



EVENTS MENU



GENERAL INFORMATION

Beverage and Food Service All food and beverage must be purchased through the Hotel and served only by the Hotel. This policy ensures the safety of all our guests and complies with local health regulations. Due to our liquor license, all alcoholic beverages served in the Hotel's public space must be dispensed by Hotel servers and bartenders. The Hotel reserves the right to refuse service to any guest who is unable to provide proof of their age or appears intoxicated.

<u>Minimums and Guarantees</u> The guaranteed number of guests must be given to the hotel by noon, three (3) business days prior to the function. This guaranteed number is not subject to reduction. If the guarantee is not received, the expected number of guests on the contract will be used as your guarantee. We will set the room and prepare to serve three (3) percent over the guaranteed number of guests.

<u>Service Charge and Tax</u> All food, beverage, audio visual and room set-up fees are subject to a 23% service charge and current West Virginia State Sales Tax. Service Charges are taxable in the state of West Virginia. Current West Virginia Sales Tax is 7%.

<u>Decorations</u> All decorations and floral arrangements brought into the hotel must meet the approval of the City of Charleston Fire Department code. The Hotel does not permit the affixing of any items to the walls or ceilings of the hotel. Banners must be installed by the Hotels Engineering Department for a fee. A minimum of \$250.00 per room fee will be assessed if damage to the hotel property occurs or if glitter, confetti or extensive debris is left for the Hotel to clean up. Advise your Event Manager of any requests to decorate the facility.

Signage All signage placed in the public areas of the Hotel must be professional. Hand written signs are not permitted and will be removed if used.

Electric Electrical needs exceeding existing 120 volt/20 amp wall outlets must be arranged in advance with your Event Manager and will require additional charges

Security and Liability The Charleston Marriott Town Center will not assume any responsibility for the damage or loss to any merchandise or articles left in the Hotel prior to, during and after the event. In the instance that valuable items are to be left in any banquet area, it is recommended that a security patrol be retained. The Hotel may require additional security at the guest's expense for some functions.

<u>Marriott Event Technology</u> Department Marriott is the event technology provider for the Charleston Marriott Town Center. Our guests have the choice of utilizing another AV company if they prefer. Please be advised that should you utilize the services of another AV company, that AV company must meet the following criteria in order to conduct business at the Charleston Marriott Town Center. Depending on the situation, this will include but is not limited to, the following:

Outside Audio Visual Charge

A Certificate of Insurance with the Charleston Marriott Town Center listed as an Additionally Insured. The Certificate must also show coverage of \$1,000,000.00 per occurrence and hold the Hotel, its employees and guests harmless in case of any incident involving your AV provider's equipment or individuals employed by you or your AV provider's company.

<u>Payment</u> The Hotel accepts all major credit cards. The Hotel does not accept "payment upon conclusion" as a form of payment unless direct billing privileges have been established (30) business days prior to the scheduled events through our accounting department. Unless credit has been established with the hotels accounting department, payment (cashiers check, cash or credit card) must be received three (3) business days in advance of your event with your final guarantee. Payment by personal check or business check requires payment ten (10) business days in advance of your event. Your Sales Manager can provide you with information on establishing credit.

<u>Outside Vendors</u> Prior to securing Outside Vendors that will provide goods or services at the Hotel, confirmation of approval by the Charleston Marriott Town Center must be obtained. The Hotel reserves the right to prohibit vendors from working in the hotel. The Charleston Marriott Town Center reserves the right to adjust the volume levels on all sound equipment when deemed necessary in matters of disturbances to other guests. Outside Vendors who provide any goods or services at the Hotel during the event are required to provide the Hotel with a copy of the vendor's Liability Insurance Certificate insuring a minimum amount of 1,000,000.00 per occurrence.

<u>Parking</u> Self-Parking is located adjacent to the Hotel with cost for each entry (see prices below). Hosted parking may be pre-purchased and added to the master account.

0-2 hours 2.00 2-4 hours 7.00 4-6 hours 10.00 Over 6 hours 15.00



PLATED BREAKFAST

All Plated Breakfasts Feature: Mini Assorted Breakfast Breads for the Table, Orange Juice, Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Service

ENTREES PLEASE SELECT ONE

THE CHARLESTON

Sausage, Egg and Cheese Buttermilk Biscuit Sandwich with Crispy Hash Brown Bites

"THE BETTY"

17

Buttermilk Pancakes with Maple Syrup and Butter, Baked Apples and Hickory Smoked Bacon

"MISS VICKIE"

17

16

"Charleston Bread Lady" Brioche French Toast with Greenbrier Peach Jam and Grilled Virginia Ham Steak

"PAULA D'S"

18

Scrambled Eggs, Hash Browns, Crispy Bacon and a Sausage Link

PERSONALIZE YOUR PLATE

Chocolate Hazelnut Croissant – 3 per Person

Seasonal Fruit Salad - 3 per Person

Yogurt Parfait – 4 per Person

Scrambled Eggs – 4 per Person

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE



CONTINENTAL BREAKFAST

All Continental Breakfasts Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas

DOWNTOWN 12

Orange Juice

Seasonal Whole Fruit

Daily Breakfast Bakery Selection: Breakfast Breads, Muffins and Croissants

with Butter and Assorted Preserves

CAPITAL 17

Orange Juice

Seasonal Sliced Fruit Platter

Daily Breakfast Bakery Selection: Breakfast Breads, Muffins and Bagels with Chive and

Plain Cream Cheese, Honey, Butter and Assorted Preserves

Parfait Bar: Greek Yogurt, Assorted Jams, Seasonal Fruit and Honey Roasted Granola

Assorted Cold Cereals with Milk

ALL PRICES ARE PRICE PER PERSON, BASED ON 2 HOUR SERVICE



BREAKFAST BUFFETS

All Breakfast Buffets Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas, Orange Juice

COUNTRY SKILLET 18

Seasonal Sliced Fruit Platter

Cast Iron Cinnamon Rolls

Biscuits with Sage Pork Sausage Gravy

Scrambled Eggs

Crispy Hash Brown Bites

Hickory Smoked Bacon

GOOD MORNING USA 19

Seasonal Sliced Fruit Platter

Daily Breakfast Bakery Selection:

Breakfast Breads, Muffins and Bagels with Chive and Plain

Cream Cheese, Honey, Butter and Assorted Preserves

Scrambled Eggs

Potato Hash

Hickory Smoked Bacon

Pork Sausage Links

BIG CITY DINER 20

Seasonal Sliced Fruit Platter

Daily Breakfast Bakery Selection:

Breakfast Breads, Muffins and Bagels with Chive and Plain Cream Cheese, Honey,

Butter and Assorted Preserves

Parfait Bar:

Greek Yogurt, Assorted Jams, Seasonal Fruit and Honey Roasted Granola

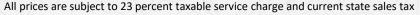
Herb Roasted Breakfast Potatoes

Corn Beef Hash

Frittata

Ham, Peppers, Onions and Cheddar Cheese

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE AN ADDITIONAL LABOR FEE OF \$50 WILL BE CHARGED FOR BUFFETS UNDER 25 PEOPLE





BREAKFAST ENHANCEMENTS

A Selection of Popular Add-Ons to Elevate the Morning Dining Experience

ENHANCEMENTS

Oatmeal with Seasonal Toppings - 2

Freshly Baked Cinnamon Rolls - 2

Frittata Ham, Peppers, Onions and Cheddar Cheese - 4

Chicken Fried Steak - 4

"Charleston Bread Lady" Brioche French Toast with Maple Butter - 4

Buttermilk Pancakes with Maple Syrup and Butter - 4

Waffles with Maple Syrup and Butter - 4

Sausage, Egg and Cheddar Cheese on Buttermilk Biscuit - 5

Ham, Egg and Cheese Croissant - 5

Smoked Salmon Lox and Bagels - 8

Build Your Own: Assorted Bagels, Cream Cheese, Diced Red Onions, Capers and Thinly Sliced Tomatoes

CHEF STATION - ATTENDANT REQUIRED

Grilled Bacon Steaks with Black Pepper Maple Glaze - 5

Belgian Waffle Station - 6

Maple, Chocolate, Blueberry and Strawberry Syrup, Whipped Cream, Chocolate Chips and Assorted Berries

Build Your Own Pancake Station - 8

Maple, Chocolate, Blueberry and Strawberry Syrup, Whipped Cream, Chocolate Chips and Assorted Berries

Omelet Station-10

Whole Eggs, Egg Whites, Bacon, Pork Sausage, Tomatoes, Peppers, Onions, Mushrooms and Spinach

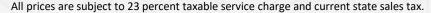
Capital Market Juice Bar - 10 - *Variety May Change Based on Season*

Carrot, Orange and Ginger

Blueberry, Banana and Kale

Beet, Apple and Hibiscus

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE CHEF ATTENDANT FEE IS \$90 PER HOUR





BREAKS

JUST THE JOE

6

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and TAZO Teas

WAKE ME UP

8

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and TAZO Teas Assorted Pepsi Soft Drinks and Bottled Water

BEVERAGE BREAK PLUS 10

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and TAZO Teas

Assorted Pepsi Soft Drinks and Bottled Water

(Select One)

Muffins and Pastries Trail Mix Individual Bags of Pretzels

Cookies and Brownies Individual Bags of Chips Granola and Fruit Bars

MOUNTAIN FRESH

15

20

Mountain Berry Smoothies

Seasonal Fruit Skewers

Apple Butter Overnight Oats with Dried Cranberries and Walnuts

Assorted Cereal Bars

GOVERNOR'S TEA SERVICE

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and TAZO Teas

Seasonal Selection of Scones with Assorted Jams and Butter

Buttermilk Beignets with Apple Compote and Vanilla Custard

Smoked Trout Tartine: Dill Spread, Pickled Onions on Grilled Sourdough

Mini Country Ham Biscuit Sandwiches

ALL PRICES ARE PRICE PER PERSON, BASED ON 2 HOUR SERVICE



BREAKS A LA CARTE

BY SERVING

Whole Fruit	3 each
Bottled Water	3 each
Assorted Pepsi Soft Drinks	3 each
Mini Berry Parfait	4 each
Whole, 2%, Skim, and Chocolate Milk	4 each
Individual Bags of Pretzels	4 each
Individual Bags of Miss Vickie's Potato Chips	4 each
Individual Bags of Trail Mix	5 each
Assorted Gatorade	5 each
Evian	5 each
Fruit Skewer	6 each
San Pellegrino	6 each
Red Bull Energy Drinks (Sugar/Sugar Free)	6 each
Juice Carafe: Orange, Cranberry or Apple	10 each

