

MARGARITAVILLE®

Beach Resort

HOLLYWOOD BEACH, FL

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 of 75 guests required

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 **

Lighthouse: An Intimate space at the bottom of our Iconic Lighthouse for up to 50 guests, this outdoor venue located on the second floor, allows both pool and ocean views.

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, framed table numbers & upgraded 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 Guestroom for the Couple

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 \$8 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 \$3 per guest

Petite Beef Wellingtons with Merlot Demi
Reduction

Grilled Lamb Chops with Cilantro
Chutney – Add \$3 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

Plated Wedding Dinner - \$160++ Per Guest

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

Salad Selections

Choose One

Burrata Salad

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

Margaritaville Caesar Salad

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

Little Gem Salad

Little Gem Lettuce, Danish 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, Frisse, 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

Teriyaki Glazed Chicken Breast

Pineapple Mango Salsa

Herb Crusted Atlantic Salmon

Saffron Reduction

Citrus Glazed Local Fish

Key Lime Mustard Nage - add \$17 per guest

Teriyaki Marinated Chicken & Grilled Mahi

Mahi Pineapple Mango Salsa
add \$20 per guest

Braised Short Ribs & Seared Sea Scallop

Carrot Ginger Beurre Blanc - add \$22 per guest

Long Island Strip Sirloin Steak

Merlot Demi - add \$25 per guest

Petit Filet Mignon & Shrimp Scampi

Cabernet Demi - add \$27 per guest

Grilled Filet Mignon

Red Wine Demi - add \$28 per guest

Herb Crusted Filet Mignon & Lobster Tail

Beurre Meunière, Classic Béarnaise
Add \$45 per guest

Pan Seared Chilean Sea Bass

Market Price

Pan Seared Sea Bass & Petit Filet Mignon

Key Lime Beurre Blanc, Red Wine Demi
Market Price

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

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

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 - \$12 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 - \$12 surcharge

Paradise Ceviche Peruana
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 - \$184 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 25 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 \$15 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 \$5
New Zealand Lamb Chops, Wild Thyme Jus – Add \$5
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

*All Items are per person and subject to a 24% Taxable Service Charge, 9% Florida State Sales Tax & Fees, unless otherwise noted.
Food & Beverage Items and Pricing are Subject to Change. 6/26/2021*

Wedding Cake & Desserts

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

Wedding Cake Flavors

Chocolate Buttermilk
Golden Butter Vanilla
Strawberry
Coconut
Carrot
Lemon
Banana Chocolate Chip
Tropical Pineapple (Pineapple, Macadamia Nut & Coconut)

Frosting

Cream Cheese
Buttercream

Fillings

Cream Cheese
Fresh Strawberries
Fresh Raspberries
Raspberry Jam
Lemon Marmalade
Coconut Cream
Pineapple Cream
Banana Cream
Vanilla Cream
White Chocolate Mousse
Dark Chocolate Mousse
German Chocolate
Coffee Mousse
Baileys Coffee Mousse

Suggested Combinations

Coconut Cake With Coconut Cream Filling
Lemon Cake Filled With Lemon Marmalade & Cream Cheese Filling
Strawberry Cake Filled With Fresh Strawberries & Vanilla Cream
Combination Of Golden Butter Cake Layers & Chocolate Cake
Classic Chocolate Cake Filled With Chocolate
Classic Vanilla Cake – Their Golden Butter Yellow Vanilla Cake
Chocolate Cake Filled With Coffee Mousse

Plated Dessert Enhancements – add \$15 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

S'mores Chocolate Bar
Chocolate Bar Topped with Chocolate Ganache, Marshmallows topped with Graham Cracker Crumbs

Beverage Package

A bartender fee of \$150.00 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

Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Margaritaville Dark Rum
1800 Silver Tequila
Margaritaville Gold Tequila
Jack Daniels Whiskey
Chivas Regal Scotch Whiskey
Johnnie Walker Black

Sparkling Wine Toast

Extend Your Bar - \$15 per hour per guest

Luxury Brand Upgrade

Add \$15 per guest

Grey Goose Vodka
Hendrick's Gin
Ron Zacapa 23 Year Rum
Margaritaville Spiced Rum
Herradura Reposado Tequila
Margaritaville Gold Tequila
Makers Mark Bourbon
Crown Royal Blended Whiskey
Hennessy VSOP

Extend Your Bar - \$20 per hour per guest

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

Mojito or Caipirinha
Select - \$150 | Premium - \$190 | Luxury - \$240

Frozen Margarita Bar
(Charged on Consumption per Drink)
Variety of Frozen Margaritas, Plain & Flavored
Select - \$11 | Premium - \$14 | Luxury - \$16

