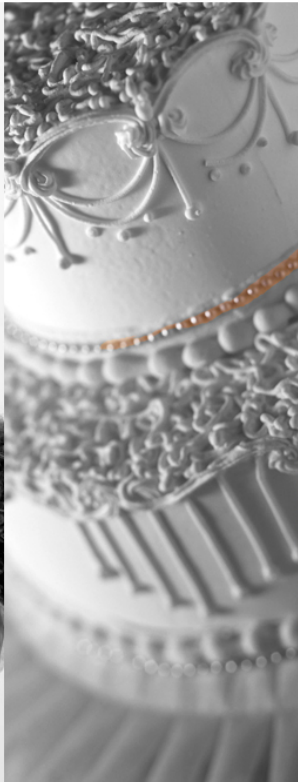


# Joy

YOUR DREAM WEDDING <sup>SM</sup>



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Raleigh Marriott Crabtree Valley  
4500 Marriott Drive  
Raleigh, NC 27612  
(919) 781-7000  
(919) 571-7445  
[www.raleighmarriott.com](http://www.raleighmarriott.com)

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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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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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## Just Relax .....

Allow us to be the setting for your wedding ceremony. Our staff will graciously provide seating for your guests along with any other staging needs you may have.

You will enjoy the freedom of choosing your own décor, officiant, musician, and florist.

Your guests will enjoy the convenience of not having to move from one venue to the next.

Raleigh Marriott Crabtree Valley Hotel can handle everything..... all under one roof.



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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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## Hors d'oeuvres



### **The Marriott Reception** **\$32** (Based on 12 Hot Hors d'oeuvres Per Person)

Sliced Fresh Fruit Display with Honey Yogurt Dipping Sauce  
Fresh Vegetable Display with Peppercream & Buttermilk Ranch Dip  
Cheese and Sausage Display with Assorted Crackers  
Crispy Asparagus with Asiago  
Mini Brie with Raspberry & Almonds in Phyllo  
Thai Chicken & Cashew Spring Rolls  
Mini Beef Wellington  
Petite Crab Cakes  
Coconut Shrimp with Plum Sauce  
Chef's Seasonal Beverage Selection

### **The State Reception** **\$29** (Based on 10 Hot Hors d'oeuvres Per Person)

Sliced Fresh Fruit Display with Honey Yogurt Dipping Sauce  
Fresh Vegetable Display with Peppercream & Buttermilk Ranch Dip  
Cheese and Sausage Display with Assorted Crackers  
Vegetable Spring Rolls with Plum Sauce  
Spanakopita  
Chicken Satay  
Mini Beef Wellington  
Crab Rangoon  
Chef's Seasonal Beverage Selection



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## Hors d'oeuvres



### **The Raleigh Reception** **\$26** (Based on 8 Hot Hors d'oeuvres Per Person)

Sliced Fresh Fruit Display with Honey Yogurt Dipping Sauce  
Cheese Display with Assorted Crackers  
Cheese Quesadilla Cornucopias  
Vegetable Spring Rolls with Plum Sauce  
Chicken Wings with Celery Sticks and Bleu Cheese Dip  
Scallops Wrapped in Bacon  
Chef's Seasonal Beverage Selection

### **The Crabtree Reception** **\$23** (Based on 6 Hot Hors d'oeuvres Per Person)

Fresh Vegetable Display with Peppercream & Buttermilk Ranch Dip  
Cheese Display with Assorted Crackers  
Cheese Quesadilla Cornucopias  
Chicken Strips with Honey Mustard Sauce & Barbecue Sauce  
Mini Beef Hibachi Skewers  
Chef's Seasonal Beverage Selection

### **The Starter Reception** **\$20** (Based on 4 Hot Hors d'oeuvres Per Person)

Fresh Vegetable Display with Peppercream & Buttermilk Ranch Dip  
Sun-dried Tomato, Basil, and Garlic Hummus served with Pita Chips  
Brie with Raspberry in Phyllo  
Chicken Wellington  
Chef's Seasonal Beverage Selection



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## Hors d'oeuvres

Each Selection is Priced Per Piece \$3

### **Parmesan Artichoke Hearts**

stuffed with a creamy goat cheese and zesty parmesan, a hint of garlic and lightly breaded

### **Brie with Raspberry**

with sliced almonds and raspberry preserve in a phyllo wrapper

### **Andouille Spicy Cajun Sausage en Croute**

encrusted in a puff pastry served with dijon mustard

### **Chicken and Duxelle en Croute**

with a creamy mushroom duxelle in a flaky french puff pastry

### **Beef and Duxelle en Croute**

with a creamy mushroom duxelle in a flaky french puff pastry

### **Cozy Shrimp**

tail-on shrimp, bell peppers, and onions inside a spring roll wrapper

### **Scallops Wrapped in Bacon**

a classic favorite

### **Coconut Shrimp**

served with sweet plum sauce

### **Petite Crab Cakes**

served with remoulade sauce

### **Crab Rangoon**

served with sweet and sour dipping sauce



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## Hors d'oeuvres

Each Selection is Priced Per Piece \$2.50

### Spanakopita

blend of spinach and feta cheese wrapped in phyllo dough

### Crispy Asparagus

with a seasoned blend of asiago cheese and a hint of creamy fontina cheese wrapped in a flaky phyllo dough

### Cheese Quesadilla Cornucopias

a blend of cheese, peppers, tomatoes, cilantro, onions and garlic rolled into a floured tortilla

### Vegetable Spring Rolls

cabbage, celery, mushrooms, carrots, and water chestnuts wrapped in a won ton wrapper served with plum sauce

### Thai Chicken and Cashew Spring Rolls

chicken breast and cashews combined with a selection of garden fresh vegetables wrapped in a crispy spring roll served with plum sauce

### Chicken Satay

skewered chicken tenders lightly brushed with a teriyaki sauce, garlic, pineapple syrup and pepper sauce

### Hibachi Beef Skewers

red and yellow bell peppers, green onions, monterey jack cheese and jalapeno peppers wrapped in lightly seasoned beef

### Spicy Chicken Wings

served with bleu cheese and celery

### Chicken Strips

served with honey mustard and barbeque sauce



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## Hors d'oeuvres

Each Selection is Priced Per Person

**Combination Display** **\$12**  
Cheese, Fruit, and Vegetable Display

**Antipasti Display** **\$7**  
Prosciutto, Genoa Salami, Pepperoni, Country Olive Blend, Marinated Artichoke Hearts, Roasted Red Peppers, Marinated Grilled Vegetables, Marinated Mushrooms, Mozzarella, Provolone and Sliced Italian Bread

