



INFINITELY YOU

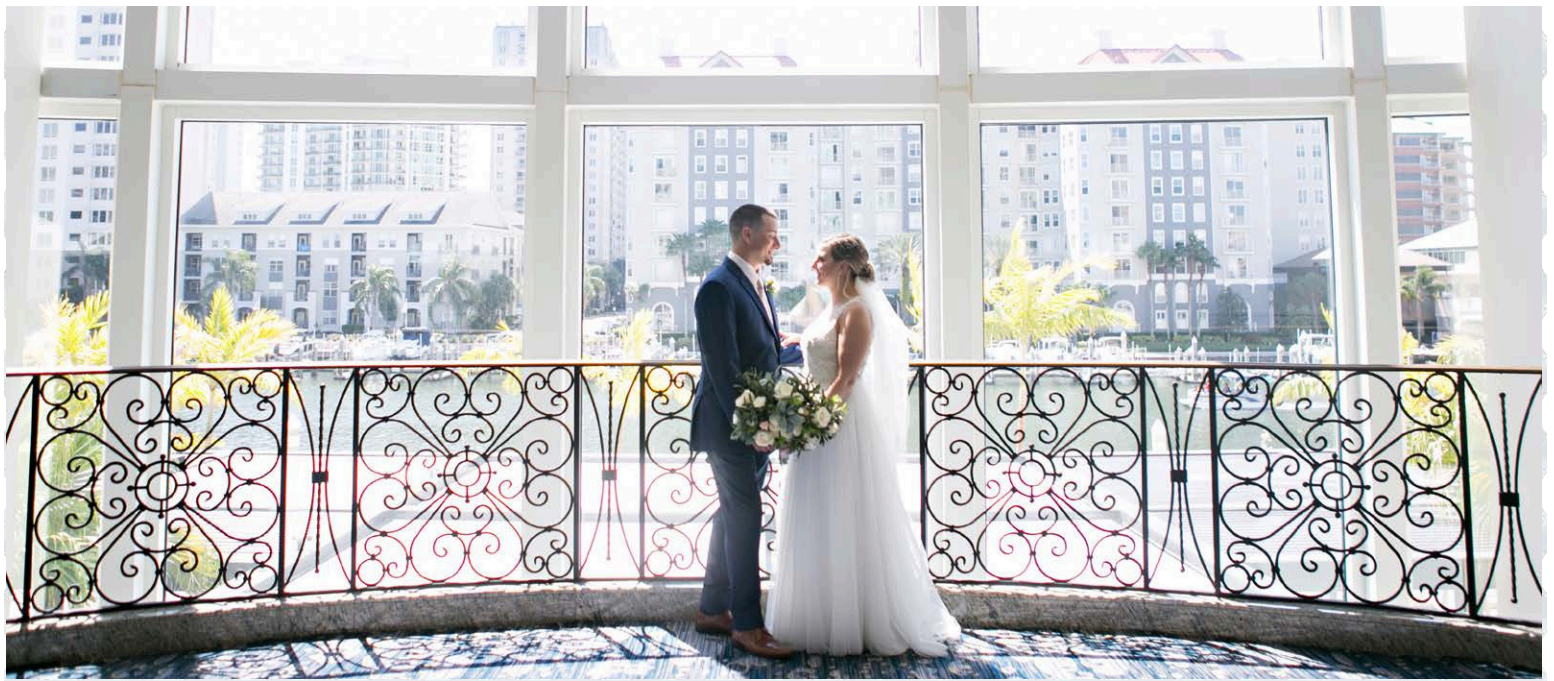
UNFORGETTABLE. INSPIRED BY YOU.



TAMPA MARRIOTT WATER STREET

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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

- Four butler passed hors d'oeuvres during cocktail hour
- Four hour premium brand bar
- Bartender fees (one bartender per 75 guests)
- Floor-length table linens: white & black
- Sparkling wine toast with fresh fruit accent for all guests
- Discounted parking rates for family & friends
- Wood dance floor
- Staging for band or DJ
- Votive candle table accents
- Complimentary cake-cutting (cake to be provided by couple)
- Room rental & wedding reception setup
- 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 (See page 13 for details)



CEREMONY

- Rehearsal time (scheduled based on availability)
- 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

ADD ONS

- Chiavari Chair Rental
- \$10.00 per Person
- Chairs to include gold, silver, white, black, mahogany, or clear.

