



JW MARRIOTT

TAMPA WATER STREET

WHERE ROMANCE IS  
ENRICHED BY INSPIRED SERVICE



EVENTS by JW

## YOUR JOURNEY STARTS IN STUNNING SURROUNDINGS

At JW Marriott Tampa Water Street we have created Tampa's one and only genuine luxury destination focused on the whole you. With intentional service that anticipates your needs and culinary creativity featuring locally-sourced menus, we will make your special day both memorable and meaningful. Set in the heart of the new Water Street neighborhood in downtown Tampa, it is a vibrant location for you and your guests to embrace the energy and excitement and enjoy moments of togetherness.

# YOUR MOMENT, CRAFTED WITH HARMONY

## WEDDING PACKAGES INCLUDE

- Private holding room for the bridal party (pending availability)
- Four butler passed hors d'oeuvres during cocktail hour
- Five hour premium brand bar (based on continuous service)
- Tableside house wine service with dinner (60 minutes)
- Bartender fees (one bartender per 75 guests)
- Floor-length table linens: ivory & black
- Sparkling wine toast with fresh fruit accent for all guests
- Discounted parking rates for family & friends
- Wood dance floor
- Chivari chairs (please consult event manager)
- Staging for band or DJ
- Votive candle table accents
- Complimentary cake-cutting (cake to be provided by couple)
- Room rental & wedding reception setup
- Upgraded accommodations for the couple on wedding night
- Discounted sleeping room rates for guests (pending availability)
- Earn up to 60,000 Marriott Bonvoy Points
- Marriott Certified Wedding Event Planner for all your hotel planning needs
- Complimentary menu tasting for up to four guests (applicable for events with a \$25,000++ food and beverage minimum or more)

## CEREMONY

- Rehearsal time (scheduled based on availability)
- Chivari chairs (please consult event manager)
- Custom infused water station

### Ceremony Fee:

- 250 guests or less: \$2,000
- 250 - 500 guests: \$4,000
- 500+ guests: Consult your sales or event manager for pricing



# WEDDING MENU

## HORS D'OEUVRES

All wedding packages include 4 butler-passed hors d'oeuvres during cocktail hour, based on one piece of each per guest.

<b>HOT</b> Crispy Cauliflower, Cashew Ricotta, Truffle <sup>GF, VGN</sup> Braised Lamb Cigar, Tzatziki Sauce Chorizo & Manchego Croquette, Mexican Romesco Pork & Shrimp Siu Mei, Soy Ginger Sauce Tempura Shrimp, Sriracha Aioli Prosciutto Wrapped Scallop, Lemon Crème Fraiche <sup>GF</sup> Crab & Shrimp Cake, Meyer Lemon Roulade <sup>GF</sup> Mushroom & Brie Arancini, Dijon Cream <sup>V</sup> Green Chili & Cheese Arepa, Lime Crema <sup>V</sup> Andouille En Croute, Sweet Pepper Remoulade Bacon Wrapped Chicken Brochette, Jalapeño, Iron Beer Reduction Lobster Empanada, Avocado Crema Porcini Beef Tenderloin, Potato Confit <sup>GF</sup> Grilled Pita, Heirloom Tomato, Hummus, EVOO <sup>VGN</sup> Charred Sweet Peppers, Boursin, Basil, Crostini <sup>V</sup> Charred Scallion Falafel Bite, Roasted Red Pepper Sauce <sup>GF, VGN</sup> Mediterranean Chicken Meatball, Tzatziki Sauce <sup>GF</sup> Chicken & Waffle, Local Rum Butter Syrup	<b>CHILLED</b> Spicy Tuna Hand Roll, Pickled Ginger, Soy Sauce Smoked Salmon, Rye, Chive, Citrus Cream Cheese Shrimp Cocktail, Bloody Mary Sauce, Cilantro <sup>GF</sup> Tuna Poke Mahi Ceviche, Serrano, Avocado, Crispy Plantain <sup>GF</sup> Bilini & Caviar, Citrus Crème Fraiche, Chives Lobster, Parsley, Lemon, Cucumber <sup>GF</sup> Brie Cheese, Sourdough, Roasted Grapes, Thyme, Saba <sup>V</sup> Prosciutto & Melon, Balsamic Vinegar Reduction, Micro Greens <sup>GF</sup> Hummus, Cilantro, Corn Tortilla <sup>GF, VGN</sup> Butternut Squash Mousse, Gluten Free Crisp, Sage, Parmesan Cheese, Pomegranate <sup>GF, V</sup> Antipasto Brochette, White Balsamic Reduction Beef Tenderloin, Horseradish Cream, Pullman Crisp, Micro Greens Seared Tuna, Wasabi, Caviar, Wonton Hummus Stuffed Cherry Tomato <sup>GF, VGN</sup> Red Beet Hummus, Everything Bagel Lavash, Local Honey <sup>VGN</sup>
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## COCKTAIL HOUR ENHANCEMENTS

