

Wedding Packages

Wedding at a Glance

The Aruba Marriott Resort & Stellaris Casino brings your dream wedding to life on Aruba. Anything is possible—from the simplicity of a barefoot beach ceremony underneath a native kunuku gazebo to the extravagance of a wedding reception complete with tropical cocktails served in coconut shells.

We are confident that one of our beautiful outdoor settings or elegant ballrooms accommodating up to 500 guests will serve as the perfect backdrop for one of the most special days of your new life together.



The Ginger Lily Ceremony



Fragrant ginger lilies add a distinct tropical flair to this wedding package. Delicate ginger-lily blossoms are laid out in the shape of a heart on the sugary white sand of our beach where the bride and groom exchange vows. These fresh flowers combine with cool ocean breezes to create a wonderfully sensuous experience. Following the ceremony, photographs are taken of the newlyweds to capture the beginning of their marital journey.

- Non-denominational officiant including wedding certificate as a keepsake
- Fresh flower arrangement for the signage table.
- Bridal bouquet arrangement of tropical flower, roses or calla lilies
- Groom's boutonniere coordinating with the bridal bouquet
- Professional photographer/36 pictures in a mini album and a cd
- One tier wedding cake topped with fresh flowers
- Bottle of house champagne (serves 5 guests)
- Services of the resort's onsite wedding coordinator

Price US \$1,250.00

Add on any of our a la carte items and build your dream wedding.

Please add 22% service charge and 1.5% tax. Prices are subject to change.

Kunuku Traditional Ceremony



With this package, a couple's marriage is sealed on the beach underneath a quaint replica of a kunuku house—the traditional dwelling that was common in the Aruban countryside in bygone years. This unique setting symbolizes the importance of tradition as the couple makes the commitment to uphold one of the most special traditions of all.

Photographs are taken of the couple both during and after the blessing on the resort's white-sand beach, either in front of the kunuku house or within the resort's impeccably manicured gardens. Champagne and cake are served after the ceremony amid the sounds of a sweet Caribbean steel-drum rhythm.

- Non-denominational officiant including wedding certificate as a keepsake
- Kunuku house
- Palm fringed walkway to the kunuku house decorated with flowers
- Fresh flower arrangement for the signage table
- Bridal bouquet arrangement of tropical flower, roses or calla lilies
- Groom's boutonniere coordinating with the bridal bouquet
- Professional photographer/36 pictures in a mini album and a cd
- One tier wedding cake topped with fresh flowers
- Bottle of house champagne (serves 5 guests)
- One hour of steel drum music for the ceremony
- Services of the resort's onsite wedding coordinator

Price US \$2,350.00

Add on any of our a la carte items and build your dream wedding.

Please add 22% service charge and 1.5% tax. Prices are subject to change.

The Aruban Treasured Ceremony



The Caribbean Sea has been generous in sprinkling Aruba's beaches with a bounty of beautiful shells. We have creatively used this treasure of shells to accent the romantic setting of our Aruban Treasured Wedding. An aisle fringed with seashells, palm fronds, flowers, and tiki torches leads the couple to a pretty seashell arch at the water's edge, where the bride and groom can exchange their marriage promises as the sun sets.

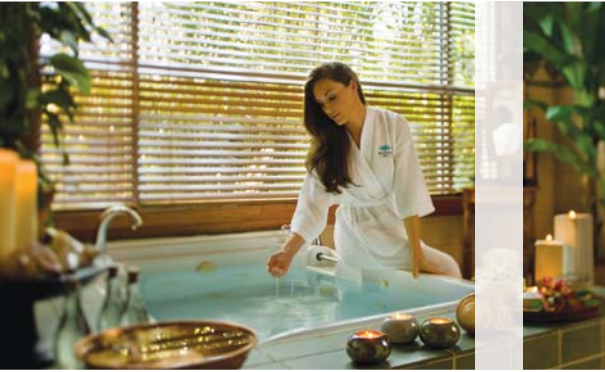
- Non-denominational officiant including commemorative wedding certificate as a keepsake
- Shell arch
- Palm fringed walkway to the shell arch decorated with flowers and tiki torches
- Fresh flower arrangement for the signage table
- Bridal bouquet arrangement of tropical flower, roses or calla lilies
- Groom's boutonniere coordinating with the bridal bouquet
- Professional photographer/72 pictures in a mini album and a cd
- One tier wedding cake topped with fresh flowers
- Bottle of house champagne (serves 5 guests)
- One hour of steel drum music for the ceremony
- Hair and make-up appointment for the bride at the mandara spa
- Gift Certificate of mandara spa (value of \$200.00)
- Services of the resort's onsite wedding coordinator

