
your memorable moment
JW MARRIOTT
CLEARWATER BEACH
RESORT & SPA



THE PERFECT BACKDROP

Ceremonies

Close your eyes, take a deep breath and imagine being surrounded by your closest friends and family.....now picture them witnessing your wedding day on the gorgeous beach and beach lawn while enjoying the sunkissed waves of the Gulf of Mexico. JW Marriott Clearwater Beach Resort & Spa is the picture perfect setting for any size wedding and any day of the week is a great day to start your new life together as a married couple. Our wedding ceremony fee includes white garden chairs, a fruit infused water station, bridal ready room and a backup plan in case of inclement weather.

Receptions

JW Marriott Clearwater Beach Resort & Spa features many spectacular settings to match your vision and to celebrate your first remarkable moments together. From an all outdoor beach reception to an elegant ballroom dinner fit for royalty, our luxury resort is sure to impress all of your guests.

The Pallavi Ballroom is the perfect setting for weddings expecting 100-150 guests with soft lighting, windows and tall ceilings where you can dance the night away. Our Grand Ballroom is our largest venue with quartz style wall sconces, distinctive curvatures in the walls, modern ceiling features and lighting for receptions up to 325 guests.









nourish

YOUR SOUL

SAVOR EVERY MOMENT

Bespoke Menus

The culinary team is excited to offer the freshest local flavors that are presented in unique and exciting ways to show off our talented team of award winning chefs. Our menus are designed to tell a story of the locale and leave your guests yearning for more in each course that has been carefully curated for the perfect culinary tale.

WEDDINGS



PACKAGES

PRICING

Wedding Site Fee | 3,500

CEREMONY INCLUSIONS

Ceremony Location | Beach or Ballroom

Clearwater Beach Permit For Beach Ceremony

Infused Ice Water Station

Backup Space Within The Resort In Case Of Inclement Weather

Personalized Layout For All Wedding-Related Events

White Outdoor Garden Folding Chairs or Indoor Banquet Chairs

One 20-Amp Circuit For Electrical Power At Ceremony

RESORT EVENT SET-UP INCLUSIONS

Gift Table & Unity Table

Seated & Standing Cocktail Tables

Tables With Chairs

Resort Linen & Napkins

Maplewood-Finished Dance Floor (Indoor Only)

Four Candles Per Table

(Additional Power Available For A Fee)

Event Directional Signage

WEDDINGS



PACKAGES

PLATED

All plated packages include premium or luxury bar service, passed hors d'oeuvres and seated multi-course dinner.

Silver Package | 189 per guest
Four Hour Premium Bar
One Signature Cocktail
Three Passed Hors d'Oeuvres
Choice of Soup or Salad
Choice of One Entrée plus Vegetarian Option
Choice of One Plated Dessert

Gold Package | 230 per guest
Four Hour Premium Bar
One Signature Cocktail
Four Passed Hors d'Oeuvres
Choice of Soup or Salad
Intermezzo
Choice of Two Entrées plus Vegetarian Option
Choice of One Plated Dessert

Platinum Package | 250 per guest
Four Hour Luxury Bar
Two Signature Cocktails
Five Passed Hors d'Oeuvres
Choice of Soup or Salad
Appetizer
Intermezzo
Choice of Three Entrées plus Vegetarian Option
Choice of One Plated Dessert

BUFFET

All buffet packages include premium or luxury bar service, passed hors d'oeuvres, and buffet-style dinner with optional action station.

Silver Package | 199 per guest
Four Hour Premium Bar
One Signature Cocktail
Three Passed Hors d'Oeuvres
Dinner Buffet

Gold Package | 240 per guest
Four Hour Premium Bar
One Signature Cocktail
Four Passed Hors d'Oeuvres
One Reception Station
Dinner Buffet

Platinum Package | 260 per guest
Four Hour Luxury Bar
Two Signature Cocktails
Five Passed Hors d'Oeuvres
One Reception Station
Dinner Buffet

