



SIMPLY
PERFECT
WEDDINGS

D
DELTA
HOTELS

MARRIOTT

Your Wedding Your Way

Adults \$50.00

Salad Select One

Spinach and Arugula

White Balsamic Macerated Strawberries,
Grapes Tomatoes, Toasted Almond,
and Wild Berry Vinaigrette

Mesclun of Greens

Grape Tomatoes, Channeled English
Cucumbers, Carrot Chiffonade
Champagne Vinaigrette

Traditional Caesar Salad

Grated Parmigiana, Garlic Croutons

Entrée Preselect One

**Selection of Two is \$10.00 Additional
Per Person**

Fillet of Salmon
Smoked Mushroom and Iccicle Onion Ragout

Tilapia Fillet
Tahini, Cumin Beurre Blanc

Avocado Panko Crusted French
Breast of Chicken, Roasted Red Pepper Cous Cous

Roast, Sliced NY Strip Lion of Beef
Cognac Black Peppercorn Sauce

Oven Roasted Tomato and Pepper Coulis
Grilled French Breast of Chicken

Grilled Petite Filet Mignon
Bordelaise Sauce

Dessert

Family Style Assorted Mini Pastries



The Gold Wedding Package

\$70.00

Three Hour Open Bar, Ivory Table Linens and Napkins, Mirrors and Votives, Direction Cards Three Hour Open Bar, Ivory Table Linens and Napkins, Mirrors and Votives, Direction Cards, Dancefloor and Staging for Entertainment, Complimentary Onsite Parking, Suite Accommodations for Bride & Groom, Special Room Rates for Wedding Guests.

Cocktail Hour

Choice of One Display Station

Crudités V

Traditional Crudités Display with Chef's Selection of Assorted Dips

Fresh Fruit Display V/GF

Seasonal Fresh Fruit display to include Cantaloupe, Honeydew, Watermelon, and Pineapple

Mediterranean Station

Tabouli, Baba Ganoush, Traditional Hummus, Chefs Seasonal Hummus, Spiced Pita Chips, Feta Cheese Bites, Marinated Kalamata Olives, Arugula Tomato Salad served with Pita and Lavosh, Cucumber Salad, Raita

Mashed Potato Bar

Yukon Mashed Potatoes, Mashed Sweet Potatoes, Applewood Bacon, Broccoli, Mozzarella & Cheddar Cheese, Diced Buffalo Chicken, Herb Roasted Mushrooms, Mini Marshmallows, Candied Pecans, Gravy



The Gold Wedding Package

Choice of Butler Passes Hors D'oeuvres Select Two

Boursin Cheese and Baby Spinach Triangle
Chicken Lemongrass Potstickers
Beef Barbecue Taquito
Coney Island Franks En Croute
Stromboli Bites
Black Bean and Cheddar Spring Roll
Vegetarian Spring Roll
Thai Spiced Chicken Kefta on Sugar Cane
Chorizo Empanada
Pork Carnitas
Grilled Chicken Quesadillas

Cold Canapes Select Two

Tomato Bruschetta with Mozzarella
Curried Chicken Profiteroles
Steamed Baby Potatoes, Chives, Sour Cream, and Flying Fish Roe
Isle of Capri Brochettes
Whipped Garlic Hummus, Grilled Pita Bread
Truffle Deviled Eggs
Brie Raspberry Tart
Watermelon Salad with Feta and Basil on Tasting Spoon

Premium Hors D'oeuvres (1 Hour)

Additional \$3.00 Per Person Each
Jumbo Chilled Prawns with Cocktail Sauce
Mini Crab Cakes, Spiced Remoulade
Wagyu Beef Sliders, Black Pepper Catsup
Lamb Lollipops with Minted Demi- Glace
Beef Carpaccio on Baguette Crisp, Cracked Black Pepper Aioli

The Gold Wedding Package

**Wedding Toast
Starter Options
(Select One)**

The Delta Stack
Heirloom Tomato Stack with Fresh Mozzarella,
Aged Balsamic and Basil Oil

