

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Marriott.
WINSTON-SALEM

Marriott Hotel Winston-Salem
425 North Cherry Street
Telephone: 336.725.3500
Fax: 336.728.4020
www.marriott.com/intmc

Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

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.



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Buffet Dinner

Mixed Green Salad
Fresh Fruit Salad
Pasta Primavera Salad

Choice of Two Entrées
Chicken Marsala
Herb Roasted Chicken
Herb Crusted Salmon
Sliced Roasted Sirloin of Beef
Marinated Flank Steak with Sauce Diablo
Wild Mushroom Ravioli
Honey Glazed Ham
Maple Glazed Turkey

Starch and Vegetables

Dessert

Iced Tea, Water and Coffee Service

\$41.95 per person



Plated Dinners

Salads (*Please Select One*)

Mixed Greens with Carrots, Tomatoes, Cucumbers and Red Cabbage with Ranch and Vinaigrette Dressing

Or

Spanakopita Salad: Fresh Baby Spinach with Frisee, Pine Nuts, Barley and Feta Cheese topped with Balsamic Vinaigrette

Entrees

Chicken Marsala with Fettuccini and Seasonal Vegetable.....\$35.95

Chicken Cordon Bleu with Wild Rice and Seasonal Vegetables.....\$35.95

Herb Roasted Chicken with Chardonnay Cream Sauce with Wild Rice and Seasonal Vegetables.....\$31.95

Herb Crusted Salmon with Wild Rice and Seasonal Vegetables.....\$36.95

Wild Mushroom Ravioli topped with Grilled Chicken and Pine Nuts.....\$30.95

Prime Rib with Aus Jus served with Duchess Potatoes and Seasonal Vegetables.....\$42.95

Filet Mignon with Herb Butter served with Dauphinoise Potatoes and Seasonal Vegetables.....\$46.95

Petite Filet Mignon with Herb Crusted Salmon served with Dauphinoise Potatoes and Seasonal Vegetables (DUET ENTRÉE)....\$48.95

Petite Filet with Herb Chicken Breast with Dauphinoise Potatoes and Seasonal Vegetables (DUET ENTRÉE).....\$47.95

Herb Roasted Chicken with Chardonnay Cream Sauce with Herb Crusted Salmon with Wild Rice and Seasonal Vegetables (DUET ENTRÉE).....\$44.95

Children's Meal:

Chicken Fingers with Fruit Cup (Ages 3-11).....\$14.95

Beverages:

Iced Tea, Water, Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service

Dessert Service



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

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.



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Ceremony

One section of the Hearn Ballroom can accommodate up to 125 guests for a Wedding Ceremony – rental fee \$500

The remaining two sections can accommodate up to 125 guests for a Wedding Reception, \$7000 Food and Beverage minimum fee applies

Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

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



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | lunch | beverage



Reynolda Wedding Hors d'oeuvre Reception

(Estimated Time: 1 ½ Hours of Food Service)

International Cheese Presentation, Vegetable Crudite & Fruit Punch

Two Carved Items:

Top Round of Beef and Roasted Maple Glaze Turkey Breast
Served with Creamy Horseradish Sauce, Dijon Mustard, Herbed
Mayonnaise and Silver Dollar Rolls

Pasta Station:

Tortellini, Farfalle and Penne Pasta Prepared with a Selection of Bay
Shrimp, Andouille Sausage, Tomatoes, Bell Peppers, Wild Mushrooms, and
Pancetta Ham with Alfredo, Marinara and Pesto Sauces, Freshly Cracked
Pepper and Grated Parmesan Cheese, with Bread Sticks

Choice of Five Hors d'oeuvres, served in silver chafing dishes
(two pieces of each per person – total of 10 pieces)

Brie and Raspberry in Phyllo, Spanakopita, Chicken Teriyaki Brochette,
Crab Stuffed Mushrooms, Marinated Asparagus Wrapped in Prosciutto,
Mini Beef Wellington, Mini Crab Cakes, Scallops wrapped in Bacon,
Miniature Bouchee filled with Chicken Salad, Smoked Salmon Pinwheels,
Potato Pancakes with Sour Cream, Thai Chicken Satay with Peanut Sauce,
Vegetable Spring Rolls with Sweet and Sour and Spicy Mustard Sauce

