

CELEBRATE LOVE

TRUMBULL MARRIOTT SHELTON WEDDINGS



CONGRATULATIONS

Congratulations on your engagement! The Trumbull Marriott Shelton is so excited that you are interested in hosting your upcoming wedding with us. At the Trumbull Marriott Shelton, we strive to bring your wedding vision to life to ensure the celebration of your dreams. Our expert Certified Wedding Planners will provide an ease of planning for an unforgettable event to welcome your loved ones to share in your happily ever after. Our team will go above and beyond to provide memories that you will cherish forever as you look back on your wedding for years to come.

Enclosed please find our wedding package for your review. As we understand each couple has a unique vision for their special day, we are also happy to customize a wedding package according to your taste, budget, and preferences.

To ensure that every wedding is private and intimate, we only host one wedding at a time. We also provide a variety of options for your ceremony, reception, rehearsal dinner, post wedding breakfast and overnight guest accommodations in the convenience of one venue!

Your guests will love our convenient location as well as the variety of our onsite amenities. Our restaurant & bar, Parallel Post, offers the perfect spot for gathering, eating, and socializing. From fresh food to craft beers and handcrafted cocktails, this is the perfect spot to extend the festivities. Our guest rooms provide a convenient and comfortable retreat to prepare for your bigday. In addition, we have an indoor pool & whirlpool, fitness center, and seasonal outdoor pool for any downtime before the wedding. The Trumbull Marriott Shelton provides everything your guests require for a memorable stay.

We look forward to learning more about your wedding vision and working together to exceed your expectations!



WEDDING PACKAGES

All Wedding Packages Include

Votive Candles Champagne Toast Complimentary Bartenders 5 Hour Well Brand Open Bar Complimentary Cake Cutting Private Menu Tasting for the Couple Bridal Holding Room for the Wedding Day Complimentary Overnight Stay for the Newlyweds Discounted Overnight Accommodations for Wedding Guests Certified Wedding Planner to Manage All Wedding Details Designated Banquet Manager on Wedding Day Up to 60,000 Marriott Bonvoy Planner Points



WEDDING PACKAGES

Timeless Elegance

\$99 per Adult \$79 per Young Adult

Three Passed Hors D'oeuvres One Stationary Display Selection of One Salad Selection of Three Entrées Floor Length White Linen Ballroom Chairs

Classic Romance

\$119 per Adult \$99 per Young Adult

Four Passed Hors D'oeuvres Two Stationary Displays Selection of One Appetizer Selection of One Salad Selection of Three Entrées Floor Length White Linen Chair Covers & Colored Sash

Enchanting Love

\$139 per Adult \$114 per Young Adult

Five Passed Hors D'oeuvres Two Stationary Displays Wine Service with Dinner Selection of One Appetizer Selection of One Salad Selection of Three Entrées Floor Length White Linen Chair Covers & Colored Sash Uplighting Package

PASSED HORS D'OEUVRES

Select Three Hors D'oeuvres for the Timeless Elegance Package, Four Hors D'oeuvres for the Classic Romance Package, and Five Hors D'oeuvres for the Enchanting Love Package

HOT HORS D'OEUVRES

Vegetable Spring Roll with Duck Sauce Tempura Shrimp with Orange Glaze Beef Wellington with Demi Jus Crab Cakes with Creole Remoulade Scallops Wrapped in Bacon Chicken Empanada with Cilantro Sour Cream Tempura Asparagus with Wasabi Aioli Coconut Shrimp with Pineapple Marmalade Brie & Almond Phyllo Wild Mushroom Arancini Edamame Potsticker with Sesame Ginger Soy Sauce

COLD HORS D'OEUVRES

Prosciutto Wrapped Asparagus Mini Vegetable Tartlet Tomato Bruschetta Shrimp Cocktail Shooter Seared Ahi Tuna in a Wonton Crisp Filet Mignon on Crostini with Horseradish Aioli

GRAND DISPLAYS

Select One Included Display for the Timeless Elegance Package or Two Included Displays for the Classic Romance and Enchanting Love Packages

Upgrade your Display for an Additional per Person Price as Listed

Included Displays

Antipasto Station | Sliced Prosciutto, Salami, Mortadella, Provolone, Fresh Mozzarella, Roasted Red Pepper Salad and House Made Crostini

Garden Crudité | Carrots, Celery, Peppers, Broccoli Served with Avocado Ranch and Blue Cheese Dressing

Artisanal Cheese Display | Brie, Bleu, Cheddar, Swiss and Pepper Jack with Gourmet Crackers and Dried Fruit

Grilled Seasonal Vegetable Station | Asparagus, Squash, Peppers and Sundried Tomato Pesto

Mediterranean Display | Hummus, Tabbouleh, Tzatziki, Grilled Artichokes, Olives, Red Pepper Tapenade, Pita Breads and Flat Breads