BY PERSON

Sliced Seasonal Fresh Fruit & Berries	5 per person
Vegetable Crudité with Dip	6 per person
Tortilla Chips with Salsa	6 per person
Pita, Celery and Carrots with Hummus	8 per person



BREAKS A LA CARTE

BY DOZEN

Soft Pretzels with Mustard	25 per dozen
Glazed Cinnamon Buns	36 per dozen
House Made Pastries and Muffins	36 per dozen
Cookies	36 per dozen
Brownies	36 per dozen
Blondies	36 per dozen
Ice Cream Novelties	36 per dozen
Assorted Candy Bars	36 per dozen
Assorted Granola and Fruit Bars	38 per dozen
Assorted Individual Yogurts	38 per dozen

BY GALLON

Freshly Brewed Starbucks Regular Coffee	44 per gallon
Freshly Brewed Starbucks Decaffeinated Coffee	44 per gallon
Assorted TAZO Teas	44 per gallon
Freshly Made Iced Tea	38 per gallon
Freshly Made Lemonade	38 per gallon



PLATED LUNCH

All Plated Lunches Feature: a Salad, Entrée and Dessert, Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Service, Iced Tea Service, Assorted Rolls and Butter

SALADS - CHOOSE ONE

House Salad

Mixed Greens, Shaved Vegetables with House Vinaigrette

Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan, Croutons with Caesar Dressing

WV Apple Salad

Spinach, Shaved WV Apples, Candied Pecans, Goat Cheese, Dried Cranberries with

Apple Butter Vinaigrette

DESSERTS - CHOOSE ONE

Nilla Wafer Pudding Jars

Sliced Bananas, Whipped Cream, Banana Pudding and Vanilla Wafers

Berry Cobbler

Cinnamon Spiced Mixed Berries, Buttermilk Biscuit Crust Topped with Vanilla Whipped Cream

WV Apple Strudel

Stewed Apples, Pecans Topped with Whipped Cream

Triple Chocolate Cake

Raspberry Preserves, Cocoa Whipped Cream with Chocolate Sauce



PLATED LUNCH

All Plated Lunches Feature: a Salad, Entrée and Dessert, Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Service, Iced Tea Service, Assorted Rolls and Butter

ENTRÉES - CHOOSE ONE

Chilled Entrées

Chicken Cobb Salad 25

Chopped Salad Greens, Tomatoes, Crisp Bacon, Grilled Chicken Breast, Hard-Boiled Eggs, Crumbled Maytag Blue Cheese and Scallions with Red Wine Vinaigrette

Chicken Caesar Salad 25

Chopped Romain Lettuce, Croutons, Shaved Parmesan with Caesar Dressing

Chipotle Turkey Club 27

Sliced Smoked Turkey, Lettuce, Tomato, Bacon, Avocado, Chipotle Aioli, House Made Chips and Pickle Spear

Hot Entrées

Blackened Salmon Pasta 30

Penne Pasta, Caramelized Onions, Asparagus and Roasted Red Peppers with Andouille Cream

Grilled Blackberry BBQ Chicken 30

Chicken Breast, Creamy Buttermilk Mashed Potatoes, Green Beans and Corn Relish

Red Wine Braised Short Ribs 35

Creamy Potato Puree and Thyme Roasted Root Vegetables with Balsamic Onion Compote

Grilled Petite Filet of Beef 40

Lyonnaise Potatoes, Garlic Green Beans, Sautéed Mushrooms with Red Wine Jus

If More than One (1) Entrée is Selected Pricing will be Based on the Highest Priced Entrée. The Starch and Vegetable will be the Same for All Guests

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE



LUNCH BUFFETS

All Lunch Buffets Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas and Iced Tea Station

MOUNTAIN DELI 25

Build Your Own Sandwich

"BLT" Potato Salad

Red Skin Potatoes, Spinach, Tomatoes, Bacon with Whole Grain Mustard Dressing

Country Cobb

Chopped Iceberg Lettuce, Carrots, Tomatoes, Maytag Blue Cheese, Hard-Boiled

Eggs, Cucumbers, Bacon, Buttermilk Fried Onions with Black Pepper Ranch

Market Deli Display

Roast Beef, Roasted Turkey, Honey Ham and Imported Italian Salami

Sharp Cheddar, Swiss and Provolone Cheese

Croissants, Hoagie Rolls, Focaccia Bread and Burger Buns

Gluten Friendly Bread Available on Request

Lettuce Leaves, Sliced Tomatoes, Thinly Sliced Onions and Pickle Spears

Herb Mayonnaise, Traditional and Spicy Ketchup and Whole Grain Mustard

House Made Chips

Cookies, Brownies and Blondies

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE
AN ADDITIONAL LABOR FEE OF \$50 WILL BE CHARGED FOR BUFFETS UNDER 25 PEOPLE

