



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Marriott Rivercenter

101 E. Bowie San Antonio, TX 78205 210-223-1000 | 210-228-4379 www.marriott.com/SATRC

Marriott Riverwalk

889 E. Market San Antonio, TX 78205 210-224-4555 | 210-228-4379 www.marriott.com/SATDT



relax and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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Dinner Salads

pear salad with stilton vinaigrette mixed greens with dried pears, peppers caramelized walnuts and tomatoes

wedge salad with thousand island dressing iceberg with bacon bits, toasted pine nuts diced tomato and blue cheese crumbles

bistro salad with red wine vinaigrette lettuces, black olives, cucumbers, rustic croutons and herb crusted sun-dried tomatoes

Dinner Entrees

red pepper and chipotle glazed chicken breast	\$65
roasted pork tenderloin with apple fig chutney	\$65
salmon wellington with saffron cream	\$65
teriyaki molasses grilled filet mignon	\$80
vegetable strudel with roasted red pepper cream	\$65

Dinner Desserts

chocolate banana wrap with "burnt" banana fosters sauce rustic pear almond torte with raspberry & vanilla sauce margaritaville key lime pie with tequila sauce pecan butterscotch cheesecake with raspberry-mango coulis tropical chocolate ganache dome filled with chocolate mousse banana foster, passion fruit sauce & fresh papaya-mango coulis

plated dinners served with

Fresh baked rolls with butter, choice of salad, chef's selection of vegetable and starch, dessert, iced tea, coffee, decaffeinated coffee and herbal teas





rehearsal



Rehearsal Dinner Buffets

Venice de San Antonio Buffet

bistro salad

baby lettuces, black olives, cucumbers, rustic croutons, sun-dried tomatoes and red wine vinaigrette

chicken parmesan with marinara sauce and italian cheeses mini penne pasta with italian sausage, fennel and herbs sautéed italian vegetables sourdough rolls, parmesan garlic sticks and butter amaretto cheesecake

coffee, decaffeinated coffee, iced tea and herbal tea

La Cantina Buffet

ranch salad with cilantro chive vinaigrette four cheese quesadillas

build your own beef and chicken fajitas

marinated grilled beef and chicken with onions, red and green peppers, served with shredded lettuce, diced tomatoes, cheddar and jack cheeses, flour tortillas, guacamole, pico de gallo, salsa and sour cream

spanish rice

borracho beans with smokey sausage and cilantro caramel flan with whipped cream mango and banana empanadas coffee, decaffeinated coffee, iced tea and herbal teas

YOUR DREAM (WEDDING)

\$68

\$58



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 hote





Ceremony Package | \$2,000 A Maximum of 50 People

Enjoy an intimate ceremony surrounded by family and friends.

Ceremony to include:

Standard Hotel Chairs

Wireless laveilier microphone for the minister and CD Player

Marriott Event Coordinator – 4 Hours of Service

Ceremony Rehearsal – 30 minutes

Guest Book Table & Gift Table

Complimentary Ice Water Station

Ceremony Package Includes:

Traditional Wedding Cake and Champagne Toast

Your choice of two hand passed hors d'oeuvres

Cocktail tables with linen

(Two hour time frame following the ceremony)

Alternate In-Door Location for inclement weather

Earn Marriott Rewards Points

Oak Tree Terrace - 50 Guests

River Terrace Patio – 100 Guests

Indoor Locations Available

Package does not include marriage license

Hotel Requires a Minimum of 30 Day Notice





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



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

package | hors d'oeuvre | lunch | beverage



Salad Selections

mixed greens with raspberry vinaigrette caramelized pecans, smoked gouda, raspberries and julienne yellow peppers

garden salad with cilantro and papaya seed dressing jicama, pumpkin seeds, cucumbers, tomato, mango

spinach salad with dijon vinaigrette baby spinach with maple pepper bacon, caramelized onions, tear drop tomatoes and crumbled stilton

