



LIFT THE VEIL

ON SEASIDE WEDDINGS



MARRIOTT® PUERTO VALLARTA RESORT & SPA

PASEO LA MARINA NORTE 435, MARINA VALLARTA, PUERTO VALLARTA, JALISCO, 48354
MEXICO

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MarriottPuertoVallarta.com



MARRIOTT RESORT
PUERTO VALLARTA

LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE **MARRIOTT**
PUERTO VALLARTA
RESORT & SPA. 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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MARRIOTT **RESORT**
PUERTO VALLARTA



YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
MARRIOTT PUERTO VALLARTA 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 REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs”
IN THE PERFECT SETTING AT **MARRIOTT PUERTO VALLARTA RESORT & SPA**.
WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL
CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.



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."



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.

WEDDING PACKAGES

1. SUNSET LOVE PACKAGE

Package includes:

- Ceremony
- Cocktail Hour
- Marriott Wedding Coordinator for the celebration at the Resort

THE CEREMONY

- Beautiful location, jetty or beach
- Special setup based on predetermined flower choice in Gazebo and white tiffany chairs
- Sound system and microphone with taped nuptial music
- One bridal bouquet based on predetermined flowers
- One groom's boutonniere

COCKTAIL HOUR

- Predetermined flower centerpieces
- Selection of 6 passed appetizers per person
- 2 hours of Gold Bar Standard
- Set up of cocktail tables and tablecloths
- Basic illumination for the area

WEDDING PACKAGES

SUNSET LOVE PACKAGE – CONTINUED

BEVERAGES

- **Whiskey:** Jim Beam, Jack Daniels, J&B, Jameson, JW Red Label
- **Gin:** Beefeater, Bombay Sapphire
- **Vodka:** Smirnoff, Stolichnaya
- **Tequila:** Jarana Reposado, Jimador Reposado & Añejo, Orendain Blanco & Reposado, Hacienda Sauza Reposado, Jose Cuervo Tradicional Reposado
- **Rum:** Bacardí Blanco, Añejo, and 8 Years
- **Brandy:** Don Pedro, Azteca de Oro, Torres 10
- **Wine:** L.A. Cetto Cabernet Sauvignon, Zinfandel, Chardonnay, and Chenin Blanc
- **Digestifs:** Kahlúa and Don Pancho Coffee Liqueurs, Chinchon Anise Liqueurs (Sweet and Dry)
- **Beer: Domestic:** Corona Extra, Light, Pacifico, Modelo Especial, XX Lager, Bohemia, Indio, Tecate Regular
- **Mezcal:** El Zacatecano Joven

Variety of Soft Drinks (PepsiCo), bottled water, sparkling water, and assorted juices
Cocktails made with the brands listed above

HORS D'OEUVRES MENU – HORS D'OEUVRES

- Pick 4 in total. Minimum of 25 pieces per option
- Chilled:
 - Tortilla chips with creamy goat cheese, red onion confit
 - Brie canapé with marinated roasted balsamic apple
 - Prosciutto with pear and gorgonzola, on olive bread
 - Spicy sashimi tuna salad on endive leaf
 - Brochette of cherry tomato, buffalo mozzarella, pesto dip
 - Smoked turkey with mango chutney
 - Chicken cilantro tart
 - Grilled vegetable kebabs with cumin dip (low cholesterol)
 - Smoked salmon roulade with caper-boursin spread
 - Peppered tenderloin on crostini with horseradish cream
 - Pita points, hummus and feta cheese
 - California roll, lemon soy sauce
 - Chili tempura roll, shrimp and eel
- Hot
 - Chicken satay with peanut sauce
 - Beef satay with tangerine-ginger marmalade
 - Wild mushroom and brie tartlet
 - Shrimp and apple quesadilla with fire burst sauce
 - Vegetable spring rolls with plum sauce
 - Stuffed mushrooms, sausage and mozzarella cheese
 - Herb chicken brochettes with pineapple sauce (low fat)
 - Poblano chili and Oaxaca turnovers
 - Chicken or beef hard shell taquitos
 - Shrimp tempura, sweet chili ponzu
 - Black bean, corn and pulled chicken spring roll, chipotle aioli
 - Spicy black bean and jack turnovers

WEDDING PACKAGES

2. HONEY STAR PACKAGE

Package includes:

- Ceremony
- Reception
- Marriott Wedding Coordinator for the celebration at the Resort

THE CEREMONY

- Beautiful location, jetty or beach
- Special setup based on predetermined flower choice in Gazebo and white tiffany chairs
- Sound system and microphone with taped nuptial music
- One bridal bouquet based on predetermined flowers
- One groom's boutonniere

RECEPTION

- Served 3 course dinner
- 3 hours of Gold Standard Open Bar
- Wedding cake
- Set up of round tables with white tablecloths & white tiffany chairs
- Predetermined flower centerpieces
- Basic illumination for the area
- 3 hours of DJ
- White or black patent leather dance floor

WEDDING PACKAGES

HONEY STAR PACKAGE – CONTINUED

BEVERAGES

- **Whiskey:** Jim Beam, Jack Daniels, J&B, Jameson, JW Red Label
- **Gin:** Beefeater, Bombay Sapphire
- **Vodka:** Smirnoff, Stolichnaya
- **Tequila:** Jarana Reposado, Jimador Reposado & Añejo, Orendain Blanco & Reposado, Hacienda Sauza Reposado, Jose Cuervo Tradicional Reposado
- **Rum:** Bacardí Blanco, Añejo, and 8 Years
- **Brandy:** Don Pedro, Azteca de Oro, Torres 10
- **Wine:** L.A. Cetto Cabernet Sauvignon, Zinfandel, Chardonnay, and Chenin Blanc
- **Digestifs:** Kahlúa and Don Pancho Coffee Liqueurs, Chinchon Anise Liqueurs (Sweet and Dry)
- **Beer:** **Domestic:** Corona Extra, Light, Pacifico, Modelo Especial, XX Lager, Bohemia, Indio, Tecate Regular
- **Mezcal:** El Zacatecano Joven

Variety of Soft Drinks (PepsiCo), bottled water, sparkling water, and assorted juices
Cocktails made with the brands listed above

3 COURSE DINNER

- 3 course dinner
- Please choose 1 option from each course

APPETIZERS

- Traditional Caesar salad, croutons, parmesan cheese
- Garden lettuce, tomatoes, jicama and chayote, with mango and lemon dressing
- Potato and pore soup
- Mushroom soup
- Roasted corn cream with a touch of coriander and cumin
- Seafood cream with fennel infusion

MAIN PLATE

- Fish fillet with tomato sauce, fennel and shrimp, accompanied by cilantro rice and vegetables
- Fish fillet with shite sauce and lemon tea, accompanied by seasonal vegetables
- Chicken breast with chipotle sauce, accompanied by mashed potatoes
- Aztec chicken breast filled with squash blossom and huitlacoche with poblano and chili sauce
- Chicken roulade filled with mozzarella cheese, fresh tomatoes and mushrooms with wine sauce, served with herb and spinach polenta
- Beef petals in Mora sauce, mashed potatoes and vegetables
- Beef petals in green pepper sauce with a touch of brandy, mashed potatoes and vegetables
- Wellington of vegetables with roasted tomato sauce and mashed potatoes

DESSERT

- Mousse duet with white and dark chocolate
- Apple tart
- Strawberries and whipped cream
- Chocolate cake with raspberry sauce
- Cheese cake with Baileys and blackberry sauce

WEDDING PACKAGES

3. LOVE MOON PACKAGE

Package includes:

- Ceremony
- Cocktail Hour
- Reception
- Marriott Wedding Coordinator for the celebration at the Resort

THE CEREMONY

- Beautiful location, jetty or beach
- Special setup based on predetermined flower choice in Gazebo and white tiffany chairs
- Sound system and microphone with taped nuptial music
- One bridal bouquet based on predetermined flowers
- One groom's boutonniere

THE COCKTAIL HOUR

- Selection of 3 passed appetizers per person
- 1 hour of fruit margaritas or 1 hour of wine and national beer
- Set up of cocktail tables and tablecloth
- 45 minutes of trio music

RECEPTION

- Served 3 course dinner
- 3 hours of Gold Standard Open Bar
- Wedding cake
- Set up of round tables with white tablecloths and white tiffany chairs
- Predetermined flower centerpieces
- 3 hours of professional DJ music
- Basic dance floor (white charcoal)
- Basic illumination for the area