### Vegetable Crudité | \$19

Selection of Raw Vegetables, Green Goddess Ranch, Roasted Tomato Hummus, Baba Ghanoush, Assorted Breads

### The Cheese Shop | \$21

Variety of Five Domestic & Imported Cheeses, Fruit, Assorted Jams, Roasted Salted Almonds, Assorted Breads

### Antipasti | \$27

Selection of Italian Cheeses, Marinated Olives & Pickles, Hard Salami, Grilled Artichokes, Marinated Mushrooms, Sun-Dried Tomatoes & Herbs, Grilled Red Onions, Roasted Peppers, Ciabatta & Grissini

### Charcuterie Board | \$31

Summer Sausage, Capicola, Prosciutto, Smoked Bacon, Bologna Sausage, Blood Sausage, Chorizo, Spicy Salami, Selection of Assorted Fruit Preserves, Assorted Pickled Vegetables, Chef's Seasonal Vegetable, Freshly Baked Breads & Crackers

### Sushi Station | \$34 (based on 5 pieces per person)

Seasonal Inspired Maki & Nigiri Rolls, Pickled Ginger, Wasabi, Soy Sauce, Tamari Sauce, Chili Sauce

### Raw Bar | \$40 (based on 5 pieces per person)

Poached Shrimp & Lobster, East Coast Oysters, Crab Cocktail, Bloody Mary Sauce, Sherry Minionette, Remoulade, Lemons, Lavash

GLUTEN FREE (GF) VEGAN (VGN) VEGETARIAN (V)

Prices are per person unless otherwise indicated, exclusive of service charge & applicable taxes.



# WEDDING MENU



PLATED DINNER

JW PLATED DINNER | \$200

*Served with artisan rolls & butter, illy® coffee & selection of fine teas.*

FIRST COURSE | SELECT ONE

**Salad Bayshore**

Arugula & Frisée, Citrus Segments, Crispy Red Quinoa, Heirloom Tomato Confit, Spicy Pecans, White Balsamic Vinaigrette

**Boston Bibb & Radicchio Salad**

Apple Chips, Roquefort Bleu Cheese, Candied Walnuts, Sherry Vinaigrette

**Tuscan Kale & Romaine Salad**

Port Poached Pears, Compressed Strawberries, Grated Parmesan Cheese, Candied Macadamia, Lemon Grass Vinaigrette

**Baby Gem Lettuce & Lolla Rosa Salad**

Asian Pears, Pistachio Dust, Herbed Whipped Goat Cheese, Heirloom Carrots, Pomegranate Dressing

MAIN COURSE | SELECT UP TO TWO

*For choice of three, +\$10 per person will be added to package price.*

**Pan-Seared Chicken**<sup>GF</sup>

Sweet Potato & Celery Root Gratin, Spiced Baby Carrots, Zucchini, Pommery Mustard Sauce

**Top Sirloin**<sup>GF</sup>

Yukon Gold Purée, EVOO, Tuscan Green Beans, Roasted Sweet Peppers, Porcini Demi

**Seared Mahi Mahi**

Saffron Israeli Couscous, Sautéed Spinach, Blistered Tomatoes, Leek, Lemon & Tomato Sauce