WEDDINGS

PREMIUM BAR INCLUSIONS

SPIRITS

Vodka | Tito's Handmade

Rum | Bacardi Superior, Captain Morgan Original Spiced

Gin | Tanqueray

Scotch | Dewar's White Label

Bourbon | Maker's Mark

Whiskey | Jack Daniel's

Tequila | LALO Blanco, Patron Reposado

Cognac | Hennessy VS

Vermouth | Carpano Classic Dry & Classic Rosso

Liqueur | Combier Original Triple Sec, Kahlua Coffee Liqueur

WINE

Mumm Napa, Brut, Napa Valley

Chandon Garden Spritz

Ferrari Curano, Pinot Grigio, Friuli

Chateau Ste. Michelle "Indian Wells", Chardonnay, Columbia Valley, WA

Sonoma-Cutrer, Sauvignon Blanc, Sonoma County

Cine Cashmere, Red Blend, Contra Costa County

La Crema, Pinot Noir, Monterey

J. Lohr Seven Oaks, Cabernet Sauvignon, Paso Robles

BEER

Domestic | Bud Light, Miller Lite, Michelob Ultra, Coors Lite

Imported | Corona Extra, Stella Artois, Blue Moon Belgium White

Craft | Three Daughters Beach Blonde Ale (St. Petersburg, FL), Cigar City, Jai Alai (Tampa, FL)

Hard Seltzer | High Noon

Low Abv | Heineken 0.0

NON ALCOHOLIC & MIXERS

Proud Source Still & Sparkling Water, Perrier, Pepsi, Diet Pepsi, Mt. Dew, Diet Mt. Dew, Starry, Dole Pineapple Juice, Ocean Spray Cranberry Juice, Club & Tonic Water, Fever-Tree Tonic & Ginger Beer, Filthy Brands Bloody Mary Mix, Black Cherries, Pitted Olives, Blue Cheese Olives

LUXURY BAR INCLUSIONS

SPIRITS

Vodka | Grey Goose

Rum | Bacardi Superior, Reserva Ocho Rum, Ten to One Caribbean Dark

Gin | Bombay Sapphire

Scotch | Johnnie Walker Black Label

Bourbon | Knob Creek, Woodford Reserve

Whiskey | Jack Daniel's, Crown Royal

Tequila | Casamigos Reposado, Patron Silver

Cognac | Hennessey Privilege VSOP

Vermouth | Carpano Classic Dry & Classic Rosso

Liqueur | Cointreau, Kahlua Coffee Liqueur

WINE

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Chandon Garden Spritz

Ferrari Curano, Pinot Grigio, Friuli

Chateau Ste. Michelle "Indian Wells", Chardonnay, Columbia Valley, WA

Sonoma-Cutrer, Sauvignon Blanc, Sonoma County

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reception

RECEPTION

HORS D' OEUVRES

Select Chilled, Hot or Combination Hors d'Oeuvres

CHILLED

Meat & Poultry

Smoked Chicken Salad | Apples, Celery, Candied Walnut, Truffle Aioli [NT]

Deviled Egg | Wasabi Tobiko & Smoked Paprika

Macaron | Foie Gras Mousse & Raspberry Gastrique [NT]

Roasted Beef Skewer | Gorgonzola Cheese & Cotton Candy Grapes

Fish & Seafood

Poached Shrimp | Cocktail Sauce, Finger Lime, Lemon [SF]

Salmon | Toasted Brioche, Ikura, Preserved Lemon

Ahi Tuna | Carrot & Sesame Slaw, Wasabi Foam, Squid Ink Cone, Crushed Nuts [NT]

Vegetarian

Spiced Watermelon | Manouri Cheese, Balsamic Pearls, Micro Watercress [V]

Brie Cheese | Raisin Cranberry Crostini & Apricot Rosemary Gel [V]

Roasted Tomato Bruschetta | Aged Parmesan & Garlic Toast [V]

HOT

Meat & Poultry

Pork Belly | Bourbon Glazed, Whipped Sweet Potato, Pickled Apple Relish [GF]

Katsu Chicken Skewer | Sesame & Sweet Soy

Fish & Seafood

Shrimp Dumpling | Ponzu [SF]