MARRIOTT

LUNCH BUFFETS

All Lunch Buffets Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas and Iced Tea Station

SUBS AND SANDS 29

Wedge Salad

Wedge of Iceberg Lettuce, Shredded Carrots, Tomatoes, Green Onions, Maytag Blue Cheese, Bacon with Ranch Dressing

"BLT" Potato Salad

Red Skin Potatoes, Spinach, Tomatoes, Bacon with Whole Grain Mustard Dressing

Individual Bags of Miss Vickie's Potato Chips

Pickle Spears

Cookies, Brownies and Blondies

SANDWICH OPTIONS - PLEASE SELECT UP TO THREE

Ham Slider

Sliced Virginia Ham, Aged Cheddar, Dijonnaise and Apple Slaw

Chipotle Turkey Club

Sliced Smoked Turkey, Lettuce, Tomato, Bacon, Avocado and Chipotle Aioli on Focaccia Bread Italian Grinder

Sliced Prosciutto, Salami, Ham, Sharp Provolone, Lettuce, Tomatoes, Onions, Black Olives and Italian Seasoning on Focaccia Bread

Roast Beef

Carved Roast Beef, Balsamic Onion Relish, Smoked Gouda and Arugula on Ciabatta Bread Black Bean Wrap

Grilled Vegetables, Salsa, Lettuce, Tomatoes, Black Beans, Pickled Onions and Avocado

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE

AN ADDITIONAL LABOR FEE OF \$50 WILL BE CHARGED FOR BUFFETS UNDER 25 PEOPLE



LUNCH BUFFETS

All Lunch Buffets Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas and Iced Tea Station

CAPITOL DINER

32

Macaroni Salad

Greek Salad

Chopped Iceberg, Tomatoes, Cucumbers, Onions, Olives, Feta with Red Wine Dressing

Red Skin Mashed Potatoes

Market Vegetables

Bacon BBQ Meatloaf

Fried Chicken with Peppercorn Gravy

Apple Pie

Chocolate Cake

MOUNTAIN FIESTA 32

Mountaineer Taco Salad

Chopped Lettuce, Crispy Tortilla Strips, Tomatoes, Avocado, Cheddar, Black Beans with Creamy Chipotle Dressing

Mexican Street Corn Salad

Grilled Corn, Grilled Onions and Peppers, Cotija Cheese, Pickled Jalapenos with Cilantro and

Lime Crema

Tortilla Chips and Salsa

Build Your Own Taco

Flour and Corn Tortillas

Poblano Chicken, Carne Asada (Grilled Steak)

Peppers and Onions, Bacon Spiked Black Beans, Spanish Rice

Orange Caramel Flan

Cinnamon Churros with Chocolate Sauce

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE
AN ADDITIONAL LABOR FEE OF \$50 WILL BE CHARGED FOR BUFFETS UNDER 25 PEOPLE



All prices are subject to 23 percent taxable service charge and current state sales tax

CHARLESTON MARRIOTT TOWN CENTER

200 Lee Street East, Charleston, WV 25301 T. 304-345-6500

meetings imagined

GRAB AND GO BOXED LUNCH

Menu Consists of: Three Sandwiches, One Side, One Snack, One Dessert and Bottled Water or Assorted Soft Drinks

SANDWICHES - PLEASE SELECT UP TO THREE

Ham Slider

Sliced Virginia Ham, Aged Cheddar, Dijonnaise and Apple Slaw

Chipotle Turkey Club

Sliced Smoked Turkey, Lettuce, Tomato, Bacon, Avocado and Chipotle Aioli on Focaccia Bread Italian Grinder

Sliced Prosciutto, Salami, Ham, Sharp Provolone, Lettuce, Tomato, Onion, Black Olives and Italian Seasoning Focaccia Bread

Roast Beef

Carved Roast Beef, Balsamic Onion Relish, Smoked Gouda and Arugula on Ciabatta Bread Black Bean Wrap

Grilled Vegetables, Salsa, Lettuce, Tomato, Black Beans, Pickled Onion and Avocado

SIDE - PLEASE SELECT ONE

Potato Salad

Pasta Salad

SNACK SELECTION - PLEASE SELECT ONE

Whole Fruit

Individual Bags of Miss Vickie's Potato Chips

DESSERT - PLEASE SELECT ONE

Chocolate Chip Cookie

Brownie

BEVERAGE- PLEASE SELECT ONE

Bottled Water

Assorted Pepsi Soft Drinks

ALL COMBINATIONS ARE \$24 PER PERSON, BASED ON 1 HOUR SERVICE

Includes Utensils, Mayonnaise and Mustard

All prices are subject to 23 percent taxable service charge and current state sales tax

MARRIOTI

PLATED DINNER

All Plated Dinners Feature: a Salad, Entrée, Chef's Selection of Seasonal Vegetables, Dessert, Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Service, Assorted Rolls and Butter

SALADS - SELECT ONE

House Salad

Mixed Greens, Shaved Seasonal Vegetables with House Vinaigrette

Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan, Croutons with Caesar Dressing

WV Apple Salad

Spinach, Shaved WV Apples, Candied Pecans, Goat Cheese, Dried Cranberries with

Apple Butter Vinaigrette

Wedge Salad

Wedge of Iceberg Lettuce, Shredded Carrots, Tomatoes, Green Onions, Maytag Blue Cheese, Bacon with Ranch Dressing

