

YOUR DREAM WEDDING





rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



4200 Marriott Drive
Panama City Beach, Florida 32408
1.800.874.7105 | 850.236.6150
www.marriottbaypoint.com



ceremony

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relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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Wedding Ceremony Rehearsal

All wedding ceremonies that are to take place at Bay Point Marriott Golf Resort & Spa are also given an hour of rehearsal time the day before the ceremony to go over the wedding day.

Kingfish Restaurant & Sushi Bar

At the casual and colorful Kingfish Restaurant & Sushi Bar, guests linger at water-view tables or lounge outdoors on the veranda. Giant floor-to-ceiling windows reflect the water and the changes of light as the sun rises through breakfast, peaks at noon and sets for dinner. Expertly overseen by a team of creative chefs, Kingfish introduces "Floribbean" cuisine - a fusion of Florida and Caribbean - to the resort. The perfect location for a rehearsal dinner with your closest family and friends.

Lime's Bar & Grill

This water-bound, open-air beach bar - with its tin roof and sprawling docks - welcomes a happy, hungry crowd ashore from their wave runners and pontoon boats, yachts, and sailboats. Enter its relaxing atmosphere on foot at the end of the pier, directly behind the resort. Click here to view a menu. It's the perfect place for a frosty margarita or ice cold beer, for munching burgers, and kicking back to live music on the deck. With it's fun and laid back atmosphere, it is the idea place to entertain your wedding guest.





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it's about tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Ceremony Venues

April-October November - March

 Palms Court Terrace:
 \$1300
 \$1000

 Grand Lagoon Deck:
 \$1500
 \$1200

 Private Beach Ceremony:
 \$1800
 \$1500

Indoor Ceremony: Prices subject to number of guests

CEREMONY VENUE FEE INCLUDES:

- Reserves Ceremony site
- Guaranteed indoor back-up location for outdoor events if inclement weather should occur
- Set-Up/Teardown (additional charges may occur due to extensive set-up)
- White Padded Chairs or Banquet Chairs
- Rehearsal space for (1) hour the day before the ceremony
- Day of Wedding Coordination with a Certified Marriott Wedding Event Planner
- Tables
- Complimentary white linens



Bridal Dressing Room

A bridal dressing room may be provided for a charge of \$150.00 per extra room. The bridal dressing room will include:

- Round table clothed and skirted
- Chairs
- Long Mirror
- Clothing Rack



^{***}Venue fees are subject to 22% service charge and 6% sales tax***



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taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



package | hors d'oeuvre | lunch | beverage





Afternoon Receptions

All Entrees served with House Salad or Chef's Soup du Jour, Rolls and Butter, Coffee, Tea, Decaffeinated Coffee, and Iced Tea & Dessert Selection

Sautéed Grouper Gulf Coast | \$34.95

Served with Pineapple Salsa, Saffron Butter Sauce, Basil Rice Pilaf and Seasonal Vegetables

Baked Atlantic Salmon | \$26.95

Served with Stir-fried Vegetables, Soy Vinaigrette and Fried Rice

Chicken Breast Bay Point | \$24.95

Grilled Breast of Chicken with Mushrooms and Melted Swiss Cheese, Served with Rice Pilaf, Basil Butter Sauce and Grilled Asparagus

Marinated Flat Iron Steak | \$34.95

Grilled medium, Served with Roasted Shallot & Mustard Sauce, Horseradish Whipped Potatoes and Vegetable Ragout

Chicken Margarite | \$24.95

Sautéed Airline Chicken Breast served with Spinach Mornet, over Angel Hair Pasta with a Sweet Tomato Relish

Blackened Mahi-Mahi | \$24.95

Seared with Cajun Spices, served with a Lemon Caper Butter Sauce, New Orleans Dirty Rice and Sautéed Green Beans and Red Peppers

