Infinitely You

UNFORGETTABLE. INSPIRED BY YOU

SPARTANBURG MARRIOTT®

299 North Church Street, Spartanburg, SC 29306
T 864-591-3103
www.marriott.com/spamc | www.weddingwire.com/spartanburgmarriott

MARRIOTT

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

SPARTANBURG MARRIOTT®

299 North Church Street, Spartanburg, SC 29306
T 864-591-3103
www.marriott.com/spamc | www.weddingwire.com/spartanburgmarriott

MARRIOTT

Your Hotel

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, SPARTANBURG MARRIOTT WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.

Experience the Excellence

Located in the heart of Spartanburg, this hotel is a 5-minute walk to downtown. Check out Renaissance Park, a beautiful green landscape adjacent to our hotel, and Barnet Park for outdoor concerts and local events. Both Wofford and Converse College are minutes away, and the hotel is just next door to the Chapman Cultural Center, housing Ballet Spartanburg, the History Museum, Nature Center, Art Museum, and Little Theatre. Upgrade your stay to include South Carolina's only MClub Lounge with complimentary breakfast and hors d'oeuvres. During downtime, get in your workout at our newly-renovated fitness center and seasonal outdoor pool. Once you've built up an appetite, visit one of our on-site restaurants for a delicious meal and drink, or enjoy In Room Dining. Visit our outdoor terrace with live music while experiencing the beautiful sights and sounds of South Carolina. In addition to a sophisticated dining experience, consider hosting a sleek business meeting or lavish wedding reception in one of our 27 event rooms.

RESTAURANT AND LOUNGE

Sparks Fire-Inspired Grill
Delight in small-bite sandwiches, salads and desserts at our American grille. We specialize in farm-fresh ingredients from the surrounding region in Spartanburg. Pair your meal with a glass of wine from our extensive menu.

MESH
Watch the big game and hang out with friends as you enjoy a handcrafted concoction at our stylish bar and lounge. We have an impressive list of local craft beers, signature cocktails and a specialty batch bourbons.

The Terrace
Experience South Carolina from our outdoor restaurant. We serve Southern favorites from chicken and waffles to shrimp and grits. Add on one of our refreshing cocktails as you enjoy live music, view 55-inch TVs and gather around our fire pits.

AMENITIES

On site parking complimentary for all guests
Coffee/tea in-room
Laundry on-site
Newspaper in lobby
Dry-cleaning
Cash machine/ATM
Housekeeping service daily
Mobility accessible rooms
Room service
Smart TV's with Netflix

Your Ceremony

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR “I DOs.”

Your Ceremony

INDOOR CEREMONY

Ceremony Package Includes: Stage, Chairs, and Rehearsal Space the Day Prior to the Ceremony

LOCATION	RENTAL PRICE
Dogwood or Daniel Morgan Room (20-60 people)	$300
Wadsworth or Croft Room (30-80 people)	$350
Wadsworth & Croft Room (60-120 people)	$500
1 Section of Heritage Ballroom (75-200 people)	$650
Heritage Ballroom (200-700 people)	$2,000
Azalea A or B (50-140 people)	$750
Azalea Ballroom (100-300 people)	$1000
Grand Staircase* (20-400 people)	$800 - $1800

**Grand Staircase Ceremonies only offered on Fridays ($1,000) and Sundays ($800) with select Saturdays ($1,800) available. 3 hour block 1pm-4pm only*

OUTDOOR CEREMONY

Ceremony Package Includes: Chairs, Rehearsal Space Day Prior to Ceremony, and Indoor Back Up Space in Case of Inclement Weather.

