

MARGARITAVILLE®

Beach Resort
HOLLYWOOD BEACH, FL

2023

Wedding Packages



MARGARITAVILLE®

Say "I Do" In Paradise!

Wedding Ceremony Areas:

From the dramatic 10,000 square foot Compass Rose Ballroom to the golden sands of Hollywood Beach, there are on-site wedding ceremony venues to fit all sizes & personalities, as well as pre and post wedding celebrations. Ceremony Fees apply to each area listed below.

License to Chill Pool Deck: This exclusive space on the 11th floor rooftop, with its panoramic views of the expansive golden sand & beautiful blue surf, adds a breathtaking backdrop to your wedding vows. Minimum 75 Guests **

Hollywood Beach Area: Let the beach be your backdrop & the waves your music. For a true beachside casual ceremony, opt for sea breezes & toes in the sand at the edge of the Atlantic Ocean. Beach Permit needed. Max 50 guests **

Lighthouse: An Intimate space at the bottom of our Iconic Lighthouse, this outdoor venue located on the second floor, allows both pool and ocean views. Max 50 Guests**

Compass Rose Ballroom: The elegant Compass Rose Ballroom on the 9th floor is ideally suited for a formal ceremony. The dramatic space is insulated from distractions & perfectly suited for customized décor to create the ceremony you have always envisioned.

Hemisphere Dancer: Infused with the colors & textures of the ocean, Hemisphere Dancer is the ideal space for ceremonies for up to 90 guests.

Fins Right or Fins Left: Perfect for an intimate setting for up to 60 guests, this unique space is complemented by windows overlooking Hollywood Beach, creating a beautiful backdrop for your ceremony.

Your Wedding Ceremony Includes:

Ceremony Coordination by one of our Seasoned Wedding Professionals

Event Chairs

Ceremony Rehearsal

Complimentary Infused Water Station

**Indoor Back Up Event Space

Wedding Receptions

We can accommodate over 500 guests for wedding receptions. There is a required food & beverage minimum, in conjunction with our menu pricing. Please consult your wedding specialist for additional details.

Wedding Reception Packages Include:

Selection of 5 Butler Passed Hors d'Oeuvres

Buffet Dinner Menu or Plated Dinner Menu

Fondant or Buttercream Wedding Cakes

5-Hour Premium Bar Package

Champagne Toast

Your Wedding Reception Includes:

72" or 60" Round Tables, 6' rectangular tables & cocktail tables with votive candles & elegant banquet chairs

Ivory Elegant Table Linens & Ivory Napkins

Professional Wedding Planning assistance from your Catering Manager

Customized menu design by our Executive Chef with wine/champagne pairing suggestions

Luxurious Glass Stemware

Rosenthal China & Silverware

Parquet Dance Floor for indoor events only

Stage for entertainment

Hospitality Room for use before the Reception by the Wedding Party with complimentary Champagne, Orange Juice & Assorted Sodas

Complimentary One-Bedroom, Partial Ocean View King Suite for the Couple the Evening of the Wedding

Referrals with Preferred Vendors
(All outside services require prior approval)

1-Hour Cocktail Reception

Butler Passed

Choose 5 Hors d' Oeuvres (included in 5 Hour Package rate)

Cold Hors D' Oeuvres

- Tropical Tomato Bruschetta
- Smoked Salmon, Crème Fraîche Chives on French Blinis
- Sundried Tomato Tapenade on Crostini with Shaved Parmesan
- Prosciutto & Seasonal Melon with Balsamic Syrup
- Tuna Tartar, Pickled Ginger, Wonton Chip Wasabi Cream
- Bamboo Skewers of Cherry Tomatoes, Mozzarella Balsamic Drizzle
- Shrimp Ceviche on a Chinese Spoon
- Chile Lime Lobster Margarita Shooters with Blanco Tequila
- Wild Mushroom Crostini Goat Cheese Herb Spread
- Spiny Lobster Bites, Lime-Tarragon Sauce Mango Cocktail Sauce
- Gulf Shrimp with Vodka Bloody Mary Shooters
- Florida Bay Grilled Jumbo Shrimp in Gazpacho Shot
- Roasted Beef Tenderloin Caramelized Onion on Crostini

