

# Joy

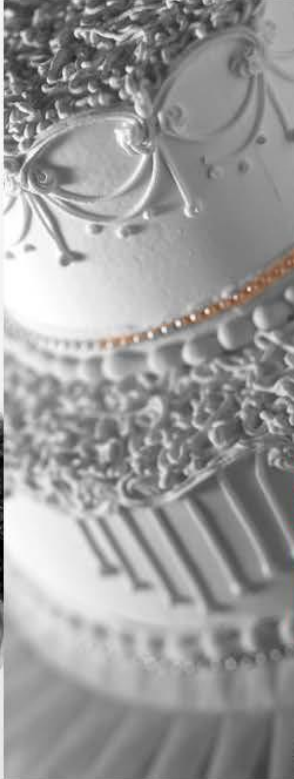
YOUR DREAM WEDDING <sup>SM</sup>



rehearsal



ceremony



reception



beverage enhancements



vendors our hotel

Fort Collins Marriott  
350 East Horsetooth Road  
Fort Collins, CO 80526  
Tel. 970.226.5200  
Fax. 970.282.0561  
[www.FortCollinsMarriott.com](http://www.FortCollinsMarriott.com)



## Rehearsal Dinner

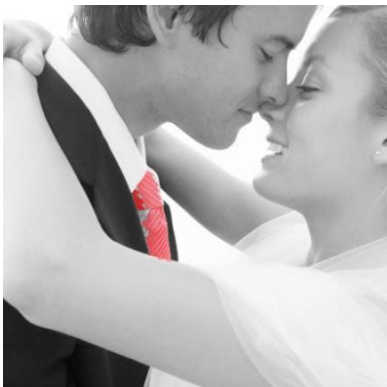


Thank you for considering the Fort Collins Marriott to host your special day! Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day. Please see your Marriott Certified Wedding Specialist for Plated or Buffet Dinner Options.

Enclosed are the 2017 Wedding Packages. Please enjoy 10% Off your Rehearsal Dinner Price when Booking your Wedding Ceremony or Reception with us!

Join us at the Fort Collins Marriott to create an unforgettable celebration.





## Ceremony Package

### Our Ceremony Package Includes the Following:

- Private Indoor or Outdoor Ceremony Venue
- Theater Style Seating
- Aisle Runner
- Guest Book Table
- Unity Candle Table
- DJ Table with Power
- White or Black Backdrop
- Staging for the Wedding Party
- Two Dressing Suites
- Set Up and Tear Down
- Flavored Water Station (Choose 2 Flavors)- Strawberry Mint, Cucumber, Orange, Lime and Lemon
- Wedding Rehearsal Space for One Hour

A Marriott Certified Wedding Specialist will assist you in planning your customized wedding ceremony and oversee the set up to ensure your expectations are realized.

Ceremony Package Price | \$1,500

Service Charge and Applicable Taxes included in the Package



rehearsal

ceremony

**reception**

beverage enhancements

vendors our hotel

package | plated dinner | buffet dinner

## Wedding Reception Package

**Our Reception Package Includes the Following:** *(Minimum of 30 Guests)*

Private Reception Space with Complimentary Room Rental for Six Hours

Table Linens and Napkins in Multiple Colors

Chair Covers in Black, White

Chair Sashes in Multiple Colors

Centerpieces with Candlelight and Fresh Flower Accent

Silver, Glass and China Service

Staging for the Head Table

White or Black Backdrop

Uplighting in a Variety of Colors

Dance Floor

Cake Cutting Service

Champagne or Sparkling Cider Toast

Bartender Fees

Starbucks Coffee and Tea Station with House made Sparkling Punch

Appetizer Display (Choose One From Page 5)

Chef's Tasting for the Bride & Groom

Special Menu Pricing for Children 10 and Under

Honeymoon Suite the Night of the Reception Complete with strawberries and Champagne and Breakfast for Two

