



SETTINGS BY US, INSPIRED BY YOU.



CLEARWATER BEACH MARRIOTT® SUITES SAND KEY

1201 GULF BOULEVARD, CLEARWATER BEACH, FL 33767  
T 727.593.6100 F 727.593.6137  
ClearwaterBeachMarriottSuites.com



---

LET US BRING YOUR SPECIAL  
DAY TO LIFE

AT THE CLEARWATER BEACH  
MARRIOTT SUITES SAND KEY.

OUR EXPERTS WILL GO ABOVE  
AND BEYOND TO MAKE YOUR

VISION, YOUR TASTES,

YOUR DREAMS COME TRUE

FOR AN UNFORGETTABLE

HAPPILY EVER AFTER

THAT EXCEEDS EVERY

EXPECTATION.

CLEARWATER BEACH MARRIOTT® SUITES SAND KEY

1201 GULF BOULEVARD, CLEARWATER BEACH, FL 33767  
T 727.593.6100 F 727.593.6137  
ClearwaterBeachMarriottSuites.com







## YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, CLEARWATER BEACH MARRIOTT SUITES SAND KEY 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.



SAY YES TO SOFT SANDY BEACHES AND WAKE UP WITH THE WATER BEFORE YOUR EYES

#### PROPERTY INFORMATION

Your exploration of Florida's pristine Gulf Coast begins at the Clearwater Beach Marriott on Sand Key, Florida's only all-suite Marriott hotel.

From the stunning art-deco style lobby to all-suite accommodations and outstanding recreational facilities, we have created an environment that encourages total enjoyment and relaxation for our guests.

#### GUEST SUITE AMENITIES

- Two-Room Suites with private balcony overlooking Clearwater Intracoastal or Pool
- Mini Refrigerator and Microwave
- In Room Safe
- Sleeper Sofa with Chaise Lounge in Living Room

#### HOTEL AMENITIES

- Personalized Service from our Team
- Award Winning Watercolour Grillhouse
- Kokomo's Poolside Bar & Grill
- Bistro on the Bay featuring Starbucks Coffee and Teas
- Outdoor Heated Pool with a beautiful cascading waterfall
- Business Center
- Wi-Fi Access in Suites and Public Areas
- Poolside Cabanas
- Whirlpool Jacuzzi
- 24-hour Fitness Center
- Sand Key Park & Beach located within walking distance
- Shops and Restaurants Accessible via our Boardwalk





## YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP!

TOAST YOUR "I DOs" IN THE PERFECT SETTING.

WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION,  
OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

# REHEARSAL DINNER BUFFET

## SAND KEY LUAU | \$95

Hawaiian Potato Salad

Lomi Lomi Salmon, Cilantro, Tomato,  
Maui Onion, Jalapeno, Lime

Hearts of Palm Salad  
Lemon Scented Arugula, Celery

Huli-Huli Grilled Chicken Thighs  
Pineapple Soy Glaze, Fresh Pineapple

Pineapple Shrimp Skewers, Teriyaki Glaze

### Carving Station

Whole Roasted Kalua Pig  
Sweet Rolls, Pineapple Salsa, Tangy Soy BBQ  
**\*Carver Required | \$150 fee each**

Roasted Sweet Potatoes  
Molasses, Brown Sugar

Summer Squash, Fresh Herbs

Hawaiian Coconut Rice  
Red Bell Pepper, Cilantro

Coconut Cake

Pineapple Up-Side Down Cake

## FLORIDA SUNSET | \$85

Spring Greens Salad  
Charred Corn, Avocado, Cucumber,  
Red Onion, Radish, Mango Vinaigrette

