

Weddings

By Courtyard Marriott Philadelphia Downtown

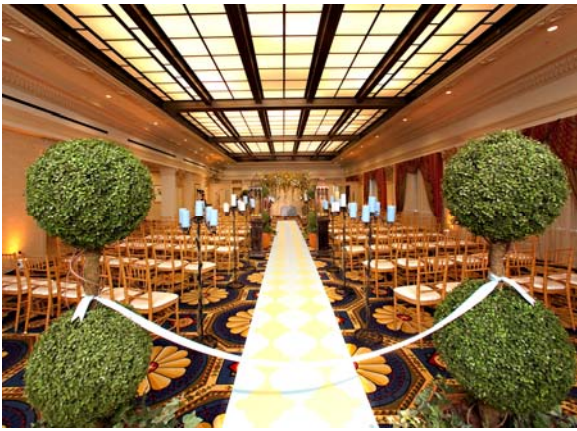


A Piece of Philadelphia History

Listed on the National Register of Historic Places



Courtyard by Marriott Philadelphia Downtown
21 N. Juniper Street
P 215-832-3044 | F 215-564-1984
www.PhiladelphiaDowntownCourtyard.com



Rehearsal Dinner

Buffet | \$55

Tossed Field Greens Salad | mixed field lettuce with grape tomatoes, cucumbers, carrots, red onion, served with balsamic vinaigrette and buttermilk ranch

Choice of Two Entrees

pan roasted rosemary lemon chicken

pan seared salmon fillet with mustard vinaigrette

Petite filet with horseradish crust

penne pasta with sun dried tomatoes and spinach

Chef's selection of Starch & Vegetable

Chef's selection of Cakes and Pies

Seated* | \$45

Tossed Garden Salad | Mixed lettuce with tomatoes, cucumbers, and carrots with selection of peppercorn, Italian, Russian, or raspberry vinaigrette dressing

Selection in Advance:

Pan roasted chicken breast | spinach, mushrooms, orzo pasta

-Or-

Grilled Salmon Fillet | roasted fingerling potatoes

Apple Crumb Tart | lemon custard filling in a shortbread crust topped with sweet apples and caramel sauce

**Additional course selections available upon request. Changing selections may effect menu pricing.*





Ceremony

Ceremony space is available in one of our two beautiful Ballrooms for a nominal fee of \$1000. Includes white drape backdrop, standing microphone, lapel microphone for groom, amplification, stage, chair setup, and special moments reception (below)

Special Moments Reception for the Bridal Party

After your ceremony and before you greet all of your wedding guests, we encourage you to take a few moments to enjoy your nuptials. This intimate reception, held in a private bridal reception room, is provided complimentary to the Bride and Groom (and Bridal Party, if desired). Take this opportunity alone to bustle your dress and do any touch ups, as well as toast to your new marriage with champagne and hors d'oeuvres. This reception is also an opportunity to arrange for family photographs.



Evening Reception

For Celebrations beginning after 5pm.

One Hour Cocktail Reception with Tray Passed Hors D 'oeuvres and Two Display Stations

Four Hour Premium Brands Open Bar

Sparkling Champagne Toast

Extravagant Three Course Seated Dinner

Traditional Wedding Cake presented on a Painted Plate and served with Fresh Berries.

Floor Length White or Ivory Linen with Matching Napkins.

Votive Candles for each table to accent your centerpiece

A Private Tasting with our Executive Chef for up to four people

Complimentary Overnight Suite for the Bride and Groom

Holding Room for the Bridal Party

Special Sleeping Room Rates for Overnight Wedding Guests

Marriott Certified Wedding Planner to assist in your planning and day of reception coordination

Passed Hors D' Oeuvres

Selection of Five

(total of four pieces per person)

Kalamata olive and artichoke tart with goat cheese and sun-dried tomato

Quiche Lorraine tart with wild mushrooms, fresh herbs, and Swiss cheese

Diced tomato, onion, and basil bruschetta with olive oil and garlic on a croustade

Spanakopita with spinach and feta cheese

Vegetable spring roll with oriental plum sauce

Parmesan artichoke hearts with goat cheese

Mini crab cakes served with remoulade sauce

Crab stuffed mushroom caps

Seafood puff pastry purse with baby shrimp and sour cream

Sesame chicken strips with sweet and sour honey mustard

Chicken Wellington with mushroom duxelle in a puff pastry

Beef sate marinated in teriyaki glaze

Beef Wellington with mushroom duxelle in a puff pastry

Scallops wrapped in bacon

Mini beef franks wrapped in puff pastry and served with golden and spicy



Reception Stations

Please select two from the following



Domestic & International Cheese garnished with fresh fruit and served with crackers and flatbreads