**International Cheese Display** **\$6**  
Wisconsin Cheddar, Jarlsberg Swiss, Smoked Gouda, Pepper Jack, and Chive Havarti with Assorted Crackers and French Baguettes

**Hummus Display** **\$4**  
Sun-dried Tomato, Garlic, and Basil Hummus served with Pita Points

**Fresh Fruit Display** **\$5**  
served with Honey Yogurt Sauce

**Vegetable Display** **\$4**  
accompanied by Peppercream and Buttermilk Ranch Dip

**Dry Snacks** **\$4**  
Potato Chips with French Onion Dip, Tortilla Chips with Salsa, and Pretzels



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## Hors d'oeuvres



### Hot Crab Dip

**\$100 per Display**

A Warm Rich Mixture of Mozzarella, Parmesan Cheese and Lump Crab Meat

### Baked Brie en Croute

**\$100 per Display**

Brie Baked in Puff Pastry With Berry Preserves

### Artichoke and Spinach Dip

**\$75 per Display**

A Warm Rich Mixture of Spinach, Mozzarella Cheese, and Artichoke Hearts

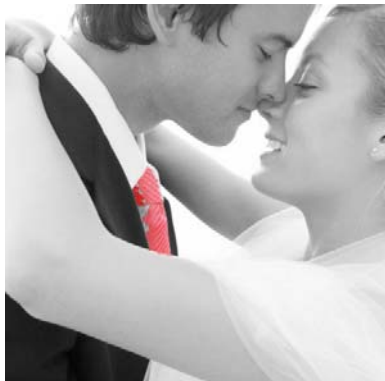
Each of the above displays serve 30 Guests

Displays are accompanied by Sliced French Bread and Crackers

### Shrimp Cocktail

**\$3.50 per Piece**

Served with Cocktail Sauce and Lemon Wedges



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## Carved Specialties



**Roasted Strip Loin of Beef** **\$375 Each**  
(Serves Approximately 50 People)

**Top Round of Beef** **\$325 Each**  
(Serves Approximately 80 People)

**Roasted Angus Tenderloin of Beef** **\$300 Each**  
(Serves Approximately 25 People)

**Dijon Crusted Salmon** **\$275 Each**  
(Serves Approximately 30 People)

**Baked Ham** **\$250 Each**  
(Serves Approximately 50 People)

**Roasted Pork Loin** **\$250 Each**  
(Serves Approximately 40 People)

**Turkey Breast** **\$225 Each**  
(Serves Approximately 35 People)

**Mushroom Strudel** **\$125 Each**  
(Serves Approximately 20 People)

All carved items are presented with Appropriate Condiments

Carver Fee \$35 per 2 Hour Time Period, per Station



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## Specialty Stations

Each Selection is Priced Per Person

### Asian Station

**\$13**

Tempura Battered Shrimp with Sweet and Sour Sauce

Sushi Rolls with Soy Sauce, Wasabi, and Pickled Ginger

Chicken Stir Fry with Oriental Vegetables in a Sweet and Spicy Glaze

Vegetable Fried Rice

### Mexican Station

**\$11**

Fajita Bar Serving Spicy Beef and Chicken Strips, Sautéed Green Peppers and Onions, Guacamole, Salsa, Diced Tomatoes, Shredded Cheddar Cheese, Jalapeno Peppers, Sour Cream, and Chili con Queso

Served with Spanish Rice, Flour Tortillas and Tortilla Chips

### Mashed Potato Martini Bar

**\$8**

Garlic Mashed Potatoes presented in Martini Glasses with Assorted Toppings to Include:

Caramelized Onions, Sautéed Mushrooms, Salsa, Butter, Sour Cream, Chopped Ham, Bacon Pieces, Scallions, Bleu Cheese Crumbles, Gravy and Cheddar Cheese

Stations are designed as an upgrade to Hors d'oeuvre Packages

Hors d'oeuvre Package must be purchased to receive special pricing

Attendant Fee \$35 for Asian & Potato Martini Bar



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## Specialty Stations

Each Selection is Priced Per Person

### Pasta Station

\$9

Prepared in the room by a uniformed chef

Cheese Filled Tortellini, Penne, and Orecchiette Pasta  
Sautéed with Olive Oil, Marinara, or Alfredo Sauce

Toppings to Include: Mushrooms, Red Pepper, Onions and Garlic

### Enhancements

Include Chicken: additional \$2 to the above pricing

Include Shrimp: additional \$3 to the above pricing

Stations are designed as an upgrade to Hors d'oeuvre Packages

Hors d'oeuvre Package must be purchased to receive special pricing

Attendant Fee \$35 for Pasta Station



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## Specialty Stations

Each Selection is Priced Per Person

### Pastry Collection

**\$8.00**

Assorted miniature pastries, chocolate petit fours, tarts, cannolis, chocolate éclairs, and cream puffs

### Gourmet Coffee Station

**\$7.00**

Starbuck's Coffee and Assorted English Teas with flavored syrup, whipped cream, rock candy, cinnamon sticks, shaved chocolate, and lemon twists

### Candy Station

**\$6.00**

A delicious display of old time candy shop favorites presented in a variety of glass decanters



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## Plated Lunch Entrees



**North Atlantic Salmon** \$22  
drizzled with Lemon Herb Sauce

**Classic London Broil** \$22  
in a Classic French Marinade served  
with Sherry Mushroom Demi-Glace

**Pork Loin** \$20  
finished with a Whole-Grain Mustard Sauce

**Southern Pecan Chicken** \$19  
pan seared with a Toasted Pecan Crust  
and Maple-Cider Glaze

**Crabtree Chicken** \$19  
marinated in Basil and Thyme Oil with  
a Roasted Fennel Tomato Sauce

**Chicken Forestiere** \$18  
with a Basil - Mushroom Cream Sauce

All Entrees Include  
Choice of Caesar or Crabtree Salad  
Choice of One Dessert  
Seasonal Accompaniments  
Fresh Rolls and Butter  
Coffee, Iced Tea, Water, and Tea Service



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## Vegetarian Entrees



**Roasted Vegetable Ravioli** **\$18**  
with Shitake Mushroom Cream Sauce and  
sautéed Baby Spinach

**Grilled Vegetable Alfredo** **\$18**  
tossed with Grilled Vegetables  
in a Creamy Garlic Alfredo Sauce

**Cheese Stuffed Shells** **\$18**  
with Marinara Sauce, Grilled Vegetables,  
and Shaved Parmesan Cheese

All Entrees Include  
Choice of Caesar or Crabtree Salad  
Choice of One Dessert  
Seasonal Accompaniments  
Fresh Rolls and Butter  
Coffee, Iced Tea, Water, and Tea Service



Prices are per person. 22% service charge and sales tax will be added to prices.

