



SETTINGS BY US, INSPIRED BY YOU.



HARTFORD MARRIOTT® FARMINGTON

15 FARM SPRINGS ROAD, FARMINGTON, CT 06032

T 860.678.1000 F 860.676.0025

FarmingtonMarriott.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE HARTFORD
MARRIOTT FARMINGTON.
OUR EXPERTS WILL GO
ABOVE AND BEYOND TO
MAKE YOUR VISION, YOUR
TASTES,
YOUR DREAMS COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, HARTFORD MARRIOTT FARMINGTON WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

ACCOMMODATIONS & RECREATION

ACCOMMODATIONS

Treat yourself to a memorable hotel experience here at the award-winning Hartford Marriott Farmington. Tucked within a beautiful wooded setting just moments from West Hartford, our hotel provides a tranquil sanctuary. Sophisticated guest rooms are appointed with plush bedding, high-speed Internet, and flat-screen TVs; additional amenities include room service and state-of-the-art Plug-In Panels.

PARKING

The hotel offers complimentary self-parking for all drive-in wedding guests, as well as, a covered garage and ample bus parking.

HEALTH & FITNESS

Elsewhere in the hotel, guests can take a dip in our sparkling heated indoor pool and seasonal outdoor pool, enjoy a workout at our on-site fitness center, or jog our fitness trail.

ATTRACTIONS NEARBY

Venture out to the West Hartford-area attractions including West Farms Mall, Wadsworth Atheneum, Mark Twain House, and the Children's Museum, which are all within your reach. We look forward to your visit at the Hartford Marriott Farmington!

All Prices are Subject to a 22% Administrative Fee & 6.35% CT State Tax



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS" IN THE PERFECT SETTING AT HARTFORD MARRIOTT FARMINGTON. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

REHEARSAL

VILLAGE GREEN

Private dining room located near our Great Room & Sushi Bar, completely private for you and your guests. (Up to 30 people)

Proprietor's Restaurant & Bar Menu Optional

[*Please Contact Wedding Sales Specialist for Rehearsal Rental Pricing*](#)



HALL OF STATES

The most intimate rehearsal location with natural lighting and classical chandeliers. (Seats up to 80 people)

[*Please Contact Wedding Sales Specialist for Rehearsal Rental Pricing*](#)



ALL ROOM RENTAL FEES ARE IN ADDITION TO FOOD & BEVERAGE COSTS

All Prices are Subject to a 22% Administrative Fee & 6.35% CT State Tax



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."

CEREMONY

HALL OF STATES

The most private & intimate ceremony location, naturally lite, overlooking a beautiful garden patio. Seats 2 to 150 guests.

GRAND BALLROOM

Our elegant grand ballroom offers cathedral ceilings with luminous crystal chandeliers. This indoor location is spacious for ceremonies & receptions. The grand ballroom can accommodate up to 400 guests.

TOWN SUITES

Secluded from our main hotel sits our private location, perfect for small to larger ceremonies and receptions accommodating up to 150 guests.

CEREMONY FEES

[*Please Contact Wedding Sales Specialist for Ceremony Rental Pricing*](#)

All Ceremony Fees Include the Following:

- Ceremony Banquet Chairs
- Unity Candle OR Sand Ceremony Table & Linen
- Set Up and Breakdown of Event Area
- (No Décor Included)

[*IVORY SPANDEX CHAIR COVERS*](#)

[*Please Contact Wedding Sales Specialist for Rental Pricing*](#)

All Prices are Subject to a 22% Administrative Fee & 6.35% CT State Tax



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

FOOD & BEVERAGE RECEPTION SITE FEES

*Please Contact Wedding Sales Specialist for
Reception Rental Pricing & Food & Beverage
Minimum*

