



*Your Wedding at Birmingham's Finest Hotel  
The Birmingham Marriott*

*Congratulations on your forthcoming marriage and thank you for your recent enquiry into holding your wedding reception here at the Birmingham Marriott Hotel.*

*A Day to Remember*

*Our Customer's recognise the Birmingham Marriott as the finest 4 star hotel. The hotel combines all the essential elements for a unique and stylish wedding day.*

*Quality Service*

*As Birmingham's Deluxe hotel we can give you the kind of service you would expect. We aim to make your wedding a delight to plan and to run smoothly on the day, with the help of our experienced and dedicated team. Our specialist Wedding Co-ordinator will be devoted to the planning and organisation of your special day.*

*Flexibility*

*Our range of facilities enable us to adopt a completely flexible approach to your wedding reception - in terms of size of party, menus, drinks, layout and timing. We really can ensure your celebrations are tailor-made.*

**PLEASE BE AWARE THAT ALL PRICES  
ARE SUBJECT TO INCREASE**

If you are concerned about food allergies, e.g. nuts, feel free to ask one of our associates when selecting menu items.  
All prices are inclusive of VAT. Gratuities are discretionary.

# Marriott®

## BIRMINGHAM

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*Your wedding package is inclusive of your choice of a three-course wedding breakfast menu, choice of our drinks package and evening buffet.*

*Included at no extra cost:*

- \* Master of Ceremonies*
- \* Complimentary accommodation for the Bride and Groom*
  - \* Weekend accommodation rates for the  
Bride and Groom's guests*
- \* Supplementary prices for coloured linen napkins*
- \* Glass of Champagne for the Bride and Groom*
- \* Concessionary packages for wedding day beauty packages*

### *Booking Arrangements*

*We would be delighted to show you around our wedding facilities, please contact our Events team to set a time so we can ensure our utmost attention to the organisation of your special day. When you have decided upon the date of your wedding please contact the Wedding Co-ordinator to check availability. If you wish to make a provisional booking, a date can be held for 14 days, during which time we will send details of the booking.*

*To confirm the booking we will require a £200 deposit and a signed copy of your booking contract. All bookings are subject to the terms and conditions of the Marriott Hotel Company as enclosed.  
Prices Valid until September 2012*

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*Make your Wedding day extra special*

*Choose from our stylish additions to compliment your existing wedding package*

**Bridal Upgrades**

**Suite £100.00**

*Why not upgrade your complimentary bedroom to one of our bridal suites and enjoy champagne in the room and Breakfast in bed!*

*(Please book early to book the suite of your choice)*

**TV & Video**

**£20.00**

*Keep the children entertained by hiring a TV & Video for your quiet room, you are welcome to bring along a video of your choice to play.*

**Disposable Cameras**

**£7.50 each**

*Capture the day on film by ordering disposable cameras with flash and free processing, to be placed on your guests' tables, and catch the lively atmosphere often missed by professional photographers.*

**Bubbles**

**£1.50 each**

*Entertain children and the young at heart with our bubble blowers, fun for all and an unusual photographic opportunity.*

**Additional Flowers**

**Prices start from £25.00**

*Why not add additional flowers for during your ceremony or perhaps order thank you flower bouquets for that special person.*

**Canapés**

**Prices Start from £4.95 per person**

*Add a stylish touch to your wedding day and let your guests enjoy canapés, ideal during your photographs.*

*All these items can be pre-ordered with your Wedding Co-ordinator ready for your special day.*

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### Alternatives

*Special diets such as vegetarian, diabetic and gluten free meals can be easily catered for with prior notice, these guests should also be indicated on your seating plan.*

### Children

*Half portions are available for children aged 3 to 12 years, at half the menu price. Under 3's are complimentary, and alternative children's menus are available from £8.50 per child.*

### Cheese and Biscuits

**£30 per platter which serves 10 guests**

*Why not add a Cheese and Biscuit course to your Wedding Breakfast, a firm favourite with everyone attending your Wedding.*

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### *A Meal to Remember...*

#### **CANAPE SELECTION**

*This is an optional course you may wish to provide for your guests. Please make your selection from the following items, a minimum of 30 guests are required:*

##### **Traditional Selection**

*Smoked salmon with caviar  
Duck parfait with caramelised orange  
Cream cheese with tomato tapenade (v)  
Tuna & black olive tapenade  
Thai vegetables tossed in plum sauce (v)*  
**4 Canapés per guest**  
**£4.95 per Guest – 2011 price**

