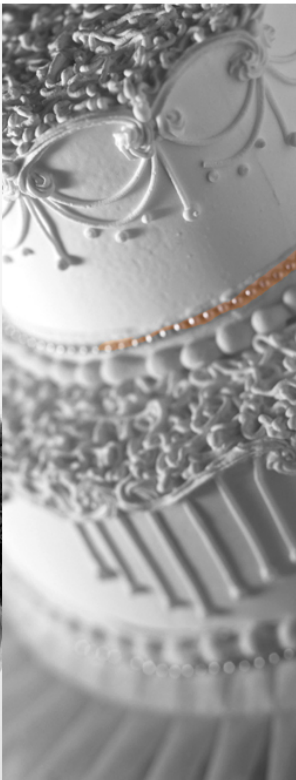


Joy

YOUR DREAM WEDDING SM



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Portland Marriott at Sable Oaks
200 Sable Oaks Drive
Tel 207.871.8000
Fax 207.871.7971
www.marriott.com/pwmap

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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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Plated Dinner Entrees

Freshly Baked Rolls, Seasonal Fresh Vegetables, Potato or Rice, Selected Dessert, Freshly Brewed New England Coffee, Decaffeinated Coffee, and Our Premium Selection of Herbal Teas. Appetizer choice of House or Caesar Salad, New England Clam Chowder, or Soup of the Day.

Chicken Entrees

Chicken Forestiere \$26
Wild Mushroom Ragout

French Cut \$29
Honey Lavender Glaze
Stone Fruit Chutney

Chicken Venetian \$28
Filled with Fresh Herbs, Sun-Dried Tomatoes
And Prosciutto, Basil Cheese Sauce

Pork & Beef Entrees

Pork Porterhouse \$30
Caramelized Apples

Grilled Top Sirloin \$32
Cabernet Butter

Broiled New York Sirloin \$38
Warm Gorgonzola

Filet Mignon \$42
Center Cut Beef Tenderloin,
Veal Reduction

Prices are Per Person and Subject to a 20% Taxable Service Charge & 7% State Tax



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Fish Entrees

New England Baked Haddock - \$29
Traditionally Prepared with Seasoned Bread Crumbs, Lemon Butter Sauce

Atlantic Salmon - \$29
Pan Seared, Dijon Citrus Broth

Swordfish Parmesan - \$29
Herb Butter Parmesan Encrusted

Combination Dinner Entrees

Chicken & Shrimp - \$30
Boneless Seared Chicken Breast with Sautéed Tiger Shrimp, Lemon Caper Cream Sauce

Surf & Turf - \$50
Petit Filet Mignon & Baked Stuffed Jumbo Shrimp,
Cabernet Butter

Chicken & Lobster - \$31
Boneless Seared Chicken Breast with Native Lobster Meat, Brandied-Tarragon Sauce



Enhancements

Lobster Florentine Soup - \$5

Old Port Salad with Dried Fruit, Candied Walnuts & Sweet Balsamic Vinaigrette - \$5

Crab Cake with Mixed Greens, Lemon & Thyme Vinaigrette - \$5

Receive a 15% Discount on a Thursday or Friday Rehearsal Dinner
When You Book Your Wedding With Us!

Prices are per person and subject to a 20% Taxable
Service Charge & 7% State Tax



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Dinner Buffets

All Dinner Buffets are Served with Warm Rolls & Butter, Freshly Brewed New England Coffee, Decaffeinated Coffee, and Our Premium Selection of Herbal Teas & Assorted Desserts. Buffet Will be Attended for 1 ½ Hours. Groups of 25 People or Less will be Charge a Fee of \$45.

Maine Lobster Bake

New England Clam Chowder, Steamed Native Clams & Mussels, Natural Broth & Drawn Butter, 1 ¼ lb. Boiled Lobster*, Barbequed Chicken & Corn on the Cob, Red Bliss Potato Salad & Coleslaw, Blueberry & Strawberry Trifle

\$ Market Price

*One Lobster per Person

The Aroostook Buffet

Soup of the Day, Spinach Salad, Chicken Forestiere, Breaded Haddock Fillet, Cheese Tortellini with Pomodoro Sauce, Roasted Red Bliss Potatoes, Select Fresh Vegetables