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Lunch Buffets

La Fiesta | \$31.95

Tortilla Soup with Corn Tortilla Strips

Roasted Corn and Black Bean Salad

Heart of Romaine, Parmesan Cheese, Garlic Croutons & Caesar Dressing

Marinated Sautéed Chicken with Peppers and Onions

Santé Fe Ground Beef Tacos

Flour Tortillas, Taco Shells, Shredded Cheese, Sour Cream Shredded Lettuce, Chopped Tomatoes, Hot Salsa & Fresh Guacamole

Tri-Color Corn Chips, Spanish Rice, Refried Beans Tres Leches Cake, Cinnamon Churros Coffee, Tea, Decaffeinated Coffee, Iced Tea

Little Italy | \$34.95

White Bean, Italian Sausage Soup Mozzarella and Fresh Roma Tomato Salad Antipasto Salad and Italian Meats Seared Chicken with Artichoke Caper Sauce Meat Lasagna Manicotti and Basil Marinara Sauce Braised Tomatoes and Seasonal Vegetables

Braised Tomatoes and Seasonal Vegetables Tri-Color Tortellini and Pasto Sauce Tiramisu and Ricotta Cheese Cake Coffee, Tea, Decaffeinated Coffee, Iced Tea

The All American Lunch Buffet | \$29.95

Garden Salad Bowl with Assorted Dressings Red Bliss Potato Salad, Crisp Coleslaw, Fresh Fruit Salad Juicy Grilled Hamburgers, Grilled Chicken Breasts and All Beef Hot Dogs

Lettuce, Tomatoes, Red Onions, Kosher Dill Pickle

Provolone, Cheddar and Swiss Cheese

Buttered Corn on the Cob, Southern Style Baked Beans

Fresh Buns and Condiments

Assorted Potato Chips

Chocolate Chip Cookies and Brownies

Coffee, Tea, Decaffeinated Coffee, Iced Tea

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The Deli | \$31.95
Roasted Corn Chowder
Mixed fried Greens with Assorted Dressings
Red Bliss Potato Salad, Pasta Primavera
Albacore Tuna Salad
Boars Head Selection Deli Meats and Cheeses
Cajun Turkey, Black Forest Ham, Herbed Roast Beef and
Sliced Cotto Salami
Cheddar, Provolone and Swiss Cheeses
Sliced tomatoes, Lettuce, Red Onion and Kosher Dill Pickles
Deli Style Breads and Rolls
Traditional Condiments
Fresh Baked Cookies and Brownies
Freshly Brewed Regular and Decaffeinated coffee, Iced
Tea

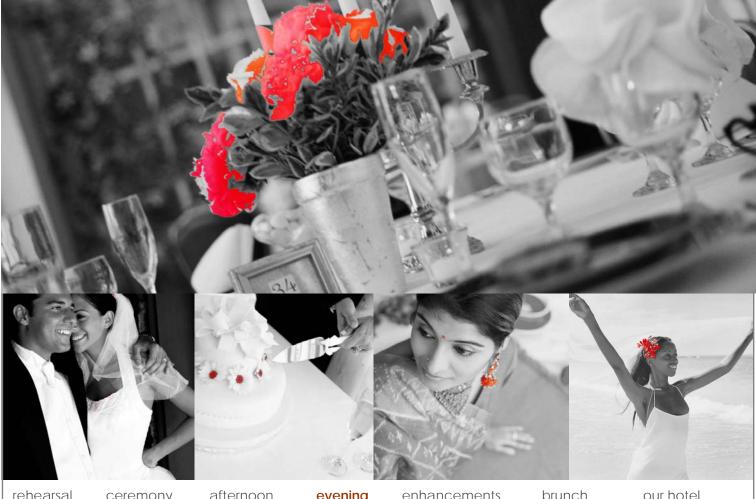
Welcome to Bay Point | \$34.95

New England Clam Chowder
Mixed Field Greens with Assorted Dressings
Pasta Salad, Sundried Tomatoes, Roasted Pepper and
Artichokes
Fresh Herb Marinated Grouper with Citrus butter Sauce
Grilled Breast of Chicken in a Tomato, Kalamata and
Artichoke Ragout
Jasmine Saffron Rice Pilaf
Baby Carrots, Asparagus and Red Bell Pepper

