

THE  
MARKER  
WATERFRONT RESORT



# WEDDING PACKAGES

## Welcome Cocktail

(select one)

Marker Margarita Classic

Beach Mojito Island

Rum Punch

## Passed Hors d'oeuvres

(select four total)

### Chilled

Compressed Watermelon Skewer | kiwi, grape, pineapple, balsamic reduction

Ahi Tuna Poke | soy, toasted coconut, sesame

Oyster Bloody Mary Shooter

Key West Pink Shrimp | sweet chili dipping sauce

Ceviche Spoon | lime, coconut, cilantro, poblano

Lobster Gazpacho Shooter

Goat Cheese & Olive Tapenade

### Hot

Coconut Shrimp | pineapple dipping sauce

Conch Fritter | key lime mustard

Crab Cake | pretzel crust, mustard aioli

Tenderloin Sugarcane Lollipop | sweet chili dipping sauce

Bourbon Maple Bacon Skewer

Coconut Curry Chicken Kabob Vegetable

Spring Roll | ponzu dipping sauce

# Plated Dinner

\$145 per person++

## Salad Course

(please select one)

Key Lime Caesar Salad | garlic croutons, shaved parmesan, key lime caesar dressing

Tropical Baby Greens Salad | fresh mango, toasted coconut, macadamia, mango vinaigrette

Caprese Salad | heirloom baby tomatoes, fresh mozzarella, arugula, balsamic vinaigrette

Roasted Beet Salad | goat cheese, pancetta, arugula, lemon vinaigrette

## Entrée Course

(please select two single entrées)

served with Chef's selection of complimenting vegetable and starch

Stuffed Chicken | prosciutto, goat cheese, spinach, roasted red pepper

Coconut Curry Snapper | roasted pineapple

Grilled Rib Eye | mango bordelaise

Seared Scallops | key lime beurre blanc

Filet Mignon | gorgonzola, tomato chutney

Florida Spiny Lobster | citrus butter

# **Stations Dinner**

**\$150 per person++**

(requires three chef attendants per 50 people)

## **Make Your Own Salad Bar**

arugula and mixed baby greens with tomatoes, red onion, carrots, cucumber, blue cheese,  
candied pecans strawberries, mushrooms, chopped eggs, bacon, mango and balsamic vinaigrette

(Choose Three Additional Selections)

## **Pasta Station**

made to order pasta with marinara and alfredo sauces  
grilled chicken, gulf shrimp, pancetta, tomato, mushroom, red onion, basil,  
bell peppers, roasted corn, roasted garlic, shaved parmesan

## **Carving Station**

(please select one)

Roast Prime Rib of Beef

Roasted potato, grilled farmers market vegetables

Herb Crusted Beef Tenderloin

garlic mashed potatoes, grilled asparagus

## **Grouper Station**

(seasonal, fish substitutions may apply)

whole seasoned grouper display served to order

## **Seafood Paella Station**

prepared poolside with shrimp, mussels, calamari, chicken, chorizo and saffron rice

## **Mixed Grill Station**

grilled to order Caribbean jerked chicken breast and blackened shrimp skewers

# Buffet Dinner

\$130++ per person

## Salads

(please select two)

Key Lime Caesar Salad

garlic croutons, shaved parmesan, key lime caesar dressing

Tropical Baby Greens Salad

fresh mango, toasted coconut, macadamia, mango vinaigrette

Caprese Salad

heirloom baby tomatoes, fresh mozzarella, arugula, balsamic vinaigrette

Roasted Beet Salad

goat cheese, pancetta, arugula, lemon vinaigrette

## Entrées

(please select two)

Macadamia Crusted Grouper

crispy panko crust, mango salsa

Stuffed Chicken

prosciutto, smoked gouda, spinach, roasted red pepper

Blackened Mahi Mahi

key lime beurre blanc, garlic mushrooms

Shrimp Carbonara

shrimp, penne pasta, snow pea, bacon

## **Carving Station**

(please select one)

Flank Steak

Pork Tenderloin

## **Side Dishes**

(please select two)

Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Sweet Potato Mash

Roasted Baby Carrots

Grilled Asparagus

Parmesan Green Beans

Grilled Farmers Market Vegetables

## **Accompaniments**

fresh baked rolls and whipped butter

fresh brewed coffee and hot tea

assorted soft drinks

## **Dessert**

your wedding cake provided by vendor of choice

complimentary cake cutting with all wedding package selections

# Bar Package Selections

(4 hour open bar)

## Premium Liquor Bar

|                         |                      |
|-------------------------|----------------------|
| Stolichnaya Vodka       | Bacardi Superior Rum |
| Sailor Jerry Spiced Rum | Sauza Blue Tequila   |
| Canadian Club Whiskey   | Jim Beam Bourbon     |
| Bombay Gin              | Dewar's Scotch       |

## Super Premium Liquor Bar

\$8++ additional per person

|                         |                            |
|-------------------------|----------------------------|
| Grey Goose Vodka        | Bacardi 8 year old Rum     |
| Sailor Jerry Spiced Rum | Herradura Silver Tequila   |
| Jack Daniel's Whiskey   | Maker's Mark Bourbon       |
| Bombay Sapphire Gin     | Johnny Walker Black Scotch |

## Domestic & Imported Beer

|             |                      |
|-------------|----------------------|
| Budweiser   | Corona               |
| Bud Light   | Heineken             |
| Miller Lite | Amstel Light         |
| Sam Adams   | Guinness Extra Stout |

## Premium House Wine

Champagne Toast

Chardonnay, Pinot Grigio, Sauvignon Blanc

Cabernet Sauvignon, Merlot

# Cocktail Hour Enhancements

(based on one hour service time)

## Ceviche Station

(chef attendant required)

shrimp, snapper, ahi tuna

\$12++ per person

## Fruit & Cheese

seasonal sliced fruit & cubed cheeses

\$10++ per person

## Slider Station

kobe beef, bbq pork, ahi tuna

\$10++ per person

## Chilled Soup Shooters

watermelon gazpacho, cucumber basil, coconut lime

\$12++ per person

## Raw Bar

(chef attendant required)

oysters, clams, mussels, key west pink shrimp

\$24++ per person

## Guacamole station

(chef attendant required)

fresh avocado with house tortilla and plantain chips

\$10++ per person

## Crudite

farmers market vegetables and house vinaigrettes

\$8++ per person

## Charcuterie

cured meats, artisanal cheeses and breads

\$12++ per person

## Tacos

grouper & shrimp, flour tortillas

\$12++ per person



## **Beverage Enhancements**

(additional bartender may be required / based on 4 hour open bar)

### **Muddled**

mojitos, lemonades, house sangria

\$10++ per person

### **Frozen**

rum runners, pina coladas, strawberry daiquiris

\$12++ per person

### **Vino**

four wine selections from wine by the glass list, served tableside

\$12++ per person

## **Dessert Enhancements**

(chef attendant required / based on one hour service)

### **Bananas Foster**

banana, caramel, ice cream

\$13++ per person

### **Ice Cream Social**

chocolate brownies, topping assortment

\$12++ per person

### **S'mores**

marshmallow, graham crackers, chocolate

\$13++ per person

## **The Marker Resort Wedding Cake**

choose your own design, filling, icing and flavor

\$12++ per person