

rehearsal ceremony afternoon evening enhancements brunch our hotel

Stamford Marriott Hotel & Spa  
243 Tresser Boulevard  
Stamford, CT 06901  
Ph: 203-977-1287 Fax: 203-358-0157  
[www.stamfordmarriott.com](http://www.stamfordmarriott.com)

Stamford Marriott Hotel & Spa | 243 Tresser Boulevard, Stamford, CT 06901 | 203-977-1287



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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 Mediterranean Buffet*

Minestrone with Basil Pistou

Focaccia Salad with Bocconcini Mozzarella  
Tomato & Red Onion

*Romaine & Radicchio Salad*  
with caesar dressing & garlic croutons  
shaved parmesan cheese

*Antipasto Salad*  
cured meats, cheeses & marinated vegetables

*Radiatore Pasta*  
with shrimp and scallops in a tomato-clam broth

*Grilled Medallions of Swordfish*  
baby spinach brushed with black olive oil & caper puree,  
Puttanesca Sauce

*Rosemary Grilled Breast of Chicken*  
with sun-dried red & yellow tomatoes  
fennel & white beans

Broccoli Rabe

Rice Pilaf  
with white raisins & pine nuts

Artisan Breads & Rolls  
served with sweet butter and basil flavored olive oil

Tiramisu, Italian Pastries & Ricotta Cheese Cake  
Starbucks Coffees & Tazo Teas  
\$64.50 per person



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## *New England Clam Bake*

Clam & Corn Chowder

Chilled Shrimp, Crab Claws & Oysters  
served with cocktail sauce & tartar sauce

Watercress Salad with  
sliced beefsteak tomatoes & red onion

Red Potato & Sausage Salad

Cole Slaw with Cider Vinegar & Poppseed

Steamed Maine Lobsters

Prince Edward Island Mussels & Manila Clams  
steamed in Samuel Adams beer

Tomatoes and Chorizo

*Carved at the Buffet*

Roast Prime Rib of Beef  
served with apple & horseradish sauce & mini rolls

Cape Cod Succotash  
Boiled New Potatoes with Bacon & Pearl Onions

Deep Dish Blueberry, Apple & Cherry Pies  
Starbucks Coffees & Tazo Teas

Market Price

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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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*Ceremonies – Place of Worship near the  
Hotel for your convenience...*

St. Mary's Catholic Church 203-324-7321

Temple Beth El 203-322-6901

Union Baptist Church 203-322-0881

St. John's Lutheran Church 203-322-0066

Greek Orthodox Church 203-348-4216



*Or have your ceremony with us .....*

*Joy*  
YOUR DREAM WEDDING<sup>SM</sup>

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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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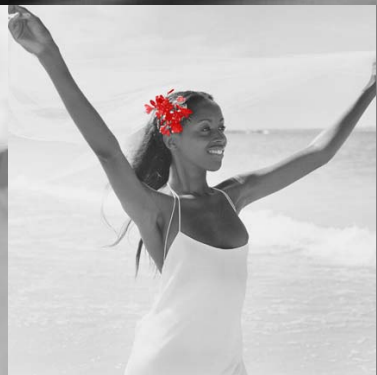


*Please refer to our Evening Packages*

*For Pricing*



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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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## *Our Package*

Eight Butler Passed Hors D'Ouevres

Specialty Station

Five Hour Open Premium Bar

Wine with Dinner

Four Course Special Menu

Customized Wedding Cake

Bridal Reception

Linen Package in White or Ivory

Bathroom Attendants

Coat Check (if needed)

Overnight Accommodations for the Bride & Groom

Special Overnight Rate for your Out of Town Guests



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## *Farm House Cheese Display*

## *Garden Vegetable Crudité*

## *Eight Butler Passed Hors D'Oeuvres*

### Cold Selections

California Rolls, Soy-Wasabi Sauce

Seared Tuna on Corn Bread, Wasabi Cream

Crabmeat Salad in a Cherry Tomato

Smoked Chicken on Walnut Raisin Bread, Honey Mustard

Rare Tenderloin of Beef on Baguette, Horseradish Cream

Tomato & Mozzarella Bruschetta

### Hot Selections

Scallion Wrapped Beef, Hoisin Glaze

Chicken Satay, Thai Peanut Sauce

Miniature Crab Cakes, Mustard Sauce

Salmon Wellington, Pinot Noir Sauce

Panang Shrimp Spring Roll, Red Curry Sauce

Goat Cheese & Artichoke Tart

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## *Specialty Stations – Choice of One*

