

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU



LEXINGTON MARRIOTT CITY CENTER

121 WEST VINE STREET, LEXINGTON, KY 40507
T 859.253.1000

LexingtonMarriottCityCenter.com



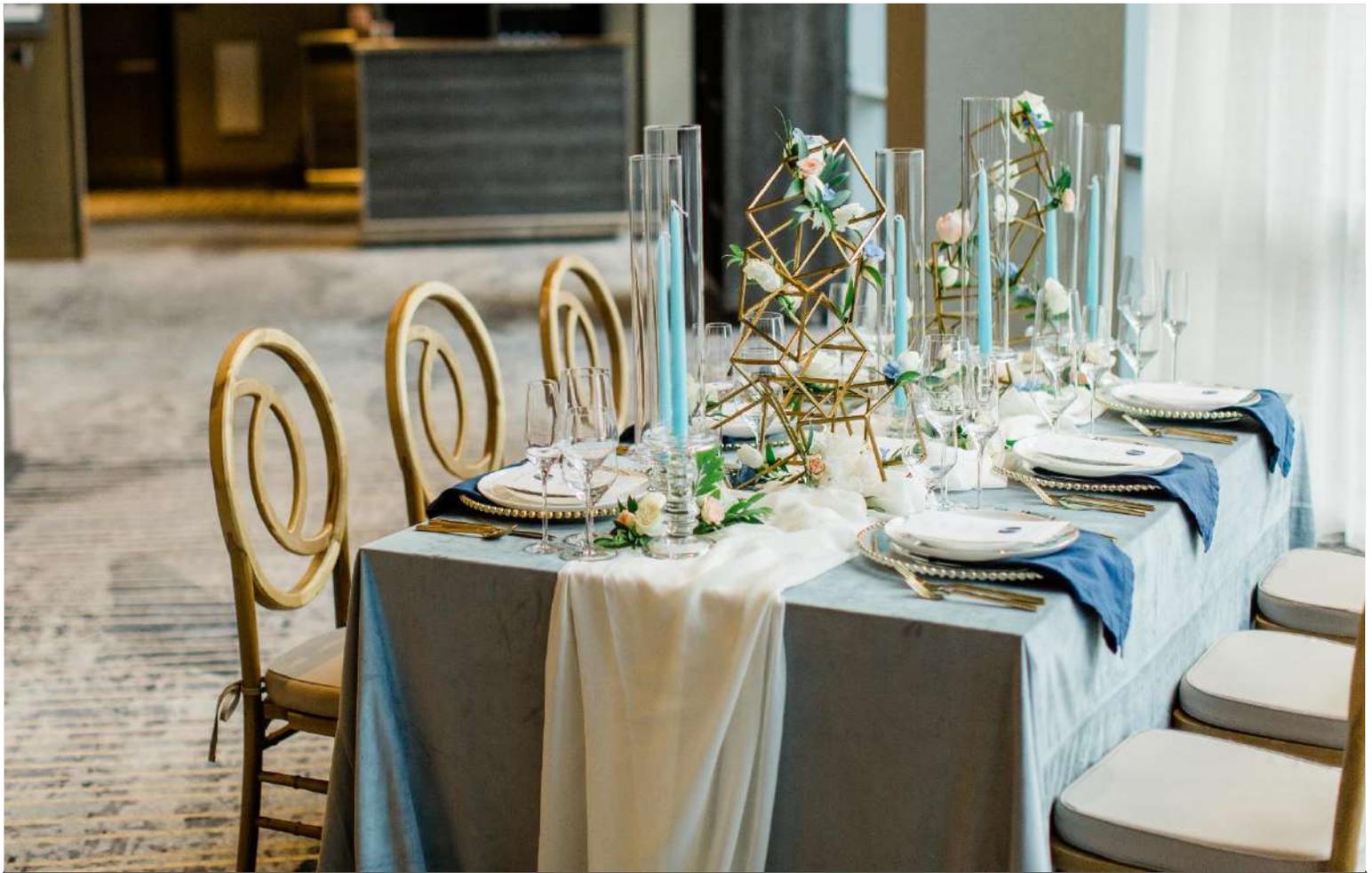
LET US BRING YOUR SPECIAL
DAY TO LIFE AT THE
LEXINGTON MARRIOTT CITY
CENTER. OUR EXPERTS WILL
GO ABOVE AND BEYOND TO
MAKE YOUR VISION, YOUR
TASTES, AND YOUR DREAMS
COME TRUE FOR AN
UNFORGETTABLE “HAPPILY
EVER AFTER” THAT EXCEEDS
EVERY EXPECTATION.

