



FARO BLANCO COLLECTION

Weddings

COMING SOON: CURIO COLLECTION BY HILTON

COURTYARD[®]
BY MARRIOTT

FARO BLANCO
RESORT & YACHT CLUB

Congratulations On Your Engagement

We are honored to play a part in creating your special day and strive to make every aspect of your dream wedding come to life. From ceremony locations to overnight accommodations, every detail is as important to us as they are to you, and our team will be there along the way to assist you throughout your planning process.

Whether you choose to say your vows on the white sand beach, surrounded by the sparkling blue waters, or on our event lawn surrounded by lush foliage, you'll enjoy professional, attentive service that begins with your very first visit. With our outstanding accommodations, amenities and convenient location in the heart of the Keys, your guests will enjoy their time making memories with you in a stunning tropical setting.

Our award-winning catering team and executive chef look forward to catering the wedding of your dreams. From an intimate wedding with 10 guests, to an over-the-top celebration with 200 of your family and friends in attendance, you can trust our world-class associates to not miss a single detail on your important day.

We look forward to creating a day full of love, laughter and memories to be cherished for a lifetime.

Sunny regards,

The Faro Blanco Resort Collection Team



Wedding Spaces

Choose from two stunning ceremony locations.

PRIVATE BEACH



Say your vows on a private white sand beach overlooking the water. Sunny weather and stunning sunsets will make for a memorable wedding day. **Seats up to 130 guests.**



HARBOR LANDING



Celebrate your wedding day surrounded by lush tropical foliage. Harbor Landing overlooks the blue water and charming Faro Blanco Lighthouse. **Seats up to 130 guests.**

Reception Packages





Reception Packages

Minimum of 25 guests. Menus are subject to change. All reception packages are subject to service charge and tax.

Package includes:

- Four-Hour Premium Hosted Open Bar
- Four Butler Passed Hors d'Oeuvres
- Tablesideside Sparkling Wine Toast
- Cake Cutting Services
- One Uniformed Bartender for Up To 75 Guests
- Choice of Plated or Buffet-Style Dinner
- Private Cabana for four hours



Butler Passed Hors D'oeuvres

*Four pieces per guest are included with your package.
Select four.*

Hot

- Mini Key West Conch Fritters
- Sesame Chicken Strips
- Coconut Shrimp
- Beef Empanada
- Mini Crab Cakes
- Beef Tenderloin Crostini

Cold

- Traditional Shrimp Cocktail
- Caprese Skewer
- Tuna Tartare
- Local Fresh Catch Ceviche
- Prosciutto Wrapped Asparagus
- Roasted Tomato Bruschetta

Plated

Select one package. Includes freshly baked rolls and sweet cream butter. All plated packages include choice of one (1) salad, two (2) entrees and two (2) sides.

PLATINUM | SELECT TWO

Filet
Lobster
Mixed Grill

GOLD | SELECT TWO

Scallops
New York Strip
Shrimp

SILVER | SELECT TWO

Tropical Chicken Breast
Mahi-Mahi
Skirt Steak

SALAD OPTIONS | SELECT ONE

House Salad | Mixed greens, cucumbers, tomato, croutons, citrus vinaigrette
Caesar Salad | Romaine lettuce, romano, croutons, traditional caesar dressing
Chopped Salad | Arcadian lettuce, grilled asparagus, roasted corn, blue cheese, bacon, tomato, blue cheese dressing

SIDE OPTIONS | SELECT ONE

Garlic Mashed Potatoes
Grilled Mixed Vegetables
Roasted Fingerling Potatoes
Broccolini
Sweet Potato Medallions
Asparagus
Potato Au Gratin
Maple Glazed Carrots
Black Beans & Rice
Haricot Verts
Jasmine Coconut Rice
Roasted Squash & Peppers





Buffet

Select one package. Includes freshly baked rolls and sweet cream butter.

THE BAYSIDE

- House Salad
- Ceviche
- Bacon Wrapped Petite Filet Mignon
- Market Catch Fish with Citrus Beurre Blanc
- Garlic Mashed Potatoes
- Sweet Ginger Carrots

SEVEN MILE SUNSET

- Goat Cheese Salad
- Conch Fritters
- Mojo Style Cuban Roasted Pork
- Market Catch Fish with Creole Butter
- Black Beans and Rice
- Rum Glazed Sweet Plantains

THE LIGHTHOUSE

- Chopped Salad
- BBQ Guava Shrimp Skewers
- Mojo Roasted Chicken with Black Bean Sauce
- Grilled Skirt Steak with Chimichurri
- Roasted Baby Red Potatoes
- Haricots Verts

Build Your Own Buffet

Select one package. Includes freshly baked rolls and sweet cream butter. All build your own buffet packages come with salad, entrée and sides.

