

# CURACAO MARRIOTT'S GUIDE TO AN UNFORGETTABLE DREAM WEDDING



**If you envision it,**



**We'll help you create it**





*We make your Dutch Caribbean Dream Wedding come true!*

# Your Wedding

At the  
**Curaçao Marriott Beach Resort & Emerald Casino**

## The Ceremony

The Curacao Marriott Beach Resort has various unique locations that couples can choose from however, our most signature location would be directly on the beach overlooking the spectacular ocean and sunset. Curacao Marriott also offers other areas such as around the pool with a direct seaside view or in our ballroom for a more extravagant and formal wedding event. The best time of day to hold the ceremony is right before sunset, which varies depending on the time of year, anywhere from 6:30PM to 7:00PM. Therefore, ideally, 5:30pm is the best time, especially for taking pictures before the sunlight dips into the ocean and disappears into the night.

Beginning January 1st 2002, Curacao has officially made it legal for any non residents to get married on the island. All necessary documents will need to be submitted a minimum of two months prior to the wedding date to the Office of Civil Registry in Willemstad, Curaçao, either by mail or in person, so that there is enough time to process the paperwork. If you would like assistance with the documentation process, we recommend our Director of Catering Sales or Wedding Coordinator, (contact information posted at the end) who will be happy to make this easier for you. As well you may still prefer to have a civil marriage performed in your own country and have only the religious blessing/ ceremony done on the island. In this case, you will need to submit a copy of the documents needed (see attached) to the hotel for us to forward to the minister who will perform the ceremony as proof that you are already legally married. We can also arrange for Wedding Vow Renewals, in which case we would also need a copy of your marriage certificate.

For ceremonies on the beach there will be a set up and rental fee of \$ 550.00 to cover set-up and breakdown of chairs, floor length table cloth, servers, and other standard set up equipment. Depending on the set up style and layout prices may indeed vary, due to the fact that some couples plan on being just the two of them while others opt to have their family and friends present around them with the minister.

## Minister Fees

There are ministers of various denominations available to perform the religious ceremony. Fees can range in price from \$ 100.00 to \$ 200.00. Catholic priests will only perform ceremonies in a Church building and on special request in our hotel.

## Civil Registry (getting married legally in Curacao)

### IF YOU LIVE ABROAD OR IN CASE OF NON- NETHERLANDS ANTILLES CITIZENS WANTING TO HAVE THE ACTUAL CEREMONY IN CURAÇAO

Couples residing abroad who wish to marry in Curaçao should take account of certain procedures that must be followed before they can enter into matrimony on this island. You and your partner must be residing outside the Netherlands Antilles.

- You must notify the Civil Registry office that you wish to enter into matrimony no later than two months before the Wedding.
- Both parties must sign the letter.
- In your letter you must state the date and the time you wish to get married.
- You will need 6 witnesses with copies of their passports or drivers license. Passports preferably due to the fact that they provide more detailed information.
- The documents must be of a recent date; they can not be older than 6 months
- The letter must be submitted together with the different official documents **Original** legalized in the form of "APOSTILLE" are:
  - a) Birth certificate on which the names of the parents are stated not older than 1 year of issue. ( Copy of Original birth certificate with dry seal and stamp accessible at the Division of Vital Statistic)
  - b) Single Paper verifying that you were never married obtainable at civil registry (not older than 1 year of issue)
  - c) Divorce Paper (not older than 1 year of issue)
  - d) If you took up residence in another country and you are older that 18 years: a certificate issued in your last place of residence stating that you are a single male/female.
  - e) You must also add a copy of your passport and copies of the passports of the 6 witnesses
- The fee at the Civil Office is in Antillean Guilders 547.50 which is US\$ 307.58, cash payment.
- Note: **Apostille:**
  1. Get notary public from a lawyer
  2. Send to the state of capital for the **Apostille**  
**To the attention: Secretary of State**

The Apostille Seal can only be done at State Government Offices and have to be sealed at the state Office in the State where it was issued.