**Quinoa Risotto**<sup>GF, V</sup>

Lemon, Baby Kale, Butternut Squash, Thyme, Parmesan Cheese

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# WEDDING MENU



## PLATED DINNER ENHANCEMENTS

ADD AN ADDITIONAL COURSE | +\$14

### Five Onion Soup En Croute

Sherry Wine, Gruyère Cheese, Puff Pastry

### Wild Mushroom Ragout <sup>GF</sup>

Soft Polenta & Shaved Parmesan Cheese

### Lobster Bisque En Croute

Lemon, Truffle, Chives

### Seared Sea Scallop <sup>GF</sup>

Whipped Sweet Potato & Sweet Onion Jam

### Tuna Tartare

Caper Berries, Avocado Cream, Lavash

## ENHANCED ENTRÉES

*Choice of entrée is not available with duo selection.*

### Stuffed Chicken Breast <sup>GF</sup> | +\$5

Spinach, Sun-Dried Tomato & Fontina Cheese, Garlic Confit Marbled Potatoes, Broccolini, Herbed Chicken Demi

### King Oyster Mushrooms <sup>GF, VGN</sup> | +\$5

Saffron Parsnip Purée, Apple Parsley, Shaved Fennel Slaw

### New York Strip Loim <sup>GF</sup> | +\$10

Pecorino Polenta, Seasonal Squash, Grilled Asparagus, Porcini Steak Sauce

### Pan Seared Grouper <sup>GF</sup> | +\$10

Pea & Basil Risotto, Broccolini, Baby Carrots, Champagne Tomato Butter Sauce

### Herbed Grilled Beef Filet <sup>GF</sup> | +\$15

Roasted Baby Potatoes, Haricot Verts, Crispy Parsnips, Peppercorn Demi

### Lemon Chicken Breast & Gulf Shrimp <sup>GF</sup> | +\$20

Saffron Arborio, Charred Haricot Verts, Roasted Exotic Mushrooms, Lemon Thyme Jus

### Seared Petit Filet & Butter Poached Lobster Tail <sup>GF</sup> | +\$30

Whipped Gruyère Potatoes, Baby Squash, Garlic Spinach, Bone Marrow Demi

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# WEDDING MENU

## BUFFET DINNER

Served with illy® coffee & selection of fine teas.

TOUR OF TAMPA | \$215

### Hand Crafted Soup <sup>V</sup>

Heirloom Tomato Bisque, Focaccia Croutons

### From The Root <sup>GF, VGN</sup>

Roasted Heirloom Baby Beets, Floridian Citrus Segments, Pickled Onions, Smoked Salted Almonds, Honey Blossom Vinaigrette

### The Backyard Greens <sup>GF</sup>

Tuscan Kale, Baby Romaine, Confit Heirloom Tomatoes, Shaved Aged Asiago Cheese, Oven-Dried Grapes, Roasted Pear Vinaigrette

### Roasted Baby Heirloom Potato Salad <sup>GF</sup>

Apples, Saffron Aioli, Dried Cranberries, Grilled Leeks

### Florida Rock Shrimp & Rigatoni

Tomato, Lemon Cream, Spinach

### Heirloom Cauliflower <sup>GF, V</sup>

Portobello Mushrooms, Sage Oil, Smoked Mozzarella Cheese

### Pan Seared Floridian Shrimp & Snapper <sup>GF</sup>

Toasted Macadamia Nuts, Smoked Tomato Creole Sauce

### Herb Marinated Flank Steak <sup>GF (excluding rolls)</sup>

Horseradish, Whole Grain Mustard, Warm Rolls

### Chicken Cacciatore <sup>GF</sup>

Onions, Peppers, Tomatoes, Mushrooms

### Accompaniments

Wild Rice Pilaf <sup>GF, V</sup>, Grilled Brocolini with Garlic & Cherry Tomatoes <sup>VGN</sup>

