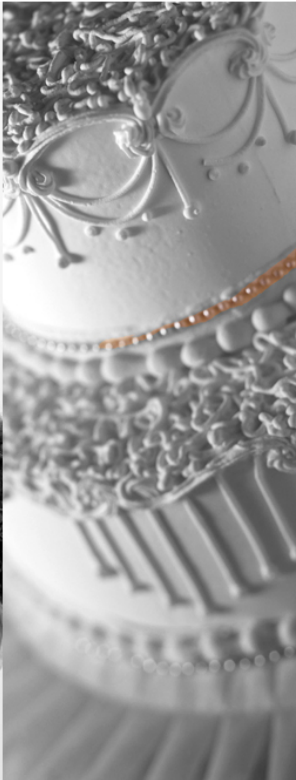


Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Albuquerque Marriott Pyramid North
5151 San Francisco NE
Albuquerque, NM 87109
Phone: 505-821-3333
Sales Phone: 505-798-6447
www.marriott.com\abqmc

Albuquerque Marriott Pyramid North | 5151 San Francisco Road NE Albuquerque, NM 87109 | 505.821.3333



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.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Rehearsal

The Marriott Pyramid North will ensure you that your wedding is perfect starting with your Rehearsal.

Whether you have selected our beautiful Atrium or the airy outdoor Pavilion for your ceremony, we'll provide you with two hours of complimentary rehearsal time.

If an effortless transition from rehearsal to rehearsal dinner is what your looking for your Certified Wedding Planner can help you with all the details.



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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.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Ceremony

The Marriott Pyramid will ensure that the moment you say I do will be as extraordinary as when you said "yes"

Pavilion

Our lovely outdoor covered pavilion is ideal for spring, summer and early fall weddings. The Pavilion can accommodate up to 250 guests

Atrium

Our beautiful atrium with a two-story waterfall can comfortably seat 175 guests.

Rentals include ceremony rehearsal time, theater style seating with banquet chairs, staging, podium and microphone with a sound technician to ensure your guests can hear you exchange your vows.

The rental on either location with all of the amenities listed is \$850.00 for a two hour block. If you are also having your reception here rental price for ceremony space reduced to \$650.00++. Rental does not include coordination of the ceremony or rehearsal. We would be happy to refer you to a professional ceremony coordinator.



Albuquerque Marriott Pyramid North | 5151 San Francisco Road NE Albuquerque, NM 87109 | 505.821.3333



rehearsal

ceremony

afternoon

evening

enhancements

brunch

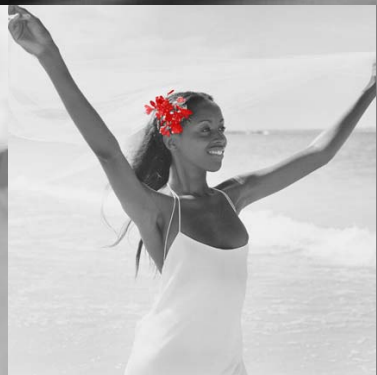
our hotel

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



Albuquerque Marriott Pyramid North | 5151 San Francisco Road NE Albuquerque, NM 87109 | 505.821.3333



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.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Afternoon Weddings

Afternoon Enchantment Buffet

\$26.00 (plus tax and gratuity)

Choice of Two Salads:

- Red Potato Salad
- Rottini Pasta Salad with Vegetables
- Panache of Seasonal Fruit
- Sliced Tomatoes, Cucumbers, Onion, Feta Cheese with Vinaigrette Dressing
- Crisp Garden Salad with Two Dressings
- Classic Caesar Salad with Shredded Parmesan and Croutons

Choice of Two Entrees:

- Sliced London Broil with Cabernet Mushroom Sauce
- Grilled Chicken Mushroom Dijon
- Marinated Southwest Tri-Tip Steak Strips with Julienned Vegetables
- Lemon Pepper Chicken
- Pecan Crusted Chicken
- Southwest Chicken with Green Chili Dressing
- Turkey Medallions with Sundried Cherry Sauce
- Sliced Pork Roast with Caramelized Apples and Onions
- Baked Tilapia with Chunky Mango and Pineapple Salsa
- Vegetarian or Meat Lasagna
- Cheese or Chicken or Beef Enchiladas
- Barbeque Beef Brisket
- Tuna Casserole