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## Desserts

**Accent your wedding cake with one of our dessert selections:**

Vanilla, Chocolate or Strawberry Ice Cream  
with shaved chocolate, pirouette cookie and accompanying sauce

Raspberry, Lemon, Mango, or Wild Berry Fruit Sorbet

Mixed Berries with Sabayon

Milk Chocolate, White Chocolate, or Strawberry Mousse

Chocolate Covered Strawberries served with wedding cake service

Chocolate Dipped Biscotti served during coffee service

Chocolate Chip Cannolis served during coffee service



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## Lunch Buffet

### Crabtree Lunch Buffet

**\$26**

(Minimum of 25 Guests – Not to Exceed a Two-Hour Serving Time)

Fresh Rolls and Butter

Fresh Fruit Salad

Garden Salad with Peppercream & Red Wine Vinaigrette Dressing

Penne Pasta Salad

Grilled Chicken Citron with Lemon Herb Sauce

Herb Roasted Pork Loin with Whole-Grain Mustard Sauce

Garlic Mashed Red Potatoes

Fire Roasted Corn & Peppers

Petite French Green Beans with Red & Yellow Peppers

Selection of One Dessert Service

Coffee, Iced Tea, Water, and Tea Service



Prices are per person. 22% service charge and sales tax will be added to prices.

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## Gold Standard Bars



### Host Bar

Premium Bar Cocktails	\$6.00 per drink
Top Shelf Bar Cocktails	\$7.50 per drink
Imported Beer	\$5.25 per drink
Domestic Beer	\$4.25 per drink
Craft Beer	\$5.50 per drink
Wine	\$6.50 per drink
Soft Drinks	\$2.50 per drink
Vasa Water	\$2.50 per drink

### Package Bar (Unlimited Consumption)

#### Premium Well Package Bar

1 Hour Bar	\$13.00 per Person
Each additional hour	\$ 8.00 per Person

#### Top Shelf Package Bar

1 Hour Bar	\$15.00 per Person
Each additional hour	\$ 9.00 per Person

Bartender Fee \$35 per Hour , per Bartender



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## Gold Standard Bars



### Cash Bar

Premium Bar Cocktails	\$6.50 per drink
Top Shelf Bar Cocktails	\$8.00 per drink
Imported Beer	\$5.75 per drink
Domestic Beer	\$4.75 per drink
Craft Beer	\$6.00 per drink
Wine	\$7.00 per drink
Soft Drinks	\$2.75 per drink
Vasa Water	\$2.75 per drink

Bartender Fee \$35 per Hour , per Bartender

Cashier Fee \$10 per Hour, per Cashier



Cash Bar Prices are inclusive of service charge and sales tax.

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## Gold Standard Bars

### Premium Spirits

Gordon's Vodka  
Cruzan Aged Light Rum  
Gordon's London Dry Gin  
Grant's Family Reserve Scotch  
Jim Beam White Label Bourbon  
Canadian Club Whiskey  
Jose Cuervo Especial Gold Tequila  
Korbel Brandy

### Top Shelf Spirits

Smirnoff Vodka  
Bacardi Superior Rum  
Captain Morgan 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

### Wine

Stone Cellars by Beringer Pinot Grigio  
Stone Cellars by Beringer Chardonnay  
Beringer Vineyards White Zinfandel  
Stone Cellars by Beringer Merlot  
Stone Cellars by Beringer Cabernet

### Beer

*Craft - Sam Adams Boston Lager*  
*Local Craft - Bad Penny Brown Ale*  
*Import - Heineken, Corona Extra*  
*Domestic - Michelob Ultra, Bud Light, Miller Lite*  
*Non-Alcoholic - O'Doul's*



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## Gold Standard Wine

Selections are sold per bottle

### Red Wines

Stone Cellars by Beringer Merlot, California	\$26
Beaulieu Vineyards Merlot, California	\$35
St. Francis Merlot, Sonoma County	\$75
Stone Cellars by Beringer Cabernet Sauvignon, California	\$26
Beaulieu Vineyards Cabernet Sauvignon, California	\$35
Estancia Cabernet Sauvignon, Paso Robles	\$48
Mark West Pinot Noir, California	\$38
La Crema Pinot Noir, Sonoma Coast	\$65

### White Wines

Beringer Vineyards White Zinfandel, California	\$26
Chateau Ste. Michelle Riesling, Columbia Valley	\$40
Stone Cellars by Beringer Pinot Grigio, California	\$26
Pighin Pinot Grigio, Grave del Friuli	\$50
Stone Cellars by Beringer Chardonnay, California	\$26
Beaulieu Vineyards Chardonnay, California	\$35
Saintsbury Chardonnay, Carneros	\$75
Brancott Sauvignon Blanc, Marlborough	\$40

### Sparkling

Freixenet Blanc de Blancs, San Sadurni d'Anoia	\$30
Segura Viudas Brut, Cava, "Aria", Catalonia, Spain	\$45
Mumm Napa "Brut Prestige", Napa Valley	\$75



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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 Package

Pricing includes 4 Hour Premium Open Bar, Cocktail Hour, Dinner and Dessert Service

### 4 Hour Premium Open Bar

Premium Brand Spirits, Wine, Imported & Domestic Beer

Champagne Toast

Soft Drinks & Bottled Water

### Cocktail Hour

### Fresh Fruit, Berry & Cheese Display

A Colorful variety of Fresh Seasonal Fruits and Berries, Assortment of International and Domestic Cheeses, French Bread & Gourmet Cracker assortment

### Butler Passed Hors d'oeuvres

Select 2 of the following Hors d'oeuvres to be passed by White Gloved Servers

Crispy Asparagus

Coconut Shrimp

Miniature Beef Wellington

Parmesan Artichoke Hearts

Petite Crab Cakes

Brie with Raspberry

Thai Chicken and Cashew Spring Rolls

Chicken Quesadillas

Hibachi Beef Skewers

Andouille Cajun Sausage En Croute

Spanakopita



Prices are per person. Package includes 22% Service Charge, Tax, Bartender, and Butler Fees.