**For more specific information contact:**

Burgerlijke Stand Bevolkingsregister en Verkiezingen (Civil Registry Office)

Mrs. M. Frans

Roodeweg # 42

Curaçao, Netherlands Antilles

Tel (599-9-) 4341627 - (599-9-) 4341628 - (599-9-) 4341600

Fax (599-9-) 4618166

e-mail: [Mirta.Dorothea-Frans@curacao-gov.an](mailto:Mirta.Dorothea-Frans@curacao-gov.an)



## Photographer & Cameraman

The Curaçao Marriott Beach Resort & Emerald Casino prefers to utilize:

Mr. Victor Prince

Tel. no. 011-599-9-5604968

E-mail: [info@prince-imaging.com](mailto:info@prince-imaging.com)

Mr. Anuar Jacobes

Tel. no. 011-599-9-560-3427

The names listed above are recognized in Curacao as local professional photographers that grasp and capture all of your cinematography needs. Rush jobs are available at any additional cost, for those who would like to take their photos home with them. Otherwise, usually photos can be ready within 48 hours of the event; not including weekends and holidays. You may also choose to use your own photographer.

# Flowers

All flowers in Curaçao are imported due to the fact that none are grown locally. As a bride it is recommended to be familiar with which type of flowers you prefer as well as the names so that we can inquire at the local florist how readily available they are in Curaçao. If you have no particular preference, we usually recommend tropical arrangements, which are a mix of different brightly colored flowers and greenery. Please refer to the process below to get a better understanding of the approximate price ranges on various arrangements:

Price range starting at\*:

|                           |                           |
|---------------------------|---------------------------|
| Bridal bouquet            | US\$ 195.00 - US\$ 300.00 |
| Bridesmaid's bouquet      | US\$ 85.00                |
| Corsages                  | US\$ 30.00                |
| Boutonnieres              | US\$ 30.00                |
| Flower Table Centerpieces | US\$ 45.00 - US\$ 175.00  |



Wedding Trellis with Sheer Drapes and Flowers US\$ 750.00\*

\* Prices will vary depending on the type of flowers

## Wedding Cake

We will customize your wedding cake depending on the size of your party; 1-, 2- or 3- tiers to serve anywhere from 10 to 250 people. Prices range from US\$ 375.00 to US\$ 550.00 or more, depending on how elaborate you choose it to be. If you can provide us with a picture of what you would like to have, we will have our Pastry Chef determine the price. Most cakes will come decorated with flowers and pearls, or sea shells and sea stars unless you choose to have a cake top or other decoration, which you would provide.



## Champagnes



We have a great selection of champagnes available in the hotel. If there is something special you are requesting which we do not carry, let us know and we will check to see if it is available in Curaçao.

Please refer to below for our list of champagnes and prices (prices are subject to change): These wines will remain virtually unaffected by any food that you choose, with the exception that foods high in acidity or salt may tend to make the sweet of these sweeter. Champagnes are especially nice with Seafood or Poultry.

|                      |            |
|----------------------|------------|
| Concha y Toro        | US\$ 50.00 |
| Veuve Clicquot, Brut | US\$ 90.00 |

