SUCCESS IN STYLE

Every meeting has a purpose and we’ll help you design the most impactful and inspired event in Dayton. Our newly redesigned hotel features the winning combination of location, facilities, amenities, expertise and technology that will make your meeting and event planning effortless.

With 15,000 square feet of brilliant meeting space, we can host memorable corporate and social events, complete with professional planning and catering services. Let us exceed your travel expectations at Marriott at the University of Dayton.

Please ask our Executive Chef for a creative alternate if our event menus do not meet your needs.

EVENT MENUS

- Final number of guaranteed attendees is due 5 business days prior to start of event.
- A service fee of $100 will be applied for all buffet banquet functions under 25 attendees.
- All buffets are for 1.5 hours of service.
- A customary 23% taxable service charge will be added to all food, beverage, audio/visual and meeting room rental. In addition a 7.5% sales tax will be added on all food, beverage, audio/visual techs and meeting room rental.
- Markey’s Rental and Staging is our exclusive partner for Audio Visual. Should you choose a different company a $110 surcharge per day will be applied.
- Our culinary team is dedicated to providing healthy well-balanced meals for all attendees. Let your Event Manager know of any dietary restrictions. V= Vegetarian GF= Gluten Free.
# BREAKFAST

BREAKFAST BUFFETS INCLUDE ASSORTED JUICES, ROOTED GROUNDS® REGULAR AND DECAF COFFEE AND ASSORTED HOT TEAS

## CONTINENTAL BREAKFAST

<table>
<thead>
<tr>
<th>THE OAKWOOD CONTINENTAL</th>
<th>$14</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED PASTRIES AND BAGELS WITH JELLIES, BUTTER, CREAM CHEESE AND LOCAL HONEY</td>
<td>V</td>
</tr>
<tr>
<td>FRESH SLICED FRUITS AND BERRIES</td>
<td>V/GF</td>
</tr>
<tr>
<td>STEEL CUT OATMEAL WITH CRANBERRIES, DRIED APPLES, BROWN SUGAR, CINNAMON AND SLICED ALMONDS</td>
<td>V</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>FIT AND FRESH CONTINENTAL</th>
<th>$18</th>
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</thead>
<tbody>
<tr>
<td>FRESH SLICED FRUIT AND BERRIES</td>
<td>V/GF</td>
</tr>
<tr>
<td>HARD BOILED EGGS</td>
<td>V/GF</td>
</tr>
<tr>
<td>ASSORTED DOMESTIC CHEESE</td>
<td>V/GF</td>
</tr>
<tr>
<td>SMOKED SALMON DISPLAY</td>
<td>GF</td>
</tr>
<tr>
<td>YOGURT WITH HOUSE MADE GRANOLA</td>
<td>V</td>
</tr>
<tr>
<td>STEEL CUT OATMEAL WITH CRANBERRIES, DRIED APPLES, BROWN SUGAR, CINNAMON AND SLICED ALMONDS</td>
<td>V</td>
</tr>
</tbody>
</table>

## BREAKFAST BUFFET*

<table>
<thead>
<tr>
<th>WRIGHT BROTHERS BUFFET</th>
<th>$24</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED PASTRIES AND BAGELS WITH JELLIES, BUTTER, CREAM CHEESE AND LOCAL HONEY</td>
<td>V</td>
</tr>
<tr>
<td>FRESH SLICED FRUITS AND BERRIES</td>
<td>V/GF</td>
</tr>
<tr>
<td>ASSORTED DANNON YOGURT</td>
<td>V/GF</td>
</tr>
<tr>
<td>CAGE-FREE SCRAMBLED EGGS WITH SHREDDED CHEDDAR CHEESE, SCALLIONS AND SALSA</td>
<td>V/GF</td>
</tr>
<tr>
<td>ROASTED BLISS POTATOES MIXED WITH ONIONS AND PEPPERS</td>
<td>V/GF</td>
</tr>
<tr>
<td>CRISP BACON AND PORK SAUSAGE LINKS</td>
<td>GF</td>
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<table>
<thead>
<tr>
<th>HEALTHY START BUFFET</th>
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<tbody>
<tr>
<td>STEEL CUT OATMEAL WITH CRANBERRIES, DRIED APPLES, BROWN SUGAR, CINNAMON AND SLICED ALMONDS</td>
<td>V</td>
</tr>
<tr>
<td>FRESH SLICED FRUIT AND BERRIES</td>
<td>V/GF</td>
</tr>
<tr>
<td>YOGURT WITH HOUSE MADE GRANOLA</td>
<td>V</td>
</tr>
<tr>
<td>CAGE-FREE SCRAMBLED EGGS WITH SHREDDED CHEDDAR CHEESE, SCALLIONS AND PICO DE GALLO</td>
<td>V/GF</td>
</tr>
<tr>
<td>SWEET POTATO HASH</td>
<td>V/GF</td>
</tr>
<tr>
<td>GRILLED TURKEY WITH APPLE CHUTNEY</td>
<td>GF</td>
</tr>
<tr>
<td>CHICKEN APPLE SAUSAGE WITH ONIONS AND PEPPERS</td>
<td>GF</td>
</tr>
</tbody>
</table>

*MINIMUM OF 25 GUESTS

PRICES ARE PER PERSON. A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
BREAKFAST

BREAKFAST ENTRÉES INCLUDE ASSORTED PASTRIES, ASSORTED JUICES, ROOTED GROUNDS ® REGULAR AND DECAF COFFEE AND ASSORTED HOT TEAS.

PLATED BREAKFAST

<table>
<thead>
<tr>
<th>CLASSIC AMERICAN</th>
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<tbody>
<tr>
<td>SCRAMBLED EGGS</td>
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</tr>
<tr>
<td>ROASTED BLISS POTATOES</td>
<td>V/GF</td>
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<tr>
<td>CRISP BACON</td>
<td>GF</td>
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<table>
<thead>
<tr>
<th>INVENTORS MORNING</th>
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<tbody>
<tr>
<td>SCRAMBLED EGG WHITES</td>
<td>V/GF</td>
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<tr>
<td>ROASTED BLISS POTATOES</td>
<td>V/GF</td>
</tr>
<tr>
<td>CANADIAN BACON</td>
<td>GF</td>
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<table>
<thead>
<tr>
<th>SHRIMP AND GRITS</th>
<th>$20</th>
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</thead>
<tbody>
<tr>
<td>STONEGROUND GRITS TOPPED WITH SPICY SHRIMP, SMOKED BACON, AGED CHEDDAR, BELL PEPPER, ONION AND RED-EYE GRAVY</td>
<td>GF</td>
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<thead>
<tr>
<th>THE OHIO</th>
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<tbody>
<tr>
<td>GRILLED SIRLOIN OF BEEF</td>
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<tr>
<td>CHIVE SCRAMBLED EGGS</td>
<td>V/GF</td>
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<tr>
<td>ROASTED BLISS POTATOES</td>
<td>V/GF</td>
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<thead>
<tr>
<th>MEDITERRANEAN FRITTATA</th>
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<tbody>
<tr>
<td>FRESH FRUIT CUP</td>
<td>V/GF</td>
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<tr>
<td>ROASTED BLISS POTATOES</td>
<td>V/GF</td>
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<table>
<thead>
<tr>
<th>GLUTEN FREE WAFFLES</th>
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<tbody>
<tr>
<td>CHOICE OF WAFFLE:</td>
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</tr>
<tr>
<td>BANANA FLAX SEED</td>
<td>V/GF</td>
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<tr>
<td>BLUEBERRY</td>
<td>V/GF</td>
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<tr>
<td>CHOCOLATE CHIP</td>
<td>V/GF</td>
</tr>
<tr>
<td>HOUSE MADE WHIPPED CREAM</td>
<td>V/GF</td>
</tr>
<tr>
<td>MAPLE SYRUP</td>
<td>V/GF</td>
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<tr>
<td>FRESH FRUIT CUP</td>
<td>V/GF</td>
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<table>
<thead>
<tr>
<th>FRENCH TOAST CASSEROLE</th>
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<tbody>
<tr>
<td>CINNAMON FRENCH TOAST CASSEROLE WITH BLUEBERRIES</td>
<td>V</td>
</tr>
<tr>
<td>FRESH FRUIT CUP</td>
<td>V/GF</td>
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</table>

<table>
<thead>
<tr>
<th>QUICK BITE</th>
<th>$14</th>
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<tbody>
<tr>
<td>YOGURT</td>
<td>V/GF</td>
</tr>
<tr>
<td>GRANOLA BAR</td>
<td>V</td>
</tr>
<tr>
<td>CHOICE OF BISCUIT SANDWICH:</td>
<td></td>
</tr>
<tr>
<td>HAM, EGG AND CHEESE</td>
<td></td>
</tr>
<tr>
<td>EGG AND CHEESE</td>
<td>V</td>
</tr>
<tr>
<td>PULLED PORK, EGG AND CHEESE</td>
<td></td>
</tr>
</tbody>
</table>

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# BREAKFAST

## A LA CARTE ENHANCEMENTS - MORNING BREAKS

### PER PERSON
- Fresh Fruit Cups | $6 V/GF
- Chicken Apple Sausage | $4 GF
- Turkey Bacon | $3 GF
- Canadian Bacon | $3 GF
- Cereal and Milk | $4 V
- Made to Order Omelets with Fresh Veggies, Select Meats and Cheeses | $9
  - Omelet Attendant Fee | $150 per 2 hour time period, per 50 guests

### PER ITEM
- Hard Boiled Eggs | $2 V/GF
- Chorizo Breakfast Burritos Filled with Eggs and Cheese | $5
- House Baked Biscuit Sandwich with Sausage Patty and Sliced Cheddar Cheese | $4
- Egg White Burrito with Spinach, Tomato, Roasted Peppers, Cheese and Salsa | $4 V
- Build-Your-Own Greek Yogurt Parfaits with Granola, Berries and Local Honey | $6 V
- Fresh Fruit Smoothie Shooters | $6 V/GF
- Southern Chicken Biscuits | $4
- Cheese Blintz with Strawberry Sauce | $3 V
- Goody Cinnamon Rolls with Cream Cheese Icing | $38 dozen V
- Assorted Bagels Served with Cream Cheese | $28 dozen V
- Assorted Muffins and Pastries | $26 dozen V