Maryland Crab Cake | Old Bay Remoulade [SF]

Coconut Shrimp | Orange Chili Sauce [SF]

Scallop | Bacon & Citrus Maple Glaze [SF]

Vegetarian

Vegetable Spring Roll | Sweet Chili [V]

Breaded Artichoke | Roasted Tomato & Goat Cheese [V]

Wild Mushroom Arancini | Truffle Essence, Parmesan, Lemon Aioli [V]

Vegetable Samosa | Tamarind Chutney [V]

Cauliflower Manchurian | Orange Chili [V]

DF I DAIRY FREE **GF** I GLUTEN FREE **V** I VEGETARIAN **VG** I VEGAN **NT** I CONTAINS NUTS **SY** I CONTAINS SOY **SF** I CONTAINS SHELLFISH * I REQUIRES CHEF ATTENDANT


dinner

DINNER

ENHANCEMENTS

Add to Plated Dinner or Buffet

CHILLED DISPLAYS & STATIONS

Aged Cheese Display [NT] | 38 per guest

Four Types of Cheese, Grapes, Fig Jam,
Local Honey, Marcona Almonds, Sliced Baguette,
Walnut Raisin Rolls, Sardinian Crackers

Antipasti | 30 per guest

Italian Cheeses, Marinated Olives, Salami, Cured Ham,
Grilled Artichokes, Mushrooms, Sun-Dried Tomatoes,
Pesto Zucchini, Roasted Peppers

Poke Station - Ahi Tuna [NT SY] | 34 per guest

Romaine, Avocado, Wakame Salad, Red Onion,
Mango, Macadamia Nuts, Sweet Soy

Hand Crafted Sushi [SF SY] | 42 per guest

Nigiri, Sashimi & Maki Rolls with Condiments

Shrimp Cocktail Display [SF] | 36 per guest

Cocktail Sauce, Marie Rose Sauce, Wasabi Mayo, Lemons

Iced Seafood Display Market [SF] | 68 per guest

Shrimp, Snow Crab Legs, Oysters, Clams, Condiments

King Crab Legs [SF] | +Market Price

Poached Lobster Medallion [SF] | +Market Price

HOT DISPLAYS & STATIONS

Baja Coastal Tacos | 30 per guest

Mahi, Pulled Pork, Hanger Steak, Cabbage,
Hot Sauce Bar, Pickled Fresno, Chipotle Aioli,
Guacamole, Cotija Cheese, Tortillas

Valencia Style Paella [SF] | 28 per guest

Shrimp, Chorizo, Chicken, Calamari, Clams,
Mussels, Scallops, Saffron Rice

Brazilian BBQ | 38 per guest

Picanha, Chicken Thighs, Sausage, Feijoada Beans,
Rice, Peppers, Cheesy Bread

Crispy Peking Duck [SY] | 32 per guest

Bao Bun, Cucumber, Spring Onion,
Hoisin Sauce, Sambal, Pickled Fruit

AFTER-HOUR SNACKS & STATIONS

Dim Sum & Dumplings [SF] | 28 per guest

Gyoza | Pork, Vegetarian, Beef, Shrimp
Shumai | Shrimp & Pork
Sauces | Soy Sauce, Sriracha Aioli, Sweet Soy Sauce

Artisan Grilled Cheese | 24 per guest

Ham & Cheese, Cheesy Madness [V],
Turkey & Bacon on Sourdough

Slider Station | 32 per guest

Beef , Pulled Pork, Portobello [V]

Assorted Cheesecake Bites [NT] | 28 per guest

Lollipops, Chocolate Coconut Verrine, Mini Cookies & Milk

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DINNER



BUFFETS

Gold & Platinum Package Includes Choice of One Starter Station, Choice of One Buffet, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

STARTER RECEPTION STATIONS

Aged Cheese Display

Four Types of Cheese, Grapes, Fig Jam, Local Honey, Marcona Almonds, Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers NT