# Entertainment

| Music Type   | Price  |
|--|--|
| <b>Back ground Music options</b>   |  |
| Saxophone  | US\$ 200 p/hour  |
| Piano  | US\$ 220 p/hour  |
| Steel Pan  | US\$ 250 p/hour  |
| Los Aveantinos, Real Authentic Latin Music.<br>(Strolling Guitars)                                   | US\$ 350 p/hour  |
| <b>2 Or 3 Piece Band (Background &amp; Dance)</b>  | <b>Price</b>   |
| <b>The Difference</b> all type of Music, Soul, Classics, Salsa, Merengue, Pop and Reggae             | US\$ 400 p/hour  |
| <b>Three in One</b> all type of Music, Merengue, Salsa, Jazz, Walls, Soft, Rock and Rolle and Pop    | US\$ 400 p/hour  |
| <b>Finger prints</b> all type of music, Salsa, Merengue, Classics, Soft and Pop                      | US\$ 400 p/hour  |
| <b>6 Or 9 Piece Band (Background &amp; Dance)</b>  | <b>Price</b>   |
| <b>Brother Hood of Man</b> , Caribbean Music (Reggae, Soca, Salsa, Merengue, Pop and Soul)           | US\$ 2000 p/show                                       |
| <b>Happy Peanuts</b> , Caribbean Music (Reggae, Soca, Salsa, Merengue, Modern Pop, Flash back music) | US\$ 2500 p/show                                       |
| <b>The Lions Band</b> , Pure Reggae Music  | US\$ 2800 p/show                                       |
| <b>Additional Music</b>  | <b>Price</b>   |
| Brass Band (8-10 people, 10 minutes)   | US\$ 525 p/show  |
| Limbo Show (1 Hour)  | US\$ 1000 p/show                                       |
| Karaoke  | US\$ 175 p/hour  |
| Carnival Show  | US\$ 600 p/show  |
| Folkloric Group  | US\$ 1050 p/show                                       |
| Circus act / Street dancers (15 minutes)   | US\$ 1500 p/show                                       |
| DJ (Boogie Man or other)   | US\$ 275 p/hour<br>Plus US\$ 500.00<br>Equipment/sound |

## Fireworks:

Fire works (3 - 5 minutes)

US\$ 2,750.00

After Dinner an Ariel spectacular firework the romantic dinner and open dancing under the stars.

## Wedding Planning & Coordination Fee:

All planning and coordination of your wedding US\$ 500.00

## Set up and rental fee:

Set up and rental fee for the Pool or Beach

US\$ 550.00



## *D*écor:



|  |          |      |            |
|--|----------|------|------------|
| * Colored Floor length Tablecloths         |          | US\$ | 20.00 each |
| * Table Overlays                           |          | US\$ | 25.00 each |
| * Chair covers and Sashes                  |          | US\$ | 7.50 each  |
| * Tent with Lights                         |          | US\$ | 250.00     |
| * Beach Light Package                      | Regular  | US\$ | 700.00     |
|  | Ultimate | US\$ | 1500.00    |
| * Dance floor                              |          | US\$ | 250.00     |
| * Walking Path Runner for the Beach        |          | US\$ | 300.00     |
| * Floor (rubber) to cover under the Tent   |          | US\$ | 250.00     |
| * Steps (path between Gazebo and 5-Palmas) |          | US\$ | 75.00      |
| * Cake Table Decoration                    |          | US\$ | 200.00     |
| * Wedding Couple Table Decoration          |          | US\$ | 200.00     |
| * Napkin Rings                             |          | US\$ | 7.50 each  |
| * Printed Menu                             |          | US\$ | 5.00 each  |
| * Hurricane Candle Wall                    |          | US\$ | 320.00     |
| * Complete Gazebo Decorations              |          | US\$ | 1150.00    |
| * Decorators fee                           |          | US\$ | 650.00     |

# Wedding Menus

## Passed Hors D'oeuvres

### Hot Hors d'oeuvres

*Priced per piece*

|   |            |
|---|------------|
| Lobster Coconut   | USD \$3.00 |
| Scallops wrapped in Bacon                               | USD \$2.50 |
| Cozy Shrimp   | USD \$3.00 |
| Sautéed Crab Cakes with Ginger Remoulade                | USD \$3.00 |
| Coconut-Crusted Shrimp                                  | USD \$3.00 |
| Coconut Crusted Chicken tenders with Mango chutney      | USD \$2.50 |
| Chicken Satay with Peanut sauce                         | USD \$2.50 |
| Sesame Crusted Chicken Tenders                          | USD \$2.50 |
| Chicken tenderloin strips with chive honey Dijon        | USD \$2.50 |
| Conch Fritters with Spicy Pineapple Relish              | USD \$2.50 |
| Wild Mushroom Tart                                      | USD \$2.50 |
| Assorted Mini Quiches                                   | USD \$2.50 |
| Vegetable Spring Rolls                                  | USD \$2.00 |
| Empanada with Guava                                     | USD \$2.50 |
| Harm Camembert Cheese with blue berry jelly             | USD \$3.00 |
| Baby baked potatoes with truffle cream cheese and bacon | USD \$2.50 |
| Saltimbocca with Pesto                                  | USD \$2.50 |
| Mini Beef Wellington                                    | USD \$3.00 |
| Beef Satay with Sweet and Sour Dipping Sauce            | USD \$3.00 |
| Lollipop lamb chops with pesto                          | USD \$4.50 |

