



AUTOGRAPH COLLECTION[®]
HOTELS

Welcome to the historic and iconic Hotel Duval, a proud member of Marriott's Autograph Collection. The original Duval Hotel opened in 1951 and quickly gained a reputation as the place to see and be seen in Tallahassee, Florida. At the contemporary Hotel Duval, our mission is to build on this longstanding reputation by pampering you, our VIP.



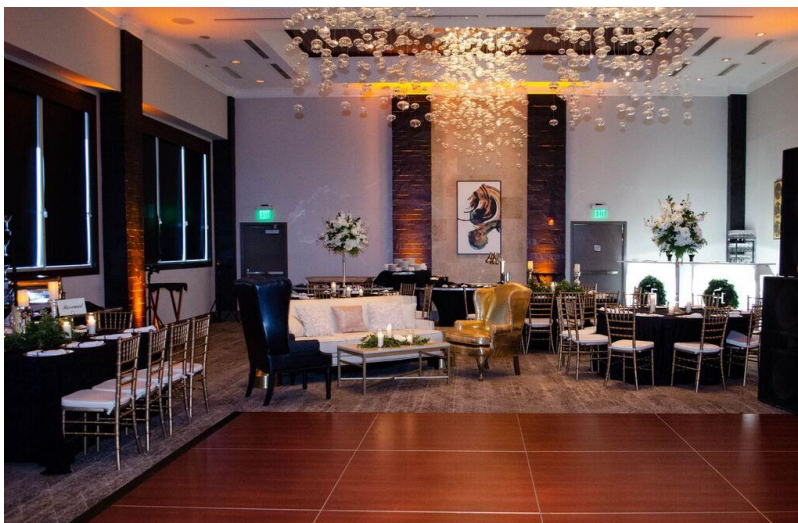
CONGRATULATIONS AND BEST WISHES ON YOUR ENGAGEMENT!

Thank you for choosing Hotel Duval as an inspired setting to host your once in a lifetime occasion. Hotel Duval adds the element of boutique chic to your wedding day, resulting in a memorable, one-of-a-kind celebration.

Highly creative event specialists rise to the occasion specifically tailoring your special day to reflect your individual personality, bringing your stylish vision to life. From creating delectable menus bursting with Duval's culinary flare, to referring you to the best local vendors, our professionals ensure your big day will be executed flawlessly.

Attention to detail and exceptional personal service make Hotel Duval the city's preferred destination for hosting exquisite wedding ceremonies, receptions, bridal showers, and luncheons all while providing stylish, contemporary accommodations for out-of-town guests.

Packages Include:



- ♥ onsite reception coordinator
- ♥ complimentary bar set up fee
- ♥ cake cutting service
- ♥ champagne toast
- ♥ coffee service, iced tea and herbal teas
- ♥ standard floor length table cloths in your color palette
- ♥ mirror tiles and tea lights for centerpieces
- ♥ complimentary valet parking
- ♥ wireless microphone
- ♥ dance floor
- ♥ Complimentary menu tasting for two
- ♥ preferred room rates for you and your guests
- ♥ access to venue for photo shoot

The Crystal

COCKTAIL RECEPTION

Select three butler passed hors d'oeuvres

mini twice baked potato
smoked tomato bacon and boursin roulades
peppadew deviled eggs
smoked chicken salad with sweet corn in blue corn crisp
antipasto skewers
caribbean jerk glazed meatballs
thai chicken meatballs with asian pesto
corn fritters with cucumber mint tzatziki
caramelized onion and gruyere flat bread
bradley sausage in a blanket with porter cheese dip
vegetable spring rolls with sweet chili sauce

PLATED DINNER PACKAGE

house salad

mixed greens, julienne carrots, cucumber,
tomato and ripe olives
ranch and vinaigrette

duval caesar salad

hearts of romaine lettuce, shaved parmesan
cheese, house ciabatta croutons
caesar dressing

