

# Newark Liberty International Airport Marriott Hotel 2011

Proudly Presents....



## “Your Special Day”

If romance, elegance, style, and sophistication describe the wedding of your dreams, then look no further. The only hotel directly located on the Newark Liberty International Airport premises, we're at the crossroads of the world, which means we know what it takes to add a stylish, cosmopolitan flair to your wedding. Whether your wedding is a grand celebration or an intimate gathering, the possibilities are endless with hotel features like a beautifully appointed Grand Ballroom, private dining areas, and an award-winning Event Management team. Of course, a stay at our hotel also means you and your guests will enjoy luxurious accommodations and hallmark Marriott service and amenities. It's your day to celebrate—and truly our pleasure to make it happen.

**Newark Liberty International Airport Marriott**  
Newark Liberty International Airport, 1 Hotel Road  
Newark, New Jersey 07114 USA  
Phone 973.623.0006, NewarkAirportMarriott.com

## **Included in Package:**

**Private Taste Panel**

**Private Bridal Reception Space**

**Satin Floor Length Ivory or White Linens**

**Complimentary Self Day Parking**

**Discounted Room Rates for your Overnight Guest Accommodations**

**Customized Menu Cards**

**Direction/Reservation Cards**

**Individual Place Cards**

**Post Wedding Breakfast Buffet Coupons for Bride and Groom**

**Complimentary Suite for the Bride and Groom  
Following the Reception**

**Amy Bowan**

**Senior Catering Sales Executive**

**Direct Number: (973) 504-6186**

**[Amy.Bowan@Marriott.com](mailto:Amy.Bowan@Marriott.com)**

# One Hour Cocktail Reception

## Five Hour Open Bar

Jim Beam, Canadian Club, Grant's, Gordon's Gin, Gordon's Vodka, Jose Cuervo Gold, Bacardi Light, Kahlua, Peach Tree Schnapps, Triple Sec, Malibu Rum, Korbel, Budweiser, Coors Light, Amstel Light, Samuel Adams, Heineken and O'Doul's Non-Alcoholic Beer

Stone Cellars Merlot, Stone Cellars Chardonnay and Beringer White Zinfandel  
Pepsi, Diet Pepsi, Slice and VASA Mineral Waters

**-\$95 Bartending Fee-**

## Butler Style Service

Please Select 10 of the Following:

Bloody Mary Oyster Shooters

Antipasto Skewers

Fruit Kabobs

Scallops Wrapped in Bacon

Thai Vegetable Spring Rolls

Miniature Crab Cakes with Creole Remoulade

Miniature Chicken Quesadilla

Miniature Deep Dish Pizza

Cocktail Frank in Puff Pastry with Mustard

Miniature Beef Wellington

Coconut Shrimp with Orange Marmalade

Spinach and Artichoke Tarts

Beef Satay

Hoisin Beef Skewers

## Stationary Displays

### Bruschetta Station

Olive Tapenade, Roasted Peppers, White Beans, Diced Tomatoes & Onions  
Fresh Mozzarella, Baby Arugula and Crostini

### Gourmet International & Domestic Cheese Display

Brie, Fontina, Boursin, Swiss, Cheddar, Blue and Gouda  
Served with French Bread and Imported Water Wafers

### Crudités of Fresh Garden Vegetables

Zucchini, Squash, Cucumbers Broccoli, Carrots and Endive served Market Style  
Accompanied with Bleu Cheese and Ranch Dipping Sauces

### The Italian Grill Antipasto

Marinated, Grilled Garden Vegetables, Marinated Artichoke Hearts,  
Assorted Olives, Tomato & Boccocini Mozzarella Salad, Sliced Prosciutto and Soppresatta  
Served with Italian Bread

## **Chef Stations**

Please Select (2) Stations

### **Carving Station Choice of One:**

Baby Suckling Pig

Chili Scented Pork Loin with Chipotle BBQ Sauce

Bourbon Glazed Ham with Whiskey Sauce and Honey Mustard

Roast Breast of Turkey with Cranberry Chutney and Pan Gravy

Roast Sirloin of Beef with Creamy Horseradish Sauce

### **Pasta Station to Include:**

Rigatoni Pasta with Bolognese Sauce

Penne Vodka Sauce

### **Mashed Potato Bar**

Yukon and Red Bliss Mashed Potatoes

Accompanied with Sour Cream, Fresh Chives, Bacon, Broccoli, Cheddar and Blue Cheeses

