



# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

DES MOINES MARRIOTT DOWNTOWN®

700 GRAND AVE, DES MOINES, IA 50309  
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Des Moines Marriott. com



# Experience the Excellence

## CONGRATULATIONS ON YOUR ENGAGEMENT

Thank you for considering the Des Moines Marriott Downtown to host your family & friends as they come together to celebrate your wedding! Whether you are considering an intimate reception or a grand wedding, our array of elegant event space will make your dreams come true.

Our certified wedding planners offer a refreshingly personal approach to the big day that honors your wishes & family traditions. Let us transform every facet of your ceremony & reception from simple to fabulous with our exceptional catering & wedding planning services.

With three ballrooms under one roof, you have your choice of set up & event space. Our in-house technology company allows for customized lighting & audio solutions.

The staff at the Des Moines Marriott Downtown look forward to making your special day extraordinary.

## OUR NEWLYWEDS SAY...

"We had our wedding ceremony, cocktail hour, reception, and Sunday brunch all at the Marriott, and had an awesome experience. The Marriott staff was wonderful, and we loved our Event Planner. Many of our guests were from out of town as well, and we received many compliments about their stay. We appreciate Marriott making our wedding so fun and beautiful!"

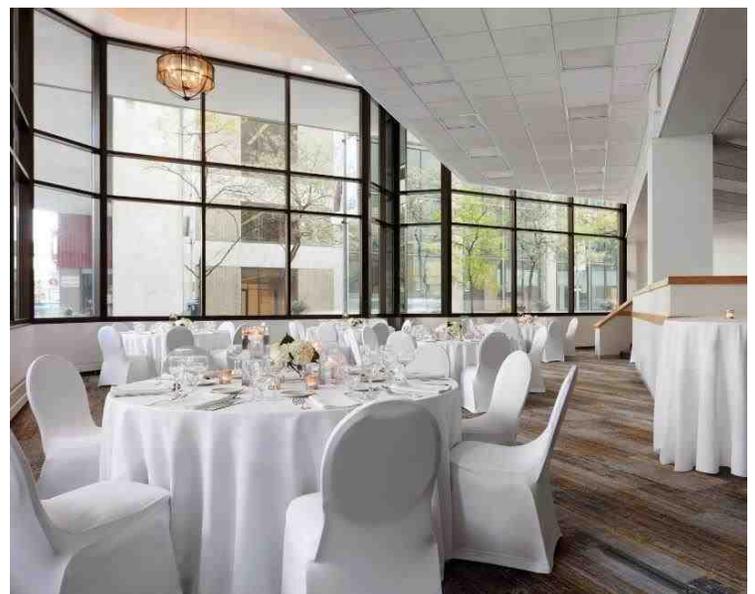
-Brittany 

"The entire process with the Marriott was really smooth and easy! The event coordinator was so friendly and easy to work with - not to mention patient as they answered thousands of my questions! It was an amazing experience and I can't thank them and the entire Marriott staff enough for the amazing job they did!"

- Madi 

"The absolute, best choice I made was to have my reception at the Des Moines Marriott Downtown. They were so accommodating and a pleasure to work with. The reception was amazing thanks to them! They also did all the catering and the chef is amazing! The food was delicious."

-Lindsey 



# Hotel Gallery



ZTS PHOTO



KATIE MCDONALD PHOTOGRAPHY



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BLIND PHOTOGRAPHY



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KATIE MCDONALD PHOTOGRAPHY



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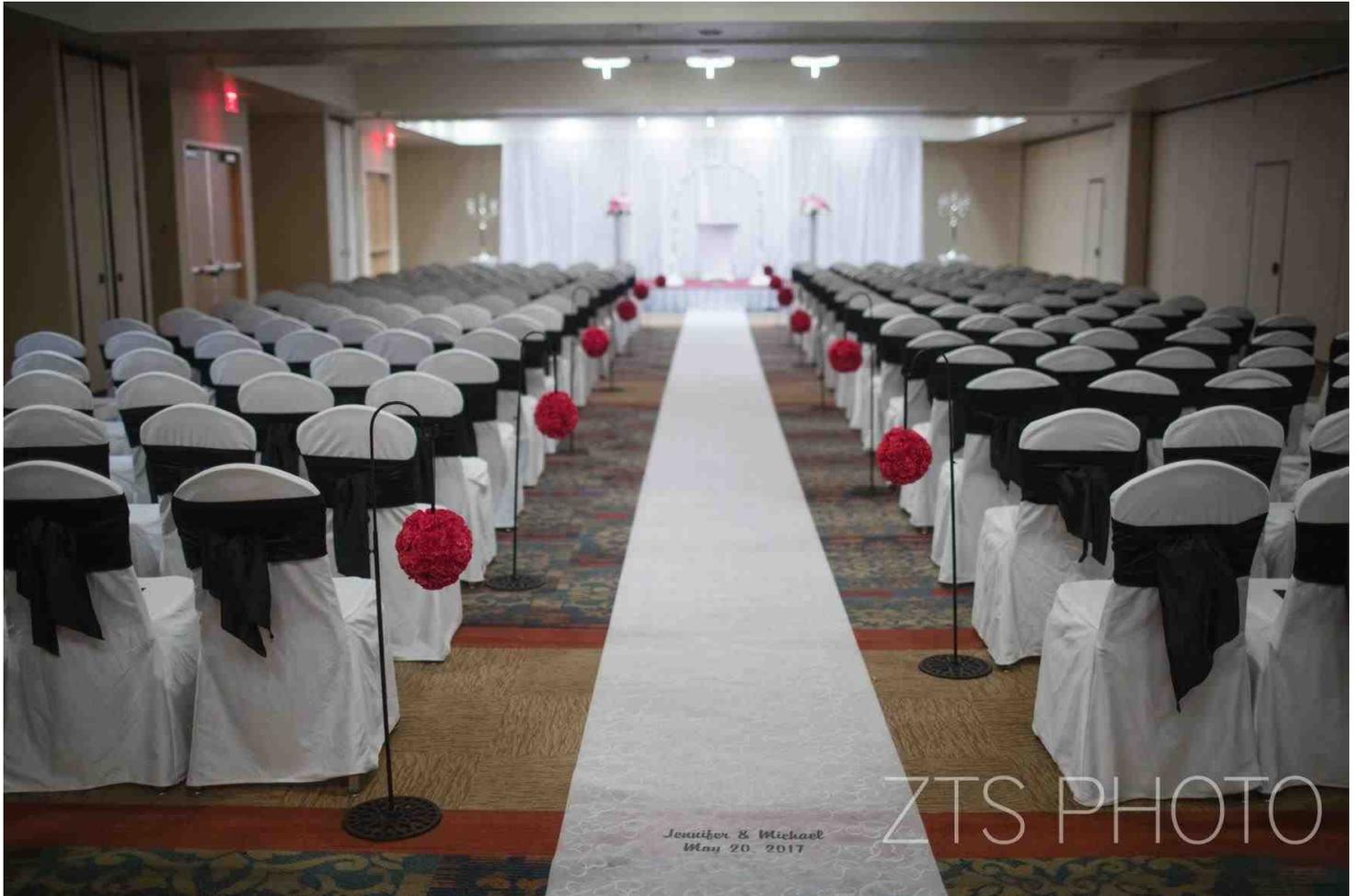


