



evening

enhancements

DAYTON MARRIOTT

brunch

1414 South Patterson Boulevard | Dayton, OH | 45409 Phone: 937-223-1000

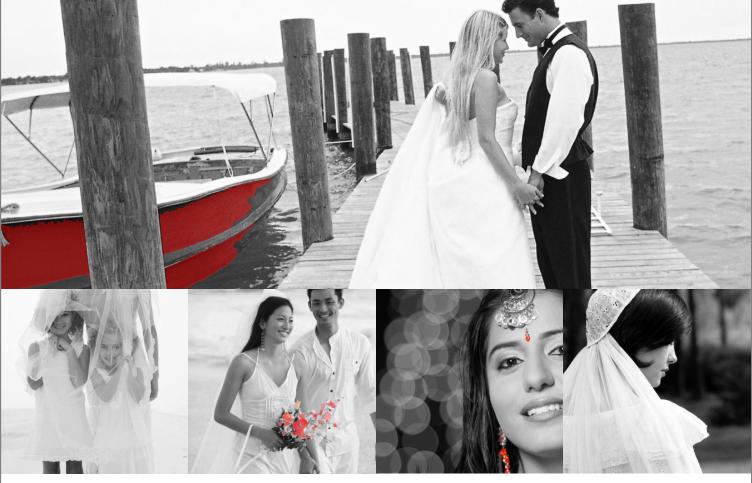
Fax: 937-223-7858 www.dayton-marriott.com

our hotel

rehearsal

ceremony

afternoon



rehearsal **ceremony** afternoon evening enhancements brunch our hotel

it's about tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



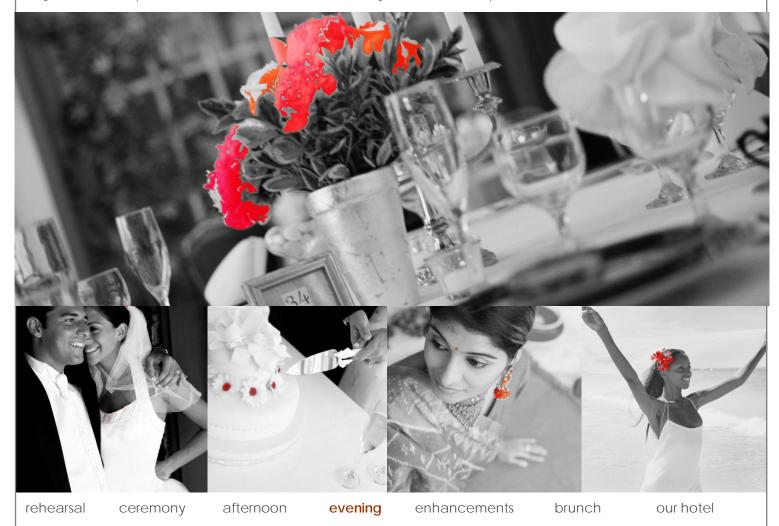


rehearsal ceremony afternoon evening enhancements brunch our hotel

taste and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor





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experience with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



rehearsal **ceremony** afternoon evening enhancements brunch our hot



Ceremony Package | \$5

one complimentary wired microphone set up and tear down of banquet chairs guest book table (upon request)

two dressing rooms for the couple and their attendants the day of the event

ceremony rehearsal space is available upon request and must be requested 3 months in advance.





rehearsal ceremony afternoon evening enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage





Bronze Reception Package

three hour open bar

champagne toast for all guests

hors d'oeuvres display

two butler passed hors d'oeuvres

two course served dinner (salad and entrée)

complimentary ballroom rental

white table linens and white napkins

white chair covers and choice of sash

votive candles to accent your centerpiece

complimentary cake cutting

wood parquet dance floor

complimentary overnight stay for the couple the night of the reception

reduced accommodation rates for friends and family

children menu pricing available for guests 12 and under



rehearsal ceremony afternoon **evening** enhancements brunch our hot

package | hors d'oeuvre | dinner | beverage

Bronze Package Options | \$69

Stationed Displays (select one)