\$33

Down East Buffet

Soup of the Day, Tossed Garden Salad, Slow Roasted Sirloin, Wild Mushroom Demi Glace, Chef Carved at \$45 per Carver, Creamy Seafood Newburg in Puff Pastry Shells, Select Fresh Vegetables, Roasted Red Bliss Potatoes

\$36

Prices are Per Person and Subject to a 20% Taxable Service Charge & 7% State Tax



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The Executive Dinner Buffet

Choice of 2 Entrees - \$36

Choice of 3 Entrees - \$40

Served with the Soup of the Day and Fresh Bakery Rolls

Entrees

Seared Salmon in Lemongrass & Coconut Cream

Chicken Breast with Wild Mushroom Demi Glace

Herb Roasted Pork Loin with Caramelized Apples

Roasted Peppercorn Sirloin with Pan Jus

Shrimp, Scallop, Lobster Sherry Cream Tossed Penne Pasta

Roasted Vegetable Ratatouille

Salad Bar

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots,
Cheddar Cheese, Olives & Herb Croutons

Vegetables & Potatoes

Seasonal Vegetable Medley

Roasted New Potatoes & Blended Rice

Grand Finale Dessert

A Selection of Pastries, Tarts & Confections

Prices are Per Person and Subject to a
20% Taxable Service Charge & 7% State 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.



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The Marriott at Sable Oaks

is proud to have hosted numerous ceremonies from traditional to cultural. Our Grand Ballroom is the perfect place for an indoor ceremony, or take advantage of our tent next to the Sable Oaks Golf Course for an outdoor atmosphere. Our certified wedding planners are here to make your walk down the aisle memorable for you as well as your family & friends. Our ceremony set up fee is \$400.00.

Nearby Ceremony Venues

Portland Headlight

Local Beaches

First Baptist Church

St. Patrick

First Congregational Church

St. Paul's Angelo-Catholic

Chestnut Street United Methodist Church

Temple Beth-E I

St. Ansgar Lutheran Church

2nd Parish Orthodox Presbyterian Church



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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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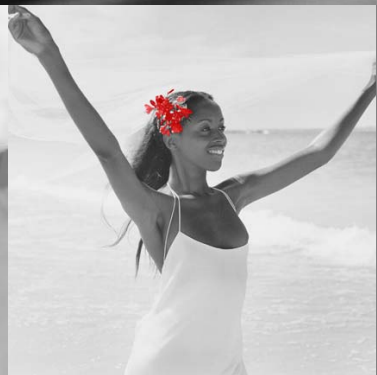
package | hors d'oeuvre | lunch | beverage

Our Packages

have been designed to accommodate your afternoon or evening wedding. Please see the evening section for a list of our packages. As always, our certified wedding planners are able to customize any package to create your dream wedding.



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experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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Wedding Packages

All of our packages include the following:

An Invitation to the Grand Tasting

A Bridal Room upon Arrival with Complimentary Champagne and Hors d'Oeuvres to Enjoy with Your Wedding Party

Imported and Domestic Cheese Montage with Sliced Fresh Fruit, and a Vegetable Crudités, for Your Cocktail Hour

Champagne, White Wine, or Sparkling Cider Toast

Coffee Service

Chocolate Truffles

Candle Light Centerpieces, Fichus Trees

Your Choice of White or Ivory Floor Length Linens

Chair Covers & Sashes in a Variety of Colors

Marriott Wedding Organizer

15% Discount on a Thursday or Friday Rehearsal Dinner

Professional Consultation Regarding Arrangements for Your Ceremony

Airport Shuttle Service

We Are Happy to Create a Personalized Package for Your Dream Wedding



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Premier Package

Salad Selections – Choice of one, such as

Baby Greens, Grape Tomatoes, and English Cucumbers, Red-Wine Vinaigrette

Tossed Caesar Salad

Entrée Selections – Choice of three, such as

Sautéed Chicken Breast, Maple Dijon Cream

Seared Chicken Breast, Wild Mushrooms & Madeira Demi Glace

Pan Seared Atlantic Salmon, Orange-Tarragon Buerre-Blanc

Grilled Top Sirloin, Sherry Mushroom Sauce

Hand Rolled Vegetable Lasagna, Marinara Sauce

Dessert

Two Chocolate Covered Strawberries

Served With Each Piece of Your Wedding Cake

Starts at \$60

Prices are Per Person and Subject to a 20% Taxable Service Charge & 7% State Tax



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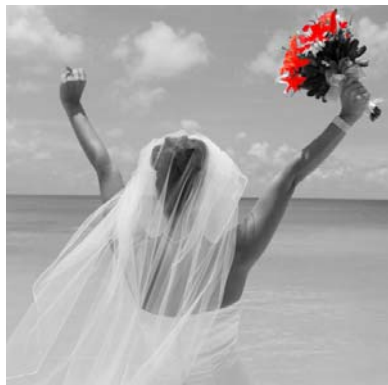
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Platinum Package