Ice Luge
Price based on design; bottles charged on consumption

Wine Service
Charged on consumption per bottle - wine list available

Reception Display Enhancements

Reception Stations are displayed for a maximum of two hours to ensure health & safety standards
Each Station Requires Chef Attendant at \$150, One per 75 guests
Minimum of 20 guests

Deluxe Fresh Vegetable Crudité – \$13

Red Pepper Aioli, Herbed Ranch,
Presented Individually

Chef's Choice Artisanal Cheese & Fruit Display – \$21

Bijou Du Ver, Manchego, Smokey Blue Cheese,
Grafton Aged White Cheddar, Bell Paese, Sliced
Breads, Crackers, Berries, Honeycomb, Seedless
Grapes, Fig Marmalade

Asiago Crab Dip – \$18

Jumbo Lump Blue Crab Meat in a Sharp Asiago
Cheese & Artichoke Cream, Carrot & Celery Sticks,
Grilled Crostini Bread

Domestic Cheese Display – \$12

Cheddar, Swiss, & Smoked Gouda, Fresh Berries,
Crackers, & Crostini

Antipasti Display – \$22

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

Volcano Nachos Display – \$15

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

Sushi Chef Attendant Optional at \$150, 1/ 75 guests

Assorted Sushi Rolls of California, Spicy Tuna,
Shrimp Tempura, Hamachi Scallion, Vegetable, &
Smoked Salmon Cream Cheese Rolls.

Faroe Island Salmon Sashimi, Yellowfin Tuna
Sashimi, Hamachi Yellowtail Sashimi Served with
Wasabi, Pickled Ginger & Soy Sauce

Great Heart Pulled Mozzarella – \$25

Pulled Mozzarella Station with Fresh Mozzarella,
made to order, with Olive Tapenade, Artichokes,
Sundried Tomato, Basil Pesto, Flatbreads, Extra
Virgin Olive Oil & Cured Meats

Gourmet Salad Display – \$17

Chef Attendant Optional at \$150 each, 2 per 75 guests

Organic Mixed Baby Greens, Hearts of Romaine, &
Baby Arugula, Grape Tomatoes, Cucumbers,
Beets, French Beans, Watermelon Radishes,
Shredded Carrots, Toasted Pumpkin Seeds,
Candied Walnuts, Marinated Olives, Sliced Plant
City Strawberries, Pickled Red Onions, Focaccia
Croutons, Chickpeas, Hard Boiled Chopped Egg,
Crispy Smoked Bacon Bits, Feta Cheese, Parmesan
Cheese, Bleu Cheese Crumbles, Balsamic
Vinaigrette, Caesar & Ranch Dressings, Oil &
Vinegar

Fresh Chilled Seafood - \$9 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
King Crab Legs (cracked & sliced) - Drawn Butter

Florida Stone Crab Claws (Oct 15 to May 15)
Spicy Mustard Sauce – Market Price Surcharge

Ice Sculpture Recommended

Mini Cheeseburgers in Paradise Station - \$19

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 – \$24

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

Shrimp- \$4

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Reception Display Enhancements

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Each Station Requires Chef Attendant at \$150, One per 75 guests
Minimum of 20 guests

Let's Wok & Roll – \$27

Sweet & Sour Chicken with Roasted Onions & Peppers, Sesame Beef with Teriyaki Glaze
Vegetable Pad Thai served in Chinese Boxes & Chopsticks
To Include: Julianne Peppers, Scallions, Carrots, Zucchini Noodles, Cilantro, Beans Sprouts & Peanuts

Mahalo! – \$27

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 – \$24

Chef Attendant Optional at \$150, Served in Martini Glasses

Garlic Whipped Yukon Potatoes & Vanilla Rum Sweet Potato Mash
Individual Servings with Topping Choices of Popcorn Chicken, Sautéed Baby Shrimp, Beef Stroganoff, Sautéed Mushrooms, Shredded Asiago Cheese, Sour Cream, Fried Onion, Tomato Provençale, Sautéed Leeks, Baby Marshmallows, Crumbled Maple Bacon, Brown Sugar, Vermont Maple Syrup

Cowboy In The Jungle Pit Barrel – \$29

*For outdoor functions only - Choose Two
Choose all Three – \$39*

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

Coast of Marseilles Seafood Boil – \$33

Mussels, Clams, Shrimp, Fingerling Potatoes, Corn & Chorizo Sausage, boiled in a Citrus Beer
Garlic Pressed Hawaiian Rolls

Trip Around The Sun Paella Station – \$31

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

Jimmy's Jambalaya – \$25

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

Cheeseburger in Paradise Station – \$29

*Choose Two Burgers / Deconstructed Presentation
Grill Rental at \$525 for outdoor functions only, Served with a Relish Tray*

Signature Cheeseburger topped with American Cheese. Lettuce, Sliced Tomato, Paradise Island Sauce