Chef's Crudités Display with assorted dips

Grilled Vegetable Display served with focaccia bread and parmesan cheese

Bruschetta Station | tomato, onion, basil bruschetta and sun-dried tomato, kalamata olive, prosciutto tapenade served with garlic crostini and focaccia breads

Baked Brie en Croute served with fresh fruit, dried fruit, and French bread

Mediterranean Display | tapenades, hummus, tabbouleh and olives served with sliced pita

Mashed Potato Bar served with maple pepper bacon, fried onions, cheddar cheese, sour cream, chives, and parmesan cheese

Creamy Chardonnay Risotto with fresh asparagus, roasted peppers and choice of chicken or shrimp

Pasta Action Station*
(Selection of one)

Tortellini | Country Roasted Vegetables | Light Chicken Sauce

Rigatoni Pasta | Sun-Dried Tomatoes | Black Olives | Artichoke Hearts Prosciutto | Garlic | Olive Oil

Penne Pasta | Crushed Tomatoes | Basil Sauce

Capatelli Pasta | Sausage | Broccoli | Garlic Oil



**Chef Attendant Required @ \$120 each (1 per 75 recommended)*



Appetizer

\$9 Additional | *Selection of One*

Fresh Mozzarella, Tomato, and Basil drizzled with balsamic syrup and olive oil and served with a garlic crostini

Maryland Crab Salad | mixed baby greens with crabmeat, grape tomatoes, and roasted corn harbor croutons with honey dijon dressing

Jumbo Shrimp Cocktail served with cocktail sauce and lemon wedge

Pan Seared Crab Cake served with baby greens, caramelized leeks and sweet onions

Wild Mushroom Ravioli Flavored with a Smoked Chicken Cream Sauce

Seafood Bisque En Crouete: Shrimp, Scallops and Crab served in a Sherry Cream Seafood Broth



Soup or Salad

Selection of One

Tomato Florentine with Cheese Crostini

Tuscan Minestrone Soup with Fresh Meat Stock, Vegetable, Ham, Beans and Herb

Chicken Consommé with Lemon Grass and Wonton

Italian Wedding: Rich Meat Stock with Escarole, Meatballs, Egg White & Fresh Herbs

Bibb Lettuce, Shaved Cucumber, Mustard Dill Vinaigrette

Steakhouse Wedge, Marinated Tomatoes, Bleu Cheese Dressing

Caesar Salad with Freshly Made Garlic Croutons, Shaved Grana Padano Cheese and Caesar Dressing



Entrée

DELUXE ENTREES | \$119 Per Person

Maple Walnut Glazed Salmon served with Pineapple Cucumber Relish, Braised Napa Cabbage in a Lemon Herb Sauce

Stuffed Breast of Chicken with Sun-Dried Tomatoes, Boursin Cheese and Caramelized Onions with Tarragon Sauce

Roasted Pork Tenderloin with Caraway Cabbage

Roasted Vegetable and Ricotta Ravioli served over Spinach with Red Pepper Sauce and Parmesan Cheese

Grilled Marinated Flank Steak with Mushroom Demi-Glaze

PREMIUM ENTREES | \$125 Per Person

Charred Ahi Tuna with Fruit Papaya Relish

Oven Roasted Halibut Brushed with Lemon and Olive Oil Vinaigrette served over Sautéed Spinach

Pan Seared Chicken Saltimbocca and Jumbo Shrimp Scampi

Roasted Prime Rib of Beef Au Jus

ELEGANT ENTREES | \$130 Per Person

Red Snapper with Saffron Tomato Fumet, Artichokes and Fennel

Seared Sea Bass served with Champagne Artichoke Sauce

Red Wine Braised Boneless Short Ribs

Grilled NY Strip Steak served with Herb Butter

Broiled Filet Mignon on Crostini with Confit of Onions with a Cabernet Sauvignon Reduction

Roasted Rack of Lamb Provencale with a Rosemary Truffle Demi-Glaze

DUET ENTREES | \$135 Per Person

Petite Filet Mignon with choice of:

Rosemary Lemon Grilled Chicken

Lump Crab Filled Shrimp

Maryland Crab Cake

Seared Sea Bass



Dessert

Selection of One

Italian Tiramisu: An Italian Classic served with Lady Fingers, Flavored with Espresso,

Philadelphia Style Cheesecake with Fresh Berries, Strawberry Sauce and Whipped Cream

Crème Brûlée served with a Tuxedo Strawberry

Lemon Cloud: Yellow Sponge Cake and Lemon Cured Mousse wrapped with a Lemon Jaconde topped with Lemon Mirroir and Garnished with a White Chocolate Blossom Curl



Wedding Cake

Elegant Butter Cream design in your selection of flavors to include: Pound, Lemon Pound, Marble, Vanilla, or Chocolate Cake. Fillings to include, Lemon, Raspberry, Vanilla or Chocolate Mousse.