### **Paella Station**

Yellow Rice, Pork, Chicken, Clams, Mussels, Shrimp and Chorizo

### **Scampi Station**

Includes Chicken and Shrimp

Accompanied with Assorted Vegetables

# The Dinner Menu

Champagne Toast

## **Appetizers:**

Please Select (1) of the Following

Penne ala Pink Vodka Sauce

Vine Ripened Tomatoes with Fresh Mozzarella with Balsamic Drizzle

Maryland Crab Cake served with Creamy Remoulade

Lobster Ravioli

Classic "Maine" Bisque

## **Salads:**

Please Select (1) of the Following

Mesclun Greens with Red Onions, Candied Pecans, Dried Cranberries and Balsamic Vinaigrette

Spinach with Bacon, Crumbled Bleu Cheese, Diced Tomato and Honey Mustard Vinaigrette

Caesar Salad tossed with Parmesan Cheese and Crispy Croutons

Arugula & Romaine Salad, Roasted Tomato, Fried Goat Cheese and Honey Balsamic Vinaigrette

## **Intermezzo**

Lemon or Champagne Sorbet

## **Entrée Selections:**

Please Select (2) of the Following

Pan Seared Breast of Chicken with Fennel, Artichokes, Tomato and Olive Fricassee

Roasted Chicken stuffed with Prosciutto and Fontina Cheese, Pinot Noir Demi

Georges Bank Cod Brandade

Grilled Atlantic Salmon with Chili Lime Butter Sauce

New York Sirloin served with Herb Steak Butter

Grilled Filet Mignon topped with Bordelaise Sauce

**\*\*\*\*All Entrees include Chef's Choice of Starch and Vegetable\*\*\*\***

Or

### **Duet Presentation:**

Grilled Filet Mignon and Atlantic Salmon with Braised Tomato and Fennel

Grilled Filet Mignon and Stuffed Shrimp in a Truffled Demi Glace

Pan Seared Filet Mignon and Chicken Breast stuffed with Fontina and Prosciutto

Grilled Filet Mignon with Maine Lobster Tail (Additional \$10 per person charge)

### **Dessert**

An Elegant Customized Wedding Cake

Accompanied by

100% Colombian Coffee, Decaffeinated Coffee, Assorted Teas

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### **Menu Pricing**

\$109.00 per person

Prices reflected are inclusive of Hotel's 22% Service Charge

Additional 7% State Tax will be added

### **Optional Services ...**

Special Entrée Selections for Children (Ages 5 – 12 Years Old).....	\$25.00 Each
Young Adult Rates (Ages 13 – 20 Years Old).....	\$75.00 Each
Vendor Meals.....	\$40.00 Each

## Additional “Décor” Enhancements

Ceremony Room.....	\$500
Chair Covers with Matching Ties.....	\$6 each
Chivari Chairs with cushions.....	\$15 each
Ice Sculpture.....	\$300 and up
Gold Charger Plates.....	\$2 each
Monogram Up-lighting.....	\$250
Up-lighting Package (4 additional lights).....	\$200

### Ceremony Room Set-up Includes:

Theatre Style Seating, Middle Aisle, Staging, White Pipe & Drape and Up-Lighting

## Reception Enhancements

### Sushi & Sashimi Station.....\$8 pp

California Rolls, Vegetable Rolls, Spicy Crab and Tuna Rolls  
Accompanied by Pickled Ginger, Wasabi and Soy Sauce

### Martini Bar.....\$8 pp

Full Martini Bar with Specialty Flavors in Honor of the Occasion

### Seafood Bar.....\$8 pp

Chilled Shrimp, Clams and Oysters on the Half Shell  
Accompanied by Cocktail Sauce, Remoulade and Lemon Wedges

### Passed Shrimp Cocktails.....\$5 pp

Chilled Shrimp Butler Passed for One Hour During the Cocktail Reception

### Cordials Station.....\$8 pp

Sambuca, Grand Marnier, Bailey’s Irish Cream, Frangelico, Amaretto, Kahlua and Courvoisier  
Accompanied by Freshly Brewed Coffees, Whipped Cream, and Cinnamon Sticks

### Viennese Dessert Buffet.....\$10 pp

Selection of Fine Cakes, Truffles, Petit Fours, Fancy European Cookies, Confections and Pastries

### Chocolate Fountain

White Chocolate, Milk Chocolate or Dark Chocolate  
Served with Seasonal Fruit, Marshmallows, Assorted Cookies, Graham Crackers and Pretzel Rods  
Up to 150 Guests \$900  
150 to 300 Guests \$1,800