### PER EACH *CHARGED BASED ON CONSUMPTION
- Seasonal Whole Fresh Fruit | $3 V/GF
- Protein Energy Bar | $5 V
- Specialty Kind and Clif Granola Bars | $5 V
- Assorted Dannon Yogurt | $4 V/GF

### MAY WE SUGGEST A BUFFET ENHANCEMENT STATION?
- Waffles | $3 per person V
- Crepes Suzette | $3 per person V
- Smoked Salmon Display | $3 per person GF
- Biscuits and Gravy | $3 per person

A customary 23% taxable service charge and sales tax will be added to prices. All catering menu prices are subject to change without notice.
BREAKFAST

BUFFET INCLUDES ASSORTED JUICES, ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

FIVE RIVERS BRUNCH BUFFET |$32

SERVED WITH
SLICED SEASONAL FRUIT V/GF
CAGE-FREE SCRAMBLED EGGS V/GF

SELECT 2 ACCOMPANIMENTS
ROASTED BLISS POTATOES V/GF
SWEET POTATO HASH V/GF
HASH BROWN CASSEROLE V/GF
WILD RICE V/GF
MASHED POTATOES V/GF
SEASONAL VEGETABLES V/GF
CEREALS AND MILK V
OATMEAL V
SOUTHERN GRITS V
BISCUITS AND GRAVY

SELECT 3 PROTEINS
COUNTRY HAM GF
BACON GF
SAUSAGE LINKS GF
CANADIAN BACON GF
SPINACH AND CHEESE QUICHE V
BROCCOLI AND CHEESE QUICHE V
GRILLED CHICKEN ASIAGO GF
ROASTED PORK LOIN WITH DIJON TARRAGON SAUCE GF
TURKEY SAUSAGE GF
TURKEY BACON GF

SELECT 3
YOGURT V/GF
DANISHES V
MUFFINS V
DONUTS V
BISCUITS AND JELLIES V
WHITE AND WHEAT TOAST V
ENGLISH MUFFINS V
BAGELS V
FRESH ROLLS V

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COFFEE BREAKS

BREAKS

RE-ENERGIZE | $12
FRESH CUT FRUIT CUPS  V/GF
B.Y.O TRAIL MIX INCLUDING DRIED CHERRIES,
CRANBERRIES, PINEAPPLE, ROASTED WALNUTS,
ALMONDS, SUNFLOWER SEEDS, M&M’S, AND
SHREDDED COCONUT  V/GF
GARLIC HUMMUS WITH NAAN AND PITA POINTS  V

POWER UP | $12
DOMESTIC CHEESE AND CRACKERS  V
FRESH CUBED FRUIT AND HONEY YOGURT DIP  V/GF
RED PEPPER HUMMUS WITH NAAN AND PITA POINTS  V
FRUIT INFUSED WATER  V/GF

LATIN FIESTA | $15
SEASONED WARM CORN TORTILLA CHIPS  V
HOUSE MADE SALSA  V/GF
HOT QUESO DIP  V/GF
SPECIALTY GUACAMOLE  V/GF
FRUIT INFUSED WATER  V/GF

I SCREAM, YOU SCREAM | $10
VANILLA AND CHOCOLATE ICE CREAM  V/GF
SPRINKLES  V/GF
M&MS  V/GF
COOKIE CRUMBLES  V
NUTS  V/GF
CHERRIES  V/GF
WHIPPED CREAM  V/GF
CARAMEL SAUCE  V/GF
HOT FUDGE  V/GF

SWEET AND SALTY TREAT | $15
MINI CHOCOLATE CHIP SANDWICHES WITH
CANNOLI CREAM  V
FRESH STRAWBERRIES AND WHIPPED CREAM  V/GF
KETTLE CHIPS WITH FRENCH ONION DIP  V/GF
FRUIT INFUSED WATER  V/GF

SMOOTHIE STATION | $18
FRESH YOGURT  V/GF
BERRIES  V/GF
LOCAL HONEY  V/GF
WHEAT GRASS  V
PROTEIN POWDER  V
BANANA  V/GF
CRUSHED ICE  V/GF

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COFFEE BREAKS

BEVERAGES
ROOTED GROUNDS® REGULAR AND DECAF COFFEE | $50 PER GALLON
ASSORTED HOT TEAS | $50 PER GALLON
PEPSI SOFT DRINKS | $3.50 PER CAN
BOTTLED WATER | $3.50 PER BOTTLE
ENERGY DRINKS | $5 PER BOTTLE
LEMONADE | $30 PER GALLON
ICED TEA | $40 PER GALLON
LIPTON BOTTLED TEA | $4 EACH
BAI WATER | $5 EACH
SPARKLING WATER | $4 EACH
FRUIT INFUSED WATER | $16 PER GALLON

PRE-SET BREAKS
BOTTLED WATER AND BREAK WILL BE SET AT EACH PLACE SETTING
UPON GUEST ARRIVAL
MUFFIN, APPLE, HOUSE MADE GRANOLA | $6 PER PERSON V
MASON JAR FRUIT SALAD WITH WHIPPED CREAM | $6 PER PERSON V/GF
GREEK YOGURT PARFAIT WITH FRESH BERRIES AND GRANOLA | $7 PER PERSON V
TRAIL MIX | $7 PER PERSON V/GF

AFTERNOON DELIGHTS
PER DOZEN
FRESH BAKED COOKIES | $35 V
CHOCOLATE BROWNIES AND BLONDIES | $34 V
BAKED S'MORE RAVIOLI | $34 V
MINI MUFFINS | $28 V

PER PERSON
ASSORTED FLAVORED NUTS | $4 V/GF
FRESH CUT FRUIT CUPS | $6 V/GF
CHOCOLATE COVERED FRUIT | $5 V/GF
ICE CREAM SANDWICHES | $4 V
ASSORTED SORBETS | $4 V/GF

EACH
ASSORTED MS. VICKIE’S KETTLE CHIPS | $3 V
WHITE CHEDDAR POPCORN BAGS | $3 V/GF
ASSORTED KIND AND CLIF BARS | $4 V
PRETZEL BAGS | $3 V
FULL-SIZE CANDY BARS | $5 V

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
COFFEE BREAKS

CONTINUOUS BREAK PACKAGE | $35 PER PERSON

FROM 7AM TO 5PM CONTINUOUS BEVERAGE SERVICE OF:
ROOTED GROUNDS REGULAR AND DECAF COFFEE AND ASSORTED HOT TEAS
ASSORTED PEPSI SOFT DRINKS
BOTTLED WATER
FRUIT INFUSED WATER

MORNING CONTINENTAL BREAKFAST WILL INCLUDE:
SEASONAL WHOLE FRESH FRUIT V/GF
ASSORTED PASTRIES V
ASSORTED JUICE V/GF

MID-MORNING BREAK WILL INCLUDE:
BUILD-YOUR-OWN GREEK YOGURT PARFAITS WITH GRANOLA, BERRIES AND LOCAL HONEY V
ASSORTED GRANOLA BARS V

MID-AFTERNOON BREAK WILL INCLUDE:
BAKED S'MORE RAVIOLI V
CASHEW TOFFEE V
PRETZELS V

ALL DAY BEVERAGE PACKAGE | $15 PER PERSON

FROM 7AM TO 5PM CONTINUOUS BEVERAGE SERVICE OF:
ROOTED GROUNDS REGULAR AND DECAF COFFEE AND ASSORTED HOT TEAS
ASSORTED PEPSI SOFT DRINKS
BOTTLED WATER
FRUIT INFUSED WATER

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
LUNCH ENTREES INCLUDE SALAD AND DESSERT, CHOICE OF STARCH AND VEGETABLE, FRESH BAKED ARTISAN ROLLS, ROOTED GROUNDS® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

PLATED LUNCH| THREE COURSE

**SALADS**
- CAESAR SALAD - ROMAINE, PARMESAN, TOMATOES AND CROUTONS  V
- GARDEN SALAD - SPRING MIX, CUCUMBERS, CARROTS AND TOMATOES  V/GF
- MARKET SALAD - ROMAINE AND KALE, ALMONDS, CRANBERRIES AND FETA  V/GF
- HOUSE SALAD - ROMAINE, CARROTS, CUCUMBERS, TOMATOES, CHEESE AND CROUTONS  V
- PANZANELLA SALAD  V
- CUCUMBER AND TOMATO SALAD IN LETTUCE CUPS  V/GF
- CHEF’S CHOICE SEASONAL SALAD

**ENTREES**
- GRILLED CHICKEN WITH ARUGULA AND ROMESCO SAUCE | $25  GF
- CHICKEN OREGANATA MARINATED WITH LEMON, GARLIC AND GREEK OREGANO | $25  GF
- SEARED AIRLINE CHICKEN WITH ROSEMARY VELOUTE | $25  GF
- CRISPY CHICKEN BREAST, SAUTÉED BRUSSEL SPROUT MIX, HONEY MUSTARD CREAM SAUCE | $25
- FLAT IRON STEAK WITH MUSHROOM RAGOUT | $30  GF
- PORK LOIN WITH TARRAGON DIJON MUSTARD | $26  GF
- PASTRAMI-CURED SALMON TOPPED WITH PINEAPPLE SALSA | $28  GF
- BLACKENED MAHI MAHI WITH STEWED TOMATOES, LEMON, OLIVE OIL AND CAPERS | $27  GF
- SPICY SHRIMP, STONE GROUND GRITS, SMOKED BACON, COTSWOLD CHEESE, BELL PEPPER, PEARL ONION, CREAMY PARMESAN SAUCE | $26
- VEGETABLE CANNELLONI FEATURING PASTA SHELL WITH FRESH VEGETABLES, HERBED RICOTTA CHEESE AND CREAMY GRUYERE SAUCE | $24  V
- MUSHROOM CREPE WITH PORTABELLA MUSHROOMS WITH RICOTTA, BOURSIN CHEESE, PARMESAN CHEESE AND FRESH CHOPPED HERBS | $24  V
- TOMATO AND MOZZARELLA STUFFED PORTABELLA WITH SAUTÉED SPINACH, ROASTED PEPPERS AND BALSAMIC GLAZE | $24  V/GF
- FRESH VEGETABLE AND TOFU STIR FRY WITH SESAME GLAZE AND RICE | $24  V
- VEGAN RAVIOLI WITH ROMESCO SAUCE | $24  V