Lunch Entrees

seared chicken breast with calvados cream and caramelized apples	\$45
dry rubbed salmon with mango and papaya relish	\$48
macadamia nut encrusted mahi-mahi with curry coconut cream	\$48
grilled twin beef medallions topped with stilton cheese and cabernet reduction	\$55

breaded eggplant parmesan \$45 with beefsteak tomato, mozzarella pesto and marinara sauce



plated lunches served with

fresh baked rolls with butter, choice of salad, chef's selection of vegetable and starch, dessert, coffee, decaffeinated coffee, iced tea and herbal teas
Traditional Wedding Cake



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package | hors d'oeuvre | lunch | beverage



Chilled Lunch Salads

asian barbeque steak salad with sesame cilantro vinaigrette mixed greens, watercress, cilantro, carrots, peppers & onions

herb roasted salmon salad with red wine vinaigrette field greens, grilled portobello mushrooms, haricot verts bermuda onions and yellow peppers

grilled citrus shrimp with a lemon thyme vinaigrette spring greens with five large grilled shrimp, asparagus, sweet red peppers with truffle oil and goat cheese topped with crispy prosciutto ham and a fresh herb crostini

tenderloin salad with mango cumin vinaigrette state mixed greens, sweet red peppers, roasted corn relish,

Lunch Desserts

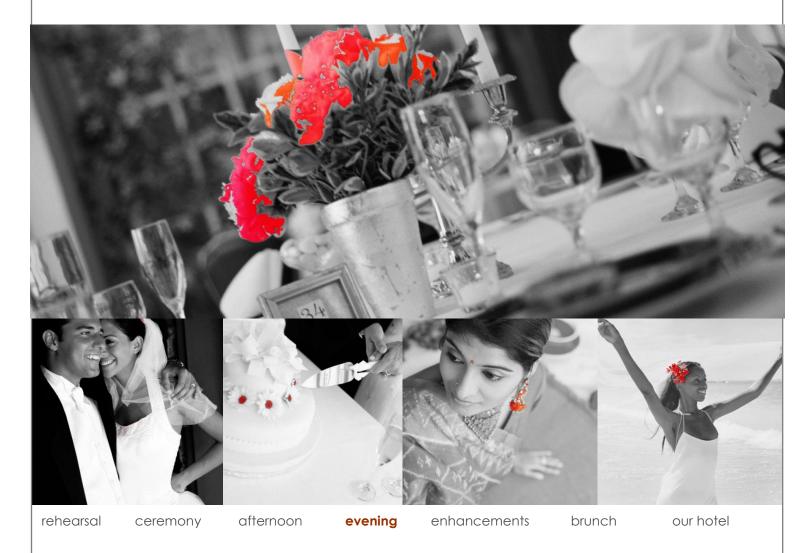
angel food cake with mixed berries chocolate supreme cake mexican flan with fresh berries strawberry shortcake with whipped sweet cream texas chocolate pecan pie with orange sauce

roma tomatoes, boursin cheese and croutons

lunch salads served with

fresh baked rolls with butter, dessert, coffee, decaffeinated coffee, iced tea and herbal teas





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 hote

package | hors d'oeuvre | dinner | beverage





Celebration Packages Include the Following:

- Butler passed hors d'oeuvres during (your choice of two)
- Choice of seated or buffet food service
- Champagne toast
- Traditional Wedding cake
- Standard Tables, chairs, flatware, glassware and china
- Standard Hotel Floor length table linens
- Standard votive candles
- Custom dance floor and stage
- Specialty skirting for the head table and cake table
- Certified Marriott Wedding Planner
- Banquet Maitre d' to oversee all the details



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package | hors d'oeuvre | dinner | beverage



Celebration Package Hors d' oeuvres

Cold Hors d'oeuvres

wild mushroom frico parmesan crisp
chicken cilantro tartlettes
herb crusted chicken with a chardonnay glaze
san antonio tortilla rolls
poached pear with blue cheese
marinated portabella and cheese
roasted tenderloin of beef with shallot jam
lobster quesadillas
shrimp with cocktail sauce
prosciutto wrapped figs with boursin