Key Lime Pie and Chocolate Cake Freshly brewed Regular and Decaffeinated Coffee, iced Tea

Minimum of 50 People for All Buffets





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experience with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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Reception Locations

<u>-</u>	April-October	November-March
Indoor Room Rental:	Prices subject	to number of guests
Palms Court Terrace:	\$1000	\$750
Grand Lagoon Deck:	\$1500	\$1200
Golf Course (fairway only)	: \$4500	\$4200
Beach (high Labor Intensit	ty): \$3300	\$3000
Serenity Pool Deck:	\$2500	\$2200

*** Venues fees are subject to 22% service charge and 6% sales tax***

Catering Minimums

SATURDAY SUNSET WEDDING \$65 per person

FRIDAY OR SUNDAY SUNSET WEDDING \$50 per person

Please ask you Marriott Certified Wedding Event Planner about the Catering Minimum specific to your event.

Catering Minimums include to all food and beverage served at your event.

(Minimums are exclusive of service charge and sales tax)



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Cold Plated Appetizers

Traditional Shrimp Cocktail | \$13.95 Jumbo Shrimp, Lemon and Spicy Vodka Tomato Horseradish Sauce

Shrimp and Scallops Bay Point | \$13.95 Marinated Shrimp and Scallops Mango and Red Onion Relish with Orzo Pasta Salad, Cilantro Oil

Fresh Mozzarella, Tomatoes and Basil | \$8.95 With Field Greens and Balsamic Vinaigrette

Hot Plated Appetizers

Three Cheese Tortellini | \$8.95 Served with Tomato, Alfredo Sauce and a Julienne of Parma Ham

Large Louisiana Crab Cakes | \$12.95 Twin Crab Cakes on a bed of Julienne Peppers and Cabbage, topped with Brown Meuniëre Sauce

Crabmeat Stuffed Mushrooms | \$10.95 Jumbo Mushrooms Stuffed with Crabmeat Stuffing Sautéed Spinach and Herbed Veloute Sauce

Wild Mushrooms in Puff Pastry | \$12.95 Assorted Wild Mushrooms Tucked in Puff Pastry Served with Cognac Sauce



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Cold Stations - Buffet Style

Fresh Fruit | \$6.95 A colorful assortment of Fresh Fruit to include: Apples, Oranges, Bananas, Pears, Grapes and Seasonal Berries

Fresh Crudités | \$6.95

A colorful assortment of Fresh Vegetables to include: Broccoli and Cauliflower Florets, Carrot and Celery Sticks Bleu Cheese, Ranch and Peppercorn Dips

Cheese Display | \$9.95

A rich display of assorted Cheeses including: Gouda or Mini Bon Belle, Boursin Spread, Brie, Dilled Havarti, Cheddar, Swiss and Pepper Jack Served with a Variety of Crackers and Toasts Garnished with Fresh Fruit

Jumbo Shrimp Cocktail | \$450.00 per 100 pieces Served with Lemons and Cocktail Sauce

Gulf Coast Combo | \$400.00 per 100 pieces Oysters on ½ Shell, Spiced Peel and Eat Shrimp, Served with Lemons, Cocktail Sauce, Tabasco and Crackers



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Hors d'Oeuvres





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Reception Specialty Items

Antipasto Platter | \$8.95

Assorted Grilled Vegetables, Assorted Deli Meats, Artichoke Hearts, Pickles Olives and Hearts Of Palm

Smoked Salmon | \$280.00

Serves approximately 25 - Whipped Cream Cheese, Mini Bagels, Chopped Onions, Eggs and Capers