*Pasta Station Prepared to Order by Uniformed Chef*

*Pasta Choices – Select Two*  
penne, tri-colored tortellini  
wild mushroom ravioli & farfalle

*Sauce Choices – Select Two*  
tomato-basil sauce  
parmesan alfredo  
Basil Pesto Cream Sauce

*Enhance your Pasta Station*  
Maine lobster meat \$8.00 per person  
sautéed rock shrimp \$6.00 per person  
grilled herbal chicken \$5.00 per person

Tomato & Mozzarella Platter  
Antipasto Platter  
Basket of Focaccia Bread  
Marinated Olives & Shaved Parmesan

*Carving Station- Choice of Two*

*Herb Crusted Roasted Breast of Turkey*  
sage gravy & cranberry chutney

*Honey-Mustard Glazed Corn Beef*  
caraway sauerkraut, pumpernickel rolls

*Cilantro & Lime Marinated Grilled Flank Steaks*  
tomato-avocado relish and garlic toast

*Roasted Loin of Pork*  
Sun dried cherry sauce, rosemary rolls



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## *Appetizers – Choice of One*

*Chilled*

### *Mozzarella & Tomato Tasting*

sliced buffalo milk & smoked mozzarella  
bocconcini & seasonal artisan tomatoes  
black olive vinaigrette & basil oil

### *Shrimp Cocktail "Margarita"*

avocado, tomato salsa & lime crème

### *Atlantic Smoked Salmon*

with smoked trout & potato salad  
lemon & dill crème Fraîche  
American salmon caviar

### *Prosciutto di Parma*

parisienne seasonal melons, Santo Vin syrup

### *Chilled Seafood Gazpacho*

lobster & shrimp

*Hot*

### *Pan Seared Crab, Lobster & Shrimp*

roasted tomato compote, garlic aioli

### *Asparagus Ravioli*

portobello mushrooms & roasted peppers  
asparagus cream

### *Salmon & Boursin Cheese Strudel*

roasted garlic beurre blanc & julienne vegetables

### *Wild Mushroom & Spinach Tart*

porcini cream sauce & roasted tomatoes

### *Roasted Butternut Squash Bisque*

duck confit & white truffle oil

### *Wild Mushroom & Champagne Soup*

puff pastry lid



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## *Salads – Choice of One*

### *Country Caesar Salad*

chopped romaine, crisp maple-pepper bacon  
cornbread croutons & aged jack cheese  
buttermilk-garlic ranch

### *City Caesar Salad*

baby red & green romaine leaves  
radicchio, endive, sun-dried tomatoes  
shaved parmesan & focaccia croutons  
classic caesar dressing

### *Organic California Baby Greens*

goat cheese, sun-dried cherries  
& toasted macadamia nuts  
honey-balsamic vinaigrette

### *Red & Green Oak Leaf Lettuce*

tiny tomatoes, sun-dried cranberries  
feta cheese & olives  
sherry wine vinaigrette

### *Baby Spinach & Arugula*

crumbled blue cheese & candied pecans  
pear vinaigrette

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### *Entrée Selections*

*Artichoke & Potato Crusted Salmon*  
with roasted fingerling potatoes, tri-colored peppers  
& asparagus tips  
scallion & lemon buerre blanc  
\$155.00

or

*Horseradish, Mustard & Smoked Salmon Crusted Salmon*  
with melted leek & red skinned mashed potatoes &  
julienne of vegetables, mustard-dill sauce  
\$155.00

or

*Miso Glazed Salmon*  
with ginger mashed sweet potatoes  
& vegetable stir-fry, soy buerre blanc  
\$155.00

or

*Porcini Mushroom Dusted Red Snapper Filet*  
with shrimp-home fries, tomato marmalade  
& shellfish-bordelaise sauce  
\$156.00

or

*Roasted Pastrami-Style Halibut*  
potato pancake & braised red cabbage  
& granny smith apples  
honey & course-grain mustard sauce  
\$157.00

or

*Maytag Blue Cheese & Walnut Crusted Filet Mignon*  
roasted fingerling potatoes, baby carrots & asparagus  
roasted shallot-port wine sauce  
\$173.00

or

*Shiitake Mushroom Crusted Filet Mignon*  
goat cheese mashed potatoes  
& baby French green beans  
green peppercorn cognac sauce  
\$173.00



