Joy
YOUR DREAM WEDDING

rehearsal   ceremony   afternoon   evening   enhancements   brunch   our hotel

Denver Marriott South
at Park Meadows
10345 Park Meadows Drive
Littleton, Colorado 80124
Tel (303) 925-0004
Fax (303) 728-5951
www.marriott.com/denms
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.
rehearsal dinners

Gather the friends and families of the wedding party together for a private dinner in Sonoma’z Wine Bar and Grill.

bridesmaid lunches

Just the girls, thank you. And champagne, of course.

wedding breakfasts

A grand buffet awaits you and your guests.

Why should the bride and groom have all the fun?
rehearsal dinner

Sonoma’z Salad
Mixed Greens, Goat Cheese, Raspberry Vinaigrette and Toasted Pine Nuts

Choice of Entrée:
Grilled Ribeye
With Ancho Butter, Garlic Whipped Yukons and Asparagus

Grilled Arctic Char
With Chevre Risotto, Asparagus, and Buerre Noisette

Smoked Cheddar & Pancetta Stuffed Chicken Breast
With Grilled Artichoke and White Bean Ragout, and Red Onion Pomegranate Confit

Potato Gnocchi
With Sage Butter, Roasted Butternut Squash and Wilted Arugula

Dessert:
New York Cheesecake with Raspberry Sauce

Fresh Breads and Butter
Non-Alcohol Beverage
$32 per person

Menu is Seasonal, and Subject to Change. Menu shown is meant to be an Example of Cuisine and Pricing.
We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.
ceremony room

Denver Marriott South at Park Meadows features several options for your ceremony, including rooms with windows for natural light. All are conveniently located near the Park Ridge Ballroom.
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.
wedding package inclusions for afternoon

Your choice of a variety of exquisite menus (or custom designed menus just for you)

Champagne toast or sparkling cider for you and your guests

Your own personally selected wedding cake from Child’s Pastry Shop

Wedding punch for your guests

A complimentary room for the bride and groom on the wedding night with champagne and gift basket

Breakfast for the bride and groom the morning following the wedding

Special wedding guest room rate for your friends and family to include Welcome Gift Bags
luncheon entrée

Your elegant three course luncheon includes bread service, your choice of salad and entrée, freshly brewed coffee and international teas, and your personally designed wedding cake.

Salads

Select One

**Spinach Salad**
Baby Spinach, Shaved Red Onions and Sliced Mushrooms with a Raspberry Vinaigrette

**Caesar Salad**
Crisp Romaine Hearts and Baby Red Romaine with Roasted Tomato, Pecorino Parmesan and Toasted Croutons

**Sonoma’z Vineyard Salad**
Mesclun Greens, Candied Walnuts, Shaved Red Onions, Roma Tomatoes, Presented in a Cucumber Ring with Balsamic Vinaigrette
luncheon entrée

**Chicken Pepperoncini**
Seared Breast of Chicken with a Tangy Pepperoncini Demi Glace, Asiago Risotto, and Roasted Ratatouille
$41.50 per person ($53.60 inclusive)*

**Chicken Mediterranean**
Airline Breast of Chicken with Red Pepper, Asparagus, and Artichoke Ragout Florentine Rice Pilaf, Broccolini and Marinated Tomato
$41.50 per person ($53.60 inclusive)*

**Grilled Chicken**
Grilled Chicken Breast with Yuzu Cream Garlic Yukon Mashed, Broccolini, and Baby Carrots
$39.50 per person ($51.01 inclusive)*

**Grilled Salmon**
Grilled Salmon Filet with Tomato Marmalade Pancetta Risotto White Bean Artichoke Ragout
$43.50 per person ($56.18 inclusive)*

**Park Ridge Petite Tender**
Roasted Petite Tender with a Fresh Pepperoncini And Cherry Tomato Relish Asiago Mashed Potatoes, and Roasted Asparagus
$43.50 per person ($56.18 inclusive)*

* Inclusive prices noted above include the 23% service charge and current tax of 5%. Food and beverage minimums are calculated from the non-inclusive prices.
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.
evening wedding package inclusions

Your choice of a variety of exquisite menus (or custom designed menus just for you)

Assorted gourmet canapés butler passed during the cocktail reception

Champagne toast or sparkling cider for you and your guests

A glass of wine with dinner for all guests

Your own personally selected wedding cake from Child’s Pastry Shop

Wedding punch for your guests

A complimentary room for the bride and groom on the wedding night with champagne and gift basket

Breakfast for the bride and groom the morning following the wedding

Special wedding guest room rate for your friends and family and Welcome Gift Bag
canapés and hors d’oeuvres

Our wedding package includes 2 pieces per person, butler passed from the selection listed below or as chef’s selection of assorted canapés.

