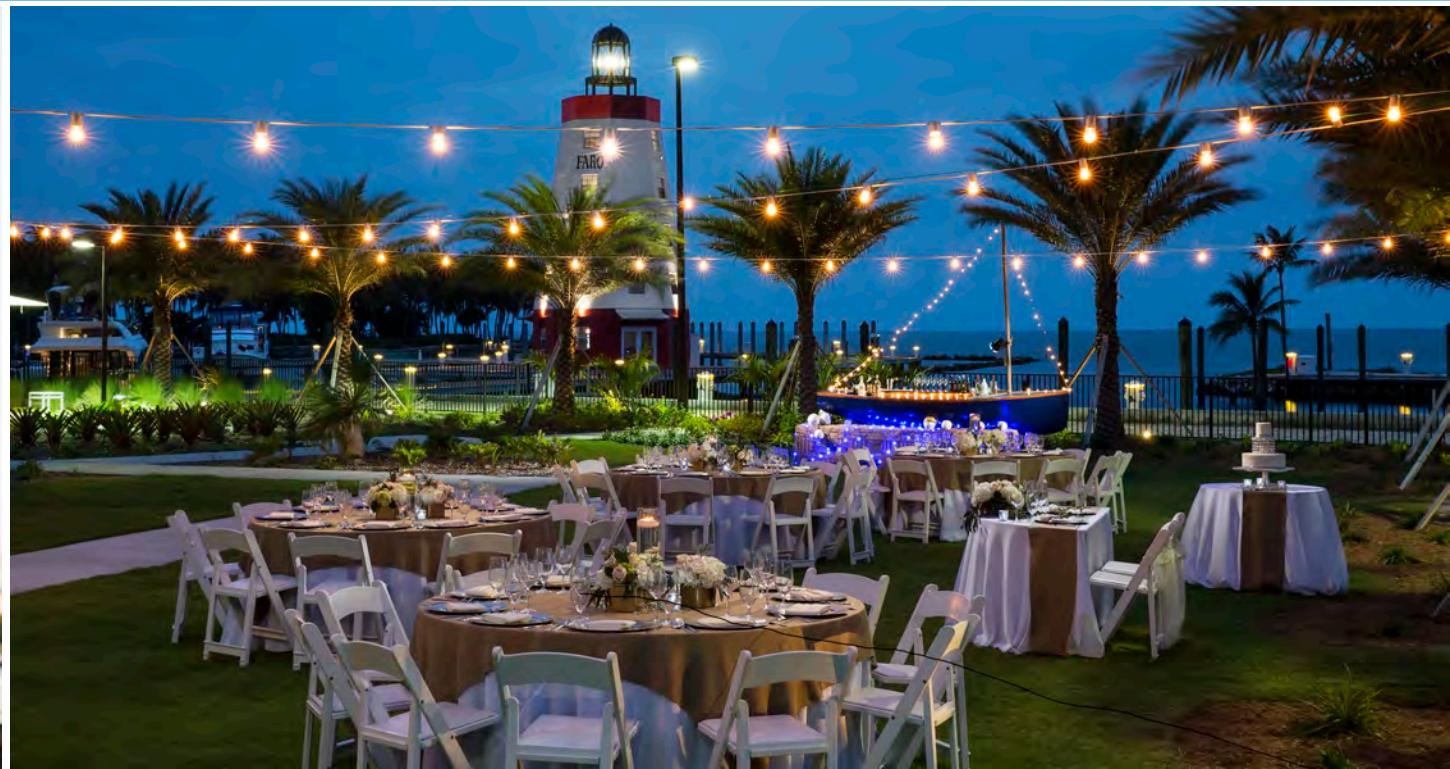


# *Fabulous* FLORIDA KEYS 2020 *Weddings*



**FARO BLANCO**  
RESORT & YACHT CLUB

MILE MARKER 48 | 1996 OVERSEAS HIGHWAY, MARATHON, FLORIDA 33050 | 305-743-9018  
[FAROBLANCORESORT.COM](http://FAROBLANCORESORT.COM)

# Congratulations!



*We are thrilled for the opportunity to host your perfect wedding. Whether you choose our white sand jetty surrounded by the blue waters of the Gulf of Mexico, or one of our two beautiful outdoor event lawns, you'll enjoy our professional, attentive service that begins with your very first visit. And with our outstanding accommodations, amenities and convenient location, your guests will enjoy their time in the Keys just as much as the bride and groom.*

*The team at our award-winning, waterfront restaurant looks forward to catering the wedding of your dreams. From an intimate group of 10, to a blowout bash with 300 of your family and friends, trust our first class staff to see to even the smallest details.*

*With our full-service marina and yacht club, swimming pool and fitness club, our resort is hard to leave. When you do, you'll find us surrounded by the best fishing and diving in the Keys, with the area's best charter captains available onsite. Our convenient location is also a short drive from the shopping and sightseeing of Key West, and close to the popular attractions of Crane Point, Dolphin Research Center, Bahia Honda State Park, Pigeon Key, 7-Mile Bridge and Looe Key.*



MARATHON, FLORIDA KEYS



# Planning Your Dream Wedding

To ensure a flawless event, a professional wedding coordinator is essential. While our experienced Event Managers are experts in planning every aspect of your food & beverage, function space arrangements and hotel details, Professional Wedding Coordinators will oversee all of the details of your wedding.