Special Guest Room Rates Based on Availability

Service Charge and Applicable Taxes

A Marriott Certified Wedding Specialist will assist you in planning your customized wedding reception and oversee the set up to ensure your expectations are realized.



rehearsal

ceremony

reception

**beverage** enhancements

vendors our hotel

package | plated dinner | buffet dinner



## Plated Dinner

All Plated Dinners are served with Freshly Baked Dinner Rolls, Choice of Appetizer Display, Salad, Entrée, Starbucks Coffee and Tea Service, Punch, Iced Tea, Soft Drinks and Water

### APPETIZER DISPLAYS

(Choose one)

Fresh Vegetable Crudité with Green Goddess Dip

Domestic Cheese Display with Assorted Crackers

Seasonal Fresh Fruit with Honey Yogurt Dip

Assorted Hummus with Grilled Flatbread

\$6 additional per person to add a second appetizer display

### SALADS

(Choose one)

#### Marriott House Salad

Market Fresh Salad, Cucumber, Onion, Tomato, Carrot, Cheddar Cheese served with Red Wine Vinaigrette and Ranch Dressing

#### Caesar Salad

Chilled Romaine, Traditional Caesar Dressing, Parmesan Cheese and Croutons

#### Celebration Salad

Field Greens, Walnuts, Sun-Dried Cranberries and Gorgonzola Cheese served with Raspberry Vinaigrette

#### Spinach Salad

Served with Strawberries, Almonds, Goat Cheese and White Balsamic Vinaigrette



Fort Collins Marriott | 350 East Horsetooth Road | 970.226.5200

rehearsal

ceremony

reception

**beverage enhancements**

vendors our hotel

package | plated dinner | buffet dinner

## Plated Dinner Continued

**ENTRÉES** (*Substitutions can be made upon request*)

**Tuscan Salmon | \$59 per person**

Grilled Salmon Fillet, Tomato Basil Relish, Parmesan Risotto, Broccolini

**Pan Seared Salmon | \$59 per person**

Seared Salmon with Lemon Basil Cream Sauce, Rice Pilaf and Market Vegetable

**New York Strip Steak | \$61 per person**

Grilled Ten Ounce New York Strip, Mushroom and Onion Ragout, Garlic Mashed Potatoes, Caramelized Brussel Sprouts

**Top Sirloin | \$59 per person**

Eight Ounce Sirloin, New Belgium's 1554 Dark Ale Reduction, Cheddar and Scallion Mashed Potatoes, Broccolini

**Chipotle Coffee Rubbed Sirloin | \$59 per person**

Eight Ounce Sirloin with Smoked Garlic Demi-Glace, Garlic Mashed Potatoes and Green Beans

**Vegetable Wellington | \$54 per person**

Layers of Zucchini, Carrots, Roasted Red Pepper, Spinach Florentine and Fontina Cheese wrapped in Puff Pastry, Roasted Red Pepper Coulis, and Vegetable Medley

**Butternut Squash or Kale Mozzarella Ravioli | \$53 per person**

Brown Butter, Sautéed Radicchio, and Shaved Asiago Cheese

**Honey and Beer Glazed Chicken | \$55 per person**

Grilled Breast of Chicken with New Belgium's Snapshot Beer & Honey Reduction, Lemon Risotto and Broccolini

**Asiago Chicken | \$57 per person**

Seared Breast of Chicken, Asiago and Provolone Cheeses, Roasted Red Pepper Coulis, Parmesan Risotto and Green Beans with Shallot Brown Butter





rehearsal

ceremony

reception

**beverage enhancements**

vendors our hotel

package | plated dinner | buffet dinner



## Plated Dinner Continued

### COMBINATION ENTRÉES

(Choose one entrée, plus one vegetarian option)

#### **Chicken & Salmon | \$64 per person**

Seared Breast of Chicken with Creamy Tarragon Demi-Glace, Tuscan Salmon with Tomato Basil Relish, Garlic Mashed Potatoes, Seasonal Vegetables

