



# LIFT THE VEIL

ON SEASIDE WEDDINGS

ARUBA MARRIOTT® RESORT & STELLARIS CASINO

L.G. SMITH BLVD 101, PALM BEACH, ARUBA  
T 297.586.9000 F 297.520.6674  
[www.Weddings.ArubaMarriott.com](http://www.Weddings.ArubaMarriott.com)



MARRIOTT **RESORT**  
ARUBA  
STELLARIS CASINO

LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE **ARUBA MARRIOTT**  
**RESORT & STELLARIS**  
**CASINO**. OUR EXPERTS  
WILL GO ABOVE AND  
BEYOND TO MAKE YOUR  
**VISION**, YOUR **TASTES**,  
YOUR **DREAMS** COME  
TRUE FOR AN  
UNFORGETTABLE HAPPILY  
EVER AFTER  
THAT **EXCEEDS EVERY**  
**EXPECTATION.**

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## YOUR RESORT

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, **ARUBA MARRIOTT RESORT & STELLARIS CASINO** 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 A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."

## WEDDING PALETTES

## TOUCH OF BLUE

- White bamboo arch with ocean shell backdrop and white drapery
- Non-denominational officiate including wedding certificate as a keepsake
- White folding chairs (\$7.50 per additional chair)
- Signing pedestal
- Bridal bouquet of all white roses or white calla's and matching boutonniere
- One tier white fondant cake with different blue shades of star fish or other figure
- Photography 1 hour, including 36 pictures edited (CD only)
- One hour steel drum player
- One bottle of house champagne (serves 5 guests)
- Services of the resort's onsite wedding coordinator

Package Starting Price: \$1950

Package is based on a maximum of 30 guests

## SEA CORALS

- Dark wood arch, fuchsia and orange drapery
- Non-denominational officiate including wedding certificate as a keepsake
- Bamboo or brown folding chairs with fuchsia and orange sashes
- Signing pedestal
- Bridal bouquet of all white roses or orange and fuchsia callas and matching boutonniere
- One tier white fondant cake with choice of color ribbon
- Photography 2 hours, including 72 pictures edited (CD only)
- One hour steel drum player
- One bottle of house champagne (serves 5 guests)
- Services of the resort's onsite wedding coordinator

Package Starting Price: \$2500

Package is based on a maximum of 30 guests

## BEACH RUSTIC

- Wooden brown gazebo with complete white drapery
- Non-denominational officiate including wedding certificate as a keepsake
- Dark wood chairs with white cushions
- Signing pedestal
- White rose centerpiece for signing pedestal
- Six lanterns for aisle décor
- Bridal bouquet of all white roses, white hydrangea and green orchids and white rose boutonniere
- One tier white fondant wedding cake with choice of color ribbon
- Photography 2 hours, including 72 pictures edited (CD only)
- One hour steel pan player
- One bottle of house champagne (serves 5 guests)
- Services of the resort's onsite wedding coordinator

Package Starting Price: \$3100

Package is based on a maximum of 30 guests

## CEREMONY A LA CARTE

RESORT CEREMONY LOCATIONS	COST
Adult pool rental fee   Exclusive space (6PM – 10PM)	\$2000
South beach   West beach   Vela beach   La Vista patio	\$0

OFFICIANT	COST
Non-denominational officiate including commemorative wedding certificate as a keepsake	\$400
Non-denominational officiate including sand ceremony (excluding sand/vases)	\$470

ARCH & GAZEBOS	COST
ARCHES & GAZEBOS – VARIETY OF OPTIONS	\$500 - \$1500
Mandap	Starting at \$1500
Upgrade of aisle with flowers	\$500
Flowers for aisle chairs	\$75 each
Bamboo Runner (dark brown or off white burlap) – 16 MT	\$200
Plywood Runner – for Bridal Party (64ft excluding platform)	\$960
Plywood Runner – for Bridal Party (64ft including platform)	\$1150
Aisle of lanterns (brown or white lanterns, 6 pieces)	\$150
Sheppard hooks – off white pomander balls (artificial flowers, 6 pieces)	\$150