Beverages:

Iced Tea, Water, Freshly Brewed Coffee,
Decaffeinated Coffee and Tea Service

\$51.95 Per Person

\$25.95- Children Ages 3-11

\$75.00 Carver Fee

\$75.00 Pasta Attendant Fee



package | hors d'oeuvre | lunch | beverage

Buena Vista Plated Lunch with Pre Reception



Pre Reception (Estimated Time: 45 minutes)
International Cheese Presentation, Vegetable Crudite & Fruit Punch

Choice of Four Passed Hors d'oeuvres:
Brie and Raspberry in Phyllo, Spanakopita, Chicken Teriyaki Brochette, Crab Stuffed Mushrooms, Marinated Asparagus Wrapped in Prosciutto, Mini Beef Wellington, Mini Crab Cakes, Smoked Salmon Pinwheels, Scallops wrapped in Bacon, Miniature Bouchee filled with Chicken Salad, Potato Pancakes with Sour Cream, Thai Chicken Satay with Peanut Sauce, Vegetable Spring Rolls, with Sweet and Sour and Spicy Mustard Sauce

Wedding Plated Dinner Menu
(Estimated Time: 1 Hour of Food Service)

Salad *(Please Select One)*
Mixed Greens: Carrots, Tomatoes, Cucumbers & Red Cabbage with Ranch and Vinaigrette Dressing
Spanakopita Salad: Fresh Baby Spinach with Frisee, Pine Nuts, Barley and Feta Cheese topped with Balsamic Vinaigrette

Entrees:
Chicken Marsala with Fettuccini and Seasonal Vegetables.....\$45.95
Chicken Cordon Bleu with Wild Rice and Seasonal Vegetables.....\$45.95
Herb Roasted Chicken, Chardonnay Cream Sauce, Wild Rice and Seasonal Vegetables.....\$42.95
Herb Crusted Salmon with Wild Rice and Seasonal Vegetables.....\$46.95
Wild Mushroom Ravioli topped with Grilled Chicken and Pine Nuts.....\$39.95
Prime Rib with Aus Jus served with Duchess Potatoes & Seasonal Vegetables..\$51.95
Filet Mignon, Herb Butter, Dauphinoise Potatoes and Seasonal Vegetables.....\$55.95
Petite Filet Mignon with Herb Crusted Salmon served with Dauphinoise Potatoes and Seasonal Vegetables (DUET ENTRÉE).....\$57.95
Petite Filet with Herb Chicken Breast with Dauphinoise Potatoes and Seasonal Vegetables (DUET ENTRÉE).....\$56.95
Herb Roasted Chicken, Chardonnay Cream Sauce with Herb Crusted Salmon, Wild Rice and Seasonal Vegetables (DUET ENTRÉE).....\$53.95
Children's Meal: Chicken Fingers with Fruit Cup (Ages 3-11).....\$16.95

Beverages:
Iced Tea, Water, Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | lunch | beverage



Old Salem Buffet Lunch with Pre Reception

Pre Reception (Estimated Time: 45 minutes)

International Cheese Presentation, Vegetable Crudite & Fruit Punch

Salad

(Please Select Three)

Mixed Garden Greens, Fresh Fruit Salad, Caesar Salad,
Penne and Baby Shrimp Salad, Pasta Primavera Salad,
Marinated Asparagus with Artichokes and Hearts of Palm

Entrees

(Please Select Two)

Chicken Marsala, Herb Roasted Chicken, Herb Crusted Salmon,
Sliced Roasted Sirloin of Beef, Marinated Flank Steak with Sauce Diablo,
Wild Mushroom Ravioli, Honey Glazed Ham, Maple Glazed Turkey

Chef's Selection of Starch and Vegetable

Beverages:

Iced Tea, Water, Freshly Brewed Regular,
Decaffeinated Coffee and Tea Service

\$45.95 Per Person

\$22.95- Children Ages 3-11



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

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.



