

Columbus Marriott Northwest Wedding Packages

Our Certified Wedding Coordinators have experience in planning wedding receptions, from intimate gatherings to large social events. We are well-versed in the subtleties of wedding etiquette and no detail will be overlooked in planning your reception. We believe we have the ability to bring something extraordinary to every affair we create.

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## **Included in each wedding package is all of the following:**

- ◆ Complimentary Room for Bride & Groom with Champagne & Chocolate Amenity
  - ◆ Special Negotiated Hotel Room Rate for Out-of Town Guests
    - ◆ Complimentary Reservation Link for Guests
    - ◆ Complimentary Parking
  - ◆ Distribution of Gift Bags and Placement of Favors
- ◆ White Floor-length Linens with White or Black Overlays & Napkins
  - ◆ White Chair Covers with Choice of Sash Color
    - ◆ Candle & Mirror Tile Centerpieces
      - ◆ Large Dance Floor
      - ◆ 3 Hour Bar (Beer & Wine)
      - ◆ Complimentary Bartenders
    - ◆ Complimentary Cake Cutting and Serving
  - ◆ Includes Set Up and Tear Down of Reception  
*(Ceremony Set Up/Tear Down Fee - \$500)*

Your Wedding Coordinator will be able to assist you with the following services:

- ◆ Specialty linens
- ◆ Entertainment
- ◆ Photographers
  - ◆ Florists
  - ◆ Bakers
- ◆ Transportation
- ◆ Bridal Showers
- ◆ Rehearsal Dinners
- ◆ “Good Bye” Brunch

# Columbus Marriott Northwest Lunch Packages

## **All Lunches Include:**

30 Minutes of Selected Hors d'oeuvres  
3 Hours of Beer & Wine  
Champagne Toast for All Guests over the Age of 21

## **Hors d'oeuvres**

Elegant Display of Domestic Cheese & Crisp Crackers  
Mediterranean Antipasto with Grilled Vegetables & Marinated Olives

### **Choice of 2 Additional Hors d'oeuvres**

|                                         |                                                      |
|-----------------------------------------|------------------------------------------------------|
| <i>Coconut Shrimp</i>                   | <i>Miniature Beef Wellington</i>                     |
| <i>Chicken Brochettes</i>               | <i>Spinach, Feta &amp; Pinenut Stuffed Mushrooms</i> |
| <i>Petite Crab Cakes</i>                | <i>Prosciutto Wrapped Asparagus Spears</i>           |
| <i>Raspberries &amp; Brie in Phyllo</i> | <i>Beef Tenderloin Brochettes</i>                    |
| <i>Vegetable Spring Rolls</i>           | <i>Tomato &amp; Basil Bruschetta</i>                 |
| <i>Shrimp Cocktail Shooters</i>         | <i>Sesame Tuna with Pickled Melon Relish</i>         |

(Add additional hors d'oeuvres for \$3 per person, per item)

## **Three Hours of Bar (Beer & Wine)**

### **Marriott Name Brands (included in package)**

Budweiser, Bud Light, Miller Light, Heineken, Amstel Light and Yeungling Light  
Beaulieu Vineyard Coastal Selection, Chardonnay, Cabernet & Beringer White Zinfandel

### **Premium Brands with Liquor (\$5.00 upcharge per person)**

Jack Daniels, Crown Royal, Absolut, Dewar's, Jose Cuervo Silver, Tanqueray, Captain Morgan  
Stella Artois, Sam Adams, Columbus IPA (Local Craft Beer)

### **Individual Bottles Also Available for Purchase**

## **Plated Lunch Selections**

*Herb Seared Breast of Chicken - \$38*

*Roasted Atlantic Salmon with Citrus Glaze - \$40*

*NY Strip with Herb Roasted Mushrooms - \$46*

*Pepper Crusted Sirloin a jus - \$42*

*Panko Chicken with a Dijon Sauce - \$38*

*Mahi Mahi with Tropical Fruit Relish - \$42*

*Grilled 6oz Filet of Beef - \$44*

*Regianno Risotto with Grilled Antipasti (V) - \$38*

Choice of *Mixed Green, Spinach or Caesar Salad*

Seasonal Fresh Vegetables

Wild Rice, Saffron Basmati Rice, Au Gratin Potatoes or Garlic Whipped Potatoes

Assorted Dinner Rolls with Butter

Coffees & Teas

## Buffet Selections

### **American Buffet:**

*\$46 per person*

Fresh Fruit Salad  
Fresh Vegetable Crudité

Selection of Two Entrees:

*Panko Chicken Dijon*  
*Caved Roast Beef, au jus*  
*Citrus Salmon*  
*Slow Roasted Pork Loin*  
*Roasted Red Pepper Chicken*  
*Grilled Mahi Mahi with Tropical Relish*  
*Braised Beef Short Ribs*  
*Cavatappi Provençale*

Seasonal Fresh Vegetables  
Wild Rice, Yukon Roasted Potatoes, Au Gratin Potatoes or Garlic Whipped Potatoes  
Assorted Dinner Rolls & Butter  
Coffees & Teas

### **Italian Buffet:**

*\$39 per person*

Minestrone Soup  
Antipasto Tray  
Fresh Tomato Basil Bruschetta

Vegetable Lasagna  
Baked Chicken Ziti with Beef or Chicken  
Classic Chicken Piccata

Toasted Focaccia with Herbed Olive Oil  
Grilled Fresh Vegetables  
Coffees & Teas