Buffet Includes:

- Market Vegetable
- Chef's Appropriate Starch
- Dinner Rolls and Butter
- Starbucks Coffee, Decaffeinated Coffee and Tea Service

****Afternoon weddings are booked after 11PM and finish before 5:00 PM**





Hors d'Ouerve Receptions

Package 1

\$27.00 (plus tax and gratuity per person)

Cold Selections

International and Domestic Cheese Display with Seasonal
Fresh Fruit and Berries Served with Party Crackers
Fresh Vegetable Display with Ranch Dipping Sauce
Green Chile Cream Cheese and Black Bean Pinwheels

Hot Selections

Vegetable Spring Rolls with Hoisin Sauce
Jalapeno Poppers
Beef Taquitos
Spanikopita
Mesquite Chicken Quesadillas with Salsa

Package 2

\$35.00 (plus tax and gratuity per person)

Cold Selections

International and Domestic Cheese Display with Seasonal
Fresh Fruit and Berries Served with Party Crackers
Fresh Vegetable Display with Ranch Dipping Sauce
Shrimp Salad in Mini Puff Pastry
Tomato Bruschetta on Sourdough Crouton

Hot Selections

Teriyaki Beef Kabobs
Coconut Shrimp
Mesquite Chicken Quesadillas with Salsa
Roast Baron of Beef with Au Jus and Creamy Horseradish
Silver Dollar Rolls

Unlimited service for one hour



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Evening Reception Packages

The Romance Package

Fresh Vegetable Crudités

Three Course Dining Experience

Champagne/Sparkling Cider Toast

Cake Cutting and Service

Selection of Linens From Our House Linen Collection

Complimentary Centerpieces for all tables

Custom Set-up of the Ballroom to Include: Dance Floor, Head Table, Gift Table and Cake Table

Deluxe Room the Night of the Wedding for the Bride and Groom, Champagne and Chocolate Covered Strawberries Delivered to the Bridal Suite and Breakfast for the Bride and Groom the Day Following

Special Group Room Rates

Complimentary Rental and Set up for Your Rehearsal/ Welcome Dinner and Gift Opening Brunch

Personalized Event Coordination

Marriott Rewards Points



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Reception Packages

The Forever Package

International and Domestic Cheese Display

Four Course Dining Experience

Choice of One (1) Appetizer

One Hour Open Bar

Champagne/Sparkling Cider Toast

Cake Cutting and Service

Selection of Linens From Our House Linen Collection

Complimentary Centerpieces for all tables

Custom Set-up of the Ballroom to Include Dance Floor, Head Table, Gift Table and Cake Table

Deluxe Room the Night of the Wedding for the Bride and Groom with Champagne and Chocolate Covered Strawberries Delivered to the Bridal Suite and Breakfast for the Bride and Groom the Day Following

Special Group Room Rates

Complimentary Rental and Set up for Your Rehearsal/Welcome Dinner and Gift Opening Brunch

Personalized Event Coordination

Marriott Rewards Points



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Reception Packages

The Eternity Package

International and Domestic Cheese Display

Passed Champagne and Sparkling Water Upon Arrival

Four Course Dining Experience

Choice of One (1) Appetizer

Three (3) Hour Open Bar

Champagne/Sparkling Cider Toast

Late Night Starbucks Coffee Station

Cake Cutting and Service

Selection of Linens From Our House Linen Collection

Complimentary Centerpieces for all tables

Custom Set-up of the Ballroom to Include Dance Floor, Head Table, Gift Table and Cake Table

Deluxe Room the Night of the Wedding for the Bride and Groom with Champagne and Chocolate Covered Strawberries
Delivered to the Bridal Suite and Breakfast for the Bride and Groom the Day Following

Special Group Room Rates

Complimentary Rental and Set up for Your Rehearsal/
Welcome Dinner and Gift Opening Brunch

