



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

HARTFORD MARRIOTT DOWNTOWN®

200 COLUMBUS BLVD, HARTFORD, CT 06103
T 860.249.8000 F 860.249.8181

HartfordMarriott.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE HARTFORD
MARRIOTT DOWNTOWN.
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.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, HARTFORD MARRIOTT DOWNTOWN 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.



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOS"
IN THE PERFECT SETTING AT HARTFORD MARRIOTT DOWNTOWN.
WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS
WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.



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 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 PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.



YOUR DETAILS

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

WEDDINGS AT THE HARTFORD MARRIOTT DOWNTOWN

At the Hartford Marriott Downtown, we understand that your wedding day is one of the most important events that will occur in your lifetime. We apply our service-oriented philosophy to every aspect of your stay with us, paying attention to every detail so that you can have peace of mind knowing your wedding day will be just what you've always dreamed it to be. The superb, beautifully presented food is prepared by our culinary team and delivered to your guests by our experienced service professionals.

Please take a moment and review the enclosed information. Our wedding packages are designed to create the most elegant wedding celebration imaginable, keeping convenience to you, our guests of honor, in mind. The offerings in the wedding packages are guidelines to help create your special day. Our Executive Chef and Event Specialists at the Marriott Hartford Downtown welcome the opportunity to customize a wedding package to suite your individual needs.

OUR WEDDING PACKAGES INCLUDE...

- White Glove Butler Passed Hors d'Oeuvres
- Assorted Cheese and Crudité Display
- Four and One Half Hour (4.5) Full Premium Open Bar
- Chilled Champagne Toast
- Wine Service with Dinner
- An Exquisite Three (3) or Four (4) Course Dinner
- Wedding Cake
- Certified Professional Wedding Experts
- Complimentary Bridal Party Reception
- Floor Length Ivory or Black Table Cloths and Linen Napkins
- Votive Candles
- Complimentary Overnight Accommodations for the Bride and Groom
- Preferred Room Rates for Out of Town Guests, Based on Availability

WEDDING PACKAGE PRICING

SILVER	\$83 per person
GOLD	\$108 per person
PLATINUM	\$125 per person

- Prices listed are per person. Please inquire about special pricing on off-peak days. Additional fees include 22% service charge and 6.35% CT State Tax.
- Platinum Package includes chair covers and sash.
- There is a minimum requirement of 180 guests for the Marriott Ballroom and 50 guests for the Capital Ballroom.
- Our events are priced for a five (5) hour duration. You may choose to extend for an additional fee of \$250.00 per one half hour.
- Ceremony onsite fee is \$500.00

PLEASE REVIEW THE FOLLOWING MENU SUGGESTIONS. FINAL MENU OPTIONS WILL BE CONFIRMED SIX (6) MONTHS PRIOR TO YOUR WEDDING DATE, BASED ON SEASONAL AVAILABILITY.

SILVER PACKAGE

COCKTAILS

Full Premium Brand Open Bar, Three (3) Hours

Smirnoff Vodka, Smirnoff Raspberry, Smirnoff Vanilla, Beefeater Gin, Cruzan Aged Light Rum, Canadian Club Whiskey, Dewar's Scotch, Jim Beam White Label Bourbon, Jose Cuervo Silver Tequila, and Korbel Brandy

Imported and Domestic Beer Selections and House Wines

Soft Drinks, Juices, and Mineral Water

Crudité Display

Carrots, Celery, Broccoli, Asparagus, Cauliflower, Cucumber, and Red Peppers

Tomato Shallot Herb Dip

White Glove, Butler Passed Hors d'Oeuvres, Select Three (3)

Oriental Spring Rolls with Ginger Sauce

Sesame Chicken with Teriyaki Dipping Sauce

Beef Wellington with Horseradish Dipping Sauce

Artichoke Bottoms with Boursin Cheese and Vegetable Confetti

Coney Island franks with Mustard and Sauerkraut in a Crescent Roll pastry

DINNER

Chilled Champagne Toast

Wine Service with Dinner, Choice of Douglass Hill Chardonnay, Pinot Grigio, Cabernet Sauvignon, or Merlot

Salad, Select One (1)

All salads are served with Freshly Baked Dinner Rolls and Sweet Whipped Butter

Garden

Mixed Greens with Tomatoes, Cucumbers, Sliced Onion, Shredded Carrots, and Traditional Herb Vinaigrette

Caesar

Caesar Dressing, Grated Fresh Parmigiano-Reggiano Cheese, and Freshly Cracked Pepper

