



INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.

FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT & SPA

3030 HOLIDAY DRIVE, FORT LAUDERDALE, FL 33316

T 954.766.6128, MarriottHarborbeach.com @ f



LET US BRING YOUR
SPECIAL DAY TO LIFE AT THE
FORT LAUDERDALE MARRIOTT
HARBOR BEACH RESORT & SPA.
WITH OVER 100,000 SQUARE FEET
OF SPECTACULAR EVENT SPACE,
BREATHTAKING OCEAN VIEWS,
CUSTOM CATERING AND
PERSONALIZED SERVICE,
YOUR HAPPILY EVER AFTER WILL
EXCEED EVERY EXPECTATION.

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YOUR RESORT

DREAM WEDDINGS DON'T JUST HAPPEN, THEY'RE PLANNED.

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT & SPA WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



YOUR CEREMONY

WHETHER YOU DREAM OF SAYING "I DO" IN FRONT OF A FEW FAMILY MEMBERS OR CAN'T IMAGINE CELEBRATING WITHOUT A FEW HUNDRED OF YOUR CLOSEST FRIENDS, YOU HAVE THE OPTION TO HOST YOUR WEDDING CEREMONY ON OUR PRIVATE BEACH, IN A PRIVATE ROOM OR ON THE OCEANFRONT TERRACE. CEREMONIES SCHEDULED TO BE HELD OUTDOORS WILL HAVE AN INDOOR BACKUP SPACE RESERVED IN THE EVENT OF INCLEMENT WEATHER.

OCEANFRONT WEDDING CEREMONY PACKAGE:

Banquet food & beverage package required
Setup with white folding chairs
Quality sound system and technician
Fruit-infused water station

\$2,500

All Charges are subject to a taxable 25% Service Charge and 7% Sales Tax. * Event time limited to 1.5 hours.



YOUR RECEPTION

YOUR CELEBRATION MAY INCLUDE A CHAMPAGNE BRUNCH, A BOUNTIFUL LUNCH BUFFET OR A MORE FORMAL SIT-DOWN AFFAIR. WHICHEVER YOU CHOOSE, OUR AWARD-WINNING CHEFS WILL WORK WITH YOU TO CREATE A WONDERFUL MEAL FOR FAMILY AND FRIENDS. WE'LL HANDLE ALL OF THE DETAILS SO YOU CAN RELAX ON YOUR SPECIAL DAY.



EVENING WEDDING PACKAGES

ALL EVENING WEDDING PACKAGES INCLUDE:

- 5-Hour Top-Shelf Brands Open Bar
- Prosecco Toast
- Wine service with dinner
- Floor-length linens and napkins included for dinner reception, variety of colors and upgrades available
- Buttercream wedding cake from local designated bakery
- Coffee and Hot Tea service
- Indoor dance floor and staging for band/DJ
- Marriott Bonvoy™ points
- Discounted self or valet parking for all non-overnight guests: \$15/ car

EVENING PLATED DINNER PACKAGE

BUTLER-PASSED HORS D'OEUVRES

(6) PIECES/PERSON

- Smoked salmon, dill cream cheese, pickled onion, caper, blini
- Rock shrimp ceviche shooter
- Beef carpaccio, caramelized onion, horseradish aioli
- Ahi tuna, wasabi aioli, wonton crisp
- Caprese skewer
- Honey sriracha chicken skewer
- Tajin spiced watermelon, goat cheese, aged balsamic, basil
- Bacon-wrapped meatball, bleu cheese stuffed
- Chicken empanada, black bean dip
- Thai beef tenderloin satay
- Tomato basil arancini
- Lamb lollipop, béarnaise
- Edamame potsticker
- Chicken and waffle skewer
- Crab cake, remoulade

PLATED SALADS

- Caribbean Caesar salad, banana nut crouton, mango Caesar dressing
- Butter lettuce salad, heirloom tomato, buffalo mozzarella, pesto vinaigrette
- Spinach salad, frisée, radicchio, dried apples, poached pears, dried cherries, walnuts, citrus vinaigrette
- Mixed greens salad, hearts of palm, pepitas, watermelon radish, blistered grape tomato, avocado ranch
- Arugula salad, roasted beets, goat cheese, spiced pecans, pickled fennel, pomegranate vinaigrette