PLATINUM

Includes choice of two (2) salad, four (4) entrees and three (3) sides.

GOLD

Includes choice of two (2) salads, three (3) entrees and three (3) sides.

SILVER

Includes choice of one (1) salad, two (2) entrees and two (2) sides.

CHOICE OF SALADS

House Salad | Cucumbers, tomato, croutons, citrus vinaigrette

Kale Salad | Shredded white cabbage, cranberries, roasted pumpkin seeds, mint, pepitas, vinaigrette

Caprese Salad | Fresh mozzarella, grape tomatoes

CHOICE OF ENTRÉES

Herb and Mustard-Crusted Roasted Pork Loin

Market Catch Fish with Citrus Beurre Blanc

Shrimp Scampi with Garlic Butter

Grilled Skirt Steak with Chimichurri

Mojo Roasted Chicken with Black Bean Sauce

Bacon-Wrapped Petit Filet Mignon with

Port Wine Reduction

Grilled Florida Lobster Tail | *Add 25 per guest*

CHOICE OF SIDES

Mashed Potatoes

Garlic Mashed Potatoes

Vegetable Rice

Asparagus

Sweet Potato Medallions

Potato Au Gratin

Roasted Baby Red Potatoes

Pesto Gnocchi

Rum Glazed Sweet Plantains

Haricots Verts

Black Beans and Rice

Broccolini

Roasted Squash & Peppers

Ginger Glazed Carrots

Reception Enhancements



Enhancements

Add any of these to your reception.

SLIDER STATION

Traditional beef hamburger, pulled pork, fried chicken tenders
Brioche slider buns
Traditional accompaniments

PIZZA STATION

Pepperoni
Sausage and mushroom
Veggie
Four Cheese

SOFT TACO STATION

Shrimp, chicken, fish, beef
Tortilla chips and soft flour tortillas
Jalapenos, diced tomatoes, shredded lettuce, onions, limes, queso blanco, aged cheddar cheese, guacamole, sour cream

Carving Stations

Add any of these enhancements or stations to your reception. Chef attendant required.

WHOLE ROASTED PIG

Pickled red onions, mojo criollo

ROASTED TENDERLOIN OF BEEF

Roasted garlic, red wine sauce

SIGNATURE PRIME RIB AU JUS

Horseradish cream

FLORIDA BLACK GROUPER FILET

Chef's preparation, seasonal availability

PASTA BAR

Two pastas, three sauces, Italian sausage, jumbo shrimp, grilled chicken, black olives, sauteed mushrooms

FLORIDA KEYS SEAFOOD BAR

Jumbo shrimp, oysters on the half shell, crab claws, tuna tartare, ceviche

Reception Enhancements & Stations

Add any of these enhancements to your reception.

TROPICAL FRUIT DISPLAY

Local seasonal fruit and dipping sauces

FARMER'S VEGETABLE CRUDITÉ

Seasonal fresh vegetables

Garlic hummus, roasted onion dip,
spinach yogurt

ARTISAN CHEESE DISPLAY

Chef's selection of artisanal cheese

Dried fruit, candied pecans, artisanal breads

CHARCUTERIE BOARD

Prosciutto, ham, salami, chorizo

Artisanal cheeses

Cured olives, roasted tomatoes

Assorted bread and crackers

SMOKED FISH DIP

Seasonal selection of fish

Red onion, capers

Crème fraiche

Crostini



Dessert Options



Dessert

Add any of these to your package.

DESSERT STATION

Lighthouse lagniappes
Chef's selection of individual mini cakes

KEYS SMORES CART

Marshmallows, chocolate, graham crackers
and firepit

SIGNATURE SWEETS STATION

Triple chocolate cake
Mascarpone cheesecake
Key lime pie
Chef's selection of bread pudding

SWEET TOOTH TABLE

Assorted candies
Chocolate bars
Assorted cookies





*Brunch
Packages*



Brunch Reception Packages

Minimum 25 guests. Packages are available for service times earlier than 1 p.m. Menus are subject to change. All reception packages are subject to a service charge and tax.

Package includes:

Coffee Service

Juice Station

Sparkling Wine Toast

Cake Cutting Services

Buffet Style Brunch

Brunch Reception

Select your preferred brunch reception option. All brunch packages come with assorted hot herbal teas, a selection of juices and house blend coffee.