Personalized Event Coordination

Marriott Rewards Points



rehearsal ceremony afternoon evening enhancements brunch our hotel

package | hors d'oeuvre | dinner | beverage

Plated Selections



Poultry

<i>Romance</i>	<i>Forever</i>	<i>Eternity</i>
35++	47++	63++

Pan-Seared Parmesan Chicken Breast and Wilted Spinach

Grilled Lemon and Wild Herbed Chicken Glazed with a Sundried Tomato Confit

Stuffed Breast of Chicken with Prosciutto, Smoked Gouda, and Fresh Herbs Served with Apple Au Jus

Pan-Seared Chicken Breast topped with a Boursin Cream Sauce

Beef

<i>Romance</i>	<i>Forever</i>	<i>Eternity</i>
42++	54++	70++

Petite Filet of Beef with Caramelized Onion and Merlot Reduction

Sliced Roast Beef Tenderloin with Port Wine and Rasin Reduction

Hand Carved Prime Rib Cooked Medium and Served with Sautéed Forest Mushroom Ragout (Minimum of 50 Guests)

Southwest Petite Filet of Beef Brushed with Hatch Chile Butter and Topped with Pico de Gallo



rehearsal ceremony afternoon evening enhancements brunch our hotel

package | hors d'oeuvre | dinner | beverage



Plated Selections Continued

Seafood

<i>Romance</i>	<i>Forever</i>	<i>Eternity</i>
40++	52++	68++

Bacon Wrapped Roasted Icelandic Cod Served with a Wild Herb and Lemon-Lime Beurre Blanc

Baked Salmon Filet Served with a Tangy Lemon Caper Sauce

Shrimp and Crab Oscar Moistened with Garlic Herb Sauces and Asparagus Chiffons

Combination Specialties

<i>Romance</i>	<i>Forever</i>	<i>Eternity</i>
44++	56++	74++

Our Most Popular Dinner Features a Char-Grilled Tender Filet Mignon of Beef Accompanied by your choice of:

Broiled Salmon Filet with Basil Butter Sauce

Grilled Chicken Breast with Sautéed wild Mushrooms

Lemon and Ginger Scented Shrimp with Garlic Cream



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Salads

(Select one)

Fiesta Garden Salad

Mixed Greens with Jicama, Julienne Peppers, Cherry Tomatoes and Topped with Tri Color Tortilla Strips and Cilantro-Lime Vinaigrette

Traditional Caesar Salad

Hand Cut Romaine with Herb Roasted Croutons, Shredded Parmesan Cheese and Classic Caesar Dressing

Pyramid Salad

Mixed Garden Greens with Cucumber Medallions, Julienned Carrots, Cherry Tomatoes and Choice of Dressing

Fresh Spinach Salad

Baby Spinach with Sliced Strawberries, Almond Slivers, Dried Cranberries and Topped with Raspberry Vinaigrette Dressing



Albuquerque Marriott Pyramid North | 5151 San Francisco Road NE Albuquerque, NM 87109 | 505.821.3333

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Plated Entrée Accompaniments

Starch

(Select One)

Yukon Gold Mashed Potatoes (Garlic or Plain)
Green Chili or Mushroom Risotto
Steamed Angel Hair Pasta
Saffron Rice Pilaf with Dried Nuts
Twice Baked Potatoes

Vegetable

(Select One)

Steamed Seasonal Vegetable of the Day
Buttered Asparagus
Broccolini
Oven Roasted Tomatoes with Diced Zucchini and Yellow
Squash
Baby Carrots with Maple Glaze
Green Beans with Caramelized Onions

*All Plated Selections are Served with Warm Rolls and Butter, Water,
Iced Tea, and Starbucks Coffee*



package | hors d'oeuvre | dinner | beverage

Buffet Selections

Pyramid Dinner Buffet

Romance
47++

Forever
55++

Eternity
73++

Salads (Choice of 3)