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, THE LEXINGTON MARRIOTT CITY CENTER 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 HOTEL

LOCATION

The new Lexington Marriott City Center is in the heart of downtown Lexington, Kentucky, complete with a touch of local flair that likely brought you to Lexington as your chosen wedding destination. With the ability to host your rehearsal dinner, bridal brunch, bridal suites, wedding reception, guest lodging accommodations, and post-festivities brunch, let us be your host for the entire wedding weekend.

The display kitchen dining experience, open-plan lobby, and rooftop bar and lounge will each provide a remarkable experience all their own for you and your guests.

ACCOMMODATIONS

Marriott Lexington City Center has 218 guest rooms.

3 suites:

1 Junior Suite: 750 square-foot suite with one bedroom, two bathrooms, and a balcony.

1 Three-Bay Suite: 1,634 square-foot suite with one bedroom, two bathrooms, one sleeper sofa, and a balcony.

1 Presidential Suite: 2,520 square-foot suite with one bedroom, 1.5 bathrooms, and a balcony.

Residence Inn Lexington City Center has 119 guest rooms- king studio suites and one-bedroom suites.

RESTAURANTS + LOUNGES AT CITY CENTER

The Greatroom at City Center restaurant + bar in Marriott's lobby.

Infinity: Rooftop Restaurant and Bar with a retractable roof for year-round use on the 8th floor of the Residence Inn.

Lexington City Center Starbucks.

Jeff Ruby's Steakhouse.

ItalX Italian Restaurant.

LEISURE

The City Center destination boasts several restaurants, shops, and entertainment locations within walking distance to enjoy effortlessly during your guests' stay.

Relax in the seasonal outdoor rooftop relaxation pool.

Enjoy the state-of-the-art fitness center.

Schedule a class in our Fitness on Demand studio.

HOTEL GALLERY



THE GRAND STAIRCASE



CITY CENTER BALLROOM



GREAT ROOM RESTAURANT & BAR



KING OVERNIGHT ROOM



DOUBLE QUEEN OVERNIGHT ROOM



BALLROOM PREFUNCTION SPACE

HOTEL GALLERY



PRESIDENTIAL SUITE



JUNIOR SUITE



INFINITY: ROOFTOP RESTAURANT + BAR



INFINITY: ROOFTOP RESTAURANT + BAR



THE LEXINGTON ROOM



IN-HOUSE CENTERPIECE WITH FLORAL

THE DETAILS – FOR YOUR SPECIAL DAY

THE LOOK

Lexington Marriott City Center's signature gold or black in-house centerpieces for cocktail tables and guest seating tables.

Votive candles.

66" round guest dining tables, cocktail tables, gift table, head table, sweetheart table, cake table, standard banquet chairs, and modern bars.

China, flatware, and glassware.

Silver or gold charger plates.

Custom-made dance floor.

A stage for your band or DJ.

Set up and clean up the space

Polyester table linens and napkins in white and black.

THE EXPERIENCE

Complimentary suite for the bridal couple.

Complimentary valet parking for the bridal couple.

Complimentary breakfast for the bridal couple.

Tasting experience for up to four guests, 60-90 days prior to your event..

