Iceberg Wedge: Grilled Corn, Applewood Bacon, Heirloom Tomatoes, Vermont Cheddar, Chipotle Green Goddess
- Mozzarella & Tomato Salad: Olive Oil Poached Tomatoes, Micro Basil, Balsamic Reduction
- Strawberry & Citrus Salad: Baby Arugula, Fennel, Goat Cheese, Citrus Vinaigrette

Dessert: Select One

- Florida Key Lime Pie, Hand Whipped Cream
- Chocolate Cake, Macerated Berries, Raspberry Sauce
- Dulce de Leche Cheesecake, Chantilly Cream
- Red Velvet Cake, Whipped Cream & Berries
- Carrot Cake, Caramel & Whipped Cream
- New York Cheesecake, Strawberries, Raspberry Coulis

Rehearsal Dinner Buffets

Minimum of 25 Guests for Buffets. A Menu Surcharge of \$10 per Person will apply for Groups of 25 or less for Dinner Buffets. Buffets will remain open for a Maximum of Two Hours of Service.

Italian Riviera

White Bean & Escarole Soup
Garlic Rolls, EVOO, Aged Balsamic, & Salted Butter
Marinated Tomato & Mozzarella Salad
Roasted Mushrooms & Arugula, Red Wine Vinaigrette
Garden Greens, Grilled Artichokes, Olives, Red Onion, Feta Cheese, Caper Vinaigrette
Chicken Scaloppini, Parmesan Polenta, Grilled Scallions, Red Wine Reduction
Seafood Cioppino, Clams, Mussels, Squid, and Shrimp, Tomato & Wine Broth
Braised Meatballs, Charred Tomato Ragout
Summer Squash Gratin
Orzo Pilaf
Tiramisu, Profiteroles, Vanilla Pana Cota
\$82.00

Flavors of Florida

Local Seafood Chowder
Cuban Bread & Salted Butter
Plant City Strawberry & Citrus Salad, Arugula, Goat Cheese, & Spiced Pecans
Sautéed Shrimp, Cheddar Grits, Chorizo & Leek Ragout
Mojito Chicken, Lime & Mint Beurre Blanc
Oven Roasted Snapper, Citrus Rum Butter
Grilled Flat Iron Steak, Cipolini Onions, Steak Butter
Sunshine Vegetable Hash
Roasted Tri-Colored Potatoes
Key Lime Shooters, Passion Fruit Rice Pudding, Rum Cake
\$89.00

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Day-After Breakfast Buffets

Minimum of 25 Guests for Buffets. A Menu Surcharge of \$5 per Person will apply for Groups of 25 or less for Breakfast Buffets. Buffets will remain open for a Maximum of Two Hours of Service.

Classic Breakfast Buffet

Seasonal Fruit & Berries
Fresh Baked Croissants, Muffins & Pastries
Fresh Bagels Butter, Jam, Cream Cheese
Cage-Free Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Breakfast Potatoes
Brioche French Toast, Caramelized Bananas
Steel-Cut Oatmeal, Raisins, Brown Sugar
House-Made Granola
Assorted Dannon & Chobani Greek Yogurt
\$38.00

Seaside Breakfast Buffet

Strawberry & Banana Smoothies
Seasonal Fruit, Berries, Bananas
House-Made Granola & Honey Yogurt Parfait
Fresh Baked Croissants, Muffins & Pastries
Cage-Free Scrambled Eggs
Applewood Smoked Bacon
Chicken Apple Sausage
Breakfast Potatoes
Brioche French Toast, Maple Syrup
Steel-Cut Oatmeal, Raisins, Brown Sugar

Eggs & Omelets Made to Order: Diced Ham, Sausage, Bacon, Tomatoes, Peppers, Onions, Mushrooms, Spinach, Salsa, Cheddar Cheese, Swiss Cheese
(Station requires a Chef Attendant at \$150 - Minimum of 25 Guests)
\$52.00

Day-After Brunch Buffets

Minimum of 25 Guests for Buffets. A Menu Surcharge of \$5 per Person will apply for Groups of 25 or less for Brunch Buffets. Buffets will remain open for a Maximum of Two Hours of Service.