ALL RECEPTION FEES INCLUDE THE FOLLOWING

- Standard Banquet Chairs
- 66" Dinner Tables (Or 72" for Rounds of 12)
- Dance Floor
- Glassware, Flatware & Dinnerware
- Standard Floor Length White Table Linens
- White or Black Napkins
- Set Up / Breakdown of Event Area
- Crescent Cake Table
- Sweetheart Table for Bride & Groom OR Head Table
for Bridal Party
- 6ft OR 8ft DJ Table
- 6ft Gift Table
- Mirrored Tile, Hurricane Globe, (1) Taped Candle &
(3) Votive Candles for Centerpieces or to use as
Accent Centerpieces
- Cocktail Tables / High Top Tables for Cocktail Hour

SERVICE CHARGE & SALES TAX

All Prices are Subject to a 22% Administrative Fee & the
Current Connecticut State Sales Tax (6.35%).

All Prices are Subject to a 22% Administrative Fee & 6.35% CT State Tax

RECEPTION PLATED PACKAGE

PRICING BASED PER ENTRÉE SELECTION

(Package Pricing is available with a minimum of 100 Adults)

4-HOUR OPEN BAR

Serving Premium Brand Liquor
Imported & Domestic Beer
California Vineyards Selection of Wines
Assorted Sodas & Mineral Water

COCKTAIL HOUR DISPLAYS

International & Domestic Cheese, garnished with fresh fruits & berries, served with assorted crackers & flatbreads

Fresh Vegetable Crudités with Herbal Dip

BUTLER-PASSED HORS D'OEUVRES (SELECT FIVE)

Spanikopita
Bruschetta Pomodoro
Assorted Canapés
Fig & Mascarpone in Phyllo
Parmesan Artichoke Hearts
Vegetable Spring Rolls
Coconut Shrimp
Chicken & Pineapple Brochette
Crab Rangoon
Franks En Croute
Beef Sate

APPETIZERS (SELECT ONE)

Penne Pasta In Vodka Sauce, mushroom ravioli with a creamy parmesan cheese sauce

Tomato & Fresh Mozzarella Tower

SALADS (SELECT ONE)

Classic Caesar, crisp romaine lettuce, garlic croutons, Caesar dressing and shaved parmesan cheese

Mixed Field Greens, grape tomatoes, julienne carrots, assortment of dressings

Strawberry Fields, candied pecans, crumbled Maytag bleu cheese, sliced strawberries, mandarin oranges, raspberry vinaigrette

Baby Wedge, wedge of iceberg lettuce, diced tomato, chopped Applewood bacon, bleu cheese dressing

**All Salad Choices are Served with
Warm Rolls & Butter**

CHAMPAGNE TOAST

ENTRÉE (SELECT THREE)

Grilled New York Strip Sirloin \$92.00, 12 ounce sirloin

Filet Mignon \$89.00, 8 ounce center cut filet mignon served with a merlot enhanced demi-glaze

Beef Tenderloin \$92.00, gorgonzola & caramelized
(onion butter +\$4.00/pp)

London Broil \$85.00, with a red wine demi

Chicken Saltimbocca \$70.00, breast of chicken seasoned & pan seared, topped with prosciutto & fresh mozzarella

Apple Cider Braised Short Ribs \$85.00, slow cooked beef short ribs in a cider veal stock

Black Pepper & Rosemary Crusted Pork Loin \$65.00

Fillet of Salmon \$70.00, grilled fillet of sesame glazed salmon

Fillet of Sole \$84.00, crabmeat stuffing served with a champagne sauce

Polenta Cake \$63.00, served with a black bean roasted tomato corn salsa

STARCH (SELECT ONE)

Herbed Whipped Yukon Gold Potatoes
Rosemary and Olive Oil Roasted Potatoes
Rice Pilaf
Wild Rice

SERVED WITH

Fresh Seasonal Vegetables

DESSERT

Custom Designed Wedding Cake

Freshly brewed coffee, decaffeinated coffee, herbal teas, fresh whipped cream, raw sugar, sugar sticks, cinnamon sticks, orange zest, lemon zest & chocolate shavings