##### **Gourmet Selection**

*Shredded lemon chicken & chervil  
Tuna & black olive tapenade  
Smoked salmon with caviar  
Tempura king prawns  
Pastrami, cream cheese & pickle  
Duck parfait with caramelised orange  
Cream cheese & tomato tapenade (v)*  
**5 Canapés per guest**  
**£5.95 per Guest – 2011 price**

##### **Connoisseur Selection**

*Smoked salmon rose with caviar  
Stilton & celery (v)  
King prawn with thai mango chutney  
Fillet of beef teriyaki  
Courgette & onion confit (v)  
Carpaccio of beef with parmesan  
Sea bass on a bed of thai vegetables  
Char-roasted chicken with pesto on crostini  
Warm Onion Tart with Bacon*  
**5 Canapés per guest**  
**£6.95 per Guest – 2011 price**

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**THE HAGLEY MENU**

*@ £31 per guest*

***Selection of Starters***

*Warm butternut squash and spinach tartlet with basil cream sauce (v)*

*Chicken liver parfait with brioche and fruit chutney*

*Watercress and leek soup (v)*

*Ham hock terrine with pea and mustard dressing*

***Selection of Main Courses***

*Chicken supreme with mushroom stuffing, herb roast potatoes, carrots and braised leeks*

*Poached salmon with fondant potato, asparagus and leeks with a shellfish sauce*

*Supreme of chicken with smoked bacon, chateau potatoes, white beans and garden greens*

*Centre cut pork chop, mustard grain mash potato, braised red cabbage, calvados sauce*

*Grilled haloumi cheese stack with coriander salsa (v)*

*Vegetable tagine with spiced cous cous (v)*

***Selection of Desserts***

*Chocolate and espresso torte*

*Blueberry and pear crumble with clotted cream ice cream*

*Rich raspberry and white chocolate mousse*

***Coffee & Mint Chocolates***

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### THE EGBASTON MENU

@£35 per guest

#### *Selection of Starters*

*Galia melon with prosciutto di parma ham*  
*Grilled goats cheese crostini, drizzled with chilli dressing (v)*  
*Cream of wild mushroom soup (v)*  
*Roasted tomato and basil soup with cracked black pepper (v)*

#### *Sorbet*

*Lemon, raspberry or passion fruit*

#### *Selection of Main Courses*

*Sautéed rump of lamb accompanied with rosemary sauce infused with mint*  
*Supreme of chicken wrapped in parma ham with an asparagus sauce*  
*Traditional roast beef sirloin served with a yorkshire pudding, horseradish and gravy*  
*Pan fried fillet of salmon with a herb crust and prawn sauce*  
*Roast loin of pork served with apple and stilton sauce*  
*Char grilled vegetable gateau with puy lentil casserole (v)*

#### *Selection of Desserts*

*White chocolate crème brûlée*  
*Chocolate tart with honeycomb ice cream*  
*Lemon tart with orange sorbet*  
*Baked vanilla cheesecake with a berry compote*  
*Home-made banana bread and butter pudding with vanilla sauce*

#### *Coffee & Mint Chocolates*

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### THE WESTPOINT MENU

@£40 per guest

#### *Selection of Starters*

*Smoked mackerel with cream cheese salad, cucumber salsa*  
*Oven warm plum tomato tart with mozzarella cheese and rocket salad (v)*  
*Ham hock terrine with apple and grape chutney*  
*Roasted garlic and celeriac soup with wild mushroom ragout (v)*  
*Classic spanish gazpachio soup (served cold)*  
*Classic french onion soup with an emmenthal crouton*

#### *Sorbet*

*Mango, lime or strawberry*

#### *Selection of Main Courses*

*Fillet of seabass with chive lemon oil, sautéed asparagus*  
*Supreme of maize-fed chicken wrapped with parma ham with asparagus cream*  
*Char-grilled fillet of beef with a celeriac-rosti and peppercorn sauce*  
*Roasted turkey escalope stuffed with basil and chorizo, served with a bread sauce*  
*Asparagus quiche with wild mushroom, spinach and leek (v)*

#### *Selection of Desserts*

*Dark chocolate truffle with white chocolate sauce*  
*Sticky toffee pudding with caramel sauce and vanilla ice cream*  
*A selection of english cheese served with biscuits and old fashioned plum chutney*  
*Warm apple & blackberry tart with cinnamon ice cream*

#### *Coffee & Mint Chocolates*

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### CHILDREN'S MENU

*Children 12 years and under will be charged at 50% of the adult Wedding Breakfast price or may choose from the menu below at a cost of £12.00 per child for weddings in for 2011 and £12.25 for 2012. Babies and Toddlers under the age of 4 dine on a complimentary basis.*

