LET US BRING YOUR SPECIAL DAY TO LIFE AT THE TROY MARRIOTT. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, AND YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.
YOUR WEDDING

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING BALLROOMS. NO MATTER YOUR PREFERENCES, FROM THE MENU, TO THE FLOWERS, TO THE PLACE CARDS, WE WILL TAKE CARE OF EVERYTHING, SO THAT YOU CAN TAKE CARE OF THE MEMORIES.
WEDDING PACKAGES

All Wedding Packages Include the Following:
Ballroom Set Up/Tear Down; Round Tables, Banquet Chairs, Silverware, Glassware and China
House Linen Package to Include 120" Round Linen with Napkin (White, Black or Ivory)
Dance Floor, Staging for Band/DJ, Raised Head Table or Sweetheart Table
Tables for Cake, Gifts, Place Cards and Guestbook
Complimentary Cake Cutting
Complimentary Menu Tasting for up to Two (2) Guests
Complimentary Overnight Guestroom for the Bride and Groom Including Welcome Amenity, Breakfast for Two (2) the Following Morning in 200 West and Complimentary Late Check Out.
Special Room Rates for Overnight Guests
Marriott Wedding Certified Event Manager to Personally Detail Your Reception
Complimentary Self-Parking for Wedding Reception Guests
Earn up to 50,000 Marriott Rewards Points or 15,000 Airline Miles

SIMPLY CLASSIC  |  $73 per guest  ($96.72 inclusive)
One Hour Reception Prior to Dinner to Include: Artisan Cheese Display
Three (3) Hours of Open House Brand Bar
Champagne Toast for the Bride and Groom
Plated Dinner to Include: Salad, Dinner Rolls & Butter, Choice of (2) Pre-Selected Entrées

SIMPLY ELEGANT  |  $85 per guest  ($112.62 inclusive)
One Hour Reception Prior to Dinner to Include: Artisan Cheese Display, Two (2) Passed Hors D’Oeuvres
Four (4) Hours of Open House Brand Bar
Champagne Toast for Bridal Party
Plated Dinner to Include: Salad, Dinner Rolls & Butter, Choice of (2) Pre-Selected Entrées

SIMPLY EXTRAVAGANT  |  $97 per guest  ($128.52 inclusive)
One Hour Reception Prior to Dinner to Include: Artisan Cheese Display, Four (4) Passed Hors D’Oeuvres
Five (5) Hours of Open Deluxe Brand Bar
Plated Dinner to Include: Salad, Dinner Rolls & Butter, Choice of (2) Pre-Selected Entrées
Champagne/Sparkling Cider Toast for All Guests
Choice of Upgraded Colored Floor-Length Table Linen
Mahogany Chiavari Chair With Ivory or Black Cushion

Prices are subject to 25% taxable service charge and applicable sales tax. Prices are valid through 12/31/2019.
HOUSE LIQUORS TO INCLUDE:
(Included in the Classic or Elegant Package)
Dewar’s Scotch White Label
Beefeater Gin
Jim Beam Bourbon
Smirnoff Vodka
Cruzan Aged Light Rum
Canadian Club Whiskey
Jose Cuervo Tradicional Silver
Courvosier VS

DELUXE LIQUORS TO INCLUDE:
($5.00 per guest Upgrade to Classic or Elegant Package)
Dewar’s Scotch White Label
Tanqueray Gin
Maker’s Mark Bourbon
Absolut Vodka
Bacardi and Captain Morgan Rum
Jack Daniels & Canadian Club Whiskey
1800 Silver Tequila
Courvosier VS Brandy

LUXURY UPGRADE TO INCLUDE:
($10.00 per guest)
Johnnie Walker Black Scotch
Bombay Sapphire Gin
Knob Creek Bourbon
Grey Goose Vodka
Bacardi Rum
Jack Daniels and Crown Royal Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Brandy