Caesar Salad
Grated Parmigiana, Garlic Croutons

Delta Salad
Chef Select Lettuce, Fresh Mozzarella,
Heirloom Grape Tomato, English Cucumber

**Choice of Two Entrees
Pre Order Counts Required**

3rd Entrée Available at
Additional \$10.00 Per Person

Roasted French Breast of Chicken
with Rosemary Jus

Herb Roasted Chicken with Wild Mushrooms Ragu Roasted

Roast Sirloin of Beef Bordelaise

Tilapia with Parmesan Basil Cream

Filet of Salmon Provencal Sauce

Seasonal Pasta Primavera with Jersey Fresh Marinara

Multigrain Eggplant Farci with Meyer Lemon Tahini Cream

The Platinum Elite Wedding Package

\$95.00 Per Person

Four Hour Premium Open Bar, Ivory Table Linens Napkins, Mirrors and Votives, Direction Cards, Wedding Cake ,
Wedding Toast, Dancefloor and Staging for Entertainment, Suite Accommodations for Bride and Groom,
Special Room Rates for Wedding Guests

Cocktail Hours

Choice of Two Display Station

Tuscany Display

Marinated Artichoke Hearts, Brined Queen Olives, Roast Red Peppers, Oil Cured Black Olives, Amaretto
Marinated Dried Fruit, Calamari Salad, Mozzarella and Tomato Salad, Caponata, Garlic Whipped White Beans,
Roasted Vegetables, Sopresatta Genoa Salami, Pepperoni, Prosciutto, Provolone, Parmigiana Reggiano, Crostini,
and Bread Sticks

Imported and Domestic Cheeses Display

English Cheddar, Danish Bleu, Parmigiano-Reggiano and Smoked Gouda, French Brie, Aged Herb Rolled Goat
Cheese, Garnished with Lavash and Assorted Crackers and Fresh Fruit Garnish

Display of Seasonal Garden Vegetables

Carrot and Celery Sticks, Bell Peppers, Grape Tomatoes
Zucchini and Yellow Squash, Broccoli and Cauliflower Florets, Served with Freshly Prepared Assorted Hummus,
Blue Cheese Fondue and Balsamic Vinaigrette

Mediterranean Station

Tabouli, Baba Ganoush, Traditional Hummus, Seasonal Hummus, Grilled Pita Wedges,
Feta Cheese Bites, Marinated Olive Salad, Arugula Tomato Salad Served with Pita and Lavosh,
Nicoise Olive and Cucumber Salad, Spicy Curry Yogurt

The Platinum Elite Wedding Package

Choice of One Action Station

American Barbecue Select Two Proteins

Smoked BBQ Pulled Pork

BBQ Braised Boneless Short Ribs

BBQ Pulled Chicken

Buttermilk Cole Slaw, Spicy Pepper and Onions,
Jalapeno Cheddar Corn Bread, Brioche Rolls

Chinese Dim Sum Select Two

Vegetarian Egg Rolls Pork Potstickers

Shrimp Shu Mai

Lemongrass Chicken Potstickers

Served with Soya Dipping Sauce, Duck
Sauce, and Chinese Mustard

Pasta Station Select Two Pastas

Tri-Color Tortellini Di Pietro
Prosciutto, Green Peas, Parmigiana Cream

Farfalle Pasta
Artichoke Hearts Sundried Tomatoes, Green Peas,
and Lemon Caper Sauce

Gnocchi
Gorgonzola Cream Sauce, Sundried Tomatoes
and Toasted Pignoli

Cavatelli
Broccoli Rabe and Italian Sausage with Extra Virgin Oil &
Garlic

Baked Orzo
Greek Style with Cream, Onions, Artichokes, Spinach, Olives,
Green Peppers, Feta Cheese