Elegant Overlays, French Style Service, Champagne Toast with Raspberries, Host Bar with Top Shelf Brands for One Hour and Wine Service with Dinner, Viennese Dessert Station and an Elegant Ice Carving

Butler Passed Hors d'Oeuvres – Choice of three, such as
Lobster Mango Curry Crisp
Oyster Shooters
Fig & Goat Cheese Flatbread
Mini Beef Wellington
Pepper Seared Tuna on Wonton Crisp
Chilled Red Bliss Potatoes, Caviar & Sour Cream

Stationed Hors d'Oeuvres – Choice of one, such as
Sushi Station
Antipasto Display
Mashed Potato Bar
Shrimp Scampi Sauté

Platinum Package Continued on Following Page...

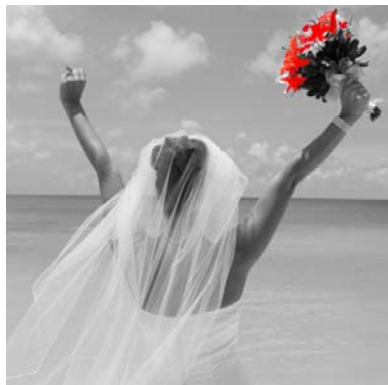
Prices are Per Person and Subject to a 20% Taxable Service Charge & 7% State Tax



package | hors d'oeuvre | dinner | beverage

Chef's Hot Hors d'Oeuvres

Stationed in Chaffing Dishes on an Elaborate Buffet or Butler Passed on Silver Trays by our Staff



Lobster & Mango Curry Crisp	\$350 per 100 pieces
Mini Beef Wellington	\$300 per 100 pieces
Risotto Crab Cakes with Pesto Aioli	\$300 per 100 pieces
Fig & Goat Cheese Flatbread	\$300 per 100 pieces
Coconut Shrimp	\$300 per 100 pieces
Scallops Wrapped in Bacon	\$300 per 100 pieces
Spanikopita	\$250 per 100 pieces
Caramelized Onion Profiteroles	\$250 per 100 pieces
Mushroom Caps Stuffed with Seasoned Crab Mix	\$250 per 100 pieces
Mushroom Caps Stuffed with Spinach & Feta Cheese	\$250 per 100 pieces
Smoked Salmon and Cucumber Flatbread	\$250 per 100 pieces
Szechuan Short Rib on Wonton	\$250 per 100 pieces
Tuscan White Bean Crisp	\$250 per 100 pieces
Andouille Sausage en Croute	\$250 per 100 pieces
Sesame Chicken Fingers	\$200 per 100 pieces
Crab Rangoons	\$200 per 100 pieces
Chinese Eggplant Triangles	\$200 per 100 pieces
Assorted Mini Quiche	\$175 per 100 pieces
Buffalo Chicken Flauta	\$175 per 100 pieces
Fried Mac & Cheese	\$150 per 100 pieces
Mini Spring Rolls with Duck Sauce	\$150 per 100 pieces
Mini Chicken Cordon Bleu	\$150 per 100 pieces
Risotto Arancini	\$150 per 100 pieces

All Prices are Per 100 Pieces and Subject to a 20% Taxable Service Charge & 7% State Tax