Atlantic Sunrise Brunch

Sliced Tropical Fruit Display

House-Made Granola & Honey Yogurt Parfait

Fresh Baked Croissants, Muffins and Pastries

Cage-Free Scrambled Eggs

Brioche French Toast, Maple Syrup

Applewood Smoked Bacon

Country Sausage Links

Roasted Breakfast Potatoes

Herb Crusted Mahi, Local Corn & Tomato Relish

Mojito Chicken, Lime & Mint Beurre Blanc

Maple-Bacon Glazed Brussel Sprouts

Eggs & Omelets Made to Order: Diced Ham,
Sausage, Bacon, Tomatoes, Peppers, Onions,
Mushrooms, Spinach, Salsa, Cheddar Cheese, Swiss
Cheese (Station requires a Chef Attendant at \$150 -
Minimum of 25 Guests)

\$72.00



Vendors

Wedding Planners & Coordinators

Heart2Heart | Christine Barrios

843-670-3025

heart2heartlovesweddings@gmail.com

heart2hearteventplanning.com

Ella Events | Gabriella M. Maenza

954-801-8796

gabriella@ellaeventsbygm.com

www.ellaeventsbygm.com

DayDream Events | Alyssa Morrow

203.525.6199

DayDreamFlorida@outlook.com

DayDreamEventsFlorida.com

Pink Wasabi | Shari Alhashemi

954.998.8463

shari@pinkwasabilove.com
pinkwasabilove.com

Gina Marie Events | Gina Geiler

954.288.6234

gina@ginamarieevents.com
ginamarieevents.com

AM Event Co Planning & Design | Tina Tsakiris

954.588.7869

Info@ameventco.com
www.ameventco.com

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EventBliss Design | Emily
954.463.9130
Emily@eventblissdesign.com
eventblissdesign.com

Alma Event Planner | Jan
Martinez
305.608.7809
almaeventplannerfl@gmail.com
almaeventplanner.com

Photography & Videography

Rosina Studios | Rosina
DiBello
954.254.8033
RD@RosinaDiBello.com
rosinadibello.com

Ron Wood Photo & DJ
Services
954.303.5768
Ronwoodphotography@mac.com
ronwoodphoto.com

Kendy Image Studios |
Marc Lambert
772.233.9725
info@kendyimage.com
kendyimage.com

Munoz Photography
954.564.7150
info@munozphotography.com
munozphotography.com

Jeff Kolodny Photography
561.737.5561
jeffkolodny@yahoo.com
kolodnyphoto.com

Focused on Forever | Ryan
Zapatka
772.283.6807
info@focusedonforever.com
focusedonforever.com

Smile! Photography | Tom
Weber
954.658.4351
tom@smilephotography.com
smilephotography.com

Flavio Photography | Flavio
de Moura
561.929.9919
flaviostudios7@gmail.com
flaviophotographystudios.com

Michelle Minerva
Photography
954.552.1495
michelle@minervaphotography.com
minervaphotography.com/

Gaciel Santana

Photography

561.401.2810

gaciel@gacielsantanaphotography.com

gacielsantanaphotography.com

Music - DJs & MCs

Ron Wood Photo & DJ
Services

954.303.5768

Ronwoodphotography@mac.com

ronwoodphoto.com

Kendy Image Studios |
Marc Lambert

772.233.9725

info@kendyimage.com

kendyimage.com

The House Mixer | Leo D.

786.457.0151

housemix10@aol.com

thehousemixer.com

Elegant Dreams | Brian
Husband

754.200.1357

contact@elegantdreams.net

elegantdreams.net

Epik Entertainment | Stan
Joseph

954.296.8851

epikentfl@gmail.com

epikent.com

Mix It Up DJs | Mitch
Friedman

954.868.8888

Mitch@MixItUpDjs.com

mixitupdjs.com

Outrageous Productions |
Brett Mark

954.214.9870

celebrate@outrageousproductions.net

outrageousproductions.net

Music - Bands

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Greenroom Muzik | Darnell
Monestime

