



Indianapolis Marriott North 2017 Wedding Package

Elegant Cocktail Reception

Four Hour Open Bar Including Premium Brand Mixed Drinks, Imported Beer, Domestic Beer, California Vineyard Wine Selections, & Assorted Soft Drinks

Complimentary Champagne Toast for all guests

Passed Hors d' Oeuvres (Select Four)

Spanakopita

Thai Spring Rolls

Mini Beef Wellington

Miniature Crab Cakes

Raspberry & Brie in Phyllo

Assorted Canapés

Scallops Wrapped in Bacon

Smoked Salmon Pinwheels

Chicken Quesadilla Cornucopia

Coconut Shrimp

* More Options are Available

Elegant Stationed Displays (Select Two)

Selection of Domestic and Imported Cheeses
With Assorted Crackers and French Baguettes

Fresh Vegetables Artistically cut and served with
an assortment of Dips

Display of Fresh Bruschetta Pomodora

Potpourri of Fresh Cut and Whole Seasonal
Fresh Fruit Display

Custom Designed Wedding Cake

Select from our wide array of custom wedding cake designs.

Cake Flavors: White, Chocolate or Marble

Cake Fillings: Cream Cheese, Raspberry or Chocolate Truffle

Upgrade: Additional Cake Flavors available at \$.75 per Person

Experienced Marriott Wedding Consultant

Our experienced, Marriott certified wedding consultant will work with you from the initial contract through the Day of your event. We take particular pride in planning an event down to every detail that is uniquely yours. Our uncompromising standards will ensure that we exceed your expectations!

Just Relax and Enjoy the Marriott Experience

Prices are per Person. A Customary 24% service charge and 9% sales tax will be added to all food and beverage.

Plated Dinner Suggestions

Salads (Select One)

Baby Field Green Salad
Candied Pecans, Red Onion and Feta Cheese
Balsamic Vinaigrette Dressing

Traditional Caesar Salad
Shaved Parmesan Cheese & Garlic Croutons
Caesar Dressing

Spinach Salad
Slivered Almonds, Dried Cranberries, Bleu Cheese
Homemade Apple Rosemary Vinaigrette Dressing

Mixed Field Greens Salad
Crisp Cucumber, Tomato Wedges and Shaved
Carrots served with Homemade Croutons and a
Raspberry Vinaigrette Dressing

Entrée Suggestions

All Entrees are served with your selection of Salad, Freshly Baked Rolls & Butter, Starch, Vegetable and Non-Alcoholic Beverages.

Chicken Piccata
A Lightly Breaded Breast of Chicken cooked in a
Zesty Lemon, Butter and Caper Sauce
\$82.00 per Person

Chicken Milanese
Season Herb Crusted Chicken with a
Lemon Cream Sauce and Topped with a
Tomato Basil Relish
\$82.00 per Person

Stuffed Chicken Breast
Grilled Chicken Breast Stuffed with
Spinach, Mushrooms, and Boursin Cheese
And Topped with a Merlot Demi Glaze
\$82.00 per Person

Chicken Saltimbocca
Pan Seared Breast of Chicken Topped with Prosciutto
And Mozzarella Cheese and Topped with a Merlot
Demi Glaze Served on a Bed of Sautéed Spinach
\$82.00 per Person

Salmon Florentine
Grilled Salmon Topped with Sundried Tomatoes
And Mornay Sauce on a Sautéed Bed of Spinach
\$83.00 per Person

Grilled Mahi Mahi
Grilled with a Lemon Chive Aioli, and topped with a
Tropical Fruit Salsa
\$83.00 per Person

Filet Mignon
Center Cut Filet Mignon Topped with
A Merlot Demi Glaze
\$87.00 per Person

Duet Plate of Petite Filet Mignon and Choice of Chicken Entrée
Or Duet Plate of Petite Filet Mignon and Choice of Fish Entrée
\$94.00 per Person

*More Options are Available

For Buffet Dinners:
Two Entrée Dinner Buffet: \$87.00 per Person
Three Entrée Dinner Buffet: \$94.00 per Person