DESSERTS - SELECT ONE

Nilla Wafer Pudding Jars

Sliced Bananas, Whipped Cream, Banana Pudding and Vanilla Wafers

Berry Cobbler

Cinnamon Spiced Mixed Berries, Buttermilk Biscuit Crust Topped with Vanilla Whipped Cream

WV Apple Strudel

Stewed Apples, Pecans Topped with Whipped Cream

Triple Chocolate Cake

Raspberry Preserves, Cocoa Whipped Cream and Chocolate Sauce

Vanilla Bean Panna Cotta

Greenbrier Peaches, Vanilla Chantilly Cream and Snickerdoodle Tuile

Ricotta Cheesecake

Blackberry Jam and Lemon Meringue

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE



PLATED DINNER

All Plated Dinners Feature: a Salad, Entrée, Chef's Selection of Seasonal Vegetables, Dessert, Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Service, Assorted Rolls and Butter

ENTRÉES - CHOOSE ONE

Quinoa Bowl 30

Roasted Seasonal Vegetables, Grilled Tofu, Roasted Mushrooms with Tomato Chutney Gluten Free/Vegan/Vegetarian

Brown Rice Pasta 30

Basil Pesto, Grilled Market Vegetables, Shaved Parmesan and Roasted Cherry Tomatoes Gluten Free/Vegetarian

Apple Brined Airline Chicken 35

Country Ham and Sage Savory Bread Pudding, Lacinato Kale with Chicken Pan Gravy

Grilled Pork Loin 35

Greenbrier Peach Mostarda, Garlic Roasted Broccolini and Tuscan Roasted Potatoes with Rosemary Pork Jus

Gluten Free

Cornmeal Dusted Trout 38

Parmesan Grits, Herb Infused Spinach, Brown Butter, Bacon Sauce and Tomato Ragout Gluten Free

Grilled Blackened Salmon 38

"Dirty Rice" Pilaf, Stewed Tomatoes, Corn and Greens with Tasso Ham Cream

Mom's Pot Roast 40

Red Wine Braised Short Ribs, Garlic Whipped Potatoes, Roasted Celery, Carrots, Pearl Onions with Horseradish Gremolata and Pot Liquor

Grilled NY Strip 40

Loaded Twice Baked Potato, Grilled Asparagus, Bacon Onion Jam and Bordelaise

Duet of Petite Filet of Beef and Maryland Crab Cake 55

Black Pepper Hollandaise, Roasted Tomato, Potato Pave, Asparagus with Bordelaise

If More than One (1) Entrée is Selected Pricing will be Based on the Highest Priced Entrée. The Starch and Vegetable will be the Same for All Guests

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE

All prices are subject to 23 percent taxable service charge and current state sales tax

CHARLESTON MARRIOTT TOWN CENTER

All Dinner Buffets Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Station

HOMERUN

38

Wedge Salad

Wedge of Iceberg Lettuce, Shredded Carrots, Tomatoes, Green Onions, Maytag Blue Cheese,

Bacon with Ranch Dressing

Macaroni Salad

"BLT" Potato Salad

Red Skin Potatoes, Spinach, Tomatoes, Bacon with Whole Grain Mustard Dressing

Charleston Style Beef Chili

Coleslaw

Cast Iron Baked Beans

Corn on the Cobb

Sweet Heat BBQ Chicken

Build Your Own Burger & Hot Dog

Grilled Beef Patties & Ball Park Style Hot Dogs

Cheddar Cheese, Swiss Cheese and American Cheese

Hamburger Buns and Hot Dog Buns

Lettuce Leaves, Sliced Tomatoes, Thinly Sliced & Diced Onions, Relish & Pickles

Mayonnaise, Ketchup and Mustard

Cornbread with Butter

Cinnamon Sugar Pretzel Bites

Caramel Nut Popcorn

Fudge Brownies

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE
AN ADDITIONAL LABOR FEE OF \$50 WILL BE CHARGED FOR BUFFETS UNDER 25 PEOPLE

MARRIOTT

All Dinner Buffets Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Station

AMERICAN CLASSIC

39

Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan, Croutons with Caesar Dressing

WV Apple Waldorf Salad

Spinach, Chopped WV Apples, Celery, Grapes, Toasted Walnuts with Waldorf Dressing

Pasta Salad

Mom's Pot Roast

Red Wine Braised Short Ribs, Roasted Carrots and Onions with Horseradish Gremolata and

Pot Liquor

Herb Roasted Chicken

Chicken Herb Gravy

Cornmeal Dusted Fried Catfish

Old Bay Tartar Sauce

Mashed Potatoes

Succotash

Fire Roasted Corn, Beans and Peppers

Roasted Brussel Sprouts with Bacon

Apple Pie, Chocolate Cake and Strawberry Shortcake

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE
AN ADDITIONAL LABOR FEE OF \$50 WILL BE CHARGED FOR BUFFETS UNDER 25 PEOPLE