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LUNCH

PLATED LUNCH CONTINUED

VEGETABLE
CALIFORNIA VEGETABLE MEDLEY FEATURES BROCCOLI,
CAULIFLOWER, RED PEPPERS, CARROTS AND ZUCCHINI V/GF
COUNTRY STYLE GREEN BEANS WITH ONION AND BACON GF
GRILLED ASPARAGUS WITH LEMON AND THYME V/GF
GLAZED CARROTS V/GF
BROCCOLINI V/GF
SMOKED TURKEY BRAISED COLLARD GREENS GF

STARCH
ROASTED FINGERLING POTATOES V/GF
ROASTED BLISS POTATOES V/GF
CREAMY AU-GRATIN POTATOES V/GF
GARLIC MASHED POTATOES V/GF
WILD RICE PILAF V/GF
SWEET POTATO HASH V/GF
ROASTED MARBLED POTATOES WITH PURPLE PERUVIAN,
YUKON GOLD AND RED SKIN V/GF

DESSERT
TRIPLE LAYER CHOCOLATE CAKE V
CARROT CAKE V
CHOCOLATE LAYERED BOURBON CARAMEL CAKE V
RED VELVET CAKE V
CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS V
VANILLA ICE CREAM SUNDAE TOPPED WITH RASPBERRY SAUCE, CHOCOLATE SHAVINGS AND ALMOND CRISP V
BUCKEYE BROWNIE WITH PEANUT BUTTER AND CHOCOLATE WITH MELTED MARSHMALLOW SAUCE V
NY STYLE CHEESECAKE TOPPED WITH FRESH BERRIES V
CITRUS OLIVE OIL POUND CAKE WITH MACERATED BERRIES V
LEMON MERINGUE V
CHEF’S CHOICE SEASONAL DESSERT V

SOUP COURSE ENHANCEMENT
SAUSAGE AND WHITE BEAN $5 GF
MANHATTAN STYLE CLAM CHOWDER $7 GF
ITALIAN WEDDING $7
MINESTRONE $5 V/GF
VEGETABLE AND NOODLE $5 V
PHO VEGETARIAN $7 V
SHRIMP & SWEET CORN CHOWDER $7 GF
LUNCH

SALADS, WRAPS AND SANDWICHES INCLUDE ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

**SALADS, SANDWICHES AND WRAPS**

**SALADS**

SERVED WITH FRESH BAKED ARTISAN ROLLS AND CHOICE OF DESSERT

COBB - ICEBERG, TOMATOES, EGG, AVOCADO, BACON, BLUE CHEESE CRUMBLES |$20 GF

CAESAR – CHOPPED ROMAINE AND KALE, CROUTONS, TOMATOES AND HOUSE-MADE CAESAR DRESSING |$18 V

MEDITERRANEAN SALAD- ROMAINE, ROASTED TOMATOES, KALAMATA OLIVES, FETA, RED ONION |$18 V/GF

CHOPPED- ROMAINE, ICEBERG, MANDARIN ORANGES, RED ONION, EDAMAME AND BRUSSEL SPROUTS |$18 V/GF

ADD PROTEIN TO ANY SALAD

SALMON |$4

TOFU/ TEMPE |$3

CHICKEN |$3

**WRAPS**

SERVED WITH KETTLE CHIPS AND CHOICE OF DESSERT

BUFFALO GRILLED CHICKEN WRAP TOSSED IN BUFFALO SAUCE IN A FLOUR TORTILLA WITH SHREDDED LETTUCE, CHOPPED CELERY TOMATOES WITH SIDE OF RANCH DRESSING |$18

GRILLED SHRIMP NICOISE WRAP- FLOUR TORTILLA FILLED WITH GRILLED SHRIMP, LETTUCE, TOMATO, ONION AND NICOISE OLIVES |$20

ASIAN GRILLED CHICKEN WRAP- SHREDDED CARROTS, NAPA CABBAGE SLAW, TOPPED WITH THAI PEANUT SAUCE WRAPPED IN A FLOUR TORTILLA |$18

**SANDWICHES**

SERVED WITH KETTLE CHIPS AND CHOICE OF DESSERT

GRILLED CHICKEN, CREOLE MUSTARD, PROVOLONE, ROASTED PEPPER AND ARUGULA ON A BRIOuche BUn |$18

GRILLED PORTABELLA MUSHROOMS, ZUCCHINI, SQUASH AND RED PEPPER WITH ROASTED PARSNIP MAYO IN A WHOLE GRAIN WRAP |$17 V

SLICED SMOKED TURKEY AND BACON WITH SHREDDED LETTUCE AND SLICED TOMATO ON A BRIOuche BUn WITH CRANBERRY MAYO |$18

SLICED ROASTED TOP ROUND OF BEEF WITH WISCONSIN CHEDDAR, TOMATO AND ONION ON A ONION BUn WITH ROASTED GARLIC AIOLI |$18

**BROWN BAGGED LUNCH**

FOR THOSE ON THE RUN, WE SUGGEST TRANSFORMING ANY WRAP OR SANDWICH OPTION INTO BROWN BAGGED LUNCHES. ADD $4 PER PERSON. ALL BAGGED LUNCHES INCLUDE CHEF’S CHOICE OF POTATO SALAD OR PASTA SALAD, BAG OF CHIPS, COOKIE, WHOLE FRUIT, AND SOFT DRINK OR BOTTLED WATER. **MAXIMUM OF 150 PEOPLE**

*MAXIMUM OF 3 SELECTIONS

**ADDITIONAL SELECTION +$1 PER PERSON

***MAKE ANY SANDWICH OR WRAP GLUTEN FREE FOR AN EXTRA $2 PER PERSON

PRICES ARE PER PERSON. A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
LUNCH

LUNCH BUFFETS INCLUDE ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

THEMED LUNCH BUFFETS

NOLA BUFFET | $33
JALAPENO AND CHEESE CORN BREAD  V
TWICE BAKED POTATO SALAD  GF
CHOICE OF ONE:
GUMBO WITH LUMP CRAB MEAT OR BOURBON STREET JAMBALAYA  GF
BLACKENED CHICKEN BREAST  GF
RICE AND BEANS  V
SMOKED TURKEY BRAISED COLLARD GREENS  GF
BOURBON BREAD PUDDING  V

POTATO AND SALAD BUFFET | $27
SOUP DU JOUR
HOUSE SALAD WITH ASSORTED TOPPINGS AND DRESSINGS  V/GF
BAKED POTATOES WITH BROCCOLI, CHEESE CHILI, BUTTER, SOUR CREAM, CHOPPED BACON AND GREEN ONIONS  GF
GRILLED CHICKEN AND STEAK  GF
CHEF’S CHOICE OF SEASONAL DESSERT  V

GERMAN FEST BUFFET | $32
CUCUMBER SALAD  V/GF
WARM POTATO SALAD  GF
BRAISED RED CABBAGE
CHOICE OF 2 PROTEINS:
PORK SCHNITZEL
SAUERBRATEN
BRATS WITH BACON AND SAUERKRAUT  GF
ROTE GRUETZE  V/GF

TASTE OF ASIA | $33
ICEBERG SALAD WITH LEMON GINGER DRESSING  V/GF
LETTUCE CUPS WITH CHICKEN AND TEMPE(V)  GF
TERIYAKI CHICKEN THIGH MEAT  GF
MARINATED KOREAN SHORT RIBS  GF
FRIED RICE  GF
STIR FRY VEGETABLES  V/GF
VEGETABLE POTSTICKERS  V
LEMON CAKE  V
INDIVIDUAL GINGER CHILLED PUDDING  V

MIDWEST BBQ | $36
GARDEN SALAD WITH MIXED GREENS, ROMAINE TOMATOES, CUCUMBERS, CROUTONS, SHREDDED CHEDDAR CHEESE  V
COLESLAW  V/GF
TWICE BAKED POTATO SALAD  GF
VEGETARIAN CHILI  V/GF
SPICY SAUSAGE  GF
GRILLED CHICKEN BREAST  GF
SMOKED BEEF BRISKET SLICED  GF
BBQ TEMPE AND ROASTED PEPPERS  V
BAKED VEGETARIAN BEANS  V/GF
MAC N CHEESE  V
SANDWICH ROLLS AND BUNS  V
BANANA PUDDING  V
PEACH COBBLER  V

Marriott At The University Of Dayton
1414 S. Patterson Blvd. Dayton, OH 45409
LUNCH

LUNCH BUFFETS CONTINUED

STREET TACO BUFFET $28
ROMAINE WITH ROASTED CORN, TORTILLA STRIPS AND BLACK BEANS V/GF
CORN (GF) AND FLOUR TORTILLAS V
SOUTHWEST CHICKEN GF
MARINATED FLANK STEAK GF
CABBAGE SLAW V/GF
GRILLED PINEAPPLE SALSA V/GF
PICO DE GALLO, SALSA, SOUR CREAM V/GF
CHEESE AND SHREDDED LETTUCE V/GF
MEXICAN RED RICE V/GF
GRILLED CORN ON THE COB WITH COTIJA CHEESE AND CHOPPED CILANTRO V/GF
REFRIED BEANS V/GF
CHURROS V
SOPA PILLAS V