Baked Brie en Croute Topped with Roasted Almonds | \$195.00

Served with crackers and baquettes Serves approximately 100

Pasta Bar | \$10.95

includes 2 Pastas (Farfalleand Penne) 3 Sauces (Fresh Tomato Marinara, Parmesan Garlic Cream and Basil Pesto) Garlic Bread and Parmesan Cheese Add Chicken \$2.00 Add Shrimp \$3.00

Sizzling Fajitas | \$14.95

Choice of beer or chicken, sautéed peppers and onions, soft flour Tortillas, cheese, shredded Lettuces, Diced Tomatoes, Sour cream, Guacamole and salsa

Bourbon Glazed Whole Ham | \$275.00

Serves approximately 75

Served with mayonnaise and stone Ground Mustard

Whole Turkey Breast | \$225.00

Serves approximately 50

Boneless Turkey Breast delicately seasoned and roasted.

Steamship Round | \$650.00

Serves approximately 100

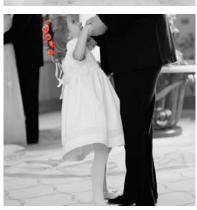
Bone-in Top, bottom and inside Round of Beef seasoned to perfection and slow roasted for 24 hours.

Herb Crusted Tenderloin of Beef | \$350.00

Serves approximately 30

Roast Prime Rib of Beef \$400.00

Serves approximately 50







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Tlated Dinner Entrees All Entrees include a Choice of Soup or Salad, Rolls and Butter, Dessert, Coffee Tea Decaffeinated Coffee

Coffee, Tea, Decaffeinated Coffee,

Stuffed chicken | \$34.95

Airline Chicken Breast, Cornbread Andouille Stuffing, Boursin Whipped Potatoes and Chicken Herb Gravy

Sautéed Chicken | \$36.95

Boneless Chicken Breast, Sundried Tomatoes, Black Olives, Capers, Shrimp Risotto, Baby Carrots and Asparagus

Roasted Chicken Breast | \$33.95

Stuffed with Prosciutto and Artichoke Hearts, topped with Sauce Buerre Blanc, Saffron Rice Pilaf and Seasonal Vegetables

Sautéed Grouper | \$41.95

Fresh Grouper, Lobster Cream Sauce, Crawfish Tails, Ragout, Asparagus Tips, and Roasted Garlic Red Bliss Potato Puree

Baked Atlantic Salmon | \$34.95

Filet of Salmon, Fennel Butter, Spanish Risotto and Seasonal Vegetables

Blackened Mahi-Mahi | \$31.95

Pineapple Citrus Relish, Citrus Cream Sauce, Lemon Coconut Jasmine Rice and Seasonal Vegetables

New York Strip Steak | \$38.95

Cognac Demi Cream, Mushroom Ragout, Horseradish Mashed Potatoes and Seasonal Vegetables

Filet Mignon | \$45.95

Seared Beef Tenderloin, Cabernet Sauce, Onion Relish, Asiago Polenta and Grilled Asparagus

Roast Loin of Pork Medallions | \$32.95

Orange Glaze, mushroom Risotto, Chipotle Cream Sauce and Seasonal Vegetables.





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Combination Dinner Entrees

All Entrees include a Choice of Soup or Salad, Rolls and Butter, Dessert, Coffee, Tea, Decaffeinated Coffee,

Boneless Breast of Chicken and Garlic Herb Shrimp | \$38.95 Dijonaise Buerre Blanc, Spinach Risotto and Seasonal Vegetables

Petite Filet and Crab Cake | \$47.95

Seared Filet of Beef with Bordelaise Sauce , our Louisiana Crab Cake Meiniere Sauce, Parmesan Mashed Potatoes and Seasonal Vegetables

Petite Filet and Grilled Shrimp | \$49.95

Seared Filet of Beef with Merlot Demi Glace, Grilled Shrimp, Cucumber Mango Relish, Horseradish Mashed Potatoes and Seasonal Vegetables

Sautéed Grouper and Petit Filet | \$49.95

Herb Crusted Grouper with Mango Relish and Grilled Filet of Beef with Bordelaise Sauce and Mushroom Ragout, Saffron Risotto and Seasonal Vegetables