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Celebration Package Hors d'oeuvres

Hot Hors d' oeuvres

barbeque grilled shrimp
mini beef wellington
crisp vegetable spring rolls
chicken flautas
spanakopitas
beef empanadas
crab cakes
Coconut shrimp
quail breast with bacon and pecan honey
lobster quesadilla with smoked salsa

Display Enhancements

international and domestic cheese display	\$15
seasonal vegetable crudités	\$12
brusschetta station	\$15
tomato, garlic & basil, wild mushroom with port wine	
baked brie en croute	\$8
with caramelized fruit, crackers and garlic toast	
assorted sushi roll display with wasabi and pickled ginger	\$15



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package | hors d'oeuvre | dinner | beverage

lobster infused macaroni and cheese

Celebration Package Appetizers and Salads



Appetizers | \$8
signature champagne and brie en croute soup
mustard seed crab cake with fried leeks and black been relish

bacon wrapped queso; lightly breaded and fried

beef empanada duo | shrimp cocktail

herb crusted chicken roulade | crabmeat stuffed shrimp

Salads

mr & mrs. specialty salad with champagne vinaigrette lettuce, radicchio, endive, crisp proscuitto, tomatoes

heirloom tomato salad mozzarella, basil pesto and balsamic reduction

wedge salad with stilton blue cheese dressing iceberg wedge, tomatoes and crispy onions

caesar salad

romaine lettuce with croutons, parmesan cheese

bacon lettuce and tomato salad with creamy ranch dressing lettuces with maple peppered bacon, tomatoes

Intermezzo

a refreshing sorbet to clear your palate champagne, raspberry, strawberry, lemon or mango



evening

package | hors d'oeuvre | dinner | beverage



Celebration Package Dinner Entrees

Vegetarian \$56 vegetable napoleon with caramelized shallots crispy eggplant with tomatoes, mozzarella and basil pesto sauce

\$68 Pork

marinated pork chops with kahlua reduction seared pork tenderloin medallions drizzled with honey chipotle

Seafood \$70

achiote marinated swordfish with a papaya relish jumbo shrimp with crabmeat and lemon butter sauce cilantro pesto salmon with grilled tomato salsa pan seared sustainable white fish with mushroom duxelle and ginger champagne sauce

\$65 **Poultry**

grilled chicken breast with wild mushroom ragout crispy chicken breast with roasted tomatoes and mozzarella breast of chicken stuffed with toasted pecans with a citrus red pepper cream

\$80 Beef

stilton blue cheese encrusted filet with cabernet reduction grilled filet mignon with a shallot jam mesquite grilled rib eye with fried leeks

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

package | hors d'oeuvre | dinner | beverage



Celebration Package Dinner Buffets

Dynamic Duo \$82

your selection of two reception hors d'oeuvres

Salads

roasted vegetable slaw with champagne vinaigrette wild mushrooms, shrimp and gemelli pasta kissed with truffle oil horseradish and fresh herb encrusted potato salad

Entrees

carved prime rib of beef with a rosemary au jus grilled chicken breast with a honey chipotle drizzle

garlic buttered mashed potatoes green beans with maple peppered bacon and caramelized onions dinner rolls with butter

Dessert

flowing chocolate fountain with fresh fruit and marshmallows freshly brewed coffee, decaffeinated coffee, iced tea and herbal teas

a \$200 labor fee will apply if under 50 guests

children between the ages of 2-10 will be charged half the adult buffet price



evening

package | hors d'oeuvre | dinner | beverage

Celebration Package Dinner Buffets

Three is a Charm \$92

your selection of two reception hors d'oeuvres

Salads

romaine lettuce, watercress and endive with varietals tomatoes, english cucumber, garlic croutons, dijon mustard dressing * balsamic vinaigrette

couscous and dried fruit salad

Entrees (your choice of three) pan seared medallions of beef tresh thyme, garlic and olive oil rubbed with shiitake demi glace

