



The Forum Ballroom | 215.412.8686 | www.marriott.com/phlld



THE FORUM BALLROOM

Courtyard Philadelphia Lansdale
1737 Sumneytown Pike
Lansdale, PA 19446

WEDDINGS BY COURTYARD

Welcome to The Forum Ballroom!

Thank you for considering us to host your Wedding Day! Our brand new hotel and ballroom will offer you and your guests a memorable event!

Our 2,700 square foot can accommodate an intimate wedding up to 100 guests and our 135 guest rooms will give all your guests a place to relax at the end of the day.

Are you interested continuing the celebration following your reception? Our onsite restaurant, The Porch, offers a late night bar option for your guests to continue the party.

Marriott's world renowned service will take care of you and your guests for your entire length of stay.

I look forward to meeting you and discussing how we can help make your dreams come true! The Courtyard by Marriott Lansdale looks forward to serving you!

Sincerely,

Lauren Kassel
Event Manager

wedding package

your 5 hour wedding reception will include:

white glove service

4 hour premium open bar

champagne toast

1 hour cocktail reception to include a selection of 5 butler passed hor d'oeuvres and 1 display

3 course dinner

custom wedding cake served with chocolate covered strawberry

crisp white table linen and white napkins

hospitality room for bride, groom and bridal party

complimentary candle centerpieces

complimentary overnight stay for the bride and groom the evening of the wedding

ceremony: \$500 (including white resin chairs up to 100 guests)

complimentary tasting for 4 guests

complimentary table numbers

head table or sweetheart table

complimentary courtyard philadelphia lansdale after dinner treat

certified wedding planner to help coordinate your special day



package price
\$89.00 per person

1 hour cocktail reception

select 5 butler passed hor d'oeuvres:



- asparagus roll up asiago and blue cheese
- buffalo chicken spring roll
- cheesesteak egg roll
- roasted vegetable cobbler
- lobster cobbler
- mushroom cap stuffed with italian sausage
- scallops in bacon
- pork carnita taquito
- chicken and cheese quesadilla cones
- fire roasted vegetable empanada
- pulled pork tenderloin in southern style biscuit
- red beets and goat cheese flower pastry with walnuts
- beef wellington
- mini beef franks in a blanket
- crawfish and corn chowder boule
- risotto croquettes with sun dried tomato
- lump crab cake
- sesame chicken skewer
- brie, sliced green apples & honey mustard
grilled cheese
- butternut squash shooter
- tomato bruschetta on crostini
- sliced tenderloin with an eggplant and boursin
cheese mousse
- caprese skewer
- crab and mango salsa on crispy won ton
- chicken and dijon mustard puff



1 hour cocktail reception



select 1 display:

mediterranean tapenades and antipasto:

marinated and individually displayed mushrooms, tomatoes, roasted peppers, baby artichokes, grilled squash and asparagus, olive tapenade prosciutto, capicola, mozzarella cheese, provolone cheese display and marinated olives served with breads, crackers and crostini

OR

breads and spreads: tomato bruschetta, hummus, feta and herb dip, buffalo chicken dip, guacamole and salsa with assorted pitas, flatbreads, fresh tortilla chips and crackers

AND

international and domestic cheese display: chef's selection of 5 cheeses with dried fruits and nuts served with crackers and crostini



salad course selections



garden salad crisp field greens with cherry tomatoes, cucumbers and sliced red onions

caesar salad with crisp romaine tossed with Caesar dressing, homemade croutons, parmesan cheese and served with a parmesan crisp

spinach salad with roasted pearl onions, pepper bacon and gorgonzola cheese served with champagne vinaigrette

arugula salad with roasted beets with goat cheese, candied walnuts served with apple cider vinaigrette

caprese salad (may to september events only) staked sliced beefsteak tomatoes, buffalo mozzarella, fresh basil and drizzled with balsamic and olive oil



entree selections

roasted **french chicken breast** with mushroom red wine reduction sauce

seared **chicken breast** with roasted tomato and buffalo mozzarella served with a pesto cream sauce

stuffed chicken with apple and pear stuffing with a sage pan gravy

grilled **salmon** with grainy mustard and dill sauce

grilled **mahi mahi** with pineapple and basil salsa

tilapia florentine roulade with spinach, roasted red peppers with a lemon herb sauce

grilled **new york strip** with steak butter

lager marinated **skirt steak** with grilled green onions

maple glazed **pork chop**

espresso crusted **lamb chop** with a balsamic glaze reduction



all entrees with chef's choice of starch and vegetable

**package price
\$89.00 per person**

cocktail reception enhancements



action station upgrade:

pasta station | choose 2 pastas and 3 sauces: penne, rigatoni, bowtie and cheese ravioli, sauces: sundried tomato alfredo, light pesto cream, basil marinara, spicy tomato ragout, white wine and parmesan. sundried tomatoes, roasted vegetables, caramelized onions, fresh basil and parmesan cheese \$5

carving stations:

turkey breast | with cranberry orange relish and gravy \$5

herb citrus roasted side of salmon \$6

roast strip loin of beef with a tarragon demi glaze \$7

displayed station upgrade:

jumbo shrimp cocktail on ice \$3.00 per piece - minimum 25 pieces

duo of sliders: choice of pulled pork, meatball or traditional cheeseburger with assorted condiments \$2 for 1 | \$3 for 2

macaroni and cheese station: traditional three cheese and white cheddar with lobster on cast iron skillets and served with sundried tomatoes, bread crumbs, chives, fried onions, crumbled bacon and parmesan cheese \$7



dinner/dessert enhancements

soup upgrade:

butternut squash \$2
italian wedding \$2
chicken and tortellini \$2
lobster bisque \$4

appetizer upgrade:

lobster ravioli with saffron sauce \$5
smoked chicken alfredo with bowtie pasta \$4
balsamic onion tart with thyme and goat cheese mouse \$6
seafood martini with shrimp, lump crab, and seared scallop \$8

entrée upgrade:

grilled filet with steak butter and choice of red wine demi, blue cheese gratin or béarnaise sauce \$8

duets:

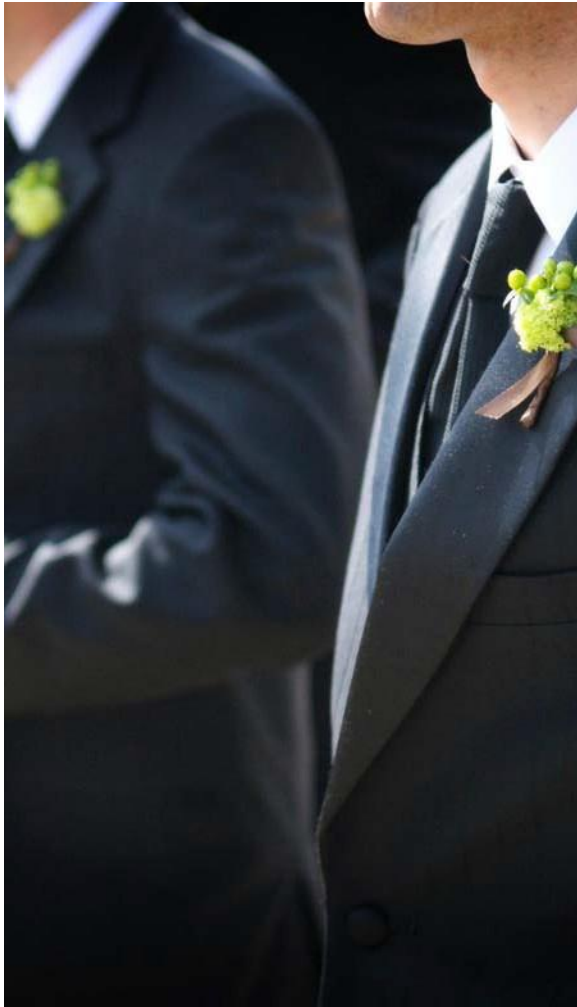
chicken and beef duo with a smaller version of the seared chicken with roasted tomato and mozzarella and a petite filet \$9
surf and turf: a petite filet and crabcake \$10

dessert upgrade:

mini trio with marble cheesecake, tiramisu and mini fruit tart \$5
mini pastries per table \$5
ice cream sundae bar \$6
candy station \$7
viennese station \$8



enhancements (continued)



top shelf open bar \$4

bacardi superior rum, tanqueray gin, seagrams vs whiskey, absolute vodka, captain morgan original spiced rum, johnnie walker red scotch, jack daniel's tennessee whiskey, makers mark bourbon, courvoisier vs brandy

5 hour open bar \$4

a la carte tableside ordering (pricing per person is based on higher of 2 menu selections) \$4

welcome signature drink \$4

Blushing Bride

Something Blue

The Marry Me Motini

Wedding Cake Martini

Love Potion



post wedding breakfast

breakfast on the porch

breakfast buffet | \$14

assorted fruit juices

assorted muffins and breakfast breads

bagels with cream cheese and butter

sliced seasonal fresh fruit

fluffy scrambled eggs

choice of 1 meat: bacon, sausage, turkey
sausage and ham steak

breakfast potatoes

coffee, decaf and hot tea



suggested vendors

Disc Jockey

Schaffer Sounds – 610.627.5900
Hot Hot Hot Entertainment – 215.619.7746

Band

Brandywine Valley Talent – 610.358.9010
Carnivale Band – 215.888.6659

Florist

Petals Lane – 215.482.2176
The Enchanted Florist at Skippack Village –
610.584.7280
A Floral Affair - 215.368.1155

Chair Covers/Specialty Linen

Karley's Linen – 215.333.7202

Photography

Candid Moments - 215-237-2072

Videography

Valley Creek Productions – 215.525.9904

Limousine

Secrets Limo – 215.540.9955
Global Limo – 215.334.7900
King Limo – 800.245.5460
Philadelphia Trolley Works – 215.389.8687

Salon/Spa

Symmetry Salon and Spa – 215.855.0173