### Cold Hors d'oeuvres

|  |            |
|--|------------|
| Smoked Salmon on Toast points                                    | USD \$3.00 |
| Peppered Tuna with Mango Salsa                                   | USD \$3.00 |
| Shrimp Brochette with pineapple chutney                          | USD \$3.00 |
| Sun Dried Tomato Tapenade on Toast Point                         | USD \$3.00 |
| Buffalo, Mozzarella & Red Pear Tomatoes                          | USD \$2.50 |
| Salami with Pickles on Garlic Toast Baguette                     | USD \$2.50 |
| Fresh prosciutto Parma wrapped in mellow                         | USD \$2.50 |
| Asparagus wrapped in prosciutto ham                              | USD \$2.50 |
| Vegetarian sushi roll with wasabi soy                            | USD \$2.50 |
| Filet Mignon Carpaccio on toast                                  | USD \$3.00 |
| Beef tenderloin on whole grain mustard and butter fried baguette | USD \$3.00 |

# Wedding Menus

## Plated Menu Silver

### Appetizer

#### **Fried Goat cheese**

Crusted with pistachio, served with Asian bell pepper salad  
Or

#### **Potato and leek soup**

White truffle oil  
Or

#### **Pancetta and portobello salad**

Mix greens, roasted pancetta, grilled Portobello bites in Barolo wine vinaigrette

### Main Course

#### **Anis Crusted Rack of Lamb**

Mash potato, grilled asparagus with olive tapenade  
Or

#### **Grilled Salmon**

Vegetables dauphinois, sun dried tomatoes with cognac orange glaze  
Or

#### **Risotto Frutti di Mare**

Creamy risotto served with sautéed seafood in marinara sauce

### Dessert

#### **Molten chocolate**

Pistachio biscotti and macadamia gelato  
Or

#### **Cassata Napolitano**

Pistachio, strawberry & vanilla  
Or

#### **Sage crème brulee**

**US\$ 50.00 per person** – Excl. 5% tax & 12% Service Charge plus Applicable Sales Taxes  
*(Choice of Appetizer, Entrée and Dessert must be the same for entire group)*

# Wedding Menus

## Plated Menu Gold

### Appetizer

#### Caesar Mussels

Romaine lettuce, Parmesan cracker and homemade dressing and smoked mussels  
Or

#### Arugula and figs

Mix green salad, toasted almonds and caramelized figs & thyme dressing  
Or

#### Cream of gorgonzola and white truffles

Scented with gorgonzola cheese bites

### Main Course

#### Pan seared red snapper

Grilled polenta and papaya beurre blanc

#### Surf and turf

6oz fillet mignon, grilled lobster in cashew butter sauce and black truffle potatoes

#### Lobster gnocchi

Homemade gnocchi with lobster brandy sauce

### Dessert

Passion fruit parfait and dark chocolate sauce

Or

Lavender Panacotta with citrus zest

Or

Rosemary Crème brulee

Or

Sage crème brulee

**US\$ 60.00 per person** – Excl. 5% tax & 12 % Service Charge plus Applicable Sales Taxes  
(Choice of Appetizer, Entrée and Dessert must be the same for entire group)