Antipasti

Italian Cheeses, Marinated Olives, Salami, Cured Ham, Grilled Artichokes, Mushrooms, Sun-Dried Tomatoes, Pesto Zucchini, Roasted Peppers

Poke Station - Ahi Tuna

Romaine, Avocado, Wakame Salad, Red Onion, Mango, Macadamia Nuts, Sweet Soy NT SY

Crispy Peking Duck

Bao Bun, Cucumber, Spring Onion, Hoisin Sauce, Sambal, Pickled Fruit SY

Dim Sum & Dumplings

Gyoza | Pork, Vegetarian, Beef, Shrimp SF
Shumai | Shrimp & Pork SF
Sauces | Soy Sauce, Sriracha Aioli, Sweet Soy

DF I DAIRY FREE GF I GLUTEN FREE V I VEGETARIAN VG I VEGAN NT I CONTAINS NUTS SY I CONTAINS SOY SF I CONTAINS SHELLFISH * I REQUIRES CHEF ATTENDANT

DINNER

BUFFET RECEPTION STATIONS

Includes Choice of One Starter Station, Choice of One Buffet, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

SOUTHERN COMFORT

Breads

Assorted Hearth Baked Dinner Rolls

Salads

Spinach | Baby Spinach Leaves, Frisée, Pine Nuts, Crimini Mushrooms, Roasted Peppers, Champagne Dressing NT V

Caesar | Romaine Lettuce, Herbed Garlic Croutons, Shaved Parmesan, Caesar Dressing V

Citrus | Quinoa, Beetroot, Oranges, Arugula, Feta Cheese, Candied Walnuts NT V

Mains

Grilled Shrimp & Grits | Local Grits & White Cheddar Cheese SF

Fried Chicken | Country Gravy & Hot Honey

Braised Short Rib | Creamy White Polenta, Mushroom Ragu, Sangiovese Reduction

Sides

Mashed Potatoes | Farm Butter & Chives V

Green Bean Casserole | Wild Mushrooms, Creamy Fondue, Crispy Onions V

Grilled Asparagus | Charred Lemons V

Desserts

Amalfi Coast Lemon Mousse | Almond Sable NT

Tropical Fresh Cut Fruits

WHITE SANDS

Breads

Assorted Hearth Baked Dinner Rolls

Salads

JW BLTA | Romaine, Bacon, Semi Dried Tomatoes, Haas Avocado, Ranch Dressing

Ancient Grains | Charred Vegetables, Fresh Herbs, Raspberry Champagne Vinaigrette V

Caprese | Tomatoes, Mozzarella, Aged Balsamic, Torn Basil V

Mains

Prime Rib Carving Station* | Pan Au Jus & Horseradish Cream

Roasted Chicken Thighs | Garlic & Lemon Butter

Seared Grouper | Jerk Honey Butter Glaze SF

Sides

Potato Gratin V

Steamed Lemongrass Rice V

Garlic Broccoli Rabe | Sautéed with Garlic & Fresh Parsley V

Desserts

Tropics Verrine | Alphonso Mango & Coconut Custard

Bread Pudding | Bourbon Anglaise Sauce & Vanilla Gelato

DF | DAIRY FREE GF | GLUTEN FREE V | VEGETARIAN VG | VEGAN NT | CONTAINS NUTS SY | CONTAINS SOY SF | CONTAINS SHELLFISH * | REQUIRES CHEF ATTENDANT

DINNER

BUFFETS

Includes Choice of One Starter Station, Choice of One Buffet, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

CLEARWATER COASTAL

Breads

Assorted Hearth Baked Dinner Rolls

Salads

Watermelon | Cucumber, Pickled Red Onions, Feta, Arugula, Balsamic Glaze V

Market Greens | Romaine, Spinach, Radicchio, Arugula, Focaccia Croutons, Capicola Dressing V

Panzanella | Croutons, Capicola, Tomatoes, Cucumber, Provolone Cheese, Aged Balsamic Vinaigrette

Mains

Grilled Delmonico Steak | Dry Rubbed, Steakhouse Sauce, Balsamic Cipollini Onions