Price US \$2,950.00

Add on any of our a la carte items and build your dream wedding.

Please add 22% service charge and 1.5% tax. Prices are subject to change.

Ala Carte Services at a Glance



OFFICIANT:

- Non-denominational officiant including commemorative wedding certificate as a keepsake \$ 350.00

ARCH:

- Bamboo arch with fresh flowers \$ 450.00
- Kunuku house \$ 500.00
- Shell arch \$ 500.00
- Palm fringed aisle decorated with coconuts, flowers and tiki torches
Leading towards the ceremony location \$ 200.00

FLOWERS:

- Bridal bouquet arrangement of tropical flower, roses or calla lilies \$ 125.00
- Boutonniere to match bridal bouquet \$ 12.50
- Maid of honor bouquet in coordination of bridal bouquet \$ 75.00
- Bridesmaid bouquet in coordination with bridal bouquet \$ 55.00
- Corsage to match bridal bouquet \$ 25.00
- Jr. Boutonniere to match bridal bouquet \$ 10.50
- Single tropical, rose or calla lily wrapped with a satin ribbon \$ 35.00
- 1 Bag of rose petals \$ 25.00
- Decorative centerpieces starting at..... each \$ 55.00

Note: prices are based on tropical flowers, roses or calla lilies.

For any other type of flowers we will be pleased to send you a quote.

CAKE:

- One tier wedding cake topped with fresh flowers (serves 10 guests) \$ 100.00
- Two tier wedding cake topped with fresh flowers (serves 40 guests) \$ 380.00
- Three tier wedding cake topped with fresh flowers (serves 50 guests) \$ 475.00

PHOTOGRAPHY:

- 1 hour – 36 pictures in a mini album and CD \$ 600.00
- 1 hour – 72 pictures in a mini album and CD \$ 850.00
- 3 hours – 108 pictures in a mini album and CD \$ 1250.00
- Each additional hour CD only \$ 300.00

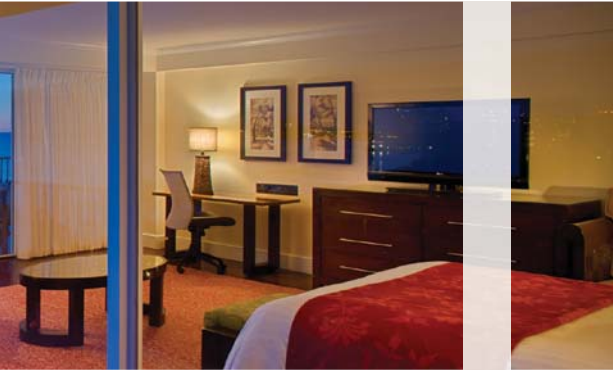
VIDEOGRAPHY:

- 1 hour \$ 750.00
- 2 hours \$ 950.00

PHOTOGRAPHY & VIDEOGRAPHY SPECIAL PACKAGE

5 hours coverage: 108 pictures in a mini album and a cd and videography \$ 2,100.00

Please add 22% service charge and 1.5% tax. Prices are subject to change.