Upgraded Displays

Pasta Station | Choice of Two: Penne with Pesto & Roasted Red Peppers, Sweet Potato Gnocchi with Sausage, Arugula & Balsamic Reduction, Baked Rigatoni Bolognese, Mac and Cheese with Broccoli, Bacon and Spicy Chicken Toppings, Served with Garlic Bread and Parmesan Cheese

*Add \$2 per person, Action Station Attendant Fee Required

Sushi Station | California, Spicy Tuna, Salmon and Avocado Rolls with Soy Sauce, Ginger and Wasabi *Add \$11 per person

Raw Bar | Selection of Oysters, Clams, Shrimp and Snow Crab Claws with Cocktail Sauce, Lemon and Tabasco *Add \$14 per person

DINNER SERVICE

Salad Course

Select One Salad

Local Farm Salad | Carrots, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

Spinach Salad | Spiced Pecans, Crumbled Goat Cheese, Bacon, Red Wine Vinaigrette

Caesar Salad | Parmesan Cheese, Croutons, Caesar Dressing

Salad course served with warm assorted rolls and butter.

Appetizer Course

*Included in the Classic Romance and Enchanting Love Packages. Add \$4.50 per Person for the Timeless Elegance Package.

Fresh Mozzarella and Tomato | Basil and a Balsamic Drizzle

Cheese Ravioli | Pesto Cream, Roasted Peppers, and Toasted Pine Nuts

Penne a La Vodka | Vodka Cream Sauce and Parmesan Cheese

Upgraded Appetizer Course

*Add \$2.50 per Person for the Classic Romance and Enchanting Love Packages, or \$7 per Person for Timeless Elegance.

Grilled Shrimp | Butter Poached Fingerling Potatoes, Lobster Mushroom and a Balsamic Reduction

Slow Roasted Short Rib | Celeriac Potato Puree and Crispy Leeks

Seared Crab Cake | Mango Salsa, Pickled Fresno Chilies and Chipotle Aioli



Included Entrées

Braised Beef Short Ribs | Caramelized Onion, Mashed Potatoes and Roasted Carrots

Seared Sirloin | Tuscan Herb Potato Hash, Baby Zucchini and Red Wine Sauce

Sea Salt Roasted Chicken | Goat Cheese, Polenta Cake, Seasonal Squash and Mushroom Jus

Parmesan Crusted Chicken | Orzo Pilaf, Lemon Thyme Butter Sauce and Roasted Carrots

Pan Seared Atlantic Salmon | Potato and Corn Succotash and Herb Beurre Blanc

Grilled Swordfish | Red Quinoa Salad, Charred Brussel Sprouts and Lemon Emulsion

Roasted Halibut | Orzo Pilaf, Lemon Thyme Butter Sauce and Roasted Carrots

Pan Fried Sweet Potato Gnocchi | Balsamic Brown Butter, Wilted Arugula and Toasted Hazelnuts

Vegetable Ravioli | Roasted Tomatoes, Peas and Parmesan Cream

Upgraded Entrées

Grilled Filet Mignon | Potato Purée, Baby Zucchini and Roasted Mushroom Bordelaise *Add \$4 per Person to Package Price

Surf & Turf | Grilled Filet Mignon and Grilled Shrimp, Potato Purée, Baby Zucchini and Roasted Mushroom Bordelaise *Add \$8 per Person to Package Price



DESSERT

Complimentary Cake Cutting* Accompanied by Chocolate Covered Strawberries Served with Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

DESSERT STATIONS

Candy Station | \$8 per Person Hershey Kisses, M&M's, Mini Chocolates, Dum Dum Lollipops, and Jolly Ranchers

Classic Dessert Station | \$10 per Person Assorted Mini Cupcakes, Assorted Mini Desserts, Assorted Cookies

Sweet Time Out | \$14 per Person

Whoopie Pies, Mini Berry Cobbler, Mini Cupcakes, Assorted Cookies

Tuscan Station | \$14 per Person Classic and Chocolate Dipped Cannoli's, Assorted Italian Cookies, Sfogliatella

*Cake must be provided from a licensed and insured bakery. All pricing subject to 22% service charge and 7.35% state tax.



LATE NIGHT SNACKS

Pub Snacks\$12 per PersonMac & Cheese Bites, Chicken Tenders, Curly Fries, Ketchup and Honey Mustard

Slider Station \$15 per Person Angus Beef with White Cheddar, Pulled Pork with Vinegar Slaw, Buttermilk Fried Chicken with Spicy Aioli

Empanada Station | \$15 per Person

Mini Chicken and Beef Empanadas, Roasted Corn & Green Onion Salad, Pico De Gallo and Sour Cream

Build Your Own Street Taco | \$20 per Person

Mini Flour Tortillas with Chimichurri Chicken, Pork Carnitas, Barbacoa Beef, Salsa Roja, Salsa Verde, Queso Fresco and Pepper Jack Cheese



BEVERAGES

All packages include a 5 hour Well Brand open bar.