FARO BLANCO RESORT & YACHT CLUB RECOMMENDS COUPLES HIRE THE SERVICES OF A PROFESSIONAL WEDDING COORDINATOR.

**FOR WEDDINGS WITH A GUEST COUNT EXCEEDING 75, WE REQUIRE COUPLES TO HIRE THE SERVICES OF A PROFESSIONAL WEDDING COORDINATOR FOR, AT MINIMUM, "DAY OF WEDDING" SERVICES. OUR PREFERRED VENDOR LIST INCLUDES A SELECTION OF HIGHLY SKILLED WEDDING COORDINATORS.**

## Faro Blanco Resort & Yacht Club Event Manager is Responsible for the Following:

Consultation and Creation of Food and Drink  
Menu and Service Sequence

Preparation of Documentation Which Thoroughly  
Outlines the Timing of Ceremony and Reception,  
Food and Beverages that are to be Served,  
Setup Details, and Final Charges

Coordination of all Service Staff

Preparation of Diagrams of Wedding Ceremony,  
Cocktail Hour and Reception Layouts

Set Up of Tables and Chairs in Accordance  
with Layouts

Table Linens and Napkins, Flatware, Dishware,  
Glasses, House Centerpieces (if Desired) and  
House Ceremony Aisle Decor

Coordination of Installation of Ceremony Arbor Arch,  
Audio Visual Services,  
Lighting and/or Staging

## Your Professional Wedding Coordinator is Responsible for the Following:

Wedding Day Timeline and Etiquette

Organizing Wedding Rehearsal

Communication of All Wedding Day Instructions  
to Bridal Party

Placement of all Décor/Personal Items  
(programs, favors, escort cards, etc.)

Providing Event Day Direction to All Outside Wedding Vendors

Ensuring Bouquets, Corsages and Boutonnieres are  
Assigned/Affixed to the Correct Individuals

Coordinating Wedding Party Introductions, First Dances, Toasts,  
Cake Cutting and Other Reception Events

Collecting Any Personal Items at the End  
of the Event

Assisting with Moving Wedding Gifts and  
Delivery to the Chosen Location

# Wedding Ceremony Packages

## -/ FOR UP TO 30 GUESTS /-

### Captain & First Mate

Use of Any Ceremony Venue for One Hour

White Padded Ceremony Chairs for up to 30 Guests

House Aisle Décor (Conch Shells, Starfish, Lanterns, etc.)

**Sunday - Thursday: \$600**

**Friday & Saturday: \$1000**

### Anchor of Love

Use of Any Ceremony Venue for One Hour

Officiant Included

White Padded Ceremony Chairs for up to 30 Guests

House Aisle Décor (Conch Shells, Starfish, Lanterns, etc.)

Bridal Bouquet & Groom's Boutonniere

**Sunday - Thursday: \$1100**

**Friday & Saturday: \$1500**

## -/ FOR UP TO 50 GUESTS /-

### Ships Ahoy

Use of Any Ceremony Venue for Two Hours

Officiant Included

White Padded Ceremony Chairs for up to 50 Guests

House Aisle Décor (Conch Shells, Starfish, Lanterns, etc.)

Bridal Bouquet and Additional Bouquet

Groom's Boutonniere and Additional Boutonniere

PA System

**Sunday - Thursday: \$1500**

**Friday & Saturday: \$1900**



*Our Iconic Sand Jetty is Available for Events of Fewer than 75 Guests.*

# Wedding Ceremony Packages



## -/ FOR UP TO 100 GUESTS /-

### Sun, Sand & Sea

Use of Any Ceremony Venue for Two Hours  
Officiant Included  
White Padded Ceremony Chairs for up to 100 Guests  
House Aisle Décor (Conch Shells, Starfish, Lanterns, etc.)  
Bridal Bouquet & Three Additional Bouquets  
Groom's Boutonniere & Three Additional Boutonniere  
PA System

**Sunday - Thursday: \$2100**

**Friday & Saturday: \$2500**

## -/ FOR UP TO 200 GUESTS /-

### Stars on the Water

Use of Any Ceremony Venue for Two Hours  
Officiant Included  
White Padded Ceremony Chairs for up to 200 Guests  
House Aisle Décor (Conch Shells, Starfish, Lanterns, etc.)  
Bridal Bouquet & Four Additional Bouquets  
Groom's Boutonniere & Four Additional Boutonniere  
PA System