ENTERTAINMENT:

- 1 Soundsystem, 1 speaker, microphone \$ 385.00
- Steel pan music 1 hour \$ 400.00
- Additional hour steelpan \$ 250.00
- Dj entertainment (minimum of 3 hours) \$ 700.00
- Additional hour dj \$ 175.00

TOAST/WELCOME DRINK:

- Bottle of champagne for wedding toast (serves up to 5 guests) \$ 36.00
- Coconut man chopping open ice cold coconuts offered to the guests as a welcome drink either at the ceremony or at the wedding reception (Minimum 50 coconuts per event) each \$ 4.50

MANDARA SPA TREATMENT OPTIONS:

- Bridal Make-up appointment \$ 85.00
- Bridal Styling hair appointment \$ 150.00
- Spa manicure appointment \$ 50.00
- Spa pedicure appointment \$ 70.00
- Massage de la Aruba for two \$ 230.00
- Honeymoon delight for two \$ 405.00

TRANSFERS:

- Transportation by limousine, starting at \$ 350.00
- Transportation in a mercedes benz \$ 125.00

ADDITIONAL FEE'S:

- Set up fee up to 25 people per set up \$ 200.00
- Set up fee 25 people and more per set up \$ 250.00
- Venue fee \$ 500.00
- Wedding coordinador fee \$ 150.00
- Chair Cover per set up each \$ 5.00
- Sashes per set up each \$ 5.00

ADDITIONAL FEE'S FOR SATURDAYS AND SUNDAYS:

- Non-denominational officiant including commemorative wedding \$ 100.00 **Extra**
- Photographer \$ 150.00
- Videographer \$ 150.00
- Florist will charge additional fee on flowers for Sundays \$ 100.00

RESORT CEREMONY LOCATIONS:

Tradewinds Beach, La Vista Terrace, West lawn, South beach, or Ballroom foyer under the sky light

Please add 22% service charge and 1.5% tax. Prices are subject to change.

Caribbean Sunset Wedding - Package 1

30 to 50 guests Ceremony & (2) hours dinner reception



CEREMONY

Minister

Non-denominational ceremony

Flowers

Large tropical centerpiece with candles

Bridal bouquet of tropical flowers or roses
or calla lilies

Groom's boutonniere to match bridal bouquet

Tropical bamboo arch for ceremony

Photographer

One-hour of service plus (36) photos
in a mini album and on a cd

DINNER RECEPTION

Three course menu (plated)

Tossed caribbean caesar

Crisp romaine tossed with a savory caesar dressing,
tomatoes, roasted corn kernels, spicy croutons
and freshly grated parmesan
fresh resort baked rolls & savory butter

Caribbean combination platter

Grilled marinated filet mignonette
Glazed with barolo red wine sauce
& baked jumbo shrimp with tropical fruit salsa
Served with seasonal vegetables and garlic-herb mashed
potatoes

Tropical depression

Rich cheesecake filled with chocolate chunks and cured papaya
and presented with mango coulis
Fresh brewed regular and decaffeinated coffee & specialty teas



Wine with dinner

Santa margharetha pinot grigio

Robert mondavi coastal cabernet sauvignon

Champagne toast (one glass per person)

Freixenet cordon negro brut

Wedding cake

One-tier with white icing & tropical flower decorations
flavor to be determined

Entertainment

Steelman player

to play soft dinner music

Decorations

Chair covers and sashes

Foorlength tablecloths and table overlays

Package Price US \$9,100.00

Choice of entree required 3 weeks in advance

Please add 22% service charge and 1.5% tax. Prices are subject to change.

Caribbean Sunset Wedding - Package 2

30 to 50 guests Ceremony, (1) hour reception & (2) hour dinner reception



CEREMONY

Minister

Non-denominational ceremony

Flowers

Large tropical centerpiece with candles
Bridal bouquet of tropical flowers or roses
or calla lilies
Groom's boutonniere to match bridal bouquet
Tropical flower arch for ceremony

Photographer

One-hour of service plus (36) photos
in a mini album and on a cd

RECEPTION

International cheese montage

Elegantly presented with an array of flavorful imports
Enhanced with fresh fruit garnish, sliced breads and deluxe
crackers

(50) Pieces poached jumbo shrimp cocktail

Garnished with american cocktail sauce and lemon mist

Hot hors d'oeuvres (to be passed butler-style)

(50) Pieces crab bitterballen

(50) Pieces mini indonesian chicken sate with peanut butter sauce

(50) Pieces fried calamari

One hour open standard bar during reception

DINNER RECEPTION

Three course dinner menu (plated)

