

# WHAT'S INCLUDED

OUR PACKAGES INCLUDE THE FOLLOWING:

## WEDDING RECEPTION

Cocktail Reception Featuring Displayed and Butler Passed Hors d'oeuvres

## BEVERAGE

A Four Hour Premium Open Bar

## CHAMPAGNE TOAST

A Slender Flute, Filled with Sparkling Champagne  
Maitre D's Choice of Sparkling Wine or Prosecco

## DINNER

An Exquisite Meal with your Choice of Plated or Buffet Stations, Featuring an Elegant Two or Three Course Dinner

## DECORATIONS

A Centerpiece for Each Table, Crisp White Linens, Decorative Folded Napkins, Votive Candles, Dance Floor, Head Table, Cake Table

## MAITRE D'

Personal Maitre D' to Oversee Your Wedding Reception and all your Bridal Party Needs

## ADDITIONAL AMENITIES

- ❖ Partner with your Marriott Certified Wedding Planner in orchestrating your dream wedding. Our certified planner will work with you to from beginning to end to include reception layout, vendor referral, and food and beverage suggestion to compliment your unique style.
- ❖ Assist with Setting Favors, Place Cards, Guest Book, etc.
- ❖ Menu Tasting (for up to Four Guests including the Bride & Groom)
- ❖ Preferred Room Rates
- ❖ Marriott Rewards points available for your wedding reception and qualified group room blocks
- ❖ Complimentary Shuttle Service to and from the Ithaca Tompkins Regional Airport in our stylish Mercedes Benz
- ❖ Directional cards are available to the reception and ceremony upon your request
- ❖ Complimentary Welcome amenity for the Bride & Groom
- ❖ Complimentary Bartender Fees
- ❖ Signature cocktail designed for the Bride & Groom

# COCKTAIL RECEPTION

## RECEPTION

### PASSED HORS D'OEUVRES

(SELECT FIVE)

- ❖ **Broiled Scallops** Brown Butter, Fried Caper, Bacon Lardon **GF**
- ❖ **Spring Rolls** Lemongrass Scented Vegetables, Honey Sambal **GF**
- ❖ **Warm Chevre Blackberries**, Goat Cheese & Toasted Walnuts, Baked in Filo
- ❖ **Crispy Brussels Sprouts**, Roast Yams, Poblano Vinaigrette, Ricotta Salata, Pomegranate Seeds
- ❖ **Herbed Feta Tart Grilled Zucchini**, Prosciutto, Roasted Tomato Dressing
- ❖ **Chilled Shrimp** Ale Poached Jumbo Shrimp, Bloody Mary Cocktail Sauce **GF**
- ❖ **Crab Cakes** Sweet Corn Maque Choux, Jalapeno Remoulade
- ❖ **Pork Belly Arepa** Local Belly, Griddled Corn Cake, Arugula, Tomato, Pork Jus
- ❖ **Vegetable Samosa** Thai Curry Spiced Vegetables, Mint & Coriander Chutney
- ❖ **Dumplings** Berkshire Pork & Vegetables Dumplings, Spicy Plum Sauce
- ❖ **Beef Carpaccio** Fried Capers, Tarragon Aioli, Arugula, Crostini
- ❖ **Crostini Roasted Pepper Hummus**, Micro Basil, Shaved Pecorino, Harissa Oil
- ❖ **Mushroom Vol Au Vent** Wild Mushrooms, Pastry, Shiitake Cream
- ❖ **Bahn Mi Crostini** Pickled Vegetables, Roast Pork, Sambal Aioli, Cilantro
- ❖ **Smoked Chicken Waldorf Salad Endive Wrap**, Applewood Bacon, Mint
- ❖ **Maryland Crab Dip** Blue Crab Imperial, Crostini
- ❖ **Beef Empanada** Spiced Ground Beef, Flakey Pastry, Cilantro Lime Dip
- ❖ **Chicken Satay** Coconut Red Curry Marinade, Cilantro, Peanut Sauce
- ❖ **Nona's Meatballs** Cocktail Size, Pecorino, Grilled Crostini, Basil Oil

# COCKTAIL RECEPTION

## RECEPTION

### ENHANCEMENTS

#### DISPLAYED

##### ❖ Cheese Board | \$9 per Person

Artisan Selection of Local, Regional, and Global Cheese, Dried Fruits, Sour Cherry Spread, Marcona Almonds, Flat Breads, Sliced Baguette