Selections Include:
- Star Shaped Sundried Tomato Wontons
- Smoked Gouda Cheese Puffs
- Mini Chicken Wellington
- Mini Beef Wellington
- Lime Shrimp Canapé
- Fresh Strawberry Brie Canapés
- Barbecued Pork on a Cheddar Biscuit

Enhance Your Selections With Specialty Stations:

**Bruschetta Station**
Crisp Crostini with Tomato Bruschetta, Hummus, Basil Pesto, and Fresh Mozzarella Cheese
$6.00 per person ($7.75 inclusive)*

**Imported & Domestic Cheese Display**
$6.50 per person ($8.39 inclusive)*

To further embellish your pre-dinner reception, the following additional pieces are available.
Add 1 additional piece per person
$4.00 per person ($5.17 inclusive)*
Add 3 additional pieces per person
$12.00 per person ($15.50 inclusive)*
plated dinner entée

Your elegant three course dinner includes bread service, your choice of salad and entée, freshly brewed coffee and international teas, and your personally designed wedding cake.

Salads
Select One

**Spinach Salad**
Baby Spinach, Shaved Red Onions and Sliced Mushrooms with a Raspberry Vinaigrette

**Caesar Salad**
Crisp Romaine Hearts and Baby Red Romaine with Roasted Tomato, Pecorino Parmesan and Toasted Croutons

**Sonoma’z Vineyard Salad**
Mesclun Greens, Candied Walnuts, Shaved Red Onions, Roma Tomatoes, Presented in a Cucumber Ring with Balsamic Vinaigrette
plated dinner entrée

Select up to three. When selecting multiple entrees, the menu price will reflect the highest priced entree.

**Chicken**

**Single Entrée Courses**

**Chicken Pepperoncini**
Seared Breast of Chicken with a Tangy Pepperoncini Demi Glace, Asiago Risotto, and Roasted Ratatouille
$51.00 per person ($65.87 inclusive)*

**Chicken Mediterranean**
Airline Breast of Chicken with Red Pepper, Asparagus, and Artichoke Ragout
Florentine Rice Pilaf, Broccolini and Marinaded Tomato
$51.00 per person ($65.87 inclusive)*

**Chicken Wellington**
Breast of Chicken and Mushroom Duxelle Wrapped in a Flaky Puff Pastry with English Mustard Au Jus, Grilled Roma Tomato, Broccolini and Baby Carrots
$51.00 per person ($65.87 inclusive)*

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plated dinner entrée

Select up to three. When selecting multiple entrees, the menu price will reflect the highest priced entrée.

Fish
Single Entrée Courses

**Grilled Salmon**
Grilled Salmon Fillet with Sweet Thai Chili Glaze
Jasmine Rice, Broccolini and Peppadew Relish
$56.50 per person ($69.10 inclusive)*

**Roasted Barramundi**
Roasted Barramundi with Sundried Tomato Sauce, Smoked Cheddar Polenta and Wilted Greens
$56.50 per person ($69.88 inclusive)*

**Sole Paupiette**
Roasted Sole Filet filled with Lobster
With Cardinal Sauce, Assorted Fingerling Potatoes, And Roasted Asparagus
$56.50 per person ($69.88 inclusive)*

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plated dinner entrée

Select up to three. When selecting multiple entrees, the menu price will reflect the highest priced entrée.

