



JW Marriott Rio de Janeiro



JW Marriott Rio de Janeiro Av. Atlantica , 2600 Copacabana | Rio de Janeiro - RJ Brasil | Postal Code: 22041 001 | Phone: 55 21 2545 6500

Breakfast

American



American | US \$30

Foods

Bagel

Cheese bread

Coconut danish

Croissants

Mini French baguette

Milk bread

Pain au chocolat

Sliced bread

Whole wheat sliced bread

Maple | honey | butter | jam

Bacon

Cold cuts

Pancake

Rustic potato

Sausage

Scrambled eggs

Mango

Melon

Pineapple

Watermelon

Corn flakes | muesli | oat flakes

Drinks

03 juices

Assorted yogurts

Coffee | milk | tea | chocolate

Mineral water

* Minimum for 20 people | 01 hour service

* Price per person | Subject to 10% of service tax

* Rates will be converted to Reais (R\$) at the tourism-selling exchange rate of date of check-in

Breakfast Continental



Continental | US 25

Foods

Bread basket

Butter

Cold cuts

Jam

Variety of fruits

Drinks

02 juices

Coffee | milk | tea | chocolate

Mineral water

* Minimum for 20 people | 01 hour service

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Breakfast Plated



Plated | US 23

Drinks

02 juices

Coffee | tea | milk | hot chocolate

Mineral water

Foods

Milk bread baguette

Croissant

Jam

Butter

Honey

Mini French baguette

Bread | rye

Variety | fruits

Cold cuts

* Service on consumption

* Price per unit | Subject to 10% of service tax

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Increase your breakfast

Cereals | US 2.50

Cheese bread | US 2

Scrambled eggs | grilled sausage | bacon | US 4

Scrambled eggs | US 2.50

Yoghurts | US 2.50

* Service on consumption

* Price per unit | Subject to 10% of service tax

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Breaks

Coffee Break I



Coffee Break I | US 13

Foods

02 items of coffee break

Drinks

01 juice

Coffee | milk | tea

* Minimum for 10 people | 30 minutes

* Price per person | Subject to 10% of service tax

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Breaks

Coffee Break II



Coffee Break II | US 15

Foods

03 items of coffee break

Drinks

01 juice

Coffee | milk | tea

Flavored water

* Minimum for 10 people | 30 minutes

* Price per person | Subject to 10% of service tax

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Breaks

Coffee Break III



Coffee Break III | US 17

Foods

04 items of coffee break

Drinks

02 juices

Coffee | milk | tea

Flavored water

* Minimum for 10 people | 30 minutes

* Price per person | Subject to 10% of service tax

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Breaks

Signature JW Marriott Rio de Janeiro



Local Custome | US 19

Foods

Açai smoothie | banana | muesli
Cheese bread
Dulce de leche Brazilian doughnut
Manioc creamy cake | coconut | condensed milk
Manioc flour biscuit
Natural sandwich | chicken cream | raisins
Traditional snack | ham | cheese

Drinks

02 juices
Coffee | milk | tea
Guaraviton | Mate

- * Minimum for 10 people | 30 minutes
- * Price per person | Subject to 10% of service tax
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Orange Time! | US 17

Food

Cake | orange | kinkan syrup
Catalan cream | orange | cinnamon
Cold soup | carrot | ginger | orange
Madaleines | orange zest
Orange chips | dehydrated
Tangerines & oranges

Beverages

Flavoured water | orange | basil
Juice | orange | ginger | carrot
Juice | orange | holy grass | lemon

- * Minimum for 10 people | 30 minutes
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Breaks

Coffee Break Items



Savory items

Bagel | salmon | cream cheese | frisé
Cheese ball
Cheese bread
Chicken fried balls | catupiry cheese
Croque monsier
Finger sandwich
Mini cheeseburger | cheddar | caramelized onion
Mini croissant | ham | cheese
Mini croissant | ricotta | spinach
Mini croissant | turkey breast | white cheese
Mini esfiha | cheese
Mini esfiha | meat
Mini quiche | leek
Mini quiche | onion | gruyéré cheese
Traditional snack | ham | cheese