##### ❖ Crudités | \$7 per Person

Market Fresh Assortment of Raw, Cured, Pickled & Fermented Vegetables, Sweet & Savory Dressings

##### ❖ Warm Brie | \$150 Each

Apple & Walnut Stuffed Brie Cheese Wheel, Puff Pastry Baked, Honey, Orange Marmalade, Crusty Baguette & Herbed Flatbread

*Serves Approximately 35 People*

##### ❖ Fruit | \$9 per Person

Ripe Melons, Seasonal Fruits & Berries, Chocolate Ganache, Greek Yogurt

##### ❖ Seafood Bar Chilled | Market Price

Poached Gulf Shrimp, Crab Claws, Cracked Lobster Claws, Raw Littlenecks, Oysters on the Half Shell, Creole Spiced Crawfish, Cocktail Sauce, Remoulade, Lemon, Mignonette, Freshly Grated Horseradish Hot Crab Dip & Bread

##### ❖ Taco Bar | \$22 per Person

Ancho Chicken, Carnitas, Tequila- Lime Mahi, Flour & Corn Tortillas, Black Beans, Charred Corn

Cilantro, Lime, Salsa Verde, Sour Cream, Cotija Cheese

##### ❖ Antipasti | \$18 per Person

Roasted Peppers, Marinated Tomatoes, Citrus Artichoke's, Grilled Asparagus, Olive Mélange, Herbed Boursin, Manchego, Aged Provolone, Prosciutto di Parma, Cotto, Speck, Napoli Salami, Artisan Breads & Crisp Flat Breads

#### ACTION STATIONS

##### ❖ Tuna | \$350 per Loin

Rare Seared Five Spiced Tuna loin, Wasabi Cream, Pickled Ginger, Sesame Crackers

*Serves Approximately 45 People*

##### ❖ Sweet Potato Strudel | \$175 per Strudel

Roasted Sweet Potato & Kale Encased in Flaky Pastry  
Lemon Scented Balsamic, Sage & Wild Mushroom Oil

*Serves Approximately 25 People*

##### ❖ Carved Striploin | \$510 per Loin

Porcini Dusted Roasted NY Striploin, Gorgonzola Truffle Butter, Port Wine Demi-Glace, Garlic Aioli, Demi-Buns

*Serves Approximately 45 People*

##### ❖ Carved Pork | \$245 per Rack

Tarragon & Grain Mustard Crusted Rack of Pork, Cippolini Onion & Cranberry Jam, Gremolata

*Serves Approximately 35 People*

## PLATED DINNER OPTION

### STARTER

SELECT ONE FOR ENTIRE GROUP

- ❖ **Roasted Tomato Bisque** Gruyere & Black Pepper Croutons
- ❖ **Carrot & Blood Orange Soup** with Basil Ricotta
- ❖ **Gingered Butternut Squash Soup** Gremolata Oil
- ❖ **Heritage Greens Salad** Gorgonzola, Cranberries, Roasted Apple & Champagne Vinaigrette
- ❖ **Roasted Beet & Carrot Salad** Tarragon-Russian Dressing
- ❖ **Shaved Fennel & Baby Arugula** Roasted Garlic Citrus Vinaigrette

### ENTRÉE

SELECT ONE FOR ENTIRE GROUP  
*Choice of Two Entrées will Add \$2.00 to the Price of the Entrée*

- ❖ **Pork Shank**  
Cipollini Onion Marmalade, Gremolata Demi-Glace | \$75 per person
- ❖ **Flat Iron Chimichurri**  
Red Wine Agrodolce, Chimichurri Sauce, Heirloom Tomato Arugula Salad | \$94 per Person
- ❖ **Short Rib Pappardelle**  
Braised Short Rib, Fresh Pasta, Sweet Peas, Demi-Glace, Pecorino | \$74 per Person
- ❖ **NY Strip Steak**  
12oz Aged Steak, Gorgonzola Truffle Compound Butter | \$84 per Person
- ❖ **Seasonal Squash Bucatini-**  
Herb Pesto, Pecorino Cheese, F. Oliver's Fresh Bright Basil Oil | \$70 per Person
- ❖ **Jumbo Lump Crab Cakes**  
Jalapeno Remoulade, Sweet Corn Maque Choux | \$90 per Person
- ❖ **Ricotta & Black Pepper Gnocchi**  
Brown Butter, Crispy Sage, Pecorino | \$72 per Person
- ❖ **Herb Crusted Rack of Lamb**  
Grained Mustard-Herb Crust, Lamb Jus | \$87 per Person
- ❖ **Roasted Vegetable Ragout**  
Long Stem Artichokes, Fava Beans, Asparagus, Basil Pistachio Pesto | \$74 per Person
- ❖ **Pan Roasted Grouper**  
Pistachio Basil Pesto, Herb Salad | \$89 per Person
- ❖ **Gruyere & Herb Stuffed Chicken**  
Demi-Glace de Poulet, Celery Root Puree | \$73 per Person