LOCATION	RENTAL PRICE
Lower Terrace (50-150 people)	*Pricing varies based on back up space required (as listed above).*
Croquet Lawn (50-400 people)** *** Does not include Garden Chair rental *****	
Azalea Ballroom Terrace (50-120 people) *Only Available with Reception in Azalea Ballroom*	

Ceremony Pricing with Purchase of Wedding Reception Package Only

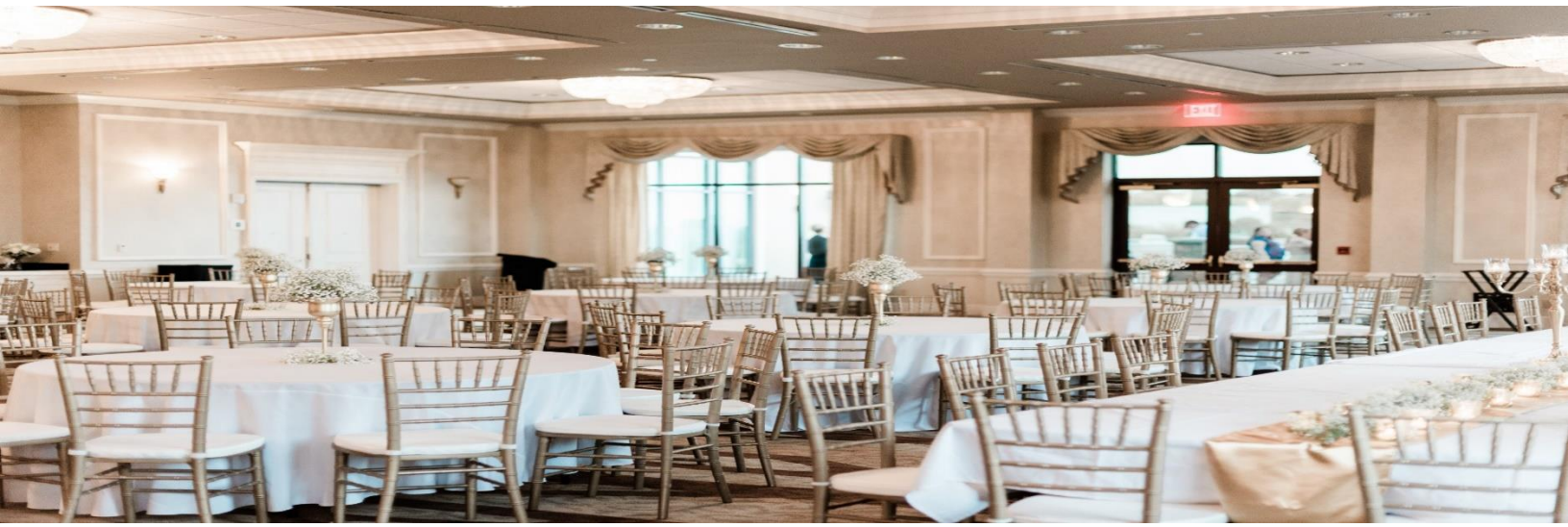
Wedding Ceremonies to be Completed Prior to 5:00pm. Some Exceptions May Apply

Please Inquire for Ceremony Only or Evening Ceremony Pricing

Your Reception

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

Your Reception Includes...



Experienced Wedding and Culinary Professionals to Help Bring Your Dream to Life

Elegant Event Space Including a Grand Staircase for Photographs

Pre –Function Space for Cocktail Hour

Banquet Tables (66” Rounds, 6 or 8’ Rectangle, Tall & Short Cocktail Rounds)

Banquet Chairs

Silverware, Chinaware, & Glassware

Complimentary Dance Floor & Stage

Complimentary In-House Hotel Centerpieces

Hotel Linens (Black or White Floor Length)

Black and White Napkins

Complimentary Cake Cutting Service

Changing Room for the Wedding Day*

Complimentary Sleeping Room for the Happy Couple the Night of the Wedding*

Special Guest Rate for Out of Town Guests*

**Based on Availability at Time of Booking*

Hors D'oeuvre Reception

PRE-RECEPTION DISPLAY

Artisan Cheese & Vegetable Crudité Display

***Included with any selection**

SILVER PACKAGE | $44 per person

Select 2 Hors D'oeuvers

Select 1 Specialty Station

GOLD PACKAGE| $56 per person

Select 1 Dip Station

Select 3 Hors D'oeuvers

Select 1 Specialty Station

PLATIUMUN PACKAGE| $68 per person

Select 1 Dip Station

Select 3 Hors D'oeuvers

Select 2 Specialty Stations

TITANIUM PACKAGE| $80 per person

Select 1 Dip Station

Select 4 Hors D'oeuvers

Select 2 Specialty Stations

Select 1 Late Night Snack

Menu Item Choices are listed on the following pages.