305.469.7293
darnellmuzik@gmail.com

Epik Entertainment | Stan
Joseph

954.296.8851
epikentfl@gmail.com
epikent.com

Emac Music Productions |
Eduardo

561.393.1933
info@emacmusic.com

Master Musicians

754.224.1000
Julie@mastermusiciansinc.com

Florists

Honey Bunches

954.571.7888
honeybunchcompany@hotmail.com
www.honeybunch.us

Beautiful Kreations

954.933.7530
Marcia@beautifulkreations.com
www.BeautifulKreations.com

Things and Occasions by J&J Flowers

954-399-9967
jjflowers016@gmail.com
www.thingsandoccasions.com

Flower Fanatic

786.859.2588
flowerfanaticmiami@gmail.com
www.flowerfanaticevents.com

Why Not Wildflowers

954.923.9555
whynotwildflowers@gmail.com
www.whynotwildflowers.com

Flormosura by Marcela

305.203.4918
oi@flormosura.com
www.flormosura.com

JM Event Productions

954.755.8688
gisela@myjmevents.com

Wild Flowers of Parkland

954.752.6999
cliff.wildflowersofparkland@gmail.com

Officiants

Before you confirm any outside vendors, please be sure to share documentation with the Resort to ensure that they are licensed and insured, and that their insurance coverage meets the Resort's requirements. The Resort will not be responsible for any cancellation fees with your vendors incurred as a result of failure to confirm these details in advance.

All Prices are subject to a 23% Taxable Service Charge and 7% Sales Tax. On January 1, 2024, the Service Charge will increase to 24%.

Heart2Heart | Christine Barrios
843.670.3025
heart2heartlovesweddings@gmail.com

Affordable Beach Weddings | Armando Rodriguez
305.281.1692
beachweddingsnmore@gmail.com

From Engaged to Married | Allen & Mary Guerra
954.951.2070
FromEngagedToMarried@gmail.com

Gracefully Wed Events | Anissa Leavell
843.518.3318
gracefullywedevents@gmail.com

Judge Rob | Judge Robert Gould
646.342.7738
FTLRobby@gmail.com

Sensational Ceremonies | Reverend Brody Howell
954.275.5487
revbrody@sensationalceremonies.com

Ft. Lauderdale Ceremonies | Diana Marchand
954.260.2330
marchandd@bellsouth.net

Make Up

Kiss This Make Up
305.792.8102
Info@kissthismakeup.com

Skinthusiast by Stefani Petrillo
561.865.6623
stefanipetrillo@gmail.com

Ultimate Bridal Beauty
954.254.9617
jaye@ultimatebridalbeauty.com

Sweets & Treats

Bake a Wish by Walter
954.588.6240
bakeawishbywalter@gmail.com
bakeawishbywalter.com

Chocolate Fountains of South Florida
954.452.2005
bonnie@cfosf.com

Café a la Carte
954.349.1030
Bonnie@CafeAlaCarte.com

Gelato Barista

305.918.2316

mritzer@gelatobarista.com

Party Rentals

Panache / Event Source

954.971.8484

allisongilchrest@panacheeven
ts.com

panacheevents.com

Better Party Rentals

954.429.2880

office@betterrentals.net

betterrentals.net

Over the Top Linens

954.424.0076

nataly@overthetopinc.com

overthetopinc.com

General Information

Planning: All couples will partner with an experienced Marriott Certified Event Planner to assist with your Event planning needs as they pertain to menu selection, set-up, timing and guestrooms. For additional support and coordination, the Resort recommends considering the hiring of an outside Wedding Planner. Please consult with your Sales/Event Manager to review your specific support needs in greater detail.

Menus: We are at your service to create custom menus and accommodate any special requests or dietary needs to ensure the success of your event. **Complete menus are to be submitted to your Event Manager at least 30 days prior to your event** so that our entire staff may prepare to accommodate your needs.

Outside Food & Beverage Policy: All Food and Beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises. To-Go Containers are not allowed to be used to remove Food off of Hotel premises.

Menu Tastings: For parties of 50 guests or more, the Resort will provide one Complimentary Menu Tasting for up to 4 people. For parties of 25—49 guests, the Resort will provide one Complimentary Menu Tasting for up to 2 people. All Menu Tastings must be pre-confirmed in advance with your Event Manager. Should your party be more intimate in size, a Tasting can still be arranged for a nominal cost. Please inquire with your Event Manager.