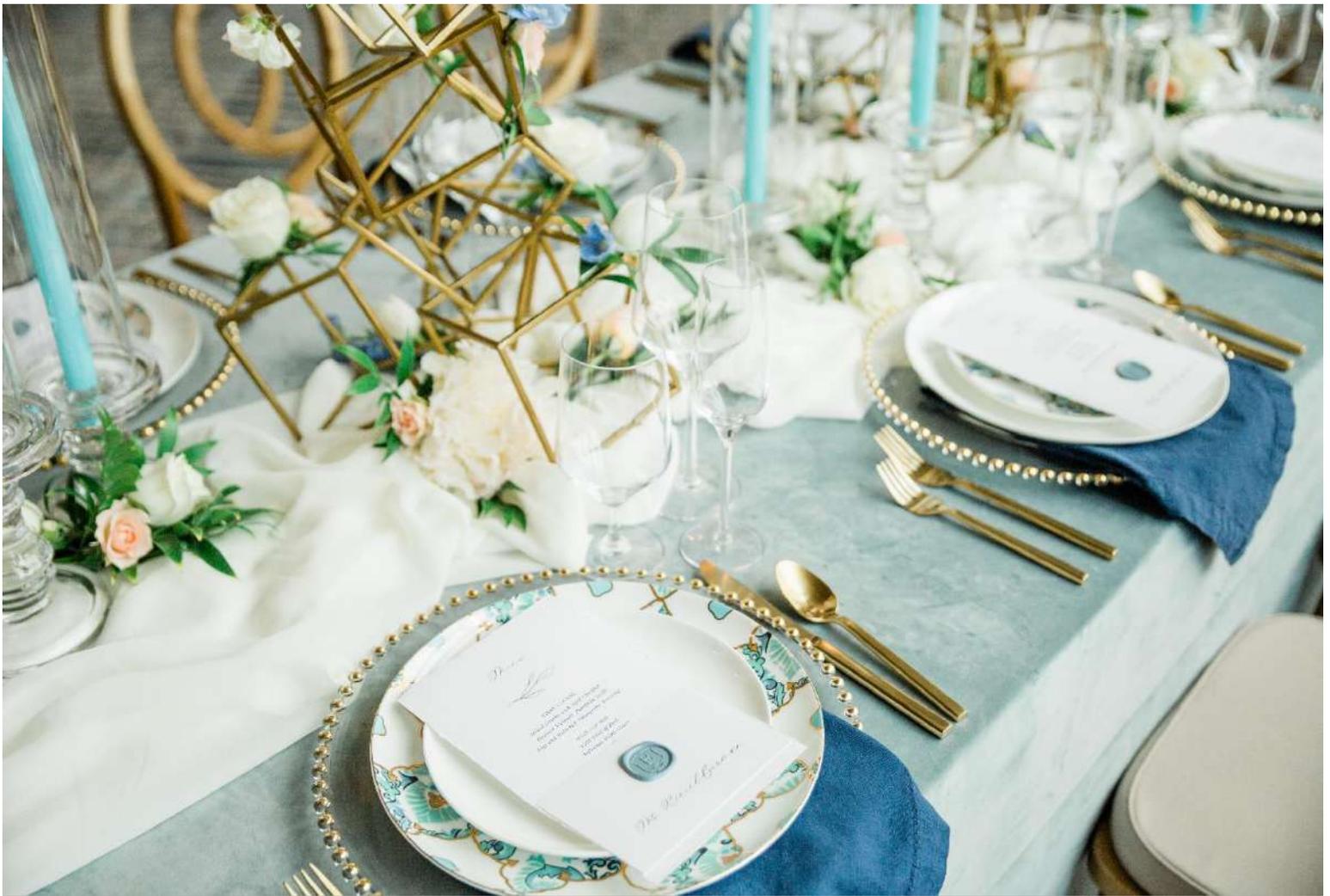
Champagne or Sparkling Cider toast for all guests at your event.

Block of sleeping rooms for your wedding guests at either the Marriott or Residence Inn.

Complimentary welcome bag distribution at the time of check-in.

Marriott Wedding Certified Event Manager to personally detail your day.

**Upgrades available upon request.*



YOUR RECEPTION

EAT, DRINK, AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES,
WE WILL WORK WITH YOUR VENDORS TO HELP TAKE CARE OF EVERYTHING
SO THAT YOU CAN TAKE CARE OF MAKING MEMORIES.

YOUR RECEPTION –

DINNER SELECTIONS

all selections include a soup or a salad, bakery breads + butter, water, iced tea + coffee.

SOUP or SALAD, choose one

Soups

Broccoli Cheddar Soup

Loaded Potato Soup

Kentucky Burgoo Soup

Tomato Bisque

Salads

Iceberg

Bacon, Red Onion, Tomato, Blue Cheese Crumbles, Blue Cheese Dressing

Spinach + Ice Salad

Baby Spinach, iceberg, Goat Cheese, Glazed Pecans, cranberry, mandarins, Champagne Vinaigrette

Classic Caesar

Romaine, Parmesan, Croutons, Chopped Boiled Egg, Creamy Caesar Dressing

Caprese Salad

Balsamic Glaze, Extra Virgin Oil, Tomato, Fresh Mozzarella, Red Onion, Pesto

PLATED SERVICE, priced per person

select up to two. *

Beef Tenderloin Medallions | 66

Truffle Potato Purée, Green Peppercorn Demi, Spinach, Mushroom, Bell Pepper Fricassee