All selections Include Freshly Baked Rolls with Butter, Freshly brewed Regular/Decaffeinated Coffee, Unsweetened & Sweetened Iced Tea, Ice Water, and Hot Tazo Tea

Minimum of 50 Guests. Prices are subject to applicable service charge and tax

Buffet Dinner

PRE-RECEPTION DISPLAY

Artisan Cheese & Vegetable Crudité Display

***Included with any selection**

SILVER PACKAGE | $44 per person

Select 1 Salad

Select 2 Sides

Select 1 Entree

GOLD PACKAGE| $56 per person

Select 1 Dip or 1 Hors D'oeuvre

Select 2 Salad

Select 2 Sides

Select 2 Entree

PLATIUMUN PACKAGE| $68 per person

Select 1 Dip & 1 Hors D'oeuvre

Select 2 Salad

Select 2 Sides

Select 2 Entree

TITANIUM PACKAGE| $80 per person

Select 1 Dip & 2 Hors D'oeuvre

Select 2 Salad

Select 3 Sides

Select 2 Entree

Select 1 late Night Snack

Menu Item Choices are listed on the following pages

All selections Include Freshly Baked Rolls with Butter, Freshly brewed Regular/Decaffeinated Coffee, Unsweetened & Sweetened Iced Tea, Ice Water, and Hot Tazo Tea

Minimum of 50 Guests. Prices are subject to applicable service charge and tax

Plated Dinner

PRE-RECEPTION DISPLAY

Artisan Cheese & Vegetable Crudité Display

***Included with any selection**

SILVER PACKAGE | $44 per person

Select 1 Salad

Select 2 Sides

Select 1 Entree

GOLD PACKAGE| $56 per person

Select 1 Dip or 1 Passed Hors D'oeuvre

Select 1 Salad

Select 2 Sides

Select 1 Entree

PLATIUMUN PACKAGE| $68 per person

Select 1 Dip & 1 Passed Hors D'oeuvre

Select 1 Salad

Select 2 Sides

Select 1 Entree

TITANIUM PACKAGE| $80 per person

Select 1 Dip & 2 Passed Hors D'oeuvre

Select 1 Salad

Select 2 Sides

Select Duo Entree

Select 1 late Night Snack

Menu Item Choices are listed on the following pages.

All selections Include Freshly Baked Rolls with Butter, Freshly brewed Regular/Decaffeinated Coffee, Unsweetened & Sweetened Iced Tea, Ice Water, and Hot Tazo Tea

Minimum of 50 Guests. Prices subject to applicable service charge and tax

Hors D 'Oeuvres Selections

STATION HORS D'OEUVRES

Artisan Cheese & Vegetable Crudite Display

Spinach & Artichoke Dip Display

House-Made Salsa and Guacamole

BUTLER PASSED HORS D'OEUVRES

Assorted Bruschetta

Vegetable Spring Rolls

Spinach & Feta Spanakopita

Raspberry and Brie Feuille de Brick

Assorted Miniature Quiches

Chicken Asiago Blooms

Buffalo Chicken Empanada

Tandoori Chicken Skewers with Mango Chutney

Chicken Wellington Puffs

Mini Meatballs with Chipotle Honey Glaze

Beef Tenderloin en Croute, Mushroom Duxelles

Coconut Shrimp with Apricot Cocktail Sauce

Premium Bacon Wrapped Scallops

Shrimp and Crab Spring Roll

Minimum of 30 Guests. Please add the customary 23% taxable service charge and 9% sales tax