Sweet items

Brownie | walnuts
Cookies | varied
Corn bread | anise
Danish | cinnamon
Donuts | dulce de leche
Macarons
Mini tartelete | lemon
Muffin | chocolate
Muffin | vanilla | chocolate
Pastry | apple
Pastry | banana
Salad | fruit
Tartlet | fresh fruits | vanilla
Truffles | chocolate
Variety of Brigadeiros

Breaks

On demand



Foods

Fruit basket | \$ 20

Tray of savory items | \$ 20

Tray of sweet items | \$ 20

Drinks

Bottle 1 L | coffee | milk | tea | hot chocolate | US 10

Bottle 3 L | coffee | milk | tea | hot chocolate | US 30

Juice jug | flavored water | US 9

Mineral water | soda | glass of juice | US 3

* Service on consumption

* Price per unit | Subject to 10% of service tax

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Buffet

Chef's Buffet



Chef's Buffet | US 30

02 varieties of breads | butter

03 entrees & salads

02 varieties of cold sauces | olive oil | balsamic vinegar

02 main

02 side dishes

03 desserts

* Buffet to be defined by our Head Chef on the event date

* Minimum for 20 people | 01 hour service

* Price per person | Subject to 10% of service tax

* Rates will be converted to Reais (R\$) at the tourism-selling exchange rate of date of check-in

Buffet

Deli Sandwich



Deli Sandwich | US 32

03 salads
03 varieties of cold sauces | olive oil | balsamic vinegar
03 cold sandwiches
03 hot sandwiches
02 sides dishes
03 desserts

* Minimum for 20 people | 01 hour service
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Entree & Salads

Baroa potato cream
Caesar | grilled chicken | lettuce | Caesar sauce | parmesan cheese | croutons
Caponata | eggplant | zucchini | nuts | raisins
Coleslaw
Leaves | cherry tomatoes | heart of palm | purple onion | herbs sauce
Potatoes | mayonnaise | dijon mustard | bacon | chive
Roasted tomato soup

Cold sandwich

Bagel | smoked salmon | cream cheese | lettuce frisée
Baguete integral | chicken salad | lettuce | tomato
Baguette with gergelin | black olive paste | salami | gouda cheese
Ciabata | arugula | dried tomato | buffalo mozzarella
Club sandwuih | mayonnaise | turkey breast | lettuce | tomato | bacon
Wrap | tuna | grated carrot | purple onion

Hot sandwich

Australian bread | shredded chicken | BBQ sauce | cheddar cheese | pepper jelly
Choripan | tuscan sausage | chimichurri | vinaigrette
Ciabata | fillet steak | caramelized onion | arugula | tomato | brie cheese
Classic cheeseburger | 220g of picanha burger | cheddar cheese
Miga bread | white cheese | tomato | oregano
Panini | ham | cheese