*All Entrees are served with freshly baked rolls, butter, market fresh vegetables and starch (served family style), Iced Water, Ithaca Coffee Company and Hot Tea Service.*

# BUFFET STATIONS OPTION

## STARTER

SELECT ONE FOR ENTIRE

GROUP

- ❖ **Roasted Tomato Bisque** Gruyere & Black Pepper Croutons
- ❖ **Carrot & Blood Orange Soup** with Basil Ricotta
- ❖ **Gingered Butternut Squash Soup** Gremolata Oil
- ❖ **Heritage Greens Salad** Gorgonzola, Cranberries, Roasted Apple & Champagne Vinaigrette
- ❖ **Roasted Beet & Carrot Salad** Tarragon-Russian Dressing
- ❖ **Shaved Fennel & Baby Arugula** Roasted Garlic Citrus Vinaigrette

## ENTRÉE

SELECT 2 ENTREES FOR ENTIRE GROUP

\$85 per Person

SELECT 3 ENTREES FOR ENTIRE GROUP

\$90 per Person

- ❖ **Chicken Fried Ribeye Steak**  
12oz Aged Steak, Gorgonzola Truffle Compound Butter
- ❖ **Coffee Rubbed Seared Flank Steak**  
Caramelized Shallots, Dark Chocolate Balsamic
- ❖ **Grilled Vegetable Ratatouille**  
Balsamic Reduction, Shredded Asiago, Basil Chiffonade
- ❖ **Jumbo Lump Crab Cakes**  
Jalapeno Remoulade, Sweet Corn Maque Choux
- ❖ **Lemon Thyme Broiled Cod**  
Buttered Crumb Crust
- ❖ **Gruyere & Herb Stuffed Chicken**  
Demi-Glace de Poulet, Celery Root Puree
- ❖ **Almond Crusted Chicken**  
Tart Apple Chutney, Manchego Cream, Confit Cherry Tomatoes
- ❖ **Herbed Roasted Pork Loin**  
Rosemary-Dijon Demi-Glace
- ❖ **Pistachio Crusted Salmon Filet**  
Citrus Butter
- ❖ **Crispy Panko Tofu**  
Hoisin, Pickled Daikon & Cucumber
- ❖ **Caramelized Shallot & Goat Cheese Polenta**  
Charred Tomatoes Sorrell Puree, Sweet Pea Puree
- ❖ **Bourbon & Stout Braised Beef Brisket**  
Bourbon-Peach Glaze, Roasted Pearl Onions
- ❖ **Southern Mac & Cheese**  
Pimento Cheese, Cheddar, Chevre, Cornbread Crumb

*All Entrees are served with freshly baked rolls, butter, market fresh vegetables and starch (served family style), Iced Water, Ithaca Coffee Company Coffee and Hot Tea Service.*

# REHEARSAL DINNER

## FAMILY STYLE

(20 Guest Minimum Charge)

Served with Iced Water and Coffee & Tea Service upon Request

### ❖ Italian Style | \$27 per Person

Preserved Lemon & Baby Herb Salad, Italian Wedding Soup, Nona's Sunday Gravy with Local Beef & Pork Meatballs, Lemon-Garlic Roasted Chicken, Charred Vegetable & Sundried Tomato Rice, Rosemary Roasted Fingerling Potatoes, Italian Breads, Pistachio Cheesecake

### Enhancements

Braised Short Rib & Braised Pork | **\$6 per Person**

Tuscan Lamb Shanks | **\$12 per Person**

Butternut Squash Risotto | **\$4 per Person**

### ❖ Mediterranean Style | \$25 per Person

Spinach Salad, Lentil Bean Soup, Ithaca Hummus & Naan Bread, Falafel, Chicken Shawarma, Gigandes Plaki, Watermelon Feta Mint Salad, Baklava, Greek Yogurt Honey & Walnuts, Stuffed Grape Leaves