☞ chef's selection artisan dinner rolls ☞

SELECT ONE ENTRÉE

roasted garlic rubbed french style chicken breast
tomato and sweet onion butter | spinach and pepper risotto
Chef's selection fresh seasonal vegetable

ponzu glazed salmon
pan fried citrus soy glaze | sticky rice | stir fried vegetables

blackened flounder stuffed with jumbo lump crab
spicy tomato creole sauce | dirty rice
Chef's choice seasonal vegetable

braised beef short rib with lager demi-glace
cotton onions | whipped new potatoes
Chef's selection fresh seasonal vegetable

tupelo and grain mustard crusted pork loin
caramelized onion jam | bradley's smoked cheddar grits
Chef's selection fresh seasonal vegetable

portabella mushroom ravioli with a lemon basil beurre blanc
sautéed spinach and roasted garlic | fire roasted tomatoes
Chef's selection fresh seasonal vegetable

the option to offer choice of two entrées is available for an additional \$5 per person

\$60 PER PERSON

The Sapphire

COCKTAIL HOUR

Select three butler passed hors d'oeuvres

mini BLT canapés
fried green tomato with goat cheese and house pepper jelly
greek spinach and feta tartlets
asian chicken satay with thai peanut sauce
bacon wrapped gorgonzola stuffed meatballs
coconut shrimp with sweet pepper marmalade
black and blue flatbread with red onion jam
as well as
The sapphire package hors d'oeuvres selections

DINNER BUFFET PACKAGE

choose two starters

mixed garden salad station with assorted toppings
mediterranean orzo salad
tropical fruit and wild berry salad
seasonal soup selection

or

chef's selection artisan dinner rolls

or

choose entrées

Southern Fried Chicken breast with Bradley's sausage gravy
Lemon-Rosemary grilled Chicken Breast with Roasted red pepper beurre blanc
Chargrilled Flat Iron steak topped with chimichurri
Bourbon Glazed Salmon
Duval Shrimp Creole
Mojo Marinated Pork loin with Pineapple mango salsa
Spinach Florentine baked ziti with buffalo mozzarella and smoked tomatoes

choose a starch and vegetable

smoked cheddar grit soufflé roasted
garlic smashed red potatoes cajun
dirty rice
rice pilaf with roasted fennel and red peppers
calico roasted potatoes
herb roasted medley of seasonal vegetable
country style green beans with caramelized onions
grilled ratatouille provençal

2 entrée buffet
\$65 PER PERSON

or

3 entrée buffet
\$70 PER PERSON

The Emerald

COCKTAIL RECEPTION

select three butler-passed hors d'oeuvres

jumbo lump crab cakes *with mustard aioli*
duck and mushroom arancine *with lemon pesto*
scallop crudo *with pickled pear and radish*
shrimp cocktail *with bloody mary cocktail sauce*
jumbo lump crab rangoon *with key lime chili sauce*

spicy tuna tartar in cucumber hand roll *with wasabi cream*
bacon wrapped scallop *with peach bourbon bbq*
harissa crusted lamb lollipop *with pineapple-mint chutney*
bacon stuffed grilled jalapeno poppers
with bbq-ranch dip

PREMIUM PLATED DINNER PACKAGE

SELECT ONE SALAD

house salad

mixed greens, julienne carrots, cucumber, tomato and ripe olives, house ciabatta croutons
balsamic vinaigrette and buttermilk ranch dressing

best blue salad

hearts of romaine lettuce, gorgonzola, cucumber tomato and pickled red onion
blue cheese vinaigrette

panzanella salad

spring greens, toasted ciabatta, tomato, red onion, basil and marinated cucumber
sundried tomato vinaigrette

ENTRÉE SELECTIONS

select three entrée choices to offer your guests

lemon chicken and grilled shrimp duo

lemon rosemary roasted french chicken breast and jumbo gulf shrimp
citrus beurre blanc | jasmine rice and vegetable mélange

filet oscar duval

grilled filet mignon topped with fried green tomato, crab scampi, asparagus tips,
roasted red pepper béarnaise and goat cheese crumble
crisped fingerling potatoes and white balsamic glazed haricot verts

strip steak au poivre

pepper crusted ny strip topped with cognac cream sauce and shoestring shallots
paired with whipped garlic new potatoes and grilled jumbo asparagus

gulf grouper en papillote

citrus herbed grouper topped with blue crab scampi cooked in a parchment
with saffron rice pilaf and asparagus medley