Side dishes

Assorted chips

French fries

French fries | cheddar | chives | bacon

Fried cassava

Nachos

Rustic potato

Desserts

Brownie | chocolate | walnuts

Milk pudding

Mille feuille | vanilla | red fruits

Sliced fruits

Strawberry | chantily | merengue

Verrine | coconut cream | caramelized pineapple | nuts crumble

Buffet

Advantage Buffet



Advantage Buffet | US 38

03 varieties of breads | butter

04 entrees & salads

03 varieties of cold sauces | olive oil | balsamic vinegar

02 main

02 side dishes

01 pasta

04 desserts

* Minimum for 20 people | 01 hour service

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Buffet

Confiance Buffet



Confiance Buffet | US 62

04 varieties of breads | butter

08 entrees & salads

04 varieties of cold sauces | olive oil | balsamic vinegar

04 main dishes

02 pasta

04 side dishes

05 desserts

* Minimum for 20 people | 01 hour service

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Buffet

Buffet items



Entree & Salads

Baked pumpkin | roasted onions | goat cheese | fennel
Caesar | grilled chicken | lettuce | Caesar sauce | parmesan croutons
Caponata | eggplant | zucchini | nuts | raisins
Caprese salad
Carpaccio | caper sauce | grated parmesan | arugula
Classic ceviche | white fish | onion | coriander | lemon juice
Duck confit | arugula | almonds | honey vinaigrette
Greek salad | fusili tricolor | feta cheese | cucumber | tomato | purple onion | mint
Italian antipasto | eggplant | zucchini | pepper | tomato confit
Leaves | cherry tomatoes | heart of palm | purple onion | herbs sauce
Leaves | roman | escarole | purple | american | frisé
Moroccan couscous | curry | dry fruits
Potatoes | mayonnaise | dijon mustard | bacon | chive
Sealed tuna | manga | avocado | Sesame

Main dishes

Chicken fillet | cordon bleu
Cod in cream | French fries | bechamel
Duck confit | orange sauce | pink pepper
Escalope fillet | mushrooms | wine sauce
Fillet medallion | roquerfort crust | wine sauce
Fillet of Saint Peter | Herbal butter | almonds
Grilled chicken fillet | garlic béchamel | ceboulet
Grilled mahi mahi | moqueca sauce | shrimp
Grilled salmon | sicilian lemon sauce
Lamb stew | mint | cinnamon | cumin
Pork mingon fillet | baked apples | orange | honey
Pork ribs | BBQ
Saltimboca a la romana | prosciutto | sage
Steak roast | mustard sauce ancienne | rosemary
Tandori chicken | yogurt | ginger | garlic | lemon

Pastas

Fetuccini | cream sauce | sicilian lemon | garlic
Gnochi | baroa | mushroom velouté | spinach
Penne | chicken | spinach | tomato | garlic | creamy sauce
Ravióli | lamb | sage butter | almonds
Ravióli | mozzarella | fresh basil | tomato sauce
Rigatone gratin | gruyéré cheese | parmesan
Varenick | potatoes | fried onion | herbal butter

Side dishes

Baked vegetables | pumpkin | onion | zucchini | eggplant | sweet potato
Brown rice
Classic ratatouille | zucchini | eggplant | onion | tomato | fresh herbs
Mjadra | rice | lentils | fried onion
Moroccan couscuz | vegetables | fresh herbs
Mushrooms | spinach | sautéed
Oven rice | tomato | mozzarella | oregano
Polenta | gorgonzola | caramelized onion
Potato | gratin
Potato | rustic | rosemary | coarse salt
Purée | baroa potato
Purée | potatoes
Purée | potatoes | arugula almonds
Rice | almonds
Rice | broccoli
Stuffed tomato | mushrooms | bread | parmesan cheese
Sweet potato | roasted | thyme
Vegetable | butter | string beans | carrot | pea
White rice

Desserts

Brownie | chocolate | walnuts
Cheesecake | red fruits
Creme bruleé | dulce de leche
Creme bruleé | vanilla
Milk pudding
Mille feuille | vanilla | red fruits
Panacota | red fruits
Profiterolis | vanilla | chocolate
Strawberry | chantily | merengue
Strudell | apple | creme fraiche
Verrine | passion fruit | chocolate | crumble

Buffet

Barbecue



Barbecue buffet | US 60

Starters & Salads

Bread | french baguette | ciabata | garlic
Corn | heart of palm | cherry tomatoes | quail egg
Italian antipasto | eggplant | zucchini | pepper | tomato confit | olives
Mayonnaise | potatoes | vegetables
Mix of leaves | roman | crepe | purple | american | friséé
Sauces | vinaigrette | chimichurri | mustard

Main

Chicken | bacon
Red angus
Rump skirt steak | garlic butter
Sausages | tuscan | spicy
Steak | chorizo | black angus