Additional D' Oeuvres

Each Additional Choice – Add \$9 per guest

Hot Hors D' Oeuvres

- Crispy California Artichokes with Boursin Cheese
- Vegetable Spring Roll with Plum Sauce
- Caribbean Conch Fritters with Mustard Caper Rémoulade
- Traditional Miniature Cuban Sandwiches
- Short Rib & Manchego Cheese Empanada with Red Wine Reduction
- Vegetable Empanada with Romesco Sauce
- Chorizo Arepas with Sriracha Crème Fraiche
- Margaritaville Jerk Shrimp & Tomato Bruschetta
- Spinach & Feta Cheese in Phyllo
- South Pacific Shrimp Spring Roll with Mango Chutney Sauce
- Calypso Coconut Shrimp with Horseradish Orange Marmalade
- Pork Pot Stickers with Asian Dipping Sauce
- Miniature Crab Cake with Grilled Avocado Aioli
- Rosemary Marinated Lamb Chops with Balsamic Gastrique – Add \$6 per guest
- Petite Beef Wellingtons with Merlot Demi Reduction
- Grilled Lamb Chops with Cilantro Chutney – Add \$6 per guest
- Beef Satays with Shoyu & Green Onion Sauce
- Lava Lava Shrimp with Chili Lime Aioli
- Beef Empanada with Spicy Tomato Marmalade
- Brie Cheese with Raspberry en Croûte

All Items are per person and subject to a 25% Taxable Service Charge, 9% Florida State Sales Tax & Fees, unless otherwise noted. Food & Beverage Items and Pricing are Subject to Change. 12/29/2022

Plated Wedding Dinner - \$170++ Per Guest

Each Dinner Consists of Three Courses

Please Choose One Salad, One Entrée, and Buttercream Wedding Cake

If Selecting Multiple Entrees, Higher Priced Entrée will be Charged.

Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas

Salad Selections

Choose One

Burrata Salad

Fresh Burrata Cheese, Heirloom Tomatoes,
Micro-Basil, Fig Balsamic Drizzle

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Sourdough
Crostoni, Shaved Romano,
Caesar Dressing

Little Gem Salad

Little Gem Lettuce, Point Reyes Bleu Cheese, Grape
Tomatoes, Bacon, Red Onion, Eggs

Organic Mixed Baby Greens

Grape Tomatoes, Feta Cheese, Candied Walnuts,
Dried Cherries,
Mixed Berry White Balsamic Vinaigrette

Iceberg Wedge Salad

Applewood Smoked Bacon, Grape Tomatoes,
Candied Walnuts, Stilton Blue Cheese,
Chipotle Ranch Dressing

Pumpkin Seed & Mango Greens

Organic Mix Greens, Frisee, Lolla Rossa, Diced
Mango, Feta Cheese, Toasted Pumpkin Seeds,
Grape Tomatoes, Walnut Vinaigrette

Grilled Baby Carrot Salad

Baby Spinach, Frisee, Spicy Pecans, Asher Blue
Cheese, Pickled Red Onions,
Orange Vinaigrette

Roasted Baby Beets & Arugula Salad

Baby Arugula, Candied Walnuts, Black Garlic Oil,
Crumbled Goat Cheese, Orange Emulsion

Entrée Selection

Choose One - Multiple Entrée will be charged at higher price

Marinated Grilled Chicken Breast

Key Lime Beurre Blanc - \$170 per guest

Teriyaki Glazed Chicken Breast

Pineapple Mango Salsa - \$170 per guest

Herb Crusted Atlantic Salmon

Saffron Reduction - \$180 per guest

Citrus Glazed Local Fish

Key Lime Mustard Nage - \$190 per guest

Long Island Strip Sirloin Steak

Merlot Demi - \$197 per guest

Petit Filet Mignon & Shrimp Scampi

Cabernet Demi - \$215 per guest

Grilled Filet Mignon

Red Wine Demi - \$200 per guest (6oz)

Braised Short Ribs & Seared Sea Scallops

Carrot Ginger Beurre Blanc - \$197 per guest

Teriyaki Marinated Chicken & Grilled Mahi

Mahi Pineapple Mango Salsa

\$190 per guest

Herb Crusted Filet Mignon & Lobster Tail

Beurre Meunière, Classic Béarnaise

\$225 per guest (5oz/5oz)