BRIAN GARMAN PHOTOGRAPHY



BRIAN GARMAN PHOTOGRAPHY

# 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 Do’s”.

Ceremony Fee of \$2,000\*\* Includes:

Staging for Ceremony

White Backdrop with Lighting

Wireless Microphone

Banquet Chair Set-Up & Teardown

Guest Book & Gift Tables

Access for Rehearsal the Day Prior (Based on Availability)

\*\*Ceremony pricing only applicable if reception space is also booked.\*\*  
Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.

# Your Reception Includes:



## OUR GIFT TO YOU

- Personal Server for the Head & Family Tables
- Choice of White or Black Linens & Napkins Hotel
- Centerpiece with Three Votive Candles Wooden
- Parquet Dance Floor
- Raised Head Table
- Cake Table, Guest Book Table, & Gift Table
- Menu Tasting for up to Four Guests
- Complimentary Cake Cutting & Service
- Complimentary Bartender Fees (1 per 100 Guests)
- Complimentary Suite for the Wedding Couple on the Night of the Reception (Based on Suite Availability)
- Breakfast for Two in the Rock River Grill for the Wedding Couple the Following Morning
- Complimentary Valet Parking for the Wedding Couple for up to Two Nights
- Certificate for a Complimentary Overnight Accommodation, to be Used On or Around your 1<sup>st</sup> Year Anniversary (with Diamond Package, Based on Availability).
- Special Room Rates for Overnight Guests Dedicated
- Marriott Certified Wedding Planner
- Earn up to 50,000 Marriott Bonvoy Points or 15,000 Airline Miles

# The Lace Package

## Two Butler Passed Hors d'Oeuvres

### SALAD, CHOOSE ONE:

- Classic Caesar Salad: Romaine, Parmesan, Croutons, Caesar Dressing  
Mixed Greens Salad: Carrot, Fresh Tomato, Cucumber, Radish, Ranch Dressing or Balsamic Vinaigrette  
Spinach Salad: Shaved Cheddar, Roasted Apples, Candied Walnuts, Creamy Cider Vinaigrette  
Arugula Salad: Roasted Beets, Fennel, Goat Cheese, Pepitas, Herb Vinaigrette

### ENTRÉES, CHOOSE TWO:

- Flour Dusted Chicken Breast: Bourbon Cream Sauce, Rosemary Roasted Red Potatoes, Broccolini, Roasted Carrots | \$40  
Herb Seared Airline Chicken Breast: Mushroom Marsala Sauce, Garlic Mashed Potatoes, Charred Green Beans | \$42  
Prosciutto & Swiss Stuffed Airline Chicken Breast: Tomato Gastrique, Jasmine Rice Pilaf, Asparagus | \$46  
Herb-Crusted Pork Loin: Shallot & Leek Cream Sauce, Roasted Red Potatoes, Squash Medley | \$46  
Grilled 10 oz. Pork Chop: Apple Mustard Sauce, Sweet Potato Mash, Roasted Brussel Sprouts | \$49  
Braised Short Ribs: Braising Jus, Horseradish Mashed Potatoes, Roasted Carrots & Pearl Onions | \$52  
8 oz. Beef Sirloin: Red Wine Demi-Glace, Smashed Yukon Potatoes, Broccolini | \$57  
Seared 6 oz. Beef Filet: Roasted Shallot Demi-Glace, Dauphinoise Potatoes, Asparagus | \$70  
Pan-Seared Walleye: Sun-Dried Tomato Chutney, Herb-Roasted Yukon Potatoes, Asparagus | \$51  
Crab Cakes: Cajun Cream Sauce, Wilted Kale, Citrus Fennel, Cabbage Slaw | \$52  
Potato Gnocchi: Butternut Squash, Cream Sauce, Toasted Hazelnuts, Fried Sage | \$40  
Quinoa Stuffed Portabella Mushroom: Roasted Red Pepper Coulis, Broccolini | \$40  
4 oz. Beef Sirloin with Red Wine Demi-Glace & 4 oz. Herb Chicken Breast with Herb Jus, Garlic Mashed Potatoes, Broccolini | \$62  
4 oz. Seared Salmon with Piccata Sauce & 4 oz. Beef Sirloin with Roasted Mushroom Demi Glace, Herb Risotto, Asparagus & Roasted Baby Carrots | \$66

*Dinner Served with Freshly Baked Breads, Water, Regular & Decaffeinated Coffee, Assorted Teas*

**Starting at \$40 per person**

*Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.*

# The Crystal Package

**One Hour Well Spirit Open Bar**  
**Three Butler Passed Hors d'Oeuvres**

## SALAD, CHOOSE ONE:

Classic Caesar Salad: Romaine, Parmesan, Croutons, Caesar Dressing  
Mixed Greens Salad: Carrot, Fresh Tomato, Cucumber, Radish, Ranch Dressing or Balsamic Vinaigrette  
Spinach Salad: Shaved Cheddar, Roasted Apples, Candied Walnuts, Creamy Cider Vinaigrette  
Arugula Salad: Roasted Beets, Fennel, Goat Cheese, Pepitas, Herb Vinaigrette