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### Dinner Package

#### Entree Selections:

(A choice of up to 2 entrees is available)

Angus Beef Grilled Filet Mignon	\$125
Petite Filet and Crab Stuffed Shrimp	\$125
Petit Filet and Salmon	\$120
Grilled Rib Eye topped with Crab Imperial	\$120
Petit Filet and Chicken Marsala	\$115
Maple Glazed Duck	\$115
NY Strip	\$115
Crabtree Dinner Buffet	\$115
Chicken Wellington	\$110
Chicken Florentine	\$110
Flat Iron Steak	\$110
Pan Seared North Atlantic Salmon	\$110
Marinated Swordfish	\$110
Southern Pecan Crusted Chicken	\$100
Marinated London Broil	\$100
Classic Chicken Marsala	\$100
Herb & Dijon Roasted Pork Loin	\$100

#### All Entrees Include

Choice of Salad

Choice of One Dessert

Seasonal Accompaniments

Fresh Rolls and Butter

Coffee, Iced Tea, Water, and Tea Service



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### Dessert Package

**Please choose one of the following:**

Chocolate Dipped Strawberries presented to each Table

Raspberry & Lemon Sorbet duo garnished with Fresh Mint

Petite Ice Cream or Mousse Parfait served during  
Wedding Cake Cutting Service



Prices are per person. Package includes 22% Service Charge, Tax, Bartender, and Butler Fees.

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## Hors d'oeuvres

**The Marriott Reception** **\$32**  
(Based on 12 Hot Hors d'oeuvres Per Person)

Sliced Fresh Fruit Display with Honey Yogurt Dipping Sauce  
Fresh Vegetable Display with Peppercream & Buttermilk Ranch Dip  
Cheese and Sausage Display with Assorted Crackers  
Crispy Asparagus with Asiago  
Mini Brie with Raspberry & Almonds in Phyllo  
Thai Chicken & Cashew Spring Rolls  
Mini Beef Wellington  
Petite Crab Cakes  
Coconut Shrimp with Plum Sauce  
Chef's Seasonal Beverage Selection

**The State Reception** **\$29**  
(Based on 10 Hot Hors d'oeuvres Per Person)

Sliced Fresh Fruit Display with Honey Yogurt Dipping Sauce  
Fresh Vegetable Display with Peppercream & Buttermilk Ranch Dip  
Cheese and Sausage Display with Assorted Crackers  
Vegetable Spring Rolls with Plum Sauce  
Spanakopita  
Chicken Satay  
Mini Beef Wellington  
Crab Rangoon  
Chef's Seasonal Beverage Selection



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## Hors d'oeuvres

**The Raleigh Reception** **\$26**  
(Based on 8 Hot Hors d'oeuvres Per Person)

Sliced Fresh Fruit Display with Honey Yogurt Dipping Sauce  
Cheese Display with Assorted Crackers  
Cheese Quesadilla Cornucopias  
Vegetable Spring Rolls with Plum Sauce  
Chicken Wings with Celery Sticks and Bleu Cheese Dip  
Scallops Wrapped in Bacon  
Chef's Seasonal Beverage Selection

**The Crabtree Reception** **\$23**  
(Based on 6 Hot Hors d'oeuvres Per Person)

Fresh Vegetable Display with Peppercream & Buttermilk Ranch Dip  
Cheese Display with Assorted Crackers  
Cheese Quesadilla Cornucopias  
Chicken Strips with Honey Mustard Sauce & Barbecue Sauce  
Mini Beef Hibachi Skewers  
Chef's Seasonal Beverage Selection

**The Starter Reception** **\$20**  
(Based on 4 Hot Hors d'oeuvres Per Person)

Fresh Vegetable Display with Peppercream & Buttermilk Ranch Dip  
Sun-dried Tomato, Basil, and Garlic Hummus served with Pita Chips  
Brie with Raspberry in Phyllo  
Chicken Wellington  
Chef's Seasonal Beverage Selection



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## Hors d'oeuvres

Each Selection is Priced Per Piece \$3

### **Parmesan Artichoke Hearts**

stuffed with a creamy goat cheese and zesty parmesan, a hint of garlic and lightly breaded

### **Brie with Raspberry**

with sliced almonds and raspberry preserve in a phyllo wrapper

### **Andouille Spicy Cajun Sausage en Croute**

encrusted in a puff pastry served with dijon mustard

### **Chicken and Duxelle en Croute**

with a creamy mushroom duxelle in a flaky french puff pastry

### **Beef and Duxelle en Croute**

with a creamy mushroom duxelle in a flaky french puff pastry

### **Cozy Shrimp**

tail-on shrimp, bell peppers, and onions inside a spring roll wrapper

### **Scallops Wrapped in Bacon**

a classic favorite

### **Coconut Shrimp**

served with sweet plum sauce

### **Petite Crab Cakes**

served with remoulade sauce

### **Crab Rangoon**

served with sweet and sour dipping sauce



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## Hors d'oeuvres

Each Selection is Priced Per Piece \$2.50

### Spanakopita

blend of spinach and feta cheese wrapped in phyllo dough

### Crispy Asparagus

with a seasoned blend of asiago cheese and a hint of creamy fontina cheese wrapped in a flaky phyllo dough

### Cheese Quesadilla Cornucopias

a blend of cheese, peppers, tomatoes, cilantro, onions and garlic rolled into a floured tortilla

### Vegetable Spring Rolls

cabbage, celery, mushrooms, carrots, and water chestnuts wrapped in a won ton wrapper served with plum sauce

### Thai Chicken and Cashew Spring Rolls

chicken breast and cashews combined with a selection of garden fresh vegetables wrapped in a crispy spring roll served with plum sauce

### Chicken Satay

skewered chicken tenders lightly brushed with a teriyaki sauce, garlic, pineapple syrup and pepper sauce

### Hibachi Beef Skewers

red and yellow bell peppers, green onions, monterey jack cheese and jalapeno peppers wrapped in lightly seasoned beef

### Spicy Chicken Wings

served with bleu cheese and celery

### Chicken Strips

served with honey mustard and barbeque sauce



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## Hors d'oeuvres Displays

Each Selection is Priced Per Person

**Combination Display** **\$12**  
Cheese, Fruit, and Vegetable Display

**Antipasti Display** **\$7**  
Prosciutto, Genoa Salami, Pepperoni, Country Olive Blend, Marinated Artichoke Hearts, Roasted Red Peppers, Marinated Grilled Vegetables, Marinated Mushrooms, Mozzarella, Provolone and Sliced Italian Bread