## CEREMONY A LA CARTE

DECOR	COST
Brown wooden tables (fits 8 guests)	\$110 each
Sashes for chairs	\$5 each
White resin chairs	\$7.50 each
Chiavari chairs (gold, silver, white, clear)	\$12.50 each
Brown folding chairs	\$9.50 each
Bamboo folding chairs	\$9.50 each
Tablecloths (variety)	\$55 each
Table runners (variety)	\$35 each
Napkins	\$5 each
Tiki torches	\$10 each
Lanterns	Starting at \$35 each
Paper lanterns for inside ballroom hanging from ceiling	\$10 each
Votive candles (5)	\$5
Wireless LED lights to place underneath tables	\$30 each
Acrylic envelope box (rental)	\$25
Cake knife (rental)	\$10
Special bride and groom champagne glasses (rental)	\$25
Paper white umbrella for pictures (rental)	\$15
Shoe rack with sign	\$150
Beach signs	\$25 each

## CEREMONY A LA CARTE

DECOR	COST
GOBO creation with initials (initials 3 months in advance)	\$850
White glossy dance floor (4m x 4m)	\$950
Canopy (fits table of 10)	\$600 each
Twinkle string lights package (8 trees, 2m high, string lights in air)	\$1500
Twinkle string lights per tree	\$50
Lounge area	Starting at \$1000





## CEREMONY A LA CARTE

CAKE	COST
One tier wedding cake topped with fresh flowers (serves 10)	\$180
Two tier wedding cake topped with fresh flowers (serves 40)	\$380
Three tier wedding cake topped with fresh flowers (serves 50)	\$475
Each added tier	\$75
WELCOME DRINK TOAST	COST
Bottle of champagne for wedding toast (serves up to 5 guests)	\$36
Signature cocktails	\$12 per person
Coconut man chopping open ice cold coconuts offered to guests (minimum 50 coconuts per event)	\$5.50 each + \$150 setup fee
Cigar roller	\$250/hour + \$10 per cigar
PHOTOGRAPHY (DIGITAL ONLY)	COST
1 hours	\$700
2 hours	\$1100
3 hours	\$1500
Each additional hour	\$400
VIDEOGRAPHY	COST
1 hours	\$750
2 hours	\$950
Each additional hour	\$425

## CEREMONY A LA CARTE

BRIDAL SERVICES APPOINTMENT UPON REQUEST	COST
Bridal make-up	\$125
Make-up trial	\$125
Bridal hair styling	\$175
Guest make-up	\$100
Guest hair styling	\$125

ENTERTAINMENT	COST
1 sound system, 1 speaker, 1 microphone	\$475
Steel pan music (1 hour, one player) Additional hour	\$600 \$300
Steel pan music (1 hour, two players) Additional hour	\$750 \$400
Steel pan music (1 hour, three players) Additional hour	\$1100 \$500
DJ entertainment (minimum 3 hours, includes MC for one hour) Additional hour for DJ	\$1150 \$350
Additional DJ setup fee	\$300
Instrumental Delight – Saxophonist (one hour) Additional hour	\$500 \$200
Instrumental Delight – Guitarist (one hour) Additional hour	\$500 \$200
Instrumental Delight – Violinist (one hour) Additional hour	\$500 \$400

Note: Live bands are available. Request more information from your Wedding Planner.

## CEREMONY A LA CARTE

FLOWERS	COST
Bridal bouquet arrangement of tropical flowers, roses, calla lilies or hydrangeas	\$175
Upgrade of flower bouquet to orchids	\$150 and up
Boutonniere to match bridal bouquet	\$25
Maid of Honor bouquet in coordination of bridal bouquet	\$110
Bridesmaid bouquet in coordination with bridal bouquet	\$95
Wrist corsage to match bridal bouquet	\$45
Jr. boutonniere to match bridal bouquet	\$20
Single tropical, rose, or calla lily wrapped with satin ribbon	\$45
1 bag of rose petals	\$50
Decorative centerpieces	Starting at \$85/piece
Flowers for hair	Starting at \$35
Flower crown	Starting at \$75

Note: Prices are based on tropical flowers, roses or calla lilies.  
For any other type of flower we would be pleased to send you a quote.