# Wedding Menus

## Plated Menu Platinum

### Appetizer

#### Seared Scallops

Dates, sun dried tomato, asparagus, Vanilla oil and Micro Greens  
Or

#### Arugula and Prosciutto Salad

Sun dried tomato, gorgonzola cheese and oregano vinaigrette  
Or

#### Pistachio Crusted Goat Cheese

Sesame seasoned vegetables & aged Balsamic dressing  
Or

#### Caramelized Figs Salad

Mix greens, toasted almonds shaved Parmesan, Foie grass croutons and Champagne Vinaigrette

### Entrée

#### Dark chocolate 8 oz Filet Mignon

Garlic mash potato, dark chocolate and Barolo wine sauce  
Or

#### Fennel Crusted Venison

Pancetta, Mash potato, baby vegetables and Barolo Sauce  
Or

#### Pan Seared Sea bass

Gorgonzola Grilled Polenta, Asparagus, sunburst squash  
Or

#### Anis Crusted Rack of Lamb

Mash potato, grilled asparagus with olive tapenade

### Dessert

#### Rosemary Crème brulee

Or

Chocolate & Merlot molten chocolate, Macadamia gelato & Pistachio Biscuit  
Or

#### Passion fruit parfait and dark chocolate sauce

Or

#### Lavender Panacotta with citrus zest

**US\$ 70.00 per person** – Excl. 5% tax & 12% Service Charge plus Applicable Sales Taxes  
(Choice of Appetizer, Entrée and Dessert must be the same for entire group)

# Wedding Menus

## United Nations

### Salads

Mixed greens  
Shredded carrot, Olives, Sliced Cucumber, Tomato Wedge,  
Marinated white onion, Baby Corn,  
Parmesan cheese  
French dressing, Balsamic Dressing,  
Avocado dressing  
Mussels Arrabiata  
Greek Salad  
Chicken teriyaki Salad  
Tuna nicoise salad

### Entrée

Herb crusted flank steak with red wine prunes sauce  
Pan seared Mahi-Mahi with jalapeno pineapple butter  
Grilled chicken with papaya curry sauce

### Sides

Roasted potatoes with herbs  
Jasmine rice  
Vegetables escabeche

### Desserts

Caramelized orange tart  
Baileys cheese cake  
Tequila chocolate cake  
Mexican flan  
Pineapple upside down cake

**USD \$40.00 per person** - Excl. 5% tax & 12 % Service Charge plus Applicable Sales Taxes  
(Minimum of 25 persons)

# Wedding Menus

## The Grand Beach BBQ

Assorted seasonal breads, hot dogs and burgers breads

### Salads

Garlic bread  
Selection of artesian breads  
Tropical Coleslaw  
Caprese salad  
Roasted potato salad  
Organic mixed greens  
Shredded carrot, olives, cucumber, tomato  
Marinated white onion, baby corn, parmesan cheese  
French dressing, balsamic Dressing, avocado dressing

### Entrees

Steak  
Ribs  
Chicken  
Salmon  
Sausages

### Sauces

Chimichurri, Red wine sauce,  
Barbecue, peanut butter

### Sides

Rice  
Baked potatoes and condiments  
Grilled corn  
Vegetables

### Desserts

Cheese cake  
Chocolate cake  
Pineapple upside down cake  
One Chef's special selection

**US\$ 49.00 per person** - Excl. 5% tax & 12% Service Charge plus Applicable Sales Taxes  
(Minimum of 25 persons)

# Wedding Menus

## Curacao Beach Bash Buffet

Assorted silver dollar rolls, sesame, rye and onion, cut & eat loaves, lavosh

### Salads

Tropical Coleslaw, Caprese salad, roasted potato salad  
Organic mixed greens, shredded carrot, olives, cucumber, tomato,  
Marinated white onion, baby corn, parmesan cheese  
French, balsamic, caesar, avocado dressing

### Entrees

Ground beef keshi yena  
Grilled salmon with champagne sauce  
West Indian curried chicken thighs

### Live Pincho Grilling

Beef and vegetable skewers grilled  
Served with garlic mojo

### Sides

Fried sweet plantains,  
Rice & peas,  
Soft corn meal polenta,  
Sautéed vegetables