roasted seasonal sustainable white fish marinated in fresh herbs, garlic, lemon juice and white wine kalamata olive, tomato concasse and fresh basil sauce

grilled breast of chicken with leek beurre blanc

rosemary pork mignonette marinated in apple cider, fresh rosemary port & sun-dried cherry sauce

roasted strip loin of beef with roasted shallot merlot sauce

chili rubbed fillet of salmon with papaya and mango relish

tri-color tortellini with artichoke heats, capers, kalamata olives and pomodoro sauce

seasonal vegetables and potatoes

dinner rolls with butter

Dessert

orange chocolate mousse

freshly brewed coffee, decaffeinated coffee, iced tea and herbal teas





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

package | hors d'oeuvre | dinner | beverage



Celebration Package Children's Menus

Children's Plate (your choice of one)

\$38

fruit cup, chicken tenders, fries and corn

or

garden salad with ranch, cheese enchiladas, rice and beans

or

fruit cup with hamburger with fries

or

crisp fresh vegetables with dip and a mini cheese pizza



*Pricing is for children between the ages of 2-10 years



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

package | hors d'oeuvre | dinner | beverage

Wedding Beverages

All alcoholic beverages are required to be served by hotel staff.

Cocktails



sensational margaritas made with jose cuervo gold \$10.00 traditional, strawberry or prickly pear margaritas frozen and served with or with out salt

- •\$150 frozen margarita machine rental fee
- 25 drink minimum per bar

bartender fee \$150 per bar







evening

package | hors d'oeuvre | dinner | beverage

Wedding Beverages

All alcoholic beverages are required to be served by hotel staff.

Hosted Bar Service

top shelf per drink cocktails \$9.00

*absolute | jack daniels | seagram's vo | dewers scotch tanqueray gin | myers dark rum | 1800 silver tequila margaritas on the rocks \$10.00

premium per drink

cocktails \$8.00

* smirnoff | maker's mark | canadian club | grant's scotch beefeater gin | barcardi superior rum | jose cuervo gold margaritas on the rock \$10.00

standard bar selections per drink

imported beer \$6.50

* corona, heineken and dos equis

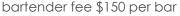
domestic beer \$5.75

* budweiser, bud light, miller light, o'douls and samual adams

house wine - glass \$9.00

bottled water \$5/btl

soft drinks / juice \$5/glass









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.



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Suggested Vendor Services

Florist

Capers		210-226-6652
Gary Jones		210-875-1060
Goen South		210-736-5006
Last Straw		210-494-1010
Trinity Flowers		210-828-2557
Uptown Flowers		210-224-9888
Officiant		
Pastor Neil DeSiato		210-653-5972
Pastor Rick Gonzales		210-520-9106
Rabbi Roi Garcia		210-593-0113
Rev. Don Somerville		800-365-0269
Rev. Bill Wilson		210-650-4895
Photography		
Goen South		210-736-5006
Marcus Rivella		210-767-1900
Music and Entertainment		
51/50 Productions	DJ	210-887-7031
Nelda Ethredge	Harpist	210-829-4515
Sturchio Entertainment	Multi	210-479-0303



enhancements





Suggested Vendor Services Cont.

Hair and Makeup	
Madame Makeup & Hair	210-826-0138
Versi Salon & Spa	210-828-8725
Regis Hair Salon	210-226-1000
Transportation	
Destinations by Marriott	210-228-4306
Yellow Rose Carriages	210-354-5077
Capers DMC	210-226-6652
Specialty Touches	
Creative Chocolates	210-824-2462
BBJ Linen	210-954-2053
Theme Travelers	210-479-0303
Wedding Cakes	
7th Heaven	210-490-4115
How Swoot it Is	210 404 1920

/IIIIleaven	210-470-4113
How Sweet it Is	210-496-1829
Lucy's Cake Shop	210-673-5965
The Cake Shop	210-561-1700

Wedding Coordinators

Ask your Event Manager for Suggestions



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Unforgettable Beginnings

The San Antonio Marriott Rivercenter and Riverwalk Hotels understand the importance of making your wedding day an event to cherish forever. From creating the menu to decorating the room, we take particular pride in coordinating an event that is uniquely yours with every element artfully arranged and beautifully presented.