Side dishes

Curd cheese
Rice
Roasted vegetables | sweet potatoes | onion | pumpkin
Yuka flour

Desserts

Cake | lemon
Fruits | sicilian lemon zest
Manjar | coconut | plum syrup
Pavlova | strawberry | chantily
Verrine | chocolate | passion fruit

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Buffet

Feijoada



Feijoada Buffet | US 60

Starters & salads

Bread | french | ciabata
Mayonnaise | potatoes | vegetables
Corn | heart of palm | cherry tomatoes | quail egg
Mix of leaves | roman | escarole | purple | american | friséé

Main

Beans soup
Black beans
Dried meat
Ear (optional)
Foot (optional)
Lemon
Loin
Pork loin
Sausage
Short stacked
Tail (optional)

Side dishes

Rice
Breaded banana
Kail
Yuka flour
Orange
Fried cassava
Vainagrette
Pepper sauce
Crackling

Desserts

Fruits of the season | Sicilian lemon zest
Coconut manjar | plum syrup
Pavlova | strawberry | chantily
Lemon pie
Verrine | chocolate | passion fruit

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Buffet

To go



Option I | US 23

Caeser salad
Whole fruit
Cereal bar
Cold sandwich
Cookies
Water, juice or soda

Option II | US 24

Moroccan couscous of vegetables and dried fruits
Whole fruit
salty cracker
Chocolate muffin
Cereal bar
Cold sandwich
Water, juice or soda

Option III | US 27

Waldorf
Salty cracker
Fruit salad
Cereal bar
chips
Cold sandwich
Brownie
Water, juice or soda

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Sandwich options

Chicken salad | raisins | green apple
Ham | egg salad | mozzarella cheese
Mortadela | dried tomato | mayonnaise
Salame | mozzarella | olive paste
Tuna | grated carrot | lettuce | tomato
Turkey breast | ricotta pasta | caramelized onion
Wrap | Falafel | tahini sauce | lettuce | tomato

Dinner

Executive Plated



Executive plated | US 39

Couvert | 02 breads | butter

01 entree

01 main course

01 dessert

* 01 hour service

* Price per person | Subject to 10% of service tax

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Dinner

Discovery Plated



Discovery plated | US 49

Couvert | 02 breads | butter

02 entrees

01 main course

01 dessert

* 01 hour service

* Price per person | Subject to 10% of service tax

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Dinner

Excellence Plated



Excellence Plated | US 60

Couvert | 02 breads | cheese bread | grissini | butter | 01 antipasto or jelly | 01 flavored olive oil

02 entrees

02 main courses

01 pre-dessert

01 dessert

* 01 hour service

* Price per person | Subject to 10% of service tax

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Dinner

Plated items



Entree

Baroa potato cream | roes | basil olive oil
Brandade of cod | olive tapenade | sweet potato chips
Breaded brie cheese | nuts | cane molasses | lettuce friséé
Caesar | grilled chicken | lettuce | caeser sauce | parmesan cheese | croutons
Caprese | buffalo mozzarella | tomato confit | pesto sauce
Carpaccio fillet | caper sauce | mustard | parmesan cheese | mixed leaves
Classic ceviche | white fish | purple onion | corn | sweet potato
Cured salmon | sweet herb | passion fruit | sour cream
Duck confit | arugula | almonds | honey vinaigrette
Heart of palm croquette | pepper jelly | mixed leaves
Leaves | cherry tomatoes | heart of palm | purple onion | herbs sauce
Onion soup | in croute | puff pastry
Raviolone | goat cheese | honey | shoots