Hors D ’Oeuvres Selections

SPECIALTY STATIONS

Yukon Mashed Potato Bar
Warm and Creamy Yukon Potatoes, Butter, Caramelized Onions, Cheddar and Pepper Jack Cheeses, Chopped Applewood Bacon, Sour Cream, Scallions, and Roasted Garlic

Slider Station
A Selection of Miniature Pub Sandwiches Including Pulled Pork, Cheeseburger, Chicken Parmesan, Italian Meatball, and Vegetarian Slider
Served with Assorted Toppings & Garnishes and Black Pepper & Sea Salt Kettle Chips

Top Round Beef*
Rubbed with Exotic Spices Served with Herb Mayonnaise, Horseradish Cream Sauce, and Silver Dollar Rolls

Shrimp & Grits Station*
Stone-Ground Cheddar Grits, Jumbo Shrimp, Tasso Ham, Andouille Sausage, Onion, Bell Pepper, Grape Tomato, and Okra in Cajun Cream sauce Served with Cajun BBQ Shrimp Atop Arugula and Crostini

Pasta Station*
Cheese Filled Tortellini and Penne Pasta, Tomato Basil Marinara and Roasted Garlic Cream Sauce, Sun- Dried Tomatoes, Roasted Vegetables, Roasted Garlic, Grilled Chicken and Sweet Italian Sausage Served with Focaccia and Ciabatta Breads

*Attendants Required at $125 Each

LATE NIGHT SNACK

Ask your Certified Marriott Wedding Planner about our Seasonal Offerings

Minimum of 30 Guests. Please add the customary 23% taxable service charge and 9% sales tax

Dinner Selections

SALADS

Mixed Green Salad

Tossed with Plum Tomatoes, Cucumbers, Carrot, Red Onion and Choice of Dressings

Classic Caesar Salad

Chopped Romaine, Crisp Croutons, Parmesan Cheese, Caesar Dressing

Baby Greens

Dried Cranberries, Crumbled Goat Cheese, Candied Pecans, Raspberry Vinaigrette

Mediterranean Salad

Cous Cous, Spinach, Pine Nuts, Roasted Red Peppers, Feta Cheese Tossed with a Mediterranean Vinaigrette

SIDES

Wild Rice Pilaf

Homestyle Macaroni and Cheese

Caramelized Onion and Bacon Macaroni and Cheese

Roasted Garlic Redskin Mashed Potatoes

Garlic & Herb Roasted Yukon Potatoes

Four Cheese Au Gratin Potatoes

Southern Style Green Beans

Steamed Broccoli with Cheese Sauce

Roasted Vegetable Medley

Garlic Roasted Brussel Sprouts

Broiled Asparagus with Signature Steak Oil

Minimum of 50 Guests. Prices subject to applicable service charge and tax

Dinner Selections

ENTREES

Herb Roasted Chicken

Served with Garlic and Herb Cream Sauce

Herb Roasted Airline Chicken Breast

Served with Roasted Tomato and Cipollini Ragout

BBQ Pulled Pork

Southern Fried Chicken

Chicken Fontina

Topped with Fonita Cheese, Prosciutto Ham, and Sun-Dried Tomatoes, and topped with Roasted Garlic Cream Sauce

Peach Bourbon Glazed Pork Tenderloin

Served with Peach Relish

Seared Altantic Salmon

Topped with Thai Sweet Chili Sauce and Pineapple Relish

Pan Roasted Salmon

Served with Creamed Spinach, Oven Roasted Tomato and Artichoke Relish

Pesto Crusted Sea Bass
Served with Grilled Artichokes and Balsamic Glazed Roasted Tomato Relish

Grilled Petite Tender Steak
Served with Wild Mushroom and Oven-Roasted Tomato Demi-Glace

Garlic and Herb Roast Beef

Grilled Sirloin of Beef
Served with Wild Mushroom and Bacon Hash with Red Wine & Thyme Demi-Glace

Vegetable Strudel
Roasted Vegetables in Puff Pastry with a Smoked Gouda Cream Sauce