## ENTRÉES, CHOOSE TWO:

Flour Dusted Chicken Breast: Bourbon Cream Sauce, Rosemary Roasted Red Potatoes, Broccolini, Roasted Carrots | \$54  
Herb Seared Airline Chicken Breast: Mushroom Marsala Sauce, Garlic Mashed Potatoes, Charred Green Beans | \$56  
Prosciutto & Swiss Stuffed Airline Chicken Breast: Tomato Gastrique, Jasmine Rice Pilaf, Asparagus | \$60  
Herb-Crusted Pork Loin: Shallot & Leek Cream Sauce, Roasted Red Potatoes, Squash Medley | \$60  
Grilled 10 oz. Pork Chop: Apple Mustard Sauce, Sweet Potato Mash, Roasted Brussel Sprouts | \$63  
Braised Short Ribs: Braising Jus, Horseradish Mashed Potatoes, Roasted Carrots & Pearl Onions | \$66  
8 oz. Beef Sirloin: Red Wine Demi-Glace, Smashed Yukon Potatoes, Broccolini | \$71  
Seared 6 oz. Beef Filet: Roasted Shallot Demi-Glace, Dauphinoise Potatoes, Asparagus | \$84  
Pan-Seared Walleye: Sun-Dried Tomato Chutney, Herb-Roasted Yukon Potatoes, Asparagus | \$65  
Crab Cakes: Cajun Cream Sauce, Wilted Kale, Citrus Fennel, Cabbage Slaw | \$66  
Potato Gnocchi: Butternut Squash, Cream Sauce, Toasted Hazelnuts, Fried Sage | \$54  
Quinoa Stuffed Portabella Mushroom: Roasted Red Pepper Coulis, Broccolini | \$54  
4 oz. Beef Sirloin with Red Wine Demi-Glace & 4 oz. Herb Chicken Breast with Herb Jus, Garlic Mashed Potatoes, Broccolini | \$76  
4 oz. Seared Salmon with Piccata Sauce & 4 oz. Beef Sirloin with Roasted Mushroom Demi Glace, Herb Risotto, Asparagus & Roasted Baby Carrots | \$80

*Dinner Served with Freshly Baked Breads, Water, Regular & Decaffeinated Coffee, Assorted Teas*

**Adults (Over Age 21) Starting at \$54 per person**  
**Young Adults (Ages 13-20) Starting at \$46 per person**

Upgrade to a Premium Spirit Bar | \$9 Additional per person

*Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.*

# The Diamond Package

Four Hour Continuous Well Spirits Open Bar  
Three Butler Passed Hors d'Oeuvres

White Drape Behind Head Table with Colored  
Up-Lights  
Late Night Snack

## SALAD, CHOOSE ONE:

Classic Caesar Salad: Romaine, Parmesan, Croutons, Caesar Dressing  
Mixed Greens Salad: Carrot, Fresh Tomato, Cucumber, Radish, Ranch Dressing or Balsamic Vinaigrette  
Spinach Salad: Shaved Cheddar, Roasted Apples, Candied Walnuts, Creamy Cider Vinaigrette  
Arugula Salad: Roasted Beets, Fennel, Goat Cheese, Pepitas, Herb Vinaigrette

## ENTRÉES, CHOOSE TWO:

Flour Dusted Chicken Breast: Bourbon Cream Sauce, Rosemary Roasted Red Potatoes, Broccoli, Roasted Carrots | \$71  
Herb Seared Airline Chicken Breast: Mushroom Marsala Sauce, Garlic Mashed Potatoes, Charred Green Beans | \$73  
Prosciutto & Swiss Stuffed Airline Chicken Breast: Tomato Gastrique, Jasmine Rice Pilaf, Asparagus | \$77  
Herb-Crusted Pork Loin: Shallot & Leek Cream Sauce, Roasted Red Potatoes, Squash Medley | \$77  
Grilled 10 oz. Pork Chop: Apple Mustard Sauce, Sweet Potato Mash, Roasted Brussel Sprouts | \$80  
Braised Short Ribs: Braising Jus, Horseradish Mashed Potatoes, Roasted Carrots & Pearl Onions | \$83  
8 oz. Beef Sirloin: Red Wine Demi-Glace, Smashed Yukon Potatoes, Broccoli | \$88  
Seared 6 oz. Beef Filet: Roasted Shallot Demi-Glace, Dauphinoise Potatoes, Asparagus | \$101  
Pan-Seared Walleye: Sun-Dried Tomato Chutney, Herb-Roasted Yukon Potatoes, Asparagus | \$82  
Crab Cakes: Cajun Cream Sauce, Wilted Kale, Citrus Fennel, Cabbage Slaw | \$83  
Potato Gnocchi: Butternut Squash, Cream Sauce, Toasted Hazelnuts, Fried Sage | \$71  
Quinoa Stuffed Portabella Mushroom, Roasted Red Pepper Coulis, Broccoli | \$71  
4 oz. Beef Sirloin with Red Wine Demi-Glace & 4 oz. Herb Chicken Breast with Herb Jus, Garlic Mashed Potatoes, Broccoli | \$93  
4 oz. Seared Salmon with Piccata Sauce & 4 oz. Beef Sirloin with Roasted Mushroom Demi Glace, Herb Risotto, Asparagus & Roasted Baby Carrots | \$97

*Dinner Served with Freshly Baked Breads, Water, Regular & Decaffeinated Coffee, Assorted Teas*

**Adults (Over Age 21) Starting at \$71 per person**  
**Young Adults (Ages 13-20) Starting at \$55 per person**

Upgrade to a Premium Spirit Bar | \$9 Additional per person

*Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.*

# Buffet Packages

## Lace Package | 2 Entrées \$60 per person or 3 Entrées \$68 per person

Two Butler Passed Hors d'Oeuvres

## Crystal Package | 2 Entrées \$74 per person or 3 Entrées \$82 per person

One Hour Well Spirit Open Bar, Three Butler Passed Hors d'Oeuvres

## Diamond Package | 2 Entrées \$91 per person or 3 Entrées \$97 per person

Four Hour Continuous Well Spirits Open Bar, Three Butler Passed Hors d'Oeuvres, White Drape Behind Head Table with Colored Up-Lights, Late Night Snack

### SALAD, CHOOSE TWO:

Caprese-Fresh Tomato, Fresh Mozzarella, Fresh Basil, Cracked Black Pepper, Pesto Dressing

Classic Caesar- Romaine, Parmesan, Croutons, Caesar Dressing

Mixed Greens- Carrot, Fresh Tomato, Cucumber, Radish, Ranch Dressing or Balsamic Vinaigrette