**Sunday - Thursday: \$2600**

**Friday & Saturday: \$3000**

## -/ WEDDING ENHANCEMENTS /-

Ceremony Arch **Starting at \$350**  
Sand or Knot Ceremony **\$150**  
Chiavari Chairs **\$9 each**  
Application of Chair Ties **\$4 each**  
Chilled Hand Towels **\$2 each**  
Champagne Toast **\$7 per person**  
One Hour of Photography **Starting at \$400**  
Chilled Bottled Water **\$3 each**  
Additional Bouquet **Starting at \$100**  
Additional Boutonniere **Starting at \$30**  
Live Musician **Starting at \$400**  
Microphone, PA System **\$100**  
Gift Bags Delivered to Guest Rooms **\$5 per room**  
Gift Bags Presented at Front Desk Upon Arrival **\$2 per bag**  
Package Receiving or Storage **\$10 per box**



# Rehearsal Dinner

ALL REHEARSAL DINNERS INCLUDE SPARKLING WINE TOAST, PA SYSTEM AND MICROPHONE

## -/ PLATED OPTION /-

**Salads** (Choose one to be served to all guests)

**House Salad** Mixed Greens, Cucumber, Tomato,  
Croutons, Citrus Vinaigrette

**Chopped Salad** Arcadian Lettuce, Grilled Asparagus, Roasted  
Corn, Blue Cheese, Bacon, Tomato, Ranch Dressing

**Caesar Salad** Hearts of Romaine Lettuce, Romano Cheese,  
Croutons, Traditional Caesar Dressing

### **Grilled Medallions of Pork Tenderloin**

Sweet Potato Mash, Broccolini, Port Wine Reduction

**\$60 per person**

### **Grilled Market Fresh Fish**

Saffron Rice, Asparagus, Tropical Salsa, Lemon Beurre Blanc

**\$66 per person**

### **Grilled Flank Steak**

Chimichurri, Mashed Potatoes, Roasted Garlic Green Beans

**\$67 per person**

### **Grilled Chicken Breast**

Tarragon Cream, Mushroom Risotto, Haricots Verts

**\$54 per person**

### **Portobello Napoleon**

Roasted Red Peppers, Shoestring Vegetables,  
Fresh Mozzarella, Marinara, Balsamic Reduction

**\$49 per person**

PLATED OPTION PRICING BASED ON ONE ENTRÉE SERVED TO ALL GUESTS  
PRE-SELECT TWO ENTRÉES, PLUS VEGETARIAN OPTION,  
ADD \$5 PER PERSON TO HIGHEST PRICED SELECTION

## -/ BUFFET OPTION /-

### **Old Havana**

Chopped Salad

Jicama Slaw

Mojo Cuban Roasted Pork, Pickled Onions

Grilled Skirt Steak, Chimichurri Sauce

Black Beans and Rice

Rum Glazed Sweet Plantains

**\$57 per person**

### **Little Italy**

Traditional Caesar Salad

Caprese Salad

Trottole Pasta, Cherry Tomatoes, Artichoke Hearts,

Roasted Red Peppers, Spinach, Pesto Cream Sauce

Chicken Marsala

Market Catch Fish Piccata

**\$59 per person**

**BUFFET OPTION PRICING IS BASED ON A MINIMUM OF 25 GUESTS  
FOR GROUPS SMALLER THAN 25 GUESTS, ADD \$5 PER GUEST**



# Evening Reception Packages

ALL EVENING RECEPTION PACKAGES INCLUDE **FOUR HOUR PREMIUM BRANDS HOSTED OPEN BAR**, COCKTAIL HOUR FEATURING BUTLER PASSED HORS D'OEUVRES, SPARKLING WINE TOAST, BARTENDER AND CAKE CUTTING FEES, COMPLIMENTARY SUITE UPGRADE FOR BRIDE AND GROOM

## **-/ BUTLER PASSED HORS D'OEUVRES /-**

FOUR PIECES PER GUEST INCLUDED IN PACKAGE PRICE | MAXIMUM OF FOUR SELECTIONS

Beef Tenderloin Crostini  
Stuffed Peppadew Piquante Peppers  
Caprese Skewer  
Traditional Shrimp Cocktail

Smoked Salmon  
Tuna Tartar  
Brie Crostini  
Mini Crab Cakes

Sesame Chicken Strips  
Beef Empanada  
Mini Key West Conch Fritters  
Coconut Shrimp

## **-/ PLATED OPTION /-**

CHOOSE ONE SALAD, ENTRÉE TO BE SERVED TO ALL GUESTS

### **House Salad**

Mixed Greens, Cucumbers, Tomato,  
Croutons, Citrus Vinaigrette

### **Caesar Salad**

Hearts of Romaine Lettuce, Romano Cheese,  
Croutons, Traditional Caesar Dressing

### **Chopped Salad**

Arcadian Lettuce, Grilled Asparagus, Roasted Corn,  
Blue Cheese, Bacon, Tomato, Ranch Dressing

**Filet Mignon** Garlic Mashed Potatoes, Asparagus, Portobello Demi-glace **\$173 per person**

**Pan-Seared Market Fresh Fish** Saffron Rice, Asparagus, Lemon Beurre Blanc **\$160 per person**

**Grilled Yellowfin Tuna** Wasabi Mashed Potatoes, Baby Bok Choy, Sweet Thai Chili **\$154 per person**

**Grilled Medallions of Pork Tenderloin** Sweet Potato Mash, Broccolini, Port Wine Reduction **\$150 per person**

**Grilled Chicken Breast** Mushroom Risotto, Haricot Vert, Tarragon Cream **\$148 per person**

Make it a **Duo!** Add \$8 Per Person to  
Highest Priced Selection for Combination Plates