#### *Selection of Starters*

*Heinz cream of tomato Soup  
Potato skins filled with cheese and bacon  
Garlic bread topped with tomato and cheese*

#### *Selection of Main Courses*

*6oz grilled rump steak with roast tomatoes and fries  
Pork sausages with mashed potatoes and red onion gravy  
Grilled chicken breast on a bed of pasta with tomato sauce  
Baked cod fillet with peas and fries  
Pasta with spinach and tomato sauce topped with cheese  
12" pizza with ham*

#### *Selection of Desserts*

*Ice cream with choc chip muffin and chocolate sauce  
Banana split  
FAB ice lolly*

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## PRIVATE WEDDING BUFFET MENU 1

### *The Starters*

*Classic prawn cocktail*  
*Greek salad*  
*Italian-style chicken salad*  
*Beef noodle salad*  
*Mozzarella and tomato salad*  
*Caesar salad station*  
*Selection of bread rolls*  
*Soup of the day*

### *The Main Courses*

*Grilled red mullet fillet served with lemon ginger*  
*Chicken tikka topped with fresh coriander*  
*Carved slow-roasted beef sirloin served with yorkshire puddings*  
*Wild mushroom lasagne*  
*Penne pasta with prawns and dill cream sauce*  
*Roasted new potatoes*  
*Sautéed garden vegetables*

### *The Desserts*

*Vanilla crème brûlée with fresh berries*  
*Chocolate mousse drizzled with strawberry coulis*  
*Exotic fruit salad*  
*Freshly baked raspberry cheesecake*

### **2011 Prices -**

2-courses;     £26.00

3-courses;     £29.50

### **2012 Prices -**

2-courses;     £26.95

3-courses;     £29.95

### **2013 Prices -**

2-courses;     £27.50

3-courses;     £31.00

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## PRIVATE WEDDING BUFFET MENU 2

### *The Starters*

*Shrimp cocktail*  
*Gravadlax flavoured with dill*  
*Parma ham with parmesan shavings and olive oil*  
*Mozzarella and tomato salad*  
*Mediterranean couscous salad*  
*Chinese-Style chicken salad*  
*Roasted mushrooms and capsicum served with pesto sauce*  
*Selection of bread rolls*  
*Soup of the day*

### *The Main Courses*

*Grilled atlantic salmon fillets served with vegetable stir fry*  
*Confit duck leg with bean cassoulet*  
*Oven baked lamb leg served with rosemary-mint sauce*  
*Mushroom stroganoff*  
*Penne primavera*  
*Roasted potato chateau*  
*Steamed white rice*  
*Sautéed vegetables*

### *The Desserts*

*Blackcurrant mousse*  
*Vanilla cream brûlée*  
*Chocolate mousse*  
*Exotic fruit salad*  
*Raspberry cheesecake*  
*British and international cheese platter served with crackers, grapes and walnuts*

#### **2011 Prices -**

2-courses; £26.00  
3-courses; £29.50

#### **2012 Prices -**

2-courses; £26.95  
3-courses; £29.95

#### **2013 Prices -**

2-courses; £27.50  
3-courses; £31.00

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## *EVENING BUFFET MENUS*

### *Traditional Style Selector Menu*

*(This menu is only available when booked in conjunction with a wedding breakfast). One item chosen MUST be Sandwiches.*

*Selection of sandwiches  
Hot sausage rolls  
Chinese spring rolls  
BBQ chicken drumsticks  
Onion bhajis  
Tomato and mozzarella garlic bread  
Vegetarian puff pastry bites  
Sesame prawn toast  
Mild beef chilli  
Nachos with cheese  
Jalapeno peppers with cream cheese  
Home made chicken tikka  
Boiled rice  
Pilau rice  
Breaded scampi with tartare sauce  
Mini pasties with HP sauce  
Chive and crème fraiche quiche  
BBQ chicken wings  
Crispy pancake rolls  
Chicken satay  
Lamb samosas  
Vegetable samosas  
Prawn crackers  
Chinese chicken drumsticks  
Lamb koftas  
Rosemary flavoured chicken pieces  
Greek salad  
Tomato and mozzarella garlic bread  
Hot and spicy garlic potato wedges  
Selection of olives, breads and dips  
Platter of continental meats*

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2011 Prices –

5 items @ £12.00 per person, 6 items @ £13.50 per person

7 items @ £15.00 per person, 8 items @ £16.00 per person, 9 items @ £17.00 per person