For Friday/Sunday Weddings- Deduct \$5.00 from Cost per Person

Special Children's Menu

Fresh Fruit
Chicken Tenders and French Fries
Wedding Cake and Choice of Beverage
\$35.00 per Child

Fresh Fruit
Macaroni and Cheese with Green Beans
Wedding Cake and Choice of Beverage
\$35.00 per Child

A Variety of Additional Menu Options are Available to Accommodate all Dietary Requirements

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Complimentary Special Touches

- Overnight Accommodations for the Bride and Groom
- Champagne and Chocolate Covered Strawberries Amenity for the Bride and Groom
- Private Area for an Elegant Cocktail Reception Based upon Availability
- Choice of White or Black Floor length Linens with Complete Tabletop Setting
- Choice of Black or White Napkins
- Mirror Tiles, Hurricane Lamps with Candle and Votive Candles to Enhance Your Centerpiece
- Bartender Fees Included
- Champagne Toast Included
- Cake Cutting Service Included
- Large Wooden Dance Floor
- Ample Free Parking
- (8) Complimentary Uplights for behind bars and inside ballroom
- Private Menu Tasting for Bride and Groom

Enhancements:

- Wedding Block Rate of \$119.00/night
- White Chair Covers @ \$4.00 per chair
- Chair Sashes @ \$2.00 per chair
- Additional Bar Package at \$6.00 per Person
- Upgraded Super Premium Bar at \$6.00 per Person
- Candy Bar Break-Assorted Bulk & Wrapped Candy in specialty vases in an uplit display.
Hotel to provide candy, vases, scoops, bags @ \$15.95/Person
- Late Night Snack Options (Ask Catering Manager for Menu)
- Photo Slideshow Package @ \$150.00
Includes: 50" Plasma Television & DVD
- Ceremony Audio Package @ \$250.00
Includes: (1) Wireless Lavalier Microphone, (1) Wireless Handheld Microphone, Extension Speaker
And 4-Channel Mixer
- Audio Visual Package for Slideshow @ \$250.00
Includes: Screen, Projector, and Necessary Cords & Sound Equipment

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Treat your Out of Town Guest to Breakfast (Complimentary Private Room)

THE AMERICAN BUFFET

Selection of Chilled Premium Juices
Mirror Display of Seasonal Fresh Fruit
Assortment of Cold Cereals with 2% and Skim Milk
Fluffy Scrambled Eggs ~ Breakfast Sausage Links and Lean Crisp Bacon
Breakfast Home Fries or Home-style Grits
Selection of Freshly Baked Danish and Breakfast Muffins
Freshly Brewed Coffee and Decaffeinated Coffee, Signature Tea Selection
\$24.95

THE SOUTHEAST BUFFET

Selection of Chilled Premium Juices ~ Mirror Display of Seasonal Fresh Fruit
Fluffy Scrambled Eggs ~ Eggs Benedict ~ Vanilla Infused French Toast
Breakfast Sausage Links and Lean Crisp Bacon ~ Breakfast Potatoes or Home-style Grits
Selection of Freshly Baked Danish and Breakfast Muffins
Freshly Brewed Coffee and Decaffeinated Coffee, Signature Tea Selection
\$25.95

SOUTHWESTERN BUFFET

Selection of Chilled Juices ~ Mirror Display of Sliced Seasonal Fresh Fruits
Fluffy Scrambled Eggs with Chorizo Sausage, warm Flour Tortillas, and Spicy Pico do Gallo, Salsa,
Shredded Chicken Hash with Onions, Cilantro and Jalapeno Peppers
Home Fries ~ Country Style Biscuits with Sausage Gravy ~ Cornbread Muffins
Freshly Brewed Coffee and Decaffeinated Coffee, Signature Tea Selection
\$25.95

OMELET STATION

(Minimum of 25 Guests)

One of our Talented Chefs will prepare Your Omelette for the selections below:

Cheddar Cheese ~ Monterey Jack Cheese ~ Bleu Cheese

Diced Bacon, Sausage and Ham

Salsa, Avocado, Guacamole

Diced Tomatoes, Onions and Scallions

Smoke Salmon

Diced Red and Green Peppers, Sliced Mushrooms

(\$100.00 Attendant Fee)

\$11.95

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