The Platinum Elite Wedding Package

Cold Hors D'oeuvres **Select Two**

Crab & Avocado Salad on Cucumber Pickle
Tomato Bruschetta with Mozzarella
Curried Asparagus Wrapped with Smoked Salmon
Tequila & Lime Seafood Salad in Tortilla Cups
Grilled Vegetable and Sundried Tortilla Roulade with Herb Cheese
Steamed Baby Potatoes, Chives Sour Cream, and Flying Fish Roe
Asian Salmon Tartar Spoons, with Scallions on Wonton Crisps
Prosciutto Wrapped Haricot Vert with Boursin
Beef Carpaccio on Baguette Crisp, Cracked Black Pepper Aioli
Peppercorn Fillet of Blue Cheese Crumbles on Garlic Crostini
Isle of Capri Brochettes

Hot Hors D'oeuvres **Select Four**

Pear, Toasted Almond and Brie in Phyllo Roll
Buffalo Chicken Arancini Style Poppers
Boursin Cheese and Baby Spinach Triangle
Shrimp and Watercress Sei Mei
Chicken Lemongrass Potstickers
Beef Barbecue Taquito
Miniature Franks En Croute
Stromboli Bites
Corn and Edamame Quesadilla
Black Bean and Cheddar Spring Roll
Vegetarian Spring Roll
Lobster Cobbler
Asian Short Rib Pot Pie
Pork Belly Satay with Maple Glaze
Scallop Wrapped with Bacon
Coconut Shrimp
Thai Spiced Chicken Kefta on Sugar Cane
Chorizo Empanada
Pork Carnitas
Grilled Chicken Fajita
Beef Wellington
Peppercorn Fillet of Blue Cheese Crumbles on Garlic Crostini
Isle of Capri Brochettes

The Platinum Wedding Package

Wedding Toast

Starter Options Select One

Delta Salad

Chef Select Lettuce, Grape Tomato, Cucumber, Bermuda Red Onion, Orange Sherry Vinaigrette

Tuscan Salad

Spring Mix, Fresh Mozzarella Cheese, Cucumbers, Cherry Tomatoes, Feather Shredded Parmesan Cheese, and Pickled Pepper Strips finished with a House Made Vinaigrette

Spinach & Kale Green Salad

Avocado, Spiced Pecans, Goat Cheese, Grape Tomatoes, Dried Apricots, Pomegranate Vinaigrette

Choice of Two Entrees Pre Meal Counts Required

3rd Entrée Available an additional \$10.00 Per Person

Herb Roasted Chicken French Breast of Chicken with Mushroom Ragu

Chicken Breast Farci with Smoked Gouda, Spinach, and Roasted Tomatoes served with Roasted Red Pepper Coulis

Cabernet Braised Short Ribs

Grilled Filet Mignon with Bordelaise Sauce

Roast Sirloin of Beef, Charred Cipollini Onion Glace Di Viande

Salmon with Fennel Tomato Ragu

Flounder Roulade with Blood Orange Beurre Blanc

Swai Meyer Lemon Caper Cream

Seasonal Pasta Primavera

Multigrain Eggplant Farci with Meyer Lemon Tahini Cream

Ratatouille Strudel with Roasted Pepper Coulis



The Titanium Wedding Package

\$115.00 Per Person

Five Hour Premium Open Bar, Ivory Table Linens and Napkins, Mirrors and Votives, Chiavari Chairs, Direction Cards, Wedding Cake, Wedding Toast, Dancefloor and Staging for Entertainment Suite Accommodations for Bride Groom, Special Room Rate for Wedding Guests

Cocktail Hour **Select Two Stations**

Imported and Domestic Cheeses Display

English Cheddar, Danish Bleu, Parmigiano-Reggiano and Smoked Gouda, French Brie, Aged Herb Rolled Goat Cheese, Garnished with Lavash and Assorted Crackers & Fresh Fruit Garnish

Tuscany Display

Marinated Artichoke Hearts, Brined Queen Olives, Roast Red Peppers, Oil Cured Black Olives, Amaretto Marinated Dried Fruit, Calamari Salad, Mozzarella and Tomato Salad, Caponata, Garlic Whipped White Beans, Roasted Vegetables, Sopresatta Genoa Salami, Pepperoni, Prosciutto, Provolone, Parmigiana Reggiano, Crostini, & Bread Sticks