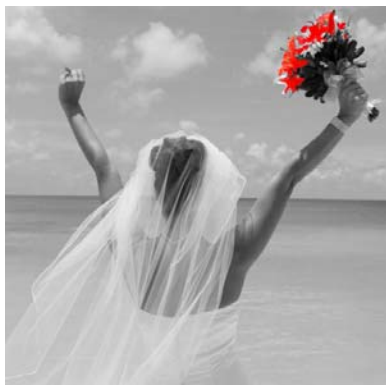
- Garden Salad with a Choice of Dressings
- Traditional Caesar Salad with Herbed Croutons & Shredded Parmesan Cheese
- Californian Pasta Salad with Olives and Tomatoes
- Antipasto Salad with Pasta, Air Dried Meats, Olives and Roasted Vegetables
- Broccoli and Grape Salad with Sweet Balsamic Dressing
- Carrot and Rosin Salad
- Apple Celery Salad With Candied Walnuts and Toasted Almonds
- Cucumber and Mango Salad with Sour Cream and Dried Cranberries

Entrees (Choice of 2)

- Strip Loin with Wild Mushroom Ragout
- London Broil with a Cabernet Reduction
- Baked Salmon with Lobster Cream Sauce
- Seared Tilapia in a Garlic Butter Sauce
- Seafood Pasta with Saffron Cream Sauce
- Chicken Piccata with Lemon Caper Sauce
- Baked Ziti with Artichoke, Chicken and Mushrooms
- Tuscan Chicken with a Sundried Tomato Glaze and Roasted Peppers
- Cinnamon Seared Pork Loin with Dried Fruit and Apple Ginger
- Chef Carved Prime Rib With Horse Radish Cream and Pan Jus (\$2.00 Per person additional)

Buffet Accompaniments

- Rice Pilaf
- Whipped Garlic Mashed Potatoes
- Starbucks Coffee and Iced Tea Service



package | hors d'oeuvre | dinner | beverage

Buffet Selections

Traditional Wedding Buffet

Romance
49++

Forever
57++

Eternity
73++

Salad

Fresh Spinach, Sliced Strawberries, Candied Pecans,
Gorgonzola Cheese with Strawberry Vinaigrette
Dressing

Entrées

Seared Salmon with Maple Lacquer Glaze

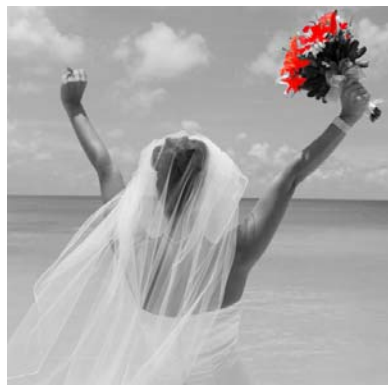
Chicken Sicily, Sun Dired Tomato Cream Sauce and
Wild Mushrooms

Chef-Carved Prime Rib with Au Jus and Creamy
Horseradish

Mashed Potato Bar, Shredded Cheddar, Bacon
Crumbles, Diced Green Chile, Salsa, Sour Cream, Chives

Buffet Accompaniments

Green Bean Almondine
Starbucks Coffee and Iced Tea Service



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage

Buffet Selections

Sandia Sunset Buffet

Romance

45++

Forever

56++

Eternity

70++

Salad

Fiesta Garden Salad, Tortilla Chips with Fire-Roasted Salsa and Chile Con Queso

Entrées

Carne Adovada- Pork Marinated in Southwestern Spices

Beef and Chicken Fajitas with Flour Tortillas, Salsa, Jalapeno, Sour Cream, Guacamole and Shredded Cheese

Red Or Green Chile Cheese Enchiladas

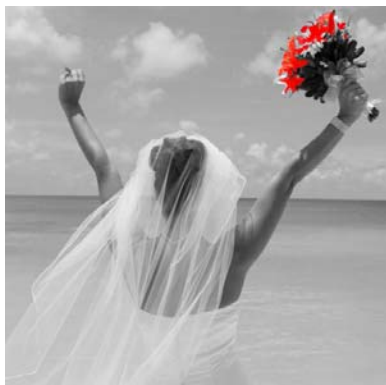
Buffett Accompaniments

Refried Beans

Spanish Rice

Calabacitas

Starbucks Coffee and Iced Tea Service



package | hors d'oeuvre | dinner | beverage



Hors d'Oeuvres

Choose one Selection with the Forever and Eternity Packages

Spanikopita	Vegetable Canapés
Teriyaki Chicken Satay	Tomato Bruchetta
Mini Beef Wellington	Shrimp & Crab Salad Crostini