Pan Seared Chilean Sea Bass (6oz)

Market Price

Pan Seared Sea Bass & Petit Filet Mignon

Key Lime Beurre Blanc, Red Wine Demi

Market Price (4oz/4oz)

Tri-colored Quinoa Stirfry (Vegetarian)

- \$170 per guest

Eggplant & Mozzarella Parmiggiana

Fire Roasted Marinara, Couscous Bed, Spinach-

\$170 per guest

All Items are per person and subject to a 25% Taxable Service Charge, 9% Florida State Sales Tax & Fees, unless otherwise noted.
Food & Beverage Items and Pricing are Subject to Change. 12/29/2022

Plated Wedding Dinner - Continued

Each Dinner Consists of Three Courses

Please Choose One Salad, One Entrée, and Buttercream Wedding Cake

Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas

Starch Selection

Choose One Side for all Guests

- Yukon Garlic Puree
- Margaritaville Island Rice
- Yukon Mashed Potatoes
- Wild Mushroom Barley Risotto
- Tri-Color Fingerling Potatoes
- Aged Cheddar Mashed Potatoes
- Caramelized Onion Polenta Cake
- Celery Root Puree
- Truffle Scented Potato Puree
- Creamy Mascarpone Polenta
- Wild Rice Pilaf
- Couscous Provençal
- Caramelized Onion Mashed Potatoes
- Sweet Potato Mash
- Herb Roasted Fingerling Potatoes

Vegetable Selection

Choose One Side for all Guests

- Country Root Vegetables tossed with Red Eye Gravy
- Honey Glazed Baby Carrot
- Sautéed Broccolini
- Roasted Broccoli & Turmeric
Marinated Cauliflower Florets
- Crispy Shallot Sautéed Green Beans
with Shaved Almonds
- Oven Roasted Seasonal Vegetables

Soup Selections - \$14 Surcharge

- Tropical Gazpacho
- Corn & Crab Chowder
- Roasted Tomato & Basil Bisque
- Conch Chowder
- Lobster Bisque
- Vegetable Minestrone
- New England Clam Chowder
- Pistou Soup with Tomato Basil Pesto, Potatoes,
Beans, and Zucchini

Appetizer Selections - \$18 surcharge

- Paradise Ceviche Peruano
- Florida Grouper, Lime, Corn, Cilantro, Serrano
Chile, Sweet Potato "Hay", Crisp Plantain Chip
- Chef Manolo's Sea Scallops
- Pan Seared Sea Scallops, Taso Ham, Red Eye
Gravy on Pimento Cheese Grit Cake
- Island Crab Cake
- Pan Seared with Florida Citrus
- Beef Carpaccio
- Shaved Parmesan, Arugula, Crispy Capers,
Mustard Aioli & Crostini
- Jumbo Shrimp Cocktail
- Horseradish Mango Cocktail Sauce, Micro Greens
Salad with Lemon Vinaigrette
- Pan Seared Sea Scallops
- Pea Shoots, Nueske's Bacon, Green Pea Purée
with Red Peppers Caramel
- Stuffed Portobello Mushroom
- Feta Cheese, Red Peppers
- Roasted Baby Beets & Arugula Salad
- Baby Arugula, Candied Walnuts, Black Garlic Oil,
Crumbled Goat Cheese, Orange Emulsion

Buffet Dinner Selections - \$198 Per Guest

Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards
Minimum of 50 guests

Soup Selections

Choice of One

- Tropical Gazpacho
- Corn & Crab Chowder
- Conch Chowder
- Lobster Bisque
- New England Clam Chowder
- Pistou Soup with Tomato Basil Pesto, Potatoes & Zucchini
- Loaded Baked Potato Soup with Applewood Bacon Bits, Scallions & Cheddar Cheese

Salad Selections

Choice of Three

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Crispy Onions, Focaccia Croutons, Shaved Romano & Lime Caesar Dressing

Panzanella Salad

Tomatoes, Cucumbers, Bermuda Onions, Croutons, Arugula & Red Wine Vinaigrette

Pumpkin Seed & Mango Greens

Organic Mixed Greens, Frisee, Lolla Rossa, Sliced Mango, Feta Cheese, Toasted Pumpkin Seeds, Grape Tomatoes, Walnut Vinaigrette

