

Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

our hotel

Griffin Gate Marriott Resort & Spa
1800 Newtown Pike Lexington, KY 40511
859 231 5100 griffingatemarriott.com

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Griffin Gate Marriott Resort & Spa Can provide the following services for your wedding reception:

- ~Complimentary Room for the night of the wedding, with breakfast for two the following morning!
- ~Complimentary Round of Golf for the Groom
- ~Complimentary Manicure for the Bride
- ~ Special overnight room rates for your Wedding Guests
- ~No Room Rental Fee
- ~We take care of all the set-up and clean up, so you don't have to worry!
- ~Tasting of menu selections to help you make your final decision
- ~Creative Menu ideas! We will customize to your liking!
- ~No charge for standard tables, chairs, linens, china, dance floor, staging, backdrops, etc.
- ~Elegantly decorated head table and cake table, at no extra charge!
- ~Complimentary use of House Centerpieces for your reception tables



Prices Subject To Change without notice

Prices do not include 24% taxable service charge and 6% tax





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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

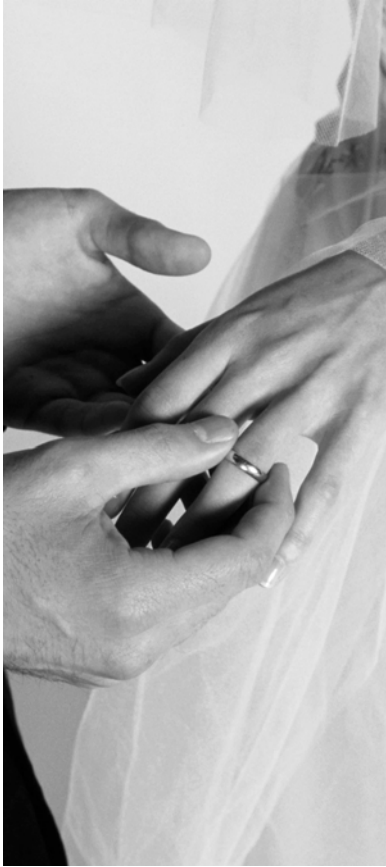
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Your Ceremony

Mansion Lawn

Our Mansion lawn with our ante-bellum Mansion as the perfect southern background. (Available with Mansion Receptions only).

Bluegrass Pavilion Patio

Beautifully landscaped with golf course background. (Available with Bluegrass Pavilion Receptions only).

Terrace Ballroom

Full windows overlooking the grounds and pool with adjoining patio.

Ballroom

Ornate salons with bold colors and Traditional chandeliers.

Golf Pavilion

Covered open air location for a more intimate setting

Prices range from \$1,500 - \$2,500

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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

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package | hors d'oeuvre | lunch | beverage

Reception Packages



The Social |

Appetizer

Butcher Block Cheese or Vegetable Display

Action Stations (Choose Two)

Carved

Roast Top Round, Strip Loin or Prime Rib, Roast Pork Loin, Smoked Turkey Breast, Baked Ham with Bourbon Glaze

Prepared

Pasta, Panini, Fried Rice, or Bruschetta Station

Hors d'oeuvres (Choose Three)

Meatballs (Any Style), Beef or Chicken Skewers, Shrimp or Pork Pot Stickers, Petite Quiche Lorraine, Beef or Boursin Mushroom Caps, Chicken Tenders or Wings, Egg Rolls, Vegetarian Spring Rolls, Crab Rangoon, Mini Italian Sausage Pizza

Champagne Toast

Per Person Price:

As Is: \$65

Three Hour Beer & Wine Bar*: \$90

Four Hour Host Bar (House Brands): \$105

Prices Subject To Change without notice

Prices do not include 24% taxable service charge and 6% state tax

Attendants, Carvers, and Bartenders \$150 each

*House Wine & Domestic Beer

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A La Carte

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Small Plate Reception |

Per Person Price

Bourbon Braised Short Ribs

\$12

Caramelized Onion Mashed Potatoes, Brown Gravy

Shrimp Scampi

\$10

Creamy White Cheddar & Asparagus Grits, Garlic Herb Sauce

Seared Garlic Chicken

\$9

Roasted Polenta Triangle, Natural Gravy

Seasonal Fish & Chip Fry

\$9

Line Caught Made Fresh Daily

Kentucky Hot Brown

\$7

Toast, Ham & Turkey, Cheddar, Bacon, Tomatoes, Béchamel Sauce

Each station is it's own "small meal"

Two stations recommended

Attendant \$150 each (Recommend 1 per 100 Guests)





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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.