Kale & Spinach- Cranberries, Red Onion, Candied Walnuts, Red Wine Vinaigrette

### SIDES, CHOOSE TWO:

Garlic Mashed Potatoes

Jasmine Rice Pilaf

Rosemary Roasted Red Potatoes

Parmesan Risotto

Broccolini

Green Beans with Caramelized Onions

Roasted Baby Carrots

Roasted Brussel Sprouts

### ENTREES, CHOOSE TWO OR THREE:

Herb Seared Chicken Breast, Mushroom Jus

Chicken Cacciatore

Roasted Pork Loin, Apple Mustard Sauce

Boneless Braised Country Pork Ribs

Grilled Flank Steak, Chimichurri

Smoked Beef Brisket, Caramelized Onion, Corn Relish

Seared Salmon, Honey Chipotle Glaze

Layered Eggplant Parmesan



*Buffets Based on Two Hours of Service. Minimum of 30 Guests, Add \$5 Per Person For Less Than 30 Guests.*

*Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.*

# Station Packages

**Lace Package** | Two Butler Passed Hors d'Oeuvres, One Action Station, One Carving Station \$54 per person

Station Attendants

**Crystal Package** | Three Butler Passed Hors d'Oeuvres, One Action Station, One Carving Station, One Self Serve Station \$89 per person

One Hour Well Spirit Open Bar, Station Attendants

**Diamond Package** | Three Butler Passed Hors d'Oeuvres, One Action Station, Two Carving Stations, One Self Serve Station \$128 per person

Four Hour Continuous Well Spirits Open Bar, White Drape Behind Head Table with Colored Up-Lights, Late Night Snack, Station Attendants

## ACTION STATIONS

**Pasta-** Penne, Tortellini, Marinara Sauce, Boursin Cream Sauce, Pesto, Broccoli, Mushrooms, Spinach, Sundried Tomatoes, Artichokes, Shaved Asiago, Breadsticks, Chicken, Italian Sausage, Shrimp

**Street Tacos-** Fajita Style Chicken with Peppers & Onions, Carne Asada, Corn Tortillas, Flour Tortillas, Spicy Slaw with Lime, Candied Jalapeños, Chimichurri, Cotija Cheese

**Risotto-** Risotto Three Ways: Crispy Prosciutto & Peas, Shrimp & Basil, Roasted Mushroom Medley

**Quesadilla-** Chicken & Cheese Quesadilla, Steak & Cheese Quesadilla, Cheese Quesadilla, Salsa, Sour Cream, Guacamole

**Grilled Cheese-** Gourmet Grilled Cheese Sandwiches: Classic American, Bacon & Boursin, & Gruyère & Caramelized Onion, Tomato Basil Bisque

*Want to add an additional station to your package?  
Please inquire for pricing!*



Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.

## CARVING STATIONS

**Dry Rubbed Striploin-** Cajun Mayonnaise, Grainy Mustard, Horseradish Cream, Assorted Rolls

**Herb Crusted Pork Loin-** Fruit Compote, Grainy Mustard, Assorted Rolls

**Roasted Turkey Breast-** Cranberry Relish, Pesto Mayo, Assorted Rolls

**Salmon Wellington-** Dill Cream, Caper Onion Relish, Lemon

**Smoked Beef Brisket-** Charred Corn & Poblano Relish, BBQ Sauce, Assorted Rolls

**Rosemary Leg of Lamb-** Tzatziki, Diced Fresh Tomato, Diced Onion, Crisp Lettuce, Pita

## SELF-SERVE STATIONS

**House-Made Mac & Cheese-** Elbow Macaroni, Bacon, Roasted Mushrooms, Fried Onions, Green Onions, Broccoli, Jalapeño, Siracha, Buffalo Sauce

**Slider Bar-** BBQ Pulled Pork, Fried Chicken, Beef Burger, Brioche Slider Rolls, Spicy Ketchup, Grainy Mustard, BBQ Sauce, House-Made Kettle Chips, Slaw

**Mashed Potato Bar-** Mashed Russet Potatoes, Mashed Sweet Potatoes, Cheese, Bacon, Green Onions, Sour Cream, Whipped Butter, Mini Marshmallows, Brown Sugar, Maple Syrup

**Nacho Bar-** Fresh Fried Tortilla Chips, Seasoned Ground Beef, Shredded Chicken, Crisp Lettuce, Fresh Tomato, Onion, Jalapeño, Queso, Guacamole, Salsa, Sour Cream

# Hors d'Oeuvres

## HOT HORS D' OEUUVRES

Roasted Mushroom Arancini- Marinara  
Spinach & Artichoke Stuffed Mushroom  
Bacon Wrapped Almond Stuffed Fig  
Jalapeño Popper- Ranch  
Vegetable Spring Roll- Sweet Chili  
Chipotle Lime Shrimp Skewer  
Chicken Satay- Peanut Sauce, Cilantro  
Beef Skewer- Chimichurri  
Chicken Quesadilla- Corn, Chipotle Aioli  
Bacon Wrapped Scallop- Jalapeño Syrup  
Sausage & Parmesan Stuffed Mushroom  
Spanakopita- Pesto Cream  
Beef Empanada- Chipotle Aioli  
Vegetable Samosa- Green Curry

## COLD HORS D' OEUUVRES

Sweet Potato Chip- Goat Cheese, Cranberry  
Mascarpone Crostini- Jalapeño Jam  
Caprese Skewer  
Classic Bruschetta  
BLT Flatbread  
Stuffed Peppadew Pepper  
Crispy Polenta  
Whipped Boursin Roasted Mushroom  
Shrimp Cocktail Shooter  
Smoke Salmon Crostini- Dill Cream Cheese, Capers, Red Onion

## COCKTAIL RECEPTION ENHANCEMENTS

**Farmer's Market Vegetable Crudité** | \$16 per person  
Marinated & Raw Vegetables, Ranch Dip, Hummus, & Grilled Bread

**Market-Style Fruit Display** | \$9 per person  
Seasonal Fresh Cut Fruit & Berries, Chambord Yogurt

**Artisan Charcuterie** | \$24 per person  
Domestic & Imported Cheeses, House-Made Jams, Breads & Crackers, Sopressata, La Quercia Prosciutto, Capicola Fruit Garnish

**Bruschetta** | \$17 per person  
Vine Ripe Tomatoes, Fresh Mozzarella, Fresh Basil, Pesto, Cracked Black Pepper, Grilled Bread

**Mashed Potato Bar** | \$18 per person  
Mashed Russet Potatoes, Mashed Sweet Potatoes, Cheese, Bacon, Green Onions, Fried Onion Strings, Broccoli, Roasted Mushrooms, Sour Cream, Whipped Butter, Mini Marshmallows, Brown Sugar, Maple Syrup



Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.