Can't Pick One? Pre-Select **Two** Entrées, Plus Vegetarian Option,  
Add \$8 Per Person to Highest Priced Selection

Add **Grilled Florida Lobster Tail** to  
Any Entrée for \$35 Per Person

## **-/ BUFFET OPTION /-**

DINNER BUFFETS INCLUDE FRESHLY BAKED BREADS WITH SWEET CREAM BUTTER

### **Seven Mile Sunset**

Traditional Caesar Salad  
Jicama Slaw with Cilantro Lime Vinaigrette  
Mojo Style Cuban Roasted Pork  
Market Fresh Fish with Creole Butter  
Rice and Pigeon Peas  
Roasted Squash  
**\$165 per person**

### **The Faro Blanco**

House Salad  
Market Catch Fish, Chef's Preparation  
Mojo Roasted Chicken, Cumin Lime Sauce  
Roasted Garlic Mashed Potatoes  
Chef's Selection of Market Fresh Vegetables  
**\$157 Per Person**

### **The Lighthouse**

Chopped Salad  
Pan-Seared Market Fish, Citrus Beurre Blanc  
Mojo Roasted Chicken, Cumin Lime Sauce  
Grilled Flank Steak, Chimichurri  
Garlic Mashed Potatoes  
Haricots Verts  
**\$175 per person**

**EVENING RECEPTION PACKAGE PRICING BASED ON A MINIMUM OF 25 GUESTS | FOR GROUPS SMALLER THAN 25 GUESTS, ADD \$15 PER GUEST TO PACKAGE PRICE**

# Evening Reception Packages

ALL EVENING RECEPTION PACKAGES INCLUDE **FOUR HOUR PREMIUM BRANDS HOSTED OPEN BAR**, COCKTAIL HOUR FEATURING BUTLER PASSED HORS D'OEUVRES (SEE SELECTIONS ON PAGE 7), SPARKLING WINE TOAST, BARTENDER AND CAKE CUTTING FEES, COMPLIMENTARY SUITE UPGRADE FOR BRIDE AND GROOM

## - / BUILD YOUR OWN DINNER BUFFET / -

DINNER BUFFETS INCLUDE FRESHLY BAKED BREADS WITH SWEET CREAM BUTTER

Select One Salad  
Select Two Entrées  
Select Two Sides  
**\$155 per person**

Select Two Salads  
Select Three Entrées  
Select Three Sides  
**\$175 per person**

Select Two Salads  
Select Four Entrées  
Select Three Sides  
**\$185 per person**

## SALADS

**House** Cucumbers, Tomato, Croutons, Citrus Vinaigrette

**Kale Salad** Shredded White Cabbage, Cranberries, Roasted Pumpkin Seeds, Mint, Pepita Vinaigrette

**Orzo** Grape Tomatoes, Asparagus Tips, Farmers Cheese

**Chopped** Arcadian Lettuce, Grilled Asparagus, Roasted Corn Blue Cheese, Bacon, Tomato, Ranch Dressing

**Caesar** Romano, Croutons, White Anchovies

**Tomato Cucumber** Red Onions, Ginger Soy Sesame Dressing

## ENTRÉES

**Roasted Pork Loin** Maple Creole Mustard Sauce

**Pan-Seared Market Catch Fish** Herbed Champagne Beurre Blanc

**Seafood Fra Diavolo** Shrimp, Scallops, Cajun Cream Sauce

**Grilled Flank Steak** Caramelized Onions, Chimichurri

**Mojo Roasted Chicken** Cumin Lime Sauce

**Pasta Primavera** Tomato Pesto, Mozzarella, Artichoke Hearts

**Bacon Wrapped Petit Filet Mignon** Additional \$10 Per Person

**Grilled Florida Lobster Tail** Additional \$35 Per Person

## SIDES

Mashed Potatoes  
Garlic Mashed Potatoes  
Vegetable Rice  
Asparagus  
Sweet Potato Medallions  
Potato Au Gratin  
Roasted Baby Red Potatoes

Saffron Risotto  
Rum Glazed Sweet Plantains  
Haricots Verts  
Caribbean Black Beans  
Broccolini  
Roasted Squash and Peppers  
Ginger Glazed Carrots

EVENING RECEPTION PACKAGE PRICING BASED ON A MINIMUM OF 25 GUESTS | FOR GROUPS SMALLER THAN 25 GUESTS, ADD \$15 PER GUEST TO PER PERSON PRICE



# Luncheon Reception Packages

LUNCHEON RECEPTION PACKAGES ARE AVAILABLE FOR SERVICE TIMES EARLIER THAN 3:00 PM AND INCLUDE BUTLER PASSED HORS D'OEUVRES, SPARKLING WINE TOAST, CAKE CUTTING FEES, COMPLIMENTARY SUITE UPGRADE FOR BRIDE AND GROOM