MARRIOTT

All Dinner Buffets Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Station

COUNTRY FUSION

39

Crispy Wonton Salad

Iceberg Lettuce, Shaved Vegetables, Oranges, Wontons with Sesame Ginger Dressing

Thai Noodle Salad

Cabbage, Shredded Carrots, Bean Sprouts with Thai Peanut Dressing

Bacon Fried Rice

Spring Rolls with Ponzu Sauce

Stir Fried Market Vegetables

Bourbon Teriyaki Salmon

Sesame Green Beans

Buttermilk Fried Chicken with Orange Chili Glaze

Rolls with Butter

Mini Assorted Cheesecakes

Coconut Haupia with Seasonal Fruit

Mini Flan

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE

AN ADDITIONAL LABOR FEE OF \$50 WILL BE CHARGED FOR BUFFETS UNDER 25 PEOPLE



All Dinner Buffets Feature: Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of TAZO Teas Station

LITTLE ITALY

40

Panzanella Salad

Toasted Bread, Tomatoes, Mozzarella, Olives and Mixed Lettuce

Antipasti Salad

Chick Peas, Provolone, Romaine, Peppers and Olives

Garlic and Chili Roasted Broccoli

Angelo's Italian Sausage with Roasted Peppers and Onions

Shrimp Arrabbiati

Penne Pasta, Garlic Marinated Shrimp, Red Peppers with Spicy Tomato Sauce

Creamy Chicken Carbonara

Farfalle Pasta, Caramelized Onions, Smoked Pork, Peas with Parmesan Cream Sauce

Herbed Focaccia with Butter

Tiramisu, Cannoli with Orange Cream and Strawberry Panna Cotta

TASTE OF APPALACHIA

40

Marinated Tomato, Cucumber and Pickled Onion

Country Cobb

Chopped Iceberg Lettuce, Carrots, Tomatoes, Maytag Blue Cheese, Hard-Boiled Eggs, Cucumbers,

Bacon, Buttermilk Fried Onions with Black Pepper Ranch

Creamy Buttermilk Mashed Potatoes

Parmesan Corn Grits

Slow Cooked Collard Greens with Smoked Pork

Cast Iron Fried Chicken with Black Pepper Gravy

Wood Smoked Beef Brisket with Natural Jus and Horseradish Black Pepper Cream

Cornmeal Dusted Mountain Trout with Lemon Cream Sauce

Sweet Butter Rolls, Buttermilk Biscuits and Jalapeno Cornbread with Butter

Seasonal Dutch Oven Cobbler, Assorted Pies and Cakes

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE

AN ADDITIONAL LABOR FEE OF \$50 WILL BE CHARGED FOR BUFFETS UNDER 25 PEOPLE

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CHARLESTON MARRIOTT TOWN CENTER

200 Lee Street East, Charleston, WV 25301 T. 304-345-6500



CHILDREN'S MENU

All Children's Meals Feature: a Seasonal Fruit Cup and Pepsi Soft Drink Valid for Children 12 and Under

CHILDREN'S MENU - CHOOSE ONE 16

Chicken Fingers with Fries

Ketchup, Honey Mustard or BBQ Sauce

Mac & Cheese with Fries

Ketchup

Spaghetti with Marinara Sauce

Cheese Burger with Fries

Ketchup, Mustard or Mayonnaise

Individual Pizza (4 Slices)

Select One:

Cheese

Pepperoni

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE



HORS D'OEUVRES

50 Pieces Minimum per Order

COLD HORS D'OEUVRES

Market Vegetable Crudité Shot

with Choice of One Hummus, Onion Dip or Buttermilk Ranch	
Caprese Skewer with Heirloom Cherry Tomatoes and Pesto Marinated Mozzarella	4
Thai Chicken Salad Bite with Spicy Peanut Dressing on a Wonton Crisp	4
Prosciutto & Apple Skewer with WV Honey and Balsamic Glaze	5
Beef and Brie Puff with Chive Crème Fraiche	5
Smoked Trout Dip with Blueberry Compote on a Toasted Baguette	5
Marinated Mushroom Tart with Herb Marinated Mushrooms and Whipped Goat Cheese	5
Shrimp Cocktail Shooter with Jumbo Shrimp with Bloody Mary Cocktail Sauce	6
Chesapeake Crab Dip on Old Bay Potato Crisp	6
Ahi Tuna Poke Verrine with Sesame, Soy and Crispy Wonton Cracker	6
HOT HORS D'OEUVRES	
Crispy Cauliflower Fritter with Spicy Cilantro Yogurt Dip	4
Mushroom Arancini with Basil Pesto	4
Mini Biscuit & Country Ham Slider with WV Apple Butter	4
Grilled BBQ Chicken Skewer with Jalapeno Corn Salsa	5
Teriyaki Beef Skewer with Crispy Fried Onions and Sesame Teriyaki	5
Truffle Meatball with Truffle Infused Demi and Roasted Garlic Aioli	5
House Made Mini Pepperoni Roll with Spicy Marinara	5
BBQ Pork Slider with Pickled Pepper Coleslaw on a Brioche Bun	5

ALL PRICES ARE PRICE PER PIECE, BASED ON 1 HOUR SERVICE

All prices are subject to 23 percent taxable service charge and current state sales tax