**International Cheese Display** **\$6**  
Wisconsin Cheddar, Jarlsberg Swiss, Smoked Gouda, Pepper Jack, and Chive Havarti with Assorted Crackers and French Baguettes

**Hummus Display** **\$4**  
Sun-dried Tomato, Garlic, and Basil Hummus served with Pita Points

**Fresh Fruit Display** **\$5**  
served with Honey Yogurt Sauce

**Vegetable Display** **\$4**  
accompanied by Peppercream and Buttermilk Ranch Dip

**Dry Snacks** **\$4**  
Potato Chips with French Onion Dip, Tortilla Chips with Salsa, and Pretzels



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## Hors d'oeuvres



### Hot Crab Dip

**\$100 per Display**

A Warm Rich Mixture of Mozzarella, Parmesan Cheese and Lump Crab Meat

### Baked Brie en Croute

**\$100 per Display**

Brie Baked in Puff Pastry With Berry Preserves

### Artichoke and Spinach Dip

**\$75 per Display**

A Warm Rich Mixture of Spinach, Mozzarella Cheese, and Artichoke Hearts

Each of the above displays serve 30 Guests

Displays are accompanied by Sliced French Bread and Crackers

### Shrimp Cocktail

**\$3.50 per Piece**

Served with Cocktail Sauce and Lemon Wedges



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## Carved Specialties

<b>Roasted Strip Loin of Beef</b> (Serves Approximately 50 People)	<b>\$375 Each</b>
<b>Top Round of Beef</b> (Serves Approximately 80 People)	<b>\$325 Each</b>
<b>Roasted Angus Tenderloin of Beef</b> (Serves Approximately 25 People)	<b>\$300 Each</b>
<b>Dijon Crusted Salmon</b> (Serves Approximately 30 People)	<b>\$275 Each</b>
<b>Baked Ham</b> (Serves Approximately 50 People)	<b>\$250 Each</b>
<b>Roasted Pork Loin</b> (Serves Approximately 40 People)	<b>\$250 Each</b>
<b>Turkey Breast</b> (Serves Approximately 35 People)	<b>\$225 Each</b>
<b>Mushroom Strudel</b> (Serves Approximately 20 People)	<b>\$125 Each</b>

All carved items are presented with Appropriate Condiments

Carver Fee \$35 per 2 Hour Time Period, per Station



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## Specialty Stations

Each Selection is Priced Per Person

### Asian Station

**\$13**

Tempura Battered Shrimp with Sweet and Sour Sauce

Sushi Rolls with Soy Sauce, Wasabi, and Pickled Ginger

Chicken Stir Fry with Oriental Vegetables in a Sweet and Spicy Glaze

Vegetable Fried Rice

### Mexican Station

**\$11**

Fajita Bar Serving Spicy Beef and Chicken Strips, Sautéed Green Peppers and Onions, Guacamole, Salsa, Diced Tomatoes, Shredded Cheddar Cheese, Jalapeno Peppers, Sour Cream, and Chili con Queso

Served with Spanish Rice, Flour Tortillas and Tortilla Chips

### Mashed Potato Martini Bar

**\$8**

Garlic Mashed Potatoes presented in Martini Glasses with Assorted Toppings to Include:

Caramelized Onions, Sautéed Mushrooms, Salsa, Butter, Sour Cream, Chopped Ham, Bacon Pieces, Scallions, Bleu Cheese Crumbles, Gravy and Cheddar Cheese

Stations are designed as an upgrade to Hors d'oeuvre Packages

Hors d'oeuvre Package must be purchased to receive special pricing

Attendant Fee of \$35 for Asian & Potato Martini Bar



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## Specialty Stations

Each Selection is Priced Per Person

### Pasta Station

\$9

Prepared in the room by a uniformed chef

Cheese Filled Tortellini, Penne, and Orecchiette Pasta  
Sautéed with Olive Oil, Marinara, or Alfredo Sauce

Toppings to Include: Mushrooms, Red Pepper, Onions and Garlic

### Enhancements:

Include Chicken: additional \$2 to the above pricing

Include Shrimp: additional \$3 to the above pricing

Stations are designed as an upgrade to Hors d'oeuvre Packages

Hors d'oeuvre Package must be purchased to receive special pricing

Attendant Fee of \$35 for Pasta Station



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## Specialty Stations

Each Selection is Priced Per Person

**Pastry Collection** **\$8.00**

Assorted miniature pastries, chocolate petit fours, tarts, cannolis, chocolate éclairs, and cream puffs

**Gourmet Coffee Station** **\$7.00**

Starbuck's Coffee and Assorted English Teas with flavored syrup, whipped cream, rock candy, cinnamon sticks, shaved chocolate, and lemon twists

**Candy Station** **\$6.00**

A delicious display of old time candy shop favorites presented in a variety of glass decanters



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## Dinner Enhancements

Enhance Your Entree with one of the following Selections:

### Appetizer Selections

**Shrimp Cocktail** **\$9**  
Served with Cocktail Sauce and Lemon Wedges

**Grilled Lamb Chops** **\$10**  
Served with a Mediterranean Chop Salad and Balsamic Glaze

**Pan Seared Crab Cake** **\$9**  
Served with a Corn and Black Bean Salsa and Cilantro Oil

**Lobster Pacchetto** **\$10**  
With Shrimp and Scallops in a Creamy Seafood Alfredo Sauce

### Soup Courses

Lobster Bisque **\$6**  
Creamy Asparagus **\$4**

### Intermezzo

Lemon, Raspberry, or Wild Berry Sorbet **\$2**



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## Plated Dinner Entrees

<b>Angus Beef Grilled Filet Mignon</b>	<b>\$45</b>
finished with a Rosemary and Cabernet Demi-Glace	
<b>Grilled Rib Eye Steak (10 ounce)</b>	<b>\$40</b>
topped with Crab Imperial	
<b>Maple Glazed Duck</b>	<b>\$36</b>
accompanied by Sweet Potato and Peppered Bacon Hash	
<b>Spiced New York Strip Steak (10 ounce)</b>	<b>\$35</b>
grilled with a Special Blend of Sweet and Spicy Seasonings	
<b>Lemongrass and Thyme Marinated Swordfish</b>	<b>\$32</b>
drizzled with Lemon Infused Oil	
<b>Seared North Atlantic Salmon</b>	<b>\$31</b>
drizzled with a Lemon Herb Sauce	
<b>Chicken Wellington</b>	<b>\$29</b>
with mushrooms baked in Puff Pastry and served with a Creamy Sun-Dried Tomato Sauce	
<b>Chicken Florentine</b>	<b>\$28</b>
filled with a Blend of Spinach and Cheese, topped with Basil Cream Sauce	
<b>Chili and Coriander Spiced Chicken</b>	<b>\$27</b>
with a Roasted Corn Cream Sauce	
<b>Chicken Marsala</b>	<b>\$26</b>
in a Rich Mushroom and Marsala Wine Sauce	

All Entrees Include  
Choice of Salad  
Choice of One Dessert  
Seasonal Accompaniments  
Fresh Rolls and Butter  
Coffee, Iced Tea, Water, and Tea Service



Prices are per person. 22% service charge and sales tax will be added to prices.