## **-/ BUTLER PASSED HORS D'OEUVRES /-**

FOUR PIECES PER GUEST INCLUDED IN PACKAGE PRICE (25 PIECE MINIMUM PER SELECTION) | MAXIMUM OF FOUR SELECTIONS

|                                   |                 |                              |
|-----------------------------------|-----------------|------------------------------|
| Beef Tenderloin Crostini          | Smoked Salmon   | Sesame Chicken Strips        |
| Stuffed Peppadew Piquante Peppers | Tuna Tartar     | Beef Empanada                |
| Caprese Skewer                    | Brie Crostini   | Mini Key West Conch Fritters |
| Traditional Shrimp Cocktail       | Mini Crab Cakes | Coconut Shrimp               |

## **-/ PLATED OPTION /-**

PLATED OPTION PRICING BASED ON ONE SALAD AND ONE ENTRÉE SERVED TO ALL GUESTS  
PRE-SELECT TWO ENTRÉES, PLUS VEGETARIAN OPTION, ADD \$5 PER PERSON TO HIGHEST PRICED SELECTION

### **House Salad**

Mixed Greens, Cucumbers, Tomato,  
Croutons, Citrus Vinaigrette

### **Chopped Salad**

Arcadian Lettuce, Grilled Asparagus, Roasted Corn,  
Blue Cheese, Bacon, Tomato, Ranch Dressing

### **Caesar Salad**

Romaine, Romano, Croutons  
Traditional Dressing

**Filet Mignon** Garlic Mashed Potatoes, Asparagus, Portobello Demi-glace **\$82 per person**

**Pan-Seared Market Fresh Fish** Saffron Rice, Asparagus, Tropical Salsa, Lemon Beurre Blanc **\$70 per person**

**Grilled Chicken Breast** Mushroom Risotto, Haricot Vert, Tarragon Cream, Tobacco Onions **\$60 per person**

**Grilled Medallions of Pork Tenderloin** Sweet Potato Mash, Broccolini, Port Wine Reduction **\$64 per person**

## **-/ BUFFET OPTION /-**

LUNCHEON BUFFETS INCLUDE FRESHLY BAKED BREADS WITH SWEET CREAM BUTTER

### **Old Havana**

Chopped Salad  
Jicama Slaw  
Mojo Cuban Roasted Pork, Pickled Onions  
Grilled Skirt Steak, Chimichurri Sauce  
Black Beans and Rice  
Rum Glazed Sweet Plantains  
**\$83 per person**

### **The Faro Blanco**

House Salad  
Market Catch Fish, Chef's Preparation  
Mojo Roasted Chicken, Cumin Lime Sauce  
Roasted Garlic Mashed Potatoes  
Chef's Selection of Market Fresh Vegetables  
**\$85 Per Person**

### **Garden Party Grille**

Caesar Salad  
Tomato and Cucumber Salad  
Southern Style Yukon Potato Salad  
Grilled Petit Filet Mignon  
Grilled Market Catch Fish  
Grilled BBQ Breast of Chicken  
**\$108 per person**

LUNCHEON RECEPTION PACKAGE PRICING BASED ON A MINIMUM OF 25 GUESTS | FOR GROUPS SMALLER THAN 25 GUESTS, ADD \$5 PER GUEST TO PER PERSON PRICE

# Brunch Reception Packages

BRUNCH RECEPTION PACKAGES ARE AVAILABLE FOR SERVICE TIMES EARLIER THAN 1:00 PM  
AND INCLUDE COFFEE AND JUICE STATION, SPARKLING WINE TOAST AND CAKE CUTTING FEES  
FOR GROUPS SMALLER THAN 25 GUESTS ADD \$5 PER GUEST TO PER PERSON PRICE

## - / BUFFETS / -

### **The Sea Turtle**

Sliced Fresh Seasonal Fruits  
Gourmet Assorted Pastries  
Dry Cereal Bar  
Yogurt Parfait  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Potatoes O'Brien  
**\$52 per person**

### **Marathon Brunch**

Sliced Fresh Seasonal Fruits  
Assorted Gourmet Pastries  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Potatoes O'Brien  
Fresh Bagels with Assorted Cream Cheeses  
Smoked Salmon  
Chopped Salad  
Market Catch Fish, Chef's Preparation  
Grilled Petit Filet Mignon  
Potatoes Au Gratin  
Haricots Verts  
**\$95 per person**

## - / MADE TO ORDER BUFFET ENHANCEMENTS / -

CHEF ATTENDANT REQUIRED - \$150 FEE - ONE ATTENDANT PER 50 GUESTS

### **Three-Egg Omelet Station**

Assorted Cheeses, Seasonal Vegetables, Breakfast Meats  
**\$12 per person**

### **Belgian-Style Waffle Station**

Bananas, Berries, Chocolate Chips, Whipped Topping, Maple Syrup  
**\$16 per person**