Characuterie Display

Dried Sausages, Prochetta Ham, Prosciutto, Lingonberry Preserves, Cornichons, Pearl Onions, Chopped Egg, Capers and Onion Confit
Whole Grain Dijon Mustards & Crisps

Display of Seasonal Garden Vegetables

Carrot and Celery Sticks, Bell Peppers, Grape Tomatoes
Zucchini and Yellow Squash, Broccoli and Cauliflower Florets,
Served with Freshly Prepared Assorted Hummus,
Blue Cheese Fondue & Balsamic Vinaigrette

Mediterranean Station

Tabouli, Baba Ganoush, Traditional Hummus, Seasonal Hummus,
Grilled Pita Wedges, Feta Cheese Bites, Marinated Olive Salad, and Arugula Tomato
Salad Served With Pita and Lavosh, Nicoise Olive and Cucumber Salad,
Spicy Curry Yogurt

Fajita Station

Select Two Proteins

Spicy Shrimp-Ancho Chili Rubbed Beef-Cilantro Spiced Chicken Breast Served with
Guacamole, Roasted Peppers & Onions, Shredded Cheese, Cumin Sour Cream,
Jalapenos, Crisp Lettuce, Salsa, and Warm Tortillas

Bacon Bar

Mini BLT Bites, Bacon Jalapeno Corn Muffing, Chocolate Dipped Bacon,
Bacon Macaroni & Cheese, Brown Sugar BBQ Double Thick Bacon Strips

The Titanium Wedding Package

Choose One Action Station

Moo Shu Station

Select One Protein

Roast Duck Breast, Pork or Flank Steak
Scallions, Cucumbers, Carrots, with Plum Sauce, Hoisin,
and Moo Shu Pancakes,

Risotto

Select One

Asparagus and Smoked Gouda
Sundried Tomatoes Peas and Fontina
Meyer Lemon and Basil
Goat Cheese and Cinnamon Roasted Butternut Squash

Pasta Station

Select Two

Penne Rigate

Traditional Pink Vodka Sauce

Rigatoni

Turkey Bolognese

Tri-Color Tortellini Di Pietro

Prosciutto, Green Peas, Parmigiana Cream

Lobster Ravioli

Baby Shrimp, Tomato, and Saffron Sauce

Farfalle Pasta

Artichoke Hearts Sundried Tomatoes, Green Peas,
& Lemon Caper Sauce

Gnocchi

Gorgonzola Cream Sauce, Sundried Tomatoes
& Toasted Pignoli

Cavatelli

Broccoli Rabe and Italian Sausage with Extra Virgin Oil
& Garlic

Baked Orzo

Greek Styles with Cream, Onions, Artichokes, Spinach,
Olives, Green Peppers, Feta

Chinese Stir Fry

Choose One Protein

Stir Fried Chicken Teriyaki & Vegetables in
Japanese Plum Sauce

Sichuan Beef and Broccoli

Shrimp, Straw Mushroom, Baby Corn & Water
Chestnuts Ginger Chicken & Snow Peas

Served with Jasmine Rice Vegetable Lo Mein,

Street Vender Station

Grilled Ribeye Cheese Steaks, BBQ Pulled Pork
Sandwich, Meatball Sandwich, French Fries with
NJ Brewery IPA Beer Cheese Fondue, Creamy
Cole Slaw, Hot Cherry Peppers, Giardiniera



The Titanium Wedding Package

Carving Station Select One

Whole Roasted Tom Turkey Breast
Served with a Sage Pan Gravy and a Cranberry Orange Sauce

Smoked, Pineapple Glazed Roast Country Ham
Served with Sweet and Sour Sauce
and Dijon Mustard

