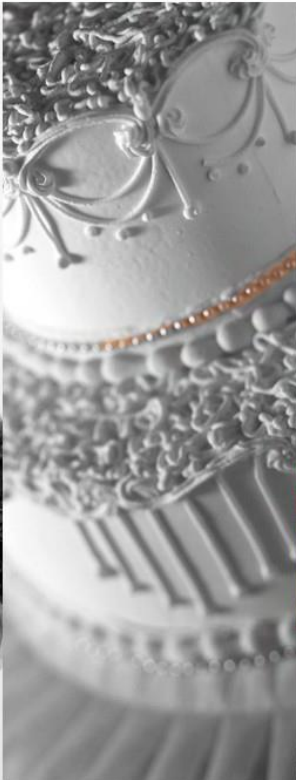


Joy

YOUR DREAM WEDDING SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Charleston Marriott



170 Lockwood Blvd

P: 843-723-3000

F: 843-723-0276

marriott.com/chsmc

Dream Weddings. No Two Are Alike.
But They All Have One Thing In Common.



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Wedding Package Information 2016/2017

Charleston Marriott

Experience the best the South has to offer at the beautiful Charleston Marriott. Located on the Ashley River just one mile from the historic district, the Marriott is ideal for the perfect wedding weekend.

Our Crystal Ballroom features nearly 10,000 sq feet of space, capable of holding up to 1100 guests.

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honeymoon
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Wedding Day Pricing

Includes:

Complimentary Guest Room with a Bottle of Sparkling Wine and an assortment of chocolate covered strawberries for the Bride and Groom the Night of the Wedding.

Personalized Menu Selections

Cake Cutting Service

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Ceremony & Reception Rental Fee's Include:

Ceremony Chairs

Tables and Chairs for the Reception

Choice of White, Cream or Black Linen

Parquet Wood Dance Floor

Hotel Centerpieces with Votive Candles

Gift Table, Cake Table

Ballroom Rentals and Food & Beverage Minimums:

Ballroom rental fee is waived if the minimum amount listed below is spent in food and beverage, excluding tax, service charge, and miscellaneous fees.

Minimums For Friday & Sunday Events:

Topaz Ball Room: \$7,500

Emerald Ballroom: \$12,000

Crystal Ballroom: \$15,000

Minimums For Saturday Events:

Topaz Ball Room: \$9,500

Emerald Ballroom: \$15,000

Crystal Ballroom: \$20,000





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Plated Dinner

Package #1

Select 2 passed or station items:

Assorted Cheese and Fruit Display

Chicken Satay

Parmesan & Roasted Veggie Stuffed
Mushroom Caps

Spinach and Artichoke Dip with Pita Wedges

Cherry Tomatoes with Bleu Cheese Mousse

Vegetarian Spring Rolls with Plum Dipping Sauce

Select 1 Side Salad

Mixed Green Salad with Cucumbers, Cherry Tomatoes, Red Onion
and Vinaigrette Dressing

Baby Spinach & Romaine, Sliced Strawberries, Feta Cheese, Spicy
Roasted Pecans with White Balsamic Dressing

Select 2 Entrees

Entrees include: artisan breads, sweet cream butter, chef's choice of
seasonal vegetable and appropriate accompaniments,
Coffee and tea service

Smoked Pork Tenderloin

apple butter compote &
mascarpone grits

Airline Chicken

maple butter and spicy sweet potato risotto

Mahi-Mahi

orange marmalade glaze

Fresh Herb Seared Chicken Breast

tomato relish and cherve cream

Flat Iron Steak

baked pimento mac & cheese

Couscous Pilaf

stuffed roasted yellow peppers

**Includes 4-Hour Host Bar with
Domestic and Import Beer
Red and White House Wine
Well Brand Liquors**

Bartender fees apply \$250 each
1 bartender per 75 guests

Wedding Cake Provided by Client

\$80 per person plus tax and service charge

(\$50 per person plus tax and service charge excluding Host Bar)





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Plated Dinner

Package #2

Includes Cheese & Fruit Tray with Yogurt dip and Crackers

Select 3 display or passed items:

Bacon Wrapped Scallops

Mini Beef Wellington

Pancetta Shrimp wraps with Raspberry Dipping Sauce

Mini BBQ Pork Quesadillas

Spinach and Artichoke Dip with Pita wedges

Parmesan & Roasted Veggie stuffed
Mushroom caps

Select 1 Side Salad

Mixed Green Salad with Cucumbers, Cherry Tomatoes, Red Onion
and Vinaigrette Dressing

Baby Spinach & Romaine, Sliced Strawberries, Feta Cheese, Spicy Roasted
Pecans with White Balsamic Dressing

Select 2 Entrees

Entrees include: artisan breads, sweet cream butter, chef's choice of
seasonal vegetable and appropriate accompaniments,
coffee and tea service

Crab Cakes

tomato ginger jam

Shrimp and Grits

cheddar grits with andouille
sausage & sautéed shrimp

Flat Iron Steak

baked pimento mac & cheese

Grilled 8oz Filet Mignon (\$15 additional charge)

onion-merlot marmalade & mushroom sauté

Joyce Farms Chicken Breast

shallot chardonnay sauce

Lemon-Chevre Ravioli

tomato broth, grilled asparagus &
shiitake mushrooms

**Includes -Hour Host Bar with
Domestic and Import beer
Red and White House Wine
Well Brand Liquors**

Bartender fees apply \$250 each

1 bartender per 75 guests

Wedding Cake Provided by Client

\$90 per person plus tax and service charge

(\$60 per person plus tax and service charge excluding Host Bar)