Crispy Shrimp Roll with Nuoc Cham and Mint Cucumber Relish

Grilled Pineapple Shrimp Skewer with Whiskey Bacon Jam

Crab Fritter with Whole Grain Mustard Remoulade



5

6

6

4

RECEPTION DISPLAYS

NACHO BAR

12

House Made Corn Tortilla and Potato Chips, Nacho Cheese, Shredded Cheddar, Bacon, Jalapeños, Black Beans, Salsa and Sour Cream

DIP IT

14

Grilled Pita, Potato Chips and Crudité Selection of Hummus, Onion Dip and Guacamole

PIZZA AND PINTS

15

Flat Bread Pizzas (Margherita, Meat Lovers and Vegetarian) and Garlic Breadsticks with Marinara

Add a Selection of Craft Beer for \$6 per person

WING THING

18

Choose One: Bone In Or Boneless Chicken Wings

Traditional Buffalo, Sweet Heat BBQ and Garlic Teriyaki, Ranch and Blue Cheese

Carrots and Celery

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE

DOMESTIC & INTERNATIONAL CHEESES

175

Perfectly Curated Aged and Fresh Cheeses
Fresh and Dried Fruits, Toasted Nuts, Fruit Jams
Everything Spiced Crackers and Herb Grissini
Serves Approximately 50 Guests

THE CHARCUTERIE SHOP

200

Chef's Selection of International and American Regional Cured Meats, Including Prosciutto di Parma, Salami, Country Ham served with House Made Pickles, Marinated Olives, Whole Grain Mustard, Baguettes and Crackers

Serves Approximately 50 Guests

ALL PRICES ARE PRICE PER EACH, BASED ON 1 HOUR SERVICE



ACTION STATIONS

Minimum 30 Guests. Attendant Required at \$90 per Hour per Station per 100 People

PASTA ACTION STATION

18

Penne a la Vodka

Linguini with Clam Sauce

Bacon and Gouda Macaroni and Cheese

Herb Breadsticks

LOW COUNTRY SHRIMP BOIL

20

Shrimp, Andouille Sausage, Corn on the Cobb, Red Bliss Potatoes and Okra Served Traditionally on Butcher Paper Drawn Butter, Lemons and Cocktail Sauce

TROUT ACTION STATION

25

Whole Grain Mustard Remoulade, Lemon Caper Sauce and Dill Cream Wild Rice Pilaf

ALL PRICES ARE PRICE PER PERSON, BASED ON 1 HOUR SERVICE

All prices are subject to 23 percent taxable service charge and current state sales tax



CHARLESTON MARRIOTT TOWN CENTER

200 Lee Street East, Charleston, WV 25301 T. 304-345-6500 meetings imagined

BUTCHER'S BLOCK

Attendant Required at \$90 per Hour per Station per 100 People

BOURBON GLAZED WHOLE HAM	300
Bourbon Pork Jus	
Sweet Butter Rolls	
Serves Approximately 50 Guests	
PEPPERCORN RUBBED WHOLE BEEF TENDERLOIN	350
Au Jus, Horseradish Black Pepper Cream	
Sweet Butter Rolls	
Serves Approximately 30 Guests	
MUSTARD AND HERB RUBBED PORK LOIN	350
Greenbrier Peach Chutney	
Serves Approximately 40 Guests	
CRISPY PORK BELLY	350
Garlic Lemongrass Rub with Garlic Fried Rice	
Serves Approximately 30 Guests	
HERB MARINATED TURKEY BREAST	350
Cranberry Relish, Herb Turkey Gravy	
Sweet Butter Rolls	
Serves Approximately 30 Guests	
BBQ BEEF BRISKET	375
Pickled Pepper Coleslaw, BBQ Sauce	
Cheddar Cornbread	
Serves Approximately 40 Guests	



BEVERAGE ARRANGEMENTS

CALL BRANDS

Absolut Vodka

Jack Daniels Tennessee Whiskey

Johnnie Walker Red Label

Tanqueray Gin

Bacardi Superior Rum

Maker's Mark Bourbon

Courvoisier VS

Captain Morgan Original Spice Rum

1800 Silver Tequila

Dewar's White Label Scotch

Canadian Club

WELL BRANDS

Smirnoff Vodka

Jim Beam White Label Bourbon

Canadian Club Whisky

Cruzan Aged Light Rum

Beefeater Gin

Dewar's White Label Scotch

Jose Cuervo Tradicional Silver

Courvoisier VS.

DOMESTIC BEER

Budweiser

Bud Light

Michelob Ultra

SPECIALTY BEER

Heineken

Rebel IPA

O'Doul's

Sam Adams Boston Lager

All prices are subject to 23 percent taxable service charge and current state sales tax

MARRIOT

CHARLESTON MARRIOTT TOWN CENTER

PACKAGE BAR

CASH BAR - PRICED PER DRINK

Call Brands 9

Well Brands 8

Domestic Beer 5

Specialty Beer 6

Wine 8

Soft Drinks 3

Bottled Water 3

Cordials 8

HOSTED BAR - PRICED PER DRINK

Call Brands 8

Well Brands 7

Domestic Beer 4

Specialty Beer 5

Wine

Soft Drinks 3

Bottled Water 3

Cordials 7

PACKAGE BAR - PRICED PER GUEST

Call Brands for First Hour 18

Each Additional Hours 8

Well Brands for First Hours 16

Each Additional Hour 8

BARTENDER FEE \$90 PER ATTENDANT FOR UP TO 4 HOURS \$25 PER ADDITIONAL HOUR 1 BARTENDER PER 75 GUESTS

All prices are subject to 23 percent taxable service charge and current state sales tax



