



events by Marriott

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## Panama Marriott Hotel

Greetings from the Panama Marriott Hotel.

We wish to extend our congratulations for the forthcoming celebration of your Wedding.

From now on you have all the happiness to plan each detail, step by step, so that as time goes by, the remembrance of this special day may leave unmemorable imprints.

At the Panama Marriott Hotel, you will find professionalism, quality and excellent service; in addition to the experience of a specialized personnel that will be at your side to help you in the planning of all of the wedding details.

Sincerely yours,  
Karen Marie Arias  
Social Events Coordinator  
Tel. (507) 210-9252 / Fax (507) 210-9302  
[Karen.arias@marriotthotels.com](mailto:Karen.arias@marriotthotels.com)



## WEDDING GIFTS



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Upon choosing Marriott Panama Hotel for your Wedding celebration, for a minimum consumption of \$7,000.00 in Food and Beverage, the bride and groom are given the following benefits:

- Tasting of the menu for 4 persons, 10 days before the event celebration
- Limousine service: Residence / Church / Hotel
- Luxury Suite for the wedding night
- Breakfast in the Suite or at the Concierge Lounge of the Hotel and a Bottle of Champagne for the bride and groom the following morning.
- Two (2) Courtesy luxury rooms for the bride and groom parents
- Ice sculpture according to the bride's taste
- Special rate for additional rooms, \$129.00 plus 10% tax on Fridays and Saturdays (Rate subject to availability and prior reservation; up to 10 rooms per wedding)
- Photo studio session for the Bride and groom with professional photographer Rodrigo Garcia and as a gift the photo of your preference in a 8 x 10 size.
- Gift certificate for \$200, in one of the following establishments to choose:
  - Joyería Nat Mendez
  - Leyda Mislov (Eventos Inolvidables)
  - Alessi Joyeros
  - Cakes By Yoly

As final touch, after your Wedding has taken place we give you a weekend night in the Panama Marriott Hotel (Friday-Saturday or Saturday-Sunday) in a Luxury room\*

\*Your stay includes room and taxes. It is valid for 12 months as of the celebration date of the wedding and it is subject to availability. This gift is not transferable.



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## WEDDING GIFTS



Upon choosing Marriott Panama Hotel for your Wedding celebration, for a minimum consumption of \$5,500.00 in Food and Beverage, the bride and groom are given the following benefits:

- Limousine service: Residence / Church / Hotel
- Luxury Suite for wedding night
- Breakfast in the Suite or at the Concierge Lounge of the Hotel and a Bottle of Champagne for the bride and groom the following morning.
- Special rate for additional rooms, \$129.00 plus 10% tax Fridays and Saturdays (Rates subject to availability and prior reservation ; up to 10 rooms per wedding)
- Photo studio session for the Bride and groom with professional photographer Rodrigo Garcia and as a gift the photo of your preference in a 8 x 10 size.
- Gift certificate for \$100, in one of the following establishments to choose:

Joyería Nat Mendez  
Leyda Mislov (Eventos Inolvidables)  
Alessi Joyeros  
Cakes By Yoly

As final touch, after your Wedding has taken place we award you a romantic Anniversary Dinner for the couple in the Marriott Cafe Restaurant

\*It is valid for 12 months as of the celebration date of the wedding and it is subject to availability. This gift is not transferable. Shall be given a \$50.00 certificate in consumption



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### WEDDING GIFTS

Upon choosing Panama Marriott Hotel for your Wedding celebration, for a minimum consumption of \$4,000.00 in Food and Beverage, the bride and groom are given the following benefits:

- Courtesy Luxury Room for the bride and groom.
- Special rate for additional rooms, \$129.00 plus 10% tax, Fridays and Saturdays (Rate subject to availability and prior reservation ; up to 10 rooms per wedding)
- Photo studio session for the Bride and groom with professional photographer Rodrigo Garcia and as a gift the photo of your preference in a 8 x 10 size.



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### Dinner Buffet – Menu I

national and imported cheeses and cold cuts  
lettuce, carrots, mandarine and roasted coconut salad with grape fruit vinaigrette  
waldorff salad  
tortellini salad with shrimps, tomatoes and pesto sauce  
curry chicken salad  
grilled vegetable antipasto with balsamic vinaigrette  
sea bass ceviche  
octopus ceviche with thousand island sauce

provenzal rice  
chicken breast with orange and saffron sauce  
grilled seabass with oriental sauce  
beef tenderloin with peppercorn sauce  
spinach and nuts soufflee

PASTA STATION: penne and ravioli with pomodoro, pesto and alfredo sauce

sacher torte  
flan with almond brittle  
strawberry and whipped cream napoleon  
chocolate truffles  
passion fruit mousse  
strawberry cheesecake  
rum cake

