



# Weddings

255 Biscayne Blvd Way | Miami, Florida 33155 | 305-421-8600 | [www.jwmarriottmarquismiami.com](http://www.jwmarriottmarquismiami.com)

A customary taxable service charge (currently 22%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.  
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# *The Hotel*

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## UNPARALLELED LUXURY

The JW Marriott Marquis Miami is situated in Miami's new Metropolitan Miami development. The first-to-market JW Marriott property boasts 313 guestrooms, inclusive of 56 suites, along with a broad array of amenities, including renowned chef-restaurateur, Daniel Boulud's db Bistro Moderne.

Offering a diverse setting for business, meeting and pleasure travel pursuits, the 41-story hotel features three concierge levels; 80,000-square-feet of total function space including a 20,000 sq. ft. Grand Ballroom; and one of the most unique indoor sports, lifestyle and entertainment complexes of any hotel in the U.S.



The 50,000-square-foot, two-story indoor facility includes a NBA-approved basketball arena, tennis court, Mariano Bartolome indoor Golf School, virtual bowling alley, billiards, full-service Enliven Salon & Spa and more.



# *Reception*



## MARQUIS WEDDINGS

Our professional staff will guide you seamlessly through the details and decisions. From huge grand ballrooms, to smaller intimate spaces to rooms with breathtaking views of the bay, we can accommodate your wedding perfectly.

Choose from menus tailored to make your big day one to remember and savor.



From Latin local flavor to traditional options, our certified wedding planners can help you plan every aspect of your wedding day.



## WEDDING MENUS

Our Wedding Package for Plated Dinner Includes:

Five Hour Open Wedding Bar

Cocktail Reception will include a Selection of Cold Amuse Bouche, Butler Passed Hot Hors d' oeuvres and a Signature Display Station

Champagne Toast

Gourmet Three Course Dinner to Include Choice of Appetizer, Salad and Entrée Including Wedding Cake with White Glove Service

Wine Service with Dinner

Floor Length Garnier Thiebaut Linen, Villeroy and Boch Silverware and Charger Plates

Dance Floor and Votive Candles

Complimentary Luxurious Suite for the Bride and Groom on the Wedding Night

Champagne and Petit Fours to Toast a Perfect Evening

## Plated Menu

### Reception

*Please Select Four Cold Amuse Bouche and Three Hot Hors d'oeuvres*

### Cold Amuse Bouche

Smoked Salmon Roulade with Dill Cream Cheese and Tobiko Caviar

Honeydew Melon Shooter

Ahi Tuna Tartare with Wakame Salad and Lemon Aioli

Apalachicola Oyster and Shrimp Ceviche Shooter

Spicy Boiled Shrimp Cocktail

Mini Venison Pate with Apricot Jam and Toasted Hazelnuts

Smoked Trout, Avocado, Pickled Red Onion and Crab Salad

Lobster Salad with Pickled Cucumber and Caviar

Watermelon and Yellow Tomato Gazpacho with Chive Crème Fraiche

Duck Prosciutto with Sour Cabbage and Orange Jele

### Hot Hors d'oeuvres

Grilled Beef Sate and a Teriyaki Glaze

Roasted Tomato and Kalamata Olive Tart

Oysters Rockefeller

Miniature Crab Cakes with a Lemon Aioli

Lamb Lollipop with Juniper Berry- rosemary Jus

Seared Scallop with Mushroom and Leek Ragout

Pan Seared Foie Gras and Peach Chutney

Oyster Chowder Tartlet

Petite Beef Empanada

French Onion Soup Boule

Potato Croquette with Truffle Aioli and Chive Shoots

Pastrami Cured Duck Breast with Onion Marmalade and Micro- arugula

Braised Pork Belly Tartlet

Caramelized Cinnamon Apple in Phyllo Purse

Lamb Kabob Marrakesh with Yogurt Raita Drizzle

Andouille Sausage and Caramelized Onion Quiche

Duck Confit and Brown Lentil Stew with Baby Mustard Greens

Balsamic, Fig and Chevre Flatbread Bite

## Plated Menu | Signature Displays

### Signature Displays

*Choose One Signature Display*

#### Mediterranean Display

Imported and Domestic Cheeses to Include Maytag Bleu, Pecorino, Tillamook Cheddar, Double Gloucester Lavosh, Assorted Crackers and Fruit Compotes

Italian Chacuterie such as Prosciutto, Bresaola, Soprasetta

Grilled Marinated Vegetables with Aged Balsamic and Infused Olive Oils

Variety of Olives and Marinated Grilled Artichokes

Tabouleh and Hummus Dip with Toasted Pita and Naan Breads

#### Vegetable Displays

Individual Seasonal Garden Vegetable Crudités with Lemon Crème Fraiche and Ranch Dipping Sauces