## CEREMONY A LA CARTE

ADDITIONAL FEES	COST
Setup Fee for up to 25 people per setup	\$250
Setup Fee for 25 people and more per setup	\$500
Wedding Coordinator Fee	\$250

SATURDAY/SUNDAY ADDITIONAL FEES	COST
Non-denominational officiate including commemorative wedding certificate	\$150
Photographer	\$200
Videographer	\$200
Florist will charge additional fee for flowers on Sundays	\$150





## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

## RECEPTION PALETTES

## TOUCH OF BLUE

- Round tables of 10 guests
- White table cloth and white napkins (dinner setup included)
- Table runner of tiffany/white damask, aqua blue taffeta or light blue taffeta crinkle
- Centerpiece consisting of a medium clear square vase with white roses, white hydrangeas and moluccella green flowers
- White folding chairs with blue sashes

Price per table: \$250

## SEA CORALS

- Round tables of 10 guests
- White table cloth and white napkins (dinner setup included)
- Table runner of orange taffeta, crinkle or fuchsia taffeta crinkle
- Centerpiece consisting of a medium glass vase with fuchsia and orange flowers and green flowers
- Brown folding chairs with fuchsia and orange sashes

Price per table: \$300

## BEACH RUSTIC

- Round tables of 10 guests
- White table cloth and white napkins (dinner setup included)
- Champagne overlays
- Gold plate chargers
- Centerpiece consisting of a dark brown vase decorated with green flowers and ribbon
- Gold chiavari chairs with ivory cushions

Price per table: \$350



## RECEPTION A LA CARTE

## RECEPTION TEMPTATIONS

## CHILLED PREMIUM HORS D'OEUVRES

- Tequila poached shrimp on a cucumber chip with mango chutney
- Smoked salmon rosette served on rye
- Grilled artichoke filled with anti-pasti and fresh herbs
- Pan bati with cream cheese and grilled beef tenderloin with mango chow
- Vegetarian sushi roll with wasabi soy
- Sesame crab sushi with avocado and egg with wasabi-soy sauce
- Smoked salmon cream cheese sushi with chives and horseradish
- Aruban cured salmon with local rum and basil on banana bread
- Avocado shrimp tempura sushi roll with wasabi soy
- Seared spiced tuna on herb lavosh with mango salsa
- Lump crab meat and guacamole layered shots
- Chilled prawn and arugula cocktails with honey and jalapeno dressing

Minimum order of 35 pieces of any one item | \$7 per guest

## HOT PREMIUM HORS D'OEUVRES

- Sauteed crab medallion with oregano ginger remoulade
- Curried pumpkin seed crusted shrimp with papaya relish
- Pan roasted crab claws with sweet chili and garlic glaze
- Steamed pork and shrimp dumplings with spicy peanut sauce
- Mini Thai marinated beef kebabs with teriyaki sauce
- Chicken quesadilla with cilantro-monterey and avocado spread
- Seafood skewers with mango-pineapple chutney
- Wild mushroom cream filled croustades with confide tomato and basil
- Lollipop lamp chops with mint pesto
- Seared beef medallions with pineapple relish and red Thai curry
- Sauteed scallops and pancetta with solfrino sauce

Minimum order of 35 pieces of any one item | \$7 per guest



## RECEPTION A LA CARTE

### CHEF'S SIGNATURE DISPLAYS

#### POACHED JUMBO SHRIMP COCKTAIL

Garnished with American cocktail sauce and lemon mist

Per 100 pieces | \$700

#### CRAB CLAW CASCADE

Per 100 pieces | \$700

#### SMOKED SALMON MONTAGE

Served with mini bagels, egg and capers

Serves 50 guests | \$385

#### INTERNATIONAL CHEESE MONTAGE

Elegantly presented with an array of flavorful imports. Enhanced with fresh fruit garnish, sliced breads and deluxe crackers

Serves 25 guests | \$300

Serves 50 guests | \$600

Serves 100 guests | \$1200

#### VEGETABLE CRUDITÉS

Colorfully displayed with marinated and raw crudité's with savory dips

Serves 50 guests | \$200

#### CHIPS & DIPS

Potato chips with sour cream and onion dip | Crispy tortilla chips with chunky salsa, guacamole and sour cream

\$7 per guest

#### TROPICAL FRUIT MONTAGE

A selection of fresh sliced fruit and yogurt dipping sauce

\$9 per guest

A customary 22% taxable service charge, 1.5% B.B.O., and 2% government tax will be added to prices. Prices are subject to change.





