

Joy

YOUR DREAM WEDDING SM



Engagement Silver Reception Gold Reception Platinum Reception Diamond Reception Our Hotel

Marriott
TULSA
SOUTHERN HILLS

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Tulsa, OK 74136
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Tulsa Marriott Southern Hills | 1902 East 71st Street, Tulsa, OK 74136 | 918-493-7000



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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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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.





Complimentary Services

*To Add That Touch To Your Memorable Day,
Your Marriott Package Includes:*

Overnight accommodations for the Bride & Groom
(night of reception)

Bottle of Champagne and chocolate dipped strawberries
For the Bride & Groom in the privacy of your guestroom

Special menu tasting for up to four people

Reception room set-up, dance floor, head table,
White, eight point table linens, votive candles, centerpieces
Gift table, guest book table, special skirting for cake table

Champagne Toast (one per guest)

Fruit Punch

Cutting and serving of the wedding cake

Special Guestroom rates for blocks of ten or more, based on
availability

Convenient complimentary parking for your guests

Marriott Reward Points. Ask Us How to Sign Up.

*Wedding packages for over 125 people
Room rental of \$575 will be waived*



Silver Reception

Your package includes choice of Plated Meal options or an elegant Buffet
As well as a reception prior to your meal

Silver Plated Entrée - \$34.95

Silver Buffet - \$37.95

(Prices do not include tax and 20% Service Charge)

Fresh Fruit and Cheese Display

A frosted glass platter of fresh tropical and domestic fruits with
an international selection of cheeses, bread and crackers.

Choice of Two Hors D'oeuvres - Passed or Displayed

Spinach with
Herbed Aioli and Sausage Canapé

Meatballs in a Roasted Garlic
and Basil Tomato Sauce

Mini Wellingtons

Spanakopita

Connecticut Scallops wrapped in Bacon

Stuffed Mushrooms

Bay Shrimp and
Herbed Aioli on Cucumber Rounds

Petite Quiche Selections

Chicken Kabobs

Roasted Asparagus Wrapped in Proscuitto

Select from Silver Plated Entrees or Buffet Items

Champagne Toast

One Glass Per Guest



Silver Plated Selections

\$34.95 per person
(Price does not include tax and 20% service charge)

Select One Salad

Market Green Salad

Spring mix, shaved onion, grape tomato and cucumber

Caesar Salad

Crisp romaine hearts with croutons and shaved parmesan cheese and tangy house dressing

Select One Entrée

Chicken Marsala

wild mushroom sauce and herbed risotto

Chicken Picatta

with lemon caper sauce

French Breast of Chicken

caramelized onions and minted peas

Seared Salmon

balsamic rice pilaf and coconut cream sauce

Steak Diane

wild mushroom brown sauce

Mustard Crusted Pork Loin

wild mushroom risotto and ancho glaze

Served with selected seasonal vegetable, potato or rice and rustic rolls

Silver Buffet Selections

\$37.95 per person

(price does not include tax and 20% service charge)

Choice of Two (2) Salads

Market Green Salad

Spring mix, shaved onion, grape tomato and cucumber

Mozzarella and Tomato salad

Fresh boccolini mozzarella, plum tomatoes and fresh basil

Cucumber and Red Onion Salad

Caesar salad

Crisp romaine hearts with croutons, shaved parmesan cheese and tangy house dressing

Signature Spinach Salad

Strawberries, walnuts, almonds, bleu cheese with chocolate balsamic

Choice of Two (2) Entrées

Chicken Picatta

with lemon caper sauce

Seared Salmon

with dill cream sauce

Chicken Marsala

with wild mushroom sauce

Roasted Tilapia

with citrus sauce

French breast of Chicken

with caramelized onion and minted peas

Mustard Crusted Pork Loin

with ancho glaze

Steak Diane

with wild mushroom brown sauce

Pasta Primavera

with fresh vegetables and pesto sauce

Sliced smoked Sirloin

with roasted shallot sauce

Cajun Shrimp Tortellini

Choice of One (1) Vegetable

Seasonal vegetable or broccoli, cauliflower and baby carrots

Choice of One (1) Starch

Garlic mashed potatoes, wild rice pilaf or roasted potatoes



Gold Reception

Your package includes choice of Plated Meal options or an elegant Buffet
As well as a reception prior to your meal

Gold Plated Entrée - \$38.95

Gold Buffet - \$41.25

(prices do not include tax and 20% service charge)

Fresh Fruit and Cheese Display

A frosted glass platter of fresh tropical and domestic fruits with
an international selection of cheeses, bread and crackers.