Grilled Marinated Vegetables with Aged Balsamic and Infused Olive Oils

Bruscetta Station to Include Wild Mushroom- Artichoke, Kalamata Olive Tapenade and Roasted Red Pepper- White Bean Spreads Tabouleh

#### Asian Display

Sushi and Sashimi Display to Include California, Spicy Tuna, Salmon and Shrimp Rolls Served with Wasabi, Soy Sauce and Pickled Ginger

Wakame and Octopus Salads

Lo Mein Noodle Pork Salads with Sesame Ginger Dressing Presented in Mini Chinese To-Go Boxes

Pancake Stuffed Orange Glazed Peking Duck with Hoisin Sauce and Green Onion



## Plated Menu | Dinner

### **Appetizers**

*Please Select One*

Mini Duck a l'Orange En Croute Pate with Black Mission Fig and Caramelized Shallot Compote, Wild Arugula Salad and Vanilla Bean Gastrique

Harris Ranch Beef Tenderloin Carpaccio with Fresh Wild Arugula, Flash Fried Capers and Shaved Reggiano Parmesan Cheese

Alaskan Halibut, Salmon and King Crab Roulade with Black Bean and Tomato Relish, Spinach and Fennel Puree

Wild Mushroom Ravioli Served with a Roasted Tomato- Basil Pomodoro, Pecorino Tuille

Grilled U-10 Scallop with Lobster- Shiitake Mushroom, White Truffle , Leek Ragout and Spinach- Fennel Puree

Smoked Salmon- Pistachio and Truffle Terrine with Cucumber Slaw, Fresh Garden Bouquet of Baby Greens and Aged Balsamic Syrup

Pistachio and Pine Nut Crusted Venison Chop, Celeriac Puree, Chipolini Onion Orange Marmalade and Juniper Berry Reduction

Saffron Poached Maine Lobster Tail Endive Salad with Chive Crème Fraiche, Osetra Caviar, and Pickled Ginger

Grilled Vegetable and Goat Cheese Terrine with Leeks, Eggplant, Zucchini, Squash, and Spinach Accompanied with a Roasted Red Pepper Coulis and Basil Infused Olive Oil

Bacon Wrapped Rabbit Served with Butternut Squash Farro, Sautéed Spinach , Shallots and Blueberry- Pear Coulis

## Plated Menu | Dinner

### Salad

*Please Select One*

JW Marquis House Salad with Organic Baby Greens, Cranberry Chutney, Toasted Almonds, Herb Encrusted Goat Cheese and Citrus Vinaigrette

Boston Bibb and Iceberg Salad with Crumbled Maytag Bleu Cheese, Candied Pecans Champagne Vinaigrette

Baby Spinach with Quail Eggs, Applewood Smoked Bacon, Fried Leeks, Wild Mushroom-Tomato Salad and Italian Vinaigrette

Bouquet of Greens, Gorgonzola Cheese and Tomato- Pancetta Salad with Classic Chianti Vinaigrette

Hearts of Palm Salad with Roasted Sweet Corn, Red Onion, Tomatoes and Cilantro lime Vinaigrette

## Plated Menu | Dinner

### Dinner Entree

*Please Select One*

Lemon- Tarragon Stuffed Whole Branzino Served with Kalamata Olive, Roasted Red Pepper, Toasted Pine Nut, Couscous and Ratatouille Vegetable, \$150

Porcini Mushroom Crusted NY Strip Steak with Yukon Gold Potato Puree, Baby Beet , Parsnips and Peppercorn Demi, \$170

Tamarind Glazed Grilled Pork Tenderloin Pearl Barley- Mustard Green Risotto, Roasted Winter Vegetables, Butternut Squash Puree and Vanilla Bean Gastrique, \$150

Harris Ranch Filet Mignon Topped with Cabernet Reduction, Maytag Bleu Cheese, Served with a Horseradish Potato Gratin and Sautéed Sunburst Squash , \$175

Fennel Pollen Dusted Sea Bass with Citrus Risotto, Buttered Broccoli Rabe and a Braised Tomato Broth, \$160

Colorado Rack of Lamb with a Toasted Pine Nut- Juniper Berry Polenta, Heirloom Bean- Pancetta Ragout and Mustard Seed- Merlot Reduction, \$180

Chicken Stuffed with Sliced Prosciutto, Spinach, and Parmesan Cheese with Tri- colored French Fingerling Potatoes, Haricot Vert-roasted Shallot Medley and a Light Tomato Cream Sauce, \$150

Black Grouper Bouillabaisse with Brown Lentils, Braised Fennel, Roma Tomato, Mussel and Shrimp Broth with Classic Rouille Sauce , \$160

Half Free Range Cornish Game Hen with, Cornbread Dressing, Herbed Baby Vegetables, Red Onion Marmalade and Natural Jus, \$150

