

Trumbull Marriott | 180 Hawley Lane | 203.378.1400

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Traditional Package

Five Hour Wedding Reception

Five Hour Open Call Bar

Five White Gloved Butler Passed Hors D'oeuvres during Cocktail Hour

One Display Station

Champagne Toast for All Guests

Dinner to Include: Choice of Two Entrees and a Custom Designed Wedding Cake

White Floor Length Table clothes and Napkins

Complimentary Overnight Accommodations for Bride and Groom

Private Cocktail Hour for the Wedding Party

Special Group Rate for Out of Town Guests

Directional Inserts for Invitations

Personalized Planning to the Last Detail with a Marriott Certified Wedding Planner

Ceremony Fee: \$500



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One Hour Cocktail Reception

Open Bar Serving Call Brands

Butler Passed Hors D'oeuvres (Choice of Five)

Hot Selections

Mini Quiche

Beef Wellington

New Zealand Baby Lamb Chops

Cozy Shrimp

Mini Rueben's

Boursin Cheese Stuffed Mushrooms

Maryland Crab Cakes with Remoulade Sauce

Pork Wonton

Blue Cheese Puffed Pastry

Risotto Arancini

Lobster Wellington

Asian Pot Stickers

Skirt Steak Panini



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Chilled Selections

Tomato Onion Basil Bruschetta

Shrimp Cocktail Shooter

Bloody Mary Deviled Eggs

Asian Duck Spoon

Mini Maple Bacon BLT

Ahi Seared Tuna on Wonton Triangle with Wasabi

Beef Carpaccio

Parmesan Crisp with Goat Cheese

Vietnamese Spring Roll

Kumomoto Oyster with Blood Orange Aspic
Sriracha

Shrimp and Avocado Salsa Fork



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Display Stations Cold Selection

(Choice of One)

International & Regional Market Style Cheese Display with Crackers and Organic Jams

Garden Vegetable Crudités

Enhancements

Raw Bar
Ceviche Station
Sushi Station
Seared Tuna Carving
Antipasto

Enhancements

Crepe Station
Carving Station to Include Tenderloin, Turkey, Ham, Pork or Cedar Plank Salmon
Crab Cake Station
Risotto Station
Pasta Station
Mashed Potato Bar



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Appetizers

(Select One)

Penne Marinara
Vodka Rigatoni

Enhancements

Shrimp Cocktail
Jumbo Lump Crab Timbale
Wild Mushroom Risotto
Deconstructed Lasagna

Salad Selection

(Choice of One)

Organic Baby Greens

Cucumber, Tomatoes, Carrot & Red Onions with
Choice of Dressing

Classic Caesar Salad

Romaine, Creamy Caesar Dressing, Shaved
Parmesan & Croutons

Wedge Salad

Boston Lettuce, Blistered Tomatoes, Blue Cheese,
Ranch Dressing and Toasted Bread Chards

Enhancements

Arugula Salad
Goat Cheese, Roasted Baby Beets, Walnuts and
Walnut Vinaigrette

Tuna Nicoise Salad

Seared Tuna with Fingerling Potatoes, Green Beans,
Red Onion, Tomato, Hard Boiled Egg and
Mustard Vinaigrette



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Entrée Selection

(Choice of Two)

Pan Seared Free Range Chicken

Gruyere Cheese, Sage, Demi Jus, Brie Fondue and Buttermilk Squash

Grilled Filet Mignon

Cabernet Demi Glaze, Pearl Onion and Potato Pan Cake

Seared Atlantic Salmon

Tomato Caper Relish, Citrus Beurre Blanc and Jasmine Rice

Chilean Sea Bass

Infused with Lavender and Rosemary Butter, Pinot Noir Beurre Blanc and Thai Purple Rice

All Entrees served with Chef's Choice of Seasonal Vegetable



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Dessert

Custom Designed Wedding Cake
Coffee, Decaffeinated Coffee and Assorted Tea

Enhancements

Chocolate Covered Strawberries

Viennese Table

Chocolate Fountain



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Enhancements

Raw Bar

Selection of Oysters, Clams and Shrimp with Cocktail Sauce, Lemon and Tabasco

Ceviche Station

Selection of Citrus Scallops, Sea Bass Ceviche, Asian Tuna Ceviche, Fire and Ice Lobster Ceviche

Sushi Station

California, Spicy Tuna, Salmon and Avocado Rolls

Seared Tuna Carving

Spicy Seared Tuna Loin Sliced to Order with Mango, Papaya Salsa

Crepe Station

Fresh Made Crepes Served with Caramelized Onions, Cinnamon and Sugar Spiced Duck Breast

Carving Station

Turkey-Slow Roasted with Turkey Gravy and Cranberry Relish

Ham-Honey Baked Bone In with Whole Grain Mustard

Beef Tenderloin-Seared with Cabernet Demi and Vanilla Onion Confit

Pork Loin-Roasted Pork Loin with Raspberry Demi

Cedar Plank Salmon-Cedar Plank Roasted Side of Salmon with Dill Cream Sauce

Crab Cake Station

Freshly Prepared Maryland Crab Cake Seared to Order with Remoulaude Sauce

Risotto Station

Wild Mushroom Parmesan Risotto Cooked to Order



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Traditional Package Price

Package Prices Per Person \$85

Enhancements Per Person

Raw Bar	13.00
Ceviche Station-Attended	12.00
Sushi Station	15.00
Seared Tuna Station-Attended	14.00
Antipasto	9.00
Crepe Station-Attended	13.00
Turkey Carving Station	8.00
Ham Carving Station	8.00
Beef Tenderloin Carving Station	13.00
Pork Tenderloin Carving Station	9.00
Cedar Plank Salmon Carving Station	9.00
Crab Cake Station-Attended	12.00
Risotto Station-Attended	9.00
Arugula Salad	2.00
Tuna Nicoise Salad	4.00
Shrimp Cocktail	3.00
Crab Timbale	4.00
Risotto	2.00
Deconstructed Lasagna	3.00
Pasta Station	8.00
Mashed Potato Bar	8.00
Viennese Table	15.00
Chocolate Fountain	9.00 +450.00 Rental
Ceremony Fee	500.00

All Prices Subject to 6% Sales Tax and 22% Service Charge