#### **Top Sirloin & Shrimp | \$71 per person**

Grilled Top Sirloin with Rosemary Demi-Glace, Jumbo Garlic Shrimp with Lemon Garlic Butter, Roasted Fingerling Potatoes, Sautéed Green Beans and Baby Carrots

#### **Short Rib & Salmon | \$76 per person**

Beer Braised Boneless Short Rib, New Belgium's 1554 Dark Ale Reduction, and Pan Seared Salmon with Spicy Tomato Ragu. Three Cheese Polenta, Asparagus

#### **Filet Mignon & Chicken | \$76 per person**

Petit Filet Mignon, Seared Breast of Chicken with Peppercorn Demi-Glace, Tomato Vinaigrette, Orzo Pilaf, Haricot Verts

Up to 100 Guests: Two entrée choices, plus one vegetarian option  
Over 100 Guests: Three entrée choices, plus one vegetarian option

The Marriott is pleased to accommodate dietary needs and restrictions.

Pricing includes the Wedding Reception Package listed in Reception Package

package | plated dinner | buffet dinner

## Buffet Dinner

All Buffet Options are served with Freshly Baked Dinner Rolls, Starbucks Coffee and Tea Service, Punch, Iced Tea and Water

### BUFFET OPTIONS

*\*Choose Complimentary Appetizer from page 4*

#### **Yours | \$63 per person**

Choice of Two Salads, Two Entrées, One Starch and One Vegetable

#### **Mine | \$69 per person**

Choice of Two Salads, Two Entrées, One Carved Item, Two Starches and One Vegetable

#### **Ours | \$76 per person**

Choice of Two Salads, Two Entrées, One Carved Item, One Starch, Risotto Action Station and Two Vegetables

The Marriott is pleased to accommodate dietary needs and restrictions. Pricing includes the Wedding Reception Package listed the Reception Package.

Buffet Selections Continue on the Next Two Pages





## Buffet Dinner Continued

### SALADS

#### **Marriott House Salad**

Market Fresh Salad, Cucumber, Onion, Tomato, and Carrot served with Red Wine Vinaigrette and Ranch Dressing

#### **Caesar Salad**

Chilled Romaine, Traditional Caesar Dressing, Parmesan Cheese and Croutons

#### **Field Green Salad**

Field Greens, Craisins, Dried Mango, Walnuts, and Blue Cheese with Raspberry Vinaigrette

#### **Spinach Salad**

Served with Raspberries, Almonds, Feta Cheese and White Balsamic Vinaigrette

#### **Arugula Salad**

Wild Arugula, Strawberries, Candied Almonds, and Goat Cheese with Balsamic Reduction

### CARVING STATIONS

Whole Roasted Turkey Breast with Cranberry Orange Sauce

Pork Tenderloin with Caramelized Onion and Apple Demi Glace

Roasted Ham with a Whiskey Glace

New York Strip Loin with Blackberry Demi-Glace

Prime Rib with Horseradish and Au Jus

Herb Crusted Side of Salmon



rehearsal

ceremony

reception

**beverage enhancements**

vendors our hotel

package | plated dinner | buffet dinner

## Buffet Dinner Continued



### ENTRÉES

#### **Chicken Asiago**

Asiago and Provolone Cheeses, Roasted Red Pepper Coulis

#### **Chicken Marsala**

Roasted Mushroom Marsala Sauce

#### **Chicken Saltimbocca**

Prosciutto, Fontina Cheese, Sage Demi Glace

#### **Southwestern Chicken**

Black Bean and Corn Relish

#### **Pork Loin**

Roasted Garlic Bordelaise Sauce

#### **Pan Seared Salmon**

Lemon Basil Cream Sauce

#### **Grilled Bistro Steak**

Oven Caramelized Mushrooms

#### **Beer Braised Short Ribs**

New Belgium's 1554 Dark Ale Reduction

#### **Cheese Tortellini**



### STARCHES

Garlic Mashed Potatoes | Cheddar Mashed Potatoes | Parmesan Risotto | Lemon Risotto | Herb Roasted Potatoes | Five Grain Rice Pilaf | Creamy Herb Polenta