Peach Caprese Salad

Signature Watercolour Crab Cakes, Key Lime Aioli

Citrus Glazed Chopped Brisket

Grilled Florida Grouper, Orange Sauce

Lemon Garlic Haricot Vert

Citrus Gremolata Basmatti Rice

Key Lime Pie, Key Lime Sauce

Tropical Fruit Salad

## THE GRILL MASTER | \$80

Grillhouse Salad  
Spring Mix, Tomato, Red Onion, Cucumber, Bacon,  
Bleu Cheese, Apple Cider Vinaigrette

Watermelon Salad  
Arugula, Feta Cheese, Sunflower Seeds, Cilantro,  
Raspberry Vinaigrette

Teriyaki Chicken Thighs  
Mango Salsa, Scallions

Chili Lime Shrimp Skewers  
Pico de Gallo

Grilled Chimichurri Skirt Steak  
Pickled Red Onions

Balsamic Marinated Grilled Vegetables

Breaded Potato Cakes  
White Cheddar Cream Sauce

Cilantro Lime Rice

Strawberry Shortcake

Warm Apple Cobbler

## PRIME TIME | \$80

Baby Spinach Salad  
Candied Walnuts, Red Onions, Feta Cheese, Dried Cranberries,  
Lemon Poppy Seed Dressing

Citrus Avocado Salad  
Tomato, Radish, Cucumber, Arugula  
Citrus Vinaigrette

### Carving Station

Herb Crusted Prime Rib  
Thyme Jus, Creamy Horseradish  
**\*Carver Required | \$150 fee each**

Almond Crusted Chicken  
Roasted Garlic Basil Cream Sauce

Lemon Herb Faroe Island Salmon

Grilled Asparagus with Gremolata

Garlic Mascarpone Mashed Potatoes

NY Cheesecake, Strawberries

Chocolate Mousse Cake





## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE  
OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU,  
CHOOSE ONE OF OUR SPECTACULAR VENUES  
FOR THE PERFECT BACKDROP TO YOUR "I DOS."

## CEREMONY PACKAGES

### THE VERANDA

Our Veranda has the perfect back drop for your special day. This outdoor ceremony space is lined with palm trees overlooking the Clearwater Intracoastal! You and your guests can enjoy the breathtaking water views while you exchange “I do’s”.

### CEREMONY | \$1,750++

Celebrate with up to 150 of your closest friends and family. The Veranda will be privately roped off for the ceremony. White garden chairs and arch included.

### INTIMATE CEREMONY | \$1,000++

Celebrate with up to 40 of your closest friends and family. The Veranda will be privately roped off for the ceremony. White garden chairs and arch included.

## GENERAL INFORMATION

### DAY-OF WEDDING COORDINATOR

Weddings with more than 40 guests are required to hire a day-of coordinator to orchestrate your special day. They will be responsible for any décor set-up and tear down, keep you on your timeline, manage vendors, etc. See preferred vendor list for additional information.

### PARKING

Self and Valet parking will be available for your guests the day of the event for a fee, currently \$25 for Self-Parking and \$30 for Valet.

### SERVICE CHARGE & SALES TAX

A 24% taxable service charge will be added to all food and beverage charges as well as any audio-visual equipment, ceremony and function room set-up/rental fees. Sales tax will be added in accordance with the state of Florida, currently 7%.

### FOOD AND BEVERAGE SERVICE

Buffet Packages require a minimum of 25 guests, or a \$200 fee will apply. Additionally, each bar package requires (1) Bartender per 75 Guests and is \$150 per Bartender.

### FREQUENTLY ASKED QUESTIONS

#### Do you provide an indoor space for inclement weather?

Yes, we always reserve an indoor space for backup should we need to move the ceremony inside.

#### May I bring my own arch, floral, and decorations?

Yes, you may provide your own or select services from one of our preferred vendors. Our only request is to use real rose petals for the flower girl to keep our sea friends safe.

#### Is the Veranda handicap accessible?

Yes, there is a ramp that leads down to the ceremony space.

#### Can the venue accommodate a DJ or Live Band?

Yes, depending on the number of guests attending we have room for a DJ or small band to play before and after your ceremony.