Additional charges may incur based on design, frosting and icing upgrades.

We are pleased to be partnered with Classic Cakes for our Wedding Cakes. Classic Cakes offers only the highest quality ingredients and highly skilled bakers and designers. You have the option of having your cake tasting during your menu tasting or setting up a private appointment at the bakery to discuss your dream wedding cake.





4 Hour Premium Brands Open Bar

Smirnoff
Beefeater
Bacardi
Jose Cuervo
Grants
Seagram's VO
Makers Mark

Imported and Domestic Beer

Woodbridge Chardonnay, Woodbridge Cabernet Sauvignon, Beringer's White Zinfandel, assorted

Assorted Pepsi Soft Drinks and Juices

*** There is a \$10 credit for young adults ages 13-20 years**

Champagne Toast

Segura Viudas Brut

Luxury Brands

Upgraded Liquor Brands | \$8

Grey Goose
Tanqueray
Bacardi
Patron Respado
Jack Daniels Single Barrel
Crown Royal
Jameson
Johnny Walker Black

\$120 Bartender Fee will apply per bartender
(1 per 75 recommended)





Lighting Packages

A Touch | \$500

(15) Perimeter Up Lights in choice of color

Just a Dream | \$1250

Custom Monogram projected on Dance Floor
(20) Perimeter Up Lights in choice of color

The "Wow" Factor | \$2250

Custom Monogram projected on Dance Floor
Perimeter Up lighting in choice of color
Centerpiece Pin Spotting in white (1 per table)

Additional Event Lighting and Event Design is available.



Décor Upgrades

Classic Chair Cover | \$7 per chair

White or Ivory Seat Cover with choice of bow color

Chivari Chair | beginning at \$12 per chair

Available in multiple colors and materials.

Specialty Linens | beginning at \$18 per table

Available in multiple colors, designs, and materials.



Your Marriott Certified Wedding Coordinator will help you design the wedding of your dreams with all the available elegant lighting and décor options.



Cocktail Reception Enhancements

Available in Addition to Package Pricing

Antipasto Display | \$12

prosciutto, salami, capocola, provolone and mozzarella cheeses, grilled marinated vegetables, served with sliced breads and crackers

Seafood Ceviche | \$19

Shrimp, sea scallops, and calamari with teardrop tomatoes, spicy jalapenos, and fresh herbsall

Sautéed Shrimp -or- Scallops* | \$22

Served in garlic and shallots and finished with white wine pernod

Carved Tender Pork Loin* | \$15

Decorated, Garnished and served with Miniature Rolls and Appropriate Condiments

Whole Roasted Turkey Breast* | \$15

Including Miniature Rolls, Cocktail Rye and Pumpernickel, accompanied by Cranberry Mayonnaise and Mustard

Carved Whole Roasted Tenderloin* | \$21

Wild Mushroom Demi

Roasted Pepper Crusted Sirloin* | \$19

Served with Pommery Horseradish Sauce and Mini Rolls

Raw Seafood Bar | \$25

Crab Claws, Littleneck Clams and Shrimp Cocktail and Bluepoint Oysters, Sliced Lemon, Horseradish and Tabasco Sauce

(4 total pieces per person)

Elaborate Display of Sushi Maki and Sashimi | \$20

To include Vegetable Rolls, Raw and Smoked Fish

(3 total pieces per person)

*Chef Attendant @ \$120 each (1 per 75 recommended)



Children's Menu

\$35 per child | Ages 3-12 years old

Reception

Children will have full access to reception food

1st Course

Fresh Fruit Cup - or - Tossed Salad

Entrée

Selection of One

Gourmet Angus Burger with Lettuce,
Tomato, Onion, Pickle and Coleslaw

Chicken Fingers with Honey Mustard or
Barbecue Sauce

Penne Pasta with Tomato Basil Sauce and
Garlic Bread

Dessert

Ice Cream Parfait | Vanilla Ice Cream with
Chocolate or Strawberry Sauce and Whipped
Cream

Beverage

Unlimited Soft Drinks, Juices and Water

Coloring Activities with Crayons included

Children 2 years and under are free of charge
and will share with parent.