ALL BARS TO INCLUDE:
Budweiser, Bud Light, Heineken, Sam Adams Boston Lager
Michigan Craft Beer Selections - $6 each and up

Magnolia Grove Chardonnay
Magnolia Grove Merlot
Magnolia Grove Cabernet Sauvignon
Magnolia Grove Rose

Assorted Pepsi Products, Fruit Juices, Sparkling and Still Water

Prices are subject to 25% taxable service charge and applicable sales tax. Prices are valid through 12/31/2019.
RECEPTION DISPLAY

Artisan Cheese Station
Semi-Soft and Hard Cheeses, Domestic and Imports,
Apricots, Figs, Grapes, Roasted Nuts,
Apricot-Fig Chutney,
Crackers, Baked Breads, Grilled Breads

PASSED HORS D’OEUVRES
(Options for Simply Elegant and Simply Extravagant Packages)

Bruschetta

Vegetable Spring Roll
with Plum Ginger Sauce

Smoked Chicken Quesadilla
with Pico de Gallo

Mini Beef Wellington

Mini Chicken Wellington

Sirloin, Gorgonzola & Bacon Skewer
with Blue Cheese Dressing

Artichoke-Goat Cheese Beignet
with Tomato Fondue

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Pre-Select One of the Following

**Caesar**
Hearts of Romaine, Sourdough Croutons, Kalamata Olives, Teardrop Tomatoes, Chipped Pecorino
Caesar Dressing

**Garden**
Tomatoes, Cucumbers, Carrots, Croutons
House Vinaigrette

**Michigan**
Spring Greens, Walnuts, Asiago Cheese, Dried Cherries, Balsamic Vinaigrette

**Wedge**
Baby Iceberg
Prosciutto Crackling, Maytag Blue Cheese, Chopped Egg, Teardrop Tomato
Housemade Ranch Crème

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Dinner Includes Your Choice of Salad, Dinner Rolls and Butter
Pre-Selected Entrée Serviced with Chef’s Choice of Starch and Vegetable
Starbucks ® Coffee and Tazo ® Tea Served Tableside

Herb Parmesan Chicken Tosca
Lemon Beurre Blanc, Blistered Tomato, Garlic Spaetzle, Carmelized Brussel Sprouts

Amish Airline Chicken
Apricot-Cherry Mostarda, Baby Carrot, Swiss Chard, Port Reduction

Four Grain Stuffed Eggplant
Roasted Plum Tomato, EVOO Basil, Roasted Pumpkin Broth

Pan Seared Whitefish
With Citrus Butter

Braised Short Rib
Cheddar Grits, Brussel Sprouts, Carmelized Onion, Gremolata

ADDITIONAL ENTRÉE SELECTIONS
(Included in Elegant and Extravagant Packages Only)

Grilled Loch Duart Salmon
Leek & Lemon Cream, Broccolini, Teardrop Tomato, Three Grain Pilaf

Pistachio Encrusted Halibut
with Baby Spinach, Citrus Butter

Duet Entrée
with Any Two of the Above Entrées
(Additional $5.00 per guest)

Petite Filet Mignon
(Additional $10.00 per guest)

Vegetarian, Vegan, and Gluten-Free Selections Available Upon Request

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CHILDREN’S MENU  |  $25 each
Offer Your Young Guests, Ages Twelve (12) and Under, the Option of a Children’s Menu. Guests Ages Four (4) and Under are Complimentary.

First Course | Choose One
Fruit and Cheese Plate: Grapes, Strawberries, Cubed Cheeses
Small House Salad: Assorted Greens, Carrots, Cucumbers with Ranch Dressing

Entrees | Choose One
Chicken Fingers (Grilled or Fried) with Ketchup, Honey Mustard, Crispy Golden Brown French Fries
Penne and Meatballs with Tomato or White Cream Sauce

Dessert | Choose One
Fudge Brownie
Vanilla Ice Cream

VENDOR BOXED DINNER  |  $30 each
Extend Your Hospitality to Your Photographer, DJ, Band, and Other Vendors by Selecting One of the Following Boxed Dinner Options. All Options Include Bottled Water, Side and Dessert, with Choice of Sandwich.