#### Are there any noise restrictions outdoors?

Outdoor functions must end by 10:00PM due to the proximity of the guest room balconies.

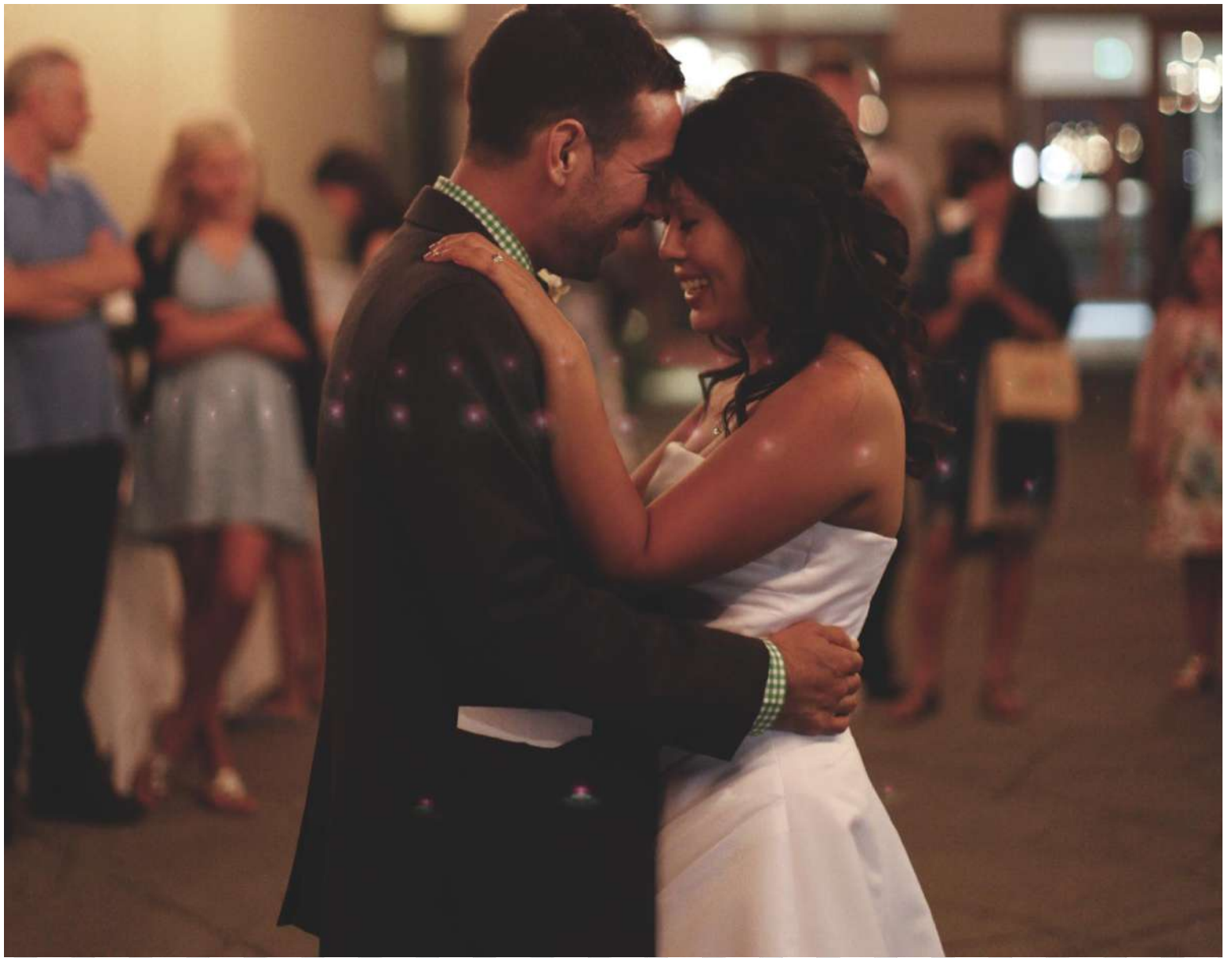
### GUEST COUNT

Your final guarantee of attendance is due 7 days prior to the event. If a guarantee is not received, the hotel will consider your original expected number of guests to be the guarantee. In the event the number of guests exceeds the final guarantee by more than 5%, the hotel will make every reasonable effort to accommodate the extra number of guests with the same or comparable arrangement. All charges will be based on the guaranteed number or actual number served, whichever is greater. Full prepayment is required at the time of guarantee, 7 days prior to the event.

### DEPOSIT

An advanced deposit of 25% of the estimated catering and rental charges will be due at the time of contract signing, to secure your special day. The remaining deposit schedule will be included in the contract.





## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES.

CUSTOMIZING YOUR DREAM WEDDING, WE WILL GUIDE YOU THROUGH EVERY DETAIL FROM THE MENU TO THE PLACE CARDS, SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

EVENING WEDDING  
PLATED RECEPTION PACKAGE  
\$130 PER PERSON

DINNER PACKAGES INCLUDE

- Complimentary Champagne Toast
- (4) Hour Premium Open Bar
- Complimentary Cake-Cutting Service
- Freshly Brewed Coffee and Selection of Hot Teas
- White or Black Table Linens and Napkins
- Complimentary Tiered Floating Candles Or Beach Centerpieces with Votive Candles