Roast Sirloin of Beef
Served with Charred Onion Confit and Red Wine Reduction

Honey Maple Glazed Pork Loin
Apple Sauce and Whole Grain
Mustard Cream Sauce

*All Carvings Served with
Petite Sour Dough Rolls*



The Titanium Wedding Package

Choose One Action Station

Cold Butler Passed Hors D'oeuvres Select Three

Crab & Avocado Salad on

Cucumber Sockle

Tomato Bruschetta with Mozzarella

Curried Asparagus Wrapped
with Smoked Salmon

Tequila & Lime Seafood Salad
in Tortilla Cups

Grilled Vegetable and Sundried Tortilla Roulade
with Herb Cheese

Steamed Baby Potatoes, Chives Sour Cream,
and Flying Fish Roe

Black Bean and Cheddar Spring Roll

Vegetarian Spring Roll

Lobster Cobbler

Peppercorn Fillet of Beef
Blue Cheese Crumbles on Garlic Crostini
Isle of Capri Brochettes

Hot Hors D'oeuvres Select Three

Pear, Toasted Almond and Brie in Phyllo Roll

Buffalo Chicken Arancini Style Poppers

Boursin Cheese and Baby Spinach Triangle

Shrimp and Watercress Sei Mei

Chicken Lemongrass Potstickers

Beef Barbecue Taquito

Miniature Franks En Croute

Stromboli Bites

Corn and Edamame Quesadilla

Black Bean and Cheddar Spring Roll

Vegetarian Spring Roll

Lobster Cobbler

Asian Short Rib Pot Pie

Pork Belly Satay with Maple Glaze
Scallop Wrapped with Bacon

Coconut Shrimp

Thai Spiced Chicken Kefta on Sugar Cane

Chorizo Empanada

Pork Carnitas

Grilled Chicken Fajita

Beef Wellington



Titanium Wedding Package

Wedding Toast Starter Options

Caesar Salad

Grated Parmigiana, Garlic Croutons

Delta Salad

Chef Select Lettuce, Grape Tomato, Cucumber, Bermuda Red Onion, Orange Sherry Vinaigrette

Tuscan Salad

Spring Mix, Fresh Mozzarella Cheese, Cucumbers, Cherry Tomatoes, Feather Shredded Parmesan Cheese, and Pickled Pepper Strips finished with a House Made Vinaigrette

Chilled Jumbo Shrimp G/F

Seasonal Salsa Cruda, Citrus Aioli, Micro Greens

Spinach & Kale Green Salad

Avocado, Spiced Pecans, Goat Cheese, Grape Tomatoes, Dried Apricots, Pomegranate Vinaigrette

Caprese Salad

Spring Mix, Isle of Capri Crostini, Basil Parmesan Vinaigrette



Choice of Two Entrees Pre Meal Counts Required

3rd Entrée Available an additional \$10.00 Per Person

Herb Roasted Chicken French Breast of Chicken with Kale Basil Pesto Cream

Chicken Breast stuff with Served with Roasted Red Pepper Coulis, Prosciutto Smoked Mozzarella

Cabernet Braised Short Ribs

Grilled Filet Mignon with Bordelaise Sauce

Roast Sirloin of Beef, Cognac Glace Di Viande

Salmon with Fennel Tomato Ragu

Flounder Roulade with Blood Orange Beurre Blanc

Swai Meyer Lemon Caper Cream Seasonal Pasta Primavera

Multigrain Stuffed Red Pepper with Meyer Lemon Tahini Cream

Ratatouille Strudel with Roasted Pepper Coulis



Wedding Menu Policies

Service Charges of 13.6% of the Total Food & Beverage Revenue will be added, which will be provided to wait staff, service employees and/or service bartenders. An Administrative fee of 9.9% of the Total Food & Beverage revenue & applicable taxes will be added. This Administrative Fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee (s) providing service to you.

Room Setup & AV Administrative Fees of 23.5% and any applicable taxes, will be added to your account. The Room Setup & AV Fee are retained by the Hotel and are not a tip, gratuity or service charge for any employee and are not the property of the employees (s) providing service to you.

New Jersey State Sales Tax currently 6.625%

These fees apply unless otherwise noted.

AV Rentals are not contracted through the Delta by Marriott Woodbridge Hotel, it is contracted through PSAV and Hotel is acting as an agent for PSAV.