### Desserts

Strawberry Shortcake | Vanilla Biscuit, Macerated Strawberries, Whipped Cream

Pecan Pie | Caramel, Pecans

Pear Cobbler | Warm Pears, Sweet Streusel Topping

HYDE PARK | \$240

### Hand Crafted Soup

Cedar Key Clam Chowder, Cajun Seasoned Oyster Crackers

### Mixed Greens <sup>GF, VGN (excluding croutons)</sup>

Crisp Romaine, Spinach, Cherry Tomatoes, Cucumbers, Carrots, Radishes, Croutons, Caesar, Ranch, Balsamic Vinaigrette

### Caprese Salad <sup>GF</sup>

Fresh Mozzarella Cheese, Ripe Tomatoes, Basil, Balsamic Glaze

### Quinoa Salad <sup>GF, VGN</sup>

Cilantro, Lime, Tomatoes, Carrots, Red Onion

### Breads & Spreads <sup>V</sup>

Sourdough, Brioche Rolls, Baguettes, Bread Sticks, Whipped Butter, Hummus, Olive Tapenade, Red Pepper Aioli, Whole Grain Mustard

### Sea Salt Strip Loin <sup>GF</sup>

Pearl Onions, Lemon Roasted Broccoli, Madeira Espagnole Sauce

### Grilled Florida Grouper <sup>GF</sup>

Saffron Butter, Fresh Tomatoes, Scallions

### Rock Shrimp Cavatappi

Tomatoes, Zucchini, Cognac, Lemon, Fresh Chives

### Herb Roasted Chicken Breast <sup>GF</sup>

Onions, Mushroom, Whole Grain Mustard Cream Sauce

### Accompaniments <sup>GF</sup>

Red Potatoes with Herb Butter, Green Bean with Toasted Almonds

### Desserts

Passion Fruit Hazelnut Cream Puffs | Manjari Chocolate, Hazelnut Praline

Coffee Cream Filled Churros | Vanilla Glaze, Baked Coffee Cream

Mango Coriander Crèmeux | Pecan Crumble, White Chocolate Whipped Ganache

GLUTEN FREE (GF) VEGAN (VGN) VEGETARIAN (V)

Pricing based on two hours of services. Prices are per person unless otherwise indicated, exclusive of service charge & applicable taxes.



# WEDDING MENU

## BUFFET DINNER

Served with artisan rolls & butter, illy® coffee & selection of fine teas.

FROM FARM TO SEA | \$290

### Shrimp Bisque

Garlic Butter Crostini

### Caesar Salad

Romaine Lettuce, Herbed Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

### Roasted Heirloom Carrot Salad <sup>GF, VGN</sup>

Baby Greens, Toasted Pistachio, Spiced Maple Vinaigrette

### Petit Filet <sup>GF</sup>

Steakhouse Sauce, Balsamic Cipollini Onion

### Stuffed Chicken Breast <sup>GF</sup>

Truffle Duxelles, Parmesan Cheese, Marsala Sauce

### Atlantic Lobsters <sup>GF</sup>

Drawn Butter, Lemon

### Miso Glazed Grouper

Soy Lime Butter Sauce

### Accompaniments <sup>GF</sup>

Potato Gratin with Gruyère Cheese and Herb Cream, Creamed Corn with Fresh Thyme, Grilled Asparagus with Blistered Cherry Tomatoes, Steamed Rice with Minced Lemongrass

### Desserts

Strawberry Coconut Ganache Entremets | Coconut Dacquoise, Citrus White Chocolate Ganache, Strawberries

Mango Passion Fruit Mousse Cake | Dark Chocolate Sponge, Chocolate Croustillant, Passion Mango Coulis

Cuban Espresso Tarts | Baked Espresso Chocolate Cream, Dark Cocoa Shortbread

Cassis Milk Chocolate Petit Gateau | Cassis Crèmeux, Chocolate Cake



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# WEDDING MENU

## LATE NIGHT SNACKS

### **Philly-Style Beef Sliders** | \$112 per dozen

Provolone Cheese, Truffle Cream, Parker House Rolls

### **Pressed Mini Cubans** | \$112 per dozen

Mojo Braised Pork, Ham, Swiss, Mustard, Mayo, Pickle, Cuban Bread

### **Fontina Grilled Cheese** | \$112 per dozen

Tomato, Basil Pesto

### **Chips & Dips Bar** | \$26 per person

House Made Potato & BBQ Chips, Corn Tortilla Chips, House Made Onion Dip, Shredded Smoked Chicken, Queso Dip, Sour Cream, Guacamole, Jalapeños, Pico De Gallo, Charred Tomato Salsa, Salsa Verde