### ❖ Southern Style | \$24 per Person

BTL Salad, Yellow Squash Soup with Cured Strawberries, Southern Fried Chicken, Bourbon & Coke Meatloaf with Black Pepper Gravy & Fried Egg, Ham Hock Collards, Parsnip & Black Pepper Biscuits, Butter Beans with Garlic Chili & Celery Leaves, Bourbon Ginger Glazed Carrots, Chocolate Stout Cake

### Enhancements

Chicken & Shrimp Gumbo | **\$10 per Person**

Potato Stuffed Roast Chicken | **\$10 per Person**

Southern Mac & Cheese | **\$8 per Person**

Bourbon Pecan Pie | **\$6 per Person**

# BRUNCH

## MORNING AFTER BRUNCH

**\$24 per Person**

- ❖ Sliced Seasonal Ripe Fruits & Berries
- ❖ Ithaca Bakery Pastries, Sweet & Savory Spreads
- ❖ Scrambled Eggs, Applewood Smoked Bacon, Pork Sausage, Spiced Chicken Sausage
- ❖ Brioche French Toast, Redskin Potato Homefries, Grilled Asparagus, Provençal Tomatoes, Herb Roasted Chicken, Salmon, Pastrami
- ❖ Fresh Orange and Grapefruit Juice, Regular and Decaffeinated Ithaca Coffee, Hot Tea

## BRUNCH ENHANCEMENTS

### ❖ **Cooked to Order Omelet Station | \$8 per Person**

Applewood Bacon, Sausage, Ham  
Assortment of Artisanal Cheeses and Market Fresh Vegetables

### ❖ **Belgian Waffle Station | \$7 per Person**

Fresh Berries, Whipped Cream, Maple Syrup, Sweet Butter

### ❖ **Doughnut Station | \$9 per Person**

Nutella, Gingered Berry Compote, Blood Orange Mascarpone  
Amaretto Cherry Glaze, Key Lime Curd, Charred Marshmallow, Maple Glaze, Salted Caramel

### ❖ **Make Your Own Bloody Mary & Mimosa Bar \$10 Each (on Consumption)**

Mix your own Glass with Tomato Juice, Hot Sauce, Horseradish, Sea Salt, Cracked Pepper Celery, Olives, Fresh Squeezed Orange Juice, Fruit Purees, and Berries

Finish Mixing with White Pike Whiskey, Vodka, Prosecco (Bartender Required | \$100)

### ❖ **Make Your Own Mojitos Bar \$12 Each (on Consumption)**

Muddle your Own Glass with Mint, Blueberries, Strawberries, Raspberries  
Finish Mixing with Bacardi Rum  
(Bartender Required | \$100)

**Rum Punch | \$95 per Gallon**

**Sangria | \$95 per Gallon**

**Fruit Punch | \$40 per Gallon**

**Champagne Punch | \$75 per Gallon**

**House Chardonnay | \$23 per Bottle**

**House Cabernet | \$23 per Bottle**

# WEDDING INFORMATION

## GUEST COUNT

An exact count of guests to be served is required ten (10) business days prior to your function. If the guarantee is not received ten business days prior, the highlight number of your estimated count will be used as your guarantee. Once received, the guarantee may not be lowered. You will be charged for the guarantee, minimum guarantee or the actual attendance, whichever is greater. Additional charges for guests over the guarantee are due and payable at the time of the event. If you choose to offer a choice of entrée to your guests, the exact count of each entrée is also required ten (10) business days in advance.

## SERVICE CHARGE & SALES TAX

All food and beverage prices are subject a 21% service charge and 8% New York Sales Tax.

## FOOD ALLERGIES/DIETARY RESTRICTIONS

For guests with food allergies or specific dietary requirements, please see your Event Manager. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially those with certain medical conditions.

## MENU TASTING

We happy to schedule an appointment to discuss the menu and arrange a sample tasting. Menu tastings will only be scheduled after your signed contract and deposit has been confirmed. Due to cost and availability, we may not be able to provide all requested items. We request that your menu selections be finalized a minimum of thirty (30) days in advance to your tasting date. The first four people are complimentary, any additional guests will be charged \$30 per person plus tax and service charge.

## PARKING

On-Site valet and self-parking available.

## SHUTTLE SERVICE

Ithaca Marriott Downtown on the Commons' shuttle is used for transportation to and from the Ithaca Tompkins Regional Airport. If you require shuttle or limousine needs please inquiry with your Event Manager for a list of preferred transportation vendors.

## PREFERRED VENDOR LIST

We are happy to provide a list of our recognized vendors. Please inquiry with the Event Manager.