ENHANCEMENTS APPETIZER COURSE

- Pork belly, white corn grits, maple bourbon cream \$15/p
- Gnocchi, wild mushroom, squash, brown butter \$10/p
- Crab cake, mustard cream, corn salsa \$16/p
- Seared ahi tuna, charred tomato, avocado relish \$15/p

PLATED DINNER ENTRÉES

- Sundried tomato and fennel crusted chicken, pommery demi, boniato mashed potato, seasonal vegetable \$195/p
- Honey roasted chicken breast, lemon beurre blanc, roasted fingerling potatoes, seasonal vegetable \$195/p
- Braised beef short rib, garlic mashed potato, seasonal vegetable \$195/p
- Grilled mahi-mahi, papaya relish, poblano emulsion, sweet corn polenta, seasonal vegetable \$195/p
- Pan-seared grouper, green pea risotto, citrus beurre blanc, seasonal vegetable \$210/p
- Grilled filet mignon, red wine demi, smoked shallot mashed potato, seasonal vegetable \$210/p

PLATED COMBINATION ENTRÉES

- Citrus herb marinated chicken breast with salmon, polenta, seasonal vegetable \$205/p
- Braised beef short rib with chicken, garlic mashed potato, seasonal vegetable \$210/p
- Grilled filet mignon with grilled mahi-mahi, stone ground grits and roasted tomatoes, Florida farm vegetables \$220/p
- Grilled filet mignon and butter poached lobster with a bordelaise butter demi, fingerling potato trio hash, fresh vegetables \$235/p



All Charges are subject to taxable 25% Service Charge and 7% Sales Tax.

EVENING STATIONS DINNER PACKAGE

HORS D'OEUVRES

(6)PIECES/PERSON

- Smoked salmon, dill cream cheese, pickled onion, caper, blini
- Rock shrimp ceviche shooter
- Beef carpaccio, caramelized onion, horseradish aioli
- Ahi tuna, wasabi aioli, wonton crisp
- Caprese skewer
- Honey sriracha chicken skewer
- Tajin spiced watermelon, goat cheese, aged balsamic, basil
- Bacon-wrapped meatball, bleu cheese stuffed
- Chicken empanada, black bean dip
- Thai beef tenderloin satay
- Tomato basil arancini
- Lamb lollipop, béarnaise
- Edamame potsticker
- Chicken and waffles
- Crab cake, remoulade

SALAD STATIONS

(CHOOSE 3)

- Caribbean Caesar
- Plant city tomatoes, basil, red onion, crouton
- Tomato, avocado, queso fresco, cilantro oil
- Kale and quinoa, ruby red grapefruit, almonds, currants, chick pea, red onion, citrus vinaigrette
- Baby wedge, Benton's bacon, gorgonzola, heirloom tomato, ranch
- Roasted beets, goat cheese, arugula pesto
- Compressed watermelon, tomato, feta, balsamic onion, cucumber

\$240/PP

Food stations available for a maximum of 2 hours

*Attendant required for each station, included.

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(ACTION STATIONS)*

(CHOOSE 3)

- South Florida cioppino, lobster, shrimp, clams, fennel, tomato, cilantro, grilled crostini, saffron aioli
- Shrimp and grits, rock shrimp, garlic & chorizo grits, poblano
- Beef churrasco, mashed boniato, mariquitas, chimichurri
- Roasted mushroom ravioli, smoked garlic cream, shaved asparagus salad
- Chorizo-cruste grouper, jasmine rice, lemon butter sauce
- Gyro, flatbread, lamb, onion, tomato, tzatziki sauce

DISPLAYED SMALL PLATES

(CHOOSE 3)

- Jerk chicken, sweet potato, roasted corn, mango pico de gallo
- Red snapper, charred corn succotash
- Mojo chicken, yucca, garlic, olive oil
- Grouper, andouille risotto, beurre blanc
- Pork belly, kimchi, wonton taco
- Funky Buddha braised beef short rib, cauliflower purée
- Petite filet, poblano hollandaise, fingerling potato, tomato hash
- Vegetarian paella
- Petite roasted vegetables, white corn polenta, basil aioli
- Grilled vegetable cake, roasted tomato sauce

SWEET TABLE

(5)PIECES/PERSON (CHOOSE 5)

- Hazelnut & Bailey's flourless torte, light mascarpone cream
- Butterscotch budino, chocolate biscotti
- Rice pudding, streusel crunch
- Fireball caramel bread pudding
- Peaches & cream shooter
- Fried mini cream filled donuts
- Key lime margarita cheesecake
- Chocolate pecan bourbon bread pudding, vanilla sauce
- Alfajores, dulce de leche (small shortbread cookies)
- Peach cobbler, whipped cream
- Tres leches