Entrees, Select Three (3)

All Entrees are served with Chef's Selection of Starch and Vegetables

Prime Rib

Au Jus

Grilled Salmon

Basil Citrus Infusion

Herb Roasted Chicken Breast

Roasted Garlic Tomato Concasse finished with Balsamic Thyme Reduction

Baked Cod Fish

Topped with Breadcrumbs and Lemon Buerre Blanc

Vegetable Strudel

Grilled Seasonal Vegetables, layered with Goat Cheese in a Puff Pastry

DESSERT

Wedding Cake

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea

GOLD PACKAGE

COCKTAILS

Full Premium Brand Open Bar, Four and One Half (4.5) Hours

Smirnoff Vodka, Smirnoff Raspberry, Smirnoff Vanilla, Beefeater Gin, Cruzan Aged Light Rum, Canadian Club Whiskey, Dewar's Scotch, Jim Beam White Label Bourbon, Jose Cuervo Silver Tequila, and Korbel Brandy

Imported and Domestic Beer Selections and House Wines

Soft Drinks, Juices, and Mineral Water

Cheese and Crudité Display

Assorted Imported and Domestic Cheeses to include Cheddar, Swiss, and Pepper Jack

Assorted Fresh Raw Vegetables and Dips

Accompanied by Assorted Rustic Breads

White Glove, Butler Passed Hors d'Oeuvres, Select Five (5)

Scallops Wrapped in Bacon

Oriental Spring Rolls with Ginger Sauce

Smoked Salmon Canape

Summer Rolls with Ginger Dipping Sauce

Hibachi Beef Skewers

Sesame Chicken with Teriyaki Dipping Sauce

Mini Potato Knishes with Apple Chutney

Buffalo Chicken Spring Roll

Beef Wellington with Horseradish Dipping Sauce

Cranberry and Brie Phyllo Star

Lobster Newburg Triangle

Butternut Squash Tartlet

DINNER

Chilled Champagne Toast

Wine Service with Dinner, Choice of Douglass Hill Chardonnay, Cabernet Sauvignon, or Merlot

Salad, Select One (1)

All salads are served with Freshly Baked Dinner Rolls and Sweet Whipped Butter

Field Greens

Mixed Bitter Greens with Dried Cranberries, Toasted Pecans, and Goat Cheese, Balsamic Vinaigrette

Tuscan

Wild Greens with Vine-Ripened Tomatoes, and Fresh Mozzarella, Basil Infused Extra Virgin Olive Oil

Caesar

Caesar Dressing, Grated Fresh Parmigiano-Reggiano Cheese, and Freshly Cracked Pepper

Entrees, Select Three (3)

All Entrees are served with Chef's Selection of Starch and Vegetables

Petite Filet Mignon

Port Wine Demi Glaze

GOLD PACKAGE

Grilled Salmon

Fresh Citrus Relish

Dijon Roasted Chicken Breast

Tarragon Cream

Grilled Mahi Mahi

Miso Reduction and Mango Chutney

New York Strip

Peppercorn crusted and served with a Wild Mushroom Demi Glaze

Vegetable Strudel

Grilled Seasonal Vegetables layered with Goat Cheese in a Puff Pastry

DESSERT

Wedding Cake served with a Chocolate Dipped Strawberry on a Painted Plate

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea

PLATINUM PACKAGE

COCKTAILS

Full Top Shelf Open Bar, Four and One Half (4.5) Hours

Absolut Vodka, Absolut Citron, Ketel One, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniel's Tennessee Whiskey, Maker's Mark Bourbon, Seagram's VO Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac, Johnnie Walker Red Label Scotch

Imported and Domestic Beer Selections and House Wines

Soft Drinks, Juices, and Mineral Water

Cheese, Fruit, and Crudité Display

Sharp Cheddar, Boursin, Brie, Gorgonzola, Parmesan-Reggiano, Derby, and Smoked Gouda

Garnished with Fresh Strawberries and Grape Clusters

Assorted Fresh Raw Vegetables and Dips

Accompanied by Assorted Rustic Breads

White Glove, Butler Passed Hors d'Oeuvres, Select Six (6)