### **Bloody Mary Bar with Signature Brand Spirits**

Bacon, Beef Jerky, Carrot Stick, Celery, Cheese Chunks, Cocktail Onions, Cucumber, Giardiniera,  
Hard Boiled Eggs, Horseradish, Jalapenos, Lemon, Olive Variety, Pepperoncini,  
Pickle Spears, Shrimp, Smoked Oysters, Mussels, Steak Bites, Assorted Salted Rimmers  
**\$100 per liter bottle of spirits, plus \$18 per person**



# Reception Enhancements

## -/ CARVING & ACTION STATIONS -/

CHEF ATTENDANT REQUIRED - \$150 FEE - ONE ATTENDANT PER 50 GUESTS

### **Whole Roasted Pig**

Pickled Red Onions, Mojo Criollo  
**\$600 each serves 50 guests**

### **Tenderloin of Beef**

Roasted Garlic, Red Wine Sauce,  
Horseradish Crème  
**\$275 each serves 15 guests**

### **Florida Black Grouper**

Pistachio Encrusted, Seasonal Availability  
**\$475 each serves 20 guests**

### **Signature Prime Rib Au Jus**

Horseradish Crème  
**\$275 each serves 30 guests**

### **Pasta Bar**

Two Pastas, Three Sauces  
Italian Sausage, Gulf Shrimp, Grilled Chicken  
Sundried Tomato, Black Olives, Sautéed Mushrooms  
**\$18 per person**

### **Florida Keys Seafood Bar**

Freshest Seasonal Selections  
Shrimp Cocktail, Gulf Oysters on the Half Shell  
Crab Claws, Tuna Tartare, Ceviche and Accompaniments  
**Market Price**

## -/ DESSERT STATIONS -/

### **Lighthouse Lagniappes**

Chef's Selection of Individual Mini Cakes,  
Mousse and Custard Shooters, and Dessert Bars  
**\$12 per person**

### **Signature Sweets Table**

Triple Chocolate Cake, Mascarpone Cheesecake,  
Key Lime Pie, Chef's Selection Bread Pudding  
**\$18 per person**

## -/ À LA CARTE ENHANCEMENTS -/

Custom Centerpieces **From \$65 per table**

Custom Linen **From \$250**

Custom Lighting **From \$500**

Fire Pit **\$100 each** (Seasonal Availability)

House Wines Served with Dinner **\$24 per bottle**

Corkage Fee **\$20 per bottle**

Cake Cutting Fee **\$5 per person**

Custom Wedding Cake or Cupcakes **From \$250**

Hand Rolled Cigar Station **From \$300**

Tent for Outdoor Venues **From \$3,000 (approximate)**





# Late Night Munchies

## PIZZA TIME

Pepperoni  
Sausage and Mushroom  
Veggie  
Four Cheese

**\$19 per person**

## SWEET TOOTH TABLE

Assorted Candies, Chocolate Bars and Cookies

**\$19 per person**

## CHOCOLATE FONDUE FOUNTAIN

All The Fixins

**\$25 per person**

## SOFT TACO STATION

Shrimp, Chicken, Fish, Beef (Select Two)

Corn and Flour Tortillas

Guacamole, Jalapeños, Diced Tomatoes, Shredded Lettuce,  
Onions, Roasted Corn, Scallions, Limes, Queso Blanco,  
Aged Cheddar Cheese, Sour Cream

**\$22 per person**

## SLIDER STATION

Burger

Pulled Pork

Fried Chicken Tenders

Brioche Slider Bun

Traditional Accompaniments

**\$13 per person**

## For Kids

12 AND UNDER PLEASE

Chicken Tenders, Grilled Cheese, Grilled Chicken Breast,  
Hamburger, or Mac & Cheese

*Includes Choice of Fries, Fruit Cup, or Carrots and Celery*

**\$14 per child**



# Beverage Packages

ONE BARTENDER REQUIRED (\$100 FEE) PER 75 GUESTS

## - / SIGNATURE BRANDS / -

Sobieski Vodka | New Amsterdam Gin | Castillo Silver Rum |  
El Jimador Silver Tequila | Seagrams 7 Whiskey |  
Old Forester Bourbon | Clan McGregor Scotch

## - / PREMIUM BRANDS / -

Tito's Vodka | Tanqueray Gin | Bacardi Silver Rum |  
El Jimador Silver Tequila | Canadian Club Whiskey |  
Jim Beam Bourbon | Dewars White Label Scotch

## - / ULTRA PREMIUM BRANDS / -

Ketel One Vodka | Tanqueray Gin | Bacardi Silver Rum | Captain Morgan Spiced Rum |  
Patron Silver Tequila | Crown Royal Whiskey | Maker's Mark Bourbon | Johnnie Walker Black Label Scotch

| HOSTED OPEN BAR  | SIGNATURE | PREMIUM | ULTRA |
|--|-----------|---------|-------|
| UNLIMITED CONSUMPTION FOR ONE PER PERSON PRICE   FOR BARS LESS THAN TWO HOURS IN DURATION, ADD \$5 TO PER PERSON PRICE |           |         |       |
| FIRST HOUR PER PERSON  | \$18      | \$22    | \$26  |
| EACH ADDITIONAL HOUR PER PERSON  | \$10      | \$14    | \$16  |