Sides | Choose One
Fingerling Potato Salad
Pasta Salad
Better Made Chips

Desserts | Choose One
Cookie
Brownie
Fruit Salad

Sandwich | Choose One
Smoked Turkey, Havarti, Pepperoncini Peppers on French Baguette
Ham, Salami, Pastrami, Swiss Cheese on French Baguette
Shaved Roast Beef, Aged Cheddar, Caramelized Onions, Horseradish Aioli on French Baguette
Roasted Vegetable Whole Wheat Wrap, Feta Cheese

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SPECIALTY STATIONS
Stations are Based on One Hour Service

**Vegetable Station** $9 per guest
Crudités and Grilled, Selection of Market Vegetables, Marinated Olives, Cherry Peppers, Grilled Asparagus, Portobella Mushrooms with Aged Balsamic, Five Onion Dip, Buttermilk Blue Cheese

**Mac and Cheese Bar** $12 per guest
Penne Mac and Cheese, Pulled BBQ Pork, Tomato Soup, Grilled Cheese Sandwiches

**Risotto Station** $15 per guest
Shrimp and Scallop, Herb-Roasted Vegetables

**Japanese Sushi Station** $23 per guest**
Cucumber Crab Roll, Maki Tuna Rolls, Spicy Tuna Roll, Vegetable Roll**based on 4 pieces per guest

LATE NIGHT SNACKS
Late Night Snacks are Based on One Hour Service

**Southwest Station** $7 per guest
Taco and Nacho Bar, Crunchy and Soft Shells

**Ballpark** $12 per guest
Soft Pretzels, Queso Dip, Mustard, Freshly Made Popcorn, Flavored Oil, Gourmet Seasonings

**Breakfast** $13 per guest
Mini Chicken & Waffles with Bourbon Butter Syrup, French Toast Sticks with Maple Syrup, Breakfast Burritos with Salsa & Sour Cream Crunchy and Soft Shells

**Slider Station** $8 per guest
Sliders with Cheese, Onions, Ketchup and Mustard, Shoestring French Fries or Kettle Chips

**“Made in Detroit”** $9 per guest
Coney Dogs, Better Made Chips, Faygo Soft Drinks, Vernor’s Ale

**Assorted Pizzas** $6 per guest

BEVERAGE SERVICE

**Microbrew Station** $7 per beverage
Choice of: Michigan Craft Beer Selection

**Magical Mojito Bar** $9 per drink
Made with Bacardi Superior Rum

**Cordials** $8 per drink and up
Kahlua, Bailey’s Irish Cream, Frangelico, Grand Marnier, Amaretto

**Margarita Station** $7 per drink and up
*Made with Jose Cuervo Tradicional Silver & 1800 Silver*

**Sangria Station** $7 per drink
Choice of Red, White or Champagne Sangria

**Tableside Wine Service** $32 per bottle
Magnolia Grove Chardonnay or Magnolia Grove Rose
Magnolia Grove Merlot or Magnolia Grove Cabernet Sauvignon

DESSERT ENHANCEMENTS

**Sweet Dreams** $18 per guest
Assorted Cookies, Gourmet Brownies, Cupcakes, Monogram Sugar Cookies, Mousse Champagnes, Miniature Pastries, Cheesecake Lollipops

**The Honeymoon** $23 per guest
Assorted Cookies, Cupcakes, Monogram Sugar Cookies Mousse Champagnes, Crème Brulee Shots, Chocolate Covered Strawberries, Fruit Tarts, Miniature Pastries, Bon Bons, Chocolate Caramel Tortes, Cheesecake Lollipops