Main

Cod in cream | potatoes | onion | white sauce
Filet mingon | roquefort crust | mushroom risotto | wine sauce
Gnoci | baroa | mushroom velouté | spinach
Golden grilled | coconut rice | toasted banana | moqueca sauce | shrimp
Grilled chicken fillet | garlic risotto | brie cheese | chimichurri
Grilled filet mingon | mashed potatoes | arugula | almonds
Grilled salmon | mushroom stir fry | spinach | creamy lemon sauce
Ravióli | lamb | sage butter | almonds
Ravióli | mozzarella | fresh basil | tomato Sauce
Risoto | brie cheese | leek
Risoto | sausage | red wine | radicchio
Saltimbocca a la romana | risotto milanes | grilled asparagus
Stuffed chicken | dried tomato | mozzarella | potato to the batter | creamy pesto sauce

Desserts

Brownie | spice ice cream
Chocolate mousse | caramel | salt flower
Cream bruléé
Fruits | lemon ice cream | crumble
Hazelnut profiterolis | hot chocolate
Mille feuille | vanilla | red fruits
Panacota | red fruits
Pavlova | fresh strawberries | chantily
Roasted guava | cachaça | sablé | white cheese
Strudel of apples | nuts | cream fraiche

Reception

Gourmand Cocktail



Gourmand Cocktail | US 25

Selection of 08 items

* Minimum for 20 people | 01 hour service

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Reception

Assiette cocktail



Assiette cocktail | US 32

Passing service

08 canapés options

02 options in individual portions

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Reception

Stationery cocktail



Stationery cocktail | US 50

Station

08 canapés options

04 varieties of breads

Variety of 06 cold cuts

Passing service

02 options in individual portions

* Minimum for 20 people | 01 hour service

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Reception

Exclusive cocktail



Exclusive cocktail | US 60

Passing service

04 options in individual portions

10 canapés options

* Minimum for 20 people | 01 hour service

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Reception

Customize your event



Chef on Show | US 25

Have an exclusive experience in your event, with the participation of our Executive Chef, Thomaz Leão, interacting with the guests in one of the options of the action station.

Action Station | US 15

Ceviche | white fish | tuna fish

Filé Wellington | puff pastry | raw ham | mushrooms | mustard

Indiana | chicken curry | white rice | chapati

Mexican | tacos | meat chili | chicken | cheese | guacamole | vinaigrette

Raclete | cheese | potato | sausage | mustard | pickles | bread

Pastas

Penne | gratin | leek

Ravioli | mozzarella | fresh tomato sauce | basil

Risotos

Risoto | mushroom | spinach

Risoto | Seafood | thyme | Sicilian lemon

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Desserts | individual portions | US 5

Churros | dulce de leche

Macarom | white chocolate | raspberry

Mille feuilles | vanilla | red fruits

Profiterolis | vanilla | chocolate

Truffles | sicilian lemon | chocolate

Verrine | passion fruit | chocolate | crumble

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Reception

Cocktail items



Cold canapes

Basil pate | tomato chutney | toasted bread
Canapé caprese | mozzarella | fresh basil | cherry tomato
Canapé of carpaccio | caper sauce | parmesan
Caponata of vegetables | nuts | fresh herbs | tartlet
Ceviche in the spoon
Cheese ball | nuts | tomato chutney
Damascus | gorgonzola | walnuts
Eggplant cannelloni | goat cheese | almonds | ciabata toast
Foie paté | compote of figs | port wine | toasted bread
Octopus vinaigrette | black olive mayonnaise | sweet potato chips
Pumpkin crepe | jerked beef | onion | melted butter
Shrimp | spicy tomato chutney | crusty pastry dough
Tuna ceviche | avocado | purple onion | sesame | shoyo
Vol au vent | smoked salmon | dill | eggs

Hot canapes

Brandade of cod on the spoon | olives flour
Brie cheese tartellet | truffled honey
Brochette de filet | vegetables | bacon
Chicken tartelete | curry | coconut | cashew nut
Chicken thigh | catupiry | pepper sauce
Cookie | codfish
Curd cheese breaded | cane molasses | spices
Gnochi | potato baroa | mushroom velouté | zucchini
Mini cheeseburger | cheddar cheese | caramelized onion
Mini quiche | garlic | gouda cheese
Peach palm kernels | pepper jelly
Rice cookie | mozzarella | tomato | basil
Salmon steak | chives | sesame | teriaky
Shrimp pastry
Stuffed potatoes | cream cheese | bacon | coarse salt