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Reynolda Wedding Hors d'oeuvre Reception

(Estimated Time: 1 ½ Hours of Food Service)

International Cheese Presentation, Vegetable Crudite & Fruit Punch

Two Carved Items:

Top Round of Beef and Roasted Maple Glaze Turkey Breast
Served with Creamy Horseradish Sauce, Dijon Mustard, Herbed
Mayonnaise and Silver Dollar Rolls

Pasta Station:

Tortellini, Farfalle and Penne Pasta Prepared with a Selection of Bay
Shrimp, Andouille Sausage, Tomatoes, Bell Peppers, Wild Mushrooms, and
Pancetta Ham with Alfredo, Marinara and Pesto Sauces, Freshly Cracked
Pepper and Grated Parmesan Cheese, with Bread Sticks

Choice of Five Hors d'oeuvres, served in silver chafing dishes
(two pieces of each per person – total of 10 pieces)

Brie and Raspberry in Phyllo, Spanakopita, Chicken Teriyaki Brochette,
Crab Stuffed Mushrooms, Marinated Asparagus Wrapped in Prosciutto,
Mini Beef Wellington, Mini Crab Cakes, Scallops wrapped in Bacon,
Miniature Bouchee filled with Chicken Salad, Smoked Salmon Pinwheels,
Potato Pancakes with Sour Cream, Thai Chicken Satay with Peanut Sauce,
Vegetable Spring Rolls with Sweet and Sour and Spicy Mustard Sauce

Beverages:

Iced Tea, Water, Freshly Brewed Coffee,
Decaffeinated Coffee and Tea Service

\$51.95 Per Person

\$25.95- Children Ages 3-11

\$75.00 Carver Fee

\$75.00 Pasta Attendant Fee



package | hors d'oeuvre | dinner | beverage



Buena Vista Plated Dinner with Pre Reception

Pre Reception (Estimated Time: 45 minutes)

International Cheese Presentation, Vegetable Crudite & Fruit Punch

Choice of Four Passed Hors d'oeuvres:

Brie and Raspberry in Phyllo, Spanakopita, Chicken Teriyaki Brochette, Crab Stuffed Mushrooms, Marinated Asparagus Wrapped in Prosciutto, Mini Beef Wellington, Mini Crab Cakes, Smoked Salmon Pinwheels, Scallops wrapped in Bacon, Miniature Bouchee filled with Chicken Salad, Potato Pancakes with Sour Cream, Thai Chicken Satay with Peanut Sauce, Vegetable Spring Rolls, with Sweet and Sour and Spicy Mustard Sauce

Wedding Plated Dinner Menu

(Estimated Time: 1 Hour of Food Service)

Salad *(Please Select One)*

Mixed Greens: Carrots, Tomatoes, Cucumbers & Red Cabbage with Ranch and Vinaigrette Dressing

Spanakopita Salad: Fresh Baby Spinach with Frisee, Pine Nuts, Barley and Feta Cheese topped with Balsamic Vinaigrette

Entrees:

- Chicken Marsala with Fettuccini and Seasonal Vegetables.....\$45.95
- Chicken Cordon Bleu with Wild Rice and Seasonal Vegetables.....\$45.95
- Herb Roasted Chicken, Chardonnay Cream Sauce, Wild Rice and Seasonal Vegetables.....\$42.95
- Herb Crusted Salmon with Wild Rice and Seasonal Vegetables.....\$46.95
- Wild Mushroom Ravioli topped with Grilled Chicken and Pine Nuts.....\$39.95
- Prime Rib with Aus Jus served with Duchess Potatoes & Seasonal Vegetables..\$51.95
- Filet Mignon, Herb Butter, Dauphinoise Potatoes and Seasonal Vegetables.....\$55.95
- Petite Filet Mignon with Herb Crusted Salmon served with Dauphinoise Potatoes and Seasonal Vegetables (DUET ENTRÉE).....\$57.95
- Petite Filet with Herb Chicken Breast with Dauphinoise Potatoes and Seasonal Vegetables (DUET ENTRÉE).....\$56.95
- Herb Roasted Chicken, Chardonnay Cream Sauce with Herb Crusted Salmon, Wild Rice and Seasonal Vegetables (DUET ENTRÉE).....\$53.95
- Children's Meal: Chicken Fingers with Fruit Cup (Ages 3-11).....\$16.95

Beverages:

Iced Tea, Water, Freshly Brewed Coffee, Decaffeinated Coffee and Tea Service



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Old Salem Buffet Dinner with Pre Reception