### VEGETABLES

Roasted Vegetable Medley | Green Beans with Shallot Brown Butter | Broccoli with Red Pepper Pesto Butter | Squash Provencal | Caramelized Brussel Sprouts | Roasted Cauliflower

rehearsal

ceremony

reception

beverage enhancements

vendors our hotel

package | plated dinner | buffet dinner



## SPECIALTY BUFFET

### GORMET SUNSET FEAST | \$58

Fruit Display

Spinach Salad with Fresca Cheese, Strawberries, Walnuts, Red Onions, and Red Wine Mustard Vinaigrette

Carved Beef Strip Loin with Caramelized Onions and 1554 Sauce

Mini Vegetable Frittatas with Mornay Sauce

Cinnamon Orange French Toast with Caramel Drizzle

Yukon Potato Hash

Pork or Vegetarian Green Chili

Smoked Lox Display with Plain, Chive and Caper-Dill Cream Cheese with Mini Bagels

Maple Pepper Bacon or Apple Wood Bacon

The Marriott is pleased to accommodate dietary needs and restrictions.

Pricing includes the Wedding Reception Package listed the Reception Package.



host/cash bar | kegs/wine | bar package

## Beverage Menu

### BANQUET BAR

(Prices are per Drink)

	Host Bar	Cash Bar
Premium Mixed Drink	\$5.25	\$5.75
Premium Mixed Drink Double	\$7.50	\$8.00
Top Shelf Mixed Drink	\$7.25	\$7.75
Top Shelf Mixed Drink Double	\$9.50	\$9.75
Premium Martini or Manhattan	\$9.50	\$10.00
Top Shelf Martini or Manhattan	\$11.75	\$12.25
Non-Alcoholic Beer	\$4.50	\$4.50
Imported/Micro Brews	\$5.25	\$5.75
Domestic Beer	\$4.50	\$4.75
House Wine	\$6.00	\$6.50
Soda	\$2.50	\$2.75

### PREMIUM BRAND LIQUORS

Beefeater Gin | Cruzan Aged Rum | Smirnoff Vodka | Jim Beam Bourbon | Korbel Brandy | Canadian Club Whisky | Jose Cuervo Gold Tequila |

### TOP SHELF BRAND LIQUORS

Grey Goose Vodka | Tanqueray Gin | Captain Morgan Spiced Rum | Jack Daniels Whiskey | Crown Royal | Patron Silver | Dewar's White Label Scotch |



rehearsal

ceremony

reception

**beverage** enhancements

vendors our hotel

host/cash bar | kegs/wine | bar package



## Beverage Menu

### BANQUET BAR

All Prices Subject to 24% Service Charge and 7.40% Tax

### KEGS

Domestic | \$300 each

Micro Brew | \$ 375 each

Imported | \$375 each

### WINE

Champagne | Bottle

Freixenet Blanc de Blanc Sparkling Wine, San Sadurni d' Anois | \$25

Segura Vuidas Aria Brut Cava \$45

White Wine | Bottle

Salmon Creek White Zinfandel | \$25

Salmon Creek Chardonnay, California | \$25

Beaulieu Vineyards Century Cellars Chardonnay, California | \$30

The Dreaming Tree White Blend \$43

Red Wine | Bottle

Salmon Creek Merlot, California | \$25

Salmon Creek Cabernet Sauvignon, California | \$25

Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California | \$30

The Dreaming Tree Red Blend | \$43

### HOSTED WINE WITH DINNER

Choose Two Types of Wine | Charge per Bottle

host/cash bar | kegs/wine | bar package

## Bar Package

### BANQUET BAR

#### Premium Mixed Drinks

1st Hour \$21.00 per Person

2nd Hour \$15.00 per Person

3rd Hour \$13.00 per Person

#### Top Shelf Mixed Drinks

1st Hour \$31.00 per Person

2nd Hour \$21.00 per Person

3rd Hour \$16.00 per Person



All Prices Subject to 24% Service Charge and 7.40% Tax





rehearsal

ceremony

reception

beverage **enhancements**

vendors our hotel



Hors d' oeuvres | additions

## It's All in the Details

### HORS D' OEUVRES

(Minimum of 50 Pieces per Order)