ENHANCEMENTS

- Tapas (one piece per person of each item) \$20/p
 - Pollo y carne a la plancha: chicken and sirloin skewers, horseradish cream, caramelized onion jam
 - Solomillo con cabrales: beef tenderloin, bleu cheese
 - Pulpo a la parrilla: grilled octopus, tomato, basil, oregano
- Mediterranean: smoked fish dip, baba ganoush, hummus, olive tapenade, vegetable crudité, pita chips, flatbread, crostini \$16/p
- Dim sum display (one piece per person of each item): fried pork potstickers, shrimp shao mai, vegetable spring rolls, sriracha aioli, sweet chili, ponzu \$17/p
- Cheese display: aged cheddar, smoked gouda, manchego, strawberries, grapes, fig jam, sweet and spicy nuts, sliced baguette, crostini, crackers \$18/p
- Antipasto: salume, soppressatta, prosciutto, manchego, brie, fig jam, apricot chutney, zucchini, asparagus, portobello mushroom, artichoke, roasted red pepper, lemon basil aioli, sliced baguettes \$20/p
- Sushi and sashimi station: assorted sushi and sashimi (3 pieces/person), pickled ginger, wasabi and soy sauce \$20/p
- Seafood Raw Bar: Oysters, Prawns, Crab Claws, Ceviche, Champagne Mignonette, Cocktail Sauce, Local Hot Sauce, Lemon (Based on Five Pieces Total Per Person) \$35/p
- Pasta Station Orecchiette pasta, Italian Sausage, Kale, Parmesan Sauce, Bucatini, Roasted Vegetables, Basil, Vodka Sauce \$20 / p

DESSERT ENHANCEMENTS

- Ice cream station* \$15/p
Chocolate and vanilla ice cream, whipped cream, jimmies, chocolate syrup, caramel sauce, blueberry compote, strawberries, bananas, cherries, M&M's, crushed Oreos, chocolate chips
Add waffles \$3/p
- Sweet table \$18/p
Assorted miniature desserts (choose 5): S'mores bars, mini cheesecake bites, key lime squares, tres leches shooters, rum cake, mini fruit tarts, mini flan, hazelnut chocolate crunch, rice pudding, red velvet, pineapple upside down, opera torte (total of 3 pieces per person)

*Attendant required for each station; \$200 /attendant

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LATE-NIGHT ENHANCEMENTS

***Adding a late night food station is required if bar is extending past 5 hours**

- Slider station \$15/p
(Based on 2 pieces per person)
 - Beef sliders, chipotle BBQ sauce, cheddar, crispy fried onion
 - Pulled pork, poblano slaw
 - Grilled vegetable and mushroom slider
- Snack pack \$15/p
(Choice of 3, one portion or piece of each per person)
 - Mozzarella sticks, marinara sauce
 - Pigs in a blanket, spicy mustard
 - Tater tots, ketchup
 - Chicken tenders, honey mustard, BBQ
 - Jalapeño poppers
 - Sweet potato fries, spicy honey
 - Soft pretzels, mustard, warm queso
- Chicken wings \$15/p
 - Buffalo, BBQ, Cajun, bleu cheese, ranch, celery, carrots
- Nacho bar \$14/p
 - Tortilla chips, beef, warm queso, pico de gallo, black olives, guacamole
- Street taco \$17/p
 - Shredded beef, pulled chicken, pico de gallo, guacamole, onion and cilantro, queso fresco
- Artisan grilled cheese* \$16/p
 - 3 cheese, brioche
 - Beef short ribs, tomato jam, brie, sourdough
 - Garlic roasted mushroom, Havarti, caramelized onion, whole wheat
- Pizza \$15/p
 - Margarita
 - BBQ chicken, red onion, bacon
 - Pepperoni
- Breakfast Sandwich Station \$15/p
 - Bacon, Egg, & Cheese Croissant
 - Breakfast Burrito, Chorizo, Egg & Cheese served with Salsa & Sour Cream

*Attendant required for each station; \$200/attendant

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BAR PACKAGES:

ONE BARTENDER INCLUDED PER 75 GUESTS*

Additional Bartenders are \$200 each

TOP-SHELF BRANDS

Absolut Vodka, Tito's Vodka, Bacardi Superior Rum, Captain Morgan Rum, Tanqueray Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Maker's Mark Bourbon, Canadian Club Whiskey, Don Julio Blanco Tequila, Courvoisier VS Michelob Ultra, Miller Lite, Bud Light, Blue Moon Belgium White, Stella Artois, Corona Extra, Engine Room IPA, Harbor Beach Seaside Sunrise WIT, Truly Hard Seltzer, High Noon Seltzer, Heineken 0.0, La Marca Prosecco, Private Label Rosé, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Red Blend

\$10 per person per additional hour**

LUXURY LIQUOR UPGRADE

\$12 PER PERSON UPGRADE FEE)

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Rum, Bombay Sapphire Gin, Jack Daniel's Whiskey, Knob Creek Bourbon, Johnnie Walker Black Scotch, Crown Royal Whisky, Patrón Silver Tequila, Hennessy Privilege V.S.O.P.

\$12 per person per additional hour**

LUXURY WINE UPGRADE

\$10 PER PERSON UPGRADE FEE

Mumm Brut Prestige, Meiomi Rose and Estancia Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

\$10 per person per additional hour**

ENHANCEMENT

Cordials Bar: \$20/p for 1.5 hours of service

Chambord, Baileys Irish cream, Grand Marnier, amaretto, crème de menthe, Kahlúa, Frangelico

RESORT BEVERAGE POLICY

Wedding Package includes a 5-hour open bar.

One additional hour may be added if late night after party food is added.

Bar may not exceed 6 hours.

The hotel does not permit any outside alcohol to be brought in.

Special order items may be available, if the hotel does not carry the product but we can order it, the entire case must be purchased.

All products are based on availability and subject to change.

For the safety of our guests, it is the Resort's policy that shots and martinis cannot be served at banquet functions.

Alcoholic beverage service may be denied at the event to those guests who appear to be intoxicated or are underage.

Additional Bartenders available at \$200 each.

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SUNRISE BREAKFAST \$54 PER PERSON

- Fresh squeezed orange and grapefruit juice
- Chilled bottled juices to include tomato, cranberry, apple
- Breakfast breads, bagels with regular and flavored cream cheeses
- Granola and cold cereals with milk and bananas
- French toast, Maple Syrup
- Sliced seasonal fruit and berries
- Assorted individual yogurts
- Omelet station*: scrambled, fried or omelet; bacon, ham, turkey, diced tomatoes, onions, mushrooms, bell peppers, jalapeños, spinach, salsa, cheddar and jack cheeses
- Peppered bacon
- Chicken apple sausage
- Breakfast potatoes
- Coffee, decaffeinated coffee and assorted hot teas

BREAKFAST ENHANCEMENTS

Lox Station, Onions, Cucumbers, Tomatoes, Capers \$15/p

Pancake Station*, Whipped Cream, Blueberry Compote, Toasted Pecans, Chocolate Chips, Bourbon Maple Syrup \$15/p

Tito's Bloody Mary Bar: Tomato juice, Clamato juice, Bacon strips, Blue cheese olives, Gherkin pickles, Fresh jalapeno, Celery sticks, Horseradish, Tabasco, Worcestershire, Sea salt, Black pepper, Old bay seasoning, Celery salt \$14 each

Bubbles Bar: Prosecco, Orange Juice, Pineapple Juice, Guava Juice, Strawberries, Blackberries, Blueberries \$14 each

*Attendant required for each station; \$200/attendant

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THE REHEARSAL DINNER

REHEARSAL DINNER

FLORIBBEAN NIGHTS | \$88/p

Hammock Greens Farm Baby Greens
Citrus Segments, Roasted Fennel, Grape
Tomatoes, Shaved Radish, Candied Pecans,
Peppercorn Ranch and Pomelo Vinaigrette
Black Eye Pea Salad
Country Ham, Peppers, Curley Parsley, Cider
Vinaigrette
Watermelon, Mango, Papaya and Honeydew
Salad
with Toasted Coconut

Three Citrus Glazed Mahi

Blackened Chicken Thighs
with Charred Tomatillos, Cilantro

Churrasco Skirt Steak, Chimichurri Sauce

Sweet Potato and Plantain Hash
Roasted Zucchini, Squash, Red Peppers

Chocolate Mole Tarts,
Cream Cheese Flan, Mini Tres Leches Cake

Coffee, Tea, Decaffeinated Coffee

BBQ NIGHTS | \$85/p

Mixed Greens with Tomatoes, Radish,
Shaved Carrots, Herb Ranch and Sun Dried
Tomato Vinaigrette
Loaded Fingerling Potato Salad
Bacon, Green Onions, Cheddar Cheese,
Sour Cream Dressing
Southern Cole Slaw
Napa Cabbage, Carrots, Creamy Cider
Dressing