Rancho Deluxe Bacon Cheeseburger topped with Monterey Jack Cheese, Applewood Smoked Bacon with Ranch Dressing

Black-n-Bleu Burger topped with Applewood Smoked Bacon, Lettuce & Tomato, Bleu Cheese Dressing

Volcano Burger topped with Signature Volcano Chili, Lava Cheese Sauce, Pickled Jalapeños & Fritos Original Chips

Cheddar BBQ Burger topped with Vermont Extra Sharp Cheese, Applewood Smoked Bacon, Pickled Red Onions & BBQ Aioli

El Diablo Burger topped with Fried Onions, Roasted Poblano Peppers, Monterey Jack Cheese, Chili Paste, Lettuce & Tomato, Chipotle Ketchup

Jolly Mon Sing Crêpes Station – \$23

Crêpes sautéed with your choice of Smoked Salmon, Baby Arugula, Smoked Ham, Swiss Cheese, Béchamel Sauce, Goat Cheese, or Sautéed Wild Mushrooms, Asparagus Tips

Come Monday Ceviche Station - \$19

Ceviche

Traditional Snapper Ceviche, Tropical Shrimp Ceviche

Beach Taco Station - \$25

Beach Taco Station with Chipotle Marinated Carne Asada, Braised Pork Carnitas, & Chicken Tinga, Pico de Gallo, Shredded Monterey Jack Cheese, Salsa Verde, Lime Sour Cream, Roasted Tomato Salsa, Queso Fresco, Peppers, Onions, Chopped Cilantro, Shredded Lettuce, Diced Tomatoes, Fresh Corn Tortillas, Taco Shells

Carnivorous Habits Enhancements

Each Station Requires One Chef Attendant per 75 Guests at \$150

Spiced Rubbed Prime Rib of Beef – \$24

Minimum of 25 guests

Natural Jus, Horseradish Cream, Brioche
Rolls

Whole Roasted Salmon En Croûte – \$22

Minimum 20 guests

Spinach, Arugula, & Caviar Cream

Grilled Espresso Rubbed Tenderloin of Beef – \$33

Minimum 20 guests

Black Truffle Foie Gras Sauce,
Baguette Rolls

Sage Rubbed Airline Turkey Breast – \$21

Minimum 20 guests

Pan Gravy, Mayo, Mustard, Pumpkin
Seed Rolls

Herb de Provence Rubbed Leg of Lamb – \$25

Minimum 40 guests

Natural Jus, Brioche Rolls

Almond Crusted Florida Grouper – \$25

Minimum 35 guests

Meyer Lemon Beurre Blanc

Mojo Marinated Pork Loin – \$22

Minimum 25 guests

Natural Jus, Sliced Cuban Bread

Jerk Marinated Florida Snapper – \$23

Minimum 35 guests

Charred Lemon, Mango Tartar Sauce

Yuzu Marinated Seared Ahi Tuna – \$30

Minimum 25 guests

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

Roasted Steamship Round – \$20

Minimum 60 guests

Natural Jus, Sourdough Rolls

Dessert Station Enhancements

Bananas For Buffett – \$20

Minimum of 20 guests, Chef Attendant at \$150

Bananas Foster Station with Sautéed Bananas, Crème De Banana, Cinnamon, Rum, Brown Sugar
Served with Tahitian Vanilla Bean Ice Cream

Fins Up Station – \$20

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, Fruit Tarts, Key Lime Pies, Triple Chocolate Cakes, Lemon Bars, Cheesecake Bites, or Raspberry Vanilla Cakes

Coffee The Day After – \$20

Minimum of 50 guests, Barista Attendant at \$150

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 – \$13

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, or Tres Leches

Adjust Your Latitude – \$24

Minimum of 60 guests, Attendant Fee at \$150

For Outdoor Events, Wind Guard \$75.00 rental fee
Choice of Dark, Milk, or White Belgian Chocolate

Dipping Items – Select Six Items

Strawberries, Bananas, Rice Krispies Treats, Cream Puffs, Pretzel Rods, Marshmallows, Pineapple, Vanilla Wafers, Pound Cake, Cookies, Biscotti, Graham Crackers, Brownies, Oreos, Dried Apricots, Lady Fingers, or Macaroons

Little Miss Magic Crêpes Station – \$22

Chef Attendant at \$150

Crêpes sautéed with your choice of Nutella, Strawberries, Whipped Cream, Berry Compote, Caramelized Bananas, Dulce de Leche, or Warm Chocolate, Lemon Curd

I Love The Now S'mores Station – \$20

Chef Attendant at \$150

S'mores Station with Graham Cracker, Hershey Chocolate, Homemade Marshmallows

Catering Information

Function Space

Function space is assigned by the hotel according to the guarantee 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.

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 \$15 per vehicle. Overnight hotel guests utilizing valet will be charged \$35 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)