Choice of Three (3) Hors D'oeuvres - Passed or Displayed

Spinach with
Herbed Aioli and Sausage Canapé

Meatballs in a Roasted Garlic
and Basil Tomato Sauce

Mini Wellingtons

Connecticut Scallops wrapped
In Bacon

Spanakopita

Steamed Greenlip Mussels Barcelona
with Saffron Aioli and Tomato Olive Tapanade

Stuffed Mushrooms

Bay Shrimp and Herbed Aioli
on Cucumber Rounds

Petite Quiche Selections

Grape Tomatoes, Fresh Mozzarella
and Basil on a Skewer

Chicken Kabobs

Roasted Asparagus Wrapped in Proscuitto

Select from Gold Plated Entrees or Buffet Items

Champagne Toast
One Glass Per Guest



Gold Plated Selections

\$38.95 per person
(price does not include tax and 20% service charge)

Select One Salad

Market Green Salad

Spring mix, shaved onion, grape tomato and cucumber

Signature Spinach Salad

Strawberries, walnuts, almonds,
bleu cheese with chocolate balsamic

Caesar Salad

Crisp romaine hearts with croutons,
shaved parmesan cheese
and tangy house dressing

Boston Bibb Salad

Bibb lettuce, bleu cheese, tomatoes and bacon
with poppy seed dressing

Select One Entrée

NY strip 10 oz

horse radish crusted strip
with sun dried tomato, cous cous, spaghetti squash
and brown butter

Pistachio crusted Pork Loin

Vermicelli rice pilaf and lemon cream sauce

Rack of Pork

sautéed apples and chipolini onions, risotto
and Frangelico cream

Sirloin and Chicken Chasseur

seared sirloin with seared French breast of chicken,
roasted potatoes and rich hunter sauce

Filet of Beef

A 7oz choice filet with cabernet reduction

Seared Salmon and Sugar Cane Shrimp

spinach risotto and sun-dried tomato oil

Roulade of Sole stuffed with Crab and Shrimp

basmati rice and coconut cream sauce

Served with seasonal vegetable, potato or Rice and rustic rolls



Gold Buffet Selections

\$41.25 per person

(price does not include tax & 20% service charge)

Choice of Two (2) Salads

Market Green Salad

Spring mix, shaved onion, grape tomato and cucumber

Caesar Salad

Crisp romaine hearts with croutons,
shaved parmesan cheese and tangy house dressing

Signature Spinach Salad

Strawberries, walnuts, almonds, bleu cheese
and chocolate balsamic

Boston Bibb Salad

Bibb lettuce, bleu cheese,
tomatoes and bacon with poppy seed dressing

Choice of Two (2) Entrées

NY Strip 5 oz

with roasted shallot brown sauce

Rack of Pork

with sautéed apples
chipolini onions and Frangelico cream

Seared Halibut

with citrus sauce

Cherry Wood Smoked Prime Rib

with jus au natural

Roulade of Sole

stuffed with crab and shrimp in
a coconut cream sauce

Apple Wood Smoked Chicken Forrestier

with roasted vegetable garnish

Pistachio Crusted Pork Loin

and lemon cream sauce

Choice of One (1) Vegetable

Seasonal vegetable or broccoli, cauliflower and baby carrots

Choice of One (1) Starch

Garlic whipped potatoes, Basmati rice pilaf, Vermicelli rice pilaf or roasted potatoes



Platinum Reception

Your package includes choice of Plated Meal options or an elegant Buffet

As well as a reception prior to your meal

Platinum Plated Entrée - \$42.50

Platinum Buffet - \$44.95

(prices do not include tax and 20% service charge)

Fresh Fruit and Cheese Display

A frosted glass platter of fresh tropical and domestic fruits with an international selection of cheeses, bread and crackers.