Grilled All Beef Burgers and Hot Dogs
Chipotle Black Bean Burgers
Grilled BBQ Chicken

Roasted Zucchini, Carrots, Squash,
Portobello Mushrooms, Peppers
Baked Mac & Cheese
Campanelle Pasta, Herb Bread Crumbs

Accompaniments
Provolone, Cheddar, Swiss Cheese
Bibb Lettuce, Sliced Tomatoes, Shaved Red
Onion Sweet and Spicy Pickle Chips
Ketchup, Mustard, Mayonnaise
Brioche and Sesame Seed Buns

Tropical Fruit Shooter, M&M Blondies,
S'mores Tarts

Coffee, Tea, Decaffeinated Coffee

TOP SHELF BAR OPTIONS:

2 Hour Package \$49/p

3 Hour Package \$58/p

\$200 per bartender / one bartender required per every 75 guests

*Wedding event is required to receive these rehearsal packages

*Attendant required for each station; \$200/attendant

All Charges are subject to taxable 25% Service Charge and 7% Sales Tax.

REHEARSAL DINNER

AMALFI COAST | \$85/p

Local Leafy Greens

Pears, Prosciutto, Shaved Parmesan, Roasted Shallot Balsamic

Vinaigrette

Pearl Pasta Salad

Cucumbers, Kalamata Olives, Red Onions, Red Wine Dressing

Panzanella Salad

Heirloom Tomatoes, Mozzarella, Arugula, Balsamic

Chicken Cacciatore

Wild Mushrooms, Grilled Artichokes, Red Wine Sauce

Braised Tuscan Short Ribs

Garlic Mashed Potatoes, Braising Jus

Roasted Florida Cobia

Tomato Butter Sauce, Fine Herbs

Rosemary Parmesan Polenta

Farm Vegetable Ratatouille

Vanilla Panna Cotta with Pear Jam, Tiramisu

Shooter,

Wild Berry Zabaglione, Italian Creme Puffs with Ricotta Filling

Coffee, Tea, Decaffeinated Coffee, Iced Tea

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2 Hour Package \$49/p

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\$200 per bartender / one bartender required per every 75 guests

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REHEARSAL DINNER STATIONS

THE NIGHT BEFORE | \$100/P

Three Stations from the below selections and Dessert are included

Salad Station

Superfood Chopped Salad, Kale, Toasted Walnuts, Orange Segments, Beans, Lemon Vinaigrette
Yellow Beet Salad, Arugula, Goat Cheese
Baby Wedge Salad, Benton's Bacon, Gorgonzola, Heirloom Tomatoes, Ranch Dressing

Blackened Taco Station

Blackened Fish, Blackened Chicken, Smashed Avocado, Shaved Cabbage, Cilantro Slaw,
Escabeche Vegetables, Charred Pineapple, Mango Papaya Slaw, Chipotle Cream, Warm Tortillas

Pasta Station

Anelloni Pasta, Rock Shrimp, Bay Scallops, Baby Clams, Smoked Tomato Sauce
Campanella Pasta, Benton Bacon, Poblano Peppers, Smoked Garlic, Cheddar Cheese Sauce
Sesame Chicken Stir Fry, Udon Noodles, Fire Roasted Red Bell Peppers, Broccoli, Cultivated
Mushrooms, Edamame, Ginger Garlic Hoisin Sauce

Flatbread Station

White: Spinach, Grilled Artichokes, Cultivated Mushrooms, Four Cheese Blend
Red: Chorizo Sausage, Caramelized Onions, Goat Cheese, Baby Arugula
Margherita: Sliced Mozzarella, Roma Tomatoes, Basil Pesto

Slider Station

Lobster Rolls, Leaf Lettuce, Tarragon Aioli
Buffalo Chicken, Sweet and Spicy Pickle Chips, Blue Cheese Spread, Petite Buns
Beef Bacon & Cheese, Roma Tomatoes, Mighty Mo's Sauce, Brioche Bun

Florida Fresh Desserts

Mini Key Lime Pie
Tres Leches Cake with Meyer's Rum,
Chocolate Cake with Caramelized Bananas