***Grilled Filet Mignon**
Served with Balsamic Onion & Bacon Jam and Rosemary Peppercorn Demi-Glace

***Grilled Sirloin of Beef and Grilled Shrimp Skewer**
Served with Rosemary Peppercorn Demi-Glace
***Fontina Chicken and Filet Mignon**

with Balsamic Onion & Bacon Jam and Rosemary Peppercorn Demi-Glace

***Filet Mignon**
with Pinot Noir Reduction and Salmon with Grilled Artichokes and Balsamic Glazed Tomato Relish

Grilled Filet Mignon and Duo Entrées only offered with Tier 4, Plated Dinner Selection

Minimum of 50 Guests. Prices subject to applicable service charge and tax

Enhancements

SPECIALTY LINENS

DESCRIPTION	RENTAL PRICE
White Spandex Chair Covers	$5.00/Chair

CEREMONY AND RECEPTION UPGRADES

DESCRIPTION	RENTAL PRICE
Ceremony Music Package: Includes One Wireless Microphone, Speakers, Patch into House Sound for Laptop and Setup Assistance*.	$150
Ceremony Music Package: Includes One Wireless Microphone, Speakers, Patch into House Sound for Laptop, 20 feet of White or Black Pipe and Drape for Backdrop and Setup Assistance*.	$300
Reception Décor Package: Six LED Up-Lights around Reception Room, 20 feet of White or Black Pipe and Drape for Backdrop, One LED Light for Cake and Digital GOBO Projection for Wedding Name and Date on Dance Floor or Wall	$350
Ceremony Wedding Arch (White)	$50
Slide Show Presentation with Small Screen: Includes 5000 Lumen Projector, Screen and House Sound*	$300
Slide Show Presentation with Large Screen: Includes 5000 Lumen Projector, Screen and House Sound*	$500
Bring Your Own Projector: Includes Screen & Set-Up Assistance with Small Table or Cart*	$100
LED Up-Lights	$25/each

** Guest to provide laptop*

Please add the customary 23% taxable service charge and 9% sales tax

Beverage

PACKAGE BAR

Unlimited Consumption of Mixed Drinks, Domestic & Imported Beer, Wine, Bottled Water & Soft Drinks. Charge for package bars are based on function guarantees (adults 21 and over) or number in attendance, whichever is greater.

GOLD BAR

Priced Per Person:
2 Hours | $22
3 Hours | $26
4 Hours | $30

PLATNIUM BAR

Priced Per Person:
2 Hours | $27
3 Hours | $30
4 Hours | $34

TITANIUM BAR

Priced Per Person:
2 Hours | $31
3 Hours | $34
4 Hours | $38

BEER & WINE PACKAGE BAR

Unlimited Consumption of Domestic & Imported Beer, Wine, Bottled Water & Soft Drinks. Charge for package bars are based on function guarantees (adults 21 and over) or number in attendance, whichever is greater.

Priced Per Person:
2 Hours | $22
3 Hours | $20
4 Hours | $18

HOST BAR

Charges reflect the actual number of drinks consumed.

GOLD BAR

On Consumption:
Cocktails | $9
Wine | $7
Domestic Beer | $4
Import Beer | $5

PLATNIUM BAR

On Consumption:
Cocktails | $10
Wine | $9
Domestic Beer | $4
Import Beer | $5
Craft Beer | $7

TITANIUM BAR

On Consumption:
Cocktails | $11
Wine | $11
Domestic Beer | $4
Import Beer | $5
Craft Beer | $7

His & Her Specialty Drink Station

Your choice of 1-2 customized beverages. Complete with a customized menu.
$10-12 Per Specialty Drink available for cocktail reception or dinner service.
See your Event Manager to create your own customized specialty signature drink

Security required for any reception over 250 guests where alcohol is served. Please inquire about hourly rate.

