

Columbus Marriott Northwest Dinner Reception Package

Our Certified Wedding Coordinators have experience in planning wedding receptions, from intimate gatherings to large social events. We are well-versed in the subtleties of wedding etiquette and no detail will be overlooked in planning your reception. We believe we have the ability to bring something extraordinary to every affair we create.

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## **Included in each wedding package is all of the following:**

- ◆ Complimentary Room for Bride & Groom with Champagne & Chocolate Amenity
  - ◆ Special Negotiated Hotel Room Rate for Out-of Town Guests
    - ◆ Complimentary Reservation Link for Guests
    - ◆ Complimentary Parking
  - ◆ Distribution of Gift Bags and Placement of Favors
- ◆ White Floor-length Linens with White or Black Overlays & Napkins
  - ◆ White Chair Covers with Choice of Sash Color
    - ◆ Candle & Mirror Tile Centerpieces
      - ◆ Large Dance Floor
      - ◆ 4 Hour Open Bar
    - ◆ Complimentary Bartenders
  - ◆ Complimentary Cake Cutting and Serving
  - ◆ Includes Set Up and Tear Down of Reception  
*(Ceremony Set Up/Tear Down Fee - \$500)*

Your Wedding Coordinator will be able to assist you with the following services:

- ◆ Specialty linens
- ◆ Entertainment
- ◆ Photographers
  - ◆ Florists
  - ◆ Bakers
- ◆ Transportation
- ◆ Bridal Showers
- ◆ Rehearsal Dinners
- ◆ “Good Bye” Brunch

# Columbus Marriott Northwest Dinner Reception Package

## **All Dinners Include:**

One Hour of Selected Hors d'oeuvres  
4 Hour Open Bar  
Champagne Toast for All Guests over the Age of 21

## **Hors d'oeuvres**

Elegant Display of Domestic Cheese & Crisp Crackers  
Fresh Crudités with Dip  
Seasonal Fresh Fruit Display

## **Selection of 3 Additional Hors d'oeuvres**

|                                         |                                                      |
|-----------------------------------------|------------------------------------------------------|
| <i>Coconut Shrimp</i>                   | <i>Miniature Beef Wellington</i>                     |
| <i>Chicken Brochettes</i>               | <i>Spinach, Feta &amp; Pinenut Stuffed Mushrooms</i> |
| <i>Petite Crab Cakes</i>                | <i>Prosciutto Wrapped Asparagus Spears</i>           |
| <i>Raspberries &amp; Brie in Phyllo</i> | <i>Beef Tenderloin Brochettes</i>                    |
| <i>Vegetable Spring Rolls</i>           | <i>Tomato &amp; Basil Bruschetta</i>                 |
| <i>Shrimp Cocktail Shooters</i>         | <i>Sesame Tuna with Pickled Melon Relish</i>         |

(Each additional hors d'oeuvre, \$3 per person)

## **Four Hour Open Bar**

### **Marriott Name Brands (included in package)**

Jim Beam, Canadian Club, Smirnoff, J&B, Jose Cuervo Gold, Beefeater, Bacardi Silver  
Budweiser, Bud Light, Miller Light, Heineken, Amstel Light and Yeungling Light  
Beaulieu Vineyard Coastal Selection, Chardonnay, Cabernet & Beringer White Zinfandel

### **Premium Brands (\$5.00 upcharge per person)**

Jack Daniels, Crown Royal, Absolut, Dewars, Jose Cuervo Silver, Tanqueray, Captain Morgan  
Stella Artois, Sam Adams, Columbus IPA (Local Craft Beer)

### **Individual Bottles Also Available for Purchase**

## **Plated Dinner Selections**

|                                                         |                                                           |
|---------------------------------------------------------|-----------------------------------------------------------|
| <i>Herb Seared Chicken Marsala - \$69</i>               | <i>Panko Chicken with a Dijon Sauce - \$69</i>            |
| <i>Roasted Atlantic Salmon with Citrus Glaze - \$71</i> | <i>Mahi Mahi with Tropical Fruit Relish - \$73</i>        |
| <i>NY Strip with Herb Roasted Mushrooms - \$77</i>      | <i>Grilled Filet of Beef with Port Wine Demi - \$82</i>   |
| <i>Duet of Chicken &amp; Salmon - \$72</i>              | <i>Duet of Chicken &amp; Filet - \$76</i>                 |
| <i>Pepper Crusted Sirloin a jus - \$74</i>              | <i>Regianno Risotto with Grilled Antipasti (V) - \$68</i> |

Choice of *Mixed Green, Spinach or Caesar Salad*

Seasonal Fresh Vegetables

Wild Rice, Saffron Basmati Rice, Au Gratin Potatoes or Garlic Whipped Potatoes

Assorted Dinner Rolls with Butter

Coffees & Teas

## Buffet Dinner Selections

### American Buffet:

*\$74 per person*

Mixed Green, Spinach or Caesar Salad (Served)

Choice of Additional Salad:

*Sweet Broccoli Salad*

*Marinated Cucumber Salad*

*Rotini Salad*

*Tomato-Mozzarella Salad*

Choice of 3 Entrée Items:

*Panko Chicken Dijon*

*Roasted Red Pepper Chicken w/ Shaved Prosciutto*

*Carved Roast Beef, Au Jus*

*Grilled Mahi Mahi w/ Tropical Relish*

*Citrus Salmon*

*Cavatappi Provençale (V)*

*Slow Roasted Pork Loin*

*Braised Beef Short Ribs*

Seasonal Fresh Vegetables

Wild Rice, Yukon Roasted Potatoes, Au Gratin Potatoes or Garlic Whipped Potatoes

Assorted Dinner Rolls & Butter

Coffees & Teas

### Prime Rib Buffet:

*\$77 per person*

*(Plus \$85 carver fee)*

Mixed Green, Spinach or Caesar Salad (Served)

Carved Prime Rib of Beef au jus with Creamy Horseradish

Choice of 1 Additional Entrée Item:

*Panko Chicken Dijon*

*Roasted Red Pepper Chicken w/ Shaved Prosciutto*

*Slow Roasted Pork*

*Grilled Mahi Mahi w/ Tropical Relish*

*Cavatappi Provençale*

*Citrus Salmon*

Seasonal Fresh Vegetables

Wild Rice, Yukon Roasted Potatoes, Au Gratin Potatoes or Garlic Whipped Potatoes

Assorted Dinner Rolls & Butter

Coffees & Teas