Coffee, Tea, Decaffeinated Coffee

TOP SHELF BAR OPTIONS:

2 Hour Package \$49/p

3 Hour Package \$58/p

\$200 per bartender / one bartender required per every 75 guests

***Wedding event is required to receive these rehearsal packages**

*Attendant required for each station; \$200/attendant

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FORT LAUDERDALE MARRIOTT HARBOR BEACH RESORT AND SPA

WEDDING COORDINATION

The Marriott Harbor Beach Resort & Spa requires all weddings to have a certified wedding coordinator to assist in all month, week and day of details. Client can choose from the Hotel's approved list of trusted wedding coordinators or may select a certified wedding coordinator outside of the list. In the event that the client has not hired a Day of Wedding coordinator to assist within 30 days prior to the event date, a minimum of \$3,500.00 will be placed on the master account for the resort to coordinate this service on your behalf. Fee charged will be based on available coordinator's pricing.

VENDORS

The hotel has an extensive list of recommended vendors to assist you with Planning, Entertainment, Photographers, Florists, Decorators, and more. The hotel requires a certificate of Liability Insurance for any vendor you hire. Vendor meals are available upon request at \$45/p.

MENU TASTINGS

The tasting schedule will be coordinated with your Event Manager and should be scheduled no more than 90 days prior to your event date. Tastings are held on Tuesdays through Fridays based on availability. The Hotel hosts only one tasting per day. Menu tasting selections should be submitted to the Event Manager no later than two weeks prior to the date of the tasting. Tastings are not offered for buffet menus. Stations package will include up to (2) salads and (3) items from the small plate selections. Included tastings are limited to maximum of 4 guests. Additional fees may apply should tasting requests deviate from the contract.

ENCORE

The hotel partners with Encore for all audio visual, lighting, rigging, and power needs. A power drop may be necessary for some entertainment and decor. Pricing will be determined based on the power requirements needed.

OUTDOOR EVENTS

A weather call will be made 4 hours prior to event start time. If the wind speed exceeds 20 mph, or the precipitation exceeds a 30% chance, or the heat index feels like 95 degrees, the hotel will require the function to be moved inside to the back-up location.

TURTLE SEASON

March 1 to October 31 is known as Turtle Season. There are six species of sea turtle that nest on our beach that are protected by Florida laws and Harbor Beach Marriott Resort is committed to follow them. Excessive lighting is believed to contribute to the disturbance of nesting female turtles and disorientation of hatchlings. To comply with state ordinances, window shades for the Ocean Ballroom will be closed by 9pm each evening.

BEACH EVENTS

LIGHTING: Evening events taking place after dark will require lighting which can be purchased and ordered through Encore or a DMC.

POWER: Power will be required for events on the beach (including lighting) and can be purchased and ordered through Encore.

SERVICE CHARGE: All events on the beach are subject to a 30% service charge on all food and beverage items.

WEATHER CALLS: Weather calls for beach events must be made no later than 8 hours prior to the start of the event. If rain is forecasted at any point in time on the day of the event, there will most likely be an impossibility to operate vehicles on the beach due to the soft wet sand and the inability to drive vehicles through it. Under these circumstances, the resort reserves the right to move the event to a non-beach location that would not pose event set up challenges.

RESORT GALLERY





YOUR FORT LAUDERDALE

BASK IN THE SUN ON OUR BEAUTIFUL BEACHES. PLAN A GOLF OUTING FOR YOUR NEWLY MERGED FAMILIES. CATCH A SHOW AT THE BROWARD CENTER FOR THE PERFORMING ARTS. ENJOY AN EXCITING NIGHT ON THE TOWN ON LAS OLAS BOULEVARD. WHATEVER YOUR DESIRE, YOU'RE SURE TO FIND IT IN FORT LAUDERDALE.



YOUR MEMORIES

THE CEREMONY AND RECEPTION ARE JUST THE BEGINNING. LET THE ROMANCE CONTINUE. IMAGINE A GORGEOUS HONEYMOON SUITE WITH CHAMPAGNE, CHOCOLATE-COVERED STRAWBERRIES AND BREAKFAST IN BED. CHOOSE FROM OUR ROMANTIC HONEYMOON PACKAGES, AVAILABLE AT MORE THAN 2,500 RESORTS WORLDWIDE FOR A UNIQUE DESTINATION WEDDING.