### **Macaroni & Cheese Trio** | \$26 per person

Smoked Bacon, Rock Shrimp & Traditional

### **Urban Street Taco Stand** | \$28 per person

*(Select 3)*

Skirt Steak, Pickled Red Onions, Jalapeños, Salsa Roja, Corn Tortillas

Al Pastor, Achiote Roasted Pork, Pineapple, Onion, Cilantro, Salsa Verde

Chile-Lime Shrimp, Poblano Slaw, Chipotle Crema

Papas Con Rajas, Pico De Gallo, Cotija Cheese, Corn Tortilla

### **Dessert Bar** | \$20 per person

Banana & Salted Caramel Cream Chouquettes

Cookies & Cream Popsicles

Strawberry Pop Tarts

Churros with Espresso Custard



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# WEDDING MENU

## CHILDREN'S DINNER & VENDOR MEALS

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### **Children's Dinner** | \$28

*Limited to children under the age of 12*

Diced Fruit Cup

Breaded Chicken Tenderloins with Dipping Sauce

Macaroni & Cheese

Chef's Choice of Vegetable

Chocolate Chip Cookie

Apple or Orange Juice

### **Vendor Meals**

Deli Box | Sandwich, Chips, Whole Fruit, Bottled Water | \$35

Chef's Choice Hot Entrée | Vegetable, Starch, Bottled Water | \$40



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BAR SERVICE

# BAR SERVICE

## LUXURY BAR INCLUSIONS

### SPIRITS

- Vodka** - Grey Goose
- Rum** - Bacardi Superior & Captain Morgan Spiced
- Gin** - Bombay Sapphire
- Scotch** - Johnnie Walker Black Label
- Bourbon** - Knob Creek
- Whiskey** - Jack Daniels & Crown Royal
- Tequila** - Casamigos Silver
- Cognac** - Hennessy Privilege VSOP

### WINE

- Caposaldo, Prosecco, Veneto, Italy
- Pighin, Pinot Grigio, Friuli-Venezia, Italy
- Sonoma Cutter, "RRR", Chardonnay, Sonoma, CA
- Erath, Pinot Noir, OR
- Daou, Cabernet Sauvignon, Paso Robles, CA

### BEER

- Domestic** - Michelob Ultra, Bud Light, Miller Lite
- Imported** - Corona Extra & Stella Artois
- Premium & Local Craft** - Coppertail Freedive IPA (FL), Three Daughters Beach Blonde Ale (FL), Blue Moon Belgium White, Truly Hard Seltzer
- Non-Alcoholic** - Heineken 0.0 (Available upon request)

## PREMIUM BAR INCLUSIONS

### SPIRITS

- Vodka** - Absolut
- Rum** - Bacardi Superior & Captain Morgan Spiced
- Gin** - Tanqueray
- Scotch** - Dewar's White Label
- Bourbon** - Maker's Mark
- Whiskey** - Jack Daniels & Canadian Club
- Tequila** - Patron Silver
- Cognac** - Hennessy VS

### WINE

- Caposaldo, Prosecco, Veneto, Italy
- Campo di Fiori, Pinot Grigio, Italy
- Quintara, Chardonnay, CA
- Fable Roots, Red Blend, Italy
- Harmony & Soul, Cabernet Sauvignon, CA

### BEER

- Domestic** - Michelob Ultra, Bud Light, Miller Lite
- Imported** - Corona Extra & Stella Artois
- Premium & Local Craft** - Coppertail Freedive IPA (FL), Three Daughters Beach Blonde Ale (FL), Blue Moon Belgium White, Truly Hard Seltzer
- Non-Alcoholic** - Heineken 0.0 (Available upon request)

## BAR ENHANCEMENTS

Upgrade To Luxury Beverage Service | +\$12 per person

Add Additional Hour To Bar | +\$13 per person

*Prices are per person unless otherwise indicated, exclusive of service charge & applicable taxes.*



# ADDITIONAL DETAILS

## SERVICE CHARGE & SALES TAX

A 26% taxable service charge and an applicable 7.5% sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set up, rental fees and ceremony fees. Service charge and sales tax are subject to change.