#### **Vegetarian \$4.00 per piece**

Bruschetta with Cherry tomatoes, Mozzarella and Pesto | Crispy Artichoke with Herb Cheese | Brie with Pear Chutney in Puff Pastry | Spanakopita | Mini Mushroom Quiche | Vegetable Spring Rolls | Spinach Artichoke in Filo Cups | Veggie Pot Stickers with Chili Soy Sauce | Mushroom Tart with White Truffle Oil in Filo Cups | Goat Cheese Mousse on Cucumber Chip Truffle Tots

#### **Beef, Poultry & Pork \$4.00 per piece**

Mini Beef Wellington | Mini Chicken Wellington | Chicken Curry Satay | Beef Carpaccio | Beef & Bean Empanadas | Italian Sausage Stuffed Mushroom | Ham and Cheese Napoleons | Prosciutto Wrapped Melon | Chicken or Pork Pot stickers with Sweet Chili Soy Sauce

#### **Seafood \$4.25 per piece**

Bacon Wrapped Scallops | Shrimp Spring Roll | Dragon Shrimp | Coconut Shrimp | Mini Crab Cakes | Smoked Trout Canapé | Smoked Salmon Potato Blini | Bacon Wrapped Shrimp with Gorgonzola | Tuna Tartar on Wonton Chip | Lobster BLT

rehearsal

ceremony

reception

beverage **enhancements**

vendors our hotel

Hors d' oeuvres | additions



## It's All in the Details

ADDITIONAL ITEMS\*

**Salad Action Station** | \$6 per person

**Carving Station** | \$7 per person

**Risotto Station** | \$7 per person

### **Martini Bar**

Choose 3 Top Shelf Martinis, Includes Attendant and Accent Wall with Uplighting | \$13 per drink

**Hand Passed Champagne Prior to Ceremony** | \$4 per person

### **Slideshow Package**

Included Screen, LCD projector, Sound, Power cords, Technical Assistance | \$250

### **iPod Support Package**

Wireless Handheld Microphone, Sound System, Appropriate Cords, Mixer | \$200.00

**Cocktail Reception in Separate Meeting Space** | \$850

**Coat Check** | \$125 Attendant Fee

**Satin Tieback Chair Covers** | \$6.00 per chair

**Organza Overlays** | \$25.00 per table

**Chiavari Chairs** | \$17 per chair



All Prices Subject to 24% Service Charge and 7.40% Tax



## Preferred Professionals



### DJ Service

Too Much Fun DJ  
Neil and Beth Carlberg  
970.302.0747

Colorado Sound  
Leonard Kiel  
970.226.0600

Sounds of the  
Rockies  
970.613.1886

### Officiants

Too Much Fun DJ  
Neil and Beth Carlberg  
970.302.0747

Rev. Scott  
Awbrey  
303.501.9282

### Photography

PhoCo Photography  
970.218.3738

Craig Vollmer Photography  
970.301.5137

Mark Creery Photography  
970.402.0618

Christina Gressianu  
970.459.0000

### Limos/Shuttles

NOCO Party Bus  
970.235.0690

Summit Limousines  
970.669.9049

Super Shuttle  
970.482.0505

### Rentals

Flexx Productions  
970.223.1195

Chair covers  
& Linens  
248.658.1251

Front Range Event Rental  
970.221.3159

### Beauty

Spavia  
970.658.8900

Studio Be  
Kacey A and Kassi R  
970.416.0400

The Parlour  
Gina McCartney  
970.493.1375

### Florist

Palmer Flowers  
& Bliss Florist  
970.226.0200  
[www.palmerflowers.com](http://www.palmerflowers.com)

