

NY Marriott Downtown | 85 West Street, New York, NY 10006 | 212-266-6192 | www.nymarriottdowntown.com



Wedding Package



tradition
unique
distinctive
romance
honeymoon
perfection
happiness

Dream Weddings. No Two Are Alike.
But They All Have One Thing In Common. JOY.



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5 Hour Premium Open Bar Featuring

Ketel One
Beefeater
Bacardi Silver Light
Makers Mark
J&B, Canadian Club
Campari
Hennessy

Wines

Beringer Stone Cellar Chardonnay
Beringer Stone Cellar Cabernet Sauvignon

Beers

Budweiser
Coors Light
O'Doul's Non-Alcoholic
Heineken
Amstel Light

Soft Drinks

Assorted Diet and Regular Sodas
Bottled Mineral Waters
With Slices of Lemon and Lime

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Reception

(Kindly Select 8 of the Following Hors d'oeuvres to Be Butler Passed)

Hot Hors d'oeuvres

Steamed Shrimp Dim Sum with Soy Ginger Sauce
Grilled Marinated Shrimp with Tarragon and Olive Oil
Coconut Shrimp with Orange Marmalade Sauce
Shrimp Wrapped in a Crisp Wonton
Mini Crab Cakes with Garlic Aioli
Sesame Chicken Crisps with Honey Mustard Sauce
Chicken Sate with Thai Peanut Sauce
Chicken Cordon Bleu filled with Ham and Swiss
Mini Beef Wellington with Cabernet Dipping Sauce
Brie, Pear and Almond in a Phyllo Bundle
Feta Cheese and Sun Dried Tomato in Phyllo
Wild Mushroom Miniature Tartlet
Mini Deep Dish Pizza

Cold Hors d'oeuvres

Asian Seared Scallops on Won-Ton Crisps
Blackened Beef on Won-Ton Crisps
Chicken Mousse and Capers on Asiago Toast Points
Tuna Tartar, Cucumber and Crostini
Smoked Salmon with Horseradish Cream Cheese on Pumpnickel
Mozzarella, Tomato, Basil Skewer Marinated with Extra Virgin Olive Oil
New Potato with Caviar Crème Fraîche and Red Pepper Garnish
Tomato, Avocado, Red Onion and Manchego Cheese Bruschetta

Displays

(Kindly Select TWO of the Following)

Cheese Board
Assorted Artesian Cheeses
Garnished with Dried Fruits and Nuts
Presented on Wooden Cutting Boards
Accompanied by Fancy Crackers and French Bread

Crudite Display
Seasonal Vegetable Crudite in Glass Display
Accompanied with Homemade Dips

Sliced Fruit Platter
Slices of Perfectly Ripe Seasonal Fruit
Garnished With Seasonal Berries



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Dinner

Champagne Toast
Wine Service with Dinner
Freshly Baked Dinner Rolls and Creamy Butter

Appetizer

(Kindly Select One of the Following)

Soup Du Jour

Citrus Mint Fruit Salad

Insalade Tricolor of Radicchio, Arugula and Bibb Lettuce
Tossed with Toasted Walnuts, Red Wine Vinaigrette

Traditional Caesar Salad
with Herb Croutons

Sonoma Field Greens with Roasted Tri Color Pear Tomatoes
and Shallot Vinaigrette

Field Greens with Poached Pears, Roasted Pecans, Crumbled
Gorgonzola
and Cranberry Vinaigrette

Arugula and Sliced Granny Smith Apple Salad
With Apple Cider Vinaigrette

Sliced Tomato and Mozzarella with Balsamic Vinegar
and a Drizzle of Olive Oil

Goat Cheese Ravioli
with Tomato Butter Sauce

Wild Mushroom Strudel in Roasted Garlic
and Rosemary Cream

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Choice of Two Entrees

Sautéed French Cut Chicken Breast
with Mustard Chive Sauce

Served with Mashed Potatoes and Fresh Green Beans

Pan Seared Chicken Breast with Tarragon Butter Sauce
Served with Scalloped Potatoes and Shoestring Vegetables

Grilled Atlantic Salmon
Potato Horseradish Crusted

Seared Sea Bass
Tomato Fume

Porcini Crusted New York Sirloin Steak with Roasted Shallot
Served with Watercress and Bleu Cheese Spinach Flan

Herbed Striped Bass
Citrus Beurre Blanc
Served with Scalloped Au Gratin Potatoes and Baby Vegetables

Porcini Crusted New York Sirloin
Roasted Shallots
Served with Watercress and Blue Cheese Spinach Flan

Vegetarian / Kosher Entrees are Available Upon Request

Dessert

Wedding Cake
Custom Wedding Cake of Your Choice

And

A Tray of Chocolate Dipped Strawberries and
Miniature Pastries on Each Table

Gourmet Bean 100% Colombian Coffee,
Decaffeinated Coffee and Assorted Herbal Tea



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Summary of Charges



Ceremony Room Rental Fee: \$500
Wedding Package: \$145 per guest
Coat Check: \$3 per guests

All Prices are Subject to
Customary 22% Service Charge and
8.875% New York State Sales Tax.