Prices are subject to 25% taxable service charge and applicable sales tax. Prices are valid through 12/31/2019.
DELUXE | $30 PER GUEST ($39.75 inclusive)

- Assorted Fruit Juices,
- Sliced Fresh Seasonal Fruit
- Crumb Cakes, Coffee Cakes, Strudels
- Croissants with Whipped Butter, Jams and Jellies
- Market Style Fruits, Assorted Cereals,
- House-Made Granola and Yogurt
- Scrambled Eggs with Cheddar Cheese
- Sausage, Bacon, O’Brien Breakfast Potatoes
- Starbucks Coffee ® and Tazo ® Tea Service

ENHANCEMENTS

- **Lox and Bagels | $9 per guest**
  Smoked Salmon, Onions, Capers, Eggs

- **French Toast | $5 per guest**
  Assorted Nuts, Fruit

- **Omelet Station | $8 per guest**
  Ham, Sausage, Smoked Shrimp, Smoked Salmon, Baby Spinach, Tomato, Peppers, Mushrooms, Onion
  
  *Attendant Fee of $100 Applies with a 25 Guest Minimum*

- **Smoothie Station | $9 per guest**
  Strawberries, Blueberries, Bananas, Chocolate, Raspberries, Blackberries
  
  *Attendant Fee of $100 Applies with a 25 Guest Minimum*

- **Mimosa Station | $7 per drink**
  Freixenet, Blanc de Blancs Brut Served with Fruit Juices
  
  *Bartender Fee of $100 Shall Apply*

- **Bloody Mary Bar | $7 per drink**
  Smirnoff Vodka, Tomato Juice, Celery, Olives, Spices
  
  *Bartender Fee of $100 Shall Apply*

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DÉCOR ENHANCEMENTS

House Mahogany Chiavari Chairs | $5 per chair
Seat Pad Color Choice of Black or Ivory

Chiavari Chairs | $8 per chair
Choice of White, Black, Gold, or Silver
Seat Pad Color Choice of White, Black or Ivory

Ruched Spandex Chair Covers | $5 per chair
Choice of White, Black, Ivory or Silver

Classic Linen, Satin, or Pillow Chair Cover | $5 per chair
Choice of White, Black, or Ivory with Colored Sash

Colored Satin Chair Cover with Colored Sash | $6 per chair

Specialty Linens | $20 per table and up
Enhance Your Cake Table, Display Tables, Head Table or Sweetheart Table

Charger Plate | $3 each and up
Glass Beaded Charger Plate | $6 each and up

Classic Linen Napkin | $1.00 each
Your Choice of Color Designed to Match Your Table Décor

Duchess Satin Napkin | $1.50 each
Your Choice of Color Designed to Match Your Table Décor

AUDIO VISUAL by PSAV® ENHANCEMENTS
Prices Below are Subject to a Labor Fee of $65 per hour to set and strike equipment. Must be Ordered at Least 72 Hours Prior to Your Wedding.

LED Lighting | $47 each and up
Dramatic Lighting Effect, Which Offers a True Color Saturation

Fabric Backdrop | $420 and up, $130 Labor Fee
24ft of White Draping with Up lighting at the Base; to be Set Behind the Head Table or Entertainment Stage, 4 LED Lights are offered complimentary for use on the backdrop

Customized GOBO Light with Monogram | $195 each and up – Includes Lighting Fixture
Displayed on Dance Floor or Walls to Create a Unique Event Experience

Projection Screen Setup (for Slideshows/Videos) | 8’ Screen $540 | 10’ Screen $815

Prices are subject to 25% taxable service charge and applicable sales tax. Prices are valid through 12/31/2019.
PREFERRED VENDORS

This list is for reference only. The Troy Marriott is not an agent of the listed companies or individuals.