| HOSTED CONSUMPTION BAR  |      |      |      |
|---|------|------|------|
| CONSUMPTION CHARGED BY THE DRINK   FOR BARS LESS THAN TWO HOURS IN DURATION, ADD \$2 TO PER DRINK PRICE |      |      |      |
| SINGLE POUR LIQUOR  | \$10 | \$11 | \$12 |
| HOUSE WINES   | \$7  |      |      |
| BOTTLED BEER  | \$5  |      |      |
| SODA, JUICE, BOTTLED WATER  | \$2  |      |      |

| CASH BAR  |      |      |      |
|---|------|------|------|
| CASH BARS REQUIRE MINIMUM REVENUE GUARANTEE OR \$200 SETUP FEE   PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE |      |      |      |
| SINGLE POUR LIQUOR  | \$11 | \$12 | \$14 |
| HOUSE WINES   | \$8  |      |      |
| BOTTLED BEER  | \$6  |      |      |
| SODA, JUICE, BOTTLED WATER  | \$3  |      |      |

## - / INCLUDED BOTTLED BEER BRANDS & HOUSE WINE VARIETALS / -

Cabernet Sauvignon | Pinot Noir | Chardonnay | Pinot Grigio  
Budweiser | Bud Light | Michelob Ultra | Corona

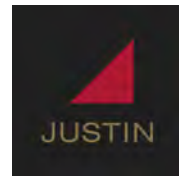
HOST A BAR WITH BEER AND WINE ONLY FOR \$15 PER PERSON FIRST HOUR / \$10 PER PERSON EACH ADDITIONAL HOUR

# Beverage Enhancements

AVAILABLE ONLY AS SUPPLEMENTS TO HOSTED BAR PACKAGES FOR 50 GUESTS OR MORE, NOT AVAILABLE FOR CASH BARS

## PREMIUM WINE UPGRADE \$10 PER PERSON / PER HOUR

Faro Blanco Resort & Yacht Club Proudly Features



*Landmark  
Vineyards*

Chardonnay | Pinot Noir | Cabernet Sauvignon

***Ask About Personalized Bottles of Wine and Champagne! They Make Great Favors or Gifts!***

## SIGNATURE COCKTAIL

Let Us Help You Customize a Cocktail  
Symbolizing Your Special Day

**\$18 per person/per hour**

## MARTINI BAR

(Select Three)

Classic Dry Martini  
Key Lime Martini  
Strawberry Basil Martini  
Pomegranate Martini  
Jalapeno Cucumber Martini  
Gin Basil Martini  
Chocolate Raspberry Martini

**\$10 per person/per hour**

## SANGRIA BAR

(20 Servings Per Gallon)

Traditional  
Blackberry  
Apricot  
"Piña Colada"

**\$150 Per Gallon**

## RUM BAR

(Select Three Served On The Rocks)

Marathon Mojito  
Lighthouse Rum Punch  
Faro Blanco Caipirinha  
Pusser's Painkiller  
Dark N' Stormy  
Mai-Tai  
Bahama Mama

**\$8 per person/per hour**

## BUBBLES BAR

(House Selection)

Mimosa  
Bellini  
Kir Royale  
Strawberry Garnish

**\$7 per person/per hour**

## MARGARITA BAR

(Select Three)

Original  
Cadillac  
Strawberry  
Pineapple  
Pomegranate  
Blackberry-Mint  
Jalapeño

**\$12 per person/per hour**



# Linens & Décor

Many Ceremony and Reception Packages include House Linens and Décor. These package inclusive items are selected by the resort and intended for informal Florida Keys-style weddings. Customization, substitutions or enhancements will incur additional charges. Your Event Manager can assist you with pricing and options.

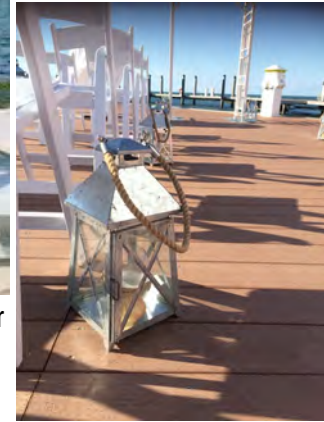
**Ceremony Arches are not included in any ceremony package. Enhance your ceremony with an arch starting at \$350.**



White Folding Chairs with House Aisle Decor



House centerpieces with white house linen



# Florals



Package inclusive florals (bouquets, boutineers, etc.,) are provided by our florist partners using seasonal selections. If you prefer to customize your florals, your package inclusive florals may be converted into a credit which can be applied to the cost of a custom floral package from one of our florist partners. Your event coordinator can provide further details regarding this option. Please note that floral credits are issued solely at the discretion of the resort, have no cash value, and are valid at authorized vendors only.

# Marriage Licenses

In Monroe County, the Clerk's Office is the issuing agent of Marriage License for the State of Florida. For locations and hours of operation, contact the Marathon Branch Courthouse at 305-289-6027.

Applicants must be eighteen (18) years old to obtain a marriage license. Sixteen (16), and Seventeen (17), year olds must have both parent's consent. If you are younger, parent's consent/consent of a County Judge, and proven pregnancy may apply, depending on the age and situation. Both applicants must appear in person at the time of application.