Tomato Caprese

Grape Tomatoes, Ciliegine Mozzarella, Basil Pesto, Aged Balsamic

Chopped Iceberg Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Stilton Blue Cheese & Chipotle Ranch Dressing

Three Bean Salad

Haricot Verts, Black & Red Beans, Caramelized Onions, Roasted Peppers, & Dijon Herb Mustard Vinaigrette

Penne Pasta Salad

Roasted Seasonal Vegetables & Sun-Dried Tomato Vinaigrette

Baby Spinach Salad

Orange Segments, Bleu Cheese, Toasted Almonds, Bacon & Caramelized Onion Vinaigrette

Orzo Pasta Salad

Roasted Tomato, Artichokes, Green Onion, Kalamata Olives, Olive Oil

Entrée Selections

Choice of Two, Additional Entrée at \$20 Surcharge

- Pan Seared Chicken Breast with Honey-Ginger Marinade, Mango Chutney
- Grilled Chicken Breast with Glazed Heirloom Basil Tomato Sauce
- Chicken Saltimbocca with Prosciutto, Sage, Artichoke, Shallot Cream
- Seared Florida Red Grouper with Guava Beurre Blanc
- Grilled Mahi Mahi with Mango Salsa
- Plantain & Coconut Crusted Snapper with Rich Scotch Bonnet Butter Sauce
- Sweet Calypso Pork Kabobs with Margaritaville Agave Nectar Vinegar Glaze
- Prime New York Strip Sirloin with a Merlot Reduction
- Churrasco Skirt Steak, Cilantro Chimichurri Sauce
- Beef Tenderloin Medallions with Cognac Peppercorn
- Demi Crab Cakes, Bed of Avocado Cream Sauce, Mango Rémoulade Sauce – Add \$10
- New Zealand Lamb Chops, Wild Thyme Jus – Add \$12
- Creamy Mascarpone Polenta
- Wild Rice Pilaf
- Boursin Macaroni & Cheese
- Margaritaville Island Rice
- Couscous Provençal
- Caramelized Onion Mashed Potatoes
- Sweet Potato Mash
- Herb Roasted Fingerling Potatoes
- Basil Infused Orzo
- Country Root Vegetables tossed with Red Eye Gravy
- Honey Glazed Baby Carrot
- Sautéed Broccolini
- Roasted Broccoli & Turmeric Marinated Cauliflower
- Crispy Shallot Sautéed Green Beans, Shaved Almonds
- Oven Roasted Seasonal Vegetables

Side Selections

Choice of Three

All Items are per person and subject to a 25% Taxable Service Charge, 9% Florida State Sales Tax & Fees, unless otherwise noted.
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Wedding Cake & Desserts

Wedding Cake

*Each Dinner Includes a Buttercream Frosting Wedding Cake with Basic Design
Please Choose Cake Flavor, Frosting, and Fillings (Varies by Vendor)
Our Preferred Cake Vendor will host a Cake Tasting for the Wedding Couple*

Plated Dessert Enhancements – add \$18 additional

Jimmy's Cheesecake
NY Style Cheesecake with Guava Coulis

Brûlée Of Your Crème
Vanilla Bean Crème Brûlée with Drunken Berries

Homemade Tiramisu Cappuccino with Cocoa Dust

Bananas Foster Dome
Bananas Foster Cake filled with Bananas Foster
Cream with a Touch of Rum & Chocolate Center

Flan Cheesecake with Caramel
Half Flan, Half Cheesecake filled with Dulce
de Leche, topped with Caramel

Margarita Mousse
Our Signature Dessert – Sea Salt Sponge with
a Triple Sec Touch topped with Secret Margarita Mousse & Garnished with Fresh Lime

Double Key Lime Creation
Half Key Lime Pie, Half Key Lime Cheesecake
topped with Fresh Whipped Cream &
White Chocolate Garnish

Chocolate Mousse Duo
Dark Chocolate & White Chocolate Mousse
over Moist Chocolate Cake

Beverage Package

A bartender fee of \$200.00 will be applied to all bars
1 bartender per 75 guests

5-Hour Premium Open Bar Package

(Included in the Wedding Package)