hummus with olive oil toasted pita wedges

domestic cheese display with dried fruit and mixed nuts

spinach and artichoke dip with sliced baguette

Hors d'oeuvres (select two)

tomato and balsamic marinated fresh mozzarella skewer

toasted spanakopita

vegetable spring roll served with sweet and spicy mustard

tuscan bruschetta topped with parmesan cheese

seared chicken satay with sweet thai chili glaze

loaded red skin potato bites



First Course Selections Salads (selectione)

spinach salad

cucumber, shaved red onion, spiced pecans and crumbled goat cheese

caesar salad

chopped romaine, garlic croutons, shredded parmesan cheese and creamy Caesar dressing

garden salad

chopped iceberg and romaine lettuce, roma tomato, cucumber, carrots and black olive

market salad

field greens, carrots, celery, cucumber and diced tomato

Second Course Selection (selectione)

gerber's farm herb roasted chicken breast

topped with a mushroom and roasted shallot jus

grilled chicken caprese

topped with fresh basil, sliced roma, mozzarella cheese and aged balsamic & garlic demi-glace

char grilled sirloin

with herbed cabernet demi-glace

sautéed tilapia

blistered cherry tomatoes and chive vermouth beurre blanc

red wine braised short rib

with caramelized pearl onions and natural jus

rehearsal ceremony afternoon **evening** enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage

Silver Reception Package

three hour open bar

champagne toast for all guests

hors d'oeuvres display

two butler passed hors d'oeuvres

action and display stations

complimentary ballroom rental

white table linens and choice of colored napkin

white chair covers and choice of sash

upgraded hurricane candle centerpiece or votives

complimentary cake cutting

wood parquet dance floor

complimentary overnight stay in a junior suite for the couple the night of the reception

reduced accommodation rates for friends and family

children menu pricing available for guests 12 and under





evening

package | hors d'oeuvre | dinner | beverage

Silver Package Options | \$76

Stationed Displays (select one)

hummus with olive oil toasted pita wedges

domestic cheese display with dried fruit and mixed nuts

spinach and artichoke dip with sliced baguette

Hors d'oeuvres (select two)

tomato and balsamic marinated fresh mozzarella skewer

toasted spanakopita

vegetable spring roll served with sweet and spicy mustard

tuscan bruschetta topped with parmesan cheese (selectone)

seared chicken satay with sweet thai chili glaze

loaded red skin potato bites

Salad Bar

market salad

fresh field greens, spinach and romaine lettuce stationed with assorted toppings and dressings with a variety of breads and butter

Display Stations (select two)

grilled cheese station

cheddar on sourdough, brie & preserves on whole grain and fresh mozzarella with basil on focaccia paired with tomato bisque shooters

panini station

panini portobello, cordon bleu panini and pesto turkey

the slider bar

classic beef and ohio cheddar and grilled chicken with pepper jack cheese presented with sweet potato fries

flatbread bar

margarita style, goat cheese & kalamata olives, and grilled chicken with pesto & parmesan

Action Station

carved herbed strip loin

accompanied with creamy horseradish sauce and rolls

pasta station

penne and linguini pasta, assorted vegetables, tomato and alfredo sauce with grilled chicken and garlic bread

risotto station

crisp pancetta, Italian sausage, shrimp scampi, peas, shallots and a variety of vegetables

mashed potato bar

mashed sweet and garlic potatoes offered with all the toppings



package | hors d'oeuvre | dinner | beverage

evening

Gold Reception Package

three hour open bar

champagne toast for all guests

hors d'oeuvres display

three butler passed hors d'oeuvres

three entrée dinner buffet

complimentary ballroom rental

white table linens and choice of colored napkins

white chair covers and choice of sash

votive candles to accent your centerpiece

complimentary cake cutting

wood parquet dance floor

complimentary overnight stay in a junior suite for the couple the night of the reception

reduced accommodation rates for friends and family

children menu pricing available for guests 12 and under





evening

package | hors d'oeuvre | dinner | beverage

Gold Package Options | \$85

Stationed Displays (select one)

market style fruit display with fresh berries and local honey and yogurt dip

crudité display with assorted seasonal vegetables served with ranch dip

domestic cheese display with dried fruit and mixed nuts

antipasto platter served with hard salami, spicy cappicola, provolone, marinated fresh mozzarella, marinated vegetables and sliced baguette