Lobster, Mango, and Pineapple Crostini

BBQ Bacon Wrapped Shrimp

Coconut Shrimp with Mango Sweet and Sour Sauce

Scallops Wrapped in Bacon

Lump Crab Cake with Mango Sweet and Sour Sauce

Smoked Salmon Canapé

Hibachi Beef Skewers

Duck Spring Rolls with Lemon Soy Ginger Dipping Sauce

Beef Wellington with Horseradish Dipping Sauce

Summer Rolls with Ginger Dipping Sauce

Sesame Chicken with Teriyaki Dipping Sauce

Mini Potato Knishes with Apple Chutney

Cranberry and Brie Phyllo Star

Spinach and Artichoke Tortilla Cup

DINNER

Chilled Champagne Toast

Wine Service with Dinner, Choice of Douglass Hill Chardonnay, Pinot Grigio, Cabernet Sauvignon, or Merlot

Appetizers, Select One (1)

Mushroom Ravioli

Tossed with Asiago Cream and Shredded Parmesan

Pan-Seared Scallops

Twin Sea Scallops with Roasted Almonds, seared in Honey Lemon Oil, finished with Chili Shreds

Penne Pasta

Tossed with Fresh and Sundried Tomatoes in Extra Virgin Olive Oil

PLATINUM PACKAGE

Salad, Select One (1)

All salads are served with Freshly Baked Dinner Rolls and Sweet Whipped Butter

Field Greens

Mixed Bitter Greens with Matchstick Poached Pears, Gorgonzola, and Walnuts in Apple Cider Vinaigrette

Aegean Salad

Baby Arugula with Roasted Tomatoes, Feta Cheese, Bermuda Onion in a Lemon Caper Vinaigrette

Caesar

Caesar Dressing, Grated Fresh Parmigiano-Reggiano Cheese, and Freshly Cracked Pepper

Entrees, Select Three (3)

All Entrees are served with Chef's Selection of Starch and Vegetables

Poultry

Saffron Chicken – Pan-seared Saffron Chicken crusted with Dijon Macadamia Pesto

Rosemary Grilled Chicken – with a Pearl Onion Prosciutto Demi-Glaze

Cilantro Crusted Chicken Breast – Dark Amarillo Mole drizzle and Mango Chutney

French Boned Chicken – Apricot Currant Chutney, finished with Apple Cider Au Jus

Fish

Pan-Seared Salmon – Salmon Fillet encrusted with Pistachios and served with a Beurre Blanc Cream Reduction

Grilled Swordfish – Orange Zest and Citrus marinated with Pomegranate Ginger Coconut Coulis

Yellow Fin Tuna – Basil encrusted Tuna Fillet with Roasted Garlic Scented Olive Oil and Balsamic Vinaigrette

Pan-Seared Sea Bass – Lemon Dijon seared Sea Bass with Roasted Red Pepper Miso infusion

Beef

NY Strip Steak – Herb Garlic marinated NY Strip with a Port Wine Demi Glaze

Filet Mignon au Poivre – Pepper crusted and pan-seared, served with a Brandy Cream Reduction

DESSERT

Wedding Cake served with a Chocolate Dipped Strawberry on a Painted Plate

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea

ENHANCEMENTS

COCKTAIL HOUR

BAR SERVICES

Martini Bar

Classic Vodka and Gin Martinis, Appletinis, Chocolatinis, Citrus Martinis and Cosmopolitans
Martini Glass Ice Carving and the all the accoutrements

\$13 per person

Deluxe Bar Service

Ketel One, Captain Morgan Rum, Tanqueray Gin, Maker's Mark Bourbon, Dewar's Scotch, Seagram's
VO Whiskey, 1800 Silver Tequila

\$12.00 per person
included in Platinum Package

STATIONS

All stations, unless otherwise noted, require an attendant; additional fee of \$125

Pasta

Select two (2): Penne, Fettuccini, Gemelli, Bowtie, Cavatelli, or Rotini
Select two (2): Creamy Alfredo, Spicy Tomato, Aglio e Olio, Bolognese,
Wild Mushroom, or Pesto
Fresh Mozzarella and Pecorino Romano Cheeses, Crushed Red Pepper

\$10 per person

Wild Mushroom

A variety of Wild Mushrooms sautéed and served with Risotto Cakes and Creamy Corn Polenta

\$9 per person

New England Seafood Raw Bar, *Minimum of 50 pieces*

Served with Cocktail Sauce, Horseradish, Tabasco, and Lemon

Jumbo Gulf Shrimp \$4.50 per piece

Oysters on the Half Shell \$4.00 per piece

Little Neck Clams on the Half Shell \$3.50 per piece

Cracked Crab Claws \$3.00 per piece

Open Shell Ice Carving for Display \$500

Carving Stations

Tenderloin of Beef

Whole carved Prime Tenderloin of Beef, Horseradish Dijon Sauce, Sliced Mini Rolls