From intimate bridal showers, elegant rehearsal dinners to grand receptions and dinners, the San Antonio Marriott Rivercenter and Riverwalk Hotels offer a variety of settings to celebrate your special occasion. Enjoy our elegantly appointed ballrooms or spend an evening under the stars on our terraced patio.

Wedding Certification

Our wedding planners are well trained and Marriott Certified in order to help you plan your special day.

Ethnic Cuisine

We offer authentic gourmet Indian, Arabic, Pakistani, Thai and Chinese cuisine, and are trained to appreciate cultural customs.

Authentic Middle Eastern and Asian food is a specialty of our Executive Sous Chef, Raghunath Velusamy. He has 24 years of experience in creating exceptional dishes. We will gladly create a menu to suite your individual taste.

Off-site Catering Available

In addition to our on-property locations, we are also proud to offer offsite catering services at several of San Antonio"s premiere venues. All off-premise catered events will be assessed appropriate transportation and rental fees not stated in standard menus. From small dinner parties to large outdoor weddings, our staff will create the event you have always dreamed of. A variety of off-site locations well suited for bridal showers, rehearsal dinners and Sunday Brunch can be reserved directly through our staff.



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Enhance the Moment

While a wedding ceremony is an intimate commitment of your love, a wedding reception is an opportunity to express your style as a couple.

Chocolate Fondue Station

Looking for something to set your event apart from all others, look no further. In addition to being very tasteful, this station encourages guest interaction. Ask your Event Manager about adding a Chocolate Fountain.

fresh & exotic fruit, pretzels and marshmallows | \$8.50 Fondue Machine Rental @\$ 150.00

Dramatic Lighting

Lighting can be romantic and sultry or upbeat and pleasurable! You decide and we can design it.

Lighted Ice Carvings

From \$350 and Up-based on size and complexity

Specialty Chairs and Linen Options

Ladder-back Chiaviari chairs \$ 12.00 each (gold, silver, black includes cushion, black, white or ivory) Chiaviari Cocktail Stools @\$ 18.00 each (black, silver or Mahogany)
White padded folding chairs with sash \$10.00 each (labor, delivery, setup fee's are not included)

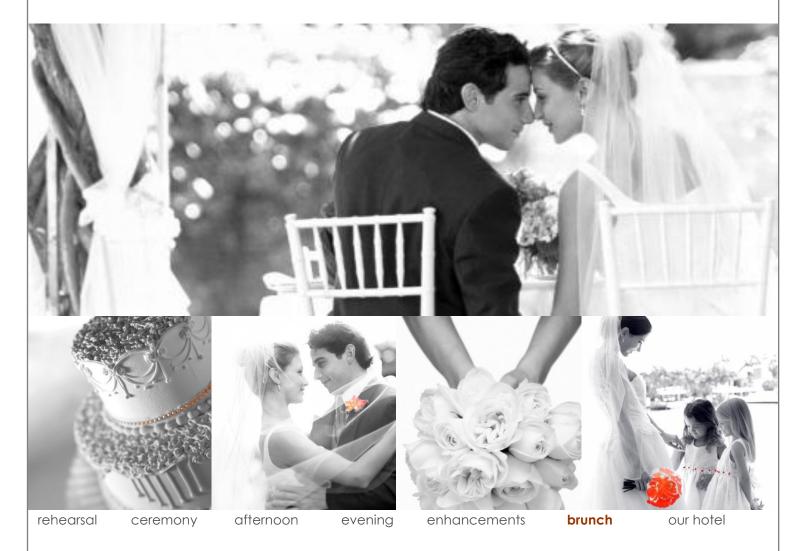
Specialty overlay linens and napkins \$30.00 and up

Restroom Attendants

Attendants are \$150 each



Pricing All items are subject to a sales tax



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.