### Barbeque Style Menu (Evening only option)

*Finest minced beef burgers (4oz)*

*BBQ spiced chicken pieces*

*Spicy chilli sausages*

*Cajun spiced salmon*

*Vegetarian kebabs and burgers*

*Selection of seasonal and traditional salads*

*Selection of bread rolls*

*Jacket potatoes*

*A full range of condiments and sauces will also be available*

*From the salad table*

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*Price at £19.00 per person – 2011 prices*

*Price at £22.00 per person – 2012 prices*

*Price at £24.00 per person – 2013 prices*

*(All guests to be catered for)*

*2012 please speak to your wedding planner for individual quotations*

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## ALTERNATIVE EVENING BUFFET MENUS

*Have you considered an alternative to the Traditional Evening Buffet?*

*Gammon joint rolls with salad @ £11.50 per person*

*Steak and onion roll with salad @ £11.50 per person*

*Pitta pockets with a Variety of Hot and Cold Fillings @ £11.50 per person*

*Mini fish and chips with mushy peas @ £12.50 per person*

*Jacket potatoes with a variety of fillings and salads @ £11.50 per person*

*Bacon/sausage baps and chips at £10.50 per person*

*Prices are based on 2011 prices*

*Increase of £1.00 per person for 2012 (based on 2011 prices)*

*Increase of £1.50 per person for 2013 (based on 2011 prices)*

*(All guests to be catered for)*

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## BIRMINGHAM

### DRINKS PACKAGE

#### Create your own Drinks Package...

We are delighted to provide you with the opportunity to tailor-make your drinks package to suit your individual requirements:-

#### Arrival Drinks

	<u>2011 prices</u>	<u>2012 prices</u>	<u>2013 prices</u>
Kir Royale	£5.75	£5.95	£6.15
Bucks Fizz	£4.25	£4.45	£4.60
Pimms and Lemonade	£4.95	£5.25	£5.40
Prosecco	£4.75	£5.00	£5.25
Bellini's	£4.75	£4.95	£5.25
Griffith's Park Sparkling Rose	£5.00	£5.25	£5.50
Bucket of Beers x 4 (Stella)	£10.95	£11.45	£12.50
Alcoholic Fruit Punch	£4.25	£4.25	£4.50

#### Wedding Breakfast wines

(Wine list subject to change for 2012)

2011 prices start from

##### (White wines)

Cullinan View, Chenin Blanc	£4.50
Montemarino Pinot Grigio	£4.95
Mills Cellar Chardonnay	£5.25
Errázuriz Sauvignon Blanc	£6.25

##### (Rose wines)

Montemarino Pinot Grigio Rose	£5.25
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##### (Red wines)

Marchesini Cabernet	£4.50
Munro Pinot Noir	£4.95
Mills Cellar Shiraz	£5.25
Errázuriz Merlot	£6.25

#### Toast Drinks

	<u>2011 prices</u>
Codorniu Clásico sparkling wine	£4.25
Prosecco, sparkling wine	£4.75
Griffith's Park sparkling Rose	£5.00
Piper-Heidsieck Brut Champagne	£9.00

#### Corkage Charges

If you wish to supply your drinks for the reception the following corkage prices will apply

Table Wine @ £10.00 per bottle (75cl)

Sparkling Wine/ Champagne @ £15.00 per bottle (75cl)

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*At the Birmingham Marriott we have our West Point function room (60) licensed for civil marriage ceremonies.*

*To Book A Civil Ceremony*

- 1. Contact the Wedding co-ordinator here at the hotel to check availability and view the above rooms.*
- 2. Select your date and make a provisional booking with the hotel.*
- 3. Contact the Registrar to ensure that they are available to marry you on the date and time you require and give them details of your Notice of Marriage.*
- 4. Confirm the booking to the hotel by paying your deposit and returning a signed copy of your provisional booking form. The Superintendent Registrar will then confirm the booking direct to the hotel in writing.*

*Please contact:-*

*Superintendent Registrar  
The Register Office  
300 Broad Street  
Birmingham  
B1 2DE  
Tel: 0121 212 3421*

*Room Hire Fee Payable To The Hotel*

<i>Weddings held on a Saturday or Bank Holiday</i>	<i>£400</i>
<i>Weddings held Monday to Friday and Sundays</i>	<i>£300</i>

*Fees are also payable to the Register Office; please contact the Superintendent Registrar for details regarding this.*