TASTE OF ITALY $30
MIXED GREENS AND CHOPPED ICEBERG SALAD WITH ROASTED TOMATOES, RED ONIONS, BLACK OLIVES AND OREGANO VINAIGRETTE V/GF
GARLIC BREAD V
ITALIAN WEDDING SOUP
ZOODLE PRIMAVERA V/GF
LINGUINI CARBONARA
RIGATONI A LA VODKA WITH GRILLED CHICKEN BREAST
BROCCOLINI V/GF
CRÈME BRÛLÉE CHEESECAKE V
RED VELVET CAKE V
*GLUTEN FREE PASTA – ADDITIONAL $2 PER PERSON

EXECUTIVE DELI $27
HOUSE SALAD WITH ROMAINE, CARROTS, CUCUMBERS, TOMATO, CHEESE AND CROUTONS V
TWICE BAKED POTATO SALAD GF
HOT ITALIAN WITH SLICED SALAMI, PEPPERONI AND CAPICOLA HAM, FRESH MOZZARELLA, BASIL, AND OREGANO VINAIGRETTE ON DEMI BAGUETTE
STEAK AND CHEESE WITH GRILLED MARINATED FLANK STEAK, SAUTÉED ONIONS, BELL PEPPERS AND SWISS CHEESE ON A DEMI BAGUETTE
GRILLED CHICKEN WITH ROASTED TOMATOES ON A DEMI BAGUETTE
PARMESAN LATTICE CUT POTATO CHIPS V/GF
CITRUS OLIVE OIL POUND CAKE WITH MACERATED BERRIES V

COLD DELI BOARD $28
HOUSE SALAD WITH ROMAINE, CARROTS, CUCUMBERS, TOMATO, CHEESE AND CROUTONS V
ITALIAN PASTA SALAD V
ITALIAN WITH SLICED SALAMI, PEPPERONI AND CAPICOLA HAM, FRESH MOZZARELLA, BASIL AND OREGANO VINAIGRETTE ON DEMI BAGUETTE
GRILLED CHICKEN, SMOKED GOUDA, HOUSE-MADE BACON JAM, ON BRIOCH BUN
SLICED ROAST BEEF, BOURSIN CHEESE, ONION AND RED WINE MARMALADE ON A BRIOCH BUN
SLICED TURKEY, CITRUS CRANBERRY CREAM SPREAD ON WHOLE GRAIN BREAD
PARMESAN LATTICE CUT POTATO CHIPS V/GF
ASSORTED COOKIES AND BROWNIES V

PRICES ARE PER PERSON. A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
LUNCH

LUNCH BUFFET INCLUDE ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

BUILD YOUR OWN LUNCH BUFFET |$32 |

SERVED WITH
FRESH BAKED ARTISAN ROLLS  V
FRESH GARDEN SALAD WITH TWO DRESSINGS  V/GF

ENTREES| SELECT 2
GRILLED CHICKEN ASIAGO WITH ROASTED TOMATOES, SPINACH AND ASIAGO CREAM SAUCE  GF
CHICKEN OREGANATA MARINATED WITH LEMON, GARLIC AND GREEK OREGANO  GF
CHICKEN MARSALA WITH MUSHROOM AND MARSALA WINE SAUCE  GF
GRILLED MAHI MAHI TOPPED WITH PINEAPPLE SALSA  GF
FISH AND CHIPS WITH OLD BAY TARTAR SAUCE
RED WINE SHORT RIBS WITH CARROTS, ONIONS & CELERY  GF
SLICED CHARGRILL FLANK STEAK WITH A SHERRY MUSHROOM GLACE  GF
ESPRESSO GRILLED PORK LOIN WITH JALAPENO PEPPER JELLY  GF
PORK LOIN WITH TARRAGON DIJON MUSTARD  GF

ACCOMPANIMENTS| SELECT 2
CALIFORNIA VEGETABLE MEDLEY FEATURING BROCCOLI, CAULIFLOWER, RED PEPPERS, CARROTS AND ZUCCHINI  V/GF
COUNTRY STYLE GREEN BEANS WITH ONION AND BACON  GF
BROCCOLINI  V/GF
GLAZED CARROTS  V/GF
SMOKED TURKEY BRAISED COLLARD GREENS  GF
ROASTED FINGERLING POTATO  V/GF
ROASTED BLISS POTATOES  V/GF
CREAMY AU GRATIN POTATOES  V/GF
GARLIC MASHED POTATOES  V/GF
WILD RICE PILAF  V/GF
SWEET POTATO HASH  V/GF

DESSERTS| SELECT 1
TRIPLE LAYER CHOCOLATE CAKE  V
CARROT CAKE  V
RED VELVET CUPCAKE  V
CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS  V
BUCKEYE BROWNIE WITH PEANUT BUTTER AND CHOCOLATE WITH MARSHMALLOW SAUCE  V
NY STYLE CHEESECAKE TOPPED WITH FRESH BERRIES  V
CITRUS OLIVE OIL POUND CAKE WITH MACERATED BERRIES  V
LEMON MERINGUE  V
CHEF’S CHOICE SEASONAL DESSERT  V

PRICES ARE PER PERSON. A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
### DINNER

DINNER ENTREES INCLUDE SALAD AND DESSERT, CHOICE OF STARCH AND VEGETABLE, FRESH BAKED ARTISAN ROLLS, ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

#### PLATED DINNER | THREE COURSE

**SALADS**
- Caesar Salad - Romaine, Parmesan, Tomatoes and Croutons  
- Garden Salad - Spring Mix, Cucumbers, Carrots and Tomatoes  
- Market Salad - Romaine and Kale, Almonds, Cranberries and Feta  
- House Salad - Romaine, Carrots, Cucumbers, Tomatoes, Cheese and Croutons  
- Panzanella Salad  
- Cucumber and Tomato Salad in Lettuce Cups  
- Chef’s Choice Seasonal Salad

**ENTREES**
- Grilled Chicken Asiago with Roasted Tomatoes, Spinach, Topped with Asiago Cream Sauce  
- Seared Airline Chicken with Rosemary Veloute  
- Flat Iron Steak with Mushroom Ragout  
- Bacon Wrapped Pork Loin with Apple Cider Demi  
- Grilled Filet Mignon with Bourbon Demi-Glace  
- Red Wine Braised Short Ribs with Crispy Onion Herb Demi  
- Seven Spiced Salmon Topped with Brown Sugar Glaze  
- Blackened Mahi Mahi with Stewed Tomatoes, Lemon, Olive Oil and Capers  
- Grilled Swordfish with Capers and Lemon Burre Blanc  
- Spicy Shrimp, Stone Ground Grits, Smoked Bacon, Cotswold Cheese, Bell Pepper, Pearl Onion, Creamy Parmesan Sauce

**VEGETABLE CANNELLONI** - Pasta Shell with Fresh Veggies, Herbed Ricotta Cheese and Creamy Gruyere Sauce  
**Mushroom Crepe** - Portabella Mushrooms with Ricotta, Boursin Cheese, Parmesan Cheese and Fresh Chopped Herbs  
**Tomato and Mozzarella Stuffed Portobello** - Sautéed Spinach, Roasted Peppers, Balsamic Glaze  
**Fresh Vegetable and Tofu Stir Fry with Sesame Glaze and Rice**  
**Vegan Ravioli with Romesco Sauce**

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PLATED DINNER CONTINUED

VEGETABLE
CALIFORNIA VEGETABLE MEDLEY FEATURING BROCCOLI, CAULIFLOWER, RED PEPPERS, CARROTS AND ZUCCHINI V/GF
COUNTRY STYLE GREEN BEANS WITH ONION AND BACON GF
GRILLED ASPARAGUS WITH LEMON AND THYME V/GF
GLAZED CARROTS V/GF
SMOKED TURKEY BRAISED COLLARD GREENS GF
BROCOLLINI V/GF

STARCH
ROASTED FINGERLING POTATOES V/GF
ROASTED BLISS POTATOES V/GF
CREAMY AU-GRATIN POTATOES V/GF
GARLIC MASHED POTATOES V/GF
WILD RICE PILAF V/GF
SWEET POTATO HASH V/GF
ROASTED MARBLED POTATOES WITH PURPLE PERUVIAN, YUKON GOLD AND RED SKIN V/GF

DESSERT
TRIPLE LAYER CHOCOLATE CAKE V
CARROT CAKE V
CHOCOLATE LAYERED BOURBON CARAMEL CAKE V
CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS V/GF
BUCKEYE BROWNIE WITH PEANUT BUTTER AND CHOCOLATE WITH MARSHMALLOW SAUCE V
NY STYLE CHEESECAKE TOPPED WITH FRESH BERRIES V
CITRUS OLIVE OIL POUND CAKE WITH MACERATED BERRIES V
TRIPLE LAYER LEMON BERRY CAKE V
CHEF'S CHOICE SEASONAL DESSERT

DUO ENTREES
GRILLED CHICKEN AND SALMON TOPPED WITH BROWN BUTTER SAUCE $32 GF
SIRLOIN AND GRILLED CHICKEN WITH MUSHROOM SHALLOT DEMI GLACE $32 GF
FLAT IRON STEAK WITH GRILLED SHRIMP TOPPED WITH A BALSAMIC DEMI $36 GF
FILET MIGNON WITH SALMON WITH RED WINE DEMI $42 GF
DINNER

DINNER ENHANCEMENTS

PLATED ENHANCEMENTS
SHRIMP AND GRITS CREAMY GRITS WITH BROILED SHRIMP, SMOKED BACON, WHITE CHEDDAR, AND GREEN ONIONS |$10  GF
TOMATO CAPRESE FEATURING MOZZARELLA, VINE RIPENED TOMATOES, FRESH BASIL, KALAMATA OLIVES, RED ONION, AND EXTRA VIRGIN OLIVE OIL |$10  V/GF
SESAME SEARED AHI TUNA EDAMAME SALAD WITH SOY-WASABI GLAZE |$11
PAN SEARED CRAB CAKE WITH BASIL POBLANO REMOULADE |$12
NEW ZEALAND LAMB CHOP WITH CILANTRO CHUTNEY |$12