Choice of Four (4) Hors D'oeuvres - Passed or Displayed

Spinach with
Herbed Aioli and Sausage Canapé

Meatballs in a Roasted Garlic
and Basil Tomato Sauce

Mini Wellingtons

Connecticut Scallops wrapped
In Bacon

Spanakopita

Steamed Greenlip Mussels Barcelona
with Saffron Aioli and Tomato Olive Tapanade

Stuffed Mushrooms

Bay Shrimp and Herbed Aioli
on Cucumber Rounds

Petite Quiche Selections

Grape Tomatoes, Fresh Mozzarella
and Basil on a Skewer

Chicken Kabobs

Roasted Asparagus Wrapped in Prosciutto

Select from Platinum Plated Entrées or Buffet Items

Champagne Toast
One Glass Per Guest



Platinum Plated Selections

\$42.50 per person

(price does not include tax and 20% service charge)

Select One salad

Market Green Salad

Spring mix, shaved onion, grape tomato, and cucumber

Signature Spinach Salad

Strawberries, walnuts, almonds, bleu cheese
and chocolate balsamic

Roasted Beet and Mizuna Salad

with Dijon vinaigrette

Caesar Salad

Crisp romaine hearts with croutons and shaved
parmesan cheese and tangy house dressing

Boston Bibb Salad

Bibb Lettuce, bleu cheese, tomatoes, and bacon
and poppy seed dressing

Select One Entrée

Smoked Duck and Spiced Pear

cherry wood smoked duck breast with poached pear, saffron
risotto and cabernet reduction

Rack of Lamb

roasted purple potatoes, minted peas
and caramelized onions with rich brown sauce

Petite Filet Mignon and Seared Salmon

6oz cut of tender beef and salmon with
a light dill and lemon cream

Veal Oscar

6 oz. loin crowned with crabmeat,
roasted garlic mashed potatoes,
asparagus and sauce béarnaise

Seared Halibut

7 oz. filets with coconut basmati rice,
and chimi churri sauce

Filet of Beef with Sugar Cane Shrimp

butternut squash risotto and coconut cream

Served with Seasonal Vegetable, Potato or Rice and Rustic Rolls



Platinum Buffet Selections

\$44.95 per person

(price does not include tax and 20% service charge)

Choice of Two (2) Salads

Market Green Salad

Spring mix, shaved onion, grape tomato and cucumber

Caeser Salad

Crisp romaine hearts with croutons,
shaved parmesan cheese and tangy house dressing

Signature Spinach Salad

Strawberries, walnuts, almonds, bleu cheese
and chocolate balsamic

Boston Bibb Salad

Bibb lettuce, bleu cheese,
tomatoes and bacon with poppy seed dressing

Choice of Three (3) Entrées

NY Strip 5oz

with roasted shallot brown sauce

Rack of Pork

with sautéed apples, chipolini onions
and Frangelico cream

Seared Halibut

with citrus sauce

Cherry Wood Smoked Prime Rib

with jus au natural

Roulade of Sole

stuffed with crab and shrimp in
a coconut cream sauce

Apple Wood Smoked Chicken Forrestier

with roasted vegetable garnish

Pistachio Crusted Pork Loin

and lemon cream sauce

Choice of One (1) Vegetable

Seasonal vegetable or broccoli and cauliflower with baby carrots

Choice of One (1) Starch

Garlic whipped potatoes, Basmati rice pilaf, Vermicelli rice pilaf or roasted potatoes



Diamond Reception

\$36.95 per person

(price does not include tax and 20% service charge)

Fresh Fruit and Cheese Display

A frosted glass platter of fresh tropical and domestic fruits with an international selection of cheeses, bread and crackers.

Fresh Vegetable Crudités Display

Selected fresh seasonal vegetables served with assorted dips

Choice of Three Hors D'oeuvres - Passed or Displayed

(choose 3 for a total of 6 pieces per person)

Baby Spinach with
Herbed Aioli and Sausage Canapé

Roasted Asparagus
wrapped in Prosciutto

Meatballs in a Roasted Garlic
and Basil Tomato Sauce

Stuffed Mushrooms

Mini Wellingtons

Petite Quiche Selections

Spanakopita

Chicken Kabobs

Connecticut Scallops wrapped in Bacon

Pasta Station

Chicken, Bay Shrimp, Italian Sausage, Fresh Basil, Garlic, Zucchini, Green Onions,
Diced Tomatoes, Mushrooms, Pesto, Marinara Sauce, Alfredo Sauce.