Caribbean Grouper and Shrimp | \$44.95

Grilled Seasoned Grouper, Herbed Marinated Shrimp, Mango Pineapple Chutney, Basmati Coconut Rice and Seasonal Vegetables

Filet and Lobster | market price

Seared Filet of Beef served with Pinot Noir Demi glace, Baked Lobster Tail with Champagne Sauce, Dauphinoise Potatoes and Chef's Vegetable





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Dinner Buffets

A Taste of New Orleans Buffet | \$45.95

Mixed Green Salad with Creole Vinaigrette

Seafood Gumbo

Sausage and Bay Shrimp Jambalaya

Fried Chicken

Pepper Steak New Orleans

Red Beans and Rice

Okra Tomato Casserole

Jalapeno Cornbread

Pecan Pie

Bread Pudding with Bourbon Sauce

Coffee, Tea, Decaffeinated Coffee

Seaside Cookout Buffet | \$51.95

Garden Salad with Peppercorn Dressing

Garlic Steamed Mussels

Spiced Peel and Eat Shrimp

Baby Back Ribs with Pineapple BBQ Sauce

Seared Mahi-Mahi with Key Lime Butter

Chicken Breast Caribbean with Herbed Tomato Relish

Baked Potatoes with Sour Cream, Bacon, Chives and

Cheddar Cheese

Buttered Corn on the Cob

Cornbread, Rolls and butter

Key Lime Pie



St. Andrews Seafood Buffet | \$53.95

Salad Bar with Assorted Toppings and Dressings

New England clam chowder

Seafood Pasta Salad

Spiced Peel and Eat Shrimp

Tomato, Onion and Cucumber Salad

Baked Grouper with Cajun Buerre Blanc

Grilled Chicken with Creole Mustard Sauce

Grilled Mahi-Mahi with Lemon and Capers

Steamed New Potatoes

Cheese Grits

Green Beans, Yellow Squash, Carrots and

Asparagus

Hushpuppies and Rolls

Assorted Desserts

Coffee, Tea, Decaffeinated Coffee

Key West Dinner Buffet | \$53.95

Salad Bar with Cherry Tomatoes, Mango,

Cucumber and Raspberry Vinaigrette

Rum Mint Marinated Fruit Salad with Coconut Baked Grouper Caribbean with Tropical Fruit

Salsa

Grilled Chicken Breast with Pineapple Relish

Whole Roast Strip Loin of Beef with Creamed

Horseradish Sauce

Mandarin Glazed Pork Loin

Black Bean Rice Pilaf

Caribbean Vegetable Sauté

Dinner Rolls and Butter

Key Lime Pie and Coconut Cake

Coffee, Tea, Decaffeinated Coffee



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Children's Menu

Children 10 years and under | \$6.95

Chicken Fingers

French Fries, Potato Chips or Fresh Fruit

Spaghetti with Meatballs

Rolls and Butter

Grilled Cheese

Choice of Bread Choice of French Fries, Potato Chips or Fresh Fruit

Hot Dog

French Fries, Potato Chips or Fresh Fruit

Peanut Butter and Jelly Sandwich

French Fries, Potato Chips or Fresh Fruit

Kid's Pizzas

Cheese or Pepperoni Pizza

Hamburger

Served on a Bun with Potato Chips, Fresh Fruit or French Fries and a pickle

Children ages 5-12 having the adult buffet will be charged half of the regular menu price. Children ages 4 and under are not charged for the buffet menus.