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## Dinner Combinations

**Petit Filet Mignon and Crab Stuffed Shrimp** \$42  
finished with a Sherry Cream Sauce

**Petit Filet Mignon and Stuffed Sole** \$39  
topped with a Fontina-Lobster Cream Sauce

**Petit Filet Mignon and Salmon** \$37  
with a Champagne Dill Cream Sauce

**Petit Filet Mignon and Chicken Marsala** \$35  
in a Rich Mushroom and Marsala Wine Sauce

All Filets are 5 ounces and include  
Choice of Salad  
Choice of One Dessert  
Seasonal Accompaniments  
Fresh Rolls and Butter  
Coffee, Iced Tea, Water, and Tea Service



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## Vegetarian Entrees

**Roasted Vegetable Ravioli** **\$23**  
with Shitake Mushroom Cream Sauce and  
sautéed Baby Spinach

**Grilled Vegetable Alfredo** **\$23**  
tossed with Grilled Vegetables  
in a Creamy Garlic Alfredo Sauce

**Cheese Stuffed Shells** **\$23**  
with Marinara Sauce, Grilled Vegetables,  
and Shaved Parmesan Cheese

All Entrees Include  
Choice of Salad  
Choice of One Dessert  
Seasonal Accompaniments  
Fresh Rolls and Butter  
Coffee, Iced Tea, Water, and Tea Service



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## Dinner Salad Selection

### **Crabtree Salad**

House Blend of Greens, Tomato, Cucumber, Carrot, and Shredded Red Cabbage, House Peppercream and Red Wine Vinaigrette Dressing

### **Caesar**

Crisp Romaine Lettuce, Creamy Caesar Dressing, Parmesan Cheese and Croutons

### **Roasted Tomato**

Field Greens, Roasted Tomatoes, Shaved Pecorino, Toasted Pine Nuts, Croutons, and Sherry Vinaigrette

### **Spinach [Low Fat, Low Cholesterol]**

Tomatoes, Mushrooms, Red Onions, Egg Whites and Summer Tomato Vinaigrette

### **Field Green**

Mesclun Greens, Fresh Berries, Candied Walnuts, Crumbled Bleu Cheese, and Raspberry Vinaigrette

### **Mediterranean Salad**

House Blend of Greens, Tomato, Cucumber, Red Onion, Greek Olives, Feta Cheese, and Balsamic Vinaigrette



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## Desserts

**Accent your wedding cake with one of our dessert selections:**

Vanilla, Chocolate or Strawberry Ice Cream  
with shaved chocolate, pirouette cookie and accompanying sauce

Raspberry, Lemon, Mango, or Wild Berry Fruit Sorbet

Mixed Berries with Sabayon

Milk Chocolate, White Chocolate, or Strawberry Mousse

Chocolate Covered Strawberries served with wedding cake service

Chocolate Dipped Biscotti served during coffee service

Chocolate Chip Cannolis served during coffee service



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## Dinner Buffets

### Crabtree Dinner Buffet

\$36

(Minimum 25 Guests – Not to Exceed a Two-Hour Serving Time)

#### SELECT TWO SALADS:

Mixed Garden Greens with House Dressings  
Caesar with Creamy Caesar Dressing  
Mediterranean with Balsamic Vinaigrette  
Spinach with Summer Tomato Vinaigrette  
Field Greens with Raspberry Vinaigrette  
Iceberg Lettuce with Creamy Bleu Cheese  
Fresh Fruit Display

#### SELECT TWO ENTREES:

Chicken Forestiere  
Chicken Marsala  
Chicken Citron  
Seared Atlantic Salmon  
Lemon and Thyme Marinated Grilled Swordfish  
Grilled Pork Medallions with Apple Brandy Glaze  
Classic London Broil  
Beef Bourguignon  
Orecchiette Pasta with Shrimp and Scallops in Alfredo Sauce  
Cheese Tortellini (Spinach, Mushrooms, Sun-Dried Tomato Sauce)

#### SELECT ONE CARVING STATION:

Top Round of Beef  
Roasted Turkey Breast  
Herb Crusted Pork Loin  
Dijon Crusted Salmon  
Honey Glazed Ham  
Wild Mushroom Strudel

Carving Stations include Appropriate Condiments  
Carver Fee \$35 per 2 Hour Time Period, per Station



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## Dinner Buffets

### Crabtree Dinner Buffet – continued

#### SELECT THREE OF THE FOLLOWING:

White and Wild Rice Blend  
Fresh Asparagus with Lemon and Thyme  
Rice Pilaf  
Green Beans with Pecan Butter  
Garden Orzo  
Green Beans with Red and Yellow Peppers  
Garlic Mashed Potatoes  
Honey Glazed Baby Carrots  
Herb Roasted Red Potatoes  
Medley of Broccoli, Cauliflowers, and Carrots  
Mashed Sweet Potatoes  
Sautéed Zucchini, Squash, and Red Peppers  
Candied Yams

#### SELECT ONE DESSERT SERVICE OPTION:

#### Accent your wedding cake with one of our dessert selections:

Vanilla, Chocolate or Strawberry Ice Cream  
Raspberry, Lemon, Mango, or Wild Berry Fruit Sorbet  
Mixed Berries with Sabayon  
Milk Chocolate, White Chocolate, or Strawberry Mousse  
Chocolate Covered Strawberries  
Chocolate Dipped Biscotti served during coffee service  
Chocolate Chip Cannolis served during coffee service

Coffee, Iced Tea, Water, and Tea Service



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## Dinner Buffets

### Italian Buffet

**\$32**

(Minimum of 25 Guests – Not to Exceed a Two-Hour Serving Time)

Garlic Bread and Italian Bread Sticks

Caesar Salad with Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, and Creamy Caesar Dressing