**Beef**

Single Entrée Courses

**Park Ridge Petite Tender**
Marinated Beef Tender with Balsamic Demi Glace
Mushroom Ragout, Garlic Mashed Potatoes
Haricot Vert and Baby Carrots
$51.50 per person ($66.03 inclusive)*

**Grilled Ribeye**
Seared Ribeye with Ancho Butter and a Caramelized Onion and Mushroom Relish
Asiago Risotto, Asparagus and Baby Carrots
$58.50 per person ($75.55 inclusive)*

**Grilled Filet Mignon**
Grilled Filet with a Forest Mushroom Demi, Horseradish Yukon Potatoes, Broccolini and Baby Carrots
$63.50 per person ($82.01 inclusive)*

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plated dinner

combination entrée

Combination Entrée Course

A perfect accompaniment to your wedding is a marriage of entrees. Combine any two entrees to form the perfect combination entrée.

**Petite Tender and Chicken or Fish**
$61.50 per person ($79.43 Inclusive)*

**Chicken and Fish**
$63.50 per person ($82.01 Inclusive)*

**New York Strip and Chicken or Fish**
$68.50 per person ($88.46 Inclusive)*

**Petite Filet Mignon and Chicken or Fish**
$71.50 per person ($92.34 Inclusive)*

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dinner buffet

Design your own custom buffet from the selections below:

Choose Green Salad
- Mixed Green Salad
- Caesar Salad
- Spinach Salad

Choose Additional Salad
- Orechiette Pasta Salad
- Tomato Mozzarella Salad
- Tabbouleh

Choose Display Item
- Seasonal Fruit Display
- Garden Vegetables and Dips
- Caprese Platter

Starch (Choose One)
- Mashed Potatoes; Garlic, Asiago, or Roasted Red Pepper
- Risotto; Asiago, Basil, or Pancetta,
- Roasted Potatoes, Yukon Gold or Baby Red

Vegetables (Choose One)
- Roasted Ratatouille, Asparagus, Broccoli,
- Haricot Vert, Baby Carrots, Honey Glazed Carrots

Choice of Entrées

Choose any entrees from ‘Plated Entrees’

2 Entrée Buffet $64.00 per person ($82.66 inclusive)*
3 Entrée Buffet $69.00 per person ($89.11 inclusive)*

* Inclusive prices noted above include 23% service charge and current tax of 5%. Food and beverage minimums are calculated from the non-inclusive prices.
hors d’oeuvres
reception

A wonderful way to style a party with a relaxed and intimate atmosphere, allowing your guests to freely mingle throughout the reception.

Two Hors d’oeuvres included in wedding package;
AND Select Two Additional:
Marinated Tomato and Mozzarella Crostini
Seared Tuna with Wasabi in a Poppy Seed Cup
Smoked Salmon Canape
Ham and Cheese Napoleon
Balsamic Glazed Grilled Beef with Tomato Relish
Vegetable Spring Roll with Ponzu Dipping Sauce
Asian Potstickers, Chicken, Shrimp, Pork or Veggie
Apple Walnut Bleu Cheese in Puff Pastry
Quesadilla Cornucopia

Choose Display Item
Seasonal Fruit Display
Garden Vegetables and Dips
Imported and Domestic Cheeses with Crackers
Caprese Platter

Choose Green Salad (To be Presented on Station with Separate Condiments and Dressings)
Mixed Green Salad
Caesar Salad
Spinach Salad
(Add Grilled Chicken- $4, Poached Shrimp- $6)
hors d’oeuvres reception (cont.)

Choose Carving Station
Roasted New York Strip
Served with Wild Mushroom Red Wine Reduction, Grilled Mushrooms, Sauteed Onions and Silver Dollar Rolls

Roasted Turkey Breast
Served with Dijon, Cranberry Aioli, Herb Mayonnaise, And Silver Dollar Rolls
$56.00 per person ($72.32 inclusive)*

Hors’ Oeuvres reception add-ons:
Carving Station Upgrades
Whole Roasted Prime Rib- $5
Whole Roasted Tenderloin- $8

Add Extra Hors’ Oeuvres- $4 each
Add Jumbo Shrimp Cocktail With a Trio of Sauces- $10
Add Petite Crab Cakes- $8

Add an Action Station
Pasta Station- $8
Scampi Station- $9
Seafood Sauté- $10

* Inclusive prices are noted in parentheses. Additional items above do not include the 23% service charge and current tax of 5% Food and beverage minimums are calculated from the non-inclusive prices.
hors d’oeuvres reception (cont.)