All Prices are Subject to a 22% Administrative Fee & 6.35% CT State Tax

RECEPTION STATIONS PACKAGE

\$84.00++ PER PERSON

(Package Pricing is available with a minimum of 100 Adults)

4-HOUR OPEN BAR

Serving Premium Brand Liquor
Imported & Domestic Beer
California Vineyards Selection of Wines
Assorted Sodas & Mineral Water

COCKTAIL HOUR DISPLAYS

International & Domestic Cheese, garnished with fresh fruits & berries, served with assorted crackers & flatbreads

Fresh Vegetable Crudités with Herbal Dip

BUTLER-PASSED HORS D'OEUVRES (SELECT FIVE)

Spanikopita
Bruschetta Pomodoro
Assorted Canapés
Fig & Mascarpone in Phyllo
Parmesan Artichoke Hearts
Vegetable Spring Rolls
Coconut Shrimp
Chicken & Pineapple Brochette
Crab Rangoon
Franks En Croute
Beef Sate

SALAD STATIONS (SELECT ONE)

Classic Caesar, crisp romaine lettuce, garlic croutons, Caesar dressing and shaved parmesan cheese

Mixed Field Greens, grape tomatoes, julienne carrots, assortment of dressings

Strawberry Fields, candied pecans, crumbled Maytag bleu cheese, sliced strawberries, mandarin oranges, raspberry vinaigrette

Baby Wedge, wedge of iceberg lettuce, diced tomato, chopped Applewood bacon, bleu cheese dressing

CHAMPAGNE TOAST

CARVING STATIONS (SELECT TWO)

Roast Turkey Breast, natural gravy & cranberry orange compote

Baked Sugar Cured Virginia Ham, molasses citrus glaze & Vidalia onion relish

Roast Top Round of Beef, served with a bordelaise sauce

All Carving Choices are Served with Warm Rolls, Butter & Condiments

ENTRÉE STATION (SELECT ONE)

Chicken Marsala, boneless breast of chicken topped with a wild mushroom Marsala sauce

Salmon Piccata, Salmon fillet season & seared, capers, lemon Beurre blanc

All Entree Choices are Served with Warm Rolls & Butter

PASTA STATION (SELECT THREE PASTAS & SAUCES)

Tortellini, Bow Tie, Fettuccine OR Penne Pasta
Marinara, Alfredo, Bolognese OR Carbonara Sauce

DESSERT

Custom Designed Wedding Cake

Miniature Dessert Station, fresh fruit tarts, miniature cheesecakes, chocolate covered strawberries and assorted miniature pastries

Freshly brewed coffee, decaffeinated coffee, herbal teas, fresh whipped cream, raw sugar, sugar sticks, cinnamon sticks, orange zest, lemon zest & chocolate shavings

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ENHANCEMENTS

FRESH MARKET SEAFOOD DISPLAY MARKET PRICE

Jumbo Shrimp (3 per person)
Fresh Oysters (2 per person)
Alaskan King Crab Leg (1 per person)
Served over a bed of ice with cocktail sauce & mignonette sauce

MASHED POTATO BAR \$14.00 PER PERSON

Freshly mashed Yukon gold potatoes, shredded cheese, roasted peppers, sun dried tomatoes, caramelized Vidalia onions, bacon bits, butter, sour cream, chives & salsa

MAC & CHEESE BAR \$14.00 PER PERSON

Smoked Gouda & Gruyere Cheeses with bacon bits, jalapenos, ham, tomatoes & scallions

SWEET ENDINGS \$14.00 PER PERSON

Fresh fruit tarts, miniature cheese cakes, chocolate strawberries, cream puffs & chocolate éclairs

COFFEE BAR \$6.50 PER PERSON

Freshly brewed coffee, decaffeinated coffee, herbal teas, fresh whipped cream, raw sugar, sugar sticks, cinnamon sticks, orange zest, lemon zest & chocolate shavings