Butler Passed Hors D'oeuvres (select three)

chicken wellington

blackberry bbq meatballs

sundried tomato and feta bite

italian sausage and parmesan mushroom caps

chicken satay with sweet thai chili glaze

loaded red skin potato bites

vegetable spring roll served with sweet and spicy mustard

tuscan bruschetta topped with parmesan cheese

rehearsal ceremony afternoon **evening** enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage

Gold Package Buffet Options

Selection of:

two salads three entrees

*chef's choice seasonal starch and vegetable

Green Salad Selections (selectione)

tossed salad

tomato, cucumber, cheddar, croutons

caesar salad

chopped romaine, shredded parmesan, garlic croutons, creamy caesar dressing

mixed greens salad

romaine and iceberg, tomato, cucumber, carrot, celery

iceberg wedge salad

petite wedges, chopped bacon, cherry tomatoes, crumbled blue cheese

Compound Salad Selections (selectione)

tomato mozzarella

tortellini salad

marinated tomato & cucumber salad

pasta salad

roasted mushroom and barley salad

tabbouleh







rehearsal ceremony afternoon **evening** enhancements brunch our hote

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Gold Package Buffet Options Continued

Entrée Selections (select three)

spinach stuffed chicken breast

with roasted shallot demi glace

grilled mahi mahi

with tropical fruit salsa and pineapple glaze

seared salmon

with cucumber tomato relish and lemon oil

penne pasta

with blistered cherry tomatoes, broccoli florets, fresh lemon juice, garlic and herbs

herb seared chicken

with mushroom and marsala wine sauce

char grilled sirloin

with cabernet peppercorn demi glace

pasta primavera

with seasonal vegetables and garlic marinara

grilled chicken breast

with chipotle bbq glaze and roasted corn relish

sautéed tilapia

With sherry wine and lobster cream sauce

seared salmon

with cucumber tomato relish and lemon oil

braised short rib

with caramelized pearl onions and red wine sauce

vegetable lasagna

with creamy béchamel sauce

roasted pork loin

with tarragon dijon sauce

all buffet receptions include chef's selection of appropriate starch and seasonal fresh vegetables. served with Starbucks coffees and Tazo teas.



rehearsal ceremony afternoon **evening** enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage

Platinum Reception Package

four hour open bar

champagne toast for all guests

hors d'oeuvres display

three butler passed hors d'oeuvres

plated dinner

complimentary ballroom rental

white table linens and choice of colored napkins

votive candles to accent your centerpiece

complimentary cake cutting

wood parquet dance floor

complimentary overnight stay in a junior suite for the couple the night of the reception

reduced accommodation rates for friends and family

children menu pricing available for guests 12 and under

Platinum Reception Packages Include Specialty Items:

chivari chairs and sash

backdrop and swag behind head table

uplighting for head table





rehearsal ceremony afternoon **evening** enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage

Platinum Package Options | \$97

Stationed Displays (select one)

market style fruit display with fresh berries and local honey and yogurt dip

crudité display with assorted seasonal vegetables served with ranch dip

domestic cheese display with dried fruit and mixed nuts

antipasto platter served with hard salami, spicy cappicola, provolone, marinated fresh mozzarella, marinated vegetables and sliced baguette





Butler Passed Hors D'oeuvres (select three)

chicken wellington

blackberry bbq meatballs

sundried tomato and feta bite

italian sausage and parmesan mushroom caps

chicken satay with sweet thai chili glaze

loaded red skin potato bites

vegetable spring roll served with sweet and spicy mustard

tuscan bruschetta topped with parmesan cheese

mini crab cakes with remoulade

beef wellington

shrimp cocktail shooter

rehearsal ceremony afternoon evening enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage

Platinum Package Plated Options

First Course Selections Salads (select one)

spinach salad

cucumber, shaved red onion, spiced pecans and crumbled goat cheese

caesar salad

chopped romaine, garlic croutons, shredded parmesan cheese and caesar dressing

garden salad

chopped iceberg and romaine lettuce, roma tomato, cucumber, carrots and black olive

market salad

field greens, carrots, celery, cucumber and diced tomato

Second Course Selection Entrees (selectione)

seared supreme chicken

with dried apple port demi glace

seared halibut

with sundried tomato beurre blanc

grilled filet mignon

with roasted garlic and herb demi glace

herb pesto crusted salmon

with aged balsamic reduction

artichoke and red pepper stuffed chicken breast

with roasted shallot demi glace

braised short rib

with caramelized pearl onions and red wine sauce

duo plate: select two of your favorites

chicken, salmon, petite filet, garlic shrimp with chef's selection of complimentary sauce, starch, and fresh vegetables





rehearsal ceremony afternoon evening enhancements brunch our hote

package | hors d'oeuvre | dinner | beverage





Bronze, Silver, Gold and Platinum Reception Bar

jim beam bourbon
cruzan light rum
canadian club whiskey
smirnoff vodka
beefeater's gin
dewar's scotch
korbel brandy
jose cuervo gold

offered with house wine, domestic and import beer and assorted soda

additional hours of bar service are available at \$5.00 per person, per hour



rehearsal ceremony afternoon evening enhancements brunch our hote

Late Night Snacks

housemade chips | \$8

topped with hot gorgonzola cheese and fresh scallions

breakfast sandwich | \$8

served with hashbrowns

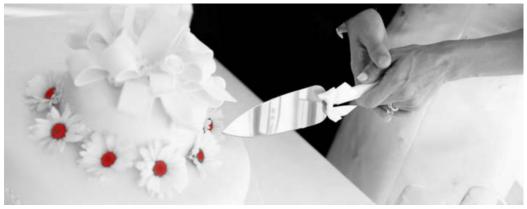
mini cheese coneys | \$8

accompanied with fresh french fries

nacho bar | \$8

tortilla chips served with ground beef, cheese, fresh salsa, sour cream, lettuce, onions, tomatoes and jalapenos









rehearsal ceremony afternoon evening enhancements brunch our hotel

unique details

We offer unparalleled services that your guests will appreciate, from vale parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



rehearsal ceremony afternoon evening **enhancements** brunch our hot

Before the main event... | \$300 rental fee for Saturday's with 4 hour minimum \$200 rental fee for Sunday's with 4 hour minimum

Bridal Shower includes:

available meeting room to accommodate the host's guest list of 15 to 40 people

round tables and chairs to accommodate the host's need with appropriate floor length white linens

4' white clothed & skirted cake table with glass plates, forks, paper napkins, and cake knife

6' or 8' white clothed & skirted gift table

waste basket & extra wastebasket liners for easy cleanup after gift giving

votives (limit 3 per table) to accent your centerpiece

bistro table for guest book signing table with a white cloth to the floor

additional tables and items required for food and beverage display

(as deemed appropriate by the hotel based on menu selection)

Hors d'eouvres | \$20 per person

vegetable crudite with ranch dip

four block domestic cheese display served with multi grain crackers, garnished with dried fruits and nuts