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Chef's Cold Canapés

Stationed on an Elaborate Buffet or Butler Passed on Silver Trays

Individual Shrimp Cocktail on Tapas Spoon	\$300 per 100 pieces
Oyster Shooters in Spicy Tomato Juice	\$275 per 100 pieces
Sliced Cucumber with Crabmeat & Boursin	\$225 per 100 pieces
Pepper Seared Tuna on Wonton Crisp	\$225 per 100 pieces
Belgian Endive with Lobster Salad	\$225 per 100 pieces
Skewers of Grape Tomato, Fresh Mozzarella, & Basil Leaf	\$225 per 100 pieces
Boursin Cheese with Walnuts & Dried Apricot	\$200 per 100 pieces
Smoked Salmon Pinwheels on Marble	
Rye Toast Points	\$200 per 100 pieces
Crostini with Olive Tapenade & Roasted Peppers	\$200 per 100 pieces
Ice Grapes	\$175 per 100 pieces

Prices are Per 100 Pieces and Subject to a 20% Taxable Service Charge & 7% State Tax

Iced Jumbo Shrimp, Lemon Wedges, Cocktail Sauce \$3.00 per piece

Shucked Spiny Creek Oysters \$3.00 per piece

Cracked Cocktail Crab Claws \$3.00 per piece



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Hosted Bar & Cash Bar Services

The Marriott at Sable Oaks has a variety of beverage selections for your dream wedding including premium, top shelf, bottled beer, as well as a wide selection of non alcoholic drinks and mineral waters.

Hosted or cash bars are available for a maximum of five hours.

Selected Wine List

White Wines

Canyon Road Chardonnay	\$24
Ecco Domani Pinot Grigio	\$28
Blackstone Chardonnay	\$32

Blush Wines

Canyon Road White Zinfandel	\$22
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Red Wines

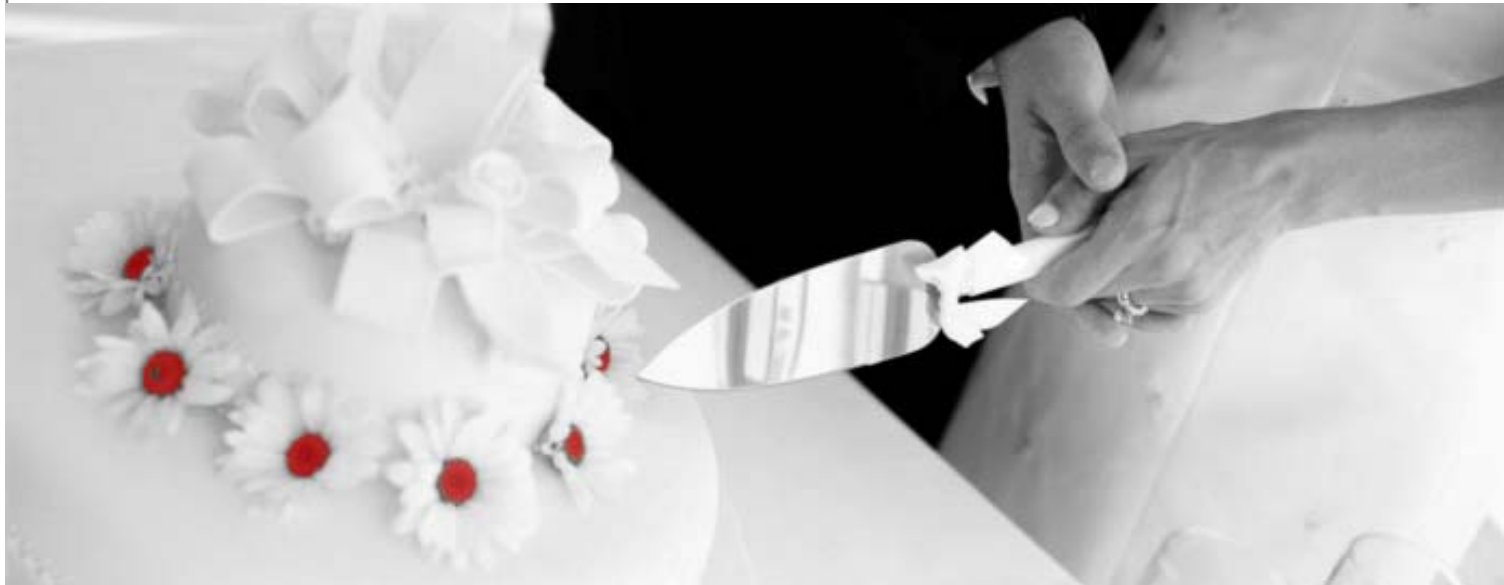
Canyon Road Merlot	\$24
Canyon Road Cabernet Sauvignon	\$24
Mirassou Pinot Noir	\$28
Blackstone Pinot Noir	\$30
Blackstone Merlot	\$34