Ricotta Cheese, Baby Spinach, Sun Dried Tomato Stuffed Rabbit with Israeli Couscous, Ratatouille Vegetable and Rosemary Jus, \$170

Reggiano Parmesan Crusted Swordfish Steak Served with Seafood Paella, Fresh Grilled Asparagus, Confits Tomato and Lemon Chive Butter Sauce, \$170

Roasted Duck Served over Baby Bok Choy, Toasted Almonds and Black Mission Figs with an Orange Gastrique, \$170

## Plated Menu | Dinner

### Dual Plated Entree

*Please Select One*

Filet Mignon and Head-on Garlic Prawns with Truffle Whipped Potatoes, Asparagus, Wild Mushroom Ragout and Cabernet - Rosemary Reduction, \$190

Seared Halibut, Tabbouleh with Tropical Fruit Salsa and Cranberry- pecan Wild Rice Stuffed Chicken with Chicken Jus, \$180

Roasted Chicken Roulade with Parmesan- herb Couscous Salad and Panko Crusted Flounder with an Asparagus and Wild Mushroom Risotto, \$180

Petite Filet Mignon atop Lobster Mushroom-leek Ragout and Pan-seared Sea Bass with Tarragon Beurre Rouge and Heirloom Bean Medley, \$200

Lobster Stuffed Herb Crusted Beef Tenderloin Served with Hawaiian Papaya Rice, Morel Mushroom, Asparagus and Pancetta Hash and Sauce Béarnaise, \$200

### Dessert

*Upgrade your Dinner with a Delicious Dessert*

\$15 each

Dark Chocolate Marquis Cake with an Orange Torte, Toasted Macadamia Nut Tuille and Mango- Papaya Chutney

Rustic Apple Tart with Caramel and Mocha Purees, Artisan Vanilla Ice Cream and Dark Chocolate Orange Batonets

Strawberry Shortcake Napoleon with Vanilla Bean Shortbread and Chambord Macerated Strawberries

Trio of Mousse with Chocolate Sponge, Bittersweet Chocolate, Milk Chocolate Hazelnut, White Chocolate Mousses and Sicilian Orange Essence

Strawberry Guava Cheesecake with Vanilla Bean Custard- Cream Mousse, Guava and Strawberry Compote and Pistachio Brittle

Fresh Fruit and Berry Martini with Crème Anglaise and fresh Mint



## WEDDING MENUS

Our Wedding Package for Buffet Dinner Includes:

Five Hour Open Bar Featuring Top Shelf Liquors

Cocktail Reception will Include a Selection of Cold Amuse Bouche,  
Butler Passed Hot Hors d'oeuvres and a Signature Display Station

Champagne Toast

Gourmet Buffet Dinner with Fondant Wedding Cake and White Glove Service

Wine Service with Dinner

Floor Length Garnier Thiebaut Linen, Villeroy and Boch Silverware and Charger Plates

Dance Floor and Votive Candles

Fondant Wedding Cake Cut and Served

Complimentary Luxurious Suite for the Bride and Groom on the Wedding Night

Champagne and Petit Fours to Toast a Perfect Evening

## Buffet Menu | Reception

### Reception

*Please Select Four Cold Amuse Bouche and Three Hot Hors d'oeuvres*

#### Cold Amuse Bouche

Smoked Salmon Roulade with Dill Cream Cheese and Tobikko Caviar  
Honeydew Melon Shooter  
Ahi Tuna Tartare with Wakame Salad and Lemon Aioli  
Apalachicola Oyster and Shrimp Ceviche Shooter  
Spicy Boiled Shrimp Cocktail  
Mini Venison Pate with Apricot Jam and Toasted Hazelnuts  
Smoked Tomato and Fresh Mozzarella Skewer  
Antipasto Brochette with Port Wine and Balsamic Syrup  
Lobster Salad with Pickled Cucumber and Caviar  
Watermelon and Yellow Tomato Gazpacho with Chive Crème Fraiche  
Duck Prosciutto with Sour Cabbage and Orange Jelee

#### Hot Hors d' oeuvres

Grilled Beef Sate and a Teriyaki Glaze  
Roasted Tomato and Kalamata Olive Tart  
Oysters Rockefeller  
Miniature Crab Cakes with a Lemon Aioli  
Lamb Lollipop with a Juniper Berry- rosemary Jus  
Seared Scallop with Mushroom and Leek Ragout  
Pan Seared Foie Gras and Peach Chutney  
Oyster Chowder Tartlet  
Petite Beef Empanada  
French Onion Soup Boule  
Potato Croquette with Truffle Aioli and Chive Shoots  
Pastrami Cured Duck Breast with Onion Marmalade and Micro- arugula  
Braised Pork Belly Tartlet  
Caramelized Cinnamon Apple in Phyllo Purse  
Lamb Kabob Marrakesh with Yogurt Raita Drizzle  
Andouille Sausage and Caramelized Onion Quiche  
Duck Confit and Brown Lentil Stew with Baby Mustard Greens  
Balsamic, Fig and Chevre Flatbread Bite