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The Day After Brunch Options

Brunch Buffet |

chilled orange juice

salad station

lettuce, vegetables with a champagne vinaigrette

\$46

seasonal fruits

vegetable and potato hash egg benedict

maple peppered bacon and sausage links

pork medallions with red onion confit

pan seared red snapper with a mango-avocado salsa

fresh baked rolls and butter or assorted breakfast breads

sweetheart strawberry shortcake station

unforgettable petite fours and chocolate truffles

coffee, decaffeinated coffee, iced tea and herbal teas

Enhancements	per person
build your own taco bar	\$8.00
waffles with warm maple syrup	\$10.00
smoked salmon display	\$10.00
*omelet station	\$15.00
*minimum of 25 people Lattendant \$150 per	75 quests



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The Day After Brunch Options

Plated Brunch Options

chilled orange juice or agua frescas

fresh fruit salad (select one)

Or

his and hers seafood salad baby bibb lettuce, jumbo lump crabmeat and shrimp with a chardonnay vinaigrette

steak and eggs with grilled asparagus and roasted potatoes

(Select one)

assorted pastries

mini chocolate lovers wedding cakes or chocolate banana wrap

coffee, decaffeinated coffee, iced tea and herbal teas

A la carte Enhancements

each

\$46

soft drinks, bottled water and bottled juices |\$5.00

bottled starbucks frappuccinos and fruit smoothies

| \$6.00

YOUR DREAM (WEDDING)



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.



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All roads lead to Marriott,

Rivercenter Marriott

From Highway 281/Interstate 37: Exit Commerce Street. Follow Commerce Street just past Bowie Marriott Rivercenter Entrance/Driveway will be on the right.

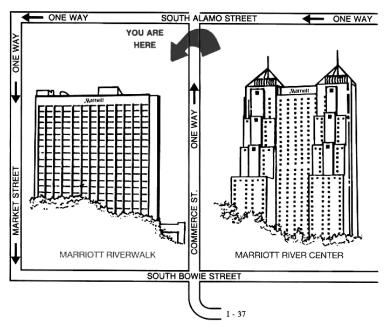
Riverwalk Marriott

Exit Commerce Street go past (and between) both Marriott's. Turn Left on South Alamo Street then another Left on Market Street. Marriott Riverwalk Entrance/Driveway will be on the left.

Interstate 10 Westbound (from Houston): 110 West to Hwy 281 North.

Interstate 10 Eastbound (from El Paso): 110 East to 135 North to 137 South.

Interstate 35 Northbound (from Laredo): 135 North to 137 South. Interstate 35 Southbound (from Austin): 135 South to 137 South.





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General Information

Deposits and Payments

A deposit of 35% of the food and beverage minimum is required with the signed confirmation agreement. Deposits will be applied to your balance and are non-refundable and non-transferable. Payment of the estimated balance is due Friday, two weeks prior to the reception date. A credit card is required as a guarantee of payment. Cash and cashier checks are also accepted for final payment.

Food and Beverage Minimums

If your guarantee falls below the minimum, the difference will be billed in room rental.

Rivercenter Marriott		Number of Guests		Minimum
Salon E		300 Guests		\$ 12,000
Salon EF or GHI		600 Guests		\$ 35,000
½ o Grand Ballroom		1000 Guests		\$ 50,000
Grand Ballroom		2000 Guests		\$100,000
Riverwalk Marriott	I	Number of Guests	l	Minimum
Riverwalk Marriott Riverview Room	I	Number of Guests 50 Guests	I	Minimum \$ 2,500
	I		I	
Riverview Room	I	50 Guests	I	\$ 2,500
Riverview Room Riverterrace Room	I	50 Guests 120 Guests	I	\$ 2,500 \$ 6,000



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General Information

Food and Beverage

No food or beverage may be brought into the Hotel from outside sources, with the exception of the Wedding Cake. No remaining food or beverage will be allowed to leave the hotel premises.