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The Occasion |

Appetizer

Butcher Block Cheese or Vegetable Display

Plated Entrée

House Salad, Dinner Rolls, Rice or Potato, Seasonal Vegetable (1), Coffee & Iced Tea

Entrée Options (Choose One)

Sautéed or Thyme & Garlic Chicken Breast

Herb Marinated Seared Pork Loin

Seared Salmon

Champagne Toast

Per Person Price:

As Is: \$50

Three Hour Beer & Wine Bar: \$75*

Four Hour Host Bar (House Brands): \$90



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Attendants, Carvers, and Bartenders \$150 each

**House Wine & Domestic Beer*

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The Celebration |

Appetizer

Butcher Block Cheese or Vegetable Display

Hors d'oeuvres (Choose Two)

Meatballs (Any Style), Eggrolls, Vegetable Spring Rolls, Quiche Lorraine

Plated Entrée

House Salad, Dinner Rolls, Potato or Rice, Seasonal Vegetables (2), Coffee & Iced Tea

Entrée Options (Choose One)

Herb Crusted Sliced Strip Loin
Almond Crusted Chicken Breast
Grilled Swordfish

Champagne Toast

Per Person Price:

As Is: \$60

Three Hour Beer & Wine Bar*: \$85

Four Hour Host Bar (House Brands): \$100

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*House Wine & Domestic Beer



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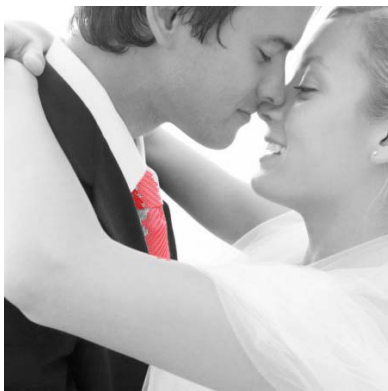
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The Event |

Appetizer

Butcher Block Cheese or Vegetable Display

Hors d'oeuvres (Choose Three)

Mini Hot Brown, Bacon Wrapped Scallops, Petite Crab Cakes, Beef Mushroom Caps, Chicken Skewers

Duel Plated Entrée

Bacon or Herb Tossed Salad, Dinner Rolls, Potato, Rice, Risotto, or Polenta Seasonal Vegetables (2), Coffee & Iced Tea

Entrée Options (Choose One)

Sliced Roast Tenderloin and Salmon
Sliced Roast Tenderloin and Shrimp (2)
Sliced Roast Tenderloin and Chicken

Champagne Toast

Flavored Coffee Station

Per Person Price:

As Is: \$80

Three Hour Beer & Wine Bar*: \$105

Four Hour host Bar (House Brands): \$120

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Attendants, Carvers, and Bartenders \$150 each

*House Wine & Domestic Beer

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The Banquet |

Appetizer

Butcher Block Cheese or Vegetable Display

Buffet Entrées

Dinner Rolls, Coffee & Iced Tea

Salads and Starters (Choose Two)

Bacon Ranch Salad, Tomato Cucumber Salad, Chilled Pasta Salad, Fruit Salad, Potato Salad, Cole Slaw, Soup du Jour

Entrée Options (Choose Three)

Fried or Barbeque Chicken, Grilled Chicken Breast, Bourbon Glazed Ham, Smoked Turkey, Fried or Grilled Catfish, Meat Loaf, Pot Roast

Side Options (Choose Three)

Country Green Beans or Green Bean Casserole, Buttered Corn, Stewed Tomatoes, Creamed Spinach, Honey Carrots, Potatoes (Mashed, Au Gratin, or Oven Roasted), Macaroni and Cheese, Broccoli au Beurre or Broccoli Casserole

Champagne Toast

Per Person Price:

As Is: \$60

Three Hour Beer & Wine Bar*: \$85

Four Hour host Bar (House Brands): \$100

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*House Wine & Domestic Beer



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The Feast |

Appetizer

Butcher Block Cheese or Vegetable Display

Hors d'oeuvres (Choose One)

Spanakopita, Meatballs (Any Style), Tenderloin Boursin Cheese Crustini, Eggrolls, Quiche Lorraine

Buffett Entrées

Dinner Rolls, Coffee & Iced Tea

Salads and Starters (Choose Two)

Bacon Ranch Salad, Caesar Salad, Marinated Vegetable, Fruit Salad, Pasta Salad, Carrot Raisin Salad, Pickled Beets, Garden Salad, Soup du Jour

Entrée Options (Choose Three)