Applicants must provide a valid picture-type ID, with date of birth shown. (Driver's License, Passport, Student ID Card, Military ID, or Alien Registration Card). There is no residence or citizenship requirement.

If either applicant has been previously married, the exact date of the last death, divorce, or annulment must be provided. You should bring a copy of your divorce decree with you at the time of application.

If both parties are Florida residents, and attend a certified premarital class, there is no waiting period. If no class is attended, there is a three (3) day waiting period (from the date of issue), before the marriage ceremony may take place. This class must be taken thru an authorized provider listed in Monroe County. Original certificate of completion is required at time of application. If only one of the parties is a Florida resident and the Florida resident takes the course, there is no waiting period. **If both parties are out of state residents, there is no waiting period.**

The license must be used within sixty (60) days from the "effective date." A marriage may be performed by regularly ordained clergy, judiciary, State of Florida notaries, the Clerk of the Circuit Court, and Deputy Clerks.

After the marriage, the person who performed the ceremony must return the license, within ten (10) days, to the marriage license section, where it will then be recorded in the Official Records. Until that license is received, there is no record of the marriage. After recordation, a certified copy will be returned to the newlyweds, by mail. The original license is sent to the OFFICE OF VITAL STATISTICS in Jacksonville. The process takes approximately 3 weeks.



# Important Information

**All pricing in these menus is subject to a 23% banquet service charge and 7.5% state and county sales tax.**

Menu selections, prices, service charge and taxes are subject to change at any time, without notice.

Ceremony packages include setup of white outdoor chairs for guest counts above 15 persons. Reception packages include setup of banquet tables, white padded chairs, specialty tables (cake, gift, sweetheart, etc.), house white linens, house centerpieces, china, glassware and flatware. Specialty linens, centerpieces and china are available and will be charged at market prices. Your Catering & Events Manager will be happy to assist you with custom designs and selections.

Due to licensing requirements and quality control issues, all food items to be served on Resort property must be supplied and prepared by the Resort, including, but not limited to, any suite used as a hospitality venue or the Resort's marina, if applicable. Wedding cakes may be provided by authorized vendors. A cake cutting fee will apply.

Buffet meals are subject to minimum guest counts. If a buffet event is booked for a number of guests below the minimum, an additional production charge will apply. Food and/or beverage items remaining from a banquet meal may not be re-plated or saved for service during a subsequent planned meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party. Buffet meals are designed to last no more than 90 minutes to preserve and ensure food quality.

Alcoholic beverages must be dispensed only by hotel employees. The Resort is required by the State of Florida to request proper identification and refuse alcoholic beverage service to any person who fails to present proper identification or who, in the Resort's sole judgement, appears to be intoxicated. **As a licensee, the Resort is responsible for the administration of the sales and service of alcoholic beverages in accordance with state regulations. It is a house policy, therefore, that all alcoholic beverages must be supplied by the Resort.**

All outdoor functions are subject to a final weather decision by Client a minimum of six hours prior to the function start time on the day of the event. **Given the unpredictability of the weather in the Florida Keys, for outdoor functions, Faro Blanco Resort & Yacht Club/Hyatt Place Marathon highly recommends the rental of a tent to cover the event venue space.**

Weather backup space is not included in any outdoor venue booking or package. Should Client desire weather backup space, indoor function venues may be booked simultaneously with outdoor function space at client expense, based on availability.

Music and entertainment must conclude by 11:00 PM (Friday and Saturday) or 10:00 PM (Sunday through Thursday). Some plated meal options may not be served at outdoor function venues. Glassware and clear glass decorations are strictly prohibited near any pools. The Resort has exclusive rights to book multiple events simultaneously, utilizing outdoor function space.

Confirmation is required 45 calendar days in advance of function of the event time, date and location. Such confirmation will be in the form of a Banquet Event Order signed by Client, or Client's authorized representative. Should this not occur, the Resort reserves the right of cancelling the contract upon notice to the client.

Requests for special food and beverage items are welcomed. Special order items will likely be charged in their entirety per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of meal service. Special meals will be charged at market prices. **Vegetarian, vegan and gluten-free meals are always available. Please speak with your Catering and Events Manager regarding any dietary restrictions and/or preferences of your guests.**

Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover Resort's costs and additional labor. All host provided displays, exhibits, or decorations must be removed immediately following the event. Delivery time must be coordinated with the resort in advance. There is a \$10 per box charge for moving and handling of any shipped materials. Signs, banners, posters or any other items may not be affixed to any wall, ceiling, door, etc., without advance permission from the Resort.

A menu tasting for the bride and groom is complimentary with the booking of Evening Reception Packages. Tastings are held in the Resort's restaurant, on weekdays only, between the hours of 11:00 AM and 3:00 PM. The tasting must be booked with your Catering and Events Manager 30 days in advance, but may not be scheduled more than 90 days prior to your event. Some buffet items cannot be exactly replicated in a tasting setting, however, our culinary team will prepare a representative sample of all buffet items selected.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.