Pre Reception (Estimated Time: 45 minutes)

International Cheese Presentation, Vegetable Crudite & Fruit Punch

Salad

(Please Select Three)

Mixed Garden Greens, Fresh Fruit Salad, Caesar Salad,
Penne and Baby Shrimp Salad, Pasta Primavera Salad,
Marinated Asparagus with Artichokes and Hearts of Palm

Entrees

(Please Select Two)

Chicken Marsala, Herb Roasted Chicken, Herb Crusted Salmon,
Sliced Roasted Sirloin of Beef, Marinated Flank Steak with Sauce Diablo,
Wild Mushroom Ravioli, Honey Glazed Ham, Maple Glazed Turkey

Chef's Selection of Starch and Vegetable

Beverages:

Iced Tea, Water, Freshly Brewed Regular,
Decaffeinated Coffee and Tea Service

\$45.95 Per Person

\$22.95- Children Ages 3-11



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Forsyth Wedding Buffet Dinner with Pre Reception

Pre Reception (Estimated Time: 45 minutes)

International Cheese Presentation, Vegetable Crudite & Fruit Punch

Choice of Two Passed Hors d'oeuvres

Brie and Raspberry in Phyllo, Spanakopita, Chicken Teriyaki Brochette
Crab Stuffed Mushrooms, Marinated Asparagus Wrapped in Prosciutto
Mini Beef Wellington, Mini Crab Cakes,
Miniature Bouchee filled with Chicken Salad,
Potato Pancakes with Sour Cream, Scallops Wrapped in Bacon,
Smoked Salmon Pinwheels, Thai Chicken Satay with Peanut Sauce,
Vegetable Spring Rolls with Sweet and Sour and Spicy Mustard Sauce

Dinner Buffet

(Please Select Three)

Mixed Garden Greens, Fresh Fruit Salad, Caesar Salad
Penne and Baby Shrimp Salad, Pasta Primavera Salad
Marinated Asparagus with Artichokes and Hearts of Palm

Entrees

(Please Select Two)

Chicken Marsala, Herb Roasted Chicken, Herb Crusted Salmon
Wild Mushroom Ravioli, Honey Glazed Ham, Maple Glazed Turkey

Chef's Selection of Starch and Vegetable

Carving Station

Prime Rib

Served with Silver Dollar Rolls, Horseradish Sauce and Dijon Mustard & Herbed Mayonnaise
\$75.00 Chef Attendant Fee

Beverages:

Iced Tea, Water, Freshly Brewed Regular,
Decaffeinated Coffee and Tea Service

\$55.95 Per Person

\$26.95- Children Ages 3-11



package | hors d'oeuvre | dinner | beverage



Host Bar Selections

On this option, you will be charged for each item consumed

Premium Bar

\$6 each

Chivas Regal, Absolut, Crown Royal, Jack Daniels,
Tanqueray, Bacardi Silver

Call Brand Bar

\$5 each

Dewar's, Smirnoff, Beefeater,
Old Grand-Dad, Canadian Club

All Full Service Bars include:

Beer, Wine, Juice, Soft Drinks and Sparkling Waters

Imported Beer:

Heineken and Corona

\$4 each

Domestic Beer:

Budweiser, Bud Light, Miller Lite

\$3 each

Non-Alcoholic Beer:

O'Douls

\$3 each

House Wine:

Chardonnay, White Zinfandel,
Merlot & Cabernet

\$5 each

Soft Drinks:

Bottled Water

\$2 each

Champagne Toast

\$2.50 each

Sparkling Cider Toast

\$2 per person

\$2 per person



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Bar Packages

On this option, you will be charged a flat rate per person

Premium Bar Package

3 Hours

\$21.95 per person

Call Brand Bar Package

3 Hours

\$18.95 per person

Beer and Wine Bar Package

3 Hours

\$15.95 per person

Children's Soda Package

3 Hours

\$7.95 per person



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

unique details

We offer unparalleled services that your guests will appreciate, from valet 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.





Wedding Cake

Your wedding cake is not included in your reception price; however you may provide your own. Our Banquet Captain will provide complimentary cake cutting with your cake knife.