hummus, pita chips

spanikopita

quiche

house made rice crispy squares with milk and white chocolate drizzle

your choice of sparkling fruit punch or lemonade

displays are based on the guaranteed number of quests

hot hors d'eouvres are based on one piece per person







enhancements

Preferred Vendors

cakes

the cakery www.thecakerydayton.com 937-258-2320

rentals/tents/décor/event design

entertainment unlimited events www.entertainmentunlimitedevents.com 937-291-3337

prime time party rental www.primetimepartyrental.com 937-296-9262

bridal shops

athena's bridal 937-433-5757

spa/makeup/hair services

square one salon and spa www.squareonesalon.com 937-461-2222

transportation

beats feet limousine www.beatsfeet.com 937-222-5466

ice sculptures

artic diamond www.articdiamond.com 513-742-4921

florist

furst florist www.furstflorist.com 937-223-1213

party pleasers http://partypleasersservices.com/ 937-254-6935

photographers

full frame photography www.ffpohio.com 937-919-5390

exclusive indian caterer

amar india www.amarindiadayton.com 937-439-9005

exclusive kosher caterer

bernstein's catering www.bernsteinscatering.com 937-898-2761

concierge service

the event connections http://theeventconnections.com/ 937-254-6930









distinctive

touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



2014 Marriott International All Piohts Reserve

Dayton Marriott | 1414 South Patterson Boulevard, Dayton, OH 45409 | 937-223-1000

rehearsal ceremony afternoon evening enhancements brunch our hote

Signature Details

parking

please consult with your event manager for any special parking requirements.

guest count

in order to provide you with the highest quality food and service, it is essential that the hotel know your guaranteed attendance numbers three business days prior to your event. after this time, the guaranteed attendance number may not be reduced. if no guarantee is provided, the hotel will bill for the expected attendance as listed on your catering prospectus. on the day of the event, should the actual attendance exceed the guarantee number, the hotel will provide your additional guests with meals that are as similar to your selected meal as possible.

service charge and sales tax

all food and beverage will be subject to 22% taxable service charge and current Ohio sales tax. service fees and tax are subject to change.

menu tasting

once a contract is signed, it will be our pleasure to set a time for a menu tasting. please consult your event manager for availability. (maximum of 6)

banquet menus

we take pride in providing you with the finest quality of banquet food and service. consult with your event manager regarding any special dietary needs or religious restrictions that are being followed. our event management staff will be delighted to design a menu that meets your specific needs.

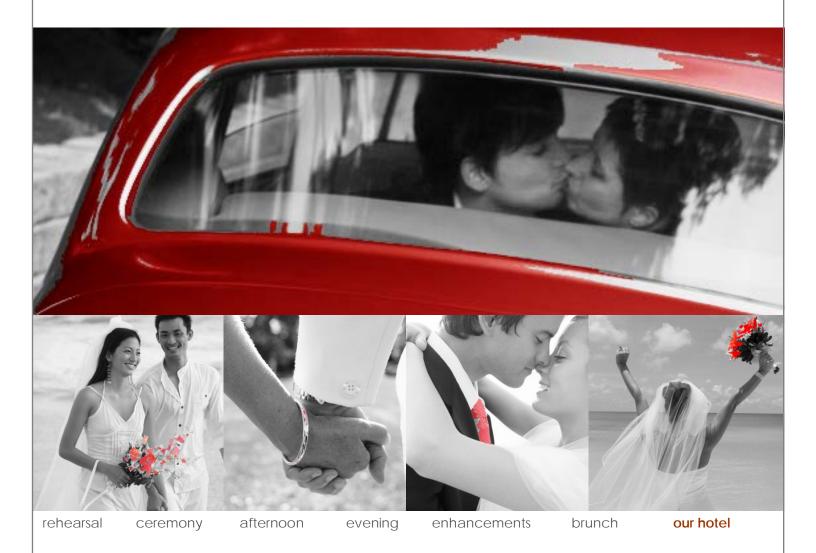
alcohol

the hotel is the only licensed authority to sell and serve alcohol on the hotel premises. therefore, law does not permit alcohol to be brought into the hotel from outside sources. the hotel reserves the right to refuse service to any guest that appears to be under age, with legal identification, or appears to be intoxicated. shots are not permitted on any banquet bar function. the hotel reserves the right to request the removal of any alcoholic beverage brought into the hotel's banquet facilities.

deposits and payments

please consult with your catering sales professional for advanced deposit requirements. final payment is due three business days prior to your event. payment will be based on your food and beverage guarantees, rental charges, audio-visual charges, and estimated beverage total.





romance

and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more then 2,500 hotels and resorts worldwide for a unique destination wedding.

