

# INFINITELY YOU

UNFORGETTABLE, INSPIRED BY YOU.



TAMPA MARRIOTT WATER STREET

505 WATER STREET, TAMPA, FL 33602  
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TAMPAMARRIOTT.COM







# A TIMELESS CELEBRATION. INSPIRED BY YOU.

START LIFE'S JOURNEY TOGETHER AT THE STUNNING TAMPA MARRIOTT WATER STREET.  
HOST ELEGANT WEDDINGS AND GRAND SOCIAL AFFAIRS IN A SOPHISTICATED ATMOSPHERE IN OUR  
NEWLY REIMAGINED VENUES FEATURING ARTFUL DÉCOR AND DELIGHTFUL EMBELLISHMENTS.

TAKE IN SWEEPING PANORAMAS FROM ENCHANTING PRIVATE TERRACES AND HOST YOUR RECEPTION  
IN INTIMATE SALONS, OR BEAUTIFUL APPOINTED BALLROOMS. OUR EVENT PROFESSIONALS OFFER  
INTUITIVE SERVICE WITH THOUGHTFUL TOUCHES THAT ADD SPARKLE TO YOUR SPECIAL DAY.

STAY IN TAMPA'S VIBRANT WATERFRONT IN AN AREA EXPERIENCING AN EXCITING REINVENTION.  
AS A WORLD-CLASS DESTINATION, YOU'LL BE STEPS AWAY FROM WATER STREET TAMPA AND  
OVER 13 ACRES OF PARKS, PUBLIC SPACES AND BIKEWAYS SEAMLESSLY LINKING THE RIVERWALK  
WITH DOWNTOWN. WITH TAMPA'S BEST ATTRACTIONS EASILY WITHIN WALKING DISTANCE, OR A  
SHORT WATER TAXI RIDE AWAY, THIS IS A PLACE BOTH YOU AND YOUR GUESTS WILL LOVE.

FROM STROLLING THE TAMPA RIVERWALK, TO TAKING THOSE FIRST STEPS DOWN THE AISLE,  
WE ARE HERE TO ENSURE AN UNFORGETTABLE HAPPILY EVER AFTER MOMENT THAT  
EXCEEDS EVERY EXPECTATION.

# TIMELESS CELEBRATION. INSPIRED BY YOU.

## WEDDING PACKAGES

- Private holding room for the bridal party (pending availability)
- Four butler passed hors d'oeuvres during cocktail hour
- Four hour premium brand bar (based on continuous service)
- Bartender fees (one bartender per 75 guests)
- Floor-length table linens: white, French vanilla & 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 \$20,000++ 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: \$1,500
- 250 - 500 guests: \$3,500
- 500+ guests: Consult your sales or event manager for pricing

## COCKTAIL HOUR

### HORS D'OEUVRES

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

#### CHILLED

**Tomato Basil Bruschetta** | balsamic reduction<sup>V</sup>

**Smoked Salmon** | dill cream cheese and pita crisp<sup>V</sup>

**Spicy Blackened Shrimp Skewers** | remoulade

**Caprese Skewer** | heirloom cherry tomato and mozzarella cheese<sup>GF, V</sup>

**Southwest Chicken Salad** | blue corn tortilla<sup>GF, V</sup>

**Sesame Tuna Tartare** | wasabi cream and wonton crisp

**Hummus On Cucumber Chip** | smoked paprika<sup>GF, VGN, V</sup>



#### HOT

**Edamame Pot Stickers** | sesame soy<sup>VGN</sup>

**Pear Almond Brie** | en croute<sup>V</sup>

**Chicken Macadamia Skewer** | charred pineapple sauce

**Beef Wellington Puff** | horseradish cream

**Petite Lump Crab Cake** | citrus remoulade

**Coconut Shrimp** | orange and mango jam

**Cuban Cigars** | whole grain mustard aioli

**Grilled Beef Churrasco** | spicy chimichurri<sup>GF</sup>

**Parmesan Breaded Artichoke** | goat cheese<sup>V</sup>

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

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



# COCKTAIL HOUR ENHANCEMENTS

## ENHANCEMENTS

### SEASONAL VEGETABLE CRUDITE & DIPS

\$15 PER PERSON

green goddess buttermilk dressing and chickpea hummus

### BREADS 'N SPREADS

\$13 PER PERSON

hummus, whipped boursin cheese, babaganoush, olive tapanade, warm pita bread, lavash crisps, artisanal crackers

### INTERNATIONAL & DOMESTIC CHEESE

\$20 PER PERSON

variety of domestic and imported cheeses, fig jam, raspberry jam, local honey, candied walnuts, fresh grapes, crackers, flatbreads