- Dance Floor
- Complimentary Holding Room (based on availability)
- Complimentary Suite on your Wedding Night

COCKTAIL HOUR

CHOICE OF (4) BUTLER PASSED HORS D'OEUVRES

Warm Selection:

- Vegetable Spring Roll, Thai Chili Sauce
- Spanakopita, Tzatziki Sauce
- Sweet & Hot Chicken Satay, Honey Sambal Sauce (GF)
- Buffalo Chicken Spring Roll
- Bacon Wrapped Scallops Citrus Balsamic Glaze (GF)
- Braised Smoked Pork Belly Skewer, Sriracha Fig Sauce (GF)
- Beef Satay, Signature Steak Oil\*
- Citrus BBQ Shrimp (GF)
- Artichoke Boursin Mushroom Cap\*
- Watercolour Crab Cake, Key Lime Mustard\*

Chilled Selection:

- Tomato Bruschetta Parmesan Crostini, Balsamic Reduction
- Bacon Cheese Curds and Peach Skewers
- Citrus Cocktail Shrimp (GF)
- Poached Shrimp on Cucumber, Dill Mascarpone (GF)
- Smoked Salmon Deviled Egg, Ikura Roe (GF)
- Shaved Beef Tenderloin Crostini, Balsamic Onions, Peppercorn Aioli
- Ahi Tuna Poke Phyllo Cup, Wasabi Ginger Aioli
- Prosciutto and Strawberry Basil Crostini, Creamy Chevre

\*GF Upon Request

RECEPTION

CHOICE OF (1) SALAD

**House**

Wild Greens, Cucumber, Tomato, Red Onion, Local Goat Cheese, Apple Cider Vinaigrette

**Caesar**

Romaine, Seasoned Croutons, Shaved Parmesan, Caesar Dressing

**Wedge**

Iceberg Lettuce, Bacon, Tomato, Crumbled Bleu Cheese, House Bleu Cheese Dressing

**Spinach**

Strawberries, Mandarin Oranges, Red Onion, Feta Cheese, Balsamic Vinaigrette

CHOICE OF (2) ENTREES

**Stuffed Free Range Chicken Breast**

Spinach, Artichoke Boursin Cheese, Creamy Saffron Risotto, Charred Heirloom Tomato, Balsamic Citrus Glaze