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^V
- Smoked Salmon** | dill cream cheese and pita crisp^V
- Spicy Blackened Shrimp Skewers** | remoulade
- Caprese Skewer** | heirloom cherry tomato and mozzarella cheese^{GF, V}
- Southwest Chicken Salad** | blue corn tortilla^{GF, V}
- Sesame Tuna Tartare** | wasabi cream and wonton crisp
- Hummus On Cucumber Chip** | smoked paprika^{GF, VGN, V}

HOT

- Edamame Pot Stickers** | sesame soy^{VGN}
- Pear Almond Brie** | en croute^V
- 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^{GF}
- Parmesan Breaded Artichoke** | goat cheese^V



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

Prices are per person unless otherwise indicated, exclusive of 26% service charge & 7.5% 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

\$26 PER PERSON

aged manchego, fontina, maytag bleu cheese, local cheddar, fig jam, honeycomb, candied walnut, fresh grapes, crackers, flatbreads, baguettes

ANTIPASTI BAR

\$29 PER PERSON

soppressata, salami, prosciutto, gherkins pepperoncini, whole grain mustard, spiced fruit jam, local & imported cheeses, local honey, nuts, fruit, chili & thyme marinated olives, artisanal breads

SUSHI ROLLS

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

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

RAW BAR

MARKET PRICING (BASED ON FIVE PIECES PER PERSON)

oysters on the half shell, seasonal crab offering, jumbo shrimp cocktail, bloody mary cocktail sauce, mignonette sauce, lemons, key limes, assorted hot sauces



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

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PLATED DINNER

PLATED DINNER \$175 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 ^{GF}

Grilled Salmon | creamy whipped potato, tomato succotash, lemon vinaigrette ^{GF}

Coffee Rub Braised Beef Short Rib | smoked cheddar polenta, spinach, carrots, red wine demi ^{GF}

Quinoa Black Bean Cake | sofrito rice, sweet plantain, chimichurri ^{GF, VGN, V}

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

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PLATED DINNER

ENHANCEMENTS

STARTER +\$12

Roasted Tomato & Lobster Bisque | fresh basil

Lemon Marinated Grilled Octopus | fingerling potato confit, Spanish paprika sauce^{GF}

Pan-Seared Scallop | butternut squash puree, crispy onions, balsamic butter^{GF}

BBQ Shrimp | BBQ butter, sourdough crostini, green onion



ENTRÉES

Sage & Pancetta Chicken Breast | rosemary and garlic fingerling potatoes, grilled asparagus, porcini velouté +\$5

Pan-Seared Grouper | sweet corn polenta, sautéed spinach, thyme, roasted baby carrots, cajun butter^{GF} +\$9

Grilled Herbed Beef Tenderloin | fontina scalloped potato, baby vegetables, bone marrow demi^{GF} +\$9

DUO ENTRÉES

This selection will be applicable to all guests

Chicken Breast & Pan Seared Salmon | stone ground grits, romesco, petite vegetables, saffron crema^{GF} +\$20

Petite Beef Filet & Butter Poached Shrimp | porcini risotto, broccoli, baby tomatoes, whole grain dijon mustard sauce^{GF} +\$27

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

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BUFFET DINNER

LITTLE CUBA \$190 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 fraiche ^{GF, V}

Farmers Green Salad | shaved red onion, sliced cucumbers, fresh tomatoes, carrots, garlic croutons ^{VGN (excluding croutons)}

House-Made Dressings | roasted shallot balsamic vinaigrette, guava lime ^{VGN}

Cucumber & Jicama Slaw | red onion, creamy citrus vinaigrette ^{GF}



MAIN COURSES

Marinated Garlic Lime Chicken | slow roasted tomatoes, onions, peppers, fresh cilantro ^{GF}

Palomilla Steak | caramelized onions, lemon herb oil

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

Grilled Mahi-Mahi | coconut butter sauce, cilantro ^{GF}

Roasted Vegetable Paella | saffron Arborio rice, vegetable stock, fresh parsley ^{GF}

Roasted Vegetables | seasonal selection ^{GF}

Grilled Cuban Bread

DESSERTS

Plant City Strawberry Cream Tart | whipped cream, lemon sabayon

Coconut Flan | toasted coconut, carmalized pineapple

Guava Cheesecake | graham cracker, vanilla bean

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

Pricing based on two hours of service. Prices are per person unless otherwise indicated, exclusive of 26% service charge & 7.5% taxes.