Chicken Saltimbocca | Fresh Mozzarella, Sage, Madeira Jus

Branzino | Tomato, Olive & Caper, Olive Oil & Fresh Herbs

Sides

Red Potatoes | Smashed & Roasted With Herbs V

Seasonal Steamed Vegetables | Shallot Butter V

Buccatini Pasta | Tomato & Cream Fondue, Dried Chili V

Desserts

Amalfi Coast Lemon Mousse | Almond Sable NT

Tropical Fresh Cut Fruits

FRENCH BRASSIERE

Breads

Assorted Hearth Baked Dinner Rolls

Salads

Niçoise Salad | Haricots Verts, Fingerlings, Boiled Egg, Tuna, Dijon Vinaigrette

Frisée & Endive | Roquefort, Candied Walnuts, Pear Vinaigrette NT

Mains

Coq au Vin | Red Wine Braised Chicken, Pearl Onions, Lardons

Seared Duck Breast | Cherry-Port Reduction GF

Ratatouille | Provençal Vegetables, Tomato Confit V GF

Chef-Carved Feature*

Beef Tenderloin Au Poivre | Cognac Cream & Shallot Jus

Sides

Pommes Dauphinoise V

Roasted Asparagus with Lemon Butter V GF

Truffle Cauliflower Purée V GF

Dessert

Blood Orange Bavarian Éclair

Chocolate Hazelnut Crunch Bar

Sacher Torte & Whipped Ganache

DF | DAIRY FREE GF | GLUTEN FREE V | VEGETARIAN VG | VEGAN NT | CONTAINS NUTS SY | CONTAINS SOY SF | CONTAINS SHELLFISH * | REQUIRES CHEF ATTENDANT

DINNER

PLATED

Includes Freshly Baked Bread & Butter, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

SOUP OR SALAD | SELECT ONE

Classic Caesar
Baby Romaine Lettuce, Herbed Croutons, Aged Parmesan, Creamy Caesar Dressing V

Compressed Watermelon
Heirloom Baby Tomato, Goat Cheese Sphere, Lime Mint Vinaigrette V

Paradise
Pink Grapefruit, Golden Beet, Frisée, Arugula, Watermelon Radish, Mustard Vinaigrette V

Burrata
Watercress & Basil Pesto, Dried Olives, Confit Tomato, Black Bread Crisp V

Bouquet of Young Field Greens
Beets, Strawberries, Mango, Crispy Leeks, Candied Pecans, Tomato-Truffle Vinaigrette NT V

Cream of Asparagus
Brioche Croutons & Truffle Oil V

Roasted Tomato Bisque
Mozzarella Croquette & Petite Basil Cress V

Lobster Bisque
Lobster, Cognac, Tarragon SF

STARTERS | +16 PER GUEST

**With Platinum Package Only*

Jumbo Lump Crab Cake
Corn Salsa, Jalapeño, Old Bay Aioli

Fried Green Tomato
Corn Salsa, Jalapeño Agave Drizzle

Gulf Shrimp Scampi
Purple Corn Grits, Garlic, Beurre Blanc, Dried Chili SF

Crispy Pork Belly
Toasted Garbanzo & Blackberry Gastrique

INTERMEZZO | SELECT ONE

Wild Strawberry Sorbet
Elderflower Consommé GF V

Lemon Sorbet
Raspberry Gelee & Coconut Foam GF V

Mango Sorbet
Passion Fruit Gel & Blackberry Foam GF V

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DINNER

PLATED

Includes Freshly Baked Bread & Butter, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

ENTRÉES

POULTRY, FISH & BEEF

Dijon & Herb Crusted Chicken

Sweet Potato, Dauphinoise, Parsnip Purée,
Asparagus, Natural Chicken Jus

Miso Glazed Sea Bass

Parsnip Purée, King Mushroom, Bok Choy,
Soy-Lime Butter SY

Lobster Crusted Grouper

Charred Corn Risotto, Chive Butter,
Heirloom Cherry Tomatoes, Lobster Reduction SF