### Dessert

Chocolate bourbon pecan torte,  
Papaya carrot cake,  
Ponche crema caramel flan,  
Tres leches cake,  
Chocolate-coconut cake,

**US\$ 55.00 per person** Excl. 5% tax & 12% Service Charge plus Applicable Sales Taxes  
(Minimum of 25 persons)

Live Grilling Fee: US\$ 75.00 per chef

### Enhancements

#### Chef's Carving Station

Whole roasted suckling pig served  
with guava BBQ sauce  
USD \$ 6.00 per person

#### Chef's Carving Station

Tenderloin steak with chimichurri and BBQ sauce  
USD \$7.00 per person

# Wedding Menus

## Piscadera Bay

### Salads

Organic mixed greens  
Shredded carrot, Olives, Sliced Cucumber, Tomato Wedge, Marinated white onion, Baby  
Corn, Parmesan cheese  
French dressing, Balsamic Dressing, Avocado dressing  
Greek Salad  
Smoke salmon  
Cheese selection  
Garbanzo Bean salad  
Chicken teriyaki Salad  
Tuna nicoise salad

### Soup

Conch Chowder

### Entrees

Crusted Pork, clove crusted picnic ham pineapple glazed  
Filet mignon scallop with red wine sauce  
Grilled chicken, with coconut curry sauce  
Red Snapper, spicy tomato mussel and basil sauce

Roasted sweet potato, with orange glaze

Rice Moro  
Vegetables gratin

### Dessert

Prune cake  
Ponche crema cake  
Pecan tart  
Carrot ginger cake  
Fruit tart  
Fruit Platter

**USD \$60.00 per person-** Excl. 5% tax & 12 % Service Charge plus Applicable Sales Taxes  
(Minimum of 25 persons)

# Wedding Menus

## Port Mari

### Salads

Mixed greens

Shredded carrot, Olives, Sliced Cucumber, Tomato Wedge, Marinated white onion, Baby Corn, Parmesan cheese

French dressing, Balsamic Dressing, Avocado dressing

Shaved Fennel salad, with chicken, grapes and Dijon mustard dressing

Greek Salad

Smoke salmon

Cheese selection

Tuna nicoise salad

Sushi and rolls

### Entrees

Sea bass with champagne vanilla beurre blanc

Roasted sweet potato, with orange glaze

Filet mignon with pepper sauce

Green beans almandine

Grille Melanzane

(Grilled eggplant with tomato sauce and mozzarella cheese)

### Pasta station

Olives, Garlic, Broccoli

Tomato, Shrimp, Diced chicken

Pesto sauce, Alfredo, Tomato sauce

Penne, Fusilli, Tortellini

### Desserts

Prune cake

Ponche crema cake

Fresh sliced fruit

Chocolate cake

Cheese platter

### Dessert Station

Crepes a la minute

**USD \$69.00 per person-** Excl. 5% tax & 12 % Service Charge plus Applicable Sales Taxes  
(Minimum of 25 persons)

## Hosted Bar Menus

### Standard Bar

Smirnoff, Jim Beam, Jose Cuervo Gold, Beefeater's, Bacardi, Dewar's White Label, Red Label, Ponche Crema  
Heineken, Polar and Amstel  
Sommelier Selection (Rose, White and Red)  
Soft drinks, Juices and Fruit Punch

|                 |                        |
|-----------------|------------------------|
| 1 Hour Bar      | USD \$ 16.00 per guest |
| 2 Hour Bar      | USD \$ 26.00 per guest |
| Additional Hour | USD \$ 7.00 per guest  |

### Top Shelf Bar

Smirnoff, Absolut Vodka, Grey Goose, Stolichnaya, Beefeater's, Bombay Sapphire, Tanqueray Gin, Bacardi Light, Bacardi Dark, Captain Morgan's, Myers Rum, Dewar's White Label, Red Label, Black Label, Chivas, Buchanan's 18, Jim Bean and Jack Daniels, Wild Turkey, Jose Cuervo Gold, Jose Cuervo 1800, Korbel Brandy, Sea gram's 7, Ponche Crema, Kahlua, Bailey's  
Heineken, Polar, Amstel, Corona beer  
Sommelier Selection (Rose, White and Red)  
Soft drinks, Juices and Fruit Punch

|            |                        |
|------------|------------------------|
| 1 Hour Bar | USD \$ 21.00 per guest |
| 2 Hour Bar | USD \$ 30.00 per guest |
| Extra Hour | USD \$ 8.00 per guest  |