\$26.00 per person



## Dinner Buffet – Menu II

Smoked fish trilogy: grouper, tuna and salmon  
 Salmon filet in fine herbs  
 Mini scallops in lemon mayonnaise  
 Panamanian ceviche  
 Grilled octopus with spicy potatoes  
 Pasta salad with shrimps and anchovy sauce  
 Broccoli, apricot, smoked turkey and parmesan cheese salad with orange vinaigrette  
 Seafood salad with orange and grapefruit sections in a hot and citric vinaigrette  
 Tortellini salad with creamy pesto sauce and sun dried tomatoes

Choice of vegetables: broccolis au gratis, crusted cauliflower, and vicchi carrots  
 Fine herbs rice  
 Beef tenderloin in creamy dried mushroom sauce and brandy  
 Chicken breast with primavera sauce  
 Grilled sea bass in capers, lemon and sesame seed sauce  
 Mixed seafood with coconut and curry

CARVING SELECTION: Turkey breast with plum sauce or leg of beef with cherry vinegar, onion, peppers and fine herbs sauce

Chocolate supreme (chocolate Mouse with pistachios and almond cake with chocolate ganache)  
 Chocolate truffles  
 Caramel and apples cheesecake  
 Lemon Cake with poppy seed  
 Croquembouche  
 flan with almond brittle  
 Mini english trifle  
 Mini rum cake  
 Creme brulee symphony: chocolate and raspberry, coconut and caramelized pineapple, almond and frangelico  
 Strawberry and tangerine crumble  
 Banana and dark chocolate Mousse with chocolate crown

**\$28.00 per person**



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## Dinner Buffet – Menu III

Smoked fish trilogy: grouper, tuna and salmon  
 Assorted sushi rolls  
 Mussels in garlic sauce  
 Shrimps with gazpacho and black sesame seed cocktail sauce  
 Tuna with spicy oranges and balsamic caramel  
 Sea bass ceviche with tomatoe and orange sections  
 Waldorf salad with chicken  
 Capresse salad with cherry tomatoes  
 Roasted turkey and pasta salad with blue cheese dressing  
 Baby greens with orange sections and kiwi

Vegetable paella  
 Potatoe au gratin  
 Veal scaloppini with red wine sauce  
 Shrimp thermidor with cilantro perfume  
 Turkey breast with apricot sauce and cane liquor  
 White porgy fried with cold kalamata olives, cilantro, onions and tomatoe sauce

CARVING SELECTION: Sea bass with shrimps, Pork tenderloin with beer and caramel sauce or Roast Beef with English mustard sauce

YOUR SELECTION OF ACTIVE STATION: pasta or rice

Chocolate supreme (chocolate Mouse with pistachios and almond cake with chocolate ganache)  
 Baileys cheesecake  
 Chocolate cake with blueberry honey filling  
 Banana, nuts and rum cake with caramelized bananas  
 Mini blueberry crumble  
 Mini english trifle  
 Bavarian cream with blackberry mousse  
 Blackberry and passion fruit cream  
 Mini coconut cream pie with condensed milk  
 White truffle and champagne mousse

Chocolate fountain with strawberries, pineapple and anis cookies

**\$35.00 per person**

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## Dinner Buffet – Menu VI

Mini pitas with turkey

Smoked salmon, smoked grouper with Money, orange and mustard, smoked tuna and smoked trout with cherry tomatoe compote  
 Salmon filet with pesto sauce, fresh oysters with lemon and garlic mussels  
 Creamy sea bass ceviche  
 Shrimps with four sauces: english, curry, lemmon and onion, and pesto sauce  
 Crusted tuna with sesame seeds and lemon  
 English style lobster cocktail  
 Scallops and baby greens salad with cramelized onions  
 Baby green salad with crispy serrano ham and bagel chips  
 Marinated Olives (kalamata, black and green) with sundried tomatoes  
 Roasted asparagus and peppers with beef tenderloin

Vegetales: Zucchini, eggplants with white wine and tomatoes in hollandaise sauce holandesa,  
 Basmati and wild rice with leaks  
 Spanish tortilla with chorizo  
 Mini beef and pork tenderloins with whine and mushroom sauce  
 Mini lobster tails thermidor with dill sauce  
 Medallones de pechuga de pavo en salsa cremosa de vodka y blue berry.