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Beverage

Libations - Tier 1

J&B Scotch, Smirnoff Vodka, Maker's Mark, Canadian Club Blend, Bacardi Rum, Beefeater Gin, Sauza Gold Tequila, Vichon Chardonnay, Cabernet and Merlot

Cash Bar Price	s: (Per drink)	Host Bar Prices:	(Per drink)
Cocktails	\$5.25 inclusive	Cocktails	\$4.50++
Wine	\$5.25 inclusive	Wine	\$4.50++
Soft Drinks	\$2.00 inclusive	Soft Drinks	\$2.00++
Bottled Water	\$3.35 inclusive	Bottled Water	\$3.00++
Domestic Beer	\$3.50 inclusive	Domestic Beer	\$3.25++
Imported Beer	\$4.25 inclusive	Imported Beer	\$4.00++

Libations - Tier 2

Dewars Scotch, Absolut Vodka, Jack Daniels Bourbon, Crown Royal Blend, Bacardi Rum, Tanqueray Gin, Cuervo Gold Tequila, Robert Mondavi Coastal Chardonnay, Cabernet and Merlot

Cash Bar Prices: (Per drink)		Host Bar Prices: (Per drink)	
Cocktails	\$5.50 inclusive	Cocktails	\$4.75++
Wine	\$5.50 inclusive	Wine	\$4.75++
Soft Drinks	\$2.00 inclusive	Soft Drinks	\$2.00++
Bottled Water	\$3.50 inclusive	Bottled Water	\$3.00++
Domestic Beer	\$3.50 inclusive	Domestic Beer	\$3.25++
Imported Beer	\$4.25 inclusive	Imported Beer	\$4.00++

All prices noted with "++" subject to a 22% Service Charge and applicable State Sales Tax.

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Libations

Tier 1 and 2 Beer

Domestic – Budweiser, Bud Light, Miller Lite, Coors Light, Miller Genuine Draft, O'Douls,

Imported - Corona, Amstel Light, Heineken, Sam Adams

Open Bar	Tier 1	Tier 2
First Hour	\$9.50++	\$10.50++
Second Hour	\$8.25++	\$ 9.25++
Third Hour	\$6.50++	\$ 7.50++

Tier 1 House Wine per bottle: \$28.00++ Cabernet, Chardonnay or Merlot; White Zinfandel

Tier 2 Premium Wine per bottle: \$35.00++ Cabernet, Chardonnay or Merlot

Cordials:

B&B Cognac Liqueur, Bailey's Irish Cream, Amaretto Di Saronno, Frangelico, Grand Marnier, Kahlua, Sambuca Romana:

<u>Cash Bar Prices (Per Drink):</u> \$6.50 inclusive Host Bar Prices (Per Drink): \$6.00++

All prices noted with "++" subject to a 22% Service Charge and applicable State Sales Tax.



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Other Beverages

Keg of Domestic Beer
Keg of Imported Beer
\$375.00++
\$425.00++

Wine Coolers \$5.75++ each

Bloody Mary's or Screwdrivers
\$90.00 ++ per gallon

Mimosas or Pina Coladas

Champagne Punch

\$125.00++ per gallon

\$100.00++ per gallon

(Non-Alcoholic) \$30.00++ per gallon

Labor Charges

Bartenders are \$75.00 per bartender for the first four hours and \$25.00 for every hour after the first four hours.

Cashiers \$75.00 per hour for first four hours.

Marriott Bay Point Resort is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the Hotel.

Wine or Champagne may be brought in by the client & will be subject to a \$7.50 per bottle corkage/handling fee.

Bottle Sales are Available for Hospitality Suites Only.

All prices noted with "++" subject to a 22% Service Charge and applicable State Sales Tax.





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unique details

We offer unparalleled services that your guests will appreciate, from vale parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.







Audio Visual

DATA DISPLAY PACKAGE A | \$350 (Suitable for 10-250 people) Includes: Up to 1500 Lumen Data/Video Projector 5'-8' Tripod Screen Projection Stand/Cart

The Bay Point Marriott Golf Resort & Spa has a full Audio Visual department that can accommodate most A/V needs.

Microphones

Wired | \$26.00 Wired Lavaliere | \$30.00 UHF Wireless Microphone Kit | \$140.00

Labor

A 22% Service Charge will be applied to all equipment to cover installation and removal of equipment on basic setups. Larger shows may require additional labor services with a four hour minimum.