\*Bartender fee included

### Premium Bar

Smirnoff, Absolut Vodka, Beefeater's, Bombay Sapphire, Tanqueray Gin, Bacardi Light, Bacardi Dark, Captain Morgan's, Myers Rum, Dewar's White Label, Red Label, Black Label, Chivas, Jim Bean and Jack Daniels, Jose Cuervo Gold, Jose Cuervo 1800, Korbel Brandy, Sea gram's 7, Ponche Crema, Kahlua, Bailey's  
Heineken, Polar, Amstel, Corona beer  
Sommelier Selection (Rose, White and Red, Sparkling)  
Soft drinks, Juices and Fruit Punch

|                 |                        |
|-----------------|------------------------|
| 1 Hour Bar      | USD \$ 18.00 per guest |
| 2 Hour Bar      | USD \$ 28.00 per guest |
| Additional Hour | USD \$ 8.00 per guest  |

### Wine Bar

*Delight your guest with Wines around the World*  
1 Sparkling Wine, 2 Rose Wine/Zinfandel  
3 White Wines, 5 Red Wines  
Heineken, Polar and Amstel  
Soft drinks, Juices and Fruit Punch

|                 |                        |
|-----------------|------------------------|
| 1 Hour Bar      | USD \$ 18.00 per guest |
| 2 Hour Bar      | USD \$ 26.00 per guest |
| Additional Hour | USD \$ 8.00 per guest  |

### Limited Bar

Sommelier Selection (Rose, White and Red wine)  
Heineken, Polar and Amstel  
Soft drinks, Juices and Fruit Punch

|                 |                        |
|-----------------|------------------------|
| 1 Hour Bar      | USD \$ 13.00 per guest |
| 2 Hour Bar      | USD \$ 21.00 per guest |
| Additional Hour | USD \$ 7.00 per guest  |

### Enhancements

To add to the Hosted Bar

|   |                       |
|---|-----------------------|
| Caipirinha Station<br>(5 fresh fruit choices)                   | USD \$ 3.00 / guest   |
| Martini Bar   | USD \$ 3.00 / guest   |
| Mojitos and Daiquiris   | USD \$ 3.00 / guest   |
| Frozen Drinks<br>(Mojitos, daiquiris, pina coladas, margaritas) | USD \$ 3.00 / guest   |
|   | Unlimited consumption |

### Hosted bar on Consumption

|                            |                  |
|----------------------------|------------------|
| Premium bar mixed drinks   | USD \$ 6.00 each |
| Top shelf bar mixed drinks | USD \$ 7.00 each |
| Local and Imported Beers   | USD \$ 5.00 each |
| House wines                | USD \$ 6.00 each |
| Soft drinks                | USD \$ 2.50 each |
| Bottled water              | USD \$ 2.50 each |
| Juices                     | USD \$ 2.50 each |

### Bartender & set up fee

USD \$ 40.00 bar set up fee per bar (1 Bar per 75 guests)

USD \$ 95.00 per bartender for 3 hours per bar  
USD \$ 20.00 per bartender / each additional hour  
(1 bartender per 75 guests)

## **\*Contact Us\***

For more information, please don't hesitate to contact us so that we can begin planning your unforgettable dream wedding.....

### **Mary Bikker**

Director of Catering Sales, Joy Certified Wedding Planner

Tel: 599-9-4337732

Fax: 599-9-4627502

Email: [mary.bikker@marriotthotels.com](mailto:mary.bikker@marriotthotels.com)

### **Amber Bergman**

Event Coordinator, Joy Certified Wedding Planner

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