



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,
Lizette Stanziola
Social Event Manager
Tel. (507) 210-9315 / Fax (507) 210-9302
Lizette.stanziola@marriotthotels.com



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WEDDING GIFTS



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:

- Menu tasting for 4 persons, 10 days before the event celebration
- 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
- Complimentary chair covers and fine table cloths
- Gift certificate for \$500.00 to choose from the list of vendors attached

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:

- Luxury Suite for wedding night
- Breakfast in the Suite or at the Concierge Lounge of the Hotel
- Complimentary chair covers and fine table cloths
- Gift certificate for \$350.00 to choose from the list of vendors attached

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.
- Gift certificate for \$200.00 to choose from the list of vendors attached



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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



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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
 Potatoo 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 wine

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 yogourt 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



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Welcome cocktail
prices per person

Cheese table	\$ 6.50
Cheese table with cold cuts	\$10.00
Sushi Station	\$ 5.50
Ceviche station	\$ 5.00
Mini pitas with chicken salad	\$ 1.25
Variety of two or'dourves	\$ 6.00

2AM Snacks
\$3.75 per person

- Seafood soupe
- Shrimp stew
- Panamanian sancocho
- Mini corn empanadas



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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, befeater, 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 gallon
\$ 3.50 per glass
\$75.00 by the gallon

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



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Vendors:

- Flowers and Decoration:
 - Alex Gaudiano
 - Rolando Domingo
 - Lourdes Ikebana
 - Weddings and Flowers
 - Celebration & More
 - Nohelia
 - Floristería Marbella
 - Floristería Cupido
- Wedding Planners:
 - Jaymar Pinzón
 - Rolando Domingo
 - Judy Mendez
 - Stephanie Valencia
 - Cristina Alemán
- Bands and discoteques:
 - Café
 - Salamín
 - Zafiro
 - Karibe
 - Contrapunto
 - Archibold
- Bridal Cake:
 - Cakes by Yoli
 - Leyda Mislov
 - Celebration & More
 - El Cake de la Novia
- Photos:
 - Narbona
 - Rodrigo García
 - Fonsi Gomez
 - Ruben Parra
 - Alex Vargas
 - Joel Chang
- Invitations:
 - Casa Papelera El Cedro
- Limos and vintage cars:
 - Elegance Limousines
 - Marcelo's
 - Monkey Jam VIP
 - Horacio Decerega
- Bridal Gowns:
 - Gaudi
 - Claire's
 - Rosa Clará
 - Novias y Más