## Buffet Menu | Signature Displays

### Signature Displays

*Choose One Signature Display*

#### **Mediterranean Display**

Imported and Domestic Cheeses to Include Maytag Bleu, Pecorino, Tillamook Cheddar, Double Gloucester Lavosh, Assorted Crackers and Fruit Compotes

Italian Chacuterie such as Prosciutto, Bresaola, Soprasetta

Grilled Marinated Vegetables with Aged Balsamic and Infused Olive Oils

Variety of Olives and Marinated Grilled Artichokes

Tabouleh and Hummus Dip with Toasted Pita and Naan Breads

#### **Vegetable Displays**

Individual Seasonal Garden Vegetable Crudités with Lemon Crème Fraiche and Ranch Dipping Sauces

Grilled Marinated Vegetables with Aged Balsamic and Infused Olive Oils

Bruschetta Station to Include Wild Mushroom- Artichoke, Kalamata Olive Tapenade and Roasted Red Pepper, White Bean Spreads

Tabouleh

#### **Asian Display**

Sushi and Sashimi Display to Include California, Spicy Tuna, Salmon and Shrimp Rolls Served with Wasabi, Soy Sauce and Pickled Ginger

Wakame and Octopus Salads

Lo Mein Noodle Pork Salads with Sesame Ginger Dressing Presented in Mini Chinese To- Go Boxes  
Pancake Stuffed Orange Glazed Peking Duck, Hoisin Sauce and Green Onion

## Buffet Menu | Dinner

### Dinner Menu

*Buffet Served with Freshly Brewed Illy Coffee, Regular and Decaffeinated and Assorted Pepsi Drinks  
To Include Four Salads, Four Entrees, Four Sides and Assorted Desserts*

**\$180 each**

### Salads

Individual Baby Caesar Salad Martinis with Parmesan Tuille and Garlic Croutons  
Florida Heart of Palm and Jumbo Blue Crab Salad with Cilantro Vinaigrette  
Jicama, Orange and Avocado Salad  
Ahi Tuna Nicoise Salads with a Dijon Mustard Vinaigrette  
Tri-colored Orzo and Grilled Vegetable Salad  
Pesto Fingerling Potato Salad  
Curried Chicken Salad with Fresh Pineapple  
Greek Salad with Roasted Red Pepper, Feta Cheese and Black Olives  
Vine- ripened Tomato and Fresh Mozzarella with Balsamic Glaze and Olive Oil  
Cold Ravioline Salad with Sundried Tomatoes  
Bibb and Iceberg Chop Salad with Eggs, Bacon Tossed in a Buttermilk Dressing  
Cajun Pasta Salad with Italian Meats and Roasted Garlic  
Spinach Salad with Sliced Button Mushrooms, Chopped Bacon and Cane Syrup Vinaigrette

### Entrees

Pan- seared Sea Bass with Fennel Cream  
Slow Braised Boneless Beef Short Ribs and Barbeque Jus  
Boneless Chicken Francasie with Lemon Caper Beurre Blanc  
Pan-seared Pork Tenderloin Medallions Topped with Caramelized Sweet Onions and Maytag Bleu Cheese  
Crab Stuffed Flounder Roulade with Pecan Brown Butter  
Whole Grain Mustard Crusted Lamb Chops with Tomato Jam  
Horseradish Encrusted Hanger Steak  
Grilled Flank Steak with Roasted Shallot Demi  
Breast of Chicken Stuffed with Ratatouille Vegetable and Ricotta Cheese  
Oven-Baked Lemon Caper Salmon



## Buffet Menu | Dessert

### Sides

Wild Mushroom and Chipolini Onion Risotto  
Trio of Herb Roasted French Fingerling Potatoes  
Herb Marinated and Roasted Baby Root Vegetables  
Artichoke and White Bean Ragout  
Rutabaga Puree  
Cauliflower and Broccoli Gratin  
Truffle Whipped Yukon Gold Potatoes  
Sweet Mashed Potatoes with Maple Syrup  
Mediterranean-Style Ratatouille Vegetable  
Creamed Spinach and Shallots-Braised Fennel and Tomatoes  
Grilled Balsamic Marinated Vegetables  
Wild Rice with Cranberries and Walnuts

### Desserts

Assorted Bite Size Pastries to Include Fruit Tarts,  
Chocolate Éclairs, -Cream Stuffed Cannolis,  
Chocolate Truffles and Variety of Mini Cakes

Illy Coffee, Regular and Decaffeinated and Imported Tea Service