Includes House Red, White & Sparkling Wine
Domestic & Imported Beers
Mineral & Sparkling Waters
Bottled Juice
Assorted Sodas

Premium Brands

Wheatly Vodka
Bombay Sapphire
Flor de Cana 4year Rum
Espolon Blanco
Four Roses Small Batch
Macallan 12year Scotch

Sparkling Wine Toast

Extend Your Bar - \$15 per hour per guest

Luxury Brand Upgrade

Titos or Grey Goose
Sipsmith Gin
Diplomatico Reserva Exclusiva Rum
El Tesoro Resposado
Woodford Reserve
The Dalmore 12year Scotch

Extend Your Bar - \$17 per hour per guest

Wine Service

Charged on consumption per bottle – wine list available

Specialty Bar Enhancements

From the Punch Bowl

*Served per Gallon - One Gallon Minimum;
Serves (20) 6 oz Drinks per Gallon*

Sangria Red or White
\$175

Frozen Margarita Bar

(Charged on Consumption per Drink)
Variety of Frozen Margaritas, Plain & Flavored
Select – \$15 | Premium – \$16 | Luxury – \$18

Ice Luge

Price based on design; bottles charged on consumption

Reception Display Enhancements

Reception Stations are displayed for a maximum of two hours to ensure health & safety standards
Each Station Requires Chef Attendant at \$185, One per 75 guests
Minimum of 15 guests

Deluxe Fresh Vegetable Crudité – \$20

Red Pepper Aioli, Herbed Ranch,
Seasonal Raw Vegetables (Serves 8)

Chef's Choice Artisanal Cheese & Fruit Display – \$26

Six of Chef's favorite Cheeses, Sliced Breads,
Crackers, Berries, Honeycomb, Seedless Grapes,
Fig Marmalade

Antipasti Display – \$27

Prosciutto, Handcrafted Salami, Sopressata,
Tomato & Mozzarella, Olives & Marinated Roasted
Vegetables, Assorted Breads & Crackers

Volcano Nachos Display – \$21

Deconstructed Presentation of Homemade Tortilla
Chips topped with Chili, Cheddar Cheese Sauce,
Fresh Guacamole, Sour Cream, Jalapeños, Pico de
Gallo, Tomatoes & Scallions

Hand Crafted Sushi Rolls & Sashimi – \$33

Minimum of 25 guests, 5 pieces per guest

Assorted Sushi Rolls of California, Spicy Tuna,
Shrimp Tempura, Hamachi, Vegetable & Smoked
Salmon Cream Cheese Rolls
Salmon Sashimi, Tuna Sashimi, Hamachi Sashimi
Served with Wasabi, Pickled Ginger & Soy Sauce

Gourmet Salad Display – \$22

Chef Attendant Optional at \$185 each, 1 per 75 guests
Organic Mixed Baby Greens, Hearts of Romaine &
Baby Arugula, Grape Tomatoes, Cucumbers,
Watermelon Radishes, Shredded Carrots, Toasted
Pumpkin Seeds, Candied Walnuts, Pickled Red
Onions, Chickpeas, Hard Boiled Chopped Egg,
Crispy Smoked Bacon Bits, Feta Cheese, Parmesan
Cheese, Bleu Cheese Crumbles, Focaccia Croutons,
Seasonal Vinaigrettes and Creamy Dressings, Oil &
Vinegar

Fresh Chilled Seafood - \$10 per piece

Jumbo Gulf Shrimp - Horseradish Cocktail Sauce
New Zealand Marinated Mussels - Pesto
Oysters on the Half Shell - Champagne Mignonette

Snow Crab Legs, Cocktail Sauce Drawn Butter--
Market Price Surcharge
King Crab Legs (cracked & sliced) - Drawn Butter--
Market Price Surcharge
Florida Stone Crab Claws (Oct 15 to May 15)
Spicy Mustard Sauce – Market Price Surcharge

Mini Cheeseburgers in Paradise Station - \$23

*Based on three per person (2 Beef, 1 Chicken),
Deconstructed Presentation*

Grilled Beef Sliders with American Cheese, Shaved
Lettuce & Sliced Tomato, Paradise Island Sauce,
on Brioche Rolls

Grilled Chicken Sliders with Chipotle Mayo & Green
Tomato Jam
Served with Traditional Condiments