Guarantees: Guarantees are required for all catered food and beverage events. Final attendance must be confirmed seven (7) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. We will set and prepare food for 3% over the guarantee. The Resort reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Service Charge & Tax: All Prices (Food and Beverage, Audio Visual, Room Rental, Labor, and Miscellaneous charges) are subject to 23% Service Charge and 7% Florida State Sales Tax. Note that Service Charge is Taxable.

Labor Charges: Carvers, Station Attendants, Bartenders (Host & Cash Bars), additional Food and Cocktail Servers are available at a minimum fee per attendant for each four hour time period.

Outdoor Events: Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location. 40% or higher chance of precipitation; temperatures below 60 degrees; or wind gusts in excess of 20mph. Decisions will be made no less than 1 hour prior to the scheduled start time. Local City Noise Ordinance requires that all outdoor events must end no later than 10:00pm.

Turtle Season: The Loggerhead Sea Turtle is a species that is protected by the laws of the State of Florida and Broward County. Some of their primary nesting ground is located on the resort's beach. The Fort Lauderdale Marriott Pompano Beach Resort & Spa is committed to doing its part to assist with efforts to protect these turtles during their nesting season. In conjunction with the Florida Department of Environmental Protection for loggerhead turtles, all non-compliant lighting associated with outdoor events must be turned off no later than 30 minutes after the officially published sunset time during the dates of March 1st – October 31st.

Set Up and Tear Down Times: The Hotel will allow a two-hour set up time prior to the start time of your event. The tear down allowance time after the conclusion of a Ceremony is thirty minutes, and the tear down allowance time after the conclusion of the Wedding Reception is up to one hour. Extended set up times and tear down times are based upon the Hotel's availability to accommodate requested extended times.

Decorations: All decorations must meet with the approval of the Pompano Beach Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by your Event Manager.

Decor Items NOT allowed: Confetti, Silly String, loose Glitter, Fireworks, and Sparklers. Additional items that need to be Glued, Nailed, or Stapled onto Floors & Grounds and Hotel Furniture are also prohibited. Damage and Clean Up Fees will be applied.

Unattended Items: The Hotel will not assume any responsibility for the damage or loss of items if the items were left unattended in Event Spaces or Public Areas.

Discarded Items: For discarded items left in event spaces that have not been cleaned up by the wedding party, the Hotel has the right to charge Disposal Fees ranging from \$150.00 - \$250.00, with Clean Up Fees ranging from \$250.00 - \$500.00.

Damage to Event Space or Hotel Furniture: Client agrees to pay for any damage to the function space that occurs while Client is using it. Client will not be responsible, however, for ordinary wear and tear or for damage that it can show was caused by persons other than Client and its attendees.

Outside Vendors: If Client wishes to hire outside vendors to provide any goods or services at Hotel during the Event, Client must notify Hotel of the specific goods or services to be provided and provide sufficient advance notice to the Hotel so that the Hotel can (i) determine, in Hotel's sole discretion, whether such vendor must provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance, and (ii) approve, using reasonable judgment, the selection of the outside vendor and the goods or services to be provided by such outside vendor to Client, taking into consideration: (a) whether Hotel offers such goods and services; (b) the risk level posed by certain activities; and (c) the safety and well-being of guests at Hotel. Before you confirm any outside vendors, please be sure to share documentation with your Event Manager to ensure that they are licensed and insured, and that their insurance coverage meets the Resort's requirements. The Resort will not be responsible for any cancellation fees with your vendors incurred as a result of failure to confirm these details in advance.

Shipping: The Resort will not accept packages more than five days prior to your function date and notification of deliveries must be in writing. Shipments must include: Name of Wedding, your Event Manager's name, Return Address and Date of Function. The Resort will not assume any responsibility for the damage or loss of merchandise sent to the Resort for storage. Handling charges will be assessed based on volume.

Signage: In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

Electric: Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly.

FORT LAUDERDALE MARRIOTT POMPANO BEACH RESORT & SPA

1200 North Ocean Boulevard, Pompano Beach, Florida, USA

[marriott.com/FLPM](https://www.marriott.com/FLPM)

1-954-782-0100



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