Technicians | Equipment Operators

Prices are based per person per hour with a 4 hour minimum Monday-Friday 7am to Midnight | \$37 Monday-Friday Midnight to 7am | \$57 Weekends 7am-5pm | \$37 Weekends 5pm-7am | \$57 Holidays | \$74/hr







Certified Wedding Event Planner

Bay Point Marriott Golf Resort & Spa provides complementary planning services to all their couples to work one-on-one with a Marriott Wedding Event Planner.

Specialty Linen

Bay Point Marriott Golf Resort & Spa offers a variety of specialty linens for every occasion. Prices vary for specialty linens depending on the item and fabric. Please consult your Wedding Event Planner to discuss theme, décor and pricing.

Child Care

Childcare is available for a minimum of 4 hours until 10pm at \$5 per child per hour. \$25 per child each additional hour. Childcare is also subject to a venue rental fee and applicable service charges and sales tax.







Service Attendants

Cake Cutting Fee | \$75 Valet Parking | \$10 per vehicle Golf Cart | \$30 per cart per hour (4 hour minimum) Server Attendant | \$75 per 2 hours Bartender | \$75 per 4 hours Cashier | \$25 per 4 hours Guest Gift Bag Delivery | \$3 per bag/item

Tastings

Once a wedding is booked, complimentary Food and Beverage Tastings are available for up for 4 guests. Each additional guest is an additional \$25. If the desired meal for the Reception is a buffet, the tasting is limited to four (4) food items from the selected buffet.

Golf and Spa

Golf and Spa Packages are available. Please contact your Wedding Event Planner to inquire about Package Details and pricing for groomsmen and bridesmaid outings.







Airport Transportation

Roundtrip airport transportation is available from the Panama City Regional Airport as well as the Panama City private airports of SheltAir Aviation Services and Precision AV Jet.

Transportation for airports outside Panama City requires special arrangements.

To arrange for the shuttle, please contact your Wedding Event Planner. The Wedding Event Planner will communicate your needs.

Twenty-four hours advance notice is requested for pick-up and return to the airport.

The roundtrip charge of \$50.00, or one-way charge of \$25.00, may be charged to your hotel guest room. A return ticket for your departure will be provided to you by the driver upon pickup. Please save this ticket for your return trip to the airport.





distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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Farewell Breakfast/Brunch

Sunrise Plated Breakfast | \$16.95 Orange Juice Fluffy Scrambled Eggs Hickory Bacon or Country Sausage Breakfast Potatoes Assortment of Croissants, Muffins and Danishes Butter and Fruit Preserves

Butter and Fruit Preserves
Coffee, Tea Decaffeinated Coffee

Southern Breakfast Buffet | \$22.95 Apple, Tomato & Orange Juice Sliced Fruit Tray Fluffy Scrambled Eggs Choice of Ham Steak, Crisp Bacon or Country Sausage Your Choice of Breakfast Fried Potatoes or Cheese Grits Assorted Croissants, Muffins, Mini-Danishes and Breakfast Breads Butter and Fruit Preserves Coffee, Tea Decaffeinated Coffee