Rasta Pasta – \$27

Choose Two

Cheese Tortellini with Peas, Tomato, Parmesan,
Alfredo Sauce
Penne Pasta with Chicken, Mushrooms, Spinach,
Asiago Cheese, Tomato Basil Sauce
Wild Mushroom Risotto, Asparagus Tips,
Parmesan Fresh Gnocchi, Prosciutto, Spinach,
Sun Dried Tomato, Shaved Parmesan,
Pesto Garlic Cream Sauce Garlic Toast

Add Shrimp- \$4

Reception Display Enhancements

Reception Stations are displayed for a maximum of two hours to ensure health & safety standards
Each Station Requires Chef Attendant at \$185, One per 75 guests
Minimum of 15 guests

Mahalo! – \$29

Hawaiian Shrimp Scampi Station with Jumbo Shrimp, Cayenne Pepper, Olive Oil, Garlic, Lemon Juice, Butter, Herbs served with Toasted Capelli Pasta, Olive Garlic & Herb Oil

Schoolboy Heart – \$26

Chef Attendant Optional at \$185, Served in Martini Glasses

Garlic Whipped Yukon Potatoes & Purple Peruvian Potato Mash

Individual Servings with Topping Choices of Popcorn Chicken, Sautéed Baby Shrimp, Sautéed Mushrooms, Shredded Asiago Cheese, Sour Cream, Fried Onion, Crumbled Bacon, Scallions

Cowboy In The Jungle Pit Barrel – \$31

*Pit Barrel For outdoor functions only - Choose Two
Choose all Three – \$40*

Slow Roasted Brisket, Achiote Marinated Chicken, or Espresso & Molasses Rubbed Flank Steak Served with Memphis Style Barbeque Sauce & Jack Daniels Barbeque Sauce, Jalapeno Corn Bread

Trip Around The Sun Paella Station – \$32

Gulf Shrimp, Spanish Mussels, Clams, Chicken, Chorizo, Green Peas & Roasted Peppers Served in a Large Traditional Paella Pan

Jimmy's Jambalaya – \$26

A Margaritaville Classic Shrimp, Chicken, Andouille Sausage, Rice, Peppers & Onions Simmered in a Cajun Spicy Broth served with Sautéed Summer Vegetable Medley

Come Monday Ceviche Station - \$25

Ceviche

Traditional Snapper Ceviche,
Tropical Shrimp Ceviche
Cancha Chulpe and Plantain Chips

Beach Taco Station - \$30

Chef Attendant Optional at \$185 to make Fresh Guacamole

Beach Taco Station with Chipotle Marinated Carne Asada, Braised Pork Carnitas, & Chicken Tinga, Pico de Gallo, Shredded Monterey Jack Cheese, Lime Sour Cream, Roasted Tomato Salsa, Onions, Chopped Cilantro, Shredded Lettuce, Fresh Guacamole
Fresh Corn Tortilla and Flour Tortillas
Lime Cilantro Shrimp + \$5
Marinated Portobello + \$3

Carnivorous Habits Enhancements

Each Station Requires One Chef Attendant per 75 Guests at \$185

Spiced Rubbed Prime Rib of Beef – \$30

Minimum of 25 guests

Natural Jus, Horseradish Cream, Brioche
Rolls

Whole Roasted Salmon En Croûte – \$25

Minimum 20 guests

Bed of Sauteed Spinach & Caviar Crema

Grilled Espresso Rubbed Tenderloin of Beef – \$46

Minimum 20 guests

Mushroom Bordelaise,
Baguette Rolls

Whole Turkey Breast A la Brasa– \$25

Minimum 20 guests

Pan Gravy, Rocoto Spicy Pepper Aioli,
Sourdough Rolls

Whole Roasted Island Piglet Medium- \$1,000 each

(Serves approx. 75 Cocktail portions)

Pan Sobao, Cilantro Mayo, Yuca with Mojo,
Mayo- Ketchup

Plantain and Chorizo Crusted Florida Grouper– \$30

Minimum 35 guests

Key Lime Beurre Blanc

Mofongo Stuffed Pork Loin – \$27

Minimum 25 guests

Sofrito Chicken Au jus, Mini Brioche Rolls

Jerk Marinated Florida Snapper – \$28

Minimum 35 guests

Charred Lemon, Mango Tartar Sauce

Yuzu Marinated Seared Ahi Tuna – \$32

Minimum 25 guests

Seared Tuna Tataki, Citrus Ponzu, Wasabi
Cream, Wakame Salad, Pickled Ginger,
Soy Sauce