For planning ease, our menus can be used as a general reference for a pricing guideline. Our Catering and Culinary team will be happy to propose customized menus to meet your specific budget and event needs.

The Patron acknowledges that the State Alcoholic Beverage Commission regulates the sale, service and consumption of alcoholic beverages. Consequently, neither the Patron nor any of the Patron's guests may bring alcoholic beverages of any kind onto Hotel premises from outside sources.

Food & Beverage Guarantee

It is the responsibility of the client to provide a guaranteed number of guests ten (10) working days prior to the event. The balance, minus any previous payment, will be charged at this time. The number of guests may be increased until three (3) working days in advance of the event, but is not subject to reduction. Final charges will be based on the final guarantee as submitted or the actual attendance, whichever is greater, even if less should attend.

If your guarantee falls below the minimum, the difference will be billed in room rental.

Rooms and Parking

Room for the Bridal couple with champagne and strawberries for turndown service. (Requires a \$5,000 food and beverage minimum)

Discounted guest room accommodations – based on availability.

Hotel parking rates discounted by 50% the night of the event. Based on availability and not guaranteed.





General Information

Menu Pricing

Menu prices are subject to change, based on product availability, and market pricing. Final pricing can be confirmed up to six months prior to your event. If more than one entrée option is to be offered to the guests, the higher entrée price will be charged.

Menu Tasting

Allow us to prepare a complimentary menu tasting for your plated meal function. Menu taste panels are offered to the Bridal couple with a minimum of 100 guests or with a Food and Beverage revenue of \$5,000. Custom menu items may be arranged with advance notice.

Menu Selection

We would appreciate receiving your menu selection at least 30 days prior to the function in order to assure the very best in food and guest service. Your contracted food revenue minimum must be met when arranging for private functions.

Service Charge & Sales Tax

A 24% taxable service charge and current sales tax will be added to the total cost of all food, non-alcoholic beverage as well as audio visual prices. All alcoholic beverage prices are subject to 24% service charge and 8.25% sales tax. Service charge and tax are subject to change with out notice. The service charge is subject to sales tax by Texas law.

Labor Charges

Bartender fees are \$150.00 each per bar for the first three-hour period. If you require a Bartender or a Cashier for more than three hours, the hourly fee is \$50.00 each. A \$150.00 labor charge will apply for any meal function of less than 15 guests

Security

The Hotel does not assume responsibility for any damage or loss of merchandise or articles left in the Hotel, prior to, during or following your reception. It is the client's responsibility to arrange for collection of all personal items and gifts.

YOUR DREAM WEDDIN

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General Information

Banquet Seating

Banquet seating will be at 66"round tables for ten (10) guests each unless otherwise specified. Additional labor fee will apply for seating of fewer guests or special set ups. The hotel will provide seating diagrams and numbered tables upon request. Clients are responsible for place cards, if applicable. A reset fee will apply if guest changes set up of room the day of the function.

Banquet Space

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel.

Props and Decorations

The hotel staff is not responsible for assembly of floral arrangements, favors or décor. All décor must arrive at the hotel assembled and set out by vendors. It is also the client's contracted vendor's responsibility to retrieve all rental equipment immediately following the event. No storage is available at the Hotel. Your Event Manager will coordinate minimum set up and tear down times with outside vendors. Any centerpieces, displays and/or decorations proposed by the client are to conform to the local fire code. No rice, sparklers or glitter is permitted indoors or outdoors. Notification is required for special decorations, set up needs and activities at the time of booking. Arrangements for Floral Centerpieces, Special Theme Props, Decorations and Entertainment may be made through the Hotel.

Property Damage

Any cost resulting from damage done to Hotel property by attendees or vendors will be charged back to the client.

Audio Visual & Engineering

A selection of audio visual equipment and engineering services are available on a rental basis from Marriott Visual Presentation, our in house audio visual company.