BEEF & CHICKEN SLIDERS \$18.00 PER PERSON

Beef & chicken sliders, served with lettuce, tomato, onion & condiments

MEXICALI MADNESS \$11.95 PER PERSON

Seasoned and grilled chicken, ground beef, shredded cheese, sour cream, diced onions, Pico de Gallo, soft flour and corn tortillas, crisp taco shells, served with tortilla chips & salsa

LATE NIGHT CRAVINGS \$15.00 PER PERSON

Firecracker wings with celery & bleu cheese, mozzarella sticks, chicken fingers with honey mustard and barbecue sauce & miniature deep pan pizzas

BAR PACKAGE UPGRADES

- Wedding Packages consist of Premium Brand Liquors
- Super Premium Upgrade: \$3.00++ per person
- Wine Service with dinner also available

All Prices are Subject to a 22% Administrative Fee & 6.35% CT State Tax

HOTEL GALLERY



LOBBY



PROPRIETOR'S LOUNGE



PROPRIETOR'S BAR



FRONT DESK



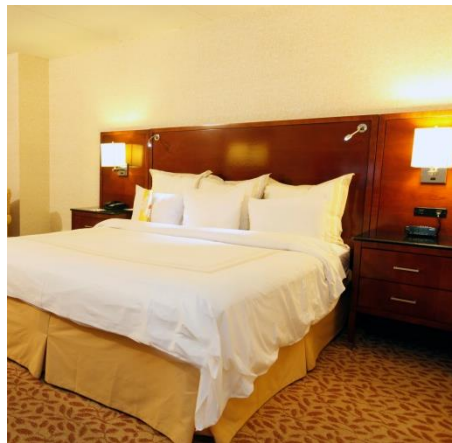
FITNESS CENTER



OUTDOOR POOL



INDOOR POOL



DELUXE KING BED



VILLAGE GREEN

HOTEL GALLERY



LOBBY



GRAND BALLROOM



FOYER



HALL OF STATES



CEREMONY



SET UP



LINEN



SIGNATURE DRINKS



CATERING



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM COMPLIMENTARY PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY LAYED OUT FLOOR PLANS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

PREFERRED VENDORS

PHOTOGRAPHERS

Chensley Photography
www.chensleyphotography.com
352.246.0365

Photo Expressions
www.photoexpressions.net
860.628.2169

COORDINATORS

Prepped & Primped
(Patricia)
www.preppedandprimped.com
860.798.4131

TRANSPORTATION

Gateway Limousine Inc.
www.gatewaylimos.com
800.942.8392
203.753.5466

Premier Limousine
www.premierlimo.net
860.828.9111

DATTCO Transportation
www.dattco.com
860.229.4878

First Student Charter Bus
www.firstcharterbus.com
855.235.6374

FLOWERS

Sharon Elizabeth's Floral Designs
www.sharonelizabeths.com
860.828.9991

BAKERIES

Modern Pastry
www.modernpastryshop.com
860.296.7628

MAKEUP & HAIR

Prepped & Primped
(Shaenna)
www.preppedandprimped.com
860.748.3758

INVITATIONS

The Greeting Shoppe
860.523.0515

Harpers Invitations
www.harpersinvitationsct.com
860.257.4615

DJS & MUSICIANS

Powerstation Events
www.powerstationevents.com
800.423.7835

5 Diamond Productions LLC
(Thomas & Lizz Riley)
www.5diamond-dj.com
860.989.9515

Sound Productions
(Mike Connolly)
www.mikeconnolly.com
860.620.0052

Tasteful Production
www.tastefulproduction.com
860.648.1395

OFFICIANTS

Justice of the Peace
(Sarah Sullivan)
sarah.justice.love@gmail.com
860.845.2126

CHAIR COVERS

Leola's Designs with an Edge
(Leola Landry)
860.505.0701