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### *Entrée Selections Continued*



🌀

*Wasabi Pea Crusted Breast of Chicken*  
lobster & orzo fried rice & Chinese long beans  
hoisin & soy glaze  
\$153.00

🌀

*Cashew & Sun-Dried Cherry Crusted Breast of Chicken*  
with barley pilaf & baby glazed carrots  
maple – bourbon sauce  
\$153.00

🌀

*Pan Seared Boneless Breast of Chicken*  
layered with Portobello mushrooms  
prosciutto & smoked provolone  
served on a bed of gnocchi pasta, marsala-sage sauce  
\$153.00

### *Combination Entrées*

*Macadamia Nut Crusted Chicken Breast*  
& *Porcini Dusted Sea Bass Filet*  
saffron risotto cake & asparagus  
green peppercorn sauce  
\$167.00

🌀

*Maytag Blue Cheese Crusted Filet Mignon*  
& *Two Jumbo Crabmeat Stuffed Shrimp*  
roasted garlic mashed potatoes & baby spinach  
shallot-port wine sauce  
\$177.00

🌀

*Miso Glazed Salmon &*  
*Shiitake Mushroom Crusted Filet Mignon*  
Yukon gold mashed potatoes  
julienne of vegetable stir-fry  
Soy-ginger sauce  
\$177.00



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### *Desserts – Choice of One*

#### *Chocolate Quartet*

raspberry-chocolate ganache tart  
chocolate cheesecake  
hazelnut chocolate opera cake with a chocolate  
covered strawberry  
white chocolate sauce

#### *Cheesecake Quartet*

Chocolate ganache tart  
chocolate & raspberry miniature cheesecakes  
white chocolate covered strawberry & berry coulis

#### *Chocolate Caramel Tart*

dark chocolate ganache & caramel baked in a sweet  
dough crust  
finished with fleur de sol & white chocolate sauce

#### *Poached Pear in Cinnamon Puff Pastry*

pear poached in honey & spices, wrapped then baked  
in a cinnamon sugar puff pastry, honey-five spice sauce

#### *Apricot Rosemary Breton*

vanilla shortbread, Tahitian vanilla pastry cream  
& honey-rosemary roasted apricots

#### *Passion Fruit & Raspberry Tart*

passion fruit curd & raspberries baked  
in an almond frangipane sweet dough



#### *Custom Designed Cake*

your choice of cake design & flavor

#### *Included with Dinner*

Dinner Rolls and Sweet Butter  
Starbucks Coffees and Tazo Teas

**\*Choice of 2 Entrees will be billed at the higher rate\***

**\*\*Prices are Subject to Change\*\***



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### *Agora Spa*

The Agora Spa will delight your senses, nourish your soul and revitalize your spirit with healthful indulgences which include rejuvenating facials, therapeutic massage experiences, body scrubs, nail care and special packages for the bride and groom – all thoughtfully designed to cater to your individual needs.

Lori DelVaglio at 203.977.1214 or email

[lori@agoraspa.com](mailto:lori@agoraspa.com)

### *Royal Club Limousine*

Let them take the worry out of all your wedding needs

[www.royalclublimo.com](http://www.royalclublimo.com) or call 877-393-LIMO

### *Connecticut Express Shuttle*

Located at our Hotel – providing non stop service to all major airports.

Reserve on line at [www.ctshuttle.com](http://www.ctshuttle.com)

### *Bella Pictures*

[www.bellapictures.com/marriott](http://www.bellapictures.com/marriott) or call 888-556-7590

### *DDM Entertainment*

[www.ddmentertainment.com](http://www.ddmentertainment.com)



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## *Upgrade your Cocktail Hour*

### *Sushi Display*

a variety of sashimi, sushi, and California rolls with pickled ginger, wasabi and soy sauce  
(based on four pieces per person)  
\$28.00 per person

or

*Made To Order by Uniformed Sushi Chef*  
\$38.00 per person

### *Trio of Salmon*

*Cedar Planked Whole Sides of Salmon*  
with wild rice & corn polenta

*Salmon Tartare served in a Martini Glass*  
with guacamole & lemon crème fraîche