SORBETS
LEMON, RASPBERRY, AND WILD BERRY SORBET |$4  V/GF

SOUP COURSE
SAUSAGE AND WHITE BEAN |$5  GF
MANHATTAN STYLE CLAM CHOWDER |$7  GF
ITALIAN WEDDING |$7
MINESTRONE |$5  V
VEGETABLE AND NOODLE |$5  V
PHO VEGETARIAN |$7  V
SHRIMP & SWEET CORN CHOWDER |$7  GF

WINE SERVICE
HOUSE RED AND WHITE WINE WILL BE SERVICED FOR ONE HOUR |$9 PER PERSON

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DINNER

THEMED DINNER BUFFETS

ITALIAN MARKET BUFFET $37
- Mixed greens and cupped iceberg salad with roasted tomatoes, red onions, black olives and oregano vinaigrette V/GF
- Garlic bread V
- Antipasto display GF
- Italian wedding soup
- Zoodle primavera V/GF
- Linguini carbonara
- Rigatoni a’ la vodka with grilled chicken breast
- Broccolini V/GF
- Crème brûlée cheesecake V
- Red velvet cake V
*Gluten free pasta – additional $2 per person

SOUTHWEST BUFFET $39
- Garden salad with mixed greens, romaine tomatoes, cucumbers, croutons, shredded cheddar cheese V
- Corn bread V
- Cole slaw V/GF
- Twice baked potato salad GF
- Vegetarian chili V/GF
- Southern fried flounder served with tartar sauce
- Smoked beef brisket sliced
- BBQ tempe and roasted peppers V
- Barbeque grilled chicken GF
- Country style green beans with onion and bacon GF
- Macaroni and cheese V
- Sandwich rolls V
- Peach cobbler and pound cake V

ON THE BAYOU BUFFET $37
- Jalapeno and cheese corn bread V
- Twice baked potato salad GF
- Gumbo with lump crab meat GF
- Bourbon street jambalaya GF
- Blackened chicken breast GF
- Rice and beans V/GF
- Smoked turkey braised collard greens GF
- Bourbon bread pudding V

STREET TACO BUFFET $36
- Romaine with roasted corn, tortilla strips and black beans V/GF
- Corn (GF) and flour tortillas V
- Cajun mahi mahi GF
- Southwest chicken GF
- Marinated flank steak GF
- Cabbage slaw and grilled pineapple salsa V/GF
- Pico de gallo, salsa, sour cream, cheese and lettuce V/GF
- Mexican red rice V/GF
- Grilled corn on the cob with cotija cheese and chopped cilantro V/GF
- Refried beans V/GF
- Churros and sopapillas V

Prices are per person. A customary 23% taxable service charge and sales tax will be added to prices. All catering menu prices are subject to change without notice.

Marriott At The University Of Dayton
1414 S. Patterson Blvd. Dayton, OH 45409
DINNER

BUFFET INCLUDES ROOTED GROUNDS ® REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS AND ICED TEA.

BUILD YOUR OWN DINNER BUFFET

<table>
<thead>
<tr>
<th>2 ENTRÉES</th>
<th>$37 PER PERSON</th>
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<tr>
<td>2 ENTRÉES AND CARVING STATION</td>
<td>$46 PER PERSON</td>
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<td>*MINIMUM OF 40 GUESTS</td>
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<tr>
<td>3 ENTRÉES AND CARVING STATION</td>
<td>$55 PER PERSON</td>
</tr>
<tr>
<td>*MINIMUM OF 40 GUESTS</td>
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STARTER
FRESH BAKED ARTISAN ROLLS  V
MIXED GARDEN GREENS, TOMATOES, CUCUMBER, RED ONIONS, CARROTS, SHREDDED CHEDDAR, CROUTONS, SUNFLOWER SEEDS, OLIVES, AND CHOPPED EGG, SERVED WITH RANCH AND BALSAMIC VINAIGRETTE

DINNER ENTREES
CHEESE TORTELLINI WITH SPINACH AND WILD MUSHROOM CREAM SAUCE  V
GRILLED CHICKEN WITH ARUGULA AND ROMESCO SAUCE  GF
CHICKEN ASIAGO SERVED WITH ROASTED TOMATOES, SPINACH AND ASIAGO CREAM SAUCE  GF
7 SPICE SALMON SERVED BROWN SUGAR GLAZE  GF
GRILLED SWORDFISH WITH ROASTED TOMATOES AND CAPERS IN A BEURRE BLANC SAUCE  GF
CHICKEN ORUGANATA MARINATED WITH LEMON, GARLIC AND GREEK OREGANO  GF
CHICKEN MARASALA WITH MUSHROOM AND MARASALA WINE SAUCE  GF
GRILLED MAHI MAHI TOPPED WITH PINEAPPLE SALSA  GF
RED WINE SHORT RIBS WITH CARROTS, ONIONS & CELERY  GF
SLICED CHARGRILLED FLANK STEAK WITH A SHERRY MUSHROOM GLAZE  GF
ESPRESSO GRILLED PORK LOIN WITH JALAPENO PEPPER JELLY  GF
PORK BELLY WRAPPED PORK LOIN WITH BRANDIED MUSHROOM  GF
SHRIMP AND GITS WITH STONE GROUND GRITS, SPICY SHRIMP, SMOKED BACON, COTSWOLD CHEESE, BELL PEPPER, PEARL ONION, CREAMY PARMESAN SAUCE  GF
CRISPY CHICKEN BREAST WITH HONEY MUSTARD CREAM SAUCE

ACCOMPANIMENTS | SELECT3
CALIFORNIA VEGETABLE MEDLEY FEATURING BROCCOLI, CAULIFLOWER, RED PEPPERS, CARROTS AND ZUCCHINI  V/GF
COUNTRY STYLE GREEN BEANS WITH ONION AND BACON  V
BROCCOLINI  V/GF
GLAZED CARROTS V/GF
SMOKED TURKEY BRAISED COLLARD GREENS  GF
ROASTED FINGERLING POTATOES V/GF
ROASTED BLISS POTATOES V/GF
CREAMY AU GRATIN POTATOES V/GF
GARLIC MASHED POTATOES V/GF
WILD RICE PILAF V/GF
SWEET POTATO HASH V/GF

PRICES ARE PER PERSON. A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
DINNER

BUILD YOUR OWN DINNER BUFFET CONTINUED

CARVING STATION | CHOOSE 1
- ROASTED TOP ROUND OF BEEF  GF
- PASTRAMI CURED SALMON  GF
- ROASTED TURKEY BREAST  GF
- HONEY GLAZED BAKED HAM  GF
- HERB CRUSTED PORK LOIN  GF

UPGRADED CARVING STATION
- HERB ROASTED STRIPLION  $8 PER PERSON  GF
- ROASTED BEEF TENDERLOIN  $10 PER PERSON  GF
- SLOW ROASTED PRIME RIB  $10 PER PERSON  GF

DESSERTS | CHOOSE 2
- SOUTHERN PECAN PIE  V
- TRIPLE LAYER CHOCOLATE CAKE  V
- CARROT CAKE  V
- RED VELVET CAKE  V
- CHOCOLATE MOUSSE TOPPED WITH WHIPPED CREAM AND CHOCOLATE SHAVINGS  V
- BUCKEYE BROWNIE WITH PEANUT BUTTER AND CHOCOLATE WITH MARSHMALLOWS  V
- NY STYLE CHEESECAKE TOPPED WITH FRESH BERRIES  V
- LEMON MERINGUE  V
- CHEF'S CHOICE SEASONAL DESSERT

ALL CARVED ITEMS ARE SERVED WITH APPROPRIATE CONDIMENTS
CARVER FEE  $150 PER 2 HOUR TIME PERIOD PER 100 GUESTS
PIECE HORS D’OEUVRES

MINIMUM OF 25 PIECES OF EACH ITEM

$4 PER PIECE
- TOMATO BRUSCHETTA V
- MELTED BRIE AND RASPBERRY PUFF PASTRY V
- SPRING ROLLS WITH SWEET CHILI SAUCE V
- HUSH PUPPIES V
- BACON WRAPPED BRATWURST GF
- BLACKBERRY BBQ MEATBALLS
- CAPRESE SALAD SKEWER V/GF
- POT STICKERS WITH ASIAN SAUCE
- SWEDISH MEATBALLS
- ASSORTED MINI FLATBREADS V

$4.50 PER PIECE
- BUFFALO SHRIMP WITH MELTED GORGONZOLA AND BUFFALO AIOLI GF
- SHREDDED SHORT RIB SPOONS
- STUFFED GRILLED CHEESE BITES
- TOMATO SOUP SHOOTERS V
- RED PEPPER HUMMUS IN CUCUMBER V/GF
- GARLIC CHEDDAR BISCUITS WITH SMOKED HAM
- LOADED RED SKIN BITES GF
- CHICKEN AND WAFFLE BITE
- BEEF EMPANADA
- BACON WRAPPED SCALLOPS GF
- FRIED EGGPLANT TOPPED WITH GRILLED MARINATED VEGETABLES V

$5 PER PIECE
- CHESAPEAKE CRAB CAKE
- CHICKEN SKEWER WITH SWEET CHILI GLAZE GF
- SHRIMP COCKTAIL GF
- BEEF HIBACHI SKEWER GF
- PETIT STEAK AU’POIVE GF
- COCONUT BREADED SHRIMP WITH SWEET CHILI GLAZE
- ARANCINI BALLS WITH TOMATO BASIL SAUCE
- AHI TUNA POKE CONES
- ROASTED ROSEMARY AND GARLIC LAMB MEATBALLS WITH SOUR CREAM DEMI
- SHRIMP SPRING ROLLS
- SHRIMP LOUIE ON THREE CHEESE BREAD
- SHRIMP AND GRITS SPOONS

RECEPTION SERVICE RECOMMENDATIONS
- 4-6 PIECES PER PERSON, PER HOUR, BEFORE DINNER SERVICE
- 9-12 PIECES PER PERSON, PER HOUR, WITHOUT DINNER SERVICE