\$395 each
Serves 15-20

Roasted Breast of Turkey

Hand carved Apple marinated Turkey Breast, Pan Gravy, Sliced Mini Rolls

\$125 each
Serves 20-25

Whole Pork Loin

Sour Apple Compote, Sliced Mini Rolls

\$185 each
Serves 25-30

Mashed Potato Bar

Yukon Gold, Purple Peruvian, and Sweet Mashed Potatoes served with...
Brown Sugar, Bacon, Chives, Sour Cream, Cheddar Cheese, and Garlic Butter

\$12 per person

ENHANCEMENTS

DINNER SERVICE

APPETIZERS

	Gold	Platinum
Penne Pasta Tossed with Fresh and Sundried Tomatoes in Extra Virgin Olive Oil	\$4.00 per person	Included
Seared Salmon Classic Herb and crushed Pepper encrusted Salmon with Artichoke Hash, finished with a Citrus Garlic Oil	\$5.00 per person	Included
Crudo Plate Family Style Crudo to include... Parmigiano-Reggiano, Marinated Roasted Artichoke Hearts, Mozzarella, Vine Ripened Tomatoes, Roasted Red Peppers, Soppresata, Salami, Peperoncini, Fresh Assorted Rustic Breads, and Peperoncino Olive Oil	\$7.00 per person	\$3.00 per person
Smoked Shrimp Radicchio Jicama Cilantro Slaw with Roasted Cipollini Onions Key Lime Cocktail Sauce	\$9.00 per person	\$5.00 per person
Classic Shrimp and Lobster Cocktail Served with Zesty Cocktail Sauce, Fresh Lemon	\$10.00 per person	\$5.00 per person
Shrimp and Scallops Rock Shrimp Risotto with seared Scallops Pepper Onion Port Wine Marmalade, Basil Pistachio Oil	\$11.00 per person	\$7.00 per person

ENTREES

Chicken and Salmon Pan-seared Boneless Breast of Chicken and Petite Salmon Fillet Mango Orange Citrus Relish	\$3.00 per person
Petite Filet and Shrimp Grilled Petite Filet Mignon and Rosemary grilled Jumbo Shrimp Served with a Prosciutto Demi-Glaze	\$5.00 per person
Sea Bass and Petite Filet Pan-seared Sea Bass with a Citrus Drizzle and grilled Petite Filet Mignon Rosemary Cabernet Au Jus	\$6.00 per person
Petite Filet and Lobster Grilled Petite Filet Mignon and Lobster Tail Served with Tarragon Béarnaise	\$6.00 per person
Roasted Veal Loin Rosemary Thyme crusted Veal Loin with Porcini Barolo Shiraz Demi Glaze	\$4.00 per person
Bone in Filet Center Cut Bone in Filet with Forest Mushroom Thyme Ragout	\$5.00 per person

ENHANCEMENTS

DINNER SERVICE

DESSERTS

Viennese Table \$14.00 per person

A selection of Miniature Pastries and Petit Fours
Chocolate Fountain with Fresh Seasonal Fruit
Chocolate Covered Espresso Beans
Regular Coffee, Decaffeinated Coffee, and Herbal Teas with condiments to include:
Orange and Lemon Peel, Chocolate Shavings, Whipped Cream, Cinnamon Sticks

Continental Coffee Station \$5.00 per person

100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas
Flavored with Vanilla, Irish Cream, Hazelnut, and Swiss Chocolate Almond
Condiments to include Orange and Lemon Peel, Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Chocolate Covered Espresso Beans

Cordial Service \$9.00 per person, on consumption

Offering a variety of Cordials on consumption
Amaretto Disaronno, Bailey's Irish Cream, Courvoisier VSOP, Drambuie, Grand Marnier, Kahlua, Sambuca Romana, and Frangelico

ADDITIONAL AMENITIES

The following items can be added to your package to enhance the atmosphere of the event.

Specialty Linens and Chair Covers

Specialty linens and overlays in prints, damask, and metallic adorn each table giving the Ballroom a grand flair.

Additional Illuminate Ice Carvings

These exquisite additions to your cocktail reception will lend sophistication and style to your celebrations.

Cappuccino and Espresso Machine

An added touch for your guests to enjoy after dinner, a real treat with a Cordial Station too!

Hanging Tapestries or Lights

White or colored cloths or lights add anew dimension of elegance and wonder for an unsurpassed evening.