# Beverages

## WELL SPIRITS:

Smirnoff Vodka  
Cruzan Aged Light Rum  
Captain Morgan Spiced Rum  
Beefeater Gin  
Dewar's White Label Scotch  
Jim Bean White Label Bourbon  
José Cuervo Tradicional Tequila Plata

## PREMIUM SPIRITS:

Absolut Vodka  
Bacardi Superior Rum  
Captain Morgan Spiced Rum  
Tanqueray Gin  
Johnnie Walker Black Label Scotch  
Maker's Mark Bourbon  
Jack Daniel's Tennessee Whiskey  
Don Julio Blanco Tequila

## WINE & CORDIALS:

### Wine

Mumm Napa, Brut, Napa Valley Sparkling Wine  
Flying Blue Imports Private Label:  
-Rosé  
-Pinot Grigio  
-Chardonnay  
-Sauvignon Blanc  
-Red Blend  
-Cabernet Sauvignon

### Cordials

Courvoisier VS Cognac  
Disaronno Amaretto Liqueur  
Bailey's Irish Cream Liqueur  
Kahlua Coffee Liqueur

## AVAILABLE ON REQUEST:

Fat Tire  
Sam Adams Seasonal  
Sierra Nevada Pale Ale  
Guinness  
Busch Light  
Local Favorites

## BEER:

### Domestic Beer

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Coors Light

### Imports & Micro Beer

Corona Extra  
Stella Artois  
Samuel Adams Boston Lager  
Blue Moon  
Heineken 0.0

### Hard Seltzer

Truly Hard Seltzer

### Local Craft

Confluence Des Moines IPA  
Exile Ruthie

Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.

# Bar Packages

## HOSTED OPEN BAR

\*All beverages consumed are paid for by the host, priced per person, per hour\*

### Well Spirits Bar Package

- 1<sup>st</sup> Hour: \$20
- 2<sup>nd</sup> Hour: \$14
- Each Additional Hour: \$10

### Premium Spirits Bar Package

- 1<sup>st</sup> Hour: \$22
- 2<sup>nd</sup> Hour: \$17
- Each Additional Hour: \$11

### Beer & Wine Bar Package

- 1<sup>st</sup> Hour: \$18
- 2<sup>nd</sup> Hour: \$14
- Each Additional Hour: \$10

## CASH BAR

\*Guests are responsible for paying for their own beverages, priced per drink\*

- Well Spirits Mixed \$10
- Well Spirits Rocks \$13
- Well Spirits Martini \$15

- Premium Spirits Mixed \$12
- Premium Spirits Rocks \$14
- Premium Spirits Martini \$17

- Wine \$10
- Domestic Beer \$8
- Imported Beer \$9
- Micro & Local Beer \$9
- Hard Seltzer \$9

Cordials \$11

Pepsi Soft Drinks & Bottled Water \$3

## HOSTED BAR

\*All beverages consumed are paid for by the host, priced per drink\*

- Well Spirits Mixed \$9
- Well Spirits Rocks \$12
- Well Spirits Martini \$13

- Premium Spirits Mixed \$11
- Premium Spirits Rocks \$13
- Premium Spirits Martini \$14

- Wine \$9
- Domestic Beer \$7
- Imported Beer \$8
- Micro & Local Beer \$8
- Hard Seltzer \$8

Cordials \$10

Pepsi Soft Drinks & Bottled Water \$3

*To make your celebration unique, inquire about creating a signature cocktail!*



Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.

# Wines

## SELECTIONS BY THE BOTTLE

### Sparkling Wines & Champagne

Mumm Napa, Brut, Napa Valley	\$72
Mionetto Prosecco DOC, Brut	\$62

### Pinot Grigio

Pighin	\$58
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### Sauvignon Blanc

Brancott Estates	\$48
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### Chardonnay

Sonoma-Cutrer "Russian River"	\$70
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### Pinot Noir

Meiomi	\$54
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### Merlot

J. Lohr Estates "Los Osos"	\$60
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### Cabernet Sauvignon

Columbia Crest "H3"	\$54
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### Rosé

Fleurs de Prairie	\$48
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### House Wine

Flying Blue Imports Private Label Rosé	\$38
Flying Blue Imports Private Label Pinot Grigio	\$38
Flying Blue Imports Private Label Chardonnay	\$38
Flying Blue Imports Private Label Sauvignon Blanc	\$38
Flying Blue Imports Private Label Red Blend	\$38
Flying Blue Imports Private Label Cabernet Sauvignon	\$38

Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.

# Enhancements

## CHILDREN'S MEALS Under Age 13

### Choice of One:

- Macaroni & Cheese with Side Salad & Fruit Cup
- Chicken Strips with Side Salad & Fruit Cup
- Cheese Pizza with Side Salad & Fruit Cup

All Packages | \$20 per person

## LATE NIGHT SNACKS

### Sliders | \$10 per person

Mini Burgers, Traditional Toppings  
Crispy Chicken Slider with Carolina Slaw

### Hand Crafted Pizza | \$9 per person

Cheese, Pepperoni, Vegetable

### Fiesta | \$14 per person

Tortilla Chips, Guacamole, Salsa, Queso Fresco, Sour Cream,  
Jalapeños

### The Park | \$10 per person

Hot Dogs & Corn Dogs, Traditional Condiments  
Pretzel Bites, Cheese Sauce

### Walking Tacos | \$10 per person

Individual Bags of Doritos, Seasoned Ground Beef, Shredded  
Chicken, Crisp Lettuce, Fresh Tomato, Onion, Jalapeño,  
Queso, Guacamole, Salsa, Sour Cream

### Popcorn Trio | \$6 per person

House-Made Popcorn (Individual Bags), Salted Caramel with  
Nuts, Spicy Cajun, White Cheddar

### Breakfast Sandwiches | \$11 per person

Bacon, Egg, & Cheese Biscuit; Ham, Egg & Cheese English  
Muffin; Breakfast Burrito