## MENUS

Our menus include a wide variety of choices to appeal to your guests. Included you will find our suggested menus and packages. Your Event Manager and Executive Chef will be pleased to assist in creating any specialized menus for your function. Many ingredients or items may be seasonal and menu prices are subject to change. All menu prices are exclusive of a 26% taxable service charge and an 7.5% sales tax. Please note that all food and beverage must be supplied and prepared by the hotel and consumed on the premises. Consumption of raw or partially cooked foods may increase risk of food borne illness.

## MENU TASTINGS

Personalized menu tastings are available for receptions with a \$25,000++ food and beverage minimum or more. You are welcome to bring up to four guests. Additional guests are \$75 per person, with a max of six (6) people total. Your menu tasting will be arranged with your Event Manager following the signing of your agreement. Tastings typically occur within four months of your event. Please consult with your event manager for availability.

## WEDDING CAKES

We understand that every couple has a unique vision for the flavors and design of their wedding cake. Our packages do not include wedding cakes to allow you to work with the vendor of your choice to make your dream cake a reality. We have a list of vendors that we can recommend upon request. All our packages include a complimentary cake cutting.

## MINIMUM REVENUE

A food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package priced per person. The minimum may vary based on the day of the week and the date of interest. Only food and beverage ordered through the hotel will apply.

## FUNCTION GUARANTEES

Your preliminary guarantee of attendance is due ten (10) days prior to your event. This includes estimated counts on entrée selections. Your final guarantee of attendance is due by 12 noon, three (3) business days prior to your scheduled event. At that point it is allowable to increase the guest count number, but not reduce the number after your final guaranteed count. If no guarantee is given, the expected attendance will be considered the guarantee. If guests exceed the guarantee, appropriate charges will be incurred. We kindly request that all function details, including menu selections, be finalized at least thirty (30) days prior to the event.

## YOUR JW EVENT COORDINATOR

Your event coordinator will act as the on-site liaison between your wedding planner and hotel operations staff. They will guide the planning to successfully execute all contracted hotel activities. *The hotel requires an insured wedding planner for the "day of" execution of your wedding.*

## WELCOME BAGS

The gift bag delivery fee is \$5 per item/per room. Delivery to be coordinated through your event coordinator and executed by hotel bell staff. (Fees are subject to change).

## DEPOSITS

A 25% non-refundable deposit will be required to reserve function space for all social functions at the time of contract signature. Additional deposits (as outlined in the sales agreement under the advance deposit schedule) leading up to your special day will be considered non-refundable, and payments of all estimated remaining charges are due 10 days prior to your event. Estimates are only estimates, actual bill may differ based on adjusted items during your stay. All billing must be paid in full within three (3) days after your event.

## GUEST ROOMS

Our thoughtfully designed guest rooms will make each of your guests feel centered, fully present and free to take in the experience in their very own way. We are pleased to offer reduced guest room rates based on availability. Guest room rates do not include breakfast, tax or valet parking. Valet parking discounts are included as part of your packages and the charges are the responsibility of each guest. Valid check in/ check out times are available on our website.

## VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require vendors to provide the hotel with an indemnification agreement and copy of the vendor's insurance policy evidencing \$1,000,000 - \$5,000,000 (depending on the service provided).

## WEDDING WEEKEND

With hosting a wedding reception at the JW Marriott Tampa Water Street, we are happy to extend a 10% discount off our published banquet menus for any welcome receptions, rehearsal dinners and farewell brunches you would like to host onsite for family and friends. Discount is not applicable to restaurant menus or alcoholic beverages.

## MARRIOTT BONVOY POINTS

Your wedding can contribute to an unforgettable honeymoon. You will receive two (2) points for every dollar spent on hotel food and beverage up to 60,000 points per event. Points are awarded after the actualization of the event.