Fresh Fruit Punch, Iced Water
Freshly Brewed Coffee, Decaffeinated Coffee

Champagne Toast

One Glass Per Guest



Wine Selections

red wines

cabernet sauvignon
walnut crest | \$25 per bottle
sterling vintner's collection | \$30 per bottle
robert mondavi | \$32 per bottle
pinfold's "bin 407" | \$65 per bottle
honig | \$68 per bottle
jordan | \$108 per bottle

interesting reds

jacob's creek shiraz | \$27 per bottle
mirrasou pinot noir | \$27 per bottle
red truck meritage | \$27 per bottle
mcwilliams shiraz | \$30 per bottle
rosemont estate shiraz | \$33 per bottle
lady bug red meritage | \$33 per bottle
ravenswood "vintner's" | \$37 per bottle
frie brothers "reserve" | \$43 per bottle

All Prices are subject to a 20% Taxable Service Charge & State Sales Tax



Wine Selections

white wines and champagne

Chardonnay

- walnut crest | \$25 per bottle
- black swan | \$27 per bottle
- kendall-jackson | \$37 per bottle
- george du boeuf “pouilly fuisse” | \$43 per bottle
- landmark “overlook” | \$57 per bottle

interesting whites

- beringer white zinfandel | \$25 per bottle
- chateau st. michelle johannesburg riesling | \$25 per bottle
- cavit pinot grigio | \$27 per bottle
- columbia crest sauvignon blanc | \$30 per bottle
- white haven sauvignon blanc | \$41 per bottle

champagne

- cooks brut | \$25 per bottle
- martini and rossi asti summate | \$35 per bottle
- moet chandon white star extra dry | \$65 per bottle
- dom perignon | \$195 per bottle

All Prices are subject to a 20% Taxable Service Charge, State Sales Tax & Beverage Tax



Finishing Touches and Additional Services

(Consult with your wedding coordinator for pricing)

Late evening gourmet coffee service

*AV Package, including LCD Projector, Screen and Wired
Microphone*

Customized Ice Sculpture

Specialty Linens and Chair Covers

Chocolate Fountain





Frequently Asked Questions

What are the food and beverage policies?

All food and beverage must be provided by the Tulsa Marriott Southern Hills. No food and beverage shall be brought into the hotel by patrons or attendees. (With the exception of wedding cake.) All food and beverage must be consumed on property. No food or beverage may be taken out of the meeting space. The sale and service of alcoholic beverages are regulated by the State of Oklahoma and City of Tulsa Codes. As licensee the hotel is responsible for the administrations of these regulations. Therefore all guests will be required, by hotel and the State of Oklahoma, to provide proper identification when consuming alcoholic beverages.

How much are the service charge and tax?

A taxable service charge (currently at 20%) and state sales tax will be applied to all prices.

How much is the deposit and when is it due?

A \$500 deposit is due at the signing of the contract. This will be applied towards your final bill.

What about other payments?

Unless paid in cash, money order, or other guaranteed form of payment, all charges for the Event must be paid by credit card or check, in which case a credit card authorization is required. In order to confirm your event you shall provide hotel with credit card authorization information. A Credit Card Information Request e-mail will be sent to the e-mail address provided to the hotel.





Frequently Asked Questions

When do I need to decide the menu for my wedding?

Final menu selections should be decided about a month before your reception. Menu tasting is available to sample our selection.

How is my minimum attendance guarantee figured?

We allow a 20% slippage from the number of guests you contract for. For example, if you were to contract at 100 guests, the minimum number of guests you would pay for would be 80 guests. As long as your final guarantee number is at or above the 20% slippage, you will pay for the actual number of guests.

When do I need to give my final guarantee number and payment?

Your final guarantee number is due 72 working hours prior to your reception along with your final payment.

How long do my guests have to make sleeping room reservations?

Your guests have until 3 weeks before your reception to book their sleeping room under your wedding block. At the 3 week cut-off date, any rooms under your wedding block not reserved will be released back into our general inventory.

Where can my guests park?

Complimentary parking.

Is there anything else I should know?

Any personal items you would like to keep such as additional décor, vendor cake stand, cake knife and server, wedding gifts, champagne glasses, and any other items not belonging to the Hotel are your responsibility to remove.