Tossed caribbean caesar

Crisp romaine tossed with a savory caesar dressing, tomatoes,
Roasted corn kernels, spicy croutons and freshly grated parmesan
Fresh resort baked rolls & savory butter



Choice of one of the following entrees:

Honey-orange chicken breast

Grilled with aromatic herbs basted with a honey-orange glaze

-Or-

Braised salmon filet

Over stone ground mustard sauce

-Or-

Caribbean combination platter

Grilled marinated filet mignonette glazed with barolo red wine sauce

& Choice of either:

Baked jumbo shrimp, salmon filet or lobster tail* with tropical fruit salsa

Any of the above served with seasonal vegetables and garlic-herb mashed potatoes

Tropical depression

Rich cheesecake filled with chocolate chunks and cured papaya and presented with mango coulis

Fresh brewed regular and decaffeinated coffee & specialty teas

Wine with dinner

Santa margaretha pinot grigio, Robert mondavi coastal cabernet sauvignon

Champagne toast (one glass per person)

Freixenet cordon negro brut

Wedding cake

One-tier with white icing & tropical flower decorations
Flavor to be determined

Entertainment to play soft dinner music

Steelpan player

Decorations

Chair covers and sashes

Foorlength tablecloths and table overlays

Package Price US \$10,850.00

Choice of entree required 3 weeks in advance

Wedding Delights

As proud winner of the 2008 Gold Platter Award, Aruba Marriott's excellent culinary team provides exceptional catering and banquet service to our guests. Our esteemed culinary team delivers an excellent presentation that will stand out throughout the event.



Reception Temptations



Select Premium Resort Hors D'oeuvres

CHILLED | \$ 5.50 each

- Tequila poached shrimp on a cucumber chip with mango chutney
- Smoked salmon rosette served on rye
- Grilled artichoke filled with anti-pasti and fresh herbs
- Pan bati with cream cheese and grilled beef tenderloin with mango chow
- Vegetarian sushi roll with wasabe soy
- Sesame crab sushi with avocado & egg with wasabe-soy sauce
- Smoked salmon cream cheese sushi with chives & horseradish
- Aruban cured salmon with local rum and basil on banana bread.
- Avocado shrimp tempura sushi roll with wasabe soy
- Seared spiced tuna on herb lavosh with mango salsa
- Lump crab meat and guacamole layered shots
- Chilled prawn and arugula cocktails with honey and jalapeno dressing
- Tuna sashimi and citrus segments with a vanilla and orange emulsion

HOT | \$ 5.50 each

- Sautéed crab medallion with oregano ginger remoulade
- Curried pumpkin seed crusted shrimp with papaya relish
- Pan roasted crab claws with sweet chili and garlic glaze
- Steamed pork and shrimp dumplings spicy peanut sauce
- Mini thai marinated beef kebabs with teriyaki sauce
- Chicken quesadilla with cilantro-monterey and avocado spread
- Seafood skewers with mango- pineapple chutney
- Wild mushroom cream filled croustades with confied tomato and basil
- Lollipop lamb chops with mint pesto
- Seared beef medallions with pineapple relish and red thai curry
- Sautéed scallops and pancetta with solfrino sauce

Minimum order of (35) pieces of any one item

Please add 22% service charge and 1.5% tax. Prices are subject to change.

Chef's Signature Displays



Poached jumbo shrimp cocktail

Garnished with american cocktail sauce and lemon mist

\$550.00 Per 100 pieces

Crab claw cascade

Crab claw cascade

\$550.00 Per 100 claws

Smoked salmon montage

Served with mini bagels egg & capers

\$375.00 (Serves 50 guests)

International cheese montage

Elegantly presented with an array of flavorful imports

Enhanced with fresh fruit garni, sliced breads and deluxe crackers

Small \$248.75 (Serves 25 guests)

Medium \$497.50 (Serves 50 guests)

Large \$995.00 (Serves 100 guests)

Vegetable crudites

Colorfully displayed with marinated and raw crudités with savory dips

\$ 195.00 (Serves 50 guests)