**Lemon Oregano Chicken**

Roasted Red Pepper Risotto Broccolini, Lemon Beurre Blanc

**Stuffed Salmon**

Grilled Asparagus, Citrus Basmati Brown Rice, Pineapple Mango Beurre Blanc, Balsamic Glaze

**Roasted Sea Bass**

Five Cheese Risotto, Garlic Broccolini, Citrus Beurre Blanc

**Pan Seared Scallops**

Wild Mushroom Risotto Baby Arugula, Shaved Asiago Balsamic Glaze

**Red Wine Short Rib**

Sweet Potato Puree, Baby Bok Choy, Shallot Red Wine Reduction

**Watercolour Signature 8oz Filet**

Garlic Roasted Asparagus, Mascarpone Yukon Gold Potatoes, Signature Steak Oil

CHOICE OF (1)  
VEGETARIAN OR VEGAN  
ENTREE

**Penne Pasta (GF) (VG)**

Blackened Vegetables Roasted Garlic and Arugula Pesto

**Grilled Cauliflower Steak (GF) (VG)**

Basmati Rice, Vegetable Chickpea Wat, Cilantro Garlic Lime Extra Virgin Olive Oil



EVENING WEDDING  
PLATED RECEPTION PACKAGE  
\$130 PER PERSON

*continued*

DUO ENTREES

*Choice of (1) Salad*

*All guests to receive same Duo Entrée  
Please inform your Event Manager of any  
dietary restrictions*

**Short Rib & Herb Grilled Lobster Tail**  
Sweet Potato Puree, Baby Bok Choy,  
Shallot Red Wine Reduction

**Petit Filet Mignon and Seared Scallop**  
Wild Mushroom Risotto,  
Baby Arugula, Shaved Asiago, Balsamic Glaze

**Lemon Oregano Chicken and Shrimp**  
Roasted Red Pepper Risotto,  
Broccolini, Lemon Beurre Blanc



# EVENING WEDDING BUFFET RECEPTION PACKAGE \$145 PER PERSON

## DINNER PACKAGES INCLUDE

- Complimentary Champagne Toast
- (4) Hour Premium Open Bar
- Complimentary Cake-Cutting Service
- Freshly Brewed Coffee and Selection of Hot Teas
- White or Black Table Linens and Napkins
- Complimentary Tiered Floating Candles Or Beach Centerpieces with Votive Candles
- Dance Floor
- Complimentary Holding Room (based on availability)
- Complimentary Suite on your Wedding Night

---

## COCKTAIL HOUR

### CHOICE OF (4) BUTLER PASSED HORS D'OEUVRES

#### Warm Selection:

- Vegetable Spring Roll, Thai Chili Sauce
- Spanakopita, Tzatziki Sauce
- Sweet & Hot Chicken Satay, Honey Sambal Sauce (GF)
- Buffalo Chicken Spring Roll
- Bacon Wrapped Scallops Citrus Balsamic Glaze (GF)
- Braised Smoked Pork Belly Skewer, Sriracha Fig Sauce (GF)
- Beef Satay, Signature Steak Oil\*
- Citrus BBQ Shrimp (GF)
- Artichoke Boursin Mushroom Cap\*
- Watercolour Crab Cake, Key Lime Mustard\*

\*GF Upon Request

#### Chilled Selection:

- Tomato Bruschetta Parmesan Crostini, Balsamic Reduction
- Bacon Cheese Curds and Peach Skewers
- Citrus Cocktail Shrimp (GF)
- Poached Shrimp on Cucumber, Dill Mascarpone (GF)
- Smoked Salmon Deviled Egg, Ikura Roe (GF)
- Shaved Beef Tenderloin Crostini, Balsamic Onions, Peppercorn Aioli
- Ahi Tuna Poke Phyllo Cup, Wasabi Ginger Aioli
- Prosciutto and Strawberry Basil Crostini, Creamy Chevre