Antipasti Display of Prosciutto, Genoa Salami, Pepperoni, Country Olive Blend, Marinated Artichoke Hearts, Roasted Red Peppers, Marinated Grilled Vegetables, Marinated Mushrooms, Mozzarella and Provolone Cheese

Cheese Stuffed Shells topped with Shrimp and Scallops in a Creamy Seafood Alfredo Sauce

Chicken Italia – Grilled Chicken, Basil, Prosciutto, and Mozzarella Cheese, in a Rich Marinara Sauce

Cheese Tortellini with Sun-dried Tomato Cream Sauce

Sautéed Blend of Fresh Vegetables

Cannolis and Tiramisu

Coffee, Iced Tea, Water, and Tea Service



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## Dinner Buffets

### Southern Barbecue

**\$30**

(Minimum 25 Guests – Not to Exceed a Two Hour Serving Time)

Salad Bar with Fresh Garden Greens, Tomatoes, Cucumbers, Croutons, Shredded Cheddar Cheese, Peppercream and Vinaigrette Dressings

Cole Slaw and Potato Salad

Fried Chicken

BBQ Pork Ribs

BBQ Shredded Beef

Green Beans flavored with Country Ham

Corn on the Cob

Baked Beans

Corn Bread, Hushpuppies, and Sandwich Rolls

Apple Pie, Pecan Pie, and Peach Cobbler

Coffee, Iced Tea, Water, and Tea Service



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## Gold Standard Bars



### Host Bar

Premium Bar Cocktails	\$6.00 per drink
Top Shelf Bar Cocktails	\$7.50 per drink
Imported Beer	\$5.25 per drink
Domestic Beer	\$4.25 per drink
Craft Beer	\$5.50 per drink
Wine	\$6.50 per drink
Soft Drinks	\$2.50 per drink
Vasa Water	\$2.50 per drink

### Package Bar (Unlimited Consumption)

#### Premium Well Package Bar

1 Hour Bar	\$13.00 per Person
Each additional hour	\$ 8.00 per Person

#### Top Shelf Package Bar

1 Hour Bar	\$15.00 per Person
Each additional hour	\$ 9.00 per Person

Bartender Fee \$35 per Hour , per Bartender



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## Gold Standard Bars

### Cash Bar

Premium Bar Cocktails	\$6.50 per drink
Top Shelf Bar Cocktails	\$8.00 per drink
Imported Beer	\$5.75 per drink
Domestic Beer	\$4.75 per drink
Craft Beer	\$6.00 per drink
Wine	\$7.00 per drink
Soft Drinks	\$2.75 per drink
Vasa Water	\$2.75 per drink

Bartender Fee \$35 per Hour , per Bartender

Cashier Fee \$10 per Hour, per Cashier



Cash Bar Prices are inclusive of service charge and sales tax.

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## Gold Standard Bars

### Premium Spirits

Gordon's Vodka  
Cruzan Aged Light Rum  
Gordon's London Dry Gin  
Grant's Family Reserve Scotch  
Jim Beam White Label Bourbon  
Canadian Club Whiskey  
Jose Cuervo Especial Gold Tequila  
Korbel Brandy

### Top Shelf Spirits

Smirnoff Vodka  
Bacardi Superior Rum  
Captain Morgan 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

### Wine

Stone Cellars by Beringer Pinot Grigio  
Stone Cellars by Beringer Chardonnay  
Beringer Vineyards White Zinfandel  
Stone Cellars by Beringer Merlot  
Stone Cellars by Beringer Cabernet

### Beer

*Craft - Sam Adams Boston Lager*  
*Local Craft - Bad Penny Brown Ale*  
*Import - Heineken, Corona Extra*  
*Domestic - Michelob Ultra, Bud Light, Miller Lite*  
*Non-Alcoholic - O'Doul's*



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## Gold Standard Wine

Selections are sold per bottle

### Red Wines

Stone Cellars by Beringer Merlot, California	\$26
Beaulieu Vineyards Merlot, California	\$35
St. Francis Merlot, Sonoma County	\$75
Stone Cellars by Beringer Cabernet Sauvignon, California	\$26
Beaulieu Vineyards Cabernet Sauvignon, California	\$35
Estancia Cabernet Sauvignon, Paso Robles	\$48
Mark West Pinot Noir, California	\$38
La Crema Pinot Noir, Sonoma Coast	\$65

### White Wines

Beringer Vineyards White Zinfandel, California	\$26
Chateau Ste. Michelle Riesling, Columbia Valley	\$40
Stone Cellars by Beringer Pinot Grigio, California	\$26
Pighin Pinot Grigio, Grave del Friuli	\$50
Stone Cellars by Beringer Chardonnay, California	\$26
Beaulieu Vineyards Chardonnay, California	\$35
Saintsbury Chardonnay, Carneros	\$75
Brancott Sauvignon Blanc, Marlborough	\$40

### Sparkling

Freixenet Blanc de Blancs, San Sadurni d'Anoia	\$30
Segura Viudas Brut, Cava, "Aria", Catalonia, Spain	\$45
Mumm Napa "Brut Prestige", Napa Valley	\$75



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# unique details

We would be happy to arrange unparalleled services that your guests will appreciate, from private pre-reception areas to specialty linens, chair covers, and much more. Marriott can create a day that's special for everyone.



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## Preferred Vendors

### PHOTOGRAPHY

Brian Mullins Photography	(919) 414-0869
Diane McKinney Photography	(919) 669-2369
Walters & Walters Photography	(800) 344-4914
B. Jarvah Imagery	(919) 889-3579
F8 Photo Studios	(919) 835-0999
IWP Photography	(919) 872-7603
Freeze Frame Photography	(919) 676-6000
Shutterbooth (photo booth rental)	(919) 255-2556

### FLORAL DESIGNS

Fresh Affairs	(919) 954-0808
Fleurtations	(919) 790-7669
Greg Warren Flowers	(919) 971-7458
Victorian Seasons	(919) 387-9954

### EVENT PLANNERS & CEREMONY DIRECTORS

Your Special Day Wedding/Special Events	(919) 662-7816
Chic Details	(919) 618-5662
Art of Motion	(919) 542-9896
Adams & Events	(919) 567-9722
A Joyful Occasion	(919) 810-0777
A Southern Soiree	(919) 280-2045
Amazing Grace Events	(919) 282-2685
Something Borrowed, Something Blue	(919) 790-1944
La Fete Weddings and Events	(919) 427-3985