*Late Night Snacks are based on one hour service.*

## DESSERT ENHANCEMENTS

### Sweet Station | \$18 per person

Chef's Selection of Mini Desserts, Bite-Sized Sweet Treats,  
Fruit Skewers

### Hot Chocolate Bar | \$8 per person

Hot Chocolate & Cold Hot Chocolate, Chocolate Fritters,  
Marshmallows, Peppermint Sticks, Cinnamon Sticks, Whipped  
Cream, Sprinkles, Sea Salt, Cookie Crumbles, Caramel Sauce

### Cider Bar | \$8 per person

Hot & Cold Mulled Spiced Cider, Apple Fritters, & Assorted  
Toppings to Include: Cinnamon Sticks, Dried Apple Slices,  
Dried Orange Peel, Caramel Sauce

### Coffee Station | \$10 per person

Regular & Decaffeinated Coffee, White & Dark Chocolate  
Shavings, Cinnamon, Cocoa Powder, Ground Cardamom,  
Flavored Syrups, Flavored Creamers, Whipped Cream

*Dessert Enhancements are Based on One Hour Service.*

## DÉCOR ENHANCEMENTS

### White or Black Chair Covers | \$7 per chair

### Satin or Organza Sash | Please Inquire for Pricing

### Specialty Linens | Please Inquire for Colors

Colored Cotton Napkins | \$2 each

Colored Satin Napkins | \$3 each

### LED Lighting | Please Inquire for Pricing

Dramatic Perimeter Lighting

### Fabric Backdrop | \$400

White Draping with Your Choice of Colored Up-lighting at the  
Base; to Be Set Behind the Head Table or Entertainment  
Stage

### Customized GOBO Light with Monogram | Please Inquire for Pricing

Displayed on Dance Floor or Walls

### Baby Grand Piano | \$175

Required Tuning Fee Additional

### Ice Carving | Please Inquire for Recommendations

### Gold or Silver Dinner Charger Plates | \$2

*Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.*

# Rehearsal Dinner

## PASTA BUFFET | \$31 per person

Mixed Green Salad- Chef's Choice of Toppings, Ranch or Balsamic Vinaigrette  
Chef's Choice Noodles  
Marinara Sauce  
Alfredo Sauce  
Sliced Chicken Breast  
Sausage  
Breadsticks  
Chef's Choice Dessert  
Regular Coffee, Hot Tea, Water

## BURGER BAR BUFFET | \$31 per person

Fruit Salad  
Hamburgers & Buns  
Assorted Sliced Cheeses  
Lettuce, Sliced Tomato, & Pickles  
Ketchup, Mayo, & Mustard  
Chicken Tenders  
Ranch & BBQ Sauce  
French Fries  
Assorted Cookies & Brownies  
Regular Coffee, Hot Tea, Water

## PIZZA BAR | \$27 per person

Mixed Green Salad- Chef's Choice of Toppings, Ranch or Balsamic Vinaigrette  
Three 16" Pizzas with up to Two Toppings per Pizza  
Breadsticks  
Assorted Cookies & Brownies  
Regular Coffee, Hot Tea, Water

## BAR-B-QUE BUFFET | \$41 per person

House-Made Potato Salad  
Sweet Vinaigrette Coleslaw  
BBQ Chicken Breast  
Smoked Pulled Pork  
Brioche Buns & Sliced White Bread  
BBQ Sauce, Pickled Red Onions, Sliced Pickles  
Mac & Cheese  
Jalapeño Creamed Corn  
House-Made Corn Bread, Honey Butter  
Chef's Seasonal Cobbler  
Regular Coffee, Hot Tea, Water

## IOWA WELCOME BUFFET | \$38 per person

Mixed Green Salad- Chef's Choice of Toppings, Ranch or Balsamic Vinaigrette  
Bowtie Pasta Salad- Black Olives, Red Onion, Peppers, Pepperoni, Cheddar, & Italian Dressing  
Seared Chicken Breast- Mushroom Thyme Cream  
Slow Roasted Pork Loin- Apple Mustard Glaze  
Roasted Red Potatoes- Garlic & Paprika  
Caramelized Green Beans  
Chef's Selection of Pies  
Regular Coffee, Hot Tea, Water

*Buffets Based on Two Hours of Service. Minimum of 30 Guests, Add \$5 Per Person For Less Than 30 Guests.*



*Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.*

# Additional Options

## Wedding Day Preparation

### BIG DAY BREAKFAST BITES | \$25 per person

Seasonal Fresh Fruit  
Yogurt Parfait with House-Made Granola, Local Honey, &  
Seasonal Berries  
Assorted Bagels & Cream Cheese  
Assorted Breakfast Breads  
Mini Quiche  
Assorted Bottled Juice  
Regular Coffee, Bottled Water, Tea

### PRE-WEDDING BITES | \$27 per person

Individual Skewers of Seasonal Fruit  
Greek Yogurt, House-Made Granola  
Assorted Granola Bars  
Petite Sandwiches of Smoked Salmon & Cucumber, Chicken  
Salad, Turkey & Swiss  
Vegetable Crudit  Display with Hummus & Ranch  
Imported & Local Cheese Block  
Chocolate Covered Strawberries  
Assorted Soft Drinks, Bottled Water

### ENHANCEMENTS

Fresh Fruit Smoothies | \$8 per person  
Strawberry, Banana, Blueberry

### ENDLESS MIMOSA BAR | \$15 per person for two hours of service

Sparkling Wine  
Orange, Grapefruit, Pineapple, & Cranberry Juice  
Fresh Raspberries  
\*\$200 Staff Attendant



Prices do not include 25% Taxable Service Charge & 7% State Sales Tax.

## Send Off Brunch

### CONTINENTAL | \$23 per person

Freshly Baked Breakfast Breads & Pastries  
Whole Fruit  
Seasonal Fresh Fruit  
Assorted Individual Yogurts  
Orange Juice, Coffee, Hot Teas

### BREAKFAST BUFFET | \$28 per person

Seasonal Fresh Fruit  
Assorted Individual Fruit Yogurts  
Freshly Baked Breakfast Breads & Pastries  
French Toast, Ohio Maple Syrup  
Cage-Free Scrambled Eggs, Cheddar Cheese, Salsa  
Yukon Breakfast Potatoes, Roasted Peppers & Onions  
Crispy Bacon  
Pork Sausage Links  
Orange Juice, Coffee, Hot Teas

### BREAKFAST ENHANCEMENTS

Individual Yogurt Parfaits | \$8 per person  
Salmon Mini Bagels- Fresh Tomato, Capers | \$10 per person  
Buttermilk Pancakes with Warm Syrup | \$7 per person  
Cinnamon French Toast with Warm Syrup | \$7 per person  
Biscuits & Gravy | \$7 per person  
Oatmeal with Brown Sugar & Raisins | \$6 per person

### BOTTOMLESS BLOODY MARY BAR | \$17 per person for two hours of service

Premium Vodka  
Bloody Mary Mix, V8, Clamato Juice  
Limes, Olives, Pickles, Celery  
Salted Rim  
\*\$200 Staff Attendant

Buffets Based on Two Hours of Service. Minimum of 30 Guests, Add \$5 Per Person For Less Than 30 Guests.