BUTLER PASSED HORS D’OEUVRES
$50 PER HORS D’OEUVRE SELECTION

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
COLD RECEPTION DISPLAYS | PRICED PER PERSON  
MARKET VEGETABLE CRUDÉ WITH CARROTS, CELERY, BROCCOLI, CAULIFLOWER, PEPPERS AND TOMATOES. SERVED WITH RANCH DIP |$6 V/GF  
CHEF’S CHOICE OF FINE CHEESE DISPLAY, FLAT BREADS, CRACKERS, DRIED FRUITS AND NUTS |$8 V  
ANTIPASTO DISPLAY WITH SLICED TO ORDER SALAMI, PROSCIUTTO, CAPICOLLA, SOPRESSATTA, PROVOLONE, FRESH MOZZARELLA, OLIVES, PEPPERONCINI, ROASTED RED PEPPER, ARTICHOKE HEARTS, KALAMATA OLIVES AND RED ONION |$12 GF  
FRESH CUBED FRUIT AND DIP DISPLAY - CANTALOUPE, PINEAPPLE, HONEYDEW AND MIXED BERRIES WITH HONEY YOGURT DIP |$6 V/GF  
SMOKED SALMON DISPLAY |$12 GF  
BOMBAY CUCUMBER TOMATO RELISH. SERVED WITH TANDOORI NAAN CHIPS |$9 V  
SHRIMP COCKTAIL |$15 GF  
DRY SNACKS INCLUDING POTATO CHIPS AND PRETZELS WITH FRENCH ONION DIP, TORTILLA CHIPS WITH SALSA |$6 V  
POPCORN DISPLAY WITH ASSORTED SEASONINGS |$6 V  

HOT RECEPTION DISPLAYS | PRICED PER PERSON  
CRAB GRATIN SERVED WITH CROSTINIS |$10  
ARTICHOKE AND SPINACH DIP SERVED WITH PITA POINTS |$6 V  
BUFFALO CHICKEN DIP - WARM MIX OF CHEESE AND CHICKEN SERVED WITH TORTILLA CHIPS |$8 GF  
BAKED BRIE EN CROUTE - BAKED BRIE IN PUFF PASTRY WITH BERRY PRESERVES SERVED WITH TOASTED BAGUETTE |$6 V  
BAVARIAN PRETZEL BITES WITH CHEESE SAUCE AND MUSTARD |$6 V  

DESSERT DISPLAYS  
BAKED S'MORE RAVIOLI |$3 EACH V  
CHOCOLATE GANACHE BITES |$4 EACH V  
RED VELVET CUPCAKES |$4.50 EACH V  
BOURBON PECAN BARS |$4 EACH V  
LEMON AND KEY LIME SQUARES |$3 EACH V  
MACAROONS |$4 EACH V  
ICE CREAM SUNDAE BAR – CHOCOLATE AND VANILLA ICE CREAM WITH ASSORTED TOPPINGS |$10 PER PERSON V  
SEASONAL COBBLER DISPLAY WITH ICE CREAM |$8 PER PERSON V  
DONUT BAR – DONUTS WITH ASSORTED GLAZES AND TOPPINGS |$10 PER PERSON  
*SNOw CONE MACHINE WITH ASSORTED FLAVORS |$6 PER PERSON V/GF  
*REQUIRES ATTENDANT - $50 PER HOUR FEE

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
RECEPTION

CARVING STATIONS

STATIONS ARE SERVED WITH SLICED ARTISAN ROLLS AND APPROPRIATE ACCOMPANIMENTS
MINIMUM OF 40 GUESTS

- PASTRAMI CURED SALMON WITH PINEAPPLE SALSA | $14 PER PERSON  GF
- HONEY GLAZED BAKED HAM WITH APRICOT SALSA | $12 PER PERSON  GF
- ROASTED TOP ROUND OF BEEF WITH DIJON MUSTARD AND HORSERADISH CREAM | $14 PER PERSON  GF
- STRIP LOIN OF BEEF WITH DIJON MUSTARD AND HORSERADISH CREAM | $16 PER PERSON  GF
- SLOW ROASTED PRIME RIB WITH HORSERADISH CREAM AND AU JUS | $18 PER PERSON  GF
- HERB ROASTED PORK LOIN WITH APRICOT CHUTNEY | $10 PER PERSON  GF
- ROASTED TURKEY SERVED WITH CRANBERRY RELISH | $8 PER PERSON  GF
- CARVED PORK BELLY WITH ONION RED WINE MARMALADE | $10 PER PERSON  GF
- CARVED BEEF TENDERLOIN WITH DEMI GLACE | $20 PER PERSON  GF

CARVER FEE | $150 PER 2 HOUR TIME PERIOD PER 100 GUESTS.

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
# RECEPTION

## RECEPTION STATIONS

<table>
<thead>
<tr>
<th>Reception Stations</th>
<th>Priced Per Person</th>
<th>Minimum of 25 Guests</th>
<th>Requires Attendant - $150 Per Hour</th>
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</table>

### MAC AND CHEESE STATION | $15
Elbow Macaroni, Cheddar and Gruyere Bechamel, Bacon, Scallions, Lobster Claw, Grilled Flank Steak, Grilled Chicken Breast, Bell Peppers, Mushroom, Red Onion, Zucchini, Squash and Arugula

### PASTA BAR | $15
Cheese Tortellini, Gemelli, Whole Wheat Penne, Alfredo Sauce, Marinara, Italian Sausage, Shrimp, Chicken, Mushrooms, Onions, Tomatoes, Bell Pepper, Basil Pesto, Olive Oil, Garlic, Parmesan Cheese and Red Pepper Flakes

### RISOTTO STATION | $15
Creamy Risotto Mixed in a Parmesan Wheel with Grilled Vegetables Including Mushrooms, Zucchini, Yellow Squash, Tomatoes, Peppers, and Onions

### SALAD STATION | $15
Mixed Greens, Romaine, Tomatoes, Cucumbers, Roasted Corn, Red Onion, Croutons, Almonds, Dried Cranberries, Feta Cheese, Shredded Cheddar Cheese, Chef’s Choice Three Dressings

### INDIAN SPICE | $16
BASMATI RICE, NAAN, CHICKEN AND TOFU MASALA, SAAG PANEER, PORK OR CHICKEN VINDALOO

### BAHN MI STATION | $12
Vietnamese Style Roast Pork with Pickled Daikon Carrot Slaw, Sliced Cucumber, Fresh Jalapenos, Cilantro, Siracha Mayo and Sweet Soy Sauce

### BABY SLIDER BAR | PICK 2 PROTEINS $16  PICK 3 PROTEINS $20
BEEF, PORK BELLY, GRILLED CHICKEN, VEGGIE, OR GRILLED SALMON SLAW, HOUSE MADE MUSTARD, SPICED PICKLES, CRISPY ONIONS AND SIRACHA MAYO.

### TASTE OF ASIA STATION | $14
Sticky Rice, Char-Sui Bao Pork Buns, Chicken Lemongrass Pot Stickers, Vegetable Pot Stickers, Shrimp Spring Rolls, Bulgogi Beef, Tempe Ginger Sauce on Bun

### LOADED FRENCH FRY CUPS | $14
Beer battered French fries with choice of toppings: Grilled Chicken, Grilled Steak, Chopped Bacon, Grilled Vegetables, Asiago Cheese Sauce, Green Onion, Sour Cream

### AHI TUNA POKE | $26
Platters of Sticky Rice: Avocado, Edamame, Bean Sprouts, Tomato Ahi Tuna, Grilled Chicken, Sliced Sushi Grade Salmon Japanese Sauces

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A customary 23% taxable service charge and sales tax will be added to prices. All catering menu prices are subject to change without notice.

Marriott At The University Of Dayton
1414 S. Patterson Blvd. Dayton, OH 45409
# COCKTAILS

## BAR PACKAGES

**PRICED PER PERSON | TWO HOUR MINIMUM**

**CALL BAR 2HR | $20**
- EACH ADDITIONAL HOUR | $5
- CALL BRAND LIQUOR
- DOMESTIC BEER
- PREMIUM HOUSE WINE
- SODA AND BOTTLED WATER

**PREMIUM BAR 2HR | $24**
- EACH ADDITIONAL HOUR | $6
- PREMIUM BRAND LIQUOR
- DOMESTIC BEER
- IMPORTED BEER
- PREMIUM HOUSE WINE
- SODA & BOTTLED WATER

**SUPER PREMIUM BAR 2HR | $28**
- EACH ADDITIONAL HOUR | $9
- SUPER PREMIUM BRAND LIQUOR
- DOMESTIC BEER
- IMPORTED BEER
- CRAFT BEER
- PREMIUM HOUSE WINE
- SODA & BOTTLED WATER

**BEER & WINE ONLY 2HR | $20**
- EACH ADDITIONAL HOUR | $4
- DOMESTIC BEER
- IMPORTED BEER
- PREMIUM HOUSE WINE
- SODA & BOTTLED WATER

**PREMIUM BAR 2HR | $24**
- EACH ADDITIONAL HOUR | $6
- PREMIUM BRAND LIQUOR
- DOMESTIC BEER
- IMPORTED BEER
- PREMIUM HOUSE WINE
- SODA & BOTTLED WATER

## BAR SERVICE

**HOST BAR**

**PRICED PER DRINK | CHARGED UPON CONSUMPTION**

- CALL LIQUOR | $7
- PREMIUM LIQUOR | $8
- SUPER PREMIUM LIQUOR | $9
- PREMIUM HOUSE WINE | $7
- DOMESTIC BEER | $5
- IMPORTED BEER | $6
- CRAFT BEER | $7

**CASH BAR**

**PRICED PER DRINK | CHARGED UPON CONSUMPTION**

- CALL LIQUOR | $8
- PREMIUM LIQUOR | $9
- SUPER PREMIUM LIQUOR | $10
- PREMIUM HOUSE WINE | $8
- DOMESTIC BEER | $6
- IMPORTED BEER | $7
- CRAFT BEER | $8
# COCKTAILS

## LIQUOR VARIETIES

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<thead>
<tr>
<th>CALL</th>
<th>PREMIUM</th>
<th>SUPER PREMIUM</th>
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<tr>
<td>PINNACLE</td>
<td>ABSOLUT</td>
<td>GREY GOOSE</td>
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<td>BUCKEYE</td>
<td>ABSOLUT CITRON</td>
<td>KETEL ONE</td>
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<td>CRUZAN LITE</td>
<td>BACARDI</td>
<td>RUM HAVEN</td>
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<td>NEW AMSTERDAM</td>
<td>SAILOR JERRY</td>
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<td>MI CAMPO</td>
<td>TANQUERAY</td>
<td>SAILOR JERRY</td>
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<td>JIM BEAM</td>
<td>MI CAMPO</td>
<td>PATRON SILVER</td>
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<td>DEWARS</td>
<td>MAKERS MARK</td>
<td>WOODFORD RESERVE</td>
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<td>KORBEL</td>
<td>KNOB CREEK SINGLE</td>
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<td>TRIPLE SEC</td>
<td>JACK DANIELS</td>
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<td>PEACH SCHNAPPS</td>
<td>DEWARS</td>
<td>JOHNNIE WALKER BLACK</td>
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**There will be a $75 fee per bartender.**

Our standard of service is (1) bartender per 75 guests. Bartender fee will be waived with a beverage revenue exceeding $500 per bartender.