Braised Beef Short Rib | 61

White Cheddar Au Gratin Potato, Pearl Onion, Baby Carrot, Asparagus, Stout Ale Braising Liquid

Sautéed Chicken Breast | 48

Tomato, Baby Kale, Artichoke Ragu, Herb Polenta, Mushroom Marsala Cream

Roasted Garlic Oregano Airline Chicken | 48

Tomato basil Israeli couscous, broccoli florets, honey harissa glaze

Chilean Salmon | 55

Mixed Baby Beets, Blackberries, Rye Crumble, Cucumber Yogurt, Micro Greens

Sugar Snap Pea Orzo | 45

Carrot Jus, Fresh Mozzarella, Beech Mushroom, Roasted Vegetables, Pea shoots

***dual entrees available.**

Additional + Customized Menu Options Available Upon Request.

**Dietary needs can be accommodated.

YOUR RECEPTION –

DINNER SELECTIONS, continued

all selections include a soup or a salad, bakery breads + butter, water, iced tea + coffee.

BUFFET SERVICE, priced per person

two entrées | 60

three entrées | 65

Braised Beef Short Rib

Boursin + Chive Polenta, Pearl Onion, Peeled Rainbow Baby Carrots, Merlot Beef Jus

Roasted Airline Chicken

Potato Mash, Roasted Broccolini, Dijon Cream

Chili-Rubbed Pork Loin

Bourbon Peach BBQ Sauce, Roasted New Potatoes, Zucchini, Corn + Bell-Pepper Salsa

Seared Sweet Chili Glazed Salmon

Everything Spice, Mushroom + Green Onion Rice Pilaf, steamed green beans and bell pepper

Grilled Swordfish

Orzo Pasta with Dill, Parsley + Basil, Asparagus, pico de gallo, lemon vinaigrette

Veggie Pasta

Penne, Charred Fennel, Local Portobello, Garlic, Shallots, Zucchini + Squash, Parsley, Butter

Pasta Bar

Baked Ziti Marinara + Alfredo Cavatappi, Roasted Diced Chicken, Beef Meatballs, Italian sausage, Roasted Assorted Vegetables, Parmesan, Italian Seasonings, Red Pepper Flakes, Pesto, Garlic Bread

Mashed Potato Bar

Whipped Garlic Mashed Potatoes, BBQ Pulled Pork, Cheddar, Chives, Broccoli, Chili, Bacon, Sour Cream, Popcorn Chicken

Taco Bar

Chicken Al Pastor, Carnitas, Refried Beans, Spanish Rice, Tortilla Chips + Salsas and Guacamole, Queso Dip

Slider Bar

Diner Burger, Chicken Parmesan, BBQ Lamb, House Chips

Lucky in Kentucky

Henry Bain Fried Chicken, Crostini Trio, hot brown, Cucumber-Boursin-Arugula, Country ham, Beer cheese, Deviled eggs traditional, Salmon + Chive, Tomato, Caper Smoked Paprika + Bacon and Mini Corn Puddings

***Dietary needs can be accommodated.*

YOUR RECEPTION –

PACKAGE ENHANCEMENTS

additional package enhancements available, see event manager for details.

APPETIZERS TO PASS – COLD, priced per piece

minimum order of 25 pieces per item is required.

Tomato + Arugula Bruschetta, Ricotta | 6

Cocktail Shrimp, Traditional Sauce | 8

Roasted New Potato, Pimento Cheese, Bacon | 6

Balsamic Tomato + Goat Cheese Crostini | 6

Cranberry + Brie Tart | 8

Beef Tenderloin, Horseradish + Crostini | 9

Caprese Antipasti Skewer | 6

APPETIZERS TO PASS – HOT, priced per piece

minimum order of 25 pieces per item is required.

Chicken + Waffle, Sriracha Maple Syrup | 6

Crab Cake, Remoulade | 8

Buffalo Chicken Spring Roll, Blue Cheese | 8

Bacon-Wrapped Bay Scallop, Ginger Reduction | 9

Beef Tenderloin Kabob, Bourbon Demi | 9

Bourbon BBQ Beef Meatballs | 8

Hot Chicken, White Bread, Dill Pickle | 7

Pimento, Bacon, Mac + Cheese Bite, Pepper Jelly | 7

Artichoke Fritter, Lemon Aioli | 6

APPETIZERS TO DISPLAY – priced per person

The Front Porch | 20

Pickled Shrimp, Country Ham Biscuits, Quick-Pickled Vegetables, Jam, Apple Butter, Beer Cheese, Carrots, Celery, Crackers