WELL BRAND SPIRITS

Smirnoff Vodka Beefeater Gin Cruzan Aged Light Rum Dewar's White Label Scotch Jim Beam White Label Bourbon Canadian Club Whiskey Jose Cuervo Especial Gold Tequila

All packages include the following:

WINE

Stone Cellars by Beringer Merlot Stone Cellars by Beringer Cabernet Sauvignon Stone Cellars by Beringer Pinot Grigio Stone Cellars by Beringer Chardonnay Stone Cellars by Beringer White Zinfandel

NON-ALCOHOLIC

Assorted Juices Assorted Soft Drinks O'Douls Non-Alcoholic Beer To upgrade your bar to a 5 hour Call Brand open bar an additional \$2 per Person applies.

CALL BRAND SPIRITS

Absolut Vodka Tanqueray Gin Bacardi Superior Rum Captain Morgan Original Spiced Rum Johnnie Walker Red Label Scotch Maker's Mark Bourbon Seagram's VO Whiskey Jack Daniels Tennessee Whiskey 1800 Silver Tequila Courvoisier VS Brandy

BEER

Regional Craft Beer Budweiser Bud Light Amstel Light Heineken

All pricing subject to 22% service charge and 7.35% state tax.

POST WEDDING BREAKFAST

Classic Continental | \$20 per Person

Orange & Cranberry Juice Fresh Cut Fruit Assorted Muffins, Danishes, Glazed Donuts, Bagels, Served with Butter, Preserves, and Cream Cheese Assorted Chobani Yogurts Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Assorted Teas, Lemon Wedges, and Honey

Full Breakfast | \$28 per Person

Orange & Cranberry Juice Fresh Cut Fruit and Seasonal Berries Assorted Chobani Yogurts Served with Granola Assorted Muffins, Danishes, Glazed Donuts, Bagels, Served with Butter, Preserves, and Cream Cheese Hot Oatmeal Served with Brown Sugar, Raisins & Walnuts Scrambled Eggs Bacon Breakfast Potatoes Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Assorted Teas, Lemon Wedges, and Honey

Breakfast Upgrades

Waffles or Texas Toast French Toast | \$4 per Person

Warm Maple Syrup and Whipped Butter

Assorted Breakfast Wraps or Croissants | \$6 per Person

Egg & Bacon, Egg & Ham and Egg & Cheese

Omelet Station | \$9 per Person

Bacon, Ham, Tomato, Onion, Peppers, Spinach, Cheese and Egg Whites *Action Station Attendant Fee Required



AUDIO VISUAL & DECOR

AUDIO VISUAL

55" Flat Screen LCD Monitor | \$300

Projection Screen Package | \$550

3000 Lumen Projector and 10 x 10 Cradle Screen

Uplighting Package | \$600

15 Uplights to Surround Perimeter of Room in the Color of your Choosing

DÉCOR

Specialty Décor requires a minimum of 50 Guests

Chair Covers and Sashes | \$7 per Chair *Included in the Classic Romance and Enchanting Love Packages

Chiavari Chairs and Specialty Linen can be arranged by your Event Manager at an additional cost, subject to selections made at the time of request.

ADDITIONAL FEES



Ceremony Fee | \$500

Children's Reception Meal | \$20.95 (6-12 Years Old) Individually Plated Chicken Tenders, French Fries, and Ketchup Wedding Cake Assorted Soft Drinks

Children 5 Years and Under Are Complimentary

Vendors' Reception Meal | \$40 Assorted Rolls, Butter, Salad, Chef's Choice of Entrée Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas Assorted Soft Drinks

Bartender Fee | \$125 One Bartender per 100 Guests Required

Action Station Attendant Fee | \$99 One Attendant per Action Station Required

Coat Check Attendant Fee | \$99 One Attendant per 100 Guests

GENERAL INFORMATION

Special Dietary Requests

Special dietary restricted meals are available upon request and priced at selected package price.

Attendance Guarantees

To best serve you and your guests, a final guaranteed number of guests is to be provided five business days prior to the wedding. If no guarantee is received, the Hotel will charge for the expect number of guests as indicated on your Event Order. Should your actual numbers exceed the guarantee, you will be charged accordingly.

Deposit/Advance Payments

A non-refundable deposit of \$1,000.00 is required at time of signed agreement. 25% of the Food and Beverage Minimum is due three months prior to the wedding. Final payment is due five business days prior to the wedding if paid by credit card and 10 business days prior to the wedding if paid by check. A valid credit card is required to be on file for all social events.

Service Charge and Taxes

All prices are per person and subject to a 22% service charge and 7.35% CT State Sales Tax.

TRUMBULL MARRIOTT SHELTON

180 Hawley Lane, Trumbull, Connecticut, USA

1 (203) 378-1400

marriott.com/bdrct