Individual portions

Baroa potato cream | roes | basil olive oil
Cod in cream | potatoes | onion | white sauce
Confit | duck | Moroccan couscuz | orange citrus fruit
Cream of mushrooms | in croute | puff pastry
Filet steak | black beer | mashed potato baroa
Gnochi | potato baroa | mushroom velouté | zucchini
Mahi mahi grilled | coconut rice | toasted banana | moqueca sauce
Ravioli | lamb | sage butter | almonds

Ravióli | mozzarella | fresh basil | tomato sauce

Risoto | brie cheese | leek

Risoto | mushrooms | spinach

Risoto | sausage | red wine | radicchio

Beverage Selections



Selection I | US 13

Mineral water
Soda
01 juice

Selection II | US 18

Mineral water
Soda
01 juice
National beer

Selection III | US 24

Mineral water
Soda
01 juice
National beer
Imported wine
Caipirinha

Selection IV | US 29

Mineral water
Soda
02 juices
National beer
Imported wine
Caipirinha

Selection V | US 32

Mineral water
Soda
02 juices
Beer
Imported wine
Caipirinha

Selection VI | US 45

02 juices
Beer
Caipirinha

Gin Tanqueray
Imported wine
Mineral water
Soda
Vodka Absolut
Whisky Black Label

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Additional drinks

Caipirinha | US 11
Caipivodka | US 14
Imported beer | US 8
Imported wine | US 7
National beer | US 7
Sparkling wine | US 13
Whisky Black Label | US 14
Whisly Red Label | US 13

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Beverage

On consumption



Non-alcoholic beverages

Glass of juice | US 3
Mineral water | US 3
Soda | US 3

- * Service on consumption
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Alcoholic beverages

Caipirinha | US 11
Caipivodka | US 14
Imported beer | US 8
Imported sparkling wine | US 50
Imported wine | US 46
National beer | US 7
Sparkling wine | US 44
Vodka Absolut | US 130
Vodka Gray Goose | US 164
Whiskey Red Label | US 130
Whisky Black Label | US 184

- * Service on consumption
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Technology Equipments



AVSC is the oficial partner audio visual company of the JW Marriott Rio de Janeiro.
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General Information

Information



Unforgettable Gatherings

At the JW Marriott Rio de Janeiro, a striking waterfront setting is one of the world's most fabled cities combines with world-class service to create the ideal meeting experience – and unprecedented level of anticipation among your attendees. For your convenience, the hotel offers dedicated meeting planners, an innovative catering team and more than 21,500 sq.ft of flexible event and conference space. From the spectacular events in the 2,345 sq.ft Wayana Ballroom to the intimate board meetings, state-of-art audiovisual capabilities, professional skills, creativity and imagination make things happen – in style.

Certified Meeting Professionals

Sponsored by the Convention Industry Council the Certified Meeting Professional (CMP) designation is reserved only for planners who have achieved the industry's highest standards of distinction. There are 500 Certified Meeting Professionals at Marriott and each one is an authority in the areas of catering, marketing, vendor selection, space requirements and many other facets of event planning.

Marriott Rewarding Events

Some events are large-scale business meetings where money is no object. Others are more intimate and reserved only for friends and family. To accommodate both scenarios Marriott offers a range of brands, but only one brand of service: The very best. Our elegant, full-service hotels such as Marriott, JW Marriott and Renaissance are located in some of the world's most attractive and convenient destinations. They are renowned for attention to detail and design. Our select-service hotels are more affordable, but no less accommodating. So the next time you're planning a small business meeting or big social event, let us help. Here are four things you can always count on when you book at Marriott: Visit now: www.marriottrewards.com