



Glenpointe Wedding Package

Elegant White Glove Butler Style Service During the Reception

Floor Length White, Ivory or Black Linens to Compliment Décor

Candle Centerpieces for Cocktail Reception

Complimentary Invitation Enclosures Outlining Directions

Special Room Rates and Directions for Out-of-Town Guests

Customized Wedding Website with Web link for online room reservation

Complimentary Place Cards
(names and tables assignments done by customer)

Coat Room Attendant

Complimentary Suite for the Bride and Groom

Complimentary Standard Room for the Parents of the Bride and Groom

Complimentary Hospitality Suite

Eligible to earn up to 50,000 Marriott Reward Points
(3 points for every catering dollar)
(pre tax and service charge)

TEANECK MARRIOTT AT GLENPOINTE
100 Frank W. Burr Boulevard
| Teaneck | NJ 07666
www.teaneckmarriott.com

Prices are not inclusive of 22% Service Charge and 7% New Jersey Sales tax.
Prices are subject to change without notice.

Marriott

TEANECK
AT GLENPOINTE

Five Hour Open Bar

Jack Daniels, Dewars, V.O., Sweet and Dry
Vermouth, Johnny Walker Red, Tanqueray,
Ketel One, Kahlua, Korbel Brandy, Dekuyper
Peachtree Schnapps, Silver-Cuervo 1800,
Bacardi Light, Captain Morgan and Parrot Bay
Coconut Rums

Heineken, Budweiser, Amstel Light, O'Douls,
Sam Adams, Miller Lite, Bud Light, Boston Lager
Light, Corona Light

Choice of
One Red, One White Wine and
One Champagne:
Sauvignon Blanc
Pinot Grigio
Cabernet
Merlot
Freixenet Champagne

Soft Drinks, Assorted Juices
Sparkling and Non - Sparkling Water



Marriott

TEANECK
AT GLENPOINTE

Cocktail Hour

Two 'Specialty' Cocktails
designed by the Bride and Groom

Choice of 8 Passed Hors D' Oeuvres

Three Cold Stations

Five Hot Stations

Plated Dinner

Salad

Appetizer

Choice of Entrée or Duet

Plated Dessert

Custom Designed Wedding Cake



Marriott®

TEANECK
AT GLENPOINTE

Hot and cold hors d'oeuvres

Select Three – Served as Display

Miniature Crabcakes with Cajun Remoulade Sauce

Breaded Artichoke Heart with Goat Cheese

Feta and Sun-dried Tomatoes in Phyllo

Beef Wellington with Cabernet Sauce

Spring Rolls with Hot Mustard Sauce

Potato Pancakes with Apple Sauce

Sanoran Chicken (smoked chicken and salsa) in Phyllo

Shumai (steamed dumplings) with Ginger Soy

Miniature Princess Purse (shrimp and scallops) in Phyllo

Almond Duck Tenders

As sorted Miniature Quiche

Calamata Olive Tart

Sesame Chicken

Beef Brochette

Cozy Shrimp

Adobe Chicken

Chicken and Rice Noodle Chopstick

Cashew

Chicken

Bella Flora Puff



Cold hors d'oeuvres

Grilled Sea Scallops with Rosemary Skewers

New Potatoes filled with Sour Cream and Caviar

Savory Mozzarella and Tomato on Pesto Crostini

Pesto Shrimp and Sun-dried Tomato Skewer

Olive Tapenade on Crostini

Olive Shooters

Lobster Cobbler

Tomato and Mozzarella Shooters

Marriott

TEANECK AT GLENPOINTE

Displays and Stations | Select Three

Fresh Garden Crudité

Broccoli, Cauliflower Florets, Red and Yellow Bell Peppers, Carrot Batons, Zucchini and Yellow Squash Sticks Served with a Peppercorn Ranch Dip

Cheese Display

Aged Cheddar, Havarti, Provolone, Smoked Mozzarella and Port Salut Served with Water Crackers and Flat Breads

Hummus Station

Roasted Garlic, Sun dried Tomato , Basil Hummas Served with assorted Flat Breads

Marinated & Grilled Vegetables

Zucchini, Yellow Squash, Carrots, Eggplant and Red Onions Served with Assorted Breads