**Interested in a signature drink or specialty bar?**

Ask your event manager for ideas!

**Wine service**

House red and white wine will be serviced for one hour | $9 per person
TECHNOLOGY

MARKEY’S RENTAL & STAGING

AS THE ONSITE AV PROVIDER, MARKEY’S RENTAL & STAGING IS MORE EDUCATED IN REGARDS TO THE MARRIOTT AT THE UNIVERSITY OF DAYTON THAN ANY OTHER TECHNOLOGY COMPANY, WHICH IS WHAT POSITIONS US TO SERVE YOU BEST. THE USE OF ANOTHER EVENT TECHNOLOGY PROVIDE, WILL INVOLVE THE EXPERTISE OF THE HOTEL’S TECHNOLOGY DEPARTMENT (MARKEY’S RENTAL & STAGING), INCLUDING POWER REQUIREMENTS, STORAGE, STAGING, SETUP, CLEANING, BREAKDOWN, AUDIO AND OTHER EQUIPMENT.

IN THE EVENT THAT ANOTHER EVENT TECHNOLOGY PROVIDER IS CHOSEN, THE HOTEL WILL LEVY A SURCHARGE OF $110.00 PER DAY. THE FEE IS TO BE PAID TO THE HOTEL IN THE SAME METHOD AS ALL OTHER SERVICES. ALL OUTSIDE VENDORS ARE REQUIRED TO PROVIDE THE MARRIOTT AT THE UNIVERSITY OF DAYTON WITH AN INDEMNIFICATION AGREEMENT AND PROOF OF ADEQUATE INSURANCE.

MEETING ROOM PACKAGES

DATA PROJECTION PACKAGE | $350
(3200 LUMENS) XGA DATA PROJECTOR, 25’ VGA EXTENSION CABLE, TRIPOD SCREEN WITH BOTTOM SKIRT, SKIRTED CART, 2-A/C EXTENSION CORD AND QUBE-TAP

BRING YOUR OWN PROJECTOR PACKAGE | $110
SKIRTED CART, TRIPOD SCREEN W/ BOTTOM, SKIRT, 25’ VGA EXTENSION CABLE, A/C EXTENSION CORD AND QUBE-TAP

STAGE ENHANCEMENT PACKAGE | $590
30’ OF DRAPE, (10) PAR 64 LED LIGHTS

MEETING ROOM ENHANCEMENTS

CART WITH SKIRT PACKAGE | $45
INCLUDES EXTENSION CORD AND QUBE-TAP

BACKDROP ENHANCEMENT PACKAGE 1 | $1500
20’ OF DRAPE, MODDIM PANELS AND (5) STAGEBAR LIGHTS

BACKDROP ENHANCEMENT PACKAGE 2 | $1800
30’ OF DRAPE, MODDIM PANELS AND (10) STAGEBAR LIGHTS

HIGH DEFINITION PROJECTION PACKAGE | $585
(5000 LUMENS) HD DATA PROJECTOR, 25’ HDMI EXTENSION CABLE, 5.6’X10’ HD SCREEN WITH DRESS KIT, SKIRTED CART, A/C EXTENSION CORD AND POWER STRIP
WITH 6.75’X12’ HD SCREENS | $650

DUAL HD PROJECTION PACKAGE | $1170
WWO (5000 LUMENS) HD DATA PROJECTORS, 25’ HDMI EXTENSION CABLES, TWO 5.6’X10’ HD SCREEN WITH DRESS KIT, SKIRTED CART, HDMI SPLITTER, A/C EXTENSION AND POWER STRIP
WITH 6.75’X12’ HD SCREENS | $1305
TECHNOLOGY

LED LIGHTING AND DRAPE
CHAUVET PAR 64 | $140
COEMAR PAR LITE | $100
MARTIN LED STAGE BARS | $110
9’-16’ VELOUR DRAPE (BLACK, BLUE OR GRAY) | $15/FT.

AUDIO EQUIPMENT
SHURE SM48 MICROPHONE | $45
UHF WIRELESS MICROPHONE SYSTEM | $135
(HANDHELD OR LAVALIER)
WIRELESS COUNTRYMAN HEADSET MIC | $100
(ADD-ON TO WIRELESS MIC SYSTEM)
MACKIE 1202 MIXER | $60
MACKIE 1642 MIXER | $115
MACKIE 808S 600 WATT AMPLIFIER | $150
QSC 650 WATT AMPLIFIER | $90
QSC PROCESSOR RACK | $300
EQUALIZER, 16-CHANNEL MIXER, COMPRESSOR/LIMITER & CD PLAYER
PRESONUS DIGITAL 16-CHANNEL MIXER | $225
MACKIE SRM 150 SPEAKERS | $75
MACKIE SRM 350 SPEAKERS | $150
JBL PRX 412 SPEAKER CABINETS | $120
W/ STANDS - PAIR
CD PLAYER | $50
MARANTZ CD & MP3 RECORDER | $200
COMPUTER AUDIO PATCH | $50
MULTI/ PRESS POOL BOX | $140
POLYCOM CONFERENCE SPEAKER PHONE | $110

PROJECTORS

LCD WIDESCREEN PROJECTOR (3000 LUMENS) | $275
CHRISTIE LCD PROJECTOR (5000 LUMENS) | $400
CHRISTIE 10K/14K PROJECTOR | $3000
WIRELESS POWERPOINT REMOTE | $40

VIDEO EQUIPMENT
FOLSOM IMAGE PRO SWITCHER | $375
BLU-RAY PLAYER | $100
HD AND STANDARD DEFINITION CAMERAS AND DIGITAL RECORDERS
AVAILABLE UPON REQUEST
55” LCD MONITOR WITH STAND | $500
42” LCD MONITOR WITH SKIRTED CART | $225
ADDITIONAL PLASMA & LCD MONITORS AVAILABLE UPON REQUEST.
ALL LCD MONITORS CAN BE USED AS CONFIDENCE MONITORS

SCREENS, DRESS KITS & DRAPE
6’ OR 8’ TRIPOD | $50
HIGH DEFINITION SCREENS
5.6’ X 10’ FRAME SCREEN WITH DRESS KIT | $200
6.75’ X 12’ SCREEN WITH DRESS KIT | $275
9’ X 16’ SCREEN WITH DRESS KIT | $350

LECTERNS
TRUSS LECTERN | $200
ACRYLIC LECTERN | $200
DIGITAL LECTERN | $700
TECHNOLOGY

MISCELLANEOUS
30” OR 40” CART WITH SKIRT $30
4’ X 6’ WHITEBOARD (MARKER, ERASER AND EASEL) $50
4’ X 6’ CORKBOARD WITH STAND $40
FLIPCHART SET (STAND, PAD & 2 MARKERS) $40
POST-IT FLIPCHART SET (STAND, PAD & 2 MARKERS) $60
FLIPCHART STAND $20
SIGN EASEL - A-FRAME $15
25’ VGA/SDI EXTENSION CABLE $30
50’ VGA/SDI EXTENSION CABLE $45
25’ EXTENSION CORD OR QUBE-TAP $10
VGA/SDI DISTRIBUTION AMP $50
COMPUTERS AND PRINTERS-CALL FOR CONSULTATION.

NEED A TECH TO HELP?
LABOR RATES ARE LISTED PER HOUR | THREE HOUR MINIMUM
LABOR
SETUP / STRIKE $65
CAMERA OPERATOR / PROJECTIONIST $75
AUDIO / VIDEO / LIGHTING ENGINEER $80
TECHNICAL DIRECTOR $80

HOURS
MON-FRI, 6AM-6PM REGULAR TIME
6PM-12AM & WEEKENDS TIME AND A HALF
12AM - 6AM & HOLIDAYS DOUBLE TIME
WEEKENDS TIME AND A HALF
MEAL BREAKS ARE REQUIRED. TECHNICIANS MUST HAVE ONE
(1) 30-MINUTE MEAL BREAK BEFORE THE FIRST EIGHT HOURS OF THEIR SHIFT IS COMPLETE.

TERMS AND CONDITIONS
TAP FEE - FOR CUSTOMERS NOT USING MARKEY’S FOR USE OF THE FACILITY SOUND SYSTEM, A $75.00 FEE WILL BE CHARGED PER ROOM / PER DAY. EQUIPMENT RATES REFLECT A DAILY CHARGE. BASIC EQUIPMENT WILL BE SET ONE TIME EACH DAY AT NO CHARGE. IF EQUIPMENT NEEDS TO BE STRUCK AND RESET THE SAME DAY, IT WILL BE SUBJECT TO THE ABOVE LABOR CHARGES. TECHNICAL LABOR IS ONLY REQUIRED ON SPECIALTY SET-UPS AND HIGH-END OPERATION. THE RENTER IS RESPONSIBLE FOR THE EQUIPMENT DURING THE RENTAL DURATION. ANY DAMAGE OR LOSS TO THE EQUIPMENT IS THE FULL RESPONSIBILITY OF THE PERSON(S) RENTING THE EQUIPMENT. CANCELLATION OF EQUIPMENT OR SERVICES WITH LESS THAN 36 HOURS NOTICE WILL RESULT IN A 50% CHARGE OF FEES. CANCELLATION OF EQUIPMENT OR SERVICES AFTER THE SCHEDULED MEETING HAS BEGUN IS SUBJECT TO FULL PRICE CHARGE.