WEDDING PACKAGES

LOVE MOON PACKAGE – CONTINUED

BEVERAGES

- **Whiskey:** Jim Beam, Jack Daniels, J&B, Jameson, JW Red Label
- **Gin:** Beefeater, Bombay Sapphire
- **Vodka:** Smirnoff, Stolichnaya
- **Tequila:** Jarana Reposado, Jimador Reposado & Añejo, Orendain Blanco & Reposado, Hacienda Sauza Reposado, Jose Cuervo Tradicional Reposado
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Variety of Soft Drinks (PepsiCo), bottled water, sparkling water, and assorted juices
Cocktails made with the brands listed above

HORS D'OEUVRES

- Minimum of 25 pieces per option
- Pick 3 in total. Minimum of 25 pieces per option
- Chilled:
 - Tortilla chips with creamy goat cheese, red onion confit
 - Brie canapé with marinated roasted balsamic apple
 - Prosciutto with pear and gorgonzola, on olive bread
 - Spicy sashimi tuna salad on endive leaf
 - Brochette of cherry tomato, buffalo mozzarella, pesto dip
 - Smoked turkey with mango chutney
 - Chicken cilantro tart
 - Grilled vegetable kebabs with cumin dip (low cholesterol)
 - Smoked salmon roulade with caper-boursin spread
 - Peppered tenderloin on crostini with horseradish cream
 - Pita points, hummus and feta cheese
 - California roll, lemon soy sauce
 - Chili tempura roll, shrimp and eel
- Hot
 - Chicken satay with peanut sauce
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 - Wild mushroom and brie tartlet
 - Shrimp and apple quesadilla with fire burst sauce
 - Vegetable spring rolls with plum sauce
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 - Herb chicken brochettes with pineapple sauce (low fat)
 - Poblano chili and Oaxaca turnovers
 - Chicken or beef hard shell taquitos
 - Shrimp tempura, sweet chili ponzu
 - Black bean, corn and pulled chicken spring roll, chipotle aioli
 - Spicy black bean and jack turnovers

WEDDING PACKAGES

LOVE MOON PACKAGE – CONTINUED

3 COURSE DINNER

- Please choose 1 option from each course

APPETIZERS

- Traditional Caesar salad, croutons, parmesan cheese
- Garden lettuce, tomatoes, jicama and chayote, with mango and lemon dressing
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- Wellington of vegetables with roasted tomato sauce and mashed potatoes

DESSERT

- Mousse duet with white and dark chocolate
- Apple tart
- Strawberries and whipped cream
- Chocolate cake with raspberry sauce
- Cheese cake with Baileys and blackberry sauce





YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

DETAILS

SPECIAL ENHANCEMENTS INCLUDED

- Wedding coordination from proposal to wedding day
- Layout of the reception for table seating
- Exceptional service of our waiters and Banquet Captain
- Use of crystal, linen and silverware available in the hotel
- Available furniture of the hotel: round or square tables and tiffany chairs

WEDDING COORDINATOR

- Ask your Wedding Coordinator for recommendations and pricing for:
 - Photograph or video service
 - Upgrades for centerpieces, bouquets, boutonnieres, gazebo, and corsages
 - Wedding favors for your guests
 - Extra courses for your Cocktail Hour
 - Dance floor
 - DJ service
 - Colored illumination for the reception area
 - Different types of setups
 - Photo book
 - Accessories for dance
 - Avant garden, cross back or other type of chair
 - Other extras
- Restrictions apply for external providers contracted

STAYING AT MARRIOTT PUERTO VALLARTA RESORT & SPA

- Room rate and special group concession with a minimum of 10 rooms contracted per 3 or more nights
- One (1) complimentary Deluxe Room with private balcony ROH (Run of the House) at the contracted plan, for every 15 paid rooms per night, not accumulative (16 room free) to a maximum of three (3) complimentary rooms (awarded for Group's common nights only and for a maximum of two (2) people).
- One complementary Upgrade to Jr. Suite for every 15 paid rooms, per night, non-cumulative. Maximum three (3) complimentary upgrades (awarded for Group's common nights only).
- Complimentary access to the Spa Wellness areas for the couple, 1 day of stay. Day and time must be confirmed in advance with the Spa.
- 20% Discount on SPA Treatments for Group participants.
- Contracted rate will be extended 3 days before official date and 3 days after official dates based on availability.



SETTINGS BY US, INSPIRED BY
YOU.



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