Linens and Chairs

We offer white and ivory linens with matching napkins and white skirting. If you desire specialty linen, we can arrange for rental with our preferred vendor. Prices are based upon availability. Chair covers are an additional \$5.50 per chair. Chair covers are white and include a colored bow of your choice.

Easels

We offer two complimentary easels for your bridal portrait and engagement photo. Additional easels are \$15 each.



Mirror Tile Centerpieces

We offer one complimentary mirror with two votive candles for each table. Additional votive candles are offered at an extra cost.

Gift Bags/Baskets

You may choose to provide your out of town wedding guests with a gift bag/basket. The front desk will be happy to hand out your bags/baskets as your guests check into the hotel for no additional charge. If you wish for your bags/baskets to be delivered directly to the guest rooms, there is a \$3 fee per bag/basket.

Lighting

Custom lighting packages are available through our preferred vendor. Pricing varies by the size of the ballroom and the type and quantity of lighting chosen.



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

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.



Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500

rehearsal

ceremony

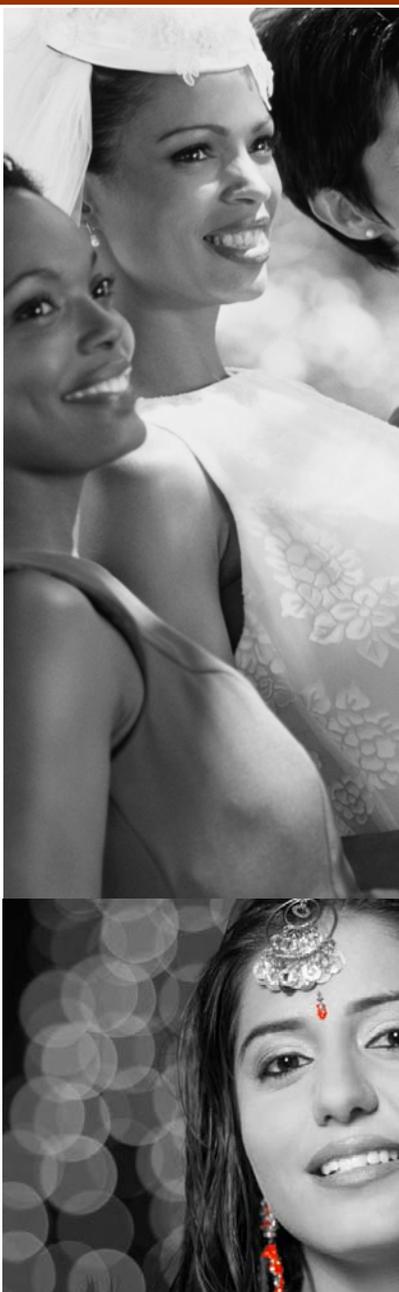
afternoon

evening

enhancements

brunch

our hotel



Brunch

Brunch is available for your wedding guests in our intimate meeting rooms on the morning of your wedding or the morning following your reception.

Fresh Juices
Scrambled Eggs
Bacon
Sausage
Southern Style Grits
Breakfast Potatoes
Biscuits with Butter and Jam
Sliced Fresh Fruit
Coffee and Hot Tea Service

\$18.95 Per Person

Marriott Hotel Winston-Salem | 425 North Cherry Street | 336.725.3500



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

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 than 2,500 hotels and resorts worldwide for a unique destination wedding.





Amenities

The following amenities are included with all wedding packages:

- Certified wedding planner to assist with all on-site catering needs
- Complimentary guest room accommodations for Bride and Groom
- White or ivory table linens and napkins
- Mirror tile centerpieces with two votive candles
- Champagne/sparkling cider toast
- Individualized ballroom floor plan
- Custom dance floor and staging for musical equipment
- Private complimentary menu tasting for two people
(based upon chef's availability)
- Special group rate for overnight guestrooms
(minimum of ten room nights required to receive special rate)



Deposit and Final Payment

\$1000 deposit is due at contract signing

50% of balance is due 60 days prior to wedding

25% of balance is due 14 days prior to wedding

Remaining balance is due 3 business days prior to wedding

(We accept cash, credit card, money order or certified check)

Service Charges

All prices are subject to an applicable service charge and North Carolina sales tax (currently 20% service charge and 6.75% state sales tax)