Farewell Breakfast

In addition to wedding package | \$26

Assorted fresh fruit juice

Assorted breakfast cereals with whole & skim milk and bananas

Whole and sliced fresh seasonal fruit and berries

Freshly baked breakfast pastries and bagels with accompaniments

Fluffy scrambled eggs with chives

Breakfast potatoes

Selection of two meats: bacon, sausage, turkey sausage, ham steak, corned beef hash, or smoked bacon

Coffee and Herbal Tea



Breakfast Enhancements

Buffet Items | \$6 each

Ham and Cheese Croissant

Cinnamon French Toast

Cheese Blintzes with Strawberry Sauce

European sliced meat display with freshly baked rolls

Chef/Attendant stations*:

Omelets made to order | \$9

Roast Strip Loin with Bordelaise Sauce | \$12

Cinnamon French Toast station with Warm Maple Syrup and Fresh Berries | \$7

Maryland Crab Cake Benedict | \$12

Smoked Salmon or Gravlax station | \$11

Bloody Mary & Mimosa Bar | \$12

**Chef Attendant @ \$120 each (1 per 75 recommended)*



Payment Arrangements

A deposit schedule will be as follows:

- 20% of the estimated revenue is due upon signing of contract.
- 20% is due (6) Six months prior to wedding date.
- 20% is due (3) Three month prior to wedding date.
- 20% is due (1) One month prior to wedding date.
- Final estimated balance is due 72 hours prior to wedding date, in the form of a Certified Check or Credit Card only.

A credit card is required for guarantee of funds and is due upon return of signed contract. Within (3) three weeks of wedding date – all payments must be in the form of Cash, Credit Card or Certified Check (no personal checks).

Attendance Guarantee

Final guarantee of attendance is required 72 business hours (3 working days) prior to the function, otherwise the expected number listed on the contract will become the guarantee number

Food & Beverage

All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchase through the Hotel or an approved Hotel Vendor.

Charges and Taxes

All pricing is **inclusive** of services charges and taxes. Currently: 22% service charge, 7% state tax and 1% city tax.

Should state taxes increase, difference in tax will be applied in addition to posted menu pricing.



Hotel Guest Accommodations

Sleeping rooms are available at a special group rate during the wedding weekend. Complimentary Reservation Cards on white paper are provided to include in your invitations. Guests must reserve this special rate no later than (4) four weeks prior to the wedding date, at which point any unsold rooms will go back into hotel inventory for public sale.

Parking Services

Special Event Valet Parking is available for Wedding Guests at \$18 per vehicle. Overnight Guests receive 15% off the Overnight Rate (currently \$38).

Other Available Parking:

- Parkway Garage Self Park at 12th and Filbert. Prices can be arranged directly thru Parkway.
- Towne Park Valet will provide parking arrangements for an additional fee.

As is customary with the use of any public parking facility, availability of spaces may not be guaranteed. In the event that spaces are not available, guests will be directed to the nearest public parking lots.

****All parking rates subject to change****

Hotel Valet parking charges are subject to the current parking tax, presently 20%.



Preferred Vendors

Courtyard by Marriott Philadelphia Downtown | 21 N. Juniper Street | P 215-832-3044

rehearsal ceremony evening enhancements children brunch our hotel vendors

Floral Design

Robertsons

(800) 242-6002

<http://www.robertsonsflowers.com/>

Magnificent Events

Pam Yaller

(215) 483-6880

<http://www.magnificuedecor.com>

Photography

Gerard Tomko

(215) 674-1898

www.gerardtomko.com

EZ Memories

Eric or Karen

(609) 927-3301

www.ezmemories.com

RHM Photography

(609) 425-3043

www.rhmphotography.com

Video

Cinema Cake

866-989-0158

www.cinemacake.com

Officiate

Andy Mahaney

andy@amahaney.com

www.theweddingpastor.com

Rev. John Michael, m.div.

Catholic Priest

732-786-1906

jmosulvn@aol.com

Wedding Planning

All About Weddings

Sarah Morrison

(267) 825-4248

www.sarahmorrisonevents.com

I Do Plan

Lynda Barness

(215) 262-8188

www.idoplan.com

Disc Jockeys & Live Bands

Sound Connection DJ's

Jason Jani

(888) 278-0900

www.soundconnectdj.com

Brandywine Entertainment

(610) 358-9010

www.brandywinevalleytalent.com

EBE

(888) 323-2263

www.ebetalent.com

Invitations & Calligraphy

Two Paper Dolls

(610) 293-4933

www.twopaperdolls.com

Transportation

Phila. Trolley & Carriage Works

(215) 389-TOUR

www.phillytour.com

Elegante Limousine

(610) 622-2299

www.elegantelimos.com

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Let Bella Pictures Capture Your Story



Marriott Hotels & Resorts have chosen
Bella Pictures as their preferred wedding photographer



It's the story of your wedding day. No one can bring it to life like Bella Pictures.

Bella Pictures has award-winning photographers combined with amazing service and state-of-the-art albums all offered at an incredible value.

To learn more about Bella Pictures visit www.bellapictures.com/marriott or call 888-556-7590

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But They All Have One Thing In Common. JOY.