Display Trays

Assorted Cheese and Fruit Display \$6 per person
Cheddar, Swiss, Boursin, Brie and Havarti, Watermelon, Cantaloupe and Honeydew, Strawberries, Seedless Grapes and Seasonal Fruits
Served with Assorted Crackers

Antipasto Display \$7 per person
Prosciutto, Genoa Salami and Pepperoni
Provolone Cheese
Marinated Asparagus Tips and Olives
Sliced Fresh Mozzarella and Roma Tomatoes
Grilled Eggplant, Red Peppers and Squash
Balsamic Vinaigrette
Assorted Crackers and Baguette

Vegetable Crudités \$5 per person
Baby Carrots
Celery Sticks
Cucumber Rounds
Zucchini and Summer Squash
Cherry Tomatoes
Mushrooms
Served with Ranch Dressing



rehearsal ceremony afternoon evening enhancements brunch our hotel

package | hors d'oeuvre | dinner | beverage

Beverages

Bartender fee \$75.00 per bartender for both host and cash bars (1 bartender per 125 guests)

Additional Host Bar Hours

First Hour \$15 per person
Second Hour \$9 per person
Third Hour \$9 per person
Each Additional Hour \$6 per person

Host Bar Priced Per Consumption (Premium Bar Only)

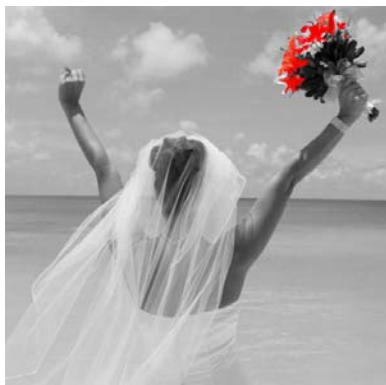
Premium Well Drinks	\$6.25
Domestic Beer	\$4.25
Import Beer	\$5.25
Local Micro Brews	\$5.25
Premium Wines	\$6.25
Cordials	\$7.25
Bottled Water	\$3.00
Soft Drinks	\$3.00

Cash Bar

Premium Well Drinks	\$6.50
Domestic Beer	\$4.50
Import Beer	\$5.50
Local Micro Brews	\$5.50
Premium Wines	\$6.50
Cordials	\$7.50
Bottled Water	\$3.00
Soft Drinks	\$3.00

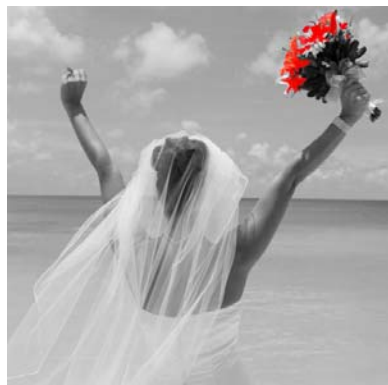
Keg

Imported Beer	\$400.00
Domestic Beer	\$325.00



rehearsal ceremony afternoon evening enhancements brunch our hotel

package | hors d'oeuvre | dinner | beverage



Wine List

Wines are listed from Light to Full intensity and are priced per bottle. Our Catering Staff can assist in your wine selections

Red

Stone Cellars Merlot	\$24
Meridian	\$30
Rosemount Shiraz	\$30
Irony Pinot Noir	\$35
Columbia Crest Cabernet Sauvignon	\$26
Aquinas Cabernet Sauvignon	\$35

White

Beringer White Zinfandel	\$24
Meridian Pinot Grigio	\$30
Stone Cellars Chardonnay	\$24
Chateau St. Michelle Riesling	\$26
Kendall Jackson Chardonnay	\$38
Chateau St. Jean Chardonnay	\$35
Brancott Coastal Sauvignon Blanc	\$35

Sparkling

Frezinet Blanc de Blanc	\$26
Mumms Sparkling Wine	\$40
Moet & Chandon Imerial	\$60



Albuquerque Marriott Pyramid North | 5151 San Francisco Road NE Albuquerque, NM 87109 | 505.821.3333