## RECEPTION A LA CARTE

## THREE COURSE PLATED MENUS

## MENU 1 - \$61 per guest

## APPETIZER

Mixed Salad – white beans | spinach | arugula | tossed with pesto dressing and sundried tomato

## ENTRÉE, CHOICE OF:

- Grilled Chicken – slow roasted tomato | white bean casserole | sweet garlic reduction | tapenade | crisp pancetta
- Mahi Mahi Filet – Grilled and marinated with saffron grilled vegetables | slow roasted tomatoes | ratatouille cream

## DESSERT

Tropical Mango Delice – with fruit salsa | cinnamon tuille

## MENU 2 - \$76 per guest

## APPETIZER

Mixed Salad – white beans | spinach | arugula | tossed with pesto dressing and sundried tomato

## ENTRÉE, CHOICE OF:

- Filet Mignon – Grilled and marinated | sweet mashed potatoes | sautéed mushrooms and green beans | drizzled with an herb reduction
- Red Snapper Filet – Spicy vegetable crusted on garlic | mascarpone mashed potatoes with saffron cream

## DESSERT

Chocolate Devil's Cake – with pistachio anglaise

## MENU 3 - \$97 per guest

## APPETIZER

Crisp Romaine – tossed with grilled green asparagus | slow roasted tomato | parmesan cheese

## COMBO ENTRÉE

Roasted Marinated Filet Mignon and Seared Caribbean Lobster Tail – with tarragon reduction | caramelized ginger lobster sauce | soufflé potatoes

## DESSERT

Coconut & Mango Charlotte – topped with shaved chocolate and passion fruit coulis

Plated menus are based on a minimum of 12 people. Choice of entrée required 3 weeks in advance. A customary 22% taxable service charge, 1.5% B.B.O., and 2% government tax will be added to prices. Prices are subject to change.

## RECEPTION A LA CARTE

## DINNER BUFFET MENUS

MENU 1 – ARUBAN SURF  
BARBEQUE

## RAW SALAD BAR

- Roquette salad | shredded red and green cabbage | lollo rosso | iceberg | romaine hearts
- Tomato wedges | sliced cucumber | shredded carrot | spring onion | cherry tomato | lemon wedges | croutons
- Resort baked rolls & grilled ciabatta

## COMPOSED SALADS

- Lemon Marinated Pumpkin & Sweet Potato Salad
- Italian Parsley with Tomato, Cracked Wheat and Lemon
- Watermelon – with raspberry sauce
- Grilled Chili Peppers – balsamic glazed onion
- Pineapple coleslaw

## FROM THE GRILL

- Broiled Chilean Salmon – lemon and garlic Cajun rub
- Marinated Filet Mignon
- Lamb Chops – pesto
- BBQ Baby Back Ribs
- Jerk Chicken – sweet chili and mango
- Grilled Sweet Corn
- Cajun Dusted Potato Skins – sour cream
- Maple Brown Sugar BBQ Beans
- Appropriate condiments

## SWEAT TREATS

- Papaya Carrot Cake – vanilla glaze
- Chocolate Chip Nut Cake – vanilla crème anglaise
- Chocolate Coconut Mousse
- Freshly brewed regular, decaffeinated coffee and specialty teas

Buffet is a minimum of 50 people | \$66 per guest  
A customary 22% taxable service charge, 1.5% B.B.O., and  
2% government tax will be added to prices. Prices are  
subject to change.



## RECEPTION A LA CARTE

## DINNER BUFFET MENUS

## MENU 2 – TASTE OF TUSCANY

## ITALIAN BREADS

- Rock salt and rosemary grissini
- Grilled pesto rubbed ciabatta
- Sage and onion focaccia, margarita pizza

## RAW SALAD BAR

- Roquette salad | picked spinach leaves | romaine hearts | lollo rosso | iceberg
- Shredded carrot | spring onion | croutons | cherry tomato | sliced cucumber | pesto | roasted tomatoes
- Pesto ceasar dressing | balsamic dressing | olive tapenade with extra virgin olive oil

## COMPOSED SALADS, COLD CUTS &amp; ITALIAN

- Slow Roasted Tomatoes – with rosemary | ground black pepper
- Grilled Saffron & Marinated eggplant, zucchini and bell peppers
- Mixed Seafood Salad – lime | olive oil
- Caesar Salad Station – with dressing
- Caprese Salad – balsamic glaze
- Melon – prosciutto di parma
- Asparagus – drizzled with pesto
- Genoa Salamis, Cappicola
- Gouda and Cheddar Cheese

## ENTREES

- Roasted Marinated Chicken Supreme – lemon | rosemary
- Seared Salmon – basil | saffron potatoes
- Beef Medallions – sautéed mushrooms, garlic and parsley
- Sea Bass – wrapped in prosciutto di Parma | thyme cream
- Farfalle – wild mushroom cream | roasted tomatoes
- Bean & Vegetable Casserole – tomato sauce
- Roasted Potato – rosemary | roasted garlic