Action Stations in detail:

**Pasta Station**
Cheese Tortellini and Penne Pasta
Marinara, Alfredo, and Sundried Tomato Cream
Grilled Chicken, Assorted Vegetables, Pecorino Parmesan

**Scampi Station**
Jumbo Shrimp, Garlic, Shallots, Flavored Pesto

**Seafood Sauté**
Shrimp, Mussels, Scallops or Smoked Scallops
Roasted Tomato Marinara, Vegetables

Many Buffet items listed can be placed as station items as well. If you have an idea for a custom station or reception, we are happy to try to accommodate requests where possible. Custom Menus always available, as well as menus with Cultural flavors.
We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that’s special for everyone.
design your cake

Select your personally designed wedding cake from these delicious options.

Cake Flavors
Wedding White, Chocolate Indulgence, Autumn Spice, Yellow, Traditional Carrot, Almond Poppyseed, White Chocolate, Marble, Angelfood, Banana, Raspberry Blush, Strawberry Blush, Mandarin, Liqueurs Available

Fillings
Bavarian Crème, Lemon, Tangerine Bavarian, Apricot, Raspberry, Cream Cheese, Chocolate Fudge, Mocha, German Chocolate, Apple Spice, Strawberry, Raspberry Chambord, Amaretto, Mango, Fresh Fruits, Liqueurs Available

Icing
Original Buttercream, Chocolate Fudge, Ganache, Light & Fluffy (non-dairy), Cream Cheese, White Chocolate Rolled Fondant, Dark Chocolate Rolled Fondant

Samples
Samples are available at no charge, but please call ahead to specify the flavor combinations you would like to try at your cake consultation

1st Anniversary Cake
On your first anniversary, you will receive a complimentary 7” cake for you to commemorate your wedding
additional dessert accoutrements

The Ultimate Chocolate Fountain
Semi-Sweet Chocolate
Fresh Strawberries and Pineapple, Mini Cream Puffs,
Rice Crispy Treats, Miniature Brownies,
Flavored Marshmallows, and Rolled Wafer Cookies
$8.50 per person ($10.98 Inclusive)*
Plus $350.00 Set-up fee (Maximum 150 guests per fountain)

Cake Plate Presentation Options
Chocolate Covered Strawberries with Sauce
$3.75 per person ($4.81 Inclusive)*

Mousse Filled Mini Chocolate Tulip Cup
$4.25 per person ($5.49 Inclusive)*

Chocolate Tulip Cup with Fresh Berries
$5.00 per person ($6.46 Inclusive)*
hosted package bars

Package bars allow your guests to enjoy an open bar featuring brand name liquors, domestic and imported beers, wines, assorted soft drinks and mineral waters.

Cost is per person, based on the final guaranteed number of adults.

Tier One Brands
$15.00 First Hour $7.50 Each Additional Hour
Smirnoff Vodka, Bacardi Light, Cutty Sark Scotch, Canadian Club, Beefeater Gin, Maker's Mark Bourbon, Sauza Tequila, House Wines

Tier Two Brands
$18.00 First Hour $9.00 Each Additional Hour
Absolut Vodka, Captain Morgans, Dewars Scotch, Crown Royal, Tanqueray Gin, Jack Daniels, Jose Cuervo 1800 Tequila, Premium Wines

Tier One Beer/Wine Package (no cocktails)
$14.00 First Hour $7.00 Each Additional Hour

Tier Two Beer/Wine Package (no cocktails)
$16.50 First Hour $8.25 Each Additional Hour

Specialty margarita and martini bars available upon request.

Host and package bar prices are subject to 23% service charge and applicable taxes.
host and cash bars

Based on consumption.