# Creating the Memory

## CERTIFIED MARRIOTT WEDDING PLANNER

At the Des Moines Marriott Downtown, we pride ourselves on training & experience. Once you have decided that you would like to share your special day with us, you will be introduced to your Event Manager. Each of our Event Managers are Marriott Certified Wedding Planners who have managed an extensive collection of unique & memorable events. Your wedding package includes consultation with one of these expert Event Managers to discuss menu & décor options, as well as recommendations for creating a unique event.

## BANQUET CAPTAIN

The day has finally arrived & you have carefully planned every moment of the day. Your Banquet Captain will be your on-site person that will keep things on track & make sure your event runs smoothly from beginning to end.

## MENU TASTINGS

The Des Moines Marriott Downtown offers one complimentary menu tasting for up to four people. Chef Derek Breitbach will entice your taste buds with his culinary creations & work with you to come up with a unique menu for your wedding! Tastings will include your choice of three entrée, two salad, five hors d'oeuvre, six starch, & six vegetable selections. Our event staff will be available to answer any questions & discuss food & beverage & set-up details, ensuring this a very memorable experience in your planning process.

## AT YOUR SERVICE

Our service includes waived bartender fees with one bartender for every 100 guests & one server for every 30 guests.

Additional station attendants, bartenders, food, or cocktail servers are available at a \$200 per staff member fee.



# Frequently Asked Questions

## IS THERE A ROOM RENTAL OR A FACILITY CHARGE FOR OUR RECEPTION?

No. Instead of room rental, we have food & beverage minimums. The food & beverage minimum includes all banquet food & beverage purchased from the hotel. The minimum **does not** include the 25% service charge or 7% sales tax. Food & beverage minimums vary depending on the ballroom size, seasons, holidays & short-term availability.

## HOW MUCH IS THE DEPOSIT, WHEN IS IT DUE, & IS IT REFUNDABLE?

The deposit is 25% of the food & beverage minimum. The deposit is **non-refundable** & is due at the time the agreement is signed. The deposit is applied toward your final bill.

Additional payments are required as listed below:

- 6 months prior to the event 25% of F&B minimum
- 3 months prior to the event 50% of F&B minimum
- 4 days prior to the event, all estimated charges are due based on guaranteed numbers

We accept all forms of payment however; we ask that a credit card authorization form be completed at the time of the contract signing so that any outstanding charge can be applied following the reception. A final statement will be sent the week after the wedding.

## WHEN DO I NEED TO GIVE MY FINAL MEAL COUNT?

Guaranteed numbers are due four days prior to the event. This includes guaranteed numbers of adult meals, children's meals, & special dietary meals. The guarantee may not be lowered once it is submitted.

## CAN WE BRING IN OUR OWN FOOD & BEVERAGE?

All food & beverage must be purchased through the hotel & consumed on property, with the exception of the wedding cake, cupcakes, & wedding mints. All alcoholic beverages must be dispensed by the hotel servers & bartenders only.

## DO YOU HAVE ANY SPECIAL DISCOUNTS?

Yes, we offer a 10% discount for Friday or Sunday weddings, excluding holiday weekends.

## WHEN DO WE DETERMINE ALL OF THE FINAL DETAILS FOR THE RECEPTION?

Your Event Manager will schedule a consultation with you to go over all of the details of your celebration. This typically occurs 3 months-30 days prior to your event. You can speak with your Event Manager for specific details.

## DO I HAVE TO PROVIDE MY OWN DECORATIONS?

The hotel has complimentary options for centerpieces. Any additional decorations such as floral centerpieces or other décor are the responsibility of the guest. Please keep in mind that any sprinkled decorations, such as, confetti or glitter are prohibited. The Des Moines Marriott does not permit tapered candles; all flames must be enclosed in glass.

## WILL THE HOTEL PROVIDE ASSISTANCE SETTING UP ADDITIONAL DECORATIONS?

The hotel is happy to provide limited assistance setting up simple table decorations.

We ask that you set an example table for our staff to mimic.

## WHEN CAN DECORATIONS BE DELIVERED TO THE HOTEL?

Decorations can be dropped off & stored at the hotel up to 48 hours prior to your wedding.

## WHERE CAN MY GUESTS PARK?

We offer Valet parking only to all registered guests & guests attending onsite events. Current parking charges are:

- Under 8 Hours: \$24 (plus tax)
- Over 8 Hours: \$ 36 (plus tax)

All pricing is subject to change without prior notice.

Please inquire about Downtown Parking Garage options.

# Frequently Asked Questions

## I WANT TO MAKE A GOOD IMPRESSION ON MY IN-LAWS, CAN WE GET THEM A SUITE?

At the Des Moines Marriott Downtown we are dedicated to helping you & your family start this new adventure off on the right foot. If we have suites available, we are happy to secure a suite for your group at the standard suite rate.

We would also be happy to upgrade them to one of our concierge level rooms.

These rooms are located on secure private access floors with amazing views.

## CAN I GET A REDUCED RATE FOR MY OUT OF TOWN GUESTS?

Yes. We are happy to set up a courtesy room block for you & your guests of up to 20 guest rooms per night at a reduced rate. Room rates are based on hotel availability, time of year, & amount of time until arrival, among other factors.

## WHEN WILL WE GET ACCESS TO THE SPACE TO START DECORATING?

Access to the event space before your celebration will be based on availability. If more time is needed, we can contract extra set-up time for an additional fee.

## WHAT IF ONE OF MY ATTENDEES HAS SPECIAL DIETARY NEEDS?

We will do our best to accommodate any special requests or dietary restrictions & substitutions to help ensure your guests have an enjoyable experience at your celebration.