BUFFET DINNER

HARBOUR ISLAND \$205 PER PERSON

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

STARTERS

Sausage & White Bean Minestrone | kale, cannellini beans ^{GF}

Baby Arugula Salad | haricot verts, Florida citrus segments, balsamic vinaigrette ^{GF, VGN}

Composed Garbanzo Salad | cherry tomatoes, corn, peppers, lemon, dijon vinaigrette ^{GF, VGN}

Heirloom Tomato Salad | fresh mozzarella cheese, balsamic glaze, fresh basil vinaigrette ^{GF}



ENTREES

Thyme-Roasted Chicken Breast | herb chicken jus ^{GF}

Shrimp & Grits | lightly blackened shrimp, stone ground grits, cajun cream sauce ^{GF}

Braised Short Ribs | roasted garlic demi

Butternut Squash & Farro | parmesan cheese, fresh parsley ^V

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

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

Pricing based on two hours of service. Prices are per person unless otherwise indicated, exclusive of 26% service charge & 7.5% taxes.

LATE-NIGHT SNACKS

PASTA DISPLAY

\$30 PER PERSON

asiago cream penne | gourmet mushrooms, asparagus, braised chicken

smoked mac & cheese | smoked cheddar, sour cream

brisket & cheese | diced tomatoes, crisp onion, scallions

FRESHLY BAKED FLATBREAD PIZZAS

\$32 PER PERSON

classic margherita | pomodoro sauce, roma tomato, fresh mozzarella, cheese, fresh basil

pancetta & pear | roasted pears, whipped ricotta, balsamic glaze

braised short rib | béchamel, caramelized onions, crumble goat cheese, fresh herb



FRENCH FRY BAR

\$18 PER PERSON

waffle fries & tater tots | house-made ketchup, truffle aioli, chipotle mayo, sour cream

A LA CARTE

\$125 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

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

Prices are per person unless otherwise indicated, exclusive of 26% service charge & 7.5% taxes.

ADDITIONAL MEALS

CHILDREN'S DINNER \$30 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 MEAL

\$40 PER PERSON

Chef's Choice Hot Entrée | vegetable, starch, bottled water



Prices are per person unless otherwise indicated, exclusive of 26% service charge & 7.5% taxes.

BAR SERVICE

PREMIUM BAR

SPIRITS

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

WINE

- Quintara, Chardonnay | California
- Campo di Fiori Pinot Grigio | Italy
- Harmony & Soul Cabernet Sauvignon | California
- Fable Roots Red Blend | Italy

BEER

- Domestic** | Bud Light, Miller Lite
- Imported & Premium** | Corona Extra, Stella Artois, Blue Moon Belgian White, Michelob Ultra
- Local Craft & LOW ABV** | Coppertail Free Dive IPA, 3-Daughters Beach Blonde Ale, Heineken 0.0

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** | Casamigo's Blanco
- Cognac** | Hennessy Privilège V.S.O.P.

WINE

- Pighin, Pinot Grigio | Italy
- Sonoma Cutrer, Chardonnay | California
- Erath, Pinot Noir | Oregon
- Daou, Cabernet Sauvignon | California

BEER

- Domestic** | Bud Light, Miller Lite
- Imported & Premium** | Corona Extra, Stella Artois, Blue Moon Belgian White, Michelob Ultra
- Local Craft & LOW ABV** | Coppertail Free Dive IPA, 3-Daughters Beach Blonde Ale, Heineken 0.0

BAR ENHANCEMENTS

- Upgrade To Luxury Bar +\$12 per person
- Add Additional Hour To Bar +\$14 per person

Prices are per person unless otherwise indicated, exclusive of 26% service charge & 7.5% taxes.

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 MANAGER

Your event manager 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 \$7 per item/per room. Delivery to be coordinated through your event manager 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.