## DESSERTS

- Tiramisu, Panacotta, Ricotta and Strawberry Cheesecake
- Torta di Nona, Italian Coffee Crème Caramel, Pear Honey and Amaretto Flan
- Fresh Fruit Tarts, Apple & Plum Flan, Fresh Fruit Display of Sliced Tropical Fruits
- Freshly brewed regular, decaffeinated coffee and specialty teas

## ENHANCEMENT

Veal Medallions – with grilled vegetables in chianti demi glaze

Buffet is a minimum of 50 people | \$71 per guest

A customary 22% taxable service charge, 1.5% B.B.O., and

2% government tax will be added to prices. Prices are subject to change.

## RECEPTION A LA CARTE

## BEVERAGES – OPEN BAR

	STANDARD BRANDS	PREMIUM BRANDS	SUPER PREMIUM BRANDS
FIRST HOUR	\$23	\$24	\$26
EACH ADDITIONAL HOUR	\$14	\$16	16

## BEVERAGES – BAR ON CONSUMPTION

DRINK	COST PER DRINK
Standard Brands	\$8
Premium Brands	\$9
Super Premium Brands	\$10
Soft Drink	\$4
Juices	\$4
Awa Bottled Water	\$4
Local Beer	\$7
House Wine	\$9
Imported Beer	\$8
Cordials	\$10
Bar setup fee per bar	\$75
Bartender fee per hour per bartender	\$50

A customary 22% taxable service charge, 1.5% B.B.O., and 2% government tax will be added to prices. Prices are subject to change.

## RECEPTION A LA CARTE

## BEVERAGES

STANDARD BAR	CHOICES
Vodka	Smirnoff   Absolut   Stolichnaya   Skyy
Rum	Bacardi Light   Cruzan   Captain Morgan   Myers   Malibu
Tequila	Jose Cuervo   Jose Cuervo 1800 Silver   Don Julio
Bourbon	Jim Beam   Jack Daniels
Whiskey	Canadian Club   Seagram's V.O.
Gin	Beefeater   Tanqueray
Scotch	Johnnie Walker Red Label   J&B   Dewars White Label
Cordial	Amaretto
Beer	Balashi   Polar   Budweiser   Bud Light   Coors Light   Amstel Light
Wine	Walnut Crest Chardonnay   Walnut Crest Merlot
Juices	Orange   pineapple   cranberry   fruit punch
Soft Drinks	Assorted