ULTIMATE BRUNCH

- Sliced Fresh Seasonal Fruits and Berries
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Sausage
- Potatoes O'Brien
- Croissants, Danishes and Muffins
- Chef's Selection Mini Quiche
- Grilled Mahi-Mahi with Key Lime Beurre Blanc
- Mojo Grilled Chicken Breast
- Grilled Vegetables
- Mixed Green Salad
- Key Lime Pie

SIGNATURE BRUNCH

- Sliced Fresh Seasonal Fruits and Berries
- Plain and Flavored Yogurt Parfaits
- Homemade Granola
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Sausage
- Potatoes O'Brien
- Croissants, Bagels and Muffins
- Butter and Fruit Preserves
- Smoked Salmon, Red Onion and Capers

THE TEA PARTY

- Cucumber and Cream Cheese Sandwiches
- Chicken Salad Croissants
- Bacon Cheddar Chive Scones
- Chef's Selection Mini Quiche
- Lemon Tartlets
- Assorted Petit Fours





Buffet Brunch Enhancements

Add any of these enhancements to your brunch buffet.

THREE-EGG OMELET STATION

- Assorted cheeses
- Seasonal vegetables
- Breakfast meats

BELGIAN WAFFLE STATION

- Bananas and berries
- Whipped cream
- Chocolate chips
- Maple syrup

UNLIMITED BLOODY MARYS & MIMOSAS

- Premium vodka
- Tomato juice
- Bacon, carrot sticks, celery, cheese sticks, horseradish, jalapenos, lemons, olives, pickles, shrimp and assorted salts
- Fresh orange juice
- Sparkling wine

BITE-SIZED TREATS

- Brownies
- Cookies
- Cupcakes
- Key lime tarts



Bar Selections

Bar Selections

All reception packages are served with coffee, tea and water.

Premium Open Bar

Premium open bar is included with all reception packages.

SPIRITS

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, El Jimidor Silver Tequila, Canadian Club Whiskey, Jim Beam Bourbon, Dewars White Label Scotch

HOUSE WINES

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

DOMESTIC BOTTLED BEERS

Budweiser, Bud Light, Miller Lite, Michelob Ultra

IMPORT & LOCAL BEERS

Corona, Heineken, Florida Brewing Company

Ultra Premium Bar

Upgrade to Ultra Premium Open Bar.

Ketel One Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch

Includes House Wines, Domestic Beers, Import and Local Beers



Bar Options

Add any of these options to your bar.

Signature Cocktail

Our talented culinary team will assist in creating a custom cocktail to celebrate your special day.

Margarita Bar *Choice of three*

Original, Cadillac, Strawberry, Pineapple, Pomegranate, Blackberry Mint, Jalapeno

Martini Bar *Choice of three*

Classic Dry, Key Lime, Strawberry Basil, Pomegranate, Jalapeno Cucumber, Gin Basil, Chocolate Raspberry, Cosmopolitan

Rum Bar *Choice of three*

Marathon Mojito, Lighthouse Rum Punch, Faro Blanco Caipirinha, Pusser's Painkiller, Dark N Stormy, Mai Tai, Bahama Mama

Bubbles Bar

House Sparkling Wine, Mimosa, Bellini, Kir Royale, Strawberry Garnish

Sangria Bar

Traditional, Blackberry, Apricot, Pina Colada



About The Collection





FARO BLANCO RESORT & YACHT CLUB

Spacious and surrounded by lush, landscaped grounds, Faro Blanco Resort & Yacht Club provides you with accommodations that include plush king or queen beds, lounge areas, Nespresso coffee makers, mini-refrigerators and desk areas. Your guests will love the resort's two pools, ample outdoor lounge space, fitness center, complimentary bicycle rentals and Lighthouse Grill.

The on-site marina makes it easy for guests to enjoy all the Keys have to offer from fishing charters to snorkeling excursions.



COMING SOON: CURIO COLLECTION BY HILTON

Faro Blanco Resort & Yacht Club will soon join Curio Collection by Hilton. This global portfolio is comprised of remarkable hotels handpicked for their unique character and personality, appealing to curious travelers seeking authentic experiences. As we reimagine Faro Blanco Resort & Yacht Club, we invite you to explore the new experience that will be available following the resort's transformation.

ALL NEW SPA



GUEST ROOMS WITH BALCONIES



EVENT SPACE REIMAGINED



PRIVATE BUNGALOWS





ABOUT COURTYARD FARO BLANCO RESORT

Discover an escape with everything you need in the Florida Keys. Spacious rooms and suites with water views feature sitting areas, balconies, mini-refrigerators and coffee makers. Two on-site restaurants offer daily breakfast, lunch and dinner. Outside your door, you'll find two pools overlooking the water, on-site paddleboard and kayak rentals, a game lawn, movie lounge, game room, bicycle rentals and daily sunset experiences.

COURTYARD FARO BLANCO RESORT GET READY ROOM

Get ready in a spacious room that overlooks the sparkling water. The large balcony is the perfect spot for candid moments and first looks.