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Action Stations

Select 3 Chef Attended Stations:

Fresh Thyme Peppered Top Round of Beef Carving Station with Horseradish Aioli

Smoked Pit Ham Carving Station with Honey Rosemary Glaze & Dijon Mustard

Turkey Roaster Carving Station, Cranberry compote, Giblet Gravy

Mashed Potato Bar

sweet potato mashers with molasses butter & marshmallows,
yukon gold mashers with fried onions & sour cream,
red skin mashers with sour cream, crispy bacon & scallions

Shrimp and Grits Action Station

cheddar grits, andouille sausage, sautéed shrimp, sweet peppers,
caramelized vidalia onions in bourbon pan gravy

Pasta Station

tortellini & gluten-free penne, basil pesto, vodka sauce, oven roasted
veggies, grated parmesan, fresh herbs (add grilled chicken for \$4.00 per
person)

Chef Attended Yucatan Grill Station

seared flank steak, chorizo and ground beef, pulled chicken
julienne peppers and onions, flour and corn tortillas
diced tomato, sour cream, scallion, and pico de gallo

Select 4 Accompaniments

Baguette Crostinis with Fresh Tomato, Basil & Parmesan

Crab Rangoon with Ginger Plum Sauce

Mini Ham Biscuits

Spring Rolls with Plum Sauce

Crab and Fried Green Tomato Sandwich
with Tabasco Aioli

Cheese and Fruit Display with Yogurt Dip and Crackers

Pancetta Shrimp Wraps with Raspberry Dipping Sauce

Crab and Artichoke Dip, Sautéed Spinach,
Pumpnickel Bread, Tortilla Chips, & Grilled Pita

Parmesan & Roasted Veggie Stuffed
Mushroom Caps

**Includes 4-Hour Host Bar with
Domestic and Import Beer
Red and White House Wine
Well Brand Liquors**

Chef fees and Bartender fees apply \$250 each
1 bartender per 75 guests

**\$80 per person plus tax and service charge
((\$50 per person plus tax and service charge excluding Host Bar)**





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Buffet Options

Buffet Options include all amenities listed under Wedding Day / Reception including complimentary room, cake cutting, tables, chairs, and standard linen

Buffet options include artisan breads, sweet cream butter, Charleston iced tea, and coffee service

Lowcountry:

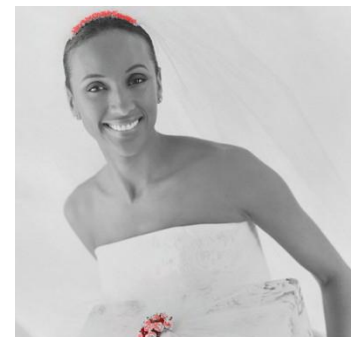
Southern Coleslaw
Pickled Local Vegetable Display
Braised Collard Greens
Oven Roasted Sweet Potatoes, Molasses Butter
Red Rice
Low Country Boil-
*fresh shrimp, smoked
sausage, redskin potatoes
& sweet corn on the cob in
an old bay broth*
Fried Chicken
Buttermilk Biscuits & Jalapeno Corn Bread
\$38 per person plus tax and service charge

The Ashley:

She-Crab Soup
Field Greens, Spiced Pecans, Crumbled Bleu Cheese, Vidalia
Onions & Grape Tomatoes
Sautéed Green Beans
Twice Baked Potatoes
Blackened Chicken, Scallion & Tasso Cream
Sustainable Atlantic Catch, Smoked Cheddar Grits, Sweet Corn
Relish
Roasted Sirloin with Cabernet Roasted Vidalia Onions
\$52 per person plus tax and service charge

Toscana:

Oven Roasted Tomato Soup
Classic Caesar Salad
Balsamic Roasted Vegetables
Parmesan-Basil Mashers
Grilled Chicken Breast with
Roasted Chicken Stock &
Italian Parsley
Lemon Sage Roasted Fresh Atlantic Catch
Chef Carved Rosemary & Sea Salt Crusted Prime Rib,
Fresh Thyme Au Jus
\$46 per person plus tax and service charge
**A \$75 carver fee will apply*





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Beverage

Host Bar options:

Prices are per Person

	Well Brand	Call Brand	Premium
First hour	12	15	17
Second hour	10	13	15
Additional hour	10	13	15

* Host Bar prices are exclusive of tax and service charge.

Cash Bar options:

Prices are per Drink

	Well Brand	Call Brand	Premium
Cocktails	8	10	12
Domestic Beer	5	5	5
Imported Beer	7	7	7
House Wine	8	10	12
Cordials	12	12	12
Bottled water	3	3	3
Soft drinks	3	3	3

*Cash Bar prices are inclusive of tax and service charge.

	<u>Well</u>	<u>Call</u>	<u>Premium</u>
Vodka -	Smirnoff	Absolut	Grey Goose
Gin -	Beefeaters	Tanqueray	Hendricks
Rum -	Cruzan	Bacardi	10 Cane
Tequila -	Jose Cuervo	1800 Silver	Patron Silver
Bourbon -	Jim Beam	Makers Mark	Woodford Reserve
Scotch -	Dewars	Johnnie Walker- R	Johnnie Walker- B
Whiskey -	Canadian Club	Jack Daniels	Crown Royal

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