





2017 Wedding Packages

All packages include:

Assistance from a Marriott Certified Wedding Planner to personally oversee and plan every venue detail of your special day

Suite for night of event

Champagne and chocolate covered strawberries delivered to the room

Cocktail hour with (2) passed hors d'oeuvres

Plated or buffet entrée selections

Champagne or sparkling cider toast

Gorgeous floor length pin-tuck linens in a choice of 4 different colors

Chair covers with your choice of colored sash

Silver or Gold plate chargers

Choice of centerpiece with votive candles

Dance floor

Staging

All chinaware, glassware, silverware
Discounted block of sleeping rooms for your guests
Space for a minimum of 5 hours
Marriott Reward Points



Forever Package

\$48.00++

Single plated entrée:

Hors D'Oeuvres:

Choice of 2

Mushroom Caps - Bacon, Spinach, Pine Nuts and Herbed Ricotta Bruschetta – Basil Pesto, Roma Tomato, Fresh Mozzarella, Balsamic Gastrique

Chicken Satay – Asian Style with Sweet Chili or Texas BBQ

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Ahi Tuna - Tortilla Chip, Pickled Watermelon Salsa

Spring Rolls – Chicken & Avocado or Vegetable

Salad:

Mixed Green – Cucumber, Tomato, Roasted Corn and Pepper Relish Caesar – Shaved Parmesan, Crouton Spinach – Dried Cranberry, Pecan

Entrée:

Chicken Breast – Smoked Almond and Pumpkin Seed Crust, Chai Cream Cod – Pesto Roasted Tilapia – Coconut Dusted Top Sirloin Medallions Center Cut Pork Chop – Molasses and Apple Brine

Sides:

Potato or rice (Roasted Garlic and Herb Smashed, Red Bliss, Orange scented Jasmine or Wild Rice)

Chef's selection of vegetable (Medley of Zucchini, Squash and Carrot, Green Beans with Red Cabbage)

Bread selection

Coffee Station:

Starbucks brewed coffee station with shaved chocolate, whipped cream, orange and lemon zest and cinnamon sticks

*Sample Menu

It would be our pleasure to customize a menu that incorporate a unique flavor important to creating a one of a kind experience for you and your guests.



Everlasting Package

Priced upon Request

Custom plated Duo-Entrée :

Hors D'Oeuvres:

Choice of 2

Mushroom Caps - Bacon, Spinach, Pine Nuts and Herbed Ricotta Bruschetta – Basil Pesto, Roma Tomato, Fresh Mozzarella, Balsamic Gastrique Chicken Satay – Asian Style with Sweet Chili or Texas BBQ Ahi Tuna - Tortilla Chip, Pickled Watermelon Salsa Spring Rolls – Chicken & Avocado or Vegetable

Salad:

Choice of 1

Mixed Green – Cucumber, Tomato, Roasted Corn and Pepper Relish Caesar – Shaved Parmesan, Crouton Spinach – Dried Cranberry, Pecan

Entrée:

Choice of 2

Grilled shrimp (3 Large)

Salmon filet

Mahi Mahi

Redfish

Petite filet mignon

Sliced sirloin

Chicken breast, Grilled or breaded

Pork Tenderloin Medallions

Sides:

Potato or rice

Chef's selection of vegetable

Bread selection

Coffee Station:

Starbucks brewed coffee station with shaved chocolate, whipped cream, orange and lemon zest and cinnamon sticks

*Sample Menu

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AUSTIN MARRIOTT NORTH | 512.733.6767



Bliss Package

\$53.00++

Buffet:

Hors D'Oeuvres:

Choice of 2

Mushroom Caps - Bacon, Spinach, Pine Nuts and Herbed Ricotta

Bruschetta – Basil Pesto, Roma Tomato, Fresh Mozzarella, Balsamic Gastrique

Chicken Satay – Asian Style with Sweet Chili or Texas BBQ

Ahi Tuna - Tortilla Chip, Pickled Watermelon Salsa

Spring Rolls - Chicken & Avocado or Vegetable

Salad:

Choice of 2

Mixed Green – Cucumber, Tomato, Roasted Corn and Pepper Relish

Caesar – Shaved Parmesan, Crouton

Spinach - Dried Cranberry, Pecan

Fruit Salad with Vanilla, Honey and Mint

Tomato and Cucumber with Herb Vinaigrette

Entrée:

Choice of 2

Salmon filet

Almond Crusted Trout

Oven Roasted Texas Brisket - Salt & Pepper Crust

Chicken breast, Grilled, breaded or stuffed

Center Cut Pork Chop Apple and Molasses Brine

Sides:

Potato or rice (smashed or Roasted Potatoes, Wild or Jasmine Rice, Smoked Gouda Mac & Cheese)

Chef's selection of vegetable (a combination customized to the guest)

Bread selection

Coffee Station:

Starbucks brewed coffee station with shaved chocolate, whipped cream, orange and lemon zest and cinnamon sticks

*Sample Menu

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Cherish Dackage

\$57.00++

Food Stations:

Hors D'Oeuvres:

Choice of 1 station

Bruschetta station, crostini with assorted pesto, roasted red pepper, artichokes, cheeses

Crudité station w/ assorted dips, gazpacho shooters

Potato chip bar

Salad Station:

Choice of 1 station

Crudité and build your own tossed greens

Assorted mini specialty salads

Carving Station:

Choice of 1 station

Pork tenderloin

Prime rib

Beef tenderloin

Salmon

Starch Station:

Choice of 1 station

Potato station (mashed, French fries, baked with all the toppings)

Pasta station

Mac and Cheese Station

Grilled Cheese Station

Dessert Station:

Choice of 1 station

S'mores station

Cookies and milk station

Candy Buffet

*Sample Menu

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Host Bar

\$100 Bartender Fee (1 per 100 people recommended)
Preferred Premium Liquor \$7.00

Super Premium Liquor \$7.00
Super Premium Liquor \$8.00
Cordial \$9.00
House Wine \$7.00

Specialty Wine Priced on Request

Domestic Beer \$5.00 Imported/Premium Beer \$6.00 Juice \$3.00 Soda/Water \$3.00

Cash Bar

\$100 Bartender Fee (1 per 100 people recommended)

Preferred Premium Liquor \$9.00
Super Premium Liquor \$10.00
Cordial \$11.00
House Wine \$9.00

Specialty Wine Priced on Request

Domestic Beer \$6.00 Imported/Premium Beer \$7.00 Juice \$3.00 Soda/Water \$3.00





Enhancements

Ceiling Swag

Center Drape Ceiling Loops w/ Twinkle Lights

- Quarter or Half Ballroom \$1500++
- Entire Ballroom \$2500++

Backdrops & Draping

Backdrop w/ Up Lighting

- 24' Single Fabric Backdrop w/lights \$500++
- 35' Single Fabric Backdrop w/lights \$750++
- 12'-14' Single Fabric Backdrop w/lights \$350++
- Single Door-to-Door (LF 3 & 4) w/ lights \$1,000++
- *Double Fabric Backdrop add \$200-\$500++
- *Crvstal Curtain or Pearl Curtain add \$100-\$500++
- *Prices Vary for Custom Designs

Backdrop w/ Up Lighting and Canopy Draping

- Quarter of Ballroom \$1200++
- Half of Ballroom \$1500++

Ceiling Accessories

Paper Lanterns

- Half Ballroom \$300++
- Entire Ballroom \$600++

Chandelier

- Large 5 Tier \$ 100
- Medium 3 Tier \$80

Crystal Strings:

- Half or Quarter of Ballroom \$300++
- Entire Ballroom \$500++

Up Lighting

- Half or Quarter of Ballroom: \$500++ (15 Lights)
- Entire Ballroom \$1000++(30 Lights)

Hanging Crystal w/ Up Lighting:

- Half or Quarter of Ballroom \$800++
- Entire Ballroom \$1500++

GOBO Lighting

- Custom Monogram Metal \$250++ Each
- Metal Design \$150 Each (4) to Cover All Walls
- * Custom Orders Prices Vary

Column

- (2) Short Crystal Column \$75++
- (2) Tall Crystal Column \$150++
- Roman Column Set w/ Candles on Top \$600++
- (8) Short Roman Columns for Aisle \$160++
- (8) Crystal Column on Aisle \$240++

Paper Flowers

- Prices Vary Based on Design



Guarantees

Confirmation for the number of guests is required no later than 72 hours prior to the scheduled function. You are welcome to increase the guarantee space permitting. However the number cannot decrease. All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.

Service Fees & Zax

A service charge and sales tax will be added to all food and beverage, audio visual and room rental charges. The Marriott reserves the right to inspect and control all events held on the premises. All Federal, State and Local laws with regard to food and beverage purchases and consumption are strictly followed. All food and beverage must be purchased through the Hotel unless otherwise instructed. Food and beverages items cannot be taken off property.

Deposit

To secure your reservations for the La Frontera Ballroom, we do require a \$1,000 advance deposit. The deposit is nonrefundable and subject to additional charges depending on dates of cancellation. Balance Payment is due in full 72 hours prior to the event.

Food & Beverage Minimum

Half Ballroom (La Frontera I, II & III or IV, V & VI)
F&B Minimum Starting at \$6,500++ for up to 170 w/ dance floor

Full Ballroom

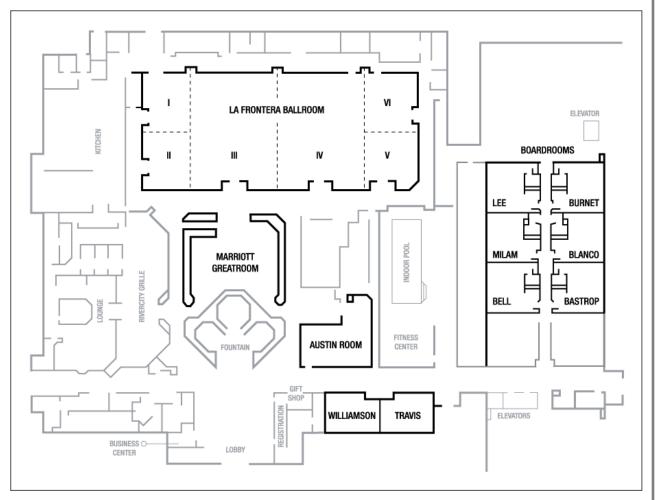
F&B Minimum Starting at \$12,500++ for up to 400 w/ dance floor

*For smaller weddings please contact our Sales office for alternative options & pricing



La Frontera Ballroom

The beautiful La Frontera Ballroom can accommodate a wide range of ceremony styles. With 14 foot ceilings and traditional décor this space becomes your dream wedding venue. The La Frontera Ballroom can accommodate wedding receptions from 100-500 guests.





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.

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.

experience with sensitivity

distinctive

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.

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.