WEDDING PLANNERS
Blissful Weddings & Events (586) 741-8501 blissfulweddingsandevent.com
Top That Event (855) 867-8428 tophatevent.com
Emerald City Designs (248) 474-707 EmeraldCityDesigns.com
LG Event Design (734) 249-8335 lgeventdesign.net
Purple Clover Events (248) 820-9260 purplecloverevents.com

OFFICIANTS
Mark P. Ephrain (248) 880-7308
La Donna Weddings (586) 469-9100 ladonnaweddings.com

DÉCOR & DESIGN
Blumz by JR Designs (248) 398-5130 blumz.com
Emerald City Designs (248) 474-7077 emeraldcitydesigns.com

FLORISTS
Blossoms Floral Design (248) 644-4411 blossomsbirmingham.com
Bellisario Florist (586) 773-7070 bellisarioflorist.com
Floral Designs by Lori (248) 894-3585 weddingeventflowers.shutterfly.com
Viviano Weddings & Events (866) 293-7436 weddings.viviano.com

BAKERIES
Sweet Dreams (586) 251-2999 Sweetdreamsweb.com
Farhat Sweets (586) 983-2777 Farhatsweets.com
Mannino’s Bakery (586) 978-8166 manninosbakery.com
Love & Buttercream (248) 850-7207 loveandbuttercream.com

HAIR & MAKE UP
Lena Shkreli & Co. lenashkreli.com
Beauty Bar & Boutique beautybarandboutique.com

PHOTOGRAPHERS
Bello Uno Photography (248) 672-1792 bellaunophotos.com
Departing Line Studios (810) 771-8226 thedepartingline.com
Elite Photography (586) 566-6204 elfoto.com
Kellie Saunders (313) 468-0273 kelliesaunders.com
Mike Staff Productions (248) 689-0777 mikestaff.com

VIDEOGRAPHY
Epic Motion (866) 408-3742 epicmotion.com
Mike Staff Productions mikestaff.com (248) 689-0777
Take 1 Productions (248) 425-6542 capturingthemoments.com

PHOTO BOOTH
Shutter Booth (888) 780-8837 shutterbooth.com
Rock the Booth (734) 237-1269 rockthebooth.com

MUSIC & ENTERTAINMENT
Dan Dombrowski (248) 219-1606 pianomandan.net
Elite Entertainment (586) 415 4800 elitedj.com
E3 Detroit Band (888) 406-9011 e3detroit.com
Elysium (586) 203-8575 elysiumexp.com
LaCorda String Ensemble (734) 459-5296 lacorda.com
Lorio Ross Entertainment loriorris.com (248) 398-9711
Mike Staff Productions (248) 689-0777 mikestaff.com
Simon Vitale Band (248) 544-7373 simonevitale.com

TRANSPORTATION
Aristocrat Transportation (586) 574-0700 aristocratlimo.com
Grover Executive Transit (248) 767-1956 gtransit.com
Certified Wedding Planner | Our Catering Sales Executive & Event Managers are certified through Marriott’s Wedding Certification process to provide you with an unparalleled level of service & expertise. Upon receipt of your signed contract, your wedding will be assigned to an Event Manager at the Hotel. Your Event Manager will help you plan and masterfully direct all your reception needs with the efficiency and professionalism our brides have come to expect from Marriott. We leave you free to relax and truly enjoy your special day.

Function Space | Function Space for your event shall be confirmed in the Function Agenda clause of the contract. Hotel reserves the right to charge additional fees should your event require more space for the ceremony, reception, and/or dinner dance functions in addition to the confirmed space in the contract.

Event Minimum | Your Food & Beverage Minimum will be based on your estimated expected attendance and indicated within your Group Sales Agreement/Contract. The Troy Marriott will reserve space sufficient to accommodate your event. Changing dates, reducing the number of guests or cancelling without adequate written notice makes it difficult and costly for the Troy Marriott to re-market facilities and is subject to assessment of probable damages due to the hotel.