*Fennel & Vodka Marinated Gravlax*  
mustard sauce & pickled red onion  
\$19.00 per person

or

*Sesame Crusted Seared Loin of Sushi Grade Tuna*  
served with seaweed & oriental slaw, wasabi cream  
rice crackers  
\$16.00 per person

or

*Mediterranean Antipasto Display*  
seasonal display of grilled &  
marinated Vegetable Salad  
cheeses, middle eastern dips & cured meats  
pita bread & focaccia  
\$18.00 per person

or

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## *Iced Seafood Displays*

*Gulf Shrimp, Crab Claws,  
Littleneck Clams & Blue Point Oysters*  
served with cocktail sauce, mustard sauce  
lemons & horseradish  
\$26.00 per person



*Iced Bowl of Jumbo Gulf Shrimp*  
with cocktail sauce, horseradish & lemons  
\$18.00 per person



*Asian Stir Fry Station*  
wok fried shrimp & oriental vegetables,  
miso & ginger Sauce  
Chile marinated chicken & string bean stir fry  
teriyaki glaze  
lobster & tofu fried rice  
steamed wasabi shomai tossed in  
a ponzu Dipping Sauce  
\$15.00 per person



*Peking Duck Station*  
Carved to Order  
*Roasted Crispy Breast of Duck*  
marinated in soy-honey glaze  
oriental pancakes, scallions & hoisin sauce  
steamed edamame  
tossed with sea salt & five spice  
\$16.00 per person

*Stations Requiring a Chef - \$150.00 per Chef*



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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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## *Brunch Buffet*

Chilled Orange Juice, Grapefruit Juice & Cranberry Juice  
Sliced Seasonal Fruits and Berries  
Muffins, NY Style Bagels  
Fruit Danish & Croissants  
Sweet Butter, Preserves and Cream Cheese

Fluffy Scrambled Eggs with Cheddar Cheese & Chives  
Corn Flake Crusted French Toast, Warm Vermont Maple Syrup  
Strawberries & Bananas

Potato, Asparagus & Toasted Plum Tomato Hash

### *Choice of (2)*

Hickory Smoked Bacon, Country Sausage  
Canadian Bacon, Chicken Apple Sausage

### *Salads*

Mixed Baby Greens with Goat Cheese  
tiny tomatoes & almonds, champagne vinaigrette

Sliced Mozzarella, Tomato & Grilled Vegetables  
Pesto Drizzle

### *Choice of (2) Entrees*

*Sautéed Medallions of Beef*  
with creamed spinach, red wine

*Grilled Breast of Chicken*  
with a wild mushroom & pearl onion stew

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## *Brunch Entrées Continued*

(Entrees Continued)

*Honey Mustard Glazed Salmon*  
with julienne vegetables, lemon & chive beurre blanc

*Tri Colored Cheese Tortellini*  
with Sun-Dried Tomatoes  
roasted portobello mushrooms & broccoli  
parmesan and tomato cream sauce

*Moroccan Spice Crusted Shrimp*  
roasted vegetables couscous

*Grilled Mahi Mahi*  
Pineapple Papaya Salsa

Dessert  
Miniature Pastries and Fruit Tarts  
Starbucks Coffees & Tazo Teas  
\$42.00 per person

Great Drink Additions to Enhance your Brunch Experience

Bloody Mary's  
Mimosas  
Screwdriver  
Champagne  
\$7.75 per cocktail

\*\*Minimum of 30 Guests\*\*  
Buffet Service is Two Hours



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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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## *Package Pricing*

Pricing is subject to change

## *Service Charges & Tax*

Package pricing is inclusive of 22% service charge and 6% Connecticut sales tax.

## *Parking*

Valet parking is available for \$18.00 per car and self parking is \$10.00 per car.

## *Minimum Revenues*

A food and beverage minimum will apply to your event. The minimum is determined upon the event space you require or desire. The minimum revenue may vary depending upon day of week and date of interest.



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## *Deposit & Final Payment*

A deposit is required along with the signed copy of your contract to secure your event on a definite basis. We require 25% deposit based on your total of estimated charges. Your final payment is due along with final guarantee of attendees no later than (3) business days prior to your event. Acceptable methods of payment for your final balance are cash, cashier's check or certified check.

## *Bar Service*

Our package includes a Five Hour Premium bar, Champagne Toast & House Wine with Dinner.

## *Ceremony Room*

If your ceremony takes place inside our hotel, room set-up fees will be \$750.00, plus 22% service charge. Additional costs may be incurred depending on complexity of set.