New York Strip, Smoked Ham, Pork Loin or Pork Loin or Pork Chops, Thyme and Garlic Chicken Breast, Cedar Plank Salmon, Grilled Swordfish, Grilled Shrimp or Scallops, Tortellini Marinara or Alfredo

Side Options (Choose Three)

Potatoes (Mashed, Roasted, or Au Gratin), Green Beans, Glazed Carrots, Asparagus, Broccoli with Cheese Sauce or Lemon Butter, Creamed Corn, Seasonal Medley, Macaroni and Cheese

Champagne Toast

Per Person Price:

As Is: \$75

Three Hour Beer & Wine Bar*: \$100

Four Hour Host Bar (House Brands): \$115

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Prices do not include 24% taxable service charge and 6% state tax
Attendants, Carvers, and Bartenders \$150 each

A La Carte

package | hors d'oeuvre | dinner | beverage

Plated Entrees |

Dinner Rolls, Tossed Bacon Ranch Salad, Caesar Salad, OR Herb Salad, Coffee & Iced Tea

Entrée Options (Choose One)

Per Person Price

Thyme and Garlic Crusted Chicken Breast	\$33
Almond Crusted Chicken Breast	\$33
Herb Marinated Seared Pork Loin	\$33
Seared Sea Bass	\$34
Cedar Plank or Potato Crusted Salmon	\$35
Herb Crusted Strip Loin	\$36
Garlic Ribeye Steak (14 oz)	\$40
Sliced Garlic Crusted Tenderloin	\$44

Vegetable Options (Choose Two)

Green Beans (Country or Al Dente), Seasonal Medley, Carrots (Honey or Julienne), Asparagus or Broccoli Au Beurre, Dill Cucumbers

Starch Options (Choose One)

Rosti, Lyonnaise, Garlic Mashed or Au Gratin Potatoes, Roasted Polenta, Herb Risotto, Savory Rice, Wild Rice Blend, Fruit and Nut Rice

Enhancements

Per Person Addition

Garlic Butter Shrimp (2)	\$5
Crabmeat Stuffed Shrimp (2)	\$8

Three Hour Beer & Wine Bar*: Additional \$30

Four Hour Host Bar (House Brands): Additional \$40



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Buffet Entrees |

Dinner Rolls, Coffee & Iced Tea

Salads and Starters (Choose Two)

Tossed Bacon Ranch Salad, Caesar Salad, Herb Salad, Fruit Salad, Chilled Vegetable Salad, Tomato Cucumber Salad, Soup du Jour

Entrée Options (Choose Two)

Inside Round, Salmon (Potato Crusted, Seared, or Grilled), Pork Tenderloin, New York Strip, Thyme and Garlic Chicken, Almond Crusted or marinated Chicken Breast, Pasta Primavera, Swordfish, Seafood Newburg, Almond-Crusted Tilapia

Vegetable and Starch Options (Choose Three)

Green beans, Asparagus, Carrots (Honey or Ginger), Seasonal Vegetable Medley, Green Bean Casserole, Creamed Spinach, Corn Pudding, Broccoli Casserole, Seasonal Rice, Creamy Polenta, Mashed Redskin, Au Gratin or Rosti Potatoes, Risotto

Per Person Price:

As Is: \$55

Three Hour Beer & Wine Bar*: Additional \$30

Four Hour Host Bar (House Brands): Additional \$40

Enhancements

Per Person Addition

Chocolate Fountain:

\$10

Includes attendant, Fruit, Cookies, Pretzels and Marshmallows (a minimum of 100 guests)

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A La Carte

Hors d'oeuvres |

Per Person Price

Butcher Block Cheeses

\$10

Havarti, Cheddar, Swiss, Pepper jack, Provolone, Summer Sausages, Pepperoni, Marinated Olives, Hummus, Crackers, Strawberries, and Grapes

Grilled Vegetables

\$6

Asparagus, Peppers, Carrots, Zucchini, Yellow Squash, Mushrooms, Roasted Cauliflower, Roma Tomatoes, Ranch Dip

Cheese or Chocolate Fondue

\$5

French Bread, Fruit, or Pound Cake

Assorted Dry Snacks

\$5

Pretzels, Potato Chips, Tortilla Chips, Dip, Salsa

Fresh Raw Vegetable Crudités

\$4

Carrots, Zucchini, Squash, Celery, Tomatoes, Red Peppers, Broccoli, Cauliflower, Creamy Dill or Peppercream Ranch