\$75 PER PERSON

The Diamond

COCKTAIL RECEPTION

select three butler-passed hors

jumbo lump crab cakes with mustard aioli
shrimp cocktail with bloody mary cocktail sauce
gulf coast ceviche in chili lime marinade
bacon wrapped scallops with peach bourbon bbq harissa
crusted lamb lollipop with pineapple mint chutney
beef carpaccio with horseradish potato cake and pickled radish
smoked salmon canapés
asian chicken satay with thai peanut dipping sauce

HEAVY HORS D'OEUVRES & ACTION STATIONS

CHOOSE TWO DISPLAYS

farmer's market vegetable display

freshly-cut, crisp seasonal vegetables, pickled vegetables, and grilled vegetables
buttermilk ranch-style dip

imported and domestic cheese display

manchego, smoked cheddar, swiss, smoked gouda, dilled havarti, baby brie and gorgonzola with assorted
gourmet crackers and flatbreads

the big dipper

creamy b.l.t. dip | spinach and artichoke dip
*a variety of dippers to may include gourmet flatbreads, crackers, pita chips,
carrots, celery, tortilla chips, baguettes*

tropical fruit and berries

cantaloupe, honeydew, pineapple,
watermelon,
strawberries and other seasonal fruits |

CARVING STATION – ROSEMARY ROASTED PRIME RIB OF BEEF

Slow roasted and served with an assortment of gourmet rolls
Traditional horseradish cream, dijon mustard and rosemary au jus
Includes carving attendant

MASHED POTATO BAR

fluffy whipped Yukon gold potatoes with a variety of decadent toppings
sour cream, chives, cheddar and pepper jack cheeses, bacon bits and country gravy

ITALIAN PASTA STATION

*linguini in pesto with roasted red peppers, zucchini,
sautéed spinach and toasted pine nuts | grilled
chicken with porcini mushroom ravioli spicy
pomodoro sauce | shrimp a la vodka with penne,
asparagus and sundried tomato | enhance with fresh
shaved parmesan, crushed red peppers, and garlic
bread*

\$80 PER PERSON

Wedding Celebration Packages

hourly bar pricing is per person, based on the total number of guests over 21 years of age
open bar pricing based on consumption/by the drink pricing are also available

BEER & WINE

hotel Duval house wines, budweiser, bud-light, miller lite, corona, Yuengling, Heineken

regular pricing

1 hour	\$12
2 hours	\$20
3 hours	\$26
4 hours	\$30

CALL BRANDS

smirnoff vodka, bombay gin, jim beam, canadian club whiskey, jose cuervo tequila, bacardi rum
includes house wines, domestic and imported beer, and soft drinks

regular pricing

1 hour	\$17
2 hours	\$28
3 hours	\$34
4 hours	\$40

PREMIUM BRANDS

absolut vodka, tanqueray gin, captain morgan spiced rum, jack daniels whiskey,
jose cuervo tequila, dewars scotch
includes house wines, domestic and imported beer, and soft drinks

regular pricing

1 hour	\$19
2 hours	\$32
3 hours	\$39
4 hours	\$45

TOP SHELF BRANDS

ketel one vodka, bombay sapphire gin, mount gay rum, crown royal
whiskey, johnny walker black scotch, patron silver tequila
includes house wines, domestic and imported beer, and soft drinks

regular pricing

1 hour	\$21
2 hours	\$35
3 hours	\$43
4 hours	\$50

Hosted Open Bar

charges are per drink, based on actual consumption and paid by host

wine by the bottle
house wine available in merlot,
cabernet, pinot noir, pinot grigio, and chardonnay
\$30 per bottle

Top shelf brands - \$9.50
Premium brands - \$8
Call brands - \$7
Assorted cognacs - \$9+
Assorted cordials - \$7+
House wines - \$7.50 per glass
Imported beer - \$4.50
Domestic beer - \$3.50
Craft beer - \$5.50
Soft drinks - \$3

Ceremonies

The Opal Room provides an intimate backdrop to say, "I do." With 1,800 square feet of event space, the Opal Room can accommodate up to 100 guests. The neutral palette of the room lends itself to be easily transformed into the ambience you envision for this special occasion.

THE AUTOGRAPH CEREMONY PACKAGE

All day rental of the Opal Room
ceremony rehearsal time*
theatre seating for up to 100
set up and clean up
wireless microphone
all service charges included
\$750

Because we waived the required Saturday food and beverage minimums associated with this room, this package is only available to couples hosting their wedding reception or large room block at hotel duval

*Subject to availability