### ANTIPASTI BAR

\$24 PER PERSON

soppressata, salami, prosciutto, pickled mustard seed relish, selection of cheeses, spiced fruit jam, local honey, nuts, fruit, marinated olives, basil and balsamic roasted peppers, artisan breads

### ASSORTED SUSHI ROLLS

\$32 PER PERSON (BASED ON FOUR PIECES PER PERSON)

vegetable, california, spicy tuna, shrimp, wasabi, pickled ginger, soy sauce

### RAW BAR

\$40 PER PERSON (BASED ON FIVE PIECES PER PERSON)

oysters on the half shell, lobster, old bay shrimp, crab cocktail, bloody mary cocktail sauce, mignonette sauce, lemons, assorted hot sauces, lavash



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## PLATED DINNER

### PLATED DINNER \$165 PER PERSON

*All dinner entrées include freshly baked rolls and coffee and tea service.*

#### FIRST COURSE - SELECT ONE

**Caesar Salad** | romaine hearts, shaved aged pecorino, lemon focaccia crisp, house- made parmesan caesar

**Fresh Burrata Salad** | heirloom tomatoes, baby kale, basil variations

**Local Field Greens Salad** | blue cheese, roasted pears, toasted pepitas, sherry dressing

**Baby Spinach Salad** | roasted peppers, toasted walnuts, crumbled goat cheese, caramelized cippolini, white balsamic vinaigrette



#### MAIN COURSE - SELECT UP TO TWO

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

**Red Wine Marinated Chicken Breast** | potato gratin, roasted butternut squash, haricot verts, sweet onion velouté <sup>GF</sup>

**Grilled Salmon** | creamy whipped potato, tomato succotash, lemon vinaigrette <sup>GF</sup>

**Coffee Rub Braised Beef Short Rib** | smoked cheddar polenta, spinach, carrots, red wine demi <sup>GF</sup>

**Quinoa Black Bean Cake** | sofrito rice, sweet plantain, chimichurri <sup>GF, VGN, V</sup>

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## PLATED DINNER

### ENHANCEMENTS

#### ENHANCED ENTRÉES

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

**Sage & Pancetta Chicken Breast** | rosemary and garlic fingerling potatoes, grilled asparagus, porcini velouté <sup>GF</sup> +\$5

**Pan-Seared Grouper** | sweet corn polenta, sautéed spinach, thyme, roasted baby carrots, cajun butter <sup>GF</sup> +\$9

**Grilled Herbed Beef Tenderloin** | fontina scalloped potato, baby vegetables, bone marrow demi <sup>GF</sup> +\$9

**Chicken Breast & Pan Seared Salmon** | stone ground grits, romesco, petite vegetables, saffron crema <sup>GF</sup> +\$20

**Petite Beef Filet & Butter Poached Shrimp** | porcini risotto, broccoli, baby tomatoes, whole grain dijon mustard sauce <sup>GF</sup> +\$27



#### ADD AN ADDITIONAL COURSE +\$12

**Roasted Tomato & Lobster Bisque** | fresh basil

**Lemon Marinated Grilled Octopus** | fingerling potato confit, Spanish paprika sauce <sup>GF</sup>

**Pan-Seared Scallop** | butternut squash puree, crispy onions, balsamic butter <sup>GF</sup>

**BBQ Shrimp** | BBQ butter, sourdough crostini, green onion

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## BUFFET DINNER

### LITTLE CUBA \$180 PER PERSON

*All buffet dinners are served with freshly baked rolls, iced tea and coffee service.*

#### STARTERS

**Cuban Black Bean Soup** | crispy plantain chips, cilantro crème fraîche <sup>GF, V</sup>

**Farmers Green Salad** | shaved red onion, sliced cucumbers, fresh tomatoes, carrots, garlic croutons <sup>VGN (excluding croutons)</sup>

**House-Made Dressings** | roasted shallot balsamic vinaigrette, guava lime <sup>VGN</sup>

**Cucumber & Jicama Slaw** | red onion, creamy citrus vinaigrette <sup>GF</sup>



#### MAIN COURSES

**Marinated Garlic Lime Chicken** | slow roasted tomatoes, onions, peppers, fresh cilantro <sup>GF</sup>

**Palomilla Steak** | caramelized onions, lemon herb oil

**Pressed Cuban Sandwich** | mojo pork, sliced ham, swiss cheese, dijonnaise, pickle, challah bread

**Grilled Mahi-Mahi** | coconut butter sauce, cilantro <sup>GF</sup>

**Roasted Vegetable Paella** | saffron Arborio rice, vegetable stock, fresh parsley <sup>GF</sup>

**Roasted Vegetables** | seasonal selection <sup>GF</sup>

**Grilled Cuban Bread**

#### DESSERTS

**Plant City Strawberry Cream Tart** | whipped cream, lemon sabayon

**Coconut Flan** | toasted coconut, caramelized pineapple

**Guava Cheesecake** | graham cracker, vanilla bean

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



# BUFFET DINNER

## HARBOUR ISLAND \$195 PER PERSON

All buffet dinners are served with freshly baked rolls, iced tea and coffee service.