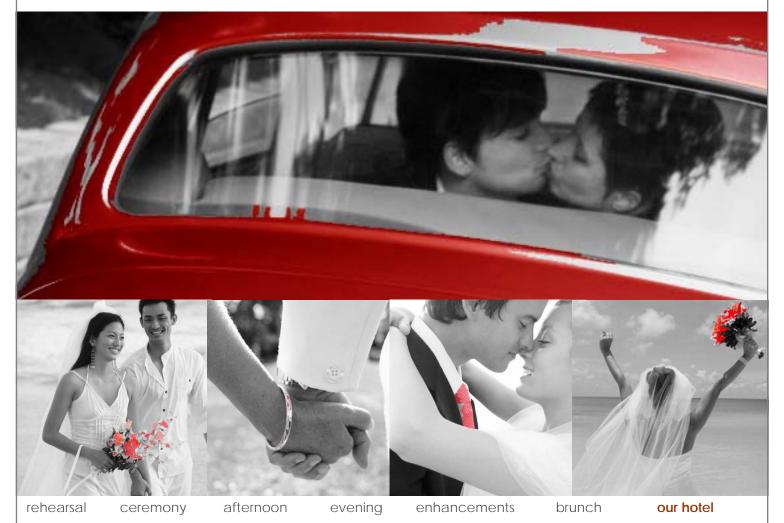
Enhancements

Omelet Station with Assorted Toppings | \$9

Add Shellfish Toppings | \$7

Pancake or Waffle Station with Assorted Toppings | \$6





romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more then 2,500 hotels and resorts worldwide for a unique destination wedding.







Service Charge & Tax

All Food and Beverage functions are subject to a 22% Service Charge and a 6.5% Sales Tax. The 6.5% Sales Tax is applied to the total charge following the addition of the 22% Service Charge. Should your group have tax exempt status in the State of Florida, the Bay Point Marriott requires a copy of the Tax Exemption Certificate before we are able to deduct tax and must be approved by our controller.

Event Space

Meeting and banquet space is assigned according to the contracted agenda and anticipated number of guests. The Bay Point Marriott reserves the right to change any locations if there is an increase or decrease in the estimated attendance number, and/or a change in program. The Hotel reserves the right to charge an additional set up fee for events with extraordinary set up requirements or changes to room set-up once the room has been set.



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Outdoor Functions

A final decision must be made whether the function will remain outdoors or be moved to the alternate back-up location and must be given to the Hotel by 8:00 a.m. for luncheons, 12:00 p.m. for receptions and dinners. If the group contacts do not make themselves available for this decision, it will be made at the Hotel's discretion. Once the move has been made, by the group contact or the Hotel, it will be final and irreversible. If the contact of the group chooses to remain outdoors and inclement weather forces an indoor move to the alternate location, a \$3.00 per person charge will be applicable (Minimum of \$300.00) and posted to the Groups Master Account.

When the rain probability is 50% or greater the Hotel reserves to the right to automatically use the alternate location. All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist: Wind Gusts in Excess of 20MPH 40% or Higher Chance of Precipitation Temperature exceeding 100 degrees

All outdoor functions must end no later than 10:30 P.M. due to sound ordinance and in respect to other guests staying at the resort.

Outside Vendors

If Client wishes to hire outside vendors to provide any goods or services at Bay Point Marriott during the Event, Bay Point may, in its sole discretion, require that such vendor provide Bay Point, inform and amount reasonable satisfactory to hotel, an indemnification agreement and proof of adequate insurance. A list of vendors will be provided for the Client upon booking.

Space Hold

No space is held until it is under contract.

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Guarantees

Menu selection guarantees must be submitted 30 days prior to the event. A final guarantee of attendance at all Food and Beverage functions must be submitted 14 business days prior to the date of your event. This number may be increased but not lowered 72 hours prior to the function. If no final guarantee is received, we will consider the number indicated on the Banquet Event Order to be the correct guarantee number. We will be prepared to service 3% above the guaranteed number.

Labor and Buffet Charges

A \$50.00 labor charge applies when the number of guests at a meal function is less than 24.

A \$100.00 buffet charge applies when the number of guests attending a buffet is less than 50.

One bartender per 75 people is our standard. Any bar, whether sponsored or cash, will be subject to a bartender charge of \$75.00 per bar for first four hours and \$25.00 for each additional hour.

Cash bars over 100 people require a cashier at \$75.00 per cashier for first four hours and \$25.00 for each additional hour.

Chef, carver and attendant fees are \$75.00 per attendant for up to two hours and \$25.00 for each additional hour.

Cancelation

Once a contract is validated it is understood that if the group should cancel, the group will be subject to a cancellation fee. The cancellation fee would be in addition to any non-refundable deposits already collected