SALE ITEMS
FLIPCHART PAD $20
POST-IT FLIPCHART PAD (WITHOUT STAND) $50
MULTI-COLOR FLIPCHART MARKER $5
(BLACK, BLUE, RED OR GREEN) – EACH

A CUSTOMARY 23% TAXABLE SERVICE CHARGE AND SALES TAX WILL BE ADDED TO PRICES. ALL CATERING MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
TAX AND SERVICE CHARGE: ALL, FOOD, BEVERAGE, ROOM RENTAL AND AUDIO/VISUAL EQUIPMENT PRICES ARE SUBJECT TO A 23% HOTEL SERVICE CHARGE. ALL CHARGES, INCLUDING FOOD, BEVERAGE, AUDIO/VISUAL EQUIPMENT AND HOTEL SERVICE CHARGES ARE SUBJECT TO A 7.5% SALES TAX.

GUARANTEES ON ALL FOOD AND BEVERAGE: WE NEED YOUR ASSISTANCE IN MAKING YOUR FUNCTION A SUCCESS. PLEASE CONFIRM YOUR ATTENDANCE AT LEAST 5 BUSINESS DAYS IN ADVANCE. THIS GUARANTEE IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE ORIGINAL EXPECTED ATTENDANCE ON YOUR EVENT ORDER WILL BE USED. CHARGES ARE PREDICATED UPON FACTORS PERTAINING TO THE ENTIRE PROGRAM. REVISIONS IN YOUR GROUP COUNTS, TIMES, DATES OR MEAL FUNCTIONS MAY NECESSITATE RENEGOTIATING THE CHARGES.

CONFIRMATION OF SET UP REQUIREMENTS: FINAL MENU ITEMS, ROOM ARRANGEMENTS AND OTHER DETAILS PERTAINING TO THIS FUNCTION ARE OUTLINED ON THE EVENT ORDER. UNLESS OTHERWISE STATED IN YOUR EVENT ORDER, THE HOTEL RESERVES THE RIGHT TO CHANGE FUNCTION ROOMS AT ANY POINT SHOULD THE NUMBER OF ATTENDEES DECREASE, INCREASE, OR WHEN THE HOTEL DEEMS IT NECESSARY. CHANGES TO AGREED UPON SETS BY THE CLIENT ON-SITE WILL BE ASSESSED A CHANGE FEE DETERMINED BY THE HOTEL BASED ON THE NEW SET REQUEST. REQUEST FOR ROOM RESETS WILL BE APPLICABLE TO ADDITIONAL FEES.

OVERSET FOR EVENTS: HOTEL WILL BE PREPARED TO OVERSET YOUR EVENT BY 3%, BY REQUEST ONLY.

SHIPPING: THE ORGANIZATION IS RESPONSIBLE FOR ALL SHIPPING EXPENSES. THE HOTEL WILL NOT ACCEPT PACKAGES MORE THAN THREE DAYS PRIOR TO YOUR EVENT START DATE. ALL PACKAGES MUST BE MARKED WITH NAME OF GROUP, CONTACTS NAME AND DATE.

SIGNS/BANNERS: UNDER NO CIRCUMSTANCES ARE ANY ITEMS TO BE POSTED, NAILED, TAPED, SCREWED OR OTHERWISE ATTACHED TO WALLS, FLOORS, OR OTHER PARTS OF THE BUILDING OR FURNITURE. BANNERS ARE SUBJECT TO A HANGING FEE.

ELECTRICAL, TELEPHONE AND INTERNET: THE HOTEL DOES CHARGE FOR ELECTRICAL, TELEPHONE AND INTERNET HOOK UPS. FOR CURRENT PRICES PLEASE CONTACT YOUR EVENT MANAGER.

CANCELATION POLICY: IF THE HOTEL IS ADVISED THAT A DEFINITE BOOKING IS CANCELED, A CANCELLATION FEE WILL BE CHARGED. THE FOLLOWING POLICY IS IN EFFECT IN THE ABSENCE OF A CANCELLATION CLAUSE IN THE CATERING OR SALES CONFIRMATION AGREEMENT. THE CANCELLATION FEE FOR YOUR FUNCTION IS ONE HUNDRED PERCENT (100%) OF THE TOTAL ESTIMATED FOOD, BEVERAGE AND ROOM RENTAL CHARGES. THIS CANCELLATION FEE WILL BE CHARGED IF THIS FUNCTION IS CANCELED LESS THAN THIRTY (30) DAYS FROM THE EVENT DATE.
OTHER

PAYMENT ARRANGEMENTS: CASH, CHECK AND CREDIT CARD PAYMENTS: ALL FUNCTIONS MUST BE PAID FOR IN ADVANCE WITH AN OVERAGE UNLESS DIRECT BILLING HAS BEEN APPROVED BY OUR CREDIT MANAGER. FUNCTIONS MAY BE GUARANTEED FOR PAYMENT OR PAID FOR BY THE FOLLOWING CREDIT CARDS: AMERICAN EXPRESS, DINNER'S CLUB, MASTER CARD OR VISA. COMPLETION OF A CREDIT CARD AUTHORIZATION IS REQUIRED. BILLING: IF CREDIT HAS BEEN EXTENDED, PAYMENT OF THE HOTEL BALANCE DUE SHOULD BE MADE UPON RECEIPT OF THE BILL. ALL ACCOUNTS NOT PAID WITHIN 30 DAYS ARE SUBJECT TO A FINANCE CHARGE OF ONE AND ONE HALF (1.5%) PER MONTH OF THE UNPAID BALANCE, WHICH IS AN ANNUAL PERCENTAGE OF 18%.

TAX EXEMPT STATUS: DAYTON REQUIRES A COMPLETED TAX EXEMPTION FORM FROM THE TAX EXEMPT ORGANIZATION PRIOR TO THEIR ARRIVAL. IF THIS FORM IS NOT RECEIVED AND VERIFIED BEFORE ARRIVAL, THE ORGANIZATION WILL NOT BE PUT ON TAX EXEMPT STATUS AND MUST FILE A RETURN WITH DAYTON IN ORDER TO RECEIVE A REFUND.

ALCOHOL AND MINORS: THE HOTEL DOES NOT PERMIT THE SERVING OF ALCOHOLIC BEVERAGES TO ANYONE UNDER THE AGE OF 21 (21) OR UNDER THE INFLUENCE OF ALCOHOL, IN ACCORDANCE WITH DAYTON'S CONTROL REGULATIONS. THE ORGANIZATION UNDERSTANDS AND AGREES TO ABIDE BY THIS POLICY AND TO UPHOLD THE LAWS OF DAYTON, OHIO.

CONDITIONS OF AGREEMENT: THE ORGANIZATION AGREES TO BEGIN THE FUNCTION AT ITS SCHEDULED TIME AND TO HAVE GUESTS AND INVITEES VACATE THE DESIGNATED FUNCTION SPACE AT THE DEPARTURE TIME. THE ORGANIZATION OR INDIVIDUAL BOOKING THIS EVENT FURTHER AGREES TO REIMBURSE THE HOTEL FOR ANY OVERTIME WAGE PAYMENTS/OTHER EXPENSES OR DAMAGES INCURRED BY THE HOTEL BECAUSE OF THE ORGANIZATION OR ITS ATTENDEE’S FAILURE TO COMPLY WITH HOTEL REGULATIONS. IN THE EVENT THE ORGANIZATION IS A CORPORATION, PARTNERSHIP, ASSOCIATION, CLUB OR SOCIETY, THE PERSON SIGNING THIS AGREEMENT FOR SUCH ENTITY REPRESENTS TO THE HOTEL THAT SHE/HE HAS FULL AUTHORITY TO SIGN SUCH CONTRACT AND IN THE EVENT THAT HE/SHE IS NOT SO AUTHORIZED, THAT HE/SHE WILL BE PERSONALLY LIABLE FOR THE FAITHFUL PERFORMANCE OF THIS CONTRACT.

AUDIO VISUAL: PREFERRED AUDIO VISUAL PROVIDER – MARKEY'S RENTAL & STAGING. AS THE ONSITE AV PROVIDER, MARKEY'S RENTAL & STAGING IS MORE EDUCATED IN REGARDS TO THE MARRIOTT AT THE UNIVERSITY OF DAYTON THAN ANY OTHER TECHNOLOGY COMPANY, WHICH IS WHAT POSITIONS US TO SERVE YOU BEST. THE USE OF ANOTHER EVENT TECHNOLOGY PROVIDE, WILL INVOLVE THE EXPERTISE OF THE HOTEL'S TECHNOLOGY DEPARTMENT (MARKEY'S RENTAL & STAGING), INCLUDING POWER REQUIREMENTS, STORAGE, STAGING, SETUP, CLEANING, BREAKDOWN, AUDIO AND OTHER EQUIPMENT. IN THE EVENT THAT ANOTHER EVENT TECHNOLOGY PROVIDER IS CHOSEN, THE HOTEL WILL LEVY A SURCHARGE OF $110.00 PER DAY. THE FEE IS TO BE PAID TO THE HOTEL IN THE SAME METHOD AS ALL OTHER SERVICES. ALL OUTSIDE VENDORS ARE REQUIRED TO PROVIDE THE MARRIOTT AT THE UNIVERSITY OF DAYTON WITH AN INDEMNIFICATION AGREEMENT AND PROOF OF ADEQUATE INSURANCE.

MENU PRICES: ALL MENU PRICING IS EFFECTIVE MAY 4, 2018. MENU PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. ANY PRICE FLUCTUATION WILL BE CONFIRMED IN ADVANCE BY YOUR EVENT MANAGER.