Paul Wood Florist  
970.482.9121

Lace and Lilies  
815.739.4106

### Bakery

Donut Haus Bakery  
970.278.1464

Babette's Feast  
970.223.0172

Colorado Rose Cake Company  
303.651.1440



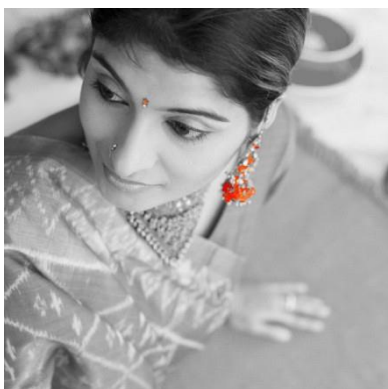


## The Fort Collins Marriott

### General Information

The Fort Collins Marriott has 229 guests' rooms and 17,000 sq. ft. of meeting space equipped with high speed Internet access and wireless capabilities. Enjoy the comfort of our Fort Collins hotel guest rooms, each equipped with High Speed Internet, High Definition Flat Screen TV's, phones with voicemail and data ports. Enjoy gathering with friends and family at our Copper Creek Restaurant and the Falls Bar. Experience a refreshing change of pace in our indoor/outdoor pool and the Fort Collins Fitness Center with all new workout equipment.

\*All guest rooms and event spaces are completely renovated as of May 2013



### Service Charge & Taxes

All Wedding Packages include 24% Service Charge and 7.40% Tax. Any package enhancements or additions are subject to 24% Service Charge and 7.40% Tax.



## Frequently Asked Questions

### 1. What time is the space available to us for the ceremony and reception?

Each wedding is unique, so time will be determined when discussing your wedding details with your Catering Manager. Receptions in the ballroom and pavilion end at 12 midnight. The reception is limited to a total of six hours.

### 2. Are We allowed to hire a catering company or bring in our own food and beverage for the reception?

With the exception of the wedding cake, all food and beverage must be provided by the hotel.

### 3. What amount is due for the deposit?

When signing a contract with the hotel to reserve space for your wedding, a \$1,000 non-refundable deposit is due, which goes towards the final balance of your wedding. The deposit may be paid by cash, check or credit card. The hotel also requires a credit card on file with the signed contract.

### 4. When is the final payment due?

The final balance is due three business days prior to the wedding. You are more than welcome to make advance payments in the months leading up to the wedding as well.

### 5. When is the final guest count due?

The "guarantee" guest count is the total number of guests attending the wedding and is due four business days prior to the wedding. The "guarantee" guest count cannot decrease and may be increased within reason. Charges will be based on the guarantee count provided or the number of guests that attend, whichever number is greater.

## Frequently Asked Questions

### 6. What does the chef's wedding tasting entail?

The final menu for the reception will be decided at the chef's wedding tasting. A date for the tasting will be determined with your Catering Manager, and a minimum of one week's notice is required. Tastings are done Monday - Friday between 1PM and 4PM or by appointment. The bride and groom will choose two salads and three entrees to try at the tasting, and it is provided complimentary for the wedding couple. The tasting is also a perfect time to meet with your Catering Manager and finalize wedding details. It is best to schedule the tasting no less than one month prior to the date of the wedding.

### 7. Can we do a themed menu for our wedding?

We are more than happy to customize your wedding menu to complete your wedding vision. The menu possibilities are endless!

### 8. If I am a Marriott Rewards member, do I receive points for the wedding?

Absolutely! If you are not a Marriott Rewards member, sign up at [www.marriott.com](http://www.marriott.com) to take advantage of all the benefits!