*Please Note*

*Only a civil, non-religious ceremony can be permitted by the Superintendent Registrar. Any music, reading, words or performance, which forms any part of the ceremony, must be secular. The content of the ceremony must be agreed in advance with the Superintendent Registrar who will be attending the ceremony;*

*Any rights of copyright for music, readings, etc. permitted at the ceremony are a matter for the couple and the holder of the approval;*

*No drinks or food can be served in the same room that the ceremony is to take place in, up to one hour prior or during or following the ceremony ;*

*The general public cannot be excluded from the ceremony ;*

*The Marriott Hotel cannot accept liability of cancellation of ceremonies.*

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### Additional Information

*Planning your wedding can be a daunting task but if you start well in advance then this will give you plenty of time to enjoy all the preparations of getting married. We have prepared a few helpful hints that you might find useful to ensure your day runs smoothly.*

#### The Early Planning Stage

- *Decide where and when you want to get married and make arrangements for your marriage ceremony.*
- *Compile your guest list in consultation with both families.*
- *Book your reception venue - we will be more than happy to offer you any advice on this subject.*
- *Choose Bridesmaids, Best Man and Ushers*
- *Start looking at dresses and accessories for you and your Bridesmaids.*
- *One of the most exciting things you will be arranging is your honeymoon - book this well in advance to avoid disappointment.*

#### Six Months

- *Now is the ideal time for the Groom to arrange transport for the wedding, especially if you want something special like a white Rolls Royce.*
- *Book a professional photographer or video company so you can always be reminded of your special day.*

#### Four Months

*Confirm arrangements for your service, such as the calling of the banns.*

- *Order your wedding stationery - you will need invitations, service sheets etc.*
- *Start discussing bouquets, head-dresses and flower arrangements for the church and reception venue with your florist.*
- *Buy those all-important wedding rings.*
- *The wedding cake should be made at least three months before the event.*

#### Three Months

- *Finalise your honeymoon plans, renew passports, apply for visas, buy suitcases, shop for your going-away outfit, etc. If you want your name changed on your passport, have it done now.*

#### Two Months

- *Send your invitations and gift lists out at least six weeks before the wedding.*
- *As wedding gifts arrive, send out thank you letters.*
- *Buy presents for Best Man, Bridesmaids and Ushers.*

#### One Month

- *Finalise guest list and seating plan.*
  - *Finalise the menu and wine list*
- *Check that all the wedding clothes are near completion.*
- *Visit your hairdresser and book your final hair appointment.*
- *Check that the transport to and from the ceremony is organised.*

#### Two Weeks

- *Now is the time to get involved with rehearsals for the wedding ceremony.*
- *Make final arrangements for clothes, catering, cake, flowers and photography.*
- *Check your honeymoon arrangements.*
- *Organise arrangements for a hen or stag night - not advisable the night before the wedding!*
- *Last, but not least, just relax and enjoy the weeks preceding the big event.*
- *Confirm final reception arrangements with the hotel.*

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### The Bride

- Chooses the type of ceremony
  - Chooses Bridesmaids
- Selects dresses for herself and the Bridesmaids
  - Books hair appointment
  - Buys Groom's wedding ring
  - Makes list of wedding presents
- Receives the reception guests with her parents and husband
- Presents Attendants with gifts at reception

### The Groom

- Arranges the ceremony
- Chooses Best Man and Ushers
- Buys wedding ring for Bride
  - Hires morning suits
- Arranges flowers for Bride and bridal party
  - Books honeymoon
  - Hires wedding car(s)
- Buys present for Bride, Best Man and Ushers
- Makes a speech of thanks at the reception
- Proposes a toast to the Bridesmaids

### Bride's Father

- Travels to church with the Bride
  - Gives the Bride away
- Gives the first speech at the reception
  - Pays for the wedding reception

### Brides Mother

- Sends out the invitations
  - Orders wedding cake
- Makes arrangements for wedding reception
  - Hires photographer
- Arranges flowers for church and reception
  - Organises gift list with Bride
- Contacts local newspaper for announcement
  - Arranges entertainment for evening reception

### The Best Man

- Looks after Groom on his stag night
- Liases with Bride's family to keep up to date with wedding plans
- Looks after the wedding rings until needed
  - Supervises the Ushers
- Ensures transportation of guests from ceremony
- Toasts the Bridesmaids at the reception
- Makes speech and reads any cards / telegrams

### Bridesmaids

- Help the Bride on her wedding day
- Chief Bridesmaid holds the Bride's bouquet during the service

### Ushers

- Organise the seating for the marriage ceremony

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