Sunsational dry snacks

Sunsational dry snacks potato chips with french onion dip

Crispy tortilla chips with chunky guacamole and pico de gallo

\$ 6.00 Per guest

Tropical fruit montage

A selection of fresh sliced fruit and yogurt dipping sauce

\$ 8.00 Per guest

Sizzling center-cuts stations

Suckling pig roast

Cajun and garlic rub served with mango and papaya relish with grilled flat bread

\$12.00 Per guest

Whole roasted N.Y. striploin

With homemade rolls

Creamy horseradish and béarnaise sauce

\$16.00 Per guest

USDA beef tenderloin

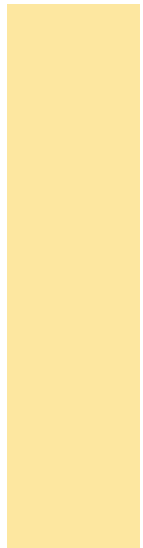
With chimichuri sauce and assorted mini rolls

\$ 18.00 Per guest

\$ 125.00 Chef's fee added to each action station

Please add 22% service charge and 1.5% tax. Prices are subject to change.

Wedding Set Plated Menus



THREE COURSE PLATED MENU 1 | \$52.50

Appetizer

Mixed salad

White beans, spinach leaves, argula salad tossed with pesto dressing and sund dried tomato

Entrée choice of:

Grilled chicken

Slow roast tomato and white bean casserole, sweet garlic reduction, tapenade and crisp pancetta

Or

Mahi-mahi filet

Grilled and marinated with saffron grilled vegetables, slow roast tomatoes and ratatouille cream

Dessert

Tropical mango delice with fruit salsa and cinnamon tuille

THREE COURSE PLATED MENU 2 | \$63.00

Appetizer

Mixed salad

White beans, spinach leaves, argula salad tossed with pesto dressing and sund dried tomato

Entrée choice of:

Filet mignon

Grilled and marinated served with sweet mashed potatoes, sautéed mushrooms and green beans, drizzled with a herb reduction

Or

Red snapper filet

Spicy vegetable crusted on garlic and mascarpone mashed potatoes with saffron cream

Dessert

Chocolate devil's cake with pistachio anglaise

THREE COURSE PLATED COMBO MENU | \$79.95

Appetizer

Crisp romaine

Lettuce tossed with grilled green asparagus, slow roast tomato and parmesan cheese

Combo entrée

Roast marinated filet mignon and seared Caribbean lobster tail

With a tarragon reduction and caramelized ginger lobster sauce, soufflé potatoes

Dessert

Coconut and mango charlotte topped with saved chocolate and passion fruit coulis

*Plated menus are based on a minimum of 12 people
Choice of entree required 3 weeks in advance*

Please add 22% service charge and 1.5% tax. Prices are subject to change.

Dinner Buffets



ARUBAN SURF BARBECUE

Raw Salad Bar

Tomato wedges, sliced cucumber
Roquette salad, shredded red and green cabbage
Lolo rosso, ice berg, shredded carrot
Spring onions, cherry tomatoes
Romaine hearts lemon wedges
Croutons
Resort baked rolls & grilled ciabatta

Composed Salads

Lemon marinated pumpkin and sweet potato salad
Italian parsley with tomato, cracked wheat and lemon
Water melon with raspberry essence
Grilled chili peppers and balsamic glazed onion
Pineapple Cole slaw

From the Grill

Broiled Chilean Salmon with lemon and garlic Cajun rub
Marinated Filet Mignon
Lamb Chops with pesto
BBQ Baby Back ribs
Jerk Chicken with sweet chili and mango
Grilled sweet corn
Cajun dusted potato skins with sour cream
Maple Brown Sugar BBQ Beans
Appropriate condiments

Sweet Treats

Papaya carrot cake with vanilla glaze
Chocolate chip nut cake with a Vanilla Crème Anglaise
Chocolate Coconut Mousse
Freshly brewed regular, decaffeinated coffee and specialty teas

\$49.95 per guest

Buffet is a minimum of 50 people

Please add 22% service charge and 1.5% tax. Prices are subject to change.