Filet of Beef

Cauliflower Purée, Truffle Bread Pudding,
Young Vegetables, Port Wine Sauce

Braised Short Rib

Herbed Polenta, Asparagus, Pickled Cipollini,
Shimeji Mushrooms, Natural Jus

Cocoa Rubbed Duck Breast

Butternut Squash Purée, Crispy Farro,
Roasted Figs Jam, Spiced Orange Gastrique

VEGETARIAN

Butternut Squash Risotto

Wild Mushrooms, Parmesan, Walnut Pesto NT V

Grilled Sweet Potato

Ricotta, Broccoli, Pomegranate,
Young Mache, Ras Al Hanout V

Heirloom Carrot & Quinoa Falafel

Roasted Red Pepper Hummus, Pickled Cucumber,
Herb Tahini, Pita Crisps V

Cauliflower Steak

Glazed Baby Carrots, Makhani Sauce,
Pomegranate Chimichurri V

Duet | +16 per guest

Braised Short Rib & Miso Seabass

Potato Gratin, Charred Carrot, Pickled Pearl Onions,
King Mushroom, Natural Jus SF

Filet of Beef & Shrimp Scampi

Cauliflower Purée, Truffle Mash, Young Vegetables,
Port Wine Sauce SF

DESSERT* | SELECT ONE

Rocher Bar

Caramel Sauce, Candied Pistachio, Whipped White Chocolate Ganache NT

Key Lime Tart

Cardamom Meringue & Raspberry Coulis

Black Forest 2.0

Cherry Foam, Mar Chino Cherries, Chocolate Soil

Baileys Tiramisu

Chocolate Coffee Beans & Valrhona Pearls

Grand Marnier Parfait

Strawberry Gelee, Vanilla Chantilly, Mandarin Gel

Blackberry Orange Tort

Fresh Berries & Milk Chocolate Ganache

Strawberry Stone

Strawberry Coulis & Citrus Gelee

DF | DAIRY FREE GF | GLUTEN FREE V | VEGETARIAN VG | VEGAN NT | CONTAINS NUTS SY | CONTAINS SOY SF | CONTAINS SHELLFISH * | REQUIRES CHEF ATTENDANT

DINNER



BAR ENHANCEMENTS

Each Wedding Package Includes Four Hour Bar Service. Each Bar Package Requires a Bartender. One Bartender will be staffed for every 75 guests.

PRICING, INCLUSIONS & ADDITIONS

First Four Hours	300 per Bartender
Each Additional Hour	75 per Bartender
Each Additional Hour of Premium Bar Service	+20 per guest
Each Additional Hour of Luxury Bar Service	+22 per guest
Upgrade to Luxury Bar (Four Hours)	+20 per guest
Tableside Wine Service for Dinner Service *One White Wine & One Red Wine to be Selected from Existing Premium Bar Wine List*	+20 per guest
Tableside Wine Service for Dinner Service *One White Wine & One Red Wine to be Selected from Existing Luxury Bar Wine List*	+22 per guest

SIGNATURE COCKTAILS | Included in Package or +16 per guest

The Classic | Bourbon, Simple Syrup, Bitter, Orange Peel, Cherry

Florida Mule | Vodka, Lime Juice, Ginger Beer, Orange Slice

Tide Calling | Gin, Lemon Juice, Simple Syrup, Club Soda, Lemon Wedge

Sunshine | Tequila, Grapefruit Juice, Lime Juice, Salt

Bay Breeze | Vodka, Cranberry Juice, Pineapple Juice

The Clear Water | Tequila, Lime Juice, Sparkling Mineral Water, Lime Wedge

Sunset Serenade | Aperol, Prosecco, Club Soda, Orange Slice

PREMIUM COCKTAILS | +20 per guest

I Do Brew | Vodka, Coffee Liqueur, Cold Brew Concentrate, Simple Syrup

Mint To Be | White Rum, Fresh Mint, Lime Juice, Simply Syrup, Club Soda

Marry Me Margarita | Tequila, Orange Liqueur, Lime Juice, Simple Syrup, Salt Rim

Elderflower Ever After | Elderflower Liqueur, Sparkling Wine, Soda Water, Mint

For the Next 75 | Gin, Sparkling Wine, Lemon Juice, Simple Syrup, Lemon Twist

Love on the Beach | Vodka, Peach Schnapps, Cranberry Juice, Orange Juice, Orange Slice

Golden Hour Sour | Whiskey, Lemon Juice, Simple Syrup, Egg White

DINNER



CHILDREN'S MENU-DINNER

Includes One Main, Two Sides, One Dessert, Unlimited Soda, Juice & Water. For All Children 3-12 Years Old.