COURTYARD[®]
BY MARRIOTT



PLANNING YOUR DREAM WEDDING

To ensure a flawless event, a professional wedding coordinator is essential. While our staff are experts in planning every aspect of your food and beverage service, function space arrangements and hotel details, a professional wedding coordinator will oversee all the details of your wedding and make sure they are executed.

The Faro Blanco Resort Collection requires, at a minimum, a day of wedding coordinator for weddings of 75 guests and up.

Here is what to expect from your catering manager vs the services of your hired professional wedding coordinator.

YOUR CATERING MANGER IS RESPONSIBLE FOR...

- Consultation and creation of food and beverage menus and service sequence
- Preparation of documentation which thoroughly outlines the timing of ceremony and reception, food and beverage service, setup details and final charges
- Coordination of all service staff
- Preparation of diagrams for wedding ceremony, cocktail hour and reception layouts
- Setup of tables and chairs in accordance with layouts
- Table linens, napkins, flatware, dishware and glasses

YOUR PROFESSIONAL WEDDING COORDINATOR IS RESPONSIBLE FOR...

- Wedding day timeline and etiquette
- Organizing wedding rehearsal
- Communication of all wedding day instructions to the couple and wedding party
- Placement of all décor and personal items including programs, favors, florals, centerpieces, escort cards, etc.
- Providing event day direction and coordination to all outside wedding vendors
- Ensuring bouquets, corsages and boutonnieres are assigned/affixed to the correct individuals
- Coordinating wedding party introductions, first dances, toasts, cake cutting and other reception events
- Collecting any personal items, florals, centerpieces etc. at the end of the event
- Assisting with moving wedding gifts and delivering them to the chosen location





*Faro Blanco
Collection Weddings*

START PLANNING YOUR DAY 305-780-7325 | SALES@FAROBLANCORESORT.COM

Faro Blanco Resort & Yacht Club | 1996 Overseas Highway, Marathon, FL 33050 | FaroBlancoResort.com

Courtyard Faro Blanco Resort | 2146 Overseas Highway, Marathon, FL 33050 | Marriott.com/MTHMC

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RESORT & YACHT CLUB

Reception Packages

Plated

Platinum	185 per guest
Gold	165 per guest
Silver	145 per guest

Buffet

The Bayside	185 per guest
Seven Mile Sunset	175 per guest
The Lighthouse	165 per guest

Build Your Own Buffet

Platinum	200 per guest
Gold	185 per guest
Silver	175 per guest

Reception Enhancement

Slider Station	20 per person
Soft Taco Station	28 per person
Pizza Station	22 per person

Carving Stations

<i>Chef attendant required</i>	100 fee
Whole Roasted Pig	600, serves 50
Signature Prime Rib Au Jus	275, serves 25
Pasta Bar	26 per guest
Roasted Tenderloin of Beef	375, serves 25
Florida Black Grouper Filet	500, serves 25
Florida Keys Seafood Bar	Market price

Reception Enhancements & Stations

Tropical Fruit Display	175, serves 25 285, serves 50
Farmer's Vegetable Crudité	10 per guest
Artisan Cheese Display	16 per guest
Charcuterie Board	22 per guest
Smoked Fish Dip	15 per guest

Dessert

Dessert Station	12 per guest
Signature Sweets Station	18 per guest
Keys S'mores Cart	350, serves 25 550, serves 50
Sweet Tooth Table	19 per guest

Brunch Reception

Ultimate Brunch	85 per guest
Signature Brunch	60 per guest
The Tea Party	35 per guest

Buffet Brunch Enhancements

Three-egg Omelet Station	12 per guest
Belgian Waffle Station	12 per guest
Unlimited Bloody Marys & Mimosas	25 per guest
Bite-sized Treats	15 per guest

Bar Selections

Premium Open Bar	Included
Ultra Premium Bar	10 per guest

Bar Options

Signature Cocktail	12 per guest, per hour
Margarita Bar	14 per guest, per hour
Martini Bar	18 per guest, per hour
Rum Bar	14 per guest, per hour
Bubbles Bar	10 per guest, per hour
Sangria Bar	150 per gallon, 20 servings per gallon

Miscellaneous Banquet and Catering

Vendor Meals	40 per vendor
Children's Meals (Under age 12)	20 per child
Wine Service at Dinner	24 per bottle
Corkage Fee	20 per bottle

Available Monday – Thursday morning, afternoon or evening. Weekend days must be discussed with your sales manager. All packages are subject to a 23% service charge and 7.5% tax. All vendors are based on availability. All cake and floral choices are based on specific selections provided through your wedding planner. Wedding couple and children must be included in your guest count. Any chair requirements exceeding 130 total chairs will incur a \$4 per chair rental.