### CHOICE OF (1) CHILLED DISPLAY

#### Domestic Cheese Display

Artisan Domestic Cheeses, Crackers and French Bread, Honeycomb, Fig Jam, Fresh Berries, Marcona Almonds

#### Vegetable Crudit 

Fresh Vegetables, House Ranch Dressing , White Bean Hummus, Red Pepper Hummus, Warm Pita Bread

---

## RECEPTION

### CHOICE OF (2) SALADS

#### Florida Sunset

Spring Greens, Charred Corn, Avocado, Cucumber, Red Onion, Radish, Mango Vinaigrette

#### Watermelon

Arugula, Feta Cheese, Sunflower Seeds, Cilantro, Raspberry Vinaigrette

#### Caesar

Romaine, Seasoned Croutons, Shaved Parmesan, Caesar Dressing

#### Spinach

Baby Spinach, Candied Walnuts, Red Onions, Feta Cheese, Dried Cranberries, Lemon Poppy Seed Dressing

### CHOICE OF (3) ENTREES

#### Almond Crusted Chicken

Roasted Garlic Basil Cream Sauce

#### Roasted Pork Tenderloin

Fig and Apple Chutney

#### Tropical Grilled Salmon

Pineapple Mango Beurre Blanc

#### Grilled Chimichurri Skirt Steak

Pickled Red Onions

#### Herb Crusted Prime Rib

Thyme Jus, Creamy Horseradish

#### Balsamic Grilled Portobello (GF)

(VG) Stuffed with Seasonal Veggies, Wild Rice, Smokey Bourbon Red Pepper Coulis

#### Penne Pasta (GF) (VG)

Blackened Vegetables  
Roasted Garlic and Arugula Pesto

#### Roasted Summer Squash Risotto (V)

Shaved Asiago, Balsamic Glaze

### CHOICE OF (2) ACCOMPANIMENTS

#### Summer Squash with Fresh Herbs

Balsamic Marinated Grilled Vegetables

Lemon Garlic Haricot Vert

Grilled Asparagus with Gremolata

Wild Mushroom Risotto

Roasted Fingerling Potatoes

Garlic Mascarpone Mashed Potatoes

Cilantro Lime Rice

Citrus Gremolata Basmati Rice



# SUNRISE POST-WEDDING BRUNCH

\$70 PER PERSON

## PACKAGE INCLUDES

### 2 Hour Bloody Mary and Mimosa Bar

*Requires (1) bartender per 75 guests  
\$150 per bartender*

White Or Black Table Linens And Linen Napkins

Complimentary Tiered Floating Candles **OR**

Beach Centerpieces With Votive Candles

Dance Floor

Complimentary Suite on your Wedding Night

## ENHANCEMENTS

### Buttermilk Pancakes | \$6

Fresh Berries, Assorted Syrups And Whipped Topping

### Cinnamon French Toast | \$6

Powdered Sugar, Fresh Berries  
Assorted Syrups

### Omelet Station\* | \$15

Farm Fresh Whole Eggs. Spinach, Tomato, Mushroom, Onion,  
Peppers, Bacon, Sausage, Swiss Cheese, Cheddar Cheese,  
Goat Cheese

**\*Chef Attendant Required**

**\$150 Per Station**

## BRUNCH BUFFET

Seasonal Fresh Sliced Fruit

Parfait Station

Housemade Overnight Oats

Assorted Breakfast Pastries, Fruit Preserves

Smoked Salmon Display With Bagels  
Plain and Flavored Cream Cheese, Butter, Preserves,  
Capers, Cucumber, Onion, Tomato

Scrambled Eggs  
Chives, Salsa, Shredded Cheddar Cheese

Thick Sliced Pepper Bacon

Sausage Links

### Choice Of One Entrée:

- Grilled Breast of Chicken And Wild Mushroom Demi-glace
- Grilled Sirloin with Signature Steak Oil
- Grilled Florida Grouper, Orange Citrus Butter, Mango Salsa