TASTE OF TUSCANY'S

Italian Breads

Rock salt and rosemary grissini
Grilled pesto rubbed ciabatta
Sage and onion focaccia, margarita pizza

Raw Salad Bar

Roquette salad, picked spinach leaves
Romaine heart, lolo rosso, iceberg, shredded carrot
Spring onions, croutons, cherry tomatoes, sliced cucumber
Pesto, roasted tomatoes, pesto caesar dressing, balsamic dressing
Olive tapenade extra virgin olive oil

Composed Salads, Cold Cuts and Italian Cheese

Slow roast tomatoes with rosemary and ground black pepper
Grilled saffron, marinated egg plant, zucchini and bell peppers
Mixed seafood salad with lime and olive oil
Caesar salad station and dressing
Caprese salad with balsamic glaze
Melon with prosciutto di parma
Asparagus drizzled with pesto
Genoa salamis, cappicola
Gouda and cheddar cheese

Soup

Minestrone soup

Entrees

Roast marinated chicken supreme with lemon and rosemary
Seared salmon with basil and saffron potatoes
Beef medallions with sautéed mushroom, garlic and parsley
Sea bass wrapped in prosciutto di Parma thyme cream
Farfalle with wild mushroom cream and roasted tomatoes
Bean and vegetable casserole with tomato sauce
Roast potato with rosemary and roasted garlic

Desserts

Tiramisu, panacotta, ricotta and strawberry cheese cake
Torta di Nona, Italian coffee crème caramel, pear honey and amaretto flan
Fresh fruit tarts, apple and plum flan, fresh fruit display of sliced tropical fruits
Freshly brewed regular, decaffeinated coffee and specialty teas

\$60.00 per guest

Buffet is a minimum of 50 people

Enhancement: \$7.00 per guest

Veal medallions with grilled vegetables in chianti demi glaze

Please add 22% service charge and 1.5% tax. Prices are subject to change.

Beverages



HOSTED OPEN BAR

STANDARD BRANDS

First hour	\$21.00 per guest
Each additional hour	\$12.00 per guest

PREMIUM BRANDS

First hour	\$22.00 per guest
Each additional hour	\$14.00 per guest

SUPER PREMIUM BRANDS

First hour	\$28.00 per guest
Each additional hour	\$14.00 per guest

HOST BAR ON CONSUMPTION

Standard brands	\$ 7.00	Soft drinks	\$ 3.50
Premium brands	\$ 7.50	Juices	\$ 3.50
Super premium	\$ 8.00	Awa bottled water	\$ 3.50
Beers local	\$ 4.75	House wines	\$ 7.50
Imported beers	\$ 5.75		
Cordials	\$ 8.50		

Bar set-up fee is \$40.00 per bar

The charge for each bartender is \$75.00 for up to (3) hours

Bartender charge is \$35.00 for each additional hour

Please add 22% service charge and 1.5% tax. Prices are subject to change.