52 PER GUEST

Mains | Select One (All Guests Receive The Same Meal)

Crispy Chicken Tenders | Honey Mustard & BBQ Sauce

Hamburger or Cheese Burger | Ketchup & Yellow Mustard

Hot Dog | Ketchup & Yellow Mustard

Peanut Butter & Jelly Sandwich [NT]

Ham & Cheese Sandwich

Sides | Select Two

French Fries [V]

Macaroni & Cheese [V]

Steamed Broccoli [V]

Raw Carrot Sticks & Cucumbers

Desserts | Select One

Fresh Cut Fruit

Chocolate Chip Cookie

DF | DAIRY FREE GF | GLUTEN FREE V | VEGETARIAN VG | VEGAN NT | CONTAINS NUTS SY | CONTAINS SOY SF | CONTAINS SHELLFISH * | REQUIRES CHEF ATTENDANT

brunch



BRUNCH



BUFFET

Includes Fresh Orange, Cranberry & Pineapple Juices, Freshly Brewed illy® Regular & Decaffeinated Coffee & Dammann Frères Herbal Teas

70 PER GUEST

Starters

Mixed Berry Energy Shooter | Greek Style Yogurt

Assorted Housemade Breakfast Pastries, Croissants & Muffins [N]

Garde Manger

Fresh Cut Seasonal Fruit | Mixed Berries

Traditional Kiln Smoked Salmon | Sliced Tomatoes, Red Onions, Capers, Mini Bagels, Assorted Cream Cheeses

Hot Display

Cage-Free Scrambled Eggs

Applewood Smoked Bacon

Chicken Apple Sausage

Country Style Breakfast Potatoes [V]

Carving Station* | Select One

Served With Warm Milk Bread Rolls

Country Ham | Pommery Mustard Glaze

Black Pepper & Maple Glazed Pork Belly | Dijon Mustard & Giardiniera

Herb Roasted Turkey | Cranberry-Orange Compote & Pan Style Gravy

Crafted Batter* | Select One

Buttermilk, Blueberry or Chocolate Chip Pancakes | Vermont Maple Syrup, Agave, Butter

Belgian Waffles | Seasonal Fruit Compote, Maple Syrup, Agave, Butter

Enhancement Bars* | 36 Per Guest First Two Hours, +18 Each Additional Hour

Bloody Mary Bar
Tito's & Filthy Bloody Mary Mix
Bacon, Shrimp, Celery, Olives, Pickles, Salt, Pepper, Lemon, Lime
Assorted BBQ & Hot Sauce, Worcestershire, Horseradish

or

Bubbly Bar
Mumm Napa, Brut Prestige
Mimosa | Orange, Cranberry, Grapefruit, Pineapple
Bellini | Peach, Strawberry, Mango, Passion Fruit
Fresh Seasonal Berries
Fruit Popsicles

DF | DAIRY FREE **GF** | GLUTEN FREE **V** | VEGETARIAN **VG** | VEGAN **NT** | CONTAINS NUTS **SY** | CONTAINS SOY **SF** | CONTAINS SHELLFISH * | REQUIRES CHEF ATTENDANT


details

TERMS & CONDITIONS

PRICES AND PAYMENT

All food and beverage prices are subject to a Staff Service Charge, currently 12.75%, and a House Service Charge, currently 13.25%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event. Meeting room rental prices are subject to a Service Charge, currently 26%. Audio visual rates are subject to a Service Charge, currently 26%. Staff Service Charges, House Service Charges and Other Mandatory Charges are collectively referred to as "Service Charges". All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 7%. Prices are subject to change and will be guaranteed 90 days prior to your function.