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Signature Drinks

Sangria Punch

Prickly Pear Margaritas

Road Runner Rum Punch

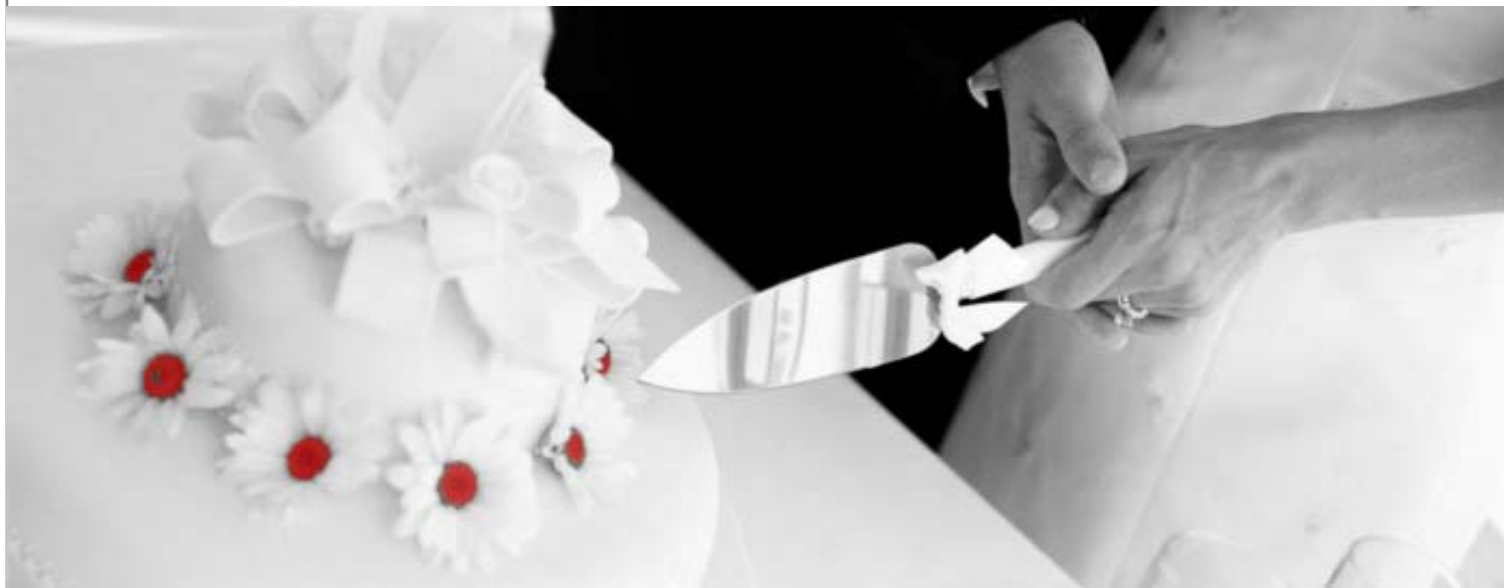
Lemon Drops (Yellow or Pink)

Purple Sweet Hearts Vodka Punch

Blushing Bride Pink Malibu Rum Punch

**65.00plus tax and gratuity per gallon

Albuquerque Marriott Pyramid North | 5151 San Francisco Road NE Albuquerque, NM 87109 | 505.821.3333



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.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Special Touches

Ice Sculptures

A beautiful addition to any wedding reception. You and your significant other have the choice of design. Sculptures start at \$200.00.

Punch Fountain

Wow your guests with a punch fountain at your cocktail hour. Fountains can be filled with your favorite non alcoholic beverages. \$2.50++ per person

Gift Bags

Allow our staff to deliver your gift bags to your guest rooms. \$2.00 per room.