### CHAPEL & OUTDOOR CEREMONY LOCATIONS

JC Raulston Arboretum at NCSU	(919) 515-3132
RLT Rose Garden	(919) 821-4579
All Saints Chapel	(919) 459-3212

### WEDDING MINISTER

Rev. Kaylily Middleton	(919) 844-1844
Rev. Barbara Lodge	(919) 942-2808



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## Preferred Vendors

### BAKERIES

Sweet Memories	(919) 363-1889
Ambrosia Cake Creations	(919) 557-3091
Cinda's Creative Cakes	(919) 303-1151
Swank Cake Design	(919) 467-3588

### MUSIC

Joe Bunn DJ Co.	(919) 785-9001
Simpsound DJ, Lighting & Production	(919) 218-7368
Magic of Music by Bill Smith/DJ & Karaoke	(919) 481-4290
Ron K. Smith Productions	(919) 790-8088
Just Music! DJ Service/Ross Merle	(919) 773-1724
Touch of Class DJ/Lenny Fritts	(919) 632-0291
Island Sound	(919) 872-3535
The Lincoln Agency	(919) 334-6677
DJ America	1-800-760-1870

### PARTY RENTALS, PROPS & THEMED DECOR

Classic Party Rentals	(919) 876-4095
CE Rental	(919) 833-9743
Creative Visions	(919) 828-1200
Blooming Balloons	(919) 946-5183
Casino Party Aces	(919) 661-6224

### CHOCOLATE FOUNTAINS

Chocolate in Motion	(919) 552-9013
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### LIMOUSINE & TRANSPORTATION SERVICES

Blue Diamond	(919) 772-9595
White Horse	(919) 782-5893
Old South Trolley Co.	(919) 840-1111

### TRAVEL AGENCY

Travel Network	(919) 571-3390
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rehearsal

ceremony

afternoon

evening

enhancements

**brunch**

our hotel

# distinctive

touches

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



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## Brunch Buffets

### **Southern Elegance**

**\$28**

(Minimum of 25 Guests – Not to Exceed a Two-hour Serving Time)

Assorted Fruit Juices

Seasonal Fruits and Berries

Assorted Breakfast Breads, Coffee Cakes, and Croissants

Country Scrambled Eggs with Bacon, Potatoes, Onions and Peppers

Fried Egg and Cheddar Sandwiches

Freshly Baked Biscuits with Sausage Gravy

Corn Bread Waffles with Orange-Maple Butter

Southern Style Shrimp and Grits

Hand Cut Corned Beef Hash

Spicy Jalapeno Bacon

Coffee and Tea Service

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## Brunch Buffets

### The Classic

**\$26**

(Minimum of 25 Guests – Not to Exceed a Two-hour Serving Time)

Assorted Fruit Juices

Assorted Breakfast Breads, Coffee Cakes, and Croissants

Seasonal Fruits and Berries

Sausage and Pepper Quiche

Classic Eggs Benedict

Toasted Almond French Toast with Warm Maple Syrup

Cheese Blintz with Strawberry Sauce

Maple Glazed Bacon

Potatoes O'Brien

Coffee and Tea Service



## Brunch Enhancements

**Fresh Omelets Made to Order** \$6  
Toppings to include: Peppers, Onions, Cheese, Diced Ham, Fresh Mushrooms and Salsa

**Belgian Waffles Made to Order** \$6  
Toppings to include: Strawberry Sauce, Whipped Cream, Powdered Sugar, Pecans, Warm Maple Syrup and Whipped Butter

**Sliced Smoked Atlantic Salmon Station** \$6  
To Include: Salmon, Red Onions, Capers, Sliced Tomatoes, Chopped Boiled Eggs, Bagels and Cream Cheese

**Starbuck's Coffee** \$2



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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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## Congratulations

At Raleigh Marriott Crabtree Valley Hotel, you can rely upon our team of professionals to assist you in achieving the Wedding Celebration you have been dreaming of. One of our Certified Wedding Planners will guide you through all the arrangements – from premium overnight accommodations, to personalized menu design, décor, and final arrangements on the day of your wedding.

You and your guests will be impressed by gracious service, beautiful presentation, and delicious cuisine prepared by the Culinary Team. You deserve to relax and enjoy this special time and allow us to take care of the details.

We would be honored to host your reception. Please contact Julie Lee, Senior Catering Sales Executive, at 919-781-7000 or [Julie.Lee@marriott.com](mailto:Julie.Lee@marriott.com) to set up an appointment for a tour of our beautiful hotel.





## Complimentary Services

The following services are included when you choose Raleigh Marriott Crabtree Valley for your Wedding Celebration:

Assorted linen colors to include: Black, White, Ivory, Red, and Navy

Candle Centerpieces

Beautiful Parquet Dance Floor

Staging and Head Table

Cake Cutting Services

Accommodations for the Bride and Groom

Customized Web Page

Marriott Rewards Points for Catering and Guest Rooms

Custom Menu Proposals



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## Additional Information

### Pricing

Prices are effective March 2011.

### Tax and Service Charge

22% service charge and 7.75% state tax is applied to all food, beverage, room rental, and audio visual charges.

There is a 1% prepared food and beverage tax in Wake County.

### Payment

Cash, Check, and most major Credit Cards are accepted as payment. If final payment is being made by check it must be received by the hotel 14 business days prior to the scheduled program date.

### Food and Beverage Requirements

All Food and Beverage must be provided and served by the Hotel. Food and Beverage is not permitted to be removed from the hotel's banquet area.

### Guarantees on Food and Beverage

Final guaranteed number of guests is due 3 business days in advance. This will be considered the final guarantee and is not subject to reduction.

If no guarantee is received, the original expected number on the Banquet Event Order will be used.

Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.



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## Additional Information

### NC ABC Laws

NC State Law prohibits the serving of alcoholic beverages to anyone under the age of 21. Alcoholic beverages may be denied to anyone who appears to be intoxicated.

### Cancellation

In the event of a cancellation, written notification must be sent to the hotel. Cancellation fees will apply as outlined in the contract agreement.

### Unattended Items/Additional Security

Routine security services are provided by the Hotel. However, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the Hotel and charged to the organization or guest.

### Use of Outside Vendors

If an Organization wishes to hire outside vendors to provide any goods or services during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance.

### Hold Harmless

The organization assumes the entire responsibility and liability for losses, damages and claims arriving out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the Hotel and should indemnify and hold harmless the Hotel, agents, and employees from any and all such losses, damages, and claims.