Minimum of 30 Guests. Please add the customary 23% taxable service charge and 9% sales tax. 5% Liquor Excise Sales Tax where applicable

Beverage

GOLD BAR | SIGNATURE SPIRITS

Smirnoff Vodka | Cruzan Aged Light Rum | Beefeater Gin | Dewar's White Label Scotch | Jim Beam White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Especial Gold Tequila | Korbel Brandy

GOLD WINE SELECTION

Pinot Grigio| Magnolia Grove Chardonnay| Magnolia Grove Merlot| Magnolia Grove Cabernet Sauvignon| Magnolia Grove

PLATNIUM BAR | PREMIUM SPIRITS

Tito's Vodka | Bacardi Superior Rum | Captain Morgan Spiced Rum | Tanqueray Gin | Johnnie Walker Red Label | Makers Mark Bourbon | Jack Daniels Whiskey | Seagram's VO | 1800 Silver Tequila | Courvoisier VS Cognac

PLATNIUM WINE SELECTION

Sauvignon Blanc| Kenwood Chardonnay| Robert Mondavi Merlot| MacMurray Cabernet Sauvignon| J. Lohr Pinot Noir | Sparkling Brut Champagne

TITANIUM BAR | LUXURY SPIRITS

Grey Goose Vodka | Bacardi Superior Rum | Captain Morgan Spiced Rum | Bombay Sapphire Gin | Johnnie Walker Black Label | Knob Creek Bourbon | Jack Daniels Whiskey | Crown Royal Canadian Whiskey | Patron Silver Tequila | Hennessy Privilege VSOP Cognac

TITANIUM WINE SELECTION

Pinot Grigio| Pighin Sauvignon Blanc | Kim Crawford Chardonnay| Complicated Merlot| La Crema Cabernet Sauvignon| St. Francis Pinot Noir | Penfolds Blush Rose | Barton & Guestier Sparkling Brut Champagne | Chandon Brut

Champagne or Sparkling Cider Toast | $4 per person

Bartender Fees for all Bars: At least one bartender for 100 guests recommended | $125 per bartender

Cashier: At least one cashier required per cash bar over 100 guests | $125 per cashier

Minimum of 30 Guests. Please add the customary 23% taxable service charge and 9% sales tax. 5% Liquor Excise Sales Tax where applicable

General Information

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY CRAFTED MENUS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

General Information

When you choose the Spartanburg Marriott, you get an entire team of wedding professionals, including a Certified Marriott Wedding Planner who will look after your reception details so that you can focus on more important aspects of your special event.

The Hotel and/or your Certified Marriott Wedding Planner does not act as a wedding director. However, we do have a preferred vendor list available with wedding directors in your area. We do recommend hiring a professional and insured wedding director.

Event rooms are blocked for four (4) hours and are available to set up six (6) hours in advance. Longer events may result in an additional room rental fee. All events must conclude at midnight and last call will be 30 minutes prior to the scheduled end time.

As safety is of utmost importance, please be aware that local fire codes may regulate the use of open flames and any firework. Any candle or other flame included in décor or in any celebration must be pre-approved by Event Management and/ or the Fire Marshall.

The Hotel will provide a table and location for a gift table, but the Hotel is not responsible for monitoring gift tables, nor will the Hotel be responsible for any damage or loss. Please consider the security of potential gifts when designing your event set-up.

If you are a Marriott Bonvoy member, please ensure to inform the Hotel of your reward number as you can receive (2) points per US dollar spent, prior to tax/service charge.

Guaranteed attendance numbers are due 72 hours prior to the event. If the guest count increases after final guarantees are provided, the Hotel will honor the request but may not be able to guarantee the availability of specific menu items. It may be necessary to make substitutions to accommodate additional guests. Charges are based on function guarantees or number in attendance, whichever is greater.

Entrée Cards are required for parties when a choice of two (2) or more plated entrees are selected.

TASTINGS

The Spartanburg Marriott offers one complimentary tasting for the Wedding Couple or two people. Once your event is confirmed, your Certified Marriott Wedding Planner can set a date for you to taste your selected meal choices. Please provide at least two weeks notice to ensure all menu items are available.

DEPOSITS

At the time of contracting, the Hotel will require a deposit to consider the event confirmed. Typically, 35% of the expected revenue will be due at signing, 35% due at 90 days prior and the remaining balance due three days prior to event. Deposits are non-refundable.