Sparkling Wines

Wycliff	\$20
Domaine Chandon	\$44
Moet & Chandon White Star	\$93



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unique details

We offer unparalleled services that your guests will appreciate, from our on-site restaurant and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



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Enhancements

Raw Bars

Sushi Station

Mashed Potato Bar

Appetizer Course

Wine Service with Dinner

Open Bar for Five Hours

Martini Bar with over Eight Different Flavors

Elegant Ice Carvings Created by our Executive Chef

Gourmet Desserts to include Chocolate Hearts filled with Berries & Grand Marnier, Viennese Dessert Station and Continental Coffee Station with Chocolate Dipped Spoons

A Variety of Covers & Overlays in Different Styles and Colors

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distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



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The Following Morning

All Breakfast Buffets Include Whole Fresh Fruit Centerpieces, Freshly Brewed Coffee, Decaffeinated Coffee, Our Premium Selection of Teas and Chilled Fruit Juices

Morning Sunrise \$13

Cereals & Fruit Yogurts, Fresh Cut Melons & Seasonal Berries, Freshly Baked Muffins, Pastries, and Flaky Croissants, Assorted Bagels & Cream Cheese, Scrambled Eggs, Bacon & Sausage, Grilled Red Bliss Potatoes

Fresh Start \$14

Fresh Cut Melons & Seasonal Berries, Hot Oatmeal, Soft Brown Sugar, Cinnamon, and Raisins, Scrambled Egg Beaters, Assorted Bagels & Cream Cheese, Individual Fruit Yogurts & Crunchy Granola Topping

The Fond Farewell \$20

Freshly Cut Melons & Seasonal Berries, Whipped Cream & Honey Yogurt, Hot Oatmeal, Brown Sugar, Cinnamon and Raisins, Fruit Yogurt, Crunchy Granola & Dried Fruit, Blueberry Pancakes with Warm Maple Syrup, Scrambled Eggs with Mushrooms, Onions, Spinach and Cheese, Ham Steaks, Thick Cut Bacon & Sausage, Grilled Red Bliss Potatoes

Enhancement of Smoked Salmon Display \$6

(Groups under 25 people will be charged a \$45 buffet fee)

Prices are per person and subject to a 20% taxable service charge & 7% State Tax



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romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.



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Catering Minimum: The Marriott requires a minimum of \$10,000.00 in Catering for the Grand Ballroom and \$6,000.00 for the Casco Bay Room on a Saturday in peak season. A minimum attendance must be guaranteed three business days prior to the function.

Deposits and Payments: An initial, non-refundable deposit of \$1,000.00 will be required to hold your preferred date on a definite basis. Two weeks prior, 75% of the estimated balance is due and then the remaining balance will be due three days prior to your event.

An Additional Fee of \$400.00 will be charged for each hour after the pre-designated, five hour reception. A labor fee of \$45.00 each will be charged when any of the following is required for an event: Carver, Station Attendant, Cocktail Server. A \$45.00 Bartender Fee will be incurred for any group under 35 people who require a cash bar. A \$45.00 Buffet Fee will be charged when the guaranteed attendance for a buffet is under 25 guests.

Custom Designed Menus are available in consultation with the Executive Chef and Catering Sales Manager. The enclosed menus represent a sampling of our culinary offerings and have been designed to compliment wedding celebrations. Many menu alternatives are available to satisfy a wide variety of tastes. We are also happy to accommodate two menu options with the higher priced entrée being reflected.

Removal of Food & Beverage from the Portland Marriott's function rooms will not be permitted, nor will the Marriott allow food and beverage from other sources to be provided and/or served in the function rooms.

Decorations: Staging, exhibits, etc. must be in compliance with safety codes established by the South Portland Fire Marshall and the Portland Marriott Hotel. The Hotel discourages the affixing of materials to walls and ceilings, and absolutely no open candle flames are allowed.

Pricing for food, beverage, and audio visual equipment rental is subject to changes and does not include the 20% service charge. A 7% State Tax will be added to all food and beverage. A 5.5% tax will be added to all audio visual equipment rental. The 20% service charge is subject to a 7% State Tax.