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<th>Cocktails</th>
<th>Host Price</th>
<th>Cash Price</th>
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<tbody>
<tr>
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<td>Imported</td>
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<td>Micro Brews</td>
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<table>
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<th>Wine</th>
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<td>$6.50</td>
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<tr>
<td>Tier Two</td>
<td>$8.00</td>
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<tr>
<td>Tier Three</td>
<td>$10.00</td>
<td>$10.50</td>
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</table>

| Bottled Water   | $3.00      | $3.00      |
| Soft Drinks     | $3.00      | $3.00      |

Host and package bar prices are subject to 23% service charge and applicable taxes. Cash bar prices are considered inclusive of 5% sales tax.
wine service

Tier One
Redwood Creek Cabernet $30
Redwood Creek Merlot $30
Redwood Creek Chardonnay $30
Redwood Creek White Zinfandel $30

Tier Two
Robert Mondavi Private Selection Cabernet $38
Robert Mondavi Private Selection Merlot $38
Rosemount Diamond Label Pinot Noir $38
Rosemount Diamond Label Shiraz $38
Mondavi Private Selection Chardonnay $38
Rosemount Diamond Sauvignon Blanc $38
Francis Coppola Bianco Pinot Grigio $38

Tier Three
Simi Alexander Valley Cabernet $56
Francis Coppola Diamond Claret $48
Rutherford Hill Merlot $56
Beringer Knights Valley Alluvium $52
Estancia Pinot Noir $48
Simi Chardonnay $44
Sonoma Cutrer Russian River Chardonnay $48
Whitehaven Sauvignon Blanc $40
Santa Margherita Pinot Grigio $54

Sparkling
Wycliff Champagne $30
Gloria Ferrar Blanc de Noirs $32
Piper Heidsieck Brut $50

Additional wine selections are available.
Host and package bars do not include 23% Service charge and applicable taxes.
upgraded chairs and chair covers

Chiavari chairs for your ceremony? Absolutely. Or chair covers for the ultimate table setting at your reception.

custom table linens

A wide variety of colors and fabrics are available to meet your unique needs.

Please ask your wedding coordinator for samples and pricing information.
preferred vendors

The following are vendors we recommend.

photographers

Bella Pictures (888)556-7590
www.bellapictures.com/marriott

apex images (303) 880-8481
www.apeximages.com

Creative Focus (303) 683-7879
www.denvercreativefocus.com

entertainment

ABC Music, Video, & Photography (303) 987-0303
www.abc-mvp@comcast.net

Complete Music (303) 756-7979
www.cmusic.com

Standing Room Only (303) 931-4740
www.srodj.com
florists

Flowers by Regina (303) 910-6102
The Garden Path (303) 688-8019
Castle Pines Florist (303) 688-4563

transportation

Signature Limousine (303) 649-1211
www.signature-limos.com

Presidential Limousine (303) 320-1101
www.presidentiallimo.com
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.
park meadows
brunch buffet

Seasonal Fresh Fruit and Berries
Imported and Domestic Cheese Display
Danish, Muffins, Fruit Breads, Scones and Croissants
Fruit Preserves and Butter
Scrambled Eggs with Chives and Cheddar Cheese
Sausage Links and Crisp Bacon
Sliced Tavern Ham with Brandied Raisin Glaze
Roasted Bliss Potatoes with Julienne Peppers and Onions
Belgian Waffles with Fruit Compote and Maple Syrup,
additional Choice of One:
  Cheese Blintzes with Forestberry Sauce
  Breakfast Burritos with Green Chile Salsa
  Apple Walnut Crepes
  Individual Flavored Quiches
Assorted Juices, Freshly Brewed Coffee and Assorted Organic Teas

$42.00 per person ($52.24 inclusive)*
Add-ons:
  Smoked Salmon Display (add $3)
  Eggs Benedict (add $3)
  Omelet Station (add $6)

A $75.00 service charge will apply for omelet stations per each 60 guests for Chef attendant fee.
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.
Your guests will appreciate the upscale rooms and amenities at Denver Marriott South at Park Meadows. We offer Marriott's sumptuous bedding package, Sonoma'z Wine Bar and Grill, room service, an indoor pool, fitness center, complimentary parking, and complimentary wi-fi in the lobby. We are just 200 yards away from RTD Light Rail's Lincoln Station that provides easy access to downtown Denver. Park Meadows Mall is located just 1 mile from the hotel. Special Group Room rates begin at $89 per night.

contact:

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matthew.thomas@denvermarriottsouth.com