Payment | To confirm your date, an initial deposit of $2,000.00 of the estimated cost of the event is due at contract signing. Scheduled non-refundable deposits will be indicated within the Group Sales Agreement/Contract. The remaining balance is due five (5) days prior to your wedding. Acceptable methods of payment are credit cards, cashier’s check, certified check or cash.

Guest Guarantee | The event office must receive your final guarantee no later than 12:00 PM five (5) days prior to your event. This number will be considered a guarantee and is not subject to reduction. The Hotel cannot be held responsible for service to more than five (5%) percent over the provided guarantee. Your event planner will also provide you with a room diagram of your ballroom based off the needs of your event. The final room diagram with the total amount of guests at each table is also due five (5) days prior to your event. Changes made after may incur a room set-up change labor fee of $250.00 per change.

Food & Beverage | All food and beverage must be provided by the Troy Marriott. All charges are subject to a taxable service charge (currently 25%) and Michigan sales tax (currently 6%). Pricing is subject to change without notice. No food or beverage shall be brought into the hotel by patrons or attendees unless agreed upon within the Group Sales Agreement/Contract.

Menu Tasting | To assist you with planning, your Event Manager will schedule a menu tasting with you and our chef to narrow your menu selections. This tasting is complimentary for two guests. If you choose to have more than two guests at your tasting, there will be a charge of $30.00 per guest. We recommend you schedule your tasting one to four months before your wedding date.
**Bar Service |** The sale and service of alcoholic beverages are regulated by The State of Michigan and City of Troy codes. As a licensee, the hotel is responsible for administrations of those consuming alcoholic beverages. No alcoholic beverages may be brought into the hotel for a catered banquet function. All guests in attendance who are drinking alcoholic beverages will be required to carry valid identification regardless of age. Our bartenders have the right to require proof of age.

**Decorations |** Decorations may not be attached with nails, staples, tape or any other substance in order to prevent damage to the fixtures and furnishings. Items or displays brought into the Troy Marriott must be approved by our Event Management Team. All items used during the event must be picked up at the end of the event unless otherwise pre-arranged with your event planner.

**Outside Vendors |** The Troy Marriott reserves the right to approve all vendors for your event. It is your responsibility to provide your Event Manager/Coordinator with a list of vendors involved in your event, including phone number and contact person, a minimum of four (4) weeks prior to the event. All vendors contracted by our clients must follow the hotel’s procedures at all times, including appropriate times to set-up and strike your function, loading dock hours, fire codes, noise limitations, etc. The Troy Marriott will not be responsible for any items brought into the hotel by contracted vendors. Vendors must be licensed and carry comprehensive general liability insurance, including products liability and contractual liability for bodily injury or property damage with a combined single limit of not less than one million dollars ($1,000,000.00) each occurrence.

**Hospitality Suite |** A hospitality suite may be available to be used the day of your wedding. Please see your Catering Sales Executive or Event Manager for pricing and availability.

**Guestrooms |** Your Catering Sales Executive may assist you with setting up a wedding room block with a special sleeping room rate exclusively for your event and guests.

**Security |** Troy Marriott shall not assume responsibility for damage or loss of any merchandise or articles brought into the hotel. The hotel does have a Loss Prevention staff member on the premises 24 hours a day.

**Parking |** Complimentary covered garage self-parking available on-site. Valet Options may be arranged directly with your Event Manager prior to your arrival.

**Marriott Rewards |** Marriott Rewarding Event points can be earned after the Event. The qualified Marriott Rewards recipient will receive three (3) points per catering dollar (food & beverage) minus any sales tax and service charge. The maximum points earned per event is 50,000.
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Payment | To confirm your date, an initial deposit of $2,000.00 of the estimated cost of the event is due at contract signing. Scheduled non-refundable deposits will be indicated within the Group Sales Agreement/Contract. The remaining balance is due seven (7) days prior to your wedding. Acceptable methods of payment are credit cards, cashier’s check, certified check or cash.

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SETTINGS BY US, INSPIRED BY YOU.