### STARTERS

**Sausage & White Bean Minestrone** | kale, cannellini beans <sup>GF</sup>

**Baby Arugula Salad** | haricot verts, Florida citrus segments, balsamic vinaigrette <sup>GF, VGN</sup>

**Composed Garbanzo Salad** | cherry tomatoes, corn, peppers, lemon, dijon vinaigrette <sup>GF, VGN</sup>

**Heirloom Tomato Salad** | fresh mozzarella cheese, balsamic glaze, fresh basil vinaigrette <sup>GF</sup>



### ENTREES

**Thyme-Roasted Chicken Breast** | herb chicken jus <sup>GF</sup>

**Shrimp & Grits** | lightly blackened shrimp, stone ground grits, cajun cream sauce <sup>GF</sup>

**Braised Short Ribs** | roasted garlic demi

**Butternut Squash & Farro** | parmesan cheese, fresh parsley <sup>V</sup>

### ACCOMPANIMENTS

**Gold Potato Lyonnaise**

**Roasted Baby Vegetables**

**Asparagus Tips With Wild Mushrooms**

### DESSERTS

**Lemon Crème Brûlée** | almond crunch, blueberry compote

**Raspberry White Chocolate Cake** | vanilla sponge, white chocolate mousse

**Chocolate Blood Orange Tart** | chocolate sable, vanilla creme, blood orange gelée

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## LATE-NIGHT SNACKS

### MAC & CHEESE STATION

\$22 PER PERSON

**Traditional** | sharp white cheddar cheese

**Chicken & Bacon** | smoked cheddar cheese

**Ham & Asparagus** | gruyere cheese

### FRESHLY BAKED FLATBREAD PIZZAS

\$24 PER PERSON

**Five-Cheese** | mozzarella, sharp white cheddar, smoked provolone, gorgonzola and parmesan cheese, béchamel

**Classic Margarita** | oven-dried roma tomatoes, fresh mozzarella cheese, basil, balsamic glaze, sun-dried tomato sauce

**Sliced Prosciutto** | grape tomatoes, fontina cheese, chunky tomato sauce

### FRENCH FRY BAR

\$16 PER PERSON

**Waffle Fries & Tater Tots** | house-made ketchup, truffle aioli, chipotle mayo, sour cream

### A LA CARTE

\$94 PER DOZEN

**Beef Sliders** | onion jam, potato bun

**Black Bean Sliders** | sriracha aioli, multi-grain roll

**Chicken Empanadas** | green tomato salsa

**Mini Grilled Cheese Sandwiches** | cheddar cheese, tomatoes



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## ADDITIONAL MEALS

### CHILDREN'S DINNER \$28 PER PERSON

*Limited to children under the age of 12.*

**Diced Fruit Cup**

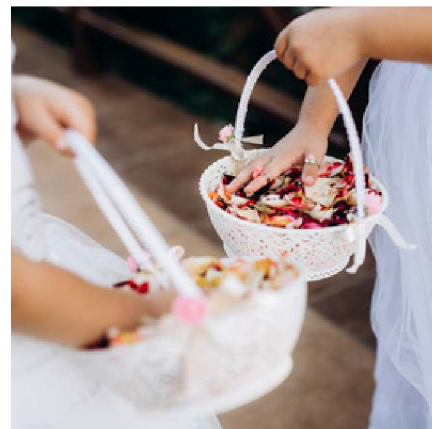
**Breaded Chicken Tenderloins with Dipping Sauce**

**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

## LUXURY BAR

### 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 Canadian

**Tequila** | Patron Silver

**Cognac** | Hennessy Privilège V.S.O.P.

### 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, 3 Daughters Beach Blonde Ale, Blue Moon Belgium White, Truly Hard Seltzer

## PREMIUM BAR

### 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** | Don Julio Blanco

**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, 3 Daughters Beach Blonde Ale, Blue Moon Belgium White, Truly Hard Seltzer

## BAR ENHANCEMENTS

Upgrade To Luxury Bar +\$12 per person

Add Additional Hour To Bar +\$13 per person

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# WEDDING STANDARDS AND POLICIES

## 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 \$20,000++ food and beverage minimum or more. You are welcome to bring up to four guests. Additional guests are \$65 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 MARRIOTT 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 Tampa Marriott 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.