Spinach and Artichoke Dip

\$4

Served with Tortilla Chips

Deluxe Mixed Nuts

\$4



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Hors d'oeuvres |

	Per Piece Price
Jumbo Prawns (U-10)	\$5.5
Petite Crab Cake	\$5
Mini Hot Brown	\$5
Spiced, Spicy Thai, Tequila Lime, Sweet & Sour, Cocktail, Teriyaki, or Bacon Wrapped Shrimp	\$4.5
Bacon Wrapped Scallops	\$3.5
Beef or Chicken Skewers	\$3
Crab Rangoon	\$3
Beef Mushroom Caps	\$3
Vegetable Tart	\$3
Chicken Quesadillas	\$2.5
Steamed Pork Pot Stickers	\$2.5
Chicken Wings	\$2.5
Chicken Tenders	\$2.5
Egg Rolls	\$2.5
Monterey Jack Cheese Sticks	\$2.5
Spinach Quiche or Quiche Lorraine	\$2
Meatballs (Swedish, Barbecue, or Sweet & Sour)	\$2

A La Carte



Action Stations |

	Per Person Price
Panini Station	\$10
<i>Reuben, Turkey & Cheese, Gourmet Grilled Cheese, Roast Beef, Grilled Chicken</i>	
Pasta Station	\$10
<i>Tri-Colored Tortellini and Cavatappi Pasta with Alfredo Sauce, Marinara Sauce, Diced Tomatoes, Pesto, Parmesan Cheese, Mushrooms, Onions, Peas, Garlic, Olives, Peppers</i>	
Add: Asparagus, Broccoli, Artichoke Hearts, Shrimp or Chicken	\$14
Bruschetta Station	\$10
<i>Traditional Bruschetta Topping, Artichoke Hearts, Wild Mushrooms, Olives, Sun dried Tomatoes, Boursin, Parmesan, Bleu Cheese, Caramelized Onions, Roasted Garlic, Spinach</i>	
Carving Station	
<i>Carved to order / with assorted rolls and condiments</i>	
Roast Tenderloin (Serves 25)	\$300
Roast Top Round (Serves 100)	\$275
Strip Loin or Prime Rib (Serves 40)	\$275
Roast Pork Loin (Serves 40)	\$225
Smoked Turkey Breast (Serves 75)	\$175
Baked Sugar Cured Ham (Serves 75)	\$175

Attendant and Carver \$150 each Recommend 1 per 100 Guests)

Beverages



Red Wines |

Per Bottle Price

Blush to Light Intensity

Frescobaldi Castiglioni, Tuscany Chianti	\$44
FrieBrothers Russian River Pinot Noir	\$36
Mark West Pinot Noir, CA	\$30
Robert Reynolds Cabernet Sauvignon	\$30
BV Coastal Estates Pinot Noir Vintner's Selection	\$26
Beringer Vineyards White Zinfandel, California	\$25

Medium to Full Intensity

Ferrari-Carano Merlot, Sonoma County	\$82
Stonestreet Merlot	\$74
Rosemount Estate Shiraz, Australia	\$46
Bonterra Merlot (organic)	\$42
St. Francis Vineyards Merlot	\$42
Clos Du Bois Merlot, North Coast	\$34
Meridian Merlot, Santa Barbara	\$29
Beaulieu Vineyards Century Cellars Merlot	\$28
BV Coastal Estates Merlot Vintner's Selection	\$26
Stone Cellars by Beringer Merlot, California	\$26

Fuller, Richer, and More Tannins

Franciscan Oakville Cabernet Sauvignon	\$80
Penfolds Shiraz	\$80
Kendall Jackson Cabernet	\$50
Greg Norman Limestone Coast Shiraz	\$46
Estancia Cabernet Sauvignon, Paso Robles	\$34
Aquinas Cabernet Sauvignon, Napa Valley	\$30
Beaulieu Vineyards Century Cellars	
Cabernet Sauvignon, CA	\$28
Stone Cellars by Beringer Cabernet Sauvignon, CA	\$26

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Beverages

White Wines |

Per Bottle Price

Blush to Medium Intensity

<i>Cakebread Chardonnay</i>	\$92
<i>Santa Margherita Pinot Grigio</i>	\$75
<i>Sonoma Cutrer Chardonnay</i>	\$62
<i>Kim Crawford Sauvignon Blanc</i>	\$56
<i>Ferrari-Carano Fume Blanc</i>	\$36
<i>Pighin Friuli Pinot Grigio, Grave del Friuli</i>	\$34
<i>Brancott Sauvignon Blanc, Marlborough</i>	\$34
<i>Clos Du Bois Chardonnay, North Coast</i>	\$34
<i>Columbia Crest Chardonnay</i>	\$32
<i>Chateau Ste. Michelle Riesling, Columbia Valley</i>	\$30
<i>Meridian Chardonnay</i>	\$29
<i>Beaulieu Vineyards Century Cellars Chardonnay</i>	\$28
<i>BV Coastal Estates Chardonnay</i>	\$26
<i>Stival Pinot Grigio</i>	\$26
<i>Stone Cellars by Beringer Chardonnay, California</i>	\$26
<i>Stone Cellars by Beringer Pinot Grigio, California</i>	\$26
<i>Beringer Vineyards White Zinfandel, California</i>	\$25