## RECEPTION A LA CARTE

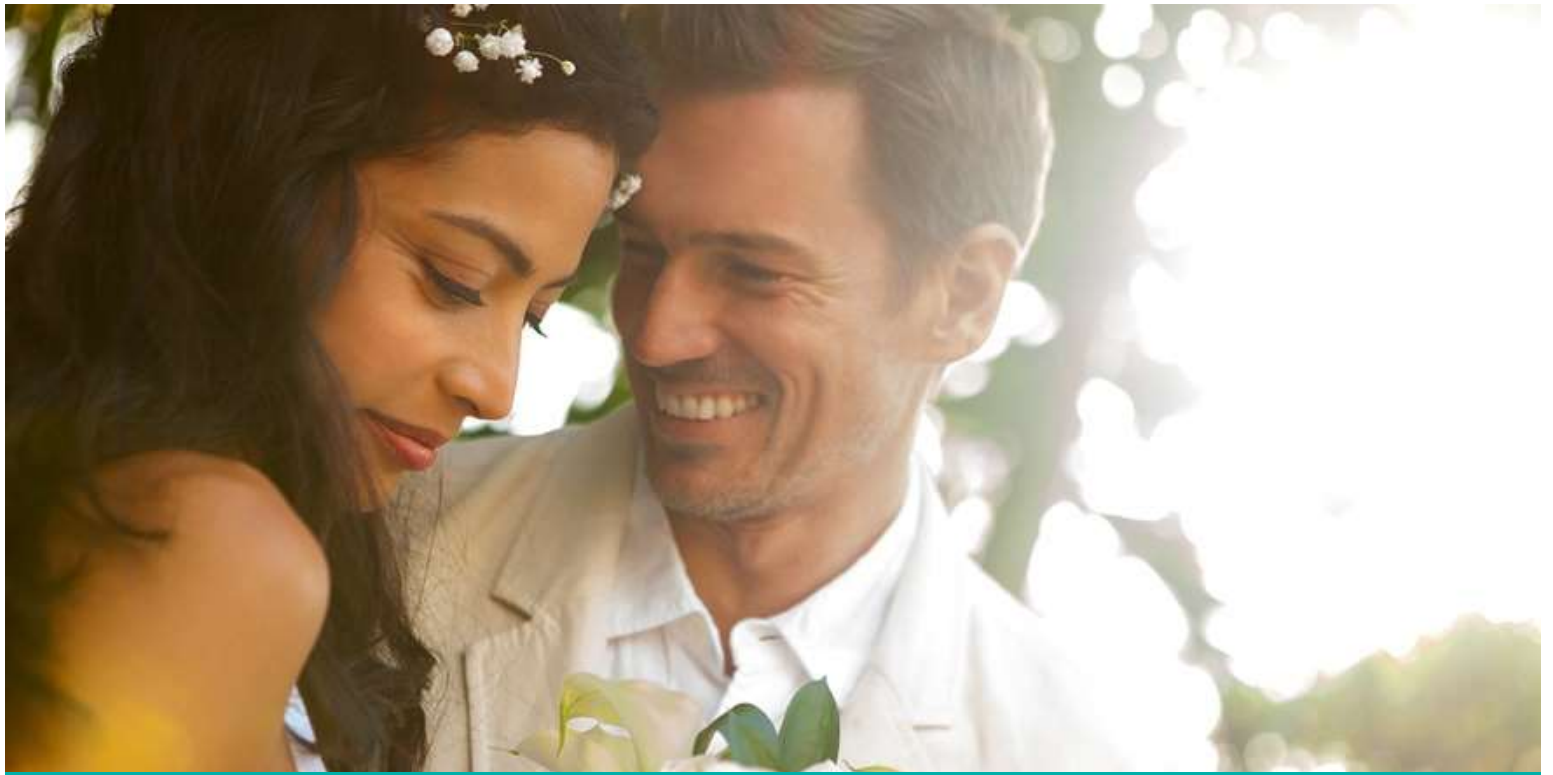
## BEVERAGES

PREMIUM BAR	CHOICES
Vodka	Smirnoff   Absolut   Stolichnaya   Skyy   Ketel One   Belvedere   Grey Goose
Rum	Bacardi Light   Bacardi Dark   Captain Morgan   Myers   Mount Gay Eclipse Gold
Tequila	Jose Cuervo   Jose Cuervo 1800 Silver
Bourbon	Jim Beam   Jack Daniels   Southern Comfort   Knob Creek
Whiskey	Canadian Club   Seagram's V.O.   Seagram's 7   Crown Royal
Gin	Beefeater   Tanqueray   Bombay Sapphire
Scotch	Johnnie Walker Red Label   J&B   Dewars   Old Parr   Chivas   Johnnie Walker Black Label   Glenlivet
Brandy	Don Pedro
Cordial	Amaretto
Beer	Balashi   Amstel Light   Miller Lite   Heineken   Corona
Wine	Walnut Crest   Chile Wines
Juices	Orange   pineapple   cranberry   fruit punch
Soft Drinks	Assorted

## RECEPTION A LA CARTE

## BEVERAGES

SUPER PREMIUM BAR	CHOICES
Vodka	Smirnoff   Absolut   Stolichnaya   Skyy   Ketel One   Belvedere   Grey Goose
Rum	Bacardi Light   Bacardi Gold   Bacardi Coco   Bacardi Dark   Captain Morgan   Myers   Mount Gay Eclipse Gold
Tequila	Jose Cuervo Gold   Jose Cuervo 1800   Patron Silver
Bourbon	Jim Beam   Jack Daniels   Southern Comfort   Knob Creek   Wild Turkey
Whiskey	Canadian Club   Seagram's V.O.   Seagram's 7   Crown Royal
Gin	Beefeater   Tanqueray   Bombay Sapphire
Scotch	Johnnie Walker Red Label   J&B   Dewars   Old Parr   Chivas   Johnnie Walker Black Label   Glenlivet   Glenfiddich
Brandy	Don Pedro
Cordial	Amaretto
Beer	Balashi   Amstel Light   Miller Lite   Heineken   Corona
Wine	Walnut Crest   Chile Wines
Juices	Orange   pineapple   cranberry   fruit punch
Soft Drinks	Assorted



SETTINGS BY US, INSPIRED BY  
YOU.



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