Local + Imported Cheeses | 18

Kenny's Farmhouse Cheeses, Jams, Honey, Assorted Crackers + Breads, Preserves, Fresh Fruits

Antipasti | 16

Marinated Cherry Tomatoes, Roasted Bell Peppers + Artichokes, Mozzarella, Provolone, Pepperoni, Salami, Capicola, Summer Sausage, Olives, Assorted Crackers + Breads

***Dietary needs can be accommodated.*

YOUR RECEPTION –

BAR SELECTIONS

\$250 bartender fee will apply, an additional hour of service is priced at \$10 per person.

FOUR-HOUR SELECT OPEN BAR PACKAGE | 65

priced per person.

Liquors

Smirnoff Red Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Jose Cuervo Silver Tequila, Hennessy VS Cognac

Beer – select up to six

Blue Moon, Michelob Ultra, Coors Lite, Budweiser, Bud Light, Miller Lite, Corona Light, Guinness, Modelo, Corona, Heineken, Stella, Local Selections from West Sixth and Country Boy

Wine – select up to four

Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon, Malbec, Prosecco, Rosé

FOUR-HOUR BEER + WINE BAR PACKAGE | 50

priced per person.

Beer – select up to six

Blue Moon, Michelob Ultra, Coors Lite, Budweiser, Bud Light, Miller Lite, Corona Light, Guinness, Modelo, Corona, Heineken, Stella, Local Selections from West Sixth and Country Boy

Wine – select up to four

Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon, Malbec, Prosecco, Rosé

FOUR-HOUR UPGRADED LIQUOR PACKAGES

priced per person.

Premium | 73

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Hennessy VS Cognac

Luxury | 83

Tito's OR Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy VSO

Additional + Customized Bar Menu Options Available Upon Request.

***Dietary needs can be accommodated.*

MORE DETAILS

PARKING

Self-parking is available for \$19 a day.

Valet is available for \$31 a day.

GUEST COUNT

The City Center Grand Ballroom can accommodate a fully-seated reception with a dance floor + stage. There are other venue options available on site for smaller guest counts. See event manager for floor plan.

ROOM RENTAL

There are a variety of venue options available for large and small guest counts. The City Center Grand Ballroom is the most commonly used. See the event manager for pricing.

INFORMATION + POLICIES

OUTSIDE FOOD + BEVERAGE

With the exception of wedding dessert, outside food and beverage is not permitted.

AUDIO-VISUAL

All audio-visual needs are handled by the property's in-house provider, Encore. Audio-visual needs are subject to a taxable service charge and Kentucky state sales tax. Smoke/fog machines are not permitted.

GUARANTEES ON FOOD + BEVERAGE

Confirm your minimum attendance 14 days in advance. This will be considered your minimum guarantee and is not subject to reduction. Confirm any increase no later than 72 business hours from your event.

OUTSIDE DÉCOR

The hotel is not responsible for the installation/removal of outside décor.

SERVICE CHARGE + SALES TAX

All event space, food + beverage, and related services are subject to a 25% service charge and 6% Kentucky state sales tax.

DEPOSIT + PAYMENT

A signed contract + a deposit of 35% (of total cost) is required to secure your date and venue. Thereafter, additional payments will be scheduled.

FOOD AND BEVERAGE MINIMUM

There is a food and beverage minimum for every event space at the Lexington Marriott City Center. This will be determined in discussions with your event manager.

CAKE CUTTING SERVICES

At a \$150 cake-cutting fee, our staff will cut, plate, and serve your wedding cake. The hotel is not responsible for the excess cake.

SERVING OF ALCOHOLIC BEVERAGES

Alcoholic beverages will not be served to any guest under the age of 21 years, nor to any guest who cannot produce proper proof of age. Parents/adults cannot legally serve children/minors. Any guest who appears intoxicated will be refused alcoholic beverage service. The Lexington Marriott City Center adheres to the above policies without exception. All alcoholic beverages must be purchased and dispensed by Marriott personnel.

ADDITIONAL FEES

There is a \$300 fee to flip the room from ceremony to reception. Based upon availability, you can access the event space the night before for an additional fee. There is a \$250 charge for every hour the group is in the space past their contracted time.

\$250 bartender fee will apply. 1 bartender per 75 people is required.