Roasted Steamship Round – \$30

Minimum 60 guests

Natural Jus, Sourdough Rolls

Dessert Station Enhancements

Fins Up Station – \$24

Minimum of 20 guests

Choice of Five Mini Desserts

Assortment of Petite Fours, Mini Chocolate Mousse Cups, Cream Puffs, Tiramisu Shots, Tres Leches Cups, Éclairs with Custard, Fruit Tartlets, Cannoli, Pecan Pie Bites, Key Lime Pies, Triple Chocolate Cakes, or Cheesecake Bites

Coffee The Day After – \$12.50 per cup

Minimum order 100 cups

Barista Attendant at \$195

Cart Rental \$500 each

100% Arabica Beans, Regular & Decaffeinated, Espresso, Cappuccino, Café Con Leche, Latte, Macchiato, Cuban Coffee, Cortaditos, Hot Chocolate Or Hot Tea with Amaretto, Caramel, Hazelnut, Irish Cream, Mocha or Vanilla Flavorings
Sugars, Sugar Substitutes, French Syrups, Whipped Cream, Acacia Honey & Lemon

Who's To Blame – \$19

Minimum of 15 guests

Choice of Three Dessert Shots

Chocolate Mousse, Chocolate Orange Mousse, Dulce De Leche, Flan Caramel, Mango Guava, Nutella Mousse, Raspberry Panna Cotta with White Chocolate, Strawberry Mousse, Tiramisu, Passion Fruit Raspberry Shot or Tres Leches

I Love The Now S'mores Station – \$21

Chef Attendant at \$185

S'mores Station with Graham Cracker, Hershey Chocolate and Flourless Chocolate, Jumbo and Mini Marshmallows

Catering Information

Function Space

Function space is assigned by the hotel according to the guaranteed guest attendance. The hotel reserves the right to reassign rooms based on the event's guaranteed attendance. Room rental fees are applicable if attendance & respective revenues are below the hotel's established minimums. Additional fees will apply for events with special set up requirements.

Food & Beverage

No food & beverage of any kind will be permitted to be brought into the Resort by the patron or any of the patron's guests or invitees unless approved in advance of the event date. If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort's alcoholic beverage license) the Resort will require that beverages be dispensed only by the Resort Servers & Bartenders.

Any alcohol must be consumed on property & therefore cannot be removed from the Resort. The Resort's alcoholic beverage license requires the resort to (1) request proper identification (photo ID) of any person of questionable age & refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced & (2) refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated.

No Shots are permitted.

Guarantees & Pre-Payment

All catered functions require pre-payment in full. Final attendance is to be specified & communicated to the hotel by 12:00 noon, 3 business days prior to the function date. Such will be considered a binding guarantee & is not subject to reduction. If an attendance guarantee is not forwarded to the hotel by the date it is due, the attendance number stated on the original contract will become the guarantee. All menu changes submitted within 5 business days of the event will be subject to service fees.

Minimums & Guarantee Change Fees

Menus are designed with specific minimum guest attendance requirements. A surcharge may apply should attendance fail to meet the minimum designated guidelines as stated. As well, should a guarantee increase by more than 10% within 3 business days of the function, a service charge may apply based on the guarantee.

Pre-Selected Choice of (Split) Menus

We are happy to offer a choice of entrée selection for your event. We can offer up to three entrees excluding special dietary requests. Final selections must be provided to your Catering Manager by 12:00 noon, 3 business days prior to the event date. We also request place cards indicating guest choice along with the final counts by table number. All meal selections will be charged at the higher price.

Parking

Valet parking is available for all events at a discounted charge of \$18 per vehicle. Overnight hotel guests utilizing valet will be charged \$48 per day. Rate is subject to change without notice. Self-parking is available as well.