STANDARD BRANDS

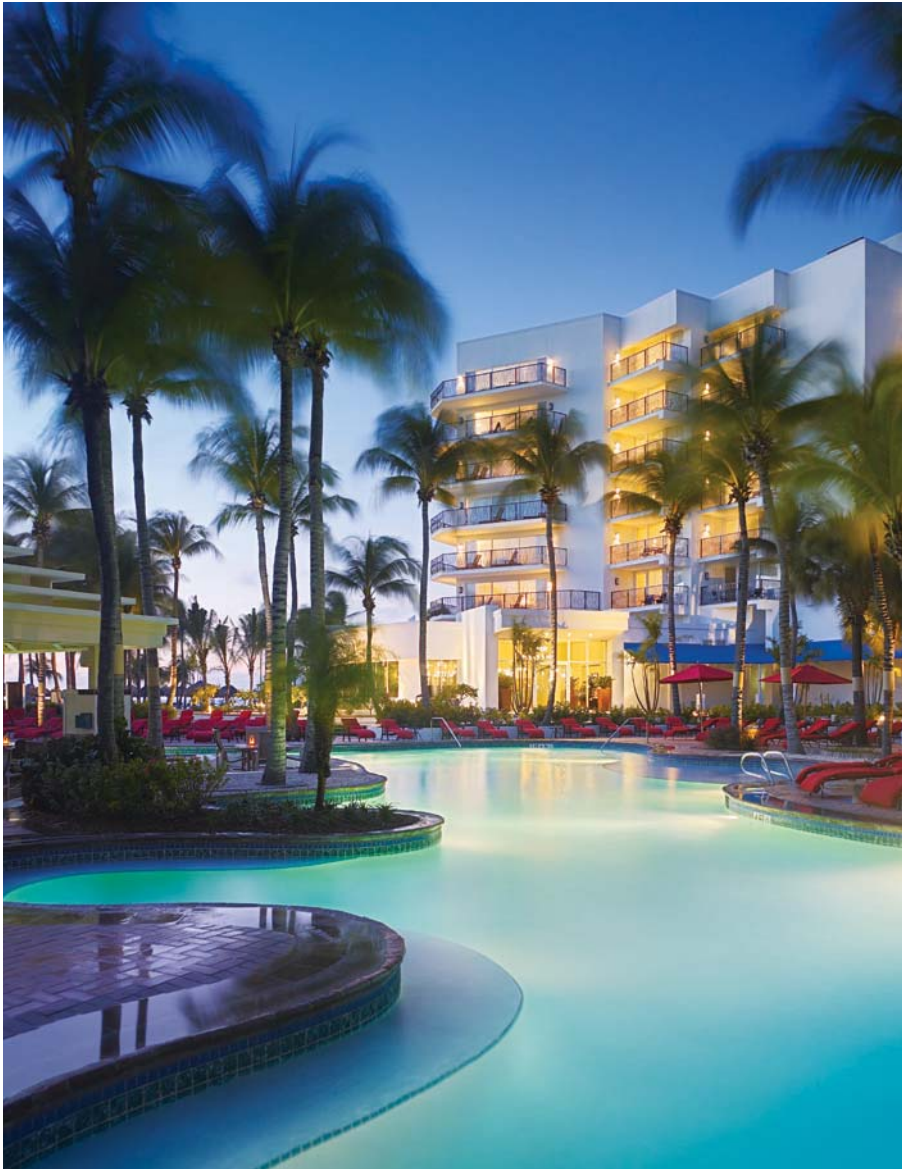
Vodka	smirnoff
Rum	bacardi rum
Tequila	cuervo gold
Bourbon	jim beam
Whiskey	canadian club
Gin	beefeater
Scotch	red label, j&b
Beer	balashi
Wine	walnut crest chardonnay, walnut crest merlot
Juices	orange juice, pineapple juice, cranberry juice, fruit punch

PREMIUM BAR

Vodka	Smirnoff, stolichnaya, absolut
Rum	Bacardi Light, bacardi dark, captain's morgan, myer's rum
Tequila	Cuervo gold, cuervo 1800
Bourbon	Jim Beam, jack daniels
Whiskey	Canadian club, seagram's V.O., seagram' 7
Gin	Beefeater, bombay sapphire, tanqueray
Scotch	Johnny walker red label & black label, J&B, dewars, old parr, chivas
Beer	Balashi, amstel, miller lite, heineken
Wine	Walnut crest chardonnay, walnut crest merlot
Juices	Orange juice, pineapple juice, cranberry juice, fruit punch

TOP SHELF BAR

Vodka	Smirnoff, stolichnaya, absolut, skyy, ketel one
Rum	Bacardi Light, bacardi gold, bacardo coco, captain morgan, myer's rum
Tequila	Cuervo gold, cuervo 1800
Bourbon	Jim Beam, jack daniels, wild turkey
Whiskey	Canadian club, seagram's v.o., seagram' 7, crown royal
Gin	Beefeater, bombay sapphire, tanqueray
Scotch	Johnny walker red label & black label, J&B, dewars, old parr, chivas, glenn fiddich
Beer	Balashi, amstel, miller lite, heineken, corona
Wine	Walnut crest chardonnay, walnut crest merlot
Juices	Orange juice, pineapple juice, cranberry juice, fruit punch



ARUBA MARRIOTT RESORT & STELLARIS CASINO

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