200 Lee Street East, Charleston, WV 25301 T. 304-345-6500



WINE & CHAMPAGNE

RED WINES - PRICED PER BOTTLE

Magnolia Grove by Chateau St. Jean Merlot, California 32

Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California 32

Line 39 Pinot Noir, California 32

Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills 39

Avalon Cabernet Sauvignon, California 44

Canoe Ridge Vineyard "The Expedition" Merlot, Horse Heaven Hills 51

Estancia Cabernet Sauvignon, Paso Robles 51

Raymond Vineyards "Reserve Selection" Merlot, Napa Valley 95

WHITE WINES AND CHAMPAGNE - PRICED PER BOTTLE

Magnolia Grove by Chateau St. Jean Chardonnay, California 32

Magnolia Grove by Chateau St. Jean Rose, California 32

Magnolia Grove by Chateau St. Jean Pinot Grigio, California 32

Sea Pearl Sauvignon Blanc, Marlborough 40

Brancott Estate Sauvignon Blanc, Malborough 44

J. Lohr Estates "Riverstone" Chardonnay, Arroyo Seco, Monterey 45

Chateau St. Jean Chardonnay, North Coast 48

CasaSmith "ViNO" Pinot Grigio, Ancient Lakes 48

La Marca Extra Dry Prosecco, Veneto 50

Sonoma Cutrer "Russian River Ranches" Chardonnay, Sonoma Coast 65

Mumm Napa "Brut Prestige" Sparkling Wine, Napa Valley 77

Provenance Vineyards Sauvignon Blanc, Napa Valley 79

Moet & Chandon "Imperial" Champagne, Epernay 110



TECHNOLOGY

SCREENS

Wall Mounted Screen | \$30

6'x6' Tripod Screen | \$30

8'x8' Tripod Screen | \$35

10'x10' Cradle Screen | \$45

Screen Package: Screen, Cart, Laser Pointer and Extension Cord | \$65

9'x12' Screen with Dress Kit | \$135

PROJECTORS

Ceiling Mounted LCD Projector (Only Located in Allegheny, Kanawha and Cumberland) | \$150

LCD Projector with Cart and Cords (Screen Charged Separately) | \$250

LCD Projector Package | \$300

8'x8' Screen, Cart, Cords, Laser Pointer

AUDIO

Wired Microphone | \$30

Audio House Patch to House Sound System | \$40

4 Channel Mixer | \$40

Wireless Handheld Microphone | \$60

Lavaliere Microphone | \$70

8 Channel Mixer | \$80

16 Channel Mixer | \$100

Portable Sound System | \$200

Any Items Canceled Less Than 72 Business Hours Prior to the First Meeting Day of Event

will be Charged at 100% of the Listed Rates



TECHNOLOGY

VIDEO

Blueray DVD Player | \$50

TV/DVD Package | \$150

46" Flat Screen LCD Monitor | \$150

55" Flat Screen LCD Monitor | \$150

Satellite Video Conference | Please Call

LIGHTING

Uplight | \$40

Standard Lighted GoBos | \$100

Custom Lighted GoBos | \$200

Custom Lighting | Please Call

PHONE LINES

Poly Com | \$150

Phone Charges Based on Usage

OUTSIDE AUDIO VISUAL

Patch Fee | \$100 per Room

Any Items Canceled Less Than 72 Business Hours Prior to the First Meeting Day of Event will be Charged at 100% of the Listed Rates



TECHNOLOGY

ACCESSORIES

Power Strip & Extension Cord | \$10

Pipe and Drape 10-ft. minimum (priced per foot) | \$20

Dry Erase Board with Markers | \$30

Laser Pointer | \$30

Flipchart with Markers | \$35

Two-way Splitter | \$75

Keyboard | \$150

Laser Printer, Fax Machine or Copier | Please Call

LABOR

Projection Assistance Package | \$40

Projection Cart, Cables and 15 Minutes of Technical Assistance

Event Technology Technician | \$60 per hour

(\$30 per hour over 4 hours)

Any Items Canceled Less Than 72 Business Hours Prior to the First Meeting Day of Event will be Charged at 100% of the Listed Rates



INTERNET

	Daily Wireless Internet Usage	
Number of Participants	Superior	Simple
	Media streaming, media-rich mobile apps and large file downloads	Email and simple web browsing
<25	\$25/person (up to 8 Mbps)	\$20/person (up to 3 Mbps)
26-50	\$20/person (up to 12 Mbps)	\$15/person (up to 5 Mbps)
51-100	\$15/person (up to 22 Mbps)	\$10/person (up to 8 Mbps)
101+	We are happy to assess your large mee	tings to develop a customized solution.

Bandwidth ranges are for the entire group and not per person Wired Access | \$20 per Connection

Any Items Canceled Less Than 72 Business Hours Prior to the First Meeting Day of Event will be Charged at 100% of the Listed Rates

MARRIO