## MY FATHER-IN-LAW HAS TO HAVE WHISTLEPIG RYE WHISKEY ON THE BAR, CAN WE DO THAT?

Absolutely. As long as our suppliers are able to provide it, we can offer requested specialty liquors.

Depending on the items, there may be an additional fee.

## ARE YOU ABLE TO DELIVER GIFT BAGS TO MY GUESTS STAYING AT THE HOTEL?

We will gladly deliver gift bags, provided by you, to individual guestrooms on your behalf. The delivery fee is \$8 per bag. Deliveries are scheduled by the hotel based on staffing. Hotel must be notified in writing within 72 hours business hours of the names of all guests to receive gift bags & the number of bags to be delivered. Hotel is not responsible for time sensitive information.



# Vendor Partners

While the Des Moines Marriott Downtown has partnered with these vendors in the past, they are not an agent of, or responsible for, any of the below listed companies or individuals. This is not an exclusive list & is for reference only.

## PHOTOGRAPHERS

- ❖ Mullica Studios  
[www.mullicastudio.com](http://www.mullicastudio.com)  
515.278.8400
- ❖ ZTS Photo  
[www.ztsblog.com](http://www.ztsblog.com)  
515.480.9382
- ❖ Brian Garman  
[www.briangarman.com](http://www.briangarman.com)  
515.238.7832
- ❖ Katie McDonald  
[www.katiemcdonaldphotography.com](http://www.katiemcdonaldphotography.com)  
515.422.3688
- ❖ Justin Salem Meyer  
[www.justinsalemmeyer.com](http://www.justinsalemmeyer.com)  
515.991.1335

## TRANSPORTATION

- ❖ Majestic Limousine  
[www.majesticlimo.com](http://www.majesticlimo.com)  
515.650.5555
- ❖ Trans Iowa  
[www.transiowa.com](http://www.transiowa.com)  
515.244.4919
- ❖ Iowa Trolley  
[www.desmoinesrolley.com](http://www.desmoinesrolley.com)  
800.712.8518

## STATIONARY & GIFTS

- ❖ Carlson Craft  
Christine Routson  
515.245.5529
- ❖ Allegra Marketing Print Mail  
[www.allegramarketingprint.com](http://www.allegramarketingprint.com)  
319.499.5938
- ❖ Heart of Iowa  
[www.heartofiomarketplace.com](http://www.heartofiomarketplace.com)  
515.274.4692
- ❖ Chocolate Storybook  
[www.chocolatetory.com](http://www.chocolatetory.com)  
515.226.9893

## FLORAL & DESIGN

- ❖ Bella Flora  
[www.bellafloraeventdesign.com](http://www.bellafloraeventdesign.com)  
515.554.6964
- ❖ InnovativEvents  
[www.innovativeevents.com](http://www.innovativeevents.com)  
515.208.4330
- ❖ Boesen The Florist  
[www.boesen.com](http://www.boesen.com)  
515.274.4761
- ❖ One Source Event Rentals  
[www.onesourceevents.com](http://www.onesourceevents.com)  
515.953.2500
- ❖ Beyond Elegance  
[www.beyondelegance.com](http://www.beyondelegance.com)  
641.637.2279
- ❖ Something Chic Floral  
[www.somethingchicfloral.com](http://www.somethingchicfloral.com)  
515.556.0835
- ❖ CamBam Custom Floral  
[www.cambamcustomfloral.com](http://www.cambamcustomfloral.com)  
515.468.9600
- ❖ Vintage Love Rentals  
[www.vintageloverentals.com](http://www.vintageloverentals.com)  
515.201.8070
- ❖ BBJ LaTavola Specialty Linen  
[www.Bbjlatavola.com](http://www.Bbjlatavola.com)  
414.355.9010

## DESSERTS

- ❖ Glorious Desserts  
[www.gloriousdesserts.com](http://www.gloriousdesserts.com)  
515.279.4944
- ❖ Molly's Cupcakes  
[www.mollysdsm.com](http://www.mollysdsm.com)  
515.244.0778
- ❖ Nothing Bundt Cakes  
[www.nothingbundtcakes.com](http://www.nothingbundtcakes.com)  
515.223.2239
- ❖ Iowa Rent-A-Cake  
[www.iowaRentACake.com](http://www.iowaRentACake.com)  
641.227.3034
- ❖ Sweet T's Custom Cake Design  
Tabitha Meyers  
[www.facebook.com/sweettscakes515](http://www.facebook.com/sweettscakes515)  
515.864.6107

## DJS & MUSICIANS

- ❖ Absolute Music DJ  
[www.absolutemusicdjs.com](http://www.absolutemusicdjs.com)  
515.221.3535
- ❖ Complete Weddings + Events  
[completewedo.com/des-moines](http://completewedo.com/des-moines)  
515.226.1355
- ❖ Write Bach At'Cha  
[www.writebackatcha.net](http://www.writebackatcha.net)  
515.778.2712
- ❖ BCP Live, Inc.  
[www.bcpdjs.com](http://www.bcpdjs.com)  
515.986.3300
- ❖ A Special Event DJ & Photo booth  
[www.aspecialeventdj.com](http://www.aspecialeventdj.com)  
515.971.5482
- ❖ DAS Entertainment  
[www.dj-das.com](http://www.dj-das.com)  
515.339.0353

## ADDITIONAL SERVICES

- ❖ Rachel Wallace (Harpist/Pianist)  
319.446.6238
- ❖ Kim Meyer (Harpist)  
[www.kimmeyharpist.com](http://www.kimmeyharpist.com)  
402.515.4791
- ❖ Steven Russell (Pianist)  
515.288.1133
- ❖ Amanda Drish (Violinist)  
[www.amandadrish.com](http://www.amandadrish.com)  
319.461.3564
- ❖ Dueling Fiddles  
Geneviève Salamone & Hanna Wolle  
[www.duelingfiddles.com](http://www.duelingfiddles.com)
- ❖ Theresa Taylor (Bagpiper)  
515.333.1448
- ❖ Ron Husted (Bagpiper)  
[www.iowabagpiper.com](http://www.iowabagpiper.com)  
641.521.8181
- ❖ Bill Gordish (Ice Sculptor)  
[ice-carver@aol.com](mailto:ice-carver@aol.com)  
515.306.0809
- ❖ Blo Blow Dry Bar (Hair & Makeup)  
Dana Ranniger  
[www.blomedry.com](http://www.blomedry.com)  
515.505.2818