Service Charge, Taxes, & Fees

Catering menu selections are subject to our customary Banquet Service Charge. Food, Beverage & service charges are subject to all applicable State of Florida local taxes & fees. In the event that an organization is tax exempt, state law requires a copy of said organizations Federal Tax-exempt certificate to be on file with the hotel prior to the event.

Signs & Displays

The hotel reserves the right to approve all signage & placement. Signage must be professionally printed. Signage is not allowed on the guest room floors, in elevators, public areas or building exteriors. All signage must be free standing or placed on an easel. The hotel will assist in placing all pre-approved signage & banners, of which a charge for such services may apply.

Menu Selection

In addition to Margaritaville Hollywood Beach Resort menu presentations, customized menus are also available upon request. To ensure the availability of menu items, all selections should be submitted to the Catering Office two weeks prior to your scheduled event. The prices are subject to change without notice.

Volume Restriction

Please be advised that the hotel maintains appropriate audio volume levels in all function rooms. Entertainment activity cannot exceed an 80 decibels level at any time during the event.

Catering Information

Children's & Vendor Meals

Children's meals are available for a charge of \$40 per child (ages 12 & younger) & include fruit cup, chicken fingers, macaroni & cheese, French fries & beverages. Pricing consideration is made for guests under 21 that will receive the adult meal & will not be of the legal age to consume alcohol. Vendor Meals are available for a charge of \$40 per vendor & are a Chef's selection of dinner with cold entrée (pre-made sandwich). Service charge & taxes are applicable to all food & beverage.

Entertainment & Decor

Functions may be enhanced with décor such as flowers, music, specialty linens, etc. by the Margaritaville Hollywood Beach Resort Preferred Vendors. A diverse range of approved & recommended resources and/or vendors for these services is available. All deliveries must be coordinated through the Catering Office. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

Wedding Cake

Wedding cake is included in your wedding package. For certain designs that include upgraded features, an additional charge will apply. The resort has contracted with our Preferred Vendors to provide your wedding cake. No other outside food or beverage is permitted.

Room Set Up, Outside Vendors & Damage

Any outside vendors (florist, entertainment, etc.) hired for your functions are fully responsible for their own set up & tear down on the day of your event. The room will be available two hours prior to the start of your event, & any additional needed time must be requested through your Catering Manager at least 30 days prior to your event. A contact list of vendors will be required to your Catering Manager one month before your wedding. Inform your vendors that your event is located on the first, ninth, or eleventh floor of the hotel so they can plan accordingly for set up & tear down purposes. Elevator dimensions available upon request.

Catering clients are responsible for all damages which occur on the premises during the period of time the function's guests, employees, vendors, independent contractors, or other agents are on site. The hotel may require a certificate of insurance from any subcontractor(s) or agent(s) a client engages, providing adequate financial responsibility in the event of loss or damage to hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance.

Methods & Conditions of Payment

Margaritaville Beach Resort accepts all major credit cards, certified check, money order, & cash. Personal checks are accepted for all payments except for the final payment.

A non-refundable initial deposit of 25% is required for all functions depending on event date along with consecutive non-refundable deposits with the balance payable no later than 30 days prior to the event. Depending on guarantee numbers due 3 business days prior to the event date, a final payment to fully prepay may be necessary.

Payment shall be made in full in advance of all functions unless credit has been established to the satisfaction of the hotel, in which event a deposit is required at the time of signing a contract. A credit card is required on file for all events.

Audio Visual

For your convenience, our in-house audio-visual department is fully equipped to supply all of your audio-visual needs with state-of-the-art equipment.

Outdoor Functions

Outdoor events (excluding ceremonies) carry an outdoor event fee of \$10 per guest applicable to your final count. Decisions as to whether or not an outdoor banquet function will be held outdoors or moved indoors will be made at least four (4) hours prior to the start of the event. The Resort will make the decision in the best interest of the Client & the Resort staff. Hollywood Beach is designated for public use, & an additional permit is required for private events on the beach, including wedding ceremonies. All outdoor music must conclude by 10:00pm.

Shipping & Receiving

In the event that you are shipping items to the hotel ahead of your event date, packages will be accepted three days prior to your event. All packages & collateral to be addressed as the following:

Wedding Party Name
c/o Margaritaville Beach Resort
1111 North Ocean Drive
Hollywood, FL 33019
Attention: (Your Event Manager's Name)