Special Concessions

Complimentary Spectacular Bridal Suite for
the Bride and Groom on The Night of Your
Wedding

Reduced Guest Room Rate for Your
Out of Town Guests

Marriott Reward Points

Three Points for Every Dollar Spent (Maximum
of 50,000 Points)

or

"Honeymoon on Us" Package"

Earn Enough Points to Plan a Honeymoon!

Points can be redeemed for hotel stays,
airline tickets and car rental discounts



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\$15,000.00 Food and Beverage Spending
Earns You 150,000 points,

\$20,000.00 Food and Beverage Spending
Earns You 200,000 points,

\$25,000.00 Food and Beverage Spending
Earns You 250,000 points.

Wedding Enhancements

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The Bride and Groom's Signature Drink

We can create a specialty drink that matches the colors of our wedding Or Hints at Your Honeymoon Destination!
\$3 Per Person

Deluxe Raw Bar

Jumbo Shrimp, Oysters, Little Neck Clams, Served with Fresh Lemon, Cocktail Sauce and Sauce Remoulade
\$19 Per Person

Sushi and Sashimi Station

Futo Maki, Hamachi Maki, Tekka Maki, California Roll Sushi
Tuna, Shrimp, and Salmon Sashimi
Creatively Arranged with Pickled Ginger, Wasabi, and Soy Sauce
\$22 Per Person
(100 Person Minimum)

NOTE: If uniformed Chef is required, please add \$500.00 attendant fee.

Antipasto Display

Marinated Beef, Genoa Salami, Pepperoni, Marinated Mushrooms, Roasted Red Peppers, Black Olives, Green Olives, Artichoke Hearts, Pepperoncini, Mozzarella and Provolone Cheeses
Italian Bread and Bread Sticks
\$15 Per Person

Mediterranean Station

Freshly Prepared Hummus, Baba Ghanoush, Assorted Marinated Olives, Dolmades, Roasted Tomatoes in Garlic Olive Oil
Mini Greek Salad Served with Grilled Pita Bread
\$15 Per Person

Tapas Station

Bruschetta, Marinated Olives, Crab Gazpacho Shooter
Marinated Shrimp Skewer with Roasted Tomato Dip
Pulled Peking Duck Breast
\$20 Per Person



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Carving Station

\$250 Per Carver

Bourbon Glazed Baked Ham
Served with Whiskey Sauce and Honey
Mustard

\$12 Per Person

Whole Roasted Turkey
Served with Giblet Gravy and Cranberry
Sauce

\$12 Per Person

Herb Crusted Rack of Lamb
Natural Jus

\$15 Per Person

Roast Tenderloin of Beef
Served with Creamed Horseradish and
Bordelaise Sauces

\$14 Per Person

Side of Nova Scotia Salmon
Served with Miniature Black Breads &
Classical Garnitures

\$12 Per Person

Diver Scallop Station

Fresh Atlantic Diver Scallops
With Baby Arugula Sautéed with Curry Basil
and Apricot Chutney

\$18 Per Person

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Pasta Station

\$250 Per Attendant (Optional)
(Please Select TWO of the Following)

Penne alla Vodka with Sundried Tomatoes
Bowtie Pasta with Tomato Basil Sauce
Tri Color Cheese Tortellini Primavera
Ziti with Roasted Eggplant in a
Tomato Basil Sauce

Penne with Caramelized Onions, Goat Cheese
in a Creamy Portobello Mushroom Sauce

Served with Focaccia, Fresh Garlic Bread
and Grated Parmesan Cheese
\$12 Per Person

Viennese Table

Classic Display of Tarts, Cakes,
Miniature Pastries,
Cookies, Brownies, Berries
and Whipped Cream
\$15 Per Person

The Chocolate Fountain

An Interactive Chocolate Experience
Surrounded by an Array of Fresh Fruit,
Dried Fruit, Pound Cake,
Pretzels, Marshmallows and Graham Crackers
\$10 Per Person

Sundae Bar

Attendant Required (\$225 per attendant)
Vanilla, Chocolate and Strawberry Ice Cream,
Bowls of Chocolate, Strawberry, and
Butterscotch Sauce,
M & M's, Gummy Bears, Chocolate Sprinkles,
Reese's Pieces, Nuts, Cherries,
Fresh Whipped Cream
\$10 Per Person

Upgrade to a **Cold Stone Creamery Station** for
an Extra \$650 (for every 100 guests)



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Wedding Enhancements

Ballroom Chairs

\$18 per chair

Chair Covers

\$15 per chair

Specialty Linen

Consult Your Event Manager

Ice Sculpture

Starting at \$600 each

Customized Gobo

"Your Name in Lights"

\$150 each

Baby Grand Piano

Tuning Fee

\$500

Lighting Package

Up Lights to Illuminate Your Ambience

Starting at \$300