MUSHROOM STATION: portobello, porcini and button mushrooms sautéed with onion, garlic and white

CARVING SELECTION: Salmon with roasted garlics and champagne and caviar sauce, y caviar, Leg of beef or pork with chianti reduction sauce

YOUR SELECTION OF ACTIVE STATION: pasta, rice or risotto

Angel cake with cointreau cream and fresh strawberries  
 Royal charlotte with yogurt Mouse, mint and honey with berries  
 Chocolate supreme (chocolate Mouse with pistachios and almond cake with chocolate ganache)  
 Baileys cheesecake  
 Chocolate cake with blueberry honey filling  
 Mini French pastries:  
 Coffee cream éclairs, whipped cream and fruit profiteroles, vanilla pufs, mini fuit tarts  
 Mini blueberry crumble  
 White and dark chocolate mousse  
 Mini rum savarins with ginger cream, mango and vanilla  
 Raspbery and anis cream napoleon  
 Sweet liquors and fruit cocktails: Baileys with bananas foster, Kalhua with blueberries, grand marnier and warm strawberry shot and chocolate and pineapple with amaretto sauce

Chocolate fountain with strawberries, pineapple and anis cookies

**\$56.00 per person**



## Picadas de Bienvenida

### precios por persona

Mesa de Quesos	\$ 6.50
Mesa de Quesos y carnes frías	\$10.00
Estación de sushis	\$ 5.50
Estación de ceviches	\$ 5.00
Mini pitas con ensalada de pollo	\$ 1.25
Boquitas pasadas (2 variedades)	\$ 6.00

## Complementos – 2AM

### \$3.75 por persona

- Caldillo de mariscos
- Bisque de langostinos
- Sancocho panameño
- Empanaditas de maíz

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## Beverage List

### Uncorking

assorted liquors	\$10.00
champagnes and wines	\$ 8.00

### Open Premium Bar

1 hour	\$ 8.00 per person
2 hour	\$12.00 per person
3 hour	\$16.00 per person
4 hour	\$20.00 per person

j & b, beefeater, smirnoff, jw red label, bacardi, brandy fundador, josé cuervo especial, house wine red and white, national beer, sodas and juices

### Open Deluxe Bar

1 hour	\$10.00 per person
2 hour	\$17.00 per person
3 hour	\$21.00 per person
4 hour	\$25.00 per person

jw black label, chivas regal, tanqueray, bacardi, absolut, jack daniels, ron abuelo, courvoisier vs, cuervo 1800, red and white, national beer, sodas and juices

### Beers

national	\$2.75
imported	\$3.50

### Extras

sodas and mixers	\$ 1.75
juices	\$ 2.75
mineral water	\$ 3.00
fruit punch	\$ 2.75
orange juice by the galon	\$16.00
Fruit punch by the galon	\$45.00
piña colada by the galon	\$65.00
Cranberry juice by the galon	\$25.00



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## COCKTAILS

### Martinis

classic martini  
blue martini  
apple martini  
cosmopolitan  
\$5.50 per person

### Mojitos

classic spearmint mojito  
Tamarind mojito  
passion fruit mojito  
mango mojito  
strawberry mojito  
\$5.50 por persona

### Sangria and Mimosas

\$ 3.75 per glass  
\$85.00 by the galon  
\$ 3.50 per glass  
\$75.00 by the galon

### Daiquiri

strawberry daiquiri  
mango daiquiri  
piña colada daiquiri  
banana daiquiri  
\$5.50 per person

### Margarita

lemon margarita  
strawberry margarita  
\$5.50 per person

### Other Favorites

caipirinha, piña colada, mudslide, long island iced tea  
\$5.50 per person



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**Champagnes and sparkling wines**

veuve clicquot carte jaune brut	\$125
dom perignon cuve	\$245
moet & chandon brut imperial	\$125
navarro correas brut	\$35
concha y toro	\$20

**White Wine**

navarro correas chardonnay	\$28
turning leaf chardonnay	\$28
morande reserva sauvignon blanc	\$32
navarro correas sauvignon blanc	\$28
borgotesis pinot grigio	\$28
casillero del diablo riesling	\$22
blue nun riesling	\$22
martin codax albariño	\$28

**Red Wine**

turning leaf cabernet sauvignon	\$28
marquez casa concha merlot	\$34
casillero del diablo pinot noir	\$22
borgotesis	\$28
castillo rioja	\$25
marquez casa concha cabernet sauvignon	\$34
errazuris state carmenere	\$28



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**For Reservations:**

If you wish to separate your event, you can do so with a deposit of \$1,000.00 that will be credited to your account.

The banquet hall will be reserved for 6 hours. If your party exceeds this period of time, you will be charged \$200.00 each additional hour. The hotel will set up the hall with tables, chairs, table cloth, dance floor, platform for the musicians and live plants.

We also offer, for an additional cost, the following articles:

Chair covers in tan and white	\$1.50 each
Versailles chairs in Gold, Silver, White or Wood	\$3.50 each
Fine table linen (tablecloth cover and napkins)	\$12.00 - \$14.00 each
Ice sculptures, personalized design	\$125.00 each

**\*\*Marriott Rewarding Events\*\***

As a benefit to our distinguished customers, consumption made in the Hotel may be credited to the Marriott Rewards convenient program, or to the frequent traveler program of your preference, with the following rate:

- 3 Marriott Rewards points per dollar consumed, up to 50,000 points
- 1 Airline mile per dollar consumed, up to 15,000 miles