FEES

- For all Buffets of fewer than 30 guests, a 250 set up fee will be charged.
- Chef Attendants at 175 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of 175 per Chef Attendant, per hour. Bartender fees are 250 per
- Bartender fees are 300 per four hours, per Bartender and 75 per Bartender, per each additional hour. One Bartender will be staffed for every 75 guests.
- Cashier fees are 150 per Cashier, per two hours and 50 per Cashier, per each additional hour. One Cashier will be staffed for every 75 guests.
- Terminal Set Up Fee is 200 per bar.

FOOD AND BEVERAGE

All food and beverage must be purchased exclusively from JW Marriott Clearwater Beach Resort & Spa, and consumed in designated function areas. The Department of Health prohibits the Hotel from allowing food to be removed from the function location. We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event Orders will be issued for all organized food and beverage functions approximately 21 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.

PLATED MEALS

Unless otherwise indicated, plated meals consist of a starter course or salad, dinner rolls with butter, entrée, and dessert with coffee and tea service. Vegan and vegetarian alternatives are available for any guest that may require this accommodation. For menus offering a preselected choice of entrée, place cards with an indicator of entrée selection is required for each guest.

BUFFET MEALS

All meal functions will be prepared for the entire guarantee and not for a portion there of. Our buffets and food stations are all priced as per the following meal durations: Breakfast Buffet (one and one-half hours), Lunch, Dinner Buffets & Reception / Stations (two hours), Coffee Breaks (thirty minutes).

FOOD ALLERGY AND SPECIAL MEALS

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, so that the Hotel can take the necessary precautions when preparing their food. The Hotel will provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

OUTDOOR FUNCTIONS AND WEATHER CALL

Weather calls will be made by the Client upon the recommendation of the Hotel five hours prior to the event. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will necessarily be moved indoors. The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to 10 per guest will be incurred for a double set of the weather backup location.

GUARANTEES

The guaranteed number of attendees is due at Noon, three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products. This guarantee will apply to Food & Beverage. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater. Should your guaranteed final attendance be significantly less than your tentative count, the Hotel reserves the right to move your event to a more suitable location to better serve your guests. Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

MENU TASTING

A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of 25,000 or more. Based on availability prior to the event for up to four guests. Additional attendees can be accommodated at 50% of the menu price.

SIGNAGE AND LITERATURE

Signage is to be used in and around contracted meeting rooms only. The Hotel reserves the right to remove signage which is considered to be inappropriate. Signage must be professionally printed. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Rental arrangements can be made for easels or corkboards. Banner displays will incur an additional set-up charge. No signage of any kind is permitted in the lobby or on the public grounds.

BEACH EVENTS/TURTLE SEASON

Each summer, Florida beaches host the largest gathering of nesting sea turtles in the United States, during which female sea turtles emerge from the Gulf of Mexico to lay their eggs. As artificial lighting disrupts the nesting process, a county ordinance has been enacted to protect the turtles: between May 1st and October 31st, all Beach functions must conclude by 8.00 pm and cannot begin prior to 8.00 am. Larger functions with extensive setup requiring one and one-half hours of tear down must conclude by 7.00pm.

ALCOHOL

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the Hotel at any time. For similar liability reasons, no food may be brought into the Hotel for any catered functions. Florida law requires all alcohol service to end at 2.00 am. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The Hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function. Dedicated security staff is available, and the charge begins at 65 per Officer, per hour (four hour consecutive minimum). Arrangements must be made in advance for Loss Prevention Officers to be present.

VENDORS

In order for contracted vendors to perform duties on site, a Certificate of Insurance carrying a minimum $1,000,000 liability policy must be presented to the Event Manager 5 business days prior to function date. All vendors must check in with Hotel security upon arrival.

MUSIC DECIMAL LEVELS

If a group is using a vendor for music such as a band or DJ, the Group and Vendor will be responsible for signing decimal guidelines as it relates to the level of music based on the area and time of day.

HOTEL INFORMATION

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