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PREFERRED VENDORS

CAKES

Martine's
859.231.9110
martinespastries.com

Sugar Forest
859.881.0887
brenda@sugarforest.com
sugarforest.com

Tinker's Cake Shop
859.252.9636
contact@tinkercakeshop.com
tinkercakeshop.com

RENTALS

Bryant's Rent-All
859.252.0408
bryantsrentall.com

Canvas Event Furniture
859.552.7553
info@canvaseventfurniture.com
canvaseventfurniture.com

Purdon's Rental & Sales
859.266.1197
info@purdonrental.com
purdonsrental.com

WEDDING BANDS

Encore
859.509.6415
encoreoflex.com

The Sly Band – Cincinnati
513.722.6847
theslyband.com

DJs

Clear Pro DJ
859.327.9187
clearprodj.com

Kentucky Pro DJ
859.200.5156
kyprodj.com

Tiger's DJ Services
859.296.9988
tony@tigerbroadcastingllc.com
tigersdjervices.com

DRESSES + TUXEDOS

Geno's Formal Affair
859.276.1461
gfatux.com

Renee's Bridal
850.291.2174
reneesbridal@yahoo.com
reneesbridalky.com

Twirl Boutique Lexington
859.309.2493
ty@twirllexington.com
twirlboutique.com

FLORISTS

Carol Lynn Events
859.253.0545
carollynnevents@aol.com
carollynnevents.com

Blooms 'n Blossoms
859.421.9915
hello@blossomsnblossomsky.com
blossomsnblossoms.com

Fields in Bloom
859.433.6030
brookegrow@fieldinbloomky.com
fieldsinbloomky.com

HAIR + MAKEUP

Hair by Maddie Woff
hairbymaddiewoff.com

Kristin Gray Makeup Artistry
512.808.7474
kristingraymua@gmail.com

the [iki] movement
859.523.7001
theikimovement@gmail.com
theikimovement.com

MUSICIANS

Electria (string)
502.609.6691
info@electriastrings.com

Lindsay Skipper (violin)
859.512.7822
lindsay@elegantviolin.com

String Elegance (string)
859.963.6194
contact@stringelegance.com
stringelegance.com

PLANNING + DESIGN

Doug Smith Designs
859.494.2209
info@dougsmithdesigns.com
dougsmithdesigns.com

Great Expectations
859.539.7137
greatexpectationsky@gmail.com
greatexpectationsky.com

Passionate Event Designs
859.428.7712
design@passionateeventdesign.com

Refined Social Events
859.492.8485
melody@refinedsocialevents.com
refinedsocialevents.com

PREFERRED VENDORS

PHOTOGRAPHERS

Kevin & Anna Photography
859.576.5075
info@kevinandannaweddings.com
kevinandannaweddings.com

Love the Renauds
859.684.0093
lovetherenauds@gmail.com
lovetherenauds.com

Melanie Mauer Photography
859.552.3686
info@melaniemauer.com
melaniemauer.com

TRANSPORTATION

Blue Grass Tours
859.233.2152
charter1@bluegrasstours.com
bluegrasstours.com

Central Kentucky Tours
859.492.3413
bruce@centralkentuckytours.com
centralkentuckytours.com

Gold Shield Transportation
859.255.6388
goldshield@goldshieldcars.com
goldshieldcars.com

VIDEOGRAPHERS

Kelliejoy Films
859.913.9980
info@kelliejoyfilms.com
kelliejoyfilms.com

Reel Special Productions
859.221.3885
reelspecial.com

Scott Hayes Productions
859.806.2919
hayesvideo@gmail.com
scotthayesweddings.com

COORDINATORS

Bit by Bit Events
859.221.2020
angela.sallee@gmail.com
bitbybitevents.com

Bourbon City Events
859.279.1818
info@bourboncityevents.com
bourboncityevents.com

Christina Burton Events
859.948.2124
hello@christinaburtonevents.com
christinaburtonevents.com

&COE
502.544.6359
Courtney@andcoe.com
andcoe.com

Edin Events
606.624.5759
edinevents@gmail.com
edineventplanning.com

L&M Detailed Events
859.338.1591
lorrie@lmdetailedevents.com
lmdetailedevents.com

Planned to Perfection of the Bluegrass
859.552.4616
ptopofthebluegrass@gmail.com
plannedtoperfectionbluegrass.com

Shelly Fortune Event Design
619.929.9297
hello@shellyfortune.com
shellyfortune.com