Champagne & Sparkling Wines

<i>Moet & Chandon White Star</i>	\$104
<i>Mumm Napa "Brut Prestige" Sparkling Wine, Napa Valley</i>	\$39
<i>Aria Estate</i>	\$35
<i>Gloria Ferrer Blanc De Noir</i>	\$30
<i>Freixnet Blanc de Blancs, Sant Sadurnid'Anoia</i>	\$26



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Cash Bar |

<i>Priced based on Consumption</i>	<i>Premium</i>	<i>Top Shelf</i>
Mixed Drinks	\$7	\$8
Manhattan	\$9	\$10
Martini	\$10	\$12
Wine	\$7	\$8
Imported Beer	\$6	\$6
Domestic Beer	\$5	\$5
Soft Drinks and Juices	\$3	\$3

Minimum of 50 guests for cash bar or guaranteed minimum of \$300 in cash bar sales

Host Bar |

<i>Price based on Consumption</i>	<i>Premium</i>	<i>Top Shelf</i>
Mixed Drinks	\$6	\$7
Manhattan	\$8	\$9
Martini	\$9	\$10
Wine	\$6	\$7
Imported Beer	\$5	\$5
Domestic Beer	\$4	\$4
Soft Drinks & Juices	\$2	\$2



Hourly Bar |

<i>Per Person Price based on Guaranteed Number of Guests for the Event</i>	<i>Premium</i>	<i>Top Shelf</i>
First Hour of Service	\$18	\$20
Each Additional Hour	\$8	\$10

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Imported and Domestic Beer

Corona, Heineken, Budweiser, Miller Lite, O'Douls, Bud Light, Michelob Ultra

Premium Brands

Gordon's Vodka, Cruzan Aged Rum, Gordon's Gin, Grant's Family Reserve Scotch, Jim Beam White Label Bourbon, Maker's Mark, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy, Beringer White Zinfandel, Stone Cellars Cabernet Sauvignon, and Chardonnay

Top Shelf Brands

Smirnoff Vodka, Bacardi Superior Rum, Captain Morgan's Original Spiced Rum, Beefeater Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy, Beaulieu Vineyards Chardonnay, Merlot and Cabernet Sauvignon, and Beringer White Zinfandel

Sodas and Juices

Pepsi Products

We are happy to order special request brands or create a Signature Drink especially for your event for an additional charge

Bartenders \$150 each up to 4 Hours

Additional \$50 per hour for each bartender after 4 hours



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Information & Policies

Food and Beverage

No food or beverage of any kind will be permitted to be brought into the Hotel by the contact or any other guests, or invitee from the outside.

Alcoholic Beverage Serving Policy

Alcoholic beverages will not be served to any guest under the age of 21 years, nor to any guest who cannot produce proper proof of age.

Parents / adults cannot legally serve children / minors.

Any guest who appears intoxicated will be refused alcoholic beverage service.

Griffin Gate Marriott Resort and Spa adheres to the above policies without exception.

All alcoholic beverages must be purchased and dispensed by Marriott Personnel.

Guarantee Policy

A minimum guarantee of attendance must be received (3) three working days (excluding weekends and holidays) prior to the event.

Should you not phone in, your expected number will be used as your guarantee.

Audio-Visual

The hotel has a full service audiovisual department on the premises. Audio Visual prices are subject to a taxable Service Charge and State Sales Tax.

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Information & Policies

Menu Selection Guarantees

For all food and beverage functions, the final selection for menus and any other special arrangements MUST be confirmed NO LATER than 7 days prior to the function.

We cannot guarantee the availability of your selection after that time.

Banquet Room Liability

The hotel reserves the right to inspect and control all private functions.

Liability for damage to the premises will be charged to the representative making arrangements through the Sales or Event office. Please Note the Following: Scotch tape, nails, pushpins, or potentially damaging fasteners may not be used to hang signs or other materials on walls in public areas or function space.

The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following your function.

Guest agrees to be responsible for any damage done to the premises during the period of time they are under your control or any independent contractor hired by you.

