

# COURTYARD® Marriott®

## *Always & Forever*

Beautiful Display of Fresh Fruits, Breads and Cheeses

White Glove Butler Passed Hors D'oeuvres

**Please select three from the following:**

Cherry Tomatoes Stuffed with a Salmon Mousse

Cucumbers with a Crabmeat Stuffing

Bruschetta Pommadoro

Asparagus Wrapped in Prosciutto

Crabmeat Stuffed Mushroom Caps

Potato Pancakes with Applesauce and Sour Cream

Water Chestnuts or Scallops Wrapped in Bacon

Chicken Skewers with a Honey Mustard Sauce

Swedish Meatballs

**White Glove Plated Dinner Service**

Fresh Bread Service with Whipped Butter

Crisp, Fresh Tossed Salad with Herbed Croutons and House Vinaigrette

**Choice of Two Entrees:**

Chicken Piccata with a Lemon, Butter, Caper Sauce

Chicken Marsala

Slow Roasted Prime Rib of Beef with Garlic, Rosemary, and Au Jus

Grilled Dill Salmon served with a Lemon Dill Butter Sauce

Rice Pilaf or Roasted Potatoes and Chef's Selection of Seasonal Vegetable Selection

Freshly Brewed Coffee, Teas, Decaffeinated Coffee

Buttercream Frosted Wedding Cake

**\$75.00 Per Guest**

**This package also includes:**

**Four Hours of Open Bar Serving Name Brands**

**Korbel Champagne Toast**

**Overnight Accommodations for the Bride and Groom**

**Complimentary Bottle of Korbel in your room**

*All prices subject to 21% Service Charge and 6.35% Connecticut Sales Tax*

*Shelton Courtyard by Marriott 780 Bridgeport Avenue Shelton Connecticut 06484 (203) 929-1500 Fax (203) 929-6711*

# COURTYARD® Marriott®

## *A Moment to Remember*

Beautiful Display of Fresh Fruits, Breads, and Cheeses

Vegetable Crudite with Hummus and Herb Dips

**White Glove Butler Passed Hors D'oeuvres**

**Please Select Four from the following:**

Cherry Tomatoes Stuffed with a Salmon Mousse

Cucumbers with a Crabmeat Stuffing

Bruschetta Pommodoro

Asparagus Wrapped in Prosciutto

Shrimp Cocktail

Crabmeat Stuffed Mushroom Caps

Potato Pancakes with Applesauce and Sour Cream

Waterchestnuts or Scallops Wrapped in Bacon

Chicken or Beef Teriyaki

Swedish Meatballs

Breaded Lamb Chops with a Mild Mustard Paste

Clams Casino

Baked Brie in Puff Pastry with an Apricot Glaze

**White Glove Plated Dinner Service**

Fresh Fruit or Pasta Course or Hot or Cold Soup

Fresh Bread Service with Whipped Butter

Crisp, Fresh Tossed Salad with Herbed Croutons and House Vinaigrette

**Choice of Two Entrees:**

Slow Roasted Prime Rib of Beef with Garlic, Rosemary, and Au Jus

Chicken Oscar with Crabmeat, Asparagus, and Sauce Béarnaise,

Petit Filet Mignon and Baked Stuffed Shrimp with Buerre Blanc

Grilled Swordfish with Fresh Herbs, Lemon and Butter Sauce

Grilled Salmon Seasoned to Perfection with a Dill Sauce

Rice Pilaf or Roasted Potatoes and Chef's Seasonal Vegetable Selection

Freshly Brewed Coffee, Tea, Decaffeinated Coffee Service

Buttercream Frosted Wedding Cake

**\$85.00 Per Guest**

**This package also includes:**

**Four Hours of Open Bar Serving Name Brands**

**Korbel Champagne Toast**

**Overnight Accommodations for Bride and Groom**

**Complimentary Bottle of Korbel Champagne in your room**

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# COURTYARD<sup>®</sup>

## Marriott<sup>®</sup>

### *Our Wish Came True*

Beautiful Display of Fresh Fruits, Breads, and Cheeses

Vegetable Crudite with Hummus and Herb Dips

White Glove Butler Passed Hors D'oeuvres:

**Please Select Four from the following:**

Cherry Tomatoes Stuffed with a Salmon Mousse

Cucumbers with a Crabmeat Stuffing

Bruschetta Pommodoro

Asparagus Wrapped in Prosciutto

Shrimp Cocktail

Crabmeat Stuffed Mushroom Caps

Potato Pancakes with Applesauce and Sour Cream

Waterchestnuts or Scallops Wrapped in Bacon

Chicken or Beef Teriyaki

Swedish Meatballs

Breaded Lamb Chops with a Mild Mustard Paste

Clams Casino

Baked Brie in Puff Pastry with an Apricot Glaze

**White Glove Plated Dinner Service**

Fresh Fruit Course or Hot or Cold Soup

Pasta Course

Fresh Bread Service with Whipped Butter

Crisp, Fresh Tossed Salad with Herbed Croutons and House Vinaigrette

**Choice of Three Entrees:**

Slow Roasted Prime Rib of Beef with Garlic, Rosemary, and Au Jus

Petit Filet Mignon and Baked Stuffed Shrimp with a Buerre Blanc

Veal Oscar topped with Crabmeat, Asparagus, and Béarnaise Sauce,

Grilled Swordfish Served with a Lemon Butter Sauce,

Grilled Salmon Seasoned and Grilled to Perfection with a Dill Sauce,

Chicken Piccata with a Lemon, Butter, Caper Sauce

Sage Chicken Breast served with a Madeira Sauce

Rack of Lamb served with a Pine Nut, Rosemary, and Garlic Crust

Roasted Red Bliss Potatoes and Seasonal Vegetable Selection

Freshly Brewed Coffee, Tea, Decaffeinated Coffee Service

Buttercream Frosted Wedding Cake

**\$92.00 Per Guest**

**The package also includes:**

**Four Hours of Open Bar Serving Premium Brands**

**Korbel Champagne Toast**

**Overnight Accommodations for the Bride and Groom**

**Complimentary Bottle of Korbel Champagne in your room**

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**COURTYARD®**  
**Marriott®**

*The Perfect Love Wedding Brunch*

Champagne Toast  
Mimosa and Bloody Mary Station  
Chilled Juice Selection  
Korbel Champagne Toast  
Beautiful Fresh Fruit and Cheese Display with Breakfast Breads  
Belgian Waffle Station with Chef's Selection of Berries  
Omelet Station  
Cheese Blintzes with Strawberry Sauce  
Crisp Bacon Strips and Sausage  
Potatoes Au Gratin  
Shrimp Cocktail  
A Carved Ham or Roast Beef with Condiments  
Grilled or Broiled Salmon with a Dill Buerre Blanc Sauce  
Fresh Harvest Vegetable Medley  
Fruit Muffins and Croissants with Strawberry Butter  
Freshly Brewed Coffee, Tea, Decaffeinated Coffee  
Buttercream Frosted Wedding Cake

**\$63.00 Per Guest**

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*"The Sweetest Days" Buffet*

Fresh Vegetable Crudite with an Assortment of Dips  
Fresh Fruit with Cheese Selection with Gourmet Crackers and Breads  
White Glove Butler Passed Hors D'oeuvres

**Please Select Two from the following:**

Cherry Tomatoes Stuffed with a Salmon Mousse

Cucumbers with a Crabmeat Stuffing

Bruschetta Pommodoro

Asparagus Wrapped in Prosciutto

Shrimp Cocktail

Crabmeat Stuffed Mushroom Caps

Potato Pancakes with Applesauce and Sour Cream

Waterchestnuts or Scallops Wrapped in Bacon

Chicken or Beef Teriyaki

Swedish Meatballs

Breaded Lamb Chops with a Mild Mustard Paste

Crisp, Fresh Tossed Salad Bar

Baked Scrod

Chicken Piccata

Sliced Roasted Prime Rib

Garlic Mashed Potatoes

Fresh Harvest Vegetable Medley

Warm Rolls and Whipped Butter

Freshly Brewed Coffee and Decaffeinated Coffee

Herbal Teas

Buttercream Frosted Wedding Cake

**\$72.00 Per Guest**

**This package also includes:**

**Four Hours of Open Bar**

**Korbel Champagne Toast**

**Overnight Accommodations for the Bride and Groom  
Complimentary Bottle of Korbel Champagne in your room**

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*Wedding Reception Enhancements:*

Specialty Martini Bar  
Tableside Wine Service During Dinner  
Tableside Cordial Cart with Venetian Platters at each table  
Chocolate Covered Strawberries  
"Welcome" Champagne Station with Fresh Strawberries  
Ice Carvings (Prices based on personal selection)  
Flavored International Coffee Station with Premium Herbal Teas and Biscotti  
Chocolate Fondue Fountain  
Chef's Bananas Foster or Cherries Jubilee Station

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