Smoked Fish Station

Smoked Sturgeon, Nova Scotia Salmon, Sable and Whitefish Accompanied with Sliced Plum Tomato, Bermuda Onion, Chopped Eggs, and Capers



Marriott

TEANECK AT GLENPOINTE

Sicilian Antipasto Display

Pepperoni, Soppressata, Mortadella, Prosciutto, Salami, Sharp Provolone, Bocconcini, Marinated Mozzarella, Mixed Olives, Roasted Peppers, Pepperoncini, Whole Grilled Artichokes and Marinated Mushrooms

Enhancements

Caviar Station | \$10

American Sturgeon, Golden Whitefish
Keta Salmon Caviar, Chopped Egg, and Red Onion
Water Wafers, and Black Bread

Sushi and Sashimi Display | \$30 with attendant

Japanese Delicacies to Include Sushi and Sashimi
Raw Tuna and Salmon and California Rolls
Served with Wasabi, Pickled Ginger and Aged Soy
Sauce

American Raw Bar | \$20

Iced Jumbo Shrimp, North Atlantic Crab Claws,
Bluepoint Oysters, Little Neck Clams
Served with Spicy Cocktail Sauce, Fresh Grated
Horseradish and Lemon Wheels



Marriott
TEANECK
AT GLENPOINTE

Pasta stations | Select Two

Tri Color Cheese Tortellini

Prosciutto and Peas in a Parmesan Cream Sauce

Penne Pasta

Broccoli Rabe and Sweet Italian Sausage with Crushed Pomodoro Sauce

Cavatappi Pasta

Toasted Pignoli Nuts, Bocconcini Mozzarella and Homemade Pesto

Orecchiette Pasta

Oil Cured Black Olives and Roasted Red Peppers in a Basil Cream Sauce

Buckwheat Soba Noodles

Bean Sprouts, Carrot Threads and Shiitake Mushrooms in a Coconut Chili Sauce

Saffron Risotto

Asparagus and Roasted Peppers with Fresh Shaved Parmesan

Sautéed Wild Mushrooms

Wild Mushrooms Sautéed with Shallots in a Port Wine Demi, Served in Puff Pastry Triangles



Marriott
TEANECK
AT GLENPOINTE

Carving Stations | Select Two

Herb Roasted Turkey

Served with Sage Pan Gravy and Cranberry Sauce

Molasses Cured Corned Beef

Served with a Horseradish Mustard Sauce

Hickory Smoked Bone in Ham

Served with Honey Mustard

Classic Steamship Round of Beef

Served with a Horseradish Cream Sauce

Peppercorn Seared NY Strip

Served with an Au Poivre Sauce

Pistachio Crusted Pork Loin

Served with a Sugarcane Jus Lie



Enhancements

Roasted Garlic Laced Beef Tenderloin | \$13
Sage Pan Gravy and Cranberry Sauce

Herb Seared New Zealand Rack of Lamb | \$13
Served with a Minted Demi Glace

Smoked Atlantic Salmon | \$12
Served with traditional accompaniments

Thyme Seared Veal Loin | \$15
Served with Truffled Jus

Marriott

TEANECK
AT GLENPOINTE

Crepe Station

Wild Mushroom and Spinach

Shrimp, Scallop and Lobster with Ricotta Cheese

Wok Station | Select One

Chicken Stir Fry

Asian Vegetables in Thai Curry Sauce

Spicy Beef

Glass Noodles and Garlic Sauce

Shrimp and Scallops

Baby Corn, Water Chestnuts, Fermented Black Bean



Marriott
TEANECK
AT GLENPOINTE

Plated Dinner Greens | Choose One

Organic Field Greens – with Red and Yellow Cherry Tomatoes and Cucumber Ribbons.
Served with a Lemon Thyme Vinaigrette

Freshly Tossed Caesar Salad - Romaine Lettuce, Garlic Croutons and Shaved Parmesan Cheese.
Served with a Caesar Style Dressing

Hand Selected Baby Spinach - Hearts of Palm, Shaved Fennel, Nicoise Olives and Crumbled Feta Cheese.
Served with a Tarragon Vinaigrette

Asian Tatsoi Green - Daikon Radish, Carrots and Shiitake Mushrooms.
Served with Asian Sesame Vinaigrette