Caprese Salad  
Arugula, Fresh Mozzarella, Tomato

Chef's Selection of Fresh Vegetables

Roasted Breakfast Potatoes

Chef's Selection of Desserts

Artisan Bread Basket  
Selection Of Chilled Juices  
Freshly Brewed Coffees And Teas

# BAR PACKAGES

## BEVERAGE TIERS

### Premium Brands:

Jack Daniel's, Canadian Club,  
Dewar's, Tito's, Jose Cuervo,  
Captain Morgan, Beefeater,  
Bacardi Silver, Courvoisier VS

Guenoc Cabernet Sauvignon  
Guenoc Pinot Noir  
Guenoc Pinot Grigio  
Kendall-Jackson Chardonnay  
French Blue Rosé

### Luxury Brands:

Jack Daniel's, Canadian Club,  
Basil Hayden, Knob Creek,  
Tito's, Grey Goose, 1800, Patron Silver,  
Beefeater, Bacardi Silver

Josh Cellars Cabernet Sauvignon  
Erath Pinot Noir  
Oyster Bay Sauvignon Blanc  
Kendall-Jackson Chardonnay  
Josh Cellars Prosecco Rosé

### Each Includes:

Bud Light, Miller Lite,  
Michelob Ultra, Coors Light  
Stella Artois, Corona Extra  
Florida Local Craft  
High Noon Hard Seltzers

Heineken Zero Non-alcoholic Beer  
Assorted Soft Drinks  
Bottled Water

## OPEN BAR PRICED PER PERSON PER HOUR

### Premium

1 Hour Service	22
2 Hour Service	34
3 Hour Service	42
4 Hour Service	52
Additional Hour	10

### Luxury

1 Hour Service	26
2 Hour Service	42
3 Hour Service	52
4 Hour Service	63
Additional Hour	11

## BEER AND WINE BAR PRICED PER PERSON PER HOUR

### Premium

1 Hour Service	14
2 Hour Service	24
3 Hour Service	29
4 Hour Service	35

### Luxury

1 Hour Service	17
2 Hour Service	27
3 Hour Service	32
4 Hour Service	41

## CONSUMPTION HOST BAR PRICED PER DRINK

### Premium

Cocktails	12
Wines	11
Domestic Beer	7
Imported Beer	8
Local Craft Beer	8
Hard Seltzers	8
Bottled Water & Soft Drinks	5
Non-alcoholic Beer	5

### Luxury Brands

Cocktails	13
Wines	12
Domestic Beer	7
Imported Beer	8
Local Craft Beer	8
Hard Seltzers	8
Bottled Water & Soft Drinks	5
Non-alcoholic Beer	5

## CASH BAR PRICED PER DRINK

### Premium

Cocktails	13
Wines	12
Domestic Beer	9
Imported Beer	11
Local Craft Beer	11
Hard Seltzers	11
Bottled Water & Soft Drinks	6
Non-alcoholic Beer	6

### Luxury Brands

Cocktails	16
Wines	15
Domestic Beer	9
Imported Beer	11
Local Craft Beer	11
Hard Seltzers	11
Bottled Water & Soft Drinks	6
Non-alcoholic Beer	6

**CASH BAR PRICING INCLUSIVE OF  
SERVICE CHARGE AND TAX**

**EACH BAR PACKAGE REQUIRES (1) BARTENDER PER 75 GUESTS  
\$150 PER BARTENDER**



# HOTEL GALLERY



VERANDA CEREMONY



VERANDA CEREMONY



VERANDA RECEPTION



CEDARWOOD BRUNCH



CEDARWOOD TERRACERECEPTION



SAND KEY BALLROOM



TABLE SETTING BY VENDOR



BRIDAL ROOM



POOL GROTTTO





## YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE HAVE ORCHESTRATED A PREFERRED VENDOR LIST, OFFERING AN ARRAY OF SERVICES TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.