Chair Covers

Chair covers add elegance to your ceremony or reception. Let us make it easy for you! Rent black or white chair covers with your choice color of sash for \$6.00 per chair. This price includes set up and removal.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Preferred Vendor List

Florists

Albuquerque Florist	505.881.3336
Flower Gallery	505.260.0400
Savon Flowers	505.844.1600

Cakes

Cake Odyssey	505.268.2998
Say it with Cake	505.899.6010
Le Chantilly	505.293.7057

DJ's

Complete Music	505.275.7800
Carousel of Music	505.872.3532
Distinctive Sounds	505.270.3960

Videographers

Summit Video	505.232.2302
Jay Thomas	505.299.1313

Décor/Rentals

Distracted By Décor	505.243.4248
Corazon Events	505.890.4381
Convention Services of SW	505.243.9889
Tri-Rentals	505.344.9907



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Preferred Vendor List

Photographers

Seth Goodman Photography	505.459.7835
Kevin's Photography	505.345.6322
Blue Rose Studio	505.266.5292
Fizelwink Photography	505.307.1383

Officiants

Marriage Makers	505.341.0504
Amore Ceremonies	505.453.8602

Transportation

Premier Limousines, Inc	505.250.1300
Follow the Sun	505.897.2886
Sunport Shuttle	505.883.4966

Live Music

Quartet

Fietzig Quartet	505.232.0279
Let's Duet!	505.344.5064

Piano

Karl Richardson	505.891.3643
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Albuquerque Marriott Pyramid North | 5151 San Francisco Road NE Albuquerque, NM 87109 | 505.821.3333



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.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Request for Multiple Entrees

If multiple entrees are requested the following stipulations will apply:

- Normal guarantee procedure is required with indication for each entrée
- ***Some form of entrée indication is required for each guest at the place setting i.e. colored tickets, coded name tags, etc.***
- Limit two entrée selections

Seating

Banquet Seating will be round tables of ten (10) unless otherwise specified, in which case additional servers will be provided at a fee. Special seating diagrams with numbered tables are available upon request.

Set-Up Fee

A \$150 set-up fee per 100 guests will apply. Fee covers the set up of all tables, chairs, linens, dance floor, head table, auxiliary tables and all favors.

Service Charge and Tax

New Mexico State Sales Tax (currently 7%) and the customary 22% service charge will be added to your final bill. Please note that service charge is taxable in the state of New Mexico. Final menu prices will be confirmed six (6) months prior to your event.





Deposit and Payment Procedures

- At contract signing, a non-refundable deposit of \$1000 is required to confirm your event.
 - Three (3) months prior to your event, an additional \$1000 deposit is required.
 - *All advance deposits are non-refundable.*
- All deposits will be applied to your estimated remaining balance which is required (5) business days prior to your wedding.
 - In the event of a cancellation, the Hotel shall be entitled to retain all deposits as liquidated charges in addition to any cancellation fees that may be due.
- Your estimated balance must be paid five (5) business days in advance of your function.
- Any/all payments less than two (2) weeks prior to your event must be paid by cash, cashier's check or credit card.
- Also, an authorized credit card must remain on file for any incremental charges incurred during your event

Attendance Guarantee

To help us make your day a success, we ask your cooperation in confirming the total number of guests expected five (5) working days prior to your event. This number is your guarantee and may not be lowered. If a confirmation number is not received by the due date, the expected attendance will become the number guests guaranteed. Final charges will be based on you guarantee or the actual attendance, whichever is greater.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Outside Food and Beverage

Due to State and City health laws, all food and beverages served on the premises must be purchased through the hotel. The only exception to this is your wedding cake which may be brought in by a licensed baker. In addition, no food will be allowed to leave the premises at the conclusion of the event. Should you wish to take the keepsake wedding top, you must provide an adequate container; we will place packaged cake with wedding gifts and it must be taken the night of your event. We do not take responsibility for any items left overnight. The Albuquerque Marriott Pyramid North is the only licensed authority to see and served liquor for consumption on the premises; therefore liquor is not permitted to be brought into the banquet rooms.

Outside Vendors

Any and all outside vendors must carry general liability insurance. If anyone coming into the Hotel to provide a service for the wedding (décor, cake, entertainment, etc.) must provide all of their own equipment needed to complete service. We can not offer use of equipment such as ladders or Genie lifts due to insurance liability as well as hotel policy. Any vendor not listed on our preferred vendor list must get pre-approval from Catering Office. The Hotel does not assume responsibility for damage done by an outside vendor. We also want to maintain the professionalism of our Hotel and your event, therefore we request that all outside vendors be properly attired and arrive on-time to service your event.