Marriott

TEANECK AT GLENPOINTE

Plated Dinner Starters | Choose One

Wild Mushroom and Chevre Strudel – with Shallot Scented Arugula and Port Infused Demi Glace

Artichoke, Lemon and Mascarpone Ravioli - with Roasted Red Pepper Coulis

Radiatori Pasta - Tossed with Arugula, Roasted Peppers and Toasted Pignoli Nuts in a Basil Lie

Saffron Risotto - with Hardwood Smoked

Chicken, Asparagus Spears and Pecorino Romano

Grilled Sea Scallops - with Portobello Mushroom, wilted Spinach, Saffron Beurre Blanc

Fresh Mozzarella, Beefsteak Tomato and Prosciutto - With Basil Pesto and Aged Balsamic



Enhancements | \$6

Chilled Jumbo Shrimp - with Tender Mache, Accompanied by traditional Cocktail Sauce

Maryland Blue Crab Cakes – with Thai Chili Scented Vegetable Slaw and Wasabi Aioli

Marriott
TEANECK
AT GLENPOINTE

Dinner Entrees | Choose two

Pan Seared French Cut Chicken Breast

With Wild Mushroom Ragout
Breast of Free Range Chicken
Stuffed with Wild Rice, Fresh Herbs and
a Kiln Dried Cherry Sauce

Seasonal Vegetable Strudel

Served over Wilted Greens and Carrot Coulis
Breast of Free Range Chicken
Stuffed with Spinach, Porcini Mushrooms and
Sun-dried Tomatoes with a Cognac Laced Jus

Seared Atlantic Salmon

On a Bed of Baby Bok Choy with Miso Butter Sauce
Sea Bass Nicoise
Sea Bass Crusted with Nicoise Olive Paste in
a Lemon Beurre Blanc

Grilled Canyon Swordfish

With Pasta Pearls, Mandarin Oranges and Fennel Slaw
Top Sirloin Steak
Brandied Demi Glace



Marriott
TEANECK
AT GLENPOINTE

Duet Dinner Entrees | Choose one

Chicken Breast and Atlantic Salmon

Pan Seared Free Range Chicken Breast and Broiled Atlantic Salmon with a Rosemary Infused Jus and Dill Butter Sauce

Halibut and Top Sirloin Steak

Roasted Halibut with Roasted Yellow Pepper Coulis and Flat Iron Steak with Au Poivre

Filet Mignon and Jumbo Shrimp

Petite Filet Mignon and Jumbo Gulf Shrimp with Sauce Vin Rouge and Saffron Buerre Blanc

Tournedo of Beef and Crab Cake

Tournedo of Beef and Maryland Blue Crab Cake with Brandied Demi Glace



Marriott
TEANECK
AT GLENPOINTE

Desserts | Choose one

New York Style Cheesecake

Chocolate Pecan Tart

Seasonal Fresh Fruit Tart

Almond Bavarian

Apple Crumb Tartlette

Chocolate Pyramid

Triple Chocolate Napoleon

Custom Designed Wedding Cake



Prices are not inclusive of to 22% Service Charge and New Jersey Sales tax.
Prices are subject to change without notice.

Marriott
TEANECK
AT GLENPOINTE

Enhancements

Valet Parking
Up request
\$200 per attendant

Chair Covers
Upon request
\$ 5 per chair cover

Overtime Fees (past contracted ending time)
\$8.00 per person per hour

Ice Carvings Available
Upon Request
\$300 per Block of ice

Restroom Attendants
(Available on Request)
\$100 Per Attendant

Cordials and Liquors
Baileys Irish Cream, Drambuie, Amaretto,
Courvoisier,
Sambuca, Remy Martin VSOP and Grand Marnier
\$10 Per Person

International Coffees and Liquors
Baileys Irish Cream, Drambuie, Amaretto,
Courvoisier, Sambuca
Remy Martin VSOP and Grand Marnier
\$10 Per Person

Frozen Drinks
(Unlimited for Five Hours)
Pina Coladas
Daiquiris: Strawberry, Raspberry or Banana
Margaritas: Strawberry or Key Lime
\$12 Per Person

Sangria Station
Red and White
\$8 per person

Martini Bar
\$12 per person

Mojito Bar
\$12 per person